



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B15P42N0GB. You'll find the answers to all your questions on the NEFF B15P42N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B15P42N0GB
User guide NEFF B15P42N0GB
Operating instructions NEFF B15P42N0GB
Instructions for use NEFF B15P42N0GB
Instruction manual NEFF B15P42N0GB



Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instructions for use

B15P42.0 GB

en

9000 578 188

9007 13



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Manual abstract:

@@And we will show you how to configure the settings step by step. It is quite simple. @@All these dishes are tested in our cooking studio. In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself. A detailed table of contents will help you to find your way around quickly. Enjoy your meal! Instructions for use B15P42.0 GB en 9000 578 188 900713 Table of contents Safety information

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Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty. Electrical connection Information for your safety This appliance is intended for domestic use only. This appliance must only be used for food preparation. Adults and children must not operate the appliance without supervision, H if they are physically or mentally incapable of doing so or H if they lack the knowledge and experience. Never let children play with the appliance. Hot cooking compartment There is a risk of burns. Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape.

Small children must be kept at a safe distance from the appliance. 5 There is a risk of fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box. There is a risk of short circuiting. Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt. There is a risk of scalding Never pour water into the hot cooking compartment.

This will cause hot steam. There is a risk of burns. Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully. Hot accessories and ovenware There is a risk of burns. Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves. There is a risk of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after sales engineers. If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after sales service. There is a risk of fire. Loose food remains, grease and meat juices may catch fire during pyrolytic cleaning. Before starting any cleaning, remove the worst soiling from the cooking compartment.

Never hang flammable materials (e.g. tea towels) on the door handle. Incorrect repairs Pyrolytic cleaning 6 During cleaning, the outside of the appliance will become very hot. Keep children at a safe distance.

There is a risk of serious damage to health Never use pyrolytic cleaning to clean non stick baking trays and dishes. Extreme heat destroys the non stick coating and generates noxious gases. Causes of damage Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor Do not place accessories on the cooking compartment floor.



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Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged. Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel. When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan. Only leave the cooking compartment to cool with the door closed. 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.

Always keep the oven seal clean.

Water in the hot cooking compartment Moist food Fruit juice Cooling with the oven door open Very dirty oven seal 7 Oven door as a seat or storage space Transporting the appliance 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. The door handle cannot support the weight of the appliance and could break. 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 oven door as little as possible while you are cooking, baking or roasting. It is best to bake several cakes one after the other.

The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other. 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. 8 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. 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 Here is an overview of the control panel. The display never shows all of the symbols at the same time. Details may vary, depending on the appliance model.

Temperature display Electronic clock Clock function button Rotary selector Operating mode selector Info button Temperature selector Retractable operating knobs The rotary, temperature and operating mode selectors are retractable. Press on the required selector to pop it in or out. 9 Control element Clock function button Rotary selector Operating mode selector Information button Use Select the required clock function or rapid heating (see section: Electronic clock) Make the settings in one of the clock functions or activate rapid heating (see section: Electronic clock) Select the required operating mode (see section: Switching on the appliance) When the apartment. 2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment. 3.

Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care). 4.

Heat with % top/bottom heating at 240 °C for 30 minutes. 5. Once the cooking compartment has cooled, wipe it over with hot, soapy water. 6. Clean the outside of the appliance with a soft, damp cloth and soapy water.

14 Using the appliance This section contains information on H how to switch your appliance on and off H how to select an operating mode and temperature H how you can change the basic settings H when your appliance switches off automatically Switching on the appliance 1. Turn the operating mode selector until the required operating mode is set. A default temperature appears in the temperature display. 2. Turn the temperature selector to change the default temperature.

Notes: H You can only switch on / Low temperature cooking if neither nor are displayed in the temperature display. H If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature. 15 Operating modes Default temperature in °C 160 170 220 170 220 Fixed setting 180 Fixed setting 200 Fixed setting Fixed setting Fixed setting Temperature range in °C 40 200 50 275 50 275 50 250 50 275 50 275 50 225 3 CircoTherm® hot air % Top/bottom heat 0 Circotherm intensive 4 Circo roasting + Large grill + Large grill (intensive)* (Small grill (Small grill (intensive)* \$ Bottom heat / Low temperature cooking A Defrost x Pyrolytic cleaning 1, 2 and 3 Current temperature \ Cooking compartment Fixed setting light * Turn the temperature selector beyond 275 °C. £ appears in the temperature display Press the info button. The current temperature appears for 3 seconds. Note: The current temperature can only be displayed with operating modes with a default temperature. Heating indicator The heating indicator displays the rising temperature in the cooking compartment. H Temperature reached (figure A) H Appliance reheating to temperature (figure B) 16 Switching off the appliance Residual heat indicator Turn the operating mode selector to the Ū position. The appliance is switched off.

The appliance has a cooling fan. After the appliance is switched off, the cooling fan may continue to run. You can see in the temperature display whether there is a high or low residual heat in the cooking compartment. Temperature display Meaning Residual heat high (above 120 °C) Residual heat low (between 60 °C and 120 °C) Changing the basic settings Your appliance has various basic settings that have been pre set by the manufacturer. However, you can change these basic settings as required. The appliance must be switched off and controls not locked. 1. Press and hold the info button for 3 seconds to reach the basic settings menu. appears in the temperature display. 2.

Press the info button briefly and repeatedly until the setting symbol for the current basic setting of a submenu is displayed in the temperature display (e.g.). 3. Using the temperature selector, set the required basic setting within a submenu (e.g.). 4. Press and hold the info button for 3 seconds. Your basic setting is saved.

You can change the following basic settings: Basic settings menu Submenu Childproof lock Basic setting Lock is not activated Lock is activated Permanent lock is activated Setting symbol (temperature display) 17 Submenu Audible signal on/off Basic setting Audible signal off Audible signal duration 30 seconds Audible signal duration 2 minutes Audible signal duration 10 minutes Setting symbol (temperature display) Automatic safety switch off The automatic safety switch off is activated if your appliance is switched on and you have not made any settings for a long time.



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You can adjust the period of time after which your appliance shuts off, flashes in the temperature display. Appliance operation is interrupted. Deactivating Turn the operating mode selector back to the \hat{U} position. Electronic clock This section contains information on H how to set the minute minder H how to switch your appliance off automatically (operating time and end of operation) H how to switch your appliance on and off automatically (preselection operation) H how to set the time H how to activate rapid heating 18 Clock display Clock function button Rotary selector Clock function Q Timer x Cooking time y End of operation Preselection mode 3 Clock f Rapid heating Use You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically. The appliances switches off automatically after a cooking time setting has elapsed (e.g. :).

The appliance switches off automatically at a set time (e.g. :). The appliance switches on and off automatically. Cooking time and end of operation are combined. Sets the clock Shortens the preheat time Notes: H If you select a clock function, the time interval is increased if you set higher values (e.g. Cooking time up to : can be set to the nearest minute, above : to the nearest 5 minutes). H Between : and :, the clock display is darkened if you do not alter any settings during this time or if no clock function is activated. 19 H For the Q timer, x cooking time, y end of operation and preselection mode clock functions, a signal sounds when the duration has elapsed and the Q or y symbol flashes.

To cancel the audible signal before it ends, press the clock function button. Switching the clock display on and off 1. Press and hold the clock function button for 6 seconds. The clock display switches off. If a clock function is active, the associated symbol remains lit.

2. Press the clock function button briefly. The clock display switches on. Timer 1. Press the clock function button repeatedly until the KJ and Q symbols light up.

2. Use the rotary selector to set the cooking time (e.g. : minutes). The setting is accepted automatically. Then the clock is displayed again and the timer starts counting down. 20 Cooking time Automatic switch off after a cooking time setting has elapsed. 1. Set the operating mode and temperature. The appliance heats up.

2. Press the clock function button repeatedly until the KJ and x symbols light up. 3. Use the rotary selector to set the cooking time (e.g. : hours). The setting is accepted automatically. Then the clock is displayed again and the cooking time setting starts counting down. Once the cooking time has expired, the appliance switches off automatically. 4.

Reset the operating mode selector to the \hat{U} position. 5. Press the clock function button to quit the clock function. 21 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 repeatedly until the KJ and y symbols light up. 3. Use the rotary selector to set the end of operation (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 selector to the \hat{U} position. 5. Press the clock function button to quit the clock function.

Preselection mode The appliance switches on automatically, and switches off automatically at the end of the preselected time for the end of operation. To set this function, combine the clock functions cooking time and end of operation. Bear in mind that food which spoils easily must not stay in the cooking compartment for too long. 1. Set the operating mode and temperature. The appliance heats up. 22 2. Press the clock function button repeatedly until the KJ and x symbols light up. 3. Use the rotary selector to set the cooking time (e.g. : hours). The setting is accepted automatically. 4. Press the clock function button repeatedly until the KJ and y symbols light up.

5. Use the rotary selector to set the time for the end of operation (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 (.). 6. Reset the operating mode selector to the \hat{U} position. 7. Press the clock function button to quit preselection mode. Setting the time You can only change the clock, when no other clock functions are active. 1. Press the clock function button repeatedly until the KJ and 3 symbols light up. 2.

Set the time using the rotary selector. The setting is accepted automatically. 23 Rapid heating With 3 CircoTherm®, you can shorten the preheat time if your selected temperature setting is higher than 100 °C. Note: During rapid heating, do not place any food in the cooking compartment for as long as the f symbol is lit. 1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button repeatedly until the KJ and f symbols are lit and appears on the clock display. 3.

Turn the rotary selector to the right. is displayed on the clock display and the f symbol lights up. Rapid heating is activated. After reaching the set temperature, rapid heating switches off. The f symbol goes out.

Checking, correcting or deleting settings 1. To check your settings, press the clock function button repeatedly until the corresponding symbol lights up. 2. If necessary, you can correct your settings using the rotary selector. 3.

If you want to delete your settings, turn the rotary selector to the left, back to the original value. 24 Childproof lock In this section you can learn H how to lock your appliance H how to lock your appliance permanently Locking The locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children). To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock. Lock the appliance 1. Switch off the appliance. 2.

Press and hold the info button until appears in the temperature display. 3. Turn the temperature selector until appears in the temperature display. 4. Press and hold the info button until the symbol appears in the temperature display. Note: If you try to switch the locked appliance on, -appears in the temperature display. Unlock the appliance 1. Press and hold the info button until appears in the temperature display. 2. Turn the temperature selector until appears in the temperature display.

3. Press and hold the info button until the symbol goes out. 25 Permanent lock The permanently locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically. Lock appliance permanently 1.



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Switch off the appliance. 2.

Press and hold the info button until appears in the temperature display. 3. Turn the temperature selector until appears in the temperature display. 4. Press the info button for 3 seconds. Your appliance will be locked after 30 seconds. The symbol appears in the temperature display. Note: If you try to switch the locked appliance on, -appears in the temperature display. Interrupt permanent lock 1. Press and hold the info button until appears in the temperature display.

2. Turn the temperature selector until appears in the temperature display. 3. Press and hold the info button until the symbol goes out. The permanent lock is interrupted. 4. Switch the appliance on within 30 seconds. After switching off, the permanent lock is activated again after 30 seconds. Unlock the appliance permanently 1. Press and hold the info button until appears in the temperature display.

2. Turn the temperature selector until appears in the temperature display. 26 3. Press and hold the info button until the symbol goes out. 4. Within 30 seconds, press and hold the info button again for 3 seconds. 5. Turn the temperature selector until appears in the temperature display. 6. Press the info button for 3 seconds.

The appliance is permanently unlocked. 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. The air circulation would be impaired and this will have a negative effect on your baking. We recommend that you use dark baking tins made from metal. Tinplate and glass dishes increase the baking time required and the cake will not brown evenly. If you wish to bake using tinplate dishes and % Top/bottom heat, you should use shelf height 1. Always slide the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door. Slide a wire rack in so that the rear upstand to prevent items sliding off the back of the shelf is at the rear. This prevents baking tins slipping off the back. 27 Baking on one level If you are baking on one level with 3 CircoTherm® always place a round baking tin in the centre (figure A) and a cake tin diagonally (figure B) on the stepped wire rack.

A B If you are baking on one level with 3 CircoTherm®, always place two round baking tins diagonally on the on the stepped wire rack (figure C). C Baking on two or more levels When baking on several levels, only use the 3 CircoTherm®. Bear in mind that your items may brown at different rates on each level. The items on the top level will brown most quickly and can be taken out earlier. Two baking tins on two levels When baking with two round baking tins, slide the wire racks in at shelf position 1 and 3. Position the lower baking tin on the left (figure A) and the upper baking tin on the right (figure B) on the different wire racks. 28 A B Four baking tins on two levels When baking with four round baking tins, slide the wire racks in at shelf position 1 and 3. Position the lower baking tins diagonally as shown in figure C and the upper baking tins diagonally as shown in figure D on the different wire racks. C D Baking table The values in the table are average values and apply to dark baking tins. The values may vary depending on the type and amount of dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning. If you are baking with your own recipe, use similar recipes in the table as a guide. Observe the notes in the table about preheating. Food Victoria Sponge cake 1 level Type of heating 3 Level Temperature in °C 160 170* Time in minutes 25-30 1 29 Food 1 level 2 levels Scones 1 level 1 level 2 levels Small cakes 1 level 1 level 2 levels Light fruit cake Rich fruit cake Jamtartes 1 level 1 level 2 levels Swiss Roll Swiss Roll Tart Tart Tart Pies 1 level 1 level 2 levels Biscuits 1 level 1 level Type of heating % 3 3 % 3 3 % 3 3 3 3 % 3 3 % 3 6 3 3 6 3 3 % Level 2 1+3 1 3 1+3 1 3 1+3 1 1 1 3 1+3 1 2 1 1 1+3 1 1 1+3 1 3 Temperature in °C 160 170* 150 160* 180 200* 210 220* 180 200* 160 170* 150 160* 150 160* 140 150* 140 150* 190 200* 200 210* 190 200* 180 190* 190 200* 160 170* 160 170* 160 170* 170 180* 170 180* 170 180* 160 170* 170 180* Time in minutes 20 30 25 35 15 20 10 15 15 25 20 30 25 35 25 35 80 100 150 200 15 20 15 20 20 25 10 15 10 15 55 65 50 60 50 60 60 70 65 75 65 75 15 20 15 20 30 Food 2 levels 3 levels Baiser Baiser Pavlova Pavlova Fruit crumble Fruit crumble Yorkshire Pudding 1 level 1 level 2 levels Vol au vents Vol au vents Quiche (White) Bread 1 level 1 level 2 levels Homemade Pizza 1 level 1 level 2 levels Jacket potatoes 1 level 1 level Type of heating 3 3 3 % 3 3 % 3 6 3 3 6 3 6 3 6 3 6 3 6 3 6 Level 1+3 1+3+4 1 3 1 3 1 2 1 1 1+3 1 1 1 1 1 1+3 1 1 1+3 1 1 Temperature in °C 160 170* 160 170* 80* 80* 90 100** 80 90** 170 180* 190 200* 190 200* 210 220* 190 200* 190 200* 180 190* 180 200* 180 190* 190 200* 200 220* 190 200* 190 200* 180 190* 190 200* 160 170 160 170 Time in minutes 15 20 15 25 100 130 100 130 90 120 90 120 45 55 45 50 15 20 15 20 20 25 20 25 20 25 45 55 40 50 25 35 20 25 25 40 20 30 20 25 40 50 60 70 50 55 31 Food 2 levels * preheat ** preheat to 130 °C Type of heating 3 Level 1+3 Temperature in °C 160 170 Time in minutes 60 70 Baking table for pre prepared products Please note the following points for pre prepared products: H Use the universal pan H Only use greaseproof paper that is suitable for the selected temperature H Spread chips out in a single layer H Turn frozen potato products half way through the baking time H Only season frozen potato products after they have finished baking H Leave a little space between bread rolls when crisping them up.

Do not place too many in the universal pan H Cover lasagne with plenty of cheese, so that the top browns evenly H Do not use frozen products with freezer burn H Do not use frozen products that are heavily frosted H Follow the manufacturer's instructions The values in the table are average values and apply to the universal pan. We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning.

@@@Check whether you have used the bakeware that we have recommended. Place your tin on the wire rack and not on the baking tray.

@@The cake is too dark Check the shelf height. @@@@Check the temperature. @@Check that the baking tin is correctly positioned on the wire rack.

@@@@@@Add less liquid to the mixture. The cake collapses when you take Use less liquid for the mixture. @@The items must not be touching each other.

Check whether the frozen product is unevenly browned before baking.



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This uneven browning will remain after the baking time. Check the position of the baking dishes on the wire rack. Remove ice from frozen products before baking.

Do not use frozen products that are heavily frosted. @@ Use dark baking tins as these absorb the heat better. @@@@ You can use these juices as the basis for a tasty gravy. @@ You can also cook side dishes (e.g. vegetables) at the same time as roasting meat in the universal pan.

@@@@ Place the roasting sheet in the universal pan and slide them in together at the same shelf height. Dripping fat and meat juices are caught in the universal pan. Braising For braising, a roasting dish with a lid is used. Ensure that the roasting dish and lid are designed for one another and fit closely.

36 First, sear the meat if required. Add the meat, vegetables and liquid to the roasting dish in the proportion 1:1:1 and place it with the lid closed on the wire rack on shelf position 1. While the meat is braising, the liquid in the roasting dish will evaporate. Pour in more liquid if required. Tables for roasting and braising Poultry Lean meat Cooking time and temperature The values in the tables are only average values.

The information in the tables applies to unstuffed poultry. Turn the poultry after half of the cooking time. Coat lean meat with fat or oil as required and cover it with strips of bacon. The cooking time and temperature depend on the size, height, type and quality of the food and the roasting dish. In general, the larger the joint, the lower the temperature and the longer the roasting time.

You should set the lower of the specified temperatures the first time. This will generally allow more even browning. The values for cooking time apply to 0.5 2 kg of food. For greater weights, reduce the temperature and increase the cooking time. For multiple pieces, apply the cooking time for the weight of the heaviest piece. Standing time At the end of the cooking time, switch the oven off and leave the roast to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the cooking times specified. The information in the tables apply to food placed in a cold oven and for meat taken directly from the refrigerator.

37 Food Type of heating Level Temperature in °C Time in minutes and 500g 40+40 40+40 30+25 30+25 30+25 30+25 25+20 25+20 30+25 30+25 25+25 25+25 35+35 35+35 30+30 30+30 30+25 30+25 30+30 30+30 20+25 20+25 20+25 Beef Slow roast joint Slow roast joint Top side / top rump Top side / top rump Lamb Leg Leg Shoulder (bone in) Shoulder (bone in) Shoulder (boned and rolled) Shoulder (boned and rolled) Rack of lamb Rack of lamb Pork Roast joint Roast joint Loin joint Loin joint Belly Belly Gammon Joint Joint Chicken

Whole Whole Portion (boneless) 3 % 3 1 2 1 180 190 190 200 190 3 % 1 2 160 190 3 % 3 % 3 % 1 2 1 2 1 2 180 180 180 180 160 190 3 % 3 % 3 % 3 % 1 2 1 2 1 2 170 200 170 200 170 200 180 200 3 % 3 % 1 2 1 2 140 150 160 190 38 Food Type of heating % 3 % 3 % 3 3 3 Level Temperature in °C 200 210 190 200 210 180 190 200 180 160 150 160 160 Time in minutes and 500g 20+25 20+25 20+25 20+20 20+20 20+20 25+20 25+25 30+25* Portion (boneless) Quarter Quarter Duck Duck Turkey Drumstick Crown Whole Complete Meal With beef * + time for yorkshire pudding 2 1 2 1 2 1 1 1 +3 Food Type of heating Level Temperature in °C Time in minutes per 500g + additional time 40+80 40+80 45+80 45+80 50+70 50+70 Casserole Diced meat ((beef, p , lamb , , pork , , chicken) hi k) Braising steak g Chicken pieces (boned) 3 % 3 % 3 % * preheat 1 1 1 1 2 140 140* 140 140 39 Tips and tricks Crust too thick and/or roast too dry Reduce the temperature or shorten the roasting time.

40 Grilling In this section, you will find information on H Grilling in general H Circo roasting 4 H Radiant grilling (+ large grill and (small grill) H The grilling table Caution There is a risk of damage to kitchen units if you grill with the appliance door open. The adjacent units may be damaged by the extreme heat. Keep the appliance door closed when using the grill. Notes: H Always use the stepped wire rack and the universal pan when grilling H Place the stepped wire rack in the universal pan and slide them both in at the height specified in the grilling table H Always place the food to be grilled in the centre of the stepped wire rack H If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight Circo roasting The 4 Circo roasting operating mode is particularly suitable for grilling poultry and meat so that it is crispy (e.g. roast pork with crackling). Turn large items of food after approximately half to two thirds of the grilling time. Place food with a crust on the wire rack with the crust side down for the first half of the grilling time. 41 Pierce duck and goose skin under the wings and legs to allow the fat to escape. Depending on the food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo roasting.

You should therefore clean the cooking compartment after every use so that the dirt does not burn on. At the end of the cooking time, switch the oven off and leave the food to rest for approximately 10 minutes in the cooking compartment with the door closed. The recommended rest time is not included in the grilling times specified. Radiant grilling For large amounts of flat grill items, use the + large grill. For small amounts of flat grill items, use the (small grill). Place the food to be grilled in the centre of the wire rack. You will save energy by using the small grill operating mode. Brush the items to be grilled with a little oil to taste. Turn the items after half to two thirds of the grilling time. Wire rack position You can influence the grilling result by changing the position of the wire rack.

Check the shelf height. Crust too thin The meat is not cooked right through Increase the temperature or switch on the grill briefly at the end of the roasting time. Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the joint using a meat thermometer. Steam in the cooking compartment The steam dries during the course of the cooking. If there is an is condensing on the appliance excessive volume of steam, you can carefully open the door door briefly to dissipate the steam more quickly. The meat is burned slightly during Add the meat, vegetables and liquid to the roasting dish in the braising proportion 1:1:1. The roasting dish and lid must be designed for one another and fit closely. Reduce the temperature.

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Wire rack Use type/ position ¾ ½ Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for grilling items that should be well done Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for grilling items that should be rare to medium 42 Grilling table The information in the table are guidelines and apply to the enamelled universal pan with stepped wire rack.

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The values may vary depending on the type and amount of food to be grilled. You should set the lower of the specified temperatures the first time. This will generally allow more even browning. The values are for food placed in a cold oven and for meat taken directly from the refrigerator. Food Beef Steaks, height 2 3 cm Burgers, height 1 2 cm Lamb Leg*** Shoulder (bone in)*** Shoulder (boned and rolled)*** Steaks, height 2 3 cm Chops, height 2 3 cm Pork Roast joint*** Steaks, height 1 2 cm Chops, height 2 3 cm Burgers, height 1 2 cm Sausages**, diameter 2 4 cm Gammon Type of heating + + Level Temperature in °C and int. int.* int.* Time in minutes 4 4 1 st side: 9 12 2 nd side: 5 7 1 st side: 8 10 2 nd side: 6 8 120 150 100 130 120 150 1 st side: 5 7 2 nd side: 3 5 1 st side: 9 12 2 nd side: 6 8 120 150 1 st side: 8 10 2 nd side: 6 8 1 st side: 10 12 2 nd side: 8 10 1 st side: 8 10 2 nd side: 6 8 10 15 4 4 4 + + 2 2 1 4 3 170 190 170 190 int.* int.

* 4 + + + + 2 4 4 4 4 180 200 int.* int.* int.* int.* 43 Food Steaks, height 1 2 cm Chicken Drumsticks (each 150 200g) Breast (boneless) Whole*** Quarter*** Fish Whole e.

g. trout Whole e.g. trout Filets * preheat for 3 minutes Type of heating + Level 4 Temperature in °C and int. int.

* Time in minutes 1 st side: 8 12 2 nd side: 4 6 1 st side: 17 20 2 nd side: 10 12 1 st side: 10 15 2 nd side: 7 10 70 90 40 50 1 st side: 10 15 2 nd side: 10 15 15 25 1 st side: 8 12 2 nd side: 6 10 + + 4 4 + 4 + 3 4 2 2 3 2 4 250* 250* 200 220 210 230 220* 220 220* ** turn frequently *** turn after ½ of the time. Low temperature cooking In this section, you will find information on H / Low temperature cooking H tips and tricks Low temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow cooking. Low temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium or medium rare. The meat will remain succulent and tender. 44 Using Low temperature cooking Please observe the following points: H Only use fresh, cleaned meat H The meat will always look pink on the inside after low temperature cooking. This does not mean that the cooking time was too short H Only use boned meat H Do not use defrosted meat H You can also use seasoned or marinated meat H Always use shelf height 1 for low temperature cooking H Do not cover the meat while it is cooking in the cooking compartment H Do not turn pieces of meat during the low temperature cooking process H The size, thickness and type of meat will have a significant influence on the searing and low temperature cooking times H The properties of the pan and the heat output of the hotplate can influence the searing time H Do not use the low temperature cooking setting together with the preselection mode clock function Only switch the low temperature cooking setting on when the cooking compartment has completely cooled down (room temperature). If or ü ü ü appear alternately in the temperature display after switching on the slow cooking operating mode, the cooking compartment has not cooled down completely. Wait until the cooking compartment has cooled down and switch Low temperature cooking on again.

1. Insert a glass or ceramic plate on a wire rack into the cooking compartment at shelf position 1 to preheat the plate. 2. Switch on the / Slow cooking operating mode. 45 üüüü appears in the temperature display during the heating up phase (15 to 20 minutes). 3. Remove the fat and sinews from the meat. 4. Sear the meat on all sides over a high heat to seal the meat and create a roasted flavour. 5.

When a signal sounds and appears in the temperature display, place the meat on the glass or porcelain plate in the cooking compartment. 6. Remove the food once the cooking time has elapsed and switch off the appliance. Note: Slow cooked meat does not need to be rested and can be kept warm at a low temperature without any problems. Table for Low temperature cooking The information in the table is only a guideline.

The searing time is for searing in a hot pan with fat. You can find information on how to proceed, further instructions and recipes in the accompanying cookbook. Searing in minutes Low temperature cooking in minutes 100 120 45 30 160 180 240 60 50 50 120 150 60 45 200 210 300 80 70 70 Pork Fillet, whole (approx. 500 g) Loin (approx. 1 kg, 4 5 cm thick) Medallions (5 cm thick) Loin steaks (2 3 cm thick) Beef Fillet, whole (1.5 kg) Sirloin (approx. 1.5 kg, 5 6 cm thick) Centre cut rump (6 7 cm thick) Medallions (5 cm thick) Rump steak (3 cm thick) Steak cut rump (3 cm dick) * well done ** see the note below 5 5 3 2 6 6 6 3 3 3 6 6 4 3 7 7 7 4 4 4 46 Searing in minutes Veal Fillet, whole (approx. 800 g) Flank (approx. 2 kg, 8 9 cm thick) Centre cut rump (approx. 1.5 kg, 4 5 cm thick) Medallions (4 cm thick) Lamb Loin, boned (approx. 200 g) Leg, boned (approx. 1 kg) Poultry Chicken breast (150 200 g)* Duck breast (300 400 g)** Turkey breast (1 kg)* Turkey steaks (2 3 cm)* * well done ** see the note below Note: Low temperature cooking in minutes 150 360 240 70 180 420 300 90 4 6 6 3 5 7 7 4 23 67 4 10 4 3 5 12 5 4 30 40 240 300 90 70 150 40 120 90 180 60 Place the duck breast in a cold pan and fry the skin side first. Following low temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 5 minutes until crispy.

Tips and tricks Slow cooked meat cools down too quickly Keeping slow cooked meat warm Serve on preheated plates with a piping hot sauce. Switch on % Top/bottom heat and set the temperature at 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours. 47 Defrosting In this section, you can read about H how to defrost with Circotherm® hot air 3 H how to use the defrost setting A Defrosting with Circotherm® hot air Use Circotherm® hot air 3 to defrost and cook frozen products. Please note the following points here: H Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products H The cooking time for frozen meat increases by the defrosting time H Always defrost frozen poultry before cooking, so that the giblets can be removed H Cook frozen fish at the same temperatures as fresh fish H You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time H Use shelf position 1 when defrosting on one level, and shelf positions 1 + 3 when using two levels H Observe the manufacturer's instructions when using frozen foods Defrost table Frozen meals Raw frozen products/ foods Bread/bread rolls (750 1500 g) Dry, frozen tray bakes Moist, frozen tray bakes Temperature Defrosting in °C time in minutes 50 50 60 50 30 90 30 60 45 60 50 70 48 Defrost setting With this operating mode you can defrost delicate baked goods (e.



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g. cream cakes) particularly well. 1. Switch on the defrost setting A. 2. Defrost frozen products for 25 45 minutes, depending on the type and size. 3. Remove the frozen product from the cooking compartment and allow it to defrost for a further 30 45 minutes. 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 use the appliance to make homemade yoghurt: The heat of the \ interior light is used for this.

1. Remove accessories and hook in racks, telescopic shelves or individual push in rail systems. 2. Heat 1 litre of long life milk (3.5 % fat) or fresh, pasteurised milk to 40 °C or bring 1 litre fresh milk to the boil once and allow to cool down to 40 °C.

3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into a container. 4. Cover the filled containers with a suitable lid or cling film. 5. Preheat the oven at 100 °C for 15 minutes using the full surface grill. 6. Then set the operating mode selector to \ interior light. 49 7.

Evenly space the containers over the cooking compartment floor, then close the appliance door. 8. After 8 hours, switch off the \ interior light and place the containers in the refrigerator for at least 12 hours. Pyrolytic cleaning With Pyrolytic cleaning, the oven heats up to approximately 500 °C. This burns off residue from roasting, grilling or baking and you need only wipe out the ashes from the cooking compartment. Cleaning levels You can choose from three cleaning levels. Level 1 2 3 Degree of cleaning light medium intensive Duration approx. 1 hour, 15 minutes approx. 1 hour 30 minutes approx. 2 hours The heavier and older the soiling, the higher the cleaning level needs to be.

It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approximately 2.5 4.7 kilowatt hours. Important notes For your safety, the oven door locks automatically.

You can only open the oven again once the cooking compartment has cooled down slightly. Do not try to move the catch with your hand. d Risk of fire. The oven gets very hot on the outside. Make sure that the front of the oven is unimpeded.

Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance. 50 Do not try to open the oven door during cleaning. The cleaning process may be interrupted. The lamp in the cooking compartment is not lit during cleaning. Before cleaning The oven must be empty. Take any accessories, ovenware and hook in racks out of the oven. For information about removing the hook in racks, please see the care and cleaning section.

d Risk of fire. Loose food residues, grease and meat juices may catch fire. Wipe out the cooking compartment with a damp cloth. Clean the oven door and the along the edges of the cooking compartment in the area around the seal. Do not scrub the seal. Make sure that the oven door is closed before you start cleaning. Setting the cleaning level 1. Set the operating mode selector to x. 0 appears in the temperature display. 2. Use the temperature selector to set the cleaning level. Pyrolytic cleaning starts after a few seconds. The clock display shows the cleaning duration. The oven will start up after a few seconds. You will see the duration counting down.

After the programme starts, the oven door locks. 0:00 appears in the clock display and y flashes. Set the operating mode selector to 0 and press the KJ button once. You can only open the oven door once the oven has cooled down. Once the cleaning is finished 51 Cancelling cleaning Turn the operating mode selector back to ũ.

You can only open the oven door once the oven has cooled down. Once the programme has started, you can no longer change the cleaning level. So that you can use the oven during the day, move the end of cleaning to during the night. Set as described in steps 1 and 2. clock function button repeatedly 3. Press the KJ until the y symbol appears. 4. Set a later end time by turning the rotary selector. The oven is in the maintenance position. The display shows the clock.

When the oven starts, you can see the duration counting down. Changing the cleaning level The cleaning programme is to run at night After cleaning When the cooking compartment has cooled down, wipe the remaining ash out of the cooking compartment with a damp cloth. Cleaning and care In this section, you will find information on H cleaning and care of your appliance H cleaning agents and aids H pyrolytic cleaning Cleaning agents Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing 52 the information in the table below. Do not use H sharp or abrasive cleaning agents, H detergents with high concentrations of alcohol, H hard scouring pads or sponges, H high pressure cleaners or steam cleaners. Wash new sponge cloths thoroughly before use. Area Oven front Cleaning agents Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers. Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, fat, starch and egg white immediately. Corrosion can form under such flecks.

Special stainless steel cleaning products suitable for warm surfaces are available from our after sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth. Glass cleaner: Clean with a soft cloth. Do not use a glass scraper. Stainless steel cleaning agents (available from our after sales service or from specialist retailers): Please observe the manufacturer's instructions.

Hot soapy water or a vinegar solution: Clean with a dish cloth. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. It is best to use self cleaning. Observe the Self cleaning section when doing so.

Glass cover for the oven light Shelves Hot soapy water: Clean with a dish cloth. Hot soapy water: Soak and clean with a dish cloth or brush. Stainless steel Door panels Door cover Cooking compartment 53 Area Accessories Cleaning agents Hot soapy water: Soak and clean with a dish cloth or brush. Detaching and attaching the oven door For cleaning purposes and to remove the door panels, you can detach the oven door. The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked.

They cannot snap shut. A B d Detaching the door There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open. 1. Open the oven door fully. 2. Open the locking levers on the left and right hand sides (Fig.



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A). 3.

Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right hand sides with both hands. Close the door a little more and pull it out. 54
A B Attaching the door Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A). 2. The notch on the hinge must engage on both sides (Fig.

B). A B 3. Close both locking levers again (Fig. C). Close the oven door. C d There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge. Call the after sales service. 55 Removing the door cover The oven door cover can become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Open the oven door fully. 2. Unscrew the oven door cover. To do this, undo the right and left hand screws (Fig. A). 3. Remove the cover. (Fig. B). A B Make sure that the oven door is not closed while the cover is removed. The inner glass may be damaged. Clean the cover with a stainless steel cleaning agent. 4. Replace the cover and secure it in place.

5. Close the oven door. Removing and installing the door panels Removal To facilitate cleaning, you can remove the glass panels from the oven door. 1. Detach the oven door and lay on a cloth with the handle facing down. 2. Unscrew the cover on top of the oven door. To do this, undo the right and left hand screws. (Fig. A) 3. Lift the uppermost panel and pull out. (Fig. B) 56 A B 4. Unscrew the clips on the right and left and remove them. (Fig.

C) Remove the panel. C Clean the panels with glass cleaner and a soft cloth. Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged. Installation During installation, make sure that the lettering "Right above" is upside down at the bottom left. 1. Insert the panel diagonally towards the back. (Fig. A) 2. Attach the clips on the right and left and screw tight.

(Fig. B) 3. Insert the uppermost panel diagonally towards the back. The smooth surface must face outwards. A B 57 4.

Replace the cover and screw in place. 5. Attach the oven door. Do not use the oven again until the panels have been correctly fitted. 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. Push the hook in rack upwards at the front and unhook to the side (figure A). 2. Push the hook in rack forwards at the rear and unhook to the side (figure B). Cleaning hook in racks Hanging hook in racks Clean hook in racks with detergent and a sponge or brush. Always install the hook in rack with the indentation (a) facing downwards, so that the shelf positions match. 58 1. Insert the hook in rack at the rear until the limit stop and push to the rear (figure A).

2. Insert the hook in rack at the front until the limit stop and push downwards (figure B). 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 lamps do not light up) Liquid or thin dough runs to one side The appliance no longer functions, : flashes in the clock display : flashes in the clock display, rrr" appears in the temperature display E011" appears in the temperature display The temperature display shows, EXXX, e.

g. @@@@ @@@@ This clears the error message. You may then have to reset the clock. If the error is shown again, call the after sales service. You can provide a remedy yourself for the following error messages.

60 Error message Possible cause A button was pressed for too long or has jammed. The temperature in the cooking compartment is too high. Notes/remedial action Press all buttons separately. Check that the buttons are clean. If the error message remains, please contact the after sales service.

The oven door is locked. Wait until the cooking compartment has cooled down. Clear the error message with the 0 button. Replacing the bulb in the oven ceiling light If the bulb in the oven light fails, it must be replaced. 40 watt heat resistant spare bulbs can be obtained from our after sales service or your local specialist. Only use these bulbs. 1. There is a risk of electric shock. Switch off the circuit breaker in the fuse box. 2.

Place a tea towel in the cold oven to prevent damage. 3. Remove the glass cover. To do this, press back the metal tabs with your thumb. (Fig. A). 4. Unscrew the bulb and replace it with one of the same type. (Fig. B).

A B d 5. Reinstall the glass cover. When doing this, insert it on one side and press firmly on the other side. The glass cover will now click into place. 6. Remove the tea towel and switch on the fuse. 61 Glass cover You must replace a damaged glass cover. Suitable glass covers may be obtained from the after sales service. Please specify the E number and FD number of your appliance. 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. After sales service 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 Test dishes These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances. In accordance with EN/IEC 60350. Baking When baking on 2 levels at once, always insert the universal pan above the baking tray. When baking on 3 levels at once, always insert the universal pan in the centre of the oven. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

62 Apple pie on 2 levels: Place dark springform cake tins on top of one another. Apple pie on 1 level: Place dark springform cake tins in a diagonal line on the same level. Springform cake tins made from tin plate: Bake on 1 level with top/bottom heating %. Place the springform cake tins on the universal pan instead of the wire rack. Baking Shortbread 1 level 1 level 2 levels 3 levels Small cakes (20 pieces) 1 level 1 level 2 levels 3 levels Fatless sponge cake Fatless sponge cake Apple pie 1 level (see figure A) Cookware Baking tray*** Baking tray*** 2 baking trays*** 3 baking trays*** Baking tray*** Baking tray*** 2 baking trays*** 3 baking trays*** Springform cake tin ø 26 cm Springform cake tin ø 26 cm 2x Springform cake tin ø 20 cm 2x Springform cake tin ø 20 cm 2x Springform cake tin ø 20 cm 2x Springform cake tin ø 20 cm Setting % Q Q Q % Q Q Q % Q % Q 0 Q Level 3 1 1+3 1+3+4 3 1 1+3 1+3+4 2 1 2 1 1 1+3 Temperature Time in °C minutes 150 150 150 140 160 160 150 150 160 160** 160** 160** 150** 170* 170* 160* 160* 170* 25 25 20 35 20 25 30 25 25 35 35 40 50 30 35 40 35 35 160 170 180 190 180 190 180 190 180 190 30 40 70 90 70 90 70 85 70 85 Apple pie 2 levels (see figure B and C) * Preheat for 10 minutes ** Preheat oven *** Only use original baking trays, order no.

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Z1342X0 63 When baking apple pies using CircoTherm® 3, always place the two springform cake tins diagonally on the stepped wire rack (figure A). A 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) Beefburger (universal pan + stepped wire rack) * Preheat for 10 minutes ** Turn after Z of the time Wire rack Setting position ¾ + ¾ + Level 4 4 Temperature in °C 275* int. ** Time in minutes 1/3 20 25 64 .



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