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You can read the recommendations in the user guide, the technical guide or the installation guide for SIEMENS HB65AB522F. You'll find the answers to all your questions on the SIEMENS HB65AB522F in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual SIEMENS HB65AB522F**  
**User guide SIEMENS HB65AB522F**  
**Operating instructions SIEMENS HB65AB522F**  
**Instructions for use SIEMENS HB65AB522F**  
**Instruction manual SIEMENS HB65AB522F**



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**Manual abstract:**

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*.....9 Cleaning the accessories.....*

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*.9 Setting the oven....*

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*10 Setting the time-setting options.....*

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*..... 10 Timer ....*

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*... @@@@12 Changing the basic settings .....*

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*..... 12 Automatic switch-off.....*

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*..... 12 Self-cleaning .*

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*. 13 Important notes ....*

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..... *13 Before self-cleaning* .....

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..... *13 Making settings* .

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..... *13 After self-cleaning* .

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..... *14 Care and cleaning* .....

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... *14 Cleaning agents* .....

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..... *17 After-sales service* ...

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..... *18 Hot air eco heating type* ....

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.... 19 Environmentally-friendly disposal.....

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.... 19 Tested for you in our cooking studio .

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.... 19 Baking tips .....

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.. 21 Meat, poultry, fish, gratin and toast.....

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... 21 Tips for roasting and grilling..

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. 22 Menu cooking...

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..... 22 Convenience products.

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.. 23 Special dishes ...

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*.. 25 Test dishes...*

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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. 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 capacity 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 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. Risk of fire! 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.  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, or 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.  Risk of burns! Risk of burns! Risk of scalding! Risk of scalding! Risk of electric shock! 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.  Penetrating moisture may cause an electric shock. Do not use any highpressure cleaners or steam cleaners.

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 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 electric shock! Risk of electric shock! Risk of electric shock! Risk of fire! Risk of burns! 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.

Only enamelled accessories may be cleaned at the same time.



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*Causes of damage Caution! □ Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. 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 evenly around the cooking compartment. For cakes and pastries, bakes, frozen and convenience products, meat and fish on one level without preheating. The fan evenly distributes the energy-efficient heat of the ring heating element around the cooking compartment. For cakes, bakes and lean joints of meat (e.g.*

*beef or game) on one level. Heat is emitted evenly from the top and bottom. For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish. Ú : ' 30-300 Temperature range Hot air eco\* % 4 Top/bottom heating Hot air grilling \* Type of heating used to determine the energy efficiency class in accordance with EN50304. 6 Temperature indicator The five bars in the display above the temperature selector are used to indicate the temperature. They show the heating phases and the residual heat in the cooking compartment. Heating indicator The heating indicator displays the rising temperature in the cooking compartment. If all bars are filled, the optimum time for placing the dish in the oven has been reached.*

*The bars do not appear when settings are made for grilling and cleaning. Residual heat The temperature indicator shows the residual heat in the cooking compartment when the appliance is switched off. If all the bars are filled, the temperature in the cooking compartment. Use for grilling in place of the wire rack or as a splatter guard, so that the oven does not become as dirty as it otherwise might. Only use the grill tray in the universal pan.*

*Grilling on the grill tray: only use at shelf position 1, 2 and 3. Using the grill tray as a splatter guard: insert the universal pan with the grill tray under the wire rack. no yes Pizza tray HZ317000 Ideal for pizza, frozen products or large round cakes. You can use the no pizza tray instead of the universal pan. Place the baking tray on the wire rack and proceed according to the details in the tables.*

*The bakestone is perfect for preparing home-made bread, bread rolls yes and pizzas which require a crispy base. The bakestone must always be preheated to the recommended temperature. Ideally suited for preparing large amounts. The lid converts the Profi extra-deep pan into the Profi roasting dish. yes no Bakestone HZ327000 Profi extra-deep pan with wire insert HZ333072 Lid for the Profi extra-deep HZ333001 pan Glass roasting dish HZ915001 The glass roasting dish is suitable for stews and bakes that are cooked no in the oven. It is ideally suited to automatic programmes or automatic roasting. The pull-out rails fitted at positions 2 and 3 allow you to pull accessories out further without them tipping. no Telescopic shelves 2-level 3-level HZ338250 HZ338352 The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accesso- no ries out further without them tipping. The 3-level pull-out is not suitable for appliances that have a rotary spit. The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accesso- no ries out fully without them tipping.*

*The 3-level complete pull-out is not suitable for appliances that have a rotary spit. 3-level complete pull-out HZ338356 3-level complete pull-out with stop function HZ338357 The pull-out rails fitted at positions 1, 2 and 3 allow you to pull accesso- no ries out fully without them tipping. The pull-out rails lock in position allowing accessories to be easily placed on top. The 3-level complete pull-out with stop function is not suitable for appliances that have a rotary spit. Steam filter HZ329000 You can retrofit this to your oven. The steam filter filters out grease par- yes ticles from the exhaust air, thereby reducing odours. Only for appliances with a 6, 7 or 8 as the second digit in the E-no. (e.g. HB78AB570) System steamer HZ24D300 For a gentler preparation of vegetables and fish. no 8 After-sales service products You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales Cleaning cloths for stainless-steel surfaces Product no. 311134 service, specialist retailers or (in some countries) online via the eShop. Please specify the relevant product number. Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces. For cleaning the cooking compartment. The gel is odourless. Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go. To prevent children from opening the oven door.*

*The locks on different types of appliance door are screwed in differently. See the information sheet supplied with the door lock. Oven and grill cleaning gel Product no. 463582 Microfibre cloth with honeycomb structure Product no. 460770 Door lock Product no. 612594 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 up the oven To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating % at 240 °C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.*

*1. Use the function selector to set Top/bottom heating %. 2. Set the temperature selector to 240 °C. Setting the clock 1. Press the 0 button. After the oven has been connected, the 0 symbol and three zeros light up in the display. Set the clock. The time 12:00 is shown in the display. 2.*

*Use the @ or A button to set the clock. After an hour, switch off the oven. To do so, turn the function selector to the off position. After a few seconds, the time that has been set is adopted. Cleaning the accessories Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.*

*Setting the oven There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can select the oven cooking time and end time for your dish.*



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Please refer to the section on Setting the time-setting options. 2.

The temperature selector is used to set the temperature or grill setting. Type of heating and temperature Example in the picture: % Top/bottom heating at 190 °C. 1. The function selector is used to set the type of heating. The oven begins to heat up. Switching off the oven Turn the function selector to the off position. Changing the settings The type of heating and temperature or grill setting can be changed at any time using their respective selectors. 9 Rapid heating With rapid heating, your oven reaches the temperature selected particularly quickly. Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable: □ □ The c symbol lights up in the display.

The oven begins to heat up. The rapid heating process is complete A signal sounds. The c symbol in the display goes out. Put your dish in the oven. Press the h button briefly. The c symbol in the display goes out. Cancelling rapid heating : 3D hot air % Top/bottom heating To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete. 1. Set the type of heating and temperature. 2.

Press the h button briefly. Setting the time-setting options Your oven has various time-setting options. You can use the 0 button to call up the menu and switch between the individual functions. All the time symbols are lit when you can make settings. The N arrow shows you the time-setting option that is active.

A time-setting option that has already been set can be changed direction with the @ or A button when the N arrow is next to the relevant time symbol. Cooking time The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in the picture: cooking time 45 minutes. 1. Use the function selector to set the type of heating. 2. Set the temperature or grill setting using the temperature 3. Press the 0 button twice. Timer You can use the timer as a kitchen timer. It runs independently of the oven. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press the 0 button once. selector. 2. Use the @ or A button to set the timer duration. The time symbols light up in the display and the N arrow is next to V. Default value for @button = 10 minutes Default value for Abutton = 5 minutes 0:00 is shown in the display. The time symbols light up and the N arrow is next to x . After a few seconds, the time setting is adopted. The timer starts.

The NV symbol lights up in the display and the timer duration counts down. The other time symbols go out. A signal sounds. 0:00 is shown in the display. Use the 0 button to switch off the timer.

Changing the timer duration Use the @ or A button to change the timer duration. After a few seconds, the change is adopted. Use the A button to reset the timer duration to 0:00. The change will be adopted after a few seconds. The timer is switched off.

@@The time-setting options symbol is in the foreground and preceded by the N arrow. To call up the V timer, x cooking time, y end time or 0 clock, press the 0 button repeatedly until the N arrow is next to the relevant symbol. The display shows the value for a few seconds. The oven will start up after a few seconds. The cooking time counts down in the display and the Nx symbol lights up. The other time symbols go out. The cooking time has elapsed A signal sounds. The oven stops heating. 0:00 is shown in the display. Press the 0 button.

You can set a new cooking time using the @ or A button. Or press the 0 button twice and turn the function selector to the off position. The oven switches off.

Cancelling the timer duration The timer duration has elapsed 4. Use the @ or A button to set the cooking time. Default value for @ button = 30 minutes Default value for A button = 10 minutes 10 Changing the cooking time Use the @ or A button to change the cooking time. After a few seconds, the change is adopted. If the timer has been set, press the 0 button beforehand. Cancelling the cooking time Use the A button to reset the cooking time to 0:00. After a few seconds, the change is adopted.

The cooking time is cancelled. If the timer has been set, press the 0 button beforehand. @@The time-setting options symbol is in the foreground and preceded by the N arrow. After a few seconds, the oven adopts the settings and switches to standby position. The display shows the time at which the dish will be ready and the N arrow is next to the y symbol.

The V and 0 symbols go out. When the oven starts, the cooking time counts down in the display and the N arrow is next to the x symbol. The y symbol goes out. The cooking time has elapsed A signal sounds. The oven stops heating.

0:00 is shown in the display. Press the 0 button. You can set a new cooking time using the @ or A button. Or press the 0 button twice and turn the function selector to the off position. The oven switches off. Changing the end time Use the @ or A button to change the end time. After a few seconds, the change is adopted. If the timer has been set, first press the 0 button twice. Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct.

Cancelling the end time Use the A button to reset the end time to the current time. After a few seconds, the change is adopted. The oven starts. If the timer has been set, first press the 0 button twice. @@@@The oven starts automatically and finishes at the desired time. @@@@Adjust the function selector. 2. Set the temperature selector. 4. Use the @ or A button to set the cooking time.

5. Press the 0 button. 3. @@@@Set the clock. 1.

Press the 0 button. The N arrow is next to y. The time when the dish will be ready is displayed. 2. @@@@Press the 0 button four times.

2. Use the @ or A button to change the clock. 6. @@Hiding the clock You can hide the clock. @@The oven will not react to any settings. @@@@Press and hold the h button for approx. four seconds. The @ symbol appears in the display. The childproof lock is activated. @@four seconds.

The @ symbol goes out in the display. @@These settings can be customised to suit your requirements. Basic setting Selection 0 Selection 1 night approx. 10 seconds always\* approx. 2 seconds yes yes Selection 2 medium\* approx. 2 minutes\* approx. 5 seconds\* Selection 3 day approx. 5 minutes approx. @@The oven must be switched off. 1.

Press and hold the 0 button for approx. 4 seconds. 2. Use the @ or A button to change the basic setting. 3.

@@c01 2 for selection 2. 4. To finish, press and hold the 0 button for approx. 4 seconds. The next basic setting is shown in the displays.

@@@@The oven stops heating. @@Automatic switch-off is activated A signal sounds. F8 appears in the display. The oven stops heating. Turn the function selector to the off position. The oven switches off.



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@@@500. @@You can choose from three cleaning levels. @@1 hour, 15 minutes approx. 1 hour, 30 minutes approx.

@@@If required, you can clean the oven more frequently than this. A cleaning cycle requires only approx. @@the universal pan. Always only clean one accessory at a time. Non-enamelled accessories, e.g. the wire rack, are not suitable for the self-cleaning programme. @@@@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. Making settings When you have selected a cleaning level, set the oven.

1. Set the function selector to x Self-cleaning. 2. Use the temperature selector to set the cleaning level. The appliance will become very hot on the outside during the Self-cleaning cycle.

Never hang flammable objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance. The display shows the time at which self-cleaning will end and the N arrow is next to the y symbol. Self-cleaning starts after a few seconds. You can see the time counting down and the N arrow is next to the x symbol. The y symbol goes out. The oven door locks shortly after the programme starts. The H symbol lights up in the display.

The oven door cannot be opened again until the H symbol goes out. Self-cleaning has finished 0:00 is shown in the display. The oven stops heating. Turn the function selector to the off position. The oven switches off. The oven door cannot be opened again until the H symbol goes out. Changing the cleaning level Once the programme has started, you can no longer change the cleaning level. Cancelling the self-cleaning programme Turn the function selector to the off position. The oven switches off. The oven door cannot be opened again until the H symbol goes out.

Before self-cleaning The cooking compartment must be empty. Remove accessories, ovenware and shelf rails from the cooking compartment. Please see the Care and cleaning section for how to unhook the rails. Clean the oven door and the along the edges of the cooking compartment in the area around the seal. Do not clean the seal.

: Risk of fire! Loose food residues, grease and meat juices may catch fire. Wipe the cooking compartment and the accessories that are to be cleaned at the same time with a damp cloth. Cleaning accessories at the same time The shelves are not suitable for the self-cleaning programme. Take them out of the cooking compartment. If you wish to clean accessories at the same time, use the accessory holders.

13 Setting a later end time The end time of the self-cleaning programme can be delayed. In this way, self-cleaning can run overnight, for example, so that you can use your oven during the day. Make the settings as described in steps 1 and 2. Before the oven starts, use the @ or A button to set a later end time. The oven switches to standby. The display shows the time at which self-cleaning will end and the N arrow is next to the y symbol. When self-cleaning starts, you can see the time counting down and the N arrow is next to the x symbol. The y symbol goes out. After self-cleaning Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth. Care and cleaning With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come.

Here we will explain how to maintain and clean your oven correctly. Notes □ Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal. □ Area Cooking compartment Cleaning agents Hot soapy water or a vinegar solution: Clean with a dish cloth. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. It is best to use the self-cleaning function. Observe the instructions in the Self-cleaning section when doing so. Shadows on the door panel which look like streaks, are caused by reflections made by the oven light. Enamel is baked on at very high temperatures. This can cause some slight colour variations.

This is normal and does not affect their function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection. @@Hot soapy water: Soak and clean with a dish cloth or brush.

Hot soapy water: Clean with a dish cloth or a brush. @@@@Do not use glass cleaners or glass scrapers. Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g.

egg white) immediately. Corrosion can form under such residues. @@Apply a thin layer of the cleaning product with a soft cloth. Door panels Glass cleaner: Clean with a soft cloth. Do not use a glass scraper. @@The oven must have cooled down. Detaching the rails 1. Lift up the front of the rail 2. and unhook it (figure A). 3.

Then pull the whole rail forward 4. and remove it (Fig. @@@@First insert the rail into the rear socket, press it to the back Attaching the door Reattach the oven door in the reverse sequence to removal. 1. When attaching the oven door, ensure that both hinges are slightly (figure A), 2. and then hook it into the front socket (figure B). inserted straight into the opening (figure A). 2. The notch on the hinge must engage on both sides (figure B). % % % The rails fit both the left and right sides.

Ensure that, as shown in figure B, levels 1 and 2 are below and levels 3, 4 and 5 are above. 3. Fold back both locking levers (figure C). Close the oven door. Detaching and attaching the oven door For cleaning purposes and to remove the door panels, you can detach the oven door.

The oven door hinges each have a locking lever. When the locking levers are closed (figure A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked.

They cannot snap shut. & % : Risk of injury! If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge. Call the aftersales service. Removing the door cover The oven door cover can become discoloured. To carry out thorough cleaning, you can remove the cover. : Risk of injury! Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open. Detaching the door 1. Open the oven door fully. 2.

Fold up the two locking levers on the left and right (figure A). 3. Close the oven door as far as the limit stop. With both hands, 1. Open the oven door fully. 2. Unscrew the oven door cover. To do this, undo the left and right screws (figure A). 3. Remove the cover (figure B). % % grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B).



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§ % Make sure that the oven door is not closed while the cover is removed. The inner panel may be damaged. Clean the cover with a stainless-steel cleaning agent.

4. Replace the cover and secure it in position. 5. Close the oven door. 15 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). 3. Lift the top panel up and pull it out and remove the two small seals (fig. B). § % 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 brackets. Take care not to push the seal to the back (fig. E). 6. Insert the two small seals on the left and right of the panel 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.

: Risk of injury! Clean the panels with glass cleaner and a soft cloth. Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, or sharp or abrasive cleaning aids or detergents. 16 Troubleshooting Malfunctions often have simple explanations. Refer to the table before calling the after-sales service as you may be able to remedy the fault yourself.

Replacing the bulb in the oven ceiling light If the bulb in the oven light fails, it must be replaced. Heatresistant, 40 watt spare bulbs can be obtained from our aftersales service or a specialist retailer. Only use these bulbs. Malfunction table If a dish doesn't turn out as well as you had hoped, refer to the section Tested for you in our cooking studio, where you will find plenty of cooking tips and tricks. Problem The oven does not work.

Possible cause Remedy/information The circuit breaker is defective. Power cut Power cut 0 and three zeros light up in the display. The oven does not heat up. Look in the fuse box and check that the circuit breaker is in working order. Check whether the kitchen light or other kitchen appliances are working. Reset the clock. : Risk of electric shock! damage. Switch off the circuit breaker in the fuse box. 1. Place a tea towel in the oven when it is cold to prevent 2.

Remove the glass cover. To do this, press back the metal tabs with your thumb (Fig. A). 3. Unscrew the bulb and replace it with one of the same type (Fig. B).

§ % There is dust on Turn the control knobs back the contacts. and forth several times. The oven door The oven door Wait until the oven has cannot be is locked by x cooled down and the H opened. The H self-cleaning.

symbol goes out. symbol lights up in the display. The oven does The oven is in not heat up. A Ü demonstration mode. small square lights up in the display.

Switch off the circuit breaker in the fuse box and switch it on again after approximately 20 seconds. Now, within approx. 2 minutes, press and hold the h button for approx. 4 seconds until the Ü square goes out. 4.

Refit the glass cover. When doing this, insert it on one side and press firmly on the other side. The glass cover will click into place. 5. Remove the tea towel and switch on the circuit breaker. Glass cover You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service.

Please specify the E number and FD number of your appliance. "% appears in the display. Error messages Automatic Turn the function selector to switch-off has the off position.

been activated. If an error message with " appears, press the 0 button. Then reset the clock. If the error message appears again, call the after-sales service. You can take remedial action yourself if the following error messages are displayed. "., "ç,† Error message Possible cause Remedy/information A button was depressed for too long or is covered up. The temperature in the cooking compartment is too high. Press all buttons individually. Check whether any buttons are jammed, covered up or soiled. The oven door locks and heating is suspended.

Wait until the oven has cooled down. Press the 0 button and reset the clock. : Risk of electric shock! Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. 17 After-sales service Our after-sales service is there for you if your appliance needs to be repaired.

We will always find the right solution in order to avoid unnecessary visits from a service technician. Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period. Please find the contact data of all countries in the enclosed customer service list. To book an engineer visit and product advice GB 0844 8928999 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655 Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance. E number and FD number When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required. E no.

After-sales service O FD no. Energy and the environment Your new appliance is particularly energy-efficient. You will find information here about the energy-optimised "Hot air eco" heating type.

You will also find tips on how to save even more energy with your appliance and how to dispose of it in an environmentally friendly way. Table The table contains a selection of dishes best suited to Hot air eco.



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It provides details on suitable temperatures and cooking times. You can see which accessories and shelf positions are suitable. The temperature and cooking time depend on the amount, composition and quality of the food. This is why temperature ranges are given in the table. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary. Place the baking tins and cookware in the centre of the wire rack. If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1.

Fat and juices are caught in the universal pan, which keeps the oven cleaner. Hot air eco heating type With the energy-efficient "Hot air eco" heating type, you can prepare many dishes on one level. The fan distributes the energy-optimised heat from the ring heating element in the back wall evenly around the cooking compartment. You can achieve successful baking, roasting and cooking without having to preheat the oven. Notes □ Place the items in the empty cooking compartment before it has heated up.

Otherwise, energy optimisation will not have any effect. □ Only open the oven door during cooking when required. Accessories Level Temperature in °C Cooking time in minutes Dishes using Hot air eco 'I' Cakes and pastries Sponge on the baking tray with dry topping Dough in tins Flan cake, sponge mixture Delicate fruit flan, sponge Yeast dough on the baking tray with dry topping Swiss roll Sponge base, 2 eggs Sponge flan, 6 eggs Puff pastry Biscuits Whirls Choux pastry Bread rolls, rye flour 18 Baking tray Loaf tin Flan-based cake tin Springform/ring tin Baking tray Baking tray Flan-based cake tin Springform cake tin Baking tray Baking tray Baking tray Baking tray 3 2 2 2 3 3 3 2 2 3 3 3 3 3 170-190 160-180 160-180 160-180 170-190 180-200 170-190 150-170 150-170 180-200 130-150 140-150 210-230 200-220 25-35 50-60 20-30 50-60 25-35 20-30 15-25 20-30 40-50 20-30 15-25 30-45 35-45 20-30 Shortcrust pastry on the baking tray with dry topping Baking tray Dishes using Hot air eco 'I' Bakes Potato gratin Lasagne Frozen products Pizza, thin base Pizza, deep-pan Chips Chicken wings Fish fingers Crispy bread rolls Meat Pot-roasted beef, 1.5 kg Joint of pork, neck, 1 kg Joint of veal, topside, 1.5 kg Fish Sea bream, x 2, 750 g each Sea bream with salted, crisped skin, 900 g Pike, 1000 g Trout, x2, 500 g each Fish fillets, 100 g each Accessories Level Temperature in °C Cooking time in minutes Ovenproof dish Ovenproof dish 2 2 160-180 180-200 60-80 40-50 Universal pan Universal pan Universal pan Universal pan Universal pan Universal pan 3 2 3 3 3 3 190-210 180-200 200-220 220-240 220-240 180-200 15-25 20-30 20-30 20-30 10-20 10-15 Ovenware, covered Ovenware, uncovered Ovenware, uncovered 2 2 2 190-210 190-210 190-210 130-150 110-130 110-130 Universal pan Universal pan Universal pan Universal pan Universal pan Ovenware, covered □ 2 2 2 2+1 170-190 170-190 170-190 170-190 190-210 50-60 60-70 60-70 45-55 30-40 Saving energy □

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well. Open the oven door as infrequently as possible while you are cooking, baking or roasting. It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other. For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking. □ Environmentally-friendly disposal Dispose of packaging in an environmentally-friendly manner. This appliance complies with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU. □ □ Tested for you in our cooking studio Here you will find a selection of dishes and the ideal settings for them. 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. □ Cakes and pastries Baking on one level When baking cakes, the best results can be achieved using % Top/bottom heating. When baking with : 3D hot air, use the following shelf heights for the accessory: □ □ Cakes in tins: level 2 Cakes on trays: level 3 Baking on two or more levels Use : 3D hot air.

□ □ 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. Shelf heights for baking on 2 levels: Universal pan: level 3 Baking tray: level 1 Baking tray: level 5 Universal pan: level 3 Baking tray: level 1 19 □ Shelf heights for baking on 3 levels: □ □ □ □ Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time. The tables show numerous suggestions for your dishes. If you are baking with 3 cake/loaf tins at the same time, place these on the wire racks as indicated in the picture. 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 tables show the ideal type of heating for the various cakes and pastries. The temperature and baking time depend on the amount and composition of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature results in more even browning. You can increase the temperature next time if necessary. If you preheat the oven, the baking time is shortened by 5 to 10 minutes. Additional information can be found in the Baking tips section following the tables. 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. Cakes in tins Tart Ovenware Tin-plate tart tin, diameter 31 cm 2 tin-plate tart tins, diameter 31 cm Quiche Cake Dish Pizza Tin-plate tart tin, diameter 31 cm Tin-plate cake tin, 28 cm Accessories Universal pan Universal pan + baking tray Tarte flambée (preheat) Plaited loaf Brioche Choux pastry, cream puffs (éclairs) Puff pastry Universal pan Universal pan If you are baking one tart on one level, place the tin on the universal pan.



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If you wish to bake more than one cake at the same time, place the baking tins next to one another on the wire rack. Level 1 3+1 1 1 Level 2 3+1 2 2 Type of heating % : % % Temperature in °C 240-260 180-200 210-230 190-210 Temperature in °C 200-220 180-200 280-300 170-190 200-220 210-230 180-200 180-200 170-190 80-90 140-150 140-150 130-140 110-130 100-120 100-120 180-200 Cooking time in minutes 30-40 40-50 40-50 50-60 Cooking time in minutes 25-35 40-50 10-12 25-35 20-25 30-40 20-30 25-35 35-45 180-210 30-40 25-35 30-45 35-50 30-40 35-45 40-50 40-50 Type of heating % : % % % % : : : % : : : % Baking tray with 12 Brioche moulds, 2 diameter 8 cm Universal pan Universal pan Universal pan + baking tray 2 baking trays + universal pan 2 3 3+1 5+3+1 3 3 3 3+1 5+3+1 2 3+1 5+3+1 2 Meringue (preheat for 10 mins) Whirls Universal pan Universal pan Universal pan Universal pan + baking tray 2 baking trays + universal pan Macaroons Universal pan Universal pan + baking tray 2 baking trays + universal pan Burek Universal pan 20 Baking tips You wish to bake according to your own Use similar items in the baking tables as a guide. recipe. How to establish whether sponge cake is baked through. The cake collapses. The cake has risen in the middle but is lower around the edge. The cake goes too dark on top. The cake is too dry.

Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest point. If the cocktail stick comes out clean, the cake is ready. Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe. Do not grease the sides of the springform cake tin.

After baking, loosen the cake carefully with a knife. Place it lower in the oven, select a lower temperature and bake the cake for a little longer. When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and baking times. Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using % Top/bottom heating. Protruding greaseproof paper can affect the air circulation. For this reason, always cut greaseproof paper to fit the baking tray. Place the cake one level lower the next time. Next time, use the deeper universal pan, if you have one.

There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and turn brown on all sides. The bread or cake (e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water). The cake is unevenly browned. The bottom of a fruit cake is too light. The fruit juice overflows. Small baked items made out of yeast dough stick to one another when baking.

You were baking on several levels. The Always use : 3D hot air to bake on more than one level. Baking trays that are placed in items on the top baking tray are darker the oven at the same time will not necessarily be ready at the same time. than that on the bottom baking tray. Condensation forms when you bake moist cakes.

Baking may result in the formation of water vapour, which 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 natural process. Grilling When grilling, preheat the oven for approx. 3 minutes, before placing the food into the cooking compartment.

Always grill with the oven door closed. As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Turn the food you are grilling after Z of the time. Do not add salt to steaks until they have been grilled. Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner. When grilling, do not insert the baking tray or universal pan at level 4 or 5.

The high heat distorts it and the cooking compartment can be damaged when removing it. The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen. 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. Meat, poultry, fish, gratin and toast Ovenware You may use any heatresistant ovenware.

The universal pan is suitable for large roasts. Glass ovenware is the most suitable. Ensure that the lid of the roasting dish fits well and closes properly. Add a little more liquid when using enamelled roasting dishes. With roasting dishes made of stainless steel, browning is not so intense and the meat may be somewhat less well cooked.

Increase the cooking times. Information in the tables: Ovenware without a lid = open Ovenware with a lid = closed Always place the ovenware in the centre of the wire rack. Place hot glass ovenware on a dry mat after cooking. The glass could crack if placed on a cold or wet surface. 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. 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.

21 Dish Weight Accessories and ovenware Level Type of heating Cooking time Temperature in °C, grill set- in minutes ting Meat Sirloin, rare Sirloin, medium 1.0 kg 1.0 kg Uncovered Uncovered Uncovered Uncovered Uncovered 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 50-60 110-120 120-130 170-180 Boned and rolled leg of lamb, 1.5 kg medium Spit-roasted joint Rolled pork joint Poultry Chicken Duck Fish Fish, whole, grilled Gratin Potato gratin Toast 4 slices, with topping 12 slices, with topping 300 g 1.5 kg 2.0 kg 1.0 kg 2.0 kg Wire rack + universal pan Wire rack + universal pan 2+1 2+1 210-230 190-210 80-90 100-110 Wire rack + universal pan 2+1 2 20-25 Ovenproof dish 2 160-180 60-80 Wire rack + universal pan Wire rack + universal pan 3+1 3+1 160-170 160-170 10-15 15-20 Tips for roasting and grilling The table does not contain information for the weight of the joint.



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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. With : 3D hot air you can cook a complete menu in the oven. The oven heat is used to optimum effect. Aromas and flavours are not intermixed in the hot air. Menu Menu 1 Boned and rolled leg of lamb, 1.3 kg, medium and roast potatoes Tart Menu 2 Boned and rolled leg of lamb, 1.3 kg, medium\* Potato gratin Ovenware uncovered Ovenware uncovered 1 3 Ovenware uncovered 1 Ovenware Level Menu cooking Place each item of ovenware on a wire rack.

Type of heating Temperature in °C Cooking time in minutes : 180 80 Tin-plate tart tin, diameter 31 cm 3 After a roasting time of 30minutes, place the potatoes around the leg of lamb and place the tart in the oven. : 180 80 After a roasting time of 20 minutes, place the potato gratin in the oven. \* Cook's tip: 20 minutes before the end of the cooking time, you can place tomatoes around the leg of lamb. 22 Convenience products Observe the instructions on the packaging. If you line the accessories with greaseproof paper, make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the dish to be cooked. Dish Pizza, frozen Pizza with thin base universal pan universal pan + wire rack Pizza with deep-pan base universal pan universal pan + wire rack Pizza baguette Mini pizza Pizza, chilled Pizza (preheat) Potato products, frozen Chips universal pan universal pan + baking tray Croquettes Rösti, stuffed potato pockets Baked items, frozen Bread rolls, baguette Pretzels (dough) Baked items, prebaked Part-cooked rolls, part-cooked baguette universal pan universal pan + wire rack Processed portions, frozen Fish fingers Chicken goujons, chicken nuggets Strudel, frozen Strudel universal pan Accessories The cooking result greatly depends on the quality of the food. Pre-browning and irregularities can sometimes even be found on the raw product. Level Type of heating Temperature in °C Cooking time in minutes 2 3+1 2 3+1 3 3 % : % : % % % % : % % % % % : % % % 200-220 180-200 190-210 170-190 190-210 190-210 15-25 20-30 20-30 25-35 20-30 10-20 3 190-210 10-15 3 3+1 3 3 190-210 180-200 200-220 210-230 20-30 30-40 20-25 15-25 3 3 180-200 210-230 10-20 15-25 2 3+1 190-210 160-180 10-20 20-25 2 3 220-240 200-220 10-20 15-25 3 200-220 35-40 Special dishes At low temperatures, : 3D hot air is equally useful for producing creamy yoghurt as it is for proving light yeast dough. First, remove accessories, hook-in racks or telescopic shelves from the cooking compartment.

Preparing yoghurt 1. Bring 1 litre of milk (3.5 % fat) to the boil and cool down to 4. Preheat the cooking compartment as indicated. 5.

Place the cups or jars on the cooking compartment floor and incubate as indicated. Proving dough 1. Prepare the dough as usual, place it in a heat-resistant ceramic dish and cover. 2. Preheat the cooking compartment as indicated.

3. Switch off the oven and place the dough in the cooking 40 °C. 2. Stir in 150 g of yoghurt (at refrigerator temperature). 3. Pour into cups or small screw-top jars and cover with cling compartment and leave it to prove. film. Dish Yoghurt Proving dough Ovenware Cups or screw-top jars on the cooking compartment floor Type of heating Temperature 50 °C Preheat 50 °C 50 °C Preheat Switch off the appliance and place the yeast dough in the cooking compartment Cooking time 5 mins 8 hrs 5-10 mins 20-30 mins : : Heat-resistant dish on the cooking compartment floor 23 Defrost The defrosting time will depend on the type and quantity of the food. Observe the instructions on the packaging. @@Dish Place poultry on a plate with the breast side facing down.

@@@Other frozen products Chicken, sausage and meat, bread and bread rolls, cake and other baked goods wire rack % : 1 Drying With : 3D hot air, you can dry foods brilliantly. Use unblemished fruit and vegetables only and wash them thoroughly. Drain off the excess water, then dry them. Fruit and herbs 600 g apple rings 800 g pear slices 1.5 kg damsons or plums 200 g herbs, washed Accessories Universal pan + rack Universal pan + rack Universal pan + rack Universal pan + rack Line the universal pan and the wire rack with greaseproof or parchment paper. Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried. Level 3+1 3+1 3+1 3+1 Type of heating Temperature 80 °C 80 °C 80 °C 80 °C Cooking time 5 hrs (approx.) 8 hrs (approx.) 8-10 hrs (approx.)

) 1½ hrs (approx.) : : : Preserving For preserving, the jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars. Caution! Do not use jars that are larger or taller than this.

The lids could crack. Only use fruit and vegetables in good condition. Wash them thoroughly. The times given in the tables are a guide only.

@@@Preparation 1.

Fill the jars, but not to the top. 2. Wipe the rims of the jars, as they must be clean. 3. Place a damp rubber seal and a lid on each jar. 4. @@Making settings 1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other. 2.

Pour ½ litre of hot water (approx. 80 °C) into the universal pan. 3. Close the oven door. 4. Set \$ Bottom heating. 5. @@40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven. After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment.

If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. When it starts to bubble Switch off Switch off Switch off Residual heat approx. 25 minutes approx. 30 minutes approx. 35 minutes Fruit in one-litre jars Apples, redcurrants, strawberries Cherries, apricots, peaches, gooseberries Apple purée, pears, plums 24 Vegetables As soon as bubbles begin to form in the jars, set the temperature back to between 120 and 140 °C.

Depending on Vegetables with cold cooking water in one-litre jars Gherkins Beetroot Brussels sprouts Beans, kohlrabi, red cabbage Peas Taking out the jars After preserving, remove the jars from the cooking compartment.



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the type of vegetable, heat for approx. 35 to 70 minutes. Switch off the oven after this time and use the residual heat. When it starts to bubble approx. 35 minutes approx. 45 minutes approx. 60 minutes approx. 70 minutes Caution! Residual heat approx. 35 minutes approx. 30 minutes approx. 30 minutes approx. 30 minutes approx. 30 minutes Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips, Tips for keeping acrylamide to a minimum when preparing food General □ □ □ toast, bread rolls, bread or fine baked goods (biscuits, gingerbread, cookies). Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide. Baking Biscuits

With top/bottom heating max. 200 °C. With 3D hot air or hot air max.180 °C. With top/bottom heating max. 190 °C.

With 3D hot air or hot air max. 170 °C. Egg or egg yolk reduces the production of acrylamide. Oven chips Spread evenly over the baking tray, in a single layer. Bake at least 400 g per baking tray so that the chips do not dry out 25 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. Baking Baking on 2 levels: Always insert the universal pan above the baking tray. Baking on 3 levels: Insert the universal pan in the middle. Piped biscuits: Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time. Double crust apple pie on 1 level: place dark springform cake tins next to each other diagonally on the same level.

Double crust apple pie on 2 levels: Place dark springform cake tins next to each other (see illustration). Dish Whirls (preheat\*) Accessories and tins Baking tray Universal pan + baking tray Cakes in tinplate springform cake tins: Bake on 1 level with % Top/bottom heating. Place the springform cake tin on the universal pan instead of on the wire rack. Note: For baking, use the lower of the temperatures indicated first. Level 3 3+1 % : : Type of heating Temperature in °C 140-150 140-150 130-140 140-150 150-170 150-160 140-160 130-150 150-160 160-180 180-200 170-190 Cooking time in minutes 30-40 30-45 35-50

30-45 20-30 20-30 25-40 25-40 30-40 30-40 70-90 70-90 2 baking trays + universal 5+3+1 pan Whirls Small cakes (preheat\*) Baking tray Baking tray Baking tray Universal pan + baking tray 3 3 3 3+1 ' / ' % : : : % ' / ' % : 2 baking trays + universal 5+3+1 pan Hot water sponge cake (preheat\*) Hot water sponge cake German apple pie Springform cake tin on the 2 wire rack Springform cake tin on the 2 wire rack Wire rack+ 2 springform cake tins, dia. 20 cm 1 2 wire racks + 2 spring3+1 form cake tins, dia. 20 cm \* Do not use rapid heating to preheat the appliance. Grilling If you are grilling food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is then collected, keeping the oven cleaner. Dish Toast Preheat for 10 minutes \* turn over after Z of the cooking time.

Beefburgers, 12 pieces\* do not preheat Accessories Wire rack Level 5 Type of heating Grill setting 3 3 Cooking time in minutes 1/2-2 25-30 ( ( Wire rack + universal pan 4+1 26 Siemens-Electrogeräte GmbH Carl-Wery-Straße 34 81739 München Germany \*9000769305\* 9000769305 45 920914 .



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