



Double oven HBM43S550A



BOSCH

[en] Instruction manual

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Additional information on products, accessories, replacement parts and services can be found at www.bosch-home.com and in the online shop www.bosch-eshop.com

Safety precautions

Read these instructions for use carefully. Please keep the instructions for use and installation instructions in a safe place. If the appliance changes owners, the instructions should always be included.

Before installation

Damage during transport

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

Electrical connection

Only a licensed expert may connect the appliance. You will lose your warranty entitlement in the event of any damage caused by incorrect connection.

Safety notes

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

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

Risk of burning!

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

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

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

Risk of fire!

Never store combustible items in the cooking compartment. Never open the appliance door if smoke can be seen in the appliance. Switch off the appliance. Pull out the mains plug or disconnect the fuse in the fuse box.

Risk of short circuit!

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

Risk of scalding!

Never pour water into the cooking compartment when it is hot. This will create hot steam.

Risk of burning!

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and take care when opening the appliance door.

Risk of burning!

Never remove hot accessories or ovenware from the cooking compartment without oven gloves.

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is defective, pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Call the after-sales service.

Causes of damage

Caution!

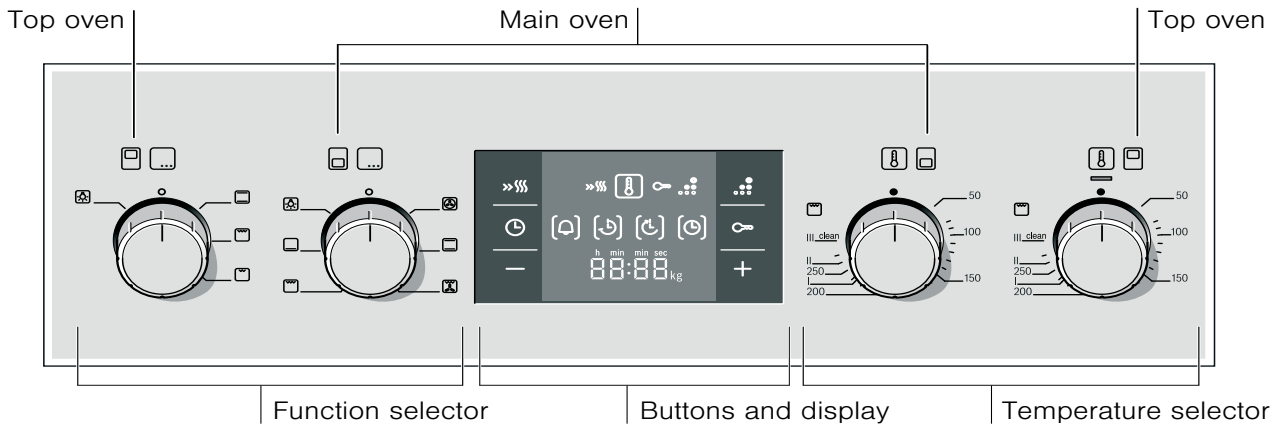
- Do not place accessories on the cooking compartment floor. Do not line the cooking compartment floor with foil of any kind or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Never pour water into the cooking compartment when it is hot. This will create steam. The temperature change can damage the enamel.
- Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.
- When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Only leave the cooking compartment to cool with the door closed. Even if the appliance door is only slightly open, the fronts of adjacent units may be damaged over time.
- If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.
- Do not stand or sit on the open oven door. Do not place cookware or accessories on the oven door.
- Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance, and could break.

Your new oven

Here you will learn about your new oven. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Details may vary, depending on the appliance model.



Control knobs

The control knobs can be popped out. Simply press the control knob when it is in the off position to pop it in or out.

Buttons

The sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.

Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.







| Button | Use |
|------------------------|--|
| »»»» Rapid heating | Heats up the oven particularly quickly. |
| .: Cleaning system | Cleaning system for the self-cleaning surfaces in the cooking compartment. |
| ⌚ Time-setting options | Selects the timer ⏰, cooking time ⏱, end time ⏲ and clock ⌚. |
| 🔒 Childproof lock | Locks and unlocks the control panel. |
| - Minus | Decreases the set values. |
| + Plus | Increases the set values. |

The time-setting option that is currently selected in the display is indicated by the brackets [] around the corresponding symbol. Exception: for the clock, the ⌚ symbol only lights up when you are making changes.

Function selector

Use the function selectors to set the type of heating.

Main oven

| Setting | Use |
|--|--|
| ○ Off position | The main oven is switched off. |
|  3D hot air* | For cakes and pastries on one or more levels. The fan distributes the heat from the heating ring in the back panel evenly around the cooking compartment. |
|  Top/bottom heating | For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from above and below. |
|  Hot air grilling | Joints of meat, poultry and whole fish. The grill heating element and the fan switch on and off alternately. The fan causes the hot air to swirl around the dish. |
|  Grill, large area | For grilling steaks, sausages, toast and pieces of fish. The whole area below the grill heating element becomes hot. |
|  Bottom heating | For preserving and final baking or crisp browning. Heat is emitted from below. |
|  Oven light | Switches on the oven light. |

* Type of heating used to determine the energy efficiency class according to EN50304.

☐ Top oven

| Setting | Use |
|-----------------------|---|
| ○ Off position | The top oven is switched off. |
| ☐ Top/bottom heating* | For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from above and below. |
| ☑ Grill, large area | For grilling steaks, sausages, toast and pieces of fish. The whole area below the grill heating element becomes hot. |
| ☑ Grill, small area | For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill heating element becomes hot. |
| ☒ Oven light | Switches on the oven light. |

* Type of heating used to determine the energy efficiency class according to EN50304.

When you make settings, the oven light in the cooking compartment switches on.

Temperature selector

Use the temperature selector to set the temperature, grill setting or cleaning level.

| Setting | Meaning |
|---------------------------|--|
| ● Off position | The oven does not heat up. |
| 50-270 Temperature range | The temperature in the cooking compartment in °C. |
| I, II, III Grill settings | The grill settings for the ☑ Grill, small area and ☑ Grill, large area. I = level 1, low II = level 2, medium III = level 3, high |
| clean Cleaning setting | The setting for the cleaning system. |

When the main oven is heating, the ☒ symbol lights up in the display. When the top oven is heating, the indicator lamp for the temperature lights up. They go out during heating pauses.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. The ☒ setting on the function selector can be used to switch on the light without heating the oven.

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

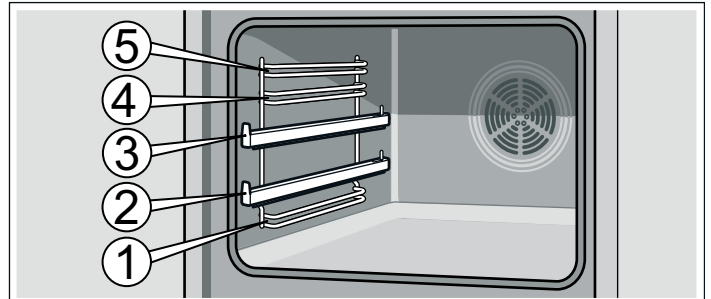
Shelf positions

You can pull out the accessories two thirds of the way without them tipping. This allows meals to be removed easily.

The accessories may become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

Main oven ☐

The accessories can be inserted into the oven at 5 different levels.



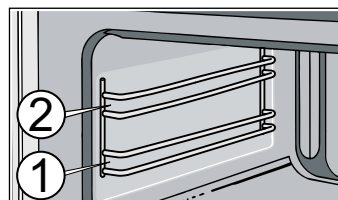
You can pull out the accessories approximately halfway without them tipping. This allows meals to be removed easily. With the pull-out rails at levels 2 and 3, you can pull the accessories out further.

Depending on the appliance equipment, the pull-out rails latch into place when they are pulled out the whole way. This makes it easier for you to place the accessories on top. To unlock, push the pull-out rails back into the cooking compartment with a certain amount of force.

The accessories may become deformed when they become hot. Once they have cooled down again, they regain their original shape. This does not affect their function.

Top oven ☐

The accessories can be inserted into the oven at 2 different levels.




Accessories

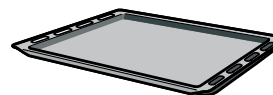
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.



Wire rack

For ovenware, cake tins, joints, grilled items and frozen meals.

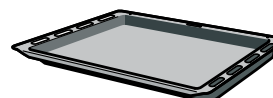
Insert the wire rack with the curvature pointing downward .



Enamel baking tray

For cakes and biscuits.

Push the baking tray into the oven with the sloping edge facing towards the oven door.



Universal pan

For moist cakes, pastries, frozen meals and large joints. It can also be used to catch dripping fat when grilling directly on the wire rack.

Slide the universal pan into the oven with the sloping edge facing the oven door.



Grill tray

Use for grilling in place of the wire rack or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan.

Grilling on the grill tray: only use at shelf height 1, 2 or 3.

Using the grill tray as a splash guard: Insert the universal pan with the grill tray under the wire rack.

Special accessories

You can purchase special accessories from the after-sales service or specialist retailers. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact identification number (E no.) for your appliance.

| Special accessorie | HEZ number | Use |
|---|------------|--|
| Enamel baking tray | HEZ331000 | For cakes and biscuits. Push the baking tray into the oven with the sloping edge facing towards the oven door. |
| Universal pan | HEZ332000 | For moist cakes, pastries, frozen meals and large joints. It can also be used to catch dripping fat when grilling directly on the wire rack. Slide the universal pan into the oven with the sloping edge facing the oven door. |
| Insert grid | HEZ324000 | For roasting. Always place the grid in the universal pan. This ensures that dripping fat and meat juices are collected. |
| Grill tray | HEZ325000 | Use for grilling in place of the wire rack or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan. Grilling on the grill tray: only use at shelf height 1, 2 and 3. Using the grill tray as a splash guard: Insert the universal pan with the grill tray under the wire rack. |
| Glass pan | HEZ336000 | A deep baking tray made of glass. Can also be used as a serving dish. |
| Pizza tray | HEZ317000 | Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the wire rack and proceed according to the details in the tables. |
| Bakestone | HEZ327000 | The bakestone is perfect for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature. |
| Enamel baking tray with non-stick coating | HEZ331010 | Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door. |
| Universal pan with non-stick coating | HEZ332010 | Moist cakes, pastries, frozen meals and large roasts can be removed more easily from the universal pan. Slide the universal pan into the oven with the sloping edge facing the oven door. |
| Profi extra-deep pan with insert grid | HEZ333000 | Ideally suited for preparing large amounts. |
| Lid for the Profi extra-deep pan | HEZ333001 | The lid converts the Profi extra-deep pan into the Profi roasting dish. |
| Glass roasting dish | HEZ915001 | The glass roasting dish is suitable for pot roasts and casseroles that are cooked in the oven. It is ideally suited to automatic programmes or automatic roasting. |
| Metal roasting dish | HEZ6000 | The roasting dish is intended for use on the extended cooking zone of the glass ceramic hob. It is suitable for the sensor cooking system as well as for automatic programmes or automatic roasting. The roasting dish is enamel on the outside with a non-stick coating on the inside. |
| Telescopic shelf x3 | HEZ338353 | The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping. |
| Universal roasting dish | HEZ390800 | For particularly large or numerous portions. The roasting dish has a granite exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish. |

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales

service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

| | | |
|--|--------------------|--|
| Cleaning cloths for stainless-steel surfaces | Product no. 311134 | Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces. |
| Oven and grill cleaning gel | Product no. 463582 | For cleaning the cooking compartment. The gel is odourless. |
| Microfibre cloth with honeycomb structure | Product no. 460770 | Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go. |
| Door lock | Product no. 612594 | To prevent children from opening the oven door. The locks on different types of appliance door are screwed in differently. See the information sheet supplied with the door lock. |

Before using for the first time

Here, you will find out what you have to do before preparing food with your oven for the first time. Read the Safety information section beforehand.

Setting the clock

Once you have connected the appliance, the ⌚ symbol and four zeros light up in the display. Set the clock.

1. Press the ⌚ button.
The time 12:00 is shown in the display.
2. Use the + or - button to set the clock.
After a few seconds, the time which has been set is adopted.

Heating up the oven

To get rid of the new cooker smell, heat up the oven when it is empty and closed. An hour of □ Top/bottom heating at 240 °C is ideal. Make sure that there are no packaging remains in the cooking compartments.

1. Use the function selectors to set □ Top/bottom heating.
2. Set 240 °C on the temperature selectors.
Turn the oven off after one hour. To do this, turn all function selectors to the off position.

Cleaning accessories

Before using the accessories for the first time, clean them thoroughly using hot, soapy water and a soft cloth.

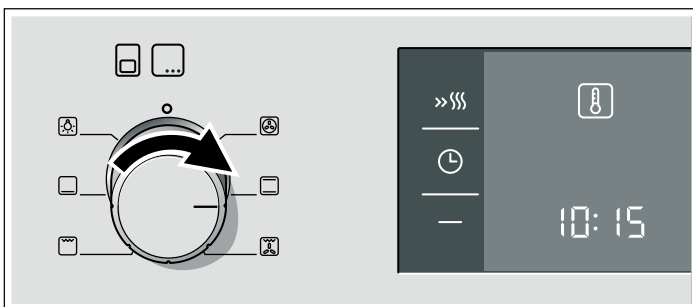
Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time-setting options*.

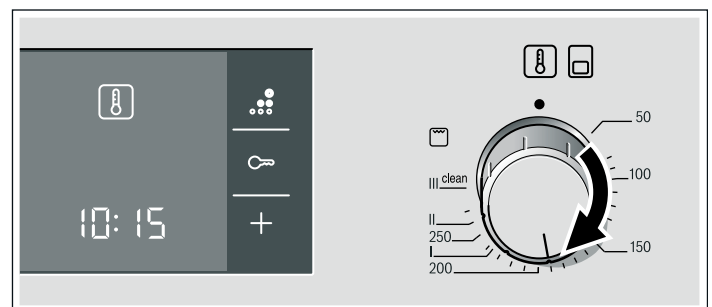
Switching on the oven

Example shown below: Setting the top/bottom heating to 190° C in the □ main oven.

1. Use the function selector to set the type of heating.



2. Set the temperature or grill setting using the temperature selector.



The oven begins to heat up.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time with their respective selector.

Switching off the oven

Turn the function and temperature selector to the off position.

Rapid heating

You can switch on »»» rapid heating for the [] main oven. The main oven will then reach the set temperature particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following heating types are suitable:

- 3D hot air []
- [] Top/bottom heating

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Set the heating type and temperature for the main oven.
2. Press the »»» button.
The »»» symbol lights up in the display. The main oven begins to heat up.

The rapid heating process is complete.

A signal sounds. The »»» symbol in the display goes out. Place your dish in the main oven.

Cancelling rapid heating

Press the »»» button. The »»» symbol in the display goes out.

Setting the time-setting options

The [] main oven has various time-setting options. You can use the [] button to access the menu and switch between the individual options. All the time symbols are lit during the time when you can make settings. The [] brackets show you which time-setting function you have currently selected. A time-setting option which has already been set can be changed directly using the + or - button, when its time symbol is in brackets.

Timer

You can use the timer as a kitchen timer. It runs independently of the oven. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press the [] button once.
The time symbols light up in the display and the brackets are around [].
2. Use the + or - button to set the timer duration.
Default value for +button = 10 minutes
Default value for -button = 5 minutes

After a few seconds, the time setting is adopted. The timer starts. The [] symbol lights up in the display and the timer duration counts down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 00:00 is shown in the display. Use the [] button to switch off the timer.

Changing the timer duration

Use the + or - button to change the timer duration. After a few seconds, the change is adopted.

Cancelling the timer duration

Use the - button to reset the timer duration to 00:00. The change will be adopted after a few seconds. The timer is switched off.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets.

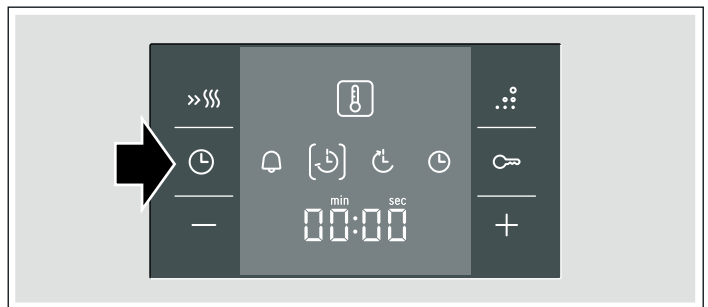
To call up the [] timer, [] cooking time, [] end time or [] clock, press the [] button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

Cooking time

You can set a cooking time for your dish in the [] main oven. When the cooking time has elapsed, the main oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the main oven. The cooking time cannot be accidentally exceeded.

Example shown below: Cooking time of 45 minutes.

1. Use the function selector to adjust the type of heating for the main oven.
2. Use the temperature selector to set the temperature or grill setting for the main oven.
3. Press the [] button twice. The display shows 00:00. The time symbols light up, the brackets are around [].



4. Use the + or - button to set the cooking time.
 - Default value for the + button = 30 minutes
 - Default value for the - button = 10 minutes



The main oven will start up after a few seconds. The cooking time counts down in the display and the [] symbol lights up. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The main oven stops heating. 00:00 is shown in the display. Press the [] button. The + or - buttons can be used to set a new cooking time. Or press the [] button twice and turn the function and temperature selector to the off position. The main oven is switched off.

Changing the cooking time

Use the **+** or **-** button to change the cooking time. After a few seconds, the change is adopted. If the timer has been set, press the **⏸** button beforehand.

Cancelling the cooking time

Use the **-** button to reset the cooking time to 00:00. After a few seconds, the change is adopted. The cooking time is cancelled. If the timer has been set, press the **⏸** button beforehand.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets.

To call up the **⏸** timer, **⏪** cooking time, **⏩** end time or **⌚** clock, press the **⏸** button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

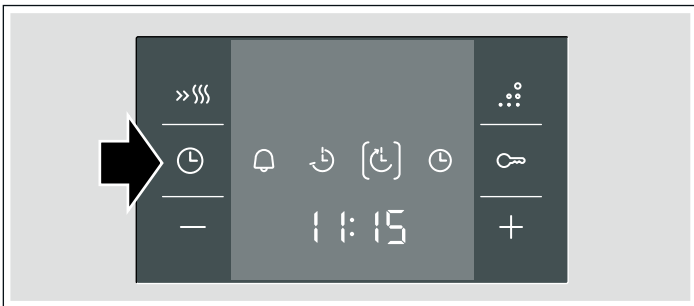
End time

You can delay the time at which you wish your dish to be ready. The **⏸** main oven starts automatically and finishes at the desired time. You can, for example, put your dish in the compartment in the morning and set the cooking time so that it is ready at lunch time.

Ensure that food is not left in the cooking compartment for too long as it may spoil.

Example shown below: It is 10:30, the cooking time is 45 minutes and the main oven is required to finish cooking at 12:30.

1. Set the function selector for the main oven.
2. Set the temperature selector for the main oven.
3. Press the **⏸** button twice.
4. Use the **+** or **-** button to set the cooking time.
5. Press the **⏸** button. The brackets are around **⏩**. The time when the dish will be ready is displayed.



6. Use the button **+** or **-** to delay the end time.



After a few seconds, the oven adopts the settings and switches to standby position. The display shows the time at which the dish will be ready and the **⏩** symbol is in brackets. The symbols **⏸** and **⌚** go out. When the oven starts, the cooking time counts down in the display and the **⏪** symbol is shown in brackets. The **⏩** symbol goes out.

The cooking time has elapsed

A signal sounds. The main oven stops heating. 00:00 is shown in the display. Press the **⏸** button. The **+** or **-** buttons can be used to set a new cooking time. Or press the **⏸** button twice and turn the function and temperature selector to the off position. The main oven is switched off.

Changing the end time

Use the **+** or **-** button to change the end time. After a few seconds, the change is adopted. If the timer has been set, first press the **⏸** button twice. Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct.

Cancelling the end time

Use the **-** button to set the end time back to the current time. After a few seconds, the change is adopted. The main oven starts. If the timer has been set, first press the **⏸** button twice.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The symbol for the time-setting option that is visible in the display is shown in brackets.

To call up the **⏸** timer, **⏪** cooking time, **⏩** end time or **⌚** clock, press the **⏸** button repeatedly until the brackets are around the relevant symbol. The display shows the value for a few seconds.

Clock

After the appliance is connected or following a power cut, the **⌚** symbol and four zeros light up in the display. Set the clock.

1. Press the **⌚** button.
The time 12:00 is shown in the display.
2. Use the **+** or **-** button to set the clock.
After a few seconds, the time that has been set is adopted.

Changing the clock


No other time-setting option should have been set.

1. Press the **⌚** button four times.
The time symbols light up in the display and the brackets are around **⌚**.
2. Use the **+** or **-** button to change the clock.
After a few seconds, the time that has been set is adopted.

Hiding the clock

You can hide the clock. For more information, please refer to the section *Changing the basic settings*.

Childproof lock


The  main oven has a childproof lock to prevent children from switching it on by accident or changing a setting.


The main oven does not respond to any settings. You can still set the clock and the timer when the childproof lock is activated.

If the heating type and temperature or grill setting are set for the main oven, the childproof lock interrupts the heater element.

Switching on the childproof lock


No cooking time or end time may be set.

Press and hold the  button for approximately 4 seconds.

The  symbol appears in the display. The childproof lock is activated.


Switching off the childproof lock

Press and hold the  button for approximately 4 seconds.

The  symbol in the display goes out. The childproof lock is deactivated.

Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

| Basic setting | Selection 1 | Selection 2 | Selection 3 |
|---|--------------------|--|--------------------|
| c1 Clock display | always* | only with the  button | - |
| c2 Signal duration upon completion of a cooking time or timer period | approx. 10 seconds | approx. 2 minutes* | approx. 5 minutes |
| c3 Waiting time until a setting is applied | approx. 2 seconds | approx. 5 seconds* | approx. 10 seconds |

* Factory setting


No other time-setting option should have been set.


1. Press and hold the  button for approx. 4 seconds.

The current basic setting for the clock display is shown in the display, e.g. c1 1 for selection 1.

2. Use the **+** or **-** button to change the basic setting.

3. Confirm by pressing the  button.

The next basic setting appears in the display. You can scroll through all levels with the  button and change the setting with the **+** or **-** button.

4. To finish, press and hold the  button for approx. 4 seconds.

All basic settings are applied.

You may change the basic settings at any time.

Cleaning system

The cleaning system regenerates the self-cleaning surfaces in the cooking compartment.

The back wall, ceiling and side walls of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. If these self-cleaning surfaces no longer clean themselves adequately, they can be regenerated with the cleaning system.

Before cleaning

Remove accessories and cookware from the cooking compartment.


Cleaning the cooking compartment floor

Before you set the cleaning system, clean the surfaces in the cooking compartment that are not self-cleaning. Otherwise, stains will develop that it is not possible to remove.

Use a dish cloth and hot soapy water or a vinegar solution. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.





Setting

Main oven


1. Set the function selector for the main oven to  3D hot air.
2. Set the temperature selector to **clean**.

3. Press the  button.


Cleaning takes approximately one hour.

The  symbol lights up in the display. The time at which the cleaning will end appears and the  symbol is in brackets. Cleaning will start after a few seconds. You will see the time counting down and the  symbol is in brackets. The  symbol goes out.

Cleaning is finished

A signal sounds. The oven stops heating. 00:00 is shown in the display. Press the  button twice and turn the function selector to the off position. The oven switches off.




Cancelling cleaning

Press the  button and turn the function selector to the off position. The oven switches off.

Setting a later end time

You can postpone the time at which cleaning ends for the main oven. This allows the cleaning programme to run at night, for instance, so that you can use your oven during the day.

Make the settings as described in steps 1 to 3. Before cleaning starts, use the **+** or **-** button to set a later end time.

The main oven switches to standby. The display shows the time at which the cleaning will finish and the  symbol is in brackets. When cleaning starts, you can see the time counting down in the display and the  symbol is in brackets. The  symbol goes out.

☐ Top oven

1. Set the function selector for the top oven to ☐ Top/bottom heating.
2. Set the temperature selector to **clean**.
3. After approximately one hour, turn the function selector to the off position. The oven is switched off.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

- Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect their function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- harsh or abrasive cleaning agents,
- cleaning agents with a high concentration of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Do not use a steam cleaner.

⚠ Electric shock!

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

| Area | cleaning agents |
|-----------------|---|
| Oven front | Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or glass scrapers. |
| Stainless steel | Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth. |
| Door panels | Glass cleaner: Clean with a soft cloth. Do not use a glass scraper. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may cause the glass to shatter. |

After cleaning

When the cooking compartment has cooled down completely, wipe the salt residues off the self-cleaning surfaces with a damp cloth.

| Area | cleaning agents |
|--------------------------------|---|
| Glass cover for the oven light | Hot soapy water: Clean with a dish cloth. |
| Seal Do not remove. | Hot soapy water: Clean with a dish cloth. Do not scour. |
| Rails | Hot soapy water: Soak and clean with a dish cloth or brush. |
| Telescopic shelves | Hot soapy water: Clean with a dish cloth or a brush. Do not soak or clean in the dishwasher. |
| Accessories | Hot soapy water: Soak and clean with a dish cloth or brush. |

Cleaning self-cleaning surfaces in the cooking compartment

The back wall, ceiling and side walls of both cooking compartments are coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation the better the result will be.

Never treat the self-cleaning surfaces with oven cleaner.

If the self-cleaning surfaces in the oven no longer clean themselves adequately, they can be regenerated with the cleaning system. For more information, please see the Cleaning system section.

Slight discolouration of the coating does not affect self-cleaning.

Caution!

Damage to surfaces on self-cleaning areas due to applying oven cleaner. Never clean the self-cleaning surfaces with oven cleaner.

If oven cleaner accidentally gets onto self-cleaning surfaces, remove it immediately with a sponge and plenty of water.

Caution!

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

Do not use cleaning agents containing abrasive substances or acids.

Do not use abrasive cleaning aids such as steel wool or scourers.

Cleaning the cooking compartment floor

Use a dish cloth and hot soapy water or a vinegar solution.

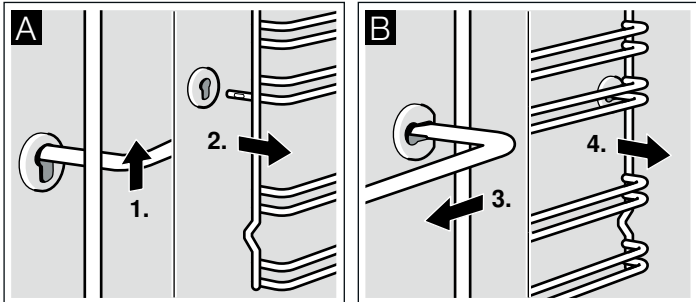
If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Detaching and refitting the rails

The rails can be removed for cleaning. The oven must have cooled down.

Detaching the rails

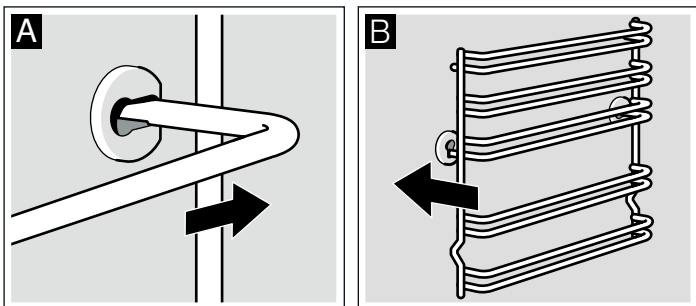
1. Lift up the front of the rail
2. and unhook it (figure A).
3. Then pull the whole rail forward
4. and remove it (Fig. B).



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Refitting the rails

1. First insert the rail into the rear socket, press it to the back slightly (figure A),
2. and then hook it into the front socket (figure B).

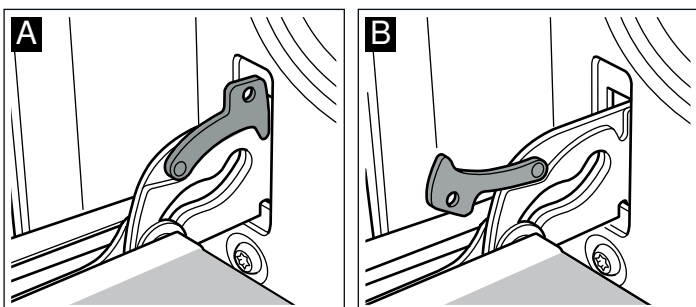


The rails fit both the left and right sides. Ensure that, as shown in figure B, levels 1 and 2 are below and levels 3, 4 and 5 are above.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

The oven door hinges each have a locking lever. When the locking levers are closed (figure A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.

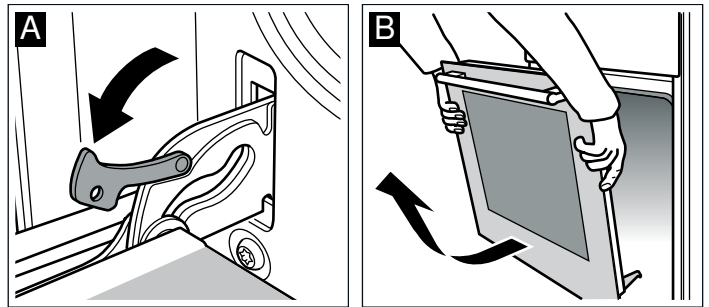


⚠ Risk of injury!

Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

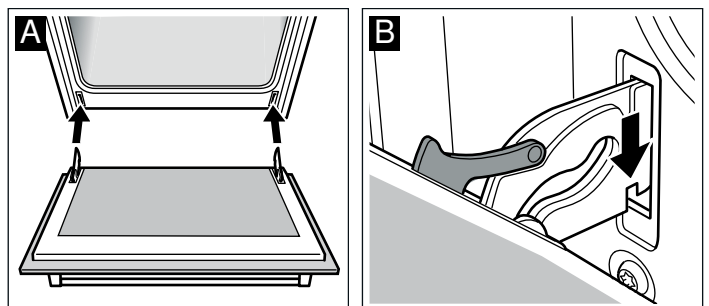
1. Open the oven door fully.
2. Fold up the two locking levers on the left and right (figure A).
3. Close the oven door as far as the limit stop. With both hands, grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B).



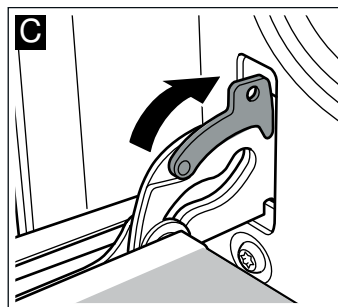
Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (figure A).
2. The notch on the hinge must engage on both sides (figure B).



3. Fold back both locking levers (figure C). Close the oven door.



⚠ Risk of injury!

If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge. Call the after-sales service.

Cleaning the door panels

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

⚠ Risk of injury!

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

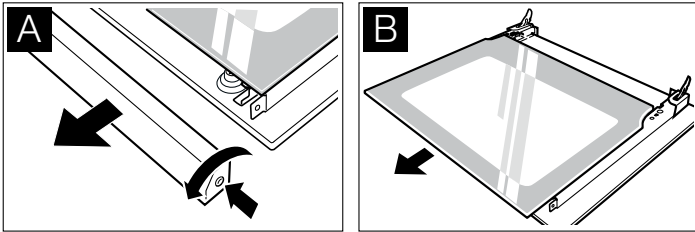
⚠ Risk of injury!

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

Remove the door panels from the main oven and from the top oven

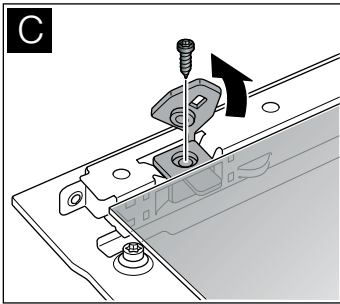
Note: Before removing, make a note of which way round the door panel is fitted, so that it is not refitted the wrong way round.

1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and fitting the oven door).
2. Unscrew the cover at the top left and right of the appliance door and detach it (Fig. A).
3. Lift the door panel and remove it (Fig. B).



Clean the intermediate panel on the main oven

1. Unscrew the retainers on the left and right (Fig. C).
2. Unfold the retainers on the left and right.



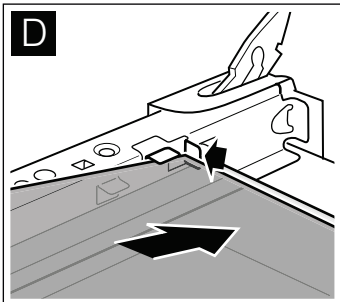
3. Gently lift the intermediate panel and pull it out forwards.
4. Clean the door panel and intermediate panel with glass cleaner and a soft cloth.

Caution!

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

Refitting the intermediate panel:

1. Slide in the intermediate panel as far as it will go (Fig. D).



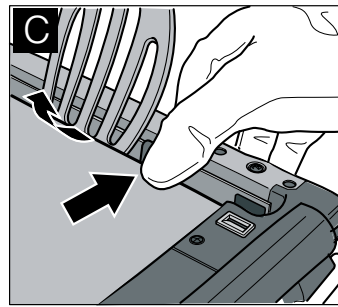
2. Close the retainers on the left and right and screw them tight.

Refitting the door panel:

1. Slide in the door panel all the way.
2. Put the cover back in place and screw it in.
3. Refit the appliance door.

Clean the intermediate panel on the top oven

1. Press the retainer on the intermediate panel on one side and unlatch it, using a spatula for instance (Fig. C).
2. Unlatch the other side in the same way and remove the intermediate panel.



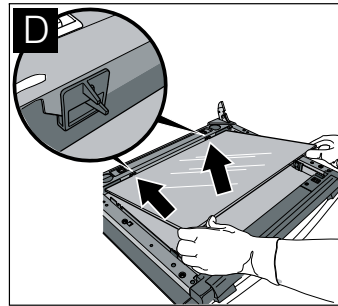
3. Clean the door panel and intermediate panel with glass cleaner and a soft cloth.

Caution!

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

Refitting the intermediate panel:

1. Place the intermediate panel in the supports on the left and right (Fig. D).
2. Push the intermediate panel downwards in the retainers.



Refitting the door panel:

1. Slide in the door panel all the way.
2. Put the cover back in place and screw it in.
3. Refit the appliance door.

Troubleshooting

Malfunctions often have simple explanations. Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself.

Malfunction table

If a dish doesn't turn out as well as you had hoped, refer to the section *Tested for you in our cooking studio*, where you will find plenty of cooking tips and tricks.

| Problem | Possible cause | Remedy/information |
|--------------------------------------|-----------------------------------|--|
| The oven does not work. | The circuit breaker is defective. | Look in the fuse box and check that the circuit breaker is in working order. |
| | Power cut | Check whether the kitchen light or other kitchen appliances are working. |
| ⊕ and zeros light up in the display. | Power cut | Reset the clock. |
| The oven does not heat up. | There is dust on the contacts. | Turn the control knobs back and forth several times. |

Error messages

If an error message with **E** appears, press the ⊕ button. The message disappears. A time function that has been set is cleared. If the error message does not disappear, please contact the after-sales service.

You can take remedial action yourself if the following error message is displayed.

| Error message | Possible cause | Remedy/information |
|---------------|---|---|
| E011 | A button was depressed for too long or is covered up. | Press all buttons individually. Check whether any buttons are jammed, covered up or soiled. |

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.


After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

| | |
|--------------|---------------|
| E no. | FD no. |
| | |

After-sales service 

Replacing the oven light bulb

Replace faulty oven light bulbs.

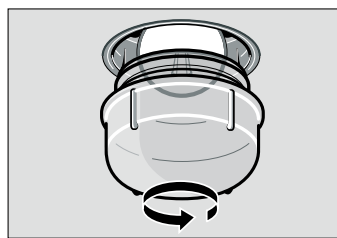
Spare bulbs can be obtained from the after-sales service or specialist retailers. Only use these oven light bulbs.

- For the main oven: E14, 220 - 240 V, 40 W, heat-resistant to 300 °C.
- For the top oven: E14, 220 - 240 V, 25 W, heat-resistant to 300 °C.

Risk of electric shock !

Disconnect the appliance from the power supply. Switch off the circuit breaker or remove the fuse from the household fuse box.

1. Place a tea towel in the cold cooking compartment to prevent damage.
2. Turn the glass cover anticlockwise and remove it.



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

Note: Use rubber gloves if the glass cover cannot be unscrewed: Or order a special removal tool from the after-sales service:

- For the main oven: Order no. 613634
- For the top oven: Order no. 621743

Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

- GB** 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
- IE** 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Energy and environment tips

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

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

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

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Tested for you in our cooking studio


Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are best suited for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.


Notes

- The values in the table always apply to dishes placed into the cooking compartment when it is cold and empty.
Only preheat the appliance if the table specifies that you should do so. Do not line the accessories with greaseproof paper until after they have been preheated.
- The times specified in the tables are guidelines only. They will depend on the quality and composition of the food.
- Use the accessories supplied. Additional accessories may be obtained as special accessories from specialist retailers or from the after-sales service.
Before using the oven, remove any unnecessary accessories and ovenware from the cooking compartment.
- Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries


Baking on one level

When baking cakes, the best results can be achieved using  Top/bottom heating.

When baking with  3D hot air, use the following shelf heights for the accessory:

- Cakes in tins: level 2
- Cakes on trays: level 3

Baking on two or more levels

Use  3D hot air.

Shelf heights for baking on 2 levels:

- Universal pan: level 3
- Baking tray: level 1

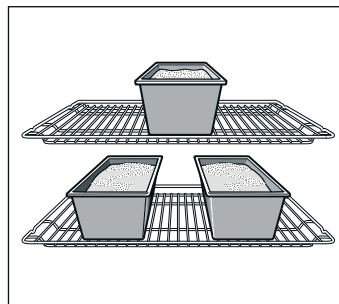
Shelf heights for baking on 3 levels:

- Baking tray: level 5
- Universal pan: level 3
- Baking tray: level 1

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for your dishes.

If you are baking with 3 cake/loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins

It is best to use dark-coloured metal baking tins.

Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.

If you wish to use silicone baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.














Tables

The tables show the ideal type of heating for the various cakes and pastries. The temperature and baking time depend on the amount and composition of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary.





















If you preheat the oven, the baking time is shortened by 5 to 10 minutes.




















Additional information can be found in the *Baking tips* section following the tables.

 **Main oven**

| Cakes in tins | Tin | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|--|---------------------|--------------|---|--------------------------|--------------------------------|
| Sponge cake, simple | Ring tin/round tin | 2 |  | 160-180 | 50-60 |
| | 3 loaf tins | 3+1 |  | 140-160 | 60-80 |
| Sponge cake, delicate | Ring tin/round tin | 2 |  | 150-170 | 65-75 |
| Flan base, sponge | Flan tin | 3 |  | 160-180 | 20-30 |
| Delicate fruit flan, sponge | Springform/ring tin | 2 |  | 160-180 | 50-60 |
| Sponge base, 2 eggs (preheat) | Flan tin | 2 |  | 160-180 | 20-30 |
| Sponge flan, 6 eggs (preheat) | Springform cake tin | 2 |  | 160-180 | 40-50 |
| Shortcrust pastry base with crust | Springform cake tin | 1 |  | 170-190 | 25-35 |
| Fruit tart/cheesecake, pastry base* | Springform cake tin | 1 |  | 170-190 | 70-90 |
| Swiss flan | Pizza tray | 1 |  | 220-240 | 35-45 |
| Ring cake | Ring cake tin | 2 |  | 150-170 | 60-70 |
| Pizza, thin base with light topping (pre-heat) | Pizza tray | 1 |  | 250-270 | 10-15 |
| Savoury cakes* | Springform cake tin | 1 |  | 180-200 | 45-55 |

* Turn off the oven and allow cakes to cool for an additional 20 minutes with the oven door closed.




| Cakes on trays | Accessories | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|--|-----------------------------|--------------|---|--------------------------|--------------------------------|
| Sponge with dry topping | Baking tray | 2 |  | 170-190 | 20-30 |
| | Universal pan + baking tray | 3+1 |  | 150-170 | 35-45 |
| Sponge with moist topping (fruit) | Universal pan | 2 |  | 180-200 | 25-35 |
| | Universal pan + baking tray | 3+1 |  | 140-160 | 40-50 |
| Yeast dough with dry topping | Baking tray | 3 |  | 170-190 | 25-35 |
| | Universal pan + baking tray | 3+1 |  | 150-170 | 35-45 |
| Yeast dough with moist topping (fruit) | Universal pan | 3 |  | 160-180 | 40-50 |
| | Universal pan + baking tray | 3+1 |  | 150-170 | 50-60 |
| Shortcrust pastry with dry topping | Baking tray | 2 |  | 170-190 | 20-30 |
| Shortcrust pastry with moist topping (fruit) | Universal pan | 2 |  | 170-190 | 60-70 |
| Swiss flan | Universal pan | 1 |  | 210-230 | 40-50 |
| Swiss roll (preheat) | Baking tray | 2 |  | 170-190 | 15-20 |
| Plaited loaf with 500 g flour | Baking tray | 2 |  | 170-190 | 25-35 |
| Stollen with 500 g flour | Baking tray | 3 |  | 160-180 | 60-70 |
| Stollen with 1 kg flour | Baking tray | 3 |  | 140-160 | 90-100 |
| Strudel, sweet | Universal pan | 2 |  | 190-210 | 55-65 |
| Pizza | Baking tray | 2 |  | 210-230 | 25-35 |
| | Universal pan + baking tray | 3+1 |  | 180-200 | 40-50 |
| Tarte flambée (preheat) | Universal pan | 2 |  | 250-270 | 10-15 |
| Börek | Universal pan | 2 |  | 180-200 | 40-50 |

| Small baked items | Accessories | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|---------------------------|--------------------------------|-------|--|-------------------|-------------------------|
| Biscuits | Baking tray | 3 |  | 140-160 | 15-25 |
| | Universal pan + baking tray | 3+1 |  | 130-150 | 25-35 |
| | 2 baking trays + universal pan | 5+3+1 |  | 130-150 | 30-40 |
| Viennese whirls (preheat) | Baking tray | 3 |  | 140-150 | 30-40 |
| | Baking tray | 3 |  | 140-150 | 30-40 |
| | Universal pan + baking tray | 3+1 |  | 140-150 | 30-45 |
| | 2 baking trays + universal pan | 5+3+1 |  | 130-140 | 40-55 |
| Macaroons | Baking tray | 2 |  | 100-120 | 30-40 |
| | Universal pan + baking tray | 3+1 |  | 100-120 | 35-45 |
| | 2 baking trays + universal pan | 5+3+1 |  | 100-120 | 40-50 |
| Meringue | Baking tray | 3 |  | 80-100 | 100-150 |
| Muffins | Wire rack with muffin tray | 2 |  | 170-190 | 20-25 |
| | 2 wire racks with muffin trays | 3+1 |  | 160-180 | 25-35 |
| Choux pastry | Baking tray | 2 |  | 210-230 | 30-40 |
| Puff pastry | Baking tray | 3 |  | 180-200 | 20-30 |
| | Universal pan + baking tray | 3+1 |  | 180-200 | 25-35 |
| | 2 baking trays + universal pan | 5+3+1 |  | 170-190 | 35-45 |
| Leavened cake | Baking tray | 2 |  | 180-200 | 20-30 |
| | Universal pan + baking tray | 3+1 |  | 160-180 | 25-35 |








Bread and rolls

When baking bread, preheat the oven, unless instructions state otherwise.

Never pour water into the hot oven.



| Bread and rolls | Accessories | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|-----------------------------------|-----------------------------|-------|---|-------------------|-------------------------|
| Yeast bread with 1.2 kg flour | Universal pan | 2 |  | 270 | 5 |
| | | | | 200 | 30-40 |
| Sourdough bread with 1.2 kg flour | Universal pan | 2 |  | 270 | 8 |
| | | | | 200 | 35-45 |
| Flatbread | Universal pan | 2 |  | 270 | 10-15 |
| Bread rolls (do not preheat) | Baking tray | 3 |  | 200-220 | 20-30 |
| Rolls made with sweet yeast dough | Baking tray | 3 |  | 180-200 | 15-20 |
| | Universal pan + baking tray | 3+1 |  | 160-180 | 20-30 |

Top oven

| Food | Dish | Shelf position | Type of heating | Temperature in °C | Time in minutes |
|-------------------|-------------------------------|----------------|---|-------------------|-----------------|
| Victoria sandwich | Wire rack + 1 tin, dia. 20 cm | 1 |  * | 160-170 | 25-30 |
| Scones | Wire rack + baking tray | 1 |  * | 200-210 | 10-12 |
| Small cakes | Wire rack + 12-cup tin | 1 |  * | 150-160 | 25-30 |
| Jam tarts | Wire rack + 12-cup tin | 1 |  * | 190-210 | 15-25 |
| Swiss roll | Wire rack + Swiss roll tin | 1 |  * | 180-190 | 10-15 |
| Biscuits | Wire rack + baking tray | 1 |  * | 170-180 | 10-15 |
| Meringues | Wire rack + baking tray | 1 |  * | 80 | 110-140 |

* Preheat.

Baking tips

| | |
|---|--|
| You wish to bake according to your own recipe. | Use similar items in the baking tables as a guide. |
| How to establish whether sponge cake is baked through. | Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest point. If the cocktail stick comes out clean, the cake is ready. |
| The cake collapses. | Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe. |
| The cake has risen in the middle but is lower around the edge. | Do not grease the sides of the springform cake tin. After baking, loosen the cake carefully with a knife. |
| The cake goes too dark on top. | Place it lower in the oven, select a lower temperature and bake the cake for a little longer. |
| The cake is too dry. | When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degrees higher and reduce the baking time. |
| The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water). | Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and baking times. |
| The cake is unevenly browned. | Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using  Top/bottom heating. Protruding greaseproof paper can affect the air circulation. For this reason, always cut greaseproof paper to fit the baking tray. |
| The bottom of a fruit cake is too light. | Place the cake one level lower the next time. |
| The fruit juice overflows. | Next time, use the deeper universal pan, if you have one. |
| Small baked items made out of yeast dough stick to one another when baking. | There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and turn brown on all sides. |
| You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray. | Always use  3D hot air to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time. |
| Condensation forms when you bake moist cakes. | Baking may result in the formation of water vapour, which escapes above the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a natural process. |

Meat, poultry, fish

Ovenware

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

Glass ovenware is the most suitable. Ensure that the lid of the roasting dish fits well and closes properly.

Add a little more liquid when using enamelled roasting dishes.

With roasting dishes made of stainless steel, browning is not so intense and the meat may be somewhat less well cooked. Increase the cooking times.

Information in the tables:

Ovenware without a lid = open

Ovenware with a lid = closed

Always place the ovenware in the centre of the wire rack.

Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet surface.

Roasting

Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid.

Add liquid generously for pot roasts. Cover the base of the ovenware with approx. 1 - 2 cm of liquid.

The amount of liquid depends on the type of meat and the material the ovenware is made of. If preparing meat in an enamelled roasting dish, it will need a little more liquid than if cooked in glass ovenware.

Roasting dishes made from stainless steel are not ideal. The meat cooks more slowly and browns less fully. Use a higher temperature and/or a longer cooking time.

Grilling

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Always grill with the oven door closed.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy.

Turn grilled items after the specified time.

Whole fish does not need to be turned. Place the whole fish in the oven in the swimming position with the dorsal fin pointing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

Do not add salt to steaks until they have been grilled.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack.

The universal pan should also be inserted underneath. To prevent a high degree of smoke from forming, do not insert the pan higher than level 3. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Meat

Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of the meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

Poultry















The weights indicated in the table refer to oven-ready poultry (without stuffing).

Place whole poultry on the lower wire rack breast-side down. Turn after $\frac{2}{3}$ of the specified time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time. Turn poultry portions after $\frac{2}{3}$ of the time.

For duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

| Poultry | Weight | Accessories and cookware | Level | Type of heating | Temperature in °C, grill setting | Cooking time in minutes |
|---------------------|------------|----------------------------|---------|---|----------------------------------|-------------------------|
| Chicken, whole | 1.2 kg | Wire rack + Universal pan | 2+ 1 |  | 230 - 250 | 60 - 70 |
| Poulard, whole | 1.6 kg | Wire rack + Universal pan | 2+ 1 |  | 200 - 220 | 80 - 90 |
| Chicken, halved | 500 g each | Universal pan + grill tray | 2 |  | 220 - 240 | 40 - 50 |
| Chicken portions | 150 g each | Universal pan + grill tray | 3 |  | 210 - 230 | 30 - 40 |
| Chicken portions | 300 g each | Universal pan + grill tray | 3 |  | 220 - 240 | 35 - 45 |
| Chicken breast | 200 g each | Wire rack + Universal pan | 2+ 1 |  | 3 | 30 - 40 |
| Duck, whole | 2.0 kg | Wire rack + Universal pan | 2+ 1 |  | 190 - 210 | 100 - 110 |
| Duck breast | 300 g each | Universal pan + grill tray | 3 |  | 240 - 260 | 30 - 40 |
| Goose, whole | 3.5 - 4 kg | Wire rack + Universal pan | 2+ 1 |  | 170 - 190 | 120 - 140 |
| Goose legs | 400 g each | Universal pan + grill tray | 3 |  | 220 - 240 | 50 - 60 |
| Small turkey, whole | 3.0 kg | Wire rack + Universal pan | 2+ 1 |  | 180 - 200 | 80 - 100 |
| Rolled turkey joint | 1.5 kg | Uncovered | 1 |  | 190 - 210 | 110 - 130 |
| Turkey breast | 1.0 kg | Covered | 2 |  | 180 - 200 | 80 - 90 |
| Turkey thigh | 1.0 kg | Universal pan + grill tray | 2 |  | 180 - 200 | 90 - 100 |

Fish







If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Turn the pieces of fish after $\frac{2}{3}$ of the grilling time.

Whole fish does not need to be turned. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

For fish fillet, add a few tablespoons of liquid to provide steam.

Main oven

| Fish | Weight | Accessories and cookware | Level | Type of heating | Temperature in °C, grill setting | Duration in minutes |
|------------------------|----------------------|----------------------------|----------|---|----------------------------------|---------------------|
| Fish, whole | 300 g each (approx.) | Universal pan + grill tray | 2 |  | 2 | 20-25 |
| | 1.0 kg | Wire rack + Universal pan | 2 + 1 |  | 210-230 | 45-55 |
| | 1.5 kg | Wire rack + Universal pan | 2 + 1 |  | 180-200 | 60-70 |
| | 2.0 kg | Covered | 2 |  | 180-200 | 70-80 |
| Fish steak, 3 cm thick | | Universal pan + grill tray | 3 |  | 2 | 20-25 |
| Fish fillet | | Covered | 2 |  | 210-230 | 20-30 |

☐ Top oven

Observe the notes in the table about preheating.

| Food | Dish | Shelf position | Type of heating | Grill setting | Time in minutes |
|---------------------------------|------------------------------|----------------|-----------------|---------------|-----------------------------------|
| Beef | | | | | |
| Steaks 2-3 cm thick | Wire rack + universal pan | 2+ 1 | ☐* | 3 | 1st side 10-13, 2nd side 6-8 |
| Burgers 1-2 cm thick | Wire rack + universal pan | 2+ 1 | ☐ | 3 | 1st side 10-12, 2nd side 6-8 |
| Lamb | | | | | |
| Steaks 2-3 cm thick | Wire rack + universal pan | 2+ 1 | ☐* | 3 | 1st side 6-8, 2nd side 4-6 |
| Chops 2-3 cm thick | Wire rack + universal pan | 2+ 1 | ☐* | 3 | 1st side 7-9, 2nd side 5-8 |
| Pork | | | | | |
| Steaks 1-2 cm thick | Wire rack + universal pan | 2+ 1 | ☐* | 3 | 1st side 9-12, 2nd side 6-8 |
| Chops 2-3 cm thick | Wire rack + universal pan | 2+ 1 | ☐* | 3 | 1st side 10-13, 2nd side 8-12 |
| Burgers 1-2 cm thick | Wire rack + universal pan | 2+ 1 | ☐ | 3 | 1st side 10-12, 2nd side 6-8 |
| Sausages 2-4 cm thick | Wire rack + universal pan | 2+ 1 | ☐ | 3 | 14 --18** |
| Chicken | | | | | |
| Drumsticks 150 g each | Wire rack + universal pan | 2+ 1 | ☐ | 2 | 1st side 16-20, 2nd side 12-15 |
| Breast (boneless) 150 g each | Wire rack + universal pan | 2+ 1 | ☐ | 2 | 1st side 13-15, 2nd side 8-10 |
| Fish | | | | | |
| Whole trout 300 g each | Wire rack + universal pan | 2+ 1 | ☐ | 1 | 25-30 |
| Fillets 150 g each | Wire rack + universal pan | 2+ 1 | ☐ | 1 | 15-20 |

* Preheat for 3 minutes

** Turn frequently

Tips for roasting and grilling

| | |
|---|---|
| The table does not contain information for the weight of the joint. | Select the next lowest weight from the instructions and extend the time. |
| How to tell when the roast is ready. | Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer. |
| The roast is too dark and the crackling is partly burnt. | Check the shelf height and temperature. |
| The roast looks good but the juices are burnt. | Next time, use a smaller roasting dish or add more liquid. |
| The roast looks good but the juices are too clear and watery. | Next time, use a larger roasting dish and use less liquid. |
| Steam rises from the roast when basted. | This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units. |









Bakes, gratins, toast

Always place the ovenware on the wire rack.

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

The cooking information for a bake depends on the size of the dish and the height of the bake. The figures in the table are only average values.

Main oven

| Meal | Accessories and cookware | Level | Type of heating | Temperature in °C, grill setting | Cooking time in minutes |
|--|--------------------------|-------|---|----------------------------------|-------------------------|
| Bakes | | | | | |
| Bake, sweet | Ovenproof dish | 2 |  | 180-200 | 50-60 |
| Soufflé | Ovenproof dish | 2 |  | 170-190 | 35-45 |
| | Ramekins | 2 |  | 190-210 | 25-30 |
| Pasta bake | Ovenproof dish | 2 |  | 200-220 | 40-50 |
| Lasagne | Ovenproof dish | 2 |  | 180-200 | 40-50 |
| Gratin | | | | | |
| Potato gratin, raw ingredients, max. 4 cm deep | 1 ovenproof dish | 2 |  | 160-180 | 60-80 |
| | 2 ovenproof dishes | 1+3 |  | 150-170 | 60-80 |
| Toast | | | | | |
| 12 slices, with topping | wire rack | 4+1 |  | 3 | 5-8 |












Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.

Main oven

| Meal | Accessories | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|--------------------------------|-----------------------------|-------|---|-------------------|-------------------------|
| Pizza, frozen | | | | | |
| Pizza with thin base | Universal pan | 2 |  | 190-210 | 15-25 |
| | Universal pan and wire rack | 3+1 |  | 180-200 | 20-30 |
| Pizza with deep-pan base | Universal pan | 2 |  | 180-200 | 20-30 |
| | Universal pan and wire rack | 3+1 |  | 170-190 | 25-35 |
| Pizza baguette | Universal pan | 3 |  | 180-200 | 20-30 |
| Mini pizza | Universal pan | 3 |  | 190-210 | 10-20 |
| Pizza, chilled | | | | | |
| Pizza (preheat) | Universal pan | 3 |  | 190-210 | 10-15 |
| Potato products, frozen | | | | | |
| Chips | Universal pan | 3 |  | 190-210 | 20-30 |
| | Universal pan + baking tray | 3+1 |  | 180-200 | 30-40 |
| Croquettes | Universal pan | 3 |  | 200-220 | 20-25 |
| Rösti, stuffed potato pockets | Universal pan | 3 |  | 210-230 | 15-25 |

| Meal | Accessories | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|---|-----------------------------|-------|-----------------|-------------------|-------------------------|
| Baked items, frozen | | | | | |
| Bread rolls, baguette | Universal pan | 3 | | 170-190 | 10-20 |
| Pretzels (dough) | Universal pan | 3 | | 210-230 | 15-25 |
| Baked items, prebaked | | | | | |
| Part-cooked rolls, part-cooked baguette | Universal pan | 3 | | 190-210 | 10-20 |
| | Universal pan and wire rack | 3+1 | | 160-180 | 20-25 |
| Processed portions, frozen | | | | | |
| Fish fingers | Universal pan | 2 | | 220-240 | 10-20 |
| Chicken goujons, chicken nuggets | Universal pan | 3 | | 200-220 | 15-25 |
| Strudel, frozen | | | | | |
| Strudel | Universal pan | 3 | | 200-220 | 35-40 |

Special dishes

At low temperatures, 3D hot air is equally useful for producing creamy yoghurt as it is for proving light yeast dough.

First, remove accessories, hook-in racks or telescopic shelves from the cooking compartment.

Preparing yoghurt

1. Bring 1 litre of milk (3.5 % fat) to the boil and cool down to 40 °C.
2. Stir in 150 g of yoghurt (chilled).

3. Pour into cups or small screw-top jars and cover with cling film.

4. Preheat the cooking compartment as indicated.

5. Place the cups or jars on the cooking compartment floor and incubate as indicated.

Proving dough

1. Prepare the dough as usual, place it in a heat-resistant ceramic dish and cover.
2. Preheat the cooking compartment as indicated.
3. Switch off the oven and place the dough in the cooking compartment and leave it to prove.

Main oven

| Meal | Cookware | Type of heating | Temperature | Cooking time | |
|---------------|------------------------|--|-------------|---|------------|
| Yoghurt | Cups or screw-top jars | Place on the cooking compartment floor | | Preheat to 50 °C | 5 mins |
| | | | | 50 °C | 8 hrs |
| Proving dough | Heat-resistant dish | Place on the cooking compartment floor | | Preheat to 50 °C | 5-10 mins |
| | | | | Switch off the appliance and place the yeast dough in the cooking compartment | 20-30 mins |

Upper oven

| Meal | Cookware | Level | Type of heating | Temperature | Cooking time |
|---------|------------------------|--|-----------------|---------------------------|---------------|
| Yoghurt | Cups or screw-top jars | Place on the cooking compartment floor | | Preheat to 100 °C | 15 mins |
| | | | | Switch on the oven light | approx. 8 hrs |

Defrost

The defrosting time will depend on the type and quantity of the food.


Observe the instructions on the packaging.

Take frozen food out of its packaging and place in suitable ovenware on the wire rack.

Place poultry on a plate with the breast side facing down.

| Frozen food | Accessories | Level | Type of heating | Temperature |
|--|-------------|-------|-----------------|---|
| e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items | wire rack | 1 | | The temperature selector remains switched off |

Drying

With  3D hot air, you can dry foods brilliantly.





Use unblemished fruit and vegetables only and wash them thoroughly.

Drain off the excess water, then dry them.

Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried.

| Fruit and herbs | Accessories | Level | Type of heating | Temperature | Cooking time |
|-------------------------|----------------------|-------|--|-------------|--------------------|
| 600 g apple rings | Universal pan + rack | 3+1 |  | 80 °C | 5 hrs (approx.) |
| 800 g pear slices | Universal pan + rack | 3+1 |  | 80 °C | 8 hrs (approx.) |
| 1.5 kg damsons or plums | Universal pan + rack | 3+1 |  | 80 °C | 8-10 hrs (approx.) |
| 200 g herbs, washed | Universal pan + rack | 3+1 |  | 80 °C | 1½ hrs (approx.) |

Preserving

For preserving, the jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.

Caution!

Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, check whether the contents of the jars are bubbling as they should.

Preparation

1. Fill the jars, but not to the top.
 2. Wipe the rims of the jars, as they must be clean.
 3. Place a damp rubber seal and a lid on each jar.
 4. Seal the jars with the clips.
- Place no more than six jars in the cooking compartment.

Main oven

Preserving

Fruit

After approx. 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit.

| Fruit in one-litre jars | When it starts to bubble | Residual heat |
|---|--------------------------|--------------------|
| Apples, redcurrants, strawberries | Switch off | approx. 25 minutes |
| Cherries, apricots, peaches, gooseberries | Switch off | approx. 30 minutes |
| Apple purée, pears, plums | Switch off | approx. 35 minutes |

Vegetables

As soon as bubbles begin to form in the jars, set the temperature back to between 120 and 140 °C. Depending on

the type of vegetable, heat for approx. 35 to 70 minutes. Switch off the oven after this time and use the residual heat.

| Vegetables with cold cooking water in one-litre jars | When it starts to bubble | Residual heat |
|--|--------------------------|--------------------|
| Gherkins | - | approx. 35 minutes |
| Beetroot | approx. 35 minutes | approx. 30 minutes |
| Brussels sprouts | approx. 45 minutes | approx. 30 minutes |
| Beans, kohlrabi, red cabbage | approx. 60 minutes | approx. 30 minutes |
| Peas | approx. 70 minutes | approx. 30 minutes |

Taking out the jars

After preserving, remove the jars from the cooking compartment.

Caution!

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips,

toast, bread rolls, bread or fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food

| | |
|----------------|---|
| General | <ul style="list-style-type: none"> ■ Keep cooking times to a minimum. ■ Cook meals until they are golden brown, but not too dark. ■ Large, thick pieces of food contain less acrylamide. |
| Baking | With top/bottom heating max. 200 °C. With 3D hot air or hot air max. 180 °C. |
| Biscuits | With top/bottom heating max. 190 °C. With 3D hot air or hot air max. 170 °C. Egg or egg yolk reduces the production of acrylamide. |
| Oven chips | Spread evenly over the baking tray, in a single layer. Bake at least 400 g per baking tray so that the chips do not dry out |

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.


In accordance with EN 50304/EN 60350 (2009) and IEC 60350.

Baking













When baking on 2 levels at once, always insert the universal pan above the baking tray. When baking on 3 levels at once, insert the universal pan in the centre of the oven.

Whirls: baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

German apple pie on 2 levels: place dark springform cake tins on top of one another, one on each level. German apple pie on 1 level: place dark springform cake tins diagonally next to each other.

Cakes in tinplate springform cake tins: bake on 1 level with  Top/bottom heating. Place the springform cake tins on the universal pan instead of on the wire rack.


Main oven

| Meal | Accessories and tins | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|-------------------------------|--|-------|---|-------------------|-------------------------|
| Piped cookies | baking tray | 3 |  | 160-180 | 20-30 |
| | baking tray | 3 |  | 160-180 | 20-30 |
| | Universal pan + baking tray | 3+1 |  | 150-170 | 30-40 |
| | Universal pan + 2 baking trays | 5+3+1 |  | 140-160 | 40-50 |
| Small cakes preheat | baking tray | 3 |  | 160-180 | 20-25 |
| | Universal pan + baking tray | 3+1 |  | 150-170 | 30-35 |
| | Universal pan + 2 baking trays | 5+3+1 |  | 140-160 | 30-35 |
| Small cakes | baking tray | 3 |  | 160-180 | 20-25 |
| Hot water sponge cake preheat | Springform cake tin on the wire rack | 2 |  | 170-190 | 30-40 |
| Hot water sponge cake | Springform cake tin on the wire rack | 2 |  | 160-180 | 30-40 |
| German apple pie | Wire rack + 2 springform cake tins, dia. 20 cm | 1 |  | 190-210 | 70-80 |
| | Wire rack + 2 springform cake tins, dia. 20 cm | 3+1 |  | 190-210 | 70-80 |

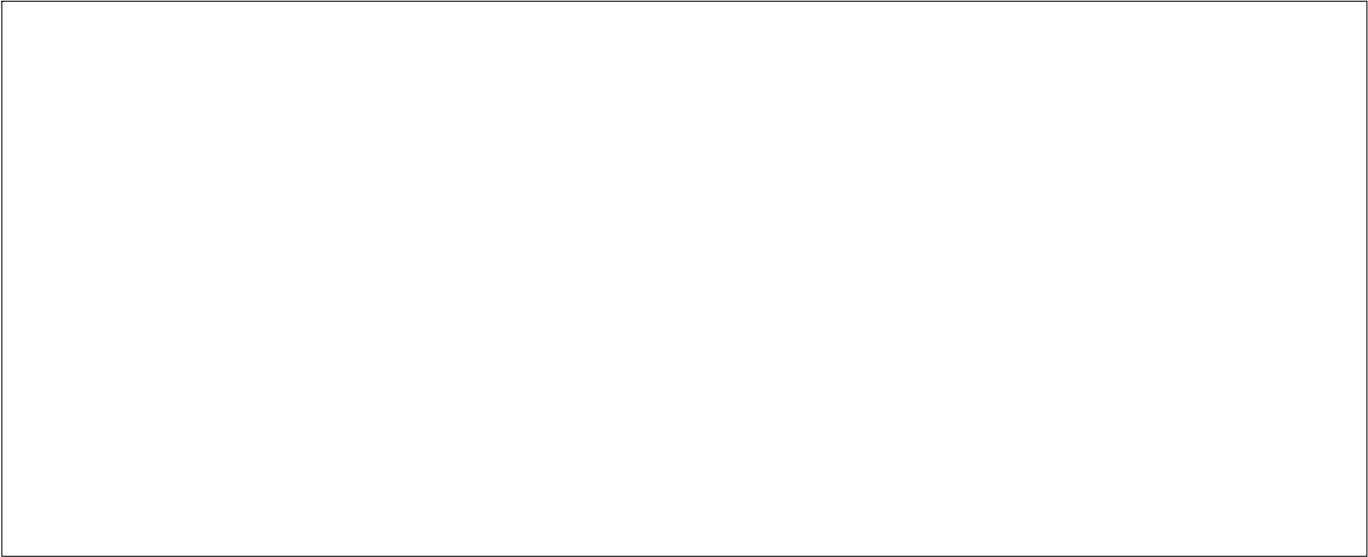
Grilling

If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is then collected, keeping the oven cleaner.

Main oven

| Meal | Accessories | Level | Type of heating | Grill setting | Cooking time in minutes |
|---|------------------------------|---------|---|---------------|-------------------------|
| Toast Preheat for 10 minutes | wire rack | 5 |  | 3 | 1/2-2 |
| Beefburgers, 12 pieces* do not preheat | Wire rack + Universal pan | 4+ 1 |  | 3 | 25-30 |

* turn over after $\frac{2}{3}$ of the cooking time.



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