**BOSCH**

# Built-in oven

**HRG675B.1S**

# Table of contents

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 4000 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 15 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 12*

# ⚠️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.
- Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.
- 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.

## 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.
- If the door seal is damaged, a large amount of heat will be generated around the door. Do not scrub or remove the seal. Never operate the appliance if the seal is damaged or missing.

### ⚠ 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 harm to health!

The cleaning function heats up the cooking compartment to a very high temperature so that food remnants left over from roasting, grilling and baking will burn off.This process releases vapours, which can irritate the mucous membranes. While the cleaning function is running, keep the kitchen well ventilated. Do not remain in the room for long periods. Keep children and pets away. Follow the instructions even when using the Delayed start function with a delayed end time.

### ⚠ 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 ºC 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.
- 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 any descaling solution to come into contact with the control panel or other surfaces on the appliance. This damages 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.
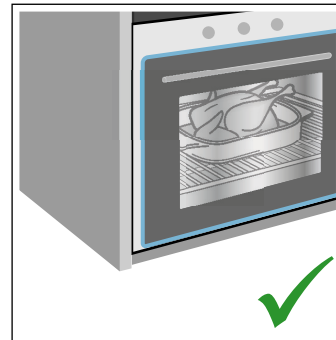- Leave frozen food to defrost before placing it in the cooking compartment.
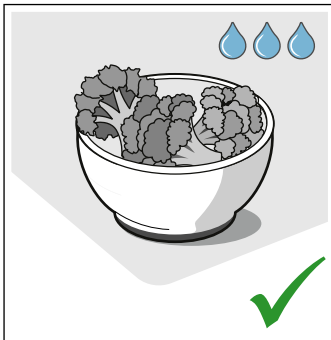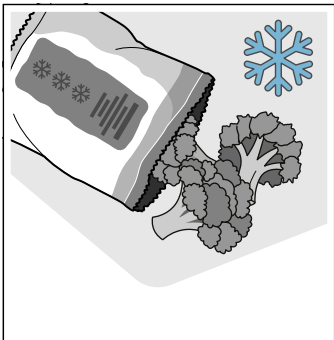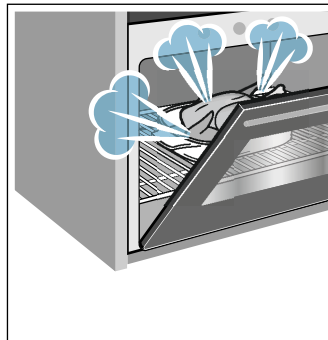


- Use baking tins that are dark-coloured, painted black or have an enamel coating. These absorb the heat particularly well.
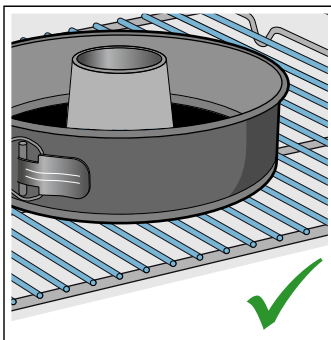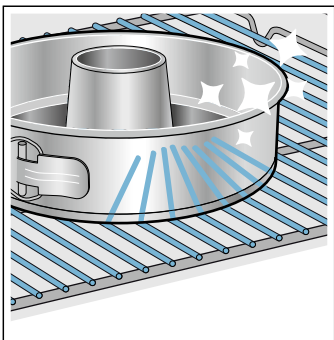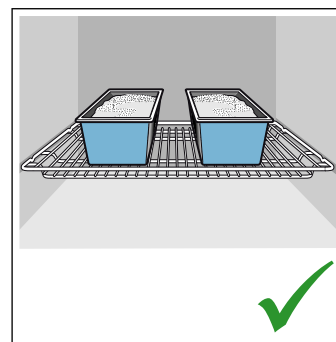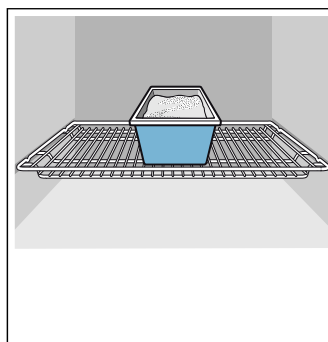


- Remove any unnecessary accessories from the cooking compartment.
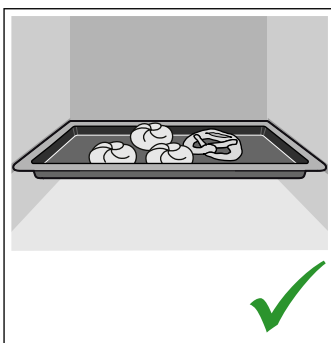


- Open the appliance door as infrequently as possible when the appliance is in use.



- It is best to bake several cakes one after the other. The cooking compartment stays 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 indicators 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 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 a selected heating type.
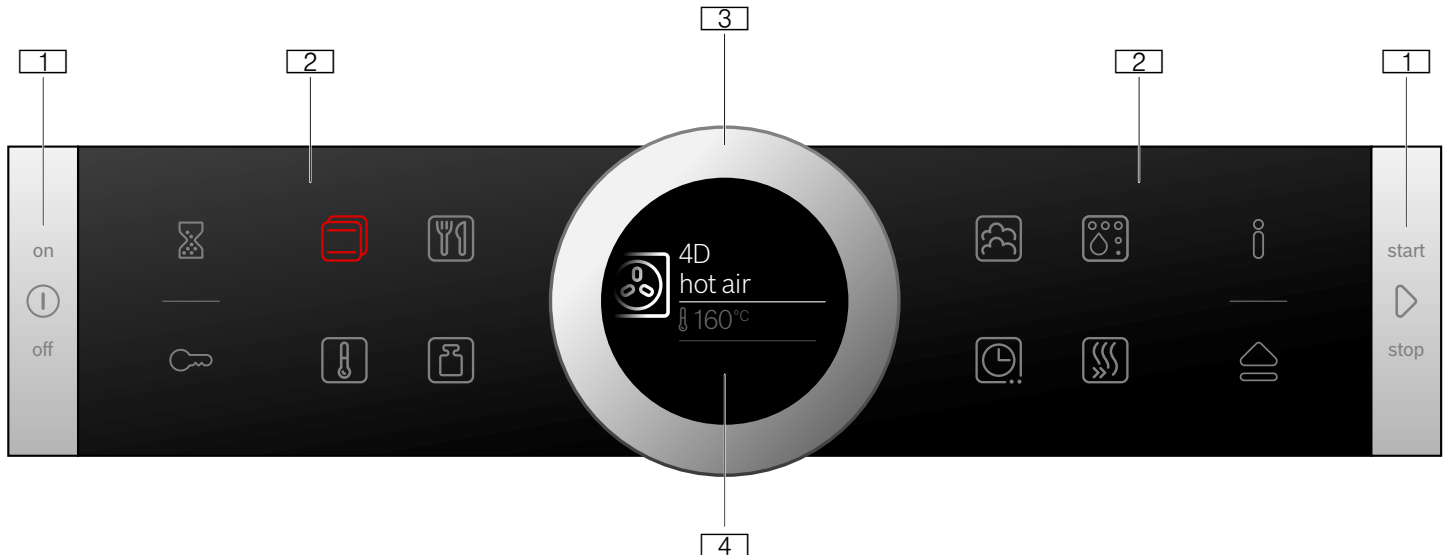


① **Buttons**
The buttons on the left- and right-hand side of the control panel have a pressure point. Press these buttons to activate them.
For appliances that do not have a stainless steel front, these two button touch fields do not have a pressure point.

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.

## 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 |

### External touch fields

| | | |
|---|---|---|
| ⧖ | Timer | Selects the timer |
| ⌒ | Childproof lock | Activating and deactivating (hold down for approx. 4 secs) the childproof lock |
| ℹ | Information | Display notes<br>Hold down (approx. 3 secs) to call up the basic settings |
| ⌂ | Open cover | Filling or emptying the water tank |

### Internal touch fields

| | | |
|---|---|---|
| ▢ | Heating types | Selects the "heating types" operating mode |
| 🌡 | Temperature | Selects the temperature in the cooking compartment |
| 🍴 | AutoCook | Selects the operating mode for dishes with cooking programmes |
| ⬚ | Weight | Selects the weight for the operating mode for dishes |
| ☁ | Steam | Selects "Steam" mode with steam assistance |
| 🕐 | Time-setting options | Select time-setting options |
| ⣿ | Cleaning | Selects the "Cleaning function" operating mode |
| 〰 | Rapid heating | Starts or cancels Rapid heating for the cooking compartment |

The touch field, which has a value on the display that can be changed or displayed in the foreground, lights up red.

## Rotary selector

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

In most selection lists, such as the temperature, you have to turn the rotary selector back the other way if you reach the minimum or maximum value. However, for the heating types for example, the first selection follows the last.

## 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 in focus. It is displayed in white lettering and underlined in white. The value in the background is displayed in grey.

| Focus | The value in focus can be changed directly without first being selected. |
| --- | --- |
| | After starting an operation, either the temperature or the level is always in focus. At the same time, the white line is the heating line and gradually turns red. |
| Enlargement | As you change the value in focus using the rotary selector, only this value is displayed larger. |
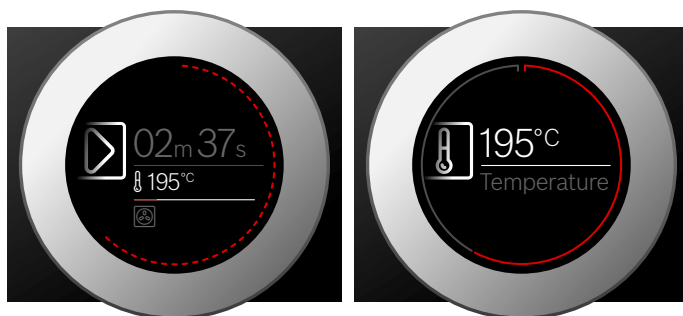
### Display ring

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

## Types of heating

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

The symbols for each type of heating help you to remember them.

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.

## 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.

| Operating mode | Use |
| --- | --- |
| Heating types → *"Operating the appliance" on page 15* | There are various finely tuned heating types for the optimal preparation of your food. |
| AutoCook → *"Dishes" on page 34* | There are preprogrammed setting values which are suitable for many dishes. |
| Steam → *"Steam" on page 19* | There are various finely tuned steam types of heating for the optimal preparation of your food. |
| Cleaning → *"Cleaning function" on page 26* | Different cleaning functions are available: Descaling and pyrolytic self cleaning. |

When cooking at very high temperatures, the appliance lowers the temperature slightly after an extended period.

| 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. |

| | | | |
|---|---|---|---|
| ⊙eco | Hot air eco | 30-275 °C | For gently cooking selected types of food on one level without preheating.<br>The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment.<br>This heating function is most effective between 125 and 275 °C.<br>This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class. |
| ▭eco | Top/bottom heating eco | 30-300 °C | For gently cooking selected types of food.<br>Heat is emitted from above and below.<br>This heating function is most effective between 150 and 250 °C.<br>This heating function is used to measure the energy consumption in the conventional mode. |
| ▨ | Hot air grilling * | 30-300 °C | For roasting poultry, whole fish and larger pieces of meat.<br>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:<br>1 = low<br>2 = medium<br>3 = high | For grilling flat items for grilling, such as steaks and sausages, for making toast, and for cooking au gratin.<br>The whole area below the grill element becomes hot. |
| ▨ | Grill, small area | Grill settings:<br>1 = low<br>2 = medium<br>3 = high | For grilling small amounts of steaks or sausages, for making toast, and for cooking au gratin.<br>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.<br>The bottom heating element and the ring heating element in the back panel heat up. |
| ▱ | Slow cooking | 70-120 °C | For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid.<br>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.<br>The heat is emitted from below. |
| ◌* | Defrosting | 30-60 °C | For gently defrosting frozen food. |
| ≋ | Keeping warm * | 60-100 °C | For keeping cooked food warm. |
| ≣ | Preheating ovenware | 30-70 °C | For preheating ovenware. |
| ≋ | Reheating | 80-180 °C | For plated meals and baked items<br>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<br>Dough will rise considerably more quickly than at room temperature. The surface of the dough does not dry out. |
| ≋ | Drying | 150 °C | Each time you use the appliance with steam, dry the cooking compartment afterwards so that no moisture remains. |

| * Steam assistance possible with this type of heating (water reservoir MUST be full before appliance is operated) |
|---|

### 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.

### 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 23*

### 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 23*

## 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 19*
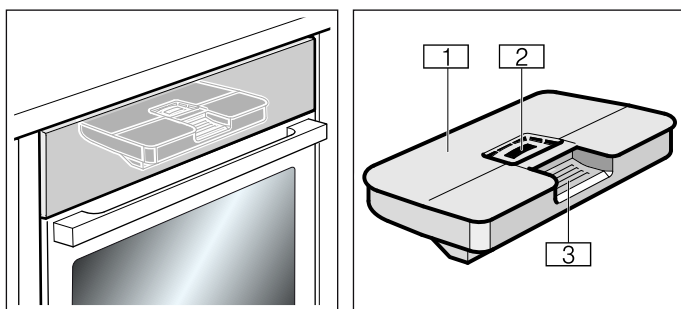


| 1 | Tank cover |
| 2 | Filling opening |
| 3 | Handle for removing and inserting the water tank |

## 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, grilled items and frozen meals.

**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.

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.

In some appliances, the highest shelf position is marked on the cooking compartment with the grill symbol.
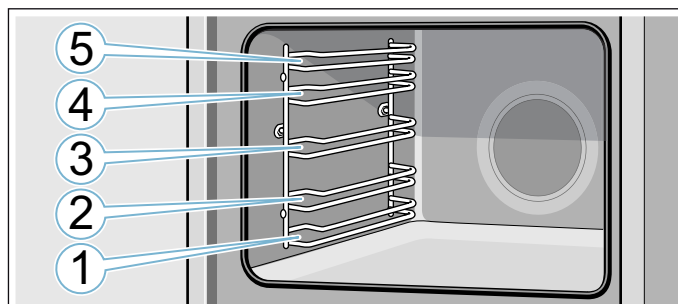


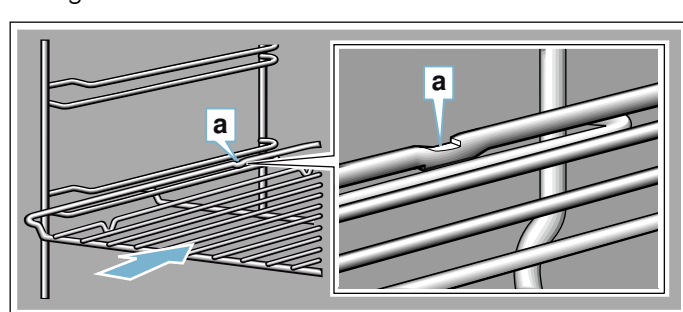Always insert the accessory between the two guide bars for a shelf position.

Accessories can be pulled out approximately halfway without tipping.

### Notes

■ Make sure that you always insert the accessories into the cooking compartment the right way round.
■ Always insert accessories fully into the cooking compartment so that they do not touch the appliance door.
■ Take any accessories that you will not be using out of the cooking compartment.

### 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 ◡.
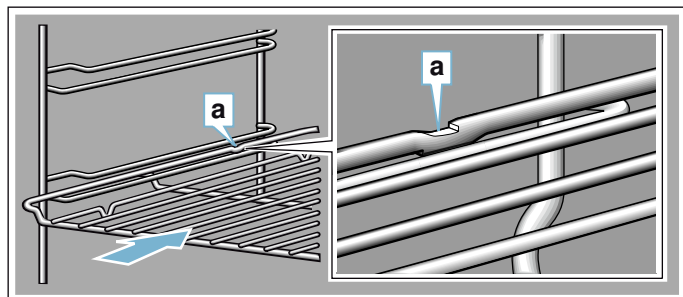


When inserting baking trays, ensure that lug **a** is at the rear and is facing downwards. The sloping edge of the accessory **b** must be facing towards the appliance door.

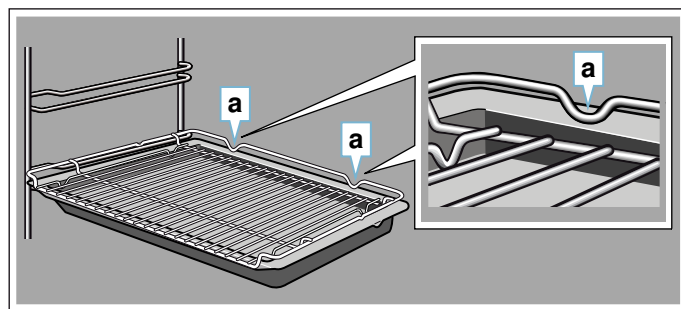Example in the picture: Universal pan
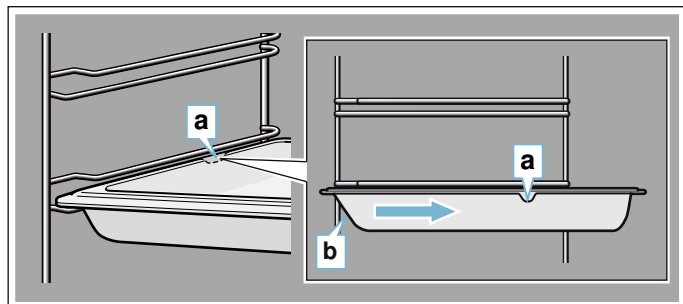


### Combining accessories

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.

**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 34*

| Optional accessories |
|---|
| **Wire rack** |
| For ovenware, cake tins and ovenproof dishes, and for roasts and grilled food. |
| **Universal pan**, Pyrolytic |
| 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**, Pyrolytic |
| For tray bakes and small baked products. |
| **Wire insert** |
| For meat, poultry and fish. |
| For inserting into the universal pan to catch dripping fat and meat juices. |
| **Profi pan** |
| For preparing large quantities. |
| **Lid for the Profi pan** |
| The lid turns the Profi pan into a Profi roasting dish. |
| **Pizza tray** |
| For pizzas and large round cakes. |
| **Grill tray**, Pyrolytic |
| Use for grilling in place of the wire rack or as a splatter guard.Only use in the universal pan. |
| **Bread-baking stone**, Pyrolytic |
| For home-made bread, bread rolls and pizzas that require a crispy base. |
| The baking stone must be preheated to the recommended temperature. |

---

**Glass roasting dish (5.1 litres)**

For stews and bakes.

Particularly suitable for the "Meals" operating mode.

**Glass tray**

For large roasts, moist cakes and bakes.

**Glass tray**

For bakes, vegetable dishes and baked goods.

**Pull-out system, 1 level**, Pyrolytic,

The pull-out rails at level 2 allow you to pull the accessories out further without them tipping.

**Pull-out system, 2 levels, Pyrolytic**

The pull-out rails at levels 2 and 3 allow you to pull the accessories out further without them tipping.

**Pull-out system, 3 levels, Pyrolytic**

The pull-out rails at levels 1, 2 and 3 allow you to pull the accessories out further without them tipping.

**Decorative trims**

For concealing the lower shelf of the unit and the base of the appliance.

# 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, ask your water supplier about the hardness of your tap water.

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

### 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 non-carbonated mineral water.
- Malfunctions may occur when using filtered or demineralised water.
  The appliance may request that you top up the water tank even though it may be full, or operation with steam is cancelled after approx. two minutes.
  If required, mix filtered or demineralised water with the bottled non-carbonated mineral water with a ratio of one to one.

### 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".
- 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 23*

### Setting the language

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

### Setting the time

1. Set the time using the rotary selector.
2. Touch the ⟳ field to confirm.
   The next setting appears.

### Setting the water hardness

1. Use the rotary selector to set the water hardness.
2. Touch the ⟳ field to confirm.

A note appears in the display confirming that the initial use has been completed. The current time is displayed.

Switch the appliance off using the ① 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 eliminate the new-appliance smell, heat up the cooking compartment without anything in it and with the oven door closed.

1. Remove the accessories from the cooking compartment.
2. Remove any leftover packaging, such as polystyrene pellets, from the cooking compartment and remove the adhesive tape that is in or on the appliance.
3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
4. Press the on/off button ① to switch on the appliance.
5. Fill the water tank. ⟶ *"Filling the water tank" on page 20*
6. Set the specified type of heating, temperature and steam injection, then start the appliance. ⟶ *"Steam baking – Steam-assisted cooking" on page 19*

| Settings | |
|---|---|
| Type of heating | 4D hot air ⊛ with added steam, setting 03 (high) |
| Temperature | Maximum |
| Cooking time | 1 hour |

7. Keep the kitchen ventilated while the appliance is heating.
8. Use the on/off button ① to switch off the appliance once the specified time has elapsed.
9. Wait for the cooking compartment to cool down.
10. Clean the smooth surfaces with soapy water and a dish cloth.
11. Empty the water tank and dry the cooking compartment. ⟶ *"After every steam operation" on page 21*

### 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 ① On/Off button to switch on the appliance.

All touch fields light up red. The Bosch logo appears on the display, and then the first heating type in the selection list.

**Note:** In the basic settings, you can specify which operating mode should appear after the appliance is switched on. ⟶ *"Basic settings" on page 23*

### Switching off the appliance

Press the ① 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:** In the basic settings, you can set whether the clock should be displayed when the appliance is switched off. ⟶ *"Basic settings" on page 23*

## 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. You can start this setting immediately using the ▷ Start/Stop button.

If you want to select a different operating mode, you can find detailed descriptions of these modes in the relevant chapters.

The following always applies:
1. Touch the appropriate field.
   The symbol lights up red.
2. Turn the rotary selector to change the highlighted selection.
3. If necessary, apply other settings.
   To do this, touch the appropriate 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 ▣ field. The symbol lights up red and the first type of heating appears in the display with a default temperature.

Example in the picture: Hot air eco ⊛ at 195 °C.
1. Turn the rotary selector to set the type of heating.



2. Touch the ⬚ field.
   The temperature is highlighted in white in the display.
3. Turn the rotary selector to set the temperature.
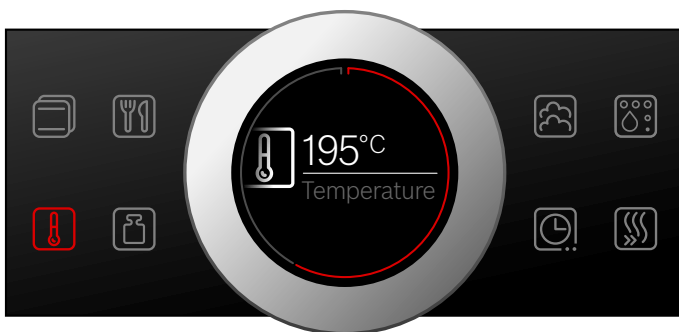


4. Press the ▷ Start/Stop button to start.
   The time in the display shows how long the operation has already been running.



The appliance begins to heat up.

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

**Note:** You can set both a cooking time and an end time for the operation on the appliance. ⟶ *"Time-setting options" on page 17*

### 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 press the ▷ Start/Stop button to interrupt the operation and then touch the ▣ field. The first type of heating appears with the corresponding default temperature. Use the rotary selector to change the type of heating.

**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.

The heating types suitable for Rapid heating are:
- ⊛ 4D hot air
- ▢ Top/bottom heating

To achieve an even cooking result, do not place your food or accessories into the cooking compartment until "Rapid heating" is complete.

### Adjusting settings

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

1. Set the heating type and temperature.
2. Touch the ≋ field.
The symbol lights up red. A confirmation note appears on the display.

When Rapid heating comes to an end, an audible signal sounds and a note appears on the display. The symbol is no longer lit up. 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 Rapid heating, touch the ≋ field again. The symbol is no longer lit up.

# ⏰ 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 from 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 a operation using the ⏲ field. The timer has a separate ⧗ field and can be adjusted at any time.

A signal sounds after a cooking time or timed period has elapsed. You can cancel the signal early by touching the ⏲ field.

**Note:** You can change how long the signal sounds for in the basic settings. → *"Basic settings" on page 23*

## 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.

### Setting

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 time that can be set is 23 hours and 59 minutes.

Example in the picture: Cooking time of 45 minutes.
1. Set the operating mode and temperature or level.
2. Touch the ⏲ field before starting.
   The cooking time is highlighted in white in the display.
3. Turn the rotary selector to set the cooking time.



The value is applied after a few seconds, or you can touch the ⏲ field twice. The cooking time is shown in the display under the operating mode and temperature or level.
4. Press the ▷ Start/Stop button to start.
   The cooking time counts down in the display.



The appliance begins to heat up.

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

You can use the ⏲ field to set another cooking time, or use the ▷ Start/Stop button to continue the operation without a cooking time.

When your dish is ready, use the ① On/Off button to switch off the appliance.

### Changing and cancelling

To change the cooking time, touch the ⏲ field. The cooking time is highlighted white and can be changed using the rotary selector. Use the ⏲ field to accept the change.

If you want to cancel the cooking time, reset the cooking time to zero. After the change has been applied, you can continue the operation without a cooking time using the ▷ Start/Stop button.

## 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.

### Setting

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

Example in the picture: The set cooking time is 45 minutes and you want the dish to be ready at 12.00 p.m.
1. Set the operating mode and temperature or level.
2. Set the cooking time.

**3.** Before starting, touch the ⟳ field once again.
The end time is highlighted in white in the display.
**4.** Turn the rotary selector to set a later end time.

The value is applied after a few seconds, or you can touch the ⟳ field again. The end time is shown in the display under the operating mode and temperature or level.
**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 in the display.

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

You can use the ⟳ field to set another cooking time, or use the ▷ Start/Stop button to continue the operation without a cooking time.

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

### Changing and cancelling

To change the end time, interrupt the operation using the ▷ Start/Stop button and then touch the ⟳ field twice. The end time is highlighted white and can be changed using the rotary selector. Continue the operation using the ▷ Start/Stop button.

If you want to cancel the end time, reset the end time to zero. You can start the set cooking time immediately using the ▷ Start/Stop button.

**Note:** The end time can only be changed if the cooking time has not elapsed. Otherwise the cooking result would no longer be satisfactory.

## 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.

# ⊛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 ⊞

### Setting

Before applying the settings, fill up the water reservoir.

1. Select a suitable type of heating and temperature.
2. Touch the ⊠ field.
   The steam level will be highlighted in white next to the temperature on the display.
3. Turn the rotary selector to set the steam level.
4. 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 ⊠ symbol. The steam level will be highlighted in white, and can be changed using the control ring. The change will be applied immediately.

If you want to cancel steam assistance, touch the ⊠ symbol again. The appliance will continue to operate, but steam will not be injected into the cooking compartment.

## 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.

### Setting

A cooking time must always be set for the steam heating types.

Before applying the settings, fill up the water reservoir.

1. Set the type of heating.
2. Touch the ⌶ field.
   The temperature is highlighted in white in the display.
3. Turn the rotary selector to set the temperature.
4. Touch the ◷ field.
   The cooking time is highlighted in white in the display.
5. Turn the rotary selector to set the cooking time.
6. Press the ▷ Start/Stop button to start.
   The cooking time counts down in the display.
The appliance begins to heat up.

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

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

## Change

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

Touch the ⟳ symbol and turn the control ring to change the cooking time. The change is applied immediately.

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 will also be reset.

## 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 36*

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

### Setting

A cooking time must always be set for the steam heating types.

Before applying the settings, fill up the water reservoir.

1. Set the type of heating.
2. Touch the ⟦⟧ field.
   The temperature is highlighted in white in the display.
3. Turn the rotary selector to set the temperature.
4. Touch the ⟳ field.
   The cooking time is highlighted in white in the display.
5. Turn the rotary selector to set the cooking time.
6. Press the ▷ Start/Stop button to start.
   The cooking time counts down in the display.
The appliance begins to heat up.

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

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

### Change

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

Touch the ⟳ symbol and turn the control ring to change the cooking time. The change is applied immediately.

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 will also be reset.

## 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 23*

⚠ **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.

**Caution!**
Malfunctions may occur when using filtered or demineralised water.
The appliance may request that you top up the water tank even though it may be full, or operation with steam is cancelled after approx. two minutes.
If required, mix filtered or demineralised water with the bottled non-carbonated mineral water with a ratio of one to one.

**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 pushed forwards automatically.
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**).
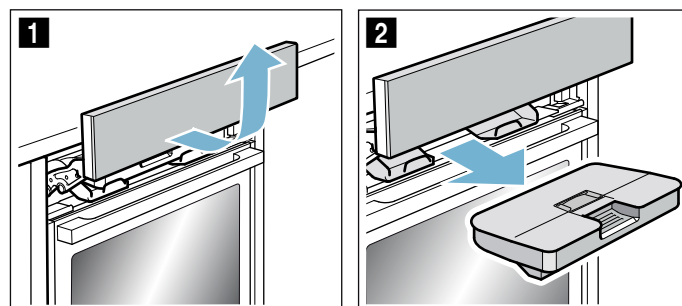
4. Press down on the cover along the seal to prevent water from leaking out of the water tank.
5. Take out the cover **a** (Fig. **3**).
   **Note:** Whether or not there is a cover **a** depends on the appliance type.
6. Fill the water tank with cold water up to the "max." mark (Fig. **4**).
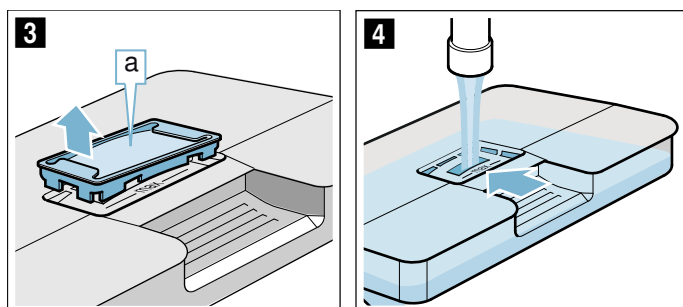


7. Put the cover **a** back into the opening on the water tank.
8. Insert the filled water tank (Fig. **5**). Ensure that the water tank locks into place behind both holders **b** (Fig. **6**).



9. Slowly slide the control panel downwards and then push it towards the rear until it is closed completely. The water tank has been filled. You can start using operating modes with steam.

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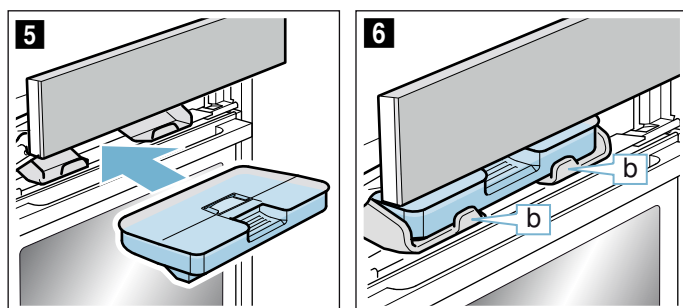
1. Open the control panel.
2. Remove and refill the water tank.
3. Insert the filled water tank and close the control panel.

## 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. Soak up the water in the drip trough **a** with a sponge cloth and wipe it carefully (figure **1**).
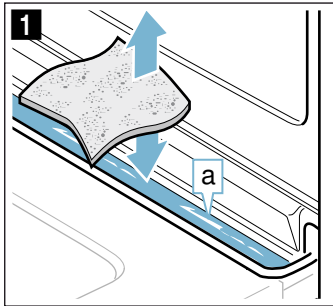


The drip trough **a** is located below the cooking compartment (figure **2**).



### Starting drying

To dry the cooking compartment, it is heated up so that the moisture in the cooking compartment evaporates. You will then need to open the appliance door to allow the steam to escape from the cooking compartment.
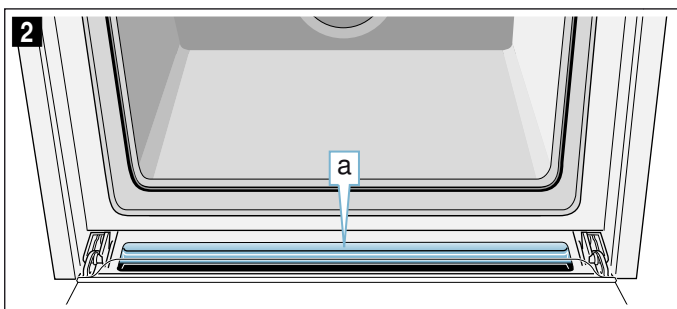
1. Allow the appliance to cool down.
2. Remove the worst dirt from the cooking compartment immediately and wipe away moisture from the cooking compartment floor.
3. If necessary, press the ① On/Off button to switch on the appliance.
4. Touch the ▢ field.
   The first type of heating appears in the display.
5. Turn the rotary selector to set the ▨ Dry type of heating.
   **Note:** The temperature and duration are preset to fixed values and cannot be changed.
6. Press the ▷ Start/Stop button to start.
   The drying function starts and ends automatically after 10 minutes.
7. 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. Allow the appliance to cool down.
2. Remove any food remnants from the walls of the cooking compartment.
3. Dry the cooking compartment with a sponge.
4. Leave the appliance door open for 1 hour so that the cooking compartment dries completely.

# 🔒 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 ① 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 off.

1. Touch the ᵥ field for approx. 3 seconds.
   Notes on the process appear on the display.
2. Press the ⊚ field to confirm the notes.
   The first setting "language" appears on the display.
3. Turn the rotary selector to change the setting as required.
4. Touch the ⊚ field.
   The next setting is shown on the display and can be changed using the rotary selector.
5. Touch the ⊚ field to go through all the settings and use the rotary selector to make changes as required.
6. When finished, press and hold the ᵥ field for approx. 3 seconds to confirm the settings.

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

#### Cancelling

If you do not want to save the settings, you can press the ① On/Off button to cancel. A note is shown on the display to confirm that the settings have not been saved.

### 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)* |
| Audible signal | Short cooking time (30 sec.) |
| | Medium cooking time (1 min.)* |
| | Long cooking time (5 min.) |
| Button tone | Switched on |
| | Switched off* (tone remains for ① On/Off) |
| Display brightness | 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 | Types of heating* |
| | AutoCook |
| 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 settings | Restore |
| | Do not restore* |

\* 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 have to change the basic setting.

The appliance must be switched off.

1. Touch the ᵥ field for approx. 3 seconds.
   Notes on the process appear on the display.
2. Press the ⊚ field to confirm the notes.
   The first setting "language" appears in the display.
3. Touch the ⊚ field.
   The setting for the clock appears.
4. Turn the rotary selector to change the clock time.
5. Press and hold the ᵥ field for approx. 3 seconds to confirm the setting.

A note 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 23*

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.

1. Set the 🍳 Sabbath mode type of heating using the rotary selector.
2. Touch the 🌡️ field.
   The temperature is highlighted white in the display.
3. Set the required temperature using the rotary selector.
4. Touch the 🕓 field before starting.
   The cooking time is highlighted white in the display.
5. Set the required cooking time using the rotary selector.
   **Note:** The end time cannot be delayed.
6. 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 dry with a soft cloth. |
| | Do not use glass cleaner or a glass scraper. |
| | If descaler comes into contact with the control panel, wipe it off immediately. If you leave it, it may stain the control panel. |

| | |
|---|---|
| Door panels | Hot soapy water:<br>Clean with a dish cloth and then dry with a soft cloth.<br>Do not use a glass scraper or a stainless steel scouring pad. |
| Door handle | Hot soapy water:<br>Clean with a dish cloth and then dry with a soft cloth.<br>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**

| | |
|---|---|
| Enamelled surfaces | Hot soapy water or a vinegar solution:<br>Clean with a dish cloth and then dry with a soft cloth.<br>Soften baked-on food remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt.<br>**Caution!**<br>Never use oven cleaner in the cooking compartment when it is still warm. This may damage the enamel. Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.<br>Leave the cooking compartment open to dry after cleaning it.<br>It is best to use the cleaning function.<br>→ *"Cleaning function" on page 26*<br>**Note:** Food residues can cause white deposits to form. These are harmless and do not affect how the appliance works.<br>Remove using lemon juice if required. |
| Glass cover for the interior lighting | Hot soapy water:<br>Clean with a dish cloth and then dry with a soft cloth.<br>If the cooking compartment is heavily soiled, use oven cleaner. |
| Door cover | made from stainless steel:<br>Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products.<br>made from plastic:<br>Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper.<br>Remove the door cover for cleaning. |
| Rails | Hot soapy water:<br>Soak and clean with a dish cloth or brush. |
| Pull-out system | Hot soapy water:<br>Clean with a dish cloth or a brush.<br>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:<br>Soak and clean with a dish cloth or brush.<br>If there are heavy deposits of dirt, use a stainless steel scouring pad. |

| | |
|---|---|
| Water tank | Hot soapy water:<br>Clean with a dish cloth and rinse thoroughly to remove residual detergent.<br>Then dry with a soft cloth. Leave the water tank to dry with the lid open. Rub the seal on the lid until dry.<br>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.

### ⚠ Warning – Risk of fire!

Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.

**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.

## 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. 70-95 minutes.
- Descale (approx. 55-70 minutes), then empty and refill the water tank
- First rinsing cycle (approx. 9-12 minutes), then empty and refill the water tank
- Second rinsing cycle (approx. 9-12 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.

### Setting

### Caution!
- Risk of damage to the appliance: Only use liquid descalers 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 surfaces on the appliance. This damages 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. Remove the water reservoir, fill it with descaling solution and push it back in again fully.
   Close the control panel.
3. Touch the ▨ field.
   The "Descaling" cleaning function appears in the display.
   The duration of the descaling programme is displayed. It cannot be changed.
4. Press the Start/Stop button ▷ to start.
   The cooking time counts down in the display.
The appliance's descaling programme begins.

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.

# Pyrolytic self-cleaning

Use the "Pyrolytic self-cleaning" function to clean the cooking compartment.

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.

## ⚠ Warning
### Risk of harm to health!

The cleaning function heats up the cooking compartment to a very high temperature so that food remnants left over from roasting, grilling and baking will burn off.This process releases vapours, which can irritate the mucous membranes. While the cleaning function is running, keep the kitchen well ventilated. Do not remain in the room for long periods. Keep children and pets away. Follow the instructions even when using the Delayed start function with a delayed end time.

## Prior to initiating the cleaning function

### Caution!

Before cleaning is started, remove the water tank from the appliance. ⟶ *"Steam" on page 19*

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, do not remove!

**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 12*

## ⚠ 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.
- If the door seal is damaged, a large amount of heat will be generated around the door. Do not scrub or remove the seal. Never operate the appliance if the seal is damaged or missing.

## ⚠ 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 ▒ field.
   The first cleaning function, "Descaling", will appear on the display.
2. Touch the ▒ field again.
   "Pyrolytic self-cleaning" will be shown on the display. The cleaning setting will be highlighted in white.
3. Turn the rotary selector to set the cleaning setting.
4. Confirm using the ▷ Start/Stop button.
   A note appears relating to the preparations required for the cleaning function.
5. Press the ▷ Start/Stop button to start.
   The duration counts down in 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 duration 00 m 00 s is shown in 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 ⓒ 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, use a damp cloth to wipe off the ash that has been left behind in the cooking compartment and around the appliance door.

**Note:** Very bad soiling may cause white deposits to remain on the enamel surfaces. This is residue from the food and is harmless. It does not affect performance. You can remove these residues using lemon juice if required.

# ⊟ 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.

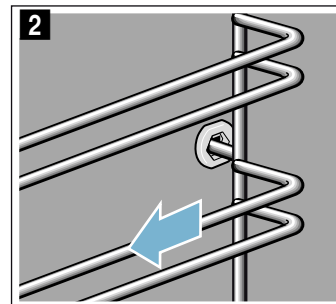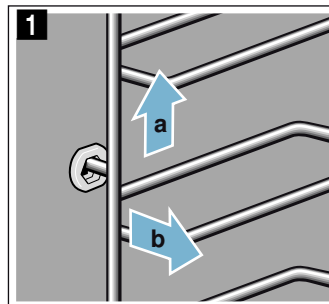## Detaching and refitting the rails

### ⚠ 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
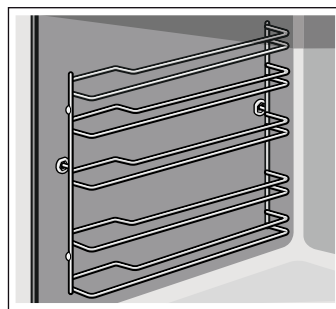


1. Lift the rail slightly at the front **a** and detach it **b** (figure **1**).
2. Then pull the whole rail towards you and take it out (figure **2**).



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. For both rails, ensure that the curved rods are at the front.

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**).
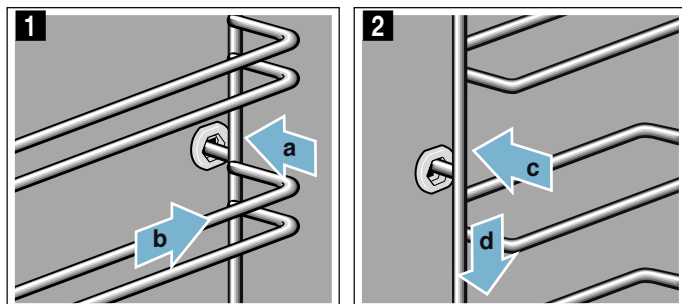


# Appliance door

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.
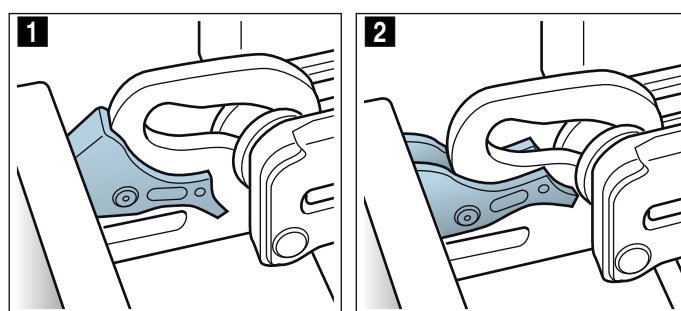


### ⚠ Warning
**Risk of injury!**
- If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped.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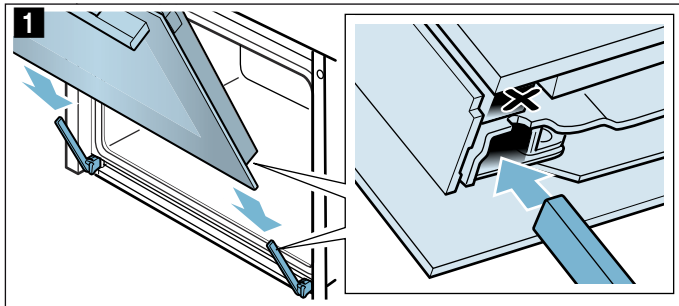
### Removing the appliance door

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**).
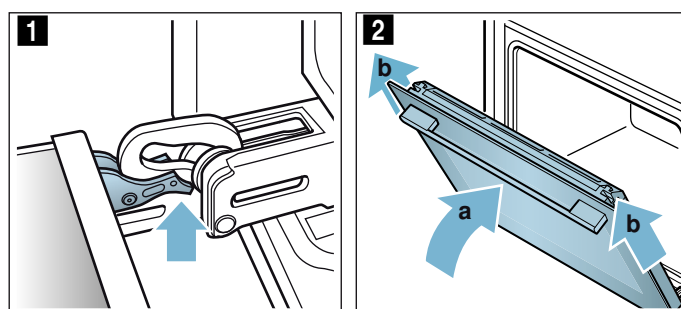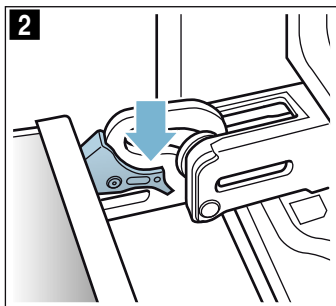
### Fitting the appliance door

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.
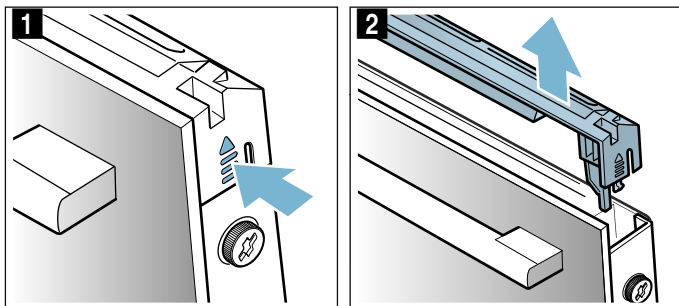


**Note:** Clean the stainless steel inlay in the cover with stainless steel cleaner. Clean the rest of the door cover with soapy water and a soft cloth.

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** ).
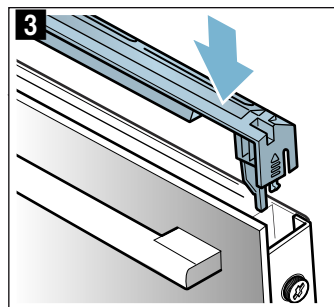


5. Close the appliance door.

### 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** ).
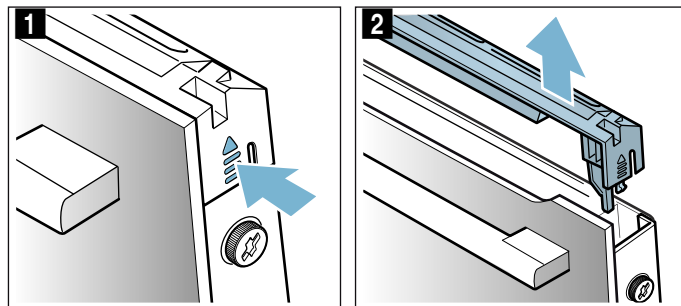


4. Loosen and remove the screws on the left and right of the appliance door (figure **3** ).
5. Before closing the door again, trap a tea towel which has been folded several times in the door (figure **4** ). Pull out the front panel upwards and lay it on a flat surface with the door handle facing downwards.
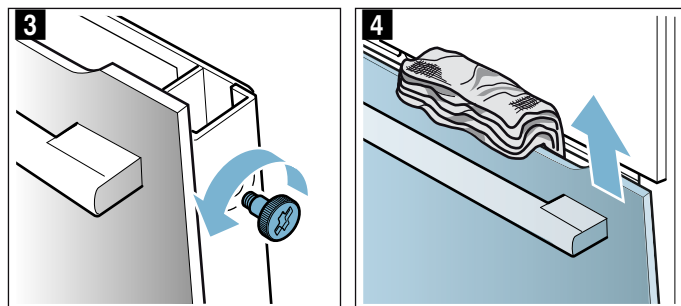
6. Push both retainers on the intermediate panel upwards, but do not remove it (figure **5**). Hold the panel with one hand. Remove the panel.
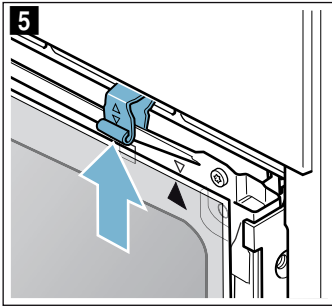


Clean the panels with glass cleaner and a soft cloth.

## ⚠ 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**).
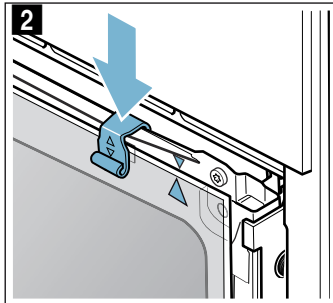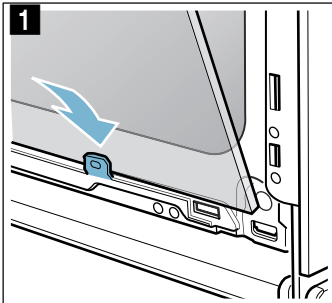


3. Insert the front panel at the bottom into the retainers (figure **3**).
4. Close the front panel until both upper hooks are opposite the opening (figure **4**).
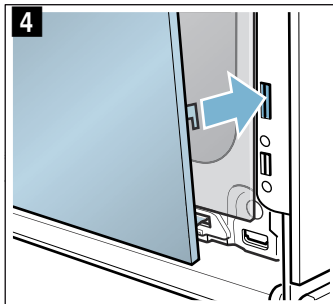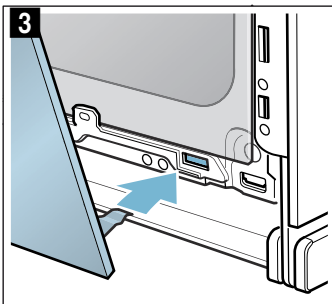


5. Press the front panel at the bottom until it clicks audibly into place (figure **5**).
6. Open the appliance door again slightly and remove the tea towel.
7. Screw both screws back in on the left and right.
8. Put the cover back in place and press on it until it clicks audibly into place (figure **6**).
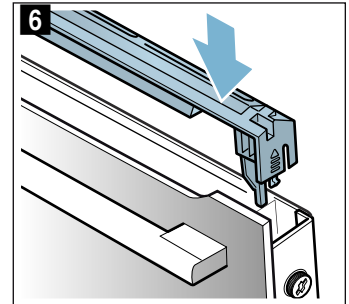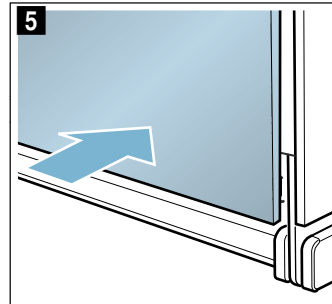


9. Close the appliance door.

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

# ? 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 36*

| 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 door cannot be opened. | The appliance door is locked with the childproof lock. | Deactivate the childproof lock by pressing the ⌀ field for approx. 4 seconds. The lock can be switched off in the basic settings. |
| The appliance door cannot be opened; the 🔒 symbol lights up on the display. | The appliance door is locked due to the cleaning function. | Wait until the cooking compartment has cooled and the 🔒 symbol goes out. |
| 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<br>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 19* |
| | 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 injury!

Incorrect repairs are dangerous. Do not attempt to repair the appliance yourself. Repairs must only be carried out by one of our trained after-sales engineers. If the appliance is defective, call the after-sales service.

## ⚠ 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 quote 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.
On some appliances with a steam-assisted cooking function, you will find the rating plate behind the control panel.
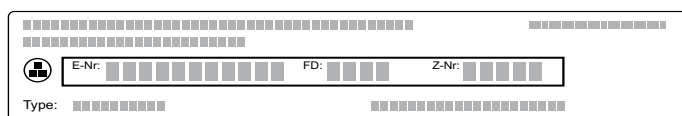


To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

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

| After-sales service ☎ | |
|---|---|
| | |

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, 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.

# ⊟P Dishes

With the "AutoCook" operating mode, you can cook a wide range of dishes. The appliance selects most settings for you automatically.

To achieve good results, the cooking compartment must not be too hot for the type of food you have selected. If it is, a message will appear on the display. Allow the cooking compartment to cool down and start again.

## Information on the setting

- The cooking result depends on the quality of the food and the type of cookware. For an optimal cooking result, use food that is in good condition and chilled meat only.
- The appliance chooses the optimal heating mode and the time and temperature setting for you. You will only be asked to enter the weight. 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 on 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.

### Steam-assisted cooking

For some food, the steam function is automatically activated. General information on the steam function can be found in the relevant section. → *"Steam" on page 19*

### ⚠ 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.

## Selecting a dish

The following table shows the corresponding setting values for the listed dishes.

| Dishes |
|---|
| Fatless sponge cake |
| Plaited loaf, savarin |
| Wheat bread, multi-grain wheat bread on a baking tray |
| White bread on a baking tray |
| Flatbread |
| Multi-grain rye bread with yeast in a loaf tin |
| Chicken, unstuffed |
| Chicken portions |
| Duck, unstuffed |
| Pork neck joint, boned |
| Joint of pork with crackling, e.g. shoulder |
| Sirloin, rare |
| Sirloin, medium |
| Joint of veal, marbled |
| Breast of veal, stuffed |
| Leg of lamb, boned, well-done |
| Meat loaf made from fresh minced meat |
| Fish, whole |
| Steam fish fillet |
| Reheat plated meal |

## Applying settings for dishes

You will be guided through the entire setting process for your chosen food.

1. Touch the 🍴 field.
   The first dish is highlighted white in the display.
2. Turn the rotary selector to set the required dish.
3. Touch the 🔢 field.
   The weight is highlighted white in the display.
4. Turn the rotary selector to set the weight of your dish.
   The cooking time is calculated automatically.
5. Confirm using the ▷ Start/Stop button.
   A note appears on accessories and shelf position.
6. Press the ▷ Start/Stop button to start.
   The cooking time counts down on the display. The heating line does not appear for dishes.
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, press the ▷ Start/Stop button. 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.

When you are satisfied with the cooking result, touch the 🍴 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 🕐 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.

## Silicone moulds

We recommend dark-coloured metal baking tins for ideal cooking results.

Nevertheless, if you wish to use silicone moulds, follow the manufacturer's instructions and recipes. Silicone moulds are often smaller than normal baking tins. Quantity and recipe specifications may vary.

Silicone moulds are unsuitable for steam-assisted cooking.

## 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 curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

### 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**

The table lists the optimal heating type for various baked items. The temperature and baking time depend on the amount and consistency of the dough/mixture. For this reason, the table specifies setting ranges. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

**Note:** Baking times cannot 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 food that is placed into a cold cooking compartment; by doing this, 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 food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating.

If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar baked items in the table as reference.Additional information can be found in the baking tips listed after the settings table.

Remove unused accessories from the cooking compartment. This will ensure that you 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

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

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

| Dish | Accessories/cookware | Shelf position | Heating function | 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 | Ring/springform 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 | 25-35 |
| Fruit tart or cheesecake with shortcrust pastry base | Springform cake tin, Ø 26 cm | 2 | ▯ | 170-190 | - | 60-80 |
| Swiss flan | Pizza tray | 3 | ▯ | 220-240 | - | 35-45 |
| Tart | Flan-base cake tin, black | 3 | ⓖ | 190-210 | - | 25-40 |
| Tart | Flan-base cake tin, black | 3 | ⊛ | 200-220 | 1 | 30-40 |
| Bundt yeast cake | Ring cake tin | 2 | ▯ | 150-170 | - | 50-70 |
| Bundt yeast cake | Ring cake tin | 2 | ⊛ | 150-160 | 1 | 60-70 |
| Yeast cake | Springform cake tin, Ø 28 cm | 2 | ▯ | 160-170 | - | 20-30 |
| Yeast cake | Springform cake tin, Ø 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, Ø 26 cm | 2 | ▯ | 160-170* | - | 25-35 |
| Sponge flan, 3 eggs | Springform cake tin, Ø 26 cm | 2 | ⊛ | 150-160 | 1 | 10 |
| | | | | | - | 20-30 |
| Sponge flan, 6 eggs | Springform cake tin, Ø 28 cm | 2 | ⊛ | 150-170* | - | 30-50 |
| Sponge flan, 6 eggs | Springform cake tin, Ø 28 cm | 2 | ⊛ | 150-160 | 1 | 10 |
| | | | | | - | 25-35 |

\* Preheat

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

| Dish | Accessories/cookware | Shelf posi-tion | Heating function | Tempera-ture in °C | Steam in-tensity | Cooking time in mins. |
|---|---|---|---|---|---|---|
| **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 | ▭ | 170-190 | - | 25-35 |
| 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 | ⊚ | 170-190 | - | 45-55 |
| 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 | ⊛ | 180-200* | 1 | 10-15 |
| 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 | 25-35 |
| 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 | ⊛ | 160-180 | 2 | 25-35 |
| 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 | ⊛ | 160-180 | 1 | 25-35 |

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

| Dish | Accessories/cookware | Shelf position | Heating function | Temperature in °C | Steam intensity | Cooking time in mins. |
|---|---|---|---|---|---|---|
| **Biscuits** | | | | | | |
| Viennese whirls | Baking tray | 3 | ▭ | 140-150** | - | 25-40 |
| Viennese 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 curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

### 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

The table lists the optimal heating type for various kinds of bread and bread roll. The temperature and baking time depend on the amount and consistency of the dough/mixture. For this reason, the table specifies setting ranges. Try using the lower values to start with. A lower temperature will result in more even browning.You can use a higher setting next time if necessary.

**Note:** Baking times cannot 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 food that is placed into a cold cooking compartment; by doing this, 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 food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating. Some food turns out best if it is baked in several stages. These foods 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 the setting values listed for similar baked items in the table as reference.

Remove unused accessories from the cooking compartment. This will ensure that you 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 bottom of the cooking compartment. The change in temperature 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 | ⊛ | 210-220* | - | - | 10-15 |
| | | | | 180-190 | - | - | 25-35 |
| White bread, 750 g | Universal pan or cake tin | 2 | ⊛ | 210-220 | - | 3 | 10-15 |
| | | | | 180-190 | - | - | 25-35 |
| Multigrain bread, 1.5 kg | Universal pan or cake tin | 2 | ⊛ | 210-220* | - | - | 10-15 |
| | | | | 180-190 | - | - | 40-50 |
| Multigrain bread, 1.5 kg | Universal pan or cake tin | 2 | ⊛ | 210-220 | - | 3 | 10-15 |
| | | | | 180-190 | - | - | 45-55 |
| 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 | 10-20 |
| Bread rolls, sweet, fresh | Baking tray | 3 | ▭ | 170-190* | - | - | 15-20 |
| Bread rolls, sweet, fresh | Baking tray | 3 | ▭ | 150-170 | - | 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 | 20-30 |
| Baguette, pre-baked, chilled | Universal pan | 3 | ⊡ | 180-200 | - | - | 20-30 |
| Baguette, pre-baked, chilled | Baking tray | 3 | ▭ | 200-220 | - | 1 | 10-20 |
| Regenerate bread rolls, baguettes | Wire rack | 2 | ⊛ | 150-160* | - | - | 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 |
| Regenerate bread rolls, baguettes | Wire rack | 2 | ⊛ | 160-170 | - | - | 10-20 |
| * Preheat | | | | | | | |

| Dish | Accessories | Shelf position | Type of heating | Temperature in °C | Grill setting | Steam intensity | Cooking time in mins. |
|------|-------------|----------------|-----------------|-------------------|---------------|-----------------|-----------------------|
| **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 curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

#### 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

The table lists the optimal heating type for various types of food. The temperature and baking time depend on the amount and consistency of the dough/mixture. For this reason, the table specifies setting ranges. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

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

The setting values apply to food that is placed into a cold cooking compartment; by doing this, 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 food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating.

If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar baked items in the table as reference.

Remove unused accessories from the cooking compartment. This will ensure that you 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

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 | ⊡ | 200-220 | - | 25-35 |
| Pizza, fresh, 2 levels | Universal pan + baking tray | 3+1 | ⊛ | 180-200 | - | 35-45 |
| Pizza, fresh, thin base | Pizza tray | 2 | ⊡ | 220-230 | - | 20-30 |
| Pizza, chilled | Wire rack | 3 | ⊡ | 190-210 | - | 10-15 |
| **Pizza, frozen** | | | | | | |
| Pizza, thin base, x 1 | Wire rack | 3 | ⊡ | 190-210 | - | 15-20 |
| Pizza, 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 | ⊡ | 170-190 | - | 55-65 |
| Savoury cakes in a tin | Springform cake tin, diameter 28 cm | 2 | ⊛ | 170-190 | 1 | 60-70 |
| Quiche | Flan-base cake tin, black | 3 | ⊡ | 190-210 | - | 30-40 |
| Tarte flambée | Universal pan | 3 | ▤ | 260-280* | - | 10-15 |
| Tarte flambée | Universal pan | 2 | ⊛ | 200-220* | 2 | 15-25 |
| Pierogi | Ovenproof dish | 2 | ▤ | 190-200 | - | 30-45 |
| Empanada de atún | Universal pan | 3 | ⊛ | 180-190 | - | 30-45 |
| Empanada de atún | Universal pan | 2 | ⊛ | 170-190 | 2 | 30-40 |
| Börek | Universal pan | 1 | ⊛ | 200-220* | - | 20-30 |
| * 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 curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

### 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 | ▭ | 200-220 | - | 30-50 |
| Bake, savoury, cooked ingredients | Ovenproof dish | 2 | ⊠ | 150-170 | 2 | 40-50 |
| Bake, sweet | Ovenproof dish | 2 | ▭ | 170-190 | - | 40-60 |
| Lasagne, fresh, 1 kg | Ovenproof dish | 2 | ⊛ | 160-180 | - | 50-60 |
| Lasagne, fresh, 1 kg | Ovenproof dish | 2 | ⊛ | 170-180 | 2 | 35-45 |
| Lasagne, frozen, 400 g | Wire rack | 2 | ⊕ | 190-210 | - | 30-35 |
| Lasagne, frozen, 400 g | Cookware, uncovered | 2 | ⊛ | 180-190 | 2 | 40-50 |
| Potato gratin, raw ingredients, 4 cm deep | Ovenproof dish | 2 | ⊕ | 160-190 | - | 50-70 |
| Potato gratin, raw ingredients, 4 cm deep | Ovenproof dish | 2 | ⊠ | 160-170 | 3 | 50-60 |
| Potato gratin, raw ingredients, 4 cm deep, 2 levels | Ovenproof dish | 3+1 | ⊛ | 150-170 | - | 60-80 |
| Soufflé | Ovenproof dish | 2 | ⊛ | 160-180* | - | 35-45 |
| Soufflé | Ovenproof dish | 2 | ⊛ | 170-180 | 2 | 30-40 |
| Soufflé | Individual moulds | 2 | ▭ | 170-190 | - | 65-75 |

## 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 12*

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.

Place the food to be grilled on the wire rack. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. Any dripping fat will be caught.

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

### 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 | Circulated air grilling | 200-220 | - | - | 60-70 |
| Chicken, 1 kg | Wire rack | 2 | Circulated air grilling | 190-210 | - | 2 | 50-60 |
| Chicken breast fillet, 150 g each (grilling) | Wire rack | 4 | Grill, large area | - | 3* | - | 15-20 |
| Small chicken portions, 250 g each | Wire rack | 3 | Circulated air grilling | 220-230 | - | - | 30-35 |
| Small chicken portions, 250 g each | Wire rack | 3 | Circulated air grilling | 200-220 | - | 2 | 30-45 |
| Chicken goujons, nuggets, frozen | Universal pan | 3 | Pizza setting | 190-210 | - | - | 20-25 |
| Poulard, 1.5 kg | Wire rack | 2 | Circulated air grilling | 200-220 | - | - | 70-90 |
| Poulard, 1.5 kg | Wire rack | 2 | Circulated air grilling | 180-200 | - | 2 | 65-75 |
| **Duck and goose** | | | | | | | |
| Duck, 2 kg | Wire rack | 1 | Circulated air grilling | 180-200 | - | - | 90-110 |
| Duck, 2 kg | Wire rack | 2 | 4D hot air | 150-160 | - | 2 | 70-90 |
| | | | Circulated air grilling | 180-190 | - | - | 30-40 |
| Duck breast, 300 g each | Wire rack | 3 | Circulated air grilling | 230-250 | - | - | 25-30 |
| Duck breast, 300 g each | Wire rack | 3 | Circulated air grilling | 220-240 | - | 2 | 25-30 |
| Goose, 3 kg | Wire rack | 2 | Circulated air grilling | 160-180 | - | - | 120-150 |
| Goose, 3 kg | Wire rack | 2 | 4D hot air | 130-140 | - | 2 | 110-120 |
| | | | 4D hot air | 150-160 | - | 2 | 20-30 |
| | | | Circulated air grilling | 170-180 | - | - | 30-40 |
| Goose legs, 350 g each | Wire rack | 2 | Circulated air grilling | 210-230 | - | - | 40-50 |
| Goose legs, 350 g each | Wire rack | 3 | Circulated air grilling | 190-200 | - | 2 | 45-55 |
| **Turkey** | | | | | | | |
| Small turkey, 2.5 kg | Wire rack | 2 | Circulated air grilling | 180-200 | - | - | 70-90 |
| Small turkey, 2.5 kg | Wire rack | 2 | 4D hot air | 140-150 | - | 2 | 70-80 |
| | | | Circulated air grilling | 170-180 | - | - | 20-30 |
| Turkey breast, boned, 1 kg | Cookware, covered | 2 | Top/bottom heating | 240-260 | - | - | 80-100 |
| Turkey thigh, with bone, 1 kg | Wire rack | 2 | Circulated air grilling | 180-200 | - | - | 80-100 |
| Turkey thigh, with bone, 1 kg | Wire rack | 2 | Circulated air grilling | 170-180 | - | 2 | 80-100 |
| * Preheat for 5 mins | | | | | | | |

## 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.

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## 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 12*

## 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.

Place the food to be grilled on the wire rack. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. Any dripping fat will be caught.

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 until after the meat has been grilled. Salt draws water from the meat.

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

## 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.

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
Types of heating used:
- ⊛ 4D hot air
- ☐ Top/bottom heating
- ⟨grill⟩ 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 | ⟨grill⟩ | 180-190 | - | - | 110-130 |
| Joint of pork without rind, e.g. neck, 1.5 kg | Cookware, uncovered | 2 | ⊛ | 180-190 | - | 1 | 110-130 |
| Joint of pork with rind, e.g. shoulder, 2 kg | Wire rack | 2 | ⟨grill⟩ | 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 |
| | | | ⟨grill⟩ | 200-210 | - | - | 20-25 |
| Pork tenderloin steak, 1.5 kg | Cookware, uncovered | 2 | ⟨grill⟩ | 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 | ⟨grill⟩ | 220-230 | - | - | 20-25 |
| Fillet of pork, 400 g | Cookware, uncovered | 3 | ⟨grill⟩ | 210-220* | - | 1 | 25-30 |
| Smoked pork on the bone, 1 kg (with a little added water) | Cookware, covered | 2 | ⟨grill⟩ | 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 (pre-heat oven for 5 mins.) | Wire rack | 5 | ▭ | - | 3* | - | 8-12 |
| **Beef** | | | | | | | |
| Fillet of beef, medium, 1 kg | Wire rack | 2 | ⟨grill⟩ | 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 | ⟨grill⟩ | 200-220 | - | - | 130-160 |
| Sirloin, medium, 1.5 kg | Wire rack | 2 | ⟨grill⟩ | 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 | ⟨grill⟩ | 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

*** Do not preheat

| 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 | �âˆ© | - | 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
*** Do not preheat

## 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

Place the food to be grilled on the wire rack. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door.

Pour up to ½ litres of water into the universal pan, depending on the size and type of the fish. Any dripping liquid will be caught. Less smoke 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 continuously on and off; 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.

## 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 |
| 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 |
| * 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 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 curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

**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 |

| Dish | Accessories | Shelf posi-tion | Type of heating | Tempera-ture in °C | Grill setting | Steam in-tensity | Cooking time in mins. |
|------|-------------|-----------------|-----------------|--------------------|--------------| -----------------|------------------------|
| **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.

### Making yoghurt

Remove accessories and shelf supports from the cooking compartment. The cooking compartment must be empty. Do not open the appliance door while the appliance is in operation.

1. Heat 1 litre of milk (3.5% fat) to 90 °C on the hob and then leave it to cool down to 40 °C.
   It is sufficient to heat UHT milk to 40 °C.

2. Stir in 150 g (chilled) yoghurt.
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 making the yoghurt, leave it to cool in the refrigerator.

Type of heating used:
- ▣ Dough proving

| Dish | Accessories | Shelf position | Type of heating | Tempera-ture in °C | Cooking time in hours |
|------|-------------|----------------|-----------------|--------------------|------------------------|
| Yogurt | Individual moulds | Cooking compart-ment floor | ▣ | 35-40 | 5-6 |

## Eco heating functions

Hot air eco and Top/bottom heating eco are intelligent heating functions that allow you to gently cook meat, fish and baked items. The appliance optimally controls the supply of energy to the cooking compartment.The food is cooked in phases using residual heat. This means that it remains more succulent and browns less. Depending on the method of preparation and the type of food, it is possible to save energy. If you open the appliance door before the food has finished cooking or if you preheat the appliance, you may not be able to achieve this result.

Only use genuine accessories for your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.Remove any accessories that are not being used from the cooking compartment.

Place the food into the empty cooking compartment before the oven is heated up. For Hot air eco, select a temperature of between 125 and 275 °C, and for Top/bottom heating eco, select a temperature of between 150 and 250 °C. Always keep the appliance door closed when cooking. Only cook on one level when using this function.

The Hot air eco heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class. The Top/bottom heating eco heating function is used to measure the energy consumption in the conventional mode.

The Hot air eco heating type is used to determine the energy efficiency class.

### 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 curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

**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 | ⊚ | 140-160 | 60-80 |
| Sponge flan base | Flan base tin | 2 | ⊚ | 150-170 | 20-30 |
| Sponge base, 2 eggs | Flan base tin | 2 | ⊚ | 150-170 | 20-30 |
| Sponge flan, 3 eggs | Springform cake tin, diameter 26 cm | 2 | ⊚ | 160-170 | 30-45 |
| Sponge flan, 6 eggs | Springform cake tin, diameter 28 cm | 2 | ⊚ | 150-160 | 50-60 |
| Bundt yeast cake | Ring cake tin | 2 | ▭ | 150-170 | 50-70 |
| **Cakes on baking trays** | | | | | |
| Sponge cake with dry topping | Baking tray | 3 | ⊚ | 150-170 | 25-40 |
| Shortcrust tart with dry topping | Baking tray | 3 | ⊚ | 170-180 | 25-35 |
| Swiss roll | Baking tray | 3 | ⊚ | 180-190 | 15-20 |
| Plaited loaf, savarin | Baking tray | 3 | ▭ | 160-170 | 25-35 |
| Yeast cake with dry topping | Baking tray | 3 | ▭ | 160-180 | 15-20 |
| **Small baked items** | | | | | |
| Muffins | Muffin tray | 2 | ⊚ | 160-180 | 15-25 |
| Small cakes | Baking tray | 3 | ⊚ | 150-160 | 25-35 |
| Puff pastry | Baking tray | 3 | ⊚ | 170-190 | 20-35 |
| Choux pastry | Baking tray | 3 | ⊚ | 200-220 | 35-45 |
| Biscuits | Baking tray | 3 | ⊚ | 140-160 | 15-30 |
| Whirls | Baking tray | 3 | ⊚ | 140-150 | 25-35 |
| Small yeast cakes | Baking tray | 3 | ▭ | 160-180 | 25-35 |
| **Bread and bread rolls** | | | | | |
| Multigrain bread, 1.5 kg | Cake tin | 2 | ▭ | 200-210 | 35-45 |
| Flatbread | Universal pan | 3 | ▭ | 250-275 | 15-20 |
| Bread rolls, sweet, fresh | Baking tray | 3 | ▭ | 170-190 | 15-20 |
| Bread rolls, fresh | Baking tray | 3 | ▭ | 180-200 | 20-30 |
| **Meat** | | | | | |
| Joint of pork without rind, e.g. neck, 1.5 kg | Cookware, uncovered | 2 | ▭ | 180-190 | 120-140 |
| Pot-roasted beef, 1.5 kg | Cookware, covered | 2 | ▭ | 200-220 | 140-160 |
| Joint of veal, 1.5 kg | Cookware, uncovered | 2 | ▭ | 170-180 | 110-130 |
| **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.<br>■ Cook food until it is golden brown, but not too dark.<br>■ Large, thick pieces of food contain less acrylamide. |
| Baking | With top/bottom heating at max. 200 °C.<br>With hot air at max. 180 °C. |
| Biscuits | With top/bottom heating at max. 190 °C.<br>With hot air at max. 170 °C.<br>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 | Heating function | Searing time in mins | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|---|
| **Poultry** | | | | | | |
| Duck breast, medium rare, 300 g each | Cookware, uncovered | 2 | 🔲 | 6-8 | 90* | 45-60 |
| Chicken breast fillet, 200 g each, well done | Cookware, uncovered | 2 | 🔲 | 4 | 120* | 45-60 |
| Turkey breast, boned, 1 kg, well done | Cookware, uncovered | 2 | 🔲 | 6-8 | 120* | 110-130 |
| **Pork** | | | | | | |
| Pork tenderloin steak, 5-6 cm thick, 1.5 kg | Cookware, uncovered | 2 | 🔲 | 6-8 | 80* | 130-180 |
| Fillet of pork, whole | Cookware, uncovered | 2 | 🔲 | 4-6 | 80* | 45-70 |
| * Preheat | | | | | | |

| Dish | Cookware | Shelf posi-tion | Heating function | Searing time in mins | Tempera-ture in °C | Cooking time in mins |
|---|---|---|---|---|---|---|
| **Beef** | | | | | | |
| Joint of beef (rump), 6-7 cm thick, 1.5 kg | Cookware, uncovered | 2 | ▦ | 6-8 | 100* | 150-180 |
| Fillet of beef, 1 kg | Cookware, uncovered | 2 | ▦ | 4-6 | 80* | 90-120 |
| Sirloin, 5-6 cm thick | Cookware, uncovered | 2 | ▦ | 6-8 | 80* | 120-180 |
| Beef medallions/rump steak, 4 cm thick | Cookware, uncovered | 2 | ▦ | 4 | 80* | 30-60 |
| **Veal** | | | | | | |
| Joint of veal, 4-5 cm thick, 1.5 kg | Cookware, uncovered | 2 | ▦ | 6-8 | 80* | 80-140 |
| Joint of veal, 7-10 cm thick, 1.5 kg | Cookware, uncovered | 2 | ▦ | 6-8 | 80* | 140-200 |
| Fillet of veal, whole, 800 g | Cookware, uncovered | 2 | ▦ | 4-6 | 80* | 70-120 |
| Veal medallions, 4 cm thick | Cookware, uncovered | 2 | ▦ | 4 | 80* | 30-50 |
| **Lamb** | | | | | | |
| Saddle of lamb, boneless, 200 g each | Cookware, uncovered | 2 | ▦ | 4 | 80* | 30-45 |
| Leg of lamb, boned, medium, 1 kg, tied | Cookware, uncovered | 2 | ▦ | 6-8 | 95* | 120-180 |
| * 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

With 4D hot air, you can dry foods 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

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:
- ⊛ 4D hot air

| 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 | 5-9 |
| Stone fruit (plums) | 1-2 wire racks | ⊛ | 80 | 8-10 |
| Root vegetables (carrots), grated, blanched | 1-2 wire racks | ⊛ | 80 | 5-8 |
| Sliced mushrooms | 1-2 wire racks | ⊛ | 60 | 6-9 |
| Herbs, washed | 1-2 wire racks | ⊛ | 60 | 2-6 |

## 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 |
| 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 |
| * Preheat | | | | | |

| Dish | Accessories/cookware | Shelf position | Type of heating | Temperature in °C | Cooking time in mins. |
|---|---|---|---|---|---|
| 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 appliance testing.

As per EN 60350-1.

### 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

### Apple pie

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

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.

### Fatless sponge cake

Fatless 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
- ⊡ Pizza setting

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

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

| Dish | Accessory | Shelf position | Type of heating | Temperature in °C | Steam intensity | Cooking time in mins. |
|------|-----------|----------------|-----------------|-------------------|-----------------|----------------------|
| **Baking** | | | | | | |
| Shortbread | Baking tray | 3 | ▢ | 140-150* | - | 25-40 |
| Shortbread | Baking tray | 3 | ⊛ | 140-150* | - | 25-40 |
| Shortbread, 2 levels | Universal pan + baking tray | 3+1 | ⊛ | 140-150* | - | 30-40 |
| Shortbread, 3 levels | Baking trays + universal pan | 5+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 |
| Fatless sponge cake | Springform cake tin, diameter 26 cm | 2 | ▢ | 160-170** | - | 25-35 |
| Fatless sponge cake | Springform cake tin, diameter 26 cm | 2 | ⊛ | 160-170** | - | 30-40 |
| Fatless sponge cake | Springform cake tin, diameter 26 cm | 2 | ⊛ | 150-160 | 1 | 10 |
| | | | | | - | 20-25 |
| Fatless sponge cake, 2 levels | Springform cake tin, diameter 26 cm | 3+1 | ⊛ | 150-170** | - | 30-50 |
| Apple pie | 2 x black plate tins, diameter 20 cm | 2 | ⊡ | 170-180 | - | 60-80 |
| Apple pie | 2 x black plate tins, diameter 20 cm | 2 | ▢ | 180-200 | - | 60-80 |
| Apple pie, 2 levels | 2 x black plate tins, diameter 20 cm | 3+1 | ⊛ | 170-190 | - | 70-90 |
| * Preheat for 5 mins, do not use quick heat function | | | | | | |
| ** Preheat, 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 |
| Beefburger, 12 pieces** | Wire rack | 4 | ▯ | 3 | 25-30 |
| * Do not preheat | | | | | |
| ** Turn after 2/3 of the total time | | | | | |

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