



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.

Distributed in Australia by SAMPFORD IXL  
telephone 1300 727 421

## Instructions for use

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# Safety information

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

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## 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.

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## Information for your safety

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

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not 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.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Accessible parts may become hot during use. To avoid burns young children should be kept away.

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 authorised persons.

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.

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## 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.

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# 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.

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## 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.

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## 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.

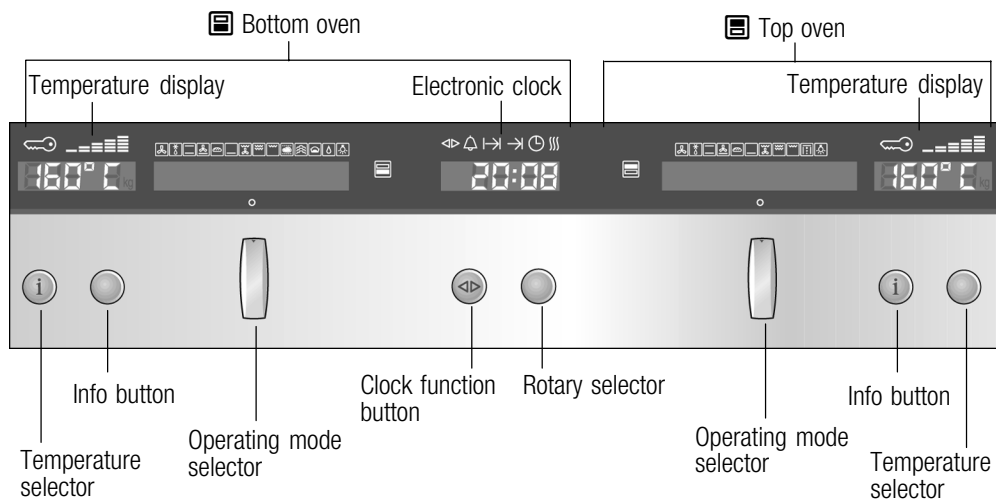
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

# Your new appliance



In this section, you will find information on

- the control panel
- the operating modes
- the shelf positions
- the Neff light®
- 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)

Control element	Use
Info button	When the appliance is switched on: displays the current temperature during the heating up phase (see section: Switching on the appliance)  Bottom oven: calls up the basic settings menu (see section: Changing the basic settings)
Temperature selector	When the appliance is switched on: sets the temperature (see section: Switching on the appliance)  Bottom oven: changes the settings in the basic settings menu (see section: Changing the basic settings)










## Pop-out control knobs






The rotary, temperature and operating mode selectors can all be popped out. To pop the knob in and out, push the appropriate operating knob.

## Operating modes












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

### Bottom oven

Operating mode	Used for
 CircoTherm®	For baking and roasting on one or more levels
 Defrost	For gentle defrosting of pieces of meat, bread and delicate desserts
 Top/bottom heat	For baking and roasting on one level. It is ideally suited for cakes with moist toppings (e.g. cheesecake)
 Circotherm intensive	For frozen ready-made products and dishes which require a lot of heat from underneath. (see section: Baking)
 Bread-baking	For baked goods which need to be cooked at high temperatures
 Bottom heat	For food and baked goods which should form a crust or which need more browning on the underside
 Circo-roasting	For poultry and larger pieces of meat
 Large grill	For large amounts of flat, small items for grilling (e.g. steaks, sausages)
 Small grill	For small amounts of flat, small items for grilling (e.g. steaks, bread)

<b>Operating mode</b>	<b>Used for</b>
 Low-temperature cooking	For tender pieces of meat, that are to be cooked medium/rare or medium
 Steam cooking	For gentle preparation of vegetables, meat and fish
 Dough proving	For preparing yeast dough and yoghurt
 EasyClean®	Makes cleaning the cooking compartment easier
 Interior lighting	Provides assistance when maintaining and cleaning the cooking compartment

## Top oven

<b>Operating mode</b>	<b>Application</b>
 CircoTherm®	For baking and roasting on one or more levels
 Defrost	For gentle defrosting of pieces of meat, bread and delicate desserts
 Top/bottom heat	Especially suitable for cakes with moist toppings (e.g. cheesecake)
 Circotherm intensive	For pre-prepared frozen products and dishes which require a lot of heat from underneath (see section: Baking)
 Bread-baking	For baked goods which need to be cooked at high temperatures
 Bottom heat	For roasting and for food and baked goods which should form a crust or which need more browning on the underside
 Circo-roasting	For poultry and larger pieces of meat
 Large grill	For large amounts of flat, small items for grilling (e.g. steaks, sausages)
 Small grill	For small amounts of flat, small items for grilling (e.g. steaks, bread)
 Oven cleaning	For regeneration of the self-cleaning surfaces in the cooking compartment
 Cooking compartment lighting	Provides assistance when maintaining and cleaning the cooking compartment

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## Shelf positions

The individual shelf units can be inserted into your preferred shelf positions. This single insertion system allows flexible and quick handling when changing shelves.



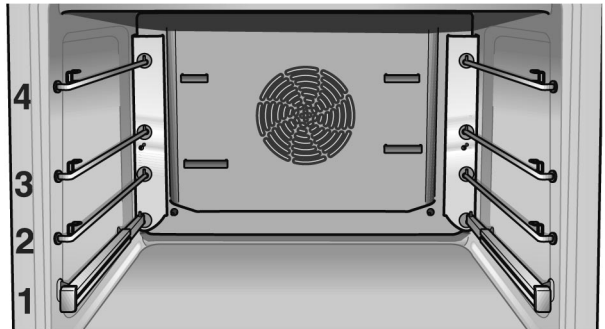
The telescopic shelves become hot when the appliance is in use. Take special care not to get burnt when they are pulled out.

### Note:

When baking and roasting with Circotherm®, do not use shelf position 2. Air circulation is adversely affected and the results of baking and roasting are impaired.

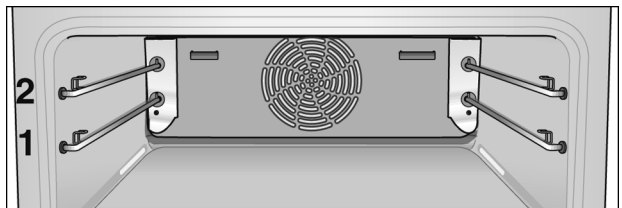
### Bottom oven

The cooking compartment in the bottom oven has four shelf positions.




### Top oven

The cooking compartment in the top oven has two shelf positions.



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## NeffLight®

The  bottom oven is equipped with NeffLight®. NeffLight® consists of two halogen lamps and a mirror arrangement to provide bright lighting for the cooking compartment.

### Door contact switch

NeffLight® switches off when the appliance door is opened and on when the door is closed.

### Saving energy

You can switch off the NeffLight® in order to save energy.

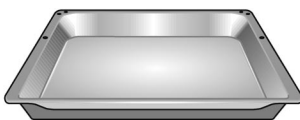


Turn the door contact switch clockwise.  
The NeffLight® is switched off.

Turn the door contact switch further clockwise.  
The NeffLight® is switched on.

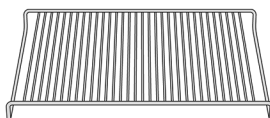
## Accessories

Your appliance is equipped with the following accessories:



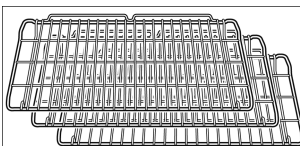
### Enamelled universal pan

for baking, roasting, grilling and collecting dripping liquids



### Grill

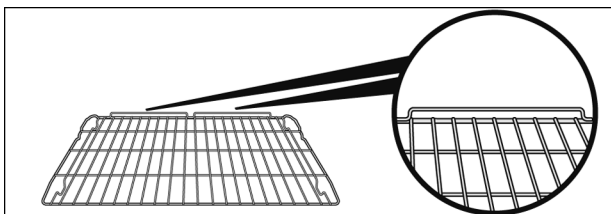
for roasting and grilling, can be inserted in the universal pan



### 3 x wire racks, flat with tilt protection

for baking

Slide the flat wire racks in so that the rear upstand, is at the rear and facing upwards (see illustration below). Tilt protection only operates in this position.



You can obtain further accessories from specialist retailers:

Accessories	Order no.
System steamer	N8642X0EU
Glass pan	Z1262X0
Enamelled roasting pan	Z1272X0
Baking and roasting shelf, close meshed	Z1452X0
VarioCLOU telescopic railings retrofit kit	Z1784X0

Accessories	Order no.
Bread-baking stone	Z1912X0
Enamelled universal roasting dish	Z9930X0

### Note:

The baking tray and universal pan may become distorted during use. 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 frozen items such as pizza have been placed on the accessory.


## Before using the oven for the first time

In this section you can learn

- how to set the language
- how to set the time
- how to clean your appliance before using it for the first time

## Setting the language

Once the appliance has been connected to the power supply, you must set the language for the text display.

The display languages for both ovens are set using the control elements for the  bottom oven.



1. Turn the temperature selector until the language you require appears on the text display.
2. Press and hold the info button for 3 seconds.  
Your setting is saved.

## Changing the language

Your appliance must be switched off.

1. Press and hold the info button for 3 seconds.  
This takes you directly to the language selection screen.
2. Turn the temperature selector until the language you require appears on the text display.
3. Press and hold the info button for 3 seconds.  
Your setting is saved.

---

## Setting the time

0:00 flashes in the clock display.



1. Press the clock function button.  
The <math>\triangleleft\triangleright</math> and <math>\text{clock}</math> 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 ◀▶ 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
- how you can change the basic settings
- when your appliance switches off automatically

## Switching on the appliance

1. Turn the operating mode selector until the desired operating mode is selected.  
A default temperature is shown on the temperature display.
2. Turn the temperature selector to change the default temperature.

If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature.

Operating mode	Default temperature in °C	Temperature range in °C
 CircoTherm®	160	40 - 200
 Defrost	Fixed setting	
 Top/bottom heat	170	50 - 275
 Circotherm intensive	220	50 - 275
 Bread-baking	200	180 - 220
 Bottom heat	200	50 - 225
 Circo-roasting	170	50 - 250
 Large grill	220	50 - 275
 Large grill (intensive)*	Fixed setting	
 Small grill	180	50 - 275
 Small grill (intensive)*	Fixed setting	
 Low-temperature cooking	Fixed setting	
 Steam cooking	Fixed setting	
 Dough proving	Fixed setting	
 Oven cleaning	Fixed setting	
 EasyClean®	Fixed setting	
 Cooking compartment lighting	Fixed setting	

\* Turn the temperature selector above 275 °C.  
*int* appears in the temperature display.

## Current temperature

With operating modes that have a default temperature, you can display the current temperature during the heating up phase.

Press the info button. The current temperature appears for 3 seconds.

## Heating control

The heating control displays the rising temperature in the cooking compartment.



- Temperature reached (figure A)
- Appliance reheating to temperature (figure B)

## Switching off the appliance

Turn the operating mode selector to the 0 position. The appliance is switched off.

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

## Residual heat indicator

You can see in the temperature display whether there is a high or low residual heat in the cooking compartment.

Temperature display	Text display	Meaning
<i>H</i>	Residual heat high	Residual heat greater than 120 °C
<i>h</i>	Residual heat low	Residual heat between 60 °C and 120 °C

## Changing the basic settings

Your appliance has various basic settings that have been pre-set by the manufacturer. You can, however, change these basic settings as required.

Basic settings for both ovens can be activated using the control on the  bottom oven.

To change the basic settings,

- the appliance must be switched off
- the childproof lock and timer function must be switched off







The appliance must be switched off.

1. Press and hold the info button for 3 seconds to go to the basic settings menu.

The text display shows “Select language: English”. If the appliance controls are locked, you must unlock them first.

2. Press the info button briefly and repeatedly until the current basic setting for the chosen submenu appears in the text display (e.g. “Audible signal off”).
3. Using the temperature selector, set the required basic setting within a submenu (e.g. “Audible signal duration 2 min.”).
4. Press and hold the info button for 3 seconds. Your basic setting is saved.

You can change the following basic settings:

Basic settings menu		
Submenu	Text display (basic setting)	Setting symbol (temperature display)
Language	Select language: English	
Lock	Appliance controls unlocked	 
	Appliance controls locked	 
	Appliance controls permanent lock	 

Submenu	Text display (basic setting)	Setting symbol (temperature display)
Audible signal	Audible signal off	<i>c 30</i>
	Audible signal duration 30 s.	<i>c 31</i>
	Audible signal duration 2 min.	<i>c 32</i>
	Audible signal duration 10 min.	<i>c 33</i>

## Automatic safety switch off

The automatic safety switch off is only activated if you have not made any settings on your appliance for a long time.

You can adjust the period of time after which your appliance shuts off.

“Safety switch off” appears in the text display and *000* flashes in the temperature display. Appliance operation is interrupted.

### Deactivating

Turn the operating mode selector back to the *o* position.

## 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
Minute minder	You can use the minute minder as an egg timer or a kitchen timer.  The appliance does not switch on or off automatically.
Cooking time	Bottom oven: The oven switches off automatically after a cooking time setting has elapsed (e.g. <i>1:30</i> ).
End of operation	Bottom oven: The oven switches off automatically at a set time (e.g. <i>12:30</i> ).
Preselection mode	Bottom oven: The oven switches on and off automatically. Cooking time and end of operation are combined.
Clock	Setting the clock.
Rapid heating	Bottom oven: 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 minute minder, cooking time, end of operation and preselection mode clock functions, a signal sounds when the cooking time has elapsed and the or symbol flashes. To cancel the audible signal early, 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.

---

## Minute minder



1. Press the clock function button until the  $\triangleleft \triangleright$  and  $\triangle$  symbols light up.
2. Set the cooking time using the rotary selector (e.g. **5:00** minutes).  
The setting is accepted automatically. Then the clock is displayed again and the minute minder starts counting down.

---

## Cooking time

Automatic switch off after a set duration.



1. Set the operating mode and temperature for the bottom oven.  
The bottom oven heats up.
2. Press the clock function button until the ◀▶ and I→ symbols light up.
3. Set the cooking time with the rotary selector (e.g. 1:30 hours).  
The setting is accepted automatically. The time is then displayed again and the set cooking time counts down.

Once the cooking time has expired, the bottom oven switches off automatically.

4. Turn the operating mode selector back to the 0 position.
5. Press the clock function button to end the clock function.

---

## End of operation

Automatic switch-off at a set time.



1. Set the operating mode and temperature for the bottom oven.  
The bottom oven heats up.
2. Press the clock function button until the ◀▶ and → symbols light up.
3. Set the end of operation using the rotary selector (e.g. 12:30).  
The setting is accepted automatically. The clock is then displayed again.

At the set time for the end of operation, the bottom oven switches off automatically.

4. Turn the operating mode selector back to the  $\circ$  position.
5. Press the clock function button to end the clock function.

---

## Preselection mode

The bottom oven switches on automatically and then off again at the preselected end of operation. To set this function, combine the clock function's cooking time and end of operation.

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

1. Set the operating mode and temperature for the bottom oven.

The bottom oven heats up.

2. Press the clock function button until the  $\triangleleft$  and  $\rightarrow$  symbols light up.

3. Set the cooking time with the rotary selector (e.g. **1:30** hours).

The setting is accepted automatically.

4. Press the clock function button until the  $\triangleleft$  and  $\rightarrow$  symbols light up.

5. Set the end of operation using the rotary selector (e.g. **12:30**).

The bottom oven switches off and waits until the correct time to switch on (in the example at **11:00**).

At the set time for the end of operation, the bottom oven switches off automatically (**12:30**). A signal sounds and the  $\rightarrow$  symbol flashes.



6. Turn the operating mode selector back to the  $\circ$  position.
7. Press the clock function button to end the preselection mode.

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## Setting the clock



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




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






---

## Rapid heating

You can reduce the preheating time for the  CircoTherm® and  Bread-baking operating modes if the set temperature 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 for the bottom oven.  
The bottom oven heats up.
2. Press the clock function button until the  and  symbols light up and  appears on the clock display.
3. Turn the rotary selector clockwise.  
 is displayed on the clock display and the  symbol lights up. Rapid heating is activated for the bottom oven.



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 until the corresponding symbol lights up.
2. If necessary, you can correct your setting using the rotary selector.
3. If you wish to cancel your setting, turn the rotary selector anti-clockwise to the original value.

---

## Childproof lock

In this section, you can read about

- how to lock your appliance
- how to lock your appliance permanently

Childproof locks for both ovens can be activated using the control on the  bottom oven.




---

## Lock


After locking, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock.




## Locking the appliance

1. Switch off the appliance.
2. Press and hold the info button for 3 seconds to go to the basic settings menu.
3. Press the info button briefly and repeatedly until  appears on the temperature display.
4. Turn the temperature selector until  appears on the temperature display.
5. Press and hold the info button until the  symbol appears on the temperature display.

### Note:

If you try to switch on the locked appliance,  appears on the temperature display and “controls locked” on the text display.

## Unlocking the appliance

1. Press and hold the info button until  appears on the temperature display.
2. Turn the temperature selector until  appears on the temperature display.
3. Press and hold the info button until the  symbol goes out.

---

## Permanent lock

After permanent locking, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on, you must suspend the permanent lock briefly. After you have switched your appliance off, it locks again automatically.

## Locking the appliance permanently

1. Switch off the appliance.
2. Press and hold the info button for 3 seconds to go to the basic settings menu.

3. Press the info button briefly and repeatedly until  $\text{C } 10$  appears on the temperature display.
4. Turn the temperature selector until  $\text{C } 2 \text{ !}$  appears on the temperature display.
5. Press the info button for 3 seconds.  
Your appliance will be locked after 30 seconds.  
The  $\Leftrightarrow$  symbol appears on the temperature display.

**Note:**

If you try to switch on the locked appliance,  $\text{-SP}$  appears on the temperature display and “Appliance permanent lock” appears on the text display.


**Interrupting the permanent lock**

1. Press and hold the info button until  $\text{C } 2 \text{ !}$  appears on the temperature display.
2. Turn the temperature selector until  $\text{C } 20$  appears on the temperature display.
3. Press and hold the info button until the  $\Leftrightarrow$  symbol goes out.  
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.

After switching off, the permanent lock is activated again after 30 seconds.

**Unlocking the appliance permanently**

1. Press and hold the info button until  $\text{C } 2 \text{ !}$  appears on the temperature display.
2. Turn the temperature selector until  $\text{C } 20$  appears on the temperature display.
3. Press and hold the info button until the  $\Leftrightarrow$  symbol goes out.
4. Within 30 seconds, press and hold the info button for 3 seconds to go to the basic settings menu.
5. Press the info button briefly and repeatedly until  $\text{C } 2 \text{ !}$  appears on the temperature display.

6. Turn the temperature selector until  appears on the temperature display.
7. Press the info button for 3 seconds.  
The appliance is permanently unlocked.


---

## Baking

In this section, you will find information on


- Baking on one level
- Baking on two or more levels
- The baking table
- The baking table for pre-prepared products
- Tips and tricks 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.

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 dishes and  Top/bottom heat, you should use shelf height 1.

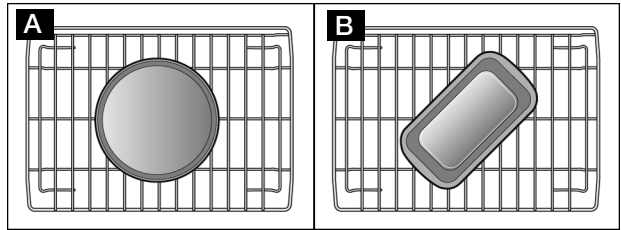
Always slide the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door.


Slide a wire rack in so that the rear upstand to prevent items sliding off the back of the shelf is at the rear. This prevents baking tins slipping off the back.

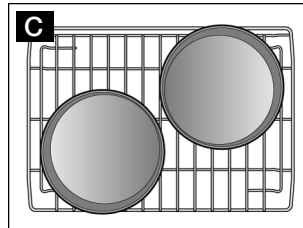
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## Baking on one level

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





If you are baking on one level with  CircoTherm®, always place two round baking tins diagonally from each other on the flat wire rack (Figure C).



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## Baking on two or more levels

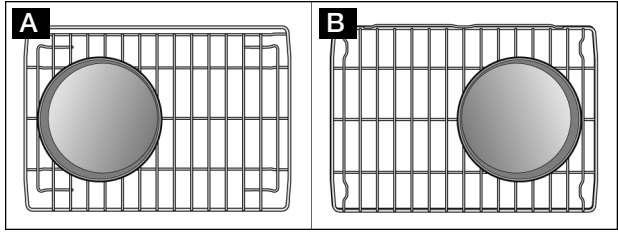
If you are baking on more than one level, only use the  CircoTherm® or  Bread-baking operating modes in the lower oven.

Bear in mind that your items may brown at different rates on each level. The items on the top level will brown most quickly and can be taken out earlier.

### Two baking tins on two levels

If you are baking with two round baking tins or two baking trays, insert the flat wire racks at shelf heights 1 and 3.

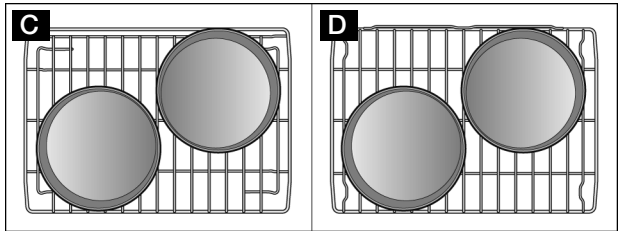
Place the lower baking tin to the left (Figure A) and the upper baking tin to the right (Figure B) on their respective wire racks.



## Four baking tins on two levels

If you are baking with four round baking tins, insert the flat wire racks at shelf heights 1 and 3.

Place the lower baking tins diagonally from each other as shown in Figure C and the upper baking tins diagonally from each other as shown in Figure D on their respective wire racks.




---

## Baking table

The values in the table are average values and apply to 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 with your own recipe, use similar recipes in the table as a guide.

Observe the notes in the table about preheating.

Meal	Oven	Setting	Level	Temperature in °C	Time in minutes
Victoria sponge cake					
■ 1 level			1	160 - 170*	25 - 30
■ 1 level			2	160 - 170*	20 - 30
■ 1 level			1	160 - 170*	25 - 35
■ 2 levels			1 + 3	150 - 160*	25 - 35
Scones					
■ 1 level			1	180 - 200*	10 - 15
■ 1 level			3	210 - 220*	8 - 10
■ 1 level			1	170 - 180*	15 - 20
■ 2 levels			1 + 3	180 - 200*	10 - 15
Small cakes					
■ 1 level			1	160 - 170*	20 - 30
■ 1 level			3	150 - 160*	25 - 35
■ 1 level			1	160 - 170*	25 - 30
■ 2 levels			1 + 3	150 - 160*	25 - 35
Light fruit cake			1	140 - 150*	80 - 100
Light fruit cake			2	160 - 170*	70 - 90
Rich fruit cake			1	140 - 150*	210 - 240
Rich fruit cake			2	140 - 150*	210 - 240
Jamtartes					
■ 1 level			1	190 - 200*	15 - 20
■ 1 level			3	200 - 210*	15 - 20
■ 1 level			1	190 - 210*	15 - 25
■ 2 levels			1 + 3	190 - 200*	20 - 25
Swiss roll			1	180 - 190*	10 - 15
Swiss roll			2	190 - 200*	10 - 15
Swiss roll			1	180 - 190*	10 - 15
Tart					
■ 1 level			1	160 - 170*	50 - 60
■ 1 level			1	180 - 190*	45 - 55
■ 2 levels			1 + 3	160 - 170*	50 - 60
Pies					
■ 1 level			1	170 - 180*	65 - 75
■ 1 level			1	170 - 180*	65 - 75

\* Preheat oven

\*\* Preheat the oven to 130 °C

Meal	Oven	Setting	Level	Temperature in °C	Time in minutes
Biscuits					
■ 1 level			1	160 - 170*	15 - 20
■ 1 level			2	170 - 180*	15 - 20
■ 1 level			2	170 - 180*	15 - 20
■ 2 levels			1 + 3	160 - 170*	20 - 25
■ 3 levels			1 + 3 + 4	160 - 170*	20 - 25
Baiser			1	80*	100 - 130
Baiser			3	80*	100 - 130
Baiser			1	80*	100 - 130
Pavlova			1	90 - 100**	90 - 120
Pavlova			3	80 - 90**	90 - 120
Fruit crumble			1	170 - 180*	45 - 55
Fruit crumble			2	190 - 200*	45 - 55
Yorkshire pudding					
■ 1 level			1	200 - 220*	15 - 20
■ 1 level			1	210 - 220*	10 - 15
Vol au vents			1	190 - 200*	20 - 30
Vol au vents			1	180 - 190*	20 - 25
Quiche			1	180 - 200*	45 - 55
Quiche			1	180 - 190*	30 - 40
(White) bread					
■ 1 level			1	210 - 220	20 - 25
■ 1 level			1	200 - 220	20 - 25
Homemade pizza					
■ 1 level			1	190 - 200*	20 - 30
■ 1 level			1	180 - 190*	15 - 20
■ 1 level			1	180 - 190*	15 - 25
■ 2 levels			1 + 3	180 - 190*	35 - 45
Jacket potatoes					
■ 1 level			1	160 - 170	60 - 70
■ 1 level			1	160 - 170	50 - 55
■ 2 levels			1 + 3	160 - 170	65 - 75

\* Preheat oven

\*\* Preheat the oven to 130 °C

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## Baking table for pre-prepared products

Please note the following points for pre-prepared products:





































































- Use the universal pan
- 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
- Only season frozen potato products after they have finished baking
- Leave a little space between bread rolls when crisping them up. Do not place too many in the universal pan
- Cover lasagne with plenty of cheese, so that the top browns evenly
- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Follow the manufacturer's instructions

The values in the table are average values and apply to the universal pan.

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

When baking on several levels, only use the  CircoTherm® or  Bread-baking operating modes.

Observe the notes in the table about preheating.

Meal	Oven	Setting	Level	Temperature in °C	Time in minutes
Frozen pizza					
■ 1 level			1	180 - 200*	15 - 25
■ 1 level			1	180 - 200*	10 - 20
■ 1 level			1	180 - 190*	10 - 20
■ 2 levels			1 + 3	170 - 190*	20 - 30
Chilled pizza					
■ 1 level			1	190 - 200*	10 - 15
■ 1 level			1	200 - 210*	10 - 15
Part-baked white bread					
■ 1 level			1	180 - 190*	10 - 20
■ 1 level			1	180 - 190*	5 - 15
■ 1 level			1	190 - 200*	5 - 15
■ 2 levels			1 + 3	170 - 180*	15 - 20
French fries			1	180 - 200*	25 - 30
French fries			2	190 - 210*	25 - 30
French fries			1	180 - 190*	20 - 25
French fries			1	180 - 190*	20 - 25
Potato wedges			1	180 - 190*	20 - 25
Potato wedges			2	190 - 200*	20 - 25
Potato wedges			1	180 - 190*	15 - 20
Potato wedges			1	180 - 190*	15 - 20
Croquettes			1	180 - 190*	25 - 30
Croquettes			2	190 - 200*	25 - 30
Croquettes			1	180 - 190*	20 - 25
Croquettes			1	180 - 190	20 - 25
Fish fingers			1	180 - 200*	15 - 20
Fish fingers			2	190 - 210*	15 - 20
Fish fingers			1	180 - 200*	10 - 15
Fish fingers			1	180 - 190*	10 - 20
Lasagne, frozen (400 g)			1	180 - 190*	40 - 45
Lasagne, frozen (400 g)			1	180 - 190*	35 - 40
Lasagne, frozen (1200 g)			1	180 - 190*	45 - 50
Lasagne, frozen (1200 g)			1	180 - 190*	40 - 45
Lasagne, chilled (400 g)			1	170 - 180*	35 - 40
Lasagne, chilled (400 g)			2	190 - 200*	35 - 40
Lasagne, chilled (1200 g)			1	170 - 180*	40 - 45
Lasagne, chilled (1200 g)			2	190 - 200*	40 - 45

\* Preheat oven

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## Tips and tricks

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<b>The cake is too light in colour</b>	<p>Check the shelf height.</p> <p>Check whether you have used the bakeware that we have recommended.</p> <p>Place your tin on the wire rack and not on the baking tray.</p> <p>If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.</p>
<b>The cake is too dark</b>	<p>Check the shelf height.</p> <p>If the shelf height is correct, you should either shorten the baking time or reduce the temperature.</p>
<b>The cake is unevenly browned in the baking tin</b>	<p>Check the shelf height.</p> <p>Check the temperature.</p> <p>Make sure that your baking tin is not placed directly in front of the air outlets in the rear wall of the cooking compartment.</p> <p>Check that the baking tin is correctly positioned on the wire rack.</p>
<b>The cake is too dry</b>	<p>Set a slightly higher temperature and a slightly shorter baking time.</p>
<b>The cake is too moist in the centre</b>	<p>Set a slightly lower temperature.</p> <p>Note: you cannot decrease the baking time by setting a higher temperature (the outside will be cooked, but the inside will remain uncooked).</p> <p>Select a longer baking time and allow the cake mixture to prove for longer.</p> <p>Add less liquid to the mixture.</p>
<b>The cake collapses when you take it out of the oven</b>	<p>Use less liquid for the mixture.</p> <p>Set a longer baking time or a slightly lower temperature.</p>
<b>The specified baking time is not correct</b>	<p>For small items, check the amount on the baking tray. The items must not be touching each other.</p>
<b>Frozen products are not browned evenly after baking</b>	<p>Check whether the frozen product is unevenly browned before baking. This uneven browning will remain after the baking time.</p>
<b>Several cakes on one level are unevenly browned</b>	<p>Check the position of the baking dishes on the wire rack.</p>

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**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 - 10 minutes before the end of the baking time.

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## Roasting and braising


In this section, you will find information on

- Roasting
- Braising
- Tables for roasting and braising
- Tips and tricks



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

Cookware without a lid is used for roasting.

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.

## Roasting in the universal pan

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.

Place the insert grid in 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 insert grid

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## Braising

For braising, a roasting dish with a lid is used. Ensure that the roasting dish and lid are designed for one another and fit closely.

First, sear the meat if required.

Add the meat, vegetables and liquid to the roasting dish in the proportion 1:1:1 and place it with the lid closed on the wire rack on shelf position 1.

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

---

## Tables for roasting and braising

### Poultry

The values in the tables are only average values.

The information in the tables applies to unstuffed poultry. Turn the poultry after half of the cooking time.

### Lean meat

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

### Cooking time and temperature

The cooking time and temperature depend on the size, height, type and quality of the food and the roasting dish.

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

























































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

The values for cooking time apply to 0.5 - 2 kg of food. For greater weights, reduce the temperature and increase the cooking time. For multiple pieces, apply the cooking time for the weight of the heaviest piece.

### Standing time









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













The information in the tables apply to food placed in a cold oven and for meat taken directly from the refrigerator.

Meal	Oven	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
<b>Beef</b>					
Slow roast joint			1	140	40 + 40
Slow roast joint			2	150	40 + 40
Top side / top rump			1	160	30 + 25
Top side / top rump			2	190	30 + 25
<b>Lamb</b>					
Leg			1	170	30 + 25
Leg			2	200	30 + 25
Shoulder (bone-in)			1	170	25 + 20
Shoulder (bone-in)			2	200	25 + 20
Shoulder (boned and rolled)			1	170	30 + 25
Shoulder (boned and rolled)			2	200	30 + 25
Rack of lamb			1	180	25 + 25
Rack of lamb			2	200	25 + 25
<b>Pork</b>					
Roast joint			1	180	35 + 35
Roast joint			2	180	35 + 35
Loin joint			1	180	30 + 30
Loin joint			2	180	30 + 30
Belly			1	160	30 + 25
Belly			2	190	30 + 25
<b>Gammon</b>					
Joint			1	160	30 + 30
Joint			2	190	30 + 30
<b>Chicken</b>					
Whole chicken			1	170 - 180	20 + 25
Whole chicken			2	190 - 200	20 + 25
Portion (boned)			1	190	20 + 25
Portion (boned)			2	200 - 210	20 + 25
Quarter			1	190	20 + 25
Quarter			2	200 - 210	20 + 25
<b>Duck</b>			1	180	20 + 20
<b>Duck</b>			2	190 - 200	20 + 20

\* Preheat oven

\*\* + time for yorkshire pudding

Meal	Oven	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
<b>Turkey</b>					
Drumstick			1	180	20 + 20
Crown			1	160	25 + 20
Whole			1	150 - 160	25 + 25
<b>Complete Meal</b>					
with beef			1 + 3	160	30 + 25**
* Preheat oven					
** + time for yorkshire pudding					

Casseroles	Oven	Setting	Level	Temperature in °C	Time in minutes (per 500 g)
Diced meat (beef, pork, lamb, chicken)			1	140	40 + 80
Diced meat (beef, pork, lamb, chicken)			1	140*	40 + 80
Braising steak			1	140	45 + 80
Braising steak			1	140*	45 + 80
Chicken pieces (boned)			1	140	50 + 70
Chicken pieces (boned)			2	140	50 + 70
* Preheat oven					

## Tips and tricks

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

---




<b>Steam in the cooking compartment is condensing on the appliance door</b>	The steam dries during the course of the cooking. If there is an excessive volume of steam, you can carefully open the door briefly to dissipate the steam more quickly.
<b>The meat is burned slightly during braising</b>	Add the meat, vegetables and liquid to the roasting dish in the proportion 1:1:1.  The roasting dish and lid must be designed for one another and fit closely.  Reduce the temperature.

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## Grilling

In this section, you will find information on

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

### 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. Keep the appliance door closed when using the grill.

### Notes:

- Always use the insert grid and universal pan for grilling.
- Place the insert grid into the universal pan and slide the two in together at the height specified in the grilling table.
- Always place the food to be grilled in the centre of the insert grid.
- 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 operating mode 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. Place food with a crust on the wire rack with the crust side down for the first half of the grilling time.

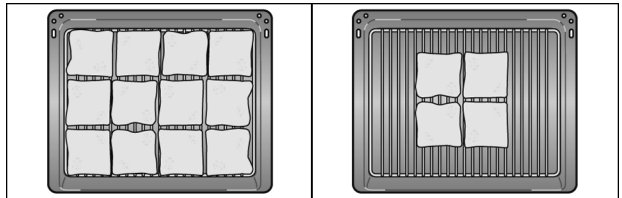
Pierce duck and goose skin under the wings and legs to allow the fat to escape.

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.


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.

---

## 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 insert grid (Figure B). Using the small grill operating mode will save 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.

## Grilling table

The information in the table are guidelines and apply to the enamelled universal pan with stepped 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.



































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









Meal	Oven	Setting	Level	Temperature in °C	Time in minutes
<b>Beef</b>					
Steaks, high 2- 3 cm			4	<i>int</i> *	1st side: 9 - 12 2nd side: 5 - 7
Steaks, high 2- 3 cm			2	<i>int</i> *	1st side: 10 - 13 2nd side: 6 - 8
Burgers, high 1 - 2 cm			4	<i>int</i>	1st side: 8 - 10 2nd side: 6 - 8
Burgers, high 1 - 2 cm			2	<i>int</i>	1st side: 10 - 12 2nd side: 6 - 8
<b>Lamb</b>					
Leg			2	170 - 190	120 - 150***
Shoulder (bone-in)			2	170 - 190	100 - 130***
Shoulder (boned and rolled)			2	170 - 190	120 - 150***
Steaks, high 2 - 3 cm			4	<i>int</i>	1st side: 5 - 7 2nd side: 3 - 5
Steaks, high 2 - 3 cm			2	<i>int</i>	1st side: 6 - 8 2nd side: 4 - 6
Chops, high 2 - 3 cm			4	<i>int</i>	1st side: 6 - 8 2nd side: 4 - 7
Chops, high 2 - 3 cm			2	<i>int</i>	1st side: 7 - 9 2nd side: 5 - 8

\* Preheat for 3 minutes


\*\* Turn frequently

\*\*\* Turn after half of the time



Meal	Oven	Setting	Level	Temperature in °C	Time in minutes
<b>Pork</b>					
Roast joint			2	180 - 200	120 - 150***
Steaks, high 1 - 2 cm			4	<i>int</i> *	1st side: 8 - 10 2nd side: 5 - 8
Steaks, high 1 - 2 cm			2	<i>int</i> *	1st side: 9 - 12 2nd side: 6 - 8
Chops, high 2 - 3 cm			4	<i>int</i>	1st side: 10 - 12 2nd side: 8 - 10
Chops, high 2 - 3 cm			2	<i>int</i>	1st side: 10 - 13 2nd side: 8 - 12
Burgers, high 1 - 2 cm			4	<i>int</i>	1st side: 8 - 10 2nd side: 6 - 8
Burgers, high 1 - 2 cm			2	<i>int</i>	1st side: 10 - 12 2nd side: 6 - 8
Sausages, ø 2 - 4 cm			4	<i>int</i>	12 - 16**
Sausages, ø 2 - 4 cm			2	<i>int</i>	14 - 18**
<b>Gammon</b>					
Steaks, high 1 - 2 cm			4	<i>int</i>	1st side: 9 - 12 2nd side: 5 - 7
Steaks, high 1 - 2 cm			2	<i>int</i>	1st side: 10 - 12 2nd side: 5 - 7
<b>Chicken</b>					
Drumsticks			3	250	1st side: 15 - 17 2nd side: 10 - 13
Drumsticks			2	250	1st side: 16 - 20 2nd side: 12 - 15
Breast (boneless)			4	250	1st side: 12 - 15 2nd side: 7 - 10
Breast (boneless)			2	250	1st side: 13 - 15 2nd side: 8 - 10
Whole chicken			2	200 - 220	70 - 90***
Quarter			2	210 - 230	40 - 50***
* Preheat for 3 minutes					
** Turn frequently					
*** Turn after half of the time					

Meal	Oven	Setting	Level	Temperature in °C	Time in minutes
<b>Fish</b>					
Whole fish, e.g. trout			3	220	1st side: 10 - 15 2nd side: 10 - 15
Whole fish, e.g. trout			2	220	15 - 25
Filets			4	220	1st side: 8 - 12 2nd side: 7 - 10
Filets			1	220	1st side: 9 - 13 2nd side: 8 - 12
* Preheat for 3 minutes					
** Turn frequently					
*** Turn after half of the time					

## Steaming

The  steam cooking setting can only be used in connection with the Mega System steamer (available as an optional accessory from exclusive dealers).

Only switch the steam cooking setting on when the cooking compartment is completely cooled down (room temperature).

If “Not possible” appears on the text display after switching on the steam cooking setting and **H** or **h** and   appear alternately on the temperature display, the cooking compartment has not completely cooled down.

Wait until the cooking compartment has cooled down and switch the steam cooking setting on again. The steam cooking process is controlled automatically.


## Notes:

- Only use the steam cooking setting for steaming
- Only use the Mega System steamer for steaming
- Do not use the steam cooking setting together with the preselected operation clock function
- You can find other useful information in the instructions for use enclosed with the Mega System steamer

---

# Dough proving

In this section, you will find information on

-  Dough proving
- preparing yeast dough and yoghurt

In order to be able use the dough proving mode, the cooking compartment must have cooled down (to room temperature).

If “Not possible” appears in the text display after switching on dough proving, the cooking compartment has not cooled down completely. Wait until the cooking compartment has cooled down and switch dough proving on again.

---

## Yeast dough


### Caution

Pouring cold water into the hot cooking compartment will damage the enamel surfaces. Do not pour cold water into the hot cooking compartment.

### Caution

Distilled water will damage the surfaces in the cooking compartment. Use tap water only.

The NeffLight® affects the dough proving process. For dough proving, switch off the NeffLight® (see section: NeffLight®).

1. Pour 200 ml water in the base trough of the cooking compartment.
2. Place the dish in the centre of the wire rack and slide in at shelf position 1.
3. Close the appliance door and switch on  Dough proving.  
The proving process is controlled automatically.  
The temperature setting is fixed.
4. Remove any remaining water from the cooking compartment after the proving process is complete.
5. Loosen any limescale with a little vinegar and wipe with clean water.

The information in the table is only a guideline.



<b>Yeast dough</b>	<b>Amount of flour in grams</b>	<b>Proving time in minutes</b>
Light dough (e.g. pizza dough, plaited loaf)	300 - 500 750	25 - 30 30 - 35
Heavy, rich dough (e.g. fruit loaf, panettone)	500 750	40 - 60 60 - 80
Light bread dough	1000	30 - 40
Heavy bread dough	1000	50 - 70

**Note:**

You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

---


## Yoghurt

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems.
2. Heat 1 litre of long-life milk (3.5 % fat) or fresh pasteurised milk to 40 °C,  
or  
bring 1 litre of fresh milk to the boil and allow to cool down to 40 °C.
3. Add 300 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into a container.
4. Cover the filled containers with a suitable lid or cling film.
5. Place the containers on the cooking compartment floor, evenly spaced out.
6. Close the appliance door and switch on  Dough proving.  
The proving process is controlled automatically.  
The temperature setting is fixed.
7. Switch off  Dough proving after 6 - 7 hours and place the containers in the refrigerator for at least 18 hours.

---

# Low-temperature cooking

In this section, you will find information on

-  Low-temperature cooking
- Tips and tricks

Low-temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow-cooking.

Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium/medium rare. The meat will remain succulent and tender.

---

## Using low-temperature cooking

Please observe the following points:


- Only use fresh, cleaned meat
- The meat will always look pink on the inside after cooking. This does not mean that the cooking time was too short
- Only use meat off the bone
- Do not use defrosted meat
- You can also use seasoned or marinated meat
- Always use shelf height 1 for low-temperature cooking
- Do not cover the meat while it is cooking in the cooking compartment
- Do not turn pieces of meat during the cooking process
- The size, thickness and type of meat will have a significant influence on the searing and low-temperature cooking times

- The properties of the pan and the heat output of the hotplate can influence the searing time
- Do not use the low-temperature cooking setting together with the preselected operation clock function

Only switch the low-temperature cooking setting on when the cooking compartment has completely cooled down (room temperature).

If “Not possible” appears on the text display after switching on the low-temperature cooking setting and **H** or **h** and **|||** appear alternately on the temperature display, the cooking compartment has not completely cooled down.

Wait until the cooking compartment has cooled down and switch the low-temperature cooking setting on again.

1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to preheat the plate.
2. Switch on the  Low-temperature cooking mode. “Please wait” appears in the display during the heating phase (15 - 20 minutes).
3. Remove fat and sinew from the meat.
4. Sear the meat on all sides to seal the meat and to create a roasted flavour.
5. When a signal sounds and “In operation” appears on the text display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Take out the meat at the end of the cooking time and switch off the appliance.

**Note:**

Low-temperature cooked meat does not need to be rested and can be kept warm at a low temperature without any problems.

## Low-temperature cooking table

The information in the table is only a guideline.  
The searing time is for searing in a hot pan with fat.

You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

	Searing in minutes	Low-temperature cooking in minutes
<b>Pork</b>		
Fillet, whole (approx. 500 g)	5 - 6	100 - 120
Loin (approx. 1 kg, 4 - 5 cm thick)	5 - 6	120 - 150
Medallions (5 cm thick)	3 - 4	45 - 60
Loin steaks (2 - 3 cm thick)	2 - 3	30 - 45
<b>Beef</b>		
Fillet, whole (1.5 kg)	6 - 7	160 - 200
Sirloin (approx. 1.5 kg, 5 - 6 cm thick)	6 - 7	180 - 210
Centre-cut rump (6 - 7 cm thick)	6 - 7	240 - 300
Medallions (5 cm thick)	3 - 4	60 - 80
Rump steak (3 cm thick)	3 - 4	50 - 70
Steak-cut rump (3 cm thick)	3 - 4	50 - 70
<b>Veal</b>		
Fillet, whole (approx. 800 g)	4 - 5	150 - 180
Flank (approx. 2 kg, 8 - 9 cm thick)	6 - 7	360 - 420
Centre-cut rump (approx. 1.5 kg, 4 - 5 cm thick)	6 - 7	240 - 300
Medallions (4 cm thick)	3 - 4	70 - 90
<b>Lamb</b>		
Loin, boned (approx. 200 g)	2 - 3	30 - 40
Leg, boned (approx. 1 kg)	6 - 7	240 - 300
<b>Poultry</b>		
Chicken breast (150 - 200 g)*	4 - 5	90 - 120
Duck breast (300 - 400 g)**	10 - 12	70 - 90
Turkey breast (1 kg)*	4 - 5	150 - 180
Turkey steaks (2 - 3 cm)*	3 - 4	40 - 60
* well-done		
** see the note below		

### Note:

Place the duck breast in a cold pan and fry the skin side first. Following low-temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 - 5 minutes until crispy.

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## Tips and tricks


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**Low-temperature cooked meat cools down too quickly**

Serve on preheated plates with a hot sauce.

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**Keeping low-temperature cooked meat warm**



Switch on the  Top/bottom heat and set the temperature to 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours.

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## Defrosting

In this section, you can read about

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

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### 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.

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# 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
-  Oven cleaning
-  EasyClean®



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



Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

## 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

Steam cleaner is not to be used.

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.
Glass surfaces	Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
Door panels	Use commercially available glass cleaner or apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. 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.

## 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
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 surfaces

The back panel, side panels and ceiling of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

The higher the set temperature and the longer the oven is in operation, the better the cleaning result. Large splashes only disappear after the oven has been used several times. Residues can be removed with water and a soft sponge.

Colour variations on the self-cleaning surfaces have no effect on 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.

## Oven cleaning

The back wall, side walls and ceiling of the  top oven are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

If these self-cleaning surfaces (rough surfaces) in the oven no longer clean themselves adequately, they can be regenerated using the  Oven cleaning operating mode.







Risk of burning. The appliance becomes very hot during oven cleaning. Keep children away from the appliance.

### Preparing for oven cleaning

1. Remove accessories and hook-in racks, telescopic shelves or individual insert systems from the cooking compartment.
2. Clean the enamel surfaces (smooth surfaces) to avoid any lasting stains (see section: Cleaning and care).

### Starting oven cleaning

1. Set the operating mode selector to  Oven cleaning.
2. Turn the temperature selector to set the desired cleaning setting.

Cleaning setting	Temperature display	Oven cleaning time
low		45 minutes
medium		60 minutes
intensive		75 minutes

Your setting is automatically accepted after 10 seconds and oven cleaning starts.


Once oven cleaning is complete, a signal will sound and the cleaning setting goes out on the temperature display.

### Ending/cancelling oven cleaning

Turn the operating mode selector back to the 0 position. The appliance is switched off.

---

## EasyClean®

To make cleaning the cooking compartment much easier, your appliance is equipped with a cleaning function called  EasyClean®. Automatically controlled evaporation of soapy water softens the dirt residue and makes it easier to clean off.

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 EasyClean® once the cooking compartment has cooled down

### Preparation and switching it on

EasyClean® only starts if the cooking compartment has cooled down.



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.

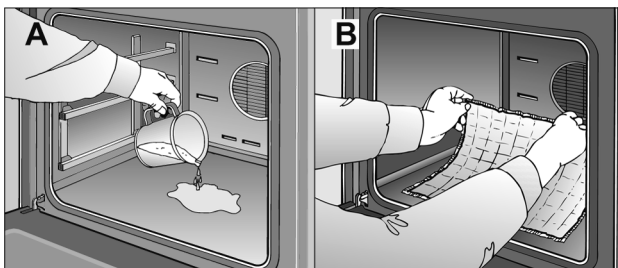
1. Remove the accessories from the cooking compartment.
2. Carefully pour 0.4 litres of water (not distilled water) with a little detergent into the base trough of the cooking compartment (figure A).
3. Close the appliance door.
4. Switch on  EasyClean®.

“EasyClean in operation” appears on the text display and **EE5** appears on the temperature display.

If “Not possible” appears on the text display after switching on EasyClean® and **H** or **h** and **EE5** appear alternately on the temperature display, the cooking compartment has not completely cooled down.

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

After EasyClean® is complete, a signal sounds and “EasyClean complete” appears on the text display. The interior lighting switches on.



### 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 (figure B).
2. Clean the cooking compartment with a sponge cloth, a soft brush or a plastic saucepan 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 clean water and rub dry with a soft cloth. Remember to dry under the door seal.
4. Move the operating mode selector back to the 0 position.
5. After cleaning, leave the appliance door in its slanted detent position, i.e., at a 30-degree angle, 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.

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## Removing and fitting the appliance door



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

Risk of injury!

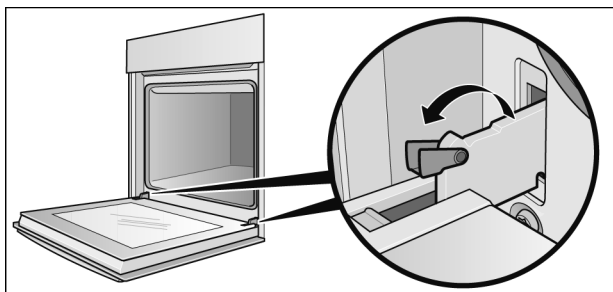
The hinges on the appliance door can snap back with great force. Always open the locking lever on the hinge fully when removing the appliance door and close it again fully after fitting it. Do not reach into the hinge.



Risk of injury!

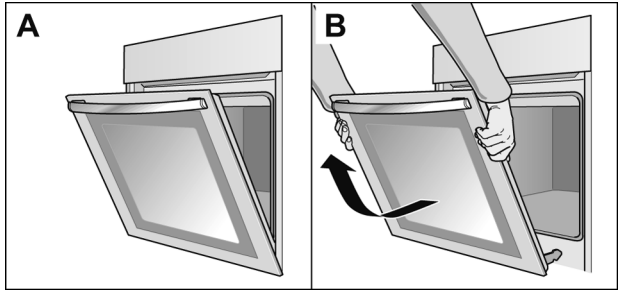
If the appliance door is detached on one side, do not reach into the hinge. The hinge can snap back with great force. Call the after-sales service.

## Removing the appliance door



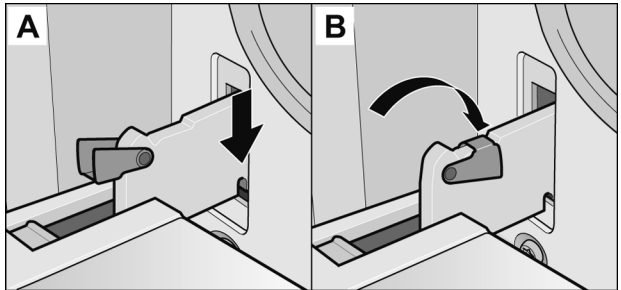
1. Open the appliance door fully.
2. Open the locking levers on the left and right-hand side fully.

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.

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## Cleaning the door panels



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

Risk of injury.

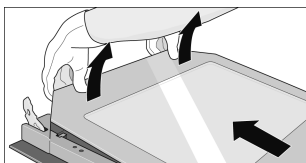
The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

### Caution.

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

## Removing the door panel

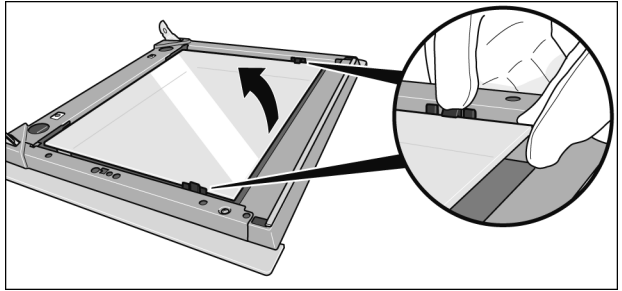
1. Remove the appliance door and place on a soft, clean surface with the front side facing down (see section: Removing and fitting the appliance door).



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.

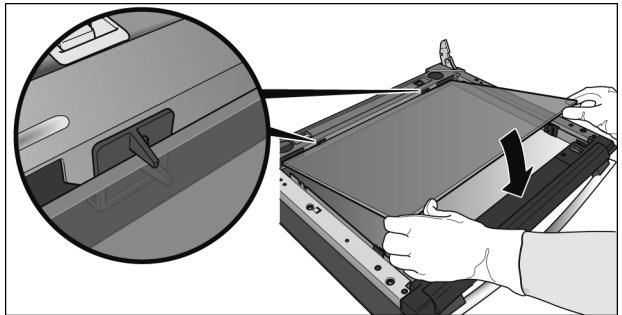
## Cleaning

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

### Caution.

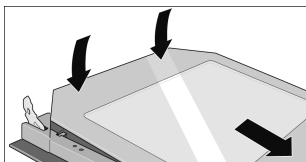
Do not use any sharp or abrasive medium or a glass scraper. The glass could become damaged.

## 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.

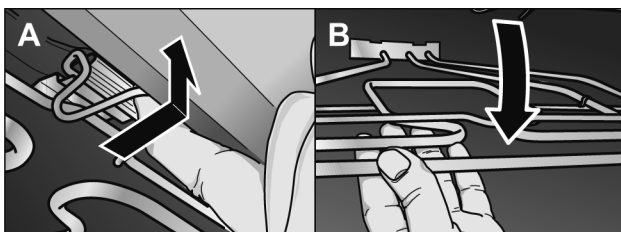
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## Cleaning the cooking compartment ceiling

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.

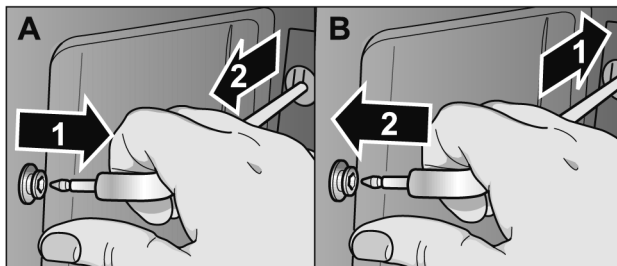
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## Cleaning the hook-in racks



You can remove the hook-in racks for easier cleaning.

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



1. Pull out and detach the hook-in rack at the front (figure A).
2. Clean the hook-in rack with washing-up liquid and a sponge or brush.
3. After cleaning, refit the hook-in rack in the opposite sequence (figure B).

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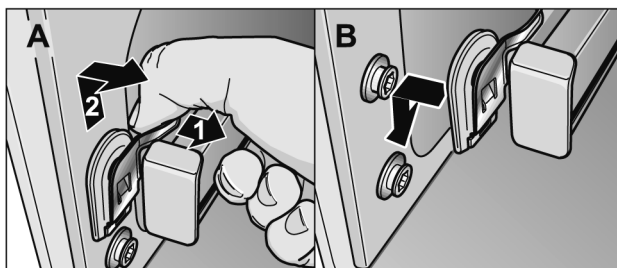
## Cleaning the telescopic shelves



You can unhook the telescopic shelves for easier cleaning.

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

### Removing the telescopic shelves



1. Pull and hold the flat spring (figure A).
2. Move the telescopic shelf upwards at the front and unhook it to the side.
3. Pull out the telescopic shelf at the back.

### **Cleaning the telescopic shelves**

Clean the telescopic shelves with washing-up liquid and a sponge or brush.

### **Refitting the telescopic shelves**

1. Insert the telescopic shelf at the back as far as the stop.
2. Insert the telescopic shelf at the front from the top and push it down until it engages (figure B).
3. Slide in the telescopic shelves as far as the stop and close the appliance door.

---

## **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

<b>Problem</b>	<b>Possible cause</b>	<b>Remedial action</b>
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)
<b>0:00</b> flashes on the clock display	There was a power cut	Press the clock function button, reset the clock (See section: Electronic clock)
<b>0:00</b> flashes on the clock display, “rrr” appears on the temperature display	Power supply was interrupted while the appliance was in operation	Press the clock function button, reset the clock (See section: Electronic clock)
It is not possible to operate the appliance, “Appliance locked” appears on the text display, <b>☞</b> and <b>-5-</b> appear on the temperature display	The appliance has been locked	Deactivate the lock (see section: Childproof lock)
It is not possible to operate the appliance, “Appliance permanently locked” appears on the text display, <b>☞</b> and <b>-5P</b> appear on the temperature display	The appliance has been locked permanently	Deactivate the permanent lock (see section: Childproof lock)
The appliance does not heat up, the colon flashes on the clock display, appears on the temperature display, for example <b>160o</b>	A key combination was activated	Switch off the appliance, press and hold the info button for 3 seconds, then press and hold the clock function button for 4 seconds before pressing the info button again and holding it for a further 3 seconds
Electronically controlled functions are malfunctioning	Energy surges (e.g. lightening strike)	Reset the function concerned
Once you have switched on an operating mode, <b>H</b> or <b>h</b> appear on the temperature display, “Not possible” appears on the text display	The appliance has not cooled down fully	Wait until the appliance has cooled down, then switch on the operating mode again
The appliance has switched itself off automatically, “Safety switch off” appears on the text display, <b>0:00</b> flashes on the temperature display	The appliance has switched off to protect itself from overheating	Turn the operating mode selector back to the <b>o</b> position

Problem	Possible cause	Remedial action
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

## Changing the cooking compartment bulb

Replace faulty cooking compartment bulbs. Spare bulbs can be obtained from the after-sales service or specialist shops:

E14, 220 - 240 V, 40 W, heat resistant to 300 °C

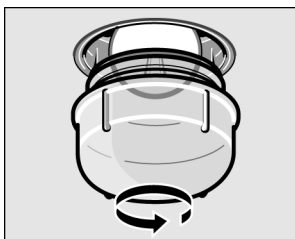
Use these bulbs only.



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 oven to prevent damage.



2. Turn the glass cover anticlockwise and remove it.
3. Replace the bulb with one of the same type.
4. Screw on the glass cover again.
5. Remove the tea towel and switch on the fuse.

## Changing the halogen bulbs (NeffLight®)

Replace faulty halogen bulbs. Spare bulbs can be obtained from the after-sales service or specialist shops.

G4 socket, 12 V, 20 W, heat resistant to 300 °C.  
Only use these bulbs.



Risk of electric shock.

Make sure that your appliance is disconnected from the mains. Switch off the circuit breaker or take out the fuse in the household fuse box.



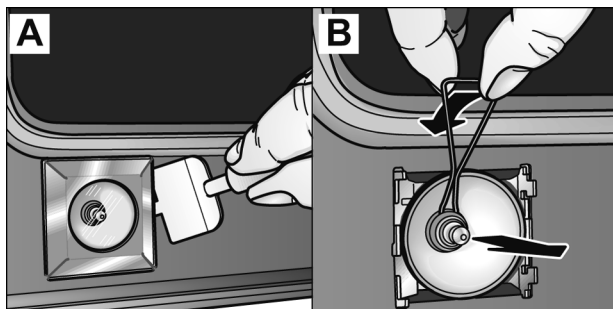
Risk of burns.

Halogen bulbs become very hot when switched on. When replacing them, wait until the bulb has cooled down.

### Caution

Clouding in halogen bulbs.

Do not touch halogen bulbs with bare fingers. This causes oils to get onto the glass which are then burnt on and cloud the glass. Use a clean cloth to change the bulb.



The halogen bulbs are located on the left- and right-hand sides under the cooking compartment opening. You can obtain the necessary tools from our after-sales service.

1. Remove the appliance door (see section: Removing and fitting the appliance door).
2. Place the tool into the slot and prise off the cover (figure A).

3. Use the other tool to pull out the halogen bulb (figure B).
4. Change the halogen bulb. Use a clean cloth.
5. Fit the cover.
6. Fit the appliance door.

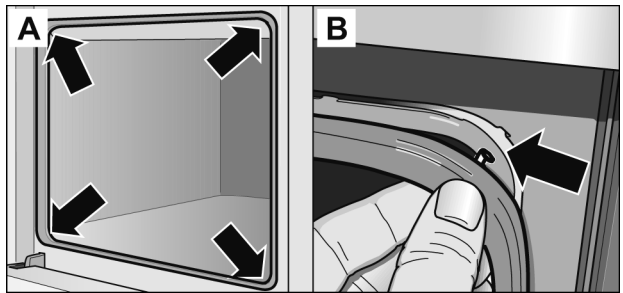
**Note:**

If the light does not work, check that the bulbs are fitted correctly.

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## 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.

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## 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.

<b>E-Nr.</b>	<b>FD</b>
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# Test dishes


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

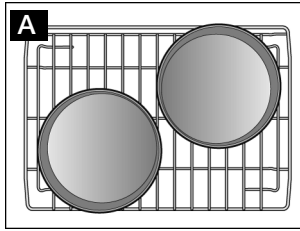
Baking	Cookware	Oven	Setting	Level	Temperature in °C	Time in minutes
Shortbread						
■ 1 level	Baking tray***			3	140 - 150**	20 - 25
■ 1 level	Baking tray***			1	140 - 150**	20 - 30
■ 2 levels	2 baking trays***			1 + 3	140 - 150**	20 - 30
■ 3 levels	3 baking trays***			1 + 3 + 4	130 - 150**	35 - 45
Small cakes (20 pieces)						
■ 1 level	Baking tray***			3	160 - 170*	25 - 35
■ 1 level	Baking tray***			1	150 - 160*	25 - 35
■ 2 levels	2 baking trays***			1 + 3	150 - 160*	25 - 35
■ 3 levels	3 baking trays***			1 + 3 + 4	150 - 160*	25 - 35
Fatless sponge cake	Springform cake tin ø 26 cm			2	160 - 170**	25 - 35
Fatless sponge cake	Springform cake tin ø 26 cm			1	160 - 170**	25 - 35
Apple pie						
■ 1 level (see figure A)	2 x Springform cake tin ø 20 cm			1	170 - 180**	70 - 80
■ 2 levels (see figure B and C)	2 x Springform cake tin ø 20 cm			1 + 3	170 - 180**	70 - 80
Apple pie	2 x Springform cake tin ø 20 cm			1	170 - 180**	70 - 80

\* Preheat for 10 minutes

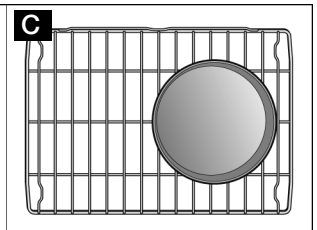
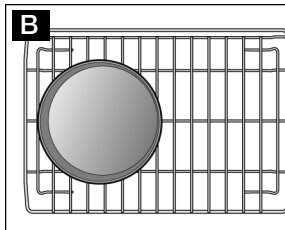
\*\* Preheat oven

\*\*\* Only use original baking trays, order no. Z1342X0

If you are baking apple pie with  CircoTherm®, always place the two springform cake tins diagonally from each other on the flat wire rack (Figure A).



If you are baking apple pie on two levels, place the lower baking tin to the left (Figure B) and the upper baking tin to the right (Figure C) on their respective wire racks.



Grilling	Oven	Cookware	Setting	Level	Temperature in °C	Time in minutes
White bread		universal pan + flat wire shelf		4	intensive*	0,5 - 2
		universal pan + flat wire shelf		2	intensive*	0,5 - 2
Beefsteaks		universal pan + flat wire shelf		4	intensive	20 - 25**
		universal pan + flat wire shelf		2	intensive	20 - 30**

\* Preheat for 10 minutes

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







