

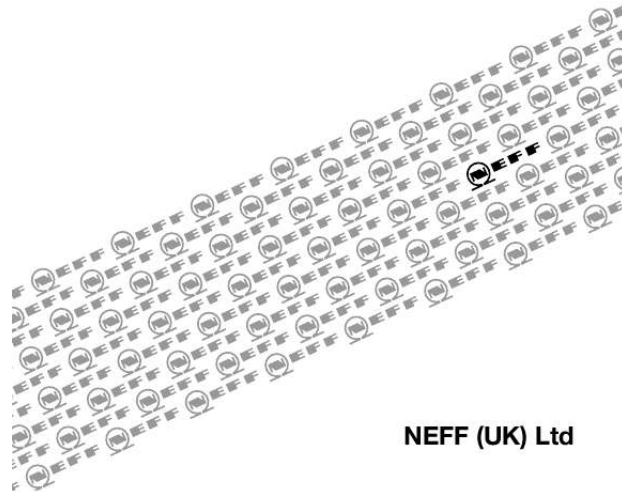


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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B1641N2GB. You'll find the answers to all your questions on the NEFF B1641N2GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B1641N2GB
User guide NEFF B1641N2GB
Operating instructions NEFF B1641N2GB
Instructions for use NEFF B1641N2GB
Instruction manual NEFF B1641N2GB

**How to connect up,
build-in, set up, use and
look after your
B1641 oven**



NEFF (UK) Ltd



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Manual abstract:

All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately. Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local government office. Before connecting your new appliance Before using your new appliance, please read these Instructions for Use carefully. They contain important information concerning your personal safety as well as on use and care of the appliance. The Instructions for Use apply to several versions of this appliance. Accordingly, you may find descriptions of individual features that do not apply to your specific appliance. Please keep the operating and installation instructions in a safe place; this important documentation may also be of use to a possible subsequent owner. Do not use the appliance if it is damaged in any way. Installation and connection of the appliance should be performed according to the instructions and connection diagram provided, and should be entrusted to a licensed specialist.

In the event of a damage that occurs as a result of improper connection, the warranty will be void. Our appliances meet the applicable safety regulations for electrical appliances. Repairs may be performed only by customer service engineers trained by the manufacturer. Inexpert repairs may entail serious injury to you, the user. 3 Important Information Appliance safety considerations The appliance should only be used for the preparation of food.

If using hot air v, do not place greaseproof paper loosely in the oven (e.g. when heating the oven). The hot-air fan could draw in the paper which may damage the heater and fan. Do not clean the oven with steam or high-pressure cleaners.

Do not insert a baking sheet at the bottom of the oven, or cover the base of the oven with aluminium foil, as this would result in heat build up. Roasting and baking times would change, and the enamel would be damaged. Never pour water directly into the hot oven. Damage to the enamel could result. Dripping juices may leave spots on the oven lining. Always place a baking tray below to prevent this from happening. Never stand or sit on the open oven door. The oven door must close properly. Keep the door seal surfaces clean. Open the oven door carefully.

Hot steam may escape. The surfaces of heating and cooking appliances get hot during operation. The interior oven walls and the heating elements get extremely hot. Always keep children away from the appliance. Never leave the appliance unattended when cooking with fat or oil. They can catch fire if overheated. Clean the oven regularly. Fatty or oily remnants could ignite when the oven is switched on. Make sure that the power cord does not get caught in the hot oven door. The plastic insulation could melt.

In the case of a defect, switch off (or remove) the mains fuse in the building electrical system. Do not store combustible items in the oven. They could ignite if the oven is switched on accidentally. 4 Introducing: Your new Oven Electronic timer Oven functions Function selector with setting for preferred temperature Temperature selector with oven temperature display Oven temperature control lamp The control panel: The switches are retractable. To engage and disengage, depress the switch, making sure that it is in OFF position.

Oven functions: v Circotherm and defrosting position e Conventional 0 Z I n w S x m (top and bottom heat) Radiant grill-full element Radiant grill-centre element only, for small amounts of food Circo-roasting Bread-baking position Bottom heat Dough-proving setting Hydroclean system Oven light Note: The oven light switches on for every oven function. Exception: Oven cleaning. During the heating phase and while re-heating to maintain oven temperature, the oven temperature control lamp C indicates red. When the set temperature has been reached, the indicator light goes out. 5 Introducing: Your new Oven Accessories Your appliance is supplied with: 2 Wire shelves 1 Roasting/grill pan with grid The following accessories can be obtained from the supplier of your oven: Deep roasting pan Baking tray, aluminium Baking tray, enamelled Small grill-set Supplementary equipment set Telescopic Note: The baking tray or roasting pan may distort while the oven is operating.

This is caused by major temperature differences on the utensil. These differences may occur if only one part of the utensil was covered or if deep-frozen food, e. g. pizza, was placed on the utensil. Note: Order no. Z 1270 X2 Z 1330 X0 Z 1340 X2 Z 1240 X2 Z 1750 X0 Note: The distortion will already subside again during baking, roasting or grilling. Shelf positions Your oven features 4 shelf positions. The shelf positions are counted from bottom to top. The numbers are marked in the oven. When using circotherm, do not use shelf position »2«, in order not to block air circulation.

6 Before Using Your Appliance for the First Time Time of day Before you use your appliance for the first time, it is necessary to set the current time on the electronic timer. After connecting to the mains, or after a power failure, the display { : { will blink. Setting the time: Press the > button and set the current time with the rotary knob (e.g. \ Á: {). To amend the time of day, press button > until the indicator flashes under the + symbol. The correct time of day can then be set. Note: The time cannot be set if an automatic function is active (see Electronic clock for cancelling automatic function). Preliminary cleaning: 1. Clean the appliance exterior with a soft moistened cloth.

2. Clean the oven and the accessories with a hot detergent solution. Initial burn-in 1. Preheat the empty oven for about 30 minutes. Select v heat at a setting of 190° C.

During the initial burn-in phase, please open the kitchen windows to dissipate unpleasant odours. 7 Electronic timer Cooking time Minute timer Function indicator Off time Time Function button Rotary knob To engage and disengage, depress gently. The electronic timer can be operated with one hand; after pressing the button, set the time with the rotary knob. Adjustments can be made for as long as the display flashes (4 seconds). Setting the time: See section "Before using your appliance for the first time".

Minute timer: 1. Press the > button and set the cooking time (e.g. Á minutes). When the timer switches on, the remaining time is displayed. 2. A signal tone is emitted when the time has elapsed and the indicator flashes. To stop the signal tone, press the > button. Setting the timer: 8 Electronic timer Automatic timer You can switch the oven on and off via the electronic clock. Automatic switch off: If you wish to bake or roast food immediately, it is only necessary to set the cooking time.

1. Select the heating system and the oven temperature.



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2. Press button > until the indicator flashes under the ? symbol. Set the required cooking duration with the rotary control (Example: \ hour and ~{ minutes). Approx. 4 seconds after setting the clock reverts to time of day. The Indicator under the ? Symbol confirms that automatic operation has been set. 3. When the time has elapsed (e.

g. \ hour and ~{ minutes), a signal is emitted and the flashes. The oven is automatically switched off. To stop the signal, press the > button. 4. Switch the oven off. 5. To end automatic mode, press the > button again. Setting the length of cooking time: 9 Electronic timer Automatic switch on and switch off: If the food is to be cooked later on, both the cooking time and Off time must be set. 1.

Select the heating system and the oven temperature. When the settings have been made, the time of day is displayed. 2. Press button > until the indicator flashes under the ? symbol. Set the required cooking duration with the rotary control (Example: \ hour and ~{ minutes). 3. Press button > until the indicator flashes under the ! symbol. Set the required end of cooking time with the rotary control (Example: \):~{f}). Approx. 4 seconds after setting the clock reverts to time of day.

The Indicator under the ! Symbol confirms that automatic operation has been set. 4. The oven is automatically switched on and off at the preset times (e.g. \ :{:f and \):~{f}). 5. When the time has expired, a signal is emitted and the flashes. To stop the signal, press the > button. 6. Switch the oven off.

7. To end automatic mode, press the > button. Checking, correcting and cancelling settings: 1. To check your settings, press the > button. 2. If required, correct the settings with the rotary knob. 3. If you want to cancel your settings, turn the set time back to {:{:f and switch the oven off. Setting the length of cooking time: Setting the end of cooking time: 10 Electronic timer Special functions Masking out the display: 1. Press the > button for 7 seconds. The display then goes blank and the time continues running in the background. 2. To switch on the display, briefly press the > button. Dimming the display: Between 22.00 and 6.00 the display is automatically dimmed. Note: The automatic timer is best used with dishes which require little attention. The minute timer and OFF time can be pre-programmed up to a max. 24 hours. The settings can be displayed at any time by pressing the > button.

11 Definition of Oven Features Circotherm ----- v Advantages: low soiling of oven interior cooking on up to 3 shelf levels at once is possible shorter preheating times low oven temperatures gentle defrosting bread baking Circotherm grilling ----- Radiant grill ----- Z 0 The food being cooked is exposed to heat from the grill element at the top of the oven cavity. Advantages: Particularly suitable for flat, small cuts of meat, i.e., steaks and sausages, fish, vegetables and toast. Full-width grill ----- 0 Advantages: the entire grill element heats up especially useful with large amounts of food Centre-area grill ----- Z only the centre area of the grill element heats up especially useful with small amounts of food energy-saving operation Circo-roasting ----- v A system by which foods, that would normally be grilled by direct heat from an element, are cooked using

Circotherm. Temperatures between 180 and 190° C are selected and the food is placed on the wire shelf, roasting on the roasting/grill pan. Advantages: ideal for steaks, sausages, chicken joints, fish, kebabs and chops no turning of food is required three shelves of 'grilled' food can be prepared at one time very convenient Conventional Cooking (top and bottom heat) ----- I e The food being cooked is exposed to heat from heating elements located at the top and bottom of the oven cavity. Cooking is possible on one shelf level only. Advantages: Baking rich fruit cakes, pizza, quiche With Circo-roasting the fan and grill elements are activated alternately. The heat generated by automatically switches off after 6 or 12 hours.

Safety off will not function if the setting on the appliance has been changed. Function selector 15 Baking Using baking tins Always place baking tins in the centre of the wire shelf. Circotherm: v You can use baking tins of any material and of any colour, as long as they are oven-proof. Do not place baking tins or high cakes too close to the rear oven wall. Conventional heat: e Dark-coloured baking tins made of metal give the best results.

The wire shelf may be turned upside down to accommodate different size tins. If the cake base gets too dark: Check the shelf level. Shorten the baking time, and possibly use a lower baking temperature. If the cake base stays too light: Check the shelf level. Increase the baking time, select a lower temperature, or use a dark metal baking tin.

Notes: You can influence the degree of browning by changing the temperature setting. If a cake collapses after removing it from the oven, use less liquid on your next attempt, consider using a longer baking time, or use a slightly lower temperature setting. 16 Roasting Roasting with Circotherm v Notes: Meat roasted using the Circotherm system will brown on all sides and stay moist without additional fat. Choose cuts of meat that weigh 150 grams (5 oz) or more. Place the shelf on top of the roasting pan. Place the meat on the shelf, season if desired. Slide the pan and shelf into the oven on the same shelf position. No pre-heating is required. Save energy by putting the roast into the cold oven. Use a Circotherm temperature of 160 °C.

Let the meat rest for 10 minutes after roasting, this will allow the juices to settle and prevent them from running out of the meat when carved. Baste the meat if desired. Place in a cold oven to save energy or pre-heat if desired. Casseroling or pot-roasting in a covered dish: Some meats should be prepared in liquid in a covered casserole. This type of cooking is suitable for less tender cuts of meat. Place the casserole on the wire shelf on a suitable shelf position. Cooking tips: Only use ovenproof cookware. Extra large turkeys and joints can be placed directly in the roasting pan and not on the wire shelf. Cover large turkeys with foil during cooking. Remove foil during the last hour.

Roasting with Conventional heat e Follow the steps above. With fatty meat 125250 ml (48 floz) of water can be poured into the roasting pan. Circo-roasting I Use this method for particularly crispy poultry or pork with crackling. Use the shelf and roasting pan together. Turn large roasts after about half of the total cooking time has elapsed.

Use shelf 1 or 2 for circo-roasting. Some types of food (e.g. fatty meats) will spit during Circo-roasting. Therefore, to prevent burning-on of the stains, thorough cleaning of the oven is recommended after use.



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Whole poultry should be turned after approx. two-thirds of the cooking time has elapsed. With duck and goose, pierce the skin under the wings to allow excess fat to drain off. After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes. 17 Grilling ! Exercise CAUTION when grilling. Always keep children away from the oven when it is in use. Always place the food to be grilled in the centre of the wire shelf. If the heating element switches off automatically, the overheating protection was activated. The element will be reactivated after a short period of time.

Notes on grilling: Always close the oven door when grilling. The grilling temperatures are variable. Always use the shelf and the roasting pan. Circotherm grilling v Use this method for small cuts of meat steaks, chops, sausages, bacon, chicken joints and fish. Use the shelf and roasting pan together. Season meat as required. Place on shelf. Do not turn food over the hot air will circulate around the food cooking all sides. Use a temperature of 180/190 °C. Radiant grilling Z and 0 Used for small cuts of meat or poultry.

Z = centre-area grill for small amounts of food 0 = full-surface grill for larger amounts of food Always use the shelf and roasting pan together. Turn the food after approx. two-thirds of the grilling time has elapsed. Lightly brush the wire shelf with oil and baste the food if desired. 18 Cooking Tips and Helpful Hints

When cooking with Circotherm: Cakes baked in a tin get too dark at the back.

Cakes remain doughy and collapse when removed from the oven. Avoid blocking the air vents at the rear wall of the oven with the cake tins. Reduce the temperature for deep cakes. Bake for a longer period of time. Test with a skewer before removing.

Avoid placing trays too close to the back wall. Space food on the tray. Several brief periods of opening the oven door during baking (1 or 2 times, more frequently with longer roasting times) will aid in venting the steam in the oven and reduce condensation. Uneven browning of small cakes or biscuits. With very moist foods steam develops and condenses on the oven door and drips onto the floor. When cooking conventionally: The bottom of a cake baked on a baking tray stays too light. Ensure that no other pans or trays are in the oven. Lower shelf position. Place tin on wire shelf. The cake gets too dry.

Select a slightly higher oven temperature. Cook for shorter period of time. Use a slightly lower temperature and cook for a longer time. Reduce the liquid in the cake mixture. The inside of the cake remains spongy or doughy, or meat stays raw in the centre. To save energy: Preheat only if recommended by the recipe. Dark baking tins have a higher degree of heat absorption. Residual heat: In the case of longer baking times, you can switch off the oven 5/10 minutes before the full baking time has elapsed. 19 Defrosting and Cooking Defrosting and cooking using the Circotherm v Important heating system information: For defrosting and cooking of frozen foods, use circotherm. With all frozen foods, follow the food manufacturers instructions on the package.

Use only approximately half of the liquid specified in the recipe. Use fat only for adding flavour. Higher defrosting temperatures may cause the food to dry out. Cover the pot and defrost of 130 140° C. Attention: Pot handles must be ovenproof.

Defrost and warm up frozen baked goods at 100 140° C. Place on wire grill covered with greaseproof paper. 1. Turn the function selector to position v. 2.

The circotherm fan operates without heat. After this time, remove the food from the oven. Let it stand at room temperature for 30 40 minutes. Use normal tap water only, not distilled water. Switching ON: 1. Do not cover the dough. 3. Close the oven door. 4.

Turn the function selector to position S. The proving process is controlled automatically. Function selector If the { flashes in the display after the oven is switched off, then the oven is still too hot. Switch the oven off. Wait until the oven has cooled to room temperature. Select the oven setting and follow the instructions above. Shelf level 1 1 1 1 1 Proving period 20 25 25 30 30 35 30 40 35 60 6 hours min. min. min. min.

min. Yeast dough Cakes up to Cakes up to Dough for plaited loaf Dough for plaited loaf Dough for normal loaf Yoghurt Amount of flour 0500 g. 0500 750 g. 0500 g. 0750 g.

1000 g. 1 litre milk Important: When making yoghurt, do not put any water in the oven. The details given in the table above are average values. They can vary according to the type and amount of dough, as well as the condition of the ingredients, e.g.

age and quality of the yeast. Please read the enclosed cookery book for suggestions on how to make subsequent use of the dough. Before you start baking, remove the water left inside the oven. If any traces of lime are left behind, they can be dissolved with a little vinegar and wiped off using clear water. Never pour cold water into the oven while it is still hot. Switching off: Turn the function selector to the 0 position. All functions are cancelled. 22 Cleaning and Care

Important cleaning basics: For cleaning, do not use abrasives, corrosive cleaners, aerosol cleaners or sharp objects. Do not scratch off burnt-on food residues, but soak off them with a damp cloth and washing up liquid. Oven cleaners must not be used on aluminium or plastic parts.

Stainless steel front: When using commercially available Stainless Steel cleaning agents, avoid cleaning any lettering, as this can become damaged! Do not use any scouring pads or abrasive cleaners. Use commercially available detergents applied with a soft, moistened cloth or a chamois. Enamel and glass: Use hot detergent suds for cleaning. Remove the oven door before cleaning the enamel surface. Oven interior: Clean the oven after each use, especially after roasting or grilling. Food remnants burn in when the oven is reheated. The baked in remnants are very difficult to remove once burnt in. You can reduce the degree of soiling by greater use of the circotherm. Do not clean the warm oven with any of the cleaning products specifically designed for this purpose. When baking very moist cake (e.

g. rich fruit cake) that could drip over the top of the tin, place on the roasting pan or your own baking sheet. When roasting, ensure that the meat juices do not splash on to the base of the oven. Clean the oven before soiling becomes too heavy. Wash out the oven cavity with hot detergent suds.

Leave the door open until the interior has dried. 23 Cleaning and Care Hydroclean system: x The hydroclean system featured in your oven is intended to help you keep your oven neat and tidy. An amount of cleaning solution is vaporised automatically. The combined effects of heat and steam soften the grease deposits on the oven wall enamel and facilitate their removal.



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Caution: Use this function only after the oven has completely cooled (Room temperature).

Use normal water only, and no distilled water. Activate hydroclean: 1. Remove the roasting pan from the oven. The wire shelf may remain in the oven. 2. Pour approx. 400 ml (3/4 pint) of water mixed with a little washing up liquid into the floor pan of the oven cavity. In the case of heavy soil build-up, you may wish to allow the cleaning solution to soak in for a while before you activate the cleaning function. 3. Close the oven door.

*4. Turn the function selector to position x. The x indicator light and the C indicator light for oven temperature illuminate. * is displayed. After the initial heating time (approx. 4 minutes) the oven temperature control lamp extinguishes. After a further 17 minutes the program cycle is completed. A buzzer sounds.*

*If the * flashes in the display after the oven is switched off, then the oven is still too hot. Switch the oven off.*

Wait until the oven has cooled to room temperature. Select the oven setting and follow the instructions above. Switching OFF: Turn the function selector to the 0 position. The oven cleaning control lamp extinguishes. Function selector 24 Cleaning and Care After deactivating the hydroclean system: Cleaning tips:

Never leave the residual water in the oven for any length of time, e.

g. overnight. 1. Open the oven door and pick up the remaining water with a large absorbent sponge cloth. 2.

Using the detergent-soaked sponge cloth, a soft brush or a nylon scrubber, wipe off the oven interior. Stubborn soil remnants can be removed with a nylon scourer. 3. Lime deposits may be removed with a cloth soaked in vinegar. 4. Wipe clean with clear water and dry with a soft cloth (do not forget to wipe under the oven door seal). Cleaning tips: If the oven is heavily soiled, the procedure may be repeated after the oven has cooled. If the oven is heavily soiled with grease, e.g. after roasting or grilling, we would recommend rubbing any stubborn dirt with detergent before activating the oven cleaning function.

After cleaning, leave the oven door ajar, i.e., at a 30-degree angle, to allow the interior enamel surfaces to dry thoroughly. Rapid drying: 1. Leave the oven ajar, at an angle of approximately 30 degrees. 2. Turn the function selector to position v. 3. Reduce the oven temperature with the temperature selector until 50° C is displayed. 4.

Duration: approximately 5 minutes. 5. Then switch the oven off. 25 Cleaning and Care Manual cleaning steps: Note: To make the manual cleaning steps following the automatic oven cleaning function more convenient, the appliance features the following options: Removing the oven door: 1. Fully open the oven door.

2. Move the catch levers on the right and left-hand sides to the fully open position. 3. Placing the door at an upward angle toward you, grasp the door with both hands and lift it out of the hinges toward you. Replacing the oven door: 1.

Set both hinges into their respective receptacles on the left and right, and swing the oven door downward. 2. Close the catch levers on the left and right. 3. Close the oven door. Switching on the oven light: Turn the function selector one setting to the left. The m symbol illuminates. Removing the shelf railings: 1. On both left and right sides, remove the one milled screws. 2.

Carefully remove the suspended grids. Lowering the heating element: Caution: The heating element must have been allowed to cool. 1. Unlock the heating element by turning the ratchet at the ceiling of the oven cavity. Caution: in the lowered position, never switch on the heating element or place any weight on it. 2. After cleaning, swing the heating element upwards, and latch it into place. 2. 1. 26 Service and Repair Information In the event of problems or repairs that you cannot solve yourself, our customer service will be happy to help.

Check the customer service directory for an office facility in your area. Caution: Calling the customer service because of an operator error can be very costly! In the event of a service request, please have the following information handy: E-Number FD You can find this information on the appliance's nameplate. The nameplate is located on the appliance, behind the oven door, on the left bottom edge of the oven. Replacing the oven light: Caution:

Disconnect the appliance or remove the fuse! 1. To prevent damage, place a dish cloth into the cold oven.

2. Remove the glass cover by inserting a knife or similar object between the glass and the frame. 3. Replacing the lamp: Type: Incandescent bulb E 14, 230 - 240 V, 25 W, heat resistant to 300° C. You can obtain this lamp from our spares department.

Replacing the oven door seal: 1. Remove the defective oven door seal by simply unhooking it. You may obtain the new oven door seal from our spares department. Trouble-shooting Guide Calling the customer service is not always really necessary. In some cases, you can remedy the situation yourself. The following table may contain some helpful tips. Important general safety guidelines: Service or repair work on the electronic components may only be performed by a qualified expert. Without exception, prior to starting such repairs, the appliance must be disconnected from the mains. This may be accomplished by tripping the automatic fuse or by removing the fuse from the fuse box that controls your home. Problem .

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

Remedy Check the fuse in the fuse box, and replace if required. Level the appliance using the levelling feet, or check the installation. The appliance has not been placed or installed plumb-and-level. 27 Trouble-shooting Guide Problem ..

. if the oven suddenly stop functioning. Possible cause The electronic timer is set to an automatic timing cycle. Remedy Set electronic timer to operation without automatic timer: 1. Reset ON time ? to {::{{.

2. Press the > button. Reset the time of day. ... if the oven suddenly stops functioning and the electronic timer flashes {::{{? ... if is displayed? The power supply was briefly interrupted.

The power supply was briefly interrupted. The oven is locked (childproof lock). Re-activate the electronic timer and oven control. Rotate the function selector 3x from the { position to a. Oven light Å goes out. Using the function selector, switch 5 x from the hot air v position to conventional e and back again. ~ ~ ~ must be displayed. Reset the relevant functions. ..

. if Å is displayed? ... if the symbols on the control panel illuminate, but the oven is not heating up? .

.. if electronically controlled functions fail? ...

@@Energy pulses (e.g. @@@@Replacement only by an authorised expert. Not possible. ... if enamelled slide-in parts have dull, light blotches? ...

@@This kind of soiling is normal. Remove the oven door and lay front side down on a soft, clean base.



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*Grip the door glass near the hinges, pull up and remove. Doors with 3 panels: Disengage inner door glass at the corner pieces and lift it up using, for example, a pair of frying tongs made of plastic or wood. Installing the cleaned glass: Insert the inner door glass and lock into position. Attach the door glass and lock into position by pressing the glass near the hinges. 28 Assembly Instructions 29 Assembly Instructions For the installer and kitchen expert!
Important installation notes: Properly dispose of packaging materials. Do not use oven door handle for transporting or handling the unit during installation.
WARNING: Connection and first start of the appliance may only be performed by an authorised specialist. Connection must be made using an H 0 5 V V- F mains connection cable.*

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

Other examples are LS switches, fuses and contactors. In the case of repairs interrupt all power connections to the unit. Connection diagram Kitchen furniture Oven housing units from virtually all lines of kitchen furniture are suitable for installing the built-in oven. However, the veneers or plastic laminates on the housing unit must be applied with heat-resistant glue (90 °C). If plastic laminate or glue are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result.

220-240V ~ L N 30 Assembly Instructions Installation of the built-in oven Push the built-in oven into the housing unit and align the unit until it is in a level position. Open the oven door and, using one screw on each side, fasten the built-in oven to the side strips of the housing unit (see illustration). The two screws (supplied with the built-in oven) must be started slightly outward. Verify that the built-in oven is positioned securely and in a level position, and that the required installation dimensions have been maintained. In units featuring automatic oven cleaning, after filling 0,4 l of cleaning solution into the recess in the oven floor, the liquid must not spill toward the front. The properly installed appliance must be covered on all sides in such a fashion that not even components with rough insulation are exposed to the touch. The cover must be removable with tools only. mind. 598 mind. 590 560 570 5 min50 d.

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