



Built-in oven B45C42.0GB



en Table of contents

Safety precautions	4	Reheat - warming using steam	23
Before installation	4	Defrosting	24
Information for your safety	4	Defrosting with CircoTherm®	24
Causes of damage	4	Defrost	24
Energy and environment tips	5	Yoghurt	24
Saving energy	5	AquaAssist - steam-assisted cooking	24
Environmentally-friendly disposal	5	Switching on AquaAssist	24
Your new appliance	5	AquaAssist table	25
Control panel	5	Cleaning and care	26
Operating modes	6	Cleaning the appliance exterior	26
Shelf positions	7	Cleaning the cooking compartment	27
Accessories	7	Descaling	27
Before using the appliance for the first time	8	Self-cleaning surfaces	28
Setting the water hardness range	8	Oven cleaning	28
Calibrating the altitude	8	Removing and fitting the appliance door	28
Setting the clock	8	Cleaning the door panels	29
Cleaning the appliance	8	Cleaning the cooking compartment ceiling	30
Operating the appliance	9	Cleaning the hook-in racks	30
Switching on the appliance	9	Faults and repairs	31
Switching on the appliance	9	Replacing the oven light bulb	32
Filling and emptying the water tank	10	Changing the door seal	32
Switching off the appliance	10	After-sales service	32
After each use with steam assistance	11	E number and FD number	32
Automatic safety cut-out	11	Test dishes	33
Changing the Basic settings	11		
Electronic clock	12		
Clock display	12		
Timer	12		
Cooking time	13		
End of operation	13		
Preset operation	13		
Setting the clock	13		
Rapid heat up	13		
Checking, correcting or deleting settings	14		
Childproof lock	14		
Lock	14		
Permanent lock	14		
Baking	15		
Baking on one level	15		
Baking on two or more levels	15		
Baking table	15		
Baking table for ready-made products	16		
Tips and tricks	17		
Roasting and braising	18		
Roasting	18		
Braising	18		
Tables for roasting and braising	18		
Tips and tricks	20		
Low-temperature cooking	20		
Using Low-temperature cooking	20		
Table for Low-temperature cooking	20		
Tips and tricks	21		
Grilling	21		
Circo-roasting	21		
Radiant grilling	21		
Grilling table	22		

Additional information on products, accessories, replacement parts and services can be found at **www.neff-international.com** and in the online shop **www.neff-eshop.com**

⚠ Safety precautions

Read these instructions for use carefully. Please keep the instructions for use and installation instructions in a safe place. If the appliance changes owners, the instructions should always be included.

Before installation

Damage during transport

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

Electrical connection

Only a licensed expert may connect the appliance. You will lose your warranty entitlement in the event of any damage caused by incorrect connection.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation. Only operate the appliance in frost-free rooms.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they have insufficient knowledge or experience.

Never let children play with the appliance.

Risk of burning!

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

Risk of fire!

Never store combustible items in the cooking compartment. Never open the appliance door if smoke can be seen in the appliance. Switch off the appliance. Pull out the mains plug or disconnect the fuse in the fuse box.

Risk of short circuit!

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

Risk of scalding!

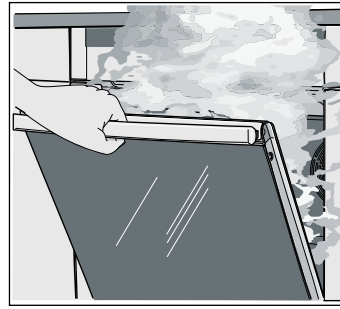
The water in the water tank may become very hot if you continue to operate the appliance. Empty the water tank after each use of the appliance with steam operation.

Risk of scalding!

Never pour water into the cooking compartment when it is hot. This will create hot steam.

Risk of scalding!

Hot steam may escape when the appliance door is opened. Open the appliance door carefully during or after operating the appliance. When opening the door, do not lean over it. Ensure that, depending on the temperature, steam is not visible.



Risk of scalding!

Hot steam is generated in the cooking compartment. Steam is generated in particular in the area around the steam inlet (top right in the cooking compartment). Do not reach into the cooking compartment while using the appliance with steam operation. You may burn yourself.

Risk of injury and risk of fire!

Only fill the water tank with water or with the descaling solution that is recommended by us.

Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank.

Due to hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment (explosion). The appliance door may spring open. Hot steam and jets of flame may escape.

Risk of burning!

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 take care when opening the appliance door.

Risk of burning!

Never remove hot accessories or ovenware from the cooking compartment without oven gloves.

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is defective, pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Call the after-sales service.

Causes of damage

Caution!

- Do not place accessories on the cooking compartment floor. Do not line the cooking compartment floor with foil of any kind 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.
- Never pour water into the cooking compartment when it is hot. This will create steam. The temperature change can damage the enamel.
- Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.
- 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.

- Only leave the cooking compartment to cool with the door closed. Even if the appliance door is only slightly open, the fronts of adjacent units may be damaged over time.
- 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.
- Do not stand or sit on the open oven door. Do not place cookware or accessories on the oven door.
- Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance, and could break.
- Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door panel.
- Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with steam.
- Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.
- Hot water can damage the pump. Only fill the water tank with cold water.
- Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. These will damage the surfaces. If this does happen, remove the descaling solution immediately with water.
- Do not clean the water tank in the dishwasher. Otherwise, the water tank will be damaged. Clean the water tank with a soft cloth and commercially available detergent.

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.



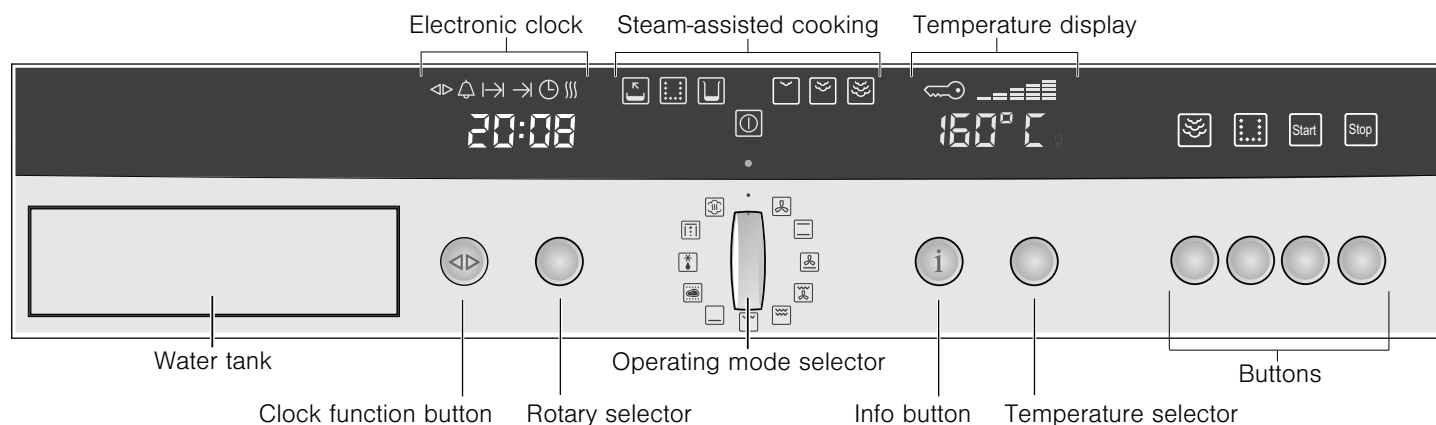
This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

























Your new appliance

In this section, you will find information on

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

Control panel







Symbol	Use / meaning	
	Operating mode selector	Switching the appliance on and off Selects the required operating mode
	Water tank	For steam-assisted applications (see section: Filling and emptying the water tank)
Electronic clock (rapid heat up)		
	Clock function button	Selects the required clock function or Rapid heat up (see section: Electronic clock)
	Rotary selector:	Makes settings within a clock function or activates Rapid heat up (see section: Electronic clock)
AquaAssist (steam-assisted cooking)		
	Pumping out remaining water	The  symbol lights up when the remaining water is being pumped back out of the evaporator system and into the water tank. Note: Do not remove the water tank until the  symbol has gone out.
	Descaling	When the  symbol flashes, the appliance needs descaling (see section: Descaling)
	Filling the water tank	When this symbol  lights up, fill the water tank or change the water in the water tank (e.g. during descaling) When this symbol  flashes, the water tank is not inserted fully. Insert the water tank fully
	Steam intensity low	When this symbol  lights up, the steam intensity is set to low
	Steam intensity medium	When these symbols   light up, the steam intensity is set to medium
	Steam intensity high	When these symbols    light up, the steam intensity is set to high
Temperature display (Basic settings)		
	Info button	Press briefly: displays the temperature during the heating up phase Press and hold: calls up the Basic settings menu (see section: Changing the Basic settings)
	Temperature selector	Sets the temperature Changes the settings in the Basic settings menu (see section: Changing the Basic settings)
Buttons		
	AquaAssist button	Sets the required steam intensity: low, medium or high (see section: AquaAssist- steam-assisted cooking)
	Descaling button	Descals the appliance
	Start button	Starts operation
	Stop button	Short press: stops operation (pause) Press and hold: ends operation








Pop-out operating knob

The rotary, temperature and operating mode selectors can all be popped out. Push the required operating knob to pop it in or out.

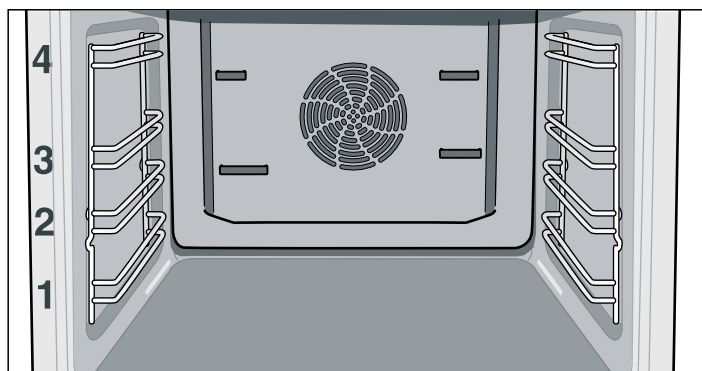
Operating modes

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


Operating mode	Use
 CircoTherm®	For baking and roasting on one or more levels
 Top/bottom heat	For baking and roasting on one level. Especially suitable for cakes with moist toppings (e.g. cheesecake)
 Circotherm intensive	For pre-prepared frozen products and dishes which require a lot of heat from underneath (see section: Baking)
 Circo-roasting	For poultry and larger pieces of meat

Operating mode	Use
 Full-surface grill	For large amounts of flat, small items for grilling (e.g. steaks, sausages)
 Centre-area grill	For small amounts of flat, small items for grilling (e.g. steaks, bread)
 Bottom heat	For food and baked goods which should form a crust or require more browning on the underside. Only activate Bottom heat for a short time at the end of the baking time.
 Low-temperature cooking	For tender pieces of meat, that are to be cooked medium/medium-rare or à point
 Defrost	For gentle defrosting of pieces of meat, bread and delicate pastries (e.g. cream gateau)
 Oven cleaning	For regeneration of the self-cleaning surfaces in the cooking compartment (see section: Oven cleaning)
 Reheat	For plated meals and baked items Cooked food is gently reheated using steam. The food does not dry out.

Shelf positions



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

Note: Do not use shelf height 2 when baking and roasting with  CircoTherm®. This will adversely affect air circulation and your baking and roasting results will not be as good.

Accessories

The following accessories are supplied with your appliance:



Enameled universal pan
for baking moist cakes, roasting, grilling and collecting dripping liquids

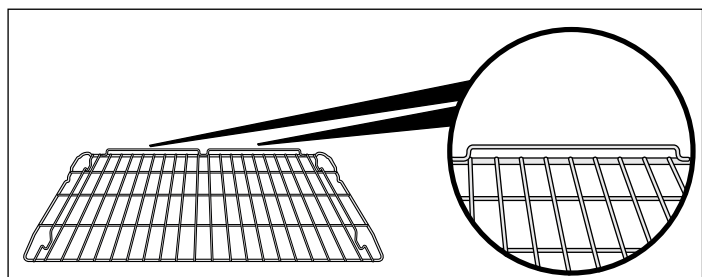


Wire rack, stepped, close-meshed
For baking, roasting and grilling, can be inserted in the universal pan



Wire rack, flat, with tilt protection
For baking

Slide the flat wire racks in so that the rear upstand, for preventing items sliding off the back of the shelf, is at the rear and facing 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
Roasting pan, enamelled	Z1272X0
Baking tray, aluminium	Z1332X0
Baking tray, enamelled	Z1342X0
Baking tray, non-stick	Z1343X0
Baking and roasting shelf, close meshed	Z1453X0
Roasting tray, enamelled, two-piece	Z1512X0
Retrofit kit, CLOU® 1x	Z1701X2
CLOU® 3x telescopic shelf	Z1742X2
CLOU® 4x telescopic shelf with full extension	Z1755X2
Universal roasting dish, enamelled	Z9930X0

Note: The baking tray and universal pan may become distorted during use. This is caused by the considerable temperature differences acting 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

Once your new appliance has been connected, **c 43** appears in the temperature display. Before you can use your appliance, you must make a few settings:

- Set the water hardness range
- Calibrate the altitude
- Set the clock
- Clean the appliance before using it for the first time

Note: You can correct these settings at any time. For information about changing the water hardness range and the altitude difference, see chapter: Changing the basic settings; and for information about setting the clock, see chapter: Electronic clock.

Setting the water hardness range

Caution!

The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or uncarbonated mineral water.

The water hardness "hard" (**c 43**) is the default setting. Change the setting if the water is softer.

You can determine the water hardness with the test strips supplied or ask your water supplier.

Notes

- If your water is very hard, we recommend that you use softened water.
- If you use only softened water, you can, in this case, set your appliance to the softened water hardness range.
- If you use mineral water, then set the water hardness range to hard.
- If you use mineral water, then it must be non-carbonated (see chapter: Filling and emptying the water tank).

1. Use the temperature selector to set the water hardness range.

Water hardness range	Setting symbol (temperature display)
softened	c 40
soft	c 41
medium	c 42
hard	c 43

2. Press and hold the **i** info button for 3 seconds.
Your setting is saved. **c 5 1** appears in the temperature display.

Calibrating the altitude

The altitude difference range "0 - 300m" (**c 5 1**) is the default setting. Change this setting if the location of the appliance is higher or lower than this.

1. Use the temperature selector to set the altitude difference range.

Altitude difference range	Setting symbol (temperature display)
Under 0m	c 50
0 - 300m	c 5 1

Altitude difference range	Setting symbol (temperature display)
300 - 600m	c 52
600 - 900m	c 53
900 - 1200m	c 54
1200 - 1500m	c 55
1500 - 1800m	c 56
1800 - 2100m	c 57
2100 - 2400m	c 58
above 2400m	c 59

2. Press and hold the **i** info button for 3 seconds.
Your setting is saved.

Setting the clock

Note: When you press the **<>** clock function button, you have 3 seconds to set the clock using the rotary selector. Should this have been insufficient for you, you can amend the clock time later.

0:00 flashes in the clock display.

1. Briefly press the **<>** clock function button to go to the setting mode.
The **<>** and **⌚** symbols light up. **12:00** appears in the clock display.
2. Set the current time using the rotary selector.
Your setting is accepted after 3 seconds.

Changing the clock








To subsequently change the time, press the **<>** clock function button repeatedly until the **<>** and **⌚** symbols light up again. Change the time with 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. bits of polystyrene) from the cooking compartment.
3. Clean the accessories and cooking compartment with hot soapy water (see chapter: Cleaning and care).
4. Fill water tank with 400 ml water (see chapter: Filling and emptying the water tank).
5. Slide in the water tank all the way.
6. Using the operating mode selector set **☐** Top/bottom heating (see chapter: Operating the appliance).
7. Use the temperature selector to set the temperature to 240 °C.


- Press the  AquaAssist button repeatedly until the    symbols light up (see chapter: AquaAssist - steam-assisted cooking).
- Press the  start button.
- Switch off the appliance if the water tank is empty. To do this, turn the operating mode selector back to the off position  and retract it.
The remaining water will be pumped out of the evaporator system. The  symbol lights up.

- Emptying the water tank (see chapter: Filling and emptying the water tank)
- Afterwards, wipe the cooled cooking compartment with hot, soapy water.
Note: Remove limescale with a cloth soaked in vinegar, then wipe with clean water and rub dry with a soft cloth.
- Clean the outside of the appliance with a soft, damp cloth and soapy water.


Operating the appliance




- In this section, you can read about
- how to switch your appliance on and off
 - how to select an operating mode and temperature
 - how to fill and empty the water tank
 - when your appliance switches off automatically

Switching on the appliance

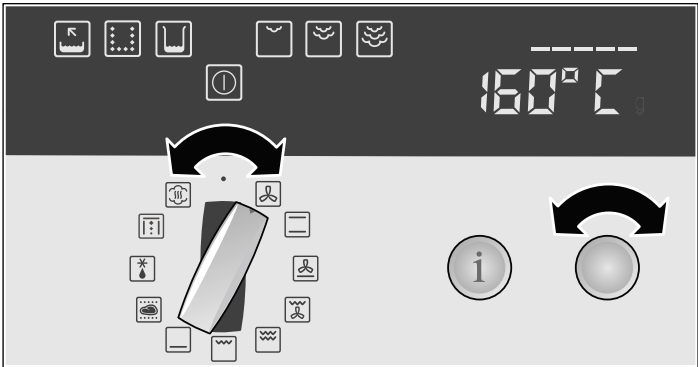
Press the operating mode selector to make it pop out.
This switches on the appliance, and it is now ready for use.
The  symbol lights up.


Switching on the appliance

 **Risk of scalding!**
by hot water. The water in the water tank may become hot.
Empty the water tank before starting operating modes that are not steam-assisted.
















- Notes**
- You can only start the  Low-temperature cooking operating mode when the oven has cooled down. There must be no residual heat ( or ) showing in the temperature display.
 - For applications using steam assistance, you must fill the water tank (see section: Filling and emptying the water tank).

- Switch on the appliance.
- Turn the operating mode selector until the desired operating mode is selected.



- Turn the temperature selector to change the default temperature.
Note: If no default temperature is displayed, the temperature of your selected operating mode is a fixed setting. You cannot change this temperature.
- Press the  Start button.


- Notes**
- Depending on the operating mode selected, you will hear a pumping sound after starting. The appliance is checking whether the pumps are working correctly.
 - If you cannot start a steam-assisted application, check whether the water tank has been filled and fully inserted.

Operating mode	Default temperature in °C	Temperature range in °C
 CircoTherm®*	160	40 - 220
 Top/bottom heat*	170	50 - 275
 Circotherm intensive*	220	50 - 275
 Circo-roasting*	170	50 - 250
 Full-surface grill	220	50 - 275
 Full-surface grill (intensive)**	Fixed setting	
 Centre-area grill	180	50 - 275
 Centre-area grill (intensive)**	Fixed setting	
 Bottom heat	200	50 - 225
 Low-temperature cooking	Fixed setting	
 Defrost setting	Fixed setting	---
 Oven cleaning	Fixed setting	
 Reheat	120	80 - 180


* In this operating mode you can activate steam operation

** Turn the temperature selector to above 275 °C. *int* appears in the temperature display

Changing the operating mode

- Turn the operating mode selector until the desired operating mode is selected.
- Turn the temperature selector to change the temperature.
- Press the  Start button.

Current temperature

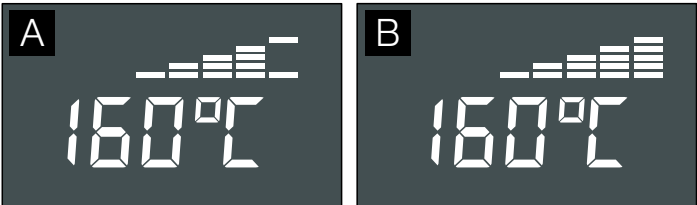
Press the  info button. The current temperature appears for 3 seconds.

Note: The current temperature can only be displayed with operating modes with a default temperature.

Heating indicator

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

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



Filling and emptying the water tank

Risk of injury and risk of fire!

Only fill the water tank with water or with the descaling solution that is recommended by us.

Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank.

Due to hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment (explosion). The appliance door may spring open. Hot steam and jets of flame may escape.

Caution!

The appliance may become damaged due to the use of unsuitable liquids.
Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.
Only use cold, fresh tap water, softened water or uncarbonated mineral water.

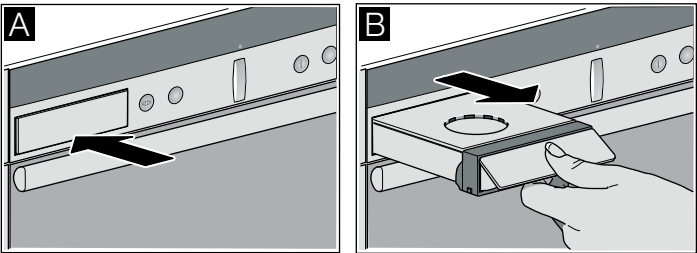
Notes

- If you use mineral water, set the water hardness to hard.
- For hygiene reasons, a reminder message will appear after the appliance is switched off if the water tank has not been emptied. The reminder message goes out once the water tank is empty.

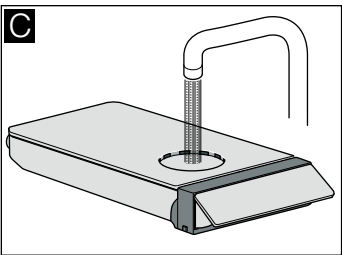
Filling the water tank

Fill the water tank before each use with steam assistance.

1. Press lightly on the centre of the lower edge of the water tank (picture A).
2. Pull out the water tank (picture B).



3. Fill the water tank with cold water up to the "max" mark (picture C).



4. Slide in the water tank all the way.
Note: If the symbol flashes, the water tank has not been pushed in fully.

Topping up the water tank

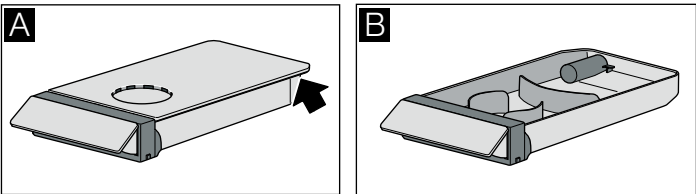
If the water tank is empty, a signal sounds and the symbol lights up. Steam-assisted operation is interrupted.

1. Pull out the water tank.
2. Fill the water tank up to the "max" mark and slide it in fully.
The steam-assisted operation continues.

Emptying the water tank

Empty the water tank after each steam-assisted use of the appliance.

1. Turn the operating mode selector back to the O off position and push it in.
The remaining water in the evaporator system is pumped back into the water tank. The symbol lights up. **Puo** appears in the temperature display. (pumping-out). When the pumping out cycle is complete, a signal sounds and the symbol flashes.
2. Pull out the water tank slowly and level.
The symbol goes out.
3. Remove the cover (Picture A).
4. Empty the water tank (Picture B).



5. Dry the tank shaft and water tank thoroughly.
6. Slide in the water tank.
The symbol and the **Puo** display (pumping-out) go out.

Switching off the appliance

Risk of scalding!

When opening the appliance door, hot steam may escape. After cooking, only open the appliance door carefully.

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

1. Turn the operating mode selector back to the off position O.
2. Press on the operating mode selector until it retracts.
The appliance switches off. The symbol goes out.

Note: If the appliance is switched off after steam-assisted operation, you will hear a pumping sound. The appliance is pumping the remaining water out of the evaporator system back into the water tank. During this time the symbol is lit. Only empty the water tank when the symbol is no longer lit.
You can see in the temperature display whether there is 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)



Ending an operation

Press and hold the Stop button. The appliance turns off the current operation. The appliance is not switched off. You can now start another operating mode.

Interrupting and continuing an operation (Pause)


Briefly press the Stop button. The appliance interrupts the current operation. Press the Start button to continue the operation.

After each use with steam assistance

- 1. Switch off the appliance.
The remaining water will be pumped out of the evaporator system and back into the water tank. The  symbol lights up during this time.
- 2. Only empty the water tank when the  symbol is no longer lit.
- 3. Empty and clean the water tank and allow it to dry with the door open.
- 4. Dry the cold cooking compartment with a soft cloth.
- 5. Remove any dirt from the cooking compartment.







Note: Remove limescale with a cloth soaked in vinegar, then wipe with clean water and rub dry with a soft cloth.

Automatic safety cut-out












The automatic safety cut-out is activated if your appliance is switched on and you have not made any settings for a long time.
The length of time after which your appliance switches itself off depends on the settings that you make.
 flashes in the temperature display. Appliance operation is interrupted.
Turn the operating mode selector to the 0 position to deactivate it.













Changing the Basic settings

Your appliance has various Basic settings, which are preset at the factory. You can, however, change these Basic settings as required.

- 1. Switch on the appliance.
- 2. Press and hold the  button for 3 seconds to go to the Basic settings menu.
 appears in the display (appliance unlocked).
- 3. Press the  button repeatedly until the setting symbol for the current basic setting of a submenu appears in the temperature display (e.g.  Audible signal 2 minutes).
- 4. Use the temperature selector to set the required basic setting within a submenu (e.g.  Audible signal 10 minutes).
- 5. Press and hold the  button for 3 seconds.
Your basic setting is saved.

Note: If you do not make any changes within 15 seconds, the appliance automatically exits the Basic settings menu.
You can change the following Basic settings:

Basic settings menu		
Submenu	Basic setting	Setting symbol
Childproof lock	Appliance unlocked	
	Appliance locked	
	Appliance permanently locked	
Audible signal	Audible signal off	
	Audible signal 30 seconds	
	Audible signal 2 minutes	
	Audible signal 10 minutes	
Water hardness	softened	
	soft	
	medium	
	hard	

Basic settings menu		
Submenu	Basic setting	Setting symbol
Altitude calibration	below 0 m	
	0 - 300 m	
	300 - 600 m	
	600 - 900 m	
	900 - 1200 m	
	1200 - 1500 m	
	1500 - 1800 m	
	1800 - 2100 m	
	2100 - 2400 m	
	above 2400 m	
Factory settings	Do not restore	
	Restore	

Electronic clock

In this section, you can read about

- how to set the timer
- how to switch off your appliance automatically
- how to switch your appliance on and off automatically (preset operation)
- how to set the time
- find out how to activate rapid heat up

Clock display



Clock function	Use
Timer	You can use the minute minder as an egg timer or a kitchen timer. The appliance does not switch on or off automatically
Cooking time	The appliances switches off automatically after a cooking time setting has elapsed (e.g. 1:30 hours)
End of operation Preset operation	The appliance switches off automatically at a set time (e.g. 12:30) The appliance switches on and off automatically. Cooking time and end of operation have been combined.
Clock	Setting the clock
Rapid heat up	Shortens the heat up time

Notes

- When you set a clock function, the time interval increases when you set higher values (e.g. cooking time up to **1:00h** to the minute, using **1:00h** to the nearest 5 minutes).
- For the minute minder, cooking time, end of operation and preselection mode clock functions, a signal sounds when the settings have elapsed and the or symbol flashes. To cancel the audible signal before it ends, press the clock function button.
- Briefly press the clock function button to select a clock function. You then have 3 seconds to set the selected clock function. After this time, the setting mode is exited automatically.

Switching the 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 lit.
2. Press the clock function button briefly.
The clock display switches on.





Timer

1. Press the clock function button repeatedly until the and symbols light up.
2. Set the duration using the rotary selector (e.g. **5:00** minutes).
The setting is applied automatically. Then the clock is displayed again and the minute minder starts counting down.




Cooking time

Automatic switch-off after a cooking time setting has elapsed.

1. Set the operating mode and temperature.
2. Press the  repeatedly until the  and  symbols light up.
3. Set the cooking time with the rotary selector (e.g. **1:30** hours).
The setting is applied automatically. The time of day is then displayed again.
4. Press the  Start button.
The appliance heats up and the set cooking time starts counting down.







Once the cooking time has elapsed, the appliance switches off automatically.

Turn the operating mode selector to the  position and push it in.


End of operation

Automatic switch-off at a set time.

1. Set the operating mode and temperature.
2. Press the  repeatedly until the  and  symbols light up.
3. Set the end of operation using the rotary selector (e.g. **12:30** o'clock).
The setting is applied automatically. The time of day is then displayed again.
4. Press the  Start button.
The appliance heats up.












Once the cooking time has elapsed, the appliance switches off automatically.

Turn the operating mode selector to the  position and push it in.

Preset operation




The appliance switches on automatically, then switches off automatically at the time preselected for the end of operation. To set this function, combine the cooking time and end of operation clock functions.

Bear in mind that food which spoils easily should not be left in the cooking compartment for too long.

1. Set the operating mode and temperature.
2. Press the  repeatedly until the  and  symbols light up.
3. Set the cooking time with the rotary selector (e.g. **1:30** hours).
The setting is applied automatically.
4. Press the  repeatedly until the  and  symbols light up.
5. Set the end of operation using the rotary selector (e.g. **12:30** o'clock).
6. Press the  Start button.
The appliance switches off and waits until the appropriate time to switch on (**1:00** in the example). The appliance switches off automatically at the time set for the end of operation (**12:30**). A signal sounds and the  symbol flashes.
7. Turn the operating mode selector to the  position and push it in.



Setting the clock


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





1. Press the  repeatedly until the  and  symbols light up.
2. Set the clock using the rotary selector.
The setting is applied automatically.



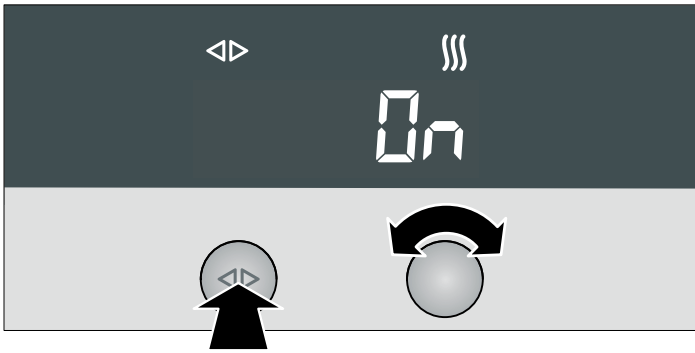
Rapid heat up


Depending on the appliance features, you can reduce the preheat time for the  Hot air and  Bread-baking operating modes if the set temperature is higher than 100 °C.

Note: During Rapid heat up, do not place any food in the cooking compartment until the  symbol goes out.


1. Set the operating mode and temperature.
2. Press the  repeatedly until the  and  symbols light up and **OFF** is displayed in the clock display.
3. Turn the rotary selector clockwise.
ON is displayed in the clock display and the  symbol lights up. Rapid heat up is activated.

4. Press the  Start button.
The appliance heats up.



After reaching the set temperature, Rapid heat up switches off.
The  symbol goes out.

Checking, correcting or deleting settings

1. To check your settings, press the  clock function button repeatedly 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 read about


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

Lock




Once it has been locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing). 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.

Locking the appliance

1. Switch on the appliance.
2. Press and hold the **i** info button until  (Appliance unlocked) appears.
3. Turn the temperature selector until  (Appliance locked) appears.
4. Press and hold the **i** info button until the  symbol appears.

Note: If you try to switch the locked appliance on,  (Appliance locked) appears.

Unlocking the appliance




1. Press and hold the **i** info button until  (Appliance locked) appears.
2. Turn the temperature selector until  (Appliance unlocked) appears.
3. Press and hold the **i** info button until the  symbol goes out.


Permanent lock

Once it has been permanently locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).




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

Locking the appliance permanently





1. Switch on the appliance.
2. Press and hold the **i** info button until  (Appliance locked) appears.
3. Turn the temperature selector until  (Appliance permanently locked) appears.
4. Press and hold the **i** info button for 3 seconds.
Your appliance will be locked after 30 seconds. The  symbol appears.

Note: If you try to switch the locked appliance on,  (Appliance permanently locked) appears.

Interrupting permanent lock

1. Press and hold the **i** info button until  (Appliance permanently locked) appears.
2. Turn the temperature selector until  (Appliance unlocked once) appears.
3. Press and hold the **i** info button until the  symbol goes out.
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.
After switching it off, the permanent lock is reactivated after 30 seconds.


Unlocking the appliance permanently

1. Press and hold the **i** info button until  (Appliance permanently locked) appears.
2. Turn the temperature selector until  (Appliance unlocked once) appears.
3. Press and hold the **i** info button until the  symbol goes out.
4. Within 30 seconds, press and hold the info button **i** again for 3 seconds.
5. Turn the temperature selector until  (Appliance unlocked) appears.
6. Press and hold the **i** 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 ready-made products
- Tips and tricks for baking

Note: Do not use shelf height 2 when baking with  CircoTherm®. The air circulation is 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.

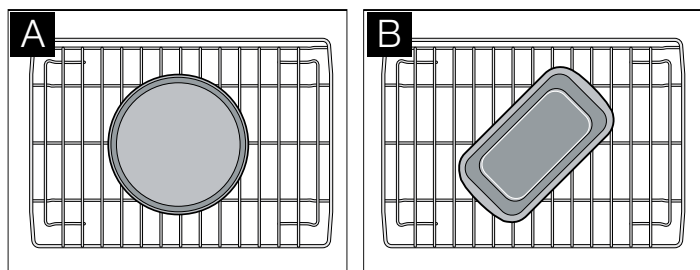
If you wish to bake using tinplate tins and  Top/bottom heat, you should use shelf height 1.


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.

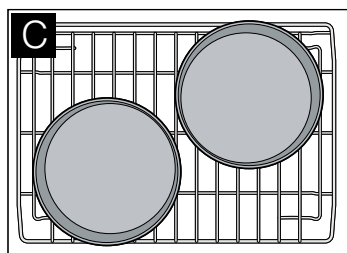
Slide the flat wire racks in so that the rear upstand is at the rear. The baking tins therefore cannot slide off the back of the shelf.

Baking on one level


If you are baking on one level with  CircoTherm®, always place a round tin in the centre (Figure A) and always place a loaf tin diagonally (Figure B).



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



Baking on two or more levels

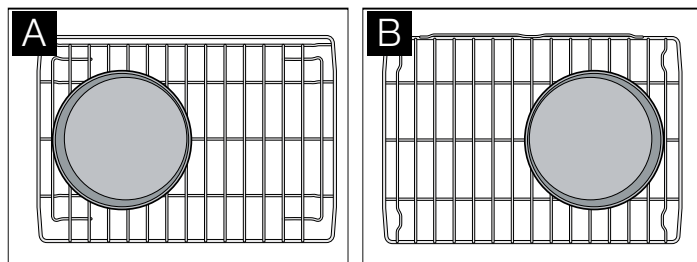
If you are baking on more than one level, only use the  CircoTherm operating mode.

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

Two baking tins on two levels

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

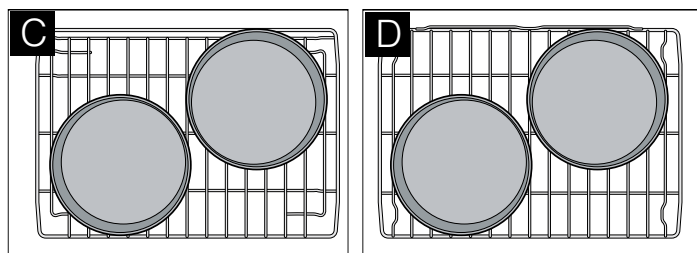
Place the lower baking tin to the left (Figure A) and the upper baking tin to the right (Figure B) on their respective wire racks.



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.

Place the lower baking tins diagonally from each other as shown in Figure C and the upper baking tins diagonally from each other as shown in Figure D on their respective wire racks.









Baking table

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

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

If you are baking according to 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	160 - 170*	25 - 30
		2	160 - 170*	20 - 30
		1 + 3	150 - 160*	25 - 35
Scones		1	180 - 200*	10 - 15
		3	210 - 220*	8 - 10
		1 + 3	180 - 200*	10 - 15

* Preheat oven

** Preheat the oven to 130 °C

Meal	Setting	Level	Temperature in °C	Time in minutes
Small cakes		1	160 - 170*	20 - 30
		3	150 - 160*	25 - 35
		1 + 3	150 - 160*	25 - 35
Light fruit cake		1	140 - 150*	80 - 100
Rich fruit cake		1	140 - 150*	210 - 240
Jam tarts		1	190 - 200*	15 - 20
		3	200 - 210*	15 - 20
		1 + 3	190 - 200*	20 - 25
Swiss roll		1	180 - 190*	10 - 15
		2	190 - 200*	10 - 15
Tart		1	160 - 170*	50 - 60
		1	180 - 190*	45 - 55
		1 + 3	160 - 170*	50 - 60
Pies		1	170 - 180*	65 - 75
		1	170 - 180*	65 - 75
		1 + 3	170 - 180*	65 - 75
Biscuits		1	160 - 170*	15 - 20
		2	170 - 180*	15 - 20
		1 + 3	160 - 170*	20 - 25
		1 + 3 + 4	160 - 170*	20 - 25
Meringue		1	80*	100 - 130
		3	80*	100 - 130
Pavlova		1	90 - 100**	90 - 120
		3	80 - 90**	90 - 120
Fruit crumble		1	170 - 180*	45 - 55
		2	190 - 200*	45 - 55
Yorkshire pudding		2	200 - 230*	15 - 20
		1	210 - 220*	10 - 15
		1 + 3	200*	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	220 - 230*	20 - 25
		1	200 - 220*	20 - 25
Home-made pizza		1	190 - 200*	20 - 30
		1	180 - 190*	15 - 20
		1 + 3	180 - 190*	35 - 45
Jacket potatoes		1	160 - 170	60 - 70
		1	160 - 170	50 - 55
		1 + 3	160 - 170	65 - 75

* Preheat oven

** Preheat the oven to 130 °C

Baking table for ready-made products


Notes

- 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 the dough when baking bread rolls. Do not place too many in the universal pan
- Cover the 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 details given in the table are guidelines and apply to the universal pan.

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

If you are baking on more than one level, only use the  CircoTherm operating mode.

Observe the notes in the table about preheating.

Meal	Setting	Level	Temperature in °C	Time in minutes
Frozen pizza		1	180 - 200*	15 - 25
		1	180 - 200*	10 - 20
		1 + 3	170 - 190*	20 - 30
Chilled pizza		2	190 - 210*	10 - 15
		1	190 - 200*	10 - 15
Part-baked white bread		1	180 - 190*	10 - 20
		1	180 - 190*	5 - 15
		1 + 3	170 - 180*	15 - 20
Oven chips		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
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 panel of the cooking compartment.
	Check that the baking tin is in the correct position 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: Higher temperatures may not mean shorter baking times (cooked on the outside, but not on the inside).
	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 quantity on the baking tray. Small items must not be touching each other.
Frozen products are not browned evenly after baking	Check whether the frozen product is unevenly pre-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 tins on the wire rack.
Frozen products are not browned, not crispy or the specified times are 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.

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

Roasting

Roasting dish without a lid is used for roasting.

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

Roasting in the universal pan

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 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.

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 position.

For fatty meat and poultry, add 1/8 to 1/4 litre 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 position.

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 fit together well and close properly.

First, sear the meat if required.

Add the meat, vegetables and liquid to the roasting dish in equal proportions and place the dish with the lid closed on the wire rack at 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

The details given in the table are guidelines and apply to food placed in a cold oven and for meat taken directly from the refrigerator.

Poultry

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.



































As a general rule: the larger the item, the lower the temperature and the longer the roasting time.

You should set the lower of the specified temperatures the first time. Lower temperatures 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.

Meal		Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Duck			1	180*	20 + 20
			2	190 - 200*	20 + 20
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	180*	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
Turkey					
Drumstick			1	180*	20 + 20
Crown			1	160*	25 + 20
Whole	3 - 4 kg		1	160 - 170*	15 + 10
	4,5 - 8kg		1	150 - 160*	13 + 10
	8,5 - 12 kg		1	140 - 150*	12 + 10
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 (beef, pork, lamb, chicken)		1	140	40 + 80
		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	Add the meat, vegetables and liquid to the roasting dish in equal proportions. The roasting dish and lid must fit together well and close properly. Reduce the temperature.

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/medium rare or "à point". The meat will remain succulent and tender.

Using Low-temperature cooking



Notes

- Only use fresh, clean 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 mode together with the Preselection mode clock function

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

If **H** or **h** and **III** appear alternately in the temperature display when the Low-temperature cooking mode is switched on, the cooking compartment has not cooled down completely.

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

1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to warm the plate.
2. Switch on  Low-temperature cooking.
During the heating up phase (15 - 20 minutes), **III** appears in the temperature display.
3. Remove fat and sinews from the meat.
4. Sear the meat on all sides to seal the meat and to create a roasted flavour.
5. When a signal sounds and  appears in the text display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Take out the meat at the end of the cooking time and switch off the appliance.

Note: Meat cooked at a low temperature does not need to rest, and can easily be kept warm at a low temperature.

Table for Low-temperature cooking

The information in the table contains only guide values. The searing time is for searing in a hot pan with fat.

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.

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 thick)	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

	Searing in minutes	Low-temperature cooking in minutes
Lamb		
Loin, boned (approx. 200 g)	2 - 3	30 - 40
Leg, boned, tied (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

Tips and tricks

Meat cooked at a low temperature cools down too quickly	Serve on warmed plates with a very hot sauce
Keeping meat cooked at a low temperature warm	Switch on  Top/bottom heat and set the temperature to 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours

Grilling

In this section, you will find information on

- Grilling in general
- Circo-roasting 
- Radiant grilling (Full-surface  and Centre-area grill )
- The grilling table


⚠ 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.

Notes

- Always use the stepped wire rack and the universal pan when grilling.
- Place the insert grid into the universal pan and slide the two in together at the shelf position 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 poultry or meat (e.g. roast pork with crackling) that is to be crispy.


Turn large items of food after approximately half to two-thirds of the grilling time. For items of food with rind, place them on the wire rack rind-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.

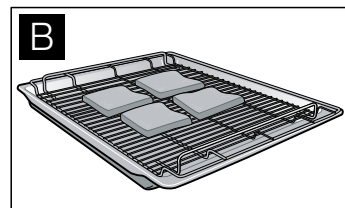
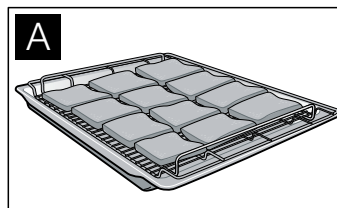
Depending on the type of food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not become burnt on.

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

Radiant grilling

For grilling large quantities of flat items, use the  Full-surface grill (Fig. A).

For grilling small quantities of flat items, use the  Centre-area grill. Place the food to be grilled in the centre of the wire rack (Fig. B). Using the Centre-area grill operating mode will save energy.



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

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

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

Wire rack position



Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for grill items that should be well-done



Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for grill items that should be rare to medium

Note: Always use the universal pan in the standard position (not the other way up).



Grilling table

The details given 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 items to be grilled.

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

The values refer to food placed in the oven when it is cold and for meat taken directly from the refrigerator.


Meal	Setting	Level	Temperature in °C	Time in minutes
Beef				
Steaks, 2 - 3 cm thick		4	175 *	1 st side: 9 - 12 2 nd side: 5 - 7
Burgers, 1 - 2 cm thick		4	175	1 st side: 8 - 10 2 nd side: 6 - 8
Lamb				
Leg		2	170 - 190	120 - 150***
Shoulder (on the bone)		2	170 - 190	100 - 130***
Shoulder (boned and rolled)		2	170 - 190	120 - 150***
Steaks, 2 - 3 cm thick		4	175	1 st side: 5 - 7 2 nd side: 3 - 5
Chops, 2 - 3 cm thick		4	175	1 st side: 6 - 8 2 nd side: 4 - 7
Pork				
Roast joint		2	180 - 200	120 - 150***
Steaks, 1 - 2 cm thick		4	175 *	1 st side: 8 - 10 2 nd side: 5 - 8
Chops, 2 - 3 cm thick		4	175	1 st side: 10 - 12 2 nd side: 8 - 10
Burgers, 1 - 2 cm thick		4	175	1 st side: 8 - 10 2 nd side: 6 - 8
Sausages, 2 - 4 cm thick		4	175	12 - 16**
Gammon				
Steaks, 1 - 2 cm thick		4	175	1 st side: 9 - 12 2 nd side: 5 - 7
Chicken				
Drumsticks		3	250	1 st side: 15 - 17 2 nd side: 10 - 13
Breast (boneless)		4	250	1 st side: 12 - 15 2 nd side: 7 - 10
Whole chicken		2	200 - 230	70 - 90***
Quarter		2	210 - 230	40 - 50***
Fish				
Whole fish, e.g. trout		3	220	1 st side: 10 - 15 2 nd side: 10 - 15
		2	220	15 - 25
Fillet		4	220	1 st side: 8 - 12 2 nd side: 7 - 10

* Preheat for 3 minutes

** Turn frequently

*** Turn after half of the time

Reheat - warming using steam

With the  Reheat operating mode, you can gently reheat food that has already been cooked or crisp up day-old bread. Steam is switched on automatically. The Reheat operating mode is not suitable for defrosting

Risk of burns!

Plates and dishes may become very hot. Take plates and dishes out of the cooking compartment using an oven glove.

Notes

- Condensation is produced while the appliance is in operation. The door panel steams up and water collects on the base of the cooking compartment. Depending on the temperature, the cooking compartment will dry out.
- Do not cover food while it is being reheated.
- The reheating time depends on the type and quantity of the food and the accessories used.
- We recommend that you use dishes that are as wide and flat as possible.

- Do not use cold dishes, as this will prolong the reheating process.
- Only use heat-resistant dishes.
- If possible, only reheat similar types of food of the same size at one time.
- Dry the appliance after reheating (see section: After every steam-assisted cooking operation)

Reheating plated meals

Arrange the individual components of the meal (e.g. pasta, vegetables and meat) on a warm plate (room temperature).

Note: The time required depends on the item in the meal with the longest reheating time (e.g. meat).

The details given in the table are guidelines. Always use shelf height 1 for reheating food.



Only preheat your appliance if it is recommended in the table.

Food	Shelf height	Temperature in °C	Cooking time in minutes
Reheating cooked food			
Plated meal (meat and accompaniment, 1 portion)	1	100 - 120	25 - 30
Plated meal (pasta with sauce, 1 portion)	1	100 - 120	10 - 20
Pasta/rice (1 portion)	1	80 - 100	10 - 20
Pasta/rice (500 - 1000 g)	1	80 - 100	20 - 30
Unpeeled boiled potatoes	1	100 - 120	20 - 30
Boiled potatoes	1	100 - 120	15 - 25
Vegetables	1	100 - 120	20 - 30
Bake, savoury	1	120 - 140	20 - 30
Bake, sweet	1	120 - 140	20 - 30
Heating baked goods			
Bread rolls/baguette, frozen, prebaked	1	160 - 180	10 - 20
Bread rolls/baguette, vacuum packed	1	180*	10 - 20
Sweet bread rolls	1	160 - 180	10 - 20
Sweet bread rolls, frozen	1	150 - 170	15 - 25
Plaited loaf, not filled	1	150 - 170	15 - 25
Quiche	1	140 - 150	10 - 20
Pizza	1	140 - 150	10 - 20
Heating convenience products			
Lasagne, chilled (400 g)	1	140 - 150	20 - 30
Lasagne, chilled (1000 g)	1	140 - 150	25 - 35
Pizza, frozen, with deep-pan base	1	180	20 - 30
Pizza baguette, frozen	1	180	20 - 30


* Preheat the appliance

Defrosting

In this section, you can read about

- how to defrost using  CircoTherm®
- how to use the  Defrost operating mode

Defrosting with CircoTherm®


Use  CircoTherm® to defrost and cook frozen products.


Notes

- 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 you can remove the giblets
- 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 height 1 when defrosting on one level, and shelf heights 1 + 3 when using two levels
- Observe the instructions on the packaging when using frozen foods.

Frozen meals	Temperature in °C	Defrosting time in minutes
Raw frozen products/ foods	50	30 - 90
Bread/Bread rolls (750 - 1,500 g)	50	30 - 60
Dry, frozen tray bakes	60	45 - 60
Moist, frozen tray bakes	50	50 - 70

Defrost

Using defrost setting  you can defrost delicate pastries particularly well (e.g. cream cakes).


1. Switch on the  Defrost operating mode.
2. Defrost the frozen food for 25-45 minutes, depending on type and size.
3. Remove the frozen food from the cooking compartment and let it thaw for 30 - 45 minutes.

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

Yoghurt

You can also use the appliance to make home-made yoghurt: The heat from the oven light is used for this.

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems.
2. Heat 1 litre of long-life milk (3.5 % fat) or fresh pasteurised milk to 40 °C
or
Bring 1 litre of fresh milk to the boil once and allow to cool down to 40 °C.





3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into any single container.
4. Cover the filled containers with a suitable lid or cling film.
5. Preheat the oven at 100 °C for 15 minutes using the full-surface grill.
6. Then start the  Defrost setting.
7. Evenly space the containers over the cooking compartment floor, then close the appliance door.
8. Switch off the appliance after 8 hours and place the containers in the refrigerator for at least 12 hours.







AquaAssist - steam-assisted cooking

When you cook with AquaAssist, steam is introduced into the cooking compartment at various intervals and with varying degrees of intensity. This gives you a better cooking result. Your food:

- becomes crispy on the outside
- develops a shiny surface
- is succulent and tender on the inside
- only undergoes a minimum reduction in volume

You set the combination of operating mode and steam intensity that you want. You can combine the following operating modes and steam intensities:


- CircoTherm 
-  Top/bottom heat
-  Circotherm intensive
- Circo-roasting 

Steam intensity	Symbols
high	  
medium	 
low	

Note: Use the information in the table to select a suitable operating mode and steam intensity.





Switching on AquaAssist

1. Switch on the appliance.
2. Fill the water tank.
3. Slide in the water tank all the way.
4. Select the operating mode.
5. Set the temperature.

6. Press the  AquaAssist button repeatedly until the required steam intensity is selected.
The symbols light up.

7. Press the  Start button.


Switching off AquaAssist

Press the  AquaAssist button repeatedly until the  symbols are no longer lit. Operation continues without steam.

AquaAssist table

Example: Joint of pork with crackling

1. Set Step 1.


- Operating mode:  CircoTherm
- Temperature: 100 °C

- Steam intensity: high
- Cooking time: 25 - 35 minutes





























2. After 25 - 35 minutes, set Step 2.











- Change the temperature to 170 °C
- Cooking time: 60 - 75 minutes

3. After 60 - 75 minutes, set Step 3.

- Change the operating mode to  Circo-roasting
- Change the temperature to 200 °C
- Switch off the Steam intensity
- Cooking time: 20 - 30 minutes

4. After 20 - 30 minutes, switch off the appliance.

Food	Steps	Shelf height	Operat- ing mode	Temperature in °C	Steam intensity	Cooking time in min- utes	Notes
Baked items							
Small cakes	-	1		150 - 160	medium	25 - 30	
German brioche	-	1		150 - 160	medium	35 - 45	
Choux pastry (cream puffs/ éclairs)	-	1		200 - 220*	low	25 - 35	
Puff pastry slices	-	1		200 - 220*	low	15 - 25	
Vol au vents, not filled	-	1		200 - 220*	high	8 - 10	
White bread (loaf tins)	Step 1	1		40	medium	15 - 25	
	Step 2	1		200 - 220	high	10 - 15	
	Step 3	1		200 - 220	-	30 - 35	
Yorkshire pudding	-	1		200 - 210*	medium	15 - 20	
Scones	-	1		180 - 200	high	10 - 15	
Victoria sandwich	-	1		150 - 160	low	25 - 30	
Light fruit cake	-	1		150 - 160	low	70 - 80	
Pork							
Joint of pork with crackling (1.5 kg)	Step 1	1		100	high	25 - 35	Place the joint with the rind-side up; do not turn
	Step 2	1		170	high	60 - 75	
	Step 3	1		200	-	20 - 30	
Pork neck joint (1.5 kg)	-	1		160	medium	100 - 120	Turn after ½to ⅔of the time
Pork neck joint (2.5 kg)	-	1		160	medium	130 - 150	Turn after ½to ⅔of the time
Pork knuckle	Step 1	1		100	high	40 - 50	Place with the rind-side up
	Step 2	1		160	high	40 - 50	
	Step 3	1		190	-	20 - 30	
Poultry, not stuffed							
Poultry portions	-	1		190 - 210	medium	25 - 45	Do not turn
Chicken, whole (1 kg)	Step 1	1		170 - 180	high	20 - 25	Turn after ⅔the cook- ing time
	Step 2	1		190 - 200	-	35 - 40	
Duck, whole (2 - 3 kg)	Step 1	1		150 - 160	medium	70 - 90	Turn after ⅔the cook- ing time
	Step 2	1		180	-	30 - 40	
Goose, whole (3 - 4 kg)	Step 1	1		150	medium	110 - 120	Place with the breast- side down; turn after step 1
	Step 2	1		180	medium	20 - 30	
	Step 3	1		180	-	30 - 40	

Food	Steps	Shelf height	Operating mode	Temperature in °C	Steam intensity	Cooking time in minutes	Notes
Turkey (5 - 6 kg)	Step 1	1		140	medium	110 - 140	Place with the breast-side down; turn after step 1
	Step 2	1		170	medium	20 - 30	
	Step 3	1		180	-	10 - 20	
Fish							
Fish bakes	-	2		180	high	30 - 40	
Fish portions (up to 300 g)	-	1		160 - 170	high	20 - 30	
Fish fillets	-	1		150 - 160	high	15 - 25	
Fish, whole (up to 1000 g)	-	1		160 - 170	high	40 - 50	
Miscellaneous							
Jacket potatoes	-	1		160 - 170	high	50 - 60	
Potato gratin made from raw potatoes	-	2		180 - 200	high	50 - 60	
Bakes made from precooked ingredients	-	2		170 - 180	medium	35 - 40	

Cleaning and care

In this section, you will find information on

- cleaning and care of your appliance
- Cleaning agents and aids
- Descaling
- 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!

Surface damage due to incorrect cleaning: Do not use any

- harsh or abrasive cleaning agents
- cleaning agents that contain alcohol
- abrasive cleaning aids such as steel wool or scourers.

Observe the specifications in the tables.

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 washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty.
Painted surfaces	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth.
Glass surfaces	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth.
Door panels	Use a commercially available glass cleaner or washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. 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.
Water tank	Use standard washing-up liquid, dry with a soft cloth and allow to dry off with the lid open. Thoroughly rub the seal on the lid until dry after every use. Caution! Damage to the water tank: Do not clean the water tank in the dishwasher. Clean the water tank with standard washing-up liquid.
Tank recess	Rub dry with a soft cloth after every use

Cleaning the cooking compartment

Caution!

Risk of damaging the surface. 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)	To facilitate cleaning, you can switch on the interior lighting and detach the appliance door if necessary. Apply commercially available washing-up liquid or a vinegar solution with a soft, damp cloth or chamois; dry with a soft cloth. Loosen baked on food residues with a damp cloth and detergent. We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the affected area. Leave the cooking compartment open to dry after cleaning.
Self-cleaning surfaces (rough surfaces)	Please see the notes in section: Self-cleaning surfaces
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 flecks of limescale, grease, starch and albumin (e.g. egg white) immediately
- use  CircoTherm® whenever possible. 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 section: Accessories)


Descaling

You can descale your appliance at any time. However, you must descale the appliance at regular intervals. Otherwise, you will not be able to continue cooking using steam. The lit  symbol reminds you to do this.

After starting a steam-assisted application, the  symbol lights up for a short time and 5 appears in the temperature display. This number tells you how many steam-assisted applications (e.g. 5) you can run before you must descale your appliance. You can therefore prepare for the descaling in good time.

The descaling programme (duration approx. 40 minutes) consists of the following sequences:

- Descaling
- 1st rinse
- 2nd rinse



For hygiene reasons, the descaling programme must be run through completely so that the appliance can be ready for operation again. It cannot be interrupted using the  Stop button.

If the descaling process is interrupted (for example, due to a power failure or because the appliance is switched off), you are prompted to continue with the descaling programme after the appliance is switched back on. The programme continues by repeating the interrupted process (for example, 1st rinse).

Caution!

- Damage to the appliance: Only use the descaling tablets that are recommended by us to descale the appliance. Other descalers may damage the appliance.
Ordering descaling tablets through after-sales service:
Product no. 310967
Ordering descaling tablets through the retail trade:
Product no. TZ60002
- Risk of surface damage: Do not allow the descaling solution to come into contact with the control panel or other sensitive surfaces. If this does happen, remove the descaling solution immediately with water.

Start the descaling programme.





The descaling programme can only be started once the cooking compartment has completely cooled down. There must be no residual heat ( or ) shown in the display.

If you have cooked using steam immediately before descaling, you must first switch the appliance off so that the residual water is pumped out of the evaporator system.

1. Dissolve the descaling tablets in water to make a descaling solution.

Note: Follow the manufacturer's instructions for the descaling tablets.

2. Switch on the appliance.




3. Press and hold the  descaling button for 3 seconds.
 appears in the temperature display and the  and  symbols light up.

4. Fill the water tank with 400 ml of descaling solution and slide it in fully. Dispose of the rest of the descaling solution and rinse with water.

5. Press the  Start button.



The  symbol lights up Descaling starts.

Notes

- If the water tank has not been filled, a signal sounds and the Descal programme does not start. Fill the water tank with the descaling solution and slide it in fully.
- If a signal sounds and the  symbol flashes, this indicates that the  Start button has not been pressed. Press the  Start button.
- The clock display shows how long the Descal programme has left to run.


1st rinse

A signal sounds and the  symbol lights up.



1. Empty the water tank, rinse it out thoroughly and fill it with 400 ml fresh water.
2. Slide in the water tank all the way.
 1 appears in the temperature display (rinsing 1 = 1st rinse). The  start symbol flashes.

3. Press the  Start button.

The  symbol lights up The appliance starts rinsing.



After the first rinse has completed, a signal sounds and the  symbol lights up.

2nd rinse


1. Empty the water tank, rinse it out thoroughly and fill it with 400 ml fresh water.
2. Slide in the water tank all the way.
 2 appears in the temperature display (rinsing 2 = 2nd rinse). The  symbol flashes.

3. Press the  Start button.

The  symbol lights up The appliance starts rinsing.

After the second rinse is complete, the  symbol goes out and the  symbol flashes.

Removing the remaining water

1. Empty and thoroughly rinse out the water tank.
The  symbol goes out.
2. Switch off the appliance.

Self-cleaning surfaces

The back wall, side walls 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 surfaces on self-cleaning areas due to applying oven cleaner. Never clean the self-cleaning surfaces with oven cleaner.
If oven cleaner accidentally gets onto self-cleaning surfaces, remove it immediately with a sponge and plenty of water.
- 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.


Risk of burns!

The appliance becomes very hot during Oven cleaning. Keep children away from the appliance.


Preparing for oven cleaning

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems from the cooking compartment.
2. Clean the enamel surfaces (smooth surfaces) 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 set- ting	Temperature display	Clock display (operating time in hours)
low	1	0:45
medium	2	1:00
intensive	3	1:15

Your setting is automatically accepted after 10 seconds and Oven cleaning starts.  and the selected operating time setting light up on the clock display. The operating time cannot be changed.

You can activate the preselection mode in the 10 seconds before Oven cleaning starts.

When the operating time has elapsed, a signal sounds,  0:00 appears on 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!

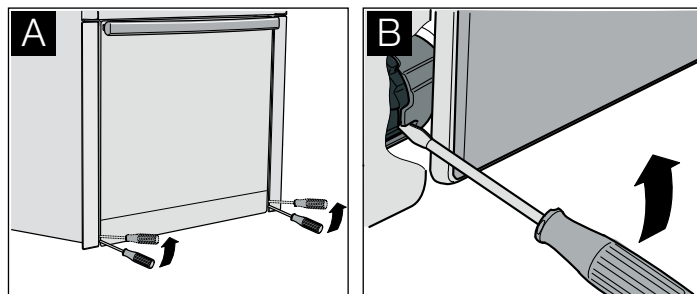
The hinges of the appliance door may snap shut with great force. Always fully turn the two locks for fitting and removing the appliance door.

Risk of injury!

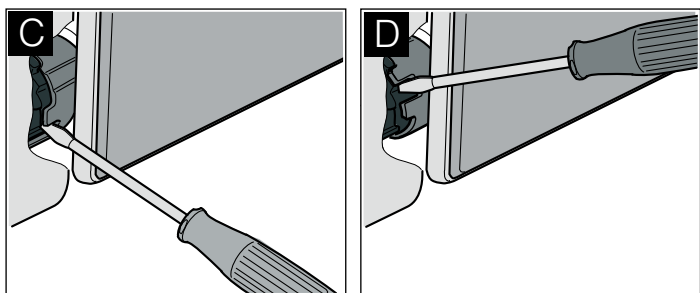
If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not reach into the hinge. Call the after-sales service.

Removing the appliance door

1. Open the left and right-hand hinge lock (Fig. A).
To do this, push the hinge lock (Fig. B) fully upwards on both sides with a screwdriver.

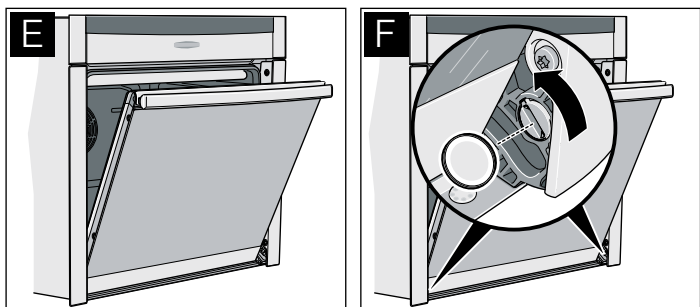


Hinge lock closed (Fig. C)
Hinge lock open (Fig. D)



2. Open the appliance door a little (Fig. E).

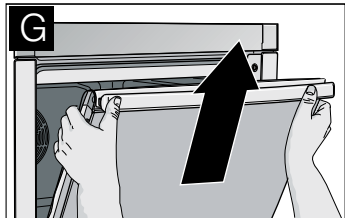
3. Using a coin, fully turn both the left and right-hand locks on the inside of the appliance at the bottom (Fig. F).
Left lock: clockwise
Right lock: anti-clockwise



4. Close the appliance door a little, until you feel the locks engage.

The door can now no longer be opened or closed.

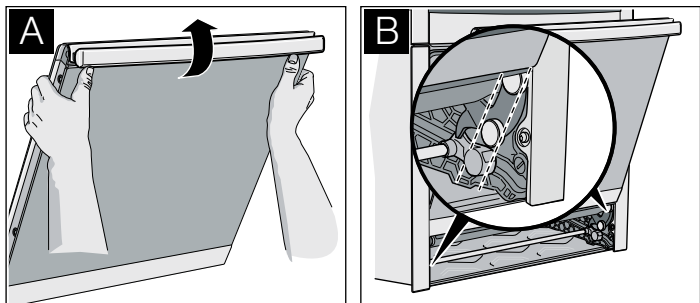
5. Lift the door handle slightly using both thumbs and lift out the appliance door (Fig. G).



Fitting the appliance door

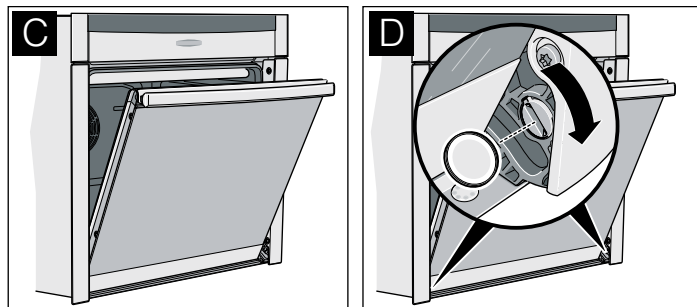
1. Hold the appliance door and raise the door handle slightly with both thumbs (Fig. A).

2. Fit 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 locks on the appliance door (Fig. D).
Left lock: anti-clockwise
Right lock: clockwise



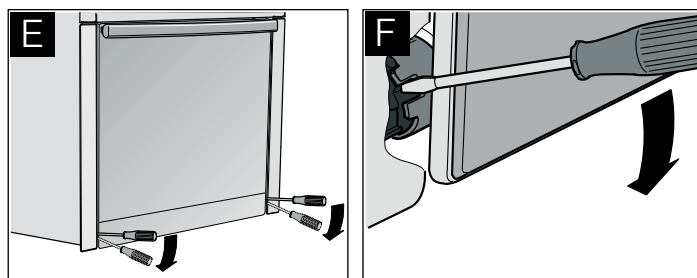
5. Open the appliance door a little wider and then close it.

⚠ Risk of injury from hinge locks which have not been properly closed!

The appliance door may detach itself. You may be injured and the appliance door damaged. After refitting the door, always close the left and right-hand hinge locks.

6. Close the left and right-hand hinge locks (Fig. E).

To do this, push the hinge lock (Fig. F) fully downwards on both sides with a screwdriver.



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.

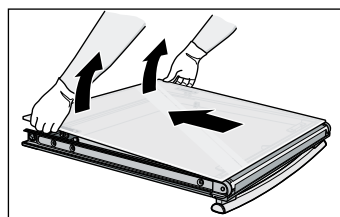
⚠ Risk of injury!

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

Removing the door panel

1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door).

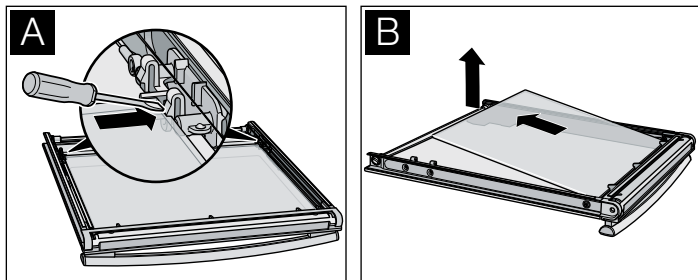
2. Disengage and pull out the door panel from the latch on the appliance door by lifting slightly.



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. Raise and pull out the intermediate panel (Fig. B).



Cleaning

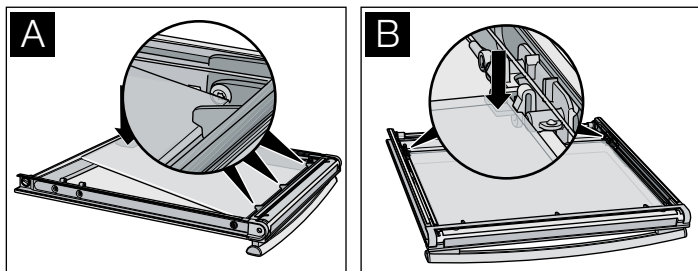
Clean the door panels with glass cleaner and a soft cloth.

Caution!

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

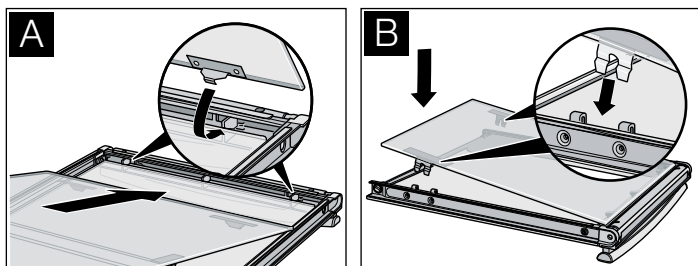
Fitting the intermediate panel

1. Insert the intermediate panel into the three supports (Fig. A).
2. Press on the intermediate panel on the left and right next to the holders until it engages in the holders (Fig. B).



Fitting the door panel

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



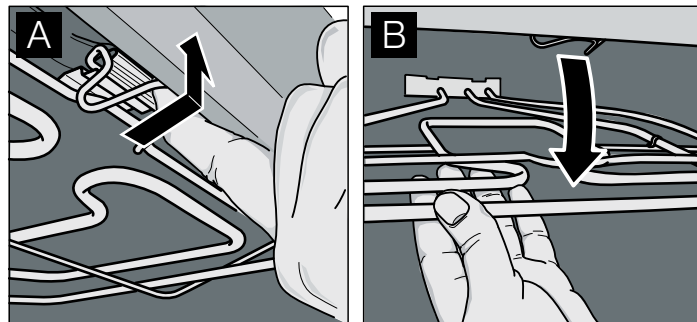
Cleaning the cooking compartment ceiling

The grill element can be folded down to allow quick and easy cleaning of the cooking compartment ceiling.

⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

1. Pull the grill element retaining bracket towards the front and push it upwards until you hear the grill element disengage (figure A).
2. Hold the grill element and fold it downwards (figure B).



3. Clean the cooking compartment ceiling.
4. Pull the retaining bracket towards the front and keep it pushed upwards.
5. Fold the grill element upwards, until it clicks into place.

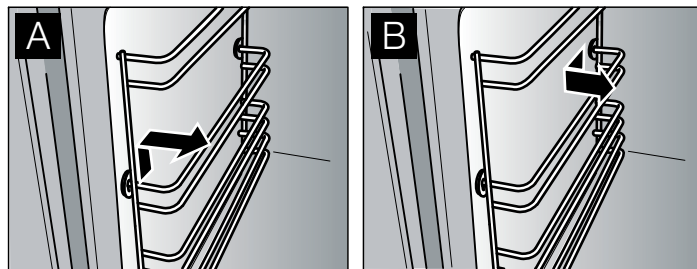
Cleaning the hook-in racks

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

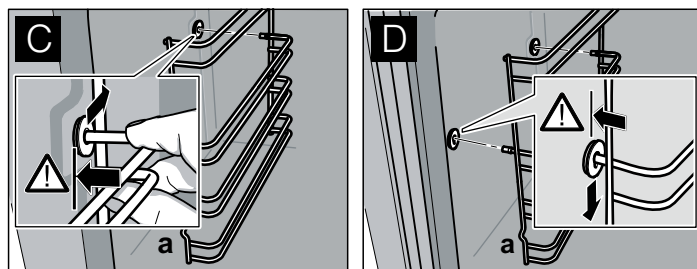
⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

1. Push the hook-in rack upwards at the front and unhook to the side (figure A).
2. Pull the hook-in rack forwards at the rear and unhook to the side (figure B).



3. Clean the hook-in rack with washing-up liquid and a sponge or brush.
4. Align the hook-in rack with the indentation (a) facing downwards, so that the shelf heights match.
5. Insert the hook-in rack at the rear as far as it will go and push to the rear (figure C).
6. Insert the hook-in rack at the front as far as it will go and push downwards (figure D).



Faults and repairs

It is not always necessary to call the after-sales service. Sometimes, you can find a remedy yourself. You will find some tips for troubleshooting in the following table.

Risk of electric shock!

- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

Problem	Possible cause	Remedial action
Electrical function is faulty (e.g. indicator lamps do not light up)	Fuse defective	Check fuses in the fuse box and replace if necessary
Liquids or runny dough runs to one side	Appliance not installed level	Check the appliance installation (see the Installation instructions)
Appliance no longer works, 0:00 flashes in the clock display	There was a power cut	Reset the time of day (see section: Electronic clock)
0:00 flashes on the clock display, "rrr" appears on the temperature display	The power supply was interrupted while the appliance was in operation	Press the  clock function button. Reset the time of day (see section: Electronic clock)
"E011" appears in the temperature display	Permanent assignment of a button	Cancel the permanent assignment of the button and press the  clock function button
The temperature display shows, "EXXX", e.g. E300	Internal fault in the appliance electronics	Press the  clock function button. If the message does not go out, pull out the mains plug and plug it back in again after approx. 10 seconds
Appliance operation is not possible,  and -5- appear in the temperature display	The appliance has been locked	Deactivate the lock (see section: Childproof lock)
Appliance operation is not possible,  and -5P appear in the temperature display	The appliance was permanently locked	Deactivate the permanent lock (see section: Childproof lock)
The appliance does not heat up, the two dots flash on the clock display 1500 appears in the temperature display, for example	A button combination was activated	Turn the operating mode selector to the O off position, press and hold the i info button for 3 seconds, then press and hold the  clock function button for 4 seconds, then press and hold the i info button again for 3 seconds
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightning strike)	Reset the function concerned
When an operating mode is switched on, 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 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 O 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 lower shelf height
Higher levels of condensation are generated in the cooking compartment	Normal occurrence (e.g. when baking cakes with very moist toppings or roasting a large joint)	Open the appliance door briefly from time to time during operation
Enamelled accessories have matt, light-coloured marks	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
The appliance requires frequent descaling	The water hardness has been set too high	Check the water hardness set in the Basic settings and adjust if necessary.
Cooked dishes turn out too moist or too dry when cooking with steam-assisted applications	The wrong altitude has been set	Check the altitude in the Basic settings menu and adjust if necessary
	The wrong steam intensity was selected	Select a higher or lower steam intensity

Problem	Possible cause	Remedial action
"E870" appears in the temperature display	The pump has pumped air several times in succession	Press the ◀▶ clock function button. Filling the water tank
"E8XX" appears in the temperature display	The steam-assisted function is malfunctioning	Press the ◀▶ clock function button. Note: Applications without steam are ready for operation

Replacing the oven light bulb

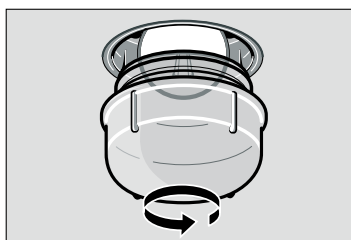
Replace faulty oven light bulbs.

You can obtain replacement light bulbs from customer service or specialist retailers: E14, 220 - 240 V, 40 W, heat resistant to 300 °C. Only use these oven light bulbs.

⚠ Risk of electric shock !

Disconnect the appliance from the power supply. Switch off the circuit breaker or remove the fuse from the household fuse box.

1. Place a tea towel in the cold cooking compartment to prevent damage.
2. Turn the glass cover anticlockwise and remove it.



3. Replace the oven light bulb with a bulb of the same type.
4. Screw on the glass cover again.
5. Remove the tea towel and switch on the circuit breaker.

Note: If the glass cover cannot be unscrewed: use rubber gloves to turn it. You can order a special removal tool through the after-sales service (order no. 613634)

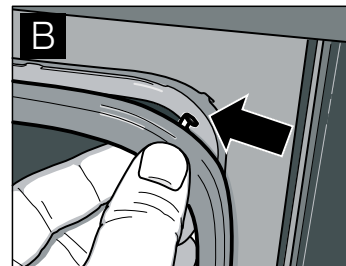
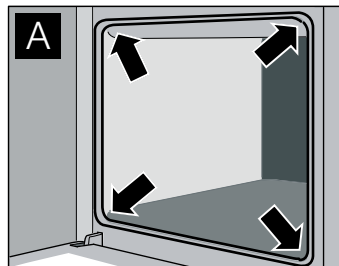
Changing the door seal

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

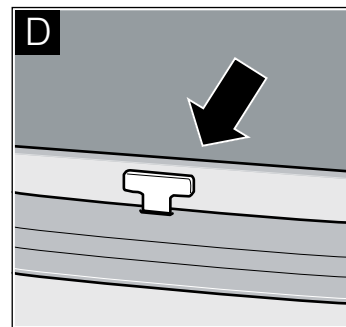
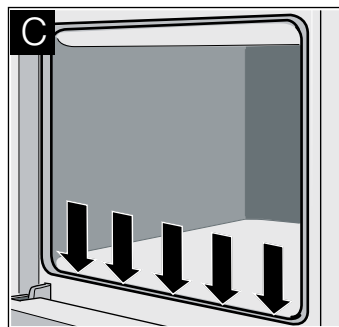
Unhooking the door seal

The door seal is fixed in nine places.

1. Unhook (Fig. B) the door seal at four points (Fig. A).



2. Hook the door seal in at five further points (Fig. C) by turning the hooks slightly (Fig. D).



Hooking in the door seal

1. Hook (Fig. B) the door seal in at four points (Fig. A).
2. Hook the door seal in at five further points (Fig. C) by turning it slightly (Fig. D).
3. Check that the door seal is seated correctly.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.

FD no.

After-sales service ☎

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928989














Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Test dishes


Test dishes tested to standard EN 50304/EN 60350 (2009) and IEC 60350. Please note the information in the tables about preheating. The table values do not include Rapid heat up.

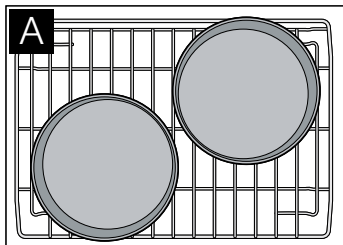
Baking	Setting	Level	Temperature in °C	Time in minutes	Cookware
Shortbread		3	140 - 150**	20 - 25	Baking tray***
		1	140 - 150**	20 - 30	Baking tray***
		1 + 3	140 - 150**	20 - 30	2x baking tray***
		1 + 3 + 4	130 - 150**	35 - 50	3x baking tray***
Small cakes (20 pieces)		3	160 - 170*	25 - 35	Baking tray***
		1	160 - 170*	25 - 35	Baking tray***
		1 + 3	150 - 160*	25 - 35	2x baking tray***
		1 + 3 + 4	150 - 160*	25 - 35	3x baking tray***
Fat-free sponge cake		2	160 - 170**	25 - 35	Springform cake tin dia. 26 cm
		1	160 - 170**	25 - 35	Springform cake tin dia. 26 cm
German apple pie		1	170 - 180**	70 - 80	2x springform cake tin ø 20 cm (see figure A)
		1 + 3	170 - 180**	70 - 80	2x springform cake tin dia. 20 cm (see figure B and C)
		1	170 - 180**	70 - 80	2x springform cake tin ø 20 cm (see figure A)

* Preheat for 10 minutes

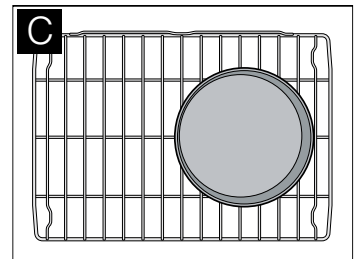
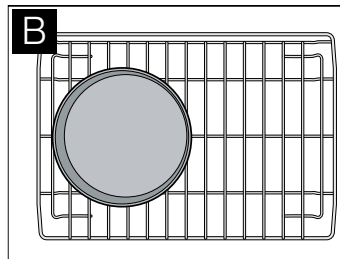
** Preheat oven





*** Only use original baking trays, order no. Z1342X0

When baking apple pie using  CircoTherm®, always place both springform cake tins diagonally on the stepped wire rack (fig. A).



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



Grilling	Wire rack position	Setting	Level	Temperature in °C	Time in minutes	Cookware
White bread			4	190*	0.5 - 2	universal pan + stepped wire rack
Beef steaks			4	250	20 - 25**	universal pan + stepped wire rack

* Preheat for 10 minutes

** Turn after 2/3 of the time



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