

E33542-6

User manual

Built-under oven

Thank you for choosing one of our high-quality 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.

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Subject to change without notice



Safety information

Safety for children and incompetent persons

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the appliance safely, should not use this appliance without supervision or instruction by a responsible person.
- Switch on the child lock when there are children. The child lock makes sure that children do not accidentally switch on the appliance.

Installation safety measures

- Let a registered electrician do the installation of the appliance. If you do not contact a registered electrician, the guarantee becomes invalid if there is damage.

- For safety on installation, refer to "Installation"

Electrical safety

- Let a registered electrician do the electrical connection of the appliance.
- For safety on installation, refer to "installation".

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door. There is risk of fire.
- Do not keep flammable materials in the appliance. There is risk of fire.

Operation safety measures



Discoloration of the oven enamel does not effect the performance of the appliance. The guarantee does not become invalid.

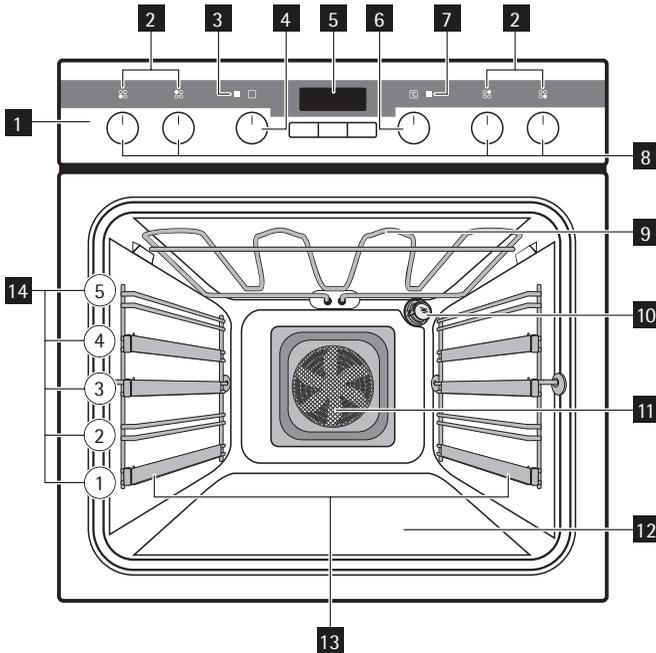
- Only use the appliance to cook, roast and bake food
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot oven door.
- The inner side of the appliance becomes hot during use. There is risk of burns.
- Do not cover the appliance with aluminium foil to prevent damage to the oven enamel.
- Do not put baking trays, pots, etc. on the oven floor to prevent damage to the oven enamel.
- Never put hot water directly into the appliance to prevent damage to or discoloration of the oven enamel.
- User a deep baking tray for very moist cakes. If not, fruit juices can cause stains that can be permanent.
- Do not apply pressure on an open appliance door.
- Be careful when you remove or install the glass panels.
- Do not keep moist food in the appliance to prevent damage to the oven enamel.
- After you switch off the cooling fan, do not keep uncovered food in the appliance. Moisture can condense in the appliance or on the glass doors.

Care and cleaning

- Before maintenance, switch off the appliance and make sure that the appliance is cool.
- Do not clean the appliance with a steam cleaner or a high-pressure cleaner.
- Do not clean the glass oven door with abrasive fluids or metal scrapers, which could cause scratches on the surface. The glass could break and shatter

Product description

General overview



- 1** Control panel
- 2** Cooking zone indicators
- 3** Power indicator
- 4** Control knob for oven functions
- 5** Display
- 6** Control knob for temperature
- 7** Temperature light
- 8** Control knobs for cooking zones
- 9** Heating element
- 10** Oven lamp
- 11** Fan and fat filter
- 12** Bottom heat
- 13** Oven shelf runners, removable
- 14** Shelf positions

Oven accessories

- **Oven shelf**
For cookware, cake tins, roasts.
- **Flat baking tray**
For cakes and biscuits.
- **Deep roasting pan**
To bake and roast or as pan to collect fat.
- **Triple oven shelf runners**
2 shelf supports with 3 telescopic runners

Before first use

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.



CAUTION!

Do not use abrasive cleaning agents! This can damage the surface. Refer to chapter "Care and Cleaning".

Setting the time



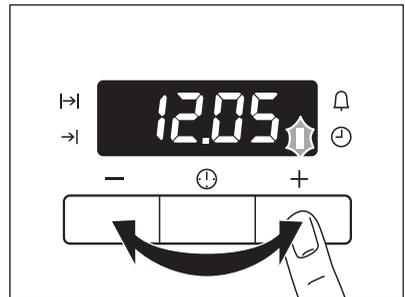
The oven only operates after time set.

When you connect the appliance to the electrical supply or in case of a power cut, the Time function indicator flashes automatically.

To set the current time use "+" or "-" button. After approximately 5 seconds, the flashing stops and the display shows the time of day set.



For time change you must not set an automatic function (Duration I→| or End →|) at the same time.



Daily use



To use the oven, push the retractable knob. The knob then comes out.

Switching the Oven On and Off

1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature.

The power indicator comes on while the oven is in operation.

- The temperature indicator comes on while the oven temperature increases.
- To switch off the oven, turn the oven functions control knob and the temperature control knob to the Off position.

Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

Cooking zones

- i** With the control knobs for cooking zones you operate the hob that you installed with the oven. For more information about the hob, refer to the hob user manual.

Heat settings

- i** Cooking zone indicators (refer to "General overview ") show which zone you set.

Control knob	Function
 0	Heat settings (1 = lowest heat setting; 9 = highest heat setting)

- Turn the control knob to a necessary heat setting.
- To complete the cooking process, turn the control knob to the "0" position.

Automatic heat-up function

- i** This information is applicable only if you install the hob with Automatic heat up function!

The automatic heat-up function heats the cooking zone with full power for some time.

- To switch on the function, turn the control knob clockwise as far as possible (pass the highest heat setting).
- To continue the cooking process, turn the control knob to the necessary heat setting.
- To complete the cooking process, turn the control knob to the "0" position.

Oven Functions

Oven function	Application
 Light	Use this function to light up the oven interior.
 TRUE FAN	To bake maximum on three oven levels at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional. And to dry food.
 FAN BAKING	To bake on one oven level food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional
 CONVENTIONAL	To bake and roast on one oven level.
 BASE HEAT	To bake cakes with crispy or crusty bases and to preserve food

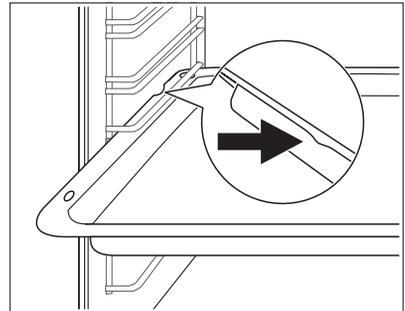
Oven function		Application
	DEFROST	To defrost frozen food.
	SINGLE GRILL	To grill flat food in the middle of the grill and to toast.
	DUAL GRILL	To grill flat food in large quantities and to toast.
	ROTITHERM	To roast larger joints of meat or poultry on one level. Also to gratinate and brown.

Inserting the Oven Accessories

Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

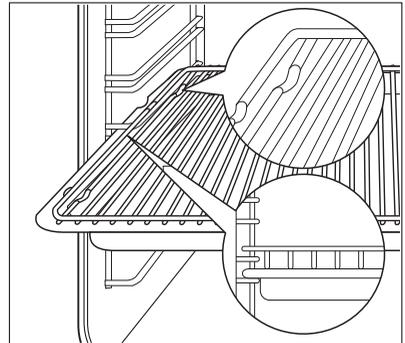


The deep roasting pan and the oven shelf have double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



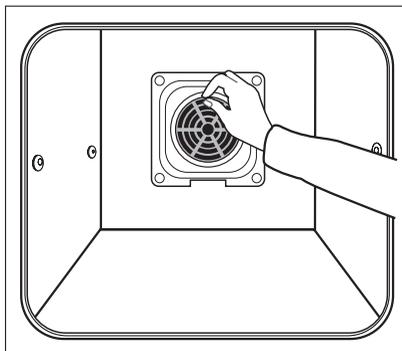
Inserting the oven shelf and deep roasting pan together

Put the oven shelf on the deep roasting pan. Push the deep roasting pan between the guide-bars of one of the oven levels.



Inserting/Removing the Fat Filter

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



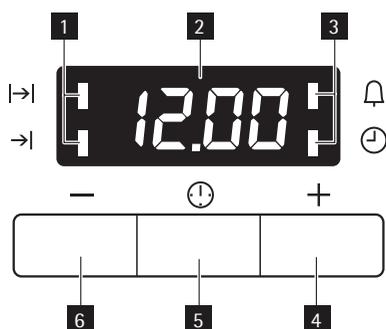
Inserting the fat filter

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

Removing the fat filter

Hold the fat filter by the tab, unhook it and lift out.

Display



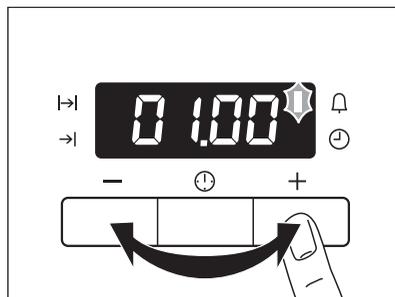
- 1** Function Indicators
- 2** Time display
- 3** Function Indicators
- 4** Button " + "
- 5** Selector Button
- 6** Button " - "

Setting the clock functions

1. Push the Selection button again and again until necessary function indicator flashes.
2. To set the time for Minute minder , Duration  or End , use " + " or " - " button.

The related function indicator comes on.

When the time period is completed, the function indicator flashes and an acoustic signal sounds for 2 minutes.





With the functions Duration $I \rightarrow I$ and End $\rightarrow I$ the oven switches off automatically.
3. Push any button to stop the signal.

Clock function		Application
	Time of day	Shows the time. To set, change or check the time.
	Minute minder	To set a countdown time. A signal sounds, after the time period is completed. This function has no effect on the operation of the oven.
$I \rightarrow I$	Duration	To set how long the oven has to be in operation.
$\rightarrow I$	End	To set the switch-off time for an oven function.



Duration $I \rightarrow I$ and End $\rightarrow I$ can be used at the same time, if the oven is to be switched on and off automatically later. In this case first set Duration $I \rightarrow I$, then End $\rightarrow I$.

Cancelling the clock functions

1. Push the Selection button again and again until necessary function indicator flashes.
2. Push and hold button " - ".

After some seconds the clock function goes out.

Helpful hints and tips

Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
1	Keep cooked foods warm	as required	Cover
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
3-4	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients

Heat setting	Use to:	Time	Hints
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as re-quired	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		

Inner side of door

On the inner side of the oven door you can find:

- the numbers of the shelf levels
- information about the oven functions, recommended shelf levels and temperatures for typical dishes.



The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Baking on one oven level - Baking in tins

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Ring cake or brioche	 TRUE FAN	1	150 - 160	0:50 - 1:10
Madeira cake/Fruit cakes	 TRUE FAN	1	140 - 160	1:10 - 1:30
Sponge cake	 TRUE FAN	1	140	0:25 - 0:40
Sponge cake	 CONVENTIONAL	1	160	0:25 - 0:40

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Flan base - short pastry ¹⁾	 TRUE FAN	3	170-180	0:10 - 0:25
Flan base - sponge mixture	 TRUE FAN	3	150 - 170	0:20 - 0:25
Apple pie	 CONVENTIONAL	1	170 - 190	0:50 - 1:00
Apple pie (2 tins, Ø 20 cm, diagonally off set)	 TRUE FAN	1	160	1:10 - 1:30
Apple pie (2 tins, Ø 20 cm, diagonally off set)	 CONVENTIONAL	1	180	1:10 - 1:30

1) Pre-heat oven

Baking on one oven level - Cakes/pastries/breads on baking trays

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Plaited bread/bread crown	 CONVENTIONAL	3	170 - 190	0:30 - 0:40
Christmas stollen ¹⁾	 CONVENTIONAL	3	160 - 180	0:40 - 1:00
Bread (rye bread)	 CONVENTIONAL	1		
- first of all ¹⁾			230	0:25
- then			160 - 180	0:30 - 1:00
Cream puffs/eclairs ¹⁾	 CONVENTIONAL	3	160 - 170	0:15 - 0:30
Swiss roll ¹⁾	 CONVENTIONAL	3	180 - 200	0:10 - 0:20
Cake with crumble topping (dry)	 TRUE FAN	3	150 - 160	0:20 - 0:40
Buttered almond cake/sugar cakes ¹⁾	 CONVENTIONAL	3	190 - 210	0:15 - 0:30
Fruit flans (made with yeast dough / sponge mixture) ²⁾	 TRUE FAN	3	150	0:35 - 0:50
Fruit flans (made with yeast dough / sponge mixture) ²⁾	 CONVENTIONAL	3	170	0:35 - 0:50
Fruit flans made with short pastry	 TRUE FAN	3	160 - 170	0:40 - 1:20
Yeast cakes with delicate toppings (e.g. quark, cream, custard) ¹⁾	 CONVENTIONAL	3	160 - 180	0:40 - 1:20

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Unleavened bread	 TRUE FAN	1	200 - 200	0:08 - 0:15

- 1) Pre-heat oven
- 2) Use the deep roasting pan

Baking on one oven level - Biscuits

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Short pastry biscuits	 TRUE FAN	3	150 - 160	0:06 - 0:20
Viennese whirls	 TRUE FAN	3	140	0:20 - 0:30
Viennese whirls ¹⁾	 CONVENTIONAL	3	160	0:20 - 0:30
Biscuits made with sponge mixture	 TRUE FAN	3	150 - 160	0:15 - 0:20
Pastries made with egg white, meringues	 TRUE FAN	3	80 - 100	2:00 - 2:30
Macaroons	 TRUE FAN	3	100 - 120	0:30 - 0:60
Biscuits made with yeast dough	 TRUE FAN	3	150 - 160	0:20 - 0:40
Puff pastries ¹⁾	 TRUE FAN	3	170 - 180	0:20 - 0:30
Rolls ¹⁾	 TRUE FAN	3	160	0:20 - 0:35
Rolls ¹⁾	 CONVENTIONAL	3	180	0:20 - 0:35
Small cakes (20 per tray) ¹⁾	 TRUE FAN	3	140	0:20 - 0:30
Small cakes (20 per tray) ¹⁾	 CONVENTIONAL	3	170	0:20 - 0:30

- 1) Pre-heat oven

Baking on more than one level - Cakes/pastries/breads on baking trays

Type of baking	True fan 2 levels	True fan 3 levels	Temperature (°C)	Time (h:min)
Cream puffs / Eclairs ¹⁾	1 / 4	---	160 - 180	0:35 - 0:60
Dry streusel cake	1 / 3	---	140 - 160	0:30 - 0:60

- 1) Pre-heat oven

Baking on more than one level - Biscuits/small cakes/pastries/rolls

Type of baking	True fan 2 levels	True fan 3 levels	Temperature (°C)	Time (h:min)
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

Type of baking	True fan 2 levels	True fan 3 levels	Temperature (°C)	Time (h:min)
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⁾	1 / 3	---	170 - 180	0:30 - 0:50
Rolls	1 / 4	---	160	0:30 - 0:45
Small cakes (20 per tray) ¹⁾	1 / 4	---	140	0:25 - 0:40

1) Pre-heat oven

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time Do not set higher temperatures to decrease baking times
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

Fan baking table



To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Type of baking	Shelf level	Temperature °C	Time (Mins)
Pizza (thin crust) ¹⁾	1	180 - 200	20 - 30
Pizza (with a lot of top-ping)	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
Curd Cheese Cake , round	1	140 - 160	60 - 90
Curd Cheese Cake 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⁾	1	250 - 270	10 - 20
Puff pastry flan ¹⁾	1	160 - 180	40 - 50
Flammekuchen (Pizza-like dish from Alsace) ¹⁾	1	250 - 270	12 - 20
Piroggen (Russian version of calzone) ¹⁾	1	180 - 200	15 - 25

1) Pre-heat the oven

Table for Bakes and Gratin

Dish	Oven function	Shelf level	Temperature °C	Time Hr : Min
Pasta bake	 CONVENTIONAL	1	180-200	0:45-1:00
Lasagne	 CONVENTIONAL	1	180-200	0:25-0:40
Vegetables au gratin ¹⁾	 ROTITHERM	1	160-170	0:15-0:30
Baguettes topped with melted cheese ¹⁾	 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) preheat the oven

Ready meals

Food to be cooked	Oven function		Shelf level	Temperature °C	Time
Chips ¹⁾		ROTITHERM	3	200-220	refer to instructions of the manufacturer

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

Roasting



Set in the fat filter when you roast!

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats 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.



The data in the table is for guidance only.

Tips on using the roasting table.

- Roast meat and fish that weighs more than 1 kg .
- Put some water in the roasting tray to prevent meat juices or fat from burning to the pan.
- Turn the meat if it is necessary (after 1/2 - 2/3 of the cooking time).
- For better results, baste large pieces of meat and poultry with the cooking juices several times during the cooking time.
- Stop the oven approximately 10 minutes before the end of roasting time to use the residual heat.

Beef

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Port roast	1 - 1,5 kg		CONVENTIONAL	1	200 - 250	2:00 - 2:30
Roast beef or fillet						for each cm of thickness
- rare ¹⁾	for each cm of thickness		ROTITHERM	1	190 - 200	0:05 - 0:06
- medium	for each cm of thickness		ROTITHERM	1	180 - 190	0:06 - 0:08

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
- well done	for each cm of thickness	 ROTITHERM	1	170 - 180	0:08 - 0:10

1) preheat the oven

Pork

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
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 (precooked)	750 g - 1 kg	 ROTITHERM	1	150 - 170	1:30 - 2:00

Veal

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
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

Lamb

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
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

Game

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Saddle of hare, leg of hare ¹⁾	up to 1 kg	 CONVENTIONAL	3	220 - 250	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

1) preheat the oven

Poultry

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)
Poultry portions	200 - 250 g each	 ROTITHERM	1	200 - 220	0:35 - 0:50

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)	
Half chicken	400 - 500 g 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

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf level	Temperature °C	Time (h:min)	
Whole fish	1 - 1,5 kg		CONVENTIONAL	1	210 - 220	0:45 - 1:15

Grilling

Always use the grilling function with maximum temperature setting



Always grill with the oven door closed



Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.



To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Food to grill	Shelf level	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.
Filet steaks, veal steaks	4	6 - 7 mins	5 - 6 mins.
Filet of beef, roast beef (approximately 1 kg)	3	10 - 12 mins.	10 - 12 mins.
Toast ¹⁾	3	4 - 6 mins.	3 - 5 mins.
Toast with topping	3	6 - 8 mins.	-----

1) Do not pre-heat

Preserving

- Only use usual preserving jars of the same dimension.
- Do not use jars with twist-off or bayonet type lids and metal tins.
- Use the first shelf level from the bottom.
- Use the baking tray. You can put six 1-litre jars maximum on it.
- Fill all the jars to the same level and close them correctly.
- Put the jars on the shelf, make sure that they do not touch each other.
- Fill approximately 1/2 litre of water into the flat baking tray to have sufficient moisture in the oven.
- When the liquid lightly starts to bubble in the first jars (after about 35-60 minutes with 1 litre jars), switch off the oven or decrease the temperature to 100°C (see table).



To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Soft fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	---
Unripe gooseberries	160 - 170	35 - 45	10 - 15

Stone fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Pears, quinces, plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Carrots ¹⁾	160 - 170	50 -60	5 - 10
Cucumbers	160 - 170	50 - 60	---
Mixed pickles	160 - 170	50 - 60	15
Kohlrabi, peas, asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in oven when switched off

Drying

- Cover the oven shelves with baking parchment.



To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Vegetables

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
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 - 70	3	1 / 4	6 - 8
Herbs	40 - 50	3	1 / 4	2 - 3

Fruit

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
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

Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.



To see which oven function you must use please refer to the oven functions list in Daily use chapter.

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

Dish	Defrosting time (mins)	Further defrosting time (mins)	Comments
Gateau, 1400g	60	60	-----

Care and cleaning



WARNING!

Before you clean the appliance, switch it off. Make sure that the appliance is cold.



WARNING!

Do not clean the appliance with steam cleaners or high-pressure cleaners.



CAUTION!

Do not use corrosive or scouring cleaning agents, sharp objects, stain removers or abrasive sponges.



WARNING!

Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can damage.



CAUTION!

If you use an oven spray, follow the instructions from the manufacturer.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

Oven Ceiling

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.



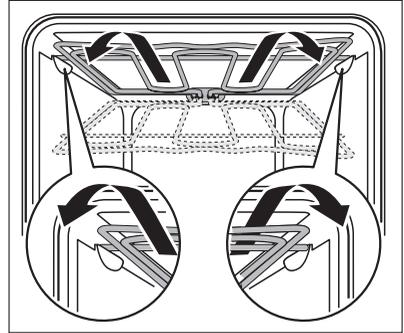
WARNING!

Before you fold down the heating element switch off the appliance. Make sure that the appliance is cold.

There is a risk of burns!

Folding down the heating element

1. Remove the shelf support rails.
2. Hold the heating element with the two hands at the front
3. Pull it forwards against the spring pressure and out along the support on both sides.
4. The heating element folds down.
The oven ceiling is ready to clean.



Installing the heating element

1. Install the heating element in opposite sequence.

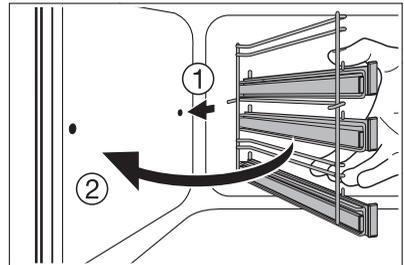
-  Install the heating element correctly on the two sides above the support on the inner wall of the oven.
2. Insert shelf support rails.

Telescopic shelf runners

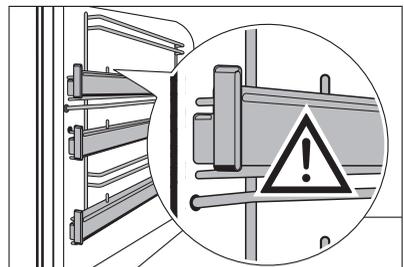
To insert the telescopic shelf runners, first remove the shelf support rails (refer to "Removing the shelf support rails").

Installing the telescopic runners

1. Install the telescopic shelf runners at the back of the side wall.
2. Push the front of the telescopic shelf runners to the side wall.



-  Make sure that the retaining pins on the telescopic shelf runners point to the front.



Removing the telescopic runners

Remove the telescopic runners in opposite sequence.

Oven lamp

-  **WARNING!**
There is a danger of electrical shock!

Before you change the oven lamp:

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

i Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

1. Turn the glass cover anti-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb.
4. Install the glass cover.

Oven door and glass panels

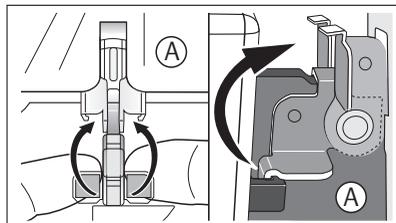
To clean the oven door remove it.

**CAUTION!**

Be careful when you remove the door from the appliance. The door is heavy!

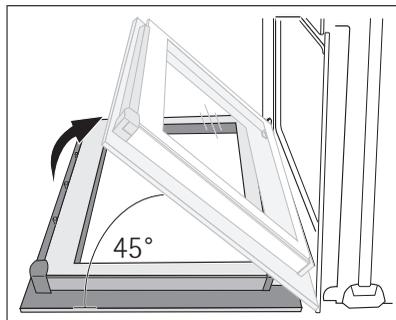
Removing the oven door

1. Open the oven door as far as it goes.
2. Lift up clamping levers (A) on the two door hinges fully.



3. Close the oven door until the first position (angle approximately 45°).
4. Hold of the oven door with one hand on each side and pull it away from the oven at an upwards angle.
5. Now you can remove the inner glass panels and clean them.

To install the door follow the procedure in reverse.

**CAUTION!**

Be careful with the glass, it can break.



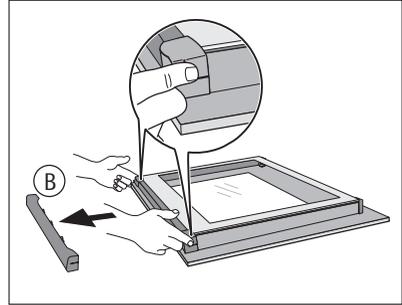
The oven door has 2, 3 or 4 panels of glass (depends on the model)



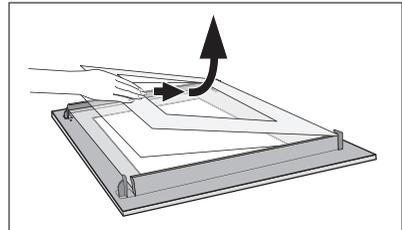
Put the oven door with the outer side down on a soft and level surface to prevent scratches

Removing and cleaning the door glasses

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



2. Pull the door trim to the front to remove it.



3. Hold the door glass panels on their top edge one by one and pull them upwards out of the guide
4. Clean the door glass panels.

To install panels follow the procedure in reverse. Insert the smaller panel first, then the larger.

What to do if...

Problem	Possible cause	Remedy
The cooking zones do not operate	Consult the operating instructions for the built-in cooking surface	
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp

If you can not find a solution to the problem, refer to your dealer or the Service Force Centre.



WARNING!

Let a qualified electrician or competent person do repairs to the appliance.



If you do not operate the appliance correctly, the visit from the Service Force Centre or dealer will not be free of charge, even during the warranty period.



Hints for appliances with metal fronts:

If you open the door during or immediately after the baking or roasting procedure, steam can show on the glass.

Disposal

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate 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 council, your household waste disposal service or the shop where you purchased the product.



Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.



WARNING!

Your appliance should be made inoperable before it is disposed of, so that it does not constitute a danger.

To do this, take the mains plug from the socket and remove the mains cable from the appliance.

Service and spare parts

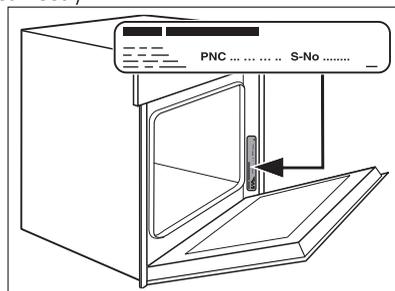
If there is a fault, first try to find a solution to the problem yourself. Refer to "What to do if...".

If you cannot find a solution to the problem yourself, contact your dealer or the Service Force Centre.

These data are necessary to help you quickly and correctly.

For these data, refer to the rating plate. Write them here:

- Model description
- Product number ("PNC")
- Serial number ("S No.")
- Type of fault
- Error messages



Use the original spare parts only. They are available at Service Center and authorized spare parts shops.

