

B8831-5

User manual

Built-In Electric Oven

## Dear Customer

Thank you for choosing one of our high-quality products.

With this appliance you will experience the perfect combination of functional design and cutting edge technology.

Convince yourself that our appliances are engineered to deliver the best performance and control - indeed we are setting the highest standards of excellence.

In addition to this you find environmental and energy saving aspects as an integral part of our products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently.

To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

The following symbols are used in this user manual:



Important information concerning your personal safety and information on how to avoid damaging the appliance.



General information and tips



Environmental information

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# Operating Instructions



## Safety instructions

### Electrical safety

- This appliance must be only connected by a **registered electrician**.
- In the event of a fault or damage to the appliance: Take the fuses out or switch off.
- **Repairs** to the appliance must only be carried out by **qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact our Customer Services or your dealer.

### Child Safety

- Never leave children unsupervised when the appliance is in use.

### Safety whilst Using

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance is intended to be used for cooking, roasting and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.



### Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

## How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to or discoloration of the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.
- After switching off the cooling fan, do not keep uncovered dishes in the oven. Moisture may condense in the oven interior or on the glass doors and may get into the units.

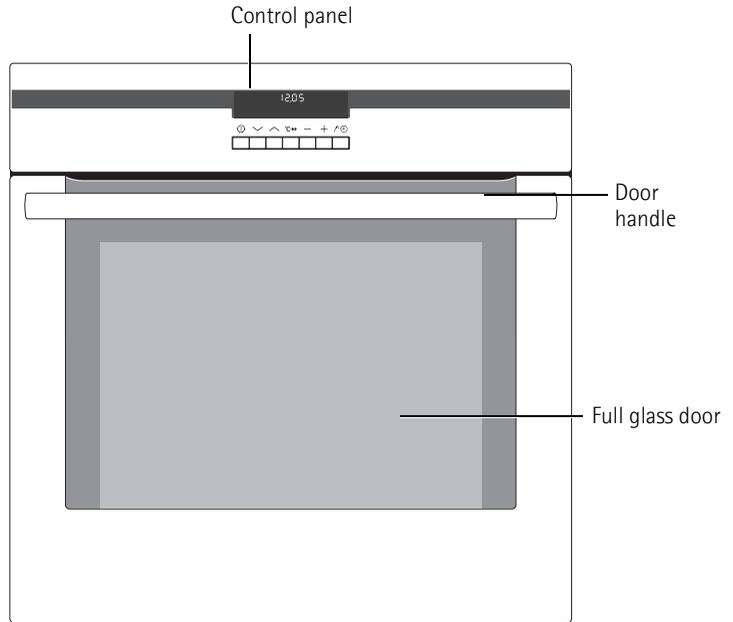


### Note on enamel coating

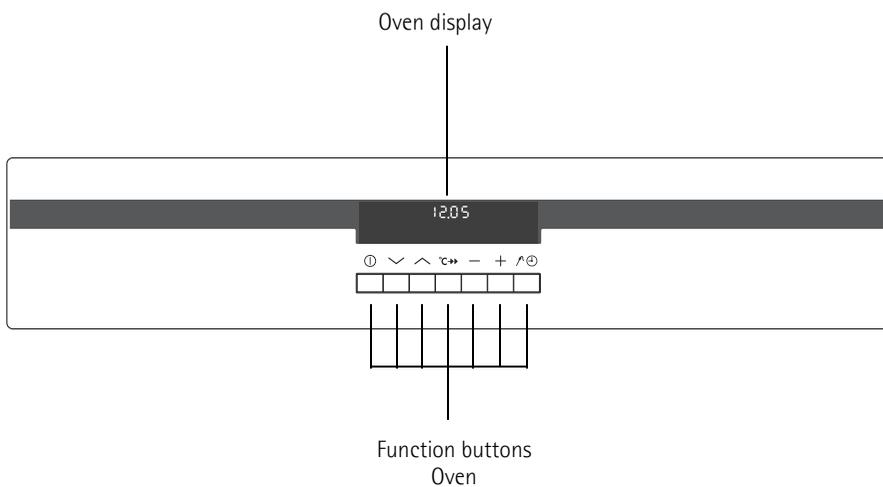
Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

# Description of the Appliance

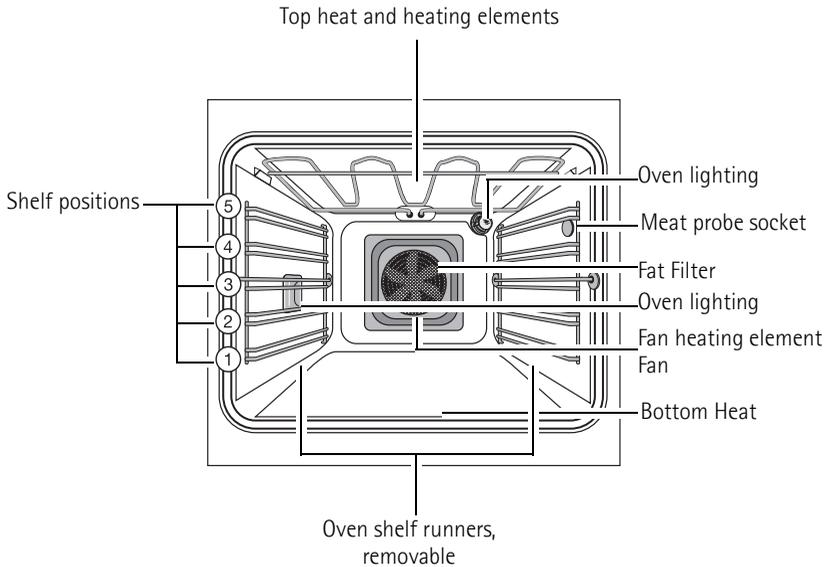
## General Overview



## Control Panel



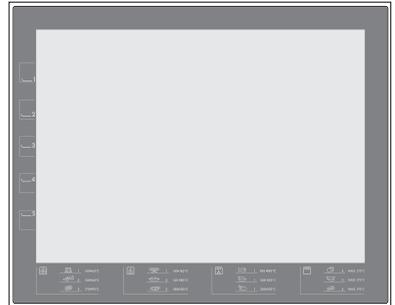
## Oven Features



### Inside of door

On the inside of the oven door you will find the numbers of the different oven shelves.

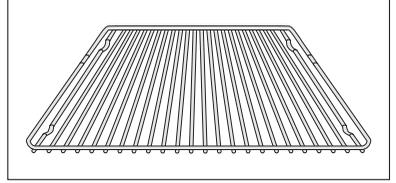
You will also find some brief information about the oven's functions, recommended shelves and temperatures for cooking the most popular dishes.



## Oven accessories

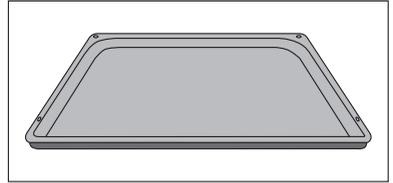
### Oven shelf

For cookware, cake tins, roasts and grilled foods.



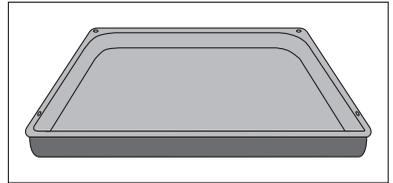
### Baking tray

For cakes and biscuits.



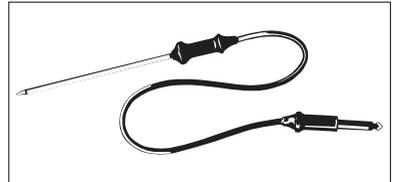
### Roasting Pan

For baking and roasting or as a pan for collecting fat.



### Meat probe

For determining exactly how far joints of meat are cooked.

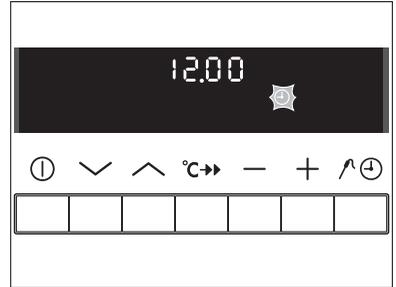


# Before Using for the first time

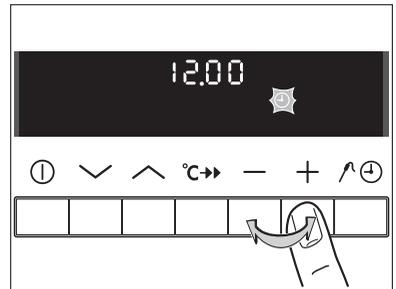
## Setting the Time

**i** The oven only operates when the time has been set.

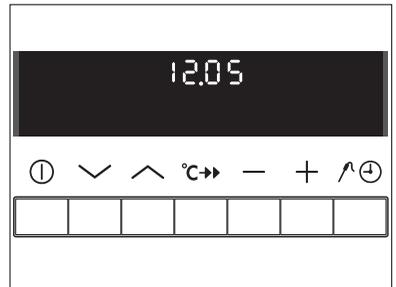
When the appliance is connected to the electrical supply or when there has been a power cut, Time  flashes automatically.



Using the  or  button, set the current time.



After approx. 5 seconds, the clock stops flashing and the clock displays the time of day set.



The appliance is now ready to use.

## Initial cleaning

Clean the oven before using it for the first time.



**Important:** Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

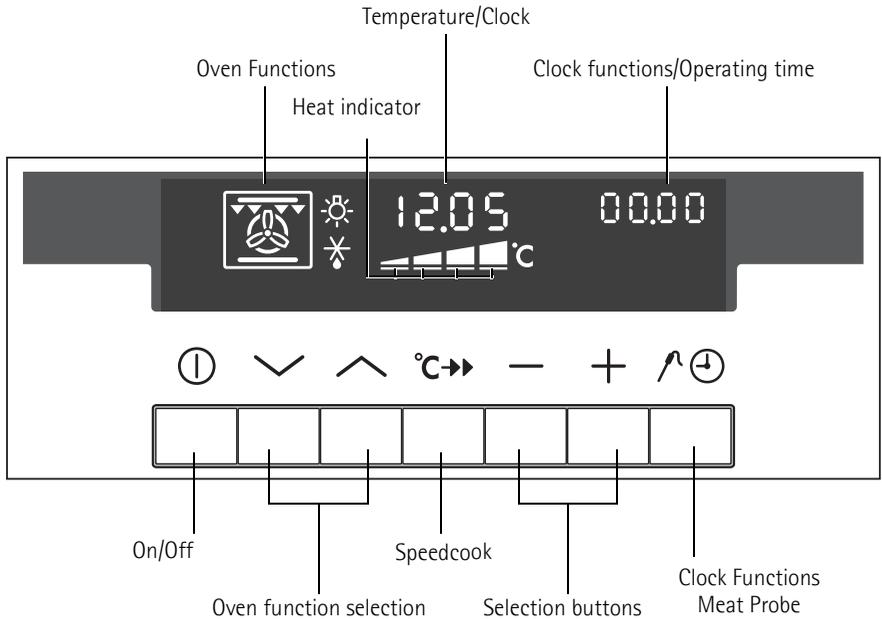


For the metal surfaces, use commercially available cleaning agents.

1. Open the oven door.  
The oven light is lit.
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

# Using the Oven

## The Electronic Oven Control



### General instructions

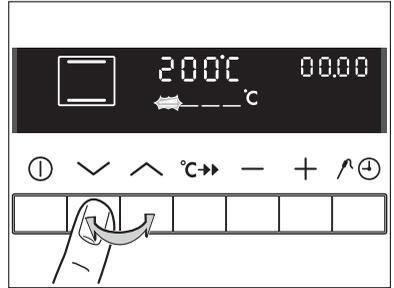
- Always switch the appliance on first by pressing the On/Off button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- The Operating time display shows how long the oven has been operating. This display can only be seen if none of the clock functions Countdown , Cook time  or End time  are set.
- The oven light is switched on as soon as an oven function is selected.
- When the selected temperature is reached, an audible signal sounds.
- Switch off the oven using the On/Off  button.

## Selecting an oven function

1. Switch on the appliance using the On/Off  button.
2. Press the  or  button repeatedly until the desired oven function appears.
  - A suggested temperature appears in the temperature display.
  - If the suggested temperature is not changed within approx. 5 seconds, the oven starts to heat up.



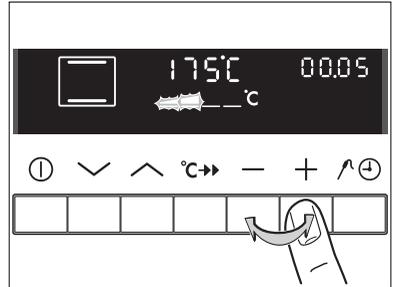
The oven function can be changed while the oven is working.



## Changing the oven temperature

Press the  or  button to raise or lower the temperature.

The setting changes in steps of 5°C.

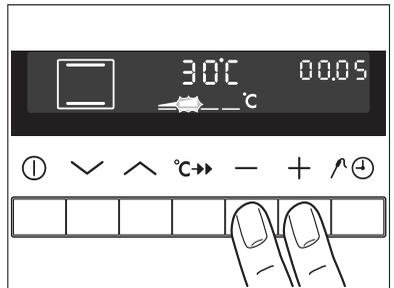


## Checking the temperature

Press the  and  buttons at the same time. The current oven temperature appears in the temperature display.

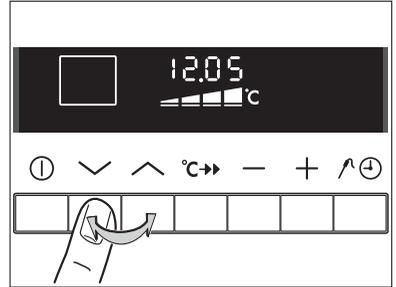


The temperature check does not work with oven functions with suggested temperatures that cannot be adjusted, such as e. g., Low temperature cooking.



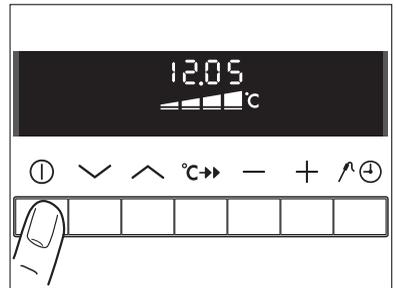
## Switching off the oven function

To switch off the oven, press the  or  button repeatedly until no oven function is displayed.



## Switching the oven off

Switch off the appliance using the On/Off  button.



## Cooling fan

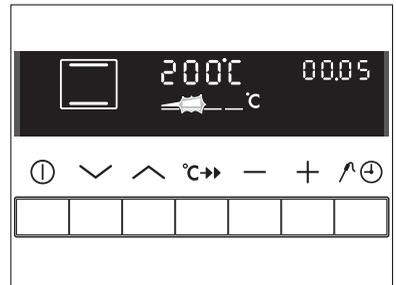
The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.



## Heat indicator

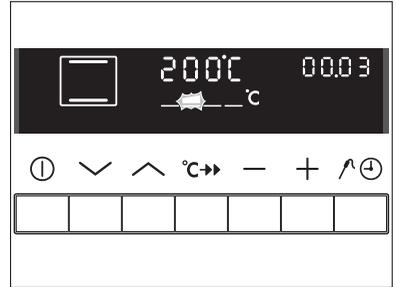
### Indicates warming up

When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.



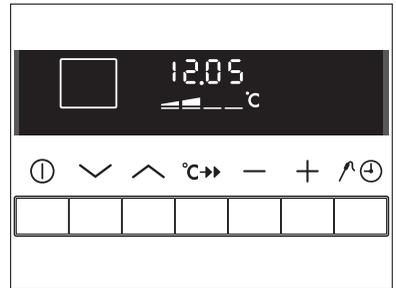
### Speedcook indicator

When the **Speedcook function** has been switched on, the bars that flash one after the other indicate that fast heating is working.



### Residual heat indicator

When the oven function has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



## Speedcook

After an oven function is selected, with the use of the additional function Speedcook the empty oven can be pre-heated in a relatively short time.



**Important:** Do not put the food to be cooked into the oven, **until Speedcook is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g. Conventional ). If necessary, change the suggested temperature.
2. Press the Speedcook  button.

The bars flashing one after another show that Speedcook is operating.

When the temperature set is reached, the bars of the heat indicator light up. An audible signal sounds.

The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.



The Speedcook function can be switched on with the oven functions Convection with ring heating element , Pizza setting , Conventional  and Rotitherm .

## Oven Functions

The oven has the following functions:

Oven function	Application
 <b>Convection with ring heating element</b>	For <b>baking on up to three oven levels</b> at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.
 <b>Pizza setting</b>	For baking on one oven level dishes that require <b>more intensive browning and a crispy base</b> . Set the oven temperatures 20-40 °C lower than when using Conventional.
 <b>Low temperature cooking</b>	For preparing especially tender, succulent roasts.
 <b>Conventional</b>	For <b>baking and roasting on one oven level</b> .
 <b>Rotitherm</b>	For <b>roasting</b> larger joints of meat or poultry on one level. The function is also suitable for <b>gratinating and browning</b> .
 <b>Dual grill</b>	For <b>grilling</b> flat foodstuffs in <b>large quantities</b> and for <b>toasting</b> .
 <b>Grill</b>	For <b>grilling</b> flat foodstuffs placed in the <b>middle of the grill</b> and for <b>toasting</b> .
 <b>Keep warm</b>	To keep dishes warm.
 <b>Defrost</b>	For <b>defrosting</b> e. g. flans and gateaux, butter, bread, fruit or other <b>frozen foods</b> .
 <b>Bottom heat</b>	For <b>baking</b> cakes with <b>crispy or crusty bases</b> .

## Inserting the Oven Shelf, Baking Tray and Roasting Pan

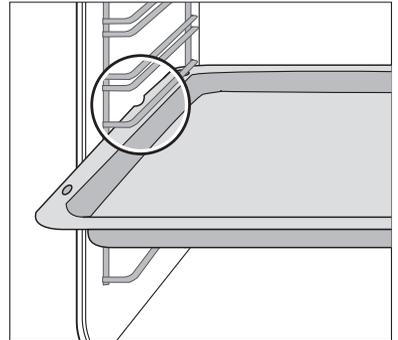
### **i** Shelf runner safety and anti-tip device

As a shelf runner safety device, all insertable components have a small curved indentation at the bottom on the right and left-hand edge.

Always insert insertable components so that this indentation is at the back of the oven interior. This indentation is also important for preventing the insertable components from tipping.

### Inserting the baking tray or roasting pan

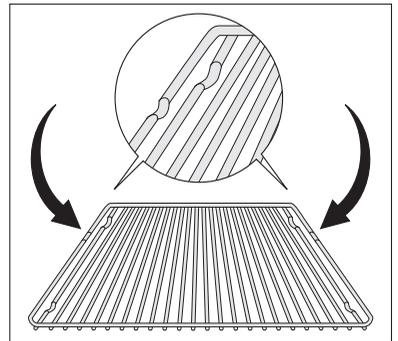
Push the baking tray or roasting pan between the guide bars of the selected oven level.



### Inserting the oven shelf:

Insert the oven shelf so that the feet point downwards.

Push the oven shelf between the guide bars of the selected oven level.

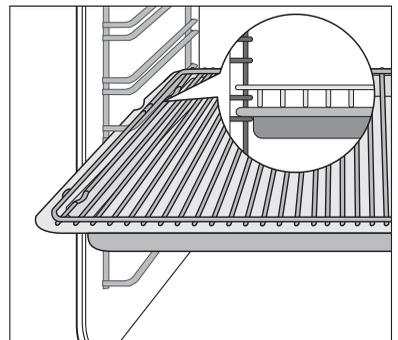


**i** The high rim around the oven shelf is an additional device to prevent cookware from slipping.

### Inserting the oven shelf and roasting pan together

Lay the oven shelf on the roasting pan.

Push the roasting pan **between** the guide bars of the selected oven level.



## Inserting/Removing the Fat Filter

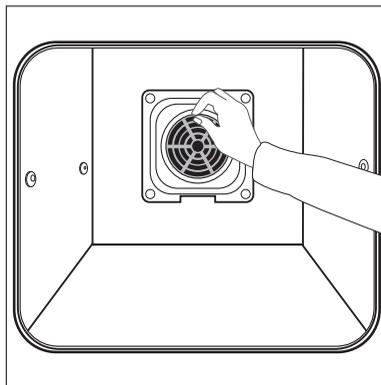
**Only use the fat filter when roasting** to protect the rear heating elements from fat splashes.

### **Inserting the fat filter**

Hold the fat filter by the grip and insert the two mounts downwards into the opening on the rear wall of the oven (fan opening).

### **Taking out the fat filter**

Hold the fat filter by the grip and unhook it.



## Meat probe

For switching off the oven when the temperature at the centre of a roast reaches a set temperature.

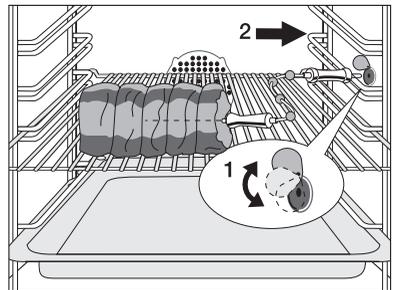
### There are two temperatures to consider:

- The oven temperature: see Roasting Table
- The core temperature: see Meat probe Table

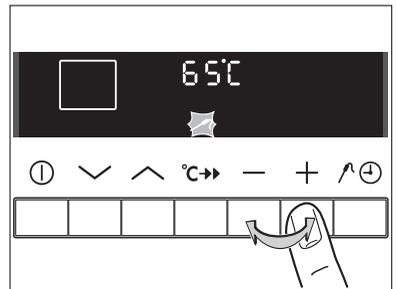


**Important!:** Only the meat probe supplied may be used. If replacing, please use only genuine spare parts.

1. Switch on the appliance using the On/Off  button.
2. Push the tip of the meat probe right into the meat so that the tip is in the centre of the meat.
3. Insert the meat probe plug into the socket on the side wall of the oven as far as it will go.

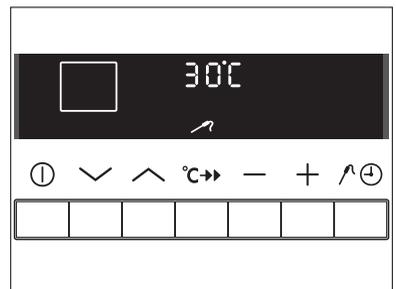


4. Using the  or  button set the desired core temperature.



The display changes to the current core temperature.

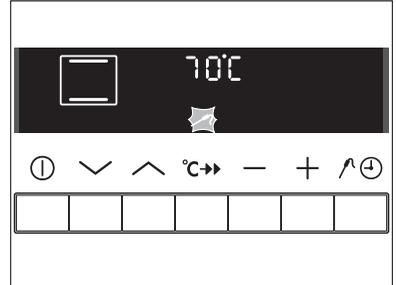
If the current core temperature has already been displayed, before the desired core temperature is set, then press the Selection  button repeatedly, until the function Meat probe  flashes and then carry out the setting.



The core temperature is displayed from 30°C.

5. Select oven function and oven temperature.

As soon as the core temperature set is reached, a signal sounds and the oven switches itself off automatically.



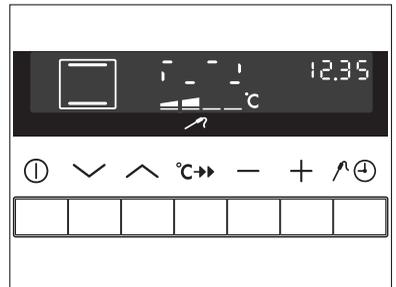
6. Press any key to switch off the signal.



Within a few minutes a provisional end time is calculated, at which the core temperature set will be reached. This time is constantly recalculated and updated in the display. For the system to work it is essential that the meat probe is in the meat and in the socket at the start of the cooking process and that it is not removed during the cooking process.

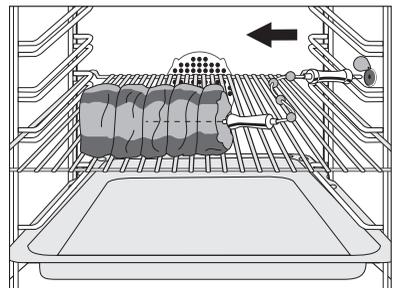
The time display and core temperature displays a "flashing rectangle" during the calculation phase.

Calculation of End Time.



**Warning:** The meat probe is hot! There is a risk of being burned when removing the plug and the tip of the meat probe.

7. Remove the meat probe's plug from the socket and take the meat out of the oven.
8. Switch off the appliance.



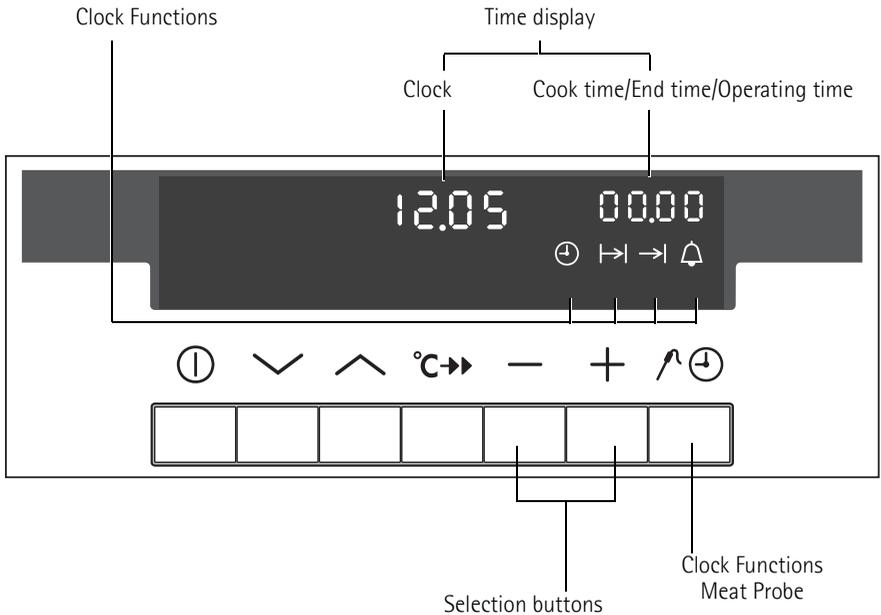
**Checking or changing the core temperature**

- Press the Selection  button repeatedly until the function Meat probe  flashes and the core temperature set appears in the display.
- If necessary, change the temperature using  or .

**Checking or changing the oven temperature**

- If necessary, change the temperature using  or .

## Additional functions



### Countdown

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the functioning of the oven.

### Cook time

To set how long the oven is to be in use.

### End time

To set when the oven is to switch off again.

### Time

To set, change or check the time  
(See also section "Before Using for the First Time").

### Heat+Hold

The Heat+Hold function keeps your prepared dish warm for 30 minutes, after the baking or roasting process is completed.



## How to use the clock functions

- After a clock function has been selected, the corresponding function flashes for about 5 seconds. During this period, the desired times can be set or modified using the  or  button.
- When the desired time has been set, the function continues to flash for approx. 5 seconds. After that the function is then lit. The set time begins to run.
- With Countdown the oven must also be switched on in order to set the clock function.
- By pressing  and  at the same time, the time set can be reset.



## Checking the time set or remaining

Press the Selection  button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

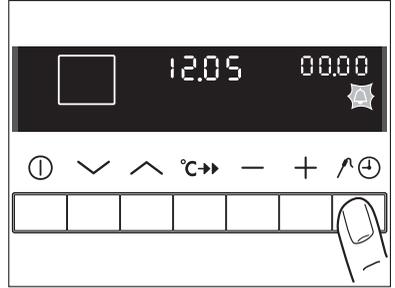


## Using residual heat with the Cook time and End time clock functions

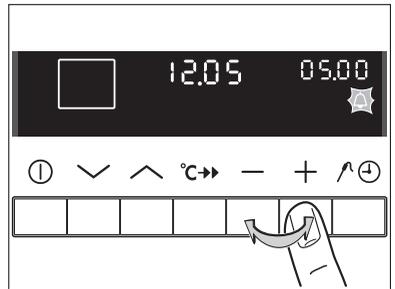
When the Cook time  and End time  clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

**Countdown** 

1. Press the Selection  button repeatedly until Countdown  flashes.



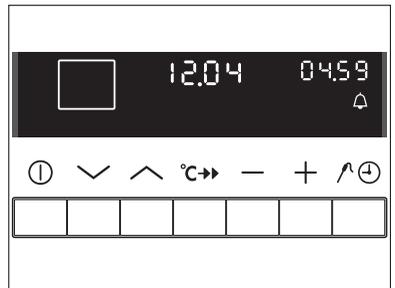
2. Using the  or  button, set the desired countdown.



After about 5 seconds, the display shows the time remaining.

Countdown  lights up

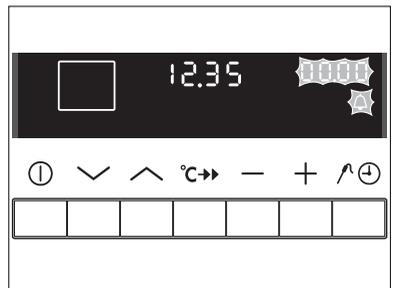
When 90% of the time set has elapsed, a signal sounds.



When the time has elapsed, a signal sounds for 1 minute.

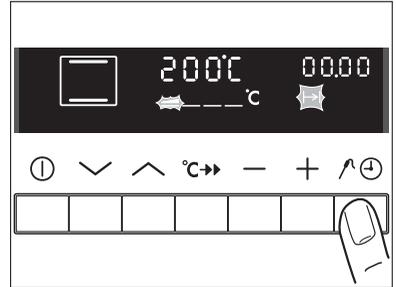
"00.00" and Countdown  flash.

To stop the flashing and the audible signal:  
Press any button.

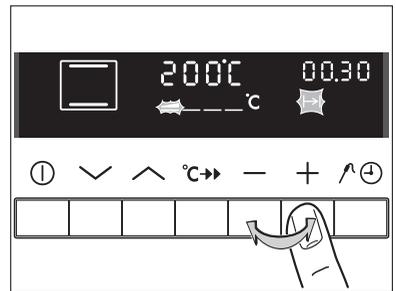


**Cook time** 

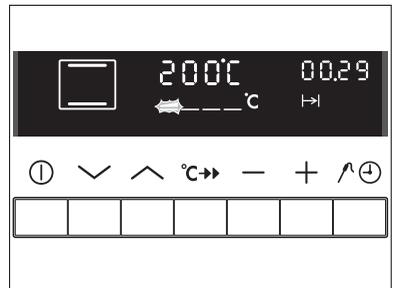
1. Select oven function and temperature.
2. Press the Selection  button repeatedly until Cook time  flashes.



3. Using the  or  button, set the desired cooking time.



Cook time  lights up



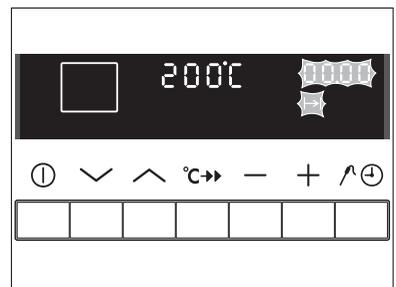
When the time has elapsed, "00:00" and Cook time  flash.

A signal sounds for 2 minutes.

The oven switches itself off.

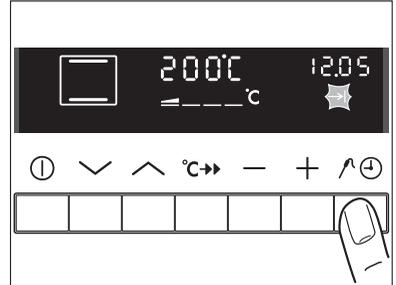
To stop the flashing and the audible signal:

Press any button.

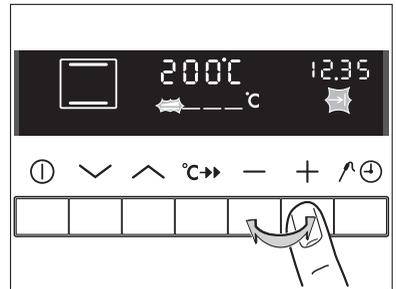


**End time** 

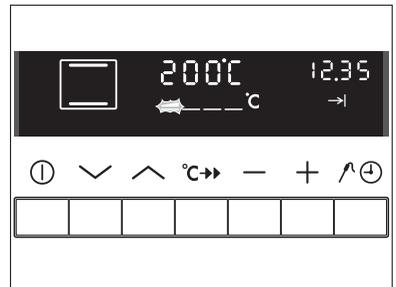
1. Select oven function and temperature.
2. Press the Selection  button repeatedly until End time  flashes.



3. Using the  or  button, set the desired switch-off time.



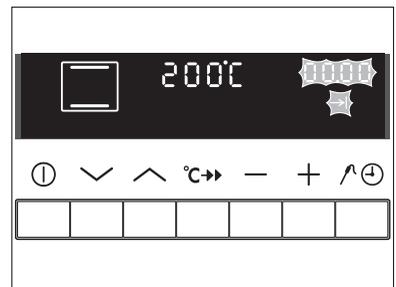
End time  lights up and the switch-off time is displayed.



When the time has elapsed, "00.00" and End time  flash.

A signal sounds for 2 minutes.  
The oven switches itself off.

To stop the flashing and the audible signal:  
Press any button.

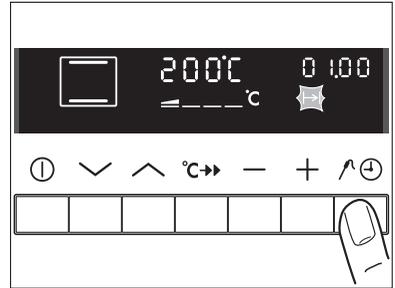


### Cook time and End time combined

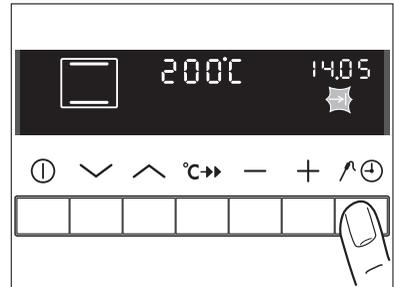


Cook time  and End time  can be used simultaneously, if the oven is to be switched on and off automatically at a **later time**.

1. Select oven function and temperature.
2. Using the Cook time  function, set the time required for cooking the dish, e. g.: 1 hour.



3. Using the End time  function, set the time at which the dish is to be ready, e. g.: at 14:05.

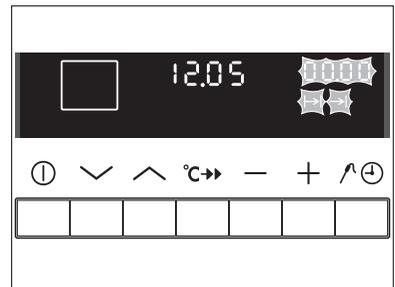


Cook time  and End time  light up. The oven switches itself on automatically at the time calculated.

e. g.: at 13:05.

When the set Cook time has elapsed, a signal sounds for 2 minutes and the oven switches itself off.

e. g.: at 14:05.

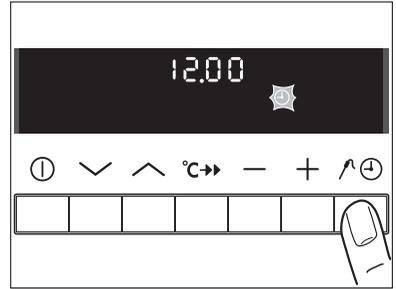


## Changing Time

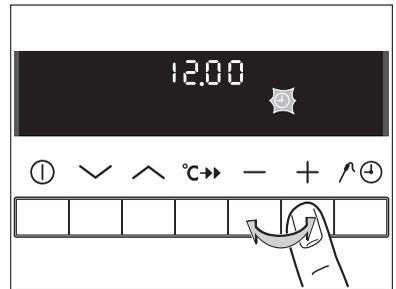


The time can only be modified, if the child safety device is deactivated, neither of the clock functions Cook time  or End time  nor any oven functions are set.

1. Press the Selection  button repeatedly until Time  flashes..

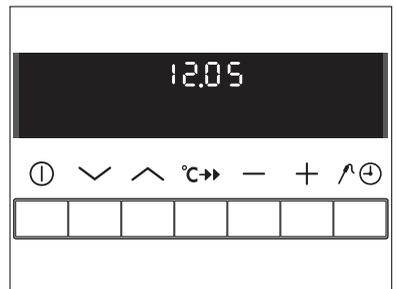


2. Using the  or  button, set the current time.



After approx. 5 seconds, the clock stops flashing and the clock displays the time of day set.

The appliance is now ready to use.





## Heat+Hold

The Heat+Hold function keeps your prepared dish warm for 30 minutes, after the baking or roasting process is completed.

This is helpful, for example, if your guests are late.

Pre-condition for Heat+Hold:

- Set temperature is above 80°C

### Switching on Heat+Hold

1. Set clock functions Cook time and/or End time .
2. Press the Selection button repeatedly until the symbol Keep warm appears in the display.
3. Press the button. "00:30:" appears in the display.
4. As soon as the oven function is completed, a signal sounds and Heat+Hold starts.

The oven function set runs at 80°C for 30 minutes.

As soon as the 30 minutes with Heat+Hold are over, the oven switches itself off.



**Irrespective of an oven function being set, Heat+Hold remains active. You can change between the oven functions.**

## Other functions

### Switching off the display



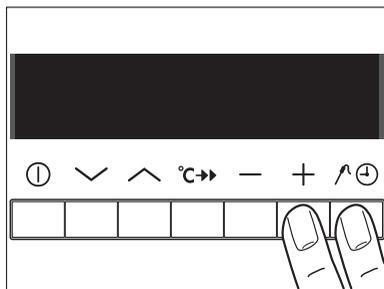
You can save energy by switching off the clock display.

#### Switching off the clock display

1. If required, switch off the appliance using the On/Off button.
2. Press the Selection button and the button at the same time until the display goes out.



As soon as the oven is switched on again, the display comes on automatically. When the appliance is switched off again, the clock display goes out again. To have the clock display on permanently again, you must set the clock again.



#### Switching on the clock display

1. If required, **switch off** the appliance using the On/Off button.
2. Press the Selection button and the button at the same time until the display is visible again.

## Child safety device

As soon as the child safety device is set, the appliance can no longer be switched on.

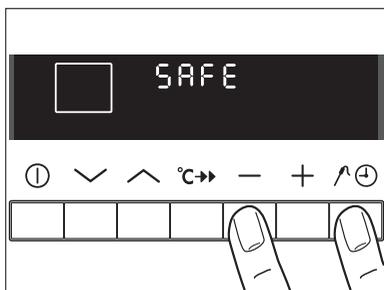
#### Activating the child safety device

1. If necessary, **switch on** the appliance using the On/Off button.

**No oven function must be selected.**

2. Press and hold the Selection and buttons at the same time, until "SAFE" appears in the display.

The child safety device is now set.



## lab Cancelling the child safety device

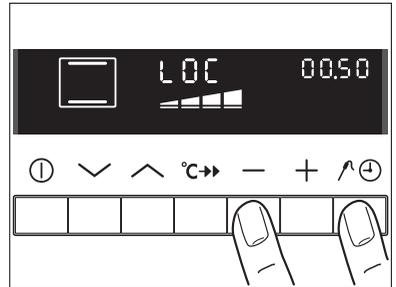
1. If necessary, switch on the appliance using the On/Off  button.
2. Press and hold the Selection  and  buttons at the same time, until "SAFE" disappears from the display.  
The child safety device is now cancelled and the appliance is again ready for use.

## lab Button lock

To ensure that oven functions set are not accidentally altered.

### lab Activating the button lock

1. If necessary, **switch on** the appliance using the On/Off .
2. Select the oven function.
3. Press and hold the Selection  and  buttons at the same time, until "LOC" appears in the display.  
The button lock is now engaged.



### lab Cancelling the button lock

Press and hold the Selection  and  buttons at the same time, until "LOC" disappears from the display.

The button lock is automatically lifted when the oven function is switched off.

## lab Oven automatic cut-out



If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.

The last temperature set flashes in the temperature display.

### lab The oven switches off when the oven temperature is:

30 - 120°C	after	12.5 hours
120 - 200°C	after	8.5 hours
200 - 250°C	after	5.5 hours
250 - max°C	after	3.0 hours

### lab Switching on after an automatic cut-out

Switch the oven off completely.

It can then be switched on again.



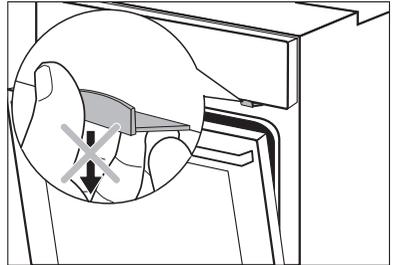
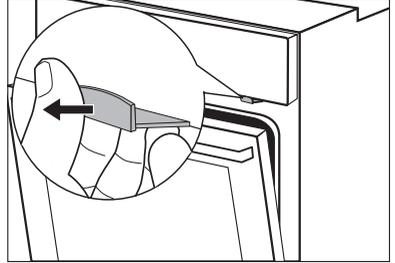
The automatic cut-out is cancelled if the clock function Cook time  or End time  is set.

## Mechanical Door Lock

When the appliance is delivered, the door lock is deactivated.

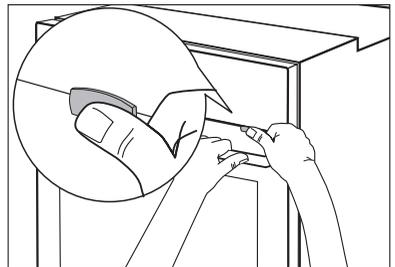
### Activate the door lock

Pull the safety catch forwards until it locks in place.



### Open the oven door:

1. Shut the door.
2. Press the safety catch and keep it depressed.
3. Open the doors.



### Close the oven door

Close the door without pressing the safety catch.

### Deactivating the door lock

Press the safety catch back into the panel.



Switching off the appliance does not cancel the mechanical door lock.

# Uses, Tables and Tips

## Baking

**Oven function: Convection with ring heating element**  or **Conventional** 

### Baking tins

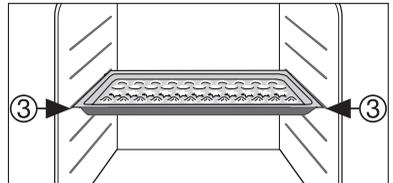
- For Conventional  dark metal and non-stick tins are suitable.
- For Convection with ring heating element  bright metal tins are also suitable.

### Oven levels

- Baking with Conventional  is possible on one oven level.
- With Convection with ring heating element  you can bake on up to 3 baking trays at the same time:

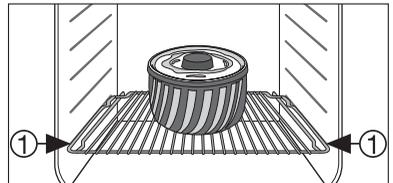
1 baking tray:

e.g. oven level 3



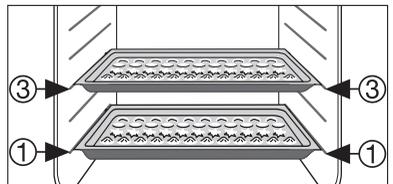
1 cake tin:

e.g. oven level 1



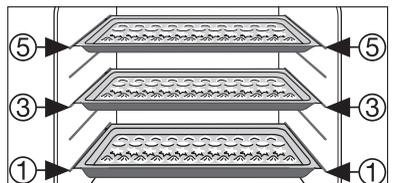
2 baking trays:

z. g., oven levels 1 and 3



3 baking trays:

oven levels 1, 3 and 5



### General Instructions

- Insert the tray with the bevel at the front.
- With Conventional  or Convection with ring heating element  you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.



When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

### How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry, dough or mixture, the amount and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or in tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
- Your new oven may bake or roast differently to your previous appliance. So adapt your normal settings (temperature, cooking times) and oven shelf levels to the recommendations in the following tables.



With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to make use of the residual heat.

Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.

## Baking table

### Baking on one oven level

Type of baking	Oven function	Oven level	Temperature °C	Time Hr: Mins.	
<b>Baking in tins</b>					
Ring cake or brioche		Convection with ring heating element	1	150-160	0:50-1:10
Madeira cake/fruit cakes		Convection with ring heating element	1	140-160	1:10-1:30
Sponge cake		Convection with ring heating element	1	140	0:25-0:40
Sponge cake		Conventional	1	160	0:25-0:40
Flan base - short pastry		Convection with ring heating element	3	170-180 <sup>1)</sup>	0:10-0:25
Flan base - sponge mixture		Convection with ring heating element	3	150-170	0:20-0:25
Apple pie		Conventional	1	170-190	0:50-1:00
Apple pie (2 tins Ø20cm, diagonally off set)		Convection with ring heating element	1	160	1:10-1:30
Apple pie (2 tins Ø20cm, diagonally off set)		Conventional	1	180	1:10-1:30
Savoury flan (e. g. quiche lorraine)		Convection with ring heating element	1	160-180	0:30-1:10
Cheesecake		Conventional	1	170-190	1:00-1:30
<b>Cakes/pastries/breads on baking trays</b>					
Plaited bread/bread crown		Conventional	3	170-190	0:30-0:40
Christmas stollen		Conventional	3	160-180 <sup>1)</sup>	0:40-1:00
Bread (rye bread) -first of all -then		Conventional	1	230 <sup>1)</sup> 160-180	0:25 0:30-1:00
Cream puffs/eclairs		Conventional	3	160-170 <sup>1)</sup>	0:15-0:30
Swiss roll		Conventional	3	180-200 <sup>1)</sup>	0:10-0:20

Type of baking		Oven function	Oven level	Temperature °C	Time Hr: Mins.
Cake with crumble topping (dry)		Convection with ring heating element	3	150-160	0:20-0:40
Buttered almond cake/sugar cakes		Conventional	3	190-210 <sup>1)</sup>	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture) <sup>2)</sup>		Convection with ring heating element	3	150	0:35-0:50
Fruit flans (made with yeast dough/sponge mixture) <sup>2)</sup>		Conventional	3	170	0:35-0:50
Fruit flans made with short pastry		Convection with ring heating element	3	160-170	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)		Conventional	3	160-180 <sup>1)</sup>	0:40-1:20
Pizza (with a lot of topping) <sup>2)</sup>		Convection with ring heating element	1	180-200 <sup>1)</sup>	0:30-1:00
Pizza (thin crust)		Convection with ring heating element	1	200-220 <sup>1)</sup>	0:10-0:25
Unleavened bread		Convection with ring heating element	1	200-220	0:08-0:15
Tarts (CH)		Convection with ring heating element	1	180-200	0:35-0:50
<b>Biscuits</b>					
Short pastry biscuits		Convection with ring heating element	3	150-160	0:06-0:20
Viennese whirls		Convection with ring heating element	3	140	0:20-0:30
Viennese whirls		Conventional	3	160 <sup>1)</sup>	0:20-0:30
Biscuits made with sponge mixture		Convection with ring heating element	3	150-160	0:15-0:20

Type of baking		Oven function	Oven level	Temperature °C	Time Hr: Mins.
Pastries made with egg white, meringues		Convection with ring heating element	3	80-100	2:00-2:30
Macaroons		Convection with ring heating element	3	100-120	0:30-0:60
Biscuits made with yeast dough		Convection with ring heating element	3	150-160	0:20-0:40
Puff pastries		Convection with ring heating element	3	170-180 <sup>1)</sup>	0:20-0:30
Rolls		Convection with ring heating element	3	160 <sup>1)</sup>	0:20-0:35
Rolls		Conventional	3	180 <sup>1)</sup>	0:20-0:35
Small cakes (20 per tray)		Convection with ring heating element	3	140 <sup>1)</sup>	0:20-0:30
Small cakes (20 per tray)		Conventional	3	170 <sup>1)</sup>	0:20-0:30

1) Pre-heat the oven

2) Use the drip tray or roasting tray

## Baking on more than one oven level

Type of baking	Convection with ring heating element 	Convection with ring heating element 	Temperature in °C	Time Hours: Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
<b>Cakes/pastries/breads on baking trays</b>				
Cream puffs/Eclairs	1 / 4	---	160-180 <sup>1)</sup>	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
<b>Biscuits/small cakes/pastries/rolls</b>				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Biscuits made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180 <sup>1)</sup>	0:30-0:50
Rolls	1 / 4	---	160	0:30-0:55
Small cakes (20 per tray)	1 / 4	---	140 <sup>1)</sup>	0:25-0:40

1) Pre-heat the oven

## Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time <b>Baking times cannot be reduced by setting higher temperatures</b>
	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher.
	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting
	Grease filter is inserted	Take out the grease filter

## Table Pizza setting

Type of baking	Shelf position	Temperature °C	Time Hr: Mins.
Pizza (thin crust)	1	180 - 200 <sup>1)</sup>	20 - 30
Pizza (with a lot of topping)	1	180 - 200	20 - 30
Tarts	1	180 - 200	45 - 60
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	40 - 50
Quark flan, round	1	140 - 160	60 - 90
Quark flan on tray	1	140 - 160	50 - 60
Apple cake, covered	1	150 - 170	50 - 70
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	1	250 - 270 <sup>1)</sup>	10 - 20
Puff pastry flan	1	160 - 180 <sup>1)</sup>	40 - 50
Flammekuchen (Pizza-like dish from Alsace)	1	250 - 270 <sup>1)</sup>	12 - 20
Piroggen (Russian version of calzone)	1	180 - 200 <sup>1)</sup>	15 - 25

1) Pre-heat the oven

## Table for Bakes and Gratins

Dish	Oven function	Shelf position	Temperature °C	Time Hours mins.
Pasta bake	 Conventional	1	180-200	0:45-1:00
Lasagne	 Conventional	1	180-200	0:25-0:40
Vegetables au gratin <sup>1)</sup>	 Rotitherm	1	160-170	0:15-0:30
Baguettes topped with melted cheese <sup>1)</sup>	 Rotitherm	1	160-170	0:15-0:30
Sweet bakes	 Conventional	1	180-200	0:40-0:60
Fish bakes	 Conventional	1	180-200	0:30-1:00
Stuffed vegetables	 Rotitherm	1	160-170	0:30-1:00

1) Pre-heat the oven

## Frozen Ready Meals Table

Food to be cooked		Oven function	Shelf position	Temperature °C	Time
Frozen pizza		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips <sup>1)</sup> (300-600 g)		Rotitherm	3	200-220	as per manufacturer's instructions
Baguettes		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

## Roasting

Oven function: Conventional  or Rotitherm 

Insert the grease filter when roasting!

### Roasting dishes

- Any heat-resistant ovenware is suitable to use for roasting (please read the manufacturer's instructions).
- Large roasting joints can be roasted **directly in the roasting tray or on the oven shelf with the roasting tray placed below it.**
- For all lean meats, we recommend **roasting these in a roasting tin with a lid.** This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid.**



### Tips on using the roasting chart

The information given in the following table is for guidance only.

- We recommend cooking meat and fish **weighing 1 kg and above in the oven.**
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some liquid in the roasting pan.
- If required, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This will give better roasting results.
- You can switch the oven off about 10 minutes before the end of the roasting time, in order to utilise the residual heat.

## Roasting table

Type of meat	Quantity	Ovenfunction	Shelf position	Temperature °C	Time Hours mins.	
<b>Beef</b>						
Pot roast	1-1.5 kg		Conventional	1	200-250	2:00-2:30
Roast beef or fillet						per cm. of thickness
- rare	per cm. of thickness		Rotitherm	1	190-200 <sup>1)</sup>	0:05-0:06
- medium	per cm. of thickness		Rotitherm	1	180-190	0:06-0:08
- well done	per cm. of thickness		Rotitherm	1	170-180	0:08-0:10
<b>Pork</b>						
Shoulder, neck, ham joint	1-1.5 kg		Rotitherm	1	160-180	1:30-2:00
Chop, spare rib	1-1.5 kg		Rotitherm	1	170-180	1:00-1:30
Meat loaf	750 g-1 kg		Rotitherm	1	160-170	0:45-1:00
Porkknuckle (pre-cooked)	750 g-1 kg		Rotitherm	1	150-170	1:30-2:00
<b>Veal</b>						
Roast veal	1 kg		Rotitherm	1	160-180	1:30-2:00
Knuckle of veal	1.5-2 kg		Rotitherm	1	160-180	2:00-2:30
<b>Lamb</b>						
Leg of lamb, roast lamb	1-1.5 kg		Rotitherm	1	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg		Rotitherm	1	160-180	1:00-1:30
<b>Game</b>						
Saddle of hare, leg of hare	up to 1 kg		Conventional	3	220-250 <sup>1)</sup>	0:25-0:40
Saddle of venison	1.5-2 kg		Conventional	1	210-220	1:15-1:45
Haunch of venison	1.5-2 kg		Conventional	1	200-210	1:30-2:15
<b>Poultry</b>						
Poultry portions	200-250g each		Rotitherm	1	200-220	0:35-0:50

Type of meat	Quantity	Ovenfunction	Shelf position	Temperature °C	Time Hours mins.
Half chicken	400-500g each	 Rotitherm	1	190-210	0:35-0:50
Chicken, poulard	1-1.5 kg	 Rotitherm	1	190-210	0:45-1:15
Duck	1.5-2 kg	 Rotitherm	1	180-200	1:15-1:45
Goose	3.5-5 kg	 Rotitherm	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg	 Rotitherm	1	160-180	1:45-2:30
Turkey	4-6 kg	 Rotitherm	1	140-160	2:30-4:00
<b>Fish (steamed)</b>					
Whole fish	1-1.5 kg	 Conventional	1	210-220	0:45-1:15

1) Pre-heat the oven

## Low temperature cooking

### Oven function: Low temperature cooking

With the Low temperature cooking  oven function, meat becomes beautifully tender and remains particularly succulent.

We recommend Low temperature cooking for lean, tender pieces of meat and fish.

Low temperature cooking is not suitable for e.g. pot roast or fatty roast pork.

The oven heats up to the selected or pre-set temperature. When this temperature is reached, an audible signal sounds. Then the oven switches automatically to a lower temperature to continue the cooking.

We recommend 120°C for smaller pieces of meat, e.g. steaks.

150°C is recommended for bigger pieces of meat, e. g. beef fillet.



### Important: Insert the grease filter when roasting.



With the oven function Low temperature cooking  always cook dishes uncovered **without a lid**.

1. Sear the meat in a pan over a very high heat.
2. Place it in a roasting dish or directly on the shelf with a tray underneath to catch the fat.
3. Place in the oven. Select oven function Low temperature cooking , change the temperature if necessary and cook until done (see table).



The oven function **Low temperature cooking**  **cannot be used together with the clock functions Cook time**  **and End time** .

## Table Low temperature cooking

Food to be cooked	Weight g	Setting	Shelf position	Total time mins.
Roast beef	1000-1500	150°C	1	90-110
Fillet of beef	1000-1500	150°C	3	90-110
Roast veal	1000-1500	150°C	1	100-120
Steaks	200 - 300	120°C	3	20-30

## Meat probe Table

Food to be Cooked	Meat Core Temperature
<b>Beef</b>	
Rib steak or fillet steak rare	45 - 50 °C
medium	60 - 65 °C
well done	75 - 80 °C
<b>Pork</b>	
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C
<b>Veal</b>	
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C
<b>Mutton / lamb</b>	
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	75 - 80 °C
<b>Game</b>	
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

## Grill Sizes

Oven function: Grill  or Dual grill  with maximum temperature setting



**Important:** Always grill with the oven door closed.



The empty oven should **always be pre-heated with the grill functions for 5 minutes.**

- For grilling, place the **shelf** in the **recommended shelf position.**
- Always insert the **tray for collecting the fat** into the **first shelf position** from the bottom.
- The grilling times are guidelines.
- Grilling is particularly suitable for flat pieces of meat or fish.

## Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Fillet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Fillet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast <sup>1)</sup>	3	4-6 mins.	3-5 mins.
Toast with topping	3	6-8 mins.	---

1) Do not pre-heat

## Defrosting

Oven function: Defrost   (no temperature setting)

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf in the **1st oven level from the bottom**.

## Defrosting table

Dish	Defrosting time mins.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	---

## Drying

### Oven function: Convection with ring heating element

- Use oven shelves covered with greaseproof paper or baking parchment.
- You get a better result if you switch the oven off halfway through the drying time, open the door and leave the oven to cool down overnight.
- After this finish drying the food to be dried.

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
<b>Vegetables</b>				
Beans	60-70	3	1 / 4	6-8
Peppers (strips)	60-70	3	1 / 4	5-6
Vegetables for soup	60-70	3	1 / 4	5-6
Mushrooms	50-60	3	1 / 4	6-8
Herbs	40-50	3	1 / 4	2-3
<b>Fruit</b>				
Plums	60-70	3	1 / 4	8-10
Apricots	60-70	3	1 / 4	8-10
Apple slices	60-70	3	1 / 4	6-8
Pears	60-70	3	1 / 4	6-9

## Making Preserves

### Oven function: Bottom heat

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable.**
- When making preserves, the **first shelf position from the bottom** is the one most used.
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the baking tray in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the baking tray so that sufficient moisture is produced in the oven.
- As soon as the liquid starts to pearl in the first jars (after about 35-60 minutes with 1 litre jars), switch the oven off or reduce the temperature to 100 °C (see table).

## Preserves table

The times and temperatures for making preserves are for guidance only.

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100 °C in mins.
<b>Soft fruit</b>			
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15
<b>Stone fruit</b>			
Pears, quinces, plums	160-170	35-45	10-15
<b>Vegetables</b>			
Carrots <sup>1)</sup>	160-170	50-60	5-10
Mushrooms <sup>1)</sup>	160-170	40-60	10-15
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20
Beans	160-170	50-60	---

1) Leave standing in oven when switched off

# Cleaning and Care



**Warning:** First switch off the appliance and let it cool down before carrying out any cleaning.

**Warning:** For safety reasons, do **not** clean the appliance with steam blasters or high-pressure cleaners.

**Attention:** Do not use any corrosive cleaning fluids, sharp objects or stain removers.

Do not clean the glass oven door with abrasive fluids or metal scrapers, which could scratch the surface. The glass could crack and shatter.

## Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of hot water and washing up liquid.
- For metal fronts, use normal commercially available cleaning agents.
- Please do not use scouring agents and abrasive sponges.

## Oven interior

Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on.

1. When the oven door is opened, the oven light switches itself on automatically.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.



Remove stubborn dirt with special oven cleaners.



**Important:** if using an oven cleaner spray, please follow the manufacturer's instructions exactly.

## Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

## Fat Filter

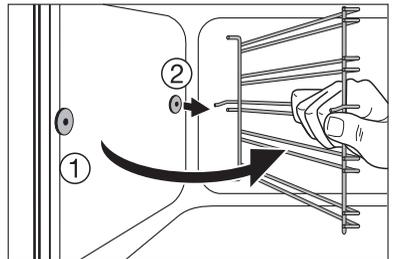
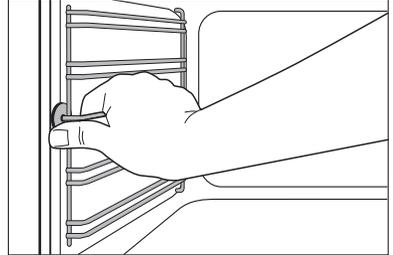
1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

## Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

### Removing the shelf support rails

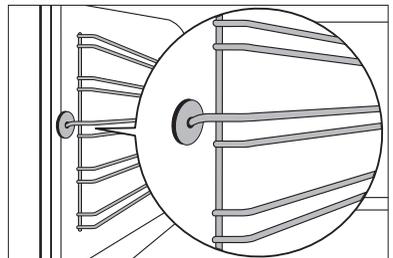
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



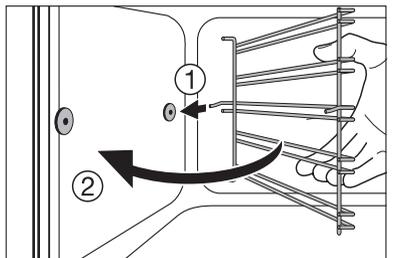
### Fitting the shelf support rails



**Important!** The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



## Oven Lighting



**Warning:** There is a danger of electric shock! Prior to changing the oven light bulb:

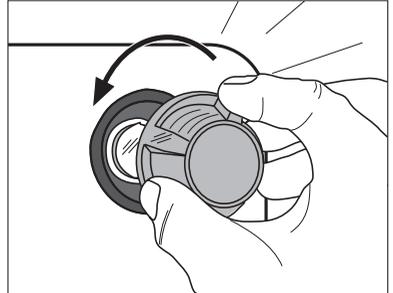
- Switch off the oven!
- Remove the fuses in the fuse box or switch off the circuit breaker.



Place a cloth on the oven floor to protect the oven light and glass cover.

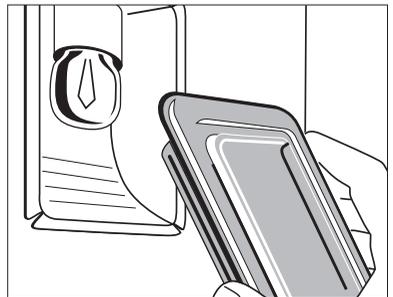
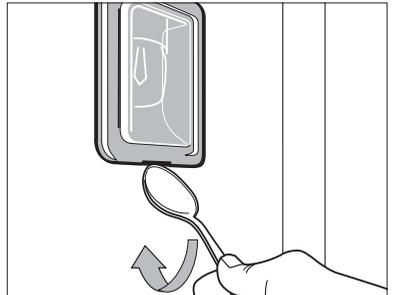
### Replacing the oven light bulb/cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:  
**Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.**
3. Refit the glass cover.



### Changing side oven light/Cleaning glass cover

1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e.g., teaspoon) and clean it.
3. If necessary:  
**replace bulb with a 25 watt, 230 V, 300 °C heat-resistant, oven light bulb.**
4. Refit the glass cover.
5. Insert the shelf support rail.



## Oven Ceiling

The upper heating element can be folded down to make it easier to clean the oven ceiling.

### Folding down the heating element



**Warning:** Only fold down the heating element when the oven is switched off and there is no risk of being burnt!

1. Remove the side shelf support rails.
2. Grip the heating element at the front and pull it forwards and out over the support lug on the inner wall of the oven.
3. The heating element will now fold down.



**Caution:** Do not use force to press the heating element down! The heating element might break.

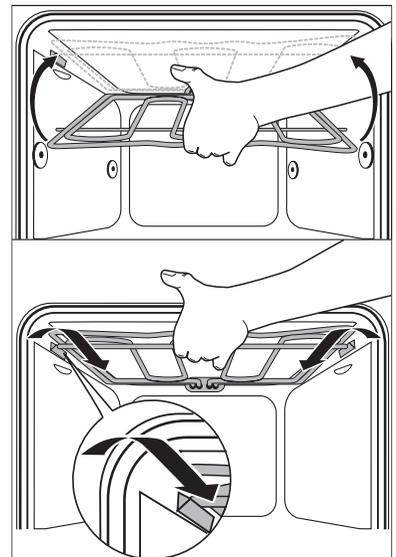
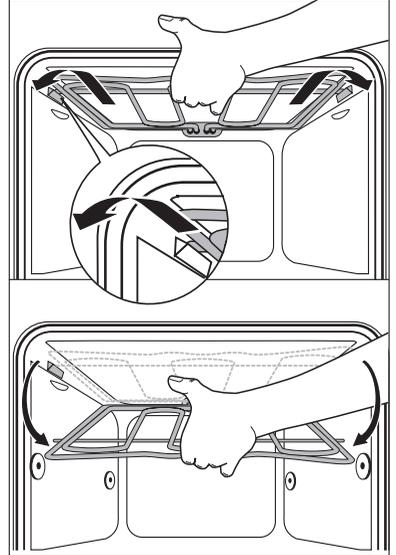
### Cleaning the oven ceiling

#### Repositioning the heating element

1. Move the heating element back up towards the oven ceiling.
2. Pull the heating element forwards against the spring pressure and guide it over the oven support lug.
3. Settle it onto the support.
4. Insert shelf support rail.



**Important:** The heating element must be positioned correctly and securely on both sides above the support lug on the inner wall of the oven.

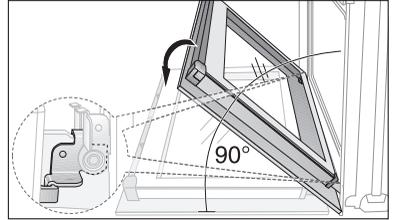


## Oven door

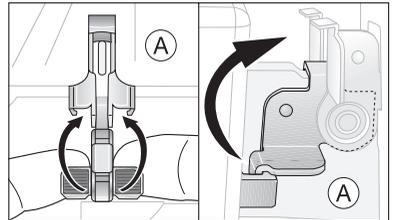
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

### Removing the oven door from its hinges

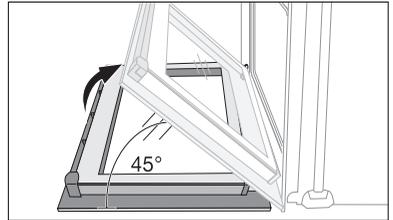
1. Open the oven door as far as it will go.



2. Undo the **clamping levers (A)** on both door hinges **fully**.



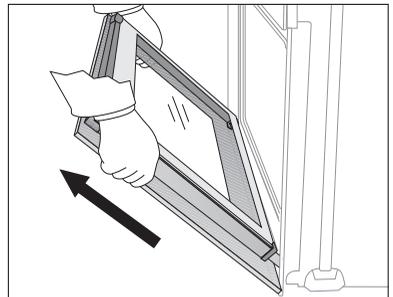
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).

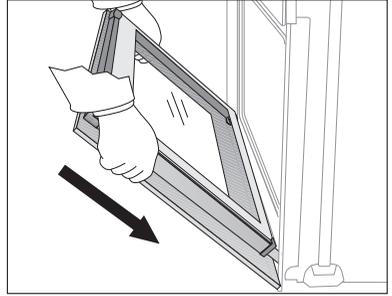


Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

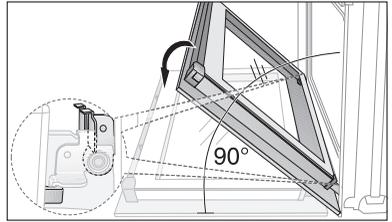


### Hanging the oven door back on its hinges

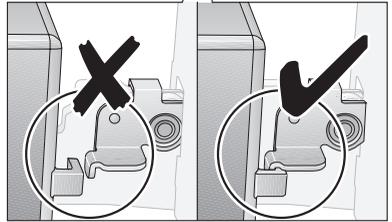
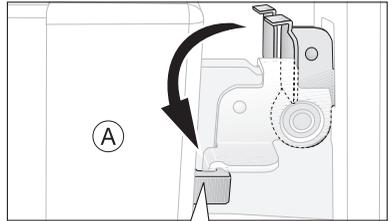
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven. Let the door slide down as far as it will go.



2. Open the oven door as far as it will go.



3. Fold up the clamping levers (A) on both door hinges back into their original positions.



4. Close the oven door.

## Oven door glass

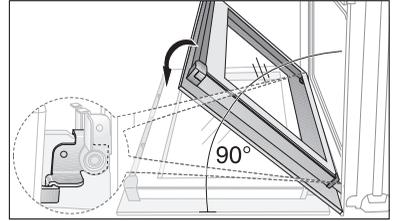
The oven door is fitted with four panels of glass mounted one behind the other. The inner panels can be removed for cleaning.



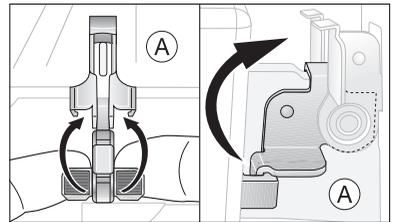
**Important** Rough handling, especially around the edges of the front panel, can cause the glass to break.

### Removing door glass panels

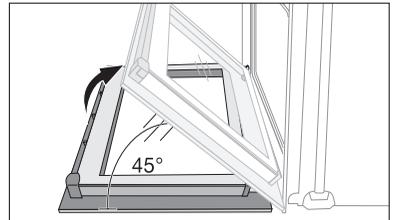
1. Open the oven door as far as it will go.



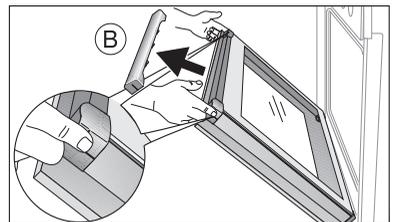
2. Undo the **clamping levers (A)** on both door hinges **fully**.



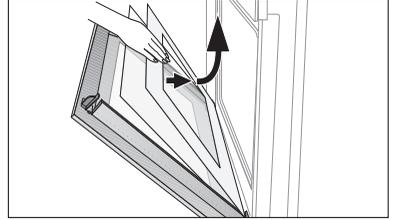
3. Close the oven door as far as the first position (approx. 45°).



4. Take hold of the door trim (B) on the upper edge of the door at both sides and press inwards to release the clip seal. Then remove the door trim by pulling it upwards.



5. Take hold of the door glass panels on their upper edge one after the other and take them out of the guide by pulling them upwards.



### Cleaning the door glass panels

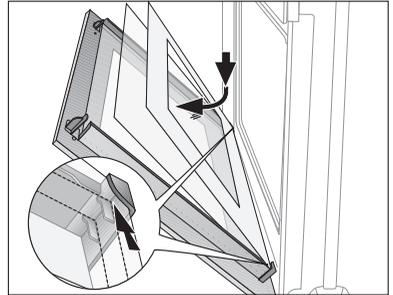
Clean the door glass panels thoroughly with a solution of water and washing up liquid. Then dry them carefully.

### Putting the door glass panels back.

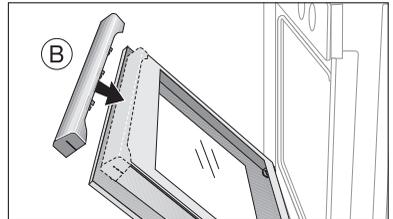
1. From above insert the door glass panels one after the other into the door profile at the bottom edge of the door at an angle and lower them.



The two smaller panels first, then the larger panel.

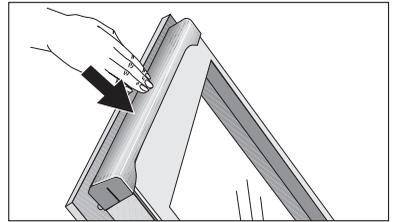
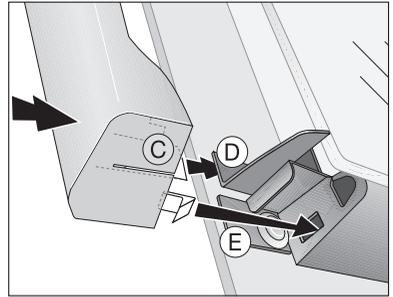


2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door.

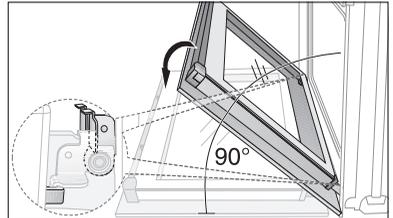




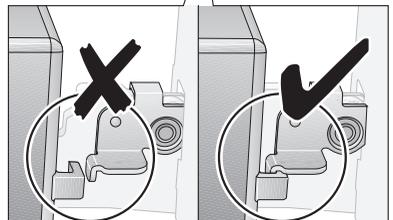
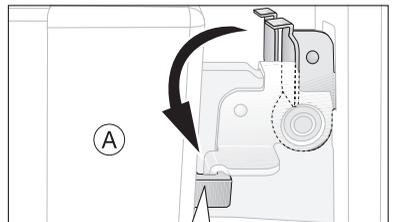
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D). The clip seal (E) must be snapped in.



3. Open the oven door as far as it will go.



4. Fold up the clamping levers (A) on both door hinges back into their original positions.



5. Close the oven door.

## What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven has not been switched on	Switch the oven on
	The clock has not been set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The oven's automatic cut-out has been triggered.	See Automatic cut-out
	The house wiring fuse (in the fuse box) has tripped	Check fuse. If the fuses trip several times, please call a qualified electrician
The oven lighting is not operating	The oven light bulb is faulty	Replace oven bulb
The oven is not heating up. Time  is lit.	Demo mode is on.	Keep Selection  button pressed for 2 seconds, then within 2 seconds press and hold Selection  and  buttons for 2 seconds
F11 appears in the clock display	The meat probe has short circuited or the plug of the meat probe is not firmly in position in the socket	Insert the plug of the meat probe as far as it will go into the socket on the side wall of the oven
An error code not listed above appears in the time display	Fault in the electronics	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again. If displayed again, please contact the Customer Care Department

**If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.**



**Warning!** Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.



### **Advice on cookers with metal fronts:**

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

## Disposal



### Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



### Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



**Warning:** So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

**To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.**

# Installation Instructions



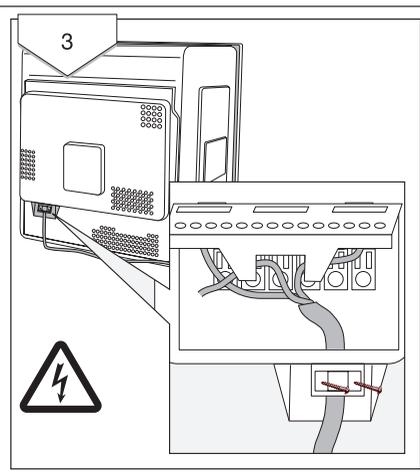
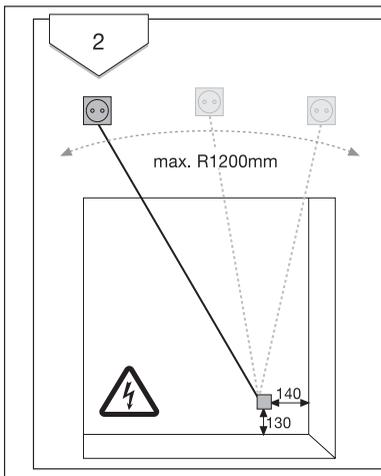
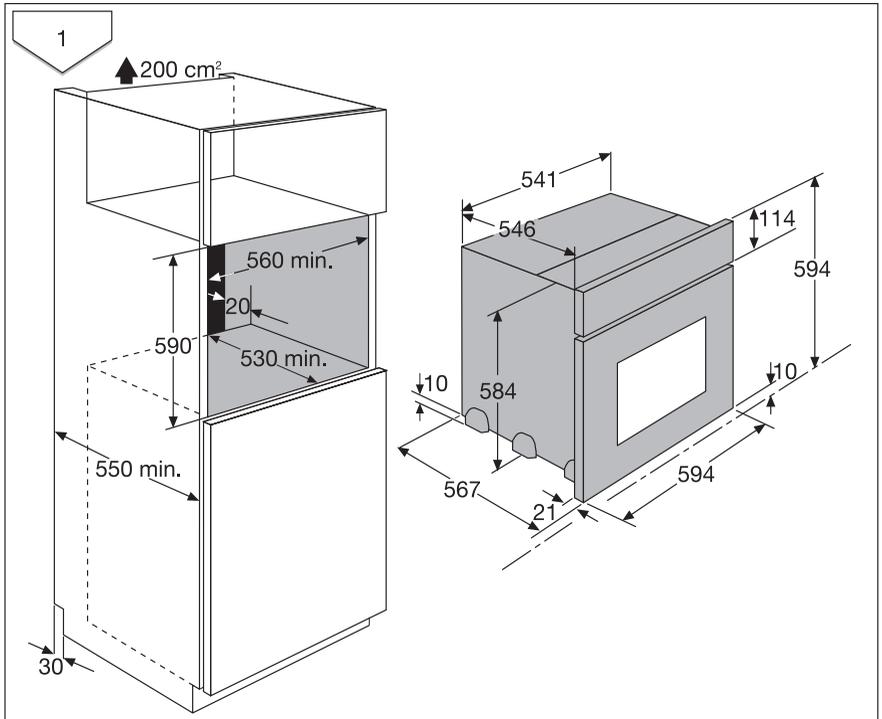
**Attention:** The new appliance may only be installed and connected by a **registered expert**.

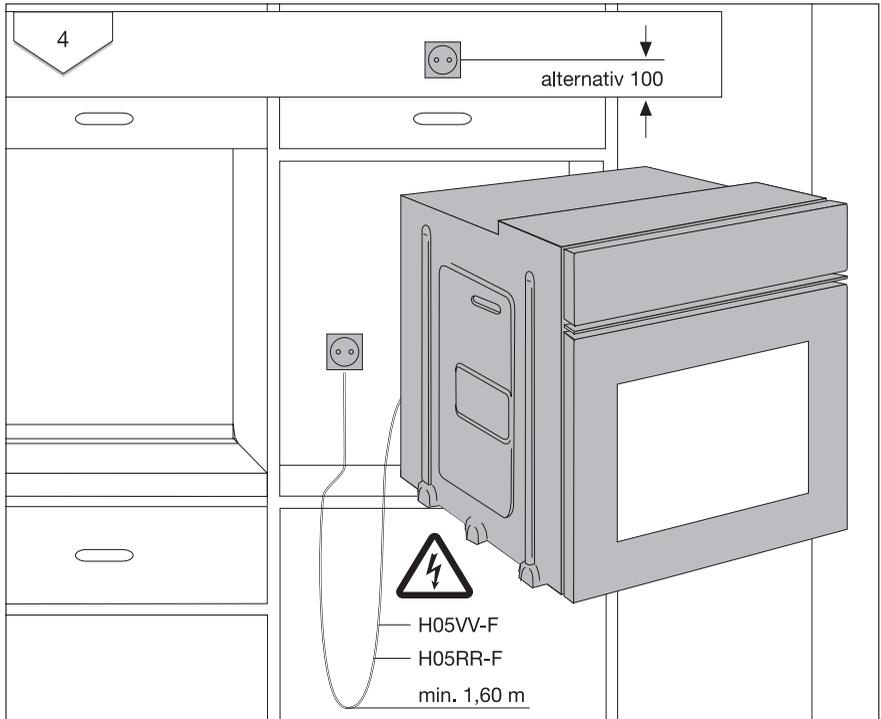
Please comply with this. If you do not, any damage resulting is not covered by the warranty.

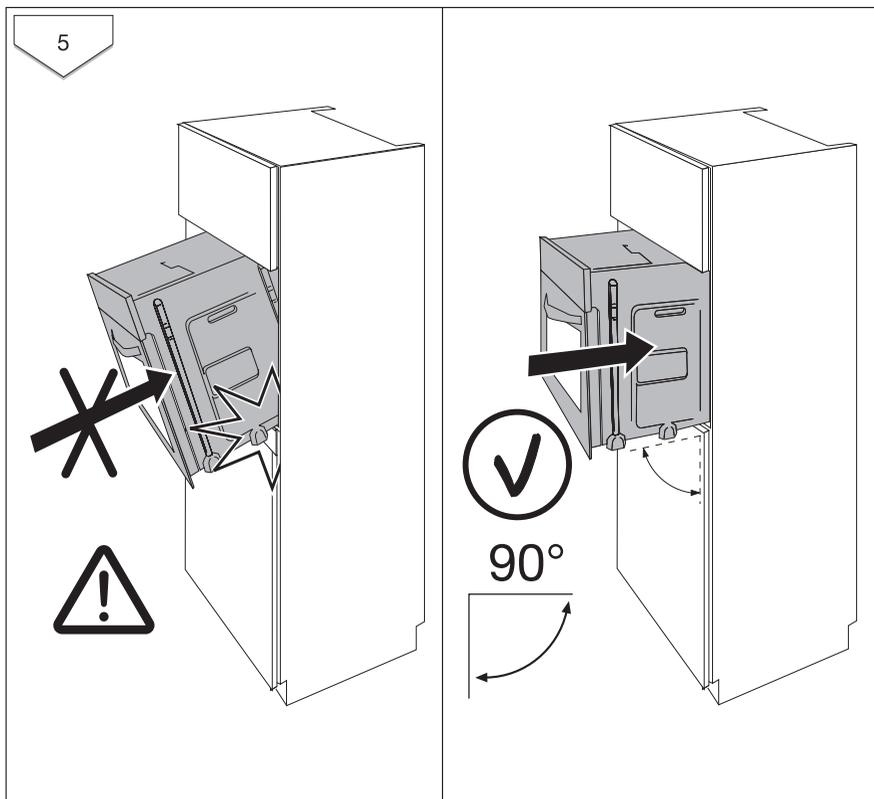


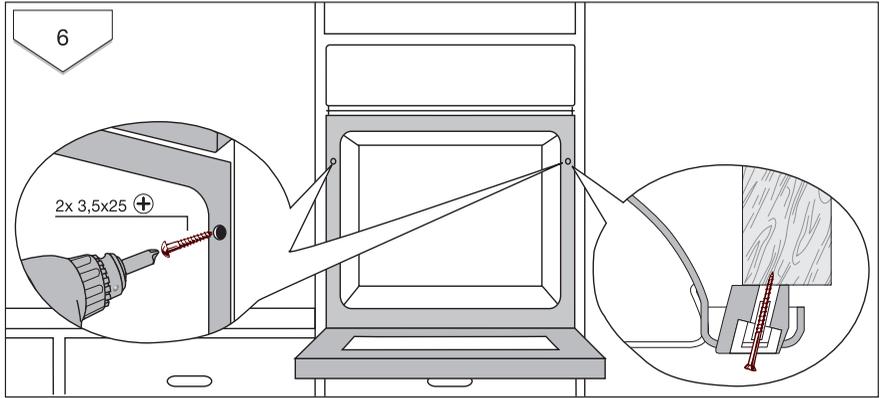
## Safety information for the installer

- The electrical installation is to be set up so that the appliance can be isolated from the mains with a minimum 3mm all-pole contact separation. Suitable separation devices include e.g. cut-outs, fuses (screw fuses are to be taken out of the holder), RCD's and contactors.
- Anti-shock protection must be provided by the installation.
- The built-in unit must meet the stability requirements of DIN 68930.
- Built-in ovens and built-in cooking surfaces are fitted with special connection systems. For safety reasons, they must only be combined with appliances from the same manufacturer.









# Guarantee/Customer Service

## European Guarantee

This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications:

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

www.electrolux.com

		
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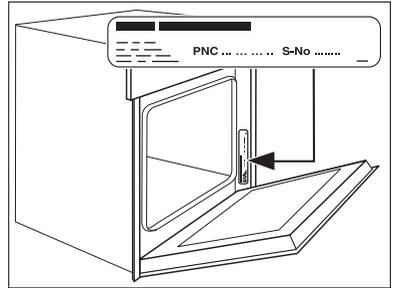
# Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

- Model description
- Product number (PNC)
- Serial number (S No.)  
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance



So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description: .....

PNC: .....

S No: .....

