

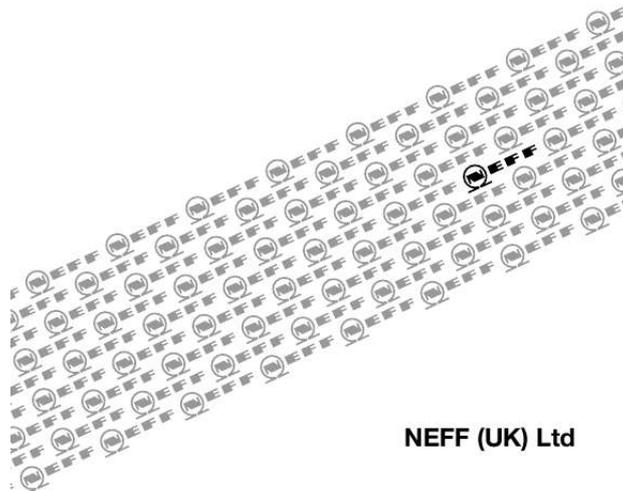


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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF U1452N3GB. You'll find the answers to all your questions on the NEFF U1452N3GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF U1452N3GB
User guide NEFF U1452N3GB
Operating instructions NEFF U1452N3GB
Instructions for use NEFF U1452N3GB
Instruction manual NEFF U1452N3GB

**How to connect up,
build-in, set up, use and
look after your
U1452 oven**



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Manual abstract:

Before connecting your new appliance Do not use the appliance if it is damaged in any way. Installation and connection of the appliance should be performed according to the instructions and connection diagram provided, and should be entrusted to a competent electrician. In the event of a damage that occurs as a result of improper connection, the warranty will be void. Our appliances meet the applicable safety regulations for electrical appliances. Repairs must only be performed by service engineers trained by the manufacturer. Repairs carried out by incompetent service agents can make the appliance unsafe. 2 Important Information Notes on disposal Old appliances still have some residual value. An environment-friendly method of disposal will ensure that valuable raw materials can be recovered and used again. Before you dispose of your old appliance, make sure that it has been rendered inoperable. Your new appliance was protected by suitable packaging while it was on its way to you.

All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately. Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local government office. Make sure that the power cord does not get caught in the hot oven door. The plastic insulation could melt.

In the case of a defect, switch off (or remove) the mains fuse in the building electrical system. Do not store combustible items in the oven. They could ignite if the oven is switched on accidentally. If using hot air v, do not place greaseproof paper loosely in the oven (e.g. when heating the oven). The hot-air fan could draw in the paper which may damage the heater and fan. Do not clean the oven with steam or high-pressure cleaners. Do not insert a baking sheet at the bottom of the oven, or cover the base of the oven with aluminium foil, as this would result in heat build up. Roasting and baking times would change, and the enamel would be damaged. Never pour water directly into the hot oven. Damage to the enamel could result. Dripping juices may leave spots on the oven lining. Always place a baking tray below to prevent this from happening. Never stand or sit on the open oven door.

The oven door must close properly. Keep the door seal surfaces clean. Appliance safety considerations The appliance should only be used for the preparation of food. Open the oven door carefully. Hot steam may escape. The surfaces of heating and cooking appliances get hot during operation. The interior oven walls and the heating elements get extremely hot. Always keep children away from the appliance. Never leave the appliance unattended when cooking with fat or oil. They can catch fire if overheated.

Clean the oven regularly. Fatty or oily remnants could ignite when the oven is switched on. 3 Introducing: Your new Oven Main oven Mini oven 0 0 50 50 100 100 250 250 150 150 200 200 Function selector Electronic timer controls Function selector Temperature selector with control lamp Temperature selector with control lamp Main oven Function selector Temperature selector Mini oven Function selector Temperature selector 0 0 50 50 100 100 250 250 150 150 200 200 Setting: k Defrosting position Setting: 50250 temperature in °C v Circotherm e Conventional Z I w top and bottom heat Radiant grill Circo-roasting Bottom heat Setting: e Conventional top and bottom heat Z Radiant grill Setting: 50250 temperature in °C 4 Introducing: Your new Cooker Accessories Your appliance is supplied with: 3 Wire shelves 1 Roasting/grill pan with grid The following accessories can be obtained from the supplier of your oven: Deep roasting pan Baking tray, aluminium Baking tray, enamelled Small grill-set Supplementary equipment set Telescopic for Main oven Note: The baking tray or roasting pan may distort while the oven is operating. This is caused by major temperature differences on the utensil. These differences may occur if only one part of the utensil was covered or if deep-frozen food, e.g. pizza, was placed on the utensil. Note: Order no. Z 1270 X2 Z 1330 X0 Z 1340 X2 Z 1240 X2 Z 1750 X0 Note: The distortion will already subside again during baking, roasting or grilling. Shelf positions Your oven features 3 shelf positions.

The shelf positions are counted from bottom to top. The numbers are marked in the oven. Mini oven Your oven features 4 shelf positions. The shelf positions are counted from bottom to top. The numbers are marked in the oven. When using circotherm, do not use shelf position »2«, in order not to block air circulation. Main oven 5 Before Using Your Appliance for the First Time Time of day Before you use your appliance for the first time, it is necessary to set the current time on the electronic timer. After connecting to the mains, or after a power failure, the display {:{ will blink. Setting the time: Press the > button and set the current time with the rotary knob (e.g.

| Å:{{). To amend the time of day, press button > until the indicator flashes under the + symbol. The correct time of day can then be set. Note: The time cannot be set if an automatic function is active (see Electronic clock for cancelling automatic function). Preliminary cleaning: 1. Clean the appliance exterior with a soft moistened cloth. 2. Clean the oven and the accessories with a hot detergent solution. Initial burn-in 1. Preheat the empty oven for about 30 minutes. Select v heat at a setting of 190° C. During the initial burn-in phase, please open the kitchen windows to dissipate unpleasant odours. 6 Electronic timer Cooking time Minute timer Function indicator Off time Time Function button Rotary knob To engage and disengage, depress gently. The electronic timer can be operated with one hand; after pressing the button, set the time with the rotary knob. Adjustments can be made for as long as the display flashes (4 seconds).

Setting the time: See section "Before using your appliance for the first time". Minute timer: 1. Press the > button and set the cooking time (e.g. Å minutes). When the timer switches on, the remaining time is displayed. 2. A signal tone is emitted when the time has elapsed and the indicator flashes. To stop the signal tone, press the > button. Setting the timer: 7 Electronic timer Automatic timer for the main oven You can switch the oven on and off via the electronic clock. Automatic switch off: If you wish to bake or roast food immediately, it is only necessary to set the cooking time.



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1. Select the heating system and the oven temperature. 2. Press button > until the indicator flashes under the ? symbol.

Set the required cooking duration with the rotary control (Example: 1 hour and ~{ minutes). Approx. 4 seconds after setting the clock reverts to time of day.

The Indicator under the ? Symbol confirms that automatic operation has been set. 3. When the time has elapsed (e.g. 1 hour and ~{ minutes), a signal is emitted and the flashes. The oven is automatically switched off. To stop the signal, press the > button.

4. Switch the oven off. 5. To end automatic mode, press the > button again. Setting the length of cooking time: 8 Electronic timer Automatic switch on and switch off: Setting the length of cooking time: If the food is to be cooked later on, both the cooking time and Off time must be set.

1. Select the heating system and the oven temperature. When the settings have been made, the time of day is displayed. 2. Press button > until the indicator flashes under the ? symbol.

Set the required cooking duration with the rotary control (Example: 1 hour and ~{ minutes). 3. Press button > until the indicator flashes under the ! symbol.

Set the required end of cooking time with the rotary control (Example: \}:-{). Approx. 4 seconds after setting the clock reverts to time of day. The Indicator under the ! Symbol confirms that automatic operation has been set. 4. The oven is automatically switched on and off at the preset times (e.g.

1:{{ and Setting the end of cooking time: \}:-{). 5. When the time has expired, a signal is emitted and the flashes. To stop the signal, press the > button. 6. Switch the oven off. 7. To end automatic mode, press the > button. Checking, correcting and cancelling settings: 1. To check your settings, press the > button.

2. If required, correct the settings with the rotary knob. 3. If you want to cancel your settings, turn the set time back to {:{{ and switch the oven off. Special functions Masking out the display: 1.

Press the > button for 7 seconds. The display then goes blank and the time continues running in the background. 2. To switch on the display, briefly press the > button. Dimming the display: Between 22.

00 and 6.00 the display is automatically dimmed. 9 Note: The automatic timer is best used with dishes which require little attention. The minute timer and OFF time can be pre-programmed up to a max. 24 hours. The settings can be displayed at any time by pressing the > button. Definition of Oven Features

Mini oven Conventional cooking ----- e (top and bottom heat) The food being cooked is exposed to heat from heating elements located at the top and bottom of the oven cavity. Cooking is possible on one shelf level only. Advantages: Baking of cake with moist filling, pizza, quiche Mini oven Radiant grill

----- Z The food being cooked is exposed to heat from the grill element at the top of the oven cavity. Advantages: particularly suitable for flat, small cuts of meat, i.

e., steaks and sausages, fish, vegetables and toast. Main oven Gentle defrosting----- Advantages: Recommended for delicate pastries only (i.e., whipped-cream gateaus). Circotherm ----- v Advantages: low soiling of oven interior cooking on up to 3 shelf levels at once is possible shorter

preheating times low oven temperatures gentle defrosting k bread baking Circotherm grilling ----- v A system by which foods, that would normally be grilled by direct heat from an element, are cooked using Circotherm. Temperatures between 180 and 190 °C are selected and the food is placed on the wire

shelf, roasting on the roasting/grill pan. Advantages: ideal for steaks, sausages, chicken joints, fish, kebabs and chops no turning of food is required three shelves of 'grilled' food can be prepared at one time very convenient Conventional Cooking (top and bottom heat)the oven on the same shelf position. No pre-

heating is required. Save energy by putting the roast into the cold oven.

Use a Circotherm temperature of 160 °C. Let the meat rest for 10 minutes after roasting, this will allow the juices to settle and prevent them from running out of the meat when carved. Baste the meat if desired. Place in a cold oven to save energy or pre-heat if desired. @@This type of cooking is suitable for less tender cuts of meat.

Place the casserole on the wire shelf on a suitable shelf position. Cooking tips: Only use ovenproof cookware. @@ Cover large turkeys with foil during cooking. Remove foil during the last hour. Roasting with Conventional heat e Follow the steps above.

With fatty meat 125250 ml (48 floz) of water can be poured into the roasting pan. Circo-roasting I Use this method for particularly crispy poultry or pork with crackling. Use the shelf and roasting pan together. Turn large roasts after about half of the total cooking time has elapsed. Use shelf 1 or 2 for circo-roasting.

Some types of food (e.g. fatty meats) will spit during Circo-roasting. Therefore, to prevent burning-on of the stains, thorough cleaning of the oven is recommended after use. Whole poultry should be turned after approx.

two-thirds of the cooking time has elapsed. With duck and goose, pierce the skin under the wings to allow excess fat to drain off. After the end of the selected roasting time and with the oven switched OFF, leave the roast in the closed oven for approx. 10 minutes. 13 Grilling Main oven Circotherm grilling v Use this method for small cuts of meat steaks, chops, sausages, bacon, chicken joints and fish. Use the shelf and roasting pan together. Season meat as required.

Place on shelf. Do not turn food over the hot air will circulate around the food cooking all sides. Use a temperature of 180 190 °C.

Exercise CAUTION when grilling. Always keep children away from the oven when it is in use. Notes on grilling: Always close the oven door when grilling.

The grilling temperatures are variable. Always use the shelf and the roasting pan.

Always place the food to be grilled in the centre of the wire shelf. @@The element will be reactivated after a short period of time. ! Radiant grilling Z Used for small cuts of meat or poultry. Always use the shelf and roasting pan together. Turn the food after approx.

two-thirds of the grilling time has elapsed. Lightly brush the wire shelf with oil and baste the food if desired. 14 Roasting Mini oven Roasting with

Conventional heat e Follow the steps above. @@ Baste the meat if desired. Place in a cold oven to save energy or pre-heat if desired. @@This type of cooking is suitable for less tender cuts of meat. Place the casserole on the wire shelf at a suitable shelf position. Cooking tips: Only use ovenproof cookware.

@@ Cover large turkeys with foil during cooking. @@Exercise CAUTION when grilling.

@@ The grilling temperatures are variable. Always use the grill and roasting pan together.



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Turn the food after approx. two-thirds of the grilling time has elapsed. Cakes remain doughy and collapse when removed from the oven. Reduce the temperature for deep cakes. Bake for a longer period of time. Test with a skewer before removing. Avoid placing trays too close to the back wall. Space food on the tray.

Lower shelf position. Cook for shorter period of time. Use a slightly lower temperature and cook for a longer time.

Use only approximately half of the liquid specified in the recipe. Use fat only for adding flavour.

Turn the Circotherm selector switch to the k position. Dependent on size and type of the baked goods, defrost 25 45 minutes, take out of the oven and allow to stand 30 45 minutes. With smaller amounts (pastries), the defrosting time is reduced to 15 20 minutes and the subsequent standing time to 10 15 minutes. Standard defrosting of various foods: Shelf-in levels: With 1 baking sheet: Slide-in level 3 With 2 baking sheets: Slide-in levels 1 and 3 All stated times are approximate guidelines that vary with the shape and volume of frozen products. Raw frozen products or foods from a freezer always defrost at 50° C.

Higher defrosting temperatures may cause the food to dry out. Defrost frozen meals packed in aluminium foil or closed aluminium containers at a setting of 130 140° C. Place frozen meals packed in plastic bags or plastic containers in a pot filled with water. Cover the pot and defrost of 130 140° C. Attention: Pot handles must be ovenproof. Defrost and warm up frozen baked goods at 100 140° C. Brush bread, rolls or yeast pastry lightly with egg to make the crust more appealing. Defrost dry frozen yeast cakes at 160 170° C for 20 30 minutes. Defrost moist frozen yeast cakes (with fruit topping) at 160 170° C for 30 50 minutes after wrapping in aluminium foil to prevent cake from drying out. Defrost and toast frozen toast (with topping) at 160 170° C for about 20 minutes.

Defrost and bake frozen pizzas at 180 190 °C for 15 25 minutes. Place on wire grill covered with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures. 17 Cleaning and Care Important cleaning basics: For cleaning, do not use abrasives, corrosive cleaners, aerosol cleaners or sharp objects. Do not scratch off burnt-on food residues, but soak off them with a damp cloth and washing up liquid. Oven cleaners must not be used on aluminium or plastic parts. Stainless steel front: When using commercially available Stainless Steel cleaning agents, avoid cleaning any lettering, as this can become damaged! Do not use any scouring pads or abrasive cleaners. Use commercially available detergents applied with a soft, moistened cloth or a chamois. Enamel and glass: Use hot detergent suds for cleaning. Remove the oven door before cleaning the enamel surface. Oven interior: Clean the oven after each use, especially after roasting or grilling. Food remnants burn in when the oven is reheated. The baked in remnants are very difficult to remove once burnt in. You can reduce the degree of soiling by greater use of the circotherm. Do not clean the warm oven with any of the cleaning products specifically designed for this purpose.

When baking very moist cake (e.g. rich fruit cake) that could drip over the top of the tin, place on the roasting pan or your own baking sheet. When roasting, ensure that the meat juices do not splash on to the base of the oven. Clean the oven before soiling becomes too heavy.

Wash out the oven cavity with hot detergent suds. Leave the door open until the interior has dried. 18 Cleaning and Care Manual cleaning steps: Note: To make cleaning more convenient, the oven offers you the following options: Removing the oven door: 1. Fully open the oven door. 2. Move the catch levers on the right and left-hand sides to the fully open position. 3. Placing the door at an upward angle toward you, grasp the door with both hands and lift it out of the hinges toward you. Replacing the oven door: 1. Set both hinges into their respective receptacles on the left and right, and swing the oven door downward.

2. Close the catch levers on the left and right. 3. Close the oven door. Switch on the oven light Main and Mini oven: Set the function selector to a random position. Removing the shelf railings Mini oven: On both left and right sides, remove two milled screws each. Carefully remove the shelf railings. Main oven: On both left and right sides, remove the one milled screws. Carefully remove the suspended grids. 2.

1. 19 Service and Repair Information In the event of problems or repairs that you cannot solve yourself, our customer service will be happy to help. Check the customer service directory for an office facility in your area. You can find this information on the appliance's nameplate. The nameplate is located on the appliance, behind the oven door, on the left bottom edge of the oven.

Replacing the oven light Caution: Disconnect the appliance or remove the fuse! Mini oven: 1. To prevent damage, place a tea cloth into the cold oven. 2. Remove the glass cover by inserting a knife or similar object between the glass and the frame. 3.

Replace the lamp. Type: Incandescent bulb E 14, 230 240 V, 25 W, heat-resistant to 300 °C. You may obtain this bulb from our spares department. Main oven: 1. To prevent damage, place a tea cloth into the cold oven. 2. Unscrew the lamp cover by turning it anti-clockwise. 3. Replace the lamp. Type: Incandescent bulb E 14, 220 240 V, 40 W, heat-resistant to 300 °C.

You may obtain this bulb from our spares department. Replacing the oven door seal: 1. Remove the defective oven door seal by simply unhooking it. You may obtain the new oven door seal from our spares department. Caution: Calling customer service because of an operator error can be very costly! In the event of a service request, please have the following information handy: E-Number FD 20 Trouble-shooting Guide Calling the customer service is not always really necessary. In some cases, you can remedy the situation yourself. The following table may contain some helpful tips. Important general safety guidelines: Service or repair work on the electronic components may only be performed by a qualified expert. Without exception, prior to starting such repairs, the appliance must be disconnected from the mains. This may be accomplished by tripping the automatic fuse or by removing the fuse from the fuse box that controls your flat or apartment.

Problem There is a general failure of all electrical functions, i.e., the control lamps have suddenly ceased to function. Liquids or thin cake mixes are distributed at a visibly uneven thickness. The oven suddenly stops functioning and the electronic timer flashes {;{? The oven suddenly stop functioning.

Possible cause Defective fuse. Remedy Check the fuse in the fuse box, and replace if required.



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@@@The power supply was briefly interrupted. @@Reset ON time ? to {::}. 2.

Press the > button. Heat the oven at 100 °C for about 5 minutes. @@Not possible. The oven door window pane fogs up. A considerable amount of water condensation occurs in the oven. The enamelled slide-in parts have dull, light blotches? After prolonged use, the oven window panes are soiled from the inside. This is a normal condition. It is caused by the occurrence of temperature differences. This condition is normal with moist cakes or with very large roasts. Normal occurrence due to dripping meat juices.

This kind of soiling is normal. Remove the oven door, and put aside with the handle facing upward. For cleaning, remove the two screws at the door handle moulding with a screwdriver. Caution: During reassembly, install both the door handle and the door seal in their original positions. 21 Assembly Instructions For the installer and kitchen expert! Important installation notes: Properly dispose of packaging materials. Do not use oven door handle for transporting or handling the unit during installation. WARNING: Connection and first start of the appliance may only be performed by an authorised specialist. Connection must be made using an H 0 5 V V- F mains connection cable. Nominal connected loading, nominal voltage and model number of the appliance: see the rating plate, located behind the oven door, fixed to the lower left facing edge of the oven. The unit's nameplate is located at on the right sidewall of the unit. Electrical safety of the appliance can be ensured only if the equipment earth in the building installation has been installed according to regulations. On the installation side a isolating device shall be provided. Any switch with a contact gap exceeding 3 mm may be considered a separating device. Other examples are LS switches, fuses and contactors. In the case of repairs interrupt all power connections to the unit.

Connection diagram Kitchen furniture Oven housing units from virtually all lines of kitchen furniture are suitable for installing the built-in oven. However, the veneers or plastic laminates on the housing unit must be applied with heat-resistant glue (90 °C). If plastic laminate or glue are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result. 220-240V ~ L N 22 Assembly Instructions Installation of the built-in oven To burn-in the insulation, heat up the oven prior to installing the unit. Push the built-in oven into the housing unit and align the unit until it is in a level position.

Open the oven door and, using one screw on each side, fasten the built-in oven to the side strips of the housing unit (see illustration). The two screws (supplied with the built-in oven) must be started slightly outward. Verify that the built-in oven is positioned securely and in a level position, and that the required installation dimensions have been maintained. The properly installed appliance must be covered on all sides in such a fashion that not even components with rough insulation are exposed to the touch. The cover must be removable with tools only. 560 570 min. 894 min. 878 55 min0 . 3 min. 23

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