

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 configure the 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 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!

Instructions for use

HLN 4482.0 B

en

9000 482 144

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Important information

Read this instruction manual carefully. This will enable you to operate your appliance safely and correctly.

Keep the instruction manual in a safe place. If the appliance changes owners, the instructions should always be included.

Transport damage

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

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Safety precautions

This appliance is intended only for domestic use. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision

- if they are physically or mentally incapable of doing so
- or if they lack the knowledge and experience required to operate the appliance correctly and safely.

Hot surfaces



Never touch the hotplates, the internal surfaces of the oven or the heating elements when they are hot.

There is a risk of burning.

Children must always be kept at a safe distance from the appliance.

Open the oven door carefully. Hot steam may escape.

Please note the residual heat indicator on the hob.

It warns you if the hotplates are still hot.

Never place combustible items in the oven. Risk of fire.

Do not trap leads of electrical appliances in the hot oven door or pull them over the hot hob. The cable insulation could melt. There is a risk of short-circuiting.

Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum).

Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven. There is a risk of burning. Only use small quantities of drinks with a high alcohol content and open the oven door carefully.

Overheated oil and fat



Overheated oil or fat can ignite very quickly. Risk of fire.

Never leave fat or oil unattended when it is being heated.

Should the oil ignite, do not try to put it out by pouring water on it.

Cover the pan with a lid or plate immediately. Switch off the hotplate. Leave the ovenware on the hotplate to cool down.

Wet saucepan bases and hotplates



Liquid between the base of the saucepan and the hotplate will evaporate. The steam pressure may cause the pan to jump suddenly. There is a risk of injury. Keep the base of the saucepan and the hotplates dry.

Cracks in the ceramic



Never operate the ceramic hob if it has fractures, flaws or cracks. There is a risk of electrocution. Do not use the hob. Call the after-sales service.

Repairs



Incorrect repairs are dangerous. There is a risk of electrocution.

Repairs may only be carried out by one of our experienced after-sales engineers.

Never replace a damaged power cable yourself. Risk of electrocution. The power cable may only be replaced by one of our experienced after-sales engineers.

If the appliance is faulty, disconnect the fuse in the fuse box. Call the after-sales service.

Do not place any metal objects on the induction field

Never leave metal objects or food in aluminium foil lying on the hob. If the hob were to be switched on accidentally, these objects would heat up. There is a risk of burning.

Pacemakers



Caution This appliance complies with the guideline for safety and electromagnetic compatibility.

Nevertheless, people with pacemakers fitted should keep away from this appliance. It is possible that some pacemakers available on the market do not comply with the guideline for safety and electromagnetic compatibility and could suffer from interference. This could jeopardise the correct operation of the pacemaker.

Malfunctions could also be caused with other appliances, such as hearing aids.

The hob display does not function

Never operate the hotplate if the display is not functioning. There is a risk of burning.

Switch the hotplate off. Call the after-sales service.

Causes of damage

Damage to the hob

Rough pan and saucepan bases scratch the ceramic. Check your ovenware.

Avoid cooking on the hob with an empty saucepan.

Empty saucepans

Do not place empty saucepans on hotplates that have been switched on.

The induction module could be damaged.

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 ceramic. Do not use the hob as a work surface or storage space.

Damage can occur if hard or pointed objects fall on the hob. Do not store such objects above the hob.

Sugar or food with a high sugar content damages the hob. Remove spills immediately with a glass scraper. Caution The blade is sharp.

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

Damage to the oven

Do not place the baking tray on the oven floor. Do not cover it with aluminium foil. Do not place dishes on the oven floor.

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

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

When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed. 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 down with the door closed. The fronts of adjacent units may be damaged over time even if you only leave the oven door open slightly.

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

Installation and connection

Electrical connection

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

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

For the installer

Safety precautions

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

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

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

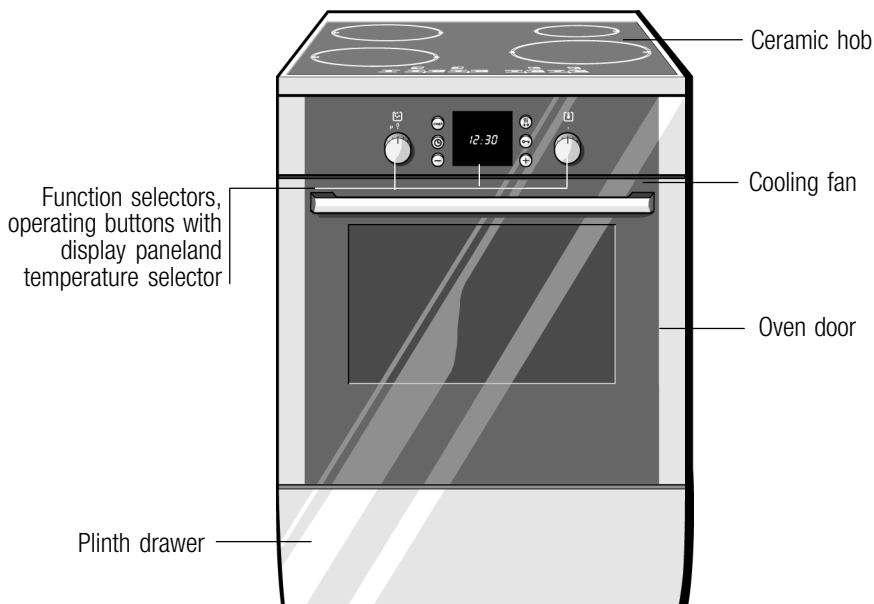
A type H 05 VV-F or equal-rated lead must be used to connect the appliance.

Wall fixing

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

This is your new cooker

Details vary according to the appliance model.



Cooling fan

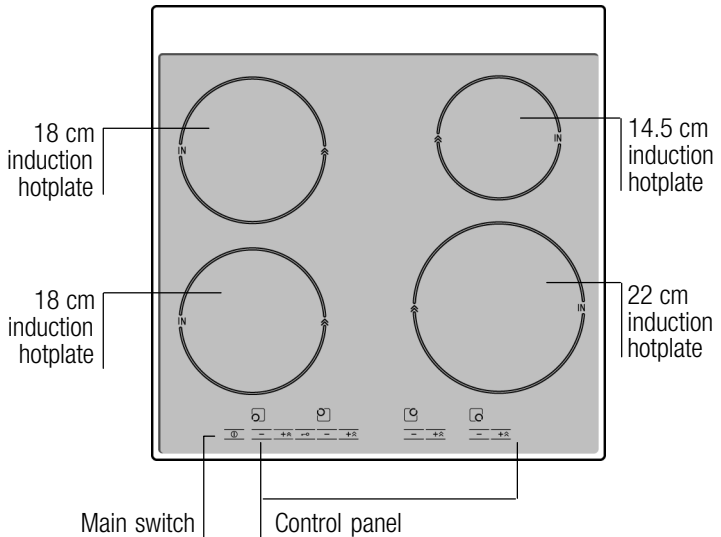
The oven is fitted with a cooling fan. It switches itself on and off as necessary. The warm air escapes above the door.

Push-in control knobs

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

The function selector can be turned clockwise or anticlockwise, whereas the temperature selector can only be turned clockwise.

The hob



Main switch and control panel

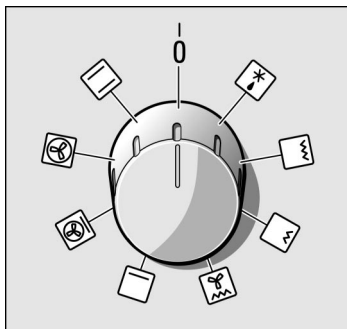
The hotplates are set using sensors. These are located under the symbols. To set the hotplate, touch the field with the corresponding symbol. The fields have the following functions:

Field		
①	Main switch	To switch the hob on and off.
- +	To change the heat setting	Minus field - = to reduce Plus field + = to increase
+⋆	Powerboost	To briefly increase the power to heat setting 9.
🔑	Childproof lock	You can use the childproof lock to prevent children from switching on the hotplates.

Symbols		
🔲 🔳	Hotplates	The symbols have no function. They indicate the position of the hotplate, e.g. 🔲 = front left hotplate.
🔳 🔲		

The oven

Function selectors



Use the function selector to select the type of heating for the oven.

You can turn the function selector clockwise and anti-clockwise.

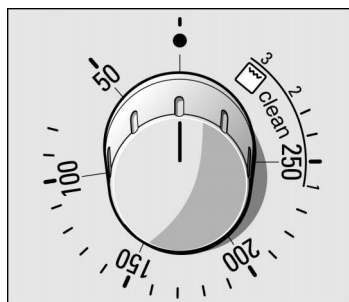
Settings

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

*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
50-270	Temperature range in °C

Grill	Level
Low	1
Medium	2
High	3

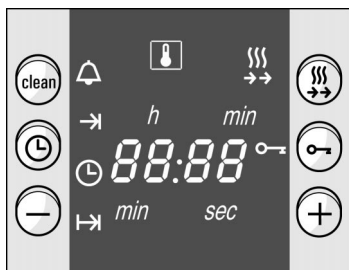
clean	Cleaning function
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The temperature symbol in the display lights up when the oven is heating up. It goes out when the oven stops heating up. The symbol does not light up during radiant grilling and bottom heating.

Grill levels

You can adjust the grill setting on the radiant grill to small area or large area using the temperature selector.

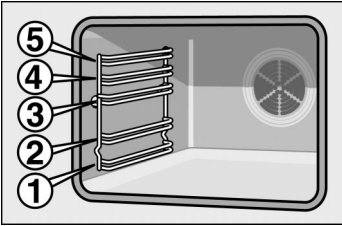
Control buttons and display panel



Button clean	Use this button to set the cleaning function for the self-cleaning components in the oven.
Clock button	Use this button to set the time, the timer, the cooking time for the oven and the end time
Minus button -	Use this button to reduce the values set.
Rapid heating button	Use this button to heat up the oven particularly quickly.
Key button	Use this button to switch the childproof lock on and off.
Plus button +	Use this button to increase the values set.

The values set can be seen in the display panel.

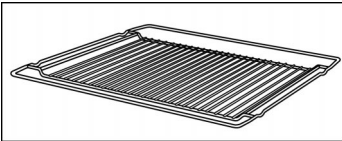
Oven



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.

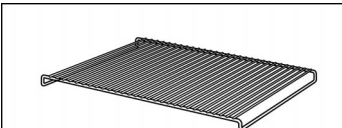
Accessories



HEZ 334000 wire shelves

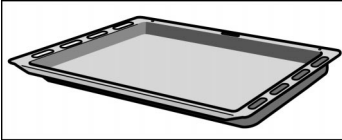
For ovenware, cake tins, roasts, grilling and frozen meals.

Place the wire shelf curved downwards .



HEZ 324000 wire insert

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



Universal pan HEZ 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 shelf.

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

Optional accessories*

Pizza tray HEZ317000

For pizza, frozen foods and large cakes

Grill tray HEZ325000

For grilling in place of the wire shelf or for use as a splatter guard for the oven

Baking brick HEZ327000

The baking brick is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The baking brick must always be preheated to the recommended temperature.

Enamel baking tray HEZ331000

For cakes and biscuits.

Optional accessories*


Enamel baking tray HEZ331010 with non-stick coating	Cakes and biscuits can be removed more easily from the baking tray.
Universal pan HEZ332010 with non-stick coating	Moist cakes, pastries, frozen meals and large roasts can be removed more easily from the universal pan.
Aluminium baking tray HEZ330001	For cakes and biscuits.
Profi extra-deep pan with wire shelf HEZ333000	For preparing large amounts.
Lid for the Profi extra-deep pan HZ333001	Converts the Profi extra-deep pan into the Profi roasting dish.
Glass pan HEZ336000	Deep glass baking tray which can also be used as a serving dish.
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.
XXL roasting dish HEZ390800	For large amounts, e.g. several fish. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid may be used as a gratin dish.
Metal roasting dish HEZ6000	The roasting dish is enamel on the outside with a non-stick coating on the inside.
Glass roasting dish HMZ21GB	For pot roasts and bakes that are cooked in the oven.
Protective grid	The protective grid is fixed to the oven door. This prevents small children from touching the hot oven door. The protective grid can be ordered from the factory after-sales service with number 361 480.


* You will find a comprehensive range of products for your cooker in our brochures and on the Internet. You can buy optional accessories from your local retailer.

Before using for the first time



This section tells you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the “Important information” section.

Firstly, check to see if the  symbol and three zeros are flashing in the display.

If the  symbol and three zeros are flashing in the display

Set the time.


1. Press the  clock button once.
12:00 appears and the  clock symbol flashes.
2. Set the time using the + or – button.

The time selected is adopted after a few seconds. The cooker is now ready for use.

Heating up the oven

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

Method

1. Set the function selector to .
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.

Setting the hob

Your hob is equipped with four induction hotplates.

What is cooking using induction?

Cooking using induction is based on a completely different concept to conventional heating methods. The heat is generated by induction in the base of the pan. The hotplate remains cold.

The advantages

Saving time

The cookware is warmed directly. There is no loss of heat.

Saving energy

Less power is consumed compared to other cooking methods.

Controlled heat input and increased safety

The induction generates or interrupts the heat input immediately according to use.

The heat is interrupted when you remove the cookware from the hotplate. Combustible material that accidentally comes into contact with the hob, e.g. a cloth, cannot burn, even if the hotplate is switched on. When you have finished cooking, the ceramic is only warm from the residual heat left by the saucepan.

Easy care

Food remains cannot burn onto the ceramic. You can clean the hob at any time and need not wait until it has cooled down.

Cookware

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

The pan and hotplate must be of equal sizes.

Suitable dishes	Unsuitable ovenware
Magnetisable (ferromagnetic) cookware made from:	Stainless steel
– enamelled steel	Glass
– cast iron	Ceramic
– chrome steel (stainless steel designed specially for induction)	Copper
	Aluminium

You can check whether your cookware is suitable, i.e. magnetisable, using a magnet.

Made from enamelled steel

The coating on enamelled saucepans can melt and damage your hob.

These are only suitable to a limited degree and should not be used with the highest heat setting.

Made from aluminium

Cookware made from aluminium can damage your hob. This is the case even if the manufacturer states that it is suitable for use on induction hobs.

With non-stick coating

Do not use saucepans and frying pans with non-stick coating with the Powerboost function.

The Teflon coating could be damaged.

Information about cookware

Main switch

You must switch on the main switch so that the hob is operational.

Switching on

Touch the Ⓢ field until the **I** light up in the displays.

Switching off

Touch the Ⓢ field until the **I** go out from the display. All hotplates switch off. If the hotplates have become hot from the base of the pan, the residual heat display switches on.

Notes

The hob switches itself off automatically if all hotplates have been switched off for more than 10 seconds.

Hotplate setting procedure

Prerequisite:

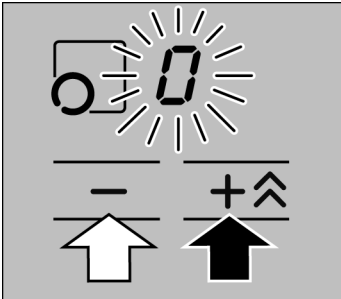
The ① main switch must be switched on.

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

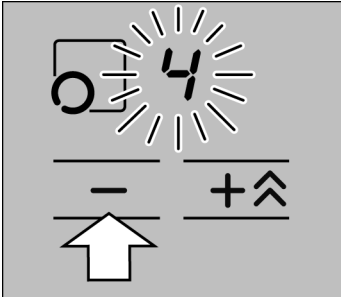
1 = lowest setting

9 = highest setting

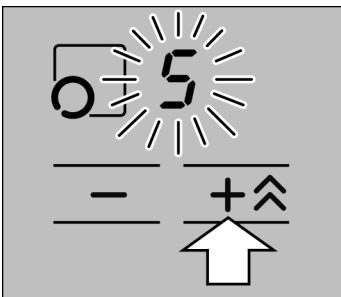
Every heat setting has an intermediate setting. This is identified by a dot.



1. Touch the **+** or **-** field for the desired hotplate. 0 flashes on the display.



2. Touch the **+** or **-** field again within 5 seconds. The default value appears:
+ field = heat setting 9
- field = heat setting 4



3. To select a different heat setting:
Touch the **+** or **-** field until the desired heat setting appears.

Changing the heat setting

You may change the heat setting at any time.

Switching off the hotplate

Touch the **-** field until **0** appears.

It is easier to switch the heat setting from **9** to **0** by pressing the **+** field twice.

The hotplate is switched off, and the residual heat indicator appears after approximately 5 seconds.

Always switch off the hotplates after use using the ① main switch.

The heat setting flashes

There is no cookware on the hotplate, it is the wrong size or made of an unsuitable material.

Place suitable cookware on the hotplate. The flashing stops.

If you have not placed any cookware on the hotplate, the hotplate switches off automatically.

Switching off the hob

Touch the ① main switch. All hotplates switch off.

If the hotplates have become hot from the base of the pan, the residual heat display switches on.

Notes

The settings do not change if several fields are touched briefly. You can therefore easily mop up spills on the control panel.

Always keep the control panel clean and dry. Moisture and dirt impair function.

Table

The following table provides a few examples. The cooking time may vary depending on the type of food, its weight, and quality. Deviations are therefore possible.

	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
Melting				
Chocolate, chocolate coating, butter, honey	100 g	-	1 - 2	-
Gelatine	1 pck.	-	1 - 2	-
Heating				
Canned vegetables	400 g - 800 g	1 - 3 mins	1 - 2	3 - 6 mins
Clear soup	500 ml - 1 ltr	2 - 3 mins	7 - 8	2 - 4 mins
Thick soup	500 ml - 1 ltr	1 - 3 mins	2 - 3	2 - 4 mins
Milk	200 ml - 400 ml	1 - 3 mins	1 - 2	2 - 4 mins
Heating and keeping warm				
Stew (e.g. lentil stew)	400 g - 800 g	1 - 2 mins.	1 - 2	
Milk	500 ml - 1 ltr.	2 - 3 mins.	1 - 2	
Defrosting and heating				
Frozen spinach	300 g - 600 g	3 - 4 mins.	2 - 3	5 - 15 mins.
Frozen goulash	500 g - 1 kg	3 - 4 mins.	2 - 3	20 - 30 mins.
Simmering				
Dumplings, meatballs (1 - 2 ltr. water)	4 - 8 pieces	6 - 9 mins.	4 - 5*	20 - 30 mins.
Fish	300 g - 600 g	3 - 6 mins.	4 - 5*	10 - 15 mins.
Boiling				
Rice (1 part rice to 2 parts water)	125 g - 250 g	2 - 4 mins	2 - 3	15 - 30 mins
Rice pudding (500 ml - 1 litre milk)	125 g - 250 g	3 - 5 mins	2 - 3	25 - 35 mins
Potatoes boiled in their skins with 1 - 3 cups water	750 g - 1.5 kg	3 - 5 mins	4 - 5	30 - 35 mins
Boiled potatoes with 1 - 3 cups water	750 g - 1.5 kg	3 - 5 mins	4 - 5	15 - 25 mins
Fresh vegetables with 1 - 3 cups water	500 g - 1 kg	3 - 4 mins	2 - 3	10 - 20 mins
Pasta (1 - 2 litres water)	250 g - 500 g	6 - 9 mins	6 - 7*	6 - 10 mins

	Amount	Heat setting 9	Ongoing cooking	Ongoing cooking time
Roasting				
Roulade	4 pieces	4 - 6 mins	4 - 5	50 - 60 mins
Pot roast	1 kg	4 - 6 mins	4 - 5	60 - 100 mins
Goulash	500 g	4 - 8 mins	4 - 5	50 - 60 mins
Roasting				
Pancakes (Flädle, Swabian pancakes)		1 - 2 mins	6 - 7	Continuous frying
Cutlet, breaded	1 - 2 pieces	1 - 2 mins	6 - 7	6 - 10 mins
Steak	2 - 3 pieces	1 - 2 mins	7 - 8	8 - 12 mins
Fish fingers	10 pieces	1 - 2 mins	6 - 7	8 - 12 mins
Deep-fat frying (in 1 - 2 ltr. of oil)				
Deep-frozen foods	200 g per serving	8 - 13 mins	8 - 9	constant deep-fat frying
Others	400 g per serving	8 - 13 mins	4 - 5	constant deep-fat frying

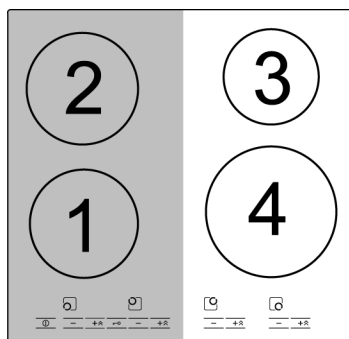
* Ongoing cooking without lid

Powerboost

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

Restrictions

Group 2



Group 1

All four hotplates have powerboost.

The hob consists of 2 groups (see illustration).

Powerboost can only be selected once in each group.

The second hotplate must not be in use.

Example: powerboost on hotplate 1 (group 1).

Hotplate 2 must be switched off.

If hotplate 2 is not switched off, **b** and heat setting **9** flash alternately in the display. Powerboost does not work. Heat setting **9** lights up again.

Activating powerboost

1. Select heat setting 9 .
2. Touch the $+ \uparrow$ field.
 b appears in the display. Powerboost is activated.

Deactivating powerboost

Press the $-$ field.
 b disappears from the display. Powerboost is deactivated.

To protect the hob from overheating, powerboost may switch itself off automatically.

Residual heat indicator

The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot.

H = hotplate is hot

h = hotplate is warm

When the hotplate has cooled to 60 °C, the display goes out.

If you remove the cookware from the hotplate and do not switch off the hotplate, h or H and the selected heat setting alternate in the display.

Automatic time limiter

The automatic time limiter is activated if a hotplate is in operation for a long time and you do not change the setting.

The hotplate heating element is switched off.
 F and B flash alternately in the display.

Touch any field to clear the display. You can make new settings.

When the time limiter is activated depends on the heat setting set (1 to 10 hours).








Basic settings

Your appliance has various basic settings. You can adapt these settings to your needs.

Indicator	Function
<i>c l</i>	Automatic childproof lock <i>l</i> Switched off.* <i>l</i> Switched on.
<i>c 2</i>	Audible signal <i>2</i> Confirmation signal and operation error signal switched off. <i>l</i> Only operation error signal switched on. <i>2</i> Confirmation signal and operation error signal switched on.*
<i>c 7</i>	Activation of the filament circuits <i>7</i> Switched off. <i>l</i> = 1000 W minimum power <i>l. - 9</i> = from 1500 to 9000w <i>9.</i> = 9500W maximum power
<i>c 0</i>	Reset to basic settings <i>0</i> Switched off. <i>l</i> Switched on.*

* Basic setting

Changing the basic settings

1. Switch on the hob.
2. Within the next 10 seconds, touch the  symbol for 4 seconds.
 and  flash alternately on the left-hand display;  lights up on the right-hand display.
3. Touch the  symbol repeatedly until the desired symbol appears on the left-hand display.
4. Touch the  symbol repeatedly until the desired setting appears on the display.
5. Touch the  symbol for 4 seconds.

The setting is activated.

Switching off

To exit the basic setting, switch off the hob with the main switch and reset.



Childproof lock

Your cooker is equipped with a childproof lock for the hob and for the oven. This will prevent children from switching on the cooker accidentally.

Childproof lock for the hob

You can activate the childproof lock for the hob permanently or you can lock the hob temporarily.

Activating the childproof lock


1. Set all four hotplates to heat setting 2.
2. Press the  until the  symbol appears in the display.

The childproof lock is permanently activated.

Deactivating the childproof lock

Proceed in exactly the same way as for activating it.



Caution

Water used for cleaning, spilt food or objects placed on the  field can accidentally cause the hob to be locked or the lock to be released.

Childproof lock for the oven

The childproof lock locks the control panel for the oven. You can still set the time and the timer when the oven is locked.

Locking the oven

Press the  until the  symbol appears in the display. This takes about 4 seconds.

Unlocking

Press the  key button until the  symbol disappears.

Note

If the child-proof lock is active, it will be cancelled following a power cut.

Setting the oven

Switching off the oven manually

You have various options for setting the oven.

When your meal is ready, switch off the oven yourself.

The oven switches off automatically

You can leave the kitchen for a long period.

The oven switches on and off automatically

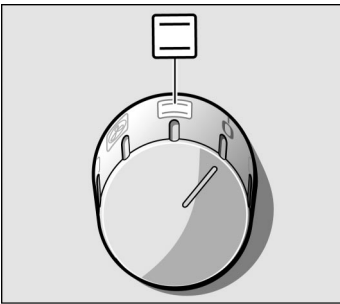
You can put your meal in the oven in the morning, for example, and set the oven so that your meal is ready at midday.

Tables and tips

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

Setting procedure

Example: Top/bottom heating , 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.

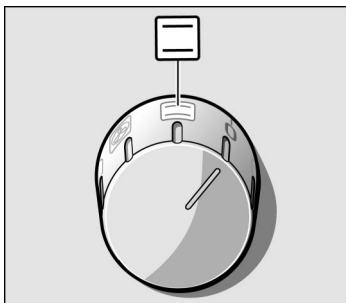
Changing the setting

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

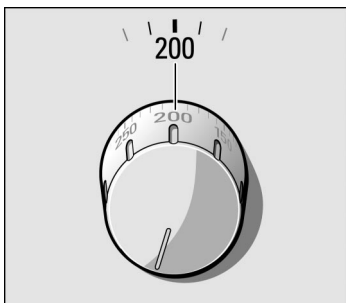
If the oven is to switch off automatically

Example:

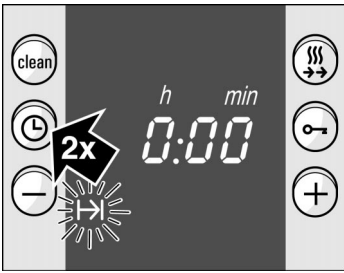
Top/bottom heating ,
200 °C, cooking time of
45 minutes



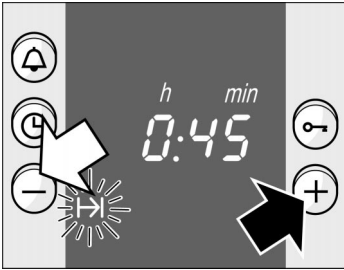
1. Select the desired type of heating using the function selector.



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



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



4. Set the cooking time using the + or – button.
+ button default value = 30 minutes.
– button default value = 10 minutes.

The oven switches on after a few seconds. The I→I symbol lights up in the display.

The cooking time has elapsed

A signal sounds. The oven switches off.
Press the ⌚ button twice and switch off the function selector.

Changing the setting

Press the ⌚ clock button twice. Change the cooking time using the + or – button.

Cancelling the setting

Press the ⌚ clock button twice. Press the – button until the display is at zero. Switch off the function selector.

Setting the cooking time when the clock time is hidden

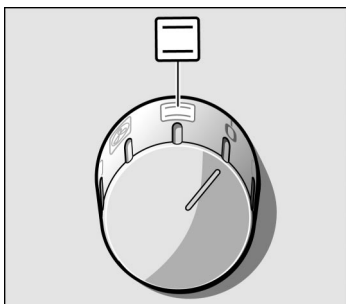
Press the ⌚ clock button three times and perform the setting as described in item 4.

If the oven is to switch on and off automatically

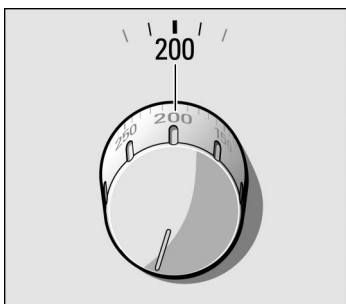
Example:

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

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



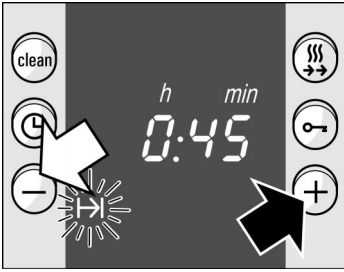
1. Select the desired type of heating using the function selector.



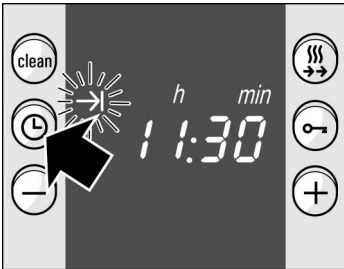
2. Use the temperature selector to set the temperature or grill setting.



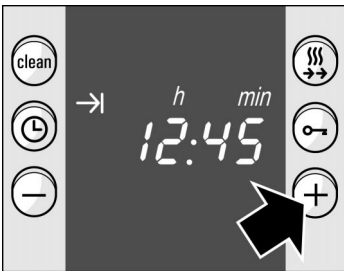
3. Press the ⌚ clock button twice.
The cooking time symbol I->I will flash.



4. Set the cooking time using the + or – button.
 + button default value = 30 minutes.
 – button default value = 10 minutes.



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



6. Use the + button to set a later end time.

The setting is adopted after a few seconds. The display will show the end time until the oven switches on.

The cooking time has elapsed

A signal sounds. The oven switches off. Press the ⌚ button twice and switch off the function selector.


Note

You can change the setting while the symbol is flashing. The setting has been adopted if the symbol lights up permanently. You may change the waiting time that elapses before the setting is adopted. See the Basic settings section for more details.

Rapid heating

This allows you to heat up the oven particularly quickly. Rapid heating mode is not suitable for all types of heating.

Suitable types of heating

 = Top and bottom heating

 = 3D hot air

 = Intensive fan-assisted cooking / pizza setting


Setting procedure

Firstly, set the type of heating, temperature and, if necessary, the cooking time for the oven.

Press the  rapid heating button.

The  symbol lights up in the display.

The rapid heating process is complete

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

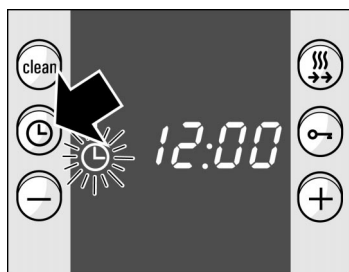
Time

When the oven is first connected, or following a power cut, the ⌚ symbol and three zeros flash in the display. Set the time.

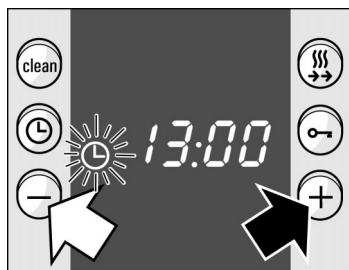
The function selector must be switched off.

Setting procedure

Example: 13:00



1. Press the ⌚ clock button.
12.00 appears in the display and the ⌚ symbol flashes.



2. Set the time using the + or - button.
The time selected is adopted after a few seconds.

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

Press the ⌚ clock button three times and change the time with the + or - button.

Hiding the time

You can hide the time. It will then only be visible when you are performing settings. To do this, you must change the basic setting. See the Basic settings section.

Timer

You can use the timer as a kitchen timer. It operates independently of the oven.

The timer has a special signal. This means that you can tell whether the set timer period has elapsed or the cooking time is complete.

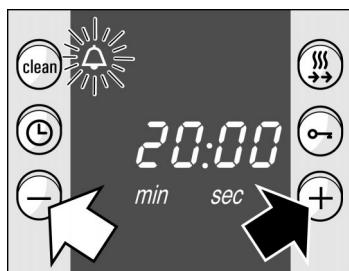
You can also set the timer if the childproof lock is active.

Setting procedure


Example: 20 minutes




1. Press the  clock button.
The  symbol will flash.




2. Set the timer period using the + or - button.
+ button default value = 10 minutes.
- button default value = 5 minutes.

The timer starts after a few seconds. The  symbol lights up in the display. The time counts down visibly.


The time has elapsed

A signal sounds. Press the  clock button. The display goes out.

Changing the timer period

Press the  clock button. Change the time using the + or - button.

Cancelling the setting

Press the  clock button. Press the - button until the display is at zero.

The timer and cooking time count down simultaneously

The symbols light up. The timer period counts down visibly in the display. To call up the remaining cooking time $\text{I} \rightarrow \text{I}$, end time $\rightarrow \text{I}$ or time ⌚ : Press the ⌚ clock button until the symbol in question flashes.

The value called up will then appear in the display for a few seconds.


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	Hot soapy water or a vinegar solution. For heavy soiling: only use oven cleaner in a cold oven. Do not use on the rear wall, top and side walls.
Rails	Hot soapy water.
Glass cover on the oven light	Hot soapy water.
Seal	Hot soapy water.
Door panel	Glass cleaner, the glass scraper should not be used for this purpose.
Plinth drawer	Hot soapy water.
Accessories	Soak in hot soapy water. Clean with a brush or sponge.

Oven back wall top and side walls

The back wall, top and side walls in the oven clean themselves. They are 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.

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

If the self-cleaning surfaces of the oven are no longer cleaning themselves sufficiently, they can be regenerated using the cleaning function.

Important notes

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

Never clean the back wall, top and side walls with oven cleaner.

If oven cleaner accidentally gets onto the back wall or side walls, remove it immediately with a sponge and plenty of water.

For ease of cleaning

Switching on the oven light

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

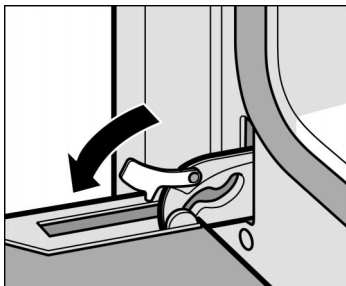
Detaching the oven door

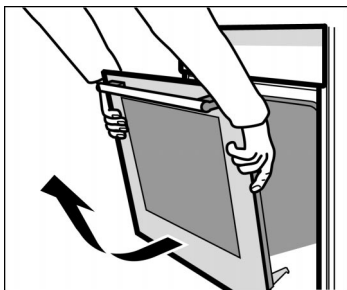


Set the function selector to

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

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





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

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


Cleaning function

The cleaning function is a regeneration program. If the self-cleaning components of the oven are no longer cleaning themselves sufficiently, they can be regenerated using this function. They are then fully operational again.

Caution

Before you do this, you must clean the oven surfaces which are not self-cleaning. Otherwise stains may appear that cannot be removed.

Setting procedure

1. Set the function selector to 3D hot air .
2. Set the temperature selector to clean.
3. Press the clean button.

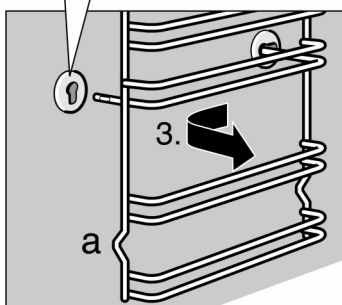
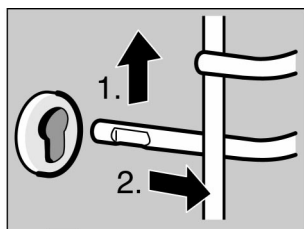
CL appears in the display.

The oven will switch off automatically after one hour. A signal will sound and CL will flash in the display. Switch off the function selector and the temperature selector.

When the oven has cooled

Wipe away salt residues from the self-cleaning components using a moist cloth.

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

Malfunions often have simple explanations and may be easily rectified. Please read the following instructions before calling the after-sales service.

General

The cooker is not functioning

Check whether there is a power cut.
Look in the fuse box and check that the fuse is in working order.

Oven

The clock display flashes

You must reset the time after a power cut.

Hob

E flashes in all displays and a signal sounds

The control panel is heavily soiled and/or there is an object on the control panel. Clean the control panel thoroughly and/or remove the object. Touch any field. The E disappears.

The hob has switched itself off

The main switch was touched accidentally. Switch the hob on with the main switch and make the settings again.

The circuit breaker in your household electrical circuit trips when you switch on the hotplate

Make sure that the power draw of all the appliances switched on does not exceed your maximum household electricity supply. Check whether the circuit breaker triggers when you switch on another hotplate. If it does, call the after-sales service.

The display flashes when you place a pan on the hotplate (there is no longer any heat output)

Check whether the saucepan is electromagnetic (attracts a magnet). Check whether the diameter of the saucepan is large enough.

Allow the saucepan to cool down in the event that it has become too hot.

If the display still flashes when you switch the hotplate off and on again, switch the cooker circuit breaker off. Wait 20 seconds and then switch the circuit breaker on again.

The b symbol for powerboost flashes and goes out

Powerboost operates the hotplate with the most possible power. To protect the hob from overheating, powerboost may switch off automatically.

E r display and numbers

If E r and numbers appear in the display, there is a malfunction in the electronics. Switch the cooker circuit breaker off and back on again. If the display still lights up, call the after-sales service.

F display and numbers

If F and a number flash alternately in the display, your hob is indicating a fault. The following table contains information about how you can rectify the malfunctions.

Problem	Possible cause	Notes/remedial action
$F0$	An internal fault has occurred in the hob.	Switch the cooker circuit breaker off. Wait a few seconds and then switch the circuit breaker on again. If the display does not go out, call the after-sales service.
$F2$	The hob is too hot and has switched itself off.	Remove the cookware from the hotplates. When the hob has cooled down sufficiently, touch any field. $F2$ goes out.
$F4$	The hob is too hot and has switched itself off.	Check whether there is a hot pan on the control panel. Remove the pan. Wait a few minutes until the control panel has cooled down. If $F4$ appears again when you switch the appliance back on, call the after-sales service.
$F8$	The hotplate was in use for a long time without a break.	The automatic time limit has been activated. Press any field.

Problem	Possible cause	Notes/remedial action
c1	The mains voltage is too low.	Switch the hotplate off. Wait a few seconds. Reset. If the display does not go out, call the after-sales service.
c2 / c3	The hotplate has overheated.	The hotplate has switched itself off to protect the hob. Wait a few minutes and switch it back on.

Repairs may only be carried out by fully trained after-sales service engineers. Incorrect repairs may constitute serious hazards to the user.

Normal operating noises for the hob

Low humming like a transformer

Some noise may be emitted when cooking due to the induction technology. This is normal.

This noise can occur when cooking at high heat settings. This noise disappears or becomes quieter when you reduce the heat setting.

Quiet whistling

Empty cookware can cause a quiet whistling. The noise disappears when you add water or food to the cookware.

Crackling

This can occur if you use cookware that consists of layers of different materials. It may change depending on the amount and type of food.

High-pitched whistle

This can occur if you use pans made from different layers of material at the maximum heat setting. The whistling disappears or becomes quieter when you reduce the heat setting.

Sporadic clicking

This can occur when you set a low heat setting.

Fan noise

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

Replacing the oven light

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

Method



1. Switch off the oven fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti-clockwise.
4. Replace the oven light with one of the same type.
5. Screw the glass cover back on.
6. Remove the tea towel and switch the fuse back on.

Replacing the glass cover

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

Replacing the oven seal

If the oven seal is faulty, it must be replaced by an after-sales service expert. A faulty oven seal can result in high energy losses. The fronts of adjacent units could be damaged.

After-sales service

Our after-sales service is there for you if your oven needs repairing. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate containing these numbers is found on the right, on the side of the oven door. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

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

After-sales service ☎

This appliance complies with standard EN 55011 or CISPR 11.

It is a group 2, class B product.

Group 2 means that high frequency is generated for the purpose of heating food.

Class B indicates that the appliance is suitable for domestic use.

Tables and tips

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

Cakes and pastries

Baking tins

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

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

Tables

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

The tables show which type of heating is best for different cakes and bakes.

The temperature and cooking time you select depends on the quantity and type of pastry. This is why “ranges” are given in the tables. You should try to use a lower temperature setting to start with, since this allows more even browning. If necessary, use a higher temperature setting the next time.

















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





















Note

Any unused accessories remove from the oven.

Baking on 1 level

Preheat oven every time.







Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Victoria sandwich	Wire shelf + 2 x 20 cm tins	2		160-170	20-25
	Wire shelf + 2 x 20 cm tins	3		150-160	20-25
Light fruit cake	Wire shelf + high 20 cm tin	3		150-160	80-90
Rich fruit cake	Wire shelf + Ø 23 cm round tin or 20 cm square cake tin	3		130-140	180-190
Fruit crumble	Wire shelf + flat glass dish	3		180-190	35-40
	Wire shelf + flat glass dish	3		160-170	35-40
Sponge cake (fatless)	Wire shelf + baking tin (dark coated)	2		160-170	30-35
	Wire shelf + baking tin (dark coated)	3		160-170	35-40
Swiss Roll	Universal pan + swiss roll tin	2		190-200	10-15
	Wire Shelf + swiss roll tin	3		170-180	10-15
Tart (Apple Pie)	Universal pan + 20 cm plate or pie tin	2		190-200	55-60
	Universal pan + 20 cm plate or pie tin	2		180-190	55-60
Quiche	Wire shelf + flat glass dish	1		200-210	40-45
	Wire shelf + flat glass dish	3		180-190	40-45
(White) Bread	Wire shelf + loaf tin (900 g or 2 x 450 g)	2		210-220	25-30
	Wire shelf + loaf tin (900 g or 2 x 450 g)	3		190-200	25-30

Food	Dish	Shelf position	Cooking method	Temperature °C	Cooking time min
Scones	Universal pan	3		190-200	15-20
	Universal pan	3		180-190	15-20
Cookies	Universal pan	2		170-180	10-15
	Universal pan	3		160-170	10-15
Small cakes	Universal pan + 12 cup tin	2		170-180	20-25
	Wire shelf + 12 cup tin	3		160-170	15-20
Jam tarts	Universal pan + 12 cup tin	2		200-210	15-20
	Wire shelf + 12 cup tin	3		180-190	15-20
Meringues	Universal pan	3		80-90	100-150
Pavlova*	Universal pan	3		150 100	Preheat 100-150
Soufflé	Wire shelf + 1,2 l soufflé-dish	2		170-180	40-50
	Wire shelf + 1,2 l soufflé-dish	3		170-180	40-50
Pie	Wire shelf + pie dish	2		190-200	45-50
	Universal pan + pie dish	3		170-180	45-50
Yorkshire Pudding	Universal pan + 12 cup tin	2		200-210	25-30
	Universal pan + 12 cup tin	3		200-210	20-25
Jacket potatoes	Universal pan	2		180-190	50-60
	Universal pan	3		160-170	60-70
Pizza, homemade	Universal pan	2		230-240	15-20
	Universal pan	3		200-210	15-20

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

Multishelf Baking

Preheat oven every time.

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

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

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

Baking tips

You wish to cook to your own recipe.



Refer to the instructions in the tables for similar types of food.

How to check that a sponge cake is cooked properly.

Approximately 10 minutes before the end of the baking time given in the recipe, pierce the tallest point of the cake with a cocktail stick. The cake is done if the cocktail stick comes out clean.

The cake collapses.

Next time, use less liquid or decrease the oven temperature by 10 degrees. Observe the cooking times in the recipe.

The cake has risen in the centre but is lower at the edges.	Do not grease the sides of the springform cake tin. As soon as the cake is done, carefully loosen the cake around the edges using a knife.
The cake is too dark at the top.	Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer.
The cake is too dry.	Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.
The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).	Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this. Please observe the recipe and the baking times.
The pastries are not evenly browned.	Select a slightly lower temperature, as this will bake the pastries more evenly. Bake delicate pastries on one level using  top/bottom heating. Even excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.
The bottom of a fruit pie is too light. The fruit juice overflows.	Next time, use the deeper universal pan.
You have used more than one level. The pastries are darker on the upper baking tray than on the lower baking tray.	Always use  3D hot air to bake on more than one level. Food on baking trays put into the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Steam can form during baking. Depending on the oven, it will either escape above the oven door or through the steam outlet on the hob. The steam can condense on the appliance or on the front of adjacent cabinets and drip off as condensation. This is due to the laws of physics.

Meat, poultry, fish

Advice on roasting

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

Meat should be turned half way through the cooking time.

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

Advice on grilling

Always close the oven door when grilling.

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

Place the pieces of meat directly onto the wire shelf. If you are grilling just one piece of meat, it will turn out best if you place it in the centre of the wire shelf. You should also insert the universal pan at level 3. The meat juices are collected here and the oven is kept clean.

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




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





Roasting with Hot Air

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

Meat





Turn meat after half of cooking time


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

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

Poultry

Turn poultry after half of cooking time.

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

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








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

Roasting with Hotair grilling

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




Meat

Turn meat after half of cooking time.

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






Poultry

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

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

Grilling

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

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

Tips for roasting and grilling

How can you tell when the roast is ready?

Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

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

Check the shelf position and temperature.



The roast looks good, but the juices are burnt.

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

The roast looks good, but the juices are too clear and watery.


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









Steam rises from the roast when the juice is basted.

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

Convenience Food










Cooking method

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

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

Other cooking methods

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


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

Defrosting

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

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 shelf	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 shelf with baking paper or greaseproof paper.

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

Note

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

Preserving

Preparation

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

The jars and rubber rings must be clean and undamaged.

Only preserve undamaged fruit and vegetables.

Wash them thoroughly.

Place the fruit or vegetables in the jars.

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

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


Close the jars with the clips.

Do not place more than six jars in the oven.

Tables

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

Setting procedure

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

Acrylamide in foodstuffs

Which foods are affected? Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food

General

Keep cooking times to a minimum.
Cook meals until they are golden brown, not too dark.
Large, thick pieces of food contain less acrylamide.
Potatoes used for roasting and deep-fat frying should be as fresh as possible. You must not use green or sprouting parts of a potato.

Baking

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

Biscuits

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

Oven chips

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

Roasting in the pan

Boil potatoes before roasting them. For raw potatoes, use margarine instead of oil.










Deep-fat frying

Fat should not be hotter than 175 °C. Check the temperature with a fat thermometer.
The ratio of food/fat should be between 1:10 and 1:15, e.g. 100 g chips in 1.5 l oil.
Soak potatoes for one hour before deep frying.

Test dishes referring to EN/IEC 60350

Baking



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

Food	Dish and notes	Shelf position	Cooking method	Temp. °C	Cooking time min
Shortbread	Baking tray	2		170-190	20-30
	Universal pan + baking tray	2+4		150-170	30-40
	Universal pan + 2 baking trays	2+3+5		140-160	35-45
Small Cakes	Baking tray	3		170-190	20-30
Small Cakes* (preheat oven)	Baking tray + universal pan*	2+4		150-170	25-35
	baking trays + universal pan*	2+3+5		140-160	30-40
Fatless sponge cake	Baking tin (dark coated)	2		160-180	30-40
Apple pie	2 wire shelves + 2 tinplate springform cake tins** Ø 20 cm	2+4		190-210	70-80
	Universal pan + 2 tinplate springform cake tins** Ø 20 cm	1		200-220	70-80

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

** Place the tins diagonally on the accessory.

Grilling

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

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