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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.
Important safety information

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

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

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

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

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

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity 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 the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

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

Always slide accessories into the cooking compartment correctly. See “Description of accessories in the instruction manual.

Risk of fire!

■ Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.

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.

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.

Risk of burns!

■ Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.

Risk of burns!

■ 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.

Risk of scalding!

■ The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.

Risk of scalding!

■ When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.

Risk of scalding!

■ Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, or sharp or abrasive cleaning aids or detergents.
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.

- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

- 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.

Causes of damage

- Caution!
  - Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 ºC has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
  - 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.
  - Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods. This will damage the enamel.
  - 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.
  - Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
  - Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged. Always keep the door seal clean.
  - Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
  - Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
  - Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Your new oven

Here you will learn about your new oven. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

Control panel

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.

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 0 symbol only lights up when you are making changes.

Function selector

Use the function selector to set the type of heating.

When you make settings, the oven light in the cooking compartment switches on.

Temperature selector

The temperature selector is used to set the temperature or grill setting.

When the oven is heating, the t symbol lights up in the display. It goes out during pauses in the heating.

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. 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.

Your accessories

The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.

There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

Button Use

- Rapid heating Heats up the oven particularly quickly.
- Time-setting options Selects the timer, cooking time, end time and clock.
- Childproof lock Locks and unlocks the control panel.
- Minus Decreases the set values.
- Plus Increases the set values.

Setting Use

- Off position The oven switches off.
- 3D hot air* For cakes and pastries on one to three levels. The fan distributes the heat from the heating ring in the back panel evenly around the cooking compartment.
- Top/bottom heating For cakes, bakes and lean joints of meat (e.g. beef or game) on one level. Heat is emitted evenly from the top and bottom.
- Hot air grilling For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish.
- Grill, large area For grilling steaks, sausages, bread and pieces of fish. The whole area below the grill heating element becomes hot.

* Type of heating used to determine the energy efficiency class in accordance with EN50304.

Setting Use

- Off position The oven does not heat up.
- Temperature range The temperature in the cooking compartment in °C.
- Grill settings The grill settings for "Grill, large area". I = setting 1, low II = setting 2, medium III = setting 3, high

Setting Use

- Type of heating used to determine the energy efficiency class in accordance with EN50304.
Inserting accessories

You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.

The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

When sliding the accessories into the cooking compartment, ensure that the indentation is at the back. They can only lock in place from this position.

Note:

The accessories may deform when they become hot. Once they cool down again, they regain their original shape. This does not affect their operation.

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

Optional accessories

You can purchase optional accessories from the after-sales service or specialist retailers. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of optional accessories and the option for ordering these online varies from country to country. Please see the sales brochures for more details.

Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E-no.) of your appliance.

<table>
<thead>
<tr>
<th>Wire rack</th>
<th>For ovenware, cake dishes, joints, grilled items and frozen meals. Insert the wire rack with the open side facing the oven door and the curvature pointing downwards.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enamel baking tray</td>
<td>For cakes and biscuits. Slide in the baking tray with the sloping edge facing the oven door.</td>
</tr>
<tr>
<td>Universal pan</td>
<td>For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when grilling directly on the wire rack. Slide in the universal pan with the sloping edge facing the oven door.</td>
</tr>
<tr>
<td>Wire insert</td>
<td>For roasting. Always place the wire rack in the universal pan. This ensures that dripping fat and meat juices are collected.</td>
</tr>
<tr>
<td>Grill tray</td>
<td>Use for grilling in place of the wire rack or as a splatter guard, so that the oven does not become as dirty as it otherwise might. Only use the grill tray in the universal pan. Grilling on the grill tray: only use at shelf position 1, 2 and 3. Using the grill tray as a splatter guard: insert the universal pan with the grill tray under the wire rack.</td>
</tr>
<tr>
<td>Pizza tray</td>
<td>Ideal for pizza, frozen products or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the wire rack and proceed according to the details in the tables.</td>
</tr>
<tr>
<td>Bakestone</td>
<td>The bakestone is perfect for preparing home-made bread, bread rolls and pizzas which require a crispy base. The bake-stone must always be preheated to the recommended temperature.</td>
</tr>
<tr>
<td>Enamel baking tray with non-stick coating</td>
<td>Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.</td>
</tr>
</tbody>
</table>
### 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.

<table>
<thead>
<tr>
<th>Product Description</th>
<th>Model Number</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Universal pan with non-stick coating</td>
<td>HEZ332011</td>
<td>Moist cakes, baked items, frozen meals and large joints can be removed more easily from the universal pan. Slide the universal pan into the oven with the sloping edge facing the oven door.</td>
</tr>
<tr>
<td>Profi extra-deep pan with wire insert</td>
<td>HEZ333003</td>
<td>Ideally suited for preparing large amounts.</td>
</tr>
<tr>
<td>Lid for the Profi extra-deep pan</td>
<td>HEZ333001</td>
<td>The lid converts the Profi extra-deep pan into the Profi roasting dish.</td>
</tr>
<tr>
<td>Glass roasting dish</td>
<td>HEZ915001</td>
<td>The glass roasting dish is suitable for stews and bakes that are cooked in the oven. It is ideally suited to automatic programmes or automatic roasting.</td>
</tr>
<tr>
<td>Telescopic shelves</td>
<td></td>
<td>2-level HEZ338250 The pull-out rails fitted at positions 2 and 3 allow you to pull accessories out further without them tipping. 3-level HEZ338352 The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accessories out further without them tipping. The 3-level pull-out is not suitable for appliances that have a rotary spit. 3-level complete pull-out HEZ338356 The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accessories out fully without them tipping. The 3-level complete pull-out is not suitable for appliances that have a rotary spit. 3-level complete pull-out with stop function HEZ338357 The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accessories out fully without them tipping. The pull-out rails lock in position allowing accessories to be easily placed on top. The 3-level complete pull-out with stop function is not suitable for appliances that have a rotary spit.</td>
</tr>
<tr>
<td>Self-cleaning side walls</td>
<td></td>
<td>Appliance with an oven light HEZ339020 You can retrofit side walls so that the cooking compartment automatically cleans itself during operation.</td>
</tr>
<tr>
<td>Self-cleaning oven ceiling and side walls</td>
<td></td>
<td>Appliances with an oven light and automatic roasting HEZ339020 You can retrofit side walls so that the cooking compartment automatically cleans itself during operation.</td>
</tr>
<tr>
<td>Self-cleaning oven ceiling and side walls</td>
<td></td>
<td>Appliances with one oven light and a folding grill element HEZ329020 You can retrofit the ceiling and side walls so that the cooking compartment automatically cleans itself during operation.</td>
</tr>
<tr>
<td>Steam filter</td>
<td>HEZ329000</td>
<td>You can retrofit this to your oven. The steam filter filters out grease particles from the exhaust air, thereby reducing odours. Only for appliances with a 6, 7 or 8 as the second digit in the E-no. (e.g. HBA38 B750)</td>
</tr>
<tr>
<td>System steamer</td>
<td>HEZ24D300</td>
<td>For a gentler preparation of vegetables and fish.</td>
</tr>
<tr>
<td>Optional accessories</td>
<td>HEZ number</td>
<td>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.</td>
</tr>
<tr>
<td>Oven and grill cleaning gel</td>
<td>Product no. 463582</td>
<td>For cleaning the cooking compartment. The gel is odourless.</td>
</tr>
<tr>
<td>Microfibre cloth with honeycomb structure</td>
<td>Product no. 460770</td>
<td>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.</td>
</tr>
<tr>
<td>Door lock</td>
<td>Product no. 612594</td>
<td>To prevent children from opening the oven door. The locks on different types of appliance door are screwed in differently. See the information sheet supplied with the door lock.</td>
</tr>
</tbody>
</table>
Before using the oven for the first time

Setting the clock

After the appliance has been connected, the symbol and four zeros flash in the display. Set the clock.

1. Press the button.

The clock in the display shows 12:00. The time symbols light up and the brackets are around 0.

2. Use the @ or A button to set the clock.

After a few seconds, the time that has been set is adopted.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating at 240 °C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set Top/bottom heating %.

2. Set the temperature selector to 240 °C.

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

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. Here 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 the picture: %

Top/bottom heating at 190 °C.

1. The function selector is used to set the type of heating.

2. Set the temperature or grill setting using the temperature selector.

The oven begins to heat up.

Switching off the oven

Turn the function selector to the off position.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time using 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

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

1. Set the type of heating and temperature.

2. Press the c button.

The c symbol lights up in the display. The oven begins to heat up.

The rapid heating process is complete. A signal sounds. The c symbol in the display goes out. Put your dish in the oven.

Cancelling rapid heating

Press the c button. The c symbol in the display goes out.
Setting the time-setting options

Your oven has various time-setting options. You can use the 0 button to call up the menu and switch between the individual functions. All the time symbols are lit when you can make settings. The brackets [ ] show you which time-setting option you have currently selected. A time-setting option which has already been set can be changed directly with the @ or A button when the relevant time symbol is in brackets.

Timer

You can use the timer as a kitchen timer. It runs independently of the oven. 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 the 0 button once. The time symbols light up in the display and the brackets are around U.
2. Use the @ or A button to set the timer duration. Default value for @ button = 10 minutes Default value for A button = 5 minutes

After a few seconds, the time setting is adopted. The timer starts. The [ ] symbol lights up in the display and the timer duration counts down. The other time symbols go out.

The timer duration has elapsed A signal sounds. 00:00 is shown in the display. Use the 0 button to switch off the timer.

Changing the timer duration

Use the @ or A button to change the timer duration. After a few seconds, the change is adopted.

Cancelling the timer duration

Use the A button to reset the timer duration to 00:00. The change will be adopted after a few seconds. The timer is switched off.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets. To call up the U timer, cooking time, p end time or 0 clock, press the 0 button repeatedly until the brackets are around the relevant symbol. The display shows the value 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. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in the picture: cooking time 45 minutes.

1. Use the function selector to set the type of heating.
2. Set the temperature or grill setting using the temperature selector.
3. Press the 0 button twice. 00:00 is shown in the display. The time symbols light up and the brackets are around r.
4. Use the @ or A button to set the cooking time. Default value for @ button = 30 minutes Default value for A button = 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 0 button. You can set a new cooking time using the @ or A button. Or press the 0 button twice and turn the function selector to the off position. The oven switches off.

Changing the cooking time

Use the @ or A button to change the cooking time. After a few seconds, the change is adopted. If the timer has been set, press the 0 button beforehand.

Cancelling the cooking time

Use the A button to reset the cooking time to 00:00. After a few seconds, the change is adopted. The cooking time is cancelled. If the timer has been set, press the 0 button beforehand.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets. To call up the U timer, cooking time, p end time or 0 clock, press the 0 button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.
The cooking compartment
You can change the time at which you wish your dish to be ready. The oven starts automatically and finishes at the desired time. You can, for example, put your dish in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

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

Example in the picture: it is 10:30 am, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30 pm.

1. Adjust the function selector.
2. Set the temperature selector.
3. Press the 0 button twice.
4. Use the @ or A button to set the cooking time.
5. Press the 0 button. The brackets are around p. The time when the dish will be ready is displayed.
6. Use the @ or A button 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 p symbol is in brackets. The U and 0 symbols go out. When the oven starts, you can see the cooking time counting down in the display and the r symbol is in brackets. The p symbol goes out.

The cooking time has elapsed. A signal sounds. The oven stops heating. 00:00 is shown in the display. Press the 0 button. You can set a new cooking time using the @ or A button. Or press the 0 button twice and turn the function selector to the off position. The oven switches off.

Changing the end time
Use the @ or A button to change the end time. After a few seconds, the change is adopted. If the timer has been set, first press the 0 button twice. Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct.

Cancelling the end time
Use the A button to reset the end time to the current time. After a few seconds, the change is adopted. The oven starts. If the timer has been set, first press the 0 button twice.

Checking the time settings
If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets.

To call up the U timer, r cooking time, p end time or 0 clock, press the 0 button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

Clock
After the appliance is connected or following a power cut, the 0 symbol and four zeros flash in the display. Set the clock.

1. Press the 0 button. The clock in the display shows 12:00. The time symbols light up and the brackets are around 0.
2. Use the @ or A button to set the clock. After a few seconds, the time that has been set is adopted.

Changing the clock
No other time-setting option should have been set.

1. Press the 0 button four times. The time symbols light up in the display and the brackets are around 0.
2. Use the @ or A button to change the clock. After a few seconds, the time that has been set is adopted.

Hiding the clock
You can hide the clock. For more information, please refer to the section 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 activated. If the type of heating and temperature or grill setting have been set, the childproof lock interrupts the heating.

Activating the childproof lock
No cooking time or end time should have been set.

Press and hold the D button for approx. four seconds. The D symbol appears in the display. The childproof lock is activated.

Deactivating the childproof lock
Press and hold the D button for approx. four seconds. The D symbol goes out in the display. The childproof lock is deactivated.
Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

1. Press and hold the button for approx. 4 seconds. The current basic setting for the clock display is shown in the display, e.g. c1 1 for selection 1.

2. Use the or button to change the basic setting.

3. Confirm by pressing the button. The next basic setting appears in the display. You can scroll through all levels with the button and change the setting with the or button.

4. To finish, press and hold the button for approx. 4 seconds. All basic settings are applied.

You may change the basic settings at any time.

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 variations. 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

To ensure that the different surfaces are not damaged by using the wrong type of cleaning agent, observe the information in the table. Do not use:

- harsh or abrasive cleaning agents,
- cleaning agents with a high concentration of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Cleaning the self-cleaning surfaces in the cooking compartment

The back wall in the cooking compartment is coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation, the better the result will be.

If splashes are still visible even after repeated use, proceed as follows:

1. Clean the floor, ceiling and side panels of the cooking compartment thoroughly.

2. Set:

3. With the door closed, heat up the empty oven for approximately 2 hours at maximum temperature. The ceramic coating is regenerated. When the cooking compartment has cooled down, remove the brown or white residue with water and a soft sponge.

Light discolouration of the coating does not affect automatic self-cleaning.
Caution!

- Never use abrasive cleaning agents. You will scratch or destroy the highly porous coating.
- Never treat the ceramic coating with oven cleaner. If oven cleaner accidentally gets onto it, remove it immediately with a sponge and plenty of water.

Cleaning the cooking compartment floor, ceiling and side walls

Use a dish cloth and hot soapy water or a vinegar solution. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Detaching and refitting the rails

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

Detaching the rails

1. Lift up the front of the rail and unhook it (figure A).
2. Then pull the whole rail forward and remove it (Fig. B).

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

Refitting the rails

1. First insert the rail into the rear socket, press it to the back slightly (figure A), and then hook it into the front socket (figure B).

The rails fit both the left and right sides. Ensure that, as shown in figure B, levels 1 and 2 are below and levels 3, 4 and 5 are above.

Folding down the grill element

You can fold down the grill element to clean the ceiling:

Risk of burns!
The oven must be cold.

1. Hold the grill element and pull the handle forwards until it clicks audibly in place (figure A).
2. Fold the grill element downwards (figure B).
3. After cleaning, fold the grill element back up and hold it.
4. Pull the handle downwards until it clicks audibly into place.

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 (Fig. B), the hinges are locked. They cannot snap shut.

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 (figure A).
3. Close the oven door as far as the limit stop. With both hands, grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B).
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 (figure A).
2. The notch on the hinge must engage on both sides (figure B).
3. Fold back both locking levers (figure C). Close the oven door.

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

Removal
1. Detach the oven door and lay it on a cloth with the handle facing down.
2. Pull off the cover at the top of the oven door. Press in the tabs on the left and right using your fingers (fig. A).
3. Lift the top panel up and pull it out (fig. B).
4. Lift the panel up and pull it out (fig. C).

Clean the panels with glass cleaner and a soft cloth.

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

Installation
1. Insert the panel at an angle towards the back (fig. A).
2. Insert the top panel at an angle towards the back into the brackets. The smooth surface must face outwards. (fig. B).
3. Put the cover back in place and press on it.
4. Attach the oven door.

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

Troubleshooting
Malfunctions often have simple explanations. Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself.

If a dish does not turn out as well as you had hoped, refer to the section Tested for you in our cooking studio, where you will find plenty of cooking tips and notes.

Error messages
If an error message with "appears, press the 0 button. The message disappears. A time function that has been set is cleared. If the error message does not disappear, please contact the after-sales service.

You can take remedial action yourself if the following error message is displayed:

Risk of electric shock!
Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Replacing the bulb in the oven ceiling light
If the bulb in the oven light fails, it must be replaced. Heat-resistant, 40 watt spare bulbs can be obtained from our after-sales service or a specialist retailer. Only use these bulbs.

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

1. Place a tea towel in the oven when it is cold 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.

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 needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

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.

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

To book an engineer visit and product advice
Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Problem Possible cause Remedy/information
The oven does not work.
The circuit breaker is defective.
Look in the fuse box and check that the circuit breaker is in working order.

Power cut
Check whether the kitchen light or other kitchen appliances are working.

0 and zeros flash in the display.
Power cut
Reset the clock.

The oven does not heat up.
There is dust on the contacts.
Turn the control knobs back and forth several times.

Error message Possible cause Remedy/information
"A button was depressed for too long or is covered up.
Press all buttons individually. Check whether any buttons are jammed, covered up or soiled.

E no.
FD no.
After-sales service
GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655
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 infrequently 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.

**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 best suited 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 into the cooking compartment when it is cold and empty. Only preheat the appliance if the table specifies that you should do so. Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are guidelines only. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained as special accessories from specialist retailers or from the after-sales service.
- Before using the oven, 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.

**Cakes and pastries**

**Baking on one level**

When baking cakes, the best results can be achieved using Top/bottom heating.

When baking with 3D hot air, use the following shelf heights for the accessory:

- Cakes in tins: level 2
- Cakes on trays: level 3

**Baking on two or more levels**

Use 3D hot air.

Shelf heights for baking on 2 levels:

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

Shelf heights for baking on 3 levels:

- Baking tray: level 5
- Universal pan: level 3
- Baking tray: level 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 your dishes. If you are baking with 3 cake/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 baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

The tables show the ideal type of heating for the various cakes and pastries. The temperature and baking time depend on the amount and composition of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary.

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

Additional information can be found in the Baking tips section following the tables.

This appliance is labelled in accordance with European Directive 2012/19/EG 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.
<table>
<thead>
<tr>
<th>Product</th>
<th>Accessories</th>
<th>Level</th>
<th>Type of heating</th>
<th>Temperature in °C</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakes in tins</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sponge cake, simple</td>
<td></td>
<td></td>
<td>Ring tin/round  tin</td>
<td>160-180</td>
<td>50-60</td>
</tr>
<tr>
<td>3 loaf tins</td>
<td></td>
<td></td>
<td></td>
<td>140-160</td>
<td>60-80</td>
</tr>
<tr>
<td>Sponge cake, delicate</td>
<td></td>
<td></td>
<td>Ring tin/round  tin</td>
<td>150-170</td>
<td>65-75</td>
</tr>
<tr>
<td>Flan base, sponge</td>
<td></td>
<td></td>
<td>Flan tin</td>
<td>160-180</td>
<td>20-30</td>
</tr>
<tr>
<td>Delicate fruit flan, sponge</td>
<td></td>
<td></td>
<td>Springform/ring  tin</td>
<td>160-180</td>
<td>50-60</td>
</tr>
<tr>
<td>Sponge base, 2 eggs (preheat)</td>
<td></td>
<td></td>
<td>Flan tin</td>
<td>160-180</td>
<td>20-30</td>
</tr>
<tr>
<td>Sponge flan, 6 eggs (preheat)</td>
<td></td>
<td></td>
<td>Springform cake  tin</td>
<td>160-180</td>
<td>40-50</td>
</tr>
<tr>
<td>Shortcrust pastry base</td>
<td></td>
<td></td>
<td>Springform cake  tin</td>
<td>170-190</td>
<td>25-35</td>
</tr>
<tr>
<td>Fruit tart/cheesecake, pastry base*</td>
<td></td>
<td></td>
<td>Springform cake  tin</td>
<td>170-190</td>
<td>70-90</td>
</tr>
<tr>
<td>Swiss flan</td>
<td></td>
<td></td>
<td>Pizza tray</td>
<td>220-240</td>
<td>35-45</td>
</tr>
<tr>
<td>Ring cake</td>
<td></td>
<td></td>
<td>Ring cake tin</td>
<td>150-170</td>
<td>60-70</td>
</tr>
<tr>
<td>Pizza, thin base with light topping (pre-heat)</td>
<td></td>
<td></td>
<td>Pizza tray</td>
<td>250-270</td>
<td>10-15</td>
</tr>
<tr>
<td>Savoury cakes*</td>
<td></td>
<td></td>
<td>Springform cake  tin</td>
<td>180-200</td>
<td>45-55</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Cakes on trays</th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sponge with dry topping</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>170-190</td>
<td>20-30</td>
</tr>
<tr>
<td>Universal pan + baking tray</td>
<td></td>
<td></td>
<td></td>
<td>150-170</td>
<td>35-45</td>
</tr>
<tr>
<td>Sponge with moist topping (fruit)</td>
<td></td>
<td></td>
<td>Universal pan</td>
<td>180-200</td>
<td>25-35</td>
</tr>
<tr>
<td>Universal pan + baking tray</td>
<td></td>
<td></td>
<td></td>
<td>140-160</td>
<td>40-50</td>
</tr>
<tr>
<td>Yeast dough with dry topping</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>170-190</td>
<td>25-35</td>
</tr>
<tr>
<td>Universal pan + baking tray</td>
<td></td>
<td></td>
<td></td>
<td>150-170</td>
<td>35-45</td>
</tr>
<tr>
<td>Yeast dough with moist topping (fruit)</td>
<td></td>
<td></td>
<td>Universal pan</td>
<td>160-180</td>
<td>40-50</td>
</tr>
<tr>
<td>Universal pan + baking tray</td>
<td></td>
<td></td>
<td></td>
<td>150-170</td>
<td>50-60</td>
</tr>
<tr>
<td>Shortcrust pastry with dry topping</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>170-190</td>
<td>20-30</td>
</tr>
<tr>
<td>Shortcrust pastry with moist topping (fruit)</td>
<td></td>
<td></td>
<td>Universal pan</td>
<td>170-190</td>
<td>60-70</td>
</tr>
<tr>
<td>Swiss flan</td>
<td></td>
<td></td>
<td>Universal pan</td>
<td>210-230</td>
<td>40-50</td>
</tr>
<tr>
<td>Swiss roll (preheat)</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>170-190</td>
<td>15-20</td>
</tr>
<tr>
<td>Plaited loaf with 500 g flour</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>170-190</td>
<td>25-35</td>
</tr>
<tr>
<td>Stollen with 500 g flour</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>160-180</td>
<td>60-70</td>
</tr>
<tr>
<td>Stollen with 1 kg flour</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>140-160</td>
<td>90-100</td>
</tr>
<tr>
<td>Strudel, sweet</td>
<td></td>
<td></td>
<td>Universal pan</td>
<td>190-210</td>
<td>55-65</td>
</tr>
<tr>
<td>Pizza</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>210-230</td>
<td>25-35</td>
</tr>
<tr>
<td>Universal pan + baking tray</td>
<td></td>
<td></td>
<td></td>
<td>180-200</td>
<td>40-50</td>
</tr>
<tr>
<td>Tarte flambée (preheat)</td>
<td></td>
<td></td>
<td>Universal pan</td>
<td>250-270</td>
<td>10-15</td>
</tr>
<tr>
<td>Börek</td>
<td></td>
<td></td>
<td>Universal pan</td>
<td>180-200</td>
<td>40-50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Small baked items</th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuits</td>
<td></td>
<td></td>
<td>Baking tray</td>
<td>140-160</td>
<td>15-25</td>
</tr>
<tr>
<td>Universal pan + baking tray</td>
<td></td>
<td></td>
<td></td>
<td>130-150</td>
<td>25-35</td>
</tr>
<tr>
<td>2 baking trays + universal pan</td>
<td></td>
<td></td>
<td></td>
<td>130-150</td>
<td>30-40</td>
</tr>
</tbody>
</table>
When baking bread, preheat the oven, unless instructions state otherwise. Never pour water into the hot oven.

<table>
<thead>
<tr>
<th>Bread and rolls</th>
<th>Accessories Level</th>
<th>Type of heating</th>
<th>Temperature in °C</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast bread with 1.2 kg flour</td>
<td>Universal pan 2</td>
<td>%</td>
<td>270</td>
<td>200</td>
</tr>
<tr>
<td>Sourdough bread with 1.2 kg flour</td>
<td>Universal pan 2</td>
<td>%</td>
<td>270</td>
<td>200</td>
</tr>
<tr>
<td>Flatbread</td>
<td>Universal pan 2</td>
<td>%</td>
<td>270</td>
<td>10-15</td>
</tr>
</tbody>
</table>

Baking tips

Viennese whirls (preheat) Baking tray 3
- Temperature: 140-150
- Baking time: 30-40

Macaroons Baking tray 2
- Temperature: 100-120
- Baking time: 30-40

Meringue Baking tray 3
- Temperature: 80-100
- Baking time: 100-150

Muffins Wire rack with muffin tray 2
- Temperature: 170-190
- Baking time: 20-25

Choux pastry Baking tray 2
- Temperature: 210-230
- Baking time: 30-40

Puff pastry Baking tray 3
- Temperature: 180-200
- Baking time: 20-30

Universal pan + baking tray 3+1
- Temperature: 180-200
- Baking time: 25-35

2 baking trays + universal pan 5+3+1
- Temperature: 170-190
- Baking time: 35-45

You wish to bake according to your own recipe. Use similar items in the baking tables as a guide. How to establish whether 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 point. 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 is lower around the edge. Do not grease the sides 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 beverage 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 soggy on the inside (sticky, streaked with water). 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 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. Protruding greaseproof paper can affect the air circulation. For this reason, always cut 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.
Meat, poultry, fish

Ovenware

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

Glass ovenware is the most suitable. Ensure that the lid of the roasting dish fits well and closes properly.

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat may be somewhat less well cooked. Increase the cooking times.

Information in the tables:

Ovenware without a lid = open
Ovenware with a lid = closed

Always place the ovenware in the centre of the wire rack. Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet surface.

Roasting

Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid.

Add liquid generously for pot roasts. Cover the base of the ovenware with approx. 1 - 2 cm of liquid.

The amount of liquid depends on the type of meat and the material the ovenware is made of. If preparing meat in an enamelled roasting dish, it will need a little more liquid than if cooked in glass ovenware.

Roasting dishes made from stainless steel are not ideal. The meat cooks more slowly and browns less fully. Use a higher temperature and/or a longer cooking time.

Grilling

When grilling, preheat the oven for approx. 3 minutes, before placing the food into the cooking compartment.

Always grill with the oven door closed.

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.

Turn the food you are grilling after Z of the time.

Do not add salt to steaks until they have been grilled. 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.

When grilling, 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.

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 the 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.

The fruit juice overflows. Next time, use the deeper universal pan, if you have one.

Small baked items made out of yeast dough stick to one another when baking.

There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and 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:

3D 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 above 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.
The weights indicated in the table refer to oven-ready poultry (without stuffing).

Place whole poultry on the lower wire rack breast-side down.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time. Turn poultry portions after 1/4 of the time.

For duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out.

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.

### Joint without rind (e.g. neck)
- **1.0 kg**
  - Temperature: 190-210 °C
  - Cooking time: 140 minutes

### Joint with rind (e.g. shoulder)
- **1.0 kg**
  - Temperature: 190-210 °C
  - Cooking time: 130 minutes

### Pork fillet
- **500 g**
  - Temperature: 220-230 °C
  - Cooking time: 30 minutes

### Pork joint, lean
- **1.0 kg**
  - Temperature: 200-220 °C
  - Cooking time: 120 minutes

### Smoked pork on the bone
- **1.0 kg**
  - Temperature: 200-220 °C
  - Cooking time: 70 minutes

### Steaks, 2 cm thick
- Temperature: 220-240 °C
- Cooking time: 32 minutes

### Pork medallions, 3 cm thick
- Temperature: 210-230 °C
- Cooking time: 31 minutes

### Lamb
- **Saddle of lamb on the bone**
  - **1.5 kg**
  - Temperature: 190 °C
  - Cooking time: 60 minutes

### Game
- **Saddle of venison on the bone**
  - **1.5 kg**
  - Temperature: 200-220 °C
  - Cooking time: 50 minutes

- **Boned leg of roe venison**
  - **1.5 kg**
  - Temperature: 210-230 °C
  - Cooking time: 100 minutes

- **Roast game**
  - **1.5 kg**
  - Temperature: 180-200 °C
  - Cooking time: 140 minutes

- **Joint of venison**
  - **1.5 kg**
  - Temperature: 180-200 °C
  - Cooking time: 130 minutes

- **Rabbit**
  - **2.0 kg**
  - Temperature: 220-240 °C
  - Cooking time: 60 minutes

### Minced meat
- **Meat loaf**
  - Made from 500 g meat
  - Temperature: 180-200 °C
  - Cooking time: 80 minutes

### Sausages
- Temperature: 210-230 °C
- Cooking time: 31 minutes
Fish

Turn the pieces of fish after $\frac{1}{2}$ of the time. Whole fish does not have to be turned. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing half a potato or a small ovenproof container in the stomach cavity of the fish will make it more stable. For fish fillet, add a few tablespoons of liquid to provide steam.

Tips for roasting and grilling

Bakes, gratins, toast with toppings

Always place ovenware on the wire rack. If you are grilling directly on the wire rack without ovenware, you should also insert the universal pan at level 1. This keeps the oven cleaner.

How well cooked the bake is will depend on the size of the ovenware and the height of the bake. The figures in the table are only average values.

<table>
<thead>
<tr>
<th>Weight</th>
<th>Accessories and ovenware</th>
<th>Level</th>
<th>Type of heating</th>
<th>Temperature in °C, grill setting</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goose, whole 3.5-4.0 kg</td>
<td>Wire rack 2</td>
<td></td>
<td></td>
<td>170-190</td>
<td>120-140</td>
</tr>
<tr>
<td>Goose legs 400 g each</td>
<td>Wire rack 3</td>
<td></td>
<td></td>
<td>220-240</td>
<td>50-60</td>
</tr>
<tr>
<td>Small turkey, whole 3.0 kg</td>
<td>Wire rack 2</td>
<td></td>
<td></td>
<td>180-200</td>
<td>80-100</td>
</tr>
<tr>
<td>Rolled turkey joint 1.5 kg</td>
<td>Uncovered 1</td>
<td></td>
<td></td>
<td>190-210</td>
<td>110-130</td>
</tr>
<tr>
<td>Turkey breast 1.0 kg</td>
<td>Covered 2</td>
<td></td>
<td></td>
<td>180-200</td>
<td>80-90</td>
</tr>
<tr>
<td>Turkey thigh 1.0 kg</td>
<td>Wire rack 2</td>
<td></td>
<td></td>
<td>180-200</td>
<td>90-100</td>
</tr>
<tr>
<td>Poultry</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish, whole 300 g each (approx.)</td>
<td>Wire rack 2</td>
<td></td>
<td></td>
<td>180-200</td>
<td>50-60</td>
</tr>
<tr>
<td></td>
<td>Wire rack 4</td>
<td></td>
<td></td>
<td>210-230</td>
<td>45-55</td>
</tr>
<tr>
<td></td>
<td>1.0 kg</td>
<td></td>
<td></td>
<td>180-200</td>
<td>60-70</td>
</tr>
<tr>
<td></td>
<td>1.5 kg</td>
<td></td>
<td></td>
<td>180-200</td>
<td>70-80</td>
</tr>
<tr>
<td>Fish steak, 3 cm thick</td>
<td>Wire rack 3</td>
<td></td>
<td></td>
<td>20-25</td>
<td></td>
</tr>
<tr>
<td>Fish fillet</td>
<td>Covered 2</td>
<td></td>
<td></td>
<td>210-230</td>
<td>20-30</td>
</tr>
</tbody>
</table>
| 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.

Dishes

<table>
<thead>
<tr>
<th>Accessories and ovenware</th>
<th>Level</th>
<th>Type of heating</th>
<th>Temperature in °C, grill setting</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bake, sweet ovenproof dish</td>
<td>2</td>
<td></td>
<td></td>
<td>180-200</td>
</tr>
<tr>
<td>Soufflé ovenproof dish</td>
<td>2</td>
<td></td>
<td></td>
<td>170-190</td>
</tr>
<tr>
<td>Ramekins</td>
<td>2</td>
<td></td>
<td></td>
<td>190-210</td>
</tr>
<tr>
<td>Pasta bake ovenproof dish</td>
<td>2</td>
<td></td>
<td></td>
<td>200-220</td>
</tr>
<tr>
<td>Lasagne ovenproof dish</td>
<td>2</td>
<td></td>
<td></td>
<td>180-200</td>
</tr>
</tbody>
</table>

Gratin
Convenience products

Observe the instructions on the packaging.
If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked.

The cooking result greatly depends on the quality of the food. Pre-browning and irregularities can sometimes even be found on the raw product.

Special dishes
At low temperatures:
3D hot air is equally useful for producing creamy yoghurt as it is for proving light yeast dough.

First, remove accessories, hook-in racks or telescopic shelves from the cooking compartment.

Preparing yoghurt
1. Bring 1 litre of milk (3.5 % fat) to the boil and cool down to 40 °C.
2. Stir in 150 g of yoghurt (at refrigerator temperature).
3. Pour into cups or small screw-top jars and cover with cling film.
4. Preheat the cooking compartment as indicated.
5. Place the cups or jars on the cooking compartment floor and incubate as indicated.

Potato gratin, raw ingredients, max. 4 cm deep

<table>
<thead>
<tr>
<th>Dish</th>
<th>2 ovenproof dishes</th>
<th>2 ovenproof dishes</th>
</tr>
</thead>
<tbody>
<tr>
<td>160-180</td>
<td>60-80</td>
<td>150-170</td>
</tr>
</tbody>
</table>

Toast
4 slices, with topping wire rack

<table>
<thead>
<tr>
<th>Dish</th>
<th>4 slices, with topping wire rack</th>
</tr>
</thead>
<tbody>
<tr>
<td>160-170</td>
<td>10-15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dish</th>
<th>12 slices, with topping wire rack</th>
</tr>
</thead>
<tbody>
<tr>
<td>160-170</td>
<td>15-20</td>
</tr>
</tbody>
</table>

Dish Accessories and ovenware Level Type of heating

<table>
<thead>
<tr>
<th>Dish</th>
<th>Level Type of heating</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pizza, frozen</td>
<td>190-210 15-25</td>
</tr>
<tr>
<td>universal pan + wire rack 3+1</td>
<td></td>
</tr>
<tr>
<td>Pizza with thin base universal pan 2</td>
<td></td>
</tr>
<tr>
<td>180-200 20-30</td>
<td></td>
</tr>
</tbody>
</table>

| Pizza with deep-pan base universal pan 2 |
| 170-190 25-35 |

| Pizza baguette universal pan 3 |
| 180-200 20-30 |

| Mini pizza universal pan 3 |
| 190-210 10-20 |

| Pizza, chilled | 190-210 10-15 |
| universal pan 3 |

| 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 |
| 200-220 20-25 |

| Rösti, stuffed potato pockets universal pan 3 |
| 210-230 15-25 |

| Baked items, frozen |
| Bread rolls, baguette universal pan 3 |
| 170-190 10-20 |

| Pretzels (dough) universal pan 3 |
| 210-230 15-25 |

| Baked items, prebaked |
| Part-cooked rolls, part-cooked baguette universal pan 3 |
| 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, chicken nuggets universal pan 3 |
| 200-220 15-25 |

| Strudel, frozen |
| Strudel universal pan 3 |
| 200-220 35-40 |
Proving dough

1. Prepare the dough as usual, place it in a heat-resistant ceramic dish and cover.
2. Preheat the cooking compartment as indicated.
3. Switch off the oven and place the dough in the cooking compartment and leave it to prove.

Defrost

The defrosting time will depend on the type and quantity of the food. Observe the instructions on the packaging. Take frozen food out of its packaging and place in suitable ovenware on the wire rack. Place poultry on a plate with the breast side facing down.

Drying

With 3D hot air, you can dry foods brilliantly. Use unblemished fruit and vegetables only and wash them thoroughly. Drain off the excess water, then dry them. 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.

Preserving

For preserving, 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. 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, check whether the contents of the jars are bubbling as they should.

Preparation

1. Fill the jars, but not to the top.
2. Wipe the rims of the jars, as they must be clean.
3. Place a damp rubber seal and a lid on each jar.
4. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

Making settings

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 $\text{Bottom heating}$.
5. Set the temperature to between 170 and 180 °C.

---

### Dish Ovenware Type of heating Temperature Cooking time

<table>
<thead>
<tr>
<th>Yoghurt Cups or screw-top jars on the cooking compartment floor:</th>
<th>50 °C</th>
<th>Preheat 5 minutes</th>
<th>8 hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proving dough Heat-resistant dish on the cooking compartment floor:</td>
<td>50 °C</td>
<td>Preheat 5-10 minutes</td>
<td>20-30 minutes</td>
</tr>
</tbody>
</table>

### Frozen food Accessories Level Type of heating Temperature Cooking time

E.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items

| Wire rack 1: | The temperature selector remains switched off |

### Fruit and herbs Accessories Level Type of heating Temperature Cooking time

| 600 g apple rings Universal pan + rack 3+1: | 80 °C | 5 hours (approx.) |
| 800 g pear slices Universal pan + rack 3+1: | 80 °C | 8 hours (approx.) |
| 1.5 kg damsons or plums Universal pan + rack 3+1: | 80 °C | 8-10 hours (approx.) |
| 200 g herbs, washed Universal pan + rack 3+1: | 80 °C | 1½ hours (approx.) |
Preserving Fruit

After approx. 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.

Vegetables

As soon as bubbles begin to form in the jars, set the temperature back to between 120 and 140 °C. Depending on the type of vegetable, heat for approx. 35 to 70 minutes. Switch off the oven after this time and use the residual heat.

Taking out the jars

After preserving, remove the jars from the cooking compartment.

Caution!

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

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips, toast, bread rolls, bread or 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

With top/bottom heating max. 200 °C.
With 3D hot air or hot air max. 180 °C.

Biscuits With top/bottom heating max. 190 °C.
With 3D hot air or hot air max. 170 °C.

Egg or egg yolk reduces the production of acrylamide.

Oven chips Spread evenly over the baking tray, in a single layer. Bake at least 400 g per baking tray so that the chips do not dry out.

Test dishes

The following test dishes are intended to be an aid for testing. They have been selected because typical dishes can be tested and reduced to a practical version. The table below shows the results of the tests.

<table>
<thead>
<tr>
<th>Dish</th>
<th>Test time</th>
<th>Test temperature</th>
<th>Acrylamide reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked beans</td>
<td>45 minutes</td>
<td>180 °C</td>
<td>36%</td>
</tr>
<tr>
<td>Grilled vegetables</td>
<td>30 minutes</td>
<td>200 °C</td>
<td>42%</td>
</tr>
<tr>
<td>Fried potatoes</td>
<td>40 minutes</td>
<td>190 °C</td>
<td>38%</td>
</tr>
</tbody>
</table>

Notes:

- The test dishes are intended to be an aid for testing.
- They have been selected because typical dishes can be tested and reduced to a practical version.
- The table above shows the results of the tests.

Test area

The test area is defined as the area within the oven that is actually used for the test. This area includes the rack positions used and the temperature settings used. This area is the area that is used to test the oven's performance.

In accordance with EN 50304/EN 60350 (2009) and IEC 60350.
Double crust apple pie on 1 level: place dark springform cake tins next to each other diagonally on the same level. Double crust apple pie on 2 levels: place dark springform cake tins next to each other (see illustration).

Cakes in tinplate springform cake tins: bake on 1 level with top/bottom heating. Place the springform cake tin on the universal pan instead of on the wire rack.

Note: for baking, use the lower of the temperatures indicated first.

Grilling: If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is then collected, keeping the oven cleaner.

<table>
<thead>
<tr>
<th>Dish Accessories and tins Level Type of heating</th>
<th>Temperature in °C</th>
<th>Cooking time in minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Viennese whirls (preheat*) Baking tray 3</td>
<td>140-150</td>
<td>30-40</td>
</tr>
<tr>
<td>Baking tray 3:</td>
<td>140-150</td>
<td>30-40</td>
</tr>
<tr>
<td>Universal pan + baking tray 3+1:</td>
<td>140-160</td>
<td>30-45</td>
</tr>
<tr>
<td>2 baking trays + universal pan 5+3+1:</td>
<td>130-140</td>
<td>40-55</td>
</tr>
<tr>
<td>Small cakes (preheat*) Baking tray 3</td>
<td>150-170</td>
<td>20-35</td>
</tr>
<tr>
<td>Baking tray 3:</td>
<td>150-170</td>
<td>25-35</td>
</tr>
<tr>
<td>Universal pan + baking tray 3+1:</td>
<td>140-160</td>
<td>30-45</td>
</tr>
<tr>
<td>2 baking trays + universal pan 5+3+1:</td>
<td>130-150</td>
<td>35-55</td>
</tr>
<tr>
<td>Hot water sponge cake (preheat*) Springform cake tin on the wire rack 2</td>
<td>160-170</td>
<td>30-40</td>
</tr>
<tr>
<td>Hot water sponge cake Springform cake tin on the wire rack 2:</td>
<td>160-170</td>
<td>30-45</td>
</tr>
<tr>
<td>Apple pie Wire rack + 2 springform cake tins, dia. 20 cm 1</td>
<td>170-190</td>
<td>80-100</td>
</tr>
<tr>
<td>2 wire racks + 2 springform cake tins, dia. 20 cm 3+1:</td>
<td>170-190</td>
<td>70-100</td>
</tr>
</tbody>
</table>

* Do not use rapid heating to preheat the appliance.