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Free standing cooker

HJY5G7V69S

[en] Instruction manual

Free standing cooker

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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.

The images shown in these instructions are for guidance only.

Appliance category: Category 1

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

Only allow a licensed professional to connect the appliance and to convert the appliance to a different type of gas. The appliance must be installed (electric and gas connections) in accordance with the instruction and installation manual. An incorrect connection or incorrect settings may lead to serious accidents and damage to the appliance. The appliance manufacturer accepts no liability for damage of this kind. The appliance's warranty becomes void.

This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.

Caution: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

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

CAUTION: Observe the applicable regulations and only set up the appliance in well-ventilated rooms. Read the instructions before setting up and using the appliance.

Caution: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

⚠ Warning – WHAT TO DO IF YOU SMELL GAS!

Escaping gas may cause an explosion.

If you smell gas or notice any faults in the gas installation:

- Immediately shut off the gas supply or close the gas cylinder valve.
- Immediately extinguish all naked flames and cigarettes.
- Do not use any light or appliance switches and do not pull any plugs out of sockets. Do not use any telephones or mobile phones within the building.
- Open windows and ventilate the room.
- Call the after-sales service or the gas supplier.

This appliance is not designed for operation with an external timer or by remote control.

Do not use inappropriate child safety shields or hob guards. These can cause accidents.

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 15*

Important safety information

Warning – Risk of fire!

- 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.
- Combustible objects that are left in the cooking compartment may ignite. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply.
- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance becomes very hot, and flammable materials can easily catch fire.
  Do not store or use any flammable objects (e.g. aerosol cans, cleaning agents) under or in the vicinity of the oven. Do not store any flammable objects inside or on top of the oven.
- When gas hotplates are in operation without any cookware placed on them, they can build up a lot of heat. The appliance and the extractor hood above it may become damaged or be set on fire. Grease residue in the filter of the extractor hood may ignite. Only operate the gas burners with cookware on them.
- The rear of the appliance becomes very hot. This may cause damage to the power cables. Electricity and gas lines must not come into contact with the rear of the appliance.
- Never place flammable objects on the burners or store them in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Shut off the gas supply.
- The surfaces of the plinth drawer may become very hot. Only store oven accessories in the drawer. Flammable and combustible objects must not be stored in the plinth drawer.

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.
- The hotplates and surrounding area (particularly the hob surround, if fitted) become very hot. Never touch the hot surfaces. Keep children at a safe distance.
- During operation, the surfaces of the appliance become hot. Do not touch the surfaces when they are hot. Keep children away from the appliance.
- Empty cookware becomes extremely hot when set on a gas hotplate that is in operation. Never heat up empty cookware.
- The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.
- **Caution:** Accessible parts may be hot when the grill is in use. Young children should be kept away from the appliance.
- If the liquefied gas bottle is not upright, liquefied propane/butane can enter the appliance. Intense darting flames may therefore escape from the burners. Components may become damaged and start to leak over time so that gas escapes uncontrollably. Both can cause burns. Always use liquefied gas bottles in an upright position.

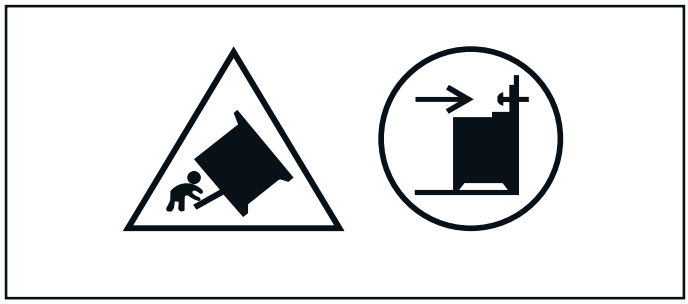
⚠ Warning – Risk of scalding!

- 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.
- Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power and gas lines replaced, by an after-sales engineer trained by us. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Faults or damage to the appliance are dangerous. Never switch on a faulty appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Shut off the gas supply. Contact the after-sales service.
- Unsuitable pan sizes, damaged or incorrectly positioned pans can cause serious injury. Observe the instructions which accompany the cookware.
- If the appliance is placed on a base and is not secured, it may slide off the base. The appliance must be fixed to the base.
- If you leave the appliance door open, people may bump into it, resulting in injury. The appliance door must be kept closed both while the appliance is in operation and when it has finished.

⚠ Warning – Risk of tipping!



Warning: In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.

⚠ Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse 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.
- 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.
- 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.

Installation and connection

Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.

Measures to be noted during transport

Secure all mobile parts in and on the appliance using an adhesive tape that can be removed without leaving any traces. Push all accessories (e.g. baking tray) into the corresponding slots with cardboard at the edges, in order to avoid damaging the appliance. Place cardboard or similar between the front and rear side to prevent knocks against the inside of the glass door. Secure the door and, if available, the top cover to the appliance sides using adhesive tape.

Keep the original appliance packaging. Only transport the appliance in the original packaging. Observe the transport arrows on the packaging.

If the original packaging is no longer available

pack the appliance in protective packaging to guarantee sufficient protection against any transport damage.

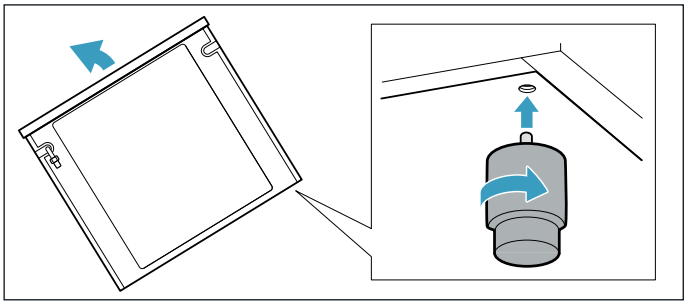
Transport the appliance in an upright position. Do not hold the appliance by the door handle or the connections on the rear, as these could be damaged. Do not place any heavy objects on the appliance.

Installation

This appliance is supplied with a set of adjustable feet.

Fitting the adjustable feet

1. Remove all parts that are not permanently fixed, especially the pan supports and burners.
2. Remove any accessories from the oven.
3. Lift one side of the appliance off the floor and tilt it slightly.
4. Screw the adjustable feet into the mounting holes on the underside of the appliance.



Note: If the appliance needs to be moved again, screw the adjustable feet in fully.

5. Only finally level the appliance once the electricity and gas have been connected and all of the installation work is complete.

Positioning and levelling

Positioning the appliance

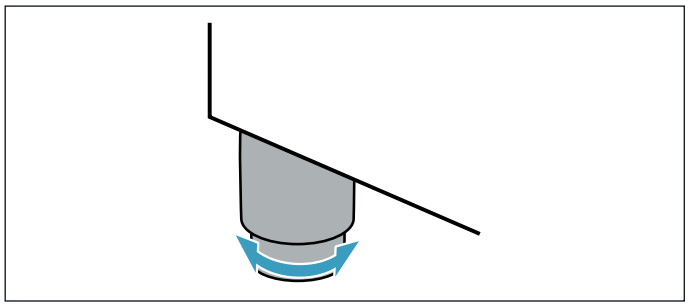
When installing the appliance, make sure that there is enough space in the final installation location to pull the appliance forwards for cleaning and maintenance work.

The ground underneath must be hard and firm. The wall immediately behind the appliance must be made from non-flammable material, e.g. tiles.

If you need to move the appliance in order to position it, make sure that the adjustable feet are fully screwed in.

Aligning the appliance

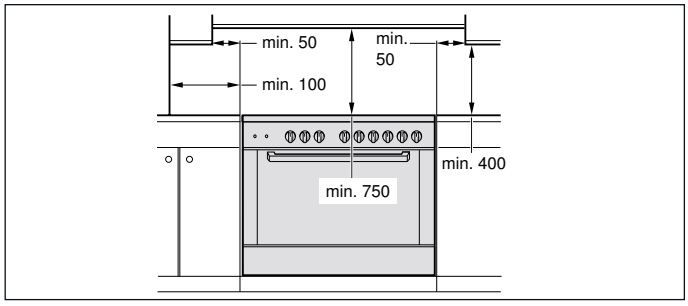
Turn the adjustable feet to align the appliance.



Note: Do not align the appliance until all other work has been completed.
With the adjustable feet, you can make the appliance up to 45 mm higher.
When the appliance has been installed in the intended location, check that the appliance is aligned correctly.

Adjacent units

Any adjacent units must not be made of flammable materials. The fronts of any adjacent units must be heat-resistant up to at least 90 °C. If the appliance is installed very close to any other units, the minimum clearances given in the figure must be maintained.



Note: Make sure that the distance between the appliance and the back wall is at least 10 mm.

Wall fixing

To prevent the appliance from tipping over, you must fix it to the wall using the accessory enclosed. Observe the installation instructions for fixing to the wall.

Gas connection

Installation must only be performed by an approved expert or a licensed after-sales service engineer in accordance with the instructions specified under "Gas connection and conversion to a different gas type".

For the licensed expert or after-sales service

Caution!

- The settings for configuring this appliance can be found on the rating plate.
- Before setting up the appliance, check the grid access conditions (gas type and gas pressure) and ensure that the gas setting of the appliance meets these conditions. If the appliance settings have to be changed, follow the instructions in the section "Gas connection and conversion to a different gas type".
- This appliance is not connected to a waste gas main. It must be connected and commissioned in accordance with the installation conditions. Do not connect the appliance to a waste gas main. All ventilation regulations must be observed.
- The gas connection must be made via a fixed, i.e. not mobile connection (gas line) or via a safety hose.
- If using the safety hose, ensure that the hose is not trapped or crushed. The hose must not come into contact with hot surfaces.
- The connection must have an easily accessible locking device.

Target appliance operating pressure

Your appliance's target operating pressure is specified on the rating plate on the back of the appliance.

All the data on your appliance's rating plate relates to these pressure values. The manufacturer shall not be held liable for results, performance or any risk caused by operating the appliance at pressure values other than those specified.

⚠ Warning – Safety information!
If the gas pressure in your distributing pipes is higher (20%) than the values specified on the appliance's rating plate, it is important that you operate the appliance with a suitable gas regulator for your safety. If you do not know what the gas pressure in your distributing pipes is, contact your local gas company. The gas regulator must be connected, maintained and adjusted by specialists from your local gas company.

Flexible hoses

For flexible hoses, observe the following points:

- Do not pinch or squeeze hoses.
- Do not subject the hoses to twisting or pulling forces.
- Keep the hoses away from sharp edges.
- Do not let the hoses come into contact with parts that may reach a temperature higher than 70 °C above room temperature.
- Make sure that the full length of the hoses is accessible for inspection.

Checking for leaks

After connecting the gas line, check the connections for leaks using soapy water.

Initial use

Switch the appliance on as described in the instructions for use. Light all the burners and check that the flames remain stable at both the high and low settings.

Faults in the gas installation/smell of gas

If you notice a smell of gas or faults in the gas installation, you must

- immediately shut off the gas supply and/or close the gas cylinder valve
- immediately extinguish all naked flames and cigarettes
- switch off electrical appliances and lights
- open windows and ventilate the room
- call the after-sales service or the gas supplier

Moving the appliance by the gas line or door handle

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

Appliance categories

Country	Category	P (mbar)
RU, BY, KZ, AM, KG	II 2H3B/P	2000 тта–3000 тта
UA	II 2H3B/P	20 - 28 - 30
MA	I 3+	28 - 30/37
AE, LB, JO	II 2H3B/P	20 - 28 - 30
EG	II 2H3+	20 - 28 - 30/37

Electrical connection

Only licensed specialists may connect the appliance.It is important that you comply with the requirements of your electricity supplier.

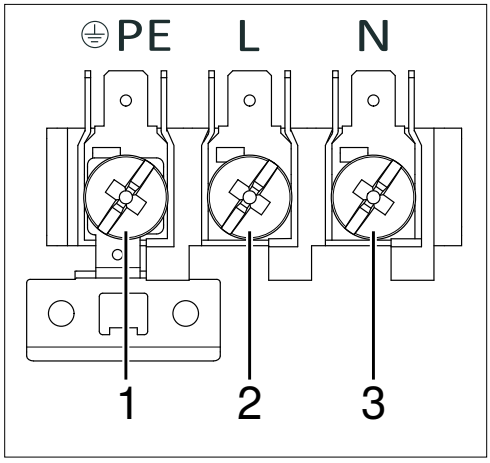
The appliance is designed to operate at 220-240 V. A 16 A fuse is required for connection.

Any damage arising from the appliance being connected incorrectly will invalidate the warranty.

Caution!

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- The appliance must be disconnected from the power supply whenever installation work is being carried out.
- The appliance fulfils the requirements of protection class I and may only be connected to an earthed socket.
- The mains power cable must be at least type H05 V V-F 3G, 1.5 mm².



Notes	
1	Yellow and green
2	Brown
3	Blue

⚠ Warning – Danger of death!

There is a risk of electric shock if you touch live components.

- Always make sure your hands are dry when you touch or hold the mains plug.
- Only pull out the mains cable by taking hold of the plug and removing the plug; never pull it out by the mains cable itself, as this could damage it.
- Never unplug the mains plug when the appliance is in operation.

Please note the following information and ensure that:

Notes

- The mains plug fits the socket.
- The cable cross section is adequate.
- The earthing system is properly installed.
- The mains cable is only replaced by a qualified electrician (if this is necessary).Spare mains cables can be ordered from our after-sales service.
- No power strips/multi-way connectors or extension cables are used.
- If using a residual current device, only use one that bears the mark ⎓.
  The presence of this mark is the only way to be sure that it fulfils all the applicable regulations.
- The mains plug can be accessed at all times.
- The mains cable is not kinked, crushed, modified or severed.
- The mains cable does not come into contact with heat sources.

Causes of damage

Hob

Caution!

- Only use the burners when cookware has been placed on top. Do not heat up empty pots or pans. The saucepan base will be damaged.
- Only use pots and pans with an even base.
- Place the pot or pan centrally over the burner. This will optimise transfer of the heat from the burner flame to the pot or ban base. The handle does not become damaged, and greater energy savings are guaranteed.
- Observe the manufacturer's instructions when using special ovenware.Aluminium foil and plastic containers can melt and stick on hot burners.
- Ensure that the gas burners are clean and dry. The burner cup and burner cap must be positioned exactly.
- Clear up spills immediately. Use deep pots for dishes with a lot of liquid. This will prevent the food from boiling over.
- Cooking on gas burners releases extra heat and moisture. Adjacent units may become damaged over time. For long cooking times, switch on the cooker hood or ventilate the room.

Damage to the oven

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. → *"Cleaning" on page 24*
- 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.
- Grilling: do not insert the baking tray or universal pan higher than level 3 when grilling. The high heat distorts it and the enamel may be damaged when it is removed. At level 4 and 5, only grill directly on the wire rack.

Damage to the plinth drawer

Caution!

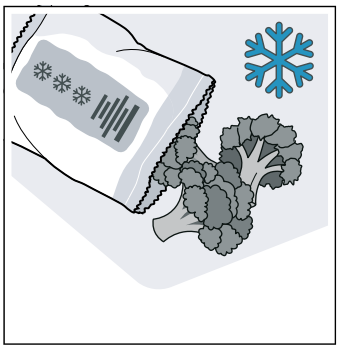
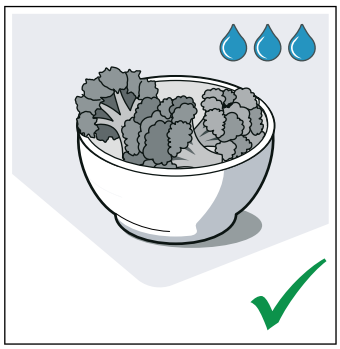
Do not place hot objects in the plinth drawer. It could be damaged.

Environmental protection

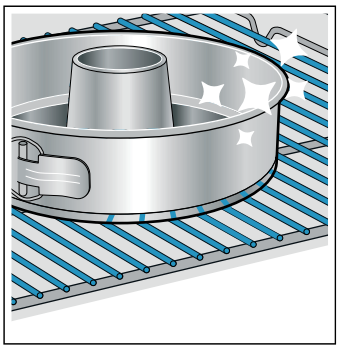
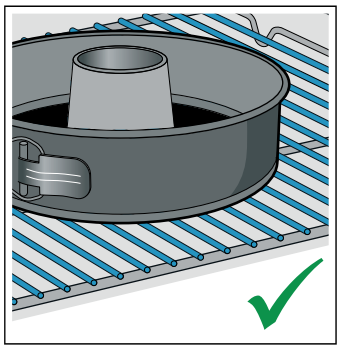
Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

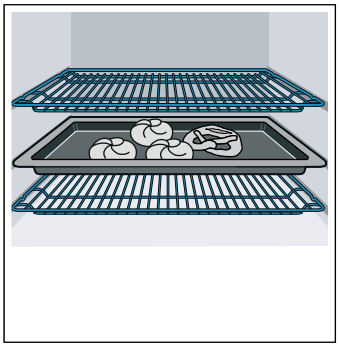
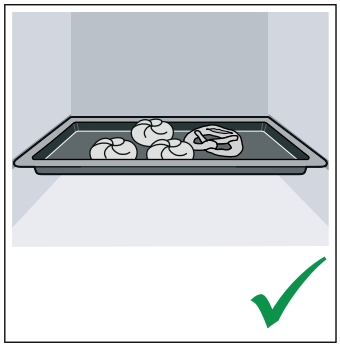
- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Leave frozen food to defrost before placing it in the cooking compartment.

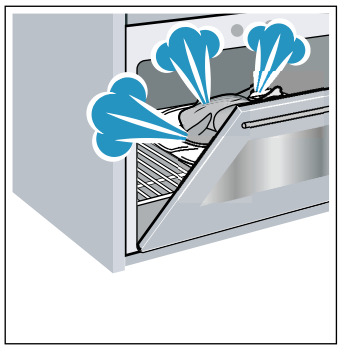
- Use baking tins that are dark-coloured, painted black or have an enamel coating. These absorb the heat particularly well.

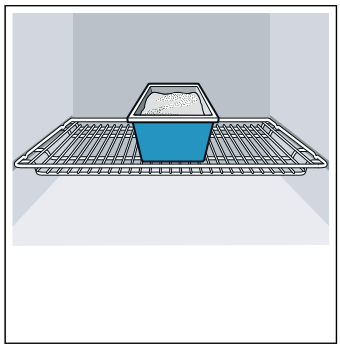
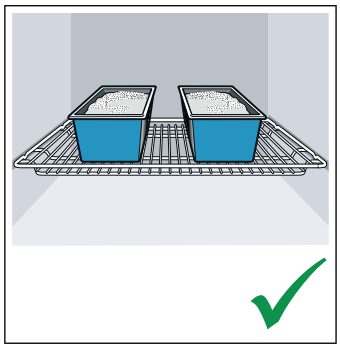
- Remove any unnecessary accessories from the cooking compartment.

- 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.

Saving energy with the gas hob

- Always use a saucepan which is the correct size for your food. A larger, less full saucepan requires a lot of energy.
- Always place a suitable lid on the saucepan.
- The gas flame must always be in contact with the base of the saucepan.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

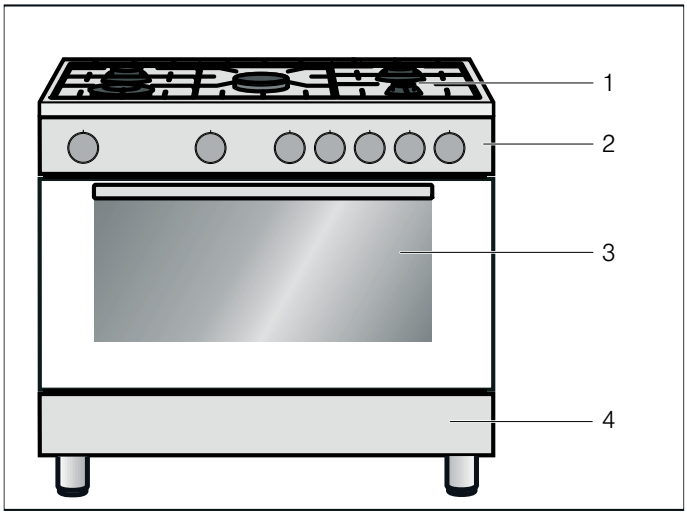
This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

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.

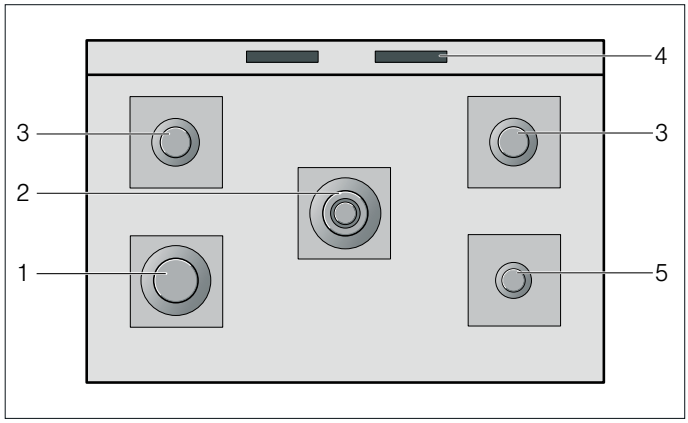
There may be some differences, depending on the type of appliance.



Explanation	
1	Cooking zone
2	Control panel
3	Oven
4	Storage compartment

Hob

Here you can see an overview of the hob. Details may vary depending on the appliance model.



Explanation	
1	High-output burner
2	Wok burner
3	Standard-output burner
4	Steam outlet **Caution!** When the oven is in operation, hot steam escapes here.
5	Economy burner

Control knob for hotplates

This control knob is used to adjust the heat setting of the gas burner hotplates.

The symbols above the control knob show you the gas burner to which the control knob belongs.

Position	Meaning
○	Off
✲	Igniting
🔥	Large flame, highest setting
🔥	Small flame, lowest setting

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.



Explanation	
1	Selector for the gas burners
2	Selector for the oven
3	Function selector
4	Buttons and display

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
◷	Time-setting options	Tap repeatedly to select the time ◷ or timer ⧖.
−	Minus	Reduce setting values.
+	Plus	Increase setting values.
⚷	Childproof lock	Lock and unlock the clock functions on the control panel.

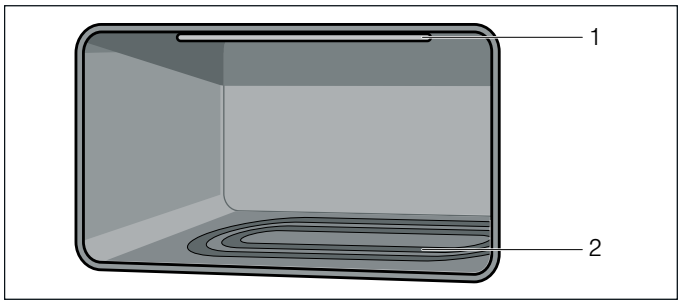
Display

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, tap 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.

Oven

Here you can see an overview of the oven. Details may vary depending on the appliance model.



Explanation	
1	Gas grill (3.1 kW)
2	Oven gas burner (4.2* kW)

* Depending on the gas type. You can find further information in the technical data of the gas table.

Control knob for oven

Turn this function selector anti-clockwise for the oven temperature or clockwise for the grill function.

Position	Meaning
O	Off. The oven is not heating.
140–255 (max)	Oven gas burner on, temperature range in °C
⊓	Position of the grill burner for grilling food at max. temperature.

There is a limit stop between the "Max" and O positions. Do not turn the selector beyond this point.

Function selector

You can use this selector to switch the oven lighting, the fan, the defrost function, the rotary spit and hybrid mode on and off.

Position	Meaning
O	Off
	Oven light
and	Fan position and defrosting
	Rotary spit
	Hybrid mode

Fan position

When you cook with the fan, the heat is distributed evenly in the oven. To switch the fan on, turn the selector to the fan position on the control panel.

Caution!
For safety reasons, the fan cannot be switched on when the grill is in use.

Hybrid display

The line at the bottom of the display turns red in three increments, from left to right, depending on whether the hybrid function is active.

If the hybrid mode is active and the electrical heater is switched on, the lines at the bottom turn red in three increments.

When the appliance is in operation, one of the red sections of the line goes out during the heating phases.



If you select hybrid mode without switching on the oven gas burner, a line appears with two increments,which shows that the hybrid mode is not active.

The cooking compartment

The oven light is located in the cooking compartment.

Steam outlet

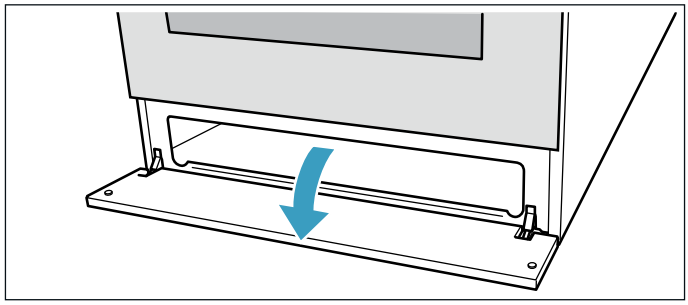
The hot air from the cooking compartment escapes at the rear of the hob. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

Cooling fan

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

Storage compartment

Open the storage compartment by folding down the panel.

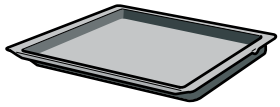
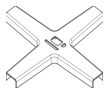
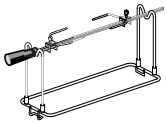


This compartment can be used to store hob or oven accessories.

⚠ Warning – Fire hazard!
Never leave combustible items in the storage compartment.

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.

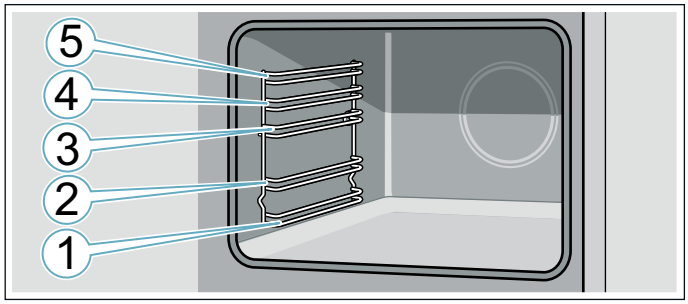
	**Baking and roasting shelf** For ovenware, cake tins, roasts, grilled items and frozen meals.
	**Universal pan** For moist cakes, pastries, frozen meals and large joints. The universal pan can be used to catch dripping fat when grilling directly on the wire rack.
	**Coffee maker trivet** Coffee maker trivet for placing on the economy burner.
	**Rotary spit** With rotary spit adaptor and metal frame For roasting joints of meat and large poultry.

⚠ Warning – Risk of fire!
Under no circumstances should a roasting tin, baking tray, frying pan or any other form of cookware be placed directly on the oven floor. This causes the floor of the appliance to overheat and can seriously damage the appliance.

Inserting accessories

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

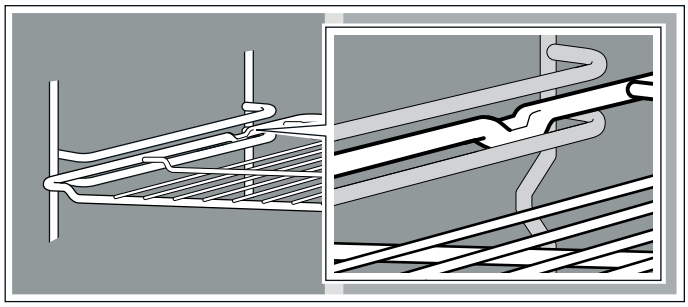
In some appliances, the highest shelf position is marked on the cooking compartment by the grill symbol.



Always insert accessories between the two guide rods for the shelf position.

Accessories can be pulled out approximately halfway without tipping.

When sliding accessories into the cooking compartment, ensure that the kink in the side rail is at the back. Only then will they lock in place.



Notes

- Hold the baking tray securely at the sides with both hands and slide it into the shelf supports, keeping it parallel. Do not move the baking tray from side to side as you slide it in, otherwise it will not go in easily and the enamelled surfaces may be damaged.
- Make sure that you always insert the accessories into the cooking compartment the right way round.
- Always insert the accessories fully into the cooking compartment so that they do not touch the appliance door.
- Take any accessories that you will not be using out of the cooking compartment.

Optional accessories

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

Their availability and whether it is possible to order them online varies from country to country. See your sales brochures for more details.

Note: Not all optional accessories are suitable for every appliance. When purchasing, always quote the exact product number (E no.) of your appliance.
⟶ *"Customer service" on page 30*

Optional accessories
Baking and roasting shelf For ovenware, cake tins, roasts, grilled items and frozen meals.
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.
Round enamel baking tray For moist cakes, pastries, frozen meals and large meat dishes. Always use with the wire rack. To ensure that the food cooks evenly throughout, place the baking tray in the centre of the wire rack.
Rotary spit With spit adaptor and metal frame For roasting joints of meat and large poultry.
Pull-out system, one level Fitting pull-out rails at position 3 will allow you to pull accessories out further without them tipping.

Before using for the first time

In this section, you can find out what you must do before using your oven or hob to prepare food for the first time. Read the following section beforehand.
⟶ *"Important safety information" on page 5*

Remove the appliance packaging and dispose of it appropriately.

Baking out the oven

Precleaning the oven

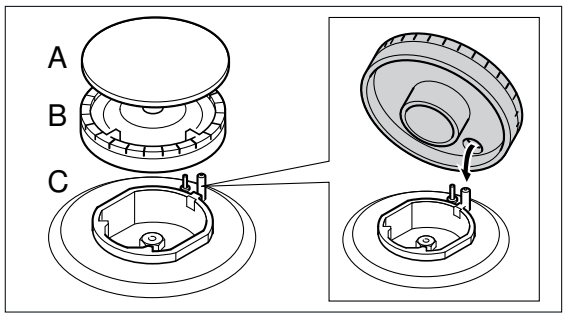
1. Remove accessories and hook-in racks from the cooking compartment.
2. Fully remove any remaining packaging, such as small pieces of polystyrene, from the cooking compartment.
3. Some parts are covered with a protective film. Remove the protective film.
4. Clean the outside of the appliance with a soft, damp cloth.
5. Clean the cooking compartment with hot soapy water.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed.

1. Turn the temperature selector to the maximum temperature.
2. Switch off the oven after 45 minutes.

Cleaning the burner caps and cups



1. Clean the burner caps (A) and cups (B) with water and washing-up liquid.
2. Dry the parts well.
3. Place the burner cup (B) onto the burner (C).
4. Position the burner cap (A) exactly on the burner cup (B).

Cleaning the accessories

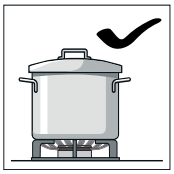
Before using the accessories, clean them thoroughly using a cloth and warm soapy water.

Cooking pans

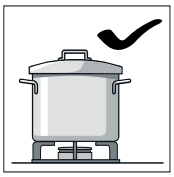
Burner	Power kW	Minimum cookware diameter	Maximum cookware diameter
High-output burner	3 kW	24 cm	28 cm
Wok burner	4.2 kW	24 cm	28 cm
Standard-output burner	1.75 kW	18 cm	24 cm
Economy burner	1 kW	12 cm	18 cm

Precautions for use

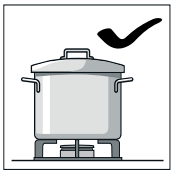
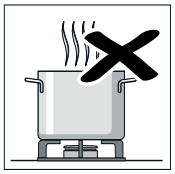
The following advice is intended to help you save energy and prevent pan damage:



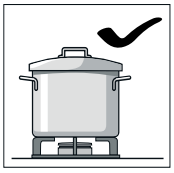
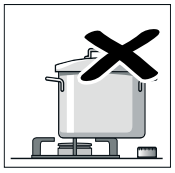

Use pans which are the right size for each burner. Do not use small pans on large burners. The flame must not touch the sides of the pan.



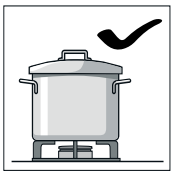
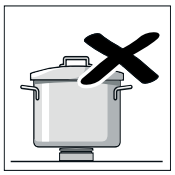

Do not use damaged pans, which do not sit evenly on the hob. Pans may tip over. Only use pans with a thick, flat base.

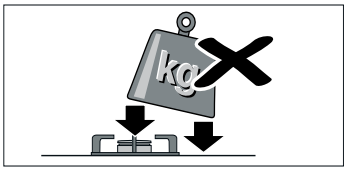
Do not cook without using a lid and make sure the lid is properly fitted. This wastes energy.

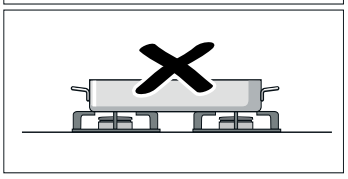
Always centre the pan over the burner, not to one side. Otherwise it could tip over. Do not place large pans on the burners near the control knobs. These may be damaged by the very high temperatures.

Place the pans on the pan supports, never directly on the burner.
Make sure that the pan supports and burner caps are correctly positioned before using the appliance.



Pans should be placed on the hob carefully.
Do not strike the hob and do not place excessive weight on it.



Never use two burners or heat sources to heat one single pan.
Do not use grill pans, earthenware casserole dishes, etc. for a long period of time on maximum power.

Operating the appliance

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

Hob

This chapter explains how to set a hotplate. The table shows heat settings and cooking times for various meals.

Switching on the gas burner

Always position the burner lid precisely on the burner cup. Keep the openings in the burner cup free from obstructions. All parts must be dry.

1. Turn the selector for the required burner anti-clockwise to the ignition position ✲. The ignition process starts.
2. Press and hold the hob selector for 1–3 seconds. Gas begins to flow out and the gas burner ignites. The safety pilot is activated. If the gas flame goes out, the gas supply is automatically shut off by the safety pilot.
3. Set the desired flame size. Between the Off ○ position and the ◉ position, the flame is not stable. You must therefore always choose a position between the ◉ large flame and ◉ small flame.

Position	Meaning
○	Off. The grill does not heat up.
◉	Small flame, lowest setting
◉	Large flame, highest setting

4. Check whether the flame is lit. If it is not, repeat the process from step 1.

Do not press the ignitor for longer than 15 seconds. If the burner does not ignite within 15 seconds, wait at least one minute before repeating the procedure.

If the burner's flame accidentally goes out, switch off the burner's selector and wait at least one minute before igniting the burner again.

Switching on the double-flame burners

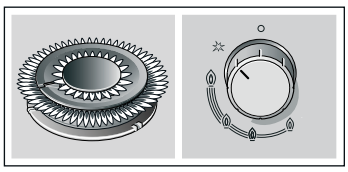
Always position the burner lid precisely on the burner cup. The openings in the burner cup must remain unobstructed at all times. All parts must be dry.

Power levels

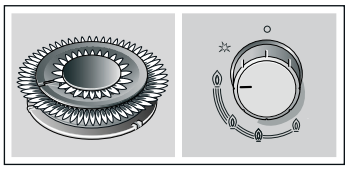
You can use the selector to set the power between maximum and minimum.

Position	Meaning
o	Off
	Maximum power
	Minimum power

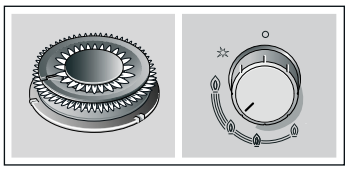
Since the double-flame burners comprise two burners, you can set the outer and inner flame continuously. Operating and power levels (these may look different depending on the appliance model):



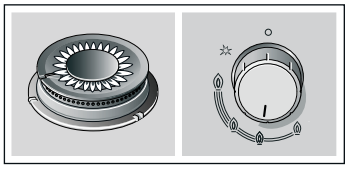
Igniting



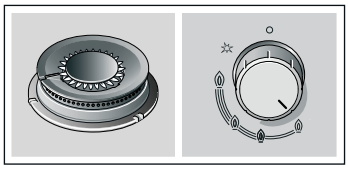
Outer and inner flame on full power.



Outer flame on minimum, inner flame on full power.



Inner flame on full power.



Inner flame on minimum.

If the flame goes out

Switch off the selector. Wait for one minute and switch on again.

⚠ Warning – Fire hazard!
If the flame goes out, gas will escape. Never leave the gas burner (hob) unattended while it is in use. Ensure that there are no draughts.

If the gas burner does not ignite

In the event of a power failure or damp ignition plugs, light the gas burner with a gas lighter or a match.

Switching off the gas burner

Turn the selector for the hob clockwise to the Off o position.

⚠ Warning – Caution!
If, after switching the appliance off, you turn the selector while the oven is still hot, gas will escape. If you do not turn the selector to the ignition position ✲ within 60 seconds, the gas supply is shut off.

Warnings

It is normal to hear a soft whistling noise while the burner is operating.

When first used, it is normal for the burner to give off odours. This does not pose any risk and does not indicate a malfunction. They will disappear in time.

An orange-coloured flame is normal. This is caused by the presence of dust in the atmosphere, spilt liquids, etc.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

A few seconds after the burner is switched off, a sound (thud) will be produced. This is not a fault - this means that the safety device is no longer operating.

Keep the burner as clean as possible. If the ignition sparkers are dirty they will not light properly. Clean them periodically using a small non-wire brush. Bear in mind that the ignition sparkers must not suffer any serious impacts.

Table – Cooking

Select the right pot size for each burner. The diameter of the pot or pan base should be the same size as the hotplate.

Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible. You yourself can best judge the optimum cooking time.

Vitamins and minerals in the food can easily be lost. You should therefore use as little water as possible when cooking, so that the food retains its vitamins and minerals. Select short cooking times so that the vegetables remain firm and full of nutrients.

Example	Food	Cooking zone	Cooking mode
Melting	Chocolate, butter, margarine	Economy burner	Small flame
Warming	Stock, tinned vegetables	Standard-output burner	Small flame
Heating and keeping warm	Soups	Economy burner	Small flame
Steaming*	Fish	Standard-output burner	Between large and small flame
Braising*	Potatoes and miscellaneous vegetables, meat	Standard-output burner	Between large and small flame
Boiling*	Rice, vegetables, meat dishes (with sauces)	Standard-output burner	Large flame
Roasting	Pancakes, potatoes, schnitzel, fish fingers	High-output burner Wok burner	Between large and small flame

* If you are using a saucepan with a lid, turn the flame down as soon as the food starts to boil.

Oven

Operating the oven

Warning – Risk of overheating!
The cooling fan will not work without power. The appliance could overheat. Never operate the oven without power.

Note: Do not use the appliance if the cooling fan is faulty and call the after-sales service.

Oven lighting

Switching on the oven lighting

Turn the control knob to the position.

Switching off the oven lighting

Turn the control knob to the o position.

The oven lighting switches off.

Operating modes

The following operating modes are available.

	Operating mode	Use
	Oven gas burner 140–255 (max) °C	For cakes and pastries, bakes, poultry, lean joints of meat, e.g. beef, veal and game.
	Gas grill	For steaks, sausages, fish and toasted sandwiches.
and	Fan position and defrosting	For defrosting. For defrosting meat, poultry, bread and cakes. The fan circulates the hot air around the food. When the oven gas burner is switched on, the fan circulates the hot air around the food.
	Hybrid mode 160–255 (max) °C	For cooking and roasting at the required temperature. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.

Operating the oven

Switching on the oven gas burner

1. Open the oven door.
2. Press the selector for the oven and turn it to the required temperature.
   The gas burner ignites.
3. Press and hold the selector for a few seconds until the flame stabilises.
4. Close the oven door carefully.

Do not press the ignitor for longer than 15 seconds. If the burner does not ignite within 15 seconds, wait at least one minute before repeating the procedure.

If the burner's flame accidentally goes out, switch off the burner's selector and wait at least one minute before igniting the burner again.

If the flame goes out

Switch off the control knob. Wait one minute and switch the burner on again.

⚠ Warning – Risk of fire!
If the flame goes out, gas will escape. Never leave the gas burner unattended during operation. Ensure that there are no draughts.

Switching off the oven gas burner

Turn the selector to the o position.

Operating the grill

Note: Keep the appliance door closed while you are using the grill function.

1. Open the oven door.
2. Press and hold the selector for the oven and turn to the grill setting ⊡.
   The gas burner ignites.
3. Press and hold the selector for a few seconds until the flame stabilises.
4. Close the oven door carefully.

Do not press the ignitor for longer than 15 seconds. If the burner does not ignite within 15 seconds, wait at least one minute before repeating the procedure.

If the burner's flame accidentally goes out, switch off the burner's selector and wait at least one minute before igniting the burner again.

If the flame goes out

Switch off the control knob. Wait one minute and switch the burner on again.

⚠ Warning – Risk of fire!
If the flame goes out, gas will escape. Never leave the gas burner unattended during operation. Ensure that there are no draughts.

Switching off the grill

Turn the control knob to the o position.

Setting hybrid mode

You can use the function selector to easily set your oven. Here we explain the settings for the hybrid mode.

Setting the type of heating and temperature

You can use the function selector to easily set the appliance.

While the oven selector is switched on, set the function selector to hybrid mode and the hybrid mode starts.

Note: To ensure that the hybrid mode can start, switch on the oven selector.

You can use the oven selector to set the temperature for the hybrid mode.

Switching off hybrid mode

Set the function selector to the o position or set it to another function.

Rotary spit

The rotary spit is particularly good for cooking large roasts, such as rolled roasting joints or poultry. The meat becomes crispy and brown.

Preparing roasts

To ensure that the roast is well-browned and cooked evenly, observe the following points:

Skewering and securing the meat to the spit

Place the joint as close as possible to the centre of the rotary spit.

Use the clamps to secure the joint at both ends. In doing so, the joint must be at least 10 cm away from the end of the spit.

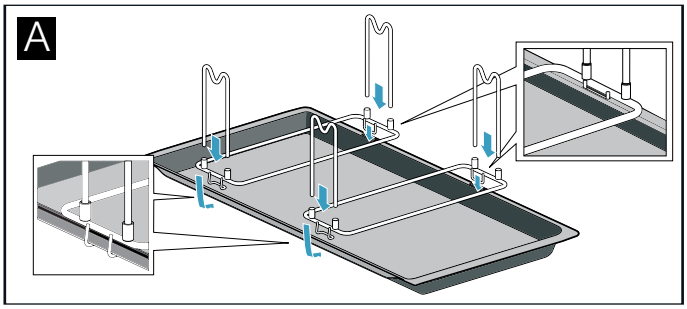
You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This prevents them from overbrowning. Pierce the skin on the underside of the wings to allow the fat to escape.

Inserting the rotary spit

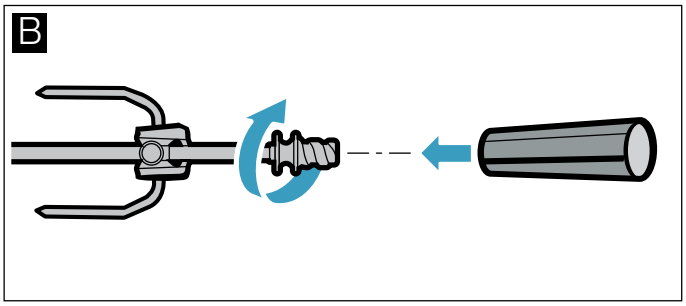
⚠ Warning – Risk of scalding!
Never touch the hot surfaces of the cooking compartment or the heating elements. Always keep children at a safe distance. Open the appliance door carefully. Hot steam may escape from the appliance.

⚠ Warning – Caution!
Do not insert the rotary spit without meat.

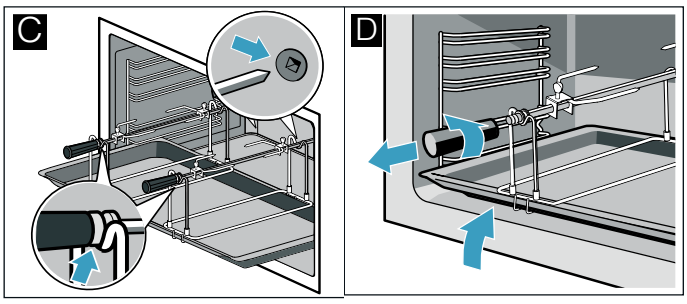
1. Place the rotary spit support on the baking tray. (Fig. A)



2. Slide the handle onto the rotary spit and screw it on. (Fig. B)



3. Slide the baking tray in at shelf position 1.
4. Place the rotary spit on the support. There is an opening in the back oven wall. Insert the rotary spit here. (Fig. C) Ensure that the rotary spit is inserted correctly.
5. Remove the handle and close the oven door. (Figure D)



Switching on the rotary spit

Note: When using the rotisserie spit, heat the oven using the heating mode. Insert the rotisserie spit before setting the heating mode.

1. Turn the control knob for the oven to the position.
2. Set the temperature.

Note: Add some water to the universal pan to catch any fat that drips out.

Removing the rotary spit

⚠ Warning – Risk of scalding!
Never touch the hot surfaces of the cooking compartment or the heating elements. Keep children away from the appliance at all times. Open the appliance door carefully. Hot steam may escape from the appliance.

⚠ Warning – Risk of scalding!
Never touch the rotary spit or other accessories directly when they are hot. Always use a pot holder or wear oven gloves to handle accessories when they are hot.

1. When the dish has finished cooking, switch off the selector for the grill and rotary spit grilling.
2. Open the appliance door carefully.
3. Slide the handle onto the rotary spit and screw it on.
4. Pull out the rotary spit carefully from the installation location.
5. Remove the baking tray.

Time-setting options

Your appliance has different time-setting options.

Time-setting option		Use
⧖	Timer	The timer functions like an egg timer. It runs independently of the appliance when it is in operation and of other time-setting options, and does not affect the appliance.
🕒	Time	When no other function is running in the foreground, the appliance shows you the time of day in the display.

A signal sounds once the timer duration has elapsed. You can cancel the audible signal early by tapping the 🕒 button.

Note: You can change how long the audible signal sounds for in the basic settings.

Setting the timer

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

You can set a duration of up to 23 hours 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 starts at a different default value, depending on which button you tap first:
5 minutes if you tap the − button and 10 minutes if you tap the + button.

1. Tap the 🕒 button until the timer symbol ⧖ is highlighted.
2. Use the − or + button to set the timer duration.

After a few seconds, the timer duration will start to count down.

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.

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 23*

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 23*
- If a hob is connected, it will not be affected by the childproof lock on the oven.
- After a power cut, the childproof lock will no longer be active.

The childproof lock only monitors the time-setting options and the timer functions on the clock. The other functions on your appliance are not affected.

Activating and deactivating

Press and hold the ⊶ button for approx. four seconds.

The symbol for this function appears in the display. The childproof lock is now active.

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

To deactivate the function, proceed as follows: Press and hold the ⊶ button for four seconds until the symbol goes out in 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		Selection
c0	Clock display	0 = hide the clock 1 = display the time*
c1	Signal duration upon completion of a cooking time or timer period	1 = approx. 10 seconds 2 = approx. 30 seconds* 3 = approx. 2 minutes
c2	Acoustic signal when a button is pressed	0 = Off 1 = On*
c3	Waiting time until a setting is adopted.	1 = approx. 3 seconds* 2 = approx. 6 seconds 3 = approx. 10 seconds
c4	You can activate the button lock.	0 = No 1 = Yes*

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

Changing the basic settings

The function selector is set to the "Off" position.

1. Press and hold ◷ for approx. 4 seconds.
   The first basic setting appears in the display, e.g. c0 1.
2. If required, use − or + to change the setting.
3. Press ◷ to confirm.
   The next basic setting appears in the display.
4. Use ◷ to scroll through all of the basic settings and, if required, use − or + to change any of these settings.
5. Press ◷ again to confirm. Press and hold for 4 seconds.

This applies all the basic settings.

You can change the basic settings again at any time.

Note: Following a power failure, the factory basic settings are restored.

Cleaning

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.

Cleaning agents

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

When cleaning the hob do not use

- undiluted washing-up liquid or dishwasher detergent,
- scouring pads,
- abrasive cleaning agents such as oven cleaner or stain remover,
- high-pressure cleaners or steam jets.
- Do not clean individual parts in the dishwasher.

When cleaning the oven do not use

- sharp or abrasive cleaning agents,
- cleaning agent with a high alcohol content,
- scouring pads,
- high-pressure cleaners or steam jets.
- Do not clean individual parts in the dishwasher.

Wash new sponges thoroughly before first use.

⚠ 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.

Zone	Cleaning agent
Stainless steel surfaces* (depending on appliance model)	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. On stainless steel surfaces, always wipe parallel to the natural grain. Otherwise, you may scratch the surface. Remove patches and splashes of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such patches and splashes. Special care products suitable for hot stainless steel surfaces are available from our after-sales service and from specialist retailers. Apply a thin layer of care product with a soft cloth.
Enamel, painted, plastic and screen-printed surfaces* (depending on appliance model)	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaner or glass scrapers for cleaning.
Control panel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaner or glass scrapers for cleaning.
Upper glass cover* (depending on appliance model)	Glass cleaner: Clean with a soft cloth. You can remove the upper glass cover for cleaning. To find out how to do this, please refer to the section *Upper glass cover*.
Rotary knobs Do not remove.	Hot soapy water: Clean with a dish cloth and dry with a soft cloth.
Hob surround	Hot soapy water: Do not clean with a glass scraper, lemon juice or vinegar.
Gas hob and pan supports* (depending on appliance model)	Hot soapy water. Use very little water. Water must not be allowed to enter the appliance through the base of the burners. Clean off boiled-over liquids and spilt food immediately. You can remove the pan supports.
	Cast iron pan supports*: Do not clean in the dishwasher.
Gas burners* (depending on appliance model)	Remove the burner head and cap and clean with hot soapy water. Do not clean in the dishwasher. The gas outlet openings must remain unobstructed at all times. Ignition plugs: Small, soft brush. The gas burners only work properly when the ignition plugs are dry. Dry all parts thoroughly. Ensure that they are refitted correctly. The burner caps are coated in black enamel. The colour may change over time. This does not impair their performance.
Electric hotplate* (depending on appliance model)	Abrasive materials or sponges: Briefly heat up the hotplate afterwards, so that it dries. Hotplates can rust over time if they remain wet. Apply care product to finish. Clean off boiled-over liquids and spilt food immediately.
Hotplate ring* (depending on appliance model)	Remove yellow to blue iridescent discolouration from the hotplate ring with a steel care product. Do not use any abrasive materials that may scratch surfaces.
Ceramic hob* (depending on appliance model)	Care: Protective/care products for ceramics Cleaning: Cleaning agents suitable for ceramics. Follow the cleaning instructions on the packaging.
	⚠ Glass scraper for stubborn dirt: Remove the protective cover and clean using the blade only. Caution: The blade is very sharp. Risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.

* Optional (available for some appliances, depending on the appliance model)

Zone	Cleaning agent
Glass hob* (depending on appliance model)	Care: Protective/care products for glass Cleaning: Cleaning agents for glass. Follow the cleaning instructions on the packaging.
	⚠Glass scraper for stubborn dirt: Remove the protective cover and clean using the blade only. Caution: The blade is very sharp. Risk of injury. Cover the blade again after cleaning. Replace damaged blades immediately.
Glass panel	Glass cleaner: Clean with a soft cloth. Do not use the glass scraper. The door can be removed to facilitate cleaning. To find out how to do this, please refer to the section *Removing and refitting the oven door*.
Childproof lock* (depending on appliance model)	Hot soapy water: Clean with a dish cloth. If a childproof lock has been fitted to the oven door, it must be removed before cleaning. If it is very dirty, the childproof lock will not work properly.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Cooking zone	Hot soapy water or a vinegar solution: Clean with a dish cloth. For stubborn dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.
	⚠Please use the self-cleaning function to clean self-cleaning surfaces. To find out how to do this, please refer to the section *Self-cleaning*. Caution! Never use oven cleaner on self-cleaning surfaces.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Shelf	Hot soapy water: Clean with a dish cloth or a brush. You can remove the shelves for cleaning. To find out how to do this, please refer to the section *Removing and refitting shelves*.
	Telescoping extension rails* (depending on appliance model) Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant from the extension rails. It is best to clean them when they are pushed in. Do not soak, clean in the dishwasher, or clean in the oven as part of the self-cleaning programme. This may damage the shelves and they may no longer work properly as a result.

* Optional (available for some appliances, depending on the appliance model)

Zone	Cleaning agent
Accessories	Hot soapy water: Soak and then clean with a dish cloth or a brush. Enamelled accessories are dishwasher-suitable.
	Aluminium baking tray*: (depending on appliance model) Dry with a soft cloth. Do not clean in the dishwasher. Never use oven cleaner. To prevent scratches, never touch the metal surfaces with a knife or a similar sharp object. Harsh cleaning products, scratchy sponges and rough cleaning cloths are not suitable. Otherwise, you may scratch the surface.
	Rotary spit* (depending on appliance model) Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.
	Meat thermometer* (depending on appliance model) Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.
Plinth drawer* (depending on appliance model)	Hot soapy water: Clean with a dish cloth.

* Optional (available for some appliances, depending on the appliance model)

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.

Cleaning self-cleaning surfaces in the cooking compartment

The back wall and side panels of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and breaks down splashes produced during baking and roasting while the oven is in operation. The higher the temperature of the oven and the longer the oven is in operation, the better the result will be.

If there is still soiling after using oven several times, proceed as follows:

1. First clean the oven floor.
2. Heat the empty oven at maximum temperature for approximately 2 hours.

This will regenerate the ceramic coating. Brown and black residue can then be removed with water and a soft sponge.

Slight colour variations of the coating have no effect on the self-cleaning function.

⚠ Warning – Risk of burns!
The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children at a safe distance.

Caution!
- Never use abrasive cleaners. This could scratch or damage the highly porous surface coating.
- Do not use oven cleaner on self-cleaning surfaces. If oven cleaner is accidentally applied to these surfaces, wipe it away immediately with a sponge and plenty of water.

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.

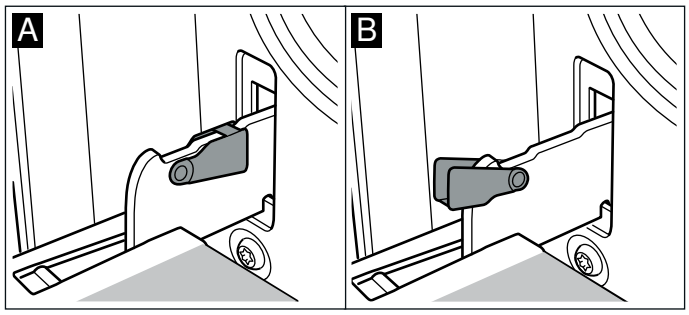
Appliance door

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

Detaching and attaching the oven door

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

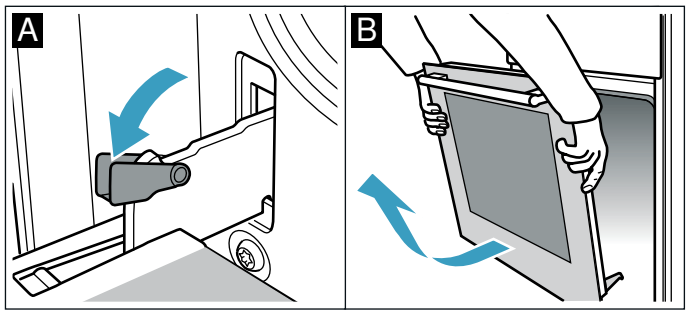
The oven door hinges each have a locking lever. When the locking levers are closed (figure A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (figure B), the hinges are locked. They cannot snap shut.



⚠ Warning – Risk of injury!
Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

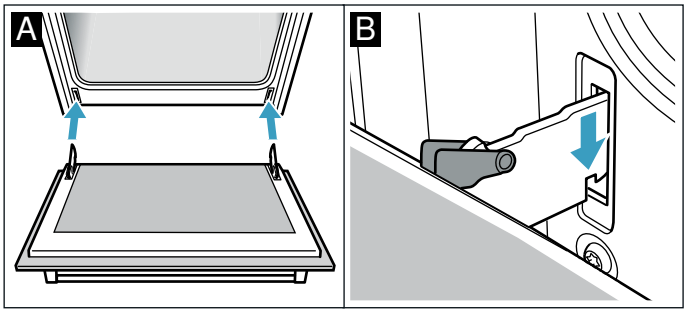
1. Open the oven door fully.
2. Fold up the two locking levers on the left and right (Fig. A).
3. Close the oven door as far as the limit stop. Grip the left and right hand sides of the door with both hands. Close the door a little further and pull it out (Fig. B).



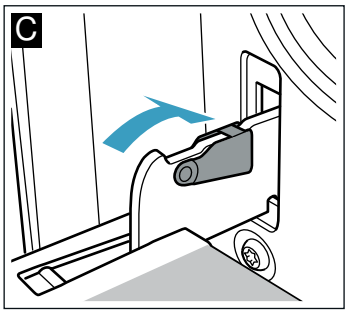
Attaching the door

Reattach the oven door by following the same steps in reverse order.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
2. The notch on the hinge must engage on both sides (Fig. B).



3. Fold back both locking levers (Fig. C). Close the oven door.



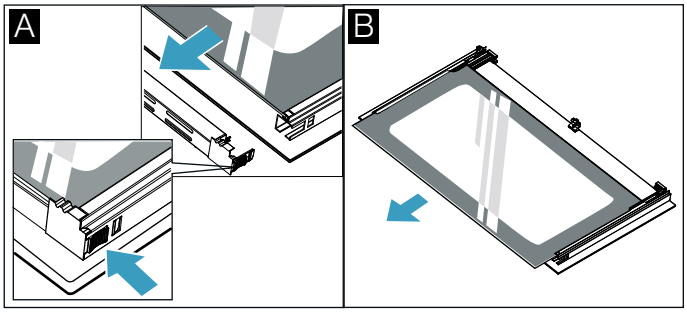
⚠ Warning – Risk of injury!
Risk of injury! Do not touch the hinges; the door might accidentally fall or a hinge might suddenly snap shut. Call the after-sales service.

Removing and refitting the door panels

The glass panels can be removed from the oven door to allow more thorough cleaning.

Removing

1. Detach the oven door. To do this, read the section entitled *"Detaching the door"*. Position the oven door it on a cloth with its handle pointing downwards.
2. Remove the cover at the top of the oven door. To do this, press in the tabs on the left and right using your fingers. Pull out and remove the cover (Fig. A).
3. Lift the top panel up and out (Fig. B).

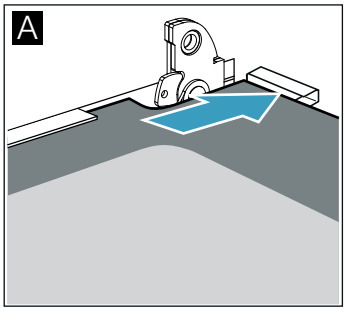


Clean the glass panels with glass cleaner and a soft cloth.

⚠ Warning – Risk of injury!
Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

Installation

1. Hold the top panel firmly on both sides and insert it at an angle towards the back. When doing so, ensure that you push the panel into the openings on the underside. The smooth surface must face outwards and the rough surface must face inwards. (Fig. A).



2. Place the cover at the top of the oven door and press it on. Make sure that the lugs on both sides engage.
3. Attach the oven door. To do this, see the section entitled *Attaching the oven door*.

Only use the oven once the glass panels have been correctly fitted.

Rails

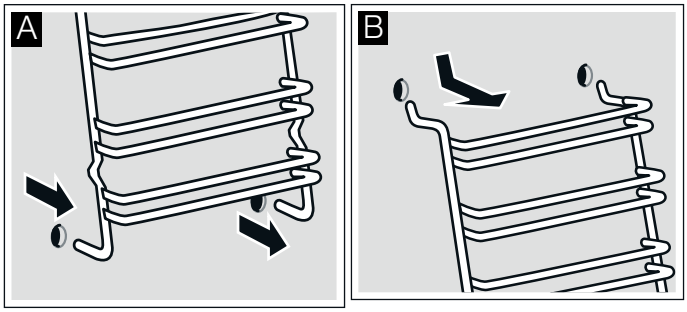
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the shelves and clean them.

Detaching and refitting the rails

The rails can be removed for cleaning. The oven must have cooled down.

Unhooking the rails

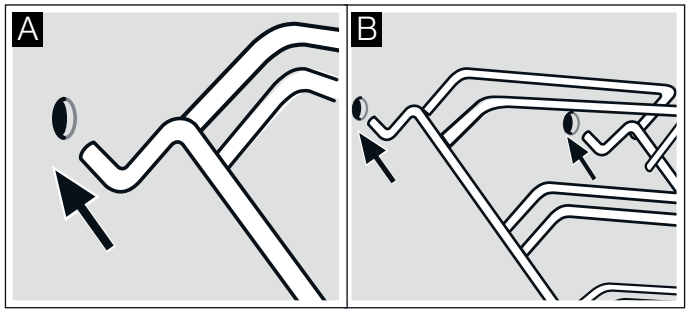
1. Hold the shelf frames from underneath and pull slightly forward. Pull the extension pins at the bottom of the rails out of the mounting holes (Fig. A).
2. Then fold the rails upwards and carefully remove them (Fig. B).



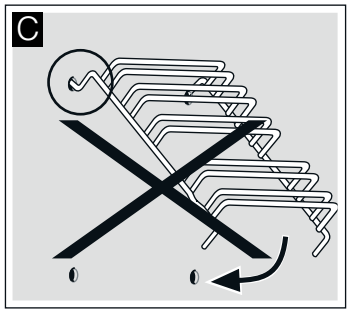
Clean the rails with washing-up liquid and a sponge. For stubborn deposits of dirt, use a brush.

Installing the frames

1. Insert the two hooks carefully into the upper holes. (Figure A-B)

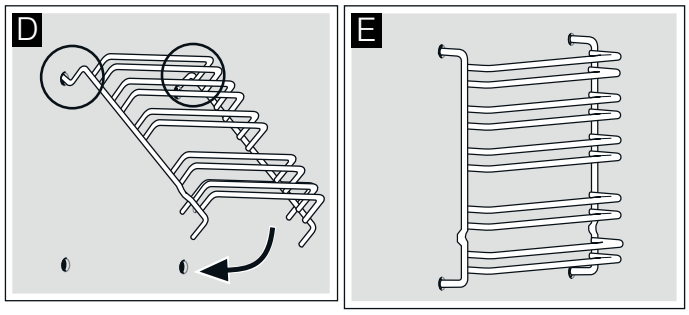


Warning
Incorrect assembly!
Never move the frame before the two hooks are fully anchored in the upper holes. The enamel could be damaged and may break (figure C).



2. the two hooks must be inserted fully into the upper holes. Now move the frame slowly and carefully downwards and insert in the lower holes (figure D).
3. Insert both frames into the side walls of the oven (figure E).

If the rails are fitted correctly, the distance between the two upper shelf positions is greater.



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 31*

Fault	Possible cause	Remedy/notes
The appliance does not start.	The fuse is faulty.	Check the fuse in the fuse box.
	Power failure	Check whether the kitchen light or other kitchen appliances are working.
	Disruption of gas supply	Make sure that the gas supply valves are open.
The electrical heater does not work.	The selector for the oven gas grill is switched on.	Ensure that the selector for the oven gas grill is switched off.
	The selectors for the oven control and hybrid function are not switched on.	Switch on the selectors for the oven control and hybrid function.
	The heater is faulty	Call the after-sales service.
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 child-proof lock is activated.	Deactivate the childproof lock by pressing and holding the button with the key symbol for approx. 4 seconds.
Fan position not working.	The grill selector is switched on.	Make sure that the grill selector is switched off.
	The fan position is not selected.	Make sure that the fan position is switched on.
	Fan fault	Call the after-sales service.
The oven light has failed	The oven light is faulty	Replace the oven light. (see section entitled "Replacing the oven light")
The gas burner does not ignite.	Power cut or damp ignition plugs	Light the gas burner with a gas lighter or a match.
		Do not operate the oven without power.
The flame (oven) does not burn through all outlet openings.	Normal build-up of dirt	The burner must be professionally cleaned.
All dishes prepared in the oven burn within a short period of time.	The thermostat is faulty.	Call the after-sales service.
The door panel steams up when the oven heats up.	This is a normal occurrence caused due to the temperature difference	No intervention needed; this has no effect on performance.
The oven switches off.	The gas pressure is too high or too low	Check whether the correct pressure regulator is being used.
	Power failure	Check the oven's power supply.
	Incorrect installation	Make sure that the appliance was installed according to installation instructions.
The cooling fan is not working.	The cooling fan is faulty.	Call the after-sales service.
Rotary spit does not work.	The rotary spit position is not selected	Ensure that the rotary spit position is switched on.
	The rotary spit grilling is not inserted.	Ensure that the rotary spit is inserted correctly.
	Rotary spit does not work	Call the after-sales service.

⚠ 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.

Fault messages on the display

If an error message (starting with "E") appears on the display, e.g. E05-32, tap the ◷ button. This will reset the error message. If necessary, reset the time.

If the error message does not go out after pressing the ◷ button, switch off the appropriate fuse in the fuse box and then switch it back on after 10 seconds.

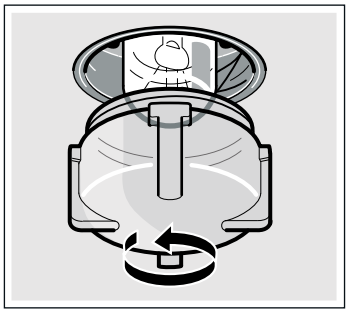
If the error was a one-off, you can continue to use the appliance as normal. If the error message appears again, notify our after-sales service and quote the exact error message and the E no. (product number) of your appliance.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. Heat-resistant, 25 watt spare bulbs can be obtained from our after-sales service or a specialist retailer. Only use these bulbs.

⚠ Warning – Risk of electric shock!
Switch off the circuit breaker in the fuse box.

1. Place a tea towel in the cold oven to prevent damage.
2. Unscrew the glass cover by turning it anti-clockwise.



3. Replace the bulb with one of the same type.
4. Screw the glass cover back in.
5. Remove the tea towel and switch on the circuit breaker.

Customer service

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

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

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

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

After-sales contact details for all countries can be found in the attached after-sales service directory.

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.

Notes

- The values in the table always apply to dishes placed into the cooking compartment when it is cold and empty.
  Only preheat the appliance if the table specifies that you should do so. Line the accessories with greaseproof paper before preheating the appliance.
- The times specified in the tables are intended as a guide only. These values depend on the quality and composition of the food.
- Use the accessories provided. You can purchase other accessories from after-sales service or specialist retailers.
  Remove any unnecessary accessories and ovenware from the cooking compartment.
- Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.
- Your oven can be used to bake on one level.

Caution!

The appliance was manufactured in accordance with the reference gases specified in the standards. If a gas is used which does not comply with the specified gas mixture and pressure, cooking performance and heat output may not produce the desired result.

Gas designation	Gas mixture (%)
G20	CH_4=100
G25	CH_4=86, N_2=14
G30	n-C_4H_{10}=50, i-C_4H_{10}=50

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.

Cakes and pastries

Cake tins

When you are baking in the cake tin, insert the wire rack at the level indicated and place the cake tin on the wire rack.

Dark-coloured cake tins are the most suitable.

If you use light-coloured baking tins or glass, the baking time increases and the cake is not browned evenly.

Only use heat-resistant glass dishes. Do not place a hot glass dish on a cold or wet surface. The glass could break.

If you want to use silicone moulds, follow the guidelines in the manufacturer's instruction manual. Silicone moulds turn out slightly smaller than normal cake tins.

For this reason, the quantities may be slightly different to those indicated in your recipe.

Baking tables for the lower burner in the gas oven

In the tables, you will find the optimum types of heating for a selection of cakes and gateaux. The temperature and cooking times depend on the quantity and consistency of the dough.

The values in the table apply to dishes placed into the cooking compartment when it is cold and empty.

The heat is distributed in the oven as soon as the gas escaping from the lower gas burner is ignited. For this reason, the underside of food is usually more browned than the top.

Cakes in tins	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Sponge cake	Round Bundt pan, deep	3	▭	170*	50–60
Sponge cake	Round Bundt pan, deep	2	▭ and 🌀	170*	50–60
6-egg fatless sponge cake	Springform cake tin (dia. 28 cm)	2	▭ and 🌀	170*	30–35
Apple pie	Springform cake tin (dia. 20 cm)	3	▭	170	80–90
Apple pie	Springform cake tin (dia. 20 cm)	3	▭ and 🌀	190	60–70
Revani (hot water sponge cake)	Glass ovenproof dish, rectangular**	3	▭	170*	25–35
Revani (hot water sponge cake)	Glass ovenproof dish, rectangular**	2	▭ and 🌀	170*	25–35
Crème caramel	Dish for crème caramel	2	▭ and 🌀	200*	30–40

* Preheat for 10 minutes.

** Use heat-resistant glass ovenware only. Never set hot glass ovenware down on a cold or wet surface after taking it out of the oven. This may cause the glass ovenware to crack.

Baked items on a baking tray	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Biscuits	Universal pan	3	and	160*	15-20
Sesame pretzels	Universal pan	3	and	170*	20-25
Baked items made from puff pastry	Universal pan	3	and	170*	20-25
Pies and tarts made from yufka dough	Universal pan	3	and	180*	25-35
Rosenkuchen (Bavarian yeast-leavened cake)	Universal pan	3	and	180*	30-40
Pastries made from yeast dough	Universal pan	4		150*	30-35
Pastries made from yeast dough	Universal pan	3	and	170*	20-25
Pizza	Universal pan	4		170*	25-30
Pizza	Universal pan	3	and	170*	20-25
Pizza, frozen, thin base	Universal pan	3	and	170*	10-15
Mini pizzas, frozen	Universal pan	3	and	170*	10-15
Bread rolls	Universal pan	3	and	180*	20-25
Preheating bread (1500 g)*	Universal pan	3	and	190* 170	15 20

* Preheat for 10 minutes.

Meal	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Macaroni bake	Glass ovenproof dish, rectangular**	2	and	200	40–50
Potato gratin made from raw ingredients, max. 4 cm deep	Glass ovenproof dish, rectangular**	3		190*	40–50
Potato gratin made from raw ingredients, max. 4 cm deep	Glass ovenproof dish, rectangular**	2	and	190*	30–40
Meatballs with potatoes, in sauce	Glass ovenproof dish, rectangular**	2		180	70–80
Goulash	Glass ovenproof dish, rectangular**	2	and	170	60–70
Chicken with potatoes	Glass ovenproof dish, rectangular**	3		200	70–80
Chicken with potatoes	Glass ovenproof dish, rectangular**	3	and	200	60–70
Vegetable terrine	Glass ovenproof dish, with lid**	2		200	75–85

* Preheat for 10 minutes.

** Use heat-resistant glass ovenware only. Never set hot glass ovenware down on a cold or wet surface after taking it out of the oven. This may cause the glass ovenware to crack.

Baking tips

You wish to bake according to your own recipe.	Use similar items in the baking tables as a guide.
How to tell whether sponge cake is baked through:	Approx. 10 minutes before the end of the baking time stated in the recipe, insert a cocktail stick into the cake at its deepest point. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Next time, add less liquid. Observe the specified mixing times in the recipe.
The cake has risen in the middle but is lower around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake is too dry.	Make tiny holes in the finished cake using a cocktail stick. Then drizzle fruit juice over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bottom of a fruit cake is too light.	Place the cake one level lower the next time.
The fruit juice overflows.	Next time, use the deeper universal pan (if available).
The pieces of dough are sticking together when the yeast rolls are baked.	There must be a distance of about 2 cm between the bread rolls. This gives enough space for the bread rolls to expand and bake evenly on all sides.
Condensation forms when you bake moist cakes.	Steam can form during baking, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a natural process.

Meat, poultry, fish, toast

Table for the gas grill

The values in the table apply to dishes placed in a cold oven.

After ⅔ of the cooking time, turn the pieces of meat over.

Always place the meal in the middle of the wire rack.

If you are grilling directly on the wire rack, you should insert the baking tray at level 1 . The fish juices are collected in the pan and the oven is kept cleaner.

The rotary spit is particularly good for cooking large roasts, rolled roasting joints or poultry. The meat becomes crispy and brown.

In the section *Grilling with the rotary spit*, you will find the instructions for operating the rotary spit.

Meal	Weight	Accessories and cookware	Position	Type of heating	Cooking time in minutes
Meat					
Hamburger (x8)	1 kg**	Wire rack	4	*	30–40
Sausages (x10)	0.5 kg**	Wire rack	4		20–30
Poultry					
Chicken (x1)	1.5 kg	Rotisserie spit	1		90
Chicken (x2)	3–4 kg**	Rotisserie spit	1		120
Fish					
Whole fish (x2)	0.5 kg**	Wire rack	4		20–30
Fish pieces (x8)	0.5 kg**	Wire rack	4		20–30
Toast					
Toasting bread (x18 slices)	-	Wire rack	5	*	2–4

* Preheat for 10 minutes.

** Total weight.

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf height and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Cooking more than one meal at a time

You can cook more than one dish at a time in your appliance. You therefore require less time to cook two meals.

The cooking result depends on the quantity of food and the size of the ovenware.

To cook the food, place it into the appliance at levels 1 and 3. Cook the food using the hybrid function, as indicated in the table.

Use the cooking times listed in the table. Once the time specified in the table has elapsed, remove the respective food from the oven.

Food	Accessories*/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Chicken with potatoes	Glass ovenproof dish**	1		160	70
Sponge cake	Round Bundt pan, deep	3			55

* You can buy optional accessories from our after-sales service, from specialist retailers or online.

** Use heat-resistant glass ovenware only. Never set hot glass ovenware down on a cold or wet surface after taking it out of the oven. This may cause the glass ovenware to crack.

Food	Accessories*/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Fish pieces (750 g)	Universal pan	1		160	25
Sponge cake	Round Bundt pan, deep	3			55

* You can buy optional accessories from our after-sales service, from specialist retailers or online.

** Use heat-resistant glass ovenware only. Never set hot glass ovenware down on a cold or wet surface after taking it out of the oven. This may cause the glass ovenware to crack.

Food	Accessories*/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Meatballs with potatoes, in sauce	Glass ovenproof dish**	1		160	70
Sponge cake	Round Bundt pan, deep	3			55

* You can buy optional accessories from our after-sales service, from specialist retailers or online.

** Use heat-resistant glass ovenware only. Never set hot glass ovenware down on a cold or wet surface after taking it out of the oven. This may cause the glass ovenware to crack.

Food	Accessories*/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Bread (500 g)	Glass ovenproof dish**	1		140	60
Sponge cake	Round Bundt pan, deep	3			55

* You can buy optional accessories from our after-sales service, from specialist retailers or online.

** Use heat-resistant glass ovenware only. Never set hot glass ovenware down on a cold or wet surface after taking it out of the oven. This may cause the glass ovenware to crack.

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

Yoghurt

You can use your appliance to make your own yoghurt.

Remove accessories and shelf supports 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 leave it to cool down to 40 °C. It is sufficient to heat UHT milk to 40 °C.
2. Stir in 30 g (approx. 1 tbsp) (chilled) yoghurt.
3. Pour into cups or small jars with lids and cover.
4. Place the cups or jars onto the cooking compartment floor and use the settings indicated in the table.
5. After making the yoghurt, leave it to cool in the refrigerator.

Dish	Accessories/cookware	Shelf position	Heating function	Tempera-ture in °C	Cooking time
Yoghurt	Cup/jar	Cooking compartment floor		-	4-5h

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods made from shortcrust pastry (biscuits, gingerbread, cookies).

Recommendations for baking, roasting and grilling with low acrylamide values	
General	■ Keep cooking times to a minimum. ■ Cook the food until it is golden brown. "Browned, not charred". ■ The larger and thicker the food, the less acrylamide it contains.
Oven chips	Where possible, spread out a single layer of oven chips evenly on the baking tray. To prevent the chips from trying out quickly, cook at least 400 g on the baking tray.

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

Tip: Food that has been frozen flat 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 that have already defrosted from the appliance.

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.

Frozen food	Accessories	Position	Heating function	Temperature
For example cream gateaux, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	2		The temperature selector must remain in the "Off" position

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