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Instruction manual HCE744250B





Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

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

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

In the unlikely event of a fault, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instruction manual

HCE744250B

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9000498915

B-261089-01

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Safety information

Read this instruction manual carefully. Keep the instruction manual in a safe place. If the appliance changes owners, the instructions should always be passed on.

Before installation

Transport damage

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

Electrical connection

Only allow a licenced professional to connect the appliance. If the appliance is connected incorrectly, it is not covered under warranty.

Information for your safety

This appliance is intended for domestic use only. Only use the cooker for the preparation of food.

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 surfaces

Risk of burns.

Never touch the hotplates, the internal surfaces of the cooking compartment or the heating elements when they are hot. Small children must be kept at a safe distance from the appliance. Please note the residual heat indicator on the hob. It warns you if the hotplates are still hot.

	Risk of short-circuit. Do not trap leads of electrical appliances in the hot oven door or pull them over the hot hob. The cable insulation could melt. Risk of fire. Never place flammable objects on the hob or store them in the cooking compartment. Never open the oven door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box.
Hot steam	Risk of scalding. Open the oven door carefully. Hot steam may escape. Never pour water into the hot cooking compartment. This will produce hot steam. Keep children at a safe distance. 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 oven door carefully.
Hot accessories and ovenware	Risk of burns. Never remove ovenware or accessories from the cooking compartment without an oven cloth or oven gloves.
Overheated oil or fat	Risk of fire. Never leave fat or oil unattended when it is being heated. Overheated oil and fat can ignite very quickly. Never try to put out burning oil or fat by pouring water on it. Immediately cover the cookware with a lid or plate to extinguish the flames. Switch off the hotplate and allow the cookware on the hotplate to cool down.
Wet saucepan bases and hotplates	Risk of injury. Liquid between the base of the saucepan and the hotplate can create steam pressure. The pan may suddenly jump. Always keep the hotplates and pan bases dry.

Cracks in the glass ceramic

Risk of electric shock.

Never use the hob if the glass ceramic has fractures, flaws or cracks. Switch off the appliance and call the after-sales service.

Incorrect repairs

Risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians.

If the appliance is defective, pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Call the after-sales service.

Causes of damage

Damage to the hob

Do not allow pans to boil dry, especially with enamel and aluminium pans. They may cause damage.

Do not place hot cookware on the display area or on the surround.

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

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

You will find the most frequent faults in the following table.

Damage	Cause	Measure
Stains	Boiled over food	Remove boiled over food immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents that are suitable for glass ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases	Check your cookware.
Discolouration	Unsuitable cleaning agents	Only use cleaning agents that are suitable for glass ceramic.
	Pan abrasion (e.g. aluminium)	Please lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove boiled over food immediately with a glass scraper.

Damage to the oven

Do not place accessories on the cooking compartment floor. Do not line it with foil or greaseproof paper of any kind. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. 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 the cooking compartment when it is hot. The temperature change can cause damage to the enamel.

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

When making very moist fruit flans, do not put too much on the baking tray. Fruit juice dripping from the baking tray 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 carriage.

Do not lift the appliance by the door handle. It cannot support the weight of the appliance and could break.

Damage to the plinth drawer

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

Damage to the front of adjacent units

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

If the oven seal is very dirty, the oven carriage will no longer close properly when the oven is in use. The fronts of adjacent units will become damaged over time. Keep the seal clean.

Energy and environment tips

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

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.

Saving energy with your oven

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 cooking compartment 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.

Saving energy with the hob

Use pots and pans with thick, even bases. Uneven bases increase energy consumption.

The diameter of pot and pan bases should be the same size as the hotplate. In particular, small saucepans on the hotplate cause energy losses. Please remember: Cookware manufacturers often provide the diameter of the saucepan. This is usually bigger than the diameter of the base of the pan.

Use a small saucepan for small quantities. A larger, less full saucepan requires a lot of energy.

Always place suitable lids on saucepans. When cooking without a lid, four times the energy is required.

Cook with only a little water. This will save energy. Vitamins and minerals in vegetables are preserved.

Switch to a lower heat setting in good time.

Use the residual heat. For longer cooking times, you can switch the hotplate off 5 to 10 minutes before the end of the cooking time.

Installation and connection

Electrical connection

The appliance must be connected to the mains by a licenced 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

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

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.

Appliances with a plug must only be connected to a properly installed socket with maximum 25 A, 3x4 mm².

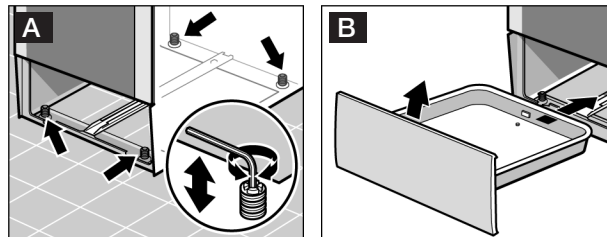
Levelling the cooker

Always place the cooker directly on the floor.

1. Pull out the plinth drawer and lift it up and out.

There are adjustable feet at the front and rear on the inside of the plinth.

2. Use an Allen key to raise or lower the adjustable feet as necessary until the cooker is level (Fig. A).
3. Slide in the plinth drawer again (Fig. B).



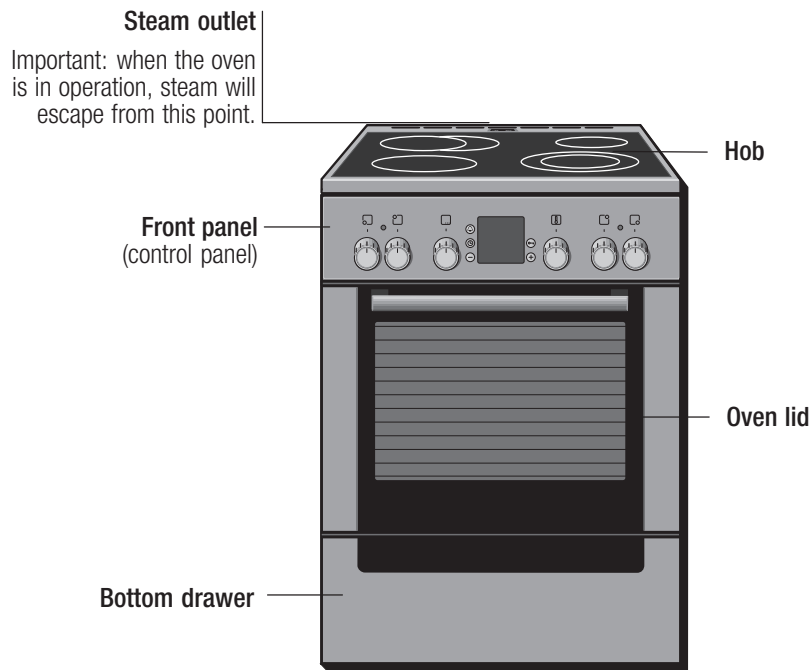
Wall fixing

To prevent the cooker from tipping over, you must fix it to the wall with the bracket provided. Please observe the installation instructions for fixing the oven to the wall.

Your new cooker

Here you will learn about your new cooker. We will explain the control panel, the hob and the individual operating controls. You will find information on the cooking compartment and the accessories.

Depending on the appliance model, individual details may differ.



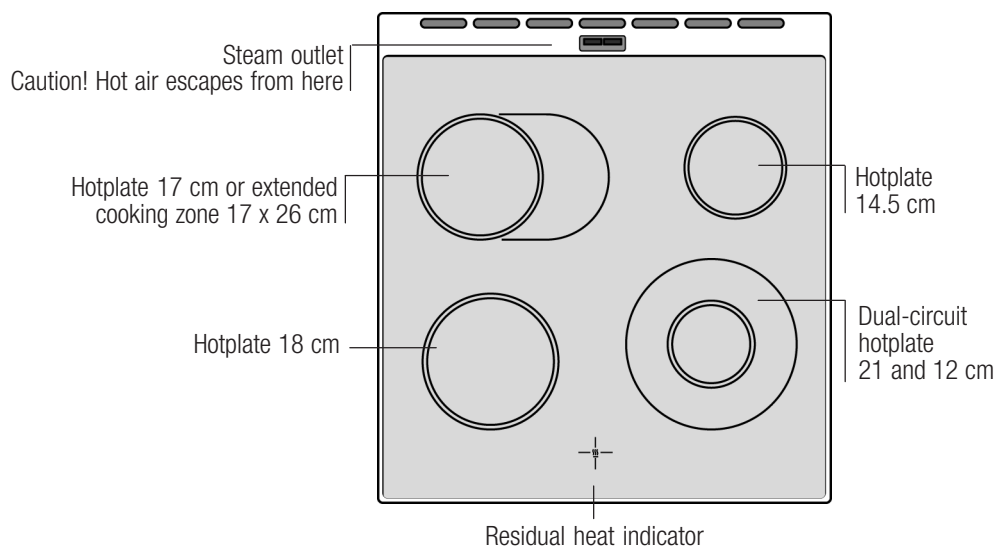
Details are subject to change depending on the appliance model.

Pop-out knobs

The control knobs are retractable when in the out position.

Press on the control knob to pop it in or out.

The hob



Hotplate controls

You can use the four hotplate controls to control the heat output provided by each hotplate.

Setting	Function
0 Off position	Switches off the hotplate.
1-9 Heat settings	Heat setting 1 = lowest power Heat setting 9 = highest power
CO Power on	Switches on the extended cooking zone.
⊙ Power on	Switches on the large dual-circuit hotplate.

When you switch on a hotplate, the indicator lamp lights up.

Residual heat indicator

The hob has a residual heat indicator for each hotplate. It shows which hotplates are still hot. Even when the hob is switched off, the display remains lit until the hotplate has cooled down sufficiently.

You can save energy by using the residual heat to keep a small dish warm, for example.

The oven

Function selector

Use the function selector and the temperature selector to set the oven.

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

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

Setting	Use
 Off position	The oven switches off.
 Top/bottom heating	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.
 3D hot air*	For cakes and pastries on one to three levels. The fan distributes the heat from the heating ring in the back panel evenly around the cooking compartment.
 Pizza setting	For the quick preparation of frozen products without pre-heating, e.g. pizza, chips or strudel. The bottom heating element and the ring heating element in the rear wall heat up.
 Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
 Circulated air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish.
 Grill, small area	For grilling small amounts of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.

Setting	Use
 Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The whole area below the grill heating element becomes hot.
 Defrost	For defrosting, e.g. meat, poultry, bread and cakes. The fan causes the air to circulate around the dish.
 Rapid heating	For rapid preheating of the oven without accessories.

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

The light comes on in the cooking compartment when you make the setting.

Temperature selector

The temperature selector is used to set the temperature or grill setting.

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

When the oven is heating, the  temperature symbol lights up in the display. It goes out during pauses in the heating. Does not light up in every position.

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
 Timer button	This is used to set the timer.
 Clock button	This is used to set the Clock,  Oven duration and  End time.
- Minus button	Use this button to decrease the setting values.
 Key button	This is used to switch the childproof lock on and off.
+ Plus button	Use this button to increase the setting values.

The cooking compartment

Oven light

The oven light is located in the cooking compartment.

During operation, the oven light in the cooking compartment is on.

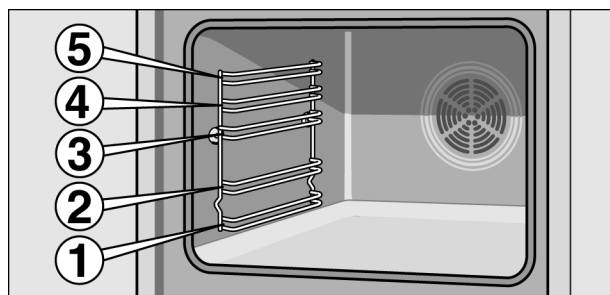
Steam outlet

The hot air from the cooking compartment escapes at the rear of the hob. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

Accessories

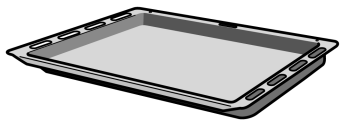
The accessories can be inserted into the oven at 5 different levels.

You can pull out the accessories two thirds of the way without them tipping. This allows dishes 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.

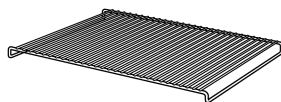
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.



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.



Insert shelf

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



Wire shelf

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

Insert the wire grill with the curved bars facing downwards .

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.

Wire shelf HEZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Enamel baking tray HEZ 331000	For cakes and biscuits.
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.
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.
Glass pan HEZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
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 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.
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.
Bakestone HEZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
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.
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.

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.
Universal roasting dish HEZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
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 469 088.

Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.

First read the section on *Safety information*.

Setting the clock

After the oven has been connected, the ⌚ symbol and three zeros light up on the display. Set the clock.

1. Press the ⌚ button.
12:00 appears in the display and the ⌚ symbol flashes.
2. Use the + or – button to change the clock.

After a few seconds, the time that has been set is adopted.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of  Top/bottom heating at 240 °C is ideal.

Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to set  Top/bottom heating.
2. Use the temperature selector to set the temperature to 240 °C.

After an hour, switch off the oven. Turn the function selector and temperature selector to the off position.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

Setting the hob

In this section, you can find out how to set your hotplates. The table shows heat settings and cooking times for various meals.

Setting procedure

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

Position 0 = off

Position 1 = lowest power

Position 9 = highest power.

When you switch on a hotplate, the indicator lamp lights up.

Large dual-circuit hotplate and extended cooking zone

The size of these hotplates can be altered.

Switching on the large area

Turn the hotplate control to position 9 - where you will feel a slight resistance - then continue turning to symbol

☉ = large dual-circuit hotplate or

∞ = extended cooking zone

Then immediately turn it back to the desired heat setting.

Switching back to the small area

Turn the hotplate control to 0 and reset.

N.B.: Never turn the hotplate control beyond the ☉ or ∞ symbols to 0.

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

Setting the oven

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

You can select the oven cooking duration and end time for your dish.

Type of heating and temperature

Example in picture: Top/bottom heating at 190 °C.

1. Set the type of heating using the function selector.



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



The oven begins to heat up.

Switching off the oven

Turn the function selector to the off position.

Changing the settings

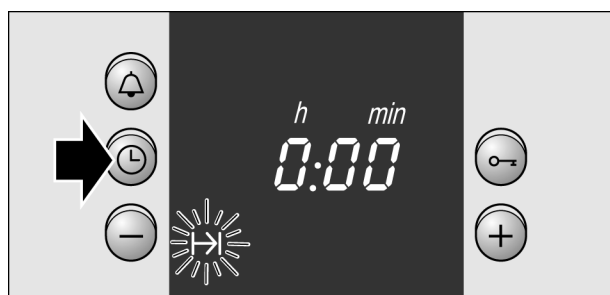
The type of heating and temperature or grill setting can be changed at any time using their respective selectors.

If the oven is to switch off automatically

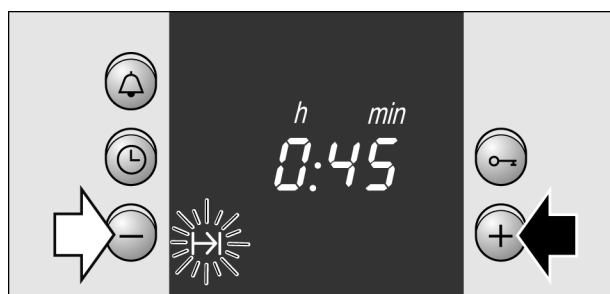
Make the settings as described in steps 1 and 2. Now enter the duration (cooking time) for your meal.

Example in picture: setting for  Top/bottom heating, 200 °C, cooking time 45 minutes.

3. Press the  Clock button.
The  Cooking time symbol flashes.



4. Use the – minus or + plus button to change the cooking time.
+ button default value = 30 minutes
– button default value = 10 minutes



The cooking time has elapsed

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

Changing the setting

Press the ⌚ Clock button. Use the + or – button to change the cooking time.

Cancelling the setting

Press the ⌚ Clock button. Press the – button until zero is shown on the display. Switch off the function selector.

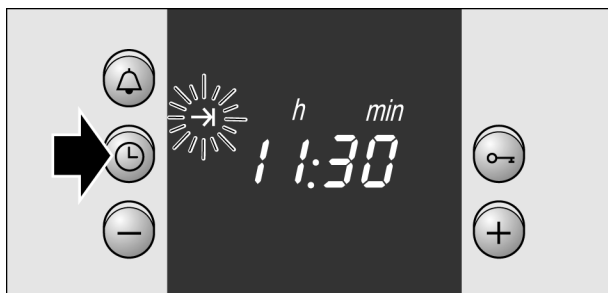
If the oven is to switch on and off automatically

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

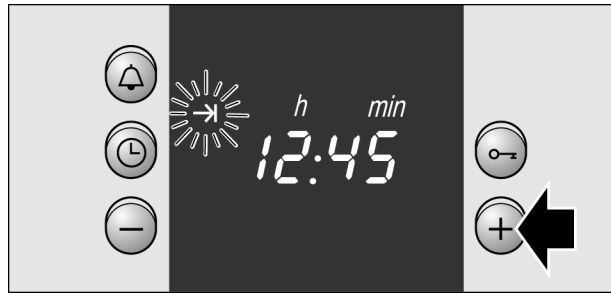
Make the settings as described in steps 1 to 4.

Example in picture: setting for  Top/bottom heating, 200 °C. It is 10:45. The meal takes 45 minutes to cook and should be ready at 12:45.

5. Press the ⌚ Clock button repeatedly until the → End symbol flashes.
You can see in the display 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 end time is shown in the display until the oven starts.



The cooking time has elapsed

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

Note

You can make changes as long as the symbol is flashing. The setting has been adopted if the symbol is lit.

Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected.

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

1. Set the function selector to .
2. Turn the temperature selector to set the desired temperature.

The 🔥 symbol lights up in the display. The oven begins to heat up.

The rapid heating process is complete

The 🔥 symbol goes out in the display. Place your dish in the oven and select the desired type of heating.

Clock

When the appliance is connected for the first time or after a power cut, the ⌚ symbol and three zeros flash in the display. Set the clock.

The function selector must be switched off.

Setting procedure

1. Press the ⌚ button.
12:00 appears in the display and the ⌚ symbol flashes.
2. Use the + or – button to change the clock.
After a few seconds, the time is saved.
The ⌚ symbol goes out.

Changing from summer to winter time, or similar

Press the ⌚ Clock button twice and change using the + or – buttons.

Timer

You can use the timer as a kitchen timer. It runs independently of the oven.
The timer has a special signal. This means that you can tell whether the timer duration or the cooking time has elapsed.
You can also set the timer if the childproof lock is active.

Setting procedure

1. Press the  Timer button.
The  symbol flashes.
2. Use the – minus or + plus button to change the timer duration.
+ button default value = 10 minutes
– button default value = 5 minutes
The timer starts after a few seconds. The  symbol lights up in the display. You will see the time counting down.

When the time has elapsed

A signal sounds.
Press the  Timer button. The timer goes out.

Changing the timer duration

Press the  Timer button. Use the + or – button to change the time.

Cancelling the setting

Press the  Timer button. Press the – button until zero is shown on the display.

The timer and cooking time count down at the same time

Both symbols light up. The timer duration starts counting down in the display.
To call up the remaining  Duration,  End time or  Clock: Press the  Clock button repeatedly until the relevant symbol appears.
The value you are checking appears for several seconds on the display.

Childproof lock

Oven

Switching the childproof lock on and off

The oven has a childproof lock to prevent children switching it on accidentally.

The function selector must be switched off.

To switch on: press the  button until the  symbol appears in the display. This takes about 4 seconds.

To switch off: press the  Key button until the  symbol goes out.

Notes

You can set the timer and clock at any time.

If the childproof lock is active, it will be cancelled following a power cut.

Care and cleaning

With meticulous care and cleaning your hob and oven will retain its looks and remain in good working order for a long time. We will explain here how you should care for and clean them 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 variations. This is normal and does not affect its 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 the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the following information.

For the hob

- Do not use undiluted washing-up liquid or dishwasher detergent.
- Do not use abrasive materials, scouring sponges.
- Do not use aggressive cleaners such as oven spray or stain removers.
- Do not use high-pressure cleaners or steam jet cleaners.

For the oven

- Do not use harsh or abrasive cleaning agents.
- Do not use cleaning agents with high concentrations of alcohol.
- Do not use hard scouring pads and sponges.

- Do not use high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Appliance exterior	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	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning agents 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.
Hob	Care: protective/care product for glass ceramic. Cleaning: cleaning agents that are suitable for glass ceramic. Follow the cleaning instructions on the packaging.  Glass scraper for heavy soiling: Remove the protective cover and only clean using the blade. Caution, the blade is very sharp. Risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.
Hob surround	Warm soapy water. Never clean with a glass scraper, lemon juice or vinegar.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Cooking compartment floor	Hot soapy water or a vinegar solution: Clean with a dish cloth.
Door seal (do not remove)	Hot soapy water: Clean with a dish cloth. Do not scour.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.

Area	Cleaning agents
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.
Plinth drawer	Hot soapy water: Clean with a dish cloth.

Cleaning the self-cleaning surfaces in the cooking compartment

The back wall, roof and side walls 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, ceiling and side walls 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 could scratch or destroy the coating.

Never treat the back wall, ceiling or side walls 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

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.

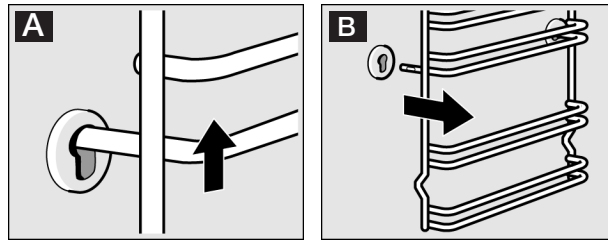
Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Detaching and refitting the rails

Detaching the rails

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

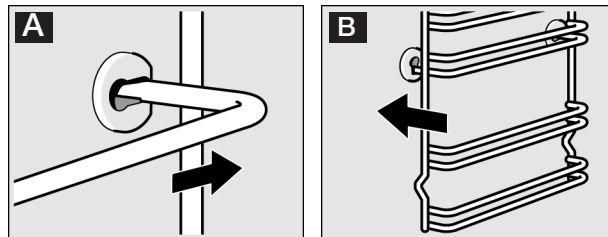
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



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)

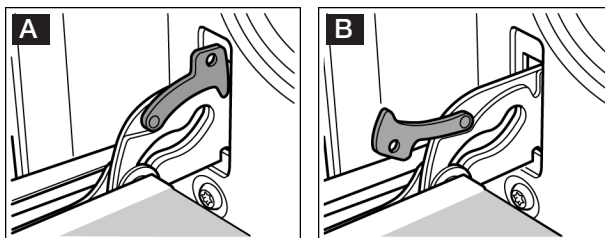


The rails fit both the left and right sides. The kinked section must always be at the bottom.

Detaching and attaching the oven door

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

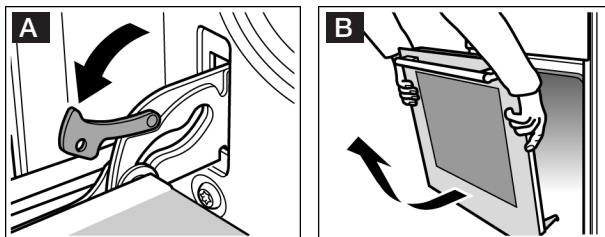
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



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

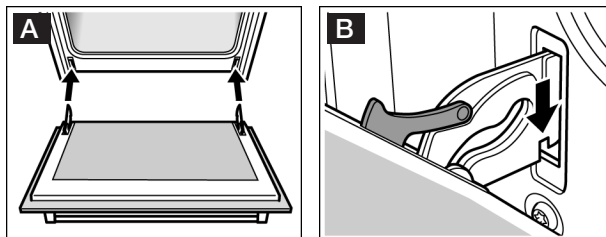
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



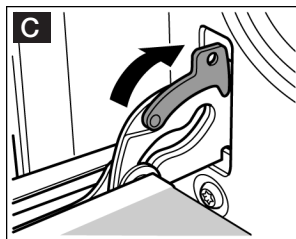
Attaching the door

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.



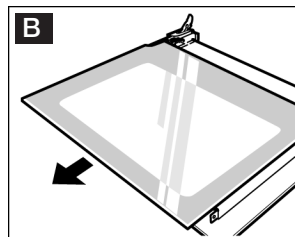
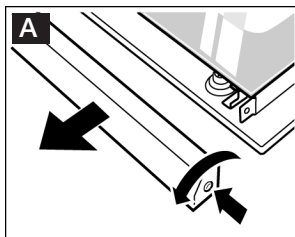
There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.
Call the after-sales service.

Removing and installing the door panels

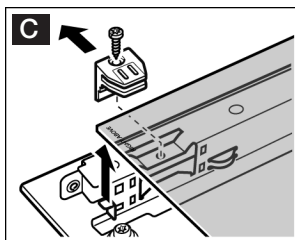
Removal

To facilitate cleaning, you can remove the glass panels from the oven door.

1. Detach the oven door and lay on a cloth with the handle facing down.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws (Fig. A).
3. Lift and pull out the upper panel (Fig. B).



4. Unscrew the brackets on the right and left. Lift the panel and remove the brackets from the panel (Fig. C). Take out the panel.



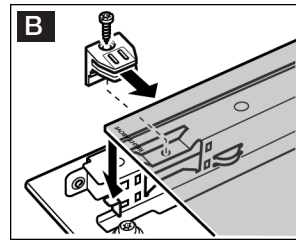
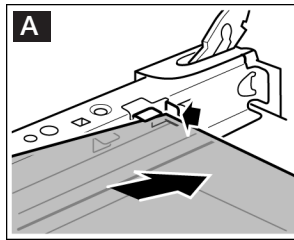
Clean the panels with glass cleaner and a soft cloth.

Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

Installation

During installation, make sure that the lettering "right above" is upside down at the bottom left.

1. Insert the panel downwards at an angle (Fig. A).
2. Push on the brackets on the right and left, align them and screw in place (Fig. B).



3. Insert the uppermost panel diagonally towards the back. The smooth surface must face outwards.
4. Replace the cover and screw in place.
5. Attach the oven door.

Do not use the oven again until the panels have been correctly fitted.

Troubleshooting

Malfunctions often have simple explanations. Please refer to the malfunction table before calling the after-sales service.

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, where you will find plenty of cooking tips and tricks.

Problem	Possible cause	Remedial action/notes
The oven does not work.	The circuit breaker is defective.	Look in the fuse box and check that the circuit breaker is in working order.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
The clock display flashes.	Power cut.	Reset the clock.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs back and forth several times.



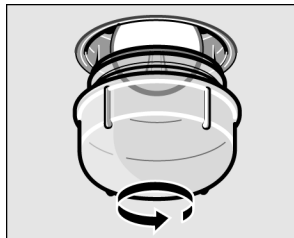
Risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales technicians.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 25 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.



1. 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 circuit breaker.

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.

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 the nearest after-sales service point in the telephone directory. 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 inside of the oven drawer cover. You can make a note of the numbers for your appliance in the space below to save time in the event of a fault.

E no.

FD no.

After-sales service ☎

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

Baking a cake turns out best with  Top/bottom heating.

When baking with  3D hot air, note the following:

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:

Wire rack or universal pan at shelf position 3

Wire rack at shelf position 1.

Baking on 3 levels:

Wire rack at shelf position 5

Universal pan at shelf position 3

Wire rack at shelf position 1.

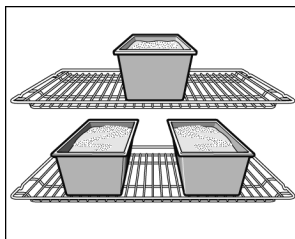
Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for your dishes.

If you have 2 small, round cake tins, place them on one level next to each other on the wire rack.

If you have 4 small, round cake tins, place 2 next to each other on each wire rack. Slide in the wire racks one above the other.

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 composition of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary.

Additional information can be found in the “Baking tips” section following the tables.

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		160-170	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
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

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Pavlova	Universal pan	3	 **	150*+ 100	100-150
Soufflé	Wire rack + 1,2 l soufflé dish	2		170-180	45-50
		2	 *	160-170	45-50
Pie	Wire rack + pie dish	1		190-210	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 on baking tray	3+1	 *	170-180	20-25
Biscuits 2 levels	Universal pan + wire rack on baking tray	3+1	 *	150-160	20-25
Biscuits 3 levels	Universal pan + 2 wire racks on 2 baking trays	5+3+1	 *	140-150	25-30
Small Cakes 2 levels	2 wire racks + 2x 12-cup tins	3+1	 *	150-160	25-30
Meringues 2 levels	Universal pan + wire rack on 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 on baking tray	3+1	 *	180-190	40-45
* preheat					

Baking tips

You want to bake following your own recipe.

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

The cake collapses.

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

The cake goes too dark on top.

The cake is too dry.

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

The cake is unevenly browned.

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.

Use similar items in the baking tables as a guide.

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.

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

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

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

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.

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.

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.

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.

You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.

Condensation forms when you bake moist cakes.

Always use hot air  to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

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

When using the  Top/bottom heating and  Circulated air grilling types of heating, turn the pieces of meat halfway through the cooking time.

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

When roasting joints of pork with a rind, make cuts in the rind crossways and if it is to be turned, first place the joint with the rind side down in the dish.

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
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

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
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 (a 200-250 g)	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 (up to 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
Complete Meal					
With beef	Wire rack universal pan with wire insert	4 1		160 than 200 (Yorkshire Pudding)	weigh of meat (see table above) + 15-25 for Yorkshire Pudding
With chicken	Wire rack universal pan with wire insert	4 1		180	weigh of chicken (see table above)

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
Poultry					
Chicken	Universal pan with wire insert	1		210-230	20+15
Chicken, portion (a 200-250 g)	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.

Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
Beef					
Steaks height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 4-5 2. side 4-5
Burgers height 1-2 cm	Wire rack + universal pan	5+ 3		3	1. side 6-8 2. side 4-6
Lamb					
Steaks height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 6-7 2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 5-6 2. side 5-6
Pork					
Steaks height 1-2 cm	Wire rack + universal pan	5+ 3		3	1. side 6-7 2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	4+ 3		3	1. side 10-12 2. side 9-10
Burgers height 1-2 cm	Wire rack + universal pan	5+ 3		3	1. side 6-8 2. side 4-6
Sausages thickness 2-4 cm	Wire rack + universal pan	4+ 3		3	10-15, turn occasionally
Gammon					
Steaks height 1-3 cm	Wire rack + universal pan	5+ 3		3	1. side 4-5 2. side 3-4
Chicken					
Drumsticks each 150g	Wire rack + universal pan	3 2		3	1. side 17 2. side 8
Breast, boneless each 150g	Wire rack + universal pan	3 2		3	1. side 20 2. side 10
Fish					
Whole trout each 300g	Wire rack + universal pan	2 1		2	20-25
Filets each 150g	Wire rack + universal pan	4 3		3	1. side 5-7 2. side 5-7

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.

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

Steam rises from the roast when basted.

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.

Next time, use a larger roasting dish and use less liquid.

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.

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Pizza, frozen					
Pizza with a thin base	Universal pan	2		200-220	15-20
	Universal pan	3		200-210	10-15
	Universal pan + wire rack	3+1		170-180	20-25
Pizza with a thick base	Universal pan	2		170-190	20-30
	Universal pan	3		200-210	15-20
	Universal pan + wire rack	3+1		170-180	20-25
Pizza baguette	Universal pan	3		170-190	20-30
	Universal pan	3		170-180	25-30
Pizza, chilled	Universal pan	1		180-200	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		190-210	20-25
	Universal pan	3		200-210	15-20
Hash browns (fried potatoes)	Universal pan	3		200-220	15-25
	Universal pan	3		200-210	15-20
Potato wedges	Universal pan	2		180-190	20-25
	Universal pan	3		190-210	20-25
Baked goods, frozen					
Rolls, baguettes	Universal pan	3		180-200	10-20
	Universal pan	3		180-190	10-15

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
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
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		180-190	35-40
	Wire rack	2		180-190	35-40
Lasagne, 1200g	Wire rack	2		180-190	40-50
	Wire rack	2		180-190	40-50
Food, chilled					
Lasagne, 400g	Wire rack	2		170-180	25-30
Lasagne, 1200g	Wire rack	2		170-180	30-35
* preheat					

Special dishes

Your appliance can be set to temperatures between 50 and 270 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

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.

Preparation

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.

Meal	Accessories	Level	Type of heating	Temperature in °C
Delicate frozen food e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, etc.	Wire rack	1		The temperature selector remains switched off
Other frozen products chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		50 °C

Note

The oven light does not come on at temperatures of less than 60 °C. This enables precise temperature regulation.

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

Preserving

Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.

Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Do not fill the jars too full with fruit or vegetables. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to  bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

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.

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.

Viennese whirls: 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:

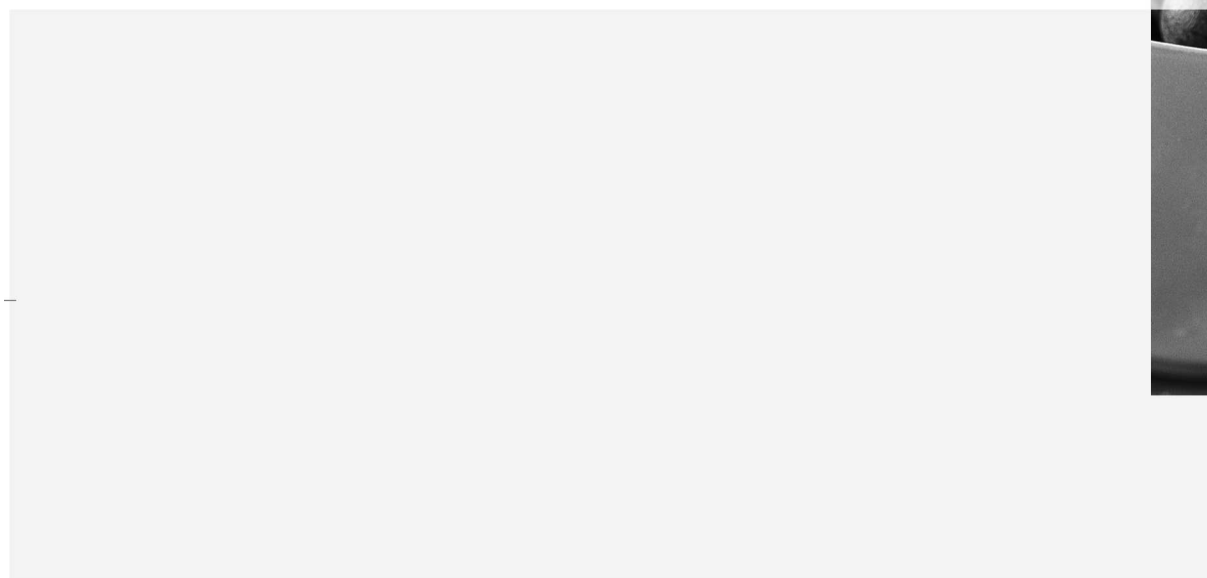
Bake on 1 level with top/bottom heating . Place the springform cake tins on the universal pan instead of the wire rack.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls Preheat*	Baking tray	3		140-150	30-40
	Baking tray	3		140-150	30-40
	Universal pan + baking tray	3+1		140-150	30-45
	Universal pan + 2 baking trays	1+3+5		130-150	45-60
Small cakes Preheat*	Baking tray	3		150-170	20-35
	Baking tray	3		150-170	20-35
	Universal pan + baking tray	3+1		140-160	30-45
	Universal pan + 2 baking trays	1+3+5		130-150	35-55
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
		1+3		190-210	70-80
* Do not use rapid heating to preheat the appliance.					

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.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30
* Turn after $\frac{2}{3}$ of the time.					



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