



BOSCH
Invented for life



EN Instruction manual

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Safety information

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

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

Before installation

Transport damage

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

Electrical connection

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

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

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

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

Information for your safety

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

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Oven door

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

Hot cooking compartment

There is a risk of burns.

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

There is a risk of fire.

Never store combustible items in the cooking compartment.

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

There is a risk of short-circuiting.

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

There is a risk of scalding

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

There is a risk of burns.

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

Hot accessories and ovenware

There is a risk of burns.

Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.

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

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

Enhanced safety for the door

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

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

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

Items that may damage the appliance

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

Do not place any accessory on the oven floor. Do not cover the oven floor with any type of film or paper. Do not place any cookware on the oven floor if the temperature is set at more than 50°C.

It will get too hot. Oven and cooking times will be inaccurate and the enamel will be damaged.

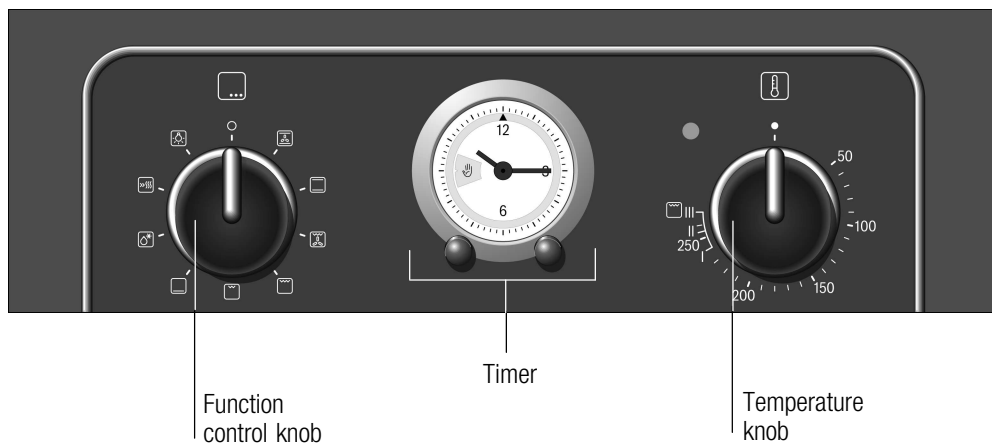
Water in a hot oven	Do not pour hot water into a hot oven. Steam will be produced. The resulting changes in temperature may damage the enamel and/or accessories.
Liquid foods	Do not keep liquid foods for an extended period inside the oven with the door closed. This would damage the enamel.
Fruit juices	Do not overfill the tray when baking pies containing juicy fruits. Fruit juice spilling from the tray will cause stains that will be impossible to remove. Use the deep enamel tray whenever possible.
Leaving the door open when the oven is cooling down	The oven must only be left to cool with the door closed. Even if the oven door is left only slightly open, the fronts of nearby kitchen units may be damaged over time.
Dirty oven seal	A very dirty oven seal will prevent the oven door from remaining properly closed during operation. The fronts of nearby kitchen units may be damaged. Keep the oven door seal clean at all times.
The oven door as a support surface	Do not rest or sit on the oven door when it is open. Do not place any cookware or accessory on the oven door.
Moving the appliance	Do not use the door handle to move or secure the appliance; ■ the handle cannot take the weight of the appliance and may break ■ the glass panel of the oven door might move, causing a misalignment between the front panel and the glass panel.

Your new oven

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

Control panel

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



Function control knob

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

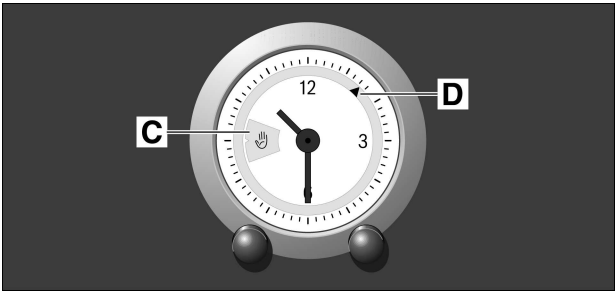
Setting	Use
 Zero	The oven is turned off.
 Hot air*	For cakes and pastries. These can be baked on two levels. A fan located on the rear wall of the oven disperses the heat evenly.
 Top and bottom heat.*	For cakes, foods that need browning and lean meat roasts, e.g. veal or game, on one level. The heat is provided by the bottom and top heating elements.
 Grill with hot air	For roasting joints of meat, poultry and fish. The grill heating element and the fan switch on and off alternately. The fan circulates the heat generated by the grill around the food.
 Grill, large surface area	For grilling steaks, sausages, and fish and toasting bread. The entire surface below the grill heating element is heated.
 Grill, small surface area	For grilling a small number of steaks or sausages or small amounts of fish, and toasting bread. Only the central area of the grill heating element heats up.
 Bottom heat	Jam-making, baking and browning. The heat comes from the bottom element.
 Defrosting	Defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the hot air around the food.
 Fast preheating	The oven reaches the programmed temperature very rapidly
 Light	For turning on the oven light.

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

When a cooking method is selected the light inside the oven comes on and on some ovens the indicator light on the function control knob also comes on.

Clock

The clock can be used to set the time, programme the oven to switch off automatically and delay the start time.



Use

Left-hand side control knob	Selects the time, function (manual or automatic) and cooking time.
Right-hand side control knob	Selects the cooking start time.
<i>C indicator</i>	Displays the cooking time, manual operation  and deactivation of the beep . Settings: 0–180 cooking time.  manual operation.  beep off.
<i>D indicator</i>	Displays the cooking start time.  start time

Temperature knob

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

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

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



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

Cooking compartment

Cooling fan

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

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

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

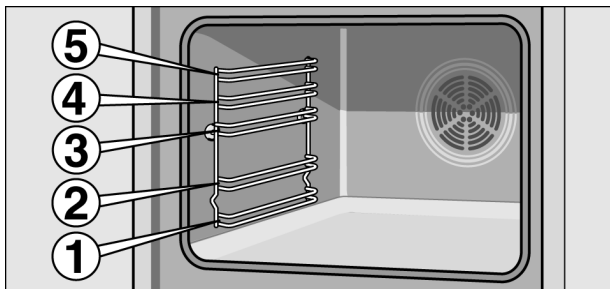
Oven light

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

Racks

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

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



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

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

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



Shelf

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

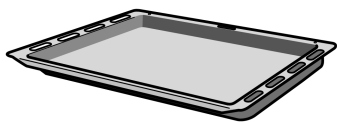
Put the shelf in the oven so that it is curving downwards .



Flat enamel baking tray

For cakes and biscuits.

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



Deep enamel baking tray

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

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

Special accessories

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

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

Enamel baking tray HEZ 361000	For cakes and biscuits.
Universal pan HEZ 362000	For runny cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the shelf.
Shelf HEZ 364000	For kitchen pans, cookware, baking tins, roasts, items placed directly on a shelf and frozen meals.
Pizza tray HEZ 317000	Ideal for pizza, frozen foods, round or large cakes. The pizza tray may be used instead of the universal pan. Place the tray on the shelf and follow the indications in the tables.
Metal casserole dish HEZ 6000	The casserole dish may be used on the roasting areas of the ceramic hob. It is ideal when using cooking sensors and for automatic roasting. The casserole dish is enamelled on the outside and has a non-stick internal coating.
Glass casserole dish HEZ 915001	The glass casserole dish is ideal for preparing stews and foods that need browning in the oven. It is particularly suitable for automatic roasting.
Three racks for complete removal of cookware HEZ 368301	Three heights 1, 2 and 3 ensure that accessories can be fully removed without them tipping over.

Before using your oven for the first time

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

Setting the time

Set the time after connecting the appliance or following a power cut.

Press the left rotary knob and turn it anti-clockwise until the current time appears.

The time cannot be changed when a cooking time is running.

Heating the oven

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

Check that no packaging has been left inside the oven.

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

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

Cleaning the accessories

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

Setting the oven

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

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

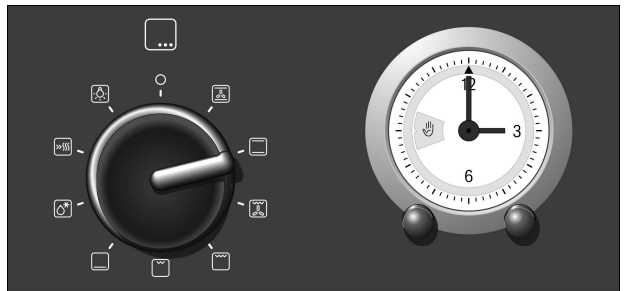
Note

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

Type of heating and temperature

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

1. Select manual operation  using the left-hand side control knob.
2. Select the type of heating using the function control knob.



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



The oven starts to heat up.

Turning off the oven

Altering the settings

Warnings

Set the function control knob to the zero position.

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

For the oven to heat up, the small hand of the clock and the ▲ symbol (start time) must coincide.

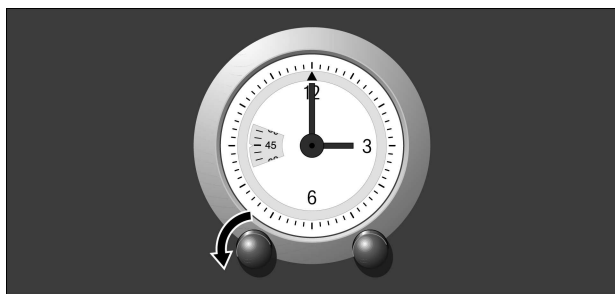
To do this, press on the right-hand side control knob until it clicks.

Cooking time duration

The oven can be used to program the cooking time duration for each dish. When the cooking time has elapsed, the oven will switch off automatically. This way, you do not need to interrupt other tasks to switch off the oven and it ensures that the cooking time is not exceeded inadvertently.

Example in the picture: cooking time duration = 45 minutes.

1. Select the cooking method using the function control knob.
2. Select the temperature or grill power level using the temperature knob.
3. Set the required cooking time using the left knob.



The oven starts. The cooking time counts down.

A signal will sound. The oven stops heating.
Turn the left-hand side control knob to the ⏸ setting.
The beeping ends.

Turn the function control knob to the 0 setting.

The oven is turned off.

Turn the left-hand side control knob to the ⏻ setting again.

The cooking time has elapsed

Changing the settings

Cancelling the cooking time

Warnings

The left-hand side control knob can be used to change the cooking time at any time.

Turn the left-hand side control knob to the  setting.

For the oven to heat up, the small hand of the clock and the ▲ symbol (start time) must coincide. To do this, press on the right-hand side control knob until it clicks.

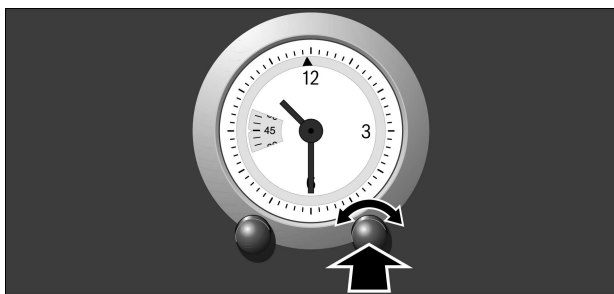
End time

The oven allows you to set the time at which the food is to be ready. In this case the oven switches on automatically and switches off at the set time. E.g. the food may be placed in the oven in the morning and the oven set so that it is ready at midday.

Please ensure that the food will not go off if it is in the oven for too long.

Example in the picture: It is 10.30, the cooking time is 45 minutes and the oven should switch off at 12.30. Start time is 11.45.

1. Set the function control knob.
2. Set the temperature control knob.
3. Delay the start time by pressing and turning the right-hand side control knob.



The oven switches on at the set time and switches off automatically.

The cooking time has elapsed

A signal will sound. The oven stops heating. Turn the left-hand side control knob to the  position. The beeping ends.

Turn the function control knob to the 0 setting.

The oven is turned off.

Turn the left-hand side control knob to the  position.

Changing the end time

Change the end time using the right-hand side control knob.

Do not change the end time if the cooking time has already started to count down. The final result may not be the same.

Cancelling the end time

Turn the left-hand side control knob to the  position.

Fast preheating

At the fast preheating setting, the oven reaches the programmed temperature very quickly.

The fast preheating setting must be used for temperatures of more than 100°C.

To ensure uniform cooking, the food must not be put into the oven until fast preheating has been completed.

1. Select the type of heating  using the function control knob.
2. Select the required temperature using the temperature control knob.

The indicator light on the temperature control knob will light up.

The oven will start to heat up.

End of rapid preheating

The indicator light will go out.

Put the food into the oven and programme it.

Cancel rapid preheating

Turn the function control knob to the zero position.

Care and cleaning

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

Suggestions and warnings

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

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

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

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

Cleaning products

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

Do not use:

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

Wash new cloths thoroughly before use.

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

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

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

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

Light

Connecting the oven bulb

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

Turn the function control knob to the  position.

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

Turning the oven light off

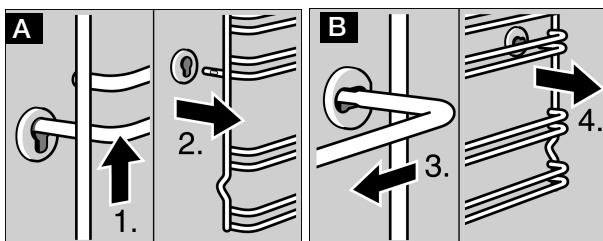
Turn the function control knob to the  position.

Unhooking and inserting the wire shelves

Unhooking the wire shelves

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

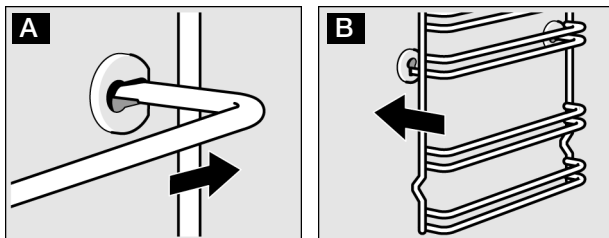
1. Lift the wire shelf from the front
2. and unhook it. (figure A)
3. Then pull the wire shelf completely.
4. and remove it. (figure B)



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

Inserting the wire shelves

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



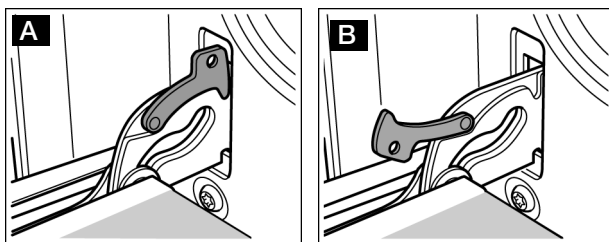
Wire shelves can be adjusted on the left and right hand side. They must always curve downwards.

Unhooking and hanging the oven door

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

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

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

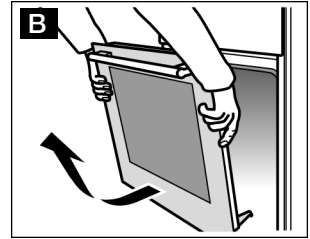
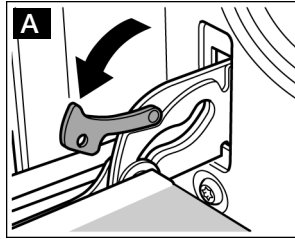


Risk of injuries. The hinges may close suddenly if they are not locked in position by the lever.

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

Unhooking the door

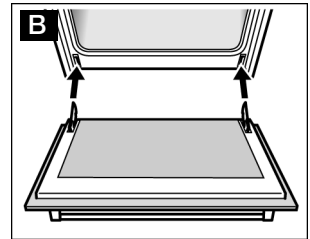
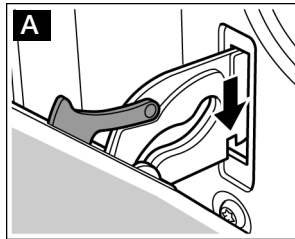
1. Fully open the oven door.
2. Remove both locking levers located on the right and left hand sides. (Figure A)
3. Fully close the oven door as far as its limit stop. (figure B)
Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



Hanging the door

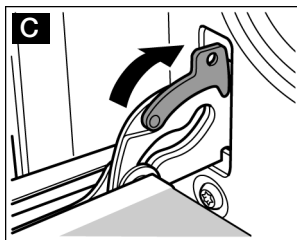
Rehang the door by following the same steps but in reverse order.

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



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

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



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

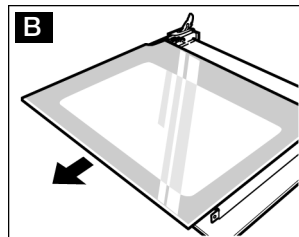
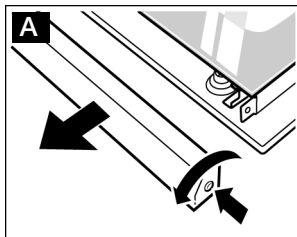
Notify the Technical Assistance Service.

Fitting and removing the glass panels

Removing

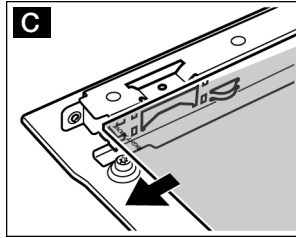
The glass panels of the oven door can be removed to facilitate cleaning.

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



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

4. Remove the glass panel. (Figure C)



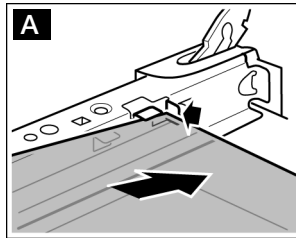
Clean the glass panels using a glass cleaning product and a soft cloth.

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

Reassembly

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

1. Insert the glass panel by tilting it backwards.
(Figure A)
Check that the words "Right above" are on the top on the right-hand side.



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

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

Troubleshooting

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

Troubleshooting table

Malfunction	Possible cause	Solution/advice
The oven does not work.	The fuse has blown.	Check the condition of the fuse in the circuit breaker.
	Power failure.	Check that the light in the kitchen and other household appliances are working.
The oven does not heat up.	The time and starting time do not correspond with one another.	Check that the small hand of the clock and the ▲ symbol (start time) coincide.
	The left-hand side control knob is at the  setting.	Turn the left-hand side control knob to the  setting.



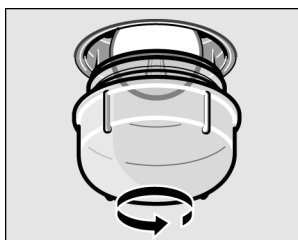
Risk of electric shock.
Incorrect repairs can be dangerous. Repairs may only be carried out by qualified personnel from the Technical Assistance Service.

Changing the light bulb at the top of the oven

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



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



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

Protective glass panels

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

Technical Assistance Service

**Product number and
production number**

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

When contacting our Technical Assistance Service, please quote the appliance's product number (E) and production number (FD).
The specifications label with the corresponding numbers can be found on the right-hand side of the oven door.
To save you any inconvenience in the future, we recommend that you record the details for your appliance and the telephone number of the Technical Assistance Service in the boxes below.

Product number.	FD N.º:
Technical Assistance Service ☎	

Energy-saving and environmental protection tips

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

Saving energy

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

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

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

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

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

Environmentally-friendly disposal of waste



Dispose of packaging with the environment in mind.

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

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

Tables and suggestions

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

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

Cakes and pastries

Baking tins

Ideally, dark–coloured metal baking tins should be used.

Always place baking tins on shelves.

Tables

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

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

Further information is provided in the "Practical cooking tips" section.

Cakes in tins	Baking tin placed directly on a shelf	Level	Type of heating	Temperature °C	Cooking time, minutes
Cake	Cake tin Ø 31 cm	1		220-240	40-50
		2+3		190-210	45-55
Quiche	Pie tin Ø 31 cm	1		210-230	40-50
Cakes*	Cake tin 28 cm	2		180-200	50-60

* To bake more than one cake at a time, place several cake tins on the shelf.

Cakes baked on a tray		Level	Type of heating	Temperature °C	Cooking time, minutes
Pizzas	Baking tray	2		210-230	25-35
	Aluminium baking tray + flat enamel tray*	2+3		180-200	35-45
	Aluminium baking tray + deep enamel tray*	2+4		180-200	35-45
Puff pastry	Baking tray	3		170-190	20-30
	Aluminium baking tray + flat enamel tray*	2+3		170-190	35-45
	Aluminium baking tray + deep enamel tray*	2+4		170-190	35-45

* When cooking on two levels, always place the aluminium baking tray on the lower level and the deep enamel tray on the upper level.

Additional baking trays can be obtained from a specialist retail outlet or from the Technical Assistance Service.

Bread and rolls		Height	Type of heating	Temperature °C	Cooking time, minutes
Sourdough bread made using 1.2 kg of flour* (with preheating)	Enamel tray	2		270	8
				200	35-45
Bread made from yeast-containing dough containing 1.2 kg of flour* (with preheating)	Enamel tray	2		270	8
				200	40-50
Rolls (e.g made from rye)	Enamel tray	3		200-220	20-30

* Never pour water directly into a hot oven.

Pastries		Level	Type of heating	Temperature °C	Cooking time, minutes
Pastries and biscuits	Baking tray	3		150-170	10-20
	2 baking trays*	2+3		140-160	25-35
Meringues	Baking tray	3		80-100	120-150
Cream puffs	Baking tray	2		190-210	30-40
Macaroons	Baking tray	3		100-120	30-40
	2 baking trays*	2+3		100-120	35-45

* When baking on two levels, always place the enamel tray on top.

Extra baking trays may be obtained as optional accessories from specialist retail outlets.

Practical cooking tips and suggestions

If you want to use your own recipe.

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

How to check if your sponge cake is ready.

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

The cake is too flat.

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

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

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

If the cake is too brown on top.

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

The cake is too dry.

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

The bread or cake (fruit cake, for example) looks fine on the outside but still has soft (soggy) areas inside.	Next time, use less liquid and leave the product for a little longer in the oven, at a lower temperature. The bases of cakes with juicy toppings should be baked first on their own. Then sprinkle chopped almonds or breadcrumbs on the base before adding the topping. Follow the recipe and observe the cooking times.
Biscuits are not evenly browned.	Choose a lower temperature; the cakes will have a more uniform colour. Bake more fragile biscuits with top and bottom heating  on one level. Overhanging greaseproof paper may also affect air circulation. Always trim it to fit the baking tray.
Products have been baked on different levels. Cakes on the upper tray are darker than those on the lower tray.	Always use the hot air function when baking products on different levels  . Although several baking trays may be placed in the oven at the same time, this does not mean that they will necessarily all be ready at the same time.
Baking moist cakes produces condensation.	Condensation may form when baking. Some of this moisture may evaporate via the door handle, and droplets of condensation may form on the control panel or on the front of nearby kitchen units. The oven is physically designed with this in mind.

Meat, poultry, fish

Container

Any heatproof container can be used.

Always place containers in the centre of the wire grille.

Hot glass containers should be placed on a dry dishcloth. The glass could shatter if rested on a wet or cold surface.

Practical tips for roasting

The roasting results will depend on the type and quality of the meat concerned.

When roasting lean meats, 2 or 3 tablespoonfuls of liquid should be added. When braising meat, 8 to 10 tablespoonfuls of liquid should be added, depending on the size of the piece of meat concerned.

Turn pieces of meat over after half the cooking time has elapsed.

Once the roast is ready it should be allowed to rest for 10 minutes in the oven, with the power switched off and the door closed. This allows the juices in the meat to distribute themselves most evenly.

Practical tips for grilling

Always grill food with the oven door closed.

Ensure the pieces of meat to be grilled are of equal thickness, where possible. The meat should be at least 2 to 3 cm thick, so that it retains all its juices and browns evenly. Only season steaks after they have been grilled.

Place the steaks directly on the wire grille. When grilling a single piece of meat, place it in the centre of the wire grille. This will produce the best results. The enamel tray should also be inserted at level 1. The tray will help keep the oven clean by catching any meat juices.

The meat or fish should be turned over after two thirds of the cooking time has elapsed.

The grill switches on and off automatically. This is normal. The frequency with which this occurs depends on the power level which has been selected.

Meat

The cooking times in the table below have been calculated for use without preheating the oven. The times in the table are given as a guide and may vary depending on the quality and nature of the meat.

Meat	Weight	Container	Level	Type of heating	Temperature °C, grill	Time in minutes
Braised beef (e.g. ribs)	1 kg	covered	2		220-240	90
	1.5 kg		2		210-230	110
	2 kg		2		200-220	130
Beef loin	1 kg	uncovered	2		210-230	70
	1.5 kg		2		200-220	80
	2 kg		2		190-210	90
Rare roast beef*	1 kg	uncovered	1		210-230	40
Steak, well done		Shelf***	5		3	20
Steak, rare		Shelf***	5		3	15
Pork without rind (e.g. neck)	1 kg	uncovered	1		190-210	100
	1.5 kg		1		180-200	140
	2 kg		1		170-190	160
Pork with rind** (e.g. shoulder, leg)	1 kg	uncovered	1		180-200	120
	1.5 kg		1		170-190	150
	2 kg		1		160-180	180

Meat	Weight	Container	Level	Type of heating	Temperature °C, grill	Time in minutes
Smoked pork ribs, on the bone	1 kg	covered	2		210-230	70
Baked mince meat	750 g	uncovered	1		170-190	70
Sausages	approx. 750 g	Shelf***	4		3	15
Roast veal	1 kg	uncovered	2		190-210	100
	2 kg		2		170-190	120
Boned leg of lamb	1.5 kg	uncovered	1		150-170	110

* Turn the roast beef over after half the cooking time has elapsed. When it has finished cooking, wrap it in aluminium foil and leave it to rest in the oven for 10 minutes.

** Score the pork rind several times. If you intend to turn the meat, place it in the pan, rind side down first.

*** Place the enamel tray on level 1.

Poultry

The cooking times in the table below have been calculated for use without preheating the oven.

The weight indications in the table refer to unstuffed oven-ready birds.

If grilling directly on the shelf, place the enamel tray on level 1.

When preparing duck or goose, prick the skin of the bird under the wings several times: this will enable the fat to drain easily.

Turn over the whole bird over after two thirds of the cooking time has elapsed.

To make the skin deliciously golden and crispy, baste it with butter, salted water or orange juice at the end of the cooking time.

Poultry	Weight	Container	Level	Type of heating	Temperature °C	Time in minutes
Chicken halves, 1 to 4 portions	400 g each	Shelf	2		200-220	40-50
Chicken portions	250 g each	Shelf	2		200-220	30-40

Poultry	Weight	Container	Level	Type of heating	Temperature °C	Time in minutes
Chicken, whole 1 to 4 birds	1 kg each	Shelf	2		190-210	50-80
Duck	1.7 kg	Shelf	2		180-200	90-100
Goose	3 kg	Shelf	2		170-190	110-130
Young turkey	3 kg	Shelf	2		180-200	80-100
2 turkey legs	800 g each	Shelf	2		190-210	90-110

Fish

The cooking times in the table below have been calculated for use without preheating the oven.

Fish	Weight	Container	Level	Type of heating	Temperature °C, grill graduations	Time in minutes
Grilled fish	300 g	Shelf*	3		2	20-25
	1 kg		2		180-200	45-50
	1.5 kg		2		170-190	50-60
Fish slices	300 g each	Shelf*	4		2	20-25

* Place the enamel tray on level 1.

Practical tips for grilling and roasting

No information is provided in the guidance table for the weight of the meat that I wish to roast.	Programme the nearest weight below the weight of your joint and increase the cooking time.
How can I check that the meat is ready?	Use a meat thermometer (available from specialist shops) or use the “spoon test”. Press down on the meat using a spoon. If the meat feels firm when pressed, it is ready; if not, give it a little longer in the oven.
The meat looks too dark and the outside is burned in several places.	Check that you have selected the correct height and temperature.

The meat looks fine, but the juices have burned.	Next time, use a smaller dish or add more liquid.
The meat looks fine, but the juices have not browned and look watery.	Next time, use a larger dish or add less liquid.
Condensation is produced when making gravy using the roasting juices.	A lot of this moisture evaporates via the condensation outlet, and droplets of condensation may form on the colder control panel or on the fronts of nearby kitchen units. This is an unavoidable phenomenon.

Special dishes

Preparing yoghurt

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.

Bring 1 litre milk (3.5 % fat) to the boil, then allow to cool to 40 °C. Stir in 150 g of yoghurt (straight from the fridge). Pour into cups or small screw-top jars and cover with cling film. Preheat the oven as indicated. Then place the cups/jars on the cooking compartment floor and incubate as indicated.

Proving dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5-10 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

Preparation

Dish	Ovenware	Level	Type of heating	Temperature	Cooking time
Yoghurt	Cups or screw-top jars	on the cooking compartment floor		Preheat to 50 °C 50 °C	5 mins 8 hrs
Proving dough	Heat-resistant dish	on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5-10 mins 20-30 mins

Gratins, soufflés, browned items

The cooking times in the table below have been calculated without any preheating.

Food	Container	Level	Type of heating	Temperature °C, grill graduations	Duration in minutes
Soufflés, desserts (e.g. cheese soufflé with fruit)	Soufflé dish	2		180-200	40-50
Savoury foods for browning which contain cooked ingredients (for example, pasta with a browned topping)	Browning dish or enamel tray	3		210-230	30-40
		3		210-230	20-30
Savoury foods for browning which contain raw ingredients* (for example, dauphinoise potatoes)	Soufflé dish or enamel tray	2		150-170	50-60
		2		150-170	50-60
Browning toast	Shelf	5		3	4-5
Cheese on toast	Shelf**	4		3	5-8

* The food for browning must not be more than 2 cm high.

** Always place the enamel tray on level 1.

Defrosting

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

Follow the food manufacturer’s instructions on the packaging.

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

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

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

Drying

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

Drain well and dry thoroughly.

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

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

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

Frozen ready-meals

Follow the food manufacturer’s instructions on the packaging.

The cooking times in the table below have been calculated for use without preheating the oven.

Food		Level	Type of heating	Temperature °C	Time in minutes
Chips*	Grill or enamel tray	3		210-230	25-30
Pizza*	Shelf	2		200-220	15-20
Pizza-baguette*	Shelf	2		200-220	15-20

* Place the greaseproof paper on top of the rack. Check that the greaseproof paper is suitable for this temperature.

Note The baking tray may deform when frozen foods are being defrosted. This is due to the accessories being subjected to different temperatures. The deformation will disappear as defrosting progresses.

Jam making

Preparations:

Use clean jars and seals in perfect condition. As far as possible, jars must be the same size. The figures in the table are for 1-litre round jars.

Please note: Do not use larger or taller jars. Their lids could explode.

Only use fruit and vegetables that are in perfect condition. Wash them thoroughly.

Tip the fruit or vegetable into the jars. Clean the jar rims again, if necessary. They must be clean. Fit the moistened seals and lids on the filled jars. Tighten the jars with a clamp.

Do not place more than six jars in the oven at the same time.

The times indicated are given as a guide only. The room temperature, the number of jars and the temperature of the jars' contents may also affect some values and alter the cooking times. Before turning the oven off, check that the jars' content is actually bubbling.

How to program

1. Place the flat enamel tray on level 2. Ensure that the jars are not touching one another on the tray.
2. Pour half a litre of hot water (approx. 80°C) on the flat enamel tray.
3. Close the oven door.
4. Position the function control knob at .
5. Set the temperature knob at between 170 and 180°C.

Jam making

As soon as bubbles start to appear at frequent intervals in the jars - after between 40 and 50 minutes - turn off the temperature knob. The function control knob will remain activated.

Remove the jars after leaving them for between 25 to 35 minutes in the oven's residual heat. Bacteria may start to form and the jam start to acidify if jars are left to cool for too long in the oven. Turn off the function control knob.

Fruit in 1-litre jars	from when bubbles start to appear	Subsequent heating
Apples, gooseberries, strawberries	Oven turned off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Oven turned off	approx. 30 minutes
Apple, pear or cherry puree	Oven turned off	approx. 35 minutes

Cooking vegetables

As soon as bubbles start to appear, reduce the temperature to between 120 to 140°C using the temperature knob. Check the table to see when the temperature knob has to be turned off. Leave the vegetables for a further 30–35 minutes. The function control knob will remain activated during this time.

Vegetables in a cold stock in 1-litre jars	from when bubbles start to appear 120-140°C	Subsequent heating
Peppers	-	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

Remove the jars from the oven

Do not place jars on a cold or wet surface straight from the oven; they could explode.

Standard meals

According to Standard DIN 44547 and EN 60350

Baking

The cooking times in the table below have been calculated for use without preheating the oven.

Food	Accessories and tips	Level	Type of heating	Temperature °C	Cooking time, in minutes
Biscuits containing butter	Flat enamel tray	2		160-170	20-30
	Deep enamel tray	3		160-170	30-40
	Aluminium baking tray + flat enamel tray*	2+3		140-160	20-30
	Aluminium baking tray + deep enamel tray*	2+4		140-160	20-30
20 small cakes	Baking tray	3		160-180	20-30
20 small cakes on one tray (preheating required)	Aluminium baking tray + flat enamel tray*	2+3		150-170	25-35
	Aluminium baking tray + deep enamel tray*	2+4		150-170	25-35
Sponge cake	Springform cake tin	1		160-180	30-40
Pastry case	Enamel tray	3		170-190	40-50
	Aluminium baking tray + flat enamel tray*	2+3		150-170	30-45
	Aluminium baking tray + deep enamel tray*	2+4		150-170	30-45
Apple pie	2 shelves* + 2 springform cake tins Ø 20 cm**	2+3		190-210	70-80
	Enamel tray + 2 springform cake tins Ø 20 cm**	1		200-220	70-80

* When cooking on two levels, always place the aluminium baking tray on the lower level and the deep enamel tray on the upper level.

** Position the cakes diagonally on the accessories.

Shelves and baking trays may be obtained as special accessories from specialist retail outlets.

Grilling

The cooking times in the table below have been calculated for use without preheating the oven.

Food	Accessories	Level	Type of heating	Grill power level	Duration in minutes
Browning toast (preheat for 10 min.)	Shelf	5		3	1-2
12 veal hamburgers*	Shelf	4		3	25-30
* Turn over halfway through the cooking time. Always place the enamel tray on level 1.					

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