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Oven with steam jet function
HRG6769.1

BOSCH

en Built-in oven Instruction manual

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

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

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment the right way round.
⟶ *"Accessories" on page 13*

Important safety information

General information

Warning – Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Warning – Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Warning – Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Warning – Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Warning – Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Steam

⚠ Warning – Risk of scalding!

- The water in the water tank may become very hot if you continue to operate the appliance. Empty the water tank after every operation with steam.
- Hot steam is generated in the cooking compartment. Do not reach into the cooking compartment during any operation with steam.
- Hot liquid may spill over the sides of the accessory when it is removed from the cooking compartment. Remove hot accessories with care and always wear oven gloves.

⚠ Warning – Risk of injury and risk of fire!
Flammable liquids can catch fire in the cooking compartment when it is hot (explosion). Do not fill the water tank with any flammable fluids (e.g. alcoholic drinks). Only fill the water tank with water or with the descaling solution that is recommended by us.

Meat thermometer

⚠ Warning – Risk of electric shock!
The insulation of an incompatible meat thermometer may be damaged. Only use the meat thermometer which is recommended for this appliance.

Cleaning function

⚠ Warning – Risk of fire!

- Loose food residues, grease and meat juices may catch fire during the cleaning function. Before starting the cleaning function, remove coarse dirt from the cooking compartment and from the accessories.
- The appliance will become very hot on the outside during the cleaning function. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance. Keep children away from the appliance.

⚠ Warning – Risk of serious damage to health!
The appliance will become very hot during the cleaning function. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never clean non-stick baking trays and baking tins using the cleaning function. Only clean enamelled accessories using the cleaning function.

⚠ Warning – Risk of burns!

- The cooking compartment becomes extremely hot during the cleaning function. Never open the appliance door. Allow the appliance to cool down. Keep children away from the appliance.
- ⚠ The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children away from the appliance.

Causes of damage

General information

Caution!

- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Aluminium foil: Aluminium foil in the cooking compartment must not come into contact with the door glass. This could cause permanent discolouration of the door glass.
- Silicone pans: Do not use any silicone pans, or any mats, covers or accessories that contain silicone. The oven sensor may be damaged.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moisture in the cooking compartment: Over an extended period of time, moisture in the cooking compartment may lead to corrosion. Allow the cooking compartment to dry after use. Do not keep moist food in the closed cooking compartment for extended periods of time. Do not store food in the cooking compartment.
- Cooling with the appliance door open: Following operation at high temperatures, only allow the cooking compartment to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the cooking compartment to dry with the door open if a lot of moisture was produced whilst the oven was operating.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Extremely dirty seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Steam

Caution!

- Baking tins: Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with steam.
- Ovenware with areas of rust: Do not use any ovenware which displays areas of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.
- Dripping liquids: When steaming with a perforated cooking container, always insert the baking tray, the universal pan or the solid cooking container underneath. Dripping liquid is caught.
- Hot water in the water tank: Hot water can damage the pump. Only fill the water tank with cold water.
- Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.
- Descaling solution: Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. These will damage the surfaces. If this does happen, remove the descaling solution immediately with water.
- Cleaning the water tank: Do not clean the water tank in the dishwasher. Otherwise, the water tank will be damaged. Clean the water tank with a soft cloth and standard washing-up liquid.

Environmental protection

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Use dark, black lacquered or enamelled baking tins. They absorb heat particularly well.
- Open the appliance door as infrequently as possible during operation.
- 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 place two cake tins next to each other in the cooking compartment.
- For longer cooking times, you can switch the appliance off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Getting to know your appliance

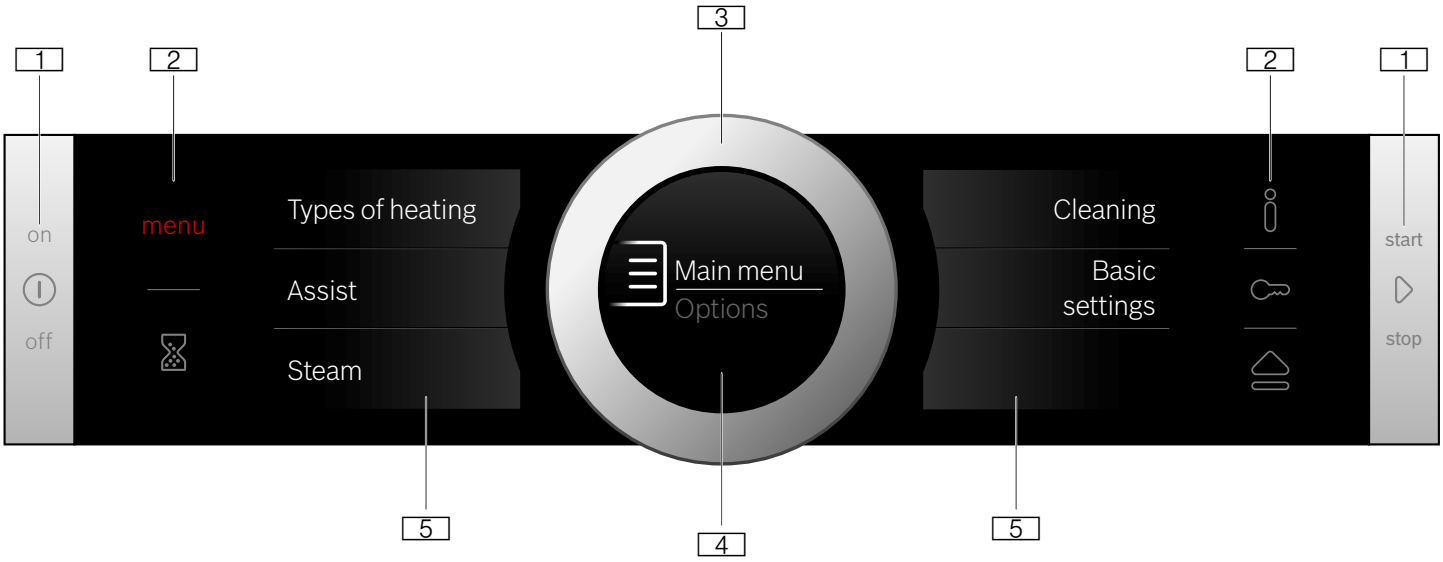
In this chapter, we will explain the displays and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

In the control panel, you can use the various buttons, touch fields, touch-screen displays and the rotary selector to set the different appliance functions. The current settings are shown on the display.

The overview shows the control panel when the appliance is switched on with the menu display.



1 **Buttons**
The buttons on the left- and right-hand side of the control panel have a pressure point. Press these buttons to activate them.
For appliances that do not have a stainless steel front, these two button touch fields do not have a pressure point.

2 **Touch fields**
There are sensors under the touch fields. Simply touch the respective symbol to select the function.

3 **Rotary selector**
The rotary selector is fitted so that you can turn it indefinitely to the left or right. Press it lightly and move it in the direction required using your finger.

4 **Display**
You can see the current adjustment values, options or notes in the display.

5 **Touch-screen displays**
You can see the current selection options in the touch-screen displays. You can select these here directly by touching the appropriate text field. The text fields change depending on the selection.

Controls

The individual controls are adapted for the various functions of your appliance. You can set your appliance simply and directly.

Buttons and touch fields

Here you can find a short explanation of the various buttons and touch fields.

Symbol		Meaning
Buttons		
⏻	on/off	Switching the appliance on and off
▷	Start/Stop	Starting, pausing or cancelling (hold down for approx. 3 secs) an operation
Touch fields		
Menu	Menu	Opens the "Operating modes" menu
⧖	Timer	Selects the timer
ⓘ	Information	Displays information
⚷	Childproof lock	Activating and deactivating (hold down for approx. 4 secs) the childproof lock
⏏	Open cover	Filling or emptying the water tank

Rotary selector

You can use the rotary selector to change the setting values shown on the display.

You can also use the rotary selector to scroll through the selection lists on the touch-screen displays.

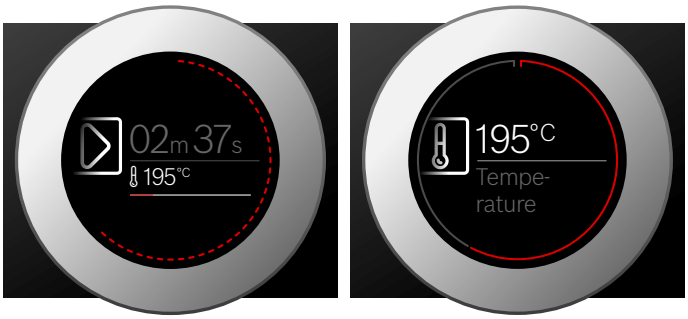
In most selection lists, you have to turn the rotary selector in the opposite direction once you reach the beginning or the end of the list.

Display

The display is structured so that the information can be read at a glance in any situation.

The value that you can currently set is highlighted and displayed in white text. The value in the background is displayed in grey.

Highlighted	The highlighted value can be changed directly without first being selected. After starting an operation, either the temperature or the level is always highlighted. At the same time, the white line is the heating line and gradually turns red.
Enlarged	Whilst you are changing the highlighted value using the rotary selector, only this value is enlarged on the display.



Display ring

The display ring can be found around the outside of the display.

If you change a value, the display ring shows you where you are in the selection list. Depending on the settings area and length of the selection list, the display ring may be continuous or divided into segments.

During operation, the display ring turns red at second-long intervals. After every full minute, the segments turn red again from the beginning. As the cooking time counts down, one segment disappears every second.

Temperature display

After the operation has started, the current cooking compartment temperature is displayed graphically on the display.

Heating line	The white line under the temperature turns red from left to right as the cooking compartment heats up. When you are preheating the appliance, the optimal time to place the food in the cooking compartment is when the line has completely turned red. For set levels, e.g. the grill setting, the heating line turns red immediately.
Residual heat indicator	When the appliance is switched off, the display ring shows the residual heat in the cooking compartment. As the residual heat cools down, the display ring becomes darker and disappears completely at some point.

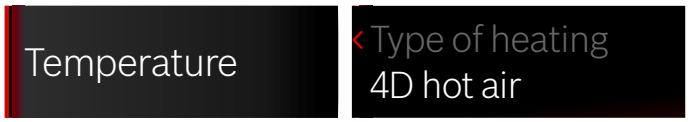
Note: Due to thermal inertia, the temperature displayed may be slightly different to the actual temperature inside the oven.

Touch-screen displays

The touch-screen displays are both a display medium and control element at the same time. They show the options that you can select for a function and the current setting. To select a function, simply touch the text field directly.

The function currently selected is identified by a red vertical bar next to it. Its corresponding value is highlighted in white on the display.

The small red arrow next to the text field shows the functions to which you can scroll forwards or backwards.



Operating modes

Your appliance has various operating modes which make your appliance easier to use.

You can find more precise descriptions of these in the corresponding sections.

You can open the "Operating modes" menu by pressing the **menu** field.

Operating mode	Use
Heating types ⟶ *"Operating the appliance" on page 16*	There are various finely tuned heating types for the optimal preparation of your food.
Assist ⟶ *"Dishes" on page 37*	For many dishes, there are preprogrammed setting values.
Steam ⟶ *"Steam" on page 18*	There are various finely tuned steam types of heating for the optimal preparation of your food.
Cleaning ⟶ *"Cleaning function" on page 30*	There are several cleaning functions available: Pyrolytic self cleaning, Descaling and Drying.
Basic settings ⟶ *"Basic settings" on page 26*	You can change your appliance's basic settings to suit your needs.

Heating types

In order for you to find the correct heating type for your dish, we have explained the differences and scopes of application here.

Type of heating		Temperature	Use
	4D hot air *	30-275 °C	For baking and roasting on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
	Top/bottom heating *	30-300 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom.
	Hot air eco	30-275 °C	For energy-optimised cooking of selected dishes on one level without preheating. The fan distributes the energy-optimised heat from the ring heating element in the back wall evenly around the cooking compartment.
	Top/bottom heating eco	30-300 °C	For energy-optimised cooking of selected dishes. Heat is emitted evenly from the top and bottom.
	Hot air grilling *	30-300 °C	For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Grill, large area	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items for grilling, such as steaks and sausages, for making toast, and for cooking au gratin. The whole area below the grill element becomes hot.
	Grill, small area	Grill settings: 1 = low 2 = medium 3 = high	For grilling small amounts of steaks or sausages, for making toast, and for cooking au gratin. The centre area under the grill heating element becomes hot.
	Pizza setting	30-275 °C	For preparing pizza and dishes which require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up.
	Intensive heat	30-300 °C	For dishes with a crispy base. The heat is emitted from above and more intensively from below.
	Slow cooking	70-120 °C	For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. The heat is emitted evenly from the top and bottom at low temperatures.
	Bottom heating	30-250 °C	For cooking in a bain marie and for the final baking stage. The heat is emitted from below.
	Drying	30-80 °C	For drying herbs, fruit and vegetables.
	Defrosting	30-60 °C	For gently defrosting frozen food.
	Keeping warm *	60-100 °C	For keeping cooked food warm.
	Preheat ovenware	30-70 °C	For preheating ovenware.

* Possible to use steam for this type of heating (operation only possible when the water tank is full)

Default values

For each heating type, the appliance specifies a default temperature or level. You can accept this value or change it in the appropriate area.

Steam

To enable you to find the correct steam type of heating for your dish, we have explained the differences and scopes of application here.

Type of heating		Temperature	Use
	Reheating	80-180 °C	For plated meals and baked items Cooked food is gently reheated. The steam ensures that the food does not dry out.
	Dough proving	30-50 °C	For yeast dough and sourdough Dough will rise considerably more quickly than at room temperature. The surface of the dough does not dry out.

Further information

In most cases, the appliance provides notes and further information on the action just carried out.

Touch the ⓘ field. The note is shown in the display for a few seconds. Use the rotary selector to scroll to the end of longer notes.

Some notes are displayed automatically, for example as confirmation, or to provide an instruction or warning.

Cooking compartment functions

The functions in the cooking compartment make your appliance easier to use. This, for example, enables the cooking compartment to be well lit and a cooling fan to prevent the appliance from overheating.

Opening the appliance door

If you open the appliance door during an on-going operation, the operation is paused. The operation continues to run when you close the door.

Interior lighting

When you open the appliance door, the interior lighting switches on. If the door remains open for longer than around 15 minutes, the lighting switches off again.

For most operating modes, the interior lighting switches on as soon as the operation is started. When the operation has finished, the lighting switches off.

Note: You can set the interior lighting not to come on during the operation in the basic settings. ⟶ *"Basic settings" on page 26*

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door.

Caution!

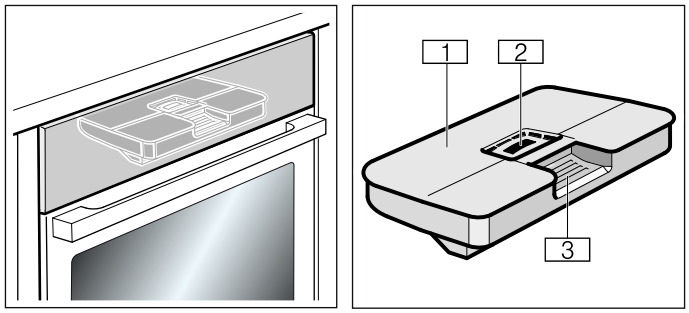
Do not cover the ventilation slots. Otherwise, the appliance may overheat.

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

Note: You can change how long the cooling fan continues to run in the basic settings. ⟶ *"Basic settings" on page 26*

Water tank

The appliance is fitted with a water tank. The water tank is behind the panel. For operations with steam, fill the water tank with water. ⟶ *"Steam" on page 18*



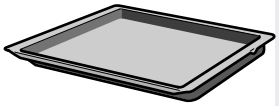
1 Tank cover
2 Filling opening
3 Handle for removing and inserting the water tank

Accessories

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

Accessories included

Your appliance is equipped with the following accessories:

	**Wire rack** For ovenware, cake tins and ovenproof dishes. For roasts and grilled food.
	**Universal pan** For moist cakes, pastries, frozen meals and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack.
	**Baking tray** For tray bakes and small baked products.
	Meat thermometer Enables precision roasting to your exact requirements. Its use is described in the relevant section. ⟶ *"Meat thermometer" on page 23*

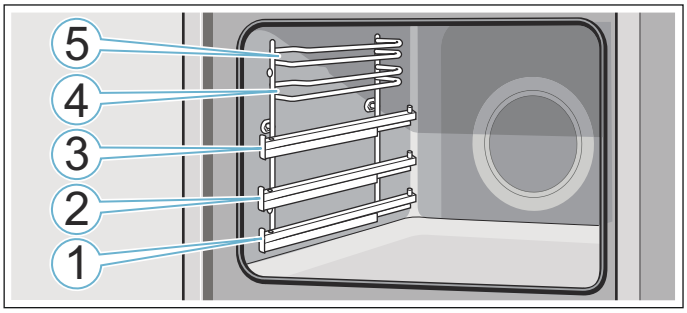
Only use original accessories. They are specially adapted for your appliance.

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

Note: The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

Inserting accessories

The cooking compartment has five shelf positions. The shelf positions are counted from the bottom up.

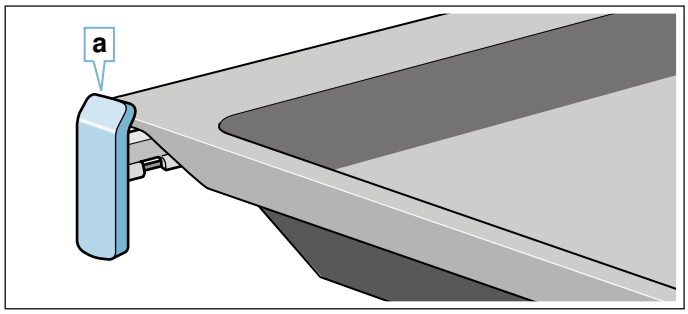


When using shelf positions 4 and 5, always insert the accessory between the two guide rods for the shelf position.

The accessories can be pulled out approximately halfway without tipping. With the pull-out rails at levels 1, 2 and 3, you can pull the accessories out further.

Ensure that the accessory is placed behind the lug **a** on the pull-out rail.

Example in the picture: Universal pan



The pull-out rails lock in place when they are fully pulled out. This makes it easy to place the accessories in position.To unlock, push the pull-out rails back into the cooking compartment with a certain amount of force.

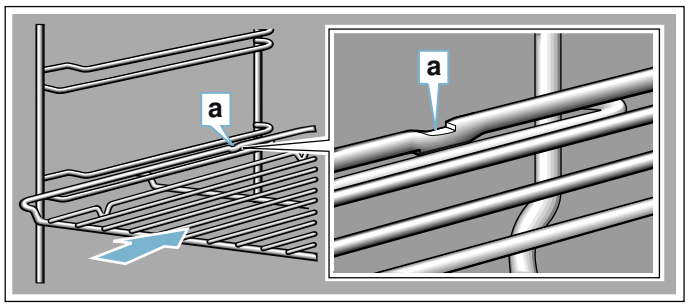
Notes

- Ensure that you always insert the accessories into the cooking compartment the right way round.
- Always insert the accessories fully into the cooking compartment so that they do not touch the appliance door.

Locking function

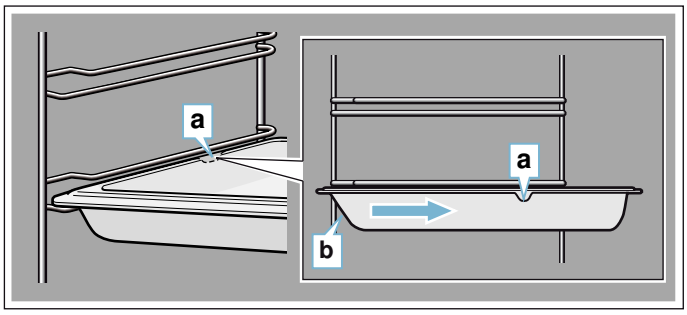
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

When inserting the wire rack, ensure that lug **a** is at the rear and is facing downwards. The open side must be facing the appliance door and the outer rail must be facing downwards ⌣.



When inserting baking trays, ensure that lug **a** is at the rear and is facing downwards. The sloping edge of the accessory **b** must be facing towards the appliance door.

Example in the picture: Universal pan

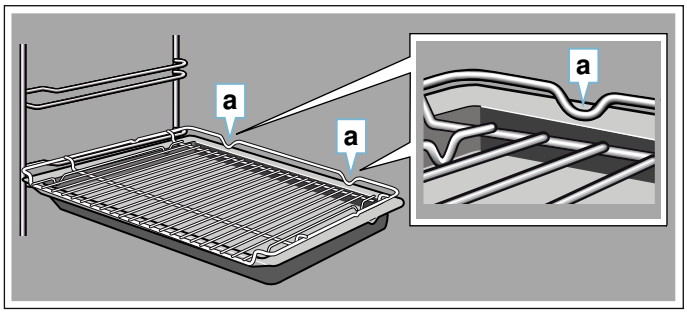


Combining accessories

You can insert the wire rack and the universal pan at the same time to catch drops of liquid.

When inserting the wire rack, ensure that both spacers **a** are at the rear edge. When inserting the universal pan, the wire rack is on top of the upper guide rod of the shelf position.

Example in the picture: Universal pan



Optional accessories

You can buy optional accessories from the after-sales service, from specialist retailers or online. *You will find a comprehensive range of products for your appliance in our brochures and online.

Both availability and whether it is possible to order online differ between countries. Please see your sales brochures for more details.

When purchasing, please always quote the exact order number of the optional accessory.

Note: Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact identification number (E-no.) of your appliance.
⟶ *"Customer service" on page 36*

Optional accessories	Order number
Wire rack For ovenware, cake tins and ovenproof dishes, and for roasts and grilled food.	HEZ634000
Universal pan For moist cakes, pastries, frozen meals and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack.	HEZ632070 Pyrolytic
Baking tray For tray bakes and small baked products.	HEZ631070 Pyrolytic
Wire insert For meat, poultry and fish. For inserting into the universal pan to catch dripping fat and meat juices.	HEZ324000
Profi pan For preparing large quantities.	HEZ633070
Lid for the Profi pan The lid turns the Profi pan into a Profi roasting dish.	HEZ633001
Pizza tray For pizzas and large round cakes.	HEZ617000
Grill tray Use for grilling in place of the wire rack or as a splatter guard.Only use in the universal pan.	HEZ625071 Pyrolytic
Bread-baking stone For home-made bread, bread rolls and pizzas that require a crispy base. The baking stone must be preheated to the recommended temperature.	HEZ327000 Pyrolytic
Glass roasting dish (5.1 litres) For stews and bakes. Particularly suitable for the "Meals" operating mode.	HEZ915001
Glass tray For large roasts, moist cakes and bakes.	HEZ864000
Glass tray For bakes, vegetable dishes and baked goods.	HEZ636000
Pull-out system, 1 level The pull-out rails at level 2 allow you to pull the accessories out further without them tipping.	HEZ638170 Pyrolytic
Pull-out system, 2 levels The pull-out rails at levels 2 and 3 allow you to pull the accessories out further without them tipping.	HEZ638270 Pyrolytic
Pull-out system, 3 levels The pull-out rails at levels 1, 2 and 3 allow you to pull the accessories out further without them tipping.	HEZ638370 Pyrolytic
Decorative trims For concealing the lower shelf of the unit and the base of the appliance.	HEZ660060

Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

Before using for the first time

Before using the appliance for the first time, enquire about the water hardness of your tap water from your water supplier.

So that the appliance can reliably remind you to decalcify it when required, you must correctly set your water hardness range.

Caution!

The appliance may become damaged due to the use of unsuitable liquids.
Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.
Only use cold, fresh tap water, softened water or uncarbonated mineral water.

Notes

- If your water is very hard, we recommend that you use softened water.
- If you only use softened water, you can set the water hardness range to "softened" in this case.
- If you use mineral water, set the water hardness range to "4 very hard".
- If you use mineral water, you must only use non-carbonated mineral water.

Water hardness range	Setting
0	00 softened
1 (up to 1.3 mmol/l)	01 soft
2 (1.3 - 2.5 mmol/l)	02 medium
3 (2.5 - 3.8 mmol/l)	03 hard
4 (above 3.8 mmol/l)	04 very hard

Initial use

After connecting the appliance to the power or following a power cut, the settings for initial use are shown on the display. It may take a few seconds for the instruction to appear.

Note: You can change these settings at any time in the basic settings. ⟶ *"Basic settings" on page 26*

Setting the language

The language is the first setting displayed. "German" is the preset language.

1. Turn the rotary selector to set the required language.
2. Touch the next text field to confirm.
   The next setting appears.

Setting the clock

The clock starts at "12:00".

1. Touch the "Clock" text field.
2. Set the clock using the rotary selector.
3. Touch the next text field to confirm.
   The next setting appears.

Setting the water hardness

The default water hardness setting is "very hard".

1. Use the rotary selector to set the water hardness.
2. Touch the "Complete the settings" text field to confirm.

A note appears in the display confirming that the initial use has been completed.

Switch the appliance off using the ⏻ On/Off button if you do not need to use it.

Cleaning the cooking compartment and accessories

Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Cleaning the cooking compartment

To remove the new-appliance smell, heat up the cooking compartment when it is empty and with the oven door closed.

1. Remove the accessories from the cooking compartment.
2. Remove leftover packaging, such as polystyrene pellets, from the cooking compartment.
3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, wet cloth.
4. Press the ⏻ On/Off button to switch on the appliance.
5. Fill the water tank.
6. Set the type of heating, temperature and added steam, then start the appliance operation.

Settings	
Type of heating	Top/bottom heating with added steam, level 01 (low)
Temperature	240 °C
Duration	1 hour

7. Keep the kitchen ventilated while the appliance is heating up.
8. Use the ⏻ On/Off button to switch off the appliance after the indicated time.
9. Wait until the cooking compartment has cooled down.
10. Clean the smooth surfaces with soapy water and a dish cloth.
11. Empty the water tank and dry the cooking compartment.

Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Switching the appliance on and off

Before you are able to set the appliance, you must switch it on.

Note: The childproof lock and the timer can also be set when the appliance is switched off. Certain displays and notes, such as those relating to the residual heat in the cooking compartment, remain visible on the display after the appliance has been switched off.

Switch off your appliance when you do not need to use it. If no settings are applied for a long time, the appliance switches itself off automatically.

Switching on the appliance

Press the ⏻ On/Off button to switch on the appliance.

The Bosch logo appears on the display, followed by the selection list for the types of heating.

Note: In the basic settings, you can specify which operating mode should appear after the appliance is switched on. ⟶ *"Basic settings" on page 26*

Switching off the appliance

Press the ⏻ On/Off button to switch off the appliance.

Any functions that may be running are cancelled.

The time, or if applicable, the residual heat indicator, appears on the display.

Note: You can set whether or not the time should be displayed when the appliance is switched off in the basic settings. ⟶ *"Basic settings" on page 26*

Starting the operation

You must press the ▷ Start/Stop button to start each operation.

After starting the appliance, the time display is shown on the display along with the settings. The display ring and the heating line also appear.

Pausing the operation

You can also interrupt and then continue an operation using the ▷ Start/Stop button.

If you press and hold the ▷ Start/Stop button for approx. 3 seconds, the operation is cancelled and all settings are reset.

Note: The fan may continue to run after an operation has been paused or cancelled.

Selecting an operating mode

Once the appliance is switched on, the default operating mode is displayed.

If you would like to select a different operating mode, you can do so using the menu. You can find detailed descriptions of the individual operating modes in the corresponding sections.

The following always applies:

1. Touch the appropriate text field.
   The function is highlighted.
2. Turn the rotary selector to change the highlighted selection.
3. If necessary, apply other settings.
   To do this, touch the appropriate text field and change the value using the rotary selector.
4. Press the ▷ Start/Stop button to start.

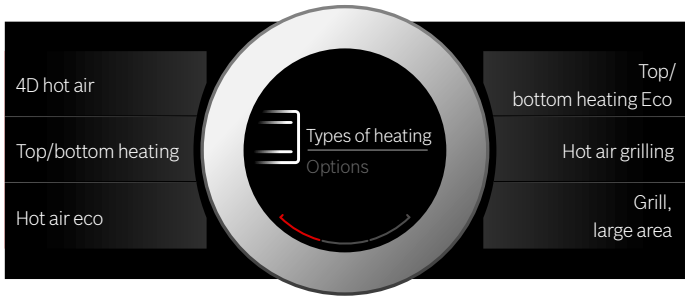
The appliance starts the operation.

Setting the type of heating and temperature

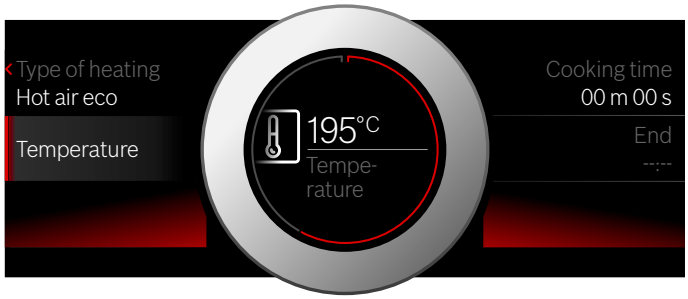
If the "Types of heating" operating mode has not been selected, touch the "Types of heating" text field in the menu. The selection list for the types of heating appears on the touch-screen displays.

Example in the picture: Hot air eco at 195 °C.

1. Touch the text field with the required type of heating.
   If necessary, scroll though the selection list using the rotary selector.



   The temperature is highlighted white.
2. Set the temperature using the rotary selector.



3. Press the ▷ Start/Stop button to start.
   The time on the display shows how long the operation has already been running.



The appliance begins to heat up.

When your dish is ready, switch off the appliance using the ⏻ On/Off button.

Note: You can also set the cooking time and an end time for the operation on the appliance. ⟶ *"Time-setting options" on page 21*

Changing

After starting the appliance, the temperature is highlighted. When you move the rotary selector, the temperature is changed and applied immediately.

To change the type of heating, first use the ▷ Start/Stop button to interrupt the operation and then touch the "Type of heating" text field. The selection list is displayed. Touch the required type of heating. The corresponding default temperature appears on the display.

Note: When you change the type of heating, the other settings are also reset.

Rapid heating

With Rapid heating, you can shorten the heat-up time for some heating types.

Heating types suitable for Rapid heating are:
- 4D hot air
- Top/bottom heating
- Intensive heat

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

Applying settings

Ensure you have selected a suitable type of heating and set a temperature of at least 100 °C. Otherwise, rapid heating cannot be activated.

1. Set the type of heating and temperature.
2. Touch the "Rapid heating" text field.

"On" is displayed in the text field. A confirmation message appears on the display.

When rapid heating comes to an end, an audible signal sounds and a message appears on the display. "Off" is displayed in the text field. Place your dish in the cooking compartment.

Note: The "Cooking time" time-setting option starts at the same time as rapid heating. Therefore, only set a cooking time when rapid heating has come to an end.

Cancelling

To cancel the rapid heating, touch the "Rapid heating" text field again. "Off" is displayed in the text field.

Steam

With some heating modes, you can prepare food with steam assistance. In addition, the Dough proving and Reheat heating modes are available.

⚠ Warning – Risk of scalding!
When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Noise

Pump

You will hear a humming noise while the pump is in operation and after switching it off. This noise is caused by the pump function test. It is a normal operating noise.

Control panel

You will hear a humming or clicking noise when opening the control panel. These noises are caused by the control panel being pushed out. They are normal operating noises.

Steam baking – Steam-assisted cooking

When you cook with steam assistance, steam is introduced into the cooking compartment at various intervals and with varying degrees of intensity. This gives you a better cooking result.

Your food
- Becomes crispy on the outside
- Develops a shiny surface
- Is succulent and tender on the inside
- Only undergoes a minimum reduction in volume

You set the type of heating and steam intensity combination that you want. Use the information in the tables to select a suitable type of heating and steam intensity, or select a programme.

Steam intensity

Different intensity levels are available when adding steam:

Intensity	Setting
Low	01
Medium	02
High	03

Suitable types of heating

You can switch on steam assistance for these types of heating:
- 4D hot air
- Top/bottom heating
- Hot air grilling
- Keeping warm

Starting

1. Fill the water tank.
2. Set the type of heating and temperature.
3. Touch the "Added steam" text field.
   In the display, the steam level is displayed in white and in focus.
4. Turn the rotary selector to set the steam level.
5. Press the ▷ Start/Stop button to start.

The appliance begins to heat up.

Note: If the water tank runs dry during an operation with steam assistance, a message appears on the display prompting you to fill up the water tank. The operation continues without adding steam.

Changing and cancelling

To change the steam level, touch the "Steam level" text field. The steam level is highlighted, and can be changed using the rotary selector. The change is adopted immediately.

If you want to cancel steam assistance, reset the "Added steam" to "0".

Note: The operation continues without adding steam.

Reheating

With the "Reheating" type of heating, you can gently reheat food that has already been cooked or crisp up day-old baked goods. Steam is switched on automatically.

Note: If the water tank runs dry during the operation with the Reheating setting, the operation is interrupted. Fill the water tank.

Starting

1. Fill the water tank.
2. Touch the **Menu** field.
   The options for selecting an operating mode are displayed.
3. Touch the "Steaming" text field.
4. Touch the "Reheating" text field.
   The temperature is in focus.
5. Set the temperature using the rotary selector.
6. Touch the "Duration" text field and set the duration.
   Note: A duration is always required for the steam types of heating.
7. Press the ▷ Start/Stop button to start.

The appliance begins to heat up.

Once the duration has elapsed, an audible signal sounds. The appliance stops heating. The duration 00 m 00 s is shown in the display.

When your dish is ready, switch off the appliance using the ⏻ On/Off button.

Changing

You can change the settings as usual.

To change the temperature or the duration, touch the corresponding text field and change using the rotary selector. The change is adopted immediately.

To change the type of heating, interrupt the operation beforehand using the ▷ Start/Stop button.

Dough proving setting

Dough will prove considerably more quickly using the "Dough proving" type of heating than at room temperature and does not dry out.

Use the information in the tables to select the appropriate setting. ⟶ *"Tested for you in our cooking studio" on page 38*

Note: If the water tank runs dry during the operation with the Dough proving setting, the operation is interrupted. Fill the water tank.

Starting

1. Fill the water tank.
   Note: Only switch on the Dough proving setting once the cooking compartment has completely cooled down (to room temperature).
2. Touch the **Menu** field.
3. Touch the "Steaming" text field.
4. Touch the "Dough proving" text field.
   The temperature is in focus.
5. Set the temperature using the rotary selector.
6. Touch the "Duration" text field and set the duration.
   Note: A duration is always required for the steam types of heating.
7. Press the ▷ Start/Stop button to start.

The appliance begins to heat up.

Once the duration has elapsed, an audible signal sounds. The appliance stops heating. The duration 00 m 00 s is shown in the display.

When your dish is ready, switch off the appliance using the ⏻ On/Off button.

Changing

You can change the settings as usual.

To change the temperature or the duration, touch the corresponding text field and change using the rotary selector. The change is adopted immediately.

To change the type of heating, interrupt the operation beforehand using the ▷ Start/Stop button.

Filling the water tank

The water tank is located behind the control panel. Before starting an operation with steam, open the control panel and fill the water tank with water.

Make sure that you have set the water hardness range correctly. ⟶ *"Basic settings" on page 26*

⚠ Warning – Risk of injury and risk of fire!
Only fill the water tank with water or with the descaling solution that is recommended by us. Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank. Due to hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment (explosion). The appliance door may spring open. Hot steam and jets of flame may escape.

⚠ Warning – Risk of burns!
The water tank may heat up while the appliance is in operation. Wait until the water tank has cooled down after the previous appliance operation. Remove the water tank from the water tank recess.

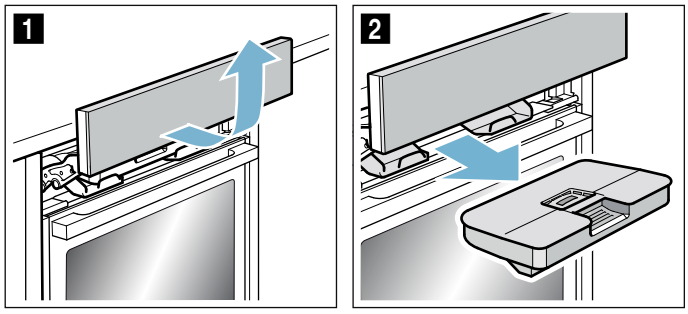
Caution!

The appliance may become damaged due to the use of unsuitable liquids.
Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.
Only use cold, fresh tap water, softened water or uncarbonated mineral water.

Notes

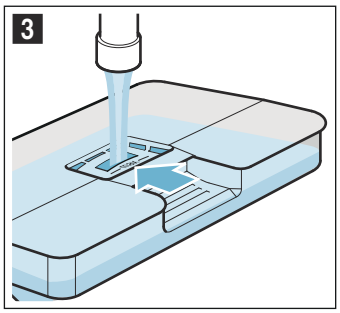
- If your water is very hard, we recommend that you use softened water.
- If you use only softened water, you can set your appliance to the "softened" water hardness range.
- If you use mineral water, set the water hardness range to "4 very hard".
- If you use mineral water, you must only use non-carbonated mineral water.

1. Touch the ⏏ field.
   The control panel is automatically pushed forwards.
2. Pull the control panel forwards with both hands and then push it upwards until it locks into place (Fig. 1).
3. Lift the water tank and remove it from the water tank recess (Fig. 2).

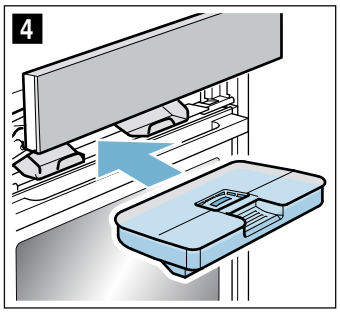


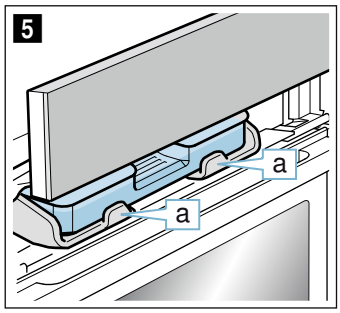
4. Press down on the lid along the seal to prevent water from leaking out of the water tank.

5. Fill the water tank with cold water up to the “max.” mark (Fig. 3).



6. Insert the filled water tank (Fig. 4). Ensure that the water tank locks into place behind both holders **a** (Fig. 5).





7. Slowly push the control panel downwards and then towards the rear until it is closed completely. The water tank has been filled. You can start operations with steam.

Refilling the water tank

If the water tank runs dry during a steam operation, a message appears on the display prompting you to fill up the water tank.

Notes

- Steam-assisted operations continue without adding steam.
- If the water tank runs dry during the operation with the Dough proving or Reheating settings, the operation is interrupted. Fill the water tank.

1. Open the control panel.
2. Remove and refill the water tank.
3. Insert the filled water tank and close the control panel.

After every steam operation

⚠ Warning – Risk of scalding!
When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

⚠ Warning – Risk of burns!
The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

Caution!

Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.

The remaining water is pumped back into the water tank after every operation with steam. Then empty and dry the water tank. Moisture remains in the cooking compartment. To dry the cooking compartment, you can either use the "Drying" operating mode or dry the cooking compartment by hand.

Notes

- Once the appliance has been switched off, the ⏏ field remains lit for a little longer to remind you to empty the water tank.
- Remove limescale marks with a cloth soaked in vinegar, then wipe with clean water and dry with a soft cloth.

Emptying the water tank

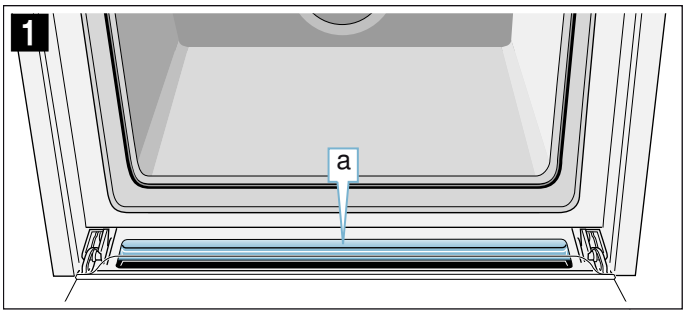
Caution!

- Do not dry the water tank in the hot cooking compartment. This will damage the water tank.
- Do not clean the water tank in the dishwasher. This will damage the water tank.

1. Open the control panel.
2. Remove water tank.
3. Carefully remove the lid of the water tank.
4. Empty the water tank, clean it with detergent and then rinse it thoroughly with clean water.
5. Dry all parts with a soft cloth.
6. Rub the seal on the lid until dry.
7. Leave to dry with the lid open.
8. Place the lid on the water tank and push it down.
9. Insert the water tank and close the control panel.

Cleaning the drip trough

1. Allow the appliance to cool down.
2. Open the appliance door.
3. Wipe around the drip trough **a** underneath the cooking compartment with a sponge cloth (fig. 1).



Starting drying

During drying, the cooking compartment is heated up so that the moisture in the cooking compartment evaporates. Then open the appliance door so that the steam escapes.

Caution!

Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.

1. Leave the appliance to cool down.
2. Remove the worst dirt from the cooking compartment immediately and wipe away moisture from the cooking compartment floor.
3. If necessary, press the ① On/Off button to switch on the appliance.
4. Touch the **Menu** field.
   The options for selecting an operating mode are displayed.
5. Touch the "Cleaning" text field.
6. Touch the "Drying" text field.
   The duration is displayed. It cannot be changed.
7. Press the ▷ Start/Stop button to start.
   The drying function starts and ends automatically after 10 minutes.
8. Open the appliance door and leave it open for 1 to 2 minutes so that the moisture in the cooking compartment can escape.

Drying the cooking compartment by hand

1. Leave the appliance to cool down.
2. Remove any dirt from the cooking compartment.
3. Dry the cooking compartment with a soft cloth.
4. Leave the appliance door open for one hour so that the cooking compartment dries completely.

Time-setting options

Your appliance has different time-setting options.

Time-setting option	Use
Cooking time	After the set cooking time has elapsed, the appliance ends the operation automatically.
End	Enter a cooking time and the required end time. The appliance starts automatically so that the operation ends at the required time.
Timer	The timer functions like an egg timer. It runs independently of the operation and the other time-setting options. After the set time has elapsed, the appliance does not switch on or off automatically.

You can call up the cooking time and the end time after setting an operation using the touch-screen displays. The timer has a separate field ⌛ and can be adjusted at any time.

An audible signal sounds after a cooking time or timed period has elapsed. You can cancel the audible signal early by touching a field or touch-screen display.

Note: You can change how long the audible signal sounds for in the basic settings. ⟶ *"Basic settings" on page 26*

Setting the cooking time

You can set the cooking time for your dish on the appliance. This means that the cooking time is not unintentionally exceeded and you do not need to interrupt other work in order to end the operation.

Applying settings

Depending on which direction you turn the rotary selector first, the cooking time starts at a particular default value: Left = 10 minutes, right = 30 minutes.

The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.

The maximum setting is 23 hours and 59 minutes.

Example in the picture: It is 10:00, cooking time of 45 minutes.

1. Set the operating mode, and temperature or level.
2. Before starting the operation, touch the "Cooking time" text field.
   The cooking time is highlighted white in the display.
3. Turn the rotary selector to set the cooking time.
   The end time is calculated automatically.



4. Press the ▷ Start/Stop button to start.
   The cooking time counts down.



The appliance begins to heat up.

Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating. The cooking time 00 m 00 s is shown on the display.

You can reset the cooking time using the "Cooking time" text field or you can press the ▷ Start/Stop button to continue the operation without a cooking time.

When your dish is ready, switch the appliance off using the ⏻ On/Off button.

Changing and cancelling

To change the cooking time, touch the "Cooking time" text field. The cooking time is highlighted, and can be changed using the rotary selector. The change is adopted immediately.

If you want to cancel the cooking time, reset the cooking time to zero. After the change has been adopted, operating continues without a cooking time.

Setting the end time

You can delay the time that the cooking time ends. You can, for example, put your dish in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

Notes

- Ensure that food is not left in the cooking compartment for too long as it may spoil.
- Do not adjust the end time once the operation has started. The cooking result would no longer be satisfactory.

Applying settings

The end of the cooking time can be delayed by a maximum of 23 hours and 59 minutes.

Example in the picture: It is 10:00, the set cooking time is 45 minutes and the dish should be ready at 12:00.

1. Set the operating mode, and temperature or level.
2. Set the cooking time.
3. Before starting the operation, touch the "End" text field.
   The projected end time is highlighted white in the display.
4. Set a later end time using the rotary selector.



5. Press the ▷ Start/Stop button to start.
   The time at which the appliance will start is shown in the display.



The appliance is in standby mode. When the appliance starts, the cooking time counts down on the display.

Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating. The cooking time 00 m 00 s is shown on the display.

You can reset the cooking time using the "Cooking time" text field or you can press the ▷ Start/Stop button to continue the operation without a cooking time.

When your dish is ready, switch the appliance off using the ⏻ On/Off button.

Changing and cancelling

After starting the appliance, the end time can no longer be changed.

If you want to cancel the cooking time and end time, interrupt the operation by pressing the ▷ Start/Stop button. You can continue the operation without a cooking time or end time.

Setting the timer

The timer runs alongside other settings. You can set it at any time, even if the appliance is switched off. It has its own audible signal so that you can tell whether it is the timer or a cooking time which has elapsed.

Adjusting settings

The timer duration always starts at zero minutes.

The higher the value, the greater the time steps when setting the timer.

The maximum setting is 24 hours.

1. Touch the ⧖ field.
   The symbol lights up red. On the display, the timer duration is shown in white and in focus.
2. Set the timer duration using the rotary selector.
3. Press the ⧖ field to start.
   Note: After a few seconds, the timer also starts automatically.

The timer duration counts down.

The timer remains visible on the display if the appliance is switched off. When an operation is running, the settings for this operation are shown in the foreground. When you touch the ⧖ field, the timer duration is displayed for a few seconds.

When the timer duration comes to an end, an audible signal sounds and a note appears on the display. The symbol is no longer lit up.

Tip: If the set timer duration relates to the appliance operation, use the cooking time. The time is visible in the foreground and the appliance switches off automatically.

Changing and cancelling

To change the timer duration, touch the ⧖ field. The timer duration is displayed in white and in focus, and can be changed by using the rotary selector.

If you want to cancel the timer, reset the timer duration to zero. Once the change has been applied, the symbol is no longer lit up.

Meat thermometer

The meat thermometer makes accurate cooking possible. It measures the temperature inside the food. As soon as the set temperature is reached, the appliance switches off automatically.

Types of heating

Not all types of heating are suitable for operation with the meat thermometer.

Once you have placed the meat thermometer in the cooking compartment, the following types of heating are available for you to select.

4D hot air
Top/bottom heating
Hot air eco
Top/bottom heating eco
Hot air grilling
Pizza setting
Reheating

Notes

- The meat thermometer measures the temperature on the inside of the food between 30 °C and 99 °C.
- Use only the meat thermometer supplied. You can purchase it as a spare part from the after-sales service.
- After use, always remove the meat thermometer from the cooking compartment. Never store it inside the cooking compartment.

⚠ Warning – Risk of electric shock!
The insulation of an incompatible meat thermometer may be damaged. Only use the meat thermometer which is recommended for this appliance.

Cooking compartment temperature

To prevent damage to the meat thermometer, do not set temperatures higher than 250 °C.

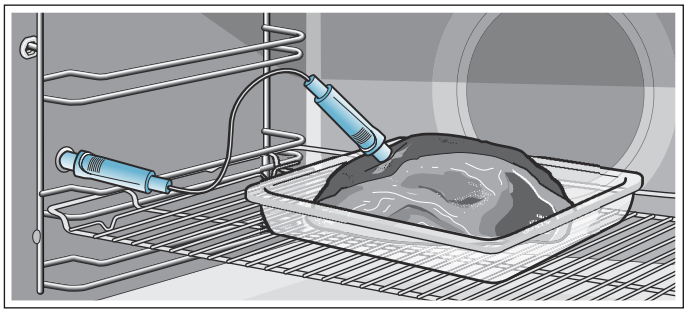
The interior temperature set in the cooking compartment must be at least 10 °C higher than the core temperature that has been set.

Inserting the meat thermometer into the food

Before placing your food into the cooking compartment, insert the meat thermometer into the food.

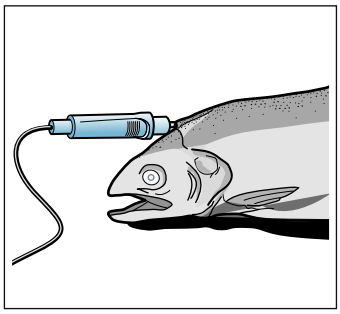
The meat thermometer has three measuring points. Ensure that the middle measuring point is inserted in the food.

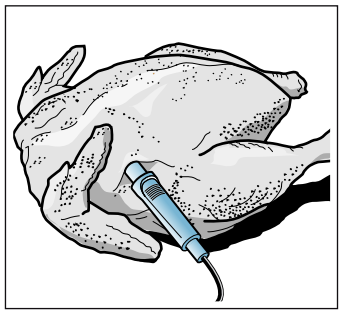
Meat: For large pieces of meat, insert the meat thermometer at an angle from above as far as it will go into the meat.
For relatively thin pieces of meat, insert the meat thermometer from the side at the thickest point.



Fish: Place the whole fish onto the wire rack and prop it up in the swimming position using half a potato. Insert the meat thermometer behind the head as far as it will go towards the bones in the middle of the fish.

Poultry: Insert the meat thermometer as far as it will go into the breast fillet at the shoulder from wing to wing.





Turning the food: If you wish to turn the food, do not remove the meat thermometer. Once you have turned the food, check that the meat thermometer is correctly positioned in the food.

If you remove the meat thermometer while the food is cooking, all settings will be reset and you will have to apply them again.

Caution!

Do not trap the meat thermometer's cable.
To prevent the meat thermometer from being damaged by excessive heat, there must be a gap of a few centimetres between the grill element and the meat thermometer. The meat may expand during the cooking process.

Setting the core temperature

The meat thermometer must be inserted into the socket on the left-hand side of the cooking compartment.

Types of heating

1. Touch the text field with the required type of heating. The default cooking compartment temperature is highlighted white in the display.
2. Use the rotary selector to set the cooking compartment temperature.
3. Touch the "Core temperature" text field. The default core temperature is highlighted white in the display.
4. Turn the rotary selector to set the core temperature.
5. Press the ▷ Start/Stop button to start. The time on the display shows how long the operation has already been running.

The appliance begins to heat up.

Steaming

1. Touch the **Menu** field.
2. Touch the "Steaming" text field.
3. Touch the text field with the required type of heating. The default cooking compartment temperature is highlighted white in the display.
4. Use the rotary selector to set the cooking compartment temperature.
5. Touch the "Core temperature" text field. The default core temperature is highlighted white in the display.
6. Turn the rotary selector to set the core temperature.
7. Press the ▷ Start/Stop button to start. The time on the display shows how long the operation has already been running.

The appliance begins to heat up.

Assist

1. Touch the **Menu** field.
2. Touch the "Assist" text field.
3. Touch the text field with the required category.
4. Touch the text field with the required food.
5. Touch the text field with the required dish.
6. If necessary, touch the "Adjust" text field. Use the rotary selector to adjust the cooking compartment temperature.
   or
   Touch the "Core temperature" text field. Use the rotary selector to adjust the core temperature.
7. Press the ▷ Start/Stop button to start. The time on the display shows how long the operation has already been running.

The appliance begins to heat up.

The core temperature is highlighted white in the display, with the current temperature on the left-hand side and the set temperature on the right-hand side, e.g. "15|80 °C". The heating line also refers to the core temperature.

Once the food reaches the core temperature, an audible signal sounds. The appliance stops heating. On the display, the current core temperature is equal to the set temperature, e.g. "80|80 °C". The time is paused.

Switch off the appliance using the ⏻ On/Off button and remove the meat thermometer from the socket.

⚠ Warning – Risk of burns!
The cooking compartment, accessories and meat thermometer become very hot. Always use oven gloves to remove hot accessories and the meat thermometer from the cooking compartment.

Changing

After starting the appliance, the core temperature is highlighted. When you move the rotary selector, the core temperature is changed and applied immediately.

If you want to change the cooking compartment temperature, touch the "Temperature" text field beforehand.

To change the type of heating, interrupt the operation beforehand using the ▷ Start/Stop button.

Note: When you change the type of heating, the other settings are also reset.

Cancel

If you want to cancel the operation, remove the meat thermometer from the socket and the meat. You can continue the operation without a meat thermometer using the ▷ Start/Stop button.

Core temperatures of different foods

Do not use frozen food. The figures in the table are given as a guide. They depend on the quality and composition of the food.

You can find comprehensive information on the heating mode and temperature at the end of the instruction manual. ⟶ *"Tested for you in our cooking studio" on page 38*

Food	Core temperature in °C
Poultry	
Chicken	80-85
Chicken breast	75-80
Duck	80-85
Duck breast, medium rare	55-60
Turkey	80-85
Turkey breast	80-85
Goose	80-90
Pork	
Shoulder of pork	85-90
Fillet of pork, medium rare	62-70
Loin of pork, well done	72-80
Beef	
Tenderloin or sirloin, rare	45-52
Tenderloin or sirloin, medium rare	55-62
Tenderloin or sirloin, well done	65-75
Veal	
Joint of veal or shoulder, lean	75-80
Joint of veal, shoulder	75-80
Knuckle of veal	85-90
Lamb	
Leg of lamb, medium rare	60-65
Leg of lamb, well done	70-80
Saddle of lamb, medium rare	55-60
Fish	
Whole fish	65-70
Fish fillet	60-65
Miscellaneous	
Meat loaf, all kinds of meat	80-90
Heating/reheating food	65-75

Childproof lock

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

The control panel is locked and no settings can be made. The appliance can only be switched off using the ⏻ On/Off button.

Activating and deactivating

You can activate and deactivate the childproof lock when the appliance is switched on or off.

In each case, press the ⊶ field for approx. 4 seconds.

A confirmation note appears on the display.

The ⊶ field lights up red when the appliance is switched on. The ⊶ field does not light up when the appliance is switched off.

Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. You can change these settings as required.

Changing the basic settings

The appliance must be switched on.

1. Touch the **menu** field.
   The options for selecting an operating mode are displayed.
2. Touch the "Basic settings" text field.
   The settings appear on the touch-screen displays.
3. Touch the text field with the required setting.
   The red bar next to the text field identifies the setting that is currently selected.
   Its corresponding value is shown on the display.
4. Turn the rotary selector to change the value as required.
5. Touch the text field for the next setting.
   Its value is shown on the display and can be changed using the rotary selector.
6. Work through the settings and use the rotary selector to make changes as required.
   To scroll through the settings, touch the "Further settings" text field.
7. Touch the **Menu** field to confirm.
   A query is displayed asking whether the changes should be saved.
8. Touch the "Save" text field.

A message is shown on the display to confirm that the settings have been saved.

Cancelling

If you do not want to save the settings, touch the **Menu** field and then touch the "Do not save" text field. A message is shown on the display to confirm that the settings have not been saved. Switch off the appliance using the ⏻ On/Off button if you do not need to use it.

List of basic settings

Depending on the features of your appliance, not all basic settings are accessible.

Setting	Options
Language	Additional languages are possible.
Clock	Clock in 24-hour format
Water hardness	00 (softened) 01 (soft) 02 (medium) 03 (hard) 04 (very hard)*
Factory settings	Restore Do not restore*
Audible signal	Short cooking time (30 sec.) Medium cooking time (1 min.)* Long cooking time (5 min.)
Volume	Levels 01 - 05
Button tone	Switched on Switched off* (tone remains for ⏻ On/Off)
Display brightness	Scale with 5 levels
Clock display	Off Digital*
Lighting	Off during operation On during operation*
Childproof lock	Button lock only* Door lock and button lock
Operation after switching on	Main menu Types of heating* Steam Assist
Night-time darkening	Switched off* Switched on
Brand logo	Display* Do not display
Fan run-on time	Recommended* Minimum
Pull-out system	Not retrofitted* (for rails and single pull-out system) Retrofitted (for double and triple pull-out systems)
Sabbath mode	Switched on Switched off*
* Factory setting (factory settings may vary depending on the appliance model)	

Note: Changes to the language, button tone and display brightness settings take effect immediately. All other changes take effect after the settings have been changed.

Power cut

The changes you make to the settings are saved even after a power cut.

You only have to reset the settings for the initial use following a long-term power cut. The appliance can bridge a short-term power cut.

Changing the time

If you want to change the time, for example from summer to winter time, you must change the basic setting.

The appliance must be switched on.

1. Touch the **Menu** field.
   The options for selecting an operating mode are displayed.
2. Touch the "Basic settings" text field.
   The settings appear on the touch-screen displays.
3. Touch the "Clock" text field.
   The time appears on the display.
4. Turn the rotary selector to change the time.
5. Touch the **Menu** field to confirm.
   A query is displayed asking whether the changes should be saved.
6. Touch the "Save" text field.

A message is shown on the display to confirm that the settings have been saved.

Sabbath mode

With the Sabbath mode, a cooking time of up to 74 hours can be set. You can keep the food in the cooking compartment warm without having to switch the oven on or off.

Starting Sabbath mode

Before you are able to use the Sabbath mode, you must activate it in the basic settings. ⟶ *"Basic settings" on page 26*

When the basic setting has been changed accordingly, Sabbath mode is listed with the types of heating as the last type of heating.

The appliance heats up with top/bottom heating. You can set a temperature between 85 °C and 140 °C.

The "Types of heating" operating mode must be selected. The selection list for the types of heating appears on the touch-screen displays.

1. Touch the "Sabbath mode" text field.
   The default temperature is highlighted white in the display.
2. Set the required temperature using the rotary selector.
3. Before starting the operation, touch the "Cooking time" text field.
   The default cooking time is highlighted white in the display.
4. Set the required cooking time using the rotary selector.
   Note: The end time is calculated automatically but cannot be changed.
5. Press the ▷ Start/Stop button to start.
   The cooking time counts down on the display.

The appliance begins to heat up.

When the cooking time for Sabbath mode has ended, an audible signal sounds. The appliance stops heating. The cooking time 00 m 00 s is shown on the display.

Press the ⏻ On/Off button to switch off the appliance.

Note: The operation is not interrupted if you open the appliance door.

Changing and cancelling

After starting the appliance, the settings can no longer be changed.

If you would like to cancel Sabbath mode, switch the appliance off using the ⏻ On/Off button. You can no longer pause the operation using the ▷ Start/Stop button.

Cleaning agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Suitable cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!
Risk of surface damage
Do not use:

- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,
- Hard scouring pads or cleaning sponges,
- High-pressure cleaners or steam cleaners,
- Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip: Highly recommended cleaning and care products can be purchased through the after-sales service. Observe the respective manufacturer's instructions.

⚠ Warning – Risk of burns!
The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Area	Cleaning
Appliance exterior	
Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.

Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.
Door handle	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.

Appliance interior

Enamel surfaces	Hot soapy water or a vinegar solution: Clean with a dish cloth and then dry with a soft cloth. Soften baked-on food residues with a damp cloth and soapy water. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Leave the cooking compartment open to dry after cleaning. It is best to use the cleaning function. ⟶ *"Cleaning function" on page 30*
Glass cover for the interior lighting	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.
Stainless steel door cover	Stainless steel cleaner: Observe the manufacturer's instructions. Do not use stainless steel care products. Remove the door cover for cleaning.
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.
Water tank	Hot soapy water: Clean with a dish cloth and rinse thoroughly to remove residual detergent. Then dry with a soft cloth. Leave the water tank to dry with the lid open. Rub the seal on the lid until dry. Do not clean in the dishwasher.
Meat thermometer	Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.
- Enamel is baked on at very high temperatures.This can cause some slight colour variation. This is normal and does not affect operation.
  The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.

Keeping the appliance clean

Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

- Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
- Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.
- Use the universal pan for baking very moist cakes.
- Use suitable ovenware for roasting, e.g. a roasting dish.

Cleaning function

Your appliance has the "Pyrolytic self cleaning" and "Descaling" cleaning functions. You can use the "Pyrolytic self cleaning" function to clean the cooking compartment with no effort at all. You can use the "Descaling" function to remove limescale from the evaporator.

Pyrolytic self-cleaning

The cooking compartment can be cleaned effortlessly with the “Pyrolytic system” cleaning function. The cooking compartment is heated to an extremely high temperature. This burns off residues from roasting, grilling and baking.

You can choose from three cleaning settings.

Setting	Cleaning level	Duration
1	Light	Approx. 1 hour, 15 minutes
2	Medium	Approx. 1 hour, 30 minutes
3	Intensive	Approx. 2 hours

The dirtier the cooking compartment and the longer the dirt has been there, the higher the cleaning setting should be. It is sufficient to clean the cooking compartment every two to three months. If required, you can clean the oven more frequently. A cleaning cycle requires only approx. 2.5 – 4.7 kilowatt hours.

Notes

- For safety reasons, the appliance door locks automatically once a certain temperature is reached. It cannot be reopened until the 🔒 symbol for the locking mechanism on the display goes out.
- The interior lighting does not come on during the cleaning function.

⚠ Warning – Risk of burns!

- The cooking compartment becomes extremely hot during the cleaning function. Never open the appliance door. Allow the appliance to cool down. Keep children away from the appliance.
- ⚠ The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children away from the appliance.

Prior to initiating the cleaning function

Caution!

Before cleaning is started, remove the water tank from the appliance. ⟶ *"Steam" on page 18*

When using the cleaning function, you can clean an accessory at the same time, e.g. the universal pan or the baking tray. Before cleaning is started, remove the worst dirt. Slide the accessory in at level 2.

Clean the inside of the appliance door and along the surface edges of the cooking compartment in the area around the seal. Do not scrub the seal.

Note: When using the cleaning function, you can clean the enamel accessory provided at the same time. You cannot clean any of the wire racks when using the cleaning function. The wire racks are not suitable for cleaning using the cleaning function; this will discolour them. Further accessories suitable for cleaning using the cleaning function are listed in the table for special accessories. ⟶ *"Accessories" on page 13*

⚠ Warning – Risk of fire!

- Loose food residues, grease and meat juices may catch fire during the cleaning function. Before starting the cleaning function, remove coarse dirt from the cooking compartment and from the accessories.
- The appliance will become very hot on the outside during the cleaning function. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance. Keep children away from the appliance.

⚠ Warning – Risk of serious damage to health!

The appliance will become very hot during the cleaning function. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never clean non-stick baking trays and baking tins using the cleaning function. Only clean enamelled accessories using the cleaning function.

Setting the cleaning function

Before setting the cleaning function, ensure that you have followed all instructions for preparation.

The duration of each cleaning setting is preset and cannot be changed.

1. Touch the **menu** field.
   The list of operating modes is displayed.
2. Touch the "Cleaning" text field.
3. Touch the "Pyrolytic self-cleaning" text field.
   The cleaning setting is highlighted in white on the display.
4. Turn the rotary selector to set the cleaning setting.
   The end time is calculated automatically at the same time.
5. Press the ▷ Start/Stop button to start.
   The cooking time counts down on the display. The heating line does not appear for the cleaning function.

The cleaning function starts.

Ventilate the kitchen when the cleaning function is running.

The appliance door locks shortly after the function starts running.A message and the 🔒 symbol appear on the display.

When the cleaning function has ended, an audible signal sounds. The cooking time 00 m 00 s is shown on the display. Press the ⏻ On/Off button to switch off the appliance.

The appliance door cannot be reopened until the 🔒 symbol for the locking mechanism goes out.

Setting a later end time

You can set a later end time. Before starting the appliance, touch the "End" text field and set a later end time using the rotary selector.

The appliance switches to standby after it is started. The end time can no longer be changed.

Changing and cancelling

After starting the appliance, the cleaning setting can no longer be changed.

If you would like to cancel the cleaning function, switch the appliance off using the ⏻ On/Off button. You can no longer pause the operation using the ▷ Start/Stop button.

The appliance door remains locked until the 🔒 symbol for the locking mechanism on the display goes out.

Once the cleaning function has ended

Once the cooking compartment has cooled down, wipe off the ash that has been left behind in the cooking compartment, in the accessories on the racks and around the appliance door with a damp cloth.

After cleaning, the rails may retain some discolouration. This does not affect their function. Wipe the rails with a damp cloth. Then slide the rails in and out several times.

Descaling

The appliance must be descaled regularly in order for it to continue operating correctly.

There are several steps in the descaling programme. For hygiene reasons, the descaling programme must be run through completely so that the appliance can be ready for operation again.In total, the descaling programme runs for approx. 70-90 minutes.

- Descale (approx. 55-70 minutes), then empty and refill the water tank
- First rinsing cycle (approx. 6-9 minutes), then empty and refill the water tank
- Second rinsing cycle (approx. 6-9 minutes), then empty and dry the water tank

If the descaling process is interrupted (for example, due to a power failure or because the appliance has been switched off), you are prompted to rinse the appliance twice after it is switched back on. The appliance cannot be used until the second rinsing cycle has come to an end.

The frequency with which the appliance must be descaled depends on the hardness of the water used. When only five more steam-assisted operations are possible, or fewer, the appliance reminds you to descale it with a message on the display. The number of remaining operations is displayed after the appliance is switched on. You can therefore prepare for the descaling in good time.

Start

Caution!

- Damage to the appliance: Use only liquid descalers that are recommended by us for the descaling programme. The time the product needs to work during descaling depends on the type of descaler used. Other descalers may damage the appliance. Descaler order no. 311 680
- Descaling solution: Do not allow any descaling solution or descaler to come into contact with the control panel or other delicate surfaces. This will damage the surfaces. If this does happen, remove the descaling solution immediately with water.

If you have used a steam-assisted operation immediately before descaling, you must first switch the appliance off so that the residual water is pumped out of the evaporator system.

1. Mix 400 ml water with 200 ml liquid descaler to make a descaling solution.
2. Use the ⏻ On/Off button to start.
3. Remove the water tank and fill with descaling solution.
4. Fully insert the water tank filled with the descaling solution.
5. Close the control panel.
6. Touch the **Menu** field.
   The list of operating modes is displayed.
7. Touch the "Cleaning" text field.
8. Touch the "Descaling" text field.
   The duration of the descaling programme is displayed. It cannot be changed.
9. Press the ▷ Start/Stop button to start.

The appliance is descaled. The time counts down on the display.
Once the cooking time has elapsed, an audible signal sounds.

First rinsing cycle

1. Open the control panel.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Close the control panel.
4. Press the ▷ Start/Stop button to start.

The appliance rinses.
Once the duration has elapsed, an audible signal sounds.

Second rinsing cycle

1. Open the control panel.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Close the control panel.
4. Press the ▷ Start/Stop button to start.

The appliance rinses.
Once the duration has elapsed, an audible signal sounds.

Rinsing

1. Open the control panel.
2. Empty and dry the water tank.
3. Press the ⏻ On/Off button to switch off the appliance.

Descaling is complete and the appliance is ready for use again.

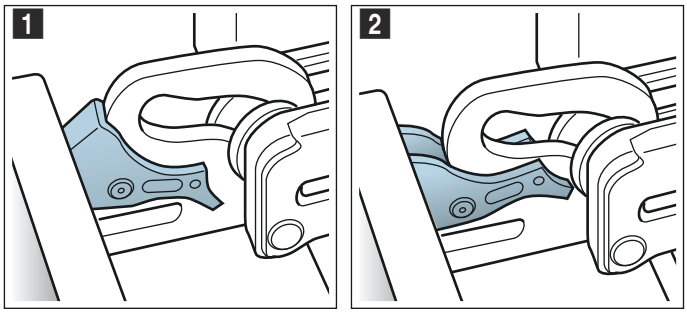
Appliance door

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the appliance door and clean it.

Removing and fitting the appliance door

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

The appliance door hinges each have a locking lever. When the locking levers are closed (figure 1), the appliance door is secured in place. It cannot be detached.
When the locking levers are open in order to detach the appliance door (figure 2), the hinges are locked. They cannot snap shut.

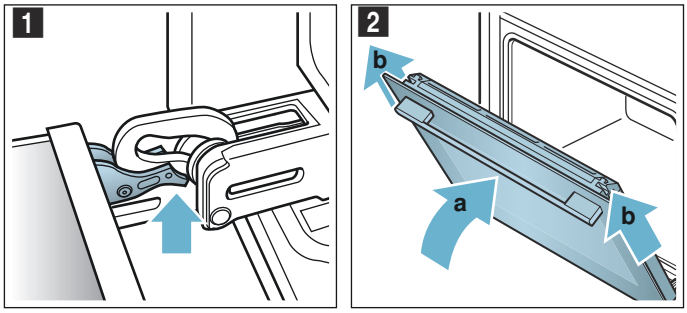


⚠ Warning – Risk of injury!

- If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Removing the appliance door

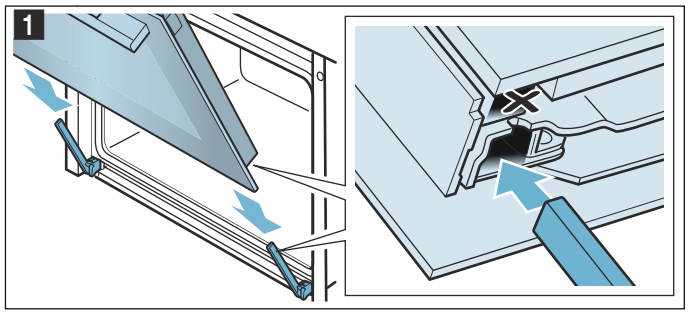
1. Open the appliance door fully and push it in the direction of the appliance.
2. Fold up the two locking levers on the left and right (figure 1).
3. Close the appliance door as far as it goes **a**. With both hands, grip the door on the left- and right-hand side and pull it up and out (figure 2).



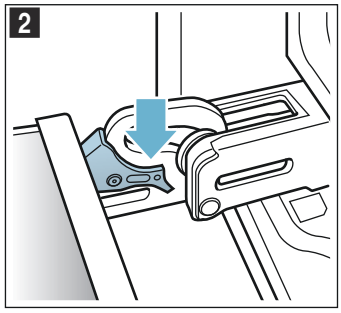
Fitting the appliance door

Reattach the appliance door in the opposite sequence to removal.

1. When attaching the appliance door, ensure that both hinges are inserted straight into the opening (figure 1).
   Place both hinges at the bottom on the outer panel and use this as a guide.
   Ensure that the hinges are inserted into the correct opening. You must be able to insert them easily and without resistance. If you can feel any resistance, check that the hinges are inserted into the correct opening.



2. Open the appliance door fully. Fold both locking levers closed again (figure 2).

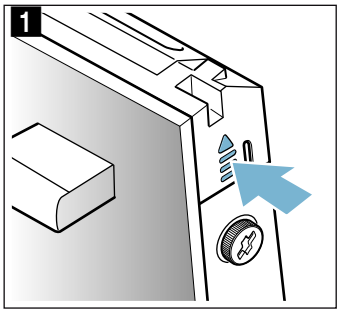


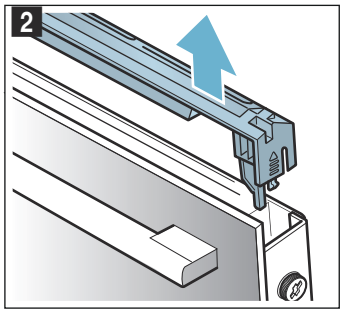
3. Close the cooking compartment door.

Removing the door cover

The stainless steel inlay in the door cover may become discoloured. To carry out thorough cleaning, you can remove the cover.

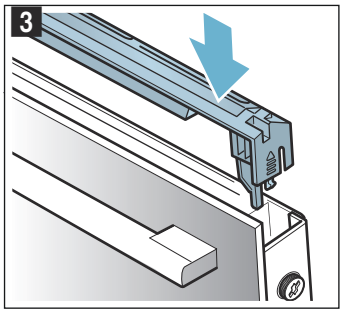
1. Open the appliance door slightly.
2. Press on the right and left side of the cover (figure 1).
3. Remove the cover (figure 2).
   Close the appliance door carefully.





Note: Clean the stainless steel inlay in the cover with stainless steel cleaner. Clean the rest of the door cover with soapy water and a soft cloth.

4. Open the appliance door again slightly. Put the cover back in place and press on it until it clicks audibly into place (figure 3).



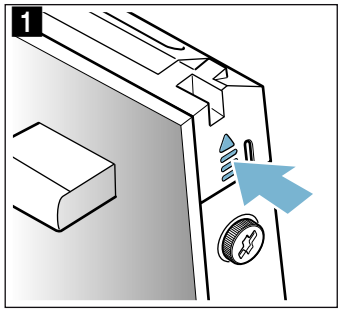
5. Close the appliance door.

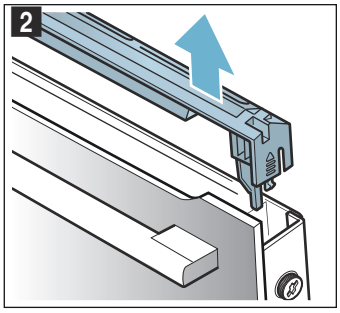
Removing and installing the door panels

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

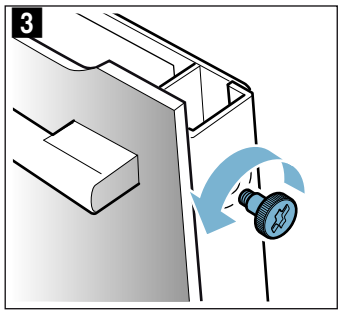
Removing the door from the appliance

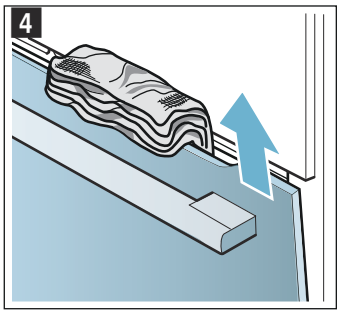
1. Open the appliance door slightly.
2. Press on the right and left side of the cover (figure 1).
3. Remove the cover (figure 2).



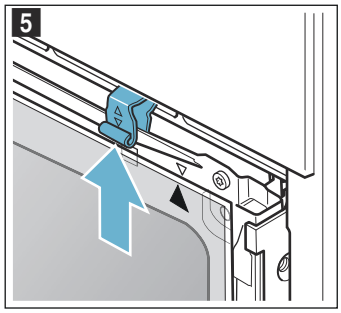


4. Loosen and remove the screws on the left and right of the appliance door (figure 3).
5. Before closing the door again, trap a tea towel which has been folded several times in the door (figure 4). Pull out the front panel upwards and lay it on a flat surface with the door handle facing downwards.





6. Push both retainers on the intermediate panel upwards, but do not remove it (figure 5). Hold the panel with one hand. Remove the panel.



Clean the panels with glass cleaner and a soft cloth.

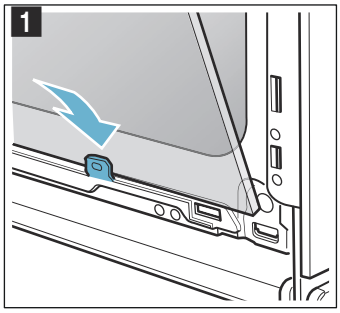
⚠ Warning – Risk of injury!

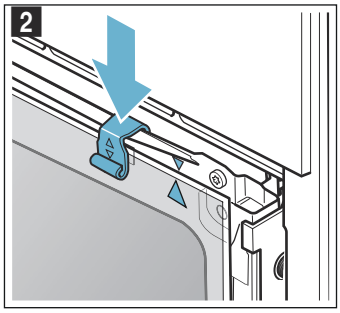
- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Fitting the door on the appliance

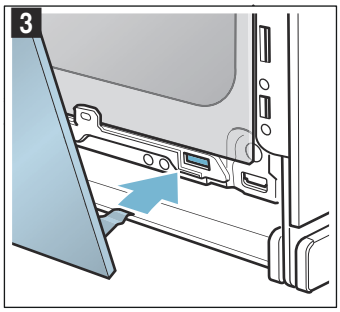
When fitting the intermediate panel, make sure that the arrow is in the top right of the panel and that it aligns with the arrow on the metal panel.

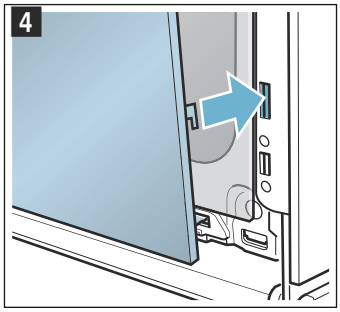
1. Insert the intermediate panel at the bottom into the retainer and push it in firmly at the top (figure 1).
2. Push both retainers downwards (figure 2).



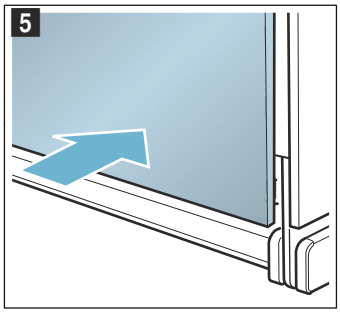


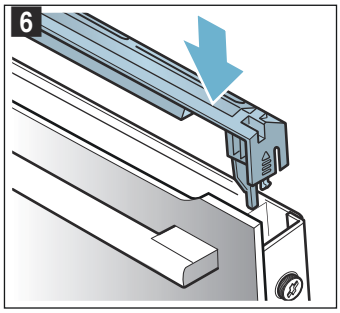
3. Insert the front panel at the bottom into the retainers (figure 3).
4. Close the front panel until both upper hooks are opposite the opening (figure 4).





5. Press the front panel at the bottom until it clicks audibly into place (figure 5).
6. Open the appliance door again slightly and remove the tea towel.
7. Screw both screws back in on the left and right.
8. Put the cover back in place and press on it until it clicks audibly into place (figure 6).





9. Close the appliance door.

Caution!
Do not use the cooking compartment again until the panels have been correctly fitted.

Rails

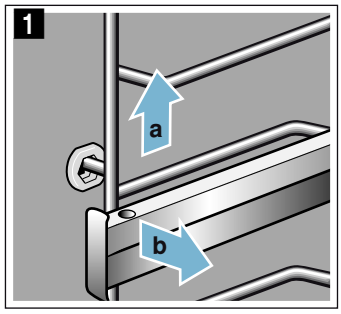
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the shelves and clean them.

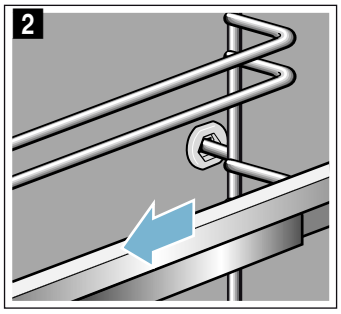
Detaching and refitting the rails

⚠ Warning – Risk of burns!
The rails become very hot. Never touch the hot rails. Always allow the appliance to cool down. Keep children away from the appliance.

Detaching the rails

1. Lift the rail slightly at the front **a** and detach it **b** (figure 1).
2. Then pull the whole rail towards you and take it out (figure 2).



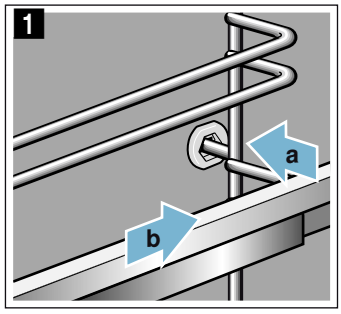


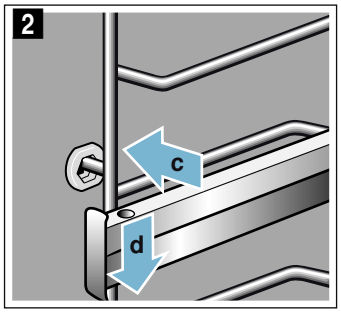
Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Attaching the rails

The rails only fit on the right or the left side. The pull-out rails must pull out towards you.

1. First, insert the rail in the middle of the rear socket **a**, until the rail rests against the cooking compartment wall, and push it back **b** (figure 1).
2. Then insert the rail into the front socket **c**, until the rail also rests against the cooking compartment wall here, and press it downwards **d** (figure 2).





Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

Rectifying faults yourself

You can often easily rectify technical faults on the appliance yourself.

If a dish does not turn out exactly as you wanted, you can find many tips and instructions for preparation at the end of the operating manual. ⟶ *"Tested for you in our cooking studio" on page 38*

Fault	Possible cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut	Check whether the kitchen light or other kitchen appliances are working.
"Sprache Deutsch" appears on the display.	Power cut	Reset the language and the time.
The time does not appear when the appliance is switched off.	Basic setting is changed.	Change the basic setting for the clock display.
The appliance does not heat up; the ⍁ symbol lights up on the display.	Demo mode is activated in the basic settings.	Briefly disconnect the appliance from the mains (switch off the circuit breaker in the fuse box) and then deactivate demo mode in the basic settings within 3 minutes.
The rotary selector has fallen out of the support in the control panel.	The rotary selector has been accidentally disengaged.	The rotary selector can be removed. Simply place the rotary selector back in its support in the control panel and push it in so that it engages and can be turned as usual.
The rotary selector can no longer be turned easily.	There is dirt under the rotary selector.	The rotary selector can be removed. To disengage the rotary selector, simply remove it from the support. Alternatively, press on the outer edge of the rotary selector so that it tips and can be picked up easily. Carefully clean the rotary selector and its support on the appliance using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove the rotary selector too often so that the support remains stable.
Operations with steam or descaling do not start or do not continue	Water tank empty	Refill water tank
	The panel is open	Close the panel
	Descaling locks operations with steam	Carry out descaling
	Faulty sensor	Call the after-sales service
The appliance prompts you to rinse	The power supply was interrupted or the appliance was switched off during the descaling process	Once the appliance is switched on again, rinse it twice
The appliance prompts you to descale without the counter appearing beforehand	The set water hardness range is too low	Carry out descaling Check the set water hardness range and adjust it, if necessary
Buttons flash	Normal occurrence caused by condensation behind the control panel	As soon as the condensation has evaporated, the buttons no longer flash
Cooked dishes turn out too moist or too dry when cooking with steam-assisted applications	The wrong steam intensity was selected	Select a higher or lower steam intensity
The "Fill water tank" message appears even though the water tank is full	The panel is open	Close the panel
	The water tank is not clicked into place	Click the water tank into place ⟶ *"Steam" on page 18*
	Faulty sensor	Call the after-sales service
	The water tank has fallen off. Due to the impact, components inside the water tank have come loose, and the tank is leaking.	Order a new water tank

The panel for removing the tank does not open	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power cut	Check whether other kitchen appliances are working
	The circuit breaker is faulty	Check in the fuse box to make sure that the fuse for the appliance is in working order
	⏏ field sensor faulty	Call the after-sales service If required, empty the water tank: Open the appliance door, take hold of the lower part of the panel on the left and right with your fingers and pull out the panel
There is a "pop" noise during cooking	Cold/warm effect with frozen food, caused by the steam	Not possible
The appliance will not start and "Cooking compartment too hot" appears on the display	The cooking compartment is too hot for the selected dish or type of heating	Allow the cooking compartment to cool down and start again

⚠ Warning – Risk of electric shock!
Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Error messages on the display

When an error message appears on the display with "D" or "E", e.g. D0111 or E0111, switch the appliance off and on again using the ⏻ On/Off button.

If it was a one-off error, the display goes out. If the error message appears again, call the after-sales service and quote the exact error message.

Maximum operating time

If you do not change the settings on your appliance for several hours, the appliance stops heating up automatically. This prevents unwanted continuous operation.

The respective settings for the operating mode govern when the maximum operating time is reached.

Maximum operating time reached
A note appears on the display confirming that the maximum operating time has been reached.

To continue operation, touch any field or turn the rotary selector.

Switch the appliance off using the ⏻ On/Off button if you do not need to use it.

Tip: Set a cooking time so that the appliance does not switch off when you do not want it to, e.g. with an extremely long preparation time. The appliance heats up until the set cooking time has elapsed.

Cooking compartment bulbs

To light the interior of your cooking compartment, your appliance has one or more long-life LED bulbs.

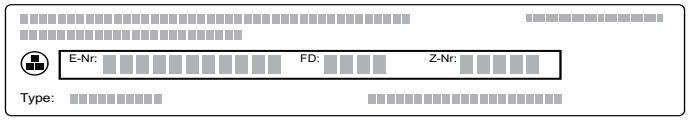
However, if ever an LED bulb or the bulb's glass cover is defective, call the after-sales service. The lamp cover must not be removed.

Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please give the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found when you open the appliance door.



To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, should it be required.

E no.		**FD no.**	
After-sales service ☎			

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice
GB 0344 892 8979
Calls charged at local or mobile rate.
IE 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

Dishes

You can use the "Assist" operating mode to prepare a wide variety of food. The appliance selects the optimal settings for you.

Information on the settings

- The cooking result depends on the quality of the food and the size and type of cookware. For an optimal cooking result, use food that is in good condition and chilled meat only. For frozen food, use food straight out of the freezer only.
- For some food, a temperature, heating mode and cooking time is suggested. The temperature and the cooking time can be changed according to your requirements.
- For other dishes, you will be asked to enter the weight. Always enter the total weight unless the appliance asks for something different. The appliance will then apply the time and temperature settings for you.
  It is not possible to set weights outside of the intended weight range.
- When roasting dishes for which the appliance will apply the temperature selection for you, temperatures of up to 300 °C can be saved. Therefore, make sure that you use cookware that is sufficiently heat resistant.
- Information is provided, e.g. on cookware, shelf position or the addition of liquid when cooking meat. Some food requires turning or stirring, etc., during cooking. This is shown in the display shortly after operation starts. An audible signal will remind you at the right time.
- Information on the right kind of cookware to use and tips and tricks for the preparation can be found at the end of the instruction manual. ⟶ *"Tested for you in our cooking studio" on page 38*

Steam-assisted cooking

For some food, the steam function is automatically activated. The appliance instructs you to fill the water tank. General information on the steam function can be found in the relevant section. ⟶ *"Steam" on page 18*

⚠ Warning – Risk of scalding!
When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Meat thermometer

For some food, you can also use the meat thermometer. Once you have inserted the meat thermometer into the appliance, the food that is suitable for it will be displayed. You can change the interior temperature of the cooking compartment and the core temperature. ⟶ *"Meat thermometer" on page 23*

Baking sensor

Your appliance is equipped with a baking sensor. This sensor is automatically activated when you select a corresponding baked item from the following categories in the selection list.

Category	Food	Dishes
Cakes, bread	Cakes	Cakes in tins
		Cakes on trays
		Pies/tarts
	Small baked items	Puff pastry
		Muffins
		Leavened cake
	Savoury cakes, pizza, quiches	Savoury cakes, quiches
		Pizza
		Tarte flambée
Frozen products	Pizza	Pizza
	Potato products	Potato products

The appliance now takes over. The appliance switches off once the baked item is cooked. An audible signal sounds. The cooking time is approximately that listed in the recipe for your baked item and is not displayed.

No other baking categories are monitored by the baking sensor. Here you will be offered a tried and tested setting with customisation options.

Dark-coloured metal baking tins are suitable. Do not use any silicone bakeware or accessories that contain silicone. Otherwise, the baking sensor will be damaged.

The baking sensor is active while "Do not open door" is shown on the display. Do not open the appliance door; otherwise, the settings are cancelled. In this case, the appliance will provide you with a setting that you must monitor yourself.

Cooking a dish with Assist

Look through the levels to see which dishes are available with Assist and whether you need to enter a weight for your dish. Make sure you weigh your dish beforehand so that you can do this.

The dishes are arranged in a uniform structure:
- Category
- Food
- Dish

Use the rotary selector to scroll through the individual levels.

1. Touch the **Menu** field.
   The list of operating modes are displayed.
2. Touch the "Assist" text field.
   The categories are displayed.
3. Touch the required category.
   The foods in this category are displayed.
4. Touch the required food.
   The individual dishes are displayed.

5. Touch the required dish.
   The settings for this dish appear on the display. For many dishes, you can change the settings to suit your needs.
   For some dishes, you must set the weight instead.
6. Press the ▷ Start/Stop button to start.
   The cooking time counts down on the display.

The appliance begins to heat up.

Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating.

When your dish is ready, switch off the appliance using the ⏻ On/Off button.

Continue cooking

After the cooking time has ended, you can leave some dishes to continue cooking if you are not satisfied with the cooking result.

A query appears on the display, which asks if you want to continue cooking. If you want to continue cooking, touch the "Extend cooking time" text field. A cooking time is suggested, which can be changed. Press the ▷ Start/Stop button to start.

Note: You can extend the cooking time as often as required.

If you are satisfied with the cooking result, touch the "Finish" text field.

Press the ⏻ On/Off button to switch off the appliance.

Setting a later end time

You can set a later end time for some dishes. Before starting the appliance, touch the "End" text field and set a later end time using the rotary selector.

The appliance switches to standby after it is started. The end time can no longer be changed.

Changing and cancelling

After starting the appliance, the settings can no longer be changed.

If you would like to cancel the operation, switch the appliance off using the ⏻ On/Off button. You can no longer pause the operation using the ▷ Start/Stop button.

Tested for you in our cooking studio

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

Note: A lot of steam can build up in the cooking compartment when cooking food.
Your appliance is very energy-efficient and radiates very little heat to its surroundings during operation. Due to the high difference in temperature between the appliance interior and the external parts of the appliance, condensation may build up on the door, control panel or adjacent kitchen cabinet panels. This is a normal physical phenomenon. Condensation can be reduced by preheating the oven or opening the door carefully.
During operation with steam assistance, it is desirable that there is a significant build-up of steam in the cooking compartment. Wipe the cooking compartment clean after cooking, once it has cooled off.

Do not use silicone moulds

For the best cooking results, we recommend dark-coloured metal baking tins/dishes.

Caution!

Do not use any silicone baking moulds or accessories that contain silicone or films. The oven sensor may be damaged.
Even if the oven sensor is not being used, it may still be damaged.

Cakes and small baked items

Your appliance offers you a range of heating types for the preparation of cakes and small baked items. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Steam- assisted baking

Certain types of baked item (e.g. yeast-risen pastries) get a more crispy crust and a more glossy surface if baked with the steam assist mode. The baked item does not dry out as much.

Steam-assisted baking is only possible on one level.

Some food turns out better if it is baked in several stages. These dishes are indicated in the table.

Shelf positions

Use the indicated shelf positions.

Baking on one level
When baking on one level, use the following shelf positions:
- Tall baked items: Level 2
- Flat baked items: Level 3

If you are using 4D Hot air as the type of heating, you can choose between levels 1, 2, 3 and 4.

Baking on several levels
Use 4D hot air. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
Baking on two levels:
- Universal pan: Level 3
  Baking tray: Level 1
- Baking tins/dishes on the wire rack
  First wire rack: Level 3
  Second wire rack: Level 1

Baking on three levels:
- Baking tray: Level 5
  Universal pan: Level 3
  Baking tray: Level 1

Baking on four levels:
- 4 wire racks with greaseproof paper
  First wire rack: Level 5
  Second wire rack: Level 3
  Third wire rack: Level 2
  Fourth wire rack: Level 1

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another or offset and vertically stacked in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack
Insert the wire rack with the open side facing the appliance door and the outer rail pointing downwards .

Universal pan or baking tray
Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

When baking moist cakes or pastries with many toppings, use the universal pan so that any excess liquid does not overflow and make the cooking compartment dirty.

Baking tins
Dark- coloured metal baking tins are most suitable.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly. If you wish to bake using these baking tins/dishes and using top/bottom heating, slide in the tin/dish at level 1.

The baking tins must be resistant to heat and steam for use in steam-assisted baking.

Greaseproof paper
Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Recommended setting values

You can find the ideal heating type for various pastries in the table. The temperature and baking time are dependent on the quantity and composition of the dough. Different settings ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. If necessary, use a higher setting the next time.

Note: Baking times can not be reduced by using higher temperatures. Cakes or small baked items would only be cooked on the outside, and would not be fully baked in the middle.

The setting values apply to dishes placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected dishes, and this is indicated in the table.

If you wish to follow one of your own recipes when baking, you should use a similar baked item in the table as a reference. You can find additional information in the tips on baking attached to the settings table.

Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:
- 4D hot air
- Top/bottom heating
- Intensive heat

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Cakes in tins						
Sponge cake, simple	Ring tin/cake tin	2		150-170	-	50-70
Sponge cake, simple	Ring tin/cake tin	2		150-160	1	50-70
Sponge cake, simple, 2 levels	Ring tin/cake tin	3+1		140-160	-	60-80
Sponge cake, delicate	Ring tin/cake tin	2		150-170	-	60-80
Fruit flan made from sponge mixture, delicate	Bundt cake tin	2		160-180	-	40-60
Sponge flan base	Flan base tin	3		160-180	-	20-30
Sponge flan base	Flan base tin	2		150-160	1	20-30
Fruit tart or cheesecake with shortcrust pastry base	Springform cake tin, diameter 26 cm	2		160-180	-	70-90
Swiss flan	Pizza tray	3		190-210	-	50-60
Tart	Flan-base cake tin, black	1		220-240	-	25-35
Tart	Flan-base cake tin, black	3		200-220	1	30-40
Bundt yeast cake	Bundt cake tin	2		150-170	-	50-70
Bundt yeast cake	Bundt cake tin	2		150-160	1	60-70
Yeast cake	Springform cake tin, diameter 28 cm	2		160-170	-	20-30
Yeast cake	Springform cake tin, diameter 28 cm	2		150-160	2	25-35
Sponge base, 2 eggs	Flan base tin	3		150-170*	-	20-30
Sponge base, 2 eggs	Flan base tin	2		150-160	1	20-35
Sponge flan, 3 eggs	Springform cake tin, diameter 26 cm	2		160-170*	-	25-35
Sponge flan, 3 eggs	Springform cake tin, diameter 26 cm	2		150-160	1	10
					-	20-25
Sponge flan, 6 eggs	Springform cake tin, diameter 28 cm	2		150-170*	-	30-50
Sponge flan, 6 eggs	Springform cake tin, diameter 28 cm	2		150-160	1	10
					-	30-35
Cakes on baking trays						
Sponge cake with topping	Baking tray	3		160-180	-	20-40
Sponge cake with topping	Baking tray	3		160-170	1	30-40
Sponge cake, 2 levels	Universal pan + baking tray	3+1		140-160	-	30-50
Shortcrust tart with dry topping	Baking tray	3		180-190	-	25-30
Shortcrust tart with dry topping, 2 levels	Universal pan + baking tray	3+1		160-170	-	35-45
Shortcrust tart with moist topping	Universal pan	3		160-180	-	55-65
Swiss flan	Universal pan	3		200-210	-	50-60
Yeast cake with dry topping	Universal pan	3		160-180	-	15-20
Yeast cake with dry topping	Baking tray	3		150-160	1	20-30
Yeast cake with dry topping, 2 levels	Universal pan + baking tray	3+1		150-170	-	20-30
Yeast cake with moist topping	Universal pan	3		180-200	-	30-40
Yeast cake with moist topping, 2 levels	Universal pan + baking tray	3+1		150-170	-	45-60
Plaited loaf, savarin	Baking tray	2		160-170	-	25-35
Plaited loaf, savarin	Baking tray	2		150-160	2	25-35
Swiss roll	Baking tray	3		180-200*	-	8-15
Swiss roll	Baking tray	3		180-190*	1	10-15

* Preheat

** Preheat for 5 mins., do not use quick heat function

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Stollen with 500 g flour	Baking tray	2		150-170	-	45-60
Stollen with 500 g flour	Universal pan	3		140-150	2	80-90
Strudel, sweet	Universal pan	2		170-180	-	50-60
Strudel, sweet	Universal pan	3		180-190	2	50-60
Strudel, frozen	Universal pan	3		200-220	-	35-45
Strudel, frozen	Universal pan	3		180-200	1	35-45
Small baked items						
Small cakes	Baking tray	3		160**	-	20-30
Small cakes	Baking tray	3		150**	-	25-35
Small cakes, 2 levels	Universal pan + baking tray	3+1		150**	-	25-35
Small cakes, 3 levels	Baking trays + universal pan	5+3+1		140**	-	35-45
Muffins	Muffin tray	3		170-190	-	15-20
Muffins	Muffin tray	3		150-160	1	25-30
Muffins, 2 levels	Muffin trays	3+1		160-180*	-	15-30
Small yeast cakes	Baking tray	3		160-180	-	25-35
Small yeast cakes	Baking tray	3		160-170	2	20-30
Small yeast cakes, 2 levels	Universal pan + baking tray	3+1		150-170	-	25-40
Puff pastry	Baking tray	3		170-190*	-	20-35
Puff pastry	Baking tray	3		200-220*	1	15-25
Puff pastry, 2 levels	Universal pan + baking tray	3+1		170-190*	-	20-45
Puff pastry, 3 levels	Baking trays + universal pan	5+3+1		170-190*	-	20-45
Puff pastry, flat, 4 levels	4 wire racks	5+3+2+1		180-200*	-	20-35
Choux pastry	Baking tray	3		200-220	-	30-40
Choux pastry	Baking tray	3		200-220*	1	25-35
Choux pastry, 2 levels	Universal pan + baking tray	3+1		190-210	-	35-45
Danish pastry	Baking tray	3		160-180	-	20-30
Danish pastry	Baking tray	3		160-170	1	20-30
Biscuits						
Whirls	Baking tray	3		140-150**	-	25-40
Whirls	Baking tray	3		140-150**	-	25-40
Whirls, 2 levels	Universal pan + baking tray	3+1		140-150**	-	30-40
Whirls, 3 levels	Baking trays + universal pan	5+3+1		130-140**	-	35-55
Biscuits	Baking tray	3		140-160	-	15-30
Biscuits, 2 levels	Universal pan + baking tray	3+1		140-160	-	15-30
Biscuits, 3 levels	Baking trays + universal pan	5+3+1		140-160	-	15-30
Meringue	Baking tray	3		80-90*	-	120-150
Meringue, 2 levels	Universal pan + baking tray	3+1		80-90*	-	120-180
Macaroons	Baking tray	3		90-110	-	20-40
Macaroons, 2 levels	Universal pan + baking tray	3+1		90-110	-	25-45
Macaroons, 3 levels	Baking trays + universal pan	5+3+1		90-110	-	30-45

* Preheat

** Preheat for 5 mins., do not use quick heat function

Tips on baking

You want to find out whether the cake is completely cooked in the middle.	Push a cocktail stick into the highest point on the cake. If the cocktail stick comes out clean with no dough residue, the cake is ready.
The cake collapses.	Next time, use less liquid. Alternatively, set the temperature to be 10 °C lower and extend the baking time. Adhere to the specified ingredients and preparation instructions in the recipe.
The cake has risen in the middle but is lower around the edge.	Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.
The fruit juice overflows.	Next time, use the universal pan.
Small baked items stick to one another during baking.	There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and brown on all sides.
The cake is too dry.	Set the temperature 10 °C higher and shorten the baking time.
The cake is generally too light in colour.	If the shelf position and the cookware are correct, then you should increase the temperature if necessary or extend the baking time.
The cake is too light on top, and too dark underneath.	Bake the cake one level higher in the oven the next time.
The cake is too dark on top, and too light underneath.	Bake the cake one level lower in the oven the next time. Select a lower temperature and extend the baking time.
Cakes baked in a tray or tin are too brown at the back.	Place the baking tray in the middle of the accessories, not directly against the back wall.
The whole cake is too dark.	Select a lower temperature next time and extend the baking time if necessary.
The cake is unevenly browned.	Select a slightly lower temperature. Protruding greaseproof paper can affect the air circulation. Always cut greaseproof paper to size. Ensure that the baking tin does not stand directly in front of the openings in the cooking compartment back wall. When baking small items, you should use similar sizes and thicknesses wherever possible.
You were baking on several levels. The items on the top baking tray are darker than those on the lower baking tray.	Always select 4D hot air when baking on several levels. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
The cake looks good, but is not cooked properly in the middle.	Use a lower temperature and bake slightly longer; if necessary, add slightly less liquid. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or breadcrumbs and then place the topping on top.
The cake cannot be turned out of the dish when it is turned upside down.	Allow the cake to cool down for 5 to 10 minutes after baking. If it still sticks, carefully loosen the cake around the edges again using a knife. Turn the cake tin upside down again and cover it several times with a cold, wet cloth. Next time, grease the baking tin/dish and sprinkle with breadcrumbs.

Bread and rolls

Your appliance offers you a range of heating types for baking bread and rolls. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Steam- assisted baking

Bread and bread rolls get a more crispy crust and a more glossy surface if baked with the steam assist mode. The baked item does not dry out so much.

Steam-assisted baking is only possible on one level.

Shelf positions

Use the indicated shelf positions.

Baking on one level
When baking on one level, use the following shelf positions:

- Tall baked items: Level 2
- Flat baked items: Level 3

If you are using 4D Hot air as the type of heating, you can choose between levels 1, 2, 3 and 4.

Baking on two levels
Use 4D hot air. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

- Universal pan: Level 3
  Baking tray: Level 1
- Baking tins/dishes on the wire rack
  First wire rack: Level 3
  Second wire rack: Level 1

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another or offset and vertically stacked in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack
Insert the wire rack with the open side facing the appliance door and the outer rail pointing downwards .

Universal pan or baking tray
Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Baking tins
Dark- coloured metal baking tins are most suitable.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly. If you wish to bake using these baking tins/dishes and using top/bottom heating, slide in the tin/dish at level 1.

The baking tins must be resistant to heat and steam for use in steam-assisted baking.

Greaseproof paper
Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Frozen products

Do not use frozen products that are heavily frosted. Remove any ice on the food.

Some frozen products may be unevenly pre-baked. Uneven browning may remain even after baking.

Recommended setting values

In the table, you can find the ideal heating type for various kinds of bread and bread roll. The temperature and baking time are dependent on the quantity and composition of the dough. Different settings ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. If necessary, use a higher setting the next time.

Note: Baking times can not be reduced by using higher temperatures. The bread or bread rolls would only be cooked on the outside, but would not be fully baked in the middle.

The setting values apply to dishes placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected dishes, and this is indicated in the table. Some food turns out better if it is baked in several stages. These dishes are indicated in the table.

The setting values for bread dough apply to both dough placed on a baking tray and dough placed in a loaf tin.

If you wish to follow one of your own recipes when baking, you should use a similar baked item in the table as a reference.

Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Caution!

Never pour water into the hot cooking compartment or place cookware containing water onto the cooking compartment floor. The temperature change can cause damage to the enamel.

Types of heating used:
- 4D hot air
- Top/bottom heating
- Circulated air grilling
- Grill, large area
- Pizza setting

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Bread							
White bread, 750 g	Universal pan or cake tin	2	4D hot air	210-220*	-	-	10-15
				180-190	-	-	25-35
White bread, 750 g	Universal pan or cake tin	2	4D hot air	210-220	-	3	10-15
				180-190	-	-	25-35
Multigrain bread, 1.5 kg	Universal pan or cake tin	2	4D hot air	210-220*	-	-	10-15
				180-190	-	-	40-50
Multigrain bread, 1.5 kg	Universal pan or cake tin	2	4D hot air	210-220	-	3	10-15
				180-190	-	-	45-55

* Preheat

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Wholemeal bread, 1 kg	Universal pan	2		210-220*	-	-	10-15
				180-190	-	-	40-50
Wholemeal bread, 1 kg	Universal pan	2		210-220	-	3	10-15
				180-190	-	-	40-50
Flatbread	Universal pan	3		250-270	-	-	20-25
Flatbread	Universal pan	3		220-230	-	3	20-30
Bread rolls							
Part-cooked rolls or baguette, pre-baked	Universal pan	3		180-200	-	-	10-15
Part-cooked rolls or baguette, pre-baked	Baking tray	3		200-220	-	2	10-15
Bread rolls, sweet, fresh	Baking tray	3		170-190*	-	-	15-20
Bread rolls, sweet, fresh	Baking tray	3		150-160	-	3	25-35
Bread rolls, sweet, fresh, 2 levels	Universal pan + baking tray	3+1		150-170*	-	-	20-30
Bread rolls, fresh	Baking tray	3		180-200	-	-	20-30
Bread rolls, fresh	Baking tray	3		200-220	-	2	20-25
Baguette, pre-baked, chilled	Universal pan	3		180-200	-	-	20-30
Baguette, pre-baked, chilled	Baking tray	3		200-220	-	1	10-20
Bread rolls, frozen							
Part-cooked rolls or baguette, pre-baked	Universal pan	3		180-200	-	-	10-15
Part-cooked rolls or baguette, pre-baked	Baking tray	3		180-200	-	1	15-25
Lye bread, pieces of dough	Universal pan	3		180-200	-	-	20-25
Lye bread, pieces of dough	Baking tray	3		210-230	-	1	18-25
Croissant, pieces of dough	Universal pan	3		170-190	-	-	30-35
Croissant, pieces of dough	Baking tray	3		180-200	-	1	20-25
Toast							
Toast with topping, 4 slices	Wire rack	3		190-210	-	-	10-15
Toast with topping, 12 slices	Wire rack	3		230-250	-	-	10-15
Toasting bread (do not preheat)	Wire rack	5		-	3	-	4-6

* Preheat

Pizza, quiche and savoury cakes

Your appliance offers you a range of heating types for preparing pizza, quiche and savoury cakes. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Steam- assisted baking

Certain types of baked item (e.g. yeast-risen pastries) get a more crispy crust and a more glossy surface if baked with the steam assist mode. The baked item does not dry out as much.

Steam-assisted baking is only possible on one level.

Shelf positions

Use the indicated shelf positions.

Baking on one level

When baking on one level, use the following shelf positions:

- Tall baked items: Level 2
- Flat baked items: Level 3

If you are using 4D Hot air as the type of heating, you can choose between levels 1, 2, 3 and 4.

Baking on several levels
Use 4D hot air. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
Baking on two levels:
- Universal pan: Level 3
  Baking tray: Level 1
- Baking tins/dishes on the wire rack
  First wire rack: Level 3
  Second wire rack: Level 1

Baking on four levels:
- 4 wire racks with greaseproof paper
  First wire rack: Level 5
  Second wire rack: Level 3
  Third wire rack: Level 2
  Fourth wire rack: Level 1

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another or offset and vertically stacked in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack
Insert the wire rack with the open side facing the appliance door and the outer rail pointing downwards .

Universal pan or baking tray
Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Use the universal pan for pizzas with many toppings.

Baking tins
Dark- coloured metal baking tins are most suitable.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly. If you wish to bake using these baking tins/dishes and using top/bottom heating, slide in the tin/dish at level 1.

The baking tins must be resistant to heat and steam for use in steam-assisted baking.

Greaseproof paper
Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Frozen products

Do not use frozen products that are heavily frosted. Remove any ice on the food.

Some frozen products may be unevenly pre-baked. Uneven browning may remain even after baking.

Recommended setting values

In the table, you can find the ideal heating type for various dishes. The temperature and baking time depend on the consistency and amount of the dough. Setting ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. You can use a higher setting next time if necessary.

Note: Baking times can not be reduced by using higher temperatures. The dish would only be cooked on the outside, but would not be fully baked in the middle.

The setting values apply to dishes placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected dishes, and this is indicated in the table.

If you wish to follow one of your own recipes when baking, you should use a similar baked item in the table as a reference.

Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:
- 4D hot air
- Top/bottom heating
- Pizza setting
- Intensive heat

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Pizza						
Pizza, fresh	Baking tray	3	Pizza setting	200-220	-	25-35
Pizza, fresh, 2 levels	Universal pan + baking tray	3+1	4D hot air	180-200	-	35-45
Pizza, fresh, thin base	Pizza tray	2	Pizza setting	220-230	-	20-30
Pizza, chilled	Wire rack	3	Pizza setting	190-210	-	10-15
* Preheat						

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Pizza, frozen						
Pizza with thin base x 1	Wire rack	3		190-210	-	15-20
Pizza with thin base x 2	Universal pan + wire rack	3+1		190-210	-	20-25
Pizza, deep-pan, x 1	Wire rack	3		180-200	-	20-25
Pizza, deep-pan, x 2	Universal pan + wire rack	3+1		190-210	-	20-30
Pizza baguette	Wire rack	3		200-220	-	15-20
Mini pizzas	Universal pan	3		180-200	-	15-20
Mini pizzas, diameter 7 cm, 4 levels	4 wire racks	5+3+2+1		180-200*	-	20-30
Savoury cakes and quiches						
Savoury cakes in a tin	Springform cake tin, diameter 28 cm	2		180-200	-	60-70
Savoury cakes in a tin	Springform cake tin, diameter 28 cm	2		170-180	1	60-70
Quiche	Flan-base cake tin, black	1		190-210	-	40-50
Tarte flambée	Universal pan	3		280-300*	-	10-18
Tarte flambée	Universal pan	2		200-210*	2	15-25
Pierogi	Ovenproof dish	2		190-200	-	30-45
Empanada	Universal pan	3		180-190	-	30-45
Empanada	Universal pan	2		170-180	2	30-40
Börek	Universal pan	3		200-210	-	30-40

* Preheat

Bakes and soufflés

Your appliance offers a range of heating types for preparing bakes and soufflés. You can find the ideal settings for many dishes in the settings tables.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Shelf positions

Use the indicated shelf positions.

You can prepare dishes on one level using a baking tin/dish or the universal pan.

- Baking tins/dishes on the wire rack: Level 2
- Universal pan: Level 3

Use the steam assist function for soufflés. You do not require a water bath.

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack
Insert the wire rack with the open side facing the appliance door and the outer rail pointing downwards .

Universal pan
Slide in the universal pan carefully as far as the limit stop, with the bevelled edge facing the appliance door.

Cookware
Use wide, shallow cookware for bakes and gratins. In deep, narrow cookware, food requires more time to cook, and the top will be darker.

The baking tins/dishes must be resistant to heat and steam for use in steam-assisted cooking.

Recommended setting values

In the table, you can find the ideal heating type for various bakes and soufflés. The temperature and cooking time are dependent on the quantity of food and the recipe. How well cooked a bake is will depend on the size of the cookware and the depth of the bake. Settings ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. You can increase the temperature next time if necessary.

Note: Cooking times cannot be reduced by using higher temperatures. Bakes or soufflés would only be cooked on the outside, but would be raw in the middle.

The setting values apply to dishes placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, the indicated cooking times will be reduced by several minutes.

If you wish to follow one of your own recipes when cooking, you can use similar dishes in the table as a reference.

Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:
- 4D hot air
- Top/bottom heating
- Circulated air grilling
- Pizza setting

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Bakes & soufflés	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Bake, savoury, cooked ingredients	Ovenproof dish	2	Top/bottom heating	200-220	-	30-50
Bake, savoury, cooked ingredients	Ovenproof dish	2	Circulated air grilling	150-170	2	40-45
Bake, sweet	Ovenproof dish	2	Top/bottom heating	170-190	-	40-60
Lasagne, fresh, 1 kg	Ovenproof dish	2	4D hot air	160-180	-	50-60
Lasagne, fresh, 1 kg	Ovenproof dish	2	4D hot air	170-180	2	35-45
Lasagne, frozen, 400 g	Wire rack	2	Pizza setting	190-210	-	30-35
Lasagne, frozen, 400 g	Cookware, uncovered	2	4D hot air	180-190	2	40-50
Potato gratin, raw ingredients, 4 cm deep	Ovenproof dish	2	Pizza setting	160-190	-	50-70
Potato gratin, raw ingredients, 4 cm deep	Ovenproof dish	2	Circulated air grilling	160-170	3	50-60
Potato gratin, raw ingredients, 4 cm deep, 2 levels	Ovenproof dish	3+1	4D hot air	150-170	-	60-80
Soufflé	Ovenproof dish	2	4D hot air	160-180*	-	35-45
Soufflé	Ovenproof dish	2	4D hot air	170-180	2	30-40
Soufflé	Individual moulds	3	4D hot air	190-210	-	25-30

Poultry

Your appliance offers you a range of heating types for preparing poultry. You can find the ideal settings for certain dishes in the settings tables.

Roasting on the wire rack

Roasting on the wire rack is particularly well suited for larger poultry or for multiple pieces at the same time.

Slide the universal pan into the oven at the indicated shelf position with the wire rack attached. Ensure that the wire rack is correctly positioned on the universal pan. ⟶ *"Accessories" on page 13*

Depending on the size and type of the poultry, pour up to ½ litres of water into the universal pan. Any dripping fat will be caught. You can make a sauce from these juices. This will also result in less smoke and ensure that the cooking compartment stays cleaner.

Roasting in cookware

Only use cookware which is suitable for use in an oven. Check whether the cookware fits in the cooking compartment.

Glass cookware is most suitable. Place hot glass cookware onto a dry mat after cooking. If the surface is damp or cold, the glass may crack.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The poultry cooks slower and does not brown so well. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Uncovered cookware
It is best to use a deep roasting tin/dish for roasting poultry. Place the tin/dish onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Covered cookware
When cooking with covered cookware, the cooking compartment remains considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

Poultry can also become crispy in a covered roasting dish. To do so, use a roasting dish with a glass lid and set a higher temperature.

Steam- assisted roasting

Certain foodstuffs will become crispier during steam-assisted cooking. Their surface becomes glossier and they dry out less.

Use uncovered cookware. Cookware must be heat- and steam-resistant.

Use steam-assisted cooking if it is indicated in the settings table. Some dishes turn out best if they are cooked in several stages. These are indicated in the table.

Grilling

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Slide the universal pan into the oven at the indicated shelf position with the wire rack attached. Dripping fat will be collected. Ensure that the wire rack is positioned correctly on the universal pan. ⟶ *"Accessories" on page 13*

Note: When grilling very fatty items, do not slide the universal pan in directly under the wire rack, but rather at level 2.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Notes

- The grill element switches itself on and off continuously; this is normal. The grill setting determines how frequently this occurs.
- Smoke may be produced when grilling.

Meat thermometer

You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information. ⟶ *"Meat thermometer" on page 23*

Recommended setting values

In the table, you can find the ideal heating type for the kind of poultry you are cooking. The temperature and cooking time depend on the amount, composition and temperature of the food. Setting ranges are indicated for this reason. Try using the lower values at first. You can increase the temperature next time if necessary.

The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry is placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, the indicated cooking times will be reduced by several minutes.

In the table, you can find specifications for poultry with default values for the weight. If you wish to cook heavier poultry, use the lower temperature in every case. If cooking multiple pieces, use the weight of the heaviest piece as a reference for determining the cooking time. The individual pieces should be approximately equal in size.

A general rule: the larger the poultry is, the lower the cooking temperature and the longer the cooking time.

Turn the poultry after approx. ½ to ⅔ of the indicated time.

Note: Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Tips

- For duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out.
- If using duck breast, score the skin. Do not turn duck breasts.
- When you turn poultry, ensure that the breast side or the skin side is underneath at first.
- 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.

Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:

- 4D hot air
- Top/bottom heating
- Circulated air grilling
- Grill, large area
- Pizza setting

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Chicken							
Chicken, 1 kg	Wire rack	2		200-220	-	-	60-70
Chicken, 1 kg	Wire rack	2		190-210	-	2	55-65
Chicken breast fillet, 150 g each (grilling)	Wire rack	4		-	3*	-	15-20
Small chicken portions, 250 g each	Wire rack	3		220-230	-	-	30-35
Small chicken portions, 250 g each	Wire rack	3		200-220	-	2	30-45
Chicken goujons, nuggets, frozen	Universal pan	3		190-210	-	-	20-25
Poulard, 1.5 kg	Wire rack	2		200-220	-	-	70-90
Poulard, 1.5 kg	Wire rack	2		180-200	-	2	70-80
Duck and goose							
Duck, 2 kg	Wire rack	1		180-200	-	-	90-110
Duck, 2 kg	Wire rack	2		150-160	-	2	70-90
				180-190	-	-	30-40
Duck breast, 300 g each	Wire rack	3		230-250	-	-	17-20
Duck breast, 300 g each	Wire rack	3		220-240	-	2	15-20
Goose, 3 kg	Wire rack	2		160-180	-	-	120-150
Goose, 3 kg	Wire rack	2		130-140	-	2	110-120
				150-160	-	2	20-30
				170-180	-	-	30-40
Goose legs, 350 g each	Wire rack	2		210-230	-	-	40-50
Goose legs, 350 g each	Wire rack	3		190-200	-	2	45-55
Turkey							
Small turkey, 2.5 kg	Wire rack	2		180-200	-	-	70-90
Small turkey, 2.5 kg	Wire rack	2		140-150	-	2	70-80
				170-180	-	-	20-30
Turkey breast, boned, 1 kg	Cookware, covered	2		240-260	-	-	80-100
Turkey thigh, with bone, 1 kg	Wire rack	2		180-200	-	-	80-100
Turkey thigh, with bone, 1 kg	Wire rack	2		170-180	-	2	80-100

* Preheat

Meat

Your appliance offers you many heating types for preparing meat. You can find the ideal settings for many dishes in the settings tables.

Roasting and braising

Baste lean meat with fat as required or cover it with strips of bacon.

Score the rind crosswise. If you turn the joint when cooking, ensure that the rind is underneath at first.

When the joint is ready, turn off the oven and allow it to rest for another 10 minutes in the cooking compartment. This allows the meat juices to be better distributed. Wrap the joint in aluminium foil if necessary. The recommended standing time is not included in the cooking time specified.

Roasting on the wire rack

On the wire rack, meat will become very crispy on all sides.

Pour up to ½ litres of water into the universal pan, depending on the size and type of the meat. Dripping fat and meat juices will be caught. You can make a sauce using these juices. This will also result in less smoke and ensure that the cooking compartment stays cleaner.

Slide the universal pan into the oven at the indicated shelf position with the wire rack attached. Ensure that the wire rack is correctly positioned on the universal pan. ⟶ *"Accessories" on page 13*

Roasting and braising in cookware

It is more convenient to roast and braise meat in cookware. You can take the joint out of the cooking compartment more easily in the cookware, and prepare the sauce in the cookware itself.

Only use cookware which is suitable for use in an oven. Check whether the cookware fits in the cooking compartment.

Glass cookware is most suitable. Place hot glass cookware onto a dry mat after cooking. If the surface is damp or cold, the glass may crack.

Add in a little liquid for roasting if the meat is lean. A covering of approx. ½ cm depth should be applied to the base of any glass cookware.

The amount of liquid is dependent on the type of meat, the cookware material and also on whether or not a lid is used. If preparing meat in an enamelled or dark metal roasting dish, it will need a little more liquid than if cooked in glass cookware.

The steam evaporates in the cookware when roasting. Carefully pour in more liquid if required.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The meat cooks more slowly and will not brown so much. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Uncovered cookware
Use a deep roasting tin/dish for roasting meat. Place the tin/dish onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Covered cookware
When cooking with covered cookware, the cooking compartment remains considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

The distance between the meat and the lid must be at least 3 cm. The meat may rise.

Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

If necessary, braise the meat first by searing it. Add water, wine, vinegar or a similar liquid to the braising liquid. A covering approx. 1-2 cm deep should be applied to the base of the cookware.

The steam evaporates in the cookware when roasting. Carefully pour in more liquid if required.

Meat can also become crispy in a covered roasting dish. To do so, use a roasting dish with a glass lid and set a higher temperature.

Steam- assisted roasting and braising

Certain dishes become crispier if cooked using steam, and do not dry out as much.

Use uncovered cookware. Cookware must be heat- and steam-resistant.

The joints do not have to be turned.

Use steam-assisted cooking if it is indicated in the settings table. Some dishes turn out best if they are cooked in several stages. These are indicated in the table.

Grilling

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Slide the universal pan into the oven at the indicated shelf position with the wire rack attached. Dripping fat will be collected. Ensure that the wire rack is positioned correctly on the universal pan. ⟶ *"Accessories" on page 13*

Note: When grilling very fatty items, do not slide the universal pan in directly under the wire rack, but rather at level 2.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Do not add salt to the food until after it has been grilled. Salt draws water from the meat.

Notes

- The grill element switches itself on and off continuously; this is normal. The grill setting determines how frequently this occurs.
- Smoke may be produced when grilling.

Meat thermometer

You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information. ⟶ *"Meat thermometer" on page 23*

Recommended setting values

You can find the ideal heating type for many meat dishes in the table. Temperature and cooking time depend on the amount, composition and temperature of the food. Settings ranges are indicated for this reason. Try using the lower values at first. You can increase the temperature next time if necessary.

The setting values apply to chilled meat placed into the cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated cooking times by several minutes.

You can find information on roasts and default values for weights in the table. If you wish to roast a heavy joint of meat, you should definitely use a lower temperature. If roasting several joints, use the weight of the heaviest piece as a basis for determining the cooking time. The individual pieces should be approximately equal in size.

As a general rule: the larger a roasting joint is, the lower the cooking temperature and the longer the cooking time.

Turn roasting joints and grilled items after approx. ½ to ⅔ of the indicated time.

If you wish to follow one of your own recipes, you should use similar dishes as a reference. You can find additional information in the tips on roasting, braising and grilling attached to the settings table.

Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:
- 4D hot air
- Top/bottom heating
- Circulated air grilling
- Grill, large area

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Pork							
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, uncovered	2		180-190	-	-	110-130
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, uncovered	2		180-190	-	1	130-150
Joint of pork with rind, e.g. shoulder, 2 kg	Wire rack	2		190-200	-	-	130-140
Joint of pork with rind, e.g. shoulder, 2 kg	Cookware, uncovered	2		100	-	3	25-30
				170-180	-	1	70-90
				200-210	-	-	20-25
Pork tenderloin steak, 1.5 kg	Cookware, uncovered	2		220-230	-	-	70-80
Pork tenderloin steak, 1.5 kg	Cookware, uncovered	2		170-180	-	1	80-90
Fillet of pork, 400 g	Wire rack	3		220-230	-	-	20-25
Fillet of pork, 400 g	Cookware, uncovered	3		210-220*	-	1	25-30
Smoked pork on the bone, 1 kg (with a little added water)	Cookware, covered	2		210-230	-	-	70-90
Smoked pork on the bone, 1 kg	Cookware, uncovered	2		160-170	-	1	70-80
Pork steaks, 2 cm thick	Wire rack	5		-	2	-	16-20
Pork medallions, 3 cm thick	Wire rack	5		-	3*	-	8-12
Beef							
Fillet of beef, medium, 1 kg	Wire rack	2		210-220	-	-	40-50
Fillet of beef, medium, 1 kg	Cookware, uncovered	2		190-200	-	1	50-60
Pot-roasted beef, 1.5 kg	Cookware, covered	2		200-220	-	-	130-160
Sirloin, medium, 1.5 kg	Wire rack	2		220-230	-	-	60-70
Sirloin, medium, 1.5 kg	Cookware, uncovered	2		190-200	-	1	65-80
Steak, 3 cm thick, medium	Wire rack	3		-	3	-	15-20
Burger, 3-4 cm thick	Wire rack	4		-	3	-	25-30
Veal							
Joint of veal, 1.5 kg	Cookware, uncovered	2		160-170	-	-	100-120
Joint of veal, 1.5 kg	Cookware, uncovered	2		170-180	-	1	90-110
Knuckle of veal, 1.5 kg	Cookware, uncovered	2		200-210	-	-	100-120
Knuckle of veal, 1.5 kg	Cookware, uncovered	2		170-180	-	1	100-120

* Preheat
** Do not turn

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Lamb							
Leg of lamb, boned, medium, 1.5 kg	Cookware, uncovered	2		170-190	-	-	50-80
Leg of lamb, boned, medium, 1.5 kg	Cookware, uncovered	2		170-180	-	1	80-90
Saddle of lamb on the bone**	Wire rack	2		180-190	-	-	40-50
Saddle of lamb on the bone**	Cookware, uncovered	3		200-210*	-	1	25-30
Lamb chop	Wire rack	3		-	3	-	12-16
Sausages							
Grilled sausages	Wire rack	4		-	3	-	10-15
Meat dishes							
Meat loaf, 1 kg	Cookware, uncovered	2		170-180	-	-	60-70
Meat loaf, 1 kg	Cookware, uncovered	2		190-200	-	1	70-80
* Preheat ** Do not turn							

Tips on roasting and braising

The cooking compartment becomes very dirty.	Prepare your food in an enclosed roasting dish with higher temperature or use the grill tray. You will achieve the best roasting results if you use the grill tray. The grill tray can be bought later as a special accessory.
The roast is too dark and the crackling is burned in places, and/or the roast is too dry.	Check the shelf position and temperature. Select a lower temperature the next time and reduce the roasting time if necessary.
The crackling is too thin.	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish and add more liquid if necessary.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid if necessary.
The meat gets burned during braising.	The roasting dish and lid must fit together well and close properly. Reduce the temperature and add more liquid when braising if necessary.

Fish

Your appliance offers you a range of heating types for preparing fish. You can find the ideal settings for many dishes in the settings tables.

The whole fish does not have to be turned. Place the whole fish into the cooking compartment in swimming position with the dorsal fin facing upwards. Placing half a potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

You can tell when the fish is cooked because the dorsal fin can be removed easily.

Roasting and grilling on the wire rack

Slide the universal pan into the oven at the indicated shelf position with the wire rack attached. Ensure that the wire rack is correctly positioned on the universal pan. ⟶ *"Accessories" on page 13*

Note: When grilling very fatty items, do not slide the universal pan in directly under the wire rack, but rather at level 2.

Pour up to ½ litres of water into the universal pan, depending on the size and type of the fish. Dripping liquid is caught. Less steam is generated and the cooking compartment stays cleaner.

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the fish with a fork, the juices will run out and it will become dry.

Notes

- The grill element switches itself on and off continuously; this is normal. The grill setting determines how frequently this occurs.
- Smoke may be produced when grilling.

Roasting and stewing in cookware

Only use cookware which is suitable for use in an oven. Check whether the cookware fits in the cooking compartment.

Glass cookware is most suitable. Place hot glass cookware onto a dry mat after cooking. If the surface is damp or cold, the glass may crack.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The fish cooks more slowly and browns less. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Uncovered cookware
To cook a whole fish, it is best to use a deep roasting tin/dish. Place the tin/dish onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Covered cookware
When cooking with covered cookware, the cooking compartment remains considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

When stewing, add two to three tablespoons of liquid and a little lemon juice or vinegar into the cookware.

Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

Fish can also become crispy in a covered roasting dish. Here, use a roasting dish with a glass lid and set a higher temperature.

Steam- assisted roasting

Certain dishes become crispier if cooked using steam, and do not dry out as much.

Use uncovered cookware. Cookware must be heat- and steam-resistant.

The fish does not have to be turned.

Use steam-assisted cooking if it is indicated in the settings table. Some dishes turn out best if they are cooked in several stages. These are indicated in the table.

Meat thermometer

You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information. ⟶ *"Meat thermometer" on page 23*

Recommended setting values

You can find the ideal heating type for your fish dishes in the table. The temperature and cooking time depend on the amount, composition and temperature of the food. Settings ranges are indicated for this reason. Try using lower setting values first. You can use a higher setting next time if necessary.

The setting values are based on the assumption that chilled fish is placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated cooking times by several minutes.

In the table, you can find information for fish with default values for the weight. If you want to cook a heavier fish, you should definitely use the lower temperature. If cooking several fish, you should use the weight of the heaviest fish as a reference for determining the cooking time. The individual fish should be approximately the same size.

As a general rule: the larger a fish, the lower the cooking temperature and the longer the cooking time.

Turn any fish which is not in swimming position after approx. ½ to ⅔ of the indicated time.

Note: Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:
- 4D hot air
- Top/bottom heating
- Circulated air grilling
- Grill, large area

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Fish							
Fish, grilled, whole 300 g, e.g. trout	Wire rack	2		170-190	-	-	20-30

* Preheat
** Slide the universal pan in underneath at shelf position 2

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Fish, fried, whole 300 g, e.g. trout	Universal pan	2		170-180	-	1	15-20
				160-170	-	-	5-10
Fish, grilled, whole 1.5 kg, e.g. salmon	Wire rack	2		170-190	-	-	30-40
Fish fillets							
Fish fillet, plain, grilled	Wire rack	4		-	1*	-	15-25
Fish steaks							
Fish steak, 3 cm thick**	Wire rack	4		-	3	-	10-20
Fish, frozen							
Fish fillet, plain	Cookware, covered	2		210-230	-	-	20-30
Fish fillet, au gratin	Wire rack	2		200-220	-	-	45-60
Fish fillet, au gratin	Cookware, uncovered	2		200-220	-	1	35-45
Fish fingers (turn during cooking)	Universal pan	3		200-220	-	-	20-30

* Preheat

** Slide the universal pan in underneath at shelf position 2

Vegetables and side dishes

Here, you can find information for preparing grilled vegetables, potatoes and frozen potato products.

Remove unused accessories from the cooking compartment. This will allow you to achieve ideal cooking results and save energy.

Shelf positions

Use the indicated shelf positions.

Cooking on one level
Adhere to the specifications in the table.

Cooking on two levels
Use 4D hot air. Food on different baking trays placed in the oven at the same time will not necessarily be ready at the same time.

- Universal pan: Level 3
- Baking tray: Level 1

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack
Insert the wire rack with the open side facing the appliance door and the outer rail pointing downwards .

Universal pan or baking tray
Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Greaseproof paper
Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Recommended setting values

In the table, you can find the ideal heating types for various dishes. The temperature and cooking time depend on the amount and composition of the food. Setting ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. You can use a higher setting next time if necessary.

The setting values apply to dishes placed into a cold cooking compartment. If you preheat the oven, the indicated cooking times will be reduced by several minutes.

If you wish to follow one of your own recipes when cooking, you can use similar dishes in the table as a reference.

Types of heating used:

- 4D hot air
- Grill, large area
- Pizza setting

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Grill setting	Steam intensity	Cooking time in mins.
Vegetable dishes							
Grilled vegetables	Universal pan	5		-	3	-	10-15
Potatoes							
Baked potatoes, halved	Universal pan	3		160-180	-	-	45-60
Baked potatoes, halved	Universal pan	3		180-190	-	1	40-50
Potato products, frozen							
Potato rösti	Universal pan	3		200-220	-	-	25-35
Potato pockets, filled	Universal pan	3		190-210	-	-	20-30
Croquettes	Universal pan	3		200-220	-	-	25-35
Chips	Universal pan	3		190-210	-	-	25-35
Chips, 2 levels	Universal pan + baking tray	3+1		190-210	-	-	30-40

Yogurt

You can make your own yogurt using your appliance.

Preparing yogurt

Remove accessories and shelves from the cooking compartment. The cooking compartment must be empty.

1. Heat 1 litre of milk (3.5 % fat) to 90 °C on the hob and then cool down to 40 °C.
   It is sufficient to heat UHT milk to 40 °C.
2. Stir in 150 g (chilled) yogurt.
3. Pour into cups or small jars and cover with cling film.
4. Place the cups or jars onto the cooking compartment floor and use the settings indicated in the table.
5. After preparation, leave the yogurt to cool in the refrigerator.

Type of heating used:
- Dough proving

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Cooking time in hours
Yogurt	Individual moulds	Cooking compartment floor		35-40	5-6

Save energy with Eco heating types

When cooking food, you can save energy using the energy-efficient heating types "Hotair Eco" and "Top/ bottom heating Eco".

Place the food into the empty cooking compartment before it has heated up. Otherwise, energy optimisation will not have any effect. Always keep the appliance door closed when cooking.

Remove unused accessories from the cooking compartment. This will allow you to achieve ideal cooking results and save energy.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack
Insert the wire rack with the open side facing the appliance door and the outer rail pointing downwards .

Universal pan or baking tray
Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Baking tins and cookware
Dark- coloured metal baking tins are most suitable. These allow you to make energy savings of up to 35 per cent.

Cookware made from stainless steel or aluminium reflects heat like a mirror. Non-reflective cookware made from enamel, heat-resistant glass or coated, die-cast aluminium is more suitable.

Tinplate baking tins, ceramic dishes or glass dishes prolong baking time, and the cake will not brown so evenly.

Greaseproof paper
Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Recommended setting values

Here, you can find specifications for various dishes. The temperature and baking time are dependent on the quantity and composition of the dough. Different settings ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. If necessary, use a higher setting the next time.

Note: Baking times can not be reduced by using higher temperatures. Cakes or baked items would only be cooked on the outside, but would not be cooked completely in the middle.

Types of heating used:
- Hotair Eco
- Top/bottom heating Eco

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Cakes in tins					
Sponge cake in a tin	Ring tin/cake tin	2	Hotair Eco	140-160	60-80
Sponge flan base	Flan base tin	2	Hotair Eco	150-170	20-30
Sponge base, 2 eggs	Flan base tin	2	Hotair Eco	150-170	20-30
Sponge flan, 3 eggs	Springform cake tin, diameter 26 cm	2	Hotair Eco	160-170	25-40
Sponge flan, 6 eggs	Springform cake tin, diameter 28 cm	2	Hotair Eco	150-160	50-60
Bundt yeast cake	"Gugelhupf" ring cake tin	2	Top/bottom heating Eco	150-170	50-70
Cakes on baking trays					
Sponge cake with dry topping	Baking tray	3	Hotair Eco	150-170	25-40
Shortcrust tart with dry topping	Baking tray	3	Hotair Eco	170-180	25-35
Swiss roll	Baking tray	3	Hotair Eco	180-190	15-20
Plaited loaf, savarin	Baking tray	3	Top/bottom heating Eco	160-170	25-35
Yeast cake with dry topping	Baking tray	3	Top/bottom heating Eco	160-180	15-20
Small baked items					
Muffins	Muffin tray	2	Hotair Eco	160-180	15-25
Small cakes	Baking tray	3	Hotair Eco	150-160	25-35
Puff pastry	Baking tray	3	Hotair Eco	170-190	20-35
Choux pastry	Baking tray	3	Hotair Eco	200-220	35-45
Biscuits	Baking tray	3	Hotair Eco	140-160	15-30
Piped cookies	Baking tray	3	Hotair Eco	140-150	25-35
Small yeast cakes	Baking tray	3	Top/bottom heating Eco	160-180	25-35
Bread & bread rolls					
Multigrain bread, 1.5 kg	Cake tin	2	Top/bottom heating Eco	200-210	35-45
Flatbread	Universal pan	3	Top/bottom heating Eco	250-275	15-20
Bread rolls, sweet, fresh	Baking tray	3	Top/bottom heating Eco	170-190	15-20
Bread rolls, fresh	Baking tray	3	Top/bottom heating Eco	180-200	20-30
Meat					
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, uncovered	2	Top/bottom heating Eco	180-190	120-140
Pot-roasted beef, 1.5 kg	Cookware, covered	2	Top/bottom heating Eco	200-220	140-160
Joint of veal, 1.5 kg	Cookware, uncovered	2	Top/bottom heating Eco	170-180	110-130

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Fish					
Fish, braised, whole 300 g, e.g. trout	Cookware, covered	2		190-210	25-35
Fish, braised, whole 1.5 kg, e.g. salmon	Cookware, covered	2		190-210	45-55
Fish fillet, plain, braised	Cookware, covered	2		190-210	15-25

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips, sliced bread, bread rolls, bread or fine baked goods (biscuits, gingerbread, spiced biscuit).

Tips for keeping acrylamide to a minimum	
General	■ Keep cooking times as short as possible. ■ Cook food until it is golden brown, but not too dark. ■ Large, thick pieces of food contain less acrylamide.
Baking	With top/bottom heating at max. 200 °C. With hot air at max. 180 °C.
Biscuits	With top/bottom heating at max. 190 °C. With hot air at max. 170 °C. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

Slow cook

Slow cooking is a technique for cooking food over a long period at low temperatures. For this reason, it is also called "low-temperature cooking".

Slow cooking is ideal for all prime cuts (e.g. tender portions of beef, veal, pork, lamb or poultry) which are to be cooked "à point". The meat will remain succulent and tender.

The benefit of this cooking method is that it allows lots of scope for menu planning because slow-cooked meat is easy to keep warm. You do not have to turn the meat when cooking. Keep the appliance door closed in order to maintain an even cooking climate.

Only use fresh, clean and hygienic meat without bones. Carefully remove sinews and fat from around the edge. Fat develops a strong, distinct flavour during slow cooking. You can also use seasoned or marinated meat. Do not use defrosted meat.

Meat can be carved immediately following slow cooking. No standing time is required. Due to the special cooking method, the meat looks pink, but is not raw or undercooked.

Note: Delayed-start operation with an end time is not possible for the slow cooking heating type.

Cookware

Use shallow cookware, e.g. a glass/porcelain serving dish. Place the cookware into the cooking compartment to preheat it.

Always place the uncovered cookware onto the wire rack at level 2.

You can find additional information in the tips on slow cooking attached to the settings table.

Your appliance features the heating type "Slow cook". Only start operation when the cooking compartment has fully cooled down. Allow the cooking compartment to warm up for approx. 15 minutes with the cookware inside.

Sear the meat on the hotplate at a very high heat and for a sufficiently long time on all sides, even on the ends. Place into the preheated cookware right away. Place the cookware containing the meat into the cooking compartment once again and cook slowly.

Recommended setting values

The slow cooking temperature and cooking time are dependent on the size, thickness and quality of the meat. Different settings ranges are indicated for this reason.

Type of heating used:
■ Slow cooking

Dish	Cookware	Shelf position	Type of heating	Searing time in mins.	Temperature in °C	Cooking time in mins.
Poultry						
Duck breast, 400 g	Cookware, uncovered	2		6-8	90*	45-60
Chicken breast fillet, 200 g each	Cookware, uncovered	2		5-7	90*	30-60
Turkey breast, boned, 1 kg	Cookware, uncovered	2		8-10	90*	150-210
Pork						
Pork tenderloin steak, 5-6 cm thick, 1.5 kg	Cookware, uncovered	2		8-10	80*	210-240
Pork fillet, whole	Cookware, uncovered	2		6-8	80*	90-120
Pork medallions, 4 cm thick	Cookware, uncovered	2		5-7	80*	90-120
Beef						
Joint of beef (rump), 6-7 cm thick, 1.5 kg	Cookware, uncovered	2		8-10	80*	210-270
Beef tenderloin, whole, 1 kg	Cookware, uncovered	2		4-6	80*	150-210
Sirloin, 5-6 cm thick	Cookware, uncovered	2		6-8	80*	210-270
Beef medallions/rump steak, 4 cm thick	Cookware, uncovered	2		5-7	80*	30-60
Veal						
Joint of veal, 4-5 cm thick, 1.5 kg	Cookware, uncovered	2		8-10	80*	210-240
Joint of veal, 10-15 cm thick, 1.5 kg	Cookware, uncovered	2		8-10	80*	210-240
Veal fillet, whole, 800 g	Cookware, uncovered	2		5-7	80*	120-150
Veal medallions, 4 cm thick	Cookware, uncovered	2		5-7	80*	45-90
Lamb						
Saddles of lamb, boneless, 200 g each	Cookware, uncovered	2		5-7	80*	120-180
Leg of lamb, boned, medium, 1 kg, tied	Cookware, uncovered	2		6-8	80*	180-240
* Preheat						

Tips for slow cooking

Slow-cooking duck breast.	Place the cold duck breast into a pan and fry the skin side first. After slow cooking, grill for 3 to 5 minutes until crispy.
The slow-cooked meat is not as hot as conventionally roasted meat.	So that the roasted meat does not cool so quickly, warm the plates and serve the sauces very hot.

Drying

Your appliance features the heating type "Drying", using which you can dry fruit, vegetables and herbs with outstanding results. With this type of preserving, flavourings are concentrated by the dehydration.

Only use unblemished fruit, vegetables and herbs and wash them thoroughly. Line the wire rack with greaseproof paper or parchment paper. Drain the excess water from the fruit and dry it.

If necessary, cut it into equal chunks or thin slices. Place unpeeled fruit onto the dish with the sliced surfaces facing upwards. Ensure that neither fruit nor mushrooms overlap on the wire rack.

Grate vegetables and then blanch them. Allow the blanched vegetables to drain off and distribute them evenly on the wire rack.

Dry herbs on the stem. Position the herbs evenly and slightly heaped on the wire rack.

Use the following shelf positions for drying:
- 1 wire rack: Level 3
- 2 wire racks: Level 3+1
- 3 wire racks: Level 5+3+1
- 4 wire racks: Level 5+3+2+1

Turn very juicy fruit and vegetables several times. After drying, remove the dried products from the paper immediately.

Recommended setting values

In the table, you can find settings for drying various foodstuffs. The temperature and cooking time are dependent on the type, moisture, ripeness and thickness of the food to be dried. The longer you leave

the food to be dried, the better it will be preserved. The thinner the slices are, the quicker the drying process will be and the more aromatic the dried food will remain. Setting ranges are indicated for this reason.

If you wish to dry additional foodstuffs, you should use similar foodstuffs in the table as a reference.

Type of heating used:
- Drying

Fruit, vegetables and herbs	Accessories	Type of heating	Tempera-ture in °C	Cooking time in hours
Pomes (apple rings, 3 mm thick, 200 g per wire rack)	1-2 wire racks		80	3-6
Pomes (apple rings, 3 mm thick, 200 g per wire rack)	3-4 wire racks		80	6-8
Stone fruit (plums)	1-2 wire racks		80	4-8
Stone fruit (plums)	3-4 wire racks		80	8-10
Root vegetables (carrots), grated, blanched	1-2 wire racks		80	6-8
Root vegetables (carrots), grated, blanched	3-4 wire racks		80	6-8
Sliced mushrooms	1-2 wire racks		60	4-7
Sliced mushrooms	3-4 wire racks		60	7-9
Herbs, washed	1-2 wire racks		60	1-3
Herbs, washed	3-4 wire racks		60	3-6

Preserving

You can preserve fruit and vegetables using your appliance.

⚠ Warning – Risk of injury!
If the food is preserved incorrectly, the preserving jars may burst. Follow the instructions for preserving.

Jars

Use only clean and undamaged preserving jars. Only use heat-resistant, clean and undamaged rubber rings. Check clips and clamps in advance.

For each preserving process, only use preserving jars that are the same size and contain the same food. In the cooking compartment, you can preserve the contents of a maximum of six ½, 1 or 1½-litre preserving jars at the same time. Do not use jars that are larger or taller than this. The lids could rupture.

Preserving jars must not touch one another in the cooking compartment during the preserving process.

Preparing fruit and vegetables

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

Peel, core and chop fruit and vegetables appropriate to their type and fill the preserving jars with them up to approx. 2 cm below the rim.

Fruit
Fill the preserving jars with the fruit along with a hot, skimmed sugar solution (approx. 400 ml for a 1-litre jar). For one litre of water:
- Approx. 250 g sugar for sweet fruit
- Approx. 500 g sugar for sour fruit

Vegetables
Fill the jars with the vegetables along with hot, boiled water.

Wipe the rims of the jars, as they must be clean. Place a damp rubber ring and a lid on each jar. Seal the jars with clamps. Place the jars into the universal pan so that they do not touch each other. Pour 500 ml hot water (approx. 80 °C) into the universal pan. Use the settings indicated in the table.

Ending the preserving process

Fruit
After a short while, small bubbles will form at short intervals. Switch off the appliance once all preserving jars are bubbling. Remove the jars from the cooking compartment after the indicated cooling time.

Vegetables
After a short while, small bubbles will form at short intervals. As soon as all preserving jars are bubbling, reduce the temperature to 120 °C and allow the jars to continue to bubble in the closed cooking compartment as indicated in the table. After this time has elapsed, switch off the appliance and make use of the residual heat for several minutes as indicated in the table.

After preserving, remove the jars from the cooking compartment and place them onto a clean cloth. Do not place these hot jars onto a cold or damp surface, as they may crack. Cover the preserving jars to protect them from draughts. Only remove the clamps once the jars are cold.

Recommended setting values

The indicated times in the settings table are average values for preserving fruit and vegetables. They may be influenced by room temperature, the number of jars, quantity, heat and quality of the jar contents. The specifications are based on 1-litre round jars. Before you switch off the appliance or change the cooking mode, check whether the contents of the jars are bubbling as they should. The bubbling process starts after approx. 30-60 minutes.

Type of heating used:
- 4D hot air

Preserving	Cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Vegetables, e.g. carrots	1-litre preserving jars	1		160-170	Before it starts bubbling:30-40
				120	When it starts to bubble: 30-40
				-	Residual heat: 30
Vegetables, e.g. cucumbers	1-litre preserving jars	1		160-170	Before it starts bubbling: 30-40
				-	Residual heat: 30
Stone fruit, e.g. cherries, damsons	1-litre preserving jars	1		160-170	Before it starts bubbling:30-40
				-	Residual heat:35
Pomes, e.g. apples, strawberries	1-litre preserving jars	1		160-170	Before it starts bubbling:30-40
				-	Residual heat: 25

Allowing the dough to prove at dough proving setting

Yeast dough will prove considerably more quickly using the "Dough proving" heating type than at room temperature and does not dry out. Only start operation when the cooking compartment has fully cooled down.

Always allow yeast dough to prove twice. Observe the specifications in the settings tables for the 1st and 2nd proving processes (dough fermentation and final fermentation).

Dough fermentation
Position the dough bowl on the wire rack for the dough fermentation. Use the settings indicated in the table.

Do not open the appliance door during the proving process, as moisture will escape. Do not cover the dough.

Final fermentation
Place your baked item into the oven at the shelf position indicated in the table.

Wipe moisture from the cooking compartment before baking.

Recommended setting values

The temperature and proving time are dependent on the type and quantity of the ingredients. The values in the table are therefore only meant to be average values.

Type of heating used:
- Dough proving

Dish	Accessories/cookware	Shelf position	Type of heating	Step	Temperature in °C	Cooking time in mins.
Yeast dough, sweet						
E.g. small baked items	Bowl	2		Dough fermentation	35-40	30-45
	Universal pan	2		Final fermentation	35-40	10-20
Rich dough, e.g. panettone	Bowl	2		Dough fermentation	40-45	40-90
	Tin on wire rack	2		Final fermentation	40-45	30-60
Yeast dough, savoury						
E.g. pizza	Bowl	2		Dough fermentation	35-40	20-30
	Universal pan	2		Final fermentation	35-40	10-15
Bread dough						
White bread	Bowl	2		Dough fermentation	35-40	30-40
	Universal pan	2		Final fermentation	35-40	15-25

Dish	Accessories/cookware	Shelf position	Type of heating	Step	Temperature in °C	Cooking time in mins.
Multigrain bread	Bowl	2		Dough fermentation	35-40	25-40
	Universal pan	2		Final fermentation	35-40	10-20
Bread rolls	Bowl	2		Dough fermentation	35-40	30-40
	Universal pan	2		Final fermentation	35-40	15-25

Defrosting

The defrost heating type is suitable for defrosting frozen fruit, vegetables and baked items. Poultry, meat and fish should ideally be defrosted in the refrigerator.

Use the following shelf positions when defrosting:
- 1 wire rack: Level 2
- 2 wire racks: Level 3+1

Recommended setting values

The times in the table are average values. They are dependent on the quality, freezing temperature (-18 °C) and composition of the food. Time ranges are indicated. Set the shortest time first and then extend the time if necessary.

Tip: Items which were frozen flat or portioned defrost faster than those frozen in a block.

Remove frozen food from the packaging and place it in suitable cookware onto the wire rack.

Stir the food or turn it once or twice in between. Large pieces of food should be turned several times. Occasionally split the food or remove items which have already defrosted from the cooking compartment.

Leave the defrosted food to rest for another 10 to 30 minutes in the appliance whilst it is switched off, so that the temperature balances out.

Type of heating used:
- Defrosting

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Bread, bread rolls					
Bread & bread rolls general	Baking tray	2		50	40-70
Cake					
Cake, moist	Baking tray	2		50	70-90
Cake, dry	Baking tray	2		60	60-75

Reheating

Using heating type "Reheating", food is reheated gently using steam. It tastes and looks as though it has been freshly prepared. Even baked items from the day before can be re-crisped.

Use containers which are as flat, wide and heat-resistant as possible. Cold containers prolong the reheating process.

Where possible, only reheat dishes of the same size and type at the same time. If this is not possible, the time required for the component with the longest reheating time should be used as a basis.

Do not cover food while it is being reheated.

Place the food in the cookware onto the wire rack or place it directly onto the wire rack at level 2.

Do not open the appliance door during operation, as a lot of steam will escape.

Recommended setting values

In the table, you can find the ideal settings for various dishes. The times specified are only average values. They are dependent on the cookware used, the quality, temperature and consistency of the food. Time ranges are indicated. Set the shortest time first and then extend the time if necessary.

The values in the table apply to dishes placed into a cold cooking compartment. Preheating is necessary for selected dishes, and this is indicated in the table.

Remove unused accessories from the cooking compartment. This will allow you to achieve ideal cooking results and save energy.

Type of heating used:
- Reheating

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Vegetables, chilled					
1 kg	Cookware, uncovered	2		120-130	15-25
250 g	Cookware, uncovered	2		120-130	5-15
Dishes, chilled					
Plated meal, 1 portion	Cookware, uncovered	2		120-130	15-25
Soup, stew, 400 ml	Cookware, uncovered	2		120-130	10-25
Side dishes, e.g. pasta, dumplings, potatoes, rice	Cookware, uncovered	2		120-130	8-25
Bakes, e.g. lasagne, potato gratin	Cookware, uncovered	2		120-140	10-25
Pizza, cooked	Wire rack	2		170-180*	5-15
Baked goods					
Bread rolls, baguette, baked	Wire rack	2		150-160*	10-20
Pastries (vol-au-vents)	Wire rack	2		180*	4-10
Baked goods, frozen					
Pizza, cooked	Wire rack	2		170-180*	5-15
Bread rolls, baguette, baked	Wire rack	2		160-170*	10-20
* Preheat					

Keeping warm

You can keep cooked dishes warm using the "Keeping warm" heating type. You can use the various moisture levels to prevent the cooked dishes from drying out.

Do not cover the food.

Do not keep cooked dishes warm for longer than two hours. Be aware that some dishes may continue cooking whilst being kept warm. Do not cover the food.

The various steam levels are suitable for keeping the following foods warm:
- Level 1: Roasted joints and pan-fried foods
- Level 2: Bakes and side dishes
- Level 3: Stews and soups

Test dishes

These tables have been produced for test institutes to facilitate the inspection of the appliance.

In accordance with EN 60350-1:2013 and IEC 60350-1:2011.

Baking

Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

Shelf positions for baking on two levels:
- Universal pan: Level 3
  Baking tray: Level 1
- Baking tins/dishes on the wire rack
  First wire rack: Level 3
  Second wire rack: Level 1

Shelf positions for baking on three levels:
- Baking tray: Level 5
- Universal pan: Level 3
- Baking tray: Level 1

Double-crusted apple pie
Double- crusted apple pie on one level: place dark-coloured springform cake tins diagonally next to each other.

Double-crusted apple pie on two levels: position dark-coloured springform cake tins above each other so that they are offset.

Cakes in tinplate springform cake tins: bake on one level with top/bottom heating. Place the springform cake tin onto the universal pan instead of onto the wire rack.

Hot water sponge cake
Hot water sponge cake on two levels: vertically stack springform cake tins in an offset manner on the wire racks.

Notes
- The setting values apply to dishes placed into a cold cooking compartment.
- Please note the information in the tables about preheating. The setting values are valid without rapid heating-up.
- For baking, use the lower of the indicated temperatures first.

Types of heating used:
- 4D hot air
- Top/bottom heating
- Intensive heat

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Baking						
Whirls***	Baking tray	3		140-150*	-	25-40
Whirls***	Baking tray	3		140-150*	-	25-40
Whirls, 2 levels***	Universal pan + baking tray	3+1		140-150*	-	30-40
Whirls, 3 levels***	Baking trays + universal pan	4+3+1		130-140*	-	35-55
Small cakes***	Baking tray	3		160*	-	20-30
Small cakes***	Baking tray	3		150*	-	25-35
Small cakes, 2 levels***	Universal pan + baking tray	3+1		150*	-	25-35
Small cakes, 3 levels***	Baking trays + universal pan	5+3+1		140*	-	35-45
Hot water sponge cake**	Springform cake tin, diameter 26 cm	2		160-170*	-	25-35
Hot water sponge cake**	Springform cake tin, diameter 26 cm	2		160-170*	-	25-35
Hot water sponge cake	Springform cake tin, diameter 26 cm	2		150-160	1	10
					-	20-25
Hot water sponge cake, 2 levels**	Springform cake tin, diameter 26 cm	3+1		150-170*	-	30-50
Double-crusted apple pie	2 x black plate tins, diameter 20 cm	2		170-180	-	60-80
Double-crusted apple pie	2 x black plate tins, diameter 20 cm	2		170-180	-	75-95
Double-crusted apple pie, 2 levels	2 x black plate tins, diameter 20 cm	3+1		170-190	-	70-90

* Preheat
** Preheat, do not use quick heat function
*** Preheat for 5 mins., do not use quick heat function

Grilling

Also slide in the universal pan. The liquid will be caught and the cooking compartment stays cleaner.

Type of heating used:
- Grill, large area

Dish	Accessories	Shelf position	Type of heating	Grill setting	Cooking time in mins.
Grilling					
Toasting bread*	Wire rack	5		3	4-6
Beefburgers, x 12**	Wire rack	4		3	25-30

* Do not preheat
** Turn after 2/3 of the total time

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