Use and Care Guide and Installation Manual

EEB 9800.5
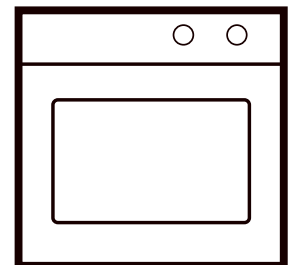
IMPORTANT: Save for the inspector's use.

Küppersbusch

THE FUTURE OF COOKING SINCE 1875

Important Instruction

- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.

- Never Use Your Appliance for Warming or Heating the Room.

- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

- User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.

- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.

- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.

- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.

- Keep Oven Vent Ducts Unobstructed.

- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

For your information...

Please read this manual carefully before using your oven. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

If a fault develops with your appliance, please consult chapter "What to do if trouble occurs". You can often fix minor problems yourself, without having to call in an engineer.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

The following symbols are used in this operating manual:

⚠ The warning triangle warns of possible health hazards. It also warns of a risk of damage to the appliance.

☞ Stands for useful hints and tips.

Conditions of guarantee

The conditions of guarantee applicable for this product are subject to those published by the representative in the relevant country. Details regarding same may be obtained from the dealer from whom the appliance was purchased. For claims under guarantee the sales receipt must be produced.

Contents

Your appliance at a glance

1 Oven door

2 Rack levels

3 Hot air fan

4 Fold-down grill (top heat and grill)

5 Socket for roasting thermometer

6 Control panel
   An overview of the control panel is given on page 29.

Accessories supplied:

Gridiron

2 baking trays (enamel)

Drip pan (enamel)

Roasting thermometer

The control panel - sensor keys and displays

All oven functions are controlled from this panel.

☞ All the sensor fields are simultaneously sensor keys that react to even the lightest touch.

☞ The knob can be countersunk by gently pressing it in and returned to its original position by pressing again. It can be turned clockwise and anticlockwise.
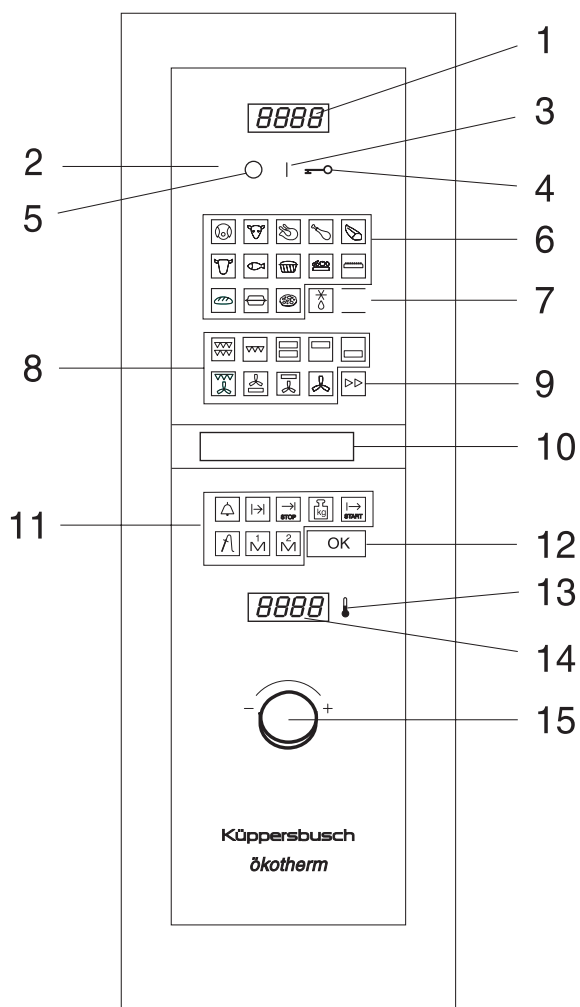
1		Time display	clock
2		Time key (invisible)	for setting the time
3	I	ON-key	switches the oven on (standby mode)
4	⌐○	Key for child proof lock	for activating / de-activating the child lock ⌐○, see page 41, for information on using the additional functions see page 42
5	○	OFF-key	switches the oven off
6 / 8		Programmes and functions (symbols / sensor keys)	are both display symbols and sensor keys with which to select programmes or functions
6		Keys roasting programme	basic programmes for roasting meat and fish, see page 35 for an overview
		Keys baking programmes	basic programmes for baking cakes and pizza, see page 37 for an overview
7		Key defrosting	programme "Defrosting and proving ⌁", see page 38
8		Heating programme keys	displays and sensors for the various heating means, see page 41 for an overview
9		Key rapid heating	additional function, see page 33
10		Text display	shows information on the next step, current settings and other details
11	△	Key minute minder	for setting the minute minder see page 41
	⊢→|	Key cooking time	for setting the cooking time see page 32
	→⊣ STOP	Key finish time	for setting the finish time see page 33
	⌂ kg	Automatic weight system key	for adjusting the system weight ⌂ see page 33
	⋀	Key core temperature function.	for setting the core temperature see "Roasting thermometer and core temperature function" on page 36
	⊢→ START	Key cooking begin	for setting cooking begin by using core temperature function
12	OK	OK-key	for confirming input
13	⌁	Actual temperature selection key	displays a brief text giving current baking oven temperature
14		Temperature display	indicates the set oven temperature
15		Knob	for changing all variable values

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Safety instructions ⚠️

Do not touch heating elements or interior surfaces of oven

The Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven doors, and windows of oven doors, front panel.

Connection and operation

- Only KÜPPERSBUSCH built-in hobs have been designed and tested for installation above a KÜPPERBUSCH built-in oven. No other hobs may be used.

- Fitting a mains socket, repairing and servicing the appliance are jobs that should be left to a qualified electrician according to valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.

- Do not switch the appliance on until it has been installed!

- The surface of the oven becomes hot in use. Always make sure that children are kept well away!

- Make sure that trailing leads for kitchen appliances cannot become trapped in the oven door.

- Never use steam and/or pressure cleaners to clean the oven! Damage caused to your appliance by cleaning it this way can make it **lethally dangerous**.

- The appliance is designed solely for the preparation of food in the home.

Oven

- Always disconnect the appliance from the mains, by unplugging or switching it off at the consumer unit, before carrying out repairs.

- Never keep items in your oven that could be hazardous if the oven is accidentally switched on.

- Take special care when working in the hot oven and always use an oven cloth, oven gloves or similar protection.

- Be careful opening the door when the oven is hot; don't lean over the open door straight away. Hot air and steam are released when you open the door.

- The oven door must form a good seal when closed. In the event of damage to the door sealing, hinges, sealing surfaces or to the glass pane, do not use the appliance until it has been repaired and checked by a qualified person.

- **Attention!** When opening and closing the oven door, do not reach into the hinge. Risk of injury!

- Always close the oven door tightly when cooking food in the oven.

- Keep it at a distance of at least 5 cm from the grill and top heat.

Roasting thermometer

- Only use the original roasting thermometer.
- Do not jam the cable of the roasting thermometer in the oven door.
- Take roasting thermometer out of the oven when not being used.
- Keep it at a distance of at least 5 cm from the grill and top heat.

Before using the appliance for the first time

Disposing of the packaging and your old appliance

Please dispose of the packaging that came with your appliance in an environmentally friendly way.

If you bought your appliance in Germany, the dealer who sold it to you will take the packaging back for recycling. Recycling in this way saves on resources and cuts down on waste. Your old appliance still contains useful raw materials. Take your old appliance to a recycling collection point. Please make your old appliances unserviceable before disposing of it, to prevent it from misuse.

Setting the clock

The clock must be set before the oven is used and whenever power has been disconnected to the appliance. The display in such cases is "0.00".

Touch the surface next to the OFF-key ○ on the left until it blinks and <set time> is displayed.

$$\boxed{8888}$$

– Set the current time using the knob.
– Confirm with ⌷ OK ⌷ .

○ | ⇌○

⬆

Initial cleaning

– Remove packaging and non-essential components.

– We recommend that you **clean your oven** before using it for the first time. Clean the drip pan, gridiron etc. using a damp cloth and a little detergent.

– **Heat the oven.**
Close the oven door.
Heat up the oven with Top/Bottom heat ▤ at 250 °C for 60 minutes.
Make sure that the kitchen is well ventilated during this time.

General information on your oven

General Information

⚠ Please heed the safety instructions on page 30!

⚠ **Attention. Risk of overheating!** Do not cover the bottom of the oven with aluminium foil and do not place pots or pans directly on the bottom of the oven! This will trap heat and damage the enamel surface.

☞ When the oven is in use, it becomes hot. As soon as the casing becomes warm, a fan switches on to cool it down. The cooling fan keeps running until the housing has cooled down - even after the oven is switched off. The fan noise is normal and should not be mistaken for a malfunction.

☞ Cooking a dish containing alcohol or yeast using programmes with Hot air convection will produce a vinegar smell. If you find the smell disturbing, use one of the modes without fan, such as Top/Bottom heat.

Oven trays

Baking trays:

■ Lift them slightly before taking them out of the oven.
When you put them back in the oven, make sure that the sloping edge of the tray is pointing towards the oven door.

■ Slide the drip pan and baking tray with the two slots right to the back of the oven.

Gridiron:

■ The crossbars on the racks should point towards the back of the oven (away from you).

Rack levels:

If you use telescopic rails, please read the guidelines for rack levels indicated in the enclosed instructions!
There are 8 rack levels in the side racks. These are numbered from 0 to 7, from bottom to top. The drip pan, for example, can be positioned at position 0.

Side racks:
Rack level 0 is the lowest possible level.
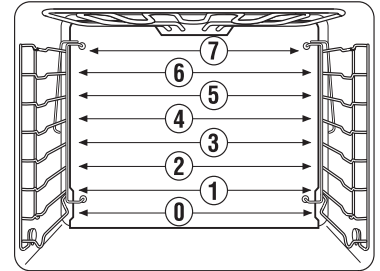
Turning the oven light on and off

If the knob is in the depressed position, the lighting is OFF.

– Press it in to have it extend fully.
This turns the lighting ON.

To turn if OFF again, depress the knob.

The lighting is independent of oven operation. The light can also be turned off while the oven is in use. This will save energy and increase the life of the halogen lamps.

Operating guide

General Information

☞ A safety cut-out prevents the oven being accidentally left on for extended periods. Once the maximum cooking time set has expired, the oven turns off if operation has been continuous. If you want to use the oven for longer, you will have to switch it on again for the remaining time. Please see "Setting special functions" on page 42 for how to set maximum cooking time.

☞ After a few minutes operation, the knob is secured against unintentional use It must first be turned before it is re-activated and settings can be re-adjusted.

☞ In some programmes, the fan turns ON and OFF. This is intentional.

## Explanation of the coloured symbols

Colour	means
green symbol	can be selected
red symbol	is active
red / green symbol	has to be set now
orange symbol	is active but has been modified

☞ Not all programmes and functions can be combined with one another. Those that cannot be so combined cannot be selected, i.e. do not illuminate.

☞ -<...>+ in the text display means: values can be changed using the knob.

Switching on the oven

– Touch the sensor key Ⅰ .
 The programme symbols illuminate green. The oven is ready for use and the text display shows <select programme ok>.

– Select a programme.

☞ If you do not select a programme within 10 seconds, the oven will switch off again.

Selecting a roasting programme

The oven is switched on, the text display shows <select programme   ok>

– Touch the sensor key with the symbol for the programme you wish to select. The symbol illuminates red and the "automatic weight system" blinks green / red.

– Set the weight of the material to be cooked with the knob. This setting governs cooking time and temperature.

– If you wish, change the predefined cooking time and cooking temperature.

– Now start the programme by touching ⌗OK⌗ .

Selecting a baking programme

The oven is switched on, the text display shows <select programme   ok>

– Touch the sensor key with the symbol for the programme you wish to select. The symbol lights up red.

Only baking programmes bread 🍞 and fruit cake 🍰:

– Select the sub-programme desired with the knob and confirm your choice by touching ⌗OK⌗ .

Only baking programmes bread 🍞:

– Set the weight of the material to be cooked with the knob. This setting governs cooking time and temperature.

– If you wish, change the predefined cooking time and cooking temperature.

– Now start the programme by touching ⌗OK⌗ .

All other baking programmes:

– If you wish, change the predefined cooking time and cooking temperature.

– Now start the programme by touching ⌗OK⌗ .

Select the heating programme

The oven is switched on, the text display shows <select programme   ok>.

– **Heating programmes:**
 Touch the sensor key with the symbol for the programme you wish to select.

– If you wish, change the predefined cooking temperature.

– Cooking duration and expiry are not pre-set but can be input. (See "Altering / Setting the cooking time" and "Setting the finish time".)

– Now start the programme by touching ⌗OK⌗ .

Altering the cooking temperature

Cooking temperature is pre-set in all programmes and shown on the temperature display.
When you select a baking and roasting programme, you can only alter the cooking temperature within certain limits. The heating programmes' temperature is in the range 0 °C (no temperature setting) to 290 °C and freely selectable.

– Altering the cooking temperature: turn knob.

Altering / Setting the cooking time

Cooking duration in the baking and frying programmes is pre-set but changeable. No cooking duration is pre-set in the heating programmes.

– Touch the sensor key ⊞: the text display shows, for example, <cooking time ok>.

– This time can be changed with the knob as desired.

– Confirm with ⌗OK⌗ .

Setting the finish time

Cooking completion is the moment the oven is turned off.

☞ You can combine the cooking duration ⊞ and the cooking completion ⧉. See "Automatic turn-on and shut-off".

– Touch the sensor key ⧉: the display shows <set end of cooking time ok> or if the duration has already been chosen e.g. <end of cooking   13.24>.

– This time can be changed with the knob as desired.

– Confirm the modification with OK .

Automatic turn-on and shut-off

If you wish use the oven's time-delay feature, you may pre-select both cooking time and finish time. The automatic start time itself cannot be specified, but this is derived from both settings.

Example:
It is 8.00 and you wish to have your roast ready at 13.00. The roast needs to be cooked for 90 minutes.

– Change the cooking time ⊞ from 0.00 to 1.30.

– Then change the finish time ⧉ from 9.30 to 13.00.

– Confirm with OK .
The oven turns on at 11.30 and off at 13.00.

Change automatic weight ⧉/ weight system

In the roasting programmes and the "Bread" baking programme ⧉ , cooking duration and temperature can be selected dependent on the weight. The text display requests you to select the weight of the food to be cooked.
In these programmes, input weight immediately after selecting the programme.

Switching the oven off

– Touch the key ○.
The oven is switched off.

☞ If you have accidentally turned the oven off whilst a programme is running, you can resume that programme.

Resuming interrupted programmes.

Did you accidentally turn the oven off whilst a programme was running?

– Switch the oven on again. The text display will ask you: <continue cooking after interruption?>

– Confirm by touching OK .

Blend in the actual oven temperature

– Touch the key ⌇. The current oven temperature is briefly displayed.

Additional functions

Rapid heating ▷▷

Use this function to have the oven heat at higher performance to the temperature set.

☞ The "Rapid heating" ▷▷ function can be added in many heating programmes. (See "Operating guide" on page 32.)

– Choose a heating programme and then touch "Rapid heating" ▷▷. Both sensor keys light up red.

– Select all the values as usual and confirm your input with OK .

☞ When heating has completed, the illuminated "Rapid heating" symbol ▷▷ no longer shows red.

Memory function ⧉ / ⧉

The oven has a memory function you can use to store **two programmes you have composed yourself as additional programmes**.

Saving an additional programme:

– Select a baking, roasting or heating programme.

– Set the desired temperature and time.

– Then select "Rapid heating" ▷▷ if applicable.

– **Hold the** memory sensor ⧉ or ⧉ **depressed**, until the text diplays <programme saved>.
The programme set can now be saved with ⧉ or ⧉ and can be used like every other baking, roasting or heating programme.

Choosing an additional programme:

– Press the ⧉ or ⧉ sensor and confirm by touching OK . The programme starts.
The values set can be changed without such changes being stored.

Roasting

☞ **We recommend that you use the roasting thermometer**. **As cooking duration is determined by it**, it is optimally adjusted to roasting. **It cannot be adjusted**. Please read the notes on page 36.

Selecting a programme:

1. **Set the roasting programme.**
   Cooking temperature is determined based on the weight of the food to be cooked or cooking duration if the thermometer is not used. Both values are pre-set but can be changed, see page 33.
   If you use the roasting thermometer you must adjust the core temperature, see page 36.

or

2. **Select the heating programme.**
   Every heating programme is turned on with a pre-set temperature. This temperature can be changed.
   Cooking duration and expiry can be set (see page 33) when roasting, as can cooking begin and core temperature when the thermometer is used, see page 36.

Turning the roast

In the **heating programmes**, turn the food to be roasted over after about 2/3 of the total time to ensure even cooking.
In the hot air ⌧ programme this turning over is not needed.

In the **roasting programmes** a **signal** reminds you to turn the food over after about 70% of the total cooking time.

Roasting on the gridiron

☞ Use the drip pan and the gridiron.

■ You can cook large roasts directly in the drip pan or on the gridiron with the drip pan inserted underneath (e.g. turkey, goose, 3-4 chickens or knuckles).

■ We recommend to cook the fish in upright position (as if it were swimming) in the drip pan. By doing this you do not have to turn the fish: it does not brake as easily and the cooking is more even. If the fish does not stay in upright position it can be for example propped up with vegetable or put over a cup: set the cup upside down into the drip pan and put the fish with its open side over the cup.

Roasting in a pan

■ We recommend that you roast leaner types of meat in a covered roasting pan (e.g. roast veal, braised beef or frozen meat) to retain the meat's juices.

■ You can use any type of heat-resistant pan (stainless steel, enamel, cast iron or glass) as long as it does not have a plastic or wooden handle.

■ If you use a cooking brick, follow the manufacturer's instructions.

We recommend the following procedure:

– Rinse the pan with water or grease it lightly.

– Roasting prepared foods on the cooking surface.

– Place the roast in the pan. Put the lid on the pan and place the pan onto the gridironin the cold oven.

Select the right Roasting programme or the Intensive hot air convection programme ⌧ at 180-200 °C.

Roasting with a heating programme

☞ If cooking using the thermometer, duration is determined automatically and the notes that follow can be ignored.

☞ The programmes and figures in the tables are for a cold oven, unless otherwise stated.

■ Cooking time depends on the type of meat, its quality and its thickness. To measure the joint, lift it slightly, as a joint tends to compress under its own weight. Information on this is given in the table "Roasting with a heating programme" on page 35.

■ A layer of fat around the joint can double the cooking time.

■ If you are cooking a number of small pieces of meat or poultry in the oven, increase the cooking time by about 10 minutes for each additional piece. For example, the time needed to roast a chicken is normally about 60 minutes. To cook 2 chicken, cook for 65 to 75 minutes.

Rack levels (count from bottom!):
A rule of thumb is: the bigger the roast the lower the gridiron should be inserted.

For large roast, the following applies:

Gridiron roasting ⌧	Drip pan: rack level 0, Gridiron: rack level 1
Intensive hot air convection ⌧	Drip pan: rack level 0, Gridiron: rack level 1
Hot air convection ⌧	Drip pan: rack level 1, Gridiron: rack level 2
Top/Bottom heat ▤	Drip pan: rack level 1, Gridiron: rack level 2

Some instructions on roasting programmes

☞ The programmes and figures in the tables are for a cold oven, unless otherwise stated.

☞ The roasting programmes are automatically adjusted to the food weight and it is hence important you **set the weight immediately after choosing your programme** and before changing e.g. cooking duration, temperature or core temperature. (See page 32!)

When using the roasting programmes without the roasting thermometer:

The roasting programmes are set to deal with pieces of fish or meat up to 7 cm thick without any fat layer. Select the automatic weight system after entering the weight and **adjust the roasting programme if needed as below**:

■ Cooking duration is shorter for several pieces.

■ Duration is greatly increased for meat with a fat layer.

■ Food over 7 cm thick weighing **less than 3 kg** increase cooking time 10 minutes per additional cm over the pre-set value.

■ Food **over 3 kg** the duration as set is OK as differences are compensated for by the pre-set duration.

Overview of roasting programmes

Dial symbol	Name	Preset temperature	Preset cooking time	Automatic weight system	Roasting thermometer	Rack level	Cooking with the oven
	Roast pork	Depending on weight		0.5 -10 kg	recommended	1	Pork, wild boar, game
	Roast veal	Depending on weight		0.5 -6 kg	recommended	1	Veal, roast ham, stuffed roast, venison, mincemeat roast
	Poultry (whole bird)	Depending on weight		0.5 -10 kg	recommended	1	Poultry (whole bird), e.g. chicken, duck, goose Large pieces of poultry weighing over 2 kg
	Chicken drumsticks	Depending on weight		0.5 - 4 kg	not possible	2 or 3	Poultry pieces, e.g. chicken drumsticks, breast of duck
	Fillet steak	Depending on weight		0.5 -4 kg	recommended	3	Steak, e.g. game, veal, pork, beef
	Joint of beef	Depending on weight		0.5 -5 kg	recommended	1	Beef, lamb, knuckle of veal
	Fish	Depending on weight		0.5 -5 kg	recommended	1	Whole fish

Guideline values for roasting using the heating programmes

The recommended temperatures for the preferred operating modes **are highlighted.**

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| Type of meat	Recommended roasting programe	Hot air convection ⌇	Top heat/ Bottom heat ⊟	Grill frying ⌇	Intensive hot air convection ⌇	Roasting time
			Temperature in °F / °C			per cm of the thickness of the joint in mins.
Joint of beef		320 / 160	**338-374 / 170-190**	320 / 160		18
Roast beef		356 / 180	392-428 / 200-220	356 / 180	**356-392 / 180-200**	8-10
Fillet		356 / 180	392-428 / 200-220	356 / 180	**356-392 / 180-200**	8
Veal		**320 / 160**	338-374 / 170-190	320 / 160	320-356 / 160-180	12
Roast pork		**320 / 160**	338-374 / 170-190	320 / 160	320-356 / 160-180	12-15
Smoked loin of pork		**320 / 160**	338-374 / 170-190	320 / 160	320-356 / 160-180	8
Shoulder of pork		**320 / 160**	338-374 / 170-190	320 / 160	320-356 / 160-180	12-15
Roast pork with crackling		320 / 160	338-374 / 170-190	320 / 160	**320-356 / 160-180**	12-15
Game		**320 / 160**	338-374 / 170-190	320 / 160		15
Fillet of game		**356 / 180**	356-392 / 180-200	356 / 180	356-392 / 180-200	8-10
Lamb		302-320 / 150-160	**338-374 / 170-190**	320 / 160		15
Duck		320 / 160	338-374 / 170-190	320 / 160	**320-356 / 160-180**	12
Goose		320 / 160	338-374 / 170-190	320 / 160	**320-356 / 160-180**	12
Chicken		320 / 160	356-392 / 180-200	320 / 160	**320-356 / 160-180**	8*
Turkey		**320 / 160**	356-374 / 180-190	320 / 160	320-356 / 160-180	12
Fish		**320 / 160**	392-428 / 200-220			8

* whole chicken 45 - 60 min.

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Roasting thermometer and core temperature function

The roasting thermometer measures the temperature inside the food. When the core temperature has reached a certain value, the roast is done just right: not too dry and not too bloody, roasted just right.

☞ Cooking duration depends on how long it takes for the internal temperature to reach the set core temperature. It is not adjustable. The cooking time can vary with the weight and type of meat and with the cooking temperature and programme.

☞ The roasting thermometer can be used with virtually all roasting and heating programmes. Those not so useable cannot be selected and hence are not illuminated.

Correct roasting thermometer insertion

■ Insert the tip of the roasting thermometer horizontally from the side right into the centre of the food.

■ Always insert the roasting thermometer into the roast up to the handle.

■ The tip must not be located near the fat or the bone of the meat.

■ When cooking poultry, take care not to touch any bones when inserting the roasting thermometer.

Using the roasting thermometer

– Place the prepared roast with the roasting thermometer inserted in the oven.
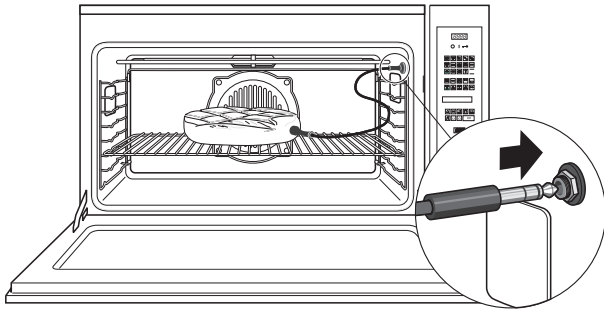
– Insert the plug of the roasting thermometer into the jack at the top right of the oven side wall.
The text display states: <roasting thermometer inserted>

– Close the oven door.

Setting the core temperature function

☞ The roasting thermometer must already be in the holster!

– Turn the oven on. The display states: <select programme   ok>

– Select one of the programmes illuminated green by touching the sensor.

– **Roasting programmes only:** set the weight with the knob.

– **All programmes:** touch the "core temperature function" [Λ], the value set will be shown.

– Change the set core temperature with the knob if desired.

– Confirm by touching [OK].
The programme starts. The top line of the display shows the current core temperature and the lower that set.

☞ After about 70 % of the cooking time, an audio signal sounds and the message <turn the roast> displays.
Turn the roast. The programme resumes when the door is closed.

Once the preset core temperature is reached, the oven automatically switches off and a signal sounds.

Setting delayed cooking begin

As no fixed cooking time is set, it is not possible to set a finish time. To have the oven start at a later time, cooking start can be set.

– After setting core temperature (see above) touch the "starting time" sensor [⊳]. The text display states <start in 0h 0min.>. The time of the start set is shown on the clock display.

– Change the start time with the knob and confirm by touching [OK].

Recommended core temperatures

Dish	Core temperature	
	in °F	in °C
Beef		
Roast beef/Fillet of beef, rare	104-113	40-45
Roast beef/Fillet of beef, medium	122-131	50-55
Roast beef/Fillet of beef, well done	140-149	60-65
Joint of beef	176-185	80-85
Pork		
Loin of pork	149-158	65-70
Roast pork/ham	176-185	80-85
Neck, knuckle of pork	176-185	80-85
Chop, saddle	167-176	75-80
Chop without the bone	158	70
Smoked loin of pork	149-158	65-70
Meat loaf	158-167	70-75
Veal		
Roast veal	158-167	70-75
Roast veal stuffed with kidneys	167-176	75-80
Knuckle of veal	176-185	80-85
Game		
Meat of game	167-176	75-80
Saddle	140-158	60-70
Fillet of game, rare	104-113	40-45
Fillet of game, medium	122-131	50-55
Fillet of game, well done	140-149	60-65
Lamb	176-185	80-85
Stuffed joint	158-167	70-75
Poultry	185-194	85-90
Fish	158-176	70-80

Baking

Selecting a programme:

1. **Set baking programme.**
   Baking temperature and duration are pre-set but can be changed.

or

2. **Select the heating programme.**
   Every heating programme is turned on with a pre-set temperature. This temperature can be changed.
   Duration can also be changed, as can cooking end. (See page 32.)

Baking programme overview

☞ All baking programes are only suitable for baking at one level. If you want to bake at several levels at once, please use the Hot air convection programe ⊠.

Dial symbol	Name	Preset temperature (range available)	Preset cooking time	Automatic weight system	Rack le-vel(s)	Preheating	Cooking with the oven
⊞	Pound cake	320 °F (285-340 °F) 160 °C (140-170 °C)	70 minutes	none	2	no preheating time	Cakes in tins, e.g. cake mixture, yeast dough, cheesecake, fruit loaf
⊞	Fruit cake*			none			Tray-baked cakes, sponges, yeast dough, short pastry
	Fruit cake 1	338 °F (302-356 °F) 170 °C (150-180 °C)	50 min.	none	2	no preheating time	with very moist fruit topping
	Fruit cake 2	338 °F (302-356 °F) 170 °C (150-180 °C)	35 min.	none	2	no preheating time	with slightly moist or normal fruit topping
⊟	Flat cake with a dry topping	338 °F (302-356 °F) 170 °C (150-180 °C)		none	2	no preheating time	Tray-baked cakes, sponges, yeast dough, short pastry without fruit topping
⊞	Bread*						
	White bread	356 °F (320-374 °F) 180 °C (160-190 °C)	Depending on weight	1.1 - 4.4 lb 0.5 - 2 kg	2	with prehea-ting time	
	Rye- and wheat-flour bread	356 °F (320-374 °F) 180 °C (160-190 °C)	Depending on weight	2.2 - 8.8 lb 1 - 4 kg	1	with prehea-ting time	
	Coarse wholemeal bread	356 °F (320-374 °F) 180 °C (160-190 °C)	Depending on weight	2.2 - 6.6 lb 1 - 3 kg	1	no preheating time	
⊟	Soufflé	356 °F (320-374 °F) 180 °C (160-190 °C)	60 min.	none	2	no preheating time	Gratin dishes and casseroles with raw vegetables, potatoes, noodles
⊞	Pizza	482 °F (374-500 °F) 250 °C (190-260 °C)	35 min.	none	0	with prehea-ting time	Pizza and speciality doughs on a baking tray

* These programes have sub-programes. Select with the knob.

Notes on the pre-set values:

The baking programmes are based on 500 gr. of pastry/dough or 1 kg raw potatoes or raw vegetables.

■ If you are cooking larger quantities, you should reduce the temperature slightly and increase the cooking time by around 10 minutes per kg.

■ For smaller quantities use a high temperature and a shorter cooking time.

Baking with heating programmes

☞ Notes on gridiron rack levels are given in a table on page 39!

Hot air convection ⊹

☞ No need to preheat the oven - baking is possible on several levels simultaneously.

Rack levels:
1 tray: 2rd rack level from the bottom
2 trays: 2rd and 6th rack levels from the bottom

■ If you are baking several cakes in baking tins at the same time, add about 5 to 10 minutes for each additional tray used.

■ You can take out one baking tray at a time if you wish, and leave the others to continue baking.

■ Bake with Hot air convection ⊹ at a temperature of 160 °C if there are no instructions for baking with Hot air convection in your recipe.

■ **Important!** Baking cakes with a moist fruit topping generates a lot of excess moisture. Never bake more than two of this kind of cake at the same time.

Top/Bottom heat ▤

☞ Baking on one level

■ Pre-heating:
Use the "Rapid heating" function ▷▷ and wait until the symbol no longer shows red.

■ Baking tins made of black metal and aluminium are particularly suitable.

Intensive hot air convection ▦

☞ No need to preheat the oven - baking on one level

■ Only for large flat cakes with a dry topping, such as a crumble topping.

Pizza mode ▦

☞ Baking on one level

■ for moist cakes
■ for pizzas: preheat the oven with a baking tray or a pizza stone (accessory)
■ for bread: preheat

Baking pizza

☞ Select the "Pizza" ▦ baking programme or the "Pizza Mode" ▦ heating programme.

– A pizza stone (optional accessory) will give your pizza a particularly crispy base. Pre-heating time: at least 30 minutes!
Read the instructions enclosed with the pizza stone.

Basic recipe for pizza

375 gr. flour, 20 gr. yeast, 125 – 150 ml of lukewarm water, 3 tablespoons of olive oil, salt.

Baking pizza on a baking tray

– Make your pizza dough using the ingredients listed.

– Allow the dough to rise for approx. 30 minutes until it has doubled in size.

– Then knead the dough for a few minutes and allow it to rest for a further 15 minutes.

– Start the "Pizza" ▦ baking programme – the oven pre-heats.

– Grease the baking tray.
If you are making small, round pizzas, put the baking tray in the oven now to preheat it.

– Roll out the dough, place on a baking tray and form an edge.

– Quickly add your topping to prevent the dough becoming moist.

– **Small pizzas:** place each pizza with topping onto the preheated baking tray.

– Insert the baking tray at rack level 0 once the audio signal has sounded.

– When the door closes, the programme starts and has a baking time of 12 minutes.

Baking pizzas on the pizza stone

– Prepare the pizza dough as described above.

– Place the pizza stone on the gridiron and insert at rack level 0.

– Pre-heat the oven using the "Pizza Mode" ▦ heating programme to 250 °C for about 30 minutes.

– Place the dough onto the floured lifter and add toppings quickly so that the dough does not become moist. Do not leave the topped pizza on the peel for too long; it will become sticky and you will not be able to slide it off.

– When preheating is over, push the pizza off the lifter onto the hot pizza stone.

– Bake for approx. 8 - 12 minutes.

Quantities for one baking tray (e.g. cake mix, yeast dough):

Cake mixture

350 g shortening, 270 g sugar, 1 vanilla sugar, 6 eggs, 670 g flour, 6 level tsp. baking powder

Yeast dough

670 g flour, 50 g yeast, 1 tsp. sugar, 1/4 l milk, 100 g sugar, 2 eggs, 1 vanilla sugar, 100 g margarine.

Notes on the table: "Guidelines for baking"

The table on page 39 contains a selection of cakes etc., the necessary temperatures, cooking times and rack levels.

■ A temperature range is given, since the optimum temperature depends on the recipe you are using for the dough and the size and shape of the item you are baking.

■ We recommend that you use the lower temperature to start with, increasing it only if you want a deeper brown or if baking is taking too long.

■ If you are not sure how to bake your own recipes, select a similar one from the table and use the temperatures and baking times as a guide.

■ Food that is dissimilar in height will brown differently at the beginning. Please do not change the temperature setting, because this will even itself out as baking continues.

Guidelines for baking

The recommended temperatures for the preferred operating modes **are highlighted**. Please refer to the notes on the table on p.38.

Type of cake or biscuit	Recommended baking program		Hot air convection ⌁		Top heat/Bottom heat ▤		Intensive hot air convection ⌧ Pizza mode ⛉		Baking duration
	Rack level	Program	Rack level	Temperature in °F / °C	Rack level	Temperature in °F / °C	Rack Level	Temperature in °F / °C	in minutes
Cake mixture									
Ring cake	2	▥	2	**302-320 / 150-160**	1	338-356 / 170-180			65-70
Tin cake	2	▥	2	**302-320 / 150-160**	1	338-356 / 170-190			65-70
Madeira cake	2	▥	2	**302-320 / 150-160**	1	320-356 / 160-180			60-70
Gateaux and flans	2	▥	2	**302-320 / 150-160**	1	338-356 / 170-180			40-60
Flan bases			2	**338-356 / 170-180**	2	356-392 / 180-200			20-35
Fine fruit flans	2	▥	2	302-320 / 150-160	1	338-356 / 170-180	2	⛉ **302-320 / 150-160**	45-60
Small biscuits			2	302 / 150	2	**338-356 / 170-180**			15-30
Large flat cakes:									
with a dry topping	2	▭	2	302-320 / 150-160	2	356-374 / 180-190	2	⌧ **302-320 / 150-160**	35-40
with a moist topping	2	▥	2	320-338 / 160-170	2	338-356 / 170-180	2	⛉ **320-338 / 160-170**	45-70
Kneaded dough									
Flan bases			2	338-356 / 170-180	2	**356-392 / 180-200**			25-35
Cheese cake			2	284-302 / 140-150	1	320-338 / 160-170	2	⛉ **284-302 / 140-150**	70-100
Small bisquits			2	284-302 / 140-150	2	**356-374 / 180-190**			15-35
Large flat cakes:									
with a dry topping	2	▭	2	302-320 / 150-160	2	356-374 / 180-190	2	⌧ **302-320 / 150-160**	25-40
with a moist topping	2	▥	2	320-338 / 160-170	2	338-356 / 170-180	2	⛉ **320-338 / 160-170**	40-60
Leavened dough									
Ring cake	2	▥	2	**302-320 / 150-160**	1	347-356 / 175-180			40-65
Yeast cake	2	▥	2	**302-320 / 150-160**	2	347-356 / 175-180			40-50
Rich sweet bread (preheated)	2	▥	2	**302-320 / 150-160**	2	347-356 / 175-180			50-70
Small biscuits			2	**284-302 / 140-150**	2	356-392 / 180-200			15-30
Large flat cakes:									
with a dry topping	2	▭	2	302-320 / 150-160	2	347-356 / 175-180	2	⌧ **302-320 / 150-160**	30-40
with a moist topping	2	▥	2	320-338 / 160-170	2	338-356 / 170-180	2	⛉ **320-338 / 160-170**	30-50
Sponge cake									
Gateaux and flans			2	302-320 / 150-160	2	**347-356 / 175-180**			30-40
Rolls			2	338-356 / 170-180	2	**356-392 / 180-200**			12-25
Biscuits made with white of egg									
Meringue			2	**176-194 / 80-90**	2	212-248 / 100-120			80-120
Cinnamon stars			2	**212-248 / 100-120**	2	248-284 / 120-140			20-40
Macaroons			2	**212-248 / 100-120**	2	248-284 / 120-140			20-50
Other doughs									
Puff pastry			2	**338-356 / 170-180**	2	374-410 / 190-210			15-30
Puff pastry made with leavened dough			2	**338-356 / 170-180**	2	374-410 / 190-210			30-40
Puff pastry made with curd cheese			2	**320-356 / 160-180**	2	356-392 / 180-200			30-40
Choux pastry			2	**338-356/ 170-180**	2	374-410 / 190-210			30-40
Dough made with curd cheese and oil			2	**302-320 / 150-160**	2	338-356 / 170-180			30-40
Honey cake			2	**284-302 / 140-150**	2	338-356 / 170-180			20-35
Bread and pizza									
Leaven and bread made with yeast (preheat: 445 °F/230 °C, prebake: 10 min., 445 °F/230 °C)	1	⟿			1	356 / 180	1/2	⛉ **320 / 160**	65-75
Bread made with yeast/white bread.	2	⟿	2	**356 / 180**	2	392 / 200	2	⛉ 356 / 180	30-50
Pretzels (preheat: 445 °F/230 °C)			2	**392 / 200**	2	428/ 220			20-30
Pizza (preheat: 480 °F/250 °C)	0	⛉					0	⛉ **482 / 250**	15-17

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Grilling

Always close the oven door when grilling!

☞ For small amounts of food to be grilled: select heating programme ▨ or for larger amounts of food to be grilled: select heating programme ▨.

☞ The preset temperature is ideal for grilling small and medium sized items. When grilling larger items, select a temperature between 200 and 250 °C to avoid burning the food.

– Select heating programme ▨ or ▨.

– Pre-heat the oven for 5 minutes.

– Place the food on the gridiron.

– Slide the drip pan into rack level 0 or 1 and place your gridiron on the rack level recommended in the table.

– Close the oven door.

Guidelines for grilling

Dish	Rack level	Grill		Large area grill	
		1st side	2^{d} side	1st side	2^{d} Side
		in minutes			
Pork chops/Escalope	7	10-13	8-10	10-15	10-12
Fillet of pork	6	12-15	8-10	14-16	12-14
Sausages	6	10-12	8-10	15-20	10-15
Shashlik	6	8-10	6-8	18-20	10-12
Rissoles	6	10-12	8-10	10-15	12-14
Beef steak	7	7-9	6-8	10-11	10-12
Slices of liver	7	4-6	3-5	7-8	7-9
Escalope of veal	6	7-10	5-8	9-11	9-12
Veal steak	6	8-108	6-8	10-12	10-12
Mutton chops	7	10-12	8-10	12-14	12-14
Lamb chops	7	10-12	8-10	12-14	12-14
Half a chicken	4	12-15	10-14	16-20	15-18
Fillet of fish	7	8-10	6-8	10-11	10-14
Trout	4	7-10	6-8	11-15	10-14
Toast	6	3-5	3-5	6-7	6-7
Toasted sandwiches	5	8-10		12-14	

Defrosting and proving ⌧

Defrosting

☞ Select the "Defrosting and proving" programme ⌧ vwith a temperature of max. 35 °C for delicate foods such as butter or cream cakes. For higher temperatures please select hot air convection programme ⌧.

☞ When defrosting ready-to-serve meals, follow the instructions on the pack.

– Remove the frozen food from the packaging, place it in a dish and insert into the oven with the rack on the third rack level from the bottom.

– Select ⌧ or ⌧ and set the temperature.

Proving:

☞ Ideal for raising yeast dough.

– Select the heating programme ⌧ and a temperature of 35 °C.

Preserving

⚠ **Attention!** Do not use jars with twist-off$^{®}$ lids that have been used before. Under certain conditions, the jars could explode!

☞ The standard type of preserving jar with a rubber seal and glass lid, or standard jars with a twist-off$^{®}$ lid, (but only with new lid) are suitable. Metal cans are unsuitable.

☞ Do not pour water into the drip pan! This will create large amounts of steam that will escape with some force as soon you open the door. Place two cups of water in the drip pan, not directly on the bottom of the oven!

☞ Select Pizza mode ⌧.

■ Use only fresh ingredients and stick to standard recipes.

■ Preserve a maximum of 8 one-litre jars at a time.

■ Use only jars of the same height. Fill them 3/4 full, using the same ingredients in each.

■ The jars should not touch each other.

– Place the drip pan on the 1st rack level from the bottom.

– Set 2 cups with water in the drip pan.

– Select Pizza mode ⌧ at 160 °C and observe preserving process. After 10 to 20 minutes (jars with a capacity of 1 l) the liquid in the jars will start to bubble, usually in the jar on the front right first.

Fruit

– Now switch off the oven. Allow the jars to stand in the closed oven for another 30 minutes. If you are preserving more delicate fruit like strawberries, reduce the standing time to around 15 minutes.

Vegetables and meat

– When the liquid starts to bubble, turn the oven down to 100 °C and allow to simmer for a further 60 to 90 minutes.

– Then switch off the oven and let the jars stand in the closed oven for another 30 minutes.

Recommendations for soufles and gratins

Dish	Hot air convection ⌧		Cooking time
	Rack level	Temperature in °F / °C	in minutes
Pasta Bake	2	338-356 / 170-180	40-60
Lasagne	2	320-356 / 160-180	30-45
Vegetable Gratin	2	356-392 / 180-200	15-30
Browned Baguettes	2	392-428 / 200-220	15-30
Sweet Puddings	2	320-356 / 160-180	40-60
Stuffed Vegetables	2	320-356 / 160-180	40-70
Potato Bake	2	320-356 / 160-180	50-80

Recommendations for frozen prepared meals

Food to be cooked	Shelf	Oven function	Temperature in °F / °C	Time in minutes
Frozen pizza (pre-heat 250 °C)	0	Pizza function ⌧	482 / 250	6-9
Chips (600 - 1000g)	2	Hot air ⌧	356-392 / 180-200	20-30
Baguettes	2	Hot air ⌧	in accordance with the maker's instructions	in accordance with the maker's instructions
Fruit flan	2	Hot air ⌧	in accordance with the maker's instructions	in accordance with the maker's instructions

Overview of heating programmes

☞ An overview of roasting and baking programes is to be found under "Overview of roasting programmes" on page 35 and "Baking programme overview" on page 37.

Dial symbol	Name	Preset temperature (range available)	Rack level(s)	Cooking with the oven
	Large area grill	554 °F / 290 °C	Shelf on position 2	Grilling large quantities
	Grilling	554 °F / 290 °C	2	Grilling small portions.
	Top/Bottom heat	3475 °F / 175 °C	2	Preheating, baking sponges and moist cakes
	Top heat	428 °F / 220 °C	2	Browning toppings
	Bottom heat	356 °F / 180 °C	2	Prebaking very moist cake
	Grille roasting	320 °F / 160 °C	2	Roasting meat, fish and poultry
	Pizza mode	320 °F / 160 °C	2	Baking bread, pizzas and moist cakes, making preserves.
	Intensive hot air convection	320 °F / 160 °C	2	Baking large flat cakes with a dry topping (such as a crumble topping), intensive roasting of large joints and large poultry such as goose or turkey.
	Hot air convection	320 °F / 160 °C	2	for roasting, baking and cooking on several levels

The minute minder ⏲

☞ The minute minder display has **priority over all others**. This text display shows the minute minder even when the oven is on!

☞ The minute minder alarm is a pure reminder function and does not turn the oven off!

☞ If a programme has been selected beforehand the key will not illuminate, as the minute minder has no influence on any programme cycle. The minute minder can be used despite this.

– Touch the key ⏲. The symbol blinks green/red and <minute minder> is displayed.

– Set the duration in minutes with the knob.
Duration and current time will be displayed as will the estimated expiry time.

– Confirm with ⎡OK⎤: the minute minder operates.

When the time set expires an audio signal sounds that you can turn off by pressing ⎡OK⎤.

☞ The time running can be changed by touching the ⏲ key again and re-setting using the knob.

The child proof lock ⚷

The child lock prevents accidental maladjustment of the oven and offers additional child protection.

When the child proof lock is **activated, the oven can only be turned off**. The values input cannot be changed and the oven cannot be turned on.

Activating/deactivating the child lock

Touch the sensor key with the symbol "⚷". The text display states: <child safety lock -<...>+>. After a brief period, the child lock status displays: <child lock inactive> or <child safety lock active>.

Activating the child-proof lock:
– Turn the knob **clockwise** until <child safety lock active> is displayed.
– **Confirm with** ⎡OK⎤! The child-proof is activated now.

Deactivating the child-proof lock:
– Turn the knob **counter-clockwise** until <child lock inactive> is displayed.
– **Confirm with** ⎡OK⎤! The child-proof is deactivated now.

Setting special functions

Overview of special functions

Select language   The language used in the display can be selected.

Available special functions:

Demonstration mode   Only accessible to Küppersbusch Customer Service.

Memory functions 1 and 2   **Memory function 1:**
After 20 minutes operation without automated shutoff, an audio signal will sound every 10 minutes and must be acknowledged. The oven shuts off when the max. cooking time has been reached.

Memory function 2:
After 20 minutes operation without automated shutoff, an audio signal will sound every 10 minutes and must be acknowledged. If it is not, the oven switches off after a further 5 minutes operation.

Eco function   When the eco function is activated the clock display is turned off with the oven and power consumption cut to a minimum.

Maximum cooking time   After this set time the oven switches off automatically (safety shutdown).

Default setting: 6 hours.
minimum possible: 2 hours,
maximum possible: 28 hours, but temperature is cut to 120 °C from 6 hours to cooking time expiry.

☞ The special functions can be altered **within the first few minutes after a power cut-off** (plug or fuse pulled), **and before you touch the ON sensor ❘ for the first time!**

1. Select language

– After power cut-off please wait until <German ok>is displayed. **According to the pre selection you will see a different language than "German".**
– Use the knob to select language if it is not displayed as having been selected already.
– Confirm with ⌈ OK ⌉.

2. Activate "Special functions" selection menu

– After selecting your language, touch the **"child lock"** ⌐∘ sensor. The text display shows <select optional functions   ok>.
– Turn the knob clockwise until the desired function can be chosen. Touch the sensor key ⌈ OK ⌉.

Several such functions can be set in sequence.

3a. Memory functions 1 and 2

Text display shows: <memory function   ok>.
– Touch the sensor key ⌈ OK ⌉.
– Turn the knob to the desired position:
<memory off ok>, <memory 1 off   ok> or <memory function 2   ok>.
– Confirm the selection with ⌈ OK ⌉.

3b. Turning the Eco function on and off

Text display shows: <eco function   ok>
– Touch the sensor key ⌈ OK ⌉.
The text display shows <eco function off> or <eco function on>.
– To activate the eco function, turn the knob clockwise to <eco function ON>, then anti-clockwise for <eco function OFF>.
– Confirm the selection with ⌈ OK ⌉ .

3c. Maximum cooking time

Text display shows: <max. cooking duration 6 h   ok>
– Touch sensor ⌈ OK ⌉ and use the knob to set the desired maximum time.
– Confirm the selection with ⌈ OK ⌉.

4. End selection mode

– Turn the knob clockwise until the text display <quit selection   ok> is displayed.
– Confirm with ⌈ OK ⌉.

Cleaning and maintenance

You should carefully read this chapter before you use your appliance the first time. If cleaned correctly and looked after regularly the appliance will remain beautiful and clean for many years. The following tips will help you to clean and care for your oven's various surfaces gently but thoroughly.

For all surfaces

⚠ Do not, under any circumstances, use steam or pressure cleaning machines to clean the appliance! Damage caused to your appliance by cleaning it this way can make it **lethally dangerous**.

⚠ **Risk of burning!** Make sure the appliance has cooled down before cleaning.

⚠ Please follow the instructions provided with the cleaning agents you plan to use.

Clean the oven each time you use it. Dirt left will burn into the surface next time you use it. These burned on residues can sometimes be impossible to remove completely.

To clean an oven that is not very dirty, use a damp cloth, a soft brush or a soft sponge and a weak solution of detergent and warm water. Always rinse the surfaces with cold water to remove all traces of detergent. Detergent residues can cause discoloration and blotches. Wipe dry afterwards.

☞ The following pointers will help you to carry out a more thorough cleaning of the various parts of your oven.

☞ VSR O-FIX-C is perfect for the cleaning of glass ceramic, enamel and the coated inside of the door. This cleaning powder is available from KÜPPERSBUSCH Customer service.

Do not use any

- aggressive or bleaching cleaning agents containing for example active oxygen, chlorine or corrosive components.

- abrasive cleaning or scouring agents, such as steel wool, soap-impregnated steel wool, stiff brushes, metal or plastic sponges or any similar cleaners with an abrasive surface.

Removing fat and grease deposits

First, soak any heavy deposits to loosen them. A wet cloth is ideal. This will make them easier to remove later.

Information about the cleaning scraper

⚠ Caution! Risk of cutting! The blade of the cleaning scraper is very sharp!

Always hold the cleaning scraper flat to the surface and push the grease away from you.

⚠ Do not scratch the surface with the edge of the scraper and take care not to damage the sealing with the edge.

Suggestions on the use of oven sprays

⚠ Please follow the manufacturer's instructions carefully. Oven sprays attack aluminium, paint and plastic!

⚠ Do not spray into the fan at the rear of the oven! The ökotherm® catalyst will be destroyed if oven spray is used.

For environmental reasons you should not use oven spray at all. If you nevertheless want to use it, only spray it in the oven interior and on enamel baking trays.

Enamel

Oven interior, front, baking trays, drip pan
Some plastic sponges with abrasive side can be used. Some products do however contain grains in the abrasive side of the sponge which can cause scratches.
Carefully test a small area that is out of sight.

☞ The type of scraper normally used for glass-ceramic surfaces is suitable for removing heavy dirt.

☞ To thoroughly clean your appliance, we recommend you use VSR O-FIX-C. Oven spray may also be used.

Stainless steel

Stainless steel door front, control panel,
⚠ Stainless steel is very easy to scratch!
Do not use a scraper!

⚠ Remove any calcium, grease or starch deposits right away. They will stain the surface!

We recommend that you use a proprietary stainless steel cleaner.

We recommend cleaning the stainless steel surfaces weekly with a proprietary stainless steel cleaner. This will create a protective film that protects the surfaces from discoloration.

Glass

Door interior – coated glass
⚠ Avoid using oven spray if you can. If used regularly, an oven spray will attack the coated surface of the glass.

The type of scraper normally used for glass-ceramic surfaces is suitable for removing heavy dirt.

☞ We recommend VSR O-FIX C or glass cleaner for thorough cleaning.

Door front, control panel
☞ Clean the **oven front** with a weak solution of detergent and warm water, using a damp cloth or a soft sponge. Do not use a glass cleaner.

Aluminium

Door ledges and handles in aluminium
⚠ Aluminium is very sensitiv to scratches and oven spray can cause damage!
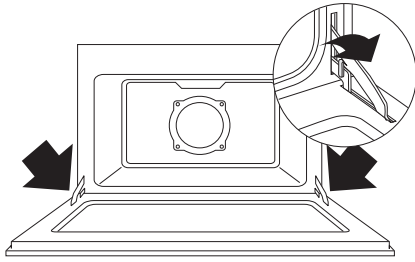**Do not use a scraper!**

Knobs

Clean the knobs with a weak solution of detergent and warm water, using a damp cloth or a soft sponge.
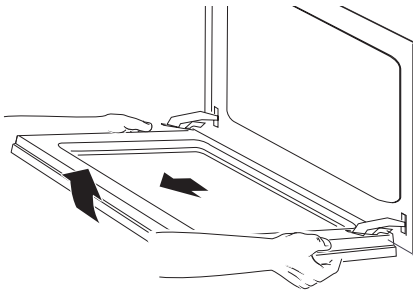
Removing and refitting the oven door

Removing the oven door

– Open the oven door as wide as it will go.

– Fold up the clamps on the door hinges.

– Take hold of the oven door on both sides and close it slowly. When the oven door is about half-closed, the hinges will fall out of the catches.
The oven door can now be removed.

Reassembling the oven door

– Take hold of the oven door on both sides and push the hinges into the relevant holes on the oven.

– Slowly open the oven door until it is fully open.

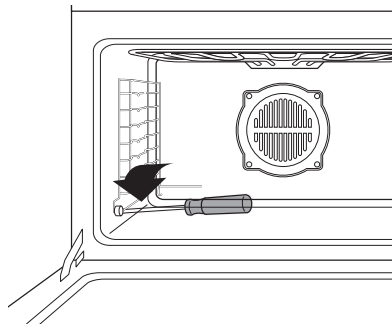– Fold down the clamps on the door hinges.

– Close the oven door.
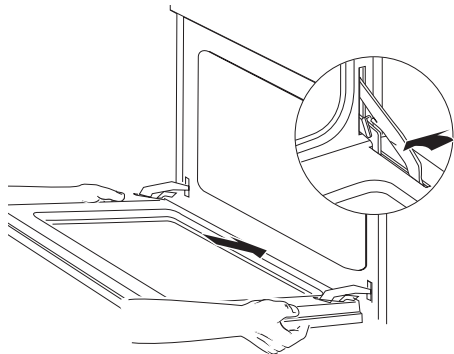
Removing and refitting the side racks

Removing the side racks.

– Undo the screws.

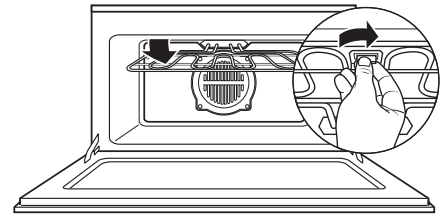– Take out the racks.

Refitting the side racks

– Insert the side racks and screw into place in front.
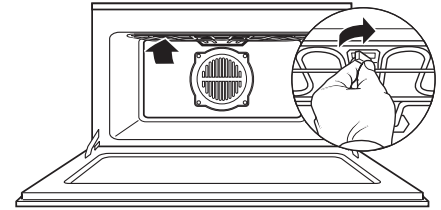
Folding heating element down/up

Folding heating element (top heat/grill) down

– Open lock and fold heating element down.

Folding heating element up

Fold heating element up **and close again with the lock.**

Regenerate the ökotherm® catalyst

The ökotherm® catalyst scrubs the grease particles and odour arising when roasting in hot air convection mode. The catalyst cleansing capability is usually adequate. In rare cases of very intensive roasting of very large amounts of food grease particles may settle on the catalyst. Next time you use hot air convection, e.g. for baking a pizza, the deposits will be disposed of over time.

Should you feel the catalyst cleansing effect has weakened (e.g. if there is a strong odour), the catalyst can be regenerated by removing the fatty deposits:

– Select the programme Hot air convection ⊠.

– Finally, touch the Rapid heating sensor ⊳⊳

– Set the temperature to 290 °C and cooking duration ⊞ to 60 min.

– Touch the sensor key ⌷ OK ⌷.

What to do if trouble occurs...

⚠ Repairs must be carried out by a qualified service engineer!

But there are some problems that you can fix yourself. You should first check that you are using the oven correctly. Repairs during the guarantee period are chargeable, if they are caused by user error or non-observance of the following instructions:

What is to be done if...

... neither sensors nor lighting function?

Please check: Is the mains plug in the wall socket? Is the domestic fusing OK? Power failure?

... one or more sensors don't react to touch but the lighting can be turned on?

Possible cause: The sensors constantly adapt in sensitivity to ambient conditions. Unfavourable conditions such as e.g. if you lean against them for a lengthy period, may cause them not to react for several minutes. *Wait for about 15 minutes or pull the relevant fuse and then re-insert it. Repeat this procedure if necessary!*
The keys have adapted and now react to touch again.

... one or more sensors don't react to touch despite repeating this procedure?

Possible cause: Faulty sensor key or component.
If you've repeated the procedure and the keys still don't react, pull the fuse again and then contact our Customer Service.

... if <demonstration mode> is displayed and the oven won't heat?

Have this mode de-activated by Customer Service!

... the oven door glass cracked?

Switch the oven off and have the door replaced by Customer Service.

... the door sealing is damaged?

Have Customer service replace door sealing. **Do not use the oven with a damaged seal!**

...the oven lighting is defective?

The oven can still be used. *Replace the halogen bulbs as soon as possible* - **when the oven has cooled down** - see "Changing a halogen lamp".

...there is a powerful odour?

Regenerate the ökotherm®-catalyst - see page 44.

... the oven generates a strong smell of vinegar?

Cooking a dish containing alcohol or yeast using programmes with Hot air convection will produce a vinegar smell. *If you find the smell disturbing, use one of the modes without fan, such as Top/Bottom heat.*

### ... fruit juice or albumin gets onto enamelled surfaces?

This is a harmless enamel change that cannot be changed.

Model identification plate

Always indicate the data provided on the rating label when calling in customer service or ordering spare parts.

The rating label for the oven is located on the right-hand side strip and is visible when the oven door is open.

– Make a note of this information before you consult Customer service.
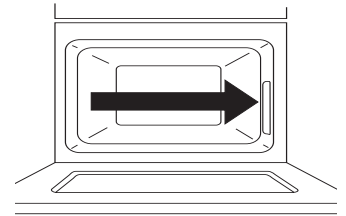
Serial number (S-No)																

Model (Mod)																

Maintenance

Changing a halogen lamp

⚠ **Attention!** The halogen lamps become very hot after being in use for some time. Therefore, the lamps should be changed when they have cooled down.

⚠ Only replace the halogen lamps with lamps of the same type. You can obtain new halogen lamps from KÜPPERSBUSCH Customer service.

☞ Do not grip the halogen lamps with your bare hands. Finger marks burn into the lamp glass and reduce the light intensity and service life of the lamps.
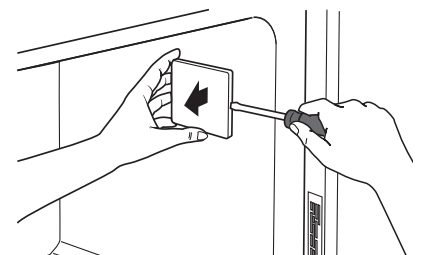
⚠ If the fitting has become solid due e.g. to dirt or long use then glass may splinter during removal. Hold a towel or cloth over the fitting to catch any splinters.

Changing the halogen lamp

– Unscrew the shelf rack.
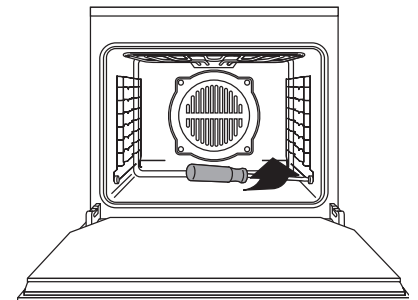
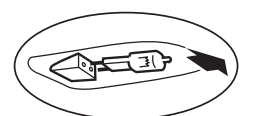– Carefully lever out the glass cover with a screwdriver.

– Remove the halogen bulb from its socket.
– Hold the new bulb **with a cloth** (e.g. tissue) and push it into the socket.
– Replace the glass cover.
– Screw the shelf rack on again.

Installation instructions for fitter

- Only KÜPPERSBUSCH built-in hobs were designed and tested for use above a Küpperbusch fitted oven. No other hobs may be used.

- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.

- When carrying out repairs the unit must be disconnected from the mains. Disconnect the appliance from the mains, disconnect fuse.

- It must not be possible to touch components which are insulated under operating conditions.

- The unit is ready to plug in and may be connected only to a properly installed protected socket. Installing and wiring a socket or replacing the connection cable should only be performed by an electrician and in observance of the relevant regulations.

- If the socket is inaccessible after the installation, safety regulations require that an all-polo isolator with a contact opening of at least 3 mm be used on the installation side.

- The socket for plugging in the unit must be outside the installation space.

- If you install the oven flush-left into the corner of an L-shaped divided kitchen, you must maintain a distance of at least 15 cm to the left or the corner!

- Built-in kitchen fixtures must be temperature resistant up to 100 °C. This applies especially to veneers, plastic coatings, adhesives and varnishes. Adjacent cabinetry front must be temperature resistant to at least 70 °C.

- The unit must be installed absolutely horizontal on a level, solid base. The base must not be allowed to sag.

- If the cupboard element is not attached to the way, screw on using an ordinary bracket.

Installation dimensions
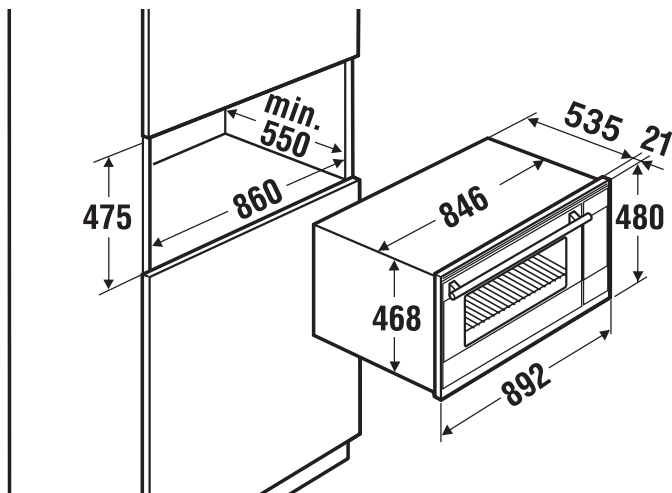
Electrics

⚠ WARNING! This appliance must be earthed!

Electrical requirements (for UK and Republic of Ireland only)

Check that the voltage stamped on the rating plate corresponds with your house electricity supply, which must be AC (alternating current).

Electrical connection of the apppliance must be performed by a trained electrician. The legally recognized regulations and the connection requirements of the electricity board seving your area must be fully complied with.

⚠ WARNING! Should the oven be supplied with a continental two-pin plug fitted, then this plug must be cut off from the connection cable. Dispose of the plug safely; do not insert it in a 13 A socket elsewhere in the house as this could cause a shock hazard.

Connection for UK and Republic of Ireland only: Permanent connection to an oven power point (fuse: 20 A!).

Other countries:

| Connection	is via the mains plug into a wall socket.
Total rating	at 230 V: 3.5 kW, at 240 V: 3.85 kW at 235 V: 3.6 kW
Electrical connection	230 - 240 V, 50 Hz - 240 V, 60 Hz
Fuse current	16 A

Installation in a fitted kitchen

Installing the appliance (not correct for UK and Republic of Ireland!)

– Insert power plug into the wall socket.
  (UK and Republic of Ireland: Connect to an oven power point!)

– Push the oven right into the cupboard alcove. Do not jam the cooker connection!
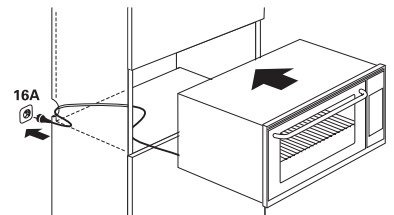
Fastening the appliance

– Fix the screws supplied at an angle through the cupboard.
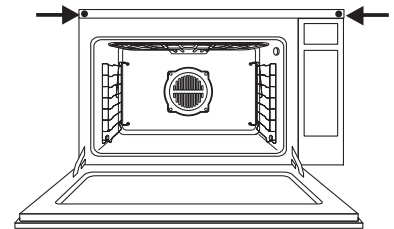
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