



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B45E42N0GB. You'll find the answers to all your questions on the NEFF B45E42N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B45E42N0GB
User guide NEFF B45E42N0GB
Operating instructions NEFF B45E42N0GB
Instructions for use NEFF B45E42N0GB
Instruction manual NEFF B45E42N0GB



Dear customer,
congratulations on the purchase of your new Neff oven.
We would like to thank you for your confidence in us and we hope that you will have many years of enjoyment and cooking pleasure with your new appliance.
To be able to take full advantage of all the technical features of your cooker, please read these instructions for use.
The detailed table of contents will guide you quickly to all the important information:

- You will be informed of important safety information.
- You will then be familiarised with the individual parts of your new oven.
- Step by step guide on how to select particular settings.
- The tables list the settings and shelf positions for a selection of typical recipes, all of which are tested in our cookery centre.
- In the unlikely event of a malfunction, this is where you will find information on how to rectify minor faults yourself.

Have fun cooking.

Instructions for use
B45E42.0GB

en 9000 266 545

NE241088



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Manual abstract:

@@@H Step by step guide on how to select particular settings. H The tables list the settings and shelf positions for a selection of typical recipes, all of which are tested in our cookery centre. H In the unlikely event of a malfunction, this is where you will find information on how to rectify minor faults yourself. Have fun cooking. Instructions for use B45E42.0GB en 9000 266 545 NE241088 Table of contents Safety information

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.. 62 4 d Safety information Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance. Before installation Transport damage Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport. Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

Electrical connection Information for your safety This appliance is intended for domestic use only. This appliance must only be used for food preparation. Adults and children must not operate the appliance without supervision, H if they are physically or mentally incapable of doing so or H if they lack the knowledge and experience. Never let children play with the appliance. Hot cooking compartment There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance. 5 There is a risk of fire.

Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box. There is a risk of short circuiting. Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt. There is a risk of scalding Never pour water into the hot cooking compartment. This will cause hot steam. There is a risk of burns.

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

Incorrect repairs 6 Causes of damage Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel. Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

When baking very moist fruit flan, do not put too much on the baking tray.



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Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan. Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time. If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean. Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break. Water in the hot cooking compartment Moist food Fruit juice Cooling with the oven door open Very dirty oven seal Oven door as a seat or storage space Transporting the appliance 7 Energy and environment tips Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly. Saving energy Only preheat the oven if this is specified in the recipe or in the operating instruction tables. Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well. Open the appliance door as little as possible during cooking, baking or roasting. It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce the baking time for the second cake.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking. Environmentally friendly disposal Dispose of packaging in an environmentally friendly manner. 6 This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment WEEE. The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU. 8 Your new appliance This section provides information on H the control panel H the operating modes H the shelf positions H the accessories Control panel Electronic clock Temperature display Clock function button Rotary selector Operating mode selector Info button Temperature selector Control Clock function button Rotary selector Operating mode selector Use Selects the desired clock function or rapid heating (see section: Electronic clock) Makes settings within a clock function or activates rapid heating (see section: Electronic clock) Selects the desired operating mode (see section: Switching on the appliance) 9 Control Info button Use When the appliance is switched on: displays the current temperature during the heating up phase (see section: Switching on the appliance) When the appliance is switched off: calls up the basic settings menu (see section: Changing the basic settings) When the appliance is switched on: sets the temperature (see section: Switching on the appliance) When the appliance is switched off: changes the settings in the basic settings menu (see section: Changing the basic settings) The rotary, temperature and operating mode selectors can all be popped out.

To pop the knob in and out, push the appropriate operating knob. Temperature selector Pop out control knobs Operating modes Operating mode 3 CircoTherm® % Top/bottom heat 0 Circotherm intensive 4 Circo roasting + Large grill (Small grill \$ Bottom heat / Low temperature cooking A Defrost z Oven cleaning \ Cooking compartment lighting Here is an overview of the operating modes of your appliance. lect an operating mode and temperature H how you can change the basic settings H when your appliance switches off automatically 14 Switching on the appliance 1. Turn the operating mode selector until the desired operating mode is selected. In the temperature display, a default temperature is shown.

2. Turn the temperature selector to change the default temperature. Notes: H You can only start / Low temperature cooking if neither nor are shown in the display. H If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature. Operating mode Default Temperature temperature range in °C in °C 160* 170* 220* 170* 220* 40 200 50 275 50 275 50 250 50 275 3 CircoTherm® % Top/bottom heat 0 Circotherm intensive 4 Circo roasting + Large grill + Large grill (intensive)** Fixed setting * Turn the temperature selector to change the default temperature; see the tables for recommended settings. * Turn the temperature selector beyond 275 °C. £ appears in the temperature display. 15 Operating mode Default Temperature temperature range in °C in °C 180* Fixed setting 200* Fixed setting Fixed setting Fixed setting 50 225 50 275 (Small grill (Small grill (intensive)** \$ Bottom heat / Low temperature cooking A Defrost z Oven cleaning \ Cooking compartment Fixed setting lighting * Turn the temperature selector to change the default temperature; see the tables for recommended settings. * Turn the temperature selector beyond 275 °C.

£ appears in the temperature display. Current temperature With operating modes that have a default temperature, you can display the current temperature during the heating up phase. Press the info button. The current temperature appears for 3 seconds. Heating control The heating control displays the rising temperature in the cooking compartment. H Temperature reached (figure A) H Appliance reheating to temperature (figure B) 16 Switching off the appliance Residual heat indicator Turn the operating mode selector to the Ū position. The appliance is switched off. The appliance has a cooling fan. After the appliance is switched off, the cooling fan may continue to run. You can see in the temperature display whether there is a high or low residual heat in the cooking compartment.

Temperature display Meaning Residual heat high (above 120 °C) Residual heat low (between 60 °C and 120 °C) Changing the basic settings Your appliance has various basic settings that have been pre set by the manufacturer. However, you can change these basic settings as required. The appliance must be switched off and controls not locked. 1. Press and hold the info button for 3 seconds to reach the basic settings menu. appears in the temperature display. 2. Press the info button briefly and repeatedly until the setting symbol for the current basic setting of a submenu is displayed in the temperature display (e.g.).

3. Using the temperature selector, set the required basic setting within a submenu (e.g.). 4. Press and hold the info button for 3 seconds. Your basic setting is saved. You can change the following basic settings: Basic settings menu Submenu Childproof lock Basic setting Lock is not activated Lock is activated Permanent lock is activated Setting symbol (temperature display) 17 Submenu Audible signal on/off Basic setting Audible signal off Audible signal duration 30 seconds Audible signal duration 2 minutes Audible signal duration 10 minutes Setting symbol (temperature display) Automatic safety switch off The automatic safety switch off is activated if your appliance is switched on and you have not made any settings for a long time.



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You can adjust the period of time after which your appliance shuts off, flashes in the temperature display.

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

The appliance switches on and off automatically. Cooking time and end of operation are combined. Sets the clock Shortens the preheat time Notes: H Between : and :, the clock display is darkened if you do not alter any settings during this time or if no clock function is activated. H For the Q timer, x cooking time, y end of operation and preselection mode clock functions, a signal sounds when the duration has elapsed and the Q or y symbol flashes. To cancel the audible signal before it ends, press the clock function button.

19 Switching the clock display on and off 1. Press and hold the clock function button for 6 seconds. The clock display switches off. If a clock function is active, the associated symbol remains lit. 2.

Press the clock function button briefly. The clock display switches on. Timer 1. Press the clock function button repeatedly until the KJ and Q symbols light up. 2. Use the rotary selector to set the cooking time (e.g. : minutes). The setting is accepted automatically. Then the clock is displayed again and the timer starts counting down.

Cooking time Automatic switch off after a cooking time setting has elapsed. 20 1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button repeatedly until the KJ and x symbols light up. 3. Use the rotary selector to set the cooking time (e.g. : hours).

The setting is accepted automatically. Then the clock is displayed again and the cooking time setting starts counting down. Once the cooking time has expired, the appliance switches off automatically. 4. Reset the operating mode selector to the \hat{U} position.

5. Press the clock function button to quit the clock function. End of operation Automatic switch off at a set time. 1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button repeatedly until the KJ and y symbols light up. 3. Use the rotary selector to set the end of operation (e.g. :). The setting is accepted automatically. The clock is then displayed again. 21 The appliance switches off automatically at the time set for the end of operation.

4. Reset the operating mode selector to the \hat{U} position. 5. Press the clock function button to quit the clock function. Preselection mode The appliance switches on automatically, and switches off automatically at the end of the preselected time for the end of operation. To set this function, combine the clock functions cooking time and end of operation. Bear in mind that food which spoils easily must not stay in the cooking compartment for too long. 1. Set the operating mode and temperature. The appliance heats up.

2. Press the clock function button repeatedly until the KJ and x symbols light up. 3. Use the rotary selector to set the cooking time (e.g. : hours). The setting is accepted automatically. 4. Press the clock function button repeatedly until the KJ and y symbols light up. 5.

Use the rotary selector to set the time for the end of operation (e.g. :). The appliance switches off and waits until the correct time to switch on (in the example, :). The appliance switches off automatically at the time set for the end of operation (.). A signal sounds and the y symbol flashes. 6. Reset the operating mode selector to the \hat{U} position. 7.

Press the clock function button to quit preselection mode. 22 Setting the time You can only change the clock, when no other clock functions are active. 1. Press the clock function button repeatedly until the KJ and 3 symbols light up. 2. Set the time using the rotary selector. The setting is accepted automatically. Rapid heating With 3 CircoTherm®, you can shorten the preheat time if your selected temperature setting is higher than 100 °C. Note: During rapid heating, do not place any food in the cooking compartment for as long as the f symbol is lit. 1.

Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button repeatedly until the KJ and f symbols are lit and appears on the clock display. 3.

Turn the rotary selector to the right. is displayed on the clock display and the f symbol lights up. Rapid heating is activated. 23 After reaching the set temperature, rapid heating switches off. The f symbol goes out.

Checking, correcting or deleting settings 1. To check your settings, press the clock function button repeatedly until the corresponding symbol lights up. 2. If necessary, you can correct your settings using the rotary selector. 3. If you want to delete your settings, turn the rotary selector to the left, back to the original value. Childproof lock In this section you can learn H how to lock your appliance H how to lock your appliance permanently Locking The locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children). To switch the appliance on again, you must unlock it.

After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock. 24 Lock the appliance 1. Switch off the appliance. 2. Press and hold the info button until appears in the temperature display. 3. Turn the temperature selector until appears in the temperature display. 4. Press and hold the info button until the symbol appears in the temperature display.

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

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

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically. Lock appliance permanently 1. Switch off the appliance. 2. Press and hold the info button until appears in the temperature display. 3. Turn the temperature selector until appears in the temperature display.



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4. Press the info button for 3 seconds.

Your appliance will be locked after 30 seconds. The symbol appears in the temperature display. 25 Note: If you try to switch the locked appliance on, -appears in the temperature display. Interrupt permanent lock 1. Press and hold the info button until appears in the temperature display. 2. Turn the temperature selector until appears in the temperature display. 3. Press and hold the info button until the symbol goes out. The permanent lock is interrupted. 4. Switch the appliance on within 30 seconds. After switching off, the permanent lock is activated again after 30 seconds. Unlock the appliance permanently 1.

Press and hold the info button until appears in the temperature display.

2. Turn the temperature selector until appears in the temperature display. 3. Press and hold the info button until the symbol goes out. 4.

Within 30 seconds, press and hold the info button again for 3 seconds. 5. Turn the temperature selector until appears in the temperature display. 6. Press the info button for 3 seconds. The appliance is permanently unlocked. 26 Baking In this section, you will find information on H Baking on one level H Baking on two or more levels H The baking table H The baking table for pre prepared products H Tips and tricks for baking Note: When baking with 3 CircoTherm®, do not use shelf height 2. The air circulation would be impaired and this will have a negative effect on your baking. We recommend that you use dark baking tins made from metal. Tinplate and glass dishes increase the baking time required and the cake will not brown evenly.

If you wish to bake using tinplate dishes and % Top/bottom heat, you should use shelf height 1. Always slide the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door. Slide a wire rack in so that the rear upstand to prevent items sliding off the back of the shelf is at the rear. This prevents baking tins slipping off the back. Baking on one level If you are baking on one level with 3 CircoTherm® always place a round baking tin in the centre (figure A) and a cake tin diagonally (figure B) on the stepped wire rack. 27 A B If you are baking on one level with 3 CircoTherm®, always place two round baking tins diagonally on the on the stepped wire rack (figure C). C Baking on two or more levels When baking on several levels, only use the 3 CircoTherm® operating mode. Bear in mind that your items may brown at different rates on each level. The items on the top level will brown most quickly and can be taken out earlier. Two baking tins on two levels When baking with two round baking tins or two trays, slide the stepped wire rack in at shelf position 1 and the straight wire rack in at shelf position 3.

Position the lower baking tin on the left (figure A) and the upper baking tin on the right (figure B) on the different wire racks. A B 28 Four baking tins on two levels When baking with four round baking tins, slide the stepped wire rack in at shelf position 1 and the straight wire rack in at shelf position 3. Position the lower baking tins diagonally as shown in figure C and the upper baking tins diagonally as shown in figure D on the different wire racks. C D Baking table The values in the table are average values and apply to dark baking tins. The values may vary depending on the type and amount of dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning. If you are baking with your own recipe, use similar recipes in the table as a guide. Observe the notes in the table about preheating. Meal Victoria sponge cake H 1 level H 1 level H 2 levels Scones H 1 level H 1 level H 2 levels * Preheat oven ** Preheat the oven to 130 °C Setting Q % Q Q % Q Level 1 2 1+3 1 3 1+3 Temperature in °C 160 170* 160 170* 150 160* 180 200* 210 220* 180 200* Time in minutes 25 30 20 30 25 35 10 15 8 10 10 15 29 Meal Small cakes H 1 level H 1 level H 2 levels Light fruit cake Rich fruit cake Jamtartes H 1 level H 1 level H 2 levels Swiss roll Tart H 1 level H 1 level H 2 levels Pies H 1 level H 1 level H 2 levels Biscuits H 1 level H 1 level H 2 levels H 3 levels Baiser Pavlova Fruit crumble Yorkshire pudding H 1 level H 1 level H 2 levels Vol au vents Quiche * Preheat oven ** Preheat the oven to 130 °C Setting Q % Q Q Q Q % Q Q % Q 0 Q Q 0 Q Q % Q Q Q % Q % Q % 0 Q Q 0 Q 0 Level 1 3 1+3 1 1 1 3 1+3 1 2 1 1 1+3 1 1 1+3 1 2 1+3 1+3+4 1 3 1 3 1 2 2 1 1+3 1 1 1 1 Temperature in °C 160 150 150 140 140 190 200 190 180 190 170* 160* 160* 150* 150* 200* 210* 200* 190* 200* Time in minutes 20 25 25 80 210 15 15 20 10 10 30 35 35 100 240 20 20 25 15 15 160 170* 180 190* 160 170* 170 180* 170 180* 160 170* 170 180* 160 170* 80* 80* 90 100** 80 90** 170 180* 190 200* 220 230* 210 220* 200* 190 200* 180 190* 180 200* 180 190* 50 60 45 55 50 60 65 75 65 75 65 75 15 15 20 20 100 100 90 90 45 45 15 10 15 20 20 45 30 20 20 25 25 130 130 120 120 55 55 20 15 20 30 25 55 40 30 Meal (White) bread H 1 level H 1 level Homemade pizza H 1 level H 1 level H 2 levels Jacket potatoes H 1 level H 1 level H 2 levels * Preheat oven ** Preheat the oven to 130 °C Setting % 0 Q 0 Q 0 Q 0 Q Level 1 1 1 1 1+3 1 1 1+3 Temperature in °C 220 230* 200 220 190 200* 180 190* 180 190* 160 170 160 170 160 170 Time in minutes 20 25 20 25 20 30 15 20 35 45 60 70 50 55 65 75 Baking table for pre prepared products Please note the following points for pre prepared products: H Use the universal pan H Only use greaseproof paper that is suitable for the selected temperature H Spread chips out in a single layer H Turn frozen potato products half way through the baking time H Only season frozen potato products after they have finished baking H Leave a little space between bread rolls when crisping them up.

Do not place too many in the universal pan H Cover lasagne with plenty of cheese, so that the top browns evenly H Do not use frozen products with freezer burn H Do not use frozen products that are heavily frosted H Follow the manufacturer's instructions 31 The values in the table are average values and apply to the universal pan. We recommend that you set the lower of the specified temperatures the first time. This will generally allow more even browning. When baking on several levels, only use the 3 CircoTherm® operating mode. Observe the notes in the table about preheating. Meal Frozen pizza H 1 level H 1 level H 2 levels Chilled pizza H 1 level H 1 level Part baked white bread H 1 level H 1 level H 2 levels French fries French fries Potato wedges Potato wedges Croquettes Croquettes Fish fingers Fish fingers Lasagne, frozen (400 g) Lasagne, frozen (400 g) Lasagne, frozen (1200 g) Lasagne, frozen (1200 g) Lasagne, chilled (400 g) Lasagne, chilled (400 g) Lasagne, chilled (1200 g) Lasagne, chilled (1200 g) * Preheat oven Setting Q 0 Q % 0 Q 0 Q Q 0 Q 0 Q 0 Q 0 Q 0 Q % Q % Level 1 1 1+3 2 1 1 1 1+3 1 1 1 1 1 1 1 1 1 1 1 2 1 2 Temperature in °C 180 200* 180 200* 170 190* 190 210* 190 200* 180 180 170 180 180 180 180 180 180 170 190 190* 190* 180* 200* 190* 190* 190* 190* 190* 200* 200* 190* 190* 190* 180* 200* 180* 200* Time in minutes 15 25 10 20 20 30 10 15 10 15 10 5 15 25 20 20 15 25 20 15 10 40 35 45 40 35 35 40 40 20 15 20 30 25 20 30 25 20 15 45 40 50 45 40 40 45 45 32 Tips and tricks The cake is too light in colour Check the shelf height.



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Place the food to be grilled in the centre of the wire rack (figure B).

You will save energy by using the small grill operating mode. Brush the items to be grilled with a little oil to taste. Turn the items after half to two thirds of the grilling time. 40 Wire rack position You can influence the grilling result by changing the position of the wire rack. Wire rack Use type/ position ¼ ½ Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for grilling items that should be well done Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for grilling items that should be rare to medium Grilling table The information in the table are guidelines and apply to the enamelled universal pan with stepped wire rack. The values may vary depending on the type and amount of food to be grilled. You should set the lower of the specified temperatures the first time. This will generally allow more even browning. The values are for food placed in a cold oven and for meat taken directly from the refrigerator. Meal Beef Steaks, high 2 3 cm Burgers, high 1 2 cm Lamb Leg Shoulder (bone in) Shoulder (boned and rolled) * Preheat for 3 minutes ** Turn frequently *** Turn after half of the time Setting Level Temperature in °C £* £ Time in minutes 1st side: 9 2nd side: 5 1st side: 8 2nd side: 6 12 7 10 8 + + 4 4 4 4 2 2 2 170 190 170 190 170 190 120 150*** 100 130*** 120 150*** 41 Meal Steaks, high 2 3 cm Chops, high 2 3 cm Pork Roast joint Steaks, high 1 2 cm Chops, high 2 3 cm Burgers, high 1 2 cm Sausages, ø 2 4 cm Gammon Steaks, high 1 2 cm Chicken Drumsticks

Breast (boneless) Whole chicken Quarter Fish Whole fish, e.

g. trout Whole fish, e.g. trout Filets * Preheat for 3 minutes ** Turn frequently *** Turn after half of the time Setting + + Level 4 4 Temperature in °C £ £ Time in minutes 1st side: 5 2nd side: 3 1st side: 6 2nd side: 4 7 5 8 7 4 + + + + + 2 4 4 4 4 4 180 200 £* £ £ £ £ 120 150*** 1st side: 8 10 2nd side: 5 8 1st side: 10 12 2nd side: 8 10 1st side: 8 10 2nd side: 6 8 12 16** 1st side: 9 12 2nd side: 5 7 1st side: 15 17 2nd side: 10 13 1st side: 12 15 2nd side: 7 10 70 90*** 40 50*** 1st side: 10 2nd side: 10 15 25 1st side: 8 2nd side: 7 15 15 12 10 + + 4 4 + 4 + 3 4 2 2 3 2 4 250 250 200 220 210 230 220 220 42 Low temperature cooking In this section, you will find information on H / Low temperature cooking H tips and tricks Low temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow cooking. Low temperature cooking is ideal for all prime cuts of meat (e.

g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium or medium rare. The meat will remain succulent and tender. Using Low temperature cooking Please observe the following points: H Only use fresh, cleaned meat H The meat will always look pink on the inside after low temperature cooking. This does not mean that the cooking time was too short H Only use boned meat H Do not use defrosted meat H You can also use seasoned or marinated meat H Always use shelf height 1 for low temperature cooking H Do not cover the meat while it is cooking in the cooking compartment H Do not turn pieces of meat during the low temperature cooking process H The size, thickness and type of meat will have a significant influence on the searing and low temperature cooking times 43 H The properties of the pan and the heat output of the hotplate can influence the searing time H Do not use the low temperature cooking setting together with the preselection mode clock function Only switch the low temperature cooking setting on when the cooking compartment has completely cooled down (room temperature).

If or and ü ü ü appear alternately in the temperature display after switching on the slow cooking operating mode, the cooking compartment has not cooled down completely. Wait until the cooking compartment has cooled down and switch Low temperature cooking on again. 1. Insert a glass or ceramic plate on a wire rack into the cooking compartment at shelf position 1 to preheat the plate. 2. Switch on the / Slow cooking operating mode. ü ü ü appears in the temperature display during the heating up phase (15 to 20 minutes). 3. Remove the fat and sinews from the meat. 4.

Sear the meat on all sides over a high heat to seal the meat and create a roasted flavour. 5. When a signal sounds and appears in the temperature display, place the meat on the glass or porcelain plate in the cooking compartment. 6. Remove the food once the cooking time has elapsed and switch off the appliance. Note: Slow cooked meat does not need to be rested and can be kept warm at a low temperature without any problems. 44 Table for Low temperature cooking The information in the table is only a guideline. The searing time is for searing in a hot pan with fat. You can find information on how to proceed, further instructions and recipes in the accompanying cookbook. Searing in minutes Low temperature cooking in minutes 100 120 45 30 160 180 240 60 50 50 150 360 240 70 120 150 60 45 200 210 300 80 70 70 180 420 300 90 Pork Fillet, whole (approx.

500 g) Loin (approx. 1 kg, 4 5 cm thick) Medallions (5 cm thick) Loin steaks (2 3 cm thick) Beef Fillet, whole (1.5 kg) Sirloin (approx. 1.5 kg, 5 6 cm thick) Centre cut rump (6 7 cm thick) Medallions (5 cm thick) Rump steak (3 cm thick) Steak cut rump (3 cm thick) Veal Fillet, whole (approx. 800 g) Flank (approx. 2 kg, 8 9 cm thick) Centre cut rump (approx. 1.5 kg, 4 5 cm thick) Medallions (4 cm thick) Lamb Loin, boned (approx. 200 g) Leg, boned (approx.

1 kg) Poultry Chicken breast (150 200 g)* Duck breast (300 400 g)** Turkey breast (1 kg)* Turkey steaks (2 3 cm)* * well done ** see the note below 5 5 3 2 6 6 6 3 3 3 4 6 6 3 6 6 4 3 7 7 7 4 4 4 5 7 7 4 23 67 4 10 4 3 5 12 5 4 30 40 240 300 90 70 150 40 120 90 180 60 45 Note: Place the duck breast in a cold pan and fry the skin side first. Following low temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 5 minutes until crispy. Tips and tricks Slow cooked meat cools down too quickly Keeping slow cooked meat warm Serve on preheated plates with a piping hot sauce. Switch on % Top/bottom heat and set the temperature at 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours. Defrosting In this section, you can read about H how to defrost with Circotherm® hot air 3 H how to use the defrost setting A Defrosting with Circotherm® hot air Use Circotherm® hot air 3 to defrost and cook frozen products. Please note the following points here: H Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products H The cooking time for frozen meat increases by the defrosting time H Always defrost frozen poultry before cooking, so that the giblets can be removed H Cook frozen fish at the same temperatures as fresh fish 46 H You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time H Use shelf position 1 when defrosting on one level, and shelf positions 1 + 3 when using two levels H Observe the manufacturer's instructions when using frozen foods Defrost table Temperature Defrosting in °C time in minutes 50 50 60 50 30 90 30 60 45 60 50 70 Raw frozen products/ foods Bread/bread rolls (750 1500 g) Dry, frozen tray bakes Moist, frozen tray bakes Defrost setting With this operating mode you can defrost delicate baked goods (e.



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g. cream cakes) particularly well. 1.

Switch on the defrost setting A. 2. Defrost frozen products for 25 45 minutes, depending on the type and size. 3. Remove the frozen product from the cooking compartment and allow it to defrost for a further 30 45 minutes. Note: With small quantities (pieces) the defrosting time is shortened to 15 20 minutes and the extended defrosting time is shortened to 10 15 minutes. 47 Yoghurt You can also make yoghurt by yourself with your appliance: The heat from the interior lighting \ is used for this. 1. Remove accessories and hook in racks, telescopic shelves or separate fitting systems. 2.

Heat 1 litre UHT milk (3.5 % fat) or pasteurised fresh milk to 40 °C or Bring 1 litre fresh milk to the boil once and allow to cool down to 40 °C. 3. Add 300 g firm yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not fill more than 200 ml in a container.

4. Cover the filled containers with a suitable lid or cling film. 5. Distribute the containers on the entire cooking compartment floor, evenly spaced out. 6. Close the appliance door and switch on the interior lighting \. 7. Switch off the interior lighting \ after 7 hours and place the containers in the refrigerator for at least 18 hours. Cleaning and care In this section, you will find information on H cleaning and care of your appliance H cleaning agents and aids H self cleaning surfaces in the cooking compartment H oven cleaning z 48 d Risk of short circuit. Do not use high pressure cleaners or steam jet cleaners to clean your appliance. Caution! Damage to surfaces. Do not use sharp or abrasive cleaning agents. Do not use abrasive cleaning aids such as steel wool or scourers. Note: Highly recommended cleaning and care products can be purchased through our after sales service. Observe the manufacturer's instructions.

Cleaning the appliance exterior Appliance part/surface Stainless steel surfaces Cleaning agent/aid Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty. Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. Use commercially available glass cleaner or apply commercially available detergent with a soft, damp cloth or chamois leather; dry with a soft cloth. The inner door panel on the appliance door has a coating which reduces the temperature and reflects the heat. The view through the appliance door is not impaired by this. When the appliance door is open this coating can have the effect of a light coloured film. This is part of the design and is not due to any quality defect.

Painted surfaces Glass surfaces Door panels Cleaning the cooking compartment Caution! Damage to surfaces.

Do not clean the appliance while still warm, even if using oven cleaners specially intended for this purpose. 49 Notes: H Enamel is baked on at very high temperatures during manufacture. This can cause some slight colour variation. This is normal and does not affect proper functioning. H The edges of thin trays cannot be completely enamelled.

As a result, these edges can be rough. Anti corrosion protection is still guaranteed, however. Appliance part Enamel surfaces (smooth surfaces) Cleaning agent/aid To facilitate cleaning you can switch on the interior lighting and detach the appliance door if necessary. Apply commercially available detergent or vinegar solution with a soft, damp cloth or chamois leather; dry with a soft cloth. Loosen baked on food residues with a damp cloth and detergent.

We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the stain. Leave the cooking compartment open to dry after cleaning. Please observe the instructions in the section: Self cleaning surfaces Hot soapy water Hot soapy water Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher To avoid getting the cooking compartment dirty, H clean the cooking compartment after each use, as dirt will bake on the next time it is heated up, and this can only be removed with difficulty H always remove lime, grease, starch and egg white stains immediately H where possible use Circotherm® hot air 3. This operating mode creates less dirt H use the universal pan to bake very moist cakes H use suitable ovenware when roasting (e.g. roasting dish) or a roasting sheet (see the section: Accessories Self cleaning surfaces (rough surfaces) Door seal Hook in rack/telescopic shelf Accessories Keeping the appliance clean 50 Self cleaning surfaces The back panel, side panels and ceiling of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the set temperature and the longer the oven is in operation, the better the cleaning result. Large splashes only disappear after the oven has been used several times.

Residues can be removed with water and a soft sponge. Colour variations on the self cleaning surfaces have no effect on the self cleaning function. Caution. Damage to the self cleaning surface due to the application of oven cleaner. H Never clean the self cleaning surface with oven cleaner. H If oven cleaner is accidentally applied to the self cleaning surface, remove it immediately with a sponge and plenty of water. Caution. Damage to surfaces on self cleaning areas due to the use of abrasive and acidic cleaning agents and aids. H Do not use cleaning agents containing abrasive substances or acids. H Do not use abrasive cleaning aids such as steel wool or scourers.

51 Oven cleaning The back wall, ceiling and side walls of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. If these self cleaning surfaces (rough surfaces) in the oven no longer clean themselves adequately, they can be regenerated using the z Oven cleaning operating mode. Preparing for oven cleaning 1. Remove the accessories from the cooking compartment.

2. Clean the enamel surfaces (smooth surfaces) in order to avoid any lasting stains (see section: Cleaning and care). 1. Set the operating mode selector to z Oven cleaning. 2.

Turn the temperature selector to set the desired cleaning setting. Cleaning setting low medium intensive Temperature display Clock display (operating time in hours) : : Starting oven cleaning Your setting is automatically adopted after 10 seconds and oven cleaning starts. x and the set operating time light up in the clock display. The operating time cannot be changed. You can activate the preselection within the 10 seconds until oven cleaning starts. After the operating time has elapsed, a signal sounds, : appears in the clock display and the y symbol flashes. Ending/cancelling oven cleaning 1.



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Turn the operating mode selector back to the \hat{U} position. 2. Press the clock function button.

52 Removing and fitting the appliance door d You can remove the appliance door to clean it more thoroughly. Risk of injury! The hinges on the appliance door can snap back with great force. Always turn both catches all the way to when fitting or removing the appliance door. Risk of injury! If the appliance door has been removed, without turning both catches all the way, the hinge can snap back. Do not reach into the hinge. Call the after sales service. 1. Open the appliance door so that it is slightly ajar (Fig. A). d Removing the appliance door 2.

Use a coin to turn both the left hand and the right hand catches, located on the lower inside of the appliance, all the way (Fig. B). Left hand catch: in a clockwise direction Right hand catch: in an anti clockwise direction 3. Close the appliance door a little, until you feel the catch engaging. The door can now no longer be opened or closed.

53 4. Lift the door handle slightly with both thumbs and lift the appliance up and off (Fig. C). Fitting the appliance door 1. Hold the appliance door and lift the door handle slightly with both thumbs (Fig.

A). 2. Hang the appliance door in the left and right hand guide rollers simultaneously (Fig. B). 3. Ensure that the appliance door does not tilt unevenly and that it is properly fitted in place (Fig. C). 54 4. Use a coin to release both catches on the appliance door (Fig. D).

Left hand catch: in an anti clockwise direction Right hand catch: in a clockwise direction 5. Open the appliance door a little wider and then close it. Cleaning the door panels To facilitate cleaning, you can remove the door panels from the appliance door. d Risk of injury. The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves. Caution. The appliance must not be used again until the door panels and the appliance door have been correctly fitted. Removing the door panel 1.

Remove the appliance door and place on a soft, clean surface with the front side facing down (see section: Removing and fitting the appliance door). 2. Unhook and pull out the door panel from the latch on the appliance door by lifting it slightly. Removing the intermediate panel Before removing, make a note of the position in which the intermediate panel is fitted, so that you do not refit it the wrong way round later. 55 1.

Push the brackets on the left and right hand sides outwards (Fig. A) and unhook the intermediate panel. 2. Lift the intermediate panel and pull it out (Fig. B). Cleaning Clean the door panels with glass cleaner and a soft cloth. Caution. Do not use any sharp or abrasive medium or a glass scraper. The glass could become damaged. Fitting the intermediate panel 1. Place the intermediate panel into the three supports (Fig. A). 2. Press on the left and right hand sides of the intermediate panel next to the brackets until it engages in the brackets (Fig. B).

Fitting the door panel 56 1. Insert the door panel into the two supports (Fig. A). 2. Press on the left and right hand sides of the door panel next to the brackets until it engages in the brackets (Fig. B). Cleaning hook in racks For easier cleaning, you can remove the hook in racks. d Remove hook in rack Risk of burning due to hot elements in the cooking compartment. Wait until the cooking compartment has cooled down. 1.

Push the hook in rack upwards at the front and unhook to the side (figure A). 2. @@@@@2. @@In some cases, you can take remedial action yourself.

You will find some tips for troubleshooting in the following table.

d Risk of electric shock. H Work on the appliance electronics must only be carried out by an expert H During work on the appliance electronics, the power supply to the appliance must be disconnected. Switch off the circuit breaker or take out the fuse in your household fuse box Problem Electrical operation is malfunctioning (e.g. indicator lamps do not light up) Liquid or thin dough runs to one side The appliance no longer functions. : flashes in the clock display : flashes in the clock display, rrr" appears in the temperature display It is not possible to operate the appliance, D and appear in the temperature display It is not possible to operate the appliance, D and appear in the temperature display Possible cause Blown fuse Appliance not installed level There was a power cut

Power supply was interrupted while the appliance was in operation The appliance has been locked The appliance has been locked permanently Remedial action Check the fuses in the fuse box and replace if necessary Check the appliance installation (see Installation instructions) Reset the clock (see section: Electronic clock) Press the clock function button, Reset the clock (see section: Electronic clock) Deactivate the lock (see section: Childproof lock) Deactivate the permanent lock (see section: Childproof lock) 58 Problem The appliance does not heat up, the colon flashes in the clock display, © appears in the temperature display, for example Possible cause A key combination was activated Electronically controlled functions are malfunctioning When an operating mode is activated, or appears in the temperature display The appliance has switched itself off automatically, flashes in the temperature display Smoke is generated during roasting or grilling Energy surges (e.

g. lightning strike) The appliance has not cooled down fully The appliance has switched off to protect itself from overheating Fat is burning on the grill element Wire rack or universal pan inserted incorrectly Remedial action Switch off the appliance, press and hold the info button for 3 seconds, then press and hold the clock function button for 4 seconds before pressing the info button again and holding it for a further 3 seconds Reset the function concerned Wait until the appliance has cooled down, then switch on the operating mode again Turn the operating mode selector back to the \hat{U} position Continue grilling or roasting until the fat on the grill element is burnt away Place the wire rack in the universal pan and insert them together at a low shelf height Open the appliance door occasionally during operation Not possible Heat the appliance up to 100 °C and then switch off again after 5 minutes High levels of condensation are generated in the cooking compartment Enamelled accessories have light, matt stains Door panels are misted up Normal occurrence (e.g. with cakes with very moist toppings or a large roasting joint) Normal occurrence caused by dripping meat or fruit juices Normal occurrence caused by temperature differences Changing the cooking compartment bulb Replace faulty cooking compartment bulbs. Spare bulbs can be obtained from the after sales service or specialist shops: E14, 220 240 V, 40 W, heat resistant to 300 °C Use these bulbs only. d Risk of electric shock.



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Disconnect the appliance from the power supply. Switch off the circuit breaker or take out the fuse in the household fuse box. 59 1. Place a tea towel in the cold oven to prevent damage.

2. 3. 4. 5. Turn the glass cover anticlockwise and remove it. Replace the bulb with one of the same type. Screw on the glass cover again. Remove the tea towel and switch on the fuse. Replacing the door seal Unhooking the door seal If the door seal is faulty, it must be replaced. Replacement seals for your appliance can be obtained from the after sales service.

The door seal is fixed in seven places. 1. Unhook the door seal (figure B) at four places (figure A). 60 2. Unhook the door seal at the other three places (figure C) by gently turning (figure D).

Hooking in the door seal 1. Hook the door seal in (figure B) at four places (figure A). 2. Hook the door seal in at the other three places (figure C) by gently turning (figure D). 3.

Check that the door seal is seated correctly. After sales service In the event of faults and repairs that you cannot solve yourself, please contact our after sales service. You can find the addresses in the after sales service directory. Note: You will be charged for calling the after sales service regarding an operating fault. E number and FD number For after sales service cases, please specify the E number and FD number. You can find these on the rating plate beneath the appliance door on the left hand bottom edge. E no. FD no. 61 Test dishes Dishes tested in accordance with standard EN 60350. Please note the information in the tables about preheating.

The table values do not include rapid heating. Baking Shortbread H 1 level H 1 level H 2 levels H 3 levels Small cakes (20 pieces) H 1 level H 1 level H 2 levels H 3 levels Fatless sponge cake Fatless sponge cake Apple pie H 1 level (see figure A) H 2 levels (see figure B and C) Apple pie Cookware Baking tray*** Baking tray*** 2 baking trays*** 3 baking trays*** Baking tray*** Baking tray*** 2 baking trays*** 3 baking trays*** Springform cake tin ø 26 cm Springform cake tin ø 26 cm 2x Springform cake tin ø 20 cm 2x Springform cake tin ø 20 cm 2x Springform cake tin ø 20 cm Setting % Q Q Q % Q Q Q % Q Q Q 0 Level 3 1 1+3 1+3+4 3 1 1+3 1+3+4 2 1 1 1+3 1 Temperature Time in in °C minutes 140 140 140 130 160 150 150 150 160 150** 150** 150** 150** 170* 160* 160* 160* 170** 20 20 20 35 25 25 25 25 25 25 30 30 45 35 35 35 35 35 160 170** 170 180** 170 180** 170 180** 25 35 70 80 70 80 70 80 * Preheat for 10 minutes ** Preheat oven *** Only use original baking trays, order no. Z1342X0 When baking apple pies using CircoTherm® 3, always place the two springform cake tins diagonally on the stepped wire rack (figure A). 62 A When baking apple pies on two levels, place the lower baking tin to the left on the stepped wire rack (figure B) and the upper baking tin to the right on the straight wire rack (figure C). B C Grilling White bread (universal pan + stepped wire rack) Beefsteaks (universal pan + step ped wire rack) * Preheat for 10 minutes ** Turn after Z of the time Wire rack Setting position ¾ + ¾ + Level 4 4 Temperature in °C £* 250 Time in mi nutes 0,5 2 20 25** 63 Notes 64 .



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