



Dear customer,

congratulations on the purchase of your new Neff oven.
We would like to thank you for your confidence in us and we hope that you will have many years of enjoyment and cooking pleasure with your new appliance.

To be able to take full advantage of all the technical features of your cooker, please read these instructions for use.

The detailed table of contents will guide you quickly to all the important information:

- You will be informed of important safety information.
- You will then be familiarised with the individual parts of your new oven.
- Step by step guide on how to select particular settings.
- The tables list the settings and shelf positions for a selection of typical recipes, all of which are tested in our cookery centre.
- In the unlikely event of a malfunction, this is where you will find information on how to rectify minor faults yourself.

Have fun cooking.

Instructions for use

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Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

Before installation

Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.
Never store combustible items in the cooking compartment.
Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding
Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories and ovenware

There is a risk of burns.
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box.
Call the after-sales service.

Causes of damage

Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.

This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the hot cooking compartment

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

Moist food

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

Fruit juice

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

Cooling with the oven door open

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

Oven door as a seat or storage space

Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

Transporting the appliance

Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the appliance door as little as possible during cooking, baking or roasting.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce the baking time for the second cake.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.

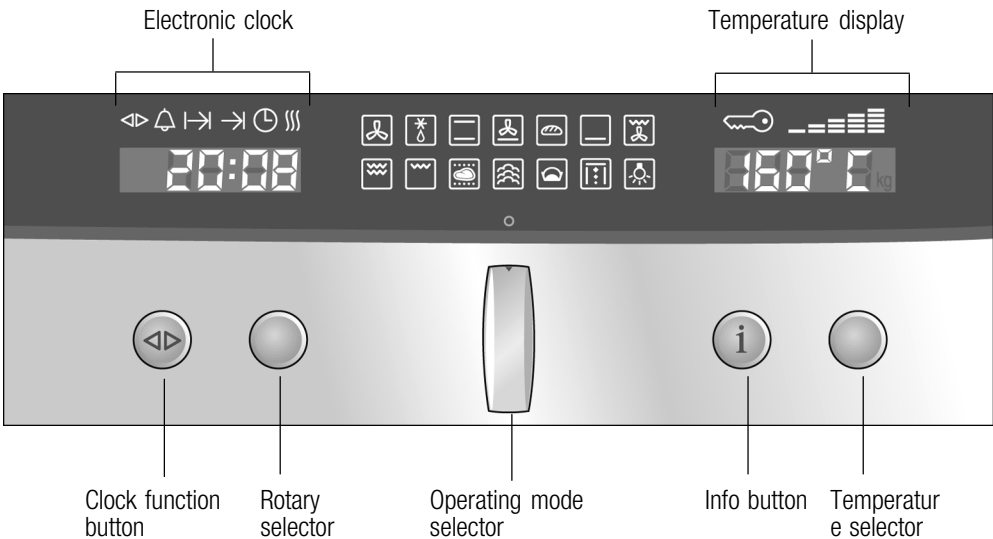
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Your new appliance

This section provides information on

- the control panel
- the operating modes
- the shelf positions
- the accessories

Control panel



Control element	Use
Clock function button	Selects the desired clock function or rapid heating (see section: Electronic clock)
Rotary selector	Makes settings within a clock function or activates rapid heating (see section: Electronic clock)
Operating mode selector	Selects the desired operating mode (see section: Switching on the appliance)









Control element	Use
Info button	<p>When the appliance is switched on: displays the current temperature during the heating up phase (see section: Switching on the appliance)</p> <p>When the appliance is switched off: calls up the basic settings menu (see section: Changing the basic settings)</p>
Temperature selector	<p>When the appliance is switched on: sets the temperature (see section: Switching on the appliance)</p> <p>When the appliance is switched off: changes the settings in the basic settings menu (see section: Changing the basic settings)</p>







Pop-out control knobs

The rotary, temperature and operating mode selectors can all be popped out. Simply push the appropriate control knob to pop it in or out.

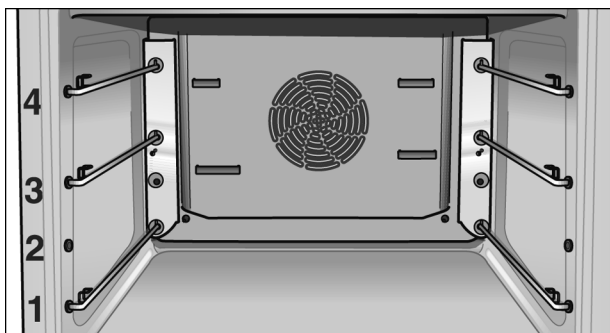
Operating modes

Here is an overview of the operating modes of your appliance.

Mode of operation	Application
 Circotherm® hot air	for baking and roasting on one or more levels
 Defrost setting	for gentle defrosting of pieces of meat, bread and delicate desserts
 Top/bottom heating	for baking and roasting on one level. It is ideally suited for cakes with moist toppings (e.g. cheesecake)
 Circotherm intensive	for deep-frozen ready-made products and dishes which require a lot of heat from underneath. (see section: Baking)
 Bread baking setting	for baked goods which need to be cooked at high temperatures
 Bottom heating	<p>for food and baked goods which should form a crust or which need more browning on the underside</p> <p>Only activate bottom heat for a short while at the end of the baking time.</p>
 Circo-roasting	for poultry and larger pieces of meat
 Full-surface grill	for large amounts of flat, small items for grilling (e.g. steaks, sausages)

Mode of operation	Application
 Centre area grill	for small amounts of flat, small items for grilling (e.g. steaks, bread)
 Low-temperature cooking	for tender pieces of meat, that are to be cooked medium/rare or medium
 Steam cooking setting	for gentle preparation of vegetables, meat and fish
 Dough proving setting	for making dough and yoghurt
 Oven cleaning	for regeneration of the self-cleaning surfaces in the cooking compartment
 Cooking compartment lighting	provides assistance when maintaining and cleaning the cooking compartment

Shelf positions



The cooking compartment has four shelf positions. The shelf positions are counted from the bottom up.

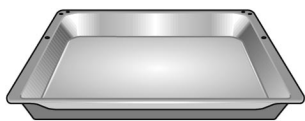
The individual shelf units can be inserted into your preferred shelf positions. This single insertion system allows flexible and quick handling when changing shelves.

Note:

When baking and roasting with Circotherm®, do not use shelf position 2. Air circulation is adversely affected and the results of baking and roasting are impaired.

Accessories

Your appliance is equipped with the following accessories:



Universal pan, enamelled
for baking, roasting and grilling or for collecting drops of liquid

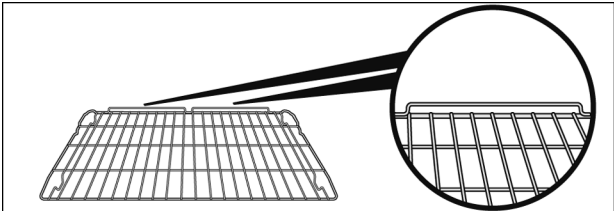


Stepped wire rack, close meshed
for baking, roasting and grilling, for placing in the universal pan



2 x wire rack, flat, with tilt protection
for baking

Insert the flat wire racks in such a way that the rear upstand (to prevent items sliding off the back of the shelf) is at the back and is pointing upwards (see illustration below). Otherwise, the tilt protection feature will not work properly.



You can obtain further accessories from specialist retailers:

Accessories	Order no.
System steamer	N8642X0EU
Grill set	Z1240X2
Glass pan	Z1262X0
Enamelled roasting pan	Z1272X0
Aluminium baking tray	Z1332X0

Accessories	Order no.
Enamelled baking tray	Z1342X0
Non-stick baking tray	Z1343X0
Baking and roasting shelf, close meshed	Z1453X0
Two-piece enamelled roasting tray	Z1512X0
Single telescopic extension rail retrofit kit	Z1784X0
Tilt protection retrofit kit, pull-out stop	Z9110X0
Enamelled universal roasting dish	Z9930X0

Note:

The baking tray or universal pan may become distorted when the oven is operating. This is caused by the considerable temperature differences on the accessories. This may happen when only a part of the accessory is covered with food or when frozen items such as pizza have been placed on the accessory.

Before using the appliance for the first time

This section contains information on

- how to set the time on your appliance after the power is connected
- how to clean your appliance before using it for the first time

Setting the time

0:00 flashes in the clock display.




1. Press the clock function button.
The <=> and ⌚ symbols are lit.
The clock display shows 12:00.
2. Set the current time using the rotary selector.
Your setting is automatically adopted after 3 seconds.

Changing the time

To subsequently change the time, press the clock function button repeatedly until the <=> and ⌚ symbols are lit. Change the current time using the rotary selector.

Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment.
2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment.
3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care).
4. Heat with top/bottom heating  at 240 °C for 30 minutes.

5. Afterwards, wipe the cooled cooking compartment with hot, soapy water.
6. Clean the outside of the appliance with a soft, damp cloth and soapy water.

Using the appliance

This section contains information on




- how to switch your appliance on and off
- how to select an operating mode and temperature
- how you can change the basic settings
- when your appliance switches off automatically

















Switching on the appliance



1. Turn the operating mode selector until the symbol for the required operating mode lights up.
A default temperature appears on the temperature display.
2. Turn the temperature selector to change the default temperature.
The appliance begins to heat up.

Notes:

- You can only switch to the operating modes  low-temperature cooking,  steam cooking, and  dough proving if neither **H** nor **h** are shown on the temperature display.
- If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature.

Operating mode	Default temperature in °C	Temperature range in °C
 Circotherm® hot air	160	40 - 200
 Defrost setting	Fixed setting	
 Top/bottom heating	170	50 - 275
 Circotherm intensive	220	50 - 275
 Bread-baking setting	200	180 - 220
 Bottom heating	200	50 - 225
 Circo-roasting	170	50 - 250
 Large grill	220	50 - 275
 Large grill (intensive)*	Fixed setting	
 Small grill	180	50 - 275
 Small grill (intensive)*	Fixed setting	
 Low-temperature cooking	Fixed setting	
 Steam cooking setting	Fixed setting	
 Dough proving setting	Fixed setting	
 Oven cleaning	Fixed setting	
 Cooking compartment lighting	Fixed setting	
* Turn the temperature selector beyond 275 °C. int appears in the temperature display.		

Current temperature

With operating modes that have a default temperature, you can display the current temperature during the heating up phase.

Press the info button. The current temperature appears for 3 seconds.

Heating control

The heating control displays the rising temperature in the cooking compartment.



- Temperature reached (figure A)
- Appliance reheating to temperature (figure B)

Switching off the appliance

Turn the operating mode selector to the o position. The appliance is switched off.

The appliance has a cooling fan. After the appliance is switched off, the cooling fan may continue to run.

Residual heat indicator

You can see in the temperature display whether there is a high or low residual heat in the cooking compartment.

Temperature display	Meaning
H	Residual heat high (above 120 °C)
h	Residual heat low (between 60 °C and 120 °C)

Changing the basic settings

Your appliance has various basic settings that have been pre-set by the manufacturer. However, you can change these basic settings as required.

The appliance must be switched off and controls not locked.

1. Press and hold the info button for 3 seconds to reach the basic settings menu.
c 10 appears in the temperature display.
2. Press the info button briefly and repeatedly until the setting symbol for the current basic setting of a submenu is displayed in the temperature display (e.g. **c 32**).
3. Using the temperature selector, set the required basic setting within a submenu (e.g. **c 33**).
4. Press and hold the info button for 3 seconds.
Your basic setting is saved.

You can change the following basic settings:

Basic settings menu		
Submenu	Basic setting	Setting symbol (temperature display)
Childproof lock	Lock is not activated	c 10
	Lock is activated	c 11
	Permanent lock is activated	c 21
Audible signal on/off	Audible signal off	c 30
	Audible signal duration 30 seconds	c 31
	Audible signal duration 2 minutes	c 32
	Audible signal duration 10 minutes	c 33

Automatic safety switch off

The automatic safety switch off is activated if your appliance is switched on and you have not made any settings for a long time.

You can adjust the period of time after which your appliance shuts off.

000 flashes in the temperature display. Appliance operation is interrupted.

Deactivating

Turn the operating mode selector back to the **o** position.

Electronic clock

This section contains information on

- how to set the minute minder
- how to switch your appliance off automatically (operating time and end of operation)
- how to switch your appliance on and off automatically (preselection operation)
- how to set the time
- how to activate rapid heating

Clock display



Clock function	Use
Minute minder	<p>You can use the minute minder as an egg timer or a kitchen timer.</p> <p>The appliance does not switch on or off automatically.</p>
Operating duration	<p>The appliance only switches off automatically after a set operating duration (e.g. 1:30 hours).</p>
End of operation	<p>The appliance switches off automatically at a set time (e.g. 12:30).</p>
Preselected operation	<p>The appliance switches on and off automatically.</p> <p>Operating duration and end of operation are combined.</p>

Clock function	Use
🕒 Clock	Setting the clock.
⏏ Rapid heating	Shorten preheat time.

Note:

- Between **22:00** and **5:59**, the clock display is darkened if you do not alter any settings during this time or if no clock function is activated.
- For the 🔔 timer, **I→I** cooking time, **→I** end of operation and preselected operation clock functions, a signal sounds when the duration has elapsed and the 🔔 or **→I** symbol flashes. To end the audible signal early, press the clock function button.

Switch clock display on and off

1. Press and hold the clock function button for 6 seconds.
The clock display switches off. If a clock function is active, the associated symbol remains illuminated.
2. Press the clock function button briefly.
The clock display switches on.

Minute minder



1. Press the clock function button until the symbols <|> and 🔔 illuminate.
 2. Set the duration using the rotary selector (e.g. **5:00** minutes).
- The setting is automatically applied. Then the clock is displayed again and the minute minder starts running.

Operating duration

Automatic switch off after a set duration.



1. Set the operating mode and temperature.
The appliance heats up.
 2. Press the clock function button until the symbols <|> and I→I illuminate.
 3. Set the operating duration with the rotary selector (e.g. **1:30** hours).
- The setting is automatically applied. Then the clock is displayed again and the set operating duration starts running.

After expiry of the operating duration, the appliance automatically switches off.

4. Turn the operating mode selector back to the 0 position.
5. Press the clock function button to end the clock function.

End of operation

Automatic switch off at a set time.



1. Set the operating mode and temperature.
The appliance heats up.
2. Press the clock function button until the symbols <D> and →I illuminate.
3. Set the end of operation using the rotary selector (e.g. 12:30).
The setting is automatically applied. Then the clock is displayed again.

At the set end of operation, the appliance switches off automatically.

4. Turn the operating mode selector back to the o position.
5. Press the clock function button to end the clock function.

Preselection mode

The appliance switches on automatically and then off again at the preselected end of operation. To do this, combine the operating duration and end of operation clock functions.

Note that easily perishable foods should not be left in the cooking compartment for too long.

1. Set the operating mode and temperature.
The appliance heats up.
2. Press the clock function button until the symbols <|> and I→I illuminate.
3. Set the operating duration with the rotary selector (e.g. **1:30** hours).
The setting is automatically applied.
4. Press the clock function button until the symbols <|> and →I illuminate.
5. Set the end of operation using the rotary selector (e.g. **12:30**).
The appliance switches off and waits until the right time to switch on (in the example at **11:00**).



The appliance switches off automatically at the set end of operation (**12:30**). A signal sounds and the →I symbol flashes.

6. Turn the operating mode selector back to the 0 position.
7. Press the clock function button to end the preselected operation.



Setting the clock

You can only change the clock when no other clock function is active.









1. Press the clock function button until the symbols  and  illuminate.
2. Set the clock using the rotary selector.
The setting is automatically applied.

Rapid heating


With the  CircoTherm® and  Bread-baking settings, you can shorten the preheat time.

Note:

During rapid heating, do not place any food in the cooking compartment for as long as the  symbol is illuminated.

1. Set the operating mode and temperature.
The appliance heats up.
2. Press the clock function button until the  and  symbols light up and  appears on the clock display.
3. Turn the rotary selector clockwise.
 is displayed on the clock display and the  symbol lights up. Rapid heating is activated.



After reaching the set temperature, rapid heating switches off again. The  symbol goes out.

Checking, correcting or cancelling settings

1. To check your settings, press the clock function button until the corresponding symbol lights up.
2. If necessary, you can correct your setting using the rotary selector.
3. If you wish to cancel your setting, turn the rotary selector anti-clockwise to the original value.

Childproof lock

In this section you can learn




- how to lock your appliance
- how to lock your appliance permanently

Locking


The locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock.




Lock the appliance

1. Switch off the appliance.
2. Press and hold the info button until  appears in the temperature display.
3. Turn the temperature selector until  appears in the temperature display.
4. Press and hold the info button until the  symbol appears in the temperature display.

Note:

If you try to switch the locked appliance on,  appears in the temperature display.

Unlock the appliance




1. Press and hold the info button until  appears in the temperature display.
2. Turn the temperature selector until  appears in the temperature display.
3. Press and hold the info button until the  symbol goes out.

Permanent lock


The permanently locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically.




Lock appliance permanently

1. Switch off the appliance.
2. Press and hold the info button until  appears in the temperature display.
3. Turn the temperature selector until  appears in the temperature display.
4. Press the info button for 3 seconds.
Your appliance will be locked after 30 seconds.
The  symbol appears in the temperature display.

Note:





If you try to switch the locked appliance on,  appears in the temperature display.

Interrupt permanent lock

1. Press and hold the info button until  appears in the temperature display.
2. Turn the temperature selector until  appears in the temperature display.
3. Press and hold the info button until the  symbol goes out.
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.

After switching off, the permanent lock is activated again after 30 seconds.

Unlock the appliance permanently


1. Press and hold the info button until  appears in the temperature display.
2. Turn the temperature selector until  appears in the temperature display.
3. Press and hold the info button until the  symbol goes out.
4. Within 30 seconds, press and hold the info button again for 3 seconds.
5. Turn the temperature selector until  appears in the temperature display.
6. Press the info button for 3 seconds.
The appliance is permanently unlocked.

Baking

In this section, you will find information on


- Baking on one level
- Baking on two or more levels
- The baking table
- The baking table for pre-prepared products
- Tips and tricks for baking

Note:

When baking with  CircoTherm®, do not use shelf height 2. The air circulation would be impaired and this will have a negative effect on your baking.

We recommend that you use dark baking tins made from metal.


Tinplate and glass dishes increase the baking time required and the cake will not brown evenly.

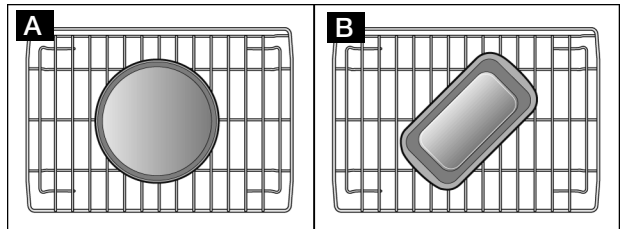
If you wish to bake using tinplate dishes and  Top/bottom heat, you should use shelf height 1.


Always slide the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door.

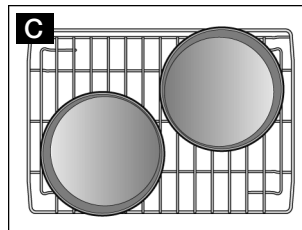
Slide a wire rack in so that the rear upstand to prevent items sliding off the back of the shelf is at the rear. This prevents baking tins slipping off the back.

Baking on one level



If you are baking on one level with  CircoTherm® always place a round baking tin in the centre (figure A) and a cake tin diagonally (figure B) on the stepped wire rack.



If you are baking on one level with  CircoTherm®, always place two round baking tins diagonally on the on the stepped wire rack (figure C).



Baking on two or more levels

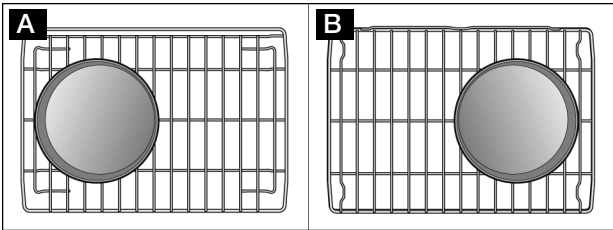
When baking on several levels, only use the  CircoTherm® or  Bread-baking operating modes.

Bear in mind that your items may brown at different rates on each level. The items on the top level will brown most quickly and can be taken out earlier.

Two baking tins on two levels

When baking with two round baking tins or two trays, slide the stepped wire rack in at shelf position 1 and the straight wire rack in at shelf position 3.

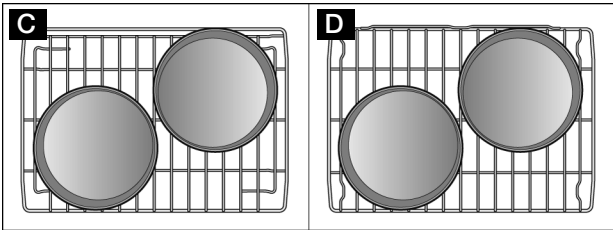
Position the lower baking tin on the left (figure A) and the upper baking tin on the right (figure B) on the different wire racks.



Four baking tins on two levels

When baking with four round baking tins, slide the stepped wire rack in at shelf position 1 and the straight wire rack in at shelf position 3.

Position the lower baking tins diagonally as shown in figure C and the upper baking tins diagonally as shown in figure D on the different wire racks.

































Baking table

The values in the table are average values and apply to dark baking tins. The values may vary depending on the type and amount of dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning.


















If you are baking with your own recipe, use similar recipes in the table as a guide.

Observe the notes in the table about preheating.

Meal	Setting	Level	Temperature in °C	Time in minutes
Victoria sponge cake				
■ 1 level		1	160 - 170*	25 - 30
■ 1 level		2	160 - 170*	20 - 30
■ 2 levels		1 + 3	150 - 160*	25 - 35
Scones				
■ 1 level		1	180 - 200*	10 - 15
■ 1 level		3	210 - 220*	8 - 10
■ 2 levels		1 + 3	180 - 200*	10 - 15
Small cakes				
■ 1 level		1	160 - 170*	20 - 30
■ 1 level		3	150 - 160*	25 - 35
■ 2 levels		1 + 3	150 - 160*	25 - 35
Light fruit cake		1	140 - 150*	80 - 100
Rich fruit cake		1	140 - 150*	210 - 240
Jamtartres				
■ 1 level		1	190 - 200*	15 - 20
■ 1 level		3	200 - 210*	15 - 20
■ 2 levels		1 + 3	190 - 200*	20 - 25
Swiss roll		1	180 - 190*	10 - 15
		2	190 - 200*	10 - 15
Tart				
■ 1 level		1	160 - 170*	50 - 60
■ 1 level		1	180 - 190*	45 - 55
■ 2 levels		1 + 3	160 - 170*	50 - 60
Pies				
■ 1 level		1	170 - 180*	65 - 75
■ 1 level		1	170 - 180*	65 - 75
■ 2 levels		1 + 3	170 - 180*	65 - 75
Biscuits				
■ 1 level		1	160 - 170*	15 - 20
■ 1 level		2	170 - 180*	15 - 20
■ 2 levels		1 + 3	160 - 170*	20 - 25
■ 3 levels		1 + 3 + 4	160 - 170*	20 - 25
Baiser		1	80*	100 - 130
		3	80*	100 - 130
Pavlova		1	90 - 100**	90 - 120
		3	80 - 90**	90 - 120

* Preheat oven

** Preheat the oven to 130 °C

Meal	Setting	Level	Temperature in °C	Time in minutes
Fruit crumble		1	170 - 180*	45 - 55
		2	190 - 200*	45 - 55
Yorkshire pudding				
■ 1 level		1	200 - 220*	15 - 20
■ 1 level		1	210 - 220*	10 - 15
■ 2 levels		1 + 3	200 - 220*	15 - 20
Vol au vents		1	190 - 200*	20 - 30
		1	180 - 190*	20 - 25
Quiche		1	180 - 200*	45 - 55
		1	180 - 190*	30 - 40
(White) bread		1	210 - 220	20 - 25
		1	200 - 220	20 - 25
Homemade pizza				
■ 1 level		1	190 - 200*	20 - 30
■ 1 level		1	180 - 190*	15 - 20
■ 2 levels		1 + 3	180 - 190*	35 - 45
Jacket potatoes				
■ 1 level		1	160 - 170	60 - 70
■ 1 level		1	160 - 170	50 - 55
■ 2 levels		1 + 3	160 - 170	65 - 75

* Preheat oven

** Preheat the oven to 130 °C

Baking table for pre-prepared products



Please note the following points for pre-prepared products:

- Use the universal pan
- Only use greaseproof paper that is suitable for the selected temperature
- Spread chips out in a single layer
- Turn frozen potato products half way through the baking time
- Only season frozen potato products after they have finished baking
- Leave a little space between bread rolls when crisping them up. Do not place too many in the universal pan



















- Cover lasagne with plenty of cheese, so that the top browns evenly
- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Follow the manufacturer's instructions







The values in the table are average values and apply to the universal pan.

We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning.

When baking on several levels, only use the  CircoTherm® or  Bread-baking operating modes.

Observe the notes in the table about preheating.

Meal	Setting	Level	Temperature in °C	Time in minutes
Frozen pizza				
■ 1 level		1	180 - 200*	15 - 25
■ 1 level		1	180 - 200*	10 - 20
■ 2 levels		1 + 3	170 - 190*	20 - 30
Chilled pizza		1	190 - 200*	10 - 15
		1	200 - 210*	10 - 15
Part-baked white bread				
■ 1 level		1	180 - 190*	10 - 20
■ 1 level		1	180 - 190*	5 - 15
■ 2 levels		1 + 3	170 - 180*	15 - 20
French fries		1	180 - 200*	25 - 30
		1	180 - 190*	20 - 25
Potato wedges		1	180 - 190*	20 - 25
		1	180 - 190*	15 - 20
Croquettes		1	180 - 190*	25 - 30
		1	180 - 190*	20 - 25
Fish fingers		1	180 - 200*	15 - 20
		1	180 - 200*	10 - 15
Lasagne, frozen (400 g)		1	180 - 190*	40 - 45
		1	180 - 190*	35 - 40
* Preheat oven				

Meal	Setting	Level	Temperature in °C	Time in minutes
Lasagne, frozen (1200 g)		1	180 - 190*	45 - 50
		1	180 - 190*	40 - 45
Lasagne, chilled (400 g)		1	170 - 180*	35 - 40
		2	190 - 200*	35 - 40
Lasagne, chilled (1200 g)		1	170 - 180*	40 - 45
		2	190 - 200*	40 - 45
* Preheat oven				

Tips and tricks

The cake is too light in colour	Check the shelf height.
	Check whether you have used the bakeware that we have recommended.
	Place your tin on the wire rack and not on the baking tray.
	If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.
The cake is too dark	Check the shelf height.
	If the shelf height is correct, you should either shorten the baking time or reduce the temperature.
The cake is unevenly browned in the baking tin	Check the shelf height.
	Check the temperature.
	Make sure that your baking tin is not placed directly in front of the air outlets in the rear wall of the cooking compartment.
	Check that the baking tin is correctly positioned on the wire rack.
The cake is too dry	Set a slightly higher temperature and a slightly shorter baking time.
The cake is too moist in the centre	Set a slightly lower temperature.
	Note: you cannot decrease the baking time by setting a higher temperature (the outside will be cooked, but the inside will remain uncooked).
	Select a longer baking time and allow the cake mixture to prove for longer.
	Add less liquid to the mixture.

The cake collapses when you take it out of the oven	Use less liquid for the mixture. Set a longer baking time or a slightly lower temperature.
The specified baking time is not correct	For small items, check the amount on the baking tray. The items must not be touching each other.
Frozen products are not browned evenly after baking	Check whether the frozen product is unevenly browned before baking. This uneven browning will remain after the baking time.
Several cakes on one level are unevenly browned	Check the position of the baking dishes on the wire rack.
Frozen products are not browned, not crispy or the specified time is not correct	Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted.
Saving energy	Only preheat the appliance when it is specified in the baking table that you should do so. Use dark baking tins as these absorb the heat better. Make use of the residual heat with longer baking times and switch the oven off 5 - 10 minutes before the end of the baking time.

Roasting and braising


In this section, you will find information on

- Roasting
- Braising
- Tables for roasting and braising
- Tips and tricks



There is a risk of injury if you use roasting dishes that are not heat-resistant. Only use roasting dishes that are marked as being suitable for use in the oven.


Note:

When roasting with  CircoTherm®, do not use shelf height 2. The air circulation would be impaired and this will have a negative effect on your roast.

Roasting

Roasting in the universal pan

For roasting, a roasting dish without a lid is used.

When you are roasting with  Top/bottom heat, you should turn the roast approximately half to two thirds of the way through the roasting time.

Juices escape from the roasting meat and are collected in the universal pan. You can use these juices as the basis for a tasty gravy.

Deglaze the pan of the juices with hot water, stock, wine or similar, bring it to the boil, thicken with cornflour, season and pass through a sieve if necessary.

You can also cook side dishes (e.g. vegetables) at the same time as roasting meat in the universal pan.

Note:

For smaller joints, you can use a smaller roasting dish instead of the universal pan. Place this directly on the wire rack.

Roasting in the universal pan with stepped wire rack

Place the stepped wire rack on the universal pan and slide them in together at the same shelf height.

For fatty meat and poultry, add $\frac{1}{8}$ to $\frac{1}{4}$ litre of water to the universal pan, depending on the size and type of the joint.

While the meat is roasting, the liquid in the roasting dish will evaporate. Pour in more hot water if required.

Roasting in the universal pan with roasting sheet

The roasting sheet reduces dirt in the cooking compartment. Place the roasting sheet in the universal pan and slide them in together at the same shelf height.

Dripping fat and meat juices are caught in the universal pan.

Braising

For braising, a roasting dish with a lid is used. Ensure that the roasting dish and lid are designed for one another and fit closely.

First, sear the meat if required.

Add the meat, vegetables and liquid to the roasting dish in the proportion 1:1:1 and place it with the lid closed on the wire rack on shelf position 1.

While the meat is braising, the liquid in the roasting dish will evaporate. Pour in more liquid if required.

Tables for roasting and braising

Poultry

The values in the tables are only average values.

The information in the tables applies to unstuffed poultry. Turn the poultry after half of the cooking time.

Lean meat

Coat lean meat with fat or oil as required and cover it with strips of bacon.

Cooking time and temperature

The cooking time and temperature depend on the size, height, type and quality of the food and the roasting dish.

In general, the larger the joint, the lower the temperature and the longer the roasting time.





























You should set the lower of the specified temperatures the first time. This will generally allow more even browning.

The values for cooking time apply to 0.5 - 2 kg of food. For greater weights, reduce the temperature and increase the cooking time. For multiple pieces, apply the cooking time for the weight of the heaviest piece.

Standing time





At the end of the cooking time, switch the oven off and leave the roast to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the cooking times specified.







The information in the tables apply to food placed in a cold oven and for meat taken directly from the refrigerator.

Meal	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Beef				
Slow roast joint		1	140	40 + 40
		2	150	40 + 40
Top side / top rump		1	160	30 + 25
		2	190	30 + 25
Lamb				
Leg		1	170	30 + 25
		2	200	30 + 25
Shoulder (bone-in)		1	170	25 + 20
		2	200	25 + 20
Shoulder (boned and rolled)		1	170	30 + 25
		2	200	30 + 25
Rack of lamb		1	180	25 + 25
		2	200	25 + 25
Pork				
Roast joint		1	180	35 + 35
		2	180	35 + 35
Loin joint		1	180	30 + 30
		2	180	30 + 30
Belly		1	160	30 + 25
		2	190	30 + 25
Gammon				
Joint		1	160	30 + 30
		2	190	30 + 30
Chicken				
Whole chicken		1	170 - 180	20 + 25
		2	190 - 200	20 + 25
Portion (boned)		1	190	20 + 25
		2	200 - 210	20 + 25
Quarter		1	190	20 + 25
		2	200 - 210	20 + 25
Duck				
		1	180	20 + 20
		2	190 - 200	20 + 20

* Preheat oven

** + time for yorkshire pudding

Meal	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Turkey				
Drumstick		1	180	20 + 20
Crown		1	160	25 + 20
Whole		1	150 - 160	25 + 25
Complete Meal				
with beef		1 + 3	160	30 + 25**
* Preheat oven				
** + time for yorkshire pudding				

Casseroles	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Diced meat		1	140	40 + 80
(beef, pork, lamb, chicken)		1	140*	40 + 80
Braising steak		1	140	45 + 80
		1	140*	45 + 80
Chicken pieces (boned)		1	140	50 + 70
		2	140	50 + 70
* Preheat oven				




Tips and tricks

Crust too thick and/or roast too dry	Reduce the temperature or shorten the roasting time. Check the shelf height.
Crust too thin	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The meat is not cooked right through	Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the joint using a meat thermometer.

Steam in the cooking compartment is condensing on the appliance door	The steam dries during the course of the cooking. If there is an excessive volume of steam, you can carefully open the door briefly to dissipate the steam more quickly.
The meat is burned slightly during braising	<p>Add the meat, vegetables and liquid to the roasting dish in the proportion 1:1:1.</p> <p>The roasting dish and lid must be designed for one another and fit closely.</p> <p>Reduce the temperature.</p>

Grilling

In this section, you will find information on

- Grilling in general
- Circo-roasting 
- Radiant grilling ( large grill and  small grill)
- The grilling table


Caution

There is a risk of damage to kitchen units if you grill with the appliance door open. The adjacent units may be damaged by the extreme heat. Keep the appliance door closed when using the grill.

Notes:

- Always use the stepped wire rack and the universal pan when grilling
- Place the stepped wire rack in the universal pan and slide them both in at the height specified in the grilling table
- Always place the food to be grilled in the centre of the stepped wire rack
- If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight

Circo-roasting

The  Circo-roasting operating mode is particularly suitable for grilling poultry and meat so that it is crispy (e.g. roast pork with crackling).

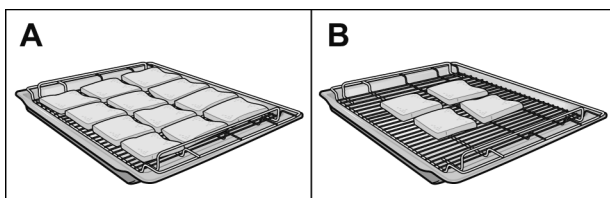
Turn large items of food after approximately half to two-thirds of the grilling time. Place food with a crust on the wire rack with the crust side down for the first half of the grilling time.

Pierce duck and goose skin under the wings and legs to allow the fat to escape.


Depending on the food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not burn on.

At the end of the cooking time, switch the oven off and leave the food to rest for approximately 10 minutes in the cooking compartment with the door closed. The recommended rest time is not included in the grilling times specified.

Radiant grilling



For large amounts of flat grill items, use the  large grill (figure A).



For small amounts of flat grill items, use the  small grill. Place the food to be grilled in the centre of the wire rack (figure B). You will save energy by using the small grill operating mode.

Brush the items to be grilled with a little oil to taste.

Turn the items after half to two-thirds of the grilling time.

Wire rack position

You can influence the grilling result by changing the position of the wire rack.






Wire rack type/ position	Use
	Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for grilling items that should be well-done
	Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for grilling items that should be rare to medium

Grilling table

The information in the table are guidelines and apply to the enamelled universal pan with stepped wire rack. The values may vary depending on the type and amount of food to be grilled.

You should set the lower of the specified temperatures the first time. This will generally allow more even browning.
















The values are for food placed in a cold oven and for meat taken directly from the refrigerator.

Meal	Setting	Level	Temperature in °C	Time in minutes
Beef				
Steaks, high 2- 3 cm		4	<i>int</i> *	1st side: 9 - 12 2nd side: 5 - 7
Burgers, high 1 - 2 cm		4	<i>int</i>	1st side: 8 - 10 2nd side: 6 - 8
Lamb				
Leg		2	170 - 190	120 - 150***
Shoulder (bone-in)		2	170 - 190	100 - 130***
Shoulder (boned and rolled)		2	170 - 190	120 - 150***

* Preheat for 3 minutes

** Turn frequently

*** Turn after half of the time


Meal	Setting	Level	Temperature in °C	Time in minutes
Steaks, high 2 - 3 cm		4	<i>int</i>	1st side: 5 - 7 2nd side: 3 - 5
Chops, high 2 - 3 cm		4	<i>int</i>	1st side: 6 - 8 2nd side: 4 - 7
Pork				
Roast joint		2	180 - 200	120 - 150***
Steaks, high 1 - 2 cm		4	<i>int</i> *	1st side: 8 - 10 2nd side: 5 - 8
Chops, high 2 - 3 cm		4	<i>int</i>	1st side: 10 - 12 2nd side: 8 - 10
Burgers, high 1 - 2 cm		4	<i>int</i>	1st side: 8 - 10 2nd side: 6 - 8
Sausages, ø 2 - 4 cm		4	<i>int</i>	12 - 16**
Gammon				
Steaks, high 1 - 2 cm		4	<i>int</i>	1st side: 9 - 12 2nd side: 5 - 7
Chicken				
Drumsticks		3	250	1st side: 15 - 17 2nd side: 10 - 13
Breast (boneless)		4	250	1st side: 12 - 15 2nd side: 7 - 10
Whole chicken		2	200 - 220	70 - 90***
Quarter		2	210 - 230	40 - 50***
Fish				
Whole fish, e.g. trout		3	220	1st side: 10 - 15 2nd side: 10 - 15
		2	220	15 - 25
Filets		4	220	1st side: 8 - 12 2nd side: 7 - 10

* Preheat for 3 minutes


** Turn frequently

*** Turn after half of the time

Steaming

 Steam cooking can only be used in connection with the Mega System steamer (available as optional accessory from exclusive dealers).

Only switch on Steam cooking when the cooking compartment is completely cooled down (room temperature).

If **H** and  appear alternately in the temperature display after steam cooking has switched on, the cooking compartment has still not cooled down sufficiently.


Wait until the cooking compartment has cooled down and switch Steam cooking on again. The steam cooking process is controlled automatically.

Notes:

- Only use the steam cooking setting for steaming
- Only use the Mega System steamer for steaming
- Do not use Steam cooking together with the preselection mode clock function
- You can find other useful information in the operating manual enclosed with the Mega System steamer

Dough proving setting

In this section, you will find information on

- the  Dough proving setting
- preparing yeast dough and yoghurt

Only switch on Dough proving once the cooking compartment has completely cooled down (to room temperature).

If **H** or **h** and **-D-** appear alternately in the temperature display after switching on the dough proving setting, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch the dough proving setting on again.


Yeast dough

Caution

Damage to the enamel surfaces from pouring cold water into the hot cooking compartment. Do not pour cold water into the hot cooking compartment.

Caution

Damage to surfaces in the cooking compartment due to distilled water. Use tap water only.

1. Pour 200 ml water into the base trough of the cooking compartment.
2. Place the dish in the centre of the wire rack and slide in at shelf position 1.
3. Close the appliance door and switch on the  Dough proving setting.
The proving process is controlled automatically.
The temperature setting is fixed.
4. After the proving process is complete, remove the remaining water from the cooking compartment.
5. Release limescale residues with a little vinegar and wipe with clean water.



The information in the table is only a guideline.

Yeast dough	Amount of flour in grams	Proving time in minutes
Light dough, (e.g. pizza dough, plaited loaf)	300 - 500	25 - 30
	750	30 - 35
Heavy, rich dough (e.g. fruit loaf, panettone)	500	40 - 60
	750	60 - 80
Light bread dough	1000	30 - 40
Heavy bread dough	1000	50 - 70

Note:


You will find information on additional ideas, further instructions and recipes in the accompanying cookbook.

Yoghurt

1. Remove accessories and hook-in racks, telescopic shelves or individual push-in rail systems.
2. Heat up 1 litre UHT milk (3.5 % fat) or pasteurised fresh milk to 40 °C
or
Bring 1 litre of fresh milk to the boil and allow to cool down to 40 °C.
3. Add 300 g set yoghurt to the heated milk, stir it in and pour equal amounts into glasses or bowls. Do not fill more than 200 ml in a container.
4. After filling, cover the containers with a suitable lid or cling film.
5. Place and arrange the containers evenly spaced over the whole cooking compartment floor.
6. Close the appliance door and switch on  Dough proving.
The proving process is controlled automatically.
The temperature setting is fixed.
7. Switch off  Dough proving after 6 to 7 hours and place the containers in the refrigerator for at least 18 hours.

Low-temperature cooking

In this section, you will find information on

-  Low-temperature cooking
- tips and tricks

Low-temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow cooking.

Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium or medium rare. The meat will remain succulent and tender.

Using Low-temperature cooking

Please observe the following points:



- Only use fresh, cleaned meat
- The meat will always look pink on the inside after low-temperature cooking. This does not mean that the cooking time was too short
- Only use boned meat
- Do not use defrosted meat
- You can also use seasoned or marinated meat
- Always use shelf height 1 for low-temperature cooking
- Do not cover the meat while it is cooking in the cooking compartment
- Do not turn pieces of meat during the low-temperature cooking process
- The size, thickness and type of meat will have a significant influence on the searing and low-temperature cooking times

- The properties of the pan and the heat output of the hotplate can influence the searing time
- Do not use the low-temperature cooking setting together with the preselection mode clock function

Only switch the low-temperature cooking setting on when the cooking compartment has completely cooled down (room temperature).

If **H** or **h** and **III** appear alternately in the temperature display after switching on the slow cooking operating mode, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Low-temperature cooking on again.

1. Insert a glass or ceramic plate on a wire rack into the cooking compartment at shelf position 1 to preheat the plate.
2. Switch on the  Slow cooking operating mode.
III appears in the temperature display during the heating up phase (15 to 20 minutes).
3. Remove the fat and sinews from the meat.
4. Sear the meat on all sides over a high heat to seal the meat and create a roasted flavour.
5. When a signal sounds and  appears in the temperature display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Remove the food once the cooking time has elapsed and switch off the appliance.

Note:

Slow-cooked meat does not need to be rested and can be kept warm at a low temperature without any problems.

Table for Low-temperature cooking

The information in the table is only a guideline.
The searing time is for searing in a hot pan with fat.
You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

	Searing in minutes	Low-temperature cooking in minutes
Pork		
Fillet, whole (approx. 500 g)	5 - 6	100 - 120
Loin (approx. 1 kg, 4 - 5 cm thick)	5 - 6	120 - 150
Medallions (5 cm thick)	3 - 4	45 - 60
Loin steaks (2 - 3 cm thick)	2 - 3	30 - 45
Beef		
Fillet, whole (1.5 kg)	6 - 7	160 - 200
Sirloin (approx. 1.5 kg, 5 - 6 cm thick)	6 - 7	180 - 210
Centre-cut rump (6 - 7 cm thick)	6 - 7	240 - 300
Medallions (5 cm thick)	3 - 4	60 - 80
Rump steak (3 cm thick)	3 - 4	50 - 70
Steak-cut rump (3 cm dick)	3 - 4	50 - 70
Veal		
Fillet, whole (approx. 800 g)	4 - 5	150 - 180
Flank (approx. 2 kg, 8 - 9 cm thick)	6 - 7	360 - 420
Centre-cut rump (approx. 1.5 kg, 4 - 5 cm thick)	6 - 7	240 - 300
Medallions (4 cm thick)	3 - 4	70 - 90
Lamb		
Loin, boned (approx. 200 g)	2 - 3	30 - 40
Leg, boned (approx. 1 kg)	6 - 7	240 - 300
Poultry		
Chicken breast (150 - 200 g)*	4 - 5	90 - 120
Duck breast (300 - 400 g)**	10 - 12	70 - 90
Turkey breast (1 kg)*	4 - 5	150 - 180
Turkey steaks (2 - 3 cm)*	3 - 4	40 - 60
* well-done		
** see the note below		

Note:


Place the duck breast in a cold pan and fry the skin side first. Following low-temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 - 5 minutes until crispy.

Tips and tricks

Slow-cooked meat cools down too quickly



Serve on preheated plates with a piping hot sauce.

Keeping slow-cooked meat warm


Switch on  Top/bottom heat and set the temperature at 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours.

Defrosting

In this section, you can read about

- how to defrost with Circotherm® hot air 
- how to use the defrost setting 

Defrosting with Circotherm® hot air

Use Circotherm® hot air  to defrost and cook frozen products. Please note the following points here:

- Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products
- The cooking time for frozen meat increases by the defrosting time
- Always defrost frozen poultry before cooking, so that the giblets can be removed
- Cook frozen fish at the same temperatures as fresh fish


- You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time
- Use shelf position 1 when defrosting on one level, and shelf positions 1 + 3 when using two levels
- Observe the manufacturer's instructions when using frozen foods

Defrost table

Frozen meals	Temperature in °C	Defrosting time in minutes
Raw frozen products/ foods	50	30 -90
Bread/bread rolls (750 - 1500 g)	50	30 - 60
Dry, frozen tray bakes	60	45 - 60
Moist, frozen tray bakes	50	50 - 70

Defrost setting

With this operating mode you can defrost delicate baked goods (e.g. cream cakes) particularly well.


1. Switch on the defrost setting .
2. Defrost frozen products for 25 - 45 minutes, depending on the type and size.
3. Remove the frozen product from the cooking compartment and allow it to defrost for a further 30 - 45 minutes.

Note:

With small quantities (pieces) the defrosting time is shortened to 15 - 20 minutes and the extended defrosting time is shortened to 10 - 15 minutes.

Cleaning and care

In this section, you will find information on

- cleaning and care of your appliance
- cleaning agents and aids
- self-cleaning surfaces in the cooking compartment
- oven cleaning 



Risk of short-circuit. Do not use high-pressure cleaners or steam jet cleaners to clean your appliance.

Caution!

Damage to surfaces. Do not use sharp or abrasive cleaning agents. Do not use abrasive cleaning aids such as steel wool or scourers.

Note:

Highly recommended cleaning and care products can be purchased through our after-sales service. Observe the manufacturer’s instructions.

Cleaning the appliance exterior

Appliance part/surface	Cleaning agent/aid
Stainless steel surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty.
Painted surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth.

Appliance part/surface	Cleaning agent/aid
Glass surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth.
Door panels	<p>Use commercially available glass cleaner or apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth.</p> <p>The inner door panel on the appliance door has a coating which reduces the temperature and reflects the heat. The view through the appliance door is not impaired by this. When the appliance door is open this coating can have the effect of a light-coloured film. This is part of the design and is not due to any quality defect.</p>

Cleaning the cooking compartment

Caution!

Damage to surfaces. Do not clean the appliance while still warm, even if using oven cleaners specially intended for this purpose.

Notes:


- Enamel is baked on at very high temperatures during manufacture. This can cause some slight colour variation. This is normal and does not affect proper functioning.
- The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti-corrosion protection is still guaranteed, however.

Appliance part	Cleaning agent/aid
Enamel surfaces (smooth surfaces)	<p>To facilitate cleaning you can switch on the interior lighting and detach the appliance door if necessary.</p> <p>Apply commercially available detergent or vinegar solution with a soft, damp cloth or chamois leather; dry with a soft cloth.</p> <p>Loosen baked on food residues with a damp cloth and detergent.</p> <p>We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the stain.</p> <p>Leave the cooking compartment open to dry after cleaning.</p>
Self-cleaning surfaces (rough surfaces)	Please observe the instructions in the section: Self-cleaning surfaces

Appliance part	Cleaning agent/aid
Door seal	Hot soapy water
Hook-in rack/telescopic shelf	Hot soapy water
Accessories	Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher

Keeping the appliance clean

To avoid getting the cooking compartment dirty,

- clean the cooking compartment after each use, as dirt will bake on the next time it is heated up, and this can only be removed with difficulty
- always remove lime, grease, starch and egg-white stains immediately
- where possible use Circotherm® hot air . This operating mode creates less dirt
- use the universal pan to bake very moist cakes
- use suitable ovenware when roasting (e.g. roasting dish) or a roasting sheet (see the section: Accessories

Self-cleaning surfaces

The back panel, side panels and ceiling of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

The higher the set temperature and the longer the oven is in operation, the better the cleaning result. Large splashes only disappear after the oven has been used several times. Residues can be removed with water and a soft sponge.

Colour variations on the self-cleaning surfaces have no effect on the self-cleaning function.

Caution.

Damage to the self-cleaning surface due to the application of oven cleaner.

- Never clean the self-cleaning surface with oven cleaner.
- If oven cleaner is accidentally applied to the self-cleaning surface, remove it immediately with a sponge and plenty of water.


Caution.

Damage to surfaces on self-cleaning areas due to the use of abrasive and acidic cleaning agents and aids.

- Do not use cleaning agents containing abrasive substances or acids.
- Do not use abrasive cleaning aids such as steel wool or scourers.

Oven cleaning


The back wall, ceiling and side walls of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

If these self-cleaning surfaces (rough surfaces) in the oven no longer clean themselves adequately, they can be regenerated using the  Oven cleaning operating mode.


Preparing for oven cleaning

1. Remove the accessories from the cooking compartment.
2. Clean the enamel surfaces (smooth surfaces) in order to avoid any lasting stains (see section: Cleaning and care).


Starting oven cleaning

- 1. Set the operating mode selector to  Oven cleaning.
- 2. Turn the temperature selector to set the desired cleaning setting.


Cleaning setting	Temperature display	Clock display (operating time in hours)
low	1	0:45
medium	2	1:00
intensive	3	1:15

Your setting is automatically adopted after 10 seconds and oven cleaning starts.  and the set operating time light up in the clock display. The operating time cannot be changed.

You can activate the preselection within the 10 seconds until oven cleaning starts.

After the operating time has elapsed, a signal sounds, **0:00** appears in the clock display and the  symbol flashes.

Ending/cancelling oven cleaning

- 1. Turn the operating mode selector back to the  position.
- 2. Press the clock function button.

Removing and fitting the appliance door



You can remove the appliance door to clean it more thoroughly.

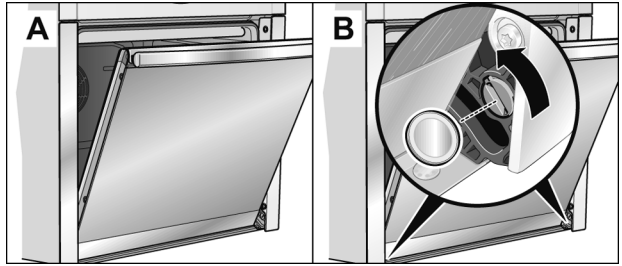
Risk of injury!
The hinges on the appliance door can snap back with great force. Always turn both catches all the way to when fitting or removing the appliance door.



Risk of injury!
If the appliance door has been removed, without turning both catches all the way, the hinge can snap back. Do not reach into the hinge. Call the after-sales service.

Removing the appliance door

1. Open the appliance door so that it is slightly ajar (Fig. A).



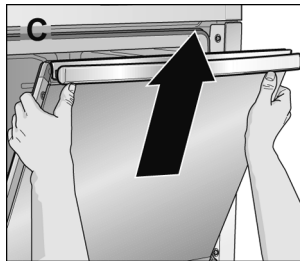
2. Use a coin to turn both the left-hand and the right-hand catches, located on the lower inside of the appliance, all the way (Fig. B).

Left-hand catch: in a clockwise direction

Right-hand catch: in an anti-clockwise direction

3. Close the appliance door a little, until you feel the catch engaging.

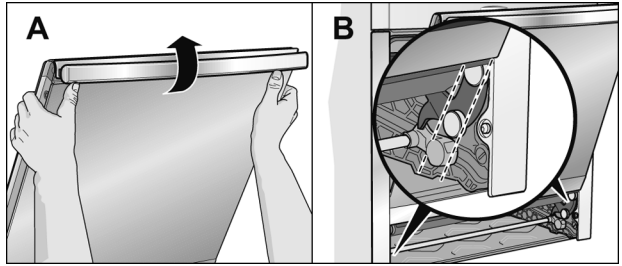
The door can now no longer be opened or closed.



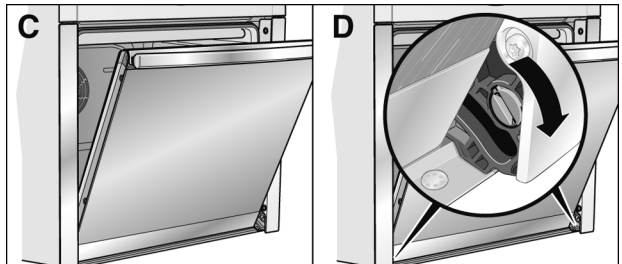
4. Lift the door handle slightly with both thumbs and lift the appliance up and off (Fig. C).

Fitting the appliance door

1. Hold the appliance door and lift the door handle slightly with both thumbs (Fig. A).



2. Hang the appliance door in the left and right-hand guide rollers simultaneously (Fig. B).
3. Ensure that the appliance door does not tilt unevenly and that it is properly fitted in place (Fig. C).



4. Use a coin to release both catches on the appliance door (Fig. D).
Left-hand catch: in an anti-clockwise direction
Right-hand catch: in a clockwise direction
5. Open the appliance door a little wider and then close it.

Cleaning the door panels



To facilitate cleaning, you can remove the door panels from the appliance door.

Risk of injury.

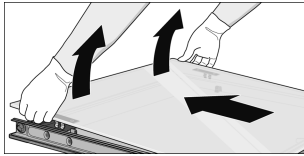
The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

Caution.

The appliance must not be used again until the door panels and the appliance door have been correctly fitted.

Removing the door panel

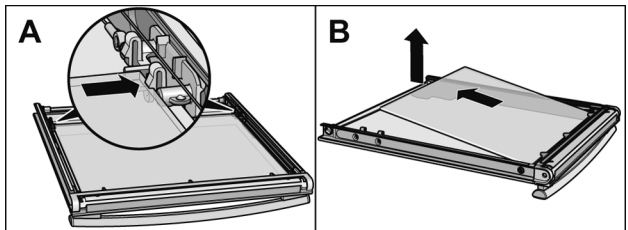
1. Remove the appliance door and place on a soft, clean surface with the front side facing down (see section: Removing and fitting the appliance door).



2. Unhook and pull out the door panel from the latch on the appliance door by lifting it slightly.

Removing the intermediate panel

Before removing, make a note of the position in which the intermediate panel is fitted, so that you do not refit it the wrong way round later.



1. Push the brackets on the left- and right-hand sides outwards (Fig. A) and unhook the intermediate panel.
2. Lift the intermediate panel and pull it out (Fig. B).

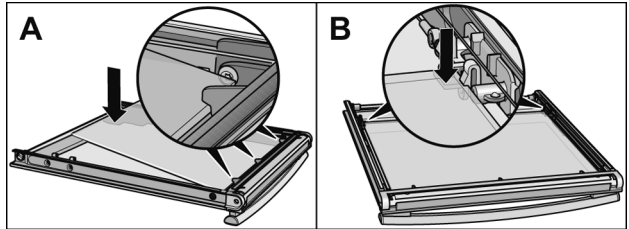
Cleaning

Clean the door panels with glass cleaner and a soft cloth.

Caution.

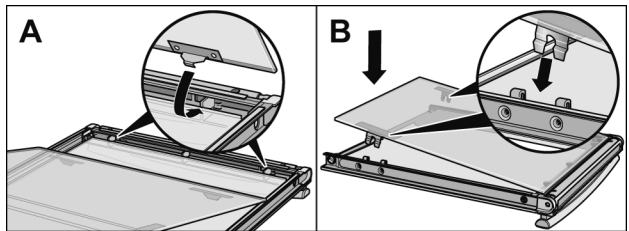
Do not use any sharp or abrasive medium or a glass scraper. The glass could become damaged.

Fitting the intermediate panel



1. Place the intermediate panel into the three supports (Fig. A).
2. Press on the left- and right-hand sides of the intermediate panel next to the brackets until it engages in the brackets (Fig. B).

Fitting the door panel



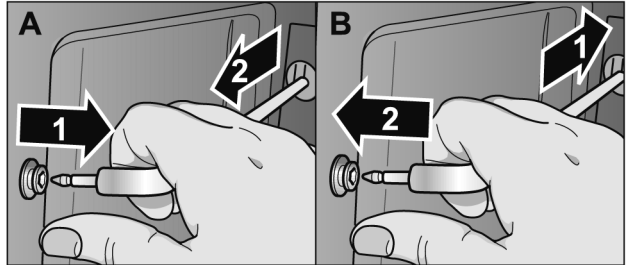
1. Insert the door panel into the two supports (Fig. A).
2. Press on the left- and right-hand sides of the door panel next to the brackets until it engages in the brackets (Fig. B).

Cleaning the hook-in racks



You can remove the hook-in racks for easier cleaning.

Risk of burns from hot parts in the cooking compartment. Wait until the cooking compartment has cooled down.



1. Pull out and detach the hook-in rack at the front (figure A).
2. Clean the hook-in rack with washing-up liquid and a sponge or brush.
3. After cleaning, refit the hook-in rack in the opposite sequence (figure B).




Faults and repairs

It is not always necessary to call the after-sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table.



Risk of electric shock.

- Work on the appliance electronics must only be carried out by an expert
- During work on the appliance electronics, the power supply to the appliance must be disconnected. Switch off the circuit breaker or take out the fuse in your household fuse box

Problem	Possible cause	Remedial action
Electrical operation is malfunctioning (e.g. indicator lamps do not light up)	Blown fuse	Check the fuses in the fuse box and replace if necessary
Liquid or thin dough runs to one side	Appliance not installed level	Check the appliance installation (see Installation instructions)
The appliance no longer functions, 0:00 flashes in the clock display	There was a power cut	Reset the clock (see section: Electronic clock)
0:00 flashes in the clock display, "rrr" appears in the temperature display	Power supply was interrupted while the appliance was in operation	Press the clock function button, Reset the clock (see section: Electronic clock)
It is not possible to operate the appliance,  and -5- appear in the temperature display	The appliance has been locked	Deactivate the lock (see section: Childproof lock)
It is not possible to operate the appliance,  and -SP appear in the temperature display	The appliance has been locked permanently	Deactivate the permanent lock (see section: Childproof lock)
The appliance does not heat up, the colon flashes in the clock display, 1600 appears in the temperature display, for example	A key combination was activated	Switch off the appliance, press and hold the info button for 3 seconds, then press and hold the clock function button for 4 seconds before pressing the info button again and holding it for a further 3 seconds
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightening strike)	Reset the function concerned
When an operating mode is activated, H or h appears in the temperature display	The appliance has not cooled down fully	Wait until the appliance has cooled down, then switch on the operating mode again
The appliance has switched itself off automatically, 000 flashes in the temperature display	The appliance has switched off to protect itself from overheating	Turn the operating mode selector back to the  position
Smoke is generated during roasting or grilling	Fat is burning on the grill element	Continue grilling or roasting until the fat on the grill element is burnt away
	Wire rack or universal pan inserted incorrectly	Place the wire rack in the universal pan and insert them together at a low shelf height
High levels of condensation are generated in the cooking compartment	Normal occurrence (e.g. with cakes with very moist toppings or a large roasting joint)	Open the appliance door occasionally during operation

Problem	Possible cause	Remedial action
Enamelled accessories have light, matt stains	Normal occurrence caused by dripping meat or fruit juices	Not possible
Door panels are misted up	Normal occurrence caused by temperature differences	Heat the appliance up to 100 °C and then switch off again after 5 minutes

Changing the cooking compartment bulb

Replace faulty cooking compartment bulbs. Spare bulbs can be obtained from the after-sales service or specialist shops:

E14, 220 - 240 V, 40 W, heat resistant to 300 °C

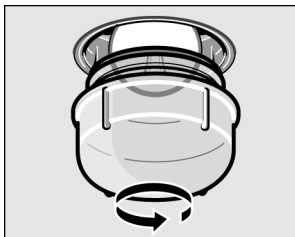
Use these bulbs only.



Risk of electric shock.

Disconnect the appliance from the power supply. Switch off the circuit breaker or take out the fuse in the household fuse box.

1. Place a tea towel in the cold oven to prevent damage.



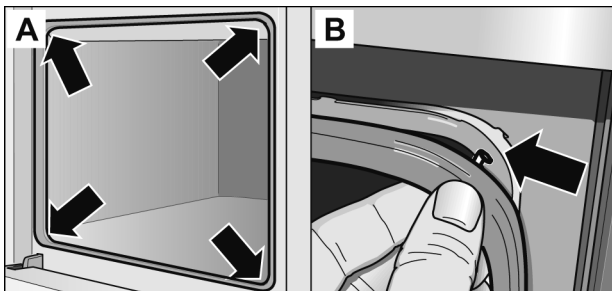
2. Turn the glass cover anticlockwise and remove it.
3. Replace the bulb with one of the same type.
4. Screw on the glass cover again.
5. Remove the tea towel and switch on the fuse.

Replacing the door seal

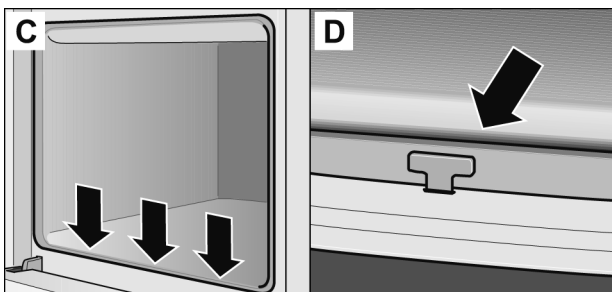
Unhooking the door seal

If the door seal is faulty, it must be replaced. Replacement seals for your appliance can be obtained from the after-sales service.

The door seal is fixed in seven places.



1. Unhook the door seal (figure B) at four places (figure A).



2. Unhook the door seal at the other three places (figure C) by gently turning (figure D).

Hooking in the door seal

1. Hook the door seal in (figure B) at four places (figure A).
2. Hook the door seal in at the other three places (figure C) by gently turning (figure D).
3. Check that the door seal is seated correctly.

After-sales service

In the event of faults and repairs that you cannot solve yourself, please contact our after-sales service.

You can find the addresses in the after-sales service directory.

Note:

You will be charged for calling the after-sales service regarding an operating fault.

E number and FD number














For after-sales service cases, please specify the E-number and FD number.


You can find these on the rating plate beneath the appliance door on the left-hand bottom edge.

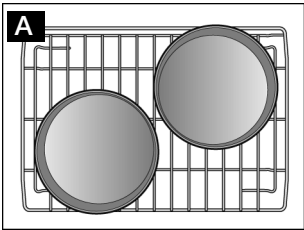
E no.	FD no.
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Test dishes

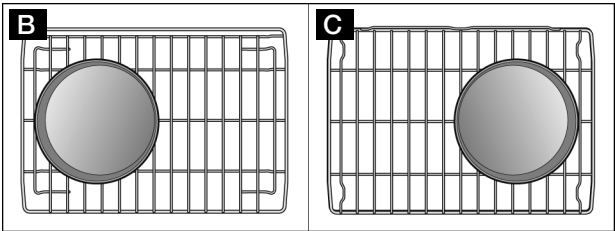
Dishes tested in accordance with standard EN 60350. Please note the information in the tables about preheating. The table values do not include rapid heating.





Baking	Cookware	Setting	Level	Temperature in °C	Time in minutes
Shortbread					
■ 1 level	Baking tray***		3	140 - 150**	20 - 25
■ 1 level	Baking tray***		1	140 - 150**	20 - 30
■ 2 levels	2 baking trays***		1 + 3	140 - 150**	20 - 30
■ 3 levels	3 baking trays***		1 + 3 + 4	130 - 150**	35 - 45
Small cakes (20 pieces)					
■ 1 level	Baking tray***		3	160 - 170*	25 - 35
■ 1 level	Baking tray***		1	150 - 160*	25 - 35
■ 2 levels	2 baking trays***		1 + 3	150 - 160*	25 - 35
■ 3 levels	3 baking trays***		1 + 3 + 4	150 - 160*	25 - 35
Fatless sponge cake					
	Springform cake tin ø 26 cm		2	160 - 170**	25 - 35
	Springform cake tin ø 26 cm		1	160 - 170**	25 - 35
Apple pie					
■ 1 level (see figure A)	2 x Springform cake tin ø 20 cm		1	170 - 180**	70 - 80
■ 1 level	2 x Springform cake tin ø 20 cm		1	170 - 180**	70 - 80
■ 2 levels (see figure B and C)	2 x Springform cake tin ø 20 cm		1 + 3	170 - 180**	70 - 80
* Preheat for 10 minutes					
** Preheat oven					
*** Only use original baking trays, order no. Z1342X0					

When baking apple pies using CircoTherm® , always place the two springform cake tins diagonally on the stepped wire rack (figure A).



When baking apple pies on two levels, place the lower baking tin to the left on the stepped wire rack (figure B) and the upper baking tin to the right on the straight wire rack (figure C).



Grilling	Wire rack position	Setting	Level	Temperature in °C	Time in minutes
White bread (universal pan + stepped wire rack)			4	<i>int</i> *	0,5 - 2
Beefsteaks (universal pan + stepped wire rack)			4	250	20 - 25**
* Preheat for 10 minutes					
** Turn after 2/3 of the time					

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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