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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B1524. You'll find the answers to all your questions on the NEFF B1524 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B1524
User guide NEFF B1524
Operating instructions NEFF B1524
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Instruction manual NEFF B1524

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Manual abstract:

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@@@The Instructions for Use apply to several versions of this appliance. @@Please keep the operating and installation instructions in a safe place; this important documentation may also be of use to a possible subsequent owner. Packaging and old appliances Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and can be recycled.

Please make a contribution to protecting the environment by disposing of the packaging appropriately. Old appliances are not worthless rubbish.

Environmentally-conscious recycling can reclaim valuable raw materials. Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating „Caution, scrap". Up-to-date information on how to dispose of your old appliance and the packaging from the new one can be obtained from your retailer or local authority. Before installation Transport damage Check the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport. The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims. Electrical connection 41 Safety information Hot oven This appliance is intended for domestic use only.

Only use the cooker for food preparation. Open the oven door carefully. Hot steam may escape. Never touch the internal surfaces of the oven or the heating elements. There is a risk of burning. Children must be kept at a safe distance from the appliance. Never store combustible items in the oven. Risk of fire. Never place flammable objects onto the hot plates. Fire hazard! Never place cables of electronic devices onto the hot plates.

Never clamp leads of electrical appliances in the hot oven door. The insulation on the leads could melt. There is a risk of short-circuiting. Caution: The extension rails heat up during oven operation. Use special care to avoid burns when extending the rails.

Remove all packaging remnants, e.g. polystyrene parts, from the oven. Repairs Incorrectly done repairs are dangerous. There is a risk of electrocution. Repairs may only be carried out by after-sales service technicians who have been fully trained by BSH. If there is a fault, switch off the oven fuse at the fuse box. Call the after-sales service. 42 Reasons for damage Baking sheet or aluminium foil on the oven floor Do not place baking sheets on the oven floor. Do not line the oven floor with aluminium foil. This causes heat to accumulate. Baking and roasting times will no longer be correct and the enamel will be damaged. If using hot air *, 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. Never pour water directly into a hot oven. This could damage the enamel. When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed. It is recommended that you use the deeper universal pan. Only leave the oven to cool with the door closed. Do not allow anything to become trapped in the oven door. Even if you only 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. Keep the oven seal clean. Do not stand or sit on the oven door. Do not use high-pressure cleaners or steam jets. Keep an eye on pressure cookers during the heat-up phase.

As soon as the proper cooking pressure is reached, reduce the heat setting. Please observe the separate operating instructions that came with your hob.

Baking paper Water in the oven Fruit juice Cooling with the oven door Very dirty oven seal Using the oven door as a seat Care and cleaning Hotplates 43 Your new cooker Here you will learn more about your new oven. The control panel and its switches and indicators are explained here. The heating modes and the accessories included with your oven will be explained here.

The control panel Function selector Temperature selector with control lamp EasyClean® system (oven cleaning system) Function selector Use the function selector to select the type of heating for the oven. Settings * / () , & . e d \$ Hot-air and defrosting position Top/bottom heat (conventional heating system)

Surface grilling, full-surface grill Surface grilling, centre-area grill (energy-saving grill) Combination hot-air/surface grilling Pizza setting Bottom heat Defrosting position EasyClean® system (Oven cleaning system) Oven light 44 Temperature selector Settings 50 275 Temperature in °C. Press-down switches To engage and disengage, depress the switch, making sure that it is in OFF position. Slide-in levels Your oven features 4 slide-in levels. The slide-in levels are counted from bottom to top. The numbers are marked in the oven. When using hot-air baking * or roasting, do not use slide-in level »2«, in order not to block

air circulation. 45 Accessories Universal pan with grid Your appliance is supplied with: Grid Baking tray, enamelled The following accessories can be obtained from a specialist dealer: Universal pan, non-stick Soufflé pan Baking tray, aluminium Baking tray, enamelled Baking tray, non-stick Wire shelf, high/low Wire shelf, dose mesh Roasting tray Upgrade set Single Telescope System steam cooker Pizza stone Note: Order no. Z 1232 X0 Z 1233 X0 Z 1272 X0 Z 1332 X0 Z 1342 X0 Z 1343 X0 Z 1432 X0 Z 1442 X0 Z 1512 X0 Z 1784 X0 N 8642 X0 Z 1912 X0 The baking tray or universal pan may distort while the oven is operating.



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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. The distortion will already subside again during baking, roasting or grilling. 46 Before using your appliance for the first time Preliminary cleaning Take the accessories out of the oven. Remove all packaging remnants, e.g. polystyrene parts, from the oven. 1.

Clean the appliance exterior with a soft moistened cloth. 2. Clean the oven and the accessories with a hot detergent solution. Please observe the operating instructions furnished with the hob. Initial burn-in Heat the empty oven for approx.

30 minutes. Select top and bottom heat at a setting of 240° C. During the initial burn-in phase, please open the kitchen windows to dissipate unpleasant odours. 47 Description of Oven Features Hot-air circulation * A fan system located in the rear oven wall circulates the hot air in the oven, achieving an especially effective heat transfer to the food being baked or roasted. Advantages: Simultaneous baking and roasting possible on up to 3 levels low soiling of oven inferior shorter preheating times low oven temperatures gentle defrosting Top and bottom heat (Conventional heating system) / Surface grilling The food being baked or roasted is exposed to heat radiation from heating elements located at the top and bottom of the oven cavity.

Baking and roasting is possible on one slide-in level only. Advantages: Baking of cake with moist filling, pizza, quiche. The food being prepared is exposed to heat radiation from the heating element at the top of the oven cavity. Particularly effective with flat, small cuts of meat, i.e., steaks, sausages, fish, vegetables and toast. Full-surface grill Advantages: the entire grilling surface heats up especially useful with large amounts of food Advantages: only the centre area of the grilling surface heats up especially useful with small amounts of food energy-saving operation (Centre-area grill) 48 Combination hot-air/ surface grilling , Bottom heat With combination hot-air/surface grilling, the air circulating fan and the grilling radiators are activated in alternation. The heat generated by the grilling radiator is evenly distributed in the oven cavity. Advantage: Particularly effective with poultry and larger cuts of meal. .

Pizza setting With this setting, only the heating element at the bottom of the oven cavity is activated. Advantage: Particularly useful with dishes and baked goods that require a distinctive bottom crust or browning. Use just before the end of the baking or roasting time. The pizza setting adds the bottom heat to the hot air. Advantages: Fresh preparation with a high "juice portion", e.g. pizza and juicy cakes with crisp base. Especially suited for frozen products, e.g. pizzas, chips etc.

& Defrost e A fan in the rear wall of the oven circulates the air in the oven around the frozen food. The fan system is running without heating. Advantages: Gentle defrosting. Frozen pieces of meat, poultry, bread and cakes defrost evenly. 49 EasyClean® system (oven cleaning system) d The oven cleaning function 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 soil deposits on the oven wall enamel and facilitate their removal. For more information on this function, see the section on "Cleaning and Care" later in this booklet. Use this function with a cold oven only. Advantages: takes the toil out of oven cleaning protects the enamel on interior surfaces constitutes an environmentally friendly cleaning method.

50 Switching the Oven ON and OFF Before switching on your oven, you should decide which heating system you wish to use. Switching the oven ON: 1. Use the function selector to determine the desired system. 2. Set the temperature control knob to the desired temperature. The selected temperature will be controlled automatically. The oven temperature control lamp illuminates when the oven is first switched on, and extinguishes when the required temperature has been reached. Switching the oven OFF: To switch the oven OFF, turn both the temperature selector and functions selector to the »0« position. Notes: The appliance features a cooling fan which runs until the oven has cooled down. 51 Baking Using baking tins Always place baking tins in the centre of the baking grill.

We recommend dark metallic baking tins. Using baking sheets The slanted (handle) end of the baking sheet must always face the oven ish to set a slightly higher temperature than indicated in the roasting table. 54 Tips Big, high roasts, goose, turkey, duck = Long roasting times, low temperatures Medium sized, low roasts = Medium roasting times, medium temperatures Small, flat roasts = Short roasting times, high temperatures Roasting time per cm of meat height without bones app. 13-15 minutes Roasting time per cm of meat height with bones app. 15-18 minutes We recommend using the lower of the stated temperatures first. In general, the lower temperature ensures a more even browning. We recommend turning the roast after half or two thirds of the roasting time have elapsed when using the setting /. For roasting, use only cookware with oven-proof handles. Prepare large roast directly in the universal pan, without using the grill. Smaller cuts of roast can be roasted on aluminium foil.

To do so, bend the edges of the foil upward, as if to form a dish, and place it on the grill. After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes. The roast is not done on the inside Use a lower roasting temperature. Note: Higher temperatures do not shorten roasting times (done on the outside, raw on the inside).

Choose slightly longer roasting times. You can let the steam escape from the oven and thereby reduce the forming of water droplets by briefly and carefully opening the oven door (once or twice, in case of longer roasting times more often). Very moist roasts (e.g. roasts prepared with water) cause a lot of steam to generate in the oven that condenses on the oven door.

55 Grilling Notes on grilling Exercise CAUTION when grilling. Always keep children at a safe distance. Always close the oven door when grilling. The grilling temperatures are variable. Always use the grill and the universal pan. Always place food to be grilled in the centre of the wire grill. If the grilling radiator (heating element) switches OFF automatically, the overheating protection was activated. The radiator will be reactivated after a short period of time.

Place the grill into the universal baking pan and slide them together into the same slide-in level.



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56 Combination hot-air/ surface grilling , Use this method for particularly crispy poultry or roast (e.

g., pork roast with rind). Use the grill and universal pan together. Turn large roasts after about half of the total grilling time has elapsed. To prevent breakage after removing them from the oven, place glass utensils on a dry kitchen towel instead of cold or wet surfaces. Dependent on the type of food being prepared, combination hot-air and surface grilling can cause an increased degree of oven soiling. Therefore, to prevent burning-in of the soil, thorough cleaning of the oven is recommended after each use. Whole poultry should be turned after approx. two-thirds of the cooking time has elapsed. With duck and goose, pierce the skin under the wings to allow excess fat to drain off.

After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes. Surface grilling Used for smaller dishes having little height/thickness. Always use the grill and universal pan together. Turn the food after approx. two-thirds of the grilling time has elapsed. At your discretion, lightly baste the grill and the food with oil. () 57 Defrosting and cooking Defrosting and cooking using the hot-air system * Important heating system information For defrosting and cooking of frozen or deep-frozen foods, use only the hot-air heating system. With all deep-frozen foods, follow the food processing company's instructions on the package. @@@@ Higher defrosting temperatures may cause the food to dry out.

@@Defrost and warm up deep-frozen baked goods at 100 140° C. @@@@ Turn the function selector switch to the e position.

@@@@ Do not use scouring sponges. @@Enamel and glass Use hot detergent suds for cleaning. @@@@ This is quite normal and does not indicate a quality defect. Hob surface The hob is covered by a special set of operating instructions. Please observe all cleaning directions contained in the instructions. 60 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 frequent cleaning using the hot-air system. Do not clean the warm oven with any of the cleaning products specifically designed for this purpose. When baking very moist cake, use the universal baking pan. For roasting, use the appropriate utensils (Dutch 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. 61 Catalytic oven surfaces Cleaning the catalytic surfaces of the oven The rear wall of the oven is coated with self-cleaning enamel. The surface cleans itself while the oven is in operation. Large splashes sometimes only disappear after the oven has been used several times.

Never use oven cleaner on the back wall of the oven. Should the enamel become slightly stained, this will not affect its self-cleaning properties. Cleaning the oven floor, the oven ceiling and the side walls Use hot soapy water or a vinegar solution. It is best to use oven cleaner if the oven is very dirty. Only use oven cleaner in a cold oven.

Never use oven cleaner on the self-cleaning rear wall of the oven. Note: Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti-corrosion protection is guaranteed. 62 EasyClean® Systemd The oven cleaning function 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 soil 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 no distilled water. Activate oven cleaning: 1. Remove the baking sheet and the universal baking pan from the oven.

The baking grill may remain in the oven. 2. Pour approx. 400 ml of water mixed with a little dishwashing detergent 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. Warning: The cleaning system can only be activated when the oven has cooled down completely. 4. Turn the function selector to the d position.

The oven cleaning and the oven temperature control lamp are illuminated. After the initial heating time (approx. 4 minutes) the oven temperature control lamp extinguishes. After a further 17 minutes the program cycle is completed. A buzzer sounds.

Switching the oven OFF: Turn the function selector to the 0 position. The oven cleaning control lamp extinguishes. 63 After deactivating the oven cleaning function 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 plastic pot scrubber, wipe of the oven interior. Stubborn soil remnants can be removed with a cleaning scraper for glass-ceramic. Caution: Use the scraper carefully, and do not apply the tool at too flat an angle, because the enamel could be scratched! 3. Calciferous 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 in its slanted detent position, i.e., at a 30-degree angle, to allow the interior enamel surfaces to dry thoroughly. Rapid drying 1. Place the oven door into the slanted detent position, at an angle of approximately 30 degrees. 2. Turn the function selector to the * position, and the temperature selector to the 50° C.

3. Allow oven to heat for 5 minutes. 4. Afterwards return the function selector and the temperature selector to the »0« position. 64 Oven door Note: To make the manual cleaning steps following the automatic oven cleaning function more convenient, the appliance features 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.



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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. Lowering the heating element In order to clean the oven ceiling more easily turn down the grill heating element. Warning: The heating element must have cooled down. 1.

Press the retaining clip upward until you hear the click. 2. Hold the heating element and fold it down. After cleaning Fold the heating element back up. Pull the retaining clip forward and press it up until it clicks into place. 65 Inset rack Removing 1. Pull the inset rack out of its bearing bush. 2. Remove the inset rack. Clean the rack using washing-up liquid and pan scrapers or brushes.

You can equip the separate levels differently. (Available as accessories at your specialist retailer.) 66 Service and Repair Information In the event of problems or repairs that you cannot solve or perform yourself, our customer service will be happy to help. Check the customer service directory for a customer service facility in your area. Caution: Calling the customer service because of an operator error can be very costly! E No and FD No 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. @@@@To prevent damage, place a dish towel into the cold oven. 2. Unscrew the lamp cover by turning it counter-clockwise. 3.

@@@@You may obtain the new oven door seal from your customer service. 67 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. 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 Possible cause Remedy Check the fuse in the fuse box, and replace if required. . .

. . . if there is a general failure of Defective fuse all electrical functions, i.e., the control lamps have suddenly ceased to function. . . . if liquids or thin viscous dough are distributed at a visibly uneven thickness? . . .

if electronically control functions fail? . . . if the oven cleaning control lamp fails to illuminate after the function has been activated? The appliance has not been placed or installed plumb-and-level. Energy pulses (e.

g. lightning flash). Level the appliance using the leveling feet, or check the installation. Reset the relevant functions. Temperature inside oven Prior to using the oven cleaning cavity is still too high, i.

e. function, the oven must be allowed to after prolonged use of cool completely. the hotplates. Defective control lamp. Replacement only by an authorised expert. 68 Problem Possible cause Remedy . . . if smoke is generated during Roasting temperature roasting or grilling? to high. Grill or universal pan slid in incorrectly.

. . . if enamelled slide-in parts show mat bright stains? . . . if the glass pane or window of the oven door become clouded? Normal occurrence due to dripping meat juices. Normal occurrence, due to existing temperature difference. Place grill into universal pan and insert together in slide-in level. Not available.

Switch on the oven for app. 5 minutes at 100° C. . . .

if the oven shows increasing Normal occurrence, Briefly open the oven door occasionally condensation water? e.g. in the case of cakes during baking or roasting, wipe up the with very moist topping condensation water after operation. (fruit) or roasts. .

. . . if the panes of the oven Normal soiling. door are dirty on the inside after some time of use? Remove the oven door and place it facing down on a clean and soft surface. Grip the door glass next to the hinges, pull the upward and remove it. Press in the retaining clip with your thumb on one side and disengage the inner door glass e.g. with the spatula, then repeat on the other side. Installation after cleaning: Insert inner door glass into the holder. First engage the right side and then the other side.

Hang door glass and press down next to the hinges until it clicks into place. 69 .



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