PHILCO®

User manual

Steam oven

POB62

CONTENTS

Subject to change without notice.

SAFETY INFORMATION

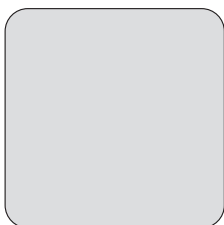Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

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.
- Only use the core temperature sensor recommended for this appliance.
- 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.

⚠ **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.

Steam Cooking

⚠ **Warning!** Risk of burns and damage to the appliance.

- Do not open the appliance door during steam cooking. Steam can release.

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.
- 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.

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.
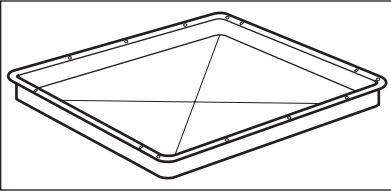
PRODUCT DESCRIPTION
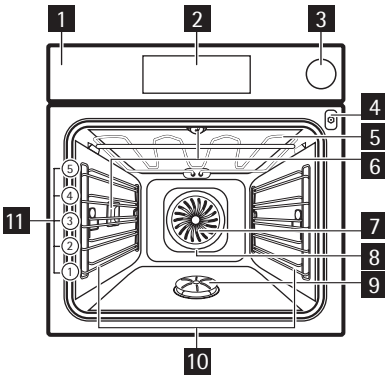
1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the core temperature sensor
5 Heating element
6 Lamp
7 Fan
8 Rear wall heating element
9 Steam generator with cover
10 Shelf support, removable
11 Shelf positions
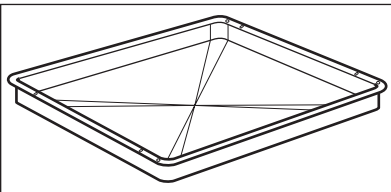
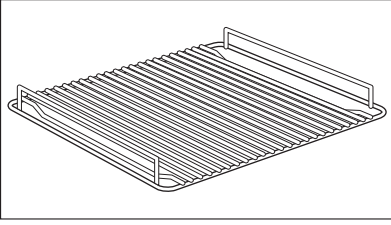## Accessories
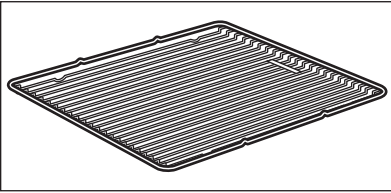
Wire shelf
For cookware, cake tins, roasts.

Baking tray
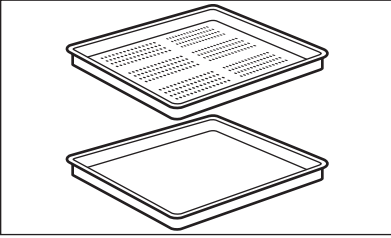For cakes and biscuits.

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.

Steam set
One unperforated and one perforated food container.
The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for food that needs to soak in the water (e.g. rice, polenta, pasta).
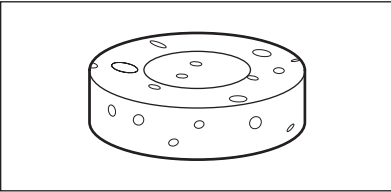
Sponge
For absorbing the remaining water from the steam generator.
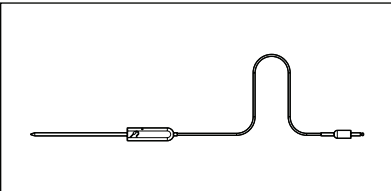
Core temperature sensor
To measure how far the food is cooked.

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".
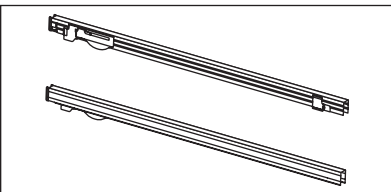
Setting and changing the time

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 ⌃ or ⌄ to set the hours.

2. Touch OK .
3. Touch ⌃ or ⌄ to set the minutes.
4. Touch OK or ⏰ .
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 ⏰ . ⏰ flashes in the display. To set the new time of day, use the above procedure.

CONTROL PANEL

Electronic programmer
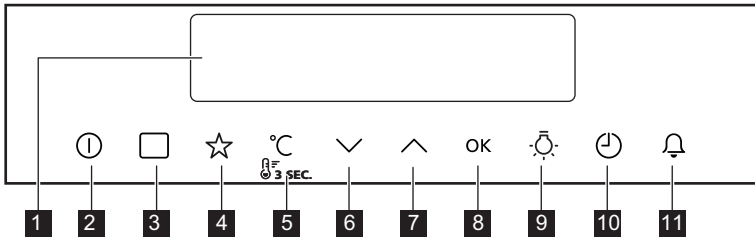
Use the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	Shows the current settings of the appliance.
2	⏻	ON / OFF	To activate and deactivate the appliance.
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	°C 3 SEC.	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.

	Sensor Field	Function	Description
7	OK	OK	To confirm a selection or setting. To move down in the menu.
8	�-Ö-̄	OVEN LIGHT	To activate or deactivate the lamp.
9	⊕	CLOCK	To set the clock functions.
10	⌂	MINUTE MINDER	To set the Minute Minder.

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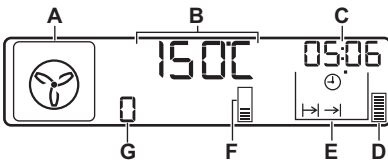
A) Oven function symbol
B) Temperature / Time display
C) Clock / Residual heat display (also Minute minder and Time of day)
D) Residual heat indicator
E) Indicators for the clock functions (refer to the table "Clock functions")
F) Heat up indicator
G) Number of oven function/programme

Other indicators in the display

Symbols	Name	Description
☐	**Functions**	You can choose an oven function.
⊞	**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.
°C	**Temperature**	You can see or change the temperature.
⟋	**Core temperature sensor**	The core temperature sensor is in the core temperature sensor socket.
☀̸	**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 Functions

	Oven function		Application
1		Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.
2		Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
3		Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
4		ECO Steam	ECO functions let you to 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 with the equivalent usual oven function.
5		Moist Fan Baking	For energy-saving baking and cooking of mainly dry bakery items as well as for baking in tins on 1 shelf position.
6		True Fan Cooking	To bake maximum on 3 oven shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
7		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.
8		Slow Cook	To prepare very lean, tender roasted food.
9		Conventional Cooking	To bake and roast food on 1 shelf position.
10		Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
11		Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to gratinate and to brown.
12		Fast Grilling	To grill flat food in large quantities. To toast bread.
13		Grilling	To grill flat food and to toast.
14		Keep Warm	To keep food warm.
15		Defrost	To defrost frozen food.
16		Bottom Heat	To bake cakes with a crispy base, and to preserve food.

Oven function			Application
17	⬚	ECO Roasting	ECO functions let you to 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 with the equivalent usual oven function.

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.

[i] 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 °C . The Temperature / Time display shows the temperature in the appliance. If you want to change the oven temperature, touch °C 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 °C for more than three seconds.
If you activate the Fast heat up function, the bars on the display ▤ flash one by one and ℃ �利 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.

Steam cooking

The water drawer cover is in the control panel.
1. Press the cover to open the water drawer.
2. Fill the water drawer with 800 ml of water.
   The water supply is sufficient for approximately 50 minutes.

Important! Do not put water directly into the steam generator!
Use only water as the liquid. Do not use filtered (demineralised) or distilled water.
3. Activate the appliance.
4. Set the Steam function (refer to the "Oven functions" table) and the temperature.
5. Touch ⏱ to set the DURATION or END function (refer to "Setting the END" or "Setting the DURATION"). The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature. The signal sounds again at the end of the cooking time.
6. Touch ⏻ to deactivate the acoustic signal and the appliance.

[i] When the steam generator is empty, an acoustic signal sounds.

When the appliance cools down, soak up all remaining water from the steam generator with the sponge. If necessary, clean the steam generator with vinegar. Let the appliance dry fully with the door open.

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 ·Ö· 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.

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

Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (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.
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.

AUTOMATIC PROGRAMMES

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

ⓘ There are 25 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 "Recipe book".

There are three types of automatic programmes:
• Automatic recipes
• Automatic programmes with weight input
• Automatic programmes with the core temperature sensor

(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 – P25).
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 ⊢→I 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 ⊢→I , 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 ⌃ or ⌄ . Touch OK .
6. When the set time ends, an acoustic signal sounds for two minutes. ⊢→I flashes. The appliance deactivates.
7. Touch a sensor field or open the door to stop the acoustic signal.

Automatic programmes with the core temperature sensor

The core temperature of the food is default and fixed in programmes with the core temperature sensor. The programme ends when the appliance is at the set core temperature.
1. Activate the appliance.
2. Touch ☐ .
3. Install the core temperature sensor (refer to "The core temperature sensor").
4. Touch ⌃ or ⌄ to set the programme for the core temperature sensor. The display shows the cooking time, ⊢→I and 🖉 .
5. Touch OK or the settings save automatically after five seconds.
6. When the set time ends, an acoustic signal sounds for two minutes. ⊢→I 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.

Core Temperature Sensor

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

There are two temperatures to set:
• The oven temperature: refer to the table for roasting in the recipe book.
• The core temperature: refer to the table for the core temperature sensor in the recipe book.

Important! Only use the core temperature sensor supplied or the correct replacement parts.

1. Activate the appliance.

2.
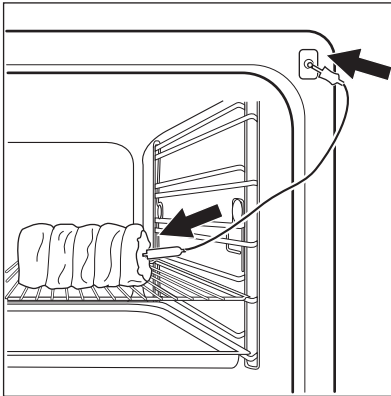
Put the tip of the core temperature sensor (with 🌡 on the handle) into the centre of the meat.

3. Put the plug of the core temperature sensor into the socket at the front of the appliance.

The display shows 🌡 and the default set core temperature. The temperature is 60 °C for the first operation, and the last set value for each subsequent operation.

4. Touch ⌃ or ⌄ to set the core temperature.

5. Touch OK or the settings save automatically after 5 seconds.
Useful information:
You can set the core temperature only when 🌡 flashes. If 🌡 is in the display but does not flash before you set the core temperature, touch **°C** and ⌃ or ⌄ to set a new value.

6. Set the oven function and, if necessary, the oven temperature.
The display shows the current core temperature and the temperature bar, which shows the relation between the set oven temperature and the current oven temperature.
Useful information:
The core temperature sensor must stay in the meat and in the socket during the cooking.

While the appliance calculates the approximate duration time, the value of the Count Up Timer function shows in the Timer / residual heat display. When the first calculation ends, an acoustic signal sounds and the Timer / residual heat display shows **—:—** and then the approximate duration of the cooking. The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.

7. When the meat is at the set core temperature, the core temperature and 🌡 flash. An acoustic signal sounds for two minutes. Touch a sensor field to deactivate the acoustic signal.

8. Remove the core temperature sensor from the socket and remove the meat from the appliance.

⚠ **Warning!** Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

9. Deactivate the appliance.

ℹ When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.

When you cook with the core temperature sensor, you can change the temperature shown in the Temperature / Time display. After you put the core temperature sensor into the socket and set an oven function and temperature, the display shows the current core temperature.

Touch °C again and again to see three other temperatures:
• The set core temperature
• The current oven temperature
• The current core temperature.
The set core temperature changes into the current core temperature and the current oven temperature changes into the set oven temperature.

Inserting the oven accessories
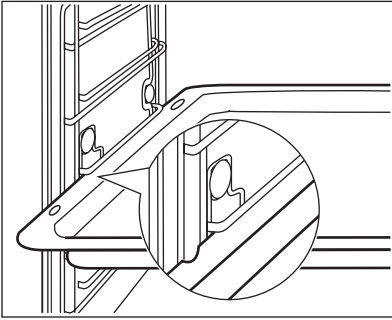
The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.
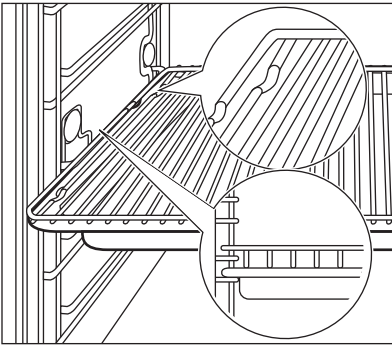
Inserting the wire shelf and the deep pan together
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

Telescopic runners - inserting the oven accessories
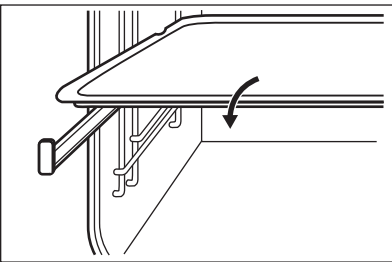
Put the baking tray or deep pan on the telescopic runners.
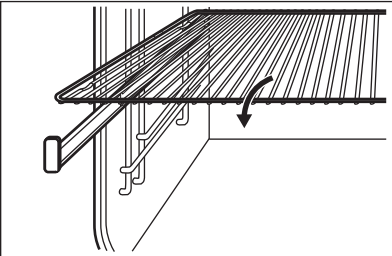
Put the wire shelf on the telescopic runners so that the feet point downwards.

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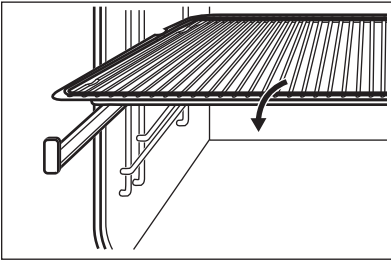
Put the wire shelf on the deep pan. Put the wire shelf and the deep pan on the telescopic runners.

Trivet and Grill- / Roasting pan

⚠ **Warning!** Be careful when you remove the accessories from a hot appliance. There is a risk of burns.
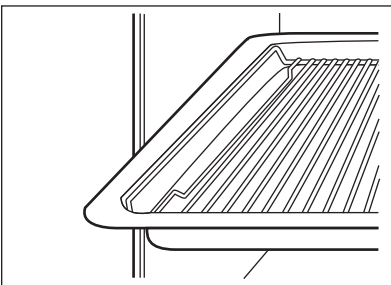
You can use the trivet to roast larger pieces of meat or poultry on one shelf position:
• Put the trivet into the deep pan so that the supports of the wire shelf point up.
• Put the deep pan into the oven on the necessary shelf position.
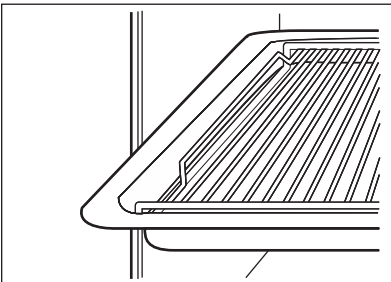
You can use the trivet to grill flat dishes in large quantities and to toast:
• Put the trivet into the deep pan so that the supports of the wire shelf point down.
• Put the deep pan into the oven on the necessary shelf position.

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 ① . 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 ① . Do not set an oven function.
2. Touch and hold ⊕ and ⌄ at the same time for 2 seconds. An acoustic signal sounds.

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.

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.

Activating the settings menu:

1. If necessary, deactivate the appliance with ① .
2. Touch and hold ☐ for three seconds. The display shows "SET1" and "1" flashes.
3. Touch ⌃ / ⌄ to select the setting.
4. Touch OK .

5. Touch ⌃ / ⌄ to change the value of the setting.
6. Touch OK .

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.

Temperature	Switch-off time
30 °C - 115 °C	12.5 h

Temperature	Switch-off time
120 °C - 195 °C	8.5 h
200 °C - 230 °C	5.5 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, Core temperature sensor, 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),

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

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.

Cooking with steam

Cookware for steam cooking
- Use only heat and corrosion resistant cookware or chrome steel food containers (for some models only).

Shelf positions
- The correct shelf positions are in the table below. Count the shelf positions from the bottom to the top.

General notes
- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food into the correct cooking containers and put the containers on the shelves. Make sure that there is some

distance between the shelves to let the steam circulate around each container.
- After each use, remove the water from the water drawer, connecting hoses and steam generator. Refer to the chapter "Care and cleaning".

Notes on the tables for steam cooking
- The tables give data for typical dishes.
- The temperature and time are for guidance only and depend on the type, dimensions and quantity of the food and cookware.
- Use a recipe that is almost the same if you cannot find the settings for your recipe.
- Start the procedure with a cold appliance unless the data in the tables is different.
- When you cook rice, use a ratio of 1.5:1 – 2:1 water to rice because rice absorbs water.

Steam water table

Water in the water drawer (ml)	Time[1] (min.)
400	15 - 25
600	25 - 40

Water in the water drawer (ml)	Time[1] (min.)
800	40 - 50

1) The times are for guidance only.

Full Steam / Eco Steam

⚠ **Warning!** Do not open the appliance door when the function is activated. There is a risk of burns.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.
Cooking menus: You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Add the largest quantity of water necessary for one of the dishes in the operation. Put the dishes into the correct cookware and then on the oven shelves. Adjust the distance between the cookware to let the steam circulate.

Sterilisation
• With this function you can sterilise containers (e.g. baby bottles).
• Put the clean containers in the middle of the shelf on the 1st shelf position. Make sure that the opening is down at a small angle.
• Fill the drawer with the maximum quantity of water and set the time to 40 min.

Vegetables

Food	Shelf position	Temperature (°C)	Water in the water drawer (ml)	Time[1] (min.)
Artichokes	2	96	800	50 - 60
Auberginen	2	96	450	15 - 25
Cauliflower, whole	2	96	600	35 - 45
Cauliflower, florets	2	96	500	25 - 30
Broccoli, whole	2	96	550	30 - 40
Broccoli, florets	2	96	400	20 - 25
Mushroom slices	2	96	400	15 - 20
Peas	2	96	450	20 - 25
Fennel	2	96	600	35 - 45
Carrots	2	96	600	35 - 45
Kohlrabi, strips	2	96	550	30 - 40
Peppers, strips	2	96	400	20 - 25
Leeks, rings	2	96	500	25 - 35
Green beans	2	96	550	35 - 45
Lamb's lettuce, florets	2	96	450	20 - 25
Brussels sprouts	2	96	550	30 - 40
Beetroot	2	96	800 + 400	70 - 90
Black salsify	2	96	600	35 - 45
Celery, cubed	2	96	500	25 - 35
Asparagus, green	2	96	500	25 - 35
Asparagus, white	2	96	600	35 - 45
Spinach	2	96	350	15

Food	Shelf position	Temperature (°C)	Water in the water drawer (ml)	Time[1] (min.)
Peeling tomatoes	2	96	350	15
White haricot beans	2	96	500	30 - 40
Savoy cabbage	2	96	400	20 - 25
Courgette, slices	2	96	350	15 - 20

1) The times are for guidance only.

Side dishes / accompaniments

Food	Shelf position	Temperature (°C)	Water in the water drawer (ml)	Time[1] (min.)
Yeast dumplings	2	96	600	30 - 40
Potato dumplings	2	96	600	35 - 45
Unpeeled potatoes, medium	2	96	750	45 - 55
Rice (water / rice ratio 1.5:1)	2	96	600	35 - 40
Boiled potatoes, quartered	2	96	600	35 - 40
Bread dumpling	2	96	600	35 - 45
Tagliatelle, fresh	2	96	450	20 - 25
Polenta (liquid ratio 3:1)	2	96	750	45 - 50

1) The times are for guidance only.

Fish

Food	Shelf position	Temperature (°C)	Water in the water drawer (ml)	Time [1] (min.)
Trout, approx. 250 g	2	85	550	30 - 40
Prawns, fresh	2	85	450	20 - 25
Prawns, frozen	2	85	550	30 - 40
Salmon filets	2	85	500	25 - 35
Salmon trout, approx. 1000 g	2	85	600	40 - 45
Mussels	2	96	500	20 - 30
Flat fish filet	2	80	350	15

1) The times are for guidance only.

Meat

Food	Shelf position	Temperature (°C)	Water in the water drawer (ml)	Time [1] (min.)
Cooked ham 1000 g	2	96	800 + 150	55 - 65
Chicken breast, poached	2	90	500	25 - 35
Chicken, poached, 1000 - 1200 g	2	96	800 + 150	60 - 70

Food	Shelf position	Temperature (ºC)	Water in the water drawer (ml)	Time [1] (min.)
Veal / pork loin without leg, 800 - 1000 g	2	90	800 + 300	80 - 90
Kasseler (smoked loin of pork), poached	2	90	800 + 300	90 - 110
Tafelspitz (prime boiled beef)	2	96	800 + 700	110 - 120
Chipolatas	2	80	400	15 - 20

1) The times are for guidance only.

Eggs

Food	Shelf position	Temperature (ºC)	Water in the water drawer (ml)	Time [1] (min.)
Eggs, hard-boiled	2	96	500	18 - 21
Eggs, medium-boiled	2	96	450	13 - 16
Eggs, soft-boiled	2	96	400	11 - 12

1) The times are for guidance only.

Turbo Grilling and Full Steam in succession

When you combine functions, you can cook meat, vegetables and accompaniments one after the other. All dishes are ready to serve at the same time.

• Use the turbo grilling function to initially roast the food.
• Put the prepared vegetables and accompaniments into cookware correct for an oven procedure and then into the oven with the roast.
• Let the oven temperature decrease to around 80 °C . To decrease the temperature quicker, open the oven door to the first position for approximately 15 minutes.
• Start the Full Steam function and cook all dishes together until ready.
• The maximum water quantity is 800 ml.

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°C)	Time (min.)	Shelf position	Temperature (°C)	Time (min.)	Shelf position
Roast beef 1 kg Brussels sprouts, polenta	180	60 – 70	meat: 1	96	40 – 50	meat: 1 vegetables: 3
Roast pork 1 kg, Potatoes, vegetables, gravy	180	60 – 70	meat: 1	96	30 – 40	meat: 1 vegetables: 3
Roast veal 1 kg, Rice, vegetables	180	50 – 60	meat: 1	96	30 – 40	meat: 1 vegetables: 3

Half Steam + Heat

Type of Food	Half Steam + Heat (Water amount: about 300 ml)		
	Shelf position	Temperature (°C)	Time (min.)
Custard / flan in individual dishes[1]	2	90	40 - 45
Baked eggs [1]	2	90	35 - 45
Terrine [1]	2	90	40 - 50
Thin fish fillet	2	85	15 - 25
Thick fish fillet	2	90	25 - 35
Small fish up to 350 g	2	90	25 - 35
Whole fish up to 1000 g	2	90	35 - 45

1) continue for a further half an hour with the door closed.

Reheating

Type of Food	Half Steam + Heat (Water amount: about 300 ml)		
	Shelf position	Temperature (°C)	Time (min.)
Dumplings	2	85	25 - 35
Pasta	2	85	20 - 25
Rice	2	85	20 - 25
One-plate dishes	2	85	20 - 25

Quarter Steam + Heat

Type of Food	Quarter Steam + Heat [1]		
	Shelf position	Temperature (°C)	Time (min.)
Roast pork 1000 g	2	160 - 180	90 - 100
Roast beef 1000 g	2	180 - 200	60 - 90
Roast veal 1000 g	2	180	80 - 90
Meat loaf, uncooked, 500 g	2	180	30 - 40
Smoked loin of pork 600 - 1000 g (soak for 2 hours)	2	160 - 180	60 - 70
Chicken 1000 g	2	180 - 200	50 - 60
Duck 1500 - 2000 g	2	180	70 - 90
Goose 3000 g	1	170	130 - 170
Potato gratin	2	160 - 170	50 - 60
Pasta bake	2	190	40 - 50
Lasagne	2	180	45 - 55
Misc. types of bread 500 - 1000 g	2	180 - 190	50 - 60
Rolls 40 - 60 g	2	180 - 210	30 - 40
Ready-to-bake rolls	2	200	10 - 20
Ready-to-bake baguettes 40 - 50 g	2	200	20 - 30

Type of Food	Quarter Steam + Heat [1]		
	Shelf position	Temperature (°C)	Time (min.)
Ready-to-bake baguettes 40 - 50 g, frozen	2	200	25 - 35

1) Amount of water to be added will depend on the length of the cooking time.

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
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

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
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

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
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.

Moist Fan Baking

Type of food	Shelf position	Temperature (°C)	Time (min.)
Pasta bake	2	170 - 190	45 - 60
Lasagne	2	170 - 190	45 - 60
Potato gratin	2	180 - 200	50 - 60
Sweet dishes	2	170 - 190	45 - 60
Ring cake or brioche	1	150 - 160	50 - 70
Plaited bread / bread crown	2	160 - 180	40 - 50
Cake with crumble topping (dry)	3	150 - 160	20 - 30
Buttered almond cake / sugar cakes [1]	3	180 - 200	20 - 30
Biscuits made with yeast dough	2	150 - 160	20 - 40

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

| Type of baking | True Fan Cooking | | Temperature (°C) | Time (min) |
| | Shelf position | | | |
	2 shelf positions	3 shelf positions		
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 | | Temperature (°C) | Time (min) |
| | Shelf position | | | |
	2 shelf positions	3 shelf positions		
Short pastry biscuits	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 mixture	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.

Slow Cook

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 65 °C. Slow Cook is not applicable to such recipes as pot roast or fatty roast pork. You can use the Core Temperature Sensor to guarantee that the meat has the correct core temperature (see table for the Core Temperature Sensor).
In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use the automatic slow cook function for poultry.

[i] When you use this function, always cook dishes without a cover.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Put the Core Temperature Sensor into the meat.
4. Select the Slow cook function and set the correct end core temperature.

Food to be cooked	Weight (g)	Shelf position	Temperature °C	Time in min.
Roast beef	1000 - 1500	1	120	120 - 150

Food to be cooked	Weight (g)	Shelf position	Temperature °C	Time in min.
Fillet of beef	1000 - 1500	3	120	90 - 150
Roast veal	1000 - 1500	1	120	120 - 150
Steaks	200 - 300	3	120	20 - 40

Pizza Setting

Type of baking	Shelf position	Temperature (°C)	Time (min)
Pizza (thin crust)	2	200 - 230 [1,2]	15 - 20
Pizza (with a lot of topping)	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
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	2	230 [1]	10 - 20
Puff pastry flan	2	160 - 180 [1]	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	230 [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

Type of meat	Quantity	Oven func-tion	Shelf posi-tion	Tempera-ture °C	Time (min.)
Roast beef or fil-let: rare	per cm of thickness	Turbo Grilling	1	190 - 200 [1]	5 - 6
Roast beef or fil-let: medium	per cm of thickness	Turbo Grilling	1	180 - 190 [1]	6 - 8
Roast beef or fil-let: well done	per cm of thickness	Turbo Grilling	1	170 - 180 [1]	8 - 10

1) Preheat the oven.

Pork

Type of meat	Quantity	Oven func-tion	Shelf posi-tion	Tempera-ture °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 func-tion	Shelf posi-tion	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 func-tion	Shelf posi-tion	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 func-tion	Shelf posi-tion	Temperature °C	Time (min.)
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	1	230 [1]	30 - 40
Saddle of ven-ison	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 func-tion	Shelf posi-tion	Temperature °C	Time (min.)
Poultry por-tions	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Half chicken	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, poulard	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 upturned 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	-

Dish	Defrosting time (min.)	Further defrosting time (min.)	Comment
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

Core temperature sensor table

Beef

Food	Food Core Temperature °C
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food Core Temperature °C
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food Core Temperature °C
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food Core Temperature °C
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food Core Temperature °C
Saddle of hare	70 - 75
Leg of hare	70 - 75

Food	Food Core Temperature °C
Whole hare	70 - 75
Saddle of venison .	70 - 75
Leg of venison	70 - 75

Fish

Food	Food Core Temperature °C
Salmon	65 - 70
Trouts	65 - 70

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.

Steam cleaning

1. Remove the worst of the dirt manually.
2. Put approximately 250 ml of water and 3 tablespoons of vinegar directly into the steam generator.
3. Touch ☐ again and again until the display shows ▦ .
4. The display shows the duration (15 minutes) and the default temperature. Touch **OK** to start the cleaning.
5. An acoustic signal sounds when the steam cleaning is completed. Touch a sensor field to stop the signal.

6. Clean the appliance with soft cloth. Remove the water from the steam generator with the sponge and rub it dry. **Keep the door open for approximately 1 hour to let the appliance dry fully.**

ⓘ You can use the End function to delay the start of the cleaning. Refer to "Setting the END".

Shelf supports

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

Removing the shelf supports
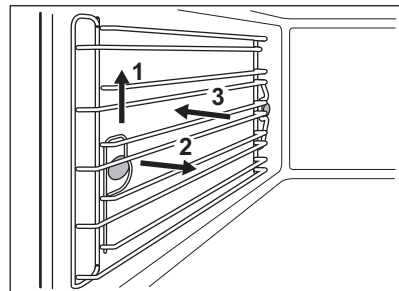
1. Carefully pull the supports up and out of the front catch.
2. Lightly move the supports on the front catch inwards.
3. Pull the supports out of the rear catch.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

Steam generation system

⚠️ **Caution!** Dry the steam generator **after each use**. Remove the water with the sponge.

ℹ️ Remove the limescale with water and vinegar.

⚠️ **Caution!** Chemical de-scaling agents can cause damage to the enamel. Follow the instructions of the manufacturer.

Cleaning the water drawer and the steam generator:
1. Put the water and vinegar mixture (approximately 250 ml) **through the water drawer** into the steam generator. Wait for approximately 10 minutes.
2. Remove the water and vinegar with the sponge.
3. Put clean water (100 - 200 ml) into the water drawer to flush the steam generation system.
4. Remove the water from the steam generator with the sponge and rub it dry.
5. Keep the door open to let the appliance dry fully.

Lamp

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

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.

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. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

Replacing the lamp on the left side of the cavity:
1. Remove the left shelf support.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.
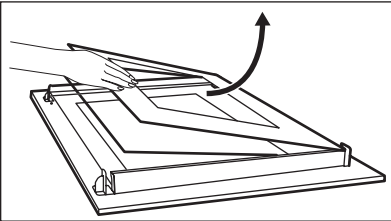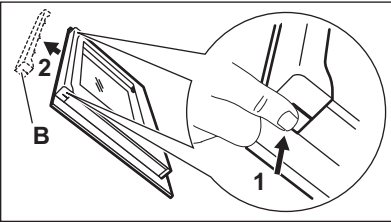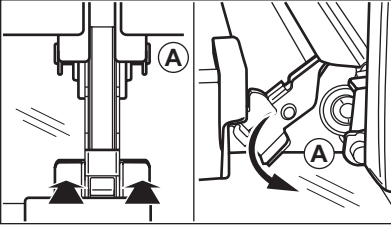
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.

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".

Problem	Possible cause	Remedy
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.	• 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.

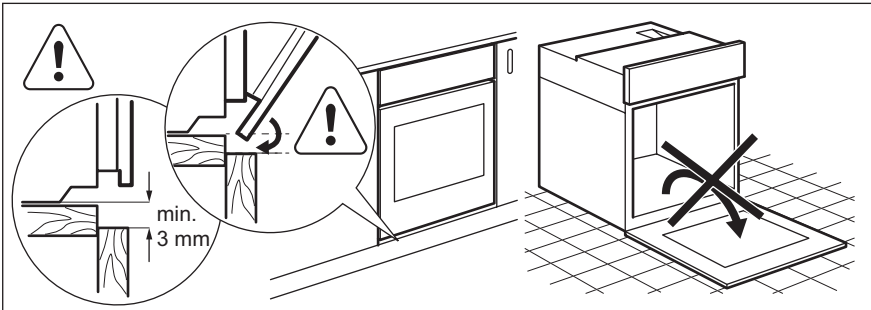The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

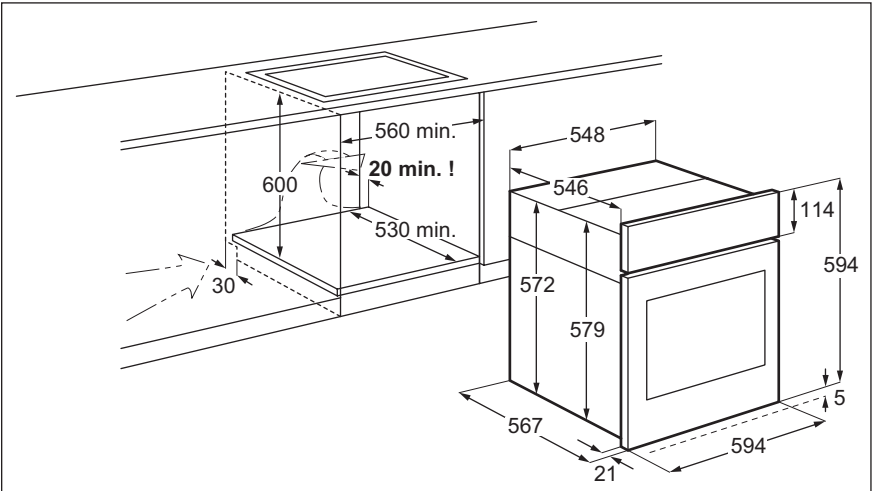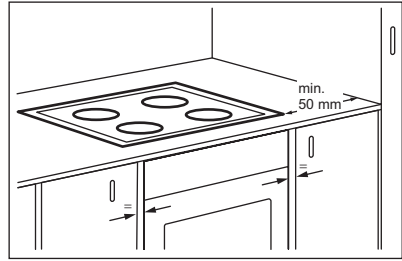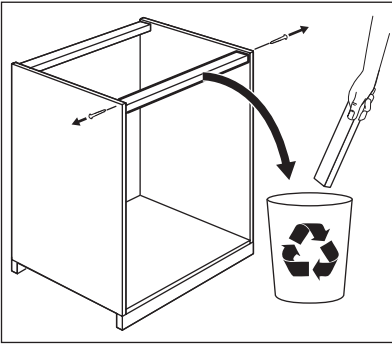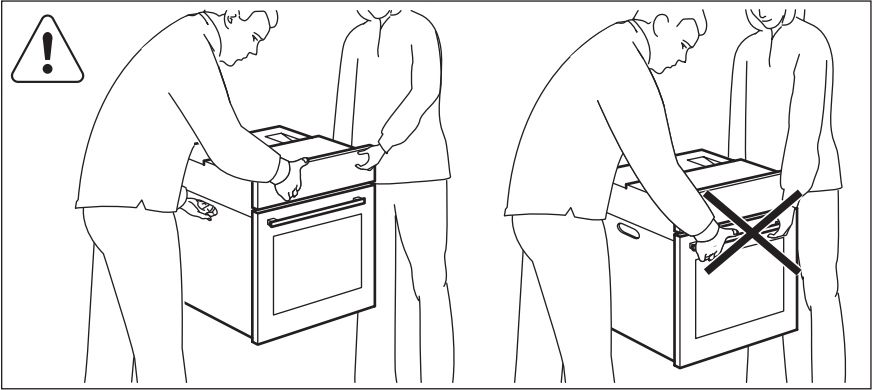We recommend that you write the data here:

Model (MOD.) ....

Product number (PNC) ....

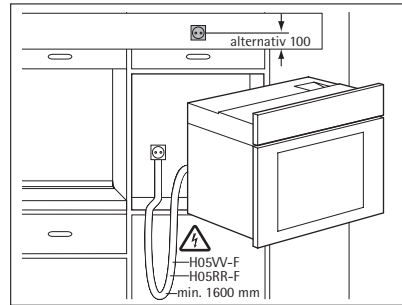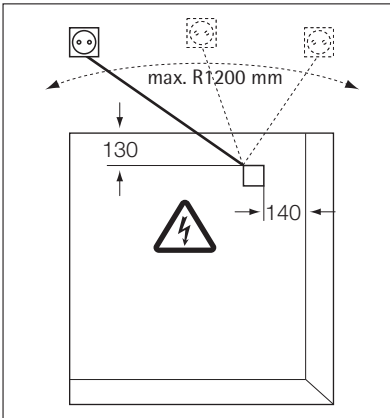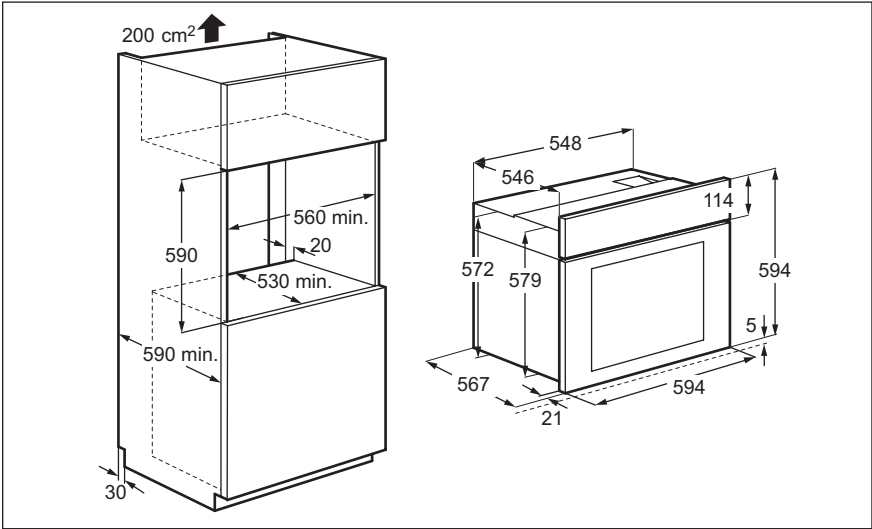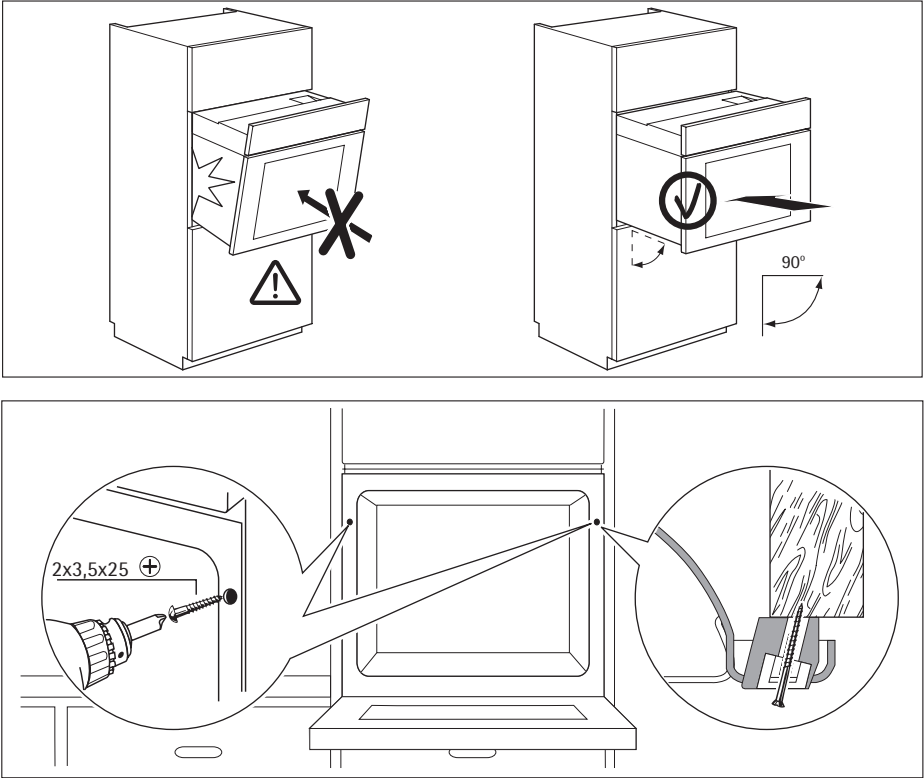Serial number (S.N.) ....

INSTALLATION

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

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

min. 50 mm

560 min.

20 min. !

600

530 min.

30

548

546

114

594

572

579

5

567

21

594

200 cm²

548
546
114
560 min.
590
20
530 min.
572
579
594
590 min.
5
567
594
30
21

max. R1200 mm
130
140

alternativ 100

H05VV-F
H05RR-F
min. 1600 mm

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.

CE