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Built-in oven

HRS538B.6B

[en] Instruction manual

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Tested for you in our cooking studio. 33

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



Intended use

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

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

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

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

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

This appliance is intended for use up to a maximum height of 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 10

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 cooking compartment when the cooking compartment is hot.

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.
- Components inside the appliance door may have sharp edges. Wear protective gloves.

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.

Halogen lamp

Warning – Risk of burns!

The bulbs in the cooking compartment become very hot. There is still a risk of burning your skin for some time after they have been switched off. Do not touch the glass cover. Avoid contact with your skin when cleaning.

Warning – Risk of electric shock!

When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

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.

Causes of damage

General information

Caution!

- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Aluminium foil: Aluminium foil in the cooking compartment must not come into contact with the door glass. This could cause permanent discolouration of the door glass.
- 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. Never operate the appliance if the seal is damaged or missing.
- 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.
- Hot water in the water tank: Hot water may damage the steam system. 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.

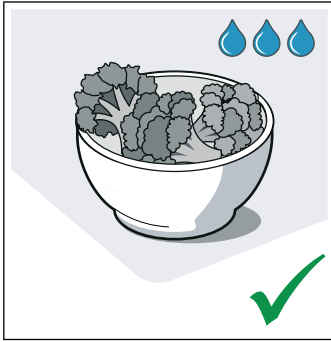
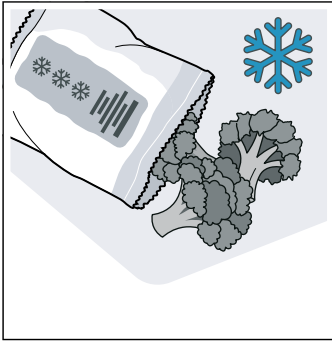
- Cleaning the water tank: Do not clean the water tank in the dishwasher. Otherwise, the water tank will be damaged. Clean the water tank with a soft cloth and standard washing-up liquid.

Environmental protection

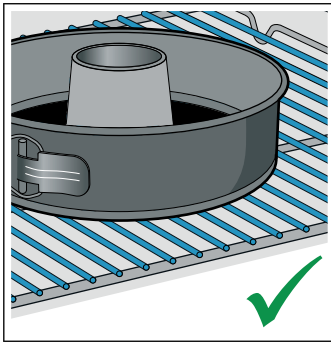
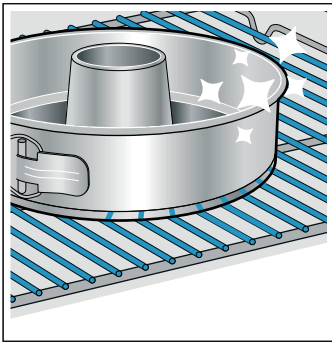
Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

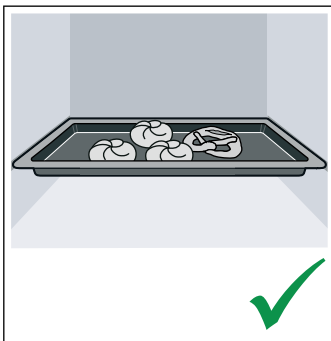
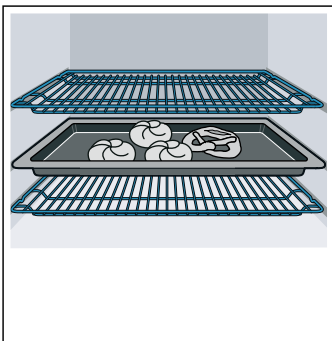
- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Leave frozen food to defrost before placing it in the cooking compartment.



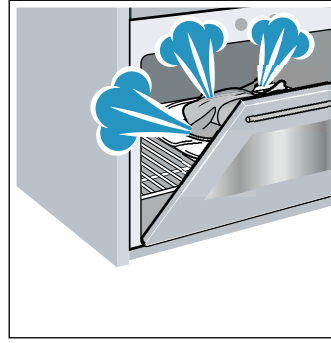
- Use baking tins that are dark-coloured, painted black or have an enamel coating. These absorb the heat particularly well.



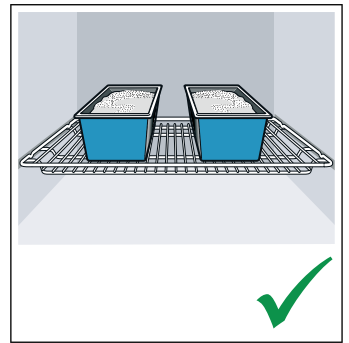
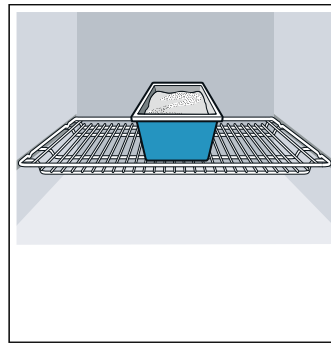
- Remove any unnecessary accessories from the cooking compartment.



- 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.

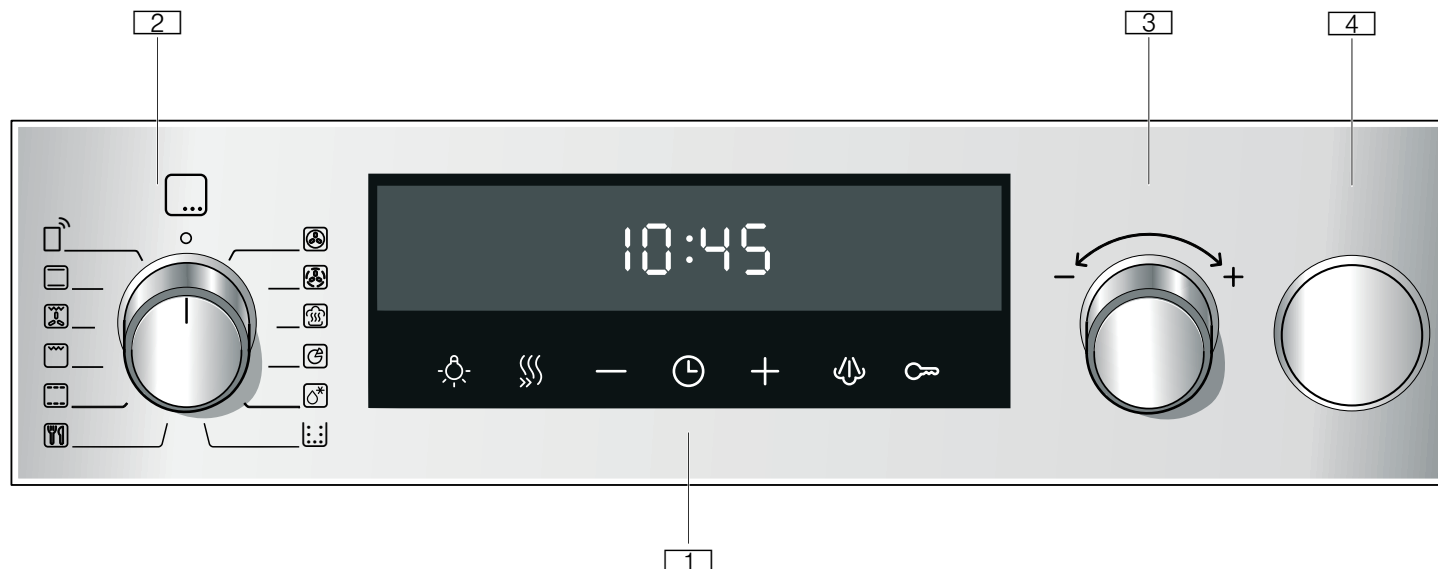
Getting to know your appliance

In this section, 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

You can set your appliance's various functions on the control panel. Below, you will see an overview of the control panel and the layout of the controls.



1 Buttons and display

The buttons are touch keys with sensors underneath. Simply touch a symbol to select the function.

The display shows symbols for active functions and the time-setting options.

2 Function selector

Use the function selector to set the heating function or other functions.

You can turn the function selector clockwise or anti-clockwise from the "Off" position.

3 Temperature selector

Use the temperature selector to set the temperature for the heating function or select the setting for other functions.












You can also turn the temperature selector clockwise or anti-clockwise. It does not have an "Off" position.

4 Water tank

Filling and emptying the water tank → "Filling the water tank" on page 14

Buttons and display

You can use the buttons to set various additional functions on your appliance. You will be able to see the values for these on the display.

| Symbol | Meaning | |
|---|------------------------|--|
| Buttons | | |
|  | Time-setting options | Tap the symbol repeatedly to select the time  , timer  , duration  and end time  . |
|  | Minus | Reduce setting values. |
|  | Plus | Increase setting values. |
|  | Interior lighting | Switch the interior lighting on or off. |
|  | Rapid heating | Start or cancel Rapid heating for the cooking compartment. |
|  | Steam-assisted cooking | Switching on steam-assisted cooking → "Steam" on page 14 |
|  | Childproof lock | Lock and unlock the oven functions on the control panel. |

Display


| | | |
|---|------------------|--------------------------------|
| * | Empty water tank | Prompt to empty the water tank |
| * | Fill water tank | Prompt to fill the water tank |
| * | Descale | Descale the appliance |

* This symbol appears on the display depending on the situation

Display

The cooking compartment temperature you set using the temperature selector will be shown on the display.










In addition, you can read the settings for the time-setting options. The value that can be set at the present time or that is elapsing will be shown in large digits on the

display. To use the individual time-setting options, touch the  button several times. If there is a red bar above or below a symbol, this means that the value being shown in large digits on the display refers to the function that this symbol represents.

Types of heating and functions

Use the function selector to set the types of heating and other functions.


To make sure you always use the right type of heating to cook your food, we have explained the differences and applications below.




| Type of heating | Temperature | Use |
|---|--|--|
|  3D 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. |
|  Gentle hot air | 125-275 °C | For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment. This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class. |
|  Reheating** | 80 - 180 °C | For gently reheating food or for crisping up pastries. |
|  Pizza setting | 30-275 °C | For cooking pizza and dishes that require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up. |
|  Defrost | 30-60 °C | For gently defrosting frozen food. |
|  Slow cook | 70-120 °C | For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. Heat is emitted evenly from above and below at low temperatures. |
|  Grill, large area | Grill settings: 1 = low 2 = medium 3 = high | For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area below the grill element becomes hot. |
|  Circulated air grilling* | 30-275 °C | For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food. |
|  Top/bottom heating* | 30-275 °C | For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from above and below. This heating function is used to determine the energy efficiency class in conventional mode. |
| * Steam assistance can be used with this type of heating from 80 °C (water tank must be filled beforehand) | | |
| ** Steam-assisted type of heating (water tank must be filled beforehand) | | |

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

Other functions

Your new oven has yet more functions; see below for a brief description of these.

| Function | Use |
|---|---|
|  Programmes | For many types of food, the appliance has preprogrammed setting values that you can use. → "Programmes" on page 30 |

| | | |
|--|--------------|---|
|  | Descaling | Descaling  your appliance keeps it working properly. → "Cleaning function" on page 23 |
|  | Remote start | Start and operate the appliance via the Home Connect app. → "Home Connect" on page 20 |

Temperature

Use the temperature selector to set the temperature in the cooking compartment. It can also be used to select the grill and cleaning settings, for example.

The settings appear in the display.

Notes

- The temperature can be set in 1-degree increments up to 100 °C, and in 5-degree increments thereafter.
- For grill setting 3, the appliance lowers the setting to grill setting 1 after approx. 20 minutes.

Temperature indicator

The line at the bottom of the display turns red from left to right as the cooking compartment heats up.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is as soon as the entire line has turned red.



Residual heat

When the appliance is switched off, the temperature indicator shows the residual heat in the cooking compartment. The lower the temperature drops, the shorter the line.

Notes

- The temperature indicator only shows the increasing temperature for heating functions for which a temperature is set. For grill settings, for example, the indicator shows a full line from the beginning.
- If the temperature in the cooking compartment is too high when the appliance is started, **h** will appear on the display for some heating functions. Switch off the appliance and allow it to cool down before switching it back on again.
- Due to thermal inertia, the actual temperature inside the cooking compartment may differ slightly from the temperature that is displayed.

Cooking compartment

Various functions in the cooking compartment make your appliance easier to use. For example, the cooking compartment is well lit and a cooling fan prevents the appliance from overheating.

Opening the appliance door

If you open the appliance door when the appliance is in operation, the appliance will continue to operate as before.

Interior lighting

With most heating functions and other functions, the interior lighting in the cooking compartment will remain lit while the oven is in operation. Once the oven has finished cooking the food, the lighting will go out.

By pressing the button for the interior lighting, you can switch on the lighting without heating the oven. This makes it easier to clean your appliance, for example.

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 operation, the cooling fan continues to run for a certain period afterwards.



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.

Control accessories

The accessories supplied may differ depending on the appliance model.

| | |
|--|--|
|  | 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. |
|  | Two universal pans, narrow style For smaller amounts, fish, meat, vegetables and small baked products. Slide the two trays (or only one) into the cooking compartment as shown in the image. Do not use the universal pans in conjunction with the clip-rails. |

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

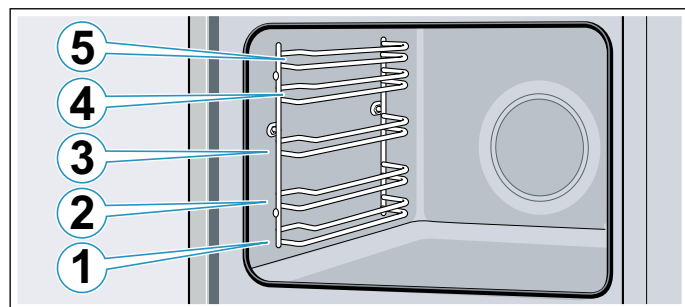
You can buy accessories from the after-sales service, from specialist retailers or online.

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.

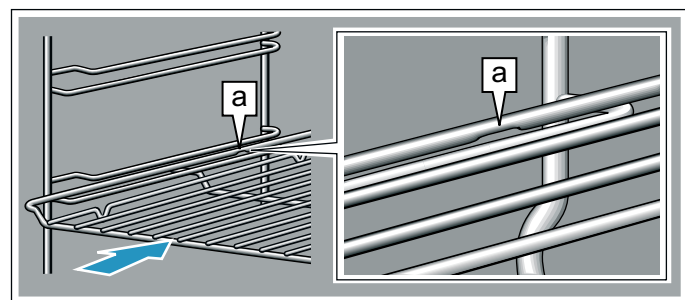
Notes

- 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.

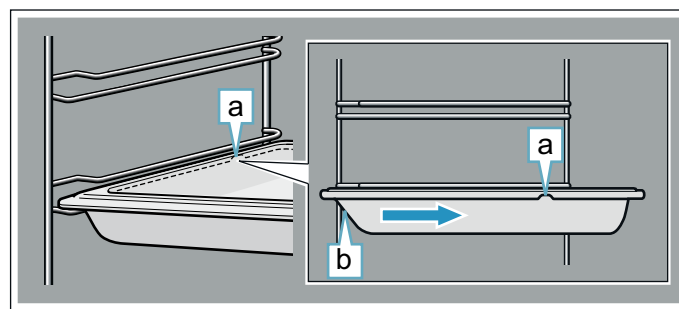
When inserting the wire rack, ensure that lug **a** is at the rear and is facing downwards. The open side must be facing the appliance door and the outer rail must be facing downwards.



When inserting baking trays, make sure that the recess **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

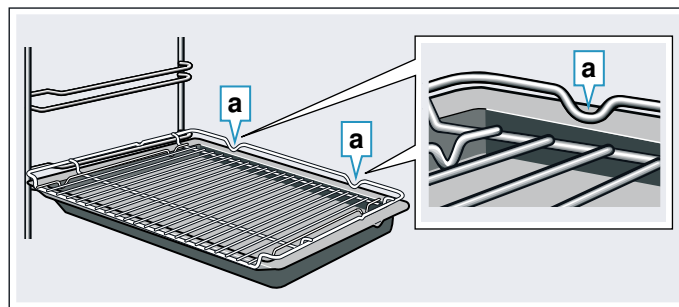


Combining accessories

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 29

Optional accessories

Wire rack

For cookware, cake tins and ovenproof dishes, and for roasts and grilled food.

Baking tray

For tray bakes and small baked items.

Universal pan

For moist cakes, baked items, frozen food and large roasts.

It can be used to catch dripping fat when you are grilling directly on the wire rack.

Wire insert

For meat, poultry and fish.

For inserting into the universal pan to catch dripping fat and meat juices.

Universal pan, non-stick

For moist cakes, baked items, frozen food and large roasts.

Allows baked items and roasts to be removed more easily from the universal pan.

Baking tray, non-stick

For tray bakes and small baked items.

Allows baked items to be removed more easily from the baking tray.

Two universal pans, narrow style

For moist cakes, baked items and frozen food.

Do not use the universal pans in conjunction with the clip-on pull-out rails or place them on the wire rack.

Professional pan

For preparing large quantities of food. Also ideal for moussaka, for example.

Professional pan with wire insert

For preparing large quantities of food.

Lid for the professional pan

The lid turns the professional pan into a professional roasting dish.

Pizza tray

For pizzas and large round cakes.

Grill tray

Use for grilling in place of the wire rack or as a splatter guard. Use in the universal pan only.

Baking stone

For home-made bread, bread rolls and pizzas that you wish to have a crispy base.

The baking stone must be preheated to the recommended temperature.

Glass roasting dish

For stews and bakes.

Glass pan

For bakes, vegetable dishes and baked items.

Clip-on rail

The pull-out rails can be used at any level. Rails can be fitted on any and all free levels.

Pull-out system, one level

Fitting pull-out rails at position 2 will allow you to pull accessories out further without them tipping.

Pull-out system, two levels

Fitting pull-out rails at positions 2 and 3 will allow you to pull accessories out further without them tipping.

Pull-out system, three levels

Fitting pull-out rails at positions 1, 2 and 3 will allow you to pull accessories out further without them tipping.



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.

Caution!

- Damage to the appliance caused by the water hardness being set incorrectly. The appliance cannot remind you to descale it at the right time. Ensure that the water hardness is set correctly.
- Using unsuitable liquids may damage the appliance. 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.

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 "very hard".
- If you use mineral water, you must only use non-carbonated mineral water.

Initial use

The time will appear on the display once the appliance is connected to the power supply. Set the current time.

Setting the time

Make sure that the function selector is set to the "Off" position.

The time starts at "12:00".

1. Use the **-** or **+** button to set the time.
2. Touch the **⏸** button to confirm.

The current time will be shown on the display.

Setting the water hardness

Set the water hardness in the basic settings. → "Basic settings" on page 18

| Setting | Water hardness range | | |
|------------------------|----------------------|--------------|--------------|
| | mmol/l | German (°dH) | French (°fH) |
| 110 = softened | - | - | - |
| 111 = soft | Up to 1.3 | Up to 7.3 | Up to 13 |
| 112 = medium | 1.3–2.5 | 7.3–14 | 13–25 |
| 113 = hard | 2.5–3.8 | 14–21.3 | 25–38 |
| 114 = very hard | Above 3.8 | Above 21.3 | Above 38 |



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.
3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
4. Fill the water tank. → *"Filling the water tank" on page 14*
5. Set the specified type of heating and temperature for steam-assisted heating. → *"Operating the appliance" on page 13* → *"Steam" on page 14*

| Steam-assisted heating | |
|------------------------|--|
| Type of heating | Hot air  with steam assistance  (high) |
| Temperature | 200 °C |
| Cooking time | 30 minutes |

6. After heating up the appliance with steam assistance, heat it without steam assistance.
7. Set the specified type of heating and temperature for heating without steam assistance.

| Heating without steam assistance | |
|----------------------------------|--|
| Type of heating | Top/bottom heating  |
| Temperature | 240 °C |
| Cooking time | 30 minutes |

8. Keep the kitchen ventilated while the appliance is heating.
9. Switch off the appliance after the specified cooking time.
10. Wait until the cooking compartment has cooled down.
11. Clean the smooth surfaces with soapy water and a dish cloth.
12. Empty the water tank and dry the cooking compartment. → *"After every steam operation" on page 15*

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 apply settings on your appliance.

Switching the appliance on and off

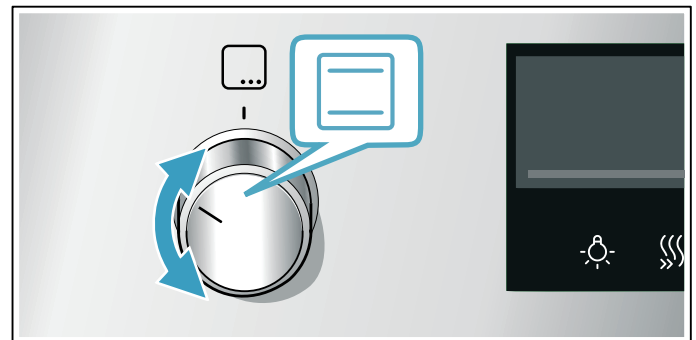
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

Setting the heating function and temperature

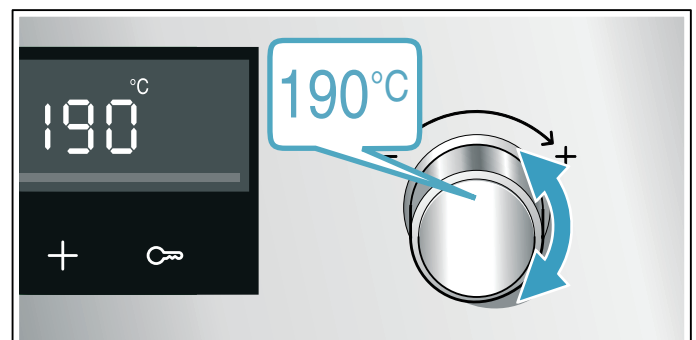
The function selector and temperature selector make it very easy to apply the settings you require to your appliance. To find out which heating function is best for which type of food, please refer to the beginning of the instruction manual. → *"Getting to know your appliance" on page 8*

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

1. Use the function selector to set the heating function.



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



The appliance will start heating after a few seconds.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Note: You can set both a cooking time and an end time on the appliance. → *"Time-setting options" on page 16*

Changing



The heating function and temperature can be changed at any time using the relevant selector.

If you change the heating function, the temperature will be changed to the corresponding default value.

Rapid heating


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


Suitable heating functions include:


-  3D hot air
-  Top/bottom heating

Only use Rapid heating when a temperature of over 100 °C has been selected.

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

1. Set the heating function and temperature.
2. Touch the  button.

The » symbol will appear on the display. The oven will start heating after a few seconds.

Once Rapid heating is complete, an audible signal will sound and the » symbol will go out. Place your food in the cooking compartment.



Steam

Cook food with steam assistance.

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 scalding!

The water tank may heat up while the appliance is in operation. Allow the water tank to cool down before emptying it.

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 glossy surface
- Is succulent and tender on the inside
- Only undergoes a minimal reduction in volume

Use the settings in the tables. → "Tested for you in our cooking studio" on page 33 → "Programmes" on page 30

Steam intensity




Different intensity levels are available for steam-assisted cooking:

- low = 


- high = 

Suitable types of heating

You can switch on steam assistance for these types of heating:


- 3D hot air 
- Top/bottom heating 
- Circulated air grilling 

Starting

1. Fill the water tank.
2. Set the type of heating and temperature.
Note: When you cook with steam, the appliance can be set to between 80 and 240 °C.
3. Touch the  button to switch on the steam intensity you require.

The appliance starts.

Cancelling steam addition


To stop the injection of steam before the programme has ended, touch the  button repeatedly until the steam intensity is deactivated.

Note: The appliance continues to operate but without injecting steam into the cooking compartment.


Finishing

To switch off the appliance, turn the function selector to the "Off" position. → "After every steam operation" on page 15

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 assistance is switched on automatically.

Starting

1. Wait until the cooking compartment has cooled down.
 2. Fill the water tank.
 3. Use the function selector to select "Reheating" .
 4. Use the temperature selector to set the temperature.
- The appliance starts.

Finishing

To switch off the appliance, turn the function selector to the "Off" position. → "After every steam operation" on page 15

Filling the water tank

Make that you have set the correct water hardness range. → "Basic settings" on page 18

Warning – Risk of injury and risk of fire!

Only fill the water tank with water or with the descaling solution that is recommended by us. Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank. Due to hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment

(explosion). The appliance door may spring open. Hot steam and jets of flame may escape.

⚠ Warning – Risk of burns!

The water tank may heat up while the appliance is in operation. Wait until the water tank has cooled down after the previous appliance operation. Remove the water tank from the water tank recess.

Caution!

The appliance may become damaged due to the use of unsuitable liquids.

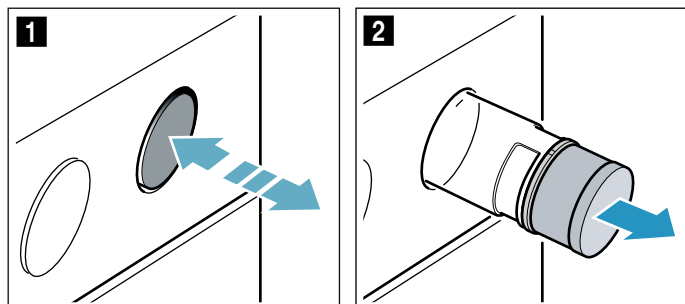
Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or uncarbonated mineral water.

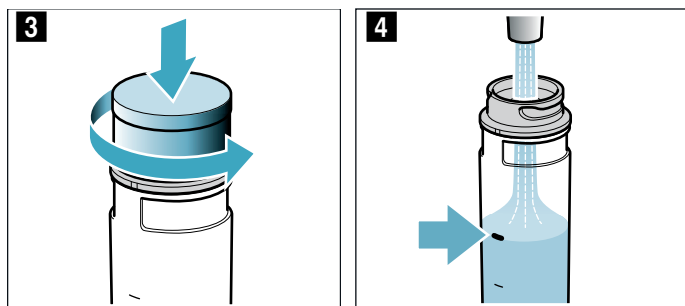
Notes

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

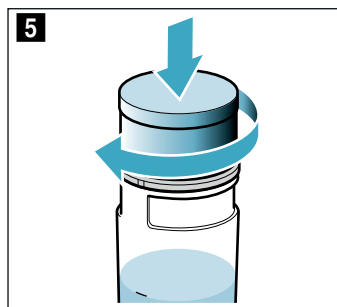
1. Press on the water tank (Fig. 1).
2. Pull out the water tank (Fig. 2).



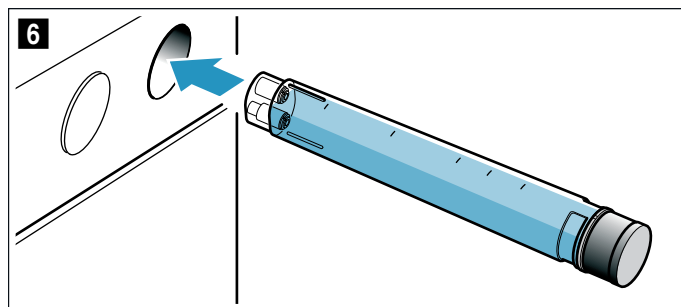
3. Press the lid of the water tank down and unscrew it (Fig. 3).
4. Fill with water (Fig. 4).



5. Screw the lid of the water tank closed (Fig. 5).



6. Place the water tank back in the opening and press it down until it clicks into place (Fig. 6).



Refilling the water tank

If the water tank is empty, an audible signal sounds and the "Fill water tank" symbol appears on the display. → "Getting to know your appliance" on page 8

1. Remove and refill the water tank.
2. Insert the full water tank.

Note: If you do not refill the water tank, operation continues without steam-assisted cooking.

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.

⚠ Warning – Risk of scalding!

The water tank may heat up while the appliance is in operation. Allow the water tank to cool down before emptying it.

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. Dry the cooking compartment.

Note: Remove limescale marks with a cloth soaked in vinegar, then rinse with clean water and dry with a soft cloth.

Emptying the water tank

Caution!

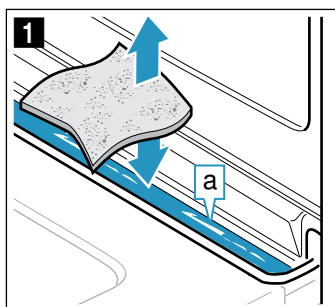
- Do not dry the water tank in the hot cooking compartment. This will damage the water tank.
- Do not clean the water tank in the dishwasher. This will damage the water tank.

1. Press on the water tank.

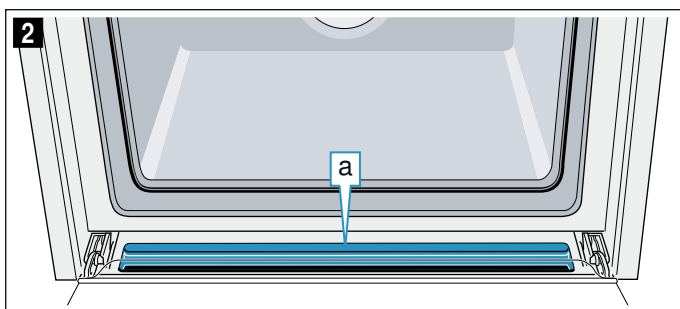
2. Pull out the water tank.
3. Unscrew the lid on the water tank.
4. Empty the water tank, clean it with detergent and then rinse it thoroughly with clean water.
5. Dry all parts with a soft cloth.
6. Rub the seal on the lid until dry.
7. Leave the water tank to dry with the lid off.
8. Place the lid on the water tank and screw it on.
9. Put the water tank in.

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**).



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.

Time-setting options

Your appliance has different time-setting options.

| Time-setting option | Use |
|---------------------|---|
| Cooking time | Once the set cooking time has elapsed, the appliance will automatically stop heating. |
| End time | Enter a cooking time and the required end time. The appliance will start up automatically so that it finishes cooking at the required time. |
| Timer | The timer functions like an egg timer. It runs independently of the appliance when it is heating and of other time-setting options and does not affect the appliance. |
| Time | When no other function is running in the foreground, the appliance will show you the time of day on the display. |

Before you can call up the cooking time using the button, you will need to set a heating function. Once you have set a cooking time, the end time can be called up. The timer can be set at any time.

An audible signal will sound once the cooking time or timer duration has elapsed. You can cancel the audible signal early by touching the button.

Note: You can change how long the audible signal sounds for in the basic settings. → "Basic settings" on page 18

Setting the cooking time

You can set the cooking time for your food on the appliance. This prevents the food from accidentally being cooked for too long, and means that you do not have to stop what you are doing to switch off the oven.

The maximum time that can be set is 23 hours and 59 minutes. The cooking time can be set in 1-minute increments up to one hour, and then in 5-minute increments.

The cooking time will start at a different default value depending on which button you touch first: 10 minutes if you touch the button and 30 minutes if you touch the button.

Example in the picture: Cooking time of 45 minutes.

1. Set the type of heating and temperature or setting.
2. Touch the button twice.
The cooking time will be highlighted on the display.



3. Use the **−** or **+** button to set the cooking time.



The appliance will start heating after a few seconds. The remaining time will count down on the display.

The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the **+** button to set a new cooking time.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Changing and cancelling

You can use the **−** or **+** button to change the cooking time at any time. After a few seconds, the change will be applied.

To cancel, use the **−** button to reset the cooking time all the way to zero. The appliance will continue heating without a cooking time.

Checking time-setting options

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.

To check the values for the different time-setting options, touch the **⌚** button repeatedly until the required symbol is indicated.

Setting the end time

You can delay the time at which cooking is due to finish. You can, for example, put your food in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

Notes

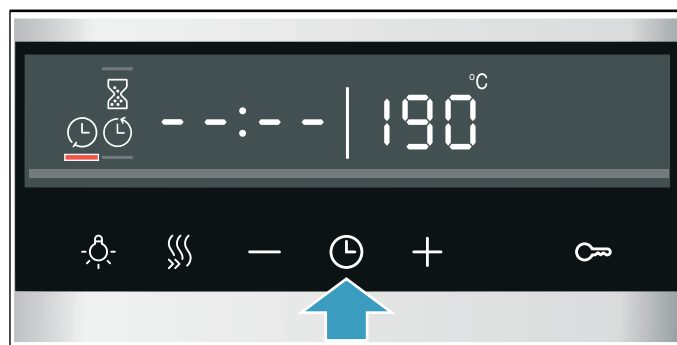
- Make sure that food is not left in the cooking compartment for too long as it may spoil.
- Do not adjust the end time once the appliance is already in operation. Otherwise the cooking result may no longer be satisfactory.

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

Example in the picture: The time is 10.30 a.m., a cooking time of 45 minutes has been set and you want the food to be ready at 12.30 p.m.

1. Set the type of heating and temperature or setting.
2. Touch the **⌚** button twice and use the **−** or **+** button to set the cooking time.
3. Touch the **⌚** button again.

The end time **⌚** will be highlighted on the display.



4. Use the **+** or **−** button to delay the end time.



The appliance will apply the settings after a few seconds. The end time will be shown on the display. Once the appliance starts, the time will begin counting down.

The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the **+** button to set a new cooking time.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Changing and cancelling

You can use the **−** or **+** button to change the end time. After a few seconds, the change will be applied. The end time cannot be changed once the cooking time has already started to count down. Otherwise the cooking result would no longer be satisfactory.

To cancel, use the **−** button to set the end time all the way back to the current time plus the cooking time. The appliance will start to heat and the cooking time will start to count down.

Checking time-setting options

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.



To check the values for the different time-setting options, touch the **⌚** button repeatedly until the required symbol is indicated.

Setting the timer

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

The maximum time that can be set is 23 hours and 59 minutes. Up to 10 minutes, the timer duration can be set in 30-second increments. Above 10 minutes, the time increments become longer the higher the value.

The timer duration will start at a different default value, depending on which button you touch first: 5 minutes if you touch the **−** button and 10 minutes if you touch the **+** button.

1. Touch the  button until the timer symbol  is underlined.
2. Use the **−** or **+** button to set the timer duration. After a few seconds, the timer duration will start to count down.

Tip: If the set timer duration is the duration for which you wish to cook your food, use the cooking time. The appliance will then switch off automatically when it has finished cooking.

The timer duration has elapsed

An audible signal will sound. The timer duration will be zero on the display.

Touch any button to switch off the timer.


Changing and cancelling

You can use the **−** or **+** button to change the timer duration at any time. After a few seconds, the change will be applied.

To cancel, use the **−** button to reset the timer duration all the way to zero. The timer is now switched off.

Checking time-setting options


If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.

To check the values for the different time-setting options, touch the  button repeatedly until the required symbol is indicated.

Setting the time

Once the appliance has been connected to the mains or following a power failure, the clock will flash on the display. Set the time.


The function selector must be set to the "Off" position.

1. Use the **−** or **+** button to set the time. The time will stop flashing.
2. Confirm by pressing the  button. The appliance will apply the time you have set.

Note: You can go to the basic settings to specify whether or not the time should be shown on the display. → *"Basic settings" on page 18*

Changing the time

You can change the time again when you need to, e.g. from summer to winter time.

To do this, when the appliance is switched off, touch the  button until the symbol for the time is underlined, and use the **−** or **+** button to change the time.

Childproof lock

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

Notes


- You can go to the basic settings to specify whether you want the option to set the childproof lock. → *"Basic settings" on page 18*
- If a hob is connected, it will not be affected by the childproof lock on the oven.


Activating and deactivating

To activate the childproof lock, the function selector must be set to the "Off" position.

Press and hold the  button for approx. 4 seconds.

The symbol for this function will appear on the display. The childproof lock is now activated.

Note: If a timer duration  has been set, this will continue to count down. While the childproof lock is active, the timer duration cannot be changed.












To deactivate the childproof lock, press and hold the  button again for approx. 4 seconds until the symbol goes out on the display.

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.

List of basic settings

Depending on the features of your appliance, not all basic settings will be available.

| Basic setting | Options |
|---|--|
|  Audible signal duration upon completion of a cooking time or timer duration |  = approx. 10 seconds  = approx. 30 seconds*  = approx. 2 minutes |
|  Amount of time until a setting is applied |  = approx. 3 seconds*  = approx. 6 seconds  = approx. 10 seconds |
|  Button tone that sounds when a button is touched |  = off  = on* |

| | | |
|------------|---|--|
| c04 | Brightness of the display illumination | 1 = dark 2 = medium* 3 = bright |
| c05 | Display time of day | 0 = hide the time 1 = display the time* |
| c06 | Enable childproof lock activation? | 0 = no 1 = yes* 2 = yes, with locked door** |
| c07 | Interior lighting on when appliance in operation? | 0 = no 1 = yes* |
| c08 | Cooling fan run-on time | 1 = short 2 = medium* 3 = long 4 = extra long |
| c09 | Telescopic rails retrofitted?** | 0 = no* (for rails and single pull-out system) 1 = yes (for double and triple pull-out systems) |
| c10 | Sabbath mode available? | 0 = no* 1 = yes |
| c11 | Water hardness** | 0 = softened 1 = soft (up to 1.3 mmol/l) 2 = medium (1.3 - 2.5 mmol/l) 3 = hard (2.5 - 3.8 mmol/l) 4 = very hard* (above 3.8 mmol/l) |
| c12 | Reset all values to factory settings? | 0 = no* 1 = yes |

* Factory setting (factory settings may vary depending on the appliance model)

** Not available for all appliance types.

Note: If your appliance is equipped with the Home Connect function, you will find the Home Connect settings at the end of the basic settings for your appliance. → *Page 20*
The Home Connect settings begin with **HC**.

Changing the basic settings

The function selector must be set to the "Off" position.

1. Press and hold the button for approximately 4 seconds.
The first basic setting will appear on the display, e.g. **c011**.
2. Turn the temperature selector to change the setting as required.
3. Use the **+** button to navigate to the next basic setting.
4. Using the **-** or **+** button, continue going through all the basic settings as described above, changing the settings if necessary using the temperature selector.
5. When you have finished, press and hold the button again for approximately 4 seconds to confirm the settings.

All basic settings have now been applied.

You can change the basic settings again at any time.

Note: Your changes to the basic settings will be retained even after a power failure.



Sabbath mode

Sabbath mode lets you set a cooking time of over 70 hours. This enables you to keep dishes in the cooking compartment warm without having to switch the appliance on or off.

Starting Sabbath mode

Before you can use Sabbath mode, you will need to activate it in the basic settings. → *"Basic settings" on page 18*

The appliance heats up with top/bottom heating. You can set a temperature between 85 °C and 140 °C. The cooking time can be adjusted to the nearest half hour between 24 and 72 hours.

1. Set the function selector to the programme.
Sabb appears on the display.
2. Use the temperature selector to set the temperature.
3. Touch the button twice.
The cooking time will be highlighted on the display.
4. Use the **+** or **-** button to set the cooking time.

Note: The end time cannot be delayed.

The appliance will start heating after a few seconds. The remaining time will count down on the display.

When the cooking time for Sabbath mode has ended, an audible signal will sound. The appliance will stop heating. The time on the display will be zero.

Switch the appliance off by turning the function selector to the "Off" position.

Changing and cancelling

The settings cannot be changed once the appliance has started.

If you would like to cancel Sabbath mode, switch the appliance off by turning the function selector to the "Off" position.

Home Connect

This appliance is Wi-Fi-capable and can be remotely controlled using a mobile device.

If the appliance is not connected to the home network, the appliance functions in the same way as an oven with no network connection and can still be operated via the display.

The availability of the Home Connect function depends on the availability of Home Connect services in your country. Home Connect services are not available in every country. You can find more information on this at www.home-connect.com.

Notes

- Ensure that you follow the safety instructions in this instruction manual and that you comply with these even when you are away from home and are operating the appliance via the Home Connect app. You must also follow the instructions in the Home Connect app. → "Important safety information" on page 5
- Operating the appliance directly from the appliance always has priority. During this time, it is not possible to operate the appliance using the Home Connect app.

Setting up

To set up Home Connect for your appliance, you require the following:

- Your appliance that is connected to the power supply and switched on,
- A smartphone or tablet with a current version of the iOS or Android operating system,
- And your appliance within range of your home network's Wi-Fi signal.

1. Download the Home Connect app.



2. Open the Home Connect app and scan the QR code.



3. Follow the instructions in the Home Connect app.

Remote Start

To start and operate your appliance via the Home Connect app, you must activate remote start. If remote start is not activated, you can only view the operating statuses in the Home Connect app and configure your appliance's settings.

Warning – Risk of fire!

Combustible objects that are left in the cooking compartment may catch fire. Never store combustible objects in the cooking compartment.

Manual remote start

You can operate and start your appliance remotely. However, you must activate the remote start before each operation.

Note: If you open the appliance door 15 minutes after remote start activation or the end of operation, remote start is automatically deactivated.

Continuous remote start

You can always operate and start your appliance remotely.










Activating remote start

Turn the function selector to .

Home Connect settings

You can adjust Home Connect to suit your requirements at any time.

Note: You will find the Home Connect settings in your appliance's basic settings. Which settings the display shows will depend on whether Home Connect has been set up and whether the appliance is connected to your home network.








| Setting | | Selection/display |
|---------|------------------------------------|--|
| HCO1 | Network connection |  = Not connected* |
| | |  = Connect automatically |
| | |  = Connect manually |
| | |  = Connected* |
| HCO2 | Pairing (connecting to the app) |  = Ready |
| | |  = Connect appliance |
| | |  = Appliance is connected* |
| HCO3 | Wi-Fi |  = Switch off |
| | |  = Switch on |
| | | If Wi-Fi has been activated, you can use the Home Connect functions. In networked standby mode, the appliance requires max. 2 W. |

* Display value (not adjustable)

** Factory setting

*** If a software update is available.

**** If the after-sales service has access.

| Setting | | Selection/display |
|-----------------|--------------------------|---|
| HCB4 | Remote control behaviour | <p> = Monitoring You can display the operating statuses of your appliance in the Home Connect app.</p> <p> = Manual remote start** You can operate and start your appliance remotely. However, you must activate the remote start before each operation.</p> <p> = Continuous remote start You can always operate and start your appliance remotely.</p> |
| HCB5*** | Software update | <p> = Update available*</p> <p> = Start an available update</p> |
| HCB6**** | Allow remote diagnostics | <p> = No**</p> <p> = Yes</p> |

* Display value (not adjustable)

** Factory setting

*** If a software update is available.

**** If the after-sales service has access.

Remote diagnostics

Customer Service can use Remote Diagnostics to access your appliance if you contact them, have your appliance connected to the Home Connect server and if Remote Diagnostics is available in the country in which you are using the appliance.

Note: For further information and details about the availability of Remote Diagnostics in your country, please visit the service/support section of your local website: www.home-connect.com

About data protection

When your appliance is connected for the first time to a WLAN network, which is connected to the Internet, your appliance transmits the following categories of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed WiFi communication module).
- Security certificate of the WiFi communication module (to ensure a secure IT connection).
- The current software and hardware version of your domestic appliance.
- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use these Home Connect functions for the first time.

Note: Ensure that the Home Connect functions can be used only in conjunction with the Home Connect app. Information on data protection can be accessed in the Home Connect app.

Declaration of Conformity

Robert Bosch Hausgeräte GmbH hereby declares that the appliance which features Home Connect is in accordance with the basic requirements and the other relevant provisions of the directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at www.bosch-home.com/de on the product page for appliance in the additional documents.



2.4 GHz band: max. 100 mW

5 GHz band: max. 100 mW

| | | | | | | | | |
|---|----|----|----|----|----|----|----|----|
| | BE | BG | CZ | DK | DE | EE | IE | EL |
|  | ES | FR | HR | IT | CY | LV | LT | LU |
| | HU | MT | NL | AT | PL | PT | RO | SI |
| | SK | FI | SE | UK | NO | CH | TR | |

5 GHz Wi-Fi: for indoor use only

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: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad. |
| Door handle | Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed. |
| Appliance interior | |
| Enamel surfaces and self-cleaning surfaces | Observe the instructions for the surfaces of the cooking compartment that follow the table. |
| Glass cover for the interior lighting | Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner. |
| Door seal Do not remove. | Hot soapy water: Clean with a dish cloth. Do not scour. |
| Door cover | made from stainless steel: Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products. made from plastic: Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper. Remove the door cover for cleaning. |

| | |
|-----------------|--|
| Rails | Hot soapy water: Soak and clean with a dish cloth or brush. |
| Pull-out system | Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not clean in the dishwasher. |
| Accessories | Hot soapy water: Soak and clean using a dishcloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad. Enamelled accessories are dishwasher-safe. |
| Water tank | Hot soapy water: Clean with a dish cloth and rinse thoroughly to remove residual detergent. Then dry with a soft cloth. Leave the water tank to dry with the lid open. Rub the seal on the lid until dry. Do not clean in the dishwasher. |

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.

Surfaces in the cooking compartment

The back wall in the cooking compartment is self-cleaning. You can tell this from the rough surface.

The base, ceiling and side panel are enamelled and have smooth surfaces.

Cleaning enamel surfaces

Clean the smooth enamel surfaces with a dish cloth and hot soapy water or a vinegar solution. Then dry them with a soft cloth.

Soften baked-on food remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt.

Caution!

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.

Leave the cooking compartment open to dry after cleaning it.

Note: Food residues can cause white deposits to form. These are harmless and do not affect how the appliance works. You can remove these residues using lemon juice if required.

Cleaning self-cleaning surfaces

The self-cleaning surfaces are coated with a porous, matte ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the appliance is in operation.

If the self-cleaning surfaces no longer clean themselves sufficiently and dark stains appear, they can be cleaned using targeted heating.

Making settings

Remove the rails, pull-out shelves, accessories and ovenware from the cooking compartment beforehand. Thoroughly clean the smooth enamel surfaces in the cooking compartment, the inside of the appliance door and the glass cover on the interior lighting.

1. Set the 4D hot air type of heating.
2. Set the maximum temperature.
3. Start the mode and leave it to run for at least one hour.

The ceramic coating is regenerated.

When the cooking compartment has cooled down, remove the brown or white residue with water and a soft sponge.

Note: During operation, reddish spots form on the surfaces. This is not rust, but residues from food. These spots are not harmful and do not restrict the cleaning ability of the self-cleaning surfaces.

Caution!

Do not use oven cleaner on the self-cleaning surfaces. This will damage the surfaces. If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth. Do not rub the surface and do not use abrasive cleaning aids.

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 "Descaling" operating mode. You can use the "Descaling" operating mode to remove limescale from the evaporator.

Descaling

To ensure that your appliance continues to operate correctly, it must be descaled regularly.

The frequency with which the appliance must be descaled depends on the hardness of the water used. The  symbol appears on the display if the appliance needs to be descaled.

There are four steps in the descaling programme. For hygiene reasons, the descaling programme must be run through completely before the appliance is ready for operation again. Descaling takes around 90–110 minutes in total:

- First step (1_4): Descal (approx. 65 minutes), then empty and refill the water tank
- Second step (2_4): Rinse (approx. 9 minutes), then empty and refill the water tank
- Third step (3_4): Rinse (approx. 9 minutes), then empty and refill the water tank
- Fourth step (4_4): Rinse (approx. 9 minutes), then empty and dry the water tank



Start descaling

Caution!

- Risk of damage to the appliance: Only use the liquid descaler recommended by us for the descaling programme. The length of time for which the descaler is left to work is based on this product. Using 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 may damage the surfaces. If this does happen, remove the descaling solution immediately with water.

Note: Do not pour more than 150 ml of liquid into the water tank throughout the descaling process.

First step (1_4)

1. Mix 100 ml water with 50 ml liquid descaler to make a descaling solution.
2. Pour the descaling solution into the water tank and insert the water tank.
3. Use the function selector to set descaling . The  symbol appears on the display.
4. Turn the temperature selector. "0h" appears on the display. Descaling starts after a few seconds.
5. After operation of the descaling programme "2_4" appears on the display. Remove the water tank and clean thoroughly with water.

Second step (2_4)

1. Fill the water tank with 150 ml water and insert it.
2. After operation of the rinse cycle, "3_4" appears on the display. Remove the water tank and clean thoroughly with water.

Third step (3_4)

1. Fill the water tank with 150 ml water and insert it.
2. After operation of the rinse cycle, "4_4" appears on the display. Remove the water tank and clean thoroughly with water.

Fourth step (4_4)

1. Fill the water tank with 150 ml water and insert it.
2. After operation of the rinse cycle, "3_4" appears on the display. Remove the water tank and clean thoroughly with water.

After descaling

1. Dry the water tank.
2. Reinsert the water tank.

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

Descaling programme interrupted

If descaling is interrupted (for example, due to a power failure or because the appliance is switched off), the descaling symbol appears on the display after the appliance is switched back on. You will be prompted to rinse three times. The appliance cannot be used for other operations until the third rinse cycle comes to an end. If you set another operation, "C in" (Cleaning) appears on the display. Repeat the interrupted descaling programme after rinsing.

1. Empty the water tank and clean thoroughly with water.
2. Insert the empty water tank.
3. Use the function selector to set descaling.
4. Turn the temperature selector.
"C in" appears on the display. After a few seconds, the remaining liquid pumped back.
5. Empty the water tank and clean thoroughly with water.
6. To rinse the steam system, run the three rinse cycles in the descaling programme.
7. Restart descaling.

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.

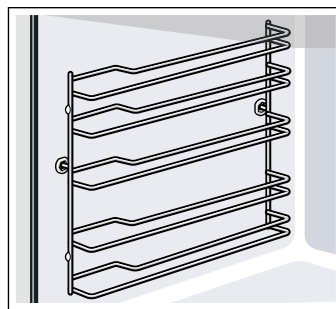
Detaching and refitting the rails



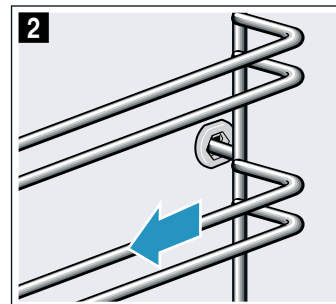
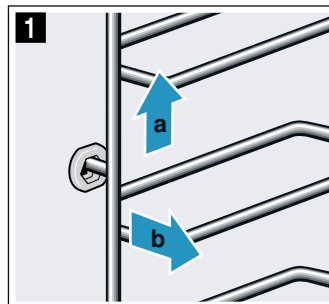
Warning – Risk of burns!

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**).



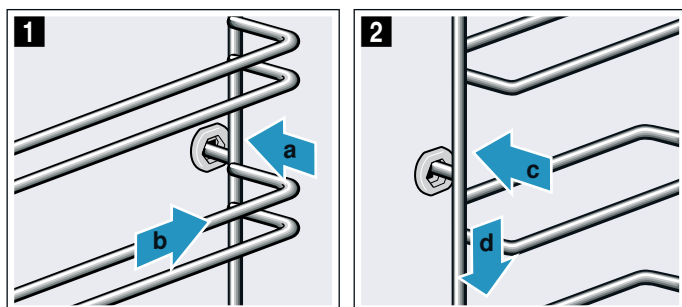
Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

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**).

- 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

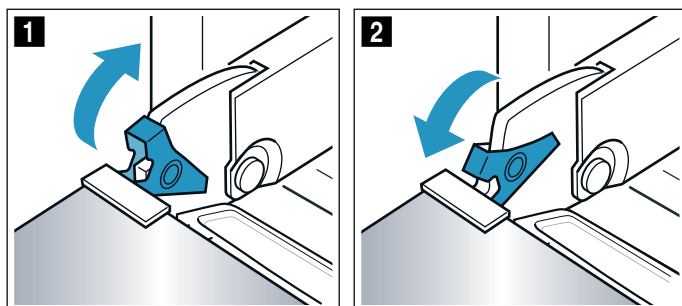
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to clean the appliance door.

Detaching and refitting the appliance door

For cleaning purposes or 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 (fig. **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 (fig. **2**), the hinges are locked. They cannot snap shut.

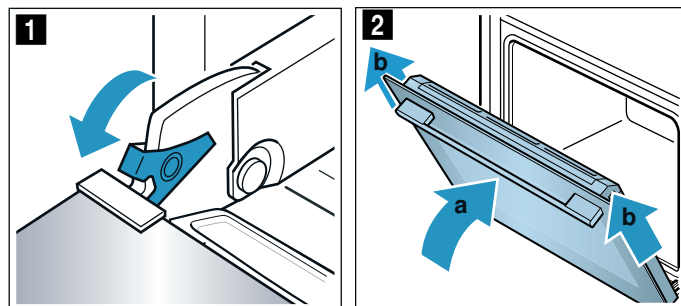


Warning Risk of injury!

- 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.

Detaching the appliance door

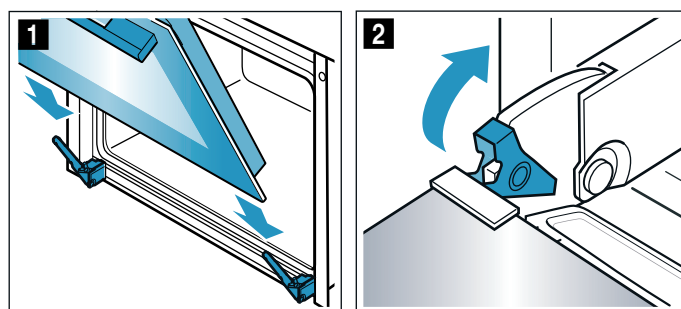
- Open the appliance door fully.
- Open the two locking levers on the left and right (fig. **1**).
- Close the appliance door fully **a**. Take hold of the appliance door with both hands, one on the left and one on the right **b**, and pull it up and out (fig. **2**).



Refitting the appliance door

Follow the instructions in the reverse order to refit the appliance door.

- When fitting the appliance door, ensure that both hinges are inserted straight into the opening (fig. **1**). Slide the appliance door down as far as it will go.
- Open the appliance door fully. Close the two locking levers (fig. **2**).



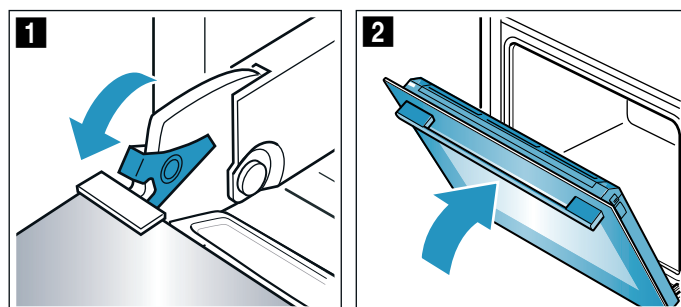
- Close the cooking compartment door.

Removing and installing the door panels

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

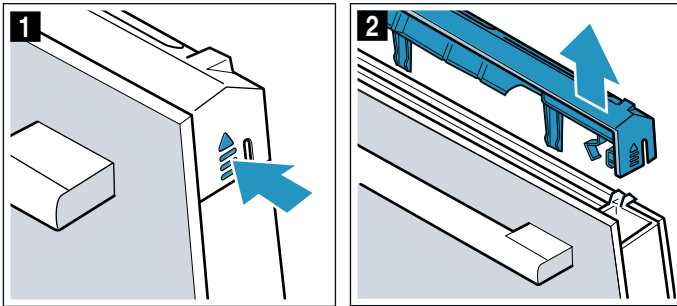
Locking the appliance door

- Open the appliance door fully.
- Open the two locking levers on the left and right (fig. **1**).
- Close the appliance door as far as it goes (fig. **2**).

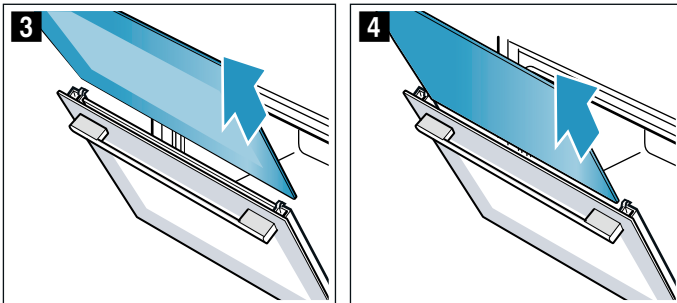


Removing panels

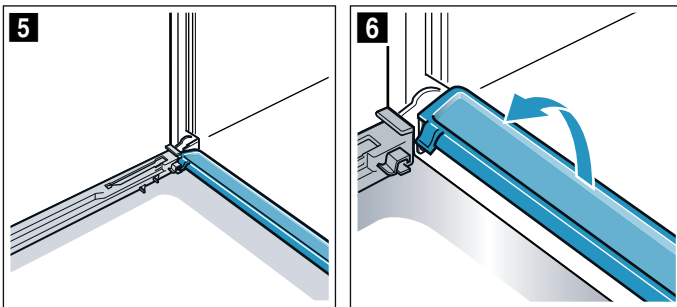
1. Open the appliance door slightly.
2. Press the left- and right-hand sides of the cover (fig. °1).
3. Remove the cover (fig. 2).



4. Lift out the outer panel (fig. 3) and set it down carefully on a flat surface.
5. Lift out the inner panel (fig. 4) and set it down carefully on a flat surface.



6. If necessary, you can remove the condensate trough for cleaning. To do this, open the appliance door fully (fig. 5).
7. Tilt the condensate trough up and remove it (fig. 6).



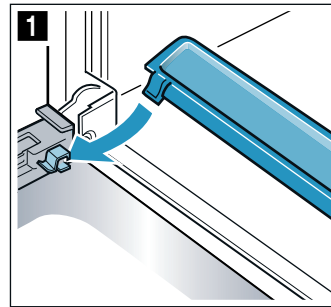
Clean the panels with glass cleaner and a soft cloth. Wipe the condensate trough with a cloth and some hot soapy water.

Warning **Risk of injury!**

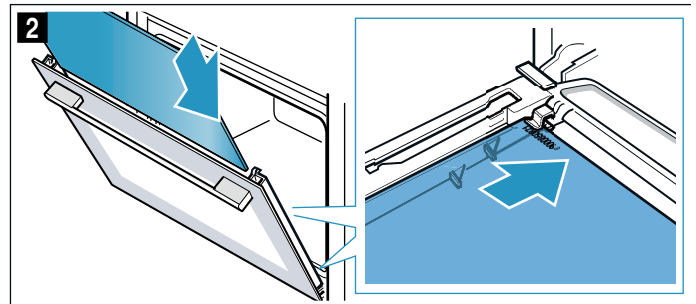
- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
- Components inside the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

Fitting panels

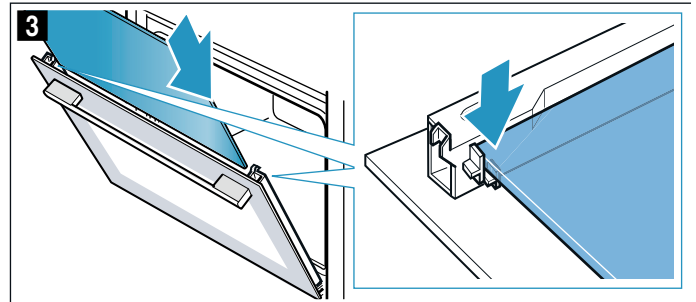
1. Open the appliance door fully and refit the condensate trough. To do this, insert the trough from above and rotate it at the bottom (fig. 1).



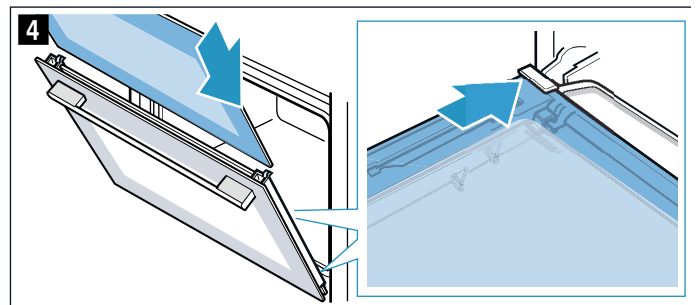
2. Slide each inner panel back in and make sure that it is sitting correctly at the bottom in the retainer (fig. 2).



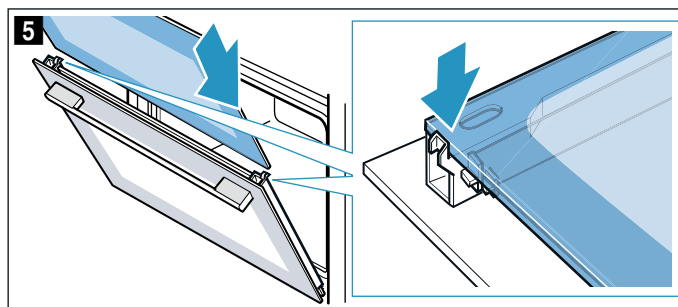
3. Push the inner panel in at the top (fig. 3).



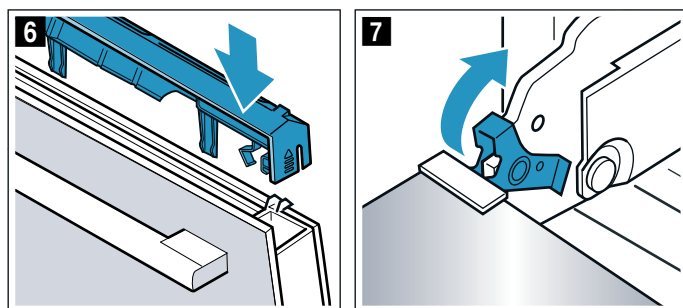
4. Slide the outer panel back in and make sure that it is sitting correctly at the bottom in the retainer (fig. 4).



5. Push the outer panel in at the top (fig. 5).



6. Put the cover back in place and press on it until you hear it click into place (fig. 6).
 7. Open the appliance door again fully.
 8. Close the two locking levers on the left and right (fig. 7)



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 with the appliance yourself.

If a dish does not turn out exactly as you wanted, you can find useful cooking tips and instructions at the end of this instruction manual. → "Tested for you in our cooking studio" on page 33

| Fault | Possible cause | Notes/remedy |
|---|---|--|
| The appliance is not working. | Defective circuit breaker. | Check the circuit breaker in the fuse box. |
| | Power failure | Check whether the kitchen light or other kitchen appliances are working. |
| Steam-assisted operation does not start. | Water tank is empty. | Fill the water tank. |
| | Descaling locks operations with steam. | Carry out descaling. |
| | Defective steam system. | Call after-sales service. |
| 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 |
| Steam escapes from the ventilation slots during cooking | Normal procedure | Not possible |
| The "fill water tank" symbol lights up continuously | No water in the water tank. | Fill the water tank. |
| | The water tank has not been put in fully. | Put the water tank in fully. |
| | The sensor is defective. | Call after-sales service. |
| | The water tank is leaking. | Order a new water tank. |
| The time is flashing on the display. | Power failure. | Reset the time. |

| | | |
|---|---|---|
| The settings on the appliance cannot be configured. A key symbol has lit up on the display or SAFE . | The childproof lock is activated. | Deactivate the childproof lock by pressing and holding the button with the key symbol for approx. 4 seconds. |
| After an operating mode is switched on, h is flashing on the display. | The appliance has not cooled down sufficiently. | Switch off the appliance, allow it to cool down and switch on the operating mode again. |
| The "descale" symbol appears in the display. → "Getting to know your appliance" on page 8 | Build-up of limescale in appliance. | Run the descaling programme in full. → "Cleaning function" on page 23 |
| E in appears in the display. | The power supply has been disconnected or the appliance has been switched off during the descaling process. | Run "Descaling interrupted" in full. → "Cleaning function" on page 23 |
| E5 1-22 appears in the display. | There is too much water in the steam system. The water cannot be pumped back into the water tank. | Empty the water tank then insert it. Touch the ⏻ button. Reset the time. Switch off the appliance and switch it back on again. Run "Descaling interrupted" in full. → "Cleaning function" on page 23 |
| The appliance is not heating. The colon is flashing on the display. On some appliances, a d will also appear on the display. | Demo mode is activated. | Briefly disconnect the appliance from the mains (switch off the circuit breaker in the fuse box) and then deactivate demo mode within approx. 5 minutes by changing the basic setting c 13 or c 6 to 0 . → "Basic settings" on page 18 |
| Home Connect does not work correctly. | | Go to www.home-connect.com |

Error messages on the display

If an error message with "**E**" appears on the display, e.g. **E05-32**, touch the **⏻** button. This will reset the error message. Reset the time, if necessary.

If the fault was a one-off, you can continue to use your appliance as normal. If the error message appears again, call our after-sales service and quote the exact error message and the E no. of your appliance.

→ "Customer service" on page 29

Maximum operating time

If you do not change the settings on your appliance for several hours, the appliance will stop heating automatically. This prevents unintentional continuous operation.

When the maximum operating time is reached depends on the various different settings that have been configured on the appliance.

Maximum operating time reached

F8 appears on the display.

Turn the function selector to the "Off" position. You can configure new settings if required.

Tip: To prevent the appliance from switching off when you do not want it to, e.g. with an extremely long cooking time, you should always set a cooking time. The appliance will heat up until the set cooking time has elapsed.

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.

Programmes

You can prepare food very easily using the various programmes. Simply select a programme and the appliance will apply the optimal settings for you.

To achieve good results, the cooking compartment must not be too hot. Allow the cooking compartment to cool before starting the programme.

Cookware

Follow the instructions provided by the cookware manufacturer.

Suitable cookware:

Use cookware that is heat-resistant up to 300 °C.

Glass or glass ceramic cookware is best. The grill can heat through the glass lid and the roast will become nice and crispy on the outside.

Roasting dishes made from stainless steel are not ideal. Their shiny surface reflects a high proportion of the radiated heat. The food will brown less readily and the meat will be less well done. If you are using a stainless steel roasting dish, remove the lid once the programme has come to an end. Grill the meat at grill setting 3 for an additional 8 to 10 minutes.

The food will brown more quickly from below if you use a roasting dish made of enamelled steel, cast iron or die-cast aluminium. Add a little more liquid.

Tip: If the gravy is too light or too dark, add less or more liquid next time.

Unsuitable cookware:

Cookware made of bright, shiny aluminium, unglazed clay or plastic, and cookware with plastic handles, is not suitable.

Size of the cookware:

The roast should cover around two thirds of the cookware base. This will ensure that you get good meat juices.

The distance between the meat and the lid should be at least 3 cm. The meat may expand as it roasts.

Preparing food

Use frozen products straight from the freezer. For meat dishes, use fresh food, ideally at fridge temperature.

Tip: Very lean meat will remain more succulent if it is covered with rashers of bacon.

Weigh your food. You need the weight in order to set the programme. Always round up to the nearest weight.

Place the cookware onto the wire rack. Always place the ovenware into the cooking compartment without preheating it.

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 14

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.

Programmes

When the roast is ready, it can be left to rest for an additional 10 minutes in the cooking compartment with the appliance switched off and the door closed. This allows for better distribution of the meat juices.

Note: The weight range is deliberately limited. For very large items of food, there is often no suitable cookware available, meaning that the cooking result would not be what was expected.

| Programme /weight range | Food | Cookware | Add liquid | Shelf position | Set weight | Information |
|---|-------------|------------------------------------|------------|----------------|--------------|---|
| 01 Plaited loaf, savarin* (0.6–1.5 kg) | - | Baking tray with greaseproof paper | No | 3 | Dough weight | The cooking compartment must be cold to begin with. |
| 02 Proving dough* (0.5–1.5 kg) | Yeast dough | Bowl on wire rack | No | 2 | Dough weight | The cooking compartment must be cold to begin with. |
| 03 Wheat bread, multi-grain wheat bread on a baking tray* (0.5–2.0 kg) | - | Baking tray with greaseproof paper | No | 2 | Dough weight | The cooking compartment must be cold to begin with. |
| 04 Wheat bread, multi-grain wheat bread in a loaf tin* (0.8–2.0 kg) | - | Cake tin, greased and floured | No | 2 | Dough weight | The cooking compartment must be cold to begin with. |

* Steam programme (only operate when the water tank is full)

| Programme /weight range | Food | Cookware | Add liquid | Shelf position | Set weight | Information |
|---|--|--|---|----------------|------------------------------|--|
| 05 White bread on a baking tray* (0.5–2.0 kg) | - | Baking tray with greaseproof paper | No | 2 | Dough weight | If you are baking two loaves at the same time, enter the weight of the heavier bread |
| 06 Multi-grain rye bread* (0.8–2.0 kg) | - | Cake tin, greased and floured | No | 2 | Dough weight | The cooking compartment must be cold to begin with. |
| 07 Flatbread* (0.4–1.0 kg) | - | Baking tray with greaseproof paper | No | 2 | Dough weight | The cooking compartment must be cold to begin with. |
| 08 Baked potatoes , whole (0.3–1.5 kg) | Unpeeled, starchy potatoes | Universal pan | No | 3 | Total weight | - |
| 09 Stew , with vegetables (0.5–2.5 kg) | Vegetarian | Deep roasting dish with lid | As per recipe | 2 | Total weight | Cut vegetables that take longer to cook (e.g. carrots) into smaller pieces than vegetables that take less time to cook (e.g. tomatoes) |
| 10 Goulash (0.5–2.5 kg) | Diced beef or pork with vegetables | Deep roasting dish with lid | As per recipe | 2 | Total weight | Place the meat at the bottom and cover with vegetables. The meat does not need to be seared beforehand. |
| 11 Fish , whole* (0.8–1.5 kg) | Ready to cook, seasoned | Roasting dish without lid or baking tray | No | 2 | Fish weight | Place in the dish in a swimming position. |
| 12 Chicken , not stuffed* (0.9–1.5 kg) | Ready to cook, seasoned | Roasting dish without lid or baking tray | No | 2 | Chicken weight | Place in the cookware with the breast at the top. |
| 13 Chicken pieces* (0.1–0.8 kg) | Ready to cook, seasoned | Roasting dish without lid or baking tray | No | 3 | Weight of the heaviest piece | - |
| 14 Turkey breast (0.5–2.5 kg) | Whole, seasoned | Roasting dish with glass lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Turkey breast weight | - |
| 15 Duck , unstuffed* (1.3–2.5 kg) | Ready to cook, seasoned | Roasting dish without lid or baking tray | No | 2 | Duck weight | Place in the cookware with the breast at the top. |
| 16 Goose , unstuffed* (2.3–4.5 kg) | Ready to cook, seasoned | Roasting dish without lid or baking tray | No | 2 | Goose weight | Place in the cookware with the breast at the top. |
| 17 Goose legs (0.3–0.8 kg) | Ready to cook, seasoned | Glass roasting dish without lid on wire rack | Cover the bottom of the roasting dish | 2 | Weight of the heaviest piece | - |
| 18 Pot-roasted beef (0.5–2.5 kg) | E.g. forerib, shoulder, rump or marinated beef roast | Roaster with lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Meat weight | The meat does not need to be seared beforehand. |
| 19 Fillet of beef , medium* (0.8–2.0 kg) | Ready to cook, seasoned | Roasting dish without lid or baking tray | No | 2 | Meat weight | The meat does not need to be seared beforehand. |
| 20 Sirloin , medium (0.5–2.5 kg) | Ready to cook, seasoned | Roasting pan without lid | No | 2 | Meat weight | The meat does not need to be seared beforehand. Place it in the cookware fatty side up |

* Steam programme (only operate when the water tank is full)


| Programme /weight range | Food | Cookware | Add liquid | Shelf position | Set weight | Information |
|--|--|--|---|----------------|---|---|
| 21 Beef olives (0.5–2.5 kg) | Stuffed with vegetables or meat | Roaster with lid | Add stock, water or another liquid to the dish until the beef olives are almost covered | 2 | Total weight of all the stuffed beef olives | The meat does not need to be seared beforehand. |
| 22 Meat loaf, fresh (0.5–2.5 kg) | Minced beef, pork or lamb | Roaster with lid | No | 2 | Roast weight | The meat does not need to be seared beforehand. |
| 23 Leg of lamb, medium (0.5–2.5 kg) | Boned, seasoned | Roaster with lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Meat weight | The meat does not need to be seared beforehand. |
| 24 Leg of lamb, well done (0.5–2.5 kg) | On the bone, seasoned | Roaster with lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Meat weight | The meat does not need to be seared beforehand. |
| 25 Joint of veal, marbled (0.5–3.0 kg) | E.g. saddle or top-side | Roaster with lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Meat weight | The meat does not need to be seared beforehand. |
| 26 Joint of veal, lean (0.5–3.0 kg) | E.g. tenderloin or eye | Roaster with lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Meat weight | The meat does not need to be seared beforehand. |
| 27 Leg of roe venison (0.5–2.0 kg) | Boned, seasoned with salt | Roaster with lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Meat weight | - |
| 28 Shoulder of pork* (0.8–2.5 kg) | Boned, seasoned | Roasting dish without lid or baking tray | No | 2 | Meat weight | The meat does not need to be seared beforehand. |
| 29 Joint of pork, with crackling* (1.0–2.0 kg) | E.g. shoulder, seasoned, and scored rind | Roasting dish without lid or baking tray | No | 2 | Meat weight | Place in the cookware fatty side up; salt the rind well |
| 30 Fillet of pork (0.5–2.5 kg) | Seasoned | Roasting dish with glass lid | Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish | 2 | Meat weight | The meat does not need to be seared beforehand. |

* Steam programme (only operate when the water tank is full)

Setting a programme

The appliance chooses the optimal heating function and the time and temperature setting. All you need to do is set the weight.

The weight can only be set within defined limits.



1. Set the function selector to Programmes .
2. Use the **+** or **–** button to set the required programme.
3. Using the temperature selector, set the weight of your food.

The programme will start after a few seconds. The cooking time will count down on the display.

Once the programme has ended, an audible signal will sound. The cooking time will be zero on the display.

If the food has been cooked to your liking, switch the appliance off by turning the function selector to the "Off" position.

Programme duration

You can find out how long the programme you have set is going to take. Before starting, touch the  button until the "Duration" symbol is highlighted on the display. Touch the  button again until the programme or weight is displayed again.

You cannot change the preset duration of a programme.

Extending the cooking time

Once the programme and the audible signal stop, you can touch the **+** button to set a new cooking time. The appliance will resume heating using the programme settings.

Note: You can extend the cooking time as many times as required.

If the food has been cooked to your liking, switch the appliance off by turning the function selector to the "Off" position.

Setting a later end time

With some programmes, you can set a later end time. Before starting, touch the ☹ button until the "End" symbol is highlighted on the display. Use the + button to delay the end time.

The appliance switches to standby after it is started.

Changing and cancelling

Once the appliance is started, the programme number and the weight cannot be changed.

The end time can be changed while the appliance is on standby.

If you would like to cancel the programme, switch the appliance off by turning the function selector to the "Off" position.



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.

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.

General information

Recommended setting values

The table lists the optimal heating type for various types of food. The temperature and cooking time are dependent on the quantity of food and the recipe. Settings ranges are indicated for this reason. 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: Cooking 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 so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected 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 food in the table as reference. Additional information can be found in the baking tips listed after the settings tables.

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.

Accessories

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

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

→ "Accessories" on page 10

Greaseproof paper

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

Gentle hot air heating function

Gentle hot air is an intelligent heating function that allows 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 heating functions 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. Always keep the appliance door closed when cooking. Only cook on one level when using this function.

The Gentle hot air heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.

Steam-assisted baking

Certain dishes (e.g. yeast-risen pastries) get a more crispy crust and a more glossy surface if baked with the

Roasting, braising and grilling

Here, you will find information on roasting, braising and grilling poultry, meat and fish. The settings tables list the optimal settings for a wide range of dishes.

Poultry

When cooking 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.

Add some liquid to the poultry in the dish. Cover the base of the ovenware with approx. 1-2 cm of liquid.

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.

Meat

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 it, ensure that the rind is underneath to begin with.

When the joint is ready, turn off the oven and allow it to rest for a further 10 minutes in the cooking compartment, keeping the door closed. This helps distribute the meat juices more evenly. Wrap the joint in aluminium foil if necessary. The recommended resting time is not included in the indicated cooking time.

Fish

Whole fish does not need to be turned. Place the whole fish into the cooking compartment in its swimming position, with the dorsal fin at the top. Placing half a potato or a small oven-proof container in the stomach cavity of the fish will keep it upright.

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

Roasting and braising on the wire rack

On the wire rack, poultry and meat will become very crispy on all sides. Roasting on the wire rack works particularly well for large poultry or for multiple pieces at the same time.

Add up to 1/2 litre of water to the universal pan, depending on the size and type of meat. Any dripping fat and meat juices will be caught. You can make a sauce from these juices. This will also result in less smoke being produced and keep the cooking compartment cleaner.

Slide the universal pan into the oven at the indicated shelf position with the wire rack on top. Ensure that the wire rack is correctly positioned on the universal pan.

steam-assisted cooking mode. The baked item does not dry out as much.

Steam-assisted baking is only possible on one level.

Some dishes turn out best if they are cooked in multiple stages. These are indicated in the table.

Roasting and braising in cookware

Warning – Risk of injury from shattering glass!

Place hot glass cookware on a dry mat after cooking. The glass may crack if placed on a cold or wet surface.

Warning – Risk of scalding!

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.

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

It is best to use glass cookware. Place hot glass cookware onto a dry mat after cooking. The glass may crack if placed on a cold or wet surface.

When roasting poultry and other meat, add a little liquid.

The liquid in the cookware evaporates as the meat roasts. 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 does not brown so well. Use a higher temperature and/or a longer cooking time.

Follow the manufacturer's instructions for your roasting dishes.

Roasting in uncovered cookware

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

Braising in covered cookware

Cooking with covered cookware keeps the cooking compartment 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 should be at least 3 cm, as the meat may expand.

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

To braise the meat, sear it first as required. Add water, wine, vinegar or a similar liquid to the braising liquid. Cover the bottom of the cookware with at least 2 cm of liquid.

The liquid in the cookware evaporates as the meat roasts. Carefully pour in more liquid if required.

Grilling flat items

Flat pieces of poultry, meat and fish, such as steaks, drumsticks and burgers, can be cooked effectively using the "Grill" heating function. It is also excellent for toasting bread.

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 to the meat until it 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.

Meat thermometer

Depending on your appliance's features, you may have a meat thermometer. You can cook accurately using a meat thermometer. Read important notes on using the

meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information.

Recommended setting values

The table lists values for poultry, meat and fish, with default values for the weight.

The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry, meat or fish is placed into a cold cooking compartment.

If you wish to cook heavier poultry, meat or fish, always use the lower temperature. If cooking more than one item, use the weight of the heaviest item as a basis for determining the cooking time. The individual pieces should be approximately the same size.

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

Turn the poultry, meat or fish after approx. ½ to ⅔ of the time listed.

Cover the bottom of the glass cookware with approx. 1/2 cm of liquid.

The quantity of liquid depends on the type of meat, the material the cookware is made from and on whether or not a lid is used. If you are cooking meat in an enamelled or dark-coloured metal roasting dish, it will need a little more liquid than if cooked in glass cookware.

Calculating the cooking time (e.g. 20+35):










To calculate the cooking time, assume 20 minutes per 500 g of meat plus an extra 35 minutes. For 1.5 kg, the cooking time would therefore be 95 minutes.

Cooking time range (e.g. 10-15):

Your food will be ready within the specified range of time (in minutes).

Roasting, braising and grilling

Roasting and Braising

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Time in minutes |
|----------------------------------|---------------------|----------------|---|-------------------|-----------------|
| Slow roast joint (beef) | Cookware, uncovered | 2 |  | 140 | 50+50 |
| Beef top side / top rump | Cookware, uncovered | 2 |  | 170 | 40+30 |
| Lamb leg (bone-in) | Cookware, uncovered | 2 |  | 160-170 | 25+15 |
| Lamb shoulder (bone-in) | Cookware, uncovered | 2 |  | 160-170 | 15+25 |
| Lamb shoulder (boned and rolled) | Cookware, uncovered | 2 |  | 170-180 | 18+30 |
| Rack of lamb** | Cookware, uncovered | 2 |  | 170-190* | 15+20 |
| Pork, roast joint | Cookware, uncovered | 2 |  | 180-190 | 30+35 |
| Pork, loin joint | Cookware, uncovered | 2 |  | 160 | 35+30 |
| | | |  | 3 | 3-5 |

* Preheat



















** Without fat layer (best end neck), do not turn

*** Do not turn

**** Bone side down, do not turn

***** Turn after app. 1 hour

***** Slide in the universal pan underneath the wire rack

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Time in minutes |
|---|---------------------------------------|----------------|---|-----------------------------------|---|
| Pork, belly | Cookware, uncovered | 2 |  | 170-180*** | 30+30 |
| | | |  | 2 | 3-5 |
| Pork, gammon joint | Cookware, uncovered | 2 |  | 160-170*** | 30+30 |
| Chicken, whole | Wire rack***** | 2 |  | 170-180 | 25+15 |
| Chicken portion, bone-in, 200-250 g each | Cookware, uncovered | 2 |  | 200-220 | 40-50 |
| Duck, 2-3 kg | Cookware, uncovered | 2 |  | 180-190 | 25+20 |
| Turkey, crown | Wire rack | 2 |  | 140-150**** | 20+25 |
| Turkey, thighs | Cookware, uncovered | 2 |  | 180-190 | 40+25 |
| Turkey, whole, 4-8kg | Wire rack | 1 |  | 150-160***** | 12+12 |
| Fish, braised, whole 300 g, e.g. trout | Cookware, covered | 2 |  | 170-190 | 25-35 |
| Fish, braised, whole 1,5 kg, e.g. salmon | Cookware, covered | 2 |  | 180-200 | 55-65 |
| Fish fillet, plain, braised, 400 g | Cookware, covered | 2 |  | 170-190 | 30-40 |
| Meat loaf | Cookware, uncovered | 2 |  | 170-180 | 20+40 |
| Diced meat (beef, pork, lamb), 500 g meat | Cookware, covered | 2 |  | 140 | 120-140 |
| Diced chicken (boned), 500 g meat | Cookware, covered | 2 |  | 140 | 100-120 |
| Braising steak | Cookware, covered***** | 2 |  | 140 | 100-120 |
| Complete meal with beef | Wire rack + wire rack + universal pan | 4+1 |  | 160, then 200 (yorkshire pudding) | beef: (20+15) + 20 for yorkshire pudding |
| Complete meal with chicken | Wire rack + wire rack + universal pan | 4+1 |  | 180, then 200 (yorkshire pudding) | chicken: (25+25) + 20 for yorkshire pudding |

* Preheat

** Without fat layer (best end neck), do not turn








*** Do not turn

**** Bone side down, do not turn

***** Turn after app. 1 hour

***** Slide in the universal pan underneath the wire rack

Grilling

| Food | Dish | Shelf position | Type of heating | Grill setting | Time in minutes |
|----------------------------------|--------------|----------------|---|---------------|-----------------|
| Beef steak, height 2-3cm, medium | Wire rack | 3 |  | 3 | 1. side 11-13 |
| | | | | | 2. side 4-6 |
| Beef burger, height 1-2cm | Wire rack | 5 |  | 3* | 1. side 8-9 |
| | | | | | 2. side 4-5 |
| Lamb chops, height 1-2cm | Wire rack | 3 |  | 3** | 1. side 5-6 |
| | | | | | 2. side 5-6 |
| Bacon rashers | Wire rack*** | 3 |  | 3** | 1. side 4-5 |
| | | | | | 2. side 3-4 |
| Sausages, thickness 2-4cm | Wire rack | 3 |  | 3* | 10-20**** |
| Fish fillets/chops | Wire rack | 4 |  | 3* | 12-18 |
| Grilling white bread | Wire rack | 5 |  | 3 | 3-5 |

* Preheat for 3 mins

** Preheat for 5 mins; do not use rapid heat-up function

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

**** Turn over several times

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Time in minutes |
|--|---------------------|----------------|-----------------|-------------------|-----------------|
| Beef, top side / top rump | Cookware, uncovered | 2 | | 160 | 40+35 |
| Lamb, leg (bone-in) | Cookware, uncovered | 2 | | 160-170 | 25+15 |
| Lamb, shoulder (bone-in) | Cookware, uncovered | 2 | | 170-180 | 15+15 |
| Lamb, shoulder (boned and rolled) | Cookware, uncovered | 2 | | 160-170 | 20+15 |
| Rack of lamb** | Cookware, uncovered | 2 | | 170-190* | 15+25 |
| Pork, roast joint | Cookware, uncovered | 2 | | 180-200 | 30+40 |
| Pork, loin joint | Cookware, uncovered | 3 | | 160-170*** | 35+35 |
| Pork, belly | Cookware, uncovered | 2 | | 160-170*** | 30+30 |
| Pork, gammon joint | Cookware, uncovered | 2 | | 170-180*** | 25+20 |
| Chicken drumstick, 150 g each | Cookware, uncovered | 3 | | 210-230 | 30-40 |
| Chicken portion, bone-in, 200-250 g each | Cookware, uncovered | 3 | | 200-220 | 35-45 |
| Chicken, whole | Wire rack**** | 2 | | 170-180 | 25+20 |
| Duck, 2-3 kg | Cookware, uncovered | 2 | | 190-200 | 20+20 |
| Turkey, thighs | Cookware, uncovered | 2 | | 160-170 | 35+30 |
| Trout, whole, 300 g each | Wire rack | 2 | | 160-180 | 20-30 |

* Preheat

** Without fat layer (best end neck), do not turn

*** Do not turn

**** Slide in the universal pan underneath the wire rack

Steam- assisted roasting, braising and grilling













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

Use cookware without a lid. Cookware must be heat- and steam-resistant.

The roast does not have to be turned.

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

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Steam intensity | Time in minutes |
|----------------------------------|---------------------|----------------|-----------------|-------------------|-----------------|-----------------|
| Slow roast joint (beef), 1,5 kg | Wire rack | 2 | | 140 | | 30 |
| | | | | | - | 150-160 |
| Beef top side / top rump, 1,5 kg | Cookware, uncovered | 2 | | 180-200 | | 40 |
| | | | | | - | 10-20 |
| Lamb leg (bone-in), 1,5 kg | Wire rack | 2 | | 180-190 | | 30 |
| | | | | | - | 60-70 |
| Rack of lamb (each 700 g) | Wire rack | 2 | | 200 | | 20 |
| | | | | 160-170 | - | 20-25 |
| Pork, roast joint, 1,5 kg | Cookware, uncovered | 2 | | 160-170 | | 40 |
| | | | | | - | 90-110 |
| Pork, loin joint, 1,5 kg | Cookware, uncovered | 2 | | 170-180 | | 40 |
| | | | | | - | 50-60 |
| Pork, gammon joint, 1,5 kg | Cookware, uncovered | 2 | | 170-180 | | 30 |
| | | | | | - | 85-95 |
| Pork, belly, 1 kg | Cookware, uncovered | 2 | | 160-170 | | 30 |
| | | | | | - | 50-60 |
| Chicken, whole, 1,5 kg | Cookware, uncovered | 2 | | 170-180 | | 30 |
| | | | | | - | 40-50 |
| Chicken drumstick (each 150 g) | Wire rack | 3 | | 200-210 | | 30-40 |

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Steam intensity | Time in minutes |
|----------------------------------|---------------------|----------------|---|-------------------|---|-----------------|
| Chicken portion (each 200-250 g) | Wire rack | 2 |  | 200-220 |  | 20 |
| | | | | | - | 20-25 |
| Duck, 2-3 kg | Wire rack | 2 |  | 160-170 |  | 30-40 |
| | | |  | 160-170 | - | 30-40 |
| | | |  | 180-190 | - | 30-40 |
| Turkey, crown, 3 kg | Wire rack | 2 |  | 140-150 |  | 35 |
| | | | | | - | 90-130 |
| Turkey, whole, 7 kg | Wire rack | 1 |  | 140-150 |  | 40 |
| | | | | 140-150 | - | 80-110 |
| | | | | 170-180 | - | 30-40 |
| Meat loaf, 1 kg | Cookware, uncovered | 2 |  | 170-180 |  | 40 |
| | | | | | - | 30-40 |

Baking

Here, you can find recommended settings for many dishes.

In addition, refer to the information in the section on proving dough.

Baking on one level

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

- Tall baked goods or tin on wire rack: Level 2
- Flat baked goods or goods in a baking tray: Level 3

Baking on two or more levels

Use hot air. Items that are placed in the oven on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

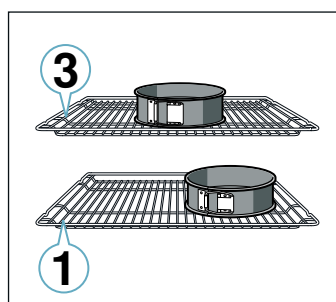
Baking on two levels:

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

Baking on three levels:

- Baking tray: Position 5
Universal pan: Position 3
Baking tray: Position 1

You can cut energy use by up to 45% by preparing items at the same time. Position baking tins/dishes either next to one another or offset on different shelves so that they are not directly one above the other in the cooking compartment.



Baking tins

For optimal cooking results, we recommend using dark-coloured metal baking tins.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly.

If you are using silicone moulds, follow the manufacturer's instructions and recipes. Silicone moulds are often smaller than normal baking tins. Quantity and recipe specifications may vary.

Steam-assisted baking

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

Steam-assisted baking is only possible on one level.

Some dishes turn out best if they are cooked in multiple stages. These are indicated in the table.

The baking tins must be resistant to heat and steam for preparing with steam-assisted cooking.

Baking**Baking on one level**

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Steam intensity | Time in minutes |
|-------------------------------|------------------------------|----------------|-----------------|-------------------|-----------------|-----------------|
| Victoria sponge cake | 2x Ø20cm tins | 2 | | 150-160 | | 20-35 |
| Light fruit cake | High Ø20cm tin | 2 | | 150-160 | | 40 |
| | | | | | - | 50-70 |
| Rich fruit cake | High Ø23cm tin | 2 | | 140-150 | - | 180-210 |
| Fruit crumble | Flat glass dish | 3 | | 160-180* | - | 30-40 |
| Sponge Cake (fatless), 3 eggs | Springform cake tin Ø26cm | 2 | | 150-160 | | 30-35 |
| Swiss roll | Swiss roll tin | 3 | | 180-190* | | 10-15 |
| Fruit Pie | Plate Ø20cm or pie tin | 2 | | 160-170 | - | 60-70 |
| Quiche | Quiche tin (dark coated) | 3 | | 180-200 | - | 40-55 |
| (White) Bread | Loaf tin (1x900g or 2x 450g) | 2 | | 190-200 | | 15 |
| | | | | | - | 15-25 |
| Scones | Baking sheet on wire rack | 3 | | 190-200* | - | 10-15 |
| Biscuits | Baking sheet on wire rack | 3 | | 140-160* | - | 10-20 |
| Small Cakes | 12-cup-tin | 3 | | 150** | - | 25-35 |
| Puff pastry slices | Universal pan | 3 | | 200-220* | | 15-25 |
| Jam tarts | 12-cup-tin | 3 | | 170-190* | - | 15-25 |
| Meringue | Baking sheet on wire rack | 3 | | 80-90* | - | 120-150 |
| Pavlova | Baking sheet on wire rack | 3 | | 100-110*** | - | 150-180 |
| Choux pastry | Universal pan | 3 | | 200-220* | | 25-35 |
| Meat Pie | rectangular pie tin | 2 | | 170-180 | | 30 |
| | | | | | - | 20-30 |
| Yorkshire pudding | 12-cup-tin | 3 | | 200-220**** | - | 15-25 |
| Jacket potatoes | Universal pan | 3 | | 180-190 | | 20 |
| | | | | | - | 35-45 |
| Pizza, homemade | Baking tray | 3 | | 190-210 | - | 20-30 |
| Pizza, homemade, thin base | Pizza tray | 2 | | 250-270 | - | 8-13 |

* Preheat; do not use rapid heat-up function

** Preheat for 5 mins; do not use rapid heat-up function

*** Preheat with Hotair 180 °C




**** Preheat for 20 mins

Baking on two or more levels

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Time in minutes |
|--------------------------------|---------------------------------|----------------|-----------------|-------------------|-----------------|
| Victoria sponge cake, 2 levels | 4x Ø20cm tins | 3+1 | | 150-160* | 20-30 |
| Scones, 2 levels | 2 baking sheets on 2 wire racks | 3+1 | | 160-180* | 10-20 |
| Biscuits, 2 levels | 2 baking sheets on 2 wire racks | 3+1 | | 140-160* | 15-25 |
| Biscuits, 3 levels | 3 baking sheets on 3 wire racks | 5+3+1 | | 140-160* | 15-25 |
| Small Cakes, 2 levels | 2x 12-cup-tins | 3+1 | | 150** | 20-30 |
| Puff pastry slices, 2 levels | Universal pan + baking tray | 3+1 | | 170-190* | 25-45 |
| Puff pastry slices, 3 levels | Baking trays + universal pan | 5+3+1 | | 170-190* | 25-45 |
| Jam tarts, 2 levels | 2x 12-cup-tins | 3+1 | | 170-190* | 15-25 |
| Meringue, 2 levels | 2 baking sheets on 2 wire racks | 3+1 | | 90-100* | 100-130 |

* Preheat

** Preheat for 5 mins; do not use rapid heat-up function

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Time in minutes |
|---------------------------|-----------------------------|----------------|---|-------------------|-----------------|
| Jacket potatoes, 2 levels | Universal pan + baking tray | 3+1 |  | 150-170* | 75-90 |
| (White) Bread, 2 levels | 4x loaf tins | 3+1 |  | 170-190* | 30-40 |
| Pizza, homemade, 2 levels | Universal pan + baking tray | 3+1 |  | 180-200 | 35-45 |

* Preheat

** Preheat for 5 mins; do not use rapid heat-up function

Baking tips

| | |
|---|---|
| You want to find out whether the baked item is completely cooked in the middle. | Push a cocktail stick into the highest point on the baked item. If the cocktail stick comes out clean with no dough residue, the baked item is ready. |
| The baked item collapses. | Next time, use less liquid. Alternatively, set the temperature 10 °C lower and extend the baking time. Adhere to the specified ingredients and preparation instructions in the recipe. |
| The baked item has risen in the middle but is lower around the edge. | Only grease the base of the springform cake tin. After baking, loosen the baked item 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 baked item is too dry. | Set the temperature 10 °C higher and shorten the baking time. |
| The baked item is too light in colour overall. | If the shelf position and the accessories are correct, then you should increase the temperature if necessary or extend the baking time. |
| The baked item is too light on top, and too dark underneath. | Bake the cake one level higher in the oven the next time. |
| The baked item 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. |
| The baked item is too dark in a tin or loaf tin. | Place the baking tray in the middle of the accessory, not directly against the back wall. |
| The baked item is too dark in colour overall. | Select a lower temperature next time and extend the baking time if necessary. |
| The baked item 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 hot air when baking on several levels. Baked items that are placed into the oven on trays or in baking tins at the same time will not necessarily be ready at the same time. |
| The baked item 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 baked items with a moist topping, bake the base first. Sprinkle it with almonds or breadcrumbs and then place the topping on top. |
| The baked item cannot be turned out of the dish when it is turned upside down. | Allow the baked item to cool down for 5 to 10 minutes after baking. If it still sticks, carefully loosen it around the edges again using a knife. Turn the baked item upside down again and cover it several times with a cold, wet cloth. Next time, grease the baking tin and sprinkle with breadcrumbs. |

Ready meals

Here, you will find the ideal settings for preparing chilled and frozen meals.

Notes

- The cooking result greatly depends on the quality of the food. Pre-browning and irregularities are sometimes already present on the raw product.
- Do not use frozen products that are covered with a thick layer of ice. Remove any ice on the food.
- Distribute foods that are in the form of separate pieces, such as bread rolls and potato products, so that they are spread out flat and evenly on the accessory. Leave a little space between the individual pieces.
- Follow the manufacturer's instructions on the packaging.

Shelf positions

Use the shelf positions indicated.

Baking on one level

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

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

Baking on two levels

Use 3D hot air. Items that are placed in the oven on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.



















- Universal pan: Position 3
Baking tray: Position 1

Recommended setting values

The table lists the optimal heating function for various types of food. The temperature and cooking time depend on the amount and consistency of the dough/mixture. Settings ranges are specified for this reason. 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.

The baking tins must be resistant to heat and steam for preparing with steam-assisted cooking.

Baking

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Steam intensity | Time in minutes |
|-------------------------------------|-----------------------------|----------------|---|-------------------|---|-----------------|
| Pizza, chilled | Wire rack | 3 |  | 190-210 | - | 15-20 |
| Pizza, frozen, thin base | Wire rack | 3 |  | 210-230 | - | 15-20 |
| Pizza, frozen, thin base, 2 levels | Universal pan + wire rack | 3+1 |  | 190-210 | - | 20-25 |
| Pizza, frozen, thick base | Wire rack | 3 |  | 180-200 | - | 20-25 |
| Pizza, frozen, thick base, 2 levels | Universal pan + wire rack | 3+1 |  | 190-210 | - | 20-30 |
| Oven chips, Croquettes, frozen | Universal pan | 3 |  | 190-210 | - | 25-35 |
| Oven chips, frozen, 2 levels | Universal pan + baking tray | 3+1 |  | 190-210 | - | 30-40 |
| Hash browns, frozen | Universal pan | 2 |  | 210-230 | - | 30-40 |
| Fish fingers, frozen | Universal pan | 3 |  | 200-220 | - | 20-25 |
| Chicken nuggets, frozen | Universal pan | 3 |  | 190-210 | - | 20-25 |
| Lasagna, chilled, 500 g | Ovenproof dish on wire rack | 2 |  | 180-190 |  | 20 |
| | | | | | - | 10-20 |
| Lasagna, chilled, 1,5 kg | Ovenproof dish on wire rack | 2 |  | 160-170 |  | 30 |
| | | | | | - | 10-20 |
| Lasagna, frozen, 500 g | Ovenproof dish on wire rack | 2 |  | 180-190 |  | 20 |
| | | | | | - | 20-30 |
| Lasagna, frozen, 1,5 kg | Ovenproof dish on wire rack | 2 |  | 160-170 |  | 30 |
| | | | | | - | 20-30 |

Desserts

You can make your own soufflés and yogurt using your appliance.

Soufflés



You can also prepare soufflés in a water bath in the universal pan. To do so, slide the universal pan in at level 2.

Yogurt

Remove accessories and shelves from the cooking

compartment. The cooking compartment must be empty.

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

| Dish | Accessories/cookware | Shelf position | Type of heating | Temperature in °C | Cooking time in mins |
|------------------------------|----------------------|---------------------------|---|-------------------|----------------------|
| Yoghurt | Individual moulds | Cooking compartment floor |  | 40-45 | 8-9h |
| Soufflé in individual moulds | Individual moulds | 2 |  | 160-180 | 35-45 |

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 | <ul style="list-style-type: none"> ■ Keep cooking times as short as possible. ■ Cook food until it is golden brown, but not too dark. ■ Large, thick pieces of food contain less acrylamide. |
| Baking | With top/bottom heating at max. 200 °C. With hot air at max. 180 °C. |
| Biscuits | With top/bottom heating at max. 190 °C. With hot air at max. 170 °C. Egg or egg yolk reduces the production of acrylamide. |
| Oven chips | Spread out a single layer evenly on the baking tray. Cook approx. 400-600 g at once on a baking tray so that the chips do not dry out and become crunchy. |

Slow cooking

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 taste 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.

The slow cooking temperature and cooking time are dependent on the size, thickness and quality of the meat. For this reason, the table specifies setting ranges.

Note: Delayed-start operation with an end time is not possible when slow cooking.

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.

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.

| Dish | Accessories/cookware | Shelf position | Heating function | Searing time in mins | Temperature in °C | Cooking time in mins |
|---|----------------------|----------------|------------------|----------------------|-------------------|----------------------|
| Duck breast, 300 g each | Cookware, uncovered | 2 | | 6-8 | 95* | 60-70 |
| Chicken breast fillet, 200 g each, well done | Cookware, uncovered | 2 | | 4 | 120* | 70-80 |
| Turkey breast, boned, 6.5-8.5 cm thick, 1 kg, well done | Cookware, uncovered | 2 | | 6-8 | 120* | 140-180 |
| Pork tenderloin steak, 5-6 cm thick, 1.5 kg | Cookware, uncovered | 2 | | 6-8 | 85* | 150-210 |
| Fillet of pork, whole | Cookware, uncovered | 2 | | 4-6 | 85* | 75-100 |
| Rump steak, 6-7 cm thick, 1.5 kg, well done | Cookware, uncovered | 2 | | 6-8 | 100* | 160-220 |
| Fillet of beef, 4-6 cm thick, 1 kg | Cookware, uncovered | 2 | | 6-8 | 85* | 90-150 |
| Sirloin, 5-6 cm thick, 1.5 kg | Cookware, uncovered | 2 | | 6-8 | 85* | 120-180 |
| Beef medallions/rump steak, 4 cm thick | Cookware, uncovered | 2 | | 4 | 80* | 40-80 |
| Flank of veal, 7-10 cm thick, 1.5 kg | Cookware, uncovered | 2 | | 6-8 | 85* | 250-310 |
| Fillet of veal, whole | Cookware, uncovered | 2 | | 4-6 | 85* | 100-160 |
| Veal medallions, 4 cm thick | Cookware, uncovered | 2 | | 4 | 80* | 50-70 |
| Saddle of lamb, boneless, 200 g each | Cookware, uncovered | 2 | | 4 | 85* | 30-70 |
| Leg of lamb, boned, 1 kg, tied | Cookware, uncovered | 2 | | 6-8 | 95* | 150-210 |

* 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

You can achieve outstanding drying results with hot air. With this type of preserving, flavours are concentrated as a result of the dehydration.

Only use unblemished, fresh 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 then 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. Drain the blanched vegetables thoroughly and spread 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: Position 3
- 2 wire racks: Positions 3 + 1

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

In the table, you will find settings for drying various foodstuffs. The temperature and drying 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 flavour the dried food will retain. For this reason, the table specifies setting ranges.

If you wish to dry food that is not listed in the table, you should use similar foodstuffs in the table as a reference.

| Fruit, vegetables and herbs | Accessories | Heating function | Temperature in °C | Cooking time in hours |
|--|----------------|------------------|-------------------|-----------------------|
| Pomes (apple rings, 3 mm thick, 200 g per wire rack) | 1-2 wire racks | | 80 | 4-8 |
| Root vegetables (carrots), grated, blanched | 1-2 wire racks | | 80 | 4-7 |
| Sliced mushrooms | 1-2 wire racks | | 80 | 5-8 |
| Herbs, prepared | 1-2 wire racks | | 60 | 2-5 |

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

Only use 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 the clips. 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 residual heating 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.

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.

| Meal | Accessory/cookware | Shelf position | Heating function | Step | Temperature in °C | Cooking time in mins |
|-------------------------------------|-------------------------|----------------|---|------|-------------------|----------------------------------|
| Vegetables, e.g. carrots | 1-litre preserving jars | 1 |  | 1. | 160-170 | Before it starts bubbling: 30-40 |
| | | | | 2. | 120 | Once it starts bubbling: 30-40 |
| | | | | 3. | - | Residual heat: 30 |
| Vegetables, e.g. cucumbers | 1-litre preserving jars | 1 |  | 1. | 160-170 | Before it starts bubbling: 30-40 |
| | | | | 2. | - | Residual heat: 30 |
| Stone fruit, e.g. cherries, damsons | 1-litre preserving jars | 1 |  | 1. | 160-170 | Before it starts bubbling: 30-40 |
| | | | | 2. | - | Residual heat: 35 |
| Pomes, e.g. apples, strawberries | 1-litre preserving jars | 1 |  | 1. | 160-170 | Before it starts bubbling: 30-40 |
| | | | | 2. | - | Residual heat: 25 |

Prove dough





Your yeast dough will prove considerably more quickly using this heating function than at room temperature and will not dry out. Do not start the appliance if the cooking compartment is not completely cool.

Always allow yeast dough to prove twice. Use the settings indicated in the settings tables for the first and second proving stages (dough fermentation stage and final fermentation stage).

Dough fermentation

Place the dough into a heat-resistant bowl and place this onto the wire rack. Use the settings indicated in the table.

Do not open the appliance door while the dough is proving, otherwise moisture will escape. Do not cover the dough.

| Dish | Accessories/cookware | Shelf position | Type of heating | Step | Temperature in °C | Cooking time in mins |
|-----------------------------|-------------------------|----------------|--|------|-------------------|----------------------|
| Yeast dough, light | Bowl | 2 |  | 1. | 35-40 | 25-30 |
| | Baking tray | 2 |  | 2. | 35-40 | 10-20 |
| Yeast dough, heavy and rich | Bowl | 2 |  | 1. | 35-40 | 60-75 |
| | Heat-resistant cookware | 2 |  | 2. | 35-40 | 45-60 |




Defrosting

For defrosting frozen fruit, vegetables and baked items. Poultry, meat and fish should ideally be defrosted in the refrigerator. Not suitable for cream cakes or cream gateaux.

Use the following shelf positions when defrosting:

- 1 wire rack: Position 2
- 2 wire racks: Positions 3 + 1

The times indicated in the table are intended as a guide only. They are dependent on the quality, freezing temperature (-18 °C) and composition of the food. Time ranges are indicated. Set the shortest time to begin with, and then extend the time if necessary.

| Dish | Accessories/cookware | Shelf position | Heating function | Temperature in °C | Cooking time in mins |
|----------------|----------------------|----------------|---|-------------------|----------------------|
| Bread, general | Baking tray | 2 |  | 50 | 40-70 |
| Cake, moist | Baking tray | 2 |  | 50 | 70-90 |
| Cake, dry | Baking tray | 2 |  | 60 | 60-75 |

Keeping warm

You can keep cooked dishes warm using the top/bottom heating type at 70 °C. This will avoid condensation developing, and means you will not have to wipe out the cooking compartment.

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

Condensation builds up during the proving process, which steams up the door panel. Wipe out the cooking compartment after dough proving. Remove any limescale with a little vinegar and wipe with clean water.

Final fermentation

Place your dough into the oven at the shelf position indicated in the table.

If you want to preheat the oven, the final fermentation stage takes place outside the appliance in a warm place.

The temperature and proving time are dependent on the type and quantity of the ingredients. For this reason, the values indicated in the settings table are intended as a guide only.

Tip: Food that has been frozen in thinner pieces or in portions defrosts more quickly than food items frozen in a block.

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

Redistribute the food or turn it once or twice as it defrosts. Large pieces of food should be turned several times. As the food defrosts, break up any clumps and remove items which have already defrosted from the cooking compartment.

To allow the temperature to equalise, leave the defrosted food to rest for another 10 to 30 minutes in the appliance after switching it off.

Test dishes

These tables have been produced for test institutes to facilitate appliance testing.

As per EN 60350-1.

Baking

Items that are placed in the oven on baking 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:

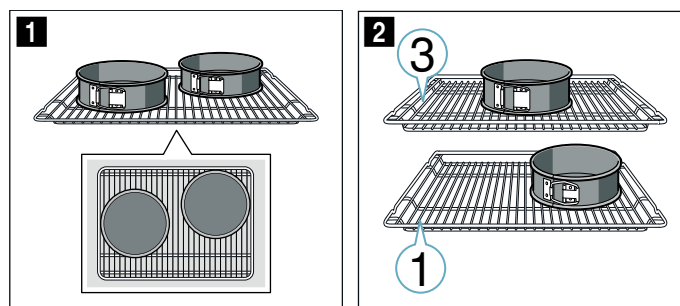
- Universal pan: Position 3
- Baking tray: Position 1
- Baking tins/dishes on the wire rack
- First wire rack: Position 3
- Second wire rack: Position 1

Shelf positions for baking on three levels:

- Baking tray: Position 5
- Universal pan: Position 3
- Baking tray: Position 1

Baking with two springform tins:

- On one level (figure 1)
- On two levels (figure 2)



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.

Grilling

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

Steam-assisted baking

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

Steam-assisted baking is only possible on one level.

The baking tins must be resistant to heat and steam for preparing with steam-assisted cooking.


Baking

| Meal | Accessories/cookware | Shelf position | Type of heating | Temperature in °C | Steam intensity | Cooking time in mins |
|----------------------------------|-------------------------------------|----------------|-----------------|-------------------|-----------------|----------------------|
| Piped cookies | Baking tray | 3 | ☐ | 140-150* | - | 25-35 |
| Piped cookies | Baking tray | 3 | ☉ | 140-150* | - | 20-30 |
| Viennese whirls, 2 levels | Universal pan + baking tray | 3+1 | ☉ | 140-150* | - | 25-35 |
| Viennese whirls, 3 levels | Baking trays + universal pan | 5+3+1 | ☉ | 130-140* | - | 35-55 |
| Small cakes | Baking tray | 3 | ☐ | 150* | - | 25-35 |
| Small cakes | Baking tray | 3 | ☉ | 150* | - | 20-30 |
| Small cakes, 2 levels | Universal pan + baking tray | 3+1 | ☉ | 140* | - | 25-35 |
| Small cakes, 3 levels | Baking trays + universal pan | 5+3+1 | ☉ | 140* | - | 25-35 |
| Hot water sponge cake | Springform cake tin, 26 cm diameter | 2 | ☐ | 160-170** | - | 25-35 |
| Hot water sponge cake | Springform cake tin, 26 cm diameter | 2 | ☉ | 150-160 | ☁ | 30-35 |
| Hot water sponge cake, 2 levels | 2 x 26 cm springform cake tins | 3+1 | ☉ | 150-160** | - | 35-50 |
| Double-crust apple pie | Black cake tin, 20 cm diameter | 2 | ☐ | 160-170 | - | 70-90 |
| Double-crust apple pie | Black cake tin, 20 cm diameter | 1 | ☐ | 190-210 | - | 70-80 |
| Double-crust apple pie, 2 levels | 2 x 20 cm black cake tins | 3+1 | ☉ | 160-180 | - | 70-90 |

* Preheat for 5 mins; do not use rapid heat-up function

** Preheat; do not use rapid heat-up function

Grilling

| Dish | Accessories | Shelf position | Heating function | Temperature in °C | Cooking time in mins |
|-------------------|-------------|----------------|---|-------------------|----------------------|
| Toast | Wire rack | 5 |  | 3 | 5-6* |
| Beefburgers, x 12 | Wire rack | 4 |  | 3 | 25-30** |

* Do not preheat

** Turn after 2/3 of the total time



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