



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B14M42N0GB. You'll find the answers to all your questions on the NEFF B14M42N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B14M42N0GB
User guide NEFF B14M42N0GB
Operating instructions NEFF B14M42N0GB
Instructions for use NEFF B14M42N0GB
Instruction manual NEFF B14M42N0GB



Dear customer,
congratulations on the purchase of your new Neff oven.
We would like to thank you for your confidence in us and we hope that you will have many years of enjoyment and cooking pleasure with your new appliance.
To be able to take full advantage of all the technical features of your cooker, please read these instructions for use.
The detailed table of contents will guide you quickly to all the important information:

- You will be informed of important safety information.
- You will then be familiarised with the individual parts of your new oven.
- Step by step guide on how to select particular settings.
- The tables list the settings and shelf positions for a selection of typical recipes, all of which are tested in our cookery centre.
- In the unlikely event of a malfunction, this is where you will find information on how to rectify minor faults yourself.

Have fun cooking.

Instructions for use
B14M42.0GB

en 9000 269 166

881124



[You're reading an excerpt. Click here to read official NEFF B14M42N0GB user guide](http://yourpdfguides.com/dref/3543137)
<http://yourpdfguides.com/dref/3543137>

..... *Tips and tricks* .

.....

.....

.....
Roasting

.....

.....
Braising

.....

.....
Tables for roasting and braising

..... *Tips and tricks* ...

.....

.....

..... *Wire rack position* ..

.....

.....

..... *Grilling table*

.....

.....

..... *Defrosting with Circotherm hot air* .

.....

.....

... *Defrost setting*

.....

.....

... 21 21 22 24 25 27 28 28 30 32 32 34 35 *Roasting and braising*

.....

.....

.. 27 *Grilling* ...

.....

.....

.....

... 31 *Defrosting*

.....

.....

.....

..... 34 *Yoghurt* ...

.....

.....

.....

... 35 *Cleaning and care*

.....

leave the oven door open slightly, the fronts of adjacent units may become damaged over time. If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean. Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door. Do not carry or hold the appliance by the door handle.



[You're reading an excerpt. Click here to read official NEFF](#)

[B14M42N0GB user guide](#)

<http://yourpdfguides.com/dref/3543137>

The door handle cannot support the weight of the appliance and could break. Water in the hot cooking compartment Moist food Fruit juice Cooling with the oven door open Very dirty oven seal Oven door as a seat or storage space Transporting the appliance 7 Energy and environment tips Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly. Saving energy Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well. Open the appliance door as little as possible during cooking, baking or roasting. It is best to bake several cakes one after the other. The cooking compartment is still warm.

This may reduce the baking time for the second cake. For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking. Environmentally friendly disposal Dispose of packaging in an environmentally friendly manner. 6 This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment WEEE. The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU. 8 Your new appliance This section provides information on H the control panel H the operating modes H the shelf positions H the accessories Control panel Electronic clock Temperature selector indicator lamp Clock function button Rotary selector Operating mode selector Temperature selector Control Clock function button Rotary selector Operating mode selector Temperature selector Use Selects the desired clock function (see section: Electronic clock) Makes settings in one of the clock functions (see section: Electronic clock) Selects the desired operating mode Sets the desired temperature 9 Pop out control knobs The rotary, temperature and operating mode selectors can all be popped out. To pop the knob in and out, push the appropriate operating knob. Operating modes Operating mode 3 CircoTherm® (Large grill A Defrost \ Cooking compartment lighting Here is an overview of the operating modes of your appliance. Application For baking and roasting on one or more levels For large amounts of flat, small items for grilling (e.g.

steaks, sausages) For gentle defrosting of pieces of meat, bread and delicate pastries (e.g. cream gateau) Provides assistance when maintaining and cleaning the cooking compartment Shelf positions The cooking compartment has four shelf positions. The shelf positions are counted from the bottom up. Note: When baking and roasting with 3 CircoTherm®, do not use shelf position 2. Air circulation is adversely affected and the results of baking and roasting are impaired. 10 Accessories The following accessories are supplied with your appliance: Universal pan, enamelled for baking, roasting and grilling of for collecting drops of liquid Stepped wire rack, close meshed for baking, roasting and grilling, for placing in the universal pan Wire rack, flat, with tilt protection for baking Insert the flat wire rack in such a way that the rear upstand (to prevent items sliding off the back of the shelf) is at the back and is pointing upwards (see illustration below). Otherwise, the tilt protection feature will not work properly. You can obtain further accessories from specialist retailers: Accessories Grill set Glass pan Enamelled roasting pan Aluminium baking tray Enamelled baking tray Order no. Z1240X2 Z1262X0 Z1272X0 Z1332X0 Z1342X0 11 Accessories Non stick baking tray Baking and roasting shelf, close meshed Two piece enamelled roasting tray CLOU 1x telescopic railing retrofit kit CLOU 3x telescopic railings retrofit kit CLOU 4x telescopic railings rthe cooking time using the rotary selector (e.g. : minutes). The setting is accepted automatically. Then the clock is displayed again and the timer starts counting down. 16 Cooking time Automatic switch off after a set duration of time.

1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button until the KJ and x symbols light up. 3. Set the cooking time with the rotary selector (e.g. : hours). The setting is accepted automatically. Then the clock is displayed again and the set cooking time starts counting down. Once the cooking time has expired, the appliance switches off automatically. 4. Reset the operating mode and temperature selectors to the Ũ position. 5.

Press the clock function button to end the clock function. 17 End of operation Automatic switch off at a set time. 1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button until the KJ and y symbols light up. 3. Set the end of operation using the rotary selector (e.g. :). The setting is accepted automatically. The clock is then displayed again. The appliance switches off automatically at the time set for the end of operation. 4.

Reset the operating mode and temperature selectors to the Ũ position. 5. Press the clock function button to end the clock function. Preselection mode The appliance switches on automatically, and switches off automatically at the preselected time for the end of operation. To set this function, combine the clock functions for cooking time and end of operation.

Bear in mind that food which spoils easily must not stay in the cooking compartment for too long. 18 1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button until the KJ and x symbols light up. 3. Set the cooking time with the rotary selector (e.g. : hours).

The setting is accepted automatically. 4. Press the clock function button until the KJ and y symbols light up. 5. Set the end of operation using the rotary selector (e.g. :). The appliance switches off and waits until the correct time to switch on (in the example, :). The appliance switches off automatically at the time set for the end of operation (.).

A signal sounds and the y symbol flashes. 6. Reset the operating mode and temperature selectors to the Ũ position. 7. Press the clock function button to end the preselection mode.

Setting the time You can only change the clock, when no other clock functions are active. 1. Press the clock function button until the KJ and 3 symbols light up. 2. Set the clock using the rotary selector.

The setting is accepted automatically. 19 Checking, correcting or deleting settings 1. To check your settings, press the clock function button until the corresponding symbol lights up. 2. If necessary, you can correct your setting using the rotary selector. 3. If you wish to cancel your setting, turn the rotary selector anti clockwise to the original value. Baking In this section, you will find information on H Baking on one level H Baking on two or more levels H The baking table H The baking table for pre prepared products H Tips and tricks for baking Note: When baking with 3 CircoTherm®, do not use shelf height 2.



[You're reading an excerpt. Click here to read official NEFF](#)

[B14M42N0GB user guide](#)

<http://yourpdfguides.com/dref/3543137>

Note: With small quantities (pieces) the defrosting time is shortened to 15 20 minutes and the extended defrosting time is shortened to 10 15 minutes. Yoghurt You can also make yoghurt by yourself with your appliance: The heat from the interior lighting \ is used for this. 1. Remove accessories and hook in racks, telescopic shelves or separate fitting systems.

2. Heat 1 litre UHT milk (3.5 % fat) or pasteurised fresh milk to 40 °C or Bring 1 litre fresh milk to the boil once and allow to cool down to 40 °C. 3. Add 300 g firm yoghurt to the warm milk, stir in and fill the jars or bowls evenly.

Do not fill more than 200 ml in a container. 4. Cover the filled containers with a suitable lid or cling film. 5. Distribute the containers on the entire cooking compartment floor, evenly spaced out.

35 6. Close the appliance door and switch on the interior lighting \ 7. Switch off the interior lighting \ after 7 hours and place the containers in the refrigerator for at least 18 hours. Cleaning and care In this section, you will find information on H Cleaning and care of your appliance H Cleaning agents and aids H Self cleaning surfaces in the cooking compartment. d Risk of short circuit. Do not use high pressure cleaners or steam jet cleaners to clean your appliance. Caution! Damage to surfaces. Do not use sharp or abrasive cleaning agents. Do not use abrasive cleaning aids such as steel wool or scourers.

Note: Highly recommended cleaning and care products can be purchased through our after sales service. Observe the manufacturer's instructions. 36 Cleaning the appliance exterior Appliance part/surface Stainless steel surfaces Cleaning agent/aid Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty. Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Use commercially available glass cleaner or apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. The inner door panel on the appliance door has a coating which reduces the temperature and reflects the heat. The view through the appliance door is not impaired by this. When the appliance door is open this coating can have the effect of a light coloured film.

This is part of the design and is not due to any quality defect. Painted surfaces Glass surfaces Door panels Cleaning the cooking compartment Caution! Damage to surfaces. Do not clean the appliance while still warm, even if using oven cleaners specially intended for this purpose. Notes: H Enamel is baked on at very high temperatures during manufacture. This can cause some slight colour variation.

This is normal and does not affect proper functioning. H The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti corrosion protection is still guaranteed, however. 37 Appliance part Enamel surfaces (smooth surfaces) Self cleaning surfaces (rough surfaces) Door seal Hook in rack/telescopic shelf Accessories Cleaning agent/aid To facilitate cleaning you can switch on the interior lighting and detach the appliance door if necessary.

Apply commercially available detergent or vinegar solution with a soft, damp cloth or chamois leather; dry with a soft cloth. Loosen baked on food residues with a damp cloth and detergent. We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the stain. Leave the cooking compartment open to dry after cleaning. Please observe the instructions in the section: Self cleaning surfaces Hot soapy water Hot soapy water Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher Keeping the appliance clean To avoid getting the cooking compartment dirty, H clean the cooking compartment after each use, as dirt will bake on the next time it is heated up, and this can only be removed with difficulty H always remove lime, grease, starch and egg white stains immediately H where possible use Circotherm® hot air 3. This operating mode creates less dirt H use the universal pan to bake very moist cakes H use suitable ovenware when roasting (e.g. roasting dish) or a roasting sheet (see the section: Accessories 38 Self cleaning surface The rear wall of the cooking compartment is coated with self cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

Large splashes only disappear after the oven has been used several times. Discolouration on the rear wall does not affect the self cleaning function. Caution Damage to the self cleaning surface due to the application of oven cleaner. H Never clean the self cleaning surface with oven cleaner. H If oven cleaner is accidentally applied to the self cleaning surface, remove it immediately with a sponge and plenty of water. Caution Damage to surfaces on self cleaning areas due to the use of abrasive and acidic cleaning agents and aids. H Do not use cleaning agents containing abrasive substances or acids. H Do not use abrasive cleaning aids such as steel wool or scourers. Removing and fitting the appliance door d You can remove the appliance door to clean it more thoroughly. Risk of injury! The hinges on the appliance door can snap back with great force.

Always open the locking lever on the hinge fully when removing the appliance door and close it again fully after fitting it. Do not reach into the hinge. Risk of injury! If the appliance door is detached on one side, do not reach into the hinge. The hinge can snap back with great force. Call the after sales service. d 39 Removing the appliance door 1. Open the appliance door fully. 2. Open the locking levers on the left and right hand side fully. The hinges are secured and cannot snap closed.

3. Close the appliance door only until resistance becomes noticeable (Fig. A). 4. With both hands, grip the door on the left and right hand side, close the door a little more and pull it out (Fig. B). 40 Fitting the appliance door 1. Insert the hinges in the left and right hand holders (Fig. A). The notch on both hinges must engage.

2. Open the appliance door fully. 3. Close the locking levers on the left and right hand side fully (Fig. B). The appliance door is secured and can no longer be removed. 4. Close the appliance door. Cleaning the door panels To assist with cleaning, the inner door panel can be removed from the appliance. d Risk of injury.

The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves. Caution! The appliance must not be used again until the door panels and appliance door have been correctly fitted. Removing the door panel Before removing, make a note of the position in which the door panel is fitted, so that it is not refitted the wrong way round.



[You're reading an excerpt. Click here to read official NEFF](http://yourpdfguides.com/dref/3543137)

[B14M42N0GB user guide](http://yourpdfguides.com/dref/3543137)

<http://yourpdfguides.com/dref/3543137>

41 1. Remove the appliance door and lay it on a soft, clean surface, with the front facing down (see the section: Removing and fitting the appliance door). A B 2. Unscrew the cover at the top left and right of the appliance door and detach it (Fig. A).

3. Lift the door panel and remove it (Fig. B). Cleaning Clean the door panels with glass cleaner and a soft cloth. Caution! Do not use any sharp or abrasive medium or a glass scraper. The glass could become damaged. Fitting the door panel 1. Slide in the door panel all the way. 2. Put the cover back in place and screw it in.

3. Fit the appliance door. 42 Cleaning hook in racks For easier cleaning, you can remove the hook in racks. d Remove hook in rack Risk of burning due to hot elements in the cooking compartment. Wait until the cooking compartment has cooled down. 1. @ @ 2. @ @ @ @ 1. @ @ 2. Insert the hook in rack at the front until the limit stop and push downwards (figure B).

43 Faults and repairs It is not always necessary to call the after sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table. d Risk of electric shock. H Work on the appliance electronics must only be carried out by an expert H During work on the appliance electronics, the power supply to the appliance must be disconnected.

Switch off the circuit breaker or take out the fuse in your household fuse box Problem There is no electrical function (e.g. indicator lamp does not light up) Liquid or thin dough runs to one side Possible cause Blown fuse Appliance not installed level Remedial action Check the fuses in the fuse box and replace if necessary Check the appliance installation (see the Installation instructions) Reset the clock (see section: Electronic clock) Reset the function concerned Continue grilling or roasting until the fat on the grill element is burnt away Place the wire rack in the universal pan and insert them together into a low shelf height Open the appliance door occasionally during operation Not possible Heat the appliance up to 100 °C and then switch off again after 5 minutes : flashes in the clock display There was a power cut Electronically controlled functions are malfunctioning Smoke is generated during roasting or grilling Energy surges (e.g. lightning strike) Fat is burning on the grill element Wire rack or universal pan inserted incorrectly High levels of condensation are generated in the cooking compartment Enamelled accessories have light, matt marks Door panels are misted up Normal occurrence (e. g. with cakes with very moist toppings or a large roast joint) Normal occurrence caused by dripping meat or fruit juices Normal occurrence caused by temperature differences 44 Changing the cooking compartment bulb Replace faulty cooking compartment bulbs. Spare bulbs can be obtained from the after sales service or specialist shops: E14, 220 240 V, 40 W, heat resistant to 300 °C Use these bulbs only. d Risk of electric shock. Disconnect the appliance from the power supply. Switch off the circuit breaker or take out the fuse in the household fuse box. 1. Place a tea towel in the cold oven to prevent damage. 2. 3.

4. 5. Turn the glass cover anticlockwise and remove it. Replace the bulb with one of the same type. Screw on the glass cover again. Remove the tea towel and switch on the fuse. 45 Replacing the door seal If the door seal is defective, it must be replaced. Replacement seals for your appliance can be obtained from the after sales service. The door seal is attached in four places (figure A). To replace it, disconnect or attach the hooks at all four points (figure B). Check to ensure in particular that the seal is seated correctly in the corners. After sales service In the event of faults and repairs that you cannot solve yourself, please use our after sales service. You can find the addresses in the after sales service directory. Note: You will be charged for calling the after sales service regarding an operating fault. E number and FD number For after sales service cases, please specify the E number and FD number. You can find these on the rating plate behind the appliance door on the left hand bottom edge. E Nr. FD 46 Test dishes Dishes tested in accordance with standard EN 60350. Please note the information in the tables about preheating. Baking Shortbread H 1 level H 2 levels H 3 levels Small cakes (20 pieces) H 1 level H 2 levels H 3 levels Fatless sponge cake Apple pie H 1 level (see figure A) H 2 levels (see figure B and C) Cookware Baking tray*** 2 baking trays*** 3 baking trays*** Baking tray*** 2 baking trays*** 3 baking trays*** Springform cake tin ø 26 cm 2x Springform cake tin ø 20 cm 2x Springform cake tin ø 20 cm Setting Q Q Q Q Q Q Q Level 1 1+3 1+3+4 1 1+3 1+3+4 1 1 1+3 Temperature Time in °C minutes 140 150** 140 150** 130 150** 150 150 150 160* 160* 160* 160** 20 30 20 30 35 45 25 25 25 20 35 35 35 30 170 180** 170 180** 70 80 70 80 * Preheat for 10 minutes ** Preheat oven *** Only use original baking trays, order no.

Z1342X0 When baking apple pies using CircoTherm® 3, always place the two springform cake tins diagonally on the stepped wire rack (figure A). A 47 When baking apple pies on two levels, place the lower baking tin to the left on the stepped wire rack (figure B) and the upper baking tin to the right on the straight wire rack (figure C). B C Grilling White bread (universal pan + stepped wire rack) Beefsteaks (universal pan + stepped wire rack) * Preheat for 10 minutes ** Turn after Z of the time Wire rack Setting position ¼ (¼ (Level 4 4 Temperature in °C 275* 270 Time in minutes 0,5 2 20 25** 48 .



[You're reading an excerpt. Click here to read official NEFF B14M42N0GB user guide](http://yourpdfguides.com/dref/3543137)
<http://yourpdfguides.com/dref/3543137>