

SIEMENS

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

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

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

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

Enjoy your meal!

Instructions for use

HB 78AB.70 B

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9000 296 331

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Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

Before installation

Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.

Never store combustible items in the cooking compartment.

Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding
Never pour water into the hot cooking compartment.
This will cause hot steam.

There is a risk of burns.
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories and ovenware

There is a risk of burns.
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box.
Call the after-sales service.

Self-cleaning

There is a risk of fire.
Loose food residue, grease and meat juices can catch fire during the self-cleaning cycle.
Remove coarse dirt from the cooking compartment before every self-cleaning cycle.

There is a risk of fire.
Never hang flammable items, such as tea towels, on the door handle.
The appliance will become very hot on the outside during the self-cleaning cycle. Keep children at a safe distance.

There is a risk of serious damage to health.
Never let non-stick baking trays and tins go through the self-cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.

Causes of damage

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 is set.

This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the hot cooking compartment

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

Moist food

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

Fruit juice

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

Cooling with the oven door open

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

Oven door as a seat or storage space

Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

Transporting the appliance

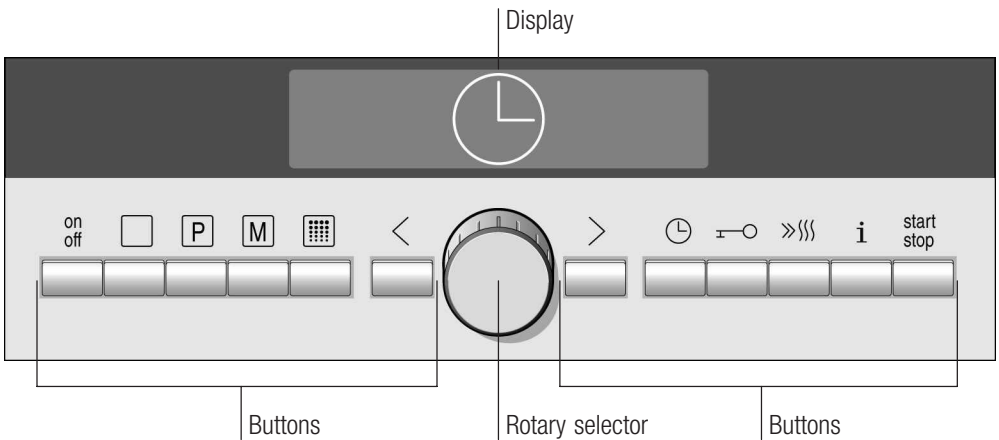
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. Discrepancies in the data are possible, depending on the appliance model.



Buttons

Symbol	Button function
	Switches the oven on and off
	Selects the type of heating
	Selects automatic programmes
	Short press = selects the memory Long press = stores the memory
	Selects automatic self-cleaning
	Moves left within the control panel
	Moves right within the control panel
	Opens and closes the time-setting menu
	Activates/deactivates the child lock
	Activates rapid heating
	Short press = calls up information Long press = opens or closes basic settings menu
	Short press = starts/suspends operation Long press = cancels operation

Rotary selector

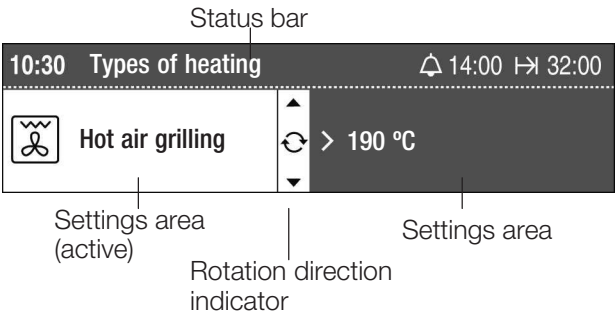
The default values and set values can be altered using the rotary selector.

The rotary selector is retractable. Press on the rotary selector to lock it in or out.

Display

The display is divided into various areas:

- Status bar
- Setting areas
- Rotation direction indicator



Status bar

The status bar is located at the top of the display. It shows the clock, the selected operating mode, information and the time-setting options that have been set.

Setting areas

The two settings areas show suggested values that you can change.

The setting area which is currently active is light with black writing. You can make changes here.

You can use the < and > navigation buttons, you can switch from one settings area to the other.

The arrows < and > in the settings areas show you which way you can go with the navigation buttons.

Once you start the oven, both settings areas are dark with light writing.

Rotation direction indicator

The ↻ indicator shows you the direction in which you can move the rotary selector.

↻ = turn the rotary selector clockwise

↻ = turn the rotary selector anti-clockwise

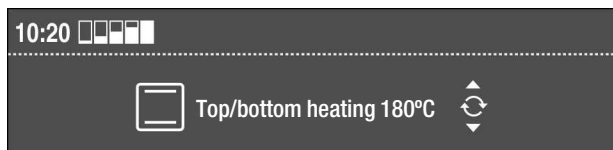
If arrows are shown in both directions, you can turn the rotary selector in both directions.

Temperature indicator

Heating phases

The five bars in the temperature indicator show the heating phases and the residual heat in the cooking compartment.

When the oven is started, five bars appear in the status bar. The set temperature has been reached when the last bar is filled.



The bars do not appear when settings are made for grilling and cleaning.

While the oven is heating up, you can call up the current heating temperature using the **i** button. Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature in the cooking compartment.

Residual heat

When the appliance is switched off, the temperature indicator shows the residual heat in the cooking compartment.

If the last bar is filled, the temperature in the cooking compartment is approximately 300 °C. The indicator goes out once the temperature has dropped to approximately 60 °C.

Cooking compartment

Oven light

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

During operation, the oven light in the cooking compartment is on. When temperatures up to 60 °C are selected, and when self-cleaning is activated, the light switches off. This allows for optimum fine adjustment.

The oven light switches on when you open the oven door.

Cooling fan

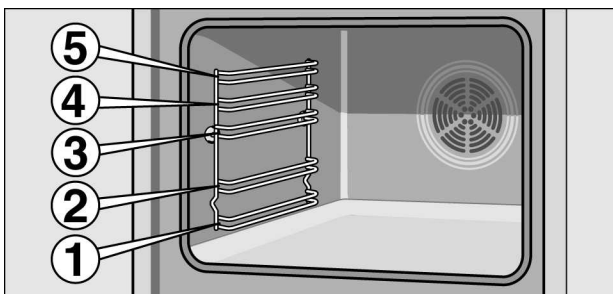
The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Accessories

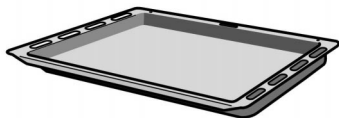
The accessories can be inserted into the oven at 5 different levels.

You can pull out the accessories two thirds of the way without them tipping. This allows meals to be removed easily.



The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

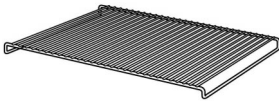
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.



Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.



Insert shelf

For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.



Wire shelf

For ovenware, cake tins, roasts, grilling and frozen meals.

Insert the wire grill with the curved bars facing downwards .

Special accessories

You can purchase special accessories from the after-sales service or specialist shops. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire shelf HZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Universal pan HZ 332070	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Enamel baking tray HZ 331070	For cakes and biscuits.
Grill tray HZ 325070	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with grill tray under the wire shelf.
Insert shelf HZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Lid for the Profi extra-deep pan HZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Profi extra-deep pan with insert grid HZ 333070	Particularly suitable for preparing large quantities of food.
Bakestone HZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.

Universal roasting dish HZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
Metal roasting dish HZ 26000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Glass roasting dish HZ 915001	The glass roasting dish is suitable for pot roasts and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.
Glass pan HZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
Pizza tray HZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Steam filter HZ 329000	You can retrofit this in your oven. The steam filter filters out grease particles from the exhaust air, thereby reducing odours.
2-fold telescopic shelves HZ 338250	The pull-out rails at levels 2 and 3 allow you to pull accessories out further without them tipping.
3-fold telescopic shelves HZ 338352	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping.
3-fold fully telescopic shelves HZ 338356	The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.
Steam cooker system HZ 24D300	For preparing vegetables and fish.

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure product no. 460770	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.
Door lock product no. 612594	To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock.

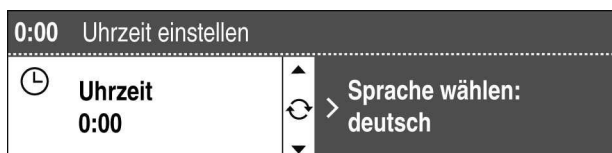
Before using for the first time

This section tells you everything you need to do before using the appliance for the first time.

- Set the clock
- Change the language for the text display if required
- Heat up the cooking compartment
- Clean the accessories
- Read the safety information at the start of the instructions for use. This is very important.

Initial setup

Once your new appliance is connected, "Uhrzeit einstellen" (Set clock) appears in the status bar at the top. Set the time and change the language for the text display if required. German is the default language.



Setting the time and changing the language

1. Set the current time using the rotary selector.
2. Move to "Sprache wählen: deutsch" (Select language: german) using the > button in the right-hand settings area.
3. Select the required language using the rotary selector.
4. Press the ⌚ button.

The language and time are saved. The current time is shown in the display.

You can change the language at any time. See the *Basic settings section*.

Heating up the cooking compartment

To eliminate the new smell, close and heat the empty cooking compartment.

Make sure that the cooking compartment contains no leftover packaging, e.g. polystyrene pellets.

Set the  top/bottom heating type and a temperature of 240 °C.

1. Press the  button.
The Siemens logo appears.
2. Immediately press the  button.
The  3D hot air type of heating and a temperature of 160 °C are suggested.
3. Change the type of heating to  top/bottom heating using the rotary selector.
4. Move to the temperature using the > button and change the temperature to 240 °C using the rotary selector.
5. Press the  button.
Operation starts.
6. Switch the oven off after 60 minutes using the  button.
The time appears in the display. The residual heat in the cooking compartment is shown by the bars of the temperature indicator.

For detailed information on how to set the type of heating and temperature, refer to the *Setting the oven* section.

Cleaning the accessories before use

Before using the accessories, clean them thoroughly using a cloth and soapy water.

Switching the oven on and off

Switching on

You can switch the oven on and off with the  button.

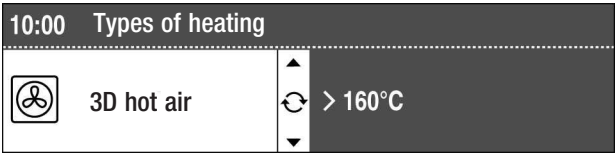
Press the  button.

The Siemens logo appears.

Select the required operating mode.

-  button = types of heating
-  button = automatic programmes
-  button = stored memory setting
-  button = self-cleaning

If you do not select an operating mode within a few seconds, the 3D hot air type of heating, 160 °C is suggested.



You can select a different operating mode at any time.

You can read how to make settings in the various sections.

Switching off

Press the  button.

The oven switches off, the clock appears in the display.

Setting the oven

In this section, you will find information about

- which types of heating are available in your oven
- how you set a type of heating and a temperature
- how you select a dish from the recommended settings
- and how you set rapid heating.

Types of heating

A large number of types of heating are available in your oven. You can therefore select the best method for cooking any dish.

Type of heating and temperature range	Application
 3D hot air 30-275 °C	For cakes and pastries on one to three levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
 Top/bottom heating 30-300 °C	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from above and below.
 HydroBaking* 30-300 °C	For yeast-risen dough, e.g. bread, rolls or plaited loaves, and for choux pastry, e.g. cream puffs. The heat is emitted evenly from above and below. The moisture from the food remains in the cooking compartment as steam.
 Pizza setting 30-275 °C	For the quick preparation of frozen products without pre-heating, e.g. pizza, chips or strudel. The heat is emitted from below and from the ring heating element in the rear wall.
 Intensive heat 30-300 °C	For dishes with a crispy base. The heat is emitted from above and more intensively from below.
 Bottom heating 30-300 °C	For preserving, browning and final baking stage. The heat is emitted from below.

Type of heating and temperature range	Application
 Hot air grilling 30-300 °C	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
 Grill, large area Grill settings: 1 (low), 2 (medium), 3 (high)	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
 Grill, small area Grill settings: 1 (low), 2 (medium), 3 (high)	For grilling steaks, sausages, toast and pieces of fish in small quantities. The centre part of the grill element becomes hot.
 Slow cook 70-90 °C	For gentle cooking of succulent pieces of meat. The heat is emitted evenly from the top and bottom at low temperatures.
 Defrost 30-60 °C	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the food.
 Plate warming 30-70 °C	For warming plates, e.g. made from porcelain or glass.
 Keep warm 60-100 °C	For keeping cooked dishes warm.
 Recommended settings	Recommended settings for a variety of dishes.

* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

Setting the type of heating and temperature

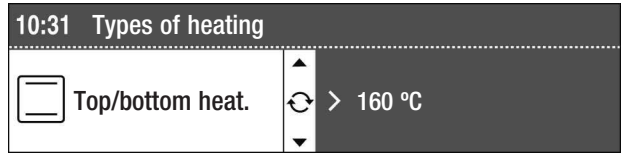
Example in figure: setting for  top/bottom heating, 180 °C.

- Press the  button.
 3D hot air and a temperature of 160 °C are suggested in the display.

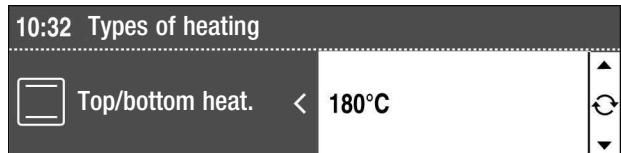
You can apply this setting immediately with the  button.

If you wish to specify another type of heating and temperature, proceed as follows:

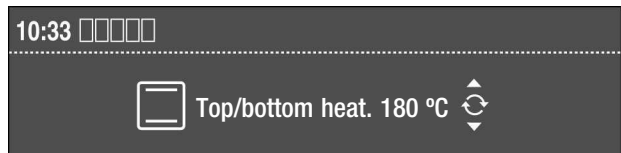
2. Select the desired type of heating using the rotary selector.



3. Move to the temperature with the > button and set the temperature using the rotary selector.



4. Press the ^{start}/_{stop} button.
Operation starts. The heating bars of the temperature indicator appear in the status bar.



5. Once the dish is ready, switch the oven off with the ^{on}/_{off} button or select and apply a new operating mode.

Setting tips:

Opening the oven door when the oven is in operation

Operation is suspended. When the door is closed again operation resumes.

Suspending operation

Press the ^{start}/_{stop} button. The oven is in the pause state, ^{start}/_{stop} flashes. Press the ^{start}/_{stop} button again, operation continues.

Changing the temperature or grill setting

This can be done at any time. Change the temperature or grill setting using the rotary selector.

Cancelling operation

Press and hold the  button until 3D hot air, 160 °C appears. You can make new settings.

Calling up information

Press the  button briefly. To view each item of information press the  button again briefly. Before starting, you receive information on the types of heating, shelf positions and accessories. After starting, you can call up the heating temperature in the cooking compartment.

Setting the cooking time

See section *Time-setting options*, setting the cooking time.

Setting a later end time

See section *Time-setting options*, setting a later end time.

Recommended settings

If you choose a dish from the recommended settings, the optimum setting values are predefined. You can choose from many different categories. A large number of dishes are available with our recommended settings - from cake, bread, poultry, meat, fish and game through to bakes and preprepared products. You can change the temperature and cooking time. The setting for the type of heating is fixed.

You can access the individual dishes through various selection levels. Try it out and see the range of available dishes for yourself.

Selecting a dish

1. Press the  button.
 3D hot air, 160 °C are suggested in the display.
2. Turn the rotary selector to the left to 
Recommended settings.
3. Move to the first food category with the  button and select the required category with the rotary selector.

Move to the next level with the > button. You can make the next selection in each case using the rotary selector.

The setting for the selected dish subsequently appears.

4. Press the ^{start}_{stop} button.

Operation starts. The suggested cooking time I→I is shown counting down in the status bar.

A signal sounds. The oven no longer heats.

I→I 0:00 appears in the status bar. You can cancel the signal earlier by pressing the ⊖ button.

The cooking time has elapsed

Setting tips:

Changing the temperature or grill setting

Change the temperature or grill setting using the rotary selector.

Changing the cooking time

Press the ⊖ button and move to cooking time with the > button. Change the cooking time using the rotary knob. Press the ⊖ button.

Calling up information

Press the i button briefly. To view each item of information briefly press the i button.

Setting a later end time

See section *Time-setting options*, setting a later end time.

Setting rapid heating

Suitable types of heating

The rapid heating function is not suitable for all types of heating.

3D hot air
Top/bottom heating
HydroBaking
Pizza setting
Intensive heat

Suitable temperatures

The rapid heating function will not work if the temperature set is below 100 °C.

If the temperature in the cooking compartment is only slightly less than the temperature you have set, rapid heating is not necessary. It will not switch on.

Setting rapid heating

Press the »§§ button for rapid heating.
The »§§ symbol appears in the status bar.
The bars in the temperature indicator gradually fill in.

Rapid heating ends when all the bars are filled. You will hear a short signal. The »§§ symbol goes out.
Place your dish in the cooking compartment.

Cancelling rapid heating

Press the »§§ button. The symbol goes out.

Notes

If you change the type of heating, rapid heating is cancelled.

If you have set a cooking time, this will run immediately after the oven is started, regardless of the rapid heating function.

During rapid heating, you can call up the current cooking compartment temperature with the i button.

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

Time-setting options

Call up the menu for the time-setting options using the ⊖ button. The following functions are possible:

If the oven is switched off:

- Set the timer
- Set the clock

If the oven is switched on:

- Set the timer
- Set the cooking time
- Set a later end time

Setting the time-setting options - in brief

1. Open the menu with the  button.
2. Use the < or > button to switch to the required function. The setting area is light, the text is dark.
3. Use the rotary selector to set the clock or cooking time.
4. Exit the menu with the  button.

Detailed descriptions of how to set the individual functions are given below.

Set timer

The timer runs independently of the oven. You can use it as a kitchen timer and set it at any time.

1. Press the  button.
The Time-setting options menu opens.
2. Set the running time for the timer using the rotary selector.
3. Close the menu with the  button.

The display changes to the previous status. The  symbol for the timer and countdown time are displayed.

When the cooking time has elapsed

A signal sounds.

 0:00 is displayed. You can cancel the signal earlier by pressing the  button. Close the Time-setting options menu with the  button.

Setting tips:

Cancelling the operating time

Open the Time-setting options menu using the  button and turn the time back to 0:00. Close the menu with the  button.

Changing the operating time

Open the Time-setting options menu with the  button and change the operating time for the timer in the next few seconds. Close the menu with the  button.

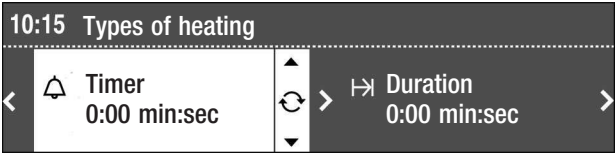
Setting the cooking time

If you set the duration (cooking time) for your dish, operation stops automatically once this time has elapsed. The oven no longer heats.

Prerequisite:
The type of heating and temperature are set.

Example in figure: setting for top/bottom heat, 180 °C, duration 45 minutes.

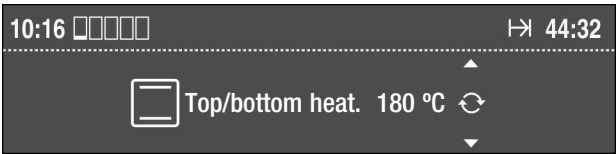
- 1. Press the ⌚ button.
The Time-setting options menu opens.



- 2. Move to the cooking time using the > or < button and adjust the cooking time using the rotary selector.



- 3. Press the ⌚ button.
The time-setting options menu closes.
- 4. If the operation has not yet started, press the ^{start}/_{stop} button.
The cooking time I→I is shown counting down in the status bar.



The cooking time has elapsed

A signal sounds. The oven no longer heats. The cooking time shown in the status bar is **I→I 0:00**. You can cancel the signal earlier by pressing the **⏻** button.

Setting tips:

Cancelling the cooking time

Open the menu with the **⏻** button. Move to the cooking time using the **>** or **<** button and set the cooking time to 0:00 with the rotary selector. The type of heating and temperature set is shown in the display. Press the **start stop** button, operation continues without a set cooking time.

Changing the cooking time

Open the menu with the **⏻** button. Move to the cooking time using the **>** or **<** button and change the cooking time with the rotary selector. Close the menu with the **⏻** button.

Setting a later end time

Please remember that easily spoiled foods must not be allowed to remain in the cooking compartment for too long.

A later end time can be set for

- all types of heating
- many programmes
- and with self-cleaning

Example: you put the dish in the cooking compartment at 9:30. It takes 45 minutes to cook and will be ready at 10:15 but you would like it to be ready at 12:45 instead.

Change the end time from 10:15 to 12:45. The oven goes into standby. Cooking starts at 12:00 and finishes at 12:45.

This function is also available for self-cleaning. You can shift the time of the cleaning operation so it is carried out at night which means that the oven is available at all times during the day.

Setting a later end time

Prerequisite: the specified operation has not been started. A cooking time has been set. The time-setting options menu ⌚ is open.

- 1. Move to the end time using the > button.
The end time is displayed.



- 2. Using the rotary selector, set a later end time.



- 3. Close the time-setting options menu with the ⌚ button.
- 4. Confirm with the ^{start}stop button.

The setting is applied. The oven is in standby, the end time →I is displayed in the status bar. The operation starts at the appropriate time. The cooking time I→I is shown counting down in the status bar.

The cooking time has elapsed

A signal sounds. The oven no longer heats. The cooking time shown in the status bar is I→I 0:00. You can cancel the signal earlier by pressing the ⌚ button.

Setting tips:

Adjusting the end time

This is possible as long as the oven is in standby. To do this, open the menu with the ⌚ button, move to the end time with the > or < button and adjust the end time using the rotary selector. Close the menu with the ⌚ button.

Cancelling the end time

This is possible as long as the oven is in standby. To do this, open the menu with the  button, move to the end time using the > or < button and turn the rotary selector to the left until the display disappears. The cooking time immediately starts to count down.

Setting the time

Following a power failure

The oven must be switched off before you can set or change the clock.

"Set clock" appears in the status bar following a power failure.

1. Set the current time using the rotary selector.

The display language set is displayed in the settings area on the right-hand side. This does not change following a power failure.

2. Press the  button.
The time is applied.

Changing the time

Example: Changing from summer to winter time.

1. Press the  button.
The Time-setting options menu opens.
2. Use the > button to move to the clock  then change the time using the rotary selector.
3. Press the  button.
The Time-setting options menu closes.

Changing the clock display

The clock appears in the display when the oven is switched off and shows the current time. You can change the display to a different clock appearance, to digital time or remove the clock from the display. Also refer to the section *Basic settings*.

Memory

You can save the settings for a dish in the memory and call it up again at any time.

The memory is useful for if you frequently prepare a specific dish.

Saving the settings in the memory

The self-cleaning function cannot be saved.

1. Specify the type of heating, temperature and, if required, a cooking time for the dish you wish to cook. Do not start the appliance.

To store a programme:

Select the programme and adjust until the appropriate cooking time is displayed. Do not start the appliance.

2. Hold the **M** button down until "Memory saved" is displayed.

The setting has been saved and can be used immediately.

Saving another setting

Enter the new setting and save. The old settings are overwritten.

Starting the memory function

The settings you have saved for your dish can be started at any time.

1. Press the **M** button briefly.
The saved settings are displayed.
If "Memory location empty" appears, no settings have been saved. You cannot start the memory function. Save the required setting first, as described under *Saving in the memory*.
2. Press the **start stop** button.

The memory setting starts.

Changing the settings

This can be done at any time.

The setting you originally saved appears the next time you start the memory.

Sabbath mode

This setting maintains a temperature of 85 °C in the oven with top/bottom heating. You can set a cooking time of 24 to 73 hours.

During this time, food in the cooking compartment will remain warm without you having to switch the oven on or off.

Prerequisite: you have selected “Sabbath mode Yes” in the basic settings. See the *Basic settings* section.

1. Press the  button.
3D hot air, 160 °C is suggested in the display.
2. Turn the rotary selector anti-clockwise and select the Sabbath mode type of heating.
3. Open the menu for the time-setting options with the  button and switch to the cooking time with the  button.
27:00 hours is suggested.
4. Use the rotary selector to set the desired cooking time.
5. Exit the menu for the time-setting options with the  button.
6. Press the  button.

Sabbath mode starts.

The cooking time has elapsed

The oven stops heating.

Setting tips:

Setting a later end time

It is not possible to set a later end time.

Cancelling Sabbath mode

Press and hold the  button until 3D hot air, 160 °C appears. You can now make new settings.

Childproof lock

	The oven has a childproof lock to prevent children from switching it on by accident or changing an operation that is already in progress.
Activating the childproof lock	Hold the  button down until the  symbol appears. This takes about 4 seconds. The control panel is locked.
Locking the oven door	You can change the basic settings so that the oven door also locks. To find out how to do this refer to the <i>Basic settings</i> section. The oven door locks if the temperature in the cooking compartment reaches approx. 50 °C. The  symbol appears. If the oven is switched off the oven door locks immediately upon activation of the childproof lock.
Releasing the lock	Press and hold the  button until the  symbol disappears. You can make new settings.
Notes	You can switch the oven off, set the timer and switch the audible signal off when the childproof lock is active by pressing ^{on}off or by pressing and holding the ^{start} _{stop} button.

Basic settings

	Your appliance has a range of basic settings that you can adapt to your requirements at any time.
Note	For all basic settings and the corresponding change options refer to the table. Only the basic settings that correspond to the features of your specific appliance are displayed.

Basic setting	Options	Explanation
Select language: English	29 additional languages are available	Language for display texts.
Signal duration: medium	medium = 2 minutes short = 10 seconds long = 5 minutes	The duration of the audible signal once a cooking time has elapsed.
Button tone: off	on off	Confirmation sound when a button is pressed.
Disp. brightness: day	day medium night	Display lighting
Contrast: □□□■□□□	e.g. brighter □□□□■□	Display contrast
Clock display: analogue 1	analogue 1 analogue 2 analogue 3 off* digital	The clock is shown in the display if the oven is switched off. * The clock is shown while the residual heat is displayed.
Oven light during operation: on	on off	Lighting in cooking compartment.
Continue when door shut: automatic	automatic off*	Way in which the operation continues once the oven door has been opened and closed again. *continue operation with ^{start} _{stop}
Door lock for childproof lock: No	No Yes	Locking of oven door, if the childproof lock is activated.
Adjust individ.: □□□■□□□	e.g. increasing intensity of cooking result □□□□■□	Change cooking result of all programmes in the automatic programming to the right = stronger to the left = weaker
Display brand logo: on	on off	The Siemens lettering displayed when the oven is switched on.
3D hot air, suggestion: 160 °C	from 30 to max. 275 °C	Permanently change default temperature for the type of heating.
Top/bottom heat, suggestion: 160 °C	from 30 to max. 300 °C	Default temperature for the type of heating.

Basic setting	Options	Explanation
HydroBaking, suggestion: 160 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating.
Pizza setting, suggestion: 200 °C	from 30 to max. 275 °C	Permanently change default temperature for the type of heating.
Intensive heat, suggestion: 190 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating.
Bottom heating, suggestion: 150 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating.
Hot air grilling, suggestion: 190 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating.
Grill, large area, suggestion: 3	3 2 1	Permanently change default setting for the type of heating.
Grill with rotary spit, suggestion: 250 °C	from 30 to max. 300 °C	Permanently change default temperature for the type of heating.
Grill, small area, suggestion: 3	3 2 1	Permanently change default setting for the type of heating.
Slow cook, suggestion: 80 °C	from 70 to max. 90 °C	Permanently change default temperature for the type of heating.
Defr., suggestion: 30 °C	from 30 to max. 60 °C	Permanently change default temperature for the type of heating.
Plate warming, suggestion: 50 °C	from 30 to max. 70 °C	Permanently change default temperature for the type of heating.
Keep warm, suggestion: 70 °C	from 60 to max. 100 °C	Permanently change default temperature for the type of heating.
Cooling fan, run-on time: moderate	short medium long very long	Duration; the length of time the cooling fan runs on.
Cleaning system: No	No Yes	Setting that specifies whether the appliance is equipped with a self-cleaning ceiling and side panels.

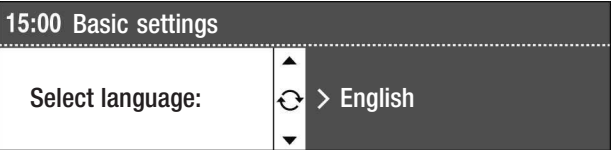
Basic setting	Options	Explanation
Telescopic shelf: No	No Yes	Setting that specifies whether the appliance is equipped with telescopic shelves.
Sabbath mode: No	No Yes	See the Sabbath mode section.
Restore factory settings: No	No Yes	Revert all changes to the basic settings.

Changing the basic settings

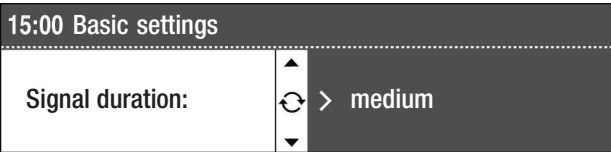
Prerequisite: the oven must be switched off.

Example in figure: changing the basic setting of the audible signal duration from medium to short.

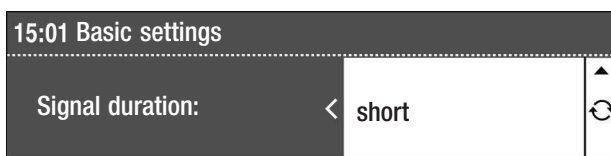
1. Press and hold the **i** button for roughly 4 seconds until "Select language:" appears on the left and "English" appears on the right.



2. Select the basic setting using the rotary selector.



3. Switch to the right-hand settings area using the > button and change the value using the rotary selector.



You can now make further changes to the basic settings by switching to the basic setting using the < button and making the adjustments as described under items 2 and 3.

4. Press and hold the i button until the display disappears. This takes about four seconds. All changes are saved.

Cancel

Press the  button. The changes are not applied.

Automatic switch-off

Your oven has an automatic switch-off function. It is activated if no cooking time is set and the settings have not been changed for a long time.

Switch-off activated

“Automatic switch-off” appears in the display. The point at which this occurs depends on the temperature or grill setting that has been set. Press any button to clear the text. You can now make new settings.

Note

If a cooking time has been set, the oven will stop heating once the cooking time has elapsed. The automatic switch-off function is not required.

Self-cleaning

During self-cleaning, the oven heats up to approx. 500 °C. Residues from roasting, grilling and baking are incinerated and you need only wipe the ash out of the cooking compartment.

Cleaning levels

You can choose from three cleaning levels.

Level	Degree of cleaning	Duration
1	gentle	approx. 1 hour, 15 minutes
2	moderate	approx. 1 hour, 30 minutes
3	intensive	approx. 2 hours

The heavier and older the dirt, the higher the cleaning level should be. It is sufficient to clean the cooking compartment every two to three months. Cleaning only requires approx. 2.5 - 4.7 kilowatt-hours.

Important notes

For safety reasons, the oven door locks automatically. You cannot open the oven door again until the cooking compartment has cooled slightly and the padlock symbol for the locking mechanism disappears.

Please do not attempt to push in the latch by hand.



There is a risk of fire.
The exterior of the oven will become very hot. Make sure that nothing is placed against the front of the oven. Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance.

Never attempt to open the oven door during automatic self-cleaning. The cleaning process may be interrupted.

The oven light in the cooking compartment does not come on during self-cleaning.

Before automatic 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.

If the rails have not been removed, a signal will sound. Automatic self-cleaning will not start.



There is a risk of fire.

Loose food residue, grease and meat juices are flammable. Wipe out the cooking compartment with a damp cloth.

Clean the oven door and the along the edge of the cooking compartment around the seal. Do not clean the seal.

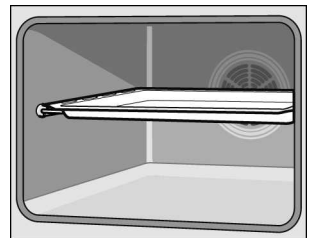
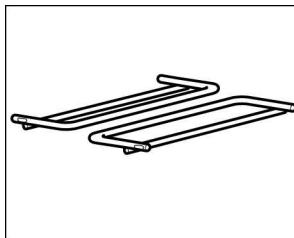
Cleaning accessories at the same time

If you wish to clean the accessories supplied using the automatic self-cleaning process, you can purchase accessory holders from the after-sales service.

Accessory holders allow you to clean the universal pan at the same time. Wipe the accessory with a damp cloth. The wire rack and insert grid are not suitable for automatic self-cleaning.

The accessory holders are inserted on the left- and right-hand sides.

You can order accessory holders from the after-sales service or online using part number 466546.



There is a risk of serious damage to health.

Never let non-stick baking trays or tins go through the automatic-self cleaning cycle. High temperatures cause damage to the non-stick coating and poisonous gases to be released.

Changing the cleaning level

1. Press the  button.
Cleaning level 3 is suggested.

You can start the self-cleaning immediately by pressing the  button.

If you wish to change the cleaning level:

2. Select the desired cleaning level using the rotary selector.
3. Start the cleaning operation with .

The oven door locks shortly after starting.

The  symbol for the lock lights up. The oven door will not open again until the symbol goes out.

The oven no longer heats. "Self-cleaning finished" appears in the status bar.

Once the cleaning is finished

Setting tips:

Cancelling the cleaning operation

Switch the oven off with the  button. The oven door will not open again until the  symbol goes out.

Adjusting the cleaning level

Once cleaning starts, the cleaning level can no longer be changed.

The cleaning should be carried out at night

To give you maximum use of the oven during the day, shift the end of the cleaning to nighttime. See section *Time-setting options*, setting a later end time.

After automatic 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.

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 variation. 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.

Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

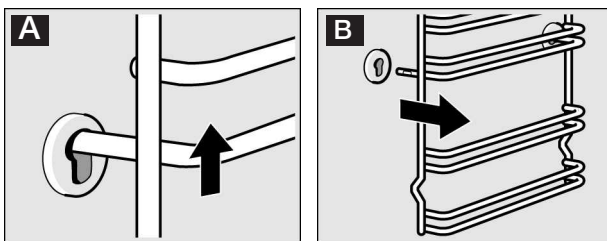
Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. 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.
Door cover	Stainless steel cleaning agents (available from our after-sales service or from specialist retailers): Please observe the manufacturer's instructions.
Cooking compartment	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 self-cleaning. Observe the <i>Self-cleaning</i> section when doing so.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

Detaching and refitting the rails

Detaching the rails

The rails can be removed for cleaning. The oven must have cooled down.

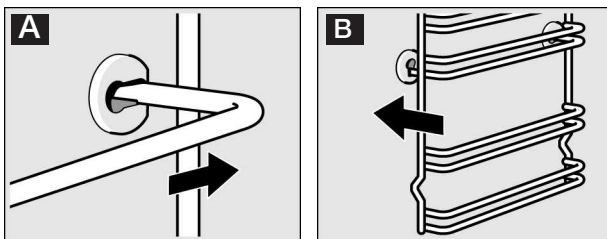
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Refitting the rails

1. First insert the rails into the rear socket and push them back slightly (Fig. A)
2. and then hook them into the front socket. (Fig. B)

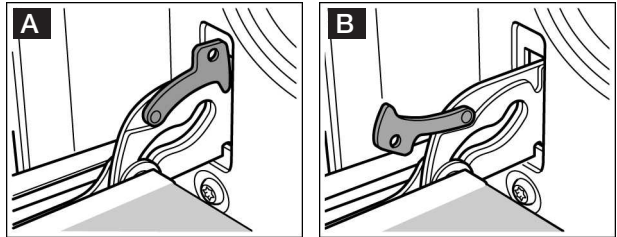


The rails fit both the left and right sides. The kinked section must always be at the bottom.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

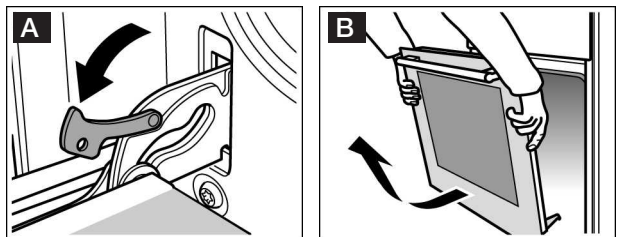
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



There is a 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

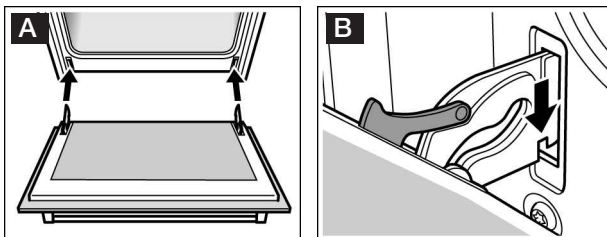
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



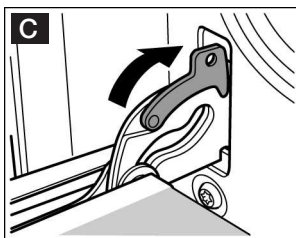
Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
2. The notch on the hinge must engage on both sides (Fig. B).



3. Close both locking levers again (Fig. C).
Close the oven door.



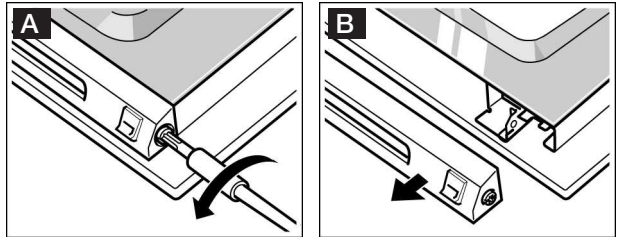
There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.

Call the after-sales service.

Removing the door cover

The oven door cover can become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Open the oven door fully.
2. Unscrew the oven door cover. To do this, undo the right and left-hand screws (Fig. A).
3. Remove the cover. (Fig. B).



Make sure that the oven door is not closed while the cover is removed. The inner glass may be damaged.

Clean the cover with a stainless-steel cleaning agent.

4. Replace the cover and secure it in place.
5. Close the oven door.

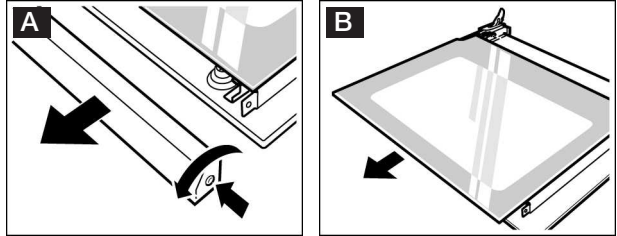
Removing and installing the door panels

To facilitate cleaning, you can remove the glass panels from the oven door.

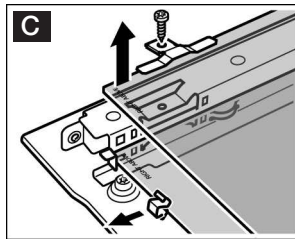
When removing the inner panels, pay attention to the order in which the panels are removed. In order to reassemble the panels in the correct sequence, follow the number which appears on each panel.

Removal

1. Detach the oven door and lay on a cloth with the handle facing down.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws (Fig. A)
3. Lift the uppermost panel and pull out. (Fig. B)



4. Unscrew the large clips on the right and left and remove them. (Fig. C)
Remove the centre panel.
5. Remove the small clips from the lower panel.
(Fig. C)
Pull out the panel diagonally upwards.



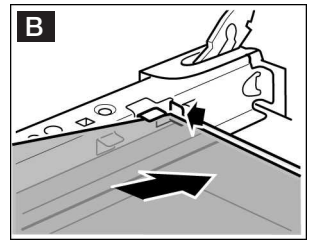
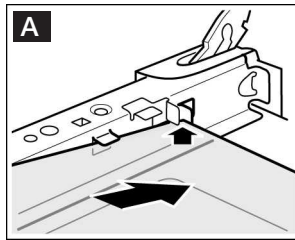
Clean the panels with glass cleaner and a soft cloth.

Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

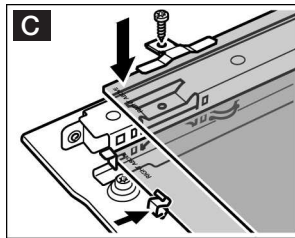
Installation

During installation, make sure that the lettering "Right above" is upside down at the bottom left of both panels.

1. Insert the bottom panel diagonally towards the back. (Fig. A)
2. Place the small clips on the right and left side of the bottom panel.
3. Insert the centre panel. (Fig. B)



4. Fit the small clips to the lower panel. (Fig. C)
5. Attach the large clips on the right and left and screw tight. (Fig. C)



6. Insert the uppermost panel diagonally towards the back. The smooth surface must face outwards.
7. Replace the cover and screw in place.
8. Attach the oven door.

Do not use the oven again until the panels have been correctly fitted.

Troubleshooting

Malfunctions often have simple explanations. Before calling the after-sales service, refer to the table, as you may be able to remedy the fault yourself.

If a dish does not turn out exactly as you wanted, refer to the *Tested for you in our cooking studio* section, where you will find a large number of cooking tips and information.

Malfunction table

Problem	Possible cause	Remedial action/notes
The appliance does not work.	Blown fuse	Look in the fuse box and check that the fuse is in working order.
"Set clock" appears in the status bar. The time displayed is not the current time. "Select language" appears in the settings area on the right.	Power failure	Set the current time with the rotary selector and press the ⌚ button. The language set remains unchanged following a power failure.
The oven door cannot be opened. "Set clock" appears in the status bar. The time displayed is not the current time. "Select language" appears in the settings area on the right. The 🔒 symbol is displayed.	Power failure during self-cleaning	Set the current time with the rotary selector and press the ⌚ button. The language set remains unchanged following a power failure. Wait until the cooking compartment has cooled down. The 🔒 symbol goes out. You can open the oven door again.
The oven does not heat up or the type of heating selected cannot be set.	Type of heating not known	Set once again.
The oven does not heat up. "Demo" is displayed in the status bar.	The oven is in demo mode	Switch the fuse in the fuse box off and back on again after approx. 20 seconds. Within the next 2 minutes hold the 🔌 button down for four seconds until "Demo" disappears from the status bar.

Problem	Possible cause	Remedial action/notes
"Automatic switch-off" appears in the status bar.	Automatic switch-off was activated. The oven switches off	Press any button. The text disappears. You can make new settings.

Error messages with E	If an error message with E is displayed, press the  button. This cancels the error message. You may then have to reset the time. If the error appears again, call the after-sales service. You may be able to take remedial action yourself if the following error messages are displayed.	
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Error message	Possible cause	Notes/remedial action
E011	A button was pressed for too long or has jammed.	Press all buttons separately. Check that the buttons are clean. If the error message remains, please contact the after-sales service.
E115 	The temperature in the cooking compartment is too high.	The oven door locks. Wait until the cooking compartment has cooled down. Cancel the error message with the  button.



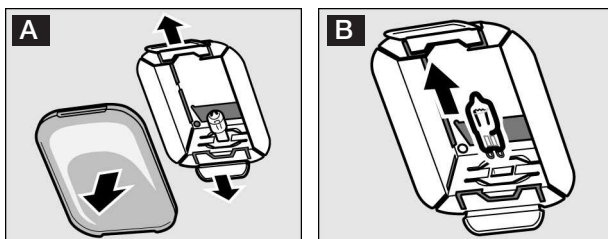
There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. Heat-resistant 25 watt, 230V-halogen bulbs are available from our after-sales service or your local specialist. When handling the halogen bulb, use a dry cloth. This will increase the life of the bulb. Only use these bulbs.

- 
 - There is a risk of electric shock.
Switch off the circuit breaker in the fuse box.
 - Place a tea towel in the cold oven to prevent damage.

3. Remove the glass cover. To do this, press the metal tabs to the side with your thumb. (Fig. A).
4. Pull out the bulb. Do not twist it. (Fig. B) Insert the new bulb, making sure that the pins are correctly positioned. Push the bulb in firmly.



5. Reinstall the glass cover. When doing this, insert it on one side and press firmly on the other side. The glass cover will now click into place.
6. Remove the tea towel and switch on the fuse.

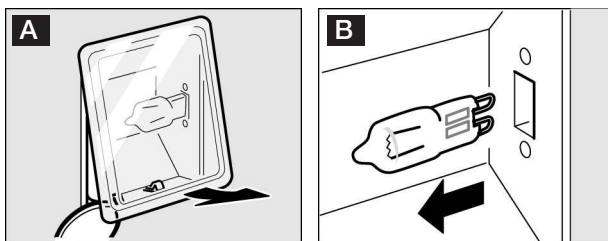
Replacing the bulb in the left-hand oven light

If the bulb in the oven light fails, it must be replaced. Heat-resistant 25 watt, 230V-halogen bulbs are available from our after-sales service or your local specialist. When handling the halogen bulb, use a dry cloth. This will increase the life of the bulb. Only use these bulbs.

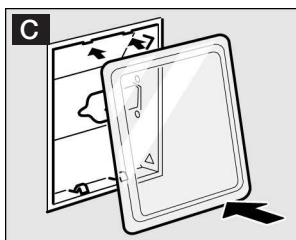


1. There is a risk of electric shock.
Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Remove the glass cover. To do this, open the glass cover from the bottom with your hand. (Fig. A)
If the glass cover is difficult to remove, use a spoon as an aid.

4. Pull out the bulb. Do not twist it. (Fig. B) Insert the new bulb, making sure that the pins are correctly positioned. Push the bulb in firmly.



5. Reinstall the glass cover. Make sure that the curvature in the glass is on the right. Insert the glass at the top and press it in firmly at the bottom. (Fig. C) The glass cover will now click into place.



6. Remove the tea towel and switch on the fuse.

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.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.

The rating plate containing these numbers is found on the right, on the side of the oven door.

You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

E no.	FD no.
After-sales service ☎	

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

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 little 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 is labelled in accordance 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.

Automatic programming

Automatic programming helps you to achieve sophisticated pot roasts, juicy roasts and delicious stews very easily. You do not have to worry about turning and basting and the cooking compartment remains clean.

The cooking result depends on the quality of the meat and the size and type of ovenware.

Use an oven cloth or oven gloves when you take the finished dish out of the cooking compartment. The ovenware will be very hot. Take care when opening the ovenware, as hot steam will escape.

Ovenware

The automatic programming is only suitable designed for roasting meat in covered ovenware with the exception of browning a ham. Only use ovenware with a tightly fitting lid. Also observe the information from the ovenware manufacturer.

Suitable ovenware

We recommend heat-resistant ovenware (up to 300 °C) made from glass or glass ceramic.

Roasting dishes made of stainless steel are not ideal. Their shiny surface reflects a high proportion of the thermal radiation. The food will not brown as much and the meat will be less well cooked. If you use a stainless-steel roasting dish, remove the lid once the programme has finished. Grill the meat at grill setting 3 for an additional 8 to 10 minutes.

If you use roasting dishes made from enamelled steel, cast iron or die-cast aluminium, the food will brown more. Add a little more liquid.

Unsuitable cookware

Cookware made of bright, shiny aluminium, unglazed clay or plastic, and cookware with plastic handles, is not suitable.

Size of the ovenware

The meat should cover about two thirds of the base. This will ensure that you get good meat juices.

The distance between the meat and the lid must be at least 3 cm. The meat may rise up during the roasting process.

Preparing the dish

You can use fresh or frozen meat. We recommend fresh chilled meat.

Select a suitable roasting dish.

Weigh the fresh or frozen meat, poultry or fish. You will find detailed information in the corresponding tables. You need the weight in order to set the programme.

Season the meat. Season frozen meat in the same way as fresh meat.

Many dishes require the addition of liquid. If this is the case, add enough liquid to the dish so that there is approx. ½ cm covering the base of the dish. If the table specifies "a little" liquid, 2-3 tablespoons is usually sufficient. If it specifies "a lot" of liquid, add more by all means. Observe the instructions given in front of and in the tables.

Cover the ovenware with a lid. Place it on the wire rack at level 2.

For some dishes, it is not possible to set a later end time. These dishes are marked with an asterisk *.

Always place the ovenware into the cooking compartment without preheating it.

Programmes

Poultry

Place the poultry in the roasting dish, breast side up.
Stuffed poultry is not suitable.

When cooking several drumsticks, set the weight of the heaviest. The drumsticks must be approximately the same weight.

Example:
For 3 chicken drumsticks of 300 g, 320 g and 400 g, set 400 g.

If you would like to cook two chickens of the same weight in a roasting dish, just as with the drumsticks, use the weight of the heaviest.

When cooking turkey breast, add plenty of water to make sure that the meat does not dry out.

Programmes Poultry	Weight range in kg	Add liquid	Weight setting
Chicken, fresh*	0.7-2.0	No	Weight of meat
Poulard, fresh*	1.4-2.3	No	Weight of meat
Duck, fresh*	1.6-2.7	No	Weight of meat
Goose, fresh*	2.5-3.5	No	Weight of meat
Fresh turkey (S)*	2.5-3.5	No	Weight of meat
Turkey br. fresh	0.5-2.5	A lot	Weight of meat
Fresh Drumsticks e.g. chicken, duck, goose, turkey	0.3-1.5	No	Weight of heaviest drumstick
Frozen Drumsticks* e.g. chicken, duck, goose, turkey	0.3-1.5	No	Weight of heaviest drumstick

Meat

Pour the specified amount of liquid into the dish.

Beef

When cooking pot roasts, ensure that sufficient liquid is added. You can also use the marinade.
When cooking Viennese boiled beef, add enough liquid (water or stock) to almost cover the meat.
Cook sirloin fatty-side up.

Programmes Beef	Weight range in kg	Add liquid	Weight setting
Pot roast, fresh e.g. boned chuck back rib, shoulder on/off the bone, marinated beef	0.5-3.0	Yes	Weight of meat
Pot roast, frozen* e.g. boned chuck back rib, shoulder on/off the bone	0.5-2.0	Yes	Weight of meat
Sirloin, fresh, medium e.g. loin	0.5-2.5	No	Weight of meat
Sirloin, fresh, rare e.g. loin	0.5-2.5	No	Weight of meat
Sirloin, frozen, well cooked* e.g. loin	0.5-2.0	No	Weight of meat
Meat loaf*	0.3-3.0	No	Total weight
Vienna boild.beef fresh	0.5-2.5	A lot	Weight of meat

Veal

To make osso buco, place generous quantities of vegetables (celery, tomatoes, carrots) into the dish and spread out the leg cuts on top. If necessary, add liquid (stock).

Programmes Veal	Weight range in kg	Add liquid	Weight setting
Joint, fresh, lean e.g. topside, top round	0.5-3.0	Yes	Weight of meat
Joint, fresh, marbled e.g. neck, scrag end	0.5-3.0	A little	Weight of meat
Joint, frozen, lean* e.g. topside, top round	0.5-2.0	Yes	Weight of meat
Joint, frozen, marbled* e.g. neck, scrag end	0.5-2.0	A little	Weight of meat
Knuckle on bone, fresh	0.5-2.5	Yes	Weight of meat
Osso buco e.g. veal leg cuts with vegetables	0.5-3.5	Yes	Weight of meat

Pork

Place the meat on the bone in the roasting dish, bone-side down.

Joints with a crust should be placed in the dish with the crust side up. Before cooking, score the rind in a criss-cross pattern, without damaging the meat. Place a ham joint in the dish with the layer of fat facing upwards.

Cook in an uncovered dish until a brown crust forms.

For joints, set the weight of the meat; for rolled joints and meat loaf, set the total weight.

Programmes Pork	Weight range in kg	Add liquid	Weight setting
Neck joint, fresh, boned	0.5-3.0	Yes	Weight of meat
Neck joint, fresh, on the bone	0.5-3.0	Yes	Weight of meat
Frozen neck joint, boned*	0.5-2.0	Yes	Weight of meat
Frozen neck joint, on the bone*	0.5-2.0	Yes	Weight of meat
Roast cutlet on bone, fresh	0.5-3.0	Yes	Weight of meat
Roast loin, fresh	0.5-2.5	Yes	Weight of meat
Fresh rolled joint	0.5-3.0	Yes	Total weight
Joint with crust, fresh Belly	0.5-3.0	No	Weight of meat
Joint with crust, fresh Shoulder	0.5-3.0	No	Weight of meat
Meat loaf*	0.3-3.0	No	Total weight
Smoked pork on bone, fresh	0.5-3.0	Yes	Weight of meat
Ham joint, fresh, cured, cook	1.0-4.0	A little	Weight of meat
Ham joint, fresh, cured, brown crust*	1.0-4.0	No	Weight of meat

Lamb and mutton

For joints and leg of lamb/mutton, set the weight of the meat; for meat loaf, set the total weight.

Programmes Lamb	Weight range in kg	Add liquid	Weight setting
Leg, fresh, boned, well done	0.5-2.5	A little	Weight of meat
Leg, fresh, boned, medium	0.5-2.5	No	Weight of meat
Leg, fresh, on the bone, well done	0.5-2.5	A little	Weight of meat
Leg, frozen, boned, well done	0.5-2.0	A little	Weight of meat
Leg, frozen, boned, medium*	0.5-2.0	No	Weight of meat
Leg, frozen, on the bone, well done*	0.5-2.0	A little	Weight of meat
Meat loaf*	0.3-3.0	No	Total weight

Programmes Mutton	Weight range in kg	Add liquid	Weight setting
Joint of mutton, fresh Shoulder	0.5-3.0	Yes	Weight of meat
Joint of mutton, frozen* Shoulder	0.5-2.0	Yes	Weight of meat

Game

Game can be covered with bacon, which helps to stop the meat drying out; however, it will then not brown so much. To create a more delicate taste, you can marinate the game overnight in the fridge in buttermilk, wine or vinegar, before cooking.

When cooking more than one haunch of hare, set the weight of the heaviest.

Rabbit can also be cooked pre-cut into portions. Set the total weight.

Programmes Game	Weight range in kg	Add liquid	Weight setting
Joint of venison, fresh Shoulder, breast	0.5-3.0	Yes	Weight of meat
Joint of venison, frozen* Shoulder, breast	0.5-2.0	Yes	Weight of meat
Leg roe venison, boned, fresh	0.5-3.0	Yes	Weight of meat
Leg roe venison, boned, frozen*	0.5-2.0	Yes	Weight of meat

Programmes Game	Weight range in kg	Add liquid	Weight setting
Haunch of hare, on the bone, fresh	0.3-0.6	Yes	Weight of heaviest drumstick
Haunch of hare, on the bone, frozen*	0.3-0.6	Yes	Weight of heaviest drumstick
Wild boar joint, fresh e.g. shoulder, breast	0.5-3.0	Yes	Weight of meat
Wild boar joint, frozen* e.g. shoulder, breast	0.5-2.0	Yes	Weight of meat
Rabbit, fresh	0.5-3.0	Yes	Weight of meat

Fish

Prepare the fish, then add vinegar, lemon juice or white wine and salt as usual.

For braised fish: Pour ½ cm of liquid, e.g. wine or lemon juice into the dish.

For baked fish: Turn the fish in flour and brush with melted butter.

The best cooking results when cooking a whole fish can be obtained if it is placed in the dish in a swimming position (i.e. with the dorsal fin pointing upwards). To ensure that the fish remains in position, place half a potato or a small, ovenproof container into the stomach cavity.

When cooking more than one fish, set the total weight. However, the fish must be roughly the same size or the same weight.

Example: For two trout of 0.6 kg and 0.5 kg, set 1.1 kg.

Programmes Fish	Weight range in kg	Add liquid	Weight setting
Trout, fresh, braise*	0.3-1.5	Yes	Total weight
Trout, fresh, bake*	0.3-1.5	No	Total weight
Pike-perch, fresh, braise*	0.5-2.0	Yes	Total weight

Programmes Fish	Weight range in kg	Add liquid	Weight setting
Pike-perch, fresh, bake*	0.5-2.0	No	Total weight
Cod, fresh, braise*	0.5-2.0	Yes	Total weight
Cod, fresh, bake*	0.5-2.0	No	Total weight
Carp, fresh, braise*	0.8-2.0	Yes	Total weight
Carp, fresh, bake*	0.8-2.0	No	Total weight

Meat loaf

Use fresh minced meat.

Set the total weight of the prepared meat loaf.

The recipe can be improved by adding diced vegetables or cheese.

Programmes Meat loaf	Weight range in kg	Add liquid	Weight setting
Made from fresh beef*	0.3-3.0	No	Total weight
Made from fresh pork*	0.3-3.0	No	Total weight
Made from fresh lamb*	0.3-3.0	No	Total weight
Made from fresh, mixed meat*	0.3-3.0	No	Total weight

Stew

You can combine various types of meat and fresh vegetables.

Cut the meat into bite-sized pieces. Use whole chicken portions.

Add between the same and double the quantity of vegetables to the meat.

Example: For 0.5 kg of meat, add 0.5 kg to 1 kg of fresh vegetables.

If you want the meat browned, place it in the roasting dish on the vegetables as the final ingredient. For a less browned finish, mix the meat with the vegetables.

When cooking a stew with meat, set the weight of the meat. If you want the vegetables to be softer, set the total weight.

Hard vegetables, such as carrots, green beans, white cabbage, celery and potatoes are suitable ingredients for a vegetable stew. The smaller you cut the vegetables, the softer they will get. So that the vegetables are not browned too much, cover them with liquid.

Programmes Stew	Weight range in kg	Add liquid	Weight setting
With meat e.g. three-meat stew	0.3-3.0	Yes	Weight of meat
With vegetables e.g. vegetarian stew	0.3-3.0	Yes	Total weight
Goulash	0.3-3.0	Yes	Weight of meat
Roulades	0.3-3.0	Yes	Weight of meat

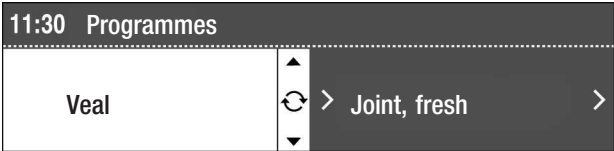
Selecting and setting a programme

Example in figure: Setting for frozen joint of veal, lean, 1.3 kg.

1. Press the **P** button.
The first programme group and first programme appear.



2. Select the programme group using the rotary selector.



3. Press the > button and select the programme with the rotary selector.



In some of the programmes, you can make further specifications, e.g. Joint of veal option, followed by Lean joint or Marbled joint.
Press the > button and make your selection using the rotary selector.



4. Press the > button.
A suggested weight is displayed for the selected programme.
5. Turn the rotary selector to set the weight.
The programme length is displayed in the status bar.



Now if you press the > button again, you can move to Adjust programme individually. You can influence the result of the programme. See *Adjust programme individually* below.

6. Press the ^{start}_{stop} button.

The programme starts. The cooking time  is shown counting down in the status bar.

The programme has ended	A signal sounds. The oven no longer heats. You can cancel the signal earlier by pressing the ⏸ button.
Setting tips:	
Cancelling the programme	Press and hold the ^{start} _{stop} button down until 3D hot air, 160 °C appears. You can make new settings.
Calling up information	Before starting the oven: press the i button briefly. Various information on the programmes is displayed. To view each item of information, press the i button again briefly.
Setting a later end time	With many programmes you can set a later end time. See section <i>Time-setting options</i> .

Adjusting a programme individually

If the cooking result of a particular programme does not meet your expectations you can adapt it the next time to your requirements.

Make the settings as described in steps 1 to 5. Press the > button and move the illuminated field using the rotary selector.

□□□■□□□

To the left = cooking result weaker.

To the right = cooking result stronger.

Start with the ^{start}_{stop} button.

The cooking time for the programme changes.

Tips for automatic programming

The weight of the joint or poultry is greater than the weight ranges available.	The weight range is deliberately limited. For very large joints, it is often impossible to obtain a sufficiently large roasting dish. Cook large pieces of meat using  top and bottom heating or  hot air grilling.
The joint has cooked well, but the juices are too dark.	Select a smaller dish or use more liquid.
The joint has cooked well, but the juices are too clear and watery.	Select a larger dish or use less liquid.
The joint is too dry on the top.	Use a dish with a tightly fitting lid. Very lean meat will remain more succulent if it is covered with rashers of bacon.
The joint looks good, but there was a burning smell during roasting.	The lid of the roasting dish is not closed properly, or the meat has risen up and has pushed up the lid. Always use suitable ovenware with a lid that fits. Make sure that there is at least 3 cm between the meat and the lid.
You wish to prepare frozen meat.	Season frozen meat in the same way as fresh meat. Caution: for frozen meat, it is not possible to delay the end time. The meat would defrost during the waiting time and would be inedible.
The meat not cooked well enough or is too well cooked.	Change the settings the next time. You will find information on this in the <i>Automatic programming, Individual Settings section</i> .

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

Whether you should preheat or place food into a cold oven, is indicated in the respective sections.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessories with greaseproof paper until after they have been preheated.

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 from specialist retailers or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries

Baking on one level

Baking a cake turns out best with  Top/bottom heating.

When baking with  3D hot air, note the following:

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.

Baking on two or more levels

Use  3D hot air.

Baking on 2 levels:

Wire rack or universal pan at shelf position 3

Wire rack at shelf position 1.

Baking on 3 levels:

Wire rack at shelf position 5

Universal pan at shelf position 3

Wire rack at shelf position 1.

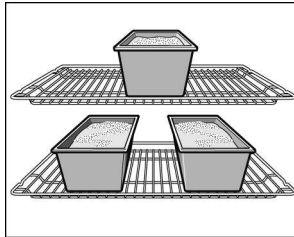
Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for your dishes.

If you have 2 small, round cake tins, place them on one level next to each other on the wire rack.

If you have 4 small, round cake tins, place 2 next to each other on each wire rack. Slide in the wire racks one above the other.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins

It is best to use dark-coloured metal baking tins.

Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.

If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing 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.

Additional information can be found in the “Baking tips” section following the tables.

Note: Due to the high level of moisture when baking with  HydroBake, condensation can form on the inside window of the oven. Open the oven door carefully, as hot steam will escape.

-  = 3D hot air
-  = Top/bottom heating
-  = HydroBake
-  = Intensive heat

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich	Wire rack + 2x Ø 20 cm tins	2		170-180	20-25
		3	 *	160-170	20-25
Light Fruit Cake	Wire rack + high Ø 20 cm tin	2		160-170	80-90
		2	 *	150-160	80-90
Rich Fruit Cake	Wire rack + Ø 23 cm high round tin or 20 cm square tin	2	 *	130-140	180-190
Fruit crumble	Wire rack + flat glass dish	2		180-190	35-45
		3	 *	160-170	35-45
Sponge cake (fatless)	Wire rack + baking tin (dark coated)	2	 *	160-170	30-35
		2	 *	150-160	35-45
Swiss Roll	Universal pan + Swiss roll tin	2	 *	200-210	10-12
	Wire rack + Swiss roll tin	3	 *	180-190	10-12

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Tart	Universal pan + Ø 20 cm plate or pie tin	2		190-200	50-60
	Wire rack + Ø 20 cm plate or pie tin	3	 *	190-200	55-60
Quiche	Wire rack + quiche tin (dark coated)	2		190-200	45-50
		3	 *	180-190	40-45
(White) Bread	Wire rack + loaf tin (1x 900g or 2x 450g)	1		230-240	25-35
		3	 *	190-200	25-30
Scones	Universal pan	3		200-210	15-20
		3	 *	180-190	15-20
Biscuits	Universal pan	3		170-180	10-15
		3	 *	160-170	10-15
Small cakes	Wire rack + 12-cup tin	3	 *	160-170	15-20
	Wire rack + 12-cup tin	3	 *	150-160	15-20
Jam Tarts	Wire rack + 12-cup tin	2		190-200	15-20
	Wire rack + 12-cup tin	3	 *	180-190	15-20
Meringues	Universal pan	3	 *	80-90	100-150
Pavlova	Universal pan	3	 **	150*+ 100	100-150
Soufflé	Wire rack + 1,2 l souffle dish	2		170-180	40-50
		2	 *	160-170	40-50
Pie	Wire rack + pie dish	2		190-200	45-55
		3	 *	180-190	45-50
Yorkshire Pudding	Universal pan + 12-cup tin	2	 *	210-220	20-25
		3	 *	200-210	20-25
Jacket Potatoes	Universal pan	3	 *	160-170	60-70
Pizza (homemade)	Universal pan	2		190-200	25-30
		3	 *	210-220	15-20

* preheat

** preheat at higher temperature, then reduce and insert food

 = 3D hot air

Food	Dish	Shelf position	Type of heating	Temperature in °C	Baking time in minutes
Victoria Sandwich 2 levels	2 wire racks + 4x Ø 20 cm tins	3+1	 *	170-180	25-30
Scones 2 levels	Universal pan + wire rack with baking tray	3+1	 *	170-180	20-25
Biscuits 2 levels	Universal pan + wire rack with baking tray	3+1	 *	150-160	20-25
Biscuits 3 levels	Universal pan + 2 wire racks with baking trays	5+3+1	 *	140-150	25-30
Small Cakes 2 levels	2 wire racks + 2x 12-cup tins	3+1	 *	140-150	25-30
Meringues 2 levels	Universal pan + wire rack with baking tray	3+1	 *	80-90	100-150
Jacket Potatoes 2 levels	2 wire racks	3+1	 *	170-180	60-75
(White) Bread	2 wire racks + loaf tins (2x 900g or 4x 450g)	3+1	 *	180-190	35-40
Pizza (homemade)	Universal pan + wire rack with baking tray	3+1	 *	170-180	40-45

* preheat

Baking tips

You want to bake following your own recipe.

This way you will be able to establish whether the sponge cake is baked through.

The cake collapses.

Use similar items in the baking tables as a guide.

Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. 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.

The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).	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 stick to the baking times.
The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using  top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.
The bottom of a fruit cake is too light.	Place the cake one level lower the next time.
The fruit juice overflows.	Next time, use the deeper universal pan, if you have one.
Small baked products made out of yeast dough stick to one another when baking.	There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.
You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.	Always use hot air  to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

The universal pan with insert wire rack is suitable for large roasts. You may also use any heat-resistant ovenware.

Glass ovenware is the most suitable. The lid of the roasting dish should fit well and close 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 is somewhat less well cooked. Increase the cooking times.

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.

Tips for roasting

The information in the table applies to food placed in a cold oven and for meat taken directly from the refrigerator.

The joints of meat should weigh between 500 g and 2 kg.

Ensure that you always use the lower temperature, if the weight of the joint you wish to roast is high.

If there are several pieces of meat, calculate the roasting time using the weight of the heaviest piece of meat. The individual pieces of meat should be approximately the same size.

Meat

When using the  Top/bottom heating and  Circulated air grilling types of heating, turn the pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for 10 minutes. This allows better distribution of the meat juices.

When roasting joints of pork with a rind, make cuts in the rind crossways and if it is to be turned, first place the joint with the rind side down in the dish.

 = 3D hot air

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Beef					
Slow roast joint	Universal pan with wire insert	1		130-140	40+40
Top side Top rump	Universal pan with wire insert	1		160-170	30+25
Lamb					
Leg	Universal pan with wire insert	1		160-170	30+25
Shoulder (bone in)	Universal pan with wire insert	1		160-170	25+20
Shoulder (boned and rolled)	Universal pan with wire insert	1		170-180	25+25
Rack of lamb	Universal pan with wire insert	1		180-190	25+25
Pork					
Roast joint	Universal pan with wire insert	1		180-190	35+35
Loin joint	Universal pan with wire insert	1		170-180	30+30
Belly	Universal pan with wire insert	1		160-170	30+25
Gammon joint	Universal pan with wire insert	1		160-170	30+30
Poultry					
Chicken	Universal pan with wire insert	1		170-180	20+25
Chicken, portion	Universal pan with wire insert	1		190-200	20+25
Chicken, Quarter (a 450 g)	Universal pan with wire insert	1		180-190	20+25

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Duck	Universal pan with wire insert	1		180-190	20+20
Turkey, crown	Universal pan with wire insert	1		160-170	15+15
Turkey, whole, large (7,5-12,0 kg)	Universal pan with wire insert	1		160-170	12+12
Casserole					
Diced meat (beef, pork, lamb)	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Braising steaks	Wire rack + glass roasting dish with lid	2		140	120-150 total time
Chicken	Wire rack + glass roasting dish with lid	2		140	60-90
Complete Meal					
With beef	Wire rack universal pan with wire insert	4 1		160 than 200 (Yorkshire Pudding)	weight of meat (see table above) + 15-25 for Yorkshire Pudding
With chicken	Wire rack universal pan with wire insert	4 1		180	weight of chicken (see table above)

 = Top/bottom heating

 = Hot air grilling

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Beef					
Top side Top rump	Universal pan with wire insert	2		200-220	25+20

Meat	Dish	Shelf position	Type of heating	Temperature in °C	Time, min per 500g + add. Time
Lamb					
Leg	Universal pan with wire insert	1		160-180	30+30
Rack of lamb	Universal pan with wire insert	1		190-210	25+20
Pork					
Roast joint	Universal pan with wire insert	1		180-200	35+40
Loin joint	Universal pan with wire insert	2		190-210	30+45
Belly	Universal pan with wire insert	1		220-240	25+40
Poultry					
Chicken	Universal pan with wire insert	1		210-230	20+15
Chicken, portion (a 200-250g)	Universal pan with wire insert	3		210-230	25+25
Chicken, quarter (a 450 g)	Universal pan with wire insert	2		220-240	20+25
Duck	Universal pan with wire insert	1		190-210	20+20

Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

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 underneath. To prevent a high degree of smoke from forming, do not insert the pan higher than level 3. The meat juices are collected in the pan and the oven is kept cleaner.

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.

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. Do not add salt to steaks until they have been grilled.

Turn grilled items after the specified time.

Whole fish does not need to be turned. Place the whole fish in the oven in the swimming position with the dorsal fin pointing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

 = Grill, large area

Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
Beef					
Steaks height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 4-5 2. side 4-5
Burgers height 1-2 cm	Wire rack + universal pan	5+ 3		3	1. side 6-8 2. side 4-6
Lamb					
Steaks height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 6-7 2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	5+ 3		3	1. side 5-6 2. side 5-6
Pork					
Steaks height 1-2 cm	Wire rack + universal pan	5+ 3		3	1. side 6-7 2. side 6-7
Chops height 2-3 cm	Wire rack + universal pan	4+ 3		3	1. side 10-12 2. side 9-10
Burgers height 1-3 cm	Wire rack + universal pan	5+ 3		3	1. side 6-8 2. side 4-6
Sausages thickness 2-4 cm	Wire rack + universal pan	4+ 3		3	10-15, turn occasionally

Food	Dish	Shelf position	Type of heating	Grill setting	Time, minutes
Gammon					
Steaks height 1-3 cm	Wire rack + universal pan	5+ 3		3	1. side 4 2. side 3
Chicken					
Drumsticks each 150g	Wire rack + universal pan	3 2		3	1. side 17 2. side 8
Breast, boneless each 150g	Wire rack + universal pan	3 2		3	1. side 20 2. side 10
Fish					
Whole trout each 300g	Wire rack + universal pan	2 1		2	20-25
Filets each 150g	Wire rack + universal pan	4 3		3	1. side 5-7 2. side 5-7

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
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.

Slow cooking

Slow cooking, also known as low-temperature cooking, is the ideal cooking method for tender pieces of meat that are to be cooked medium rare or medium. Meat remains very succulent and tender. The benefit of this cooking method is that it allows lots of leeway in your menu planning because slow-cooked meat is easy to keep warm.

Suitable ovenware

Use a flat dish, e.g. a porcelain serving plate or a glass roasting dish without a lid.

Always place the uncovered dish on the wire rack at level 2.

Method

1. Select  Slow cook and set the temperature between 70 and 90 °C. Preheat the oven, placing the dish inside it to warm.
2. Heat some fat in a frying pan on a high setting. Sear the meat on all sides, even on the ends, and place immediately on the preheated dish.
3. Place the dish with the meat on back in the oven and slow cook. A slow-cooking temperature of 80 °C is ideal for most pieces of meat.

Tips for slow cooking

Only use fresh, good-quality meat. Carefully remove sinews and fat from around the edge. Fat develops a strong, distinct taste during slow cooking.

Sear the meat at a very high heat and for a sufficiently long time on all sides, even on the ends.

Larger pieces of meat do not need to be turned.

Meat can be carved immediately following slow cooking. No standing time is required.

Due to the special cooking method, the meat looks pink, i.e. medium rare. This does not mean, however, that it is raw or not well done enough.

If you would like gravy with your meat, cook it in ovenware with a lid. Please note that the cooking times will be reduced.

In order to check whether the meat is cooked, use a meat thermometer. A core temperature of 60 °C should be maintained for at least 30 minutes.

Table

Tender pieces of poultry, beef, veal, pork and lamb are suitable for slow cooking. The slow cooking times depend on the thickness and the core temperature of the meat.

Meal	Weight	Level	Type of heating	Temperature in °C	Searing time in minutes	Slow-cooking time in hours
Poultry						
Turkey breast	1,000 g	2		80	6-7	4-5
Duck breast*	300-400 g	2		80	3-5	2-2.5
Beef						
Joint of beef (e.g. rump) 6-7 cm thick	approx. 1.5 kg	2		80	6-7	4.5-5.5
Tenderloin, whole	approx. 1.5 kg	2		80	6-7	5-6
Sirloin, 5-6 cm thick	approx. 1.5 kg	2		80	6-7	4-5
Beef steaks, 3 cm thick		2		80	5-7	80-110 mins
Veal						
Joint of veal, 6-7 cm thick (e.g. topside)	approx. 1.5 kg	2		80	6-7	5-6
Fillet of veal	approx. 800 g	2		80	6-7	3-3.5
Pork						
Lean joint of pork (e.g. loin) 5-6 cm thick	approx. 1.5 kg	2		80	6-7	5-6
Filet of pork, whole	approx. 500 g	2		80	6-7	2.5-3
Lamb						
Filet of lamb loin, whole	approx. 200 g	2		80	5-6	1.5-2

* For crispy skin, briefly fry the duck breast in a frying pan after slow cooking.

Tips for slow cooking

Slow-cooked meat is not as hot as conventionally roasted meat.	So that the roasted meat does not cool too fast, warm the plates and serve the gravy very hot.
If you wish to keep slow-cooked meat warm.	After slow cooking, turn the temperature down to 70 °C. Small pieces of meat can be kept warm for up to 45 minutes, larger pieces for up to 2 hours.

Preprepared products

Observe the instructions on the packaging.

The cooking result greatly depends on the quality of the food. Pre-browning and unevenness can sometimes even be found on the raw product.

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.

Leave a little space between bread rolls when crisping them up. Do not place too many bread rolls on the accessories.

Sprinkle grated cheese over the top of your lasagne to give it a beautiful and evenly browned finish.

-  = Pizza setting
-  = 3D hot air
-  = HydroBake

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Pizza, frozen	Universal pan	2		200-220	15-20
		3	 *	210-220	10-15
	Universal pan + wire rack	3+1	 *	170-180	20-25

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Pizza with a thick base	Universal pan	2		170-190	20-30
	Universal pan	3	 *	200-210	15-20
	Universal pan + wire rack	3+1	 *	170-180	20-25
Pizza baguette	Universal pan	3		170-190	20-30
		3	 *	170-180	25-30
Pizza, chilled	Universal pan	1		180-200	10-15
	Universal pan	3	 *	200-210	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan	3	 *	210-220	20-25
	Universal pan + backing tray	3+1	 *	180-190	35-40
Duchess potatoes	Universal pan	3		190-210	20-25
	Universal pan	3	 *	200-210	15-20
Hash browns (fried potatoes), Filled potato skins	Universal pan	3		200-220	15-25
		3	 *	200-210	15-20
Potato wedges	Universal pan	2		190-200	20-25
	Universal pan	3	 *	190-200	20-25
Baked goods, frozen					
Rolls, baguettes	Universal pan	3		180-200	10-20
		3	 *	180-190	10-15
Baked goods, prebaked					
Part baked white bread	Universal pan	2		190-210	10-20
	Universal pan	3	 *	180-190	15-20
	Universal pan + wire rack	3+1	 *	160-180	20-25
Fried foods, frozen					
Fish fingers	Universal pan	2		220-240	10-20
	Universal pan	3	 *	210-220	15-20

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Chicken nuggets	Universal pan	3		200-220	15-25
	Universal pan	3	 *	180-190	20-25
Food, frozen					
Lasagne, 400g	Wire rack	2		180-190	30-35
	Wire rack	2	 *	180-190	35-40
Lasagne, 1200g	Wire rack	2		180-190	45-50
	Wire rack	2	 *	180-190	45-50
Food, chilled					
Lasagne, 400g	Wire rack	2	 *	180-190	20-25
Lasagne, 1200g	Wire rack	2	 *	170-180	30-35
* preheat					

Special dishes

Your appliance can be set to temperatures between 30 and 300 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

Preparing yoghurt

Bring 1 litre milk (3.5 % fat) to the boil, then allow to cool to 40 °C. Stir in 150 g of yoghurt (straight from the fridge). Pour into cups or small screw-top jars and cover with cling film. Preheat the oven as indicated. Then place the cups/jars on the cooking compartment floor and incubate as indicated.

Proving dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5-10 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

Preparation

 = 3D hot air

Dish	Ovenware		Type of heating	Temperature	Cooking time
Yoghurt	Cups or screw-top jars	on the cooking compartment floor		Preheat to 50 °C 50 °C	5 mins 8 hrs
Proving dough	Heat-resistant dish	on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5-10 mins 20-30 mins

Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

 = Defrosting

Meal	Acces-sories	Level	Type of heating	Temperature in °C
Delicate frozen food e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, etc.	Wire rack	1		30 °C
Other frozen products chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		50 °C

Note

The oven light does not come on at temperatures of less that 60 °C. This enables precise temperature regulation.

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.

Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.

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.

 = 3D hot air

Meal	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of apple rings	1+3		80	approx. 5
800 g of pear slices	1+3		80	approx. 8
1.5 kgs of damsons or plums	1+3		80	approx. 8-10
200 g of herbs, washed	1+3		80	approx. 1½

Preserving

Preparation

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.

Do not fill the jars too full with fruit or vegetables. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

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. Select ☐ Bottom heating.
5. Set the temperature to between 170 and 180 °C.
6. Switch on the oven.

Preserving fruit

After approximately 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. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.
Biscuits	Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.

When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Apple pie on 2 levels:

Place dark springform cake tins on top of one another.

Apple pie on 1 level:

Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:

Bake on 1 level with top/bottom heating . Place the springform cake tins on the universal pan instead of the wire rack.

 = HydroBake

 = 3D hot air

 = Top/bottom heating

 = Intensive heat

 = Grill, large area

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls Preheat*	Baking tray	3		160-180	20-30
	Baking tray	3		160-180	20-30
	Universal pan + baking tray	3+1		140-150	30-40
	Universal pan + 2 baking trays	1+3+5		130-150	40-50
Small cakes Preheat*	Baking tray	3		160-180	20-25
	Baking tray	3		160-180	20-25
	Universal pan + baking tray	3+1		150-170	25-30
	Universal pan + 2 baking trays	1+3+5		140-160	25-30
Water sponge cake Preheat*	Springform cake tin on the wire rack	2		170-190	30-40
	Springform cake tin on the wire rack	2		160-180	30-40
Yeast cakes on a baking tray	Universal pan	3		160-180	40-50
	Universal pan	3		160-180	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	2		190-210	70-80
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3		190-210	70-80

* Do not use rapid heating to preheat the appliance.

Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+3		3	25-30
* Turn after 2/3 of the time.					