



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B4542N0. You'll find the answers to all your questions on the NEFF B4542N0 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF B4542N0**  
**User guide NEFF B4542N0**  
**Operating instructions NEFF B4542N0**  
**Instructions for use NEFF B4542N0**  
**Instruction manual NEFF B4542N0**



#### **Making cooking as much fun as eating**

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer. You will be given important safety information. You will then be introduced to the individual components of your new cooker and we will show you how to adjust it step by step. It is quite simple.

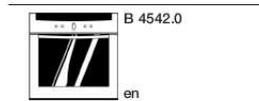
The tables list the settings and shelf heights for numerous well-known dishes. All these dishes are tested in our cooking studio.

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

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

Enjoy your meal!

#### **Instruction manual**



9000 264 054

N240487



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**Manual abstract:**

@@It is quite simple. @@All these dishes are tested in our cooking studio. In the unlikely event of a fault, look here for information on how to rectify minor faults yourself. A detailed table of contents will help you to find your way around quickly. Enjoy your meal! Instruction manual B 4542.0 en 9000 264 054 N240487 Table of contents Important information . . . . .

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*55 4 Important information Read this instruction manual carefully. Only then will you be able to operate your cooker safely and correctly. Please keep the instruction and installation manual in a safe place. Please pass on the instruction manual to the new owner if you sell the appliance. Before installation*

*Transport damage Check the appliance after unpacking it.*

*Do not connect the appliance if it has been damaged in transport. The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims. Electrical connection Safety information This appliance is intended for domestic use only.*

*Only use the cooker for food preparation.*

*Adults and children must not operate the appliance without supervision - if they are physically or mentally incapable of doing so - or if they lack the knowledge and experience required to operate the appliance correctly and safely. Never let children play with the appliance. Children and Children may prepare meals only if they have been properly instructed. They must be able to operate the appliance correctly. They must understand the hazards indicated in the instruction manual. When children use the appliance, they must be supervised to prevent them from playing with it. 5 Hot oven and 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 clamp leads of electrical appliances in the hot oven door. The insulation on the leads could melt. There is a risk of short circuiting. Repairs and 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.*

*Automatic self cleaning and Loose food residue, grease and meat juices may ignite during self cleaning. Risk of fire. Before every self cleaning operation, remove any coarse dirt from the oven. Never hang flammable items, such as tea towels, on the door handle. Risk of fire.*

*The oven exterior will be very hot to the touch during the self cleaning operation. Keep children at a safe distance. Never clean metal sheets and dishes which have been coated with a non stick coating using the oven's automatic self cleaning function (pyrolysis operation). High temperatures can cause poisonous gases to be formed from the non stick coating risk of serious damage to health. 6 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. 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.*



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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 hold or carry the cooker by the door handle. The door handle cannot hold the weight of the cooker and may break off. Water in the oven Fruit juice Cooling with the oven door open Very dirty oven seal Using the oven door as a seat Transporting the cooker 7 Your new cooker Here you will learn more about your new oven. The control panel and its switches and indicators are explained here.

The heating modes and the accessories included with your oven will be explained here. The control panel Details vary according to the appliance model. Rapid heating button Function button Temperature selector Function selector Rotary knob Function selectors Use the function selector to select the type of heating for the oven. The default value for each type of heating appears in the display. Settings Q t s È Ë n x CircoTherm hot air Top/bottom heating Bottom heating Steam setting Dough proving setting Pizza setting Centre area grill 8 Settings g Full surf.

area grill Thermo grilling Bread baking setting Pyrolysis Oven light R \* Z The light comes on in the oven when you set the function selector. Temperature selector A default value appears if you have selected a type of heating using the function selector. Set the temperature or cleaning level required using the temperature selector. Temperature 40 275 Temperature in °C Defrosting with CircoTherm hot air Cleaning \* 1 2 3 Light cleaning Moderate cleaning Intensive cleaning The È symbol lights up when the oven is heating up. It goes out during pauses in heating.

Rapid heating button P Notes This allows you to heat up the oven particularly quickly. The steam cooking setting È and the dough proving setting Ë types of heating have a fixed temperature setting that cannot be changed. 9 Control buttons and display panel Function button Ì Í This is used to select the clock Ò, the timer a, the cooking time ? and the end time !. This is used to set the clock, timer, cooking time or end time. Rotary knob The values set can be seen in the display panel. Push in control knobs The function selector, the temperature selector and the rotary knob can be pushed in. Press the control knob or the knob briefly to release it or push it in. Types of heating Different types of oven heating are available. You can therefore select the best method for cooking any dish. CircoTherm hot air A fan in the rear wall distributes the heat from the ring heating element evenly inside the oven.

This means that the heat is transferred particularly effectively to the items you are baking or roasting. Using CircoTherm hot air, it is possible to bake cakes and pizza on two levels. You can cook biscuits and puff pastry on three levels at the same time. Additional baking trays may be obtained from specialist shops.

The required oven temperatures are lower than those for Top/bottom heating. CircoTherm hot air is ideally suited to preserving and defrosting. 10 Top/bottom heating This ensures even distribution of heat onto the cake or roast from the top and bottom of the oven. This type of heating is best for sponge cakes in tins or for bakes. Top and bottom heating is also suitable for cooking lean joints of beef, veal and game. Bottom heating Only the bottom heat 15 Before using for the first time This section tells you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the Important information" section. Firstly, check to see if the three zeros are flashing in the display. If three zeros are flashing in the display Set the time. 1.

Press and hold the Ì Í button until the Ò symbol begins to flash. 12:00 appears in the display. 2. Set the time using the rotary knob when the Ò symbol is flashing. The time is adopted after a few seconds.

The cooker is now ready for use. Heating up the oven Method Heat the empty oven with the door closed to remove the new oven smell. 1. Set the function selector to Top/bottom heating t. 170 °C appears in the display as a default value. 2. Set the temperature to 240 °C using the temperature selector. Switch off the function selector after 60 minutes. Pre cleaning the accessories Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them. 16 Setting the oven There are various ways in which you can set your oven.

Switching off the oven manually The oven switches off automatically The oven switches on and off automatically Tables and tips Heating types and temperature ranges The oven switches off automatically when the meal is ready. You can leave the kitchen for a long time. You can set the oven so that you place the meal in the oven in the morning and it is ready at lunch time. In the Tables and tips" section, you will find suitable settings for many dishes. Type of heating Q CircoTherm hot air Defrost t Top/bottom heating s Bottom heating È Steam cooking setting Ë Dough proving setting n Pizza setting x Centre area grill g Full surf. area grill R Thermo grilling Bread baking setting Default temperature 160 --170 200 ÈÈÈ -0220 180 220 170 200 Temperature range 40 200 Fixed temp. 50 275 50 225 Fixed temp. Fixed temp. 50 275 50 275 50 275 50 250 180 220 17 Switching off the oven manually Example: Top/bottom heating t, 190 °C 1. Select the desired type of heating using the function selector.

The default value for this type of heating appears in the temperature display. 2. Use the temperature selector to set the temperature. Switching off Changing the setting Note Switch off the function selector when the meal is ready. You may change the temperature or grill setting at any time.

While the oven is heating up, you can call up the current heating temperature using Ì Í button. 18 Switching the oven off automatically Example: for a cooking time of 45 minutes Make the settings as described in steps 1 and 2. Set the cooking time (duration) for your meal. You can set a maximum of 6 hours. 3. Press the Ì Í button until the ? cooking time signal begins to flash. 4. Use the rotary knob to set the cooking time. The oven switches on after a few seconds. The time reappears in the display. The ? symbol lights up. The duration has elapsed A signal sounds. The oven switches off. The ? cooking time symbol flashes. You can clear the signal by pressing the Ì Í button in good time.

Switch off the function selector. Press the Ì Í button until the ? cooking time signal begins to flash Use the rotary knob to change the cooking time.



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Press the **Ï** button until the ? cooking time signal begins to flash Turn the cooking time back to 0:00 using the rotary knob. Switch off the function selector. Press the **Ï** button until the corresponding symbol begins to flash. The value called up will then appear for a few seconds. Changing the setting Cancelling the setting Calling up settings 19 Switching the oven on and off automatically Example: the time is 10:45 a.m. The meal will take 45 minutes to cook and must be ready at 12:45 pm Please remember that easily spoiled foods must not be allowed to remain in the oven for too long. Set the oven settings as described in steps 1 to 4.

5. Press the **Ï** button until the ! symbol begins to flash. In the display you will see the time when the meal will be ready. 6. Use the rotary knob to set a later end time.

The setting is adopted after a few seconds. The time reappears in the display. The ! end symbol lights up until the oven starts. The ? cooking time symbol then lights up. The duration has elapsed A signal sounds.

The oven switches off. The ! end time symbol flashes. Press the **Ï** button. The ! end symbol goes out. Switch off the function selector. Press the **Ï** button until the ? cooking time signal begins to flash. Turn the cooking time back to 0:00 using the rotary knob. Switch off the function selector. You can change the setting while the symbol is flashing. The setting has been adopted if the symbol lights up permanently.

Cancelling the setting Note 20 Residual heat indicator When you switch off the oven, the residual heat in the oven is indicated in the temperature display. The H symbol remains lit until the temperature has dropped to approximately 120 °C. It then changes to h and goes out when the temperature is below 80 °C. You can keep food warm in the oven using residual heat. For dishes with a long cooking time, you can switch off the oven 5 10 minutes earlier. The dish will finish cooking using residual heat. This saves energy. Using residual heat Rapid heating This allows you to heat up the oven particularly quickly. Suitable type of heating Q CircoTherm hot air Setting procedure First set the oven. Then press the P rapid heat up button.

The P symbol lights up in the display. The oven will heat up. Rapid heat up is complete Note The P symbol goes out. Put your dish in the oven. While the oven is heating up, you can call up the current heating temperature using **Ï** button.

21 Steam cooking setting The steam cooking setting is particularly suitable for cooking vegetables and fish, whilst still retaining all the nutrients and flavour. Only use the steam cooking setting with the System steamer. You can obtain this as an accessory from your local specialist retailer. Setting procedure The oven must be completely cooled down. Set the function selector to **È**.

The **È** symbol lights up. **ÈÈÈ** appears in the temperature display. The steam cooking setting adjusts automatically. **ÈÈÈ** and H or h flash alternately in the display The oven is still too hot. Switch off the function selector and wait until the oven has cooled down to room temperature. Make the settings again. Switch off the function selector. You will find further information in the instruction manual for the System steamer. Any other uses or operating modes are not permitted. Switching off Note 22 Proving setting The proving setting is ideal for letting yeast dough rise.

Setting procedure The oven must have fully cooled down. Never pour cold water into a hot oven. Only use ordinary tap water; do not use distilled water. Do not pour water into the oven when making yoghurt. 1. Carefully pour 50 ml of water into the base tray of the cold oven. 2. Slide the wire rack into level 1. Place the bowl containing the dough in the middle of the wire rack. Do not cover the dough.

3. Close the oven door. 4. Set the function selector to proving setting **È**. The **È** symbol lights up.

-0- appears in the temperature display. The proving process is controlled automatically. -0- and H or h flash alternately in the display The oven is still too hot. Switch off the function selector and wait until the oven has cooled down to room temperature. Make the settings again.

Switch off the function selector. Switching off 23 Table The values in the table are average values. They may vary depending on the type and quantity of dough and the composition of the ingredients. Quantity of flour 500 g 500 750 g 500 g 750 g 1000 g 1 litre milk Proving time in minutes 20 25 25 30 30 35 30 40 35

60 6 hours Yeast dough Cook until Dough for a plaited loaf Dough for a plaited loaf Bread dough Yoghurt Note You will find recipes in the accompanying cookbook. Before baking, remove any remaining water from the oven. Any water marks should be removed using a little vinegar and wiped away with clean water. 24 Time When the oven is first connected or following a power cut, three zeros will flash in the display. Set the time. Setting procedure Example: 13:00 1. Press the **Ï** button until the **Ò** symbol begins to flash in the display.

2. Use the rotary knob to set the time while the **Ò** symbol is flashing. The time selected is adopted after a few seconds. The **Ò** symbol will go out. Changing the time, e.g. from summer to winter time Hiding the time Press the **Ï** button until the **Ò** symbol begins to flash. Use the rotary knob to change the time. You can hide the time. Press and hold the **Ï** button for seven seconds until the display goes out.

Briefly press the **Ï** button to show the display again. 25 Timer You can use the timer as a kitchen timer. It operates independently of the oven. The timer has a special signal. This enables you to hear whether the timer or an oven cooking time has elapsed.

You can also set the timer when the child proof lock is active. You can set a maximum of 23:59 hours. Setting procedure Example: 20 minutes 1. Press the **Ï** button until the a timer symbol begins to flash in the display. 2.

Set the timer using the rotary knob. The timer starts after a few seconds. The a symbol lights up in the display. The time counts down in the display. The time has elapsed Changing the timer period Cancelling the setting A signal sounds. Press the **Ï** button. The timer display will go out. Press the **Ï** button. Change the time using the rotary knob. Press the **Ï** button.

Change the time to 0:00 using the rotary knob until the display shows zero. 26 Child proof lock The oven has a child proof lock to prevent children switching it on accidentally. Locking the oven for a short time Locking the oven Turn the function selector anti clockwise from position 0 to Z and back again three times in quick succession.



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-5- appears in the display. Turn the function selector anti clockwise from position 0 to Z and back again three times in quick succession. -5- goes out. You can still set the time and the timer when the oven is locked. Unlocking Note Locking the oven permanently Locking the oven The oven is always locked 30 seconds after the function selector is switched off. Turn the function selector anti clockwise from position 0 to Z and back again six times in quick succession. -5Í appears in the display.

Turn the function selector anti clockwise from position 0 to Z and back again three times. Now you can set the oven. Turn the function selector anti clockwise from position 0 to Z and back again six times in quick succession. -5Í goes out. Setting the oven Cancelling the permanent lock 27 Automatic time limiter If you have forgotten to switch off the oven, the automatic time limiter will be activated.

Oven operation will be interrupted. The temperature set determines when this will happen. If the oven is no longer heating up, 000 flashes in the display. Heating is interrupted until the function selector is switched off. 000 goes out.

Now you can reset the oven. Pyrolysis The oven is heated to approximately 500 °C. Any food residues from roasting, grilling and baking are burnt to ash. You may choose from three cleaning levels. Level 1 2 3 What you should know Degree of cleaning light moderate intensive Duration approx. 1 hour 15 minutes approx. 1 hour 30 minutes approximately 2 hours For safety reasons, the oven locks automatically when it reaches approximately 300 °C. You will only be able to open the oven door again once the temperature has fallen below 300 °C. The exterior of the oven will become very hot. Make sure that nothing is placed against the front panel.

Keep children at a safe distance. Never attempt to open the oven door during pyrolysis. The cleaning process may be interrupted. Please do not attempt to push in the latch by hand. The oven light does not light up during cleaning. d 28 Before pyrolysis The oven must be empty. Take any accessories, ovenware and shelves out of the oven. For information about removing the shelves, see the Care and cleaning section. If you forget to take the shelves out of the oven, a signal sounds. Automatic self cleaning does not start.

d Risk of fire. Loose food residue, grease and meat juices are flammable. Wipe the oven and the accessories that are to be cleaned at the same time with a damp cloth. Clean the oven door and along the edges of the oven around the seal. Do not scour the seal.

Make sure that the oven door is closed before you start cleaning. Setting procedure Example: cleaning level 3 1. Set the function selector to \*. A zero appears in the display. 2.

Use the temperature selector to set level 3. Automatic self cleaning starts after several seconds. The É symbol lights up in the display. 29 The cleaning time has elapsed Calling up the duration and end time The ? duration symbol goes out. Do not switch off the function selector until the oven door can be opened. To call up the remaining duration ? or end time !: Press the Í Í button repeatedly until the corresponding symbol appears. You want self cleaning to switch on and off automatically Example: You want automatic self cleaning to finish at 23:00. You can also set the oven so that cleaning runs at night, for example. Then the oven will be available at all times during the day. Set the oven as described in steps 1 and 2.

3. Press the Í Í button repeatedly until the ! end symbol flashes. The display shows when automatic self cleaning will be finished. 4. Extend the end time using the rotary knob. The self cleaning function switches on and off at the appropriate times. The time reappears once self cleaning has started. The cleaning time has elapsed Cancelling the setting Note The ? duration symbol goes out. Do not switch off the function selector until the oven door can be opened. Switch off the function selector.

The cleaning level can no longer be changed once the cleaning operation has been started. 30 When the oven has cooled down Wipe away any remaining ash from inside the oven using a damp cloth. Hook the shelves back in place. To do this, please refer to the care and cleaning section. Note Under normal use, it is usually sufficient to clean the oven every two to three months.

Cleaning only requires approximately 2.5 to 4.7 kilowatt hours. The special heat resistant enamel and the shiny parts in the oven may become dull or discoloured after time. This is normal and does not affect their function.

Do not use coarse scouring pads or strong cleaning agents to remove such discolouration. Care and cleaning Do not use high pressure cleaners or steam jets. Oven exterior Wipe the oven with water and a little washing up liquid. Dry it with a soft cloth. Caustic or abrasive substances are not suitable.

@@@ Follow the manufacturer's instructions. @@@@ Oven cleaner may only be used on enamelled oven surfaces. @@ Make sure that you do not reach into the hinge. There is a risk of injury. 1.

Open the oven door fully. 2. @@ Half close the oven door. With both hands, grip the door on the left and right hand sides. @@ It is best to use oven cleaner if the oven is very dirty. Only use oven cleaner in a cold oven. Note: Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. @@ The edges of thin trays cannot be completely enamelled.

As a result, these edges can be rough. @@ The oven door cover can become discoloured. You must remove the cover in order to clean it. Proceed as follows: 1. Open the oven door fully.

2. Unscrew the cover at the top of the oven door. To do this, undo the right and left hand screws. 3. @@ The inner glass may be damaged.

Clean the cover with a stainless steel cleaning agent. 4. Replace the cover and fasten it. 5. @@ 1. @@ 2. Unscrew the cover at the top of the oven door. Turn the screws clockwise or anti clockwise to do this. (Fig. A) 3.

Raise the upper panel and remove it. (Fig. B) 4. Unscrew the clips on the left and right and remove them. (Fig. C) Remove the panel. 5. The seal at the bottom of the panel can be removed for cleaning. @@ Do not use sharp or abrasive materials or a glass scraper. @@ 1. Slide in the glass panel backwards at an angle. (Fig. D) 2. Replace the seal again at the bottom of the panel. (Fig.

D) 3. Fit the clips and screw them in again. (Fig. E) 4. Slide in the top panel backwards at an angle.

5. Replace the cover and screw it back on. 6. Refit the oven door. @@ To unhook the rails: 1. Lift the rail at the front in an upwards direction 2. and unhook it. 3. Then pull the whole rail forward and take it out. @@@@ The rails fit both the left and right sides.

@@@ Food residues can then be easily removed with a brush or sponge. 36 Troubleshooting Malfunctions often have simple explanations. Please read the following instructions before calling the after sales service: Problem The appliance does not work.



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The clock display flashes. The oven door cannot be opened. The function selector is in the \* pyrolysis position and three zeros flash in the display Possible cause Blown fuse Power cut Power cut Comments/remedy Look in the fuse box and check that the fuse is in working order. Reset the clock. Switch off the function selector. Reset the clock and start pyrolysis again. If you do not wish to repeat pyrolysis, wait until the oven has cooled down to less than 300 °C. Take any accessories, ovenware and shelves out of the oven. Reset the clock. Contact the after sales service. \* pyrolysis does not start. A signal The shelves are still in sounds.

the oven. rrr appears in the display. Er7 appears in the display. Power cut The oven lock/release mechanism is not working. The temperature sensor is faulty. Err appears in the display. Contact the after sales service. Repairs may only be carried out by fully trained after sales service technicians. Incorrect repairs may constitute serious hazards to the user. Replacing the oven light If the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from the after-sales service or specialist shops. 37 Method 1. Switch off the oven fuse 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 tab with your thumb. Figure A. 4. Unscrew the bulb and replace it with one of the same type. Figure B. 5. Fit the glass cover back on.

To do 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 the fuse back on. Replacing the glass cover The glass cover on the oven light must be replaced if it is damaged.

Replacement glass covers may be obtained from the after sales service. To this end, please specify the E number and FD number of your appliance. After sales service Our after sales service is there for you if your oven needs repairing. You will find the address and telephone number of your nearest after sales service centre in the phone book. The after sales service centres listed will also be happy to advise you of a service point in your local area.

38 E number and FD number Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after sales service. The rating plate containing these numbers is found on the right, on the side of the oven door. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning. E no. After sales service % FD no. Packaging and old appliances Disposing in an environmentally responsible manner Unpack the appliance and dispose of the packaging in an environmentally responsible manner. 6 This appliance is labelled in accordance with the European Directive 2002/96/EC 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. Tables and tips This table contains a selection of dishes and the optimum settings at which to cook them. You can find out which types of heating and temperature are suitable for your dish, which accessories to use, and at which oven level the dish should be inserted.

You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong. Note You can buy the accessories and optional accessories mentioned from the after sales service or specialist retailers. 39 Baking Baking in baking tins Always place the baking tin in the centre of the wire rack. We recommend dark coloured metal baking tins. Notes The baking time is increased if you use a light coloured baking tin made of thin material or a glass dish, and the cake will not brown so evenly. The temperature setting affects the degree of browning. If a cake collapses after it is removed from the oven, select a longer baking time or set a lower temperature. Baking on baking trays Push the baking tray into the oven with the sloping edge facing towards the oven door. Push the accessory carefully into the oven to prevent damage. Always push the baking trays into the oven as far as the stop.

Only use original baking trays. Q CircoTherm hot air t Top/bottom heating shelf height 1 shelf height 1 Baking in tin plate tins If the cake is too dark underneath: Check the shelf height. Shorten the baking time and select a lower temperature. If the cake is too light underneath: Check the shelf height. Lengthen the baking time and select a lower temperature.

Or use a black baking tin. Do not place baking tins or tall items of food directly in front of the rear wall of the oven. 40 Baking table The details in the table are guidelines that apply to enamelled and dark coloured baking tins. The values may vary depending on the type and amount of dough/mixture and on the baking tin. Observe the notes in the table about preheating.

We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning. If you are baking according to your own recipe, use similar recipes in the table as a guide. CircoTherm hot air Q Baked goods Level Temp. in °C Cooking time in minutes Top/ bottom heating t Level Temp. in °C Sponge mixture Cakes on baking trays with topping 1 tray 2 trays Cakes in round tins/boxes Fruit flan case Shortcrust pastry Cakes on baking trays with a dry topping e.g. crumble 1 tray 2 trays Cakes on baking trays with a moist topping e.g. egg custard 1 tray Cakes in tins Fruit flan case (preheat) 1 1+3 1 1 160 170 150 160 160 170 160 170 30 45 45 50 60 80 20 35 3 2 2 170 180 160 170 170 180 1 1+3 160 170 160 170 40 65 60 75 3 180 190 1 1 1 150 170 160 170 160 170 60 80 60 100 20 35 2 2 170 180 190 200 41 CircoTherm hot air Q Baked goods Level Temp.

in °C Cooking time in minutes 10 15 20 30 30 45 20 35 Top/ bottom heating t Level Temp. in °C Sponge Swiss roll (preheat) Fruit flan case Sponge flan (6 eggs) Sponge flan (3 eggs) Yeast dough Cakes on baking trays with a dry topping e.g. crumble 1 tray 2 trays Cakes on baking trays with a moist topping e.g. egg custard 1 tray Yeast sponge ring or plaited loaf (500 g flour) Cakes in shallow baking tins Cakes in deep baking tins Small baked products Meringue Puff pastry (preheat) 1 tray 2 trays Choux pastry (preheat) 1 tray 2 trays Sponge mixture (e.g. muffins) 1 tray 2 trays Shortcrust pastry (e.g. butter biscuits) 1 tray 2 trays 3 trays 1 1 1+3 1 1+3 1 1+3 1 1+3 1+3+4 80 180 200 180 200 180 200 180 200 150 160 160 170 140 150 140 150 140 150 100 130 20 30 25 35 25 35 30 40 20 30 25 35 15 20 15 20 20 25 3 3 80 90 200 210 1 1 1 1 180 190 160 170 160 170 170 180 3 2 2 2 200 210 170 180 160 170 170 180 1 1+3 170 180 170 180 35 50 45 60 3 180 190 1 1 1 1 150 170 160 170 160 170 160 170 60 80 35 45 30 45 30 45 3 3 2 2 170 190 170 180 170 180 170 180 3 200 210 2 170 180 3 140 150 42 Baking with the Pizza setting The details in the table are guidelines that apply to enamelled and dark coloured baking tins.



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The values may vary depending on the type and amount of dough/mixture and on the baking tin. Observe the notes in the table about preheating. We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning. If you are baking according to your own recipe, use similar recipes in the table as a guide.

The information applies to dishes placed in a cold oven. Observe the instructions on preheating. Pizza setting n Ovenware Level Temp. in °C Cooking time in minutes 30 40 15 20 35 50 40 50 60 80 40 50 40 50 10 20 15 25 15 25 5 15 25 45 Meal Pizza Savoury flan (preheat) Tart Quiche Cheesecake Swiss flan Strudel Frozen ready meals\* Pizza with thin base Pizza with deep pan base Potato products (e.g. chips) Baked goods (e.g. bread rolls) Strudel Wire rack covered with baking paper Wire rack covered with baking paper Universal pan Wire rack covered with baking paper Baking tray 1 1 1 1 1 190 210 180 200 200 220 200 220 200 220 Baking tray Baking tray Tart tin or springform cake tin made from tin plate Tart tin or springform cake tin made from tin plate Springform cake tin Baking tray Baking tray 1 1 1 1 1 1 180 200 200 220 190 210 190 200 160 170 210 230 190 210 43 Baking tips You wish to cook to your own recipe. How to check that a sponge cake is cooked properly. Refer to the instructions in the tables for similar types of food. Approximately 10 minutes before the end of the baking time given in the recipe, pierce the tallest point of the cake with a cocktail stick. The cake is done if the cocktail stick comes out clean. Next time, use less liquid or decrease the oven temperature by 10 degrees. Observe the cooking times in the recipe. Do not grease the sides of the springform cake tin.

As soon as the cake is done, carefully loosen the cake around the edges using a knife. Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer. Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times. Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this.

Please observe the recipe and the baking times. Select a slightly lower temperature to ensure that the cake is baked more evenly.

Baking paper that protrudes over the food can affect the air circulation. For this reason, always cut the baking paper to fit the baking tray. Check the shelf height. The cake collapses. The cake has risen in the centre but is lower at the edges.

The cake is too dark at the top. The cake is too dry. The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).

The cake is unevenly browned. The cake is unevenly browned when using CircoTherm hot air Q. You were baking on several levels. The food on the top baking tray is darker than that on the bottom baking tray. Condensation forms when baking cakes containing fresh fruit. Always use CircoTherm hot air Q when baking on several levels. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time. Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

44 Meat, poultry, fish Ovenware You may use any heat resistant ovenware. The universal pan is also suitable for larger roasts. Always place the ovenware in the centre of the wire rack. It is best to place hot glass dishes on a dry kitchen towel after removal from the oven. The glass could crack if placed on a cold or wet surface. Roasting Place the wire rack in the universal pan and slide them in at the same shelf height. The roasting result depends on the type and quality of the meat. Depending on the size of the joint, add 2 or 3 tablespoons of liquid to lean meat and 8 to 10 tablespoons of liquid to pot roasts. Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes.

This allows better distribution of meat juices. Roasting on the roasting sheet (available as an accessory from specialist retailers) Place the roasting sheet in the universal pan The roasting sheet reduces level of soiling in the oven. Dripping fat and meat juices are caught in the universal pan. If you are using the roasting sheet, you can set a slightly higher temperature than specified if you want the roast to be particularly crispy. 45 Grilling d Care is required when grilling.

Keep children at a safe distance. Always grill with the oven door closed. The pieces of food you are grilling should be of equal thickness. They should be at least 2 to 3 cm thick. This will allow them to grill evenly and prevent them from drying out.

Do not add salt to the steaks until they have been grilled. Always use the wire rack and the universal pan. Place the wire rack in the universal pan. Slide them in at the specified shelf height. Place the food to be grilled directly on the wire rack. If you are grilling a single piece, it is best to place it in the centre of the wire rack. Turn the food over after two thirds of the specified time has elapsed. The grill element switches on and off continually. This is normal. The weights indicated in the table refer to oven ready poultry (without stuffing).

When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape. Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice. 46 Roasting table The values in the table are average values. The values may vary depending on the type and amount of food and on the ovenware. CircoTherm hot air Q Roast Level Temp. in °C Cooking time in minutes 100 130 90 120 70 80 30 45 60 70 45 65 30 45 90 120 100 130 70 110 90 120 60 70 90 120 130 180 90 120 90 120 100 120 30 40 Top/ bottom heating t Level Temp. in °C Pork Joint with rind (e.g. shoulder or knuckle) Joint/rolled joint Smoked pork Pork fillet Meat loaf Beef Fillet Roast beef (pink) Veal Joint/breast Knuckle Lamb Joint Back Poultry Chicken, 1 kg Duck Goose, 4 kg Game Roe venison saddle Roe venison joint Wild boar/red deer venison joint Fish 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 160 170 160 160 170 170 170 170 180 190 2 2 3 2 2 2 2 2 2 2 2 2 200 220 190 190 200 190 210 210 230 210 180 190 180 190 160 170 160 170 180 190 160 170 180 160 170 150 160 160 170 160 170 160 170 160 170 200 220 200 220 180 200 190 210 200 220 200 220 200 220 190 210 180 200 200 220 190 210 180 200 47 Grilling table The values in the table are average values.



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The values may vary depending on the type and amount of food and on the ovenware.

When using Thermo grill, turn large joints half way through the cooking time. When using the centre area and full surface area grill, turn food two thirds of the way through. Grilled food CircoTherm hot air Q Pork Steak (preheat) Knuckle (with roasting sheet up to 190 °C) Beef Steak (preheat) Mince Steak Chicken Thermo grill R Pork Joints with rind Poultry Half chicken, 1 3 pieces Whole chicken, 1 3 pieces Goose 2 kg approx. 400 g per piece approx. 1 kg per piece approx.

4 kg Level Temperature in °C Cooking time in minutes 1 1 1 1 180 190 170 190 180 190 170 180 15 20 100 130 approx. 15 25 30 60 70 2 2 2 2 170 190 200 220 200 210 150 170 130 140 40 50 55 65 140 160 48 Grilled food Full surface area grill g / centre area grill x Pork Fillet steaks (2 2.5 cm) Shoulder steaks Sausages Beef Fillet steaks Tournedos Fish Small fish Toast with topping Level Temperature in °C Cooking time in minutes 4 4 4 4 4 4 max. 250 250 max. max.

220 max. 15 20 20 25 10 15 15 20 15 20 20 25 69 Tips for roasting and grilling The table does not contain information for the weight of the roast How can you tell when the roast is ready? Select the next lowest weight from the instructions and extend the time. Use a meat thermometer (available from specialist shops) or carry out a spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer. Check the shelf position and temperature. Next time, use a smaller roasting dish or add more liquid. Next time, use a larger roasting dish or add less liquid. Use circo roasting instead of top/bottom heating.

This prevents the bottom of the roast from becoming too hot, thereby producing less steam. The roast is too dark and the crackling is partly burnt. The roast looks good, but the juices are burnt. The roast looks good, but the juices are too clear and watery. Steam rises from the roast when the juice is basted. 49 Defrosting and cooking using hot air Q Important notes For defrosting and cooking frozen products, only use hot air mode. For all frozen food, always follow the instructions of the producer. When defrosted, frozen products (especially fish) normally need shorter cooking times than fresh products, because freezing acts as a sort of pre cooking. If frozen meat is placed in the oven, overall cooking time increases by the defrosting time. Always defrost frozen poultry before cooking so the giblets can be removed.

Cook frozen fish at the same temperature as fresh fish. Large numbers of frozen ready meals in aluminium containers can be put in the oven at the same time. Shelf positions For 1 sheet: For 2 sheets: shelf position 1 shelf position 1+3 Cooking time information is based on average values. Actual cooking time is influenced by the shape and amount of frozen products. Defrosting Defrost raw frozen products or food from a freezer at 50 °C.

Higher defrosting temperatures may cause the food to dry out. Defrost packaged frozen dishes in aluminium foil or in closed aluminium containers at 130 140 °C. Defrost and warm frozen baked goods at 100 140 °C. Spread bread loaves, bread rolls or other leavened food with a thin layer of water to produce a nicer crust. Defrost dry frozen cakes on baking sheets at 160 170 °C for 20 30 minutes.

50 Defrost moist frozen cakes (with fruit filling) at 160 170 °C for 30 50 minutes. Also wrap the cakes in aluminium foil, so that the filling does not dry out.

Defrost and toast frozen toast (with topping) at 160 170 °C for approx. 20 minutes. Frozen pizza: Please follow the instructions of the producer. Defrost setting Especially suited to delicate cakes (e.g. cream gateaux). 1. Turn the function selector to the Q.

2. Turn down the oven temperature using the temperature selector, until --- appears on the display. The fan on the oven back wall runs even when no heating element is activated. Defrost cakes for 25 45 minutes depending on the size and type. Then remove it from the oven and leave it to continue defrosting for a further 30 45 minutes. @@Use jars of the same size if possible. The instructions in the table refer to round 1 litre jars. Caution Do not use larger or taller jars. The lid could crack. Only use perfectly fresh fruit and vegetables.

Wash them thoroughly. Pour the fruit or vegetables into the jars. Wipe clean the tops of the jars again if necessary. They must be clean. @@@@Before you change settings or switch off the appliance, make sure that the contents of the jars are actually bubbling.

Inserting glass jars Slide the universal pan in at shelf height 1. Position the preserving jars in a triangle. Maintain a distance of approximately 5 cm between the jars and the rear wall of the oven. Position the preserving jars in the universal pan so that they do not touch each other. Pour ½ litre of hot water (approx. 80 °C) into the universal pan. Remove the jars Place the jars on an absorbent cloth. Cover them and protect them from draughts. Do not undo the clips until the jars have cooled down. Fruit, gherkins and tomato purée 1 Insert the jars (see above). 2 Select CircoTherm hot air Q and set to approx. 160 °C. 3 The rear jar and the right hand jar in the second row start to bubble first. Jars containing ½+1 l after approx. 50 minutes.

Jars containing 1½ l after approx. 60 minutes. As soon as the other jars start to bubble, switch off the oven. 4 Leave the jars in the closed oven for a few minutes: Raspberries, R b i strawberries, bi cherries, gherkins 5 10 minutes Other fruit 10 15 minutes Tomato purée, apple purée 15 20 minutes Vegetables (except gherkins) 1 Insert the jars (see above). 2 Select CircoTherm hot air Q and set to approx. 160 °C. 3 The rear jar and the right hand jar in the second row start to bubble first. Jars containing ½+1 l after approx. 50 minutes. Jars containing 1½ l after approx.

60 minutes. As soon as the other jars start to bubble, turn the oven temperature down to 100 °C. 4 Allow the jars to continue boiling in the closed oven for approx. 60 minutes. Switch off the oven.

Leave the jars in the oven for approximately another 15 30 minutes. 52 Energy saving tips Only preheat the oven if it specifies in the recipe or in the table in the instruction manual that you should do so. Use non stick, black painted or enamelled tins. They absorb the heat especially well. If you have several cakes to bake it is best to bake them one after the other.

The oven is still warm. This shortens the baking time for the second cake. You can also put two baking tins in one after the other. For long cooking times, the oven can be switched off 10 minutes before the end of the cooking time and the remaining heat can be used to finish the cooking. 53 Acrylamide in foodstuffs Which foods are affected? Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods (biscuits, gingerbread, cookies).



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*Tips for keeping acrylamide to a minimum when preparing food General Keep cooking times to a minimum. Cook meals until they are golden brown, not too dark. Large, thick pieces of food contain less acrylamide. With top/bottom heating, maximum 200 °C, with CircoTherm hot air, maximum 180 °C. With top/bottom heating, maximum 190 °C, with CircoTherm hot air, maximum 170 °C.*

*Egg white and egg yolk reduce the formation of acrylamide. Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that the chips do not dry out. Baking Biscuits Oven chips 54 Test dishes In accordance with DIN 44547 and EN 60350 Baking Observe the instructions on preheating. The values in the table are valid where rapid heat up P is not in use. Type of heating t Top/bottom heating Q CircoTherm hot air Q CircoTherm hot air Q CircoTherm hot air t Top/bottom heating Q CircoTherm hot air Q CircoTherm hot air t Top/bottom heating Q CircoTherm hot air Level 3 1 1+3 1+3+4 3 1+3 1+3+4 2 1 3 1 1+3 1 Temp. in °C 140 140 140 140 150 160 150 150 Cooking time in minutes 25 20 25 25 35 35 35 45 Meal Viennese whirls (preheat) Small Cakes 160 170 160 170 150 160 160 170 160 170 170 180 160 170 160 170 170 180 25 35 25 35 30 40 25 35 25 35 50 65 50 60 60 70 65 75 Sponge base (preheat) Yeast cakes on a baking tray t Top/bottom heating Q CircoTherm hot air Q CircoTherm hot air German apple pie n Pizza setting Place tins next to each other on the wire rack Apple cake with topping (preheat) Q CircoTherm hot air 1+3 170 180 60 75 Insert tins so that they are diagonally offset. 55 Grilling The values in the table apply to dishes placed in a cold oven. Type of heating g Full surf. area grill Universal pan with flat wire rack g Full surf. area grill Universal pan with deep wire rack 4 250 1. side: 11 15 2. side: 9 13 Level 4 Temp. in °C 275 Cooking time in minutes ½1 Meal Toast (preheat for 10 minutes) Beef steaks, 12 pieces 56 .*



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