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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF C67P70N0GB. You'll find the answers to all your questions on the NEFF C67P70N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF C67P70N0GB
User guide NEFF C67P70N0GB
Operating instructions NEFF C67P70N0GB
Instructions for use NEFF C67P70N0GB
Instruction manual NEFF C67P70N0GB



Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make full use of all the technical benefits your compact microwave oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. It is quite simple.

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

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

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

Enjoy your meal!

Instructions for use
C67P70.0GB

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Manual abstract:

@@And we will show you how to make settings step by step. It is quite simple. @@All these dishes are tested in our cooking studio. In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself. A detailed table of contents will help you to find your way around quickly. Enjoy your meal! Instructions for use C67P70.0GB en 9000 318 769 S900525 Table of contents Safety information . . .

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..... @@This will enable you to operate your appliance safely and correctly. Please keep the instruction and installation manual in a safe place.

@@Do not connect the appliance if it has been damaged in transport. Only a licensed expert may connect the appliance. @@@@Only use the appliance to prepare food which is fit for consumption. Adults and/or children must not operate the appliance without supervision H if they are not physically or mentally capable of so doing or H if they lack the knowledge or experience. Never let children play with the appliance. 6 Hot cooking compartment Risk of burning. Never touch the hot surfaces of heating and cooking appliances. Never touch the internal surfaces of the cooking compartment or the heating elements. Open the cooking compartment door carefully. Hot steam may escape.
Small children must be kept at a safe distance from the appliance at all times. Risk of fire Never store combustible items in the cooking compartment. Never

open the cooking compartment door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the circuit breaker in the fuse box. Danger of short circuiting. Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt. Risk of burning.

Never use to prepare food containing large quantities of drinks with a high alcohol content.

Alcohol vapours may ignite in the cooking compartment. Use only small quantities of drinks with a high alcohol content and open the cooking compartment door carefully. Hot accessories Risk of burning. Always use an oven cloth or oven gloves to remove hot accessories from the appliance. Danger of serious damage to health! Never use the appliance if the cooking compartment door or the door seal is damaged. Otherwise microwave energy may escape. Do not use the appliance again until it has been repaired. Danger of serious damage to health The surface of the appliance could corrode over time if it is not cleaned properly. Otherwise microwave energy may escape. Clean the appliance on a regular basis.

Damaged cooking compartment door or door seal Corroded surfaces 7 Casing open Danger of electric shock. Never remove the casing. The appliance is a high voltage appliance. Danger of serious damage to health Never remove the casing. It prevents microwave energy from escaping. Hot or humid environment Danger of short circuiting. Never expose the appliance to excessive heat or moisture.



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Danger of electric shock. Incorrect repairs are dangerous. Repairs may only be carried out, and damaged power cables replaced, by one of our experienced after sales engineers.

If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Call the after sales service. Incorrect repairs
Wearers of electronic implants For wearers of electronic implants, e.g. pacemakers, insulin pumps: Caution: there are strong magnets in the control knobs. They enable the control knobs to be retracted. Implants may be affected by magnetic fields. Therefore, do not approach the appliance directly when you are making settings or cleaning. There is a risk of fire. Loose food remains, grease and meat juices may catch fire during pyrolytic cleaning.

Before starting any cleaning, remove the worst soiling from the cooking compartment. Never hang flammable materials (e.g. tea towels) on the door handle. During cleaning, the outside of the appliance will become very hot. Keep children at a safe distance. There is a risk of serious damage to health Never use pyrolytic cleaning to clean non stick baking trays and dishes. Pyrolytic cleaning 8 Information on the microwave Preparing food Risk of fire. Only use the microwave to prepare food which is fit for consumption. Using the microwave for other purposes may be dangerous and may result in damage, e.

g. heated slippers and grain or cereal pillows could catch fire, even several hours later. Risk of injury. Porcelain or ceramic ovenware can have small perforations in the handles or lid. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use ovenware that is suitable for use in a microwave. Risk of burning. Hot food may heat up ovenware. Always use an oven cloth or oven gloves to remove ovenware or accessories from the cooking compartment.

Microwave power and time Risk of fire. Do not select a microwave power or time setting that is higher than necessary. The food may catch fire and damage the appliance. Follow the information provided in this instruction manual. Risk of fire.

Never heat food in heat retaining packages. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. Risk of burning. Airtight packaging may burst when food is heated. Follow the information provided on the packaging.

Ovenware Packaging 9 Drinks Risk of scalding. There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. The slightest vibration of the container can cause the hot liquid to suddenly boil over or spatter. When heating liquids, always place a spoon in the container. This will prevent delayed boiling. Risk of explosion. Never heat drinks in containers that have been tightly sealed. Never overheat alcoholic drinks. Baby food Risk of burning.

Never heollection and recycling of old appliances, which is valid across the EU. 13 Your new appliance In this section, you will find information on H the control panel H the operating modes H the shelf heights H the accessories Control panel Electronic clock clock display Text display Temperature display Hot air plus Microwave power settings Series of operations Rotary selector Operating mode sng meat directly on the wire rack. For this, slide the glass pan in at level 1. Wire rack For grilled dishes. Always place the wire rack in the universal pan. This ensures that dripping fat and meat juices are collected. Wire rack For ovenware, cake tins, roasts and grilled food. You can obtain further accessories from specialist retailers: Accessories Baking tray, enamelled Part no. Z6360X0 18 After sales service products You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after sales service, specialist retailers or (in some countries) online via the e Shop. Please specify the relevant product number.

Reduces the build up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless steel surfaces. For cleaning the cooking compartment. The gel is odourless. Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go. To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock. Cleaning cloths for stainless steel surfaces product no.

311134 Oven and grill cleaning gel product no. 463582 Microfibre cloth with honeycomb structure product no. 460770 Door lock product no. 612594 Cooking compartment Cooling fan Your appliance has a cooling fan. The cooling fan switches on and off as required. The warm air escapes above the door. Caution: Do not cover the ventilation slots, otherwise the oven will overheat. After operation, the cooling fan continues running for a certain period. Notes: The appliance remains cool during microwave operation. The cooling fan switches on anyway.

The fan may run on even when microwave operation has ended. Condensation may appear on the door panel, interior walls and floor. This is normal and does not affect the operation of the microwave. Wipe out the condensation after cooking. 19 Switching the appliance on and off Use the operating mode selector to switch the compact microwave oven on and off. Switching on Press the operating mode selector. Appliance is ready for use" appears on the text display. The appliance switches on. Select a function. H 90, 180, 360, 600 or 1000 W button for a microwave power level H button = series of operations H Setting an operating mode and temperature H X button = automatic programmes H I button = memory programme Please refer to the individual sections for information on how to make the settings.

Switching off Turn the operating mode selector back to the position and push it in. The oven switches off. A timer counting down or the residual heat in the cooking compartment is shown. 20 Before using the oven for the first time In this section, you will find out about H how you set the clock H how you clean your appliance before using it for the first time Setting the time : flashes in the clock display. 1.

Press the clock function button. The KJ and 3 symbols are lit. The clock display shows :. 2. Set the current time using the rotary selector. Your setting is automatically adopted after 3 seconds. Changing the time To subsequently change the time, press the clock function button repeatedly until the KJ and 3 symbols are lit. Change the current time using the rotary selector. 21 Heating up the cooking compartment To get rid of the new cooker smell, heat up the cooking compartment when it is empty and closed. Set % top/bottom heating and 240 C.



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Ensure that no packaging, e.g. polystyrene beads, has been left in the cooking compartment. Keep the kitchen ventilated the whole time the oven is on. 1.

Press the operating mode selector. Appliance is ready for use" appears in the text display. 2. Use the operating mode selector to select Top/bottom heating %. 3. Use the temperature selector to select 240 C. 4. Press the button. After 60 minutes, switch off the oven using the operating mode selector. Once the cooking compartment has cooled, clean it with hot, soapy water.

Cleaning the accessories before use Before using the accessories, clean them thoroughly using a cloth and soapy water. Using the appliance In this section, you will read about, H which operating modes are available for your oven H how to select an operating mode and temperature H how to set rapid heating Your compact microwave oven offers you a wide variety of operating modes. A default temperature always appears when you make a setting. 22 Mode of operation 3 Hot air 2 Hot air plus % Top/bottom heat \$ Bottom heat 4 Circo roasting + Full surface grill (Centre area grill / Low temperature cooking MicroCombi, gentle MicroCombi, intensive Keep warm Default temperature in C 160 160 180 180 190 high (3) high (3) 80 180 200 70 Temperature range in C 30 250 30 250 30 300 30 200 100 250 medium (2), low (1) medium (2), low (1) 70 100 30 250 30 250 60 100 Setting the operating mode and temperature Example in fig.: Top/bottom heating %, 200 C.

1. Turn the operating mode selector until the desired operating mode appears in the text display. A default temperature appears in the temperature display. Top/bottom heating 2. Turn the temperature selector to change the default temperature. 3. Press the button. Operation starts. The heating bars in the temperature indicator appear in the temperature display. 23 Switching off Changing the temperature or grill setting Opening the oven door during cooking Pausing operation When the dish is ready, switch off the oven using the operating mode selector or make new settings. This is possible at any time. Use the rotary selector to change the temperature or grill setting. Operation is suspended. flashes. After closing the door, press the button again.

Operation continues. Briefly press the button. flashes. Oven operation is paused. Press the button again to continue the operation. Switch off the oven using the operating mode selector. Notes: If you also set an operation duration, the operation which you have set will automatically switch off at the end of this time. See the Electronic clock section. If you enter an operation duration and end time, the operation which has been set will automatically switch on and off. See the Electronic clock section.

Cancelling operation MicroCombi, gentle/MicroCombi, intensive MicroCombi, gentle With these types of heating, a microwave power setting is automatically activated. You simply need to set the temperature specified in the recipe and halve the cooking time. MicroCombi, gentle is suitable for cakes in tins, such as H sponge cake, e.g. marble cake, fruit loaf, fruit flan H short crust pastry with moist filling, e. g. filled apple pie, cheesecake H cakes made from baking mixtures H yeast cake, e.g. with currants H for roasting, the cooking time can also be halved with this type of heating Use dark baking tins made of metal or silicone bakeware. For joints, a heat resistant glass dish with or without a lid is suitable. 24 MicroCombi, intensive This type of heating is suitable for H poultry, e.g. chicken H baked casseroles, e.g. pasta bake H gratins, e.g. potato gratin H grilled fish, fresh and frozen Use heat resistant containers made of glass or ceramic. Setting procedure If there is information in the recipe for different types of heating, take the setting for Top/bottom heat. The cooking time specified in the recipe should not exceed 30 minutes. Place your dish in the cold cooking compartment.

Place the dish in the centre of the wire rack at level 1. 1. Use the operating mode selector to set the MicroCombi, gentle or MicroCombi, intensive type of heating. A preset cooking time of x 20.00 minutes is suggested. 2. Set the temperature using the temperature selector. 3. Press the clock function button repeatedly until the KJ and x symbols light up. 4.

Change the cooking time using the rotary selector. 5. Press the button. Operation starts. The cooking time has elapsed A signal sounds. Operation has finished. You can cancel the audible signal early by pressing the button. y 0:00 appears on the clock display. 25 Heating indicator The five bars in the heating indicator show the heating phase and the residual heat in the cooking compartment. Press the button. The current temperature is shown for three seconds. When the oven is started, five bars appear in the status bar. The set temperature has been reached when the last bar is filled. Current temperature Heating phases If you have selected a grill setting or the microwave, the bars do not appear. While the oven is heating up, you can check the current heating temperature using the button. Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature in the cooking compartment. Residual heat indicator The temperature display shows whether the residual heat in the cooking compartment is high or low. Temperature display Text display Residual heat high Residual heat low Setting rapid heating Suitable operating modes The rapid heating function is not suitable for all operating modes. H 3 Hot air H 2 Hot air plus and H % Top/bottom heat. 26 Suitable temperatures The rapid heating function will not work if the temperature setting is below 100 C.

If the temperature in the cooking compartment is only slightly below the set temperature, the rapid heating function is not necessary, and therefore does not switch on. Prerequisite: a suitable operating mode and temperature must be set. 1. Setting the operating mode and temperature. 2. Press the clock function button repeatedly until the KJ and f symbols light up and appears on the clock display. 3. Turn the rotary selector clockwise. is shown on the clock display and the f symbol lights up. Rapid heating is activated.

4. Press the button. The appliance heats up. To ensure an even cooking result, do not place your dish in the oven until rapid heating is complete. Setting rapid heating Rapid heating is complete Once the set temperature is reached, the rapid heating switches off.

The f symbol goes out. Place your dish in the oven. Press the clock function button repeatedly until appears on the clock display. Turn the rotary selector anti clockwise until appears on the clock display. The f symbol goes out on the clock display.

Notes If you change an operating mode, rapid heating is cancelled. During rapid heating, you can check the current cooking compartment temperature with the button. Once a cooking time has been set, it will start counting down immediately after the oven is started, regardless of the rapid heating function.



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If you open the oven door during cooking, rapid heating up is cancelled. Cancelling rapid heating 27 The microwave Microwaves are converted to heat in foodstuffs. The microwave can be used solo, i.e. on its own, or in combination with a different type of heating. In this section, you will find H information about cookware H how to set the microwave Note In the Tested for you in our cooking studio section, you will find examples for defrosting, heating and cooking with the microwave oven. Notes regarding ovenware Suitable ovenware Suitable dishes are heat resistant ovenware made of glass, glass ceramic, porcelain, ceramic or heat resistant plastic.

These materials allow microwaves to pass through. You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use ovenware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves. Unsuitable ovenware Metal ovenware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold. Caution Metal e.g. a spoon in a glass must be kept at least 2 cm from the oven walls and the inside of the door.

Sparks could destroy the glass on the inside of the door. 28 Ovenware test Do not switch on the microwave unless there is food inside. The following ovenware test is the only exception to this rule. Perform the following test if you are unsure whether your ovenware is suitable for use in the microwave: Heat the empty ovenware at maximum power for between 30 and 60 seconds. Check the temperature of the ovenware during this period.

The ovenware should still be cold or warm to the touch. The ovenware is unsuitable if it becomes hot or sparks are generated. Microwave power settings Use the button to set the desired microwave power. 90 watts 180 watts 360 watts 600 watts 1000 watts for defrosting delicate foods for defrosting and continued cooking for cooking meat and heating delicate foods for heating and cooking food for heating liquids When you press a button, the selected power lights up.

Note The microwave power can be set to 1,000 watts for a maximum of 30 minutes.

A cooking time of 90 minutes is possible with all other power settings. Setting the microwave Example: 600 W microwave power, duration 15 minutes. 1. Press the operating mode selector. Appliance is ready for use" appears on the text display. 2. Press the button for the desired microwave power setting. The button lights up and . minute appears as the default value on the clock display. 3.

Set the cooking time using the rotary selector. 4. Press the button. Operation starts. The cooking time starts counting down. 29 The cooking time has elapsed Changing the cooking time Changing the microwave power setting Opening the oven door during cooking Pausing operation Cancelling operation A signal sounds. Microwave operation has finished. You can cancel the audible signal early by pressing the button. Switch off or reset the appliance. This is possible at any time.

Change the cooking time using the rotary selector. Press the button for the new microwave power setting. Use the rotary selector to set the cooking time and restart. Operation is suspended. After closing the door, press the button.

Operation continues. Briefly press the button. flashes. Oven operation is paused. Press the button again to continue cooking.

Press the button twice, or press and hold the button, until the Appliance is ready for use" heading appears. You can now select a new setting. Note If you open the appliance door during cooking, the fan may continue to run. Combination cooking An operating mode is in operation at the same time as the microwave. Your dishes are ready more quickly due to the microwave but still nicely browned. You can set a cooking time of up to 1 hour 30 minutes. In this section, you will find out about H which operating modes and microwave power settings are suitable H how to set combination mode H 3 Hot air H 2 Hot air plus H % Top/bottom heating H 4 Circo roasting H + Full surface grill H (Grill, small Rapid heating cannot be switched on in combination mode. Suitable operating modes 30 Suitable microwave power settings All microwave power settings, except the 1000 watt power setting, can be combined with an operating mode.

Setting a combination Example: microwave 360 W, 17 minutes and Top/bottom heat % 200 C. 1.

Turn the operating mode selector until % Top/bottom heat appears on the text display. 180 C is suggested on the temperature display. 2. Use the temperature selector to set 200 C. 3. Press the button for the desired microwave power setting. : min and the x symbol appears on the clock display. 4. Set the cooking time using the rotary selector. 5.

Press the button. Operation starts. The cooking time starts counting down. A signal sounds. Combination operation has finished.

You can cancel the audible signal early by pressing the button. Switch off or reset the appliance. This is possible at any time. Use the temperature selector or rotary selector to change the duration or temperature. Press the button for the new microwave power setting.

Use the rotary selector to set the cooking time and the desired temperature and restart. Operation is suspended. flashes. After closing the door, press the button. Operation continues. Briefly press the button. Operation is suspended. flashes. Press the button to continue the operation. Press the button twice, or press and hold the button, and switch off using the operating mode selector.

Note If you also enter an end time, the operation which you have set will switch on and off automatically. See the Electronic clock section. The cooking time has elapsed Changing the temperature, grill setting or duration Changing the microwave power setting Opening the oven door during cooking Pausing operation Cancelling operation 31 1, 2, 3 Series of operations With a series of operations, you can make up to three different settings consecutively and then start. Prerequisite: you must set a cooking time for each step. In this section, you can find out how to set a series of operations. This function can be used with

Ovenware H all microwave power settings H Combination operation Always use microwave compatible, heat resistant ovenware. Setting a series of operations Prerequisite: the operating mode selector must not be pressed in. 1. Press the button. The lights up for the first operation in the series.

2. Set the first microwave power and cooking time. 3. Press the button again. The lights up for the second operation in the series.

4. Set the second microwave power and cooking time. 5. Press the button again. The lights up for the third operation in the series.

6. Set the third microwave power and cooking time. 7. Press the button. The operation starts. The clock display shows the cooking time of the first operation in the series. The lights up for the first operation in the series. Press the clock function button twice to display the remaining cooking time.



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A signal sounds. The series of operations has finished.

To stop the signal, press the button. Switch off the appliance or make new settings. Checking the total or remaining cooking time The cooking time has elapsed 32 Opening the oven door during operation Changing the setting Operation is paused. flashes. Press the button again after closing the door.

Operation continues. Changes can only be made before operation starts. Press the button to go to the desired setting, and make the changes. Note You can also combine an operating mode with the series of operations function. First, set the oven operating mode.

Automatic programmes The automatic programmes enable you to prepare food very easily. You select the programme and enter the weight of your food. The automatic programme makes the optimum setting. Selecting a programme Example in the diagram: selecting and setting the programme for 0.30 kg polenta.

1. Pop out the operating mode selector. The appliance is ready for operation. 2. Press the X button.

The first programme group appears. Defrost 33 3. Select the required programme group using the operating mode selector. Cereal products 4. Press the button. The first programme in the programme group appears on the text display. 5. Turn the operating mode selector until the required programme appears. Cereal products Polenta 6. Use the temperature selector to set the weight of the dish.

The x program length is shown on the clock display. 7. Press the button. The programme starts. Note After starting: press the button once. The set values are shown on the displays. The programme has finished A signal sounds. The oven stops heating. Use the operating mode selector to switch off the oven or select another operating mode and make new settings. 34 Cancelling the programme Checking information Switch off the oven using the button, turn the operating mode selector to the position and push in.

Before starting: briefly press the button. You will see various pieces of information about the programmes. For each piece of information, briefly press the button again. See the Electronic clock section. Setting a later end time Adjusting individually If the cooking result of a programme does not meet your expectations, you can change it the next time.

Make the settings as described in steps 1 to 5. Press the button and use the operating mode selector to move the illuminated field. - + To the left = less intensive cooking result. To the right = more intensive cooking result. The programme length is changed.

Press the button to start. Defrosting and cooking with the automatic programs Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down. Always use microwaveable ovenware, e.g. made of glass, ceramic or the universal pan. Observe the accessories tips in the program table. Place the food in the cold cooking compartment. A table of suitable food with weight ranges and accessories required can be found after the tips. It is not possible to set a weight outside the weight range.

With many dishes, a signal sounds after a certain time. Turn or stir the food. 35 Defrosting If possible, freeze and store food flat and in portions at -18 C. Put the frozen food on a shallow item of cookware, e.g. a glass or porcelain plate. Place bread rolls directly on the wire rack. Cover thin and protruding parts with small pieces of aluminium foil. This prevents these parts from cooking prematurely. Ensure that the aluminium foil does not touch the walls of the cooking compartment.

After defrosting, allow the food to thaw for a further 10 to 90 minutes until it reaches room temperature. Liquid will be produced when meat, poultry or fish is defrosted. Drain off this liquid when you turn the food. Under no circumstances should it be used for other purposes or be allowed to come into contact with other foods. Place beef, lamb and pork on the dish fatty side down first.

Bread should only be defrosted in the required amounts, as it quickly becomes stale. When turning minced meat, remove any meat that has already defrosted. Whole poultry should be placed in the dish breast side down and poultry portions skin side down. Cover legs and wings with small pieces of aluminium foil.

For whole fish, cover the tail with aluminium foil, for fish fillets cover the edges and for fish steaks cover the protruding ends.

Suitable foodstuffs Weight range in kg 0.10 0.60 0.20 1.50 0.05 0.45 Sponge cake without glaze or icing, plaited yeast cake Sponge cake with fruit without icing, glaze or gelatine, with no crme ptissire or cream 0.20 1.50 0.20 1.

20 Ovenware/accessories, shelf height Shallow open dish wire rack, level 1 Shallow open dish wire rack, level 1 Wire rack, level 1 Shallow open dish wire rack, level 1 Shallow open dish wire rack, level 1 Programme group Programme Defrosting Wheat bread Wholemeal bread*** Bread rolls Cakes, dry* Cake, moist 36 Programme group Programme Minced meat* Beef** Pork** Lamb** Whole poultry** Poultry portions** Whole fish** Fish fillet** Fish steak** ** Suitable foodstuffs Minced beef, lamb, or pork Joint of beef, joint of veal, steak Boned pork neck joint, rolled joint, schnitzel, goulash Leg of lamb, lamb shoulder, rolled joint of lamb Chicken, duck Chicken thigh, half chicken, leg of goose, goose breast, duck breast Trout, haddock, cod Fillet of pike, cod, salmon, rosefish, pollock, pike perch Cod, pike, haddock, salmon steak Weight range in kg 0.20 1.00 0.20 2.00 0.20 2.00 0.20 2.00 0.70 2.

00 0.20 1.20 0.20 1.20 0.

20 1.00 0.20 1.00 Ovenware/accessories, shelf height Shallow open dish wire rack, level 1 Signal to turn after the cooking time is approximately halfway through. Signal to turn after D and C of the time has passed.

*** Signal to turn after C of the time has passed. Cooking Vegetables Fresh vegetables: cut into pieces of equal size. Add two tablespoons of water for every 100 g vegetables. Frozen vegetables: this programme is only suitable for blanched, not pre cooked vegetables. It is not suitable for frozen vegetables in cream sauce. Add 1 to 2 tablespoons of water per 100 g. Do not add water to spinach or red cabbage. After the programme has ended, leave the vegetables to stand for a further 5 minutes. Suitable foodstuffs Weight range in kg 0.20 1.

00 0.20 1.00 Ovenware/accessories, shelf height Dish with lid wire rack, level 1 Dish with lid wire rack, level 1 Programme group Programme Vegetables Cook fresh vegetables* Cook frozen vegetables* * Cauliflower, broccoli, carrots, kohlrabi, leeks, peppers, courgettes Cauliflower, broccoli, carrots, kohlrabi, red cabbage, spinach Signal to stir halfway through the cooking time.



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80 2.00 0.80 2.00 Ovenware/accessories, shelf height Dish with lid wire rack, level 1 Dish with lid wire rack, level 1 Dish with lid wire rack, level 1 Approx. 8 cm deep 0.
80 1.50 0.50 3.00 0.50 2.
50 0.50 1.50 0.50 2.50 0.

50 2.00 Deep ovenware with lid, wire rack, level 1 Signal to turn after the cooking time is halfway through. Signal to turn after D and C of the time has passed. *** Signal to turn after C of the time has passed. Fish Whole fish, fresh: Add 1 to 3 tablespoons of water or lemon juice. Fish fillet, fresh Add 1 to 3 tablespoons of water or lemon juice. Breaded squid rings, frozen: They must be suitable for cooking in the oven. Programme group Programme Braise whole fresh fish Steam fresh fish fillet Fish fingers* Squid rings, frozen* * Weight range in kg 0.30 1.10 0.

20 1.00 0.20 0.90 0.20 0.50 Ovenware/accessories, shelf height Dish with lid wire rack, level 1 Dish with lid wire rack, level 1 Universal pan, level 2 Universal pan, level 2 Signal to turn after C of the time has passed. 43 Meat loaf and stew Programme group Programme Meat loaf Made from fresh beef Made from fresh pork Made from fresh, mixed meat Made from fresh lamb Stew* Goulash Roulades * Set the weight of the meat Add 50 100 ml liquid to the meat loaf. Suitable foodstuffs Approx. 8 cm deep Approx. 8 cm deep Approx. 8 cm deep Approx. 8 cm deep Weight range in kg 0.80 1.50 0.80 1.

50 0.80 1.50 0.80 1.50 Ovenware/accessories, shelf height Dish with lid wire rack, level 1 Deep ovenware with lid, wire rack, level 1 Deep ovenware with lid, wire rack, level 1 0.

30 2.00 0.50 3.00 Memory Memory gives you the option to store your own settings and call them up again at the press of a button. There are six memory locations available. The memory function is useful for dishes which you prepare particularly frequently. In this section, you will find out about H how to save the memory H how to start the memory Storing settings in the memory Exception: Pyrolytic cleaning cannot be stored. Prerequisite: This operating mode selector must not be retracted. 1. Set the operating mode, temperature and cooking time for the dish you wish to cook or select a programme.

Do not start. 44 2. Press the I button. Memory I free" appears. 3. Use the operating mode selector to select one of the six memory locations. 4. Press and hold the I button, a signal sounds and Memory saved" appears. Starting the memory function You can start the saved settings for your dish at any time.
Prerequisite: the operating mode selector must not be pushed in.

Place your dish in the cooking compartment. 1. Briefly press the I button and use the rotary selector to select the memory location. The saved settings are displayed. If Memory location empty" appears, no setting has been saved in this memory location yet.

2. Press the button. The memory setting starts. Changing the memory location Changing the setting Once the appliance has been started, you can no longer change the memory location. This is possible at any time.

When you start the memory the next time, the original saved setting appears again. 1. Press the I button and select the memory location. The old settings appear. 2. Press the button. On the text display, Delete: No" appears. 3 Use the operating mode selector to select Delete: yes". 4. Press the button.

The memory location is cleared. Clearing the memory location 45 Electronic clock Your appliance has various clock functions. In this section, the following are explained: H The clock display H How to set the timer H How to switch off your appliance automatically (cooking time and end of operation) H How to switch your appliance on and off automatically (preselection mode) H How to set or change the clock Clock display Clock function button Rotary selector Clock function Q x y Timer Cooking time End of operation Use You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on and off automatically. The appliance switches off automatically after a set cooking time (e.g.: hours). The appliance switches off automatically at a set time (e.g.):).

46 Clock function Preselection mode 3 f Clock Rapid heating Use The appliance switches on and off automatically. The cooking time x and end of operation y are combined. Sets the clock. Shortens the preheat time (see section: Using the appliance"). Notes: H Between : and :, the clock display is dimmed if you do not make any settings and no clock function is activated.

H When using the Q timer, x cooking time, y end of operation and preselection mode clock functions, a signal sounds and the corresponding symbol flashes when the set time has expired. To stop the audible signal early, press the clock function button. H You can check your settings at any time. Press the clock function button repeatedly until the appropriate symbol is lit. H The setting can be corrected using the rotary selector if necessary.

H If you wish to cancel the setting, turn the set time to : and switch off the appliance. Switching the clock display on and off Turn the operating mode selector back to the position and push it in. 1. Press and hold the clock function button for a few seconds. The clock display is switched off. If a clock function is active, the associated symbol remains illuminated. 2. Press and hold the clock function button for a few seconds. The clock display switches on. 47 Timer 1.

Press the clock function button repeatedly until the KJ and Q symbols light up. 2. Use the rotary selector to set the duration (e.g. : minutes). The setting is applied automatically. Then the clock is shown and the timer counts down. Cooking time Automatic switch off after a certain period of time. 1. Setting the operating mode and temperature.

2. Press the clock function button repeatedly until the KJ and x symbols light up. 48 3. Use the rotary selector to set the cooking time (e.g. : hours). 4. Press the button. The appliance heats up. Once operation time has elapsed, the appliance switches off automatically.

5. Turn the operating mode selector to the setting and push in. End of operation Automatic switch off at a set time. 1. Setting the operating mode and temperature. 2. Press the clock function button repeatedly until the KJ and y symbols light up. 3. Use the rotary selector to set the end of operation (e.g. :).

4. Press the button. The appliance switches off automatically at the time that has been set for the end of operation. 5. Turn the operating mode selector to the setting and push in. 49 Preselection mode The appliance switches on automatically and switches off at the preset end of operation. To do this, combine the x cooking time and y end of operation clock functions. 1. Setting the operating mode and temperature.



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2. Press the clock function button repeatedly until the KJ and x symbols light up. 3. Use the rotary selector to set the cooking time (e.g. : hours). 4. Press the clock function button repeatedly until the KJ and y symbols light up. 5. Use the rotary selector to set the end of operation (e.g. :). 6. Press the button. The appliance waits until the appropriate time to switch on (in the example here, :). The appliance switches off automatically at the time that has been set for the end of operation (:). A signal sounds and the y symbol flashes. 7. Turn the operating mode selector to the setting and push in. Setting the clock 1.

Press the clock function button repeatedly until the KJ and 3 symbols light up. Changing the clock 2. Use the rotary selector to set the current time. The setting is applied automatically. e.g. from summer to winter time. Make the settings as described in steps 1 and 2. 50 Childproof lock The oven has a childproof lock to prevent children accidentally switching it on or changing an operation that is running. In this section, you will find out about H how to lock your appliance H how to lock your appliance permanently Locking To switch the appliance on again, you must unlock it. Once operation has finished, the appliance is not locked automatically. Lock it again if necessary or activate the permanent lock. 1. Press the operating mode selector. Appliance is ready for use" appears on the text display.

2. Press and hold the Info button for three seconds. Select language" appears on the text display. 3. Press the Info button again. appears on the temperature display. 4. @@5. Press and hold the Info button until the symbol appears on the temperature display. Note: If you attempt to make settings, appears on the temperature display and Appliance locked" on the text display. Locking the appliance Unlocking the appliance 1. Press the operating mode selector. 2. @@3. @@4.

Press and hold the Info button until the symbol goes out. 51 Permanent lock To make settings, you must temporarily interrupt the permanent lock. Once you have switched off your appliance, the appliance locks again automatically. 1. Press the operating mode selector. Appliance is ready for use" appears on the text display. 2. Press and hold the Info button for three seconds. Select language" appears on the text display. 3.

Press the Info button again. appears on the temperature display. 4. @@5. Press and hold the Info button for three seconds. Appliance is ready for use" appears on the text display. Your appliance is locked after 30 seconds. The symbol appears on the temperature display. Note: If you attempt to make settings, appears on the temperature display and Appliance locked" on the text display. Locking the appliance permanently Interrupting the permanent lock 1.

Press the operating mode selector. Appliance is ready for use" appears on the text display. 2. @@3. @@4. Press and hold the Info button until the symbol goes out. The permanent lock is interrupted. 5. Switch on the appliance within 30 seconds. @@Press the operating mode selector.

Appliance is ready for use" appears on the text display. 2. @@3. @@4. Press and hold the Info button until the symbol goes out. 5. @@6. @@7. Press and hold the Info button for three seconds. The appliance is permanently unlocked.

@@@@@@Appliance operation is interrupted. @@@@In the section entitled Changing the basic settings, you can read about how to change to the Auto start setting under the subheading Basic settings". Basic settings Your appliance has various basic settings that you can adjust at any time to suit your requirements. In the table, you will find all the basic settings and options for changing them. Basic setting Select the language: English Options Explanation 5 other languages are possible Language for the text display = Appliance controls locked Activate the childproof lock = Appliance controls permanent lock = off = short = 30 seconds = medium = 2 minutes = long = 10 minutes = automatic = off* Activate the childproof lock permanently Signal after the cooking time has elapsed = Appliance controls unlocked = Appliance controls unlocked = medium audible signal = Continue when door shut: off Way in which operation continues after the oven door has been opened and closed *continue operation using 54 Basic setting Adjust individually -3 +3 Options e.g. increasing intensity of cooking result -3 +3 = 230 240 V = Restore factory settings Explanation Change the cooking result for all programmes in the automatic programmes move right = more intensive move left = less intensive Adjust the mains voltage Reset all changes to the basic settings Set the mains voltage = 220 230V = Do not restore factory settings Changing the basic settings Prerequisite: the operating mode selector must not be pushed in. 1. Press and hold the button for a few seconds. The first basic setting is displayed on the text display.

2. @@3. Make the required setting using the temperature selector. 4. Press the Info button for a few seconds. Your setting is applied. @@480 C. @@The pyrolytic cleaning programme takes approx. @@Risk of serious damage to health. Never clean non stick baking trays and dishes at the same time.

@@Risk of fire. Loose food residue, grease and meat juices are flammable. @@@@Do not attempt to push in the latch by hand. @@This is normal. The latch dis appears automatically when you close the door. Please do not attempt to push in the latch by hand. @@The cleaning process may be interrupted. @@@@The outside of the appliance becomes very hot. Make sure that nothing is placed against the front of the appliance. Small children must be kept at a safe distance from the appliance.

Never hang flammable objects, e.g. tea towels, on the door handle. Setting pyrolytic cleaning 1. Press the operating mode selector.

Appliance is ready for use" appears in the text display. 2. @@3. Start the cleaning process with . The oven door locks shortly after cleaning starts. Door locked" appears in the text display. Once pyrolytic cleaning has finished Cleaning has finished. The oven stops heating. @@@@Switch off the oven using the operating mode selector. @@@@Never use high pressure or steam cleaners. Risk of burns. Do not clean immediately after switching off the appliance. @@Shadows on the door panel which look like streaks, are caused by reflections made by the oven light. Enamel is baked on at very high temperatures. This can cause some slight colour variations.

This is normal and does not affect its function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti corrosion protection. Unpleasant odours, e.g. after fish has been prepared, can be removed very simply. Add a few drops of lemon juice to a cup of water. Place a spoon into the container as well, to prevent delayed boiling. Heat the water for 1 to 2 minutes at maximum microwave power. Cleaning agents Damage to the various different surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.



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Do not use H sharp or abrasive cleaning agents, H metal or glass scrapers to clean the glass in the appliance door, H metal or glass scrapers to clean the door seal, H hard scouring pads and sponges, H cleaning agents with high concentrations of alcohol. Wash new sponge cloths thoroughly before use. 59 Area Appliance front Cleaning agents Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers to clean.

Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks.

Special stainless steel cleaning agents can be obtained from the after sales service or from specialist retailers. Hot soapy water or a vinegar solution: Clean with a dish cloth and dry with a soft cloth. For heavy soiling: It is best to use a stainless steel sponge or pyrolytic cleaning. Stainless steel Oven Glass cover for the oven light Door panels Seal Accessories Hot soapy water: Clean with a dish cloth. Glass cleaner: Clean with a dish cloth. Hot soapy water: Clean with a dish cloth, do not scour. Hot soapy water: Soak and clean with a dish cloth or a brush. Cleaning the glass panels The glass panel can be removed from the oven door for cleaning. Risk of burning. Do not remove the panels immediately after switching the appliance off.

The oven must be cold. 1. Open the oven door. 2. Undo the two screws on the door using a flathead screwdriver (blade width 8 11 mm). Hold the door panel firmly while doing this. (Fig. A). 3. Close the door slowly and pull out the front panel upwards by the door handle.

(Fig. B). d Removal 60 4. Hold the intermediate panel firmly and press the safety catch on the door upwards. Lift out the panel upwards.

(Fig. C). C Refitting Clean the glass panels using glass cleaner and a soft cloth. Do not use any sharp or abrasive agents. The glass scraper is not suitable. The glass could become damaged. 1. Insert the intermediate panel and push it downwards until it engages. (Fig. A). Make sure that the panel is aligned evenly, at the bottom. 2. The lettering must be positioned in the top right corner, so that it can be easily read. (Fig. B).

A B 61 3. Push the safety catches downwards. (Fig. C). 4. Insert the door panel into the guide with both hands. (Fig. D). C D 5. Push the door panel downwards, lift it slightly and hook it in at the top.

(Fig. E). E Make sure that the door panel is sitting flush with the control panel. 6. Fully open the door, while holding the panels firmly with one hand. (Fig. F). 62 F 7. Push the door downwards again and tighten the screws handtight using a flathead screwdriver (blade width 8 11 mm), close the door. (Fig. G). G Caution: The oven may only be used again when the panels are correctly installed. Faults and repairs It is not always necessary to call the after sales service. In some cases, you can take remedial action yourself. @@@@ You will find many cooking tips and tricks there. Possible cause The plug is not plugged into the mains. Power cut. Faulty circuit breaker. Remedial action/notes Plug in the plug. Check whether the kitchen light is working.

@@@@@@@@ The button has not been Press the button. pressed. The button was not Press the button. pressed. The microwave has malfunctioned. If this fault occurs again, call the after sales service. Oven operation without microwave is possible. @@@@ the appliance. The food was colder than usual. Stir or turn the food during cooking.

64 Problem The oven does not heat up. " appears in the temperature display Possible cause The demo setting is activated. Demo setting activated" appears in the text display. Remedial action/notes Switch off the circuit breaker in the fuse box and switch it on again after approximately 20 seconds. " appears in the temperature display.

Automatic switch off has been Press a button or switch off the activated. The oven stops appliance. heating. Error messages with E If an error message with E appears in the display, press the clock function button repeatedly until the KJ and 3 symbols appear. Then reset the clock.

If the error is shown again, call the after sales service. You can take remedial action yourself for some error messages. Problem The error message E101" or E104" appears in the clock display. The error message E011" is shown in the display. Possible cause The temperature sensor has failed. A button was pressed for too long or has jammed. Remedial action/notes Call the after sales service. Microwave operation is possible on its own. Press all buttons individually. If the error message remains, please contact the after sales service.

Switch off the oven using the button and call the after sales service. You can use all the other oven functions. Call the after sales service. The error message E106" is shown in the clock display. You have set the pyrolytic cleaning. The oven door lock is faulty. The error message E010", E310", E009" or E309" appears in the clock display. Technical malfunction. d Risk of electric shock. Incorrect repairs are dangerous.

Repairs may only be carried out by one of our trained after sales engineers. 65 Replacing the oven light d Method It is possible to replace the oven light. Heat resistant 12 V, 20 W halogen bulbs can be obtained from the after sales service or a specialist dealer. Danger of electric shock. Never replace the oven light when the appliance is switched on.

Pull out the mains plug or switch off the circuit breaker in the fuse box. Always remove the new halogen bulb from the packaging using a dry cloth. This increases the service life of the bulb. 1. Switch off the circuit breaker in the fuse box.

2. Place a tea towel in the cold oven to avoid damage. 3. Remove the glass cover. To do this open the glass cover downwards by hand. Should you experience difficulties removing the glass cover, use a spoon to help. (fig. A). 4. Remove the bulb and replace with the same bulb type.

(fig. B). 66 5. Fit the glass cover again. (fig. C). 6. Remove the tea towel. Switch the circuit breaker in the fuse box back on or plug in the mains plug.

Replacing the door seal If the door seal is defective, it must be replaced.

Replacement seals for your appliance can be obtained from the after sales service. Please supply your appliance's E number and FD number. Danger of serious damage to health. Never use the appliance if the door seal is damaged. Otherwise microwave energy may escape.

Only use the appliance after having it repaired. 1. Open the oven door. 2. Remove the old door seal.

3. There are 5 hooks attached to the door seal. Use these hooks to attach the new seal to the oven door. d Note: The presence of the join at the bottom of the door seal in the centre is a technical requirement. 67 After sales service Our after sales service is there for you if your appliance should need to be repaired.



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