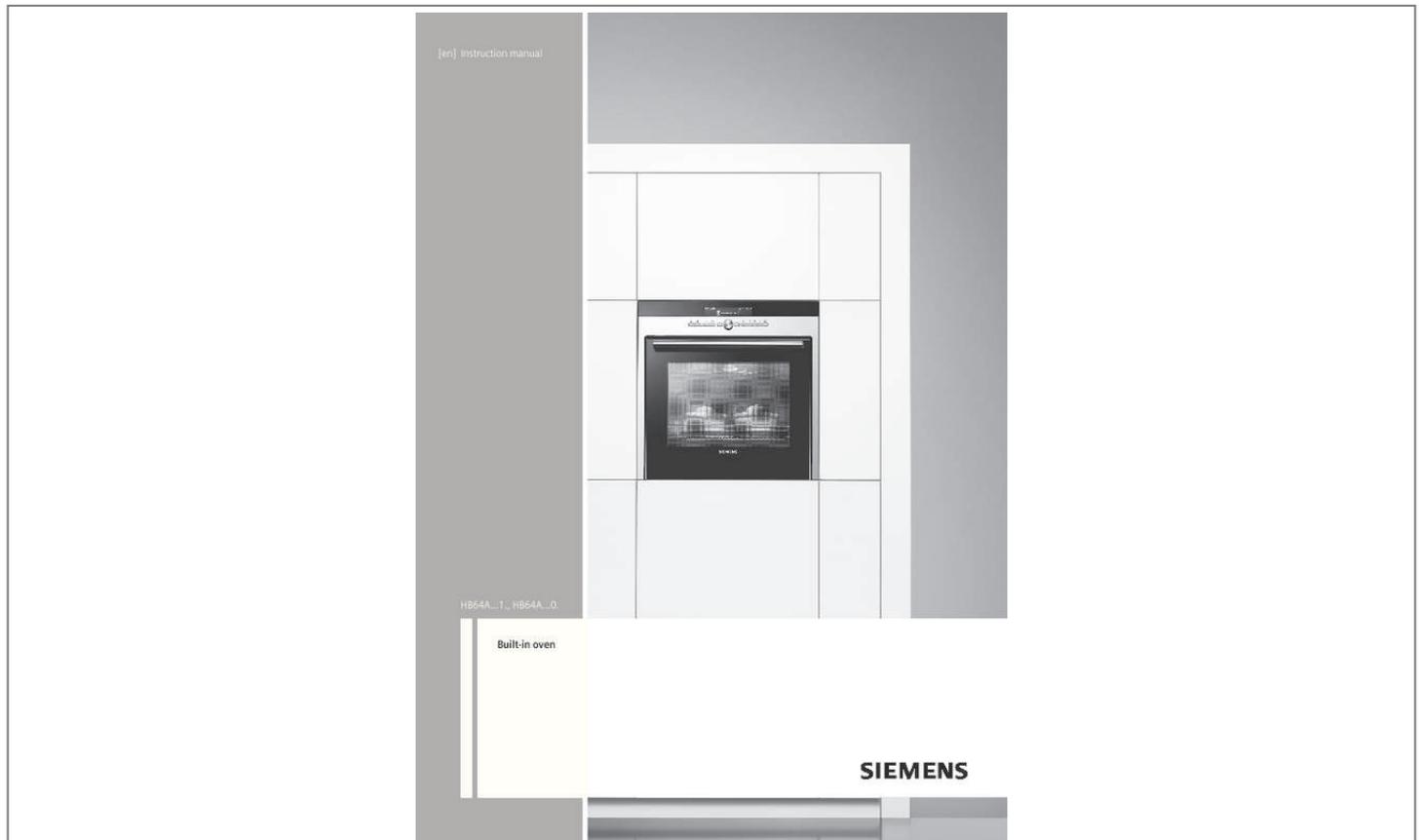




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You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS HB64AR521F. You'll find the answers to all your questions on the SIEMENS HB64AR521F in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SIEMENS HB64AR521F
User guide SIEMENS HB64AR521F
Operating instructions SIEMENS HB64AR521F
Instructions for use SIEMENS HB64AR521F
Instruction manual SIEMENS HB64AR521F



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Manual abstract:

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... 25 Produktinfo Additional information on products, accessories, replacement parts and services can be found at www.siemens-home.com and in the online shop www.siemens-eshop.com : Important safety information Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.
This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions. Check the appliance for damage after unpacking it.
Do not connect the appliance if it has been damaged in transport. Only a licensed professional may connect appliances without plugs.
Damage caused by incorrect connection is not covered under warranty. 2 This appliance is intended for domestic use only. The appliance must only be used

for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards. Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised. Keep children below the age of 8 years old at a safe distance from the appliance and power cable. Always slide accessories into the cooking compartment correctly. See "Description of accessories in the instruction manual. Risk of fire! Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.

A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories. Risk of burns! The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment. Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content.

Open the appliance door with care. Risk of scalding! The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance. Risk of fire! Risk of serious burns! Risk of burns! Risk of scalding! When you open the appliance door, hot steam may escape.

Open the appliance door with care. Keep children at a safe distance. Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment. Risk of injury! Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents. Risk of electric shock! Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance. Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock. When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service. Risk of fire! Loose food residues, grease and meat juices may catch fire during the Selfcleaning cycle.

Remove coarse dirt from the cooking compartment and from the accessories before every Self-cleaning cycle. The appliance will become very hot on the outside during the Self-cleaning cycle. Never hang combustible objects, e.g. tea towels, on the door handle.

Do not place anything against the front of the oven. Keep children at a safe distance. Risk of scalding! Risk of electric shock and serious injury! Risk of electric shock! Risk of electric shock! Risk of electric shock! Risk of fire! Risk of burns! The cooking compartment will become very hot during the Self-cleaning cycle. Never open the appliance door or move the locking latch by hand. Allow the appliance to cool down.

Keep children at a safe distance. ; The appliance will become very hot on the outside during the Self-cleaning cycle. Never touch the appliance door. Allow the appliance to cool down. Keep children at a safe distance. Risk of serious damage to health! The appliance will become very hot during the Self-cleaning cycle. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never let non-stick baking trays and tins go through the Self-cleaning cycle.



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Only enamelled accessories may be cleaned at the same time. Risk of burns! Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set.

This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged. □ Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel. Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods This will damage the enamel. Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan. Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time. Very dirty door seal: If the door seal is very dirty, the appliance door w°C and during the clean function. This ensures optimum precision control. However, the light can be turned on without the oven being on by setting the function control knob to \ Fan The fan can be turned on and off as necessary.

The hot air escapes through the top of the door. Warning! Do not cover the vent. The oven could overheat. The fan remains on for a certain length of time after the oven has been switched off so that it can cool down more quickly. \$ Bottom heating x Self-cleaning \ Light * Type of heating used to determine the appliance's energy efficiency rating according to EN60350.

When a heating type is selected, the AA symbol is displayed on the display panel. Sensors and display panel The sensors are used to set different functions. The set values are shown on the display panel. Sensor °C Temperature Sensor function Select the temperature and grill power or cleaning level. Select the timer V, the cooking time x, the end time y and the time 0. Reduce programmed values. Increase programmed values. 0 Time functions A @ Minus Plus The symbol for the time function activated lights up on the display panel. 5 Your accessories The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.

There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient. Note: Accessories may deform as they heat up. This deformation will disappear when they cool. This does not affect the normal operation.

Your oven is supplied with only some of the following accessories. Accessories may be purchased from the Technical Assistance Service, from specialist retailers or on the Internet. Enter the HZ number. Wire shelf For cookware, baking tins, roasts, grilled items and frozen meals. Insert the wire shelf with the open end facing the oven door and the curvature downwards ¾. Flat enamel oven tray For cakes, pastries and biscuits.

Place the tray in the oven with its raised lip facing the door. Universal deep enamel tray For juicy cakes, pastries, frozen meals and large joints for roasting.

This can also be used as a tray to collect the fat when roasting directly on the wire shelf. Place the tray in the oven with its raised lip facing the door.

Accessory support The universal deep tray or the flat oven tray can also be cleaned during the self-clean function.

Insert the accessory to the right and left. inserting the accessories The accessories can be placed inside the oven on 5 different levels. Always insert them as far as possible so that the accessories do not touch the door glass. The accessories can be removed halfway until they are secured. This makes it easy to remove food.

When inserting an accessory in the oven, make sure the curvature is at the rear. This is the only way to ensure it fits perfectly. Optional accessories You can purchase optional accessories from the after-sales service or specialist retailers. You will find a comprehensive range of products for your oven in our brochures and online. The availability of optional accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details. Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E no.) of your appliance. Depending on the equipment, if the appliance has guide rails, these will interlock slightly when fully removed.

This means the accessory can be easily inserted. To unlock, reinsert the guide rails in the oven exerting slight pressure. Optional accessories Flat enamelled baking tray Deep enamelled universal pan Wire rack Pizza tray HZ number HZ361000 HZ362000 HZ364000 HZ317000 Use For cakes and biscuits. For moist cakes, pastries, frozen meals and large joints. It can also be used to catch dripping fat when you are grilling directly on the wire rack. For ovenware, cake tins, roasts, grilled items and frozen meals. Ideal for pizza, frozen products or large, round cakes. You can use the pizza tray instead of the deep universal pan. Place the tray on the wire rack and refer to the specifications in the tables. The glass roasting dish is suitable for stews and bakes that are cooked in the oven.

Particularly suitable for the automatic programmes and automatic roasting. The pull-out rails at levels 1, 2 and 3 allow you to pull the accessories out further without them tipping. Glass roasting dish HZ915001 Telescopic shelf x3 HZ368300 6 Before using the oven for the first time In this section, you can find out what you must do before using your oven to prepare food for the first time. First read the section on Safety information. Heating the oven To remove the "new" smell, heat the oven empty with the door closed.

The most effective option is to heat the oven for one hour with the top and bottom heating elements % set at 240 °C. Check that no packaging has been left inside the oven. 1. Select top and bottom heating % using the function control Setting the time Once the oven has been connected, the 0 and << symbols light up on the display panel. Set the clock to the right time.

1. Press the 0 sensor. knob. The display panel displays the time .f.< 2. Set the time with the @ or A sensors. 3. Confirm the time with the 0 sensor. 2. Press the @ sensor until 240 °C is displayed on the display panel.

Turn the oven off after one hour. To do this, turn the function control knob to zero. The programmed time is displayed after a few seconds. Cleaning the accessories Before using the accessories for the first time, clean them thoroughly using a cloth, hot water and a little soap. Programming the oven There are different ways to programme the oven.



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Programming the type of heating, temperature or grill power. The oven can be programmed with the cooking time (duration) and the end time for each dish. For more information, see the chapter Setting the time functions. Switching the oven off Set the function control knob to the zero setting. Changing the settings

The type of heating and the temperature or grill power may be changed at any time.

Type of heating and temperature Example in the picture: top and bottom heat % at 190 °C 1. Select the type of heating using the function control knob. Rapid heating With the rapid heating setting, the oven reaches the programmed temperature very quickly. Rapid heating must be used for temperatures of more than 100 °C. To ensure uniform cooking, the food must not be put into the oven until rapid heating has been completed.

1. Select rapid heating 1 using the function control knob. 2. Select the required temperature using the @ and A sensors. The s symbol lights up on the display panel.

The oven will begin to heat up. End of rapid heating 2. Set the temperature or required grill power using the @ or A sensors. A signal will sound, the s symbol will go out. Place the food in the oven and select the required function and temperature. Cancelling rapid heating Set the function control knob to the zero setting. The oven switches off. Note: With the rapid heating function you cannot programme the cooking time duration. The oven will begin to heat up. 7 Setting the time functions This oven has various time functions.

The 0 sensor activates the menu and moves through the different functions. The time symbols remain lit up while settings are programmed. A time function that has already been programmed can be modified with the @ or A sensors. 3. Programme the cooking time using the @ or A sensors. Sensor suggested value @ = 30 minutes. Sensor suggested value A = 10 minutes. Timer The timer works independently of the oven. The timer has its own signal. You can therefore distinguish whether the time set for the timer or the automatic oven shut-off have finished (cooking time).

1. Press the 0 sensor. The V symbol lights up on the display panel. 2. Programme the timer using the @ or A sensors.

Sensor suggested value @ = 10 minutes. Sensor suggested value A = 5 minutes. The programmed time is shown after a few seconds. The time set for the timer starts to count down. The V symbol lights up on the display panel and the time elapsed is displayed.

The time set for the timer has elapsed A signal will sound. The display panel will show <<<. Switch off the timer using the 0 sensor. Changing the time set on the timer. Change the time set for the timer using the @ or A sensors. The altered time is shown after a few seconds. Cancelling the timer When the oven switches off, the timer continues working. Resetting the timer to <<< with the A sensor. The timer switches off. Viewing the time settings If several time functions are programmed, the corresponding symbols light up on the display panel.

To view the timer V, the cooking time x, the end time y or the time 0, press the 0 sensor repeatedly until the required symbol lights up. The corresponding value will be shown for a few seconds on the display panel. 4. Press the °C sensor. Set the temperature or required grill power using the @ or A sensors. The oven will switch on after a few seconds. The programmed temperature will be shown on the display panel and the x symbol will light up. The cooking time has finished A beep will sound. The oven will stop heating. The display panel will show <<<.

Press the 0 sensor twice. You can set a new cooking time with the @ or A sensors, or press the 0 sensor and turn the function control knob to zero. The oven is switched off. Changing the cooking time Press the 0 sensor twice. Change the cooking time using the @ or A sensors.

Cancelling the cooking time Press the 0 sensor twice. Reset the cooking time to <<< with the sensor A. The time has been cancelled. Viewing the time settings If several time functions are programmed, the corresponding symbols light up on the display panel. To view the timer V, the cooking time x, the end time y or the time 0, press the 0 sensor repeatedly until the required symbol lights up.

The corresponding value will be shown for a few seconds on the display panel. Cooking time The oven allows you to set the cooking time for each type of food. The oven switches off automatically when the cooking time has elapsed. This avoids interrupting other tasks to switch the oven off or exceeding the cooking time by mistake. Example in the picture: Cooking time: 45 minutes. 1. Select the type of heating using the function control knob. 2. Press the 0 sensor twice. The display panel will show <<< and the cooking time symbol x.

8 End time The oven allows you to set the time when you want the food ready. In this case the oven switches on automatically and switches off at the set time. For example, the food may be placed in the oven in the morning and the oven set so that it is ready at midday. Ensure that the food will not go off if it is in the oven for too long. Example in the picture: It is now 10:30 AM, the cooking time is 45 minutes and the oven should switch off at 12:30PM. 1. Set the function control knob. 2. Press the 0 sensor twice. 3.

Programme the cooking time using the @ or A sensors. 4. Press the 0 sensor. The cooking time has finished A beep will sound. The oven will stop heating. The display panel will show <<<. Press the 0 sensor twice. You can set a new cooking time with the @ or A sensors, or press the 0 sensor and turn the function control knob to zero. The oven is switched off. Changing the end time Press the sensor 0 three times.

Change the end time using the @ or A sensors. The altered time is shown after a few seconds. Do not change the end time if the cooking time has already started to count down. The final result may not be the same. Cancelling the end time Press the 0 sensor three times and reset the end time to the current time with the A sensor. The oven switches on. Viewing the time settings If several time functions are programmed, the corresponding symbols light up on the display panel. To view the timer V, the cooking time x, the end time y or the time 0, press the 0 sensor repeatedly until the required symbol lights up. The corresponding value will be shown for a few seconds on the display panel. The time when the dish will be ready and the end time symbol y will be shown on the display panel.

Time Once the oven has been connected or after a power cut, the 0 and < < symbols light up on the display panel. Set the clock to the right time. 5. Delay the end time using the @ or A sensors. 1. Press the 0 sensor. The time is displayed f:<. 2. Set the time with the @ or A sensors. 3.

Confirm the time with the 0 sensor. The programmed time is displayed after a few seconds.



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Changing the time No other time function must be programmed, the oven must be switched off. 1. Press the 0 sensor twice.

The display panel displays 0. 2. Set the time with the @ or A sensors. 6. Press the °C sensor.

3. Confirm the time with the 0 sensor. Set the temperature or required grill power using the @ or A sensors. The programmed temperature and the y symbol will be shown on the display panel, and the oven will be set to standby. When the oven turns on, the programmed temperature and the x symbol will be shown.

The y symbol turns off. The programmed time is displayed after a few seconds. Hiding the time The time can be hidden. See the Modifying basic settings chapter. 9 Changing the basic settings This oven has different basic settings.

The settings can be adapted to the user's own needs. Basic setting Option 0 Option 1 approx. 10 sec yes* approx. 2 sec yes yes Option 2 approx. 2 min* approx. 4 sec* Option 3 approx. 5 min approx. 10 sec - TM, TMf TM, TM† TM‡ Duration of signal after the cooking time or the time set on the timer has elapsed Time indicator Time until a setting is applied The shelf support rails have been refitted. Select default settings for all values. no no no* * Default setting The oven must be switched off.

1. Press the 0 sensor for approximately 4 seconds. 3. Confirm with the sensor0. The display panel will show the current basic setting for the duration of the signal, e.

g., TM, Option f. 2. Change the basic setting using the @ or A sensors. The display panel shows the following basic setting.

The 0 sensor allows you to run through all the settings and the @ or A sensors allow you to modify them. 4. Finally, press the 0 sensor for approximately 4 seconds. All basic settings have been applied. The basic settings can be changed again at any time. Automatic shut off If the settings of the appliance are not changed for several hours it is automatically shut off. The oven will stop heating. This depends on the temperature or grill power selected. Automatic shut off is activated A signal will sound. The display shows "%c.

The oven will stop heating. Turn the function control knob to the zero setting. The oven switches off. Cancelling the automatic shut off function To avoid triggering the automatic shut off, a cooking time must be set. The oven will heat until this time is up. Self-cleaning During the self-cleaning function, the oven heats to about 500 °C. In this way, baking and cooking remains are burned and only ash remains have to be cleaned from the oven. There are three cleaning levels available. Level Cleaning level mild medium intense Duration approx. 1 hour, 15 minutes approx.

1 hour, 30 minutes approx. 2 hours Important notes For your safety, the oven door locks automatically. The oven door cannot be opened again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears. The oven light in the cooking compartment does not come on during Self-cleaning. , f., : Risk of burns! □ The more intense and old the dirt, the higher the self cleaning level used.

The inside of the oven only has to be cleaned once every two or three months. Complete cleaning requires approximately 2.5 - 4.7 kilowatt-hours. Risk of burns! □ The cooking compartment will become very hot during the Self-cleaning cycle.

Never open the appliance door or move the locking latch by hand. Allow the appliance to cool down. Keep children at a safe distance. The appliance will become very hot on the outside during the Self-cleaning cycle. Never touch the appliance door. @@Never hang flammable objects, e.g. tea towels, on the door handle. @@Remove accessories, pans, guides or left and right hand side rails. @@@Set the required cleaning level using the @ or A sensors.

x symbol. @@The H symbol lights up on the display panel. @@The oven will stop heating. Turn the function control knob to the zero setting. The oven switches off. @@@@@@The oven switches off. @@@@@@Programme as described in section 1 and 2. @@The oven is set to standby. The display panel will show the cleaning level and the y symbol. @@The y symbol switches off.

@@@@@@@@Remove these from the oven. @@@@Only clean one accessory at a time. The shelf should not be cleaned using the self-clean function. @@@@Place the universal deep tray or the flat oven tray on the support. : Significant health risks! Do not place non-stick baking tins or trays in the oven during self-cleaning.

The intense heat removes the non-stick surface and creates toxic gases. 11 Care and cleaning If cleaned and properly cared for, your oven will keep its bright appearance and operating performance for many years to come. Advice on how to care for and clean your oven is provided below. Notes □ Different colours may be seen in your front panel due to the various materials used in its manufacture, such as glass, plastic and metal. □ Zone Inside the oven Cleaning products Hot water with a little soap or water and vinegar: Clean with a dishcloth.

If very dirty, use a stainless steel scourer or special oven cleaning products. These must only be used when the oven interior is cold. Whenever possible, use the selfcleaning function. See the chapter on the Self-cleaning function. Dark patches in the door's glass panel may seem to be dirt but they are in fact reflections from the oven light. Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation. The edges of thin baking trays may not be completely enamelled. They may therefore feel slightly rough, although their corrosive protection will be unaffected.

□ Glass cover for the oven Hot water and a little soap: light Clean with a dishcloth. Guides or rails Hot water and a little soap: Soak and clean using a dishcloth or brush. Hot water and a little soap: Clean with a dishcloth or a brush. Do not leave this to soak or wash in a dishwasher. Hot water and a little soap: Soak and clean using a dishcloth or brush. Cleaning products Follow the indications provided in the table to avoid damaging the various oven surfaces by using unsuitable cleaning products. Do not use □ □ □ Sliding guides abrasive or acidic cleaning products strong products containing alcohol scourers or hard sponges high-pressure or steam cleaners. Accessories Wash new dishcloths thoroughly before use. Zone Front panel Cleaning products Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Do not use a glass cleaning product or a glass scraper.

Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these marks or stains. Special products for the care of stainless steel which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product.



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Glass panel Glass cleaning products: Clean with a soft cloth.

Do not use a glass scraper. Glass cleaning products: Clean with a soft cloth. Do not use alcohol, vinegar or other abrasive or acidic cleaning products. Glass cleaning products: Clean with a soft cloth. Do not use a glass scraper.

Only use products specially for cleaning stainless steel (these can be obtained from the Technical Assistance Service or from specialist shops). Follow the manufacturer's instructions. Light The oven light can be turned on manually to facilitate cleaning. Connecting the oven bulb Turn the function control knob to the \position. The light will come on. Turning the oven light off Turn the function control knob to the Ūposition. Stainless steel Removing and refitting the wire shelves or left and right hand side rails The wire shelves or left and right hand side rails can be removed for cleaning. The oven must be cold. Release the guides or rails 1. Lift the front of the guide or rail and release it (figure A).

2. Then pull the guide or rail forwards completely and remove it (figure B). Display Glass panels on oven door Door covering Clean the guides or rails with detergents and a sponge. The use of a brush is recommended for stubborn stains. 12 Install the wire shelves or rails 1. First insert the shelf or the rail in the rear groove by pushing it Hanging the door Rehang the door by following the same steps but in reverse order. 1. When refitting the door, check that both hinges are back slightly (figure A) 2. then insert it in the front groove (figure B). positioned exactly inside their respective openings (picture A). sides. 2. The bottom groove of the hinges must fit snugly on both Wire shelves or rails can be adjusted on the left and right hand side. Their curvature should always be face down. Unhooking and hanging the oven door The front panel can be unhooked to help remove the oven door and clean the glass panels.

The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A). Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing. The door may be left crooked if the hinges are not mounted properly.

3. Reclose the attachment levers (picture C). Close the oven door. : Risk of injuries.! : Risk of injuries.! The hinges may close suddenly if they are not locked in position by the lever. Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open. Unhooking the door 1. Fully open the oven door. 2.

Remove both locking levers located on the right and left hand Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close. Notify the Technical Assistance Service. Removing the door covering The oven door cover can change colour with time. For better cleaning, we recommend removing the cover. 1. Fully open the oven door. 2. Unscrew the oven door cover. To do this, unscrew the right and left hand side bolts (figure A). sides (figure A).

3. Remove the cover (figure B). 3. Fully close the oven door as far as possible (figure B). Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it. Ensure that the oven door does not close when the cover is not in place. The inside glass may damage. Clean the surface using a product specifically for cleaning stainless steel. 4.

Refit and secure it. 5. Close the oven door. 13 Removing and installing the door panels To facilitate cleaning, you can remove the glass panels from the oven door. When removing the inner panels, pay attention to the sequence in which the panels are removed. In order to reassemble the panels in the correct sequence, use the numbers that appear on each panel. Removal 1. Detach the oven door and lay it on a cloth with the handle Installation During installation, make sure that the lettering "top right" is upside down at the bottom left of both panels. 1. Insert the lower panel at an angle towards the back (fig.

A). 2. Slide in the middle panel (fig. B). facing down. 2. Unscrew the cover at the top of the oven door. To do this, unscrew the left and right screws (fig. A). seals (fig.

B). 3. Lift the top panel up and pull it out and remove the two small 3. Stick the retaining clips onto the right and left-hand side of the panel, aligning them so that the retaining carriers are over the screw holes, and then screw into place (fig. C).

4. Hook the seal in to the bottom of the panel again (fig. D). 4. Unscrew the retaining clips on the right and left.

Lift the panel and remove the clips from the panel (fig. C). 5. Remove the seal from the bottom of the panel (fig. D). Pull the seal and remove it up and out. Pull out the panel. 5. Insert the uppermost panel at an angle to the back into the 6. Insert the two small seals on the left and right of the panel brackets.

Take care not to push the seal to the back (fig. E). again (fig. F). 6. Pull the lower panel at an angle, upwards and out. 7. Do NOT unscrew the left and right-hand screws from the sheet metal part (fig. E). 7.

Put the cover back in place and screw it on. 8. Attach the oven door. Do not use the oven again until the panels have been correctly installed. Clean the panels with glass cleaner and a soft cloth.

: Risk of injury! Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents. 14 Troubleshooting Quite often, when there is a malfunction, it is usually a small irregularity which is easy to rectify. Before contacting the Technical Assistance Service, try to determine the cause of the fault using the following table. Changing the oven bulb If the oven light bulb is damaged it must be replaced.

Special 25 W, E14, 220 V-240 V heat-resistant light bulbs (to 300 °C temperature) can be obtained from the Technical Support Service or in specialist shops.

Only use this type of bulb. Troubleshooting table Fault The oven does not work. Possible cause Solution/advice The fuse has blown. Power cut Check the condition of the fuse/circuit breaker in the fuse box. Check that the light in the kitchen and other household appliances are working. Set the time once again. : Risk of electrical discharge and the resulting shock.! Disconnect the appliance from the mains. Ensure that this is turned off.

1. Place a dishcloth into the cold oven to avoid damage. 2. Remove the glass protection by unscrewing it to the left. The 0 symbol Power cut lights up on the display with some zeros. The oven does not work. The oven door does not open. The H symbol lights up on the display panel. The display shows "%". There is dust in Turn the control knob sevthe contacts.

eral times in both directions. The oven door has been locked by the self-cleaning function x. Wait until the oven has cooled and the H symbol turns off. 3. Replace the bulb with a similar bulb.

4. Screw the protection glass back into place. 5. Remove the dishcloth and switch the oven back on at the The appliance Turn the function control has been auto- knob to the zero setting.



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matically turned off.

mains. Protective glass panels Damaged protective glass panels must be replaced. Protective glass panels can be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number. Error messages When the indicator displays an error message with "E", press the 0 sensor. The message will disappear. The set time function will be deleted. If the error message does not disappear, call the Technical Assistance Service. The following error messages can be solved by the user. Error message Possible cause Solution/advice "E1", A sensor has been pressed for too long or has got stuck.

The door lock has been activated with the door open. The temperature inside the oven is too high. Press all the sensors one by one. Check if a sensor is stuck, covered or dirty Press the 0 sensor. You can now begin programming again. The door oven is locked and heating has stopped. Wait until the oven has cooled.

Press the 0 sensor and reset the time. "E2", "E3", "E4": Risk of electrical discharge and the resulting shock! Incorrect repairs can be dangerous.

Repairs can only be carried out by qualified personnel from the Technical Assistance Service. 15 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. After-sales service O 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 0344 892 8999 Calls charged at local or mobile rate. IE 01450 2655 0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances. 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. FD no. 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.

□ Environmentally-friendly disposal Dispose of packaging in an environmentally-friendly manner. This appliance is labelled in accordance with European Directive 2012/19/EU 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. For long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat. Eco hot air function Using the eco 'hot air' function, significant energy savings can be made cooking dishes on one level. The cooking, baking and roasting cycles do not require preheating. Notes □ So that the energy-saving function works efficiently, the dish should be placed in a cold and empty oven. □ Saving energy □ Preheat the oven only if this is required by a recipe or is indicated in the tables. Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat.

Keep the oven door closed during cooking, baking and roasting cycles. When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake. Two rectangular baking tins can be placed side-by-side. During the roasting cycle, the oven door should only be opened whenever really necessary, for example, to turn food over.

In the chapter "Tables and suggestions", there are advice and suggestions on baking and roasting. □ Table The following table shows the selection of dishes suitable for the energy-saving function. The table gives details of suitable temperature settings, accessories and heights for each dish. The temperature and the cooking time can change depending on quantity, condition and the quality of food. Thus, the values given in the table are approximate.

We recommend beginning with the lowest value. Items will be more evenly browned at a lower temperature. If the result is not as expected, use a higher temperature setting next time. Type of heating = 'Hot air eco' □ □ Accessory Cakes and confectionery Easy sponge cake Butter sponge cake Tart base Fruit tart, (ex. cherry) Flat yeast cake Marble cake Savoy cake 16 wire shelf + rectangular baking tin wire shelf + rectangular baking tin flat oven tray metal springform tin, Ø 26 cm flat oven tray wire shelf + rectangular baking tin wire shelf + baking tin Level Temperature in °C 170-180 150-160 180-200 160-180 160-170 160-170 150-160 Cooking time, minutes 55-65 75-85 30-45 50-60 30-40 100-110 85-95 2 2 3 2 3 2 2 Accessory Water sponge cake Traditional Spanish sponge cake, 3 eggs Apple tart Pastries and biscuits Nut triangles Butter buns (12 buns) Swiss roll Fairy cakes Apple tart, in circular tin Quiche French sponge cake with fruit Apricot puff pastries Chocolate chip cookies Butter cookies Cream-filled pastries Puff pastry twists Bread (1 kg) Meat Roast veal (1.5 kg of veal) Roast pork (1 kg) Veal sirloin / roast beef, rare (1 kg) Veal sirloin / roast beef, medium (1 kg) Fish Baked gilthead bream / sea bass (2 pieces, 350 g each) Gilthead bream in a salt crust (2 pieces, 450 g each) Hake (1 piece, 1 kg) Trout (2 pieces, 300 g each) Monkfish (2 pieces, 400 g each) Frozen ready-meal Thin base frozen pizza Thick base pizza Chips for baking Chicken wings Fish fingers Pre-cooked bread Mini filled puff pastries Frozen lasagne (450 g) Lasagne (2 pieces, 450 g each) Mozzarella sticks Jalapeño peppers Other Potatoes au gratin Fresh lasagne wire shelf + open pan wire shelf + open pan wire shelf wire shelf flat oven tray flat oven tray flat oven tray universal deep tray flat oven tray wire shelf wire shelf flat oven tray flat oven tray universal deep tray flat oven tray flat oven tray flat oven tray flat oven tray wire shelf + closed pan wire shelf + open pan wire shelf + open pan wire shelf + open pan wire shelf + black enamel baking tin wire shelf + black enamel baking tin universal deep tray flat oven tray metal tin, Ø 31 cm metal tin, Ø 31 cm rectangular tin flat oven tray flat oven tray flat oven tray universal deep tray flat oven tray flat oven tray Level 2 1 3 3 3 3 3 3 3 3 2 2 2 2 2 2 2 3 3 3 3 3 2 2 2 3 2 2 Temperature in °C 165-175 160-170 170-180 130-140 185-195 170-180 160-170 150-160 230-250 200-220 180-200 190-200 140-150 140-150 210-220 210-230 200-210 200-210 180-190 240-250 250-260 180-190 180-190 180-190 180-190 210-220 180-190 210-220 200-210 210-220 180-200 180-190 210-230 210-230 230-240 200-210 155-165 175-180 Cooking time, minutes 35-45 45-55 65-75 20-30 35-45 20-25 15-20 30-40 30-40 55-65 50-60 30-40 35-45 30-45 40-50 35-45 55-65 110-120 110-120 35-45 45-55 30-40 40-50 50-60 25-35 30-40 15-20 25-35 20-30 15-25 20-30 10-20 15-25 45-55 45-55 15-25 15-25 75-85 50-60 17 Tested for you in our cooking studio Here you will find a selection of dishes and the ideal settings for them.



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We will show you which type of heating and which temperature are best suited for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods. Notes □ The values in the table always apply to dishes placed into the cooking compartment when it is cold and empty.

Only preheat the appliance if the table specifies that you should do so. Do not line the accessories with greaseproof paper until after they have been preheated. □ Trays put in the oven at the same time are not necessarily ready at the same time. In these tables you will find numerous tips for your dishes. If 3 rectangular cake tins are used at the same time, place on the wire shelf as shown in the diagram. The times specified in the tables are guidelines only. They will depend on the quality and composition of the food. Use the accessories supplied. Additional accessories may be obtained as special accessories from specialist retailers or from the after-sales service. Before using the oven, remove any unnecessary accessories and ovenware from the cooking compartment. Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment. □ Baking tins It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly. If you wish to use silicone baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins.

The amount of mixture and recipe instructions may differ. Tables The table shows the optimum heating methods for each type of cake or dessert. The temperature and cooking time will depend on the amount and the consistency of the dough. For this reason the cooking tables always provide approximate cooking times. Always begin by trying the lowest value.

The items will be more evenly browned at a lower temperature. If necessary, this can be increased next time. If the oven is preheated, cooking times are reduced by 5 to 10 minutes. Additional information is provided in the Tips for baking section as an appendix to the tables. To bake a cake only on one level, place the mould on the enamel tray. When baking several cakes at the same time, the moulds can be placed together on the wire shelf. □ Cakes and pastries Baking on one level The best method for baking a cake is to place it on one level with top and bottom heating %. When baking using the 3D : Hot air function, the following levels are recommended for the accessories: □ □ Cakes in tins: level 2 Cakes on the tray: level 3 Baking at different levels Using the 3D : Hot air mode. Baking on two levels: □ □ Universal tray: level 3. Oven tray: level 1.

Universal tray: level 5. Oven tray: level 3. Oven tray: level 1. Cookware Baking on three levels: □ □ □ Cakes in tins Tart Quiche Cake Dish Pizza Flambéed tart (preheat) Yeast plait Brioche Ensaimadas / eclairs 18 Level 1 3+1 1 1 Level 2 3+1 2 2 Type of heating Temperature Cooking time, in °C minutes 240-260 190-200 220-230 190-200 30-40 45-55 40-50 40-50 Corrugated tart baking tin, Ø 31 cm. 2 corrugated tart baking tins Ø 31 cm. Corrugated tart baking tin, Ø 31 cm. Corrugated cake baking tin Ø 28 cm. Accessories Universal tray Universal tray + oven tray Universal tray Universal tray % : % % Type of heating Temperature Cooking time, in °C minutes 200-220 180-190 270 170-190 200-220 200-220 25-35 35-40 15-20 25-35 20-25 30-45 % : % % % % Oven tray with 12 brioche moulds 2 Ø 8 cm Universal tray 2 Dish Puff pastry Accessories Universal tray Universal tray Universal tray + oven tray 2 oven trays + universal tray Level 3 3+1 5+3+1 3 3 3 3+1 5+3+1 2 3+1 5+3+1 2 Type of heating Temperature Cooking time, in °C minutes 190-200 190-200 170-180 80-90 150-160 140-150 140-150 140-150 110-130 110-120 110-120 190-200 25-35 30-40 35-45 180-210 20-30 20-30 25-35 25-35 30-40 35-45 35-45 40-55 : : : % : : : % : : % Meringue (preheat for 10 minutes) Butter cookies (preheat) Universal tray Universal tray Universal tray Universal tray + oven tray 2 oven trays + universal tray Macaroons Universal tray Universal tray + oven tray 2 oven trays + universal tray Börek Universal tray Suggestions and practical advice for baking If you want to use your own recipe. How to check whether your sponge cake is ready. The cake is too flat.

The cake has a peaked centre, but the edges are lower. If the cake is too brown on top. The cake is too dry. You can use a similar product to the one listed in the cooking table as a guide. 10 minutes before the end of the cooking time indicated in the recipe, test the thickest part of the cake with a thin wooden skewer. The cake is ready when the skewer comes out clean, with no traces of cake mix. Next time, try using less liquid or reduce the oven temperature by 10 degrees.

Ensure you mix the dough according to the times given in the recipe. Do not grease the cake tin. Once the cake is ready, use a knife to carefully remove it from the cake tin.

Position the cake lower in the oven, reduce the oven temperature and bake it for longer. Use a skewer to make small holes in the finished cake. Pour a few drops of fruit juice or alcoholic drink over the cake. Next time, increase the oven temperature by 10 degrees and reduce the cooking time. The bread or cake (cheesecake, for example) Next time, use less liquid and leave the product for a little longer in the oven, at a looks fine on the outside but still has soft lower temperature. The bases of cakes with juicy toppings should be baked first (soggy) areas inside. on their own. Then sprinkle chopped almonds or breadcrumbs on the base before adding the topping. Follow the recipe and the cooking times. Pastries are not evenly browned.

Select a lower temperature; the pastries will be browned more uniformly. Bake more delicate pastries with top and bottom heating % on one level.

Overhanging parchment paper may also affect air circulation. Always trim it to fit the baking tray. Products have been baked on different levels. Always use the 3D : Hot air function when baking products on different levels. Pastries on the upper tray are darker than Although several baking trays may be placed in the oven at the same time, this those on the lower tray. does not mean that they will necessarily all be ready at the same time. Baking moist cakes produces condensation. Condensation may form when baking.

Some of this moisture may evaporate via the door handle, and drops of condensation may form on the control panel or on the front of nearby kitchen units.

The oven is physically designed with this in mind. Roasting Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid.

Add liquid generously for pot roasts. Cover the base of the ovenware with approx. 1 - 2 cm of liquid. The amount of liquid depends on the type of meat and the material the ovenware is made of.



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If preparing meat in an enamelled roasting dish, it will need a little more liquid than if cooked in glass ovenware.

Roasting dishes made from stainless steel are not ideal. The meat cooks more slowly and browns less fully. Use a higher temperature and/or a longer cooking time. Grilling Always use the grill with the oven closed. For grilling, preheat the oven for about 3 minutes before the food is placed inside the oven. Meat, poultry, fish Cookware Any heatproof cookware can be used. For large roasts, the enamel tray can also be used. It is best to use glass containers. Check that the lid of the cookware will fit and close properly. If using enamel containers, add more liquid.

When using stainless steel pans, the meat does not brown well and may even be left rare. If so, lengthen the cooking time. Data shown in tables: Uncovered cookware = open Covered cookware = closed Always place cookware in the centre of the wire shelf. Hot glass cookware should be placed on a dry dishcloth. The glass could shatter if rested on a wet or cold surface. 19 Place the pieces directly on the wire shelf. If only one piece is prepared, it is best if placed in the centre of the wire shelf. Place the enamel tray at level 1. The tray will help keep the oven clean by catching any meat juices. Do not place the baking tray or universal tray at level 4 or 5.

Due to the extreme heat, it could be deformed and cause damage to the oven interior when it is removed. In so far as it is possible, use pieces of the same thickness. This will help them brown evenly and remain juicy. Salt the fillets after grilling. Turn the pieces after the time has elapsed.

Food Meat Rare roast beef Roastbeef, medium rare Leg of lamb, boneless, rolled, medium rare Kebab Pork roll Poultry Chicken Duck Fish Fish, whole, grilled Au gratin dishes. Dauphinoise potatoes Toast Au gratin toast 300 g 1.5 kg 2.0 kg open open 1.0 kg 1.

0 kg 1.5 kg 1.0 kg 2.0 kg open open open open open open Weight The grill resistance switches on and off automatically. This is normal. The frequency depends on the chosen power level. Meat Turn pieces of meat halfway through the cooking time. When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of the meat juices. After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom. Level Type of heating Temperature at °C, Cooking time, grill power minutes Accessories and cookware 1 1 1 1 4 4 4 4 4 4 4 (4 4 240-250 250-260 160-170 190-210 170-190 40-50 50-60 100-110 100-120 170-180 1 1 190-210 190-210 65-85 100-110 Wire shelf + universal tray 2+1 2 20-25 Springform tin on the wire shelf 2 160-180 50-70 12 slices Wire shelf + universal tray 3+1 170-180 8-12 Tips for roasting and grilling The table does not contain information for the weight of the joint. How to tell when the roast is ready. Select the next lowest weight from the instructions and extend the time. 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 height and temperature. The roast is too dark and the crackling is partly burnt.

The roast looks good but the juices are Next time, use a smaller roasting dish or add more liquid. burnt. The roast looks good but the juices are Next time, use a larger roasting dish and use less liquid. too clear and watery. Steam rises from the roast when basted.

This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units. 20 Cooking a meal With the 3D : Hot air function a complete meal can be prepared in the oven. The heat of the oven is used to the maximum.

Smells or flavours are not transferred with hot air. Place the pan on a wire shelf. Meal Meal 1 Boneless leg of lamb, rolled, 1.3 kg, medium well and roast potatoes Tart Meal 2 Boneless leg of lamb, rolled, 1.3 kg, medium well* Potatoes au gratin Open pan Open pan 1 3 180 100 After 30 minutes cooking time, the potatoes au gratin can be placed inside the oven. If the topping is overcooked, cover the pan for the last 10 minutes. Open pan 1 180 100 After 30 minutes cooking time, the potatoes can be placed around the leg of lamb and the tart can be placed in the oven Cookware Level Temperature in °C Cooking time, Notes minutes Corrugated tart baking tin, Ø 31 cm. 3 * Suggestion: 20 minutes before cooking time ends, tomatoes can be placed around the leg of lamb. Ready-made products Read the manufacturer's instructions on the packaging. When covering accessories with parchment paper, ensure that the paper is suitable for high temperatures.

Cut the paper to the size of the dish to be prepared. The result depends directly on the type of food. There may be irregularities and colour differences in raw products. Dish Pizza, deep frozen Thin base pizza Thick base pizza Pizzabaguette Mini pizza Pizza, frozen Pizza (preheat) Potato-based products, deep frozen Chips Croquettes Potato cakes, stuffed potatoes Bakery products, deep frozen Bread rolls and baguettes Pretzels (bread dough) Bakery products, pre-baked Bread rolls and baguettes Accessories Level Type of heating Temperature in °C 210-230 180-200 180-200 170-190 190-200 190-210 190-210 190-210 190-200 200-220 210-230 180-200 210-230 190-210 160-180 220-240 200-220 200-220 Cooking time, minutes 15-30 25-35 20-30 30-40 20-25 10-20 10-20 20-30 35-45 25-30 15-25 10-20 15-25 10-20 20-25 10-20 15-25 35-40 21 Universal tray Universal tray + wire shelf Universal tray Universal tray + wire shelf Universal tray Universal tray + oven tray Universal tray Universal tray Universal tray Universal tray Universal tray Universal tray + wire shelf 2 3+1 2 3+1 3 3 1 3 3+1 3 3 3 3 2 3+1 2 3 3 % : % : % % % % : % % % % % : % % % Fried foods, deep frozen Fish fingers Chicken fingers, nuggets Puff pastry, deep frozen Puff pastry Universal tray Universal tray Universal tray Special dishes At low temperatures, a good creamy yoghurt and a spongy yeast dough can be obtained. First remove accessories and wire shelves or left and righthand side rails from inside the oven. Making yoghurt 1. Boil 1 litre of milk (3.5 % fat) and allow it to cool to about 3. Pour the mixture into jars or bowls and cover them with transparent film. 4.

Preheat the oven as instructed. 5. Now, place the bowls or jars on the bottom of the oven and prepare as follows. Leaving yeast dough to rise 1. Prepare the yeast dough as usual.

Pour the dough into a 40 °C. heat-resistant ceramic baking dish and cover it. 2. Mix 150 g of yoghurt (at fridge temperature). 2.

Preheat the oven as instructed.



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3. Turn off the appliance and allow the dough to rise inside the oven. Food Yoghurt Cookware Level Type of heating Temperature Preheat to 50 °C 50 °C Preheat to 50 °C turn off the appliance and place the dough inside the oven. Time 5 min. 8h 5-10 min. 20-30 min. Place the bowls or at the bottom of the : jars oven Allow the dough with Place a heat resist- at the bottom of the : yeast to rise ant cookware oven Defrosting Defrosting time depends on the type and amount of food. Follow the manufacturer's instructions on the packet. Remove the frozen items from the packet and place them in an appropriate pan on the shelf.

Place the bird on a plate with the breast facing down. Note: The oven light does not come on until reaching 60 °C. This helps achieve optimum precise regulation. Food Accessories Level 1 Type of heating Temperature 30 °C Delicate frozen products Shelf E. g. cream cakes, custard tarts, chocolate or sugar coated cakes, fruit, etc. Other frozen products Shelf Chicken, sausage and meat, bread and rolls, cakes and other pastries : : 1 50 °C Drying Use only fruit and vegetables that are in perfect condition and wash them thoroughly first. Drain well and dry thoroughly. Place the universal tray on level 3 and the shelf on level 1. Cover the universal tray and shelf with special baking parchment or greaseproof paper.

Food 600 g of sliced apples 800 g of pears cut into chunks 1.5 kg of cherries 200 g of cleaned, fresh herbs Level 1+3 1+3 1+3 1+3 Type of heating Temperature in °C Cooking time, hours 80 80 80 80 approximately 5 h approximately 8 h approximately 8-10 h approximately 1½ h : : : Note: If the fruit or vegetables contain a lot of juice or water, they will have to be turned over several times. Once dried, remove them from the paper immediately. 22 Jam making For cooking, the jars and the elastic bands must be clean and in perfect condition. Whenever possible, use jars of equal sizes. The values in the tables are given for round 1-Litre jars. Caution! Do not use larger or taller jars. Their lids could explode. Only use fruit and vegetables that are in good condition. Clean them well.

The times given in tables are only given as an indication. These can vary according to the outside temperature, number of jars, quantity and temperature of the jar content. Before turning off the appliance, ensure the jars have begun to bubble. Preparation 1. Tip the fruit or vegetable into the jars but do not fill them to 3. Place a cover and wet elastic band on each jar. 4. @@@@Setting 1. Place the universal tray on level 2. Place the jars on the tray so that they do not touch each other.

2. Pour ½ litre of water (approx. 80 °C) on the universal tray. 3. Close the oven door. 4. Position the control knob to bottom heat position \$. 5.

@@@ from when bubbles start to appear To switch off To switch off To switch off Residual heat approx. 25 minutes approx.

30 minutes approx. 35 minutes the brim. 2. Clean the edges of the jars; these must be clean. Fruit in 1 L jars Apples, gooseberries, strawberries Cherries, apricots, peaches, gooseberries Apple, pear or cherry puree Cooking vegetables When small bubbles begin to form in the jars, adjust the temperature to approximately 120 - 140 °C.

About 35 70 minutes, depending on the type of vegetables. After this time, turn off the oven to use the residual heat. Cold cooking vegetables in 1 L jars Peppers Beetroot Brussels sprouts Beans, kohlrabi, red cabbage Peas Remove the jars from the oven When bubbles start to appear 120/140 °C approx. 35 minutes approx. 45 minutes approx.

60 minutes approx. 70 minutes Residual heat approx. 35 minutes approx. 30 minutes approx. 30 minutes approx. 30 minutes approx. 30 minutes Remove the jars from inside the oven when cooking is finished. Caution! Do not place hot jars on a cold or wet surface. They could explode. 23 Acrylamide in food Acrylamide is produced particularly in cereal and potato products prepared at high temperatures, e.

g., chips, toast, rolls, bread and pastries (biscuits, spiced biscuits, Christmas biscuits). Tips for preparing food with a low acrylamide content General □ □ □ Keep the cooking time to a minimum. Brown the food, making sure it is not overtoasted. Large, thick pieces of food contain a low acrylamide content. Baking Pastries and biscuits With top and bottom heat max. 200 °C With 3D Hot air max. 180 °C. With top and bottom heat max. 190 °C.

With 3D Hot air max. 170 °C. Eggs or egg yolks reduce the formation of acrylamide. Oven potato chips Spread them evenly on a single layer in the baking tray. Bake at least 400 g on each baking tray so that the chips do not dry out Test dishes These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN 50304/EN 60350 (2009) and IEC 60350. Covered apple pie on level 1: Place dark springform tins with some space between them. Covered apple pie on 2 levels: Place dark springform tins on top of one another. Baking Baking on 2 levels: Always place the universal deep tray on the upper level and the flat oven tray on the lower level. Baking on 3 levels: Always place the universal deep tray on the upper level.

Butter cookies: Trays put in the oven at the same time are not necessarily ready at the same time. Cakes in springform tins: Bake using top and bottom heating % on level 1. Use the universal tray instead of the wire shelf and place the springform tins on it. Food Butter cookies (preheating*) Accessories and tins Universal tray Universal tray Universal tray + oven tray 2 oven trays + universal tray Small cakes (pre-heating*) Universal tray Universal tray + oven tray Universal tray 2 oven trays + universal tray Sponge cake (preheating*) Sponge cake Springform tin on the wire shelf Springform tin on the wire shelf Level 3 3 3+1 5+3+1 3 3+1 3 5+3+1 2 2 Type of heating Temperature in °C 150-160 140-150 140-150 140-150 150-170 140-160 150-160 140-150 170-180 165-175 Time in minutes 20-30 20-30 25-35 25-35 20-30 25-35 25-30 25-30 30-40 35-45 % : : % : : % : * Do not use rapid heating to preheat the oven Wire shelves and baking trays may be obtained as optional accessories from specialist retail outlets. 24 Food Flat yeast cake Accessories and tins Universal tray Universal tray Universal tray + oven tray Level 3 3 3+1 3+1 Type of heating Temperature in °C 160-180 150-170 160-170 190-210 170-190 Time in minutes 30-40 30-45 30-40 70-90 60-80 % : : % : : Covered apple pie Wire shelf + 2 springform tins Ø 20 cm. 1 2 wire shelves + 2 springform tins Ø 20 cm. * Do not use rapid heating to preheat the oven Wire shelves and baking trays may be obtained as optional accessories from specialist retail outlets. Grilling If food is placed directly on the wire shelf, place the enamel tray at level 1. The tray will help keep the oven clean by catching any meat juices. Food Brown toast (preheat for 10 min.

) 12 beefburgers* (no pre-heating) * Turn once after time Z.



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