



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF U15E54N0GB. You'll find the answers to all your questions on the NEFF U15E54N0GB in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF U15E54N0GB**  
**User guide NEFF U15E54N0GB**  
**Operating instructions NEFF U15E54N0GB**  
**Instructions for use NEFF U15E54N0GB**  
**Instruction manual NEFF U15E54N0GB**

U15E54.0GB



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**Manual abstract:**

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*... 26 Produktinfo Additional information on products, accessories, replacement parts and services can be found at [www.neffinternational.com](http://www.neffinternational.com) and in the online shop [www.neffeshop.com](http://www.neffeshop.com) ~Safety precautions Read these instructions for use carefully. Please keep the instructions for use and installation instructions in a safe place. If the appliance changes owners, the instructions should always be included. Risk of burning! Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and take care when opening the appliance door. Risk of burning! Never remove hot accessories or ovenware from the cooking compartment without oven gloves. Risk of electric shock! Incorrect repairs are dangerous.*

*Repairs may only be carried out by one of our trained aftersales engineers. If the appliance is defective, pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Call the aftersales service. Before installation Damage during transport Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit. Electrical connection Only a licensed expert may connect the appliance. You will lose your warranty entitlement in the event of any damage caused by incorrect connection. Safety notes This appliance is intended for domestic use only. This appliance must only be used for food preparation. Adults and children must not operate the appliance without supervision, Causes of damage Caution! if they are physically or mentally incapable of doing so or if they have insufficient knowledge or experience.*

*Never let children play with the appliance. Risk of burning! Never touch the internal surfaces of the cooking compartment or the heating elements when they are hot. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.*

*Risk of fire! Never store combustible items in the cooking compartment. Never open the appliance door if smoke can be seen in the appliance. Switch off the appliance. Pull out the mains plug or disconnect the fuse in the fuse box. Risk of short circuit! Never trap connecting cables of electrical appliances in the hot appliance door.*

*The cable insulation could melt. Risk of scalding! Never pour water into the cooking compartment when it is hot. This will create hot steam. Do not place accessories on the cooking compartment floor. Do not line the cooking compartment floor with foil of any kind or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged. Never pour water into the cooking compartment when it is hot. This will create steam.*

*The temperature change can damage the enamel. Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel. When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan. Only leave the cooking compartment to cool with the door closed. Even if the appliance door is only slightly open, the fronts of adjacent units may be damaged over time. If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged.*

*Always keep the oven seal clean. Do not stand or sit on the open oven door. Do not place cookware or accessories on the oven door. Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance, and could break.*

*Energy and environment tips Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly. It is best to bake several cakes one after the other. The cooking compartment is still warm. This may reduce the baking time for the second cake. For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.*

*Saving energy Only preheat the oven if this is specified in the recipe or in the operating instruction tables. Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well. Open the appliance door as little as possible during cooking, baking or roasting. 3 Environmentally-friendly*

disposal Dispose of packaging in an environmentally-friendly manner. This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU. Your new appliance In this section, you will find information on the control panel the operating modes the shelf positions accessories Control panel %RWWRP RYHQ } 7HPSHUDWXUH GLVSOD\ (OHFWURQLF FORFN 7RS RYHQ { 7HPSHUDWXUH GLVSOD\ ,QIR EXWWRQ 2SHUDWLQJ PRGH VHOHFWRU 7HPSHUDWXUH &ORFN IXQFWLRQ VHOHFWRU EXWWRQ 2SHUDWLQJ PRGH VHOHFWRU 5RWDU\ VHOHFWRU ,QIR EXWWRQ 7HPSHUDWXUH VHOHFWRU Control element Use Selects the required clock function or Rapid heat up (see section: Electronic clock) Makes settings within a clock function or activates Rapid heat up (see section: Electronic clock) Selects the desired operating mode (see section: Switching on the appliance) Displays the current temperature during the heating up phase (see section: Switching on the appliance) Bottom oven: Calls up the basic settings menu (see section: Changing basic settings) KJ Clock function button Rotary selector Operating mode selector ± Info button Temperature selector Sets the temp Order no.



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ZI332X0 ZI342X0 ZI343X0 ZI453X0 ZI512X0 ZI784X0 Accessories Tilt protection retrofit kit, pull-out stop Universal roasting dish, enamelled Order no. Z9110X0 Z9930X0 Note: The baking tray or universal pan may become distorted during use.

This is caused by the considerable temperature differences acting on the accessories. This may happen when only a part of the accessory is covered with food or when frozen items such as pizza have been placed on the accessory. Before using the appliance for the first time In this section, you can read about How to set the clock after connecting up your appliance How to clean your appliance before using it for the first time Setting the clock Note: When you press the KJ clock function button, you have 3 seconds to set the clock using the rotary selector. Should this have been insufficient for you, you can amend the clock time later. <: << flashes in the clock display. 1. Briefly press the KJ clock function button to go to the setting mode. The KJ and 3 symbols light up. .: << appears in the clock display. Your setting is accepted after 3 seconds.

Cleaning the appliance Clean your appliance before using it for the first time. 1. Remove the accessories from the cooking compartment. 2. Completely remove any residual packaging (e.g. chips of 2. Set the current time using the rotary selector. Changing the clock To subsequently change the time, press the KJ clock function button repeatedly until the KJ and 3 symbols light up again. Change the time with the rotary selector. polystyrene) from the cooking compartment. 3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care). 4. Heat with % Top/bottom heat at 240 °C for 30 minutes. 5. Afterwards, wipe the cooled cooking compartment with hot, soapy water. 6. Clean the outside of the appliance with a soft, damp cloth and soapy water. Operating the appliance In this section, you can read about how to switch your appliance on and off how to select an operating mode and temperature how you can change the basic settings when your appliance switches off automatically Notes The / Low-temperature cooking, é Steam cooking and ê Dough proving cooking operating modes can only be started if neither - nor oe is displayed on the temperature display.

If no default temperature is displayed, the temperature of your selected operating mode is a fixed setting. You cannot change this temperature. Default temper- Temperature ature in °C range in °C 160 Fixed setting 170 220 200 50 - 275 50 - 275 180 - 220 40 - 200 Switching on the appliance 1. Turn the operating mode selector until the desired operating Operating mode CircoTherm® 3 mode is selected. A default temperature appears on the temperature display. temperature. 2. Turn the temperature selector to change the default A Defrost % Top/bottom heat 0 CircoTherm intensive ë Bread-baking \* Turn the temperature selector beyond 275 °C. ,Y€ appears in the temperature display 6 Operating mode Default temper- Temperature ature in °C range in °C 200 170 220 Fixed setting 180 Fixed setting 50 - 275 50 - 225 50 - 250 50 - 275 Changing the basic settings Your appliance has various basic settings, which are preset at the factory. You can, however, change these basic settings as required.

The basic settings for both ovens can be activated using the operating controls on the ð bottom oven. To change the basic settings, \$ Bottom heat 4 Circo-roasting + Full-surface grill + Full-surface grill (intensive)\* the appliance must be switched off. the childproof lock and timer function must be switched off the basic settings menu. In the temperature display, TM, < appears. ( Centre-area grill ( Centre-area grill (intensive)\* 1. Press and hold the ± info button for 3 seconds to go to / Low-temperature cooking Fixed setting é Steam cooking ê Dough proving z Oven cleaning \ Interior lighting Fixed setting Fixed setting Fixed setting Fixed setting 2. Press the ± info button briefly and repeatedly until the setting symbol for the current basic setting of a submenu is displayed in the temperature display (e.g. TM,,). 3.

Using the temperature selector, set the required basic setting within a submenu (e.g. TM,,,...). Your basic setting is saved. \* Turn the temperature selector beyond 275 °C. ,Y€ appears in the temperature display Current temperature Press the ± info button. The current temperature appears for 3 seconds. Note: The current temperature can only be displayed with operating modes with a default temperature. Heating indicator The heating indicator displays the rising temperature in the cooking compartment. 4.

Press and hold the ± info button for 3 seconds. You can change the following basic settings: Basic settings menu Submenu Childproof lock Basic setting Appliance controls unlocked Appliance controls locked Appliance controls permanent lock Audible signal Audible signal off Audible signal 30 seconds Audible signal 2 minutes Audible signal 10 minutes Setting symbol TM, < TM,, TM, TM, < TM,, TM,, TM,, Temperature reached (figure A) Appliance reheating (figure B) \$ % Automatic safety cut-out Switching off the appliance Turn the operating mode selector to the Û position. The appliance is switched off. The appliance has a cooling fan. After the appliance is switched off, the cooling fan may continue to run. You can see in the temperature display whether there is high or low residual heat in the cooking compartment. Temperature display Meaning Residual heat high (above 120 °C) Residual heat low (between 60 °C and 120 °C) The automatic safety cut-out is activated if your appliance is switched on and you have not made any settings for a long time. The length of time after which your appliance switches itself off depends on the settings that you make. <<< flashes in the temperature display. Appliance operation is interrupted.

Turn the operating mode selector to the Û position to deactivate it. - oe 7 Electronic clock In this section, you can read about how to set the timer how to switch your appliance off automatically (cooking time and end of operation) how to switch your appliance on and off automatically (preset operation) how to set the time find out how to activate rapid heat up Clock display & ORFN IXQFWLRQ EXWWRQ 5RWDUN VHOHFWRU Clock function Use You can use the minute minder as an egg timer or a kitchen timer. The appliance does not switch on or off automatically Bottom oven ð: The oven switches off automatically after a set cooking time (e.g. .: , < hours).

Bottom oven ð :The oven switches off automatically at a set time (e.g.: .: , < ). Bottom oven ð: The oven switches on and off automatically. Cooking time and end of operation have been combined.



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Sets the clock Bottom oven  $\bar{o}$ : Decreases the preheat time  $Q$  x y Timer Cooking time End of operation Preset operation 3 f Clock Rapid heat up Notes When you set a clock function, the time interval increases when you set higher values (e.g. cooking time up to, :<<oe to the minute, using , :<<oe to the nearest 5 minutes). For the  $Q$  minute minder, x cooking time, y end of operation and preselection mode clock functions, a signal sounds when the settings have elapsed and the  $Q$  or y symbol flashes. To cancel the audible signal before it ends, press the KJ clock function button. Briefly press the KJ clock function button to select a clock function. You then have 3 seconds to set the selected clock function. After this time, the setting mode is exited automatically. Cooking time Automatic switch-off after a cooking time setting has elapsed. 1.

Set the operating mode and temperature for the bottom oven. Switching the clock display on and off 1. Press and hold the KJ clock function button for 6 seconds. The clock display switches off. If a clock function is active, the associated symbol remains lit. 2. Press the KJ clock function button briefly. The bottom oven starts heating. 2. Press the KJ clock function button repeatedly until The clock display switches on. the KJ and x symbols light up. 3. Set the cooking time with the rotary selector Timer 1. Press the KJ clock function button repeatedly until the KJ (e.g. ,:, < hours). The setting is applied automatically. The time is then displayed again and the set cooking time counts down. and  $Q$  symbols light up. 2. Set the duration using the rotary selector (e.g. :<< minutes). The setting is applied automatically. Then the clock is displayed again and the minute minder starts counting down. 8 Once the cooking time has elapsed, the appliance switches off automatically. 1. Turn the operating mode and temperature selector back to Setting the clock You can only change the clock when no other clock function is active. 1. Press the KJ clock function button repeatedly until the  $\hat{U}$  position.

2. Press the KJ clock function button to exit the clock function. the KJ and 3 symbols light up. End of operation Automatic switch-off at a set time. 1. Set the operating mode and temperature for the bottom oven. 2. Set the clock using the rotary selector. The setting is applied automatically. The bottom oven starts heating.

2. Press the KJ clock function button repeatedly until the KJ and y symbols light up. 3. Set the end of operation using the rotary selector (e.g. ,:, < o'clock). The setting is applied automatically. The clock is then displayed again. Rapid heat up You can reduce the preheat time for the 3 CircoTherm® and  $\bar{e}$  Bread-baking operating modes if the set temperature is higher than 100 °C. Note: During Rapid heat up, do not place any food in the cooking compartment for as long as the f symbol is lit.

1. Set the operating mode and temperature for the bottom oven. The bottom oven starts heating. The appliance switches off automatically at the time set for the end of operation. 1. Turn the operating mode and temperature selector back to 2. Press the KJ clock function button until the KJ and f symbols light up and OE appears in the clock display. the  $\hat{U}$  position. 3. Turn the rotary selector clockwise.

2. Press the KJ clock function button to exit the clock function. In the clock display, Z is displayed and the f symbol lights up. Rapid heat up is activated for the bottom oven. Preset operation The bottom oven switches on automatically and switches off at the time preselected for the end of operation. To set this function, combine the cooking time and end of operation clock functions. Bear in mind that food which spoils easily should not be left in the cooking compartment for too long. 1. Set the operating mode and temperature for the bottom oven. The bottom oven starts heating.

2. Press the KJ clock function button repeatedly until the KJ and x symbols light up. 3. Set the cooking time with the rotary selector (e.g. ,:, < hours). The setting is applied automatically. and y symbols light up. After reaching the set temperature, Rapid heat up switches off. The f symbol goes out.

4. Press the KJ clock function button repeatedly until the KJ 5. Set the end of operation using the rotary selector Checking, correcting or deleting settings 1. To check your settings, press the KJ clock function button repeatedly until the corresponding symbol lights up. selector. (e.g. ,:, < o'clock). The bottom oven switches off and waits until the correct time to switch on (in the example at ,:, < ). The bottom oven switches off automatically at the time set for the end of operation ,:, < the  $\hat{U}$  position.

2. If necessary, you can correct your setting using the rotary 3. If you wish to cancel your setting, turn the rotary selector anti- clockwise to the original value.

6. Turn the operating mode and temperature selector back to 7. Press the KJ clock function button to exit the clock function. 9 Childproof lock In this section, you can read about Locking the appliance permanently 1. Switch off the appliance. 2. Press and hold the  $\pm$  info button until TM, < appears in the how to lock your appliance how to lock your appliance permanently The childproof locks for both ovens can be activated using the operating controls on the  $\bar{o}$  bottom oven.

In order for you to be able to set the childproof lock, temperature display. temperature display. 3. Turn the temperature selector until TM, appears on the 4. Press and hold the  $\pm$  info button for 3 seconds.

the appliance must be switched off. no clock function should be active Your appliance will be locked after 30 seconds. The , symbol appears on the temperature display. Note: If you try to switch the locked appliance on, ~- appears in the temperature display. Interrupting permanent lock 1. Press and hold the  $\pm$  info button until TM, appears in the Lock Once it has been locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing). To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock. Lock appliance 1. Switch off the appliance. 2. Press and hold the  $\pm$  info button until TM, < appears in the temperature display.

2. Turn the temperature selector until TM, < appears on the temperature display. 3. Press and hold the  $\pm$  info button until the , symbol goes out. The permanent lock is interrupted. temperature display. 4. Switch the appliance on within 30 seconds. 3. Turn the temperature selector until TM,, appears on the temperature display.

After the permanent lock is switched off, it is reactivated after 30 seconds. Unlocking the appliance permanently 1.



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For multiple pieces, apply the cooking time for the weight of the heaviest piece.

Standing time At the end of the cooking time, switch the oven off and leave the roast to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the cooking times specified. Level Temperature in °C Time in minutes (per 500 g) Meal Beef Slow roast joint Top side / top rump Oven Setting 5 5 3 3 3 3 3 3 3 3 3 3 1 2 1 2 140 150 160 190 40 + 40 40 + 40 30 + 25 30 + 25 Lamb Leg Shoulder (on the bone) Shoulder (boned and rolled) Rack of lamb 5 5 5 5 5 5 5 5 5 5 5 5 1 2 1 2 1 2 170 200 170 200 170 200 180 200 30 + 25 30 + 25 25 + 20 25 + 20 30 + 25 30 + 25 25 + 25 25 + 25 Pork Roast joint Loin joint Belly 5 5 5 5 5 5 5 5 5 5 5 5 1 2 1 2 1 2 180 180 180 180 160 190 35 + 35 35 + 35 30 + 30 30 + 30 30 + 25 30 + 25 Gammon Joint 5 5 3 3 3 3 3 3 3 3 3 3 3 3 1 2 160 190 30 + 30 30 + 30 Chicken Whole chicken Portion (boned) Quarter Duck 5 5 5 5 5 5 5 5 1 2 1 2 1 2 170 180 190 200 190 200 210 190 200 210 180 190 200 20 + 25 20 + 25 20 + 25 20 + 25 20 + 25 20 + 25 20 + 20 20 + 20 Turkey Drumstick Crown Whole Complete meal with beef with chicken \* + time for Yorkshire pudding 15 5 5 5 5 1 1 1 180 160 150 160 20 + 20 25 + 20 25 + 25 1+3 1+3 160 180 30 +25\* 20 + 25 Casseroles Diced meat (beef, pork, lamb, chicken) Braising steak Chicken pieces (boned) \* Preheat oven Oven Setting Level 1 1 1 1 1 2 Temperature in °C Time in minutes (per 500 g) 140 140\* 140 140\* 140 140\* 40 + 80 40 + 80 45 + 80 45 + 80 50 + 70 50 + 70 5 5 3 3 3 3 % Tips and tricks Crust too thick and/or roast too dry Crust too thin The meat is not cooked right through Reduce the temperature or shorten the roasting time. Check the shelf height. Increase the temperature or switch on the grill briefly at the end of the roasting time.

Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the joint using a meat thermometer. Steam in the cooking compartment is con- The steam dries during the course of the cooking. If there is an excessive volume of densing on the appliance door steam, you can carefully open the door briefly to dissipate the steam more quickly. The meat is burned slightly during braising Add the meat, vegetables and liquid to the roasting dish in equal proportions. The roasting dish and lid must fit together well and close properly. Reduce the temperature.

Grilling In this section, you will find information on Grilling in general Circo-roasting 4 Radiant grilling (Full-surface + and Centre-area grill ()) The grilling table the cooking compartment after every use so that the dirt does not become burnt on. At the end of the cooking time, switch the grill off and leave the food to stand for approximately 10 minutes in the cooking compartment with the door closed.

The recommended standing time is not included in the grilling times specified. Caution! There is a risk of damage to kitchen units if you grill with the appliance door open: The adjacent units may be damaged by the extreme heat. Keep the appliance door closed when using the grill. Notes Always use the wire rack and the universal pan when grilling Radiant grilling For grilling large quantities of flat items, use the + Full-surface grill (Fig. A). For grilling small quantities of flat items, use the (Centre-area grill. Place the food to be grilled in the centre of the wire rack (Fig. B). Using the Centre-area grill operating mode will save energy. Place the wire rack in the universal pan and slide them both in at the height specified in the grilling table Always place the food to be grilled in the centre of the wire rack If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight.

§ % Circo-roasting The 4 Circo-roasting operating mode is particularly suitable for poultry or meat (e.g. roast pork with crackling) that is to be crispy. Turn large items of food after approximately half to two-thirds of the grilling time. For items of food with rind, place them on the wire rack rind-side down for the first half of the grilling time.

Pierce duck and goose skin under the wings and legs to allow the fat to escape. Depending on the type of food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo-roasting. You should therefore clean Brush the items to be grilled with a little oil to taste.

Turn the items after half to two-thirds of the grilling time. You can influence the grilling result by changing the position of the wire rack.

Wire rack position Use Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for grill items that should be well-done Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for grill items that should be rare to medium ¾ ½ 16 Note: Always use the universal pan in the standard position (not the other way up). ¾ may vary depending on the type and amount of items to be grilled. You should set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning. The values refer to food placed in the oven when it is cold and for meat taken directly from the refrigerator. Level Temperature in °C Time in minutes (per 500 g) Grilling table The details given in the table are guidelines and apply to the enamelled universal pan with stepped wire rack. The values Meal Beef Steaks, 2 - 3 cm thick Oven Setting 5 5 + + + + 4 2 4 2 ,Y£\* ,Y£\* ,Y£ ,Y£ 1st side: 9 - 12 2nd side: 5 - 7 1st side: 10 - 13 2nd side: 6 - 8 1st side: 8 - 10 2nd side: 6 - 8 1st side: 10 - 12 2nd side: 6 - 8 Burgers, 1 - 2 cm thick 5 5 Lamb Leg Shoulder (on the bone) Shoulder (boned and rolled) Steaks, 2 - 3 cm thick 5 5 5 5 4 4 4 + + + + 2 2 2 4 2 4 2 170 190 170 190 170 190 120 - 150\*\*\* 100 - 130\*\*\* 120 - 150\*\*\* 1st side: 5 - 7 2nd side: 3 - 5 1st side: 6 - 8 2nd side: 4 - 6 1st side: 6 - 8 2nd side: 4 - 7 1st side: 7 - 9 2nd side: 5 - 8 ,Y£ ,Y£ ,Y£ ,Y£ Chops, 2 - 3 cm thick 5 5 Pork Roast joint Steaks, 1 - 2 cm thick 5 5 5 5 4 4 4 + + + + + + + + + 2 4 2 4 2 4 2 180 200 120 - 150\*\*\* 1st side: 8 - 10 2nd side: 5 - 8 1st side: 9 - 12 2nd side: 6 - 8 1st side: 10 - 12 2nd side: 8 - 10 1st side: 10 - 13 2nd side: 8 - 12 1st side: 8 - 10 2nd side: 6 - 8 1st side: 10 - 12 2nd side: 6 - 8 12 16\*\* 14 18\*\* ,Y£\* ,Y£\* ,Y£ ,Y£ ,Y£ ,Y£ ,Y£ ,Y£ Chops, 2 - 3 cm thick 5 5 Burgers, 1 - 2 cm thick 5 5 Sausages, 2 - 4 cm thick 5 5 Gammon Steaks, 1 - 2 cm thick 5 5 4 2 1st side: 9 - 12 2nd side: 5 - 7 1st side: 10 - 12 2nd side: 5 - 7 \* Preheat for 3 minutes \*\* Turn frequently \*\*\* Turn after half of the time 17 Meal Chicken Drumsticks Oven Setting Level Temperature in °C Time in minutes (per 500 g) 5 5 + + + + 4 4 + 4 + + 3 2 4 2 2 250 250 250 250 200 220 210 230 1st side: 15 - 17 2nd side: 10 - 13 1st side: 16 - 20 2nd side: 12 - 15 1st side: 12 - 15 2nd side: 7 - 10 1st side: 13 - 15 2nd side: 8 - 10 70 - 90\*\*\* 40 - 50\*\*\* Breast (boneless) 5 5 Whole chicken Quarter Fish Whole fish, e.



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g. trout 10 - 15 2nd side: 10 - 15 15 25 1st side: 8 - 12 2nd side: 7 - 10 1st side: 9 - 13 2nd side: 8 - 12 Fillets \*  
Preheat for 3 minutes \*\* Turn frequently \*\*\* Turn after half of the time Steam cooking The é Steam cooking operating mode can only be used in conjunction  
with the Mega System steamer (available as a special accessory from specialist retailers). Only switch Steam cooking on when the cooking compartment has  
cooled down completely (room temperature).

If · and "©" appear alternately in the temperature display after Steam cooking has switched on, the cooking compartment has still not cooled down  
sufficiently. Wait until the cooking compartment has cooled down and switch Steam cooking on again. The Steam cooking process is controlled automatically.  
Notes Only use the Steam cooking operating mode for steaming. Only use the Mega System steamer for steaming. Do not use Steam cooking together with the  
preselection mode clock function You will find further useful information in the instruction manual included with the Mega System steamer Dough proving In  
this section, you will find information on Yeast dough Caution! Dough provingê preparing yeast dough and yoghurt Only switch on Dough proving once the  
cooking compartment has completely cooled down (to room temperature). If · or oe and < appear alternately on the temperature display after switching on  
Dough proving, the cooking compartment has not cooled down completely. Wait until the cooking compartment has cooled down and switch Dough proving  
on again. Do not use Dough proving together with the Preselection mode clock function. Damage to the enamel surfaces from pouring cold water into the hot  
cooking compartment.

Do not pour cold water into the hot cooking compartment. Distilled water will damage the surfaces in the cooking compartment. Use tap water only.  
compartment. 1.

Pour 200 ml water in the base trough of the cooking 2. Place the dish in the centre of the wire rack and slide in at shelf height 1. 3. Close the appliance door  
and switch on ê Dough proving. The proving process is controlled automatically.

The temperature setting is fixed. 18 4. Remove any remaining water from the cooking compartment after the proving process is complete. water. 3. Add 150 g  
of set yoghurt to the warm milk, stir in and fill the 5. Loosen any limescale with a little vinegar and wipe with clean jars or bowls evenly. Do not pour more  
than 200 ml into any single container. 4. Cover the filled containers with a suitable lid or cling film.

The information in the table contains only guide values. You can find information on how to proceed, further instructions and recipes in the accompanying  
cookbook. Yeast dough Amount of Proving flour in grams time in minutes 300 - 500 750 500 750 1000 1000 25 - 30 30 - 35 40 - 60 60 - 80 30 - 40 50 - 70 ø  
Main oven 1. Distribute the containers over the entire cooking compartment floor, evenly spaced out. 2. Close the appliance door and switch on ê Dough  
proving. The proving process is controlled automatically. The temperature setting is fixed. 3. After 8 hours, switch offê Dough proving and place the Light  
dough (e.

g. pizza dough, plaited loaf) Heavy, fat-rich dough (e.g. stollen, panettone) Light bread dough Heavy bread dough containers in the refrigerator for at least  
12 hours. ø Top oven 1.

Set the operating mode selector to + Full-surface grill and preheat for 15 minutes at 100 °C. 2. Then set the operating mode selector to the \cooking  
compartment light. Yoghurt 1. Remove accessories and hook-in racks, telescopic shelves 3.

Place the containers on the cooking compartment floor, evenly spaced out. 4. Switch off the appliance after 8 hours and place the or separate fitting systems.  
containers in the refrigerator for at least 12 hours. 2. Heat 1 litre of long-life milk (3.5 % fat) or fresh pasteurised milk to 40 °C or Bring 1 litre of fresh milk  
to the boil once and allow to cool down to 40 °C. Low-temperature cooking In this section, you will find information on Low-temperature cooking / Tips and  
tricks Only switch the Low-temperature cooking mode on when the cooking compartment has completely cooled down (room temperature). If · or oe and üüü  
appear alternately in the temperature display when the Low-temperature cooking mode is switched on, the cooking compartment has not cooled down  
completely. Wait until the cooking compartment has cooled down and switch Low-temperature cooking on again.

1. Place a glass or porcelain plate on a wire rack and insert at Low-temperature cooking is a method of cooking slowly at low temperatures, and is also  
known as slow cooking. Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be  
cooked medium/medium rare or "à point". The meat will remain succulent and tender. shelf height 1 to warm the plate. Using Low-temperature cooking Notes  
Only use fresh, clean meat 2. Switch on / Low-temperature cooking. During the heating up phase (15 - 20 minutes), üüü appears in the temperature display.

3. Remove fat and sinews from the meat. 4. Sear the meat on all sides to seal the meat and to create a The meat will always look pink on the inside after  
Lowtemperature cooking. This does not mean that the cooking time was too short Only use boned meat Do not use defrosted meat You can also use seasoned  
or marinated meat Always use shelf height 1 for Low-temperature cooking Do not cover the meat while it is cooking in the cooking compartment Do not turn  
pieces of meat during the low-temperature cooking process The size, thickness and type of meat will have a significant influence on the searing and low-  
temperature cooking times The properties of the pan and the heat output of the hotplate can influence the searing time Do not use the Low-temperature  
cooking mode together with the Preselection mode clock function roasted flavour.

5. When a signal sounds and <Y appears in the text display, place the meat on the glass or porcelain plate in the cooking compartment. 6. Take out the meat  
at the end of the cooking time and switch off the appliance. Note: Meat cooked at a low temperature does not need to rest, and can easily be kept warm at a  
low temperature.

Table for Low-temperature cooking The information in the table contains only guide values. The searing time is for searing in a hot pan with fat. Place the  
duck breast in a cold pan and fry the skin side first. Following Low-temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 5 minutes until  
crispy. You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.



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19 Searing in minutes Low-temperature cooking in minutes Lamb Searing in minutes Low-temperature cooking in minutes Pork Fillet, whole (approx. 500 g) Loin (approx. 1 kg, 4 - 5 cm thick) Medallions (5 cm thick) Loin steaks (2 3 cm thick) Beef Fillet, whole (1.5 kg) Sirloin (approx. 1.

5 kg, 5 - 6 cm thick) Centre-cut rump (6 - 7 cm thick) Medallions (5 cm thick) Rump steak (3 cm thick) Steak-cut rump (3 cm thick) Veal Fillet, whole (approx. 800 g) Flank (approx. 2 kg, 8 - 9 cm thick) Centre-cut rump (approx. 1.5 kg, 4 - 5 cm thick) Medallions (4 cm thick) 4-5 6-7 6-7 3-4 150 - 180 360 - 420 240 - 300 70 - 90 6-7 6-7 6-7 3-4 3-4 3-4 160 - 200 180 - 210 240 - 300 60 - 80 50 - 70 50 - 70 5-6 5-6 3-4 2-3 100 - 120 120 - 150 45 - 60 30 - 45 Loin, boned (approx. 200 g) Leg, boned, tied (approx. 1 kg) Poultry Chicken breast (150 - 200 g)\* Duck breast (300 - 400 g)\*\* Turkey breast (1 kg)\* Turkey steaks (2 - 3 cm)\* \* well-done \*\* see the note below 2-3 6-7 30 - 40 240 - 300 4-5 10 - 12\*\* 4-5 3-4 90 - 120 70 - 90\*\* 150 - 180 40 - 60 Tips and tricks Meat cooked at a low temperature cools down too quickly Serve on warmed plates with a very hot sauce Keeping meat cooked Switch on % Top/bottom heat and set at a low temperature the temperature to 60 °C. Small warm pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours Defrosting In this section, you can read about Frozen meals how to defrost using 3 CircoTherm® how to use the A Defrost operating mode Dry, frozen tray bakes Moist, frozen tray bakes Temperature in °C 60 50 Defrosting time in minutes 45 - 60 50 - 70 Defrosting with CircoTherm® Use 3 CircoTherm® to defrost and cook frozen products. Notes Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products Defrost Using defrost setting

A you can defrost delicate pastries particularly well (e.g.

cream cakes). 1. Switch on the A Defrost operating mode. 2. Defrost the frozen food for 25-45 minutes, depending on type The cooking time for frozen meat increases by the defrosting time Always defrost frozen poultry before cooking so that you can remove the giblets Cook frozen fish at the same temperatures as fresh fish You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time Use shelf height 1 when defrosting on one level, and shelf heights 1 + 3 when using two levels Observe the instructions on the packaging when using frozen foods.

Temperature in °C 50 50 Defrosting time in minutes 30 - 90 30 - 60 and size. 3. Remove the frozen food from the cooking compartment and let it thaw for 30 - 45 minutes. With small quantities (pieces), the defrosting time is shortened to 1520 minutes and the extended defrosting time is shortened to 1015 minutes.

Frozen meals Raw frozen products/ foods Bread/Bread rolls (750 - 1,500 g) 20 Cleaning and care In this section, you will find information on Caution! Surface damage due to incorrect cleaning: Do not use any harsh or abrasive cleaning agents cleaning agents that contain alcohol abrasive cleaning aids such as steel wool or scourers.

Cleaning and care of your appliance Cleaning agents and aids Self-cleaning surfaces in the cooking compartment Oven cleaning z ã=Risk of short circuit! Observe the specifications in the tables. Note: Highly recommended cleaning and care products can be purchased through our after-sales service. Observe the manufacturer's instructions. Do not use high-pressure cleaners or steam jet cleaners to clean your appliance. Cleaning the appliance exterior Appliance part/surface Stainless steel surfaces Cleaning agent/aid Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. Use cleaners for matted stainless steel if very dirty. Painted surfaces Control panel Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. Apply commercially available washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth. Do not use glass cleaners or glass scrapers. Door panels Use a commercially available glass cleaner or washing-up liquid with a soft, damp cloth or chamois; dry with a soft cloth.

The inner door panel on the appliance door has a coating which reduces the temperature and reflects the heat. The view through the appliance door is not impaired by this. When the appliance door is open, this coating can have the effect of a light-coloured film. This is part of the design and is not due to any quality defect. Cleaning the cooking compartment Caution! Risk of damaging the surface. Do not clean the appliance while still warm, even if using oven cleaners specially intended for this purpose. Notes Enamel is baked on at very high temperatures during manufacture. This can cause some slight colour variation. This is normal and does not affect proper functioning. The edges of thin trays cannot be completely enamelled.

As a result, these edges can be rough. Anti-corrosion protection is still guaranteed, however. Appliance part Enamel surfaces (smooth surfaces) Cleaning agent/aid To facilitate cleaning, you can switch on the interior lighting and detach the appliance door if necessary. Apply commercially available washing-up liquid or a vinegar solution with a soft, damp cloth or chamois; dry with a soft cloth. Loosen baked on food residues with a damp cloth and detergent.

We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the affected area. Leave the cooking compartment open to dry after cleaning. Self-cleaning surfaces (rough surfaces) Door seal Hook-in rack/telescopic shelf Accessories Keeping the appliance clean Please see the notes in section: Self-cleaning surfaces Hot soapy water Hot soapy water Soak in hot soapy water, clean with a brush and sponge or wash in the dishwasher. To avoid getting the cooking compartment dirty, use suitable ovenware when roasting (e.

g. roasting dish) or a roasting sheet (see section: Accessories) clean the cooking compartment after each use, as dirt will bake on the next time it is heated up, and this can only be removed with difficulty always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately use 3 CircoTherm® whenever possible. This operating mode creates less dirt Use the universal pan to bake very moist cakes Self-cleaning surfaces The back wall, side walls and ceiling of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the set temperature and the longer the oven is in operation, the better the cleaning result. Large splashes only 21 disappear after the oven has been used several times.



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Residues can be removed with water and a soft sponge. Colour variations on the self-cleaning surfaces have no effect on the self-cleaning function.

**Caution!** Once Oven cleaning is complete, a signal will sound and the cleaning setting goes out on the temperature display. Ending/cancelling oven cleaning  
δ Main oven 1. Turn the operating mode selector back to the Ū position. 2. Press the KJ clock function button. Damage to surfaces on self-cleaning areas due to applying oven cleaner. Never clean the self-cleaning surfaces with oven cleaner. If oven cleaner accidentally gets onto self-cleaning surfaces, remove it immediately with a sponge and plenty of water. Damage to surfaces on self-cleaning areas due to the use of abrasive and acidic cleaning agents and aids. Do not use cleaning agents containing abrasive substances or acids.

Do not use abrasive cleaning aids such as steel wool or scourers. The appliance is switched off. Top oven δ Turn the operating mode selector back to the Ū position. The appliance is switched off. Removing and fitting the appliance door You can remove the appliance door to clean it more thoroughly. The hinges of the appliance door may snap shut with great force. Always open the hinge locking lever fully when removing the appliance door and close it fully after refitting. Do not reach into the hinge. Oven cleaning The back wall, ceiling and side walls of the cooking compartment are coated with a highly porous ceramic layer. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation.

If these self-cleaning surfaces (rough surfaces) in the oven no longer clean themselves adequately, they can be regenerated using the z Oven cleaning operating mode. The appliance becomes very hot during Oven cleaning. Keep children away from the appliance. Preparing for oven cleaning 1. Remove accessories and hook-in racks, telescopic shelves ~Risk of injury! ~Risk of burns! If the appliance door has only been unhinged on one side, do not reach into the hinge. The hinge can snap back with great force. Call the aftersales service. Removing the appliance door 1. Open the appliance door fully. 2.

Open the locking levers on the left and right-hand side fully. ~Risk of injury! or separate fitting systems from the cooking compartment. lasting stains (see section: Cleaning and care). 2. Clean the enamel surfaces (smooth surfaces) to avoid any Starting oven cleaning 1. Set the operating mode selector to zOven cleaning. 2. Turn the temperature selector to set the desired cleaning setting. δ Main oven Cleaning setting Temperature display Clock display (cooking time in hours) The hinges are secured and cannot snap closed. 3.

Close the appliance door until resistance becomes low medium intensive , , <:... ,: << ,: , noticeable (figure A) 4. With both hands, grip the door on the left and right-hand side, close the door a little more and pull it out (figure B).

Your setting is automatically accepted after 10 seconds and Oven cleaning starts. x and the selected operating time setting light up on the clock display. The operating time cannot be changed. You can activate the preselection mode in the 10 seconds before Oven cleaning starts. When the Oven cleaning has finished, a signal sounds, <: << appears on the clock display and the y symbol flashes.

\$ % δ Top oven Cleaning setting low medium intensive Temperature display Oven cleaning time 45 minutes 60 minutes 75 minutes , , Your setting is automatically accepted after 10 seconds and Oven cleaning starts. 22 Fitting the appliance door 1. Insert the hinges in the left and right-hand holders (figure C). Cleaning Clean the door panels with glass cleaner and a soft cloth. Caution! Do not use any sharp or abrasive medium or a glass scraper. The glass could be damaged. Fitting the intermediate panel The notch on both hinges must engage. 2. Open the appliance door fully. 3.

Close the locking levers on the left and right-hand side fully (figure D). & ' 1. Insert the intermediate panel on the left and right into the supports. 2. Push the intermediate panel downwards in the retainers. The appliance door is secured and can no longer be removed. 4. Close the appliance door. Cleaning the door panels To facilitate cleaning, you can remove the door panels from the appliance door. Fitting the door panel 1.

Insert the door panel on the left and right into the supports. 2. Press the door panel downwards into the plug-in holders. ~Risk of injury! ~Risk of injury! The components inside the appliance door may have sharp edges. Take care not to cut yourself.

Wear protective gloves. The appliance must not be used again until the door panels and appliance door have been correctly fitted. Removing the door panel 1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door). plug-in holders (not visible).

hinges. 3. Refit the appliance door. 2. Grip the door panel next to the hinges and pull it out of the 3. Lift the door panel slightly and remove it in the direction of the Cleaning the hook-in racks You can remove the hook-in racks for easier cleaning. ~Risk of burning due to hot components in the cooking compartment! Wait until the cooking compartment has cooled down. 1. Pull out and detach the hook-in rack at the front (Fig. A).

2. Clean the hook-in rack with washing-up liquid and a sponge or brush. (Fig. B). 3. After cleaning, refit the hook-in rack in the reverse order Removing the intermediate panel Before removing, make a note of the position in which the intermediate panel is fitted, so that you do not refit it the wrong way round later. 1. Press the left and right-hand holders outwards. \$ % The intermediate panel disengages upwards. 2.

Lift the intermediate panel slightly and take it out. 23 Faults and repairs It is not always necessary to call the after-sales service. Sometimes, you can find a remedy yourself. You will find some tips for troubleshooting in the following table. ~Risk of electric shock! Work on the appliance electronics may only be performed by a specialist.

Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box. Remedial action Check fuses in the fuse box and replace if necessary Check the appliance installation (see the Installation instructions) Reset the clock (see section: Electronic clock) Press the KJ clock function button. Reset the clock (see section: Electronic clock) Cancel the permanent assignment of the button and press the KJ clock function button Press the KJ clock function button. If the message does not go out, pull out the mains plug and plug it back in again after approx.



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10 seconds Deactivate the lock (see section: Childproof lock) Deactivate the permanent lock (see section: Childproof lock) Switch off the appliance, press and hold the ± info button for 3 seconds, then press and hold the KJ clock function button for 4 seconds, then press and hold the ± info button for 3 seconds Reset the function concerned Wait until the appliance has cooled down, then switch on the operating mode again Problem Electrical operation is faulty (e.g. indicator lamps do not light up) Liquid or thin dough runs to one side Possible cause Fuse defective Appliance not installed level Appliance no longer works, <:<< flashes in There was a power cut the clock display <:<< flashes on the clock display, "rrr" appears on the temperature display The power supply was interrupted while the appliance was in operation "E011" appears in the temperature display Permanent assignment of a button The temperature display shows, "EXXX", e.g. E300 Internal fault in the appliance electronics Appliance operation is not possible, D and -- appear in the temperature display The appliance has been locked The appliance controls were locked per Appliance operation is not possible, D and -- appear in the temperature display manently The appliance does not heat up, the two dots flash on the clock display ,<© appears in the temperature display, for example A button combination was actuated Electronically controlled functions are mal- Energy surges (e.g. @@@@ Only use these oven light bulbs. 4. Screw on the glass cover again. 5.

@@ For the top oven: E14, 220 - 240 V, 25 W, heat-resistant to 300 °C. Note: Use rubber gloves if the glass cover cannot be unscrewed: Or order a special removal tool from the after-sales service: For the main oven: Order no. 613634 For the top oven: Order no. 621743 ã=Risk of electric shock! Changing 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. The door seal is attached in four places (figure A). When replacing it, disconnect and attach the hooks at all four points (figure B). Disconnect the appliance from the power supply. Switch off the circuit breaker or remove the fuse from the household fuse box. damage.

1. Place a tea towel in the cold cooking compartment to prevent 2. Turn the glass cover anticlockwise and remove it. \$ % 3. Replace the oven light bulb with a bulb of the same type.

Check again to ensure that the seal is seated correctly in the corners in particular. After-sales service Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician. Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period. Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice GB 0844 8928989 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply. IE 01450 2655 Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance. E number and FD number When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required. E no. After-sales service O FD no.

25 Test dishes Test dishes tested to standard EN 50304/EN 60350 (2009) and IEC 60350. Please note the information in the tables about preheating. The table values do not include Rapid heat up. Baking Shortbread Cookware Baking tray\*\*\* Baking tray\*\*\* 2 x baking tray\*\*\* 3 x baking tray\*\*\* Small cakes (x 20) Baking tray\*\*\* Baking tray\*\*\* 2 x baking tray\*\*\* 3 x baking tray\*\*\* Fat-free sponge cake German apple pie Oven Setting Level 3 1 1+3 1+3+4 3 1 1+3 1+3+4 2 1 1 1+3 Temperature 140 150\*\* 140 150\*\* 140 150\*\* 130 150\*\* 160 170\* 160 170\* 150 160\* 150 160\* 160 170\*\* 160 170\*\* 170 180\*\* 170 180\*\* 170 180\*\* Time in minutes 20 25 20 30 20 30 35 50 25 35 25 35 25 35 25 35 25 35 70 80 70 80 70 80 ð ð ð ð ð ð % 3 3 3 % 3 3 3 % 3 3 0 3 Springform cake tin dia. 26 cm ð Springform cake tin dia. 26 cm ð 2 x Springform cake tin, dia. 20 cm (see fig. A) ð 2 x Springform cake tin, dia. 20 cm 2 x Springform cake tin, dia. 20 cm (see fig.

B and C) \* Preheat for 10 minutes \*\* Preheat oven \*\*\* Only use original baking trays, order no. Z1342X0 When baking apple pie using 3 CircoTherm®, always place both springform cake tins diagonally on the stepped wire rack (fig. A). ð When baking apple pie on two levels, place the lower baking tin to the left on the stepped wire rack (fig. B) and the upper baking tin to the right on the straight wire rack (fig.

C). \$ & % & Grilling White bread Oven Wire rack position Setting Level 4 2 4 2 Temperature in °C Time in Cookware minutes 0.5 - 2 0.5 - 2 Universal pan + stepped wire rack Universal pan + stepped wire rack ð ð ¾ ¾ ¾ ¾ + + + + ,Y£\* ,Y£\* 250 250 Beef steaks ð ð 20 25\*\* Universal pan + stepped wire rack 25 30\*\* Universal pan + stepped wire rack \* Preheat for 10 minutes \*\* Turn after Z of the time 26 27 Neff GmbH Carl-Wery-Straße 34 81739 München DEUTSCHLAND (900909) .



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