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.

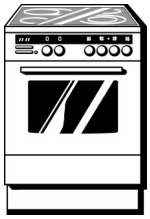
You will then be introduced to the parts of your new cooker one by one. We will show you what it is capable of doing, and how you should operate it.

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 385 E

en 5650 015 272

B110284

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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, you must take care not to overload the tray. Alternatively, simply use the deeper universal pan.
- ❑ Do not sit or stand on the opened oven carriage.
- ❑ The oven door must always close properly. Keep the door seal areas clean.
- ❑ Do not place any hot objects (e.g. baking trays) in the plinth drawer, as this may damage it.

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.

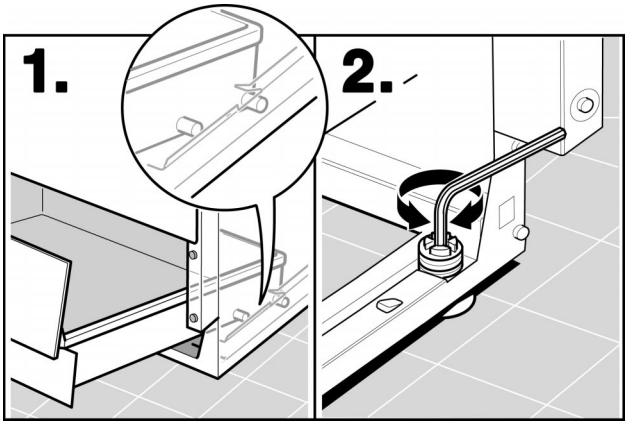
In accordance with test specifications for heating, the appliance conforms to Protection Class “Y”. Please ensure that the appliance can be installed on high room or cabinet walls, by just one side wall.

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 VV-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.



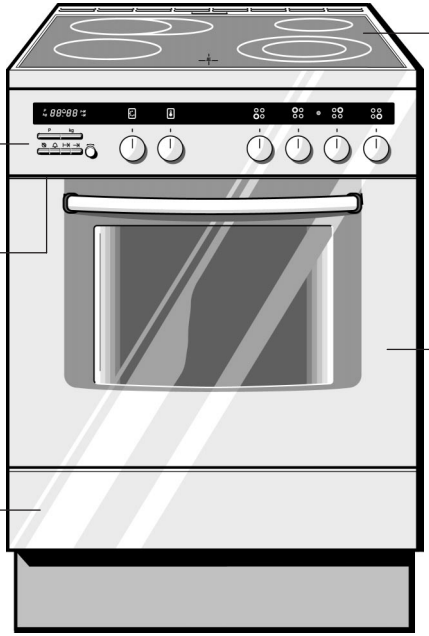
1. Slowly pull the draw towards you. There are two pins on each side of the drawer. They guide the drawer along the runners. When the front pins are clear of the guide runners on the right and the left, lift the drawer a little. You can lift the drawer upwards and remove it once the second pin is free.
2. Use the hexagon key provided to raise or lower the adjustable feet 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

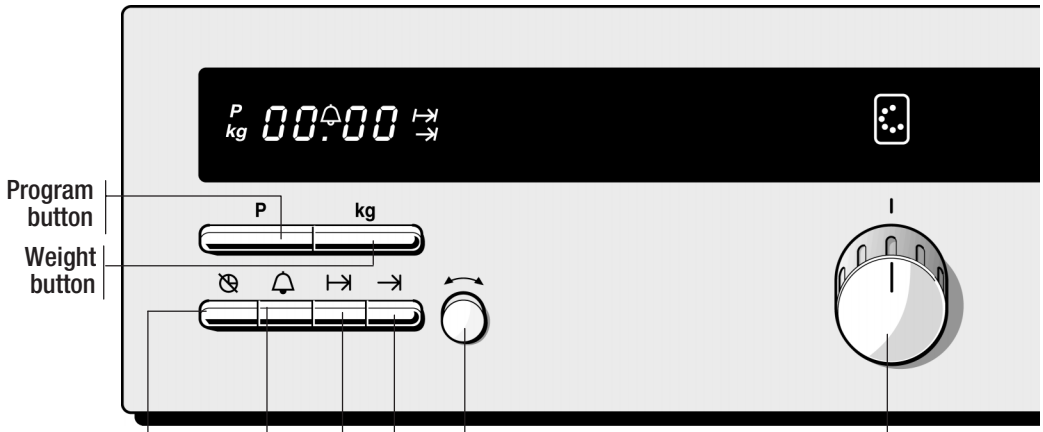


Details vary according to the cooker model

The cooker is fitted with a cooling fan. The fan switches itself on and off automatically while the oven is warm. It may switch itself back on even if the oven has been switched off for a long time.

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.
The electronic clock knob can also be pushed in.

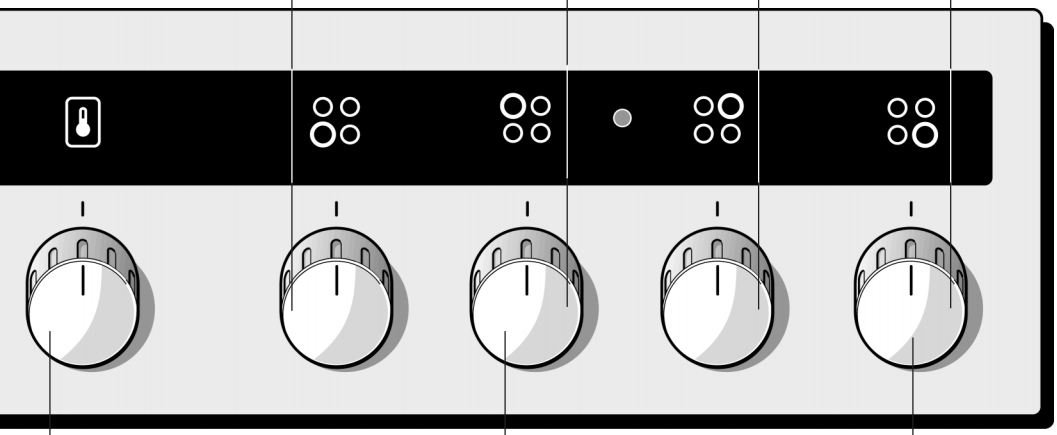


Oven function selector
The oven function selector has the following settings:

- = Conventional heat
- = Hot air
- = 3D hot air
- = Radiant grilling small area
- = Radiant grilling large area
- = Hot air grilling
- = Automatic roasting

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

Hotplate controls with indicator lights
Settings 1 to 9
0 = hotplate off
1 = Lowest setting
9 = Highest setting



Oven temperature selector
The oven temperature selector has the following settings:

Temperature: 50-250 ºC
1 = Low grill
2 = Medium grill
3 = High grill

The grill settings 1 to 3 apply to the small and large grill areas.

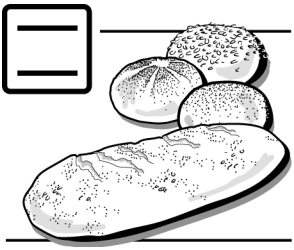
The temperature symbol comes on when you switch on the temperature selector. It goes out when the temperature you have set is reached and comes back on when the oven starts heating up again. The symbol does not light up during radiant grilling and hot air grilling.

Hotplate control
for hotplate with extended cooking zone
1-9 = Heat settings
= Control for the extended cooking zone

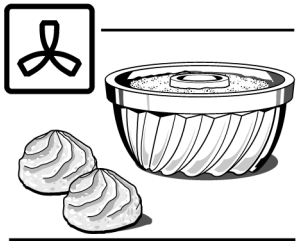
Hotplate control
for dual-circuit hotplate
1-9 = Heat settings
= Control for the outer part of the hotplate

Heating methods

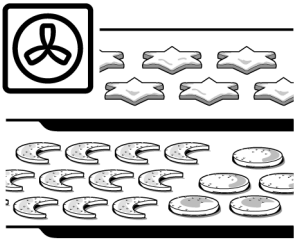
Your oven offers you a choice of heating methods providing ideal options for cooking all types of food.



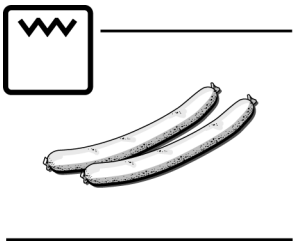
Conventional top/bottom heat
Heat is radiated evenly from the top and bottom of the oven onto the cake or joint of meat. This is the best method for cooking bread, sponge cakes and juicy fruit flans **on one shelf level.** Top/bottom heat is also suitable for roasting lean joints of beef, veal or venison in an open or closed dish.



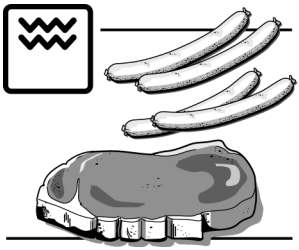
Hot air
A fan at the back of the oven distributes the heat from the top and bottom heating elements evenly throughout the oven. Hot air cooking is ideal for baking pastries or biscuits on a flat tray, cakes in a tin (e.g. Madeira cake), pre-shaped cakes (e.g. fruit loaf), cream puffs and savoury pies (e.g. quiche) **on one shelf level.**
The oven temperature should be set between 20 and 30 °C lower than with conventional top/bottom heating.



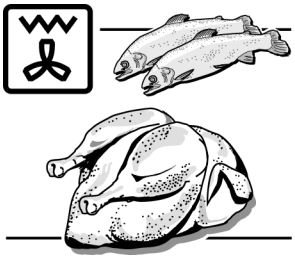
3D Hot air
3D hot air uses all three heating elements - top, bottom and ring element in the back wall - together with the fan.
With 3D hot air cooking you can bake items **on two shelf levels** simultaneously. Biscuits and puff pastry can be baked **on three shelf levels** simultaneously. 3D hot air is also ideal for defrosting, drying fruits and vegetables or making preserves.



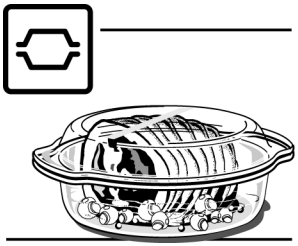
Centre-section grill
Only the centre section of the grill is switched on. This heating method is suitable for grilling **small amounts.** Place the items to be grilled onto the centre section of the wire shelf. This method saves energy.



Full-width grill
The full width of the grill becomes hot. You can grill **several** steaks, sausages, fish or pieces of toast.

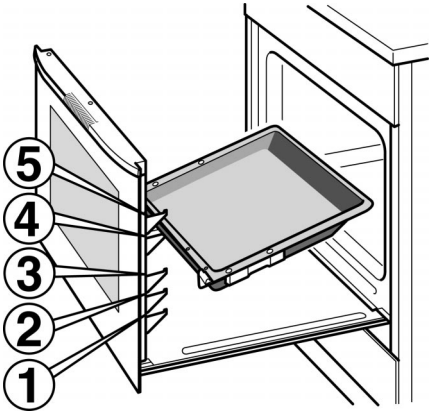


Hot air grilling
The grill and fan switch on and off alternately. During the breaks in heating the fan circulates the heat from the grill round the item being cooked. In this way, meat becomes crisp and brown all over and the oven is kept cleaner than with conventional top/bottom heating.
Without using a spit or preheating the oven it is possible to cook large joints of meat, poultry and fish with excellent results.

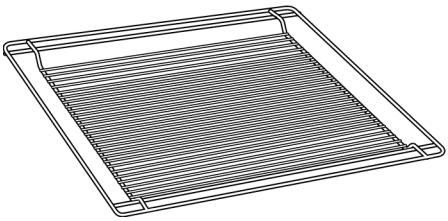


Automatic roasting function
Roasting is carried out automatically, without any need for you to keep an eye on progress. All you need to do is input the programme number and the weight. To use the automatic roasting function, put the food into a dish with a lid. This ensures that it is tender and juicy, and the oven stays clean.

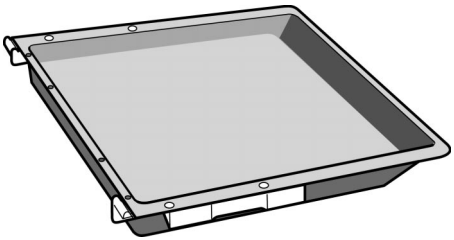
Oven carriage and accessories



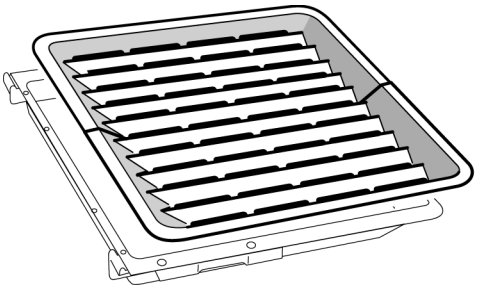
The **accessory** is suspended from the hooks on the left and right of the oven carriage. The accessory can be inserted on 5 different levels.



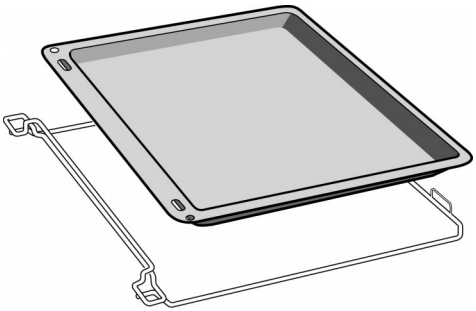
HEZ 4400 Wire grill for cooking dishes, cake tins, roasts, food for grilling and frozen meals. The grill can be inserted crank up ⁀ or down ‿.



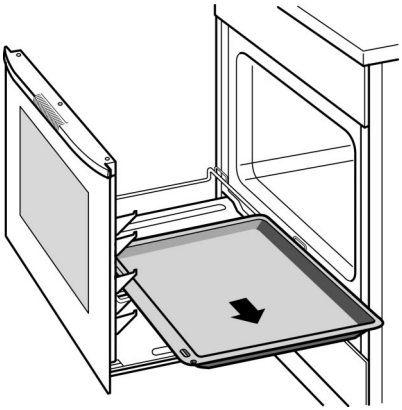
HEZ 4300 Universal pan for cakes, large roasts and frozen meals. It can also be used to collect dripping meat juices.



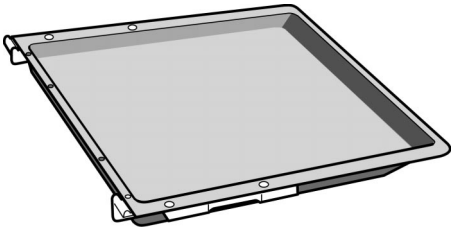
HEZ 2500 Grill pan for fish, toast, sausages, frozen meals, or as a splash guard for large poultry. Only use the grill pan inside the universal pan. Place the two pieces into the universal pan so that they overlap in the middle.



HEZ 4200 Shelf support with baking tray without hooks for cakes and biscuits. Insert the baking tray into the support with the sloped edge against the back wall of the oven.



The **baking tray without hooks** can be removed to the side.



HEZ 4100 Enamel baking tray for cakes and biscuits.

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

Before using for the first time

How to set the time of day

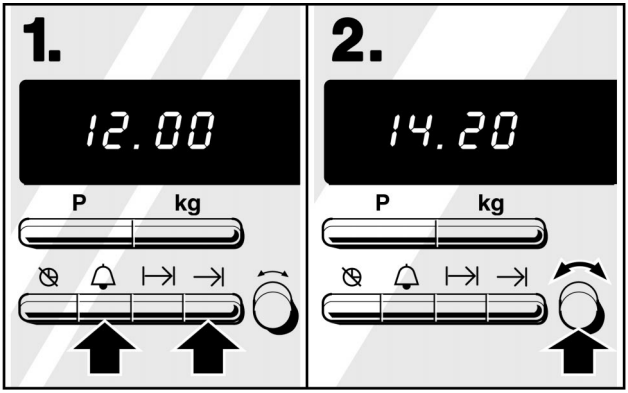
...when there are three zeros flashing in the display

After the cooker has been connected to the electricity supply or after a power failure, three zeros and the 🔔 and →| symbols flash in the display.

Either set the time of day or switch the clock off.

Setting the time of day

1. Briefly press both the 'Timer' 🔔 and 'End' →| buttons at the same time. '12.00' appears in the display.
2. Immediately afterwards, turn the rotary knob to set the correct time in hours and minutes.



Switching the electronic clock off:
Press the 'Clock' ⊘ button. There is now nothing showing in the display.

...when there is nothing showing in the display

The electronic clock is switched off and there is nothing showing in the display.

Press the 'Clock' ⊘ button and then set the time as described in **1** and **2** above.

Altering the time of day
(e.g. from winter to summer time)

1. Briefly press both the 'Timer' 🔔 and 'End' →| buttons at the same time.

2. Immediately afterwards, turn the rotary knob to reset the time as necessary.

Notes

- When you are setting or altering the time of day, you have 6 seconds to progress from step **1** to step **2**. If you wait longer than 6 seconds, the time shown in the display will automatically be accepted as the new setting.
- Between 22.00 and 6.00 there is a reduction in the brightness of the clock display.

How to switch the clock off

If you do not want to make use of the electronic clock, you can switch it off. This will save energy.

Important: Make sure that the timer has not been set in any way. All settings will be erased when the clock is switched off.

Press the 'Clock' button.

The electronic clock is now switched off and there will be nothing showing in the display.

Switching the clock on again

Important: The function selector must be set to 'Off', otherwise if the oven is already operating it will be interrupted.

Press the 'Clock' button.

Three zeros appear in the display. You can set the time of day, the timer function or a duration.

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.

Cooking

How to prevent damage to your appliance

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

Cookware

- ❑ 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.

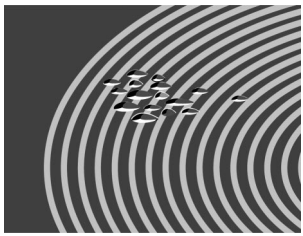
❑ The glass scaper has a sharp blade. It is best not to use it too near the hob surround, as this could be damaged.

Discoloration on the hob

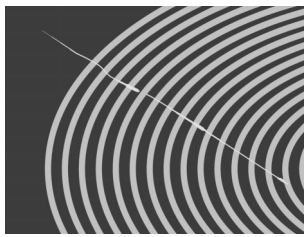
Shimmering metallic discoloration may be caused by material which has rubbed off saucepan bases, or by unsuitable cleaning agents. These can only be removed with some effort, using ceramic and steel hob cleaner or ”Hob Clean”. Our after-sales service can remove such stains, but will make a charge. Aggressive or harsh cleaning products could sand off the trim and dark stains may appear. Food residues which have been burnt on and not removed can also cause the hob to be discolored.

Examples of possible damage

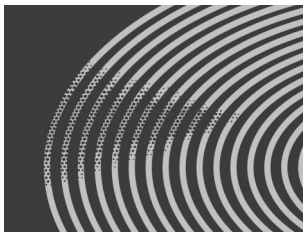
They do not influence the function or stability of the glass ceramic.



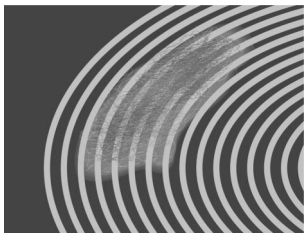
Pitting caused by melted sugar or food with a high sugar content.



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

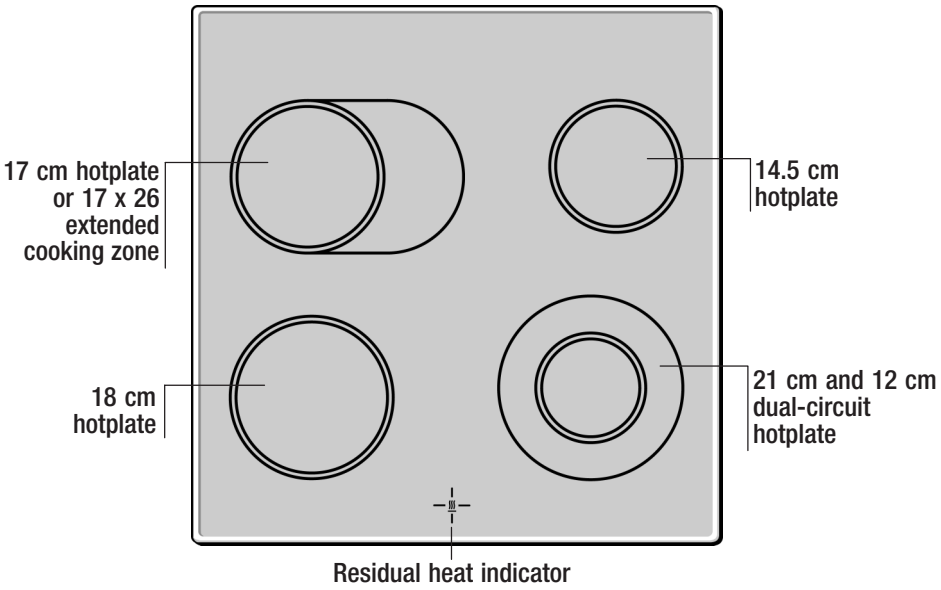


Metallic shimmering discoloration due to wear from pan bases or use of an unsuitable cleaning agent.



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

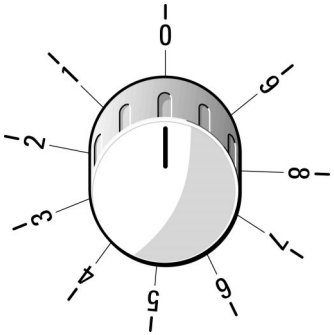
The hob



Residual heat indicator

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

Setting procedure



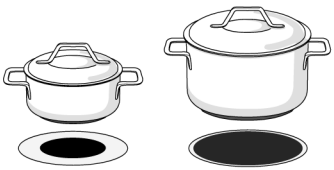
Adjust the heat setting of the individual hotplates using the hotplate controls.

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
⊂⊃ Hotplate with extended cooking zone



The size of these hotplates 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 or
⊂⊃ = extended cooking zone.
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

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

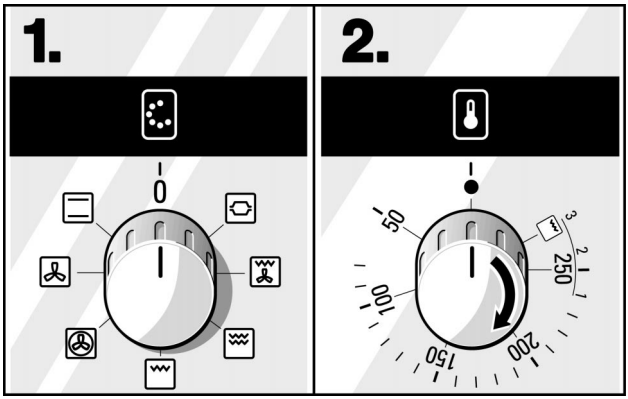
* Minerals and vitamins are water soluble, therefore:
Use less water - vitamins and minerals are retained.
Use shorter cooking times - for crunchy vegetables.

Setting the oven

Setting procedure for the oven

The function selector and the temperature selector can be pushed in from the Off position. The knob on the electronic clock can also be pushed in. Press the control knob or the knob briefly to release it or push it in.

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.

...if the oven is to switch off automatically

1. Set the function selector.
2. Set the temperature selector.
3. Press the I→I cooking time button.
   You must start to set the cooking time within the next six seconds.
4. Set the cooking time in hours and minutes using the knob.

The oven starts and the time is displayed again. If no time is set, the cooking time counts down in the display.

Correcting the cooking time:
Make the settings as described in points **3** and **4**.

To cancel:
Switch off the function selector.

Note

❑ You can check the remaining time until your meal will be ready by pressing the I→I cooking time button. The time appears for 6 seconds.

When the time has elapsed, a signal sounds for approximately ½ minute. Switch off the function selector and the temperature selector.

You may switch off the signal by pressing the 🔔 timer button. The signal stops.

... if the oven is to switch on and off automatically

This is only possible if a time has been set.

You have to leave the house urgently, but the food must still be on the table in good time. It is quite simple.

Prepare your meal in advance and place it in the oven. **Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.**

Make the settings as described in points **1** to **4**. All you need to do now is enter the time when the meal should be ready.

5. Press the →I end button.
The time when the meal will be ready appears in the display. You can change this to a later time. You must start to change the time within the next six seconds.

6. Set the time when the meal should be ready by turning the knob.

The current time reappears after a few seconds.

The oven switches on and off at the appropriate time.

To correct:
Make the settings as described in points **5** and **6**.

To cancel:
Switch off the function selector.

Note

❑ You can check the remaining time and the end time by pressing the I→I cooking time button or the →I end button. The time appears for 6 seconds.

When the time has elapsed, a signal sounds for approximately ½ minute. The oven switches off.

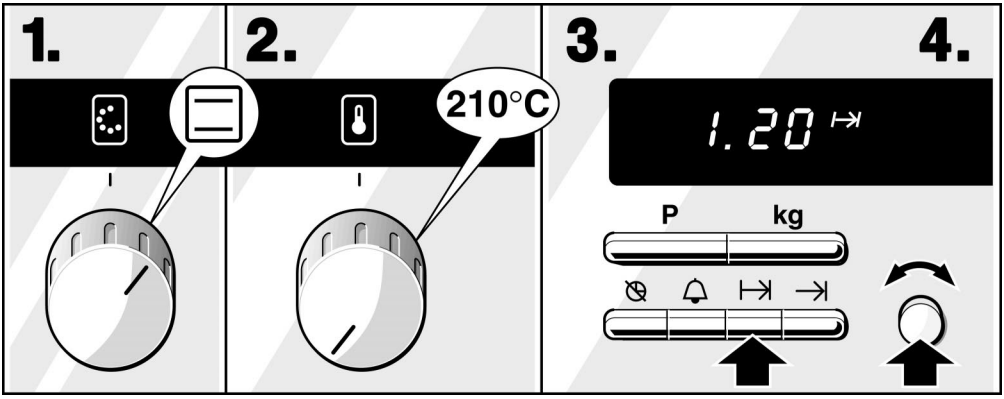
Switch off the function selector and the temperature selector when the meal is ready.

Example:

Beef pot roast from the Meat table

Place the covered roasting dish containing the 1 kg pot roast on the wire grill at level 2.

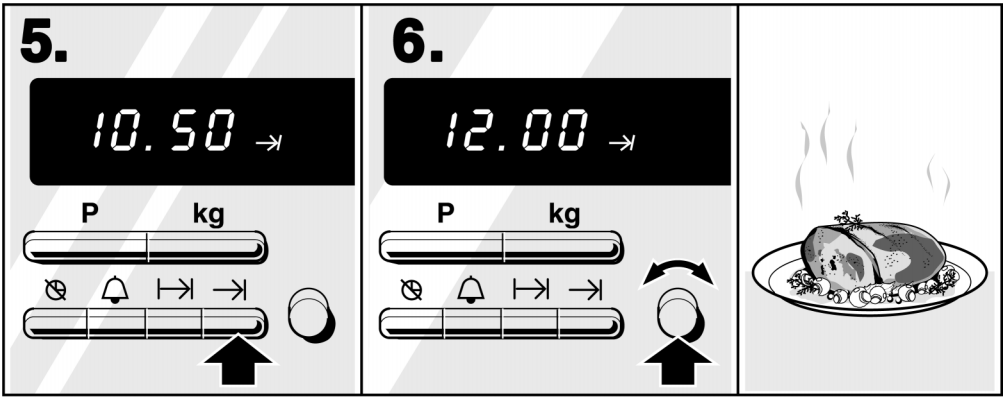
1. Set the function selector to ⊟.
2. Set the temperature selector to 210 °C.
3. Press the ⊢→| cooking time button.
4. Use the knob to set 1 hour and 20 minutes.



The pot roast will be ready after 1 hour and 20 minutes. The oven switches off.
Switch off the function selector and the temperature selector.

Imagine it is 9.30 am. You still have a few things to sort out and the pot roast must be ready by 12 noon. No problem.
Ensure that the time is set on the electronic clock.

Make the settings as described in points **1** to **4**.



5. Press the →| end button.
   10.50 am appears in the display as the time when the meal will be ready.
6. You have six seconds to set the time to 12 noon using the knob.

The current time is displayed again.

The oven switches on automatically at 10.40 am and switches off at 12 noon.

Your meal is ready.

Cakes and biscuits

Baking tins

Dark-coloured, metal baking tins are the most suitable. If you are going to use a light-coloured baking tin made from thin material or a glass dish, it is best to employ hot air. Even then the baking time will be longer and the cake is less likely to become brown to the same degree all over.

How to use the accessories

For baking on one level:
Baking tray with hooks at shelf level 3.

For baking on two levels:
Support frame with baking tray at shelf level 2
Baking tray with hooks at shelf level 4.

For baking on three levels:
Support frame with baking tray at shelf level 1
Universal pan at shelf level 3
Baking tray with hooks at shelf level 4.

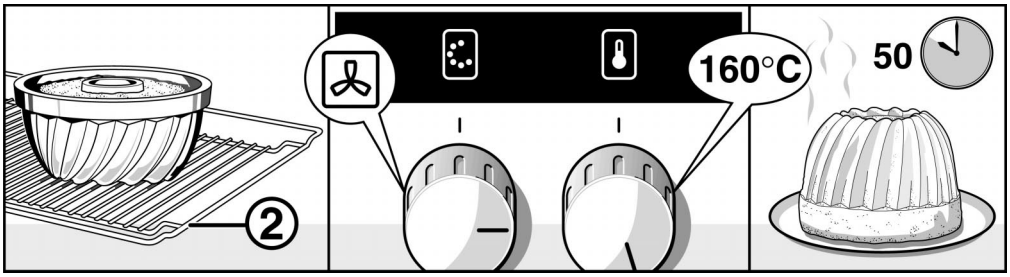
Always place the baking tin on a wire shelf.

Notes about the tables

The values in the tables apply when the food to be cooked is put into a cold oven. This reduces the consumption of energy. If however you need to preheat the oven, shorten the baking times by 5 to 10 minutes.

Temperature and cooking times depend upon the type and amount of dough or cake mixture. For this reason, a range of values is shown in the tables. Begin with the lower value and, if necessary, use the higher value the next time. A lower temperature, incidentally, results in a cake that is more evenly brown.

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
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		170-190	25-35
Cake base made from sponge mixture	Fruit cake base	2		140-160	20-30
Swiss roll	Springform	2		160-180	30-40
Fruit or cheese cake, short pastry*	Dark springform cake tin	2		170-190	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		170-190	50-60

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

Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge or yeast pastry with dry topping (sponge mixture)	1 tray	3		160-180	20-30
	2 trays	2+4		150-170	35-45

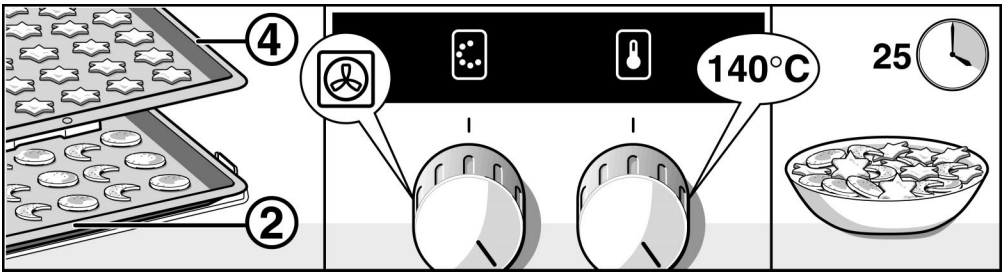
Cakes on the tray		Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge or yeast pastry with fruit topping*	1 tray 2 trays	3 2+4	 	170-190 150-170	40-50 50-60
Swiss roll (preheat)	1 tray	2		180-200	15-20
Plaited loaf with 500 g flour	1 tray	3		170-190	25-35
Stollen with 500 g flour	1 tray	3		150-170	60-70
Stollen with 1 kg flour	1 tray	3		130-150	90-100
Strudel, sweet	Universal pan	2		150-170	55-65
Pizza	1 tray 2 trays	3 2+4	 	210-230 160-180	25-35 40-50

* Use the deeper universal pan for very moist fruit cakes.

Bread and rolls		Level	Type of heating	Temperature in °C	Duration, in minutes
Bread made from 1.2 kg flour*, (preheat)	Universal pan	2	 	250 200	8 +35-45
Sour dough bread made from 1.2 kg flour*, (preheat)	Universal pan	2	 	250 200	8 +40-50
Bread rolls (e.g. rye rolls)	1 tray	3		200-220	20-30

* Never pour water directly into the hot oven.

Example: Baking biscuits on two levels



Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	1 baking tray	3		140-160	10-25
	2 baking trays	2+4		130-150	25-35
	2 baking trays + universal pan*	1+3+4		130-150	30-40
Meringue	1 tray	3		70-90	120-140
Cream puffs	1 tray	2		220-240	30-40
Macaroons	1 baking tray	2		110-130	30-40
	2 baking trays	2+4		100-120	35-45
	2 baking trays + universal pan*	1+3+4		100-120	40-50
Puff pastry	1 baking tray	3		170-190	20-30
	2 baking trays	2+4		170-190	25-35
	2 baking trays + universal pan*	1+3+4		170-190	35-45

* Insert the universal pan in the middle. The top tray can be removed beforehand.

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. Sensitive pastry should be baked using top and bottom heat and on one level. Baking paper that protrudes over the food can influence the air circulation. For this reason, always cut the baking paper to fit the baking tray.
The fruit cake is too light on the bottom. The fruit juice flows over.	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.	Always use 3D hot air when baking on several levels. Cakes that are inserted at the same time will not necessarily be ready at the same time. Allow the cake at the bottom of the oven to bake for 5 or 10 minutes longer at the end or, alternatively, put it in the oven earlier.
Condensation occurs when baking wetter cake mixtures.	Steam may be produced during baking, most escapes through the steam outlet, some may condense on the cool control panel front or the surrounding cabinets where it will drip off. This will be dependent on the physical conditions.

Meat, poultry, fish

Ovenware

You may use any heat-resistant dishes. The universal pan is also suitable 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.
The wire grill can be inserted so that it curves upwards ⁀ or downwards ‿. This allows you to vary the distance from the grill element. Turn the pieces of meat after two thirds of the cooking time, as indicated in the tables.
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		2		210-230	80
	1.5 kg	Covered	2		210-230	90
	2 kg		2		210-230	120
Sirloin of beef	1 kg		2		200-220	70
	1.5 kg	Uncovered	2		190-210	80
	2 kg		2		180-200	90
Roast beef, medium-rare*	1 kg	Uncovered	2		230-250	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		2		180-200	100
	1.5 kg	Uncovered	2		170-190	140
	2 kg		2		160-180	160
Pork with rind** (e. g. shoulder, leg)	1 kg		2		190-210	100
	1.5 kg	Uncovered	2		180-200	140
	2 kg		2		180-200	160
Smoked pork with bone	1 kg	Covered	2		220-240	70
Meat loaf	750 g	Uncovered	2		160-180	70
Sausage	approx. 750 g	Grill pan	4		Setting 3	15
Roast veal	1 kg	Uncovered	2		180-200	80
	2 kg		2		160-180	150
Leg of lamb without bone	1.5 kg	Uncovered	2		160-180	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.

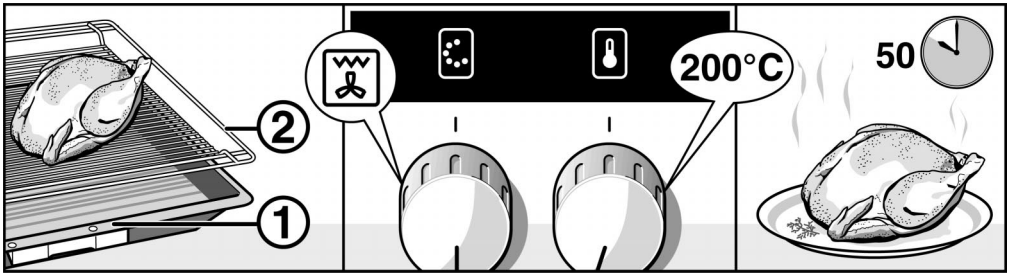
Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water, the drained fat, or orange juice.

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. Place the grill pan into the universal pan so that the two parts overlap in the middle, as a splatter guard. To brush the food with meat juices, the two parts can be pushed together so that you have easier access to the juices.

Example: 1 whole chicken



Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Grill pan*	2		200-220	40-60
Chicken pieces	250 g each	Grill pan*	2		200-220	30-40
Whole chickens, 1 to 4	1 kg each	Wire grill**	2		200-220	50-80
Duck	1.7 kg	Grill pan* or wire grill**	2		190-210	90-100
Goose	3 kg	Wire grill**	2		160-180	120-140
Young turkey	3 kg	Wire grill**	2		170-190	80-100
2 turkey drumsticks	800 g each	Grill pan*	2		180-200	90-110

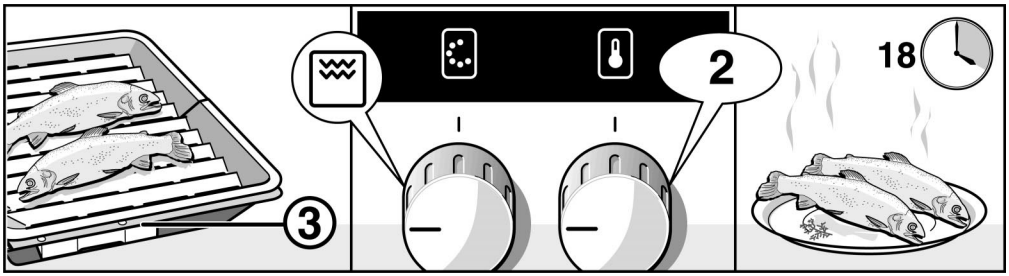
* Always place the grill pan in the universal pan.

** Insert the general purpose tray 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	Grill pan*	3		Setting 2	18-20
	1 kg		2		190-200	45-50
	1.5 kg		2		180-190	50-60
Sliced fish (e.g. cutlets)	300 g each	Grill pan*	4		Setting 3	20-25

* Always place the grill pan in the universal pan.

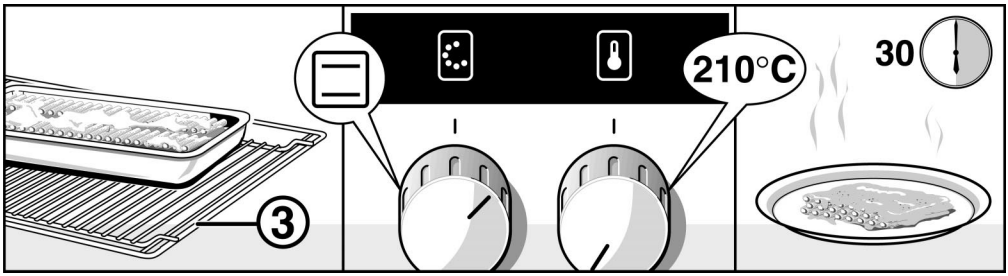
Advice on roasting and grilling

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 bake)		Casserole, universal pan	3 3		210-230 210-230	30-40 20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)		Casserole or universal pan	2 2		160-180 160-180	50-60 50-60
Browning toast	4 pieces 12 pieces	Wire grill	5 5		Setting 3 Setting 3	6-7 4-5
Cheese on toast	4 pieces 12 pieces	Wire grill or grill pan**	4 4		Setting 3 Setting 3	7-10 5-8

* The bake must be no higher than 2 cm.

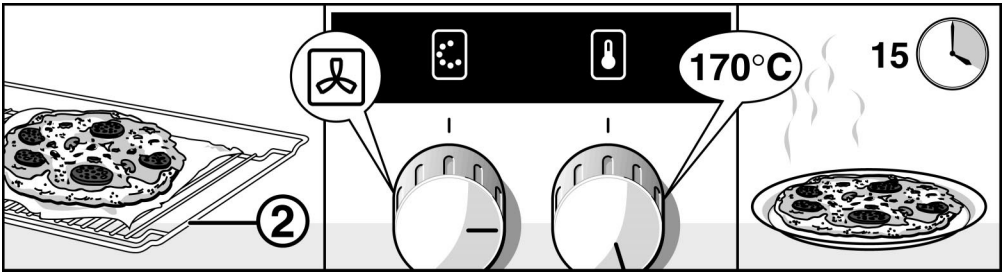
** Always place the grill pan in the universal pan.

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	Cooking time in minutes
Fruit strudel*	Universal pan	3		180-200	40-50
French fries	Grill pan**	3		240-250	25-30
Pizza	Wire grill with greaseproof paper	2		170-190	15-20
Pizza baguette	Wire grill	3		190-210	15-20

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

** Always place the grill pan in the universal pan.

Note

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

Automatic roasting

For stews

You can cook a juicy roast or a delicious stew in a covered dish without needing to turn or baste it using automatic roasting. You will be able to prepare gourmet stews with ease. The oven remains clean.

Roasting table

The roasting table applies to dishes placed in a cold oven.

Fresh dishes	Press program button	Program number	Press weight button	Weight range
Beef, well done	●	1	●	0.5-3.0 kg
Beef, medium rare	●	2	●	0.5-3.0 kg
Pork loin	●	3	●	0.5-3.0 kg
Veal	●	4	●	0.5-2.5 kg
Leg of lamb, boned	●	5	●	0.5-2.5 kg
Chicken, turkey, poularde	●	6	●	0.5-2.5 kg
Turkey drumsticks on the bone	●	7	●	0.3-1.5 kg
Roast mutton, venison, wild boar	●	8	●	0.5-2.5 kg
Venison, small game	●	9	●	0.5-3.0 kg
Meat loaf	●	10	●	0.3-3.0 kg*
Stew, e.g. Szeged goulash, meat dishes e. g. roulades	●	11	●	0.3-3.0 kg**

* Enter the entire weight when cooking meat loaf.

** Enter the weight of the vegetables and the meat when cooking stews.

Frozen meals	Press program button	Program number	Press weight button	Weight range
Beef, well done	●	12	●	0.5-2.0 kg
Beef, medium rare	●	13	●	0.5-2.0 kg
Pork loin	●	14	●	0.5-2.0 kg

Frozen meals	Press program button	Program number	Press weight button	Weight range
Veal	●	15	●	0.5-2.0 kg
Leg of lamb, boned	●	16	●	0.5-2.0 kg
Chicken, turkey, poularde	●	17	●	0.5-2.0 kg
Turkey drumsticks on the bone	●	18	●	0.3-1.5 kg
Roast mutton, venison, wild boar	●	19	●	0.5-2.0 kg
Venison, small game	●	20	●	0.5-2.0 kg

Notes about ovenware

The automatic roasting function is only suitable for roasting in a covered dish. For this reason, always use a roasting dish with a suitable lid.

Dishes made of heat-resistant glass, enamelled steal, glass ceramic, dark aluminium die casting and cast iron are particularly suitable.

Dishes made of light, shiny aluminium, non-glazed clay or dishes with plastic handles are not suitable.

The dish should be large enough so that the meat covers about $^2/_3$ of the base. This ensures that the meat juices turn out well.

The meat may expand while roasting. Therefore the gap between the meat and the lid should be about 3 cm.

Preparation

Meat

- ❑ Select a suitable dish with a lid.
- ❑ Weigh the fresh or frozen meat. You need to know the weight to set the automatic roasting.
- ❑ Season the meat and place it in the dish.
- ❑ Add liquid, e.g. stock or wine, to the meat so that the base of the roasting dish is covered.
- ❑ Place the lid on the dish.
- ❑ Place the dish on the wire grill at level 2.

Stews

A special feature of the automatic roasting is that it is simple to cook stews. You can combine different kinds of meat and fresh vegetables.

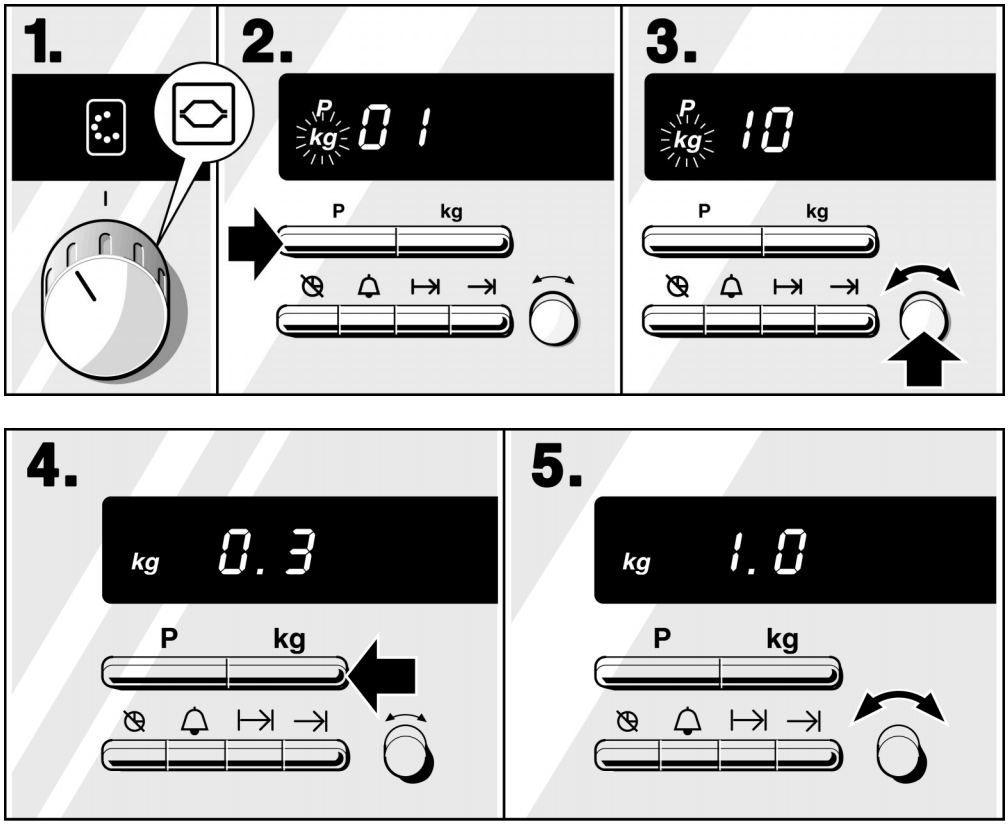
- ❑ Cut the meat into bite-sized pieces. Chicken pieces do not need to be divided. The ratio of meat to vegetables should be 1:1 to 1:2; e.g. you can add add between 0.5. and 1 kg of fresh vegetables to 0.5 kg of meat.
- ❑ Weigh the meat and vegetables together. You need to know the weight to set the automatic roasting.
- ❑ Add about $^1/_8$ - $^1/_4$ litre of liquid.
- ❑ Place the dish on the wire grill with the lid on at level 2.

If you wish to know how long your roast or stew will take to cook, you must make the settings as described in the following points. Then press the ⊢→⊣ cooking time button. The cooking time appears in the display for six seconds. You may cancel the program by switching off the function selector.

Setting procedure

1. Set the function selector to ⟲.
   The temperature selector remains switched off while the automatic roasting function is being used. P flashes in the display.
2. Press the program button.
   The P symbol lights up and 01 appears in the display for program 1. The kg symbol flashes.
3. Select the appropriate program number from the roasting table and set it using the knob.

Example: 1 kg meat loaf



4. Press the weight button.
   The kg symbol lights up and the smallest possible weight appears in the display. If you wish to change this weight, you must start within the next six seconds otherwise the automatic roasting program will start.
5. Use the knob to set the weight of your roast or stew.

The program starts. The clock reappears in the display.

If you wish to know how much longer the meal will take, simply press the ⊢→| cooking time button. The cooking time appears in the display for six seconds.

Please note:
During the last 30 minutes of the program, the oven no longer heats and the oven lighting switches off. This applies to all programs. These 30 minutes are required so that your stew turns out juicy. Only then can you take the dish out of the oven.

To correct:
Switch off the function selector and reset.

When the time has elapsed, a signal sounds for approximately ½ minute. The **P** symbol flashes in the display. Switch off the function selector.

If the oven is to switch on and off automatically. The time must be set on the electronic clock.

Only use fresh meat for this. Do not leave it to stand in the oven for too long. Meat will spoil easily when not in the refrigerator.

Make the settings as described in points **1** to **5**.

6. Press the →| end button.
The time when the program will switch off appears in the display. Change this time within the next six seconds to a later time.

7. Use the knob to set the new switch-off time.

The current time is displayed again. The oven is in standby mode.It will automatically switch on and off at the correct time.

To correct:
Switch off the function selector and reset.

Note

- If you wish to call up the remaining cooking time, the end time, the set program number or the weight, press the appropriate button: |→| cooking time, →| end time, the program or weight. The information you require will be displayed for six seconds.

When the time has elapsed, a signal sounds for approximately ½ minute. The **P** symbol flashes in the display. The stew is ready. Switch off the function selector.

Tips for automatic roasting

The roast looks good, but the juices are burnt.	Next time, use a smaller roasting dish and add more liquid.
The roast looks good, but the juices are too light and watery.	Next time, use a larger roasting dish and add less liquid.
The top of the roast is too dry.	Use a dish with a firmly fitting lid. Very lean meat stays more juicy if it is covered with bacon rashers.
If you want to braise several pieces of meat at the same time.	The pieces should all be about the same size. Enter the weight of the heaviest piece of meat. For example, if you want to roast 2 turkey drumsticks weighing 1.5 kg and 1.6 kg, you should enter 1.6 kg. For frozen meat, separate pieces of meat which have been frozen together by pouring warm water over them.
You wish to prepare a larger quantity of meat than those specified in the table.	Cut the meat into two pieces of equal size and place these next to each other in a suitable roasting dish. Enter the weight for just one piece of meat.
The stew looks good but the meat is not browned sufficiently.	Place the pieces of meat at the edge of the dish and the vegetables in the middle.
The vegetables in the stew are too soft.	You usually enter the weight of the meat and vegetables. However, if you wish the vegetables to turn out more crispy, just enter the weight of the meat next time.
You wish to use your stainless steel roasting dish.	Stainless steel dishes are only suitable for use with the automatic roasting function to a limited degree because the shiny surface reflects a lot of the heat radiation. The stew will not brown as much and the meat will be less well done. However, if you still wish to use your stainless steel roasting dish, you should remove the lid when the program has finished and grill the meat at the highest grill setting for another 8-10 minutes.

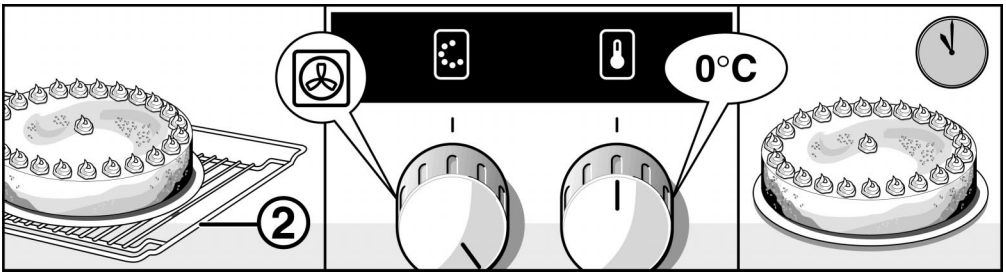
Defrosting

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		50ºC

* 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	2 + 4		50 - 80	approx. 5
800 g sliced pears	2 + 4		50 - 80	approx. 8
1.5 kg prunes or plums	2 + 4		50 - 80	approx. 10
200 g fresh herbs, washed	2 + 4		50 - 60	approx. 3

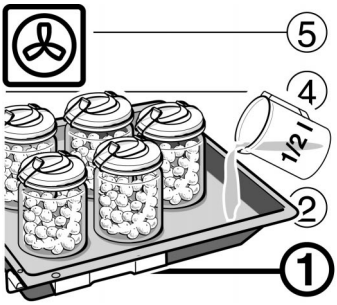
Note: Turn very juicy fruit or vegetables several times. Once dried, immediately remove the food from the paper.

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 are 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.

Oven settings



1. Put the universal pan into the oven at shelf level 1. Place the jars into the pan, making sure that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to .
5. Set the temperature selector to 140 -150 °C.

Sterilizing fruit

As soon as the contents of the jars begins to bubble, i.e., the bubbles rise in quick succession after approximately 30 to 40 minutes, switch the temperature selector back to 30 °C.

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 back to 30 °C.

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. 25 minutes
Beetroot	approx. 30 minutes	approx. 30 minutes
Brussel sprouts	approx. 40 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 50 minutes	approx. 30 minutes
Peas	approx. 60 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.

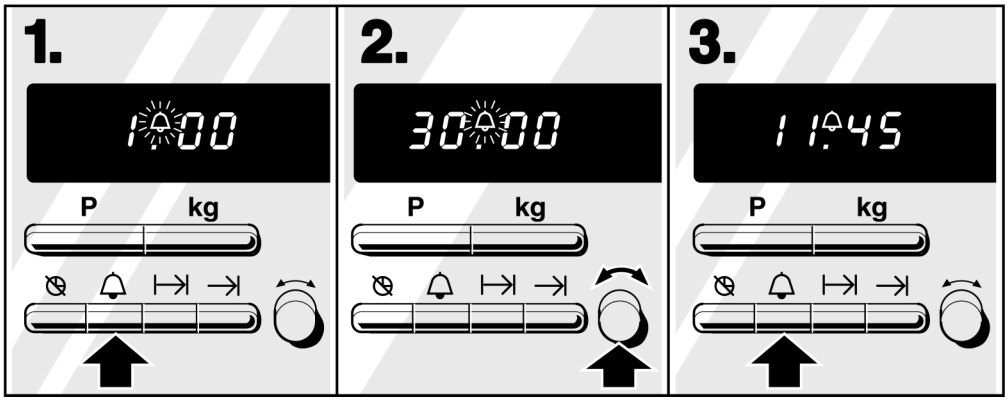
The timer

The electronic clock must have been switched on before you can set the timer.

The timer functions independently of any other settings, which is why it has a special signal tone. You can use the automatic roasting function to cook a joint of meat and at the same time set the timer for cooking the noodles.

How to set the timer

1. Press the 'Timer' 🔔 button.
   '1.00' for one minute appears in the display.
2. Set the timer period by turning the rotary knob.
   You can also set the seconds.
3. Press the 'Timer' 🔔 button again.
   The time of day re-appears in the display. If no programme or time of day has been set, the display shows the timer period as it counts down.



At the end of the timer period an acoustic signal is sounded for approx. ½ minute. You can switch the signal off sooner by pressing the 'Timer' 🔔 button.

Cancelling the timer setting:
Briefly press the 'Timer' 🔔 button twice.

Notes

- When you press the 'Timer' 🔔 button, '1.00' appears in the display to indicate one minute. If you want to set the timer to a number of seconds less than one minute, turn the rotary knob anti-clockwise. If you set the timer to a period longer than one hour, after '59.00' the display changes to '1h.00' to indicate one hour.
- If you want to find out how much time is left before the timer period expires, press the 'Timer' 🔔 once. The time remaining is shown in the display for 6 seconds.
- The timer can be set for up to 9 hours and 59 minutes.

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.

Stainless steel appliances

Remove limescale, fat, cornflour and egg white marks as soon as possible. Corrosion can build up under such layers of dirt.

Commercial stainless steel cleaning products should be used. Take good note of the claims made by each manufacturer, and also test the product on a small area before use the product on the whole appliance.

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.

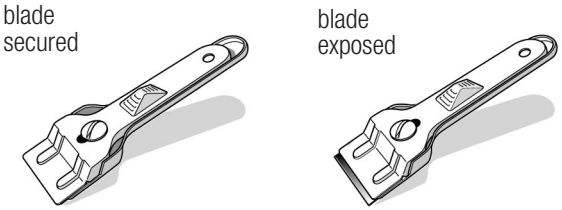
To clean your hob, we recommend that you use a glass scraper.

Caution: the blade is sharp!

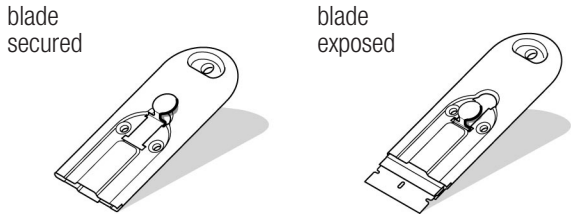
First, remove any left-over food and grease spots using the glass scraper. In doing so, ensure that only the blade comes into contact with the ceramic hob surface. The scraper’s handle could scratch the ceramic surface. Damaged blades must be replaced immediately.

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.



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



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
HOB BRITE, RESCUE Galss Ceramik & 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 the 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 lighting can be switched on. Do this by setting the function selector to ▭.
- ❑ The oven carriage can be removed. Pull the oven carriage out to the stop, raise it slightly, then pull it out and store it carefully.

Cleaning the back oven wall

The back wall of the oven is coated with a layer of self-cleaning, catalytic enamel. The surface cleans itself while the oven is in operation. If a large spillage occurs, the oven may have to be in operation several times before it has fully cleaned itself again. Herb and spice residues etc. can be removed with a soft brush or a dry cloth.
Should the enamel become slightly stained, this will not affect its self-cleaning properties.

Never use oven cleaner.

Cleaning the remaining enamel surfaces

Wipe away minor spillages in the oven using warm soapy water or a vinegar solution.

It is best to use oven cleaner if the oven is very dirty.

- ❑ Only use oven cleaner in a cold oven.

❑ Allow the cleaning agent to take effect.
In the case of stubborn residues, heat the oven up to 50 °C for a maximum of 2 minutes - no longer, otherwise the enamel will become stained.

❑ Wipe the oven down thoroughly.

Glass cover for the oven light

Clean the glass cover in the same way as you clean the oven.

Notes

The oven is enamelled. Enamel has to be burnt on at very high temperatures. This can cause some slight colour variations.

The edges of thin trays can be rough as they cannot be completely enamelled. Anti-corrosion protection 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 a detergent solution immediately after use. Any left-over food is then easily removed using a brush or cleaning sponge.

The grill pan accessories can be placed into the universal pan and allowed to soak or may be cleaned in a dishwasher.

Troubleshooting

Malfunctions often have simple explanations. 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 fuse is in working order.
	Power failure.	Check whether the kitchen light switches on.
Three zeros flash in the clock display.	Power failure.	Reset the time or the program.
The electronic clock cannot be adjusted.	The clock display is blank.	Press the clock button. Now you can the clock.
The clock display suddenly becomes blank.	You have accidentally pressed the clock button, thereby switching off the electronic clock. All the entries are deleted but the oven mode set continues to operate.	The oven will not switch off until you have switched off the function selector and the temperature selector.
The end time cannot be changed.	You have not set a time.	Set a time.

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

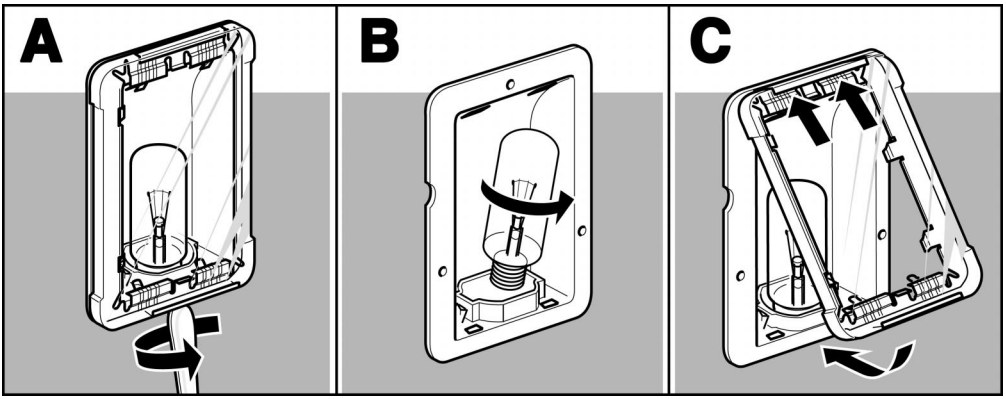
Incorrect repairs may result in serious injury to the user.

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.

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. Remove the oven carriage.
   Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover.
   Do this by inserting a spoon handle and turning it - figure A.
4. Unscrew the oven bulb by turning it anti-clockwise and replace the bulb with one of the same type - figure B.
5. Refit the glass cover - figure C. Ensure that all the springs engage.
6. Remove the tea towel and insert the oven carriage.
7. Switch on the fuse again and reset the time.

You can also replace the glass cover on the oven light.

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

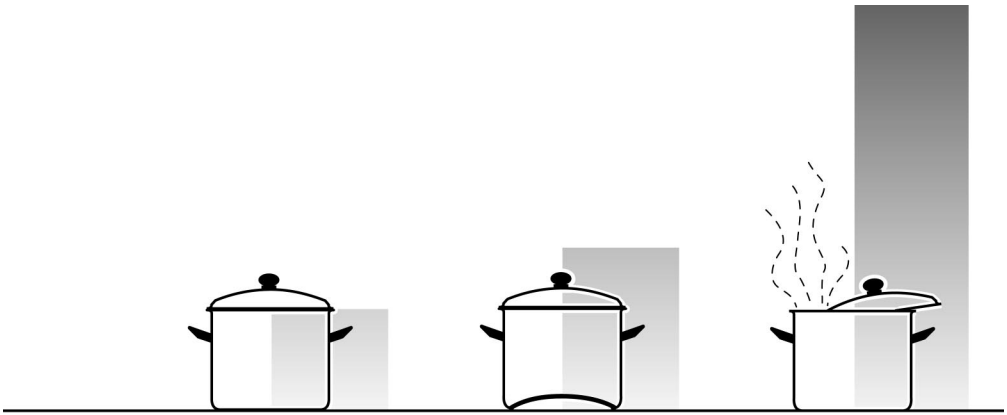
Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

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	1 baking tray	3		130-150	20-30
	2 baking trays	2+4		140-160	35-45
	2 baking trays + universal pan*	1+3+4		140-160	40-50
Small cakes, 20 per baking tray (preheat)	1 baking tray	3		180-200	15-25
	1 baking tray	3		150-170	10-25
	2 baking trays	2+4		150-170	20-30
	2 baking trays + universal pan*	1+3+4		150-170	25-35
Moist sponge cake	Springform	2		160-180	30-40
Yeast cakes on a baking tray	1 tray	3		170-190	40-50
	2 trays	2+4		150-170	50-60
German apple pie	1 wire grill + 2 tinplate springform cake tins Ø 20 cm***	1		170-190	65-80
	2 wire grills** + 2 tin plate springform cake tins Ø 20 cm***	1+3		170-190	65-90

* Insert the univesal pan in the middle. The top tray can be removed beforehand.

** You can obtain wire grills as optional accessories from your local specialist.

*** 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.

Notes