



**BOSCH**  
Invented for life



EN Instruction manual

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# Safety information

Read the instructions in this manual carefully. Keep the operation and installation instructions. The corresponding manual must be passed on to any subsequent owner.

This instruction manual is for use with both stand-alone ovens and oven-hob combinations. Read the instruction manual supplied with the hobs of oven-hob combinations to find out how their hob controls work.

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## Before installation

### Transport damage

Check the appliance after removing it from its packaging. Do not connect an appliance that has been damaged in transit.

### Electrical connection

Only an authorised technician may connect the appliance. The guarantee will be void if damage is caused by incorrect connection.

Before using the appliance for the first time, you must ensure that your domestic electrical system is earthed and meets all the current safety regulations. An authorised technician should install and connect your appliance.

Use of this appliance without an earth connection or if incorrectly installed can cause serious injuries (i.e. an injury or death from electrocution), although this is very rare.

The manufacturer accepts no responsibility for any malfunction or damage which is caused by unsuitable electrical installations.

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## Information for your safety

This appliance is intended for domestic use only. 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.

Never let children play with the appliance.

### Oven door

The oven door must remain closed when the oven is switched on. As a precaution, we recommend that you keep the oven door closed even when the oven is switched off.

### Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.

Never store combustible items in the cooking compartment.

Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding

Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.  
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

### **Hot accessories and ovenware**

There is a risk of burns.  
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

### **Incorrect repairs**

There is a risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.  
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

### **Enhanced safety for the door**

With certain recipes which require extended use of the oven at high temperatures, the oven door may become extremely hot.

If you have small children at home, keep an eye on them while the oven is on.

A safety device which prevents direct contact with the oven door is also available. This optional accessory ( 671383) may be obtained from our Technical Assistance Service.

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## Items that may damage the appliance

### **Accessories, pans, film, greaseproof paper or aluminium foil on the oven floor**

Do not place any accessory on the oven floor. Do not cover the oven floor with any type of film or paper. Do not place any cookware on the oven floor if the temperature is set at more than 50°C. It will get too hot. Oven and cooking times will be inaccurate and the enamel will be damaged.

### **Water in a hot oven**

Do not pour hot water into a hot oven. Steam will be produced. The resulting changes in temperature may damage the enamel and/or accessories.

### **Liquid foods**

Do not keep liquid foods for an extended period inside the oven with the door closed. This would damage the enamel.

### **Fruit juices**

Do not overfill the tray when baking pies containing juicy fruits. Fruit juice spilling from the tray will cause stains that will be impossible to remove. Use the deep enamel tray whenever possible.

### **Leaving the door open when the oven is cooling down**

The oven must only be left to cool with the door closed. Even if the oven door is left only slightly open, the fronts of nearby kitchen units may be damaged over time.

### **Dirty oven seal**

A very dirty oven seal will prevent the oven door from remaining properly closed during operation. The fronts of nearby kitchen units may be damaged. Keep the oven door seal clean at all times.

### **The oven door as a support surface**

Do not rest or sit on the oven door when it is open. Do not place any cookware or accessory on the oven door.

## Moving the appliance

Do not use the door handle to move or secure the appliance;

- the handle cannot take the weight of the appliance and may break
- the glass panel of the oven door might move, causing a misalignment between the front panel and the glass panel.

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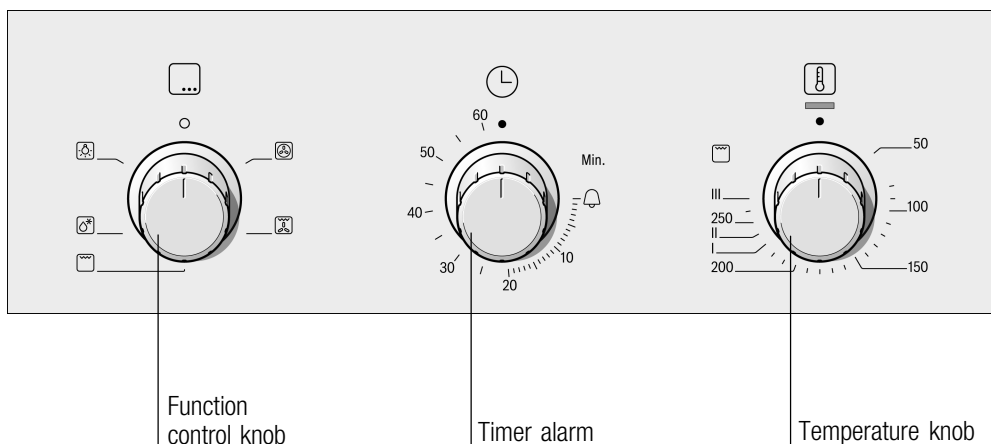
# Your new oven

We will now describe your new oven. This chapter explains the functions of the control panel and its individual elements. Information is also provided about the oven's accessories and internal components.

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## Control panel







A general overview of the control panel. Elements may vary according to model.





## Function control knob

The function control knob is used to select the type of heating.



Setting	Use
 Zero	The oven is turned off.
 Hot air*	For cakes and pastries. These can be baked on two levels. A fan located on the rear wall of the oven disperses the heat evenly.
 Grill with hot air	For roasting joints of meat, poultry and fish. The grill heating element and the fan switch on and off alternately. The fan circulates the heat generated by the grill around the food.
 Grill, large surface area	For grilling steaks, sausages, and fish and toasting bread. The entire surface below the grill heating element is heated.
 Defrosting	Defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the hot air around the food.
 Light	For turning on the oven light.

\* Type of heating used to determine the appliance energy efficiency rating according to EN50304.

Once a type of heating has been selected the oven light is turned on.

## Timer alarm

The timer can be programmed for periods of up to 60 minutes. It operates independently of the other oven settings.

Setting	Meaning
 Zero setting	The timer is off.
Min. End of programmed time	Light that appears when the time programmed on the timer has elapsed.
 - 60 Graduations in minutes	Times.

## How to programme the timer

Turn the timer to the right until the desired time is reached.

A limit stop is located after 60 min. Do not turn the knob any further.

## Once the time has elapsed


Once the time has elapsed a beep will sound.



Turn the control knob to the zero position.

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## Temperature knob

The temperature knob is used to select the temperature or the grill power level.

Setting		Meaning
●	Zero setting	The oven does not heat up
50-270	Temperature range	The temperature inside the oven in °C
I, II, III	Grill power levels	The grill settings for the grill, large area  I = level 1, low II = level 2, medium III = level 3, high

When the oven heats up the indicator light on the temperature knob comes on. This light goes off when the oven reaches the required temperature. The indicator light does not come on with the light  or the defrosting function .



If grilling for more than 15 minutes, turn the temperature knob to the low setting.

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## Oven interior

### Fan

A fan and a light are fitted inside the oven.

The fan can be turned on and off as necessary. The hot air escapes through the top of the door. Please note: Do not cover the vent. The oven could overheat.

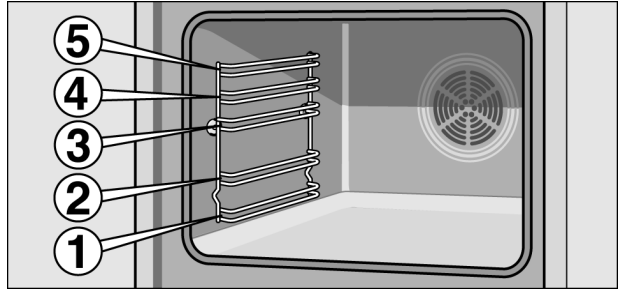
### Light

The oven light remains on until the oven is turned off. However, the light can be turned on without the oven being on by setting the function control knob to .

## Racks

Racks may be positioned in the oven at 5 different heights.

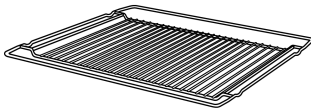
Up to 2/3 of a rack may be pulled out without it tipping over. This makes it easy to remove food.



Racks may deform as they heat up. Once they have cooled, the deformation disappears and their operation is unaffected.


Your oven is supplied with only some of the following accessories.

You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.



### Shelf

For pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.

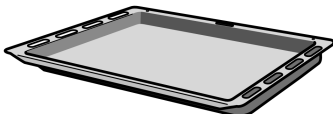
Put the shelf in the oven so that it is curving downwards .



### Flat enamel baking tray

For cakes and biscuits.

Place the baking tray in the oven with its raised lip facing the door.



### Deep enamel baking tray

For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.

Place the deep enamel baking tray in the oven with its raised lip facing the door.

## Special accessories

Special accessories may be purchased from a specialist retail outlet or the Technical Assistance Service.

The availability of special accessories varies from country to country. Consult your purchase documentation.

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Enamel baking tray HEZ 361000	For cakes and biscuits.
Universal pan HEZ 362000	For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.
Shelf HEZ 364000	For kitchen pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.
Glass tray HEZ 366000	Deep glass dish. Ideal as a serving dish.
Pizza tray HEZ 317000	Ideal for pizza, frozen foods, round or large cakes. The pizza tray may be used instead of the universal pan. Place the tray on the shelf and follow the indications in the tables.
Metal casserole dish HEZ 26000	The casserole dish may be used on the roasting areas of the ceramic hob. It is ideal when using cooking sensors and for automatic roasting. The casserole dish is enamelled on the outside and has a non-stick internal coating.
Glass casserole dish HEZ 915001	The glass casserole dish is ideal for preparing stews and foods that need browning in the oven. It is particularly suitable for automatic roasting.
Three racks for complete removal of cookware HEZ 338356	Three heights 1, 2 and 3 ensure that accessories can be fully removed without them tipping over.

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# Before using your oven for the first time


The steps that must be followed before using your oven for the first time are shown below. First read the chapter entitled *Safety Information*.

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## Heating the oven

To remove the "new" smell, heat the oven empty with the door closed. The most effective option is to heat the oven for one hour with the top and bottom heating elements  set at 240°C.

Check that no packaging has been left inside the oven.

1. Select top and bottom heating  using the function control knob.
2. Select 240°C with the temperature knob.

Turn the oven off after one hour. To do this, turn the function control knob to zero.

---

## Cleaning the accessories

Before using the accessories for the first time, clean them thoroughly using a cloth, hot water and a little soap.

# Setting the oven

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

The correct type of heating and temperature for many dishes can be found in the “Tables and tips” section.

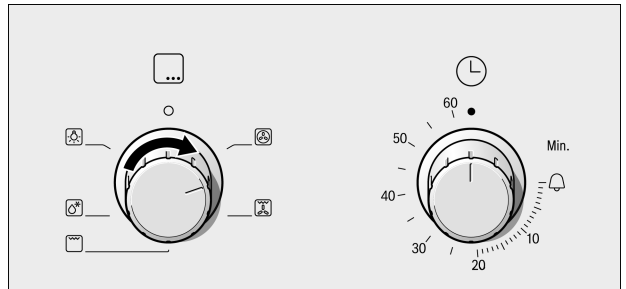
## Note

It is recommended that you preheat the oven before putting food in to avoid excess condensation on the glass.

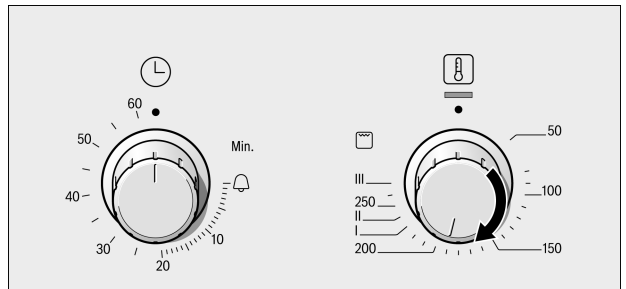
## Type of heating and temperature

Example in the picture: top and bottom heat at 190°C

1. Select the type of heating using the function control knob.



2. Select the temperature or grill power level with the temperature knob.



The oven starts to heat up.

**Turning off the oven**

Set the function control knob to the zero position.

**Altering the settings**

The type of heating and the temperature and grill power levels may be altered at any time using the corresponding control knob.

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## Care and cleaning

If cleaned and properly cared for, your oven will keep its bright appearance and operating performance for many years to come. Advice on how to care for and clean your oven is provided below.

**Suggestions and warnings**

Different colours may be seen in your front panel due to the various materials used in its manufacture, such as glass, plastic and metal.

Dark patches in the door's glass panel may seem to be dirt but they are in fact reflections from the oven light.

Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation.

The edges of thin baking trays may not be completely enamelled. They may therefore feel slightly rough, although their corrosive protection will be unaffected.

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## Cleaning products

Follow the information provided in the table to avoid damaging the various oven surfaces by using unsuitable cleaning products.

Do not use:

- abrasive or acidic cleaning products,
- scourers or hard sponges,
- high-pressure or steam cleaners.

Wash new cloths thoroughly before use.

<b>Zone</b>	<b>Cleaning products</b>
Front panel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth.
Stainless steel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these. Special products for the care of stainless steel and which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot water and a little soap: Clean with a dishcloth.
Seal (do not remove)	Hot water and a little soap: Clean with a dishcloth. Do not rub.
Wire shelves	Hot water and a little soap: Soak them clean using a dishcloth or a brush.
Accessories	Hot water and a little soap: Soak them clean using a dishcloth or a brush.

**To clean the oven's  
enamelled bottom and  
walls**

Use a cleaning cloth and hot water with a little soap or vinegar.

If very dirty, use a fine steel scourer or a special oven cleaning product. These must only be used on a cold oven.




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## Light

### Connecting the oven bulb

The oven light can be turned on manually to facilitate cleaning.

Turn the function control knob to the  position.

The light will come on. The temperature knob must be turned off.

### Turning the oven light off

Turn the function control knob to the 0 position.

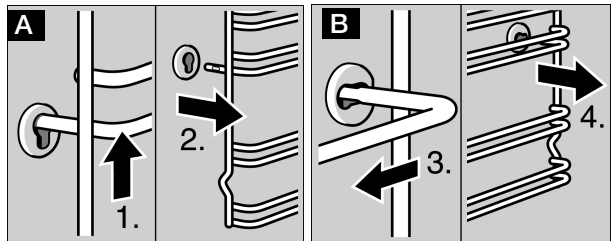
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## Unhooking and inserting the wire shelves

### Unhooking the wire shelves

Wire shelves can be removed for cleaning. The oven must be cold.

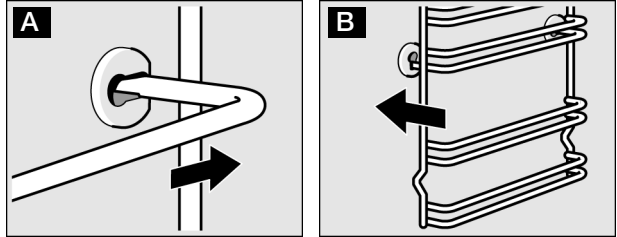
1. Lift the wire shelf from the front
2. and unhook it. (figure A)
3. Then pull the wire shelf completely.
4. and remove it. (figure B)



Clean the wire shelves with detergents and a sponge. The use of a brush is recommended for stubborn stains.

## Inserting the wire shelves

1. First insert the wire shelf in the rear groove by pushing it back slightly (figure A)
2. Then insert it in the front groove. (figure B)



Wire shelves can be adjusted on the left and right hand side. They must always curve downwards.

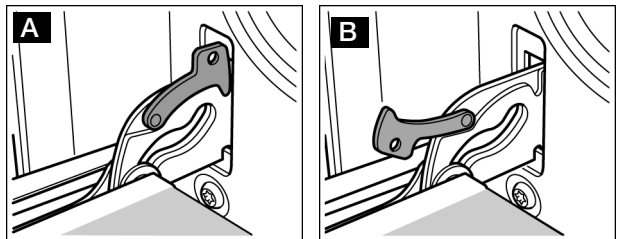
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## Unhooking and hanging the oven door

The front panel can be unhooked to facilitate removal of the oven door and cleaning of the glass panels.

The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A).

Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing.

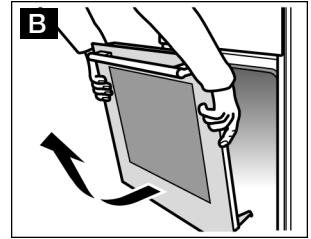
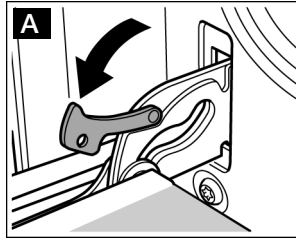


Risk of injuries. The hinges may close suddenly if they are not locked in position by the lever.

Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open.

## Unhooking the door

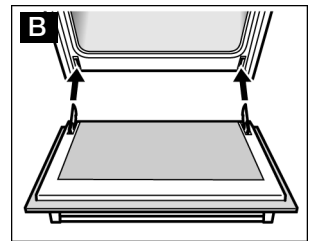
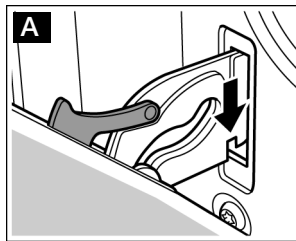
1. Fully open the oven door.
2. Remove both locking levers located on the right and left hand sides. (Figure A)
3. Fully close the oven door as far as its limit stop. (figure B)  
Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



## Hanging the door

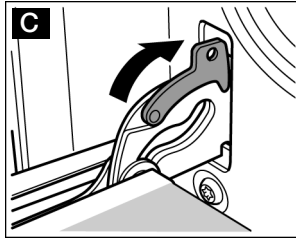
Rehang the door by following the same steps but in reverse order.

1. When rehangng the door, check that both hinges are positioned exactly inside their respective openings. (Figure A)
2. The bottom groove of the hinge must fit snugly on both sides. (Figure B)



The door may be left crooked if the hinges are not mounted properly.

3. Reclose the locking levers.  
(figure C)  
Close the oven door.



Risk of injuries. Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close.  
Notify the Technical Assistance Service.

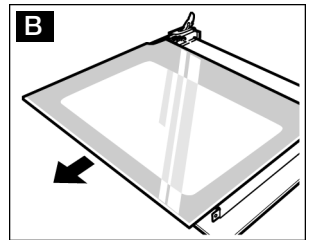
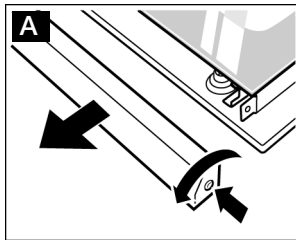
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## Fitting and removing the glass panels

### Removing

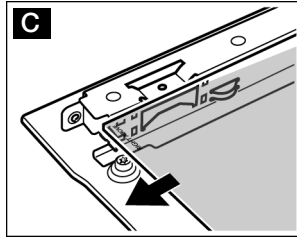
The glass panels of the oven door can be removed to facilitate cleaning.

1. Unhook the oven door and position it on a cloth with its handle pointing downwards.
2. Unscrew the cover in the top of the oven door. To do this, first loosen the screws on the left and right hand sides. (Figure A)
3. Lift and remove the top glass panel. (Figure B)



In doors with three glass panels, the following step will also be necessary:

4. Remove the glass panel. (Figure C)



Clean the glass panels using a glass cleaning product and a soft cloth.

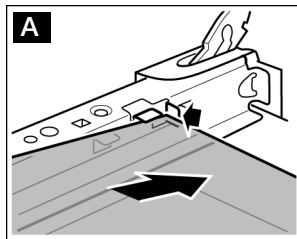
Do not use abrasive or corrosive cleaning products, glass scrapers, or hard metal scourers, as these could damage the glass.

## Reassembly

Follow steps 2 to 4 with doors that have two glass panels.

1. Insert the glass panel by tilting it backwards. (Figure A)

Check that the words "Right above" are on the top on the right-hand side.



2. Insert the top glass panel by tilting it backwards. Ensure that its smooth surface is facing outwards.
3. Fit and tighten the screws on the cover.
4. Hanging the oven door.

**Once the glass panels have been correctly fitted, the oven is ready to use.**

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# Troubleshooting

Quite often, when there is a malfunction, it is merely a case of a small irregularity which is easy to rectify. Before contacting the Technical Assistance Service, try to determine the cause of the fault using the following table.

---

## Troubleshooting table

<b>Malfunction</b>	<b>Possible cause</b>	<b>Solution/advice</b>
The oven does not work.	The fuse has blown.	Check the condition of the fuse in the circuit breaker.
	Power failure.	Check that the light in the kitchen and other household appliances are working.

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Risk of electric shock.  
Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the Technical Assistance Service.

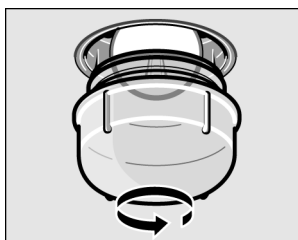
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## Changing the light bulb at the top of the oven

The oven light bulb must be replaced if damaged. Replacement heat-resistant light bulbs are available from the Technical Assistance Service or from specialist retail outlets. Only use lights obtained from the above.



1. Risk of electric shock!  
Switch the appliance off at the mains. Ensure that it has been switched off.
2. Place a dishcloth into the cold oven to avoid damage.
3. Remove the protective glass panel by unscrewing it to the left.



4. Replace the light bulb with a similar one.
5. Replace the glass protective glass panel.
6. Remove the dishcloth and switch the oven back on at the mains.

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## Protective glass panels

Damaged protective glass panels must be replaced. Protective glass panels may be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number.

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# Technical Assistance Service

Our Technical Assistance Service is available for repairs to the appliance, to provide spare parts or accessories, and to answer any queries in connection with our products or services.

The Technical Assistance Service contact details are provided in the attached documentation.

## Product number and production number

When contacting our Technical Assistance Service, please quote the appliance's product number (E) and production number (FD).

The specifications label with the corresponding numbers can be found on the right-hand side of the oven door.

To save you any inconvenience in the future, we recommend that you record the details for your appliance and the telephone number of the Technical Assistance Service in the boxes below.

Product number.	FD N.º:
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Technical Assistance Service ☎
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# Energy-saving and environmental protection tips

In this chapter we offer you some advice about how to save energy when baking or roasting and how to properly dispose of the appliance.

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## Saving energy

Preheat the oven only if this is required by a recipe or is indicated in the tables.

Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat.

Open the oven door as little as possible when cooking, baking or roasting.

When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake. Two rectangular baking tins may also be inserted at the same time.

In the case of long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat.

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## Environmentally-friendly disposal of waste



Dispose of packaging with the environment in mind.

This appliance is identified according to the Waste Electrical and Electronic Equipment Directive WEEE 2002/96/EC.

This directive defines the framework for the recycling and reuse of appliances used in the EU territory.

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# Tables and suggestions

This provides details of a range of dishes and the ideal settings for their preparation. This table also provides information about which accessories to use and at which height they should be used. There is also advice on which pans to use, food preparation guidelines, and suggestions on what to do if things go wrong.

If you wish to use your own recipe, as a guide, you can use a similar one listed in the cooking table.

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## Cakes and pastries

### Baking tins

Ideally, dark-coloured metal baking tins should be used. For thin, light-coloured tins or glass dishes, the hot air function must be used. Even so, the cooking time will be longer and the cake will not brown the same.

Always place baking tins on shelves.



















### Tables

The cooking times in the table below have been calculated for use without preheating the oven. This will help you to save energy. If the oven has been preheated, the cooking times indicated can be reduced by 5 to 10 minutes.

Consult the tables to determine the most suitable type of heating for the type of cake or pastry in question. Oven temperature and cooking time depend on the number of items and the consistency of the mix. For this reason the cooking tables will always provide approximate cooking times. Start with the lowest figure. The items will be more evenly browned at a lower temperature. A higher temperature can always be used next time, if necessary.








Additional information may be found in the section entitled "Baking tips" which is below the tables.

## Baking on 1 level

Food	Dish	Shelf position	Cooking method	Temp. °C	Time, minutes
Victoria sandwich	20 cm tin	1		160	20-30
Light fruit cake	20 cm tin	2		160	80-90
Fruit crumble	Glass dish	3		160	35-45
Jam tarts*	12 hole bun tin	1		180	15-20
Yeast cookery* (f.ex. Pizza)	Baking tray	2		180	20-30
Tarts	20 cm plate or pie tin	3		190	40-50
Quiches	Glass dish	3		180	40-50
Swiss Roll*	Swiss roll tin	2		170	10-12
Rich Biscuits	Baking tray	1		170	15-20
Soufflés*	1,2 l soufflé dish	3		170	40-50
Pies	Pie dish	3		180	45-55
Rich fruit cake	Ø 23 cm round tin or 20 cm square cake tin	2		140	180-190
Meringues	baking tray	3		80	100-150
Pavlova	baking tray	3		130*+ 100	90-100
Jacket Potatoes	baking tray	2		160	60-70
Bread	loaf tin (900 g or 2 x 450 g)	1		200	25-35
Scones*	baking tray	1		180	15-20
Yorkshire Pudding*	12 hole bun tin	3		180	25-35

\* Preheat oven

## Baking on 2 levels

Food	Dish	Shelf position	Cooking method	Temp. °C	Time, minutes
Victoria sandwich	20 cm tin	2+3		160	35-40
Scones*	2 baking trays	2+3		170	20-30
Jacket potatoes	wire racks	2+3		160	60-75
Biscuits	2 baking trays	2+3		170	20-25
Small Cakes*	2 baking trays	2+3		160	25-35
Meringues	2 baking trays	2+3		80	100-150
Full meal	wire racks	2+3		180	75-85

\* Preheat oven.

\*\* When baking on two levels, use the backing tray provided.

Additional baking trays may be obtained as optional accessories from specialist shops.

## Practical cooking tips and suggestions

**If you want to use your own recipe.**

You can use a similar one listed in the cooking table.

**How to check if your sponge cake is ready.**

Ten minutes before the end of the cooking time indicated in the recipe, test the thickest part of the cake with a thin wooden skewer. The cake is ready when the skewer comes out clean, with no traces of cake batter left on the skewer.

**The cake is too flat.**

Next time, try using less liquid or reduce the oven temperature by 10 degrees. Ensure you mix the batter according to the times given in the recipe.

**The cake has a peaked centre, but the edges have shrunk.**

Do not grease the tin. Once the cake is ready, use a knife to carefully remove it from the tin.

**If the cake is too brown on top.**

Position the cake deeper in the oven, reduce the oven temperature and bake it for longer.

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**The cake is too dry.**

Use a skewer to make small holes in the finished cake. Pour a few drops of fruit juice or alcohol over the cake. Next time, increase the oven temperature by 10 degrees and reduce the cooking time.

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**The bread or cake (fruit cake, for example) looks fine on the outside but still has soft (soggy) areas inside.**

Next time, use less liquid and leave the product for a little longer in the oven, at a lower temperature. The bases of cakes with juicy toppings should be baked first on their own. Then sprinkle chopped almonds or breadcrumbs on the base before adding the topping. Follow the recipe and observe the cooking times.

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**Biscuits are not evenly browned.**

Choose a lower temperature; the cakes will have a more uniform colour. Overhanging greaseproof paper may also affect air circulation. Always trim it to fit the baking tray.

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**Products have been baked on different levels. Cakes on the upper tray are darker than those on the lower tray.**

Always use the hot air function when baking products on different levels. Although several baking trays may be placed in the oven at the same time, this does not mean that they will necessarily all be ready at the same time.

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**Baking moist cakes produces condensation.**

Condensation may form when baking. Some of this moisture may evaporate via the door handle, and droplets of condensation may form on the control panel or on the front of nearby kitchen units. The oven is physically designed with this in mind.

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## **Meat, poultry, fish**

**Ovenware**

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

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

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

**Advice on roasting**

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

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

Meat should be turned half way through the cooking time.

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

## Advice on grilling

Always close the oven door when grilling.











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

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





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

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

## Roasting

Food	Shelf position	Cooking method	Temp. °C	Cooking time min per 1 lb.
Beef rare	1		210-230	10+15
Beef medium	1		210-230	15+20
Beef well done	1		200-220	20+25
Beef fillet	1		200-220	15+20
Lamb medium	1		160-180	20+20
Lamb well done	1		160-180	25+25
Pork	1		190-210	30+30
Chicken, Duck, Goose and Turkey up to 5 kilo	1		140-180	20+20
Large Turkey	1		160-180	13+13
Chops and chicken joints	2		180-210	25

## Grilling

Food	Shelf position	Cooking method	Grill setting	Cooking time min per 1 lb.
Meat steaks, bacon	5		2 or 3	12-22
Sausages and Fish fingers	4		3	15-20
Fish	4		2	10-20
Toast	5		3	4-5

## Practical tips for grilling and roasting

**No information is provided in the guidance table for the weight of the meat that I wish to roast.**

Programme the nearest weight below the weight of your joint and increase the cooking time.

**How can I check that the meat is ready?**

Use a meat thermometer (available from specialist shops) or use the "spoon test". Press down on the meat using a spoon. If the meat feels firm when pressed, it is ready; if not, give it a little longer in the oven.

**The meat looks too dark and the outside is burned in several places.**

Check that you have selected the correct height and temperature.

**The meat looks fine, but the juices have burned.**

Next time, use a smaller dish or add more liquid.

**The meat looks fine, but the juices have not browned and look watery.**


Next time, use a larger dish or add less liquid.

## Defrosting

Remove the food from the packaging, put it in a suitable container and place it on the shelf.

Follow the food manufacturer's instructions on the packaging.

The defrosting times will depend on the nature and amount of food concerned.

Food	Accessories	Level	Type of heating	Temperature °C
<b>Frozen food*</b> for example, cream cakes, custard tarts, chocolate or sugar-coated cakes, fruit, chicken, sausages and meat, bread, rolls, pies and other pastries	Shelf	2	 *	The temperature control knob is not used.





\* Cover frozen foods with cling film suitable for microwaving. Pieces of poultry should be positioned with the breast-side down.

## Drying

Use only fruit and vegetables that are in perfect condition and wash them thoroughly first.

Drain well and dry thoroughly.

Cover the enamel tray and shelf with special baking parchment or greaseproof paper.

Food	Level	Type of heating	Temperature °C	Time, in hours
600 g of sliced apples	2+3		80	approx. 5
800 g of pears cut into chunks	2+3		80	approx. 8
1.5 kg of cherries	2+3		80	approx. 8-10
200 g of fresh herbs	2+3		80	approx. 1½ hours

### Note

If the fruit or vegetables contain a lot of juice or water, they will have to be turned over several times. Once dried, remove them from the paper immediately.



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