

Making cooking as much fun as eating

Please read this instruction manual. Then you will be able to use all the technical advantages your cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual parts of your new cooker. And we will show you how to make settings step by step - simple!

The tables list the settings and shelf positions for numerous well-known dishes, all of which are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instruction manual

HBM 43B550 A

en 9000 281 479

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△ Safety information

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

Before installation

Transport damage

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

Electrical connection

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

Information for your safety

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

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Hot cooking compartment

There is a risk of burns.

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

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Accessible parts may become hot during use. To avoid burns young children should be kept away.

There is a risk of fire.

Never store combustible items in the cooking compartment.

Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.

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

There is a risk of scalding

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

There is a risk of burns.

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

Hot accessories and ovenware

There is a risk of burns.

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

Incorrect repairs

There is a risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of authorised persons.

If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

Causes of damage

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

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

Water in the hot cooking compartment

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

Moist food Do not store moist food in the closed cooking

compartment for long periods. This will damage the

enamel.

Fruit juice When baking very moist fruit flan, do not put too much

on the baking tray. Fruit juice dripping from the baking

tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

Cooling with the oven door open

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

damaged over time.

Very dirty oven seal If the oven seal is very dirty, the oven door will no

longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always

keep the oven seal clean.

Oven door as a seat or storage space

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

Transporting the appliance Do not carry or hold the appliance by the door handle.

The door handle cannot support the weight of the

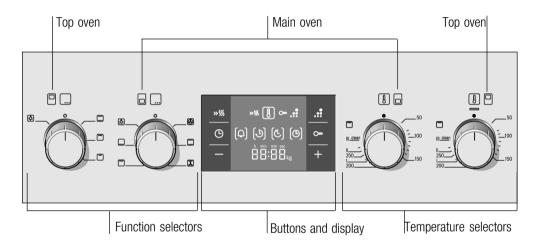
appliance and could break.

Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Details may vary, depending on the appliance model.



Control knobs

The control knobs can be popped out. Simply press the control knob when it is in the off position to pop it in or out.

Buttons

Sensors are located under the individual buttons. They do not need to be pressed firmly. Simply touch the corresponding symbol.

Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.

Butt	on	Use
» \$\$\$	Rapid heating	Heats up the oven particularly quickly.
	Cleaning system	Cleaning system for the self-cleaning surfaces in the cooking compartment.
(Time setting options	Selects the timer \bigcirc , cooking time \checkmark , end time \checkmark or clock \bigcirc .
Cm	Childproof lock	Locks and unlocks the control panel.
_	Minus	Decreases set values.
+	Plus	Increases set values.

The time setting option that is currently selected in the display is indicated by the brackets [] around the corresponding symbol.

Exception: for the clock, the \bigcirc symbol only lights up when you are making changes.

Function selector

Use the function selectors to set the type of heating.

☐ main oven

Set	ting	Use
0	Off position	The main oven is switched off.
	3D hot air*	For cakes and pastries on one or more levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
	Top/bottom heat	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. Heat is emitted evenly from the top and bottom.
	Circulated air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the dish.

Setting	Use
Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The entire area under the grill element becomes hot.
Bottom heating	For preserving, browning and the final baking stage. Heat is emitted from below.
∴ Oven light	Switches on the oven light.

^{*} The type of heating used to determine the energy efficiency class in accordance with EN50304.

□ top oven

Sett	ing	Use
0	Off position	The top oven is switched off.
	Top/bottom heat*	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. Heat is emitted evenly from the top and bottom.
""	Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The entire area under the grill element becomes hot.
"	Grill, small area	For grilling small quantities of steaks, sausages, bread and pieces of fish. The centre part of the grill element becomes hot.
·Ņ.	Oven light	Switches on the oven light.

^{*} The type of heating used to determine the energy efficiency class in accordance with EN50304.

When you make settings, the oven light in the cooking compartment switches on.

Temperature selector

Use the temperature selector to set the temperature, grill setting or cleaning level.

Setting		Meaning	
•	Off position	The oven does not heat up.	
50-270	Temperature range	The temperature in the cooking compartment in °C.	

Setting		Meaning
l, II, III	Grill settings	The grill settings for the Grill, small area and Grill, large area. I = level 1, low II = level 2, medium III = level 3, high
clean	Cleaning level	The setting for the cleaning system.
		When the main oven is heating, the ① symbol lights up in the display. When the top oven is heating, the indicator lamp for the temperature lights up. They go out during heating pauses.
Cook	king partment	The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.
Oven li	ght	During operation, the oven light in the cooking compartment is on. The A setting on the function selector can be used to switch on the light without heating the oven.
Cooling	g fan	The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.
		So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

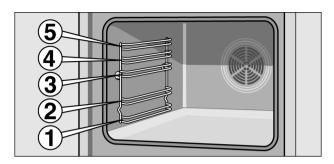
Accessories

You can pull out the accessories two thirds of the way without them tipping. This allows meals to be removed easily.

The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

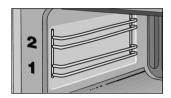
☐ main oven

The accessories can be inserted into the oven at 5 different levels.



□ top oven

The accessories can be inserted into the oven at 2 different levels.



You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.



Enamel baking tray

For cakes and biscuits.

Push the baking tray into the oven with the sloping edge facing towards the oven door.



2 x universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the grid.

Push the universal pan into the oven with the sloping edge facing towards the oven door.



3 x wire rack

For cookware, cake tins, roasts, grilling and frozen meals.



2 x grill tray

Use for grilling in place of the wire rack or as a splatter guard, so that the oven does not become so dirty. Only use the grill tray in the universal pan.

Grilling on the grill tray: only use in the shelf positions 1, 2 and 3.

The grill tray as a splash guard: Insert the universal pan with the grill tray under the wire rack.

Special accessories	You can purchase special accessories from the after-sales service or specialist shops. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.
Pizza tray HEZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Insert shelf HEZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Grill tray HEZ 325000	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with the grill tray under the wire shelf.
Bakestone HEZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
Enamel baking tray HEZ 331000	For cakes and biscuits.

Enamel baking tray with non-stick coating HEZ 331010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Universal pan HEZ 332000	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Universal pan with non-stick coating HEZ 332010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Profi extra-deep pan with insert grid HEZ 333000	Particularly suitable for preparing large quantities of food.
Lid for the Profi extra-deep pan HEZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Glass pan HEZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
3-fold telescopic shelves HEZ 338353	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping.
Universal roasting dish HEZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
Metal roasting dish HEZ 6000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Glass roasting dish HEZ 915001	The glass roasting dish is suitable for pot roasts and casseroles that are cooked in the oven. It is ideally suited to automatic roasting.

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock product no. 612594	To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock.

Before using the appliance for the first time

Here, you will find out what you have to do before preparing food with your oven for the first time. Read the *Safety information* section beforehand.

Setting the clock

Once you have connected the appliance, the (b) symbol and four zeros light up in the display. Set the time.

- 1. Press the (5) button
 The time 12:00 is shown in the display.
- 2. Use the + or button to set the clock.

After a few seconds, the time set is adopted.

Heating up the oven

To get rid of the new cooker smell, heat up the oven when it is empty and closed.

An hour of Top/bottom heat at 240 °C is ideal. Make sure that there are no packaging remains in the cooking compartments.

- Use the function selectors to set Top/bottom heat.
- 2. Set 240 °C on the temperature selectors.

Turn the oven off after one hour. To do this, turn all function selectors to the off position.

Cleaning accessories

Before using the accessories for the first time, clean them thoroughly using hot, soapy water and a soft cloth.

Setting the oven

There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.

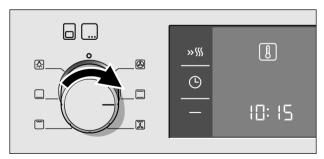
You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

Type of heating and temperature

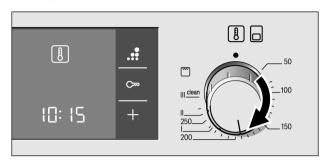
Example in fig.:

in the main oven, set Top/bottom heat and 190 °C.

1. Use the function selector to set the type of heating.



2. Set the temperature or grill setting using the temperature selector.



The oven begins to heat up.

Switching off the oven Changing the settings

Turn the function selector to the off position.

The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

Rapid heating

You can switch on » \(\mathbb{N} \) Rapid heating for the \(\mathbb{m} \) main oven. The main oven will then reach the set temperature particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following heating types are suitable:

- ☐ Top/bottom heat

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

- Set the heating type and temperature for the main oven.
- 2. Press the » \(\) button.

In the display, the » \(\sigma \) symbol lights up. The main oven begins to heat up.

The rapid heating process is complete

A signal sounds. The » \$\mathscr{M}\$ symbol on the display goes out. Place your dish in the main oven.

Cancelling rapid heating

Press the »\ll button. The »\ll symbol on the display goes out.

Setting the time-setting options

The main oven has various time-setting options. You can use the button to access the menu and switch between the individual options. All the time symbols are lit during the time when you can make settings. The brackets [] show you which time-setting options you have currently selected.

A time-setting option which has already been set can be changed directly with the + or - button, when its time symbol is in brackets.

Timer

You can use the timer as a kitchen timer. It runs independently of the cooking compartment. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

- Press button ⑤ once.
 The time symbols light up in the display, and the brackets are around ℚ.
- 2. Set the timer duration with buttons + or -.

 Button + default value = 10 minutes

 Button default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. In the display, symbol $[\citcle]$ lights up and the timer period starts to run down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 00:00 is showing in the display. Switch off the timer with button (9).

Changing the timer period

Use button + or - to change the timer duration. After a few seconds, the change will be adopted.

Clearing the timer period

Use button – to switch the timer duration back to 00:00. After a few seconds, the change will be adopted. The timer is switched off.

Calling up the time settings

If several time settings have been set, the corresponding symbols light up in the display. The timer runs in the foreground. Symbol $\mathcal Q$ is in brackets and the timer period starts to run down.

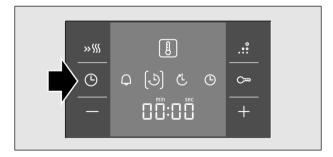
To call up the timer \bigcirc , cooking time \circlearrowleft , end time \circlearrowright or clock \bigcirc , press button \bigcirc repeatedly until the brackets are around the relevant symbol. The value is shown on the display for a few seconds.

Cooking time

You can set a cooking time for your dish in the main oven. When the cooking time has elapsed, the main oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the main oven. The cooking time cannot be accidentally exceeded.

Example in fig.: cooking time of 45 minutes.

- **1.** Use the function selector to adjust the type of heating for the main oven.
- **2.** Use the temperature selector to set the temperature or grill setting for the main oven.
- Press the ⊕ button twice.
 00:00 is shown in the display. The time symbols light up, the brackets are around .



- 4. Use the + or button to set the cooking time.
 - + button default value = 30 minutes
 - button default value= 10 minutes



The main oven will start up after a few seconds. In the display, the timer period counts down and the symbol [3] lights up. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The main oven stops heating. 00:00 is shown in the display.

Press the \bigcirc button. The + or - button can be used to set a new cooking time.

Or press the (2) button twice and turn the function selector to the off position. The main oven is switched off.

Changing the cooking time

Use the + or - button to change the cooking time. After a few seconds, the change is adopted. If the timer has been set, first press the 🖰 button.

Cancelling the cooking time

Use the — button to set the cooking time back to 00:00. After a few seconds, the change is adopted. The cooking time is cancelled.

If the timer has been set, first press the 🖰 button.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display.

The time-setting option symbol that is currently activated is surrounded by brackets.

To check the \bigcirc timer, \bigcirc cooking time, \bigcirc end time or \bigcirc clock, press the \bigcirc button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

End time

You can delay the time at which you wish your dish to be ready. The \Box main oven starts automatically and is finishes at the desired time.

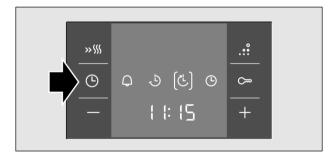
You can, for example, put your dish in the oven in the morning and set the cooking time so that it is ready at lunch time.

Ensure that food is not left in the cooking compartment for too long as it may spoil.

Example in fig.:

it is 10:30, the cooking time is 45 minutes and the main oven is required to finish cooking at 12:30.

- 1. Set the function selector for the main oven.
- 2. Set the temperature selector for the main oven.
- 3. Press the (9) button twice.
- **4.** Use the + or button to set the cooking time.
- 5. Press the (b) button
 The brackets are around (c). The time when the dish will be ready is displayed.



6. Use the + or - button to delay the end time.



After a few seconds, the oven adopts the settings and switches to standby position. The display shows the time at which the dish will be ready and the symbol & is in brackets. The A and B symbols go out. When the oven starts, the cooking time counts down in the display and the Symbol is shown in brackets. The symbol & goes out.

The cooking time has elapsed

A signal sounds. The main oven stops heating. 00:00 is shown in the display.

Press the (b) button. The + or - button can be used to set a new cooking time.

Or press the 🖰 button twice and turn the function selector to the off position. The oven is switched off.

Changing the end time

Use the + or - button to change the end time. After a few seconds, the change is adopted. If the timer has been set, first press the 🕒 button twice.

Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.

Cancelling the end time

Use the – button to set the end time back to the current time. After a few seconds, the change is adopted. The main oven starts.

If the timer has been set, first press the 🕒 button twice.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display.

The time-setting option symbol that is currently activated is surrounded by brackets.

To check the \bigcirc timer, \bigcirc cooking time, \bigcirc end time or \bigcirc clock, press the \bigcirc button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

Time

After the appliance is connected or after a power cut, the ① symbol lights up in the display with four zeros. Set the time.

- 1. Press the 🕒 button.
 The time 12:00 is shown in the display.
- 2. Set the time with the + or button.

After a few seconds, the time set is adopted.

Changing the time

No other time function should be set.

- Press the button four times.
 The time symbols light up in the display and brackets are around .
- 2. Change the time with button + or -.

After a few seconds, the time set is adopted.

Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.

Childproof lock

The main oven has a childproof lock to prevent children from switching it on by accident or changing a setting.

The main oven does not respond to any settings. You can still set the time and the timer when the childproof lock is activated.

If the heating type and temperature or grill setting are set for the main oven, the childproof lock interrupts the heater element.

Switching on the childproof lock

No cooking time or end time may be set.

Press and hold the combutton for approx. 4 seconds.

The consymbol appears in the display. The childproof

lock is activated.

Switching off the childproof lock

Press and hold the \sim button for approx. 4 seconds.

The consymbol in the display goes out. The childproof lock is deactivated

Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

Basic setting	Selection 1	Selection 2	Selection 3
c1 Clock display	always*	only with the button	-
c2 Length of signal upon completion of a cooking time or timer period	approx. 10 secs	approx. 2 mins*	approx. 5 mins
c3 Waiting time until a setting is applied	approx. 2 secs	approx. 5 secs*	approx. 10 secs

^{*} Factory setting

No other time-setting option should have been set.

- Press and hold the button for approximately
 4 seconds. The display shows the current basic
 setting for the clock display, e.g. c1 1 for
 Selection 1.
- 2. Use the + or button to change the basic setting.

- 3. Confirm with the 🖰 button.

 The next basic setting appears in the display.

 All levels can be viewed using the 🖰 button, and changed with the + or button.
- **4.** To exit, press and hold the \bigcirc button for approximately 4 seconds.

All basic settings are applied.

You may change the basic settings at any time.

Cleaning system

The cleaning system reheats the self-cleaning surfaces in the cooking compartment.

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

If these self-cleaning surfaces in the oven no longer clean themselves adequately, they can be regenerated with the cleaning system.

Before cleaning

Remove accessories and cookware from the cooking compartment.

Cleaning the cooking compartment floor

Before you set the cleaning system, clean the surfaces in the cooking compartment that are not self-cleaning. Otherwise, stains will be caused that will not be able to be removed.

Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.

Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Setting

□ main oven

- Set the function selector for the main oven to
 3D hot air.
- 2. Set the temperature selector to clean.
- 3. Press the .: button.

Cleaning takes approximately one hour.

In the display, the .: symbol lights up. The time at which the cleaning will finish appears and the symbol is shown in brackets.

Cleaning will start up after a few seconds. You can see the cleaning time count down, and the 5 symbol is shown in brackets. The symbol 5 goes out.

Cleaning is finished

A signal sounds. The oven stops heating. 00:00 is shown in the display.

Press the (5) button twice and turn the function selector to the off position. The oven is switched off.

Cancelling cleaning

Press the .: button twice and turn the function selector to the off position. The oven is switched off.

Changing the end time

You can postpone the time at which cleaning ends for the main oven. This allows the cleaning programme to run at night, for instance, so that you can use your oven during the day.

Make the settings as described in steps 1 to 3. Before cleaning starts, make the end time later using the + or - button.

The main oven switches to standby. The display shows the time at which the cleaning will finish and the the symbol is shown in brackets.

When cleaning starts, the cooking time counts down in the display and the $\buildrel \buildrel \$

□ top oven

- 2. Set the temperature selector to clean.
- After approximately one hour, turn the function selector to the off position. The oven is switched off.

After cleaning

When the cooking compartment has cooled down completely, wipe the salt residues off the self-cleaning surfaces with a damp cloth.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Steam cleaner is not to be used.



Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Area Cleaning agents		
Oven front	Use hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.	
Stainless steel	Use hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove spots caused by limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.	
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.	
	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.	
Glass cover for the oven light	Use hot soapy water: Clean with a dish cloth.	

Area	Cleaning agents		
Seal Do not remove.	Use hot soapy water: Clean with a dish cloth. Do not scour.		
Shelves	Use hot soapy water: Soak and clean with a dish cloth or brush.		
Accessories	Use hot soapy water: Soak and clean with a dish cloth or brush.		

Cleaning self-cleaning surfaces in the cooking compartment

The back wall, ceiling and side walls of both cooking compartments are coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. You will obtain a better result, the higher the temperature and the longer the oven is in operation.

Never treat the self-cleaning surfaces with oven cleaner.

If the self-cleaning surfaces in the oven no longer clean themselves adequately, they can be regenerated with the cleaning system. For more information, refer to the *Cleaning system* section.

Slight discolouration of the coating does not affect automatic self-cleaning.

Important notes

Never use abrasive detergent. You will scratch or destroy the highly porous coating.

Never treat the ceramic layer with oven cleaner. If you accidentally touch the back panel, ceiling or side panels with oven cleaner, remove it immediately with a sponge and plenty of water.

Cleaning the cooking compartment floor

Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.

Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

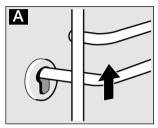
Detaching and refitting the rails

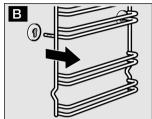
Detaching the rails

Refitting the rails

The rails can be removed for cleaning. The oven must have cooled down.

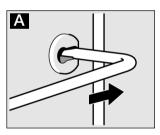
- 1. Lift the front of the rails upwards
- 2. and detach. (Fig. A)
- **3.** Then pull the rails forward and take them out. (Fig. B)

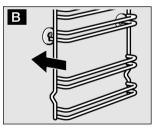




Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

- 1. First insert the rails into the rear socket and push them back slightly (Fig. A)
- 2. and then hook them into the front socket. (Fig. B)



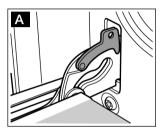


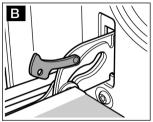
The rails fit both the left and right sides. The kinked section must always be at the bottom.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.

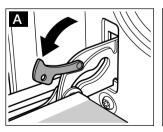




⚠

There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

- 1. Open the oven door fully.
- **2.** Open the locking levers on the left and right-hand sides (Fig. A).
- Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



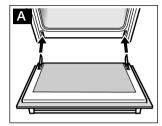


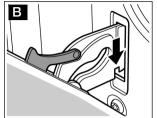
Detaching the door

Attaching the door

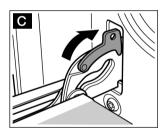
Reattach the oven door in the reverse sequence to removal.

- 1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
- **2.** The notch on the hinge must engage on both sides (Fig. B).





3. Close both locking levers again (Fig. C). Close the oven door.





There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.

Call the after-sales service.

Cleaning the door panels

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



Risk of injury.

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

Caution.

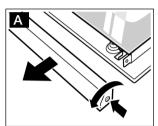
The appliance must not be used again until the door panels and appliance door have been correctly fitted.

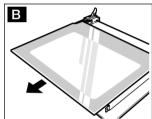
Before removing, make a note of the position in which the door panel is fitted, so that it is not refitted the wrong way round.

□ main oven and□ top oven

Removing the door panel

1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and fitting the appliance door).

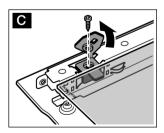




- 2. Unscrew the appliance door cover at the front on the left and right-hand side and remove it (Fig. A).
- 3. Lift the door panel and remove it (Fig. B).

☐ main oven

Removing the intermediate panel



1. Unscrew the holders on the left and right-hand side (Fig. C).

- 2. Fold up the holders on the left and right-hand side.
- **3.** Lift the intermediate panel and pull it out towards the front.

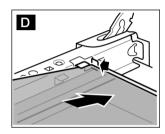
Cleaning

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

Caution.

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

Refitting the intermediate panel



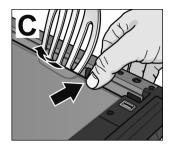
- **1.** Slide in the intermediate panel as far as the stop (Fig. D).
- **2.** Close the holders on the left and right-hand side and screw firmly in place.

Fitting the door panel

- 1. Slide in the door panel as far as the stop.
- **2.** Fit the cover and screw it firmly in place.
- 3. Refit the appliance door.

□ top oven

Removing the intermediate panel



- **1.** Press the intermediate panel holder on one side and disengage it with e.g. a spatula (Fig. C).
- **2.** Disengage the other side in the same way and remove the intermediate panel.

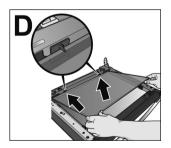
Cleaning

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

Caution.

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

Refitting the intermediate panel



- **1.** Insert the left and right-hand sides of the intermediate panel into the supports (Fig. D).
- **2.** Press the intermediate panel down into the holders.

Fitting the door panel

- 1. Slide in the door panel as far as the stop.
- 2. Fit the cover and screw it in place.
- 3. Refit the appliance door.

Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.

Problem	Possible cause	Remedy/information	
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.	
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.	
and zeros light up in the display.	Power cut.	Reset the clock.	
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs backwards and forwards several times.	

Error messages

If an error message with \emph{E} appears in the display, press the \odot button. The message disappears. Any time function that has been set is cleared. If an error message does not disappear, call the after-sales service.

You can provide a remedy yourself for the following error message.

Error message	Possible cause	Remedy/information
E011	A button was pressed for too long or is covered.	Press all buttons individually. Check whether a button has jammed or is covered or dirty.



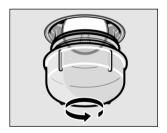
There is a risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.



- There is a risk of electric shock.
 Switch off the circuit breaker in the fuse box.
- **2.** Place a tea towel in the cold oven to prevent damage.
- **3.** Unscrew the glass cover by turning it anti-clockwise.



- **4.** Replace the bulb with one of the same type.
- 5. Screw on the glass cover again.
- 6. Remove the tea towel and switch on the fuse.

Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.

The rating plate containing these numbers is found on the right, on the side of the oven door.

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

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

E no.	FD no.
After-sales service =	

Energy and environment tips

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

Saving energy

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

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

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

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

Environmentallyfriendly disposal

Dispose of packaging in an environmentally-friendly manner.



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

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

Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries

Baking on one level

Cakes have the best chance of being a success if you bake them on one level with top/bottom heating . If you bake with hot air . Cakes in tins, shelf position 2 Cakes on trays, shelf position 3.

Baking on two or more levels

Use 8 3D hot air.

Baking on 2 levels:

Universal pan at shelf position 3 Baking tray at shelf position 1.

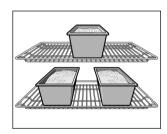
Baking on 3 levels:

Baking tray at shelf position 5 Universal pan at shelf position 3 Baking tray at shelf position 1.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for well-known dishes.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins

It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly. If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than

normal tins. The amount of mixture and recipe instructions may differ.

Tables

The tables show the ideal type of heating for the various cakes and pastries.

The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower

temperature allows more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, shorten the baking time by 5 to 10 minutes.

More information can be found in the "Baking tips" section which follows the tables.

☐ main oven

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Ring/loaf tin	2	®	160-180	50-60
3 loaf tins		3+1	®	140-160	60-80
Sponge cake, delicate	Ring/loaf tin	2		150-170	65-75
Sponge flan base	Flan tin	3		160-180	20-30
Delicate fruit flan, sponge	Springform/ ring cake tin	2		160-180	50-60
Sponge base, 2 eggs preheat	Flan tin	2		160-180	20-30
Sponge flan, 6 eggs preheat	Dark springform cake tin	2		160-180	40-50
Shortcrust pastry base with crust	Dark springform cake tin	1		170-190	25-35
Fruit tart or cheesecake on pastry base* Dark springform cake tin		1		170-190	70-90
Swiss flan	Pizza tray	1		220-240	35-45
Ring cake	Ring cake tin	2		150-170	60-70
Pizza, thin base, light topping, preheat	Pizza tray	1		250-270	10-15
Savoury cakes*	Dark springform cake tin	1		180-200	45-55

^{*} Turn off the oven and allow the tart or cheesecake to cool for an additional 20 minutes with the oven door closed.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge with dry topping	Baking tray	2		170-190	20-30
	Universal pan + baking tray	3+1	<u></u>	150-170	35-45
Sponge with moist topping	Baking tray	2		180-200	25-35
(fruit)	Universal pan + baking tray	3+1	®	140-160	40-50
Yeast dough with dry	Baking tray	3		170-190	25-35
topping	Universal pan + baking tray	3+1	®	150-170	35-45
Yeast dough with moist	Baking tray	3		160-180	40-50
topping(fruit)	Universal pan + baking tray	3+1	8	150-170	50-60
Shortcrust pastry with dry topping	Baking tray	2		170-190	20-30
Shortcrust pastry with moist topping (fruit)	Universal pan	2		170-190	60-70
Swiss flan	Universal pan	1		210-230	40-50
Swiss roll, preheat	Baking tray	2		170-190	15-20
Plaited loaf with 500 g flour	Baking tray	2		170-190	25-35
Stollen/fruit loaf with 500 g flour	Baking tray	3		160-180	60-70
Stollen with 1 kg flour	Baking tray	3		140-160	90-100
Strudel, sweet	Baking tray	2		190-210	55-65
Pizza	Baking tray	2		210-230	25-35
	Universal pan + baking tray	3+1	8	180-200	40-50
Tarte flambée, preheat	Universal pan	2		250-270	10-12

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Baking tray	3	®	140-160	15-25
	Universal pan + baking tray	3+1	<u></u>	130-150	25-35
	Universal pan + 2 baking trays	1+3+5	8	130-150	30-40
Macaroons	Baking tray	2		100-120	30-40
	Universal pan + baking tray	3+1	<u></u>	100-120	35-45
	Universal pan + 2 baking trays	1+3+5	<u></u>	100-120	40-50
Meringue	Baking tray	3	<u></u>	80-100	100-150
Muffins	Wire rack with muffin tray	2		170-190	20-25
	2 wire racks with muffin trays	3+1	<u></u>	160-180	25-30
Choux pastry	Baking tray	2		210-230	30-40
Puff pastry	Baking tray	3	®	180-200	20-30
	Universal pan + baking tray	3+1	®	180-200	25-35
	Universal pan + 2 baking trays	1+3+5	8	170-190	35-45
Leavened cake	Baking tray	2		180-200	20-30
	Universal pan + baking tray	3+1	<u></u>	160-180	25-35

Bread and rolls

When baking bread, unless otherwise stated, preheat the oven.

Never pour water into the hot oven.

When baking on 2 levels at once, always insert the universal pan above the baking tray.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Universal pan	2		270 200	5 30-40
Sourdough bread with 1.2 kg flour	Universal pan	2		270 200	8 35-45
Flatbread	Universal pan	2		270	10-15

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Bread rolls Do not preheat	Baking tray	3		200-220	20-30
Rolls made with yeast	Baking tray	3		180-200	15-20
dough, sweet	Universal pan + baking tray	3+1	<u></u>	160-180	20-30

□ top oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria sandwich	Wire rack + 1x Ø 20 cm tin	1	*	160-170	25-30
Scones	Wire rack + baking tray	1	*	200-210	10-12
Small cakes	Wire rack + 12-cup tin	1	*	160-170	25-30
Jamtartes	Wire rack + 12-cup tin	1	*	190-210	15-25
Swiss roll	Wire rack + Swiss roll tin	1	*	190-200	10-15
Biscuits	Wire rack + baking tray	2	*	170-180	15-20
Meringues	Wire rack + baking tray	1	*	80	110-140
* preheat					

Baking tips

You want to bake following your	
own recipe.	

Use similar items in the baking tables as a guide.

This way you will be able to establish whether the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.

The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.
The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.
The bottom of a fruit cake is too light.	Place the cake one level lower the next time.
The fruit juice overflows.	Next time, use the deeper universal pan, if you have one.
Small baked products made out of yeast dough stick to one another when baking.	There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.
You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.	Always use hot air (a) to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

Glass ovenware is most suitable. The lid of the roasting dish should fit and close properly.

Add a little more liquid when using enamelled roasting dishes.

If stainless-steel roasting dishes are used, meat will not be so well browned and may be cooked a little less. Increase the cooking times.

Always place the ovenware in the centre of the wire rack

Ovenware without lid = uncovered Ovenware with lid = covered

Place hot glass ovenware on a dry mat. The glass could crack if placed on a cold or wet surface.

Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.

The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware. Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted underneath. To prevent a high degree of smoke from forming, do not insert the pan higher than level 3. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn grilled items after the specified time.

Whole fish does not need to be turned. Place the whole fish in the oven in the swimming position with the dorsal fin pointing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

Meat

☐ main oven

Meat	Weight	Accessories and ovenware	Level	Type of heating	Tempera- ture in °C, grill setting	Cooking time in minutes
Beef						
Pot-roasted beef	1.0 kg	Covered	2		210-230	100
	1.5 kg		2		200-220	120
	2.0 kg	_	2		190-210	140
Fillet of beef,	1.0 kg	Uncovered	2		210-230	60
medium	1.5 kg		2		200-220	80
Sirloin, medium	1.0 kg	Uncovered	1	[X	220-240	60
Steaks, 3 cm thick, medium		Wire rack + universal pan	5+1		3	15
Veal						
Roast veal	1.0 kg	Uncovered —	2		190-210	110
	1.5 kg		2		180-200	130
	2.0 kg		2		170-190	150
Knuckle of veal	1.5 kg	Uncovered	2		210-230	140
Pork						
Joint without rind	1.0 kg	Universal pan	1	Ä	190-210	120
(e.g. neck)	1.5 kg	+ grill tray	1	Image: contract to the contract	180-200	150
	2.0 kg		1	Image: Control of the	170-190	170
Joint with rind	1.0 kg	Uncovered	1	3	190-210	130
(e.g. shoulder)	1.5 kg		1	3	180-200	160
	2.0 kg		1	3	170-190	190
Pork fillet	500 g	Wire rack + universal pan	3+1	\	220-230	30
Pork joint, lean	1.0 kg	Uncovered			200-220	120
	1.5 kg	_	2		190-210	140
	2.0 kg	_	-		180-200	160

Meat	Weight	Accessories and ovenware	Level	Type of heating	Tempera- ture in °C, grill setting	Cooking time in minutes
Smoke-cured pork on the bone	1.0 kg	Covered	2		200-220	70
Steaks, 2 cm thick		Wire rack + universal pan	5+1		3	20
Pork medallions, 3 cm thick		Wire rack + universal pan	5+1	""	3	10
Lamb						
Saddle of lamb on the bone	1.5 kg	Uncovered	2	X	190-210	60
Boned leg of lamb, medium	1.5 kg	Uncovered	1	X	150-170	120
Game						
Saddle of venison on the bone	1.5 kg	Uncovered	2		200-220	50
Boned leg of roe venison	1.5 kg	Covered	2		210-230	100
Roast game	1.5 kg	Covered	2		180-200	140
Joint of venison	1.5 kg	Covered	2		180-200	130
Rabbit	2 kg	Covered	2		220-240	60
Meat loaf	Made from 500 g meat	Uncovered	1	Z	180-200	80
Sausages		Wire rack + universal pan	4+1	"	3	15

Poultry

The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.

When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Place whole poultry on the lower wire rack breast-side down. Turn after % of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.
Turn poultry portions after % of the time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Accessories and ovenware	Level	Type of heating	Tempera- ture in °C, grill setting	Cooking time in minutes
Chicken, whole	1.2 kg	Wire rack + universal pan	2+ 1	\tag{\tag{2}	230-250	60-70
Poulard, whole	1.6 kg	Wire rack + universal pan	2+ 1	III	200-220	80-90
Chicken, half	per 500 g	Universal pan + grill tray	2	3	220-240	40-50
Chicken portions	per 150 g	Universal pan + grill tray	3	\	210-230	30-40
Chicken portions	per 300 g	Universal pan + grill tray	3	\	220-240	35-45
Chicken breast	per 200 g	Wire rack + universal pan	2+ 1	···	3	30-40
Duck, whole	2.0 kg	Wire rack + universal pan	2+ 1	\	190-210	100-110
Duck breast	per 300 g	Universal pan + grill tray	3	\	240-260	30-40
Goose, whole	3.5 - 4 kg	Wire rack + universal pan	2+ 1	\	170-190	120-140
Goose legs	per 400 g	Universal pan + grill tray	3	\	220-240	50-60
Small turkey, whole	3.0 kg	Wire rack + universal pan	2+ 1	\	180-200	80-100
Rolled turkey joint	1.5 kg	Uncovered	1	- I	190-210	110-130

Poultry	Weight	Accessories and ovenware	Level	Type of heating	Tempera- ture in °C, grill setting	Cooking time in minutes
Turkey breast	1.0 kg	Covered	2		180-200	80-90
Turkey thigh	1.0 kg	Universal pan + grill tray	2	I	180-200	90-100

Fish

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here and the oven is kept cleaner.

Turn the pieces of fish after $\frac{2}{3}$ of the grilling time.

There is no need to turn a whole fish. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

For fish fillets, add a few tablespoons of liquid to steam.

Main oven □

Fish	Weight	Accessories and ovenware	Level	Type of heating	Tempera- ture in °C, grill setting	Cooking time in minutes
Fish, whole	per 300 g (approx.)	Universal pan + grill tray	2	· ·	2	20-25
	1.0 kg	Wire rack + universal pan	2 + 1	\	210-230	45-55
	1.5 kg	Wire rack + universal pan	2 + 1	- II	180-200	60-70
	2.0 kg	Covered	2		180-200	70-80
Fish steak, 3 cm thick		Universal pan + grill tray	3		2	20-25
Fish fillet		Covered	2		210-230	20-30



Please note the information about preheating in the table.

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
Beef					
Steaks height 2-3 cm	Wire rack + universal pan	2+ 1	*	3	1. side 10-13 2. side 6-8
Burgers height 1-2 cm	Wire rack + universal pan	2+ 1	""	3	1. side 10-12 2. side 6-8
Lamb					
Steaks height 2-3 cm	Wire rack + universal pan	2+ 1	*	3	1. side 6-8 2. side 4-6
Chops height 2-3 cm	Wire rack + universal pan	2+ 1	*	3	1. side 7-9 2. side 5-8
Pork					
Steaks height 1-2 cm	Wire rack + universal pan	2+ 1	*	3	1. side 9-12 2. side 6-8
Chops height 2-3 cm	Wire rack + universal pan	2+ 1	*	3	1. side 10-13 2. side 8-12
Burgers height 1-2 cm	Wire rack + universal pan	2+ 1	<u> </u>	3	1. side 10-12 2. side 6-8
Sausages Ø 2-4 cm	Wire rack + universal pan	2+ 1	····	3	14-18**
Chicken					
Drumsticks each 150g	Wire rack + universal pan	2+ 1		3	1. side 16-20 2. side 12-15
Breast, boneless each 150g	Wire rack + universal pan	2+ 1	<u> </u>	3	1. side 13-15 2. side 8-10

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
Fish					
Whole trout each 300g	Wire rack + universal pan	2+ 1		2	25-30
Fillets each 150g	Wire rack + universal pan	2+ 1		2	15-20

^{*} Preheat for 3 minutes

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

^{**} Turn frequently

Bakes, gratins, toast

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

Always place the ovenware on the wire rack.

The cooking information for a bake depends on the size of the dish and the height of the bake. The figures in the table are only reference values.

☐ main oven

Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish	2		180-200	50-60
Soufflé	Ovenproof dish	2		170-190	35-45
	Ramekins+ universal pan	2		190-210	25-30
Pasta bake	Ovenproof dish	2		200-220	40-50
Lasagne	Ovenproof dish	2		180-200	40-50
Potato gratin,	1 ovenproof dish	2	\bar{z}	160-180	60-80
raw ingredients, max. 4 cm deep	2 ovenproof dishes	1+3	®	150-170	60-80
Toast with topping, 12 slices	Wire rack	4+1		3	5-8

Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.

☐ main oven

Meal	Accessories	Level	Type of heating	Tempera- ture in °C, grill setting	Baking time in minutes
Pizza, frozen					
Pizza with thin base	Universal pan	2		190-210	15-25
	Universal pan + wire rack	3+1	<u> </u>	180-200	20-30
Pizza with deep-pan base	Universal pan	2		180-200	20-30
	Universal pan + wire rack	3+1	8	170-190	25-35
Pizza baguette	Universal pan	3		180-200	20-30
Mini pizza	Universal pan	3		190-210	10-20
Pizza, refrigerated, preheating	Universal pan	3		190-210	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan + baking tray	3+1	<u> </u>	180-200	30-40
Croquettes	Universal pan	3	<u></u>	200-220	20-25
Rösti, stuffed potato pockets	Universal pan	3		210-230	15-25
Baked items, frozen					
Bread rolls, baguette	Universal pan	3		170-190	10-20
Pretzels (dough)	Universal pan	3		210-230	15-25
Baked items, prebaked					
Part-cooked rolls or	Universal pan	3		190-210	10-20
part-cooked baguette	Universal pan + wire rack	3+1	<u></u>	160-180	20-25
Processed portions, frozen					
Fish fingers	Universal pan	2		220-240	10-20
Chicken goujons, nuggets	Universal pan	3		200-220	15-25
Strudel, frozen	Universal pan	3		200-220	35-40

Special dishes

Yoghurt Bring the milk (3.5 % fat) to the boil, then allow to cool

to $50\,^{\circ}\text{C}$. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the

wire rack. Preheat for 5 minutes to 50 °C, then

prepare as indicated.

Proving yeast dough Prepare the yeast dough as per usual. Place it in a

heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking

compartment.

☐ main oven

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1		50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking	®	Preheat to 50 °C, switch off the appliance,	5 mins
Ü		compartment floor		place the yeast dough in the cooking compartment	20-30 mins

Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Frozen food	Acces- sories	Level	Type of heating	Temperature in °C
e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1	®	The temperature selector remains switched off

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.

Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.

Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times. Remove fruit and vegetables from the paper as soon as they have dried.

Meal	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of apple rings	1+3	®	80	approx. 5
800 g of pear slices	1+3	®	80	approx. 8
1.5 kgs of damsons or plums	1+3	®	80	approx. 8-10
200 g of herbs, washed	1+3	®	80	approx. 1½

Preserving

Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information

in the table is for round, one-litre jars.

Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Do not fill the jars too full with fruit or vegetables. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

- 1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
- 2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
- 3. Close the oven door.
- **4.** Set the function selector to \square bottom heating.
- 5. Set the temperature selector to between 170 and 180 °C.

■ main oven

Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Which foods are affected?	Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).		
	Tips for keeping acrylamide to a minimum when preparing food		
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.		
Baking	Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.		
Biscuits	Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.		
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.		

Test dishes

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

In accordance with EN/IEC 60350.

Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.

When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Viennese whirls: Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Apple pie on 2 levels:

Place dark springform cake tins on top of one another.

Apple pie on 1 level:

Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:

Bake on 1 level with top/bottom heating

. Place the springform cake tins on the universal pan instead of the wire rack.

☐ main oven

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	3		160-180	20-30
	Baking tray	3	®	160-180	20-30
	Universal pan + baking tray	3+1	8	150-170	30-40
	Universal pan + 2 baking trays	1+3+5	®	140-160	40-50
Small cakes Preheat	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		150-170	30-40
	Universal pan + 2 baking trays	1+3+5	<u></u>	140-160	35-45
Small cakes	Baking tray	3	®	160-180	20-30
Water sponge cake Preheat	Springform cake tin on the wire rack	2		170-190	30-40
Water sponge cake	Springform cake tin on the wire rack	2	®	160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		160-180	40-50
	Universal pan	3	®	160-180	40-50
	Universal pan + baking tray	3+1	®	150-170	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		190-210	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3	8	190-210	70-80

☐ main oven

Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5	~~~	3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30
* Turn after $^2/_3$ of the time.					

Notes		