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You can read the recommendations in the user guide, the technical guide or the installation guide for NEFF U1644N0. You'll find the answers to all your questions on the NEFF U1644N0 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual NEFF U1644N0**  
**User guide NEFF U1644N0**  
**Operating instructions NEFF U1644N0**  
**Instructions for use NEFF U1644N0**  
**Instruction manual NEFF U1644N0**

en Operating and  
Fitting Instructions  
fr Notice de montage et  
d'utilisation



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. @@@@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. 4 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. Before using your appliance, ensure that it has been installed properly. This appliance is intended for domestic use only. Only use the cooker for food preparation. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance. Hot oven 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 leave the appliance unattended when cooking with fat or oil.

They can catch fire if overheated. 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. Electrical connection Safety information 5 Remove all packaging remnants, e.g. polystyrene parts, from the oven. Caution: The extension rails heat up during oven operation.

Use special care to avoid burns when extending the rails. Use only heat-resistant utensils for roasting or grilling. 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. 6 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. To avoid damage, insert slide-in accessories carefully. If using hot air functions \*, 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.

Slide-in accessories 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 7 Your new cooker Here you will learn more about your new oven.



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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 Main oven function Electronic timer controls Mini oven function Function selector with setting for preferred temperature Rapid heating for Circotherm mode and Bread baking setting Temperature selector with oven temperature display Function selector with setting for preferred temperature Rapid heating for Circotherm mode and Bread baking setting Oven operating modes \* Hot air functions Circotherm Defrost Circotherm intensive Bread baking Oven functions / Conventional functions Top/bottom heat Bottom heat ( ) Grill functions Large area grill Small area grill Circo-roasting Special functions Steam cooking, for system steam cooker (option available from specialist dealers) Dough proving EasyClean (main oven) Oven Cleaning (mini oven) Light Note The oven light switches on for every oven function. Exception: EasyClean (main oven). Rapid heating s can be selected for circotherm or bread baking. 8 Press-down switches To engage and disengage, depress the switch, making sure that it is in OFF position. Shelf positions Mini oven 2 1 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 shelf position. The shelf position are counted from bottom to top. The numbers are marked in the oven. When using hot air functions \*, do not use shelf position »2«, in order not to block air circulation. The shelf supports and telescopic rails can be inserted at your preferred shelf position.

The simple plug-in system provides you with flexible and quick handling when changing the shelf supports and telescopic rails. 9 NeffLight main oven The oven features the additional lighting "NeffLight": Turn the function selector to the position oven light; NeffLight will be activated. Advantages: Great illumination on all levels. Illumination of the food from the front. Your eyes will not be blinded by lamps when looking into the oven.

Door contact switch NeffLight is activated/deactivated automatically when the oven door is opened/closed. Saving energy In order to save energy, you can deactivate NeffLight. Turn the door contact switch to the right. If you keep turning it to the right you re-activate NeffLight. 10 Accessories Universal pan with wire shelf Your appliance is supplied with: Wire shelf 2 Baking tray, enamelled The following accessories can be obtained from a specialist dealer: Universal pan Universal pan, non-stick Glass pan Soufflé pan Baking tray, aluminium Baking tray, enamelled Baking tray, non-stick Pizza tray Wire shelf, high/low Wire shelf, close mesh Roasting tray Upgrade set Single Telescope System steam cooker Pizza stone Universal oval roaster enamelled Radio antenna for electronic clock 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 Z 1912 X0 Z 9930 X0 Z 1980 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 subside again during baking, roasting or grilling. 11 Before using your appliance for the first time Language for the text display Change language Example: main oven Change standard setting You can choose one of seven languages for the the display text. The default setting for the display text is German. There are various languages you can choose from. The function selector must be switched OFF. 1. Keep the rapid heating s button pressed until Sprache Deutsch appears on the text display. Function selector Temperature selector Example: english 2. Turn the temperature selector until the language you want appears. This language is activated after three seconds.

Function selector Temperature selector 12 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 shelf supports and telescopic rails from the oven. ; button until the ! symbol flashes and set the OFF time with the rotary knob (example: 12:30). When the setting has been made, the current time is displayed after approx. 4 seconds. The ! symbol signals automatic mode. 16 4. The oven is automatically switched on and off at the preset times (e.g. 11:00 and 12:30). 5. When the time has elapsed, a signal is emitted and the ! symbol 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 until the symbol flashes. 2. If required, correct the settings with the rotary knob. 3. If you want to cancel your settings, turn the set time back to 0:00 and switch the oven off. Note The minute timer and OFF time can be preprogrammed up to a max.

24 hours. The settings can be displayed at any time by pressing the > button. Special functions Masking out the display 1. Press the > button for 7 seconds. After this time the display dims, the time and the display continue running in the background.

2. To switch on the display, briefly press the > button. Dimming the display Radio antenna optional accessory Between 22.00 and 6.00 the display is automatically dimmed.

The electronic clock can be fitted with a radio antenna (see Optional accessories). 17 Oven operating modes Here you will receive an overview of the four oven functions: hot air functions, conventional functions, grill functions and special functions. The oven functions are divided into the following operating modes. Hot air functions Circotherm \* The hot air functions include: A fan system located in the rear oven wall circulates the circotherm in the oven, achieving an especially effective heat transfer to the food being baked or roasted. Advantages: Simultaneous baking and roasting is possible in the main oven on up to 3 shelf positions Baking and roasting is possible in the mini oven on one shelf position only low soiling of oven interior shorter preheating times low oven temperatures gentle defrosting, see the Defrosting and cooking section for adjusting the defrost setting. Circotherm intensive The Circotherm intensive adds the bottom heat to the circotherm. Advantages: Fresh preparation with a high "moisture content", e.g. pizza and juicy cakes with crisp base. Especially suited for frozen products, e.

g. pizzas, chips etc. Bread baking Bread baking with hot air function.



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Adjustable 180 220° C. Note Rapid heat up Can be selected for Circotherm or bread baking setting. 18 Conventional functions / Top/bottom heat (Conventional heating system) The conventional functions include: 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 shelf position only. Advantages: Baking of cake with wet fillings, pizza, quiche. Bottom heat With this setting, only the heating element at the bottom of the oven cavity is activated. Advantage: Particularly useful with dishes and baked goods that require a distinctive bottom crust or browning.

Use just before the end of the baking or roasting time. 19 Grill functions Large area grill ) The grill functions include: The food being prepared is exposed to heat radiation from the heating element at the top of the oven cavity. Advantages: Particularly effective with flat, small cuts of meat, i.e., steaks, sausages, fish, vegetables and toast.

the entire grilling surface heats up especially useful with large amounts of food. Small area grill Advantages: only the centre area of the grilling surface heats up especially useful with small amounts of food energy-saving operation. Circo-roasting With circo-roasting, the air circulating fan and the grilling elements are activated alternately. The heat generated by the grilling element is evenly distributed in the oven cavity. Advantage: Particularly effective with poultry.

20 Special functions ( Steam cooking main oven Dough proving main oven The special functions include: For system steam cooker (option available from specialist dealers). The dough proving function provides ideal conditions inside the oven for getting yeast dough to rise. Temperature: 35 38° C Humidity: 75

100% Advantages: rapid and uniform increase in volume of dough dough does not dry out dough does not form a skin which means that it very easy to process and work into the required shape exclusion of unfavourable external influences (e.g. draughts). yoghurt can be made. EasyClean® main oven 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.

Advantages: takes the toil out of oven cleaning protects the enamel on interior surfaces constitutes an environmentally friendly cleaning method. 21 Oven Cleaning mini oven 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. The oven light is switched on. After 30 minutes the light automatically switches off again. The oven does not heat up. Light 22 Operating the oven Main and mini oven Switching the oven ON Example: Circotherm main oven Temperature display Function selector Temperature selector Before you switch on your oven, decide which operating mode you would like to use.

Rotate the function selector to the right until the required operating mode lights up on the text display. The suggested temperature is displayed and the oven light switches on.

Changing the temperature You can increase or reduce the suggested temperature with the temperature selector in steps of 5° C. Notes Steam cooking, dough proving, EasyClean (main oven) and oven cleaning (mini oven). The temperature is fixed and cannot be changed. Indicator light The J on the temperature display is backlit when the oven is heating up or a new temperature is selected. 23 Rapid heat up Switching on You can switch on rapid heat up for

Circotherm hot air and bread baking setting.

Press the button. Rapid heat up is displayed. Press the button to switch OFF rapid heating. Rapid heat up disappears from the display. Cancelling Current oven temperature main oven When the oven is heating up, the temperature in the oven can be displayed for about five seconds.

Press the : button. This does not apply to steam cooking, dough proving, EasyClean (main oven), oven lighting, and defrosting modes. Switching the oven OFF Turn the function selector to the 0 position. All functions are deleted. When the oven has been switched off, the fan may continue running for a short time to cool the oven. Residual heat display for the oven The current temperature range is indicated on the text display: Residual heat high Residual heat low

above 120°C 60 120°C. 24 Temperature ranges of the various heating systems Hot air functions Suggested Temperature temperature range in ° C in ° C 160 -

40 200 Without temperature setting 50 275 180 220 Conventional functions Suggested Temperature temperature range in ° C in ° C 170 200 50 275 50

225 \* Circotherm Defrost Circotherm intensive Bread baking / Top/ bottom heat Bottom heat 220 200 Grill functions ) Large area grill Small area grill Circo-roasting Suggested Temperature temperature range in ° C in ° C 220 180 170 50 275 50 275 50 250 Special functions ( Suggested Temperature temperature range in ° C in ° C

Fixed setting Fixed setting Fixed setting Fixed setting Steam cooking Dough proving EasyClean (main oven) Oven Cleaning (mini oven) 25 Safety features When the lock is switched on, the oven can no longer be switched on inadvertently or by unauthorised persons (e.g. playing children). The

lock can be used as a childproof lock.

Lock Function selector 1. Quickly turn the function selector anticlockwise from 0 to "Oven lighting" and back again three times. Controls locked appears on the display. 2. To enable the oven, quickly turn the function selector anticlockwise from 0 to Oven lighting and back again three times. Controls locked goes

out and you can use the oven as usual. 26 Permanent lock Function selector 1. Quickly turn the function selector anticlockwise from 0 to Oven lighting and back again six times. Permanent lock appears on the text display. 2.

To use the oven when permanent lock is active, rotate the function selector 3x anti-clockwise from the 0 position to light and back again. Permanent lock goes out and you can use the oven as usual. The permanent lock switches on again 30 seconds after the appliance is switched off. 3. To deactivate the permanent lock, rotate the function selector 6x anti-clockwise in rapid succession from the 0 position to light and back again.



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Permanent lock goes out and you can use the oven as usual. Automatic safety off function Depending on the settings the oven is switched OFF automatically after thirty minutes to thirty hours, and Automatic safety OFF appears on the display. Safety off only occurs if no change was made to the appliance setting.

As soon as you use the temperature or function selector, the appliance switches on again. The Safety switch-off text goes out.

27 Baking Using baking tins Always place baking tins in the centre of the baking wire shelf. 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 baking sheets The slanted (handle) end of the baking sheet must always face the oven door. To avoid damage, insert slide-in accessories carefully. Always fully insert baking sheets into the oven. Use only original baking sheets. Using tinplate baking tins \* / Circotherm Top/bottom heat Shelf position 1 Shelf position 1 If the cake bottom gets too dark: Check the shelf position.

Shorten the baking time, and possibly use a lower baking temperature. If the cake bottom stays too light: Check the shelf position. 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. 28 Cooking Tips and Helpful Hints The bottom of a cake baked on a baking tray 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 tray or universal pan currently not in use. Use a wire shelf and not a baking tray to support the cake tin during baking. Set cake or cookies into a higher set of shelf position. 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 circotherm, Avoid blocking the air vents at the rear wall of the cake baked in round or oven cavity with the cake tins. 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 circotherm 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 shelf position. 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. 29 Roasting Place the wire shelf in the universal pan and slide both into the oven at the same shelf position. Meat can be roasted in the oven in a particularly economical fashion if the weight of the cut exceeds 750 grams. Rinse the universal 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 an uncovered pot 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 wire shelf in the oven. We recommend that beef roast be prepared in a covered roasting pot. Place the roasting sheet into the universal pan. The roasting sheet prevents soiling of the oven. Grease and juice drippings from the roast are collected in the universal pan. Roasting on the roasting sheet (Optional accessory available from your dealer). 30 Tips Big, high roasts, goose, turkey, duck = Long roasting times, low temperatures Medium sized, low roasts = Medium roasting times, medium temperatures Small, flat roasts = Short roasting times, high temperatures Roasting time per cm of meat height without bones app. 13-15 minutes Roasting time per cm of meat height with bones app. 15-18 minutes We recommend using the lower of the stated temperatures first.

In general, the lower temperature ensures a more even browning. We recommend turning the roast after half or two thirds of the roasting time have elapsed when using the setting /. For roasting, use only cookware with oven-proof handles. Prepare large roast directly in the universal pan, without using the wire shelf. Smaller cuts of meat can be roasted on aluminium foil.

To do so, bend the edges of the foil upward, as if to form a dish, and place it on the wire shelf. 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. The roast is not done on the inside Use a lower roasting temperature. Note: Higher temperatures do not shorten roasting times (done on the outside, raw on the inside).

Choose slightly longer roasting times. 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 roasting times more often). Very moist roasts (e.g. roasts prepared with water) cause a lot of steam to generate in the oven that condenses on the oven door. 31 Grilling Notes on grilling Exercise CAUTION when grilling. Always keep children at a safe distance. Always close the oven door when grilling. The grilling temperatures are variable. Always use the wire shelf and the universal pan.

Always place food to be grilled in the centre of the wire shelf. If the grill element (heating element) switches OFF automatically, the overheating protection was activated. The radiator will be reactivated after a short period of time. Place the wire shelf into the universal pan and slide them together into the same shelf position. 32 Circo-roasting Use this method for particularly crispy poultry or roast (e.g., pork roast with crackling). Use the wire shelf and universal pan together. Turn large roasts after about half of the total grilling time has elapsed. To prevent breakage after removing them from the oven, place glass utensils on a dry kitchen towel instead of cold or wet surfaces.



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Dependent on the type of food being prepared, combination hot-air and surface grilling can cause an increased degree of oven soiling. Therefore, to prevent burning-in of the soil, thorough cleaning of the oven is recommended after each 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. Surface grilling Large area grill Used for smaller dishes having little height/thickness. Always use the wire shelf and universal pan together. Turn the food after approx. two-thirds of the grilling time has elapsed. At your discretion, lightly baste the wire shelf and the food with oil. Small area grill 33 Defrosting and cooking

Defrosting with Circotherm Important heating system information For defrosting and cooking of frozen or deep-frozen foods, use only the circotherm heating system. With all deep-frozen foods, follow the food processing company's instructions on the package. As a rule, defrosted frozen or deep-frozen foods (especially meats) require less cooking time than fresh products, since freezing has a pre-cooking effect. If frozen meat is placed in the oven, the defrosting time must be added to the required cooking time. Always defrost deep-frozen poultry before cooking because the giblets must be removed. For cooking deep-frozen fish, use the same temperatures as for fresh fish. Deep-frozen ready-to-eat meals in aluminium dishes may be placed into the oven several at a time.

Shelf position With 1 baking sheet: With 2 baking sheets: for the main oven.

Shelf position 1 Shelf position 1 + 3 All stated times are approximate guidelines that vary with the shape and volume of deep-frozen products. 34 Defrosting and cooking Raw deep-frozen products or foods from a freezer always defrost at 50° C. Higher defrosting temperatures may cause the food to dry out. Defrost deep-frozen meals packed in aluminium foil or closed aluminium containers at a setting of 130 140° C. Defrost and warm up deep-frozen baked goods at 100 140° C. Brush bread, rolls or yeast pastry lightly with water to make the crust more appealing. Defrost dry deep-frozen yeast cakes at 160 170° C for 20 30 minutes. Defrost moist deep-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 deep-frozen toast (with topping) at 160 170° C for about 20 minutes. Frozen pizza: Please follow the manufacturers' instructions.

35 Defrost setting Recommended for delicate bakeware only (i.e., whipped-cream gateaus). Function selector Switching ON Temperature selector 1. Rotate the function selector until CircoTherm hot air is displayed.

2. Reduce the oven temperature with the temperature selector until Defrost In operation appears on the text display. The fan at the oven wall runs without heat being generated. 3. The Defrost process is now regulated automatically.

Depending on size and type of bakeware, defrost for 25 45 minutes. After this time, remove the pastry from the oven. Let stand at room temperature for 30 40 minutes. With smaller amounts (pastries) the defrosting time is reduced to 15 20 minutes and the subsequent standing time to 10 15 minutes. Switching OFF Turn the function selector to the 0 position. All functions are deleted. 36 Steam cooking only the main oven Attention Can be operated with the system steam accessory only (Available as an optional accessory from specialist outlet). Do not use the steam cooking setting until the oven has cooled down completely (room temperature). Select only steam cooking mode for the operating mode. Other settings are not permitted.

Function selector 1. Turn the function selector until Steam cooking appears on the text display. After approx. 3 seconds Steam cooking setting In operation is indicated on the text display. 2. The steam cooking process is now regulated automatically. Note When Steam cooking flashes on the text display, the oven has not cooled down completely. Switch the oven off. Wait until the oven has cooled down to room temperature. Restart the steam cooking setting.

For further information see the operating instructions for the system steam cooking. 37 Dough proving only the main oven Warning Never pour cold water into the oven while it is still hot. Do not use the dough proving until the oven has cooled down completely (room temperature). Use normal tap water only, not distilled water. When making yoghurt, do not put any water in the oven.

Switching ON 1. Carefully pour 50 millilitres of water (1/4 glass) onto the floor of the oven cavity. 2. Place the bowl containing the dough onto the middle of a wire shelf inserted at level 1. Do not cover the dough.

3. Close the oven door. Function selector 4. Turn the function selector until Dough proving appears on the text display. After approx. 3 seconds Dough proving In operation is displayed. The dough proving process is now controlled automatically. Note When Dough proving flashes on the text display, the oven is too hot. Switch the oven off. Wait until the oven has cooled down to room temperature.

Restart the dough proving. 38 Yeast dough Cakes up to Cakes up to Dough for plaited loaf Dough for plaited loaf Dough for normal loaf Jogurt Amount of flour 0500 g. 0500 750 g. 0500 g. 0750 g. 1000 g. 1 litre milk Shelf level 1 1 1 1 1 1 Proving period 20 25 25 30 30 35 30 40 35 60 6 hours min. min. min. min.

min. Important The details given in the table above are average values. They can vary according to the type and amount of dough, as well as the condition of the ingredients, e.g. age and quality of the yeast.

Please read the enclosed cookery book for suggestions on how to make subsequent use of the dough. Switching OFF Turn the function selector to the 0 position. 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. 39 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. Cleaning products we particularly recommend can be purchased from our customer service. Appliance exterior Stainless steel/ aluminium front Use commercially available detergents applied to a soft, moistened cloth or a chamois. Do not use aggressive cleaning agents, abrasive sponges, or coarse cleaning cloths. On heavy soiling use commercial cleaning agents on matted stainless steel/aluminium surfaces. Please observe the manufacturer's instructions.



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*Enamel and glass Oven door pane Use commercially available detergents applied to a soft, moistened cloth or a chamois. 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. 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. 40 Note: To prevent soiling use: · CircoTherm hot air. The CircoTherm hot air mode causes less soiling than the others. · the universal pan to bake very moist cakes. · suitable utensils (frying pan) for frying. For easier cleaning you can switch on the oven lamp and take off the oven door. For cleaning the mating surface of the oven door at the front of the oven, the door should be removed.*

*Enamel areas in the oven 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. We recommend cleaning gels because these can be applied with greater precision. Do not clean the warm oven with any of the cleaning products specifically designed for this purpose.*

*Leave the oven open so that it can dry after cleaning. 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. 41 Catalytic oven surfaces Cleaning the catalytic surfaces of the oven The rear wall, top and side walls 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 catalytic surfaces of the oven. Should the enamel become slightly stained, this will not affect its self-cleaning properties. 42 EasyClean Main oven 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. Caution: Never pour cold water into the oven while it is still hot. The cleaning system can only be activated when the oven has cooled down completely (room temperature). Use normal water only, and no distilled water. Activate oven cleaning: 1. Remove the baking sheet and the universal pan from the oven. The wire shelf 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. 4. Turn the function selector until EasyClean appears on the text display.*

*After approx. 3 seconds EasyClean In operation is displayed. The cleaning aid runs automatically. The programme ends after 21 minutes. A signal sounds and EasyClean End is indicated on the text display.*

*When EasyClean flashes on the text display, the oven has not cooled down completely. Switch the oven off and wait until it has cooled down to room temperature. Restart EasyClean. Switching the oven OFF: Turn the function selector to the 0 position. Function selector 43 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 until Circotherm appears on the text display. 3. Reduce the oven temperature with the temperature selector until 50° C is displayed. Duration: approximately 5 minutes.*

*4. Then switch the oven off. 44 Oven Cleaning mini oven 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.*

*You can select the duration of automatic oven cleaning via the electronic clock. The oven becomes very hot during automatic oven cleaning always keep children away. Setting procedure 1. Rotate the function selector until Oven Cleaning is text displayed. The indicator light ( comes on and In operation is text displayed. The oven heats for 1 hour at 270° C. When Oven Cleaning is complete, a signal sounds, and finished is displayed. Switching off oven cleaning 2.*

*Rotate the temperature selector and the function selector to 0. The oven is cooled by the fan which continues running.*

*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. 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. 45 Removing/installing the oven door 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.*



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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. When pulling the door out, make sure that you do not reach into the hinge. There is a risk of injury. 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. 46 Lowering the heating element In order to clean the oven ceiling more easily turn down the grill heating element.

Warning: The heating element must have cooled down. 1. Press the retaining clip upward until you hear the click. 2. Hold the heating element and fold it down. After cleaning Fold the heating element back up. Pull the retaining clip forward and press it up until it clicks into place. Shelf support Removing 1. Pull the shelf support out of its bearing bush. 2.

Remove the shelf support. Clean the shelf support using washing-up liquid and pan scrapers or brushes. Attaching After cleaning, re-install the shelf support, following the instructions in reverse order. 47 Telescopic pull-outs Removing 1. Press the coach spring down.

2. Push the telescope upwards and remove it. Clean the telescopic pull-outs using washing-up liquid and pan scrapers or brushes. Attaching Insert the telescopic pull-out at the rear. Insert the telescopic pull-out into the guide and press down until it locks into position.

Always insert the telescopic pull-outs all the way. Do not close the oven door until all telescopic pull-outs have been inserted. Attention: The telescopic pull-outs become hot when the oven is on. Risk of burns when the telescopic pull-outs are pulled out Note Mini oven Only 1 pair of telescopic rails may be installed in the mini oven ( shelf position 1 or 2 ). 48 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 Replacing the oven light FD 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. 1.

To prevent damage, place a dish 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 seat Remove the defective oven door seal by simply unhooking it. You may obtain the new oven door seal from your customer service.

49 Replacing the halogen bulb for NeffLight Replacement bulbs and auxiliary tool are available from customer service. Only a technician may work on the appliance electronics.

Before starting such work, isolate the appliance: By actuating the automatic circuit breakers or unscrewing the fuses in the fuse box in your house. Before replacing the halogen bulb, detach the oven door. Halogen bulbs become very hot when switched on. Even some time after they have been switched off, there is a risk of burns. 1.

Take the auxiliary tool, insert it into the slot and prise out the cover. 2. Pull out the halogen bulb with the other auxiliary tool. 3. Replace the halogen bulb, Attention: Plug-in bulbholder.

Take hold of the halogen bulb with a clean cloth. Halogen bulb type G4, 12 volts, 20 watts, heat-resistant up to 300 °C. Halogen bulbs are available from customer service. Note If the light does not function, check whether the bulbs have been inserted correctly. 50 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.

Automatic timer switched OFF oven. The power supply was briefly interrupted. The power supply was briefly interrupted. Wrong operating language set or the power supply was briefly interrupted. 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. Set electronic clock to operation without automatic timer: Press the : button. Reset the time of day. . . . if the oven suddenly stop functioning? .

. . . if the oven suddenly stop functioning and the electronic clock flashes 0:00? . . . if rrr is displayed? . . . if a foreign language is indicated on the display. Re-activate the electronic clock and oven control.

Select new language. (see "Language for the text display"). 51 Problem . . .

when Controls locked appears on the display? Possible cause The oven is locked (child safety). Remedy Turn the function selector anticlockwise from 0 to Oven lighting and back again three times. Control locked disappears. Turn the function selector anticlockwise from 0 to Oven lighting and back again six times. Permanent lock disappears.

Turn the function selector from Large grill to Small grill and back again five times. Demo OFF must appear on the display. Reset the relevant functions. . . . when Permanent lock appears on the display? The oven is locked (child safety). . . .

when the symbols on the control panel light up, but the oven does not heat up? The oven has been locked against unauthorised use (demo mode). Energy pulses (e.g. lightning flash). . . . if electronically control functions fail? . . .

when the indicator lamp for Temperature inside oven Prior to using the oven cleaning oven functions does not light up cavity is still too high.



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function, the oven must be allowed to red when cleaning (main oven) cool completely. or dough proving mode is switched ON? Defective control lamp. . .  
 . if the telescopic extension rails can no longer be pushed in all the way? Bearing misalignment after cleaning. Replacement only by an authorised expert.  
 Initially, pull out the telescopic extension rails all the way. 52 Problem Possible cause Remedy .  
 . . if smoke is generated during Roasting temperature roasting or grilling? to high. Wire shelf 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 wire shelf into universal pan and insert together in shelf position. Not available. Switch on the oven for app. 5 minutes at 100°  
 C. . . . if the oven shows increasing Normal occurrence, Briefly open the oven door occasionally condensation water? e.  
 g. in the case of cakes during baking or roasting, wipe up the with very moist topping condensation water after operation. (fruit) or roasts. . .  
 . if the panes of the oven Normal soiling. door are dirty on the inside after some time of use? Remove the oven door and place it facing down on a clean and  
 soft surface. Take hold of the door glass next to the hinges, disengage and raise slightly. Remove the door glass towards the hinges.  
 Lift and disengage inner door glass, e.g. using a spatula, on one side and then lift and disengage on the other side. Attention! The light duct must not be  
 cleaned as it is very sensitive to scratches. 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. 53 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 have to be made using a mains connection cable not lighter than H05RR-F 300 V / 500 V Rubber Flexible Cable or H05VV-F 300V / 500V PVC  
 Flexible 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. A separator must be installed in the household circuit. A suitable separator is a switch  
 that has a contact gap of more than 3 mm and interrupts all poles. Other examples are LS switches, fuses and contactors. N 2 3 4 L3 4 5 N 5 N The connection  
 diagramm is located on the rear panel of the appliance. 220-230V ~ 380-400V2N~ 380-400V3N ~ 1 L1 1 L1 2 3 4 5 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. 123 L1 L2 L3 54 Installation of the built-in oven Push the built-in oven into the installation roughing of the  
 conversion cabinet 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. When screwing in the two screws (enclosed in a bag with the built-in oven), ensure that they are pointing outwards at a slight  
 angle.

Please use these screws only. 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 telescoping extensions, these may not move by themselves. In units featuring EasyClean, after filling 0,4 l of cleaning  
 solution into the recess in the oven floor, the liquid must not spill toward the front. Furniture programmes Cooker conversion cabinets 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 cement (90° C). If plastic laminates or cement are  
 not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result. 55 Sommaire Remarques importantes . . . . .

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. 109 Service consommateurs France 01.49.48.32.10 57 Remarques importantes Lisez attentivement la présente notice d'emploi avant d'utiliser votre appareil pour la première fois. Elle contient des informations importantes non seulement pour votre sécurité mais aussi pour l'utilisation et l'entretien de l'appareil. La présente notice d'emploi vaut pour plusieurs versions de l'appareil. Elle peut contenir des descriptions d'accessoires ne figurant pas dans votre appareil.

Rangez la présente notice de montage et d'emploi soigneusement pour pouvoir la remettre à un futur propriétaire de l'appareil. Emballage et appareil usagé Pour le transport, cet appareil a été conditionné dans un emballage destiné à le protéger. Tous les matériaux constitutifs de l'emballage sont compatibles avec l'environnement et recyclables. Aidez à éliminer l'emballage dans le respect de l'environnement. Les appareils usagés ne sont pas des déchets dénués de valeur. Une mise au rebut respectueuse de l'environnement permet d'en récupérer de précieuses matières premières. Avant de mettre l'ancien appareil au rebut, rendez-le inutilisable et collez dessus une étiquette portant la mention suivante «Attention Ferraille!» Cet appareil est marqué selon la directive européenne 2002/96/CE relative aux appareils électriques et électronique usagés (waste electrical and electronic equipment WEEE). La directive définit le cadre pour une reprise et une récupération des appareils usagés applicables dans les pays de la CE. Pour obtenir les coordonnées d'un centre de recyclage ou des informations sur les moyens actuels de mise au rebut, veuillez consulter votre revendeur ou l'administration de votre municipalité. 58 Avant l'encastrement Avaries de transport Contrôlez l'appareil après l'avoir déballé.

En cas d'avaries de transport, vous ne devez pas raccorder l'appareil. Seul un spécialiste agréé est habilité à raccorder la cuisinière. En cas de dommages dus à un raccordement incorrect, vous perdez tout droit à la garantie. L'utilisation de votre appareil n'est autorisée qu'après qu'il a été correctement incorporé. Cet appareil est destiné à un usage domestique uniquement. Utilisez la cuisinière uniquement pour préparer des aliments. Four chaud Ouvrir prudemment la porte du four. De la vapeur chaude peut s'échapper. Ne jamais toucher les surfaces intérieures chaudes du four ni les résistances chauffantes. Risque de brûlures! Eloignez impérativement les enfants. Ne vous éloignez pas de l'appareil pendant la cuisson de graisse ou d'huile. Si la graisse et l'huile surchauffant, ils risquent de s'enflammer. Ne jamais conserver des objets inflammables dans le four. Risques d'incendie! Ne posez jamais d'objets inflammables sur la table de cuisson. Risque d'incendie! Ne posez jamais, sur les foyers très chauds, les cordons d'alimentation d'appareils électriques. Ne jamais coincer le câble de raccordement d'un appareil électrique dans la porte de four chaude. L'isolation du câblage peut fondre. Risque de court-circuit! Branchement électrique Consignes de sécurité 59 Enlevez complètement du four les résidus d'emballage comme par exemple les petites boulettes de polystyrène. Attention: les rails de sortie s'échauffent pendant la marche du four. Faites très attention aux risques de brûlure lorsque le dispositif télescopique est en position sortie.

Pour les rôtis ou les grillades, veuillez n'utiliser que des ustensiles résistant à la chaleur. Réparations Les réparations inexpertes sont dangereuses. Risque d'électrocution! Seul un technicien de service après-vente formé par nos soins est habilité à effectuer des réparations. Si l'appareil est défectueux, débranchez le fusible dans le boîtier à fusibles. Appelez le service après-vente. 60 Causes de dommages Plaque à pâtisserie, feuille alu ou vaisselle sur la sole du four N'enfournez pas de plaque à pâtisserie sur la sole du four. Ne recouvrez pas la sole du four de feuille alu. Ne placez pas de vaisselle sur la sole du four. Cela crée une accumulation de chaleur. Les temps de cuisson ne correspondent plus et l'émail sera endommagé.

Enfournez doucement ces pièces pour éviter de les endommager. Lorsque vous utilisez la fonction chaleur tournante \*, ne déposez pas le papier seul dans le four (par exemple pendant l'échauffement du four). Le ventilateur de chaleur tournante pourrait aspirer le papier, ce qui endommagerait le chauffage et le ventilateur. Ne verser jamais d'eau dans le four chaud. Ceci endommagerait l'émail.

En présence de gâteaux aux fruits très juteux ne garnissez pas trop la plaque. Le jus de fruits qui goutte de la plaque laisse des taches définitives. Utilisez de préférence la lèchefrite à bords hauts. Ne laissez refroidir le four qu'en état fermé. Ne coincer rien dans la porte du four.

Même si vous n'ouvrez la porte du four qu'un petit peu, les façades de meubles voisins peuvent être endommagées avec le temps. Si le joint du four est fortement encrassé, la porte du four ne ferme plus correctement lors du fonctionnement. Les façades de meubles voisins peuvent être endommagées. Veillez à ce que le joint du four soit toujours propre. Ne montez pas ou ne vous asseyez pas sur la porte du four. N'utilisez pas de nettoyeur haute pression ni de nettoyeur à jet de vapeur. Pièces enfournables Papier sulfurisé Eau dans le four Jus de fruit Refroidissement avec la porte du four ouverte Joint du four fortement encrassé Porte du four utilisée comme assise Entretien et nettoyage 61 Votre nouvelle cuisinière Vous découvrez ici votre nouvel appareil.



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