



Dear customer,

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

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

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

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

Have fun cooking.

Instructions for use

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Safety information

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

Before installation

Transport damage

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

Electrical connection

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

Information for your safety

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

Adults and children must not operate the appliance without supervision,

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

Never let children play with the appliance.

Hot cooking compartment

There is a risk of burns.

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

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

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

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

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

Hot accessories and ovenware

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

Incorrect repairs

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

Causes of damage

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

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

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

Water in the hot cooking compartment

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

Moist food

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

Fruit juice

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

Cooling with the oven door open

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

Very dirty oven seal

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

Oven door as a seat or storage space

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

Transporting the appliance

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

Energy and environment tips

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

Saving energy

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

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

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

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

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

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

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

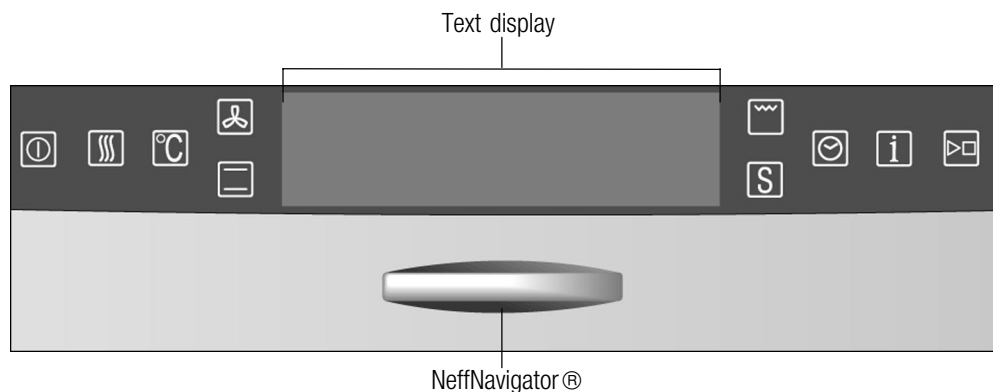
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Your new appliance




In this section, you will find information on








- the control panel
- the NeffNavigator®
- the operating modes
- the shelf positions
- the NeffLight®
- the accessories.

Control panel



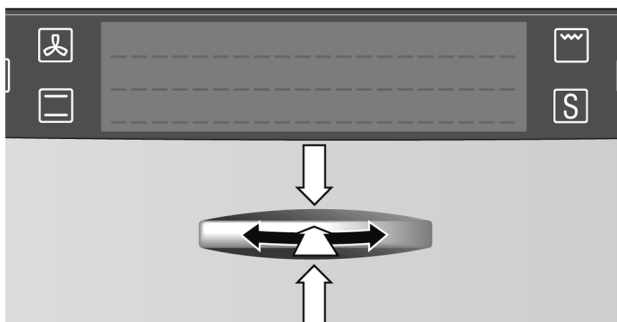
There are sensors under the buttons on the control panel. You do not need to press the buttons firmly, but just touch them lightly.

Button	Use
 On/off	Switches the appliance on or off (see section: Operating the appliance)
 Rapid heat up	Shortens the heating up time (see section: Rapid heating)
 Temperature	Changes the temperature (see section: Changing the temperature)

Button	Use
 CircoTherm®	Direct selection button for the CircoTherm® operating mode
 Top/bottom heat	Direct selection button for the Top/bottom heat operating mode
 Full-surface grill	Direct selection button for the full-surface grill
 Personal programmes	Direction selection button for the personal programmes menu
 Electronic clock	Sets the clock and clock functions (see section: Electronic clock)
 Info button	When the appliance is switched on: calls up additional information about the operating modes; displays the current temperature during the heating up phase When the appliance is switched off: changes the settings in the basic settings menu (see section: Changing the basic settings)
 Start/stop	Starts, suspends or stops appliance operation

NeffNavigator®

You can use the NeffNavigator® to navigate in the three line text display and make settings. To do this, the NeffNavigator® can be scrolled to the left or right, pushed up or down or pressed in.



NeffNavigator®	Text display
push up from the bottom	Navigates up one line (e.g. from the second to the first line)
push down from the top	Navigates down one line (e.g. from the first to the second line), applies settings
scroll to the right	Changes the setting (e.g. increases the temperature or selects the operating mode)

NeffNavigator®	Text display
scroll to the left	Changes the setting (e.g. reduces the temperature or selects the operating mode)
press in	Switches setting ranges when the time and date are being set (e.g. from day to month) Confirms individual letters when naming recorded programmes Confirms the storage, change or discarding of recorded programmes

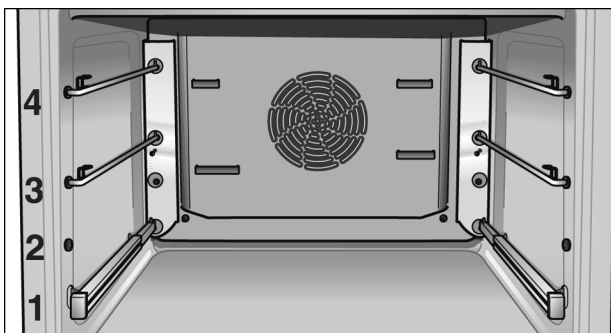
Operating modes

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

Mode of operation	Application
Circotherm hot air	for baking and roasting on one or more levels
Top/bottom heat	for baking and roasting on one level. It is ideally suited for cakes with moist toppings (e.g. cheesecake)
Circotherm intensive	for deep-frozen ready-made products and dishes which require a lot of heat from underneath. (see section: Baking)
Circo-roasting	for poultry and larger pieces of meat
Full-surface grill	for large amounts of flat, small items for grilling (e.g. steaks, sausages)
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 which need more browning on the underside. Only activate bottom heating for a short while at the end of the baking time.
Defrost	for gentle defrosting of pieces of meat, bread and delicate desserts (e.g. cream gateaux)
Low-temperature cooking	for tender pieces of meat, that are to be cooked medium/rare or medium
Bread-baking	for baked goods which need to be cooked at high temperatures
Dough proving	for making dough and yoghurt
Steam cooking	for gentle preparation of vegetables, meat and fish
Plate warming	for warming plates and serving dishes
Keep warm	for keeping food which has already been cooked warm
Sabbath programme	for keeping food which has already been cooked warm for up to three days

Mode of operation	Application
Oven cleaning	For regeneration of the self-cleaning surfaces in the cooking compartment
Light	provides assistance when maintaining and cleaning the cooking compartment

Shelf positions



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

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



The telescopic shelves become hot when the appliance is in use. Take special care not to get burnt when they are pulled out.

Note:

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

The NeffLight®

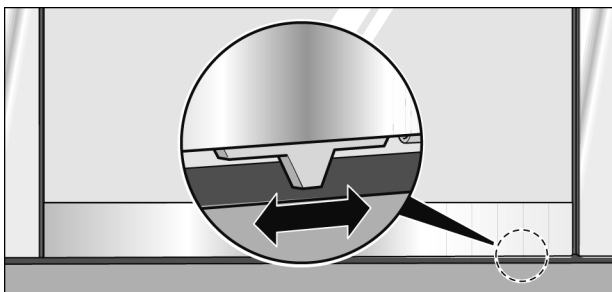
Your appliance is equipped with a NeffLight®. The NeffLight® consists of two halogen bulbs and a system of mirrors which help to brightly illuminate the cooking compartment.

Door contact switch

The NeffLight® switches off when you open the appliance door and on when you close the appliance door.

Saving energy

You can switch off the NeffLight® in order to save energy. To do this, you must move the door contact switch. This is located in the gap in between the appliance door and the bottom right of the kitchen unit.

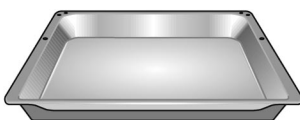


To switch off the NeffLight®:
Slide the door contact switch to the right.

To switch on the NeffLight®:
Slide the door contact switch to the left.

Accessories

Your appliance is equipped with the following accessories:



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

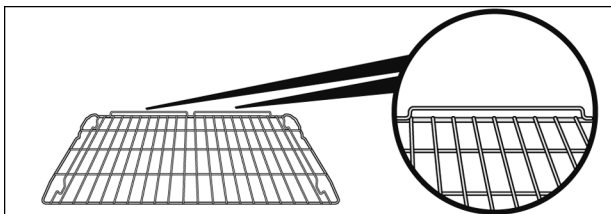


Stepped wire rack, close meshed
for baking, roasting and grilling, for placing in the universal pan



wire rack, flat, with tilt protection
for baking

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



You can obtain further accessories from specialist retailers:

Accessories	Order no.
System steamer	N8642X0EU
Grill set	Z1240X2
Glass pan	Z1262X0
Enamelled roasting pan	Z1272X0
Aluminium baking tray	Z1332X0
Enamelled baking tray	Z1342X0
Non-stick baking tray	Z1343X0
Baking and roasting shelf, close meshed	Z1453X0
Two-piece enamelled roasting tray	Z1512X0
Single telescopic extension rail retrofit kit	Z1784X0
Tilt protection retrofit kit, pull-out stop	Z9110X0
Enamelled universal roasting dish	Z9930X0

Note:

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

Before using the appliance for the first time

This section contains information on

- how to set the language, date and time
- how to clean your appliance before using it for the first time

Setting the language, date and time

Setting the language

After connecting the electricity supply, you must set the language for the text display, the time and the date.

If the language you require is selected, push the NeffNavigator® down to apply the setting.

If the language you require is not selected, scroll the NeffNavigator® until your language is selected and push down to apply the setting.

Setting the time

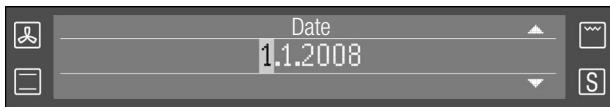
1. Scroll the NeffNavigator® in order to set the hours for the current time.



2. Push in the NeffNavigator® in order to switch between hours and minutes.
3. Scroll the NeffNavigator® in order to set the minutes for the current time.
4. Push the NeffNavigator® down in order to apply the set time.

Setting the date

1. Scroll the NeffNavigator® in order to set the day.




2. Push in the NeffNavigator® in order to switch between day and month.
3. Scroll the NeffNavigator® in order to set the month.
4. Push in the NeffNavigator® in order to switch between month and year.
5. Scroll the NeffNavigator® in order to set the year.
6. Push the NeffNavigator® down in order apply the set date.

Changing the language, date or time

You can read how to change the language in the Changing the basic settings section. You can read how to change the time and date in the Electronic clock section.

Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment.
2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment.
3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care).
4. Heat with top/bottom heating  at 240 °C for 30 minutes.
5. Afterwards, wipe the cooled cooking compartment with hot, soapy water.
6. Clean the outside of the appliance with a soft, damp cloth and soapy water.

Using the appliance

This section contains information on

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

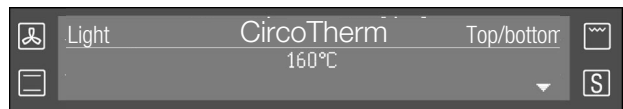
Switching on the appliance

1. Touch the  button for 1 second.

The appliance switches on. If no other actions are performed within 30 seconds, the appliance switches off automatically.

2. Scroll the NeffNavigator® until the required operating mode is selected.

A default temperature appears in the text display.



3. Touch the  button.

The appliance apply the default temperature and begins to heat up.

or

Push the NeffNavigator® down and scroll in order to change the default temperature.

Touch the  button.

The appliance apply the changed temperature and begins to heat up.



Notes:

- The EasyClean® and dough proving operating modes can only be started when the appliance has cooled down.
- You can only start low-temperature cooking if neither “Residual heat high” nor “Residual heat low” is shown in the text display.
- Steam cooking can only be started when the cooking compartment has cooled down or “Residual heat low” appears in the text display.
- If no default temperature is displayed, the temperature of your selected operating mode is a fixed setting. You cannot change this temperature.


Operating mode	Default temperature in °C	Temperature range in °C
CircoTherm®	160	40 - 200
Defrost setting	Fixed setting	
Top/bottom heat	170	50 - 275
CircoTherm intensive	220	50 - 275
Bread-baking	200	180 - 220
Bottom heating	200	50 - 225
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	
Low-temperature cooking	Fixed setting	
Steam cooking setting	Fixed setting	
Dough proving	Fixed setting	
Plate warming	Fixed setting	
Keep warm	85	60 - 120

* Increase the temperature to over 275 °C, until “Intensive” appears in the text display.

Operating mode	Default temperature in °C	Temperature range in °C
Sabbath programme	Fixed setting	
EasyClean®	Fixed setting	
Light	Fixed setting	

* Increase the temperature to over 275 °C, until “Intensive” appears in the text display.

Current temperature

While the oven is heating up, touch the  button. The current temperature is shown for as long as you touch the button.

If no current temperature appears in the text display, the appliance is heated up.

Heating indicator


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

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






Changing the operating mode

Changing the operating mode while the appliance is in operation.

1. Touch the  button.
2. Scroll the NeffNavigator® in order to select the required operating mode.

or


Touch the ,  or  button in order to select the operating mode directly.

3. Touch the  button.

The appliance apply the set operating mode.

Changing the temperature

Changing the temperature while the appliance is in operation.

1. Touch the  button
or
Push the NeffNavigator® down.
2. Scroll the NeffNavigator® until the required temperature is selected.
Your setting is automatically applied after 3 seconds.

Switching off the appliance


Touch the  button for 2 seconds.



The appliance is switched off.


Rapid heating

With the CircoTherm® or Bread-baking operating modes, you can shorten the preheat time if the temperature you have set is higher than 100 °C.

Note:

During rapid heat up, do not place any food in the cooking compartment while the  button is illuminated.

1. Set the operating mode and temperature and start.
2. Touch the  button.
The  button lights up and “Rapid heat up” appears in the text display.

After reaching the set temperature, rapid heat-up switches off. The  button and “Rapid heat up” go out in the text display.

Cancelling rapid heat-up

Touch the  button. The  button and “Rapid heat up” go out in the text display.

Personal programmes

The appliance offers you the option to record, save and play back personal programmes. In your personal programme, you can record the cooking process for elaborate food or your favourite dishes in programme steps, e.g. for lasagne:

Step 1:

50 minutes CircoTherm® at 160 °C




Step 2:

Full-surface grill for 5 minutes at 275 °C

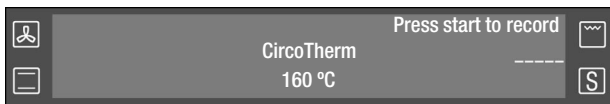
A maximum of 25 personal programmes can be saved.


Recording

Only begin the recording when the cooking compartment is cold. The recording must be at least one minute long in order for it to be saved.


1. Touch the  button for 1 second.
2. Touch the  button.
3. Push the NeffNavigator® down in order to go to the "Personal programmes" menu.
4. Push the NeffNavigator® down in order to select "New programme".
5. Scroll the NeffNavigator® in order to select the operating mode for "New programme step 1" (e.g. CircoTherm) and push down.
6. Scroll the NeffNavigator® if necessary in order to change the default temperature for "Step 1" (e.g. 160 °C).
7. Touch the  button in order to apply the settings you have entered for step 1.

The oven begins to heat up.




8. If the oven does not need to be preheated for your dish, touch the  button again while the oven is still cold.

or

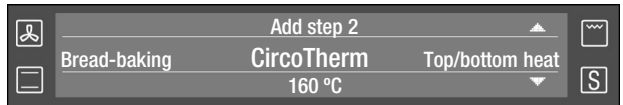
If the oven should be preheated for your dish, do not touch the  button until the oven has heated up.



9. Once the desired cooking time has elapsed (e.g. 50 minutes), push the NeffNavigator® down, select "Add step" and push down again.

or

Touch the  button in order to end the recording of step 1 (see: Ending and saving).

Add step 2



10. Scroll the NeffNavigator® if necessary in order to change the operating mode for "Step 2" (e.g. Full-surface grill) and push down.
or
Push the NeffNavigator® down in order to retain the operating mode.
11. Scroll the NeffNavigator® if necessary in order to change the temperature for "Step 2" and push down.
12. Touch the  button in order to apply the settings you have entered for step 2 and start the operating mode.
13. Once the desired cooking time has elapsed press the  button in order to end the recording of step 2 (see: Ending and saving).

Up to three steps can be recorded. For each step you can change both the operating mode and the temperature.


Ending and saving

1. Push the NeffNavigator® down in order to save the “Record New Programme”.
2. Press in the NeffNavigator® in order to assign a name (e.g. Lasagne) to the recorded programme.







Assigning a name	NeffNavigator®
Select characters	Scroll
Apply characters	Press in
Correct characters	Push the NeffNavigator® down and select “correct” Press in the NeffNavigator® to cancel a character

3. Push the NeffNavigator® down and select “correct/save”.
4. Scroll the NeffNavigator® and select “Save”.
5. Press in the NeffNavigator® in order to save the programme under the name entered.

Ending and discarding

1. Touch the  button.
2. Scroll the NeffNavigator® and select “Discard”.
3. Press in the NeffNavigator®.

Starting the programme

1. Touch the  button for 1 second.
2. Touch the  button.
3. Push the NeffNavigator® down in order to go to the “Personal programmes” menu.
4. Scroll the NeffNavigator® in order to select the saved programme.
5. Touch the  button.
“Please wait” appears on the display.
6. When “Insert food” appears in the text display, insert your food and press the  button.
The programme runs. If there are several programme steps, an audible signal sounds after each step.
7. Once the programme has elapsed, an audible signal sounds and the  symbol flashes. Touch the  button.

Displaying and changing the programme steps

You can display and change the settings for the individual programme steps.

1. Touch the **[S]** button.
2. Push the NeffNavigator® down.
3. Scroll the NeffNavigator® until the desired programme is selected and push down.
4. Scroll the NeffNavigator® in order to select the step to be changed and push down.
5. Scroll the NeffNavigator® and select "Temperature" or "Cooking time" and push down.
6. Scroll the NeffNavigator® in order to change the value.
7. Push the NeffNavigator® down to apply the change.

Deleting a personal programme

1. Touch the **[S]** button.
2. Push the NeffNavigator® down.
3. Scroll the NeffNavigator® scrollen in order to select "Delete programme" and push down.
4. Scroll the NeffNavigator® in order to select the programme to be deleted.
5. Press in the NeffNavigator® in order to confirm the deletion.

Deleted programmes cannot be restored.

Changing the basic settings

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

The appliance must be switched off.

1. Touch the **[i]** button for 3 seconds in order to go to the Basic settings menu.
2. Scroll the NeffNavigator® in order to select the desired submenu and press down.
3. Scroll the NeffNavigator® in order to select the desired basic setting and press down.
4. Touch the **[i]** button in order to exit the Basic settings menu.


Submenu	Basic setting
Language	English
	German
	French
	Spanish
	Dutch
	Italian
	Russian
	Greek
	Polish
Lock (see: Childproof lock)	Unlock appliance
	Lock appliance
	Lock appliance permanently
Audible signal	Off
	30 seconds
	2 minutes
	10 minutes
Display brightness	Level: 1 - 5
Display contrast	Level: 1 - 5
Favourites	Selection of preferred operating modes (see: Selecting favourites)
Operation	On/off + start/stop via Navigator (see: Setting operation of the on/off function and the start/stop function)
	On/off + start/stop via buttons (factory setting)
Start logo	Off
	1 second
	2 seconds
	3 seconds
Rotation direction	Inverted
	Normal

Selecting favourites


All operating modes except:

- CircoTherm
- Top/bottom heat
- Full-surface grill
- Personal programmes menu



can be selected or deselected as favourites. The appliance must be switched off.

1. Touch the  button for 3 seconds in order to go to the Basic settings menu.
2. Scroll the NeffNavigator® in order to select the “Favourites” submenu and press down.
3. Scroll the NeffNavigator® in order to select an operating mode.
4. Press the NeffNavigator® down in order to mark either “Yes” or “No”.




If you have marked “No”, this operating mode no longer appears in the selection.

5. Touch the  button in order to exit the Basic settings menu.

Setting operation of the on/off function and the start/stop function

You can operate the on/off function and the start/stop function either via the   buttons or via the NeffNavigator®.

Operation via buttons

Function	On/off + start/stop via buttons
On/off	On: Briefly touch the  button
	Off: Touch and hold the  button
Start/Stop	Briefly touch the  button

Operation via NeffNavigator®

Function	On/off + start/stop via Navigator
On, start/stop	Press NeffNavigator® for 1 second from the front
Off	Press NeffNavigator® for 2 seconds from the front

Automatic safety cut-out

The automatic safety cut-out is only activated if you have not made any settings on your appliance for a prolonged period.

The length of time after which your appliance switches itself off depends on the settings that you make.

“Safety cut-out” appears in the text display. Appliance operation is interrupted.

Deactivating

Scroll the NeffNavigator® or touch a button.

Appliance operation is resumed.


Electronic clock

This section contains information on

- how to set the timer
- how to set your appliance to switch off automatically (operation duration and end of operation)
- how to set your appliance to switch on and off automatically (preselection mode)
- how to set the time




Appliance switched off

The electronic clock offers you the following clock settings and functions:


Clock setting/ function	Use
 Timer	You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically.
Clock	Changes the time
Date	Changes the date
Clock mode	Changes the clock display
Clock display	Displays or hides the time and date

Appliance switched on

The electronic clock offers you the following clock functions:



Clock function	Use
 Timer	You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically.
 Cooking time	The appliance switches off automatically after a set operation duration (e.g. 1:30 hours).
 End of operation	The appliance switches off automatically at a set time (e.g. 12:30).
Preselection mode	The appliance switches on and off automatically. Cooking time and end of operation are combined.

Notes:

- Between **22:00** and **5:59**, o'clock the clock display goes dark if you do not make any settings and no clock function is activated.
- For each clock function a signal sounds once the settings have elapsed. To end the audible signal early, touch the  button.



Changing the time

Your appliance must be switched off.

1. Touch the  button.
2. Scroll the NeffNavigator® until "Clock" is selected and push down.
3. Scroll the NeffNavigator® in order to set the hours for the current time and press it in to apply.
4. Scroll the NeffNavigator® in order to set the minutes for the current time and push it down to apply.
5. Touch the  button.

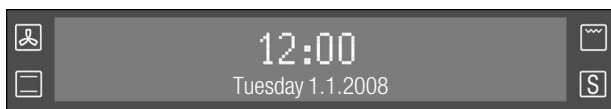
Changing the date

Your appliance must be switched off.



1. Touch the  button.
2. Scroll the NeffNavigator® until “Date” is selected and push down.
3. Scroll the NeffNavigator® in order to set the day and push it in to apply.
4. Scroll the NeffNavigator® in order to set the month and push it in to apply.
5. Scroll the NeffNavigator® in order to set the year and push it down to apply.
6. Touch the  button.

Clock display

You can select whether the time and date should be displayed or hidden.





Your appliance must be switched off.

1. Touch the  button.
2. Scroll the NeffNavigator® until “Clock display” is selected and push down.
3. Scroll the NeffNavigator® in order to select either “On” or “Off”.
4. To apply the setting, push down and touch the  button.

Clock mode


You can change the clock display.

Your appliance must be switched off.


1. Touch the  button.
2. Scroll the NeffNavigator® until “Clock mode” is selected and push down.
3. Scroll the NeffNavigator® in order to select either “24h” or “12h (AM/PM)”.
4. To apply the setting, push down and touch the  button.

Timer

You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically.

1. Touch the  button.
2. Scroll the NeffNavigator® until “Timer” is selected and push down.
3. Scroll the NeffNavigator® in order to set the desired period (e.g. 5:00 minutes).


After 3 seconds, your setting is applied or push the NeffNavigator® down.

Once the set period has elapsed, a signal sounds and the  symbol flashes.


4. Touch the  button.



Operating time

The appliance switches off automatically after a set operation duration (e.g. 1:30 hours).

1. Set the operating mode and temperature.
2. Push the NeffNavigator® down.
3. Scroll the NeffNavigator® until “Cooking time” is selected and push down.
4. Scroll the NeffNavigator® in order to set the desired operating period (e.g. 1:30 hours).
5. Touch the  button.




Once the operation duration has elapsed, a signal sounds, the  symbol flashes and the set operating mode is stopped.

6. Touch the  button.
7. Touch the  button for 2 seconds.



End of operation

The appliance switches off automatically at a set time (e.g. 12:30).

1. Set the operating mode and temperature.
2. Push the NeffNavigator® down.
3. Scroll the NeffNavigator® in order to select “End of operation” and push down.
4. Scroll the NeffNavigator® in order to set the desired end of operation (e.g. 12:30 o'clock).
5. Touch the  button.



Once the end of operation is reached, a signal sounds, the → symbol flashes and the set operating mode is stopped.


6. Touch the  button.
7. Touch the  button for 2 seconds.

Preselection mode

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

Bear in mind that food which spoils easily must not stay in the cooking compartment for too long.



1. Set the operating mode and temperature and push down the NeffNavigator®.
2. Scroll the NeffNavigator® in order to select “Cooking time” and push down.
3. Scroll the NeffNavigator® in order to set the desired operating period (e.g. 1:30 hours).
After 3 seconds, your setting is applied or push the NeffNavigator® down.

4. Scroll the NeffNavigator® in order to select “End of operation”.
5. Push down and scroll the NeffNavigator® in order to set the desired end of operation (e.g. 12:30 o'clock).
6. Touch the  button.


The set operating mode does not start immediately. The cooking compartment light goes out. The appliance waits until the appropriate time to start (for example at 11:00).



Once the end of operation is reached (for example at 12:30), a signal sounds, the $\rightarrow|$ and $| \rightarrow$ symbols flash and the set operating mode is stopped.

7. Touch the  button.
8. Touch the  button for 2 seconds.

Correcting or cancelling settings

1. Touch the  button.
2. Scroll the NeffNavigator® in order to select the clock function and push down.
3. Scroll the NeffNavigator® in order to correct the setting.

or

Scroll the NeffNavigator® and turn the setting back to “00:00” in order to cancel the setting.

Your setting is applied after 3 seconds.

Childproof lock

In this section you can learn


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

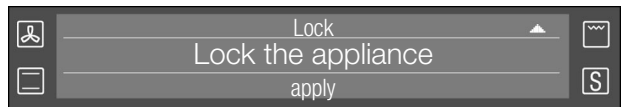
Lock

After locking, 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 off the appliance.
2. Touch the  button for 3 seconds in order to go to the Basic settings menu.
3. Scroll the NeffNavigator® until “Lock” is selected and push down.




4. Scroll the NeffNavigator® until “Lock the appliance” is selected and push down.

5. Touch the  button.


The setting has been applied.  appears in the text display.

Unlocking the appliance

1. Touch the  button for 3 seconds until “Appliance controls locked” appears in the text display and push down.

2. Scroll the NeffNavigator® until “Unlock appliance” is selected and push down.

3. Touch the  button.


The setting has been applied.  goes out in the text display.

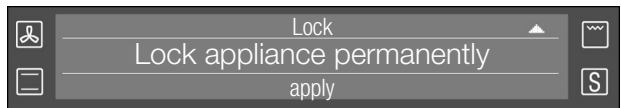
Permanent lock


After permanent locking, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

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



Locking the appliance permanently

1. Switch off the appliance.
2. Touch the  button for 3 seconds in order to go to the Basic settings menu.
3. Scroll the NeffNavigator® until “Lock” is selected and push down.
4. Scroll the NeffNavigator® until “Lock appliance permanently” is selected and push down.






5. Touch the  button.
Your appliance will be locked after 30 seconds.
☞ appears in the text display.

Suspending the permanent lock

1. Touch the  button for 3 seconds until “Appliance permanently locked” appears in the text display.
2. Push the NeffNavigator® down.
3. Scroll the NeffNavigator® until “Unlock appliance” is selected and push down.
4. Scroll the NeffNavigator® until “Once” is selected and push down.
“Appliance controls unlocked once” appears in the text display.
5. Touch the  button.
Permanent lock is suspended. ☞ goes out in the text display.
6. Switch on the appliance within 30 seconds.

The permanent lock is activated again 30 seconds after the appliance is switched off. ☞ appears in the text display.

Unlocking the appliance permanently


1. Touch the  button for 3 seconds until “Appliance permanently locked” appears in the text display.
2. Push the NeffNavigator® down.
3. Scroll the NeffNavigator® until “Unlock appliance” is selected and push down.
4. Scroll the NeffNavigator® until “permanent” is selected and push down.
“Unlock appliance” appears in the text display. The appliance is permanently unlocked.  goes out in the text display.
5. Touch the  button.

Baking

In this section, you will find information on


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

Note:

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

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


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

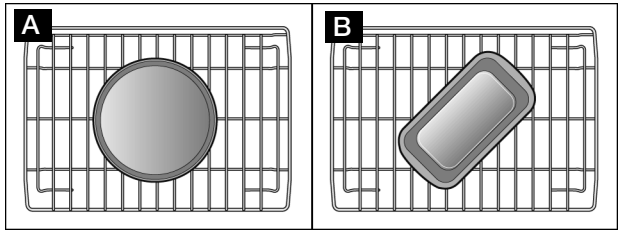
If you wish to bake using tinplate dishes and  Top/bottom heat, you should use shelf height 1.


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

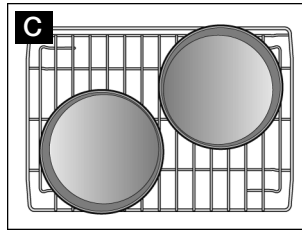
Slide a wire rack in so that the rear upstand to prevent items sliding off the back of the shelf is at the rear. This prevents baking tins slipping off the back.

Baking on one level



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



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



Baking on two or more levels

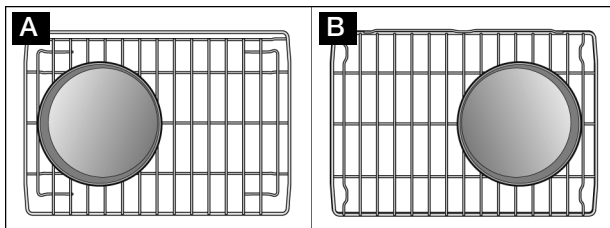
When baking on several levels, only use the  CircoTherm® or  Bread-baking operating modes.

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

Two baking tins on two levels

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

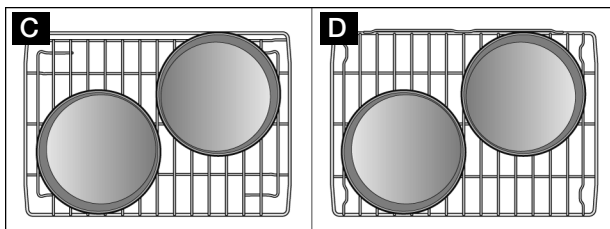
Position the lower baking tin on the left (figure A) and the upper baking tin on the right (figure B) on the different wire racks.



Four baking tins on two levels

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

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



Baking table

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

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

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

Observe the notes in the table about preheating.

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

* Preheat oven

** Preheat the oven to 130 °C

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

* Preheat oven

** Preheat the oven to 130 °C

Baking table for pre-prepared products


Please note the following points for pre-prepared products:

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

- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Follow the manufacturer's instructions

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

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

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

Observe the notes in the table about preheating.

Meal	Setting	Level	Temperature in °C	Time in minutes
Frozen pizza				
■ 1 level	CircoTherm	1	180 - 200*	15 - 25
■ 1 level	Circotherm intensive	1	180 - 200*	10 - 20
■ 2 levels	CircoTherm	1 + 3	170 - 190*	20 - 30
Chilled pizza				
	Circotherm intensive	1	190 - 200*	10 - 15
	Bread-baking	1	200 - 210*	10 - 15
Part-baked white bread				
■ 1 level	CircoTherm	1	180 - 190*	10 - 20
■ 1 level	Circotherm intensive	1	180 - 190*	5 - 15
■ 2 levels	CircoTherm	1 + 3	170 - 180*	15 - 20
French fries				
	CircoTherm	1	180 - 200*	25 - 30
	Circotherm intensive	1	180 - 190*	20 - 25
Potato wedges				
	CircoTherm	1	180 - 190*	20 - 25
	Circotherm intensive	1	180 - 190*	15 - 20
Croquettes				
	CircoTherm	1	180 - 190*	25 - 30
	Circotherm intensive	1	180 - 190*	20 - 25
Fish fingers				
	CircoTherm	1	180 - 200*	15 - 20
	Circotherm intensive	1	180 - 200*	10 - 15
Lasagne, frozen (400 g)				
	CircoTherm	1	180 - 190*	40 - 45
	Circotherm intensive	1	180 - 190*	35 - 40
Lasagne, frozen (1200 g)				
	CircoTherm	1	180 - 190*	45 - 50
	Circotherm intensive	1	180 - 190*	40 - 45
Lasagne, chilled (400 g)				
	CircoTherm	1	170 - 180*	35 - 40
	Top/bottom heat	2	190 - 200*	35 - 40
Lasagne, chilled (1200 g)				
	CircoTherm	1	170 - 180*	40 - 45
	Top/bottom heat	2	190 - 200*	40 - 45

* Preheat oven

Tips and tricks

The cake is too light in colour

Check the shelf height.

Check whether you have used the bakeware that we have recommended.

Place your tin on the wire rack and not on the baking tray.

If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.

The cake is too dark

Check the shelf height.

If the shelf height is correct, you should either shorten the baking time or reduce the temperature.

The cake is unevenly browned in the baking tin

Check the shelf height.

Check the temperature.

Make sure that your baking tin is not placed directly in front of the air outlets in the rear wall of the cooking compartment.

Check that the baking tin is correctly positioned on the wire rack.

The cake is too dry

Set a slightly higher temperature and a slightly shorter baking time.

The cake is too moist in the centre

Set a slightly lower temperature.

Note: you cannot decrease the baking time by setting a higher temperature (the outside will be cooked, but the inside will remain uncooked).

Select a longer baking time and allow the cake mixture to prove for longer.

Add less liquid to the mixture.

The cake collapses when you take it out of the oven

Use less liquid for the mixture.

Set a longer baking time or a slightly lower temperature.

The specified baking time is not correct

For small items, check the amount on the baking tray. The items must not be touching each other.

Frozen products are not browned evenly after baking

Check whether the frozen product is unevenly browned before baking. This uneven browning will remain after the baking time.

Several cakes on one level are unevenly browned

Check the position of the baking dishes on the wire rack.

Frozen products are not browned, not crispy or the specified time is not correct

Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted.

Saving energy

Only preheat the appliance when it is specified in the baking table that you should do so.

Use dark baking tins as these absorb the heat better.

Make use of the residual heat with longer baking times and switch the oven off 5 - 10 minutes before the end of the baking time.

Roasting and braising


In this section, you will find information on

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




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

Note:

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

Roasting

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

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

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 it to the boil, thicken with cornflour, season and pass through a sieve if necessary.

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

Note:

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

Roasting in the universal pan with stepped wire rack

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

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

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

Roasting in the universal pan with roasting sheet

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

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

Braising

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

First, sear the meat if required.

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

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

Tables for roasting and braising

Poultry

The values in the tables are only average values.

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

Lean meat

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

Cooking time and temperature

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

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

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

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

Standing time

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

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

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

* Preheat oven

** + time for yorkshire pudding

Meal	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Whole	CircoTherm	1	150 - 160	25 + 25

Complete Meal

with beef	CircoTherm	1 + 3	160	30 + 25**
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* Preheat oven

** + time for yorkshire pudding

Casseroles	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Diced meat (beef, pork, lamb, chicken)	CircoTherm	1	140	40 + 80
	Bottom heat	1	140*	40 + 80
Braising steak	CircoTherm	1	140	45 + 80
	Bottom heat	1	140*	45 + 80
Chicken pieces (boned)	CircoTherm	1	140	50 + 70
	Top/bottom heat	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 the proportion 1:1:1.

The roasting dish and lid must be designed for one another and fit closely.

Reduce the temperature.

Grilling

In this section, you will find information on

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

Caution

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

Notes:

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

Circo-roasting

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

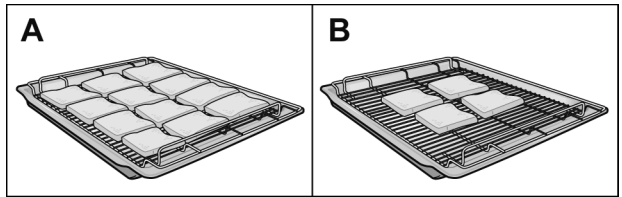
Turn large items of food after approximately half to two-thirds of the grilling time. Place food with a crust on the wire rack with the crust side down for the first half of the grilling time.

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

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

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

Surface grilling



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



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

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

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

Wire rack position

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

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

Grilling table

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

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

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

Meal	Setting	Level	Temperature in °C	Time in minutes
Beef				
Steaks, high 2- 3 cm	Full-surface grill	4	intensive*	1st side: 9 - 12 2nd side: 5 - 7
Burgers, high 1 - 2 cm	Full-surface grill	4	intensive	1st side: 8 - 10 2nd side: 6 - 8
Lamb				
Leg	Circo-roasting	2	170 - 190	120 - 150***
Shoulder (bone-in)	Circo-roasting	2	170 - 190	100 - 130***
Shoulder (boned and rolled)	Circo-roasting	2	170 - 190	120 - 150***
Steaks, high 2 - 3 cm	Full-surface grill	4	intensive	1st side: 5 - 7 2nd side: 3 - 5
Chops, high 2 - 3 cm	Full-surface grill	4	intensive	1st side: 6 - 8 2nd side: 4 - 7
Pork				
Roast joint	Circo-roasting	2	180 - 200	120 - 150***
Steaks, high 1 - 2 cm	Full-surface grill	4	intensive*	1st side: 8 - 10 2nd side: 5 - 8
Chops, high 2 - 3 cm	Full-surface grill	4	intensive	1st side: 10 - 12 2nd side: 8 - 10
Burgers, high 1 - 2 cm	Full-surface grill	4	intensive	1st side: 8 - 10 2nd side: 6 - 8
Sausages, ø 2 - 4 cm	Full-surface grill	4	intensive	12 - 16**
Gammon				
Steaks, high 1 - 2 cm	Full-surface grill	4	intensive	1st side: 9 - 12 2nd side: 5 - 7

* Preheat for 3 minutes

** Turn frequently

*** Turn after half of the time

Meal	Setting	Level	Temperature in °C	Time in minutes
Chicken				
Drumsticks	Full-surface grill	3	250	1st side: 15 - 17 2nd side: 10 - 13
Breast (boneless)	Full-surface grill	4	250	1st side: 12 - 15 2nd side: 7 - 10
Whole chicken	Circo-roasting	2	200 - 220	70 - 90***
Quarter	Circo-roasting	2	210 - 230	40 - 50***
Fish				
Whole fish, e.g. trout	Full-surface grill	3	220	1st side: 10 - 15 2nd side: 10 - 15
Filets	Circo-roasting	2	220	15 - 25
	Full-surface grill	4	220	1st side: 8 - 12 2nd side: 7 - 10

* Preheat for 3 minutes

** Turn frequently

*** Turn after half of the time

Steam cooking

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

Steam cooking can only be started when the cooking compartment has cooled down or “Residual heat low” is shown in the text display.

If, after starting steam cooking, “Temperature too high” appears in the text display, wait until the temperature in the cooking compartment has dropped and “Residual heat low” is displayed. Start steam cooking again. The steam cooking process is controlled automatically.

Notes:

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

Dough proving

In this section, you will find information on

- Dough proving
- preparing yeast dough and yoghurt

In order to be able use Dough proving, the cooking compartment must have cooled down (to room temperature).

If, after Dough proving has been switched on, “Temperature too high” appears on the text display, the cooking compartment has not cooled down completely. Wait until the cooking compartment has cooled down and switch Dough proving on again.

Do not use Dough proving together with the preselection mode clock function.

We recommend that Dough proving be used with the NeffLight® switched off (see section: NeffLight®).

Yeast dough

Caution.

Pouring cold water into the hot cooking compartment will damage the enamel surfaces. Do not pour cold water into the hot cooking compartment.

Caution.

Distilled water will damage the surfaces in the cooking compartment. Use tap water only.

1. Pour 200 ml water in the base trough of the cooking compartment.
2. Place the dish in the centre of the wire rack and slide in at shelf position 1.
3. Close the appliance door and switch on the Dough proving mode.

The proving process is controlled automatically. The temperature setting is fixed.

4. Remove any remaining water from the cooking compartment after the proving process is complete.
5. Loosen any limescale with a little vinegar and wipe with clean water.

The information in the table is only a guideline.

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

Note:

You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

Yoghurt

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 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 a container.
4. Cover the filled containers with a suitable lid or cling film.
5. Distribute the containers over the entire cooking compartment floor, evenly spaced out.
6. Close the appliance door and switch on Dough proving.
The proving process is controlled automatically.
The temperature setting is fixed.
7. After 8 hours, switch off Dough proving and place the containers in the refrigerator for at least 15 hours.

Low-temperature cooking

In this section, you will find information on

- low-temperature cooking
- tips and tricks

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

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

Using low-temperature cooking

Please observe the following points:

- Only use fresh, 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 meat off the bone
- Do not use defrosted meat
- You can also use seasoned or marinated meat
- Always use shelf position 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 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

The low-temperature cooking operating mode only starts once the cooking compartment has cooled down.

1. Insert a glass or ceramic plate on a wire rack into the cooking compartment at shelf position 1 to preheat the plate.
2. Switch on the Low-temperature cooking operating mode.
“Please wait” appears in the display during the heating phase (20 - 30 minutes).
3. Remove the fat and sinews from the meat.
4. Sear the meat on all sides quickly to seal in the flavour of the roast.
5. When a signal sounds and “In operation” appears in the text display, place the food on the glass or ceramic plate in the cooking compartment.
6. Remove the food once the cooking time has elapsed and switch off the appliance.

Note:

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

Low-temperature cooking table

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

You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

	Searing in minutes	Low-temperature cooking in minutes
Pork		
Fillet, whole (approx. 500 g)	5 - 6	100 - 120
Loin (approx. 1 kg, 4 - 5 cm thick)	5 - 6	120 - 150
Medallions (5 cm thick)	3 - 4	45 - 60
Loin steaks (2 - 3 cm thick)	2 - 3	30 - 45
Beef		
Fillet, whole (1.5 kg)	6 - 7	160 - 200
Sirloin (approx. 1.5 kg, 5 - 6 cm thick)	6 - 7	180 - 210
Centre-cut rump (6 - 7 cm thick)	6 - 7	240 - 300
Medallions (5 cm thick)	3 - 4	60 - 80
Rump steak (3 cm thick)	3 - 4	50 - 70
Steak-cut rump (3 cm 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
* well-done		
** see the note below		

	Searing in minutes	Low-temperature cooking in minutes
Lamb		
Loin, boned (approx. 200 g)	2 - 3	30 - 40
Leg, boned (approx. 1 kg)	6 - 7	240 - 300
Poultry		
Chicken breast (150 - 200 g)*	4 - 5	90 - 120
Duck breast (300 - 400 g)**	10 - 12	70 - 90
Turkey breast (1 kg)*	4 - 5	150 - 180
Turkey steaks (2 - 3 cm)*	3 - 4	40 - 60
* well-done		
** see the note below		

Note:

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

Tips and tricks

Slow-cooked meat cools down too quickly	Serve on preheated plates with a piping hot sauce.
Keeping slow-cooked meat warm	Switch on the Keep warm setting 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.

Defrosting and warming up

In this section, you can read about

- how to defrost using CircoTherm®
- how to use the defrost setting, plate warming, keep warm and Sabbath operating modes.

Defrosting using CircoTherm®

For defrosting and cooking frozen products, use CircoTherm®. Please note the following points here:

- Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products
- The cooking time for frozen meat increases by the defrosting time
- Always defrost frozen poultry before cooking, so that the giblets can be removed
- Cook frozen fish at the same temperatures as fresh fish
- You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time
- Use shelf position 1 when defrosting on one level, and shelf positions 1 + 3 when using two levels
- Observe the instructions on the packaging when using frozen foods.

Defrost table

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

Defrost setting

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

Defrost only starts if the oven is sufficiently cool.

1. Switch on the defrost setting.
2. Defrost frozen products for 25 - 45 minutes, depending on the type and size.
3. Remove the frozen food from the cooking compartment and leave to continue defrosting for 30 - 45 minutes.

Note:

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

Plate warming

With this operating mode you can preheat plates and serving dishes. Food stays warm longer when in preheated dishes.



Risk of burning from hot ovenware. Use an oven cloth or oven gloves when removing dishes.

1. Set the operating mode to plate warming.
2. Place the dishes in the centre of the wire rack and slide the rack into the cooking compartment.

Keep warm

With this operating mode you can keep ready made meals warm.



Food poisoning due to spoiled food. Do not keep food warm for longer than two hours.

1. Switch on the keep warm operating mode.
2. To keep food warm, set the temperature between 60 - 120 °C.
3. Place the food in the cooking compartment.


Sabbath programme

Switching on the Sabbath programme

With this operating mode you can keep food warm or heat it up over a long period of time (1 - 3 days at 80 - 90 °C). The oven is in continuous operation during this time.



1. Set the Sabbath programme operating mode and push down the NeffNavigator®.
"1:03 d" is shown in the text display.
2. Scroll the NeffNavigator ® to set the desired period of operation.

Cooking time		Text display
Preset	(1 day and 3 hours)	1:03 d
Minimum	(1 day)	1:00 d
Maximum	(3 days and 1 hour)	3:01 d

3. Touch the  button.
When the temperature is reached, "in operation" appears in the text display. The Sabbath programme is active for the set time.

Switching off the Sabbath programme

When the set operating time has elapsed, "Programme ended" appears in the text display, the →| symbol flashes and a signal sounds.

1. Touch the  button.
2. Touch the  button for 2 seconds.
The appliance is switched off.

Cleaning and care

In this section, you will find information on

- Cleaning and care of your appliance
- Cleaning agents and aids
- Self-cleaning surfaces in the cooking compartment
- Oven cleaning



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

Caution!

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

Note:

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

Cleaning the appliance exterior

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

Appliance part/surface	Cleaning agent/aid
Glass surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth.
Door panels	Use commercially available glass cleaner or apply commercially available detergent with a soft, damp cloth or chamois leather; 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.

Cleaning the cooking compartment

Caution!

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


Notes:

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

Appliance part	Cleaning agent/aid
Enamel surfaces (smooth surfaces)	To facilitate cleaning you can switch on the interior lighting and detach the appliance door if necessary. Apply commercially available detergent or vinegar solution with a soft, damp cloth or chamois leather; 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 stain. Leave the cooking compartment open to dry after cleaning.
Self-cleaning surfaces (rough surfaces)	Please observe the instructions in the section: Self-cleaning surfaces

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

Keeping the appliance clean

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

Self-cleaning surfaces

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

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

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

Caution.

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

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

Caution.

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

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

Oven cleaning


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

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

Preparing for oven cleaning

1. Remove accessories and cookware 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. Touch the  button for 1 second.
The appliance switches on.
2. Scroll the NeffNavigator® until "Oven cleaning" is selected, and push down.
3. Scroll the NeffNavigator® in order to select the oven cleaning intensity, and push down.




Intensity	Operating time
1	I→ 0:45 h
2	I→ 1:00 h
3	I→ 1:15 h



Starting oven cleaning immediately

4. Touch the  button.

Starting oven cleaning at a later time

4. Scroll the NeffNavigator® in order to select the End of operation, and push down.
5. Scroll the NeffNavigator® to set the desired end time.
6. Touch the  button.

On reaching the end of operation, either the  symbol or the  and  symbols flash.

1. Touch the  button.
2. Touch the  button for 2 seconds.

Ending/cancelling oven cleaning

Removing and fitting the appliance door



Risk of injury.

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



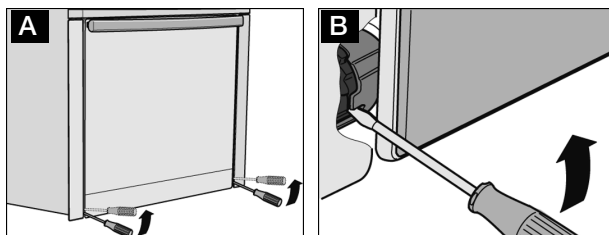
Risk of injury.

If the appliance door has been removed without turning both locks fully, the hinge may snap shut. Do not reach into the hinge. Call the after-sales service.

Removing the appliance door

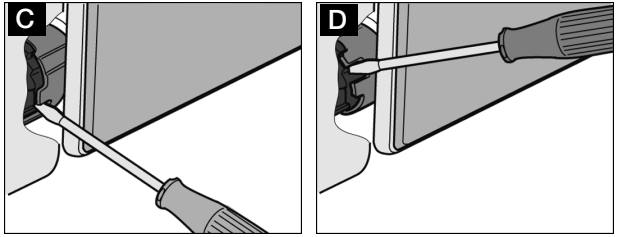
1. Open the left and right-hand hinge lock (Fig. A).

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

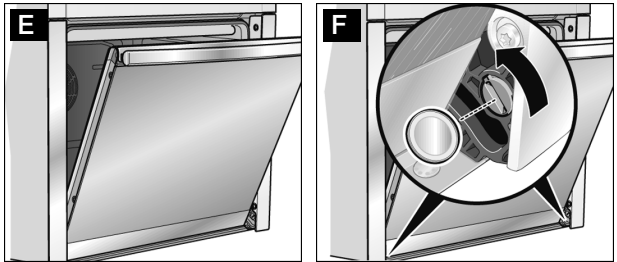


Hinge lock closed (Fig. C)

Hinge lock open (Fig. D)



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



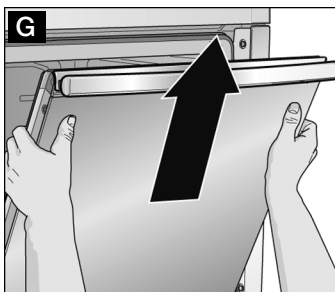
3. Using a coin, fully turn both the left and right-hand locks on the inside of the appliance at the bottom (Fig. F).

Left-hand lock: in a clockwise direction

Right-hand lock: in an anti-clockwise direction

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

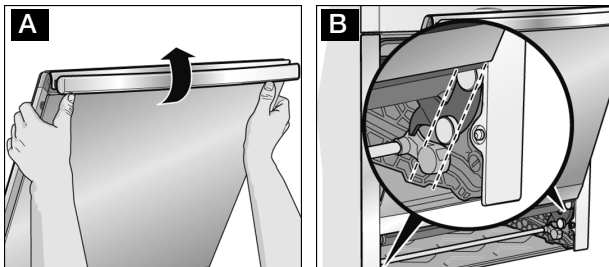
The door can now no longer be opened or closed.



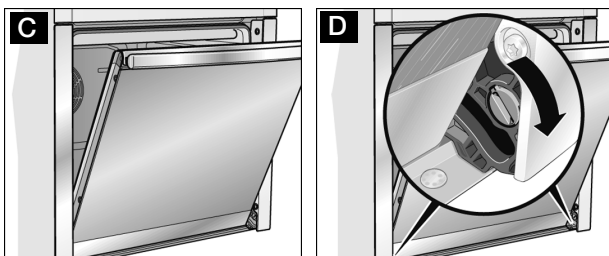
5. Slightly raise the door handle with both thumbs and lift out the appliance door upwards (Fig. G).

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).

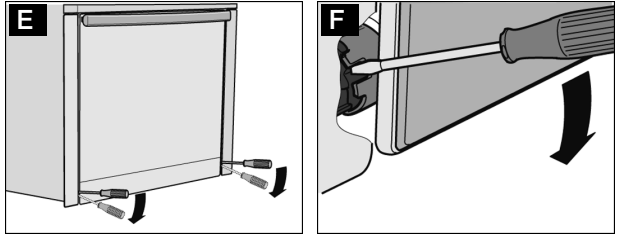


4. Use a coin to release both locks on the appliance door (Fig. D).
Left-hand lock: in an anti-clockwise direction
Right-hand lock: in a clockwise direction
5. Open the appliance door a little wider and then close it.



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.

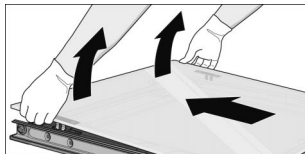
The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

Caution.

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

Removing the door panel

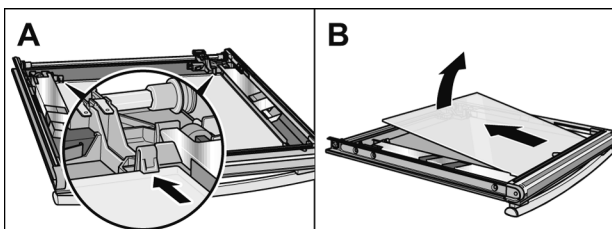
1. Remove the appliance door and place on a soft, clean surface with the front side facing down (see section: Removing and fitting the appliance door).



2. 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. Press the left and right holders in the direction of the arrow (Fig. A) and disengage the intermediate panel.
2. Lift and pull out the intermediate panel (Fig. B).
3. Clean the intermediate panel.

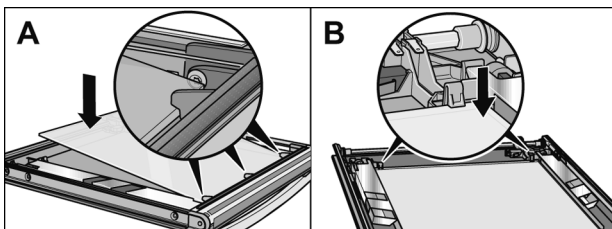
Cleaning

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

Caution.

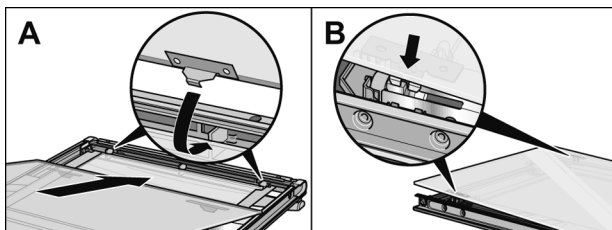
Do not use any sharp or abrasive medium or a glass scraper. The glass could become damaged.

Fitting the intermediate panel



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

Fitting the door panel



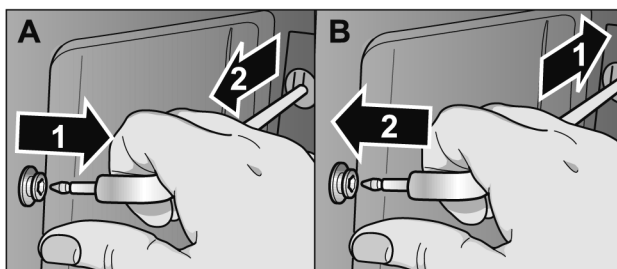
1. Insert the door panel into the two supports (Fig. A).
2. Press on the door panel on the left and right next to the holders, until it engages into the holders (Fig. B).

Cleaning the hook-in racks



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

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



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

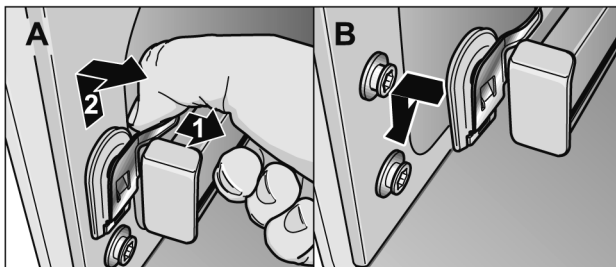
Cleaning the telescopic shelves



You can unhook the telescopic shelves for easier cleaning.

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

Removing the telescopic shelves



1. Pull and hold the flat spring (figure A).
2. Move the telescopic shelf upwards at the front and unhook it to the side.
3. Pull out the telescopic shelf at the back.

Cleaning the telescopic shelves

Clean the telescopic shelves with washing-up liquid and a sponge or brush.

Refitting the telescopic shelves

1. Insert the telescopic shelf at the back as far as the stop.
2. Insert the telescopic shelf at the front from the top and push it down until it engages (figure B).
3. Slide in the telescopic shelves as far as the stop and close the appliance door.




Faults and repairs


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



Risk of electric shock.

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

Problem	Possible cause	Remedial action
Electrical operation is faulty (e.g. indicator lamps do not light up)	Fuse defective	Check the fuses in the fuse box and replace if necessary
The clock flashes in the text display	Electricity supply was cut	Reset the time and date (see section: Electronic clock)
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightning strike)	Reset the function concerned
The appliance has unintentionally switched on	The control buttons react to bright surfaces and are activated as a result	Switch off the appliance. Ensure that no bright surfaces come close to the control buttons, if you do not wish to switch the appliance on
The appliance is not heating up, two small squares appear in the top left and right-hand corners of the text display	A key combination was activated	Switch off the appliance, touch the  button for 3 seconds, scroll until Lock is selected, then touch the  button for 3 seconds
“Service Test Mode” appears in the text display.	A key combination was activated	Touch the  button
“E101” or “E104” appears in the text display	The temperature sensor is faulty	Call the after-sales service
“E011” appears in the text display.	Permanent assignment of a button	Cancel the permanent assignment of the button

Problem	Possible cause	Remedial action
E300, e.g. E300, appears in the text display	Internal fault in the appliance electronics	Touch the  button If the message does not go out, pull out the mains plug and plug it back in again after approx. 10 seconds
It is not possible to operate the appliance and “Appliance locked” appears in the text display	The appliance has been locked	Deactivate the lock (see section: Childproof lock)
It is not possible to operate the appliance and “Appliance permanently locked” appears in the text display	The appliance has been permanently locked	Deactivate the permanent lock (see section: Childproof lock)
When you switch on an operating mode, “Temperature too high” appears in the text display	The appliance has not cooled down fully	Wait until the appliance has cooled down, then switch on the operating mode again
The appliance has switched itself off automatically	The appliance has switched off to protect itself from overheating	Touch any button to switch the appliance back on
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
Liquid or very thin dough runs to one side	The appliance has not been fitted level	Check appliance installation (see the Installation instructions)
High 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 insert parts have light, matt marks on them	Normal occurrence caused by dripping meat or fruit juices	Not possible
Door panels are misted up	Normal occurrence caused by temperature differences	Switch the appliance on at 100 °C and then switch off again after 5 minutes
If the appliance is briefly switched on and off again, the previous settings are shown	The appliance saves the last settings for a few seconds	Switch the appliance off, wait for 8 seconds and then switch the appliance on again

Replacing the oven light bulb

Replace faulty oven light bulbs. Spare bulbs can be obtained from the after-sales service or specialist retailers:

E14, 220 - 240 V, 40 W, heat resistant up to 300 °C
Only use these oven light bulbs.

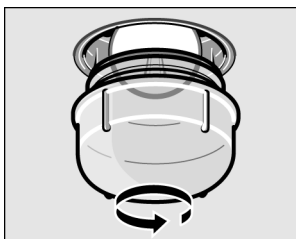


Risk of electric shock.

Disconnect the appliance from the power supply.

Switch off the circuit breaker or take out the fuse in 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 halogen bulbs

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

Osram Ministar Axial Reflector 12 V - GY 6,35; 20 W.
Only use these bulbs.



Risk of burns.

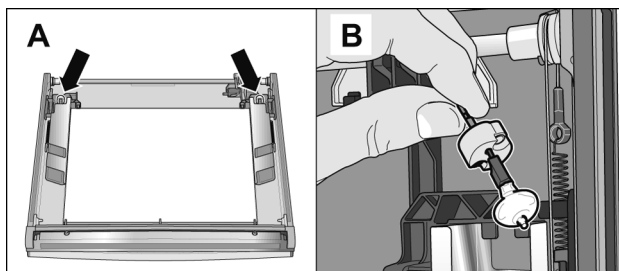
Halogen bulbs become very hot when switched on. When replacing them, wait until the bulb has cooled down.

Caution

Clouding in halogen bulbs.

Do not touch halogen bulbs with bare fingers. This causes oils to get onto the glass which are then burnt on and cloud the glass. Use a clean cloth to change the bulb.

1. Remove the appliance door (see section: Removing and fitting the appliance door).
2. Remove the door panel (see section: Cleaning the door panels).



The halogen bulbs are located on the left- and right-hand sides next to the door hinges (figure A).

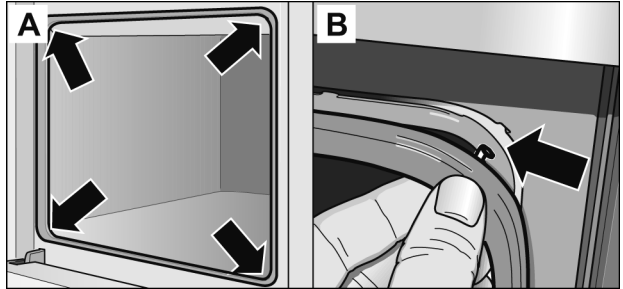
3. Unclip the bulb fitting and halogen bulb from the holder and remove (figure B).
4. Change the halogen bulb. Use a clean cloth.
5. Insert the halogen bulb and bulb fitting into the appliance door.
6. Fit the door panel and appliance door.

Replacing the door seal

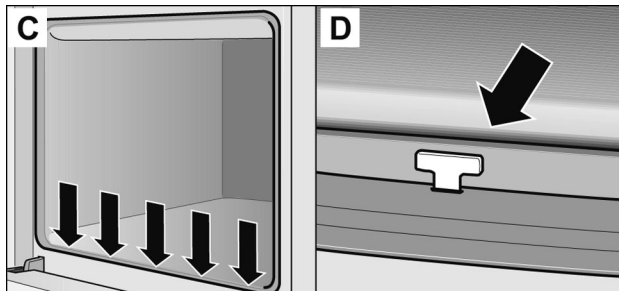
If the door seal is faulty, it must be replaced. Replacement seals for your appliance can be obtained from the after-sales service.

Unhooking the door seal

The door seal is fixed in nine places.



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



2. Unhook the door seal hooks (figure D) at five further points (figure C) by turning them slightly anti-clockwise.

Hooking in the door seal

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

After-sales service

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

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

Note:

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

E number and FD number

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

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

E no.	FD no.
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Test dishes

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

Baking	Cookware	Setting	Level	Temperature in °C	Time in minutes
Shortbread					
■ 1 level	Baking tray***	Top/bottom heat	3	140 - 150**	20 - 25
■ 1 level	Baking tray***	CircoTherm	1	140 - 150**	20 - 30
■ 2 levels	2 baking trays***	CircoTherm	1 + 3	140 - 150**	20 - 30
■ 3 levels	3 baking trays***	CircoTherm	1 + 3 + 4	130 - 150**	35 - 45
Small cakes (20 pieces)					
■ 1 level	Baking tray***	Top/bottom heat	3	160 - 170*	25 - 35

* Preheat for 10 minutes

** Preheat oven

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

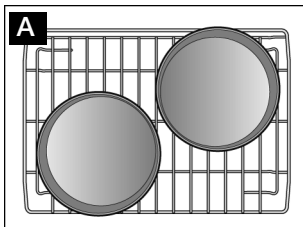
Baking	Cookware	Setting	Level	Temperature in °C	Time in minutes
■ 1 level	Baking tray***	CircoTherm	1	150 - 160*	25 - 35
■ 2 levels	2 baking trays***	CircoTherm	1 + 3	150 - 160*	25 - 35
■ 3 levels	3 baking trays***	CircoTherm	1 + 3 + 4	150 - 160*	25 - 35
Fatless sponge cake	Springform cake tin ø 26 cm	Top/bottom heat	2	160 - 170**	25 - 35
	Springform cake tin ø 26 cm	CircoTherm	1	160 - 170**	25 - 35
Apple pie					
■ 1 level (see figure A)	2 x Springform cake tin ø 20 cm	CircoTherm	1	170 - 180**	70 - 80
■ 1 level	2 x Springform cake tin ø 20 cm	CircoTherm intensive	1	170 - 180**	70 - 80
■ 2 levels (see figure B and C)	2 x Springform cake tin ø 20 cm	CircoTherm	1 + 3	170 - 180**	70 - 80

* Preheat for 10 minutes

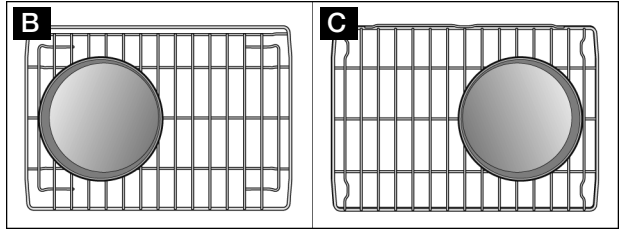
** Preheat oven



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

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



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



Grilling	Wire rack position	Setting	Level	Temperature in °C	Time in minutes
White bread (universal pan + stepped wire rack)		Full-surface grill	4	intensive*	0,5 - 2
Beefsteaks (universal pan + stepped wire rack)		Full-surface grill	4	250	20 - 25**

* Preheat for 10 minutes

** Turn after $\frac{2}{3}$ of the time

