BOSCH

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instructions for use

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⚠ Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

Before installation

Transport damage

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

Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Hot cooking compartment

There is a risk of burns.
Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.
Never store combustible items 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 by the fuse in the fuse box.

There is a risk of short-circuiting.
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding
Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories and ovenware

There is a risk of burns.
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

Self-cleaning

There is a risk of fire.
Loose food residue, grease and meat juices can catch fire during the self-cleaning cycle.
Remove course dirt from the cooking compartment before every self-cleaning cycle.

There is a risk of fire.
Never hang flammable items, such as tea towels, on the door handle.
The appliance will become very hot on the outside during the self-cleaning cycle. Keep children at a safe distance.

There is a risk of serious damage to health.
Never let non-stick baking trays and tins go through the self-cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.

Causes of damage

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 is set.
This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the hot cooking compartment

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

Moist food

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

Fruit juice

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed.
If possible, use the deeper universal pan.

Cooling with the oven door open

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

Oven door as a seat or storage space

Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

Transporting 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.

Heavy accessories

Do not pull heavily loaded accessories out too far without supporting the weight. Heavy accessories will tip when pulled out. This causes pressure to be exerted on the shelf supports in the cooking compartment, which can damage the enamel. Relieve the strain on the accessories when they are pulled out by raising them slightly with one hand. Caution: always use an oven cloth or oven gloves when handling hot accessories.

Grilling

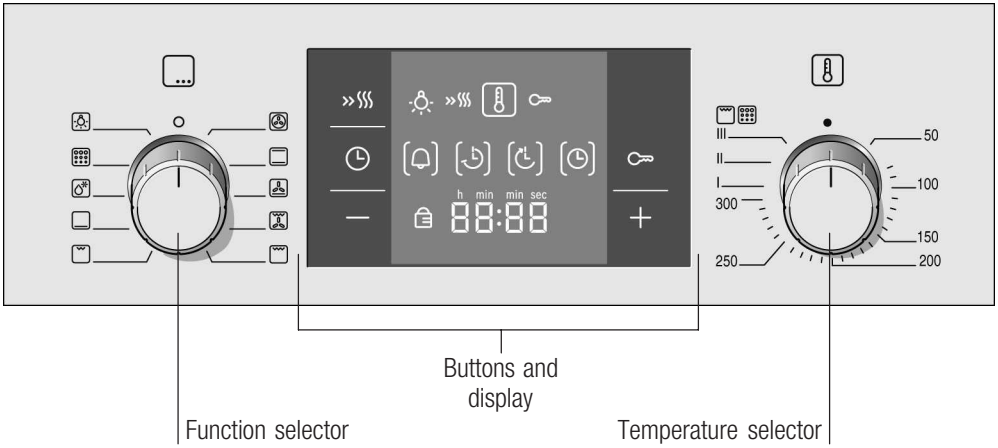
Do not insert the baking tray or universal pan higher than level 3 when grilling. The high heat distorts it and the enamel may be damaged when removing it. At level 4 and 5, only grill directly on the wire rack.

Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Discrepancies in the data are possible, depending on the appliance model.



Control knobs

The control knobs are retractable. To lock it in or out, press the zero position on the control knob.

Buttons

The sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.

Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.

Button	Use
»≋ Rapid heating	Heats up the oven particularly quickly.
◷ Time setting options	Selects the timer 🔔, cooking time ◷, end time ◷ or clock ◷.
⊶ Childproof lock	Locks and unlocks the control panel.
− Minus	Decreases set values.
+ Plus	Increases set values.

The time setting option that is currently selected in the display is indicated by the brackets [ ] around the corresponding symbol.
Exception: for the clock, the ◷ symbol only lights up when you are making changes.

Function selector

Use the function selector to set the type of heating.

Setting	Use
○ Off position	The oven is switched off.
3D hot air*	For cakes and pastries on one to three levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
Top/bottom heating	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from above and below.
Pizza setting	For the quick preparation of frozen products without pre-heating, e.g. pizza, chips or strudel. The bottom heating element and the ring heating element in the rear wall heat up.

Setting		Use
	Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
	Grill, small area	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.
	Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
	Defrost	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the food.
	Self-cleaning	For automatic cleaning of the cooking compartment. The oven heats up until the dirt disintegrates.
	Oven light	Switches on the oven light.

* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

When you make settings, the ☐ symbol lights up in the display. The oven light in the cooking compartment switches on.

Note

So that the heat is well distributed, the fan switches on briefly during the heating up phase when top or bottom heating is used.

Temperature selector

Use the temperature selector to set the temperature, grill setting or cleaning level.

Setting		Meaning
●	Off position	The oven does not heat up.
50-300	Temperature range	The temperature in the cooking compartment in ºC. Exception: the maximum temperature for 3D hot air and Pizza setting is 275 ºC; for Defrost it is 60 ºC.

Setting		Meaning
I, II, III	Grill settings	The grill settings for the grill, small and large area. I = level 1, low II = level 2, medium III = level 3, high
	Cleaning levels	The cleaning levels for Self-cleaning. I = level 1, gentle II = level 2, medium III = level 3, intensive

The symbol is lit in the display until the oven has reached the set temperature. The symbol does not light up during grilling and cleaning.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. When temperatures up to 60 °C are selected, and when self-cleaning is activated, the light switches off. This allows for optimum fine adjustment.

The setting on the function selector can be used to switch on the light without heating the oven.

Cooling fan

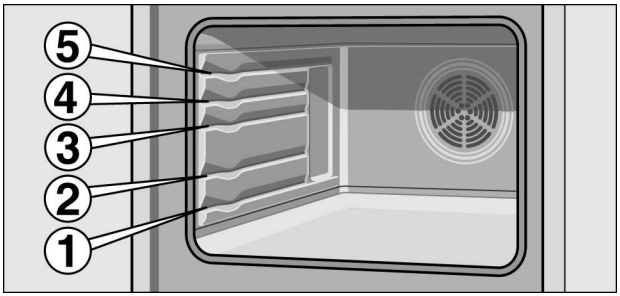
The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

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

Accessories

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

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



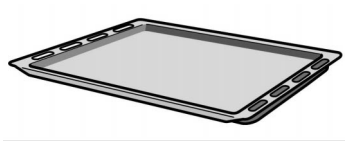
The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

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

Wire shelf

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

Insert the wire grill with the curved bars facing downwards ⁀.



Enamel baking tray

For cakes and biscuits.

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

Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.

Special accessories

You can purchase special accessories from the after-sales service or specialist shops.
You will find a comprehensive range of products for your oven in our brochures and on the Internet.
The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire shelf HEZ 334001	For ovenware, cake tins, roasts, grilling and frozen meals.
Enamel baking tray HEZ 331070	For cakes and biscuits.
Universal pan HEZ 332070	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Insert shelf HEZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Grill tray HEZ 325070	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with grill tray under the wire shelf.
Glass pan HEZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
Pizza tray HEZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Bakestone HEZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
Profi extra-deep pan with insert grid HEZ 333070	Particularly suitable for preparing large quantities of food.
Lid for the Profi extra-deep pan HEZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Profi oven drawer HEZ 333100	Suitable for preparing large quantities of food. A deep pan with insert grid, a wire rack for placing on top and a telescopic oven drawer come as accessories. Using the wire rack on top of the drawer gives you outstanding grilling results.

Profi oven drawer Plus HEZ 333102	Suitable for preparing large quantities of food. A deep pan, a shallow pan, an insert grid, a wire rack for placing on top and a telescopic oven drawer come as accessories. Using the wire rack on top of the drawer gives you outstanding grilling results.
Lid for the Profi oven drawer HEZ 333101	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Glass roasting dish HEZ 915001	The glass roasting dish is suitable for pot roasts and casseroles that are cooked in the oven. It is ideally suited to automatic roasting.
Metal roasting dish HEZ 6000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Universal roasting dish HEZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock product no. 612594	To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock.

Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.
First read the section on *Safety information*.

Setting the time

After the appliance has been connected, the ◷ symbol and four zeros light up on the display.
Set the time.

1. Press button ◷.
   The time 12:00 is shown in the display.
2. Set the time with button **+** or **−**.

After a few seconds, the time set is adopted.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the top/bottom heating ⊟ to 240 °C for one hour.
Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to select top/bottom heating ⊟.
2. Use the temperature selector to select 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the zero setting.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

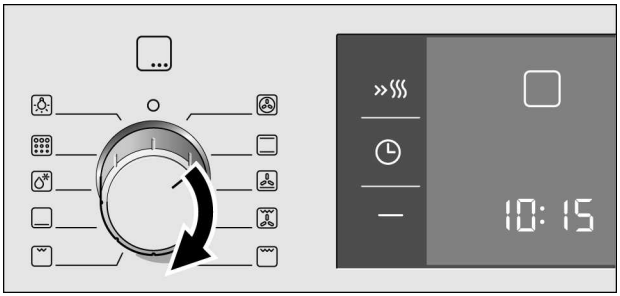
Setting the oven

There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.
You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

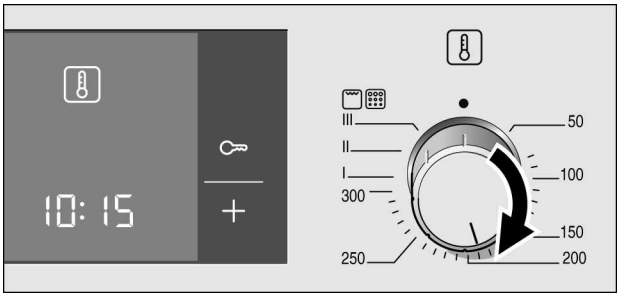
Type of heating and temperature

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

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



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



The oven begins to heat up.

Switching off the oven

Turn the function selector to the zero setting.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable:

- 3D hot air
- Top/bottom heating
- Pizza setting

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

1. Setting the type of heating and temperature.
2. Press button »≋.

In the display, symbol »≋ lights up. The oven begins to heat up.

The rapid heating process is complete

A signal sounds. Symbol »≋ on the display goes out. Put your dish in the oven.

Cancelling rapid heating

Press button »≋. Symbol »≋ on the display goes out.

Setting the time setting options

Your oven has different time setting options. Use button ◷ to access the menu and switch between the individual functions. While you can make settings, all time symbols are lit. The brackets [ ] show you which time function you have currently selected.
A time function which has already been set can be changed directly with button **+** or **–**, when its time symbol is in brackets.

Timer

You can use the timer as a kitchen timer. It runs independently of the cooking compartment. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press button ◷ once.
   The time symbols light up in the display, and the brackets are around 🔔.
2. Set the timer duration with buttons **+** or **–**.
   Button **+** default value = 10 minutes
   Button **–** default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. In the display, symbol [🔔] lights up and the timer period starts to run down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 00:00 is showing in the display. Switch off the timer with button ◷.

Changing the timer period

Use button **+** or **–** to change the timer duration. After a few seconds, the change will be adopted.

Clearing the timer period

Use button **–** to switch the timer duration back to 00:00. After a few seconds, the change will be adopted. The timer is switched off.

Calling up the time settings

If several time settings have been set, the corresponding symbols light up in the display. The timer runs in the foreground. Symbol is in brackets and the timer period starts to run down.

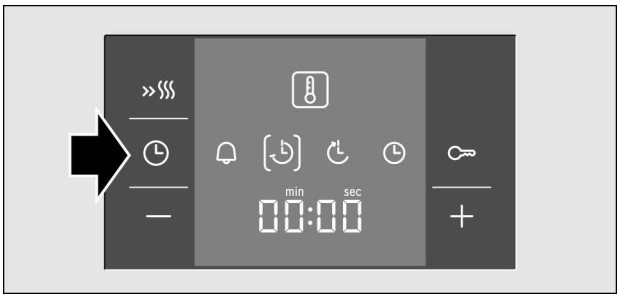
To call up the timer, cooking time, end time or clock, press button repeatedly until the brackets are around the relevant symbol. The value is shown on the display for a few seconds.

Cooking time

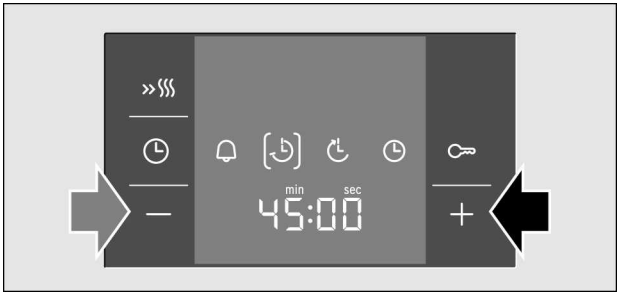
The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically, so you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in figure: Cooking time of 45 minutes.

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.
3. Press the button twice.
   00:00 is shown in the display. The time symbols light up and brackets are around .



4. Use the + and – buttons to set the cooking time.
   + button default value = 30 minutes
   – button default value = 10 minutes



The oven will start up after a few seconds.
The cooking time counts down in the display and the [⏲] symbol lights up. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 00:00 is shown in the display.
Press the ◷ button. The + or – button can be used to set a new cooking time.
Or press the ◷ button twice and turn the function selector to the off position. The oven switches off.

Changing the cooking time

Use the + or – button to change the cooking time. After a few seconds, the change will be adopted.
If the timer has been set, first press the ◷ button.

Cancelling the cooking time

Use the – button to set the cooking time back to 00:00. After a few seconds, the change will be adopted. The cooking time is cancelled.
If the timer has been set, first press the ◷ button.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The symbol for the time function that is visible in the display is shown in brackets.

To call up the 🔔 timer, ⏲ cooking time, ⏲ end time or ◷ clock, press the ◷ button until the brackets are around the relevant symbol. The time requested is shown for a few seconds in the display.

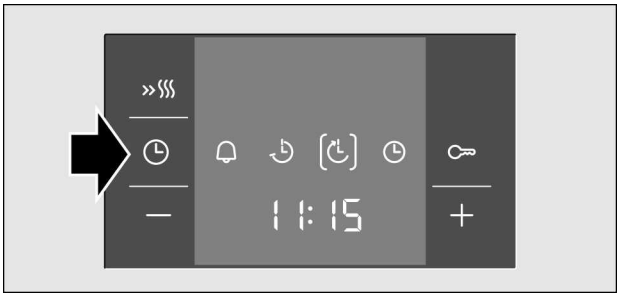
End time

You can delay the time at which your dish is to be ready. The oven starts automatically and finishes at the desired time.
For example, you can place your dish in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

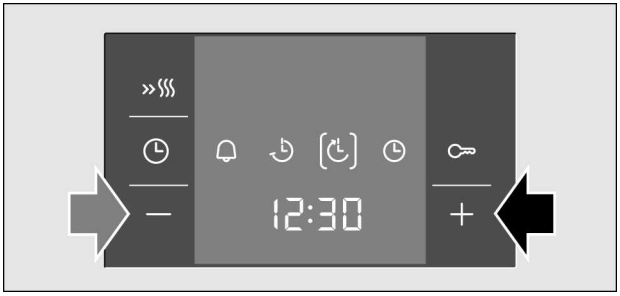
Ensure that the food is not left in the cooking compartment for too long as it may spoil.

Example in figure: It is 10:30, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30.

1. Setting the function selector.
2. Setting the temperature selector.
3. Press the ◷ button twice.
4. Use the **+** and **–** buttons to set the cooking time.
5. Press the ◷ button.
   The brackets are around ◷. The time at which the dish will be ready is shown.



6. Use the + and – buttons to set a later end time.



After a few seconds, the oven adopts the settings and switches to standby position. The time at which the dish will be ready is shown in the display and the symbol is in brackets. The and symbols go out. When the oven starts, you can see the cooking time counting down in the display and the symbol is in brackets. The symbol goes out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 00:00 is shown in the display.
Press the button. The + or – button can be used to set a new cooking time.
Or press the button twice and turn the function selector to the off position. The oven switches off.

Changing the end time

Use the + or – button to change the end time.
After a few seconds, the change will be adopted.
If the timer has been set, first press the button twice.
Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.

Cancelling the end time

Use the – button to set the end time back to the current time. After a few seconds, the change will be adopted. The oven starts.
If the timer has been set, first press the button twice.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The symbol for the time function that is visible in the display is shown in brackets.

To call up the timer, cooking time, end time or clock, press the button until the brackets are around the relevant symbol. The time requested is shown for a few seconds in the display.

Time

After the appliance is connected or after a power cut, the symbol lights up in the display with four zeros. Set the time.

1. Press the button.
   The time 12:00 is shown in the display.
2. Set the time with the **+** or **–** button.

After a few seconds, the time set is adopted.

Changing the time

No other time function should be set.

1. Press the button four times.
   The time symbols light up in the display and brackets are around .
2. Change the time with button **+** or **–**.

After a few seconds, the time set is adopted.

Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.

Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

Switching on the childproof lock

The function selector must be on the zero setting.

Press button ⊂ for approximately four seconds.

Symbol ⊂ appears on the display. The childproof lock is switched on.

Switching off the childproof lock

Press button ⊂ for approximately four seconds.

The ⊂ symbol goes out on the display. The childproof lock is switched off.

Changing the basic settings

Your oven has many different basic settings. These settings can be adjusted to suit your own personal usage.

Basic setting	Selection 0	Selection 1	Selection 2	Selection 3
c1 Signal duration when a cooking time or timer period has elapsed	-	approx. 10 secs	approx. 2 mins*	approx. 5 mins*
c2 Time display	only when in use	always*	-	-
c3 Waiting time until a setting is adopted	-	approx. 2 secs	approx. 5 secs*	approx. 10 secs
c6 Reset all values to the factory settings	no*	yes	-	-

* Factory setting

The oven must be switched off.

1. Press the ◷ button for approximately 4 seconds. The current basic setting for signal duration is shown in the display, e.g. c1 2 for selection 2.
2. Change the basic setting with button **+** or **–**.
3. Confirm with button ◷.
   The next basic setting is shown in the display. You can use the ◷ button to scroll through all levels and make changes using the **+** or **–** button.
4. Finally, press the ◷ button for approximately 4 seconds.

All basic settings are adopted.

Your basic settings can be changed again at any time.

Automatic switch-off

If you do not change the settings on your appliance for several hours, automatic switch-off is activated. The oven stops heating. The point at which this occurs depends on the temperature or grill setting that has been set.

Automatic switch-off is activated

A signal sounds. F8 appears in the display.
The oven stops heating.

Turn the function selector to the off position. The oven switches off.

Overriding automatic switch-off

So that automatic switch-off is not activated when it is not wanted, you can set a time period.
The oven will heat until this period has expired.

Self-cleaning

During self-cleaning, the oven heats up to approx. 500 °C. Residues from roasting, grilling and baking are incinerated and you need only wipe the ash out of the cooking compartment.

Cleaning levels

You can choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	gentle	approx. 1 hour, 15 minutes
2	moderate	approx. 1 hour, 30 minutes
3	intensive	approx. 2 hours

The heavier and older the dirt, the higher the cleaning level should be. It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approx. 2.5 - 4.7 kilowatt-hours.

Important notes

For safety reasons, the oven door locks automatically. You cannot open the oven door again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears.
Please do not attempt to push in the latch by hand.

⚠ There is a risk of fire.
The exterior of the oven will become very hot. Make sure that nothing is placed against the front of the oven. Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance.

Never attempt to open the oven door during automatic self-cleaning. The cleaning process may be interrupted.

The oven light in the cooking compartment does not come on during self-cleaning.

Before automatic self-cleaning

Remove cookware and unsuitable accessories from the cooking compartment.

⚠ There is a risk of fire.
Loose food residue, grease and meat juices are flammable. Wipe the cooking compartment and the accessories that are to be cleaned at the same time with a damp cloth.

Clean the oven door and the along the edge of the cooking compartment around the seal. Do not scrub the seal.

Cleaning accessories at the same time

You can insert the universal pan or the baking tray at level 2 and clean them at the same time.
The wire rack is not suitable for automatic self-cleaning.

⚠ There is a risk of serious damage to health.
Never let non-stick baking trays or tins go through the automatic self-cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.

Setting

When you have selected a cleaning level, set the oven.

1. Set the function selector to self-cleaning.
2. Use the temperature selector to set the cleaning level.

The display shows the time at which self-cleaning will end and the symbol is in brackets.
Self-cleaning starts after a few seconds. You will see the time counting down and the symbol is in brackets. The symbol goes out.

The oven door locks shortly after cleaning starts. The symbol lights up in the display. You cannot open the oven door again until the symbol goes out.

Self-cleaning has finished

00:00 is shown in the display. The oven stops heating. Turn the function selector to the zero setting. The oven switches off.
The oven door cannot be opened again until the symbol goes out in the display.

Changing the cleaning level

Once you have started the cleaning process, the cleaning level cannot be changed.

Cancelling self-cleaning

Turn the function selector to the zero setting. The oven switches off.
The oven door cannot be opened again until the symbol goes out in the display.

Setting a later end time

The end time of the self-cleaning can be delayed. In this way, self-cleaning can run overnight, for example, so that you can use your oven during the day.

Make the settings as described in steps 1 and 2. Before self-cleaning starts, use the **+** or **–** button to set a later end time.

The oven switches to standby position. The display shows the time at which self-cleaning will end and the symbol is in brackets.
When self-cleaning starts, you can see the time counting down in the display and the symbol is in brackets. The symbol goes out.

After automatic self-cleaning

Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.
The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.
Do not use

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

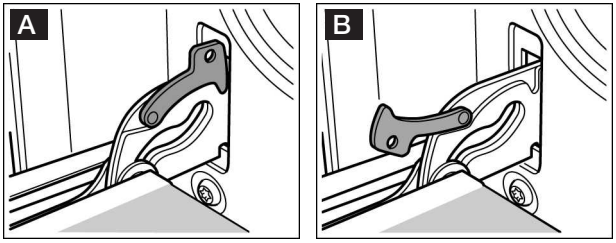
Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Oven front	Use hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Use hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove spots caused by limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Door cover	Stainless steel cleaning agents (available from our after-sales service or from specialist retailers): Please observe the manufacturer's instructions.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. It is best to use self-cleaning. Observe the *Self-cleaning* section when doing so.
Glass cover for the oven light	Use hot soapy water: Clean with a dish cloth.
Accessories	Use hot soapy water: Soak and clean with a dish cloth or brush.

Detaching and attaching the oven door

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

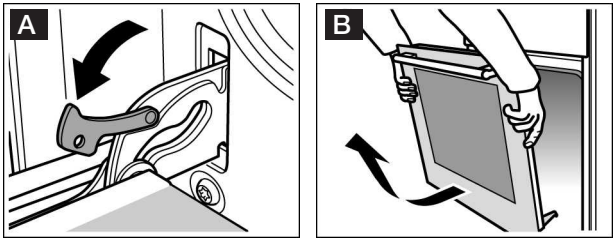
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



⚠ There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force.
Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

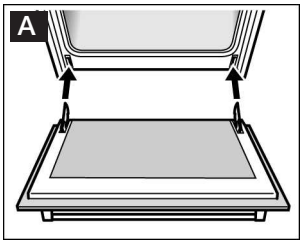
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.

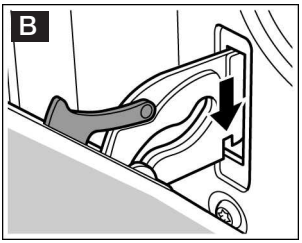


Attaching the door

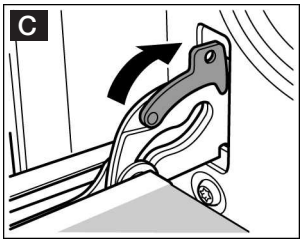
Reattach the oven door in the reverse sequence to removal.

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





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

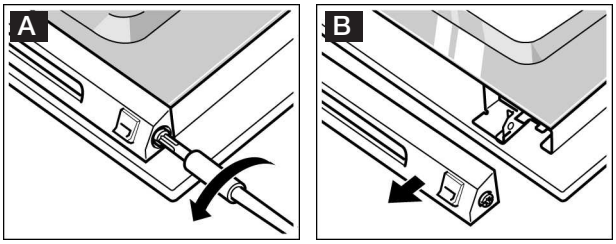


⚠ There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.
Call the after-sales service.

Removing the door cover

The oven door cover can become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Open the oven door fully.
2. Unscrew the oven door cover. To do this, undo the right and left-hand screws (Fig. A).
3. Remove the cover. (Fig. B).



Make sure that the oven door is not closed while the cover is removed. The inner glass may be damaged.

Clean the cover with a stainless-steel cleaning agent.

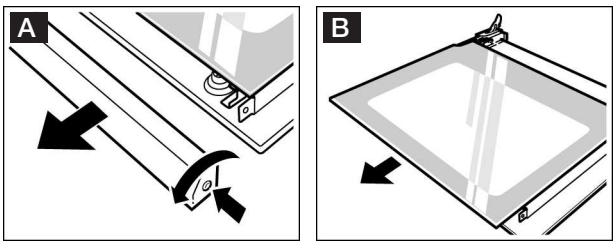
4. Replace the cover and secure it in place.
5. Close the oven door.

Removing and installing the door panels

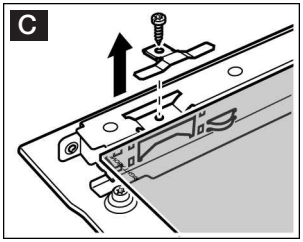
Removal

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

1. Detach the oven door and lay on a cloth with the handle facing down.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws. (Fig. A)
3. Lift the uppermost panel and pull out. (Fig. B)



4. Unscrew the clips on the right and left and remove them. (Fig. C) Remove the panel.



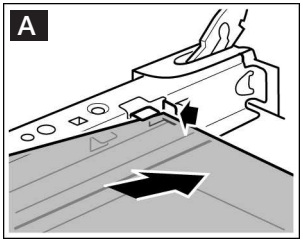
Clean the panels with glass cleaner and a soft cloth.

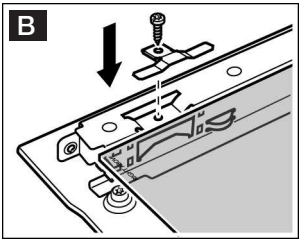
Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

Installation

During installation, make sure that the lettering "Right above" is upside down at the bottom left.

1. Insert the panel diagonally towards the back. (Fig. A)
2. Attach the clips on the right and left and screw tight. (Fig. B)
3. Insert the uppermost panel diagonally towards the back. The smooth surface must face outwards.





4. Replace the cover and screw in place.
5. Attach the oven door.

Do not use the oven again until the panels have been correctly fitted.

Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.

Problem	Possible cause	Remedy/information
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
◷ and four zeros light up in the display.	Power cut.	Reset the clock.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs backwards and forwards several times.
The oven door cannot be opened. The 🔒 symbol lights up in the display.	The oven door is locked by ▦ self-cleaning.	Wait until the oven has cooled down and the 🔒 symbol goes out.
The oven does not heat up. The colon in the display flashes.	The oven is in demonstration mode.	Switch off the circuit breaker in the fuse box and switch it on again after approx. 20 seconds. Now press and hold the ⊶ button for approx. 4 seconds within 2 minutes until the colon lights up permanently.
F8 appears in the display.	Automatic switch-off has been activated.	Turn the function selector to the off position.

Error messages

If an error message with E appears in the display, press the ◷ button. Then reset the clock.
If the error message appears again, call the after-sales service.

You can provide a remedy yourself for the following error messages.

Error message	Possible cause	Remedy/information
E011	A button was pressed for too long or is covered.	Press all buttons individually. Check whether a button is covered or dirty.
E115	The temperature in the cooking compartment is too high.	The oven door locks and heating is suspended. Wait until the oven has cooled down. Press the ◷ button and reset the clock.

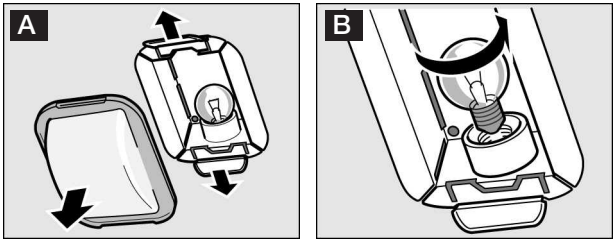
⚠ There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.

⚠ 1. There is a risk of electric shock.
Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do this, press back the metal tabs with your thumb. (Fig. A).

4. Unscrew the bulb and replace it with one of the same type. (Fig. B).



5. Reinstall the glass cover. When doing this, insert it on one side and press firmly on the other side. The glass cover will now click into place.
6. Remove the tea towel and switch on the fuse.

Glass cover

You must replace a damaged glass cover.
Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.
The rating plate containing these numbers is found on the right, on the side of the oven door.
You can make a note of the number 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 ☎

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

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

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.
Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

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

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

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

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

Cakes and pastries

Baking on one level

Cakes have the best chance of being a success if you bake them on one level with top/bottom heating.
If you bake with hot air:
Cakes in tins, shelf position 2
Cakes on trays, shelf position 3.

Baking on two or more levels

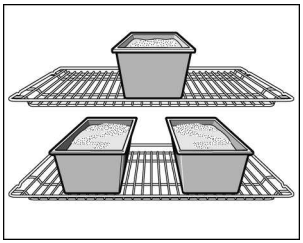
Use 3D hot air.
Baking on 2 levels:
Universal pan at shelf position 3
Baking tray at shelf position 1.

Baking on 3 levels:
Baking tray at shelf position 5
Universal pan at shelf position 3
Baking tray at shelf position 1.

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

The tables show numerous suggestions for well-known dishes.

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



Baking tins

It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.
If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables

The tables show the ideal type of heating for the various cakes and pastries.
The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower

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

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

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

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Ring/loaf tin	2		160-180	50-60
	3 loaf tins	3+1		140-160	60-80
Sponge cake, delicate	Ring/loaf tin	2		150-170	60-70
Sponge flan base	Flan tin	3		160-180	20-30
Delicate fruit flan, sponge	Springform/ ring cake tin	2		160-180	50-60
Sponge base, 2 eggs preheat	Flan tin	2		150-170	20-30
Sponge flan, 6 eggs preheat	Dark springform cake tin	2		150-170	40-50
Shortcrust pastry base with crust	Dark springform cake tin	1		180-200	25-35
Fruit tart or cheesecake on pastry base*	Dark springform cake tin	1		160-180	70-90
Swiss flan	Pizza tray	1		220-240	35-45
Ring cake	Ring cake tin	2		150-170	60-70
Pizza, thin base, light topping, preheat	Pizza tray	1		280-300	10-15
Savoury cakes*	Dark springform cake tin	1		170-190	45-55

* Turn off the oven and allow the tart or cheesecake to cool for an additional 20 minutes with the oven door closed.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge with dry topping	Baking tray	2		170-190	20-30
	Universal pan + baking tray	3+1		140-160	35-45
Sponge with moist topping (fruit)	Baking tray	2		170-190	25-35
	Universal pan + baking tray	3+1		140-160	40-50
Yeast dough with dry topping	Baking tray	3		170-190	25-35
	Universal pan + baking tray	3+1		150-170	35-45
Yeast dough with moist topping(fruit)	Baking tray	3		160-180	40-50
	Universal pan + baking tray	3+1		140-160	50-60
Shortcrust pastry with dry topping	Baking tray	1		180-200	20-30
Shortcrust pastry with moist topping (fruit)	Universal pan	2		160-180	60-70
Swiss flan	Universal pan	1		210-230	40-50
Swiss roll, preheat	Baking tray	2		170-190	15-20
Plaited loaf with 500 g flour	Baking tray	2		170-190	25-35
Stollen/fruit loaf with 500 g flour	Baking tray	3		160-180	60-70
Stollen with 1 kg flour	Baking tray	3		150-170	90-100
Strudel, sweet	Baking tray	2		190-210	55-65
Pizza	Baking tray	2		200-220	25-35
	Universal pan + baking tray	3+1		180-200	40-50
Tarte flambée, preheat	Universal pan	2		280-300	10-12

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Baking tray	3		140-160	15-25
	Universal pan + baking tray	3+1		130-150	25-35
	Universal pan + 2 baking trays	1+3+5		130-150	30-40
Macaroons	Baking tray	2		110-130	30-40
	Universal pan + baking tray	3+1		100-120	35-45
	Universal pan + 2 baking trays	1+3+5		100-120	40-50
Meringue	Baking tray	3		80-100	100-150
Muffins	Wire rack with muffin tray	3		180-200	20-25
	2 wire racks with muffin trays	3+1		160-180	25-30
Choux pastry	Baking tray	2		210-230	30-40
Puff pastry	Baking tray	3		180-200	20-30
	Universal pan + baking tray	3+1		180-200	25-35
	Universal pan + 2 baking trays	1+3+5		170-190	35-45
Leavened cake	Baking tray	2		190-210	20-30
	Universal pan + baking tray	3+1		160-180	25-35

Bread and rolls

When baking bread, unless otherwise stated, preheat the oven.

Never pour water into the hot oven.

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

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Universal pan	2		300 200	5 30-40
Sourdough bread with 1.2 kg flour	Universal pan	2		300 200	8 35-45
Flatbread	Universal pan	2		300	10-15
Bread rolls Do not preheat	Baking tray	3		200	20-30
Rolls made with yeast dough, sweet	Baking tray	3		180-200	15-20
	Universal pan + baking tray	3+1		150-170	20-30

Baking tips

You want to bake following your own recipe.	Use similar items in the baking tables as a guide.
This way you will be able to establish whether the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.

The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using ⊟ top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.
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 you have one.
Small baked products made out of yeast dough stick to one another when baking.	There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.
You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.	Always use hot air ⊛ to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

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

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

Add a little more liquid when using enamelled roasting dishes.

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

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

Ovenware without lid = uncovered
Ovenware with lid = covered

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

Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.
The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware.
Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn the food after ⅔ of the stated time.

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

Meat

Turn pieces of meat halfway through the cooking time.

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

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

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

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Beef						
Pot-roasted beef	1.0 kg	Covered	2		200-220	100
	1.5 kg		2		190-210	120
	2.0 kg		2		180-200	140
Fillet of beef, medium	1.0 kg	Uncovered	2		210-230	60
	1.5 kg		2		200-220	80
Sirloin, medium	1.0 kg	Uncovered	1		220-240	60
Steaks, 3 cm thick, medium		Wire rack + universal pan	5+1		3	15
Veal						
Roast veal	1.0 kg	Uncovered	2		190-210	110
	1.5 kg		2		180-200	130
	2.0 kg		2		170-190	150
Knuckle of veal	1.5 kg	Uncovered	2		210-230	140
Pork						
Joint without rind (e.g. neck)	1.0 kg	Uncovered	1		190-210	120
	1.5 kg		1		180-200	150
	2.0 kg		1		170-190	170
Joint with rind (e.g. shoulder)	1.0 kg	Uncovered	1		190-210	130
	1.5 kg		1		180-200	160
	2.0 kg		1		170-190	190
Pork fillet	500 g	Wire rack + universal pan	3+1		230-240	30
Pork joint, lean	1.0 kg	Uncovered			190-210	120
	1.5 kg		2		180-200	140
	2.0 kg				170-190	160

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Smoke-cured pork on the bone	1.0 kg	Covered	2		210-230	70
Steaks, 2 cm thick		Wire rack + universal pan	5+1		3	15
Pork medallions, 3 cm thick		Wire rack + universal pan	5+1		3	10
Lamb						
Saddle of lamb on the bone	1.5 kg	Uncovered	2		190-210	60
Boned leg of lamb, medium	1.5 kg	Uncovered	1		160-180	120
Game						
Saddle of venison on the bone	1.5 kg	Uncovered	2		200-220	50
Boned leg of roe venison	1.5 kg	Covered	2		210-230	100
Roast game	1.5 kg	Covered	2		180-200	140
Joint of venison	1.5 kg	Covered	2		180-200	130
Rabbit	2 kg	Covered	2		220-240	60
Meat loaf	Made from 500 g meat	Uncovered	1		180-200	80
Sausages		Wire rack + universal pan	4+1		3	15

Poultry

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

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

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

Place whole poultry on the lower wire rack breast-side down. Turn after ⅔ of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.
Turn poultry portions after ⅔ of the time.

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

Poultry	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Chicken, whole	1.2 kg	Wire rack	2		220-240	60-70
Poulard, whole	1.6 kg	Wire rack	2		210-230	80-90
Chicken, half	per 500 g	Wire rack	2		220-240	40-50
Chicken portions	per 150 g	Wire rack	3		210-230	30-40
Chicken portions	per 300 g	Wire rack	3		210-230	35-45
Chicken breast	per 200 g	Wire rack	3		3	30-40
Duck, whole	2.0 kg	Wire rack	2		190-210	100-110
Duck breast	per 300 g	Wire rack	3		240-260	30-40
Goose, whole	3.5 - 4 kg	Wire rack	2		170-190	120-140
Goose legs	per 400 g	Wire rack	3		220-240	40-50
Small turkey, whole	3.0 kg	Wire rack	2		180-200	80-100
Rolled turkey joint	1.5 kg	Uncovered	1		200-220	110-130
Turkey breast	1.0 kg	Covered	2		180-200	90
Turkey thigh	1.0 kg	Wire rack	2		180-200	90-100

Fish

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

Turn the pieces of fish after ⅔ of the grilling time.

There is no need to turn a whole fish. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

For fish fillets, add a few tablespoons of liquid to steam.

Fish	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Fish, whole	per 300 g (approx.)	Wire rack	2		2	20-25
	1.0 kg	Wire rack	2		200-220	45-55
	1.5 kg	Wire rack	2		190-210	60-70
	2.0 kg	Covered	2		190-210	70-80
Fish steak, 3 cm thick		Wire rack	3		2	20-25
Fish fillet		Covered	2		210-230	25-30

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 position 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.

Bakes, gratins, toast

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

Always place the ovenware on the wire rack.

The cooking information for a bake depends on the size of the dish and the height of the bake. The figures in the table are only reference values.

Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish	2		180-200	50-60
Soufflé	Ovenproof dish	2		180-200	35-45
	Ramekins	2		200-220	25-30
Pasta bake	Ovenproof dish	2		200-220	40-50
Lasagne	Ovenproof dish	2		180-200	40-50
Potato gratin, raw ingredients, max. 4 cm deep	1 ovenproof dish	2		160-180	60-80
	2 ovenproof dishes	1+3		150-170	60-80
Toast with topping, 4 slices	Wire rack	4		3	7-10
Toast with topping, 12 slices	Wire rack	4		3	5-8

Preprepared products

Observe the instructions on the packaging.

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

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

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Pizza, frozen					
Pizza with thin base	Universal pan	2		200-220	15-25
	Universal pan + wire rack	3+1		180-200	20-30
Pizza with deep-pan base	Universal pan	2		170-190	20-30
	Universal pan + wire rack	3+1		170-190	25-35
Pizza baguette	Universal pan	3		170-190	20-30
Mini pizza	Universal pan	3		190-210	10-20
Pizza, refrigerated, preheating	Universal pan	1		180-200	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan + baking tray	3+1		180-200	30-40
Croquettes	Universal pan	3		190-210	20-25
Rösti, stuffed potato pockets	Universal pan	3		200-220	15-25
Baked items, frozen					
Bread rolls, baguette	Universal pan	3		180-200	10-20
Pretzels (dough)	Universal pan	3		200-220	10-20
Baked items, prebaked					
Part-cooked rolls or part-cooked baguette	Universal pan	2		190-210	10-20
	Universal pan + wire rack	3+1		160-180	20-25
Processed portions, frozen					
Fish fingers	Universal pan	2		220-240	10-20
Chicken goujons, nuggets	Universal pan	3		200-220	15-25
Strudel, frozen	Universal pan	3		190-210	30-35

Special dishes

Your appliance can be set to temperatures between 50 and 300 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

Proving dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

Preparation

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1		50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins

Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Meal	Acces-sories	Level	Type of heating	Temperature in °C
Delicate frozen food e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, etc.	Wire rack	1		The temperature selector remains switched off
Other frozen products chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		50 ºC

Note

The oven light does not come on at temperatures of less that 60 ºC. This enables precise temperature regulation.

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.

Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.
Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times. Remove fruit and vegetables from the paper as soon as they have dried.

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

Preserving

Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.
Caution. Do not use jars that are larger or taller than this. The lids could crack.

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

Place the fruit or vegetables in the jars. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to ⎁ bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Which foods are affected?

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

	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Maximum 200 ºC with top/bottom heating, maximum 180 ºC with 3D hot air or hot air.
Biscuits	Maximum 190 ºC with top/bottom heating, maximum 170 ºC with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.
When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

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

Apple pie on 2 levels:
Place dark springform cake tins on top of one another.
Apple pie on 1 level:
Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:
Bake on 1 level with top/bottom heating ⊟. Place the springform cake tins on the universal pan instead of the wire rack.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	3		170-190	20-30
	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		140-160	30-40
	Universal pan + 2 baking trays	1+3+5		130-150	40-50
Small cakes Preheat	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		140-160	25-35
	Universal pan + 2 baking trays	1+3+5		140-160	30-40
Small cakes	Baking tray	3		150-170	20-30
Water sponge cake Preheat	Springform cake tin on the wire rack	2		160-180	30-40
Water sponge cake	Springform cake tin on the wire rack	2		150-170	30-40
Yeast cakes on a baking tray	Universal pan	3		160-180	40-50
	Universal pan	3		160-180	40-50
	Universal pan + baking tray	3+1		140-160	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		200-220	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3		180-200	70-80

Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30

* Turn after $^2/_3$ of the time.

Notes

Notes