



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B46E74N0GB. You'll find the answers to all your questions on the NEFF B46E74N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF B46E74N0GB
User guide NEFF B46E74N0GB
Operating instructions NEFF B46E74N0GB
Instructions for use NEFF B46E74N0GB
Instruction manual NEFF B46E74N0GB



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
B46E74.0GB

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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 B46E74.0GB en 9000 266 549 891001 Table of contents Safety information

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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.



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

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

Do not place ovenware or accessories on the oven door. Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break. Water in the hot cooking compartment Moist food Fruit juice Cooling with the oven door open Very dirty oven seal Oven door as a seat or storage space Transporting the appliance 7 Energy and environment tips Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly. Saving energy Only preheat the oven if this is specified in the recipe or in the operating instruction tables. Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well. Open the 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 In this section, you will find information on H the control panel H the operating modes H the shelf positions H the Neff light® H accessories Control panel EasyClock® Text display 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: shows the current oven temperature while it is heating up (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 stop Enamelled universal roasting dish Order no. Z1342X0 Z1343X0 Z1453X0 Z1512X0 Z1784X0 Z9110X0 Z9930X0 Note: The baking tray or universal pan may become distorted when the oven is operating. This is caused by the considerable temperature differences on the accessories. This may happen when only a part of the accessory is covered with food or when frozen items such as pizza have been placed on the accessory. Before using the oven for the first time In this section you can learn H how to set the language H how to set the time H how to clean your appliance before using it for the first time Setting the language Once the appliance has been connected to the power supply, you must set the language for the text display.

14 1. Turn the temperature selector until the language you require appears on the text display. 2. Press and hold the info button for 3 seconds. Your setting is saved. Changing the language Your appliance must be switched off. 1. Press and hold the info button for 3 seconds. This takes you directly to the language selection screen. 2.

Turn the temperature selector until the language you require appears on the text display. 3. Press and hold the info button for 3 seconds. Your setting is saved. Setting the time : flashes in the clock display. 15 1. Press the clock function button. The KJ and 3 symbols are lit. The clock display shows :. 2. Set the current time using the rotary selector. Your setting is automatically adopted after 3 seconds. Changing the time To subsequently change the time, press the clock function button repeatedly until the KJ and 3 symbols are lit. Change the current time using the rotary selector. Cleaning the appliance Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment. 2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment. 3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care). 4. Heat with top/bottom heating % at 240 °C for 30 minutes. 5. Afterwards, wipe the cooled cooking compartment with hot, soapy water. 6. Clean the outside of the appliance with a soft, damp cloth and soapy water. Using the appliance This section contains information on H how to switch your appliance on and off H how to select an operating mode and temperature H how you can change the basic settings H when your appliance switches off automatically 16 Switching on the appliance 1.

Turn the operating mode selector until the desired operating mode appears on the text display. A default temperature is shown on the temperature display. 2. Turn the temperature selector to change the default temperature. Your appliance begins heating. Notes: H The ê Dough proving, é Steam cooking and / Low temperature cooking operating modes can only be started if neither nor is displayed on the temperature display. H If no default temperature is displayed, the temperature of your selected operating mode is a fixed setting. You cannot change this temperature. Operating mode Default temperature in °C 160 Fixed setting 170 50 275 Temperature range in °C 40 200 3 Circotherm® hot air A Defrost setting % Top/bottom heating 0 Circotherm intensive 220 50 275 ë Bread baking setting 200 180 220 * Turn the temperature selector beyond 275 °C. £ appears in the temperature display.

17 Operating mode Default temperature in °C 200 170 Temperature range in °C 50 225 50 250 50 275 50 275 \$ Bottom heating 4 Circo roasting + Large grill 220 + Large grill (intensive)* Fixed setting (Small grill 180 (Small grill (intensive)* Fixed setting / Low temperature Fixed setting cooking é Steam cooking setting Fixed setting ê Dough proving setting Fixed setting z Oven cleaning Fixed setting \ Cooking compartment Fixed setting lighting * Turn the temperature selector beyond 275 °C.



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£ appears in the temperature display. Current temperature Press the info button. The current temperature appears for 3 seconds. Note: The current temperature can only be displayed with operating modes with a default temperature.

Heating indicator The heating indicator displays the rising temperature in the cooking compartment. H Temperature reached (figure A) H Appliance reheating to temperature (figure B) 18 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 Text display Residual heat high Residual heat low Meaning Residual heat greater than 120 °C Residual heat between 60 °C and 120 °C Changing the basic settings Your appliance has various basic settings that have been preset by the manufacturer. However, you can change these basic settings as required. The appliance must be switched off. 1. Press and hold the info button for 3 seconds to go to the basic settings menu. The text display shows Select language: English". If the appliance controls are locked, you must unlock them first. 2. Press the info button briefly and repeatedly until the current basic setting for the relevant submenu is displayed on the text display (e.

g. Audible signal off"). 3. Using the temperature selector, set the required basic setting within a submenu (e.g. Audible signal 2 minutes"). 4. Press and hold the info button for 3 seconds. Your basic setting is saved. 19 You can change the following basic settings: Basic settings menu Submenu Language Lock Audible signal Text display (basic setting) Select language English Appliance Controls unlocked Appliance Controls locked Appliance Permanent lock Audible signal off Audible signal 30 seconds Audible signal 2 minutes Audible signal 10 minutes Setting symbol (temperature display) Automatic safety cut out The automatic safety cut out is only activated if you have not made any settings on your appliance for a long time.

You can adjust the period of time after which your appliance shuts off. Safety cut out" appears in the text display and flashes in the temperature display.

Appliance operation is interrupted. Deactivating Turn the operating mode selector back to the Ū position. 20 Electronic clock This section contains information on H how to set the minute minder H how to switch your appliance off automatically (operating time and end of operation) H how to switch your appliance on and off automatically (preselection operation) H how to set the time H how to activate rapid heating Clock display Clock function button Rotary selector Clock function Q Minute minder Use You can use the minute minder as an egg timer or a kitchen timer.

The appliance does not switch on or off automatically. The appliance only switches off automatically after a set operating duration (e.g. : hours). The appliance switches off automatically at a set time (e.

g. :). The appliance switches on and off automatically. Operating duration and end of operation are combined. x Operating duration y End of operation Preselected operation 21 Clock function 3 Clock f Rapid heating Use Setting the clock. Shorten preheat time. Note: H If you select a clock function, the time interval is increased if you set higher values (e.g. Cooking time up to : can be set to the nearest minute, above : to the nearest 5 minutes). 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 preselected operation clock functions, a signal sounds when the duration has elapsed and the Q or y symbol flashes. To end the audible signal early, press the clock function button. Switch 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 illuminated. 2. Press the clock function button briefly.

The clock display switches on. Minute minder 22 1.

Press the clock function button until the symbols KJ and Q illuminate. 2. Set the duration using the rotary selector (e.g. : minutes).

The setting is automatically applied. Then the clock is displayed again and the minute minder starts running. Operating duration Automatic switch off after a set duration. 1. Set the operating mode and temperature.

The appliance heats up. 2. Press the clock function button until the symbols KJ and x illuminate. 3. Set the operating duration with the rotary selector (e.g. : hours). The setting is automatically applied. Then the clock is displayed again and the set operating duration starts running. After expiry of the operating duration, the appliance automatically switches off.

4. Turn the operating mode selector back to the Ū position. 5. Press the clock function button to end the clock function. 23 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 until the symbols KJ and y illuminate. 3. Set the end of operation using the rotary selector (e.g. :). The setting is automatically applied.

Then the clock is displayed again. At the set end of operation, the appliance switches off automatically. 4. Turn the operating mode selector back to the Ū position. 5.

Press the clock function button to end the clock function. Preselection mode The appliance switches on automatically and then off again at the preselected end of operation. To do this, combine the operating duration and end of operation clock functions. Note that easily perishable foods should not be left in the cooking compartment for too long. 24 1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button until the symbols KJ and x illuminate. 3.

Set the operating duration with the rotary selector (e.g. : hours). The setting is automatically applied. 4. Press the clock function button until the symbols KJ and y illuminate. 5. Set the end of operation using the rotary selector (e.g. :).

The appliance switches off and waits until the right time to switch on (in the example at :). The appliance switches off automatically at the set end of operation (:). 6. Turn the operating mode selector back to the Ū position. 7.

Press the clock function button to end the preselected operation. Setting the clock You can only change the clock when no other clock function is active. 1.

Press the clock function button until the symbols KJ and 3 illuminate. 2.

Set the clock using the rotary selector. The setting is automatically applied. 25 Rapid heating With the 3 CircoTherm® and 3 Bread baking settings, you can shorten the preheat time.



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Note: During rapid heating, do not place any food in the cooking compartment for as long as the f symbol is illuminated. 1. Set the operating mode and temperature. The appliance heats up. 2. Press the clock function button until the KJ and f symbols light up and appears on the clock display. 3.

Turn the rotary selector clockwise, is displayed on the clock display and the f symbol lights up. Rapid heating is activated. After reaching the set temperature, rapid heating switches off again. The f symbol goes out. Checking, correcting or cancelling settings 1. To check your settings, press the clock function button until the corresponding symbol lights up. 2. If necessary, you can correct your setting using the rotary selector. 3.

If you wish to cancel your setting, turn the rotary selector anti clockwise to the original value. 26 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. Locking the appliance 1. Switch off the appliance. 2.

Press and hold the info button for 3 seconds to go to the basic settings menu. 3. Press the info button briefly and repeatedly until appears on the temperature display. 4. Turn the temperature selector until appears on the temperature display. 5. Press and hold the info button until the symbol appears on the temperature display. Note: If you try to switch on the locked appliance, appears on the temperature display and Appliance Controls locked" on the text display. Unlocking the appliance 1. Press and hold the info button until appears on the temperature display.

2. Turn the temperature selector until appears on the temperature display. 3. Press and hold the info button until the symbol goes out. 27 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. Locking the appliance permanently 1.

Switch off the appliance. 2. Press and hold the info button for 3 seconds to go to the basic settings menu. 3. Press the info button briefly and repeatedly until appears on the temperature display.

4. Turn the temperature selector until appears on the temperature display. 5. Press the info button for 3 seconds. Your appliance will be locked after 30 seconds.

The symbol appears on the temperature display. Note: If you try to switch on the locked appliance, appears on the temperature display and Appliance Permanent lock" on the text display. Interrupting the permanent lock 1. Press and hold the info button until appears on the temperature display. 2. Turn the temperature selector until appears on 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. 28 Unlocking the appliance permanently 1. Press and hold the info button until appears on the temperature display. 2. Turn the temperature selector until appears on 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 for 3 seconds to go to the basic settings menu.

5. Press the info button briefly and repeatedly until appears on the temperature display. 6. Turn the temperature selector until appears on the temperature display. 7.

Press the info button for 3 seconds. The appliance is permanently unlocked. 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. 29 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. 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® or ë Bread baking operating modes. 30 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 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. 31 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 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 * Preheat oven ** Preheat the oven to 130 °C Setting Q % Q Q % Q Q % Q Q Q % Q Q % Q 0 Q Q 0 Q Level 1 2 1+3 1 3 1+3 1 3 1+3 1 1 3 1+3 1 2 1 1 1+3 1 1 1+3 Temperature in °C 160 170* 160 170* 150 160* 180 200* 210 220* 180 200* 160 150 150 140 140 190 200 190 180 190 170* 160* 160* 150* 150* 200* 210* 200* 190* 200* Time in minutes 25 30 20 30 25 35 10 15 8 10 10 15 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* 50 60 45 55 50 60 65 75 65 75 65 75 32 Meal 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 (White) bread 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 Q % Q Q Q % Q % Q % ë 0 ë Q 0 Q 0 ë 0 Q 0 Q Q 0 Q Level 1 2 1+3 1+3+4 1 3 1 3 1 2 1 1 1+3 1 1 1 1 1 1 1+3 1 1 1+3 Temperature in °C 160 170* 170 180* 160 170* 160 170* 80* 80* 90 100** 80 90** 170 180* 190 200* 200 210 200 190 180 180 180 210 200 220* 220* 220* 200* 190* 200* 190* 220 220 Time in minutes 15 15 20 20 100 100 90 90 45 45 15 10 15 20 20 45 30 20 20 20 20 25 25 130 130 120 120 55 55 20 15 20 30 25 55 40 25 25 190 200* 180 190* 180 190* 160 170 160 170 160 170 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 33 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.



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The adjacent units may be damaged by the extreme heat. Keep the appliance door closed when using the grill. Notes: H Always use the stepped wire rack and the universal pan when grilling H Place the stepped wire rack in the universal pan and slide them both in at the height specified in the grilling table H Always place the food to be grilled in the centre of the stepped wire rack H If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight Circo roasting The 4 Circo roasting operating mode is particularly suitable for grilling poultry and meat so that it is crispy (e.

g. roast pork with crackling). Turn large items of food after approximately half to two thirds of the grilling time. Place food with a crust on the wire rack with the crust side down for the first half of the grilling time. Pierce duck and goose skin under the wings and legs to allow the fat to escape.

Depending on the food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo roasting. You should therefore clean the cooking compartment after every use so that the dirt does not burn on. At the end of the cooking time, switch the oven off and leave the food to rest for approximately 10 minutes in the cooking compartment with the door closed. The recommended rest time is not included in the grilling times specified. 42 Radiant grilling For large amounts of flat grill items, use the + large grill (figure A).

For small amounts of flat grill items, use the (small grill. 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. Wire rack position You can influence the grilling result by changing the position of the wire rack. Wire rack Use type/ position $\frac{3}{4}$ $\frac{1}{2}$ 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. @@This will generally allow more even browning. 43 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) 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, ϕ 2 4 cm Gammon Steaks, high 1 2 cm Chicken Drumsticks Breast (boneless) Whole chicken Quarter * 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 4 + + 2 2 2 4 4 170 190 170 190 170 190 £ £ 120 150*** 100 130*** 120 150***

1st side: 5 7 2nd side: 3 5 1st side: 6 8 2nd side: 4 7 120 150*** 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*** 4 + + + + + 2 4 4 4 4 4 180 200 £* £ £ £ + + 4 4 3 4 2 2 250 250 200 220 210 230 44 Meal Fish Whole fish, e.g. trout Filets * Preheat for 3 minutes ** Turn frequently *** Turn after half of the time

Setting Level Temperature in °C 220 220 220 Time in minutes 1st side: 10 2nd side: 10 15 25 1st side: 8 2nd side: 7 15 15 12 10 + 4 + 3 2 4 Steaming é Steam cooking can only be used in connection with the Mega System steamer (available as an optional accessory from exclusive dealers). Only switch Steam cooking on when the cooking compartment has cooled down completely (room temperature). If "Not possible" appears on the text display after switching on Steam cooking and and "©" appear alternately on the temperature display, the cooking compartment has not completely cooled down. Wait until the cooking compartment has cooled down and switch Steam cooking on again. The Steam cooking process is controlled automatically. Notes: H Only use Steam cooking for steaming H Only use the Mega System steamer for steaming H Do not use Steam cooking together with the preselection mode clock function H You can find other useful information in the instructions for use enclosed with the Mega System steamer 45 Dough proving In this section, you will find information on H é Dough proving H preparing yeast dough and yoghurt Only switch on Dough proving once the cooking compartment has completely cooled down (to room temperature). If "Not possible" appears on the display after switching on Dough proving and or and appear alternately on the temperature display, the cooking compartment has not completely cooled down. Wait until the cooking compartment has cooled down and switch Dough proving on again.

Do not use Dough proving together with the preselection mode clock function. We recommend that Dough proving be used with the NeffLight® switched off (see section: NeffLight®). Yeast dough Caution. Pouring cold water into the hot cooking compartment will damage the enamel surfaces. Do not pour cold water into the hot cooking compartment.

Caution. Distilled water will damage the surfaces in the cooking compartment. Use tap water only. 1. Pour 200 ml water in the base trough of the cooking compartment.

2. Place the dish in the centre of the wire rack and slide in at shelf position 1. 46 3. Close the appliance door and switch on é Dough proving. The proving process is controlled automatically. The temperature setting is fixed. 4. Remove any remaining water from the cooking compartment after the proving process is complete. 5. Loosen any limescale with a little vinegar and wipe with clean water.

The information in the table is only a guideline. Yeast dough Amount of flour in grams 300 500 750 500 750 1000 1000 Proving time in minutes 25 30 30 35 40 60 60 80 30 40 50 70 Light dough (g p g g (e.g. pizza dough, l i d f) d h plaited lloaf) y, g Heavy, rich dough (e.g. f i lloaf, panettone) (fruit f) Light bread dough Heavy bread dough Note: You can find information on how to proceed, further instructions and recipes in the accompanying cookbook. Yoghurt 1. Remove accessories and hook in racks, telescopic shelves or separate fitting systems. 2. Heat 1 litre of long life milk (3. 5 % fat) or fresh pasteurised milk to 40 °C or Bring 1 litre of fresh milk to the boil and allow to cool down to 40 °C.

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3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into a container. 4. Cover the filled containers with a suitable lid or cling film. 47 5. Place the containers on the cooking compartment floor, evenly spaced out. 6. Close the appliance door and switch on \hat{e} Dough proving.

The proving process is controlled automatically. The temperature setting is fixed. 7. After 8 hours, switch off \hat{e} Dough proving and place the containers in the refrigerator for at least 15 hours. 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/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 cooking.

This does not mean that the cooking time was too short H Only use meat off the bone 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 48 H Do not cover the meat while it is cooking in the cooking compartment H Do not turn pieces of meat during the cooking process H The size, thickness and type of meat will have a significant influence on the searing and low temperature cooking times H The properties of the pan and the heat output of the hotplate can influence the searing time H Do not use the low temperature cooking setting together with the preselected operation clock function Only switch the low temperature cooking setting on when the cooking compartment has completely cooled down (room temperature). If "Not possible" appears on the text display after switching on the low temperature cooking setting and or \hat{u} \hat{u} \hat{u} appear alternately on the temperature display, the cooking compartment has not completely cooled down. Wait until the cooking compartment has cooled down and switch the low temperature cooking setting on again. 1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to preheat the plate. 2. Switch on the / Low temperature cooking mode. Please wait" appears in the display during the heating phase (15 20 minutes). 3. Remove fat and sinew from the meat.

4. Sear the meat on all sides to seal the meat and to create a roasted flavour. 5. When a signal sounds and "In operation" appears on the text display, place the meat on the glass or porcelain plate in the cooking compartment. 6.

Take out the meat at the end of the cooking time and switch off the appliance. 49 Note: Low temperature cooked meat does not need to be rested and can be kept warm at a low temperature without any problems. Low temperature cooking table 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 50 120 150 60 45 200 210 300 80 70 70 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)** * well done ** see the note below 5 5 3 2 6 6 6 3 3 3 6 6 4 3 7 7 4 4 4 4 4 5 6 7 6 7 3 4 2 3 6 7 4 5 10 12 150 180 360 420 240 300 70 90 30 40 240 300 90 120 70 90 50 Searing in minutes Turkey breast (1 kg)* Turkey steaks (2 3 cm)* ** well done ** see the note below Note: 45 34 Low temperature cooking in minutes 150 180 40 60 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 Low temperature cooked meat cools down too quickly Keeping low temperature cooked meat warm Serve on preheated plates with a hot sauce. Switch on the % Top/bottom heat and set the temperature to 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 51 H Always defrost frozen poultry before cooking, so that the giblets can be removed H Cook frozen fish at the same temperatures as fresh fish H You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time H Use shelf position 1 when defrosting on one level, and shelf positions 1 + 3 when using two levels H Observe the manufacturer's instructions when using frozen foods Defrost table Frozen meals 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.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. 52 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 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.



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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. Painted surfaces 53 Appliance part/surface Glass surfaces Door panels Cleaning agent/aid 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. 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. 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) Self cleaning surfaces (rough 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 54 Appliance part Door seal Hook in rack/telescopic shelf Accessories Cleaning agent/aid Hot soapy water Hot soapy water Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher Keeping the appliance clean 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 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. 55 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. Oven cleaning The back wall, ceiling and side panels 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. d Risk of burning. The appliance becomes very hot during Oven cleaning. Keep children away from the appliance.

1. Remove accessories and hook in racks, telescopic shelves or separate fitting systems from the cooking compartment. 2. Clean the enamel surfaces (smooth surfaces) to avoid any lasting stains (see section: Cleaning and care). Preparing for Oven cleaning 56 Starting Oven cleaning 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) : : : Your setting is automatically adopted after 10 seconds and Oven cleaning starts. x and the set operating time light up on the clock display.

The operating time cannot be changed. You can activate the preselection mode in the 10 seconds before Oven cleaning starts. When the operating time has elapsed, a signal sounds, : appears on the clock display and the y symbol flashes. Ending/cancelling Oven cleaning 1. Turn the operating mode selector back to the U position. 2. Press the clock function button. 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. d 57 Removing the appliance door 1. Open the appliance door so that it is slightly ajar (Fig. A). 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. 4. Lift the door handle slightly with both thumbs and lift the appliance up and off (Fig. C).

58 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). 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. 59 Cleaning the door panels To facilitate cleaning, you can remove the door panels from the appliance door.



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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. Disengage and pull out the door panel from the latch on the appliance door by lifting 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. 60 1. Press the left and right holders in the direction of the arrow (Fig. A) and disengage the intermediate panel. 2.

Lift and pull out the intermediate panel (Fig. B). 3. Clean the intermediate panel. 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. Insert the intermediate panel into the three supports (Fig. A). 2. Press on the intermediate panel on the left and right in front of the holders, until it engages into the holders (Fig. B). Fitting the door panel 1.

Insert the door panel into the two supports (Fig. A). 2. Press on the door panel on the left and right next to the holders, until it engages into the holders (Fig. B). 61 Cleaning the hook in racks You can remove the hook in racks for easier cleaning. d Risk of burns from hot parts in the cooking compartment. Wait until the cooking compartment has cooled down. 1. Pull out and detach the hook in rack at the front (figure A).

2. Clean the hook in rack with washing up liquid and a sponge or brush. 3. After cleaning, refit the hook in rack in the opposite sequence (figure B). Cleaning the telescopic shelves You can unhook the telescopic shelves for easier cleaning.

Risk of burns from hot parts in the cooking compartment. Wait until the cooking compartment has cooled down. d Removing the telescopic shelves 62 1. Pull and hold the flat spring (figure A). 2.

Move the telescopic shelf upwards at the front and unhook it to the side. 3. Pull out the telescopic shelf at the back. Cleaning the telescopic shelves Refitting the telescopic shelves Clean the telescopic shelves with washing up liquid and a sponge or brush. 1. Insert the telescopic shelf at the back as far as the stop. 2. Insert the telescopic shelf at the front from the top and push it down until it engages (figure B). 3. Slide in the telescopic shelves as far as the stop and close the appliance door.

Faults and repairs It is not always necessary to call the after sales service. In some cases, you can take remedial action yourself. You will find some tips for troubleshooting in the following table. d Risk of electric shock. H Work on the appliance electronics must only be carried out by an expert H During work on the appliance electronics, the power supply to the appliance must be disconnected. Switch off the circuit breaker or take out the fuse in your household fuse box Problem There is no electrical function (e.g. indicator lamp does not light up) Liquid or thin dough runs to one side : flashes on the clock display Possible cause Blown fuse Appliance not installed level There was a power cut Remedial action Check the fuses in the fuse box and replace if necessary Check the appliance installation (see the Installation instructions) Press the clock function button, reset the clock (see section: Electronic clock) 63 Problem : flashes on the clock display, rrr" appears on the temperature display E011" appears in the temperature display The temperature display shows, EXXX, e.g. E300

Possible cause Power supply was interrupted while the appliance was in operation Permanent assignment of a button Internal fault in the appliance electronics It is not possible to operate the appliance, Appliance controls locked" appears on the text display, D and appear on the temperature display It is not possible to operate the appliance, Appliance permanent lock" appears on the text display, D and appear on the temperature display The appliance does not heat up, the two dots flash on the clock display, © appears on the temperature display, for example The appliance has been locked Remedial action Press the clock function button, reset the clock (see section: Electronic clock) Cancel the permanent assignment of the button and press the clock function button Press the clock function button If the message does not go out, pull out the mains plug and plug it back in again after approx.

@@@Risk of electric shock. Disconnect the appliance from the power supply. Switch off the circuit breaker or take out the fuse in the household fuse box. 1. Place a tea towel in the cold cooking compartment to prevent damage.

d 2. Turn the glass cover anticlockwise and remove it. 3. Replace the oven light bulb with a bulb of the same type. 65 4.

Screw on the glass cover again. 5. Remove the tea towel and switch on the circuit breaker. Note: If the glass cover cannot be unscrewed, H use rubber gloves to turn it H you can order a special removal tool through the after sales service (order no. 613634) Changing halogen bulbs Replace faulty halogen bulbs.

Spare bulbs can be obtained from the after sales service or specialist shops: Osram Ministar Axial Reflector 12 V GY 6,35; 20 W. Only use these bulbs. Risk of burns. Halogen bulbs become very hot when switched on. When replacing them, wait until the bulb has cooled down.

Caution Clouding in halogen bulbs. Do not touch halogen bulbs with bare fingers. This causes oils to get onto the glass which are then burnt on and cloud the glass. Use a clean cloth to change the bulb. 1. Remove the appliance door (see section: Removing and fitting the appliance door). 2. Remove the door panel (see section: Cleaning the door panels). d 66 The halogen bulbs are located on the left and right hand sides next to the door hinges (figure A). 3.

Unclip the bulb fitting and halogen bulb from the holder and remove (figure B). 4. Change the halogen bulb. Use a clean cloth. 5.

Insert the halogen bulb and bulb fitting into the appliance door. 6. Fit the door panel and appliance door. 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). 2. Unhook the door seal at the other three places (figure C) by gently turning (figure D). 67 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. In the event of faults and repairs that you cannot solve yourself, please contact our after sales service.



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