



BOSCH
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EN Instruction manual

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Safety information

Read the instructions in this manual carefully. Keep the operation and installation instructions. The corresponding manual must be passed on to any subsequent owner.

This instruction manual is for use with both stand-alone ovens and oven-hob combinations. Read the instruction manual supplied with the hobs of oven-hob combinations to find out how their hob controls work.

Before installation

Transport damage

Check the appliance after removing it from its packaging. Do not connect an appliance that has been damaged in transit.

Electrical connection

Only an authorised technician may connect the appliance. The guarantee will be void if damage is caused by incorrect connection.

Before using the appliance for the first time, you must ensure that your domestic electrical system is earthed and meets all the current safety regulations. An authorised technician should install and connect your appliance.

Use of this appliance without an earth connection or if incorrectly installed can cause serious injuries (i.e. an injury or death from electrocution), although this is very rare.

The manufacturer accepts no responsibility for any malfunction or damage which is caused by unsuitable electrical installations.

Information for your safety

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

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Oven door

The oven door must remain closed when the oven is switched on. As a precaution, we recommend that you keep the oven door closed even when the oven is switched off.

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.

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 our experienced after-sales engineers.
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.

Enhanced safety for the door

With certain recipes which require extended use of the oven at high temperatures, the oven door may become extremely hot.

If you have small children at home, keep an eye on them while the oven is on.

A safety device which prevents direct contact with the oven door is also available. This optional accessory (671383) may be obtained from our Technical Assistance Service.

Items that may damage the appliance

Accessories, pans, film, greaseproof paper or aluminium foil on the oven floor

Do not place any accessory on the oven floor. Do not cover the oven floor with any type of film or paper. Do not place any cookware on the oven floor if the temperature is set at more than 50°C. It will get too hot. Oven and cooking times will be inaccurate and the enamel will be damaged.

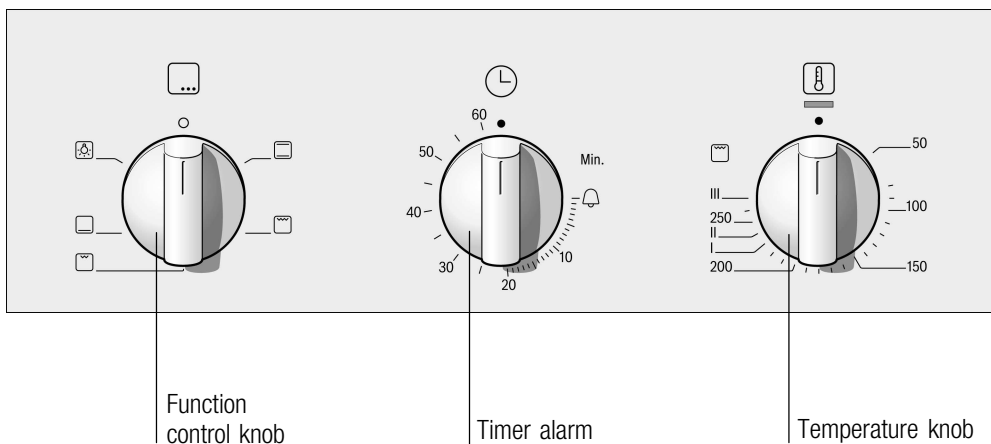
Water in a hot oven	Do not pour hot water into a hot oven. Steam will be produced. The resulting changes in temperature may damage the enamel and/or accessories.
Liquid foods	Do not keep liquid foods for an extended period inside the oven with the door closed. This would damage the enamel.
Fruit juices	Do not overfill the tray when baking pies containing juicy fruits. Fruit juice spilling from the tray will cause stains that will be impossible to remove. Use the deep enamel tray whenever possible.
Leaving the door open when the oven is cooling down	The oven must only be left to cool with the door closed. Even if the oven door is left only slightly open, the fronts of nearby kitchen units may be damaged over time.
Dirty oven seal	A very dirty oven seal will prevent the oven door from remaining properly closed during operation. The fronts of nearby kitchen units may be damaged. Keep the oven door seal clean at all times.
The oven door as a support surface	Do not rest or sit on the oven door when it is open. Do not place any cookware or accessory on the oven door.
Moving the appliance	Do not use the door handle to move or secure the appliance; <ul style="list-style-type: none"> ■ the handle cannot take the weight of the appliance and may break ■ the glass panel of the oven door might move, causing a misalignment between the front panel and the glass panel.

Your new oven

We will now describe your new oven. This chapter explains the functions of the control panel and its individual elements. Information is also provided about the oven's accessories and internal components.

Control panel

A general overview of the control panel. Elements may vary according to model.



Function selector

Use the function selector to set the type of heating.

Setting	Use
<input type="radio"/> Off position	The oven is switched off.
<input type="checkbox"/> Top/bottom heating*	For cakes, bakes and lean joints of meat, e.g. beef or game. The heat is emitted evenly from the top and bottom.
<input type="checkbox"/> Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
<input type="checkbox"/> Grill, small area	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.
<input type="checkbox"/> Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
<input type="checkbox"/> Oven light	Switches on the oven light.

* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

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

Timer alarm

The timer can be programmed for periods of up to 60 minutes. It operates independently of the other oven settings.

Setting	Meaning
<input type="radio"/> Zero setting	The timer is off.
Min. End of programmed time	Light that appears when the time programmed on the timer has elapsed.
<input type="checkbox"/> - 60 Graduations in minutes	Times.

How to programme the timer

Turn the timer to the right until the desired time is reached.

A limit stop is located after 60 min. Do not turn the knob any further.



Once the time has elapsed


Once the time has elapsed a beep will sound.

Turn the control knob to the zero position.

Temperature knob

The temperature knob is used to select the temperature or the grill power level.

Setting		Meaning
●	Zero setting	The oven does not heat up
50-270	Temperature range	The temperature inside the oven in °C
I, II, III	Grill power levels	Power levels for the small surface area grill  and the large surface area grill  I = level 1, low II = level 2, medium III = level 3, high

When the oven heats up the indicator light on the temperature knob comes on. This light goes off when the oven reaches the required temperature. The indicator light does not come on with the light .



If grilling for more than 15 minutes, turn the temperature knob to the low setting.


Oven interior

A fan and a light are fitted inside the oven.

Fan

The fan can be turned on and off as necessary. The hot air escapes through the top of the door. Please note: Do not cover the vent. The oven could overheat.

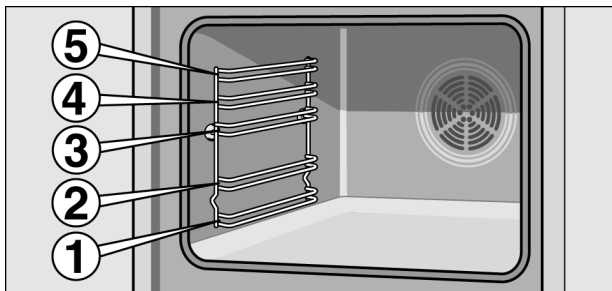
Light

The oven light remains on until the oven is turned off. However, the light can be turned on without the oven being on by setting the function control knob to .

Racks

Racks may be positioned in the oven at 5 different heights.

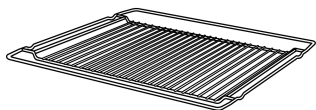
Up to 2/3 of a rack may be pulled out without it tipping over. This makes it easy to remove food.



Racks may deform as they heat up. Once they have cooled, the deformation disappears and their operation is unaffected.

Your oven is supplied with only some of the following accessories.

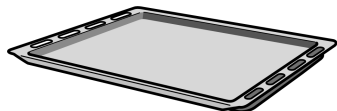
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.



Shelf

For pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.

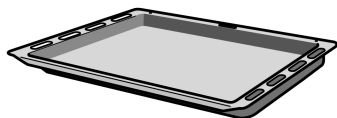
Put the shelf in the oven so that it is curving downwards .



Flat enamel baking tray

For cakes and biscuits.

Place the baking tray in the oven with its raised lip facing the door.



Deep enamel baking tray

For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.

Place the deep enamel baking tray in the oven with its raised lip facing the door.

Special accessories

Special accessories may be purchased from a specialist retail outlet or the Technical Assistance Service.


The availability of special accessories varies from country to country. Consult your purchase documentation.

Enamel baking tray HEZ 361000	For cakes and biscuits.
Universal pan HEZ 362000	For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.
Shelf HEZ 364000	For kitchen pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.
Glass tray HEZ 366000	Deep glass dish. Ideal as a serving dish.
Pizza tray HEZ 317000	Ideal for pizza, frozen foods, round or large cakes. The pizza tray may be used instead of the universal pan. Place the tray on the shelf and follow the indications in the tables.
Metal casserole dish HEZ 26000	The casserole dish may be used on the roasting areas of the ceramic hob. It is ideal when using cooking sensors and for automatic roasting. The casserole dish is enamelled on the outside and has a non-stick internal coating.
Glass casserole dish HEZ 915001	The glass casserole dish is ideal for preparing stews and foods that need browning in the oven. It is particularly suitable for automatic roasting.
Three racks for complete removal of cookware HEZ 338356	Three heights 1, 2 and 3 ensure that accessories can be fully removed without them tipping over.


Before using your oven for the first time

The steps that must be followed before using your oven for the first time are shown below. First read the chapter entitled *Safety Information*.

Heating the oven

To remove the "new" smell, heat the oven empty with the door closed. The most effective option is to heat the oven for one hour with the top and bottom heating elements  set at 240°C.

Check that no packaging has been left inside the oven.

1. Select top and bottom heating  using the function control knob.
2. Select 240°C with the temperature knob.

Turn the oven off after one hour. To do this, turn the function control knob to zero.

Cleaning the accessories

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

Setting the oven

You can easily set the oven using the function selector and the temperature selector.

The correct type of heating and temperature for many dishes can be found in the “Tables and tips” section.

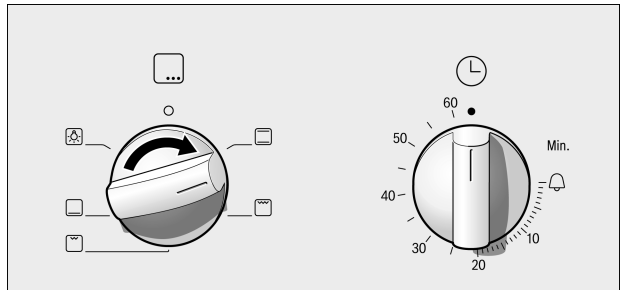
Note

It is recommended that you preheat the oven before putting food in to avoid excess condensation on the glass.

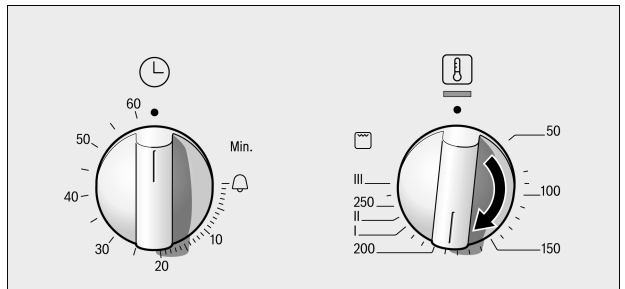
Type of heating and temperature

Example in the picture: top and bottom heat at 190°C

1. Select the type of heating using the function control knob.



2. Select the temperature or grill power level with the temperature knob.



The oven starts to heat up.

Turning off the oven

Set the function control knob to the zero position.

Altering the settings

The type of heating and the temperature and grill power levels may be altered at any time using the corresponding control knob.

Care and cleaning

If cleaned and properly cared for, your oven will keep its bright appearance and operating performance for many years to come. Advice on how to care for and clean your oven is provided below.

Suggestions and warnings

Different colours may be seen in your front panel due to the various materials used in its manufacture, such as glass, plastic and metal.

Dark patches in the door's glass panel may seem to be dirt but they are in fact reflections from the oven light.

Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation.

The edges of thin baking trays may not be completely enamelled. They may therefore feel slightly rough, although their corrosive protection will be unaffected.

Cleaning products

Follow the information provided in the table to avoid damaging the various oven surfaces by using unsuitable cleaning products.

Do not use:

- abrasive or acidic cleaning products,
- scourers or hard sponges,
- high-pressure or steam cleaners.

Wash new cloths thoroughly before use.

Zone	Cleaning products
Front panel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth.
Stainless steel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these. Special products for the care of stainless steel and which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot water and a little soap: Clean with a dishcloth.
Seal (do not remove)	Hot water and a little soap: Clean with a dishcloth. Do not rub.
Wire shelves	Hot water and a little soap: Soak them clean using a dishcloth or a brush.
Accessories	Hot water and a little soap: Soak them clean using a dishcloth or a brush.

To clean the oven's enamelled bottom and walls

Use a cleaning cloth and hot water with a little soap or vinegar.

If very dirty, use a fine steel scourer or a special oven cleaning product. These must only be used on a cold oven.

Light

Connecting the oven bulb

Turn the function control knob to the  position.

The light will come on. The temperature knob must be turned off.

Turning the oven light off

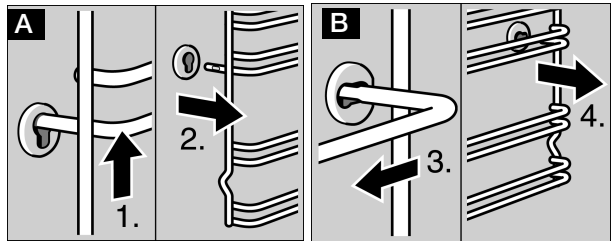
Turn the function control knob to the  position.

Unhooking and inserting the wire shelves

Unhooking the wire shelves

Wire shelves can be removed for cleaning. The oven must be cold.

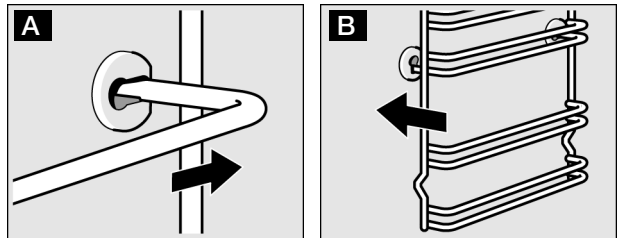
1. Lift the wire shelf from the front
2. and unhook it. (figure A)
3. Then pull the wire shelf completely.
4. and remove it. (figure B)



Clean the wire shelves with detergents and a sponge. The use of a brush is recommended for stubborn stains.

Inserting the wire shelves

1. First insert the wire shelf in the rear groove by pushing it back slightly (figure A)
2. Then insert it in the front groove. (figure B)



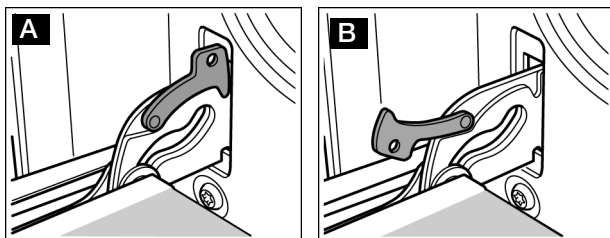
Wire shelves can be adjusted on the left and right hand side. They must always curve downwards.

Unhooking and hanging the oven door

The front panel can be unhooked to facilitate removal of the oven door and cleaning of the glass panels.

The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A).

Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing.

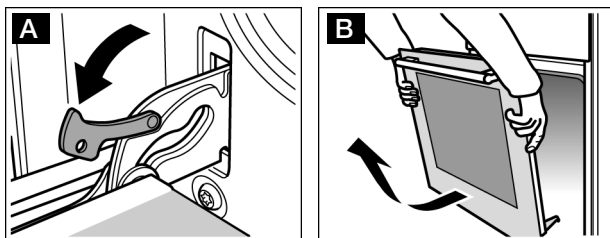


Risk of injuries. The hinges may close suddenly if they are not locked in position by the lever.

Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open.

Unhooking the door

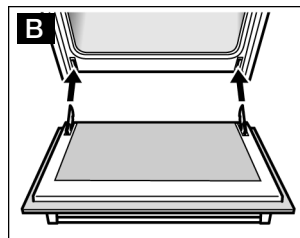
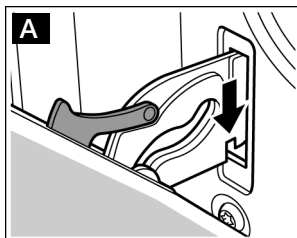
1. Fully open the oven door.
2. Remove both locking levers located on the right and left hand sides. (Figure A)
3. Fully close the oven door as far as its limit stop. (figure B)
Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



Hanging the door

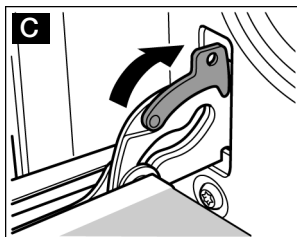
Rehang the door by following the same steps but in reverse order.

1. When rehangng the door, check that both hinges are positioned exactly inside their respective openings. (Figure A)
2. The bottom groove of the hinge must fit snugly on both sides. (Figure B)



The door may be left crooked if the hinges are not mounted properly.

3. Reclose the locking levers.
(figure C)
Close the oven door.



Risk of injuries. Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close.

Notify the Technical Assistance Service.

Troubleshooting

Quite often, when there is a malfunction, it is merely a case of a small irregularity which is easy to rectify. Before contacting the Technical Assistance Service, try to determine the cause of the fault using the following table.

Troubleshooting table

Malfunction	Possible cause	Solution/advice
The oven does not work.	The fuse has blown.	Check the condition of the fuse in the circuit breaker.
	Power failure.	Check that the light in the kitchen and other household appliances are working.



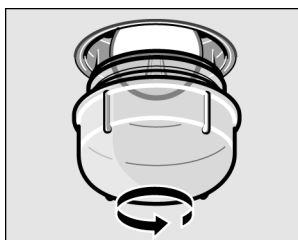
Risk of electric shock.
Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the Technical Assistance Service.

Changing the light bulb at the top of the oven

The oven light bulb must be replaced if damaged. Replacement heat-resistant light bulbs are available from the Technical Assistance Service or from specialist retail outlets. Only use lights obtained from the above.



1. Risk of electric shock!
Switch the appliance off at the mains. Ensure that it has been switched off.
2. Place a dishcloth into the cold oven to avoid damage.
3. Remove the protective glass panel by unscrewing it to the left.



4. Replace the light bulb with a similar one.
5. Replace the glass protective glass panel.
6. Remove the dishcloth and switch the oven back on at the mains.

Protective glass panels

Damaged protective glass panels must be replaced. Protective glass panels may be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number.

Technical Assistance Service

Our Technical Assistance Service is available for repairs to the appliance, to provide spare parts or accessories, and to answer any queries in connection with our products or services.

The Technical Assistance Service contact details are provided in the attached documentation.

Product number and production number

When contacting our Technical Assistance Service, please quote the appliance's product number (E) and production number (FD).

The specifications label with the corresponding numbers can be found on the right-hand side of the oven door.

To save you any inconvenience in the future, we recommend that you record the details for your appliance and the telephone number of the Technical Assistance Service in the boxes below.

Product number.	FD N.º:
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Technical Assistance Service ☎

Energy-saving and environmental protection tips

In this chapter we offer you some advice about how to save energy when baking or roasting and how to properly dispose of the appliance.

Saving energy

Preheat the oven only if this is required by a recipe or is indicated in the tables.

Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat.

Open the oven door as little as possible when cooking, baking or roasting.

When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake. Two rectangular baking tins may also be inserted at the same time.

In the case of long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat.

Environmentally-friendly disposal of waste



Dispose of packaging with the environment in mind.

This appliance is identified according to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC.

This directive defines the framework for the recycling and reuse of appliances used in the EU territory.

Tables and suggestions

This provides details of a range of dishes and the ideal settings for their preparation. This table also provides information about which accessories to use and at which height they should be used. There is also advice on which pans to use, food preparation guidelines, and suggestions on what to do if things go wrong.

If you wish to use your own recipe, as a guide, you can use a similar one listed in the cooking table.

Cakes and pastries

Baking tins

Ideally, dark-coloured metal baking tins should be used.









Always place baking tins on shelves.

Tables









The cooking times in the table below have been calculated for use without preheating the oven. This will help you to save energy. If the oven has been preheated, the cooking times indicated can be reduced by 5 to 10 minutes.

Consult the tables to determine the most suitable type of heating for the type of cake or pastry in question. Oven temperature and cooking time depend on the number of items and the consistency of the mix. For this reason the cooking tables will always provide approximate cooking times. Start with the lowest figure. The items will be more evenly browned at a lower temperature. A higher temperature can always be used next time, if necessary.

Further information is provided in the "Practical cooking tips" section.

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Bowl/Vienna ring/cake tin	2		170-190	50-60
Sponge cake, delicate (e.g. pound cake)	Bowl/Vienna ring/cake tin	2		150-170	60-70
Short pastry base with edge	Springform cake tin	1		170-190	25-35
Cake base made from sponge mixture	Fruit cake base	2		150-170	20-30
Sponge cake	Springform cake tin	2		160-180	30-40
Fruit cake or cheesecake, short pastry*	Non-stick springform cake tin	1		170-190	70-90
Fruit cake, fine sponge mixture	Springform cake tin/bowl mould	2		160-180	50-60
Savoury cakes* (e.g. quiche/onion tart)	Springform cake tin	1		180-200	50-60

* Allow cakes to cool in the oven for approximately 20 minutes.

Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge or yeast pastry with dry topping	Enamel tray	2		160-180	20-30
Sponge or yeast pastry with fruit topping	Enamel tray	3		170-190	40-50
Swiss roll (preheat)	Enamel tray	3		170-190	15-20
Plaited loaf made with 500 g flour	Enamel tray	2		170-190	30-40
Stollen made with 500 g flour	Enamel tray	3		160-180	60-70
Stollen made with 1 kg flour	Enamel tray	3		150-170	90-100
Strudel, sweet	Enamel tray	2		180-200	55-65
Pizza	Enamel tray	2		220-240	25-35

Bread and rolls		Height	Type of heating	Temperature °C	Cooking time, minutes
Sourdough bread made using 1.2 kg of flour* (with preheating)	Enamel tray	2	☐	270	8
				200	35-45
Bread made from yeast-containing dough containing 1.2 kg of flour* (with preheating)	Enamel tray	2	☐	270	8
				200	40-50
Rolls (e.g made from rye)	Enamel tray	3	☐	200-220	20-30

* Never pour water directly into a hot oven.

Small baked products		Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Enamel tray	3	☐	150-170	10-20
Meringue	Enamel tray	3	☐	70-90	100-120
Cream puffs	Enamel tray	2	☐	200-220	30-40
Macaroons	Enamel tray	3	☐	100-120	30-40
Puff pastry	Enamel tray	3	☐	200-220	20-30

Baking tips

You want to bake following your own recipe.

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

The cake collapses.

The cake has risen in the middle but has sunk around the edge.

The cake goes too dark on top.

The cake is too dry.

Use similar items in the baking tables as a guide.

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.

Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.

Place it lower in the oven, select a lower temperature and bake the cake for a little longer.

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).

The cake is unevenly browned.

The bottom of a fruit cake is too light.

Condensation forms when you bake moist cakes.

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.

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.

Place the cake one level lower the next time.

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

Ovenware

You may use any heat-resistant dishes. The enamel tray is also suitable for larger roasts.

Always place the dishes in the centre of the wire grill.

Hot glass dishes should be placed on a dry kitchen towel after being removed from the oven. The glass could crack if placed on a cold or wet surface.

Advice on roasting

The roasting result depends on the type and quality of meat.

Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.

Meat should be turned half way through the cooking time.

When the roast is ready, switch off the oven and leave the roast to stand for 10 minutes with the oven door closed. This allows the meat juices to distribute more favourably.

Advice on grilling

Always close the oven door when grilling.

If possible, use pieces of meat which are of the same thickness. They should be at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Only salt the steaks after they have been grilled.

Place the pieces of meat directly onto the wire grill. If you are grilling just one piece of meat, it will turn out best if you place it in the centre of the wire grill.
















You should also insert the enamel tray at level 1. The meat juices are collected here and the oven is kept clean.







Turn the pieces of meat after two thirds of the cooking time indicated.

The grill element automatically switches itself off and back on again. This is normal. The number of times this happens depends on the grill setting you have selected.

Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Beef pot roast (e.g. ribs)	1 kg	Covered	2		200-220	80
	1.5 kg		2		190-210	100
	2 kg		2		180-200	120
Sirloin of beef	1 kg	Uncovered	2		210-230	70
	1.5 kg		2		200-220	80
	2 kg		2		190-210	90
Sirloin, medium-rare*	1 kg	Uncovered	2		220-240	40
Steaks, well done		Wire grill***	5		3	20
Steaks, medium rare		Wire grill***	5		3	15
Pork without rind (e.g. neck)	1 kg	Uncovered	2		210-230	110
	1.5 kg		2		200-220	130
	2 kg		2		190-210	150
Pork with rind** (e. g. shoulder, leg)	1 kg	Covered	2		230-250	130
	1.5 kg		2		220-240	160
	2 kg		2		210-230	180

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	2		200-220	70
Sausage	approx. 750 g	Wire grill***	4		3	15
Roast veal	1 kg	Uncovered	2		190-210	100
	2 kg		2		170-190	120
Leg of lamb without bone	1.5 kg	Uncovered	2		180-200	120

* Turn roast beef after half the cooking time. After cooking, wrap the sirloin in aluminium foil and leave in the oven to stand for 10 minutes.

** Make cuts in the pork rind and place the pork in the dish if the pork is to be turned, first place the pork with the rind side down.

*** Insert the enamel tray at level 1.

Poultry








The table applies to dishes placed in a cold oven.

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 enamel tray at level 1.





Pierce the skin of duck or goose under the wings to enable the fat to run off.

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	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Wire rack	2		220-240	50-60
Chicken pieces	250 g each	Wire rack	2		220-240	30-40
Whole chickens, 1 to 4	1 kg each	Wire rack	2		220-240	60-80
Duck	1.7 kg	Wire rack	2		210-230	90-100
Goose	3 kg	Wire rack	2		200-220	100-120
Young turkey	3 kg	Wire rack	2		210-230	80-100
2 turkey drumsticks	800 g each	Wire rack	2		210-230	100-120

Fish

The table applies to dishes placed in a cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Fish, grilled	300 g each	Wire grill*	3		2	20-25
Fish, roasted	1 kg		2		190-210	45-50
	1.5 kg		2		180-200	50-60
Sliced fish (e.g. steaks)	300 g each	Wire grill*	4		3	20-25

* Insert the enamel tray at level 1.

Practical tips for grilling and roasting

No information is provided in the guidance table for the weight of the meat that I wish to roast.

Programme the nearest weight below the weight of your joint and increase the cooking time.

How can I check that the meat is ready?

Use a meat thermometer (available from specialist shops) or use the "spoon test". Press down on the meat using a spoon. If the meat feels firm when pressed, it is ready; if not, give it a little longer in the oven.

The meat looks too dark and the outside is burned in several places.

Check that you have selected the correct height and temperature.

The meat looks fine, but the juices have burned.

Next time, use a smaller dish or add more liquid.

The meat looks fine, but the juices have not browned and look watery.








Next time, use a larger dish or add less liquid.

Condensation is produced when making gravy using the roasting juices.

A lot of this moisture evaporates via the condensation outlet, and droplets of condensation may form on the colder control panel or on the fronts of nearby kitchen units. This is an unavoidable phenomenon.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time of minutes
Sweet bakes (e.g. quark and fruit bake)	Casserole dish	2		180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta bake)	Casserole dish, enamel tray	3		210-230	30-40
		3		210-230	20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Casserole dish or enamel tray	2		160-180	50-60
		2		160-180	50-60
Toast	Wire grill	5		3	4-5
Toast with topping	Wire grill**	4		3	5-8





* The bake must be no higher than 2 cm.

** Insert the enamel tray at level 1.

Frozen foods

Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven.

Meal		Level	Type of heating	Temperature in °C	Cooking time in minutes
Fruit strudel*	Enamel tray	3		200-220	30-40
French fries*	Enamel tray	3		210-230	25-30
Pizza*	Wire rack	2		200-220	15-20
Pizza baguette*	Wire rack	3		200-220	20-25

* Line the accessories with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures.

Note

The tray may become warped when baking frozen foods. This is caused by the considerable temperature fluctuations which affect the accessories. This warping is eliminated during the baking process.

Jam making

Preparations:

Use clean jars and seals in perfect condition. As far as possible, jars must be the same size. The figures in the table are for 1-litre round jars.

Please note: Do not use larger or taller jars. Their lids could explode.


Only use fruit and vegetables that are in perfect condition. Wash them thoroughly.

Tip the fruit or vegetable into the jars. Clean the jar rims again, if necessary. They must be clean. Fit the moistened seals and lids on the filled jars. Tighten the jars with a clamp.

Do not place more than six jars in the oven at the same time.

The times indicated are given as a guide only. The room temperature, the number of jars and the temperature of the jars' contents may also affect some values and alter the cooking times. Before turning the oven off, check that the jars' content is actually bubbling.

How to program

1. Place the flat enamel tray on level 2. Ensure that the jars are not touching one another on the tray.
2. Pour half a litre of hot water (approx. 80°C) on the flat enamel tray.
3. Close the oven door.
4. Position the function control knob at .
5. Set the temperature knob at between 170 and 180°C.

Jam making

As soon as bubbles start to appear at frequent intervals in the jars - after between 40 and 50 minutes - turn off the temperature knob. The function control knob will remain activated.

Remove the jars after leaving them for between 25 to 35 minutes in the oven's residual heat. Bacteria may start to form and the jam start to acidify if jars are left to cool for too long in the oven. Turn off the function control knob.

Fruit in 1–litre jars	from when bubbles start to appear	Subsequent heating
Apples, gooseberries, strawberries	Oven turned off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Oven turned off	approx. 30 minutes
Apple, pear or cherry puree	Oven turned off	approx. 35 minutes

Cooking vegetables

As soon as bubbles start to appear, reduce the temperature to between 120 to 140°C using the temperature knob. Check the table to see when the temperature knob has to be turned off. Leave the vegetables for a further 30–35 minutes. The function control knob will remain activated during this time.

Vegetables in a cold stock in 1–litre jars	from when bubbles start to appear 120-140°C	Subsequent heating
Peppers	-	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

Remove the jars from the oven






Do not place jars on a cold or wet surface straight from the oven; they could explode.

Test dishes

In accordance with DIN 44547 and EN 60350

Baking



The values in the table apply to dishes placed in a cold oven.

Meal	Accessories and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Enamel tray	3		150-170	20-30
Small cakes, 20 per baking tray (preheat)	Enamel tray	3		160-180	20-30
Swiss roll	Springform cake tin	1		160-180	30-40
Yeast cakes on a baking tray	Enamel tray	3		170-180	25-35
German apple pie	Enamel tray + 2 tinplate springform cake tins Ø 20 cm*	1		200-220	70-80

* Place the cakes diagonally on the aluminium tray.

Grilling

The values in the table apply to dishes placed in a cold oven.

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time of minutes
Toast (preheat for 10 mins.)	Wire rack	5		3	1-2
Beefburgers, x 12*	Wire rack	4		3	25-30

* Turn half way through the cooking time.

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