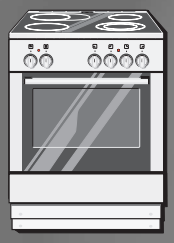


HLN 424120V



en Instruction manual

BOSCH

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.

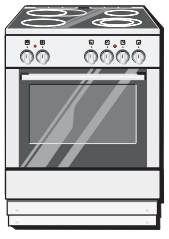
The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

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 424120 V

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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 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, sensorially 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 flammable objects on the hob or store them 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 glass ceramic

⚠ If there are fractures, flaws or cracks in the glass ceramic, there is a risk of electric shock.
Switch off the appliance and do not use the hob again. Call 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, remove the fuse from the fuse box. Call after-sales service.

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, especially with enamel and aluminium pans.

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 damage the hob. Remove spills immediately with a glass scraper. Caution The blade is sharp.

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

Damage to the oven

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

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

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

Do not stand or sit on the open oven door.

Damage to the plinth drawer

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

Damage to the front of adjacent cabinets

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

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

Installation and connection

Electrical connection

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

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

For the installer

Safety precautions

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

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

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

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

Levelling the cooker

Always place the cooker directly on the floor.

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

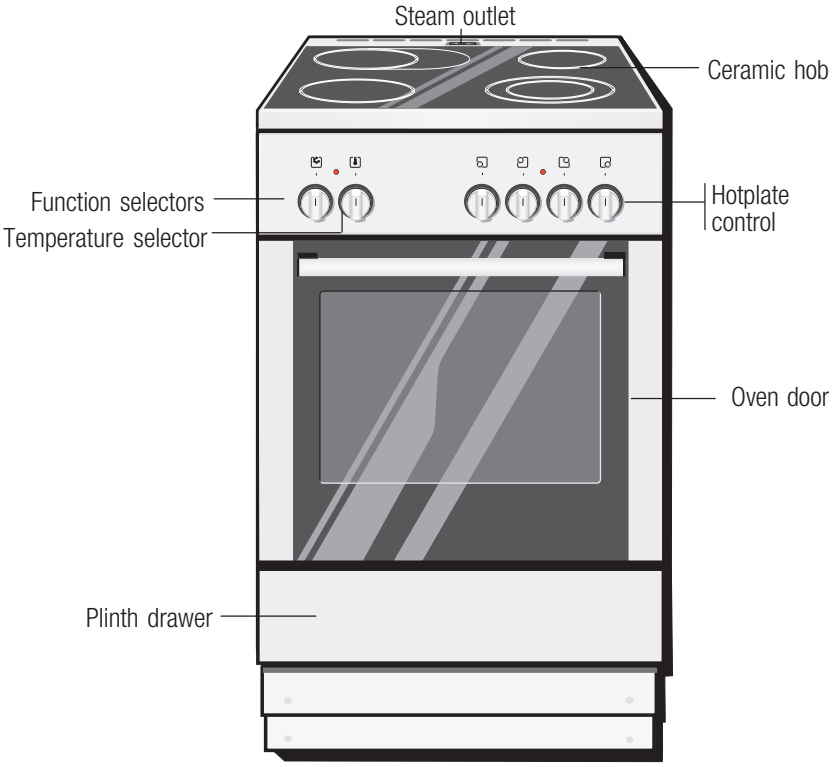
Please observe the special installation instructions.

Wall fixing

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

This is your new cooker

Details vary according to the appliance model.

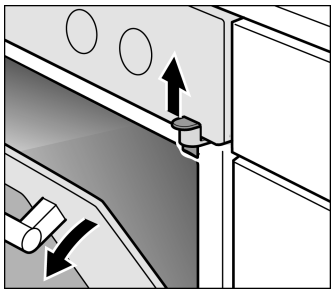


Door lock

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

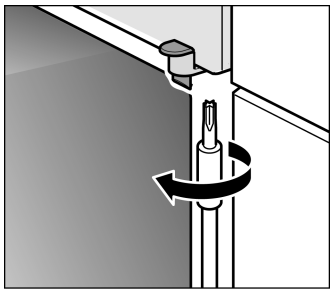
Open the oven door

Press the lock upwards.



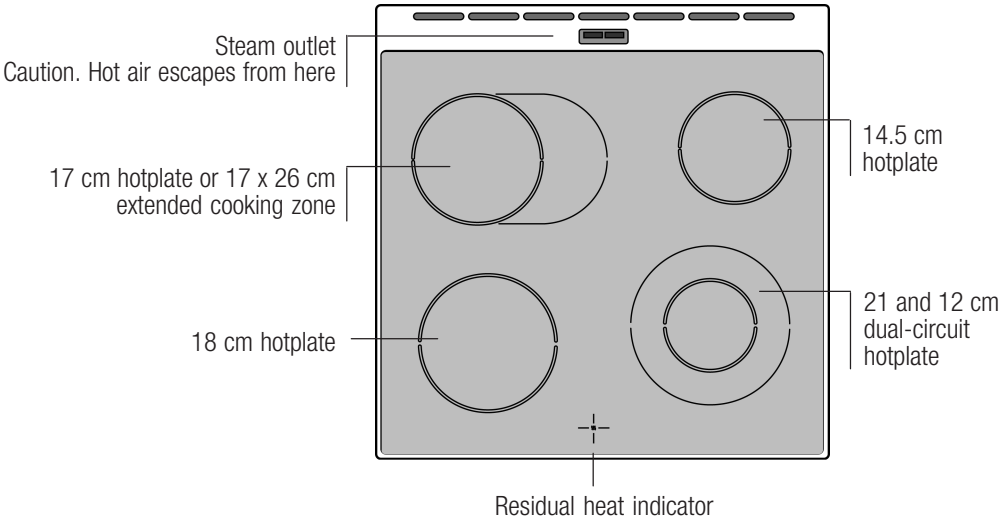
Remove the door safety lock

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



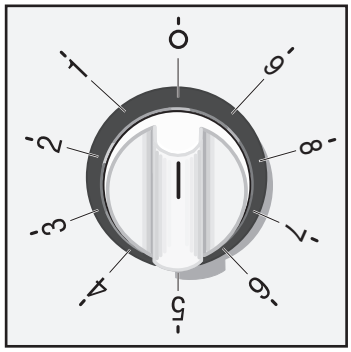
1. Open the oven door.
2. Remove the screw.
3. Close the oven door.

The hob



Hotplate controls

You can use the four hotplate controls to control the level of heating provided by the hotplates.



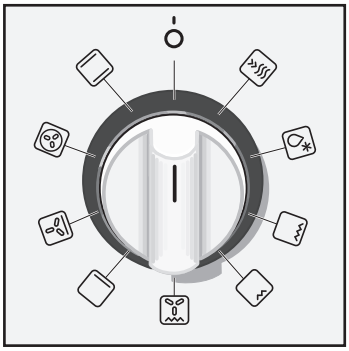
Settings	
0	Off
Heat setting 1	Lowest setting
Heat setting 9	Highest setting
Depending on hotplate:	
◎	Large hotplate on
⊂⊃	Extended cooking zone on

The indicator light lights up when you adjust the hotplate.

The oven

Function selectors

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



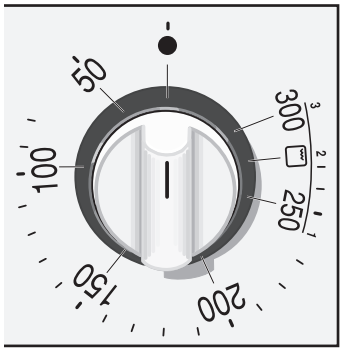
Settings	
0	Off
Top/bottom heating	for sponge cakes in tins on one level, bakes, lean roasts of beef, veal and game
3D hot air*	for cakes and pizzas on two levels, puff pastry and biscuits on three levels and for drying
Intensive hot air/ pizza setting	for frozen meals
Bottom heating	for the final baking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

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

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

Temperature selector

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

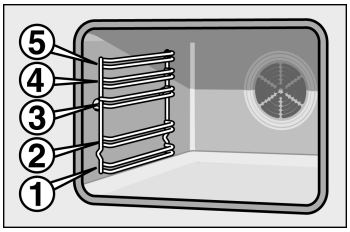


Temperature	
•	Off
50-300	Temperature range in ºC

Grill	Level
Low	1
Medium	2
High	3

The indicator light above the temperature selector comes on while the oven is heating up. It is turned off during heating pauses. The light does not light up during radiant grilling and hot air grilling.

Oven

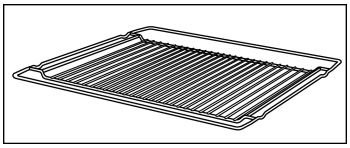


The shelf can be inserted at 5 different heights in the oven.

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

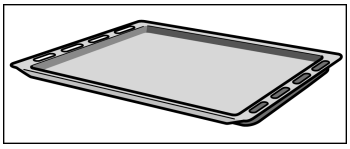
Accessories

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



HEZ 334000 wire rack

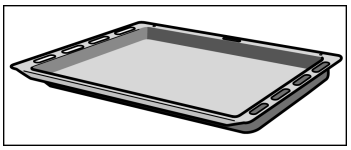
for ovenware, cake tins, roasts, grilling and frozen meals.
Insert the wire grill curving downwards ⌣.



Enamel baking trays HEZ 331000

for cakes and biscuits.

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



Universal pan HEZ 332000

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

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

Optional accessories*	
Wire rack HEZ334001	For ovenware, cake tins, roasts, grilling and frozen meals.
Insert grid HEZ324000	For grilled dishes. Always place the grid in the universal pan. This ensures that dripping fat and meat juices are collected.
Universal pan HEZ332010 with non-stick coating	Moist cakes, pastries, frozen meals and large roasts can be removed more easily from the universal pan.
Grill tray HEZ325000	For grilling in place of the wire rack or for use as a splatter guard for the oven
Enamel baking tray HEZ331010 with non-stick coating	Cakes and biscuits can be removed more easily from the baking tray.
Pizza tray HEZ317000	For pizza, frozen foods and large cakes
Glass pan HEZ336000	Deep glass baking tray which can also be used as a serving dish.
Glass roasting dish HMZ21GB	For pot roasts and bakes that are cooked in the oven.
Metal roasting dish HEZ6000	The roasting dish is enamel on the outside with a non-stick coating on the inside.
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.
Baking brick HEZ327000	The baking brick is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The baking brick must always be preheated to the recommended temperature.
Profi extra-deep pan with wire rack HEZ333000	For preparing large amounts.

Optional accessories*	
Lid for the Profi extra-deep pan HZ333001	Converts the Profi extra-deep pan into the Profi roasting dish.
Telescopic shelf HEZ338200 x 2	With the pull-out rails at levels 2 and 3, you can pull the accessories out further without them tilting.
Telescopic shelf HEZ338300 x 3	With the pull-out rails at levels 2, 3 and 4, you can pull the accessories out further without them tilting.
Telescopic shelf with full extension HEZ338305 x 3	With the pull-out rails at levels 2, 3 and 4, you can pull the accessories out fully without them tilting.
Protective grid	The protective grid is fixed to the oven door. This prevents small children from touching the hot oven door. The protective grid can be ordered from the factory after-sales service with number 361 480.
Self-cleaning side walls HEZ339020	The side walls clean themselves while the oven is in operation.

* 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.

Heating up the oven

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

Method

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

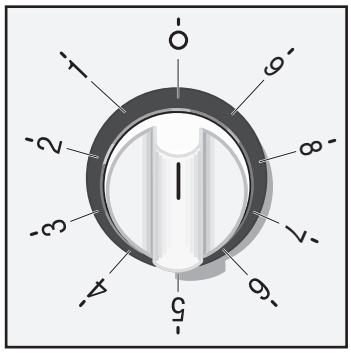
Switch off the function selector after 60 minutes.

Pre-cleaning the accessories

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

Using the hob

Setting procedure



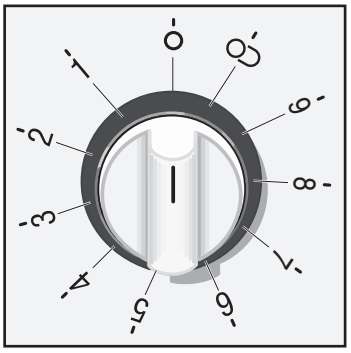
Adjust the heat setting of the individual hotplates using the hotplate controls.

0 = Hotplate off
1 = Lowest heat setting
9 = Highest heat setting

The indicator light lights up when a hotplate is on.

Dual-circuit hotplate and hotplate with extended cooking zone

The size of these hotplates can be altered.



Switching on the large hotplate or extended cooking zone:

Turn the hotplate control to level 9 - where you will feel a slight resistance - then continue turning to symbol
◎ = large dual-circuit hotplate or
⊂⊃ = extended cooking zone

Then immediately turn it back to the desired heat setting.

Switching back to the small area:

Turn the hotplate control to 0 and reset.
Caution: do not turn the switch beyond symbol ◎ or ⊂⊃ to 0.

Note

The small dual-circuit hotplate is particularly good for heating small amounts.

Residual heat indicator

The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot. You can keep a small dish warm on the hotplate as long as the indicator is lit.

The display remains lit until the hotplatehas cooled sufficiently.

Cooking table

The following table provides a few examples. Please be aware that the cooking times will depend on the type, weight and quality of the food and may therefore vary.

For searing and bringing to the boil, set the hotplate control to level 9. Then turn it down to the appropriate level to continue cooking.

	Examples:	**Heat setting**
Melting	Chocolate, chocolate coating, gelatine Butter	1 1-2
Heating	Vegetables (tin) Stock	2-3 7-8
Heating and keeping warm	Stew, e.g. lentil stew	2
Steaming	Fish	4-5
Cooking	Rice Potatoes boiled in their skins*, boiled potatoes*, vegetables, fresh*, vegetables, frozen, meat stock	2-3 3-4
Braising	Pot roast, roulade	3-4
Shallow frying	Pancakes (Flädle) Fish fingers, veal/pork cutlet	5-6 6-7

* Minerals and vitamins are gradually lost to the water. For this reason, using small quantities of water preserves the vitamins and minerals. Short cooking time – crisp vegetables

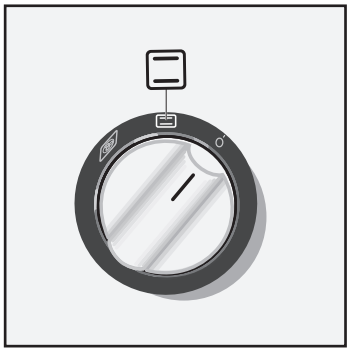
Setting the oven

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.

Setting procedure

Example:
Top/bottom heating ⊟,
200 °C



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



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

Switching off

Switch off the function selector when the meal is ready.

Changing the setting

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

Rapid heating

This allows you to heat up the oven particularly quickly.

Setting procedure

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

The oven switches on after a few seconds. The indicator light above the temperature selector will come on.

The rapid heating process is complete

The indicator light goes out.

Put your meal in the oven and set the oven.

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 floor, oven ceiling and side walls	Hot soapy water or a vinegar solution. For heavy soiling: only use oven cleaner in a cold oven. Do not use on the back panel.
Glass cover on the oven light	Hot soapy water.
Seal	Hot soapy water.
Door panel	Glass cleaner, the glass scraper should not be used for this purpose.
Rails	Hot soapy water.
Door lock	Hot soapy water.

Plinth drawer	Hot soapy water.
Accessories	Soak in hot soapy water. Clean with a brush or sponge.

Oven back wall

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

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

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

Important notes

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

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

For ease of cleaning

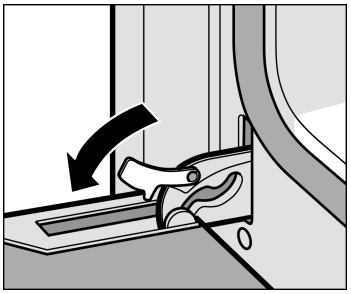
For ease of cleaning, you can switch on the oven light and detach the oven door.

Switching on the oven light

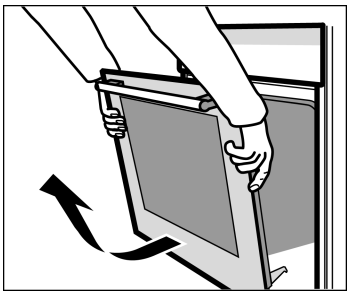
Set the function selector to ⊟.

Detaching the oven door ⚠

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



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



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

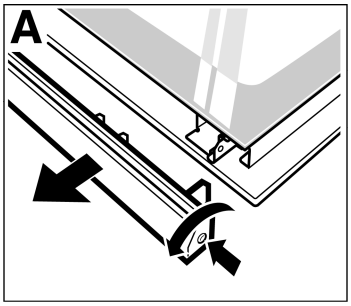
After cleaning, refit the oven door in the reverse order to removal.

Removing the door panels

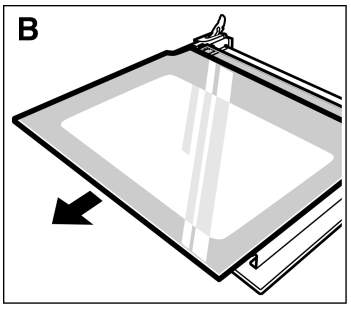
The glass panels on the oven door can be removed to assist cleaning.

When removing the inner glass panels, make sure that you place the panels back in the same order. Use the respective numbers on the panels.

Removal

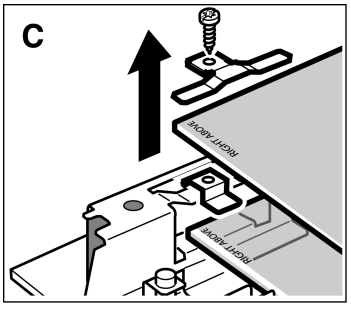


1. Remove the oven door and lay it on a towel with the handle facing downwards.
2. Unscrew the cover at the top of the oven door. To do this, undo the right and left-hand screws (Fig. A)



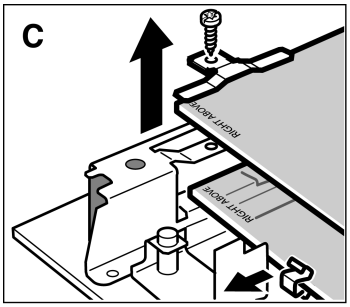
3. Raise the upper panel and remove it (Fig. B).

Point 4 and 5 according to appliance model



4. Unscrew the large clips on the left and right and remove them (Fig. C). Remove the middle glass panel.
5. Remove the two clips from the lower glass panel and remove the panel upwards at an angle (Fig. C).

or



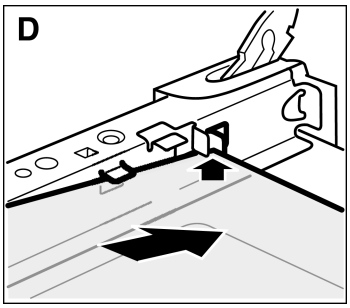
4. Unscrew the large clips on the left and right and remove them (Fig. C). Remove the middle panel.
5. Remove the two clips from the lower glass panel and remove the panel upwards at an angle (Fig. C).

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

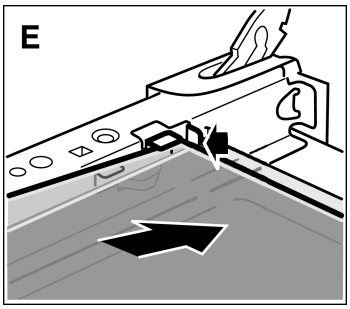
Do not use sharp tools or abrasive cloths or cleaners. The glass scraper should not be used for this purpose.

Installing

Make sure that the “Right above” text is upside down at the bottom left of both panels.

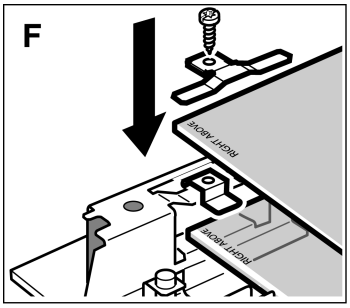


1. Insert the lower glass panel at an angle towards the rear (Fig. D).
2. Position the small clips on the left and right of the lower panel.



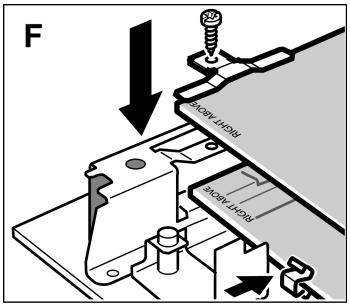
3. Slide in the middle glass panel (Fig. E).

Point 4 and 5 according to appliance model



4. Position the small clips on the left and right of the lower panel (Fig. F).
5. Position the large clips over the small clips, align them and screw them in place (Fig. F).

or

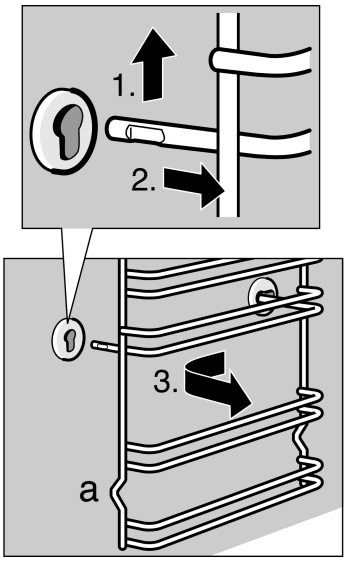


4. Put the small clips back onto the bottom glass panel (Fig. F).
5. Fit the large clips and screw them in (Fig. F).

6. Slide in the top panel. The smooth surface must face outwards.
7. Replace the cover and screw it back on.
8. Refit the oven door.

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

Detaching the rails



The rails can be removed for cleaning.

To unhook the rails:

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

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

To hook rails back into position:

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

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

Notes

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

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

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

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Comments/remedy
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Power cut	Check whether the kitchen light switches on.

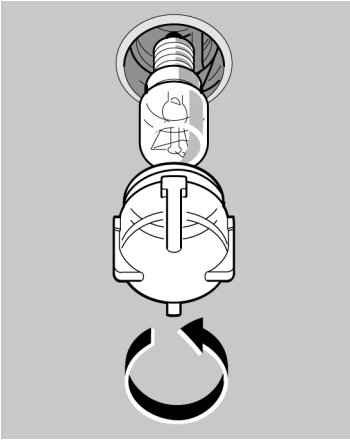
Repairs may only be carried out by fully trained after–sales service technicians.

Improper repairs may constitute serious hazards to the user.

Replacing the oven light on the ceiling of the oven

If the oven light fails, it must be replaced. 25 watt heat-resistant replacement bulbs can be obtained from the after-sales service or specialist shops. Please specify the E number and FD number of your appliance. Only use these bulbs.

Method



1. Switch off the oven fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the lamp cover in the oven interior by turning it to the left.
4. Replace the bulb with one of the same type.
5. Screw the lamp cover back in.
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 ☎

Tables and tips

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

Cakes and pastries

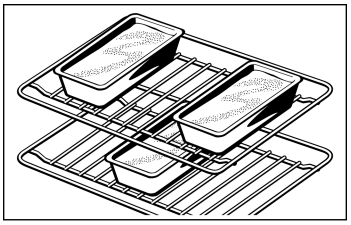
Baking on one level

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

Baking tins

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

Always place the cake tin on the wire grill.



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

Tables

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

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

temperature setting to start with, since this allows more even browning. If necessary, use a higher temperature setting the next time.

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

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

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

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

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

Cakes on trays		Level	Type of heating	Temperature in °C	Baking time in minutes
Plaited loaf with 500 g flour	Tray	2		160-180	30-40
Stollen with 500 g flour	Universal pan	3		160-180	60-70
Stollen with 1 kg flour	Universal pan	3		150-170	90-100
Strudel, sweet	Universal pan	2		180-200	55-65
Pizza	Tray Tray + Universal pan*	2 2+4		220-240 180-200	25-35 35-45

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

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

* Never pour water directly into a hot oven.

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

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

Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Puff pastry	tray	3		190-210	20-30
	tray + universal pan*	2+4		190-210	30-40
	2 trays + universal pan**	2+3+5		190-210	35-45

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

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

Baking tips

You wish to cook to your own recipe.	Refer to the instructions in the tables for similar types of food.
How to check that a sponge cake is cooked properly.	Approximately 10 minutes before the end of the baking time given in the recipe, pierce the tallest point of the cake with a cocktail stick. The cake is done if the cocktail stick comes out clean.
The cake collapses.	Next time, use less liquid or decrease the oven temperature by 10 degrees. Observe the cooking times in the recipe.
The cake has risen in the centre but is lower at the edges.	Do not grease the sides of the springform cake tin. As soon as the cake is done, carefully loosen the cake around the edges using a knife.
The cake is too dark at the top.	Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer.
The cake is too dry.	Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.
The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).	Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this. Please observe the recipe and the baking times.

The pastries are not evenly browned.	Select a slightly lower temperature, as this will bake the pastries more evenly. Bake delicate pastries on one level using ⊟ top/bottom heating. Even excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.
The bottom of a fruit pie is too light. The fruit juice overflows.	Next time, use the deeper universal pan.
You have used more than one level. The pastries are darker on the upper baking tray than on the lower baking tray.	Always use 3D hot air to bake on more than one level. Food on baking trays put into the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Steam can form during baking. Depending on the oven, it will either escape above the oven door or through the steam outlet on the hob. The steam can condense on the appliance or on the front of adjacent cabinets and drip off as condensation. This is due to the laws of physics.

Meat, poultry, fish

Ovenware

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

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

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

Advice on roasting

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

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

Meat should be turned half way through the cooking time.

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

Advice on grilling

Always close the oven door when grilling.

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

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

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

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

Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Beef pot roast (e.g. ribs)	1 kg	Covered	2		200-220	120
	1.5 kg		2		190-210	140
	2 kg		2		180-200	160
Sirloin of beef	1 kg	Uncovered	2		210-230	70
	1.5 kg		2		200-220	80
	2 kg		2		190-210	90
Sirloin, medium-rare*	1 kg	Uncovered	1		210-230	50
Steaks, well done		Wire rack***	5		3****	20
Steaks, medium rare		Wire rack***	5		3****	15
Pork without rind (e.g. neck)	1 kg	Uncovered	1		200-220	100
	1.5 kg		1		190-210	140
	2 kg		1		180-200	160

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Pork with rind**	1 kg		1		200-220	120
(e. g. shoulder, leg)	1.5 kg	Uncovered	1		190-210	150
	2 kg		1		180-200	180
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	1		170-190	70
Sausage	approx. 750 g	Wire rack***	4		3	15
Roast veal	1 kg	Uncovered	2		190-210	100
	2 kg		2		170-190	120
Leg of lamb without bone	1.5 kg	Uncovered	1		150-170	120

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

** Make cuts in the pork rind and place the pork in the dish if the pork is to be turned, first place the pork with the rind side down.

*** Insert the universal pan at level 1.

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

Poultry

The table applies to dishes placed in a cold oven.

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

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

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

Turn whole poultry after two thirds of the grilling time.

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

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

Fish

The table applies to dishes placed in a cold oven.

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

* Insert the universal pan at level 1.

Tips for roasting and grilling

The table does not contain information for the weight of the roast.	Select the next lowest weight from the instructions and extend the time.
How can you tell when the roast is ready?	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good, but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good, but the juices are too clear and watery.	Next time, use a larger roasting dish or add less liquid.
Steam rises from the roast when the juice is basted.	Use hot air grilling instead of top/bottom heating. This prevents the bottom of the roast from becoming too hot, thereby producing less steam.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Meal		Ovenware	Level	Type of heating	Temperature in °C, grill setting	Duration, minutes
Sweet bakes (e.g. quark and fruit bake)		Ovenproof dish	2		180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta bake)		Ovenproof dish, universal pan	2 2		210-230 210-230	30-40 20-30
Savoury bakes made from raw ingredients* (e.g. potato gratin)		Ovenproof dish 2 casserole dishes**	2 2+4		160-180 160-180	50-60 60-80
Toast	4 slices 12 slices	Wire rack	5 5		3 3	6-7 4-5
Toast gratin	4 slices 12 slices	Wire rack***	4 4		3 3	7-10 5-8

* The bake must be no taller than 2 cm.

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

*** Insert the universal pan at level 1.

Frozen foods

Please observe the instructions on the packaging.

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

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

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

Defrosting

Remove the food from its packaging and place it in a suitable dish on the wire grill.

Please observe the instructions on the packaging.

The defrosting times depend on the type and amount of food.

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

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

Drying

Only use perfectly fresh fruit and vegetables, and wash them thoroughly.

Allow the food to drain well and dry it yourself.

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

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

Note

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

Preserving

Preparation

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

The jars and rubber rings must be clean and undamaged.

Only preserve undamaged fruit and vegetables.

Wash them thoroughly.

Place the fruit or vegetables in the jars.

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

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

Close the jars with the clips.

Do not place more than six jars in the oven.

Tables

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

Setting procedure

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

Preserving fruit

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

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

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

Preserving vegetables

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

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

Remove the jars

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

Tips for saving energy

in the oven

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

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

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

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

on the hob

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

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

Always place a suitable lid on the saucepan.

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

Switch to a lower heat setting in good time.

Use the residual heat. For longer cooking times, you can switch the hotplate off 5 to 10 minutes before the end of the cooking 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 ºC, with 3D hot air or hot air, maximum 180 ºC.
Biscuits	With top/bottom heating, maximum 190 ºC, with 3D hot air or hot air, maximum 170 ºC. 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.
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

In accordance with DIN 44547 and EN 60350

Baking

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

Meal	Accessories and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Baking tray	2		150-170	20-30
	Baking tray + universal pan**	2+4		140-160	30-40
	2 baking trays + universal pan***	2+3+5		140-160	40-50
Small cakes x 20	Baking tray	3		160-180	20-30
Small cakes, 20 per baking tray (preheat)	Baking tray + universal pan**	2+4		150-170	25-35
	2 baking trays + universal pan***	2+3+5		150-170	30-40
Swiss roll	Springform cake tin	2		160-180	30-40
Yeast cakes on a baking tray	Baking tray	3		170-190	40-50
	Baking tray + universal pan**	2+4		150-170	50-60
German apple pie	2 wire racks* + 2 tinplate springform cake tins Ø 20 cm****	2+4		190-210	70-80
	Universal pan + 2 tinplate springform cake tins Ø 20 cm	1		200-220	70-80

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

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

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

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

Grilling

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

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toast (preheat for 10 mins.)	Wire rack	5	⊟	3	1-2
Beefburgers, x 12*	Wire rack	4	⊟	3	25-30

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

Notes

Notes

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