E30502-5

User manual

Built-under oven

Thank you for choosing one of our high-quality products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently. To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

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Subject to change without notice

Safety information

Before the installation and use, read this manual carefully:
- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.
The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- Do not let persons, children included, with reduced physical sensory, reduced mental functions or lack of experience and knowledge to use the appliance. They must have supervision or instruction for the operation of the appliance by a person who is responsible for their safety.

- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and small animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Switch-on lock or Key lock function, use it. It prevents children and small animals from accidental use of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical and/or gas safety rules etc.)!
- Make sure that the appliance is disconnected from the power supply during installation.
- This appliance is heavy. Take care when you move it. Always use safety gloves. Never pull the appliance by the handle.
- The appliance must have the electrical installation which lets you disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Make sure that the appliance is installed under and adjacent safe structures.
- Keep the minimum distances to other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are fitted with special connection system. For safety reasons you must only combine appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- When you connect electrical appliances to mains sockets, do not let cables touch or come near the hot appliance door.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Make sure that the mains connection is accessible after the installation.

- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance. There is the risk of explosion or fire.
- The interior of the appliance becomes hot during use. There is the risk of burns. Use gloves when you insert or remove the accessories or pots.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance
- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.
- Do not apply pressure on the open door.
- Always close the appliance door, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer. Do not spray anything on the fat filter (if applicable), the heating elements and the thermostat sensor.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Oven lamp

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock!

Service centre

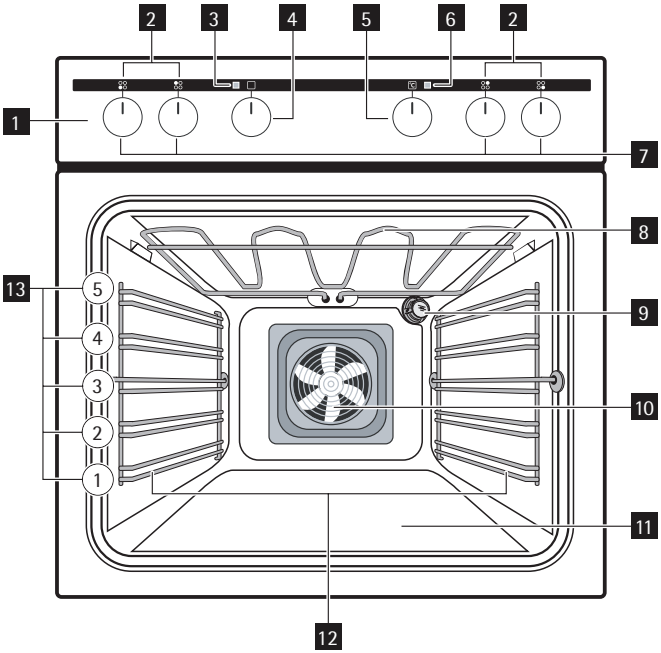
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

Product description

General overview



1 Control panel
2 Cooking zone indicators
3 Power indicator

4 Control knob for oven functions
5 Control knob for temperature
6 Temperature light
7 Control knobs for cooking zones
8 Heating element
9 Oven lamp
10 Fan
11 Bottom heat
12 Oven shelf runners, removable
13 Shelf positions

Oven accessories

- **Oven shelf**

  For cookware, cake tins, roasts.
- **Flat baking tray**

  For cakes and biscuits.

Daily use

WARNING!
Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

Switching the Oven On and Off

1. Turn the oven functions control knob to an oven function.
2. Turn the temperature control knob to a temperature.

   The power indicator comes on while the oven is in operation.

   The temperature light comes on while the oven temperature increases.
3. To switch off the oven, turn the oven functions control knob and the temperature control knob to the Off position.

Cooling fan

When the appliance operates, the cooling fan switches on automatically to keep the surfaces of the appliance cool. If you switch off the appliance, the cooling fan continues to operate until the appliance cools down.

Heat settings

Cooking zone indicators (refer to "General overview ") show which zone you set.

Control knob	Function
0	Off position
1-9	Heat settings (1 = lowest heat setting; 9= highest heat setting)

1. Turn the control knob to a necessary heat setting.
2. To complete the cooking process, turn the control knob to the "0" position.

Cooking zones

With the control knobs for cooking zones you operate the hob that you installed with the oven. For more information about the hob, refer to the hob user manual.

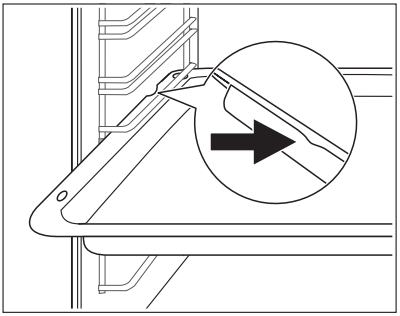
Oven Functions

Oven function		Application
	Light	Use this function to light up the oven interior.
	TRUE FAN	To bake maximum on three oven levels at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional. And to dry food.
	FAN BAKING	To bake on one oven level food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional
	CONVENTIONAL	To bake and roast on one oven level.
	BASE HEAT	To bake cakes with crispy or crusty bases and to preserve food
	DEFROST	To defrost frozen food.
	SINGLE GRILL	To grill flat food in the middle of the grill and to toast.
	DUAL GRILL	To grill flat food in large quantities and to toast.
	ROTITHERM	To roast larger joints of meat or poultry on one level. Also to gratinate and brown.

Inserting the Oven Accessories

Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

The oven shelf has double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Helpful hints and tips

WARNING!
Refer to "Safety information" chapter.

Information on acrylamides

According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

Examples of cooking applications

The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
0	Off position		
1	Keep cooked foods warm	as required	Cover
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix occasionally
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
3-4	Steam vegetables, fish, meat	20-45 min	Add a few tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients

Heat setting	Use to:	Time	Hints
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		

Inner side of door

On the inner side of the oven door you can find:

- the numbers of the shelf levels
- information about the oven functions, recommended shelf levels and temperatures for typical dishes.

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned sufficiently below	Incorrect oven level	Put the cake on a lower oven level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a lower setting

Baking results	Possible cause	Remedy
The cake sinks (becomes soggy, lumpy, streaky)	Baking time is too short	Set a longer baking time **Do not set higher temperatures to decrease baking times**
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Look at the mixing times, specially when you use mixing machines
Cake is too dry	Oven temperature too low	Set a higher oven temperature
Cake is too dry	Baking time too long	Set a shorter baking time
Cake does not brown equally	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake does not brown equally	No equal mixture	Put the mixture equally on the baking tray
Cake does not cook in the baking time set	Temperature too low	Use a slightly higher oven temperature setting

Baking on one oven level - Baking in tins

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Ring cake or brioche	TRUE FAN	1	150 - 160	0:50 - 1:10
Madeira cake/Fruit cakes	TRUE FAN	1	140 - 160	1:10 - 1:30
Sponge cake	TRUE FAN	1	140	0:25 - 0:40
Sponge cake	CONVENTIONAL	1	160	0:25 - 0:40
Flan base - short pastry [1)]	TRUE FAN	3	170-180	0:10 - 0:25
Flan base - sponge mixture	TRUE FAN	3	150 - 170	0:20 - 0:25
Apple pie	CONVENTIONAL	1	170 - 190	0:50 - 1:00
Apple pie (2 tins, Ø 20 cm, diagonally off set)	TRUE FAN	1	160	1:10 - 1:30
Apple pie (2 tins, Ø 20 cm, diagonally off set)	CONVENTIONAL	1	180	1:10 - 1:30
Savoury flan (e.g. quiche lorraine)	TRUE FAN	1	160 - 180	0:30 - 1:10
Curd Cheese Cake	CONVENTIONAL	1	170 - 190	1:00 - 1:30

1) Pre-heat oven

Baking on one oven level - Cakes/pastries/breads on baking trays

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Plaited bread/bread crown	CONVENTIONAL	3	170 - 190	0:30 - 0:40
Christmas stollen[1)]	CONVENTIONAL	3	160 - 180	0:40 - 1:00
Bread (rye bread)	CONVENTIONAL	1		
- first of all[1)]			230	0:25
- then			160 - 180	0:30 - 1:00
Cream puffs/eclairs[1)]	CONVENTIONAL	3	160 - 170	0:15 - 0:30
Swiss roll[1)]	CONVENTIONAL	3	180 - 200	0:10 - 0:20
Cake with crumble topping (dry)	TRUE FAN	3	150 - 160	0:20 - 0:40
Buttered almond cake/sugar cakes[1)]	CONVENTIONAL	3	190 - 210	0:15 - 0:30
Fruit flans (made with yeast dough / sponge mixture)[2)]	TRUE FAN	3	150	0:35 - 0:50
Fruit flans (made with yeast dough / sponge mixture)[2)]	CONVENTIONAL	3	170	0:35 - 0:50
Fruit flans made with short pastry	TRUE FAN	3	160 - 170	0:40 - 1:20
Yeast cakes with delicate toppings (e.g. quark, cream, custard)[1)]	CONVENTIONAL	3	160 - 180	0:40 - 1:20
Pizza (with a lot of topping)[1)2)]	TRUE FAN	1	180 - 200	0:30 - 1:00
Pizza (thin crust)[1)]	TRUE FAN	1	200 - 220	0:10 - 0:25
Unleavened bread	TRUE FAN	1	200 - 200	0:08 - 0:15
Tarts (CH)	TRUE FAN	1	180 - 200	0:35 - 0:50

1) Pre-heat oven
2) Use the deep roasting pan

Baking on one oven level - Biscuits

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Short pastry biscuits	TRUE FAN	3	150 - 160	0:06 - 0:20
Viennese whirls	TRUE FAN	3	140	0:20 - 0:30

Type of baking	Oven function	Level	Temperature (°C)	Time (h:min)
Viennese whirls [1)]	CONVENTIONAL	3	160	0:20 - 0:30
Biscuits made with sponge mixture	TRUE FAN	3	150 - 160	0:15 - 0:20
Pastries made with egg white, meringues	TRUE FAN	3	80 - 100	2:00 - 2:30
Macaroons	TRUE FAN	3	100 - 120	0:30 - 0:60
Biscuits made with yeast dough	TRUE FAN	3	150 - 160	0:20 - 0:40
Puff pastries[1)]	TRUE FAN	3	170 - 180	0:20 - 0:30
Rolls[1)]	TRUE FAN	3	160	0:20 - 0:35
Rolls[1)]	CONVENTIONAL	3	180	0:20 - 0:35
Small cakes (20 per tray)[1)]	TRUE FAN	3	140	0:20 - 0:30
Small cakes (20 per tray)[1)]	CONVENTIONAL	3	170	0:20 - 0:30

1) Pre-heat oven

Baking on more than one level - Cakes/pastries/breads on baking trays

Type of baking	TRUE FAN 2 levels	TRUE FAN 3 levels	Temperature (°C)	Time (h:min)
Cream puffs / Eclairs[1)]	1 / 4	---	160 - 180	0:35 - 0:60
Dry streusel cake	1 / 3	---	140 - 160	0:30 - 0:60

1) Pre-heat oven

Baking on more than one level - Biscuits/small cakes/pastries/rolls

Type of baking	TRUE FAN 2 levels	TRUE FAN 3 levels	Temperature (°C)	Time (h:min)
Short pastry biscuits	1 / 3	1 / 3 /5	150 - 160	0:15 - 0:35
Viennese whirls	1 / 3	1 / 3 /5	140	0:20 - 0:60
Biscuits made with sponge mixture	1 / 3	---	160 - 170	0:25 - 0:40
Biscuits made with egg white, meringues	1 / 3	---	80 - 100	2:10 - 2:50
Macaroons	1 / 3	---	100 - 120	0:40 - 1:20
Biscuits made with yeast dough	1 / 3	---	160 - 170	0:30 - 0:60
Puff pastries[1)]	1 / 3	---	170 - 180	0:30 - 0:50
Rolls	1 /4	---	160	0:30 - 0:45

Type of baking	TRUE FAN 2 levels	TRUE FAN 3 levels	Temperature (°C)	Time (h:min)
Small cakes (20 per tray)[1)]	1 /4	---	140	0:25 - 0:40

1) Pre-heat oven

Fan baking table

To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Type of baking	Shelf level	Temperature °C	Time (Mins)
Pizza (thin crust) [1)]	1	180 - 200	20 - 30
Pizza (with a lot of topping)	1	180 - 200	20 - 30
Tarts	1	180 - 200	45 - 60
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	40 - 50
Curd Cheese Cake , round	1	140 - 160	60 - 90
Curd Cheese Cake on tray	1	140 - 160	50 - 60
Apple cake, covered	1	150 - 170	50 - 70
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread [1)]	1	250 - 270	10 - 20
Puff pastry flan [1)]	1	160 - 180	40 - 50
Flammekuchen (Pizza-like dish from Alsace) [1)]	1	250 - 270	12 - 20
Piroggen (Russian version of calzone) [1)]	1	180 - 200	15 - 25

1) Pre-heat the oven

Table for Bakes and Gratin

Dish	Oven function		Shelf level	Temperature °C	Time Hr : Min
Pasta bake		CONVENTIONAL	1	180-200	0:45-1:00
Lasagne		CONVENTIONAL	1	180-200	0:25-0:40
Vegetables au gratin[1)]		ROTITHERM	1	160-170	0:15-0:30
Baguettes topped with melted cheese[1)]		ROTITHERM	1	160-170	0:15-0:30

Dish	Oven function		Shelf level	Temperature °C	Time Hr : Min
Sweet bakes		CONVENTIONAL	1	180-200	0:40-0:60
Fish bakes		CONVENTIONAL	1	180-200	0:30-1:00
Stuffed vegetables		ROTITHERM	1	160-170	0:30-1:00

1) preheat the oven

Ready meals

Food to be cooked	Oven function		Shelf level	Temperature °C	Time
Frozen pizza		CONVENTIONAL	3	refer to instructions of the manufacturer	refer to instructions of the manufacturer
Chips[1)]		TRUE FAN	3	200-220	refer to instructions of the manufacturer
Baguettes		CONVENTIONAL	3	refer to instructions of the manufacturer	refer to instructions of the manufacturer
Fruit flans		CONVENTIONAL	3	refer to instructions of the manufacturer	refer to instructions of the manufacturer

1) Comment: Turn chips 2 or 3 times during cooking

Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep roasting pan or on the oven shelf above the deep roasting pan. (If present)
- Roast lean meats in a roasting tin with a lid. This well keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

The data in the table is for guidance only.

Tips on using the roasting table.

- Roast meat and fish that weighs more than 1 kg .
- Put some water in the roasting tray to prevent meat juices or fat from burning to the pan.
- Turn the meat if it is necessary (after 1/2 - 2/3 of the cooking time).
- For better results, baste large pieces of meat and poultry with the cooking juices several times during the cooking time.
- Stop the oven approximately 10 minutes before the end of roasting time to use the residual heat.

Beef

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Port roast	1 - 1,5 kg		CONVENTIONAL	1	200 - 250	2:00 - 2:30
Roast beef or fillet						for each cm of thickness
- rare[1)]	for each cm of thickness		ROTITHERM	1	190 - 200	0:05 - 0:06
- medium	for each cm of thickness		ROTITHERM	1	180 - 190	0:06 - 0:08
- well done	for each cm of thickness		ROTITHERM	1	170 - 180	0:08 - 0:10

1) preheat the oven

Pork

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Shoulder, neck, ham joint	1 - 1.5 kg		ROTITHERM	1	160 - 180	1:30 - 2:00
Chop, spare rib	1 - 1.5 kg		ROTITHERM	1	170 - 180	1:00 - 1:30
Meat loaf	750 g - 1 kg		ROTITHERM	1	160 - 170	0:45 - 1:00
Porknuckle (precooked)	750 g - 1 kg		ROTITHERM	1	150 - 170	1:30 - 2:00

Veal

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Roast Veal	1 kg		ROTITHERM	1	160 - 180	1:30 - 2:00
Knuckle of veal	1,5 -2 kg		ROTITHERM	1	160 - 180	2:00 - 2:30

Lamb

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Leg of lamb, roast lamb	1 - 1,5 kg		ROTITHERM	1	150 - 170	1:15 - 2:00
Saddle of lamb	1 - 1,5 kg		ROTITHERM	1	160 - 180	1:00 - 1:30

Game

Type of meat	Quantity	Oven function		Shelf level	Temperature °C	Time (h:min)
Saddle of hare, leg of hare[1)]	up to 1 kg		CONVENTIONAL	3	220 - 250	0:25 - 0:40

Type of meat	Quantity	Oven function		Shelf level	Tempera-ture °C	Time (h:min)
Saddle of venison	1,5 - 2 kg		CONVEN-TIONAL	1	210 - 220	1:15 - 1:45
Haunch of venison	1,5 - 2 kg		CONVEN-TIONAL	1	200 - 210	1:30 - 2:15

1) preheat the oven

Poultry

Type of meat	Quantity	Oven function		Shelf level	Tempera-ture °C	Time (h:min)
Poultry portions	200 - 250 g each		ROTITHERM	1	200 - 220	0:35 - 0:50
Half chicken	400 - 500 g each		ROTITHERM	1	190 - 210	0:35 - 0:50
chicken, poulard	1 - 1,5 kg		ROTITHERM	1	190 - 210	0:45 - 1:15
Duck	1.5 - 2 kg		ROTITHERM	1	180 - 200	1:15 - 1:45
Goose	3.5 - 5 kg		ROTITHERM	1	160 - 180	2:30 - 3:30
Turkey	2.5 - 3.5 kg		ROTITHERM	1	160 - 180	1:45 - 2:30
Turkey	4 - 6 kg		ROTITHERM	1	140 - 160	2:30 - 4:00

Fish (steamed)

Type of meat	Quantity	Oven function		Shelf level	Tempera-ture °C	Time (h:min)
Whole fish	1 - 1,5 kg		CONVEN-TIONAL	1	210 - 220	0:45 - 1:15

Grilling

Always use the grilling function with maximum temperature setting

Always grill with the oven door closed

Always pre-heat the empty oven with the grill functions for 5 minutes.
- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Food to grill	Shelf level	Time	
		1st side	2nd side
Burgers	4	8 - 10 mins.	6 - 8 mins.

Food to grill	Shelf level	Time	
		1st side	2nd side
Pork fillet	4	10 - 12 mins.	6 - 10 mins.
Sausages	4	8 - 10 mins.	6 - 8 mins.
Filet steaks, veal steaks	4	6 - 7 mins	5 - 6 mins.
Filet of beef, roast beef (approximately 1 kg)	3	10 - 12 mins.	10 - 12 mins.
Toast [1)]	3	4 - 6 mins.	3 - 5 mins.
Toast with topping	3	6 - 8 mins.	-------

1) Do not pre-heat

Preserving

- Only use usual preserving jars of the same dimension.
- Do not use jars with twist-off or bayonet type lids and metal tins.
- Use the first shelf level from the bottom.
- Use the baking tray. You can put six 1-litre jars maximum on it.
- Fill all the jars to the same level and close them correctly.
- Put the jars on the shelf, make sure that they do not touch each other.
- Fill approximately 1/2 litre of water into the flat baking tray to have sufficient moisture in the oven.
- When the liquid lightly starts to bubble in the first jars (after about 35-60 minutes with 1 litre jars), switch off the oven or decrease the temperature to 100°C (see table).

To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Soft fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Strawberries, blueberries, raspberries, ripe gooseberries	160 - 170	35 - 45	---
Unripe gooseberries	160 - 170	35 - 45	10 - 15

Stone fruit

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Pears, quinces, plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Carrots[1)]	160 - 170	50 -60	5 - 10
Cucumbers	160 - 170	50 - 60	---

Preserve	Temperature in °C	Time until simmering in mins.	Continue to cook at 100°C in mins.
Mixed pickles	160 - 170	50 - 60	15
Kohlrabi, peas, asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in oven when switched off

Drying

- Cover the oven shelves with baking parchment.

To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Vegetables

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
Beans	60 - 70	3	1 / 4	6 - 8
Peppers (strips)	60 - 70	3	1 / 4	5 - 6
Vegetables for soup	60 - 70	3	1 / 4	5 - 6
Mushrooms	50 - 70	3	1 / 4	6 - 8
Herbs	40 - 50	3	1 / 4	2 - 3

Fruit

Food to be dried	Temperature in °C	Shelf level		Time in hours (Guideline)
		1 level	2 levels	
Plums	60 - 70	3	1 / 4	8 - 10
Apricots	60 - 70	3	1 / 4	8 - 10
Apple slices	60 - 70	3	1 / 4	6 - 8
Pears	60 - 70	3	1 / 4	6 - 9

Defrosting

- Put the food out of the packaging and set it on a plate on the oven shelf.
- Do not cover with a plate or bowl. This can extend the time to defrost very much.
- Put the oven shelf in the first shelf level from the bottom.

To see which oven function you must use please refer to the oven functions list in Daily use chapter.

Dish	Defrosting time (mins)	Further defrosting time (mins)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150g	25-35	10-15	-------
Strawberries, 300g	30-40	10-20	-------
Butter, 250g	30-40	10-15	-------
Cream, 2 x 200g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400g	60	60	-------

Care and cleaning

WARNING!
Refer to "Safety information" chapter.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can destroy nonstick coating!

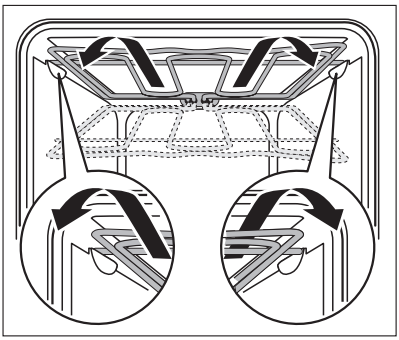
Oven Ceiling

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

Folding down the heating element

1. Remove the shelf support rails.
2. Hold the heating element with the two hands at the front
3. Pull it forwards against the spring pressure and out along the support on both sides.
4. The heating element folds down.

The oven ceiling is ready to clean.



Installing the heating element

1. Install the heating element in opposite sequence.

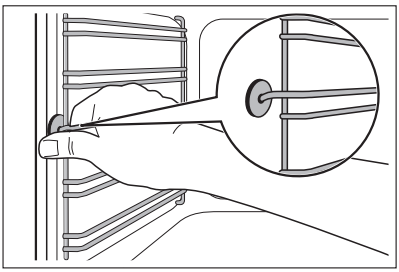
Install the heating element correctly on the two sides above the support on the inner wall of the oven.

2. Insert shelf support rails.

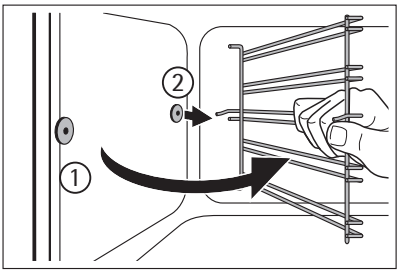
Shelf Support Rails

Removing the shelf support rails

1. Pull the front of the shelf support rail away from the side wall.



2. Pull the rear shelf support rail away from the side wall and remove it.



Installing the shelf support rails

Install the shelf support rails in opposite sequence.

Important! The rounded ends of the shelf support rails must point to the front!

Oven lamp

WARNING!
There is a danger of electrical shock!

Before you change the oven lamp:

- Switch off the oven.
- Remove the fuses in the fuse box or switch off the circuit breaker.

Put a cloth on the bottom of the oven for protection of the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

1. Turn the glass cover anti-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven light bulb with applicable 300°C heat-resistant oven light bulb.
4. Install the glass cover.

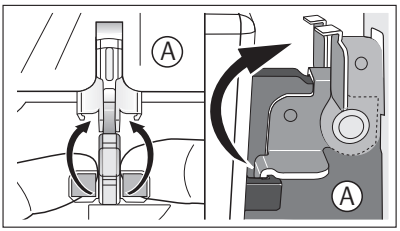
Oven door and glass panels

To clean the oven door remove it.

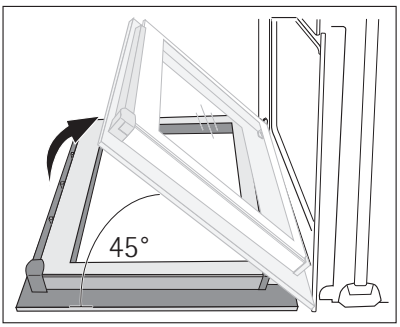
CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Removing the oven door

1. Open the oven door as far as it goes.
2. Lift up clamping levers (A) on the two door hinges fully.



3. Close the oven door until the first position (angle approximately 45°).
4. Hold of the oven door with one hand on each side and pull it away from the oven at an upwards angle.



Put the oven door with the outer side down on a soft and level surface to prevent scratches

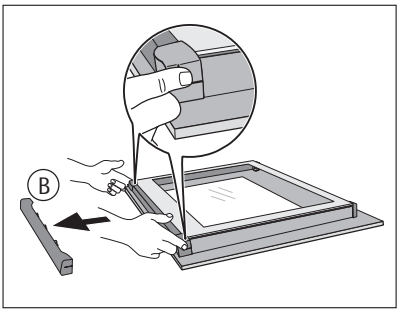
5. Now you can remove the inner glass panels and clean them.

   To install the door follow the procedure in reverse.

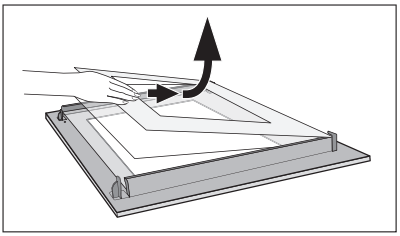
The oven door has 2, 3 or 4 panels of glass (depends on the model)

Removing and cleaning the door glasses

1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



2. Pull the door trim to the front to remove it.



3. Hold the door glass panels on their top edge one by one and pull them upwards out of the guide
4. Clean the door glass panels.

   To install panels follow the procedure in reverse. Insert the smaller panel first, then the larger.

What to do if...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Remedy
The cooking zones do not operate	Consult the operating instructions for the built-in cooking surface	
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

Environment concerns

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

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