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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF B48FT78N0. You'll find the answers to all your questions on the NEFF B48FT78N0 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF B48FT78N0**

**User guide NEFF B48FT78N0**

**Operating instructions NEFF B48FT78N0**

**Instructions for use NEFF B48FT78N0**

**Instruction manual NEFF B48FT78N0**



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57 . 58 . 59 . 60 . @@Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners. This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions. Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty. This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation.

Only use this appliance indoors. This appliance is intended for use up to a maximum height of 2000 metres above sea level. This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards. Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable. Always slide accessories into the cooking compartment the right way round.



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~ "Accessories" on page 11 4 Important safety information en (Important safety information no i t amro f n i y t e f a s t n a t ropmI General information :  
Warning – Risk of fire! □ Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment.

Never open the appliance door if there is smoke inside.

Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box. Risk of fire! is created when the appliance □ A draught door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin.

Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories. Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents. Risk of injury! on the appliance door move □ The hinges when opening and closing the door, and you may be trapped. Keep your hands away from the hinges. □ : Warning – Risk of injury! : Warning – Risk of burns!  
□ The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Risk of serious burns! ovenware become very □ Accessories and hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment. Risk of burns! vapours may catch fire in the hot □ Alcoholic cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care. Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the aftersales service.

Risk of electric insulation serious injury! □ The cable shock and on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance. Risk of not use shock! □ Do electric any high-pressure cleaners or steam cleaners, which can result in an electric shock. Risk of electric shock! □ A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service. □ : Warn Warning – Risk of injury and risk of fire! Flammable liquids can catch fire in the cooking compartment when it is hot (explosion). Do not fill the water tank with any flammable fluids (e.g. alcoholic drinks). Only fill the water tank with water or with the descaling solution that is recommended by us. Meat thermometer : Warning – Risk of electric shock! The insulation of an incompatible meat thermometer may be damaged. Only use the meat thermometer which is recommended for this appliance.

Cleaning function ; The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children away from the appliance. : Warning – Risk of burns! 6 Environmental protection en Steam Caution! □ Baking tins: Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with steam.

□ Ovenware with areas of rust: Do not use any ovenware which displays areas of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment. □ Dripping liquids: When steaming with a perforated cooking container, always insert the baking tray, the universal pan or the solid cooking container underneath. Dripping liquid is caught. □ Hot water in the water tank: Hot water can damage the pump. Only fill the water tank with cold water. □ Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor. □ Descaling solution: Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. These will damage the surfaces.

If this does happen, remove the descaling solution immediately with water. □ Cleaning the water tank: Do not clean the water tank in the dishwasher. Otherwise, the water tank will be damaged. Clean the water tank with a soft cloth and standard washing-up liquid. 7 Environmental protection no i t ce t orp l a t nemnor i vnE Your new appliance is particularly energy-efficient.

Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly. Saving energy □ □ □ □ □ Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions. Use dark, black lacquered or enamelled baking tins. They absorb heat particularly well. Open the appliance door as infrequently as possible during operation.

It is best to bake several cakes one after the other. The cooking compartment is still warm. This reduces the baking time for the second cake. You can place two cake tins next to each other in the cooking compartment. For longer cooking times, you can switch the appliance 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. This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU. 7 en Getting to know your appliance Note: Depending on the appliance model, individual details and colours may differ. \*Getting to know your appliance enca i l p a ruoy wonk o t gn i t eG Control panel In the control panel, set your appliance's different functions using the FullTouch TFT display.

The current settings are shown on the FullTouch TFT display. In this chapter, we will explain the displays and controls. You will also find out about the various functions of your appliance. ( FullTouch TFT display 0 Touch buttons ° Rapid heating Controls Use the controls to set your appliance simply and directly. Touch buttons There are sensors under the touch buttons. Touch on the corresponding touch button to select a function. Touch button # on/off Use

Switching the appliance on or off~ "Switching the appliance on and off" on page 14 Steam-assisted cook- Switching on steam-assisted cooking ing ~ "VarioSteam – Steam-assisted cooking" on page 16 Time-setting options Setting the timer, cooking time, or "Ready at" start delay ~ "Timesetting options" on page 20 Childproof lock Activating or deactivating the childproof lock ~ "Childproof lock" on page 21 Main menu Selecting operating modes and settings ~ "Setting and starting the appliance operation" on page 14 ! Information " Open cover Start/Stop # Ž Activating or deactivating rapid heating ~ "Heating up the appliance quickly" on page 15 Activating or deactivating PowerBoost ~ "Heating up the appliance quickly" on page 15 Displaying further information Displaying the current temperature ~ "Setting and starting the appliance operation" on page 14 Filling or emptying the water tank ~ "Filling the water tank" on page 18 Starting or stopping the operation ~ "Setting and starting the appliance operation" on page 14 ----- 3 0 8 Getting to know your appliance FullTouch TFT display With the FullTouch TFT display, you can navigate through the lines and select settings.



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To adjust a setting, touch the appropriate point on the display using your finger. The area is displayed more brightly. With your finger touching this area of the display, swipe to the left or right until the required setting is displayed larger.

Direction Navigate to the left Navigate upwards Navigate downwards Use On the display, use your finger to swipe to the right On the display, use your finger to swipe to the left Touch the top line of the display Touch the bottom line of the display en Main menu Touch the 0 touch button to access the main menu. Menu Use Types of heating Selecting the required type of heating and temperature for your dish ~ "Switching the appliance on and off" on page 14 Steaming Cooking with steam ~ "FullSteam – Steam cooking" on page 16 Baking and roasting assistant Recommended settings for baking and roasting ~ "Baking and roasting assistant" on page 23 Steam programmes Preparing dishes with steam ~ "Programmes" on page 24 MyProfile Individually adjusting the appliance settings ~ "Basic settings" on page 22 Descale Drying Drying the cooking compartment after a steam operation ~ "Operating the appliance" on page 14 Floor cleaning aid Cleaning the cooking compartment floor ~ "Cleaning function" on page 29 EcoClean Cleaning the cooking compartment ~ "Cleaning function" on page 29 © 2014, a ® TM ----- Menu for the types of heating Your appliance has different types of heating. After switching on the appliance, you are taken directly to the menu for the types of heating. Type of heating CircoTherm hot air \* Temperature 40 - 200 °C Use For baking and cooking on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.

For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom. For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately.

The fan circulates the hot air around the food. For preparing pizza and dishes which require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up. For baking bread, bread rolls and baked items that require high temperatures. For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes. The whole area below the grill element becomes hot. , f ‡ , ... ^ Top/bottom heating \* 50 - 250 °C Circo-roasting \* 50 - 250 °C Pizza setting 50 - 250 °C Bread-baking \* Grill, large area 180 - 240 °C 50 - 275 °C 9 en Getting to know your appliance Grill, small area 50 - 275 °C For grilling small amounts of steaks or sausages, for making toast, and for au gratin dishes. The centre area under the grill heating element becomes hot. For cooking in a bain marie and for the final baking stage. The heat is emitted from below.

For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. The heat is emitted evenly from the top and bottom at low temperatures. For leaving yeast dough and sourdough to prove and for culturing yogurt. Dough will prove more quickly than at room temperature. The surface of the dough does not dry out. For gently defrosting frozen food. For preheating ovenware. For keeping cooked food warm. For energy-optimised cooking of selected dishes. Heat is emitted evenly from the top and bottom.

For energy-optimised cooking of selected dishes on one level without preheating. The fan distributes the energy-optimised heat from the ring heating element in the back wall evenly around the cooking compartment. For gently reheating food or for crisping up pastries. %o † Š Œ " - « ' ž " ----- Bottom heating Slow cooking 30 - 250 °C 70 - 120 °C Dough proving \*\* 2 levels Defrost setting \*\* Preheat ovenware Keeping warm \* Top/bottom heating eco CircoTherm eco 30 - 60 °C 30-70 °C 60 - 100 °C 50 - 250 °C 40 - 200 °C Reheating \*\* 80 - 180 °C \* Possible to use steam for this type of heating (operation only possible when the water tank is full) \*\* Type of steam heating (operation only possible when the water tank is full) Caution! Do not cover the ventilation slots. Otherwise, the appliance may overheat.

So that the cooking compartment cools down more quickly after the operation, the cooling fan continues to run for a certain period afterwards. Note: You can change how long the cooling fan continues to run for in the basic settings. ~ "Basic settings" on page 22 Cooking compartment functions The functions in the cooking compartment make your appliance easier to use. This, for example, enables the cooking compartment to be well lit and a cooling fan to prevent the appliance from overheating. Opening the appliance door If you open the appliance door during an operation, the operation is paused.

The operation continues to run when you close the door. Note: For some types of heating, the operation continues to run even when the appliance door is open. Interior lighting If you open the appliance door, the interior lighting switches on. If the door remains open for longer than around 15 minutes, the lighting switches off again. For most operating modes, the interior lighting switches on as soon as the operation is started. When the operation has finished, the lighting switches off. Note: You can set the interior lighting not to come on during the operation in the basic settings. ~ "Basic settings" on page 22 Cooling fan The cooling fan switches on and off as required. The hot air escapes above the door. Water tank The appliance is fitted with a water tank.

The water tank is behind the panel. For operations with steam, fill the water tank with water. ~ "Steam" on page 16 ( Tank cover 0 Filling opening 8 Handle for removing and inserting the water tank 10 Accessories en \_Accessories se i r o s e c A Inserting accessories The cooking compartment has four shelf positions. The shelf positions are counted from the bottom up. Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly. : Warning – Risk of burns! The telescopic shelves become hot when the appliance is in use. Take special care not to get burnt when they are pulled out. Accessories included Your appliance is equipped with the following accessories: Wire rack For ovenware, cake tins and ovenproof dishes. For roasts and grilled food.

Universal pan For moist cakes, other baked items, frozen meals and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack. During operation with steam, it can also be used to catch drops of water.



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Steam container, perforated, size S For steaming vegetables, juicing berries and defrosting. Steam container, unperforated, size S For cooking rice, pulses and cereals.

Steam container, perforated, size XL For steaming large quantities. The accessories can be pulled out approximately halfway without tipping. You can use the pull-out rails to pull the accessories out further. Ensure that the accessory is placed under the lug, on the pull-out rail. Example in the picture: Universal pan

Accessories on the telescopic shelf can be pulled out as far as the notch f (fig.

!). Hold the accessory on both sides in the area marked ,, and remove it (fig. "). Meat thermometer Enables precision roasting to your exact requirements. Its use is described in the relevant section. ~ "Meat thermometer" on page 25 ----- Only use genuine accessories. They are specially adapted for your appliance. You can buy accessories from the after-sales service, from specialist retailers or online. Note: The accessories may become deformed when they become hot. This does not affect their function.

Once they cool down again, they regain their original shape. Note: You can use the steam container with all heating modes involving steam without any restrictions. If you set other heating modes at high temperatures, take the steam container out of the cooking compartment. High temperatures can cause permanent deformations and discolouration of the steam container. Notes  Ensure that you always insert the accessories into the cooking compartment the right way round.  Always insert the accessories fully into the cooking compartment so that they do not touch the appliance door. 11 en Accessories Locking function The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly. When inserting the wire rack, ensure that the lug, is facing downwards.

Optional accessories You can purchase optional accessories from the aftersales service and specialist retailers, or on the Internet. You will find a comprehensive range of products for your appliance in our brochures and on the Internet. Both availability and whether it is possible to order online differ between countries. Please see your sales documents for more details. When purchasing, please always quote the exact order number of the optional accessory.

Note: Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E no.) of your appliance. ~ "Customer service" on page 38 Optional accessories Order number Baking and roasting shelf, suitable for steaming Z13CR10X0 Baking tray Z12CB10A0

Universal pan Z12CU10A0 Baking tray, non-stick Z11AB10A0 Universal pan, non-stick Z11AU10A0 Extra-deep pan Z12CM10A0 Steam container, perforated, size XL Z13CU11X0 Steam container, perforated, size S Z13CU31X0 Steam container, unperforated, size S Z13CU30X0 Porcelain cooking container, unperforated, size S Z1665X0 Porcelain cooking container, unperforated, size L Z1685X0 Profi pan Z12CN10A0 Lid for the Profi pan Z12CL10A0 Pizza tray Z1352X0 Grill tray Z12CQ10A0 Ceramic brick Z1913X0 Glass roasting dish, 5.1 litres Z11GT10X0 Glass pan Z11GU10X0 ComfortFlex rail (1 level), suitable for steaming\* Z13TC10X0 3 x fully extendable pull-out rack, suitable for Z13TF36X0 steaming\* \*Accessory does not fit in every appliance, quote the E no.

when ordering ----- When inserting baking trays, ensure that the lug f is at the rear and is facing downwards. The sloping edge of the accessory ,, must be facing towards the appliance door. Combining accessories You can insert the wire rack and the universal pan at the same time to catch drops of liquid. When inserting the wire rack, ensure that both spacers ,, are at the rear edge. When the universal pan is inserted, the wire rack is on top of the upper guide rod of the shelf position. Small steam containers may only be placed in the cooking compartment with the wire rack. 12 Before using for the first time en K Before using for the first time emi t t s r i f e h t r o f g n i s u e r o f e B Setting the date 1. 2. 3. 4.

5. 6. 7. 8. Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories. Before using for the first time Before using the appliance for the first time, enquire about the water hardness of your tap water from your water supplier. So that the appliance can reliably remind you to decalcify it when required, you must correctly set your water hardness range. Caution! The appliance may be damaged if unsuitable liquids are used. Do not use distilled water, highly chlorinated tap water (>40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or uncarbonated mineral water. Notes  If your water is very hard, we recommend that you use softened water.  If you only use softened water, you can set the water hardness range to "softened" in this case.  If you use mineral water, set the water hardness range to "4 very hard".  If you use mineral water, only use uncarbonated mineral water.

Water hardness range 0 1 (up to 1.3 mmol/l) 2 (1.3 - 2.5 mmol/l) 3 (2.5 - 3.

8 mmol/l) 4 (above 3.8 mmol/l) Setting 0 softened 1 soft 2 medium 3 hard 4 very hard Touch "Date". Touch the bottom line. Swipe to the left or right to select the current day. Touch "Month". Swipe to the left or right to select the current month. Touch "Year". Swipe to the left or right to select the current year. Touch the 8 symbol to apply the setting. Setting the water hardness 1.

Touch "Water hardness". 2. Touch the bottom line. 3. Swipe to the left or right to select the appropriate 4. Touch the 8 symbol to complete the initial use. water hardness. The initial use is complete. Notes  You can change these settings at any time in the basic settings. ~ "Basic settings" on page 22  After connecting the appliance to the power or following a power cut, the settings for initial use are shown in the display.

Calibrating the appliance and cleaning the cooking compartment The boiling point of water depends on the air pressure. During calibration, the appliance sets itself to the pressure ratio at the installation location. This occurs automatically during the first steam operation. This results in a lot of steam. Preparing the calibration 1.

Remove the accessories from the cooking compartment. 2. Remove leftover packaging, such as polystyrene pellets, from the cooking compartment. 3. Before calibrating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, wet cloth.

Calibrating the appliance and cleaning the cooking compartment Notes  The calibration can only be started once the cooking compartment is cold (room temperature).  Do not open the appliance door during calibration.



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Calibration will otherwise be interrupted. 1. Use the # touch button to switch on the appliance. 2. Fill the water tank. ~ "Filling the water tank" 3. Set the heating type, temperature and duration for Initial use As soon as the appliance is connected to the power supply, the first setting "Language" appears on the display. Setting the language 1.

Touch the bottom line. 2. Swipe to the left or right to select the required language. 3. Touch the top line. Setting the time 1. 2. 3. 4. 5. 6. on page 18 the calibration, then start the appliance operation. ~ "FullSteam – Steam cooking" on page 16 Steam < 100 °C 30 minutes Touch "Clock". Touch the bottom line. Swipe to the left or right to select the current hour.

Touch "Minutes". Swipe to the left or right to select the current minute. Touch the 8 symbol to apply the setting. Calibration Heating type Temperature Cooking time 13 en Operating the appliance 4. After calibration, allow the appliance to heat up.

Caution! Enamel damage Do not start an operation if water is on the cooking compartment floor. Before the operation, wipe the water from the cooking compartment floor. 5. Dry the cooking compartment floor. 6. Set the heating type and temperature for heating up, then start the appliance operation. ~ "Setting and starting the appliance operation" on page 14 Heating up Heating type Temperature Cooking time heating up. Top/bottom heating f 240 °C 30 minutes 1 Operating the appliance ecna i l p a eh t gn i t arepO You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Switching the appliance on and off To switch the appliance on or off, touch the # touch button. After the appliance has switched off, the display shows whether the residual heat in the cooking compartment is high or low. Display Residual heat high Residual heat low Temperature above 120 °C between 60 °C und 120 °C 7. Keep the kitchen ventilated while the appliance is 8. Stop the appliance operation after the indicated duration. Use the # touch button to switch off the appliance. 9. Wait until the cooking compartment has cooled down. 10. Clean the smooth surfaces with soapy water and a dish cloth.

11. Empty the water tank and dry the cooking compartment. ~ "After every steam operation" on page 19 Notes So that the appliance adapts to a new installation location after moving house, reset the appliance to the factory settings. Repeat the initial use settings and the calibration. □ The appliance saves the calibration settings, even in the event of a power cut or disconnection from the mains.

The calibration must not be repeated. □ Notes □ Certain indicators and instructions (e.g. about residual heat in the cooking compartment) remain visible on the display even when the appliance is switched off. □ After the appliance has completed an operation, you will hear the cooling fan continuing to run until the cooking compartment is cooled as much as possible.

□ Switch off your appliance when you do not need to use it. If no settings are made for a long time, the appliance switches off automatically. Setting and starting the appliance operation Example: , CircoTherm hot air at 170 °C 1. Touch the # touch button to switch on the Cleaning the accessories Clean the accessories thoroughly using soapy water and a dish cloth or soft brush. appliance. You go directly to the ⚙ Types of heating menu. 2. Swipe to the left or right to select the type of heating. 3. Touch the bottom line.

4. Swipe to the left or right to select the temperature. 14 Operating the appliance 5. Touch the # touch button to start the appliance en operation. The heat-up indicator bar and the run time appear in the display. Heating up the appliance quickly You can use the "Rapid heat-up" and "PowerBoost" functions to reduce the preheat time. Whether the appliance is preheated with the "Rapid heat-up" function or the "PowerBoost" function depends on the type of heating that has been set. With the "PowerBoost" function, unlike with the "Rapid heat-up" function, you can place your food into the cold cooking compartment even before preheating has begun. Only cook on one level when using the "PowerBoost" function. Function Rapid heat-up PowerBoost\* Type of heating Place the food in the cooking compartment after preheating before preheating Note: If you want to go directly to the 0 main menu when you switch on the appliance, you can find instructions on how to do this in the Basic settings chapter under "Operation after switching on".

Default values The appliance suggests a temperature or setting for each type of heating. You can accept this value or change it in the appropriate area. Heating bar As soon as a type of heating has started, the heating bar appears on the display. The heating bar shows the temperature increase in the cooking compartment. Run time When a type of heating has been started, the run time is displayed.

The run time counts upwards during the operation. You can therefore check how long the operation has already been running. Displaying the current temperature To show the current temperature on the display, press the ! touch button. The current temperature is shown briefly only when heating up. Further information If the ! touch button lights up, information can be displayed.

Touch the ! touch button to do this. The information is displayed for a few seconds. Top/bottom heating f CircoTherm hot air , Bread-baking setting ... \* Do not use more than one level for cooking Notes □ If the ° touch button is lit, the "Rapid heat-up" or "PowerBoost" function can be activated. □ To deactivate the "Rapid heat-up" or "PowerBoost" function before it has finished, touch the ° touch button. Activating the "Rapid heat-up" function 1. Set top/bottom heating f and the temperature. Note: Set a temperature above 100 °C to allow the appliance to preheat quickly. 2. Touch the # touch button to start the appliance operation. 3.

Touch the ° touch button to activate the "Rapid heat-up" function. The ° symbol appears on the display. 4. Once the set temperature has been reached, the "Rapid heat-up" function switches itself off automatically. The ° symbol disappears from the display. Place the food in the cooking compartment Activating the "PowerBoost" function 1. Set CircoTherm hot air , or the bread baking setting ... and the temperature. Note: Set a temperature above 100 °C to allow the appliance to preheat quickly. 2. Place the food on a single level in the cooking compartment.

3. Touch the # touch button to start the appliance operation. 4. Touch the ° touch button to activate the "PowerBoost" function.



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The ° symbol appears on the display.

Once the set temperature has been reached, the "PowerBoost" function switches itself off automatically. The ° symbol disappears from the display. Changing or cancelling the appliance operation Changing the appliance operation 1. Use the # touch button to stop the operation. 2.

Tap the line for the setting that should be changed. 3. Swipe to the left or right to change the setting. 4. Use the # touch button to start the changed operation.

Notes □ The cooling fan may continue to run while an operation is interrupted. □ After a temperature change, the paused running time continues to count. After a change in the type of heating, the running time starts again from zero. Cancelling the appliance operation Press and hold the # touch button until the appliance operation is cancelled. Note: Operating modes such as the cleaning function cannot be cancelled.

15 en Steam Cancelling Press and hold the # touch button until the appliance operation is cancelled. Finishing Touch the # touch button to switch the appliance off. Menu cooking With steam, you can cook a whole menu at once, without the different flavours mixing. ~ "Tested for you in our cooking studio" on page 38 Steam mae tS Food can be cooked particularly gently using steam. With some heating modes, you can prepare food with steam assistance. In addition, the Dough proving, Defrost and Reheat heating modes are available. : Warning – Risk of scalding! When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully.

Keep children away. VarioSteam – Steam-assisted cooking When you cook with steam assistance, steam is introduced into the cooking compartment at various intervals and with varying degrees of intensity. This gives you a better cooking result. Your food □ Becomes crispy on the outside □ Develops a shiny surface □ Is succulent and tender on the inside □ Only undergoes a minimum reduction in volume You set the combination of heating mode and steam intensity that you want. Use the information in the tables to select a suitable heating mode and steam intensity.

Alternatively, select a program from the steam programs. ~ "Tested for you in our cooking studio" on page 38~ "Programmes" on page 24 Steam intensity Different intensity levels are available when adding steam: □ Low □ Medium □ High Suitable heating modes You can switch on steam assistance for these heating modes: □ CircoTherm hot air , □ Top/bottom heating f □ Circo-roasting ‡ □ Bread-baking ... □ Keeping warm « Starting Touch the # touch button.

Fill the water tank. Set the type of heating and temperature. Touch the Ž touch button to switch on steam assistance.

5. On the display, swipe to the left or right to select the steam intensity. 6. Touch the 8 symbol to apply the setting. 7. Touch the # touch button. The appliance starts the operation. 1. 2. 3.

4. Noise Pump You will hear a humming noise while the pump is in operation and after switching it off. This noise is caused by the pump function test. It is a normal operating noise. Control panel You will hear a humming or clicking noise when opening the control panel. These noises are caused by the control panel being pushed out. They are normal operating noises. FullSteam – Steam cooking During steaming, hot steam surrounds the food and therefore prevents loss of nutrients from the food. The shape, colour and typical aroma of the dishes are retained as a result of this preparation method. Note: If the water tank runs dry during steaming, operation is interrupted.

Fill the water tank. Starting 1. Touch the # touch button. 2. Fill the water tank.

3. 4. 5. 6. 7.

8. 9. Note: Only switch on steaming once the cooking compartment has cooled down completely (to room temperature). Touch the 0 touch button. Swipe to the left or right to select "Steam <". Touch the bottom line. Swipe to the left or the right to select the required temperature. Touch the bottom line. Swipe to the left or the right to select the required duration. Touch the # touch button.

The appliance starts the operation. As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically.

Touch the 0 touch button to end the audible signal. Note: If the water tank runs dry during an operation with steam assistance, a message appears on the display prompting you to fill up the water tank. 16 Steam Cancelling steam addition 1. Touch the Ž touch button to cancel the addition of en Defrost setting Us the "Defrost "" heating mode to defrost frozen products. Note: If the water tank runs dry during operation with the Defrost setting, operation is interrupted.

Fill the water tank. Starting Touch the # touch button. Fill the water tank.

Swipe to the left or right to select "Defrost setting """. Touch the temperature in the bottom line. Swipe to the left or right to select the required temperature. 6.

Touch the 8 symbol to apply the setting.

7. Touch "+" in the bottom line. 8. Swipe to the left or right to select the required duration. 9.

Touch the 8 symbol to apply the setting. 10. Touch the # touch button. The appliance starts the operation. 1. 2. 3. 4. 5. steam early.

2. Touch the set added steam in the bottom line. 3. On the display, swipe to the left or right to select "Off". 4. Touch the 8 symbol to apply the setting. Note: The operation continues without adding steam. Cancelling appliance operation Press and hold the # touch button until the appliance operation is cancelled. Finishing Touch the # touch button to switch the appliance off. Dough proving setting Dough will prove considerably more quickly using the "Dough proving Œ" heating mode than at room temperature and does not dry out.

There are two levels available for the Dough proving setting. Use the information in the tables to select the appropriate level. ~ "Tested for you in our cooking studio" on page 38 Note: If the water tank runs dry during operation with the Dough proving setting, operation is interrupted. Fill the water tank. Starting 1.

Touch the # touch button. 2. Fill the water tank. As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the 0 touch button to end the audible signal.

Cancelling Press and hold the # touch button until the appliance operation is cancelled. Finishing Touch the # touch button to switch the appliance off. Note: Only switch on the Dough proving setting once the cooking compartment has completely cooled down (to room temperature). 3. Swipe to the left or right to select "Dough proving". 4. Touch "1" in the bottom line. 5. Swipe to the left or right to select the required level. 6.

Touch the 8 symbol to apply the setting. 7. Touch "+" in the bottom line.



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8. Swipe to the left or right to select the required duration. 9. Touch the 8 symbol to apply the setting. 10. Touch the # touch button. The appliance starts the operation.

As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the 0 touch button to end the audible signal. Cancelling Press and hold the # touch button until the appliance operation is cancelled. Finishing Touch the # touch button to switch the appliance off. Reheating With the "Reheat "" heating mode, you can gently reheat food that has already been cooked or crisp up day-old baked goods. Steam is switched on automatically. Note: If the water tank runs dry during operation with the Reheat setting, operation is interrupted. Fill the water tank. Starting Touch the # touch button. Fill the water tank.

Swipe to the left or right to select "Reheat """. Touch the temperature in the bottom line. Swipe to the left or right to select the required temperature. 6. Touch the 8 symbol to apply the setting. 7. Touch "+" in the bottom line. 8. Swipe to the left or right to select the required duration. 9.

Touch the 8 symbol to apply the setting. 10. Touch the # touch button. The appliance starts the operation. 1. 2. 3. 4. 5. As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation 17 en Steam automatically.

Touch the 0 touch button to end the audible signal. Cancelling Press and hold the # touch button until the appliance operation is cancelled. Finishing Touch the # touch button to switch the appliance off. Filling the water tank The water tank is located behind the control panel. Before starting an operation with steam, open the control panel and fill the water tank with water.

Make sure that you have set the water hardness range correctly. ~ "Basic settings" on page 22 4. Press down on the lid along the seal to prevent 5. Remove the cover , (fig. #).

6. Fill the water tank with cold water up to the "max." mark (fig. \$). water from leaking out of the water tank. : Warning – Risk of injury and risk of fire! Only fill the water tank with water or with the descaling solution that is recommended by us. Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank. Due to hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment (explosion).

The appliance door may spring open. Hot steam and jets of flame may escape. : Warning – Risk of burns! 7. Reinsert the cover , into the opening in the water 8. Insert the filled water tank (fig. %). Ensure that the The water tank may heat up while the appliance is in operation. Wait until the water tank has cooled down after the previous appliance operation. Remove the water tank from the water tank recess. Caution! The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids. Only use cold, fresh tap water, softened water or uncarbonated mineral water. Notes  If your water is very hard, we recommend that you use softened water.  If you use only softened water, you can set your appliance to the "softened" water hardness range.  If you use mineral water, set the water hardness range to "4 very hard".

If you use mineral water, you must only use noncarbonated mineral water. 1. Touch the " touch button. tank. water tank locks into place behind both holders f (fig.

&). 9. Slowly push the control panel downwards and then towards the rear until it is closed completely. The water tank has been filled. You can start operations with steam. 2. Pull the control panel forwards with both hands and then push it upwards until it locks into place (fig. !). 3. Lift the water tank and remove it from the water tank recess (fig.

"). The control panel is automatically pushed forwards. Refilling the water tank If the water tank runs dry during a steam operation, a message appears on the display prompting you to fill up the water tank. Notes Steam-assisted operations continue without adding steam.  If the water tank runs dry during operation with the Steaming, Dough proving, Defrost or Reheat settings, operation is interrupted. Fill the water tank.  1. Open the control panel. 2. Remove and refill the water tank.

3. Insert the filled water tank and close the control panel. 18 Steam en After every steam operation : Warning – Risk of scalding! When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away. The appliance becomes hot during operation. Allow the appliance to cool down before cleaning. Caution! Enamel damage: Do not start any operations when there is water on the cooking compartment floor.

Before operation, wipe away the water from the cooking compartment floor. The remaining water is pumped back into the water tank after every operation with steam. Then empty and dry the water tank. Moisture remains in the cooking compartment. To dry the cooking compartment, you can either use the "Drying "" operating mode or dry the cooking compartment by hand. Starting drying During drying, the cooking compartment is heated up so that the moisture in the cooking compartment evaporates. Then open the appliance door so that the steam escapes. Caution! Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor. 1.

Leave the appliance to cool down. 2. Remove the worst dirt from the cooking 3. 4. 5. 6. 7. 8. 9. : Warning – Risk of burns! Notes Once the appliance has been switched off, the " touch button remains lit for a little longer to remind you to empty the water tank.

Remove limescale marks with a cloth soaked in vinegar, then wipe with clean water and dry with a soft cloth.  compartment immediately and wipe away moisture from the cooking compartment floor. If necessary, touch the # touch button to switch the appliance on. Touch the 0 field to display the operating modes. On the touch display, swipe to the left or right to select "Dry "".

Touch the bottom line. The duration is displayed. It cannot be changed. Touch the bottom line. Touch the # field.

The drying function starts and ends automatically after 10 minutes. Open the appliance door and leave it open for 1 to 2 minutes so that the moisture in the cooking compartment can escape. Drying the cooking compartment by hand 1. 2. 3. 4. Emptying the water tank Caution!  Do not dry the water tank in the hot cooking compartment. This will damage the water tank.  Do not clean the water tank in the dishwasher. This will damage the water tank.

1. 2. 3. 4. 5. 6. 7. 8. 9. Leave the appliance to cool down.

Remove any dirt from the cooking compartment. Dry the cooking compartment with a soft cloth.



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Leave the appliance door open for one hour so that the cooking compartment dries completely. Open the control panel. Remove water tank. Carefully remove the lid of the water tank. Empty the water tank, clean it with detergent and then rinse it thoroughly with clean water. Dry all parts with a soft cloth. Rub the seal on the lid until dry. Leave to dry with the lid open.

Place the lid on the water tank and push it down. Insert the water tank and close the control panel. 19 en Time-setting options OTime-setting options sno i t po gn i t es -emi T Setting the cooking time Once the set cooking time has elapsed, the appliance switches off automatically. The function can only be used in combination with a type of heating. 1. Touch the # touch button. 2. Set the type of heating and temperature. 3. Touch the 0 touch button.

Your appliance has different time-setting options. Time-setting option . Timer Cooking time Ready at Use The timer functions like an egg timer. The appliance does not switch on and off automatically. Once the set cooking time has elapsed, the appliance switches off automatically. The appliance switches on automatically, and once the set cooking time has elapsed and the end time has passed, it switches off automatically. + \* 4. Swipe to the left or right to select the cooking time. 5. Touch the # touch button to start the set cooking The time-setting options are shown on the display.

time. Note: If you have set a time-setting option, the time interval increases if you set a higher value. Example: You can set a cooking time of up to one hour in oneminute increments; for cooking times over one hour, you can set a cooking time in five-minute increments. As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the 0 touch button to end the audible signal.

Start delay – "Ready at" The appliance switches on automatically and switches off at the preset end time. To do this, set the cooking time and determine the end time for the operation. The start delay can only be used in combination with a type of heating. Notes □ Ensure that food is not left in the cooking compartment for too long as it may spoil. □ The option to delay the start of operation is not available for every type of heating.

1. Place the food onto the appropriate accessory in the 2. Touch the # touch button. 3. Set the type of heating and temperature. 4. Touch the 0 touch button. 5. 6. 7.

8. Showing and hiding the time-setting options To show or hide the time-setting options, touch the 0 touch button. Note: After a particular length of time, the time-setting options that are shown are automatically hidden. If you have already set a cooking time, it will be applied. cooking compartment and close the appliance door. Setting the timer The timer can be set when the appliance is switched on or off. 1. Touch the 0 touch button. The time-setting options are shown in the display. Swipe to the left or right to select the cooking time.

Touch "\* Ready at". Swipe to the left to select the end time. Touch the # touch button. The appliance waits until the appropriate time to start the operation. 2. Swipe to the left or right to select the duration. The time-setting options are shown on the display. Note: With the appliance switched on, first touch ". Timer" and then swipe to the left or right to select the duration. 3.

Touch the 0 touch button. The . symbol appears on the display. Note: As soon as the set time has elapsed, a signal sounds. Touch the 0 touch button to end the audible signal. As soon as the end time has been reached, an audible signal sounds and the appliance ends the operation automatically. Touch the 0 touch button to end the audible signal. Checking, changing or deleting settings 1. Touch the 0 field. 2.

Touch the time-setting option. 3. If required, swipe to the left or right in the touch The time-setting options are shown on the display. display to change the settings. To delete a timesetting option, set "- : - : -". The setting is applied automatically. 20 Childproof lock en AChildproof lock kco lf o rpd l i hC One-time childproof lock The control panel is locked so that the appliance cannot be switched on. To switch it on, the one-time childproof lock must be deactivated.

After the appliance is switched off, the control panel is no longer locked. Activating and deactivating 1.

Press and hold the 0 touch button until "Childproof lock activated" appears on the display. The childproof lock is activated. 2. Press and hold the 0 touch button until "Childproof lock deactivated" appears on the display. The childproof lock is deactivated.

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings. Your appliance has two different locks. Lock Automatic childproof lock One-time childproof lock Activate/deactivate Via the MyProfile menu ~ "Basic settings" on page 22 Via the 0 touch button Note: As soon as you activate the childproof lock, the control panel is locked. The 0 and # touch buttons are not included. You can deactivate the childproof lock at any time.

Automatic childproof lock The control panel is locked so that the appliance cannot be switched on. To switch it on, the automatic childproof lock must be interrupted. After the appliance operation, the control panel is locked automatically. Activation 1. Touch the ± touch button. 2. Touch the 0 touch button. 3. Swipe to the left or right to select "MyProfile". 4.

Touch the bottom line. 5. Swipe to the left or right to select the "Automatic childproof lock". 6. Touch the bottom line. 7. Swipe to the left or right to select "Activated". 8. Touch the 0 touch button. 9.

Touch "Save". The settings are saved. The automatic childproof lock is active. After the appliance is switched off, the 1 symbol appears in the display. Cancelling 1.

Press and hold the 0 touch button until "Childproof 2. Touch the ± touch button. 3. Switch on the required appliance operation. lock deactivated" appears on the display.

Deactivation 1. Press and hold the 0 touch button until "Childproof lock deactivated" appears on the display. 2. Touch the ± touch button. 3. Touch the 0 touch button. 4. Swipe to the left or right to select "MyProfile". 5. Touch the bottom line.

6. Touch the top line. 7. Swipe to the left or right to select the "Automatic childproof lock". 8. Touch the bottom line. 9. Swipe to the left or right to select "Deactivated". 10. Touch the 0 touch button.

11. Touch "Save". The "Automatic childproof lock" is deactivated. 12. Touch the ± touch button.

21 en Basic settings Action after switching on Main menu Heating types Steam Baking and roasting assistant Steam programmes Night-time dimming Switched off Switched on (display dimmed between 10 p.m. and 5.59 a.m.

) Brand name logo Display Do not display Fan run-on time Recommended Minimum Pull-out system\* Not retrofitted (rack or single pull-out system)

Retrofitted (double or triple pull-out system) Factory settings Restore \*) Depending on the appliance model, this basic setting cannot be selected -----

QBasic settings sgn i t es c i saB There are various settings available to you in order to help use your appliance effectively and simply.



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If necessary, you can change these settings in MyProfile 4. Changing MyProfile 1. 2. 3. 4. 5. 6. 7. 8.

9. Touch the # touch button. Touch the 0 touch button. Swipe to the left or right to select "MyProfile 4". Touch the bottom line. Swipe to the left or right to select the required setting. Touch the bottom line. Swipe to the left or right to select the required setting. Touch the 0 touch button. Touch "Save".

List of basic settings Setting Language Time of day Date Water hardness Selection Select language Sets the current time Sets the current date 0 (softened) 1 (soft) 2 (medium) 3 (hard) 4 (very hard) Favourites Set the heating types that should be shown in the heating types menu Audible signal Short duration Medium duration Long duration Volume Can be adjusted to one of five different levels Button tone Switched off (Exception: The button tone for the # touch button remains switched on) Switched on Display brightness Adjustable across 5 levels Clock display Off Digital Analogue Lighting On during operation Off during operation Childproof lock\* Only key lock Door lock and key lock Automatic childproof lock Deactivated Activated Setting favourites You can set which types of heating are shown in the Types of heating menu. Note: The "CircoTherm hot air", "Circo-roasting" and "Grill, large area" types of heating are always shown in the Types of heating menu. They cannot be deactivated. Touch the # touch button. Touch the 0 touch button.

Swipe to the left or right to select "MyProfile 4". Touch the bottom line. Swipe to the left or right to select "Favourites". Touch the bottom line. Swipe to the left or right to select the required type of heating.

8. Touch "Activated" or "Deactivated". 9. Touch the 0 touch button. 10. Touch "Save". 1. 2. 3. 4.

5. 6. 7. 22 Baking and roasting assistant en nBaking and roasting assistant t n a t s i s a g n i t saor dna gn i kaB The baking and roasting assistant helps you to prepare meals with ease. The appliance applies the most suitable settings. To achieve good results, the cooking compartment must not be too hot for the type of food you have selected. If it is, a message will appear on the display. Allow the cooking compartment to cool down and start again. Dishes Baked potatoes, on two levels Lasagne, chilled Roast pork Top rump Slow roasting joint Leg of lamb Whole chicken Chicken drumsticks Duck Information on the settings □  
Selecting and setting food You will be guided through the entire setting process for your chosen food. 1.

Touch the # touch button to switch on the 2. Touch the 0 touch button. 3. Swipe to the left or right to select "Baking and 4. 5.

6. 7. □ □ □ The cooking result depends on the quality of the food and the type of cookware. For an optimal cooking result, use food that is in good condition and chilled meat only. The baking and roasting assistant helps you to prepare classic cakes, bread and roasts.

The appliance selects the optimal type of heating for you. It suggests a suitable temperature and cooking time, which you can change if you wish. Information is provided, e.g. on cookware, shelf position or the addition of liquid when cooking meat. Some food requires turning or stirring, etc. during cooking. This is shown in the display shortly after operation starts. An audible signal will remind you at the right time. Information on the right kind of cookware to use and tips and tricks for preparation can be found at the end of the instruction manual.

appliance. Selecting a meal The following table shows the corresponding setting values for the listed meals. Dishes Rich fruit cake Victoria sponge cake Victoria sponge cake, on two levels Swiss roll Jam tarts Jam tarts, on two levels Fruit crumble Pavlova Vol au vents Small cakes Small cakes, on two levels White bread Scones Scones, on two levels Pizza, frozen Oven chips Baked potatoes roasting assistant". Touch the bottom line. Touch the required category.

Swipe to the left or right to select the required dish. Touch the required dish. The recommended settings appear on the display. 8. You can change the recommended settings if you wish.

To do this, touch "Adjust" in the bottom line. Touch the appropriate setting and adjust it. 9. Touch the # touch button to start the appliance operation. As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically.

Touch the 0 touch button to end the audible signal. Some recommended settings offer you the opportunity to continue cooking your dish. If you are satisfied with the cooking result, touch "Finish". If you are not happy with the cooking result, you can continue cooking your dish. Continue cooking 1.

Touch "Continue cooking". 2. If necessary, adjust the recommended setting. 3. Touch the # touch button to start "Continue cooking". Cancelling Press and hold the # touch button until the appliance operation is cancelled. Switching off the appliance Touch the # touch button to switch off the appliance. 23 en Programmes Dishes Plaited loaf, unfilled/savarin Fatless sponge cake Pork neck joint, boned Top side, top rump Leg of lamb Chicken, whole, fresh Chicken portions, fresh Goose, duck, unstuffed, fresh Fish fillet Whole fish Steam cauliflower florets Steam broccoli florets Steam green beans Steam sliced carrots Vegetables, frozen Basmati rice Brown rice Couscous Reheat cooked side dishes Chicken breast Fish fillet, fresh Rice pudding Fruit compote Eggs, soft-boiled Eggs, hard-boiled Sterilising bottles PProgrammes semargorP You can prepare food very easily using the various programmes. You select a programme and enter the weight of your food. The program then applies the most suitable settings.

To achieve good results, the cooking compartment must not be too hot for the type of food you have selected. If it is, a message will appear on the display. Allow the cooking compartment to cool down and start again. Information on the settings □ □ □ □ The cooking result depends on the quality of the food and the type of cookware used. For best results, only use high-quality food and refrigerated meat. For frozen products, only use food directly from the freezer.

For some dishes, you will be required to enter the weight. The appliance will then apply the time and temperature settings for you. It is not possible to set weights outside the intended weight range. For roasting programmes, for which the appliance applies the temperature selection, temperatures can be as high as 300 °C.

Therefore ensure that you are using heat-resistant cookware. Information about cookware, shelf position or adding liquid for meat is provided for you. For some dishes, the food needs to be turned or stirred during cooking. This is shown briefly on the display after the start. A signal reminds you to do this at the right time.

Information about suitable cookware and preparation tips and tricks can be found at the end of the instruction manual.



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