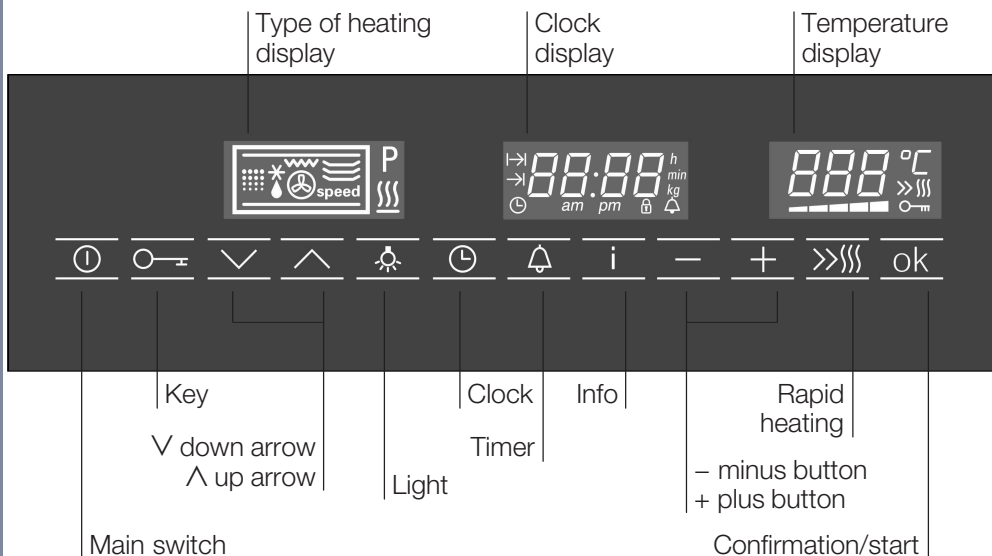


This brief description does not replace the instruction manual. Please make sure that you read the instruction manual for important safety information and specific details.

## CONTROL PANEL



## SETTING THE OVEN

### Switching on

Touch the ① main switch.

### Setting

1. Use the V down or ^ up arrows to set the type of heating.
2. Use the – minus or + plus button to set the temperature or grill setting.
3. Touch the ok button to start the oven.

### Switching off automatically

Make the settings as described in steps 1 and 2.

3. Touch the ⌚ Clock button repeatedly until the I→ Cooking time symbol flashes in the clock display.
4. Use the – minus or + plus button to set the cooking time.
5. Touch the ok button to start the oven.

### Switching on and off automatically

Make the settings as described in steps 1 to 4.

5. Touch the ⌚ Clock button repeatedly until the →I End time symbol flashes in the clock display.
6. Use the + plus button to set a later end time.
7. Touch the ok button to confirm the settings.

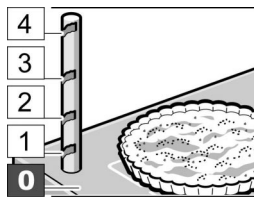
## BAKING, ROASTING, GRILLING

Please observe the information in the instruction manual. You will find specific information for each type of heating there.

The accessories, insertion height and type of heating affect the cooking result.

The settings given do not require preheating.

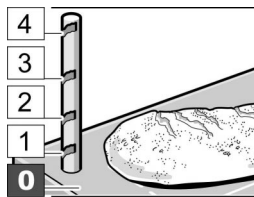
### Baking on one level




#### Top/bottom heating

Top/bottom heating  is particularly suitable for cakes, fresh pizza and other small baked products.

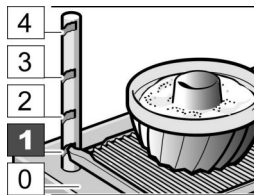
Ideally, you should insert accessories at levels 1 or 2, or place baking tins directly on the ceramic.



#### Special baking setting

The higher level of humidity in the oven makes the Special baking setting  suitable for pastries made of yeast dough, sponge mixture and Choux pastry.

Bread, in particular, turns out especially well if placed directly on the ceramic.

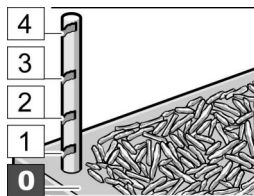


#### 3D hot air


Use 3D hot air  to bake on one level e.g. for cakes in tins.

3D hot air  is only suitable for levels 1 and 3.









At level 1, the dish will brown more on the top; at level 3, it will brown more on the bottom.



#### Speed speed

Speed  speed is the best type of heating for prebaked frozen food, such as chips or pizza.

Place your frozen ready meal directly on the ceramic or on a baking tray which is placed directly on the ceramic. Set the temperature high to 220 °C or above.

Meal	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Flan base	Fruit base cake tin	0		160-180	20-30
Savoury bake made from cooked ingredients (e.g. pasta bake)	Ovenproof dish or universal pan	0		180-200	30-40
		1		170-190	25-35
Cream puffs	Baking tray	1		210-230	30-40
Yeast bread	none	0		300 + 200	8-10 + 35-45
Simple sponge cake	Ring-shaped cake/ Vienna ring tin	1		150-170	50-60
Frozen pizza with thin base	none	0	 speed	270-300	10-20
Chips	none	0	 speed	250-280	15-25

Baking on two levels

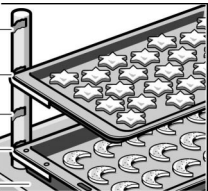
4

3


2

1



0



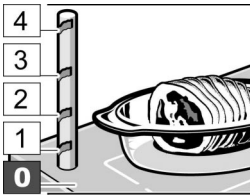
### 3D hot air

You can use 3D hot air  to bake biscuits, cakes or fresh pizza on two levels at the same time.


Always use levels 1 and 3.


Meal	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Baking tray + universal pan	3 + 1		120-140	25-35
Fresh pizza	Baking tray + universal pan	3 + 1		190-210	40-50





# Roasting



## Top/bottom heating

You can use Top/bottom heating  to prepare roasts in a dish directly on the ceramic.

Top/bottom heating  with the dish placed directly on the ceramic is best for braising. Always preheat the oven and the dish.

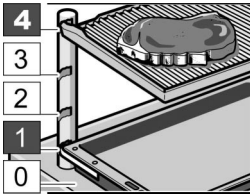
Meal	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Roast veal, 1 kg	Dish uncovered	0		180-200	100
Sirloin of beef, 1.5 kg	Dish uncovered	0		200-220	90
Pot-roasted beef, 1.5 kg	Dish covered	0		190-210	120
Smoked pork on the bone, 1 kg	Dish covered	0		210-230	70

# Grilling

Place the food to be grilled directly on the wire rack. The centre of the wire rack is best.

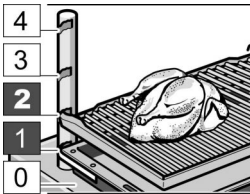
Also insert the universal pan at level 1. The meat juices are then collected here and the oven is kept clean.

Turn the food after two thirds of the cooking time.








## Radiant grilling

Use radiant grilling  for flat pieces of food, such as steaks or sausages.



## Hot air grilling

Hot air grilling  is ideally suited to large pieces of food, e.g. for chicken or fish.

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Steaks, well-done	Wire rack	4		3	20
Thin pieces of fish	Wire rack	3		2	20-25
Whole chicken, 1 kg	Wire rack	2		200-220	50-80
Whole fish, 1 kg	Wire rack	2		200-220	40-50

## PROGRAMMES








You will find detailed information about the automatic programmes in the instruction manual. It describes which cookware is suitable and tells you how to prepare the meal.

Place the ovenware directly on the ceramic. Do not preheat the oven.

Programme fresh meal	Suitable	Weight range	Liquid
1 Beef joint	Prime ribs, shoulder, round, marinated beef	0.5 - 3.0 kg	Yes
2 Roast beef, medium	Roast beef, prime ribs	0.5 - 2.5 kg	No
3 English roast beef	Roast beef, prime ribs	0.5 - 2.5 kg	No
4 Roast pork	Spare rib, neck, round, joint, roulade	0.5 - 3.0 kg	Yes
5 Roast pork with crackling	Shoulder with rind, belly	0.5 - 2.5 kg	No
6 Roast veal	Shoulder, knuckle, joint, top round, stuffed breast	0.5 - 2.5 kg	Yes
7 Leg of lamb	Boneless leg of lamb	0.5 - 2.5 kg	Yes
8 Leg of lamb, medium rare	Boneless leg of lamb	0.5 - 2.5 kg	No
9 Chicken	Chicken	0.5 - 2.0 kg	No
10 Duck, goose	Duck, goose	1.0 - 3.0 kg	No
11 Poultry legs	Chicken, turkey, duck, goose legs	0.3 - 1.5 kg	No
12 Turkey breast	Turkey breast, roulade	0.5 - 2.5 kg	Yes
13 Mutton, venison	Shoulder, neck joint, breast	0.5 - 2.5 kg	Yes
14 Smoked pork, deer, game	Deer leg, rabbit leg	0.5 - 3.0 kg	Yes
15 Meat loaf	Meat loaf	0.3 - 3.0 kg	No
16 Stews	Roulades, Pichelsteiner stew, goulash	0.3 - 3.0 kg	Yes
17 Fish, steamed	Trout, pike-perch, carp, whole cod	0.3 - 1.5 kg	Yes
18 Fish, roast	Trout, pike-perch, carp, whole cod	0.3 - 1.5 kg	No

Programme frozen meal	Suitable	Weight range	Liquid
19 Beef joint	Prime ribs, shoulder, round	0.5 - 2.0 kg	Yes
20 Roast pork	Spare rib, neck, round, joint, roulade	0.5 - 2.0 kg	Yes
21 Roast veal	Shoulder, knuckle, joint, top round, stuffed breast	0.5 - 2.0 kg	Yes
22 Leg of lamb	Boneless leg of lamb	0.5 - 2.0 kg	Yes
23 Leg of lamb, medium rare	Boneless leg of lamb	0.5 - 2.0 kg	No
24 Poultry legs	Chicken, turkey, duck, goose legs	0.3 - 1.5 kg	No
25 Mutton, venison	Shoulder, neck joint, breast	0.5 - 2.0 kg	Yes
26 Smoked pork, deer, game	Deer leg, rabbit leg	0.5 - 2.0 kg	Yes

## SPECIAL FUNCTIONS

Function	Setting
<b>Time</b>	<ol style="list-style-type: none"> <li>1. Touch the  Clock button.</li> <li>2. Use the – minus or + plus button to set the time.</li> <li>3. Confirm with the  Clock button.</li> </ol>
<b>Timer</b>	<ol style="list-style-type: none"> <li>1. Touch the  Timer button.</li> <li>2. Use the – minus or + plus button to set the timer time.</li> <li>3. Start the timer with the  Timer button.</li> </ol>
<b>Rapid heating</b>	Touch the  Rapid heating button.
<b>Childproof lock</b>	Touch the  key button until the  key symbol appears in the temperature display.