

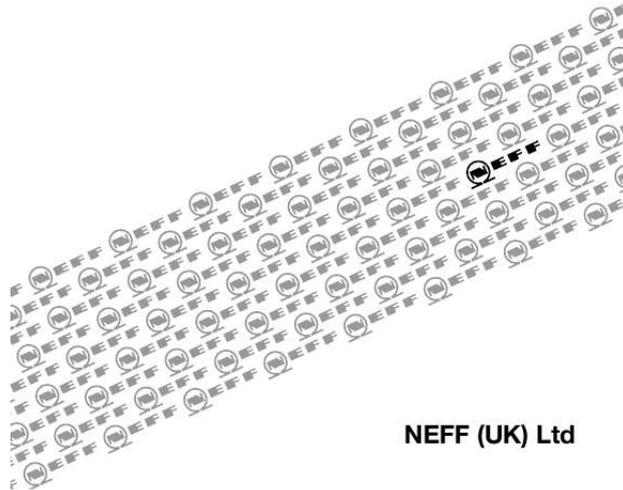


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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B1664N0GB. You'll find the answers to all your questions on the NEFF B1664N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF B1664N0GB**  
**User guide NEFF B1664N0GB**  
**Operating instructions NEFF B1664N0GB**  
**Instructions for use NEFF B1664N0GB**  
**Instruction manual NEFF B1664N0GB**

**How to connect up,  
build-in, set up, use and  
look after your  
B1664 oven**



**NEFF (UK) Ltd**



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. . @@@@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.

*Packaging and old appliances* Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and can be recycled. Please make a contribution to protecting the environment by disposing of the packaging appropriately. Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials.

*Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating „Caution, scrap". This appliance is labelled in accordance with European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU. Up-to-date information on how to dispose of your old appliance and the packaging from the new one can be obtained from your retailer or local authority. 4 Before installation Transport damage* Check the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport. The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims. This appliance is intended for domestic use only. Only use the cooker for food preparation.

*Open the oven door carefully. Hot steam may escape. Never touch the internal surfaces of the oven or the heating elements. There is a risk of burning. Children must be kept at a safe distance from the appliance. Never store combustible items in the oven. Risk of fire. Never place flammable objects onto the hot plates. Fire hazard! Never place cables of electronic devices onto the hot plates. Never clamp leads of electrical appliances in the hot oven door. The insulation on the leads could melt. There is a risk of short-circuiting. Caution: The extension rails heat up during oven operation. Use special care to avoid burns when extending the rails. Remove all packaging remnants, e.*

*g. polystyrene parts, from the oven. Repairs* Incorrectly done repairs are dangerous. There is a risk of electrocution. Repairs may only be carried out by after-sales service technicians who have been fully trained by BSH.

*If there is a fault, switch off the oven fuse at the fuse box. Call the after-sales service. Electrical connection* Safety information Hot oven 5 Reasons for damage Baking tray, aluminium foil or dishes on the oven floor Do not place the baking tray on the oven floor. Do not cover it with aluminium foil. Do not place dishes on the oven floor. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged. To avoid damage, insert slide-in accessories carefully. If using hot air functions \*, do not place greaseproof paper loosely in the oven (e.g.

*when heating the oven). The hot-air fan could draw in the paper which may damage the heater and fan. Never pour water directly into a hot oven. This could damage the enamel. When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that*

cannot be removed. It is recommended that you use the deeper universal pan. Only leave the oven to cool with the door closed. Do not allow anything to become trapped in the oven door. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time. If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Keep the oven seal clean. Do not stand or sit on the oven door. Do not use high-pressure cleaners or steam jets.

Slide-in accessories Baking paper Water in the oven Fruit juice Cooling with the oven door Very dirty oven seal Using the oven door as a seat Care and cleaning 6 Your new cooker Here you will learn more about your new appliance.



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The control panel, its TouchControl buttons, the roller and displays are explained here. The oven functions, operating modes and the accessories included with your oven will be explained here. The control panel Temperature selector button Rapid heat up button Oven function buttons Clock function button Clock display with clock function symbols Temperature display with indicator bars Roller Text display Roller Info button You can rotate and press the roller. Rotate the roller To select the functions on the text display To set the time and temperature Press the roller To actuate the selected settings To switch the oven on and off press and hold 7 Brief overview Text display Oven function buttons Text display for oven functions, operating modes, settings and information.

Tap a function button to access the required operating modes. Repeatedly tap a button to select the associated operating modes. Temperature selector button Temperature display with indicator bars Rapid heat up button Clock function button After tapping the / button, you can change the temperature with the roller. Indicates the temperature. The indicator bars indicate how hot the oven is. Tap the \$ button to switch on rapid heat up (for Circotherm and bread baking). Tap the button to be able to select clock functions (see "Electronic clock"). Repeatedly tap the functions. Clock display with clock function symbols Info button ) button to select the clock Indicates the time. The symbols are backlit as soon as the associated function is activated (see "Electronic clock").

Do you want to know quickly how to do something on your appliance? Simply tap on i. You will then receive information e.g. on oven functions, operating modes, clock functions, settings and much more. 8 Shelf positions Your oven features 4 shelf position. The shelf position are counted from bottom to top. The numbers are marked in the oven. When using hot air functions \*, do not use shelf position »2«, in order not to block air circulation. The shelf supports and telescopic rails can be inserted at your preferred shelf position. The simple plug-in system provides you with flexible and quick handling when changing the shelf supports and telescopic rails.

NeffLight The oven features the additional lighting "NeffLight": Turn the function selector to the position oven light; NeffLight will be activated. Advantages: - Great illumination on all levels. Illumination of the food from the front. Your eyes will not be blinded by lamps when looking into the oven. Door contact switch NeffLight is activated/deactivated automatically when the oven door is opened/closed.

Saving energy In order to save energy, you can deactivate NeffLight. Turn the door contact switch to the right. If you keep turning it to the right you re-activate NeffLight. 9 Accessories Universal pan with wire shelf Your appliance is supplied with: 2 Wire shelves Additional accessories can be obtained from a specialist dealer. Before ordering, please check the Neff sales literature to confirm which of the following items are available in the UK: Universal pan Universal pan, non-stick Glass pan Soufflé pan Baking tray, aluminium Baking tray, enamelled Baking tray, non-stick Pizza tray Wire shelf, high/low Wire shelf, close mesh Upgrade set Single Telescope System steam cooker Pizza stone Universal oval roaster enamelled Note: Order no.

Z 1232 X0 Z 1233 X0 Z 1262 X0 Z 1272 X0 Z 1332 X0 Z 1342 X0 Z 1343 X0 Z 1352 X0 Z 1432 X0 Z 1442 X0 Z 1784 X0 N 8642 X0 EU Z 1912 X0 Z 9930 X0 The baking tray or universal 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. The distortion will subside again during baking, roasting or grilling. 10 Before using your appliance for the first time Start-up Selecting the language When the appliance has been connected to the power supply, the selectable languages are indicated on the text display. 1. Rotate the roller until the required language appears on the red bar. 2.

Acknowledge the setting by pressing the roller. Setting the time Then Set time of day is indicated on the te or roasting starts immediately for the required time.

1. Select the operating mode and the oven temperature. 2. Tap the ) button to access the clock functions. 3. Select Set time and set the cooking time on the roller (e.g. 1 h 30 min. ). The current time is displayed after 3 seconds. The lit ? symbol signals automatic mode. 4. When the time has elapsed (e.g. 1 h 30 min.), Time elapsed is indicated on the text display, a signal is emitted, the lit ? flashes and the oven switches off automatically. You can stop the signal by tapping the ) button or pressing the roller. 5.

To end automatic mode, press the ) button again. 6. Switch the oven off. 16 Time preselection Automatic switch on and switch off Baking or roasting starts for the set duration at a later time which you set. 1. Select the operating mode and the oven temperature. 2. Tap the ) button to access the clock functions and select Time preselection. 3. Set cooking duration is indicated on the text display.

Set the required duration with the roller (e.g. 1 h 30 min.). Accept the setting. 4. Set end is indicated on the text display. Set the required end time with the roller (e.g. 12:30).

When the setting has been made, the current time is displayed after 3 seconds. The lit ! signals automatic mode. The oven is automatically switched on and off at the preset times (e.g. on 11:00, duration 1 h 30 min, off 12:30).

5. When the time has elapsed, Time elapsed is indicated on the text display, a signal is emitted, the lit ! flashes and the oven switches off automatically. You can stop the signal by tapping the ) button or pressing the roller. 6. To end automatic mode, press the ) button again.

7. Switch the oven off. 17 Checking, correcting and cancelling settings To check your settings, touch the ) button and select the required function. To correct your settings, tap the ) button and select the required function. You can change the time by rotating the roller. If you want to cancel only one of several settings, select the function to be deleted in the clock functions. Turn the time back to 0:00 with the roller. If you want to delete all the settings, select Delete times in the clock functions. Special functions Dimming the display Radio antenna optional accessory Switching off the clock display Between 22.00 and 6.

00 the display is automatically dimmed. The electronic clock can be fitted with a radio antenna (see Accessories). See "Settings". 18 Oven operating modes Here you will receive an overview of the four oven functions: hot air functions, conventional functions, grill functions and special functions.



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The oven functions are divided into the following operating modes. Hot air functions Circotherm \* The hot air functions include: A fan system located in the rear oven wall circulates the circotherm in the oven, achieving an especially effective heat transfer to the food being baked or roasted. Advantages: Simultaneous baking and roasting possible on up to 3 levels low soiling of oven interior shorter preheating times low oven temperatures Defrost A fan in the rear wall of the oven swirls the air in the oven around the frozen food. The fan runs without heating. Advantages: Gentle defrosting Deep-frozen meat, poultry, bread and cakes defrost evenly. 19 Circotherm intensive The circotherm intensive adds the bottom heat to the circotherm. Advantages: Fresh preparation of food with met fillings or toppings, e.g. pizza and flan. Especially suited for frozen products, e.g. pizzas, chips etc. Bread baking setting Bread baking setting with hot-air function. Adjustable 180 220° C. Conventional functions / Top and bottom heat (Conventional heating system) The conventional functions include: The food being baked or roasted is exposed to heat radiation from heating elements located at the top and bottom of the oven cavity. Baking and roasting is possible on one shelf position only. Advantages: Baking of cake with met fillings, pizza, quiche, e.g. Bottom heat With this setting, only the heating element at the bottom of the oven cavity is activated. Advantage: Particularly useful with dishes and baked goods that require a distinctive bottom crust or browning. Use just before the end of the baking or roasting time. Braising Roasting on a low heat. @@Advantages: cooking point reliably reached very juicy, tender and soft meat braised meat does not require rest times and can easily be kept warm at a low temperature. 20 Grill functions Full-surface grill ) The grill functions include: The food being prepared is exposed to heat radiation from the heating element at the top of the oven cavity. Advantages: Particularly effective with flat, small cuts of meat, i.e. steaks, sausages, fish, vegetables and toast. the entire grilling surface heats up especially useful with large amounts of food Centre-area grill Advantages: only the centre area of the grilling surface heats up especially useful with small amounts of food energy-saving operation Circo-roasting With circo-roasting, the air circulating fan and the grilling elements are activated alternately. The heat generated by the grilling element is evenly distributed in the oven cavity. Advantage: Particularly effective with poultry. 21 Special functions ( Memory function The special functions include: To facilitate the preparation of your favourite dishes or lavish foods, you can record the cooking process of 10 foods and play them back at any time. The oven saves the set operating mode, temperature and duration as well as up to four other changes which you make during the recording. Steam cooking Dough proving For system steam cooker (option available from specialist dealers) The dough proving function provides ideal conditions inside the oven for getting yeast dough to rise. Temperature: 35 38° C Humidity: 75 100% Advantages: rapid and uniform increase in volume of dough dough does not dry out dough does not form a skin which means that it very easy to process and work into the required shape exclusion of unfavourable external influences (e.g. draughts). yoghurt can be made. Plate warming For prewarming porcelain dishes (fixed temperature setting). Food and drinks cool down less quickly in a prewarmed dish. Always use an oven cloth or oven gloves when taking the dish out of the oven. Keep warm For keeping food warm (settings 60 120 °C). Do not keep food warm for longer than two hours, as warm food perishes more easily. Sabbath setting The oven runs from 24 73 hours at a fixed temperature setting (top/bottom heat). The recommended time is 27 hours. 22 Oven Cleaning Oven cleaning is a regeneration programme. If the self-cleaning panels in the oven are no longer adequately cleaned during normal day-to-day operation, they will be regenerated with this function. They will then be fully functional again. The oven light is switched on. After 30 minutes the light automatically switches off again. The oven does not heat up. Oven light 23 Operating the oven Switching ON and OFF i-button Do you want to know quickly how to do something on your appliance? Simply tap on i. To switch on the appliance, hold down the roller for 2 seconds. The text display lights up with the following prompt Please choose operating mode. To switch off the appliance, hold down the roller again for 2 seconds. The text display goes out. Note If the appliance is switched on again within 7 seconds after it was switched off, the memory effect is actuated: The appliance then switches on again at the point at which it was switched off.

If you want to prevent this effect, wait for longer than 7 seconds before you switch the appliance on again. Before you switch on your oven, decide which operating mode you would like to use (see "Oven operating modes", e.g. Circotherm). There are two different methods of operating the appliance. Via roller Selecting the operating mode 1. Switch the oven on. 2. Rotate the roller to access the main menu with the oven functions. 24 3. Rotate the roller to highlight the oven function in the submenu in which the required operating mode is located. 4. Press the roller to acknowledge the selected function. You access the associated operating modes in the submenu. 5. Rotate the roller to choose the required operating mode. 6. Press the roller to acknowledge your choice. Does your oven accept settings by itself even though you have not made any? If no oven settings are made for longer than 3 seconds, the appliance automatically accepts the current setting. See "Changing the operating mode" to switch the operating mode.

Via oven function buttons 1. Switch the oven on. 2. Tap the oven function button in the menu in which the required operating mode is located (for example: \*). The submenu with the operating modes is displayed. 25 3. Each time the oven function button is tapped, another operating mode is displayed. 4. Choose the required operating mode and wait 3 seconds. After this time the setting is automatically accepted and the oven runs.

Setting the temperature When the operating mode has been chosen, the temperature setting prompt flashes on the text display; the recommended temperature lights up on the temperature display (for example: Circotherm, 160°C). 1. As long as the text flashes, you can change the temperature in steps of 5°C. To do this, rotate the roller up or down.



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2. Accept the settings either by pressing the roller or by waiting 3 seconds for the setting to be accepted automatically. The oven begins heating. Changing the operating mode This is how you change from one running operating mode to another (example: from Circotherm to bottom heat). 1. Tap the oven function button in the submenu in which the required operating mode is located (for example: /).

26 The submenu with the operating modes is displayed 2. Choose the required operating mode either by tapping repeatedly on the oven function buttons or by rotating the roller. 3. Acknowledge the settings by pressing the roller, otherwise the appliance automatically jumps back to the previous operating mode after 3 seconds. Changing the temperature 1.

Tap the / button. The Select temperature prompt flashes on the text display. 2. Set the new temperature with the roller. Notes Braising, steam cooking, The temperature is dough proving, plate fixed and cannot be warming, Sabbath setting changed.

and oven cleaning, defrost. 27 Rapid heat up You can switch on rapid heat up with Circotherm and bread baking. To do this, tap the \$ button. Rapid heat up is indicated on the text display. Will cancel it self when temperature is reached. Tap the \$ button again. Rapid heat up is terminated. Rapid heat up goes out on the text display. Cancelling Checks Checking the temperature The bars on the temperature display indicate how hot the oven is. Three bars light up as soon as the temperature has been reached.

The heating elements keep switching on and off. This is normal. The upper bar signals whether heating is currently switched on. The current oven temperature can be displayed during the heating up phase. To do this, press the / button. After approx. 5 seconds the current temperature is displayed as long as your finger remains on the / button. When the oven has been switched off, the fan may continue running for a short time to cool the oven. The current temperature range is indicated on the text display: Residual heat high Residual heat low above 120°C 60 120°C. Checking the heating Residual heat display for the oven

28 Temperature ranges of the various heating systems Hot air functions Circotherm Defrost Circotherm intensive Bread baking Suggested Temperature temperature range in ° C in ° C 160 40 200 Without temperature setting 50 275 180 220 Grill functions Full-surface grill Centre-area grill Circo-roasting Suggested Temperature temperature range in ° C in ° C 220 180 170 50 275 50 275 50 250 220 200 Conventional functions Top/ bottom heat Bottom heat Braising Suggested Temperature temperature range in ° C in ° C 170 200 50 275 50 225 Fixed setting Special functions Steam cooking Dough proving Plate warming Keep warm Sabbath setting Oven Cleaning Suggested Temperature temperature range in ° C in ° C 85 Fixed setting Fixed setting Fixed setting 60 120 Fixed setting Fixed setting 29 Safety features When the lock is switched on, the oven can no longer be switched on inadvertently or by unauthorised persons (e.

g. playing children). The lock can be used as a childproof lock. Lock 1. With the appliance switched off, simultaneously touch the / and ( buttons for 3 seconds.

The appliance is locked and Controls locked is indicated on the display. 2. To unlock the appliance, simultaneously touch the / and ( buttons for 3 seconds. Controls locked goes out and you can use the oven as usual. Note Controls locked goes out after 15 sec.

As soon as you touch the roller or a button, the text is re-displayed. 30 Permanent lock 1. With the appliance switched off, simultaneously touch the \*and) buttons for 6 seconds. The appliance is locked permanently and Permanent Lock is indicated on the display. 2. To use the oven while the permanent lock is active, simultaneously touch the / and ( buttons for 3 seconds. Permanent Lock goes out and you can use the oven as usual. The permanent lock switches on again 30 seconds after the appliance was switched off. touch the \*and) buttons for 6 sec. Permanent Lock goes out and you can use the oven as usual.

3. To deactivate the permanent lock, simultaneously Automatic safety off function Depending on the setting the oven switches off automatically after 2 to 30 hours (except Sabbath setting). In this case a text on the display will inform you that your appliance was switched off automatically. Safety off only occurs if no change was made to the appliance setting. As soon as you use the roller or press a button, the previous operating mode switches on again. The text for safety off function goes out. 31 Baking Using baking tins Always place baking tins in the centre of the baking wire shelf. We recommend dark metallic baking tins. Notes Light coloured baking tins made from thin-wall materials lead to longer baking times and uneven browning of the cake. You can influence the degree of browning by changing the temperature setting.

If a cake collapses after removing it from the oven, consider using a longer baking time, or use a slightly lower temperature setting. Using baking sheets The slanted (handle) end of the baking sheet must always face the oven door. To avoid damage, insert slide-in accessories carefully. Always fully insert baking sheets into the oven. Use only original baking sheets.

Using tinplate baking tins Circotherm Top/bottom heat Shelf position 1 Shelf position 1 If the cake bottom gets too dark: Check the shelf position. Shorten the baking time, and possibly use a lower baking temperature. If the cake bottom stays too light: Check the shelf position. Increase the baking time, select a lower temperature, or use a dark metal baking tin. Do not place baking tins or high cakes too close to the rear oven wall.

32 Cooking Tips and Helpful Hints The bottom of a cake baked on a baking sheet stays too light The bottom of a cake baked in a tin stays too light The bottom of cake or cookies gets too dark The cake gets too dry The cake is too moist on the inside Remove from the oven all baking sheets or universal pan currently not in use. Use a wire shelf and not a baking sheet to support the cake tin during baking. Set cake or cookies into a higher set of shelf position. Select a slightly higher oven temperature, and shorter baking time. Choose a slightly lower baking temperature. Note: Higher temperatures do not shorten baking times (done on the outside, raw on the inside). Choose a slightly longer baking time, allow the dough to rise slightly longer. Add less liquid to the dough. When baked with circotherm, Avoid blocking the air vents at the rear wall of the cake baked in round or oven cavity with the cake tins. square tins gets too dark at the rear Very moist cake dough (e.

g. fruit cake) causes a lot of steam to generate in the oven that condenses on the oven door.



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Very uneven browning when using circotherm Cake collapses when taken out of the oven To save energy You can let the steam escape from the oven and thereby reduce the forming of water droplets by briefly and carefully opening the oven door (once or twice, in case of longer baking times more often). Check the shelf position. Use less liquid. Preheat only if expressly required 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. 33 Roasting Place the wire shelf into the universal pan and slide them together into the same shelf position. Meat can be roasted in the oven in a particularly economical fashion if the weight of the cut exceeds 750 grams.

Rinse the universal pan and/or the roaster with water, and place the meat into it. With fat meat and poultry, pour 125 to 250 ml of water (to suit the size and kind of roast) into the universal pan. At your discretion, baste lean meat with fat, or cover it with bacon strips. The roast drippings collecting in the universal pan make a tasty gravy. Dissolve the drippings with hot water, bring to a boil, thicken with corn starch, season to taste and, if required, pass it through a strainer.

No preheating is required. Save energy by putting the roast into the oven while it is still cold. Roasting in an uncovered pot Roasting in a covered pot Place the meat into the roasting pot (or Dutch oven), cover it with a matching lid, and place it on the wire shelf in the oven. We recommend that beef roast be prepared in a covered roasting pot. 34 Tips Big, high roasts, goose, turkey, duck = Long roasting times, low temperatures Medium sized, low roasts = Medium roasting times, medium temperatures Small, flat roasts = Short roasting times, high temperatures Roasting time per cm of meat height without bones app.

13-15 minutes Roasting time per cm of meat height with bones app. 15-18 minutes We recommend using the lower of the stated temperatures first. In general, the lower temperature ensures a more even browning. For roasting, use only cookware with oven-proof handles. Prepare large roast directly in the universal pan, without using the wire shelf. Smaller cuts of meat can be roasted on aluminium foil. To do so, bend the edges of the foil upward, as if to form a dish, and place it on the wire shelf. After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes. The roast is not done on the inside Use a lower roasting temperature.

Note: Higher temperatures do not shorten roasting times (done on the outside, raw on the inside). Choose slightly longer roasting times. You can let the steam escape from the oven and thereby reduce the forming of water droplets by briefly and carefully opening the oven door (once or twice, in case of longer roasting times more often). Very moist roasts (e.g. roasts prepared with water) cause a lot of steam to generate in the oven that condenses on the oven door. 35 Grilling Notes on grilling Exercise CAUTION when grilling. Always keep children at a safe distance. Always close the oven door when grilling. The grilling temperatures are variable.

Always use the wire shelf and the universal pan. Always place food to be grilled in the centre of the wire shelf. If the grill element (heating element) switches OFF automatically, the overheating protection was activated. The radiator will be reactivated after a short period of time. Place the wire shelf into the universal pan and slide them together into the same shelf position.

36 Circo-roasting Use this method for particularly crispy poultry or roast (e.g., pork roast with rind). Use the wire shelf and universal pan together. Turn large roasts after about half of the total grilling time has elapsed.

To prevent breakage after removing them from the oven, place glass utensils on a dry kitchen towel instead of cold or wet surfaces. Dependent on the type of food being prepared, combination hot-air and surface grilling can cause an increased degree of oven soiling. Therefore, to prevent burning-in of the soil, thorough cleaning of the oven is recommended after each use. Whole poultry should be turned after approx. two-thirds of the cooking time has elapsed. With duck and goose, pierce the skin under the wings to allow excess fat to drain off. After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes. Surface grilling Full-surface grill Used for smaller dishes having little height/thickness. Always use the wire shelf and universal pan together.

Turn the food after approx. two-thirds of the grilling time has elapsed. At your discretion, lightly baste the wire shelf and the food with oil. Centre-area grill 37 Steam cooking Attention Can be operated with the system steam accessory only (Available as an optional accessory from specialist outlet). Do not use the steam cooking setting until the oven has cooled down completely (room temperature). Select only steam cooking mode for the heating system. Other settings are not permitted. @@Acknowledge selection. Steam cooking is indicated on the text display. @@Not possible? flashes on the text display.

The oven has not cooled down fully. @@Restart steam cooking. @@@@Use normal tap water only, not distilled water. When making yoghurt, do not put any water in the oven. Switching on 1.

Carefully pour 50 ml of water (approx. 1/4 glass of water) into the base of the oven. 2. @@Close the oven door. 4.

Tap the ( button and select Dough proving in the submenu. Acknowledge selection. @@Not possible? flashes on the text display. The oven has not cooled down fully. @@@@age and quality of the yeast. @@Before you start baking, remove the water left inside the oven. @@@@Advantages: cooking point reliably reached. @@@@Do not cover meat which is being cooked in the oven. Do not turn even fairly large pieces of meat. No rest time required after braising.

After braising, the inside of the meat always looks rare. This does not signify that the cooking time was too short. @@@@Tap the / button and select Braising in the submenu. Acknowledge selection. Please wait is indicated on the text display. 2. As soon as your appliance has heated through (approx. 10 min.), a signal is emitted and you can put the meat in the oven. @@@@Keep braised meat warm.

@@@@@With all deep-frozen foods, follow the food processing company's instructions on the package. As a rule, defrosted frozen or deep-frozen foods (especially meats) require less cooking time than fresh products, since freezing has a pre-cooking effect. If frozen meat is placed in the oven, the defrosting time must be added to the required cooking time. Always defrost deep-frozen poultry before cooking because the giblets must be removed. For cooking deep-frozen fish, use the same temperatures as for fresh fish.

Deep-frozen ready-to-eat meals in aluminium dishes may be placed into the oven several at a time.



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Shelf position With 1 baking sheet: With 2 baking sheets: Shelf position 1 Shelf position 1 + 3. All stated times are approximate guidelines that vary with the shape and volume of deep-frozen products. 42 Defrosting and cooking Raw deep-frozen products or foods from a freezer always defrost at 50° C. Higher defrosting temperatures may cause the food to dry out.

Defrost deep-frozen meals packed in aluminium foil or closed aluminium containers at a setting of 130 140° C. Defrost and warm up deep-frozen baked goods at 100 140° C. Brush bread, rolls or yeast pastry lightly with water to make the crust more appealing. Defrost dry deep-frozen yeast cakes at 160 170° C for 20 30 minutes. Defrost moist deep-frozen yeast cakes (with fruit topping) at 160 170° C for 30 50 minutes after wrapping in aluminium foil to prevent cake from drying out. Defrost and toast deep-frozen toast (with topping) at 160 170° C for about 20 minutes. Frozen pizza: Please follow the manufacturers' instructions. Defrost Especially suitable for delicate bakeware (e.g. cream gateaux).

1. Tap the \* button and select Defrost in the submenu. Acknowledge selection. Defrost is indicated on the text display; the fan on the oven rear wall runs without heating. 2. Depending on size and type of bakeware, defrost for 25 45 minutes. 3. Then take out of the oven and leave to stand for 30 45 minutes. For small quantities (pastries) the defrosting time is reduced to 15 20 minutes and the subsequent standing time to 10 15 minutes. 43 Plate warming For warming plates and serving dishes.

Foods cool down less quickly in a prewarmed dish. 1. Tap the ( button and select Plate warming in the submenu. Acknowledge selection. Plate warming is indicated on the display.

Plate warming has a fixed temperature. 2. Place the dish in the middle of the baking wire shelf. Always use an oven cloth or oven gloves when taking the dish out of the oven. Keep warm For keeping food warm.

1. Tap the ( button and select Keep warm in the submenu. Acknowledge selection. Keep warm and Select temperature are indicated on the text display. 2. Set the required temperature with the roller. Note that only settings from 60 120 °C are possible for Keep warm. 3. Place the food in the oven to keep warm. Do not keep food warm for longer than two hours, as warm food perishes more easily.

44 Sabbath setting The oven runs continuously for 24 73 hours at a temperature of 80 90°C. Food can be kept warm or can be warmed without having to switch the oven on or off during this period. The oven light is switched off while the Sabbath setting is running. Note Setting 1. Touch the ( button and select Sabbath setting in the submenu. Acknowledge setting. Set duration is indicated on the text display. 2. Set the required duration with the roller and acknowledge the setting by pressing the roller or wait for automatic acceptance after 3 seconds. Sabbath setting is indicated on the text display; the Sabbath setting is active for the set time.

Changing duration You can change the time setting via Set time. 1. To do this, press the ) button and select Set time in the submenu. Acknowledge selection. 2. Correct the duration with the roller. 45 Memory function To facilitate the preparation of your favourite dishes or lavish foods, you can record the cooking process of 10 foods and play them back at any time. The oven saves the set operating mode, temperature and duration and up to four other changes which you make during the recording. Recording a new programme 1. Switch the oven on.

2. Tap the ( button and select Memory function in the submenu. 3. Select New programme in the submenu. Three oven functions are available (special functions cannot be selected): 4. Select a function and acknowledge your selection to access the associated operating modes. 5. Select the required operating mode and acknowledge your selection. The selected operating mode and the temperature setting prompt are indicated on the text display; the recommended temperature lights up. 6.

Set the required temperature and acknowledge your selection. The oven now starts to heat. 46 7. Start programme is indicated on the text display. Decide whether the oven is to be preheated or not. Without preheating With preheating 8. Put the food into the oven. 8. Wait until the oven has heated up (see Checking the temperature). Then put the food in the oven.

09. Then press the roller to acknowledge start. Recording begins. The current temperature is saved, the total time runs on the clock display; the text on the text display switches from Start programme to Stop programme. 10.

Bake, roast or grill your food as usual. Ending programme recording As soon as start is acknowledged, Stop programme is indicated on the text display.

Press the roller when you want to end recording. Three options are available: Save if you want to save the recording. The recording ends.

47 Allocating a name In the next step give the recording a name. Compose the name character by character (max. 20). Select character: Accept character: Delete character: Save name: Terminate inputting of name: Rotate the roller Press the roller | j . Programme display: Special functions / Memory function. Continue Terminate Note if you want to continue recording, you are taken back to recording. if you want to end recording WITHOUT saving. The recording ends. Once a programme has been recorded, it cannot be changed, but may be cleared. 48 Recording several programme steps During the recording process, you can make up to four temperature and/or operating mode changes.

These changes are recorded and played back again when the programme is selected, enabling you to customise your programme. A change is regarded as:

Operating mode change Temperature change Operating mode change including temperature change. Changing temperature Start the recording as described in "Recording a new programme". 1. To change the temperature while recording, tap the / button. The temperature setting prompt flashes on the text display. 2. Change the temperature by rotating the roller. 3. Acknowledge the settings by pressing the roller, otherwise the appliance automatically jumps back to the previous temperature after 3 seconds.

The temperature change is recorded. 49 Changing operating mode Start the recording as described in "Recording a new programme". 1. To change the operating mode while recording, tap the oven function button in the submenu in which the required operating mode is located. The submenu with the operating modes is displayed.

2. Select the required operating mode either by repeatedly tapping the oven function buttons or by rotating the roller. 3. Acknowledge the settings by pressing the roller. 4.

The temperature setting prompt flashes on the text display; the recommended temperature lights up.



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5. Acknowledge the settings by pressing the roller. The change to the operating mode and, if required, the temperature change are recorded. 50 Playing back programme 1. Touch the ( button and select Memory function in the submenu. 2. Select the required programme in the submenu. As soon as the appliance reaches the start temperature, a signal is emitted. 3.

Put the food in the oven according to the prompt on the text display and start the programme by pressing the roller. The programme runs. If there are several programme steps, a signal is emitted after each step. 4. When the programme ends, a signal is emitted; Programme finished flashes on the text display. 5. Acknowledge the end of the programme by pressing the roller. The oven switches off. Note When a programme is played back, each individual programme step counts down on the clock display. Note that the oven saves settings such as preheating.

Play back the programme exactly the same as recording it. When a programme is selected, the bar indicates the degree of heating: All bars lit preheated No bars lit not preheated. When a programme is played back, Please wait, oven too cold? flashes on the text display. The oven has not yet reached the saved start temperature. Wait for the signal and the prompt to put the food in the oven and start the programme.

Not possible, oven too hot? The temperature is above the saved start temperature. Switch the oven off. Wait until it has cooled down adequately. Restart the programme. 51 Displaying programme steps You can display the settings of the individual programme steps.

1. Tap the ( button and select Memory function in the submenu. 2. Highlight the required programme. 3. Tap the i button and rotate the roller. The settings for each programme step are indicated on the displays: Text display: operating mode and programme step Temperature display: saved temperature Bar which monitors heating up: preheating degree Clock display: duration of the programme steps. Deleting programme 1. Touch the ( button and select Memory function in the submenu. 2.

Select Delete programme in the submenu. All recorded programmes are displayed. 3. Select a programme and acknowledge the deletion process by pressing the roller. Programme is deleted 4. Select back to return to the original menu. Note Once programmes have been deleted, they cannot be restored. 52 Cleaning and Care Important cleaning basics For cleaning, do not use abrasives, no corrosive cleaners, and no sharp objects. Do not scratch off burnt-in food residues, but soak them off with a moist cloth and dishwashing detergent. Cleaning products we particularly recommend can be purchased from our customer service.

Appliance exterior Stainless steel/ aluminium front Use commercially available detergents applied to a soft, moistened cloth or a chamois. Do not use aggressive cleaning agents, abrasive sponges, or coarse cleaning cloths. On heavy soiling use commercial cleaning agents on matted stainless steel/aluminium surfaces. Please observe the manufacturer's instructions. Enamel and glass Oven door pane Use commercially available detergents applied to a soft, moistened cloth or a chamois.

The temperature of the pane inside the oven door is reduced by a heat-reflecting coating. The reduced temperature ensures that visibility through the oven door window is not impaired. When the oven door is open, this coating may have a bright appearance. This is quite normal and does not indicate a quality defect. 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. 53 Note: To prevent soiling use: · CircoTherm hot air. The CircoTherm hot air mode causes less soiling than the others. · the universal pan to bake very moist cakes. · suitable utensils (frying pan) for frying. For easier cleaning you can switch on the oven lamp and take off the oven door. For cleaning the mating surface of the oven door at the front of the oven, the door should be removed. Enamel areas in the oven Use hot soapy water or a vinegar solution. It is best to use oven cleaner if the oven is very dirty.

Only use oven cleaner in a cold oven. We recommend cleaning gels because these can be applied with greater precision. Do not clean the warm oven with any of the cleaning products specifically designed for this purpose. Leave the oven open so that it can dry after cleaning. Note: Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough.

Anti-corrosion protection is guaranteed. 54 Catalytic oven surfaces Cleaning the catalytic surfaces of the oven The rear wall, the oven ceiling and the side walls of the oven are coated with self-cleaning enamel. The surface cleans itself while the oven is in operation. Large splashes sometimes only disappear after the oven has been used several times. Never use oven cleaner on catalytic surfaces of the oven.

Should the enamel become slightly stained, this will not affect its self-cleaning properties. 55 Oven Cleaning Automatic oven cleaning Oven cleaning is a regeneration programme. If the self-cleaning panels in the oven are no longer adequately cleaned during normal day-to-day operation, they will be regenerated with this function. They will then be fully functional again. Take the accessories and utensils out of the oven.

Before switching on automatic oven cleaning, thoroughly clean the areas of the oven that do not have self cleaning panels, e.g. enamelled areas such as the oven floor; inner door. This will prevent residue from burning in. You can select the duration of automatic oven cleaning via the electronic clock. The oven becomes very hot during automatic oven cleaning always keep children away. Setting procedure 1. Tap the ( panel and select the oven cleaning submenu.

Acknowledge selection. Three intensity settings are displayed.

2. Select Intensity 1 (45 min.) for light soiling Intensity 2 (60 min.) for medium soiling Intensity 3 (75 min.) for heavy soiling and acknowledge the selection. Oven cleaning is displayed; the cleaning process is controlled automatically, and the temperature is a fixed. The remaining time is displayed. 3. When the time has elapsed, a signal sounds and the 8 flashes. To end oven cleaning prematurely, tap the ) button or press the roller.

The fan for cooling the oven continues running. 56 When the oven has cooled down Remove the grease film from the parts which are not self-cleaning with a damp cloth. Wipe the salt residue off the self-cleaning parts with a damp cloth. Replacement side, roof and rear panels are available from customer service. Note: exchange of roof and rear panels should only be carried out by an approved service engineer.



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57 Removing/installing the oven door Oven door Note: To make the manual cleaning steps following the automatic oven cleaning function more convenient, the appliance features the following options. Removing the oven door 1. Fully open the oven door. 2. Move the catch levers on the right and left-hand sides to the fully open position.

3. Placing the door at an upward angle toward you, grasp the door with both hands and lift it out of the hinges toward you. When pulling the door out, make sure that you do not reach into the hinge. There is a risk of injury. Hanging 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.

58 Shelf support Removing 1. Pull the shelf support out of its bearing bush. 2. Remove the shelf support. Clean the shelf support using washing-up liquid and pan scrapers or brushes. Attaching After cleaning, re-install the shelf support, following the instructions in reverse order. Telescopic pull-outs Removing 1. Press the coach spring down. 2. Push the telescope upwards and remove it.

Clean the telescopic pull-outs using washing-up liquid and pan scrapers or brushes. Attaching Insert the telescopic pull-out at the rear. Insert the telescopic pull-out into the guide and press down until it locks into position. Always insert the telescopic pull-outs all the way. Do not close the oven door until all telescopic pull-outs have been inserted.

Attention: The telescopic pull-outs become hot when the oven is on. Risk of burns when the telescopic pull-outs are pulled out. 59 Settings You can access settings by rotating the roller in the main menu until Settings are highlighted in red on the text display. Acknowledge the selection by pressing the roller or wait for automatic acceptance after 3 seconds. Signal intensity Select this option to set the volume of the signal.

The higher the intensity, the quicker the signal sequence. Select this option to set the duration of the signal. After selecting this option, set the required signal duration with the roller. The signal can be terminated by touching the ) button. Select this option to switch off the signal completely. To switch on the signal again, select Signal ON. Select this option to select a new operating language. The following languages are available: Deutsch English Français Italiano Nederlands Español Signal duration Signal OFF (ON) Select language Attention: The language is changed immediately following acknowledgement by pressing the roller. We recommend setting only those languages which you understand. Inadvertently set the wrong language? Switch the appliance off.

Touch the \$ button for 5 seconds. The selectable languages are indicated again on the text display. Clock display OFF (ON) Select this option to switch the clock display off. To switch the clock display on again, select Clock display ON. 60 Service and Repair Information In the event of problems or repairs that you cannot solve or perform yourself, our customer service will be happy to help. Check the customer service directory for a customer service facility in your area. Caution: Calling the customer service because of an operator error can be very costly! E No and FD No You can find this information on the appliance's nameplate. The nameplate is located on the appliance, behind the oven door, on the left bottom edge of the oven. In the event of a customer service request, please have the following information handy: E-Number Replacing the oven light FD Caution: Unplug the appliance or remove the fuse! By actuating the miniature circuit-breaker or by unscrewing the fuses in the fuse box in your house. 1.

To prevent damage, place a dish towel into the cold oven. 2. Unscrew the lamp cover by turning it counter-clockwise. 3. Replace the lamp.

Type: Incandescent bulb E 14, 220 240 V, 40 W, heat-resistant to 300° C You may obtain this bulb from your customer service or from your appliance dealer. Replacing the oven door seat Remove the defective oven door seal by simply unhooking it. You may obtain the new oven door seal from your customer service. 61 Replacing the halogen bulb for NeffLight Replacement bulbs and auxiliary tool are available from customer service. Only a technician may work on the appliance electronics.

Before starting such work, isolate the appliance: By actuating the automatic circuit breakers or unscrewing the fuses in the fuse box in your house. Before replacing the halogen bulb, detach the oven door. Halogen bulbs become very hot when switched on. Even some time after they have been switched off, there is a risk of burns. 1. Take the auxiliary tool, insert it into the slot and prise out the cover. 2. Pull out the halogen bulb with the other auxiliary tool. 3. Replace the halogen bulb. Attention: Plug-in bulbholder.

Take hold of the halogen bulb with a clean cloth. Halogen bulb type G4, 12 volts, 20 watts, heat-resistant up to 300 °C. Halogen bulbs are available from customer service. Note If the light does not function, check whether the bulbs have been inserted correctly. 62 Trouble-shooting Guide Calling the customer service is not always really necessary. In some cases, you can remedy the situation yourself. The following table may contain some helpful tips. Important general safety guidelines: Service or repair work on the electronic components may only be performed by a qualified expert. Without exception, prior to starting such repairs, the appliance must be disconnected from the mains. This may be accomplished by tripping the automatic fuse or by removing the fuse from the fuse box that controls your flat or apartment.

Problem Possible cause Remedy Check the fuse in the fuse box, and replace if required. . . . if there is a general failure of Defective fuse all electrical functions, i.

e., the control lamps have suddenly ceased to function. . . .

if the oven suddenly stops functioning? Electronic clock has been set to automatic timer (see "Automatic timer"). The power supply was briefly interrupted. Energy pulses (e.g. lightning flash). Wrong operating language set (see "Start up"). Fixed programming. Delete automatic timer. In clock functions select and acknowledge Delete times. Reset the time of day.

. . . if the oven suddenly stop functioning and the electronic clock flashes 0:00? . . . if electronically control functions fail? . . . if a foreign language is indicated on the display.

. . . if the oven accepts settings by itself? Reset the relevant functions. Switch off the appliance.

Touch the \$ button for 5 seconds. Select new language. Setting automatic accepted after 3 seconds without manual setting. 63 Problem . . .

. if the appliance no longer heats up and the colon on the clock flashes? . . . if the appliance cannot be operated and Controls locked is indicated on the display? . . . if the appliance cannot be operated and Permanent lock is indicated on the display? .



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if not possible flashes on the display after the operating mode was switched on? . . . if your appliance has automatically switched off and the temperature display 000 flashes? Possible cause Remedy Demo mode active, To deactivate the demo mode, touch heating elements locked. the \*and (buttons for 5 seconds. Lock or childproof lock active (see "Safety features"). Permanent lock or childproof lock active (see "Safety features"). To deactivate, touch the ( and / buttons for 3 seconds. Controls locked goes out. To deactivate, touch the \* and ) buttons for 6 seconds.

Permanent Lock goes out. The oven has not cooled Wait until the oven has cooled down. down fully, e.g. due to Then restart the operating mode. prolonged use of the oven. Appliance has Continue using the oven by rotating the automatically switched roller or selecting another operating off to prevent overheating mode. (see "Safety features"). . .

. if smoke is generated during Roasting temperature roasting or grilling? to high. Wire shelf or universal pan slid in incorrectly. . . . if liquids or thin viscous dough are distributed at a visibly uneven thickness? The appliance has not been placed or installed plumb-and-level. Place wire shelf into universal pan and insert together in shelf position. Level the appliance using the leveling feet, or check the installation. .

. . if the oven shows increasing Normal occurrence, Briefly open the oven door occasionally condensation water? e.g. @@(fruit) or roasts. 64 Problem . . . if enamelled slide-in parts show mat bright stains? . .

. if the glass pane or window of the oven door become clouded? . . . @@Normal occurrence, due to existing temperature difference.

Memory effect. Prevents the appliance from being switched off inadvertently. Appliance saves the last setting. Remedy Not available. Switch on the oven for app.

5 minutes at 100° C. Switch your appliance off. Wait 7 seconds before you switch the appliance on again. . . . if the panes of the oven Normal soiling. @@@@Remove the door glass towards the hinges. Lift and disengage inner door glass, e.g.

using a spatula, on one side and then lift and disengage on the other side. Attention! The light duct must not be cleaned as it is very sensitive to scratches. Installation after cleaning: Insert inner door glass into the holder. First engage the right side and then the other side. Hang door glass and press down next to the hinges until it clicks into place. 65 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 have to be made using a mains connection cable not lighter than H05RR-F 300 V / 500 V Rubber Flexible Cable or H05VV-F 300V / 500V PVC Flexible Cable. Rated consumption, rated voltage and type no.

of the appliance: See appliance nameplate behind the oven door to the left beneath the side edge of the oven. The unit's nameplate is located at on the 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. A separator must be installed in the household circuit. A suitable separator is a switch that has a contact gap of more than 3 mm and interrupts all poles.

Other examples are LS switches, fuses and contactors. In the case of repairs interrupt all power connections to the unit. 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. The connection diagramm is located on the rear panel of the appliance.

220-240V ~ L N 66 Installation of the built-in oven Push the oven into the cabinet aperture 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 conversion cabinet. When screwing in the two screws (enclosed in a bag with the built-in oven), ensure that they are pointing outwards at a slight angle. Please use these screws only. 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 telescoping extensions, these may not move by themselves. Furniture requirements 5600 57 min. 550 590 min. min. 598 3 min.

Oven housings from virtually all lines of kitchen furniture are suitable for installing the built-in oven. However, the veneers or plastic laminates on the conversion cabinets must be applied with heat-resistant adhesive (90 C). If plastic laminates or cement are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result. min. 458 560570 550 min. min. 450 3 min. 67 NEFF (UK) Ltd. Grand Union House, Old Wolverton Road, Old Wolverton Milton Keynes, MK12 5PT Tel: 01908 328300 Fax: 01908 328399 9000 039 327 Printed in Germany 0806 Es. .



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