



Built-in oven B45E54.0GB



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

Safety precautions

Please 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

Damage during transport

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

Electrical connection

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

Safety notes

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 have insufficient knowledge or experience.

Never let children play with the appliance.

Hot cooking compartment

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.
- 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.

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 circuit breaker in the fuse box.
- Do not place greaseproof paper loosely over accessories during preheating. A draught is created when the appliance door is opened. The greaseproof paper may come into contact with the heating element and catch fire. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. The greaseproof paper must not protrude over the accessories.

Risk of short circuit!

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

Risk of scalding!

Never pour water into the hot cooking compartment. This will produce hot steam.

Hot accessories and ovenware

Risk of burns!

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

Improper repairs

Risk of electric shock!

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

Causes of damage

Caution!

- 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 has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods. This will damage the enamel.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
- Heavily soiled oven seal: if the oven seal is heavily soiled, the oven door will no longer close properly when the oven is in operation. The fronts of adjacent units could be damaged. Always keep the oven seal clean.
- Oven door as a bearing surface: do not stand or place objects on the oven door when it is open. Do not place ovenware or accessories on the oven door.
- Carrying 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.



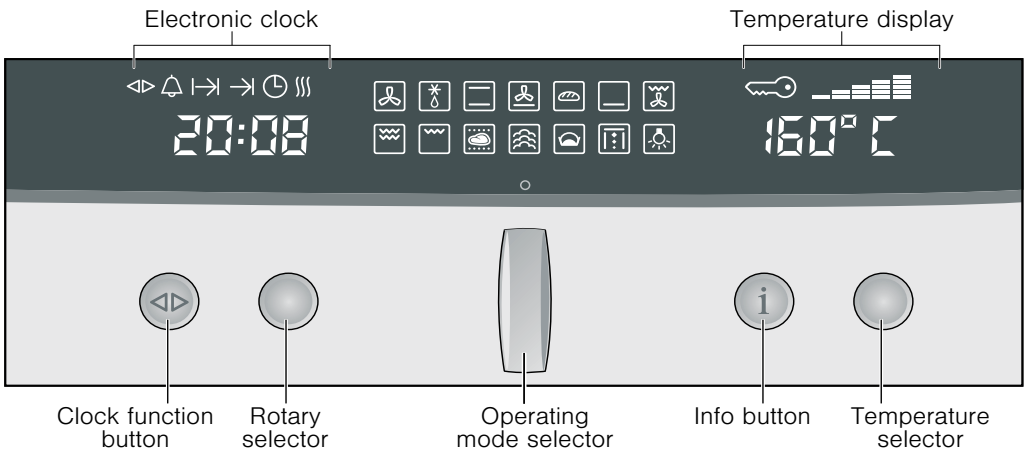
This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Your new appliance

In this section, you will find information on

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

Control panel

















Control element	Use
Clock function button	Selects the required clock function or Rapid heat up (see section: Electronic clock)
Rotary selector	Makes settings within a clock function or activates Rapid heat up (see section: Electronic clock)
Operating mode selector	Selects the desired operating mode (see section: Switching on the appliance)
Info button	When the appliance is switched on: displays the current oven temperature during the heating up phase (see section: Switching on the appliance) When the appliance is switched off: calls up the basic settings menu (see section: Changing the basic settings)
Temperature selector	When the appliance is switched on: sets the temperature (see section: Switching on the appliance) When the appliance is switched off: changes the settings in the basic settings menu (see section: Changing the basic settings)

Pop-out operating knob

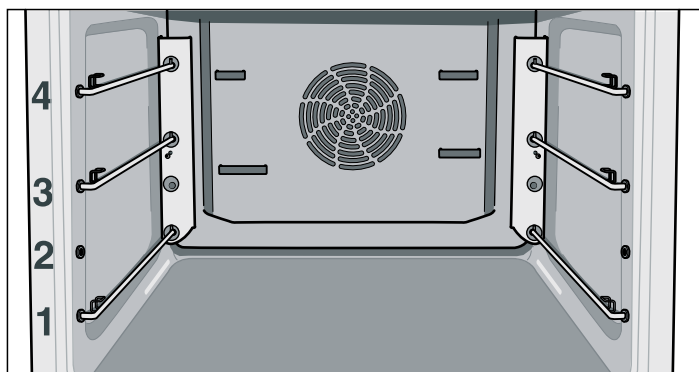
The rotary, temperature and operating mode selectors can all be popped out. Push the required operating knob to pop it in or out.

Operating modes

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

Operating mode	Used for
 CircoTherm®	For baking and roasting on one or more levels
 Defrost setting	For gentle defrosting of pieces of meat, bread and delicate desserts
 Top/bottom heat	For baking and roasting on one level. Especially suitable for cakes with moist toppings (e.g. cheesecake)
 Circotherm intensive	For frozen ready-made products and dishes which require a lot of heat from underneath. (see section: Baking)
 Bread-baking	For baked goods which need to be baked at high temperatures
 Bottom heat	For food and baked goods which should form a crust or need more browning on the underside. Only activate bottom heat for a short while at the end of the baking time.
 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)
 Low-temperature cooking	For tender pieces of meat, that are to be cooked medium/medium-rare or à point
 Steam cooking	For gentle preparation of vegetables, meat and fish
 Dough proving	For preparing yeast dough and yoghurt
 Oven cleaning	For regeneration of the self-cleaning surfaces in the cooking compartment (see section: Oven cleaning)
 Interior lighting	Provides assistance when maintaining and cleaning the cooking compartment

Shelf positions



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

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

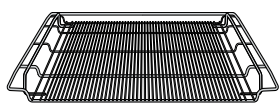
Note: Do not use shelf height 2 when baking and roasting with CircoTherm®. This will adversely affect air circulation and your baking and roasting results will not be as good.

Accessories

The following accessories are supplied with your appliance:



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

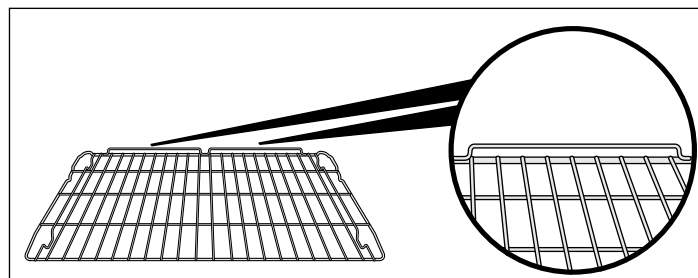


Wire rack, stepped, close-meshed
For baking, roasting and grilling, can be inserted in the universal pan



Wire rack, flat, with tilt protection
For baking

Slide the flat wire racks in so that the rear upstand, for preventing items sliding off the back of the shelf, is at the rear and facing upwards (see illustration below). Otherwise, the tilt protection feature will not work properly.



You can obtain further accessories from specialist retailers:

Accessories	Order no.
System steamer	N8642X0EU
Grill set	Z1240X2
Glass pan	Z1262X0
Roasting pan, enamelled	Z1272X0
Baking tray, aluminium	Z1332X0
Baking tray, enamelled	Z1342X0
Baking tray, non-stick	Z1343X0
Baking and roasting shelf, close meshed	Z1453X0
Roasting tray, enamelled, two-piece	Z1512X0
VarioCLOU® telescopic shelf with full extension	Z1785X2
Universal roasting dish, enamelled	Z9930X0

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

Before using the appliance for the first time

In this section, you can read about

- How to set the clock after connecting up your appliance
- How to clean your appliance before using it for the first time

Setting the clock

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

0:00 flashes in the clock display.

1. Briefly press the <> clock function button to go to the setting mode.

The <> and ⌚ symbols light up. 12:00 appears in the clock display.

2. Set the current time using the rotary selector.
Your setting is accepted after 3 seconds.

Changing the clock

To subsequently change the time, press the <> clock function button repeatedly until the <> and ⌚ symbols light up again. Change the time with the rotary selector.



Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment.
2. Completely remove any residual packaging (e.g. 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 heat at 240 °C for 60 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.

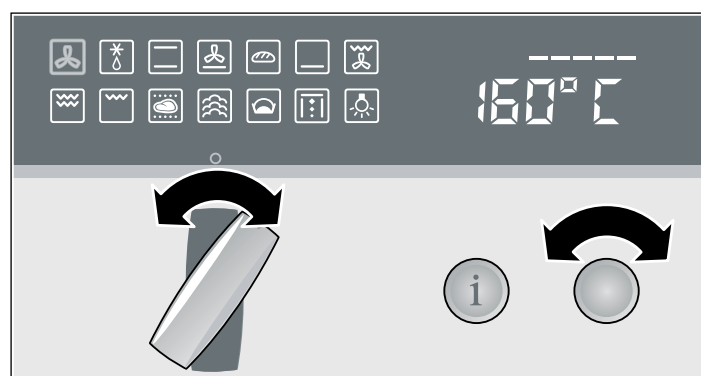
Operating the appliance

In this section, you can read about

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

















Switching on the appliance

1. Turn the operating mode selector until the symbol for the desired operating mode illuminates.
A default temperature appears on the temperature display.
2. Turn the temperature selector to change the default temperature.
The appliance begins heating.



Notes

- The 🍲 Low-temperature cooking, 🍹 Steam cooking and 🍞 Dough proving cooking operating modes can only be started if neither H nor h is displayed on the temperature 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	Fixed setting	
 Top/bottom heat	170	50 - 275
 CircoTherm intensive	220	50 - 275
 Bread-baking	200	180 - 220
 Bottom heat	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	Fixed setting	
 Dough proving	Fixed setting	
 Oven cleaning	Fixed setting	
 Interior lighting	Fixed setting	

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

Current temperature

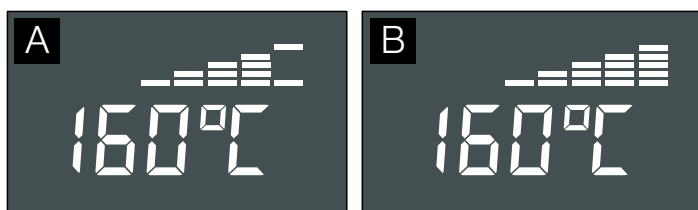
Press the **i** info button. The current temperature appears for 3 seconds.

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

Heating indicator

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

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



Switching off the appliance

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

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

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

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

Changing the basic settings

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

The appliance must be switched off and controls must not be locked.

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

You can change the following basic settings:

Basic settings menu		
Submenu	Basic setting	Setting symbol
Childproof lock	Appliance controls unlocked	<i>c 10</i>
	Appliance controls locked	<i>c 11</i>
	Appliance controls permanent lock	<i>c 21</i>
Audible signal	Audible signal off	<i>c 10</i>
	Audible signal 30 seconds	<i>c 31</i>
	Audible signal 2 minutes	<i>c 32</i>
	Audible signal 10 minutes	<i>c 33</i>

Automatic safety cut-out

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

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

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

Turn the operating mode selector to the **O** position to deactivate it.

Electronic clock

In this section, you can read about

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

Clock display



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

Notes

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

Switching the clock display on and off

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

Timer

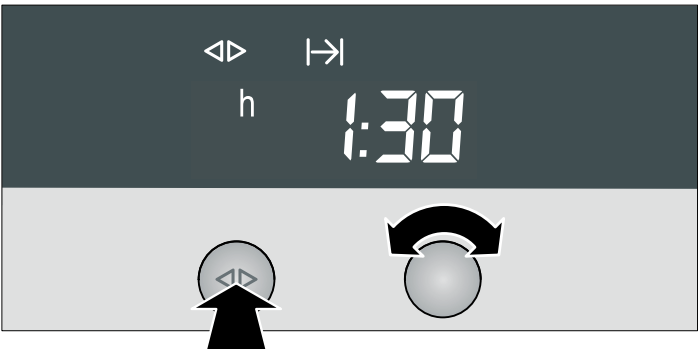
1. Press the clock function button repeatedly until the and symbols light up.
2. Set the duration using the rotary selector (e.g. **5:00** minutes).
The setting is applied automatically. Then the clock is displayed again and the minute minder starts counting down.




Cooking time

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

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






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

1. Turn the operating mode and temperature selector back to the **O** position.
2. Press the  clock function button to exit the clock function.


End of operation

Automatic switch-off at a set time.

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










The appliance switches off automatically at the time set for the end of operation.

1. Turn the operating mode and temperature selector back to the **O** position.
2. Press the  clock function button to exit the clock function.

Preset operation




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

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

1. Set the operating mode and temperature.
The appliance heats up.
2. Press the  clock function button repeatedly until the  and  symbols light up.
3. Set the cooking time with the rotary selector (e.g. **1:30** hours).
The setting is applied automatically.
4. Press the  clock function button repeatedly until the  and  symbols light up.
5. Set the end of operation using the rotary selector (e.g. **12:30** o'clock).
The appliance switches off and waits until the appropriate time to switch on (**11:00** in the example). The appliance switches off automatically at the time set for the end of operation (**12:30**).
6. Turn the operating mode and temperature selector back to the **O** position.
7. Press the  clock function button to exit the clock function.



Setting the clock


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





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

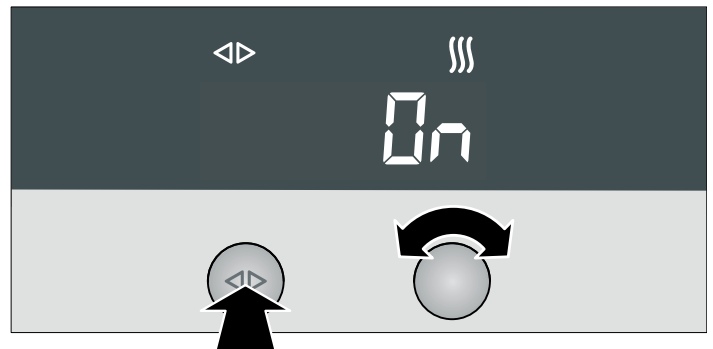



Rapid heat up

You can reduce the heating up time for the  CircoTherm® and  Bread-baking operating modes if the set temperature is higher than 100 °C.


Note: During Rapid heat up, do not place any food in the cooking compartment for as long as the  symbol is lit.

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



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

Checking, correcting or deleting settings

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

Childproof lock

In this section, you can read about

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

Lock

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

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

Lock appliance

1. Switch off the appliance.
2. Press and hold the **i** info button until **C 10** appears in the temperature display.
3. Turn the temperature selector until **C 11** appears on the temperature display.
4. Press and hold the **i** info button until the **⌘** symbol appears in the temperature display.

Note: If you try to switch the appliance on when it is locked, **-5-** appears in the temperature display.

Unlocking the appliance

1. Press and hold the **i** info button until **C 11** appears in the temperature display.
2. Turn the temperature selector until **C 10** appears on the temperature display.
3. Press and hold the **i** info button until the **⌘** symbol goes out.

Permanent lock

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

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

Locking the appliance permanently

1. Switch off the appliance.
2. Press and hold the **i** info button until **C 10** appears in the temperature display.
3. Turn the temperature selector until **C 21** appears on the temperature display.
4. Press and hold the **i** info button for 3 seconds.
Your appliance will be locked after 30 seconds. The **⌘** symbol appears on the temperature display.

Note: If you try to switch the locked appliance on, **-5P** appears in the temperature display.

Interrupting permanent lock

1. Press and hold the **i** info button until **C 21** appears in the temperature display.
2. Turn the temperature selector until **C 20** appears on the temperature display.
3. Press and hold the **i** info button until the **⌘** symbol goes out.
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.
After the permanent lock is switched off, it is reactivated after 30 seconds.


Unlocking the appliance permanently

1. Press and hold the **i** info button until **C 21** appears in the temperature display.
2. Turn the temperature selector until **C 20** appears on the temperature display.
3. Press and hold the **i** info button until the **⌘** symbol goes out.
4. Within 30 seconds, press and hold the info button again for 3 seconds.
5. Turn the temperature selector until **C 10** appears on the temperature display.
6. Press and hold the **i** info button for 3 seconds.
The appliance is permanently unlocked.


Baking

In this section, you will find information on

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

Note: Do not use shelf height 2 when baking with  CircoTherm®. The air circulation is impaired and this will have a negative effect on your baking.


We recommend that you use dark baking tins made from metal. Tinplate and glass dishes increase the baking time required and the cake will not brown evenly.

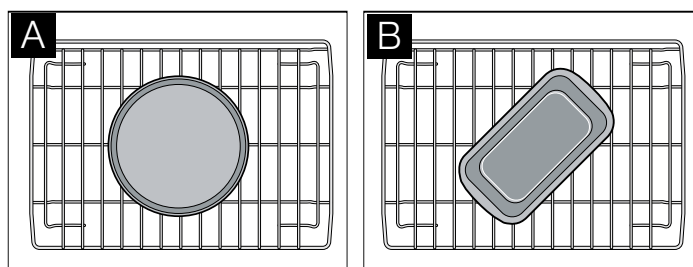
If you wish to bake using tinplate tins and  Top/bottom heat, you should use shelf height 1.


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

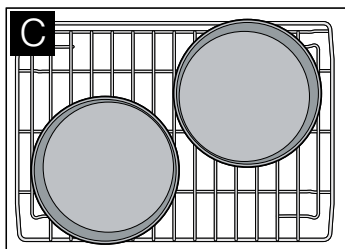
Slide the flat wire racks in so that the rear upstand is at the rear. The baking tins therefore cannot slide off the back of the shelf.

Baking on one level



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



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



Baking on two or more levels

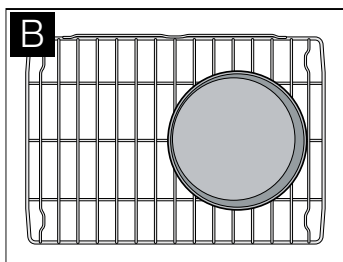
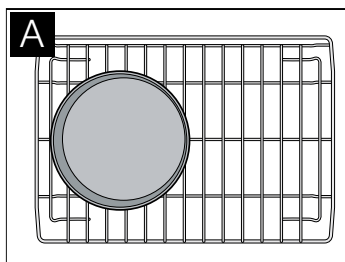
When baking on several levels, only use the  CircoTherm or  Bread-baking operating modes.

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

Two baking tins on two levels

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

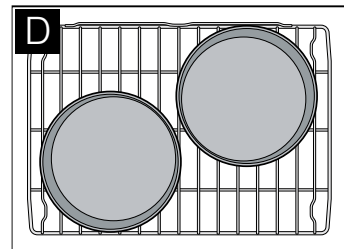
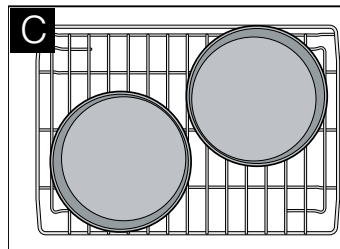
Place the lower baking tin to the left (Figure A) and the upper baking tin to the right (Figure B) on their respective wire racks.



Four baking tins on two levels

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

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






















Baking table

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

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





























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

Observe the notes in the table about preheating.

Meal	Setting	Level	Temperature in °C	Time in minutes
Victoria sponge cake		1	160 - 170*	25 - 30
		2	160 - 170*	20 - 30
		1 + 3	150 - 160*	25 - 35
Scones		1	180 - 200*	10 - 15
		3	210 - 220*	8 - 10
		1 + 3	180 - 200*	10 - 15
Small cakes		1	160 - 170*	20 - 30
		3	150 - 160*	25 - 35
		1 + 3	150 - 160*	25 - 35
Light fruit cake		1	140 - 150*	80 - 100
Rich fruit cake		1	140 - 150*	210 - 240
Jam tarts		1	190 - 200*	15 - 20
		3	200 - 210*	15 - 20
		1 + 3	190 - 200*	20 - 25
Swiss roll		1	180 - 190*	10 - 15
		2	190 - 200*	10 - 15
Tart		1	160 - 170*	50 - 60
		1	180 - 190*	45 - 55
		1 + 3	160 - 170*	50 - 60

* Preheat oven

** Preheat the oven to 130 °C

Meal	Setting	Level	Temperature in °C	Time in minutes
Pies		1	170 - 180*	65 - 75
		1	170 - 180*	65 - 75
		1 + 3	170 - 180*	65 - 75
Biscuits		1	160 - 170*	15 - 20
		2	170 - 180*	15 - 20
		1 + 3	160 - 170*	20 - 25
		1 + 3 + 4	160 - 170*	20 - 25
Meringue		1	80*	100 - 130
		3	80*	100 - 130
Pavlova		1	90 - 100**	90 - 120
		3	80 - 90**	90 - 120
Fruit crumble		1	170 - 180*	45 - 55
		2	190 - 200*	45 - 55
Yorkshire pudding		1	200 - 220*	15 - 20
		1	210 - 220*	10 - 15
		1 + 3	200 - 220*	15 - 20
Vol au vents		1	190 - 200*	20 - 30
		1	180 - 190*	20 - 25
Quiche		1	180 - 200*	45 - 55
		1	180 - 190*	30 - 40
(White) bread		1	210 - 220*	20 - 25
		1	200 - 220*	20 - 25
Home-made pizza		1	190 - 200*	20 - 30
		1	180 - 190*	15 - 20
		1 + 3	180 - 190*	35 - 45
Jacket potatoes		1	160 - 170	60 - 70
		1	160 - 170	50 - 55
		1 + 3	160 - 170	65 - 75

* Preheat oven

** Preheat the oven to 130 °C

Baking table for ready-made products



Notes

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






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

The details given in the table are guidelines and apply to the universal pan.




















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

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	180 - 200*	15 - 25
		1	180 - 200*	10 - 20
		1 + 3	170 - 190*	20 - 30
Chilled pizza		1	190 - 200*	10 - 15
		1	200 - 210*	10 - 15

* Preheat oven

Meal	Setting	Level	Temperature in °C	Time in minutes
Part-baked white bread		1	180 - 190*	10 - 20
		1	180 - 190*	5 - 15
		1 + 3	170 - 180*	15 - 20
Oven chips		1	180 - 200*	25 - 30
		1	180 - 190*	20 - 25
Potato wedges		1	180 - 190*	20 - 25
		1	180 - 190*	15 - 20
Croquettes		1	180 - 190*	25 - 30
		1	180 - 190*	20 - 25
Fish fingers		1	180 - 200*	15 - 20
		1	180 - 200*	10 - 15
Lasagne, frozen (400 g)		1	180 - 190*	40 - 45
		1	180 - 190*	35 - 40
Lasagne, frozen (1200 g)		1	180 - 190*	45 - 50
		1	180 - 190*	40 - 45
Lasagne, chilled (400 g)		1	170 - 180*	35 - 40
		2	190 - 200*	35 - 40
Lasagne, chilled (1200 g)		1	170 - 180*	40 - 45
		2	190 - 200*	40 - 45

* Preheat oven

Tips and tricks

The cake is too light in colour	<p>Check the shelf height.</p> <p>Check whether you have used the bakeware that we have recommended.</p> <p>Place your tin on the wire rack and not on the baking tray.</p> <p>If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.</p>
The cake is too dark	<p>Check the shelf height.</p> <p>If the shelf height is correct, you should either shorten the baking time or reduce the temperature.</p>
The cake is unevenly browned in the baking tin	<p>Check the shelf height.</p> <p>Check the temperature.</p> <p>Make sure that your baking tin is not placed directly in front of the air outlets in the rear panel of the cooking compartment.</p> <p>Check that the baking tin is in the correct position on the wire rack.</p>
The cake is too dry	Set a slightly higher temperature and a slightly shorter baking time.
The cake is too moist in the centre	<p>Set a slightly lower temperature.</p> <p>Note: Higher temperatures may not mean shorter baking times (cooked on the outside, but not on the inside).</p> <p>Select a longer baking time and allow the cake mixture to prove for longer.</p> <p>Add less liquid to the mixture.</p>
The cake collapses when you take it out of the oven	<p>Use less liquid for the mixture.</p> <p>Set a longer baking time or a slightly lower temperature.</p>
The specified baking time is not correct	For small items, check the quantity on the baking tray. Small items must not be touching each other.
Frozen products are not browned evenly after baking	Check whether the frozen product is unevenly pre-browned before baking. This uneven browning will remain after the baking time.
Several cakes on one level are unevenly browned	Check the position of the baking tins on the wire rack.

Frozen products are not browned, not crispy or the specified times are not correct	Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted
Saving energy	<p>Only preheat the appliance when it is specified in the baking table that you should do so.</p> <p>Use dark baking tins as these absorb the heat better.</p> <p>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.</p>


Roasting and braising

In this section, you will find information on

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


⚠ There is a risk of injury if you use roasting dishes that are not heat-resistant!

Only use roasting dishes that are marked as being suitable for use in the oven.

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

Roasting

Roasting dish without a lid is used for roasting.

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

Roasting in the universal pan

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

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

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

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

Roasting in the universal pan with stepped wire rack

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

For fatty meat and poultry, add 1/8 to 1/4 litre water to the universal pan, depending on the size and type of the joint.

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

Roasting in the universal pan with roasting sheet

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

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

Braising

For braising, a roasting dish with a lid is used. Ensure that the roasting dish and lid fit together well and close properly.

First, sear the meat if required.

Add the meat, vegetables and liquid to the roasting dish in equal proportions and place the dish with the lid closed on the wire rack at shelf position 1.

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

Tables for roasting and braising

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

Poultry

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

Lean meat

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

Cooking time and temperature

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


































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

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

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







Standing time

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

Meal		Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Duck			1	180*	20 + 20
			2	190 - 200*	20 + 20
Beef					
Slow roast joint			1	140*	40 + 40
			2	150*	40 + 40
Top side / top rump			1	160*	30 + 25
			2	190*	30 + 25
Lamb					
Leg			1	170*	30 + 25
			2	200*	30 + 25
Shoulder (bone-in)			1	170*	25 + 20
			2	200*	25 + 20
Shoulder (boned and rolled)			1	170*	30 + 25
			2	200*	30 + 25
Rack of lamb			1	180*	25 + 25
			2	200*	25 + 25
Pork					
Roast joint			1	180*	35 + 35
			2	180*	35 + 35
Loin joint			1	180*	30 + 30
			2	180*	30 + 30
Belly			1	160*	30 + 25
			2	190*	30 + 25
Gammon					
Joint			1	160*	30 + 30
			2	180*	30 + 30
Chicken					
Whole chicken			1	170 - 180*	20 + 25
			2	190 - 200*	20 + 25
Portion (boned)			1	190*	20 + 25
			2	200 - 210*	20 + 25
Quarter			1	190*	20 + 25
			2	200 - 210*	20 + 25
Turkey					
Drumstick			1	180*	20 + 20
Crown			1	160*	25 + 20
Whole	3 - 4 kg		1	160 - 170*	15 + 10
	4,5 - 8kg		1	150 - 160*	13 + 10
	8,5 - 12 kg		1	140 - 150*	12 + 10
Complete Meal					
with beef			1 + 3	160*	30 + 25**

* Preheat oven

** + time for yorkshire pudding

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




* Preheat oven

Tips and tricks

Crust too thick and/or roast too dry	Reduce the temperature or shorten the roasting time. Check the shelf height.
Crust too thin	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The meat is not cooked right through	Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the joint using a meat thermometer.
Steam in the cooking compartment is condensing on the appliance door	The steam dries during the course of the cooking. If there is an excessive volume of steam, you can carefully open the door briefly to dissipate the steam more quickly.
The meat is burned slightly during braising	Add the meat, vegetables and liquid to the roasting dish in equal proportions. The roasting dish and lid must fit together well and close properly. Reduce the temperature.

Grilling

In this section, you will find information on

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


⚠ There is a risk of injury if you use roasting dishes that are not heat-resistant!

Only use roasting dishes that are marked as being suitable for use in the oven.

Notes

- Always use the stepped wire rack and the universal pan when grilling.
- Place the insert grid into the universal pan and slide the two in together at the shelf position specified in the grilling table
- Always place the food to be grilled in the centre of the stepped wire rack
- If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight.

Circo-roasting

The  Circo-roasting operating mode is particularly suitable for poultry or meat (e.g. roast pork with crackling) that is to be crispy.


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


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

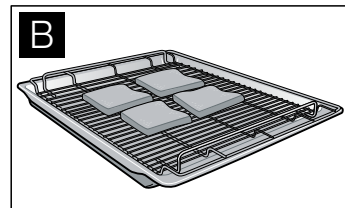
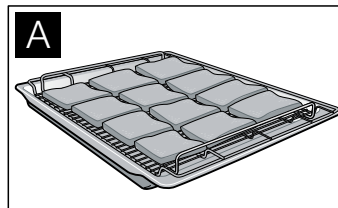
Depending on the type of food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not become burnt on.

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

Radiant grilling

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

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



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

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

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

Wire rack position



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



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

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



Grilling table

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

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




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

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

* Preheat for 3 minutes

** Turn frequently

*** Turn after half of the time


Meal	Setting	Level	Temperature in °C	Time in minutes
Fish				
Whole fish, e.g. trout		3	220	1 st side: 10 - 15 2 nd side: 10 - 15
		2	220	15 - 25
Fillets		4	220	1 st side: 8 - 12 2 nd side: 7 - 10

* Preheat for 3 minutes


** Turn frequently

*** Turn after half of the time

Steam cooking

The  Steam cooking operating mode can only be used in conjunction with the Mega System steamer (available as a special accessory from specialist retailers).

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

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


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

Notes


- Only use the Steam cooking operating mode for steaming.
- Only use the Mega System steamer for steaming.
- Do not use Steam cooking together with the preselection mode clock function
- You will find further useful information in the instruction manual included with the Mega System steamer

Dough proving

In this section, you will find information on

- Dough proving 
- preparing yeast dough and yoghurt

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

If **H** or **h** and  appear alternately on the temperature display after switching on Dough proving, 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.


The information in the table contains only guide values.

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

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



Yeast dough

Caution!

- Damage to the enamel surfaces from pouring cold water into the hot cooking compartment. Do not pour cold water into the hot cooking compartment.
 - 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 height 1.
 3. Close the appliance door and switch on  Dough proving. 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.


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 once and allow to cool down to 40 °C.
3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into any single container.
4. Cover the filled containers with a suitable lid or cling film.
5. 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/medium rare or "à point". The meat will remain succulent and tender.

Using Low-temperature cooking


Notes

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

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

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

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

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

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

Table for Low-temperature cooking

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

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


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

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

* well-done



** see the note below

Tips and tricks

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

Defrosting

In this section, you can read about

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

Defrosting with CircoTherm®


Use  CircoTherm® to defrost and cook frozen products.


Notes

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

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

Defrost


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

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

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

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!

Surface damage due to incorrect cleaning: Do not use any

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

Observe the specifications in the tables.

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

Cleaning the appliance exterior

Appliance part/surface	Cleaning agent/aid
Stainless steel surfaces	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty.
Painted surfaces	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth.
Control panel	Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. Do not use glass cleaners or glass scrapers.

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

Cleaning the cooking compartment

Caution!

Risk of damaging the surface. Do not clean the appliance while still warm, even if using oven cleaners specially intended for this purpose.


Notes

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

Appliance part	Cleaning agent/aid
Enamel surfaces (smooth surfaces)	<p>To facilitate cleaning, you can switch on the interior lighting and detach the appliance door if necessary.</p> <p>Apply commercially available washing-up liquid or a vinegar solution with a soft, damp cloth or chamois; dry with a soft cloth.</p> <p>Loosen baked on food residues with a damp cloth and detergent.</p> <p>We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the affected area.</p> <p>Leave the cooking compartment open to dry after cleaning.</p>
Self-cleaning surfaces (rough surfaces)	Please see the notes in section: Self-cleaning surfaces
Door seal	Hot soapy water
Hook-in rack/telescopic shelf	Hot soapy water
Accessories	Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher.

Keeping the appliance clean

To avoid getting the cooking compartment dirty,

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

Self-cleaning surfaces

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

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

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


Caution!

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

- Damage to surfaces on self-cleaning areas due to the use of abrasive and acidic cleaning agents and aids.
Do not use cleaning agents containing abrasive substances or acids.
Do not use abrasive cleaning aids such as steel wool or scourers.

Oven cleaning

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

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


Risk of burns!

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

Preparing for oven cleaning

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems from the cooking compartment.
2. Clean the enamel surfaces (smooth surfaces) to avoid any lasting stains (see section: Cleaning and care).

Starting oven cleaning

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

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

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

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

When the operating time has elapsed, a signal sounds, 0:00 appears on the clock display and the →I symbol flashes.

Ending/cancelling oven cleaning

1. Turn the operating mode selector back to the 0 position.
2. Press the clock function button.

Removing and fitting the appliance door

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

⚠ Risk of injury!

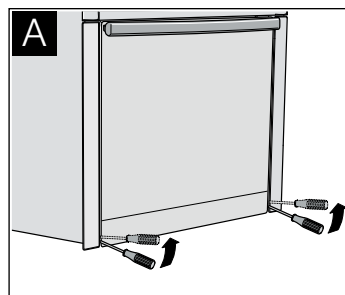
The hinges of the appliance door may snap shut with great force. Always fully turn the two locks for fitting and removing the appliance door.

⚠ Risk of injury!

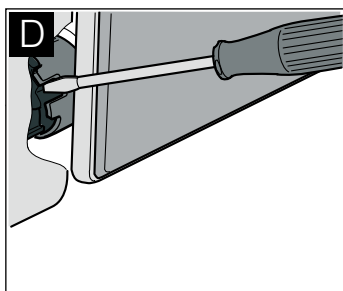
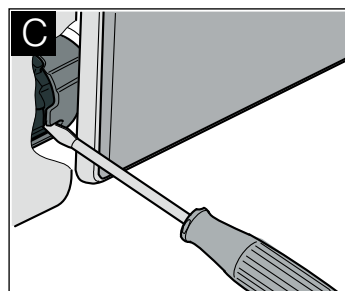
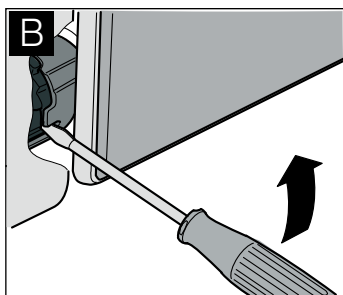
If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not reach into the hinge. Call the after-sales service.

Removing the appliance door

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



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

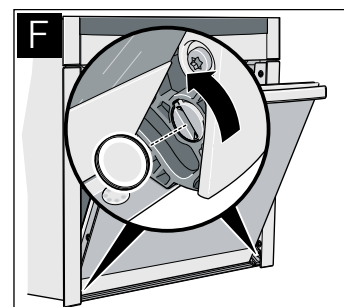
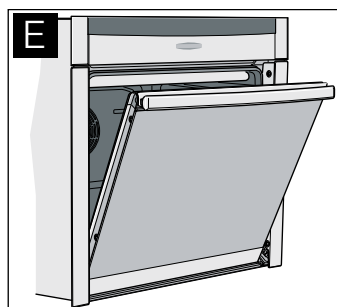


2. Open the appliance door a little (Fig. E).

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

Left lock: clockwise

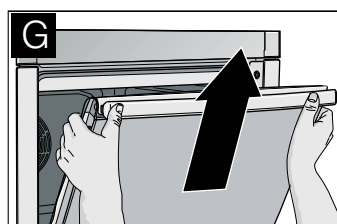
Right lock: anti-clockwise



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

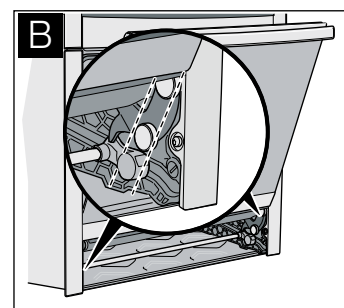
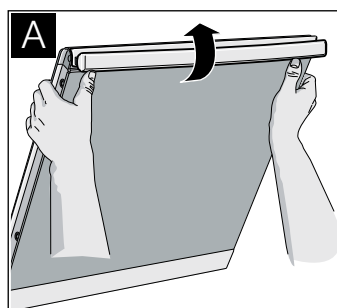
The door can now no longer be opened or closed.

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



Fitting the appliance door

1. Hold the appliance door and raise the door handle slightly with both thumbs (Fig. A).
2. Fit the appliance door in the left and right-hand guide rollers simultaneously (Fig. B).

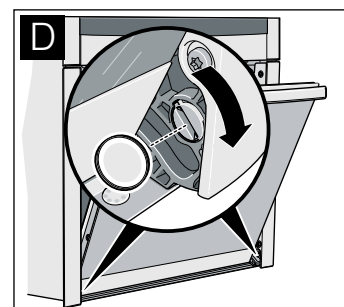
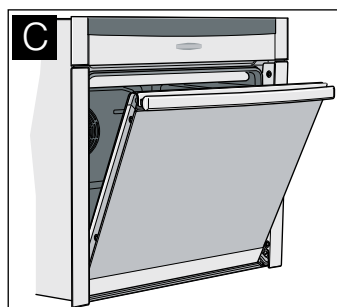


3. Ensure that the appliance door does not tilt unevenly and that it is properly fitted in place (Fig. C).

4. Use a coin to release both locks on the appliance door (Fig. D).

Left lock: anti-clockwise

Right lock: clockwise



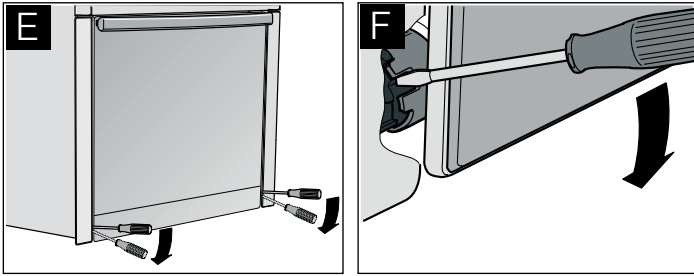
5. Open the appliance door a little wider and then close it.

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

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

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

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



Cleaning the door panels

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

⚠ Risk of injury!

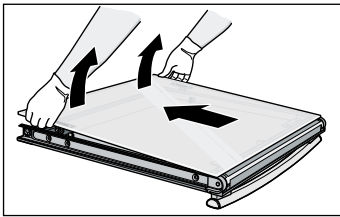
The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

⚠ Risk of injury!

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

Removing the door panel

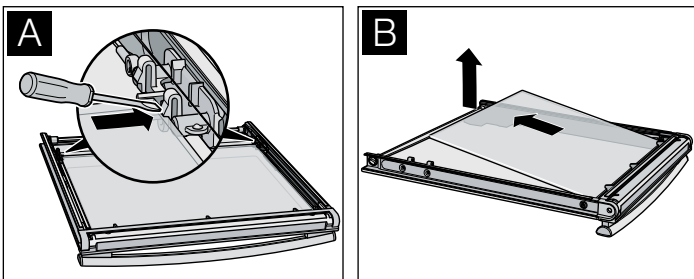
1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door).
2. Disengage and pull out the door panel from the latch on the appliance door by lifting slightly.



Removing the intermediate panel

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

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



Cleaning

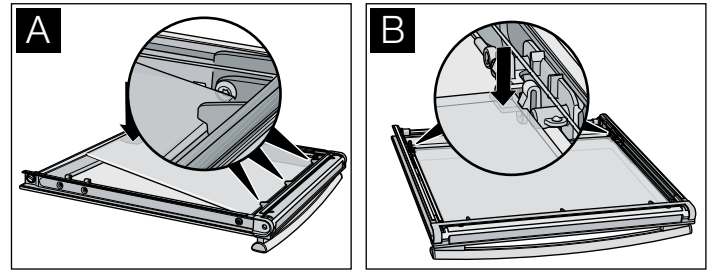
Clean the door panels with glass cleaner and a soft cloth.

Caution!

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

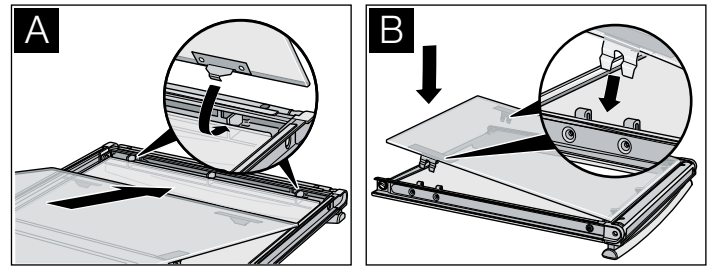
Fitting the intermediate panel

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



Fitting the door panel

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



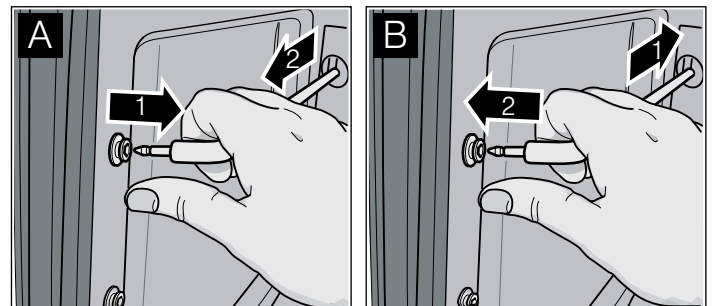
Cleaning the hook-in racks

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

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

Wait until the cooking compartment has cooled down.

1. Pull out and detach the hook-in rack at the front (Fig. 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 reverse order (Fig. B).









Faults and repairs

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

Risk of electric shock!

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

Problem	Possible cause	Remedial action
Electrical operation is faulty (e.g. indicator lamps do not light up)	Fuse defective	Check fuses in the fuse box and replace if necessary
Liquid or thin dough runs to one side	Appliance not installed level	Check the appliance installation (see the Installation instructions)
Appliance no longer works, 0:00 flashes in the clock display	There was a power cut	Reset the clock (see section: Electronic clock)
0:00 flashes on the clock display, "rrr" appears on the temperature display	The power supply was interrupted while the appliance was in operation	Press the  clock function button. Reset the clock (see section: Electronic clock)
"E011" appears in the temperature display	Permanent assignment of a button	Cancel the permanent assignment of the button and press the  clock function button
The temperature display shows, "EXXX", e.g. E300	Internal fault in the appliance electronics	Press the  clock function button. If the message does not go out, pull out the mains plug and plug it back in again after approx. 10 seconds
Appliance operation is not possible,  and -5- appear in the temperature display	The appliance has been locked	Deactivate the lock (see section: Childproof lock)
Appliance operation is not possible,  and -5P appear in the temperature display	The appliance controls were locked permanently	Deactivate the permanent lock (see section: Childproof lock)
The appliance does not heat up, the two dots flash on the clock display 1500 appears in the temperature display, for example	A button combination was actuated	Switch off the appliance, press and hold the i info button for 3 seconds, then press and hold the  clock function button for 4 seconds, then press and hold the i info button for 3 seconds
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightning strike)	Reset the function concerned
When an operating mode is switched on, H or h appears in the temperature display	The appliance has not cooled down fully	Wait until the appliance has cooled down, then switch on the operating mode again
The appliance has switched off automatically, 000 flashes in the temperature display	The appliance has switched off to protect itself from overheating	Turn the operating mode selector back to the 0 position
Smoke is generated during roasting or grilling	Fat is burning on the grill element	Continue grilling or roasting until the fat on the grill element is burnt away
	Wire rack or universal pan inserted incorrectly	Place the wire rack in the universal pan and insert them together at a lower shelf height
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 accessories have light, matt marks	Normal occurrence caused by dripping meat or fruit juices	Not possible
Door panels are misted up	Normal occurrence caused by temperature differences	Heat the appliance up to 100 °C and then switch off again after 5 minutes

Replacing the oven light bulb

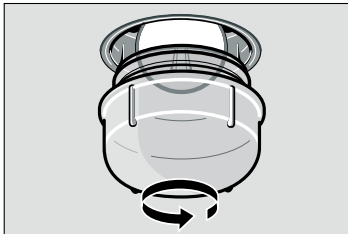
Replace faulty oven light bulbs.

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

Risk of electric shock !

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

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



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

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

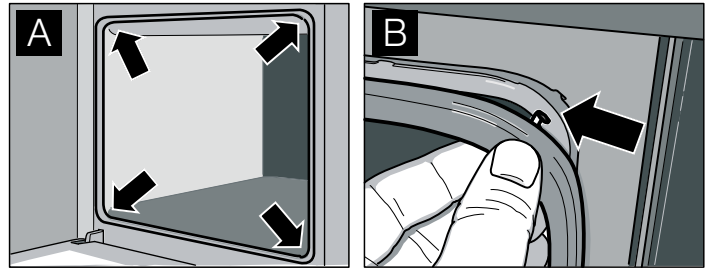
Changing the door seal

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

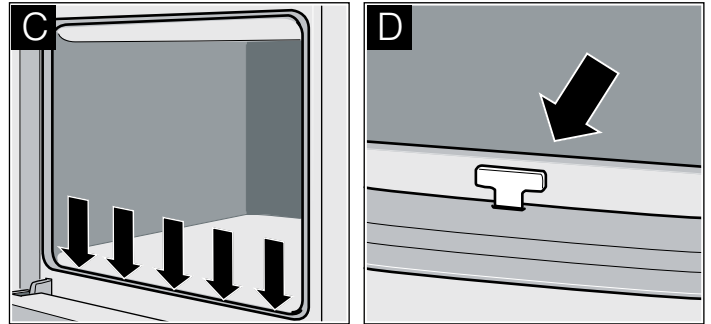
Unhooking the door seal

The door seal is fixed in nine places.

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



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



Hooking in the door seal

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


After-sales service

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

E number and FD number

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

E no.	FD no.

After-sales service 

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

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

To book an engineer visit and product advice

GB 0844 8928989
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655














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

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

Test dishes tested to standard EN 50304/EN 60350 (2009) and IEC 60350.


Please note the information in the tables about preheating. The table values do not include Rapid heat up.

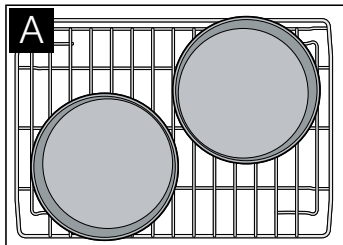
Baking	Setting	Level	Temperature in °C	Time in minutes	Cookware
Shortbread		3	140 - 150**	20 - 25	Baking tray***
		1	140 - 150**	20 - 30	Baking tray***
		1 + 3	140 - 150**	20 - 30	2x baking tray***
		1 + 3 + 4	130 - 150**	35 - 50	3x baking tray***
Small cakes (20 pieces)		3	160 - 170*	25 - 35	Baking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

* Preheat for 10 minutes

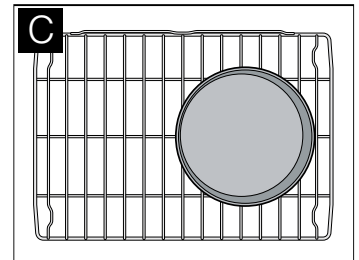
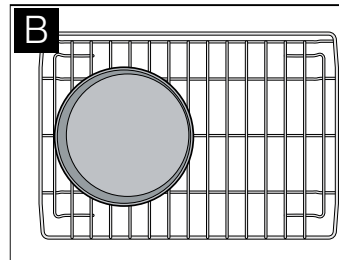
** Preheat oven





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

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



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



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

* Preheat for 10 minutes

** Turn after 2/3 of the time



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