

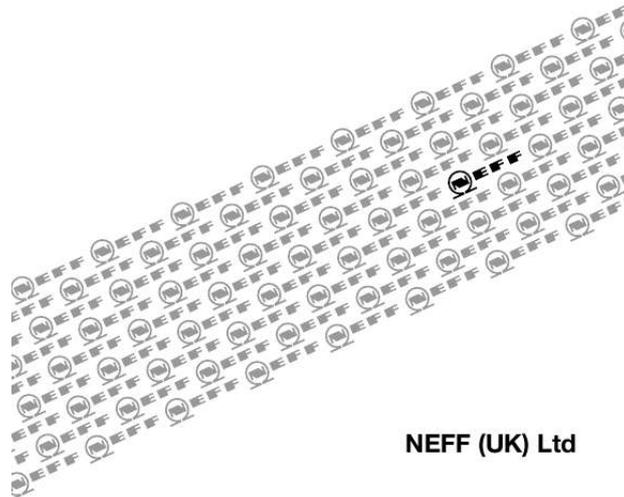


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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B1451N2GB. You'll find the answers to all your questions on the NEFF B1451N2GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B1451N2GB
User guide NEFF B1451N2GB
Operating instructions NEFF B1451N2GB
Instructions for use NEFF B1451N2GB
Instruction manual NEFF B1451N2GB

**How to connect up,
build-in, set up, use and
look after your
B1451 oven**



NEFF (UK) Ltd



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Manual abstract:

Before connecting your new appliance Do not use the appliance if it is damaged in any way. Installation and connection of the appliance should be performed according to the instructions and connection diagram provided, and should be entrusted to a competent electrician. In the event of a damage that occurs as a result of improper connection, the warranty will be void. Our appliances meet the applicable safety regulations for electrical appliances. Repairs must only be performed by service engineers trained by the manufacturer. Repairs carried out by incompetent service agents can make the appliance unsafe. 2 Important Information Notes on disposal Old appliances still have some residual value. An environment-friendly method of disposal will ensure that valuable raw materials can be recovered and used again. Before you dispose of your old appliance, make sure that it has been rendered inoperable. Your new appliance was protected by suitable packaging while it was on its way to you.

All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately. Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local government office. Make sure that the power cord does not get caught in the hot oven door. The plastic insulation could melt.

In the case of a defect, switch off (or remove) the mains fuse in the building electrical system. Do not store combustible items in the oven. They could ignite if the oven is switched on accidentally. If using hot air v, do not place greaseproof paper loosely in the oven (e.g. when heating the oven). The hot-air fan could draw in the paper which may damage the heater and fan. Do not clean the oven with steam or high-pressure cleaners. Do not insert a baking sheet at the bottom of the oven, or cover the base of the oven with aluminium foil, as this would result in heat build up. Roasting and baking times would change, and the enamel would be damaged. Never pour water directly into the hot oven. Damage to the enamel could result. Dripping juices may leave spots on the oven lining. Always place a baking tray below to prevent this from happening. Never stand or sit on the open oven door.

The oven door must close properly. Keep the door seal surfaces clean. Appliance safety considerations The appliance should only be used for the preparation of food. Open the oven door carefully. Hot steam may escape. The surfaces of heating and cooking appliances get hot during operation. The interior oven walls and the heating elements get extremely hot. Always keep children away from the appliance. Never leave the appliance unattended when cooking with fat or oil. They can catch fire if overheated.

Clean the oven regularly. Fatty or oily remnants could ignite when the oven is switched on. 3 Introducing: Your new Oven 0 50 100 250 150 200 Electronic clock Function selector Temperature selector with control lamp EasyClean® system (oven cleaning system) The control panel: The switches are retractable. To engage and disengage, depress the switch, making sure that it is in OFF position. Function selector Temperature selector 0 50 100 250 a k v e Z I w x 4 Settings: Oven light Defrosting position Circotherm Conventional top and bottom heat Radiant grill Circo-roasting Bottom heat Hydroclean system Settings: 200 50275 Temperature in °C 150 Introducing: Your new Cooker Accessories Your appliance is supplied with: 2 Wire shelves 1 Roasting/grill pan with grid The following accessories can be obtained from the supplier of your oven: Deep roasting pan Baking tray, aluminium Baking tray, enamelled Small grill-set Supplementary equipment set Telescopic Note: The baking tray or roasting pan may distort while the oven is operating.

This is caused by major temperature differences on the utensil. These differences may occur if only one part of the utensil was covered or if deep-frozen food, e. g. pizza, was placed on the utensil. Note: Order no.

Z 1270 X2 Z 1330 X0 Z 1340 X2 Z 1240 X2 Z 1750 X0 Note: The distortion will already subside again during baking, roasting or grilling. Shelf positions Your oven features 4 shelf positions. The shelf positions are counted from bottom to top. The numbers are marked in the oven. When using circotherm, do not use shelf position »2«, in order not to block air circulation. 5 Before Using Your Appliance for the First Time Time of day Before you use your appliance for the first time, it is necessary to set the current time on the electronic timer. After connecting to the mains, or after a power failure, the display {:{ will blink. Setting the time: Press the > button and set the current time with the rotary knob (e.g. \ Å:{{).

To amend the time of day, press button > until the indicator flashes under the + symbol. The correct time of day can then be set. Note: The time cannot be set if an automatic function is active (see Electronic clock for cancelling automatic function). Preliminary cleaning: 1. Clean the appliance exterior with a soft moistened cloth. 2. Clean the oven and the accessories with a hot detergent solution. Initial burn-in 1. Preheat the empty oven for about 30 minutes. Select v heat at a setting of 190° C.

During the initial burn-in phase, please open the kitchen windows to dissipate unpleasant odours. 6 Electronic timer Cooking time Minute timer Function indicator Off time Time Function button Rotary knob To engage and disengage, depress gently. The electronic timer can be operated with one hand; after pressing the button, set the time with the rotary knob. Adjustments can be made for as long as the display flashes (4 seconds). Setting the time: See section "Before using your appliance for the first time".

Minute timer: 1. Press the > button and set the cooking time (e.g. Å minutes). When the timer switches on, the remaining time is displayed.

2. A signal tone is emitted when the time has elapsed and the indicator flashes. To stop the signal tone, press the > button. Setting the timer: 7 Electronic timer Automatic timer You can switch the oven on and off via the electronic clock. Automatic switch off: If you wish to bake or roast food immediately, it is only necessary to set the cooking time. 1. Select the heating system and the oven temperature. 2. Press button > until the indicator flashes under the ? symbol. Set the required cooking duration with the rotary control (Example: \ hour and ~{ minutes).

Approx. 4 seconds after setting the clock reverts to time of day. The Indicator under the ? Symbol confirms that automatic operation has been set. 3. When the time has elapsed (e.



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Higher defrosting temperatures may cause the food to dry out. Cover the pot and defrost at 130-140°C. Attention: Pot handles must be ovenproof. Defrost and warm up frozen baked goods at 100-140°C. Place on wire grill covered with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures. 15 Cleaning and Care Important cleaning basics: For cleaning, do not use abrasives, corrosive cleaners, aerosol cleaners or sharp objects.

Do not scratch off burnt-on food residues, but soak off them with a damp cloth and washing up liquid. Oven cleaners must not be used on aluminium or plastic parts. Stainless steel front: When using commercially available Stainless Steel cleaning agents, avoid cleaning any lettering, as this can become damaged! Do not use any scouring pads or abrasive cleaners. Use commercially available detergents applied with a soft, moistened cloth or a chamois. Enamel and glass: Use hot detergent suds for cleaning.

Remove the oven door before cleaning the enamel surface. Oven interior: Clean the oven after each use, especially after roasting or grilling. Food remnants burn in when the oven is reheated. The baked-in remnants are very difficult to remove once burnt in. You can reduce the degree of soiling by greater use of the circoterm.

Do not clean the warm oven with any of the cleaning products specifically designed for this purpose. When baking very moist cake (e.g. rich fruit cake) that could drip over the top of the tin, place on the roasting pan or your own baking sheet. When roasting, ensure that the meat juices do not splash on to the base of the oven. Clean the oven before soiling becomes too heavy. Wash out the oven cavity with hot detergent suds. Leave the door open until the interior has dried. 16 Cleaning and Care Hydroclean system: The hydroclean system featured in your oven is intended to help you keep your oven neat and tidy. An amount of cleaning solution is vaporised automatically.

The combined effects of heat and steam soften the grease deposits on the oven wall enamel and facilitate their removal. Caution: Use this function only after the oven has completely cooled (Room temperature). Use normal water only, and not distilled water. Activate hydroclean: 1. Remove the roasting pan from the oven. The wire shelf may remain in the oven. 2. Pour approx. 400 ml (3/4 pint) of water mixed with a little washing up liquid into the floor pan of the oven cavity. In the case of heavy soil build-up, you may wish to allow the cleaning solution to soak in for a while before you activate the cleaning function.

3. Close the oven door. 4. Turn the function selector to the x position. Both the oven cleaning and oven temperature control lamps will light.

After the heating time has passed (4 minutes), the oven temperature control lamp extinguishes. After another 17 minutes, the end of the cleaning cycle is indicated by an audible signal. Deactivate oven cleaning function: Turn the function selector to the 0 position. The oven cleaning control lamp extinguishes. Function selector 0 50 100 250 150 200 Temperature selector with control lamp Control lamp EasyClean® system 17 Cleaning and Care After deactivating the hydroclean system: Cleaning tips: Never leave the residual water in the oven for any length of time, e.g. overnight.

1. Open the oven door and pick up the remaining water with a large absorbent sponge cloth. 2. Using the detergent-soaked sponge cloth, a soft brush or a nylon scrubber, wipe off the oven interior. Stubborn soil remnants can be removed with a nylon scourer. 3. Lime deposits may be removed with a cloth soaked in vinegar. 4.

Wipe clean with clear water and dry with a soft cloth (do not forget to wipe under the oven door seal). Cleaning tips: If the oven is heavily soiled, the procedure may be repeated after the oven has cooled. If the oven is heavily soiled with grease, e.g. after roasting or grilling, we would recommend rubbing any stubborn dirt with detergent before activating the oven cleaning function. After cleaning, leave the oven door ajar, i.e., at a 30 degree angle, to allow the interior enamel surfaces to dry thoroughly. Rapid drying: 1. Leave the oven door ajar at an angle of approximately 30 degrees.

2. Turn the function selector to the v position and the temperature selector to the 50°C position. 3. Allow oven to heat for 5 minutes. 4.

Afterward return the function selector and the temperature selector to the «0» position. 18 Cleaning and Care Manual cleaning steps: Note: To make cleaning more convenient, the oven offers you the following options: Removing the oven door: 1. Fully open the oven door. 2. Move the catch levers on the right and left-hand sides to the fully open position.

3. Placing the door at an upward angle toward you, grasp the door with both hands and lift it out of the hinges toward you. Replacing the oven door: 1. Set both hinges into their respective receptacles on the left and right, and swing the oven door downward. 2. Close the catch levers on the left and right. 3. Close the oven door. Switch on the oven light: Turn the function selector to the a position. Removing the shelf railings: 1.

On both left and right sides, remove the one milled screws. 2. Carefully remove the suspended grids. Lowering the heating element: Caution: The heating element must have been allowed to cool. 1. Unlock the heating element by turning the ratchet at the ceiling of the oven cavity. Caution: in the lowered position, never switch on the heating element or place any weight on it. 2. After cleaning, swing the heating element upwards, and latch it into place. 2.

1. 19 Service and Repair Information In the event of problems or repairs that you cannot solve yourself, our customer service will be happy to help. Check the customer service directory for an office facility in your area. Caution: Calling customer service because of an operator error can be very costly! In the event of a service request, please have the following information handy: E-Number FD You can find this information on the appliance's nameplate. The nameplate is located on the appliance, behind the oven door, on the left bottom edge of the oven.

Replacing the oven light: Caution: Disconnect the appliance or remove the fuse! 1. To prevent damage, place a tea cloth into the cold oven. 2. Unscrew the lamp cover by turning it anti-clockwise. 3.

Replace the lamp. Type: Incandescent bulb E 14, 220-240 V, 40 W, heat-resistant to 300°C. You may obtain this bulb from our spares department.

Replacing the oven door seal: 1. Remove the defective oven door seal by simply unhooking it. You may obtain the new oven door seal from our spares department. 20 Trouble-shooting Guide Calling the customer service is not always really necessary. In some cases, you can remedy the situation yourself. The following table may contain some helpful tips.



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Important general safety guidelines: Service or repair work on the electronic components may only be performed by a qualified expert.

Without exception, prior to starting such repairs, the appliance must be disconnected from the mains. This may be accomplished by tripping the automatic fuse or by removing the fuse from the fuse box that controls your flat or apartment. Problem There is a general failure of all electrical functions, i.e., the control lamps have suddenly ceased to function. Liquids or thin cake mixes are distributed at a visibly uneven thickness. The electronic timer display suddenly shows a blinking 0.00. The oven suddenly stop functioning. Possible cause Defective fuse.

Remedy Check the fuse in the fuse box, and replace if required. Level the appliance using the levelling feet, or check the installation. Reset the time of day. The appliance has not been placed or installed plumb-and-level. The power supply was briefly interrupted.

@@Reset ON time ? to {;}. 2. Press the > button. Reset the relevant functions. .

.. if electronically controlled functions fail? ... if enamelled slide-in parts have dull, light blotches? ... @@lightning flash). Normal occurrence due to dripping meat juices.

Temperature inside oven cavity is still too high. @@Replacement only by an authorised expert. Remove the oven door and lay front side down on a soft, clean base. Grip the door glass near the hinges, pull up and remove. @@Installing the cleaned glass: Insert the inner door glass and lock into position. Attach the door glass and lock into position by pressing the glass near the hinges. ... if after prolonged use, the oven window panes are soiled from the inside.

This kind of soiling is normal. 21 Assembly Instructions For the installer and kitchen expert! Important installation notes: Properly dispose of packaging materials. Do not use oven door handle for transporting or handling the unit during installation. WARNING: Connection and first start of the appliance may only be performed by an authorised specialist. Connection must be made using an H 0 5 V V- F mains connection cable.

Nominal connected loading, nominal voltage and model number of the appliance: see the rating plate, located behind the oven door, fixed to the lower left facing edge of the oven. The unit's nameplate is located at on the right sidewall of the unit. Electrical safety of the appliance can be ensured only if the equipment earth in the building installation has been installed according to regulations. On the installation side a isolating device shall be provided. Any switch with a contact gap exceeding 3 mm may be considered a separating device.

Other examples are LS switches, fuses and contactors. In the case of repairs interrupt all power connections to the unit. Connection diagram Kitchen furniture Oven housing units from virtually all lines of kitchen furniture are suitable for installing the built-in oven. However, the veneers or plastic laminates on the housing unit must be applied with heat-resistant glue (90 °C). If plastic laminate or glue are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result. 220-240V ~ L N 22 Assembly Instructions Installation of the built-in oven To burn-in the insulation, heat up the oven prior to installing the unit. Push the built-in oven into the housing unit and align the unit until it is in a level position. Open the oven door and, using one screw on each side, fasten the built-in oven to the side strips of the housing unit (see illustration). The two screws (supplied with the builtin oven) must be started slightly outward. Verify that the built-in oven is positioned securely and in a level position, and that the required installation dimensions have been maintained.

In units featuring automatic oven cleaning, after filling 0,4 l of cleaning solution into the recess in the oven floor, the liquid must not spill toward the front. The properly installed appliance must be covered on all sides in such a fashion that not even components with rough insulation are exposed to the touch. The cover must be removable with tools only. mind. 598 mind. 590 560 570 5 min50 d. 3 mind. 23 NEFF (UK) Ltd. Grand Union House, Old Wolverton Road, Old Wolverton Milton Keynes, MK12 5PT Tel: 01908 328300 Fax: 01908 328399 5750 201 839 Printed in Germany 1103 Es. .



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