



Dear customer,

congratulations on the purchase of your new Neff oven. We would like to thank you for your confidence in us and we hope that you will have many years of enjoyment and cooking pleasure with your new appliance.

To be able to take full advantage of all the technical features of your cooker, please read these instructions for use.

The detailed table of contents will guide you quickly to all the important information:

- You will be informed of important safety information.
- You will then be familiarised with the individual parts of your new oven.
- Step by step guide on how to select particular settings.
- The tables list the settings and shelf positions for a selection of typical recipes, all of which are tested in our cookery centre.
- In the unlikely event of a malfunction, this is where you will find information on how to rectify minor faults yourself.

Have fun cooking.

Instructions for use

B15M42.0EU

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Safety information

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

Before installation

Transport damage

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

Electrical connection

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

Information for your safety

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

Adults and children must not operate the appliance without supervision,

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

Never let children play with the appliance.

Hot cooking compartment

There is a risk of burns.

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

There is a risk of fire.
Never store combustible items in the cooking compartment.
Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

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

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

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

Hot accessories and ovenware

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

Incorrect repairs

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

Causes of damage

Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.

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

Water in the hot cooking compartment

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

Moist food

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

Fruit juice

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

Cooling with the oven door open

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

Very dirty oven seal

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

Oven door as a seat or storage space

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

Transporting the appliance

Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Energy and environment tips

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

Saving energy

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

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

Open the appliance door as little as possible during cooking, baking or roasting.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce the baking time for the second cake.

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

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.

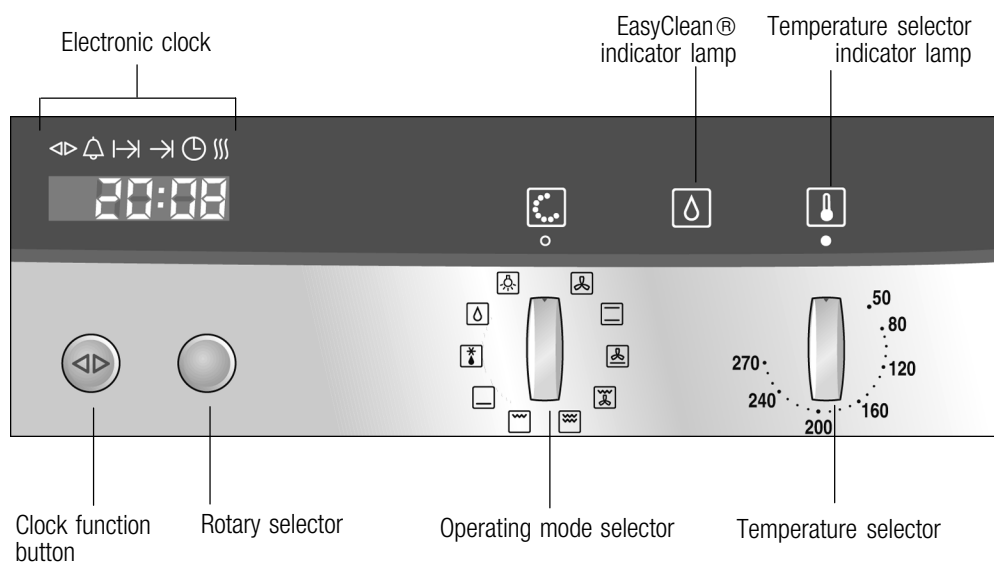
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Your new appliance

This section provides information on

- the control panel
- the operating modes
- the shelf positions
- the accessories

Control panel













Control element	Use
Clock function button	Selects the desired clock function or rapid heating (see section: Electronic clock)
Rotary selector	Makes settings within a clock function or activates rapid heating (see section: Electronic clock)
Operating mode selector	Selects the desired operating mode (see section: Switching on the appliance)
Temperature selector	Sets the desired temperature

Pop-out control knobs

The rotary, temperature and operating mode selectors can all be popped out. Simply push the appropriate control knob to pop it in or out.

Operating modes

Here is an overview of the operating modes of your appliance.

Mode of operation	Application
 Circotherm® hot air	for baking and roasting on one or more levels
 Top/bottom heating	for baking and roasting on one level. It is ideally suited for cakes with moist toppings (e.g. cheesecake)
 Circotherm intensive	for deep-frozen ready-made products and dishes which require a lot of heat from underneath. (see section: Baking)
 Circo-roasting	for poultry and larger pieces of meat
 Full-surface grill	for large amounts of flat, small items for grilling (e.g. steaks, sausages)
 Centre area grill	for small amounts of flat, small items for grilling (e.g. steaks, bread)
 Bottom heating	for food and baked goods which should form a crust or which need more browning on the underside Only activate bottom heating for a short while at the end of the baking time.
 Defrost setting	for gentle defrosting of pieces of meat, bread and delicate desserts (e.g. cream gateaux)
 Easy Clean®	makes cleaning the cooking compartment easier
 Cooking compartment lighting	provides assistance when maintaining and cleaning the cooking compartment

Shelf positions



The cooking compartment has four shelf positions. The shelf positions are numbered from the bottom to the top.

Note:

When baking and roasting with Circotherm® hot air (☒), do not use shelf position 2. Air circulation is affected and the results of your baking and roasting are impaired.

Accessories

Your appliance is accompanied by the following accessories:



Enamelled baking tray
for baking cakes on a baking sheet and small pastries



Enamelled universal pan
for baking moist cakes, roasting, grilling and collecting drops of liquid



Stepped wire shelf
for baking in baking dishes, roasting in roasting dishes and grilling

Additional accessories may be purchased from exclusive dealers:

Accessories	Ordering code
Mega system steamer	N8642X0
System steamer	N8642X0EU
Enamelled universal pan	Z1232X0
Non-stick universal pan	Z1233X0
Universal pan with insert grid	Z1242X0
Glass pan	Z1262X0
Enamelled extra deep roasting pan	Z1272X0

Accessories	Ordering code
Aluminium baking tray	Z1332X0
Enamelled baking tray	Z1342X0
Non-stick baking tray	Z1343X0
Pizza tray	Z1352X0
Stepped wire shelf with cut-out	Z1432X0
Flat wire shelf	Z1442X0
Two-piece enamelled roasting sheet	Z1512X0
CLOU 3x telescopic railings retrofit kit	Z1742X1
CLOU 4x telescopic railings retrofit kit	Z1752X1
Bread-baking stone	Z1912X0
Enamelled universal roasting dish	Z9930X0

Note:

The baking tray and universal pan may become distorted when the oven is operating. This is caused by the considerable temperature differences on the accessories. This may happen when only a part of the accessory is covered with food or when deep-frozen items such as pizza have been placed on the accessory.

Before using the appliance for the first time

This section contains information on

- how to set the time on your appliance after the power is connected
- how to clean your appliance before using it for the first time

Setting the time

0:00 flashes in the clock display.




1. Press the clock function button.
The $\triangleleft\triangleright$ and ⌚ symbols are lit.
The clock display shows *12:00*.
2. Set the current time using the rotary selector.
Your setting is automatically adopted after 3 seconds.

Changing the time

To subsequently change the time, press the clock function button repeatedly until the $\triangleleft\triangleright$ and ⌚ symbols are lit. Change the current time using the rotary selector.

Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment.
2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment.
3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care).
4. Heat with top/bottom heating  at 240 °C for 30 minutes.

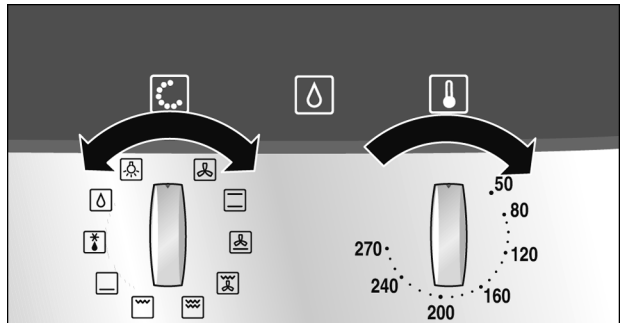
5. Afterwards, wipe the cooled cooking compartment with hot, soapy water.
6. Clean the outside of the appliance with a soft, damp cloth and soapy water.

Using the appliance


This section contains information on

- how to switch your appliance on and off
- how to select an operating mode and temperature

Switching on the appliance



1. Turn the operating mode selector until the desired operating mode is selected.
2. Turn the temperature selector until the desired temperature is selected.

The indicator lamp  is illuminated while the appliance is heating up and during any subsequent heating.

Switch off the appliance

1. Turn the operating mode selector back to the **o** position.
2. Turn the temperature selector back to the **●** position.

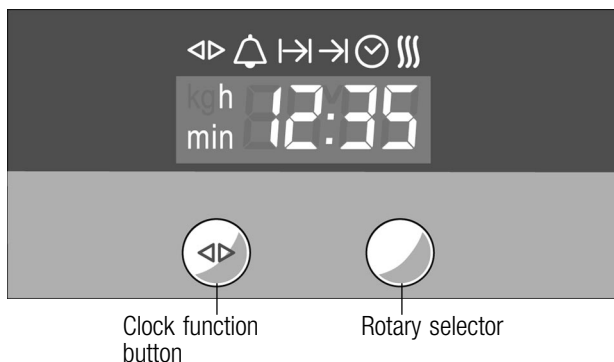
After the appliance is switched off, the cooling fan may continue to run.




Electronic clock

This section contains information on



- how to set the minute minder
- how to switch your appliance off automatically (operating time and end of operation)
- how to switch your appliance on and off automatically (preselection operation)
- how to set the time
- how to activate rapid heating

Clock display



Clock function	Use
 Timer	You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically.
I→I Cooking time	The appliances switches off automatically after a cooking time setting has elapsed (e.g. <i>1:30</i>).
→I End of operation	The appliance switches off automatically at a set time (e.g. <i>12:30</i>).
Preselection mode	The appliance switches on and off automatically. Cooking time and end of operation are combined.
 Clock	Sets the clock
 Rapid heating	Shortens the preheat time

Notes:

- Between *22:00* and *5:59*, the clock display is darkened if you do not alter any settings during this time or if no clock function is activated.
- For the  timer, I→I cooking time, →I end of operation and preselection mode clock functions, a signal sounds when the duration has elapsed and the  or →I symbol flashes. To cancel the audible signal before it ends, press the clock function button.

Switching the clock display on and off

1. Press and hold the clock function button for 6 seconds.
The clock display switches off. If a clock function is active, the associated symbol remains lit.
2. Press the clock function button briefly.
The clock display switches on.

Timer



1. Press the clock function button repeatedly until the $\leftarrow \rightarrow$ and \triangle symbols light up.
2. Use the rotary selector to set the cooking time (e.g. **5:00** minutes).

The setting is accepted automatically. Then the clock is displayed again and the timer starts counting down.

Cooking time

Automatic switch-off after a cooking time setting has elapsed.



1. Set the operating mode and temperature.
The appliance heats up.
2. Press the clock function button repeatedly until the $\leftarrow \rightarrow$ and $\rightarrow |$ symbols light up.

3. Use the rotary selector to set the cooking time (e.g. *1:30* hours).
The setting is accepted automatically. Then the clock is displayed again and the cooking time setting starts counting down.

Once the cooking time has expired, the appliance switches off automatically.

4. Reset the operating mode selector to the *o* position.
5. Press the clock function button to quit the clock function.

End of operation

Automatic switch-off at a set time.



1. Set the operating mode and temperature.
The appliance heats up.
2. Press the clock function button repeatedly until the $\triangleleft \triangleright$ and \rightarrow symbols light up.
3. Use the rotary selector to set the end of operation (e.g. *12:30*).
The setting is accepted automatically. The clock is then displayed again.

The appliance switches off automatically at the time set for the end of operation.

4. Reset the operating mode selector to the 0 position.
5. Press the clock function button to quit the clock function.

Preselection mode

The appliance switches on automatically, and switches off automatically at the end of the preselected time for the end of operation. To set this function, combine the clock functions cooking time and end of operation.

Bear in mind that food which spoils easily must not stay in the cooking compartment for too long.

1. Set the operating mode and temperature.
The appliance heats up.
2. Press the clock function button repeatedly until the <D> and I→I symbols light up.
3. Use the rotary selector to set the cooking time (e.g. *1:30* hours).
The setting is accepted automatically.
4. Press the clock function button repeatedly until the <D> and →I symbols light up.
5. Use the rotary selector to set the time for the end of operation (e.g. *12:30*).
The appliance switches off and waits until the correct time to switch on (in the example, *11:00*).



The appliance switches off automatically at the time set for the end of operation (*12:30*).

6. Reset the operating mode selector to the 0 position.
7. Press the clock function button to quit preselection mode.


Setting the time

You can only change the clock, when no other clock functions are active.









1. Press the clock function button repeatedly until the  and  symbols light up.
2. Set the time using the rotary selector.
The setting is accepted automatically.

Rapid heating

With  CircoTherm®, you can shorten the preheat time if your selected temperature setting is higher than 100 °C.

Note:

During rapid heating, do not place any food in the cooking compartment for as long as the  symbol is lit.

1. Set the operating mode and temperature.
The appliance heats up.
2. Press the clock function button repeatedly until the  and  symbols are lit and  appears on the clock display.
3. Turn the rotary selector to the right.
 is displayed on the clock display and the  symbol lights up. Rapid heating is activated.



After reaching the set temperature, rapid heating switches off. The ||| symbol goes out.

Checking, correcting or deleting settings


1. To check your settings, press the clock function button repeatedly until the corresponding symbol lights up.
2. If necessary, you can correct your settings using the rotary selector.
3. If you want to delete your settings, turn the rotary selector to the left, back to the original value.

Baking

In this section, you will find information on

- Baking tins and trays
- Baking on two or more levels
- Baking basic doughs and pastries (baking table)
- Baking pre-prepared frozen products and freshly prepared meals (baking table)
- Tips and hints for baking


Note:

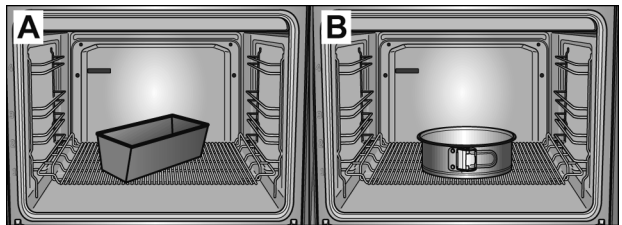
When baking with  CircoTherm®, do not use shelf height 2. The air circulation would be impaired and this will have a negative effect on your baking.


Baking on trays and in tins

Baking tins

We recommend that you use dark baking tins made from metal.

Tinplate and glass dishes increase the baking time required and the cake will not brown evenly. If you wish to bake using tinplate tins and  Top/bottom heat, you should use shelf height 1.



If you are baking on one level with  CircoTherm®, always place a loaf tin diagonally (Figure A) and a round tin in the centre of the stepped wire rack (Figure B).

Baking trays

We recommend that you only use original baking trays, as these have been optimally designed for the cooking compartment and the operating modes.

Always slide the baking tray or the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door.

Use the universal pan if you are baking moist cakes, so that the cooking compartment does not get dirty.

Baking on two or more levels

If you are baking on several levels, you should preferably use baking trays and insert these at the same time.

Please note that your items may brown at different speeds at the different levels. The items on the top level will brown most quickly and can be taken out earlier.

If you wish to use a baking tray and the universal pan on two levels, you should insert the baking tray at shelf height 3 and the universal pan at shelf height 1.

Baking table for basic doughs and pastries

The values in the table are guidelines and apply to enamelled baking trays and dark baking tins. The values may vary depending on the type and amount of dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning.

If you are baking according to your own recipe, use similar recipes in the table as a guide.

Please note the information about preheating in the table.

Basic dough/pastry	🔌 CircoTherm®			🔌 Top/bottom heat	
	Shelf height	Temperature in °C	Baking time in minutes	Shelf height	Temperature in °C
Sponge mixture					
Tray bakes with topping					
■ 1 level	1	160 - 170	30 - 45	3	170 - 180
■ 2 levels	1 + 3	150 - 160	40 - 50	-	-
Springform cake tin/loaf tin	1	150 - 160	60 - 80	2	160 - 170
Flan tin	1	160 - 170	20 - 35	2	170 - 180
Shortcrust pastry					
Tray bake with dry topping, e.g. crumble					
■ 1 level	1	160 - 170	45 - 70	3	180 - 190
■ 2 levels	1 + 3	160 - 170	60 - 80	-	-
* Preheat oven					


Basic dough/pastry	🌀 CircoTherm®			☒ Top/bottom heat	
	Shelf height	Temperature in °C	Baking time in minutes	Shelf height	Temperature in °C
Tray bake with moist topping, e.g. custard mixture	1	150 - 170	60 - 80	-	-
Springform cake tin, e.g. cheesecake	1	150 - 160	50 - 90	2	160 - 180
Flan tin	1	150 - 160*	20 - 35	2	170 - 180*
Sponge mixture					
Swiss roll	1	180 - 190*	10 - 15	3	190 - 200*
Flan tin	1	160 - 170	20 - 30	2	160 - 170
Sponge (6 eggs)	1	150 - 160	30 - 45	2	160 - 170
Sponge (3 eggs)	1	150 - 160*	20 - 30	2	160 - 170*
Yeast dough					
Tray bake with dry topping, e.g. crumble					
■ 1 level	1	160 - 170	40 - 55	3	170 - 180
■ 2 levels	1 + 3	160 - 170	45 - 65	-	-
Savarin/plaited loaf (500 g)	1	160 - 170	30 - 40	3	170 - 180
Springform cake tin	1	160 - 170	30 - 40	2	160 - 170
Ring cake tin	1	160 - 170	35 - 45	2	170 - 180
* Preheat oven					

Small baked products	🌀 CircoTherm®			☒ Top/bottom heat	
	Shelf height	Temperature in °C	Baking time in minutes	Shelf height	Temperature in °C
Yeast dough					
■ 1 level	1	160 - 170	20 - 25	3	170 - 180
■ 2 levels	1 + 3	160 - 170	20 - 30	-	-
Meringue mixture					
■ 1 level	1	80	100 - 130	3	80
■ 2 levels	1 + 3	80	150 - 170	-	-
Puff pastry					
■ 1 level	1	190 - 200*	20 - 30	3	200 - 210*
■ 2 levels	1 + 3	190 - 200*	25 - 35	-	-
* Preheat oven					

Small baked products	☞ CircoTherm®			☐ Top/bottom heat	
	Shelf height	Temperature in °C	Baking time in minutes	Shelf height	Temperature in °C
Choux pastry					
■ 1 level	1	190 - 200*	25 - 35	3	200 - 210*
■ 2 levels	1 + 3	190 - 200*	30 - 40	-	-
Rich sponge mixture, e.g. muffins					
■ 1 level	1	150 - 160*	25 - 35	3	160 - 170*
■ 2 levels	1 + 3	150 - 160*	25 - 35	-	-
Shortcrust pastry, e.g. butter biscuits					
■ 1 level	1	140 - 150*	15 - 20	3	140 - 150*
■ 2 levels	1 + 3	130 - 140*	20 - 25	-	-
■ 3 levels	1 + 3 + 4	130 - 140*	20 - 25	-	-
* Preheat oven					

Bread/bread rolls	☞ CircoTherm®			☐ Top/bottom heat	
	Shelf height	Temperature in °C	Baking time in minutes	Shelf height	Temperature in °C
White bread					
■ Without a tin	1	220*	20 - 30	2	240*
■ Loaf tin	1	220*	20 - 30	2	240*
Multigrain bread with yeast (without tin)					
■ Crisp up	1	220*	10 - 15	2	240*
■ Finish baking	1	180*	25 - 35	2	200*
Multigrain bread with yeast (in loaf tin)					
■ Crisp up	1	220*	10 - 15	2	240*
■ Finish baking	1	180*	15 - 25	2	200*
Bread rolls	1	220*	10 - 20	2	240*
Empanada	1	180*	30 - 40	3	200*
Flatbread	1	220*	15 - 20	2	240*
* Preheat oven					

Baking table for dishes and pre-prepared frozen products

 CircoTherm intensive is particularly suitable for freshly prepared dishes that require a lot of heat from underneath and for pre-prepared frozen products.

Please observe the following points:

- Use the universal pan for frozen products
- Line the universal pan with greaseproof paper or with special grease absorbing paper if you are baking frozen potato products
- Only use greaseproof paper that is suitable for the selected temperature
- Spread chips out in a single layer
- Turn frozen potato products half way through the baking time
- Do not season frozen potato products until after baking
- Leave a little space between bread rolls when crisping them up. Do not place too many on a baking tray
- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Observe the instructions on the packaging

The values in the table are guidelines and apply to enamelled baking trays. The values may vary depending on the type and amount of dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning.

If you are baking according to your own recipe, use similar recipes in the table as a guide.

Notes:

- Please note the information about preheating in the table
- You cannot bake on more than one level with CircoTherm intensive

Dishes	☞ CircoTherm®			☞ CircoTherm intensive	
	Shelf height	Temperature in °C	Baking time in minutes	Shelf height	Temperature in °C
Fresh meals					
Pizza, fresh					
■ 1 level	1	180 - 200*	20 - 30	1	180 - 200
■ 2 levels	1 + 3	170 - 190	35 - 45	-	-
Tarte flambée	1	180 - 200*	15 - 25	1	200 - 220
Quiche	1	180 - 200	50 - 60	1	170 - 190
Tart	1	180 - 200*	30 - 45	1	190 - 210
Swiss flan	1	170 - 190*	45 - 55	1	170 - 190
Potato gratin made from raw potatoes	1	180 - 200	50 - 60	1	170 - 190
Pizza, frozen					
Pizza with thin base					
■ 1 level	1	180 - 200	10 - 20	1	200 - 220
■ 2 levels	1 + 3	170 - 190	20 - 30	-	-
Pizza with deep-pan base					
■ 1 level	1	180 - 200	20 - 30	1	180 - 200
■ 2 levels	1 + 3	170 - 190	25 - 35	-	-
Potato products					
Chips					
■ 1 level	1	180 - 200	15 - 25	1	210 - 230
■ 2 levels	1 + 3	170 - 190	25 - 35	-	-
Croquettes	1	180 - 200	15 - 25	1	200 - 220
Rösti (stuffed potato pok-kets)	1	180 - 200	15 - 25	1	200 - 220
Baked items, frozen					
Bread rolls/baguette, pre-baked	1	180 - 200	10 - 20	1	180 - 200
Bread rolls/baguette for crisping up	1	180 - 200	5 - 15	1	200 - 220
Pretzels, dough	1	170 - 190	15 - 20	1	170 - 190

Dishes	🔗 CircoTherm®			🔗 CircoTherm intensive	
	Shelf height	Temperature in °C	Baking time in minutes	Shelf height	Temperature in °C
Baked items, prebaked					
Bread rolls/baguette for crisping up	1	180 - 200	5 - 15	1	180 - 200
Vegetable patties, frozen					
Fish fingers	1	180 - 200	15 - 20	1	190 - 210
Veggie burgers	1	180 - 200	20 - 30	1	200 - 220
Strudel, frozen	1	180 - 200	35 - 45	1	180 - 200

Tips and hints

The cake is not dark enough

Check the shelf height.

Check whether you have used the bakeware that we have recommended.

Place your tin on the wire rack and not on the baking tray.

If the shelf height and the bakeware are correct, then you should either lengthen the baking time or increase the temperature.

The cake is too dark

Check the shelf height.

If the shelf height is correct, you should either shorten the baking time or reduce the temperature.

The cake is unevenly browned in the baking tin

Check the shelf height.

Check the temperature.

Make sure that your baking tin is not placed directly in front of the air outlets in the rear wall on the cooking compartment.

Check that the baking tin is correctly positioned on the wire rack.

The cake is unevenly browned on the baking tray

Check the shelf height.

Check the temperature.

If you are baking on several levels, take out the baking trays at different times.

When baking small items, make sure that they are the same size and thickness.

The cake is too dry	Set a slightly higher temperature and a slightly shorter baking time.
The cake is too moist in the centre	Set a slightly lower temperature. Note: you cannot decrease the baking time by setting a higher temperature (the outside will be cooked, but the inside will remain uncooked). Select a longer baking time and allow the cake mixture to prove for longer. Add less liquid to the mixture.
With very moist cakes, e.g. fruit flans, a lot of steam is generated in the cooking compartment which condenses on the appliance door	If you briefly and carefully open the appliance door (once or twice, or more often for longer baking times), you can let the steam out of the cooking compartment and considerably lessen the condensation.
The cake collapses after it has been taken out of the appliance	Use less liquid for the mixture. Set a longer baking time or a slightly lower temperature.
The specified baking time is not correct	For small items, check the number on the baking tray. The items must not be touching each other.
Frozen products are not browned evenly after baking	Check whether the frozen product is unevenly browned before you baked it. This uneven browning will remain after the baking time.
Frozen products are not browned, not crispy or the specified time is not correct	Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted.
Saving energy	Only preheat the appliance when it is specified in the baking table that you should do so. Use dark baking tins as these absorb the heat better. Make use of the residual heat with longer baking times and switch the oven off 5 to 10 minutes before the end of the baking time.

Roasting


In this section, you will find information on

- roasting in general
- roasting without a lid
- roasting with a lid
- roasting meat, poultry and fish (roasting table)
- Tips and hints for roasting.




There is a risk of injury if you use roasting dishes that are not heat-resistant. Only use roasting dishes that are marked as being suitable for use in the oven.

Note:

When roasting with  CircoTherm®, do not use shelf height 2. The air circulation would be impaired and this will have a negative effect on your roast.

Roasting without a lid

Roasting in the universal pan

When you are roasting with  Top/bottom heat, you should turn the roast approximately half to two-thirds of the way through the roasting time.

Juices escape from the roasting meat and are collected in the universal pan. You can use these juices as the basis for a tasty gravy.

Deglaze the pan of the juices with hot water, stock, wine or similar, bring it to the boil, thicken with cornflour, season and pass through a sieve if necessary.

You can also cook side dishes (e.g. vegetables) at the same time as roasting meat in the universal pan.

Note:

For smaller joints, you can use a smaller roasting dish instead of the universal pan. Place this directly on the wire rack.

Roasting in the universal pan with stepped wire rack

Place the stepped wire rack on the universal pan and slide them in together at the same shelf height.

For fatty meat and poultry, add $\frac{1}{8}$ to $\frac{1}{4}$ litre of water to the universal pan, depending on the size and type of the joint.

While the meat is roasting, the liquid in the roasting dish will evaporate. Pour in more hot water if required.

Roasting in the universal pan with roasting sheet

The baking tray reduces dirt in the cooking compartment. Place the baking tray in the universal pan and slide them in together at the same shelf height.

Dripping fat and meat juices are caught in the universal pan.

Roasting with a lid

This method is particularly suitable for pot roasts.

Place the joint in the roasting dish, add water, wine, vinegar or similar for the braising liquid, place the lid on the dish and slide the roasting dish into the cooking compartment on the wire rack.

While the meat is roasting, the liquid in the roasting dish will evaporate. Pour in more hot water if required.

Roasting table

The roasting time and temperature depend on the size, height, type and quality of the joint.

In general, the larger the joint, the lower the temperature and the longer the roasting time.

Coat lean meat with fat or oil as required and cover it with strips of bacon.

The values in the table are guidelines and relate to roasts cooked without a lid. The values may vary depending on the type and quantity of the meat and on the roasting dish.

You should set the lower of the specified temperatures the first time. This will generally allow more even browning.

At the end of the roasting time, switch the oven off and leave the roast to rest for approximately 10 minutes in the cooking compartment with the door closed. The recommended rest time is not included in the given roasting times.

The values in the table are for food placed in a cold oven and for meat taken directly from the refrigerator.

Roast	🔥 CircoTherm®			☰ Top/bottom heat	
	Shelf height	Temperature in °C	Roasting time in minutes	Shelf height	Temperature in °C
Pork					
Fillet, medium (300 - 400 g)	1	170 - 180	30 - 45	3	200 - 230
Joint with rind					
■ 1.5 kg	1	160 - 170	120 - 150	2	200 - 220
■ 2.5 kg	1	160 - 170	150 - 180	2	190 - 210
Joint, marbled, without rind, e.g. neck					
■ 1.5 kg	1	160 - 170	100 - 130	2	190 - 210
■ 2.5 kg	1	160 - 170	120 - 150	2	180 - 200
Lean joint					
■ 1 kg	1	170 - 180	70 - 90	2	180 - 200
■ 2 kg	1	170 - 180	80 - 100	2	180 - 200
Smoked pork	1	160 - 170	70 - 80	2	190 - 210
Meat loaf (1 kg)	1	170 - 180	60 - 70	2	200 - 210
Beef					
Fillet, medium (1.0 kg)	1	180 - 190	45 - 65	2	200 - 220
Sirloin, medium (1.5 kg)	1	180 - 190	30 - 45	2	200 - 220
Pot roast**					
■ 1.5 kg	1	170 - 180	120 - 150	2	200 - 220
■ 2.5 kg	1	170 - 180	150 - 180	2	190 - 210
Veal					
Joint/breast of veal					
■ 1.5 kg	1	160 - 170	90 - 120	2	180 - 200
■ 2.5 kg	1	160 - 170	120 - 150	2	170 - 190
Knuckle	1	160 - 170	100 - 130	2	190 - 210

* Preheat oven

** Roast pot roasts with a lid on the roasting dish

Roast	🔥 CircoTherm®			☐ Top/bottom heat	
	Shelf height	Temperature in °C	Roasting time in minutes	Shelf height	Temperature in °C
Lamb					
Boned leg of lamb	1	180 - 190	70 - 110	2	200 - 220
Saddle on the bone	1	180 - 190	40 - 50	2	200 - 220
Saddle, boned	1	180 - 190	30 - 40	2	200 - 220
Poultry (unstuffed)					
Chicken, whole (1 kg)	1	170 - 180	60 - 70	2	200 - 220
Duck, whole (2 - 3 kg)	1	150 - 160	90 - 120	2	190 - 210
Goose, whole (3 - 4 kg)	1	150 - 160	130 - 180	2	180 - 200
Game					
Joint/leg of roe venison, boned (1.5 kg)	1	160 - 170	90 - 120	2	190 - 210
Wild boar joint (1.5 kg)	1	160 - 170	120 - 140	2	190 - 210
Joint of venison (1.5 kg)	1	160 - 170	100 - 120	2	190 - 210
Rabbit	1	160 - 170	70 - 80	2	180 - 200
Fish					
Fish, whole					
■ 300 g	1	160 - 170	30 - 40	2	180 - 200
■ 700 g	1	160 - 170	40 - 50	2	180 - 200
* Preheat oven					
** Roast pot roasts with a lid on the roasting dish					




Tips and hints

Crust too thick and/or roast too dry	Reduce the temperature or shorten the roasting time. Check the shelf height.
Crust too thin	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The meat is not cooked right through	Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the roast using a meat thermometer.

Steam in the cooking compartment is condensing on the appliance door The steam dries during the course of the cooking. If there are excessive volumes of steam, you can carefully open the door briefly to dissipate the steam more quickly.

Grilling

In this section, you will find information on

- grilling in general
-  circo-roasting
- radiant grilling ( large grill and  small grill)


Caution

There is a risk of damage to kitchen units if you grill with the appliance door open. The adjacent units may be damaged by the extreme heat. Leave the appliance door closed while you are grilling.

Notes:

- Always use the wire rack and the universal pan when grilling
- Place the wire rack in the universal pan and slide them both in at the height specified in the grilling table
- Always place the food to be grilled in the centre of the wire rack
- If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight

Circo-roasting

The  Circo-roasting type of heating is particularly suitable for grilling poultry and meat so that it is crispy (e.g. roast pork with crackling).

Turn large items of food after approximately half to two-thirds of the grilling time.

Pierce duck and goose skin under the wings and legs to allow the fat to escape.

Depending on the food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not burn on.

Circo-roasting table

The values in the table are guidelines and apply to the enamelled universal pan with wire rack. The values may vary depending on the type and amount of food to be grilled.

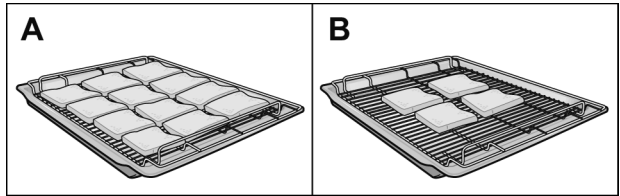
You should set the lower of the specified temperatures the first time. This will generally allow more even browning.

At the end of the cooking time, switch the oven off and leave the food to rest for approximately 10 minutes in the cooking compartment with the door closed. The recommended rest time is not included in the grilling times specified.


The values are for food placed in a cold oven and for meat taken directly from the refrigerator.

Grilled food	Shelf height	Temperature in °C	Grilling time in minutes
Pork			
Joint of pork with rind	2	170 - 190	140 - 160
Pork knuckle	2	180 - 200	120 - 150
Beef			
Sirloin, medium (1.5 kg)	2	220 - 240	40 - 50
Lamb			
Leg of lamb, boned, medium	2	170 - 190	120 - 150
Poultry (unstuffed)			
Chicken halves, 1 - 2 pieces	2	210 - 230	40 - 50
Chicken, whole, 1 - 2 pieces	2	200 - 220	60 - 80
Duck, whole (2 - 3 kg)	2	180 - 200	90 - 120
Duck breast	3	230 - 250	30 - 45
Goose, whole (3 - 4 kg)	1	150 - 170	130 - 160
Goose breast	2	160 - 180	80 - 100
Goose leg	2	180 - 200	50 - 80

Radiant grilling



For large amounts of flat grill items, use the  large grill (figure A).



For small amounts of flat grill items, use the  small grill. Place the food to be grilled in the centre of the wire rack (figure B). Using the small radiant grill saves energy.

Brush the items to be grilled with a little oil to taste.

Turn the items after half to two-thirds of the grilling time.

Wire rack position


You can influence the grilling result by changing the position of the wire rack.

Wire rack position	Use
	Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for items that should be well-done
	Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for items that should be rare to medium

large grill table

The information in the table is only a guideline. The values may vary depending on the type and amount of food to be grilled. They are for food placed in a cold oven and for meat taken directly from the refrigerator.

Grilled food	Shelf height	Temperature in °C	Grilling time in minutes	Notes
Pork				
Fillet steaks, medium (3 cm thick)	4	270	12 - 15	The cooking result can be influenced by the position of the wire rack
Steak, well-done (2 cm thick)	4	270	15 - 20	
Beef				
Fillet steaks (3 - 4 cm thick)	4	270	15 - 20	The grilling time can be increased or shortened depending on how well-done the meat should be
Tournedos	4	270	12 - 15	
Lamb				
Fillets	4	270	8 - 12	The grilling time can be increased or shortened depending on how well-done the meat should be
Chops	4	270	10 - 15	
Sausages	4	250	10 - 14	Prick skins
Poultry				
Chicken drumsticks	3	250	25 - 30	Piercing the skin will prevent blisters from forming during grilling
Small chicken portions	3	250	25 - 30	
Fish				
Steaks	4	220	15 - 20	The pieces should be of equal thickness
Chops	4	220	15 - 20	
Whole fish	3	220	20 - 25	
Vegetables	4	270	15 - 20	
Toast with topping	3	220	10 - 15	The shelf height should be adapted to the height of the topping



 **small grill table**

The information in the table is only a guideline. The values may vary depending on the type and amount of food to be grilled. They are for food placed in a cold oven and for meat taken directly from the refrigerator.


Grilled food	Shelf height	Temperature in °C	Grilling time in minutes	Notes
Sausages	4	250	12 - 16	Prick skins
Poultry				
Chicken drumsticks	3	250	35 - 45	Piercing the skin will prevent blisters from forming during grilling
Small chicken portions	3	250	30 - 40	
Fish				
Steaks	4	230	15 - 20	The pieces should be of equal thickness
Chops	4	230	15 - 20	
Whole fish	3	230	20 - 25	
Vegetables	4	max.	15 - 20	
Toast with topping	3	220	12 - 18	The shelf height should be adapted to the height of the topping

Defrosting

In this section, you can read about

- how to defrost with Circotherm® hot air 
- how to use the defrost setting 

Defrosting with Circotherm® hot air

Use Circotherm® hot air  to defrost and cook frozen products. Please note the following points here:

- Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products
- The cooking time for frozen meat increases by the defrosting time
- Always defrost frozen poultry before cooking, so that the giblets can be removed
- Cook frozen fish at the same temperatures as fresh fish


- You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time
- Use shelf position 1 when defrosting on one level, and shelf positions 1 + 3 when using two levels
- Observe the manufacturer's instructions when using frozen foods

Defrost table

Frozen meals	Temperature in °C	Defrosting time in minutes
Raw frozen products/ foods	50	30 - 90
Bread/bread rolls (750 - 1500 g)	50	30 - 60
Dry, frozen tray bakes	60	45 - 60
Moist, frozen tray bakes	50	50 - 70

Defrost setting

With this operating mode you can defrost delicate baked goods (e.g. cream cakes) particularly well.

1. Switch on the defrost setting .
2. Defrost frozen products for 25 - 45 minutes, depending on the type and size.
3. Remove the frozen product from the cooking compartment and allow it to defrost for a further 30 - 45 minutes.

Note:

With small quantities (pieces) the defrosting time is shortened to 15 - 20 minutes and the extended defrosting time is shortened to 10 - 15 minutes.


Preserving



Risk of injury.

Preserving jars containing incorrectly preserved food can burst. Please observe the following instructions:

- Fruit and vegetables must be fresh and in good condition
- Only use clean and undamaged preserving jars
- The preserving jars must not touch each other in the cooking compartment during preserving

With Circotherm® hot air , the cooking compartment can be used to preserve the contents of at most six preserving jars with ½, 1 or 1½ litres at the same time. Please note the following points here:

- During a preserving process, only use preserving jars that are the same size and contain the same food
- Pay attention to cleanliness when preparing and closing the preserving jars
- Only use heat resistant rubber rings
- The following foods cannot be preserved with your appliance: Contents of tins, meat, fish or pastry dough

Preparing fruit

1. Wash fruit and, depending on the type, peel, remove the seeds and finely chop.
2. Fill the preserving jars with fruit up to approx. 2 cm below the rim.
3. Fill the preserving jars with hot, skimmed off sugar solution (approx. ⅓ l for a one litre glass).

To one litre water:

approx. 250 g sugar with sweet fruit

approx. 500 g sugar with sour fruit

Preparing vegetables

1. Wash vegetables and depending on the type, clean and finely chop.
2. Fill the preserving jars with vegetables up to approx. 2 cm below the rim.
3. Fill the preserving jars immediately with hot, boiled water.


Closing the preserving jars

1. Wipe the rims of the preserving jars with a clean, damp cloth.
2. Put a wet rubber ring and lid in place and close the jars with the clips.

Preserving the fruit and vegetables

1. Place the universal pan at shelf position 1.
2. Position the preserving jars in a triangle without them touching each other.



3. Pour ½ litre hot water (approx. 80 °C) in the universal pan.
4. Set the Circotherm® hot air  to 160 °C.

Preserving jars with ½ or 1 litre bubble after approx. 50 minutes and preserving jars with 1½ litres bubble after approx. 60 minutes.

Fruit, gherkins and tomato purée

5. Turn off the appliance, once all preserving jars are bubbling.
6. Allow the preserving jars to stand in the closed cooking compartment for several minutes longer.
Raspberries, strawberries, cherries or gherkins:
approx. 5 - 10 minutes
Other types of fruit: approx. 10 - 15 minutes
Tomato or apple purée: approx. 15 - 20 minutes

Vegetables

5. Reduce temperature to 100 °C, once all preserving jars are bubbling. Allow the preserving jars to continue bubbling for approx. 60 minutes in the closed cooking compartment.
6. Switch off the appliance.
7. Allow the preserving jars to stand in the closed cooking compartment for approx. 15 – 30 minutes longer.

Removing the preserving jars

1. Place the preserving jars on a clean cloth, cover and protect from draughts.
2. Remove clips only when the jars are cold.

Cleaning and care

In this section, you will find information on

- cleaning and care of your appliance
- cleaning agents and aids
- self-cleaning surfaces in the cooking compartment
- Easy Clean cleaning aid®



Risk of short-circuit. Do not use high-pressure cleaners or steam jet cleaners to clean your appliance.

Caution!

Damage to surfaces. Do not use sharp or abrasive cleaning agents. Do not use abrasive cleaning aids such as steel wool or scourers.

Note:

Highly recommended cleaning and care products can be purchased through our after-sales service. Observe the manufacturer's instructions.

Cleaning the appliance exterior

Appliance part/surface	Cleaning agent/aid
Stainless steel surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty.
Painted surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth.

Appliance part/surface	Cleaning agent/aid
Glass surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth.
Door panels	<p>Use commercially available glass cleaner or apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth.</p> <p>The inner door panel on the appliance door has a coating which reduces the temperature and reflects the heat. The view through the appliance door is not impaired by this. When the appliance door is open this coating can have the effect of a light-coloured film. This is part of the design and is not due to any quality defect.</p>

Cleaning the cooking compartment

Caution!

Damage to surfaces. Do not clean the appliance while still warm, even if using oven cleaners specially intended for this purpose.

Notes:


- Enamel is baked on at very high temperatures during manufacture. This can cause some slight colour variation. This is normal and does not affect proper functioning.
- The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti-corrosion protection is still guaranteed, however.

Appliance part	Cleaning agent/aid
Enamel surfaces (smooth surfaces)	<p>To facilitate cleaning you can switch on the interior lighting and detach the appliance door if necessary.</p> <p>Apply commercially available detergent or vinegar solution with a soft, damp cloth or chamois leather; dry with a soft cloth.</p> <p>Loosen baked on food residues with a damp cloth and detergent.</p> <p>We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the stain.</p> <p>Leave the cooking compartment open to dry after cleaning.</p>
Self-cleaning surfaces (rough surfaces)	Please observe the instructions in the section: Self-cleaning surfaces

Appliance part	Cleaning agent/aid
Door seal	Hot soapy water
Hook-in rack/telescopic shelf	Hot soapy water
Accessories	Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher

Keeping the appliance clean

To avoid getting the cooking compartment dirty,

- clean the cooking compartment after each use, as dirt will bake on the next time it is heated up, and this can only be removed with difficulty
- always remove lime, grease, starch and egg-white stains immediately
- where possible use Circotherm® hot air . This operating mode creates less dirt
- use the universal pan to bake very moist cakes
- use suitable ovenware when roasting (e.g. roasting dish) or a roasting sheet (see the section: Accessories)

Self-cleaning surface

The rear wall of the cooking compartment is coated with self-cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

Large splashes only disappear after the oven has been used several times.

Discolouration on the rear wall does not affect the self-cleaning function.

Caution

Damage to the self-cleaning surface due to the application of oven cleaner.


- Never clean the self-cleaning surface with oven cleaner.
- If oven cleaner is accidentally applied to the self-cleaning surface, remove it immediately with a sponge and plenty of water.

Caution

Damage to surfaces on self-cleaning areas due to the use of abrasive and acidic cleaning agents and aids.

- Do not use cleaning agents containing abrasive substances or acids.
- Do not use abrasive cleaning aids such as steel wool or scourers.

EasyClean®

Your appliance comes with an  EasyClean® function to make cleaning the cooking compartment easier. The automatically controlled vaporisation of soapy water loosens residues and makes it easier to remove them afterwards.

If very dirty, you can

- allow the soapy water to penetrate for a while before switching it on
- rub the dirty surfaces with detergent before switching on the cleaning aid
- repeat the EasyClean® function once the cooking compartment has cooled

Preparation and switching it on


EasyClean® only starts when the cooking compartment is cool.

If an audible signal sounds when EasyClean® is switched on, the cooking compartment is not completely cooled.


Wait until the cooking compartment has cooled down and switch EasyClean® on again.



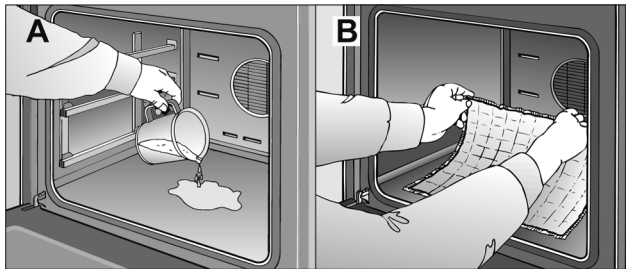
Risk of burning and damage to surfaces. Never pour water into the hot cooking compartment. This creates water vapour, and the enamel may become damaged because of the change in temperature.

1. Remove the accessories from the cooking compartment.
2. Carefully pour 0.4 litres of water (not distilled water) with a little detergent into the base trough of the cooking compartment (Fig. A).
3. Close the appliance door.
4. Switch on  EasyClean®.

The  and  indicator lamps light up.

After approximately 4 minutes the  indicator lamp goes out. EasyClean® is complete after another 17 minutes. A signal sounds.

5. Press the clock function button to end the clock function.
6. Move the operating mode selector back to the 0 position.



Cleaning and switching off

Do not leave the remaining water in the cooking compartment for a long time (e.g. overnight).


1. Open the appliance door and soak up the remaining water with an absorbent sponge cloth (Fig. B).
2. Clean the cooking compartment with a sponge cloth, a soft brush or a plastic pot scrubber.

Note:

Persistent and stubborn residues can be removed with a glass scraper for ceramic glass.

3. Remove limescale with a cloth soaked in vinegar, then wipe with clear water and rub dry with a soft cloth. Remember to dry under the door seal.
4. After cleaning, leave the appliance door in its slanted detent position (approx. 30°) for approx. 1 hour to allow the interior enamel surfaces to dry thoroughly.

Rapid drying

1. After cleaning, leave the appliance door in its slanted detent position (approx. 30°).
2. Set  CircoTherm® to 50 °C.
3. Switch off the appliance after 5 minutes and close the appliance door.

Removing and fitting the appliance door



You can remove the appliance door to clean it more thoroughly.

Risk of injury!

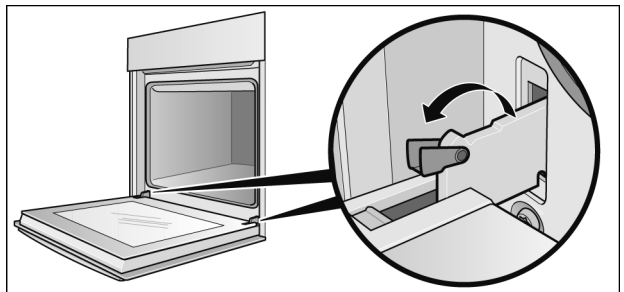
The hinges on the appliance door can snap back with great force. Always open the locking lever on the hinge fully when removing the appliance door and close it again fully after fitting it. Do not reach into the hinge.



Risk of injury!

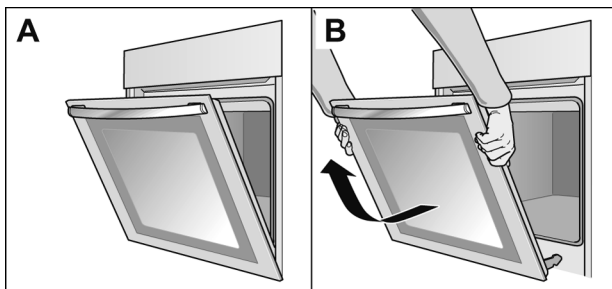
If the appliance door is detached on one side, do not reach into the hinge. The hinge can snap back with great force. Call the after-sales service.

Removing the appliance door



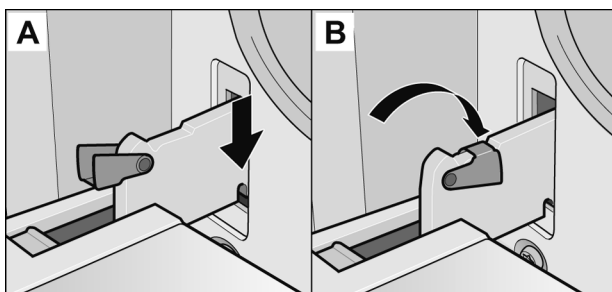
1. Open the appliance door fully.
2. Open the locking levers on the left and right-hand side fully.

The hinges are secured and cannot snap closed.



3. Close the appliance door only until resistance becomes noticeable (Fig. A).
4. With both hands, grip the door on the left and right-hand side, close the door a little more and pull it out (Fig. B).

Fitting the appliance door



1. Insert the hinges in the left and right-hand holders (Fig. A).
The notch on both hinges must engage.
2. Open the appliance door fully.
3. Close the locking levers on the left and right-hand side fully (Fig. B).
The appliance door is secured and can no longer be removed.
4. Close the appliance door.

Cleaning the door panels



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

Risk of injury.

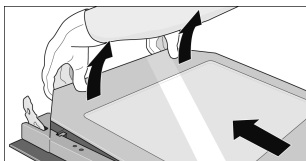
The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

Caution.

The appliance must not be used again until the door panels and the appliance door have been correctly fitted.

Removing the door panel

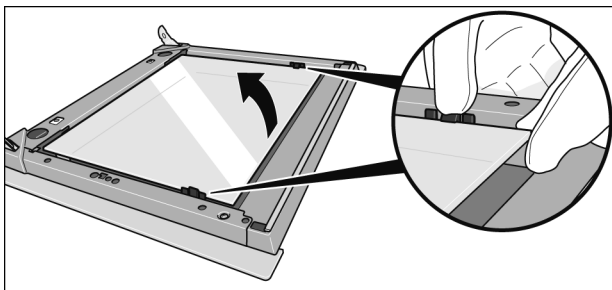
1. Remove the appliance door and place on a soft, clean surface with the front side facing down (see section: Removing and fitting the appliance door).



2. Grip the door panel next to the hinges and pull it out of the plug-in holders (not visible).
3. Lift the door panel slightly and remove it in the direction of the hinges.

Removing the intermediate panel

Before removing, make a note of the position in which the intermediate panel is fitted, so that you do not refit it the wrong way round later.



1. Press the left and right-hand holders outwards.
The intermediate panel disengages upwards.
2. Lift the intermediate panel slightly and take it out.

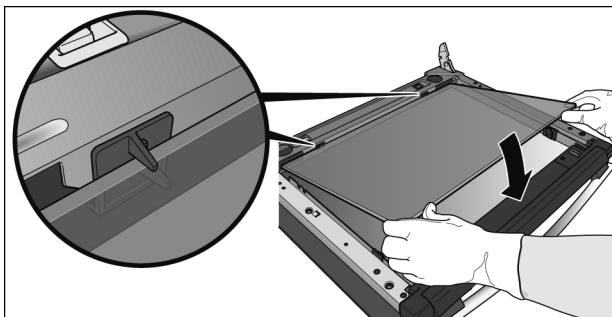
Cleaning

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

Caution.

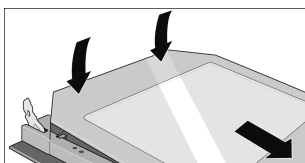
Do not use any sharp or abrasive medium or a glass scraper. The glass could become damaged.

Fitting the intermediate panel



1. Insert the intermediate panel on the left and right into the supports.
2. Press the intermediate panel downwards into the holders.

Fitting the door panel



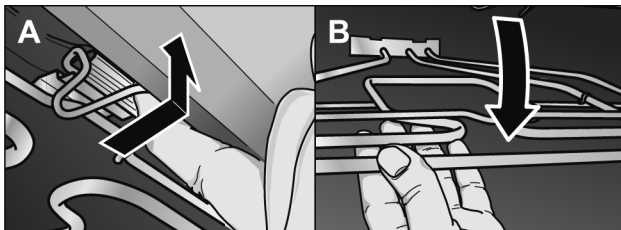
1. Insert the door panel on the left and right into the supports.
2. Press the door panel downwards into the plug-in holders.
3. Refit the appliance door.

Cleaning the cooking compartment ceiling

The grill element can be folded down to allow quick and easy cleaning of the cooking compartment ceiling.



Risk of burns from hot parts in the cooking compartment. Wait until the cooking compartment has cooled down.



1. Pull the grill element retaining bracket towards the front and push it upwards until you hear it disengage (Fig. A).
2. Hold the grill element and fold it downwards (Fig. B).
3. Clean the cooking compartment ceiling.
4. Pull the retaining bracket towards the front and keep it pushed upwards.
5. Fold the grill element upwards, until it clicks into place.

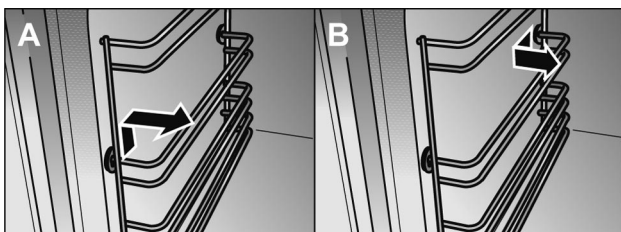
Cleaning hook-in racks

For easier cleaning, you can remove the hook-in racks.



Risk of burning due to hot elements in the cooking compartment. Wait until the cooking compartment has cooled down.

Remove hook-in rack

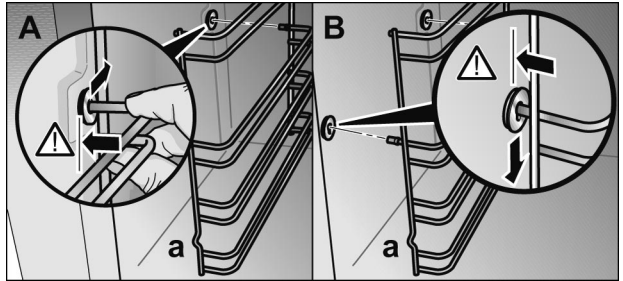


1. Push the hook-in rack upwards at the front and unhook to the side (figure A).
2. Push the hook-in rack forwards at the rear and unhook to the side (figure B).

Cleaning hook-in racks

Clean hook-in racks with detergent and a sponge or brush.

Hanging hook-in racks



Always install the hook-in rack with the indentation (a) facing downwards, so that the shelf positions match.

1. Insert the hook-in rack at the rear until the limit stop and push to the rear (figure A).
2. Insert the hook-in rack at the front until the limit stop and push downwards (figure B).

Faults and repairs

It is not always necessary to call the after-sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table.



Risk of electric shock.

- Work on the appliance electronics must only be carried out by an expert
- During work on the appliance electronics, the power supply to the appliance must be disconnected. Switch off the circuit breaker or take out the fuse in your household fuse box

Problem	Possible cause	Remedial action
There is no electrical function (e.g. indicator lamp does not light up)	Blown fuse	Check the fuses in the fuse box and replace if necessary
Liquid or thin dough runs to one side	Appliance not installed level	Check the appliance installation (see the Installation instructions)
0:00 flashes in the clock display	There was a power cut	Reset the clock (see section: Electronic clock)
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightening strike)	Reset the function concerned
Smoke is generated during roasting or grilling	Fat is burning on the grill element	Continue grilling or roasting until the fat on the grill element is burnt away
	Wire rack or universal pan inserted incorrectly	Place the wire rack in the universal pan and insert them together into a low shelf height
High levels of condensation are generated in the cooking compartment	Normal occurrence (e.g. with cakes with very moist toppings or a large roast joint)	Open the appliance door occasionally during operation
Enamelled accessories have light, matt marks	Normal occurrence caused by dripping meat or fruit juices	Not possible
Door panels are misted up	Normal occurrence caused by temperature differences	Heat the appliance up to 100 °C and then switch off again after 5 minutes

Replacing the oven light bulb

Replace faulty oven light bulbs. Spare bulbs can be obtained from the after-sales service or specialist retailers:

E14, 220 - 240 V, 40 W, heat resistant up to 300 °C
Only use these oven light bulbs.

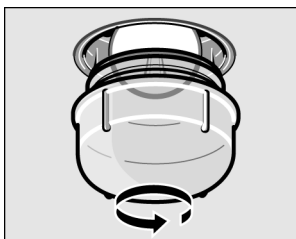


Risk of electric shock.

Disconnect the appliance from the power supply.

Switch off the circuit breaker or take out the fuse in the household fuse box.

1. Place a tea towel in the cold cooking compartment to prevent damage.



2. Turn the glass cover anticlockwise and remove it.
3. Replace the oven light bulb with a bulb of the same type.
4. Screw on the glass cover again.
5. Remove the tea towel and switch on the circuit breaker.

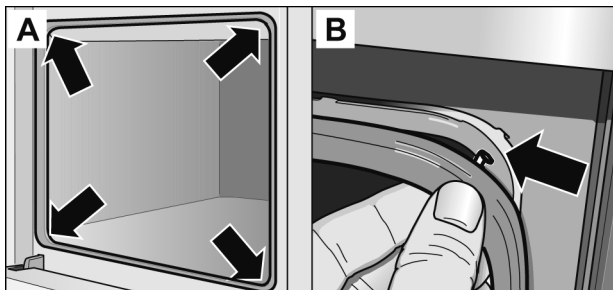
Note:

If the glass cover cannot be unscrewed,

- use rubber gloves to turn it
- you can order a special removal tool through the after-sales service (order no. 613634)

Replacing the door seal

If the door seal is defective, it must be replaced. Replacement seals for your appliance can be obtained from the after-sales service.



The door seal is attached in four places (figure A). To replace it, disconnect or attach the hooks at all four points (figure B).

Check to ensure in particular that the seal is seated correctly in the corners.

After-sales service

In the event of faults and repairs that you cannot solve yourself, please use our after-sales service.

You can find the addresses in the after-sales service directory.

Note:

You will be charged for calling the after-sales service regarding an operating fault.

E number and FD number
















For after-sales service cases, please specify the E-number and FD number.

You can find these on the rating plate behind the appliance door on the left-hand bottom edge.

E-Nr.	FD
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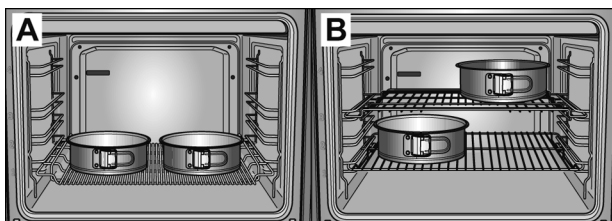
Test dishes





Dishes tested in accordance with standards DIN 44547 and EN 60350. Please note the information in the tables about preheating. The table values do not include rapid heating.

Baking	Shelf height	Operating mode	Temperature in °C	Baking time in minutes
Viennese whirls	3		140 - 150*	20 - 25
	1		140 - 150*	20 - 30
	1 + 3		140 - 150*	20 - 30
	1 + 3 + 4		130 - 150*	35 - 50
Small cakes (20 pieces per baking tray)	3		160 - 170**	25 - 35
	1		150 - 160**	25 - 35
	1 + 3		150 - 160**	25 - 35
	1 + 3 + 4		150 - 160**	25 - 35
Hot water sponge cake	2		160 - 170*	25 - 35
	1		160 - 170*	25 - 35
Yeast cakes on a baking tray	3		170 - 180	45 - 55
	1		160 - 170	50 - 60
	1 + 3		160 - 170	60 - 70
Apple tart (Baking dishes next to each other, Fig. A)	1		170 - 180*	65 - 75
Apple tart (Baking dishes diagonally offset, Fig. B)	1 + 3		170 - 180*	65 - 75

* Preheat oven

** Preheat for 10 minutes



Grilling	Shelf height	Wire rack position	Operating mode	Temperature in °C	Grilling time in minutes
Toast (universal pan + stepped wire rack)	4			275*	1 - 2
Beef steaks, 12 pieces (universal pan + stepped wire rack)	4			275	20 - 25**

* Preheat for 10 minutes

** Turn after $\frac{2}{3}$ of the time.

