

This cooker will provide you with much pleasure in your cooking.

Please read these operating instructions carefully, so as to make use of all the technical advantages provided by the appliance.

The start of the operating instructions contains a number of important instructions with regard to safety. You will then be introduced to the individual components of your new cooker. This section will tell you all you need to know about the cooker functions and operation.

The tables have been structured in such a way as to provide a step-by-step guide to the cooker settings. They contain useful information about the appropriate cookware, insertion level, and the optimum settings, all of which have, of course, been carefully tested in our cooking studio.

To ensure the long-lasting attractiveness of your cooker, we have also included numerous tips on appliance care and cleaning. And in the unlikely event of an appliance fault, you will find, on the last pages, troubleshooting information which will help you to rectify minor faults yourself.

Any questions? You can always refer to the detailed table of contents, enabling you to find your way around quickly.

And now – enjoy your cooking.

Operating Instructions



HEV 15.1 EU

GB

5650 018 300

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Important information

Before connecting the appliance

- ❑ Installation and connection must be carried in accordance with the instructions and wiring diagram provided, and only by an authorised expert. Improper connection will invalidate your warranty.
- ❑ Do not switch the appliance on if transport damage is apparent.
- ❑ Please keep the operating and installation instructions in a safe place. Please pass on the two instruction manuals to the new owner if you sell the appliance.

Safety information

- ❑ This appliance complies with all relevant safety regulations for electrical appliances. Repairs may only be carried out by after-sales service technicians who have been fully trained by the manufacturer. Improper repairs run the risk of causing serious injury to the user.
- ❑ The surfaces of heating and cooking appliances will become hot during operation. The interior surfaces of the oven and the heating elements will become particularly hot.
Keep children at a safe distance.
There is a risk of burning.
- ❑ Remain in the vicinity of the oven when heating fat or oil. Overheated oil may ignite. Never add water to burning fat or oil. There is a risk of burning. In the event of a fire, cover the pan to extinguish the flames. Switch off the hotplate. Leave the pan on the hotplate to cool down.
- ❑ The leads of electrical appliances must not come into contact with the hotplates while they are switched on, nor must they become caught in the hot oven door. This could cause damage to the insulation. There is a risk of short-circuiting or electrocution.

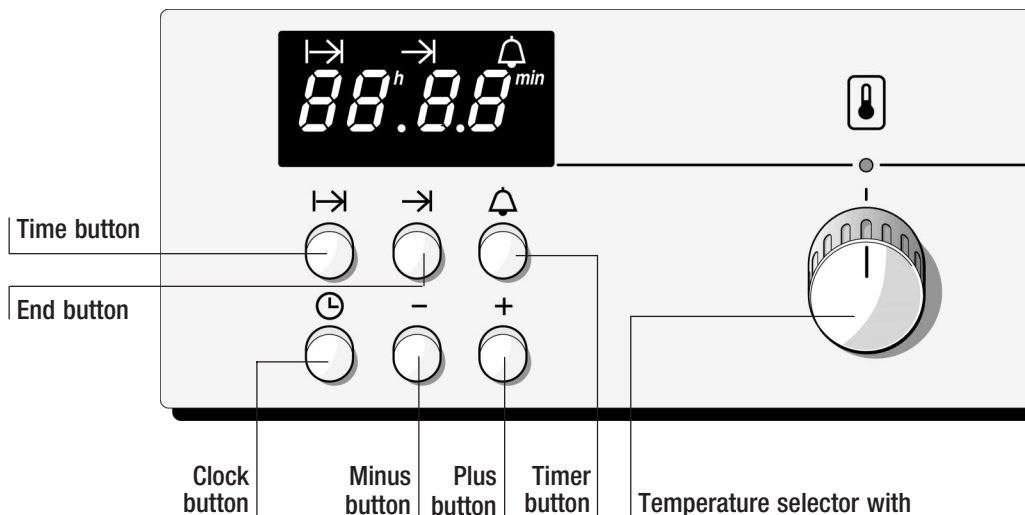
How to prevent damage to your appliance

- ❑ Never store combustible items in the oven. They could catch fire when the oven is switched on. Do not place any combustible items on the hob. There is a risk of burning.
- ❑ If there is a fault, switch off the oven at the fuse box. Call after-sales service.
- ❑ 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.
- ❑ This appliance must be used for the preparation of food only.
- ❑ 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 (special accessory).
- ❑ Do not sit or stand on the opened oven door.
- ❑ The oven door must always close properly. Keep the door seal areas clean.

Your new cooker

The control panel

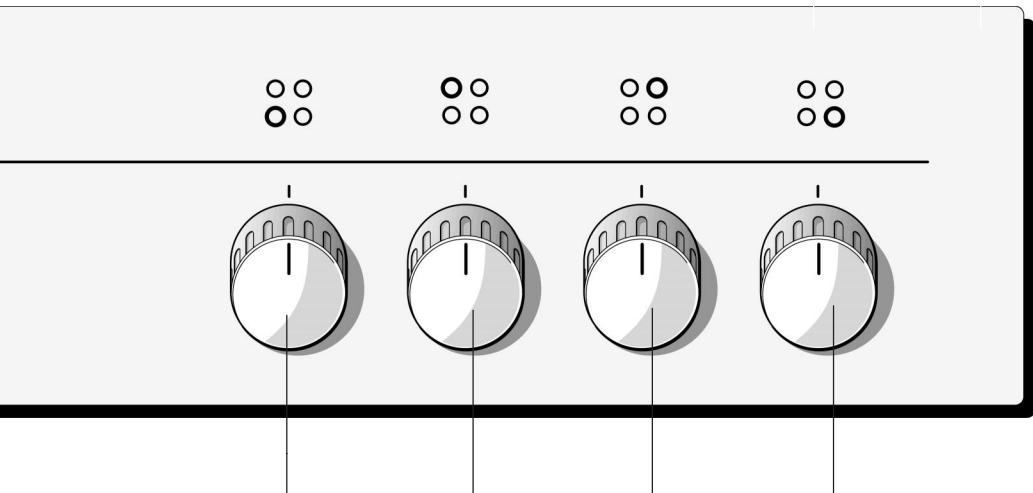
Details vary according to the appliance model



Temperature selector with indicator light

-  Oven light
- 50 - 270 Temperature in °C
-  Grill

When you set the temperature selector, the indicator light illuminates. The light extinguishes when the selected temperature has been reached, and illuminates again in the event of subsequent heating. The light does not illuminate for grilling.



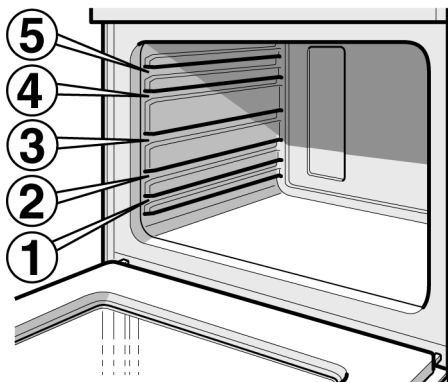
4 hotplate controls
○ = Lowest setting
☆ = Ignition setting
⊕ = Highest setting

Cooling fan

The cooker is fitted with a cooling fan. The fan switches on and off automatically while the oven is still warm. It may still switch on when the oven has been switched off for a long period.

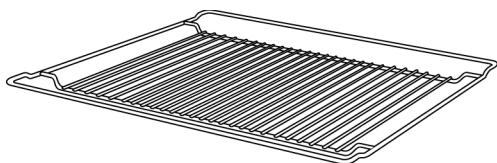
Depending on the type of door handle, the hot air escapes above or below the handle.


Oven and accessories

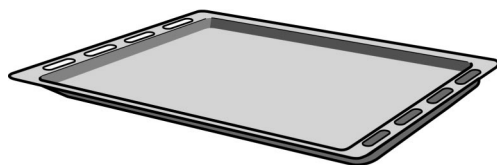


The **accessories** can be inserted on 5 different levels within the oven.

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 .



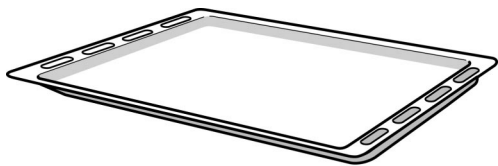
HEZ 3100 Enamel baking tray

for cakes and biscuits.

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

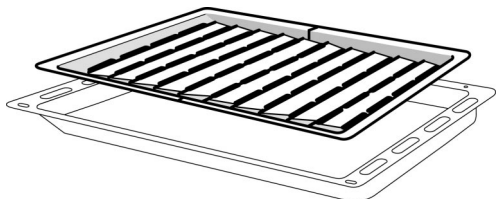
The **accessories** can be purchased later from a specialist store. Please specify the HEZ number.

Special accessory

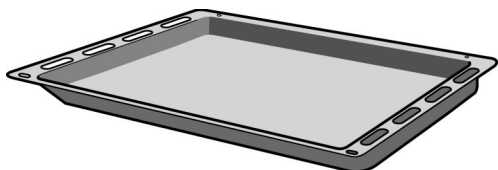


HEZ 3000 Aluminium baking tray for cakes and biscuits.

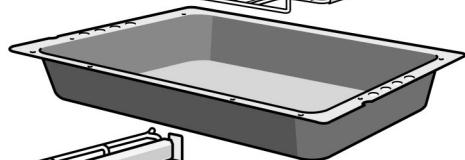
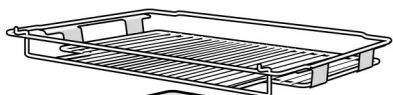
Insert the baking tray to the end stop with the sloping edge facing the oven door.



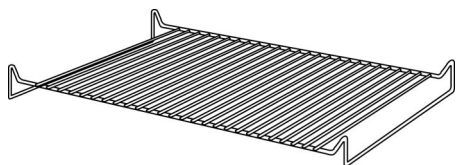
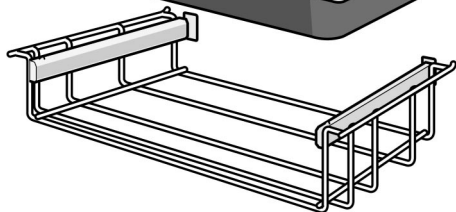
HEZ 2500 Grill pan for fish, toast, sausages or as a splash guard for large poultry. Only use the grill pan inside the universal pan. Place the two pieces in the universal pan so that they overlap in the middle.



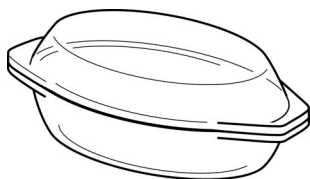
HEZ 3300 Universal pan for juicy cakes, frozen meals and large roasts. It can also be used to collect dripping meat juices when grilling directly on the wire grill. Insert the universal pan up to the end stop with the sloping edge facing the oven door.



Profi extra-deep pan and HEZ 3700 pull-out shelf for cooking large quantities of food. This consists of an extra-deep pan, a wire grill and a telescopic pull-out shelf. With its removable wire grill, the pan is ideal for grilling.



HEZ 2400 wire grill for grilling. Always place the wire grill in the universal pan. Fat and meat juices are collected.



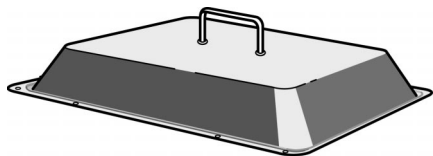
Glass roasting dish HEZ HMZ 21 GB

For braised dishes and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.



Metal roasting dish HEZ 6000

It is intended for use in the extended cooking zone of the glass ceramic hob. The dish is suitable for the sensor cooking system as well as for the automatic roasting function.



Lid for the Profi extra-deep pan HEZ 4701

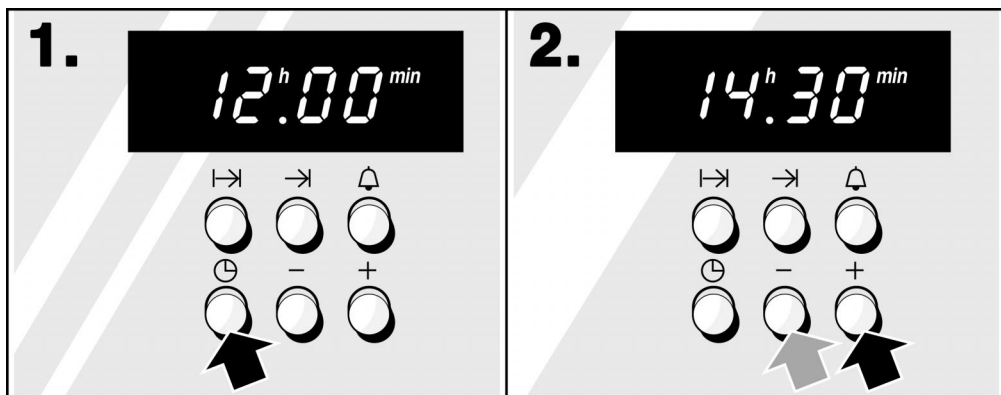
With this lid, the Profi extra-deep pan becomes a Profi roasting dish. You can prepare braised dishes for up to twelve persons.

Before using for the first time

Setting the clock

When the oven is first connected, or following a power failure, three zeros will flash in the display.

Set the time.



1. Press the ⌚ clock button.

2. Use the + or - buttons to set the correct time. The time selected is automatically stored after a few seconds.

Changing the time
(e.g. from summer to winter time)

N.B. The time of day cannot be changed whilst a cooking time or an end time is set.

1. Press the ⌚ clock button.

2. Use the + or - buttons to set the correct time.

- The time of day is not displayed if you have already set the timer, a cooking time or an end time. Should you wish to know the time, simply press the ⌚ clock button. The time appears in the display for a few seconds.

Note

Heating up the oven

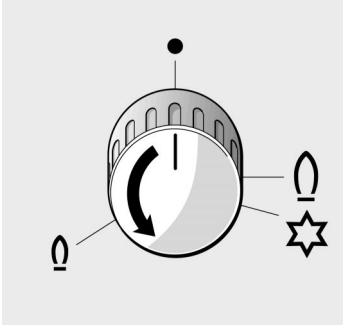
In order to eliminate the “new appliance” smell, pre-heat the closed, empty oven for 60 minutes. For this purpose, set the temperature selector to 240 °C.

Cleaning the accessories

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

Cooking

Hotplate controls for gas burner



Make the heat setting using the control knobs. The symbol above the hotplate control shows you to which hotplate the control knob belongs.

- = Off setting
- 🔥 = Large flame, highest setting
- ☆ = Ignition setting
- 🔥 = Economy flame, lowest setting

An end stop is fitted at the end of the setting range. Please do not turn the switch beyond this point.

Setting procedure

1. Press the hotplate control, turn clockwise to the ignition position ☆ and keep depressed.
2. After ignition, keep the control knob depressed for 5 seconds. Press firmly once more and then release.
3. Vary the flame size using the hotplate control. Use large flame 🔥 for the boil start, then turn back to the desired flame size.

Switch off

Turn the hotplate control clockwise to the end stop •.

Note

If ignition does not occur, turn the hotplate control slightly clockwise towards the economy flame setting 🔥 and press it once more.

Hob

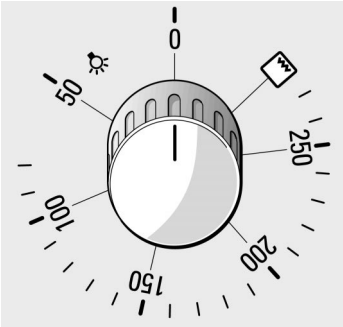
The hob comes supplied with its own separate instruction manual. Here you will find further information with regards to appliance operation, care and cleaning.

Setting the oven

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

Your oven may also be set to switch off automatically after a preset time has elapsed. If you have to leave the house, you can set the oven to switch on and off automatically.

Setting procedure




If the meal is ready

Oven temperature

Turn the temperature selector to the temperature you require.

The indicator light lights up. It goes out when the temperature you have set is reached and comes back on when the oven starts heating again.

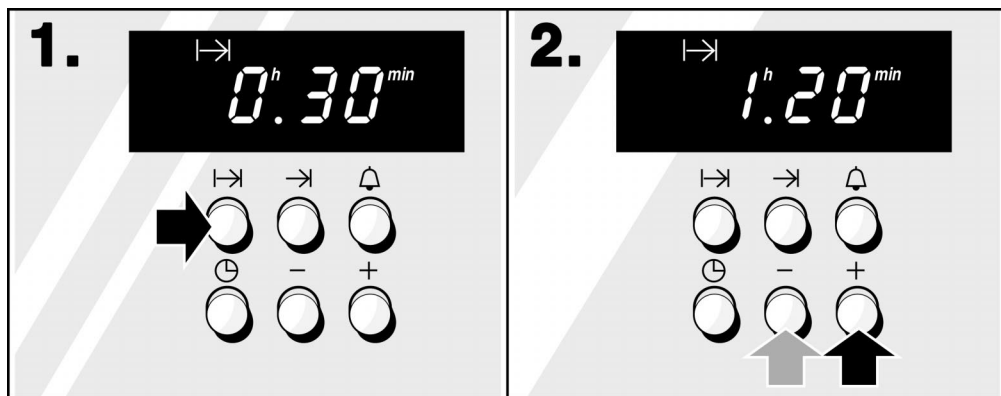
Grill

Set the temperature selector to  for grilling. The indicator light will not light up.

Switch the temperature selector off if the meal is ready.

Set the temperature selector.

If the oven is to switch off automatically



1. Press the I->I cooking time button.

2. Use the + or - buttons to change the suggested cooking time.
The cooking time will start once the symbol has stopped flashing.

When the time has elapsed

A signal sounds when the time has elapsed. 0.00 appears in the display. The oven switches off. If you are bothered by the signal, you can switch it off prematurely by pressing the I->I cooking time button.

The automatic operation is cleared when the time appears in the display. If the display still shows 0.00, press the I->I cooking time button. The time will appear.

If the meal is not quite ready

Reset as described in points **1** and **2** if the meal is not quite ready.

Ifn the meal is ready

Switch the temperature selector off if the meal is ready.

Correction

The cooking time can be changed at any time. Press the I->I cooking time button and correct the cooking time by pressing the + or - buttons.

Cancelling

Press the I->I cooking time button twice. Reset the time to 0.00 using the - button and then press the I->I cooking time button again.

Notes

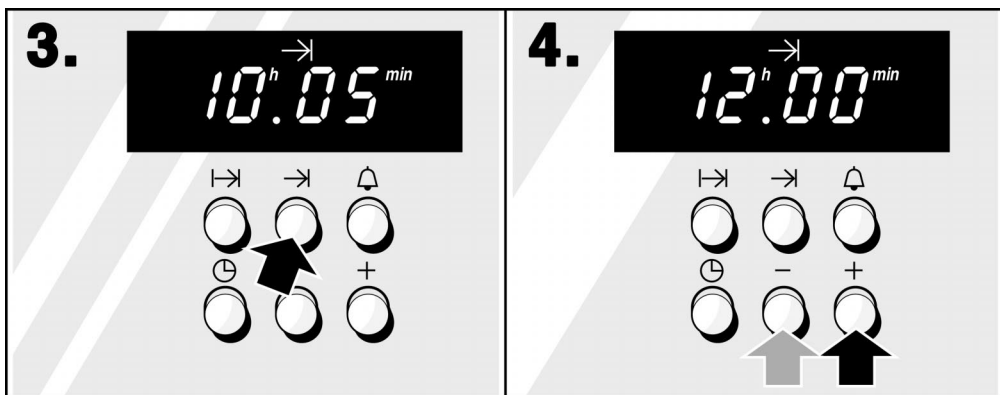
- ❑ The set time counts down in the clock display. If you wish to know how much longer the meal in the oven will take, Press the I→I cooking time button. The time remaining is then displayed for a few seconds.
- ❑ You can set any time between 1 minute and 23 hours, 59 minutes.

If the oven is to switch on and off automatically

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

You have important appointments to keep. The food must still be ready on time. This is quite easily done because the oven switches itself off and switches back on at the required time.

Set the temperature selector and then proceed as described in points **1** and **2** Then start point **3** immediately.



3. Press the →I end button. The end time appears in the display. This represents the time when the oven will switch off. Change this to a later time.

4. Use the + or - buttons to set the new end time.

The oven switches on and off automatically. The clock display contains the time remaining until the oven switches on. The time then begins to count down.

When the time has elapsed

A signal sounds when the time has elapsed. 0.00 appears in the display. The oven switches off. If you are bothered by the signal, you can switch it off prematurely by pressing the I→I cooking time button.

The automatic operation is cleared when the time appears in the display. If the display still shows 0.00, press the **I→I** cooking time button. The time will appear.

If the meal is not quite ready

Reset as described in points **1** and **2** if the meal is not quite ready.

If the meal is ready

Switch the temperature selector off if the meal is ready.

Correction

The end time can be changed at any point before the oven starts. To do this press the **→I** end button. Change the end time by pressing + or -.

Cancelling

Press the **I→I** cooking time button twice. Reset the time to 0.00 using the - button and then press the **I→I** cooking time button again.

Note

The end time will appear for a few seconds if you press the **→I** end button.

Cakes and pastries

Baking tins

It is best to use dark baking tins.

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 table.

Cakes in tins	Dish on the wire grill	Level	Temperature °C	Baking time in minutes
Sponge cake, simple	Bowl/Vienna ring/ bread loaf mould	2	170-190	50-60
Sponge cake, fine (e.g. Madeira cake)	Bowl/Vienna ring/ bread loaf mould	1	160-180	60-70
Cake base made from short pastry	Springform	1	190-210	25-35
Cake base made from sponge mixture	Fruit cake base	1	160-180	20-30
Swiss roll (water-based sponge)	Springform	1	160-180	30-40
Fruit or cheese cake, short pastry*	Dark springform	1	180-200	70-90
Fruit cake, fine sponge mixture	Springform/bowl mould	1	160-180	50-60
Savoury pies* (e.g. quiche/onion pie)	Springform	1	170-190	55-65

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

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

* When baking very moist cakes, do not put too much on the baking tray, or use the deeper universal pan (optional accessory) on shelf 3.

Bread and rolls		Level	Temperature °C	Duration, in minutes
Bread with 1.2 kg flour*, (preheat)	Tray	2	270 200	8 +40-50
Sour dough bread with 1.2 kg flour*, (preheat)	Tray	2	270 200	8 +40-50
Bread rolls (e.g. party-rolls)	Tray	3	210-230	20-30

* Never pour water directly into the hot oven.

Biscuits		Level	Temperature °C	Baking time in minutes
Biscuits	Tray	3	160-180	10-25
Meringue	Tray	2	80-100	120-150
Cream puffs	Tray	2	200-220	30-40
Macaroons	Tray	2	120-140	30-40
Puff pastry	Tray	3	190-210	25-35

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 food is cooked more evenly. 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 (special accessory).

Condensation occurs when baking wetter cake mixtures.

Baking may result in the formation of water vapour, which escapes from above or below the door handle depending on the handle type. The water vapour may settle on the control panel or the fronts of the surrounding furniture, where it will drip off as condensation. This is a normal physical process.

Meat, poultry, fish

Cookware

You may use all heat-resistant dishes.

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

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

Advice on roasting

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

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

Pieces of meat that weigh more than 1.5 kg should be turned after half the cooking time.

When the roast is ready, it should be allowed to stand for 10 minutes in the switched off, closed oven. This allows better distribution of the meat juices.

Advice on grilling

Always close the oven door when grilling.

Wherever possible, use pieces of meat that are of a similar thickness, and at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Steaks should only be salted after grilling.

Place the pieces of meat directly onto the wire grill. When grilling a single piece, it is best to place the meat in the centre of the wire grill.




In addition, insert the universal pan (special accessory) on level 1. The meat juices are collected here and the oven is kept clean.

Turn the meat after two thirds of the recommended time.

Note: The grill heating element switches on and off automatically. This is normal. How often this occurs depends on the selected grill setting.

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	Cookware	Level	Temperature °C, grill	Duration, in minutes
Pot-roasted beef (e.g. standing rib)	1 kg	closed	2	220-240	80
	1.5 kg		2	220-240	90
	2 kg		2	220-240	120
Sirloin of beef	1 kg	open	2	200-220	70
	1.5 kg		2	190-210	80
	2 kg		2	180-200	90
Roast beef, medium-rare*	1 kg	open	2	250-270	50
Steaks, cooked through		Wire grill ***	5		25
Steaks, medium-rare		Wire grill ***	5		20
Pork without rind (e.g. neck)	1 kg	open	2	200-220	110
	1.5 kg		2	190-210	130
	2 kg		2	180-200	150
Pork with rind** (e.g. shoulder, leg)	1 kg	open	2	210-230	100
	1.5 kg		2	200-220	120
	2 kg		2	190-210	140
Smoked pork with bone	1 kg	closed	2	210-230	80
Meat loaf	750 g	open	2	170-190	70
Sausage	approx. 750 g	Wire grill ***	4		15
Roast veal	1 kg	open	2	200-220	100
	2 kg		2	180-200	120
Leg of lamb without bone	1.5 kg	open	2	180-200	120

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

** Cut 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.

*** Also insert the baking tray at level 1.

Poultry

The table applies to dishes inserted in a cold oven.

If you are grilling directly on the wire grill, insert the baking tray on level 1.

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 roasting time.

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



You can grill poultry for an extra 2 to 3 minutes at the end of the roasting time.

Poultry	Weight	Ovenware	Level	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Wire grill*	2	200-220	40-50
Chicken pieces	250 g each	Wire grill*	2	200-220	30-40
Whole chickens, 1 to 4	1 kg each	Wire grill*	2	200-220	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	190-210	80-100

* You should also insert the baking tray on level 1.

The table applies to insertion into the cold oven.

Fish

Fish	Weight	Cookware	Level	Temperature °C, grill	Duration, in minutes
Grilled fish	300 g each		3		18-20
	1 kg	Wire grill*	2	190-210	45-50
	1.5 kg		2	170-190	50-60
Sliced fish (e.g. cutlets)	300 g each	Wire grill*	4		20-25

* Insert the baking tray on level 1.

Advice on roasting

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.

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.

Soufflés, gratins, toast

The table applies to insertion into the cold oven.

Savoury soufflés will become especially crispy if you grill them for 2 to 3 minutes at the end of the baking process.

Meal	Cookware	Level	Temperature °C, grill	Duration, in minutes
Sweet soufflés (e.g. quark soufflé with fruit)	Soufflé dish	2	170-190	45-55
Savoury soufflés made from cooked ingredients (e.g. macaroni cheese)	Soufflé dish	3	200-220	35-45
	Universal pan*	3	200-220	30-40
Savoury soufflés made from raw ingredients (e.g. potato gratin)	Soufflé dish	2	180-200	40-50
	Universal pan*	2	180-200	40-50
Browning toast	Wire grill	5		4-5
Toast with topping	Wire grill**	4		6-8

* Special accessory

** Insert the baking tray on level 1.

Frozen foods

Please observe the instructions on the package.

The table applies to insertion into the cold oven.

Meal		Level	Temperature °C	Duration, in minutes
Strudel with fruit filling*	Baking tray	3	190-210	40-50
French fries*	Baking tray	3	240-250	25-30

Meal		Level	Temperature °C	Duration, in minutes
Pizza*	Wire grill	2	200-220	15-20
Pizza-Baguette*	Wire grill	3	200-220	15-20

* Line the baking tray or wire grill with baking paper. Please make sure that the baking paper is suitable for these temperatures.

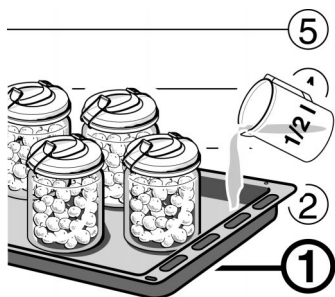
Note: The baking tray may become warped when baking frozen foods. This is caused by the considerable temperature fluctuations applied to the accessory. This warping is eliminated during the baking process.

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 (special accessory) on level 1. Place the jars inside the pan so that they do not come into contact with each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan (special accessory).
3. Close the oven.
4. Set the temperature selector to 170 to 180 °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 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.

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.

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

Vegetables with cold stock in 1-litre jars	Residual heat 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

Vegetables with cold stock in 1-litre jars

Residual heat 120 - 140 °C

Residual heat

Peas

approx. 70 minutes

approx. 30 minutes

Remove the jars

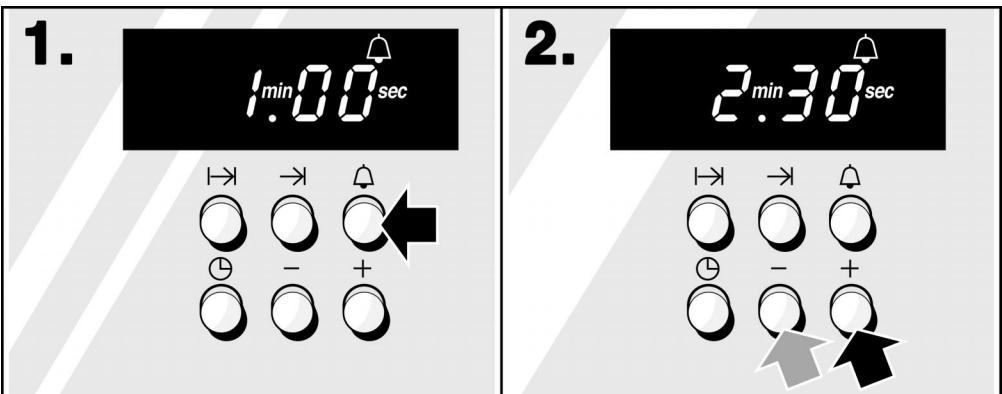
Never place the hot jars on a cold or wet surface, as this could cause the glass to crack.

Timer

You can set the timer at any time. You can even set it when a cooking time or end time has already been set.

The time set always counts down visibly in the display. The timer also features a special acoustic signal. This enables you to tell whether it is the timer or a cooking time which has run down.




Setting procedure



1. Press the  timer button.

2. Use the + or - buttons to set the timer as required.

The setting is stored automatically after a few seconds. The time set begins to count down in the clock display.

When the time has elapsed	A signal sounds when the time has elapsed. The timer symbol flashes. Press the  timer button.
Correction	Press the  timer button. Change the time by pressing + or -.
Cancel	Press the  timer button twice in quick succession.
Note	<input type="checkbox"/> You can set the hours, minutes and seconds.

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.

Appliances with aluminium front

Use a mild window-cleaning agent and a soft cloth or fluff-free microfibre cloth. Wipe the cloth horizontally over the surface and without applying pressure.

Do not use any aggressive cleaning agents, scratching sponges or rough cleaning cloths. Clean the aluminium surface with a dry cloth.

Seals

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

Hob

Information about appliance care can be found in the instruction manual for the hob.

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.

Oven

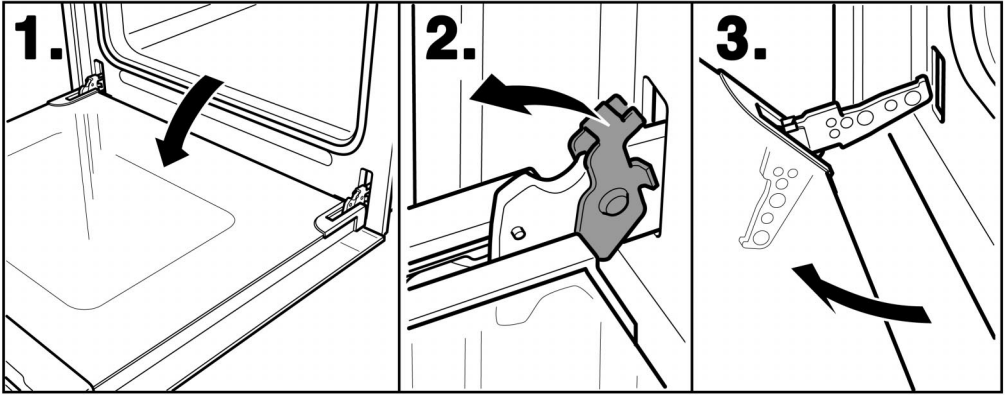
Observe the following in order to ensure the long-lasting attractiveness of your oven:

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. Set the temperature 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.

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:

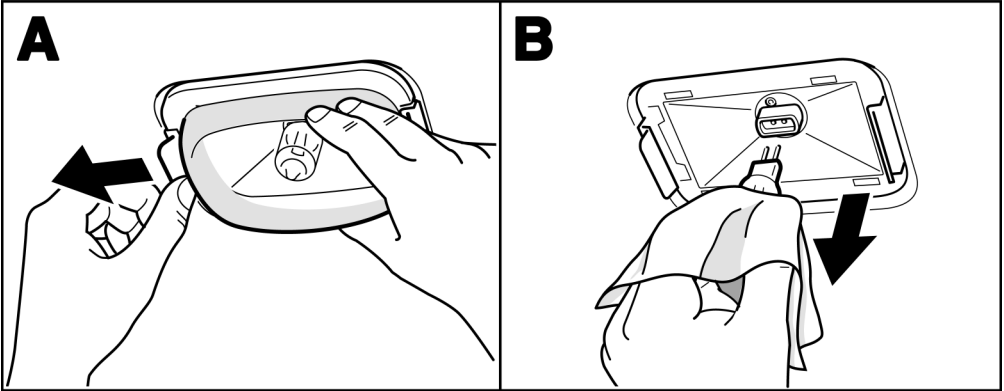
Problem	Possible cause	Comments/solution
The cooker does not work.	Blown fuse.	Look in the fuse box and check that the cooker fuse is in working order.
	Power failure.	Check whether the kitchen light is working.
The clock display is flashing.	Power failure.	Reset the time.

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

Incorrect repairs may result in serious injury to the user.

Replacing the oven light

If the oven light fails, it must be replaced. You can do this yourself. You can obtain the correct 20 watt halogen bulb from your local specialist. The wattage is written on the glass cover. Ensure that your hand does not come into contact with the halogen bulb as you replace it. Use a dry cloth to prevent this from happening. and to increase the service life of the bulb.



Procedure

1. Switch off the cooker fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover.
To do this, press back the metal tab with your thumb (Fig. A) and then remove the glass cover.
4. Replace the oven light.
Pull out the bulb. Do not twist it. (Fig B). Insert the replacement bulb, taking care to position the pins correctly. Press the new bulb in firmly.
5. Refit the glass cover.
Insert the glass cover on one side and press firmly on the other side. The glass cover will now click into place.
6. Remove the tea towel.
7. Switch on the fuse again and reset the time.

Replacing the glass cover

If the glass cover of the oven light is damaged, it must be replaced. Replacement glass covers can be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you in the event that your appliance needs to be repaired. Your nearest appliance service centre can be found in the phone book, should your appliance need repairing. The specified after-sales service centres will also be happy to inform you of a service point in your local area.

E number and FD number

When contacting after-sales service, always specify the product number (E no.) and production number (FD no.) of your appliance. The nameplate containing these numbers is located on the right side of the oven door. In order to save time in the event of an appliance malfunction, enter these details in the space provided here.

E no.	FD no.
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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

- ❑ The oven should only be preheated if recommended in the cooking instructions or the applications table in the instruction manual.
- ❑ Use dark, black-finish or enamelled baking tins, as these are particularly good conductors of heat.
- ❑ When baking several cakes, it is best to bake them one after the other. The oven will still be warm, meaning that the baking time for the second cake will be reduced. It is also possible to bake two cakes (cake tins) next to each other.
- ❑ For long cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and thus use the residual heat to finish off the cooking.

Test dishes

In accordance with DIN 44547 and EN 60350 standards

Baking



The values in the table apply to insertion into a cold oven.

Meal	Accessories and notes	Level	Temperature in °C	Baking time in minutes
Viennese whirls	Tray	3	160-180	20-30
Small cakes 20 per tray (preheat)	Tray	3	170-190	15-25
Swiss roll	Springform	1	160-180	30-40
Yeast cake	Tray	3	180-200	40-50
German apple pie	1 wire grill + 2 springform cake tins Ø 20 cm*	1	210-230	65-75

* Place the cakes diagonally on the wire grill.

Grilling

The values in the table apply to insertion into a cold oven.

Meal	Accessories	Level	Grill setting	Duration in minutes
Toast (preheat for 10 min.)	Wire grill	5		1-2
12 beefburgers	Wire grill*	4		25-30

* Insert the baking tray on level 1.

