

This cooker will provide you with much pleasure in your cooking.

Please read these operating instructions carefully, so as to make use of all the technical advantages provided by the appliance.

The start of the operating instructions contains a number of important instructions with regard to safety. You will then be introduced to the individual components of your new cooker. This section will tell you all you need to know about the cooker functions and operation.

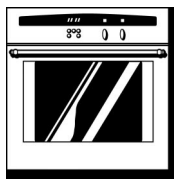
The tables have been structured in such a way as to provide a step-by-step guide to the cooker settings. They contain useful information about the appropriate cookware, insertion level, and the optimum settings, all of which have, of course, been carefully tested in our cooking studio.

To ensure the long-lasting attractiveness of your cooker, we have also included numerous tips on appliance care and cleaning. And in the unlikely event of an appliance fault, you will find, on the last pages, troubleshooting information which will help you to rectify minor faults yourself.

Any questions? You can always refer to the detailed table of contents, enabling you to find your way around quickly.

And now – enjoy your cooking.

Operating Instructions



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Important information

Before connecting the appliance

- ❑ Installation and connection must be carried in accordance with the instructions and wiring diagram provided, and only by an authorised expert. Improper connection will invalidate your warranty.
- ❑ Do not switch the appliance on if transport damage is apparent.
- ❑ Please keep the operating and installation instructions in a safe place. Please pass on the two instruction manuals to the new owner if you sell the appliance.

Safety information

- ❑ This appliance complies with all relevant safety regulations for electrical appliances. Repairs may only be carried out by after-sales service technicians who have been fully trained by the manufacturer. Improper repairs run the risk of causing serious injury to the user.
- ❑ The surfaces of heating and cooking appliances will become hot during operation. The interior surfaces of the oven and the heating elements will become particularly hot.
Keep children at a safe distance.
There is a risk of burning.
- ❑ The leads from electrical appliances must not become caught in the hot oven door. This could cause damage to the insulation.
There is a risk of short-circuiting or electrocution.
- ❑ Never store combustible items in the oven. They could catch fire when the oven is switched on.
There is a risk of burning.
- ❑ If there is a fault, switch off the oven at the fuse box.
Then call the after-sales service.

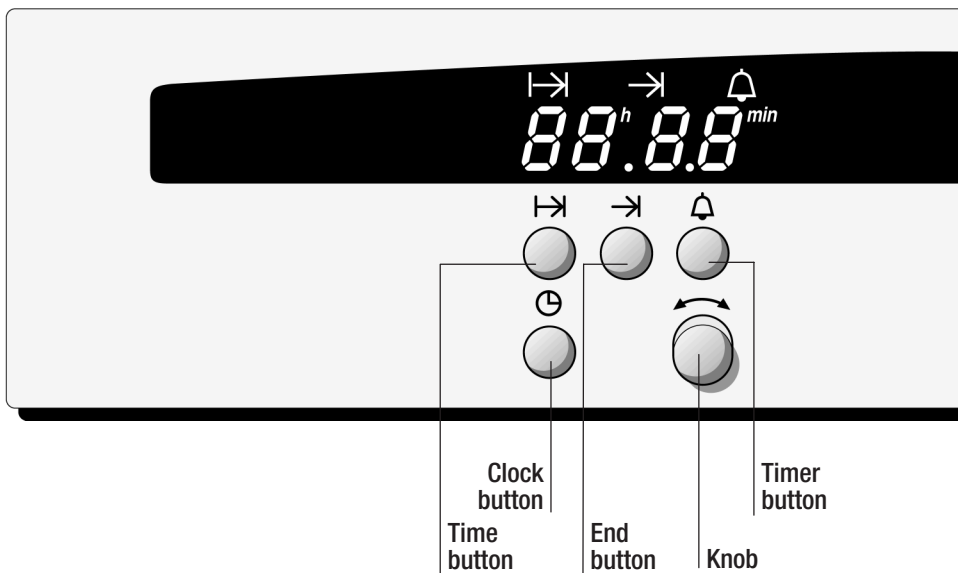
How to prevent damage to your appliance

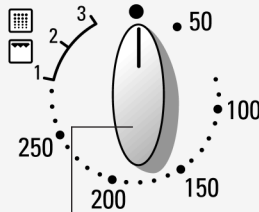
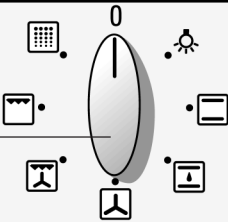
- ❑ This appliance complies with all regulations for heating appliances. The switches and oven handle may become hot when the appliance is operated at a high temperature for a long period of time.
- ❑ This appliance must be used for the preparation of food only.
- ❑ Never place a baking tray or aluminium foil on the oven cavity floor, as this would result in the oven heat being trapped. The baking and roasting times would no longer be maintained and the enamel could be damaged.
- ❑ Never pour water into the hot oven. It could damage the enamel.
- ❑ Fruit juices that drip from the baking tray will leave stubborn stains that will not be removable. When cooking soft fruit cakes, it is best to use the deeper universal pan.
- ❑ Do not sit or stand on the opened oven door.
- ❑ The oven door must always close properly. Keep the door seal areas clean.
- ❑ Before using automatic self-cleaning, remove any loose soil from the oven. Risk of fire!
- ❑ During automatic self-cleaning, do not suspend any combustible items, such as tea towels, from the oven handle.

Your new cooker

The control panel








Deviations possible depending on appliance type





Function selector with indicator light

The function selector features the following settings:



-  Oven light
-  Top and bottom heat
-  Conventional baking
-  Hot air
-  Grilling with circulating air
-  Radiant grilling
-  Automatic self-cleaning

When you set the function selector, the indicator light and the oven light illuminate. Always switch off the function selector when you have finished using the oven.

Temperature selector with indicator light

The temperature selector features the following settings:

50 - 280 = Temperature in °C

-  Grilling
 - 1 = Light grilling
 - 2 = Medium grilling
 - 3 = Intensive grilling
-  Automatic self-cleaning
 - 1 = Light cleaning
 - 2 = Medium cleaning
 - 3 = Intensive cleaning

Levels 1, 2 and 3 apply to radiant grilling and automatic self-cleaning.

When you set the temperature selector, the indicator light illuminates. The light extinguishes when the selected temperature has been reached, and illuminates again in the event of subsequent heating. The light does not illuminate for grilling.

Push-in control knobs

The control knobs can be pushed in at the OFF position.
Simply press the control knob to release it or push it in.
The switches can be turned clockwise or anti-clockwise.

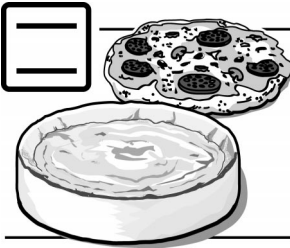
Automatic safety switch-off

If the setting was not changed for several hours, the oven switches off automatically.

A “5” appears in the temperature display. The “5” remains until you switch off the function selector.

When the oven switches off depends on the selected temperature or grill setting.

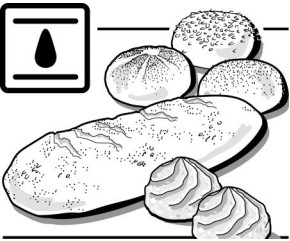
Types of heating



Different types of oven heating are available. You can therefore select the best method for cooking any dish.

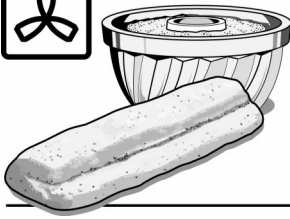
Conventional heat

This ensures the even distribution of heat on the cake or roast from the top and bottom of the oven.
Sponge cakes or cheese cakes, as well as pizzas and moist fruit cakes are best cooked on one level.
Conventional heat is suitable for cooking lean roasts of beef, veal and game, in uncovered or covered ovenware.



Conventional Baking

This type of heating also ensures even heat distribution to the pastry from the top and bottom of the oven. The moisture which is extracted during the baking is retained as steam in the oven. The pastry does not dry out. Yeast-risen pastry such as bread, bread rolls or plaited buns turn out especially well when cooked using this type of heating. This type of heating is also best for cooking choux pastry goods such as cream puffs.

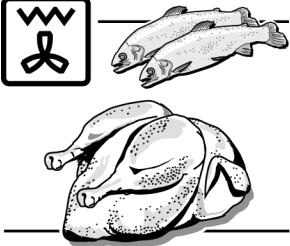


Hot air

A fan in the rear wall of the oven distributes the heat from the Conventional heat evenly throughout the oven. You can cook on two or three levels at the same time when using hot air. This type of heating will also provide optimum results when baking sponge cakes in cake tins.

Set the oven temperature about 20 to 30 °C lower than for Conventional heat.

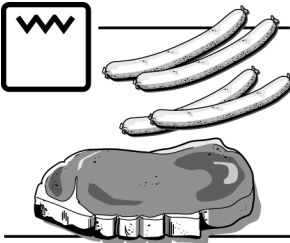
Hot air is extremely suitable for defrosting, sterilising and drying.



Hot air

This type of heating involves the grill heating element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that pieces of meat are crisped and brown on all sides and that the oven remains cleaner than in Conventional heat.

Large roasts, poultry and fish can also be cooked beautifully without using the rotary spit or preheating the oven.



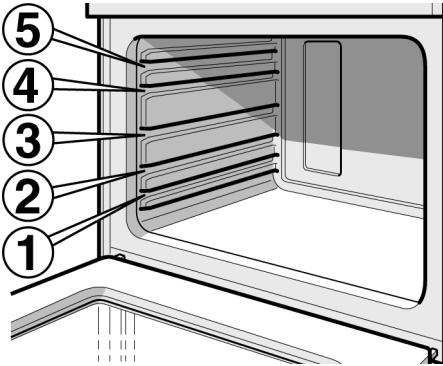
Radiant grill

The entire area under the grill heating element becomes hot. You can grill steaks, sausages, fish or toast in this way.

Cooling fan

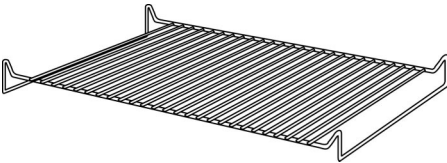
The cooker is fitted with a cooling fan. A fan operates for as long as the oven is hot. The hot air escapes either above or below the door handle, depending on the handle type.

Oven and accessories



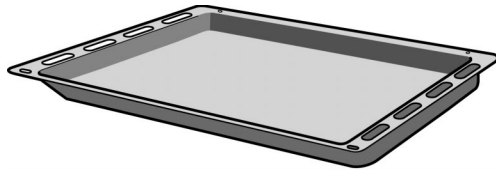
The **accessories** can be inserted on 5 different levels within the oven.

It is possible to pull out two thirds of the accessory without it tilting. This allows you to easily remove the food from the oven.



Wire grill for food for grilling, frozen meals and biscuits.

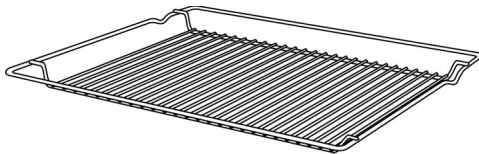
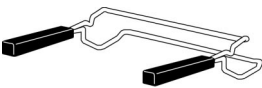
Always place the wire grill inside the universal pan.




Universal pan for juicy cakes, frozen meals and large roasts. It can also be used to collect dripping meat juices when grilling directly on the wire grill.

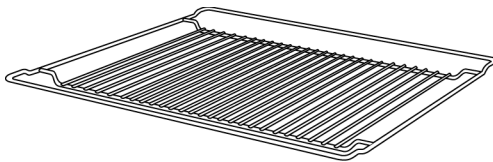
Insert the universal pan up to the end stop with the sloping edge facing the oven door.

Handle for removing the universal pan.




Deep wire grill for ovenware, cake tins, roasts, grilling and frozen meals.

The wire grill must be inserted with the curve downwards .



Flat wire grill for ovenware, cake tins, roasts, grilling and frozen meals.

The wire grill must be inserted with the curve downwards .

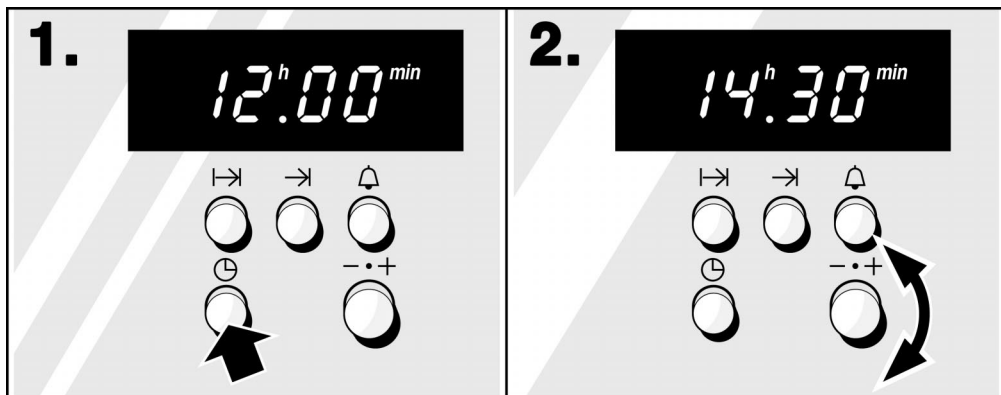
Accessories can be purchased from a specialist store at a later date.

Before using for the first time

Setting the time of day

After connecting the appliance or subsequent to a power failure, three zeros will flash in the display.

Set the time of day.





1. Press the  clock button.

2. Turn the knob in order to set the correct time. The selected time is automatically registered after a few seconds.


Changing the time (e.g. transition from summer to winter time)

Notes:

Caution! The time of day cannot be changed whilst a duration or an end is set.

1. Press the  clock button.
 2. Turn the knob in order to set the correct time.
- Turning the knob quickly allows you to set the time in 10-minute steps.
 - The time of day is not displayed if you have already set the timer, a duration or an end. Should you wish to know the time, simply press the  clock button. The time appears in the display for a few seconds.

Heating the oven

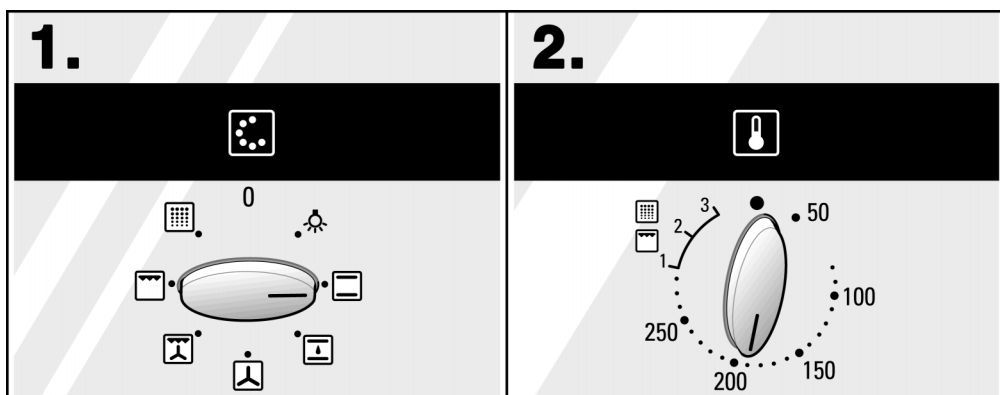
In order to clear the 'new' smell, heat up the empty oven for 60 minutes with the door closed. Set the function selector to  and the temperature selector to 240 °C.

Cleaning the accessories

Please wash the accessories with soapy water before using them for the first time.

Baking, roasting, grilling

Setting procedure for the oven



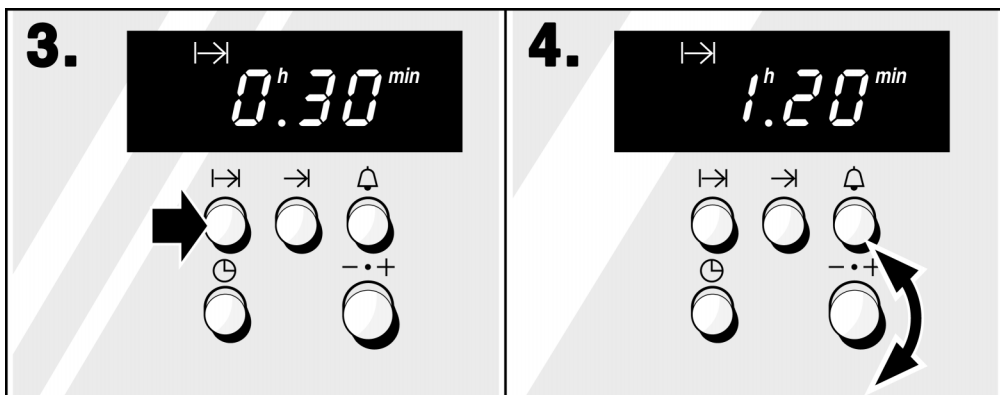
1. Use the function selector to set the type of heating.

2. Use the temperature selector to set the temperature or grill stage.

When your meal is ready, switch off the function selector and temperature selector.

... if the oven is to switch off automatically

Set the function and temperature selector as described in points **1** and **2**.



3. Press the time button I->.

4. Use the knob to change the suggested duration.
The oven starts after a few seconds.

An acoustic signal sounds **when the time expires**. The oven switches off. You may switch off the signal prematurely by pressing the time I-> button.

Automatic operation is cancelled when the time appears in the display. If 0.00 still appears in the display, press the time button I->. The time appears.

If the meal is not yet ready, repeat the settings described in points **3** and **4**.

Switch off the function selector **when your meal is ready**.

Correction

The duration can be changed at any time. Simply press the time button I-> and set the correct duration using the knob.

Cancel

Switch off the function selector.

Notes

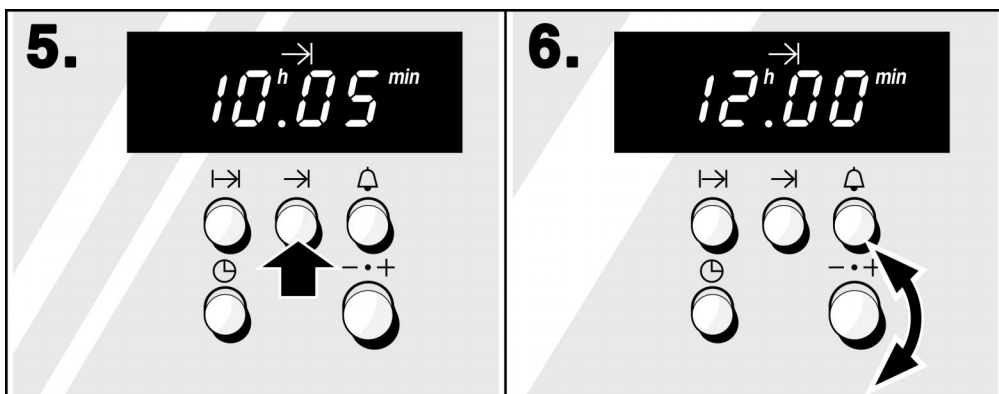
- The alarm time counts down in the clock display. If you want to know how much longer the meal in the oven will take, simply press the time button I->. The time remaining is then displayed for a few seconds.
- You can set any time between 1 minute and 23 hours, 59 minutes.

... if the oven is to switch on and off automatically

Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.

Need to be somewhere else – quickly? Don't worry, the food will still be ready at the right time. That's because the oven switches on and off automatically at the desired times.

Make the setting as described in points **1** to **4**. Start point **5** immediately.



5. Press the end button →. The end time appears in the display. This represents the time when the oven will switch off. Change this to a later time.

6. Use the knob to set a new end time.

The oven switches on and off automatically. The clock display contains the time remaining until the oven switches on. The duration then begins to count down.

An acoustic signal sounds **when the time expires**. The oven switches off. You may switch off the signal prematurely by pressing the time I→ button.

Automatic operation is cancelled when the time appears in the display. If 0.00 still appears in the display, press the time button I→. The time appears.

If the meal is not yet ready, repeat the settings described in points **3** and **4**.

Switch off the function selector **when your meal is ready**.

Correction	Before starting the oven, you may change the end time at any juncture. To do this, press the end button →I. Now change the end time using the knob.
Cancel	Switch off the function selector.
Note	<input type="checkbox"/> The end time will appear for a few seconds if you press the end button →I.

Cakes and pastries

Baking tins

It is best to use dark baking tins. For light baking tins made out of thin metal, and glass dishes, it is best to use hot air. However, this method prolongs the baking times and does not brown the cakes as evenly.

Always place the cake tin onto the wire grill.

Tables












The values in the table apply to insertion into a preheated oven. If you do not wish to preheat the oven, extend the baking times by 5 to 10 minutes.

The temperature and baking time depend on the consistency and quantity of cake mixture. This is why “ranges” are given in the tables. Start by setting the lower value and, if necessary, increase the temperature next time. A lower temperature will provide a more even browning of the cake.

When baking several cakes at the same time, place the tins next to each other on the wire grill.

Additional information can be found in the “Advice on baking” section following the tables.





Conventional heat

Food	Dish	Shelf position	Cooking method	Temp. °C	Time, minutes
Victoria sandwich	20 cm tin	2		170	20-30
Light fruit cake	20 cm tin	2		160	75-85
Fruit crumble	Glass dish	3		180	35-45
Jam tarts*	12 hole bun tin	2		200	15-20
Yeast cookery* (f.ex. Pizza)	universal pan	2		210	20-30
Tarts**	20 cm plate or pie tin	1		210	40-50
Quiches**	Glass dish	1		210	40-50
Swiss Roll*	Swiss roll tin	2		200	10-12
Rich Biscuits	baking tray	3		180	15-20
Soufflés*	1,2 l soufflé dish	2		180	35-45
Pies**	Pie dish	2		200	45-55

* Preheat oven




** For a crispy bottom always place dish on the universal pan

3D-Hot air

Food	Dish	Shelf position	Cooking method	Temp. °C	Time, minutes
Rich fruit cake	23 cm round tin or 20 cm square cake tin	2		140	175-195
Meringues	universal pan	3		80	125-155
Pavlova	universal pan	3		150*+ 100	65-95
Jacket Potatoes	universal pan	2		160	55-65










* Preheat oven.

Conventional baking

Food	Dish	Shelf position	Cooking method	Temp. °C	Time, minutes
Bread	loaf tin (900 g or 2x 450 g)	1		220	25-35
Scones*	baking tray	1		210	15-20
Yorkshire Pudding*	12 hole bun tin	2		200	30-40

* Preheat oven.

3D-Hot air: Baking on 2 or 3 levels

Food	Dish	Shelf position	Cooking method	Temp. °C	Time, minutes
Victoria sandwich	20 cm tin	1+3		160	40-50
Scones*	baking trays	1+3		170	25-35
Jacket potatoes	wire racks	1+3		160	65-75
Biscuits	baking trays**	1+3		160	25-30
		2+3+5		150	30-35
Small Cakes*	baking trays**	1+3		150	30-40
Meringues	baking trays**	1+3		80	125-155
		2+3+5		80	125-155
Full meal	universal pan + wire rack	1+4		180	80-90

* Preheat oven

** When baking on two levels, use the universal pan provided, at shelf position three. When baking on three levels, use the universal pan at shelf position two. The universal pan can be removed earlier.

Advice on baking

You wish to bake using your own recipe.

Orientate your baking to similar items from the baking tables.

This way you can see if the sponge cake is baked through.

Approximately 10 minutes before the end of the baking time specified in the cooking instructions, pierce the highest part of the cake using a wooden skewer. The cake is ready if no mixture sticks to the skewer.

The cake falls apart.

Next time, use less liquid or decrease the oven temperature by 10 degrees. Follow the stirring times in the cooking instructions.

The cake has risen high in the middle but not on the edge.

Do not grease the edge of the spring form. After baking, carefully loosen the cake using a knife.

The cake is too dark on the top.

Insert it on a lower level, select a lower temperature and bake the cake for a little longer.

The cake is too dark on the bottom.

Insert it on a higher level and select a lower temperature next time.

The cake is too dry.

Use a skewer to pierce small holes in the baked cake. Then trickle the fruit juice or liqueur over the cake. Next time, select a temperature 10 degrees higher and shorten the baking times.

The bread or cake (e.g. cheesecake) looks good, but is soggy inside (runny and uncooked).

Next time, use a little less liquid and bake for a little longer but at a lower temperature. When preparing cakes with soft toppings, bake the cake base first, then sprinkle almonds or breadcrumbs onto it and finally add the topping. Please follow the cooking instructions and baking times.

The biscuits or cake will not come off the baking tray.

Place the tray back into the oven again for a short period. Now loosen the biscuits immediately. Next time line the baking tray with non-stick baking paper.

The cake will not come out when tipped upside down.

Once baked, allow the cake to cool for 5 to 10 minutes, as it will then be easier to remove from the tin. If it still cannot be removed, carefully loosen the edge using a knife. Turn the cake upside down again and cover the tin several times with a cold, damp cloth. Next time, grease the tin more intensely and sprinkle some breadcrumbs into the tin.

You have measured the oven temperature using your own thermometer and find that the values deviate.

The oven temperature is measured by the manufacturer by means of a test shelf placed in the middle of the oven. The measured value depends very much on the bakeware and accessories being used, meaning that any measurements carried out by yourself will produce different results.

The pastry is unevenly browned.

Select a slightly lower temperature to ensure that the food is cooked more evenly. Baking paper that protrudes over the food can influence the air circulation. For this reason, always cut the baking paper to fit the baking tray.

The biscuits are too dark on the bottom.

Next time, insert the enamel baking tray on level 4.

The fruit cake is too light on the bottom. The fruit juice flows over.

Use the deeper universal pan next time.

Condensation occurs when baking wetter cake mixtures.

Baking may result in the formation of water vapour, which escapes from above or below the door handle depending on the handle type. The water vapour may settle on the control panel or the fronts of the surrounding furniture, where it will drip off as condensation. This is a normal physical process.

Meat, poultry, fish

Cookware

You may use any heat-resistant dishes. For large roasts, the universal pan may also be used. Always place the dish in the centre of the wire grill.

Hot glass dishes should be placed on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface.

Advice on roasting

The roasting result depends on the type and quality of meat.

Add 2 to 3 soup spoons of liquid to lean meat and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.

Pierce the skin of duck or goose under the wings to enable the fat to run off.

Poultry will become particularly crispy and brown if you coat it with butter, salty water, dripping fat or orange juice at the end of the roasting time.

Turn whole poultry after two thirds of the grilling time.

When the roast is ready, it should be allowed to stand for 10 minutes in the switched off, closed oven. This allows better distribution of the meat juices.

Advice on grilling

Always close the oven door when grilling.

Wherever possible, use pieces of meat that are of a similar thickness, and at least 2 to 3 cm thick. Such pieces will be browned evenly and stay juicy and soft in the middle. Steaks should only be salted after grilling.

Place the pieces of meat directly onto the wire grill from the grill-pan-set. When grilling a single piece, it is best to place the meat in the centre of the wire grill. The meat juices are collected from the universal pan here and the oven is kept clean.












Turn the meat after two thirds of the recommended time.

Note: The grill heating element switches on and off automatically. This is normal. How often this occurs depends on the selected grill setting.





Roasting and grilling

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Roasting

Food	Shelf position	Cooking method	Temp. °C, grill	Cooking time min per 1 lb.
Beef rare	2		220-240	15+20
Beef medium	2		220-240	20+20
Beef well done	2		200-220	25+25
Beef fillet	2		200-220	20+20
Lamb medium	2		170-190	25+25
Lamb well done	2		160-180	30+30
Pork	2		180-200	30+30
Chicken, Duck, Goose and Turkey up to 5 kilo	2		150-190	20+20
Large Turkey	1		170-190	13+13
Chops and chicken joints	2		190-220	30
Full meal	1+4		180	90

Grilling

Food	Shelf position	Cooking method	Temp. °C grill	Cooking time min per 1 lb.
Meat steaks, bacon	5		2 or 3	12-22
Sausages and Fish fingers	4		3	15-20
Fish	4		2	10-20
Toast, 9 pieces	5		3	4-5

Advice on roasting and grilling

How can you tell when the roast is ready.

Use a meat thermometer (available from specialist stores) or implement a “spoon test”. Press a spoon onto the roast. If it feels firm, it is ready. If it 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 insertion level and temperature.

The roast looks good, but the sauce is burnt.

Next time, use a smaller roasting dish and add more liquid.

The roast looks good, but the sauce is too light and watery.

Next time, use a larger roasting dish and add less liquid.

Steam rises from the roast when the stock is added.



Use the grilling with circulating air setting rather than top and bottom heating. This ensures that the meat juices are not heated so intensely and consequently produce less steam.

Defrosting

Remove the food from its packaging and place it in a suitable dish on the wire grill.

Please observe the instructions on the package.





The defrosting times depend on the type and amount of food.

	Accessories	Level	Type of heating	Temperature °C
Delicate frozen foods e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit etc.	Wire grill	2		The temperature selector remains switched off.
Other frozen foods* Chicken, sausage and meat, bread, bread rolls and other pastries	Wire grill	2		80 °C

* Cover frozen food with microwave foil. Place poultry onto the plate with the breast side down.

Drying

- Only use perfectly fresh fruit and vegetables, and wash them thoroughly.
- Allow the food to drain well, or dry it yourself.
- Line the baking tray and wire grill with baking paper or greaseproof paper.

Foodstuff	Level	Type of heating	Temperature °C	Duration, hours
600 g apple rings	1+3		80	approx. 5
800 g sliced pears	1+3		80	approx. 8
1.5 kg prunes or plums	1+3		80	approx. 8-10
200 g fresh herbs, washed	1+3		80	approx. 1½

Note: Turn very juicy fruit or vegetables several times. Once dried, immediately remove the food from the paper.

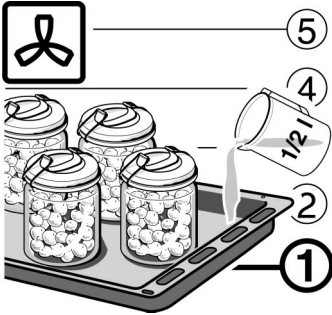
Sterilizing


Preparation

- The jars and rubber sealing rings must be clean and intact. Use jars of the same size if possible. The instructions in the table refer to round 1-litre jars. Caution! Do not use larger or taller jars. The lid could crack.
- Only use perfectly fresh fruit and vegetables. Wash them thoroughly.
- Pour the fruit or vegetables into the jars. Wipe clean the jars again if necessary. They must be clean. Place a wet rubber sealing ring and lid on each jar and lock the jars using clamps.
- Do not place more than six jars in the oven.

- ❑ The times specified in the tables are guidelines only. They can be influenced by the room temperature, the number of jars, as well as the amount and temperature of the jar contents. Before you change settings or switch off the appliance, make sure that the contents of the jars are actually bubbling.

Setting procedure



1. Insert the universal pan on level 1. Place the jars inside the pan so that they do not come into contact with each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to .
5. Set the temperature selector to 140 to 150 °C.

Sterilizing fruit

As soon as the contents of the jars begins to bubble, i.e., many bubbles form in quick succession (after approx. 40 to 50 minutes), switch off the temperature selector. The function selector remains switched on.

The jars should be removed from the oven after 25 to 35 minutes of residual heat. If the food is left to cool in the oven for longer, bacteria might form, accelerating spoilage of the sterilized fruit. Switch off the function selector.

Fruit in 1-litre jars	After bubbling	Residual heat
Apples, red/blackcurrants, strawberries	Reduce setting	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	Reduce setting	approx. 30 minutes
Apple purée, pears, plums	Reduce setting	approx. 35 minutes

Sterilizing vegetables

As soon as the contents of the jars begin to bubble, switch the temperature selector to around 120 to 140 °C, and then switch off the temperature selector. The function selector remains switched on.

Refer to the table to see when you should switch off the oven.

Vegetables with cold stock in 1-litre jars	After bubbling 120-140 ° C	Residual heat
Cucumbers	–	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussel sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

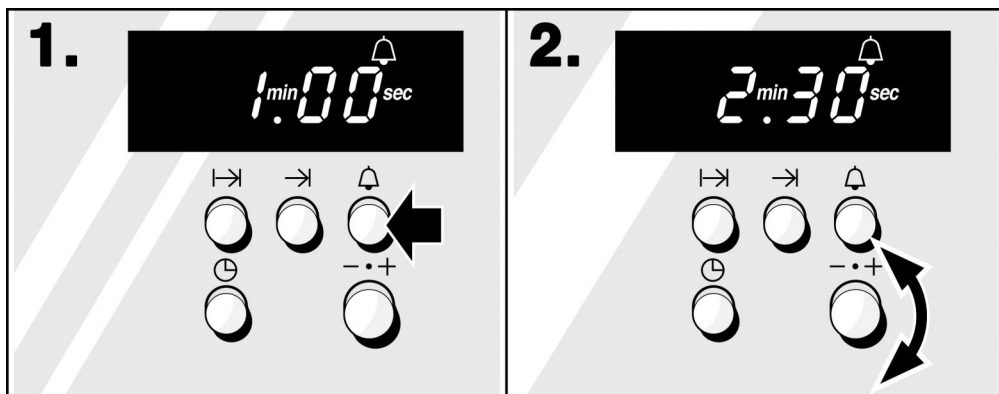
Remove the jars

Never place the hot jars on a cold or wet surface, as this could cause the glass to crack.

The alarm

The alarm (timer) can be set at any time. This applies even if a duration or an end has already been set. The alarm time always counts down visibly in the display. The alarm also features a special acoustic signal. This enables you to hear when the alarm time or a selected duration has expired.


Setting procedure:




1. Press the  alarm button.

2. Turn the knob in order to set the desired alarm time.

The selected time is automatically registered after a few seconds. The alarm time begins to count down in the clock display.

On completion of the selected time, an acoustic signal sounds and the alarm symbol flashes. It is possible to switch off the signal prematurely by pressing the  alarm button.

Correction:

Press the  alarm button. Turn the knob to change the time.

Cancelling:

Press the  alarm button twice in quick succession.

Notes:

- The setting can be made in hours, minutes and seconds.
- Turning the knob quickly allows you to set the time in larger steps.

Care and cleaning

Do not under any circumstances use a highpressure or steam cleaner.

Appliance exterior

Just wipe the appliance with a damp cloth. For stubborn soil add a few drops of washing-up liquid to the water. Dry with a dry cloth.

Never use strong or abrasive cleaning agents, as these can leave the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water.

Slight discolorations on the front side of the appliance are due to the application of the various materials, namely glass, plastic and metal.

Seals

The seals on the oven and oven door can be removed and cleaned using detergent (not in a dishwasher). Never use intensive or abrasive cleaning agents for this purpose.

Accessories

It is best to soak the accessories in a detergent solution immediately after use. Any left-over food is then easily removed using a brush or cleaning sponge.

The universal pan may also be cleaned during the automatic self-cleaning.


Automatic self-cleaning

The oven is heated to approx. 500 °C. Any food residues from roasting, grilling and baking are burnt to ash.

You may choose from the following cleaning levels.

Level	Degree of cleaning	Duration
1	Light	approx. 1 hour
2	Moderate	approx. 1½ hours
3	Intensive	approx. 2 hours

What you should know

- ❑ For safety reasons, the oven locks automatically when it reaches approx. 250 °C. You will only be able to open the door again once the temperature has fallen below 300 °C after cleaning.
- ❑ Never attempt to open the oven during the self-cleaning process. The cleaning process may be interrupted.
- ❑ The oven exterior will be hotter to the touch than during normal operation. Make sure that nothing is placed against the front panel. Keep children at a safe distance.
- ❑ The oven light remains switched off during self-cleaning. The preheating indicator does not appear.
- ❑ If the  symbol for self-cleaning flashes, this may indicate that the oven door is not properly closed. The self-cleaning process will not continue. Close the oven door.

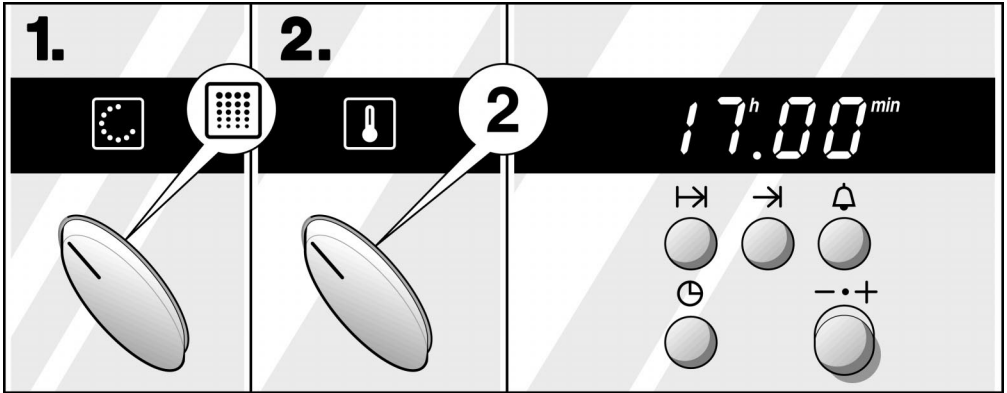
Accessories

You may insert the universal pan on level 2 and thus include it in the cleaning process.
The wire grills are unsuitable for the self-cleaning process.

N.B.!

- ❑ Remove unsuitable accessories and all ovenware from the oven.
- ❑ Wipe the oven and any accessories you are also cleaning with a damp cloth. Loose food residues, grease and meat juices are flammable. Risk of fire
- ❑ Clean the oven door and along the edges of the oven in the area of the door seal. Do not scour the door seal.

Setting procedure



1. Set the function selector to .

2. Use the temperature selector to set the cleaning level. Automatic self-cleaning starts after a few seconds.

When the time expires

the display is extinguished.

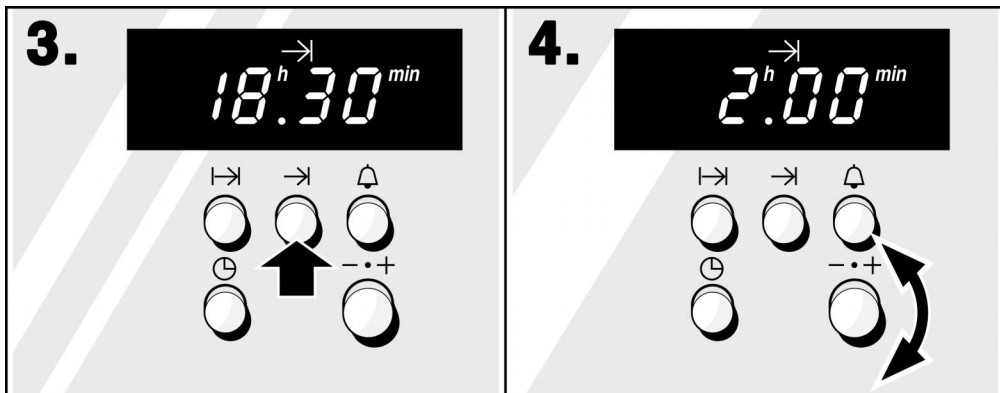
The oven unlocks when the temperature has fallen below 300 °C.

Only switch off the function selector when the oven door can be opened.

Automatic self-cleaning is switched on and off automatically.

You can make use of the off-peak electricity rates, for example. Simply set the automatic self-cleaning function for the evening. Enter 02.00 a.m. as the end time, and the oven will switch on and off at the correct time according to the selected cleaning level.

Make the settings as described in points **1** to **2**. Then start point **3** immediately.



3. Press the end button →. Change the end time for automatic self-cleaning to a later time.

4. Use the plus or minus button to set the desired end time. The new end time is adopted after a few seconds.

Automatic self-cleaning is switched on and off automatically.

Cancel

If you switch off the function selector, the entire setting will be deleted.

Notes

- The cleaning level can no longer be changed once automatic self-cleaning has been started.
- If you wish to know how much longer automatic self-cleaning will take, simply press the time button I→. The time remaining appears in the clock display for a few seconds. The end time can also be viewed by pressing the end button →.

When the oven has cooled

Simply wipe away the remaining ashes using a damp cloth.

Additional notes:

Normally it will only be necessary to clean your oven every 2 to 3 months approximately. One cleaning process for the cooker consumes only about 3.5 - 5.7 kilowatt hours.

The special heat resistant enamel and the shiny parts of the oven may become dull or discoloured after a long period. This is quite normal and is not detrimental to the function of the appliance. Do not treat this discoloration with coarse scouring pads or intensive cleaning agents.

The oven is enamelled. Enamel must be burned in at very high temperatures, which can cause slight discoloration.

The thin edges of baking trays cannot be completely coated with enamel, and may therefore be rough. Protection against corrosion is guaranteed.

Cleaning the oven by hand

Should you wish to clean the oven without automatic self-cleaning, simply wipe the oven clean using hot soapy water or diluted vinegar solution. Never use coarse scouring pads or cleaning sponges.


Please follow these instructions when using oven cleaner:

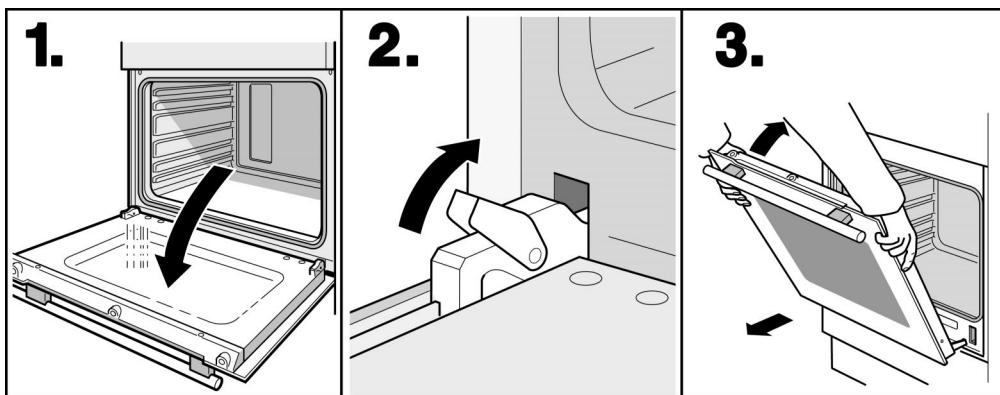
- Oven cleaners must only be used in a cold oven.
- Apply the cleaning agent and allow it to take effect. For particularly stubborn dirt, it is possible to heat up the oven to 50 °C for 2 minutes, but no longer, otherwise the enamel could be stained.
- Rinse out the oven thoroughly.

Glass cover of the oven light

The glass cover in the oven is best cleaned using soapy water.


For cleaning

- ❑ The oven light can be switched on. To do this, simply switch the function selector to .
- ❑ The oven door can be detached:
 1. Open the oven door completely.
 2. Turn both catch levers upward to the end stop.
 3. Close the door to such an extent that it can be pulled out in an upward direction.



Troubleshooting?

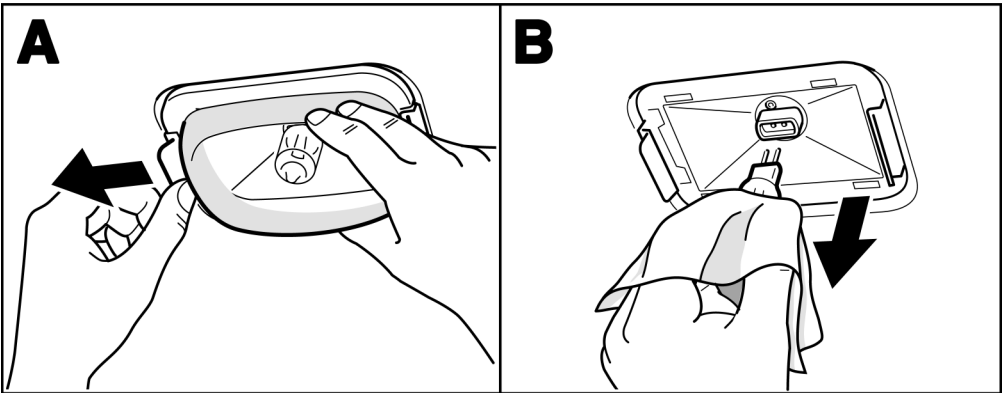
In the event of appliance malfunction, it is often the case that this is due to a minor fault only. Please read the following information before calling the after-sales service:

Problem	Possible cause	Comments/Remedy
The cooker does not work.	Fuse defective.	Inspect the fuse box and check that the cooker fuse is in working order.
	Power failure.	Check whether the kitchen light switches on.
The oven door cannot be opened. Three zeros and a  flash in the display.	Power failure.	Switch off the function selector and temperature selector. Set the time of day and restart automatic self-cleaning. If you no longer wish to repeat automatic self-cleaning, you must still wait for the oven temperature to fall below 300 °C.
The symbol for the selected type of heating flashes.	Power failure.	Switch off the function selector and start the procedure from the beginning.
The clock display flashes.	Power failure.	Reset the time.
The error message “Er1” or “Er4” appears in the temperature display.	The temperature sensor has failed.	Contact customer service.
The error message “Er2” appears in the temperature display.	Faulty mains connection.	Switch off the fuses in the fuse box and connect the cooker properly.
Fault message “Er6” appears in the temperature display. You have set automatic self-cleaning.	The lock on the oven door is defective.	Switch off the function selector. Call the after-sales service. All other oven functions can be used.
The oven door cannot be opened. The fault message “Er7” appears in the temperature display.	The release mechanism of the oven door is defective.	Contact customer service.

Repairs should only be carried out by a fully trained authorized engineer otherwise there could be risk of serious injury to the user.

Replacing the oven light

If the oven light fails, it must be replaced. You can do this yourself. You can obtain the correct 20 watt halogen bulb from your local specialist. The wattage is written on the glass cover. Ensure that your hand does not come into contact with the halogen bulb as you replace it. Use a dry cloth to prevent this from happening, and to increase the service life of the bulb.



Procedure

1. Switch off the cooker fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover.
To do this, press back the metal tab with your thumb (Fig. A) and then remove the glass cover.
4. Replace the oven light.
Pull out the bulb. Do not twist it. (Fig B). Insert the replacement bulb, taking care to position the pins correctly. Press the new bulb in firmly.
5. Refit the glass cover.
Insert the glass cover on one side and press firmly on the other side. The glass cover will now click into place.
6. Remove the tea towel.
7. Switch on the fuse again and reset the time.

Replacing the glass cover

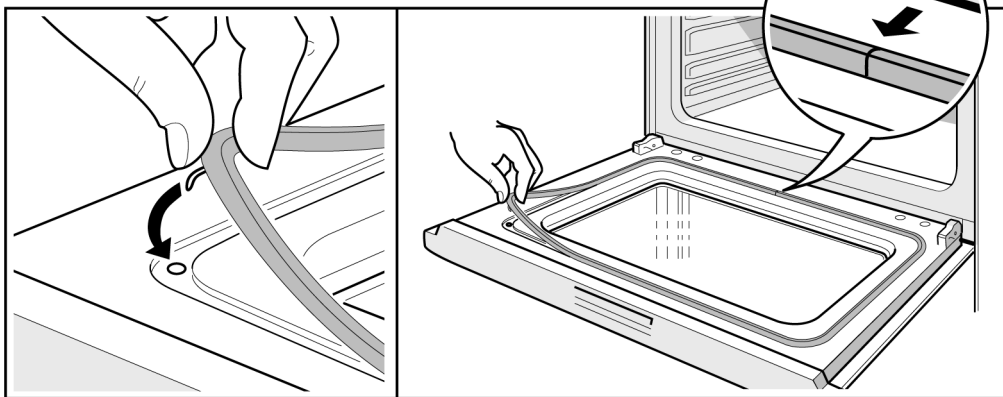
If the glass cover of the oven light is damaged, it must be replaced. Replacement glass covers can be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

Replacing the door seal

The door seal must be replaced if it becomes defective in any way. The replacement part can be obtained from your local customer service centre. Always make sure that you give the E-number and the FD-number when ordering.

1. Open the oven door.
2. Remove the old door seal.
3. 6 hooks are attached to the door seal. Attach the new door seal to these hooks on the inside of the oven door and press into position.

Note: The impact point of the door seal must be in the middle at the bottom of the door.



Replacing the strengthening strip seal

A seal is located on the left and right-hand sides of the oven. This is secured by a hook at the top and bottom. You can replace this seal.

Replacement seals may be obtained from the after-sales service. To this end, please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you in the event that your appliance needs to be repaired. Your nearest appliance service centre can be found in the phone book, should your appliance need repairing. The specified after-sales service centres will also be happy to inform you of a service point in your local area.

E number and FD number

When contacting after-sales service, always specify the product number (E no.) and production number (FD no.) of your appliance. The nameplate containing these numbers is located on the right side of the oven door. In order to save time in the event of an appliance malfunction, enter these details in the space provided here.

E no.	FD no.
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After-sales service 📞

Protection of the environment

Packaging and old appliances

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials.

Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution, scrap".

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local authority.







How to save energy

- ❑ The oven should only be preheated if recommended in the cooking instructions or the applications table in the instruction manual.
- ❑ Use dark, black-finish or enamelled baking tins, as these are particularly good conductors of heat.
- ❑ When baking several cakes, it is best to bake them one after the other. The oven will still be warm, meaning that the baking time for the second cake will be reduced. It is also possible to bake two cakes (cake tins) next to each other.
- ❑ For long cooking times, it is possible to switch off the oven 10 minutes before the end of the cooking time and thus use the residual heat to finish off the cooking.

Test dishes



referring to EN 60350.

Baking

Food	Dish and notes	Shelf position	Cooking method	Temp. °C	Cooking time min
Small Cakes* (preheat oven)	baking tray	3		180-200	20-30
	baking tray	3		160-180	15-25
	baking tray + universal pan*	2+4		160-180	25-35
Fatless sponge cake	baking tin (dark coated)	2		160-180	30-40
Apple pie	2 wire shelves + 2 tinplate springform cake tins Ø 20 cm	1+3, placed diagonally		170-190	70-80
	1 wire shelf + 2 tinplate springform cake tins Ø 20 cm	1 in the centre alongside one another		190-210	70-80

* When baking on two levels, use the universal pan provided, at shelf position four. When baking on three levels, use the universal pan at shelf position three.

Grilling

Food	Dish and notes	Shelf position	Cooking method	Grill	Cooking time min
White bread (preheat oven 10 min)	wire shelf	5		Setting 3	30 sec-2 min
Beefburger*	wire shelf	4		Setting 3	25-30

* Turn the burgers over after 12-15 min.

