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.

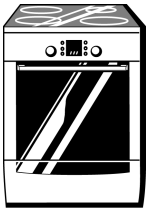
The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

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 658250 B

en 9000 283 583

B140488

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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.

Adults and children must not operate the appliance without supervision
– if they are physically or mentally incapable of doing so
– or if they lack the knowledge and experience required to operate the appliance correctly and safely.

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.

Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum).
Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven. There is a risk of burning.
Only use small quantities of drinks with a high alcohol content and open the oven door carefully.

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.

Automatic self-cleaning ⚠

Always remove food remains, grease and meat juices from the oven first. These may ignite during the automatic self-cleaning. This poses a risk of fire

Never hang flammable items, such as tea towels, on the door handle. This poses a risk of fire
The appliance will become very hot on the outside during the self-cleaning process. Keep children at a safe distance.

Make sure there are no baking sheets and trays with non-stick coatings in the oven when the oven is self-cleaning. The intense heat will destroy the non-stick coating and release toxic gases.
Severe health risk.

Causes of damage

Damage to the hob

Rough saucepan bases scratch the glass ceramic. Check your ovenware.

Avoid cooking on the hob with an empty pan.

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 glass 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.

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.

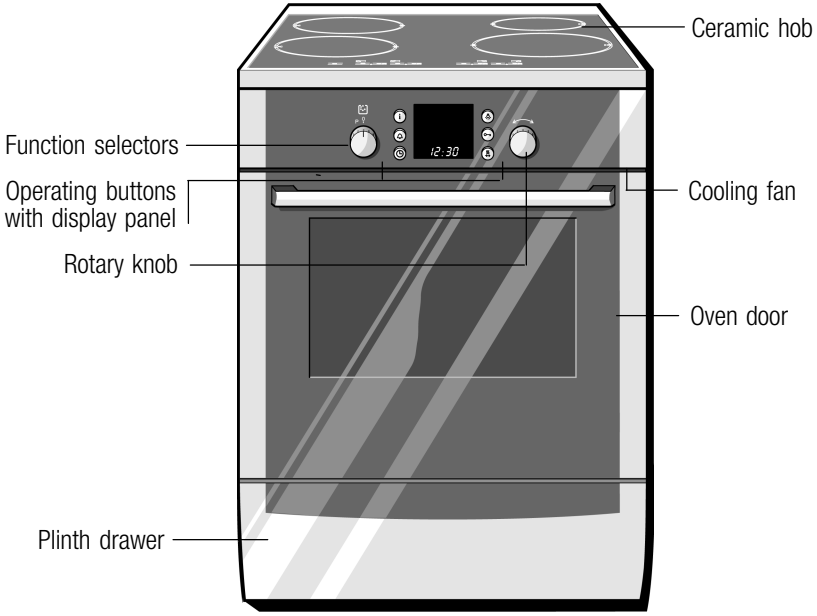
Electrical safety: The cooker corresponds to safety class I and may only be used in conjunction with a safety earth terminal.

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

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



Push-in control knobs

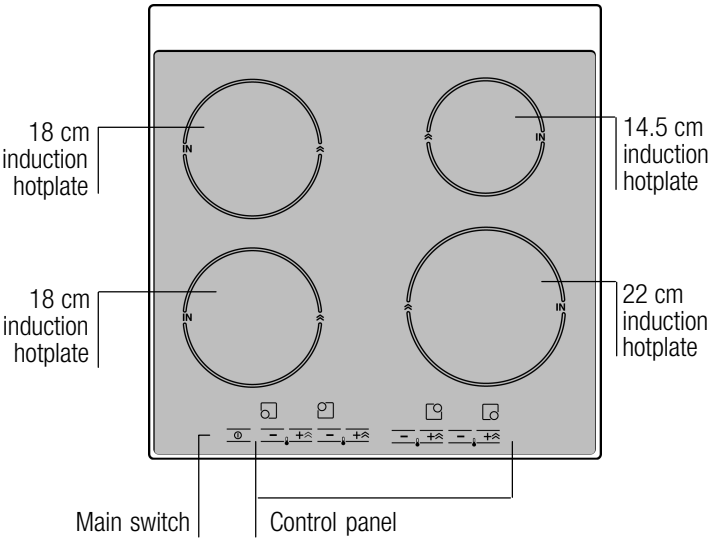
The control knobs can be pushed in. Simply press the control knob to release or lock it.

You can turn the control knobs to the left or to the right.

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.

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:

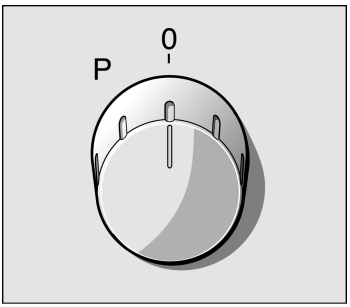
Field		
⏻	Main switch	To switch the hob on and off.
- +	To change the heat setting	Minus field **-** = to reduce Plus field **+** = to increase
+⌃⌃	Powerboost	To briefly increase the power to heat setting 9.

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. The default value for each type of heating appears in the display.
You can turn the function selector clockwise and anti-clockwise.



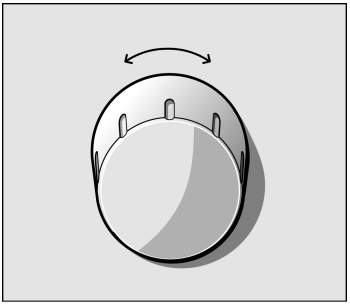
Settings	
0	Off
Top/bottom heating	for sponge cakes in tins on one level, bakes, lean roasts of beef, veal and game. To keep food warm: You can keep food warm in the 65-100 °C temperature range. Do not keep food warm for longer than two hours.
3D hot air*	for cakes and pizzas on two levels, puff pastry 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, large area	for grilling several steaks, sausages and fish and for toasting bread
Defrost	for defrosting
Automatic self-cleaning	the oven cleans itself automatically
P Automatic roasting	Programmes for pot roasts, tender roasts and casseroles

*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.

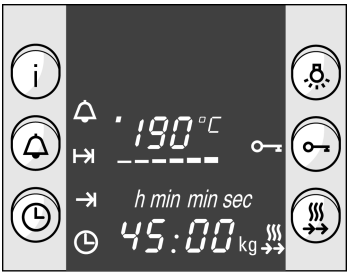
Rotary knob

The suggested values and set values can be altered using the rotary knob.



Ranges	
20 - 300	Temperature range in ºC Maximum temperature for 3D hot air and pizza setting is 275 ºC Defrosting from 20 ºC - 60 ºC
1 - 3	Grill settings
1 - 3	Cleaning levels
1 min - 23.59 h	Duration
5 sec - 12.00 h	Timer period
P 01 - P 24	Automatic roasting programs
P 25	Sabbath program

Control buttons and display panel

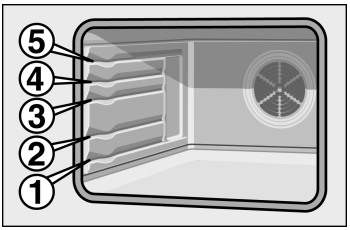


Info button i	Use this button to call up information.
Timer button	Use this button to set the timer.
Clock button	Use this button to set the time of day, the cooking time I→I and the completion time →I.
Oven light button	Use this button to switch the oven light on and off.
Key button	Use this button to switch the childproof lock on and off.
Rapid heating button	Use this button to heat up the oven quickly.



The values you have set are shown in the display panel.
The rise in temperature or the residual heat in the oven is shown in the preheating indicator below the temperature display.

Oven

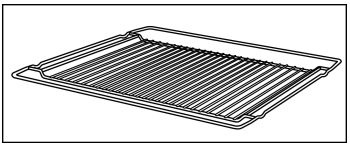


The shelf can be inserted at 5 different heights in the oven.

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

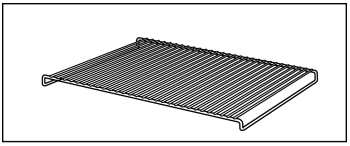
Accessories

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



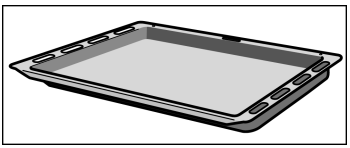
HEZ 334000 wire shelfes

For ovenware, cake tins, roasts, grilling and frozen meals.
Place the wire shelfe curved downwards ⌣.



HEZ 324000 wire insert

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



Universal pan HEZ 332070

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 shelf.

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

Optional accessories*	
Pizza tray HEZ317000	For pizza, frozen foods and large cakes
Grill tray HEZ325070	For grilling in place of the wire shelf or for use as a splatter guard for the oven

Optional accessories*	
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.
Enamel baking tray HEZ331070	Cakes and biscuits.
Aluminium baking tray HEZ330001	For cakes and biscuits.
Profi extra-deep pan with wire shelf HEZ333070	For preparing large amounts.
Lid for the Profi extra-deep pan HEZ333001	Converts the Profi extra-deep pan into the Profi roasting dish.
Glass pan HEZ336000	Deep glass baking tray which can also be used as a serving dish.
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.
Metal roasting dish HEZ6000	The roasting dish is enamel on the outside with a non-stick coating on the inside.
Glass roasting dish HMZ21GB	For pot roasts and bakes that are cooked in the oven.
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.

* 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

Set the time.

1. Press the ◷ clock button.
   12:00 appears and the ◷ clock symbol flashes.
2. Set the time using the rotary knob.

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 top/bottom heating ⊟.
   A suggested temperature appears in the display.
2. Use the rotary knob 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.

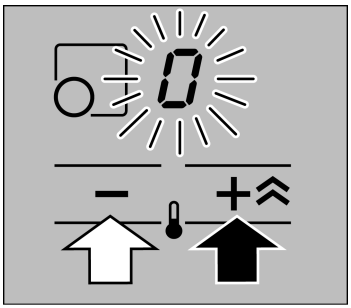
Hotplate setting procedure

Prerequisite:
The ⏻ main switch must be switched on.

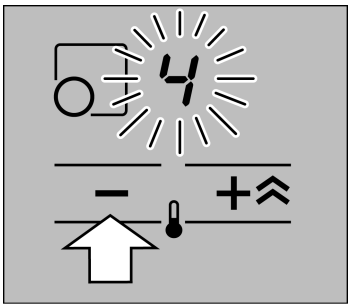
Use the plus **+** and minus **-** fields to set the desired heat setting.

1 = Lowest heat setting
9 = Highest heat setting

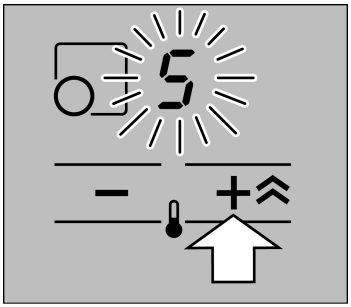
Every heat setting has an intermediate setting. This is identified by a dot.



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.

Always switch off the hotplates after use using the ⏻ main switch.

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.

Switching off the hob

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 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	-

	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
Heating				
Canned vegetables	400 g - 800 g	1 - 3 mins	1 - 2	3 - 6 mins
Clear soup	500 ml - 1 ltr	2 - 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	1 - 3 mins	1 - 2	2 - 4 mins
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

	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
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

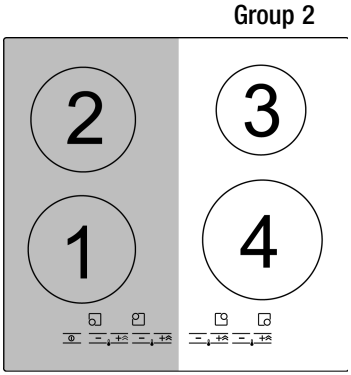
Powerboost

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

Restrictions

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.



Group 1

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.
C 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.

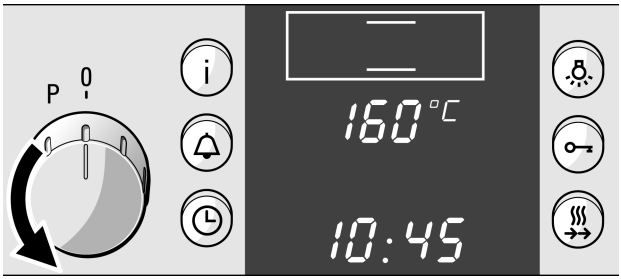
Tables and tips

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

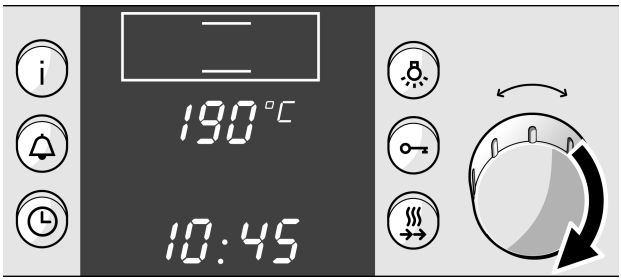
Setting procedure

Example:
Top/bottom heating 190 °C

1. Select the desired type of heating using the function selector.
The default value for this type of heating appears in the temperature display.



2. Use the rotary knob 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.

Radiant grill, small area

The centre of the grill element becomes hot.
Turn the function selector on the radiant grill, large area.
Turn the rotary knob to grill setting 1 and beyond. The indicator changes to Radiant grill, small area and grill setting 3.
Use the rotary knob to set the desired setting.

Heating indicator



The heating indicator provides a visual display of increasing oven temperature. The ideal time to place the dish in the oven is when all segments are lit.

You can call up the current heating temperature using the **i** information button.

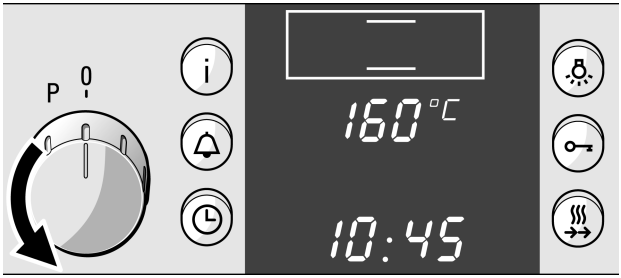
The heating indicator does not appear if you are grilling.

Thermal inertia in the oven can mean that the temperature shown may differ from the actual oven temperature.

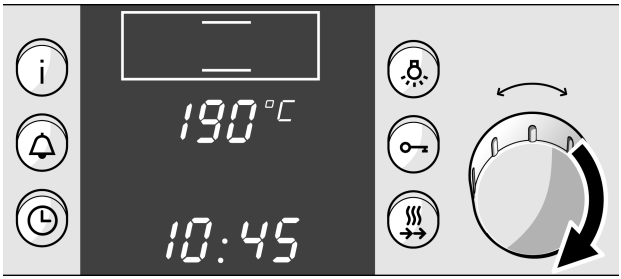
If the oven is to switch off automatically

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

1. Select the desired type of heating using the function selector.
The default value for this type of heating appears in the temperature display.



2. Use the rotary knob 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 rotary knob.

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.
Switch off the function selector.

Changing the setting

Press the ◷ clock button. Use the rotary knob to change the cooking time.

Cancelling the setting

Switch off the function selector.

Calling up the settings

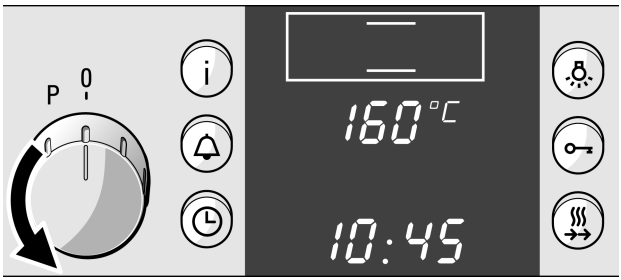
To call up the end time →I or time ◷: Press the ◷ clock button until the relevant symbol flashes. The value called up will then appear for a few seconds.

If the oven is to switch on and off automatically

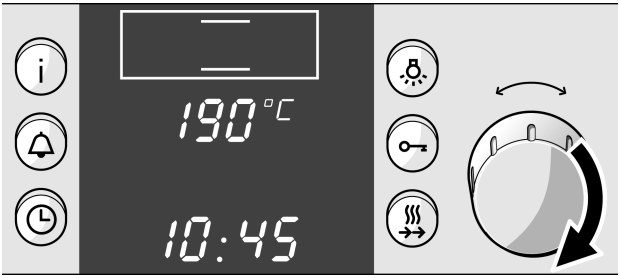
Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.

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

1. Select the desired type of heating using the function selector.
The default value for this type of heating appears in the temperature display.



2. Use the rotary knob to set the temperature or grill setting.



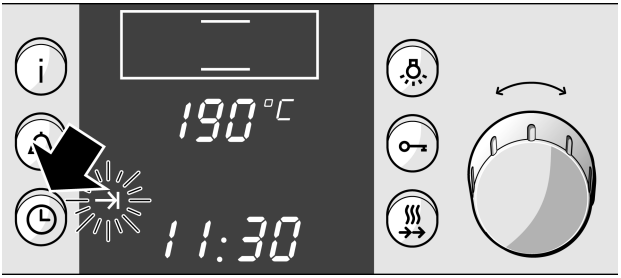
3. Press the ◷ clock button. The cooking time symbol I→I will flash.



4. Set the cooking time using the rotary knob.

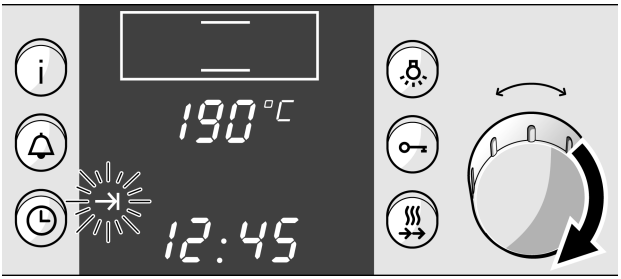


5. Press the ◷ clock button until the →I end symbol flashes.
In the display you will see the time when the meal will be ready.



6. Use the rotary knob 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. 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.

Residual heat indicator

When you switch off the oven, the residual heat in the oven is indicated in the preheating indicator.
When all segments are lit, the temperature in the oven is approximately 300 °C.

The preheating indicator goes out when the temperature has fallen to approximately 60 °C.

Using the residual heat

You can keep food warm in the oven using the residual heat.

For meals with long cooking times, you may switch off the oven 5 to 10 minutes earlier. The residual heat will finish cooking the meal, thereby saving energy.

Rapid heating

This allows you to heat up the oven particularly quickly.

Suitable types of heating

= Top/bottom heating
= 3D hot air
= Intensive hot air
= Hot air grilling

Setting procedure

First set the oven.

Then press the rapid heating button .
The symbol lights up in the display.
The oven will heat up. The segments of the preheating indicator will light up.

The rapid heating process is complete

You will hear a short signal. The symbol will go out. Put your dish in the oven.

Cancelling the rapid heating function

Press the rapid heating button. The symbol will go out. The rapid heating process is cancelled.

Notes

The rapid heating function is interrupted if you change the type of heating.

The rapid heating function will not work if the temperature set is below 100 °C.
If the temperature in the oven is only slightly below the temperature set, the rapid heating function is not necessary. It will not switch on.

During the rapid heating phase, you can call up the current preheating temperature with the "Info **i**" button.

Automatic roasting

Using automatic roasting, you will be able to produce delicious braised meals, juicy roasts and tasty stews without the need for turning or basting the meat which, in turn, keeps your oven clean.

Ovenware

The automatic roasting function is only suitable for roasting in a covered dish. Only use a roasting dish with a suitable lid.

Suitable dishes

Suitable dishes are heat-resistant (up to 300 °C), glass or glass ceramic dishes.
Add more fluid when roasting in enamalled steel, cast–iron or pressed aluminium dishes. The food will brown more.
Please observe the instructions of the dish manufacturers.

High–grade steel dishes are only suitable in some cases. The food will not brown as much and the meat will not cook as well.

Unsuitable dishes

Dishes made of shiny aluminium, unglazed clay or dishes with plastic handles are not suitable.

Dish size

The meat should cover around two thirds of the base of the dish. This ensures that the meat juices turn out well.

There should be at least 3 cm between the meat and the lid. The meat may expand while roasting.

Preparing food

Select a suitable dish.

Weigh the fresh or deep-frozen meat, the fish or the vegetables if it is a vegetarian dish. You need this weight to adjust cooking times etc.

Close the dish with the lid. Place it on the wire grill at shelf position 2.

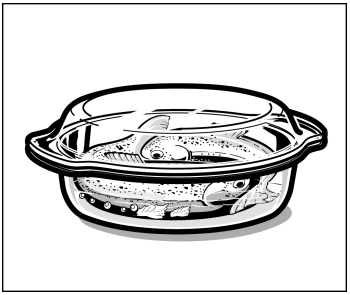
Meat

Add fluid to the empty dish if indicated in the roasting table. The base of the dish must be covered.

Season meat, place it in the dish and close with the lid.

Fish

Clean the fish and add lemon juice and salt to taste.



Steamed fish: Add the fluid, e.g. wine or lemon juice, to a depth of ½ cm.
Baked fish: Toss the fish in flour and coat with melted butter.

Note: Fish cooks best when placed in the “swimming position” in the dish.

Stew

You can combine different kinds of meat and fresh vegetables.

Cut the fish into bite-size pieces. Chicken pieces can be used without cutting them up.

Add double the amount of vegetables to meat. Example: Use between 0.5 kg and 1 kg fresh vegetables for 0.5kg meat.

Programs

Always put the meal into the cold oven.

Fresh meals	Use for	Program number	Weight range	Add liquid
Roast beef joint	Spare ribs, shoulder, sides, braised marinated beef	01	0.5-3.0 kg	Yes
Roast beef	Roast beef, spare rib	02	0.5-2.5 kg	No
Roast beef, rare	Roast beef, spare rib	03	0.5-2.5 kg	No
Roast pork	Neck, collar, sides, thick flank, fillet	04	0.5-3.0 kg	Yes

Fresh meals	Use for	Program number	Weight range	Add liquid
Roast pork with crackling	Shoulder with rind, belly	05	0.5-2.0 kg	No
Roast veal	Shoulder, shank, thick flank, topside, stuffed breast of veal	06	0.5-2.5 kg	Yes
Leg of lamb	Boned	07	0.5-2.5 kg	Yes
Poultry	Chicken, duck, goose, baby turkey	08	0.5-2.5 kg	No
Drumsticks	Chicken, turkey, duck, goose drumsticks	09	0.3-1.5 kg	No
Turkey breast	Turkey breast, fillet	10	0.5-2.5 kg	Yes
Mutton, venison	Shoulder, neck, breast	11	0.5-2.5 kg	Yes
Pork loin, venison, small game	Leg of venison, leg of hare	12	0.5-3.0 kg	Yes
Meat loaf	Beef/pork meatloaf	13	0.3-3.0 kg	No
Stews	Roulade, meat and vegetable stew, Szegedin goulash	14	0.3-3.0 kg	Yes
Fish, steamed	Trout, pike-perch, carp, whole cod	15	0.3-1.5 kg	Yes
Fish, roasted	Trout, pike-perch, carp, whole cod	16	0.5-1.5 kg	No

Frozen meals*	Use for	Program number	Weight range	Add liquid
Roast beef joint	Spare ribs, shoulder, sides	17	0.5-2.0 kg	Yes
Roast beef	Roast beef, spare rib	18	0.5-2.0 kg	No
Roast pork	Neck, collar, sides, thick flank, fillet	19	0.5-2.0 kg	Yes
Roast veal	Shoulder, shank, thick flank, topside, stuffed breast of veal	20	0.5-2.0 kg	Yes
Leg of lamb	Boned	21	0.5-2.0 kg	Yes
Drumsticks	Chicken, turkey, duck, goose drumsticks	22	0.3-1.5 kg	No

Frozen meals*	Use for	Program number	Weight range	Add liquid
Mutton, venison	Shoulder, neck, breast	23	0.5-2.0 kg	Yes
Venison, small game	Leg of venison, leg of hare	24	0.5-2.0 kg	Yes

* N.B. If preparing frozen meat, the end time cannot be set to a later time. The meat would thaw out before the program starts.

How long will the meal take to cook?

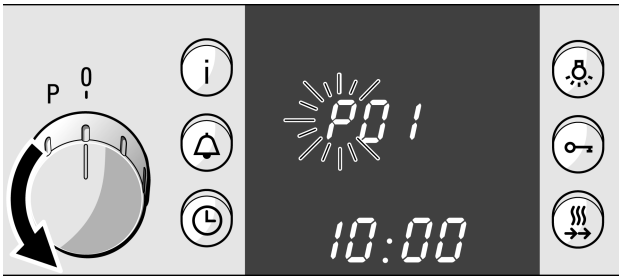
So that you know how long the meal will take to cook, make the settings as described in steps 1 to 4. The cooking time will appear in the display.
To interrupt the program: Switch off the function selector.

Setting procedure

1. Select the appropriate program from the roasting table.

Example:
Well-cooked roast beef, 1.2 kg

2. Turn the function selector until P appears in the temperature display.



3. Use the rotary knob to set the program number you require.

When the program has been adopted, the default value for the particular weight appears.



4. Turn the rotary knob to enter the weight.

The oven switches on after a few seconds. The time counts down in the display.



The cooking time has elapsed

A signal sounds. The oven switches off. Switch off the function selector.

Cancelling the program

Switch off the function selector.

The oven will switch on and off automatically

Only use fresh meat or fresh fish.

Do not leave the food to stand in the oven for too long. Meat and fish will spoil easily when not in the refrigerator.

1. Select the appropriate program from the roasting table.

Example:
Well-cooked roast beef, 1.2 kg, program 02, the meal will be ready at 12:15 pm.

2. Turn the function selector until P appears in the temperature display.

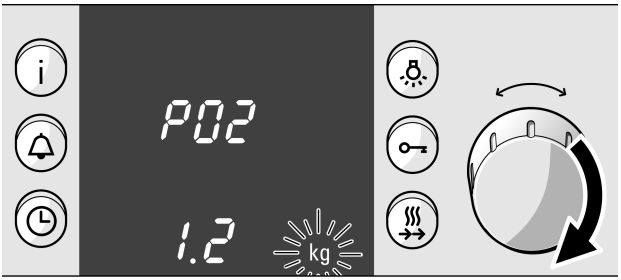


3. Use the rotary knob to set the program number you require.

When the program has been adopted, the default value for the particular weight appears.



4. Turn the rotary knob to enter the weight.



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



6. Use the rotary knob to set a later end time.

The setting is adopted after a few seconds. The end time is shown in the display. The →| end symbol lights up. The oven switches on at the appropriate time.



The cooking time has elapsed

A signal sounds. The oven switches off. Switch off the function selector.

Note

The set time counts down in the display.
To call up the remaining cooking time |→|, end time →| or time ◷: Press the ◷ clock button repeatedly until the relevant symbol appears.
To call up the weight: Press the **i** info button.

Tips for automatic roasting

The weight of meat or poultry is over the specified weight range	The weight range is deliberately limited. It is rare to find casserole dishes of sufficient size for cooking large pieces of meat. Cook large pieces of meat using top/bottom heating or hot air grilling.
The meat is good, but the juices are too dark	Use a smaller dish and more liquid.
The meat is good, but the juices are too clear and watery	Use a larger dish and less liquid.
The top of the roast is too dry	Use a casserole dish with a firmly fitting lid. Very lean meat stays more juicy if it is covered with bacon rashers.
While the meat is roasting, it smells as though it is burning even though the meat looks good	The roasting dish lid is not closed properly. Or the meat has risen and raised the lid. Always use a suitable lid. Ensure that there is a minimum distance of 3 cm between the meat and the lid.
You want to cook frozen meat	Season the frozen meat in exactly the same way as fresh meat. N.B. The end time cannot be set to a later time if cooking meat from frozen. The meat would defrost before the program starts.
You want to roast several chicken drumsticks or other poultry drumsticks at the same time	The drumsticks must be of approximately the same size. Enter the weight of the heaviest drumstick. Example: Two turkey drumsticks weighing 1.4 and 1.5 kg. Enter 1.5 kg.
You want to poach or bake several fish at the same time	The fish must be approximately the same size. Enter the total weight. Example: Two trout weighing 0.6 and 0.5 kg. Enter 1.1 kg.
You want to cook stuffed poultry	This method of cooking is not suitable for stuffed poultry. This is best cooked uncovered on the wire grill. Look up poultry in the table.
The meat in the stew is not sufficiently browned	Next time place the pieces of meat at the edge of the dish. Place the vegetables in the middle.
The vegetables in the stew are too hard	When cooking a stew, enter the weight of the meat. This ensures that the vegetables are crunchy. If you want the vegetables to be softer, enter the combined weight of the vegetables and meat.
You want to cook vegetarian stew	Only use firm vegetables, such as carrots, green beans, white cabbage, celery and potatoes. The smaller you cut the vegetables, the softer they will be. Cover the vegetables with liquid to prevent them from browning excessively.

You wish to use your stainless steel roasting dish	The stainless steel dish is only suitable to a certain degree. The shiny surface reflects much of the heat radiation. The meal will not brown as much and the meat will be less well done. If you use the stainless steel roasting dish: Remove the lid once the program has ended. Grill the meat at grill setting 3 for a further 8 to 10 minutes.

Sabbath setting

With the Sabbath setting, you can use top/bottom heating to keep the oven at a temperature of 85 °C for 73 hours.

During this time, you can keep meals warm without needing to switch the oven on or off.

Setting procedure

1. Set the function selector to P.
   P flashes in the display.
2. Use the rotary knob to select the P25 program.

If P lights up, the setting has been adopted. The duration counts down in the display. The oven switches off automatically after 73 hours.

The program has ended

A signal sounds. The I→I duration symbol flashes. Switch off the function selector to display the time again.

Cancelling the program

Switch off the function selector.

Notes

The buttons are locked once the program has started. It is not possible to call up or modify settings.

The oven light is lit during the entire program.

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 rotary knob.

The time selected is adopted after a few seconds. The ◷ symbol will go out.



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

Press the ◷ clock button and use the rotary knob to change the time.

Hiding the time

You can hide the time. To do this, you must change the basic setting. See the Basic settings section.

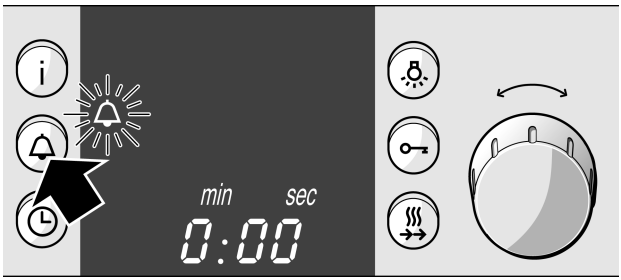
Timer

You can use the timer as a kitchen timer. It operates independently of the oven.
The timer has a special signal.
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 alarm time using the rotary knob.

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 rotary knob.

Cancelling the setting

Press the 🔔 timer button 3x.

The timer and cooking time count down simultaneously

The symbols light up. The timer period counts down visibly in the display.
To call up remaining cooking time I→I, end time →I or time ◷: Press the ◷ clock button until the appropriate symbol 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 the 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 🔔 *1* = approx. 10 seconds	Signal after cooking time or timer period has elapsed.	Signal duration *2* = approx. 1 min. *3* = approx. 4 mins.
Reset time I→I *2* = medium	Waiting time between the adjustment increments before the setting is adopted.	Reset time *1* = short *3* = long

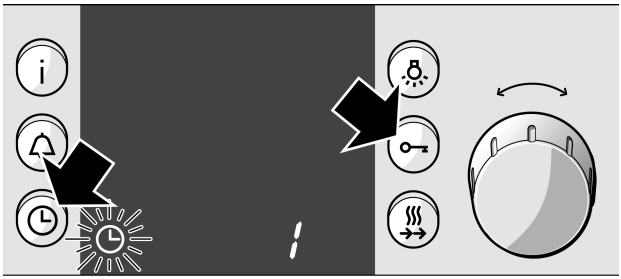
* Exception: The time is shown if the residual heat is displayed.

Changing the basic settings

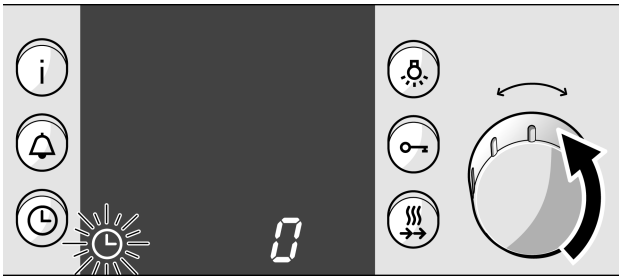
There must be no program set.

Example: Hiding the time

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

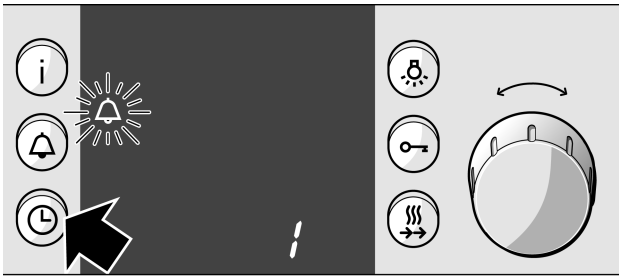


2. Use the rotary knob to change the basic setting.



3. Confirm with the ◷ clock button.

A 1 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.

Automatic time limiter

If you have forgotten to switch off the oven, the automatic time limiter will be activated. Oven operation will be interrupted. The time when this happens depends on the selected temperature or grill setting.

A 5 appears in the clock display when the oven is no longer heating up.

The heating function is interrupted until you switch off the function selector. The 5 will go out.
You can now reset the oven.

Cancelling the automatic time limiter

If you enter a cooking time, the oven will then switch off automatically.
The time limiter is cancelled.

Automatic self-cleaning

The oven is heated to approximately 500 °C. Any food residues from roasting, grilling and baking are burnt to ash.

You may choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	Low	approx. 1¼ hours
2	Medium	approx. 1½ hours
3	Intensive	approximately 2 hours

What you should know

For safety reasons, the oven locks automatically. You can only open the oven door again when the 🔒 locking symbol in the display goes out.

⚠ The exterior of the oven will become very hot. Make sure that nothing is placed against the front panel. Keep children at a safe distance.

Never attempt to open the oven during the self-cleaning process. The cleaning process may be interrupted.

Please do not attempt to push in the latch by hand.

You cannot switch the oven light on during automatic self-cleaning. The preheating indicator does not appear.

Before automatic self-cleaning

Remove unsuitable accessories and all ovenware from the oven.

⚠ Risk of fire. Loose food residue, grease and meat juices are flammable.
Wipe the oven and the accessories that are to be cleaned at the same time with a damp cloth.

Clean the oven door and along the edges of the oven around the seal. Do not scour the seal.

Make sure that the oven door is closed before you start cleaning.

Cleaning accessories at the same time

Insert the universal pan at level 2 to clean at the same time.
The wire shelfes are not suitable for self-cleaning.

⚠ Never leave non-stick dishes and trays in the oven during the automatic self-cleaning operation. The high temperatures damage the non-stick coating and poisonous gases are released.
There is a risk of serious damage to health.

Setting procedure

Example:
Cleaning level 3

1. Set the function selector to ▦.



2. Use the rotary knob to set the desired cleaning level.

Self-cleaning starts after a few seconds.



The cleaning time has elapsed

A signal sounds. The →| symbol flashes.

The 🔒 symbol lights up

The oven is hot and locked for safety reasons. The oven door will only open when the 🔒 symbol goes out. Only then should you switch off the function selector.

Calling up the cooking time and end time

To call up the remaining cooking time I→I or end time →I:
Press the ◷ clock button until the relevant symbol flashes.

Self-cleaning should switch on and off automatically

This enables you to make use of the cheaper off-peak electricity rates, for example.

Example:
Cleaning level 3, you want automatic self-cleaning to finish at 23:00.

1. Set the function selector to ▦.



2. Use the rotary knob to set the desired cleaning level.



3. Press the ◷ clock button repeatedly until the →I end symbol flashes.

The display shows when automatic self-cleaning will be finished.



4. Use the rotary knob to set a later end time.

The self-cleaning function switches on and off at the appropriate times. The clock reappears once self-cleaning has started.



The cleaning time has elapsed

A signal sounds. The →| symbol flashes. Switch off the function selector.

Cancelling the setting

Switch off the function selector.

Notes

The cleaning level can no longer be changed once the cleaning operation has been started.

When the oven has cooled

Wipe away any remaining ash from inside the oven using a moist cloth.

Note

Under normal use, it is usually sufficient to clean the oven every two to three months. You only require about 2.5 - 4.7 kilowatt hours for each self-cleaning process.

The special heat-resistant enamel and the shiny parts in the oven may become dull or discoloured over time. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

Care and cleaning

⚠ Do not use high-pressure cleaners or steam jets. There is a danger of short-circuiting.

Do not use caustic or abrasive cleaning agents. The surface could be damaged. If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

Cleaning agents

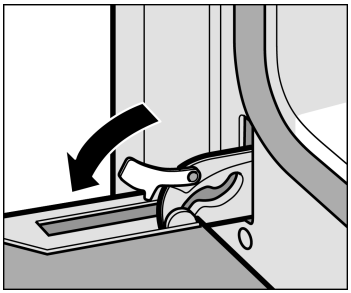
Appliance exterior	Use soapy water and dry with a soft cloth.
Cleaning the hob	Care: protective/care product for ceramic. Cleaning: e.g. CERA CLEN, cera-fix, Sidol for ceramic+steel; lemon juice or vinegar may also be used for water marks. Only clean the hob when it is cold or slightly warm to the touch. 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	Hot soapy water or a vinegar solution. For heavy soiling: only use oven cleaner in a cold oven. It is recommended that you use automatic self-cleaning.
Glass cover on the oven light	Hot soapy water.
Seal	Hot soapy water.
Door panel	Glass cleaner, the glass scraper should not be used for this purpose.
Plinth drawer	Hot soapy water.
Accessories	Soak in hot soapy water. Clean with a brush or sponge.

For ease of cleaning

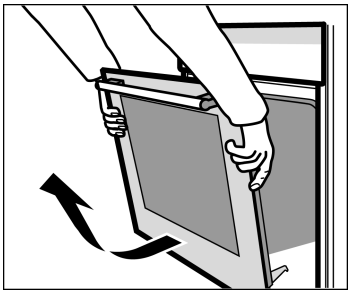
For ease of cleaning, you can switch on the oven light using the button and detach the oven door.

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.



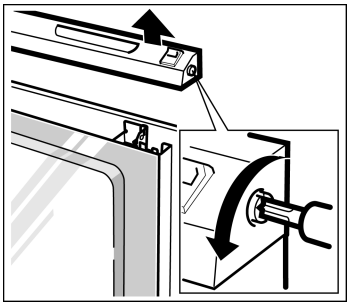
3. Half-close the oven door.
   With both hands, grip the door on the left and right-hand sides.
   Close the door a little more and pull it out.

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

Cleaning the oven door cover

The oven door cover can become discoloured. You must remove the cover in order to clean it.

Proceed as follows:



1. Open the oven door fully.
2. Unscrew the cover at the top of the oven door.
   To do this, undo the right and left-hand screws.
   Hold the inner glass steady with your hand.
   The glass tilts slightly forwards.
3. Remove the cover.

Make sure that the oven door is not closed while the cover is removed. The inner glass may be damaged.

Clean the cover with a stainless steel cleaning agent.

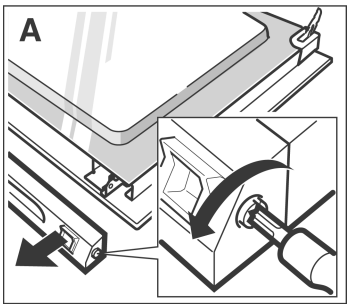
4. Replace the cover and fasten it.

5. Close the oven door.

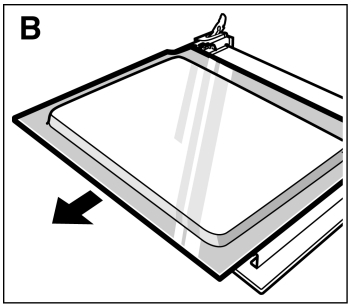
Removing the door panels

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

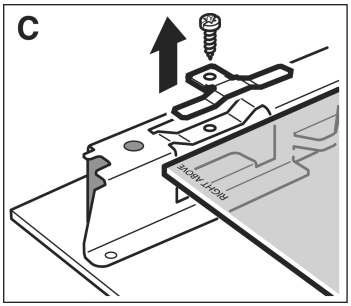
Removal



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. Raise the upper panel and remove it (Fig. B).



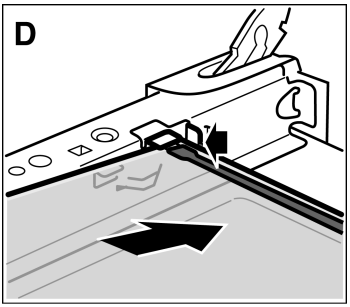
4. Unscrew the clips on the left and right and remove them (Fig. C). Remove the panel.
5. The seal at the bottom of the panel can be removed for cleaning. To do this, unhook the seal on the left and right.

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

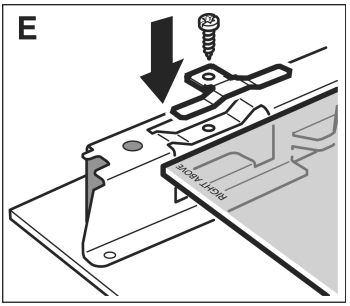
Do not use sharp tools or abrasive cloths or cleaners. The glass scraper should not be used for this purpose.

Installing

Before you insert the panel, replace the seal at the bottom of the panel.
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 again (Fig. E).
3. Slide in the top panel backwards at an angle.
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.

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.

The oven door cannot be opened. The function selector is set to ▦ and three zeros are flashing in the display.

Power cut. Switch off the function selector. Set the time and start automatic self-cleaning again.
If you do not wish to repeat automatic self cleaning, wait until the oven has cooled down to less than 300 °C.

The oven does not heat up, the type of heating selected cannot be set.

Dust on the contacts. Turn the function selectors round completely several times.

The oven does not heat up. A square appears in the temperature display.

The oven is in demo mode. Switch off the circuit breaker in the fuse box. Wait approximately 20 seconds. Switch on the circuit breaker again. Now press and hold the rapid heating button for 6 seconds within 2 minutes until the square disappears from the display.

Problem	Possible cause	Comments/remedy
A "5" appears in the clock display.	The automatic time limiter was activated.	Switch off the function selector.

Problem	Possible cause	Comments/remedy
The “Er 1” or “Er 4” error message appears in the clock display.	The temperature sensor has failed.	Contact the after-sales service.
The “Er 2” error message appears in the clock display.	Incorrect mains connection.	Switch off the fuses in the fuse box and connect the cooker properly.
The “Er 6” error message appears in the clock display. You have set self-cleaning.	The lock on the oven door is defective.	Switch off the function selector and call the after-sales service. All other oven functions can be used.
The oven door cannot be opened. The “Er 7” error message appears in the clock display.	The oven door release mechanism is faulty.	Contact the after-sales service.
The “Er 11” error message appears in the clock display.	A button has been pressed for too long or a button has jammed.	Press all buttons separately. If the error message remains, please contact the after-sales service.

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.
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.

Problem	Possible cause	Notes/remedial action
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

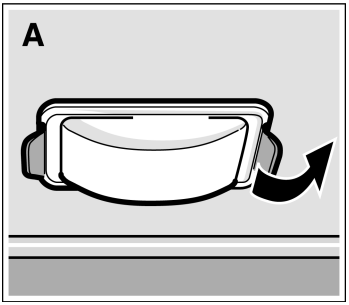
The hob is equipped with a fan that switches on automatically. It may also continue running once the hob has been switched off.

Replacing the oven light

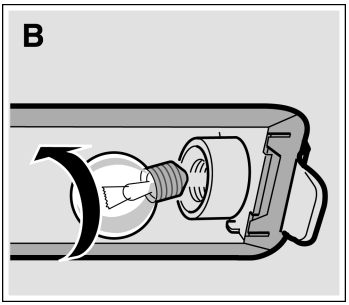
If the oven light fails, it must be replaced. 40 watt heat–resistant spare bulbs can be obtained from the after–sales service or specialist shops.
Only use these bulbs.

Method

1. Switch off the oven fuse in the fuse box.



2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do this, press back the metal tab with your thumb. Figure A.



4. Unscrew the bulb and replace it with one of the same type. Figure B.
5. Fit the glass cover back on. To do this, insert it on one side and press firmly on the other side. 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.

Brief description

Here you will find a brief description of the oven settings.
The individual sections of the instruction manual contain detailed explanations about how to make these settings.

Setting the time, e.g. after a power failure	◷ and 0:00 are flashing. 1. Press the ◷ clock button. 2. Set the time using the rotary knob.
Setting the hob	The ⏻ main switch must be switched on. 1. Touch + or - twice. 2. Set the desired heat setting with the + or - field.
Setting the oven	1. Use the function selector to set the type of heating. 2. Use the rotary knob to set the temperature or grill setting. To switch off: switch off the function selector.
If the oven is to switch off automatically	Make the settings as described previously. 3. Press the ◷ clock button. The I→I cooking time symbol flashes. 4. Set the duration (cooking time) using the rotary knob.
The oven switches on and off automatically	Make the settings as described previously. 5. Press the ◷ clock button until the →I end time symbol flashes. 6. Use the rotary knob to set a later end time.
Rapid heating	Suitable for Set the oven. Press the rapid heating button.
Setting automatic roasting	1. Select the program from the automatic roasting table. 2. Set the function selector to P. 3. Set the programme number using the rotary knob. 4. If kg flashes in the display, set the weight using the rotary knob.

Setting the program to switch on and off automatically	Make the settings as described previously. 5. Press the ◷ button repeatedly until the →I end time symbol flashes. 6. Use the rotary knob to set a later end time.
Setting the self-cleaning	1. Set the function selector to ▦ self-cleaning. 2. Set the cleaning level required using the rotary knob.
Self-cleaning is to switch on and off automatically	Make the settings as described previously. 3. Press the ◷ clock button repeatedly until the →I end time symbol flashes. 4. Use the rotary knob to set a later end time.
Set timer	1. Press the 🔔 timer button. 2. Set the alarm time using the rotary knob.
Sabbath switching	1. Set the function selector to P. 2. Use the rotary knob to set program P 25.
Childproof lock	Press the O-m key button until the O-m symbol appears.

Call up, change or delete

Calling up the setting	I→I cooking time, →I end, ◷ time: press the ◷ clock button until the relevant symbol appears. Weight for automatic roasting: press the i info button.
Making changes after starting the oven	Temperature or grill setting: possible at any time. Cooking time: press the ◷ clock button. Use the rotary knob to change the duration.
Making changes before starting the oven	Before starting the oven, all of the settings can be changed.
Cancelling the setting	Switch off the function selector
Changing the timer setting or time	Press the 🔔 timer button or the ◷ clock button. Change the time using the rotary knob.
Clearing the timer time	Press the 🔔 timer button 3 times.
Cancelling the signal	Timer time elapsed: press the 🔔 timer button. Cooking time elapsed: switch off the function selector.

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 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.

Place the cake tin on the wire shelf or on the universal pan.

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.

Note

Any unused accessories remove from the oven.

Baking on 1 level IPreheat oven every time.

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Victoria sandwich	Wire shelf + 2 x 20 cm tins	2		160-170	20-25
	Wire shelf + 2 x 20 cm tins	3		150-160	20-25
Light fruit cake	Wire shelf + high 20 cm tin	3		150-160	80-90
Rich fruit cake	Wire shelf + Ø 23 cm round tin or 20 cm square cake tin	3		130-140	180-190
Fruit crumble	Wire shelf + flat glass dish	3		180-190	35-40
	Wire shelf + flat glass dish	3		160-170	35-40
Sponge cake (fatless)	Wire shelf + baking tin (dark coated)	2		160-170	30-35
	Wire shelf + baking tin (dark coated)	3		160-170	35-40
Swiss Roll	Universal pan + swiss roll tin	2		190-200	10-15
	Wire Shelf + swiss roll tin	3		170-180	10-15
Tart (Apple Pie)	Universal pan + 20 cm plate or pie tin	2		190-200	55-60
	Universal pan + 20 cm plate or pie tin	2		180-190	55-60
Quiche	Wire shelf + flat glass dish	1		200-210	40-45
	Wire shelf + flat glass dish	3		180-190	40-45

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
(White) Bread	Wire shelf + loaf tin (900 g or 2 x 450 g)	2		210-220	25-30
	Wire shelf + loaf tin (900 g or 2 x 450 g)	3		190-200	25-30
Scones	Universal pan	3		190-200	15-20
	Universal pan	3		180-190	15-20
Cookies	Universal pan	2		170-180	10-15
	Universal pan	3		160-170	10-15
Small cakes	Universal pan + 12 cup tin	2		170-180	20-25
	Wire shelf + 12 cup tin	3		160-170	15-20
Jam tarts	Universal pan + 12 cup tin	2		200-210	15-20
	Wire shelf + 12 cup tin	3		180-190	15-20
Meringues	Universal pan	3		80-90	100-150
Pavlova*	Universal pan	3		150 100	Preheat 100-150
Soufflé	Wire shelf + 1,2 l soufflé-dish	2		170-180	40-50
	Wire shelf + 1,2 l soufflé-dish	3		170-180	40-50
Pie	Wire shelf + pie dish	2		190-200	45-50
	Universal pan + pie dish	3		170-180	45-50
Yorkshire Pudding	Universal pan + 12 cup tin	2		200-210	25-30
	Universal pan + 12 cup tin	3		200-210	20-25
Jacket potatoes	Universal pan	2		180-190	50-60
	Universal pan	3		160-170	60-70

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Pizza, homemade	Universal pan	2		230-240	15-20
	Universal pan	3		200-210	15-20

* Preheat at higher temperature, then reduce and insert food.

Multishelf Baking Preheat oven every time.

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Victoria Sandwich, 2 levels	Wire shelf + 2 x 20 cm tins and wire shelf + 2 x 20 cm tins	4 2		150-160	30-35
Scones, 2 levels*	Universal pan and wire shelf with baking tray	4 2		170-180	20-25
Cookies, 2 Levels	Universal pan and wire shelf with baking tray	4 2		160-170	15-25
Small Cakes, 2 levels**	Wire shelf + 12 cup tin and wire shelf + 12 cup tin	4 2		160-170	20-25
Meringues, 2 levels	Universal pan and wire shelf with baking tray	4 2		80-90	100-150
Jacket Potatoes, 2 levels	Wire shelf and wire shelf	4 2		160-170	60-75

* Place the baking tray far left on the wire shelf.

** Place the upper tin to the far right and the lower tin to the far left. The upper tin can be removed earlier.

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

Advice on roasting

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

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 shelf. If you are grilling just one piece of meat, it will turn out best if you place it in the centre of the wire shelf. You should also insert the universal pan at level 3. 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.

Roasting with Hot Air

We recommend a size of meat between 2 and 5 pounds.

Meat

Turn meat after half of cooking time

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min per 1 lb + add. Time
Beef rare	Universal pan with wire insert	1		190-210	15+30
Beef medium	Universal pan with wire insert	1		180-200	16+60
Beef well done	Universal pan with wire insert	1		170-190	16+80
Beef fillet, medium	Universal pan with wire insert	1		180-200	20+30
Lamb medium	Universal pan with wire insert	1		160-180	25+20
Lamb well done	Universal pan with wire insert	1		160-180	30+25
Pork well done	Universal pan with wire insert	1		180-200	35+35

Poultry

Turn poultry after half of cooking time.

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min per 1 lb. + add. time
Chicken, Duck, up to 6 pound	Universal pan with wire insert	1		170-190	15+30
Goose up to 10 pound	Universal pan with wire insert	1		150-170	17+20
Turkey, 6 to 16 pound (don't turn)	Universal pan with wire insert	1		170-190	10+20
Chops and chicken joints	Universal pan with wire insert	1		200-220	9+35

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Roast dinner / complete meal	Wire shelf and Universal pan with wire insert	4 2		180-190	90-100

If necessary: Bake apple pie for additional time on lower shelf position till bottom is done. Use a dark metal tin for better baking results.

Roasting with Hotair grilling

We recommend a size of meat between 2 and 5 pounds.

Meat

Turn meat after half of cooking time.

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min per 1 lb. + add. time
Beef rare	Universal pan with wire insert	1		220-240	24+5
Beef medium	Universal pan with wire insert	1		200-220	28+20
Beef well done	Universal pan with wire insert	1		180-200	30+50
Beef fillet, medium	Universal pan with wire insert	1		200-220	6+70
Lamb medium	Universal pan with wire insert	1		170-190	23+25
Lamb well done	Universal pan with wire insert	1		150-170	28+55
Pork well done	Universal pan with wire insert	1		180-200	10+110

Poultry Turn after ⅔ of cooking time.

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min per 1 lb. + add. time
Chicken, Duck, up to 6 pound	Universal pan with wire insert	1		200-230	14+30
Goose up to 10 pound	Universal pan with wire insert	1		160-180	18+30
Chops and chicken joints	Universal pan with wire insert	2		200-220	10+40

Grilling

Place the universal pan on level 3 to prevent soiling and smoking.

Food	Dish	Shelf position	Cooking method	Grill setting	Cooking time min
Meat steaks	Wire shelf and Universal pan	5 3		2 or 3	15-20
Bacon	Wire shelf and Universal pan	5 3		3	8-11
Sausages	Wire shelf and Universal pan	4 3		3	10-15
Fish	Wire shelf and Universal pan	4 3		2	10-20
Toast	Wire shelf and Universal pan	5 3		3	4-5

Tips for roasting and grilling

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 3D-hot air. This prevents the bottom of the roast from becoming too hot, thereby producing less steam.

Convenience Food

Cooking method

With the cooking method "pizza setting" it is not neccessary to preheat the oven.
Frozen Potato products should cover maximum 1 layer on the universal pan.

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Frozen pizza, 1 level	Universal pan	3		190-200	15-20
Chilled pizza, 1 level	Universal pan	3		190-200	15-20
Part-baked white bread, 1 level	Universal pan	3		180-190	15-20
French fries	Universal pan	2		200-210	20-25
Potato wedges	Universal pan	3		190-200	25-30
Croquettes	Universal pan	2		200-210	20-25
Apple pie, frozen	Universal pan	2		190-200	55-65
Apple pie, chilled	Universal pan	2		180-190	50-60

Other cooking methodes

Preheat oven every time.
Frozen Potato products should cover maximum 1 layer on the universal pan.

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Frozen pizza, 1 level	Universal pan	2 or 3		190-200	10-15

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Frozen pizza, 2 levels	Wire shelf and Wire shelf	4 2		180-190	15-20
Chilled pizza, 1 level	Universal pan	2 or 3		190-200	10-15
Part-baked white bread, 1 level	Universal pan	3		200-210	10-15
French fries	Universal pan	3		210-220	20-25
Potato wedges	Universal pan	3		200-210	20-25
Croquettes	Universal pan	3		180-190	20-25
Apple pie, frozen	Universal pan	2		180-190	55-65
Apple pie, chilled	Universal pan	2		180-190	55-60

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
Delicate frozen foods e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit etc.	Wire rack	2		20 °C
Other frozen foods* Chicken, sausage and meat, bread, bread rolls and other pastries	Wire rack	2		50 °C

* Cover frozen food with microwave foil. Place poultry onto the plate with the breast side down.

In the 30 to 60 °C range, the oven light remains switched off. This gives best control.

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 shelf 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 rotary knob 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

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 (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.
Baking	With top/bottom heating, maximum 200 °C, with 3D hot air or hot air, maximum 180 °C.
Biscuits	With top/bottom heating, maximum 190 °C, with 3D hot air or hot air, maximum 170 °C. Egg white and egg yolk reduce the formation of acrylamide.
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.

	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 food/fat 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 referring to EN/IEC 60350

Baking

Preheat oven if indicated. If no indication start from cold oven. Additional accessory is available at a specialist's shop.

Food	Dish and notes	Shelf position	Cooking method	Temp. ºC	Cooking time min
Shortbread	Baking tray	2		170-190	20-30
	Universal pan + baking tray	2+4		150-170	30-40
	Universal pan + 2 baking trays	2+3+5		140-160	35-45
Small Cakes	Baking tray	3		170-190	20-30
Small Cakes* (preheat oven)	Baking tray + universal pan*	2+4		150-170	25-35
	baking trays + universal pan*	2+3+5		140-160	30-40
Fatless sponge cake	Baking tin (dark coated)	2		160-180	30-40

Food	Dish and notes	Shelf position	Cooking method	Temp. °C	Cooking time min
Apple pie	2 wire shelves + 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

* When baking on two levels, use the universal pan provided, as the top shelf. When baking on three levels, use the universal pan as the bottom shelf.

** Place the tins diagonally on the accessory.

Grilling

Food	Dish and notes	Shelf position	Cooking method	Grill setting	Cooking time min
White bread (preheat oven 10 mins)	Wire shelf	5		3	1-2
Beefburger*	Wire shelf	4		3	25-30

* Place the universal pan on level 3 to prevent soiling and smoking. Turn the burgers over after 17-20 mins.

Notes