

Making cooking as much fun as eating

Please read this instruction manual. Then you will be able to use all the technical advantages your cooker has to offer.

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

The tables list the settings and shelf positions for numerous well-known dishes, all of which are tested in our cooking studio.

In the unlikely event of a malfunction, 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

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Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

Before installation

Transport damage

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

Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

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.

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.

Causes of damage

Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.

This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the hot cooking compartment

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

Moist food

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

Fruit juice

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

Cooling with the oven door open

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

Oven door as a seat or storage space

Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

Transporting the appliance

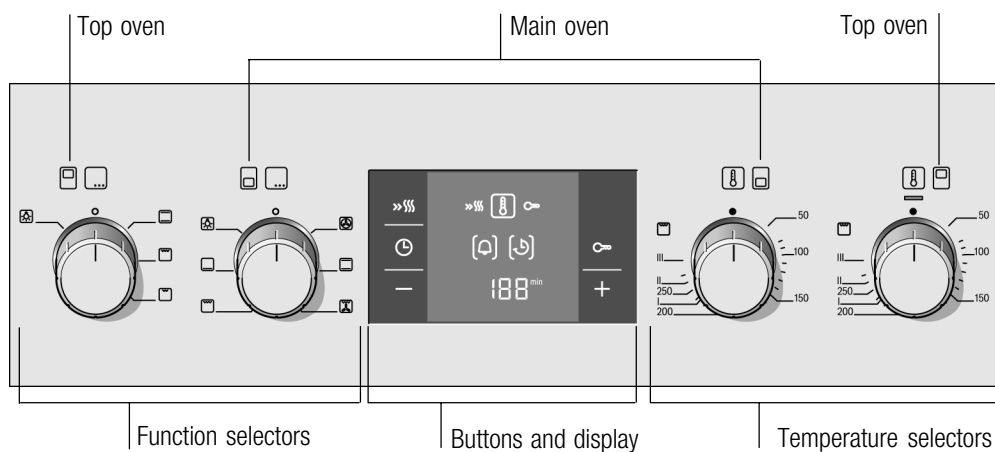
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Details may vary, depending on the appliance model.



Control knobs

The control knobs can be popped out. Simply press the control knob when it is in the off position to pop it in or out.

Buttons

Sensors are located under the individual buttons. They do not need to be pressed firmly. Simply touch the corresponding symbol.

Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.

Button	Use
»»»» Rapid heating	Heats up the oven particularly quickly.
🕒 Time setting options	Selects the timer ⏰, cooking time ⏱, end time ⏲ or clock ⌚.
🔒 Childproof lock	Locks and unlocks the control panel.
– Minus	Decreases set values.
+ Plus	Increases set values.

The time setting option that is currently selected in the display is indicated by the brackets [] around the corresponding symbol.
Exception: for the clock, the ⌚ symbol only lights up when you are making changes.



Function selector

Use the function selectors to set the type of heating.

main oven





Setting	Use
○ Off position	The main oven is switched off.
🌀 3D hot air*	For cakes and pastries on one or more levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
☑ Top/bottom heat	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. Heat is emitted evenly from the top and bottom.
🌀 Circulated air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the dish.
🔥 Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The entire area under the grill element becomes hot.

Setting**Use**

 Bottom heating	For preserving, browning and the final baking stage. Heat is emitted from below.
 Oven light	Switches on the oven light.

* The type of heating used to determine the energy efficiency class in accordance with EN50304.

 top oven**Setting****Use**



<input type="radio"/> Off position	The top oven is switched off.
 Top/bottom heat*	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. Heat is emitted evenly from the top and bottom.
 Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The entire area under the grill element becomes hot.
 Grill, small area	For grilling small quantities of steaks, sausages, bread and pieces of fish. The centre part of the grill element becomes hot.
 Oven light	Switches on the oven light.


* The type of heating used to determine the energy efficiency class in accordance with EN50304.

When you make settings, the oven light in the cooking compartment switches on.

Temperature selector

Set the temperature or grill setting using the temperature selector.


Setting		Meaning
●	Off position	The oven does not heat up.
50-270	Temperature range	The temperature in the cooking compartment in °C.
I, II, III	Grill settings	The grill settings for the grill, small  and large  area. I = level 1, low II = level 2, medium III = level 3, high

When the main oven is heating, the  symbol lights up in the display. When the top oven is heating, the indicator lamp for the temperature lights up. They go out during heating pauses.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. The  setting on the function selector can be used to switch on the light without heating the oven.

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

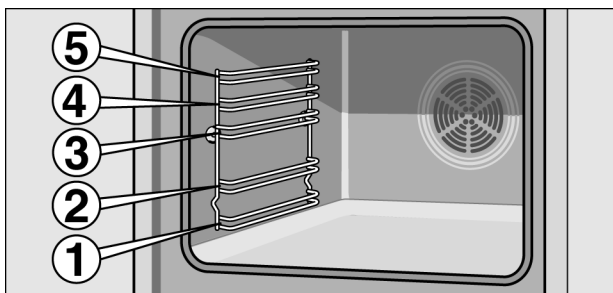
Accessories

You can pull out the accessories two thirds of the way without them tipping. This allows meals to be removed easily.

The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

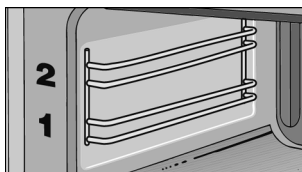
main oven

The accessories can be inserted into the oven at 5 different levels.

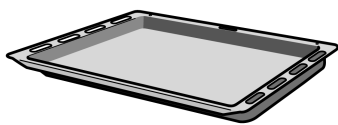


top oven

The accessories can be inserted into the oven at 2 different levels.



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



Universal pan

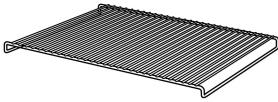
For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.



3 x wire rack

For cookware, cake tins, roasts, grilling and frozen meals.



Insert shelf

For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.

Special accessories

You can purchase special accessories from the after-sales service or specialist shops.

You will find a comprehensive range of products for your oven in our brochures and on the Internet.

The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Pizza tray HEZ 317000

Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.

Insert shelf HEZ 324000

For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.

Grill tray HEZ 325000

Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan.

Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3.

The grill tray as a splash guard: Insert the universal pan with the grill tray under the wire shelf.

Enamel baking tray HEZ 331000

For cakes and biscuits.

Enamel baking tray with non-stick coating HEZ 331010

Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.

Universal pan HEZ 332000

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

Universal pan with non-stick coating HEZ 332010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Profi extra-deep pan with insert grid HEZ 333000	Particularly suitable for preparing large quantities of food.
Lid for the Profi extra-deep pan HEZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Wire shelf HEZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Glass pan HEZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
2-fold telescopic shelves HEZ 338250	The pull-out rails at levels 2 and 3 allow you to pull accessories out further without them tipping.
3-fold telescopic shelves HEZ 338352	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping.
3-fold fully telescopic shelves HEZ 338356	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.
Metal roasting dish HEZ 6000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Glass roasting dish HEZ 915001	The glass roasting dish is suitable for pot roasts and casseroles that are cooked in the oven. It is ideally suited to automatic roasting.
Protective device for oven door 361480	Prevents the oven door from being touched accidentally from the outside while the appliance is in operation.

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock product no. 612594	To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock.

Before using the appliance for the first time

Here, you will find out what you have to do before preparing food with your oven for the first time. Read the *Safety information* section beforehand.

Setting the clock


Once you have connected the appliance, the ⏰ symbol and four zeros light up in the display. Set the time.

1. Press the ⏰ button
The time 12:00 is shown in the display.
2. Use the + or – button to set the clock.


After a few seconds, the time set is adopted.

Heating up the oven

To get rid of the new cooker smell, heat up the oven when it is empty and closed.

An hour of  Top/bottom heat at 240 °C is ideal.

Make sure that there are no packaging remains in the cooking compartments.

1. Use the function selectors to set  Top/bottom heat.
2. Set 240 °C on the temperature selectors.

Turn the oven off after one hour. To do this, turn all function selectors to the off position.

Cleaning accessories

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

Setting the oven

There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.

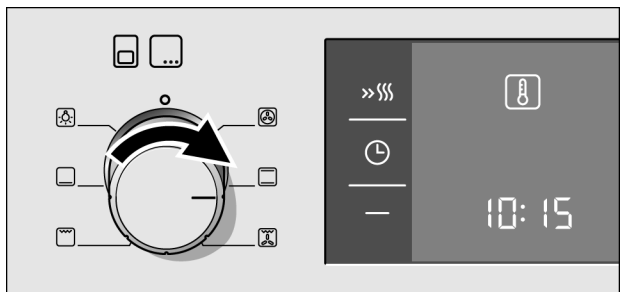
You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

Type of heating and temperature

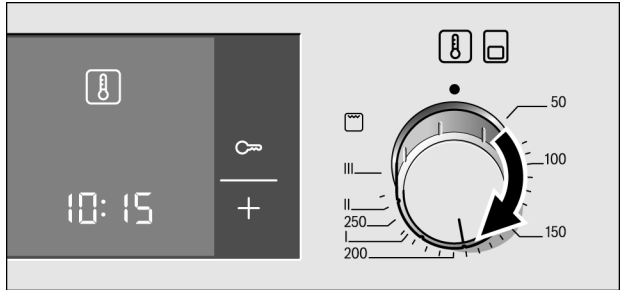
Example in fig.:

in the  main oven, set Top/bottom heat and 190 °C.

1. Use the function selector to set the type of heating.



2. Set the temperature or grill setting using the temperature selector.



The oven begins to heat up.


Turn the function selector to the off position.

The type of heating and temperature or grill setting can be changed at any time with their respective selectors.


Switching off the oven

Changing the settings

Rapid heating

You can switch on »»» Rapid heating for the  main oven. The main oven will then reach the set temperature particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following heating types are suitable:

-  3D hot air
-  Top/bottom heat

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Set the heating type and temperature for the main oven.
2. Press the »»» button.

In the display, the »»» symbol lights up. The main oven begins to heat up.



The rapid heating process is complete

A signal sounds. The »||| symbol on the display goes out. Place your dish in the main oven.

Cancelling rapid heating



Press the »||| button. The »||| symbol on the display goes out.


Setting the time-setting options

The  main oven has various time-setting options. You can use the  button to access the menu and switch between the individual options. All the time symbols are lit during the time when you can make settings. The brackets [] show you which time-setting options you have currently selected. A time-setting option which has already been set can be changed directly with the **+** or **-** button, when its time symbol is in brackets.


Timer

You can use the timer as a kitchen timer. It runs independently of the cooking compartment. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press button  once.
The time symbols light up in the display, and the brackets are around .
2. Set the timer duration with buttons **+** or **-**.
Button **+** default value = 10 minutes
Button **-** default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. In the display, symbol  lights up and the timer period starts to run down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 00:00 is showing in the display. Switch off the timer with button .

Changing the timer period

Use button **+** or **-** to change the timer duration. After a few seconds, the change will be adopted.

Clearing the timer period

Use button **—** to switch the timer duration back to 00:00. After a few seconds, the change will be adopted. The timer is switched off.

Calling up the time settings

If several time settings have been set, the corresponding symbols light up in the display. The timer runs in the foreground. Symbol **()** is in brackets and the timer period starts to run down.

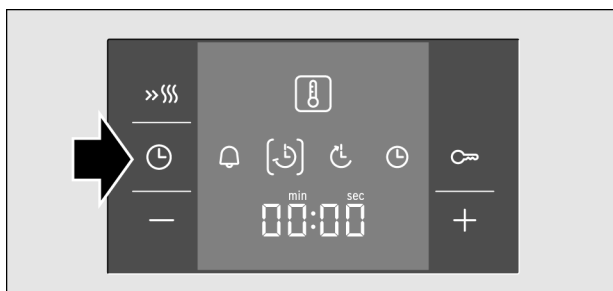
To call up the timer **()**, cooking time **(b)**, end time **(L)** or clock **(⌚)**, press button **(⌚)** repeatedly until the brackets are around the relevant symbol. The value is shown on the display for a few seconds.

Cooking time

You can set a cooking time for your dish in the **(□)** main oven. When the cooking time has elapsed, the main oven switches itself off automatically, so you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in figure: Cooking time of 45 minutes.

1. Use the function selector to adjust the type of heating for the main oven.
2. Use the temperature selector to set the temperature or grill setting for the main oven.
3. Press the **(⌚)** button twice.
00:00 is shown in the display. The time symbols light up and brackets are around **(b)**.



- Use the **+** and **-** buttons to set the cooking time.
+ button default value = 30 minutes
- button default value = 10 minutes



The main oven will start up after a few seconds. The cooking time counts down in the display and the [🕒] symbol lights up. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The main oven stops heating. 00:00 is shown in the display.

Press the 🕒 button. The **+** or **-** button can be used to set a new cooking time.

Or press the 🕒 button twice and turn the function selector to the off position. The main oven switches off.

Changing the cooking time

Use the **+** or **-** button to change the cooking time. After a few seconds, the change will be adopted. If the timer has been set, first press the 🕒 button.

Cancelling the cooking time

Use the **-** button to set the cooking time back to 00:00. After a few seconds, the change will be adopted. The cooking time is cancelled.

If the timer has been set, first press the 🕒 button.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The symbol for the time function that is visible in the display is shown in brackets.

To call up the 🔔 timer, ↶ cooking time, ⌚ end time or ⌚ clock, press the ⌚ button until the brackets are around the relevant symbol. The time requested is shown for a few seconds in the display.

End time

You can delay the time at which your dish is to be ready. The 🗄 main oven starts automatically and finishes at the desired time.

For example, you can place your dish in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

Ensure that the food is not left in the cooking compartment for too long as it may spoil.

Example in figure: It is 10:30, the cooking time is 45 minutes and the main oven is required to finish cooking at 12:30.






1. Setting the function selector for the main oven.
2. Setting the temperature selector for the main oven.
3. Press the ⌚ button twice.
4. Use the + and - buttons to set the cooking time.
5. Press the ⌚ button.

The brackets are around ⌚. The time at which the dish will be ready is shown.




6. Use the **+** and **-** buttons to set a later end time.




After a few seconds, the oven adopts the settings and switches to standby position. The time at which the dish will be ready is shown in the display and the  symbol is in brackets. The  and  symbols go out. When the oven starts, you can see the cooking time counting down in the display and the  symbol is in brackets. The  symbol goes out.

The cooking time has elapsed

A signal sounds. The main oven stops heating. 00:00 is shown in the display.


Press the  button. The **+** or **-** button can be used to set a new cooking time.

Or press the  button twice and turn the function selector to the off position. The oven switches off.

Changing the end time

Use the **+** or **-** button to change the end time.


After a few seconds, the change will be adopted.

If the timer has been set, first press the  button twice.

Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.






Cancelling the end time

Use the **-** button to set the end time back to the current time. After a few seconds, the change will be adopted. The main oven starts.


If the timer has been set, first press the  button twice.


Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The symbol for the time function that is visible in the display is shown in brackets.

To call up the  timer,  cooking time,  end time or  clock, press the  button until the brackets are around the relevant symbol. The time requested is shown for a few seconds in the display.

Time



After the appliance is connected or after a power cut, the  symbol lights up in the display with four zeros. Set the time.

1. Press the  button.
The time 12:00 is shown in the display.
2. Set the time with the **+** or **-** button.

After a few seconds, the time set is adopted.

Changing the time

No other time function should be set.


1. Press the  button four times.
The time symbols light up in the display and brackets are around .
2. Change the time with button **+** or **-**.

After a few seconds, the time set is adopted.

Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.

Childproof lock

The  main oven has a childproof lock to prevent children from switching it on by accident or changing a setting.


The main oven does not respond to any settings. You can still set the time and the timer when the childproof lock is activated.

Switching on the childproof lock

If the heating type and temperature or grill setting are set for the main oven, the childproof lock interrupts the heater element.

No cooking time or end time may be set.

Press and hold the  button for approx. 4 seconds.

The  symbol appears in the display. The childproof lock is activated.


Switching off the childproof lock

Press and hold the  button for approx. 4 seconds.

The  symbol in the display goes out. The childproof lock is deactivated.


Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

Basic setting	Selection 1	Selection 2	Selection 3
c1 Clock display	always*	only with the  button	-
c2 Length of signal upon completion of a cooking time or timer period	approx. 10 secs	approx. 2 mins*	approx. 5 mins
c3 Waiting time until a setting is applied	approx. 2 secs	approx. 5 secs*	approx. 10 secs

* Factory setting

No other time-setting option should have been set.

1. Press and hold the  button for approximately 4 seconds. The display shows the current basic setting for the clock display, e.g. c1 1 for Selection 1.
2. Use the **+** or **-** button to change the basic setting.

3. Confirm with the ⊖ button.
The next basic setting appears in the display.
All levels can be viewed using the ⊖ button,
and changed with the + or – button.
4. To exit, press and hold the ⊖ button for
approximately 4 seconds.

All basic settings are applied.

You may change the basic settings at any time.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Oven front	Use hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Use hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove spots caused by limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Use hot soapy water: Clean with a dish cloth.
Seal Do not remove.	Use hot soapy water: Clean with a dish cloth. Do not scour.
Shelves	Use hot soapy water: Soak and clean with a dish cloth or brush.
Accessories	Use hot soapy water: Soak and clean with a dish cloth or brush.

Cleaning the self-cleaning surfaces in the cooking compartment

The back wall and ceiling of the cooking compartment are coated with self-cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation, the better the result will be.

If dirt is still visible after several uses, clean the back wall and ceiling with hot soapy water and a soft sponge.

Discolouration may occur over time that cannot be removed. This does not damage the enamel.

Important notes

Never use abrasive cleaning agents. You will scratch or destroy the coating.

Never treat the back wall or ceiling with oven cleaner. If oven cleaner accidentally gets on to the coating, remove it immediately with a soft sponge and plenty of water.

Cleaning the cooking compartment floor and side walls

Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.

Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Cleaning the self-cleaning surfaces in the cooking compartment

The back wall, ceiling and side walls of both cooking compartments are coated with self-cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation, the better the result will be.

If dirt is still visible after several uses, clean the back wall and ceiling with hot soapy water and a soft sponge.

Discolouration may occur over time that cannot be removed. This does not damage the enamel.

Important notes

Never use abrasive cleaning agents. You will scratch or destroy the coating.

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Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.

Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

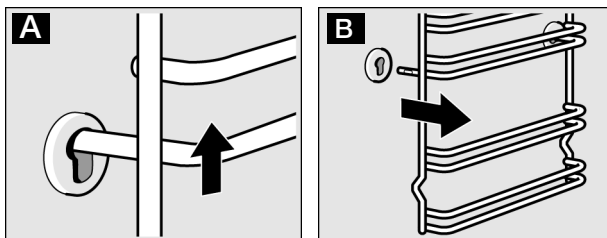
Cleaning the cooking compartment floor and side walls

Detaching and refitting the rails

Detaching the rails

The rails can be removed for cleaning. The oven must have cooled down.

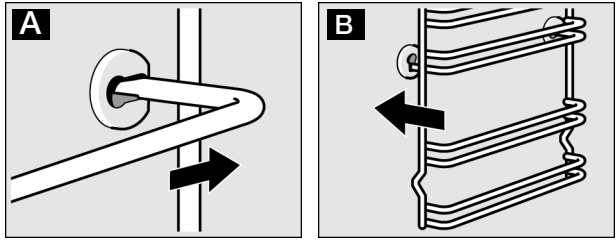
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Refitting the rails

1. First insert the rails into the rear socket and push them back slightly (Fig. A)
2. and then hook them into the front socket. (Fig. B)

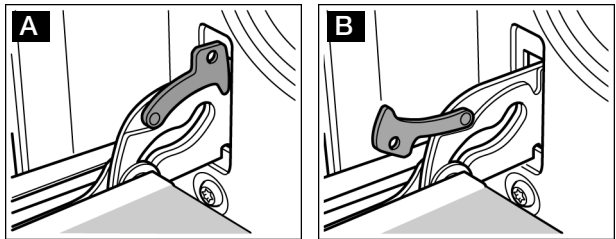


The rails fit both the left and right sides. The kinked section must always be at the bottom.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.

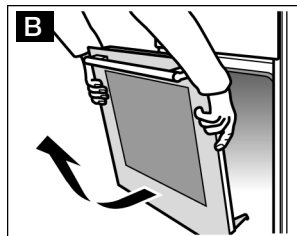
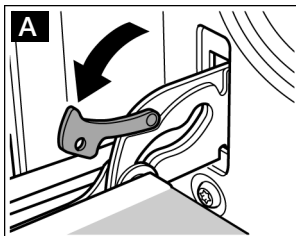


There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force.

Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

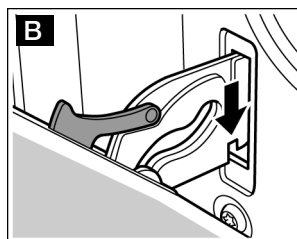
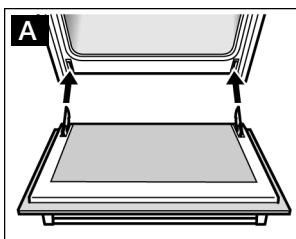
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



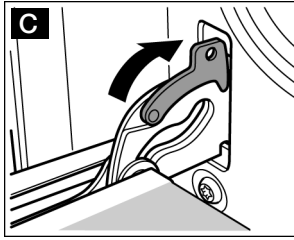
Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
2. The notch on the hinge must engage on both sides (Fig. B).



3. Close both locking levers again (Fig. C).
Close the oven door.



- ⚠ There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.
Call the after-sales service.

Cleaning the door panels

To facilitate cleaning, you can remove the inner door panels from the appliance doors.

- ⚠ Risk of injury.
The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

Caution.

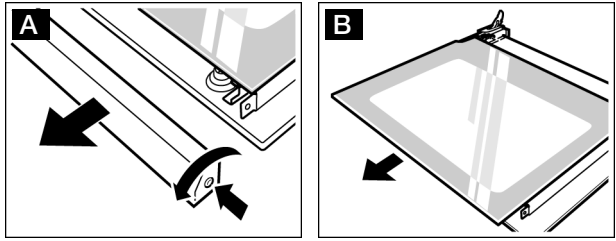
The appliance must not be used again until the door panels and appliance doors have been correctly refitted.

Before removing, make a note of the position in which the door panel is fitted, so that it is not refitted the wrong way round.

Removing the door panels

📖 main oven and 📖 top oven

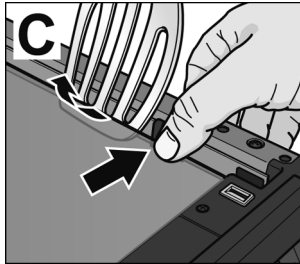
1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and fitting the appliance door).



2. Unscrew the appliance door cover at the top on the left and right-hand side and remove it (Fig. A).
3. Lift the door panel and pull it out. (Fig. B).

top oven

In the upper oven, you can also remove and clean an intermediate panel.



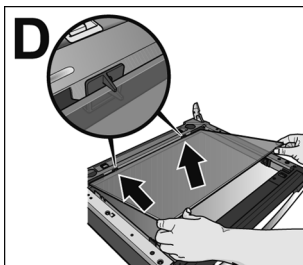
1. Press the intermediate panel holder on one side and disengage it with e.g. a spatula (Fig. C).
2. Disengage the other side in the same way and remove the intermediate panel.

Cleaning

Clean the panels with glass cleaner and a soft cloth.

Caution.

Do not use any sharp or abrasive medium or a glass scraper. The glass could become damaged.



1. Insert the left and right-hand sides of the intermediate panel into the supports (Fig. D).
2. Press the intermediate panel down into the holders.

main oven and top oven

1. Slide in the door panel as far as the stop.
2. Fit the cover and screw it in place.
3. Refit the appliance door.

Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.

Problem	Possible cause	Remedy/information
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 or other kitchen appliances are working.
⌚ and zeros light up in the display.	Power cut.	Reset the clock.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs backwards and forwards several times.

Error messages

If an error message with **E** appears in the display, press the ⌚ button. The message disappears. Any time function that has been set is cleared.

If an error message does not disappear, call the after-sales service.

You can provide a remedy yourself for the following error message.

Error message	Possible cause	Remedy/information
E011	A button was pressed for too long or is covered.	Press all buttons individually. Check whether a button has jammed or is covered or dirty.



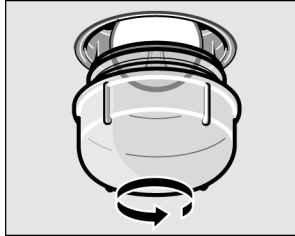
There is a risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.



1. There is a risk of electric shock.
Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti-clockwise.



4. Replace the bulb with one of the same type.
5. Screw on the glass cover again.
6. Remove the tea towel and switch on the fuse.

Glass cover

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

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

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 the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.
-------	--------

After-sales service ☎

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

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

Open the oven door as little as possible while you are cooking, baking or roasting.

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 loaf 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.

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC 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.

Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are best suited for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

Notes

Whether you should preheat or place food into a cold oven, is indicated in the respective sections.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessories with greaseproof paper until after they have been preheated.


The times specified in the tables are guidelines only. They will depend on the quality and composition of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist retailers or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries

Baking on one level


Cakes have the best chance of being a success if you bake them on one level with top/bottom heating .

If you bake with hot air :

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.

Baking on two or more levels

Use  3D hot air.

Baking on 2 levels:

Universal pan at shelf position 3

Baking tray at shelf position 1.

Baking on 3 levels:

Baking tray at shelf position 5

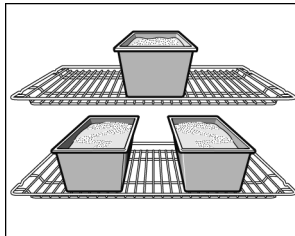
Universal pan at shelf position 3

Baking tray at shelf position 1.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for well-known dishes.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins

It is best to use dark-coloured metal baking tins.

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.

If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than

normal tins. The amount of mixture and recipe instructions may differ.

Tables












The tables show the ideal type of heating for the various cakes and pastries.


























The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature allows more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, shorten the baking time by 5 to 10 minutes.

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










main oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich	Wire rack + 2x Ø 20 cm tins	2		170-180	20-25
		3	 *	160-180	20-25
Light Fruit Cake	Wire rack + high Ø 20 cm tin	2		160-170	80-90
		2	 *	150-160	80-90
Rich Fruit Cake	Wire rack + Ø 23 cm high round tin or 20 cm square tin	2	 *	130-140	180-190
Fruit crumble	Wire rack + flat glass dish	2		180-190	40-45
		3	 *	160-170	40-45
Sponge cake (fatless)	Wire rack + baking tin (dark coated)	2	 *	170-180	30-35
		2	 *	160-170	30-40
Swiss Roll	Universal pan + Swiss roll tin	2	 *	190-200	10-12
	Wire rack + Swiss roll tin	3	 *	170-180	10-12

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Tart	Universal pan + Ø 20 cm plate or pie tin	1		200-210	50-60
	Wire rack + Ø 20 cm plate or pie tin	3	 *	180-190	50-60
Quiche	Wire rack + quiche tin (dark coated)	1		190-200	45-50
		3	 *	180-190	40-45
(White) Bread	Wire rack + loaf tin (1x 900g or 2x 450g)	1		200-210	30-35
		3	 *	190-200	25-30
Scones	Universal pan	3		190-200	15-20
		3	 *	180-190	15-20
Biscuits	Universal pan	3		160-170	15-20
		3	 *	160-170	15-20
Small cakes	Wire rack + 12-cup tin	3	 *	160-170	15-20
	Wire rack + 12-cup tin	3	 *	150-160	15-20
Jam Tarts	Wire rack + 12-cup tin	2		200-210	15-20
	Wire rack + 12-cup tin	2	 *	180-190	15-20
Meringues	Universal pan	3	 *	80-90	100-150
Pavlova	Universal pan	3	 **	150**+ 100	100-150
Soufflé	Wire rack + 1,2 l souffle dish	2		170-180	45-50
		2	 *	160-170	45-50
Pie	Wire rack + pie dish	1		190-200	45-55
		3	 *	180-190	45-50
Yorkshire Pudding	Universal pan + 12-cup tin	2	 *	200-210	20-25
		3	 *	190-200	15-20
Jacket Potatoes	Universal pan	3	 *	160-170	60-70
Pizza (homemade)	Universal pan	2		210-220	25-30
		3	 *	210-220	20-25






* preheat

** preheat at higher temperature, then reduce and insert food

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich 2 levels	2 wire racks + 4x Ø 20 cm tins	3+1	 *	160-170	30-35
Scones 2 levels	Universal pan + wire rack with baking tray	3+1	 *	170-180	20-25
Biscuits 2 levels	Universal pan + wire rack with baking tray	3+1	 *	150-160	20-25
Biscuits 3 levels	Universal pan + 2 wire racks with baking trays	5+3+1	 *	140-150	25-35
Small Cakes 2 levels	2 wire racks + 2x 12-cup tins	3+1	 *	150-160	25-30
Meringues 2 levels	Universal pan + wire rack with baking tray	3+1	 *	80-90	100-150
Jacket Potatoes 2 levels	2 wire racks	3+1	 *	160-170	60-75
(White) Bread	2 wire racks + loaf tins (2x 900g or 4x 450g)	3+1	 *	180-190	35-40
Pizza (homemade)	Universal pan + wire rack with baking tray	3+1	 *	180-190	40-45

* preheat

top oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria sandwich	Wire rack + 1x Ø 20 cm tin	1	 *	160-170	25-30
Scones	Wire rack + baking tray	1	 *	200-210	10-12
Small cakes	Wire rack + 12-cup tin	1	 *	160-170	25-30
Jamtartes	Wire rack + 12-cup tin	1	 *	190-210	15-25
Swiss roll	Wire rack + Swiss roll tin	1	 *	190-200	10-15

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Wire rack + baking tray	2	☐*	170-180	15-20
Meringues	Wire rack + baking tray	1	☐*	80	110-140

* preheat

Baking tips

You want to bake following your own recipe.

Use similar items in the baking tables as a guide.

This way you will be able to establish whether the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.

The cake collapses.

Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

The cake has risen in the middle but has sunk around the edge.

Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.

The cake goes too dark on top.

Place it lower in the oven, select a lower temperature and bake the cake for a little longer.

The cake is too dry.

When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).

Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.

The cake is unevenly browned.

Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using ☐ top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.

The bottom of a fruit cake is too light.

The fruit juice overflows.

Small baked products made out of yeast dough stick to one another when baking.

Condensation forms when you bake moist cakes.

Place the cake one level lower the next time.

Next time, use the deeper universal pan, if you have one.

There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.

Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

The universal pan with insert wire rack is suitable for large roasts. You may also use any heat-resistant ovenware.

Glass ovenware is the most suitable. The lid of the roasting dish should fit well and close properly.

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat is somewhat less well cooked. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet surface.

Tips for roasting

The information in the table applies to food placed in a cold oven and for meat taken directly from the refrigerator.

The joints of meat should weigh between 500 g and 2 kg.

Ensure that you always use the lower temperature, if the weight of the joint you wish to roast is high.

If there are several pieces of meat, calculate the roasting time using the weight of the heaviest piece of meat. The individual pieces of meat should be approximately the same size.

Meat

Turn pieces of meat halfway through the cooking time.





When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.
















After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

main oven





 = 3D hot air

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Beef					
Slow roast joint	Universal pan with wire insert	1		130-140	40+40
Top side Top rump	Universal pan with wire insert	1		160-170	30+25
Lamb					
Leg	Universal pan with wire insert	1		160-170	30+25
Shoulder (bone in)	Universal pan with wire insert	1		160-170	25+20

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Shoulder (boned and rolled)	Universal pan with wire insert	1		170-180	25+25
Rack of lamb	Universal pan with wire insert	1		180-190	25+25
Pork					
Roast joint	Universal pan with wire insert	1		180-190	35+35
Loin joint	Universal pan with wire insert	1		170-180	30+30
Belly	Universal pan with wire insert	1		160-170	30+25
Gammon joint	Universal pan with wire insert	1		160-170	30+30
Poultry					
Chicken	Universal pan with wire insert	1		170-180	20+25
Chicken, portion	Universal pan with wire insert	1		190-200	20+25
Chicken, Quarter (a 450 g)	Universal pan with wire insert	1		180-190	20+25
Duck	Universal pan with wire insert	1		180-190	20+20
Turkey, crown	Universal pan with wire insert	1		160-170	15+15
Turkey, whole, large (7,5-12,0 kg)	Universal pan with wire insert	1		160-170	12+12
Casserole					
Diced meat (beef, pork, lamb)	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Braising steaks	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Chicken	Wire rack + glass roasting dish with lid	2		140	60-90

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Complete Meal					
With beef	Wire rack	4		160 than 200 (Yorkshire Pudding)	weight of meat (see table above) + 15-25 for Yorkshire Pudding
	universal pan with wire insert	1			
With chicken	Wire rack	4		180	weight of chicken (see table above)
	universal pan with wire insert	1			

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Beef					
Top side Top rump	Universal pan with wire insert	2		200-220	25+25
Lamb					
Leg	Universal pan with wire insert	1		150-170	30+35
Rack of lamb	Universal pan with wire insert	1		180-200	25+25
Pork					
Roast joint	Universal pan with wire insert	1		180-200	35+40
Loin joint	Universal pan with wire insert	2		190-210	25+50
Belly	Universal pan with wire insert	1		220-240	25+40

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Poultry					
Chicken	Universal pan with wire insert	1		210-230	20+15
Chicken, portion (a 200-250g)	Universal pan with wire insert	3		210-230	25+25
Chicken, quarter (a 450 g)	Universal pan with wire insert	2		220-240	20+25
Duck	Universal pan with wire insert	1		190-210	20+20

Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted underneath. To prevent a high degree of smoke from forming, do not insert the pan higher than level 3. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.


As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.










Turn grilled items after the specified time.





Whole fish does not need to be turned. Place the whole fish in the oven in the swimming position with the dorsal fin pointing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

 **main oven**







 = Grill, large area







Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
Beef					
Steaks height 2-3 cm	Wire rack + universal pan	5+		3	1. side 4-5
		3			2. side 4-5
Burgers height 1-2 cm	Wire rack + universal pan	5+		3	1. side 6-8
		3			2. side 4-6
Lamb					
Steaks height 2-3 cm	Wire rack + universal pan	5+		3	1. side 6-7
		3			2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	5+		3	1. side 5-6
		3			2. side 5-6
Pork					
Steaks height 1-2 cm	Wire rack + universal pan	5+		3	1. side 6-7
		3			2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	4+		3	1. side 10-12
		3			2. side 9-10
Burgers height 1-2 cm	Wire rack + universal pan	5+		3	1. side 6-8
		3			2. side 4-6
Sausages thickness 2-4 cm	Wire rack + universal pan	4+		3	10-15, turn occasionally
		3			
Gammon					
Steaks height 1-3 cm	Wire rack + universal pan	5+		3	1. side 4-5
		3			2. side 3-4

Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
Chicken					
Drumsticks each 150g	Wire rack + universal pan	3		3	1. side 17
		2			2. side 8
Breast, boneless each 150g	Wire rack + universal pan	3		3	1. side 20
		2			2. side 10
Fish					
Whole trout each 300g	Wire rack + universal pan	2		2	20-25
		1			
Fillets each 150g	Wire rack + universal pan	4		3	1. side 5-7
		3			2. side 5-7

top oven

Please note the information about preheating in the table.

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
Beef					
Steaks height 2-3 cm	Wire rack + universal pan	2+	 *	3	1. side 10-13
		1			2. side 6-8
Burgers height 1-2 cm	Wire rack + universal pan	2+		3	1. side 10-12
		1			2. side 6-8
Lamb					
Steaks height 2-3 cm	Wire rack + universal pan	2+	 *	3	1. side 6-8
		1			2. side 4-6
Chops height 2-3 cm	Wire rack + universal pan	2+	 *	3	1. side 7-9
		1			2. side 5-8
Pork					
Steaks height 1-2 cm	Wire rack + universal pan	2+	 *	3	1. side 9-12
		1			2. side 6-8
Chops height 2-3 cm	Wire rack + universal pan	2+	 *	3	1. side 10-13
		1			2. side 8-12

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
Burgers height 1-2 cm	Wire rack + universal pan	2+ 1		3	1. side 10-12 2. side 6-8
Sausages Ø 2-4 cm	Wire rack + universal pan	2+ 1		3	14-18**
Chicken					
Drumsticks each 150g	Wire rack + universal pan	2+ 1		3	1. side 16-20 2. side 12-15
Breast, boneless each 150g	Wire rack + universal pan	2+ 1		3	1. side 13-15 2. side 8-10
Fish					
Whole trout each 300g	Wire rack + universal pan	2+ 1		2	25-30
Filletts each 150g	Wire rack + universal pan	2+ 1		2	15-20
* Preheat for 3 minutes					
** Turn frequently					

Tips for roasting and grilling

The table does not contain information for the weight of the joint.

How to tell when the roast is ready.

The roast is too dark and the crackling is partly burnt.

The roast looks good but the juices are burnt.

Select the next lowest weight from the instructions and extend the time.

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.

Check the shelf position and temperature.

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 and use less liquid.

Steam rises from the roast when basted.

This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Preprepared products

Observe the instructions on the packaging.




The cooking result greatly depends on the quality of the food. Pre-browning and unevenness can sometimes even be found on the raw product.






















If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked.











Leave a little space between bread rolls when crisping them up. Do not place too many bread rolls on the accessories.

Sprinkle grated cheese over the top of your lasagne to give it a beautiful and evenly browned finish.

main oven

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Pizza, frozen					
Pizza with a thin base	Universal pan	2		190-210	15-25
		3	 *	200-210	10-15
	Universal pan + wire rack	3+1	 *	170-180	20-25

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Pizza with a thick base	Universal pan	2		180-200	20-30
	Universal pan	3	 *	200-210	15-20
	Universal pan + wire rack	3+1	 *	170-180	20-25
Pizza baguette	Universal pan	3		180-200	20-30
		3	 *	170-180	25-30
Pizza, chilled	Universal pan	3	 *	190-210	10-15
	Universal pan	3	 *	200-210	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan	3	 *	210-220	20-25
	Universal pan + backing tray	3+1	 *	180-190	30-35
Duchess potatoes	Universal pan	3		200-220	20-25
	Universal pan	3	 *	200-210	15-20
Hash browns (fried potatoes)	Universal pan	3		210-230	15-25
		3	 *	200-210	15-20
Potato wedges	Universal pan	2	 *	190-210	20-25
	Universal pan	3	 *	190-210	20-25
Baked goods, frozen					
Rolls, baguettes	Universal pan	3		170-190	10-20
		3	 *	180-190	10-15
Baked goods, prebaked					
Part baked white bread	Universal pan	3		190-210	10-20
	Universal pan	3	 *	180-190	15-20
	Universal pan + wire rack	3+1	 *	160-170	20-25

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Fried foods, frozen					
Fish fingers	Universal pan	2		220-240	10-20
	Universal pan	3	 *	200-210	15-20
Chicken nuggets	Universal pan	3		200-220	15-25
	Universal pan	3	 *	170-180	20-25
Food, frozen					
Lasagne, 400g	Wire rack	2	 *	190-210	35-40
	Wire rack	2	 *	180-190	35-40
Lasagne, 1200g	Wire rack	2		190-210	50-60
	Wire rack	2	 *	180-190	40-50
Food, chilled					
Lasagne, 400g	Wire rack	2	 *	170-180	20-25
Lasagne, 1200g	Wire rack	2	 *	170-180	30-35

* preheat

Special dishes



Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

Proving yeast dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

main oven

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1		50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins


Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Frozen food	Accessories	Level	Type of heating	Temperature in °C
e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		The temperature selector remains switched off

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.





Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.

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

Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried.

Meal	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of apple rings	1+3		80	approx. 5
800 g of pear slices	1+3		80	approx. 8
1.5 kgs of damsons or plums	1+3		80	approx. 8-10
200 g of herbs, washed	1+3		80	approx. 1½

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, fine 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, but not too dark.

Large, thick pieces of food contain less acrylamide.

Baking

Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.

Tips for keeping acrylamide to a minimum when preparing food

Biscuits

Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air.

Egg or egg yolk reduces the production of acrylamide.

Oven chips

Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.

When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.


Apple pie on 2 levels:

Place dark springform cake tins on top of one another.





Apple pie on 1 level:












Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:

Bake on 1 level with top/bottom heating . Place the springform cake tins on the universal pan instead of the wire rack.

main oven



Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	3		160-180	20-30
	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		150-170	30-40
	Universal pan + 2 baking trays	1+3+5		140-160	40-50

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Small cakes Preheat	Baking tray	3		160-180	20-25
	Universal pan + baking tray	3+1		150-170	30-35
	Universal pan + 2 baking trays	1+3+5		140-160	30-35
Small cakes	Baking tray	3		160-180	20-25
Water sponge cake Preheat	Springform cake tin on the wire rack	2		170-190	30-40
Water sponge cake	Springform cake tin on the wire rack	2		160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		160-180	40-50
	Universal pan	3		160-180	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		190-210	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3		190-210	70-80

Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

main oven

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	1/2-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30

* Turn after $\frac{2}{3}$ of the time.

