



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B46W74N0GB. You'll find the answers to all your questions on the NEFF B46W74N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF B46W74N0GB**  
**User guide NEFF B46W74N0GB**  
**Operating instructions NEFF B46W74N0GB**  
**Instructions for use NEFF B46W74N0GB**  
**Instruction manual NEFF B46W74N0GB**



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**  
**B46W74.0GB**

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*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.*

*6 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 7 Causes of damage Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor Do not place accessories on the cooking compartment floor.*



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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. 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 8 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. 9 Your new appliance In this section, you will find information on H the control panel H the NeffNavigator® H the operating modes H the shelf positions H the NeffLight® H the accessories. Control panel Text display NeffNavigator® There are sensors under the buttons on the control panel. You do not need to press the buttons firmly, but just touch them lightly. Button ~ On/off R Rapid heat up [ Temperature Use Switches the appliance on or off (see section: Operating the appliance) Shortens the heating up time (see section: Rapid heating) Changes the temperature (see section: Changing the temperature) Your appliance is equipped with a NeffLight®. The NeffLight® consists of two halogen bulbs and a system of mirrors which help to brightly illuminate the cooking compartment.

13 Door contact switch The NeffLight® switches off when you open the appliance door and on when you close the appliance door. You can switch off the NeffLight® in order to save energy. To do this, you must move the door contact switch. This is located in the gap in between the appliance door and the bottom right of the kitchen unit. Saving energy To switch off the NeffLight®: Slide the door contact switch to the right.

To switch on the NeffLight®: Slide the door contact switch to the left. Accessories Your appliance is equipped with the following accessories: Universal pan, enamelled for baking, roasting and grilling or for collecting drops of liquid Stepped wire rack, close meshed for baking, roasting and grilling, for placing in the universal pan 14 wire rack, flat, with tilt protection for baking Insert the flat wire racks in such a way that the rear upstand (to prevent items sliding off the back of the shelf) is at the back and is pointing upwards (see illustration below). Otherwise, the tilt protection feature will not work properly. You can obtain further accessories from specialist retailers: Accessories System steamer Grill set Glass pan Enamelled roasting pan Aluminium baking tray Enamelled baking tray Non stick baking tray Baking and roasting shelf, close meshed Two piece enamelled roasting tray Single telescopic extension rail retrofit kit Tilt protection retrofit kit, pull out stop Enamelled universal roasting dish Order no. N8642X0EU Z1240X2 Z1262X0 Z1272X0 Z1332X0 Z1342X0 Z1343X0 Z1453X0 Z1512X0 Z1784X0 Z9110X0 Z9930X0 15 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 appliance for the first time This section contains information on H how to set the language, date and time H how to clean your appliance before using it for the first time Setting the language, date and time Setting the language After connecting the electricity supply, you must set the language for the text display, the time and the date. If the language you require is selected, push the NeffNavigator® down to apply the setting. If the language you require is not selected, scroll the NeffNavigator® until your language is selected and push down to apply the setting. Setting the time 1. Scroll the NeffNavigator® in order to set the hours for the current time. Clock 2. Push in the NeffNavigator® in order to switch between hours and minutes. 16 3.

Scroll the NeffNavigator® in order to set the minutes for the current time. 4. Push the NeffNavigator® down in order to apply the set time. Setting the date 1. Scroll the NeffNavigator® in order to set the day. Date 2. Push in the NeffNavigator® in order to switch between day and month. 3. Scroll the NeffNavigator® in order to set the month. 4.

Push in the NeffNavigator® in order to switch between month and year. 5. Scroll the NeffNavigator® in order to set the year. 6. Push the NeffNavigator® down in order to apply the set date.

Changing the language, date or time You can read how to change the language in the Changing the basic settings section. You can read how to change the time and date in the Electronic clock section. 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.



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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. 17 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 Switching on the appliance 1. Touch the ~ button for 1 second. The appliance switches on. If no other actions are performed within 30 seconds, the appliance switches off automatically. 2. Scroll the NeffNavigator® until the required operating mode is selected. A default temperature appears in the text display. Light CircoTherm Top/bottom heat 18 3.

Touch the m button. The appliance apply the default temperature and begins to heat up. or Push the NeffNavigator® down and scroll in order to change the default temperature. Touch the m button. The appliance apply the changed temperature and begins to heat up.

CircoTherm Notes: H The EasyClean® and dough proving operating modes can only be started when the appliance has cooled down. H You can only start low temperature cooking if neither Residual heat high" nor Residual heat low" is shown in the text display. H Steam cooking can only be started when the cooking compartment has cooled down or Residual heat low" appears in the text 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 CircoTherm® Defrost setting Top/bottom heat CircoTherm intensive 220 50 275 Bread baking 200 180 220 \* Increase the temperature to over 275 °C, until Intensive" appears in the text display. 19

Operating mode Default temperature in °C 200 170 220 Fixed setting 180 Fixed setting Fixed setting Fixed setting Fixed setting Fixed setting 85 Fixed setting Temperature range in °C 50 225 50 250 50 275 Bottom heating Circo roasting Full surface grill Full surface grill (intensive)\* Centre area grill Centre area grill (intensive)\* Low temperature cooking Steam cooking setting Dough proving Plate warming Keep warm Sabbath programme 50 275 60 120 EasyClean® Fixed setting Light Fixed setting \* Increase the temperature to over 275 °C, until Intensive" appears in the text display. Current temperature While the oven is heating up, touch the 2 button. The current temperature is shown for as long as you touch the button. If no current temperature appears in the text display, the appliance is heated up. Heating indicator The heating indicator displays the rising temperature in the cooking compartment. H Temperature reached (figure A) H Appliance reheating (figure B) 20 Changing the operating mode Changing the operating mode while the appliance is in operation. 1. Touch the m button. 2.

Scroll the NeffNavigator® in order to select the required operating mode. or Touch the 3, % or ( button in order to select the operating mode directly. 3. Touch the m button. The appliance apply the set operating mode. Changing the temperature Changing the temperature while the appliance is in operation. 1. Touch the [ button or Push the NeffNavigator® down. 2. Scroll the NeffNavigator® until the required temperature is selected.

Your setting is automatically applied after 3 seconds. Switching off the appliance Rapid heating Touch the ~ button for 2 seconds. The appliance is switched off. With the CircoTherm® or Bread baking operating modes, you can shorten the preheat time if the temperature you have set is higher than 100 °C. Note: During rapid heat up, do not place any food in the cooking compartment while the f button is illuminated.

21 1. Set the operating mode and temperature and start. 2. Touch the R button. The R button lights up and Rapid heat up" appears in the text display. After reaching the set temperature, rapid heat up switches off. The R button and Rapid heat up" go out in the text display. Cancelling rapid heat up Touch the R button. The R button and Rapid heat up" go out in the text display. Personal programmes The appliance offers you the option to record, save and play back personal programmes. In your personal programme, you can record the cooking process for elaborate food or your favourite dishes in programme steps, e.g. for lasagne: Step 1: 50 minutes CircoTherm® at 160 °C Step 2: Full surface grill for 5 minutes at 275 °C A maximum of 25 personal programmes can be saved. Recording Only begin the recording when the cooking compartment is cold. The recording must be at least one minute long in order for it to be saved.

1. Touch the ~ button for 1 second. 2. Touch the Y button. 3. Push the NeffNavigator® down in order to go to the "Personal programmes" menu. 4. Push the NeffNavigator® down in order to select "New programme". 5. Scroll the NeffNavigator® in order to select the operating mode for "New programme step 1" (e.

g. CircoTherm) and push down. 22 6. Scroll the NeffNavigator® if necessary in order to change the default temperature for "Step 1" (e.g. 160 °C). 7. Touch the m button in order to apply the settings you have entered for step 1. The oven begins to heat up. CircoTherm 160 °C Press start to record 8.

If the oven does not need to be preheated for your dish, touch the m button again while the oven is still cold. or If the oven should be preheated for your dish, do not touch the m button until the oven has heated up. 9. Once the desired cooking time has elapsed (e.g. 50 minutes), push the NeffNavigator® down, select "Add step" and push down again. or Touch the m button in order to end the recording of step 1 (see: Ending and saving). Add step 2 Bread baking Add step 2 CircoTherm 160 °C Top/bottom heat 10. Scroll the NeffNavigator® if necessary in order to change the operating mode for "Step 2" (e.g.

Full surface grill) and push down. or Push the NeffNavigator® down in order to retain the operating mode. 23 11. Scroll the NeffNavigator® if necessary in order to change the temperature for "Step 2" and push down. 12. Touch the m button in order to apply the settings you have entered for step 2 and start the operating mode. 13. Once the desired cooking time has elapsed press the m button in order to end the recording of step 2 (see: Ending and saving). Up to three steps can be recorded. For each step you can change both the operating mode and the temperature.

Ending and saving 1.



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Push the NeffNavigator® down in order to save the Record New Programme". 2. Press in the NeffNavigator® in order to assign a name (e.g. Lasagne) to the recorded programme. Assigning a name Select characters Apply characters Correct characters NeffNavigator® Scroll Press in Push the NeffNavigator® down and select "correct" Press in the NeffNavigator® to cancel a character 3. Push the NeffNavigator® down and select "correct/save". 4. Scroll the NeffNavigator® and select "Save".

5. Press in the NeffNavigator® in order to save the programme under the name entered. Ending and discarding 1. Touch the m button. 2. Scroll the NeffNavigator® and select "Discard". 3. Press in the NeffNavigator®. 1. Touch the ~ button for 1 second.

2. Touch the Y button. 3. Push the NeffNavigator® down in order to go to the "Personal programmes" menu. Starting the programme 2 4. Scroll the NeffNavigator® in order to select the saved programme. 5. Touch the m button. "Please wait" appears on the display. 6.

When "Insert food" appears in the text display, insert your food and press the m button. The programme runs. If there are several programme steps, an audible signal sounds after each step. 7. Once the programme has elapsed, an audible signal sounds and the x symbol flashes.

Touch the 7 button. Displaying and changing the programme steps You can display and change the settings for the individual programme steps. 1. Touch the Y button. 2.

Push the NeffNavigator® down. 3. Scroll the NeffNavigator® until the desired programme is selected and push down. 4. Scroll the NeffNavigator® in order to select the step to be changed and push down. 5. Scroll the NeffNavigator® and select "Temperature" or "Cooking time" and push down. 6. Scroll the NeffNavigator® in order to change the value. 7.

Push the NeffNavigator® down to apply the change. Deleting a personal programme 1. Touch the Y button. 2. Push the NeffNavigator® down. 3. Scroll the NeffNavigator® scrollen in order to select "Delete programme" and push down. 4. Scroll the NeffNavigator® in order to select the programme to be deleted. 5.

Press in the NeffNavigator® in order to confirm the deletion. Deleted programmes cannot be restored. 25 Changing the basic settings Your appliance has various basic settings that have been pre set by the manufacturer. You can, however, change these basic settings as required. The appliance must be switched off.

1. Touch the <sup>2</sup> button for 3 seconds in order to go to the Basic settings menu. 2. Scroll the NeffNavigator® in order to select the desired submenu and push down. 3.

Scroll the NeffNavigator® in order to select the desired basic setting and push down. 4. Touch the <sup>2</sup> button in order to exit the Basic settings menu. Submenu Language Basic setting English German French Spanish Dutch Italian Russian Greek Lock (see: Childproof lock) Unlock appliance Lock appliance Lock appliance permanently Audible signal Off 30 seconds 2 minutes Display brightness Display contrast Favourites 10 minutes Level: 1 5 Level: 1 5 Selection of preferred operating modes (see: Selecting favourites) 26 Submenu Operation Basic setting On/off + start/stop via Navigator (see: Setting operation of the on/off function and the start/stop function) On/off + start/stop via buttons (factory setting) Off 1 second 2 seconds 3 seconds Start logo Rotation direction Inverted Normal Selecting favourites All operating modes except: H CircoTherm H Top/bottom heat H Full surface grill H Personal programmes menu can be selected or deselected as favourites. The appliance must be switched off. 1. Touch the <sup>2</sup> button for 3 seconds in order to go to the Basic settings menu. 2. Scroll the NeffNavigator® in order to select the "Favourites" submenu and push down. 3.

Scroll the NeffNavigator® in order to select an operating mode. 4. Push the NeffNavigator® down in order to mark either "Yes" or "No". If you have marked "No", this operating mode no longer appears in the selection. 5. Touch the <sup>2</sup> button in order to exit the Basic settings menu. 27 Setting operation of the on/off function and the start/stop function You can operate the on/off function and the start/stop function either via the (~, m) buttons or via the NeffNavigator®. Operation via buttons Function On/off Start/stop On/off + start/stop via buttons ~ button m button Operation via NeffNavigator® Function On, start/stop Off On/off + start/stop via Navigator Press in the NeffNavigator® for 1 second Press in the NeffNavigator® for 2 seconds Automatic safety cut out The automatic safety cut out is only activated if you have not made any settings on your appliance for a prolonged period. The length of time after which your appliance switches itself off depends on the settings that you make. Safety cut out" appears in the text display.

Appliance operation is interrupted. Deactivating Scroll the NeffNavigator® or touch a button. Appliance operation is resumed. 28 Electronic clock This section contains information on H how to set the timer H how to set your appliance to switch off automatically (operation duration and end of operation) H how to set your appliance to switch on and off automatically (preselection mode) H how to set the time Appliance switched off The electronic clock offers you the following clock settings and functions: Clock setting/function V Timer Use You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically.

Changes the time Changes the date Changes the clock display Displays or hides the time and date Clock Date Clock mode Clock display Appliance switched on The electronic clock offers you the following clock functions: Clock function V Timer Use You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically. The appliance switches off automatically after a set operation duration (e.g. 1:30 hours).

x Cooking time 29 Clock function Use y End of operation The appliance switches off automatically at a set time (e.g. 12:30). Preselection mode The appliance switches on and off automatically. Cooking time and end of operation are combined. Notes: H Between : and ;, o'clock the clock display goes dark if you do not make any settings and no clock function is activated. H For each clock function a signal sounds once the settings have elapsed. To end the audible signal early, touch the 7 button. Changing the time Your appliance must be switched off. 1.

Touch the 7 button. 2. Scroll the NeffNavigator® until "Clock" is selected and push down. 3. Scroll the NeffNavigator® in order to set the hours for the current time and press it in to apply. 4. Scroll the NeffNavigator® in order to set the minutes for the current time and push it down to apply.



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5. Touch the 7 button. Changing the date Your appliance must be switched off.

1. Touch the 7 button. 2. Scroll the NeffNavigator® until Date" is selected and push down. 3.

Scroll the NeffNavigator® in order to set the day and push it in to apply. 4. Scroll the NeffNavigator® in order to set the month and push it in to apply. 5.

Scroll the NeffNavigator® in order to set the year and push it down to apply.

6. Touch the 7 button. 30 Clock display You can select whether the time and date should be displayed or hidden. Tuesday 1.1.2008 Your appliance must be switched off. 1. Touch the 7 button. 2. Scroll the NeffNavigator® until Clock display" is selected and push down.

3. Scroll the NeffNavigator® in order to select either On" or Off". 4. To apply the setting, push down and touch the 7 button. Clock mode You can change the clock display. Your appliance must be switched off. 1. Touch the 7 button. 2. Scroll the NeffNavigator® until Clock mode" is selected and push down.

3. Scroll the NeffNavigator® in order to select either 24h" or 12h (AM/PM)". 4. To apply the setting, push down and touch the 7 button. Timer You can use the timer as an egg timer or a kitchen timer.

The appliance does not switch on or off automatically. 1. Touch the 7 button. 2. Scroll the NeffNavigator® until Timer" is selected and push down.

31 3. Scroll the NeffNavigator® in order to set the desired period (e.g. 5:00 minutes). After 3 seconds, your setting is applied or push the NeffNavigator® down. Once the set period has elapsed, a signal sounds and the V symbol flashes. 4. Touch the 7 button. Operating time The appliance switches off automatically after a set operation duration (e.g.

1:30 hours). 1. Set the operating mode and temperature. 2. Push the NeffNavigator® down. 3. Scroll the NeffNavigator® until Cooking time" is selected and push down. 4. Scroll the NeffNavigator® in order to set the desired operating period (e.g.

1:30 hours). 5. Touch the m button. CircoTherm Once the operation duration has elapsed, a signal sounds, the x symbol flashes and the set operating mode is stopped. 6.

Touch the 7 button. 7. Touch the ~ button for 2 seconds. End of operation The appliance switches off automatically at a set time (e.g.

12:30). 1. Set the operating mode and temperature. 2. Push the NeffNavigator® down. 3. Scroll the NeffNavigator® in order to select End of operation" and push down. 4. Scroll the NeffNavigator® in order to set the desired end of operation (e.g.

12:30 o'clock). 32 5. Touch the m button. CircoTherm Once the end of operation is reached, a signal sounds, the y symbol flashes and the set operating mode is stopped. 6. Touch the 7 button. 7. Touch the ~ button for 2 seconds. Preselection mode The appliance switches on automatically, and switches off automatically at the end of the preselected operation time. To set this function, combine the clock functions of 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 and push down the NeffNavigator®. 2. Scroll the NeffNavigator® in order to select Cooking time" and push down.

3. Scroll the NeffNavigator® in order to set the desired operating period (e.g. 1:30 hours). After 3 seconds, your setting is applied or push the NeffNavigator® down.

4. Scroll the NeffNavigator® in order to select End of operation". 5. Push down and scroll the NeffNavigator® in order to set the desired end of operation (e.g. 12:30 o'clock). 6. Touch the m button. The set operating mode does not start immediately. The cooking compartment light goes out.

The appliance waits until the appropriate time to start (for example at 11:00). 33 CircoTherm Once the end of operation is reached (for example at 12:30), a signal sounds, the y and x symbols flash and the set operating mode is stopped. 7. Touch the 7 button. 8. Touch the ~ button for 2 seconds. Correcting or cancelling settings 1. Touch the 7 button. 2. Scroll the NeffNavigator® in order to select the clock function and push down.

3. Scroll the NeffNavigator® in order to correct the setting. or Scroll the NeffNavigator® and turn the setting back to 00:00" in order to cancel the setting. Your setting is applied after 3 seconds. Childproof lock In this section you can learn H how to lock your appliance H how to lock your appliance permanently Lock After locking, the appliance cannot be switched on accidentally or by unauthorised users (e.

g. by children playing). 34 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. Touch the <sup>2</sup> button for 3 seconds in order to go to the Basic settings menu. 3. Scroll the NeffNavigator® until Lock" is selected and push down. Lock the appliance apply Lock 4. Scroll the NeffNavigator® until Lock the appliance" is selected and push down. 5. Touch the <sup>2</sup> button.

The setting has been applied. D appears in the text display. Unlocking the appliance 1. Touch the <sup>2</sup> button for 3 seconds until Appliance controls locked" appears in the text display and push down. 2. Scroll the NeffNavigator® until Unlock appliance" is selected and push down. 3. Touch the <sup>2</sup> button. The setting has been applied. D goes out in the text display.

Permanent lock After permanent locking, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing). To switch the appliance on, you must suspend the permanent lock briefly. After you have switched your appliance off, it locks again automatically.

35 Locking the appliance permanently 1. Switch off the appliance. 2. Touch the <sup>2</sup> button for 3 seconds in order to go to the Basic settings menu. 3. Scroll the NeffNavigator® until Lock" is selected and push down. 4. Scroll the NeffNavigator® until Lock appliance permanently" is selected and push down. Lock appliance permanently apply Lock 5. Touch the <sup>2</sup> button. Your appliance will be locked after 30 seconds. D appears in the text display. Suspending the permanent lock 1. Touch the <sup>2</sup> button for 3 seconds until Appliance permanently locked" appears in the text display. 2.

Push the NeffNavigator® down. 3. Scroll the NeffNavigator® until Unlock appliance" is selected and push down. 4. Scroll the NeffNavigator® until Once" is selected and push down. Appliance controls unlocked once" appears in the text display. 5. Touch the <sup>2</sup> button. Permanent lock is suspended. D goes out in the text display.

6. Switch on the appliance within 30 seconds. The permanent lock is activated again 30 seconds after the appliance is switched off. D appears in the text display. Unlocking the appliance permanently 1.



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Check the shelf height. Crust too thin The meat is not cooked right through Increase the temperature or switch on the grill briefly at the end of the roasting time. Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the joint using a meat thermometer.

Steam in the cooking compartment The steam dries during the course of the cooking. If there is an is condensing on the appliance excessive volume of steam, you can carefully open the door door briefly to dissipate the steam more quickly. 48 The meat is burned slightly during Add the meat, vegetables and liquid to the roasting dish in the braising proportion 1:1:1. The roasting dish and lid must be designed for one another and fit closely. Reduce the temperature.

Grilling In this section, you will find information on H Grilling in general H Circo roasting H Radiant grilling (large grill and small grill) H The grilling table Caution There is a risk of damage to kitchen units if you grill with the appliance door open. 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 49 Circo roasting The 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. Surface 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. 50 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. 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 intensive\* intensive\* intensive Time in minutes 1st side: 9 2nd side: 5 1st side: 8 2nd side: 6 12 7 10 8 Full surface grill Full surface grill 4 4 Circo roasting Circo roasting Circo roasting 2 2 2 170 190 170 190 170 190 120 150\*\*\* 100 130\*\*\* 120 150\*\*\* 51 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 Filets \* Preheat for 3 minutes \*\* Turn frequently \*\*\* Turn after half of the time Setting Full surface grill Full surface grill Level 4 4 Temperature in °C intensive intensive Time in minutes 1st side: 5 2nd side: 3 1st side: 6 2nd side: 4 7 5 8 7 Circo roasting Full surface grill 2 4 4 4 4 180 200 intensive\* intensive intensive intensive intensive 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 Full surface grill Full surface grill Circo roasting Circo roasting Full surface grill Circo roasting Full surface grill 3 4 2 2 3 2 4 250 250 200 220 210 230 220 220 220 52 Steam cooking Steam cooking can only be used in conjunction with the Mega System steamer (available as a special accessory from exclusive dealers). Steam cooking can only be started when the cooking compartment has cooled down or Residual heat low" is shown in the text display. If, after starting steam cooking, Temperature too high" appears in the text display, wait until the temperature in the cooking compartment has dropped and Residual heat low" is displayed.

Start steam cooking again. The steam cooking process is controlled automatically. Notes: H Only use the steam cooking setting for steaming H Only use the Mega System steamer for steaming H Do not use the steam cooking setting with the clock function preselection mode H You can find other useful information in the instructions for use enclosed with the Mega System steamer Dough proving In this section, you will find information on H Dough proving H preparing yeast dough and yoghurt In order to be able use Dough proving, the cooking compartment must have cooled down (to room temperature). 53 If, after Dough proving has been switched on, Temperature too high" appears on the text display, the cooking compartment has not cooled down completely. 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.



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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. 3. Close the appliance door and switch on the Dough proving mode. 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.

54 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) Heavy, rich dough y, g (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. 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. 5. Distribute the containers over the entire cooking compartment floor, evenly spaced out. 6. Close the appliance door and switch on Dough proving. The proving process is controlled automatically. The temperature setting is fixed. 7. After 8 hours, switch off Dough proving and place the containers in the refrigerator for at least 15 hours. 55 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, clean 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 meat off the bone H Do not use defrosted meat H You can also use seasoned or marinated meat H Always use shelf position 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 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 56 The low temperature cooking operating mode only starts once the cooking compartment has cooled down. 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 Low temperature cooking operating mode.

Please wait" appears in the display during the heating phase (20 30 minutes). 3. Remove the fat and sinews from the meat. 4. Sear the meat on all sides quickly to seal in the flavour of the roast. 5. When a signal sounds and In operation" appears in the text display, place the food on the glass or ceramic 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.

Low temperature cooking table The information in the table contains only guide values. 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. 57 Searing in minutes 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 Note: 5 5 3 2 6 6 4 3 Low temperature cooking in minutes 100 120 45 30 120 150 60 45 67 67 6 3 3 3 7 4 4 4 160 200 180 210 240 60 50 50 300 80 70 70 45 67 67 34 23 67 4 10 4 3 5 12 5 4 150 180 360 420 240 300 70 90 30 40 240 300 90 70 150 40 120 90 180 60 Place the duck breast in a cold pan and fry the skin side first.

Following low temperature cooking, insert at shelf position 3 and grill at 250 °C for 3 5 minutes until crispy. 58 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 the Keep warm setting 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 and warming up In this section, you can read about H how to defrost using CircoTherm® H how to use the defrost setting, plate warming, keep warm and Sabbath operating modes.

Defrosting using CircoTherm® For defrosting and cooking frozen products, use CircoTherm®. 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 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 instructions on the packaging when using frozen foods. 59 Defrost

table Frozen meals Raw frozen products/ foods Bread/bread rolls (750 1,500 g) Dry, frozen tray bakes Moist, frozen tray bakes Temperature Defrosting time in °C in minutes 50 50 60 50 30 90 30 60 45 60 50 70 Defrost setting With this operating mode you can defrost delicate baked goods (e.g. cream cakes) particularly well. Defrost only starts if the oven is sufficiently cool. 1. Switch on the defrost setting. 2. Defrost frozen products for 25 45 minutes, depending on the type and size.



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3. Remove the frozen food from the cooking compartment and leave to continue defrosting for 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. Plate warming With this operating mode you can preheat plates and serving dishes. Food stays warm longer when in preheated dishes. d Risk of burning from hot ovenware. Use an oven cloth or oven gloves when removing dishes. 1. Set the operating mode to plate warming. 2.

Place the dishes in the centre of the wire rack and slide the rack into the cooking compartment. 60 Keep warm With this operating mode you can keep ready made meals warm. d Food poisoning due to spoiled food. Do not keep food warm for longer than two hours. 1.

Switch on the keep warm operating mode. 2. To keep food warm, set the temperature between 60 120 °C. 3. Place the food in the cooking compartment.

Sabbath programme Switching on the Sabbath programme With this operating mode you can keep food warm or heat it up over a long period of time (1 3 days at 80 90 °C). The oven is in continuous operation during this time. 1. Set the Sabbath programme operating mode and push down the NeffNavigator®. 1:03 d" is shown in the text display. 2. Scroll the NeffNavigator® to set the desired period of operation. Cooking time Preset Minimum Maximum (1 day and 3 hours) (1 day) (3 days and 1 hour) Text display 1:03 d 1:00 d 3:01 d 3. Touch the m button. When the temperature is reached, in operation" appears in the text display.

The Sabbath programme is active for the set time. Switching off the Sabbath programme When the set operating time has elapsed, "Programme ended" appears in the text display, the y symbol flashes and a signal sounds. 1. Touch the 7 button. 2. Touch the ~ button for 2 seconds. The appliance is switched off. 61

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 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/aids 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. Painted surfaces 62 Appliance part/surface Glass surfaces Door panels Cleaning agent/aids 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/aids 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 63 Appliance part Door seal Hook in rack/telescopic shelf Accessories Cleaning agent/aids 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. 64 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 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 Oven cleaning operating mode. Preparing for oven cleaning 1. Remove accessories and cookware from the cooking compartment.



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