



















COOKING FUNCTIONS GUIDE

-  CircoTherm® – forced air system ideal for cooking on 3 levels (shelves 1,3,4). This operates at lower temperatures which keeps your oven cleaner because there is less spitting and soiling.
-  CircoTherm® Intensive – this setting uses the bottom elements at the same time. It's great for items such as frozen pizzas as you can achieve a crispy base and also for pastry tarts and deep dish items.
-  Bread baking – provides a higher temperature for crusty golden loaves.
-  Defrost – circulates room temperature air around the food.
-  Top/bottom heat – for conventional single shelf cooking (using shelf level 2 to give centre oven temperature). Ideal for double crust pies and rich fruit cakes.
-  Bottom heat – ideal for casseroles, water bath cooking, baking pastry blind.
-  Top heat – perfect for flash browning dishes like cauliflower or macaroni cheese when you need to achieve a gratin finish.
-  Full surface grill – thermostatically controlled. ALWAYS GRILL WITH THE DOOR CLOSED.
-  Centre surface grill – great for times when you only need to grill a few items. ALWAYS GRILL WITH THE DOOR CLOSED.
-  CircoRoasting – the grill element cycles on and off alternately and the fan distributes the heat to give a rotisserie effect.
-  Dough proving – allows fast gentle moist rising of bread and yeast doughs.
-  Low temperature cooking – a special setting for hob sealed prime cuts of meat and poultry. Meat/poultry is placed in a pre-heated dish and transferred into the oven. The low temperature setting uses a fixed temperature to gently and slowly tenderise without overcooking, resulting in meat/poultry that is pink, juicy and melts in the mouth.
-  Steam setting – for use with System Steamer accessory only.
-  Keep warm – typically 66°C to 120°C and can be used to keep prepared food warm.
-  Plate warming setting – hot air is circulated at 65°C to safely warm crockery.
-  Rapid heat up – reduces pre-heating times when appropriate.
-  Oven cleaning – this is a function for use when your oven has CeramiClean® liners. It introduces additional heat to ensure the liners work more effectively.
-  Pyrolytic cleaning – applicable to the C67P70 compact appliance and B15P42/B16P42 single ovens.

TEMPERATURE CONVERSION CHART

CircoTherm® °C	Conventional °F	Electric °C	Gas Mark
100°C	200°F	100°C	¼
110°C	225°F	110°C	¼
120°C	250°F	130°C	½
130°C	275°F	140°C	1
140°C	300°F	150°C	2
150°C	325°F	160°C	3
160°C	350-375°F	180-190°C	4-5
170°C	400°F	200°C	6
180°C	425°F	220°C	7
190°C	450°F	230°C	8
200°C	475°F	250°C	9

IMPORTANT NOTE: The above conversion chart is for your guidance only. Slight variations in temperature can be expected during the cooking period. This in no way should affect the finished product.



GETTING STARTED WITH YOUR NEFF OVEN

USEFUL NUMBERS:

Customer Service: 0844 892 8989

Product Advice: 0844 892 8926

Replacement Spare Parts & Accessories: 0844 892 8921

The Recipe Collection order line: 0844 892 9039

www.neff.co.uk



YOUR NEW NEFF OVEN

We are delighted you have chosen your new Neff oven and hope that you will find this handy guide useful.

There are tips about using your oven for the first time and a function guide to refer to when you need to.

SETTING THE CLOCK

After connecting to the mains the display 0:00 will blink. Press the ◀▶ button until the clockface symbol appears below the flashing 12:00. Use the rotary button to alter to time of day. Touch the button to confirm.

BEFORE USING THE OVEN FOR THE FIRST TIME

Select CircoTherm® or Top/bottom heat function and turn to 220°C for 1 hour for the initial burnoff. Please ensure that all packaging has been removed and the accessories have been washed in warm soapy water to remove any grease.

USING THE TIMER

To use the minute minder press the ◀▶ button to show a ⏰ symbol. Use the rotary button to enter the time, the oven will set this time after a few seconds delay, then start counting down. An acoustic signal will sound until it is cancelled. This function will work independently of the oven so you can use it to remind you, whenever you like.

TO SET THE OVEN FOR AN AUTOMATIC START/STOP COOKING PERIOD

Select the cooking function and press the ◀▶ to show the ⏸ symbol and use the rotary button to enter the cooking duration (how long the food needs to cook for). Press the ◀▶ again to ⏸ and use the rotary button to select the end time (the time you want the food to be ready for).



CIRCO THERM® ROASTING CHART

Meat	Oven Temp °C (CircoTherm®)	Approximate Cooking Time	Special Instructions
Beef	160°C	Rare – 20 minutes per lb plus 20 minutes Medium – 25 minutes per lb plus 25 minutes Well done – 30 minutes per lb plus 30 minutes	Roast uncovered. Do not add any extra fat. Dry roast tender cuts only – for tougher cuts pot roast.
Beef Fillet	180°C	Medium rare – 12-15 minutes per lb	
Chicken	160°C	25 minutes per lb plus 25 minutes	If stuffed, add weight of stuffing to the weight of the bird to calculate time. Insert skewer between thigh and breast to ensure juices run clear.
Duck & Goose	160°C	25-30 minutes per lb	Roast uncovered. Pierce skin during roasting to allow fat to run off. Brush with water, sprinkle with salt.
Lamb	160°C	Medium – 25 minutes per lb plus 25 minutes Well done – 30 minutes per lb plus 30 minutes	Roast uncovered. If using probe insert in the meaty section, avoid contact with bone.
Pheasant	170°C	30-35 minutes per lb plus 30 minutes	Place bacon on breasts to prevent drying. Remove bacon for the last 10 minutes to brown the top.
Pork	160°C, increase to 190°C	30-35 minutes per lb plus 35 minutes	Rub skin with oil. Sprinkle with salt. Increase temperature for the last 20 minutes, or use CircoRoasting for last 20 minutes.
Turkey (unstuffed)	160°C	8-12lbs same as chicken 12-20lbs 15 minutes per lb plus 15 minutes 20lbs & over 12 minutes per lb plus 12 minutes	Brush with melted butter or margarine if desired. Cover with foil. Uncover for the last half hour. Insert skewer in the thickest part of the thigh to ensure the juices run clear. Add stuffing to weight to determine cooking time.
GENERAL INSTRUCTIONS:		EXTRA THICK joints may take longer to cook than long thin joints. All times given above are for meats that are at room temperature. Times given above are meant as a guide only and may vary according to personal taste. All meats should be rested for 5-10 minutes before serving. This allows the juices to settle. During this time the internal temperature will increase slightly.	
When roasting, place the meat on the wire shelf over the roasting pan – as one unit in an appropriate shelf position.			