



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS HB131550B. You'll find the answers to all your questions on the SIEMENS HB131550B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SIEMENS HB131550B
User guide SIEMENS HB131550B
Operating instructions SIEMENS HB131550B
Instructions for use SIEMENS HB131550B
Instruction manual SIEMENS HB131550B

SIEMENS

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer. You will be given important safety information. You will then be introduced to the individual components of your new cooker and we will show you how to adjust it step by step. It is quite simple.

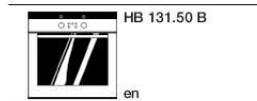
The tables list the settings and shelf heights for numerous well-known dishes. All these dishes are tested in our cooking studio.

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

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

Enjoy your meal!

Instruction manual



9000 328 564

121287



[You're reading an excerpt. Click here to read official SIEMENS HB131550B user guide](http://yourpdfguides.com/dref/3545503)
<http://yourpdfguides.com/dref/3545503>

Manual abstract:

@@It is quite simple. @@All these dishes are tested in our cooking studio. In the unlikely event of a fault, look here for information on how to rectify minor faults yourself. A detailed table of contents will help you to find your way around quickly. Enjoy your meal! Instruction manual HB 131.50 B en 9000 328 564

121287 Table of contents Important information

.

.

. Before installation . .

.

.

.

. Safety information

.

.

.

. . . . Reasons for damage

.

.

. . . . Your new cooker .

.

.

.

. The control panels

.

.

. . . Function selector . .

.

.

.

. Temperature selector

.

.

. Control buttons and display panel

.

.

Push in control knobs

.

. . . . Types of heating .

.

.

.

. . . Oven and shelving accessories . .

.

.

Cooling fan

.

.

.

. . . Before using for the first time

.

. . . . Heating up the oven .

.

.

.

Pre cleaning the accessories

.....

... *Setting the oven*

.....

.....

.....

. *Setting procedure*

.....

.....

..... *If the oven is to switch off automatically.*

..... *If the oven is to switch on and off automatically.*

... *Time* ..

.....

.....

.....

.....

.....

.. *Setting procedure*

.....

.....

.....

Timer

.....

.....

.....

..... *Setting procedure* ..

.....

.....

.....

..... *Basic settings*

.....

.....

.....

..... *Changing the basic settings*

.....

.....

4 4 4 6 7 7 8 8 9 9 10 13 13 14 14 14 15 16 17 18 18 19 20 21 2 Table of contents Childproof lock

.....

.... *Care and cleaning* .

.....

.....

Oven exterior

.....

.....

.....

.. *Oven* ...

.....

.....

.....

.....

.....

. *Cleaning the glass panels*

.....
.... Energy saving tips

.....
.....
.....
.. Acrylamide in foodstuffs

.....
... Test dishes ..

.....
.....

.....
.....

@@@Please keep the instruction and installation manual in a safe place. @@Do not connect the appliance if it has been damaged in transport. The cooker may only be connected by an approved specialist. @This appliance must only be used for food preparation. Adults and children must not operate the appliance without supervision - if they are physically or mentally incapable of doing so - or if they lack the knowledge and experience required to operate the appliance correctly and safely.

Never let children play with the appliance. Children d Children may prepare meals only if they have been properly instructed. They must be able to operate the appliance correctly. They must understand the hazards indicated in the instruction manual. Children must be supervised when using the appliance, to ensure that they do not play with it. 4 Hot oven d Open the oven door carefully. Hot steam may escape. Never touch the internal surfaces of the microwave oven or the heating elements. There is a risk of being burnt. Children must be kept at a safe distance from the appliance.

Never place combustible items in the oven. There is a risk of fire. Never trap cables of electrical appliances in the hot oven door. The cable insulation could melt. There is a risk of short circuiting. Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven.

There is a risk of burning. Only use small quantities of drinks with a high alcohol content and open the oven door carefully. Repairs d Incorrect repairs are dangerous. There is a risk of electrocution. Repairs may only be carried out by one of our experienced after sales engineers.

If the appliance is faulty, disconnect the fuse in the fuse box. Call the after sales service. 5 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. 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 hold or carry the cooker by the door handle. The door handle cannot hold the weight of the cooker and may break off. Water in the oven Fruit juice Cooling with the oven door open Very dirty oven seal Using the oven door as a seat Transporting the cooker 6 Your new cooker Here you will learn more about your new oven. The control panel and its switches and indicators are explained here. The heating modes and the accessories included with your oven will be explained here. The control panels Details vary according to the appliance model.

Function selector Display panel and control buttons Temperature selector Function selector Set the type of heating for the oven using the function selector. Settings T R x Y 3D hot air* Hot air grilling Radiant grill Defrosting *Type of heating with energy efficiency class determined in accordance with EN50304. When you select a function, the symbol above the function selector lights up. The oven light switches on. 7 Temperature selector Use the temperature selector to set the temperature or grill setting.

Temperature 50 270 Grill x S SS SSS Low grill Medium grill High grill Temperature range in °C Setting 1 2 3 The symbol above the temperature selector comes on while the oven is heating up. It goes out during pauses in heating. The symbol does not come on for grilling and defrosting. Grill settings For radiant grilling x, set a grill setting using the temperature selector.



[You're reading an excerpt. Click here to read official SIEMENS](http://yourpdfguides.com/dref/3545503)

[HB131550B user guide](http://yourpdfguides.com/dref/3545503)

<http://yourpdfguides.com/dref/3545503>

Control buttons and display panel Clock button j Key button p Timer button a Minus button Plus button + Use this button to set the time of day, the cooking time ? and the completion time !.

Use this button to switch the childproof lock on and off. Use this button to set the timer. Use this button to reduce the values set. Use this button to increase the values set. The values set can be seen in the display panel. 8 Push in control knobs The control knobs can be pushed in. Simply press the control knob to release or lock it. The function selector can be turned clockwise or anticlockwise, whereas the temperature selector can only be turned clockwise. Types of heating Different types of oven heating are available. You can therefore select the best method for cooking any dish.

3D hot air A fan in the rear panel distributes the heat from the ring heating element evenly inside the oven. Using 3D hot air, it is possible to bake cakes and pizza on two shelves, and biscuits and puff pastry on as many as three shelves at the same time. It is best to use this type of heating for puff pastry. 3D hot air is ideal for drying food. Additional baking trays may be purchased at a later date from the after sales service. Hot air grilling This type of heating involves the grill element and the fan switching on and off alternately. During the pause in heating, the fan circulates the heat generated by the grill around the food. This ensures that pieces of meat are crisped and brown on all sides. Large roasts, poultry and fish can also be cooked beautifully without using the rotary spit or preheating the oven. Radiant grilling The entire area under the grill element becomes hot.

This is ideal if you wish to cook steaks, sausages, fish or slices of toast. 9 Defrosting A fan in the rear panel circulates the air in the oven around the frozen food. Frozen pieces of meat, poultry, bread and cakes defrost evenly. Oven and shelving accessories The shelf can be inserted at 5 different heights in the oven. You can remove the shelf two thirds of the way without it tipping.

This makes it easier to take food out of the oven. Accessories Accessories may be purchased at a later date from the after sales service or from specialist shops. Please specify the HZ number. HZ 334000 wire rack For ovenware, cake tins, roasts, grilling and frozen meals. Place the wire racks curved downwards (.

Universal pan HZ 332000 for moist cakes, pastries, frozen food and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire grill. Push the universal pan with the sloping edge facing towards the oven door. HZ 324000 wire rack for grilling. Always place the wire grill in the universal pan. Fat and meat juices are collected. 10 Optional accessory Optional accessories may be purchased from the after sales service or from specialist shops. The availability of optional accessories varies according to country. Please consult our sales brochures. Enamel baking tray HZ 331000 for cakes and biscuits.

Push the baking tray with the sloping edge facing towards the oven door. Grill pan HZ 325000 Can be used for grilling instead of the wire grill or as a spray guard to protect the oven against dirt. Only use the grill pan in the universal pan. @@@@Push the baking tes. - button default value = 10 minutes. The oven switches on after a few seconds. The ? @@The oven switches off. Press the j button twice and switch off the function selector. Presetting for the time in the foreground. 2.

Change the basic setting using the + or - button. 3. Confirm with the j clock button. @@You can now change the reset time. To finish press the j clock button. @@The next basic setting will appear. @@@@This will take approximately 4 seconds. Press the p key button until the p goes out. You can set the timer and the clock even when the oven is locked. @@Dry it with a soft cloth.

Caustic or abrasive substances are not suitable. @@@@Follow the manufacturer's instructions. @@@@Oven cleaner may only be used on enamelled oven surfaces. @@Make sure that you do not reach into the hinge. There is a risk of injury. 1. Open the oven door fully. 2. @@Half close the oven door. With both hands, grip the door on the left and right hand sides.

@@@@@@@@Then select 3D hot air T or top and bottom heating t. @@The ceramic coating is regenerated. @@@@Important notes Never use abrasive detergent. You will scratch or destroy the highly porous coating. Never clean the ceramic coating with oven cleaner. @@It is best to use oven cleaner if the oven is very dirty. Only use oven cleaner in a cold oven. Never use oven cleaner on the self cleaning surfaces of the oven. Note: Enamel is baked on at very high temperatures. This can cause some slight colour variation.

This is normal and does not affect the function. @@As a result, these edges can be rough. Anti corrosion protection is guaranteed. @@1. @@2.

Unscrew the cover at the top of the oven door. To do this, undo the right and left hand screws (Fig. A) 3. Slide out the top panel. (Fig.

B) 4. Unscrew the clips on the right and left and remove them (Fig. C). Remove the panel. Clean the glass panels with glass cleaner and a soft cloth. Do not use sharp or abrasive materials or a glass scraper. @@1. Push the glass panel back at an angle. (Fig. D) 2.

Fit the clips and screw them in again. 3. Push the top panel back in. Make sure that the smooth surface is facing outwards. 4. Replace the cover and screw it back on. 5. Refit the oven door. @@@@To unhook the rails: 1. Lift the rail at the front in an upwards direction 2. and unhook it. 3. Then pull the whole rail forward and take it out. Clean the rails using either washing up liquid and a sponge or a brush. To hook rails back into position: First insert the rail in the rear socket, push it back slightly and then hook it into the front socket.

The rails fit both the left and right sides. Recess (a) must always be at the bottom. Troubleshooting Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service: Problem The oven does not work. The clock display flashes.

Possible cause Blown fuse. Power cut Comments/remedy Look in the fuse box and check that the fuse is in working order. Reset the time. Repairs may only be carried out by fully trained after-sales service technicians. Improper repairs may constitute serious hazards to the user. 27 Replacing the oven light If the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from the after-sales service or specialist shops. Only use these bulbs.

1. Switch off the oven fuse in the fuse box.

2. Place a tea towel in the cold oven to prevent damage. 3. Unscrew the glass cover by turning it anticlockwise. 4. Replace the oven light with one of the same type. 5. Screw the glass cover back on. 6. Remove the tea towel and switch the fuse back on.

Method Replacing the glass cover The glass cover on the oven light must be replaced if it is damaged.



[You're reading an excerpt. Click here to read official SIEMENS](#)

[HB131550B user guide](#)

<http://yourpdfguides.com/dref/3545503>

Replacement glass covers may be obtained from the after sales service. To this end, please specify the E number and FD number of your appliance. 28 After sales service Our after sales service is there for you if your oven needs repairing. You will find the address and telephone number of your nearest after sales service centre in the phone book.

The after sales service centres listed will also be happy to advise you of a service point in your local area. E number and FD number Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after sales service. The rating plate containing these numbers is found on the right, on the side of the oven door. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning. E no.

After sales service % FD no. Packaging and old appliances Disposing in an environmentally responsible manner Unpack the appliance and dispose of the packaging in an environmentally responsible manner. 6 This appliance is labelled in accordance with the European Directive 2002/96/EC 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. 29 Tables and tips This table contains a selection of dishes and the optimum settings at which to cook them. You can find out which type of heating and temperature is best for your dish, which accessories to use, and at which oven level the dish should be inserted. You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong. Cakes and pastries Baking tins It is best to use dark baking tins. Place the cake tin on the wire rack. Tables The values in the table apply to dishes placed in a cold oven.

This saves energy. Shorten the baking times indicated by 5 to 10 minutes if you have preheated the oven. The tables show which type of heating is best for different cakes and bakes. The temperature and cooking time you select depends on the quantity and type of pastry. This is why ranges" are given in the tables. @@If necessary, use a higher temperature setting the next time. @@@@How to check that a sponge cake is cooked properly. Refer to the instructions in the tables for similar types of food. @@The cake is done if the cocktail stick comes out clean. @@Observe the cooking times in the recipe.

Do not grease the sides of the springform cake tin. @@Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer. Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.

Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this. Please observe the recipe and the baking times. Select a slightly lower temperature to ensure that the pastry is baked more evenly.

Baking paper that protrudes over the food can affect the air circulation. For this reason, always cut the baking paper to fit the baking tray. Use the deeper universal pan next time. Baking may result in the formation of water vapour It escapes above the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process. The cake collapses. The cake has risen in the centre but is lower at the edges. The cake is too dark at the top. The cake is too dry.

The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas). The pastry is unevenly browned. The fruit cake is too light at the bottom. The fruit juice flows over. Condensation is formed when baking cakes containing fresh fruit. 33 Meat, poultry, fish Ovenware You may use any heat resistant dishes. The universal pan is also suitable for larger roasts. Always place the dishes in the centre of the wire grill.

Hot glass dishes should be placed on a dry kitchen towel after being removed from the oven. The glass could crack if placed on a cold or wet surface. Advice on roasting The roasting result depends on the type and quality of meat. Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size. Meat should be turned half way through the cooking time.

When the roast is ready, switch off the oven and leave the roast to stand for 10 minutes with the oven door closed. This allows the meat juices to distribute more favourably. Advice on grilling Always close the oven door when grilling. If possible, use pieces of meat which are of the same thickness. They should be at least 2 to 3 cm thick.

Such pieces will be browned evenly and stay juicy and soft in the middle. Only salt the steaks after they have been grilled. Place the pieces of meat directly onto the wire grill. If you are grilling just one piece of meat, it will turn out best if you place it in the centre of the wire grill. You should also insert the universal pan at level 3. The meat juices are collected here and the oven is kept clean. @@This is normal. @@Roasting Food Dish Shelf position 1 1 1 1 1 1 1 Cooking Temp. @@+ add. @@Food Dish Shelf position 3 1 Cooking Temp.

°C method T 180 Time, minutes 95 Roast dinner/ complete Wire rack meal Universal pan with wire insert 35 Roasting Poultry Food Dish Shelf position 1 1 1 1 1 Cooking Temp. °C method T T T T 170 190 150 170 170 190 200 220 Time, min per 1 lb. + add. time 15+30 17+20 10+20 9+35 Chicken, Duck, up to 6 pound Universal pan with wire insert Goose, up to 10 pound Universal pan with wire insert Turkey, 6 to 16 pound (don't turn) Chops and chicken joints Universal pan with wire insert Universal pan with wire insert Turn poultry after half of cooking time. Grilling Food Meat steaks Bacon Sausages Fish Toast Dish Wire rack Universal pan Wire rack Universal pan Wire rack Universal pan Wire rack Universal pan Shelf position 5 3 5 3 4 3 4 3 5 3 Cooking Grill setting method x x x x x 2 or 3 3 3 2 3 Time, min 15 20 8 11 10 15 10 20 45 Place the universal pan on level 3 to prevent soiling and smoking. @@@@How can you tell when the roast is ready? @@Use a meat thermometer (available from specialist shops) or carry out a spoon test".

Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer. Check the shelf position and temperature.

Next time, use a smaller roasting dish or add more liquid. Next time, use a larger roasting dish or add less liquid. The roast is too dark and the crackling is partly burnt. The roast looks good, but the juices are burnt. The roast looks good, but the juices are too clear and watery.



[You're reading an excerpt. Click here to read official SIEMENS](http://yourpdfguides.com/dref/3545503)

[HB131550B user guide](http://yourpdfguides.com/dref/3545503)

<http://yourpdfguides.com/dref/3545503>

37 Drying Only use perfectly fresh fruit and vegetables, and wash them thoroughly. Allow the food to drain well and dry it yourself. Line the universal pan and wire rack with baking paper or greaseproof paper. Meal 600 g apple rings 800 g sliced pears 1.5 kg prunes or plums 200 g fresh herbs, washed Note Level 1+3 1+3 1+3 1+3 Type of heating T T T T Temperature in °C 80 80 80 80 Cooking time in hours Approx.

5 Approx. 8 Approx. 8 10 Approx. 1½ Very moist fruit or vegetables should be turned several times. Once dried, remove the food from the paper immediately. Defrosting Remove the food from its packaging and place it in a suitable dish on the wire grill. Please observe the instructions on the packaging. The defrosting times depend on the type and amount of food. Meal Frozen foods* e.g.

cream gateaux, cream cakes, cakes with chocolate or icing, fruit, chicken, sausages and meat, bread, rolls, pastries and other baked goods * Accessories Wire rack Level Type of Temperature in heating °C 2 Y The temperature selector remains switched off Cover frozen food with microwave foil. Place poultry onto the plate with the breast side down. 38 Energy saving tips Only preheat the oven if it specifies in the recipe or in the table in the instruction manual that you should do so. Use non stick, black painted or enamelled tins. They absorb the heat especially well. If you have several cakes to bake it is best to bake them one after the other. The oven is still warm. This shortens the baking time for the second cake. You can also put two baking tins in one after the other. For long cooking times, the oven can be switched off 10 minutes before the end of the cooking time and the remaining heat can be used to finish the cooking.

Acrylamide in foodstuffs Which foods are affected? Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods (biscuits, gingerbread, cookies). Tips for keeping acrylamide to a minimum when preparing food General Keep cooking times to a minimum. Cook meals until they are golden brown, not too dark. Large, thick pieces of food contain less acrylamide. With top/bottom heating, maximum 200 °C, with 3D hot air or hot air, maximum 180 °C.

With top/bottom heating, maximum 190 °C, with 3D hot air or hot air, maximum 170 °C. Egg white and egg yolk reduce the formation of acrylamide. Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that the chips do not dry out. Baking Biscuits Oven chips 39 Test dishes referring to EN 60350.

Baking Food Small Cakes (preheat oven) Fatless sponge cake (preheat oven) Apple pie Dish and notes universal pan universal pan baking tray on wire rack* baking tin on wire rack (dark coated) 2 wire racks + 2 backplate Springformen Ø 20 cm Wire rack + 2 backplate Springformen Ø 20 cm *** Placed in the middle of each wire rack. *** Placed diagonally near by each other. Grilling Food White bread (preheat oven 10 min) Beefburger* * Dish and notes wire rack wire rack universal pan Shelf Cooking position method 5 4 3 x x Grill setting Setting 3 Setting 3 Cooking time min 12 25 30 Shelf position 3 3 1 2 Cooking method T T T Temp. °C 150 170 150 170 160 170 Cooking time min 20 30 25 35 35 40 3+1** 2 *** T T 180 190 180 190 70 80 70 80 When baking on two levels, use the universal pan provided, at shelf position three. Turn the burgers over after 17 20 min. Insert the universal pan at level 1. 40 .



[You're reading an excerpt. Click here to read official SIEMENS](#)

[HB131550B user guide](#)

<http://yourpdfguides.com/dref/3545503>