

Your new cooker is a high-quality appliance which we are sure will serve you extremely well for many years to come. Please read the operating instructions carefully so you that you can gain maximum benefit from all of its technical features.

At the beginning of the operating instructions you will find important safety information.

You will then be introduced to the parts of your new cooker one by one. We will show you what it is capable of doing, and how you should operate it.

The tables have been compiled in such a way as to enable you to make the appropriate settings step by step. They include details of the most common dishes, suitable utensils, corresponding shelf levels in the oven, and the best settings for hob or oven, all of which have of course been tested in our studio kitchen.

So that your cooker maintains its attractive appearance over a long period of time, we have also provided various tips for care and cleaning. And if a problem arises at any time, you will find information to help you resolve minor problems yourself at the back of the operating instructions.

Any questions? Always turn to the contents pages first of all and you will soon find the appropriate answer.

Instruction manual



HSN 252 B

HSN 262 W

en 5650 006 218

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Important information

Before connecting your new appliance

Please read this instruction manual carefully before using the appliance for the first time. It contains important safety advice and information about using and caring for your appliance.

- Keep the instruction manual in a safe place. Please pass on the instruction manual to the new owner if you sell the appliance.
- Check the hob for damage, e.g. scratches on the ceramic or on the frame.
- Do not switch on the appliance if it is damaged.

Safety information

- ❑ Our appliances comply with all current safety regulations for electric appliances. Repairs must only be carried out by after-sales service technicians who have been trained by the respective manufacturer. Improper repairs can lead to risk of serious injury to the user.
- ❑ The surfaces of heating and cooking appliances become hot during operation. In particular, the inner surfaces of the oven, the heating elements and the steam outlet become very hot. Keep children at a safe distance.
- ❑ Remain in the vicinity of the food when cooking with fat or oil. Oil that overheats can ignite. Never add water to burning fat or oil. Risk of fire! In the event of fire, extinguish the flames by covering the cookware. Switch off the hotplate, and leave the cookware to cool.
- ❑ The connecting cords of electrical appliances must not come into contact with the hot cooking surfaces or become trapped in the hot oven door, as this could result in damage to the connecting cord's insulating jacket.
- ❑ Never store combustible items in the oven cavity, as these could ignite in the event of unintentional appliance startup. Do not place combustible items on top of the hob.
- ❑ In the event of a fault, switch off the cooker fuse in the fuse box.
- ❑ This appliance must be used for the preparation of food only.
- ❑ There is a risk of electrocution from breaks, chips or cracks in the glass ceramic. Switch off the appliance immediately. Isolate the appliance from the power supply at the fuse box. Contact the after-sales service.
- ❑ Caution! The pan base and hotplate must be dry. Any liquid between the pan base and hotplate will evaporate. The ensuing steam pressure could cause the pan to jump violently. Risk of injury!

- ❑ Observe the residual heat indicator. This provides an indication of which hotplates are still hot.
- ❑ This appliance complies with all regulations for heating appliances. The switches and oven handle may become hot when the appliance is operated at a high temperature for a long period of time.

How to prevent damage to your appliance

- ❑ Never place a baking tray or aluminium foil on the oven cavity floor, as this would result in the oven heat being trapped. The baking and roasting times would no longer be maintained and the enamel could be damaged.
- ❑ Never pour water into the hot oven. It could damage the enamel.
- ❑ Fruit juices that drip from the baking tray will leave stubborn stains that will not be removable. When cooking soft fruit cakes, it is best to use the deeper universal pan.
- ❑ Do not sit or stand on the opened oven door.
- ❑ The oven door must always close properly. Keep the door seal areas clean.
- ❑ Do not place any hot objects (e.g. baking sheets) in the base drawer, otherwise it could be damaged.

Installation and connection

The electrical connection must be made by an approved specialist. Comply with the requirements of the relevant electricity supply company.

Improper connection will invalidate your warranty.

For the fitter

To comply with the relevant safety regulations, an all-pole isolating switch with a contact gap of at least 3 mm must be present on the installation side. This is necessary for plug connection appliances if the plug is accessible to the user.

Appliances with plugs may only be connected to properly installed, earthed sockets.

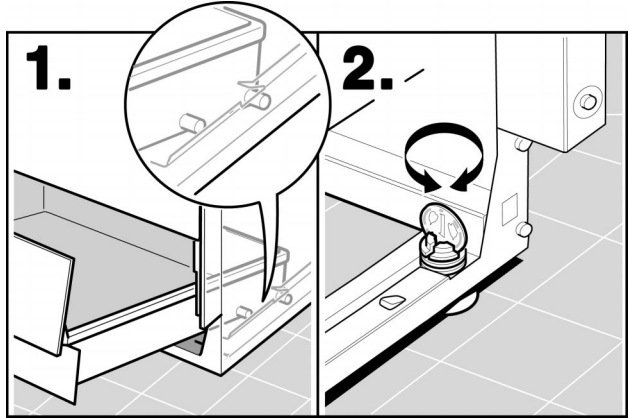
In accordance with test specifications for heating, the appliance conforms to Protection Class "Y". Please ensure that the appliance can be installed on high room or cabinet walls, by just one side wall.

For reasons of electrical safety, the oven is a Protection Class 1 appliance, and may only be operated in conjunction with a protective-conductor terminal.

An H 05 W-F lead or equivalent should be used as the power supply cord for appliance connection.

Levelling the cooker

The height of the oven feet can be adjusted, thus allowing you to compensate for uneven floors. The drawer in the oven plinth must be removed from its runners if you wish to adjust the feet.

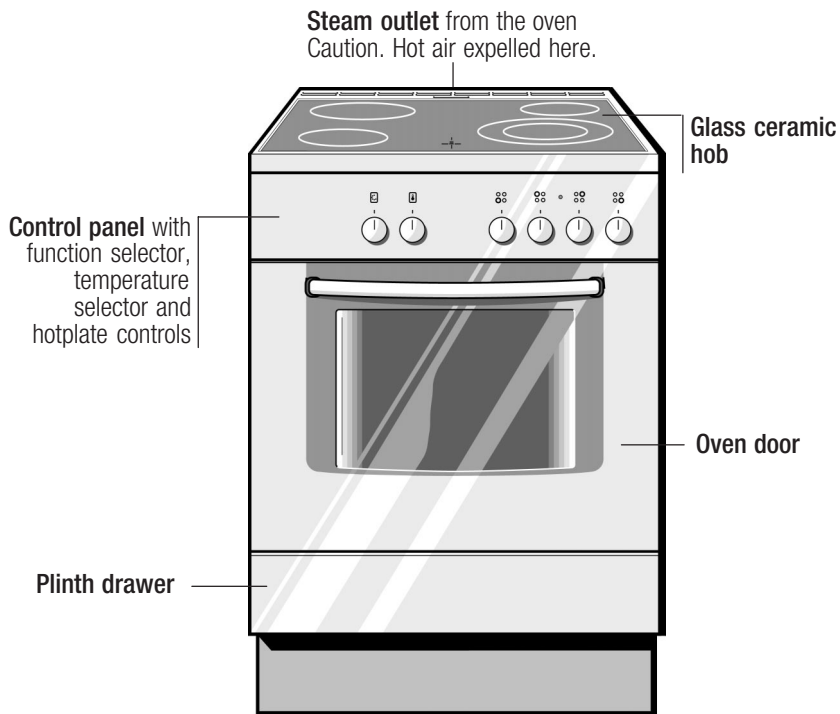


1. Then slowly pull the drawer towards you. There are two pins on each side of the drawer. They guide the drawer along the runners. When the front pins are clear, on the right and the left, of the guide runners, lift the drawer a little. You can lift the drawer upwards and remove it once the second pin is free.
 2. Use a coin to raise or lower the adjustable feet as necessary, until the oven is level. It is easiest to turn the adjustable feet if the oven is tilted a little.
- Push the plinth drawer back in.

Fixing the oven to the wall

To reduce the possibility of the oven tipping over, fix it to the wall using the angle bracket provided. Please observe the installation instructions for fixing the oven to the wall.

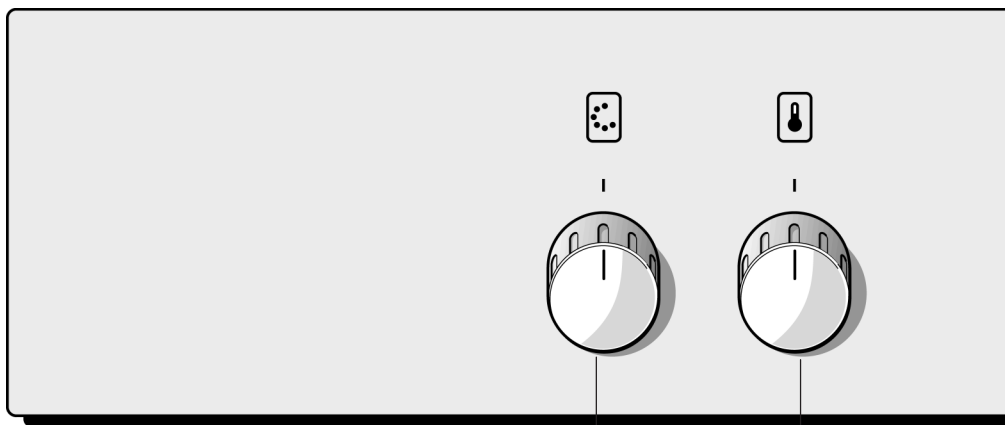
Your new cooker



Details vary according to the cooker model


The control panel

All control knobs can be pushed in at the OFF position. Press the control knob briefly to release it or to push it in.



Oven function selector

The oven function selector has the following settings:

-  = Conventional heat
-  = Hot air
-  = Radiant grilling
-  = Hot air grilling

When you select a function, the symbol above the function selector lights up and the oven light switches on. Always switch the function selector to off when you have finished using the oven.

Oven temperature selector

The oven temperature selector has the following settings:

Temperature: 50-250 °C

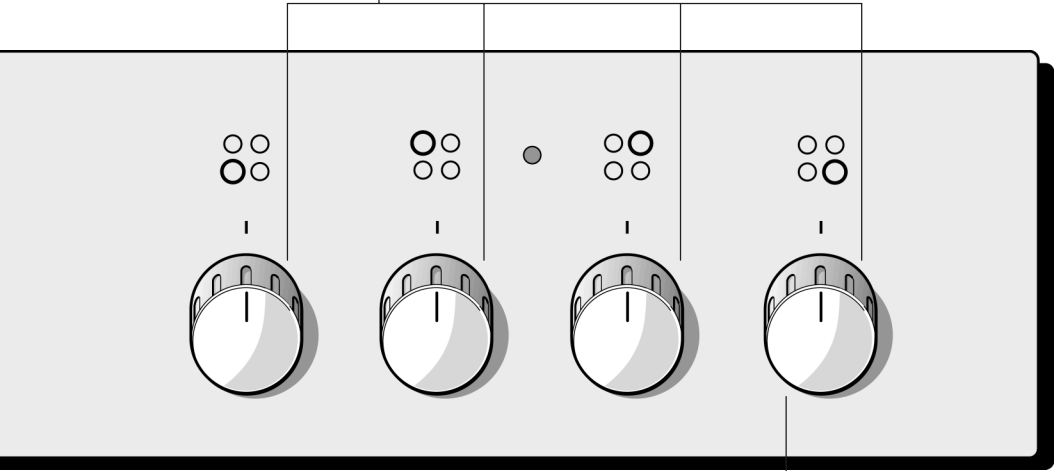
- 1 = Low grill
- 2 = Medium grill
- 3 = High grill

When you switch on the temperature selector, the symbol above it lights up. The symbol does not light up during radiant grilling and hot air grilling.

Hotplate controls

with indicator lights
Settings 1 to 9.

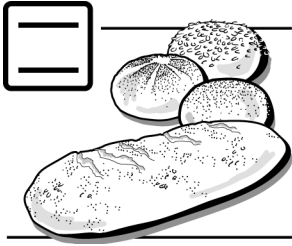
- 0 = Hotplate off
- 1 = Lowest heat setting
- 9 = Highest heat setting



Hotplate control for dual-circuit
hotplate

- 1-9 = Heat settings
- ⊙ = Control for the
outer part of the hotplate

Heating methods

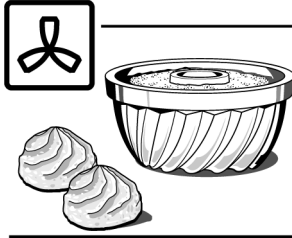


Your oven offers you a choice of heating methods providing ideal options for cooking all types of food.

Conventional top/bottom heat

Heat is radiated evenly from the top and bottom of the oven onto the cake or joint of meat.

This is the best method for cooking bread, light sponge cakes and juicy fruit flans **on one shelf level**. Top/bottom heat is also suitable for roasting lean joints of beef, veal or venison in an open or closed dish.

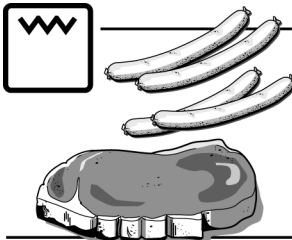


Hot air

A fan at the back of the oven distributes the heat from the top and bottom heating elements evenly throughout the oven. With the hot air method you can cook **on two or three shelf levels** simultaneously. Hot air cooking is ideal for cakes in tins and cream puffs.

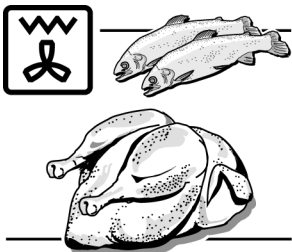
The oven temperature should be set between 20 and 30 °C lower than with conventional top/bottom heating.

Hot air is also perfect for thawing, preserving or drying various types of food.



Full-width grill

The full width of the grill becomes hot. You can grill steaks, sausages, fish or slices of toast.

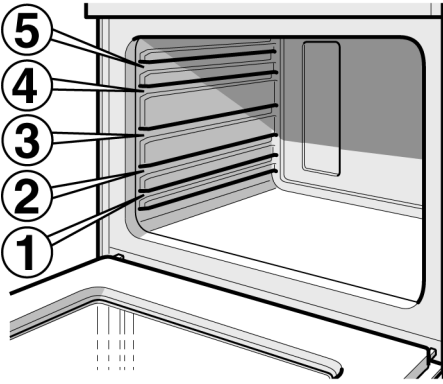


Hot air grilling

The grill and fan switch on and off alternately. During the breaks in heating the fan circulates the heat from the grill round the item being cooked. In this way, meat becomes crisp and brown all over and the oven is kept cleaner than with conventional top/bottom heating.

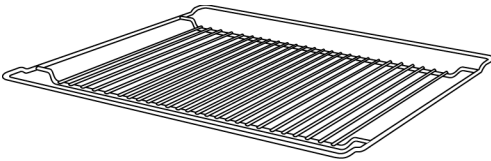
Without using a spit or preheating the oven it is possible to cook large joints of meat, poultry and fish with excellent results.


Oven and accessories

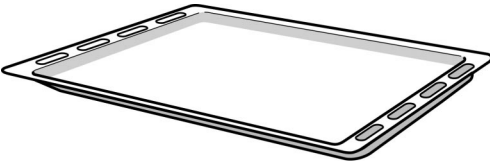


The **accessories** can be inserted on 5 different levels within the oven.

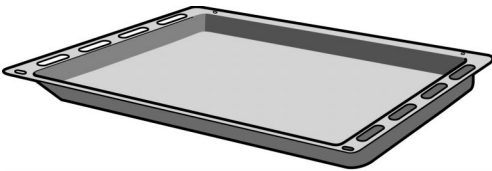
It is possible to pull out two thirds of the accessory without it tilting. This allows you to easily remove the food from the oven.



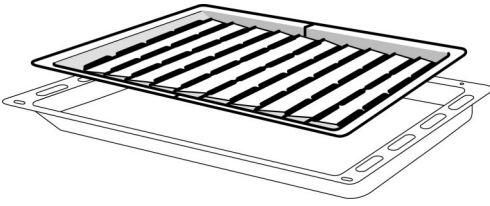
HEZ 3400 wire grill for ovenware, cake tins, roasts, grilling and frozen meals. The wire grill must be inserted with the curve downwards .



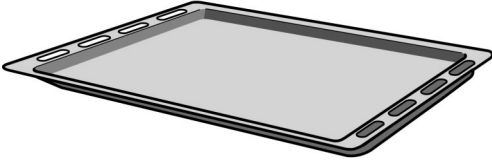
HEZ 3000 Aluminium baking tray for cakes and biscuits. Insert the baking tray to the end stop with the sloping edge facing the oven door.



HEZ 3300 Universal pan for juicy cakes, large roasts and frozen meals. It can also be used to catch dripping fat when grilling directly on the wire grill. If you want to insert two or three baking trays at the same time, you can use the universal pan. Insert the universal pan up to the end stop with the sloping edge facing the oven door.



HEZ 2500 Grill pan (special accessory) for fish, toast, sausages, frozen meals or as a splash guard for large poultry. Only use the grill pan inside the universal pan. Place the two pieces into the universal pan so that they overlap in the middle.



HEZ 3100 Enamel baking tray (special accessory) for cakes and biscuits.

Baking on one shelf:

Always insert the enamel baking tray on level 3 or 4.

Baking on two or three shelves:


You may use the enamel baking tray instead of the universal pan.

Insert the baking tray up to the end stop with the sloping edge facing the oven door.

The **accessories** can be purchased later from a specialist store. Please specify the HEZ number.

Before using for the first time

Heating up the oven

Heat the empty oven for 60 minutes with the door closed to remove the new oven smell. Do this by setting the function selector to  and the temperature selector to 240 °C. Switch off the function selector after 60 minutes.

Cleaning the accessories

Please wash the accessories with soapy water before using them for the first time.

Cooking

How to prevent damage to your appliance

Cookware

Please heed the following information in order to prevent damage to your hob and to keep it in good condition:

- Saucepans and pans must not have rough bases. These will scratch the hob.
- Never prepare food in aluminium foil or plastic containers. The material melts on.
- The bottom of the saucepan, and the hotplate, must be clean and dry.
- Avoid boiling enamel saucepans dry. This could cause damage to the base of the saucepan and the ceramic hob.
- Please observe the manufacturer's instructions when using special cookware.

Cooking zone

- Do not use the hob as a storage space or work surface. Salt, sugar or sand (can occur when vegetables are cleaned) can cause scratches on the hob.
- Ensure that no hard or sharp object is dropped onto the hob, otherwise it could become damaged as a result.
- Remove any boiled over food immediately using the glass scraper. This applies in particular to melted foodstuffs, sugar, and foodstuffs with high sugar contents.
- Only clean the hob when it has cooled, i.e., when the residual heat display no longer illuminates. If used when the hotplate is hot, agents used for cleaning and care of the hotplate will cause stains.
- Do not use a protective foil on the hob.
- Do not put hot frying pans or saucepans onto the hob surround.

- ❑ The glass scaper has a sharp blade. It is best not to use it too near the hob surround, as this could be damaged.

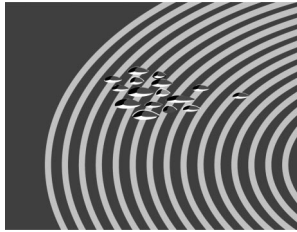
Hob discoloration

Iridescent discoloration (metallic shimmer) is caused by particles rubbing off the bases of some pans or by using unsuitable cleaners. This can be removed with Sainsbury's CERAMIC Hob CLEANER or Hob Clean but it is a time-consuming job. Our customer service will remove such stains at a charge. Aggressive or abrasive cleaning agents will rub off the decor, causing dark patches.

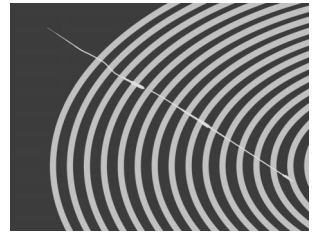
Any food remains that were not removed and have become baked on will also cause hob discoloration.

Examples of possible damage

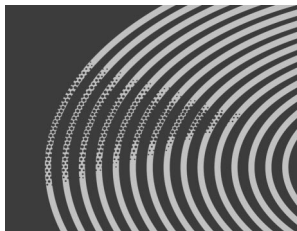
They do not influence the function or stability of the glass ceramic.



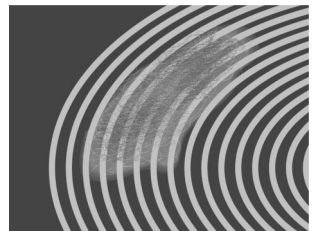
Pitting caused by melted sugar or food with a high sugar content.



Scratches caused by salt, sugar, sand or rough pan bases

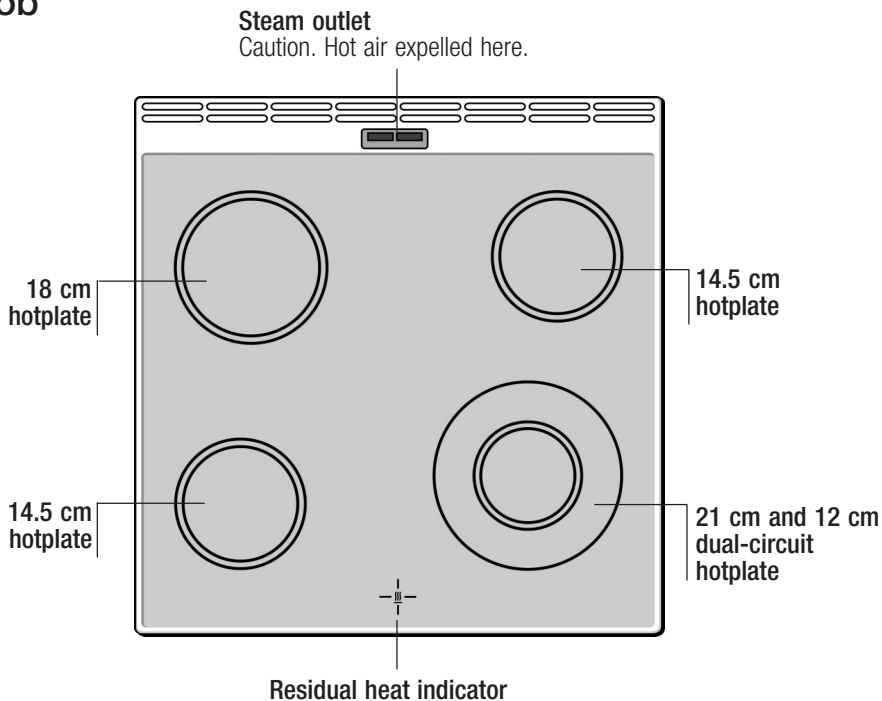


Metallic shimmering discoloration due to wear from pan bases or use of an unsuitable cleaning agent.



Decor rubbed off due to use of an unsuitable cleaning agent.

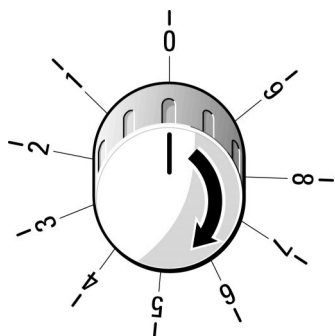
The hob



Residual heat indicator

The hob has a residual heat indicator for each hotplate. It indicates which hotplates are still hot. This also enables you to save energy by making use of the residual heat, e.g. to keep a small meal warm or to melt chocolate.

Setting procedure



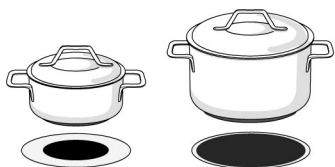
Adjust the heat setting of the individual hotplates using the hotplate controls.

- 0 = Hotplate off
- 1 = Lowest heat setting
- 9 = Highest heat setting

The setting range is limited by a stop. Do not turn the knob past this point.

The indicator light comes on when a hotplate is switched on.

⊙ Dual-circuit hotplate



The size of this hotplate can be altered.

Activating the large hotplate:

Turn the hotplate control to setting 9 – you will feel light resistance – and then clockwise to

⊙ = large dual-circuit hotplate.

Then select the required heat setting immediately.

Switching back to the small area:

Turn the hotplate control back to 0 and reset it.

N.B. Never switch the hotplate control beyond the symbol to 0.

The dual-circuit hotplate is particularly suitable for heating up small quantities of food.

Tables

The following table provides you with a few examples. Please remember that the cooking times depend on the type, weight and quality of the food, which means that deviations are possible.

Set the cooking zone control to setting 9 for bringing to the boil or initial frying. Then switch the control back to the appropriate simmer setting.

	Examples	Heat setting
Melting	Chocolate, jam	1
	Gelatine	1
	Butter	1 - 2
Heating	Vegetables (tinned)	4 - 5
	Stock	7 - 8
Heating and keeping warm	Stew, e.g. lentil dish	2 - 3
Steaming	Fish	5 - 6
Boiling	Rice	2 - 3
	New potatoes	4 - 5
	Boiled potatoes*	4 - 5
	Vegetables, fresh*	3 - 5
	Vegetables, frozen	4 - 5
	Meat stock	3 - 5
	Pasta	4 - 5

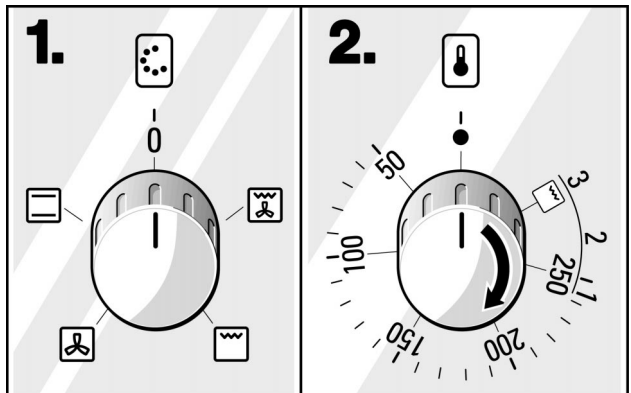
	Examples	Heat setting
Frying	Pancakes	6 - 7
	Fish fingers	6 - 7
	Cutlets	7 - 8
Roasting	Pot roast	4 - 5
	Beef rolls	4 - 5

* Minerals and vitamins are water soluble, therefore:
 Use less water - vitamins and minerals are retained.
 Use shorter cooking times - for crunchy vegetables.

Setting the oven

Setting procedure for the oven

1. Select the desired type of heating using the function selector.
2. Use the temperature selector to set the temperature or grill setting.



When the meal is ready, switch off the function selector and the temperature selector.

Cakes and pastries

Baking tins

It is best to use dark baking tins. For light baking tins made out of thin metal, and glass dishes, it is best to use hot air. However, this method prolongs the baking times and does not brown the cakes as evenly.

Always place the cake tin onto the wire grill.

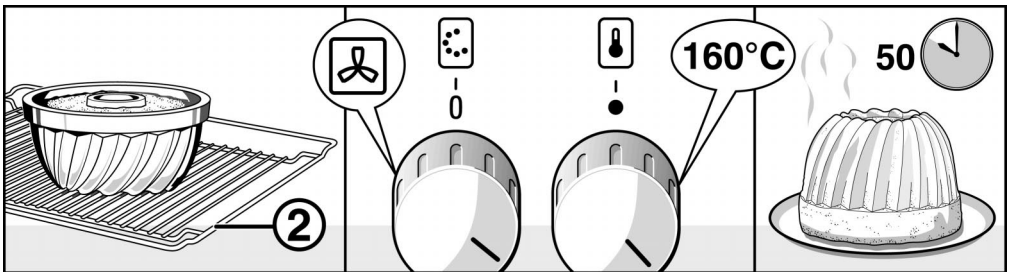
Tables


The values in the table apply to insertion into a cold oven, and are designed for optimum energy utilization. If you wish to preheat the oven, however, simply shorten the baking time by 5 to 10 minutes.








The temperature and baking time depend on the consistency and quantity of cake mixture. This is why “ranges” are given in the tables. Start by setting the lower value and, if necessary, increase the temperature next time. A lower temperature will provide a more even browning of the cake.

Additional information can be found in the “Advice on baking” section following the tables.












Example: Creamed cakes



Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time, in minutes
Sponge cake, simple	Bowl/Vienna ring/ cake tin	2		160-180	50-60

Cakes in tins	Tin on the wire grill	Level	Type of heating	Temperature in °C	Baking time, in minutes
Sponge cake, delicate (e.g. pound cake)	Bowl/Vienna ring/ cake tin	2		170-190	60-70
Cake base made from short pastry	Springform	1		180-200	25-35
Cake base made from sponge mixture	Fruit cake base	2		140-160	20-30
Swiss roll	Springform	1		160-180	30-40
Fruit or cheese cake, short pastry*	Dark springform cake tin	2		180-200	70-90
Fruit cake, fine sponge mixture	Springform cake tin/bowl mould	2		150-170	50-60
Savoury cakes* (e.g. quiche/onion tart)	Springform	1		150-170	55-65

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

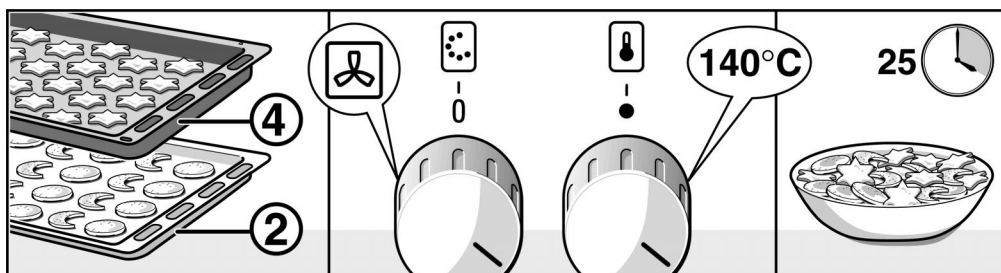
Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge or yeast pastry with dry topping	Baking tray	2		160-180	20-30
	Baking tray + universal pan*	2+4		150-170	35-45
Sponge or yeast pastry with fruit topping	Universal pan	3		180-200	40-50
	Baking tray + universal pan*	2+4		160-180	50-60
Swiss roll (preheat)	Universal pan	3		190-210	15-20
Plaited loaf with 500 g flour	Baking tray	2		180-200	30-40
Stollen with 500 g flour	Baking tray	2		170-190	60-70
Stollen with 1 kg flour	Baking tray	2		170-190	90-100
Strudel, sweet	Universal pan	2		170-190	55-65
Pizza (yeast dough)	Universal pan	3		210-230	25-35
	Baking tray + universal pan*	2+4		170-200	35-45

* Always place the universal pan above the baking tray when you are cooking on two levels at once.

Bread and rolls		Level	Type of heating	Temperature in °C	Duration, in minutes
Bread made from 1.2 kg flour*, (preheat)	Universal pan	2		250	8
				200	+ 35-45
Sour dough bread made from 1.2 kg flour*, (preheat)	Universal pan	2		250	8
				200	+ 40-50
Bread rolls (e.g. rye rolls)	1 tray	3		210-230	20-30

* Never pour water directly into a hot oven.

Example: Baking biscuits on two levels



Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits*	Baking tray	2		170-190	10-25
	Baking tray + universal pan	2+4		140-160	25-35
	2 baking trays** + universal pan	1+3+4		140-160	30-40
Meringue	Baking tray	2		80-100	120-140
Cream puffs	Baking tray	1		210-230	30-40
Macaroons*	Baking tray	2		120-140	30-40
	Baking tray + universal pan	2+4		110-130	35-45
	2 baking trays** + universal pan	1+3+4		110-130	40-50
Puff pastry*	Baking tray	2		180-200	20-30
	Baking tray + universal pan	2+4		180-200	25-35
	2 baking trays** + universal pan	1+3+4		180-200	35-45

* Always place the universal pan above the baking tray when you are cooking on two levels at once. Always place the universal pan in the central shelf position when you are cooking on three levels at once. The top tray can be removed beforehand.

** You can obtain baking trays as optional accessories from your local specialist.

Advice on baking

You wish to bake using your own recipe.

Orientate your baking to similar items from the baking tables.

This way you can see if the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the highest part of the cake using a wooden skewer. The cake is ready if no mixture sticks to the skewer.

The cake falls apart.

Next time, use less liquid or decrease the oven temperature by 10 degrees. Follow the stirring times in the cooking instructions.

The cake has risen high in the middle but not on the edge.

Do not grease the edge of the spring form. After baking, carefully loosen the cake using a knife.

The cake is too dark on the top.

Insert it on a lower level, select a lower temperature and bake the cake for a little longer.

The cake is too dark on the bottom.

Insert it on a higher level and select a lower temperature next time.

The cake is too dry.

Use a skewer to pierce small holes in the baked cake. Then trickle the fruit juice or liqueur over the cake. Next time, select a temperature 10 degrees higher and shorten the baking times.

The bread or cake (e.g. cheesecake) looks good, but is soggy inside (runny and uncooked).

Next time, use a little less liquid and bake for a little longer but at a lower temperature. When preparing cakes with soft toppings, bake the cake base first, then sprinkle almonds or breadcrumbs onto it and finally add the topping. Please follow the cooking instructions and baking times.

The biscuits or cake will not come off the baking tray.

Place the tray back into the oven again for a short period. Now loosen the biscuits immediately. Next time line the baking tray with non-stick baking paper.

The cake will not come out when tipped upside down.

Once baked, allow the cake to cool for 5 to 10 minutes, as it will then be easier to remove from the tin. If it still cannot be removed, carefully loosen the edge using a knife. Turn the cake upside down again and cover the tin several times with a cold, damp cloth. Next time, grease the tin more intensely and sprinkle some breadcrumbs into the tin.

You have measured the oven temperature using your own thermometer and find that the values deviate.

The oven temperature is measured by the manufacturer by means of a test shelf placed in the middle of the oven. The measured value depends very much on the bakeware and accessories being used, meaning that any measurements carried out by yourself will produce different results.

The pastry is unevenly browned.

Select a slightly lower temperature to ensure that the pastry is baked more evenly. Delicate pastry should be baked on one level using Conventional heat. Baking paper that protrudes over the food can affect the air circulation. For this reason, always cut the baking paper to fit the baking tray.

The fruit cake is too pale underneath. The fruit juice overflows.

Use the deeper universal pan next time.

You were baking on several levels. The food on the top baking tray is darker than that on the bottom baking tray.

Select a slightly lower temperature to ensure that the pastry is baked more evenly. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time. Allow the food on the baking tray at the bottom of the oven to bake for 5 or 10 minutes longer at the end or put it in the oven earlier.

Condensation is formed when baking cakes containing fresh fruit.

Baking may result in the formation of water vapour. Most of this escapes through the steam outlet. The water vapour may settle on the tiles around the cooker or the front of the surrounding kitchen units, where it will drip off as condensation. This is a normal physical process.

Meat, poultry, fish

Ovenware

You may use any heat-resistant dishes. You can also use the universal pan for large roasts. Always place the dishes in the centre of the wire grill. Hot glass dishes should be placed on a dry kitchen towel. The glass could crack if placed on a cold or wet surface.

Advice on roasting

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

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

Meat weighing more than 1.5 kg should be turned half way through the cooking time.

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

Advice on grilling

Always close the oven door when grilling.

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






















Place the pieces of meat directly onto the wire grill. If you are grilling just one piece of meat, it will turn out best if you place it in the centre of the wire grill. You should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.

Turn the pieces of meat after $\frac{2}{3}$ of the cooking time indicated.

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

Meat

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

Meat	Weight	Ovenware	Level	Type of heating	Temperature °C, Grill	Duration in minutes
Beef pot roast (e.g. ribs)	1 kg	Covered	2		210-230	80
	1.5 kg		2		210-230	90
	2 kg		2		210-230	120
Sirloin of beef	1 kg	Uncovered	2		200-220	70
	1.5 kg		2		190-210	80
	2 kg		2		180-200	90
Roast beef, medium-rare*	1 kg	Uncovered	2		240-250	40
Steaks, well done		Wire grill***	5		Setting 3	25
Steaks, medium rare		Wire grill***	5		Setting 3	20
Pork without rind (e.g. neck)	1 kg	Uncovered	2		190-210	100
	1.5 kg		2		180-200	140
	2 kg		2		170-190	160
Pork with rind** (e. g. shoulder, leg)	1 kg	Uncovered	2		210-230	100
	1.5 kg		2		200-220	120
	2 kg		2		190-210	140
Smoked pork with bone	1 kg	Covered	2		220-240	70
Meat loaf	750 g	Uncovered	2		170-190	70
Sausage	approx. 750 g	Grill pan	4		Setting 3	15
Roast veal	1 kg	Uncovered	2		200-220	100
	2 kg		2		180-200	120
Leg of lamb without bone	1.5 kg	Uncovered	2		170-190	120

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

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

*** Insert the universal pan at shelf position 1.

Poultry

The table applies to dishes placed in a cold oven.

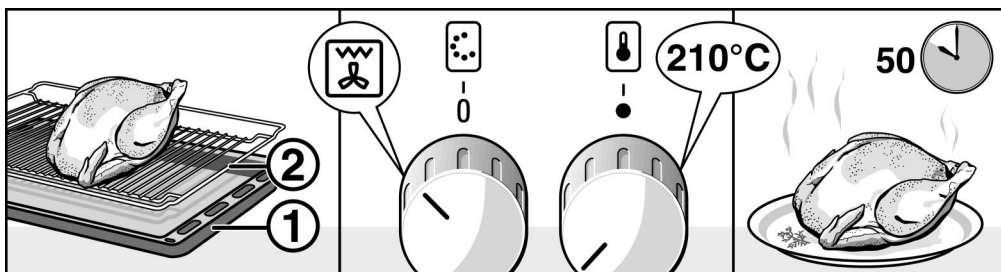
Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Turn whole poultry after two thirds of the grilling time.

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

If you are grilling directly on the wire grill, you should also insert the universal pan at level 1.

Example: 1 whole chicken



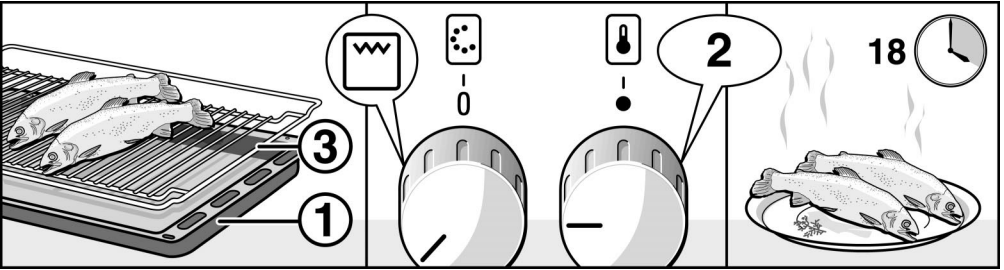
Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Duration in minutes
Chicken halves, 1 to 4	400 g each	Wire grill*	2		200-220	40-50
Chicken pieces	500 g	Wire grill*	2		200-220	30-40
Whole chickens, 1 to 4	1 kg each	Wire grill*	2		210-230	50-80
Duck	1.7 kg	Wire grill*	2		200-220	90-100
Goose	3 kg	Wire grill*	2		180-200	110-130
Young turkey	3 kg	Wire grill*	2		170-190	80-100
2 turkey drumsticks	800 g each	Wire grill*	2		180-200	90-110

* Insert the universal pan on level 1.

Fish

The table applies to dishes placed in a cold oven.

Example: Grilled trout



Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Grilled fish	300 g each	Wire grill*	3		Setting 2	18-20
	1 kg		2		190-200	45-50
	1.5 kg		2		170-190	50-60
Sliced fish (e.g. cutlets)	300 g each	Wire grill*	4		Setting 3	20-25

* Insert the universal pan at shelf position 1.

Advice on roasting and grilling

The table does not contain specifications for the weight of the roast

Select the next lowest weight from the instructions and extend the time.

How can you tell when the roast is ready.

Use a meat thermometer (available from specialist stores) or implement a “spoon test”. Press a spoon onto the roast. If it feels firm, it is ready. If it 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 insertion level and temperature.

The roast looks good, but the sauce is burnt.

Next time, use a smaller roasting dish and add more liquid.

The roast looks good, but the sauce is too light and watery.

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

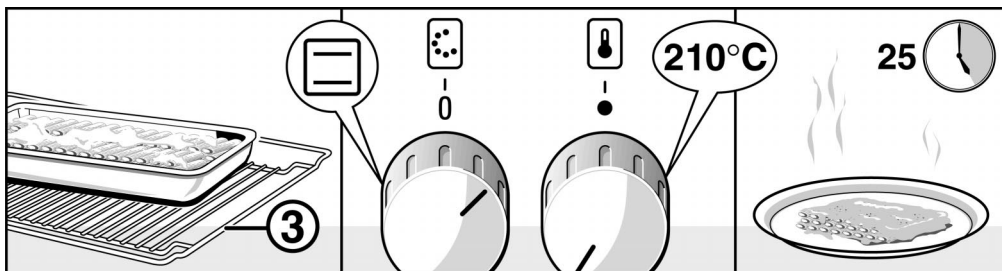
Steam rises from the roast when the stock is added.

Use the grilling with circulating air setting rather than top and bottom heating. This ensures that the meat juices are not heated so intensely and consequently produce less steam.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Example: Pasta bake



Meal	Ovenware	Level	Type of heating	Temperature °C, grill	Duration in minutes
Sweet bakes (e.g. quark and fruit bake)	Casserole	2		180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta cake)	Casserole, universal pan	3		210-230	25-35
		3		210-230	20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Casserole or universal pan	2		160-180	50-60
		2		160-180	50-60
Toast 4 - 9 pieces	Wire grill	5		Setting 3	4-5
Cheese on toast 4 - 9 pieces	Wire grill**	4		Setting 3	6-8

* The bake must be no higher than 2 cm.

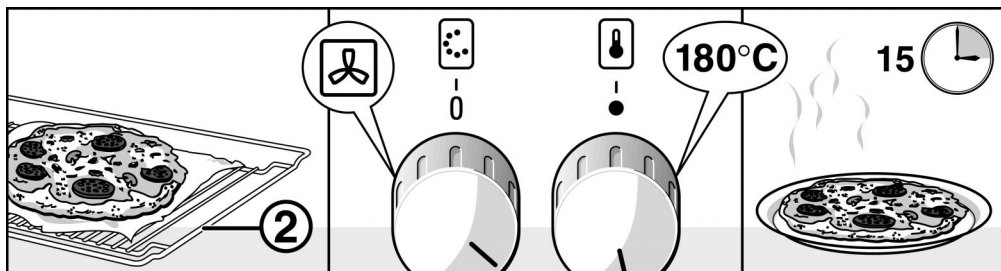
** Insert the universal pan on level 1.

Frozen foods

Please observe the instructions on the packaging.

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

Example: Frozen pizza on the wire grill



Meal		Level	Type of heating	Temperature in °C	Duration in minutes
Fruit strudel*	Universal pan	3		180-200	40-50
French fries*	Universal pan	3		240-250	25-30
Pizza*	Wire grill	2		180-200	15-20
Pizza baguette*	Wire grill	3		190-210	15-20

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

Note

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

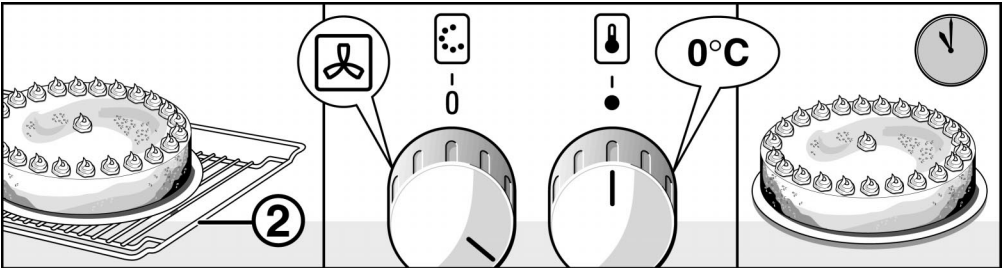
Defrosting

Remove the food from its packaging and place it in a suitable dish on the wire grill.

Please observe the instructions on the packaging.

The defrosting times depend on the type and amount of food.

Example: Cream gateau







	Accessories	Level	Type of heating	Temperature in °C
Delicate frozen foods e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit	Wire grill	2		Temperature selector remains switched off.
Other frozen foods* Chicken, sausage and meat, bread, bread rolls, cakes and other pastries	Wire grill	2		80°C

* Cover frozen food with heat-resistant foil. Place poultry onto the plate with the breast side down.

Drying

- Only use perfectly fresh fruit and vegetables, and wash them thoroughly.
- Allow the food to drain well, or dry it yourself.
- Line the baking tray and wire grill with baking paper or greaseproof paper.

Foodstuff	Level	Type of heating	Temperature °C	Duration, hours
600 g apple rings	1+3		80	approx. 5
800 g sliced pears	1+3		80	approx. 8
1.5 kg prunes or plums	1+3		80	approx. 8-10
200 g fresh herbs, washed	1+3		80	approx. 1½

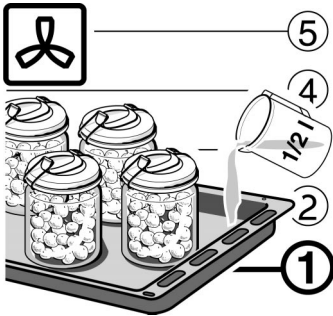
Note: Turn very juicy fruit or vegetables several times. Once dried, immediately remove the food from the paper.


Sterilizing

Preparation

- ❑ The jars and rubber sealing rings must be clean and intact. Use jars of the same size if possible. The instructions in the table refer to round 1-litre jars. Caution! Do not use larger or taller jars. The lid could crack.
- ❑ Only use perfectly fresh fruit and vegetables. Wash them thoroughly.
- ❑ Pour the fruit or vegetables into the jars. Wipe clean the jars again if necessary. They must be clean. Place a wet rubber sealing ring and lid on each jar and lock the jars using clamps.
- ❑ Do not place more than six jars in the oven.
- ❑ The times specified in the tables are guidelines only. They can be influenced by the room temperature, the number of jars, as well as the amount and temperature of the jar contents. Before you change settings or switch off the appliance, make sure that the contents of the jars are actually bubbling.

Setting procedure



1. Insert the universal pan on level 1. Place the jars inside the pan so that they do not come into contact with each other.
2. Pour 1/2 litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to .
5. Set the temperature selector to 140 to 150 °C.

Sterilizing fruit

As soon as the contents of the jars begins to bubble, i.e., many bubbles form in quick succession (after approx. 40 to 50 minutes), switch off the temperature selector. The function selector remains switched on.

The jars should be removed from the oven after 25 to 35 minutes of residual heat. If the food is left to cool in the oven for longer, bacteria might form, accelerating spoilage of the sterilized fruit. Switch off the function selector.

Fruit in 1-litre jars	After bubbling	Residual heat
Apples, red/blackcurrants, strawberries	Reduce setting	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Reduce setting	approx. 30 minutes
Apple purée, pears, plums	Reduce setting	approx. 35 minutes

Sterilizing vegetables

As soon as the contents of the jars begin to bubble, switch the temperature selector to around 120 to 140 °C, and then switch off the temperature selector. The function selector remains switched on.

Refer to the table to see when you should switch off the oven.

Vegetables with cold stock in 1-litre jars	After bubbling 120-140 ° C	Residual heat
Cucumbers	–	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussel sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Remove the jars

Never place the hot jars on a cold or wet surface, as this could cause the glass to crack.

Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

Appliance exterior

Just wipe the appliance with a damp cloth. For stubborn soil add a few drops of washing-up liquid to the water. Dry with a dry cloth.

Never use strong or abrasive cleaning agents, as these can leave the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water.

Slight discolorations on the front side of the appliance are due to the application of the various materials, namely glass, plastic and metal.

Hob

Coating the ceramic surface of your hob with a protective care agent will provide a gleaming, dirt-repelling film. This keeps your hob in prime condition and also facilitates cleaning. We recommend that you use “cera-fix”, which can be obtained from drugstores, domestic appliance stores, supermarkets and hypermarkets.

Clean your hob after each use, so that left-over food does not stick to the surface.

To clean your hob, we recommend that you use a glass scraper.

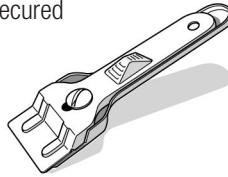
Caution: the blade is sharp!

First, remove any left-over food and grease spots using the glass scraper. In doing so, ensure that only the blade comes into contact with the ceramic hob surface. The scraper’s handle could scratch the ceramic surface. Damaged blades must be replaced immediately.

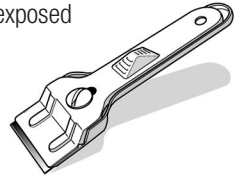
Always cover the blade of the glass scraper after use.

Your hob will have been supplied with one of the following types of glass scraper.

blade secured

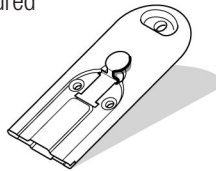


blade exposed

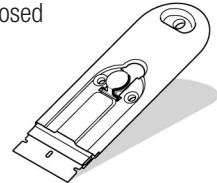


To secure blade: Push the casing forward with your thumb.

blade secured



blade exposed



To secure blade: Press down on button and slide it back.

While the hob is still hand-hot, it should be cleaned with a suitable cleaning agent and a kitchen towel. Afterwards it should be washed off and then rubbed dry with a clean cloth.

Water spots can also be removed using lemon juice or vinegar. If you accidentally spill acidic liquids onto the hob frame, please wipe off immediately using a damp cloth. Otherwise dull areas may appear on the hob surface.

Suitable cleaners for ceramic hobs:

Cleaning agent	Supply source
Glass scraper	DIY stores/hobby markets, electric appliance stores, specialist kitchen stores, after-sales service
Replacement blades	DIY stores/hobby markets, drugstores, painting accessory stores, after-sales service

Cleaning agent	Supply source
HOB BRITE, RESCUE Galss Keramik & Halogen Hob Cleaner, SWISS CLEANER, VITRO CLEN	Drugstores, domestic appliance stores, electric appliance stores, super- markets/hypermarkets grocery stores, department stores.

Unsuitable cleaning agents:

Do not under any circumstances use an abrasive sponge or a scouring agent. Nor should any chemically aggressive cleaners such as oven sprays or stain removers be used.

Iridescent discoloration (metallic shimmering) is caused by the bases of some pans or by using unsuitable cleaners. This can be removed with “Sainsbury’s CERAMIC Hob CLEANER” or “Hob Clean” but it is a time-consuming job.

Our after-sales service will also remove such discolourations for a small fee.

Hob surround


It is best to clean the hob surround using lukewarm soapy water. Never use strong or abrasive products.

Oven

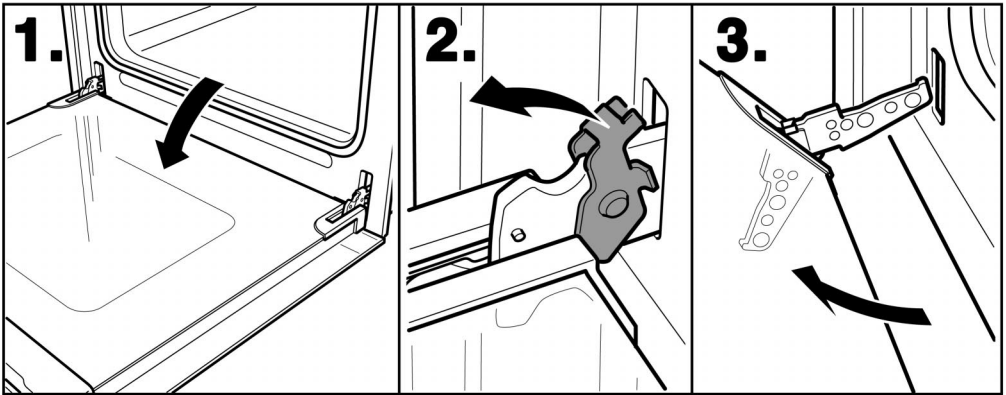
Observe the following in order to ensure the long-lasting attractiveness of your oven:

Never use hard scouring pads or coarse cleaning sponges. Oven cleaning agents must only be used on the enamelled surfaces of the oven.

For ease of cleaning

- The oven light can be switched on. Do this by setting the function selector to .
- The oven door can be removed:
 - 1.** Open the oven door completely.
 - 2.** Swing the two catch levers upwards as far as possible.
 - 3.** Open the door wide enough to pull it upwards and out.

When hanging the oven door, ensure that the notch engages properly in the hinge.



Cleaning the enamel surfaces

A slightly dirty oven can be wiped clean using hot soapy water or diluted vinegar solution.

It is best to use an oven-cleaning agent in order to clean stubborn dirt from the oven.

- Oven cleaners must only be used in a cold oven.
- Apply the cleaning agent and allow it to take effect. For particularly stubborn dirt, it is possible to heat up the oven to 50 °C for a maximum of 2 minutes, but no longer, otherwise the enamel could be stained.
- Rinse out the oven thoroughly.

Glass cover of the oven light

The glass cover in the oven is best cleaned using soapy water.

Notes

The oven and baking trays are enamelled. Enamel must be burned in at very high temperatures, which can lead to a slight discoloration of these surfaces.

The thin edges of baking trays cannot be completely coated with enamel, and may therefore be rough. Protection against corrosion is guaranteed.

Seals

The oven seals can be cleaned with washing-up liquid. Never use strong or abrasive cleaning products.

Plinth drawer

Wipe out the plinth drawer with a damp cloth. Add a little washing-up liquid to the water if the dirt is difficult to remove.

Never use strong or abrasive cleaning products.

Accessories

It is best to soak the accessories in household detergent immediately after use. Any left-over dirt can then be easily removed using a brush or cleaning sponge.

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service.

Problem	Possible cause	Comments/Remedy
The cooker does not work.	Blown fuse	Look in the fuse box and check that the cooker fuse is in working order.
	Power failure	Check whether the kitchen light switches on.

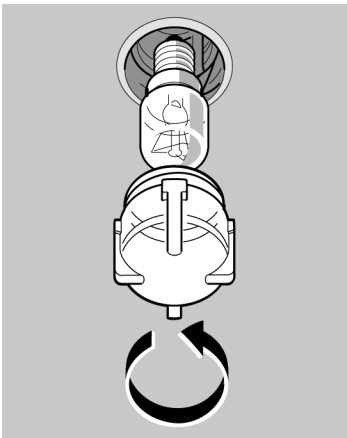
Repairs may only be carried out by fully trained after-sales service technicians.

Incorrect repairs may result in serious injury to the user.

Note

- ❑ There may be a gentle buzzing as the hotplates heat up. The heat may show differently on the individual hotplates. This is a technical feature and does not influence quality or function.
- ❑ Depending on the angle of vision, the red-glowing heat may appear to spread beyond the marked boundary of the hotplate.
- ❑ The heat below the hotplate is controlled by switching the hotplate on and off. If you select a low heat setting, the heat will switch off more often while at the highest heat setting this will seldom occur.
- ❑ Glass ceramic may display surface area irregularities inherent to the material. The glassy surface area of the hob means that tiny blisters with a diameter of less than 1 mm may appear, with varying intensity. They do not affect the function or the durability of the glass ceramic hob.
- ❑ White glass ceramic hob:
The hobs turn yellow/green when they become hot. This colouring disappears when they cool down.

Replacing the oven light



If the oven light fails, it must be replaced. You can do this yourself. Heat-resistant spare bulbs are available from your local specialist. To this end, please specify the E number and FD number of your appliance. Only use these bulbs.

Method:

1. Switch off the oven fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the bulb cover in the oven interior by turning it anti-clockwise.
4. Replace the bulb with one of the same type.
5. Screw the bulb cover back on.
6. Remove the tea towel.
7. Switch on the fuse again.

You can also replace the bulb cover yourself.


After-sales service

Our after-sales service is there for you if your oven needs to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and FD number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate containing these numbers is found in the plinth drawer. Make a note of these numbers in the space below to save time in the event of your oven malfunctioning.

E no.	FD no.
-------	--------

After-sales service 

Protection of the environment

Packaging and old appliances

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

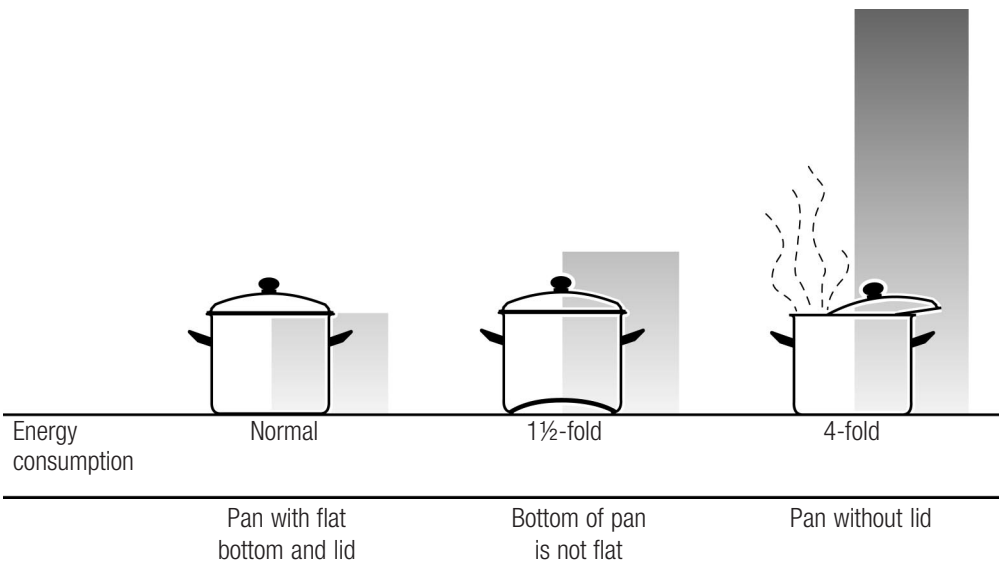
Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution, scrap".

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local authority.

How to save energy

- We recommend saucepans and pots with thick, even bases. Uneven bases increase the cooking time.
- Always use a saucepan which is the correct size for the quantity of food. A larger, less full saucepan requires more energy.
- Saucepans and pots should always be covered with a suitable lid.
- The most efficient transfer of heat occurs when the base of the saucepan and the hotplate are the same size. When buying saucepans, ensure that the manufacturer has stated the diameter of the top of the pan. This is usually larger than the diameter of the base.
- Switch back to a lower cooking setting in good time.














- Use the residual heat. For longer cooking times, it is possible to switch off the hotplate 5 to 10 minutes before the end of the cooking time.
- As long as the residual heat indicator is lit, you can still use the hotplate, which has already been switched off, for warming up or melting food.
- The oven should only be preheated if recommended in the recipe or the table in the instruction manual.
- Use non-stick, black painted or enamelled tins. They absorb heat particularly well.
- It is best to bake cakes one after the other. The oven remains warm, thus reducing the baking time for the second cake. Two cakes (cake tins) may also be inserted alongside each other.
- For longer cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and use the residual heat to finish off the cooking.

Test dishes

In accordance with DIN 44547 and EN 60350

Baking

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

Meal	Accessories and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Aluminium baking tray	2		150-170	20-30
	Aluminium baking tray + Universal pan*	2+4		130-150	35-45
	2 aluminium baking trays** + Universal pan	1+3+4		130-150	40-50
Small cakes, 20 per baking tray (preheat)	Aluminium baking tray	3		180-200	15-25
	Aluminium baking tray + Universal pan*	2+4		150-170	20-30
	2 aluminium baking trays** + Universal pan	1+3+4		150-170	25-35
Moist sponge cake	Springform	1		160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		180-200	40-50
	Aluminium baking tray + Universal pan*	2+4		160-180	50-60
German apple pie	1 wire grill + 2 tinplate springform cake tins Ø 20 cm***	1		170-190	65-75
	2 wire grills** + 2 tinplate springform cake tins Ø 20 cm***	1+3		170-190	65-75



* Always place the universal pan above the baking tray when you are cooking on two levels at once. Always place the universal pan in the central shelf position when you are cooking on three levels at once. The top tray can be removed beforehand.

** You can obtain wire grills and baking trays as optional accessories from a specialist store.

*** Place the cakes diagonally on the wire grill.

Grilling

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

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

* Turn half way through the cooking time.

** Insert the universal pan on level 1.

