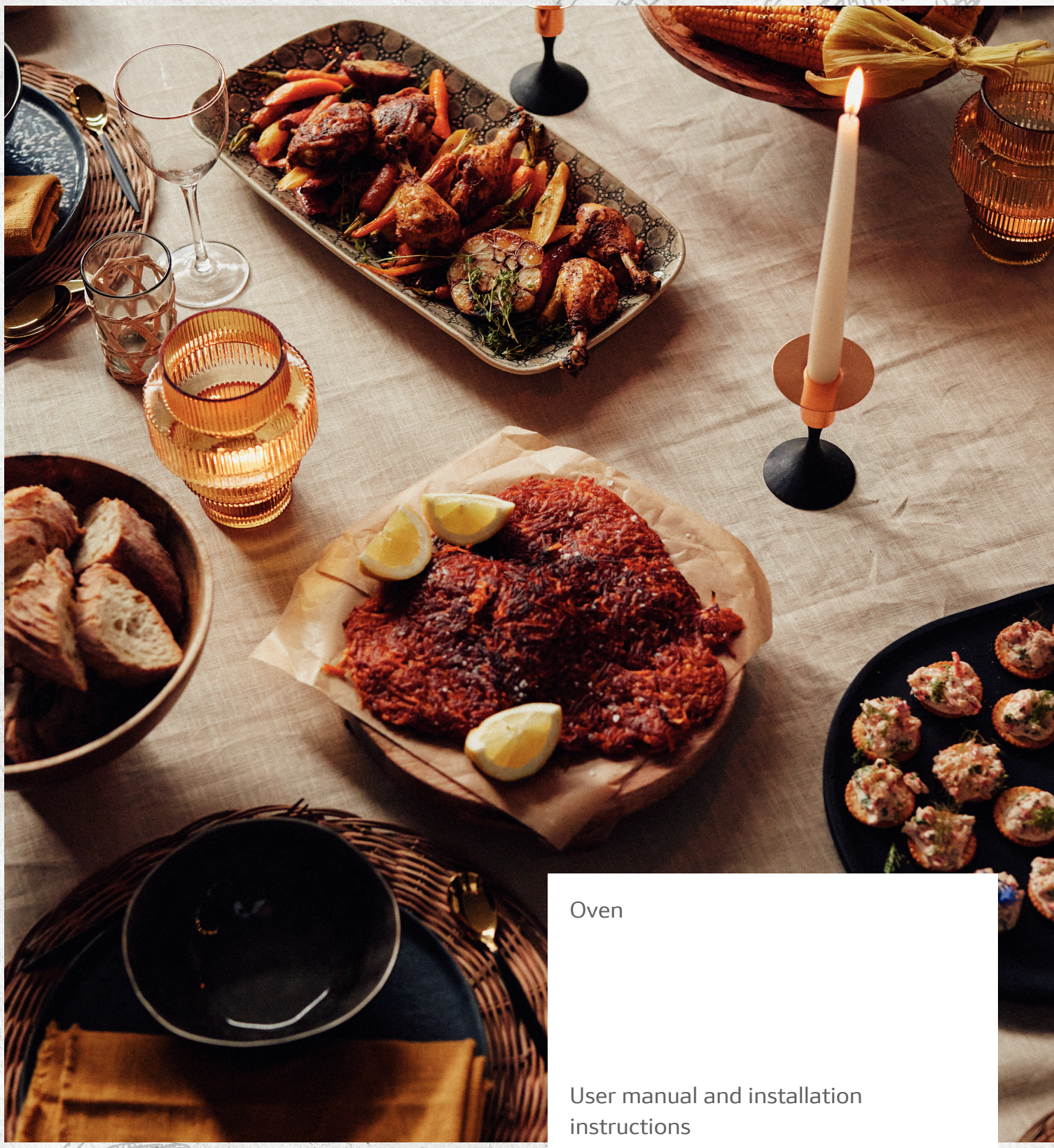
NEFF

cook. create. inspire.



Oven

User manual and installation instructions

**B57CS22G1**

## Futher information and explanations are available online:

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# ⚠ 1 Safety

Observe the following safety instructions.

### 1.1 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

### 1.2 Intended use

This appliance is designed only to be built into kitchen units. Read the special installation instructions.
Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.
Only use this appliance:

- To prepare meals and drinks.
- In private households and in enclosed spaces in a domestic environment.
- Up to an altitude of max. 4000 m above sea level.

### 1.3 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge, provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.
Do not let children play with the appliance.
Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.
Keep children under the age of 8 years away from the appliance and power cable.

### 1.4 Safe use

Always place accessories in the cooking compartment the right way round.
→ *"Accessories", Page 8*

**⚠ WARNING – Risk of fire!**

Combustible objects that are left in the cooking compartment may catch fire.

- ▸ Never store combustible objects in the cooking compartment.
- ▸ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

Loose food remnants, fat and meat juices may catch fire.

- ▸ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Opening the appliance door creates a draught. Greaseproof paper may come into contact with the heating element and catch fire.

- ▸ Never place greaseproof paper loosely over accessories when preheating the appliance and while cooking.
- ▸ Always cut greaseproof paper to size and use a plate or baking tin to hold it down.

**⚠ WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use.

- ▸ Caution should be exercised here in order to avoid touching heating elements.
- ▸ Young children under 8 years of age must be kept away from the appliance.

Accessories and cookware get very hot.

- ▸ Always use oven gloves to remove accessories or cookware from the cooking compartment.

When the cooking compartment is hot, any alcoholic vapours inside may catch fire. The appliance door may spring open. Hot steam and jets of flame may escape.

- ▸ Only use small quantities of drinks with a high alcohol content in food.
- ▸ Do not heat spirits (≥ 15% vol.) when undiluted (e.g. for marinating or pouring over food).
- ▸ Open the appliance door carefully.

**⚠ WARNING – Risk of scalding!**

The accessible parts of the appliance become hot during operation.

- ▸ Never touch these hot parts.
- ▸ Keep children at a safe distance.

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▸ Open the appliance door carefully.
- ▸ Keep children at a safe distance.

If there is water in the cooking compartment when it is hot, this 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 any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

The appliance and its parts that can be touched may have sharp edges.

- ▸ Take care when handling and cleaning them.
- ▸ If possible, wear protective gloves.

The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- ▸ Keep your hands away from the hinges.

Components inside the appliance door may have sharp edges.

- ▸ Wear protective gloves.

**⚠ WARNING – Risk of electric shock!**

Incorrect repairs are dangerous.

- ▸ Repairs to the appliance should only be carried out by trained specialist staff.
- ▸ Only use genuine spare parts when repairing the appliance.
- ▸ If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

If the insulation of the power cord is damaged, this is dangerous.

- ▸ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▸ Never let the power cord come into contact with sharp points or edges.
- ▸ Never kink, crush or modify the power cord.

An ingress of moisture can cause an electric shock.
- ▸ Do not use steam- or high-pressure cleaners to clean the appliance.

If the appliance or the power cord is damaged, this is dangerous.
- ▸ Never operate a damaged appliance.
- ▸ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▸ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box.
- ▸ Call customer services. → *Page 28*

**⚠ WARNING – Danger: Magnetism!**

Permanent magnets are used in the control panel or in the controls. These 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.

**⚠ WARNING – Risk of suffocation!**

Children may put packaging material over their heads or wrap themselves up in it and suffocate.
- ▸ Keep packaging material away from children.
- ▸ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.
- ▸ Keep small parts away from children.
- ▸ Do not let children play with small parts.

## 1.5 Halogen bulb

**⚠ WARNING – Risk of burns!**

The bulbs in the cooking compartment get very hot. There is still a risk of burning 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 changing the bulb, the bulb socket contacts are live.
- ▸ Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- ▸ Also unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

## 1.6 Cleaning function

**⚠ WARNING – Risk of fire!**

Loose food remnants, fat and meat juices may catch fire when the cleaning function is in progress.
- ▸ Before starting the cleaning function, always remove the worst of the food residues and remnants from the cooking compartment and accessories.

The outside of the appliance gets very hot when the cleaning function is in progress.
- ▸ Never hang combustible objects, e.g. tea towels, on the door handle.
- ▸ Leave the front of the appliance clear.
- ▸ Keep children at a safe distance.

If the door seal is damaged, a large amount of heat is generated around the door.
- ▸ Do not scrub or remove the seal.
- ▸ Never operate the appliance if the seal is damaged or missing.

**⚠ WARNING – Risk of serious harm to health!**

The appliance gets very hot when the cleaning function is in progress. The non-stick coating on baking trays and tins is destroyed and noxious gases are released.
- ▸ Never clean non-stick baking trays or baking tins using the cleaning function.
- ▸ Only clean enamelled accessories at the same time.

**⚠ WARNING – Risk of harm to health!**

The cleaning function heats up the cooking compartment to a very high temperature so that food left over from roasting, grilling and baking will burn off. This process releases vapours, which can irritate mucous membranes.
- ▸ Keep the kitchen well ventilated while the cleaning function is running.
- ▸ Do not remain in the room for long periods.
- ▸ Keep children and pets away.

**⚠ WARNING – Risk of burns!**

The cooking compartment gets very hot when the cleaning function is in progress.
- ▸ Never open the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

⚠ The outside of the appliance gets very hot when the cleaning function is in progress.
- ▸ Never touch the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

# 2 Preventing material damage

## 2.1 General

**ATTENTION!**
Alcoholic vapours may catch fire in the hot cooking compartment and cause permanent damage to the appliance. The appliance door may spring open due to an explosion and it may fall off. The door panels may shatter and fragment. Due to the resulting negative pressure, the cooking compartment may become considerably deformed inwards.

- ▸ Do not heat spirits (≥ 15% vol.) when undiluted (e.g. for marinating or pouring over food).

If there is water on the cooking compartment floor when operating the appliance at temperatures above 120 °C, this will damage the enamel.

- ▸ Do not use the appliance if there is water on the cooking compartment floor.
- ▸ Wipe away any water on the cooking compartment floor before operation.

Objects on the cooking compartment floor at over 50 °C will cause heat to build up. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▸ Do not place any accessories, greaseproof paper or foil of any kind on the cooking compartment floor.
- ▸ Only place cookware on the cooking compartment floor if a temperature under 50 °C has been set.

When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▸ Never pour water into the cooking compartment when it is still hot.
- ▸ Never place cookware containing water on the cooking compartment floor.

The prolonged presence of moisture in the cooking compartment leads to corrosion.

- ▸ Allow the cooking compartment to dry after use.
- ▸ Do not keep moist food in the cooking compartment for a long time with the door closed.
- ▸ Do not store food in the cooking compartment.

Leaving the appliance to cool down with the door open will damage the front of neighbouring kitchen units over time.

- ▸ Always allow the cooking compartment to cool down with the door closed after cooking at high temperatures.
- ▸ Take care not to trap anything in the appliance door.
- ▸ Only leave the cooking compartment to dry with the door open if a lot of moisture was produced during operation.

Fruit juice dripping from the baking tray leaves stains that cannot be removed.

- ▸ When baking very juicy fruit flans, do not pack too much on the baking tray.
- ▸ If possible, use the deeper universal pan.

Using oven cleaner in a hot cooking compartment damages the enamel.

- ▸ Never use oven cleaner in the cooking compartment when it is still warm.
- ▸ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

If the seal is very dirty, the appliance door will no longer close properly during operation. This may damage the front of adjacent kitchen units.

- ▸ Keep the seal clean at all times.
- ▸ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▸ Do not place, hang or support objects on the appliance door.
- ▸ Do not place cookware or accessories on the appliance door.

With certain models, accessories may scratch the door pane when closing the appliance door.

- ▸ Always push accessories fully into the cooking compartment.

# 3 Environmental protection and saving energy

## 3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▸ Sort the individual components by type and dispose of them separately.

## 3.2 Saving energy

If you follow these instructions, your appliance will use less power.

Only preheat the appliance if the recipe or the recommended settings tell you to do so.

- ■ Not preheating the appliance can reduce the energy used by up to 20%.

Use dark-coloured, black-coated or enamelled baking tins.

- ■ These types of baking tin absorb the heat particularly well.

Open the appliance door as little as possible during operation.

- ■ This maintains the temperature in the cooking compartment and eliminates the need for the appliance to reheat.

When baking multiple dishes, do so in succession or in parallel.

- ■ The cooking compartment is heated after baking the first dish. This reduces the baking time for the second cake.

If the cooking time is relatively long, you can switch the appliance off 10 minutes before the cooking time ends.
- There will be enough residual heat to finish cooking the dish.

Remove any accessories that are not being used from the cooking compartment.
- Accessories that are not being used do not need to be heated.

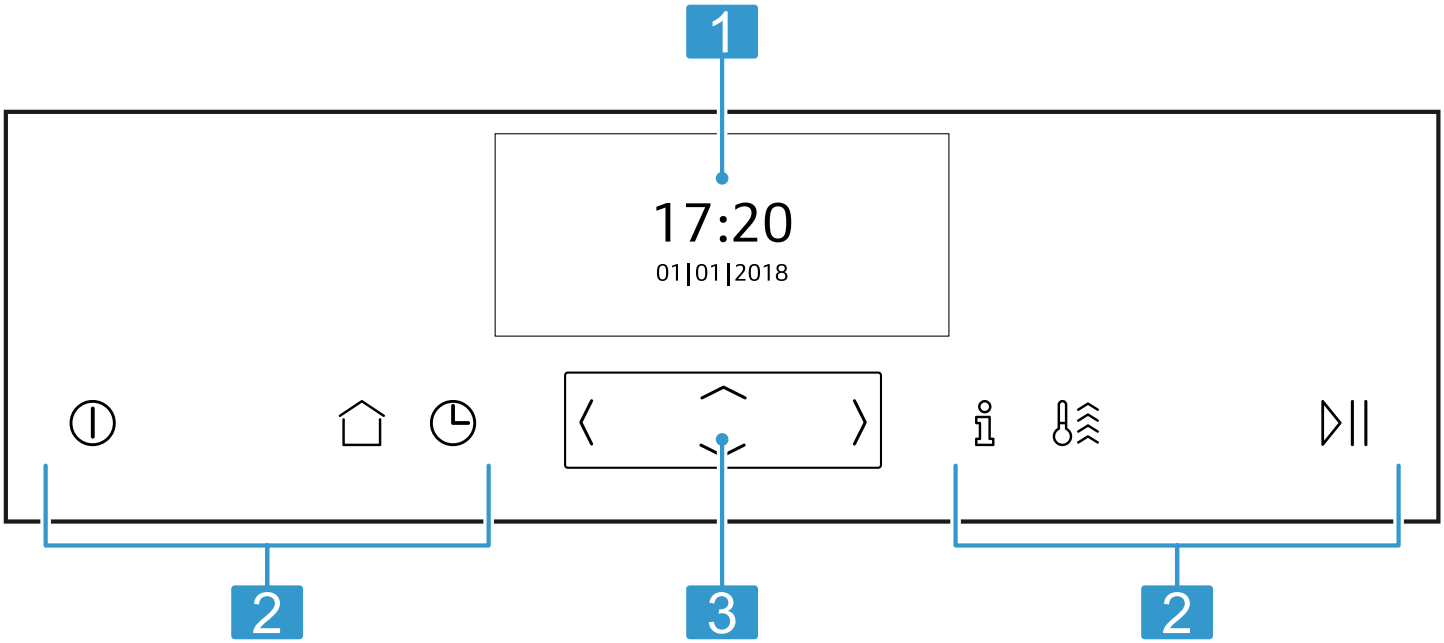
Allow frozen food to defrost before cooking.
- This saves the energy that would otherwise be required to defrost it.

**Note:**
The appliance requires:
- A maximum of 1 W in standby mode with the display switched on
- A maximum of 0.5 W in standby mode with the display switched off

# 4 Familiarising yourself with your appliance

## 4.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.




| | |
|---|---|
| 1 | **Display** |
| 2 | **Buttons** |
| 3 | **Control element** |

## 4.2 Buttons

The buttons are touch-sensitive areas. To select a function, press the corresponding button.

| Symbol | Name | Use |
|---|---|---|
| ⏻ | On/off | Switch the appliance on or off |
| ⌂ | Main menu | Select operating modes and settings |
| 🕒 | Time-setting options/ childproof lock | ■ Set the "timer", "cooking time" or "Ready at" time for delayed starts<br>■ Activate or deactivate the "childproof lock" |
| ℹ | Information | ■ View additional information<br>■ View the current temperature |
| | Rapid heat-up | ■ Activate or deactivate the "Rapid heat-up" function<br>■ Activate or deactivate the "PowerBoost" function |
| ⏯ | Start/stop | Start or pause the appliance |

## 4.3 Control element

You can configure all the functions on your appliance using the control element. You can change the setting values that are displayed more brightly.
Press and hold a button to scroll through the setting values quickly. Release the button to stop scrolling quickly.

| Button | Name | Use |
|---|---|---|
| 〈 | Left | Navigate to the left on the display |
| 〉 | Right | Navigate to the right on the display |
| ^ | Up | Navigate upwards on the display |
| v | Down | Navigate downwards on the display |

## 4.4 Display

The display shows the current settings, options or relevant information.

## 4.5 Main menu

The main menu provides an overview of your appliance's functions.

Press the ⌂ button to open the main menu.

| Function | Name | Use |
|---|---|---|
| | Heating functions | Select the required heating function and temperature for your food |
| | Baking and roasting assistant | Recommended settings for baking and roasting |
| | MyProfile | Individually adjust the appliance settings |
| | EasyClean | Clean less stubborn dirt from the cooking compartment |
| | Pyrolytic self-cleaning | Clean the cooking compartment |

## 4.6 Types of heating

This is where you will find an overview of the types of heating. You will find recommendations for using the types of heating.
For temperatures above 275 °C, the appliance reduces the temperature to approx. 275 °C after around 40 minutes.

| Symbol | Heating function | Temperature | Use |
|---|---|---|---|
| | CircoTherm® hot air | 40 - 200 °C | Bake or roast on one or more levels.<br>The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment. |
| | Top/bottom heating | 50 - 275 °C | Traditionally bake or roast on one level. This type of heating is especially good for cakes with moist toppings.<br>The heat is emitted evenly from above and below. |
| | Circo-roasting | 50 - 250 °C | Roast poultry, whole fish or larger pieces of meat.<br>The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food. |
| | Pizza setting | 50 - 275 °C | Cook pizza or food that requires a lot of heat from below.<br>The bottom heating element and the ring-shaped heating element in the back wall heat the cooking compartment. |
| | Bread-baking setting | 180 - 240 °C | For baking bread, bread rolls and baked goods that require high temperatures. |
| | Full-surface grill | 50 - 290 °C | For grilling flat items such as steaks, sausages or bread, and for cooking au gratin.<br>The entire area below the grill element becomes hot. |
| | Centre-area grill | 50 - 290 °C | For grilling small amounts of steaks, sausages or bread, and for cooking au gratin.<br>The central area below the grill element becomes hot. |

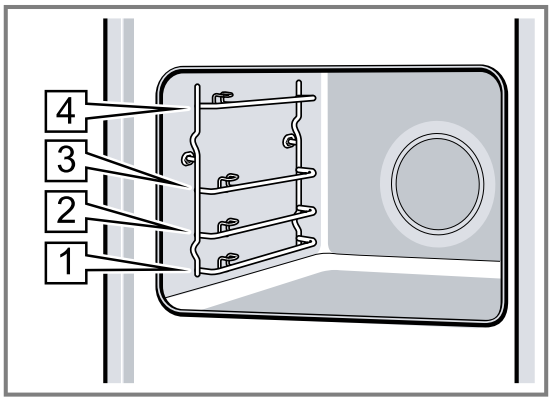
| Symbol | Heating function | Temperature | Use |
|---|---|---|---|
| | Bottom heating | 30 - 250 °C | For cooking in a bain marie and for baking food for extra time. The heat is emitted from below. |
| | Slow cooking | 70 - 120 °C | For gentle, slow cooking of seared, tender pieces of meat in cookware without a lid. The heat is emitted evenly from above and below at a low temperature. |
| | Dough proving | 35 - 55 °C | For proving dough and culturing yoghurt. Dough will prove more quickly than at room temperature. The surface of the dough does not dry out. |
| | Defrost | 30 - 60 °C | For gently defrosting frozen food. |
| eco | Top/bottom heating eco | 50 - 275 °C | For gently cooking selected types of food. Heat is emitted from above and below. This type of heating is most effective between 150 and 250 °C. This type of heating is used to determine the energy consumption in the conventional mode. |
| eco | CircoTherm® eco | 40 - 200 °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 wall around the cooking compartment. This type of heating is most effective between 125 and 200 °C. This type of heating is used to determine the energy consumption in circulating-air mode and the energy efficiency class. |

## 4.7 Cooking compartment

The functions in the cooking compartment make your appliance easier to use.

### Shelf supports

The rails in the cooking compartment enable you to place accessories at different heights.
→ *"Accessories", Page 8*
Your appliance has four shelf positions. The shelf positions are numbered from bottom to top.
You can remove the rails, e.g. for cleaning.
→ *"Rails", Page 20*




### Lighting

One or more oven lights illuminate the cooking compartment.
When you open the appliance door, the light in the cooking compartment switches on. If the appliance door remains open for longer than 15 minutes, the light switches off again.
For most operating modes, the lighting is switched on during operation. The lighting switches off again when the operation ends.

### Cooling fan

The cooling fan switches on and off depending on the appliance's temperature. The hot air escapes above the door.

**ATTENTION!**

Do not cover the ventilation slot above the appliance door. The appliance overheats.

- Ensure that the ventilation slots are unobstructed.

To ensure that the appliance cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

### Appliance door

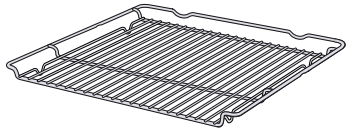
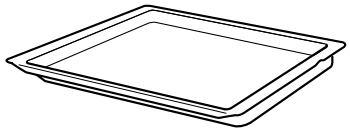
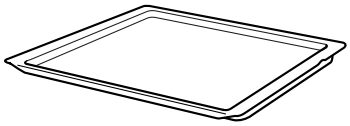
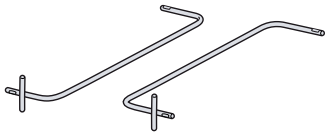
If you open the appliance door during operation, the operation stops. When you close the appliance door, the operation continues automatically.

# 5 Accessories

Use original accessories. These have been made especially for your appliance.

**Note:** Accessories may become deformed if they get hot. Deformation has no effect on function. As the accessory cools down, it will regain its original shape.

The accessories supplied may differ depending on the appliance model.

| Accessories | | Use |
|---|---|---|
| Wire rack |  | ■ Cake tins<br>■ Ovenproof dishes<br>■ Cookware<br>■ Meat, e.g. roasting joints or steak<br>■ Frozen meals |
| Universal pan |  | ■ Moist cakes<br>■ Baked items<br>■ Bread<br>■ Large roasts<br>■ Frozen meals<br>■ Catch dripping liquids, e.g. fat when grilling food on the wire rack. |
| Baking tray |  | ■ Tray bakes<br>■ Small baked items |
| Accessory support |  | When using the cleaning function, you can accessories at the same time, e.g. the universal pan. |

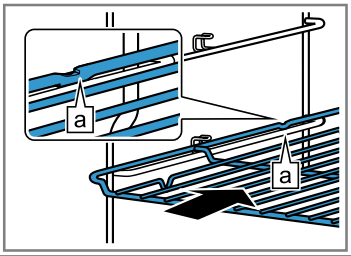
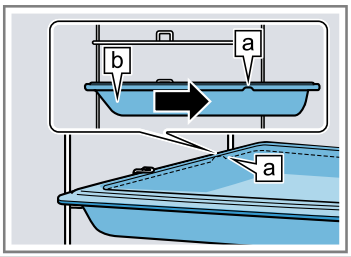
## 5.1 Locking function

The locking function prevents the accessories from tilting when they are pulled out.
You can pull out the accessories approximately halfway without them tipping. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

## 5.2 Sliding accessories into the cooking compartment

Always slide the accessory into the cooking compartment the right way round. This is the only way to ensure that accessories can be pulled out approximately halfway without tipping.

1. Turn the accessories so that the notch [a] is at the rear and is facing downwards.
2. Insert the accessory between the two guide rods for a shelf position.

| | |
|---|---|
| Wire rack | Insert the wire rack with the open side facing the appliance door and the curved lip ⌣ facing downwards.<br> |
| Baking tray<br>E.g. universal pan or baking tray | Slide the tray in with the sloping edge [b] towards the appliance door.<br> |

3. Push the accessory all the way in, making sure that it does not touch the appliance door.

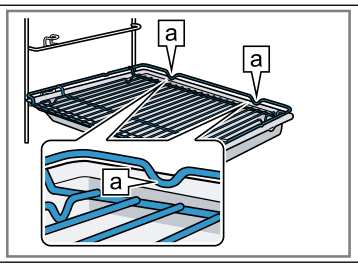
**Note:** Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

### Combining accessories

You can combine the wire rack with the universal pan to catch any liquid that drips down.

1. Place the wire rack on the universal pan so that both spacers [a] are on the rear edge of the universal pan.
2. Insert the universal pan between the two guide rods for a shelf position. In so doing, the wire rack is on top of the upper guide rod.

Wire rack on universal pan




### 5.3 Other accessories

You can purchase other accessories from our after-sales service, specialist retailers or online.
You will find a comprehensive range of products for your appliance in our brochures and online: www.neff-international.com
Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance.
You can find out which accessories are available for your appliance in our online shop or from our after-sales service.

# 6 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.

### 6.1 Initial use

When the appliance is connected to the power supply for the first time or following a lengthy power failure, the settings that you will need to configure before you can use it will appear.

**Note:** You can change these settings at any time by going to the basic settings.
→ *"Basic settings", Page 15*

#### Setting the language

1. Connect the appliance to the power supply.
✔ The first setting will appear after a few seconds.
2. Use the ﹀ button to navigate to the bottom row.
3. Use the 〈 or 〉 button to select the language.
4. Use the ﹀ button to navigate back to the top row.
5. Use the 〉 button to select the next setting.

#### Setting the time

1. Use the ﹀ button to navigate to the bottom row.
2. Use the 〈 or 〉 button to select the correct hour.
3. Use the ﹀ button to navigate to the next row.
4. Use the 〈 or 〉 button to select the correct number of minutes.
5. Use the ﹀ button to navigate back to the top row.
6. Use the 〉 button to select the next setting.

#### Setting the date

1. Use the ﹀ button to navigate to the next row.
2. Use the 〈 or 〉 button to select the correct day.
3. Use the ﹀ button to navigate to the next row.
4. Use the 〈 or 〉 button to select the correct month.
5. Use the ﹀ button to navigate to the next row.
6. Use the 〈 or 〉 button to select the correct year.
7. Press the ﹀ button repeatedly until "Date" appears.
8. Use the 〉 button to apply the settings.
9. Open and close the appliance door once.
✔ The appliance will perform a self-test, after which it will be ready to use.
✔ Initial configuration is now complete.

### 6.2 Cleaning the appliance

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

1. Remove the product information, accessories and any leftover packaging (e.g. polystyrene pellets) from the cooking compartment.
2. Wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
3. Press ⏻ to switch the appliance on.
→ *"Switching on the appliance", Page 10*
4. Set the required heating function and temperature for the heat-up process and press ⏯ to start.
→ *"Setting the type of heating and temperature", Page 11*

| **Heating up** | |
|---|---|
| Heating function | CircoTherm hot air |
| Temperature | Maximum |
| Cooking time | 1 hour |

5. Keep the kitchen ventilated while the appliance is heating.
6. Press ⏻ to switch off the appliance after 1 hour.
→ *"Switching off the appliance", Page 11*
7. Allow the appliance to cool down.
8. Clean the smooth surfaces with soapy water and a dish cloth.
9. Thoroughly clean any accessories you used with soapy water and a dish cloth.

# 7 Basic operation

### 7.1 Switching on the appliance

▸ Press ⏻ to switch the appliance on.

**Notes**

- In the basic settings, you can specify whether the heating functions or the main menu should appear when you switch on the appliance.
→ *"Basic settings", Page 15*

- If you do not perform any actions on the appliance for an extended period, it will automatically switch itself off.

## 7.2 Switching off the appliance

▸ Press ⏻ to switch the appliance off.

**Notes**

- The residual heat indicator will appear on the display while the cooking compartment is still hot.
  → *"Residual heat indicator", Page 11*
- The cooling fan will continue to run until the cooking compartment has cooled down.
  → *"Cooling fan", Page 8*

## 7.3 Residual heat indicator

After you have switched off the appliance, the residual heat indicator will appear on the display.

| Display | Temperature |
|---|---|
| Residual heat high | Over 120 °C |
| Residual heat low | Between 60 and 120 °C |

## 7.4 Setting the type of heating and temperature

1. Press ⏻ to switch the appliance on.
✔ The heating functions will then be displayed.
2. Use the 〈 or 〉 button to select the required heating function.
3. Use the ﹀ button to navigate to the next row.
4. Use the 〈 or 〉 button to select the required temperature or setting.
5. Press ⏯ to start.
✔ The cooking time will appear on the display.
✔ The heat-up indicator bar visualises the rising temperature.
6. When the food is ready, press ⏻ to switch the appliance off.

## 7.5 Changing the temperature

You can also change the temperature once you have started the appliance.

1. Use the ﹀ or ﹀ button to select the temperature row.
2. Use the 〈 or 〉 button to select the required temperature.
✔ The temperature will now be changed.

## 7.6 Changing the type of heating

If you switch to a different heating function, the appliance will reset all the settings.

1. Press ⏯ to pause operation.
2. Use the 〈 or 〉 button to select the required heating function.
3. Use the ﹀ button to navigate to the next row.
4. Use the 〈 or 〉 button to select the required temperature.
5. Press ⏯ to start.

## 7.7 Pausing operation

1. Press ⏯.
2. Press ⏯ again to resume operation.

## 7.8 Cancelling operation

**Note:** Some functions, e.g. cleaning functions, cannot be cancelled.

▸ Press and hold the ⏯ button until the function that is currently in progress is cancelled.
✔ Operation will stop and all the settings will be reset.
✔ The cooling fan will continue to run until the cooking compartment has cooled down.

## 7.9 Viewing the current temperature

You can view the current temperature while the appliance is heating up.

▸ Press ℹ.
✔ The temperature will be displayed for a few seconds.

## 7.10 Displaying information

**Requirement:** The ℹ button must be lit.

▸ Press ℹ.
✔ The information will be displayed for a few seconds.

# 8 Time-setting options

Your appliance has different time-setting options, with which you can control its operation.

## 8.1 Overview of the time-setting options

When you are setting a time, the time values will increase by greater increments as you scroll through the higher values. The cooking time, for example, can be set in 1-minute increments up to 1 hour, and then in 5-minute increments thereafter.

| Time-setting option | Use |
|---|---|
| Timer 🔔 | When you set a time on the timer, the timer will run independently of the appliance and will not intervene in its operation. The timer does not affect the appliance. |
| Cooking time ⊢| | Once the cooking time has elapsed, the appliance automatically stops heating. |
| Ready at →| | Along with the cooking time (duration), you can set the time at which you want cooking to end. The appliance will start up automatically so that it finishes cooking at the required time. |

## 8.2 Timer

You can set the timer regardless of whether the appliance is on or off.

### Setting the timer

1. Press 🕒.
2. Once the appliance is switched on, use the ⌃ button to select "Timer" 🔔.
3. Use the 〈 or 〉 button to select the timer duration.
4. Press 🕒 to start the timer.

✔ 🔔 will appear on the display. The timer duration will then count down.

✔ Once the timer duration has elapsed, an audible signal will sound.

5. Press any button to end the audible signal.

### Changing the timer

1. Press 🕒.
2. Use the 〈 or 〉 button to change the timer duration.

✔ The setting will then be applied.

### Cancelling the timer

1. Press 🕒.
2. Use the 〈 button to set a timer duration of "00:00".

✔ This cancels the current timer duration.

## 8.3 Cooking time

Once the set cooking time has elapsed, the appliance switches off automatically. You can only use the cooking time in conjunction with a heating function.

### Setting the cooking time

1. Set a heating function and a temperature.
2. Press 🕒.
3. Select the default value.

| Button | Default value |
|---|---|
| 〈 | 10 minutes |
| 〉 | 30 minutes |

4. Use the 〈 or 〉 button to select the required cooking time.
5. Once the cooking time has been set, press ⏯ to start.

✔ The cooking time will appear on the display. The cooking time will count down.

✔ Once the cooking time has elapsed, an audible signal will sound.

6. Press any button to end the audible signal.

### Changing the cooking time

1. Press 🕒.
2. Use the 〈 or 〉 button to change the cooking time.

✔ The setting will then be applied.

### Cancelling the cooking time

1. Press 🕒.
2. Use the 〈 button to set a cooking time of "00:00".

✔ This cancels the current cooking time.

3. To continue without setting a cooking time, press ⏯.

## 8.4 Delayed start/"Ready at" time

With this function, the appliance automatically switches itself on, and then switches itself off at the preselected end time. To enable it to do this, you set the cooking time (duration) and specify when you want your food to be ready. You can only use the delayed start function in conjunction with a heating function.

### Setting the "Ready at" time for delayed starts

**Notes**

- Do not leave food that spoils easily in the cooking compartment for too long.
- You cannot use the delayed start function with every heating function.

1. Place the food into the cooking compartment and close the appliance door.
2. Set a heating function and a temperature.
3. Press 🕒.
4. Use the 〈 or 〉 button to select the required cooking time.
5. Use the ⌄ button to navigate to "Ready at" →|.

✔ The time at which your food will be ready will appear on the display.

6. Use the 〉 button to select the required end time.
7. Press ⏯ to confirm the delayed start.

✔ The appliance will start at the appropriate time.

✔ Once the cooking time has elapsed, an audible signal will sound.

8. Press any button to end the audible signal.

### Changing the "Ready at" time for delayed starts

1. Press 🕒.
2. Use the ⌄ button to select "Ready at" →|.

3. Use the 〈 or 〉 button to change the end time.
✔ The setting will then be applied.

**Cancelling the "Ready at" time for delayed starts**

1. Press ◷.
2. Use the 〈 button to reset the end time.
✔ The end time corresponds to the current time plus the set cooking time.
✔ The appliance will start heating using the set cooking time.

# 9 Baking and roasting assistant

The baking and roasting assistant helps you to use your appliance to cook various dishes by suggesting the optimal settings.
The baking and roasting assistant helps you to make classic cakes, bread and roasts. The appliance selects the optimal heating function for you. The default temperature and cooking time can be changed according to your requirements.

## 9.1 Overview of available foods

You can choose from the following foods:
- Sponge in a springform tin/loaf tin
- Sponge (6 eggs)
- Swiss roll
- Yeast dough tray bakes with dry topping
- Plaited ring/loaf
- Small baked puff-pastry items
- Muffins, on one level
- White bread in a loaf tin
- Part-baked bread rolls/baguettes
- Pizza, frozen, thin base, x 1
- Chips, frozen, on one level
- Potato gratin, made from raw potatoes
- Baked potatoes
- Lasagne, fresh
- Joint of pork, marbled, without rind
- Meat loaf (1 kg)
- Sirloin, medium, 1.5 kg
- Beef pot roast
- Leg of lamb, boned
- Chicken, whole
- Chicken legs
- Goose, whole (3-4 kg)

## 9.2 Configuring the baking and roasting assistant

**Note:** Use fresh and, ideally, chilled food. Use frozen food straight from the freezer.

**Requirement:** The cooking compartment must have cooled down.

1. Press ⏻ to switch the appliance on.
2. Press ⌂.
3. Use the 〈 or 〉 button to select the "Baking and roasting assistant" 🍳.
4. Use the ﹀ button to navigate to the next row.
5. Use the 〈 or 〉 button to select the required category.
6. Use the ﹀ button to navigate to the next row.
7. Use the 〈 or 〉 button to select the required food.
8. Use the ﹀ button to navigate to the next row.
✔ The recommended settings will appear on the display.
9. **Note:** Additional information cannot be selected for all foods.
   Use the 〉 button to view additional information.
✔ Additional information will appear, for example regarding which shelf position, accessories or cookware you should use or when you should turn or stir your food or add liquid.
10. Use the 〈 button to navigate back to the recommended settings.
11. Use the ﹀ button to adjust the temperature or cooking time, if required.
   – Use the ﹀ or ﹀ button to select the temperature or cooking time.
   – Use the 〈 or 〉 button to change the setting.
12. Press ⏯ to start the baking and roasting assistant.
✔ Some food needs to be turned or stirred. An audible signal will sound and a notification will appear on the display to let you know when it is time to turn or stir your food.
✔ Once the duration has elapsed, an audible signal will sound and the appliance will stop heating.
13. **Note:** Some programs allow you to extend the cooking time.
   → *"Extending the cooking time", Page 13*
   If you are happy with the cooking result, use the ﹀ button to select "End".

## 9.3 Extending the cooking time

1. Use the ﹀ button to select "Extend cooking time".
2. Use the 〈 or 〉 button to change the settings, if required.
3. Press ⏯ to start the appliance again for the extra cooking time.

# 10 Childproof lock

You can secure your appliance to prevent children from accidentally switching it on or changing the settings.

## 10.1 Locks

Your appliance has two different locks:

| Lock | Activate/deactivate |
|---|---|
| Automatic childproof lock | Via the MyProfile menu |
| One-time childproof lock | Using the button |

## 10.2 Activating the automatic childproof lock

The automatic childproof lock disables the control panel to prevent children from accidentally switching on the appliance. To switch on the appliance, interrupt the automatic childproof lock. Once the appliance has finished cooking, it automatically disables the control panel.

**Note:** When you activate the automatic childproof lock, the appliance will immediately disable the control panel. The and buttons will not be disabled.

**Requirement:** The appliance must be switched on.

1. Press .
2. Use the ⟨ or ⟩ button to select "MyProfile" .
3. Use the ⌄ button to navigate to the next row.
4. Use the ⟨ or ⟩ button to select "Automatic childproof lock".
5. Use the ⌄ button to select the required settings.
6. Use the ⟩ button to set the lock to "Activated".
7. Press .
8. Use the ⌄ button to save your settings.

✔ When you switch off the appliance, will appear on the display.

## 10.3 Interrupting the automatic childproof lock

1. Press and hold the button until "Childproof lock deactivated" appears on the display.
2. Press to switch the appliance on and then start it up.

## 10.4 Deactivating the automatic childproof lock

1. Press and hold the button until "Childproof lock deactivated" appears on the display.
2. Press to switch the appliance on.
3. Press .
4. Use the ⟨ or ⟩ button to select "MyProfile" .
5. Use the ⌄ button to navigate to the next row.
6. Use the ⟨ or ⟩ button to select "Automatic childproof lock".
7. Use the ⌄ button to select the required settings.
8. Use the ⟨ button to set the lock to "Deactivated".
9. Press .
10. Use the ⌄ button to save your settings.

## 10.5 Activating the one-time childproof lock

The one-time childproof lock disables the control panel to prevent children from accidentally switching on the appliance. To switch on the appliance, deactivate the one-time childproof lock. After you have switched off the appliance, the control panel will no longer be disabled.

**Note:** When you activate the automatic childproof lock, the appliance will immediately disable the control panel. The and buttons will not be disabled.

▸ Press and hold the button until "Childproof lock activated" appears on the display.

## 10.6 Deactivating the one-time childproof lock

▸ Press and hold the button until "Childproof lock deactivated" appears on the display.

# 11 Rapid heat-up

You can use the "Rapid heat-up" and "PowerBoost" functions to reduce the heat-up time. Whether the appliance is preheated with the "Rapid heat-up" function or the "PowerBoost" function depends on the heating function that has been set.

## 11.1 Rapid heat-up and PowerBoost

| Function | Heating function | Food in the cooking compartment |
|---|---|---|
| Rapid heat-up | Top/bottom heating | After preheating |
| PowerBoost | ■ CircoTherm hot air<br>■ Bread-baking setting | Before heating up<br>Only cook on one level |

### 11.2 Activating the "Rapid heat-up" function

1. Set Top/bottom heating and a temperature of at least 100 °C.
2. Press ⏯ to start.
✔ The button will be lit.
3. Use the button to activate the "Rapid heat-up" function.
✔ will appear on the display.
✔ Once the set temperature has been reached, the "Rapid heat-up" function will switch itself off automatically and an audible signal will sound. will go out on the display.
4. Place the food in the cooking compartment.

### 11.3 Deactivating the "Rapid heat-up" function

▸ Use the button to deactivate the "Rapid heat-up" function early.

### 11.4 Activating the "PowerBoost" function

1. Place the food on a single level in the cooking compartment.
2. Set CircoTherm hot air or the Bread-baking setting and a temperature of at least 100 °C.
3. Press ⏯ to start.
✔ The button will be lit.
4. Press the button to activate the "PowerBoost" function.
✔ will appear on the display.
✔ Once the set temperature has been reached, the "PowerBoost" function will switch itself off automatically and an audible signal will sound. will go out on the display.

### 11.5 Deactivating the "PowerBoost" function

▸ Use the button to deactivate the "PowerBoost" function early.

# 12 Sabbath mode

You can set a cooking time of up to 74 hours using Sabbath mode. You can use top/bottom heating to keep food warm between 85 °C and 140 °C during this time without having to switch the appliance on or off.

### 12.1 Starting Sabbath mode

**Notes**
- If you open the appliance door during operation, the appliance stops heating. When you close the appliance door, the appliance continues to heat again.
- Once you have started the operation, you cannot change any settings or pause operation.

**Requirement:** Sabbath mode must be activated in "Favourites" in the basic settings.
→ *"Basic settings", Page 15*

1. Press ⏻ to switch the appliance on.
2. Use 〈 or 〉 to select "Sabbath mode".
3. Use ﹀ to navigate to the next row.
4. Use 〈 or 〉 to select the temperature.
5. Use ﹀ to navigate to the next row.
6. Use 〈 or 〉 to select the cooking time.
7. Press ⏯ to start Sabbath mode.
✔ The cooking time appears on the display. The cooking time counts down.
8. Once the cooking time has elapsed, an audible signal sounds. A note appears on the display confirming that the operation has finished. The appliance stops heating up and responds again as usual outside of Sabbath mode.
– Press ⏻ to switch the appliance off.
The appliance automatically switches off after approx. 10 to 20 minutes.

### 12.2 Cancelling Sabbath mode

▸ Press ⏻ to cancel Sabbath mode.

# 13 Basic settings

You can configure the appliance to meet your needs.

### 13.1 Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

| Basic setting | Selection |
|---|---|
| Language | See selection on the appliance |
| Time | 00:00 - 23:59 |
| Date | Day, month and year |

[1] Depending on the appliance specifications

| Basic setting | Selection |
|---|---|
| Favourites<br>→ *"Changing your favourites", Page 16* | Set the heating functions that you want to appear in the heating functions menu |
| Audible signal | ■ Short duration<br>■ Medium duration<br>■ Long duration |
| Button tone | ■ Off (except for ⏻)<br>■ On |
| Display brightness | 5 settings |
| Clock display | ■ Digital<br>■ Off |

[1] Depending on the appliance specifications

| Basic setting | Selection |
|---|---|
| Lighting | ■ On during operation<br>■ Off during operation |
| Childproof lock | ■ Button lock only<br>■ Door lock and button lock |
| Automatic childproof lock | ■ Deactivated<br>■ Activated |
| Operation after switch-on | ■ Main menu<br>■ Types of heating<br>■ Baking and roasting assistant |
| Night-time dimming | ■ Switched off<br>■ On (display dimmed between 10 p.m. and 5.59 a.m.) |
| Brand logo | ■ Indicators/symbols<br>■ Do not display |
| Fan run-on time | ■ Recommended<br>■ Minimum |
| Pull-out rail system[1] | ■ Not retrofitted (rack or single set of pull-out rails)<br>■ Retrofitted (two or three sets of pull-out rails) |
| Factory settings | Restore |

[1] Depending on the appliance specifications

## 13.2 Changing MyProfile

1. Press ⏻ to switch the appliance on.
2. Press ⌂.
3. Use the 〈 or 〉 button to select "MyProfile".
4. Use the ﹀ button to navigate to the next row.
5. Use the 〈 or 〉 button to select a setting.
6. Use the ﹀ button to navigate to the next row.
7. Use the 〈 or 〉 button to change the setting.
8. Press ⌂.
9. To save your settings, use the ﹀ button to select "Save".
   – To discard your settings, use the ﹀ button to select "Discard".

## 13.3 Changing your favourites

In Favourites, you can set the heating functions that you want to appear in the heating functions menu.

**Note:**
Some heating functions cannot be deactivated:
- CircoTherm hot air
- Circo-roasting
- Full-surface grill

1. Press ⏻ to switch the appliance on.
2. Press ⌂.
3. Use the 〈 or 〉 button to select "MyProfile".
4. Use the ﹀ button to navigate to the next row.
5. Use the 〈 or 〉 button to select "Favourites".
6. Use the ﹀ button to select "Set favourites".
7. Use the 〈 or 〉 button to select the required heating function.
8. Use the ﹀ button to navigate to the next row.
9. Use the 〈 or 〉 button to select a setting.

| Setting | Display in the heating functions menu? |
|---|---|
| Activated | Yes |
| Deactivated | No |

10. Press ⌂.
11. To save your settings, use the ﹀ button to select "Save".
    – To discard your settings, use the ﹀ button to select "Discard".

# 14 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

## 14.1 Cleaning products

In order to avoid damaging the various oven surfaces on the appliance, do not use unsuitable cleaning products.

**⚠ WARNING – Risk of electric shock!**
An ingress of moisture can cause an electric shock.
- ▸ Do not use steam- or high-pressure cleaners to clean the appliance.

**ATTENTION!**
Unsuitable cleaning products may damage the surfaces of the appliance.
- ▸ Do not use harsh or abrasive cleaning products.
- ▸ Do not use cleaning products with a high alcohol content.
- ▸ Do not use hard scouring pads or cleaning sponges.
- ▸ Do not use any special cleaners for cleaning the appliance while it is hot.

Using oven cleaner in a hot cooking compartment damages the enamel.
- ▸ Never use oven cleaner in the cooking compartment when it is still warm.
- ▸ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

New sponge cloths contain residues from production.
- ▸ Wash new sponge cloths thoroughly before use.

### Suitable cleaning agents

Only use cleaning agents that are suitable for the different surfaces on your appliance.

Follow the instructions on cleaning the appliance.
→ *"Cleaning the appliance", Page 18*

### Appliance front

| Surface | Suitable cleaning agents | Information |
|---|---|---|
| Stainless steel | ■ Hot soapy water<br>■ Special stainless steel cleaning products suitable for hot surfaces | To prevent corrosion, remove any limescale, grease, starch or albumin (e.g. egg white) stains on stainless steel fronts immediately. Apply a thin layer of the stainless steel cleaning product with a soft cloth. |
| Plastic or painted surfaces<br>E.g. control panel | ■ Hot soapy water | Do not use glass cleaner or a glass scraper.<br>To avoid permanent stains, remove any descaling agent that gets onto the surface immediately. |

### Appliance door

| Area | Suitable cleaning agents | Information |
|---|---|---|
| Door panels | ■ Hot soapy water | Do not use a glass scraper or a stainless steel wool.<br>**Tip:** Remove the door panels in order to clean them thoroughly.<br>→ *"Appliance door", Page 20* |
| Door cover | ■ Made of stainless steel:<br>Stainless steel cleaner<br>■ Made of plastic:<br>Hot soapy water | Do not use glass cleaner or a glass scraper.<br>Do not use stainless steel care products.<br>**Tip:** Remove the door cover for thorough cleaning.<br>→ *"Appliance door", Page 20* |
| Stainless steel interior door frame | Stainless steel cleaner | Discolouration can be removed using stainless steel cleaner.<br>Do not use stainless steel care products. |
| Door handle | ■ Hot soapy water | To avoid permanent stains, remove any descaling agent that gets onto the surface immediately. |
| Door seal | ■ Hot soapy water | Do not remove or scrub. |

### Cooking compartment

| Area | Suitable cleaning agents | Information |
|---|---|---|
| Enamel surfaces | ■ Hot soapy water<br>■ Vinegar water<br>■ Oven cleaner | Soak any heavily soiled areas and use a brush or steel wool.<br>Leave the appliance door open to dry the cooking compartment after cleaning it.<br>**Notes**<br>■ It is best to use the cleaning function.<br>■ Enamel burns at very high temperatures, causing minor discolouration. The functionality of your appliance is not affected by this.<br>■ The edges of thin trays cannot be completely enamelled and may be rough. This does not impair corrosion protection.<br>■ Food residues will leave a white coating on the enamel surfaces. The coating does not pose a health risk. The functionality of your appliance is not affected by this. You can remove residues with lemon juice. |
| Glass cover for the oven light | ■ Hot soapy water | Use oven cleaner to remove very heavy soiling. |
| Rails | ■ Hot soapy water | Soak any heavily soiled areas and use a brush or steel wool.<br>**Note:** To clean thoroughly, detach the rails.<br>→ *"Rails", Page 20* |
| Accessories | ■ Hot soapy water<br>■ Oven cleaner | Soak any heavily soiled areas and use a brush or steel wool.<br>Enamelled accessories are dishwasher-safe. |

## 14.2 Cleaning the appliance

In order to avoid damaging the appliance, you must clean your appliance only as specified, and with suitable cleaning products.

**⚠ WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use.

- Caution should be exercised here in order to avoid touching heating elements.
- Young children under 8 years of age must be kept away from the appliance.

**⚠ WARNING – Risk of fire!**

Loose food remnants, fat and meat juices may catch fire.

- Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

**Requirement:** Read the information on cleaning products.

→ *"Cleaning products", Page 16*

1. Clean the appliance using hot soapy water and a dish cloth.
   - For some surfaces, you can use alternative cleaning agents.
     → *"Suitable cleaning agents", Page 16*
2. Dry with a soft cloth.

# 15 Cleaning functions

You can use the cleaning functions to clean the appliance.

## 15.1 "Self-cleaning" function

The "Self-cleaning" function cleans the cooking compartment virtually automatically.
Use this cleaning function to clean the cooking compartment every 2 to 3 months. You can use the cleaning function more often, if required. The cleaning function requires approx. 2.5 - 4.7 kilowatt hours.

### Preparing the appliance for the cleaning function

To achieve a good cleaning result and prevent damage, prepare the appliance carefully.

**⚠ WARNING – Risk of fire!**

Combustible objects that are left in the cooking compartment may catch fire.

- Never store combustible objects in the cooking compartment.
- If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

Loose food remnants, fat and meat juices may catch fire when the cleaning function is in progress.

- Before starting the cleaning function, always remove the worst of the food residues and remnants from the cooking compartment and accessories.

The outside of the appliance gets very hot when the cleaning function is in progress.

- Never hang combustible objects, e.g. tea towels, on the door handle.
- Leave the front of the appliance clear.
- Keep children at a safe distance.

If the door seal is damaged, a large amount of heat is generated around the door.

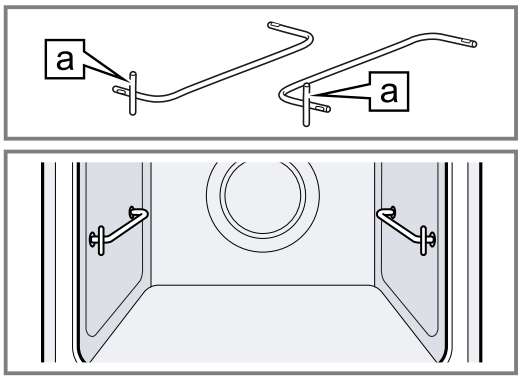
- Do not scrub or remove the seal.
- Never operate the appliance if the seal is damaged or missing.

1. Remove accessories and cookware from the cooking compartment.
2. Detach the shelf supports and remove them from the cooking compartment.
   → *"Rails", Page 20*
3. Remove coarse dirt from the cooking compartment.
4. Use a detergent solution and a soft cloth to clean the surfaces at the edges of the cooking compartment around the door seal.
   Do not remove or scrub the door seal.
   Use oven cleaner to remove stubborn dirt from the inner door pane.
5. Remove any objects from the cooking compartment.
   The cooking compartment must be empty.

### Using accessory supports

With the accessory supports, you can clean an accessory at the same time when cleaning using the cleaning function.

1. Attach the accessory supports in the same way as the rails.
   → *"Rails", Page 20*
   **Note:**
   The vertical bar [a] must be to the front of the accessory supports.




2. Remove coarse dirt from the accessory.
3. Place the accessory on the accessory supports.
   **Note:** Only clean accessories that were included with the appliance and that are enamelled, e.g. the universal pan or the baking tray. Wire racks are not suitable for the cleaning function and will become discoloured.

### Configuring the "Self-cleaning" function

**⚠ WARNING – Risk of harm to health!**

The cleaning function heats up the cooking compartment to a very high temperature so that food left over from roasting, grilling and baking will burn off. This process releases vapours, which can irritate mucous membranes.

- ▸ Keep the kitchen well ventilated while the cleaning function is running.
- ▸ Do not remain in the room for long periods.
- ▸ Keep children and pets away.

**⚠ WARNING – Risk of burns!**

The cooking compartment gets very hot when the cleaning function is in progress.

- ▸ Never open the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

⚠ The outside of the appliance gets very hot when the cleaning function is in progress.

- ▸ Never touch the appliance door.
- ▸ Allow the appliance to cool down.
- ▸ Keep children at a safe distance.

**Note:** The oven light will not be lit while the cleaning function is running.

**Requirement:** → *"Preparing the appliance for the cleaning function", Page 18*.

1. Press ⏻ to switch the appliance on.
2. Press ⌂.
3. Use the 〈 or 〉 button to set "Self-cleaning".
4. Use the ﹀ button to navigate to the next row.
5. Use the 〈 or 〉 button to select the cleaning setting.

| Cleaning setting | Cleaning level | Duration in hours |
|---|---|---|
| 1 | Low | Approx. 1:15 |
| 2 | Medium | Approx. 1:30 |
| 3 | High | Approx. 2:00 |

Select a higher cleaning setting if the cooking compartment is particularly dirty or has not been cleaned for a while.
You cannot change the duration of the cleaning function.
Once the cleaning function is in progress, you cannot change the cleaning setting.

✔ The duration of the cleaning setting will appear on the display.

6. **Note:** Keep the kitchen ventilated while the cleaning function is running.
   Press ⏯ to start the cleaning function.

✔ The cleaning function will start. The duration will count down on the display.
✔ For your safety, the appliance door locks the cooking compartment. 🔒 will appear on the display.
✔ Once the cleaning function has run through to the end, an audible signal will sound.

7. Press ⏻ to switch the appliance off.
   The appliance door will remain locked until the appliance has cooled down sufficiently and 🔒 has gone out.
8. After using the cleaning function, prepare the appliance so that it is ready to use again.
   → *"Preparing the appliance for use following the cleaning function", Page 19*

### Preparing the appliance for use following the cleaning function

1. Allow the appliance to cool down.
2. Wipe off any ash that has been left behind in the cooking compartment and around the appliance door with a damp cloth.
3. Remove white residues with lemon juice.
   **Note:** White residues on the enamel surfaces may be caused by heavy soiling. These food residues are harmless. The deposits do not compromise the functionality of the appliance.
4. Attach the shelf supports.
   → *"Rails", Page 20*

## 15.2 "EasyClean" cleaning aid

You can use the "EasyClean" cleaning aid to clean light soiling from the cooking compartment between full cleans. The "EasyClean" cleaning aid soaks dirt by evaporating soapy water. It is then easier to remove the dirt.

### Setting the "EasyClean" cleaning aid

**⚠ WARNING – Risk of scalding!**

If there is water in the cooking compartment when it is hot, this may create hot steam.

- ▸ Never pour water into the cooking compartment when the cooking compartment is hot.

**Requirements**

- ■ You can only start the cleaning aid once the cooking compartment is cold (room temperature) and the appliance door is closed.
- ■ Do not open the appliance door while the appliance is in operation, as this will abort the cleaning aid.
- ■ To remove particularly stubborn dirt, leave the soapy water to work for a while before starting the cleaning aid.
- ■ To remove particularly stubborn dirt, rub washing-up liquid onto dirty areas on the smooth surfaces before starting the cleaning aid.

1. Remove any accessories from the cooking compartment.
2. **ATTENTION!**
   Distilled water in the cooking compartment leads to corrosion.
   - ▸ Do not use distilled water.

   Mix 0.4 litres water with a drop of washing-up liquid and pour into the centre of the cooking compartment floor.
3. Press ⏻ to switch the appliance on.
4. Press ⌂.
5. Use the 〈 or 〉 button to select "EasyClean".
6. Use the ﹀ button to navigate to the next row.
7. Press ⏯ to start the cleaning aid.

✔ The cleaning aid will start. The duration will count down on the display.
✔ Once the cleaning aid has run through to the end, an audible signal will sound.

8. Press any button to end the audible signal.

9. After using the cleaning aid, finish cleaning the cooking compartment.
   → *"Wiping down the cooking compartment", Page 20*

### Wiping down the cooking compartment

**ATTENTION!**
The prolonged presence of moisture in the cooking compartment leads to corrosion.
- After using the cleaning aid, wipe the cooking compartment clean and allow it to dry fully.

**Requirement:** The cooking compartment must have cooled down.

1. Open the appliance door and remove the remaining water with an absorbent sponge cloth.
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 with a cloth soaked in vinegar. Then wipe with clean water and rub dry with a soft cloth (including under the door seal).
4. If there is any stubborn dirt that you are unable to remove, run the cleaning aid again once the cooking compartment has cooled down.
5. Leave the cooking compartment to dry with the appliance door open for approx. 1 hour.

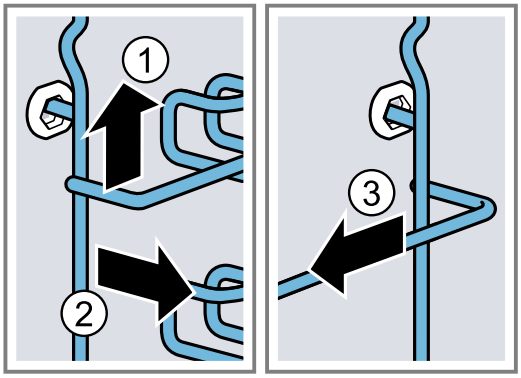
# 16 Rails

To thoroughly clean the rails and the cooking compartment, or to replace the rails, you can remove the rails.

## 16.1 Detaching the rails

**⚠ WARNING – Risk of burns!**
The shelf supports get very hot
- Never touch the shelf supports when hot.
- Always allow the appliance to cool down.
- Keep children at a safe distance.

1. Lift the rail forwards slightly ① and detach it ②.
2. Pull the whole rail to the front ③ and remove it.

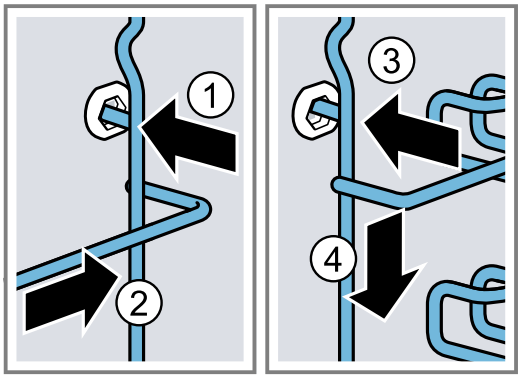



3. Clean the rail.
   → *"Cleaning products", Page 16*

## 16.2 Attaching the rails

**Notes**
- The rails only fit on the right or left.
- For both rails, ensure that the retaining bracket is at the front.

1. First, push the rail into the middle of the rear socket ① until the rail rests against the cooking compartment wall, and then push this back ②.
2. Push the rail into the front socket ③ until the rail also rests against the cooking compartment wall, and then press this downwards ④.




# 17 Appliance door

To clean the appliance door thoroughly, you can disassemble the appliance door.

**⚠ WARNING – Risk of injury!**
If the hinges are not secured due to an incomplete lock, they can snap shut with great force.
- To detach or attach the appliance door, always turn the two locks as far as they will go.
- If the hinge snaps closed when detaching or attaching the appliance door, do not reach into the hinge – call the after-sales service.

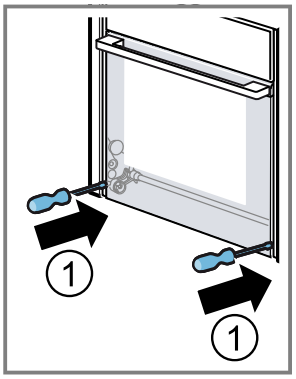
**Note:**
Further information:

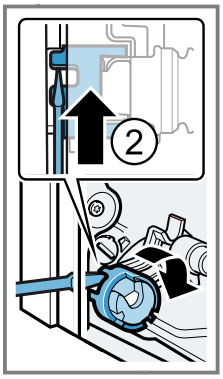
## 17.1 Detaching the appliance door

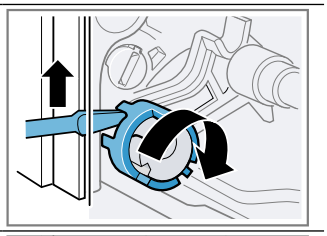
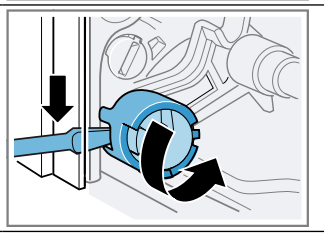
**Requirements**

- Have a torch ready.
- Have a screwdriver ready.
- Have a coin ready.

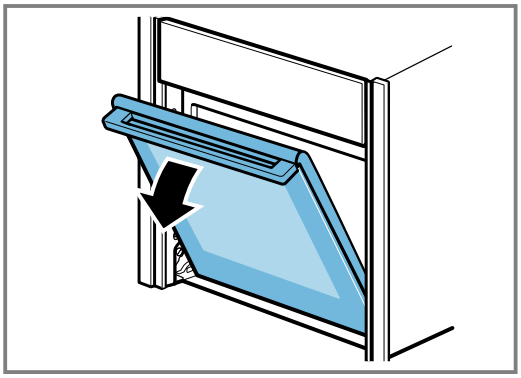
1. To make it easier to see the door lock, shine the torch into the gap beside the appliance door.
2. Hold the screwdriver horizontally ① and use it to push the door lock (black component) on each side of the door upwards as far as it will go ②.



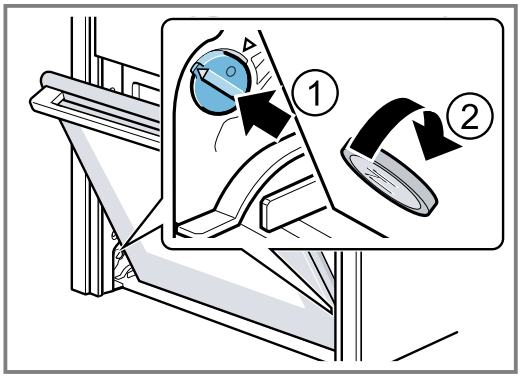



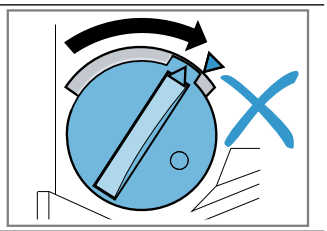
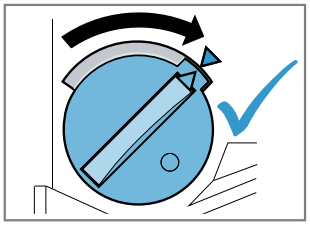
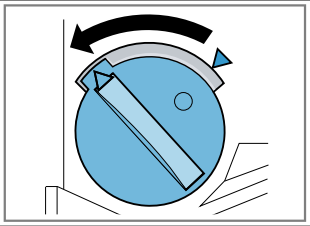

| | |
|---|---|
| Door lock open |  |
| Door lock closed |  |

3. Open the appliance door approx. 45° wide.



4. Insert the coin in the gap in the lock ① and rotate as far as it will go ②.
   - Turn the lock on the left-hand side in a clockwise direction.
   - Turn the lock on the right-hand side in an anti-clockwise direction.

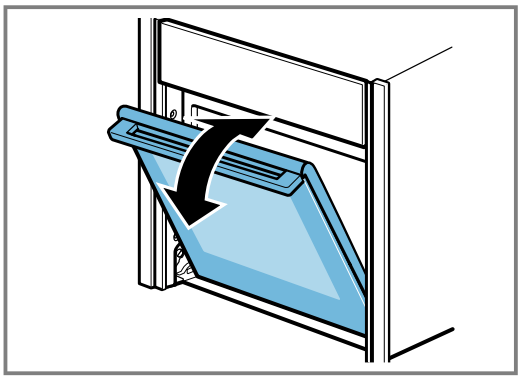


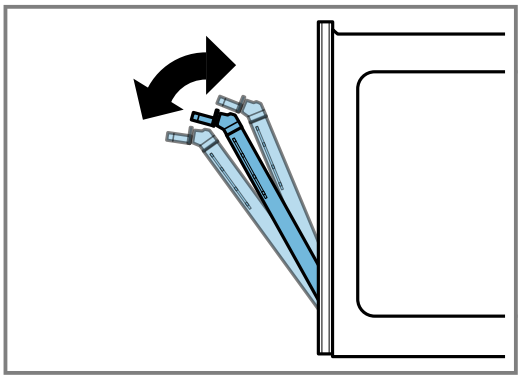

| | |
|---|---|
| Left-hand lock not secured<br>The arrows do not point to each other |  |
| Left-hand lock secured<br>The arrows point to each other |  |
| Left-hand lock released |  |

✔ The lock audibly engages.

5. **ATTENTION!**
   Opening and closing the appliance door when it is in the lock position damages the door hinges.
   - ▸ Never force the appliance door open or closed.
   - ▸ If the door hinge has been damaged, call the after-sales service.

   Carefully move the appliance door back and forth in the direction of both arrows until you hear a quiet click. You can still only move the appliance door slightly.



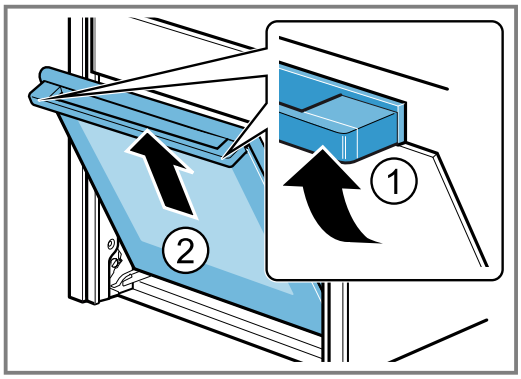


✔ The appliance door is in the lock position.

6. ⚠ **WARNING – Risk of injury!**
   The appliance door has a weight of 7–10 kg and may fall if it is not handled carefully.
   - ▸ Handle the appliance door carefully.

   The door handle is not suitable for carrying the appliance door. The door handle may break off.
   - ▸ Never carry the appliance door by the door handle.
   - ▸ Grab hold of the appliance door with both hands on the left and right to carry it.

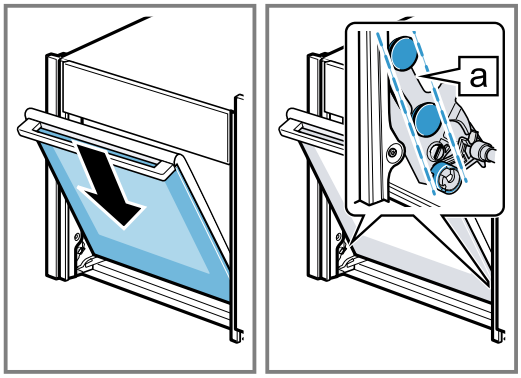
   Take hold of the appliance door with both hands, one on the left and one on the right, and slightly rotate the door handle upwards ① until you are able to pull up the appliance door and remove it ②.



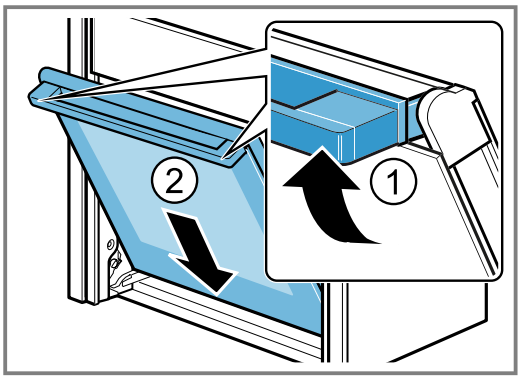

7. Set the appliance door down on a flat, soft, clean surface.

## 17.2 Attaching the appliance door

1. **Tip:** Ensure that the appliance door is not wedged at an angle and that it is properly fitted in place.
   Attach the appliance door via the left- and right-hand guide rollers simultaneously [a].

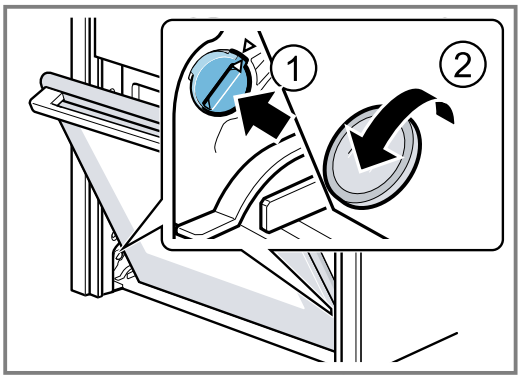


2. Rotate the door handle upwards slightly ①.



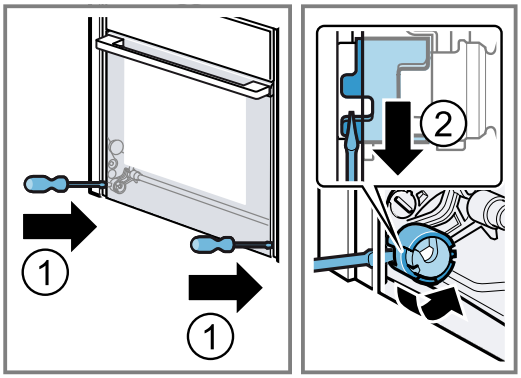

✔ The appliance door slides the short distance remaining to the bottom ②.

3. Use a coin to release both locks on the appliance door. Insert the coin in the gap in the lock ① and rotate as far as it will go ②.
   – Turn the lock on the left-hand side in an anti-clockwise direction.
   – Turn the lock on the right-hand side in a clockwise direction.




4. Open the appliance door slightly until you hear a quiet click, and then close the appliance door.
5. ⚠ **WARNING – Risk of injury!**
   If the door locks are unsecured, the appliance door may become detached.
   ▸ After attaching the appliance door, close the left- and right-hand door locks.

   Hold the screwdriver horizontally ① and use it to push the door lock (black component) on each side of the door downwards as far as it will go ②.




✔ The door lock is closed.

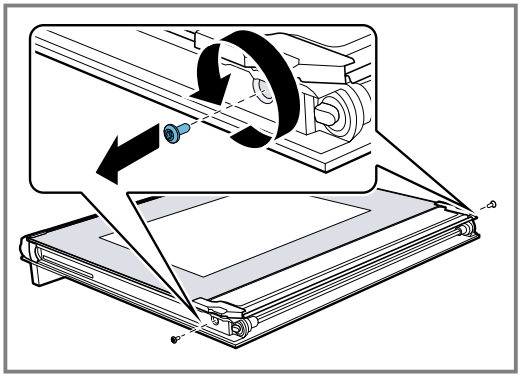
## 17.3 Removing the door panes

To facilitate cleaning, you can remove the door pane.

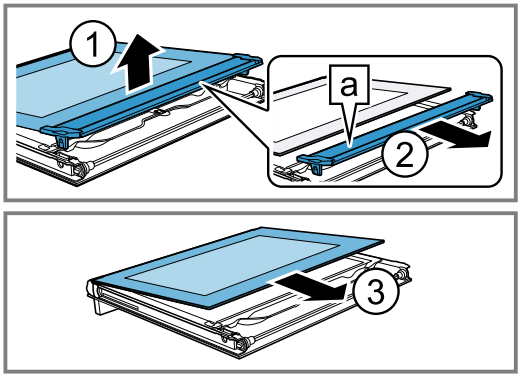
⚠ **WARNING – Risk of injury!**
Components inside the appliance door may have sharp edges.
▸ Wear protective gloves.

**Requirement:** The appliance door is detached.

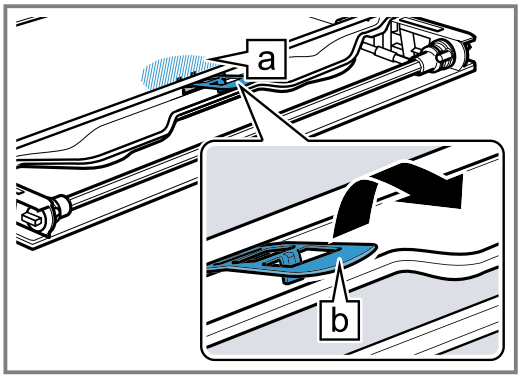
1. Lay the appliance door with the front side facing down on a flat surface that is soft and clean.
2. Undo and remove the left- and right-hand screws on the appliance door.



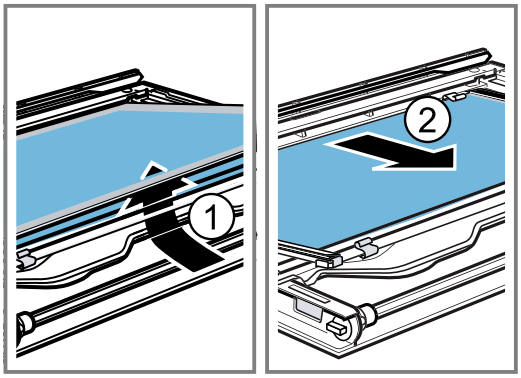
3. Carefully lift the inner pane upwards at an angle ① and remove the holder [a] ②.
4. Carefully lift the inner pane upwards at an angle and remove it in the direction of the arrow ③.



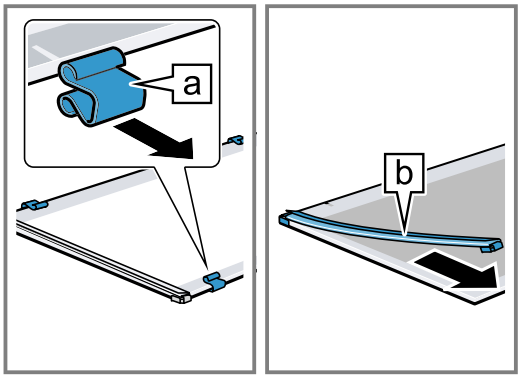

5. Push down on the intermediate pane lightly around [a], and carefully lift the retainer [b] until you are able to pull it out.



6. Lift the first and second intermediate panes from below ① and remove them in the direction of the arrow ②.




7. Remove the spacers [a] and seals [b] for cleaning, if required.



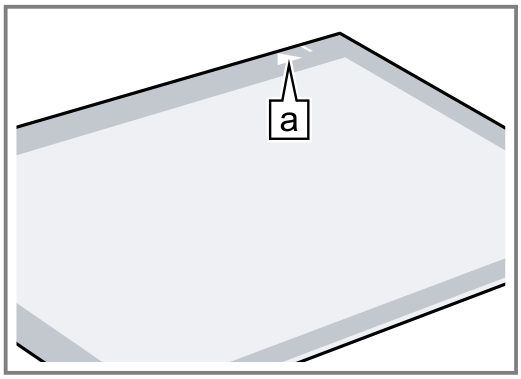

8. ⚠ **WARNING – Risk of injury!**
   Scratched glass in the appliance door may develop into a crack.
   - Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

   Clean the door panes on both sides with glass cleaner and a soft cloth.
9. Dry the door panes and refit them.

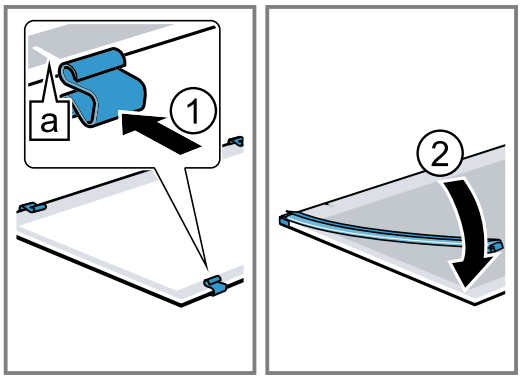
## 17.4 Fitting the door panes

⚠ **WARNING – Risk of injury!**
If a door pane or appliance door has not been installed correctly, this is dangerous.
- Make sure that all of the door panes and the appliance door have been correctly fitted before you switch the appliance back on again.

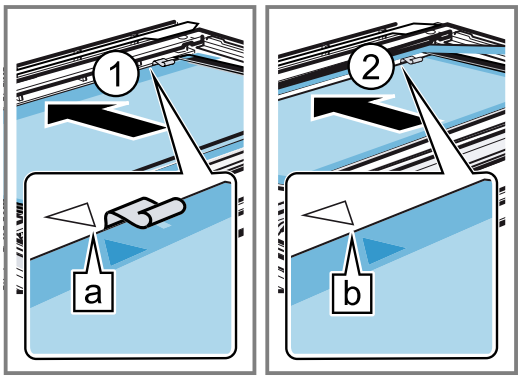
1. **Tip:** When fitting the door panes, make sure that they are in the original order.
   Insert the intermediate pane so that the [a] arrow on the right-hand side is pointing upwards.




2. Check the fit of the four spacers and two seals.
   – Place the spacers on the centre of the lines [a] ①.
   – Secure the seals at the corners ②.

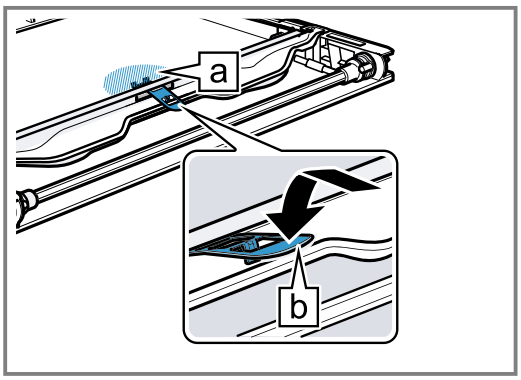



3. Insert the intermediate pane with spacers and seals in the direction of the arrow ①.
   The arrow on the intermediate pane must line up with the arrow on the frame [a].
4. Insert the second intermediate pane without the spacers and seals, and slide it in the direction of the arrow until it is inserted in the sheet metal frame ②.

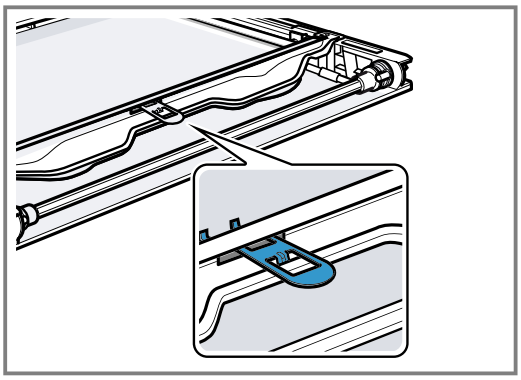



The arrow on the intermediate pane must line up with the arrow on the frame [b].

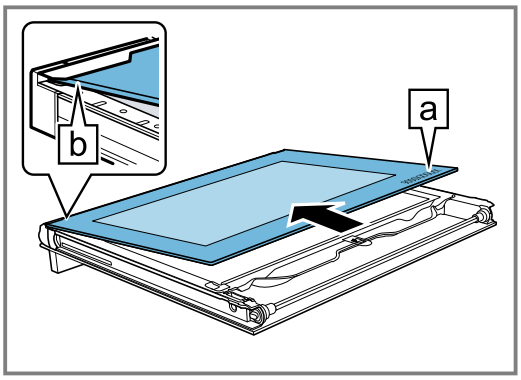
5. Push down lightly on the first intermediate pane around a, slide the retainer b in at an angle and push down until it clicks into place.



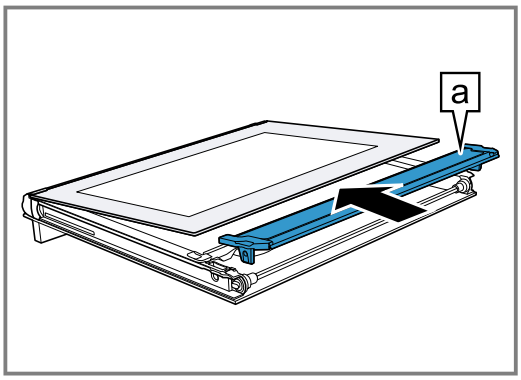

✔ The retainer has been inserted.



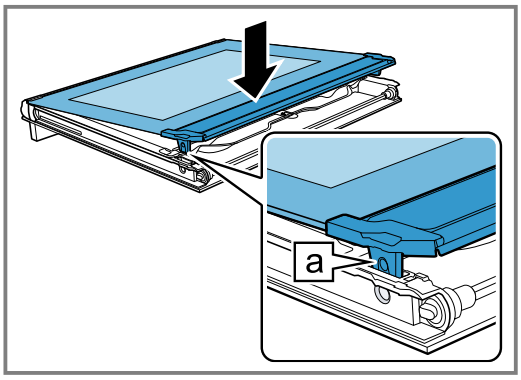
6. Place the inner pane onto the appliance door so that the number a is legible at the bottom right. Insert the inner pane into the fixing rail b at an angle towards the back.



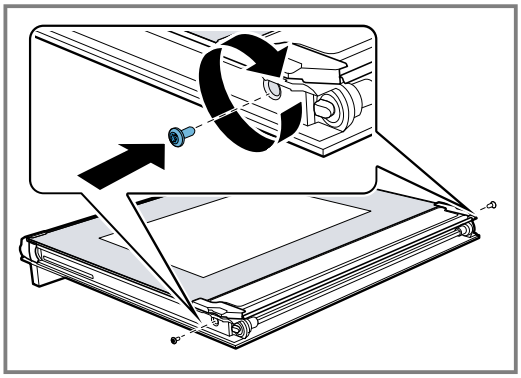

7. Carefully lift the inner pane upwards at an angle and attach the holder a.




8. Insert the inner pane with the holder a into the opening.




9. Screw both screws back in on the left and right of the appliance door.



# 18 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

⚠ **WARNING – Risk of injury!**

Improper repairs are dangerous.

- Repairs to the appliance should only be carried out by trained specialist staff.
- If the appliance is defective, call Customer Service.

⚠ **WARNING – Risk of electric shock!**

Incorrect repairs are dangerous.

- Repairs to the appliance should only be carried out by trained specialist staff.
- Only use genuine spare parts when repairing the appliance.
- If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

## 18.1 Malfunctions

| Fault | Cause and troubleshooting |
|---|---|
| The appliance is not working. | The circuit breaker is faulty.<br>▸ Check the circuit breaker in the fuse box. |
| | There has been a power cut.<br>▸ Check whether the lighting in your kitchen or other appliances are working. |
| | Electronics fault<br>**1.** Briefly disconnect the appliance from the power supply by switching off the fuse.<br>**2.** Reset the basic settings to the factory settings.<br>→ *"Basic settings", Page 15* |
| "Language English" appears on the display. | There has been a power cut.<br>▸ Configure the initial configuration settings.<br>→ *"Initial use", Page 10* |
| The appliance cannot be switched on; ⊶ appears on the display. | Automatic childproof lock or childproof lock is activated<br>▸ Press and hold the ◷ button until "Childproof lock deactivated" appears on the display. |
| Appliance will not start or cuts out during operation. | Different causes are possible.<br>▸ Check any notifications that appear on the display.<br>→ *"Displaying information", Page 11* |
| | Malfunction<br>▸ Call the after-sales service.<br>→ *"Customer Service", Page 28* |
| The appliance is not heating; ▭◖ appears on the display. | Demo mode is activated in the basic settings.<br>**1.** Briefly disconnect the appliance from the power supply by switching the circuit breaker in the fuse box off and then on again.<br>**2.** Deactivate Demo mode within the next 3 minutes in the<br>→ *"Basic settings", Page 15*. |
| | There has been a power cut.<br>▸ Open and close the appliance door once after a power failure.<br>✔ The appliance will perform a self-test, after which it will be ready to use. |
| Time not displayed when appliance switched off. | Basic setting has been changed.<br>▸ Change the basic setting for the clock display.<br>→ *"Basic settings", Page 15* |
| Appliance door cannot be opened. | The cleaning function locks the appliance door; 🔒 is lit on the display.<br>▸ Allow the appliance to cool down until 🔒 goes out on the display.<br>→ *"Self-cleaning function", Page 18* |
| | The childproof lock locks the appliance door.<br>▸ Use the ◷ button to deactivate the childproof lock.<br>→ *"Childproof lock", Page 14*<br>You can switch off the lock in the basic settings.<br>→ *"Basic settings", Page 15* |
| The interior lighting does not work. | The halogen lamp is defective.<br>▸ Change the oven light bulb.<br>→ *"Replacing the oven light bulb", Page 27* |
| Maximum operating time reached. | To prevent the appliance from continuing to run when it is no longer needed, it automatically stops heating after a few hours if the settings are not changed during this time. A notification appears on the display.<br>The point at which the maximum operating time is reached is determined by the corresponding settings for an operating mode.<br>**1.** Press any button to continue operation.<br>**2.** If you do not need to use the appliance, press ⏻ to switch it off.<br>**Tip:** To prevent the appliance from switching off when you do not want it to, set a cooking time.<br>→ *"Setting the cooking time", Page 12* |

| Fault | Cause and troubleshooting |
|---|---|
| A message with "D" or "E" appears in the display, e.g. D0111 or E0111. | The electronics have detected a fault.<br>**1.** Switch the appliance off and on again.<br>✔ If the fault was a one-off, the message disappears.<br>**2.** If the message appears again, call the after-sales service. Please specify the exact error message when calling.<br>→ *"Customer Service", Page 28* |
| The cooking result is not satisfactory. | Settings were unsuitable.<br>Setting values, e.g. temperature or cooking time, depend on the recipe, quantity and food.<br>▸ Next time, set lower or higher values.<br>**Tip:** A lot of information about the food preparation and corresponding setting values can be found on our website www.neff-international.com. |

## 18.2 Replacing the oven light bulb

If the light in the cooking compartment fails, change the oven light bulb.

**Note:** Heat-resistant, 40-watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers. Only use these bulbs. Hold the new halogen bulbs only with a clean, dry towel. This increases the service life of the bulb.

**⚠ WARNING – Risk of burns!**

The appliance and its parts that can be touched become hot during use.

- ▸ Caution should be exercised here in order to avoid touching heating elements.
- ▸ Young children under 8 years of age must be kept away from the appliance.

**⚠ WARNING – Risk of electric shock!**

When changing the bulb, the bulb socket contacts are live.

- ▸ Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- ▸ Also unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

**⚠ WARNING – Risk of injury!**

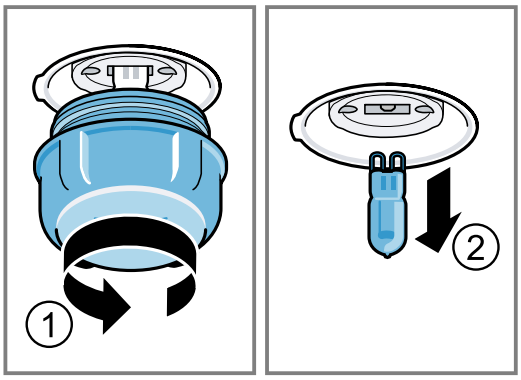
The glass cover may already have broken due to external influences or it may break due to excessive pressure when being installed or removed.

- ▸ Exercise caution when installing or removing the glass cover.
- ▸ Use gloves or a tea towel.

**Requirements**

- The appliance is disconnected from the power supply.
- The cooking compartment has cooled down.
- You must have a new halogen lamp to replace the old one.

**1.** Place a tea towel in the cooking compartment to prevent damage.
**2.** Turn the glass cover anti-clockwise to remove it ①.
**3.** Pull out the halogen bulb without turning it ②.




**4.** Insert the new halogen bulb and press it firmly into the socket.
Make sure that the pins are positioned correctly.
**5.** Depending on the appliance model, the glass cover may have a sealing ring. Attach the sealing ring.
**6.** Screw in the glass cover.
**7.** Remove the tea towel from the cooking compartment.
**8.** Connect the appliance to the power supply.

# 19 Disposal

## 19.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

**1.** Unplug the appliance from the mains.
**2.** Cut through the power cord.
**3.** Dispose of the appliance in an environmentally friendly manner.
Information about current disposal methods are available from your specialist dealer or local authority.



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.

# 20 Customer Service

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.
If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.
The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.
This product contains light sources from energy efficiency class G.

## 20.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. The rating plate bearing these numbers can be found on the base of the appliance when you open the appliance door.




Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.

# 21 How it works

Here, you can find the ideal settings for various types of food as well as the best accessories and cookware. We have perfectly tailored these recommendations to your appliance.

## 21.1 General cooking tips

Please take note of the following information when cooking all types of food.

- The temperature and cooking time depend on the amount of food and the recipe. Settings ranges are specified for this reason. Try using the lower values to start with.
- The setting values apply to food placed in the cooking compartment while the cooking compartment is still cold. Do not place accessories into the cooking compartment until it has finished preheating.
- Remove any accessories that are not being used from the cooking compartment.

## 21.2 Baking tips

- Dark-coloured metal baking tins are most suitable for baking cakes, bread and other baked goods.
- Use wide, shallow cookware for bakes and gratins. Food takes longer to cook in deep, narrow cookware and it browns more on top.
- If you are cooking bakes directly in the universal pan, place the universal pan into the cooking compartment at level 2.
- The setting values for bread dough apply to both dough placed on a baking tray and dough placed in a loaf tin.

**ATTENTION!**
When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▸ Never pour water into the cooking compartment when it is still hot.
- ▸ Never place cookware containing water on the cooking compartment floor.

### Shelf positions

If you are using the CircoTherm hot air heating function, you can choose between shelf positions 1, 2, 3 and 4.

| Baking on one level | Shelf position |
|---|---|
| Tall baked items and tins/dishes on the wire rack | 2 |
| Shallow baked items/baking trays | 3 |

| Baking on two or more levels | Shelf position |
|---|---|
| 2 levels | |
| ■ Universal pan | 3 |
| ■ Baking tray | 1 |
| 2 levels | |
| ■ Baking tins on two wire racks | 3<br>1 |
| 3 levels | |
| ■ Baking tray | 4 |
| ■ Universal pan | 3 |
| ■ Baking tray | 1 |
| 4 levels | |
| ■ 4 wire racks with greaseproof paper | 4<br>3<br>2<br>1 |

Use the CircoTherm hot air heating function.

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

## 21.3 Roasting, braising and grilling tips

- The recommended settings are for fridge-temperature food and unstuffed, oven-ready poultry.
- Place the poultry onto the cookware breast-side or skin-side down.

- Turn roasting joints, grilled items or whole fish after approx. ½ to ⅔ of the specified time.

### Roasting on the wire rack

Food roasted on the wire rack will become very crispy on all sides. You can roast large poultry, for example, or multiple individual pieces at the same time.

- Roast pieces of a similar weight and thickness. The grilled food will brown evenly and will remain succulent and juicy.
- Place the food to be roasted directly on the wire rack.
- To catch any liquids that drip down, place the universal pan, with the wire rack inside it, into the cooking compartment at the specified shelf height.
- Add up to ½ litre of water to the universal pan, depending on the size and type of food that you want to roast.
  You can make a sauce from the juices that are collected. This also means that less smoke is produced and the cooking compartment does not become as dirty.

### Roasting in cookware

If you cover the cookware when you cook your food, this will keep the cooking compartment cleaner.

**General information about roasting in cookware**

- Use heat-resistant, ovenproof cookware.
- Place the cookware on the wire rack.
- Glass cookware is best.
- Follow the manufacturer's instructions for your roasting dishes.

**Roasting in uncovered cookware**

- Use a deep roasting dish.
- If you do not have any suitable cookware, you can use the universal pan.

**Roasting in covered cookware**

- Use a suitable lid that seals well.
- When roasting meat, there should be at least 3 cm between the food and the lid. The meat may expand.

**⚠ WARNING – Risk of scalding!**

Very hot steam may escape when the lid is opened after cooking. Steam may not be visible, depending on the temperature.

- ▸ Lift the lid in such a way that the hot steam can escape away from you.
- ▸ Keep children away from the appliance.

### Grilling

Grill food if you want it to be crispy.

**ATTENTION!**

Acidic food may damage the grid

- ▸ Do not place acidic food, such as fruit or food with an acidic marinade directly on the pan support.
- When grilling several food items, choose pieces that are of a similar weight and thickness. The grilled food will brown evenly and will remain succulent and juicy.
- Place the food to be grilled directly onto the wire rack.
- To catch any liquids that drip down, place the universal pan into the cooking compartment at least one level below the wire rack.

**Notes**

- The grill element switches on and off continuously. This is normal. The temperature that you set determines how frequently this occurs.
- Smoke may be produced when grilling.

**Information for those allergic to nickel**

In rare cases, small amounts of nickel may pass into the food.

## 21.4 Cooking frozen products

- Do not use heavily frosted frozen products.
- Remove any ice.
- Some frozen products may be unevenly pre-baked. Uneven browning may remain even after baking.

## 21.5 Cooking ready meals

- Take ready meals out of the packaging.
- If you are warming or cooking the ready meal in cookware, make sure that the cookware is heat-resistant.

## 21.6 List of foods

Recommended settings for a variety of foods, sorted into food categories.

### Recommended settings for various types of food

| Food | Accessory/cookware | Shelf position | Heating function → *Page 7* | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|
| Sponge cake, 2 levels | Ring-shaped tin<br>or<br>Loaf tin | 3+1 | 🌀 | 140–160 | 60–80 |
| Sponge cake, delicate | Loaf tin | 2 | ⎓ | 150–170 | 60–80 |

[1] Preheat the appliance.

| Food | Accessory/cookware | Shelf position | Heating function → *Page 7* | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|
| Fruit tart or cheesecake with shortcrust pastry base | Springform cake tin, diameter 26 cm | 2 | | 170–190 | 60–80 |
| Sponge cake, 6 eggs | Springform cake tin, diameter 28 cm | 2 | | 150–170 [1] | 30–50 |
| Sponge cake, 6 eggs | Springform cake tin, diameter 28 cm | 2 | | 150–170 [1] | 30–50 |
| Sponge cake, 6 eggs | Springform cake tin, diameter 28 cm | 2 | | 150–160 | 50–60 |
| Shortcrust tart with moist topping | Universal pan | 3 | | 160–180 | 55–75 |
| Yeast cake with moist topping | Universal pan | 3 | | 180–200 | 30–40 |
| Swiss roll | Baking tray | 3 | | 180–200 [1] | 8–15 |
| Swiss roll | Baking tray | 3 | | 180–190 [1] | 15–20 |
| Muffins | Muffin tray | 3 | | 170–190 | 15–20 |
| Small yeast cakes | Baking tray | 3 | | 160–180 | 25–35 |
| Biscuits | Baking tray | 3 | | 140–160 | 15–30 |
| Biscuits, 2 levels | Universal pan<br>+<br>Baking tray | 3+1 | | 140–160 | 15–30 |
| Biscuits, 3 levels | 1 pcs<br>Universal pan<br>+<br>2 pcs<br>Baking tray | 4+3+1 | | 140–160 | 15–30 |
| Bread, without a tin, 750 g | Universal pan<br>or<br>Loaf tin | 2 | | **1.** 210–220 [1]<br>**2.** 180–190 | **1.** 10–15<br>**2.** 25–35 |
| Bread, without a tin, 1500 g | Universal pan<br>or<br>Loaf tin | 2 | | **1.** 210–220 [1]<br>**2.** 180–190 | **1.** 10–15<br>**2.** 40–50 |
| Bread, without a tin, 1500 g | Universal pan<br>or<br>Loaf tin | 2 | | **1.** 230–240 [1]<br>**2.** 200–210 | **1.** 10–15<br>**2.** 40–50 |
| Bread, without a tin, 1500 g | Loaf tin | 2 | | 200–210 | 35–45 |
| Flatbread | Universal pan | 3 | | 250 - 270 | 20 - 25 |
| Bread rolls, fresh | Baking tray | 3 | | 180–200 | 20–30 |
| Pizza, fresh, on a baking tray | Baking tray | 3 | | 200 - 220 | 25 - 35 |
| Pizza, fresh, on a baking tray, on 2 levels | Universal pan<br>+<br>Baking tray | 3+1 | | 180 - 200 | 35 - 45 |
| Pizza, fresh, thin-crust, on a pizza tray | Pizza tray | 2 | | 220 - 230 | 20 - 30 |
| Quiche | Tart dish or tin<br>,<br>Black tray | 3 | | 190–210 | 30–40 |
| Tarte flambée | Universal pan | 3 | | 260 - 280 [1] | 10 - 15 |
| Bake, savoury, cooked ingredients | Ovenproof dish | 2 | | 200 - 220 | 30 - 50 |
| Potato gratin, raw ingredients, 4 cm deep | Ovenproof dish | 2 | | 160 - 190 | 50 - 70 |
| Chicken, 1 kg, unstuffed | Wire rack | 2 | | 200 - 220 | 60 - 70 |
| Small chicken portions, 250 g each | Wire rack | 3 | | 220 - 230 | 30 - 35 |
| Goose, unstuffed, 3 kg | Wire rack | 2 | | 160 - 180 | 120 - 150 |

[1] Preheat the appliance.

| Food | Accessory/cookware | Shelf position | Heating function → *Page 7* | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|
| Joint of pork without rind, e.g. neck, 1.5 kg | Uncovered cookware | 2 | | 180 - 190 | 110 - 130 |
| Joint of pork without rind, e.g. neck, 1.5 kg | Uncovered cookware | 2 | | 190–200 | 120–140 |
| Fillet of beef, medium, 1 kg | Wire rack | 2 | | 210 - 220 | 40 - 50 |
| Pot-roasted beef, 1.5 kg | Covered cookware | 2 | | 200 - 220 | 130 - 160 |
| Pot-roasted beef, 1.5 kg | Covered cookware | 2 | | 200 - 220 | 140 - 160 |
| Sirloin, medium, 1.5 kg | Wire rack | 2 | | 220 - 230 | 60 - 70 |
| Burger, 3-4 cm thick | Wire rack | 4 | | 290 | 25 - 30 |
| Leg of lamb, boned, medium, 1.5 kg | Uncovered cookware | 2 | | 170 - 190 | 50 - 80 |
| Fish, grilled, whole, 300 g, e.g. trout | Wire rack | 2 | | 170 - 190 | 20 - 30 |

[1] Preheat the appliance.

## Yoghurt

Use your appliance to make yoghurt.

### Making yoghurt

1. Remove the accessories and shelves from the cooking compartment.
2. Heat 1 litre of whole milk (3.5% fat) to 90 °C on the hob and then leave it to cool down to 40 °C.
   It is sufficient to heat UHT milk to 40 °C.
3. Mix 150 g of chilled yoghurt into the milk.
4. Pour the mixture into small containers, e.g. cups or small jars.
5. Cover the containers with film, e.g. cling film.
6. Place the containers on the cooking compartment floor.
7. Use the recommended settings when configuring the appliance settings.
8. After making the yoghurt, leave it to cool in the refrigerator for at least 12 hours.

### Recommended settings for desserts and compote

| Food | Accessory/cookware | Shelf position | Heating function → *Page 7* | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|
| Yoghurt | Individual moulds | Cooking compartment floor | | 35 - 40 | 8 - 9 hrs |

## 21.7 Special cooking methods and other applications

Information and recommended settings for special cooking methods and other applications, e.g. slow cooking or preserving.

## Slow cooking

Cook prime cuts of meat slowly at a low temperature, e.g. tender cuts of beef, veal, lamb or poultry.

### Low temperature cooking poultry or meat

**Note:** When using the low temperature cooking type of heating, you cannot delay the start of the programme by setting an end time.

**Requirement:** The cooking compartment is cold.

1. Use fresh, clean, hygienic meat without bones.
2. Place the cookware onto the wire rack at level 2 in the cooking compartment.
3. Preheat the cooking compartment and cookware for approx. 15 minutes.
4. Sear the meat on all sides on the hob at a very high heat.
5. Immediately place the meat into the pre-warmed cookware in the cooking compartment.
   To ensure that the climate in the cooking compartment remains constant, keep the cooking compartment door closed during low temperature cooking.
6. After low temperature cooking, remove the meat from the cooking compartment.

**Recommended settings for slow cooking**

| Food | Accessory/cookware | Shelf position | Searing time in mins | Heating function → *Page 7* | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|---|
| Duck breast, medium rare, 300 g each | Uncovered cookware | 2 | 6 - 8 | | 90 [1] | 45 - 60 |
| Fillet of pork, whole | Uncovered cookware | 2 | 4 - 6 | | 80 [1] | 45 - 70 |
| Fillet of beef, 1 kg | Uncovered cookware | 2 | 4 - 6 | | 80 [1] | 90 - 120 |
| Veal medallions, 4 cm thick | Uncovered cookware | 2 | 4 | | 80 [1] | 30 - 50 |
| Saddle of lamb, boneless, 200 g each | Uncovered cookware | 2 | 4 | | 80 [1] | 30 - 45 |

[1] Preheat the appliance.

### Defrosting

You can defrost frozen food in your appliance.

#### Tips for defrosting food

- You can use the appliance to defrost frozen fruit, vegetables or baked goods.
- It is better to defrost poultry, meat and fish in the refrigerator.
- Remove frozen food from its packaging before you defrost it.
- The recommended settings are for freezer-temperature food (-18 °C).
- When defrosting food, use the following shelf positions:
  - 1 wire rack: Shelf position 2
  - 2 wire racks: Shelf positions 3 + 1
- Stir or turn the food 1-2 times during defrosting. Turn large items several times. Split the food into smaller pieces as it defrosts.
  Remove pieces that have already defrosted from the cooking compartment.
- Once the food has defrosted, switch off the appliance and leave the food in the appliance for another 10 to 30 minutes to allow the temperature to equalise.

### Keeping food warm

#### Tips for keeping food warm

- You can keep cooked food warm at 70 °C using the "top/bottom heating" function. This prevents condensation from forming and you will not have to wipe down the cooking compartment.
- To prevent the food from drying out, you can cover it.
- Do not keep food warming for longer than 2 hours.
- Be aware that some types of food will actually continue cooking when you are keeping them warm in the oven.

## 21.8 Test dishes

The information in this section is provided for test institutes to facilitate testing of the appliance in accordance with EN 60350-1.

### Baking

- The setting values apply to food that is placed into a cold cooking compartment.
- Please take note of the information on preheating in the recommended settings tables. These setting values assume that the rapid heat-up function is not being used.
- For baking, use the lower of the specified temperatures to start with.
- Items that are placed in the appliance on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
- Shelf positions when baking on 2 levels:
  - Universal pan: Shelf position 3
    Baking tray: Shelf position 1
  - Baking tins/dishes on the wire rack:
    First wire rack: Shelf position 3
    Second wire rack: Shelf position 1
- Shelf positions when baking on 3 levels:
  - Baking tray: Shelf position 4
  - Universal pan: Shelf position 3
  - Baking tray: Shelf position 1
- Hot water sponge cake
  - When baking on two levels, place the springform tins at diagonally opposite corners of the wire racks.

**Recommended settings for baking**

| Food | Accessory/cookware | Shelf position | Heating function → *Page 7* | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|
| Viennese whirls | Baking tray | 3 | | 140 - 150 [1] | 25 - 40 |
| Viennese whirls | Baking tray | 3 | | 140 - 150 [1] | 25 - 40 |
| Viennese whirls, on 2 levels | Universal pan + Baking tray | 3+1 | | 140 - 150 [1] | 30 - 40 |
| Viennese whirls, on 3 levels | x 2 Baking tray + x 1 Universal pan | 4+3+1 | | 130 - 140 [1] | 35 - 55 |
| Small cakes | Baking tray | 3 | | 160 [1] | 20 - 30 |
| Small cakes | Baking tray | 3 | | 150 [1] | 25 - 35 |
| Small cakes, on 2 levels | Universal pan + Baking tray | 3+1 | | 150 [1] | 25 - 35 |
| Small cakes, on 3 levels | x 2 Baking tray + x 1 Universal pan | 4+3+1 | | 140 [1] | 35 - 45 |
| Hot water sponge cake | Springform cake tin, diameter 26 cm | 2 | | 160 - 170 [2] | 25 - 35 |
| Hot water sponge cake | Springform cake tin, diameter 26 cm | 2 | | 160 - 170 [2] | 30 - 40 |
| Hot water sponge cake, on 2 levels | Springform cake tin, diameter 26 cm | 3+1 | | 150 - 170 [2] | 30 - 50 |

[1] Preheat the appliance for five minutes. Do not use the rapid heating function.
[2] Preheat the appliance. Do not use the rapid heating function.

**Recommended settings for grilling**

| Food | Accessory/cookware | Shelf position | Heating function → *Page 7* | Temperature in °C | Cooking time in mins |
|---|---|---|---|---|---|
| Toasting bread | Wire rack | 4 | | 290 [1] | 4 - 6 |

[1] Do not preheat the appliance.

# 22 Installation instructions

Observe this information when installing the appliance.

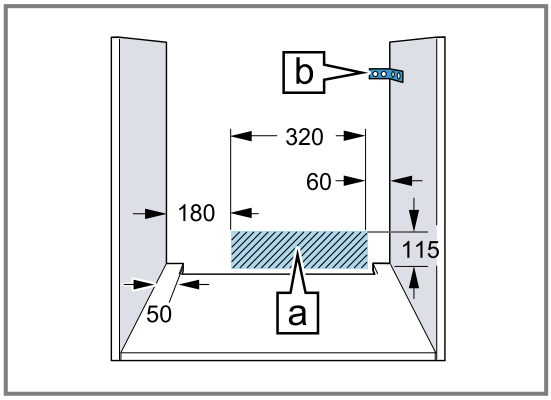


## 22.1 General installation instructions

Follow these instructions before you start with the installation of the appliance.

- The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for damages incurred as a result of incorrect installation.
- Do not use the door handle for the transport or installation.

- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
- Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.
- Proceed in accordance with the installation sheets for installing accessories.
- Fitted units must be heat-resistant up to 95 °C, and adjacent unit fronts up to 70 °C.
- Do not install the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.
- Cut-out work on the units should be carried out before installing the appliance. Remove any shavings. Otherwise, the correct operation of electrical components may be adversely affected.
- The mains socket for the appliance must either be located in the hatched area a or outside of the area where the appliance is installed.
  Any unsecured units must be secured to the wall using a standard bracket b.




- Wear protective gloves so that you do not cut yourself. Parts that are accessible during installation may have sharp edges.
- Dimensions of the figures in mm.

**⚠ WARNING – Danger: Magnetism!**

Permanent magnets are used in the control panel or in the controls. They may affect electronic implants, e.g. pacemakers or insulin pumps.

- ▸ Wearers of electronic implants must stay at least 10 cm away from the control panel or controls during the installation.

**⚠ WARNING – Risk of fire!**

It is dangerous to use an extended power cord and non-approved adapters.

- ▸ Do not use multiple socket strips.
- ▸ Only use extension cables that are certified, have a minimum cross section of 1.5 mm² and comply with the applicable national safety requirements.
- ▸ If the power cord is too short, contact customer service.
- ▸ Only use adapters approved by the manufacturer.

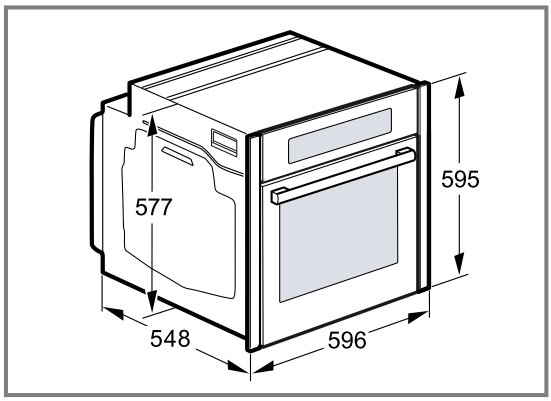
**ATTENTION!**

Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.

- ▸ Do not carry or hold the appliance by the door handle.

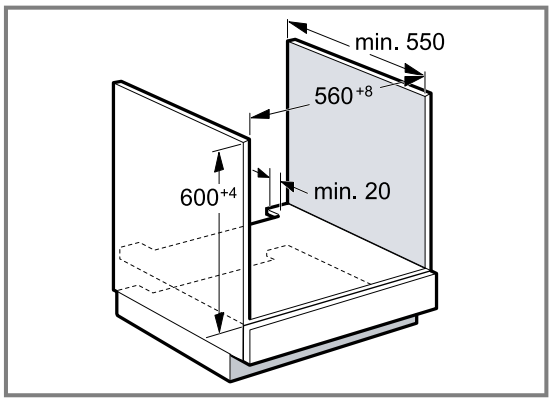
## 22.2 Appliance dimensions

You will find the dimensions of the appliance here




## 22.3 Installation below a worktop

Observe the installation dimensions and the installation instructions when installing below a worktop.

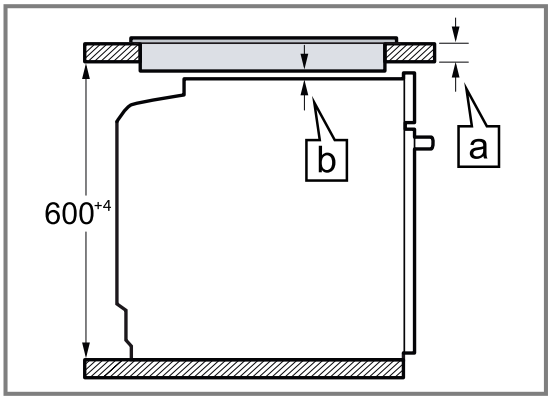



- To ventilate the appliance, the intermediate floor must have a ventilation cut-out.
- The worktop must be secured to the fitted unit.
- Observe any available installation instructions for the hob.

- Observe different national installation instructions for the hob.

## 22.4 Installation underneath a hob

If the appliance is installed under a hob, the following minimum dimensions must be adhered to (including substructure, if applicable).



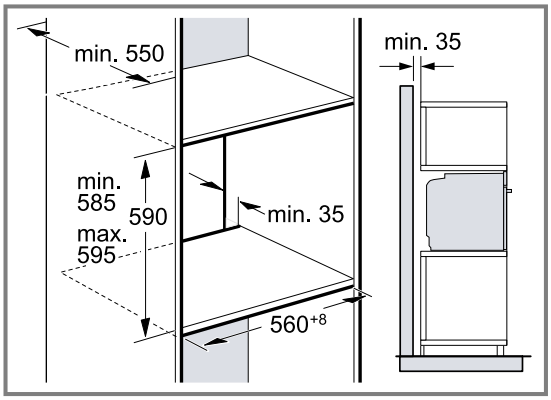

The minimum worktop thickness [b] a is based on the required minimum clearance [a].

| Hob type | a raised in mm | a flush in mm | b in mm |
|---|---|---|---|
| Induction hob | 37 | 38 | 5 |
| Full-surface induction hob | 47 | 48 | 5 |
| Gas hob | 27 | 38 | 5[1] |
| Electric hob | 27 | 30 | 2 |

[1] Observe different national installation instructions for the hob.

## 22.5 Installation in a tall unit

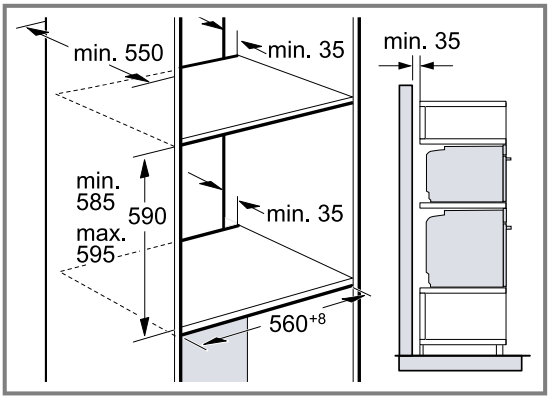
Observe the installation dimensions and the installation instructions when installing in a tall unit.




- To ventilate the appliance, the intermediate floors must have a ventilation cut-out.
- If the tall unit has another back panel in addition to the element back panels, this must be removed.
- Only fit the appliance up to a height which allows accessories to be easily removed.

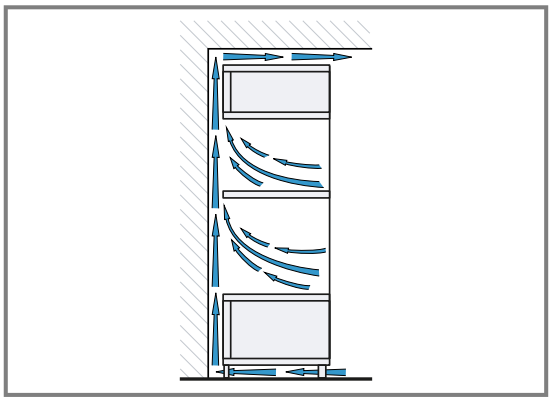
## 22.6 Installing two appliances on top of each other

Your appliance can also be installed above or below another appliance. Observe the installation dimensions and the installation instructions when installing appliances on top of each other.




- To ventilate the appliances, the intermediate floor must have a ventilation cut-out.
- To ensure sufficient ventilation of the two appliances, there must be a ventilation opening of at least 200 cm² in the base area. To do this, trim the base panel or fit a ventilation grille.

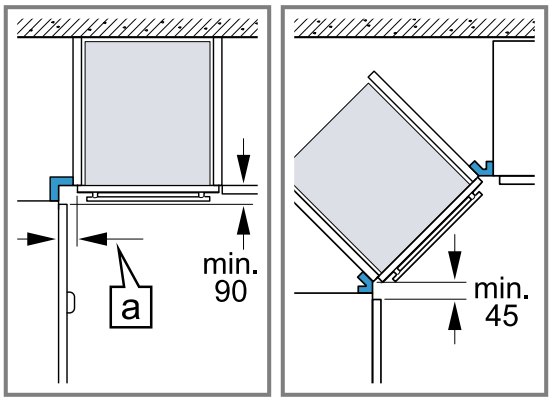
- Ensure that air exchange is guaranteed in accordance with the diagram.



- Only fit appliances up to a height that allows accessories to be easily removed.

## 22.7 Corner installation

Observe the installation dimensions and the installation instructions when installing in a corner.




- To ensure that the appliance door can be opened, you must take the minimum dimensions into consideration when installing in a corner. The dimension a is dependent on the thickness of the unit front and the handle.

## 22.8 Electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- The appliance corresponds to protection class I and must only be operated with a protective earth connection.
- The fuse protection must correspond to the power rating specified on the appliance's rating plate and to the local regulations.
- The appliance must be disconnected from the power supply whenever installation work is being carried out.
- The appliance must only be connected using the power cable provided.
- The power cable must be plugged in at the rear of the appliance until you hear a clicking sound. A 3 m power cable can be obtained from the after-sales service.
- The power cable must only be replaced with a cable from the original manufacturer. This is available from after-sales service.
- Contact protection must be guaranteed by the installation.

### Electrically connect the appliance with the protective contact plug

**Note:** The appliance must only be connected to a protective contact socket that has been correctly installed.

▸ Insert the plug into the protective contact socket. When the appliance is installed, the mains plug of the power cord must be freely accessible. If free access is not possible, an isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

### Electrically connecting an appliance without a protective contact plug

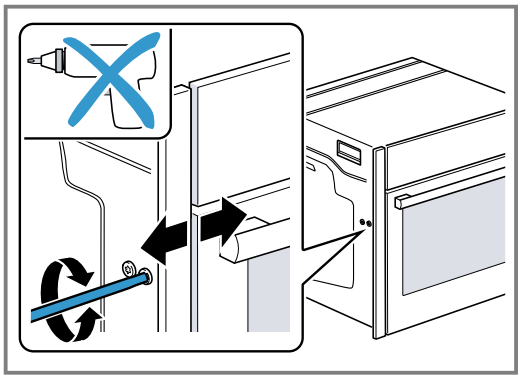
**Note:** Only licensed specialists may connect the appliance. Damage caused by incorrect connection is not covered under the warranty.
An isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

1. Identify the phase and neutral conductors in the socket.
   The appliance may be damaged if it is not connected correctly.
2. Connect the hob in accordance with the connection diagram.
   See the rating plate for the voltage.
3. Connect the wires of the mains power cable according to the colour coding:
   - Green/yellow = Protective conductor ⏚
   - Blue = Neutral conductor
   - Brown = Phase (external conductor)

## 22.9 Installing the appliance

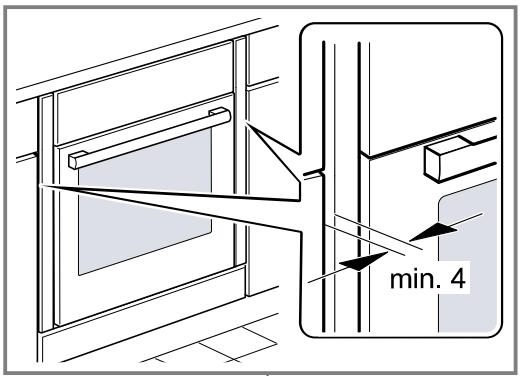
**Note:** Do not use a cordless screwdriver to secure the panels. This may damage the panels.

1. If required, you can adjust the gap between the appliance door and the panels using the adjustment screws on the left and right.



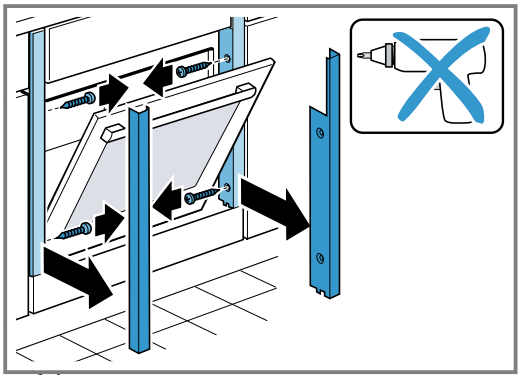
   Turning the screws clockwise makes the gap larger
   Turning the screws anti-clockwise makes the gap smaller
2. Push the appliance in fully.
   Do not kink or trap the connection cable, or route it over sharp edges.

3. Centre the appliance.

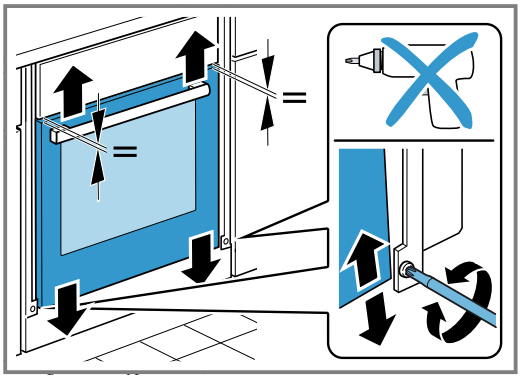



There must be an air gap of at least 4 mm between the appliance and adjacent unit fronts.

4. Open the appliance door slightly and unscrew panels on the left and right.

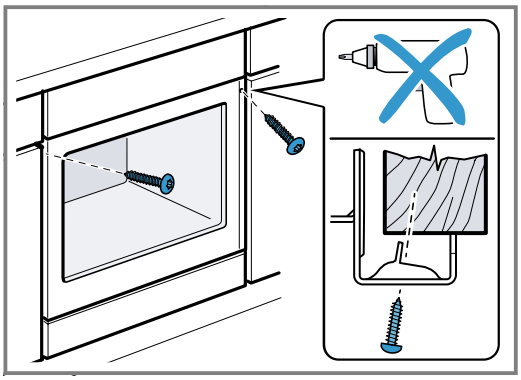


5. Close the appliance door.
6. If required, you can adjust the height of the appliance door using the adjustment screws on the left and right.

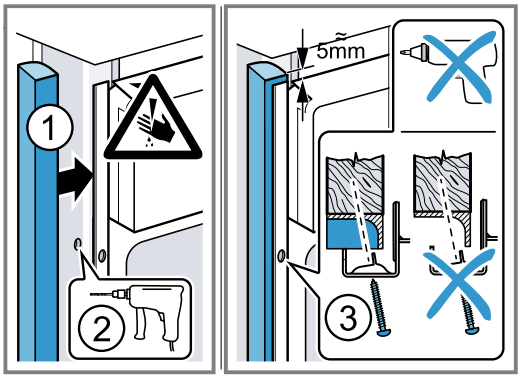


Turning the screws clockwise makes the gap smaller
Turning the screws anti-clockwise makes the gap larger

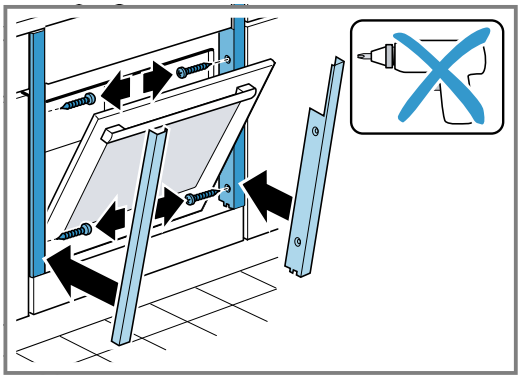
7. Screw the appliance into place.



8. For handleless kitchens with vertical bar handle strips:
   - Attach a suitable filling piece ① in order to cover any sharp edges and to guarantee a safe installation.
   - Pre-drill aluminium profiles to establish a screw connection ②.
   - Secure the appliance using a suitable screw ③.




9. Open the appliance door slightly, then refit the panels and screw them in place, first at the top and then at the bottom.



**Note:** The gap between the worktop and the appliance must not be closed by additional battens.
Thermal insulation strips must not be fitted to the side panels of the surround unit.

## 22.10 Removing the appliance

1. Disconnect the appliance from the power supply.
2. Open the appliance door slightly and unscrew the left and right-hand panels.
3. Undo the fastening screws.
4. Lift the appliance slightly and pull it out completely.

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