

B3011-5

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 discolouration 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.



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.

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.

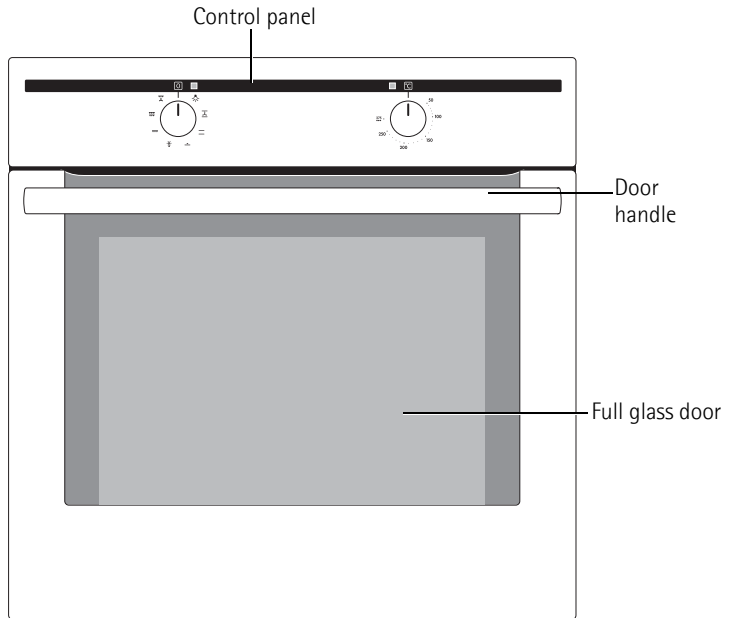


Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

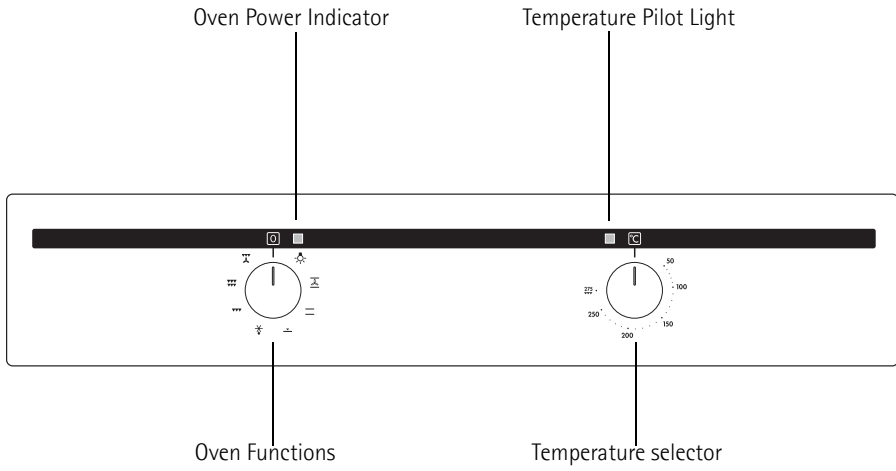
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

General Overview

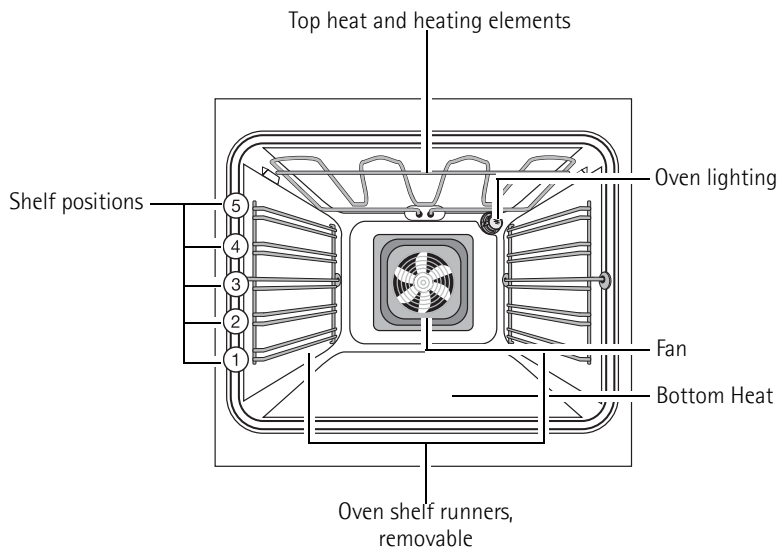


Control Panel



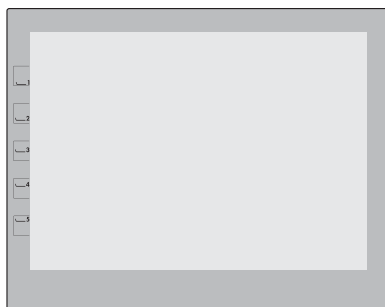
Oven Features

All interior oven walls, except the floor of the oven, are coated with a special enamel (catalytic coating).



Inside of door

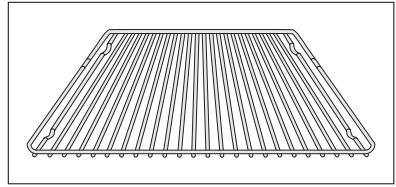
You will find the shelf position number on the inside of the oven door.



Oven accessories

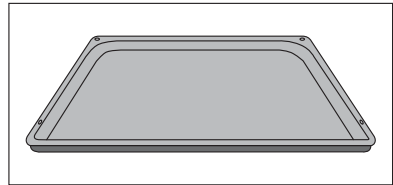
Oven shelf

For cookware, cake tins, roasts and grilled foods.



Baking tray

For cakes and biscuits.



Before Using for the first time

Initial Cleaning

You should clean the oven before using it for the first time.




Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.



To clean the external parts of the oven, only use a cloth well wrung out with warm water to which a little washing up liquid has been added or a commercially available cleaner specifically designed for this purpose.

To prevent damaging the door or door glass, avoid the use of the following:

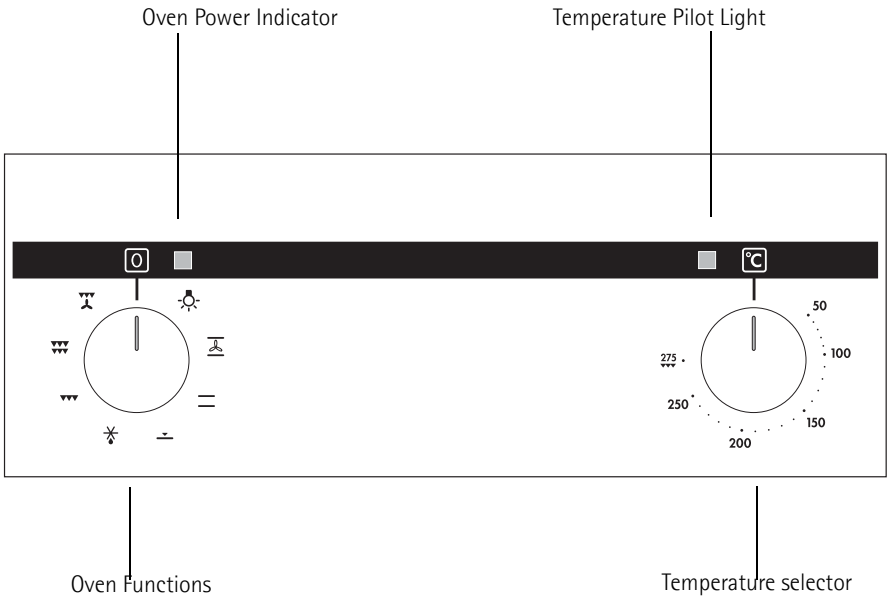
- Household detergent and bleaches
- Impregnated pads unsuitable for non-stick saucepans
- Brillo/Ajax pads or steel wool pads
- Chemical oven pads or aerosols
- Rust removers
- Bath/Sink stain removers

1. Turn the oven function switch to oven lighting .
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Wash the floor of the oven in the same way using warm soapy water, and allow to dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

i The oven is equipped with **retractable buttons** for "Oven functions" and "Temperature selection". To use, press the relevant button. The button then sticks out.

Switching the Oven On and Off











1. Turn the oven functions dial to the desired function.
2. Turn the temperature selector to the desired temperature.
The power indicator is lit as long as the oven is in operation.
The temperature pilot light is lit as long as the oven is heating up.
3. To turn the oven off, turn the oven functions dial and the temperature selector to the Off position.

i 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.

Oven Functions

The oven has the following functions:

	Oven function	Application
	Light	Using this function you can light up the oven interior, e.g. for cleaning.
	Fan-assisted circulation	For baking on up to two oven levels . Set the oven temperatures 20-40 °C lower than when using Conventional.
	Conventional	For baking and roasting on one oven level .
	Bottom heat	For baking cakes with crispy or crusty bases .
	Defrost	For defrosting e. g. flans and gateaux, butter, bread, fruit or other frozen foods .
	Grill	For grilling flat food items placed in the middle of the grill and for toasting .
	Dual grill	For grilling flat food items in large quantities and for toasting .
	Rothitherm	For roasting larger joints of meat or poultry on one level. The function is also suitable for gratinating and browning .

Inserting the Oven Shelf and the Baking Tray

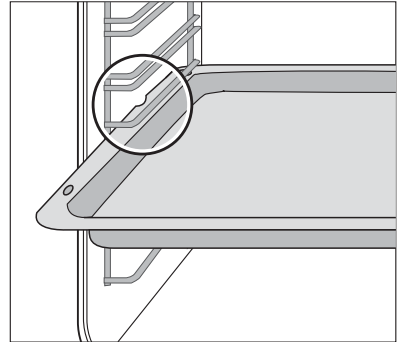
i Shelf runner safety and anti-tip device

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

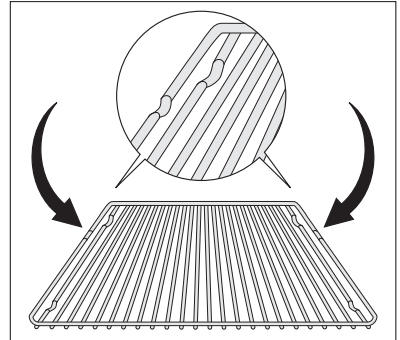
Push the baking tray between the guide bars of the selected oven level.



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.

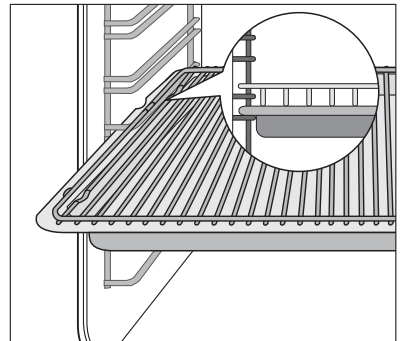


i The high rim around the oven shelf is an additional device to prevent cookware from slipping.

Inserting the oven shelf and the baking tray together:

Lay the oven shelf on the baking tray.

Push the baking tray **between** the guide bars of the selected oven level.





Uses, Tables and Tips



Baking

Oven function: Fan-assisted circulation  or Conventional 

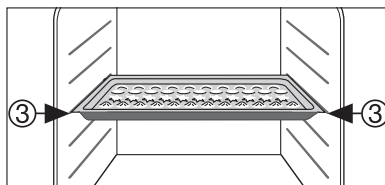
Baking tins

- For Conventional , dark metal and non-stick tins are suitable.
- For Fan-assisted circulation  bright metal tins are also suitable.

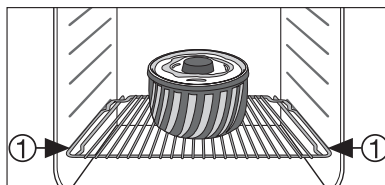
Oven levels

- Baking with Conventional  is only possible on one level.
- With Fan-assisted circulation  you can bake dry cakes and biscuits on 2 baking trays at the same time.

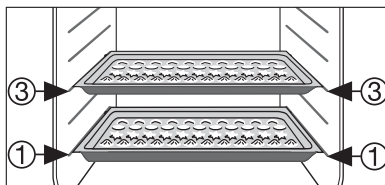
1 baking tray:
e.g. oven level 3





1 cake tin:
e.g. oven level 1



2 baking trays:
e.g. oven levels 1 and 3



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional  or Fan-assisted circulation  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 or mixture, the number and the type of cake 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 can 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, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.

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

Baking table

Type of baking	Ovenfunction	Shelf position	Temperature °C	Temperature °F	Time Hours mins.
Baking in tins					
Ring cake or brioche	 Fan-assisted circulation	1	150-160	302-320	0:50-1:10
Madeira cake/ Fruitcakes	 Fan-assisted circulation	1	140-160	284-320	1:10-1:30
Sponge cake	 Fan-assisted circulation	1	140	284	0:25-0:40
Sponge cake	 Conventional	1	160	320	0:25-0:40
Flan base - short pastry	 Conventional	3	180-200	356-392	0:10-0:25
Flan base - sponge mixture	 Fan-assisted circulation	3	150-170	302-338	0:20-0:25
Apple pie	 Conventional	1	170-190	338-190	0:50-1:00
Apple pie (2 tins Ø20cm, diagonally off set)	 Fan-assisted circulation	1	160	320	1:10-1:30
Apple pie (2 tins Ø20cm, diagonally off set)	 Conventional	1	180	356	1:10-1:30
Savoury flan (e. g. quiche lorraine)	 Conventional	1	180-200	356-392	0:30-1:10
Cheesecake	 Conventional	1	170-190	338-374	1:00-1:30

Type of baking	Ovenfunction	Shelf position	Temperature °C	Temperature °F	Time Hours mins.	
Cakes/pastries/breads on baking trays						
Plaited bread/bread crown		Conventional	3	170-190	338-374	0:30-0:40
Christmas stollen		Conventional	3	160-180 ¹⁾	320-356 ¹⁾	0:40-1:00
Bread (rye bread) -first of all -then		Conventional	1	250 ¹⁾ 160-180	482 ¹⁾ 320-356	0:20 0:30-1:00
Cream puffs/Eclairs		Fan-assisted circulation	3	160-170 ¹⁾	320-338 ¹⁾	0:15-0:30
Swiss roll		Conventional	3	180-200 ¹⁾	356-392 ¹⁾	0:10-0:20
Cake with crumble topping(dry)		Fan-assisted circulation	3	150-160	302-320	0:20-0:40
Buttered almond cake/ sugar cakes		Conventional	3	190-210 ¹⁾	374-410 ¹⁾	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture)		Fan-assisted circulation	3	150	302	0:35-0:50
Fruit flans (made with yeast dough/sponge mixture)		Conventional	3	170	338	0:35-0:50
Fruit flans made with short pastry		Conventional	3	170-190	338-374	0:40-1:20
Yeast cakes with delicate toppings (e. g. quark, cream, vanilla cream)		Conventional	3	160-180	320-356 ¹⁾	0:40-1:20
Pizza (with a lot of topping)		Conventional	1	190-210 ¹⁾	374-410 ¹⁾	0:30-1:00
Pizza (thin crust)		Conventional	1	230-250 ¹⁾	446-482 ¹⁾	0:10-0:25
Unleavened bread		Conventional	1	250-270	482-518	0:08-0:15
Tarts (CH)		Conventional	1	200-220	392-428	0:35-0:50








Type of baking	Ovenfunction	Shelf position	Temperature °C	Temperature °F	Time Hours mins.
Biscuits					
Short pastry biscuits	 Fan-assisted circulation	3	150-160	302-320	0:06-0:20
Short pastry biscuits	 Fan-assisted circulation	1 / 3	150-160	302-320	0:06-0:20
Viennese whirls	 Fan-assisted circulation	3	140	284	0:20-0:30
Viennese whirls	 Fan-assisted circulation	1 / 3	140	284	0:25-0:40
Viennese whirls	 Conventional	3	160 ¹⁾	320 ¹⁾	0:20-0:30
Biscuits made with sponge mixture	 Fan-assisted circulation	3	150-160	302-320	0:15-0:20
Biscuits made with sponge mixture	 Fan-assisted circulation	1 / 3	150-160	302-320	0:15-0:20
Pastries made with egg white, meringues	 Fan-assisted circulation	3	80-100	176-212	2:00-2:30
Macaroons	 Fan-assisted circulation	3	100-120	212-248	0:30-0:60
Biscuits made with yeast dough	 Fan-assisted circulation	3	150-160	302-320	0:20-0:40
Puff pastries	 Fan-assisted circulation	3	170-180 ¹⁾	338-356 ¹⁾	0:20-0:30
Rolls	 Fan-assisted circulation	3	160 ¹⁾	320 ¹⁾	0:20-0:35
Rolls	 Conventional	3	180 ¹⁾	356 ¹⁾	0:20-0:35
Small cakes (20 per tray)	 Fan-assisted circulation	3	140 ¹⁾	284 ¹⁾	0:20-0:30
Small cakes (20 per tray)	 Fan-assisted circulation	1 / 4	140 ¹⁾	284 ¹⁾	0:25-0:40
Small cakes (20 per tray)	 Conventional	3	170 ¹⁾	338 ¹⁾	0:20-0:30

1) Pre-heat the oven

Tips on baking





Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake lower in the oven
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 Baking times cannot be reduced by setting higher temperatures
	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
Cake is not done within the baking time given	Temperature too low	Use a slightly higher oven setting

Bakes and gratins table

Dish	Oven function	Shelf position	Temperature °C	Temperature °F	Time Hours mins.
Pasta bake	 Conventional	1	180-200	356-392	0:45-1:00
Lasagne	 Conventional	1	180-200	356-392	0:25-0:40
Vegetables au gratin ¹⁾	 Rothitherm	1	160-170	320-338	0:15-0:30
Baguettes topped with melted cheese ¹⁾	 Rothitherm	1	160-170	320-338	0:15-0:30
Sweet bakes	 Conventional	1	180-200	356-392	0:40-0:60
Fish bakes	 Conventional	1	180-200	356-392	0:30-1:00
Stuffed vegetables	 Rothitherm	1	160-170	320-338	0:30-1:00


1) Pre-heat the oven

Frozen ready meals table

Food to be cooked	Oven function	Shelf position	Temperature °C/°F	Time
Frozen pizza	 Conventional	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips ¹⁾ (300-600 g)	 Rothitherm	3	200-220/392-428	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 Rothitherm 

Ovenware for roasting

- Any heat-resistant ovenware is suitable to use for roasting. (Please read the manufacturer's instructions.)
- For all lean meats, we recommend **roasting these in a roasting tin or dish with a lid**. The meat will be more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in a **roasting tin or dish without a lid**.


























Tips on using the Roasting Table

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

- We recommend cooking meat and fish **weighing 1kg or more** in the oven.
- To prevent meat juices or fat from burning onto the ovenware, we recommend adding some liquid.
- 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	Temperature °F	Time Hours mins.	
Beef							
Pot roast	1-1.5 kg		Conventional	1	200-250	392-482	2:00-2:30
Roast beef or fillet							per cm. of thickness
- rare	per cm. of thickness		Roththerm	1	190-200 ¹⁾	374-392 ¹⁾	0:05-0:06
- medium	per cm. of thickness		Roththerm	1	180-190	356-374	0:06-0:08
- well done	per cm. of thickness		Roththerm	1	170-180	338-356	0:08-0:10
Pork							
Shoulder, neck, ham joint	1-1.5 kg		Roththerm	1	160-180	320-356	1:30-2:00
Chop, spare rib	1-1.5 kg		Roththerm	1	170-180	338-356	1:00-1:30
Meat loaf	750 g-1 kg		Roththerm	1	160-170	320-338	0:45-1:00
Porkknuckle (pre-cooked)	750 g-1 kg		Roththerm	1	150-170	302-338	1:30-2:00
Veal							
Roast veal	1 kg		Roththerm	1	160-180	320-356	1:30-2:00
Knuckle of veal	1.5-2 kg		Roththerm	1	160-180	320-356	2:00-2:30
Lamb							
Leg of lamb, roast lamb	1-1.5 kg		Roththerm	1	150-170	302-338	1:15-2:00
Saddle of lamb	1-1.5 kg		Roththerm	1	160-180	320-356	1:00-1:30
Game							
Saddle of hare, leg of hare	up to 1 kg		Conventional	3	220-250 ¹⁾	428-482 ¹⁾	0:25-0:40
Saddle of venison	1.5-2 kg		Conventional	1	210-220	410-428	1:15-1:45
Haunch of venison	1.5-2 kg		Conventional	1	200-210	392-410	1:30-2:15

Type of meat	Quantity	Ovenfunction	Shelf position	Temperature °C	Temperature °F	Time Hours mins.	
Poultry							
Poultry portions	200-250g each		Roitherm	1	200-220	392-428	0:35-0:50
Half chicken	400-500g each		Roitherm	1	190-210	374-410	0:35-0:50
Chicken, poulard	1-1.5 kg		Roitherm	1	190-210	374-410	0:45-1:15
Duck	1.5-2 kg		Roitherm	1	180-200	356-392	1:15-1:45
Goose	3.5-5 kg		Roitherm	1	160-180	320-356	2:30-3:30
Turkey	2.5-3.5 kg		Roitherm	1	160-180	320-356	1:45-2:30
Turkey	4-6 kg		Roitherm	1	140-160	284-320	2:30-4:00
Fish (steamed)							
Whole fish	1-1.5 kg		Conventional	1	210-220	410-428	0:45-1:15

1) Pre-heat the oven

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** 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 ¹⁾	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: Fan-assisted circulation

- 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	Temperature in °F	Oven level		Time in hours (Guideline)
			1 level	2 levels	
Vegetables					
Beans	60-70	140-158	3	1 / 4	6-8
Peppers (strips)	60-70	140-158	3	1 / 4	5-6
Vegetables for soup	60-70	140-158	3	1 / 4	5-6
Mushrooms	50-60	122-140	3	1 / 4	6-8
Herbs	40-50	104-122	3	1 / 4	2-3
Fruit					
Plums	60-70	140-158	3	1 / 4	8-10
Apricots	60-70	140-158	3	1 / 4	8-10
Apple slices	60-70	140-158	3	1 / 4	6-8
Pears	60-70	140-158	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	Temperature in °F	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Soft fruit				
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	320-338	35-45	---
Unripe gooseberries	160-170	320-338	35-45	10-15
Stone fruit				
Pears, quinces, plums	160-170	320-338	35-45	10-15
Vegetables				
Carrots ¹⁾	160-170	320-338	50-60	5-10
Mushrooms ¹⁾	160-170	320-338	40-60	10-15
Cucumbers	160-170	320-338	50-60	---
Mixed pickles	160-170	320-338	50-60	15
Kohlrabi, peas, asparagus	160-170	320-338	50-60	15-20
Beans	160-170	320-338	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

Oven lighting

You can switch on the oven light to make cleaning easier.

Cleaning

The walls that have a catalytic coating are self-cleaning. They absorb splashes of fat while the oven is in use.

To support this self-cleaning process, we recommend heating the oven without any food at regular intervals.

1. Remove all slide-in items from the oven.
2. Wash the oven floor with warm water and washing up liquid, then dry it.
3. Set the oven temperature to 250 °C.
4. Switch the oven off after one hour.
5. Wipe off any remaining soiling with a **soft** damp sponge.



Important! Do not use oven sprays or abrasive cleaners. Do not use soap or other cleaning agents. Doing so can damage the catalytic surface.



Over time the catalytic coating can discolour slightly. This does not affect its catalytic properties.

Accessories

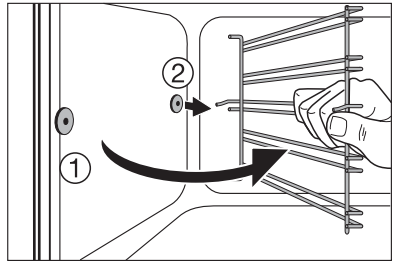
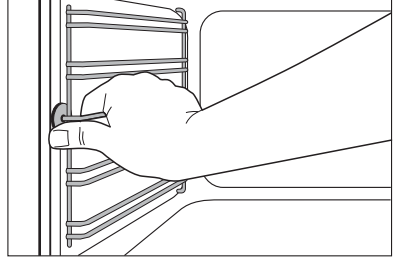
Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

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

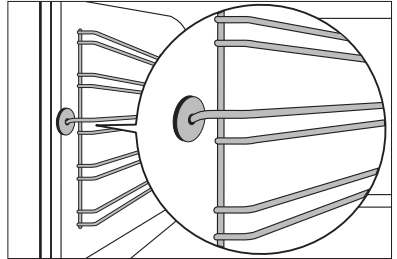
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



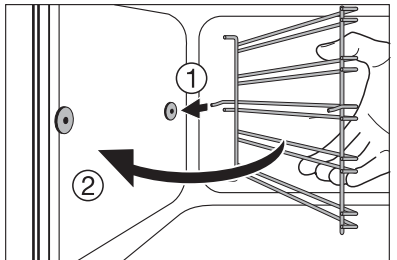
Fitting the shelf support rails



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: Risk of electric shock! Prior to changing the oven light bulb:

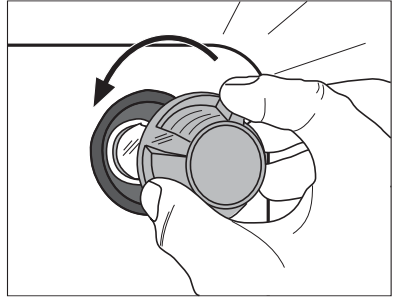
- Switch off the oven!
- Disconnect from the electricity supply.



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

Changing 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 with **25 watt, 230 V, 300 °C heat-resistant oven lighting.**
3. Refit the glass cover.

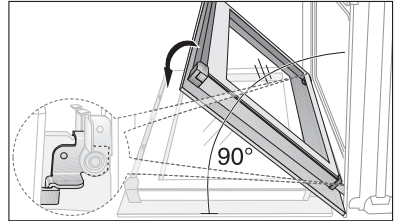


Oven door

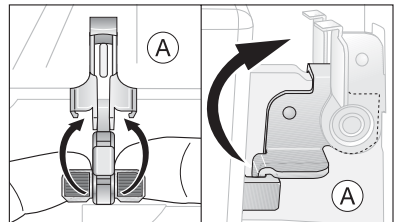
For easier cleaning of the oven interior the oven door of your appliance can be taken off its hinges.

Removing the oven door from its hinges

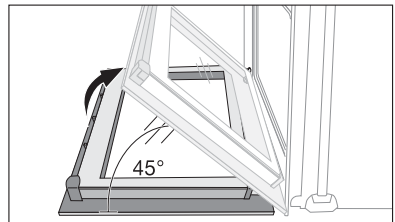
1. Open the oven door as far as it will go.



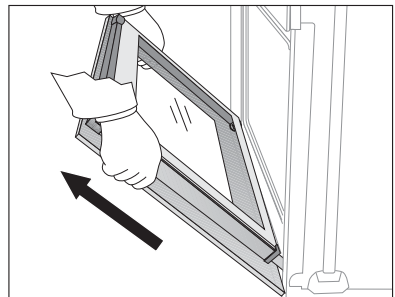
2. Undo the **clamping levers (A)** on both door hinges **fully**.



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



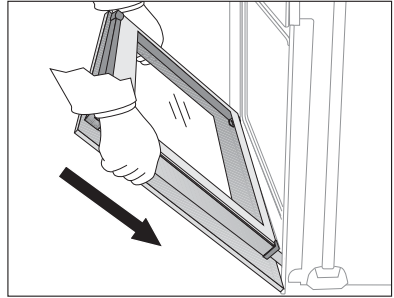
4. Take hold of the oven door with a hand on each side and pull it away from the oven at an upwards angle (**Take care:** It is heavy).



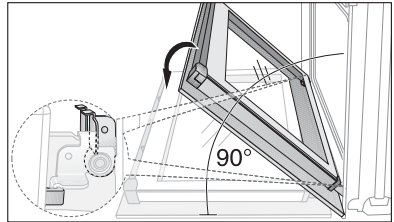
Lay the oven door with the outer side facing downwards on something soft and level, for example, a blanket in order to prevent scratches.

Hanging the oven door back on its hinges

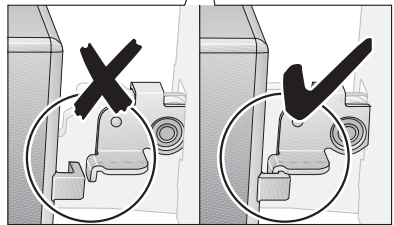
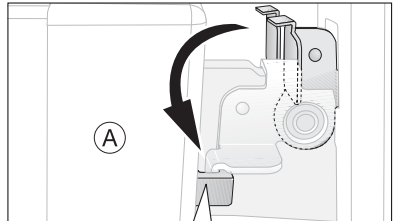
1. From the handle side take hold of the oven door with a hand on each side and hold at an angle of approx. 45°. Position the recesses on the bottom of the oven door on the hinges on the oven. Let the door slide down as far as it will go.



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

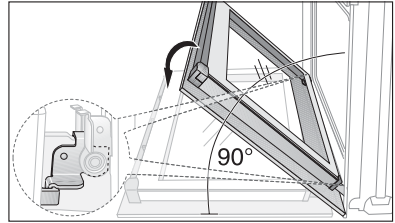
The oven door is fitted with three panels of glass mounted one behind the other. The inner panels can be removed for cleaning.



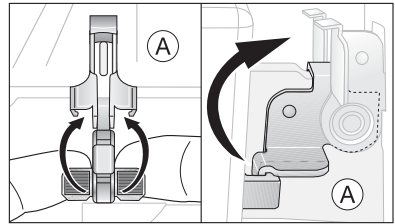
Important! Rough handling, especially around the edges of the front panel, can cause the glass to break.

Removing the door glass panels

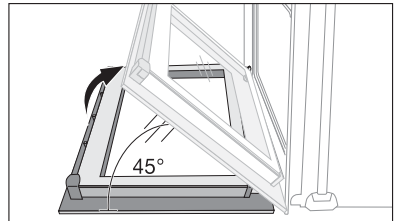
1. Open the oven door as far as it will go.



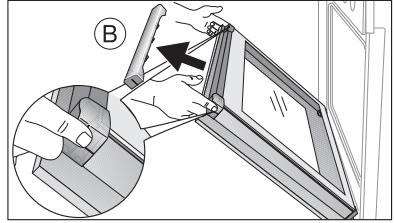
2. Undo the **clamping levers (A)** on both **door hinges** fully



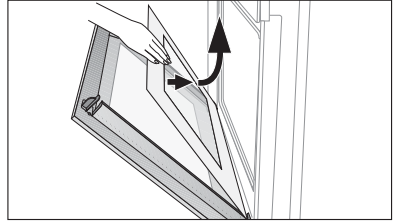
3. Close the oven door as far as the first position (approx. 45°).



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.

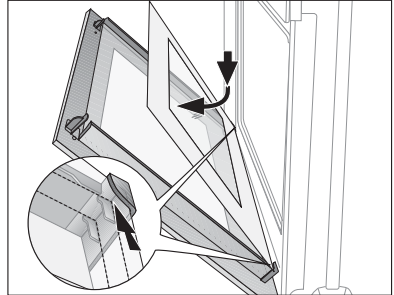


Cleaning the door glass panels

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

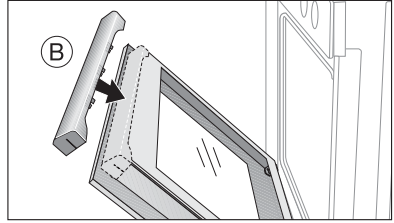
Putting the door glass panels back.

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

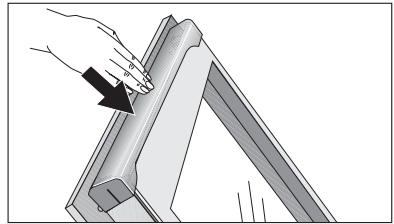
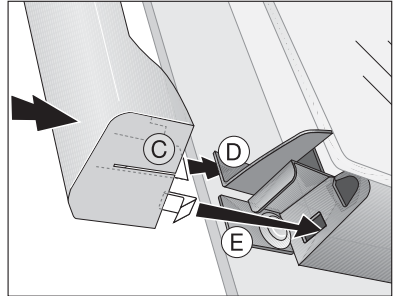


Insert the smaller panel first, then the larger panel.

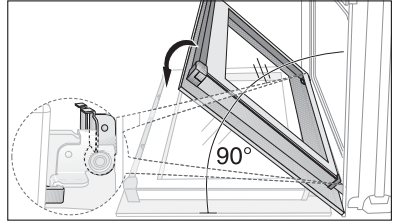
2. Take hold of the door trim (B) at each side, position it on the inside edge of the door and plug the door trim (B) into the upper edge of the door



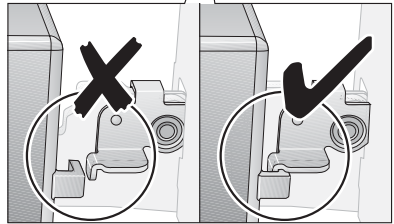
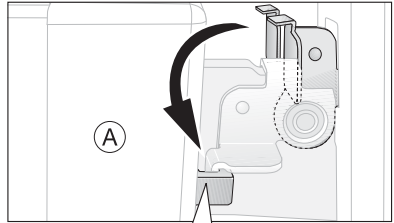
On the open side of the door trim (B) there is a guide bar (C). This must be pushed **between** the outer door panel and the guide corner (D). The clip seal (E) must be snapped in.



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 ...

Fault	Possible cause	Remedy
The oven does not heat.	The oven has not been switched on.	Switch the oven on.
	The required settings have not been made.	Check the settings.
	The domestic electrical protection device (fuse) has been tripped.	Check the fuses or protection devices. If these are tripped repeatedly, you should call a qualified electrician.
The oven light does not come on.	The bulb has blown.	Replace the bulb.

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.



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 operated incorrectly, the engineer's visit will be chargeable, 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.

Technical Data

Oven Interior Dimensions

Height x Width x Depth
Capacity (usable capacity)

31,0 cm x 40,5 cm x 41,0 cm
51 l

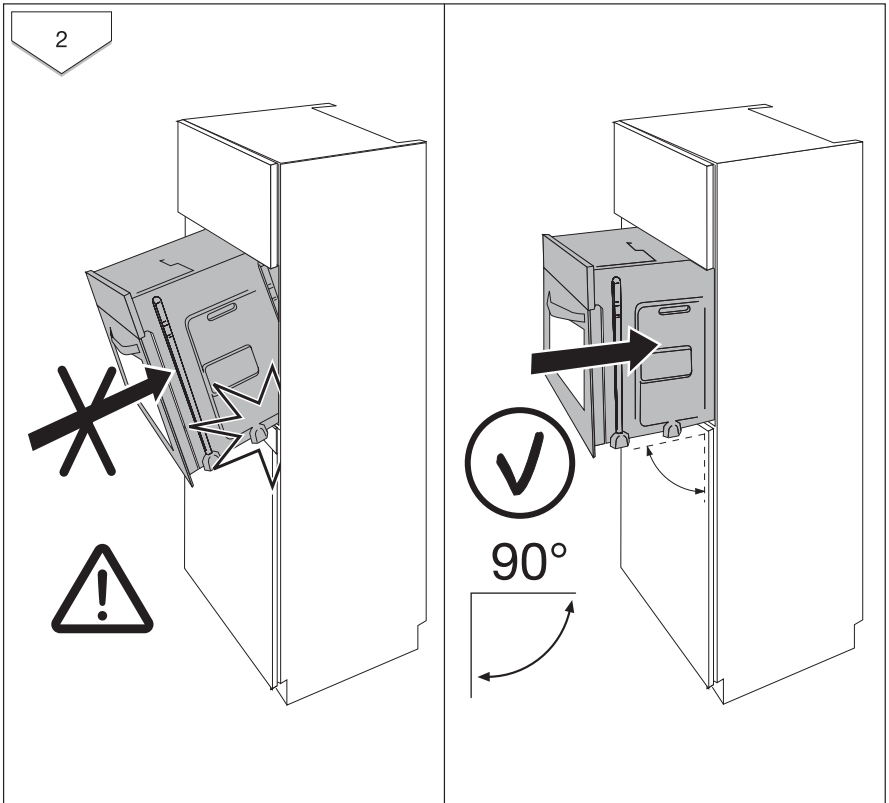
Regulations, Standards, Directives

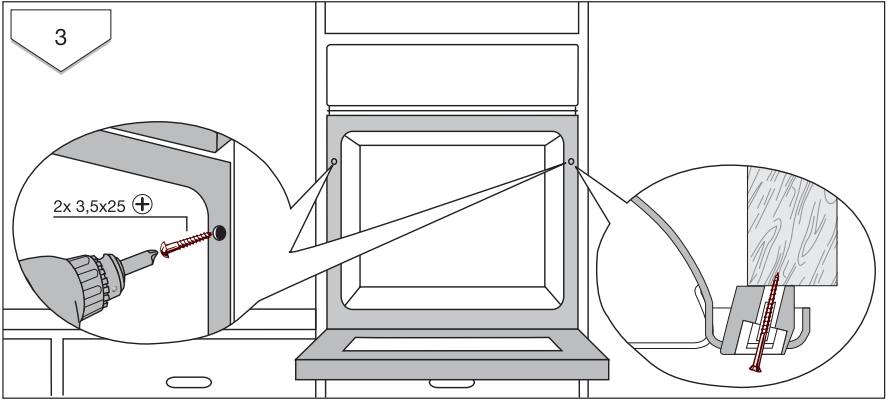
This appliance meets the following standards:

- IEC 60 335-1 and IEC 60 335-2-6
relating to the safety of electric appliances for household use and similar purposes and
- IEC 60350
relating to the operating features of household electric cookers.

Voltage of mains supply	208V	240V
Oven mode: Hot Air Rated Power Measured Power Temperature rise	 1680 Watt 155 K	 2250 Watt 155 K
Oven mode: Top Bottom Rated Power Measured Power Temperature rise	 1630 Watt 180 K	 2200 Watt 180 K

Connect the Armour Cable into the junction box, and connect the wires according to National and Local electrical codes.





Guarantee/Customer Service

EURO-LINE APPLIANCES

LENGTH OF WARRANTY:

TWO YEAR FULL WARRANTY

from original date of purchase, including parts and labour, to the first purchaser of this appliance

EURO-LINE WILL PAY FOR:

Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).

THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

EXCEPTIONS:

EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:

1. To install or correct the installation of an appliance
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:

1. Damage resulting from fires, acts of God, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for travelling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages.

For warranty service and parts, contact **EURO-PARTS**. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:

EURO-PARTS, USA

Tel: 1-800-561-4614

Fax: 1-519-528-5001

EURO-PARTS, CANADA

Tel: 1-800-678-8352

Fax: 1-519-528 5001

EURO-LINE APPLIANCES

1-800-421-6332

Tel. Direct: 1-905-829-3980

Fax: 1-905-829-3985

User Instructions & Installation Manual

Service & Repair

To save you time and money please have the following information ready in case you have to call for service:

- Name of the dealer from whom you purchased the appliance.

- Model number (shown on the rating plate)

- Serial number (shown on the rating plate)

- Date of purchase.

You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).

If service is required, contact the Service Center:

EURO-PARTS, CANADA

Tel: 1 800 678 8352

Fax: 1-519-528-500

EURO-PARTS, USA

Tel: 1-800-561-4614

Fax: 1-519-528-5001

DISTRIBUTED BY:

EURO-LINE APPLIANCES
2150 WINSTON PARK DRIVE, UNIT #20
OAKVILLE, ONTARIO
CANADA L6H 5V1
1-800-421-6332
Tel: 905-829-3980
Fax: 905-829-3985
www.euro-line-appliances.com

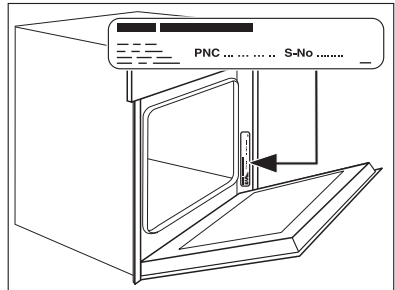
Service

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:

822 720 039-N-060508-02 Subject to change without notice

822 720 039-N-060508-02