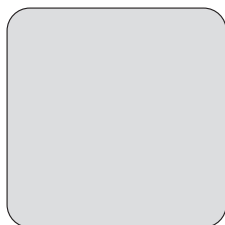
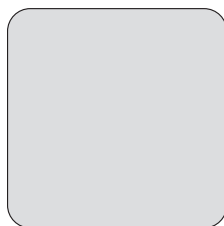
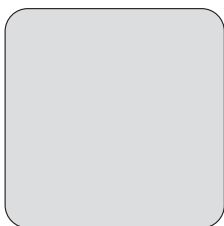
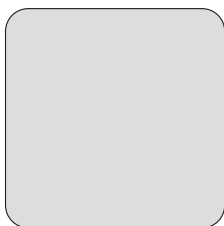
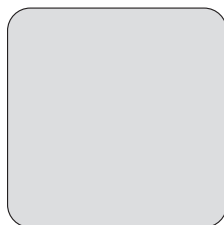
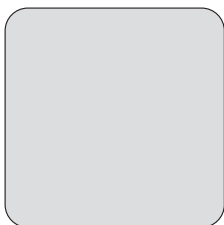


User manual



Oven



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Before first use	6	Care and cleaning	25
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Subject to change without notice.

SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

 **Warning!** Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.


General Safety

- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.

- Before maintenance cut the power supply.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.


SAFETY INSTRUCTIONS

Installation

 **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.


Electrical connection

 **Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.

- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

Use

 **Warning!** Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.

- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.



Warning! Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - Do not put ovenware or other objects in the appliance directly on the bottom.
 - Do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

Care and Cleaning



Warning! Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.

Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.



Warning! Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

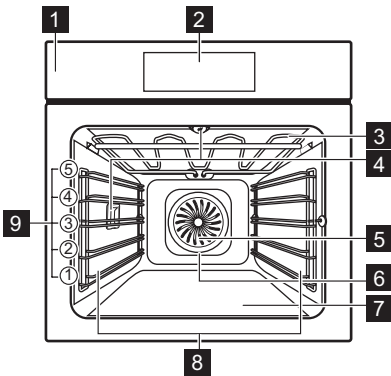
Disposal



Warning! Risk of injury or suffocation.

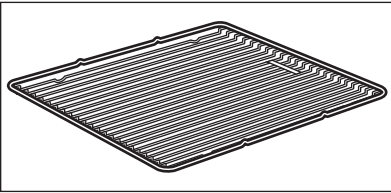
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

PRODUCT DESCRIPTION



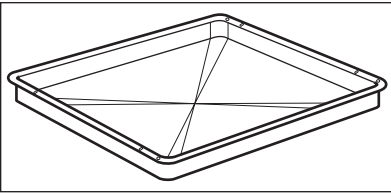
- 1 Control panel
- 2 Electronic programmer
- 3 Heating element
- 4 Lamp
- 5 Fan
- 6 Rear wall heating element
- 7 Bottom heat
- 8 Shelf support, removable
- 9 Shelf positions

Accessories



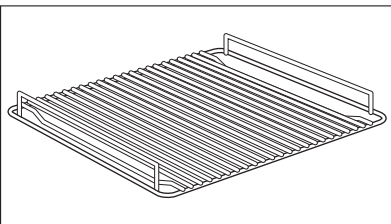
Wire shelf

For cookware, cake tins, roasts.



Grill- / Roasting pan

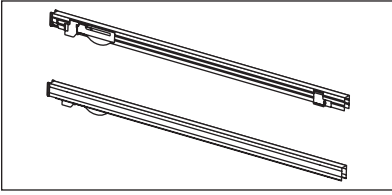
To bake and roast or as a pan to collect fat.



Trivet

- For roasting and grilling.

i Use the trivet only with the Grill- / roasting pan.



Telescopic runners
For shelves and trays.

BEFORE FIRST USE

Warning! Refer to the Safety chapters.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Important! Refer to chapter "Care and Cleaning".

Setting and changing the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows h and 12:00.

Setting the time of day:

1. Touch \wedge or \vee to set the hours.
2. Touch OK .
3. Touch \wedge or \vee to set the minutes.
4. Touch OK or \odot .

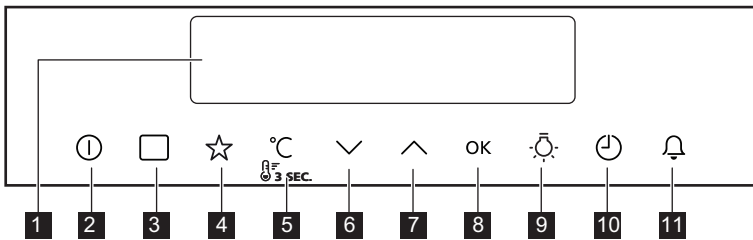
The Temperature / Time display shows the new time.

Changing the time of day

You can change the time of day only when the appliance is off. Touch \odot . \odot flashes in the display. To set the new time of day, use the above procedure.









CONTROL PANEL

Electronic programmer

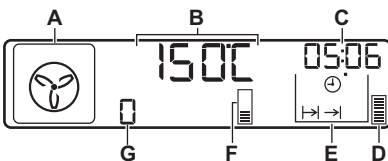


Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	Shows the current settings of the appliance.
2		ON / OFF	To activate and deactivate the appliance.




	Sensor Field	Function	Description
3		OPTIONS	To set an oven function, an automatic programme or a cleaning function (selected models only). Straight access to an oven function when the appliance is off.
4		MY FAVOURITE PROGRAMME	To store your favourite programme. Use it to have access to your favourite programme directly or when the appliance is deactivated.
5		TEMPERATURE / FAST HEAT UP	To set and see the cavity temperature or the core temperature sensor temperature (if present). If you press and hold it for three seconds, it turns the Fast heat up function ON or OFF. Straight access to the temperature setting of the first oven function when the appliance is off.
6		UP, DOWN	To move up or down in the menu.
7		OK	To confirm a selection or setting. To move down in the menu.
8		OVEN LIGHT	To activate or deactivate the lamp.
9		CLOCK	To set the clock functions.
10		MINUTE MINDER	To set the Minute Minder.



Display




- A)** Oven function symbol
- B)** Temperature / Time display
- C)** Clock / Residual heat display (also Minute minder and Time of day)
- D)** Residual heat indicator
- E)** Indicators for the clock functions (refer to the table "Clock functions")
- F)** Heat up indicator
- G)** Number of oven function/programme

Other indicators in the display

Symbols	Name	Description
	Automatic programme	You can choose an oven programme.
	My favourite programme	The favourite programme operates.
kgr / gr	kgr / gr	An oven programme with a weight input operates.
h / min	h / min	A clock function operates.
	Temperature / Fast heat up	The function operates.


Symbols	Name	Description
°C	Temperature	You can see or change the temperature.
	Oven light	The light is off.
	Minute minder	The minute minder function operates.

Heat up indicator

If you activate an oven function, the bars  come on in the display. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature, the bars go off the display.












DAILY USE


 **Warning!** Refer to the Safety chapters.

To operate the appliance you can use:




- **The manual mode** - to set a heating function, the temperature and the cooking time manually.


- **automatic programmes** - to prepare a dish when you do not have knowledge or experience in cooking.

	Oven function	Application
1	 True Fan Cooking	To bake on maximum on 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
2	 Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
3	 Slow Cook	To prepare very lean and tender roasted food.
4	 Conventional Cooking	To bake and roast food on 1 shelf position.
5	 Frozen Foods	To make convenience food such as chips, wedges or spring rolls crispy.
6	 Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to gratinate and to brown.
7	 Fast Grilling	To grill flat food in large quantities and to toast bread.
8	 Grilling	To grill flat food and to toast.
9	 Keep Warm	To keep food warm.
10	 Defrost	To defrost frozen food.
11	 Bottom Heat	To bake cakes with a crispy bottom and to preserve food.



Oven function		Application
12		ECO functions let you optimize the energy consumption during cooking. Thus, it is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables for an oven function that is almost the same.

Setting the oven function

1. Activate the appliance with . The display shows the set temperature, the symbol and the number of the oven function.
2. Touch  or  to set an oven function.
3. Touch OK or the appliance starts automatically after five seconds.

 If you activate the appliance and do not set an oven function or programme, the appliance deactivates automatically after 20 seconds.





Changing the temperature

Touch  /  to change the temperature in steps of 5 °C.

When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

Checking the temperature

You can see the temperature in the appliance when the function or programme operates.


1. Touch . The Temperature / Time display shows the temperature in the appliance. If you want to change the oven temperature, touch  one more time and use  or .
2. Touch OK to go back to the set temperature or the display shows it automatically after five seconds.


Fast heat up function

The Fast heat up function decreases the heat up time.

Activating the Fast heat up function:

Touch and hold  for more than three seconds.


If you activate the Fast heat up function, the bars on the display  flash one by one and

 → comes on to show that the function operates.

Additional information:


- Do not put food into the oven when the Fast heat up function operates.
- The Fast heat up is not available with all oven functions. An acoustic signal sounds if the Fast heat up is not available for the set function.



Energy saving

 **The appliance contains features which help you save energy during everyday cooking:**

• Residual heat:





- When the heating function or programme operates, the heating elements are deactivated 10% earlier (the lamp and fan continue to operate). For this feature to operate, the cooking time must be longer than 30 minutes or you must use the clock functions (Duration, End, Time delay). This feature does not operate with the grill functions.
- When the appliance is off, you can use the heat to keep food warm. The clock / residual heat display shows the remaining temperature, and the bars show the temperature as it decreases.

• **Cooking with the lamp off** - Touch  to deactivate the lamp during cooking.

• **Deactivating the display** - If necessary, you can fully deactivate the appliance. Touch  and  at the same time until the display goes out. This step also activates the appliance.

• **Eco functions** - refer to "Oven functions".


CLOCK FUNCTIONS


SYMBOL	FUNCTION	DESCRIPTION
	TIME OF DAY	To examine the time of day. For changing the time of day refer to 'Setting and changing the time'.
	DURATION	To set how long the appliance operates.
	END	To set when the appliance deactivates. You can use the Duration and End functions at the same time (Time delay), if the appliance is to be activated and deactivated automatically later.
	SET+GO	To start the appliance with the necessary settings with only one touch of the sensor field, any time later.

Count Up Timer








Use the Count Up Timer to monitor how long the appliance operates. It is on immediately when the appliance starts to heat.



Reset the Count Up Timer: touch .


Touch  until the display shows "00:00" and the Count Up Timer starts to count up again.

 You cannot use the Count Up Timer when Duration or End is set.

Setting the DURATION








1. Activate the appliance and set an oven function and temperature.
2. Touch  again and again until the display shows .  flashes in the display.
3. Use  or  to set the minutes for DURATION.
4. Touch OK to confirm.
5. Use  or  to set the hours for DURATION.

 If you touch  or OK while you set the DURATION, the appliance switches to the setting of the END function.

6. When the set time ends, an acoustic signal sounds for two minutes.  and time setting flash in the display. The appliance deactivates. Touch a sensor field or open the oven door to stop the acoustic signal.
7. Deactivate the appliance.

Setting the END





1. Activate the appliance and set an oven function and temperature.

2. Touch  again and again until the display shows .  flashes in the display.
3. Use  or  to set the END (first you set the minutes and then the hours) and OK or  to confirm.
4. When the set time ends, an acoustic signal sounds for two minutes.  symbol and the time setting flash in the display. The appliance deactivates.
5. Touch a sensor field or open the oven door to stop the acoustic signal.
6. Deactivate the appliance.

Check result (selected models only)

If you set the END or DURATION function, two minutes before the end of cooking an acoustic signal sounds and the lamp activates. The appliance goes to the setting of the END or DURATION function. During these two minutes you can examine the results of the cooking, and, if necessary, add the END or DURATION time.

Setting the SET+GO






1. Set an oven function (or programme) and temperature (refer to "Setting the oven function" and "Changing the temperature").
2. Set the DURATION (refer to "Setting the DURATION").
3. Touch  again and again until  flashes in the display.
4. Touch OK to set the SET+GO function. The display shows  and  with an indicator. This indicator shows which clock function is activated.

5. Touch a sensor field (apart from ON / OFF) to start the SET+GO function.

i You can use the SET+GO function only when the DURATION is set.

Setting the MINUTE MINDER

Use the MINUTE MINDER to set a count-down (maximum 2 h 30 min). This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.

1. Touch  .  and "00" flash in the display.
2. Use  or  to set the MINUTE MINDER. First you set the seconds, then the minutes and the hours.
3. Touch OK or the MINUTE MINDER starts automatically after five seconds.
4. When the set time ends, an acoustic signal sounds for two minutes and 00:00 and  flash in the display.

AUTOMATIC PROGRAMMES

! **Warning!** Refer to the Safety chapters.

i There are 20 automatic programmes and recipes. Use an automatic programme or recipe when you do not have the knowledge or experience on how to prepare a dish. You can find the list of the recipes for the automatic programmes in the "Helpful hints and tips" chapter.


There are two types of automatic programmes:

- Automatic recipes
- Automatic programmes with weight input

i You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.





Automatic recipes



Setting an automatic recipe:




1. Activate the appliance.
2. Touch  . The display shows the number of the automatic programme (P1 – P20).

5. Touch a sensor field or open the oven door to stop the acoustic signal.

Setting the Time delay function





The DURATION  and END  functions can be used at the same time, if the oven is to be activated and deactivated automatically later. In this case, first set the DURATION  and then the END  function (refer to "Setting the DURATION" and "Setting the END").

When the Time delay function is activated, the display shows a static symbol of the oven function,  with a dot and  . The dot shows which clock function is on in the Clock / residual heat display.

3. Touch  or  to choose the automatic recipe.
4. Touch OK or the automatic recipe activates automatically after five seconds.
5. When the set time ends, an acoustic signal sounds for two minutes. The symbol  flashes. The appliance deactivates.
6. Touch a sensor field or open the door to stop the acoustic signal.

Automatic programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Activate the appliance.
2. Touch  .
3. Touch  or  to set the weight programme (refer to the "Recipe book"). The display shows: the cooking time, the duration symbol  , a default weight, a unit of measurement (kg, g).
4. Touch OK or the settings save automatically after five seconds.
5. The appliance activates. A symbol of the weight unit flashes in the display. During this time you can change the

default weight value with \wedge or \vee .
Touch OK .

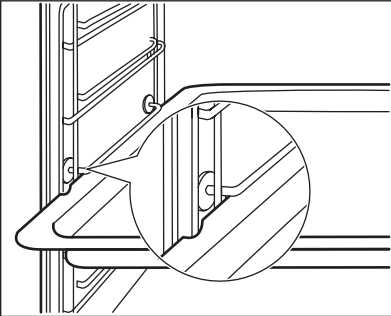
6. When the set time ends, an acoustic signal sounds for two minutes. \rightarrow flashes. The appliance deactivates.

7. Touch a sensor field or open the door to stop the acoustic signal.

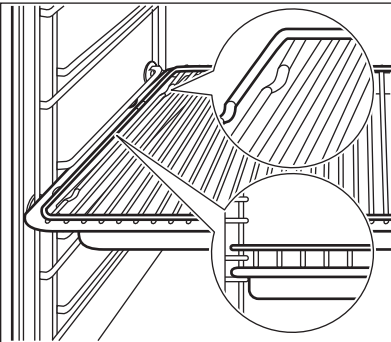
USING THE ACCESSORIES

Warning! Refer to the Safety chapters.

Inserting the oven accessories



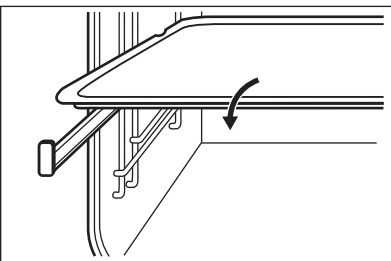
The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



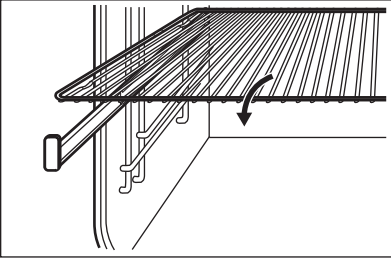
Installing the wire shelf and the deep pan together

Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

Telescopic runners - inserting the oven accessories



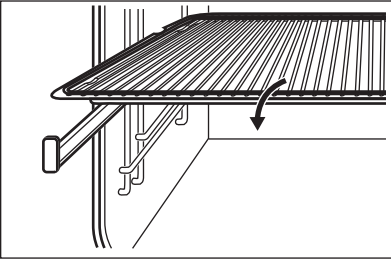
Put the baking tray or deep pan on the telescopic runners.



Put the wire shelf on the telescopic runners so that the feet point downwards.

- i** The high rim around the wire shelf is a special device to prevent the cookware from slipping.

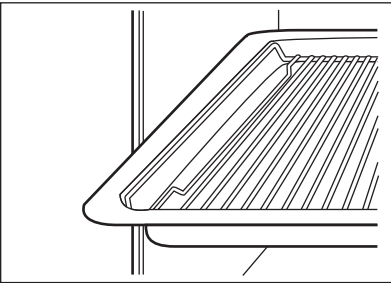
Inserting the wire shelf and the deep pan together



Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.

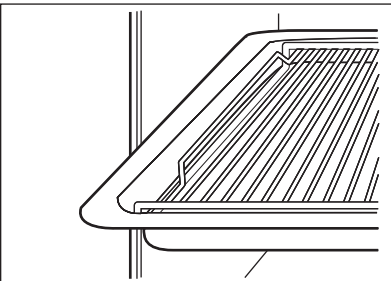
Trivet and Grill- / Roasting pan

- !** **Warning!** Be careful when you remove the accessories from a hot appliance. There is a risk of burns.



You can use the trivet to roast larger pieces of meat or poultry on one shelf position:

- Put the trivet into the deep pan so that the supports of the wire shelf point up.
- Put the deep pan into the oven on the necessary shelf position.



You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet into the deep pan so that the supports of the wire shelf point down.
- Put the deep pan into the oven on the necessary shelf position.

ADDITIONAL FUNCTIONS

My Favourite Programme function

Use this function to save your favourite temperature and time settings for an oven function or programme.

1. Set the temperature and time for an oven function or programme.
2. Touch and hold ☆ for more than three seconds. An acoustic signal sounds.
3. Deactivate the appliance.

Using My Favourite Programme function:

- **To activate the function** touch ☆. The appliance activates your favourite programme.
- **To deactivate the function** touch Ⓛ. The appliance deactivates your favourite programme.

i When the function operates, you can change the time and temperature.

Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Deactivate the appliance with Ⓛ. Do not set an oven function.
2. Touch and hold Ⓛ and ✓ at the same time for 2 seconds. An acoustic signal sounds.

Settings menu

Indicator of the setting menu	Description	Value to set
SET1	SET+GO	ON / OFF
SET2	RESIDUAL HEAT INDICATOR	ON / OFF
SET3	KEY TONE	CLICK / BEEP / OFF
SET4	FAULTY TONE	ON / OFF
SET5	SERVICE MENU	---
SET6	RESTORE SETTINGS	YES / NO
SET7 ¹⁾	TIME EXTENSION	ON / OFF

¹⁾ Selected models only

i You can set the settings menu only when the appliance is deactivated.

SAFE comes on or goes out in the display.

Function Lock

You can activate the function only when the appliance operates. The Function Lock prevents an accidental change of the oven function.

Activating / deactivating the Function Lock function:

1. Activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold Ⓛ and ✓ at the same time for 2 seconds. An acoustic signal sounds.

Loc comes on or goes out in the display. You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

Settings menu

The settings menu lets you add or remove functions from the main menu (for example: you can activate or deactivate the Residual heat indicator). The settings menu has a maximum of seven settings (from SET1 to SET7). Refer to the table below to see the possible value of each setting.

Activating the settings menu:

1. If necessary, deactivate the appliance with Ⓛ.

2. Touch and hold for three seconds. The display shows "SET1" and "1" flashes.
3. Touch \wedge / \vee to select the setting.
4. Touch OK .
5. Touch \wedge / \vee to change the value of the setting.
6. Touch OK .

Temperature	Switch-off time
30 °C - 115 °C	12.5 h
120 °C - 195 °C	8.5 h
200 °C - 245 °C	5.5 h
250 °C - maximum °C	3.0 h

After the Automatic switch-off, touch a sensor field to operate the appliance again.

Important! The Automatic switch-off works with all oven functions, apart from Slow Cook, Duration, End, Time delay.

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - When the appliance is activated.
 - If you touch a sensor field during the night brightness (apart from ON / OFF),

Automatic switch-off

For safety reasons the appliance deactivates automatically after some time:

- if an oven function operates.
- if you do not change the oven temperature.

the display goes back to the day brightness mode for the next 10 seconds.

- If the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

HELPFUL HINTS AND TIPS

i The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Baking

General instructions

- Your new oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking.

When the trays become cold again, the distortions are gone.

How to use the Baking Tables

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. You cannot decrease baking times by setting higher temperatures.
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

Baking on one level:

Baking in tins

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Ring cake / Brioche	True Fan Cooking	1	150 - 160	50 - 70
Madeira cake / Fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	2	140 - 150	35 - 50
Fatless sponge cake / Fatless sponge cake	Conventional Cooking	2	160	35 - 50
Flan base - short pastry	True Fan Cooking	2	170 - 180 ¹⁾	10 - 25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	20 - 25
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	True Fan Cooking	2	160	60 - 90

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Apple pie / Apple pie (2 tins Ø20 cm, diagonally off set)	Conventional Cooking	1	180	70 - 90
Cheesecake	Conventional Cooking	1	170 - 190	60 - 90

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Plaited bread / Bread crown	Conventional Cooking	3	170 - 190	30 - 40
Christmas stollen	Conventional Cooking	2	160 - 180 ¹⁾	50 - 70
Bread (rye bread): 1. First part of baking procedure. 2. Second part of baking procedure.	Conventional Cooking	1	1. 230 ¹⁾ 2. 160 - 180	1. 20 2. 30 - 60
Cream puffs / Eclairs	Conventional Cooking	3	190 - 210 ¹⁾	20 - 35
Swiss roll	Conventional Cooking	3	180 - 200 ¹⁾	10 - 20
Cake with crumble topping (dry)	True Fan Cooking	3	150 - 160	20 - 40
Buttered almond cake / Sugar cakes	Conventional Cooking	3	190 - 210 ¹⁾	20 - 30
Fruit flans (made with yeast dough / sponge mixture) 2)	True Fan Cooking	3	150	35 - 55
Fruit flans (made with yeast dough / sponge mixture) 2)	Conventional Cooking	3	170	35 - 55
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	40 - 80
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	3	160 - 180 ¹⁾	40 - 80

1) Preheat the oven.

2) Use deep pan.

Biscuits

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Short pastry biscuits	True Fan Cooking	3	150 - 160	10 - 20
Short bread / Short bread / Pastry stripes	True Fan Cooking	3	140	20 - 35
Short bread / Short bread / Pastry stripes	Conventional Cooking	3	160 ¹⁾	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	15 - 20
Pastries made with egg white / Merungues	True Fan Cooking	3	80 - 100	120 - 150
Macaroons	True Fan Cooking	3	100 - 120	30 - 50
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	20 - 40
Puff pastries	True Fan Cooking	3	170 - 180 ¹⁾	20 - 30
Rolls	True Fan Cooking	3	160 ¹⁾	10 - 25
Rolls	Conventional Cooking	3	190 - 210 ¹⁾	10 - 25
Small cakes / Small cakes (20 per tray)	True Fan Cooking	3	150 ¹⁾	20 - 35
Small cakes / Small cakes (20 per tray)	Conventional Cooking	3	170 ¹⁾	20 - 30

1) Preheat the oven.

Bakes and gratins

Dish	Oven function	Shelf position	Temperature (°C)	Time (min)
Pasta bake	Conventional Cooking	1	180 - 200	45 - 60
Lasagne	Conventional Cooking	1	180 - 200	25 - 40
Vegetables au gratin ¹⁾	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Sweet bakes	Conventional Cooking	1	180 - 200	40 - 60
Fish bakes	Conventional Cooking	1	180 - 200	30 - 60
Stuffed vegetables	Turbo Grilling or True Fan Cooking	1	160 - 170	30 - 60

1) Preheat the oven.

Multileveled Baking

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking Shelf position		Temperature (°C)	Time (min)
	2 shelf positions	3 shelf positions		
Cream puffs / Eclairs	1 / 4	-	160 - 180 ¹⁾	25 - 45
Dry streusel cake	1 / 4	-	150 - 160	30 - 45

1) Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Type of baking	True Fan Cooking Shelf position		Temperature (°C)	Time (min)
	2 shelf positions	3 shelf positions		
Short pastry bis- cuits	1 / 4	1 / 3 / 5	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	1 / 3 / 5	140	25 - 50
Biscuits made with sponge mix- ture	1 / 4	-	160 - 170	25 - 40
Biscuits made with egg white / Meringues	1 / 4	-	80 - 100	130 - 170
Macaroons	1 / 4	-	100 - 120	40 - 80
Biscuits made with yeast dough	1 / 4	-	160 - 170	30 - 60
Puff pastries	1 / 4	-	170 - 180 ¹⁾	30 - 50
Rolls	1 / 4	-	180	30 - 55
Small cakes / Small cakes (20 per tray)	1 / 4	-	150 ¹⁾	25 - 40

1) Preheat the oven.

Pizza Setting

Type of baking	Shelf position	Temperature °C	Time (min.)
Pizza (thin crust)	2	200 - 230 ¹⁾²⁾	15 - 20
Pizza (with many top- pings)	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Apple cake, covered	1	150 - 170	50 - 60

Type of baking	Shelf position	Temperature °C	Time (min.)
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	2	230 - 250 ¹⁾	10 - 20
Puff pastry flan	2	160 - 180 ¹⁾	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	230 - 250 ¹⁾	12 - 20
Piroggen (Russian version of calzone)	2	180 - 200 ¹⁾	15 - 25

1) Preheat the oven.

2) Use a deep pan.

Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the oven.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1 / 2 - 2 / 3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

Roasting with Turbo Grilling

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Pot roast	1 - 1.5 kg	Conventional Cooking	1	230	120 - 150
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	1	190 - 200 ¹⁾	5 - 6
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	1	180 - 190 ¹⁾	6 - 8
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	1	170 - 180 ¹⁾	8 - 10

1) Preheat the oven.

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meatloaf	750 g - 1 kg	Turbo Grilling	1	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Roast veal	1 kg	Turbo Grilling	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Leg of lamb / Roast lamb	1 - 1.5 kg	Turbo Grilling	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	1	230 ¹⁾	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional Cooking	1	210 - 220	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional Cooking	1	180 - 200	60 - 90

1) Preheat the oven.

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Poultry portions	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50
Half chicken	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, pou-lard	1 - 1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	Turbo Grilling	1	160 - 180	120 - 180
Turkey	2.5 - 3.5 kg	Turbo Grilling	1	160 - 180	120 - 150
Turkey	4 - 6 kg	Turbo Grilling	1	140 - 160	150 - 240

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Whole fish	1 - 1.5 kg	Conventional Cooking	1	210 - 220	40 - 60


Grilling

Always grill with the maximum temperature setting.
Set the shelf into the shelf position as recommended in the grilling table.

Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.

Always preheat the empty oven with the grill functions for 5 minutes.

 **Caution!** Always grill with the oven door closed.

Grilling

Food to be grilled	Shelf position	Temperature	Time (min.)	
			1st side	2nd side
Roast beef	2	210 - 230	30 - 40	30 - 40
Filet of beef	3	230	20 - 30	20 - 30
Back of pork	2	210 - 230	30 - 40	30 - 40
Back of veal	2	210 - 230	30 - 40	30 - 40
Back of lamb	3	210 - 230	25 - 35	20 - 25
Whole Fish, 500 - 1000 g	3 / 4	210 - 230	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Shelf position	Time (min.)	
		1st side	2nd side
Burgers / Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet / Veal steaks	4	7 - 10	6 - 8
Toast / Toast ¹⁾	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

1) Preheat the oven.

Convenience food

True Fan Cooking

Convenience food	Shelf position	Temperature (°C)	Time (min.)
Pizza, frozen	2	200 - 220	15 - 25
Pizza American, frozen	2	190 - 210	20 - 25
Pizza, chilled	2	210 - 230	13 - 25
Pizza Snacks, frozen	2	180 - 200	15 - 30
French Fries, thin	3	200 - 220	20 - 30
French Fries, thick	3	200 - 220	25 - 35
Wedges / Croquettes	3	220 - 230	20 - 35
Hash Browns	3	210 - 230	20 - 30
Lasagne / Cannelloni, fresh	2	170 - 190	35 - 45
Lasagne / Cannelloni, frozen	2	160 - 180	40 - 60
Oven baked cheese	3	170 - 190	20 - 30
Chicken Wings	2	190 - 210	20 - 30

Frozen Ready Meals

Food to be cooked	Oven functions	Shelf position	Temperature (°C)	Time (min.)
Frozen pizza	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
French fries ¹⁾ (300 - 600 g)	Conventional Cooking or Turbo Grilling	3	200 - 220	as per manufacturer's instructions
Baguettes	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Turn the French fries 2 or 3 times during cooking

Defrosting

Remove the food packaging, and then put the food on a plate.

Do not cover it with a bowl or a plate, as this can extend the defrost time.

Use the first oven shelf position from the bottom.

Dish	Defrosting time (min.)	Further defrosting time (min.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Put the chicken on an up-turned saucer placed on a large plate. Turn halfway through.
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through.
Meat, 500 g	90 - 120	20 - 30	Turn halfway through.
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau, 1400 g	60	60	-

Preserving - Bottom Heat

Things to note:

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.

- The jars cannot touch each other.
- Put approximately 1 / 2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Carrots ¹⁾	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it's deactivated.

Drying - True Fan Cooking

Use baking parchment as a cover for the oven shelves.

For best results, deactivate the appliance halfway through the operation. Open the

appliance door and let the appliance cool down. After that, complete the drying process.

Vegetables

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Beans	3	1 / 4	60 - 70	6 - 8
Peppers	3	1 / 4	60 - 70	5 - 6
Vegetables for sour	3	1 / 4	60 - 70	5 - 6
Mushrooms	3	1 / 4	50 - 60	6 - 8
Herbs	3	1 / 4	40 - 50	2 - 3

Fruit

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Plums	3	1 / 4	60 - 70	8 - 10
Apricots	3	1 / 4	60 - 70	8 - 10
Apple slices	3	1 / 4	60 - 70	6 - 8
Pears	3	1 / 4	60 - 70	6 - 9

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch),

acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

Warning! Refer to the Safety chapters.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Catalytic cleaning

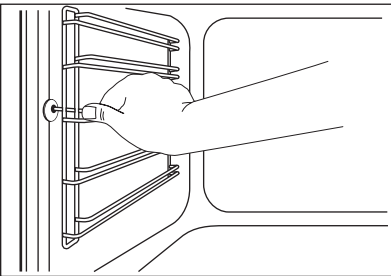
The walls with a catalytic coating are self-cleaning. They absorb fat which collects on walls while the appliance operates.

To support this self-cleaning process heat the appliance without any food regularly:

1. Remove the accessories from the appliance.

Shelf supports

Removing the shelf supports



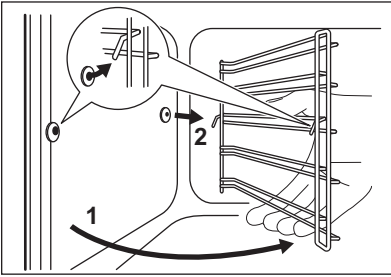
2. Touch again and again until the display shows "Cata" and the duration of the cleaning procedure (1 hour). You cannot set the duration, but you can use the End function to delay the start of the cleaning procedure.
3. An acoustic signal sounds after the time ends. The appliance deactivates.
4. Touch a sensor field or open the oven door to stop the acoustic signal.
5. Clean the bottom of the appliance with a soft and moist sponge.

Warning! Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soaps or other cleaning agents. There is a risk of damage to the catalytic surface.

i The discolouration of the catalytic surface has no effect on the catalytic properties. During the catalytic cleaning the oven lamp is on.

You can remove the shelf supports to clean the side walls.

1. Pull the front of the shelf support away from the side wall.



Installing the shelf supports

Install the shelf supports in the opposite sequence.

Important! Valid for telescopic runners:

The retaining pins on the telescopic runners must point to the front.

Lamp

Warning! There is a risk of electrical shock.
The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

Caution! Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the lamp at the cavity ceiling:

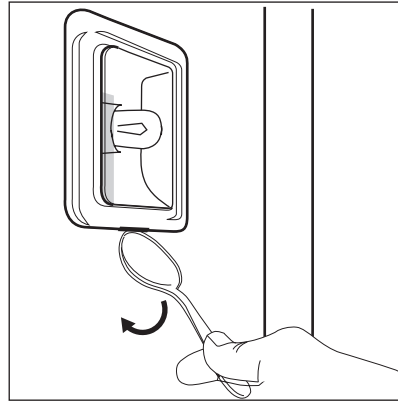
1. Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.

2. Pull the rear end of the shelf support away from the side wall and remove it.

4. Install the glass cover.

Replacing the lamp on the left side of the cavity.

1. Remove the left shelf support.
2. Use a narrow, blunt object (e.g. a tea-spoon) to remove the glass cover.
Clean the glass cover.



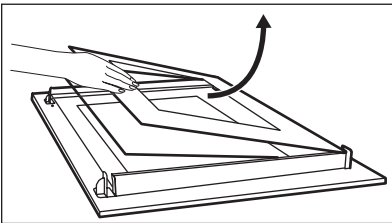
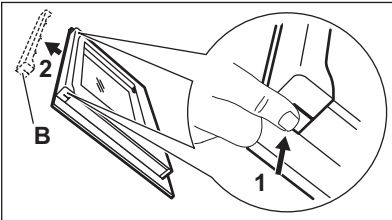
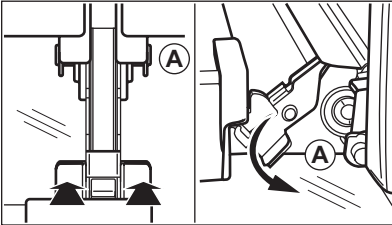
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.
5. Install the left shelf support.

Cleaning the oven door

Removing the door and the glass panels

You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.

Warning! Be careful when you remove the door from the appliance. The door is heavy.



1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the

above steps in the opposite sequence. Install the smaller panel first, then the larger.

WHAT TO DO IF...

Warning! Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock. Refer to “Setting and changing the time”.
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic cut-out is activated.	Refer to “Automatic switch-off”.
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows an error code that is not in this list.	There is an electrical fault.	<ul style="list-style-type: none"> Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Service Center.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

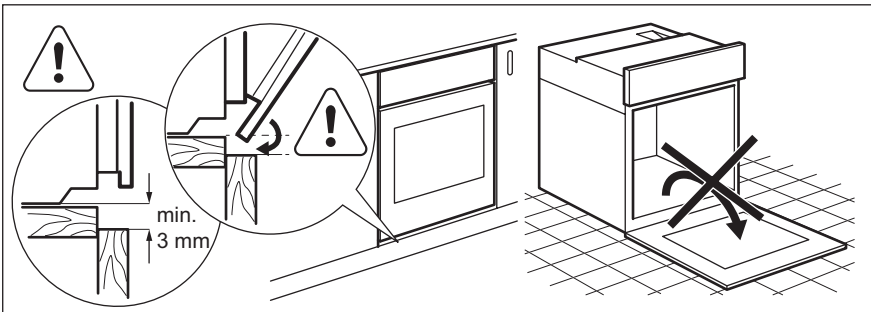
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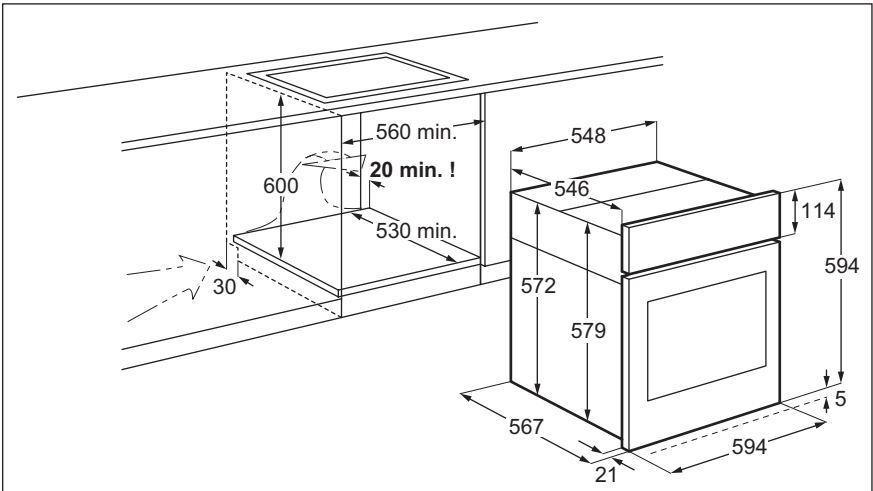
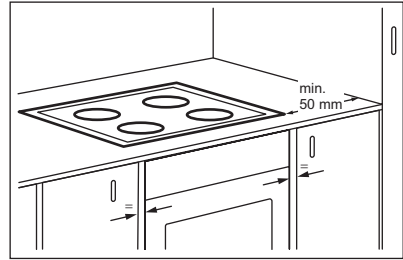
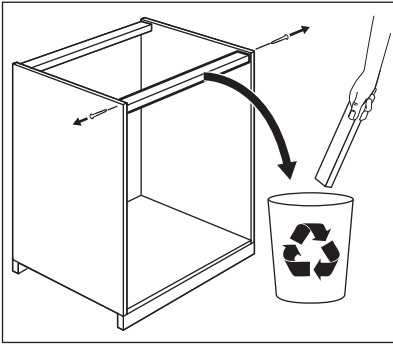
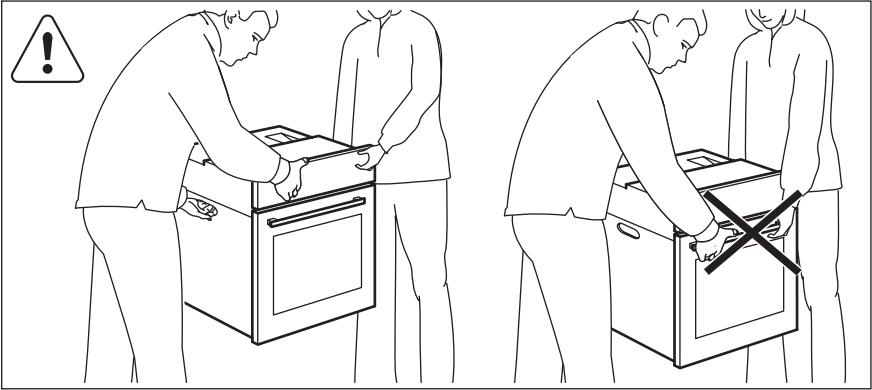
Model (MOD.)
 Product number (PNC)
 Serial number (S.N.)

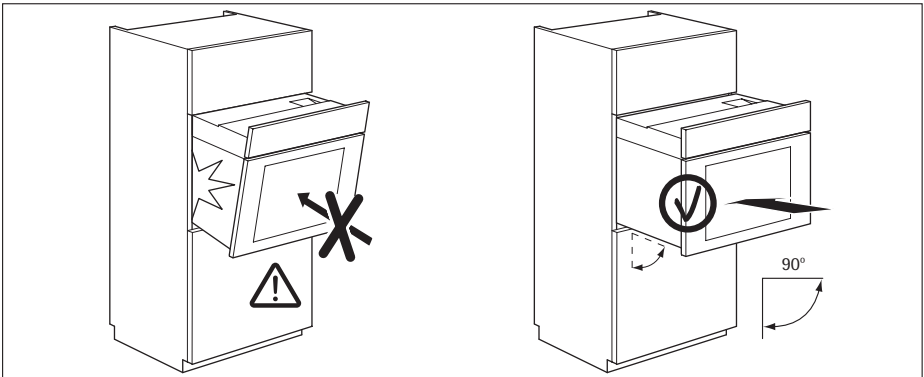
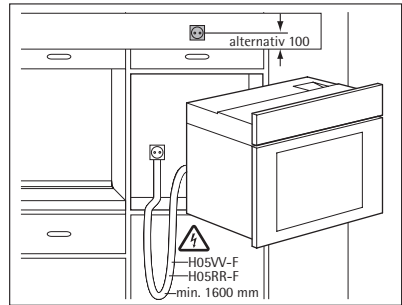
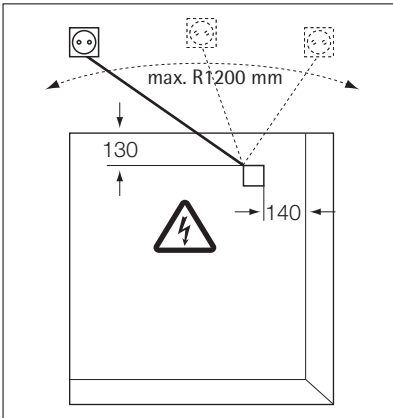
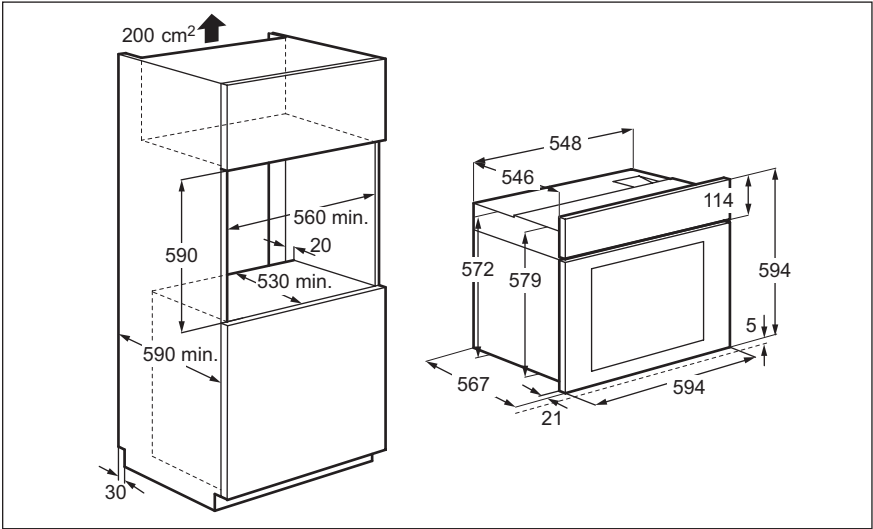
INSTALLATION

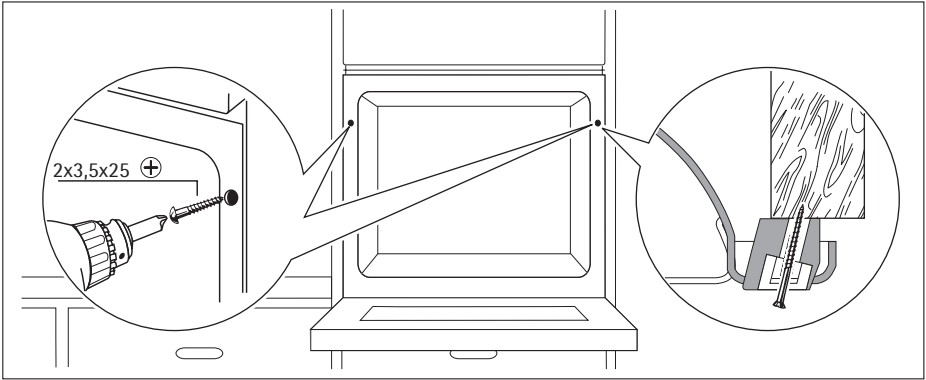
Warning! Refer to the Safety chapters.

Important! The built-in unit must meet the stability requirements of DIN 68930.










ENVIRONMENT CONCERNS

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information

about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.



Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

