



BOSCH
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Instruction manual

HGV745355Z





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

HGV745355Z

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Safety information

Read this instruction manual carefully. Keep the instruction and the installation manuals, as well as the various accessories, in a safe place. Please pass on these manuals and the accessories to the new owner if you sell the appliance.

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.

Incorrect 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 only intended for domestic use. The appliance should only be used for cooking.

Adults and children who

- have any physical, motor or mental impairment or
- are not sufficiently informed about how to use the appliance or not familiar with the appliance

must not operate the appliance without supervision.

Hot surfaces



CAUTION: the appliance heats up to high temperatures when the grill is in use. Keep children at a safe distance.

Do not touch hot cooking surfaces, the interior of the oven or the heating elements. There is a risk of burns. Children must be kept at a safe distance from the appliance.

Open the oven door carefully. Hot steam may escape.

Do not place any flammable or combustible items on the hob, in the oven or in the lower drawer. There is a risk of fire.

Electricity/gas lines must not touch the rear of the appliance. When the appliance is in operation, the rear of the appliance heats up. This can cause damage to the power cables.

Never trap cables of electrical appliances in the hot oven door or pull over the hot cooking surfaces. The cable insulation could melt. There is a risk of a short circuit.

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.

Take care when preparing food with a high alcohol content (e.g. cognac, rum).

Alcohol evaporates at very high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven. There is a risk of burns. You should only use high-proof alcohol in small amounts and open the oven door carefully.

The lower drawer surfaces can become hot. Keep only oven accessories in the lower drawer. There is a risk of fire.

Overheated fat (liquid or solid)



Overheated fat can catch fire quickly. There is a risk of fire.

Never leave oil or fat unattended when it is heating up. Do not try to use water to put out burning oil or fat. Cover the pan immediately with a lid. Switch off the hotplate. Allow the pan to cool down on the hotplate.

Inadequate ventilation when cooking with gas cookers



Using a gas cooker leads to the build-up of heat and moisture in the installation space. Make sure there is adequate ventilation: keep the natural ventilation openings open or provide a mechanical ventilation device (e.g. a cooker hood). Intensive and lengthy use of the appliance may require additional ventilation, e.g. opening a window, or active ventilation, e.g. operation of the mechanical ventilation device at a higher power level.

Do not hang highly combustible materials, such as curtains, near this appliance. You must not operate the hob if there are no pans on the cooking zones. Grease deposits in the filter of the extractor hood may ignite. The high heat may damage the cooker hood. There is a risk of fire.

Hinges



Do not place your hands in the oven door hinges or the upper cover hinges, if present. You could trap your fingers.

Accessory parts and pans

Do not handle accessories and pans without wearing oven gloves. There is a risk of burns.

High-pressure cleaner or steam cleaner

Never clean the oven or hob with a high-pressure cleaner or steam cleaner. There is a risk of a short circuit.

Repairs



Improper repairs may constitute a serious hazard to the user. There is a risk of electric shock. There is a risk of a gas leak.

Repairs must only be carried out by fully trained after-sales service engineers. Damaged cables must be replaced by after-sales service engineers.

If the appliance is defective, disconnect the fuse in the fuse box. Disconnect the gas connection. Call the after-sales service.

Moving the appliance by the gas line or door handle

Do not move the appliance while holding the gas pipe; the gas pipe could be damaged. There is a risk of a gas leak. Do not move the appliance while holding it by the door handle. The door hinges and door handle could be damaged.

Upper glass cover



Caution: the upper glass cover may shatter if it becomes hot. All hotplates must be switched off and cooled down before you fit the glass cover.



Causes of damage

Damage in the cooking area (hob)

Always use the burners by placing a saucepan on them. Do not heat empty pans or saucepans. The bottom of the saucepans would be damaged.

The bottom of the saucepan must be flat.

The saucepan must be centred on the burners. This will ensure that the flame of the burner is in contact with the base of the saucepan. Handles and holders will not come to harm and energy is saved.

Make sure the burners are clean and dry. The burner bodies and covers must be positioned correctly in the correct location.

Make sure the burners are not used when the hob lid is closed, for example by children playing with the appliance.

Damage to the oven

Do not place the oven tray on the bottom of the oven. Do not spread aluminium foil on the bottom of the oven.

Do not place food containers on to bottom of the oven.

Heat would be trapped. Cooking and grilling times will be incorrect and enamelled cookware will be harmed.

Never pour water onto a hot oven. The enamelled surface will be harmed.

Only put a moderate amount of fruit into fruit cakes as they may become very juicy. The fruit juice that drops onto the oven tray will cause permanent stains.

Do not step on or sit over the open oven door.

Damage to the lower drawer

Do not place hot items in the lower drawer. The lower drawer may be damaged.

Damage to the surrounding furniture surfaces

Only leave the oven to cool down when it is switched off. Even if you leave the oven door open a little, the edges of the surrounding furniture may be damaged over time.

If the oven seals are excessively dirty, then the oven door may not close fully while the oven is in use. The surfaces of the furniture nearby will be damage over time. Keep the oven seal clean.

For your safety

This appliance is adjusted to operate on LPG only.

If you smell gas:

- Turn off gas supply at bottle
- Extinguish all naked flames
- Do not operate any electrical appliances
- Ventilate the area
- Check for leaks as detailed in this manual

If odour persists, contact your dealer or gas supplier immediately.

Burn-back:

Fire in burner tube or chamber

In the event of a burn-back, where the flame burns back to the jet, immediately turn off the gas supply at the control valve on the panel. After ensuring the flame is extinguished, re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

Gas-pressure regulator:

This appliance requires an operating pressure of 2,8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

Important information for the user

This appliance may only be installed by a registered LP Gas installer.

All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You should only sign for acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

Note that your invoice is required in the event that you wish make a warranty claim.

Important information for the installer

This appliance may only be installed by a LP Gas installer registered with the Liquefied Petroleum Gas Association of Southern Africa. The appliance must be installed in accordance with the requirements of SANS 10087-1 and any fire department regulations and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

Gas connection

For the authorised personnel or service employee authorised by the manufacturer

Installation must be carried out only by authorised personnel or a service employee authorised by the manufacturer and in accordance with the "Gas connection and conversion guidelines".

The setting requirements for this appliance are noted on the identification plate located on the back of the appliance. The default gas type is marked with a star (*).

Before installing the appliance, make sure that the local gas requirements (gas type and pressure) are suitable for the appliance settings. If the appliance settings need to be changed, consult the "Gas connection and conversion guidelines".

This appliance is not connected to a device that evacuates combusting products. This appliance must be connected and commissioned in accordance with the relevant rules and regulations for installation. Do not connect the appliance to an exhaust gas outlet. Particular attention should be paid to the rules regarding ventilation.

Gas connection should be made with a rigid, non flexible connection (gas pipe) or an approved safety gas hose.

If an approved safety hose is used then care must be taken to ensure that it is not squashed or crushed in any way. The hose must not come into contact with hot surfaces.

The gas may be connected (gas pipe or safety gas hose) to the left or the right side of the appliance. The connection must have an easily accessible shut-off device.

Safety information

The rated working pressure of your appliance is:

for natural gas (G20) 2 kPa;

for LPG (G30) 3 kPa;

for LPG (G31) 3,7 kPa. Your appliance must be operated with these pressures. All the information on the rating plate of your appliance is based on these pressures. The manufacturer takes no responsibility for the resulting operability or performance of the appliance or for other risks if the appliance is operated with pressures other than those specified.



If the pressure of your local gas supply is higher than:
natural gas (G20) 2,5 kPa;
LPG (G30) 3,6 kPa;
or LPG (G31) 4,5 kPa; for safety reasons, the
appliance must be equipped with a suitable pressure
regulator. The connection, maintenance and setting
of the pressure regulator must be carried out by an
approved gas fitter.
If you do not know the pressure of your local gas
supply, ask your gas supplier.

Electrical connection

Installation must be carried out by an authorised
service employee. A 16A circuit breaker is required for
the connection. The appliance has been designed to
be used with 220-240V mains current.

If the voltage drops below 180 V, then the electrical
igniter system will not function.

All warranty rights will be invalidated if damage occurs
due to incorrect connection and installation.

For the authorised service employee

The device must be connected according to the infor-
mation on the identification plate.

Connect the appliance only to an electrical
connection that is in compliance with the regulations.
Once the appliance has been connected, it must be
possible to reach the connection point easily so that it
can be disconnected.

A multi-pole separator system must be provided.

The use of extension cables and multi-socket
adapters is forbidden.

This appliance must be operated with an earthed
connection to provide adequate electrical safety. If the
appliance is not earthed in accordance with
regulations, then protection against hazards in the
electrical system cannot be guaranteed.

H 05 W-F or an equivalent type of cable should be
used to connect the appliance.

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 instructions table.

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

It is best to bake several cakes one after the other. The 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

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

Always place a suitable lid on the saucepan.

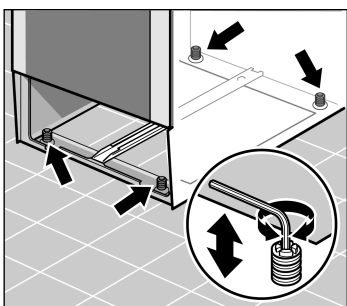
The gas flame must always be in contact with the base of the saucepan.

Levelling the cooker

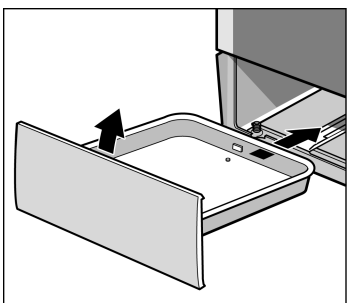
Always place the cooker directly on the floor.

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

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.

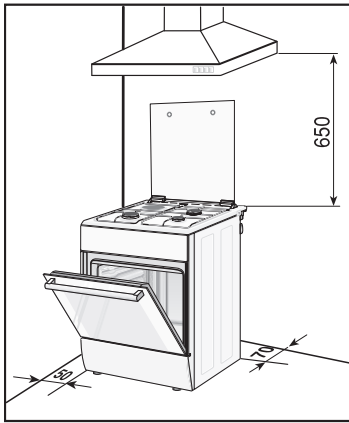


2. Use an Allen key to raise or lower the adjustable feet as necessary until the cooker is level.



3. Push the plinth drawer back in.

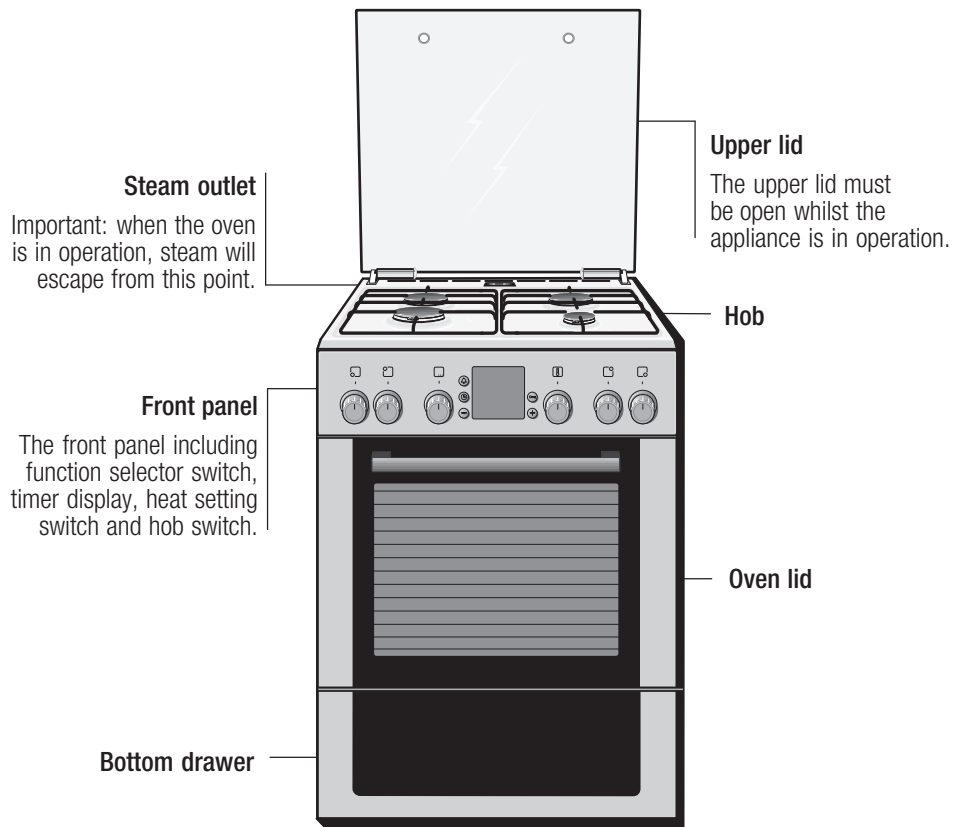
Positioning the appliance



The product must be installed in accordance with the dimensions provided and it must be placed directly on the kitchen floor. It should not be placed over another object. The distance between the top of the cooker and the lower part of the hood should be adjusted according to the guidelines provided by the hood manufacturers. Care must be taken not to move the appliance after installation. There must be at least 50 mm between the power burner or the wok burner on the hob and adjacent cabinets.

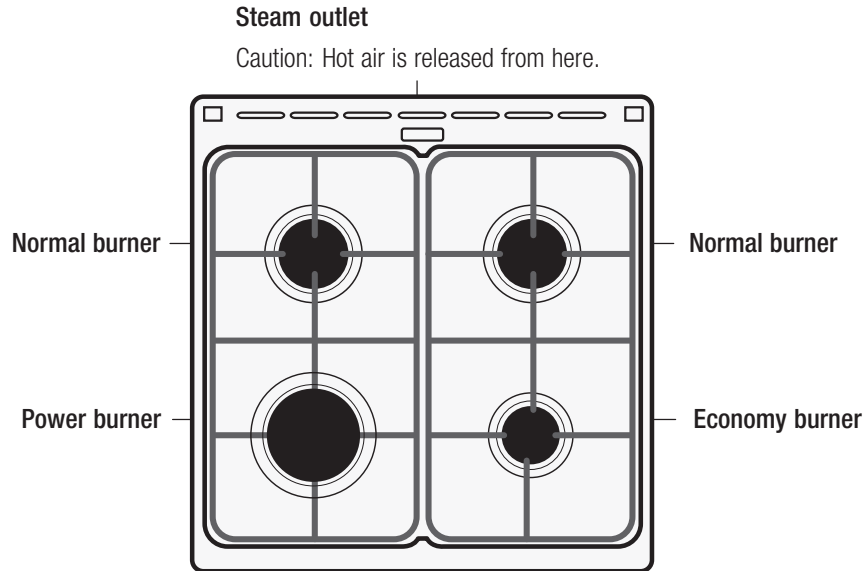
Your new oven

This section will familiarise you with your new product. With the help of your user guide, you will learn about the hob, the oven and the accessories.



Details are subject to change depending on the appliance model.

Hob



Heating efficiency of the burners		Diameters of pots and pans suitable for the burners
Economy burner	1 kW	12-18 cm
Normal burner	1.75 kW	18-24 cm
Power burner	3 kW	24-28 cm



The bottom of the saucepan or pan must be flat.

Pots and pans must be centred on the burners. This will ensure that the flame of the burner is in contact with the base of the pot or pan. Handles and holders will not come to harm and energy is saved.

Hotplate controls

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

Setting	Function/gas burners
ⓘ Off position	Off
⚡ Ignition position	Ignition position
🔥 Settings range	Large flame = highest power Economy flame = lowest power

At the end of the settings range there is a limit stop. Please do not turn the knob beyond this stop.

The oven






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

Function selector

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.




Setting	Use
 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.
 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.



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

Temperature selector

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

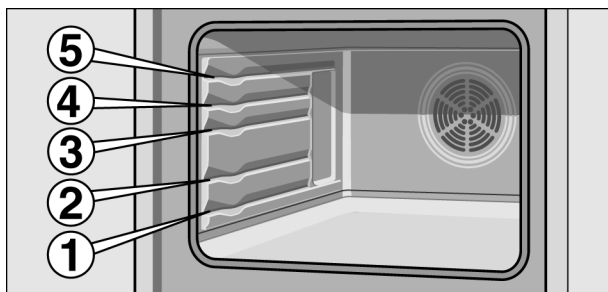
Setting		Meaning
↓	Off position	The oven does not heat up.
50-270	Temperature range	The temperature in the cooking compartment in °C.
1, 2, 3	Grill setting	The grill settings for the  small and  large area grill. Level 1 = low Level 2 = medium Level 3 = high

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.

Accessories

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

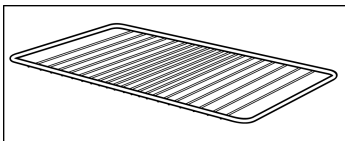
You can pull out the accessories two thirds of the way without them tipping. This allows dishes to be removed easily.



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.

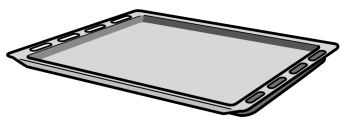
Hold the sides of the baking tray firmly with both hands and slide it in parallel into the shelf. When sliding in the baking tray, avoid movements to the right or left as this will make it difficult to slide it in. The enamelled surfaces may be damaged.

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



Wire rack

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



Enamel baking tray

For cakes and biscuits.

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

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 334001	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.
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.

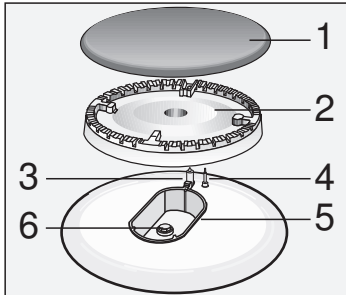
1. Use the function selector to set  Top/bottom heating.
2. Use the temperature selector to set the temperature to 240 °C.

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.

Pre-cleaning the burner body and upper cover



Clean the burner covers (1) and bodies (2) with water and washing up liquid. Dry the parts thoroughly.

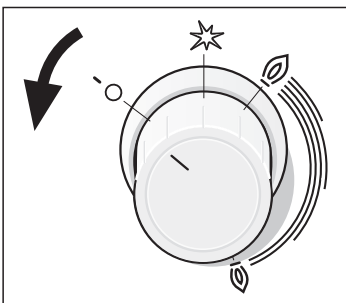
Refit the burner body and cover in the burner channel (4) without damaging the spark plug (3) and flame safety pipe (4).

The injector (6) must be clean and dry. Be sure to place the burner cover precisely on the burner body.


Setting the hob

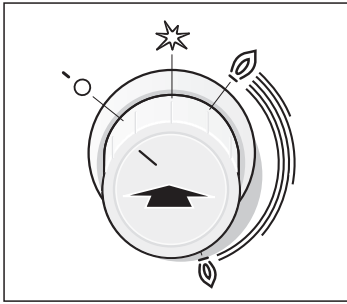
The hob is equipped with 4 gas burners. Here you can find out how to ignite the gas burners.

To ignite the burners



Always make sure that the burner cap is fitted properly on the burner cup. The slots of the burner cup must not be obstructed. All burner parts must be dry.

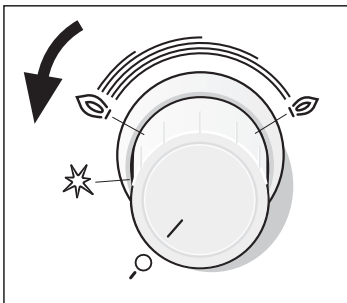
1. If the hob has a lid, open it. It must remain open during all operation of the appliance.
2. Turn the control dial for the desired burner anti-clockwise to the  ignition position. Ignition begins.



3. Push the control dial in fully and **hold for** 1-3 seconds. The gas that flows is ignited by the ignition spark.

This activates the safety function, which automatically cuts the gas supply to the burner concerned if the flame goes out.

The ignition function must not be operated for longer than 15 seconds. If the burner has not lit after 15 seconds, you should stop operating the ignition function. Wait at least one minute before trying to light the burner again.



4. Set the desired flame height. The flame is not stable between the ● OFF and ① settings. For this reason, you should select a setting between the ① maximum and ② minimum flame settings.
5. Check that the flame is lit. Otherwise repeat the process from step 2.

Switching off

6. Turn the control dial ● clockwise to the OFF position.



If you operate the control dial for a burner that is still warm shortly after you have switched it off, gas will flow out. If the control dial is not moved to the ☆ ignition position within 60 seconds, the safety function will be activated and the gas supply will be cut off.

The gas burner does not light

If there is a power cut, or if the ignitors are damp, you can light the gas burners with a piezo gas lighter or a match.

Hotplate settings table

The base diameter of the saucepan or frying pan that you will place for cooking on the hotplate must not be smaller than the recommended value.

Cooking times vary according to the type of meal, the type of ingredients used and the weight. You can determine the most appropriate cooking time using your observations.

Minerals and vitamins in the food can lose their nutritional value, so use less water; this will ensure that vitamins and minerals are preserved. If the cooking time is short, vegetables are more nutritious and beneficial.

Example:	Food	Hotplate	Heat setting
Melting	Chocolate, butter, margarine	Economy burner	Small flame size
Heating up	Meat broths, canned vegetables	Regular burner	Small flame size
Heating up and keeping warm	Soups	Economy burner	Small flame size
Steaming*	Fish	Regular burner	Between large and small flame size
Boiling*	Potatoes and other vegetables, meat	Regular burner	Between large and small flame size
Cooking*	Rice (Pilaf), vegetable, meat meals (with sauce)	Regular burner	Large flame size
Frying	Pancakes, potatoes, schnitzels, breaded fish	Power burner	Between large and small flame size

* If you are using a covered saucepan, adjust the heat setting to the small flame size once the food has started boiling.

Setting the oven

You have various options for setting the oven.

Switching off the oven manually

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

The oven switches off automatically

You can leave the kitchen for a long period.

The oven switches on and off automatically

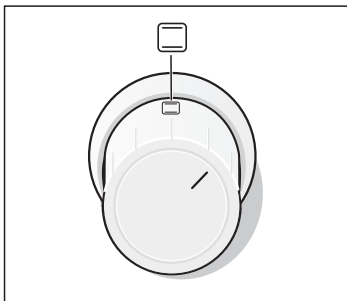
You can put your meal in the oven in the morning, for example, and set the oven so that your meal is ready at midday.

Tables and tips

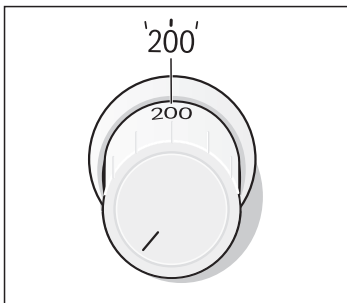
The correct settings for many dishes can be found in the Tables and tips section.

Setting procedure

Example: Top/bottom heating , 200 °C



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



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

Switching off


Switch off the function selector when the meal is ready.



Changing the setting

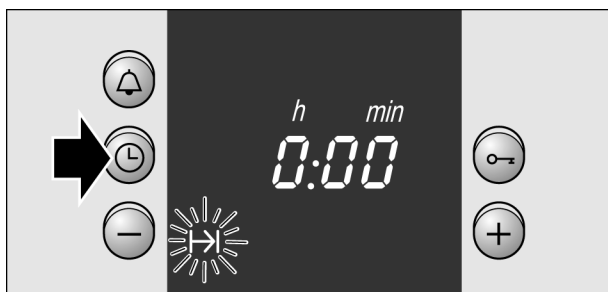
You may change the temperature or grill setting at any time.

If the oven is to switch off automatically

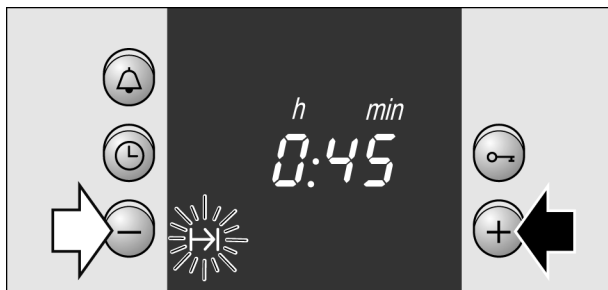
Make the settings as described in steps 1 and 2. Now enter the duration (cooking time) for your meal.

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.

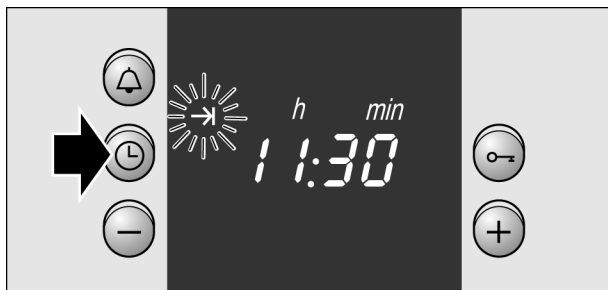
If the oven is to switch on and off automatically

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

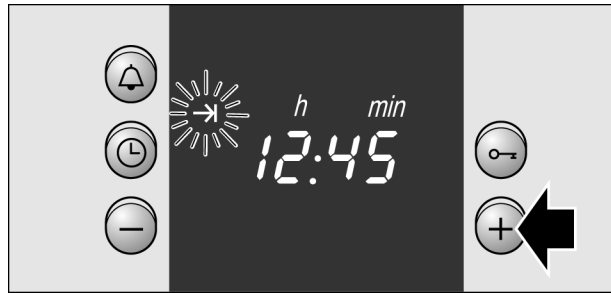
Make the settings as described in steps 1 to 4.

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

Example: 13:00

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

Example: 20 minutes

1. Press the ⌚ Timer button.
The ⌚ symbol flashes.

	<p>2. Use the – minus or + plus button to change the timer duration.</p> <ul style="list-style-type: none"> + button default value = 10 minutes – button default value = 5 minutes <p>The timer starts after a few seconds. The  symbol lights up in the display. You will see the time counting down.</p>
When the time has elapsed	<p>A signal sounds.</p> <p>Press the  Timer button. The timer goes out.</p>
Changing the timer duration	<p>Press the  Timer button. Use the + or – button to change the time.</p>
Cancelling the setting	<p>Press the  Timer button. Press the – button until zero is shown on the display.</p>
The timer and cooking time count down at the same time	<p>Both symbols light up. The timer duration starts counting down in the display.</p> <p>To call up the remaining  Duration,  End time or  Clock: Press the  Clock button repeatedly until the relevant symbol appears.</p> <p>The value you are checking appears for several seconds on the display.</p>

Childproof lock

	<p>The oven has a childproof lock to prevent children from switching it on accidentally.</p>
Locking the oven	<p>Press the  key button until the  symbol appears in the display. This will take approximately 4 seconds.</p>
Unlocking	<p>Press the  key button until the  goes out.</p>
Notes	<p>You can set the timer and the clock even when the oven is locked.</p> <p>The childproof lock setting will be lost if there is a power cut.</p>

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.

Upper glass cover

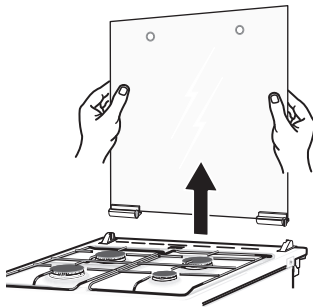
Clean the upper cover and dry the cover before opening it.

Clean the upper cover with glass cleaning agents.

You can remove the upper cover for cleaning if needed. To pull it out, hold it with both hands on both sides when the cover is open and pull it up.

After cleaning, refit the upper cover in reverse order to dismantling.

Close the upper cover after the hob surfaces have cooled off.



Cleaning agents

Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the following information.

Do not use

for the hob

- undiluted washing-up liquid or dishwasher detergent
- abrasive materials, scouring sponges
- aggressive cleaners such as oven spray or stain removers
- high-pressure cleaners or steam jet cleaners.

Do not use

for the oven

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

Wash new sponge cloths thoroughly before use.

Stainless steel surfaces

Clean with warm soapy water and a soft cloth. For stainless steel surfaces, always wipe in the direction of the grain so as not to scratch the surface. Dry with a soft cloth. Always remove any flecks of limescale, grease, starch and egg white immediately.

Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. Use a stainless steel cleaning agent for shiny surfaces. Please observe the manufacturer's instructions. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops.

Enamel surfaces and lacquered surfaces

Clean with warm soapy water and a dish cloth.
Dry with a soft cloth.

Gas hob burners and grills	<p>Do not wash in the dishwasher. Remove the grill and clean with washing up liquid, a sponge and hot water.</p> <p>Remove burner body and cover. Clean with sponge, washing up liquid and hot water. Make sure that the gas outflow holes on the burner body are clean and are not blocked.</p> <p>Spark plugs must be cleaned with a small, soft brush. The gas burners will only work if the spark plugs are clean.</p> <p>Food remains on the burners must be cleaned with a cloth that has been dampened with hot water and washing up liquid. Only a small amount of water must be used. Water must not reach to interior components in the appliance. Make sure that the spark plug hole is not blocked and is not damaged during cleaning.</p> <p>Dry all parts after cleaning and make sure that the burner body and covers are fitted correctly. If they are fitted incorrectly, igniting the burners will be difficult.</p> <p>Burner cover is black enamel-coated. This colour may change over time due to high temperatures. This will not affect the operation of the burners.</p> <p>Refit the grill in its original location.</p>
Electric hotplate	<p>Clean with the scourer side of a sponge, using a cream detergent. Dry for a while by heating the hotplate after cleaning. Damp surfaces may rust over time.</p> <p>Finally, apply a curing material.</p> <p>Always wipe away food that boils over and food remains immediately.</p>
Metal ring of electric hotplate	<p>The colour of the metal ring changes over time. However, it is possible to restore the colour. Clean the ring with the scourer side of a sponge, using a cream detergent. Meanwhile, do not touch the other hob surfaces. They may be damaged.</p>
Knobs	<p>Clean with warm soapy water and a dish cloth. Dry with a soft cloth.</p>
Door glass	<p>Use glass cleaner. Do not use sharp or abrasive cleaning agents or a glass scraper. The glass could be damaged.</p>
Seal	<p>Clean with warm water and a cloth. Dry with a soft cloth.</p>
Oven	<p>Clean with warm soapy water and a dish cloth. Dry with a soft cloth.</p> <p>For heavy soiling: only use oven cleaner in a cold oven.</p>

Glass cover on the oven light	Clean with warm soapy water and a dish cloth. Dry with a soft cloth.
Accessories	Soak in hot soapy water. Clean with a brush or sponge.
Aluminium baking tray (optional)	Do not wash in the dishwasher. On no account use oven cleaner. The surface should not be touched with a knife or other similar sharp objects. Risk of scratching. Wipe the surfaces horizontally and without applying pressure with soapy water and a soft window cloth or a lint-free microfibre cloth. Dry with a soft cloth. Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. They will scratch the baking tray.
Door lock (optional)	Remove the door lock for cleaning. Soak all plastic parts in hot soapy water and clean with a sponge. Dry with a soft cloth. If there is heavy soiling, the door lock may jam and no longer function.
Bottom drawer	Wipe with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.
Accessories	Soak the accessories in hot washing up water. Clean with a sponge or a brush.

For ease of cleaning

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

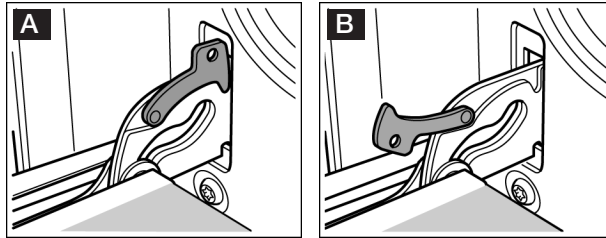
Switching on the oven light

Set the function selector to .

Detaching and attaching the oven door

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

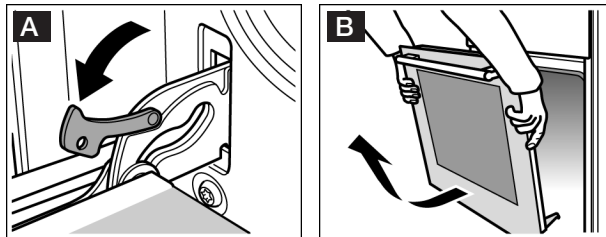
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



⚠ 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

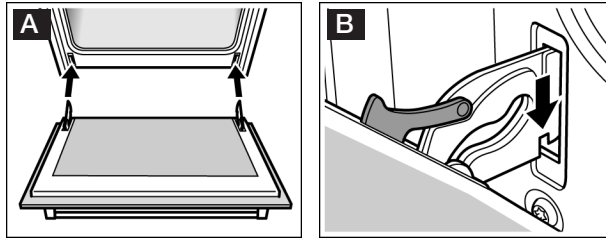
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



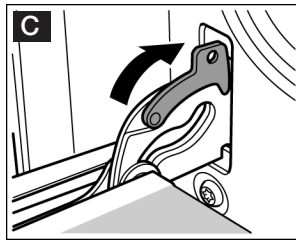
Attaching the door

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.

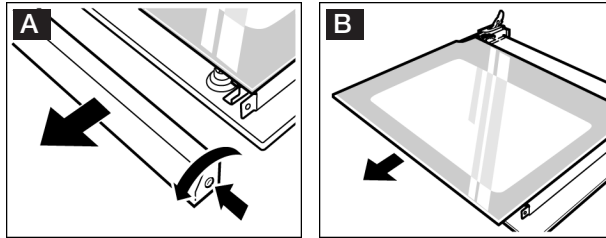


There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.
Call the after-sales service.

Removing and installing the door panels

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 the panel and pull out. (Fig. B)



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.

4. Insert the panel diagonally towards the back.
The smooth surface must face outwards.
5. Replace the cover and screw in place.
6. 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.

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section, where you will find plenty of cooking tips and tricks.

Problem	Possible cause	Remedy/instructions
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 failure	Check whether the kitchen light or other kitchen appliances are working.
The clock display flashes.	Power failure	Reset the clock.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs back and forth several times.
The gas burner does not ignite.	Power failure or damp ignition plugs.	Light the gas burner with a gas lighter or a match.



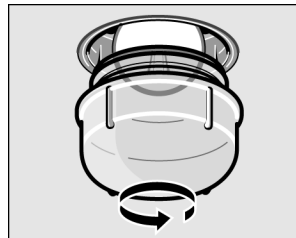
Risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales technicians.

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 ideal 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

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.

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

Do not line the accessory with greaseproof paper until after it has been preheated.


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

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

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

Cakes and pastries

Baking on one level

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

If you bake with hot air .

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.

Baking on two or more levels

Use  3D hot air.

Baking on 2 levels:

Universal pan at shelf position 3

Baking tray at shelf position 1.

Baking on 3 levels:

Baking tray at shelf position 5

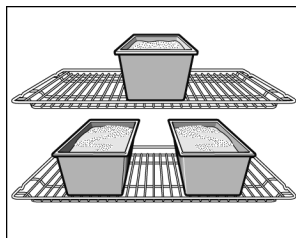
Universal pan at shelf position 3

Baking tray at shelf position 1.

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

The tables show numerous suggestions for well-known dishes.

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



Baking tins

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

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

If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables












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

The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower













temperature allows more even browning. You can increase the temperature next time if necessary.











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








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

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Simple sponge cake	Ring/loaf tin	2		160-180	40-50
	3 loaf tins	3+1		140-160	60-80
Delicate sponge cake	Ring/loaf tin	2		150-170	60-70
Sponge flan base	Flan tin	2		150-170	20-30
Delicate fruit flan, sponge	Springform/ ring cake tin	2		160-180	50-60
Sponge flan	Dark springform cake tin	2		160-180	30-40
Shortcrust pastry base with crust	Dark springform cake tin	1		170-190	25-35
Fruit tart/cheese cake with pastry base*	Dark springform cake tin	1		170-190	70-90
Swiss flan	Pizza tray	1		220-240	35-45
Savoury cakes*	Dark springform cake tin	1		180-200	50-60
Pizza, thin base, light topping, preheat	Pizza tray	1		250-270	10-15

* After switching off the appliance, leave the cake to cool with the door closed for about 20 minutes.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge with dry topping	Baking tray	2		170-190	20-30
	Universal pan + baking tray	3+1		150-170	35-45
Sponge with moist topping (fruit)	Universal pan	3		170-190	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Swiss flan	Universal pan	2		210-230	40-50
Swiss roll (preheat)	Baking tray	2		190-210	15-20
Plaited loaf with 500 g flour	Baking tray	2		160-180	30-40
Stollen with 500 g flour	Baking tray	3		160-180	60-70
Stollen with 1 kg flour	Baking tray	3		150-170	90-100
Strudel, sweet	Universal pan	2		180-200	55-65
Pizza	Baking tray	2		220-240	15-25
	Universal pan + baking tray	3+1		180-200	35-45

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Baking tray	3		140-150	30-40
	Baking tray	3		140-150	30-40
	Universal pan + baking trays	3+1		140-150	30-45
	Universal pan + 2 baking trays	1+3+5		130-140	35-50
Biscuits	Baking tray	3		140-160	15-25
	Universal pan + baking tray	3+1		130-150	25-35
	Universal pan + 2 baking trays	1+3+5		130-150	30-40
Macaroons	Baking tray	2		110-130	30-40
	Universal pan + baking tray	3+1		100-120	35-45
	Universal pan + 2 baking trays	1+3+5		100-120	40-50






Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Meringue	Baking tray	3		80-100	130-150
Choux pastry	Baking tray	2		200-220	30-40
Puff pastry	Baking tray	3		180-200	20-30
	Universal pan + baking tray	3+1		180-200	25-35
	Universal pan + 2 baking trays	1+3+5		160-180	35-45
Leavened cake	Baking tray	3		180-200	20-30
	Universal pan + baking tray	3+1		170-190	25-35

Bread and rolls

When baking bread, preheat the oven, unless instructions state otherwise.

Never pour water into the hot oven.

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

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Universal pan	2		270	8
				200	35-45
Sourdough bread with 1.2 kg flour	Universal pan	2		270	8
				200	40-50
Bread rolls (do not preheat)	Baking tray	3		210-230	20-30
Rolls made with sweet yeast dough	Baking tray	3		170-190	15-20
	Universal pan + baking tray	3+1		160-180	20-30

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

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

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

Add a little more liquid when using enamelled roasting dishes.

If stainless-steel roasting dishes are used, meat will not be so well browned and may be cooked a little less. Increase the cooking times.

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

Ovenware without lid = uncovered

Ovenware with lid = covered

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

Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.

The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware.

Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

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 at level 1. 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 the food after $\frac{2}{3}$ of the stated time.

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













Meat

Turn pieces of meat halfway through the cooking time.

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

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

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

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Beef						
Pot-roasted beef	1.0 kg	Covered	2		200-220	120
	1.5 kg		2		190-210	140
	2.0 kg		2		180-200	160
Fillet of beef, medium	1.0 kg	Uncovered	2		210-230	70
	1.5 kg		2		200-220	80
Sirloin, medium	1.0 kg	Uncovered	1		210-230	50
Steaks, 3 cm thick, medium		Wire rack + universal pan	5+1		3	15
Veal						
Veal joint	1.0 kg	Uncovered	2		190-210	100
	2.0 kg		2		170-190	120
Lamb						
Boned leg of lamb, medium	1.5 kg	Uncovered	1		150-170	120
Meat loaf	made from 500 g of meat	Uncovered	1		170-190	70
Sausages		Wire rack + universal pan	4+1		3	15

Poultry

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

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.









When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Place whole poultry on the lower wire rack breast-side down. Turn after $\frac{2}{3}$ of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.

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

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





Poultry	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Chicken, whole	1.2 kg	Wire rack	2		190-210	50-80
Poulard, whole	1.6 kg	Wire rack	2		210-230	80-90
Chicken, half	500 g each	Wire rack	2		200-220	40-50
Chicken portions	300 g each	Wire rack	3		200-220	30-40
Duck, whole	2.0 kg	Wire rack	2		170-190	90-100
Goose, whole	3.5 - 4 kg	Wire rack	2		160-170	110-130
Small turkey, whole	3.0 kg	Wire rack	2		170-190	80-100
Turkey thigh	1.0 kg	Wire rack	2		180-200	90-100

Fish

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The liquid is collected here, keeping the oven cleaner.

Turn fish after $\frac{2}{3}$ of the grilling time has elapsed.

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

Fish	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Fish, whole	300 g each (approx.)	Wire rack	2		3	20-25
	1.0 kg	Wire rack	2		180-200	45-50
	1.5 kg	Wire rack	2		170-190	50-60
Fish steak, 3 cm thick		Wire rack	3		2	20-25

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.

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.

Steam rises from the roast when basted.







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

Bakes, gratins, toast

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

Always place the ovenware on the wire rack.

How well cooked the bake is will depend on the size of the dish and the height of the bake. The figures in the table are only average values.

Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish	2		180-200	40-50
Pasta bake	Ovenproof dish	2		210-230	30-40
Potato gratin, raw ingredients, max. 4 cm deep	1 ovenproof dish	2		160-180	60-80
	2 ovenproof dishes	1+3		150-170	65-85
Cheese on toast, 4 slices	Wire rack	4		3	7-10
Cheese on toast, 12 slices	Wire rack	4		3	5-8

Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Pizza, frozen					
Pizza with thin base	Universal pan	2		190-210	15-20
	Universal pan + wire rack	3+1		180-200	20-30
Pizza with deep-pan base	Universal pan	2		170-190	20-30
	Universal pan + wire rack	3+1		170-190	25-35
Pizza baguette	Universal pan	3		170-190	20-30
Mini pizza	Universal pan	3		180-200	10-20
Pizza, refrigerated, preheating	Universal pan	1		180-200	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan + baking tray	3+1		180-200	30-40
Croquettes	Universal pan	3		190-210	20-25
Rösti, stuffed potato pockets	Universal pan	3		190-210	15-25
Baked items, frozen					
Bread rolls, baguette	Universal pan	3		190-210	10-20
Pretzels (dough)	Universal pan	3		200-220	10-20
Baked items, prebaked					
Part-cooked rolls or part-cooked baguette	Universal pan	3		190-210	10-20
	Universal pan + wire rack	3+1		160-180	20-25
Processed portions, frozen					
Fish fingers	Universal pan	2		200-220	10-15
Chicken goujons, nuggets	Universal pan	3		190-210	10-20
Strudel, frozen	Universal pan	3		190-210	30-40

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.

Frozen food	Accessories	Level	Type of heating	Temperature in °C
e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	2		The temperature selector remains switched off

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.





Drain off the excess water, then dry it.

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

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

Turn very juicy fruit or vegetables several times.

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

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

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		130-140	35-50
Small cakes Preheat*	Baking tray	3		150-170	20-35
	Baking tray	3		150-170	20-35
	Universal pan + baking tray	1+3		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		160-180	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		170-190	40-50
	Universal pan	3		150-170	40-50
	Universal pan + baking tray	1+3		150-170	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		180-200	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3		190-210	65-75

* Do not use rapid heating to preheat the appliance.

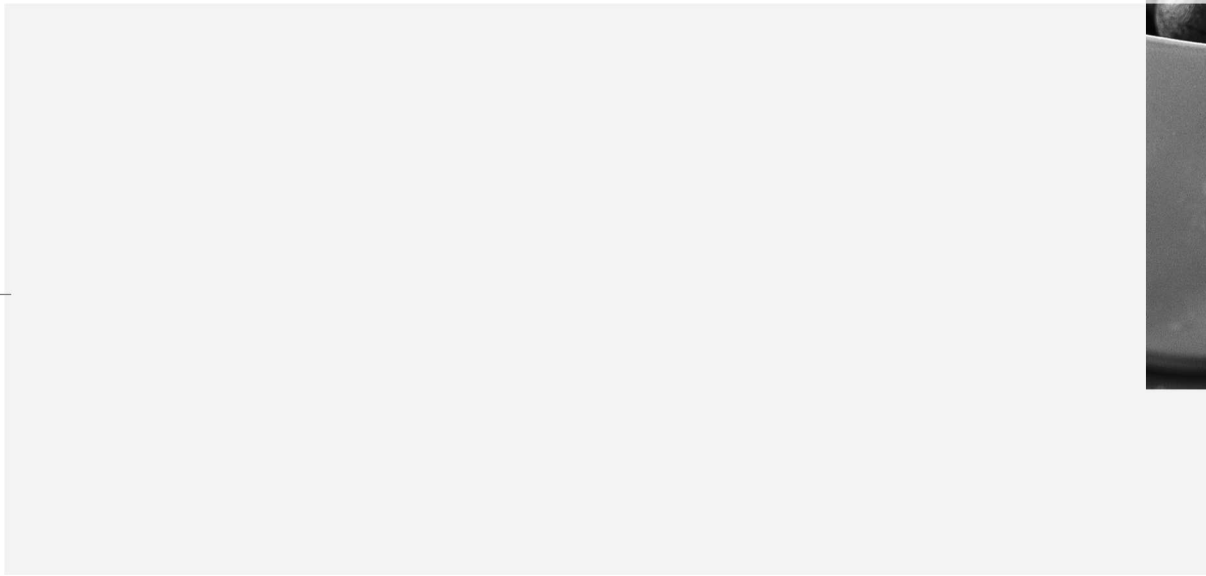
Grilling

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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