

de Gebrauchsanleitung
en Instructions for use
fr Mode d'emploi



B 1342 . .



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en

fr

Table of contents

Important Information	40	Description of Oven Features	50
Packaging and old appliances	40	Switching the oven ON and OFF .	52
Before installation	40	Rapid heat up	52
Safety information	41	Baking	53
Reasons for damage	42	Cooking Tips and Helpful Hints . .	54
Your new cooker	43	Roasting	55
The control panel	43	Grilling	57
Function selector	43	Combination hot-air/surface grilling .	58
Temperature selector	44	Surface grilling	58
Press-down switches	44	Defrosting and Cooking	59
Slide-in levels	44	Cleaning and Care	61
Accessories	45	Important cleaning basics	61
Before using your Appliance		Removing/installing	
for the first time	46	the oven door	63
Preliminary cleaning	46	Inset rack	64
Initial burn-in	46	Service and Repair information . .	65
Time of day	46	Trouble-shooting Guide	66
Electronic clock	47		
The control panel	47		
Special functions	47		
Minute timer	48		
Automatic timer	48		

Important information



Before using your new appliance, please read these Instructions for Use carefully. They contain important information concerning your Personal safety as well as on use and care of the appliance.

The Instructions for Use apply to several versions of this appliance. Accordingly, you may find descriptions of individual features that do not apply to your specific appliance.

Please keep the operating and installation instructions in a safe place; this important documentation may also be of use to a possible subsequent owner.

Packaging and old appliances

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and can be recycled. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating „Caution, scrap”.

Up-to-date information on how to dispose of your old appliance and the packaging from the new one can be obtained from your retailer or local authority.

Before installation

Transport damage

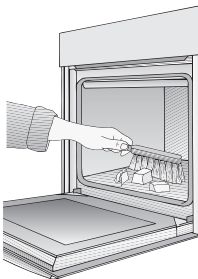
Check the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport.

Electrical connection

The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims.

Safety information

Hot oven



This appliance is intended for domestic use only. Only use the cooker for food preparation.

Open the oven door carefully. Hot steam may escape. Never touch the internal surfaces of the oven or the heating elements. There is a risk of burning. Children must be kept at a safe distance from the appliance.

Never store combustible items in the oven. Risk of fire. Never place flammable objects onto the hot plates. Fire hazard!

Never place cables of electronic devices onto the hot plates.

Never clamp leads of electrical appliances in the hot oven door. The insulation on the leads could melt. There is a risk of short-circuiting.

Remove all packaging remnants, e.g. polystyrene parts, from the oven.

Repairs

Incorrectly done repairs are dangerous. There is a risk of electrocution.

Repairs may only be carried out by after-sales service technicians who have been fully trained by BSH.

If there is a fault, switch off the oven fuse at the fuse box.

Call the after-sales service.


Reasons for damage

Baking sheet or aluminium foil on the oven floor

Do not place baking sheets on the oven floor. Do not line the oven floor with aluminium foil.

This causes heat to accumulate. Baking and roasting times will no longer be correct and the enamel will be damaged.

Baking paper

If using hot air , do not place greaseproof paper loosely in the oven (e.g. when heating the oven).

The hot-air fan could draw in the paper which may damage the heater and fan.

Water in the oven

Never pour water directly into a hot oven.

This could damage the enamel.

Fruit juice

When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed.

It is recommended that you use the deeper universal pan.

Cooling with the oven door

Only leave the oven to cool with the door closed. Do not allow anything to become trapped in the oven door. 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.

Keep the oven seal clean.

Using the oven door as a seat

Do not stand or sit on the oven door.

Care and cleaning

Do not use high-pressure cleaners or steam jets.

Hotplates

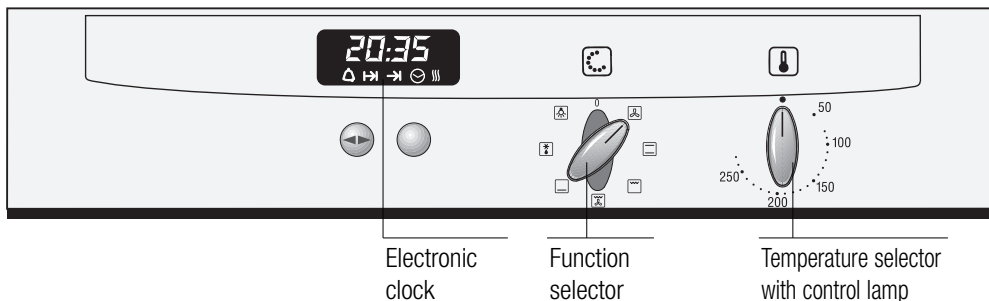
Keep an eye on pressure cookers during the heat-up phase. As soon as the proper cooking pressure is reached, reduce the heat setting.

Please observe the separate operating instructions that came with your hob.

Your new cooker

Here you will learn more about your new oven. The control panel and its switches and indicators are explained here. The heating modes and the accessories included with your oven will be explained here.

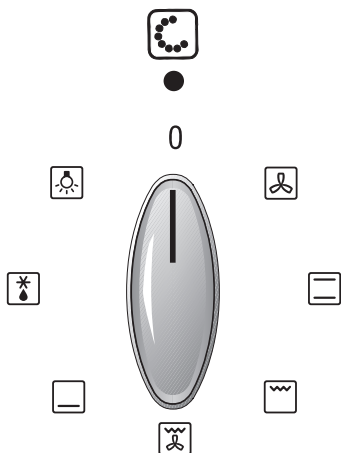
The control panel










Function selector

Use the function selector to select the type of heating for the oven.

Settings



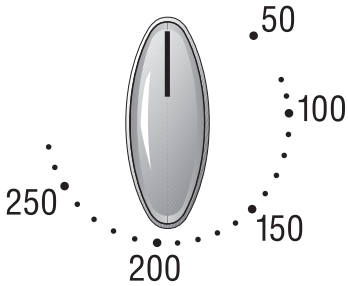
-  Hot-air
-  Top/bottom heat (conventional heating system)
-  Surface grilling
-  Combination hot-air/surface grilling
-  Bottom heat
-  Defrosting position
-  Oven light

Temperature selector



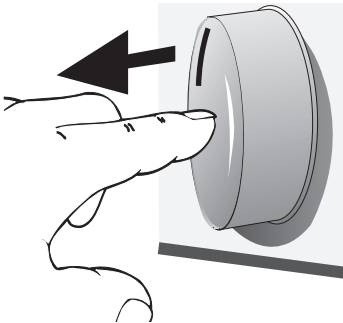
Settings

50–275 Temperature in °C.



Press-down switches


To engage and disengage, depress the switch, making sure that it is in OFF position.

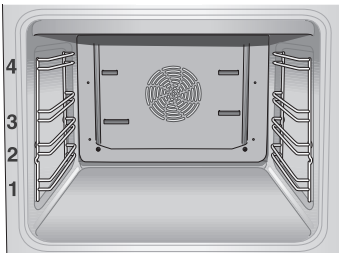


Slide-in levels

Your oven features 4 slide-in levels. **The slide-in levels are counted from bottom to top.**

The numbers are marked in the oven.

When using **hot-air baking**  or **roasting**, do not use **slide-in level »2«**, in order not to block air circulation.



Accessories

Your appliance is supplied with:

Universal pan with grid



Baking tray, aluminium



The following accessories can be obtained from a specialist dealer:

Order no.

Universal pan	Z 1232 X0
Universal pan, non-stick	Z 1233 X0
Soufflé pan	Z 1272 X0
Baking tray, aluminium	Z 1332 X0
Baking tray, enamelled	Z 1342 X0
Baking tray, non-stick	Z 1343 X0
Wire shelf, high/low	Z 1432 X0
Wire shelf, dose mesh	Z 1442 X0
Roasting tray	Z 1512 X0
Upgrade set Clou, 3 pieces	Z 1742 X0
Upgrade set Clou, 4 pieces	Z 1752 X0
System steamer	N 8642 X0
Pizza stone	Z 1912 X0

Note:

The baking tray or universal pan may distort while the oven is operating. This is caused by major temperature differences on the utensil. These differences may occur if only one part of the utensil was covered or if deep-frozen food, e.g. pizza, was placed on the utensil.

The distortion will already subside again during baking, roasting or grilling.

Before using your appliance for the first time

Preliminary cleaning

Take the accessories out of the oven.

Remove all packaging remnants, e.g. polystyrene parts, from the oven.

1. Clean the appliance exterior with a soft moistened cloth.
2. Clean the oven and the accessories with a hot detergent solution.

Please observe the operating instructions furnished with the hob.

Initial burn-in

Heat the empty oven for approx. 30 minutes. Select top and bottom heat at a setting of 240° C. During the initial burn-in phase, please open the kitchen windows to dissipate unpleasant odours.

Time of day

Setting the time



Before using the appliance for the first time, you must set the current time on the electronic clock.

After connecting to the mains, or after a power failure, the display **0:00** will blink.

Press the ◀▶ button and set the current time with the rotary knob (e.g. **15:00** Uhr).

To correct the time, press the ◀▶ button until the symbol flashes.

Then set the time.

Note: The time cannot be corrected if an automatic function has been set (see Electronic clock for cancelling automatic function).

Electronic clock

The electronic clock can be operated with one hand; after pressing the button, set the time with the rotary knob. Settings can be made for as long as the function display flashes (~4 seconds).

The control panel




Special functions

Masking out the display

1. Press the ◀▶ button for 7 seconds.
The display then goes blank and the time continues running in the background.
2. To switch on the display, briefly press the ◀▶ button.

Rapid heating

Rapid heating  can be set with the clock (see section "Switching the oven on and off").

Setting the time

See section "Before using your appliance for the first time".

Dimming the display

Between 22.00 and 6.00 the display is automatically dimmed.

Minute timer



1. Press the ◀▶ button and set the cooking time (e.g. 5 minutes).
When the timer switches on, the remaining time is displayed.
2. When the time has elapsed, a signal is emitted and the △ symbol flashes. To stop the signal, press the ◀▶ button.

Automatic timer

Automatic switch off



You can switch the oven on and off via the electronic clock.

If you wish to bake or roast food immediately, it is only necessary to set the ON time.

1. Select the heating system and the oven temperature.
2. Press the ◀▶ button until the ⇄ symbol flashes and set the ON time with the rotary knob (example: 1 hour and 30 minutes).
When the setting has been made, the current time is displayed after approx. 4 seconds.
The ⇄ symbol signals automatic mode.
3. When the time has elapsed (example: 1 hour and 30 minutes), a signal is emitted and the → display flashes.
The oven switches off automatically.
To stop the signal, press the ◀▶ button.
4. Switch the oven off.
5. To end automatic mode, press the ◀▶ button again.

Automatic switch on and switch off



Checking, correcting and cancelling settings

Note

If the food is to be baked or roasted later on, both the ON time and OFF time must be set.

1. Select the heating system and the oven temperature.
2. Press the ◀▶ button until the I→I symbol flashes and set the ON time with the rotary knob (example: 1 hour and 30 minutes).
3. Press the ◀▶ button until the →I symbol flashes and set the OFF time with the rotary knob (example: 12:30).
When the setting has been made, the current time is displayed after approx. 4 seconds. The →I symbol signals automatic mode.
4. The oven is automatically switched on and off at the preset times (e.g. 11:00 and 12:30).
5. When the time has elapsed, a signal is emitted and the →I symbol flashes. To stop the signal, press the ◀▶ button.
6. Switch the oven off.
7. To end automatic mode, press the ◀▶ button.

1. To check your settings, press the ◀▶ button until the symbol flashes.
2. If required, correct the settings with the rotary knob.
3. If you want to cancel your settings, turn the set time back to 0:00 and switch the oven off.

The automatic timer is best used with dishes which require little attention.

The minute timer and OFF time can be pre-programmed up to a max. 24 hours.

The settings can be displayed at any time by pressing the ◀▶ button.

Description of Oven Features

Hot-air circulation



A fan system located in the rear oven wall circulates the hot air in the oven, achieving an especially effective heat transfer to the food being baked or roasted.

Advantages:

- Simultaneous baking and roasting possible on up to 3 levels
- low soiling of oven interior
- shorter preheating times
- low oven temperatures
- gentle defrosting

Top and bottom heat (Conventional heating system)



The food being baked or roasted is exposed to heat radiation from heating elements located at the top and bottom of the oven cavity.

Baking and roasting is possible on one slide-in level only.

Advantages:

- Baking of cake with moist filling, pizza, quiche.

Surface grilling



The food being prepared is exposed to heat radiation from the heating element at the top of the oven cavity.

Advantages:

- Particularly effective with flat, small cuts of meat, i.e., steaks, sausages, fish, vegetables and toast.

Combination hot-air/ surface grilling



With combination hot-air/surface grilling, the air circulating fan and the grilling radiators are activated in alternation.

The heat generated by the grilling radiator is evenly distributed in the oven cavity.

Advantage:

- Particularly effective with poultry and larger cuts of meat.


Bottom heat



With this setting, only the heating element at the bottom of the oven cavity is activated.

Advantage:

- Particularly useful with dishes and baked goods that require a distinctive bottom crust or browning.

 Use just before the end of the baking or roasting time.

Defrost



A fan in the rear wall of the oven circulates the air in the oven around the frozen food.

The fan system is running without heating.

Advantages:

- Gentle defrosting.
- Frozen pieces of meat, poultry, bread and cakes defrost evenly.

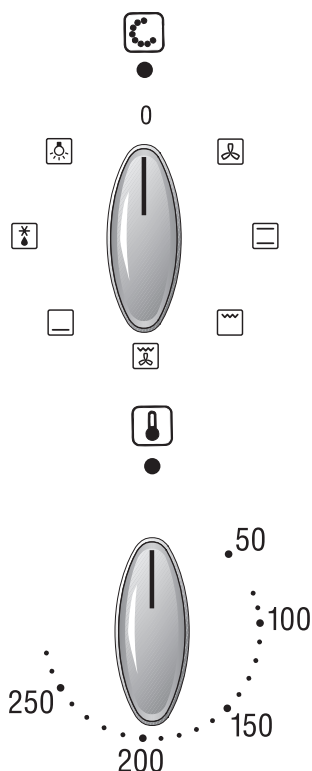
Rapid heat up



Note

can be switched on with hot air.

Switching the Oven ON and OFF



Before switching on your oven, you should decide which heating system you wish to use.

Switching the oven ON:

1. Use the function selector to determine the desired system.
2. Set the temperature control knob to the desired temperature.

The selected temperature will be controlled automatically.

The oven temperature control lamp illuminates when the oven is first switched on, and extinguishes when the required temperature has been reached.

Switching the oven OFF:

To switch the oven OFF, turn both the temperature selector and functions selector to the »0« position.

Notes:

The appliance features a cooling fan which runs until the oven has cooled down.

Rapid heat up



Switching the oven ON:

When the oven has been switched on, rapid heating SSS can be switched on with hot air via the clock. Press the ◀▶ button until the SSS symbol flashes. After approx. 4 seconds rapid heat up SSS switches on. The SSS symbol is lit during the heating-up process. When the set temperature is reached, the symbol goes out and a signal sounds.

Early cancelling:

Press the button ◀▶ until the icon SSS appears. Then cancel the rapid heating using the control knob.

Baking

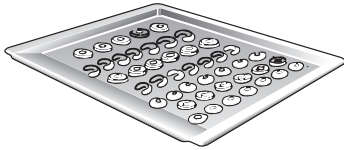
Using baking tins



Always place baking tins in the centre of the baking grill.

We recommend dark metallic baking tins.

Using baking sheets



The slanted (handle) end of the baking sheet must always face the oven door.

Always fully insert baking sheets into the oven.

Use only original baking sheets.



Notes

You can influence the degree of browning by changing the temperature setting.

Light coloured baking tins made from thin-wall materials lead to longer baking times and uneven browning of the cake.

If a cake collapses after removing it from the oven, consider using a longer baking time, or use a slightly lower temperature setting.

Using tinplate baking tins

- | | | |
|---|-----------------|-------------------------|
|  | Hot air | Shelf position 1 |
|  | Top/bottom heat | Shelf position 1 |

If the cake bottom gets too dark:

Check the slide-in level. Shorten the baking time, and possibly use a lower baking temperature.

If the cake bottom stays too light:

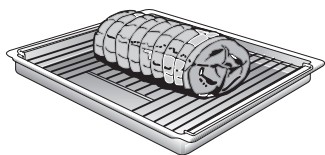
Check the slide-in level. Increase the baking time, select a lower temperature, or use a dark metal baking tin.

Do not place baking forms or high cakes too close to the rear oven wall.

Cooking Tips and Helpful Hints

The bottom of a cake baked on a baking sheet stays too light	Remove from the oven all baking sheets or universal baking pan currently not in use.
The bottom of a cake baked in a tin stays too light	Use a grill and not a baking sheet to support the cake tin during baking.
The bottom of cake or cookies gets too dark	Set cake or cookies into a higher set of slide-in levels.
The cake gets too dry	Select a slightly higher oven temperature, and shorter baking time.
The cake is too moist on the inside	Choose a slightly lower baking temperature. Note: Higher temperatures do not shorten baking times (done on the outside, raw on the inside). Choose a slightly longer baking time, allow the dough to rise slightly longer. Add less liquid to the dough.
When baked with hot-air circulation, cake baked in round or square tins gets too dark at the rear	Avoid blocking the air vents at the rear wall of the oven cavity with the cake tins.
Very moist cake dough (e.g. fruit cake) causes a lot of steam to generate in the oven that condenses on the oven door.	You can let the steam escape from the oven and thereby reduce the forming of water droplets by briefly and carefully opening the oven door (once or twice, in case of longer baking times more often).
Very uneven browning when using hot air circulation	Check the slide-in level.
Cake collapses when taken out of the oven	Use less liquid.
To save energy	Preheat only if expressly required by the recipe. Dark baking tins have a higher degree of heat absorption. Residual heat: In the case of longer baking times, you can switch off the oven 5-10 minutes before the full baking time has elapsed.

Roasting



Roasting in an uncovered pot

Place the grill into the universal baking pan and slide them together into the same slide-in level.

Meat can be roasted in the oven in a particularly economical fashion if the weight of the cut exceeds 750 grams.

Rinse the universal baking pan and/or the roaster with water, and place the meat into it.

With fat meat and poultry, pour 125 to 250 ml of water (to suit the size and kind of roast) into the universal pan. At your discretion, baste lean meat with fat, or cover it with bacon strips.

The roast drippings collecting in the universal pan make a tasty gravy. Dissolve the drippings with hot water, bring to a boil, thicken with corn starch, season to taste and, if required, pass it through a strainer.

No preheating is required. Save energy by putting the roast into the oven while it is still cold.

Roasting in a covered pot

Place the meat into the roasting pot (or Dutch oven), cover it with a matching lid, and place it on the grill in the oven. We recommend that beef roast be prepared in a covered roasting pot.

Roasting on the roasting sheet

(Optional accessory available from your dealer).



Place the roasting sheet into the universal pan. The roasting sheet prevents soiling of the oven.

Grease and juice drippings from the roast are collected in the universal pan.

To render your roast more crispy when using the roasting sheet, you may wish to set a slightly higher temperature than indicated in the roasting table.

Tips

Big, high roasts, goose, turkey, duck

= Long roasting times, low temperatures

Medium sized, low roasts

= Medium roasting times, medium temperatures

Small, flat roasts


= Short roasting times, high temperatures

Roasting time per cm of meat height without bones
app. 13-15 minutes

Roasting time per cm of meat height with bones
app. 15-18 minutes

We recommend using the lower of the stated temperatures first.

In general, the lower temperature ensures a more even browning.

We recommend turning the roast after half or two thirds of the roasting time have elapsed when using the setting .

For roasting, use only cookware with oven-proof handles.

Prepare large roast directly in the universal pan, without using the grill.

Smaller cuts of roast can be roasted on aluminium foil. To do so, bend the edges of the foil upward, as if to form a dish, and place it on the grill.

After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes.

The roast is not done on the inside

Use a lower roasting temperature.

Note: Higher temperatures do not shorten roasting times (done on the outside, raw on the inside).

Choose slightly longer roasting times.

Very moist roasts (e.g. roasts prepared with water) cause a lot of steam to generate in the oven that condenses on the oven door.

You can let the steam escape from the oven and thereby reduce the forming of water droplets by briefly and carefully opening the oven door (once or twice, in case of longer roasting times more often).

Grilling

Notes on grilling

 Exercise **CAUTION** when grilling.
Always keep children at a safe distance.

Always close the oven door when grilling.
The grilling temperatures are variable.
Always use the grill and the universal pan.

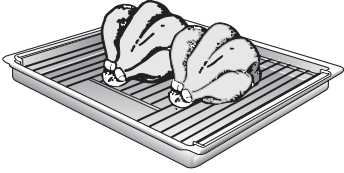
Always place food to be grilled in the centre of the wire grill.

If the grilling radiator (heating element) switches OFF automatically, the overheating protection was activated.

The radiator will be reactivated after a short period of time.

Place the grill into the universal baking pan and slide them together into the same slide-in level.

Combination hot-air/ surface grilling



Use this method for particularly crispy poultry or roast (e.g., pork roast with rind).

Use the grill and universal pan together. Turn large roasts after about half of the total grilling time has elapsed.

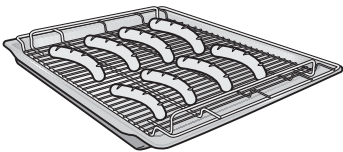
To prevent breakage after removing them from the oven, place glass utensils on a dry kitchen towel instead of cold or wet surfaces.

Dependent on the type of food being prepared, combination hot-air and surface grilling can cause an increased degree of oven soiling. Therefore, to prevent burning-in of the soil, thorough cleaning of the oven is recommended after each use.

Whole poultry should be turned after approx. two-thirds of the cooking time has elapsed. With duck and goose, pierce the skin under the wings to allow excess fat to drain off.

After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes.

Surface grilling



Used for smaller dishes having little height/thickness.

Always use the grill and universal pan together.

Turn the food after approx. two-thirds of the grilling time has elapsed.

At your discretion, lightly baste the grill and the food with oil.

Defrosting and cooking

Defrosting and cooking using the hot-air system

Important heating system
information

For defrosting and cooking of frozen or deep-frozen foods, use only the hot-air heating system.

With all deep-frozen foods, follow the food processing company's instructions on the package.

As a rule, **defrosted frozen or deep-frozen foods** (especially meats) require less cooking time than fresh products, since freezing has a pre-cooking effect.

If **frozen meat** is placed in the oven, the defrosting time must be added to the required cooking time.

Always defrost **deep-frozen poultry** before cooking because the giblets must be removed.

For cooking **deep-frozen fish**, use the same temperatures as for fresh fish.

Deep-frozen ready-to-eat meals in aluminium dishes may be placed into the oven several at a time.

Slide-in levels

With 1 bakings sheet: Slide-in level **1**

With 2 baking sheets: Slide-in levels **1 + 3**.

All stated times are approximate guidelines that vary with the shape and volume of deep-frozen products.

Defrosting

Raw deep-frozen products or foods from a freezer always defrost at 50° C.

Higher defrosting temperatures may cause the food to dry out.

Defrost **deep-frozen meals packed in aluminium foil or closed aluminium containers** at a setting of 130 – 140° C.

Defrost and warm up **deep-frozen baked goods** at 100 – 140° C. Brush bread, rolls or yeast pastry lightly with water to make the crust more appealing.

Defrost **dry deep-frozen yeast cakes** at 160 – 170° C for 20 – 30 minutes.


Defrost **moist deep-frozen yeast cakes** (with fruit topping) at 160 – 170° C for 30 – 50 minutes after wrapping in aluminium foil to prevent cake from drying out.

Defrost and toast **deep-frozen toast** (with topping) at 160 – 170° C for about 20 minutes.

Frozen pizza:

Please follow the manufacturers' instructions.

Recommended for delicate pastries only (i.e., whipped-cream gateaus).

Turn the function selector switch to the  position. Dependent on size and type of the baked goods, defrost 25 – 45 minutes, take out of the oven and allow to stand 30 – 45 minutes.

With smaller amounts (pastries), the defrosting time is reduced to 15 – 20 minutes and the subsequent standing time to 10 – 15 minutes.

Defrosting position

Cleaning and Care

Important cleaning basics

For cleaning, do not use abrasives, no corrosive cleaners, and no sharp objects.

Do not scratch off burnt-in food residues, but soak them off with a moist cloth and dishwashing detergent.

Special cleaners, such as oven cleaning spray, must not be used on aluminium or plastic parts.

Stainless steel front

When using commercially available stainless steel cleaning agents, the lettering may become damaged.

Do not use scouring sponges.

Use commercially available detergents applied to a soft, moistened cloth or a chamois.

Enamel and glass

Use hot detergent suds for cleaning.

For cleaning the mating surface of the oven door at the front of the oven, the door should be removed.

Oven door pane

The temperature of the pane inside the oven door is reduced by a heat-reflecting coating.

The reduced temperature ensures that visibility through the oven door window is not impaired.

When the oven door is open, this coating may have a bright appearance. This is quite normal and does not indicate a quality defect.

Hob surface

The hob is covered by a special set of operating instructions.


Please observe all cleaning directions contained in the instructions.

Oven interior

Clean the oven after each use, especially after roasting or grilling.

Food remnants burn in when the oven is reheated. The baked in remnants are very difficult to remove once burnt in.

You can reduce the degree of soiling by frequent cleaning using the hot-air system.

 Do not clean the warm oven with any of the cleaning products specifically designed for this purpose.

When baking very moist cake, use the universal baking pan.

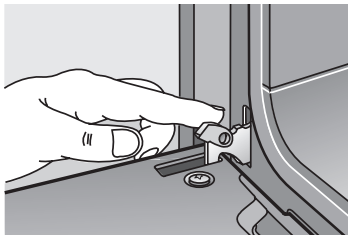
For roasting, use the appropriate utensils (Dutch oven).

Clean the oven before soiling becomes too heavy. Wash out the oven cavity with hot detergent suds.

Leave the door open until the interior has dried.

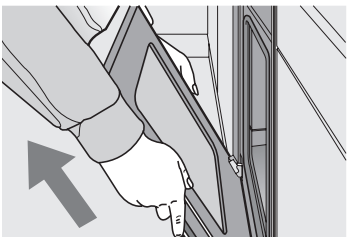
Oven door

Note: To make the manual cleaning steps following the automatic oven cleaning function more convenient, the appliance features the following options.



Removing the oven door

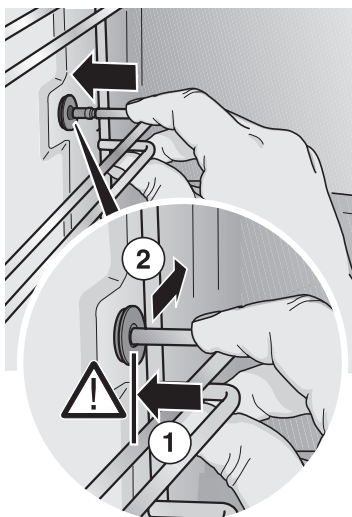
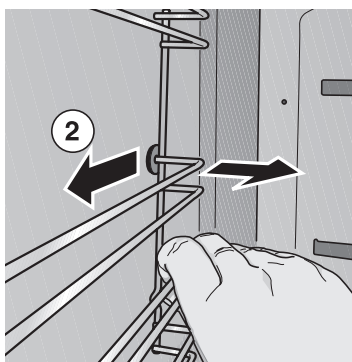
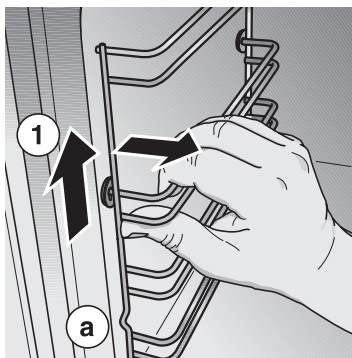
1. Fully open the oven door.
2. Move the catch levers on the right and left-hand sides to the fully open position.
3. Placing the door at an upward angle toward you, grasp the door with both hands and lift it out of the hinges toward you.



Hanging the oven door

1. Set both hinges into their respective receptacles on the left and right, and swing the oven door downward.
2. Close the catch levers on the left and right.
3. Close the oven door.

Inset rack



Removing

You can remove the inset racks for cleaning.

- 1. At the front**, press the rack up and take it off.

- 2. At the back**, pull the rack forward and take it off.

Clean the rack using washing-up liquid and pan scrapers or brushes.

Replacing

The racks fit on the left and right side.

The indentation (a) must always be at the bottom.

- 1. At the back**, put the rack in as far as it goes.
- Press the rack backwards until it clicks into place in the front.

Service and Repair Information

In the event of problems or repairs that you cannot solve or perform yourself, our customer service will be happy to help. Check the customer service directory for a customer service facility in your area.

Caution: Calling the customer service because of an operator error can be very costly!

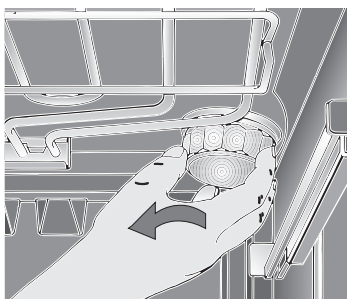
E No and FD No

You can find this information on the appliance's nameplate. The nameplate is located on the appliance, behind the oven door, on the left bottom edge of the oven.

In the event of a customer service request, please have the following information handy:

E-Number	FD
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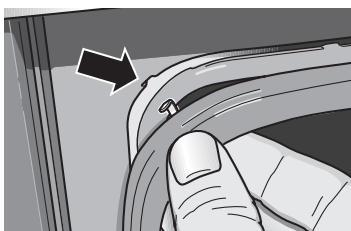
Replacing the oven light



Caution: Unplug the appliance or remove the fuse! By actuating the miniature circuit-breaker or by unscrewing the fuses in the fuse box in your house.

1. To prevent damage, place a dish towel into the cold oven.
2. Unscrew the lamp cover by turning it counter-clockwise.
3. Replace the lamp.
 - Type: Incandescent bulb E 14, 220 – 240 V, 40 W, heat-resistant to 300° C
 - You may obtain this bulb from your customer service or from your appliance dealer.

Replacing the oven door seat



Remove the defective oven door seal by simply unhooking it.

You may obtain the new oven door seal from your customer service.

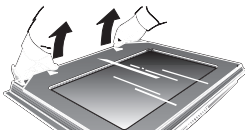
Trouble-shooting Guide

Calling the customer service is not always really necessary. In some cases, you can remedy the situation yourself. The following table may contain some helpful tips.

Important general safety guidelines:

Service or repair work on the electronic components may only be performed by a qualified expert. Without exception, prior to starting such repairs, the appliance must be disconnected from the mains. This may be accomplished by tripping the automatic fuse or by removing the fuse from the fuse box that controls your flat or apartment.

Problem	Possible cause	Remedy
. . . if there is a general failure of all electrical functions, i.e., the control lamps have suddenly ceased to function.	Defective fuse	Check the fuse in the fuse box, and replace if required.
. . . if liquids or thin viscous dough are distributed at a visibly uneven thickness?	The appliance has not been placed or installed plumb-and-level.	Level the appliance using the leveling feet, or check the installation.
. . . if the oven suddenly stop functioning?	The electronic clock is set to an automatic timing cycle.	Set electronic clock to operation without automatic timer: 1. Press the ◀▶ button. 2. Reset ON time ↪ to 0:00.
. . . if the oven suddenly stop functioning and the electronic clock flashes 0:00?	The power supply was briefly interrupted.	Reset the time of day.
. . . if electronically control functions fail?	Energy pulses (e.g. lightning flash).	Reset the relevant functions.

Problem	Possible cause	Remedy
. . . if smoke is generated during roasting or grilling?	Roasting temperature to high. Grill or universal pan slid in incorrectly.	Place grill into universal pan and insert together in slide-in level.
. . . if enamelled slide-in parts show mat bright stains?	Normal occurrence due to dripping meat juices.	Not available.
. . . if the glass pane or window of the oven door become clouded?	Normal occurrence, due to existing temperature difference.	Switch on the oven for app. 5 minutes at 100° C.
. . . if the oven shows increasing condensation water?	Normal occurrence, e.g. in the case of cakes with very moist topping (fruit) or roasts.	Briefly open the oven door occasionally during baking or roasting, wipe up the condensation water after operation.
. . . if the panes of the oven door are dirty on the inside after some time of use?	Normal soiling. 	Remove the oven door and place it facing down on a clean and soft surface. Grip the door glass next to the hinges, pull the upward and remove it. Hang door glass and press down next to the hinges until it clicks into place.

