BOSCH

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to make settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a fault, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instruction manual



HLN 448020 S
HLN 448050 S

en **9000 219 882**

B161086

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Important information

Read this instruction manual carefully. This will enable you to operate your appliance safely and correctly.

Keep the instruction manual in a safe place. If the appliance changes owners, the instructions should always be included.

Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Safety precautions

This appliance is intended only for domestic use. This appliance must only be used for food preparation.

Hot surfaces ⚠

Never touch the hotplates, the internal surfaces of the oven or the heating elements when they are hot. There is a risk of burning.
Children must always be kept at a safe distance from the appliance.
Open the oven door carefully. Hot steam may escape.
Please note the residual heat indicator on the hob. It warns you if the hotplates are still hot.

Never place combustible items in the oven. Risk of fire.

Do not trap leads of electrical appliances in the hot oven door or pull them over the hot hob. The cable insulation could melt. There is a risk of short-circuiting.

Overheated oil and fat ⚠ Overheated oil or fat can ignite very quickly. Risk of fire.
Never leave fat or oil unattended when it is being heated.
Should the oil ignite, do not try to put it out by pouring water on it.
Cover the pan with a lid or plate immediately. Switch off the hotplate. Leave the ovenware on the hotplate to cool down.

Wet saucepan bases and hotplates ⚠ Liquid between the base of the saucepan and the hotplate will evaporate. The steam pressure may cause the pan to jump suddenly. There is a risk of injury. Keep the base of the saucepan and the hotplates dry.

Cracks in the ceramic ⚠ Never operate the ceramic hob if it has fractures, flaws or cracks. There is a risk of electrocution.
Do not use the hob. Call the after-sales service.

Repairs ⚠ Incorrect repairs are dangerous. There is a risk of electrocution.
Repairs may only be carried out by one of our experienced after-sales engineers.

Never replace a damaged power cable yourself. Risk of electrocution. The power cable may only be replaced by one of our experienced after-sales engineers.

If the appliance is faulty, disconnect the fuse in the fuse box. Call the after-sales service.

Do not place any metal objects on the induction field

Never leave metal objects or food in aluminium foil lying on the hob. If the hob were to be switched on accidentally, these objects would heat up. There is a risk of burning.

Pacemakers

⚠ Caution This appliance complies with the guideline for safety and electromagnetic compatibility.
Nevertheless, people with pacemakers fitted should keep away from this appliance. It is possible that some pacemakers available on the market do not comply with the guideline for safety and electromagnetic compatibility and could suffer from interference. This could jeopardise the correct operation of the pacemaker.
Malfunctions could also be caused with other appliances, such as hearing aids.

The hob display does not function

Never operate the hotplate if the display is not functioning. There is a risk of burning.
Switch the hotplate off. Call the after-sales service.

Causes of damage

Damage to the hob

Rough pan and saucepan bases scratch the ceramic. Check your ovenware.

Avoid cooking on the hob with an empty saucepan.

Empty saucepans
Do not place empty saucepans on hotplates that have been switched on.
The induction module could be damaged.

Observe the manufacturer's instructions when using special ovenware.

Do not place hot ovenware on the display or on the surround.

Salt, sugar and sand cause scratches on the ceramic. Do not use the hob as a work surface or storage space.

Damage can occur if hard or pointed objects fall on the hob. Do not store such objects above the hob.

Sugar or food with a high sugar content damages the hob. Remove spills immediately with a glass scraper. Caution The blade is sharp.

Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Damage to the oven

Do not place the baking tray on the oven floor. Do not cover it with aluminium foil. Do not place dishes on the oven floor.
This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Never pour water directly into a hot oven. This will damage the enamel.

When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed. It is recommended that you use the deeper universal pan.

Do not stand or sit on the open oven door.

Damage to the plinth drawer

Do not place hot objects in the plinth drawer. It could become damaged.

Damage to the front of adjacent cabinets

Only leave the oven to cool down with the door closed. The fronts of adjacent units may be damaged over time even if you only leave the oven door open slightly.

If the oven door seal is very dirty, the door will no longer close properly during operation. The fronts of adjacent units will become damaged with time. Keep the seal clean.

Installation and connection

Electrical connection

The appliance must be connected to the mains by a licensed expert. The regulations of your electricity supplier must be observed.

Any damage arising from the appliance being connected incorrectly will invalidate the guarantee.

For the installer

Safety precautions

An all-pole isolating switch must be present on the installation side with a contact gap of at least 3 mm. This is not necessary if the appliance is connected by a plug that is accessible to the user.

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

Electrical safety: The cooker corresponds to safety class I and may only be used in conjunction with a safety earth terminal.

A type H 05 VV-F or equal-rated lead must be used to connect the appliance.

Levelling the cooker

Always place the cooker directly on the floor.

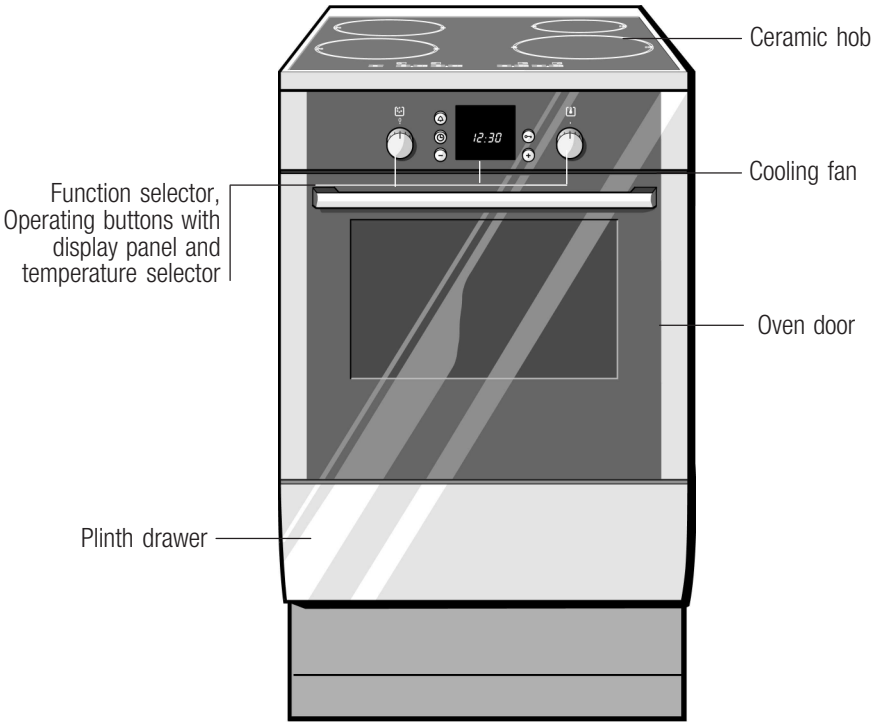
The cooker has height-adjustable feet. This allows you to raise the plinth by about 15 mm.

Please observe the special installation instructions.

Wall fixing

To prevent the cooker from tipping over, you must fix it to the wall at the enclosed angle. Please observe the installation instructions for fixing the oven to the wall.

This is your new cooker



Cooling fan

The oven is fitted with a cooling fan. It switches itself on and off as necessary. The warm air escapes above the door.

Push-in control knobs

The control knobs can be pushed in. Simply press the control knob to release or lock it.

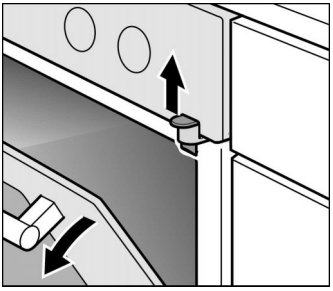
The function selector can be turned clockwise or anticlockwise, whereas the temperature selector can only be turned clockwise.

Door lock

To prevent children reaching into the hot oven, the oven door is equipped with a lock. This is fitted above the oven door.

Open the oven door

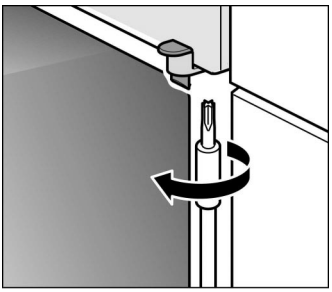
Press the lock upwards.



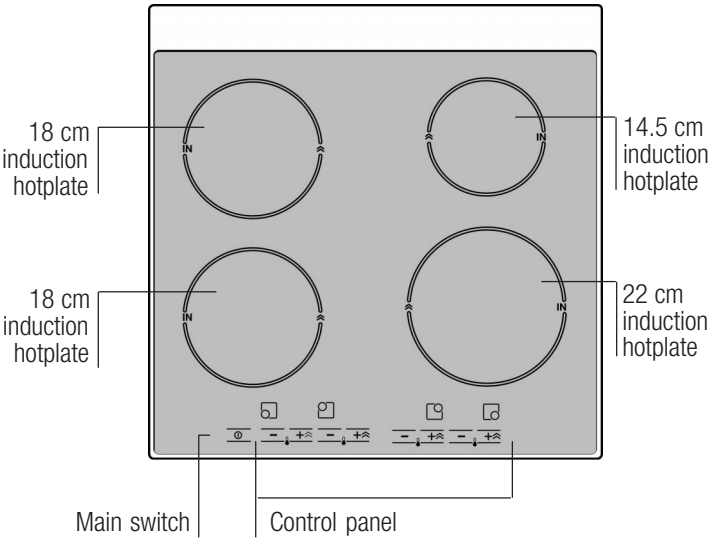
Remove the door safety lock

If the door safety lock is no longer needed or if it is soiled:

1. Open the oven door.
2. Remove the screw.
3. Close the oven door.



The hob



Main switch and control panel

The hotplates are set using sensors. These are located under the symbols. To set the hotplate, touch the field with the corresponding symbol.
The fields have the following functions:

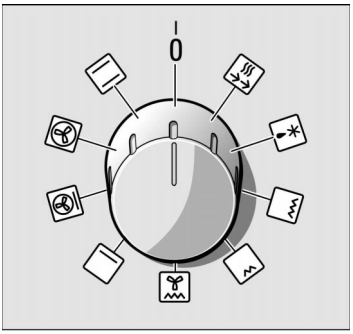
Field		
⏻	Main switch	To switch the hob on and off.
- +	To change the heat setting	Minus field - = to reduce Plus field + = to increase
+≫	Powerboost	To briefly increase the power to heat setting 9.

Symbols		
◱ ◳ ◱ ◳	Hotplates	The symbols have no function. They indicate the position of the hotplate, e.g. ◱ = front left hotplate.

The oven

Function selectors

Use the function selector to select the type of heating for the oven.
You can turn the function selector clockwise and anti-clockwise.



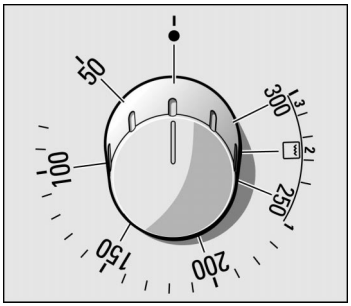
Settings	
0	Off
Top/bottom heating	for sponge cakes in tins on one level, bakes, lean roasts of beef, veal and game
3D hot air*	for cakes and pizzas on two levels, puff pastry and biscuits on three levels and for drying
Intensive hot air/ pizza setting	for frozen meals
Bottom heating	for the final baking stage, for browning and for preserving
Hot air grilling	for grilling large pieces of meat
Radiant grilling, small area	for grilling small amounts
Radiant grilling, large area	for grilling several steaks, sausages and fish and for toasting bread
Defrost	for defrosting
Rapid heating	for heating up quickly

*Type of heating with which the energy efficiency class was determined in accordance with EN50304.

The light comes on in the oven when you set the function selector.

Temperature selector

Set the temperature or grill setting using the temperature selector.
Turn the temperature selector to the right only.

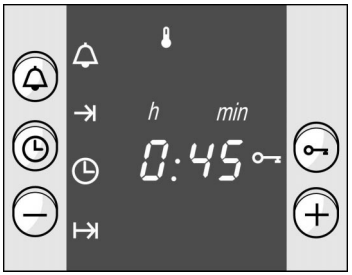


Temperature	
•	Off
50-300	Temperature range in ºC

Grill	Level
Low	1
Medium	2
High	3

The temperature symbol in the display lights up when the oven is heating up. It goes out when the oven stops heating up. The symbol does not light up during radiant grilling and hot air grilling.

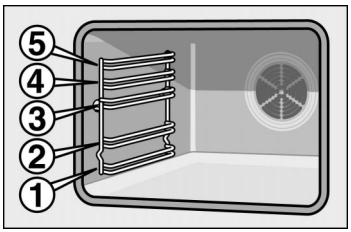
Control buttons and display panel



Timer button	Use this button to set the timer.
Clock button	Use this button to set the time of day, the cooking time I→I and the completion time →I.
Minus button -	Use this button to reduce the values set.
Plus button +	Use this button to increase the values set.
Key button	Use this button to switch the childproof lock on and off.

The values set can be seen in the display panel.

Oven

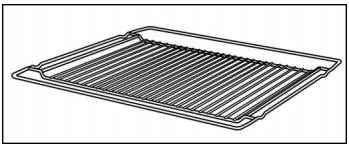


The shelf can be inserted at 5 different heights in the oven.

You can remove the shelf two thirds of the way without it tipping. This makes it easier to take food out of the oven.

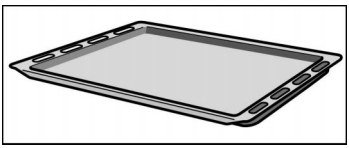
Accessories

Accessories may be purchased at a later date from the after-sales service or from specialist shops. Please specify the HEZ number.



HEZ 334000 wire rack

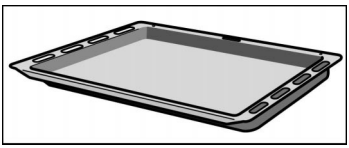
for ovenware, cake tins, roasts, grilling and frozen meals.
Insert the wire grill curving downwards ⌣.



Enamel baking trays HEZ 331000

for cakes and biscuits.

Push the baking tray with the sloping edge facing towards the oven door.



Universal pan HEZ 332000

for moist cakes, pastries, frozen food and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire grill.

Push the universal pan with the sloping edge facing towards the oven door.

Optional accessories*	
Insert grid HEZ324000	For grilled dishes. Always place the grid in the universal pan. This ensures that dripping fat and meat juices are collected.
Universal pan HEZ332010 with non-stick coating	Moist cakes, pastries, frozen meals and large roasts can be more easily removed from the universal pan.
Grill tray HEZ325000	For grilling in place of the wire rack or for use as a splatter guard for the oven.
Enamel baking tray HEZ331010 with non-stick coating	Cakes and biscuits are easier to remove from the baking tray.
Pizza tray HEZ317000	For pizza, frozen foods and large cakes.
Glass pan HEZ336000	Deep glass baking tray which can also be used as a serving dish.
Glass roasting dish HMZ21GB	For pot roasts and bakes that are cooked in the oven.
Metal roasting dish HEZ6000	The roasting dish is enamel on the outside with a non-stick coating on the inside.

Optional accessories*	
XXL roasting dish HEZ390800	For large amounts, e.g. several fish. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid may be used as a gratin dish.
Overflow–resistant baking tin HEZ6001	For particularly moist cakes. The extra-wide rim prevents the mixture from overflowing and the oven stays clean. The baking tin has a non-stick coating on the inside.
Baking brick HEZ327000	The baking brick is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The baking brick must always be preheated to the recommended temperature.
Profi extra-deep pan with wire rack HEZ333000	For preparing large amounts.
Lid for the Profi extra-deep pan HZ333001	Converts the Profi extra-deep pan into the Profi roasting dish.
Telescopic shelf HEZ338200 x 2	With the pull-out rails at levels 2 and 3, you can pull the accessories out further without them tilting.
Telescopic shelf HEZ338300 x 3	With the pull-out rails at levels 2, 3 and 4, you can pull the accessories out further without them tilting.
Telescopic shelf with full extension HEZ338305 x 3	With the pull-out rails at levels 2, 3 and 4, you can pull the accessories out fully without them tilting.
Protective grid	The protective grid is fixed to the oven door. This prevents small children from touching the hot oven door. The protective grid can be ordered from the factory after-sales service with number 361 480.
Self-cleaning side walls HEZ339021	The side walls clean themselves while the oven is in operation.
Recommended accessories for the induction hob	
Induction saucepan set HEZ390040	This saucepan set consists of two saucepans, a saucepan with a handle and a frying pan.
Induction saucepan set HEZ390020	This saucepan set consists of a saucepan and a frying pan.

* You will find a comprehensive range of products for your cooker in our brochures and on the Internet. You can buy optional accessories from your local retailer.

Before using for the first time

This section will tell you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the “Important information” section.

Firstly, check to see if the ◷ symbol and three zeros are flashing in the display.

If the ◷ symbol and three zeros are flashing in the display

Set the time.

1. Press the ◷ clock button.
   12:00 appears and the ◷ clock symbol flashes.
2. Set the time using the + or – button.

The time selected is adopted after a few seconds. The cooker is now ready for use.

Heating up the oven

Heat the empty oven with the door closed to remove the new oven smell.

Method

1. Set the function selector to ⊟.
2. Use the temperature selector to set the temperature to 240 °C.

Switch off the function selector after 60 minutes.

Pre-cleaning the accessories

Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them.

Setting the hob

Your hob is equipped with four induction hotplates.

What is cooking using induction?

Cooking using induction is based on a completely different concept to conventional heating methods. The heat is generated by induction in the base of the pan. The hotplate remains cold.

The advantages

Saving time
The cookware is warmed directly. There is no loss of heat.

Saving energy
Less power is consumed compared to other cooking methods.

Controlled heat input and increased safety
The induction generates or interrupts the heat input immediately according to use.
The heat is interrupted when you remove the cookware from the hotplate. Combustible material that accidentally comes into contact with the hob, e.g. a cloth, cannot burn, even if the hotplate is switched on. When you have finished cooking, the ceramic is only warm from the residual heat left by the saucepan.

Easy care
Food remains cannot burn onto the ceramic. You can clean the hob at any time and need not wait until it has cooled down.

Cookware

Always use a saucepan which is the correct size for the quantity of food. A larger, less full saucepan requires more energy.

The pan and hotplate must be of equal sizes.

Suitable dishes	Unsuitable ovenware
Magnetisable (ferromagnetic) cookware made from: – enamelled steel – cast iron – chrome steel (stainless steel designed specially for induction)	Stainless steel Glass Ceramic Copper Aluminium

You can check whether your cookware is suitable, i.e. magnetisable, using a magnet.

Information about cookware

Made from enamelled steel
The coating on enamelled saucepans can melt and damage your hob.
These are only suitable to a limited degree and should not be used with the highest heat setting.

Made from aluminium
Cookware made from aluminium can damage your hob. This is the case even if the manufacturer states that it is suitable for use on induction hobs.

With non-stick coating
Do not use saucepans and frying pans with non-stick coating with the Powerboost function.
The Teflon coating could be damaged.

Main switch

You must switch on the main switch so that the hob is operational.

Switching on

Touch the ⏻ field until the — bars light up in the displays.

Switching off

Touch the ⏻ field until the — bars go out from the display. All hotplates switch off. If the hotplates have become hot from the base of the pan, the residual heat display switches on.

Notes

The hob switches itself off automatically if all hotplates have been switched off for more than 10 seconds.

The following indicators flash alternately in the display if residual heat is still present after the hob has been switched on: H or h and —. You can make your settings in the normal way.

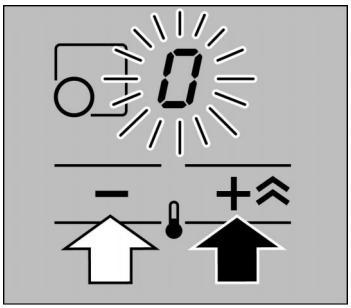
Hotplate setting procedure

Prerequisite:
The ⏻ main switch must be switched on.

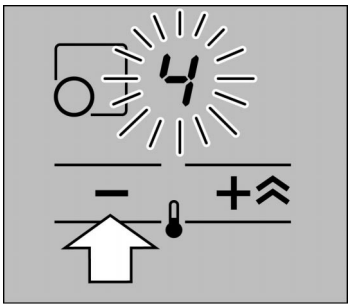
Use the plus + and minus – fields to set the desired heat setting.

1 = Lowest heat setting
9 = Highest heat setting

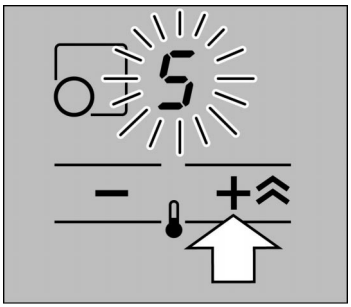
Every heat setting has an intermediate setting. This is identified by a dot.



1. Touch the + or – field for the desired hotplate.
   0 flashes in the display.



2. Touch the + or – field again within 5 seconds.
   The default value appears:
   + field = heat setting 9
   – field = heat setting 4



3. To select a different heat setting:
   Touch the + or – field until the desired heat setting appears.

Changing the heat setting

You may change the heat setting at any time.

Switching off the hotplate

Touch the **–** field until *0* appears.
It is easier to switch the heat setting from *9* to *0* by pressing the **+** field twice.

The hotplate is switched off and the residual heat indicator appears after approximately 5 seconds.

The heat setting flashes.

There is no cookware on the hotplate, it is the wrong size or made of an unsuitable material.
Place suitable cookware on the hotplate. The flashing stops.
If you have not placed any cookware on the hotplate within 4 minutes, the hotplate switches off automatically.

Notes

The settings do not change if several fields are touched briefly. You can therefore easily mop up spills on the control panel.

Always keep the control panel clean and dry. Moisture and dirt impair function.

Table

The following table provides a few examples.
The cooking time may vary depending on the type of food, its weight, and quality. Deviations are therefore possible.

	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
Melting				
Chocolate, chocolate coating, butter, honey	100 g	-	1 - 2	-
Gelatine	1 pck.	-	1 - 2	-
Heating				
Canned vegetables	400 g - 800 g	1 - 3 mins	1 - 2	3 - 6 mins
Clear soup	500 ml - 1 ltr	1 - 3 mins	7 - 8	2 - 4 mins
Thick soup	500 ml -1 ltr	1 - 3 mins	2 - 3	2 - 4 mins
Milk	200 ml - 400 ml	2 - 3 mins	1 - 2	2 - 4 mins

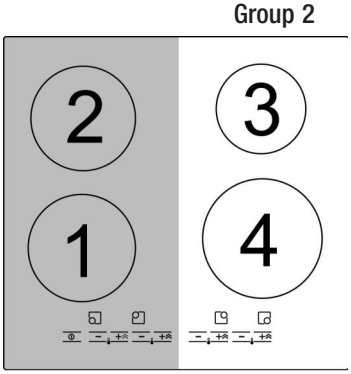
	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
Heating and keeping warm				
Stew (e.g. lentil stew)	400 g - 800 g	1 - 2 mins.	1 - 2	
Milk	500 ml - 1 ltr.	2 - 3 mins.	1 - 2	
Defrosting and heating				
Frozen spinach	300 g - 600 g	3 - 4 mins.	2 - 3	5 - 15 mins.
Frozen goulash	500 g - 1 kg	3 - 4 mins.	2 - 3	20 - 30 mins.
Simmering				
Dumplings, meatballs (1 - 2 ltr. water)	4 - 8 pieces	6 - 9 mins.	4 - 5*	20 - 30 mins.
Fish	300 g - 600 g	3 - 6 mins.	4 - 5*	10 - 15 mins.
Boiling				
Rice (1 part rice to 2 parts water)	125 g - 250 g	2 - 4 mins	2 - 3	15 - 30 mins
Rice pudding (500 ml - 1 litre milk)	125 g - 250 g	3 - 5 mins	2 - 3	25 - 35 mins
Potatoes boiled in their skins with 1 - 3 cups water	750 g - 1.5 kg	3 - 5 mins	4 - 5	30 - 35 mins
Boiled potatoes with 1 - 3 cups water	750 g - 1.5 kg	3 - 5 mins	4 - 5	15 - 25 mins
Fresh vegetables with 1 - 3 cups water	500 g - 1 kg	3 - 4 mins	2 - 3	10 - 20 mins
Pasta (1 - 2 litres water)	250 g - 500 g	6 - 9 mins	6 - 7*	6 - 10 mins
Roasting				
Roulade	4 pieces	4 - 6 mins	4 - 5	50 - 60 mins
Pot roast	1 kg	4 - 6 mins	4 - 5	60 - 100 mins
Goulash	500 g	4 - 8 mins	4 - 5	50 - 60 mins
Roasting				
Pancakes (Flädle, Swabian pancakes)		1 - 2 mins	6 - 7	Continuous frying
Cutlet, breaded	1 - 2 pieces	1 - 2 mins	6 - 7	6 - 10 mins
Steak	2 - 3 pieces	1 - 2 mins	7 - 8	8 - 12 mins
Fish fingers	10 pieces	1 - 2 mins	6 - 7	8 - 12 mins
Deep-fat frying (in 1 - 2 ltr. of oil)				
Deep-frozen foods	200 g per serving	8 - 13 mins	8 - 9	constant deep-fat frying
Others	400 g per serving	8 - 13 mins	4 - 5	constant deep-fat frying

* Ongoing cooking without lid

Powerboost

The powerboost function temporarily increases the power of the highest setting. Your food is heated up particularly quickly.

Restrictions



Group 1

All four hotplates have powerboost.
The hob consists of 2 groups (see illustration).
Powerboost can only be selected once in each group.
The second hotplate must not be in use.

Example: powerboost on hotplate 1 (group 1).
Hotplate 2 must be switched off.
If hotplate 2 is not switched off, P and heat setting 9 flash alternately in the display. Powerboost does not work. Heat setting 9 lights up again.

Activating powerboost

1. Select heat setting 9.
2. Touch the +⩓ field.
   P appears in the display. Powerboost is activated.

Deactivating powerboost

Press the – field.
P disappears from the display. Powerboost is deactivated.

To protect the hob from overheating, powerboost may switch itself off automatically.

Keep warm function

All hotplates have a keep warm function. It is suitable for melting chocolate or butter and for keeping food warm. You can also use it to keep warm cookware that is suitable for induction.

Activating the function

The required hotplate must be switched on. Touch the **+** and **–** fields at the same time.
L appears in the display.

Deactivating the function

Touch the + or – field. C disappears from the display.

The cookware is kept warm at the lowest possible heat setting.

Residual heat indicator

The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot.

H = hotplate is hot
h = hotplate is warm
When the hotplate has cooled to 60 °C, the display goes out.

If you remove the cookware from the hotplate and do not switch off the hotplate, h or H and the selected heat setting alternate in the display.

Automatic time limiter

The automatic time limiter is activated if a hotplate is in operation for a long time and you do not change the setting.

The hotplate heating element is switched off.
F and 8 flash alternately in the display.

Touch any field to clear the display. You can make new settings.

When the time limiter is activated depends on the heat setting set (1 to 10 hours).

Entry confirmation

When you touch a field, you will hear a short tone to confirm this. You can switch this sound off.

Switch on the hob with the ⏻ field.

1. Set all 4 hotplates to heat setting 3.
2. Switch off the hotplates one after the other from right to left.
3. Touch the ⏻ field until a signal sounds. The entry confirmation is switched off.

You can also switch the entry confirmation on again. Proceed in exactly the same way as for switching off.

Setting the oven

You have various options for setting the oven.

Switching off the oven manually

When your meal is ready, switch off the oven yourself.

The oven switches off automatically

You can leave the kitchen for a long period.

The oven switches on and off automatically

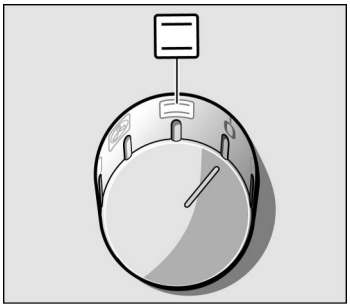
You can put your meal in the oven in the morning, for example, and set the oven so that your meal is ready at midday.

Tables and tips

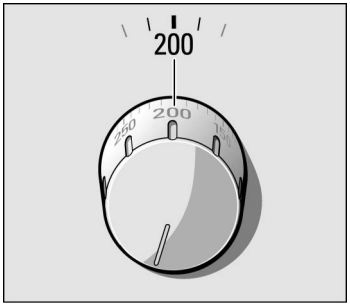
The correct settings for many dishes can be found in the Tables and tips section.

Setting procedure

Example: Top/bottom heating ⊟, 200 °C



1. Select the desired type of heating using the function selector.



2. Use the temperature selector to set the temperature or grill setting.

Switching off

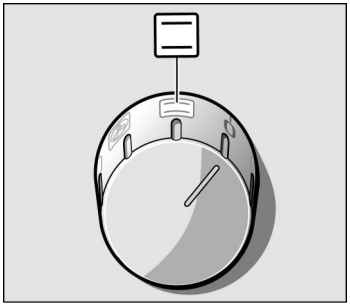
Switch off the function selector when the meal is ready.

Changing the setting

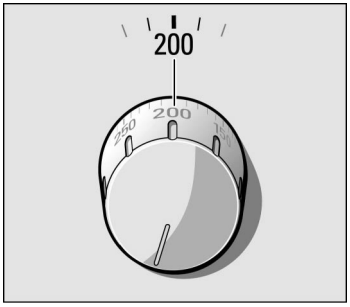
You may change the temperature or grill setting at any time.

If the oven is to switch off automatically

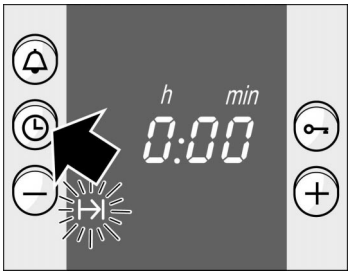
Example:
Top/bottom heating ⊟,
190 °C, cooking time of 45 minutes.



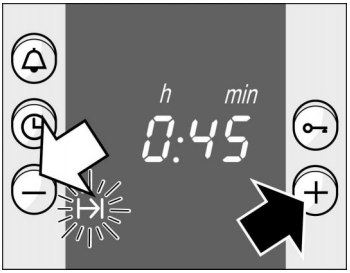
1. Select the desired type of heating using the function selector.



2. Use the temperature selector to set the temperature or grill setting.



3. Press the ◷ clock button.
The cooking time symbol I→I will flash.



4. Set the cooking time using the + or – button.
   + button default value = 30 minutes.
   – button default value = 10 minutes.

The oven switches on after a few seconds.
The I→I symbol lights up in the display.

The cooking time has elapsed

A signal sounds. The oven switches off.
Press the ◷ button twice and switch off the function selector.

Changing the setting

Press the ◷ clock button. Change the cooking time using the + or – button.

Cancelling the setting

Press the ◷ clock button. Press the – button until the display is at zero. Switch off the function selector.

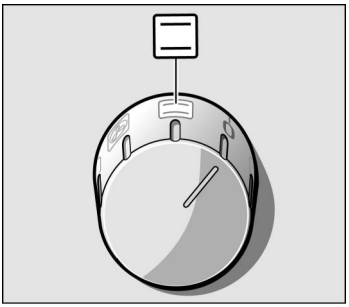
Setting the cooking time when the clock time is hidden

Press the ◷ clock button twice and perform the setting as described in item 4.

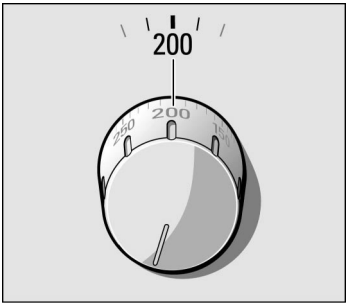
If the oven is to switch on and off automatically

Example:
Imagine – it's 10:45 a.m. The meal will take 45 minutes to cook and must be ready at 12:45 pm.

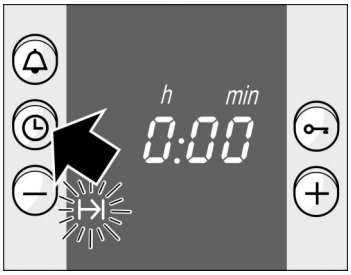
Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.



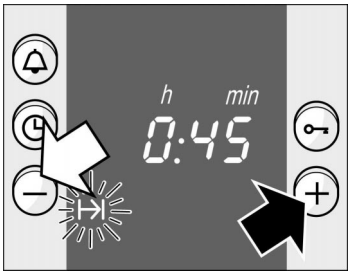
1. Select the desired type of heating using the function selector.



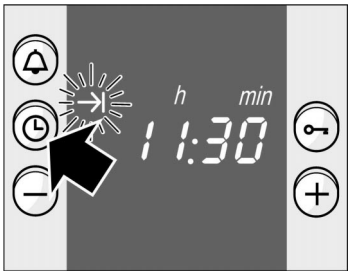
2. Use the temperature selector to set the temperature or grill setting.



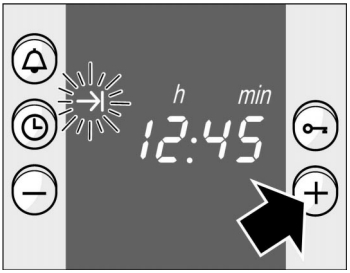
3. Press the ◷ clock button.
The cooking time symbol I→I will flash.



4. Set the cooking time using the + or – button.
+ button default value = 30 minutes.
– button default value = 10 minutes.



5. Press the ◷ clock button until the →I end symbol flashes.
In the display you will see the time when the meal will be ready.



6. Use the + button to set a later end time.

The setting is adopted after a few seconds. The display will show the end time until the oven switches on.

The cooking time has elapsed

A signal sounds. The oven switches off.
Press the ◷ button twice and switch off the function selector.

Note

You can change the setting while the symbol is flashing. The setting has been adopted if the symbol lights up permanently. You may change the waiting time that elapses before the setting is adopted. See the Basic settings section for more details.

Rapid heating

This allows you to heat up the oven particularly quickly.

Setting procedure

1. Switch the function selector to rapid heating.
2. Use the temperature selector to set the required temperature.

The oven switches on after a few seconds. The symbol lights up in the display.

The rapid heating process is complete

The symbol disappears.

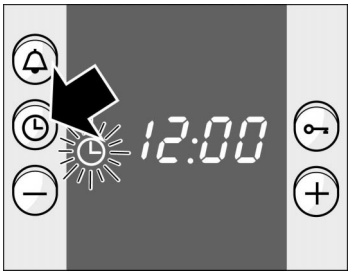
Put your meal in the oven and set the oven.

Time

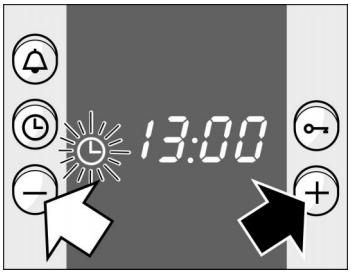
When the oven is first connected, or following a power cut, the ◷ symbol and three zeros flash in the display.
Set the time.
The function selector must be switched off.

Setting procedure

Example: 13:00



1. Press the ◷ clock button.
   12.00 appears in the display and the ◷ symbol flashes.



2. Set the time using the + or – button.

The time selected is adopted after a few seconds.

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

Press the ◷ clock button twice and change the time with the + or – button.

Hiding the time

You can hide the time. It will then only be visible when you are performing settings.
To do this, you must change the basic setting. See the Basic settings section.

Timer

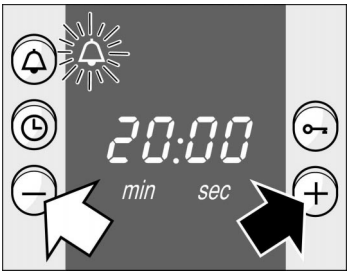
You can use the timer as a kitchen timer. It operates independently of the oven.
The timer has a special signal. This means that you can tell whether the set timer period has elapsed or the cooking time is complete.
You can also set the timer if the childproof lock is active.

Setting procedure

Example: 20 minutes



1. Press the 🔔 timer button.
   The 🔔 symbol will flash.



2. Set the timer period using the + or – button.
   + button default value = 10 minutes.
   – button default value = 5 minutes.

The timer starts after a few seconds. The 🔔 symbol lights up in the display. The time counts down visibly.

The time has elapsed

A signal sounds. Press the 🔔 timer button. The timer display will go out.

Changing the timer period

Press the 🔔 timer button. Change the time using the + or – button.

Cancelling the setting

Press the 🔔 timer button. Press the – button until the display is at zero.

The timer and cooking time count down simultaneously

The symbols light up. The timer period counts down visibly in the display.
To call up the remaining cooking time I→I, end time →I or time ◷: Press the ◷ clock button until the symbol in question flashes.
The value called up will then appear in the display for a few seconds.

Basic settings

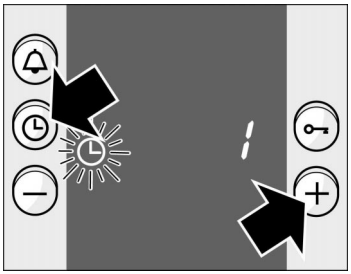
Your oven has several basic settings. You may change the basic settings for time, the signal duration and the reset time for a setting.

Basic setting	Function	Change to
Time ◷ *1* = Time in the foreground	Time display	Time *0* = Time hidden
Signal duration 🔔 *2* = approx. 2 mins.	Signal after cooking time or timer period has elapsed.	Signal duration *1* = approx. 10 seconds *3* = approx. 5 mins.
Reset time I→I *2* = medium	Waiting time between the adjustment increments before the setting is adopted.	Reset time *1* = short *3* = long

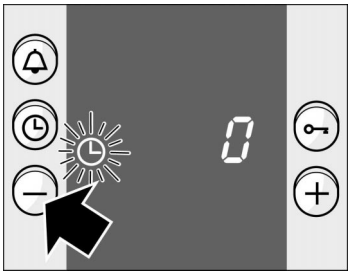
Changing the basic settings

There must be no program set.

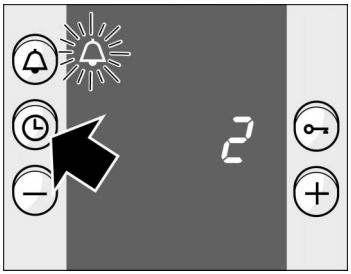
Example: Hiding the time



1. Press the ◷ clock button and the + button at the same time until a 1 appears in the display. This is the basic setting for the time in the foreground.



2. Change the basic setting using the + or – button.



3. Confirm with the ◷ clock button.

A 2 will appear in the display for the basic setting for the signal duration.

Change the basic setting as described in step 2 and confirm with the ◷ clock button. You can now change the reset time. To finish press the ◷ clock button.

You do not wish to change all the basic settings

If you do not wish to change a basic setting, press the ◷ clock button. The next basic setting will appear.

Correcting settings

You may change your settings again at any time.

Childproof lock

Your cooker is equipped with a childproof lock for the hob and for the oven. This will prevent children from switching on the cooker accidentally.

Childproof lock for the hob

You can activate the childproof lock for the hob permanently or you can lock the hob temporarily.

Activating the childproof lock

Switch on the hob using the ⏻ main switch.

1. Set all four hotplates to heat setting 2.
2. Switch off the hotplates one after the other from right to left.
3. Touch the ⏻ field until a signal sounds. This takes about 5 seconds.

The childproof lock is permanently activated.

Switching on the hob

Touch the ⏻ main switch for four seconds. The 🔒 childproof lock display flashes during this time. As soon as the 🔒 display goes out, you can make settings.

Deactivating the childproof lock

Proceed in exactly the same way as for activating it.

Locking the hob temporarily

You can lock the hob temporarily, e.g. if small children are coming to visit.
Prerequisite: the hob is switched off.
Touch the ⏻ main switch until the – bars disappear from the displays. This takes about four seconds.
The 🔒 childproof lock display lights up for ten seconds and then goes out. The hob is locked.

Releasing the temporary lock

Touch the ⏻ main switch until the – bars appear in the displays. This takes about four seconds. The hob is switched on. The hob is unlocked.

Caution

Water used for cleaning, spilt food or objects placed on the ⏻ field can accidentally cause the hob to be locked or the lock to be released.

Childproof lock for the oven

The childproof lock locks the control panel for the oven. You can still set the time and the timer when the oven is locked.

Locking the oven

Press the button until the symbol appears in the display. This takes about 4 seconds.

Unlocking

Press the key button until the symbol disappears.

Note

If the child-proof lock is active, it will be cancelled following a power cut.

Care and cleaning

Do not use high-pressure cleaners or steam jets.

Do not use caustic or abrasive cleaning agents.

Cleaning agents

Appliance exterior	Use soapy water and dry with a soft cloth.
Cleaning the hob	Care: protective/care product for ceramic.
	Cleaning: e.g. CERA CLEN, cera-fix, Sidol for ceramic+steel; lemon juice or vinegar may also be used for water marks. Only clean the hob when it is cold or slightly warm to the touch. Do not use oven spray or stain remover.
⚠	Glass scraper for heavy soiling: Remove the protective cover and only clean using the blade. Caution, the blade is very sharp. There is a risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.
Hob surround	Hot soapy water. Do not clean with a glass scraper, lemon juice or vinegar.

Oven floor, oven ceiling and side walls	Hot soapy water or a vinegar solution. For heavy soiling: only use oven cleaner in a cold oven. Do not use on the back panel.
Glass cover on the oven light	Hot soapy water.
Seal	Hot soapy water.
Door panel	Glass cleaner.
Rails	Hot soapy water.
Door lock	Hot soapy water.
Plinth drawer	Hot soapy water.
Accessories	Soak in hot soapy water. Clean with a brush or sponge.

Oven back wall

The back wall in the oven cleans itself. It is coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. You will obtain a better result, the higher the temperature and the longer the oven is in operation.

If splashes are still visible even after repeated use, proceed as follows:
First clean the enamel surfaces in the oven. Then select 3D hot air or top and bottom heating.
Heat up the empty oven for approximately 2 hours at maximum temperature.
The ceramic coating is regenerated. Brownish or whitish residues can be removed with water and a soft sponge.

Light discolouration of the coating does not affect automatic self-cleaning.

Important notes

Never use abrasive detergent. You will scratch or destroy the highly porous coating.

Never clean the rear panel with oven cleaner.
If oven cleaner accidentally gets onto the rear panel, remove it immediately with a sponge and plenty of water.

For ease of cleaning

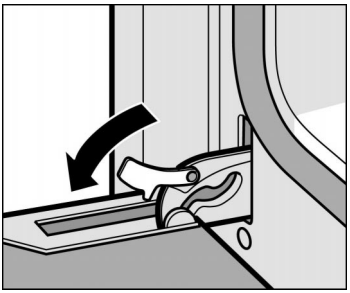
For ease of cleaning, you can switch on the oven light and detach the oven door.

Switching on the oven light

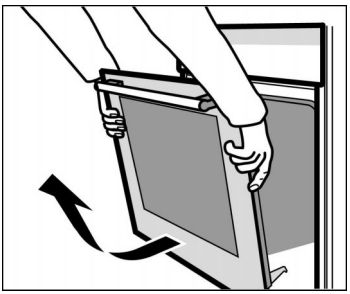
Set the function selector to ⊟.

Detaching the oven door

Make sure that you do not reach into the hinge. There is a risk of injury.



1. Open the oven door fully.
2. Move the two locking levers on the left and right-hand sides.



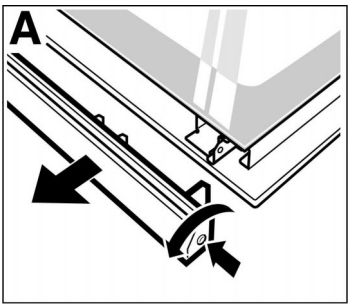
3. Half-close the oven door.
   With both hands, grip the door on the left and right-hand sides.
   Close the door a little more and pull it out.

After cleaning, refit the oven door in the reverse order to removal.

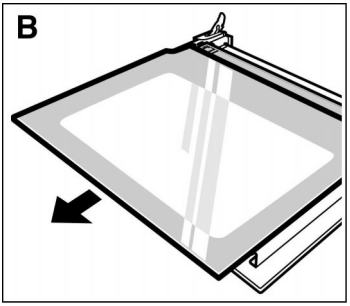
Removing the door panels

The glass panels on the oven door can be removed to assist cleaning.

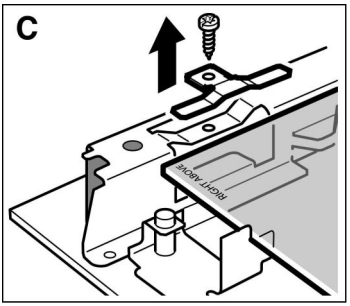
Removal



1. Remove the oven door and lay it on a towel with the handle facing downwards.
2. Unscrew the cover at the top of the oven door. To do this, undo the right and left-hand screws (Fig. A)



3. Slide out the top panel (Fig. B).

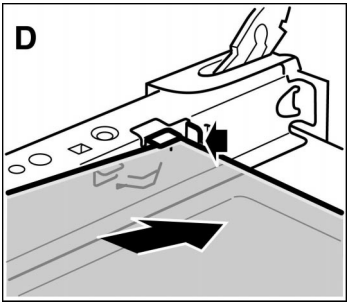


4. Unscrew the clips on the right and left and remove them (Fig. C).
   Remove the panel.

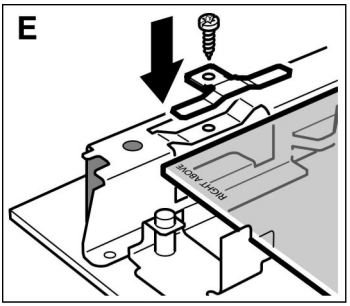
Clean the glass panel with glass cleaner and a soft cloth.

Installing

Ensure that the label “Right above” is upside down at the bottom left of both panels.



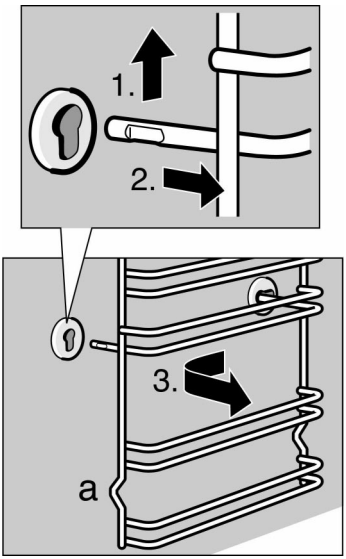
1. Slide in the glass panel backwards at an angle (Fig. D).



2. Fit the clips and screw them in (Fig. E).
3. Slide in the top panel. The smooth surface must face outwards.
4. Replace the cover and screw it back on.
5. Refit the oven door.

The oven must not be used again until the panels have been correctly installed.

Detaching the rails



The rails can be removed for cleaning.

To unhook the rails:

1. Lift the front of the rails upwards
2. and detach
3. Then pull the rails forward and take them out.

Clean the rails using either washing-up liquid and a sponge or a brush.

To hook rails back into position:

First insert the rails into the rear socket, push them back slightly and then hook them into the front socket.

The rails fit both the left and right sides. Recess (a) must always be at the bottom.

Notes

Shimmering metallic discolourations on the hob: This is caused by pan abrasion or the use of unsuitable cleaning agents. This is difficult to remove. Try using Hob Clean or Sidol for ceramic and steel.

Enamel in the oven is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolourations.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti-corrosion protection is guaranteed.

Troubleshooting

Malfunctions often have simple explanations and may be easily rectified. Please read the following instructions before calling the after-sales service.

General

The cooker is not functioning

Check whether there is a power cut.
Look in the fuse box and check that the fuse is in working order.

Oven

The clock display flashes

You must reset the time after a power cut.

Hob

E flashes in all displays and a signal sounds

The control panel is heavily soiled and/or there is an object on the control panel. Clean the control panel thoroughly and/or remove the object. Touch any field. The E disappears.

The hob has switched itself off

The main switch was touched accidentally. Switch the hob on with the main switch and make the settings again.

The circuit breaker in your household electrical circuit trips when you switch on the hotplate

Make sure that the power draw of all the appliances switched on does not exceed your maximum household electricity supply. Check whether the circuit breaker triggers when you switch on another hotplate. If it does, call the after-sales service.

The display flashes when you place a pan on the hotplate (there is no longer any heat output)

Check whether the saucepan is electromagnetic (attracts a magnet). Check whether the diameter of the saucepan is large enough.
Allow the saucepan to cool down in the event that it has become too hot.

If the display still flashes when you switch the hotplate off and on again, switch the cooker circuit breaker off. Wait 20 seconds and then switch the circuit breaker on again.

The P symbol for powerboost flashes and goes out

Powerboost operates the hotplate with the most possible power. To protect the hob from overheating, powerboost may switch off automatically.

Er display and numbers

If Er and numbers appear in the display, there is a malfunction in the electronics. Switch the cooker circuit breaker off and back on again. If the display still lights up, call the after-sales service.

F display and numbers

If F and a number flash alternately in the display, your hob is indicating a fault. The following table contains information about how you can rectify the malfunctions.

Problem	Possible cause	Notes/remedial action
F0	An internal fault has occurred in the hob.	Switch the cooker circuit breaker off. Wait a few seconds and then switch the circuit breaker on again. If the display does not go out, call the after-sales service.
F2	The hob is too hot and has switched itself off.	Remove the cookware from the hotplates. When the hob has cooled down sufficiently, touch any field. F2 goes out.
F4	The hob is too hot and has switched itself off.	Check whether there is a hot pan on the control panel. Remove the pan. Wait a few minutes until the control panel has cooled down. If F4 appears again when you switch the appliance back on, call the after-sales service.

Problem	Possible cause	Notes/remedial action
F8	The hotplate was in use for a long time without a break.	The automatic time limit has been activated. Press any field.
c1	The mains voltage is too low.	Switch the hotplate off. Wait a few seconds. Reset. If the display does not go out, call the after-sales service.
c2 / c3	The hotplate has overheated.	The hotplate has switched itself off to protect the hob. Wait a few minutes and switch it back on.

Repairs may only be carried out by fully trained after-sales service engineers. Incorrect repairs may constitute serious hazards to the user.

Normal operating noises for the hob

Some noise may be emitted when cooking due to the induction technology. This is normal.

Low humming like a transformer

This noise can occur when cooking at high heat settings. This noise disappears or becomes quieter when you reduce the heat setting.

Quiet whistling

Empty cookware can cause a quiet whistling. The noise disappears when you add water or food to the cookware.

Crackling

This can occur is you use cookware that consists of layers of different materials. It may change depending on the amount and type of food.

High–pitched whistle

This can occur if you use pans made from different layers of material at the maximum heat setting. The whistling disappears or becomes quieter when you reduce the heat setting.

Sporadic clicking

This can occur when you set a low heat setting.

Fan noise

The hob is equipped with a fan that switches on automatically. It may also continue running once the hob has been switched off.

Replacing the oven light

If the oven light fails, it must be replaced. 40 watt heat–resistant spare bulbs can be obtained from the after–sales service or specialist shops.
Only use these bulbs.

Method

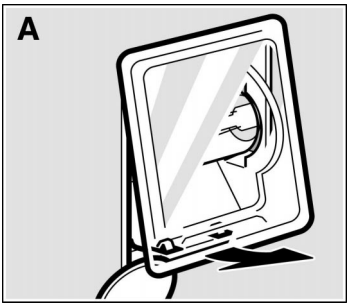


1. Switch off the oven fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti–clockwise.
4. Replace the oven light with one of the same type.
5. Screw the glass cover back on.
6. Remove the tea towel and switch the fuse back on.

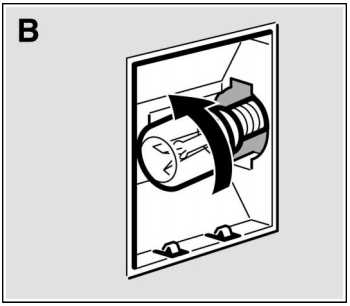
Replacing the oven light

If the oven light fails, it must be replaced. 25 watt heat–resistant spare bulbs can be obtained from the after–sales service or specialist shops.
Only use these bulbs.

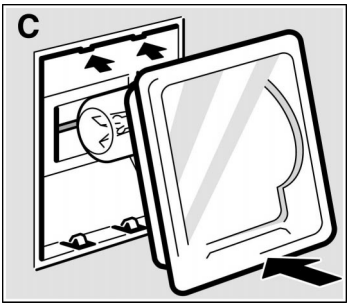
Method



1. Switch off the oven fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do this, open the glass cover at the bottom with your hand.
   Figure A.
   If the glass cover is difficult to remove, use a spoon to help you.



4. Unscrew the bulb and replace it with one of the same type. Figure B.



5. Fit the glass cover back on. Ensure that the curvature in the glass is on the right.
   Insert the glass cover at the top and press it firmly on at the bottom. Figure C. The glass cover will now click into place.
6. Remove the tea towel and switch the fuse back on.

Replacing the glass cover

You must replace a damaged glass cover. The replacement glass cover may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

Replacing the oven seal

If the oven seal is faulty, it must be replaced by an after-sales service expert. A faulty oven seal can result in high energy losses. The fronts of adjacent units could be damaged.

After-sales service

Our after-sales service is there for you if your oven needs repairing.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

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate containing these numbers is found on the right, on the side of the oven door. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.

After-sales service ☎

This appliance complies with standard EN 55011 or CISPR 11.
It is a group 2, class B product.

Group 2 means that high frequency is generated for the purpose of heating food.
Class B indicates that the appliance is suitable for domestic use.

Tables and tips

This table contains a selection of dishes and the optimum settings at which to cook them. You can find out which type of heating and temperature is best for your dish, which accessories to use, and at which oven level the dish should be inserted. You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong.

Cakes and pastries

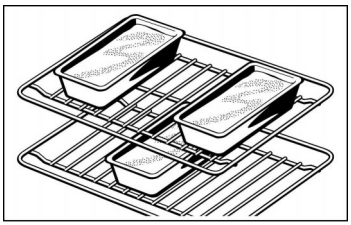
Baking on one level

If you are baking cakes on one level, you should use top/bottom heating. This will give the best results for your cakes.

Baking tins

It is best to use dark-coloured baking tins made of metal. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.

Always place the cake tin on the wire grill.



If you are cooking using three tins at the same time, position these as illustrated.

Tables

The values in the table apply to dishes placed in a cold oven. This saves energy. Shorten the baking times indicated by 5 to 10 minutes if you have preheated the oven.

The tables show which type of heating is best for different cakes and bakes.
The temperature and cooking time you select depends on the quantity and type of pastry. This is why “ranges” are given in the tables. You should try to use a lower temperature setting to start with, since this allows more

even browning. If necessary, use a higher temperature setting the next time.

More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Tin on the wire rack	Level	Type of heating	Temperature in ºC	Baking time in minutes
Sponge, simple	Round/Ring/ cake tin	2		170-190	50-60
	3 cake tins*	1+3		150-170	70-100
Sponge, delicate (e.g. pound cake)	Round/Ring/ cake tin	2		150-170	60-70
	3 cake tins*	1+3		140-160	70-100
Short pastry base with edge	Springform cake tin	1		170-190	25-35
Sponge flan case	Fruit flan tin	2		150-170	20-30
Sponge cake	Springform cake tin	2		160-180	30-40
Fruit flan or cheesecake, short crust pastry**	Non-stick springform cake tin	1		170-190	70-90
Fine sponge fruit flan	Springform cake tin/bowl mould	2		160-180	50-60
Spiced cake** (e.g. quiche/onion tart)	Springform cake tin	1		180-200	50-60

* Position the cake tins correctly. Additional wire racks may be obtained as optional accessories from specialist shops.

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

Cakes on trays		Level	Type of heating	Temperature in ºC	Baking time in minutes
Sponge or yeast pastry with dry topping (e.g. sponge cake)	Tray	2		170-190	20-30
	Tray + Universal pan*	2+4		150-170	35-45
Sponge or yeast pastry with fruit topping	Tray	3		170-190	40-50
	Tray + Universal pan*	2+4		150-170	50-60
Swiss roll (preheat)	Tray	2		190-210	15-20
Plaited loaf with 500 g flour	Tray	2		160-180	30-40

Cakes on trays		Level	Type of heating	Temperature in °C	Baking time in minutes
Stollen with 500 g flour	Universal pan	3		160-180	60-70
Stollen with 1 kg flour	Universal pan	3		150-170	90-100
Strudel, sweet	Universal pan	2		180-200	55-65
Pizza	Tray Tray + Universal pan*	2 2+4		220-240 180-200	25-35 35-45

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

Bread and bread rolls		Level	Type of heating	Temperature in °C	Duration, minutes
Yeast bread with 1.2 kg flour* (preheat)	Universal pan	2		300 200	8 35-45
Sour dough bread with 1.2 kg flour* (preheat)	Universal pan	2		300 200	8 40-50
Bread rolls (preheat)	Tray tray + Universal pan**	3 2+4		180-200 160-180	15-20 20-30

* Never pour water directly into a hot oven.

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

Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Cookies	tray	3		150-170	10-20
	tray + universal pan*	2+4		130-150	25-35
	2 trays + universal pan**	2+3+5		130-150	30-40
Meringue	Tray	3		80-100	100-190
Choux pastry	Tray	2		200-220	30-40
Macaroons	tray	3		100-120	30-40
	tray + universal pan*	2+4		100-120	35-45
	2 trays + universal pan**	2+3+5		100-120	40-50
Puff pastry	tray	3		190-210	20-30
	tray + universal pan*	2+4		190-210	30-40
	2 trays + universal pan**	2+3+5		190-210	35-45

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

** Insert the universal pan at the bottom. This can be removed before cooking.

Baking tips

You wish to cook to your own recipe.	Refer to the instructions in the tables for similar types of food.
How to check that a sponge cake is cooked properly.	Approximately 10 minutes before the end of the baking time given in the recipe, pierce the tallest point of the cake with a cocktail stick. The cake is done if the cocktail stick comes out clean.
The cake collapses.	Next time, use less liquid or decrease the oven temperature by 10 degrees. Observe the cooking times in the recipe.
The cake has risen in the centre but is lower at the edges.	Do not grease the sides of the springform cake tin. As soon as the cake is done, carefully loosen the cake around the edges using a knife.
The cake is too dark at the top.	Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer.
The cake is too dry.	Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.
The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).	Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this. Please observe the recipe and the baking times.
The pastries are not evenly browned.	Select a slightly lower temperature, as this will bake the pastries more evenly. Bake delicate pastries on one level using ⊟ top/bottom heating. Even excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.
The bottom of a fruit pie is too light. The fruit juice overflows.	Next time, use the deeper universal pan.
You have used more than one level. The pastries are darker on the upper baking tray than on the lower baking tray.	Always use 3D hot air to bake on more than one level. Food on baking trays put into the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Steam can form during baking. Depending on the oven, it will either escape above the oven door or through the steam outlet on the hob. The steam can condense on the appliance or on the front of adjacent cabinets and drip off as condensation. This is due to the laws of physics.

Meat, poultry, fish

Ovenware

You may use any heat-resistant dishes. The universal pan is also suitable for larger roasts.

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

Hot glass dishes should be placed on a dry kitchen towel after being removed 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.

Meat should be turned half way through the cooking time.

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

Advice on grilling

Always close the oven door when grilling.

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

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

Turn the pieces of meat after two thirds of the cooking time indicated.

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

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 in °C, grill	Cooking time in minutes
Beef pot roast	1 kg		2		200-220	120
(e.g. ribs)	1.5 kg	Covered	2		190-210	140
	2 kg		2		180-200	160
Sirloin of beef	1 kg		2		210-230	70
	1.5 kg	Uncovered	2		200-220	80
	2 kg		2		190-210	90
Sirloin, medium-rare*	1 kg	Uncovered	1		210-230	50
Steaks, well done		Wire rack***	5		3****	20
Steaks, medium rare		Wire rack***	5		3****	15
Pork without rind (e.g. neck)	1 kg		1		200-220	100
	1.5 kg	Uncovered	1		190-210	140
	2 kg		1		180-200	160
Pork with rind**	1 kg		1		200-220	120
(e. g. shoulder, leg)	1.5 kg	Uncovered	1		190-210	150
	2 kg		1		180-200	180
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	1		170-190	70
Sausage	approx. 750 g	Wire rack***	4		3	15
Roast veal	1 kg	Uncovered	2		190-210	100
	2 kg		2		170-190	120
Leg of lamb without bone	1.5 kg	Uncovered	1		150-170	120

* Turn roast beef after half the cooking time. After cooking, wrap the sirloin in aluminium foil and leave in the oven to stand 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 level 1.

**** Preheat the grill for approximately 3 minutes.

Poultry

The table applies to dishes placed in a cold oven.

The weights indicated in the table refer to oven-ready poultry (without stuffing).

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

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

Turn whole poultry after two thirds of the grilling time.

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

Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Wire rack	2		200-220	40-50
Chicken pieces	250 g each	Wire rack	2		200-220	30-40
Whole chickens, 1 to 4	1 kg each	Wire rack	2		190-210	50-80
Duck	1.7 kg	Wire rack	2		170-190	90-100
Goose	3 kg	Wire rack	2		150-170	110-130
Young turkey	3 kg	Wire rack	2		170-190	80-100
2 turkey drumsticks	800 g each	Wire rack	2		180-200	90-100

Fish

The table applies to dishes placed in a cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Grilled fish	300 g each		3		Setting 2	20-25
	1 kg	Wire rack*	2		180-200	45-50
	1.5 kg		2		170-190	50-60
Sliced fish (e.g. steaks)	300 g each	Wire rack*	4		Setting 2	20-25

* Insert the universal pan at level 1.

Tips for roasting and grilling

The table does not contain information 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 shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good, but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good, but the juices are too clear and watery.	Next time, use a larger roasting dish or add less liquid.
Steam rises from the roast when the juice is basted.	Use hot air grilling instead of top/bottom heating. This prevents the bottom of the roast from becoming too hot, thereby producing less steam.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill setting	Duration, minutes
Sweet bakes (e.g. quark and fruit bake)	Ovenproof dish	2		180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta bake)	Ovenproof dish, universal pan	2 2		210-230 210-230	30-40 20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Ovenproof dish 2 casserole dishes**	2 2+4		160-180 160-180	50-60 60-80

Meal		Ovenware	Level	Type of heating	Temperature in °C, grill setting	Duration, minutes
Toast	4 slices	Wire rack	5		3	6-7
	12 slices		5		3	4-5
Toast gratin	4 slices	Wire rack***	4		3	7-10
	12 slices		4		3	5-8

* The bake must be no taller than 2 cm.

** Place the lower tin on the enamel baking tray and the upper tin on the wire rack.

*** Insert the universal pan at level 1.

Frozen foods

Please observe the instructions on the packaging.

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

Meal	Use for	Level	Type of heating	Temperature in °C	Cooking time in minutes
Pizza*	Pizza with a thin base	3		190-210	15-20
	Pizza with a thick base	2		170-190	20-30
	Pizza baguette	2		170-190	20-30
	Mini pizza	3		180-200	10-20
Potato products*	Chips	2		190-210	20-30
	Croquettes	2		190-210	20-30
	Duchess potatoes	2		190-210	20-30
	Fried potatoes	2		190-210	15-25
	Filled potato skins	2		190-210	15-25
Baked goods*	Rolls	3		190-210	10-20
	Pretzels	3		200-220	10-20
Fried foods*	Fish fingers	2		200-220	10-15
	Chicken nuggets	2		190-210	10-20
	Vegetable burgers	2		180-200	15-25
Strudel*	Apple strudel	3		190-210	30-40

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

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.

Meal	Accessories	Level	Type of heating	Temperature in °C
Frozen foods* e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit, chicken, sausages and meat, bread, rolls, pastries and other baked goods	Wire rack	2		The temperature selector remains switched off

* Cover frozen food with microwave 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 and dry it yourself.

Line the universal pan and wire rack with baking paper or greaseproof paper.

Meal	Level	Type of heating	Temperature in °C	Cooking time in hours
600 g apple rings	2 + 4		80	Approx. 5
800 g sliced pears	2 + 4		80	Approx. 8
1.5 kg prunes or plums	2 + 4		80	Approx. 8 - 10
200 g fresh herbs, washed	2 + 4		80	Approx. 1½

Note

Very moist fruit or vegetables should be turned several times. Once dried, remove the food from the paper immediately.

Preserving

Preparation

Use jars of the same size. The information in the table refers to round one-litre jars. Caution: do not use larger or taller jars. The lid could explode.

The jars and rubber rings must be clean and undamaged.

Only preserve undamaged fruit and vegetables.

Wash them thoroughly.

Place the fruit or vegetables in the jars.

Wipe the tops of the jars so that they are clean.

Place a damp rubber ring and a lid on each jar.

Close the jars with the clips.

Do not place more than six jars in the oven.

Tables

The times given in the tables are guidelines. They may be influenced by the room temperature, the number of jars and the volume and temperature of the content of the jars.

Setting procedure

1. Insert the universal pan at level 2.
2. Place the jars in the pan so that they are not touching.
3. Pour half a litre of hot water (approximately 80 °C) into the universal pan.
4. Close the oven door.
5. Set the function selector to ⊟ bottom heating.
6. Set the temperature selector to 170 - 180 °C.

Preserving fruit

As soon as the contents of the jars begins to simmer, that is when small bubbles appear at short intervals - after about 40 to 50 minutes - turn off the temperature selector. The function selector remains switched on.

The jars should be removed from the oven after being reheated for 25 to 35 minutes. If the food is left to cool in the oven for longer, bacteria might form, causing the preserved fruit to spoil prematurely. Switch off the function selector.

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

Preserving vegetables

As soon as the contents of the jars begins to simmer, set the temperature selector back to approximately 120 to 140 °C. The table shows when you can switch off the temperature selector Allow the vegetables to stand in the oven for a further 30 to 35 minutes. The function selector remains switched on during this time.

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

Remove the jars

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

Tips for saving energy

in the oven

Only preheat the oven if this is specified in the recipe or in the operating instructions table.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two cake tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

on the hob

We recommend that you use pots and pans with thick, even bases. Uneven bases increase the cooking times.

Always use a saucepan which is the correct size for your food. A larger, less full saucepan requires more energy.

Always place a suitable lid on the saucepan.

The best transfer of heat is guaranteed when the base of the saucepan and the hotplate are the same size. When buying your pans, note that the manufacturer frequently specifies the diameter of the top of the pan. This is usually bigger than the diameter of the base of the pan.

Switch to a lower heat setting in good time.

Acrylamide in foodstuffs

Experts are currently discussing how harmful acrylamide is in food. We have compiled this information for you, based on the results of current research.

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods made from shortcrust pastry (biscuits, gingerbread, cookies).

	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, not too dark. Large, thick pieces of food contain less acrylamide. Potatoes used for roasting and deep-fat frying should be as fresh as possible. You must not use green or sprouting parts of a potato. Do not store potatoes at temperatures below 8 °C.
Baking	Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air. Egg white and egg yolk reduce the formation of acrylamide.
Biscuits	Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that the chips do not dry out.
Roasting in the pan	Boil potatoes before roasting them. For raw potatoes, use margarine instead of oil. A surface thermometer is useful for checking the surface temperature in the pan (e.g. order no. 0900.0519 from testo). Heat the roasting pan on the highest level. Once the pan reaches 150 °C, turn the heat back down to the setting desired for the remaining cooking time.

	Tips for keeping acrylamide to a minimum when preparing food
Deep–fat frying	Fat should not be hotter than 175 ºC. Check the temperature with a fat thermometer. The ratio of fat to food should be between 1:10 and 1:15, e.g. 100 g chips in 1.5 l oil. Soak potatoes for one hour before deep frying.

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	Baking tray	2		150-170	20-30
	Baking tray + universal pan**	2+4		140-160	30-40
	2 baking trays + universal pan***	2+3+5		140-160	40-50
Small cakes x 20	Baking tray	3		160-180	20-30
Small cakes, 20 per baking tray (preheat)	Baking tray + universal pan**	2+4		150-170	25-35
	2 baking trays + universal pan***	2+3+5		150-170	30-40
Swiss roll	Springform cake tin	2		160-180	30-40
Yeast cakes on a baking tray	Baking tray	3		170-190	40-50
	Baking tray + universal pan**	2+4		150-170	50-60
German apple pie	2 wire racks* + 2 tinplate springform cake tins Ø 20 cm****	2+4		190-210	70-80
	Universal pan + 2 tinplate springform cake tins Ø 20 cm	1		200-220	70-80

* Wire racks may be obtained as optional accessories from specialist shops.

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

*** Always insert the universal pan at the bottom of the oven. This can be removed before cooking.

**** Place the cakes diagonally on the accessories.

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 (preheat for 10 mins.)	Wire rack	5		3	1-2
Beefburgers, x 12*	Wire rack	4		3	25-30

* Turn after $^2/_3$ of the time has elapsed. Always insert the universal pan at level 1.

Notes