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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B15P42N0. You'll find the answers to all your questions on the NEFF B15P42N0 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B15P42N0
User guide NEFF B15P42N0
Operating instructions NEFF B15P42N0
Instructions for use NEFF B15P42N0
Instruction manual NEFF B15P42N0



Dear customer,

You have chosen to buy a new Neff cooker. We would like to express our thanks for your confidence in our appliances and hope that you will enjoy using your Neff cooker and have many years of cooking pleasure with this new focal point of your kitchen.

In order to make full use of the technical features of your cooker, please read this instruction manual.

The detailed table of contents will quickly guide you to all important information:

- It will provide you with important safety information.
- You will become familiarised with the individual components of your new cooker.
- We will give you step by step instruction on how to make settings.
- 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.

Enjoy your cooking!

Instructions for use

B15P42.0

en

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Manual abstract:

@@@@@@@H We will give you step by step instruction on how to make settings. H The tables list the settings and shelf positions for numerous well known dishes. All these dishes are tested in our cooking studio. H In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself. Enjoy your cooking! Instructions for use B15P42.0 en 9000 491 267 890814 Table of contents Safety information

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... 63 4 d Safety information Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place.

Please pass on these manuals to the new owner if you sell the appliance. Before installation Transport damage Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport. 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. 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. 5 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. 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. Incorrect repairs Pyrolytic cleaning 6 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. 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. 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 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. 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 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) adopted after 3 seconds. Changing the time To subsequently change the time, press the clock function button repeatedly until the KJ and 3 symbols are lit. Change the current time using the rotary selector. 13 Cleaning the appliance Clean your appliance before using it for the first time. 1.

Remove the accessories from the cooking compartment. 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. 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 14 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. Operating modes Default temperature in °C 160 170 220 170 220 Temperature range in °C 40 200 50 275 50 275 50 250 50 275 3 CircoTherm® hot air % Top/bottom heat 0 Circotherm intensive 4 Circo roasting + Large grill + Large grill (intensive)* Fixed setting * Turn the temperature selector beyond 275 °C. £ appears in the temperature display 15 Operating modes Default temperature in °C 180 Fixed setting 200 Fixed setting Fixed setting Fixed setting Temperature range in °C 50 275 50 225 (Small grill (Small grill (intensive)* \$ Bottom heat / Low temperature cooking A Defrost x Pyrolytic cleaning 1, 2 and 3 \ Cooking compartment Fixed setting light * Turn the temperature selector beyond 275 °C. £ appears in the temperature display Current temperature 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) Switching off the appliance 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. 16 Residual heat indicator 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).



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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 Audible signal on/off Basic setting Lock is not activated Lock is activated Permanent lock is activated Audible signal off Audible signal duration 30 seconds Audible signal duration 2 minutes Audible signal duration 10 minutes Setting symbol (temperature display) 17 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.

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 Clock display Clock function button Rotary selector 18 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 Between : and :, the clock display is darkened if you do not alter any settings during this time or if no clock function is activated. 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. 19 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. 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). 20 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. 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. 21 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. 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. 22 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. 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. 23 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.



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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. 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.

26 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. 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 tins and sheets H baking on two or more levels H baking basic doughs and cake mixtures (baking table) H baking pre prepared frozen products and freshly prepared meals (baking table) H baking tips and tricks 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. 27 Baking on sheets and in tins Baking tins We recommend that you use dark coloured baking tins made of 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. If you are baking on one level with 3 CircoTherm®, always place a loaf tin diagonally (Figure A) and a round tin in the centre of the stepped wire rack (Figure B). Baking sheets We recommend that you only use original baking trays, as these have been optimally designed for the cooking compartment and the operating modes. Always slide the baking tray or universal pan in carefully as far as the stop and make sure that the tapered edge of the baking sheet always faces towards the oven door.

When baking moist cakes, use the universal pan to prevent the cooking compartment from becoming dirty. 28 Baking on two or more levels If you are baking on several levels, you should preferably use baking trays and insert these at the same time. 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. If you wish to use a baking tray and the universal pan on two levels, you should insert the baking tray at shelf height 3 and the universal pan at shelf height 1.

Baking table for basic doughs and baked products The details given in the table are average values and apply to the use of enamelled baking trays and dark coloured baking tins. @@@@This will generally allow more even browning. @@Observe the notes in the table about preheating. Basic dough CircoTherm®

Hot air 3 Shelf Temperature position in °C Baking time in minutes % Top/bottom heating Shelf Temperature position in °C Sponge mixture Tray bake with topping H 1 level H 2 levels Springform cake tin/loaf tin Flan tin 1 3+1 1 1 160 150 150 160 170 170 160 170 30 40 60 25 40 50 80 35 3 2 2 170 180 160 170 170 180 Shortcrust pastry Tray bake with dry topping, e. g. crumble H 1 level 1 H 2 levels 3+1 * Preheat oven 160 170 160 170 50 70 60 80 3 180 190 29

Basic dough Tray bake with moist top ping, e. g. egg custard Springform cake tin, e. g. cheesecake Flan tin Sponge mixture Swiss roll Flan tin Sponge (6 eggs) Sponge (3 eggs) CircoTherm® Hot air 3 Shelf Temperature position in °C 1 1 1 1 1 1 150 170 160 170 160 170 180 190* 160 170 150 160 150 160* Baking time in minutes 60 90 70 100 20 30 10 20 30 25 15 30 45 45 % Top/bottom heating Shelf Temperature position in °C 3 2 2 3 2 2 2 170 190 170 180 180 190* 190 200* 170 180 160 170 160 170* Yeast dough Tray bake with dry topping, e.

g. crumble H 1 level 1 H 2 levels 3+1 Tray bake with moist top ping, e. g. egg custard 1 Savarin/plaited loaf (500 g) 1 Springform cake tin 1 Ring cake tin 1 * Preheat oven Small baked products 160 170 160 170 150 160 160 160 170 170 170 170 50 70 60 80 60 40 30 40 90 50 45 50 3 3 2 2 170 180 170 170 160 170 190 180 170 180 CircoTherm® Hot air 3 Shelf Temperature position in °C Baking time in minutes 20 30 30 40 100 150 150 170 20 30 25 35 %

Top/bottom heating Shelf Temperature position in °C Yeast dough H 1 level H 2 levels Meringue mixture H 1 level H 2 levels Puff pastry H 1 level H 2 levels * Preheat oven 1 3+1 1 3+1 1 3+1 160 170 160 170 80 80 180 200 180 200* 3 170 180 3 80 90 3 200 210 30 Small baked products CircoTherm® Hot air 3 Shelf Temperature position in °C Baking time in minutes 25 35 30 40 20 40 25 35 15 25 15 25 15 25 % Top/bottom heating Shelf Temperature position in °C Choux pastry H 1 level H 2 levels 1 3+1 190 200* 190 200* 150 160* 160 170 140 150* 130 140* 130 140* 3 200 210* Sponge mixture, e. g. muffins H 1 level 1 H 2 levels 3+1 Shortcrust pastry, e. g. butter biscuits H 1 level 1 H 2 levels 3+1 H 3 levels 4+3+1 * Preheat oven Bread and rolls 3 160 170* 3 140 150* The details in the table are average values. They may vary according to the type and amount of dough. For the first attempt, use the lower of the temperatures specified.

This will generally allow more even browning. Observe the notes in the table about preheating. CircoTherm® Hot air 3 Shelf Temperature position in °C % Top/bottom heating Shelf Temperature position in °C Bread Baking time (minutes) 20 40 20 35 10 15 40 65 10 15 15 30 15 25 25 40 White bread H Without a tin H In a tin 2 2 200* 200* 2 2 2 2 2 2 2 2 240* 240* 240* 200* 240* 200* 240* 200* Multigrain bread with yeast (without a tin) H Start baking 1 200* H Finish baking 1 180* Multigrain bread with yeast (in a tin) H Start baking 2 H Finish baking 2 Flatbread 2 Pasty 3 * Preheat oven 200* 180* 200* 180* 31 Baking table for fresh meals and pre prepared frozen products 0 CircoTherm intensive is particularly suitable for freshly prepared dishes that require a lot of heat from underneath and for pre prepared frozen products.



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If you are grilling several pieces of meat at the same time, make sure that they all have a similar weight and thickness. Circo roasting The 4 Circo roasting type of heating is particularly suitable for grilling poultry and meat so that it is crispy (e.g. roast pork with crackling). Turn large grilling items half to two thirds of the way through cooking.

When cooking duck and goose, pierce the skin on the underside of the wings and legs to allow the fat to escape. 40 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. Circo roasting table The information in the table is a guideline and applies to the enamelled universal pan with wire rack. 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. 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. The information given applies to meat placed into a cold oven straight from the fridge. Grilled food Pork Joint with rind Knuckle Beef Sirloin, medium (1.5 kg) Lamb Leg, boned, medium Poultry (not stuffed) Chicken half, 1 2 pieces Chicken, whole, 1 2 pieces Duck, whole (2 3 kg) Duck breast Goose, whole (3 4 kg) Goose breast Goose leg Shelf position Temperature in °C Grilling time in minutes 140 160 120 150 40 50 120 150 40 50 60 80 90 120 30 45 130 160 80 100 50 80 2 2 2 2 2 2 3 1 2 2 170 190 180 200 220 240 170 190 210 200 180 230 150 160 180 230 220 200 250 170 180 200 41 Radiant grilling For grilling large amounts of flat food, use the + Full surface grill setting. For grilling small amounts of flat food, use the (Centre area grill setting. Place the food to be grilled in the centre of the wire rack You will save energy by using the centre area grill. Brush the items to be grilled with a little oil to taste.

Turn the food after half to two thirds of the grilling time. Table for + Full surface grill The details in the table are average values. The values may vary depending on the type and amount of food to be grilled. They apply to meat placed into a cold oven straight from the refrigerator. Shelf position 4 4 4 4 Temperature in °C int. int. int. int. Grilling time in minutes 12 15 15 20 15 20 12 15 Grilling times may be shortened or extended depending on the desired level of cooking Lightly score Pricking the skin can prevent blistering during grilling Notes Grilled food Pork Fillet steaks, medium (3 cm thick) Steak, well cooked (2 cm thick) Beef Fillet steaks (3 4 cm thick) Tournedos Lamb Fillets Chops Sausages Poultry Chicken legs Small chicken portions 4 4 4 3 3 int. int. 250 250 250 8 12 10 15 10 14 25 30 25 30 42 Grilled food Fish Steaks Chops Whole fish Vegetables Toast with topping Shelf position 4 4 3 4 3 3 Temperature in °C 220 220 220 int. 220 Grilling time in minutes 15 15 20 15 10 20 20 25 20 15 Notes The pieces should be of equal thickness The shelf position depends on the height of the topping Table for (Centre area grill The details in the table are average values. The values may vary depending on the type and amount of food to be grilled. They apply to meat placed into a cold oven straight from the refrigerator. Shelf position 4 3 3 4 4 3 4 3 3 Temperature in °C 250 250 250 230 230 230 int.

220 Grilling time in minutes 12 16 35 45 30 40 15 15 20 15 12 20 20 25 20 18 Notes Lightly score Pricking the skin can prevent blistering during grilling The pieces should be of equal thickness The shelf position depends on the height of the topping Grilled food Sausages Poultry Chicken legs Small chicken portions Fish Steaks Chops Whole fish Vegetables Toast with topping 43 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.

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 44 Only switch the low temperature cooking setting on when the cooking compartment has completely cooled down (room temperature). If or and 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. ü ü ü 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. 45 Searing in minutes 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.



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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) 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 Low temperature cooking in minutes 100 120 45 30 160 180 240 60 50 50 150 360 240 70 120 150 60 45 200 210 300 80 70 70 180 420 300 90 5 5 3 2 6 6 6 3 3 3 4 6 6 3 6 6 4 3 7 7 7 4 4 4 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 Note: 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. 46 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 the 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 47 Defrost setting With this operating mode you can defrost delicate baked goods (e.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. Preserving d Risk of injury. Preserving jars containing incorrectly preserved food can burst.

Please observe the following instructions: H Fruit and vegetables must be fresh and in good condition H Only use clean and undamaged preserving jars H The preserving jars must not touch each other in the cooking compartment during preserving With Circotherm® hot air 3, the cooking compartment can be used to preserve the contents of at most six preserving jars with ½, 1 or 1½ litres at the same time. Please note the following points here: H During a preserving process, only use preserving jars that are the same size and contain the same food H Pay attention to cleanliness when preparing and closing the preserving jars H Only use heat resistant rubber rings H The following foods cannot be preserved with your appliance: Contents of tins, meat, fish or pastry dough 48 Preparing fruit 1. Wash fruit and, depending on the type, peel, remove the seeds and finely chop. 2. Fill the preserving jars with fruit up to approx. 2 cm below the rim. 3. Fill the preserving jars with hot, skimmed off sugar solution (approx. Y l for a one litre glass). To one litre water: approx. 250 g sugar with sweet fruit approx. 500 g sugar with sour fruit Preparing vegetables 1. Wash vegetables and depending on the type, clean and finely chop. 2. Fill the preserving jars with vegetables up to approx. 2 cm below the rim. 3. Fill the preserving jars immediately with hot, boiled water. 1. Wipe the rims of the preserving jars with a clean, damp cloth.

2. Put a wet rubber ring and lid in place and close the jars with the clips. 1. Place the universal pan at shelf position 1. 2. Position the preserving jars in a triangle without them touching each other. Closing the preserving jars Preserving the fruit and vegetables 49 3. Pour ½ litre hot water (approx. 80 °C) in the universal pan. 4.

Set the Circotherm® hot air 3 to 160 °C. Preserving jars with ½ or 1 litre bubble after approx. 50 minutes and preserving jars with 1½ litres bubble after approx. 60 minutes. Fruit, gherkins and tomato purée 5. Turn off the appliance, once all preserving jars are bubbling. 6. Allow the preserving jars to stand in the closed cooking compartment for several minutes longer. Raspberries, strawberries, cherries or gherkins: approx. 5 10 minutes Other types of fruit: approx. 10 15 minutes Tomato or apple purée: approx. 15 20 minutes Vegetables 5. Reduce temperature to 100 °C, once all preserving jars are bubbling. Allow the preserving jars to continue bubbling for approx. 60 minutes in the closed cooking compartment. 6. Switch off the appliance. 7. Allow the preserving jars to stand in the closed cooking compartment for approx. 15 - 30 minutes longer.

Removing the preserving jars 1. Place the preserving jars on a clean cloth, cover and protect from draughts. 2. Remove clips only when the jars are cold. 50 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. 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. 51 Before cleaning The oven must be empty.



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Take any accessories, ovenware and shelves out of the oven.

For information about removing the shelves, please see the care and cleaning section. If you forget to take the shelves out of the oven, a signal sounds. Cleaning will not start. **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 o and press the KJ button once. You can only open the oven door once the oven has cooled down. Turn the operating mode selector back to Ū. 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. Once the cleaning is finished Cancelling cleaning Changing the cleaning level 52 The cleaning programme is to run at night 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. 3. Press the KJ clock function button repeatedly 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. 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 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. 53 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 Accessories Hot soapy water: Clean with a dish cloth. Hot soapy water: Soak and clean with a dish cloth or brush. Hot soapy water: Soak and clean with a dish cloth or brush. Stainless steel Door panels Door cover Cooking compartment 54 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. 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. A B 55 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. 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). 56 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) A B 57 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 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. 58 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).



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@@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. E300 Possible cause Blown fuse Appliance not installed level There was a power cut The power supply was interrupted while the appliance was in operation Permanent assignment of a button Internal fault in the appliance electronics 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) Press the clock function button, reset the clock (see section: Electronic clock) Cancel the permanent assignment of the button and press the clock function button Press the clock function button If the message does not go out, pull out the mains plug and plug it back in again after approx. 10 seconds Deactivate the lock (see section: Childproof lock) Deactivate the permanent lock (see section: Childproof lock) It is not possible to operate the appliance, D and appear in the temperature display It is not possible to operate the appliance, D and appear in the temperature display The appliance has been locked The appliance has been locked permanently 60 Problem The appliance does not heat up, the two dots flash in the clock display, © appears in the temperature display, for example Possible cause A button combination was activated Electronically controlled functions are malfunctioning When an operating mode is activated, or appears in the temperature display The appliance has switched itself off automatically, flashes in the temperature display Smoke is generated during roasting or grilling Energy surges (e.g. lightning strike) The appliance has not cooled down fully The appliance has switched off to protect itself from overheating Fat is burning on the grill element Wire rack or universal pan inserted incorrectly Remedial action Switch off the appliance, press and hold the info button for 3 seconds, then press and hold the clock function button for 4 seconds before pressing and holding the info button again for a further 3 seconds Reset the function concerned Wait until the appliance has cooled down, then switch on the operating mode again Turn the operating mode selector back to the U position 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 at a lower 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 Normal occurrence (e.g. when baking cakes with very moist toppings or roasting a large joint) Enamelled accessories have light, Normal occurrence caused by matt marks dripping meat or fruit juices Door panels are misted up Normal occurrence caused by temperature differences Error messages with High levels of condensation are generated in the cooking compartment If an error message appears in the display with , press the 0 button. 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. Error message Possible cause A button was pressed for too long or has jammed. Notes/remedial action Press all buttons separately. Check that the buttons are clean. If the error message remains, please contact the after sales service. 61 Error message Possible cause The temperature in the cooking compartment is too high. Notes/remedial action 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. 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. 62 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 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 Viennese whirls: Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time. Shelf position 3 1 3+1 4+3+1 3* 1 3+1 4+3+1 Mode of operation % 3 3 3 3 3 3 3 Temperature in °C 140 140 150 140 160 150 150 150 160* 160* 160* 150* 170 160 160* 160* Baking time in minutes 25 35 25 35 35 45 35 45 20 30 20 30 30 40 25 35 Baking Viennese whirls Small cakes * Preheat oven 63 Baking Hot water sponge cake Yeast cakes on a baking tray Apple pie Apple pie * Preheat oven Grilling Toasting bread* Beef steaks, 12 pieces** * Preheat for 10 minutes ** Turn after C of the time Shelf position 2 1 3 1 3+1 2 3+1 Shelf position 4 4 Mode of operation % 3 % 3 3 0 3 Temperature in °C 160 150 160 160 160 180 180 170* 160* 170 170 170 200 200* Baking time in minutes 25 35 30 40 55 70 50 70 50 70 80 65 75 Mode of operation + + Temperature in °C 275 int. Grilling time in minutes 1/2 20 30 64 .



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