

Oven

[en] User manual and installation instructions



**B3ACE4A.3B**

You can find additional information and explanations online.  
Scan the QR code on the title page.



# Table of contents

## INFORMATION FOR USE

1	Safety .....	2	11	Basic settings .....	12
2	Preventing material damage .....	4	12	Cleaning and servicing .....	13
3	Environmental protection and saving energy .....	5	13	Easy Clean cleaning aid .....	15
4	Familiarising yourself with your appliance .....	5	14	Appliance door .....	15
5	Accessories .....	8	15	Shelf supports .....	19
6	Before using for the first time .....	9	16	Troubleshooting .....	19
7	Basic operation .....	9	17	Disposal .....	21
8	Rapid heating .....	10	18	Customer Service .....	21
9	Time-setting options .....	10	19	How it works .....	22
10	Childproof lock .....	12	20	INSTALLATION INSTRUCTIONS .....	28
			20.1	General installation instructions .....	28

## 1 Safety

Observe the following safety instructions.

### 1.1 Definition of the signal words

This is where you can find explanations for the safety signal words used in this manual.

#### **WARNING**

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

#### **ATTENTION**

This indicates that damage to the appliance or other material damage may occur as a result of non-compliance with this warning.

**Note:** This alerts you to important information.

### 1.2 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

### 1.3 Intended use

This appliance is designed only to be built into kitchen units. Read the special installation instructions.

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

Only use this appliance:

- To prepare meals and drinks.
- in private households and in enclosed spaces in a domestic environment.
- Up to an altitude of 4000 m above sea level.

Do not use the appliance:

- with an external timer or a remote control.

### 1.4 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

## 1.5 Safe use

Always place accessories in the cooking compartment the right way round.

→ "Accessories", Page 8

### ⚠ **WARNING – Risk of fire!**

Combustible objects that are left in the cooking compartment may catch fire.

- ▶ Never store combustible objects in the cooking compartment.
- ▶ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Opening the appliance door creates a draught. Greaseproof paper may come into contact with the heating element and catch fire.

- ▶ Never place greaseproof paper loosely over accessories when preheating the appliance and while cooking.
- ▶ Always cut greaseproof paper to size and use a plate or baking tin to hold it down.

### ⚠ **WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Accessories and cookware get very hot.

- ▶ Always use oven gloves to remove accessories or cookware from the cooking compartment.

When the cooking compartment is hot, any alcoholic vapours inside may catch fire. The appliance door may spring open. Hot steam and jets of flame may escape.

- ▶ Only use small quantities of drinks with a high alcohol content in food.
- ▶ Do not heat spirits ( $\geq 15\%$  vol.) when undiluted (e.g. for marinating or pouring over food).
- ▶ Open the appliance door carefully.

### ⚠ **WARNING – Risk of scalding!**

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.

- ▶ Keep children at a safe distance.

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children at a safe distance.

If there is water in the cooking compartment when it is hot, this may create hot steam.

- ▶ Never pour water into the cooking compartment when the cooking compartment is hot.

### ⚠ **WARNING – Risk of injury!**

Scratched glass in the appliance door may develop into a crack.

- ▶ Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

The appliance and its parts that can be touched may have sharp edges.

- ▶ Take care when handling and cleaning them.
- ▶ If possible, wear protective gloves.

The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- ▶ Keep your hands away from the hinges. Components inside the appliance door may have sharp edges.
- ▶ Wear protective gloves.

Alcoholic vapours may catch fire in the hot cooking compartment, and the appliance door may spring open and may fall off. The door panels may shatter and fragment.

→ "Preventing material damage", Page 4

- ▶ Only use small quantities of drinks with a high alcohol content in food.
- ▶ Do not heat spirits ( $\geq 15\%$  vol.) when undiluted (e.g. for marinating or pouring over food).
- ▶ Open the appliance door carefully.

### ⚠ **WARNING – Risk of electric shock!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.

- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

If the insulation of the power cord is damaged, this is dangerous.

- ▶ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▶ Never let the power cord come into contact with sharp points or edges.
- ▶ Never kink, crush or modify the power cord. An ingress of moisture can cause an electric shock.
- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▶ Call customer service. → *Page 21*

Once the appliance has been installed, the openings in the back panel of the appliance must not be accessible to children.

- ▶ Read the special installation instructions.

### **⚠ WARNING – Risk of suffocation!**

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

## **1.6 Halogen bulb**

### **⚠ WARNING – Risk of burns!**

The bulbs in the cooking compartment get very hot. There is still a risk of burning for some time after they have been switched off.

- ▶ Do not touch the glass cover.
- ▶ Avoid contact with your skin when cleaning.

### **⚠ WARNING – Risk of electric shock!**

When changing the bulb, the bulb socket contacts are live.

- ▶ Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- ▶ Also unplug the appliance from the mains or switch off the fuse in the fuse box.

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## **2 Preventing material damage**

### **2.1 General**

#### **ATTENTION**

Alcoholic vapours may catch fire in the hot cooking compartment and cause permanent damage to the appliance. The appliance door may spring open due to an explosion and it may fall off. The door panels may shatter and fragment. Due to the resulting negative pressure, the cooking compartment may become considerably deformed inwards.

- ▶ Do not heat spirits ( $\geq 15\%$  vol.) when undiluted (e.g. for marinating or pouring over food).

If there is water on the cooking compartment floor when operating the appliance at temperatures above  $120\text{ }^{\circ}\text{C}$ , this will damage the enamel.

- ▶ Do not use the appliance if there is water on the cooking compartment floor.
- ▶ Wipe away any water on the cooking compartment floor before operation.

Objects on the cooking compartment floor at over  $50\text{ }^{\circ}\text{C}$  will cause heat to build up. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▶ Do not place any accessories, greaseproof paper or foil of any kind on the cooking compartment floor.

- ▶ Only place cookware on the cooking compartment floor if a temperature under  $50\text{ }^{\circ}\text{C}$  has been set. When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▶ Never pour water into the cooking compartment when it is still hot.
- ▶ Never place cookware containing water on the cooking compartment floor.

The prolonged presence of moisture in the cooking compartment leads to corrosion.

- ▶ Allow the cooking compartment to dry after use.
- ▶ Do not keep moist food in the cooking compartment for a long time with the door closed.
- ▶ Do not store food in the cooking compartment.
- ▶ Take care not to trap anything in the appliance door. Fruit juice dripping from the baking tray leaves stains that cannot be removed.
- ▶ When baking very juicy fruit flans, do not pack too much on the baking tray.
- ▶ If possible, use the deeper universal pan.

Using oven cleaner in a hot cooking compartment damages the enamel.

- ▶ Never use oven cleaner in the cooking compartment when it is still warm.

- ▶ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

If the seal is very dirty, the appliance door will no longer close properly during operation. This may damage the front of adjacent kitchen units.

- ▶ Keep the seal clean at all times.
- ▶ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▶ Do not place, hang or support objects on the appliance door.

- ▶ Do not place cookware or accessories on the appliance door.

With certain models, accessories may scratch the door pane when closing the appliance door.

- ▶ Always push accessories fully into the cooking compartment.

If aluminium foil comes into contact with the door pane, it could cause permanent discolouration.

- ▶ Do not allow aluminium foil in the cooking compartment to come into contact with the door pane.

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## 3 Environmental protection and saving energy

### 3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

### 3.2 Saving energy

If you follow these instructions, your appliance will use less power.

Only preheat the appliance if the recipe or the recommended settings tell you to do so.

→ *"How it works", Page 22*

- ✓ Not preheating the appliance can reduce the energy used by up to 20%.

Use dark-coloured, black-coated or enamelled baking tins.

- ✓ These types of baking tin absorb the heat particularly well.

Open the appliance door as little as possible during operation.

- ✓ This maintains the temperature in the cooking compartment and eliminates the need for the appliance to reheat.

When baking multiple dishes, do so in succession or in parallel.

- ✓ The cooking compartment is heated after baking the first dish. This reduces the baking time for the subsequent cakes.

For longer cooking times, you can switch the appliance off 10 minutes before the cooking time ends.

- ✓ There is sufficient residual heat to finish cooking the dish.

Remove any accessories that are not being used from the cooking compartment.

- ✓ Accessories that are not being used do not need to be heated.

Allow frozen food to defrost before cooking.

- ✓ This saves the energy that would otherwise be required to defrost it.

**Note:** In accordance with the EU Ecodesign Directive 2023/826, this appliance is in a different state when switched off. This is referred to below as low power mode.

Even when the main function is not active, the appliance needs energy for:

- Detecting operation of the touch keys
- Monitoring door opening
- Editing the time (without display)

By definition, therefore, there is neither an "off" nor a "standby" mode, which is why the term low power mode is used. EN IEC 60350-1:2023 must be used to measure low power mode.

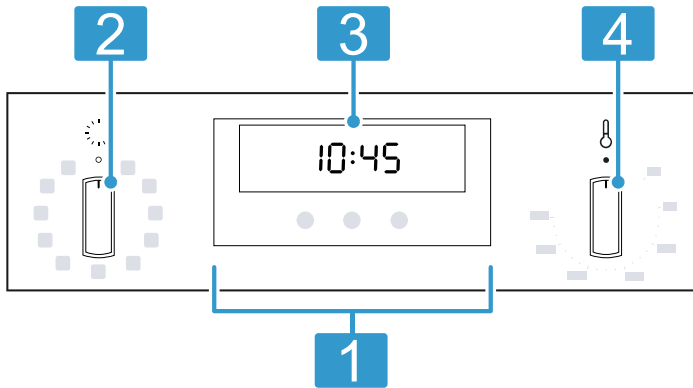
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## 4 Familiarising yourself with your appliance

### 4.1 Controls

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.

**Note:** On certain models, specific details such as colour and shape may differ from those pictured.



**3 Display**  
→ "Buttons and display", Page 6

**Temperature selector**

Use the temperature selector to set the temperature for the type of heating or select the setting for other functions. You can turn the temperature selector clockwise from the "Off" position, until it offers resistance.

→ "Temperature and setting levels", Page 7

**Note:** Depending on the appliance type, the control knobs can be pushed in. To click it in or out, push the control knob in when it is in the off position.

**4.2 Buttons and display**

The buttons are touch-sensitive surfaces. To select a function, press the corresponding button. If a function is active, the corresponding symbol lights up on the display.

Symbol	Use
🕒	Sets the time, timer, cooking time or end time → "Time-setting options", Page 10
<	Decreases the adjustment values
>	Increases the adjustment values
🔑	The childproof lock is activated → "Childproof lock", Page 12
🔥	Appliance is heating → "Heat-up indicator", Page 7

**1 Buttons**  
→ "Buttons and display", Page 6

**Function selector**

**2** You can turn the function selector clockwise or anti-clockwise from the zero setting.  
→ "Types of heating", Page 6

**4.3 Types of heating**

Here you can find an overview of the types of heating. You can find recommendations on using the types of heating. Use the function selector to set the types of heating.

Symbol	Type of heating	What it's used for and how it works
🌀	Circo Therm hot air	Bake or roast on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.
🌀	Circo Therm gentle	Cook selected dishes gently on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment. The food is cooked in phases using residual heat. Always keep the appliance door closed when cooking. If you open the appliance door even briefly, the appliance will continue to heat without utilising any residual heat. Select a temperature of between 120 °C and 230 °C. This type of heating is used to determine the energy consumption in air recirculation mode and the energy efficiency class.
🌀	Circotherm intensive	Cook pizza or food that requires a lot of heat from below. The bottom heating element and the ring heating element in the back wall heat the cooking compartment.
==	Bottom heating	Final baking or cook food in a bain marie. The heat is emitted from below.
⚡	Full-surface grill	Grill flat items such as vegetables and sausages, or make toast. Gratinated food. The entire area below the grill element becomes hot.
🌀	Circo-roasting	Roast poultry, whole fish or larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
==	Top/bottom heating	Traditionally bake or roast on one level. This type of heating is especially good for cakes with moist toppings.

Symbol	Type of heating	What it's used for and how it works
		The heat is emitted evenly from above and below. This type of heating is used to measure the energy consumption in the conventional mode.

#### 4.4 Functions

Here you can find an overview of the functions. Use the function selector to set the functions.

Symbol	Name	Use
	Rapid heating	Rapidly preheat the cooking compartment without accessories. → "Rapid heating", Page 10
	Oven light	Illuminate the cooking compartment without heating. → "Lighting", Page 8
	Easy Clean	Easy Clean  removes light dirt from the cooking compartment. → " <b>Easy Clean</b> cleaning aid", Page 15

#### 4.5 Temperature and setting levels

There are different settings for the types of heating and functions.

**Note:** For temperature settings above 250 °C, the appliance reduces the temperature to approx. 240 °C after approx. 10 minutes. If your appliance has the top/bottom heating or bottom heating types, this temperature reduction does not take place there.

Symbol	Function	Use
o	Zero setting	The appliance is not heating up.
50–275	Temperature range	Set the temperature in the cooking compartment in °C.
	Easy Clean	Set the cleaning aid.
~~~~	Grill, intensive	The maximum temperature that can be set for <b>Full-surface grill</b> and <b>Grill, small area</b> (depending on the appliance type).

#### Heat-up indicator

The appliance indicates when it is heating up. When the appliance is heating, the symbol lights up on the display. This symbol goes out when heating is paused.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is when the symbol first goes out.

**Note:** Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature inside the cooking compartment.

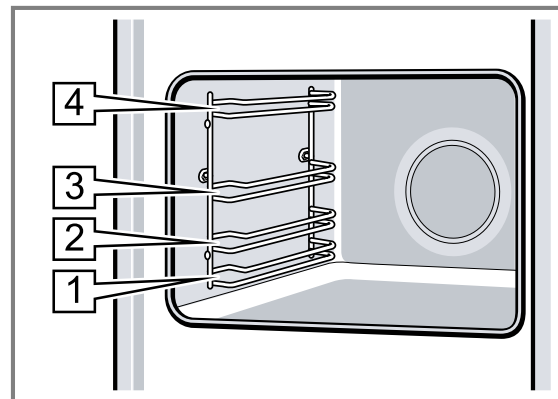
#### 4.6 Cooking compartment

The functions in the cooking compartment make your appliance easier to use.

##### Rails

The shelf supports in the cooking compartment enable you to place accessories at different heights. Your appliance has 4 shelf positions. The shelf positions are numbered from bottom to top.

You can remove the shelf supports, e.g. for cleaning.  
→ "Shelf supports", Page 19



##### Self-cleaning surfaces



The back wall in the cooking compartment is self-cleaning. The self-cleaning surfaces are coated with a porous, matt ceramic layer and have a rough surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes from roasting or grilling and break them down.

If the self-cleaning surfaces no longer clean themselves adequately during operation, heat up the cooking compartment specifically to the right temperature.

→ "Cleaning self-cleaning surfaces in the cooking compartment", Page 14

## Lighting

The oven lamp lights up the cooking compartment. With most types of heating and functions, the lighting lights up during operation. The lighting goes off when operation ends.

The oven light setting  on the function selector can be used to switch on the light without heating. The cooling fan also runs in the oven light  position.

## Cooling fan

The cooling fan switches on automatically during operation. The hot air escapes above the door.

## ATTENTION

Covering the ventilation slots will cause the appliance to overheat.

- ▶ Do not cover the ventilation slots.

To cool down the appliance and remove residual moisture from the cooking compartment, the cooling fan runs for a certain time after operation.

**Note:** You can change the run-on time in the basic settings. If you frequently prepare very moist food or keep it warm in the cooking compartment, set a longer run-on time.

→ "Basic settings", Page 12

## Appliance door

If you open the appliance door during operation, the operation continues.

# 5 Accessories

Use original accessories. These have been made especially for your appliance.

**Note:** Accessories may become deformed if they get hot. Deformation has no effect on function. As the accessory cools down, it will regain its original shape.

The accessories supplied may differ depending on the appliance model.

Accessories	Use
Wire rack	<ul style="list-style-type: none"> <li>▪ Cake tins</li> <li>▪ Ovenproof dishes</li> <li>▪ Tableware</li> <li>▪ Meat, e.g. roasting joints or steak</li> <li>▪ Frozen meals</li> </ul>
Universal pan	<ul style="list-style-type: none"> <li>▪ Moist cakes</li> <li>▪ Baked items</li> <li>▪ Bread</li> <li>▪ Large roasts</li> <li>▪ Frozen meals</li> <li>▪ Catching dripping liquids, e.g. fat when grilling food on the wire rack.</li> </ul>


## 5.1 Locking function

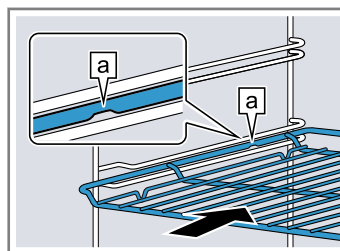
The locking function prevents the accessories from tilting when they are pulled out.

You can pull out the accessories approximately halfway without them tipping. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.


## 5.2 Sliding accessories into the cooking compartment

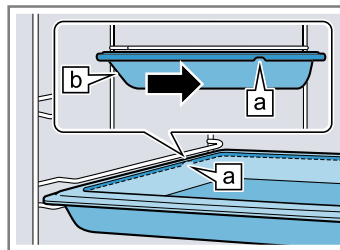
Always slide the accessory into the cooking compartment the right way round. This is the only way to ensure that accessories can be pulled out approximately halfway without tipping.

1. Turn the accessories so that the notch  is at the rear and is facing downwards.
2. Insert the accessory between the two guide rods for a shelf position.




Tray  
E.g. universal pan or baking tray

Slide the tray in with the sloping edge  towards the appliance door.




3. Push the accessory all the way in, making sure that it does not touch the appliance door.

Pan support Insert the wire rack with the open side facing the appliance door and the curved lip  facing downwards.

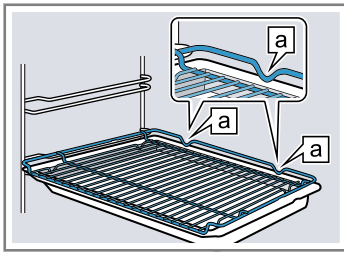
**Note:** Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

### Combining accessories

You can combine the wire rack with the universal pan to catch any liquid that drips down.

1. Place the wire rack on the universal pan so that both spacers  are on the rear edge of the universal pan.
2. Insert the universal pan between the two guide rods for a shelf position. In so doing, the wire rack is on top of the upper guide rod.

Wire rack  
on universal  
pan



### 5.3 Other accessories

You can purchase other accessories from our customer service, specialist retailers or online.

You will find a comprehensive range of products for your appliance in our brochures and online:

[www.neff-home.com](http://www.neff-home.com)

Accessories are appliance-specific. When purchasing accessories, always quote the exact product number (E no.) of your appliance.

You can find out which accessories are available for your appliance in our online shop or from our customer service.

## 6 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.


### 6.1 Initial use

You need to make settings for initial use before you can use your appliance.

#### Setting the time on the clock

Once the appliance has been connected to the mains or following a power failure, the time flashes on the display. The time starts at "12:00". Set the current time.

**Requirement:** The function selector must be set to the "Off" position o.

1. Use the < or > button to set the time.
2. Press the  button.


✓ The time that is set appears in the display.

**Tip:** You can go to the basic settings → *Page 12* to specify whether or not the time should be shown on the display.

### 6.2 Cleaning the appliance before using it for the first time

Clean the cooking compartment and accessories before using the appliance to prepare food for the first time.

1. Remove any accessories and leftover packaging, such as polystyrene pellets, from the cooking compartment.
2. Before heating, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
3. Ventilate the room while the appliance is heating.
4. Set the type of heating and temperature.  
→ *"Basic operation", Page 9*

Type of heating	Circo Therm hot air 
-----------------	-----------------------------------------------------------------------------------------------------------

Temperature	Maximum
-------------	---------

Cooking time	1 hour
--------------	--------

5. Switch off the appliance after the specified cooking time.
6. Wait until the cooking compartment has cooled down.
7. Clean the smooth surfaces with soapy water and a dish cloth.
8. Clean the accessories with soapy water and a dish cloth or soft brush.

## 7 Basic operation

### 7.1 Switching on the appliance

- ▶ Turn the function selector to any position other than the "Off" position o.
- ✓ The appliance is switched on.

### 7.2 Setting the type of heating and temperature

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.
- ✓ The appliance starts heating after a few seconds.
3. When your food is ready, switch off the appliance.

**Tips**

- The most suitable type of heating for your food can be found in the description of the type of heating.  
→ "Types of heating", Page 6
- You can also set a cooking time and end time on the appliance.  
→ "Time-setting options", Page 10

**Changing the type of heating**

You can change the type of heating at any time.

- ▶ Use the function selector to set the required type of heating.

**Changing the temperature**

You can change the temperature at any time.

- ▶ Use the temperature selector to set the required temperature.

**7.3 Switching off the appliance**

- ▶ Turn the function selector to the "Off" position o.
- ✓ The appliance is switched off.



## 8 Rapid heating

To save time, you can use rapid heating to shorten the preheat time.

### 8.1 Setting rapid heating

To ensure an even cooking result, do not place the food in the cooking compartment until rapid heating has come to an end.


1. Use the function selector to select rapid heating .






2. Use the temperature selector to set the required temperature.  
Only use rapid heating when a temperature of over 100 °C has been set.
  - ✓ Rapid heating starts after a few seconds.
  - ✓  appears in the display and the ^ arrows are filled from the bottom to the top.
  - ✓ When the rapid heating process ends, an audible signal sounds and the heating indicator goes out.
3. After rapid heating, it is best to use heating type **Circo Therm hot air** .
4. Place the food in the cooking compartment.

## 9 Time-setting options

Your appliance has different time-setting options, with which you can control its operation.

### 9.1 Overview of the time-setting options


Use the  button to select the different time-setting options.

Time-setting option	Use
Time 	You can set the time.
Cooking time  	If you set a cooking time, the appliance stops heating automatically once this time has elapsed.
End time 	For the cooking time, you can set the time at which operation ends. The appliance starts up automatically so that it finishes cooking at the required time.
Timer 	You can set the timer to run independently of the operation. It does not affect the appliance.

### 9.2 Setting the time on the clock

Once the appliance has been connected to the mains or following a power failure, the time flashes on the display. The time starts at "12:00". Set the current time.

**Requirement:** The function selector must be set to the "Off" position o.



1. Use the < or > button to set the time.
2. Press the .
- ✓ The time that is set appears in the display.

**Tip:** You can go to the basic settings → Page 12 to specify whether or not the time should be shown on the display.

### Changing the time on the clock

You can change the time on the clock at any time.



**Requirement:** The function selector must be set to the "Off" position o.

1. Press the  button repeatedly until  is highlighted on the display.
2. Use the < or > button to change the time.
- ✓ The appliance applies the change after a few seconds.

### 9.3 Setting the cooking time

You can set the cooking time for operation of up to 23 hours 59 minutes.

**Requirement:** The type of heating and a temperature or setting have been set.

1. Press the  button repeatedly until  is highlighted on the display.
2. Use the < or > button to set the time.

Button	Default value
<	10 minutes

Button	Default value
>	30 minutes

The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.

- ✓ After a few seconds, the appliance starts heating and the cooking time counts down.
  - ✓ When the cooking time has elapsed, a signal sounds and the duration is at zero on the display.
3. Once the cooking time has elapsed:
- ▶ Press any button to end the signal prematurely.
  - ▶ To set another cooking time, press the > button.
  - ▶ When your food is ready, switch off the appliance.

### Changing the cooking time

You can change the cooking time at any time.

**Requirement:** I→I is highlighted in the display.

- ▶ Change the cooking time using the < or > button.
- ✓ The appliance applies the change after a few seconds.

### Cancelling the cooking time

You can cancel the cooking time at any time.

**Requirement:** I→I is highlighted in the display.

- ▶ Reset the cooking time to zero using the < button.
- ✓ After a few seconds, the appliance applies the change and continues to heat without a cooking time.

## 9.4 Setting the end time

You can delay the time at which cooking is due to finish by up to 23 hours and 59 minutes.

### Notes

- The end time cannot be set for types of heating with grill function.
- In order to achieve good cooking results, do not delay the end time once the appliance is operating.
- Food will spoil if you leave it in the cooking compartment for too long.

### Requirements

- The type of heating and a temperature or setting have been set.
  - A cooking time is set.
1. Press the ☉ button repeatedly until →I is highlighted on the display.
  2. Press the < or > button.
    - ✓ The display shows the calculated end time.
  3. Use the < or > button to delay the end time.
    - ✓ After a few seconds, the appliance applies the setting and the display shows the set end time.
    - ✓ Once the calculated start time is reached, the appliance starts heating up and the cooking time counts down.
    - ✓ When the cooking time has elapsed, a signal sounds and the duration is at zero on the display.
  4. Once the cooking time has elapsed:
    - ▶ Press any button to end the signal prematurely.
    - ▶ To set another cooking time, press the > button.
    - ▶ When your food is ready, switch off the appliance.

## Changing the end time

In order to achieve a good cooking result, you can only change the set end time before operation starts and the cooking time starts counting down.

**Requirement:** →I is highlighted in the display.

- ▶ Use the < or > button to delay the end time.
- ✓ The appliance applies the change after a few seconds.

## Cancelling the end time

You can delete the set end time at any time.

**Requirement:** →I is highlighted in the display.

- ▶ Reset the end time to the current time plus the set cooking time using the < button.
- ✓ After a few seconds, the appliance applies the change and starts heating up. The cooking time counts down.

## 9.5 Setting the timer

The timer runs independently during the operation. You can set the timer to times of up to 23 hours and 59 minutes, regardless of whether the appliance is on or off. The timer has its own signal so that you can tell whether it is the timer or a cooking time that has elapsed.

1. Press the ☉ button repeatedly until ⚙ is highlighted on the display.
2. Use the < or > button to set the timer duration.

Button	Default value
<	5 minutes
>	10 minutes

The timer duration can be set in 30-second increments up to 10 minutes. The time increments then become bigger as the value increases.

- ✓ The timer starts and the timer duration begins to count down after a few seconds.
  - ✓ An audible signal sounds and the timer duration is zero in the display when the timer duration has elapsed.
3. Once the timer duration has elapsed:
    - ▶ Press any button to switch off the timer.

## Changing the timer

You can change the timer duration at any time.

**Requirement:** ⚙ is highlighted on the display.

- ▶ Use the < or > button to change the timer duration.
- ✓ The appliance applies the change after a few seconds.

## Cancelling the timer

You can cancel the timer duration at any time.

**Requirement:** ⚙ is highlighted on the display.

- ▶ Use the < button to reset the timer duration to zero.
- ✓ After a few seconds, the appliance applies the change and ⚙ goes out.

## 10 Childproof lock

You can secure your appliance to prevent children from accidentally switching it on or changing the settings.

### Notes

- You can go to the basic settings → *Page 12* to specify whether you want the option to set the childproof lock.
- After a power cut, the childproof lock is deactivated.

### 10.1 Automatic childproof lock

When the appliance is switched off, it locks automatically. You need to pause the automatic childproof lock before you switch on the appliance.

You can activate and deactivate the automatic childproof lock in the basic settings.

→ *"Basic settings", Page 12*

### Interrupting the automatic childproof lock

**Requirement:** The automatic childproof lock is activated in the basic settings.

→ *"Basic settings", Page 12*

- ▶ Press and hold the ☉ button until ⇄ goes out on the display.

## 11 Basic settings

You can configure the basic settings for your appliance to meet your needs.

### 11.1 Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

Indicator	Basic setting	Selection
☐	Automatic childproof lock → <i>"Childproof lock", Page 12</i>	☐ = No <sup>1</sup>   = Yes <sup>2</sup>
☐	Time display	☐ = hide the time   = display the time <sup>1</sup>
☐ 2	Signal duration upon completion of a cooking time or timer period	= 10 seconds 2 = 30 seconds <sup>1</sup> 3 = 2 minutes
☐ 3	Button tone when pressing a button	☐ = off   = on <sup>1</sup>
☐ 4	Cooling fan run-on time	= short 2 = medium 3 = long <sup>1</sup> 4 = extra long
☐ 5	Waiting time until a setting is adopted	= 3 seconds <sup>1</sup> 2 = 6 seconds 3 = 10 seconds
☐ 6	Childproof lock can be adjusted → <i>"Childproof lock", Page 12</i>	☐ = no   = Yes <sup>1</sup>
☐ 7	Water hardness <sup>3</sup>	☐ = softened   = soft (up to 1.5 mmol/l) 2 = medium (1.5 - 2.5 mmol/l) 3 = hard (2.5–3.8 mmol/l) 4 = very hard (above 3.8 mmol/l) <sup>1</sup>

### 11.2 Changing basic settings

**Requirement:** The appliance is switched off.

1. Press and hold the ☉ button for approximately four seconds.
  - ✓ The first basic setting appears in the display, e.g. ☐ |.
2. Use the < or > button to change the setting.

<sup>1</sup> Factory setting (may vary according to model)

<sup>2</sup> Only possible if ☐ 6 has been set

<sup>3</sup> Only for appliance types with steam function

3. Use the ⊖ button to switch to the next basic setting.
4. To save the changes, press and hold the ⊖ button for approx. 4 seconds.

**Note:** Following a power failure, the factory basic settings are restored.

### 11.3 Discarding changes to the basic settings

- ▶ Turn the function selector.
- ✓ All changes are discarded and not saved.

## 12 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

### 12.1 Cleaning products

In order to avoid damaging the various oven surfaces on the appliance, do not use unsuitable cleaning products.

#### ⚠ **WARNING – Risk of electric shock!**

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

#### **ATTENTION**

Unsuitable cleaning products may damage the surfaces of the appliance.

- ▶ Do not use harsh or abrasive cleaning products.

### 12.2 Suitable cleaning agents

Only use cleaning agents that are suitable for the different surfaces on your appliance. Follow the instructions on cleaning the appliance.

#### Appliance front

Surface	Suitable cleaning agents	Information
Stainless steel	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> <li>▪ Special stainless steel cleaning products suitable for hot surfaces</li> </ul>	To prevent corrosion, remove any patches of limescale, grease, starch or albumin (e.g. egg white) from stainless steel surfaces immediately. Apply a thin layer of the stainless steel cleaning product.
Plastic or painted surfaces E.g. control panel	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> </ul>	Do not use glass cleaner or a glass scraper.

#### Appliance door

Range	Suitable cleaning agents	Information
Door panels	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> <li>▪ stainless steel scourer</li> </ul>	Do not use a glass scraper. <b>Tip:</b> Remove the door panels in order to clean them thoroughly. → "Appliance door", Page 15
Door cover	<ul style="list-style-type: none"> <li>▪ Made of stainless steel: Stainless steel cleaner</li> <li>▪ Made of plastic: Hot soapy water</li> </ul>	Do not use glass cleaner or a glass scraper. <b>Tip:</b> Remove the door cover for thorough cleaning. → "Appliance door", Page 15
Door handle	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> </ul>	To avoid permanent stains, remove descaling agents from the door handle immediately.
Door seal	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> </ul>	Do not remove or scrub.

## Cooking compartment

Range	Suitable cleaning agents	Information
Enamel surfaces	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> <li>▪ Vinegar solution</li> <li>▪ Oven cleaner</li> <li>▪ stainless steel scourer</li> </ul>	<p>Soak any heavily soiled areas and use a brush or stainless steel scourer.</p> <p>Leave the appliance door open to dry the cooking compartment after cleaning it.</p> <p><b>Notes</b></p> <ul style="list-style-type: none"> <li>▪ Enamel burns at very high temperatures, causing minor discolouration. The functionality of your appliance is not affected by this.</li> <li>▪ The edges of thin trays cannot be completely enamelled and may be rough. This does not impair the corrosion protection.</li> <li>▪ Food residues leave a white coating on the enamel surfaces. The coating does not pose a health risk. The functionality of your appliance is not affected by this. You can remove residues with lemon juice.</li> </ul>
Self-cleaning surfaces	-	<p>Follow the instructions for self-cleaning surfaces.</p> <p>→ <i>"Cleaning self-cleaning surfaces in the cooking compartment", Page 14</i></p>
Glass cover for the oven light	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> </ul>	Use oven cleaner to remove very heavy soiling.
Shelf supports	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> <li>▪ stainless steel scourer</li> </ul>	<p>Soak any heavily soiled areas and use a brush or stainless steel scourer.</p> <p><b>Tip:</b> Remove the shelf supports for cleaning.</p> <p>→ <i>"Shelf supports", Page 19</i></p>
Accessories	<ul style="list-style-type: none"> <li>▪ Hot soapy water</li> <li>▪ Oven cleaner</li> <li>▪ stainless steel scourer</li> </ul>	<p>Soak any heavily soiled areas and use a brush or stainless steel scourer.</p> <p>Enamelled accessories are dishwasher-safe.</p>

### 12.3 Cleaning the appliance

In order to avoid damaging the appliance, you must clean your appliance only as specified, and with suitable cleaning products.

#### ⚠ **WARNING – Risk of burns!**

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

#### ⚠ **WARNING – Risk of fire!**

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

**Requirement:** Read the information on cleaning agents.

→ *"Cleaning products", Page 13*

1. Clean the appliance using hot soapy water and a dish cloth.
  - ▶ For some surfaces, you can use alternative cleaning agents.
 → *"Suitable cleaning agents", Page 13*
2. Dry with a soft cloth.

### 12.4 Cleaning self-cleaning surfaces in the cooking compartment

The back panel in the cooking compartment is self-cleaning. The self-cleaning surfaces are coated with a porous, matt ceramic layer and have a rough surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes from baking, roasting or grilling, and break them down. If the self-cleaning sur-

faces no longer clean themselves adequately during operation, heat up the cooking compartment specifically to the right temperature.

#### **ATTENTION**

If you do not clean the self-cleaning surfaces regularly, they may become damaged.

- ▶ If dark stains are visible on the self-cleaning surfaces, heat up the cooking compartment.
- ▶ Do not use oven cleaner or abrasive cleaning aids. If oven cleaner accidentally comes into contact with the self-cleaning surfaces, dab it off immediately using water and a sponge cloth. Do not rub.

1. Remove accessories and cookware from the cooking compartment.
2. Detach the shelf supports and remove them from the cooking compartment.  
→ *"Shelf supports", Page 19*
3. Remove coarse dirt using soapy water and a soft cloth:
  - From the smooth enamel surfaces
  - From the inside of the appliance door
  - From the glass cover on the oven lamp
 This prevents stains that cannot be removed.
4. Remove any objects from the cooking compartment. The cooking compartment must be empty.
5. Set Circo Therm hot air.
6. Set the maximum temperature.
- ✓ The appliance starts heating after a few seconds.
7. Switch off the appliance after one hour.
8. Once the appliance has cooled down, wipe the cooking compartment with a damp cloth.
 

**Note:** Marks may appear on the self-cleaning surfaces. Residues of sugars and proteins in the food

are not removed and stick to the surfaces. Red stains are residues from salty food – they are not rust. The marks are not hazardous to health. These marks do

not impair the cleaning ability of the self-cleaning surfaces.

9. Attach the shelf supports.  
→ "Shelf supports", Page 19

## 13 Easy Clean cleaning aid

Use the **Easy Clean** cleaning aid for intermediate cleaning of the cooking compartment. The **Easy Clean** cleaning aid softens dirt by vaporising the soapy water. It is then easier to remove the dirt.

### 13.1 Setting the cleaning aid Easy Clean

#### ⚠ **WARNING – Risk of scalding!**

If there is water in the cooking compartment when it is hot, this may create hot steam.


- ▶ Never pour water into the cooking compartment when the cooking compartment is hot.

#### **Notes**

- You cannot delay the end time.
- The length of time has been preset and cannot be changed.

**Requirement:** Start the cleaning aid only when the cooking compartment has completely cooled down.


1. Remove any accessories from the cooking compartment.
2. **ATTENTION** – Distilled water in the cooking compartment leads to corrosion.
  - ▶ Do not use distilled water.

Mix 0.4 litres water with a drop of washing-up liquid and pour into the centre of the cooking compartment floor.
3. Use the function selector and the temperature selector to set the cleaning aid .
  - ✓ The length of time appears in the display.
  - ✓ The cleaning aid starts after a few seconds. The duration counts down on the display.
  - ✓ Once the cleaning aid has run through to the end, an audible signal sounds.

### 13.2 Recleaning the cooking compartment

#### **ATTENTION**

The prolonged presence of moisture in the cooking compartment leads to corrosion.

- ▶ After using the cleaning aid, wipe the cooking compartment clean and allow it to dry fully.
- If there is water on the cooking compartment floor when operating the appliance at temperatures above 120 °C, this will damage the enamel.
- ▶ Do not use the appliance if there is water on the cooking compartment floor.
  - ▶ Wipe away any water on the cooking compartment floor before operation.
1. Open the appliance door and remove the remaining water with an absorbent sponge cloth.
  2. Clean the smooth surfaces in the cooking compartment with a dish cloth or a soft brush. Stubborn residues can be removed using a stainless steel scouring pad.
  3. Remove limescale with a cloth soaked in vinegar. Then wipe with clean water and rub dry with a soft cloth (including under the door seal).
  4. If there is any stubborn dirt that you are unable to remove, run the cleaning aid again once the cooking compartment has cooled down.
  5. To switch off, turn the function selector to the zero setting.
  6. Lower the appliance door and leave it open for approx. one hour to allow the surfaces in the cooking compartment to dry thoroughly.
    - ▶ To dry the cooking compartment quickly, heat up the appliance for approx. five minutes at **Circo Therm hot air**  and 50 °C while the door is open.

## 14 Appliance door

To clean the appliance door thoroughly, you can disassemble the appliance door.

#### ⚠ **WARNING – Risk of injury!**

If the hinges are not secured due to an incomplete lock, they can snap shut with great force.

- ▶ To detach or attach the appliance door, always turn the two locks as far as they will go.
- ▶ If the hinge snaps closed when detaching or attaching the appliance door, do not reach into the hinge – call the after-sales service.

**Note:** Further information:

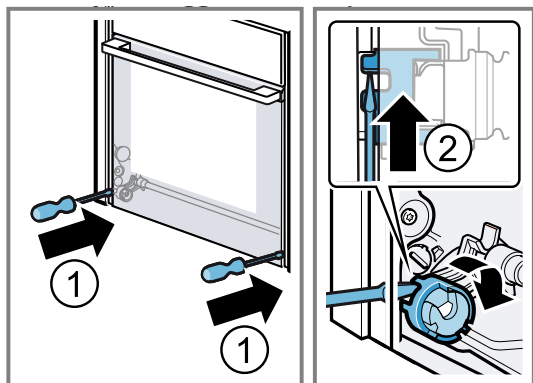


### 14.1 Detaching the appliance door

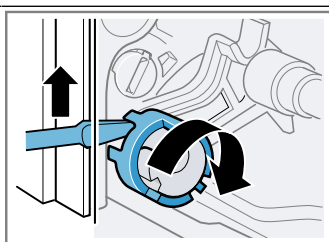
#### **Requirements**

- Have a torch ready.
- Have a screwdriver ready.
- Have a coin ready.

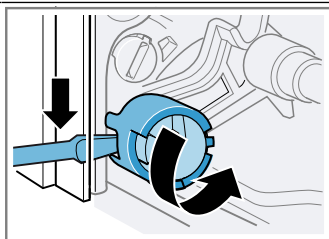
1. To make it easier to see the door lock, shine the torch into the gap beside the appliance door.
2. Hold the screwdriver horizontally ① and use it to push the door lock (black component) on each side of the door upwards as far as it will go ②.



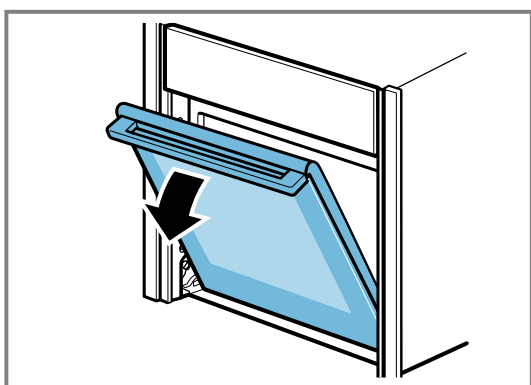
Door lock open



Door lock closed

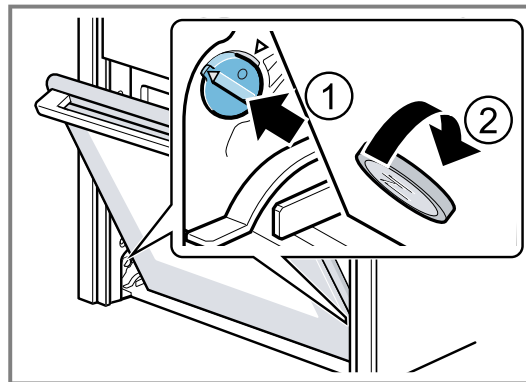


3. Open the appliance door approx. 45° wide.

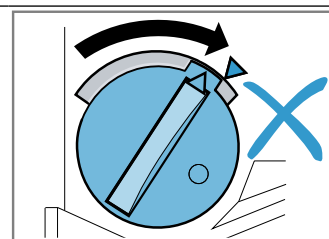


4. Insert the coin in the gap in the lock ① and rotate as far as it will go ②.
  - ▶ Turn the lock on the left-hand side in a clockwise direction.

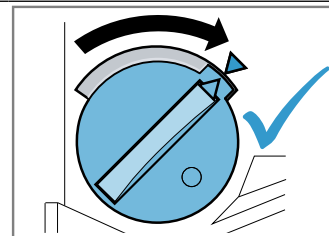
- ▶ Turn the lock on the right-hand side in an anti-clockwise direction.



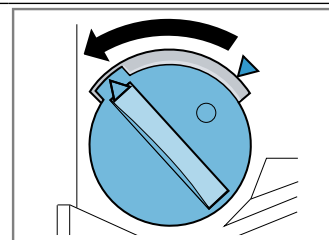
Left-hand lock not secured  
The arrows do not point to each other



Left-hand lock secured  
The arrows point to each other

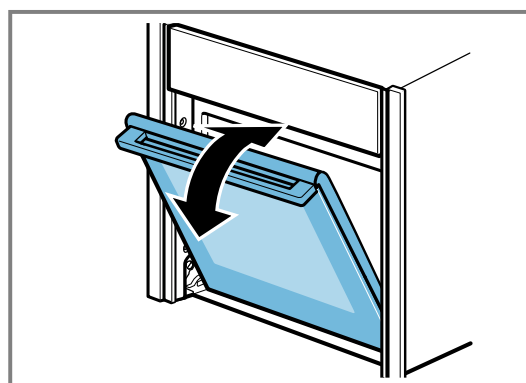


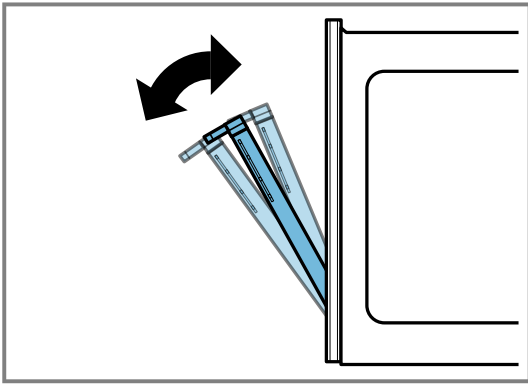
Left-hand lock released



- ✓ The lock audibly engages.
5. **ATTENTION** – Opening and closing the appliance door when it is in the lock position damages the door hinges.
    - ▶ Never force the appliance door open or closed.
    - ▶ If the door hinge has been damaged, call the after-sales service.

Carefully move the appliance door back and forth in the direction of both arrows until you hear a quiet click. You can still only move the appliance door slightly.





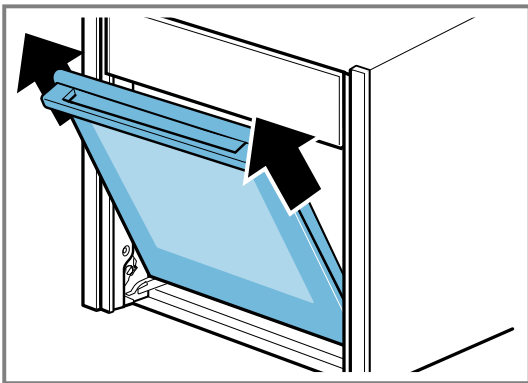
✓ The appliance door is in the lock position.

**6. ⚠ WARNING – Risk of injury!**

The appliance door has a weight of 7–10 kg and may fall if it is not handled carefully.


▶ Handle the appliance door carefully.

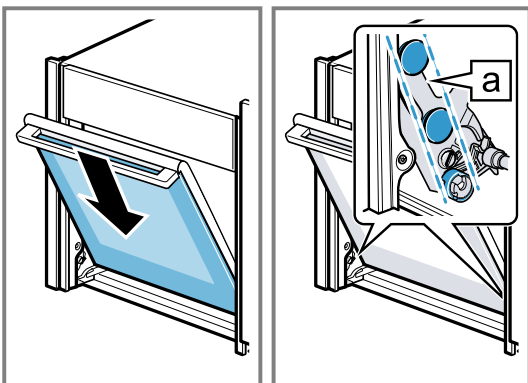
Firmly grip the appliance door with both hands at the left and right below the door handle, and pull it up and out.



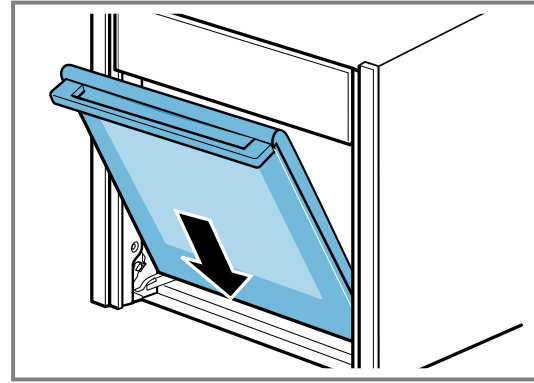
7. Set the appliance door down on a flat, soft, clean surface.

## 14.2 Attaching the appliance door

1. **Tip:** Ensure that the appliance door is not wedged at an angle and that it is properly fitted in place. Attach the appliance door via the left- and right-hand guide rollers simultaneously .



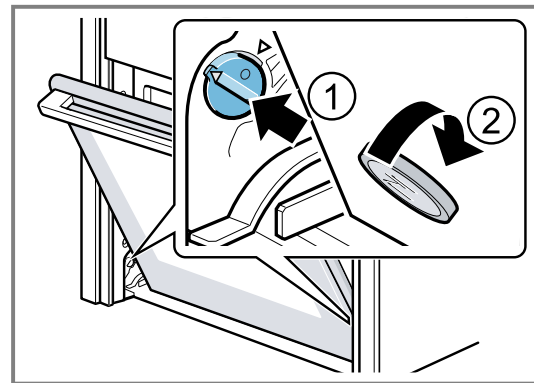
2. Ensure that the appliance door slides the short distance remaining to the bottom.



3. Use a coin to release both locks on the appliance door. Insert the coin in the gap in the lock ① and rotate as far as it will go ②.

▶ Turn the lock on the left-hand side in an anti-clockwise direction.

▶ Turn the lock on the right-hand side in a clockwise direction.



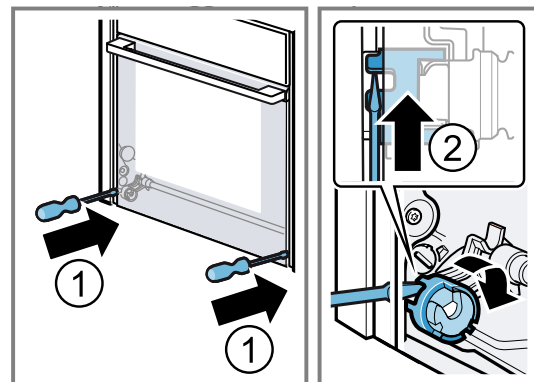
4. Open the appliance door slightly until you hear a quiet click, and then close the appliance door.

**5. ⚠ WARNING – Risk of injury!**

If the door locks are unsecured, the appliance door may become detached.

▶ After attaching the appliance door, close the left- and right-hand door locks.

Hold the screwdriver horizontally ① and use it to push the door lock (black component) on each side of the door downwards as far as it will go ②.



✓ The door lock is closed.

### 14.3 Removing the door panes

To facilitate cleaning, you can remove the door pane.

**⚠ WARNING – Risk of injury!**

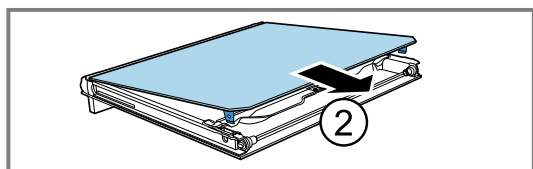
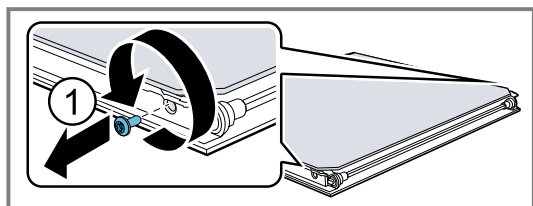
Components inside the appliance door may have sharp edges.

- ▶ Wear protective gloves.

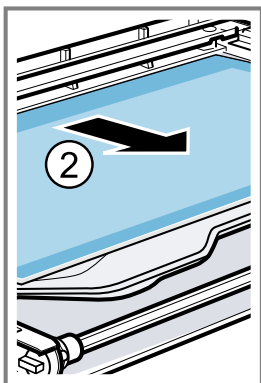
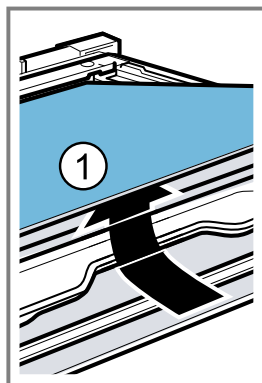
**Requirement:** The appliance door is detached.

→ "Detaching the appliance door", Page 15

1. Lay the appliance door with the front side facing down on a flat surface that is soft and clean.
2. Undo and remove the left- and right-hand screws on the appliance door ①.
3. Carefully lift the inner pane upwards at an angle and remove it in the direction of the arrow ②.



4. Push down on the intermediate pane in the area of [a], and carefully lift the retainer [b] until you are able to pull it out.
5. Lift the intermediate pane from below ① and remove it in the direction of the arrow ②.



**6. ⚠ WARNING – Risk of injury!**

Scratched glass in the appliance door may develop into a crack.

- ▶ Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

Clean the door panes on both sides with glass cleaner and a soft cloth.

7. Dry the door panes and refit them.  
→ "Fitting the door panes", Page 18

### 14.4 Fitting the door panes

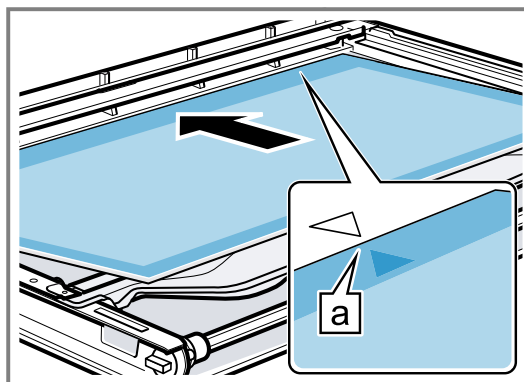
**⚠ WARNING – Risk of injury!**

If a door pane or appliance door has not been installed correctly, this is dangerous.

- ▶ Make sure that all of the door panes and the appliance door have been correctly fitted before you switch the appliance back on again.

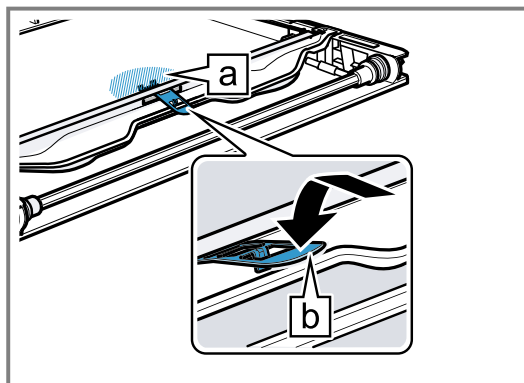
1. **Tip:** When fitting the door panes, make sure that they are in the original order.

Insert the intermediate pane in the direction of the arrow and push it in in the direction of the arrow until it is fitted in the frame.

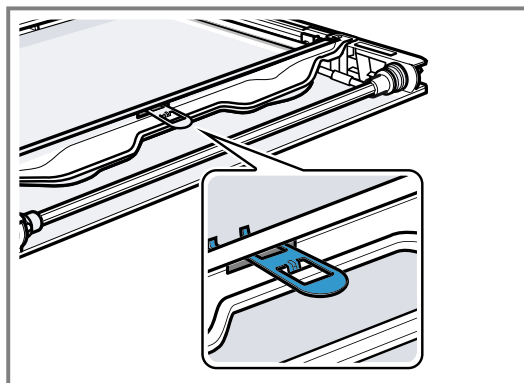


The arrow on the intermediate pane must line up with the arrow on the frame [a].



2. Push down on the intermediate pane around [a], slide the retainer [b] in at an angle and push down until it clicks into place.

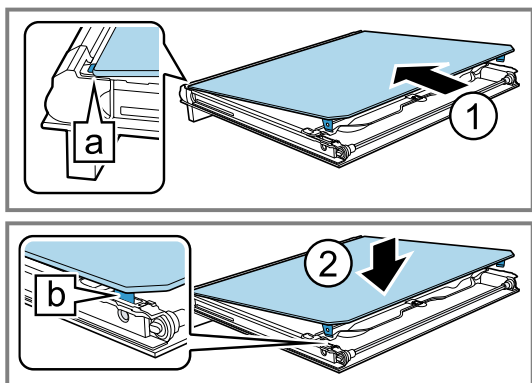


- ✓ The retainer has been inserted.

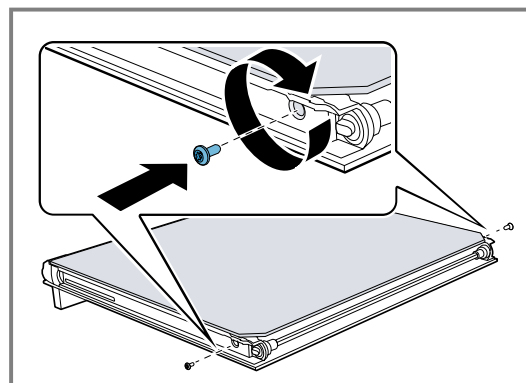


3. Centre the inner pane on the appliance door.
4. Insert the inner pane into the door cover at an angle towards the back [a] ①.

5. Insert the retaining bracket for the inner pane  into the opening .



6. Screw both screws back in on the left and right of the appliance door.



## 15 Shelf supports




To clean the rails and the cooking compartment, or to replace the rails, you can remove these.

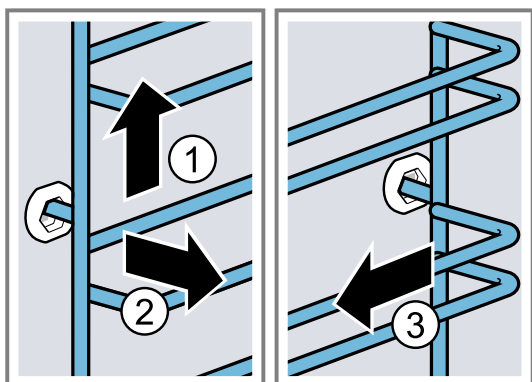
### 15.1 Detaching the shelf supports

#### **WARNING – Risk of burns!**

The shelf supports get very hot

- ▶ Never touch the shelf supports when hot.
- ▶ Always allow the appliance to cool down.
- ▶ Keep children at a safe distance.

1. Lift the rail forwards slightly  and detach it .
2. Pull the whole rail to the front  and remove it.







3. Clean the rail.

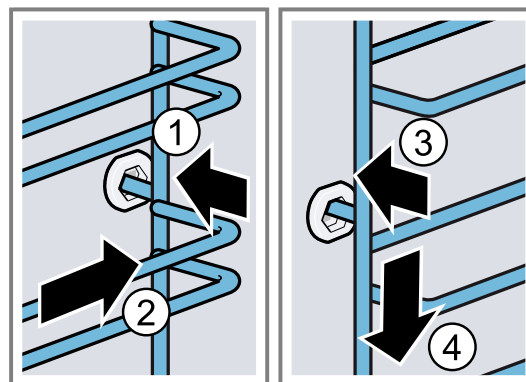
→ "Cleaning products", Page 13

### 15.2 Attaching the shelf supports

#### Notes

- The rails only fit on the right or left.
- For both rails, ensure that the curved rods are at the front.

1. First, push the rail into the middle of the rear socket  until the rail rests against the cooking compartment wall, and then push this back .
2. Push the rail into the front socket  until the rail also rests against the cooking compartment wall, and then press this downwards .



## 16 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

#### **WARNING – Risk of injury!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.  
→ "Customer Service", Page 21


#### **WARNING – Risk of electric shock!**

Improper repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.

- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord or the appliance power cable of this appliance is damaged, it must be replaced with a special power cord or special appliance power cable, which is available from the manufacturer or its Customer Service.
- ▶ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

## 16.1 Malfunctions

Fault	Cause and troubleshooting
The appliance is not working.	<p>The circuit breaker in the fuse box has tripped.</p> <ul style="list-style-type: none"> <li>▶ Check the circuit breaker in the fuse box.</li> </ul> <hr/> <p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>▶ Check whether the lighting in your room or other appliances are working.</li> </ul>
The appliance does not switch off fully at the end of a cooking time.	<p>At the end of a cooking time, the appliance stops heating up. The oven light and cooling fan do not switch off. For types of heating with recirculation, the fan continues to run in the back wall of the cooking compartment.</p> <ul style="list-style-type: none"> <li>▶ Turn the function selector to the off position.</li> <li>✓ The appliance is switched off.</li> <li>✓ The oven light and the fan in the back wall are switched off.</li> <li>✓ The cooling fan switches off automatically as soon as the appliance has cooled down.</li> </ul>
The time flashes in the display.	<p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>▶ Reset the time.</li> </ul>
⊞ lights up in the display and no settings can be made on the appliance.	<p>Childproof lock is activated.</p> <ul style="list-style-type: none"> <li>▶ Deactivate the child safety lock.</li> </ul>
A message with E appears in the display, e.g. E05-32.	<p>Electronics fault</p> <ol style="list-style-type: none"> <li>1. Press the ⊞ button. <ul style="list-style-type: none"> <li>▶ If required, reset the time.</li> <li>✓ If the fault was a one-off, the error message disappears.</li> </ul> </li> <li>2. If the error message appears again, call the after-sales service. Quote the exact error message and the E no. of your appliance. <ul style="list-style-type: none"> <li>→ "Customer Service", Page 21</li> </ul> </li> </ol>
The cooking result is not satisfactory.	<p>Settings were unsuitable. Adjustment values, e.g. temperature or cooking time, depend on the recipe, quantity and food.</p> <ul style="list-style-type: none"> <li>▶ Next time, set lower or higher values.</li> </ul> <div style="text-align: center;">  </div>

## 16.2 Replacing the oven light bulb

If the light in the cooking compartment fails, change the oven light bulb.

**Note:** Heat-resistant, 40 - 43-watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers. Only use these bulbs. Hold the new halogen bulbs only with a clean, dry towel. This increases the service life of the bulb.

### ⚠ **WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

### ⚠ **WARNING – Risk of electric shock!**

When changing the bulb, the bulb socket contacts are live.

- ▶ Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- ▶ Also unplug the appliance from the mains or switch off the fuse in the fuse box.

### ⚠ **WARNING – Risk of injury!**

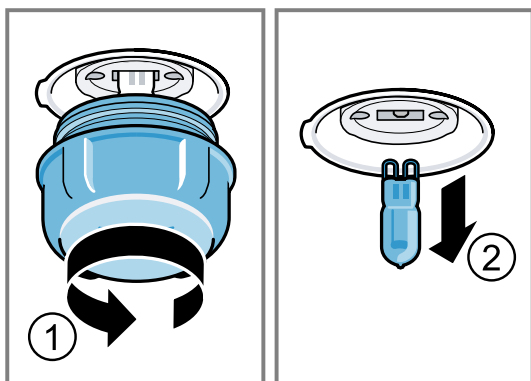
The glass cover may already have broken due to external influences or it may break due to excessive pressure when being installed or removed.

- ▶ Exercise caution when installing or removing the glass cover.
- ▶ Use gloves or a tea towel.

### **Requirements**

- The appliance is disconnected from the power supply.
- The cooking compartment has cooled down.

- You must have a new halogen lamp to replace the old one.
1. Place a tea towel in the cooking compartment to prevent damage.
  2. Turn the glass cover anti-clockwise to remove it ①.
  3. Pull out the halogen bulb without turning it ②.



4. Insert the new halogen bulb and press it firmly into the socket.  
Make sure that the pins are positioned correctly.
5. Depending on the appliance model, the glass cover may have a sealing ring. Attach the sealing ring.
6. Screw in the glass cover.
7. Remove the tea towel from the cooking compartment.
8. Connect the appliance to the power supply.

## 17 Disposal

### 17.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.  
Information about current disposal methods are available from your specialist dealer or local authority.



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.

## 18 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Directive can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area. Furthermore, our Customer Service will continue to provide you with other function-relevant and storable genuine spare parts for up to 15 years from the date on which your appliance was placed on the market. For more information, please contact our Customer Service team.

**Note:** Under the terms of the manufacturer's warranty the use of Customer Service is free of charge.

Detailed information about the warranty period and the warranty conditions in your country is available via the QR code on the enclosed document on service contacts and warranty conditions, from our customer service or on our website.

You can find the contact details for our customer service via the QR code on the enclosed document on service contacts and warranty conditions or on our website. This product contains light sources from energy efficiency class G.

You can find the information required as per Regulations (EU) 65/2014, (EU) 66/2014 and (EU) 2023/826 online at [www.neff-home.com](http://www.neff-home.com) on the product and service pages for your appliance, in the area of user manuals and additional documents.

### 18.1 Product number (E-Nr.) and production number (FD)

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD), which you can find on the appliance's rating plate. The rating plate bearing these numbers can be found on the base of the appliance when you open the appliance door.



Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

## 19 How it works

Here, you can find the ideal settings for various types of food as well as the best accessories and cookware. We have perfectly tailored these recommendations to your appliance.

### 19.1 General cooking tips

Take note of the following information when cooking all types of food.

- The temperature and cooking time depend on the amount of food and the recipe. Settings ranges are specified for this reason. Try using the lower values to start with.
- The setting values apply to food placed in the cooking compartment while the cooking compartment is still cold. If you want to preheat anyway, do not place accessories into the cooking compartment until it has finished preheating.
- Remove any accessories that are not being used from the cooking compartment.

#### ATTENTION

Acidic food may damage the wire rack

- ▶ Do not place acidic food, such as fruit or food with an acidic marinade directly on the wire rack.

#### Information for those allergic to nickel

In rare cases, small amounts of nickel may pass into the food.

You can buy suitable accessories from customer service, from specialist retailers or online.

→ "Other accessories", Page 9

### 19.2 Notes on baking

When baking, use the shelf positions indicated.

Baking on one level	Height
Deep baked goods or tin on wire rack	2
Flat baked goods or goods in a baking tray	3
Baking on two levels	Height
Universal pan	3
Baking tray	1
Baking tins on the wire rack:	Height
First wire rack	3
Second wire rack	1
Baking on three levels	Height
Baking tray	4
Universal pan	3
Baking tray	1

#### Notes

- When baking on several layers, use hot air. Baked goods that are placed in the oven at the same time will not necessarily be ready at the same time.
- Place dishes next to each other or offset one above the other in the cooking chamber.
- For best results, we recommend using dark-coloured metal baking tins.

### 19.3 Notes on roasting and grilling

The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry, meat or fish is placed into a cold cooking compartment.

- The larger the poultry, meat or fish, the lower the cooking temperature and the longer the cooking time.
- Turn the poultry, meat or fish after approx. 1/2 to 2/3 of the time listed.
- When you turn poultry, ensure that the breast side or skin side is underneath to begin with.

#### Roasting and grilling on the wire rack

Roasting on the wire rack works particularly well for large poultry or for multiple pieces at the same time.

- Depending on the size and type of the food to be roasted, add up to 1/2 litre water to the universal pan. You can make a sauce from the juices that are collected. This also means that less smoke is produced and the cooking compartment does not become as dirty.
- Keep the appliance door closed when using the grill. Never grill with the appliance door open.
- Place the food to be grilled on the wire rack. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. This means that any dripping fat is caught.

#### Roasting in cookware

When preparing food in cookware with a lid, the cooking compartment remains cleaner.

Follow the manufacturer's instructions for your roasting dishes. Glass cookware is best.

#### Cookware without lid

- Use a deep roasting dish.
- Place the cookware onto the wire rack.
- If you do not have any suitable cookware, use the universal pan.

#### Cookware with lid

- Place the cookware onto the wire rack.
- Meat, poultry and fish can also become crispy in a covered roasting dish. Use a roasting dish with a glass lid. Set a higher temperature.

#### ⚠ WARNING – Risk of injury!

If hot glass cookware is placed on a wet or cold surface, the glass may shatter.

- ▶ Place hot glass ovenware on a dry mat after cooking.

#### ⚠ WARNING – Risk of scalding!

Very hot steam may escape when the lid is opened after cooking. Steam may not be visible, depending on the temperature.

- ▶ Lift the lid in such a way that the hot steam can escape away from you.
- ▶ Keep children away from the appliance.












### 19.4 List of foods

Recommended settings for a variety of foods, sorted into food categories.

## Recommended settings for various types of food

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Sponge cake, simple	Ring-shaped tin or Loaf tin	2	≡	150-170	50-70
Sponge cake, delicate (spring-form tin)	Ring-shaped tin or Loaf tin	2	≡	150-170	60-80
Cake, 2 levels	Ring-shaped tin or Loaf tin	3+1	⌘	140-150	70-85
Fruit tart or cheesecake with shortcrust pastry base	Springform cake tin, diameter 26 cm.	2	≡	170-190	55-80
Brioche, 900 g, unfilled	Springform cake tin Ø 28 cm	2	⌘	155	25-40
Fatless sponge cake, 6 eggs	Springform cake tin Ø 28 cm	2	≡	150-160 <sup>1</sup>	30-40
Marble cake, 2 kg	Universal pan	3	⌘	170	30-50
Swiss roll	Universal pan	3	⌘	180-200 <sup>1</sup>	10-15
Nussecken, 1.6 kg	Universal pan	3	⌘	165	25-45
Shortcrust tart with moist topping	Universal pan	2	≡	160-180	55-95
Butter cake, 900 g	Universal pan	3	⌘	150	20-35
Yeast cake with moist topping	Universal pan	3	≡	180-200	30-55
Muffins	Muffin tray	2	≡	170-190	20-40
Small yeast cakes	Universal pan	3	≡	160-180	25-35
Biscuits	Universal pan	3	≡	140-160	15-25
Biscuits, 2 levels	Universal pan + Baking tray	3+1	⌘	140-160	15-25
Biscuits, 3 levels	Universal pan + x 2 Baking tray	4+3+1	⌘	140-160	15-25
Meringues	Universal pan	3	⌘	80-90 <sup>1</sup>	120-150
Bread, 1000 g (in a loaf tin or free-form)	Universal pan or Loaf tin	2	⌘	<b>1.</b> 210-220 <sup>1</sup> <b>2.</b> 180-190 <sup>1</sup>	<b>1.</b> 10-15 <b>2.</b> 40-50
Pizza, fresh, on a baking tray	Universal pan	2	≡	200-220	25-35
Pizza, fresh, on a baking tray	Universal pan	3	⌘	180-200	20-30
Pizza, fresh, thin-crust, on a pizza tray	Pizza tray	2	≡	250-270 <sup>1</sup>	15-20
Pizza, fresh, thin-crust, on a pizza tray	Pizza tray	2	⌘	250-270 <sup>1</sup>	8-13
Quiche	Tart dish or tin or Black tray	1	≡	210-230	30-40
Quiche	Tart dish or tin or Black tray	2	⌘	190-210	25-35
Börek	Universal pan	1	≡	180-200	40-50
Bake, savoury, cooked ingredients	Ovenproof dish	2	≡	200-220	30-60

<sup>1</sup> Preheat the appliance.

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Chicken, 1.3 kg, unstuffed	Uncovered cookware	2		200-220	60-70
Small chicken portions, 250 g each	Uncovered cookware	3		220-230	30-35
Goose, unstuffed, 3 kg	Uncovered cookware	2		<b>1.</b> 140 <b>2.</b> 160	<b>1.</b> 130-140 <b>2.</b> 50-60
Joint of pork without rind, e.g. neck, 1.5 kg	Uncovered cookware	2		160-170	130-150
Fillet of beef, medium, 1 kg	Wire rack + Universal pan	3		210-220	40-50 <sup>1</sup>
Pot-roasted beef, 1.5 kg <sup>2</sup>	Covered cookware	2		200-220	130-150
Sirloin, medium, 1.5 kg	Wire rack + Universal pan	3		200-220	60-70 <sup>1</sup>
Burger, 3-4 cm thick <sup>3</sup>	Wire rack	4			25-30 <sup>4</sup>
Leg of lamb, boned, medium, 1.0 kg, tied <sup>5</sup>	Uncovered cookware	2		170-190	70-80 <sup>6</sup>
Fish, grilled, whole, 300 g, e.g. trout <sup>7</sup>	Wire rack	2		160-180	20-30

## Yoghurt



Use your appliance to make yoghurt.

### Preparing yoghurt

1. Remove the accessories and shelf supports from the cooking compartment.
2. Pour the previously prepared yoghurt mixture into small containers, e.g. into cups or small jars.

3. Cover the containers with foil, e. g. with cling film.
4. Place the containers on the cooking compartment floor.
5. Set the appliance according to the recommended setting.
6. After making the yoghurt, leave it to cool in the refrigerator.

### Recommended settings for desserts

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Yoghurt	Individual moulds	Cooking compartment floor	<b>1.</b>  <b>2.</b> 	<b>1.</b> 100 <b>2.</b> -	<b>1.</b> - <sup>8</sup> <b>2.</b> 8-9 h

<sup>1</sup> Turn the dish between halfway and two-thirds through the cooking time.

<sup>2</sup> At the start, add liquid to the cookware so that at least 2/3 of the joint is covered in liquid

<sup>3</sup> Slide the universal pan in underneath at shelf position 2.

<sup>4</sup> Turn the dish 2/3 of the way through the cooking time.

<sup>5</sup> Pour water into the dish so that it covers the base.

<sup>6</sup> Do not turn the food.

<sup>7</sup> Slide the universal pan underneath the wire rack.

<sup>8</sup> Preheat the appliance for 15 minutes. Do not use the rapid heating function.












## 19.5 Meals and tips for cooking for Great Britain

Recommended settings for meals with British cooking habits.


Also follow the instructions in the individual sections. This section contains only special additional information relating to British meals and cooking habits.

### Baking

#### Recommended settings for baking on one level



Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Victoria sponge cake	x 2 Baking tin, dia. 20 cm	2		150-170 <sup>1</sup>	15-25
Rich fruit cake	Deep, 23 cm diameter tin	2		140-150	180-210
Fruit Pie	20 cm diameter plate or Pie tin	2		160-170	60-70
Fruit Pie	20 cm diameter plate or Pie tin	2		170-190	60-75
(White) Bread	Loaf tin, 1 x 900 g or 2 x 450 g	2		190-210 <sup>1</sup>	25-40
Scones	Baking sheet on wire rack	3		190-200 <sup>2</sup>	10-15
Biscuits	Baking sheet on wire rack	3		140-160 <sup>1</sup>	10-20
Small cakes (12-cup-tin)	12-cup-tin	3		150 <sup>3</sup>	25-35
Pavlova	Baking sheet on wire rack	3		90-100 <sup>4</sup>	160-180
Yorkshire pudding	12-cup-tin	3		200-220 <sup>5</sup>	18-25
Yorkshire pudding	12-cup-tin	3		200-220 <sup>5</sup>	15-25

#### Recommended settings for baking on several levels

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Victoria Sponge Cake, 2 levels	x 4 Baking tin, dia. 20 cm	3+1		150-160 <sup>2</sup>	20-30

### Grilling

#### Recommended settings for pork

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Bacon rashers <sup>6</sup>	Wire rack	3		Int / 7	1. side 4-5 2. side 3-4
Sausages, thickness 2-4 cm	Wire rack	3		Int / 7	10-15 <sup>9</sup>

<sup>1</sup> Preheat the appliance. Do not use the rapid heating function.

<sup>2</sup> Preheat the appliance.

<sup>3</sup> Preheat the appliance for five minutes. Do not use the rapid heating function.


<sup>4</sup> Preheat the appliance to 150 °C using HotAir.

<sup>5</sup> Preheat the appliance for 20 minutes.


<sup>6</sup> Slide the universal pan underneath the wire rack.

<sup>7</sup> Preheat the appliance for 5 minutes.

<sup>8</sup> Turn the food several times.

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
				1	
Gammon joint	Uncovered cookware	2		170-180	25+20 <sup>2</sup>

### Recommended settings for poultry

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Chicken, whole <sup>3</sup>	Wire rack	2		170-180	25+20

### Roasting and braising

#### Cooking tips for roasting and braising

Follow this information when frying or braising poultry or meat.

Calculating the cooking time, e.g. 20+35:





- To calculate the cooking time, assume 20 minutes per 500 g of meat. Then add an extra 35 minutes to that figure.

- For 1.5 kg, the cooking time would therefore be 95 minutes.



Cooking time range, e.g. 10-15:

- Your food will be ready within the specified range of time (in minutes).




### Recommended settings for meat

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Beef, Top side / Top rump	Uncovered cookware	2		170	40+30
Lamb, leg (bone-in)	Uncovered cookware	2		160-170	25+15
Casserole, diced meat (beef, pork, lamb), 500 g meat	Covered cookware	2		140	120-140
Complete meal, with chicken	x 2 Wire rack + Universal pan	4+1		180, then 200 (yorkshire pudding)	chicken: (25 +25) + 20 for yorkshire pudding


### Recommended settings for pork

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Belly	Uncovered cookware	2	1.  2. 	1. 170-180 2. 250	1. 30+30 2. 3-5 <sup>2</sup>

### Recommended settings for poultry

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Chicken, whole	Wire rack	2		170-180	25+15
Turkey, crown	Wire rack	2		140-150	20+25
Turkey, whole, 4-8 kg	Wire rack	1		150-160	12+12

### Recommended settings for fish

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Fish, braised, whole 300 g, e.g. trout	Covered cookware	2		170-190	25-35

<sup>1</sup> Preheat the appliance for 3 minutes.

<sup>2</sup> Do not turn the food.

<sup>3</sup> Slide the universal pan underneath the wire rack.

## 19.6 Test dishes

The information in this section is provided for test institutes to facilitate testing of the appliance in accordance with EN 60350-1.

### Baking

- The setting values apply to food that is placed into a cold cooking compartment.
- Take note of the information on preheating in the recommended settings tables. These setting values apply without rapid heat-up.
- For baking, use the lower of the temperatures indicated first.
- Items that are placed in the appliance on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

- Shelf positions when baking on 2 levels:
  - Universal pan: Shelf position 3
  - Baking tray: Shelf position 1
  - Baking tins on the wire rack:
    - First wire rack: Shelf position 3
    - Second wire rack: Shelf position 1
- Shelf positions when baking on 3 levels:
  - Baking tray: Shelf position 5
  - Universal pan: Shelf position 3
  - Baking tray: Shelf position 1
- Hot water sponge cake
  - When baking on 2 levels, place the springform tins each in the centre of the wire racks.
  - As an alternative to a pan support, you can also use the Air Fry baking tray offered by us.

### Recommended settings for baking

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Shortbread	Universal pan	3	≡	140-150 <sup>1</sup>	25-35
Shortbread	Universal pan	3	⌘	140-150 <sup>1</sup>	20-30
Viennese whirls, 2 levels	Universal pan + Baking tray	3+1	⌘	140-150 <sup>1</sup>	25-35
Viennese whirls, 3 levels	Universal pan + x 2 Baking tray	4+3+1	⌘	130-140 <sup>1</sup>	35-55
Small Cakes	Universal pan	3	≡	150-160 <sup>1</sup>	25-35
Small Cakes	Universal pan	3	⌘	150 <sup>1</sup>	20-30
Small Cakes	Universal pan	3	⌘	155	25-40
Small Cakes, 2 levels	Universal pan + Baking tray	3+1	⌘	150 <sup>1</sup>	25-35
Small Cakes, 3 levels	Universal pan + x 2 Baking tray	4+3+1	⌘	140 <sup>1</sup>	30-40
Hot water sponge cake	Springform cake tin, diameter 26 cm.	2	≡	160-170 <sup>2</sup>	25-35
Hot water sponge cake	Springform cake tin, diameter 26 cm.	2	⌘	160	25-45
Hot water sponge cake, 2 levels	Springform cake tin, diameter 26 cm.	3+1	⌘	150-160 <sup>2</sup>	35-50

### Grilling

#### Recommended settings for grilling

Food	Accessory/cookware	Height	Type of heating	Temperature in °C	Cooking time in mins
Toasting bread	Wire rack	4	⌘	In / 1	0.5-1.5

<sup>1</sup> Preheat the appliance for five minutes. Do not use the rapid heating function.

<sup>2</sup> Preheat the appliance. Do not use the rapid heating function.

## 20 Installation instructions


Observe this information when installing the appliance.




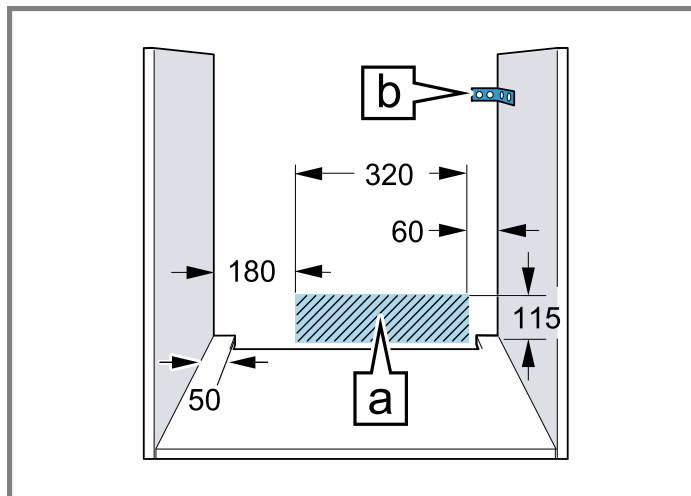
mm

### 20.1 General installation instructions

Follow these instructions before you start installing the appliance.

- The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for damages incurred as a result of incorrect installation.
- Do not use the door handle for the transport or installation.
- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
- Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.
- Proceed in accordance with the installation sheets for installing accessories.
- Fitted units must be heat-resistant up to 95 °C, and adjacent unit fronts up to 70 °C.
- Do not install the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.
- Cut-out work on the units should be carried out before installing the appliance. Remove any shavings. Otherwise, the correct operation of electrical components may be adversely affected.
- The appliance may be installed at a height of less than 850 mm above the floor.
- Position the appliance on a horizontal surface.
- The mains socket for the appliance must either be located in the hatched area  or outside of the area where the appliance is installed.

Any unsecured units must be secured to the wall using a standard bracket .



- Wear protective gloves so that you do not cut yourself. Parts that are accessible during installation may have sharp edges.
- Dimensions of the figures in mm.

#### **WARNING – Risk of electric shock!**

Once the appliance has been installed, the openings in the back panel of the appliance must not be accessible to children, not even through the drawers and kitchen cabinets underneath. This must be ensured through the installation. In the case of an island unit, a closed back panel is required.

#### **WARNING – Risk of fire!**

It is dangerous to use an extended power cord and non-approved adapters.

- ▶ Do not use extension cables or multiple socket strips.
- ▶ Only use adapters and power cords approved by the manufacturer.
- ▶ If the power cord is too short and a longer one is not available, please contact an electrician to have the domestic installation adapted.

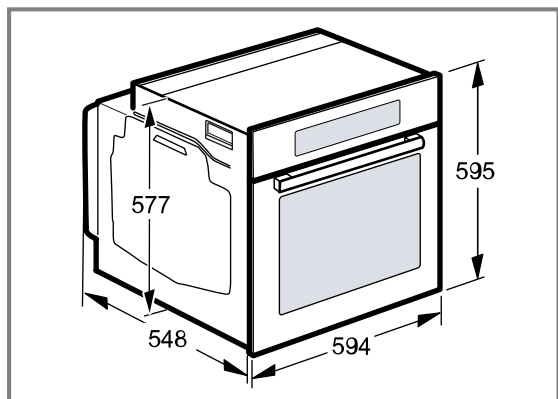
#### **ATTENTION**

Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.

- ▶ Do not carry or hold the appliance by the door handle.

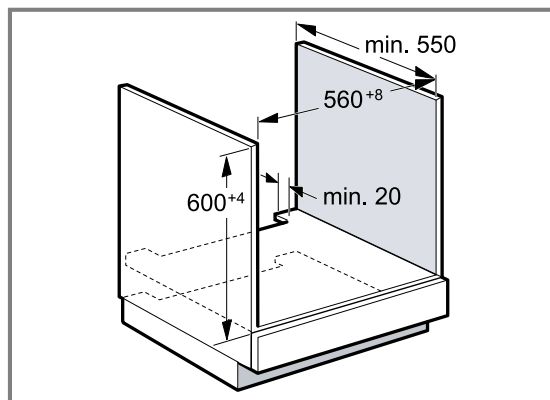
## 20.2 Appliance dimensions

You will find the dimensions of the appliance here



## 20.3 Installation below a worktop

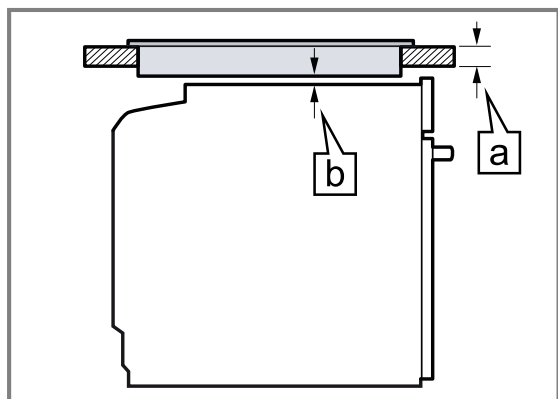
Observe the installation dimensions and the installation instructions when installing below a worktop.



- To ventilate the appliance, the intermediate floor must have a ventilation cut-out.
- In combination with induction hobs, the gap between the worktop and appliance must not be sealed using additional strips.
- The worktop must be secured to the fitted unit.
- Observe any available installation instructions for the hob.
- Observe different national installation instructions for the hob.
- Observe the worktop depth of min. 600 mm.
- When installing under a gas hob, ensure that the appliance does not come into contact with the gas connection of the gas hob.
- If necessary, call a qualified specialist for gas installation.

## 20.4 Installing below a hob

If the appliance is installed below a hob, the following minimum dimensions must be adhered to (including substructure, if applicable).

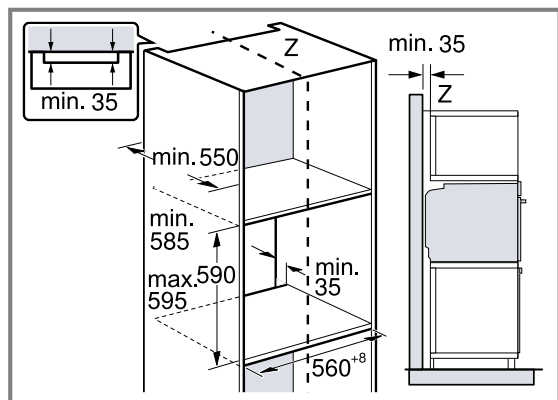


The minimum worktop thickness **b** is based on the required minimum clearance **a**.

Hob type	a raised in mm	a flush in mm	b in mm
Induction hob	37	38	5
Full-surface induction hob	47	48	5
Gas hob	30	38	5
Electric hob	27	30	2

## 20.5 Installation in a tall unit

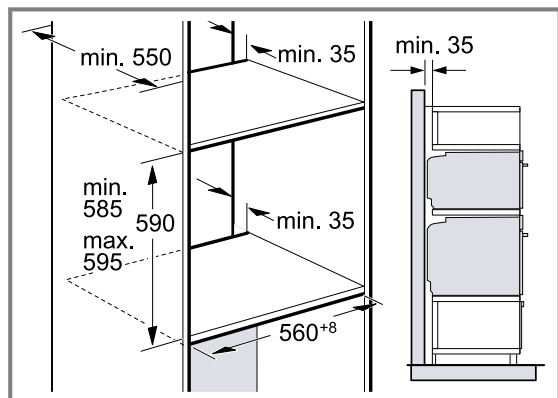
Observe the installation dimensions and the installation instructions when installing in a tall unit.



- To ventilate the appliance, the intermediate floors must have a ventilation cut-out.
- Only fit the appliance up to a height which allows accessories to be easily removed.

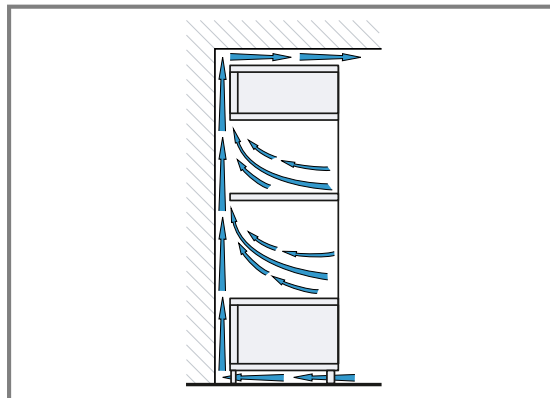
## 20.6 Installing two appliances on top of each other

Your appliance can also be installed above or below another appliance. Observe the installation dimensions and the installation instructions when installing appliances on top of each other.



- To ventilate the appliances, the intermediate floor must have a ventilation cut-out.
- To ensure sufficient ventilation of the two appliances, there must be a ventilation opening of at least 200 cm<sup>2</sup> in the base area. To do this, trim the base panel or fit a ventilation grille.

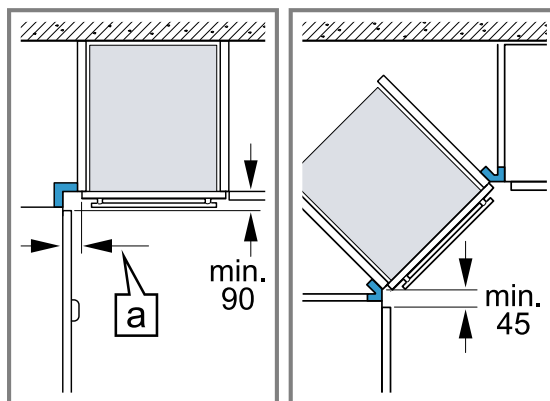
- Ensure that air exchange is guaranteed in accordance with the diagram.



- Only fit appliances up to a height that allows accessories to be easily removed.

## 20.7 Corner installation

Observe the installation dimensions and the installation instructions when installing in a corner.



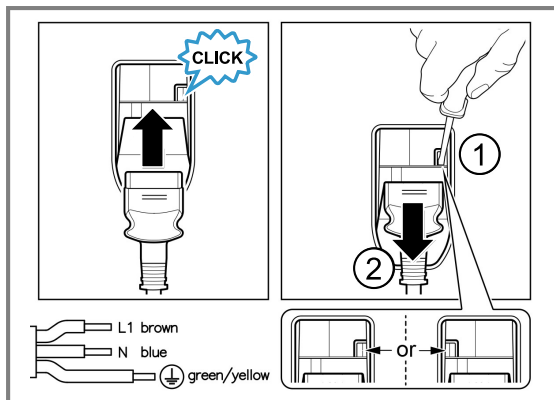
- To ensure that the appliance door can be opened, you must take the minimum dimensions into consideration when installing in a corner. The dimension  $\boxed{a}$  is dependent on the thickness of the unit front and the handle.

## 20.8 Electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- The appliance corresponds to protection class I and must only be operated with a protective earth connection.
- The fuse protection must correspond to the power rating specified on the appliance's rating plate and to the local regulations.
- The appliance must be disconnected from the power supply whenever installation work is being carried out.
- The appliance must only be connected using the power cable provided.

- The power cable must be plugged in at the rear of the appliance until you hear a clicking sound. A 3 m power cable can be obtained from customer service.



- The power cable must only be replaced with a cable from the original manufacturer. This is available from after-sales service.
- Contact protection must be guaranteed by the installation.

### Electrically connect the appliance with the protective contact plug

**Note:** The appliance must only be connected to a protective contact socket that has been correctly installed.

- ▶ Insert the plug into the protective contact socket. When the appliance is installed, the mains plug of the power cord must be freely accessible. If free access is not possible, an isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

### Electrically connecting an appliance without a protective contact plug

**Note:** Only licensed specialists may connect the appliance. Damage caused by incorrect connection is not covered under the warranty.

An isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

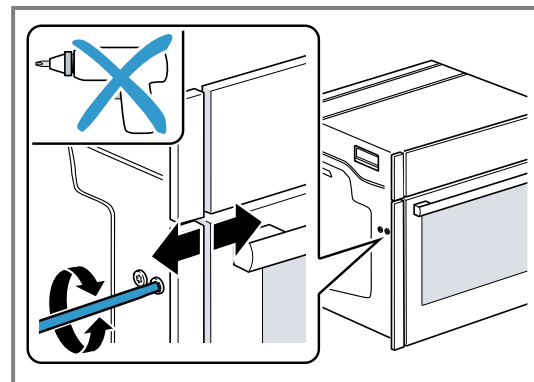
1. Identify the phase and neutral conductors in the socket. The appliance may be damaged if it is not connected correctly.
2. Connect the hob in accordance with the connection diagram. See the rating plate for the voltage.
3. Connect the wires of the mains power cable according to the colour coding:
  - ▶ Green/yellow = Protective conductor ⊕
  - ▶ Blue = Neutral conductor
  - ▶ Brown = Phase (external conductor)

## 20.9 Installing the appliance

### Notes

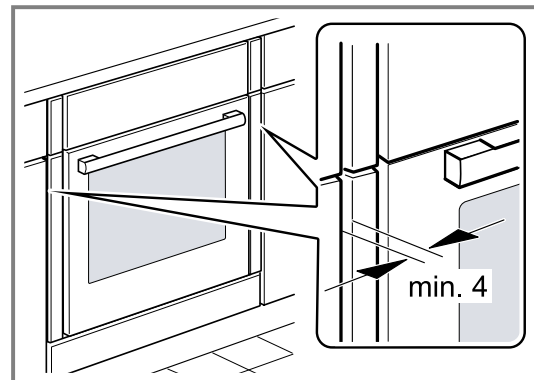
- Do not use a cordless screwdriver to secure the panels. This may damage the panels.
  - The transit bolts must be kept in case the appliance is transported at a later time.
1. Open the appliance door slightly and pull the red triangular transport locks to the outside.

2. If required, you can adjust the gap between the appliance door and the panels using the adjustment screws on the left and right.



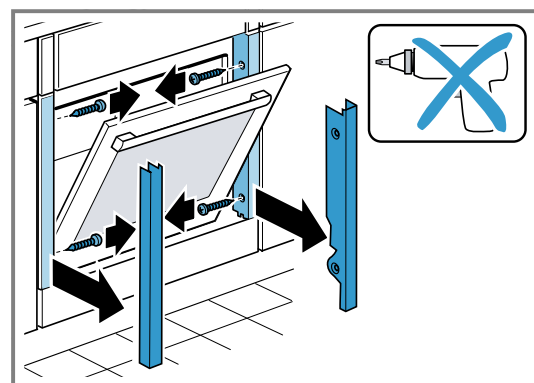
Turning the screws clockwise makes the gap larger  
Turning the screws anti-clockwise makes the gap smaller

3. Push the appliance in fully. Do not kink or trap the connection cable, or route it over sharp edges.
4. Centre the appliance.



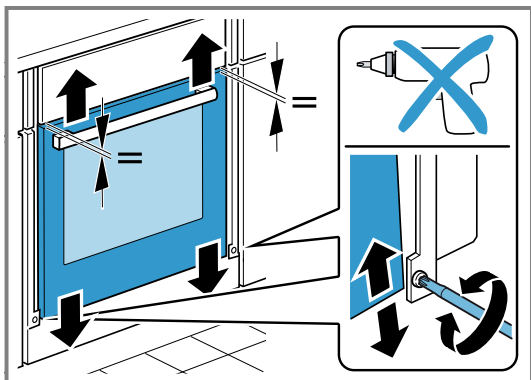
There must be an air gap of at least 4 mm between the appliance and adjacent unit fronts.

5. Open the appliance door slightly and unscrew panels on the left and right.



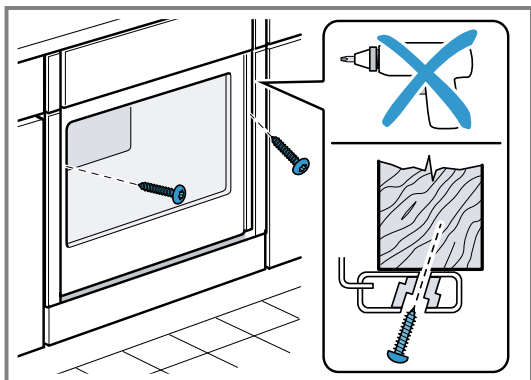
6. Close the appliance door.

7. If required, you can adjust the height of the appliance door using the adjustment screws on the left and right.

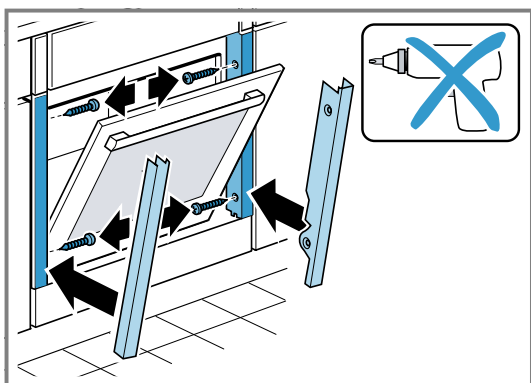


Turning the screws clockwise makes the gap smaller  
Turning the screws anti-clockwise makes the gap larger

8. Screw the appliance into place.



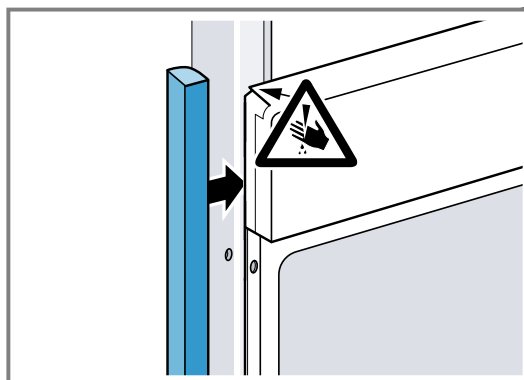
9. Open the appliance door slightly, then refit the panels and screw them in place, first at the top and then at the bottom.



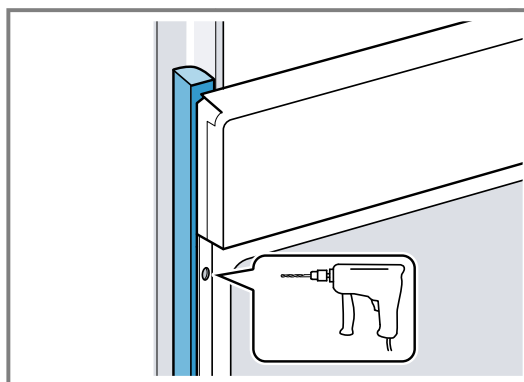
**Note:** The gap between the worktop and the appliance must not be closed by additional battens. Thermal insulation strips must not be fitted to the side panels of the surround unit.

## 20.10 For handleless kitchens with vertical bar handle strips:

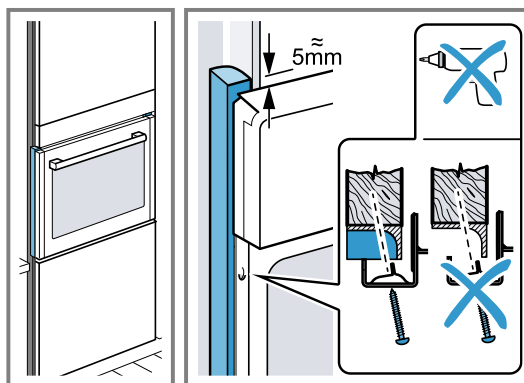
1. Attach a suitable filling piece on both sides in order to cover any sharp edges and to guarantee safe installation.



2. Secure the filling piece to the unit.  
3. Pre-drill the filling piece and the unit to establish a screw connection.



4. Secure the appliance using a suitable screw.



## 20.11 Removing the appliance

1. Disconnect the appliance from the power supply.
2. Undo the fastening screws.
3. Lift the appliance slightly and pull it out completely.







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