BLAUPUNKT

[en] Instruction manual

Oven
5B49M1...

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Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

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

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment the right way round.
→ *"Accessories" on page 12*

Important safety information

General information

Warning – Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Warning – Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Warning – Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- Water in a hot cooking compartment may create hot steam. Never pour water into the cooking compartment when the cooking compartment is hot.

Warning – Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

⚠ Warning – Hazard due to magnetism!
Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Halogen lamp

⚠ Warning – Risk of burns!
The bulbs in the cooking compartment become very hot. There is still a risk of burning your skin for some time after they have been switched off. Do not touch the glass cover. Avoid contact with your skin when cleaning.

⚠ Warning – Risk of electric shock!
When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

Causes of damage

General information

Caution!

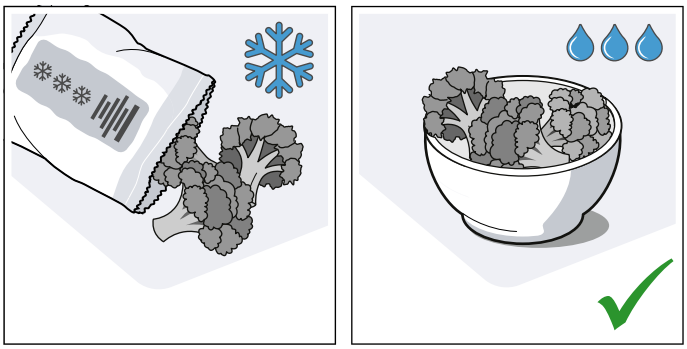
- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Aluminium foil: Aluminium foil in the cooking compartment must not come into contact with the door glass. This could cause permanent discolouration of the door glass.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moisture in the cooking compartment: Over an extended period of time, moisture in the cooking compartment may lead to corrosion. Allow the cooking compartment to dry after use. Do not keep moist food in the closed cooking compartment for extended periods of time. Do not store food in the cooking compartment.
- Cooling with the appliance door open: Following operation at high temperatures, only allow the cooking compartment to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the cooking compartment to dry with the door open if a lot of moisture was produced whilst the oven was operating.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Extremely dirty seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
  → *"Cleaning" on page 19*
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Environmental protection

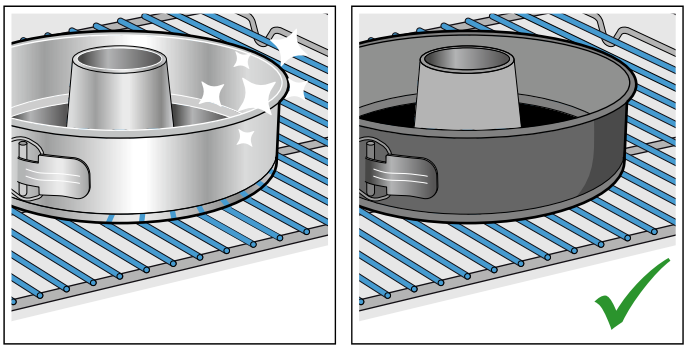
Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

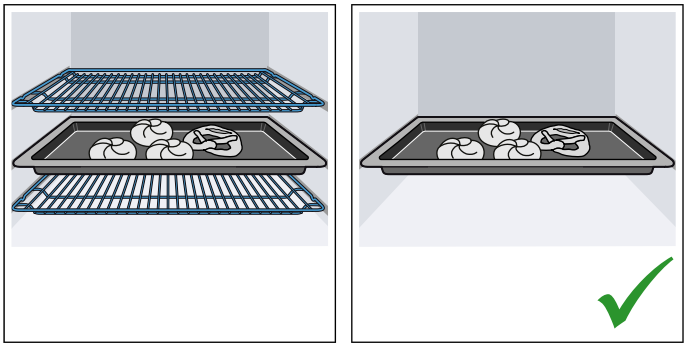
- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Leave frozen food to defrost before placing it in the cooking compartment.



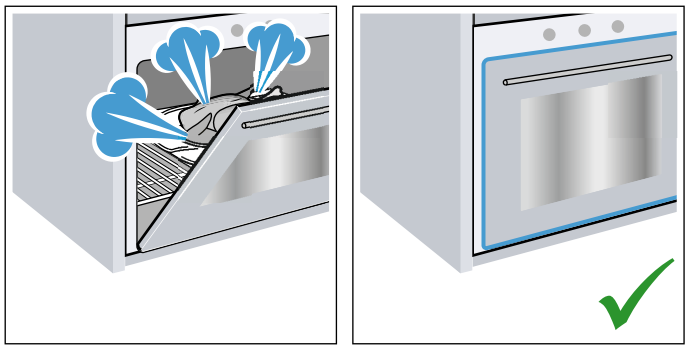
- Use baking tins that are dark-coloured, painted black or have an enamel coating. These absorb the heat particularly well.



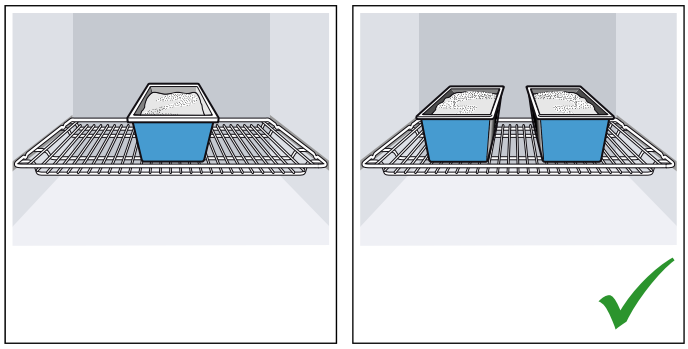
- Remove any unnecessary accessories from the cooking compartment.



- Open the appliance door as infrequently as possible when the appliance is in use.



- It is best to bake several cakes one after the other. The cooking compartment stays warm. This reduces the baking time for the second cake. You can place two cake tins next to each other in the cooking compartment.



- For longer cooking times, you can switch the appliance 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 is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

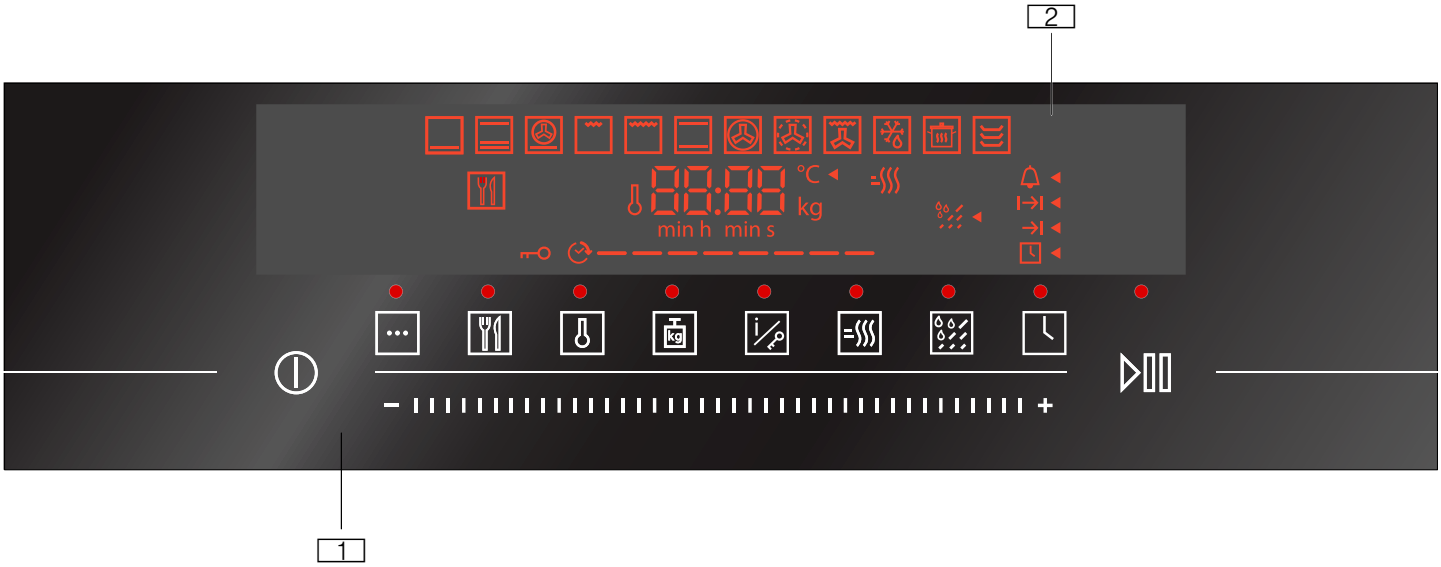
Getting to know your appliance

This section describes the symbols, indicators and touch controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

You can set your appliance's various functions on the control panel. Overview of the control panel and the layout of the controls.



1 **Sensors**
The sensors are touch keys. Simply touch a symbol to select the function it represents.

2 **Display panel**
The symbols for the functions and time-setting options that are currently active will appear on the display panel.

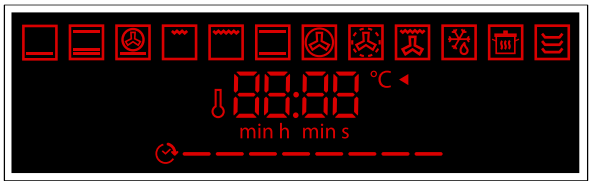
Buttons and display

You can use the buttons to set various additional functions on your appliance. You will be able to see the values for these on the display.

Button		Meaning
⏻	Main switch	Press to switch the oven on or off.
−III+	Settings area	Set the time-setting options, temperature or automatic programmes.
⋯	Types of heating	Choose the most suitable cooking method for your food.
	Programmes	Select the automatic programming.
	Temperature or grill setting	Select a temperature or grill setting.
	Weight	Select a weight for the programmes.
	Childproof lock	Press and hold: Locks and unlocks oven functions.
	Information	Press briefly: The interior temperature during heating is displayed for a few seconds.
	Rapid heating	Starts or cancels rapid heating for the cooking compartment.
	Wet-cleaning aid	Select the wet-cleaning aid.
	Time	Set the time.
▶II	Start/Pause	Short press = starts and stops operation (pause) Press and hold = cancels operation

Display panel

The recommended values will be shown on the display panel. These can be changed if required:



- Indicators/symbols for the type of heating
  These indicate the type of heating or selected function.
- Time and temperature indicators
  These show the time of day, the timer, the programmed cooking time, the time at which cooking is due to end and the weight for the automatic programming. They also indicate the temperature, the grill or cleaning settings and the programme number.

To select the different time-setting options, touch the ⏲ sensor several times. The arrow ◄ lights up next to the function that is currently selected.

Heating functions

To ensure that you always use the right heating function to cook your food, we have explained the differences and applications below.

Type of heating		Temperature	Use
	Bottom heating	30–250 °C	For cooking in a bain marie and for baking food for extra time. Heat is emitted from below.
	Intensive heat	30-275 °C	For dishes with a crispy base. The heat is emitted from above and more intensively from below.
	Pizza function	30–275 °C	For cooking pizzas and dishes that require a lot of heat from underneath. The heat is emitted from below and by the ring heating element in the back wall.
	Centre-area grill	Grill settings: 1 = low 2 = medium 3 = high	For grilling small amounts of steak, sausages, bread and pieces of fish. The centre part of the grill heating element becomes hot.
	Full-surface grill	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area below the grill element becomes hot.
	Top/bottom heating	30-275 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from above and below. This type of heating is used to measure the energy consumption in the conventional mode.
	3D hot air	30–275 °C	For baking and roasting on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back panel evenly around the cooking compartment.
	Hot air, gentle	125–275 °C	For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment. This type of heating is used to measure the energy consumption in air recirculation mode.
	Circulated air grill	30–275 °C	For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Defrosting	30-60 °C	For gently defrosting frozen food.
	Keeping warm	60–100 °C	For keeping food warm once it is ready.
	Plate warming	30–70 °C	For preheating ovenware and containers.

Notes

- The appliance suggests a temperature or setting for each heating function. You can either apply this or you can change it in the settings area.
- If you select the Defrost function before the oven has completely cooled down, ⚠ will flash on the display panel and the function will not be activated.

Other functions

Your new oven has yet more functions; see below for a brief description of these.

Function		Use
	Programmes	For many types of food, the appliance has preprogrammed setting values that you can use.
	Wet-cleaning aid	The wet-cleaning aid takes the hard work out of cleaning your cooking compartment.

Temperature

Swipe your finger across the settings area to set the interior temperature. You can do the same to select the grill and cleaning settings.

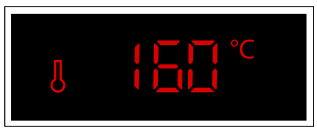
Note: When cooking at very high temperatures, the appliance lowers the temperature slightly after an extended period.

30-275	Temperature range	The temperature that can be set in the cooking compartment will be displayed in °C.
1, 2, 3	Grill settings	Grill settings for the full-surface grill and centre-area grill (depending on the appliance model). **1** = setting 1, low **2** = setting 2, medium **3** = setting 3, high
	Wet-cleaning aid	The wet-cleaning aid operating position.

Temperature display

When the oven is heating up, the symbol appears in the display panel.

When the symbol goes out while preheating the oven, the optimal time has been reached, and you can place your food in the cooking compartment.



Notes

- Due to thermal inertia, the actual temperature inside the cooking compartment may differ slightly from the temperature that is displayed.
- If the temperature in the cooking compartment is too high when the appliance is started, will appear on the display for some heating functions. Switch off the appliance and allow it to cool down before switching it back on again.

Cooking compartment

Various functions in the cooking compartment make your appliance easier to use. For example, the cooking compartment is well lit and a cooling fan prevents the appliance from overheating.

Opening the appliance door

If you open the appliance door when the appliance is in operation, the appliance will continue to operate as before.

Interior lighting

The interior lighting is switched on when the oven is switched on.

The interior lighting switches off again when operation stops .

Note: You can set the interior lighting not to come on when the oven is in use in the basic settings.

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.

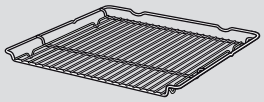
Note: You can change how long the cooling fan continues to run for in the basic settings. ⟶ *"Basic settings" on page 18*

Accessories

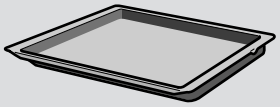
Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

Control accessories

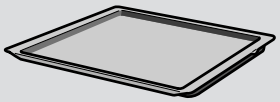
The accessories supplied may differ depending on the appliance model.



Wire rack
For ovenware, cake tins and ovenproof dishes.
For roasts, grilled items and frozen meals.



Universal pan
For moist cakes, pastries, frozen meals and large roasts.
It can be used to catch dripping fat when you are grilling directly on the wire rack.



Baking tray
For tray bakes and small baked products.

Only use original accessories. They are specially adapted for your appliance.

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

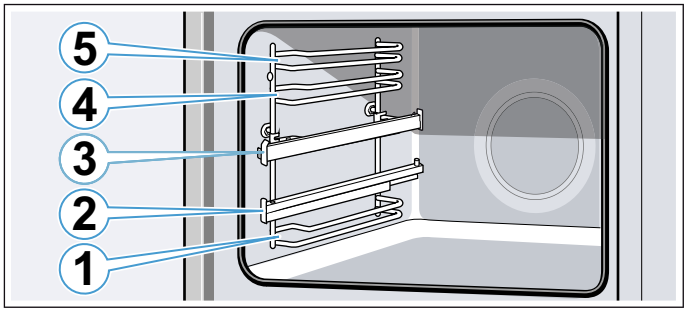
Note: The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

Inserting accessories

The cooking compartment has five shelf positions. The shelf positions are counted from the bottom up.

In some appliances, the highest shelf position is marked on the cooking compartment by the grill symbol.

Depending on the appliance model, your cooking compartment will have one or more pull-out rails or one or two clip-on pull-out rails. The pull-out rails are fixed in place and cannot be removed. The clip-on pull-out rails can be fitted as required to levels that are not currently being used.

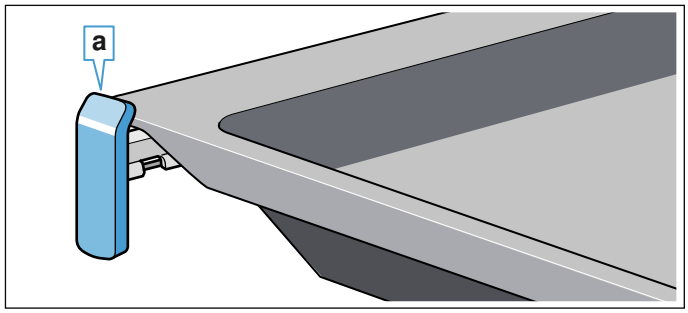


Always insert accessories between the two guide rods for the shelf position.

Accessories can be pulled out approximately halfway without tipping. You can use the pull-out rails to pull the accessories out further.

Make sure that the accessory is placed behind the lug **a** on the pull-out rail.

Example in the picture: Universal pan



The pull-out rails lock in place when they are fully pulled out. This makes it easy to place the accessories in position. To unlock the pull-out rails, use a little force to push them back into the cooking compartment.

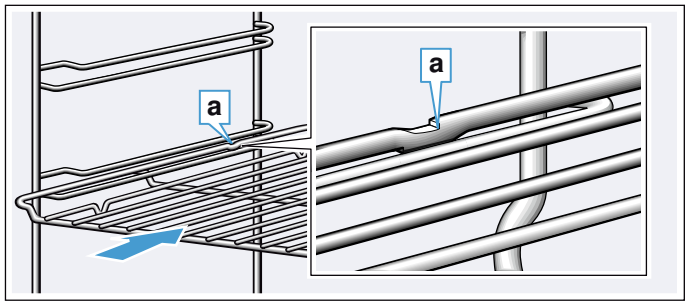
Notes

- Make sure that you always insert the accessories into the cooking compartment the right way round.
- Always insert the accessories fully into the cooking compartment so that they do not touch the appliance door.
- Take any accessories that you will not be using out of the cooking compartment.
- The shelves can be taken out of the cooking compartment for cleaning. ⟶ *Page 21*

Locking function

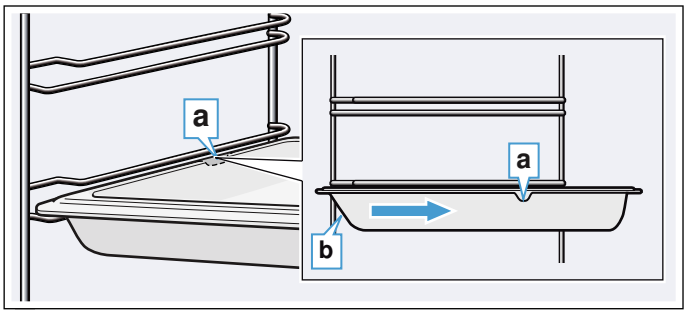
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

When inserting the wire rack, ensure that lug **a** is at the rear and is facing downwards. The open side must be facing the appliance door and the outer rail must be facing downwards ⌣.



When inserting baking trays, ensure that lug **a** is at the rear and is facing downwards. The sloping edge of the accessory **b** must be facing towards the appliance door.

Example in the picture: Universal pan

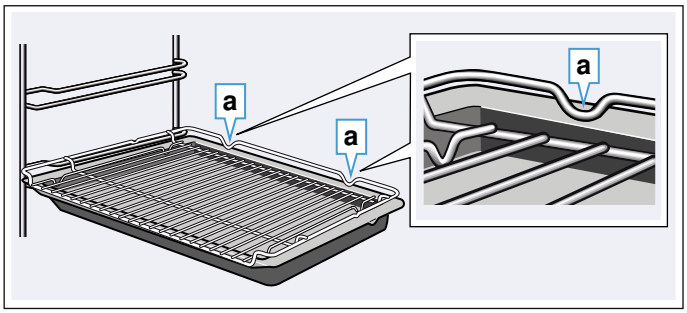


Combining accessories

You can insert the wire rack and the universal pan at the same time to catch drops of liquid.

When inserting the wire rack, ensure that both spacers **a** are at the rear edge. When inserting the universal pan, the wire rack is on top of the upper guide rod of the shelf position.

Example in the picture: Universal pan



Optional accessories

You can buy optional accessories from the after-sales service, from specialist retailers or online. *You will find a comprehensive range of products for your appliance in our brochures and online.

Both availability and whether it is possible to order online differ between countries. Please see your sales brochures for more details.

Note: Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact identification number (E-no.) of your appliance.
→ *"Customer service" on page 24*

Optional accessories
Wire rack For cookware, cake tins and ovenproof dishes, and for roasts and grilled food.
Baking tray For tray bakes and small baked items.
Universal pan For moist cakes, baked items, frozen food and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack.
Pull-out system, two levels Fitting pull-out rails at positions 2 and 3 will allow you to pull accessories out further without them tipping.
Pull-out system, three levels Fitting pull-out rails at positions 1, 2 and 3 will allow you to pull accessories out further without them tipping.

Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

Initial use

The time will appear on the display once the appliance is connected to the power supply. Set the current time.

Setting the time

The clock is set to 12:00 by default.

1. Set the time in the settings area.
2. Touch the sensor to confirm.

The set time is displayed in the display panel.

Cleaning the cooking compartment and accessories

Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Cleaning the cooking compartment

To eliminate the new-appliance smell, heat up the cooking compartment without anything in it and with the oven door closed.

Make sure that there is no packaging (e.g. polystyrene pellets) left in the cooking compartment. Before heating up the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth. Make sure that the kitchen is well ventilated while the oven is heating up.

Apply the settings indicated. You can find out how to set the heating function and the temperature in the next section. ⟶ *"Operating the appliance" on page 14*

Settings	
Heating function	3D hot air
Temperature	Maximum
Cooking time	1 hour

Turn off the oven once the specified time has elapsed.

Once the cooking compartment has cooled down, clean the smooth surfaces with soapy water and a dish cloth.

Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Operating the appliance

You have already learnt about the controls and how they work. Next, we will explain how to configure the settings on your appliance.

Switching the oven on and off

To switch the oven on or off, touch the ⏻ button.

Setting the heating function and temperature

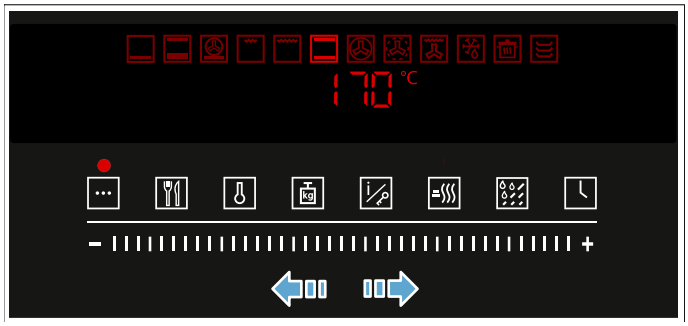
It is very easy to apply the settings you require to your appliance using the buttons and the settings area. In the heating function table, you will find the optimal heating functions for all kinds of food.

Example in the picture: Top/bottom heating at 190 °C.

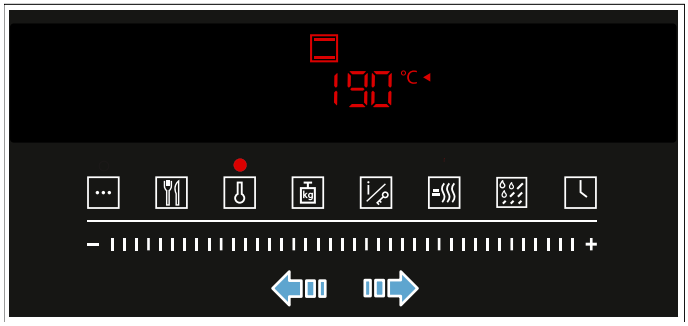
Switch on the oven using the main switch ⏻. The symbols for the default type of heating and temperature (and 160 °C) light up in the display panel. This setting can be started immediately. To do this, touch the ⏯ sensor.

To select a different type of heating or temperature, proceed as follows:

1. Touch the sensor.
2. Select a heating function in the settings area.



3. Touch the sensor.
4. Select the temperature or grill setting in the settings area.



5. Touch the ⏯ sensor.

The oven will start heating after a few seconds.

When your food is ready, switch off the oven using the main switch.

Note: You can also set a cooking time and an end time.⟶ *"Time-setting options" on page 15*

Changing

You can change the heating function and temperature at any time.

Note: If you change the heating function when the oven is in operation, the oven will stop heating.

Pausing the operation

Touch the ⏯ sensor. The oven is paused. The display above the ⏯ sensor flashes. Touch the ⏯ sensor again to end the pause.

Cancelling the operation

Press and hold the ⏯ sensor the symbol for the type of heating and the selected temperature are displayed. A type of heating and temperature can now be set again.

Rapid heating

With Rapid heating, you can shorten the heat-up time.

Suitable heating functions include:
- 3D hot air
- Top/bottom heating
- Intensive heat

Only use rapid heat-up when a temperature of over 100 °C has been selected.

To achieve an even cooking result, do not place your food into the cooking compartment until rapid heat-up is complete.

1. Select a type of heating and temperature.
2. Touch the sensor. The symbol lights up in the display panel.
3. Touch the ⏯ sensor.

The oven starts heating after a few seconds.

Once rapid heat-up is complete, an audible signal sounds and the symbol goes out. Place your food in the cooking compartment.

Time-setting options

Your appliance has different time-setting options.

Time-setting option		Use
I→I	Cooking time	Once the set cooking time has elapsed, the oven automatically switches off.
→I	End time	Select a cooking time and the end time you require. The appliance starts up automatically so that it finishes cooking at the required time.
🔔	Timer	The timer functions like an egg timer. It functions independently of the oven.
🕒	Time	If no other function has been selected, the time of day appears in the oven's display panel.

To navigate to the cooking time, select a type of heating and touch the 🕒 sensor. Once you have set the cooking time, you can set the end time.

An audible signal sounds once the cooking time or timer duration has elapsed. The signal can be ended early by touching the 🕒 symbol.

Setting the cooking time

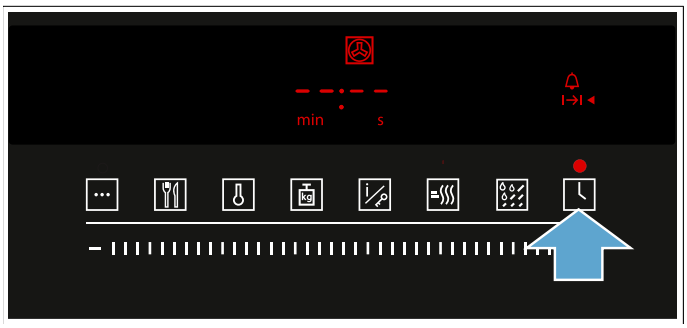
You can set the cooking time for your food on the oven. This prevents the food from accidentally being cooked for too long, and means that you do not have to stop what you are doing to switch off the oven.

The maximum time that can be set is 23 hours 59 minutes. The cooking time can be set in 1-minute increments up to 1 hour, and in 5-minute increments thereafter.

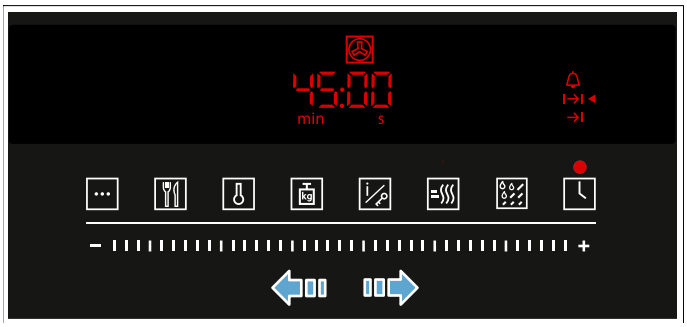
The cooking time will start at a different default value depending on which button you touch first:
10 minutes with the **–** button and 30 minutes with the **+** button.

Example in the diagram: Cooking time of 45 minutes.

1. Set the heating function and temperature or grill setting.
2. Touch the 🕒 sensor twice.
   – – : **– –** and the I→I symbol appear in the display panel.



3. Set the cooking time in the settings area.



4. Touch the ⏯ sensor.

The oven starts heating after a few seconds. The I→I, ⟳ symbols and the 🌡 temperature display appear in the display panel. The different segments of the progress bar become lighter and lighter as the time elapses. To display the remaining time, touch the 🕒 sensor twice.

The time has elapsed

An audible signal will sound. The oven will stop heating. The time will be zero on the display panel.

Touch any button to stop the audible signal. Once the audible signal has stopped, you can set a new cooking time in the settings area.

When your food is ready, switch off the oven using the main switch ⏻.

Changing and cancelling

The cooking time can be changed at any time. To do this, touch the 🕒 sensor twice and change the time in the settings area. The change is applied after a few seconds.

To cancel, set the cooking time to zero in the settings area. The oven continues to heat without a set cooking time.

Setting the end time

You can delay the time at which cooking is due to finish. You can, for example, put your food in the oven in the morning and set the cooking time so that it is ready at lunchtime.

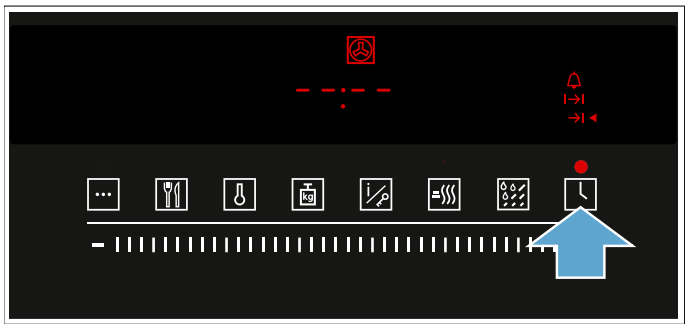
Notes

- Make sure that food is not left in the oven for too long as it may spoil.
- Set the end time while the oven is still cold.
- Do not adjust the end time once the appliance is already in operation, as this may affect the cooking result.

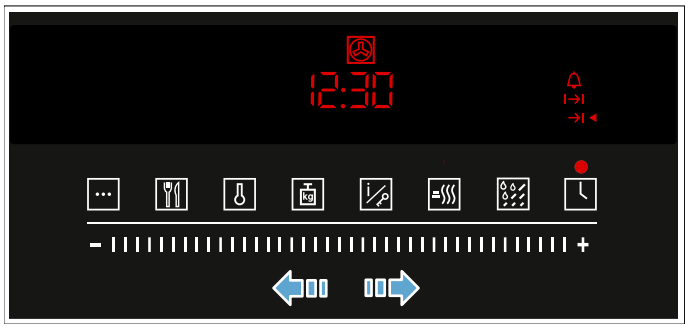
The end of the cooking time can be delayed by up to 23 hours 59 minutes.

Example in the picture: The time is 10.30 a.m., a cooking time of 45 minutes has been set and you want the food to be ready at 12.30 p.m.

1. Set the heating function and temperature or grill setting.
2. Touch the 🕒 sensor twice and set the cooking time in the settings area.
3. Touch the 🕒 sensor again.
   – – : – – appears in the display panel and the →I symbol lights up.



4. Set the end time in the settings area.



5. Touch the ⏯ sensor.

After a few seconds, the oven will apply the settings. The end time and the 🔔 I→I and →I symbols will appear on the display panel. The ◄ arrow will point to the →I symbol.

The time has elapsed

An audible signal will sound. The oven will stop heating. The time will be zero on the display panel.

Touch any button to stop the audible signal. Once the audible signal has stopped, you can set a new cooking time in the settings area.

When your food is ready, switch off the oven using the main switch ⏻.

Changing and cancelling

You can change the end time in the settings area. After a few seconds, the change will be applied. The end time cannot be changed once the cooking time has already started to count down, otherwise the cooking result may no longer be satisfactory.

To cancel, set the end time to the current time of day plus the cooking time. The appliance will start to heat and the cooking time will start to count down.

Setting the timer

You can use the timer whether the oven is switched on or off.

The maximum time that can be set is 23 hours 59 minutes. Up to 10 minutes, the timer duration can be set in 30-second increments. Above 10 minutes, the time increments become larger the longer the time you wish to set.

The timer will start with a default value, which differs depending on where you first touch the settings area: From the centre to the **+** symbol, 10 minutes; from the centre to the **–** symbol, 5 minutes.

1. Touch the sensor, the symbol lights up in the display panel.
2. Set the timer duration in the settings area.

After a few seconds, the duration on the timer starts to elapse. The symbol appears in the display panel. To display the remaining time, touch the sensor.

Tip: To use the timer for the oven, enter the required cooking time. The oven will switch off automatically at the end of this cooking time.

The timer duration has elapsed

An audible signal will sound. The timer duration will be zero on the display.

Touch any button to switch off the timer.

Changing and cancelling

You can change the timer duration at any time. When the oven is switched on, touch the sensor and change the time in the settings area. When the oven is switched off, change the time in the settings area. The change is applied after a few seconds.

To cancel the change, set the timer duration to zero in the settings area. The timer switches off.

Setting the time

Once the appliance has been connected to the mains or following a power failure, the clock flashes in the display panel and the symbol lights up. Set the time.

1. Set the time in the settings area.
2. Touch the sensor.
   The time stops flashing.

After a few seconds, the time you have set the clock to will be displayed.

Changing the time

You can change the time again when you need to, e.g. from summer to winter time.

To do this, when the appliance is switched off, touch the sensor repeatedly until the symbol for the clock appears. Then change the time in the settings area.

Childproof lock

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

Notes

- You can go to the basic settings to specify whether you want the option to set the childproof lock.
  → *"Basic settings" on page 18*
- If a hob is connected, it will not be affected by the childproof lock on the oven.
- After a power cut, the childproof lock will no longer be active.

Activating and deactivating

Touch the sensor for approx. four seconds.

The symbol lights up in the display panel. The childproof lock is now active.

To deactivate, touch the sensor again for four seconds until the symbol goes out in the display panel.

Notes

- If a timer duration has been set, this will continue to count down. While the childproof lock is active, the timer duration cannot be changed.
- The childproof lock does not disable the main switch, so you can still switch off the oven when the childproof lock is active. To do this, press the main switch.

Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. You can change these settings as required.

List of basic settings

Depending on the features of your appliance, not all basic settings will be available.

Basic setting		Options
c 1	Length of audible signal duration upon completion of a cooking time or timer countdown	1 = approx. 10 seconds 2 = approx. 30 seconds* 3 = approx. 2 minutes
c2	Amount of time until a setting is applied	1 = approx. 3 seconds* 2 = approx. 6 seconds 3 = approx. 10 seconds
c3	Button tone that sounds when a button is touched	0 = off 1 = on*
c4	Display panel brightness	1 = dark 2 = medium 3 = bright
c5	Display time of day?	0 = hide the time 1 = display the time*
c6	Enable childproof lock activation?	0 = no 1 = yes* 2 = yes, with locked door**
c 7	Interior lighting on when appliance in operation?	0 = no 1 = yes*
c8	Cooling fan run-on time	1 = short 2 = medium* 3 = long 4 = extra long
c9	Telescopic rails retrofitted?**	0 = no* (for rails and single pull-out system) 1 = yes (for double and triple pull-out systems)
cb	Reset all values to factory settings?	0 = no* 1 = yes

* Factory setting (factory settings may vary depending on the appliance model)

** Not available for all appliance types.

Changing the basic settings

The oven must be switched off.

1. Touch the ⏲ sensor for approx. four seconds. The first basic setting appears in the display panel, e.g. c 12.
2. Change the setting in the settings area.
3. Touch the ⏲ sensor to confirm. The next basic setting appears in the display panel.
4. Touch the ⏲ sensor repeatedly to call up all of the basic settings. Change the settings in the settings area.
5. Finally, touch and hold the ⏲ sensor again for approx. four seconds to confirm that you want to use the settings you have selected.

This applies all the changes to the basic settings.

To exit the basic settings without confirming the changes, touch the ⏻ sensor.

The basic settings can be changed at any time.

Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Suitable cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!
Risk of surface damage
Do not use:
- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,
- Hard scouring pads or cleaning sponges,
- High-pressure cleaners or steam cleaners,
- Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip: Highly recommended cleaning and care products can be purchased through the after-sales service. Observe the respective manufacturer's instructions.

⚠ Warning – Risk of burns!
The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Area	Cleaning
Appliance exterior	
Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.
Door handle	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.
Appliance interior	
Enamelled surfaces	Hot soapy water or a vinegar solution: Clean with a dish cloth and then dry with a soft cloth. Soften baked-on food remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt. **Caution!** Never use oven cleaner in the cooking compartment when it is still warm. This may damage the enamel. Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance. Leave the cooking compartment open to dry after cleaning it. **Note:** Food residues can cause white deposits to form. These are harmless and do not affect how the appliance works. Remove using lemon juice if required.
Glass cover for the interior lighting	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.
Door seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Door cover	made from stainless steel: Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products. made from plastic: Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper. Remove the door cover for cleaning.
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.

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

Wet-cleaning assistant

The wet-cleaning assistant takes the hard work out of cleaning your cooking compartment. Dirt is presoaked by vaporising the soapy water, making it easier to remove this dirt afterwards.

⚠ Warning – Risk of scalding!
Water in a hot cooking compartment may create hot steam. Never pour water into the cooking compartment when the cooking compartment is hot.

Setting the cleaning assistant

Note: The wet-cleaning assistant can only be used in the cooking compartment when the cooking compartment is cold. Allow the cooking compartment to completely cool down.

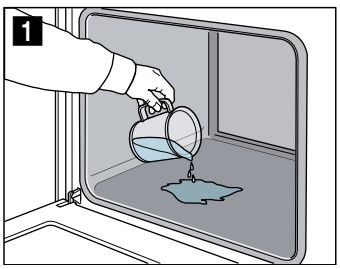
1. Remove any accessories from the cooking compartment.
2. Mix 0.4 litres of water (not distilled water) with a drop of washing-up liquid and pour into the middle of the cooking compartment floor (fig. **1**).
3. Close the appliance door.
4. Touch the sensor.
   The cooking time appears in the display panel.

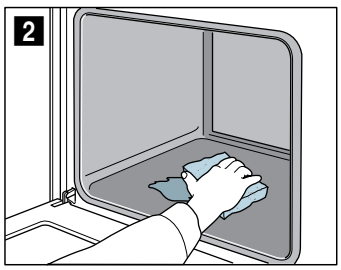
The cleaning assistant will start after a few seconds. The programme will count down on the display panel.

Notes
- The length of time each cleaning cycle runs for has been preset and cannot be changed.
- The end time cannot be delayed.

h will flash on the display panel if the cooking compartment has not yet cooled down completely. Wait until the cooking compartment has cooled down and the h indicator has gone out.

An audible signal will sound once the cleaning cycle has finished. 00:00 will appear on the display panel. Switch off the oven using the main switch.





Subsequent cleaning

The remaining water in the cooking compartment must be removed promptly. Do not leave the remaining water in the cooking compartment for a long time (e.g. overnight). The oven must not be operated while the cooking compartment is still wet or damp.

1. Open the appliance door and remove the remaining water with an absorbent sponge cloth (fig. **2**).
2. Clean the smooth surfaces in the cooking compartment with a dish cloth or a soft brush. Remove stubborn food remnants using a stainless steel scouring pad.
3. Remove limescale deposits with a cloth soaked in vinegar. Then wipe with clean water and rub dry with a soft cloth (including under the door seal).
4. Leave the appliance door ajar in the stop position (approx. 30°) for approx. 1 hour to allow the enamel surfaces in the cooking compartment to dry thoroughly. Alternatively, you can also run the rapid drying function for the cooking compartment.

Running the rapid drying function for the cooking compartment

1. Once the cleaning assistant has finished, open the appliance door as far as the stop position (approx. 30°).
2. Set 3D hot air to 50 °C.
3. After 5 minutes, switch off the oven and close the appliance door.

Removing heavy deposits of dirt

You have several options for removing particularly stubborn deposits of dirt.
- Leave the soapy water in place for a while before starting the cleaning assistant.
- Rub soapy water onto the dirty areas of the smooth surfaces before starting the cleaning assistant.
- Run the cleaning assistant function again once the cooking compartment has cooled down.

Keeping the appliance clean

Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

⚠ Warning – Risk of fire!
Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.

Tips
- Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
- Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.
- Use the universal pan for baking very moist cakes.
- Use suitable ovenware for roasting, e.g. a roasting dish.

Rails

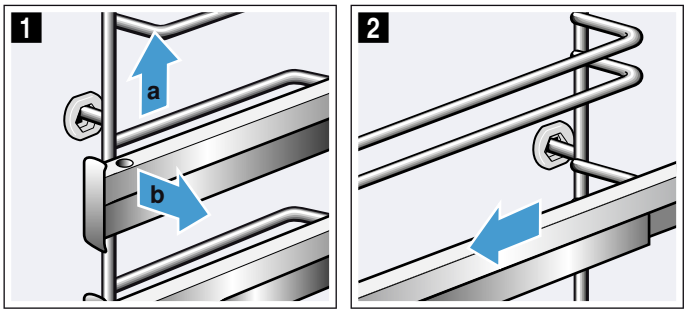
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the shelves and clean them.

Detaching and refitting the rails

⚠ Warning – Risk of burns!
The rails become very hot. Never touch the hot rails. Always allow the appliance to cool down. Keep children away from the appliance.

Detaching the rails

1. Lift the rail slightly at the front **a** and detach it **b** (figure 1).
2. Then pull the whole rail towards you and take it out (figure 2).

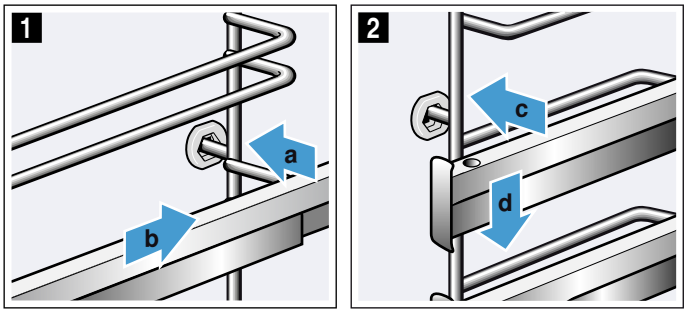


Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Attaching the rails

The rails only fit on the right or the left side. The pull-out rails must pull out towards you.

1. First, insert the rail in the middle of the rear socket **a**, until the rail rests against the cooking compartment wall, and push it back **b** (figure 1).
2. Then insert the rail into the front socket **c**, until the rail also rests against the cooking compartment wall here, and press it downwards **d** (figure 2).



Appliance door

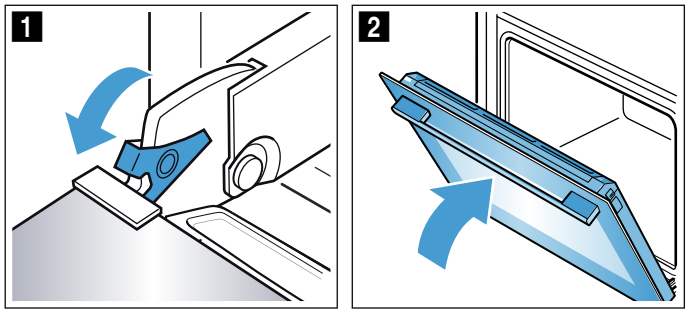
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to clean the appliance door.

Removing and installing the door panels

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

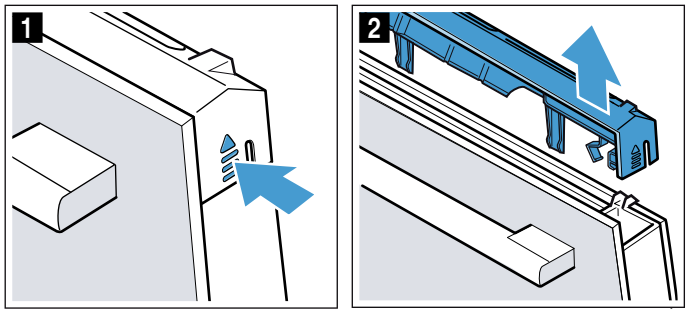
Locking the appliance door

1. Open the appliance door fully.
2. Open the two locking levers on the left and right (fig. 1).
3. Close the appliance door as far as it goes (fig. 2).

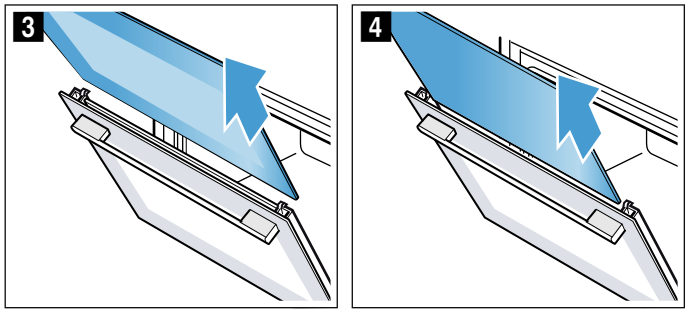


Removing panels

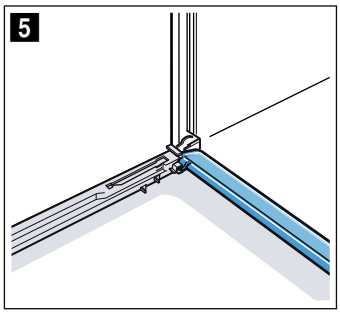
1. Open the appliance door slightly.
2. Press the left- and right-hand sides of the cover (fig. 1).
3. Remove the cover (fig. 2).

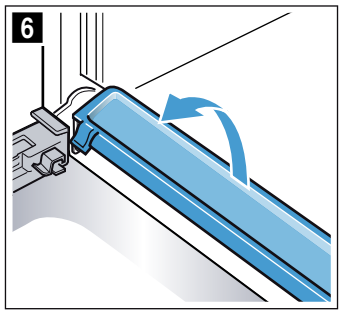


4. Lift out the outer panel (fig. 3) and set it down carefully on a flat surface.
5. Lift out the inner panel (fig. 4) and set it down carefully on a flat surface.



6. If necessary, you can remove the condensate trough for cleaning. To do this, open the appliance door fully (fig. 5).
7. Tilt the condensate trough up and remove it (fig. 6).





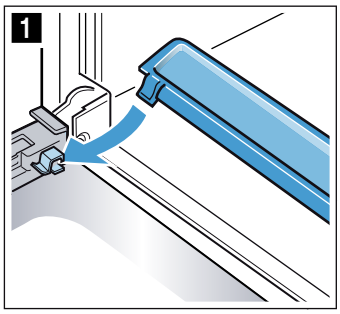
Clean the panels with glass cleaner and a soft cloth. Wipe the condensate trough with a cloth and some hot soapy water.

⚠ Warning
Risk of injury!

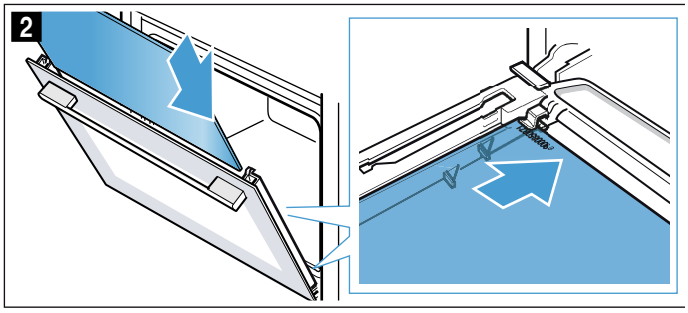
- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Fitting panels

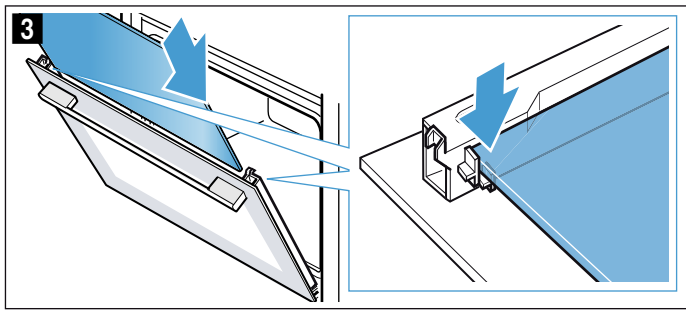
1. Open the appliance door fully and refit the condensate trough. To do this, insert the trough from above and rotate it at the bottom (fig. 1).



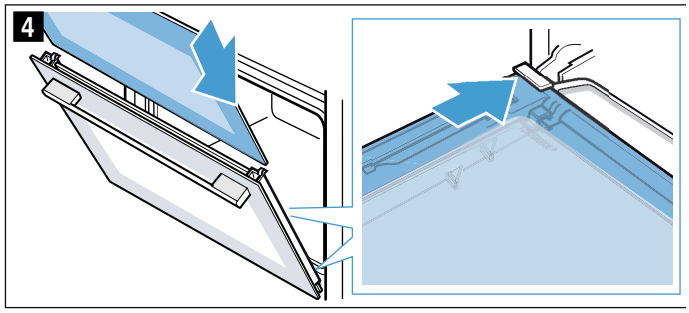
2. Slide each inner panel back in and make sure that it is sitting correctly at the bottom in the retainer (fig. 2).



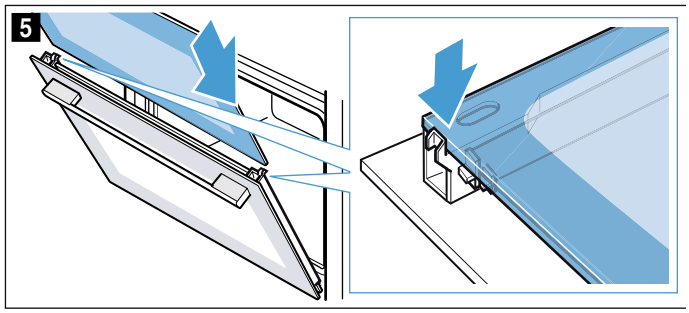
3. Push the inner panel in at the top (fig. 3).



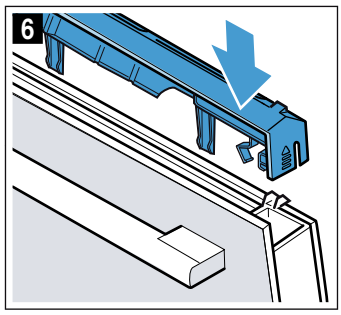
4. Slide the outer panel back in and make sure that it is sitting correctly at the bottom in the retainer (fig. 4).

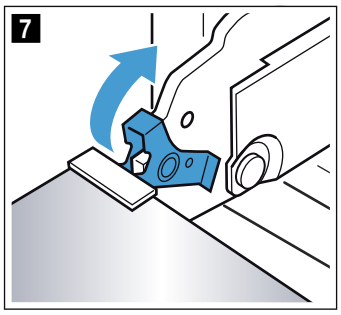


5. Push the outer panel in at the top (fig. 5).



6. Put the cover back in place and press on it until you hear it click into place (fig. 6).
7. Open the appliance door again fully.
8. Close the two locking levers on the left and right (fig. 7)





9. Close the appliance door.

Caution!
Do not use the cooking compartment again until the panels have been correctly fitted.

Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

Rectifying faults yourself

You can often easily rectify technical faults with the appliance yourself.

If a dish does not turn out exactly as you wanted, you can find useful cooking tips and instructions at the end of this instruction manual. ⟶ *"Tested for you in our cooking studio" on page 36*

Fault	Possible cause	Notes/remedy
The appliance is not working.	Defective circuit breaker.	Check the circuit breaker in the fuse box.
	Power failure	Check whether the kitchen light or other kitchen appliances are working.
The time is flashing on the display.	Power failure.	Reset the time.
The settings on the appliance cannot be configured. A key symbol has lit up on the display or SAFE.	The childproof lock is activated.	Deactivate the childproof lock by pressing and holding the button with the key symbol for approx. 4 seconds.
The appliance door will not open. A key symbol has lit up on the display.	The appliance door is locked with the childproof lock.	Deactivate the childproof lock by pressing and holding the button with the key symbol for approx. 4 seconds. The lock can be switched off in the basic settings.
After an operating mode is switched on, h is flashing on the display.	The appliance has not cooled down sufficiently.	Switch off the appliance, allow it to cool down and switch on the operating mode again.
The appliance is not heating. Two dots are flashing on the display panel. On some appliances, d will also appear on the display panel.	Demo mode is active.	Briefly disconnect the appliance from the mains (switch off the circuit breaker in the fuse box) and then deactivate demo mode within approx. 5 minutes. To do this, set the basic setting c 13 or cC to the value 0. ⟶ *"Basic settings" on page 18*

⚠ Warning – Risk of injury!
Incorrect repairs are dangerous. Do not attempt to repair the appliance yourself. Repairs must only be carried out by one of our trained after-sales engineers. If the appliance is defective, call the after-sales service.

⚠ Warning – Risk of electric shock!
Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Fault messages on the display panel

If a fault message (begins with "E") appears on the display panel, e.g. E0502, touch the ◷ button. This will reset the fault message. If necessary, reset the time.

If the fault was a one-off, you can continue to use the appliance as normal. If the fault message appears again, notify our after-sales service and quote the exact fault message and the E no. of your appliance.
⟶ *"Customer service" on page 24*

Maximum operating time

If the settings are not changed on the appliance for several hours, the appliance will automatically stop heating. This prevents the appliance from being left on when it is not supposed to be.

When the maximum operating time is reached depends on the settings that have been configured on the appliance.

Maximum operating time reached
F8 appears on the display.

Switch off the appliance using the main switch. If necessary, the settings can be reconfigured.

Tip: To prevent the appliance from switching off when you do not want it to when your food needs to be cooked for a very long time, you should always set a cooking time. The appliance will continue heating until the set cooking time has elapsed.

Replacing the bulb in the top of the cooking compartment

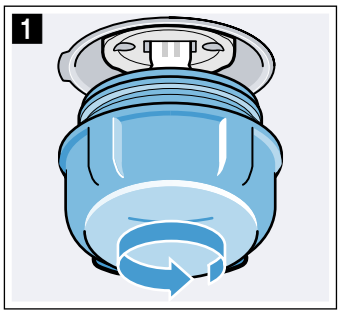
If the cooking compartment light bulb fails, it must be replaced. Heat-resistant, 25 watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers.

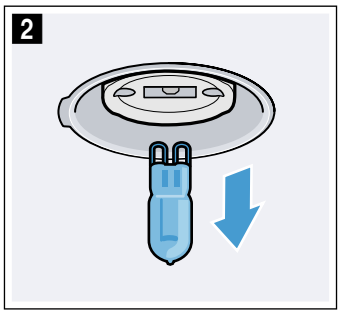
When handling the halogen bulb, use a dry cloth. This will increase the service life of the bulb. Only use these bulbs.

⚠ Warning – Risk of electric shock!
When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

⚠ Warning – Risk of burns!
The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

1. Place a tea towel in the cold cooking compartment to prevent damage.
2. Turn the glass cover anti-clockwise to remove it (figure 1).
3. Pull out the bulb – do not turn it (figure 2).
   Insert the new bulb, making sure that the pins are in the correct position. Push the bulb in firmly.





4. Screw the glass cover back on.
   Depending on the appliance model, the glass cover may have a sealing ring. If the glass cover has a sealing ring, put it back in place before screwing the cover back on.
5. Remove the tea towel and switch on the circuit breaker.

Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please quote the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found when you open the appliance door.
On some appliances with a steam-assisted cooking function, you will find the rating plate behind the control panel.

To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

E no.	FD no.

After-sales service ☎

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

After-sales contact details for all countries can be found in the attached after-sales service directory.

Programmes

You can prepare food very easily using the various programmes. Simply select a programme and the appliance will apply the optimal settings for you.

To achieve good results, the cooking compartment must not be too hot. Allow the cooking compartment to cool before starting the programme.

Cookware

Follow the instructions provided by the cookware manufacturer.

Suitable cookware:
Use cookware that is heat-resistant up to 300 °C.

Glass or glass ceramic cookware is best. The grill can heat through the glass lid and the roast will become nice and crispy on the outside.

Roasting dishes made from stainless steel are not ideal.Their shiny surface reflects a high proportion of the radiated heat.The food will brown less readily and the meat will be less well done. If you are using a stainless steel roasting dish, remove the lid once the programme has come to an end. Grill the meat at grill setting 3 for an additional 8 to 10 minutes.

The food will brown more quickly from below if you use a roasting dish made of enamelled steel, cast iron or die-cast aluminium.Add a little more liquid.

Tip: If the gravy is too light or too dark, add less or more liquid next time.

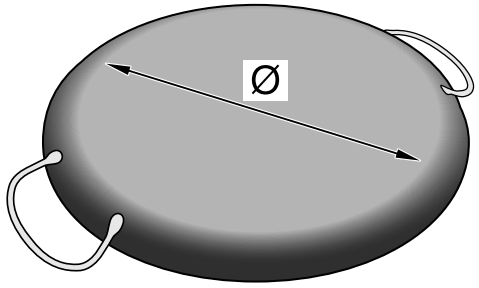
Unsuitable cookware:
Cookware made of bright, shiny aluminium, unglazed clay or plastic, and cookware with plastic handles, is not suitable.

Size of the cookware:
The roast should cover around two thirds of the cookware base.This will ensure that you get good meat juices.

The distance between the meat and the lid should be at least 3 cm. The meat may expand as it roasts.

Cookware for programme 1:
We recommend using paella pans of the following sizes:

- For 3 to 4 portions: Paella pan with a base diameter of 24 cm.
- For 5 to 6 portions: Paella pan with a base diameter of 28 cm.



Preparing food

Use frozen products straight from the freezer. For meat dishes, use fresh food, ideally at fridge temperature.

Tip: Very lean meat will remain more succulent if it is covered with rashers of bacon.

Weigh your food. You need the weight in order to set the programme. Always round up to the nearest weight.

Place the cookware onto the wire rack. Always place the ovenware into the cooking compartment without preheating it.

Pre-programmed recipes

The specific quantities for preparing each dish are listed for the pre-programmed recipes.

Note: When using the pre-programmed recipes, neither the cooking time nor the end time can be changed.

Programme		Weight range in kg	Weight setting
1	**Paella**	0.3 - 0.6	Weight of rice
2	**Aubergines with mozzarella and parmesan**	0.2 - 0.8	Weight of vegetables
3	**Escalivada**	0.8 - 1.6	Weight of vegetables
4	**Gilthead bream in salt**	0.3 - 1.1	Weight of fish
5	**Hake in breadcrumbs**	0.5 - 2.0	Weight of fish
6	**Chicken and vegetables**	1.0 - 2.0	Weight of meat
7	**Beef Wellington**	0.7 - 1.5	Weight of meat
8	**Tuna pie**	0.3 - 0.7	Weight of dough
9	**Pizza**	0.1 - 0.4	Weight of dough
10	**Cheesecake**	0.8 - 1.4	Weight of mixture

Programme 1: Mixed paella

In order to configure the oven, you will need the weight of the dry rice. For every 100 g rice, you will need approximately 145 ml water.

Ingredients for 4 portions

- 40 ml olive oil
- 50 g chopped tomatoes
- 100 g red and green peppers
- 100 g onion
- 250-300 g pork rib
- 250-300 g chicken wings
- 150 g calamari rings
- 150 g prawns for paella
- 150 g monkfish
- 150 g clams
- 100 g mussels
- 400 g short-grain rice, preferably bomba rice
- approx. 580-600 ml hot water
- Salt to taste
- Pepper
- Saffron
- Garlic

Preparation

1. Season the meat with salt and pepper, sear for 5-6 minutes until golden and then take it out of the paella pan.
2. Cook the meat and seafood for approximately 2 minutes, and then take it out of the paella pan and keep it warm.
3. Fry the tomatoes, the onions in the pan, along with the garlic and peppers, and then add the meat, the fish and the seafood and season.
4. Add water or stock, and after bringing it to the boil, add the rice and saffron and then bring it back to the boil. Once the liquid is boiling, place the paella pan in the oven and set the programme.

Accessories and requirements

Wire rack: Shelf position 1.
Paella pan with a base diameter of 24 cm: 3-4 portions. Paella pan with a base diameter of 28 cm: 4-5 portions.

Tips

- Do not preheat the oven
- Remove the paella once it is cooked
- Use a paella pan with metal handles, not plastic handles.

Programme 1: Black rice

In order to configure the oven, you will need the weight of the dry rice. For every 100 g rice, you will need approximately 150 ml water.

Ingredients for 6 portions

- 40 ml olive oil
- 100 g chopped tomatoes
- 100 g red peppers
- 100 g onion
- Garlic
- 600 g prawns, peeled
- 500 g baby calamari, washed
- 2 bags of squid ink
- 600 g short-grain rice
- 900 ml water
- Salt to taste

Preparation

1. Finely chop the onions, garlic and peppers.
2. Sear the prawns and baby calamari, take them out of the pan and keep them warm.
3. Fry the tomatoes, peppers and onions until the onions are a golden colour, and then add the water and bring to the boil.
4. When the water has boiled, add the rice and squid ink and bring the water back to the boil. Once the liquid is boiling, place the paella pan in the oven and set the programme.
5. Five minutes before the cooking time comes to an end, distribute the prawns and baby calamari over the rice.

Accessories and requirements

Wire rack: Shelf position 1.
Paella pan with a base diameter of 24 cm: 3-4 portions. Paella pan with a base diameter of 28 cm: 4-5 portions.

Tips

- Do not preheat the oven
- Remove the paella once it is cooked
- Use a paella pan with metal handles, not plastic handles.

Programme 1: Rice with vegetables and prawns

In order to configure the oven, you will need the weight of the dry rice. For every 100 g rice, you will need approximately 150 ml water.

Ingredients for 6 portions

- 40 ml olive oil
- 150 g leeks
- 150 g carrots
- 250 g peas
- 250 g green beans
- 400 g prawns, peeled
- 100 g chopped tomatoes
- 600 g short-grain rice
- 900 ml water
- Salt to taste

Preparation

1. Finely chopped leeks, carrots and green beans.
2. Sear the prawns, take them out of the pan and keep them warm.
3. Fry the vegetables, add the water and bring to the boil.
4. When the water has boiled, add the rice and bring back to the boil. Once the liquid is boiling, place the paella pan in the oven and set the programme. Five minutes before the cooking time comes to an end, distribute the prawns over the dish.

Accessories and requirements

Wire rack: Shelf position 1.
Paella pan with a base diameter of 24 cm: 3-4 portions. Paella pan with a base diameter of 28 cm: 4-5 portions.

Tips

- Do not preheat the oven
- Remove the paella once it is cooked
- Use a paella pan with metal handles, not plastic handles.

Programme 1: Express rice

In order to configure the oven, you will need the weight of the dry rice. For every 100 g rice, you will need approximately 160 ml water.

Ingredients for 6 portions

- 40 ml olive oil
- 1200 g sautéed vegetables, frozen
- 100 g chopped tomatoes
- 600 g short-grain rice
- 1200 ml water
- Salt to taste

Preparation

1. Allow the vegetables to defrost and then lightly fry them at a medium heat. Add the strained tomatoes and mix these into the vegetables.
2. Add the water and bring to the boil.
3. When the water has boiled, add the rice. Once the liquid is boiling, place the paella pan in the oven and set the programme.

Accessories and requirements

Wire rack: Shelf position 1.
Paella pan with a base diameter of 24 cm: 3-4 portions. Paella pan with a base diameter of 28 cm: 4-5 portions.

Tips

- Do not preheat the oven
- Remove the paella once it is cooked
- Use a paella pan with metal handles, not plastic handles.

Programme 2: Aubergines with mozzarella and parmesan

In order to configure the oven for this recipe, you will need the weight of the sliced aubergines and tomatoes.

Ingredients for 4 portions

- 8 slices of aubergine
- 8 slices of tomato
- 8 slices of mozzarella
- 50 g parmesan, grated
- 2 tbsp fresh tomatoes, strained
- Salt

Preparation

1. Wash the aubergines and tomatoes. Cut into slices approximately 7 mm thick.
2. Weigh the sliced aubergines and tomatoes so that you can set the weight on the oven.
3. Grease the baking tray with a little oil. Spread the sliced aubergine over the tray and sprinkle a little salt over the top.
4. Place a tomato slice on top of each aubergine slice, and spread a tbsp of freshly strained tomatoes on top of these.
5. Place a slice of mozzarella on top of each aubergine/tomato stack, and then sprinkle grated parmesan on top.
6. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Tip: For best results, make sure that the aubergine and tomato slices are the correct thickness.

Programme 3: Escalivada

All you need in order to configure the oven for this recipe is the weight of the prepared vegetables.

Ingredients for 4 portions

- 2 ripe tomatoes, medium
- 2 spring onions
- 1 aubergine
- 1 red pepper
- 4 green peppers
- Salt
- Olive oil

Preparation

1. Cut the onions and aubergines in half lengthways. Place the cut surfaces on the tray so that they do not dry out in the heat.
2. Add the tomatoes whole.
3. Cut the red peppers into four or eight strips.
4. Cut the green peppers into two or four strips.
5. Weigh the washed and cut vegetables so that you can set the weight on the oven.
6. Place all the vegetables on the baking tray, sprinkle them with salt and drizzle oil over them. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Tip: It is important to cut the vegetables into strips or to halve them so that they are cooked all the way through.

Programme 4: Gilthead bream in salt

All you need in order to configure the oven for this recipe is the weight of the sea bream.

Ingredients for 2 portions

- Sea bream, 600 g
- 1.5 - 2 kg coarse salt

Preparation

1. Weigh the washed sea bream so that you can set the weight on the oven.
2. Sprinkle coarse salt over the baking tray – use more salt for a bigger fish.
3. Place the washed sea bream onto the salt and sprinkle the rest of the coarse salt over the entire fish. For a firmer salt crust, sprinkle water over the salt.
4. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Tips

- Tell the fishmonger that you are going to cook the fish with a salt crust.
- Serve with a sauce or side dish.

Programme 5: Hake in breadcrumbs

All you need in order to configure the oven for this recipe is the weight of the washed hake.

Ingredients for 2 portions

- 700 g from the rear section of the hake
- 4 tbsp breadcrumbs
- 2 cloves of garlic
- 80 ml olive oil
- Parsley
- White pepper, ground
- Salt

Preparation

1. Weigh the washed hake so that you can set the weight on the oven.
2. Place the clean hake on the tray and season the fish.
3. Mix the breadcrumbs, chopped garlic, chopped parsley and 80 ml olive oil in a mixing bowl. Spread the mixture over both sides of the hake.
4. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Tip: Ask the fishmonger to prepare the hake such that the bone is only in one half of the fish.

Programme 6: Chicken and vegetables

All you need in order to configure the oven for this recipe is the weight of the washed chicken.

Ingredients for 4-6 portions

- Chicken, 1700 g
- 400 g potatoes
- 400 g onion
- 250 g carrots
- 1 sprig of parsley
- 50 g butter or margarine
- White pepper, ground
- 400 ml stock/water.
- Olive oil

Preparation

1. Clean the chicken and gut it. Season with salt and pepper.
2. Weigh the chicken so that you can set the weight on the oven.
3. Place half the butter or margarine and the spring of parsley inside the chicken. Rub the remaining butter or margarine over the skin of the chicken.
4. Cut the peeled potatoes into very fine strips, approximately 5 mm thick.
5. Peel and slice the carrots.
6. Peel the onion and cut it into very thin rings.
7. Finally, spice the vegetables with salt, distribute them around the chicken, add water ground covering and sprinkle the vegetables with a little olive oil.
8. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 2.

Tip: It is important to make sure that the potatoes are the correct thickness.

Programme 7: Beef Wellington

All you need in order to configure the oven for this recipe is the weight of the tenderloin.

Ingredients for 4-6 portions

- 1 veal tenderloin, 1100 g
- 500 g puff pastry
- 1 egg
- Salt
- Ground black pepper

Preparation

1. Grease the baking tray with a thin coating of margarine.
2. Dust the work surface with flour and roll out the puff pastry dough onto the floured surface.
3. Weigh the tenderloin so that you can set the weight on the oven.
4. Season the tenderloin with salt and pepper, place it on the rolled-out puff pastry dough and roll it up in the dough. Place on the baking tray.
5. Whisk the egg and brush over the puff pastry dough.
6. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 2.

Tips

- The cooking times programmed on the oven are suitable for cooking a medium-sized tenderloin. For a well-done tenderloin, enter a higher weight than the actual weighed weight. For a medium-rare tenderloin, enter a lower weight than the actual weighed weight. We recommend increasing or decreasing the weight by 100 g respectively.
- It is also worth noting that the cooking result will vary depending on the thickness of the tenderloin. You can achieve good results with a diameter of 7 cm; for a larger diameter, the result will be medium rare to rare.

Programme 8: Tuna pie

All you need in order to configure the oven for this recipe is the weight of the puff pastry.

Ingredients for 4 portions

- 500 g puff pastry
- 225 g fresh tomatoes, strained
- 350 g onion
- 400 g tuna in oil
- 200 g pickled red peppers
- 2 hard-boiled eggs
- Olive oil
- 1 egg
- Salt

Preparation

1. Chop the onions finely and fry them at a low heat. Once the onions are translucent and are beginning to turn golden, remove from the hob and allow to cool.
2. Grease the baking tray with a little butter or margarine.
3. Weigh the puff pastry so that you can set the weight on the oven.
4. Divide the dough into two equal halves. Dust the worktop with flour and roll out the puff pastry approx. 30 x 30 cm onto the floured surface.
5. Place one of the rolled-out puff pastry sheets on the baking tray and prick with a fork in several places.
6. Spread the ingredients over the puff pastry dough in the following order: The freshly strained tomatoes, the fried onions, the chopped tuna, the pickled red peppers, the finely diced hard-boiled egg and a splash of oil.
7. Lay the other sheet of puff pastry on top of the ingredients. To seal the bake, press the outer edges of the top sheet firmly onto the bottom sheet with your fingers.
8. Whisk the egg and brush over the puff pastry dough.
9. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 2.

Tip: Leave around 3 cm of dough free around the edge of the bottom pastry sheet so that you can press down the edge of the top pastry sheet onto the edge of the bottom pastry sheet.

Programme 9: Curry pizza

All you need in order to configure the oven for this recipe is the weight of the pizza base.

Ingredients for 2-3 portions

- Pizza dough:
  240 g flour
  7 g baker's yeast
  160 ml lukewarm water
  4 g salt
- 70 g onions, chopped
- 20 g margarine
- 3 tsp Madras curry powder
- 100 g mushrooms, sliced
- 2 slices of pineapple
- 100 g cooked ham, diced
- 100 g Danish mozzarella, grated
- 2 tsp mustard
- Salt

Preparation

1. Mix the flour, yeast, water and salt together to form a smooth dough.
2. Bake the dough in the oven for 15 minutes at a temperature of 45 to 50 °C.
3. Weigh the pizza dough so that you can set the weight on the oven.
4. Spread the pizza dough on an enamelled baking tray.
5. Chop the onions, place them in a mixing bowl and mix them with the margarine, mustard and curry powder. Remove this mixture and spread it on the pizza base.
6. Cut the pineapple into small pieces and cut the cooked ham into strips. Distribute them over the pizza, along with the mushrooms. Finally, sprinkle the pizza with the grated cheese.
7. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Programme 9: Mediterranean pizza

All you need in order to configure the oven for this recipe is the weight of the pizza base.

Ingredients for 2-3 portions

- Pizza dough:
  240 g flour
  7 g baker's yeast
  160 ml lukewarm water
  4 g salt
- 80 g fresh tomatoes, strained
- 70 g onion
- 80 g tuna in oil
- 100 g Danish mozzarella, grated
- 40 g red peppers, fried
- 8 pitted black olives
- 4 anchovy fillets
- Oil
- Oregano

Preparation

1. Mix the flour, yeast, water and salt together to form a smooth dough.
2. Bake the dough in the oven for 15 minutes at a temperature of 45 to 50 °C.
3. Weigh the pizza dough so that you can set the weight on the oven.
4. Spread the pizza dough on an enamelled baking tray.
5. Spread the freshly strained tomatoes over the pizza base and sprinkle some oregano on top. Drizzle with oil.
6. In the order listed, distribute the onion rings, chopped tuna, grated cheese, strips of pepper, halved olives and anchovy fillets over the pizza base.
7. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Programme 9: Four-cheese pizza

All you need in order to configure the oven for this recipe is the weight of the pizza base.

Ingredients for 2-3 portions

- Pizza dough:
  240 g flour
  7 g baker's yeast
  160 ml lukewarm water
  4 g salt
- 50 g fresh tomatoes, strained
- 50 g Emmental
- 50 g Brie
- 50 g Roquefort
- 50 g mozzarella
- Oil
- Oregano

Preparation

1. Mix the flour, yeast, water and salt together to form a smooth dough.
2. Bake the dough in the oven for 15 minutes at a temperature of 45 to 50 °C.
3. Weigh the pizza dough so that you can set the weight on the oven.
4. Spread the freshly strained tomatoes over the pizza base and sprinkle some oregano on top. Drizzle with oil.
5. Cut the cheese into small pieces and place them on the pizza.
6. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Tip: Spread the cheese over the pizza base in the order specified, as each type of cheese has a different melting point.

Programme 9: Pizza nostra

All you need in order to configure the oven for this recipe is the weight of the pizza base.

Ingredients for 2-3 portions

- Pizza dough:
  240 g flour
  7 g baker's yeast
  160 ml lukewarm water
  4 g salt
- 50 g fresh tomatoes, strained
- 60 g cooked ham
- 60 g bacon
- 70 g Emmental, grated
- 60 g fresh cheese
- Oil
- Oregano

Preparation

1. Mix the flour, yeast, water and salt together to form a smooth dough.
2. Bake the dough in the oven for 15 minutes at a temperature of 45 to 50 °C.
3. Weigh the pizza dough so that you can set the weight on the oven.
4. Spread the pizza dough on an enamelled baking tray.
5. Spread the freshly strained tomatoes over the pizza base and sprinkle some oregano on top. Drizzle with oil.
6. Then add the grated Emmental, cooked ham (cut into strips), bacon (diced), and finally, the fresh cheese (cut into small cubes).
7. Place in the oven and set the programme.

Accessories and requirements

Universal pan: Shelf position 3.

Programme 10: Cheesecake

All you need in order to configure the oven for this recipe is the weight of the mixture.

Ingredients for 6-8 portions

- Basic dough:
  350 g flour
  2 tsp baking powder
  80 g sugar
  1 egg
  2 g salt
  170 g butter
- Mixture:
  185 g sugar
  15 g vanilla sugar
  70 g margarine
  3 eggs
  65 g flour
  750 g Quark soft cheese

Preparation

1. Mix together all the ingredients for the pizza base.
2. Knead the dough thoroughly by hand and shape it into a ball.
3. Use a rolling pin to roll it out thinly so that the dough covers both the base and the edge of the tray. Use two thirds of the dough for the base of the tray and one third for the edge of the tray.
4. In a different mixing bowl, beat the margarine with the sugar and vanilla sugar until they are frothy and the mixture is uniform.
5. Stir the eggs in one by one.
6. Then add the flour while stirring.
7. Finally, add the Quark soft cheese and beat it into the mixture for a few minutes.
8. Weigh the mixture so that you can set the weight on the oven.
9. Pour the mixture onto the dough in the tray.
10. Place in the oven and set the programme.

Accessories and requirements

Wire rack: Shelf position 3.

Tips

- It is important to keep to the order specified in the recipe as this affects the size of the cake when it is cooked.
- The cake will rise as it is cooked, but will shrink again as it cools.
- When the cake has finished cooking, small cracks in various places on the surface of the cake are normal.
- Once the cake is cooked, open the oven door and wait 10 to 15 minutes before taking the tin out of the oven so that the filling has a chance to settle without forming large cracks.
- The baking tin must be either black or dark-coloured and must be round. It must not be made from aluminium.
- Recommendations for this recipe:
  – For cakes weighing between 800 g and 900 g, use a 24 cm baking tin.
  – For cakes weighing between 1000 g and 1400 g, use a 26 cm baking tin.
- The dough for the base of the cake is crumbly and may disintegrate when rolled out. Once it has been rolled out, carefully spread the dough evenly over the baking tin.

Programmes

When the roast is ready, it can be left to rest for an additional 10 minutes in the cooking compartment with the appliance switched off and the door closed. This allows for better distribution of the meat juices.

Note: . The weight range is deliberately limited.For very large items of food, there is often no suitable cookware available, meaning that the cooking result would not be what was expected.

Programme		Food	Cookware	Add liquid	Shelf position	Set weight	Notes
11	**Pizza**, thin-crust	Frozen, prebaked	Universal pan with greaseproof paper	No	3	Total weight	The cooking compartment must be cold to begin with. For a second pizza, follow the instructions on the packaging.
12	**Pizza**, deep-pan	Frozen, prebaked	Universal pan with greaseproof paper	No	3	Total weight	The cooking compartment must be cold to begin with. For a second pizza, follow the instructions on the packaging.
13	**Lasagne**	Frozen	Original packaging	No	3	Total weight	-
14	**Chips**	Frozen	Universal pan with greaseproof paper	No	3	Total weight	Spread out on the universal pan.
15	**Prebaked bread rolls**	Frozen, prebaked	Universal pan with greaseproof paper	No	3	Total weight	-
16	**Potato gratin**	-	Ovenproof dish without lid	No	2	Total weight	-
17	**Pasta bake**	With precooked pasta	Ovenproof dish without lid	No	2	Total weight	-
18	**Baked potatoes**, whole	Unpeeled, starchy potatoes	Universal pan	No	3	Total weight	-
19	**Stew**, with vegetables	Vegetarian	Deep roasting dish with lid	As per recipe	2	Total weight	Cut vegetables that take longer to cook (e.g. carrots) into smaller pieces than vegetables that take less time to cook (e.g. tomatoes)
20	**Stew**, with meat	-	Deep roasting dish with lid	As per recipe	2	Total weight	Do not sear the meat beforehand
21	**Goulash**	Diced beef or pork with vegetables	Deep roasting dish with lid	As per recipe	2	Total weight	Place the meat at the bottom and cover with vegetables. Do not sear the meat beforehand
22	**Fish**, whole	Ready to cook, seasoned	Roasting dish with lid	Cover the bottom of the roasting dish	2	Fish weight	-
23	**Chicken**, not stuffed	Ready to cook, seasoned	Roasting dish with glass lid	No	2	Chicken weight	Place in the cookware with the breast at the top
24	**Chicken pieces**	Ready to cook, seasoned	Roasting dish with lid	Cover the bottom of the roasting dish	2	Weight of the heaviest piece	-

Programme		Food	Cookware	Add liquid	Shelf position	Set weight	Notes
25	**Turkey breast**	Whole, seasoned	Roasting dish with glass lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Turkey breast weight	-
26	**Duck**, unstuffed	Ready to cook, seasoned	Roasting pan without lid	No	2	Duck weight	-
27	**Goose**, unstuffed	Ready to cook, seasoned	Roasting pan without lid	No	2	Goose weight	-
28	**Pot-roasted beef**	E.g. forerib, shoulder, rump or marinated beef roast	Roasting dish with lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Do not sear the meat beforehand
29	**Sirloin**, medium	Ready to cook, seasoned	Roasting pan without lid	No	2	Meat weight	Do not sear the meat beforehand; place in the cookware fatty side up
30	**Beef olives**	Stuffed with vegetables or meat	Roasting dish with lid	Add stock, water or another liquid to the dish until the beef olives are almost covered	2	Total weight of all the stuffed beef olives	Do not sear the meat beforehand
31	**Meat loaf,** fresh	Minced beef, pork or lamb	Roasting dish with lid	No	2	Roast weight	Do not sear the meat beforehand
32	**Leg of lamb**, medium	Boned, seasoned	Roasting dish with lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Do not sear the meat beforehand
33	**Leg of lamb**, well done	Boned, seasoned	Roasting dish with lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Do not sear the meat beforehand
34	**Joint of veal**, marbled	E.g. saddle or topside	Roasting dish with lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Do not sear the meat beforehand
35	**Joint of veal**, lean	E.g. tenderloin or eye	Roasting dish with lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Do not sear the meat beforehand
36	**Haunch of roe venison**	Boned, seasoned with salt	Roasting dish with lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	-
37	**Rabbit**, whole	Ready to cook, seasoned inside	Roasting dish with glass lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	-
38	**Shoulder of pork**	Boned, seasoned	Roasting dish with glass lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Do not sear the meat beforehand
39	**Joint of pork**, with crackling	E.g. shoulder, seasoned, and scored rind	Roasting dish with glass lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Place in the cookware fatty side up; salt the rind well
40	**Fillet of pork**	Seasoned	Roasting dish with glass lid	Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish	2	Meat weight	Do not sear the meat beforehand

Setting a programme

The oven chooses the optimal heating function and the time and temperature setting. Only the weight has to be set.

The weight you set must be within a predefined range.

1. Touch the sensor and select the programme you require from the settings area.
2. Touch the sensor and select the weight that you require from the settings area.
3. Touch the sensor.

The programme starts after a few seconds. The programmed cooking time counts down in the display panel.

When the programme ends, an audible signal sounds and the time is set to 00.00.

Once cooking is complete, switch off the oven using the main switch.

Programme duration

The duration of the set programme can be called up. Before the programme starts, touch the symbol repeatedly until the symbol for the cooking time appears in the display panel. Touch the sensor again until the programme or the weight is displayed again.

The set cooking time for a programme cannot be changed.

Adding extra cooking time

Once the program has finished and the audible signal has stopped, you can set a new cooking time in the settings area. The oven will continue to heat the cooking compartment using the same program settings.

Note: This function allows you to add extra cooking time as many times as you want.

When your food is ready, switch off the oven using the main switch.

Delaying the end time

You can delay the end time for some programmes. Before you start, touch the sensor repeatedly until the symbol for the end time appears in the display panel. Delay the end time in the settings area.

The appliance switches to standby after it is started.

Changing and cancelling

Once you have started the program, you will not be able to change the program number or the weight.

You can change the end time while the appliance is on standby.

If you want to stop the program, switch off the oven using the main switch.

Tested for you in our cooking studio

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

Note: A lot of steam can build up in the cooking compartment when cooking food.
Your appliance is very energy-efficient and radiates very little heat to its surroundings during operation. Due to the high difference in temperature between the appliance interior and the external parts of the appliance, condensation may build up on the door, control panel or adjacent kitchen cabinet panels. This is a normal physical phenomenon. Condensation can be reduced by preheating the oven or opening the door carefully.

General information

Recommended setting values

The table lists the optimal heating type for various types of food. The temperature and cooking time are dependent on the quantity of food and the recipe. Settings ranges are indicated for this reason. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

Note: Cooking times cannot be reduced by using higher temperatures. The food would only be cooked on the outside, but would not be fully baked in the middle.

The setting values apply to food that is placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating.

If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar food in the table as reference. Additional information can be found in the baking tips listed after the settings tables.

Remove unused accessories from the cooking compartment. This will ensure that you achieve the best possible cooking results and energy savings of up to 20 per cent.

Gentle hot air heating function

Gentle hot air is an intelligent heating function that allows you to gently cook meat, fish and baked items. The appliance optimally controls the supply of energy to the cooking compartment. The food is cooked in phases using residual heat. This means that it remains more succulent and browns less. Depending on the method of preparation and the type of food, it is possible to save energy. If you open the appliance door before the food has finished cooking or if you preheat the appliance, you may not be able to achieve this result.

Only use genuine accessories for your appliance. These have been tailored to the cooking compartment and the heating functions of your appliance.Remove any accessories that are not being used from the cooking compartment.

Place the food into the empty cooking compartment before the oven is heated up. Always keep the appliance door closed when cooking.Only cook on one level when using this function.

The Gentle hot air heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.

Baking on one level

When baking on one level, use the following shelf positions:

- Tall baked goods or tin on wire rack: Level 2
- Flat baked goods or goods in a baking tray: Level 3

Baking on two or more levels

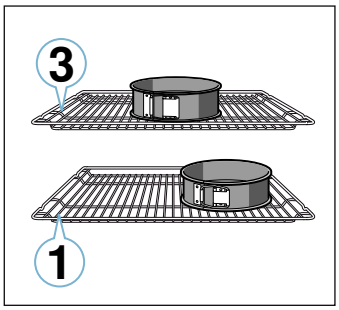
Use hot air. Items that are placed in the oven on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
Baking on two levels:

- Universal pan: Position 3
  Baking tray: Position 1
- Baking tins/dishes on the wire rack
  First wire rack: Position 3
  Second wire rack: Position 1

Baking on three levels:

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

You can cut energy use by up to 45% by preparing items at the same time. Position baking tins/dishes either next to one another or offset on different shelves so that they are not directly one above the other in the cooking compartment.



Accessories

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.
→ *"Accessories" on page 12*

Greaseproof paper

Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Cakes and pastries

Your appliance offers you a range of heating types for the preparation of cakes and small baked items. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Baking tins

For optimal cooking results, we recommend using dark-coloured metal baking tins.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly.

If you are using silicone moulds, follow the manufacturer's instructions and recipes. Silicone moulds are often smaller than normal baking tins. Quantity and recipe specifications may vary.

Frozen products

Do not use frozen products that are heavily frosted. Remove any ice on the food.

Some frozen products may be unevenly pre-baked. Uneven browning may remain even after baking.

Bread and rolls

Caution!
Never pour water into the hot cooking compartment or place cookware containing water onto the bottom of the cooking compartment. The change in temperature can cause damage to the enamel.

Some food turns out better if it is baked in several stages. These dishes are indicated in the table.

The setting values for bread dough apply to both dough placed on a baking tray and dough placed in a loaf tin.

Cakes in tins

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Sponge cake, simple	Ring tin/loaf tin	2		140-150	75-85
Basic sponge cake, 2 levels	Ring tin/loaf tin	3+1		140-150	70-85
Sponge cake, delicate	Ring tin/loaf tin	2		150-170	60-80
Sponge flan base	Flan tin	3		160-180	20-30
Fruit tart or cheesecake with shortcrust pastry base	26 cm springform tin	2		160-180	70-90
Tart	Tart dish or tin	2		220-240	25-45
Yeast cake	28 cm springform tin	2		150-160	25-35
Bundt cake	Bundt tin	2		150-170	50-70
3-egg fatless sponge cake	26 cm springform tin	2		160-170	30-35
6-egg fatless sponge cake	28 cm springform tin	2		150-160*	30-40
* Preheat					

Cakes on trays

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Sponge cake with topping	Baking tray	3		160-180	20-45
Sponge cake, 2 levels	Universal pan + baking tray	3+1		140-160	30-55
Shortcrust tart with dry topping	Baking tray	2		170-190	30-45
Shortcrust tart with dry topping, 2 levels	Universal pan + baking tray	3+1		160-170	35-45
Shortcrust tart with moist topping	Universal pan	2		160-180	55-95
Yeast cake with dry topping	Baking tray	3		160-180	15-20
Yeast cake with dry topping, 2 levels	Universal pan + baking tray	3+1		150-170	20-30
Yeast cake with moist topping	Universal pan	3		180-200	30-55
Yeast cake with moist topping, 2 levels	Universal pan + baking tray	3+1		150-170	45-65
Plaited loaf, savarin	Baking tray	2		160-170	35-40
Swiss roll	Baking tray	3		180-200*	10-15
Strudel, sweet	Universal pan	2		190-200	45-60
Strudel, frozen	Universal pan	3		200-220*	35-45
* Preheat					

Small baked items

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Muffins	Muffin tray	2		170-190	20-40
Muffins, 2 levels	Muffin trays	3+1		160-170*	20-45
Small yeast cakes	Baking tray	3		150-170	20-30
Small yeast cakes, 2 levels	Universal pan + baking tray	3+1		150-170	25-40
Puff pastry	Baking tray	3		170-190*	20-35
Puff pastry, 2 levels	Universal pan + baking tray	3+1		170-190*	25-45
Puff pastry, 3 levels	Baking trays + universal pan	5+3+1		170-190*	25-45
Choux pastry	Baking tray	3		190-210	35-50
Choux pastry, 2 levels	Universal pan + baking tray	3+1		190-210	35-45
* Preheat					
** Preheat for 5 mins; do not use rapid heat-up function					

Biscuits

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Viennese whirls	Baking tray	3		140-150**	25-40
Whirls, 2 levels	Universal pan + baking tray	3+1		140-150**	25-35
Viennese whirls, 3 levels	Baking trays + universal pan	5+3+1		130-140**	40-55
Biscuits	Baking tray	3		140-160	15-25
Biscuits, 2 levels	Universal pan + baking tray	3+1		140-160	15-25
Biscuits, 3 levels	Baking trays + universal pan	5+3+1		140-160	15-25
Meringue	Baking tray	3		80-90*	120-150
Meringue, 2 levels	Universal pan + baking tray	3+1		90-100*	100-150
Macaroons	Baking tray	3		90-110	20-30
Macaroons, 2 levels	Universal pan + baking tray	3+1		90-110	20-35
Macaroons, 3 levels	Baking trays + universal pan	5+3+1		90-110	30-40

* Preheat

** Preheat for 5 mins; do not use rapid heat-up function

Bread and rolls

Dish	Accessories/cookware	Shelf position	Heating function	Step	Temperature in °C	Cooking time in mins
Bread, 750 g (in a loaf tin or free-form)	Universal pan or loaf tin	2		-	200-220	20-40
Bread, 1000 g (in a loaf tin or free-form)	Universal pan or loaf tin	2		-	200-220	35-50
Bread, 1500 g (in a loaf tin or free-form)	Universal pan or loaf tin	2		-	200-220	40-60
Flatbread	Universal pan	3		-	240-250	20-25
Bread rolls, sweet, fresh	Baking tray	3		-	150-160*	25-35
Bread rolls, sweet, fresh, 2 levels	Universal pan + baking tray	3+1		-	150-170*	15-25
Bread rolls, fresh	Baking tray	3		-	180-200	20-30
Toast with topping, 4 slices	Wire rack	3		-	200-220	15-20
Toast with topping, 12 slices	Wire rack	3		-	220-240	15-25

* Preheat

Pizza, quiche and savoury cakes

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Pizza, fresh	Baking tray	3		190-210	20-30
Pizza, fresh, 2 levels	Universal pan + baking tray	3+1		180-200	30-40
Pizza, fresh, thin base	Pizza tray	2		250-270*	8-13
Pizza, chilled	Wire rack	3		190-210	10-15
Pizza, frozen, thin base, x 1	Wire rack	2		190-210	15-20
Pizza, frozen, thin base, x 2	Universal pan + wire rack	3+1		190-210	20-25
Pizza, frozen, deep-pan, x 1	Wire rack	3		180-200	20-25
Pizza, frozen, deep-pan, x 2	Universal pan + wire rack	3+1		190-210	25-30
Mini pizzas	Universal pan	3		180-200	15-20
Savoury cakes in a tin	28 cm springform cake tin	2		170-190	50-60
Quiche	Flan tin, black	1		190-210	40-50
Pierogi	Ovenproof dish	2		170-190	65-75
Empanadas	Universal pan	2		180-200	35-50
Börek	Universal pan	3		200-210	30-40

* Preheat

Baking tips

You want to find out whether the baked item is completely cooked in the middle.	Push a cocktail stick into the highest point on the baked item. If the cocktail stick comes out clean with no dough residue, the baked item is ready.
The baked item collapses.	Next time, use less liquid. Alternatively, set the temperature 10 °C lower and extend the baking time. Adhere to the specified ingredients and preparation instructions in the recipe.
The baked item has risen in the middle but is lower around the edge.	Only grease the base of the springform cake tin. After baking, loosen the baked item carefully with a knife.
The fruit juice overflows.	Next time, use the universal pan.
Small baked items stick to one another during 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 brown on all sides.
The baked item is too dry.	Set the temperature 10 °C higher and shorten the baking time.
The baked item is too light in colour overall.	If the shelf position and the accessories are correct, then you should increase the temperature if necessary or extend the baking time.
The baked item is too light on top, and too dark underneath.	Bake the cake one level higher in the oven the next time.
The baked item is too dark on top, and too light underneath.	Bake the cake one level lower in the oven the next time. Select a lower temperature and extend the baking time.
The baked item is too dark in a tin or loaf tin.	Place the baking tray in the middle of the accessory, not directly against the back wall.
The baked item is too dark in colour overall.	Select a lower temperature next time and extend the baking time if necessary.
The baked item is unevenly browned.	Select a slightly lower temperature. Protruding greaseproof paper can affect the air circulation. Always cut greaseproof paper to size. Ensure that the baking tin does not stand directly in front of the openings in the cooking compartment back wall. When baking small items, you should use similar sizes and thicknesses wherever possible.
You were baking on several levels. The items on the top baking tray are darker than those on the lower baking tray.	Always select hot air when baking on several levels. Baked items that are placed into the oven on trays or in baking tins at the same time will not necessarily be ready at the same time.
The baked item looks good, but is not cooked properly in the middle.	Use a lower temperature and bake slightly longer; if necessary, add slightly less liquid. For baked items with a moist topping, bake the base first. Sprinkle it with almonds or breadcrumbs and then place the topping on top.
The baked item cannot be turned out of the dish when it is turned upside down.	Allow the baked item to cool down for 5 to 10 minutes after baking. If it still sticks, carefully loosen it around the edges again using a knife. Turn the baked item upside down again and cover it several times with a cold, wet cloth. Next time, grease the baking tin and sprinkle with breadcrumbs.

Bakes and gratins

Your appliance offers you a range of heating types for preparing bakes. You can find the ideal settings for many dishes in the settings tables.

How well cooked a bake is will depend on the size of the cookware and the depth of the bake.

Use wide, shallow cookware for bakes and gratins. In deep, narrow cookware, food requires more time to cook, and the top will be darker.

Always use the indicated shelf positions.

You can prepare dishes on one level using a baking tin/dish or the universal pan.

- Baking tins/dishes on the wire rack: Level 2
- Universal pan: Level 3

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another in the cooking compartment.

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Bake, savoury, cooked ingredients	Ovenproof dish	2		200-220	30-60
Bake, sweet	Ovenproof dish	2		170-190	40-60
Potato gratin, raw ingredients, 4 cm deep	Ovenproof dish	2		150-170	60-80
Potato gratin, raw ingredients, 4 cm deep, 2 levels	Ovenproof dish	3+1		150-160	65-80

Poultry, meat and fish

Your appliance offers you a range of heating types for preparing poultry, meat and fish. You can find the ideal settings for certain dishes in the settings tables.

Roasting on the wire rack

Roasting on the wire rack is particularly well suited for larger poultry or for multiple pieces at the same time.

Slide the universal pan into the oven at the indicated shelf position with the wire rack attached. Ensure that the wire rack is correctly positioned on the universal pan. ⟶ *"Accessories" on page 12*

Pour up to ½ litres of water into the universal pan, depending on the size and type of the roast. Any dripping liquid is caught. You can make a sauce from these juices. In addition, less smoke is generated, and the cooking compartment stays cleaner.

Roasting in cookware

⚠ Warning – Risk of injury caused by shattering glass!
Place hot glass cookware on a dry mat after cooking. If the surface is damp or cold, the glass may crack.

⚠ Warning – Risk of scalding!
Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

Only use cookware which is suitable for use in an oven. Glass cookware is best. Check whether the cookware fits in the cooking compartment.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The poultry, meat and fish cooks slower and does not brown so well. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Uncovered cookware
To cook poultry, meat and fish, it is best to use a deep roasting tin. Place the tin onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Covered cookware
When cooking with covered cookware, the cooking compartment remains considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

Poultry, meat and fish can also become crispy in a covered roasting dish. Simply use a roasting dish with a glass lid and set a higher temperature.

Grilling

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Place the food to be grilled on the wire rack. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. Any dripping fat will be caught.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Do not add salt to the meat until it has been grilled. Salt draws water from the meat.

Notes
- The grill element switches itself continuously on and off; this is normal. The grill setting determines how frequently this occurs.
- Smoke may be produced when grilling.

Meat thermometer

Depending on your appliance's features, you may have a meat thermometer. You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information.

Recommended setting values

The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry, meat or fish is placed into a cold cooking compartment.

In the table, you can find specifications for poultry, meat and fish with default values for the weight. If you wish to prepare heavier poultry, meat or fish, always use the lower temperature. If roasting several joints, use the weight of the heaviest piece as a basis for determining the cooking time. The individual pieces should be approximately equal in size.

The larger the poultry, meat or fish is, the lower the cooking temperature and the longer the cooking time.

Turn the poultry, meat and fish after approx. ½ to ⅔ of the indicated time.

Poultry

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

If using duck breast, score the skin. Do not turn duck breasts.

Add some liquid to the poultry in the dish. Cover the base of the ovenware with approx. 1-2 cm of liquid.

When you turn poultry, ensure that the breast side or the skin side is underneath at first.

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.

Meat

Baste lean meat with fat as required or cover it with strips of bacon.

When roasting, add a little liquid if the meat is lean. A covering of approx. ½ cm depth should be applied to the base of any glass cookware.

Score the rind crosswise. If you turn the joint when cooking, ensure that the rind is underneath at first.

When the joint is ready, turn off the oven and allow it to rest for another 10 minutes in the cooking compartment. This allows the meat juices to be better distributed. Wrap the joint in aluminium foil if necessary. The recommended resting time is not included in the cooking time indicated.

It is more convenient to roast and braise meat in cookware. You can take the joint out of the cooking compartment more easily in the cookware, and prepare the sauce in the cookware itself.

The quantity of liquid is dependent on the type of meat, the cookware material and also on whether or not a lid is used. If preparing meat in an enamelled or dark metal roasting dish, it will need a little more liquid than if cooked in glass cookware.

The steam evaporates in the cookware when roasting. Carefully pour in more liquid if required.

The distance between the meat and the lid should be at least 3 cm. The meat may rise.

If necessary, braise the meat first by searing it. Add water, wine, vinegar or a similar liquid to the braising liquid. A covering approx. 1-2 cm deep should be applied to the base of the cookware.

Fish

Fish cooked whole does not have to be turned. Place the whole fish into the cooking compartment in swimming position with the dorsal fin facing upwards. Placing half a potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

You can tell when the fish is cooked because the dorsal fin can be removed easily.

When stewing, add two to three tablespoons of liquid and a little lemon juice or vinegar into the cookware.

Poultry

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Chicken, 1.3 kg	Cookware, uncovered	2		200-220	60-70
Small chicken portions, 250 g each	Cookware, uncovered	3		220-230	30-35
Chicken goujons, nuggets, frozen	Universal pan	3		190-210	20-25
Duck, 2 kg	Cookware, uncovered	2		180-200	90-110
Duck breast, medium, 300 g each	Cookware, uncovered	3		210-230	35-40
				3	3-5
Goose, 3 kg	Cookware, uncovered	2		140	130-140
				160	50-60
Goose legs, 350 g each	Cookware, covered	2		150-160	80-90
				230-240	30-40
Small turkey, 2.5 kg	Cookware, uncovered	2		180-200	75-90
Turkey breast, boned, 1 kg	Cookware, covered	2		240-260	80-100
Turkey thigh, bone in, 1 kg	Cookware, uncovered	2		180-200	80-100

Meat

Dish	Accessories/cookware	Shelf position	Type of heating	Step	Temperature in °C	Cooking time in mins
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, uncovered	2		-	160-170	150-160
Joint of pork with rind, e.g. shoulder, 2 kg	Cookware, uncovered	2		1	130-140	135-145
				2	190-200	25-30
Pork neck joint, 1.5 kg	Cookware, covered	2		-	190-200	100-110***
Pork steaks, 2 cm thick	Wire rack	4		-	3	20-25**
Fillet of beef, medium, 1 kg	Wire rack + universal pan	3		-	210-220****	40-50**
Pot-roasted beef, 1.5 kg	Cookware, covered	2		-	200-220	130-150*****
Sirloin, medium, 1.5 kg	Wire rack + universal pan	3		-	200-220****	60-70
Burger, 3–4 cm thick	Wire rack	4		-	3****	25-30
Joint of veal, 1.5 kg	Cookware, uncovered	2		-	160-180	140-160
Knuckle of veal, 1.5 kg	Cookware, covered	2		-	200-220	125-140
Leg of lamb, boned, medium, 1.5 kg	Cookware, uncovered	2		-	170-190	70-80***
Saddle of lamb on the bone, medium, 1.5 kg	Cookware, uncovered	2		-	180-190	45-55***
Grilled sausages	Wire rack	3		-	3	15-20
Meat loaf, 1 kg	Cookware, uncovered	2		-	170-180	70-80

* Preheat
** Slide the universal pan in underneath at shelf position 2
*** Do not turn
**** Turn after half/two-thirds of the cooking time
***** At the start, add liquid to the cookware so that at least 2/3 of the joint is covered in liquid

Fish

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Fish, grilled, whole, 300 g, e.g. trout	Wire rack	2		160-180	20-30***
Fish, grilled, whole, 1.5 kg, e.g. salmon	Wire rack	2		170-190	30-40***
Fish fillet, cutlet, grilled, 2-3 cm thick	Wire rack	4		3	12-22**
Fish fillet, braised, plain, 2-3 cm thick	Cookware, covered	2		170-190	35-45
Fish, braised, whole, 300 g, e.g. trout	Cookware, covered	2		170-190	40-50
Fish, braised, whole, 1.5 kg, e.g. salmon	Cookware, covered	2		180-200	55-65

* preheat
** Slide the universal pan in at shelf position 2
*** Slide the universal pan underneath the wire rack

Tips on roasting and braising

The cooking compartment becomes very dirty.	Prepare your food in an enclosed roasting dish with higher temperature or use the grill tray. You will achieve the best roasting results if you use the grill tray. The grill tray can be bought later as a special accessory.
The roast is too dark and the crackling is burned in places, and/or the roast is too dry.	Check the shelf position and temperature. Select a lower temperature the next time and reduce the roasting time if necessary.
The crackling is too thin.	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish and add more liquid if necessary.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid if necessary.
The meat gets burned during braising.	The roasting dish and lid must fit together well and close properly. Reduce the temperature and add more liquid when braising if necessary.

Vegetables and side dishes

Here, you can find information for preparing grilled vegetables, potatoes and frozen potato products.

Adhere to the specifications in the table.

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Grilled vegetables	Universal pan	5		3	10-15
Baked potatoes, halved	Universal pan	3		160-180	45-60
Potato products, frozen, e.g. chips, croquettes, potato pockets, rösti	Universal pan	3		200-220	25-35
Chips, 2 levels	Universal pan + baking tray	3+1		190-210	30-40

Desserts

You can make your own soufflés and yogurt using your appliance.

Soufflés

You can also prepare soufflés in a water bath in the universal pan. To do so, slide the universal pan in at level 2.

Yogurt

Remove accessories and shelves from the cooking compartment. The cooking compartment must be empty.

1. Heat 1 litre of milk (3.5 % fat) to 90 °C on the hob and then cool down to 40 °C.
   It is sufficient to heat UHT milk to 40 °C.
2. Stir in 150 g (chilled) yogurt.
3. Pour into cups or small jars and cover with cling film.
4. Place the cups or jars onto the cooking compartment floor and set as indicated in the table.
5. After preparation, leave the yogurt to cool in the refrigerator.

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Yoghurt	Individual moulds	-		40-45	8-9h
Soufflé in individual moulds	Individual moulds	2		160-180	35-45

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips, sliced bread, bread rolls, bread or fine baked goods (biscuits, gingerbread, spiced biscuit).

Tips for keeping acrylamide to a minimum	
General	■ Keep cooking times as short as possible. ■ Cook food until it is golden brown, but not too dark. ■ Large, thick pieces of food contain less acrylamide.
Baking	With top/bottom heating at max. 200 °C. With hot air at max. 180 °C.
Biscuits	With top/bottom heating at max. 190 °C. With hot air at max. 170 °C. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Cook approx. 400-600 g at once on a baking tray so that the chips do not dry out and become crunchy.

Drying

You can achieve outstanding drying results with hot air.With this type of preserving, flavours are concentrated as a result of the dehydration.

Only use unblemished, fresh fruit, vegetables and herbs and wash them thoroughly. Line the wire rack with greaseproof paper or parchment paper. Drain the excess water from the fruit and then dry it.

If necessary, cut it into equal chunks or thin slices. Place unpeeled fruit onto the dish with the sliced surfaces facing upwards. Ensure that neither fruit nor mushrooms overlap on the wire rack.

Grate vegetables and then blanch them.Drain the blanched vegetables thoroughly and spread them evenly on the wire rack.

Dry herbs on the stem. Position the herbs evenly and slightly heaped on the wire rack.

Use the following shelf positions for drying:
- 1 wire rack: Position 3
- 2 wire racks: Positions 3 + 1

Turn very juicy fruit and vegetables several times. After drying, remove the dried fruit and vegetables from the paper immediately.

In the table, you will find settings for drying various foodstuffs. The temperature and drying time are dependent on the type, moisture, ripeness and thickness of the food to be dried.The longer you leave the food to be dried, the better it will be preserved.The thinner the slices are, the quicker the drying process will be and the more flavour the dried food will retain. For this reason, the table specifies setting ranges.

If you wish to dry food that is not listed in the table, you should use similar foodstuffs in the table as a reference.

Fruit, vegetables and herbs	Accessories	Heating function	Tempera-ture in °C	Cooking time in hours
Pomes (apple rings, 3 mm thick, 200 g per wire rack)	1-2 wire racks		80	4-8
Root vegetables (carrots), grated, blanched	1-2 wire racks		80	4-7
Sliced mushrooms	1-2 wire racks		80	5-8
Herbs, prepared	1-2 wire racks		60	2-5

Preserving

You can preserve fruit and vegetables using your appliance.

⚠ Warning – Risk of injury!
If the food is preserved incorrectly, the preserving jars may burst. Follow the instructions for preserving.

Jars
Only use clean and undamaged preserving jars. Only use heat-resistant, clean and undamaged rubber rings. Check clips and clamps in advance.

For each preserving process, only use preserving jars that are the same size and contain the same food. In the cooking compartment, you can preserve the contents of a maximum of six ½, 1 or 1½-litre preserving jars at the same time. Do not use jars that are larger or taller than this. The lids could rupture.

Preserving jars must not touch one another in the cooking compartment during the preserving process.

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

Peel, core and chop fruit and vegetables appropriate to their type and fill the preserving jars with them up to approx. 2 cm below the rim.

Fruit: Fill the preserving jars with the fruit along with a hot, skimmed sugar solution (approx. 400 ml for a 1-litre jar). For one litre of water:
- Approx. 250 g sugar for sweet fruit
- Approx. 500 g sugar for sour fruit

Vegetables: Fill the jars with the vegetables along with hot, boiled water.

Wipe the rims of the jars, as they must be clean. Place a damp rubber ring and a lid on each jar. Seal the jars with the clips. Place the jars into the universal pan so that they do not touch each other. Pour 500 ml hot water (approx. 80 °C) into the universal pan. Use the settings indicated in the table.

Ending the preserving process
Fruit: After a short while, small bubbles will form at short intervals. Switch off the appliance once all preserving jars are bubbling. Remove the jars from the cooking compartment after the indicated residual heating time.

Vegetables: After a short while, small bubbles will form at short intervals. As soon as all preserving jars are bubbling, reduce the temperature to 120 °C and allow the jars to continue to bubble in the closed cooking compartment as indicated in the table. After this time has elapsed, switch off the appliance and make use of the residual heat for several minutes as indicated in the table.

After preserving, remove the jars from the cooking compartment and place them onto a clean cloth. Do not place these hot jars onto a cold or damp surface, as they may crack. Cover the preserving jars to protect them from draughts. Only remove the clamps once the jars are cold.

The indicated times in the settings table are average values for preserving fruit and vegetables. They may be influenced by room temperature, the number of jars, quantity, heat and quality of the jar contents. The specifications are based on 1-litre round jars. Before you switch off the appliance or change the cooking mode, check whether the contents of the jars are bubbling as they should. The bubbling process starts after approx. 30-60 minutes.

Meal	Accessory/cookware	Shelf position	Heating function	Step	Temperature in °C	Cooking time in mins
Vegetables, e.g. carrots	1-litre preserving jars	1		1.	160-170	Before it starts bubbling: 30-40
				2.	120	Once it starts bubbling: 30-40
				3.	-	Residual heat: 30
Vegetables, e.g. cucumbers	1-litre preserving jars	1		1.	160-170	Before it starts bubbling: 30-40
				2.	-	Residual heat: 30
Stone fruit, e.g. cherries, damsons	1-litre preserving jars	1		1.	160-170	Before it starts bubbling: 30-40
				2.	-	Residual heat: 35
Pomes, e.g. apples, strawberries	1-litre preserving jars	1		1.	160-170	Before it starts bubbling: 30-40
				2.	-	Residual heat: 25

Prove dough

Your yeast dough will prove considerably more quickly using this heating function than at room temperature and will not dry out. Do not start the appliance if the cooking compartment is not completely cool.

Always allow yeast dough to prove twice.Use the settings indicated in the settings tables for the first and second proving stages (dough fermentation stage and final fermentation stage).

Dough fermentation
Place the dough into a heat-resistant bowl and place this onto the wire rack. Use the settings indicated in the table.

Do not open the appliance door while the dough is proving, otherwise moisture will escape. Do not cover the dough.

Condensation builds up during the proving process, which steams up the door panel. Wipe out the cooking compartment after dough proving.Remove any limescale with a little vinegar and wipe with clean water.

Final fermentation
Place your dough into the oven at the shelf position indicated in the table.

If you want to preheat the oven, the final fermentation stage takes place outside the appliance in a warm place.

The temperature and proving time are dependent on the type and quantity of the ingredients. For this reason, the values indicated in the settings table are intended as a guide only.

Dish	Accessories/cookware	Shelf position	Type of heating	Step	Temperature in °C	Cooking time in mins
Yeast dough, light	Bowl	2		1.	35-40	25-30
	Baking tray	2		2.	35-40	10-20
Yeast dough, heavy and rich	Bowl	2		1.	35-40	60-75
	Heat-resistant cookware	2		2.	35-40	45-60

Defrosting

For defrosting frozen fruit, vegetables and baked items. Poultry, meat and fish should ideally be defrosted in the refrigerator. Not suitable for cream cakes or cream gateaux.

Use the following shelf positions when defrosting:
- 1 wire rack: Position 2
- 2 wire racks: Positions 3 + 1

The times indicated in the table are intended as a guide only.They are dependent on the quality, freezing temperature (-18 °C) and composition of the food. Time ranges are indicated.Set the shortest time to begin with, and then extend the time if necessary.

Tip: . Food that has been frozen in thinner pieces or in portions defrosts more quickly than food items frozen in a block.

Remove frozen food from its packaging and place it onto the wire rack in suitable cookware.

Redistribute the food or turn it once or twice as it defrosts. Large pieces of food should be turned several times.As the food defrosts, break up any clumps and remove items which have already defrosted from the cooking compartment.

To allow the temperature to equalise, leave the defrosted food to rest for another 10 to 30 minutes in the appliance after switching it off.

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Bread, general	Baking tray	2		50	40-70
Cake, moist	Baking tray	2		50	70-90
Cake, dry	Baking tray	2		60	60-75

Keeping warm

You can keep cooked dishes warm using the "Keeping warm" heating type. This will avoid condensation developing, and means you will not have to wipe out the cooking compartment.

Do not keep cooked dishes warm for longer than two hours. Be aware that some dishes may continue cooking whilst being kept warm. Cover the dishes if necessary.

Test dishes

These tables have been produced for test institutes to facilitate appliance testing.

As per EN 60350-1.

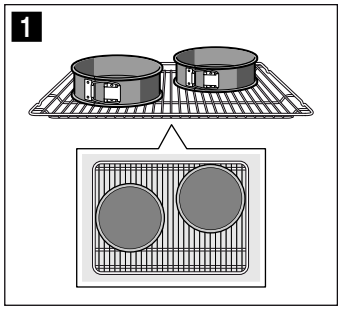
Baking

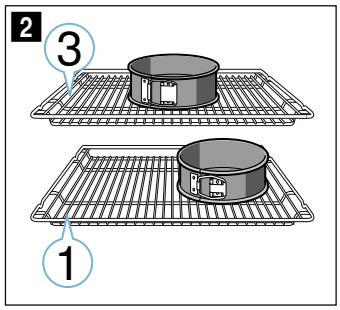
Items that are placed in the oven on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

Shelf positions for baking on two levels:
- Universal pan: Position 3
  Baking tray: Position 1
- Baking tins/dishes on the wire rack
  First wire rack: Position 3
  Second wire rack: Position 1

Shelf positions for baking on three levels:
- Baking tray: Position 5
- Universal pan: Position 3
- Baking tray: Position 1

Baking with two springform tins:
- On one level (figure 1)
- On two levels (figure 2)





Notes

- The setting values apply to dishes placed into a cold cooking compartment.
- Please note the information in the tables about preheating. The setting values are valid without rapid heating-up.
- For baking, use the lower of the indicated temperatures first.

Grilling

Also slide in the universal pan. The liquid will be caught and the cooking compartment stays cleaner.

Baking

Dish	Accessories/cookware	Shelf position	Heating function	Temperature in °C	Cooking time in min
Viennese whirls	Baking tray	3		140-150*	25-35
Viennese whirls	Baking tray	3		140-150*	20-30
Viennese whirls, 2 levels	Universal pan + baking tray	3+1		140-150*	25-35
Viennese whirls, 3 levels	Baking trays + universal pan	5+3+1		130-140*	35-55
Small cakes	Baking tray	3		150*	25-35
Small cakes	Baking tray	3		150*	20-30
Small cakes, 2 levels	Universal pan + baking tray	3+1		140*	25-35
Small cakes, 3 levels	Baking trays + universal pan	5+3+1		140*	25-35
Hot water sponge cake	26 cm springform cake tin	2		160-170**	25-35
Hot water sponge cake	26 cm springform cake tin	2		160-170	30-35
Hot water sponge cake, 2 levels	2 x 26 cm springform cake tins	3+1		150-160**	35-50
Double-crusted apple pie	2 x 20 cm black cake tins	2		160-170	70-90
Double-crusted apple pie	2 x 20 cm black cake tins	2		170-180	85-95
Double-crusted apple pie, 2 levels	2 x 20 cm black cake tins	3+1		160-180	70-90

* Preheat for 5 mins; do not use rapid heat-up function

** Preheat; do not use rapid heat-up function

Grilling

Dish	Accessories	Shelf position	Heating function	Temperature in °C	Cooking time in mins
Toast	Wire rack	5		3	5-6*
Beefburgers, x 12	Wire rack	4		3	25-30**

* Do not preheat

** Turn after 2/3 of the total time

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