

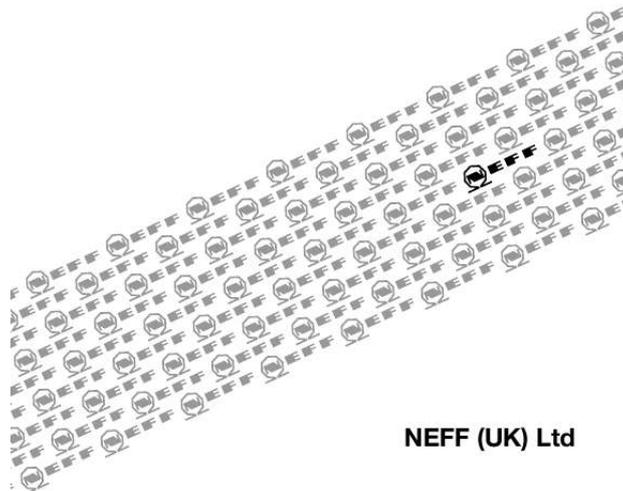


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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF U1524. You'll find the answers to all your questions on the NEFF U1524 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual NEFF U1524
User guide NEFF U1524
Operating instructions NEFF U1524
Instructions for use NEFF U1524
Instruction manual NEFF U1524

**How to connect up,
build-in, set up, use and
look after your
U1524 oven**



NEFF (UK) Ltd



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. @@. ... 45 Installation of the built-in oven ... @@ They contain important information concerning your Personal safety as well as on use and care of the appliance. The Instructions for Use apply to several versions of this appliance.

Accordingly, you may find descriptions of individual features that do not apply to your specific appliance. Please keep the operating and installation instructions in a safe place; this important documentation may also be of use to a possible subsequent owner. Packaging and old appliances Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and can be recycled. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish. Environmentally-conscious recycling can reclaim valuable raw materials. Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating „Caution, scrap". This appliance is labelled in accordance with European Directive 2002/96/EG 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.

Up-to-date information on how to dispose of your old appliance and the packaging from the new one can be obtained from your retailer or local authority. 3 Before installation Transport damage Check the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport. The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims. This appliance is intended for domestic use only. Only use the cooker for food preparation. Open the oven door carefully. Hot steam may escape. Never touch the internal surfaces of the oven or the heating elements.

There is a risk of burning. Children must be kept at a safe distance from the appliance. Never store combustible items in the oven. Risk of fire. Never place

flammable objects onto the hot plates. Fire hazard! Never place cables of electronic devices onto the hot plates. Never clamp leads of electrical appliances in the hot oven door. The insulation on the leads could melt. There is a risk of short-circuiting. Caution: The extension rails heat up during oven operation. Use special care to avoid burns when extending the rails. Remove all packaging remnants, e.g. polystyrene parts, from the oven. Repairs Incorrectly done repairs are dangerous.

There is a risk of electrocution. Repairs may only be carried out by after-sales service technicians who have been fully trained by BSH. If there is a fault, switch off the oven fuse at the fuse box. Call the after-sales service. Electrical connection Safety information Hot oven 4 Reasons for damage Baking tray, aluminium foil or dishes on the oven floor Do not place the baking tray on the oven floor.

Do not cover it with aluminium foil. Do not place dishes on the oven floor. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged. If using circotherm, 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. Never pour water directly into a hot oven. This could damage the enamel.

When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed. It is recommended that you use the deeper universal pan. Only leave the oven to cool with the door closed. Do not allow anything to become trapped in the oven door. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time. If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Keep the oven seal clean. Do not stand or sit on the oven door.

Do not use high-pressure cleaners or steam jets. Baking paper Water in the oven Fruit juice Cooling with the oven door Very dirty oven seal Using the oven door as a seat Care and cleaning 5 Your new cooker Here you will learn more about your new oven. The control panel and its switches and indicators are explained here. The heating modes and the accessories included with your oven will be explained here. The control panel Oven functions Main oven

Electronic timer controls Mini oven Function selector with setting for preferred temperature *circotherm mode and Qbread-baking setting Temperature selector with oven temperature display Rapid heating for Function selector Temperature selector with control lamp Main oven Oven functions * Circotherm (Surface grilling, large area grill) Surface grilling, small area grill , Circo-roasting Q z d \$; \$ Bread-baking Dough-proving AquaCleanse Oven light Oven temperature Rapid heat up Note The oven light switches on for every oven function.



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Exception: Oven cleaning. The indicator light for the oven temperature ; is lit red during the heating up phase and during reheating. The indicator light goes out when the set temperature is reached. Rapid heating s can be selected for circotherm or bread-baking setting. 6 Mini oven Temperature selector Settings 50 275 Temperature in °C.

J Oven Cleaning Function selector Use the function selector to select the type of heating for the oven. Settings \$ / () Oven light Top/bottom heat (conventional heating system) Large area grill Small area grill Press-down switches To engage and disengage, depress the switch, making sure that it is in OFF position. 7 Slide-in levels Mini oven Your oven features 2 shelf positions. The shelf positions are counted from bottom to top. The numbers are marked in the oven. Main oven Your oven features 4 slide-in levels. The slide-in levels are counted from bottom to top. The numbers are marked in the oven. When using circotherm, do not use slide-in level »2«, in order not to block air circulation. The hook-in grilles and telescopic rails can be inserted at your preferred slide-in level.

(Optional accessory available from your dealer). 8 Accessories Universal pan with grid Your appliance is supplied with: 3 Grid Additional accessories can be obtained from a specialist dealer. Before ordering, please check the Neff sales literature to confirm which of the following items are available in the UK:

Universal pan Universal pan, non-stick Glas pane Soufflé pan Baking tray, aluminium Baking tray, enamelled Baking tray, non-stick Pizza tray Wire shelf, high/low Wire shelf, dose mesh Roasting tray Upgrade set Single Telescope System steam cooker Pizza stone Universal oval roaster enamelled Note: Order no. Z 1232 X0 Z 1233 X0 Z 1262 X0 Z 1272 X0 Z 1332 X0 Z 1342 X0 Z 1343 X0 Z 1352 X0 Z 1432 X0 Z 1442 X0 Z 1512 X0 Z 1784 X0 N 8642 X0 EU Z 1912 X0 Z 9930 X0 The baking tray or universal 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. The distortion will already subside again during baking, roasting or grilling. 9 Before using your appliance for the first time Preliminary cleaning Take the accessories out of the oven.

Remove all packaging remnants, e.g. polystyrene parts, from the oven. 1. Clean the appliance exterior with a soft moistened cloth.

2. Remove the hook-in grilles and telescopic rails from the oven. 3. Clean the oven and the accessories with a hot detergent solution. Initial burn-in Before using the appliance for the first time, you must set the current time on the electronic clock.

Heat the empty oven for approx. 30 minutes. Select top and bottom heat at a setting of 240° C. During the initial burn-in phase, please open the kitchen windows to dissipate unpleasant odours. Subsequent cleaning Time of day Setting the time Clean the oven with a hot detergent solution. Install the hook-in grilles and telescopic rails. After connecting to the mains, or after a power failure, the display 0:00 will blink. Press the > button and set the current time with the rotary knob (e.g. 15:00 hours).

To correct the time, press the the symbol flashes. Then set the time. # > button until Note: The time cannot be corrected if an automatic function or the timer has been set (to cancel see "Electronic clock"). 10 Electronic clock The electronic clock can be operated with one hand; after pressing the button, set the time with the rotary knob. Settings can be made for as long as the function display flashes (~4 seconds). The control panel Current oven temperature Minute timer Function selector Time of day Rotary knob To engage and disengage, depress gently OFF time ON time Minute timer 1. Press the > button and set the time (e.g. 5 minutes). When the timer switches on, the remaining time is displayed.

2. When the time has elapsed, a signal is emitted and the press the ,symbol flashes. To stop the signal, > button. 11 Automatic timer for the main oven Automatic switch off You can switch the oven on and off via the electronic clock. If you wish to bake or roast food immediately, it is only necessary to set the ON time.

1. Select the heating system and the oven temperature. 2. Press the > button until the ? symbol flashes and set the ON time with the rotary knob (example: 1 hour anshy; yoghurt can be made. AquaCleanse (oven cleaning system) d The oven cleaning function featured in your oven is intended to help you keep your oven neat and tidy.

An amount of cleaning solution is vaporised automatically. The combined effects of heat and steam soften the soil deposits on the oven wall enamel and facilitate their removal. For more information on this function, see the section on "Cleaning and Care" later in this booklet. Use this function with a cold oven only. Advantages: takes the toil out of oven cleaning protects the enamel on interior surfaces constitutes an environmentally friendly cleaning method Rapid heat up Note Can be selected for circotherm or bread-baking. \$ 15 Description of Oven Features Mini oven Top and bottom heat (Conventional heating system) The food being baked or roasted is exposed to heat radiation from heating elements located at the top and bottom of the oven cavity. Baking and roasting is possible on one slide-in level only. Advantages: Baking of cake with moist filling, pizza, quiche. Surface grilling The food being prepared is exposed to heat radiation from the heating element at the top of the oven cavity. Particularly effective with flat, small cuts of meat, i.

e., steaks, sausages, fish, vegetables and toast. Large area grill Advantages: the entire grilling surface heats up especially useful with large amounts of food Advantages: only the centre area of the grilling surface heats up especially useful with small amounts of food energy-saving operation Oven cleaning } is a

regeneration programme. If the self-cleaning panels in the oven are no longer adequately cleaned during normal day-to-day operation, they will be regenerated with this function. They will then be fully functional again. / (Small area grill) Oven Cleaning } 16 Switching the Oven ON and OFF Main oven

Example: Circotherm Temperature display Function selector *circotherm mode and Qbread-baking setting Rapid heating for Temperature selector Before you switch on your oven, decide which oven function you would like to use. Switching on the oven Turn the function selector until the symbol for the desired heating system illuminates. The suggested temperature is displayed and the oven light switches on. You can increase or reduce the suggested temperature with the temperature selector in steps of 5° C.



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Dough-proving z AquaCleanse d The dough-proving is a permanently set temperature and cannot be changed. { is displayed. AquaCleanse is a permanently set temperature and cannot be changed. * is displayed. See the "Defrosting and cooking" section for adjusting the "defrost" setting. Defrost Indicator light ; The indicator light for the oven temperature is lit red during the heating up phase and during reheating. The indicator light goes out when the set temperature is reached. 17 Rapid heat up Switching on the oven When the oven has been switched on, quick-start oven heating can be switched on with circitherm * or the bread baking setting Q via the s button. The s symbol is lit during the heating up phase. It goes out when the set temperature has been reached. Press the s button, the symbol goes out and quick-start oven heating is cancelled.

Midterm cancelation Current oven temperature Function selector Temperature selector *circitherm mode and Qbread-baking setting Rapid heating for Only during the heating up phase can the actual temperature be indicated on the temperature display for approx. 5 seconds by pressing the : button once. You can query the actual value for the functions (except z, d, \$, defrost setting). Switching off the oven Note Oven residual heat indicators Turn the function selector to the All functions are deleted. { position. The appliance features a cooling fan which runs until the oven has cooled down. ä â up Z 120° C. 120° down to Z 80°

C. 18 Temperature ranges of the various heating systems System Suggested Temperature temperature range in ° C in ° C 160 220 180 40 200 without temperature setting 50 275 50 275 System Suggested Temperature temperature range in ° C in ° C 170 200 50 250 180 220 fixed setting fixed setting * "Defrost" setting , Q z d * () { * Safety features Function selector Your appliance features two locks oven lock permanent lock. Locking the oven Using the function selector, switch 3 x in rapid succession from the 0-position to the oven light function and back again.

\$ Å is displayed. The oven cannot be unintentionally switched on, e.g. by children. To cancel the lock and operate the oven, switch 3x from the 0-position to the oven light \$. Å is displayed. 19 Permanent lock Function selector After using the oven, the permanent lock switches on automatically when the function selector has been in the 0-position for 30 seconds. Switch the function selector 6x quickly in succession from the 0-position to the oven light function \$ and back again. is displayed. 1 The oven cannot be switched on inadvertently or by unauthorised people (e.

g. playing children). To operate the oven, release the lock by switching 3x from the 0-position to the oven light \$. To cancel, switch again 6x from the 0 position to the oven light \$. goes out.

1 Automatic safety off function Depending on the setting, the oven switches off automatically after 30 minutes to 30 hours and 000 flashes on the display.

Safety off will not function if the setting on the appliance has been changed. The small oven has no automatic safety cut-off. 20 Baking Main oven Using baking tins Always place baking tins in the centre of the baking grill. We recommend dark metallic baking tins.

Notes Light coloured baking tins made from thin-wall materials lead to longer baking times and uneven browning of the cake. You can influence the degree of browning by changing the temperature setting. If a cake collapses after removing it from the oven, consider using a longer baking time, or use a slightly lower temperature setting. Using tinplate baking tins * Circitherm Shelf position 1 If the cake bottom gets too dark: Check the slide-in level. Shorten the baking time, and possibly use a lower baking temperature. If the cake bottom stays too light: Check the slide-in level. Increase the baking time, select a lower temperature, or use a dark metal baking tin. Do not place baking forms or high cakes too close to the rear oven wall. 21 Cooking Tips and Helpful Hints The bottom of a cake baked on a baking sheet stays too light The bottom of a cake baked in a tin stays too light The bottom of cake or cookies gets too dark The cake gets too dry The cake is too moist on the inside Remove from the oven all baking sheets or universal baking pan currently not in use. Use a grill and not a baking sheet to support the cake tin during baking.

Set cake or cookies into a higher set of slide-in levels. Select a slightly higher oven temperature, and shorter baking time. Choose a slightly lower baking temperature. Note: Higher temperatures do not shorten baking times (done on the outside, raw on the inside). Choose a slightly longer baking time, allow the dough to rise slightly longer. Add less liquid to the dough. When baked with circitherm Avoid blocking the air vents at the rear wall of the circulation, cake baked in oven cavity with the cake tins. round or square tins gets too dark at the rear Very moist cake dough (e.g. fruit cake) causes a lot of steam to generate in the oven that condenses on the oven door.

Very uneven browning when using circitherm circulation Cake collapses when taken out of the oven To save energy You can let the steam escape from the oven and thereby reduce the forming of water droplets by briefly and carefully opening the oven door (once or twice, in case of longer baking times more often). Check the slide-in level. Use less liquid. Preheat only if expressly required by the recipe. Dark baking tins have a higher degree of heat absorption. Residual heat: In the case of longer baking times, you can switch off the oven 5-10 minutes before the full baking time has elapsed. 22 Roasting Main oven Place the grill into the universal baking pan and slide them together into the same slide-in level. Meat can be roasted in the oven in a particularly economical fashion if the weight of the cut exceeds 750 grams. Roasting in an uncovered pot Rinse the universal baking pan and/or the roaster with water, and place the meat into it. With fat meat and poultry, pour 125 to 250 ml of water (to suit the size and kind of roast) into the universal pan.

At your discretion, baste lean meat with fat, or cover it with bacon strips. The roast drippings collecting in the universal pan make a tasty gravy. Dissolve the drippings with hot water, bring to a boil, thicken with corn starch, season to taste and, if required, pass it through a strainer. No preheating is required. Save energy by putting the roast into the oven while it is still cold. Roasting in a covered pot Place the meat into the roasting pot (or Dutch oven), cover it with a matching lid, and place it on the grill in the oven. We recommend that beef roast be prepared in a covered roasting pot.



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Before you start baking, remove the water left inside the oven. If any traces of lime are left behind, they can be dissolved with a little vinegar and wiped off using clear water. Never pour cold water into the oven while it is still hot. Switching off Turn the function selector to the { position.

33 Cleaning and Care Important cleaning basics For cleaning, do not use abrasives, no corrosive cleaners, and no sharp objects. Do not scratch off burnt-in food residues, but soak them off with a moist cloth and dishwashing detergent. Special cleaners, such as oven cleaning spray, must not be used on aluminium or plastic parts. Stainless steel front When using commercially available stainless steel cleaning agents, the lettering may become damaged. Do not use scouring sponges. Use commercially available detergents applied to 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 door pane The temperature of the pane inside the oven door is reduced by a heat-reflecting coating. The reduced temperature ensures that visibility through the oven door window is not impaired.

When the oven door is open, this coating may have a bright appearance. This is quite normal and does not indicate a quality defect. 34 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 frequent cleaning using the cooking system. Do not clean the warm oven with any of the cleaning products specifically designed for this purpose. When baking very moist cake, use the universal baking pan. For roasting, use the appropriate utensils (Dutch 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. 35 Catalytic oven surfaces Cleaning the catalytic surfaces of the oven The rear wall of the oven is coated with self-cleaning enamel. The surface cleans itself while the oven is in operation. Large splashes sometimes only disappear after the oven has been used several times. Never use oven cleaner on the back wall of the oven. Should the enamel become slightly stained, this will not affect its self-cleaning properties. Cleaning the oven floor, the oven ceiling and the side walls Use hot soapy water or a vinegar solution. It is best to use oven cleaner if the oven is very dirty. Only use oven cleaner in a cold oven.

Note: Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect the function. Do not use coarse scouring pads or strong cleaning agents to remove such discolorations. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. Anti-corrosion protection is guaranteed. 36 Main oven AquaCleanse d The oven cleaning function featured in your oven is intended to help you keep your oven neat and tidy. An amount of cleaning solution is vaporised automatically. The combined effects of heat and steam soften the deposits on the oven wall enamel and facilitate their removal.

Caution: Use this function only after the oven has completely cooled (room temperature). Use normal water only, and no distilled water. Activate oven cleaning: 1. Remove the baking sheet and the universal baking pan from the oven. The baking grill may remain in the oven.

2. Pour approx. 400 ml of water mixed with a little dishwashing detergent into the floor pan of the oven cavity. In the case of heavy soil build-up, you may wish to allow the cleaning solution to soak in for a while before you activate the cleaning function. 3.

Close the oven door. Warning: The cleaning system can only be activated when the oven has cooled down completely. 4. Turn the function selector to the d position. The d indicator light and the ; indicator light for oven temperature illuminate. * is displayed. If * flashes, the oven has not cooled down completely. After the initial heating time (approx. 4 minutes) the oven temperature control lamp extinguishes. After a further 17 minutes the program cycle is completed.

A buzzer sounds. Switching the oven OFF: Turn the function selector to the 0 position. 37 After deactivating the oven cleaning function Cleaning tips: Never leave the residual water in the oven for any length of time, e.g. overnight. 1. Open the oven door and pick up the remaining water with a large absorbent sponge cloth. 2. Using the detergent-soaked sponge cloth, a soft brush or a plastic pot scrubber, wipe of the oven interior. Stubborn soil remnants can be removed with a cleaning scraper for glass-ceramic.

Caution: Use the scraper carefully, and do not apply the tool at too flat an angle, because the enamel could be scratched! 3. Calciferous deposits may be removed with a cloth soaked in vinegar. 4. Wipe clean with clear water and dry with a soft cloth (do not forget to wipe under the oven door seal). Cleaning tips: If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.

If the oven is heavily soiled with grease, e.g. after roasting or grilling, we would recommend rubbing any stubborn dirt with detergent before activating the oven cleaning function. After cleaning, leave the oven door in its slanted detent position, i.e.

, at a 30-degree angle, to allow the interior enamel surfaces to dry thoroughly. Rapid drying 1. Place the oven door into the slanted detent position, at an angle of approximately 30 degrees. 2. Turn the function selector to position *. 3. Reduce the oven temperature with the temperature selector until 50° C is displayed. 4. Duration: approximately 5 minutes. 5.

Then switch the oven off. 38 Mini oven Oven Cleaning } Automatic oven cleaning Oven cleaning } is a regeneration programme. If the self-cleaning panels in the oven are no longer adequately cleaned during normal day-to-day operation, they will be regenerated with this function. They will then be fully functional again. Take the accessories and utensils out of the oven. Before switching on automatic oven cleaning, thoroughly clean the areas of the oven that do not have self-cleaning panels, e.g. enamelled areas such as the oven floor, inner door. This will prevent residue from burning in. The oven becomes very hot during automatic oven cleaning always keep children away.

Setting procedure 1. Rotate the function selector to bottom/top heating / and the temperature selector to Oven Cleaning }(270° C). Heat up the oven for 1 hour. selector to 0. The oven is cooled by the fan which continues running.

Switching off oven cleaning 2. Rotate the temperature selector and the function When the oven has cooled down Remove the grease film from the parts which are not self-cleaning with a damp cloth. Wipe the salt residue off the self-cleaning parts with a damp cloth.



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Replacement side, roof and rear panels are available from customer service. Note: exchange of roof and rear panels should only be carried out by an approved service engineer.

39 Oven door Note: To make the manual cleaning steps following the automatic oven cleaning function more convenient, the appliance features 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. Hanging 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. 40 Inset rack Removing 1. Pull the inset rack out of its bearing bush. 2. Remove the inset rack. Clean the rack using washing-up liquid and pan scrapers or brushes. Service and Repair Information In the event of problems or repairs that you cannot solve or perform yourself, our customer service will be happy to help. Check the customer service directory for a customer service facility in your area.

Caution: Calling the customer service because of an operator error can be very costly! E No and FD No 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. In the event of a customer service request, please have the following information handy: E-Number FD 41 Replacing the oven light Caution: Unplug the appliance or remove the fuse! By actuating the miniature circuit-breaker or by unscrewing the fuses in the fuse box in your house. Main oven 1. To prevent damage, place a cloth into the cold oven.

2. Remove the glass cover by inserting a knife or similar object between the glass and the frame. 3. Replacing the lamp: Type: Incandescent bulb E 14, 230 - 240 V, 25 W, heat resistant to 300° C. You can obtain this lamp from our spares department.

Mini oven 1. To prevent damage, place a towel into the cold oven. 2. Unscrew the lamp cover by turning it counter-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 your customer service or from your appliance dealer.

Replacing the oven door seal Remove the defective oven door seal by simply unhooking it. You may obtain the new oven door seal from your customer service. 42 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 Possible cause Remedy Check the fuse in the fuse box, and replace if required. . . . if there is a general failure of Defective fuse all electrical functions, i.

e., the control lamps have suddenly ceased to function. . . .

if liquids or thin viscous dough are distributed at a visibly uneven thickness? . . . if the oven suddenly stop functioning? The appliance has not been placed or installed plumb-and-level. The electronic clock is set to an automatic timing cycle.

The power supply was briefly interrupted. Energy pulses (e.g. lightning flash). Level the appliance using the leveling feet, or check the installation. Set electronic clock to operation without automatic timer: 1. Press the : button. 2. Reset ON time ? to 0:00. Reset the time of day.

. . . if the oven suddenly stop functioning and the electronic clock flashes 0:00? . . . if electronically control functions fail? . . . if the oven cleaning control lamp fails to illuminate after the function has been activated? Reset the relevant functions.

Temperature inside oven Prior to using the oven cleaning cavity is still too high, i.e. function, the oven must be allowed to after prolonged use of cool completely. the hotplates. Defective control lamp.

Replacement only by an authorised expert. 43 Problem Possible cause Remedy . . . @@to high.

Grill or universal pan slid in incorrectly. . . . if enamelled slide-in parts show mat bright stains? . . . if the glass pane or window of the oven door become clouded? Normal occurrence due to dripping meat juices. Normal occurrence, due to existing temperature difference. Place grill into universal pan and insert together in slide-in level.

Not available. Switch on the oven for app. 5 minutes at 100° C. . . . @@e.g. @@(fruit) or roasts. .

. . . if the panes of the oven Normal soiling. door are dirty on the inside after some time of use? @@Grip the door glass next to the hinges, pull the upward and remove it. Press in the retaining clip with your thumb on one side and disengage the inner door glass e.

g. with the spatula, then repeat on the other side. Installation after cleaning: Insert inner door glass into the holder. First engage the right side and then the other side. Hang door glass and press down next to the hinges until it clicks into place.

44 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 R R - F 3 G 1,5 mains connection cable. Rated consumption, rated voltage and type no. of the appliance: See appliance nameplate behind the oven door to the left beneath the side edge of the oven. The unit's nameplate is located at on the 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 separating 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. 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. The connection diagramm is located on the rear panel of the appliance. 220-240V ~ L N 45 Installation of the built-in oven Push the oven into the cabinet aperture 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 conversion cabinet.



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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. In units featuring automatic oven cleaning, after filling 0,4 l of cleaning solution into the recess in the oven floor, the liquid must not spill toward the front.

Furniture requirements Oven housings from virtually all lines of kitchen furniture are suitable for installing the built-in oven. However, the veneers or plastic laminates on the conversion cabinets must be applied with heat-resistant adhesive (90 C). If plastic laminates or cement are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result. 46 .



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