



[en] Instruction manual

B45M42.5



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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** 

# **⚠** Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

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

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. See "Description of accessories in the instruction manual."

## Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

## Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

# Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

# Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

## Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact 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.
- Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged. Always keep the door seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- 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.



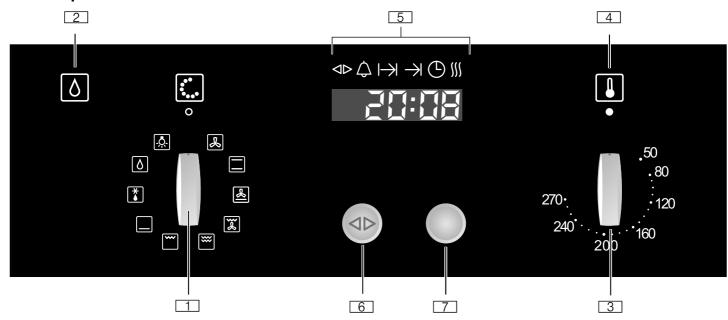
This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

# Your new appliance

In this section, you will find information on

- the control panel
- the operating modes

# **Control panel**



Controls ar	d indicators	Use/meaning
Oven		
	Operating mode selector	Selects the required operating mode (see section: Operating the appliance)
2 0	EasyClean® indicator light	EasyClean® indicator (see section: Cleaning and care)
3	Temperature selector	Sets the required temperature (see section: Operating the appliance)
4	Temperature selector indicator light	Appliance on or off (see section: Operating the appliance)
Electronic	clock (Rapid heat up)	
5	Electronic clock display	Display including the time, clock functions and Rapid heat up (see section: Electronic clock)
6 4	Clock function button	Selects the required clock function or Rapid heat up (see section: Electronic clock)
7	Rotary selector	Selects the settings within each clock function or switches on Rapid heat up (see section: Electronic clock)

## 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 your appliance's operating modes.

Operation	ng mode	Use
品	CircoTherm®	For baking and roasting on one or more levels
	Top/bottom heating	For baking and roasting on one level. Ideal for cakes with moist toppings (e.g. cheese-cake)
<u>&amp;</u>	Pizza setting	For frozen convenience products and dishes that require plenty of heat from below (see section: Baking)

Operat	ing mode	Use
Z	Circo-roasting	For poultry and larger pieces of meat
<b>**</b>	Full-surface grill	For large quantities of flat, small items for grilling (e.g. steaks, sausages)
<b>~~</b>	Centre-area grill	For small quantities of flat, small items for grilling (e.g. steaks, bread)
	Bottom heating	For food and baked items on which you want a crust to form, or which need more browning on the underside.
		Switch on Bottom heating at the end of the baking time for a short time only
*	Defrost setting	For gently defrosting pieces of meat, bread and delicate baked goods (e.g. cream gateau)
0	EasyClean®	Makes cleaning the cooking compartment easier
Å	Interior lighting	Useful for cleaning and care of the cooking compartment

# Your accessories

In this section, you will find information on

- Your accessories
- the correct way to insert the accessories into the cooking compartment
- the shelf positions
- the optional accessories

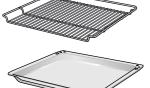
## **Accessories**

The following accessories are included with your appliance:



## Baking tray, enamelled

for baking tray bakes and small items



## Wire rack

for baking in baking tins, roasting in roasting dishes and grilling



## Universal pan, enamelled

for baking moist cakes, roasting, grilling and collecting drops of liquid during cooking



## Insert grid

for roasting and grilling

Note: The wire insert is always used together with the universal pan. In this combination, the wire insert is placed in the universal pan.

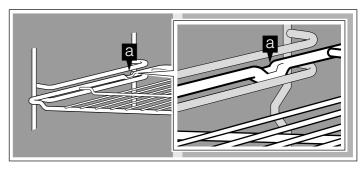
Note: The baking tray and universal pan may become distorted when the appliance is in operation. This is caused by the considerable temperature differences acting on the accessories. These differences may occur if only a part of the accessory is covered with food, or if frozen items such as pizza are placed on the accessory.

# Inserting accessories

The accessories are equipped with a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

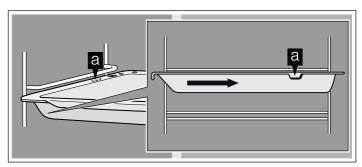
When inserting the wire rack, check

- that the lug (a) is pointing downwards
- that the lug (a) is in the rear part of the wire rack

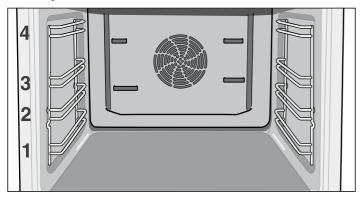


When inserting the baking tray or the universal pan, check

- that the lug (a) is in the rear part of the of the accessory
- that the sloping edge of the accessory faces towards the appliance door when it is inserted



# **Shelf positions**



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

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

# **Optional accessories**

You can purchase optional accessories from the after-sales service or specialist retailers. A comprehensive range of products for your appliance can be found in our brochures or on our home page.

Optional accessories	Order no.
Mega system steamer	N8642X3
Universal pan, enamelled	Z1232X3
Universal pan, non-stick	Z1233X3
Universal pan with wire insert	Z1242X3
Wire insert for roasting and grilling, to be used in the universal pan	740766
Extra-deep pan, enamelled	Z1272X0
Baking tray, aluminium	Z1332X0
Baking tray, enamelled	Z1342X0
Baking tray, non-stick	Z1343X0
Pizza tray	Z1352X0
Baking and roasting wire rack	Z1432X3
Roasting tray, enamelled, two-piece	Z1512X0
CLOU® 3x telescopic shelf	Z1742X2
CLOU® 3 x telescopic shelf with full extension	Z1745X2
CLOU® 4x telescopic shelf with full extension	Z1755X2
Bread-baking stone	Z1913X0

# 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.

 ${\it \square}:{\it \square}{\it \square}$  flashes in the clock display.

- Briefly press the ⟨▷ clock function button to go to the setting mode.
  - The  $\triangleleft \triangleright$  and  $\bigcirc$  symbols light up.  $\wr 2: \square \square$  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  $\triangleleft \triangleright$  clock function button repeatedly until the  $\triangleleft \triangleright$  and  $\bigcirc$  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.** Keep the kitchen ventilated while the appliance is heating up. Heat with Top/bottom heat  $\square$  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

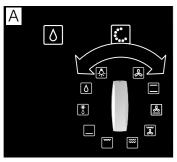
In this section, you can read about

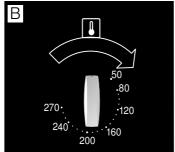
- how to switch your appliance on and off
- how to select an operating mode and temperature

## Switching on the appliance

- Turn the operating mode selector (figure A) until the desired operating mode is selected.
- **2.** Turn the temperature selector (figure B) until the desired temperature is selected.

The 1 indicator light will remain lit while the appliance is heating up and during any subsequent heating.





# Switching off the appliance

- **1.** Turn the operating mode selector back to the **o** position.
- 2. Turn the temperature selector back to the position.

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

# **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 button

2 Rotary selector

Cloc	k function	Use
$\Box$	Timer	You can use the minute minder as an egg timer or a kitchen timer. The appliance does not switch on or off automatically
<del>   </del>	Cooking time	The appliances switches off automatically after a cooking time setting has elapsed (e.g. $1:30$ hours)
$\rightarrow$	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.
9	Clock	Setting the clock
<b>SSS</b>	Rapid heat up	Shortens the heat up time

### **Notes**

- Between the times 22:30 and 5:59 the clock display is dimmed if you do not make any settings in that period or no clock function is activated.
- When you set a clock function, the time interval increases when you set higher values (e.g. cooking time up to !:☐☐Һ to the minute, using !:☐☐Һ to the nearest 5 minutes).
- For the △ minute minder, I→I cooking time, →I end of operation and preselection mode clock functions, a signal sounds when the settings have elapsed and the △ or →I symbol flashes. To cancel the audible signal before it ends, press the 〈I〉 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

- 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**

- 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.

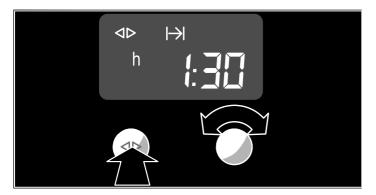


# Cooking time

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 I→I symbols light up.
- 3. Set the cooking time with the rotary selector (e.g. 1:∃☐ 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  $\triangleleft$  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.
- Press the ⟨□⟩ clock function button repeatedly until the ⟨□⟩ and → symbols light up.
- 3. Set the end of operation using the rotary selector (e.g. 12:3□ 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 I→I 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 ( $I: \square \square$  in the example). The appliance switches off automatically at the time set for the end of operation ( $I: \square \square \square$ ).

- **6.** Turn the operating mode and temperature selector back to the o position.
- **7.** Press the  $\triangleleft \triangleright$  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  $\triangleleft \triangleright$  clock function button repeatedly until the  $\triangleleft \triangleright$  and  $\bigcirc$  symbols light up.
- **2.** Set the clock using the rotary selector. The setting is applied automatically.



# Rapid heat up

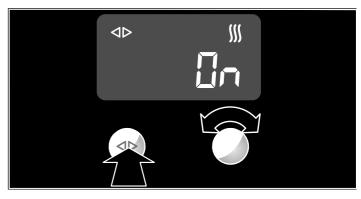
With & CircoTherm&, you can shorten the heat up time if your selected temperature setting is higher than 100  $^{\circ}$ C.

**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 repeatedly until the ⟨□⟩ and ⟨⟨⟩ symbols light up and ⟨⟨⟩ F appears in the clock display.
- 3. Turn the rotary selector clockwise.

  In the clock display, ⊕n is displayed and the ∰ symbol lights up. Rapid heat up is activated.



After reaching the set temperature, Rapid heat up switches off. The  $\S\S$  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 anticlockwise to the original value.

# **Baking**

In this section, you will find information on

- Baking tins and trays
- Baking on two or more levels
- Baking basic doughs and cake mixtures (baking table)
- Baking pre-prepared frozen products and freshly prepared meals (baking table)
- Tips and tricks for baking

**Note:** Do not use shelf height 2 when baking with  $\mbox{\@A}$  CircoTherm $\mbox{\@B}$ . The air circulation would be impaired and this will have a negative effect on your baking.

## Baking in tins and on trays

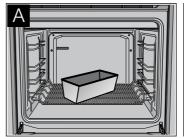
### **Baking tins**

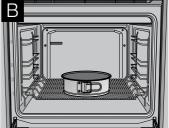
We recommend dark-coloured metal baking dishes.

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 position 1.

If you wish to use silicone baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

If you are baking on one level with  $\[ \]$  CircoTherm $\[ \]$ , always place a loaf tin diagonally (Fig. A) and a round tin in the centre of the wire rack (Fig. B).





### **Baking trays**

We recommend that you only use original baking trays, as these have been optimally designed for the cooking compartment and the operating modes.

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

Use the universal pan if you are baking moist cakes, so that the cooking compartment does not get dirty.

## Baking on two or more levels

If you are baking on several levels, you should preferably use baking trays and insert these at the same time.

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.

If you wish to bake on two levels using a baking tray and a universal pan, you should insert the baking tray at shelf height 3 and the universal pan at shelf height 1.

# Baking table for basic doughs/cake mixtures

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

The values for bread dough apply to both dough placed on a tray and dough placed in a loaf 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.

	CircoT	rcoTherm® 😣		Top/bottom heat	
Basic dough	Shelf height	Tempera- ture in °C	Baking time in minutes	Shelf height	Tempera- ture in °C
Rich sponge mixture					
Tray bakes with topping	1	160 - 170	30 - 45	3	170 - 180
	1 + 3	150 - 160	40 - 50	3	-
Springform cake tin/loaf tin	1	150 - 160	60 - 80	2	160 - 170
Flan tin	1	160 - 170	20 - 35	2	170 - 180
Shortcrust pastry					
Tray bake with dry topping, e.g. crumble	1	160 - 170	45 - 70	3	180 - 190
	1 + 3	160 - 170	60 - 80	-	-
Tray bake with moist topping, e.g. egg custard	1	150 - 170	60 - 80	-	-
Springform cake tin, e.g. sponge base cheesecake	1	150 - 160	50 - 90	2	160 - 180
Flan tin	1	150 - 160*	20 - 35	2	170 - 180*
Sponge mixture					
Swiss roll	1	180 - 190*	10 - 15	3	190 - 200*
Flan tin	1	160 - 170	20 - 30	2	160 - 170
Sponge (6 eggs)	1	150 - 160	30 - 45	2	160 - 170
Sponge (3 eggs)	1	150 - 160*	20 - 30	2	160 - 170*
Yeast dough					
Tray bake with dry topping, e.g. crumble	1	160 - 170	40 - 60	3	170 - 180
	1 + 3	160 - 170	45 - 65	-	-
Savarin/plaited loaf (500 g)	1	160 - 170	30 - 40	3	170 - 180
Springform cake tin	1	160 - 170	30 - 40	2	160 - 170
Ring cake tin	1	160 - 170	35 - 45	2	170 - 180
* Preheat oven					

<sup>\*</sup> Preheat oven

	CircoTI	CircoTherm® ♣		Top/bottom heat	
Small baked items	Shelf height	Tempera- ture in °C	Baking time in minutes	Shelf height	Tempera- ture in °C
Yeast dough	1	160 - 170	20 - 25	3	170 - 180
	1 + 3	160 - 170	20 - 30	-	-
Meringue mixture	1	80	100 - 130	3	80
	1 + 3	80	150 - 170	Shelf height 3	-
Puff pastry	1	190 - 200*	20 - 30	3	200 - 210*
	1 + 3	190 - 200*	25 - 35	3 - 3 - 3 - 3 -	-
Choux pastry	1	190 - 200*	25 - 35	3	200 - 210*
	1 + 3	190 - 200*	30 - 40	Shelf height  3  - 3 - 3 - 3 - 3 - 3 3	-
Sponge mixture, e.g. muffins	1	150 - 160*	25 - 35	3	160 - 170*
	1 + 3	150 - 160*	25 - 35	Shelf height  3	-
Shortcrust pastry, e.g. butter biscuits	1	140 - 150*	15 - 20	3	140 - 150*
	1 + 3	130 - 140*	20 - 30	-	-
	1 + 3+ 4	130 - 140*	20 - 35	-	-

<sup>\*</sup> Preheat oven

	CircoT	CircoTherm® ♣		Top/bottom heat	
Bread/bread rolls	Shelf height	Tempera- ture in °C	Baking time in minutes	Shelf height	Tempera- ture in °C
Bread rolls	1	220*	10 - 20	2	240*
Flatbread	1	220*	15 - 20	2	240*
Pasty	1	180*	30 - 40	3	200*
Bread dough 750 - 1,000 g					
Final baking	1	220*	35 - 40	2	220*
Bread dough 1,000 - 1,250 g					
Initial baking	1	220*	10 - 15	2	240*
Final baking	1	180	40 - 45	2	200
Bread dough 1,250 - 1,500 g					
Initial baking	1	220*	10 - 15	2	240*
Final baking	1	180	40 - 50	2	200

<sup>\*</sup> Preheat oven

# Baking table for fresh meals and frozen convenience products

Circotherm intensive is particularly suitable for freshly prepared dishes that require a lot of heat from underneath and for frozen convenience products.

### **Notes**

- Use the universal pan for frozen products
- Line the universal pan with greaseproof paper or with special grease absorbing paper if you are baking frozen potato products
- 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 on a baking tray
- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Follow the manufacturer's instructions.
- You cannot bake on more than one level with CircoTherm intensive

The values in the table are guidelines and apply to enamelled baking trays. 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. 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.

Shelf posi- tion	Tempera-	Baking time in		
	ture in °C	minutes	Shelf posi- tion	Tempera- ture in °C
1	180 - 200*	20 - 30	1	180 - 200
1 + 3	170 - 190	35 - 45	-	-
1	180 - 200*	15 - 25	1	200 - 220
1	180 - 200	50 - 60	1	170 - 190
1	180 - 200*	30 - 45	1	190 - 210
1	170 - 190	45 - 55	1	170 - 190
1	180 - 200	50 - 60	1	170 - 190
1	180 - 200	35 - 45	1	180 - 200
1	180 - 200	10 - 20	1	200 - 220
1 + 3	170 - 190	20 - 30	-	-
1	180 - 200	20 - 30	1	180 - 200
1 + 3	170 - 190	25 - 35	-	-
1	180 - 200	15 - 25	1	210 - 230
1 + 3	170 - 190	25 - 35	-	-
1	180 - 200	15 - 25	1	200 - 220
1	180 - 200	15 - 25	1	200 - 220
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1 + 3     170 - 190       1     180 - 200*       1     180 - 200*       1     180 - 200*       1     170 - 190       1     180 - 200       1     180 - 200       1 + 3     170 - 190       1 + 3     170 - 190       1 + 3     170 - 190       1 + 3     170 - 190       1 + 3     170 - 190       1 + 3     170 - 190       1 + 3     170 - 190	1 + 3     170 - 190     35 - 45       1     180 - 200*     15 - 25       1     180 - 200     50 - 60       1     180 - 200*     30 - 45       1     170 - 190     45 - 55       1     180 - 200     50 - 60       1     180 - 200     35 - 45       1     180 - 200     10 - 20       1 + 3     170 - 190     20 - 30       1 + 3     170 - 190     25 - 35       1     180 - 200     15 - 25       1 + 3     170 - 190     25 - 35       1 180 - 200     15 - 25       1 180 - 200     15 - 25	1 + 3       170 - 190       35 - 45       -         1       180 - 200*       15 - 25       1         1       180 - 200       50 - 60       1         1       180 - 200*       30 - 45       1         1       170 - 190       45 - 55       1         1       180 - 200       50 - 60       1         1       180 - 200       35 - 45       1         1       180 - 200       10 - 20       1         1 + 3       170 - 190       20 - 30       -         1 + 3       170 - 190       25 - 35       -         1 + 3       170 - 190       25 - 35       -         1 180 - 200       15 - 25       1         1 180 - 200       15 - 25       1

<sup>\*</sup> Preheat oven

	CircoTh	CircoTherm® ♣			rm intensive	
Meals	Shelf posi- tion	Tempera- ture in °C	Baking time in minutes	Shelf posi- tion	Tempera- ture in °C	
Baked goods						
Part-baked bread rolls/baguettes	1	180 - 200	5 - 15	1	180 - 200	
Bread rolls/baguette, frozen	1	180 - 200	5 - 15	1	200 - 220	
Bread rolls/baguette, part baked, frozen	1	180 - 200	10 - 20	1	180 - 200	
Pretzel dough, frozen	1	170 - 190	15- 20	1	170 - 190	
Meat portions, frozen						
Fish fingers	1	180 - 200	15 - 20	1	190 - 210	
Veggie burgers	1	180 - 200	20- 30	1	200 - 220	
* Droboot over						

<sup>\*</sup> 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 bak-	Check the shelf height.		
ing tin	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 in the correct position on the wire rack.		
The cake on the baking tray is unevenly	Check the shelf height.		
browned	Check the temperature.		
	If you are baking on several levels, take out the baking trays at different times.		
	When baking small items, make sure that they are the same size and thickness.		
The cake is too dry	Set a slightly higher temperature and a slightly shorter baking time.		
The cake is too moist in the centre	Set a slightly lower temperature.		
	Note: Higher temperatures do not necessarily mean shorter baking times (cooked on the outside, but not on the inside). Select a longer baking time and allow the cake mixture to prove for longer. Add less liquid to the mixture.		
	If you briefly and carefully open the appliance door (once or twice, or more often for longer baking times), you can let the steam out of the cooking compartment and considerably lessen the condensation.		
The cake collapses when you take it out of	Use less liquid for the mixture.		
the oven	Set a longer baking time or a slightly lower temperature.		
The specified baking time is not correct	For small items, check the quantity on the baking tray. 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.		
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

In this section, you will find information on

- roasting in general
- roasting without a lid
- roasting with a lid
- roasting meat, poultry and fish (roasting table)
- tips and tricks for roasting

# 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.

## Open roasting

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

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

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 wire insert

Place the wire insert in the universal pan with the lower area facing downwards and slide them in together at the same shelf position.

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

### 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.

## **Closed roasting**

Roasting dishes with lids are used for this kind of roasting. This method is particularly suitable for pot roasts.

Place the joint in the roasting dish. Add water, wine, vinegar or a similar liquid for the braising liquid. Place the lid on the dish, place the dish on the wire rack and slide it into the cooking compartment.

## Roasting table

The roasting time and temperature depend on the size, height, type and quality of the item.

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

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

The information in the table is a guideline, and relates to items cooked without a lid. The values may vary depending on the type and quantity of the meat and on the roasting dish.

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

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

The information in the table is for food placed in a cold oven and for meat/fish taken directly from the refrigerator.

CircoTherm® 丛			Top/bott	om heat 🔲	
Item	Shelf height	Tempera- ture in °C	Roasting time in minutes	Shelf height	Tempera- ture in °C
Meat loaf made from 500 g meat	1	170 - 180	60 - 70	2	200 - 210
Pork					
Smoked pork	1	160 - 170	70 - 80	2	190 - 210
Fillet, medium (400 g)	1	170 - 180	30 - 45	3	200 - 230
Roast with rind (1.5 kg)	1	160 - 170	120 - 150	2	200 - 220
Roast with rind (2.5 kg)	1	160 - 170	150 - 180	2	190 - 210
Joint, marbled, without rind, e.g. neck (1.5 kg)	1	160 - 170	100 - 130	2	190 - 210
Joint, marbled, without rind, e.g. neck (2.5 kg)	1	160 - 170	120 - 150	2	180 - 200
Roast, lean (1 kg)	1	170 - 180	70 - 90	2	180 - 200
Roast, lean (2 kg)	1	170 - 180	80 - 100	2	180 - 200

<sup>\*</sup> Preheat oven

<sup>\*\*</sup> Roast pot roasts with a lid on the roasting dish

<sup>\*\*\*</sup> Use shelf height 1 for tall items

	CircoT	herm® 🕹		Top/bott	tom heat 🗀
Item	Shelf height	Tempera- ture in °C	Roasting time in minutes	Shelf height	Tempera- ture in °C
Beef					
Fillet, medium (1 kg)	1	180 - 190	45 - 65	2	200 - 220
Sirloin, medium rare (1.5 kg)	1	180 - 190	30 - 45	2	200 - 220
Pot roast (1.5 kg)**	1	170 - 180	120 - 150	2	200 - 220
Pot roast (2.5 kg)**	1	170 - 180	150 - 180	2	190 - 210
Veal					
Joint/breast of veal (1.5 kg)	1	160 - 170	90 - 120	2	180 - 200
Joint/breast of veal (2.5 kg)	1	160 - 170	120 - 150	2	170 - 190
Knuckle	1	160 - 170	100 - 130	2	190 - 210
Lamb					
Leg, boned	1	180 - 190	70 - 110	2	200 - 220
Loin on the bone	1	180 - 190*	40 - 50	2	200 - 220*
Loin, boned	1	180 - 190*	30 - 40	2	200 - 220*
Poultry					
Chicken, whole (1 kg)	1	170 - 180	60 - 70	2	200 - 220
Duck, whole (2 - 3 kg)	1	150 - 160	90 - 120	2	190 - 210
Goose, whole (3 - 4 kg)	1	150 - 160	130 - 180	2***	180 - 200
Game					
Joint/leg of roe venison, boned (1.5 kg)	1	160 - 170	90 - 120	2	190 - 210
Wild boar joint (1.5 kg)	1	160 - 170	120 - 140	2	190 - 210
Joint of venison (1.5 kg)	1	160 - 170	100 - 120	2	190 - 210
Rabbit	1	160 - 170	70 - 80	2	180 - 200
Fish					
Fish, whole (300 g)	1	160 - 170	30 - 40	2	180 - 200
Fish, whole (700 g)	1	160 - 170	40 - 50	2	180 - 200
* Drohast 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.	

<sup>\*</sup> Preheat oven

\*\* Roast pot roasts with a lid on the roasting dish

\*\*\* Use shelf height 1 for tall items

# Grilling

In this section, you will find information on

- Grilling in general
- Circo-roasting
- Radiant grilling (Full-surface Tand Centre-area grill Tand Centre

### Caution!

Material damage due to effect of heat: The temperature generated in the cooking compartment is very high. Keep the appliance door closed when using the grill. Never grill with the appliance door open.

### Notes

- It is preferable to use the universal pan with wire insert for grilling
- Place the wire insert in 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 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.
- Use the wire rack for particularly large quantities. Slide in the wire rack at the shelf position specified in the grilling table. To prevent the cooking compartment from becoming dirty, slide in the universal pan one level lower.

## Circo-roasting

The 🖫 Circo-roasting operating mode is ideal 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.

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 using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not bake on.

The details given in the table are guidelines and apply to the enamelled universal pan with wire insert. 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. Lower temperatures will generally provide more even browning.

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.

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

Grilled food	Shelf height	Temperature in °C	Grilling time in minutes
Sirloin, medium (1.5 kg)	2	220 - 240	40 - 50
Leg of lamb, boned, medium	2	170 - 190	120 - 150
Pork			
Joint of pork with rind	2	170 - 190	140 - 160
Pork knuckle	2	180 - 200	120 - 150
Poultry (unstuffed)			
Chicken halves (1 or 2 halves)	2	210 - 230	40 - 50
Chicken, whole (1 or 2 chickens)	2	200 - 220	60 - 80
Duck, whole (2 - 3 kg)	2	180 - 200	90 - 120
Duck breast	3	230 - 250	30 - 45
Goose, whole (3 - 4 kg)	1	150 - 170	130 - 160
Goose breast	2	160 - 180	80 - 100
Goose leg	2	180 - 200	50 - 80

# Radiant grilling

For grilling large quantities of flat items, use the Full-surface arill

For grilling small quantities of flat items, use the Centrearea grill . Place the food to be grilled in the centre of the wire rack. You will save energy by using the centre-area grill.

Brush the items to be grilled with a little oil according 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 posi- Application tion



Place the wire insert in the universal pan with the lower area facing downwards: Suitable for grill items that should be predominantly well-done



Place the wire insert in the universal pan with the lower area facing upwards: Suitable for grill items that should be cooked predominantly rare to medium-rare

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



# Full-surface grill table 🚟

The information in the table contains only guide values. The values may vary depending on the type and amount of food to

be grilled. They are for food placed in a cold oven and for meat taken directly from the refrigerator.

Grilled food	Shelf height	Tempera- ture in °C	Grilling time in minutes	Notes
Toast with topping	3	220	10 - 15	The shelf height should be adapted to the height of the topping
Vegetables	4	270	15 - 20	
Sausages	4	250	10 - 14	Prick skins
Pork				
Fillet steaks, medium-sized (3 cm thick)	4	270	12 - 15	The cooking result can be influenced by the position of the wire rack
Steak, well-done (2 cm thick)	4	270	15 - 20	
Beef				
Fillet steaks (3 - 4 cm thick)	4	270	15 - 20	The grilling time can be increased or shortened
Tournedos	4	270	12 - 15	depending on how well-done the meat should be
Lamb				
Fillets	4	270	8 - 12	The grilling time can be increased or shortened
Chops	4	270	10 - 15	depending on how well-done the meat should be
Poultry				
Chicken drumsticks	3	250	25 - 30	Piercing the skin will prevent blisters from forming dur
Small chicken portions	3	250	25 - 30	ing grilling
Fish				
Steaks	4	220	15 - 20	The pieces should be of equal thickness
Chops	4	220	15 - 20	
Whole fish	3	220	20 - 25	

# Centre-area grill Table

The information in the table contains only guide values. The values may vary depending on the type and amount of food to

be grilled. They are for food placed in a cold oven and for meat taken directly from the refrigerator.

Grilled food	Shelf height	Tempera- ture in °C	Grilling time in minutes	Notes
Toast with topping	3	220	12 - 18	The shelf height should be adapted to the height of the topping
Vegetables	4	270	15 - 20	
Sausages	4	250	12 - 16	Prick skins
Poultry				
Chicken drumsticks	3	250	35 - 45	Piercing the skin will prevent blisters from forming
Small chicken portions	3	250	30 - 40	during grilling
Fish				
Steaks	4	230	15 - 20	The pieces should be of equal thickness
Chops	4	230	15 - 20	
Whole fish	3	230	20 - 25	

# **Defrosting**

In this section, you can read about

- how to defrost using 

  CircoTherm®
- how to use the <a> Defrost operating mode</a>

# **Defrosting with CircoTherm®**

Use A 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	Tempera- ture in °C	Defrosting time in min- utes
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 T Defrost operating mode.
- 2. Defrost the frozen food for 25-45 minutes, depending on type and size.
- **3.** Remove the frozen food from the cooking compartment and let it thaw for 30 45 minutes.

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

# **Yoghurt**

You can also use the appliance to make home-made yoghurt: The heat of the 🗟 cooking compartment light is used for this.

- 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  $^{\circ}\text{C}$

Bring 1 litre of fresh milk to the boil once and allow to cool down to 40  $^{\circ}\text{C}.$ 

3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into any single container.

- 4. Cover the filled containers with a suitable lid or cling film.
- **5.** Preheat the oven at 100 °C for 15 minutes using the full-surface grill.
- 6. Then set the operating mode selector to the ♠ cooking compartment light.
- **7.** Evenly space the containers over the cooking compartment floor, then close the appliance door.
- 8. After 8 hours, switch off the ♠ cooking compartment light and place the containers in the refrigerator for at least 12 hours.

# **Preserve**

# A Risk of injury!

Preserving jars containing incorrectly preserved food can burst. Please observe the following instructions:

- Fruit and vegetables must be fresh and in good condition
- Only use clean and undamaged preserving jars
- The preserving jars must not touch each other in the cooking compartment during preserving

With  $\blacksquare$  CircoTherm®, the cooking compartment can be used to preserve the contents of up to six ½, 1 or 1½ litre preserving jars at the same time.

### Notes

- For each preserving process, only use preserving jars that are the same size and contain the same food.
- Pay attention to cleanliness when preparing and closing the preserving jars.

- Only use heat resistant rubber rings.
- You cannot preserve the following food in your appliance: the contents of tin cans, meat, fish or pie filling.

### Preparing fruit

- 1. Wash fruit and, depending on the type, peel, remove the seeds and finely chop.
- 2. Fill the preserving jars with fruit up to approx. 2 cm below the
- 3. Fill the preserving jars with hot, skimmed sugar solution (approx. ½ I for a one litre jar).

To one litre water:

- approx. 250 g sugar for sweet fruit
- approx. 500 g sugar for sour fruit

### Preparing vegetables

- Wash vegetables and depending on the type, clean and finely chop.
- 2. Fill the preserving jars with vegetables up to approx. 2 cm below the rim.
- **3.** Fill the preserving jars immediately with hot, boiled water.

## Closing the preserving jars

- 1. Wipe the rims of the preserving jars with a clean, damp cloth.
- 2. Put a wet rubber ring and lid in place and close the jars with the clips.

## Starting the preserving process

- 1. Insert the universal pan at shelf height 1.
- 2. Position the preserving jars in a triangle without them touching each other.



- 3. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
- 4. Set & CircoTherm® at 160 °C.
  - Preserving jars containing ½ or 1 litre will start to bubble after approx. 50 minutes
  - Preserving jars containing 1½ litres will start to bubble after approx. 60 minutes

### **Ending the preserving process**

For fruit, gherkins and tomato purée:

- 1. Turn off the appliance, once all preserving jars are bubbling.
- Allow the preserving jars to stand in the closed cooking compartment for several minutes longer.
  - Raspberries, strawberries, cherries or gherkins: approx.5 10 minutes
  - Other fruit: approx. 10 15 minutes
  - Tomato or apple purée: approx. 15 20 minutes

### For vegetables:

- Reduce the temperature to 100 °C once all the preserving jars are bubbling. Allow the preserving jars to continue bubbling for approx.60 minutes in the closed cooking compartment.
- 2. Switch off the appliance.
- **3.** Allow the preserving jars to stand in the closed cooking compartment for approx. 15 30 minutes longer.

### Removing the preserving jars

- **1.** Place the preserving jars on a clean cloth, cover and protect from draughts.
- 2. Remove clips only when the jars are cold.

# 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
- EasyClean® cleaning aid

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

# 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 its function.
- The edges of thin trays cannot be completely enamelled. As a result, these edges may be rough. Anti-corrosion protection is still guaranteed, however.

Appliance part	Cleaning agent/aid
Enamel surfaces (smooth surface)	To facilitate cleaning, you can switch on the interior lighting and detach the appliance door if necessary.
	Apply commercially available washing-up liquid or a vinegar solution with a soft, damp cloth or chamois; dry with a soft cloth.
	Soften baked-on food residues with a damp cloth and detergent.
	We recommend using oven cleaner if the oven is very dirty. Observe the manufacturer's instructions when cleaning with an oven cleaner.
	Leave the cooking compartment open to dry after cleaning.
Self-cleaning surfaces (rough surface)	Please see the notes in section: Self-cleaning surfaces
Door seal	Hot soapy water
Hook-in racks	Hot soapy water: Soak and clean with a dish cloth or brush.
Telescopic shelves	Hot soapy water: Clean with a dish cloth or a brush.
	Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in.
	Do not soak or clean in the dishwasher.
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 ເall 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 surface

The back wall of the cooking compartment is coated with selfcleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

Large splashes only disappear after the oven has been used several times.

Discolouration on the rear wall does not affect 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

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.

# **EasyClean®**

Your appliance comes with an [6] EasyClean® function to make cleaning the cooking compartment easier. An automatically controlled vaporisation of soapy water loosens residues and makes it easier to remove them afterwards.

In the case of persistent dirt, you can

- allow the soapy water to penetrate for a while before switching on EasyClean
- rub detergent onto the dirty surfaces before switching on the cleaning aid
- repeat the EasyClean® function once the cooking compartment has cooled

## Preparation and switching on

Only use EasyClean® when the cooking compartment has cooled down. Allow the cooking compartment to completely cool down.

## Risk of scalding and surface damage!

Never pour water into the cooking compartment when it is hot. Water vapour will be created and the enamel may be damaged because of the change in temperature.

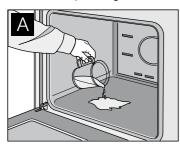
- 1. Remove the accessories from the cooking compartment.
- 2. Carefully pour 0.4 litres of water (not distilled water) with some detergent into the base trough of the cooking compartment (Fig. A).
- 3. Close the appliance door.

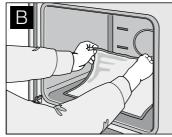
4. Switch on 6 EasyClean®.

The **1** and **o** indicator lamps light up.

The ① indicator lamp goes out after about 4 minutes. EasyClean® finishes after a further 17 minutes. A signal sounds.

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





## Cleaning up and switching off

Do not leave the remaining water in the cooking compartment for a long time (e.g. overnight).

- **1.** Open the appliance door and remove the remaining water with an absorbent sponge cloth (Fig. B).
- Clean the cooking compartment with a sponge cloth, a soft brush or a plastic saucepan scrubber.

**Note:** You can remove any remaining, persistent residue with a glass scraper for glass ceramic.

- Remove limescale with a cloth soaked in vinegar, then wipe with clean water and rub dry with a soft cloth. Remember to dry under the door seal.
- **4.** After cleaning, leave the appliance door ajar in the stop position (approx. 30°) for approx. 1 hour to allow the enamel surfaces in the cooking compartment to dry thoroughly.

### Rapid drying

- After cleaning, leave the appliance door ajar in the stop position (approx. 30°).
- 2. Set 

  ☐ CircoTherm® at 50 °C.
- After 5 minutes, switch off the appliance and close the appliance door.

## Removing and fitting the appliance door

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

# A Risk of injury!

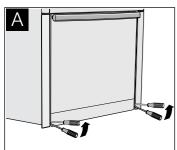
The hinges of the appliance door may snap shut with great force. Always fully turn the two locks for fitting and removing the appliance door.

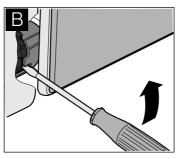
# A Risk of injury!

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.

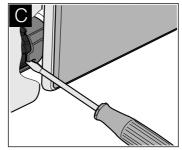
## Removing the appliance door

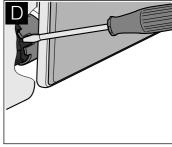
Open the left and right-hand hinge lock (Fig. A).
 To do this, push the hinge lock (Fig. B) fully upwards on both sides with a screwdriver.





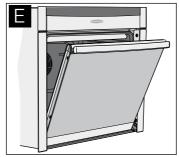
Hinge lock closed (Fig. C) Hinge lock open (Fig. D)

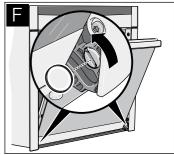




- 2. Open the appliance door a little (Fig. E).
- **3.** Using a coin, fully turn both the left and right-hand locks on the inside of the appliance at the bottom (Fig. F).

Left lock: clockwise Right lock: anti-clockwise





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

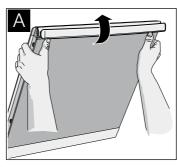
The door can now no longer be opened or closed.

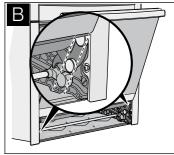
5. Lift the door handle slightly using both thumbs and lift out the appliance door (Fig. G).



### Fitting the appliance door

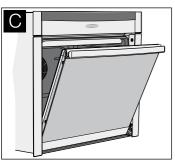
- **1.** Hold the appliance door and raise the door handle slightly with both thumbs (Fig. A).
- 2. Fit the appliance door in the left and right-hand guide rollers simultaneously (Fig. B).

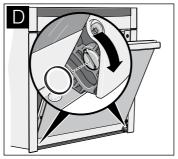




- **3.** Ensure that the appliance door does not tilt unevenly and that it is properly fitted in place (Fig. C).
- **4.** Use a coin to release both locks on the appliance door (Fig. D).

Left lock: anti-clockwise Right lock: clockwise



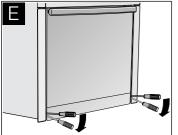


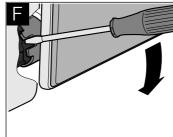
5. Open the appliance door a little wider and then close it.

# A 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.

# A Risk of injury!

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

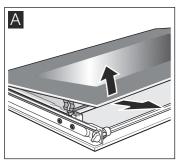
# A Risk of injury!

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

## Removing the door panel

**Note:** Before removing, make a note of which way round the door panel is fitted, so that it is not refitted the wrong way round.

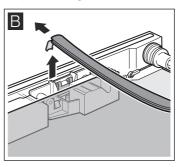
- Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door).
- Carefully lift the door panel slightly and remove it in the direction of the arrow (fig. A).



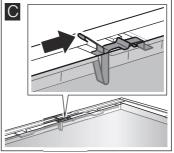
### Removing the intermediate panel

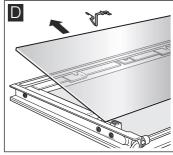
**Note:** Before removing, make a note of the position in which the intermediate panel is fitted, so that you do not refit it the wrong way round later.

**1.** Remove the seal. Pull the seal outwards and remove it upwards (fig. B).



- 2. Release and remove the retainer (fig. C).
- 3. Lift the intermediate panel slightly and take it out (fig D).





## Cleaning

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

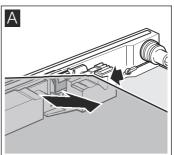
### Caution!

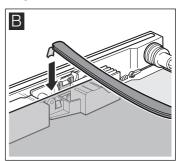
Do not use any sharp or abrasive medium or a glass scraper. The glass could be damaged.

### Fitting the intermediate panel

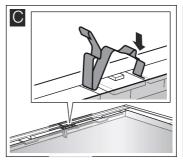
**Note:** During installation, make sure that the lettering "top right" is upside down at the bottom left.

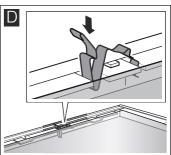
- **1.** Insert the intermediate panel towards the back as far as it will go (fig. A).
- 2. Hook in the seal on both sides (fig. B).





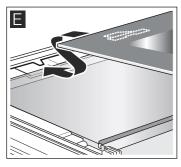
- 3. Insert the retainer (fig C).
- 4. Press down on the retainer until it locks into position (fig. D).

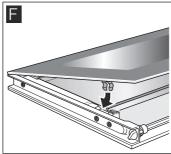




## Fitting the door panel

- 1. Insert the door panel at an angle towards the rear into the retainers (fig. E).
- 2. Press down on the side of the door panel until it locks into place (fig. F).





3. Refit the appliance door.

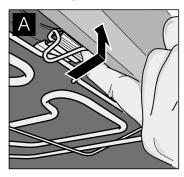
# Cleaning the cooking compartment ceiling

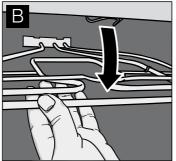
The grill element can be folded down to allow quick and easy cleaning of the cooking compartment ceiling.

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

Wait until the cooking compartment has cooled down.

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





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

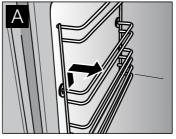
# Cleaning the hook-in racks

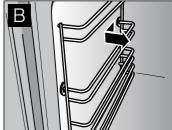
You can remove the hook-in racks for easier cleaning.

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

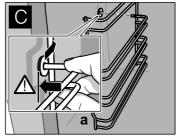
Wait until the cooking compartment has cooled down.

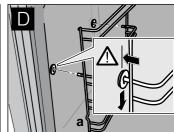
- Push the hook-in rack upwards at the front and unhook to the side (figure A).
- **2.** Pull the hook-in rack forwards at the rear and unhook to the side (figure B).





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





# Faults and repairs

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

## Risk of electric shock!

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

Problem	Possible cause	Remedial action
Electrical operation is malfunctioning (e.g. indicator lamps do not light up)	Faulty circuit breaker	Check fuses in the fuse box and replace if necessary
Liquid or runny dough runs to one side	Appliance not installed level	Check the appliance installation (see the Installation instructions)
☐:☐☐ flashes in the clock display	There was a power cut	Reset the clock (see section: Electronic clock)
Electronically controlled functions are mal- functioning	Energy surges (e.g. lightning strike)	Reset the function concerned
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	Check the shelf height (see section: Roasting or grilling)
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 spots on them	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  $^{\circ}$ 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.

- 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)

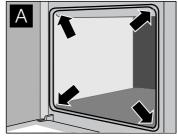
## Changing the door seal

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

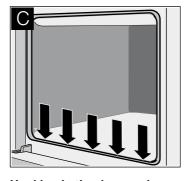
The door seal is fixed in nine places.

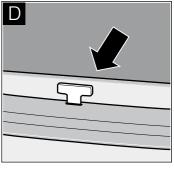
1. Unhook (Fig. B) the door seal at four points (Fig. A).





**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 base of the appliance when you open the appliance door.

To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, should it be required.

E no.	FD no.	
Aftersales 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** 0344 892 8989

Calls charged at local or mobile rate.

**IE** 01450 2655

0.03 € per minute at peak. Off peak 0.0088 € per minute

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

# **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.

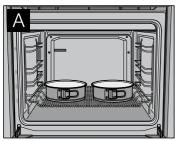
Please note the information in the tables about preheating. The table values do not include Rapid heat up.

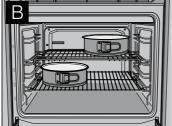
**Note:** For baking, use the lower of the temperatures indicated first.

Baking	Shelf posi- tion	Operating mode	Temperature in °C	Baking time in minutes
Piped cookies	3		140 - 150*	20 - 30
	1	B	140 - 150*	25 - 30
	1 + 3	B	140 - 150*	25 - 35
	1 + 3 + 4	B	130 - 140*	35 - 50
Small cakes (x 20 per tray)	3		160 - 170**	25 - 30
	1	B	150 - 160**	20 - 30
	1 + 3	B	140 - 150**	30 - 40
	1 + 3 + 4	B	140 - 150**	35 - 45
Hot water sponge cake	2		160 - 170*	25 - 35
	1	B	160 - 170*	25 - 35
Double crust apple pie (black tins placed next to one another, fig. A)	1	<u>&amp;</u>	170 - 180*	60 - 70
Double crust apple pie (black tins placed diagonally across from each other, fig. B)	1 + 3	恩	170 - 180*	65 - 75

<sup>\*</sup> Preheat oven

<sup>\*\*</sup> Preheat for 10 minutes





Grilling	Shelf position	Operating mode	Temperature in °C	Grilling time in minutes
Toast (universal pan + wire rack)	3 + 4	<b>***</b>	275*	1 - 2
Beef steaks x 12 (universal pan + wire rack)	3 + 4	<b>***</b>	275	20 - 25**

<sup>\*</sup> Preheat for 10 minutes

<sup>\*\*</sup> Turn over after 3/3 of the cooking time

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