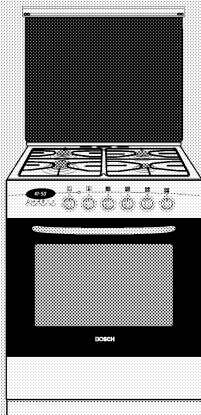




HSV 465 A ZA



en Operating instructions



Household Appliances

Internet: <http://www.bosch-hausgeraete.de>
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Before connecting

Please read this instruction manual carefully before using the new appliance. It contains important information for your safety, as well as for the use and care of the appliance.

Please retain the instruction manual, as it may be required by a subsequent owner.

Environmentally safe disposal

Disposing of the old appliance

Before disposing of the old appliance, render it unusable (removal of the mains cable and the gas hose).

In order to dispose of your old appliance in an environmentally safe manner, you may be able to return it to your dealer, or send it to a recycling centre. Please contact your local council concerning the address of your nearest recycling centre.

Disposing of the packaging

Dispose of packaging materials in an environmentally compatible manner. Our products require protective packaging during transit, though we use no more material than is necessary. All packaging materials are environmentally friendly and can be recycled.

Wooden parts have not been treated chemically. The cardboard is made from 80 to 100 % recycled paper. The wrapping is polythene (PE), spacers and fillers polypropylene (PP) and protective padding is CFC-free polystyrene foam (PS). The plastic materials are made from pure hydrocarbon compounds and are fully recyclable.

Please note!

Reprocessing and recycling saves raw materials and reduces the amount of re-use. This safeguards reserves of raw materials and protects the environment. Please contact your local council for information about environmental protection.

Safety advice and warnings

1. Remove all packaging and examine the appliance for damage sustained during transport. Do not connect a damaged appliance, but instead contact your customer service department.
2. Place the appliance in the location designated for it.
3. Please read the instruction manual carefully and keep it in a safe place in the vicinity of the appliance for later use.
4. Please fold out the page with the illustrations and observe the explanatory illustrations while you read the instruction manual.

Installation advice

- The electric and gas connections should be made according to the instructions by a qualified technician, otherwise the guarantee may be invalidated.

Adjusting the feet

The cooker stands on four adjustable feet. It is delivered with the feet fully screwed in. Before actual installation, check that the appliance stands level.

If necessary, adjust the feet by rotating them in a clockwise direction. The maximum height adjustment using the feet is 15 mm. After adjusting the feet to your satisfaction, do not then push the appliance into its final position, but instead lift it then set it down as desired.

To adjust the appliance feet, remove the oven drawer. Using a coin (or similar object), adjust the feet from inside.

Locating the appliance

Please fold open the page with illustrations found at the end of this instruction manual.

Fig. 1

1. Before you install the appliance, remove the protective packaging from the back of the rear plate behind the drawer.
2. Please note the preset type of gas (see nameplate) in this instruction manual

Fig. 2

3. Position the appliance according to the measurements given.

Electrical supply and safety

1. The appliance requires a 16 A power supply. If necessary, have a technician adapt the installation.
2. The appliance is set to 220-240 Volt. At a voltage below 180 V the electrical ignition may not function. At a voltage below 220 V the baking and cooking times are extended significantly.
3. The appliance may only be connected to the mains using a correctly installed safety socket. If you do not have a correctly installed safety socket, contact customer service. If you use the appliance other than with a safety socket, the manufacturer can accept no responsibility for any damage which occurs.
4. The safety socket must be located in an easy to reach position in the vicinity of the appliance. No extension cable may be used.
5. The mains connection cable must not come into contact with any hot areas of the appliance. Ensure that the cable does not contact the back of the appliance. The cable may otherwise become damaged, resulting in a short circuit.

Gas supply and safety

1. The type of gas for which the appliance has been set is to be found on the nameplate (see rear wall of the appliance). Further specifications about the types of gas suitable for your appliance and the appropriate gas nozzles can be found in a table with technical specifications on the page following the cooking tables. If the type of gas supplied in your property is different from this type which has been set, please contact customer service so that the setting may be changed.

Fig. **3-a**, **3-b**, **4**

2. **Gas connection for natural gas**
A flexible metal pipe is to be used with a mechanical screw connection for the gas inlet **fig. 3-a**

Gas connection for Butane Propane Gas

For the gas connection of the appliance, a plastic pipe with an inner diameter of 8 mm, i.e. 10 mm is to be used, which is attached with a clamp at the gas connection of the appliance. **fig. 3-b**

Connect the appliance to the gas supply with as short and as well-sealed a hose as possible. The maximum 1,5 m. permissible length of the hose must not be exceeded. Observe regulations.

The gas hose must be replaced 1x year.

Adapter for Butane Propane and natural gas. **fig. 4**

3. Depending on circumstances and the position of the gas supply outlet, the gas connection may be made either on the right or left of the appliance. If you alter the position of the gas connection for this reason, the clamp for the hose connection must be tightened fully.
4. Once the gas hose is connected to the supply outlet, the seal must be tested. For this purpose the gas hot-plate switches on the control panel must be closed and the gas supply tap must be open. Smear a little soapy water or foam on the connection. If there is a leak in the connection, small bubbles will form and foam will part in some locations. If this occurs, the gas supply must **absolutely** be closed and the gas connection tested.
5. On no account are you to use matches, open flame or a cigarette lighter when testing for leaks.
6. In order to avoid leaks in the gas connection, do not pull or stretch the hose.
7. The gas hose must not come into contact with hot areas of the appliance.
Avoid any contact of the gas hose with the appliance.
The hose could otherwise be damaged – **fire hazard!**

Tip

The information about gas types and the nozzles to be used can be found in the table "Specifications – Gas" at the end of this instruction manual.

Important information

1. The appliance meets all current safety requirements for electrical goods.
Repairs should only be carried out by an appropriately trained engineer from our customer service. Inexpert or inappropriate repairs may cause danger to the user.
2. Surfaces of the appliance become hot during use. The oven inner surfaces, the heating elements and the steam outlet become very hot. They also remain hot for some time after switching off. Please be careful and avoid touching these warm surfaces. Always keep children and pets away from the appliance.
3. Remain in the vicinity if you are preparing foods with fat or oil. They could ignite if overheated. Never pour water into burning fat or oil. **Danger of burns!**
Cover the utensil with a lid so that the fire is smothered and switch the hot-plate off. Do not leave hot oil or hot dishes and similar things unsupervised. They may otherwise cause burns.
4. This appliance is intended for domestic use only and is not suitable for commercial use.
5. Only use the appliance for cooking suitable foodstuffs or for warming already cooked dishes. The appliance may, under no circumstances, be used for other purposes (for heating, as cupboard or for storage, for drying unsuitable foodstuffs or other objects such as pets or items of clothing).
6. Remove all combustible substances such as curtains, lace curtains, paper or flammable materials from the appliance before use.
Do not store combustible substances either on or in the appliance.
7. Ensure good ventilation of the room in which the appliance is located such as using a window. For elimination of vapours produced during operation, we recommend the use of an extractor hood in addition.
8. **Always raise the upper covering board on the appliance whenever you use the oven. This makes removal of the vapours by the extractor easier.**
Fig. 23
Caution:
Glass lids may shatter when heated. Turn off all the burners before shutting the lid.
9. Keep hands away from the hinges on the covering board and the oven door. They may become trapped.
10. Do not apply load to the oven drawer or drawer, otherwise utensils on the oven trays or the appliance itself may become displaced or may cease to stand horizontally.
11. Never apply water to the hot oven. This may damage the enamel finish.
12. Avoid splashes of water on the oven door glass whenever the oven remains hot.
13. Do not place baking trays on the enamel-coated floor of the oven, nor cover it with aluminum foil or similar material. Such items hinder the distribution of warmth within the oven and may lead to damage of the enamel.

14. If your appliance has a covering board made of glass: Do not close it while the gas hotplates or the electric hotplates are in use or remain warm. Also, do not place heavy items or very hot or cold items on the covering board. Such actions could cause the glass covering board to break.
15. The oven door must close well. Keep the door seals clean.
16. Do not place any combustible and/or heavy objects in the base drawer.
17. When the oven is operating, heat accumulates in the base draw. This heat can be effectively used to keep cooked dishes warm.
18. Do not leave the electrical connection plug in the socket when the appliance is not in use. Switch off power at the socket and turn off the gas supply to the appliance.
19. Protect the appliance from exposure to weather conditions, e.g. sun, snow or rain and other contaminants, such as dust.
20. **It will not be possible to use the oven until both the oven switch and the temperature selector have been set and the oven clock / timer has been programmed.**
21. Ensure that the cooker/oven is not switched on while the cover plate is closed. Otherwise, the water vapour which occurs in the oven cannot escape through the steam outlet on the hob. The cover plate could be damaged and the baking result would be impaired. Even gas flames on the hotplates heat up the cover plate.
The cover plate could be damaged.

Your new cooker

Tip

This instruction manual has been drawn up carefully and with regard to the latest technical findings so that it can be of help to you in using the appliance safely and effectively.

Before proceeding to read this manual, open out the final page with the illustrations.

The cooker has been tested by us before delivery. All parts have been delivered to you and it is ready for use. Please take time to read this manual entirely before using the cooker.

If you take note of our suggestions, you will be able to use the cooker far more effectively, so that you can avoid possible errors or faults.

Fig. 5

1. Covering board
2. Pan supports
3. The gas hotplates
4. Control panel
5. Baking trays / sheets
6. Wire shelf
7. Oven door
8. Drawer

Control panel and gas hotplates

Fig. 6

1. Gas hotplate switch, front right
2. Gas hotplate switch, rear right
3. Gas hotplate switch, rear left
4. Gas hotplate switch, front left
5. Temperature selector
6. ON/OFF light
7. Function selector
8. Oven clock / timer
9. Gas hotplate, small
10. Gas hotplate, normal
11. Gas hotplate, normal
12. Gas hotplate, large

The gas hotplates

Tip

Fig. 7

1. The base of the pan should be smooth and strong enough to ensure that the pan sets level on the supports.
2. The pan should be placed centrally over the gas hotplate.

Fig. 8, 9

3. After cleaning, and before use, check that the hotplate rings are located correctly in their depressions.
4. Check that the pan supports sit correctly above the gas hotplates.

5. If your cooker hob is made from anti-rusting material, on no account use pointed or sharp instruments when cleaning. Use soft sponges and liquid cleaning agents. Anti-rust hobs become scratched easily.
6. Take care when using or cleaning the cooker ignition elements. Bear in mind that strong impacts or pressure may damage the ignition elements.
7. Water must not come into contact with the upper enamel lids on the gas hotplates when they are very warm. When cleaning the enamel gas hotplate lids avoid the use of corrosive agents. Such agents may damage the enamel and this can give rise to marking which can no longer be removed.
8. Take care to ensure that the flame on the gas hotplate you are using is in contact with the base of the pan. This avoids wasteful use of gas.
9. Below is a list of the pan sizes suitable for each size of gas hotplate. Placing pans of any other size on the hotplates means that they are not used efficiently.

Sauce pans, etc.

You should use the following sizes of pans:

Small gas hotplate	Diameter: 12–18 cm
Normal gas hotplate	Diameter: 18–24 cm
Large gas hotplate	Diameter: 24–28 cm

Gas hotplate heat delivery

Fig. 9

Small gas hotplate	1.00 kW
Normal gas hotplate	1.75 kW
Large gas hotplate	3.00 kW

Using the gas hotplates

Fig. 10

Proceed as follows:

1. Open the cover plate.
The cover plate must be open while the appliance is switched on.
2. Press in the corresponding hotplate switch and.
3. rotate in an anti-clockwise direction to the "✱" symbol.

All igniters ignite simultaneously.

If there are no ignition sparks, move the switch to O and position exactly on "✱" and then repeat processes 2. + 3.

4. **Hold down** the hotplate switch for approx. 1-3 seconds. The gas flame of the selected hotplate burns. If the gas flame goes out, the thermal release automatically disconnects the gas supply.
5. Check whether the gas flame is burning, otherwise repeat the process from 2.

6. Set the hotplate switch to the required power. The hotplate switch can be regulated steplessly from the largest to the smallest flame.

7. To end the cooking process: Set the hotplate switch to "O".

The device should not be operated for longer than 15 seconds. If the gas hotplate is still not burning after 15 seconds, switch off the device. Ensure that there is no gas in the room. Wait at least 1 minute and repeat the starting process.



If you turn the hotplate switch until the dot on the switch is aligned with the dot on the control panel, the flame is extinguished and the hotplate is switched off.



Large flame

Press in the hotplate switch and turn it counter clockwise as far as the symbol for a large flame. In this position, the flame is at its largest and the hotplate operates at maximum output.



Small flame

If you turn the switch to the symbol for a small flame, the flame becomes smaller. The hotplate now operates at a reduced output.

The oven

Temperature selector

Fig. 11

The numbers on the temperature selector give the temperature settings for the oven. The heat settings and the cooking times of the dishes are variable.

You will find baking and roasting tables in the attachment. Choose the food you wish to bake or cook and set the appropriate temperature and function as given in the table.









The temperature selector can be set smoothly to any temperature. The oven temperature may be adjusted between 50 °C and 260 °C.

If you switch the temperature selector on, the indicator light illuminates. It goes out when the selected temperature is reached and illuminates again when reheating.

Function selector

Fig. 12

The function selector can only be turned in steps. Each step represents a different function. You can find out about the function of each of these steps, as well as possibilities for using your oven which they permit, by consulting the table "Function selector settings" together with the information in the section "Using the oven".

Setting	Function	Explanation
	Off	The oven does not operate
	Oven light, Fan motor	Only the fan motor operates and air circulates. No heating occurs. This function is ideal for thawing frozen foods. No heating occurs. This function is ideal for thawing frozen foods.
	Oven light, temperature selector, indicator light, fan motor, Turbo heating element	Hot air circulates at high speed and reaches every corner of the oven. This saves on heat used and is also faster.
	Oven light, temperature selector, indicator light, fan motor, upper heating element	Hot air above is circulated around the oven by the fan.
	Oven light, temperature selector, indicator light, lower heating element, upper heating element	Top and bottom heating warms the baking tray from both sides. This cooks dishes evenly from both above and below.
	Oven light, temperature selector, indicator light, fan motor, lower heating element, upper heating element	The heat from above and below is distributed around the oven by the fan.
	Oven light, temperature selector, indicator light, fan motor, lower heating element	The heat from below is distributed around the oven by the fan.
	Oven light, temperature selector, indicator light, grill element	The grill element is switched on. This type of heat is primarily used for roasting or grilling. The temperature selector should be set at maximum.

Using the oven

Important:

It will not be possible to use the oven until both the oven switch and the temperature selector have been set and the oven clock / timer has been programmed.

Programming the oven

Fig. 13

Electronic programming

A) Alarm

Use for programming the alarm.

B) Cooking time

Use to program the cooking time.

C) End time

Use to program the timer which ensures that the oven is switched off automatically.

D) Manual setting

Use when it is not necessary to program and the function selected is to be started immediately.




E) Retard

Use to **decrease** the number in the display.

F) Advance

Use to **increase** the number in the display.

Indicator lights

- 1  This light shines steadily when the oven is programmed with semi or fully automatic.
- 2  This symbol shines steadily when the oven is operating.
- 3  This symbol shines steadily when the alarm is programmed.

Switching on the oven

You will find baking and roasting tables in the attachment. Choose the food you wish to bake or cook and set the appropriate temperature and function as given in the table.

Operating modes

1. **Manual:** You start and stop the cooking process.
2. **Semi-automatic:** You start the cooking process and the oven then switches off after the set time.
3. **Fully automatic:** The oven starts automatically at the set time and stops automatically after the set cooking time.

Warning:

The oven clock / timer functions in the same way as a normal clock. Its programming is lost if the electricity supply is interrupted. When the power is restored the display will show (00:00). You must reprogram the timer.

Tip:

The clock is designed for a frequency of 50 Hz. If your mains frequency is higher the clock will run faster, if it is lower the clock will run more slowly.

After programming the oven, take care not to press the **D** button or **B/C** buttons at the same time as this will delete the program.

Tip:


Do not leave the oven unsupervised if you have selected the semi-automatic or automatic mode for baking cake, bread or pie. These dishes retain heat particularly well, thus the cooking time can be shorter than that given in the cooking table.

If you have selected semi-automatic or automatic mode and must leave the house, set the temperature 10°C lower and reduce the cooking time by 5 minutes shorter than the lowest value in the cooking table.

Setting the clock

When you first plug the appliance into the mains, the flashing display "00:00" appears. The clock must be set.


Setting the clock is important in order to be able to use the other functions. This requires that you press three buttons simultaneously in the manner described as follows: To do this, proceed as follows:

- ☐ With your left hand, press the buttons **B** and **C** at the same time and keep them pressed.
- ☐ With your right hand, set the current time using buttons **E** and **F**.
- ☐ Ensure that the buttons **B** and **C** are pressed simultaneously.
- ☐ Now release all buttons. The current time has been set. The symbol  appears. The set time is displayed after approx 4 seconds.
- ☐ Once the current time has been set, make sure that the function selector and the temperature selector are both switched off. When the current time has been set, the oven switches to manual mode.
See "Stopping manual mode" below for the way to switch manual mode off.


Manual mode

Meaning

In this mode you both start and stop the cooking process yourself when you wish without using the program function.

- ☐ Use the temperature selector to set the temperature you desire.
- ☐ Press button **D**.
The oven begins to operate. On the electronic timer display, the symbol  appears.
The oven will now continue to operate until you switch it off by hand. The ON/OFF light in the control panel illuminates to show that the heating elements are now on.


Stopping manual mode:

- ☐ Press button **B** or **C** once.
- ☐ Now press button **F** and then button **E**.
- ☐ The oven stops operating and the display symbol  goes out.
- ☐ The alarm sounds. To switch off the alarm, press either button **B** or **C**.
The set time is displayed after approx 4 seconds. Switch off the function selector and the temperature selector.

Semi-automatic mode

Meaning

You start the cooking process and then the oven will automatically switch itself off again when the set time is reached.

- ☐ Prepare the dish you wish to cook and place it in the oven at the level recommended in the cooking table.
- ☐ Close the oven door.
- ☐ Set the function selector and the temperature selector as recommended in the cooking table.
- ☐ Press button **B**.
The timer display will now show 00:00, ready for you to enter the length of the cooking time.
- ☐ Press button **F** to enter the operating time for the oven (in minutes).
Example: 00:30 means that the oven will remain in operation for 30 minutes. You can adjust this using button **E**.
- ☐ The set time is displayed after approx 4 seconds.
You can change the cooking time while the oven is in operation. To do this, proceed as follows:
- ☐ Press button **B**. The remaining time will be displayed (e.g. 00:26).
Lengthen or reduce this time using either button **E** or **F**.
- ☐ The oven then starts. "AUTO" appears in the display to indicate that the oven is programmed. The symbol  appears.

en

- ❑ When the programmed time is over, the oven stops automatically **AUTO** flashes and 🔔 goes out and the alarm sounds.
Switch off the function selector and the temperature selector.
- ❑ Press button **B**.
Then press button **F** to indicate for how long the oven is to operate (e.g. 00:30).

The oven now starts immediately, but this is not what you wish, therefore simply move to the next step.

- ❑ To switch off the alarm, press either button **B** or **C**. The set time is displayed after approx 4 seconds.
If you press button **B** while the oven is still operating, the remaining time will be displayed.
Example: 00:26 means that the oven will operate for a further 26 minutes. The time remaining display is then replaced by the current time.
- ❑ Press button **C**.
- ❑ Now press button **F** again in order to enter the time at which the cooking is to end. You can adjust this time backwards using button **E**.
Suppose you enter the end time as 19:30. The oven will now start at 19:00, run for 30 minutes, and switch itself off at 19:30.

To stop the oven during its programmed operation

- ❑ Press button **B**. The remaining time will be displayed.
- ❑ Press button **E** until the display reads 00:00.
The oven now switches itself off.
Auto flashes and 🔔 goes out.
- ❑ The alarm sounds. To switch off the alarm, press either button **B** or **C**.
- ❑ The set time is displayed after approx 4 seconds.
- ❑ Switch off the function selector and the temperature selector.
- ❑ "AUTO" appears in the display to indicate that the oven is programmed.
The symbol 🔔 appears.
- ❑ The oven will start automatically when the start time is reached. Then, when set cooking time is completed, the oven automatically switches itself off.
Auto flashes and 🔔 goes out.
- ❑ The alarm sounds. To switch off the alarm, press either button **B** or **C**.
- ❑ The set time is displayed after approx 4 seconds.
- ❑ Switch off the function selector and the temperature selector.

Fully automatic mode

Meaning

You enter the time at which cooking is to begin, the time it is to end and the length of the cooking time.

- ❑ Prepare the dish you wish to cook and place it in the oven at the level recommended in the cooking table.
- ❑ Close the oven door.
- ❑ Set the function selector and the temperature selector as recommended in the cooking table.

You can change both the cooking time and the end time you have programmed. To do this:

- ❑ Press button **B**: Then, pressing button **E** or **F**, change the programmed end time.
- ❑ Press button **C**: Then, pressing button **E** or **F**, change the end time to cancel the program.

- ☐ Press button **B**.
The display now shows the programmed cooking time (e.g. 00:30).
- ☐ Press button **E** until the display shows 00:00.
The program is now cancelled.
Auto flashes and 🔔 goes out.
- ☐ The alarm sounds. To switch off the alarm, press either button **B** or **C**.
- ☐ The set time is displayed after approx 4 seconds.
- ☐ Switch off the function selector and the temperature selector.

Programming the alarm

- ☐ Press button **A**.
The display shows 00:00.
- ☐ Press button **F** to set the time before the alarm sounds.
You can reduce this time again using button **E**. If for example, you enter 00:35, the alarm will sound after 35 minutes.
- ☐ The set time is displayed after approx 4 seconds.

Switching off the alarm

- ☐ Press either button **B** or **C**.
- ☐ The set time is displayed after approx 4 seconds.

You can change the programmed alarm setting at anytime. To do this:

- ☐ Press button **A**.
- ☐ Change the programmed time using button **E** or **F**.

Cancelling the programmed alarm

- ☐ Press button **A**.
- ☐ Press button **E** until the display shows 00:00. The programmed alarm has now been cancelled.

Selecting signal frequency

While the timer is displaying the current time, you can select the signal frequency by pressing button **E**.

The oven has three different signal frequencies to choose from.

Press and release the **E** button.

The selected acoustic signal is emitted.

Thawing in the oven



The oven has the special ability to be used for thawing frozen foods.

- ☐ The function selector should be set to the symbol shown above.
- ☐ Set the temperature selector to the "●" position.
- ☐ Program the timer in keeping with the settings given in the instruction manual.
- ☐ In the case of frozen food which is packaged, always follow the advice on the packaging.
- ☐ Move the wire shelf to the middle level of the oven and place the item to be thawed in the centre of the shelf.
- ☐ Place a baking tray directly beneath the item to catch water released in thawing.
- ☐ It would take twice as long to thaw the food at room temperature as it does using the oven's thaw function.
- ☐ Once thawing is complete, return the function selector to "0". Cancel the programmed time.

Baking / roasting with the Turbo setting



Fig. 14

Using this setting, the heat from the Turbo heating element is distributed around the entire oven by means of the fan.

- ☐ The degree of heating selected for this setting is lower than for the other settings. This leads to more effective use of energy.
- ☐ Using this setting, it is possible to prepare two trays with different foods chosen to go together with the aid of the cooking table.
- ☐ Set the oven temperature selector to the temperature recommended in the cooking table for the task you are carrying out.
- ☐ The function selector should be set to the symbol shown above.
- ☐ Program the timer in keeping with the settings given in the instruction manual.
- ☐ It is recommended that the oven is pre-heated for 10 minutes.
- ☐ The food should be placed in a utensil as recommended in the cooking table. Place the utensil at the recommended level in the oven and bake for the recommended time.
- ☐ Be careful to ensure that, except for the baking tray or trays which you need for the cooking process, no other item is present in the oven.
- ☐ The values in the table relate to the recommended utensils. If you wish to use utensils other than the trays delivered with the oven, you must ensure that they are suitable for use at high temperatures in an oven. Refer to the manufacturer's information.
- ☐ When preparing dishes containing liquid use deep utensils in order to prevent spraying. Since liquid evaporates over time, it may be necessary to add more liquid to the utensil.
- ☐ The actual amount of food in a utensil, as well as possible voltage fluctuations in your area, directly influence cooking time and quality. You will therefore have to allow for these on the basis of your own experience.
- ☐ When using dough and cake tins, please ensure that the tins are no more than $\frac{3}{4}$ full.
- ☐ When you are finished using the oven, switch both function selector and temperature selector off and cancel the programmed time.
- ☐ Remove the finished dish from the oven and place it in a safe place.
- ☐ As the oven is still very hot while it cools off, you should always keep persons, animals and other objects away from it.

Things to note when using two baking trays:

- ☐ It is possible to bake two trays with different dishes on them at the same time if the dishes have been selected from the cooking table or if they have similar cooking times. Bake at the lower of the two temperatures recommended for the two dishes in the table.

Fig. 20

- ☐ When baking with two trays at the same time, use the upper (3) and the lower (1) levels in the oven.
- ☐ Preheat the oven for 10 minutes at the lower of the temperatures recommended for the two dishes in the cooking table.
- ☐ Compared to baking with one tray, baking with two trays requires a longer time.
- ☐ In general, the food on the two trays will require different cooking times. Therefore, remove the tray which is already finished from the oven while continuing to bake the other tray until finished.
- ☐ When baking with two trays, the heat distribution is different than with one tray. A more even result can be achieved if the oven temperature is set 10 °C lower.

Drying vegetables and fruit at the Turbo setting

Preparation:

- ☐ Cover the baking tray with a fat-proof baking parchment.
- ☐ Set the function selector to the "T" position.
- ☐ Set the temperature according to the cooking table.
- ☐ Program the oven timer.
- ☐ Since vegetables and fruit contain a great deal of water, they must be turned repeatedly during the drying process.
- ☐ Once the drying is completed, remove the food from the parchment on the tray.

Table for drying

Food	Baking trays and positions	Temperature in °C	Time in hours
800 g sliced apples	2 baking trays; one in the lower and one in the upper levels.	80	5
800 g sliced pears	2 baking trays; one in the lower and one in the upper levels.	80	8
1.5 kg plums	2 baking trays; one in the lower and one in the upper levels.	80	5–9
200 g vegetables or 200 g peppermint, basil, etc.	2 baking trays; one in the lower and one in the upper levels.	80	90 minutes

Reducing and preserving at the Turbo setting

- ☐ Use fresh vegetables and fruit of good quality. Wash them well and allow the water to drain.
- ☐ Make sure the preserving jars are sterile.
Use new preserving jars designed for the purpose (with screw-sealing lids). They should be clean and heat-resistant. Preferably use 1 litre jars.
- ☐ Do not fill the preserving jars to the brim. Leave 2–3 cm free space at the top.
- ☐ Screw the preserving jar lid tight. If not, the heat may cause the contents to overflow.

Settings:

- ☐ Place the preserving jars on the lower baking tray. The jars should not touch one another.
- ☐ Add water at a temperature of 80 °C (750 ml) to the baking tray.
- ☐ Close the oven door.
- ☐ Set the function selector to the "🔥" position.
- ☐ Set the temperature selector to 100–125 °C..
- ☐ Program the oven timer.

Tip

- ☐ The water in the tray will evaporate because of the heat, so you may need to add more water at a temperature of 80 °C. There should never be more than 750 ml of water in the tray.

- ☐ The times given below are approximate times only. The temperature of the contents, the number of preserving jars and the amount of food in the jars can influence the times.

After a certain time bubbles begin to form in the jars and these rise to the top at regular intervals. When this occurs, proceed as follows:

- ☐ Immediately in the case of fruit, and after the time given below for vegetables, switch off the function and temperature selectors and cancel the programmed time.
- ☐ Leave the preserving jars for 25–30 minutes in the oven before removing them.
- ☐ Cooling the jars in the oven leads to increased levels of bacteria and acidity, and is not to be recommended.
- ☐ Once the stages described in the table are completed, turn the jars over and place them on a clean and dry kitchen towel.
The jars must stand on their lids and should not touch one another. Allow the jars to cool.

Tip

- ☐ When removing the jars from the oven, do not place them on either cold or wet surfaces as this may cause them to crack.

Table for reducing and preserving:

Food in 1 l jars	Time until switching off oven after bubbles form (minutes)	Waiting time in warm oven (minutes).
Firm apples	Immediately	15
Plums	Immediately	15
Morello cherries	Immediately	15
Carmelian cherries	Immediately	15
Okra	10	10
Peas	20	10
Tomatoes	15	10
Green beans	20	10

Baking /roasting using hot air and top heat




Fig. 15

At this setting, the hot air coming from the upper heating element is circulated around the oven by the oven ventilator motor.

- ☐ Set the oven temperature selector to the temperature recommended in the cooking table for the task you are carrying out.
- ☐ The function selector should be set to the symbol shown above.
- ☐ Program the timer in keeping with the settings given in the instruction manual.
- ☐ It is recommended that the oven is pre-heated for 5 minutes.
- ☐ The food should be placed in a utensil as recommended in the cooking table. Place the utensil at the recommended level in the oven and bake for the recommended time.
- ☐ This setting is particularly suitable for roasting large joints of meat.
- ☐ To roast, place the joint in the centre of the wire shelf. Place a baking tray or the glass tray (optional accessory) below it to catch the juices from the meat.

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- ☐ While roasting a joint or other meat product, pour approximately one glass of water in the baking tray set to catch the juices. This has two advantages. The roast will be far juicier and tastier, and the tray can be cleaned much more easily afterwards. Or use a suitable roasting utensil made of metal or glass with which you prepare the roast open. Place the utensil on the wire shelf.
 - ☐ Before roasting lay the joint in a marinade of oil, soy sauce, milk and spices and place in the refrigerator for 1–2 hours. This makes the meat tender and tasty. Then remove the joint from the marinade and place it on the wire shelf. The leftover marinade can be placed in the baking tray set to catch the juices from the meat.
 - ☐ Turn the joint when the cooking time is $\frac{2}{3}$ completed.
 - ☐ Place the food to be roasted on the wire shelf.
 - ☐ Keep the oven door closed during roasting
 - ☐ Take care that there is no item in the oven other than the wire shelf and the baking tray during the roasting process.
 - ☐ The cooking time may vary due to the quantity and size of the food and also local voltage fluctuations.
 - ☐ When you are finished using the oven, switch both function selector and temperature selector off and cancel the programmed time.
 - ☐ Remove the finished dish from the oven and place it in a safe place.
 - ☐ As the oven is still very hot while it cools off, you should always keep persons, animals and other objects away from it.
- ## Baking / roasting with top and bottom heat
- 
- Fig. 16**
- This is also known as the traditional method. Heat is radiated equally from above and below onto the food to be cooked.
- ☐ Set the oven temperature selector to the temperature recommended in the cooking table for the task you are carrying out.
 - ☐ The function selector should be set to the symbol shown above.
 - ☐ Program the timer in keeping with the settings given in the instruction manual.
 - ☐ It is recommended that the oven is pre-heated for 10 minutes.
 - ☐ The food should be placed in a utensil as recommended in the cooking table. Place the utensil at the recommended level in the oven and bake for the recommended time.
 - ☐ It is best to use a baking tray with this method of heating.
 - ☐ This method of heating is generally preferred for cakes, sponge cakes, puff pastries, pasta soufflé, lasagne and pizza.
 - ☐ When you are finished using the oven, switch both function selector and temperature selector off and cancel the programmed time.
 - ☐ Remove the finished dish from the oven and place it in a safe place.
 - ☐ As the oven is still very hot while it cools off, you should always keep persons, animals and other objects away from it.

Baking / roasting with hot air and top and bottom heat



Fig. 17

Using this setting, the heat coming from both the upper and lower heating elements is distributed evenly around the oven by the fan.

- ☐ Set the oven temperature selector to the temperature recommended in the cooking table for the task you are carrying out.
- ☐ The function selector should be set to the symbol shown above.
- ☐ Program the timer in keeping with the settings given in the instruction manual.
- ☐ It is recommended that the oven is pre-heated for 10 minutes.
- ☐ The food should be placed in a utensil as recommended in the cooking table. Place the utensil at the recommended level in the oven and bake for the recommended time.
- ☐ This heating method is particularly suitable for dough or pastry.
- ☐ Use a baking tray with this method of heating.
- ☐ When you are finished using the oven, switch both function selector and temperature selector off and cancel the programmed time.
- ☐ Remove the finished dish from the oven and place it in a safe place.
- ☐ As the oven is still very hot while it cools off, you should always keep persons, animals and other objects away from it.

Baking / roasting using hot air and bottom heat



Fig. 18

Using this setting, the heat coming from the lower heating element is distributed evenly around the oven by the fan.

- ☐ This method of heating is particularly good for dishes which require more heat from below. It can also be used for dishes which were not properly cooked at the base when previously baked.
- ☐ Set the oven temperature selector to the temperature recommended in the cooking table for the task you are carrying out.
- ☐ The function selector should be set to the symbol shown above.
- ☐ Program the timer in keeping with the settings given in the instruction manual.
- ☐ It is recommended that the oven is pre-heated for 10 minutes.
- ☐ The food should be placed in a utensil as recommended in the cooking table. Place the utensil at the recommended level in the oven and bake for the recommended time.
- ☐ Use a baking tray with this method of heating.
- ☐ When you are finished using the oven, switch both function selector and temperature selector off and cancel the programmed time.
- ☐ Remove the finished dish from the oven and place it in a safe place.
- ☐ As the oven is still very hot while it cools off, you should always keep persons, animals and other objects away from it.

Grilling



Fig. 19

This heating method has been developed for easy and satisfying grilling. It is ideal for grilling steaks, chicken portions, rissoles, sausages or toast.

- ☐ Set the oven temperature selector to the maximum temperature shown.
- ☐ The function selector should be set to the symbol shown above.
- ☐ Program the timer in keeping with the settings given in the instruction manual.
- ☐ It is recommended that the oven is pre-heated for 5 minutes.
- ☐ Place the items to be grilled on the wire shelf delivered with the oven and place this in the oven at the level recommended in the cooking table.
- ☐ Keep the oven door closed while grilling.
- ☐ Be sure that nothing other than the wire shelf and the baking tray are in the oven during grilling.
- ☐ Place a baking tray or the glass tray (optional accessory) directly below the wire shelf to catch juices that fall during grilling. This will catch liquid dripping down.
- ☐ While grilling meat or a meat product, pour a glass of water in the baking tray set to catch the juices. This has two advantages: The meat will be far more tender and tastier, and the tray can be cleaned much more easily afterwards.
- ☐ Before grilling lay the meat in a marinade of oil, soy sauce, milk and spices and place in the refrigerator for 1–2 hours. This makes the meat tender and tasty. Then remove the joint from the marinade and place it on the wire shelf. The leftover marinade can be placed in the baking tray set to catch the juices from the meat. As it evaporates in the heat, the marinade gives the meat a wonderful aroma.
- ☐ Turn the meat when the cooking time is $\frac{2}{3}$ completed.
- ☐ Place the food to be grilled on the wire shelf.
- ☐ During grilling, heat comes from the grilling element at the top of the oven only, therefore do not place the meat too high in the oven.
Note also that the upper surface of thick pieces of meat will become far more crisp than the inside.
- ☐ Grilling time may vary due to the quantity and size of the food and also local voltage fluctuations.
- ☐ When grilling is completed, switch off the function selector and the temperature selector and cancel the programmed time.
- ☐ Take the wire shelf and the baking tray or glass tray out of the oven and put them in a safe place.
- ☐ As the oven is still very hot while it cools off, you should always keep persons, animals and other objects away from it.
- ☐ Once the oven is fully cold, clean the inner surfaces with soapy water. This removes any pieces of food and any residual smells which might otherwise affect the cooking next time you use the oven.

Baking trays, important advice

- ❑ When cooking dishes in the oven always use the most suitable utensil as recommended in the cooking table.
- ❑ In addition to the enamelled baking tray and the wire shelf delivered with the oven, you can use readily available oven safe glass containers, baking tins and special baking trays. Always follow the manufacturer's advice.
- ❑ If, instead of using the baking tray, you wish to use containers which are smaller than the width of the oven, you can do this by simply placing the container in the middle of the wire shelf.

The following apply to enamel baking trays:

- ❑ When not completely covered by the food to be cooked, or when the food has come from the freezer, or if the tray is used to catch juices during grilling, the tray may become distorted on account of the high level of heat created during baking, roasting or grilling. The baking tray will not return to its normal shape until it has cooled fully after the end of the cooking process. This is, however, a perfectly normal result of the exchange of heat.
- ❑ If you use glass utensils for cooking, be sure to keep the utensil away from cold situations or from cold, wet surfaces as long as it remains very warm. Place it on a dry kitchen towel and ensure that it cools slowly. Otherwise, it may crack.

Fig. 20

- ❑ There are 3 levels in the oven, which can be used for either the baking tray or the wire shelf during cooking. Consult the cooking table to find the best level in the oven for each particular dish.
- ❑ **Important:**
Use the recommended shelf positions. This ensures a good baking and roasting result.

Cleaning, care and maintenance

Please note the following with respect to cleaning, care and maintenance:

1. Pull the power-supply plug out of the socket and close off the gas supply by the gas tap.
2. Before cleaning, set all switches to "O".
3. Do not use a high-pressure cleaner or steam jet!
4. Use a soap solution or an all-purpose cleaner only.
5. Never use scouring cleaners, steel wool, sharp or abrasive implements.
6. Special cleaners for cookers and ovens are not recommended. These cleaners are aggressive and cause stains.
7. Do not scratch off burnt-in food remnants, but wipe off with a damp cloth and soap solution.
8. Clean stainless steel surfaces with a soap solution and soft cloth or window leather only.

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9. Do not use combustible substances such as thinner, naphtha, benzene or acid to clean the appliance.
10. Do not use a scouring agent when cleaning the interior of the oven. Otherwise you may cause scratches to form. Also, if the control panel is cleaned in this way the inscriptions may be erased.
11. Steam and oil rising from the cooking may over time damage the covering board even though it is open and correctly angled to the rear. To avoid this, rub it down once a week with a dry cloth.
12. If your appliance is fitted with stainless steel surfaces, please use a soft sponge and soapy water for cleaning. Wipe off stainless steel surfaces in the direction of the lay, i.e. parallel to the direction in which the brush strips run along the surface. Do not use any hard, sharp or scratchy objects for cleaning. Remove stains from the stainless steel surfaces immediately. Wipe off the surfaces with a cloth immediately if they get wet so as to avoid water stains forming.

Oven

After use, always wipe out a warm oven with a hot soap solution. This will prevent food remnants from burning in.

Wipe off burnt-in food remnants with a cloth and warm soap solution.

Then wipe the oven dry.

Door glass

Clean the door glass with a glass cleaner and a soft, damp cloth.

Glass cover on oven light bulb

Set the function selector to "O". It is recommended to clean the glass cover on the bulb in the oven with a detergent solution.

Note

The oven is enamelled. Enamel must be baked at very high temperatures. As a result, slight colour differences may occur. Edges of thin baking sheets cannot be completely enamelled and may therefore be uncoated. Corrosion protection is guaranteed.

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Immediately and carefully remove any boiled-over liquid or food remnants.

Wipe off burnt-in food remnants with a cloth and warm soap solution.

Wire shelf and hotplate burner

Carefully wipe hotplate burners with a damp cloth.

Clean removable burner parts with a hot soap solution. Do not clean in the dishwasher!

Do not use scouring or abrasive cleaners/implements.

Put cleaned, dry burner parts back in a horizontal position (flame must burn evenly). Incorrectly positioned burner parts impede ignition, impair the flame aspect and may result in damage and gas odours.

Cleaning the burner receptacle

1. Remove spillages and dirt with a damp cloth.

2. Dry the burner receptacle thoroughly. If the burner receptacle is damp, the gas flame cannot be ignited. Do not damage the nozzle bore when cleaning.

Removing the glass lid

Fig. 21, 22

Carefully clean the cover plate with a damp cloth.

The cover plate can be removed for cleaning.

Open the cover plate before detaching (spring released).

1. Open the cover plate.

2. Carefully remove the cover plate.

Attaching the cover plate:

3. Carefully and evenly insert the cover plate into the holders.

The upper glass lid must always be open when the oven is in use so that fumes can more easily escape.

Cooking advice

The information given in the cooking table serves as a guideline. It was obtained for selected dishes, prepared according to generally suitable recipes, and prepared in our laboratory using 230 V electricity supply and at an ambient temperature of 20–25 °C.

The results in your own kitchen may vary under these guidelines for certain reasons:

- a) There may be voltage fluctuations in your mains supply.
- b) The different foods used may be of variable quality. Varying starting temperatures.
- c) There may be some variation in the precise quantities of ingredients used.

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- d) Failure to observe the recommendations in the tables.
- e) The recommended types of baking trays used may differ to some degree in their dimensions.
- ☐ The times given in the tables are valid for dishes when placed in a cold oven. If you preheat the oven, it is best to wait until placing the baking tray into the now warm oven before starting the cooking time recommended in the table.
- ☐ In our experience it is perfectly possible to obtain good results using values which differ from those in our table.
- ☐ The oven becomes hot during use, therefore please ensure that that children are kept away from the appliance.
- ☐ Do not open the oven door unnecessarily while the oven is in operation, as this can cause the heat to be distributed unevenly to the dish being cooked.
Approximately 10 minutes before the end of the cooking time, the oven door can be opened in order to check the progress.
- ☐ Once cooking is finished, switch off the function selector and the temperature selector. Cancel the cooking time programmed on the oven timer.

Tips when baking

1. How can I tell if a cake is cooked through?
10 minutes before the end of baking, stick a kitchen skewer into the cake at its highest point. If the skewer is clean when you pull it out, this means that the cake is cooked through. You can then switch the oven off. The residual heat of the oven can be used to allow slow cooling.
2. What can I do if my cake falls?
Next time you make the same kind of cake, either use a little less liquid in the mix or set the oven temperature 10 °C lower. Always observe the recipe and in particular the mixing times of the ingredients.
3. I want to cook or bake a dish which doesn't appear in the table. What should I do?
To obtain approximate settings, choose a similar dish from the table and use its settings, but set the temperature 10 °C lower.
4. My cake has risen in the centre but not around the sides. What should I do?
Next time you make the same cake, set the temperature a little lower and also place the cake one level lower down in the oven.
5. My cake is too dry and overcooked on the outside, but undercooked on the inside. What should I do?
Next time you make the same cake, set the temperature a little lower and bake for a little longer.
6. The ingredients separate out to the side of the tin during baking. What should I do?
Next time you make the same cake, use a deeper tin and a smaller quantity of ingredients.

7. My cake will not come cleanly out of the tin. What should I do?
Carefully run a knife around the side to separate the cake from the tin. Turn the tin upside down and cover with a damp cloth. Next time, grease the tin before use with butter and sprinkle with flour/bread crumbs.
8. How can I best save energy when baking?
Use dark coloured tins as these absorb and retain heat better. Do not preheat the oven unless it is specifically required. For long cooking times, turn the oven off about 10 minutes before the end of the baking time and allow the residual heat of the oven to complete the process. When making more than one cake in total, bake them beside each other in the oven or following each other.

Tips when roasting and grilling

1. If the roast is very dark and partly burned on top:
Next time, either place the roast a level lower in the oven or set the temperature a little lower.
2. If the roast looks excellent but the gravy is burned:
Next time, use either a smaller container or more gravy. As the oven heat causes some of the gravy to evaporate, try adding a little liquid to the gravy during roasting.
3. If the pieces of meat are not evenly roasted:
The pieces of meat must be of the same thickness and size, and should be arranged more to the centre of the baking tray than to the sides. Turn the meat about $\frac{2}{3}$ of the way through the cooking time.

What to do if a fault occurs?

Important: Repairs may be carried out by a qualified technician or customer service only.


If your appliance is repaired incorrectly, you may be placing yourself in considerable danger.

Faults often have a simple cause which you can rectify yourself and thereby save yourself money and time. The following table contains some useful tips.

Contact customer service:

- if you cannot find the appropriate information in the table or
- if the fault persists.

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Fault	Possible cause	Remedial action
(*)The hotplates do not ignite.	Plug not in socket.	Insert plug.
(*)Oven clock does not illuminate		
The oven does not warm up, lights do not come on.	Fuse in fuse box defective.	Change fuse.
(*)Oven clock is flashing "00:00".	Power was interrupted briefly.	Reset oven clock.
Oven is not heating up	Clock not in manual mode.	Press the  button.
(*)oven clock illuminates).	Function selector or temperature selector not set.	Set accordingly.
(*)"Auto symbol flashes"		
Oven light does not illuminate	Oven light defective.	Changing the oven light bulb.
(*)oven clock illuminates).		
Oven door does not close properly.	Door seal defective.	Change door seal.
	Door seal not positioned correctly.	Check position, set correctly.
(*)Electric ignition ignites the hotplate. There is no flame. (Current available).	Main gas tap turned off.	Turn on gas tap.
	Burner parts not in the correct position.	Correctly position burner parts.
	Food remnants between hotplate burner and spark plug.	Carefully clean the gap between the hotplate burner and spark plug with a damp cloth.
	Burner receptacle is damp.	Dry with a cloth.
	Nozzle is blocked.	Clean with a damp cloth.
	Hotplate switch not pressed long enough.	Hold down the hotplate switch for approx. 10 seconds.
There are no ignition sparks.	Voltage below 180 V	Contact your power supply company.
	(*) Hotplate switch is not positioned exactly on ☆ symbol.	(*)Switch off hotplate switch and turn it again exactly to ☆ symbol.
The baking and roasting times are clearly too long.	The supply voltage is below 220 V.	Contact your power supply company.

(*): optional

Customer service



Our customer service is available if your appliance needs repairing. The address and telephone number of your nearest customer service centre can be found in the telephone directory. The customer service centres listed will also be happy to provide you with the address and telephone number of your nearest customer service centre.

E number and FD number



Please always provide customer service with the product number (E-Nr.) and the production number (FD) as well as the gas type of your appliance. These specifications are on the rating plate on the back of the appliance or, when you open the oven door, in the base drawer. To avoid spending a long time searching for this information in the event of a fault, please enter your appliance data here.

E-Nr.	FD
Customer service ☎	



Cooking table

Dish	Baking tray / baking dish / container						
		Tempe- rature in °C	Time in minutes	Shelf height	Tempe- rature in °C	Time in minutes	Shelf height
Cake	Flan dish	160–170	55–65	2			
Sponge cake	Spring form, diam. 26 cm	155–165	35–45	2			
Biscuits	Baking tray	160–170	20–35	3			
Sponge	Baking tray	160–170	15–30	3			
Shortcrust pastry	Baking tray	165–175	30–40 (*)	2			
Puff pastry	Baking tray	180–190	45–55	2			
Puff pastry tart	Baking tray	210–220	25–35	1			
Bread rolls	Baking tray	160–170	30–40	2			
Pizza	Baking tray or round glass baking dish	180–190	35–50	2			
Apple tart	Flan form / tin	180–190	30–40	1			
Fruit cake	Flan dish	160–170	55–65	2			
Meringue	Baking tray						
Pasta soufflé	Square glass soufflé dish	175–185	55–65	2			
Lasagne	Square glass soufflé dish	175–185	55–65	2			
Vegetable gratin	Oval glass soufflé dish	190–200	55–65	2			
Roast veal	Oval roaster with lid	185–195	65–75	2			
Pot-roast vegetables	Braising pot with lid	165–180	75–85	2			
Fish in earthenware pot	Oval braising dish	190–200	35–45	1			



* Do not preheat

Dish	Baking tray / baking dish / container						
		Tempe- rature in °C	Time in minutes	Shelf height	Tempe- rature in °C	Time in minutes	Shelf height
Veal with gravy	Deep round glass dish						
Fish (1 kg)	On the wire shelf or on the baking tray				250–280	15–25	3
Beef steak (1 cm thick)	Wire shelf and baking tray beneath						
Beef steak (2 cm thick)	Wire shelf and baking tray beneath				240–280	20–25	3
Grilled rissoles (500 g)	Wire shelf and baking tray beneath						
Chicken portions (500 g)	On the wire shelf or on the baking tray						
Frankfurters, sausages	Wire shelf and baking tray beneath						
Toast	Wire shelf and baking tray beneath						
Grilled turkey (3 kg)	Wire shelf and baking tray in the same shelf position				170–190	90–110	1
Whole chicken (1 kg)	Wire shelf and baking tray beneath				230–240	40–50	2
Neck of lamb in gravy (1 ½ kg)	Deep round glass dish on the wire shelf				170–190	90–110	1
* Do not preheat							



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Dish	Baking tray / baking dish / container						
		Tempe- rature in °C	Time in minutes	Shelf height	Tempe- rature in °C	Time in minutes	Shelf height
Cake	Flan dish	165–175	55–65	2	165–175	55–65	2
Sponge cake	Spring form, diam. 26 cm	165–180	30–40	2	165–180	30–35	2
Biscuits	Baking tray	165–175	20–35	2	155–165	20–35	2
Sponge	Baking tray	165–175	15–30	2	160–170	15–30	2
Shortcrust pastry	Baking tray	165–175	30–40(*)	2	160–170	30–40(*)	2
Puff pastry	Baking tray	190–200	45–55	2	180–190	45–55	2
Puff pastry tart	Baking tray	220–230	25–35	2	220–230	25–35	2
Bread rolls	Baking tray				170–180	35–50	2
Pizza	Baking tray or round glass baking dish	190–200	25–35	2	185–195	30–35	2
Apple tart	Flan form / tin	200–210	25–35	1	190–200	35–40	1
Fruit cake	Flan dish	165–175	55–65	2	165–175	55–60	2
Meringue	Baking tray	150–170	30–35		160–170	25–35	2
Pasta soufflé	Square glass soufflé dish	180–190	55–65	2	180–190	55–65	2
Lasagne	Square glass soufflé dish	180–190	55–65	2	180–190	55–65	2
Vegetable gratin	Oval glass soufflé dish						
Roast veal	Oval roaster with lid				185–195	65–75	2
Pot–roast vegetables	Braising pot with lid				155–175	75–85	2
Fish in earthenware pot	Oval braising dish				190–200	35–40	2
Veal with gravy	Deep round glass dish				180–190	40–60	2



* Do not preheat

Dish	Baking tray / baking dish / container						
		Tempe- rature in °C	Time in minutes	Shelf height	Tempe- rature in °C	Time in minutes	Shelf height
Fish (1 kg)	On the wire shelf or on the baking tray						
Beef steak (1 cm thick)	Wire shelf and baking tray beneath						
Beef steak (2 cm thick)	Wire shelf and baking tray beneath						
Grilled rissoles (500 g)	Wire shelf and baking tray beneath						
Chicken portions (500 g)	On the wire shelf or on the baking tray				220–240	35–50	2
Frankfurters, sausages	Wire shelf and baking tray beneath						
Toast	Wire shelf and baking tray beneath						
Grilled turkey (3 kg)	Wire shelf and baking tray in the same shelf position						
Whole chicken (1 kg)	Wire shelf and baking tray beneath						
Neck of lamb in gravy (1 ½ kg)	Deep round glass dish on the wire shelf				170–185	90–110	1
* Do not preheat							

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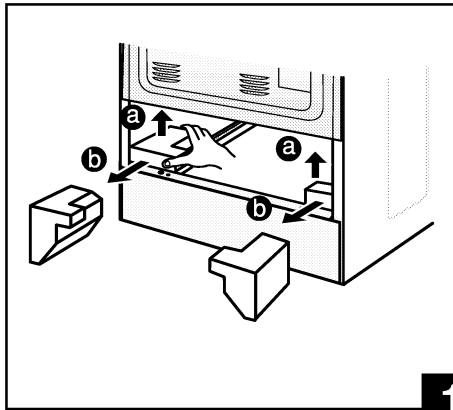
Dish	Baking tray / baking dish / container						
		Tempe- rature in °C	Time in minutes	Shelf height	Tempe- rature in °C	Time in minutes	Shelf height
Cake	Flan dish						
Sponge cake	Spring form, diam. 26 cm						
Biscuits	Baking tray						
Sponge	Baking tray						
Shortcrust pastry	Baking tray						
Puff pastry	Baking tray						
Puff pastry tart	Baking tray						
Bread rolls	Baking tray						
Pizza	Baking tray or round glass baking dish	200–220	30–45	2			
Apple tart	Flan form / tin						
Fruit cake	Flan dish	155–165	50–65	2			
Meringue	Baking tray						
Pasta soufflé	Square glass soufflé dish						
Lasagne	Square glass soufflé dish						
Vegetable gratin	Oval glass soufflé dish						
Roast veal	Oval roaster with lid						
Pot–roast vegetables	Braising pot with lid						
Fish in earthenware pot	Oval braising dish						
Veal with gravy	Deep round glass dish	180–190	40–60	2			

* Do not preheat

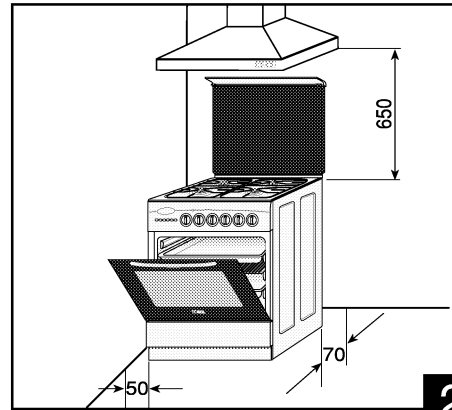
Dish	Baking tray / baking dish / container						
		Tempe- rature in °C	Time in minutes	Shelf height	Tempe- rature in °C	Time in minutes	Shelf height
Fish (1 kg)	On the wire shelf or on the baking tray	190–200	30–50	2	260	15–25	3
Beef steak (1 cm thick)	Wire shelf and baking tray beneath				260	15–25	3
Beef steak (2 cm thick)	Wire shelf and baking tray beneath				260	20–35	3
Grilled rissoles (500 g)	Wire shelf and baking tray beneath				260	15–25	3
Chicken portions (500 g)	On the wire shelf or on the baking tray				260	20–25	3
Frankfurters, sausa- ges	Wire shelf and baking tray beneath				260	4–10	3
Toast	Wire shelf and baking tray beneath				260	2–5	3
Grilled turkey (3 kg)	Wire shelf and baking tray in the same shelf position						
Whole chicken (1 kg)	Wire shelf and baking tray beneath						
Neck of lamb in gravy (1 ½ kg)	Deep round glass dish on the wire shelf						
* Do not preheat							

Specifications – Gas

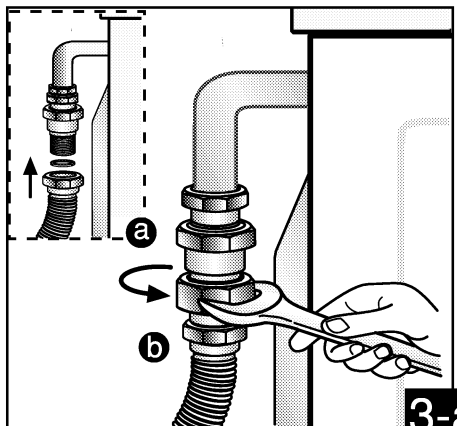
Burner			Gas types									
This table shows the types of gas you may use together with the values for the different burners.			G-20 (HS 37.78 MJ/m ³)	G-20 (HS 32.51 MJ/m ³)	G-25 (HS 32.49 MJ/m ³)	G-25 (HS 32.49 MJ/m ³)	G-30 (HS 49.47 MJ/kg)	G-30 (HS 49.47 MJ/kg)	GZ-35 (HS 25.8 MJ/m ³)	GZ-50 (HS 35.9 MJ/m ³)	GPB (HS 48.6 MJ/kg)	
Gas pressure			mbar	20	25	20	25	29	50	13	20	36
Burner, large gas hotplate	Nozzle		mm	1.16	1.10	1.34	1.21	0.85	0.75	1.48	1.10	0.76
	Bypass nozzle		mm	0.67	0.57	0.67	0.67	0.42	0.42	0.86	0.7	0.42
	Input	max.	kW	3	3	3	3	3	3	2.7	2.7	2.7
		min.		≤0.9	≤0.9	≤0.9	≤0.9	≤0.9	≤1.3	≤0.9	≤0.9	≤0.9
	Gas flow rate at 15 °C and 1013 mbar		m ³ /h	0.285	0.331	0.332	0.332	–	–	0.376	0.270	–
			g/h	–	–	–	–	218	218	–	–	200
Burner, normal gas hotplate	Nozzle		mm	0.97	0.91	1	0.94	0.65	0.58	1.31	1.05	0.65
	Bypass nozzle		mm	0.55	0.5	0.55	0.55	0.35	0.35	0.75	0.57	0.35
	Input	max.	kW	1.75	1.75	1.75	1.75	1.75	1.75	1.75	1.75	1.75
		min.		≤0.6	≤0.6	≤0.6	≤0.6	≤0.6	≤0.7	≤0.6	≤0.6	≤0.6
	Gas flow rate at 15 °C and 1013 mbar		m ³ /h	0.167	0.193	0.194	0.194	–	–	0.243	0.175	–
			g/h	–	–	–	–	127	127	–	–	129
Burner, small gas hotplate	Nozzle		mm	0.72	0.68	0.77	0.72	0.50	0.43	1.06	0.80	0.50
	Bypass nozzle		mm	0.45	0.42	0.45	0.45	0.28	0.28	0.67	0.50	0.28
	Input	max.	kW	1	1	1	1	1	1	1	1	1
		min.		≤0.35	≤0.35	≤0.35	≤0.35	≤0.35	≤0.40	≤0.35	≤0.35	≤0.35
	Gas flow rate at 15 °C and 1013 mbar		m ³ /h	0.095	0.11	0.111	0.111	–	–	0.139	0.1	–
			g/h	–	–	–	–	73	73	–	–	74



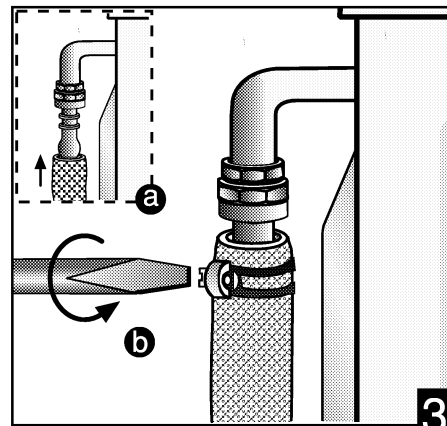
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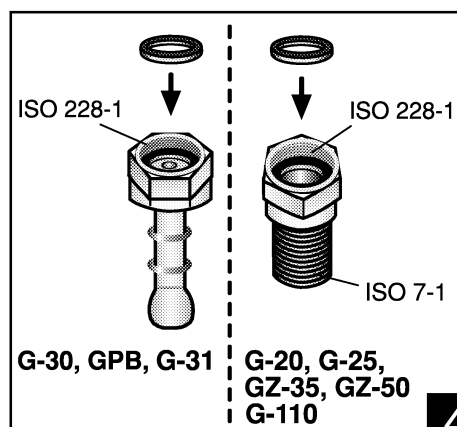
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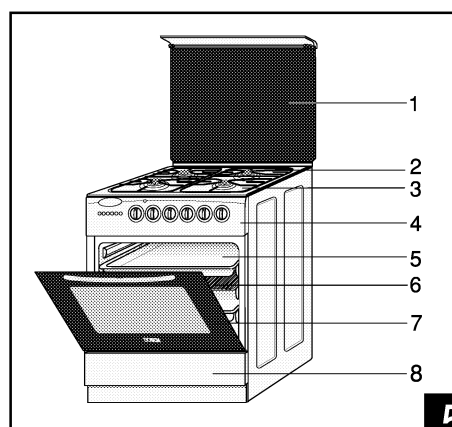
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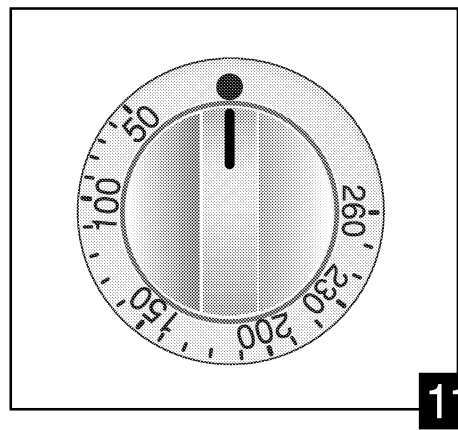
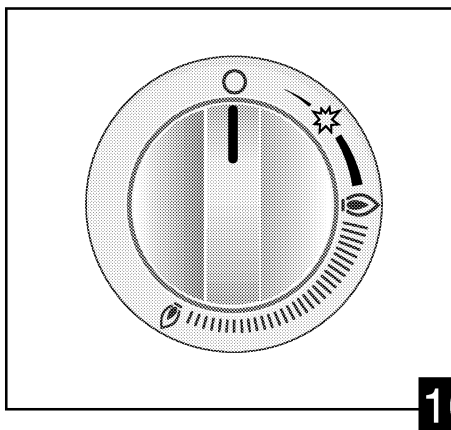
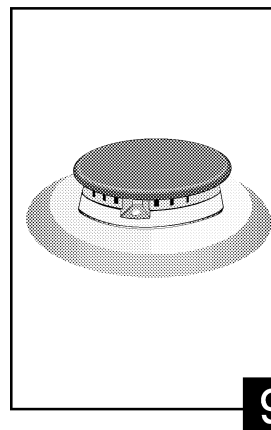
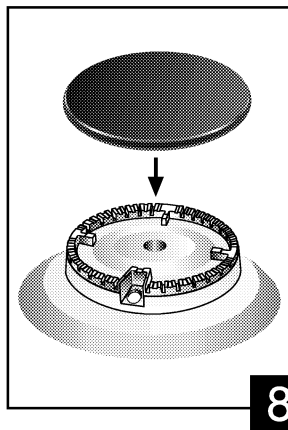
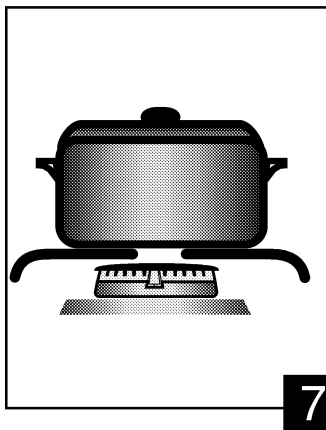
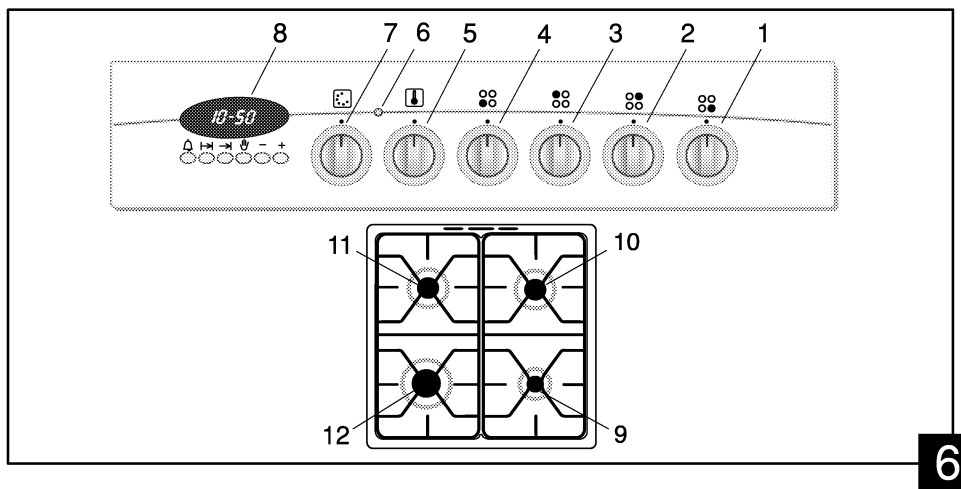
3-b

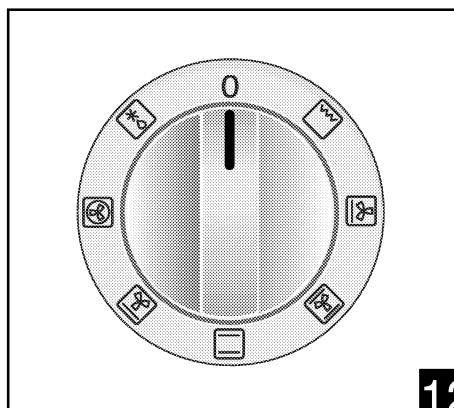


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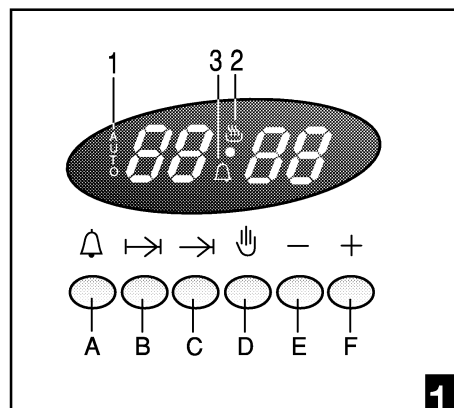


5

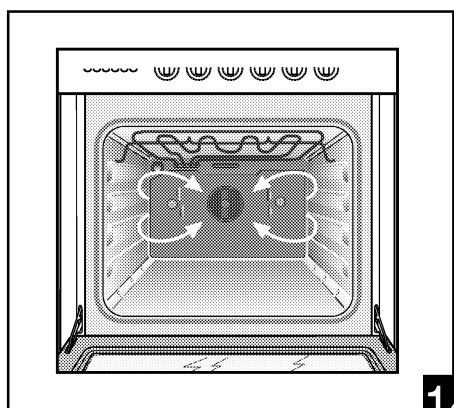




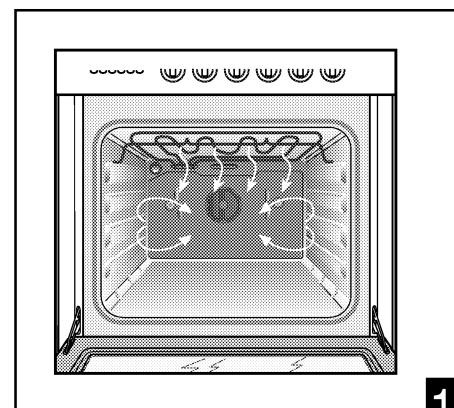
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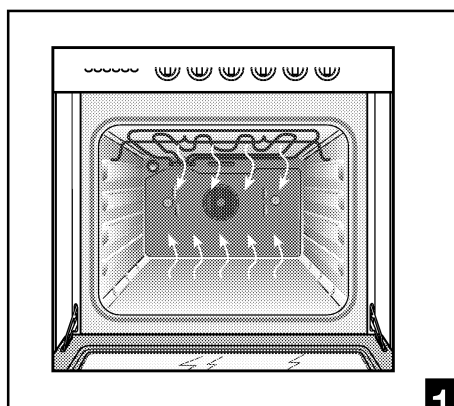
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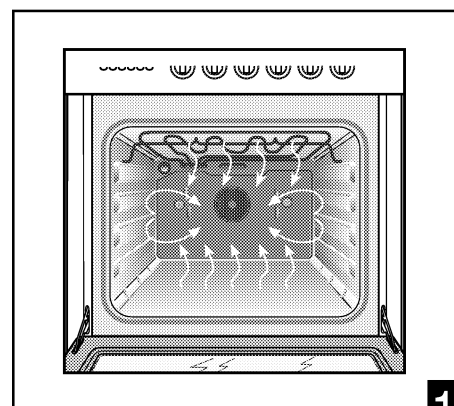
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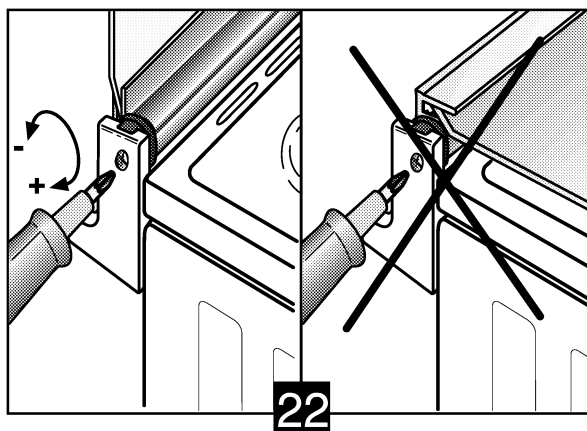
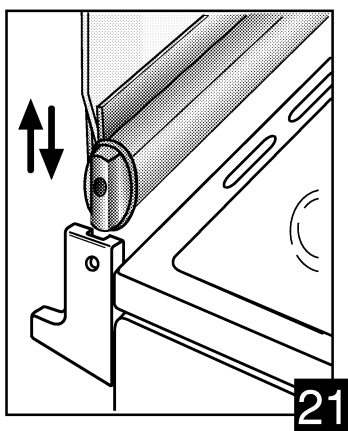
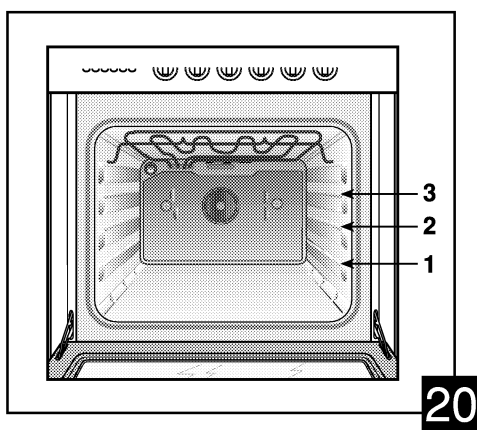
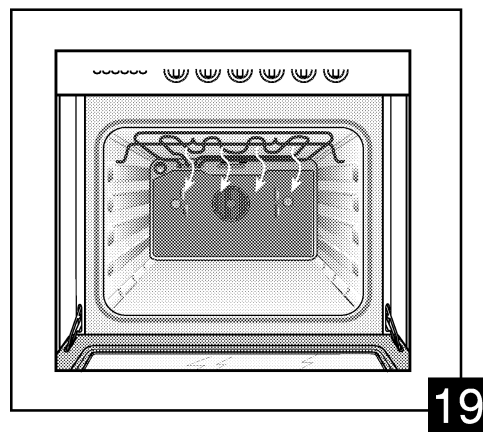
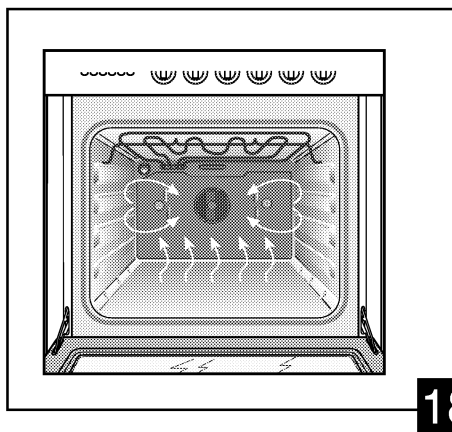
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16



17





EN This appliance is labelled in accordance with European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU

04.01.05-006 D

ROBERT BOSCH HAUSGERÄTE GMBH, MÜNCHEN, GERMANY

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