

## **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**

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**HBM 56B550 B**

**en**

**9000 513 586**

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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.

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## 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.

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## 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.

### 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.

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## 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**

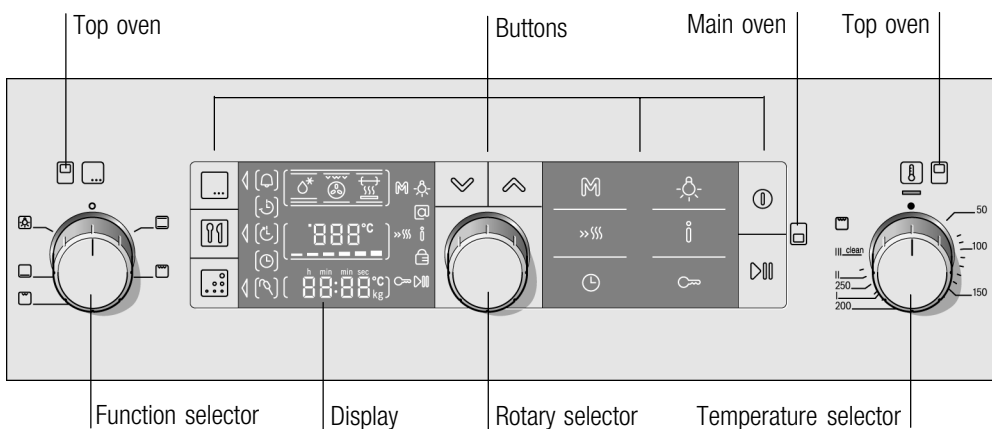
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

# 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.






## Buttons

Sensors are located underneath the individual buttons for the  main oven. They do not need to be pressed firmly. Simply touch the corresponding symbol.

Symbol	Button function
	Select the type of heating and temperature
	Select automatic programmes
	Select the cleaning system
	Go down one row
	Go up one row
	Long press = select memory Short press = start memory
	Set rapid heating
	Open and close the time-setting options menu
	Switch the oven light on and off
	Short press = call up the temperature Long press = open and close the Basic settings menu
	Activate/deactivate the childproof lock
	Switch the oven on and off
	Short press = start/pause operation Long press = cancel operation

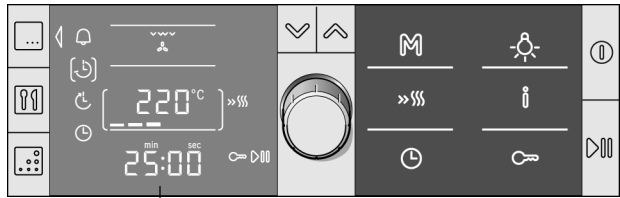
## Rotary selector

Using the rotary selector, you can change all suggested values and adjustment values for the  main oven. The brackets in the settings area indicate which value you can change.



The rotary selector is retractable. Press on the rotary selector to pop it in or out.

## Display


The display is divided into various areas:



Display

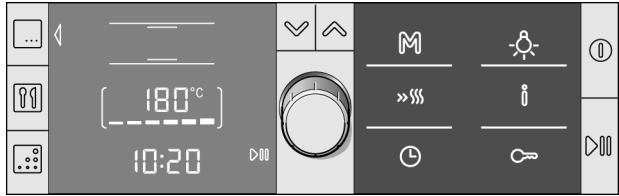
- Left-hand area = time-setting options  
When you open the time-setting options menu, the symbols for the time-setting options are displayed here. On the outer left-hand side, an arrow indicates the operating mode that has been selected.
- Centre area = settings area  
1st line = type of heating display  
2nd line = temperature display  
3rd line = clock display  
You can use the  and  navigation buttons to move from one line to the next. The line which is currently active is indicated by brackets around it. You can change the value in the brackets with the rotary selector.
- Right-hand area = indicators  
Symbols for various functions are shown here, e.g. if the childproof lock, rapid heating, etc. have been set.

## Temperature indicator

The temperature indicator bars show the heating phases or residual heat in the  main oven.

### Heating phases

After the appliance is started, the temperature indicator shows the heating phases. When all the bars are filled, the set temperature has been reached.



The bars do not appear when settings are made for grilling and cleaning.

You can use the **i** button to check the current heating temperature while the oven is heating up. Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature in the cooking compartment.



## Residual heat

When the appliance is switched off, the temperature indicator shows the residual heat in the main oven. Once all bars are full, the temperature in the cooking compartment is approximately 300 °C. Once the temperature has dropped to approximately 60 °C, the display goes out.

## Function selector

Using the function selectors, you can set the heating type for the top oven.

Setting	Use
<input type="radio"/> Off position	The top oven is switched off.
<input type="checkbox"/> 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.
<input type="checkbox"/> Grill, large area	For grilling steaks, sausages, bread 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, bread and pieces of fish. The centre part of the grill element becomes hot.




Setting	Use
 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.

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 for the  top oven.

Setting	Meaning
 Off position	The top oven is not heating.
50-275 Temperature range	The temperature in the cooking compartment in °C.
I, 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
<b>clean</b> Cleaning level	The setting for the cleaning system.

When the top oven is heating, the  indicator lamp for the temperature lights up. It goes out during heating pauses.

## Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

### Oven light

During operation, the oven light in the cooking compartment is on. When temperatures up to 60 °C are selected, the light remains switched off. This allows for optimum fine adjustment.

You can use the  button to switch the light on and off.

## Cooling 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.

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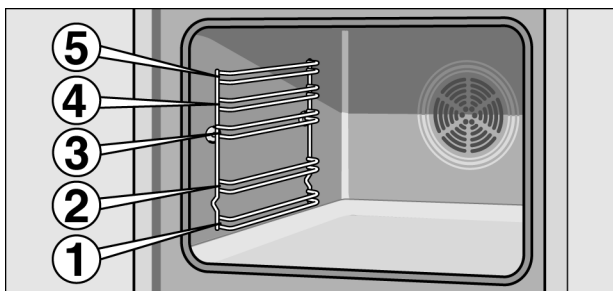
## Accessories

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.

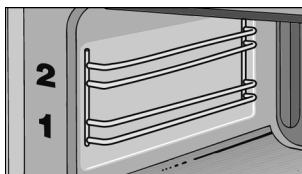
### main oven

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

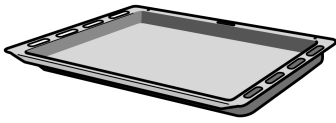


### top oven

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.



### 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 wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.

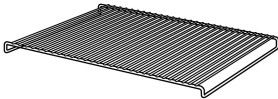
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### wire rack

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

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### Insert shelf

For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.

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## 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.

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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.

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Insert shelf HEZ 324000

For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.

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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.

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Enamel baking tray HEZ 331000

For cakes and biscuits.

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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.
Wire shelf HEZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Glass pan HEZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
2-fold telescopic shelves HEZ 338250	The pull-out rails at levels 2 and 3 allow you to pull accessories out further without them tipping.
3-fold telescopic shelves HEZ 338352	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping.
3-fold fully telescopic shelves HEZ 338356	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.
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.

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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.

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Oven and grill cleaning gel  
product no. 463582

For cleaning the cooking compartment. The gel is odourless.

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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.

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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.

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## Before using for the first time




This section tells you everything you need to do before using the appliance for the first time.

- Set the clock
- Heat up the oven
- Clean the accessories
- Read the safety information at the start of the instructions for use. This is very important.

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## Setting the clock

Once your new appliance has been connected, **00:00** appears in the display. Set the time, then your appliance is ready for use.

1. Press the  button.  
The [  ] symbol for the time and [ **12:00** ] appear in the display.
2. Set the current time using the rotary selector.
3. Press the  button. The current time is applied.




## Note

You can find how to change the time in the *Time-setting options* section.







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## Heating up the oven


To get rid of the new cooker smell, heat up the oven when it is empty and closed. Set the  Top/bottom heat heating type and 240 °C.

Make sure that the cooking compartment contains no leftover packaging, e.g. polystyrene pellets.


### main oven

1. Press the  button.  
The  3D hot air type of heating and a temperature of 160 °C are suggested. The brackets appear around the type of heating.
2. Change the type of heating to  Top/bottom heat using the rotary selector.
3. Press the  button to change to Temperature. Brackets appear around the temperature.
4. Using the rotary selector, change the temperature to 240 °C.
5. Press the  button.  
Operation starts. The  lights up in the display.

### top oven

1. Use the function selector to set  Top/bottom heat.
2. Use the temperature selector to set the temperature to 240 °C.

## Switching off

Turn the oven off after one hour. To do this, turn the function selector to the off position or press the  button.


The temperature indicator bars show the residual heat in the main oven.

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## Cleaning the accessories

Before using the accessories, clean them thoroughly using a cloth and soapy water.

# Setting the oven

In this section, you will find the following information for the  top oven:

- How to set a type of heating and temperature

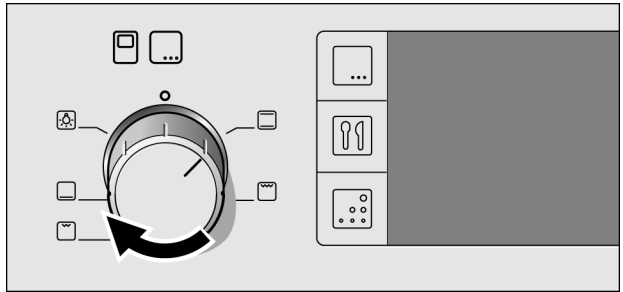
For the  main oven:

- How to turn it on
- Which types of heating are available
- How to set a type of heating and temperature
- How to set rapid heating.

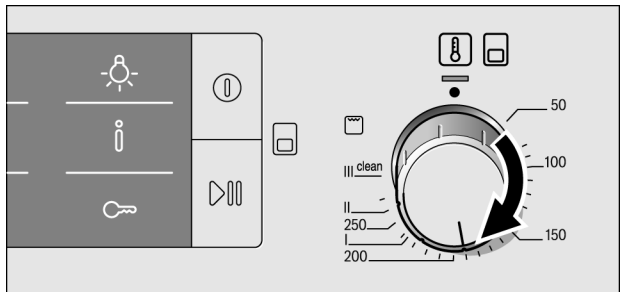
## top oven

Example in fig.: Set Top/bottom heat at 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 top oven begins to heat up.

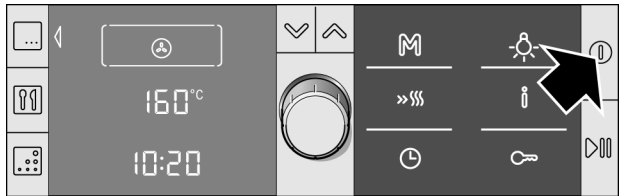
To switch the top oven off, turn the function selector to the off position.

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




## main oven

Press the  button to switch on the main oven.

The  symbol for the 3D hot air heating type and 160 °C appear as a suggestion in the display.






You can start this setting immediately or








- Set a different type of heating and temperature
- Select a programme with the  button
- Select the cleaning system with the  button
- Start a saved memory setting with the  button

A detailed description of how to make settings is provided in the following sections.

## Types of heating


The following types of heating are available for the  main oven. You can select the best method for cooking any dish.




Type of heating and temp. range	Application
 3D hot air 30 - 275 °C	For cakes and pastries on one to three levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
 Top/bottom heat 30 - 300 °C	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.


Type of heating and temp. range	Application
 Pizza setting 30 - 275 °C	For quick preparation of frozen products without preheating, e.g. pizza, chips or strudel. Heat is emitted from below and by the heating ring in the back panel.
 Bottom heating 30 - 300 °C	For preserving, browning and the final baking stage. Heat is emitted from below.
 Circulated air grilling 30 - 300 °C	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.
 Grill, large area grill settings 1, 2 or 3	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
 Grill, small area grill settings 1, 2 or 3	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.
 Defrost 30 - 60 °C	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the dish.
 Keep warm 60 - 100 °C	For keeping cooked dishes warm.

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

## Setting the type of heating and temperature

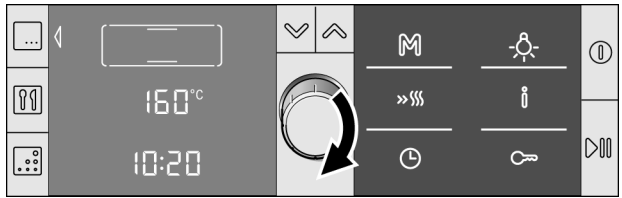
Example in fig.: setting for  top/bottom heating, 180 °C.


1. Switch on the oven with the  button or press the  button.  
The  symbol for 3D hot air appears in the display and 160 °C is suggested.

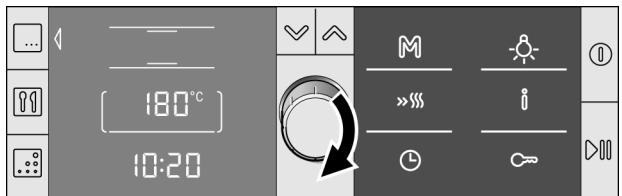
You can start this setting immediately with the  button.

If you wish to set a different type of heating or temperature, proceed as follows.

2. Use the rotary selector to set the desired type of heating.





3. Use the  button to switch to the temperature. Brackets are shown around the temperature or grill setting.
4. Use the rotary selector to change the suggested temperature.



5. Press the  button.



The oven starts. The  symbol lights up in the display.


6. When the meal is ready, switch off the oven using the  button or select a new operating mode and set it.

### Setting tips:




#### Changing the temperature or grill setting

This is possible at any time. Use the rotary selector to change the temperature or grill setting.



### Calling up the heating temperature

Press the  button briefly. The current heating temperature in the cooking compartment is shown for a few seconds.

### Pausing operation

Press the  button briefly. Oven operation is paused. The  symbol flashes. Press the  button again to continue cooking.

### Cancelling operation

Press and hold the  button until the  symbol for 3D hot air and 160 °C appear. You can now make new settings.

### Setting the cooking time


See the section *Time-setting options, Setting the cooking time*.

### Setting a later end time

See the section *Time-setting options, Setting a later end time*.


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## Setting rapid heating

You can set rapid heating for the  main oven with the following types of heating:

 = 3D hot air

 = Top/bottom heat

 = Pizza setting



A brief audible signal indicates that the type of heating selected is not suitable for rapid heating.


### Suitable temperatures

The rapid heating function will work only if the temperature setting is above 100 °C.


Rapid heating is not necessary if the temperature in the cooking compartment is only slightly lower than the temperature set. It will not switch on.

### Setting rapid heating

Press the  button to activate rapid heating. The  symbol appears next to the temperature set. The temperature indicator bars start filling.

Once all the bars are filled, rapid heating is complete. You will hear a short signal. The  symbol goes out.


### Cancelling rapid heating

Press the  button. The symbol goes out.

## Notes

Rapid heating is cancelled if you change the type of heating.



If a cooking time has been set, this runs independently of rapid heating immediately following the start.

You can use the  button to check the current heating temperature during rapid heating.



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

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# Time-setting options

The  main oven has various time-setting options, which you can call up using the  button. The following functions are available:

If the oven is switched off:

-  = Set timer
-  = Set clock




If the oven is switched on:

-  = Set timer
-  = Set cooking time
-  = Delay end time

The brackets around the symbol indicate that this function is selected.

After the appliance is started, the brackets indicate which time-setting option is currently running in the display.

## Setting time-setting options – in brief

1. Open the menu by pressing the  button.
2. Select the desired function with the  button.
3. Set the desired value with the rotary selector.
4. Press the  button to close the menu.

The following sections describe in detail how to set each individual function.




## Brief audible signal

If you cannot change or set a value, you will hear a brief audible signal.

---

## Set timer


The timer runs independently of the oven. You can use it as a kitchen timer and set it at any time, regardless of whether oven is switched on or off.

1. Press the  button.  
The menu for the time-setting options opens.  
The  symbol in brackets shows that the timer function is selected.
2. Use the rotary selector to set the time for the timer.
3. Exit the menu with the  button.

The time counts down in the clock display.



## When the cooking time has elapsed

A signal sounds.



The time has elapsed The display shows **00:00**. Press the  button. The display goes out.

## Setting tips:

### Cancelling the timer


Open the menu for the time-setting options with the  button. Use the rotary selector to turn the time down to **00:00**. Exit the menu with the  button.

### Changing the timer

Open the menu for the time-setting options with the  button. Use the rotary selector to change the time within the next few seconds. Exit the menu with the  button.


---

## Set cooking time



You can set a cooking time for your dish in the  main oven. Operation is ended automatically after this time. The main oven stops heating.

Prerequisite:

A type of heating and temperature are set for the main oven.

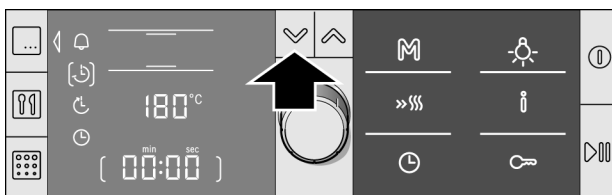
Example in fig.: setting for  Top/bottom heat, 180 °C, cooking time 45 minutes.



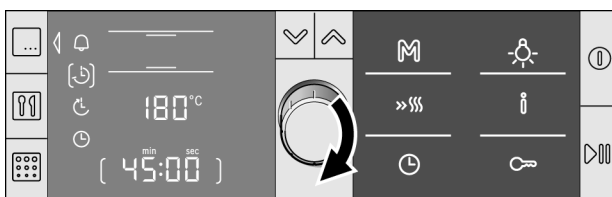
1. Press the  button.  
The Time-setting options menu appears. The time setting options are displayed in the left-hand side of the display. The timer function  is selected.




2. Change to cooking time  using the  button.



3. Set the cooking time using the rotary selector.




4. Press the  button.  
The time-setting options menu closes.

If operation has not yet been started

5. Press the  button.





The cooking time starts counting down.

**The cooking time has elapsed**





A signal sounds. The main oven stops heating. The cooking time is at **00:00**. You can cancel the signal earlier by pressing the .

## Setting tips:

### Cancelling the cooking time


Open the menu by pressing the  button. Using the  button, switch to the  cooking time and use the rotary selector to set the cooking time to **00:00**. Press the  button to close the menu.

### Changing the cooking time

Open the menu by pressing the  button. Using the  button, switch to the  cooking time and use the rotary selector to change the cooking time. Press the  button to close the menu.

---

## Changing the end time


You can delay the end time for the  main oven. This is possible for



- all types of heating
- a variety of programmes
- the cleaning system.

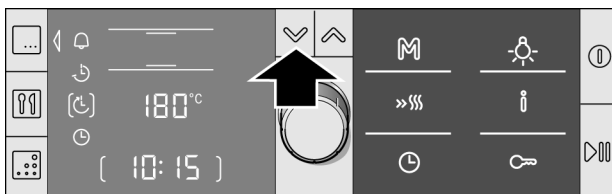
Example: you put the dish in the main oven at 9.30. It takes 45 minutes to cook and will be ready at 10.15 but you would like it to be ready at 12.45 instead. Change the end time from 10.15 to 12.45. Cooking starts at 12.00 and finishes at 12.45.

Please remember that easily spoiled foods must not be allowed to remain in the cooking compartment for too long.

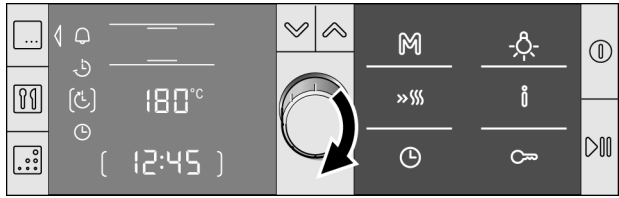
### Setting the end time

Prerequisite: a cooking time is set. Operation has not yet been started. The  time-setting options menu is open.

1. Change to the  end time using the  button.



2. Use the rotary selector to set a later end time.



3. Press the ⌚ button to close the time-setting options menu.
4. Confirm using the ▶||| button.

The main oven is on [🔌] standby. The end time is shown in the clock display. As soon as operation starts, you will see the cooking time counting down.

A signal sounds. The main oven stops heating. **00:00** is shown on the clock display. You can cancel the audible signal early by pressing the ⌚ button.

## The cooking time has elapsed

### Setting tips:

#### Correcting the end time

This is only possible while the oven is on [🔌] standby. To do this, open the menu by pressing the ⌚ button. Press the ⏴ button to change to End time. Adjust the end time using the rotary selector. Press the ⌚ button to close the menu.

#### Cancelling the end time

This is possible, providing the oven is on standby. To do this, select the menu with the ⌚ button and move to the end time using the ⏴ button. Turn the rotary selector anti-clockwise until the current end time is reached. The cooking time immediately starts to count down.




---

## Setting the clock

In order for the clock to be set or changed, the oven must be switched on.





#### After a power failure

After a power failure, **00:00** appears in the display. Set the current time.

1. Press button .  
The selected function [] and [ 12:00 ] appear in the display.
2. Use the rotary selector to set the current time.
3. Confirm with button .  
The clock appears in the display.

## Changing the time

If you wish to change the clock from summer to winter time, for example:


1. Press button .  
The menu for the time-setting options opens.
2. Use the  button to switch to the [] clock.
3. Use the rotary selector to set the current time.
4. Press the  button.  
The clock appears in the display.

## Hiding the clock

You can hide the clock. Then it will only appear when the oven is switched on. For information about this, see the *Basic settings* section.

---

# Memory




You can save the settings for a dish in the  main oven in the memory and call it up again at any time.

The Memory function is particularly useful for dishes that you make on a regular basis.

---

## Storing settings in the Memory

The cleaning system cannot be saved.

1. Specify the type of heating, temperature and, if required, a cooking time for the  main oven. Do not start operation. If you wish to store a programme, select the programme and set the weight. Do not start operation.
- 2 Press and hold the  button until the  symbol lights up on the display. This will take a few seconds.

The setting is saved and can be started at any time.



## Saving another setting

Enter and save the new setting. The old settings are overwritten.

---

## Starting the memory function

The settings you have saved for your dish can be started at any time.

1. Press the  button briefly.  
The stored settings are displayed.
2. Press the  button.

The memory setting starts.



## Changing the settings

This can be done at any time.

The setting you originally saved appears the next time you start the memory.





---






## Sabbath mode

When this setting is used, the temperature of the  main oven remains at between 85 °C and 140 °C with  Top/bottom heating. You can set a time between 24 and 73 hours.

You can keep dishes in the cooking compartment hot for this time without having to switch the oven on or off.

Prerequisites: you must have activated "Sabbath mode: Yes" in the basic settings. See the *Basic settings* section.

1. Press the  button.  
 3D hot air, 160 °C is suggested in the display.
2. Turn the rotary selector anti-clockwise to  Sabbath mode.
3. Use the  button to switch to the temperature and set the desired temperature using the rotary selector.

4. Use the  button to open the Time-setting options menu and switch to the [] Duration with the  button.  
27:00 hours are suggested.
5. Turn the rotary selector to set the required cooking time.
6. Press the  button.  
The time-setting options menu closes.
7. Press the  button.

The Sabbath mode starts. You can see the cooking time counting down in the status bar.

**The cooking time has elapsed**



The oven stops heating.

**Setting tips:**

**Setting a later end time**


It is not possible to set a later end time.

**Cancelling Sabbath mode**



Press and hold the  button until  3D hot air, 160 °C appears. You can make new settings.

---



## Childproof lock

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



**Switching on the childproof lock**

Press and hold the  button until the  symbol appears. This takes about 4 seconds.


The control panel for the main oven is locked.

You can switch the main oven off, set the timer and switch the audible signal off when the childproof lock is active by pressing the  button or by pressing and holding the  button.

**Switching off the childproof lock**

Press and hold the  button until the  symbol goes out. You can make settings again.

# Basic settings

The  main oven has various basic settings, which you can match to your needs.

## Note

For all basic settings and the corresponding change options, refer to the table. Only the basic settings that correspond to the features of your specific appliance are displayed.

Function	Basic setting	Options
c 1 Audible signal after a time has elapsed	2 = 2 minutes	1 = 10 seconds 2 = 2 minutes 3 = 5 minutes
c 2 Confirmation tone when a button is pressed	0 = off	0 = off 1 = on
c 3 Brightness of the display lighting	3 = day	1 = night 2 = medium 3 = day
c 4 Display clock when the oven is switched off	1 = on	0 = off* *The time appears provided that the residual heat is displayed. 1 = on
c 5 Oven light during operation	1 = on	0 = off 1 = on
c 6 Continue operation when the oven door is closed	1 = operation continues automatically	0 = continue operation with the  button 1 = operation continues automatically
c 7 Additional door lock for childproof lock	0 = no	0 = no 1 = yes
c 8 Length of cooling fan run-on time	2 = medium	1 = short 2 = medium 3 = long 4 = very long
c 9 Self-cleaning ceilings and side panels are retrofitted	0 = no	0 = no 1 = yes

Function	Basic setting	Options
c 10 Telescopic shelves are retrofitted	0 = no	0 = no 1 = yes
c 11 Reset all changes to basic settings	0 = no	0 = no 1 = yes
c 12 Sabbath mode	0 = no	0 = no 1 = yes

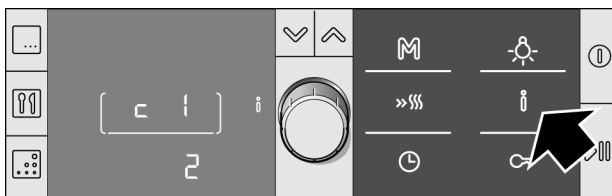
## Changing the basic settings

Prerequisite: the oven must be switched off.

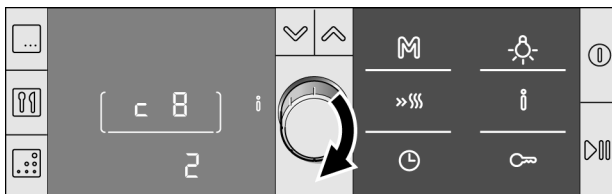
Have a look at the table containing the basic settings so that you know what the numbers mean.

Example in fig.: changing the basic setting for the cooling fan run-on time from medium to short.

1. Press and hold the **i** button for approximately 4 seconds until the first basic setting appears in the display.



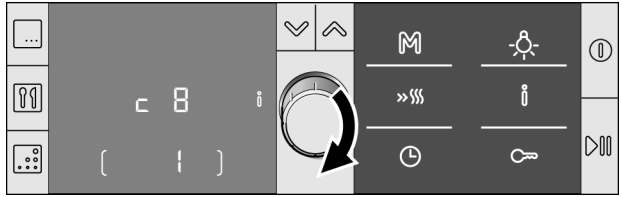
2. Set the required basic setting using the rotary selector.



3. Press the **✓** button.



4. Change the basic setting using the rotary selector.



You can now change other basic settings, as described in points 2 to 4.

5. Press and hold the **i** button until the clock appears. This takes about four seconds. All changes are saved.

### labelling Cancellling

Press the **⏏** button. The changes are not applied.

---

## Automatic switch-off

The **👤** main oven has an automatic switch-off function. It is activated if no cooking time is set and the settings have not been changed for a long time. When this occurs, it is based on the set temperature or grill setting.

### Switch-off active

**FB** appears in the display.

Operation in the main oven is interrupted.

Press any button to clear the indicator. You can make new settings.

### Note

If a cooking time is set, the main oven stops heating once this time has expired. The automatic switch-off function is not necessary.

---

# 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

### Cleaning the cooking compartment floor

Remove accessories and cookware from the cooking compartment.

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.

---


## Cleaning system for the main oven

You can choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	gentle	approx. 45 minutes
2	moderate	approx. 1 hour
3	intensive	approx. 1 hour, 15 minutes

1. Switch on the appliance and press the  button. Cleaning level 3 is suggested. You can start the cleaning operation immediately by pressing the  button.

If you wish to change the cleaning level:



2. Select the desired cleaning level using the rotary selector.
3. Press the  button to start the cleaning operation.  
The cleaning time starts to count down.

## Once the cleaning is finished

The main oven stops heating. **00:00** appears in the display.

## Setting tips:

### labelling="Section-Header">Cancelling the setting

Hold the  button pressed until  3D hot air, 160 °C appears. You can make new settings.

### labelling="Section-Header">Adjusting the cleaning level

Once started, the cleaning level can no longer be changed.


### labelling="Section-Header">Setting cleaning to run overnight

So that you can use your oven throughout the day, delay the end of the cleaning process to during the night.

See *Setting a later end time* in the *Time-setting options* section.

---

## Cleaning system for the top oven

1. Set the function selector for the top oven to  Top/bottom heat.
2. Set the temperature selector to **clean**.
3. 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.

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.
Glass cover for the oven light	Use hot soapy water: Clean with a dish cloth.
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.

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.

## Cleaning the cooking compartment floor

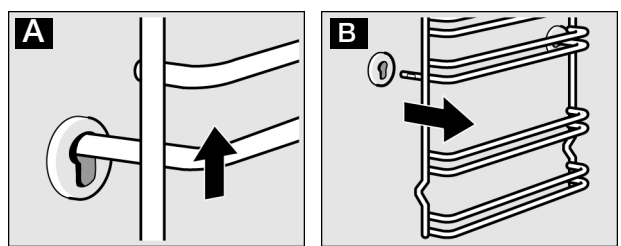
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## Detaching and refitting the rails

### Detaching the rails

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

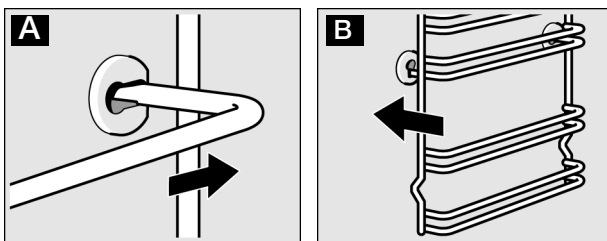
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



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

## Refitting the rails

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)



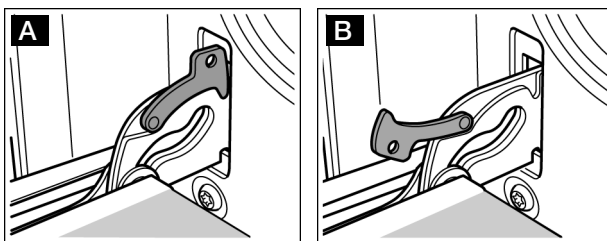
The rails fit both the left and right sides. The kinked section must always be at the bottom.

---

## 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.

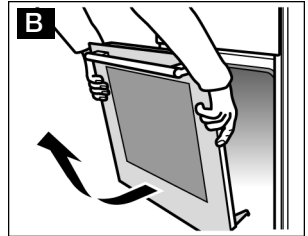
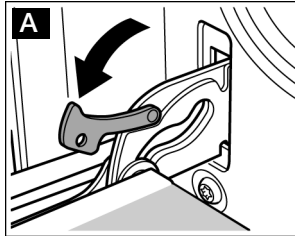


There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force.

Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

## Detaching the door

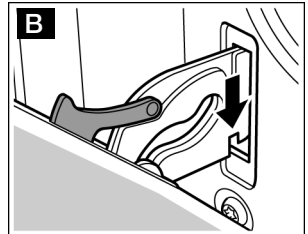
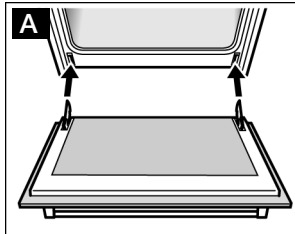
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



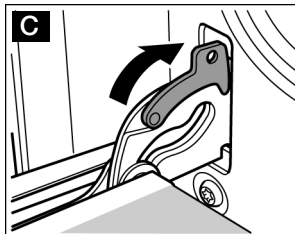
## Attaching the door

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.

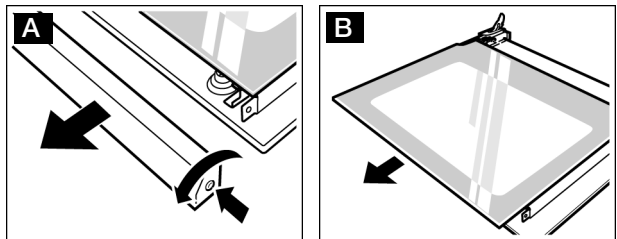
The appliance must not be used again until the door panels and appliance door have been correctly fitted.

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

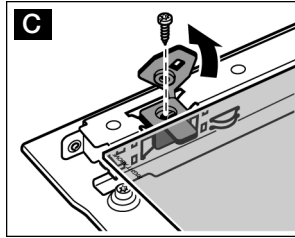
### Removing the door panel

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).

## 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.

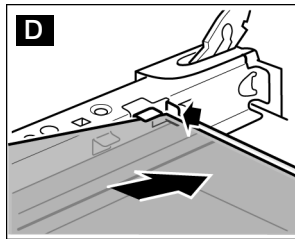
### Cleaning

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



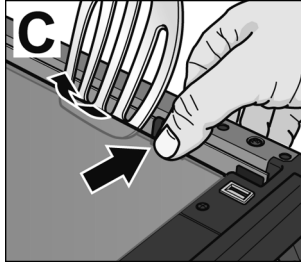
1. Slide in the intermediate panel as far as the stop (Fig. D).
2. Close the holders on the left and right-hand side and screw firmly in place.

### 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.

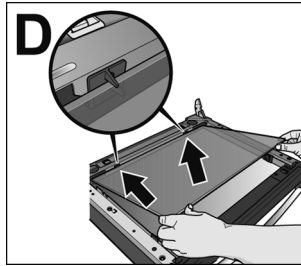
### Cleaning

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. Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself.

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.


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## Malfunction table

Problem	Possible cause	Notes/remedial action
The appliance does not work.	Blown fuse	Look in the fuse box and check that the fuse is in working order.
00:00 appears in the display.	Power cut	Reset the time.

Problem	Possible cause	Notes/remedial action
The oven does not heat up or the type of heating selected cannot be set.	Type of heating not recognised	Input the settings again.
The oven does not heat up. A small square lights up in the temperature display.	The oven is in demo mode.	Switch off the circuit breaker in the fuse box, then switch it back on after at least 20 seconds. Within the next 2 minutes, press and hold the  button for 4 seconds until the square disappears from the display.
<i>FB</i> appears in the display.	Automatic switch-off has been activated. The oven stops heating.	Press any button.

### Error messages with *E*

If an error message appears in the display with *E*, press the  button. This clears the error message. You may then have to reset the clock. If the error is shown again, call the after-sales service.

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

Error message	Possible cause	Notes/remedial action
<i>E011</i>	A button was pressed for too long.	Check that all the buttons are clean. Press all buttons separately. If the error message remains, please contact the after-sales service.



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.

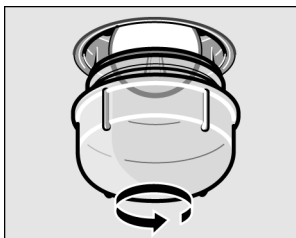
---

## 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.



1. 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 📞
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# 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.

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## 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.

---

## Environmentally-friendly 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.

---

## Automatic programmes

Automatic programmes for the  main oven allow you to make elaborate pot roasts, juicy joints and tasty stews very easily. They spare you from the turning and basting and the cooking compartment stays clean.

The cooking result depends on the quality of the meat as well as the size and type of cookware.

When you take the finished dish out of the cooking compartment, wear oven gloves. The cookware will be very hot. Be careful when uncovering the cookware as hot steam will escape.



---

## Cookware

Automatic programmes are suitable only for roasting in cookware with lids, with the exception of ham joints with a brown crust. Only use cookware with a lid that closes tightly. Also bear in mind the cookware manufacturer's notes.

### Suitable cookware

We recommend heat-resistant cookware (up to 300 °C) made of glass or glass ceramic. Stainless steel roasting dishes are suitable in certain conditions only. The shiny surface reflects a great deal of the heat radiation. The dish does not brown so intensely and the meat is not as well-cooked. If you use a stainless-steel roasting dish, take the lid off once the programme has ended. Then, grill the meat at grill setting 3 for a further 8 to 10 minutes. If you are using roasting dishes made of enamelled steel, cast iron or aluminium diecasting, the dish will turn browner. Add a little more liquid.

### Unsuitable cookware

Cookware made from light-coloured, shiny aluminium, unenamelled clay and cookware with plastic handles is not suitable.

### Size of the cookware

The meat should cover approximately two thirds of the dish base. This gives a nice meat stock.

The distance between the meat and the lid must be at least 3 cm. The meat may rise during roasting.

---

## Preparing a meal

Use fresh or frozen meat. We recommend fresh meat at fridge temperature.

Choose suitable cookware.

Weigh the fresh or frozen meat, poultry or fish. You will find detailed notes in the relevant tables. You need the weight to make settings.

Season the meat. Season frozen meat in exactly the same way as fresh meat.

For many dishes, liquid needs to be added. Add enough liquid to the cookware that the base is covered by approximately ½ cm of liquid. If the table states that “a small amount” of liquid should be added, 2-3 tablespoons is usually sufficient. If the entry for liquid is “yes”, a little more is required. Bear in mind the notes before and in the tables.

Cover the cookware with a lid. Place it on a wire rack at height 2.

For some dishes, the end time cannot be delayed. These dishes are marked with an asterisk \*.

Always place the dish into the cooking compartment without preheating it.

## Programmes

### Poultry

Place the poultry in the roasting dish breast-side up. Stuffed poultry is not suitable.

If you are roasting several poultry legs together, set the weight of the heaviest. The thigh joints must be about the same weight.

Example:

3 chicken legs weighing 300 g, 320 g and 400 g.  
Set 400 g.

If you wish to prepare two chickens the same weight in one roasting dish, set the weight according to the heaviest, as for the legs.

Programmes Poultry	Programme number	Weight range in kg	Add liquid	Weight setting
Chicken, fresh	P1*	0.7-2.0	no	Weight of meat
Poulard, fresh	P2*	1.4-2.3	no	Weight of meat
Duck, fresh	P3*	1.6-2.7	no	Weight of meat
Goose, fresh	P4*	2.5-3.5	no	Weight of meat
Young turkey, fresh	P5*	2.5-3.5	no	Weight of meat
Poultry legs, fresh e.g. chicken, duck, goose, turkey legs	P6*	0.3-1.5	no	Weight of the heaviest leg

## Meat

Add the specified amount of liquid to the ovenware.

### Beef

When cooking a pot roast, add sufficient liquid.

You can also use the marinating liquid.

Cook sirloin fat-side up.

<b>Programmes Beef</b>	<b>Programme number</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Pot roast, fresh e.g. prime rib, boned shoulder, shoulder, marinated beef	P7	0.5-3.0	yes	Weight of meat
Pot roast, frozen e.g. prime rib, boned shoulder, shoulder	P8*	0.5-2.0	yes	Weight of meat
Sirloin, fresh, rare e.g. loin	P9	0.5-2.5	no	Weight of meat

### Programmes

#### Veal

Joint, fresh, lean e.g. topside, top round	P10	0.5-3.0	yes	Weight of meat
Joint, fresh, marbled e.g. neck, scrag end	P11	0.5-3.0	a little	Weight of meat
Knuckle on the bone, fresh	P12	0.5-2.5	yes	Weight of meat

### Programmes

#### Lamb

Fresh leg, off the bone, well done	P13	0.5-2.5	a little	Weight of meat
Fresh leg, off the bone, medium	P14	0.5-2.5	no	Weight of meat
Fresh leg, on the bone, well done	P15	0.5-2.5	a little	Weight of meat
Leg, frozen, off the bone, well done	P16*	0.5-2.0	a little	Weight of meat
Leg, frozen, on the bone, well done	P17*	0.5-2.0	a little	Weight of meat

## Game

Game can be covered with bacon; the meat will remain more succulent, but does not brown as well. For a more delicate flavour, game can be marinated over night in the refrigerator in buttermilk, wine or vinegar before cooking.

If you are cooking several hare legs, set the weight of the heaviest.

You can also cook rabbit pre-portioned. Set the total weight.

<b>Programmes Game</b>	<b>Programme number</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Joint of venison, fresh e.g. shoulder, breast	P18	0.5-3.0	yes	Weight of meat
Boned leg of roe venison, fresh	P19	0.5-3.0	yes	Weight of meat
Hare leg, on the bone, fresh	P20	0.3-0.6	yes	Weight of meat
Rabbit, fresh	P21	0.5-3.0	yes	Weight of meat

## Fish

Clean the fish, acidulate and add salt as usual.

For steamed fish: add liquid ½ cm deep to the dish, e.g. wine or lemon juice.

For baked fish: toss the fish in flour and brush with melted butter.

Whole fish cooks best when it is in its swimming position in the dish. I.e. the dorsal fin points upwards. To secure the fish firmly, place a scored potato or a small, oven-proof container inside the fish.

If you are cooking several fish, set the total weight. However, the fish must all be approximately the same size or the same weight.

Example: two trout weighing 0.6 kg and 0.5 kg.  
Set 1.1 kg.

<b>Programmes Fish</b>	<b>Programme number</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Trout, fresh, steaming	P22*	0.3-1.5	yes	Total weight
Trout, fresh, baking	P23*	0.3-1.5	no	Total weight
Cod, fresh, steaming	P24*	0.5-2.0	yes	Total weight
Cod, fresh, baking	P25*	0.5-2.0	no	Total weight

## **Stew**

You can combine different types of meat and fresh vegetables.

Cut the meat into bite-sized pieces. Use chicken portions uncut.

Add the same, or up to double, the amount of vegetables to the meat.

Example: for 0.5 kg meat add 0.5 kg to 1 kg fresh vegetables.

If you wish the meat to brown, add it as the last ingredient to the roasting dish on top of the vegetables. If you do not want it to brown so much, mix the meat in under the vegetables.

If you are cooking stew with meat, set the weight of the meat. If you wish the vegetables to be more tender, set the total weight.

Hard types of vegetables vegetable stew, such as carrots, green beans, white cabbage, celery and potatoes. The smaller you cut up the vegetables, the more tender they will be. To prevent vegetables browning too much, cover them with liquid.

<b>Programmes Stew</b>	<b>Programme number</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
With meat e.g. a German Pichelsteiner stew with three types of meat	P26	0.3-3.0	yes	Weight of meat
With vegetables e.g. vegetarian stew	P27	0.3-3.0	yes	Total weight
Goulash	P28	0.3-3.0	yes	Weight of meat
Roulade	P29	0.3-3.0	yes	Weight of meat

## Meat loaf

Use fresh minced meat.

Set the total weight of the finished meat loaf.

You can refine the mixture with diced vegetables or cheese.

<b>Programmes Meat loaf</b>	<b>Programme number</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Made of fresh beef	P30*	0.3-3.0	no	Total weight
Made of fresh lamb	P31*	0.3-3.0	no	Total weight
Made of fresh, mixed meat	P32*	0.3-3.0	no	Total weight
Made of fresh pork	P33*	0.3-3.0	no	Total weight

## Pork

Place joints with crackling in the dish crackling-side up. Score the rind to make a grid-like pattern, without cutting into the meat.

Place a ham in the dish with the fat layer upwards. Brown the ham in the ovenware without a lid.


When roasting joints of meat, set the weight of the meat. When roasting rolled joints, set the total weight.

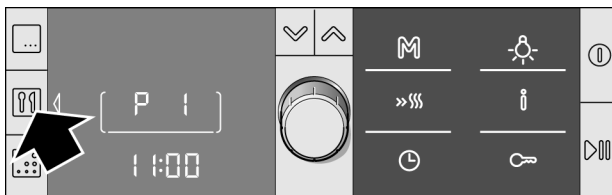
<b>Programmes Pork</b>	<b>Programme number</b>	<b>Weight range in kg</b>	<b>Add liquid</b>	<b>Weight setting</b>
Fresh neck of pork, off the bone	P34	0.5-3.0	yes	Weight of meat
Frozen neck of pork, off the bone	P35*	0.5-2.0	yes	Weight of meat
Loin, fresh	P36	0.5-2.5	yes	Weight of meat
Rolled joint, fresh	P37	0.5-3.0	yes	Total weight
Joint with crackling, fresh Belly	P38	0.5-3.0	no	Weight of meat
Ham, fresh, cured, cooking	P39	1.0-4.0	a little	Weight of meat
Ham, fresh, cured, browning	P40*	1.0-4.0	no	Weight of meat

## Selecting a programme

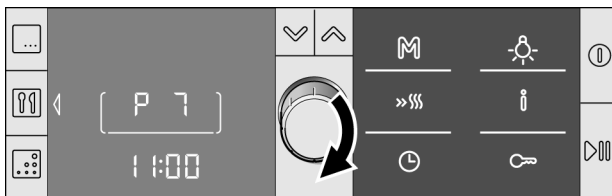
First choose a suitable programme from the programme table.


Example in fig.: setting for pot-roasted beef, fresh, programme 7, weight of meat 1.3 kg.

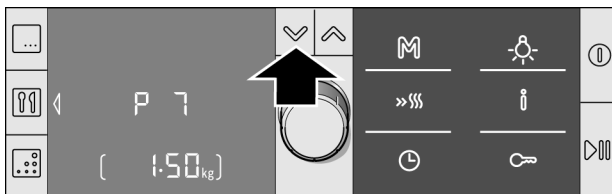
1. Press the  button.  
The first programme number appears in the temperature display.



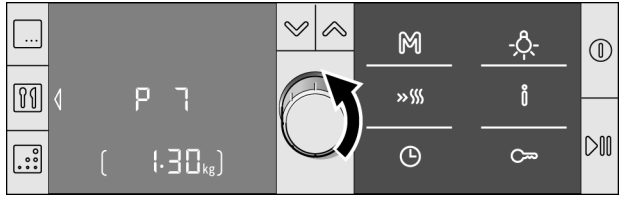
2. Use the rotary selector to set the desired programme number.



3. Press the  button.  
A weight is suggested in the clock display.



4. Use the rotary selector to set the weight of the dish.



5. Press the ▷|| button.  
The programme length is shown.



The programme starts. The [ 1.30 ] cooking time counts down in the clock display.

### The programme has finished

A signal sounds. The oven stops heating. You can cancel the audible signal early by pressing the ⏸ button.

### Setting tips:

#### Changing the programme duration

The duration of the programme cannot be changed.

#### Changing the programme

Once a programme has been started, it can no longer be changed.

#### Pausing operation

Press the ▷|| button briefly. Oven operation is paused. Press the ▷|| button again to continue cooking.

#### Cancelling the programme

Press and hold the ▷|| button until the 🌀 symbol for 3D hot air and 160 °C appear. You can now make new settings.

#### Setting a later end time

See the section *Time-setting options, Setting a later end time.*





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## Tips for automatic programming

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The weight of the joint or poultry is greater than the weight range specified.

The weight range is deliberately limited. For very large joints, it is often impossible to obtain a sufficiently large roasting dish. Cook large pieces of meat using  top and bottom heating or  hot air grilling.

---

The joint has cooked well, but the juices are too dark.

Select a smaller dish or use more liquid.

---

The joint has cooked well, but the juices are too clear and watery.

Select a larger dish or use less liquid.

---

The joint is too dry on the top.

Use a dish with a tightly fitting lid. Very lean meat will remain more succulent if it is covered with rashers of bacon.

---

The joint looks good, but there was a burning smell during roasting.

The lid of the roasting dish is not closed properly, or the meat has risen up and has pushed up the lid. Always use suitable ovenware with a lid that fits. Make sure that there is at least 3 cm between the meat and the lid.

---

You wish to prepare frozen meat.

Season frozen meat in the same way as fresh meat. Caution: for frozen meat it is not possible to delay the end time. The meat would defrost during the waiting time and would be inedible.

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# 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 best suited 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

Whether you should preheat or place food into a cold oven, is indicated in the respective sections.

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

Do not line the accessories with greaseproof paper until after they have been preheated.

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


Use the accessories supplied. Additional accessories may be obtained from specialist retailers 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

Baking a cake turns out best with  Top/bottom heating.

When baking with  3D hot air, note the following:

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.

### Baking on two or more levels

Use  3D hot air.

Baking on 2 levels:

Wire rack or universal pan at shelf position 3

Wire rack at shelf position 1.

Baking on 3 levels:  
Wire rack at shelf position 5  
Universal pan at shelf position 3  
Wire rack at shelf position 1.

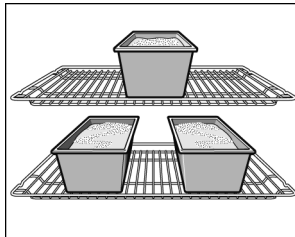
Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for your dishes.

If you have 2 small, round cake tins, place them on one level next to each other on the wire rack.

If you have 4 small, round cake tins, place 2 next to each other on each wire rack. Slide in the wire racks one above the other.

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 composition of the mixture. This is why temperature ranges are given in the tables. You

should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary.

Additional information can be found in the “Baking tips” section following the tables.






## main oven





Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich	Wire rack + 2x Ø 20 cm tins	2		170-180	20-25
		3	 *	160-170	20-25
Light Fruit Cake	Wire rack + high Ø 20 cm tin	2		160-170	80-90
		2	 *	150-160	80-90
Rich Fruit Cake	Wire rack + Ø 23 cm high round tin or 20 cm square tin	2	 *	130-140	180-190
Fruit crumble	Wire rack + flat glass dish	2		180-190	35-45
		3	 *	160-170	35-45
Sponge cake (fatless)	Wire rack + baking tin (dark coated)	2	 *	170-180	30-35
		2	 *	160-170	35-40
Swiss Roll	Universal pan + Swiss roll tin	2	 *	200-210	10-12
	Wire rack + Swiss roll tin	3	 *	180-190	10-12
Tart	Wire rack + Ø 20 cm plate or pie tin	1		200-210	50-60
	Wire rack + Ø 20 cm plate or pie tin	3	 *	190-200	55-60
Quiche	Wire rack + quiche tin (dark coated)	1		190-200	45-50
		3	 *	180-190	40-45
(White) Bread	Wire rack + loaf tin (1x 900g or 2x 450g)	1		230-240	25-35
		3	 *	190-200	25-30
Scones	Universal pan	3		200-210	15-20
		3	 *	180-190	15-20

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Universal pan	3		170-180	10-15
		3	 *	160-170	10-15
Small cakes	Wire rack + 12-cup tin	3	 *	160-170	15-20
	Wire rack + 12-cup tin	3	 *	150-160	15-20
Jam Tarts	Wire rack + 12-cup tin	2		200-210	15-20
	Wire rack + 12-cup tin	3	 *	180-190	15-20
Meringues	Universal pan	3	 *	80-90	100-150
Pavlova	Universal pan	3	 **	150**+ 100	100-150
Soufflé	Wire rack + 1,2 l soufflé dish	2		170-180	40-50
		2	 *	160-170	40-50
Pie	Wire rack + pie dish	1		190-210	45-55
		3	 *	180-190	45-50
Yorkshire Pudding	Universal pan + 12-cup tin	2	 *	210-220	20-25
		3	 *	200-210	20-25
Jacket Potatoes	Universal pan	3	 *	160-170	60-70
Pizza (homemade)	Universal pan	2		200-220	25-35
		3	 *	210-220	15-20

\* preheat








\*\* preheat at higher temperature, then reduce and insert food

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich 2 levels	2 wire racks + 4x Ø 20 cm tins	3+1	 *	170-180	25-30
Scones 2 levels	Universal pan + wire rack with baking tray	3+1	 *	170-180	20-25
Biscuits 2 levels	Universal pan + wire rack with baking tray	3+1	 *	150-160	20-25
Biscuits 3 levels	Universal pan + 2 wire racks with baking trays	5+3+1	 *	140-150	25-30
Small Cakes 2 levels	2 wire racks + 2x 12-cup tins	3+1	 *	140-150	25-30

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Meringues 2 levels	Universal pan + wire rack with baking tray	3+1	 *	80-90	100-150
Jacket Potatoes 2 levels	2 wire racks	3+1	 *	170-180	60-75
(White) Bread	2 wire racks + loaf tins (2x 900g or 4x 450g)	3+1	 *	180-190	35-40
Pizza (homemade)	Universal pan + wire rack with baking tray	3+1	 *	170-180	40-45

\* preheat

## 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

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## Baking tips

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You want to bake following your own recipe.

---

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

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The cake collapses.

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

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The cake goes too dark on top.

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The cake is too dry.

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---

The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).

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---

The cake is unevenly browned.

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The bottom of a fruit cake is too light.

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---

The fruit juice overflows.

---

Small baked products made out of yeast dough stick to one another when baking.

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Use similar items in the baking tables as a guide.

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---

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.

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

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---

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

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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.


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---

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.

---

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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.

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Place the cake one level lower the next time.

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Next time, use the deeper universal pan, if you have one.


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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.

---

Condensation forms when you bake moist cakes.

Always use hot air  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.

---

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.

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## Meat, poultry, fish

### Notes regarding ovenware

The universal pan with insert wire rack is suitable for large roasts. You may also use any heat-resistant ovenware.

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

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat is somewhat less well cooked. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

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

### Tips for roasting

The information in the table applies to food placed in a cold oven and for meat taken directly from the refrigerator.



The joints of meat should weigh between 500 g and 2 kg.

Ensure that you always use the lower temperature, if the weight of the joint you wish to roast is high.



If there are several pieces of meat, calculate the roasting time using the weight of the heaviest piece of meat. The individual pieces of meat should be approximately the same size.







## Meat














When using the  Top/bottom heating and  Circulated air grilling types of heating, turn the pieces of meat halfway through the cooking time.



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









When roasting joints of pork with a rind, make cuts in the rind crossways and if it is to be turned, first place the joint with the rind side down in the dish.



## main oven

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
<b>Beef</b>					
Slow roast joint	Universal pan with wire insert	1		130-140	40+40
Top side Top rump	Universal pan with wire insert	1		160-170	30+25
<b>Lamb</b>					
Leg	Universal pan with wire insert	1		160-170	30+25
Shoulder (bone in)	Universal pan with wire insert	1		160-170	25+20
Shoulder (boned and rolled)	Universal pan with wire insert	1		170-180	25+25
Rack of lamb	Universal pan with wire insert	1		180-190	25+25

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
<b>Pork</b>					
Roast joint	Universal pan with wire insert	1		180-190	35+35
Loin joint	Universal pan with wire insert	1		170-180	30+30
Belly	Universal pan with wire insert	1		160-170	30+25
Gammon joint	Universal pan with wire insert	1		160-170	30+30
<b>Poultry</b>					
Chicken	Universal pan with wire insert	1		170-180	20+25
Chicken, portion	Universal pan with wire insert	1		190-200	20+25
Chicken, Quarter (a 450 g)	Universal pan with wire insert	1		180-190	20+25
Duck	Universal pan with wire insert	1		180-190	20+20
Turkey, crown	Universal pan with wire insert	1		160-170	15+15
Turkey, whole, large (7,5-12,0 kg)	Universal pan with wire insert	1		160-170	12+12
<b>Casserole</b>					
Diced meat (beef, pork, lamb)	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Braising steaks	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Chicken	Wire rack + glass roasting dish with lid	2		140	60-90

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
<b>Complete Meal</b>					
With beef	Wire rack universal pan with wire insert	4 1		160 than 200 (Yorkshire Pudding)	weight of meat (see table above) + 15-25 for Yorkshire Pudding
With chicken	Wire rack universal pan with wire insert	4 1		180	weight of chicken (see table above)

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
<b>Beef</b>					
Top side Top rump	Universal pan with wire insert	2		200-220	25+20
<b>Lamb</b>					
Leg	Universal pan with wire insert	1		160-180	30+30
Rack of lamb	Universal pan with wire insert	1		190-210	25+20
<b>Pork</b>					
Roast joint	Universal pan with wire insert	1		180-200	35+40
Loin joint	Universal pan with wire insert	2		190-210	35+45
Belly	Universal pan with wire insert	1		220-240	25+40
<b>Poultry</b>					
Chicken	Universal pan with wire insert	1		210-230	20+15
Chicken, portion (a 200-250g)	Universal pan with wire insert	3		210-230	25+25

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Chicken, quarter (a 450 g)	Universal pan with wire insert	2		220-240	20+25
Duck	Universal pan with wire insert	1		190-210	20+20

## 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.









 main oven





Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
<b>Beef</b>					
Steaks height 2-3 cm	Wire rack + universal pan	5+		3	1. side 3-4
		3			2. side 3-4
Burgers height 1-2 cm	Wire rack + universal pan	5+		3	1. side 6-8
		3			2. side 4-6
<b>Lamb</b>					
Steaks height 2-3 cm	Wire rack + universal pan	5+		3	1. side 6-7
		3			2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	5+		3	1. side 5-6
		3			2. side 5-6
<b>Pork</b>					
Steaks height 1-2 cm	Wire rack + universal pan	5+		3	1. side 6-7
		3			2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	4+		3	1. side 10-12
		3			2. side 9-10
Burgers height 1-3 cm	Wire rack + universal pan	5+		3	1. side 6-8
		3			2. side 4-6
Sausages thickness 2-4 cm	Wire rack + universal pan	4+		3	10-15, turn occasionally
		3			
<b>Gammon</b>					
Steaks height 1-3 cm	Wire rack + universal pan	5+		3	1. side 4
		3			2. side 3
<b>Chicken</b>					
Drumsticks each 150g	Wire rack + universal pan	3		3	1. side 17
		2			2. side 8
Breast, boneless each 150g	Wire rack + universal pan	3		3	1. side 20
		2			2. side 10

Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
<b>Fish</b>					
Whole trout each 300g	Wire rack + universal pan	2 1		2	20-25
Filets each 150g	Wire rack + universal pan	4 3		3	1. side 5-7 2. side 5-7

## top oven

Please note the information about preheating in the table.

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
<b>Beef</b>					
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
<b>Lamb</b>					
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
<b>Pork</b>					
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		3	1. side 10-12 2. side 6-8
Sausages Ø 2-4 cm	Wire rack + universal pan	2+ 1		3	14-18**

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
<b>Chicken</b>					
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		3	1. side 13-15 2. side 8-10
<b>Fish</b>					
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					
** Turn frequently					

## 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.

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Steam rises from the roast when basted.

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Next time, use a larger roasting dish and use less liquid.

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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.

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## Preprepared products

Observe the instructions on the packaging.

The cooking result greatly depends on the quality of the food. Pre-browning and unevenness can sometimes even be found on the raw product.






















If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked.














Leave a little space between bread rolls when crisping them up. Do not place too many bread rolls on the accessories.

Sprinkle grated cheese over the top of your lasagne to give it a beautiful and evenly browned finish.



 main oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
<b>Pizza, frozen</b>					
Pizza with a thin base	Universal pan	2		200-220	15-20
		3	 *	210-220	10-15
	Universal pan + wire rack	3+1	 *	170-180	20-25
Pizza with a thick base	Universal pan	2		170-190	20-30
		3	 *	200-210	15-20
		3+1	 *	170-180	20-25
Pizza baguette	Universal pan	3		170-190	20-30
		3	 *	170-180	25-30
Pizza, chilled	Universal pan	1		180-200	10-15
		3	 *	200-210	10-15
<b>Potato products, frozen</b>					
Chips	Universal pan	3		190-210	20-30
		3	 *	210-220	20-25
		3+1	 *	180-190	35-40
Duchess potatoes	Universal pan	3		190-210	20-25
		3	 *	200-210	15-20
Hash browns (fried potatoes), Filled potato skins	Universal pan	3		200-220	15-25
		3	 *	200-210	15-20
Potato wedges	Universal pan	2		190-200	20-25
		3	 *	190-200	20-25
<b>Baked goods, frozen</b>					
Rolls, baguettes	Universal pan	3		180-200	10-20
		3	 *	180-190	10-15

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
<b>Baked goods, prebaked</b>					
Part baked white bread	Universal pan	2		190-210	10-20
	Universal pan	3	 *	180-190	15-20
	Universal pan + wire rack	3+1	 *	160-180	20-25
<b>Fried foods, frozen</b>					
Fish fingers	Universal pan	2		220-240	10-20
	Universal pan	3	 *	210-220	15-20
Chicken nuggets	Universal pan	3		200-220	15-25
	Universal pan	3	 *	180-190	20-25
<b>Food, frozen</b>					
Lasagne, 400g	Wire rack	2		180-190	30-35
	Wire rack	2	 *	180-190	35-40
Lasagne, 1200g	Wire rack	2		180-190	45-50
	Wire rack	2	 *	180-190	45-50
<b>Food, chilled</b>					
Lasagne, 400g	Wire rack	2	 *	180-190	20-25
Lasagne, 1200g	Wire rack	2	 *	170-180	30-35

\* preheat

## Special dishes

Your appliance can be set to temperatures between 50 and 300 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.



### Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °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 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 compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 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.

Meal	Accessories	Level	Type of heating	Temperature in °C
<b>Delicate frozen food</b> e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, etc.	Wire rack	1		30 °C
<b>Other frozen products</b> chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		50 °C

### Note

The oven light does not come on at temperatures of less than 60 °C. This enables precise temperature regulation.

## 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.

<b>Meal</b>	<b>Level</b>	<b>Type of heating</b>	<b>Temperature in °C</b>	<b>Cooking time, hours</b>
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

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# 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

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### 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.

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### 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.

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# 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		170-190	20-30
	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		140-160	30-40
	Universal pan + 2 baking trays	1+3+5		130-150	40-50
Small cakes Preheat	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		140-160	25-35
	Universal pan + 2 baking trays	1+3+5		140-160	30-40
Small cakes	Baking tray	3		150-170	20-30
Water sponge cake Preheat	Springform cake tin on the wire rack	2		160-180	30-40
Water sponge cake	Springform cake tin on the wire rack	2		150-170	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		140-160	50-60

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		200-220	70-80
		1+3		180-200	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm				

## 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.

### main oven

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  $\frac{2}{3}$  of the time.