



Built-in oven

[en] INSTRUCTION MANUAL

C28QT27.0



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Additional information on products, accessories, replacement parts and services can be found at www.neff-international.com and in the online shop www.neff-eshop.com

Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

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

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 4000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment the right way round.

→ "Accessories" on page 11

Important safety information

General information

Warning – Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Warning – Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Warning – Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Warning – Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Warning – Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Warning – Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Microwave

Warning – Risk of fire!

- Using the appliance for anything other than its intended purpose is dangerous and may cause damage. The following is not permitted: drying out food or clothing, heating slippers, grain or cereal pillows, sponges, damp cleaning cloths or similar. For example, heated slippers and grain or cereal pillows may catch fire, even several hours after they have been heated. The appliance must only be used for the preparation of food and drinks.

- Food may catch fire. Never heat food in heat-retaining packages. Do not leave food heating unattended in containers made of plastic, paper or other combustible materials. Do not select a microwave power or time setting that is higher than necessary. Follow the information provided in this instruction manual. Never use the microwave to dry food. Never defrost or heat food with a low water content, e.g. bread, at too high a microwave power or for too long.
- Cooking oil may catch fire. Never use the microwave to heat cooking oil on its own.

⚠ Warning – Risk of explosion!

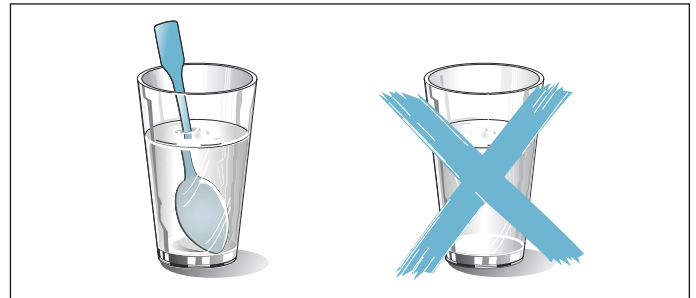
Liquids and other food may explode when in containers that have been tightly sealed. Never heat liquids or other food in containers that have been tightly sealed.

⚠ Warning – Risk of burns!

- Foods with peel or skin may burst or explode during, or even after, heating. Never cook eggs in their shells or reheat hard-boiled eggs. Never cook shellfish or crustaceans. Always prick the yolk when baking or poaching eggs. The skin of foods that have a peel or skin, such as apples, tomatoes, potatoes and sausages, may burst. Before heating, prick the peel or skin.
- Heat is not distributed evenly through baby food. Never heat baby food in closed containers. Always remove the lid or teat. Stir or shake well after the food has been heated. Check the temperature of the food before it is given to the child.
- Heated food gives off heat. The ovenware may become hot. Always use oven gloves to remove ovenware or accessories from the cooking compartment.
- Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.

⚠ Warning – Risk of scalding!

- There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.



⚠ Warning – Risk of injury!

- Unsuitable ovenware may crack. Porcelain or ceramic ovenware can have small perforations in the handles or lids. These perforations conceal a cavity below. Any moisture that penetrates this cavity could cause the ovenware to crack. Only use microwave-safe ovenware.
- If using the appliance in microwave mode only, placing cookware and containers made of metal inside the appliance may cause sparks when the appliance is operating. This will damage the appliance. Never use metal containers when using the appliance in microwave mode only. Use only microwave-safe cookware or, alternatively, the microwave in combination with a type of heating.

⚠ Warning – Risk of electric shock!

The appliance is a high-voltage appliance. Never remove the casing.

⚠ Warning – Risk of serious damage to health!

- The surface of the appliance may become damaged if it is not cleaned properly. Microwave energy may escape. Clean the appliance on a regular basis, and remove any food residue immediately. Always keep the cooking compartment, door seal, door and door stop clean.

- Microwave energy may escape if the cooking compartment door or the door seal is damaged. Never use the appliance if the cooking compartment door, the door seal or the plastic door frame is damaged. Call the after-sales service.
- Microwave energy will escape from appliances that do not have any casing. Never remove the casing. For any maintenance or repair work, contact the after-sales service.

Meat thermometer

Warning – Risk of electric shock!

The insulation of an incompatible meat thermometer may be damaged. Only use the meat thermometer which is recommended for this appliance.

Cleaning function

Warning – Risk of fire!


- Loose food residues, grease and meat juices may catch fire during the cleaning function. Before starting the cleaning function, remove coarse dirt from the cooking compartment and from the accessories.
- The appliance will become very hot on the outside during the cleaning function. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance. Keep children away from the appliance.

Warning – Risk of serious damage to health!

The appliance will become very hot during the cleaning function. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never clean non-stick baking trays and baking tins using the cleaning function. Only clean enamelled accessories using the cleaning function.

Warning – Risk of burns!

- The cooking compartment becomes extremely hot during the cleaning function. Never open the appliance door. Allow the appliance to cool down. Keep children away from the appliance.

-  The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children away from the appliance.

Causes of damage

General information

Caution!

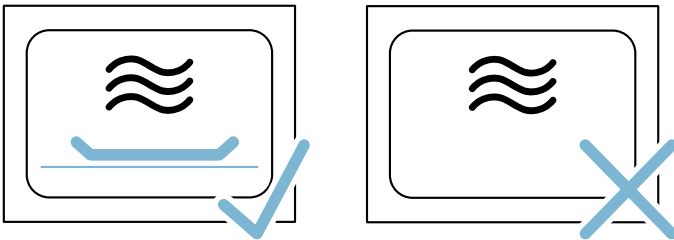
- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Aluminium foil: Aluminium foil in the cooking compartment must not come into contact with the door glass. This could cause permanent discolouration of the door glass.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moisture in the cooking compartment: Over an extended period of time, moisture in the cooking compartment may lead to corrosion. Allow the cooking compartment to dry after use. Do not keep moist food in the closed cooking compartment for extended periods of time. Do not store food in the cooking compartment.
- Cooling with the appliance door open: Following operation at high temperatures, only allow the cooking compartment to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the cooking compartment to dry with the door open if a lot of moisture was produced whilst the oven was operating.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Extremely dirty seal: If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.

- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying 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.

Microwave

Caution!

- Creation of sparks: Metal – e.g. a spoon in a glass – must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.
- Combining accessories: Do not combine the wire rack with the universal pan. Sparks may be created if they are inserted directly on top of one another. Only insert them into their own shelf level.
- Microwave only: The universal pan and baking tray are unsuitable when using the microwave only. If you use either of these, this may create sparks, which may damage the cooking compartment. Place cookware on the wire rack provided, or place it in the microwave and set a type of heating.
- Foil containers: Do not use foil containers in the appliance. They damage the appliance by producing sparks.
- Operating the microwave without food: Operating the appliance without food in the cooking compartment may lead to overloading. Never switch on the microwave unless there is food inside. The short crockery test is the exception to this rule.
→ "Microwave" on page 18



- Microwave popcorn: Never set the microwave output too high. Use a maximum microwave output of 600 watts. Always place the popcorn bag on a glass plate. The door panels may jump if overloaded.

Steam

Caution!

- Baking tins: Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with steam.
- Ovenware with areas of rust: Do not use any ovenware which displays areas of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.
- Dripping liquids: When steaming with a perforated cooking container, always insert the baking tray, the universal pan or the solid cooking container underneath. Dripping liquid is caught.

- Hot water in the water tank: Hot water can damage the pump. Only fill the water tank with cold water.
- Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.
- Descaling solution: Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. These will damage the surfaces. If this does happen, remove the descaling solution immediately with water.
- Cleaning the water tank: Do not clean the water tank in the dishwasher. Otherwise, the water tank will be damaged. Clean the water tank with a soft cloth and standard washing-up liquid.

Environmental protection

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Use dark, black lacquered or enamelled baking tins. They absorb heat particularly well.
- Open the appliance door as infrequently as possible during operation.
- It is best to bake several cakes one after the other. The cooking compartment is still warm. This reduces the baking time for the second cake. You can place two cake tins next to each other in the cooking compartment.
- For longer cooking times, you can switch the appliance 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 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

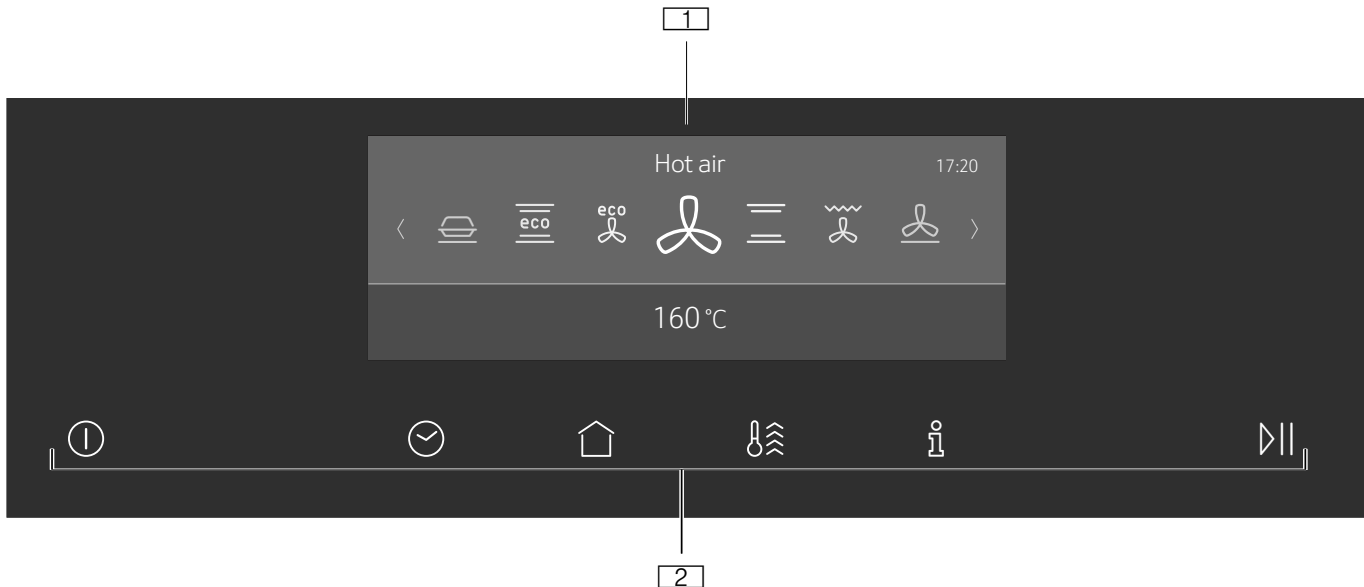
Getting to know your appliance

In this chapter, we will explain the displays and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

In the control panel, set your appliance's different functions using the FullTouch TFT display. The current settings are shown on the FullTouch TFT display.



- 1 FullTouch TFT display
- 2 Touch buttons







	Start/Stop	Starting or stopping the operation → "Setting and starting the appliance operation" on page 14
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Controls

Use the controls to set your appliance simply and directly.

Touch buttons

There are sensors under the touch buttons. Touch on the corresponding touch button to select a function.

Touch button	Use
 on/off	Switching the appliance on or off → "Switching the appliance on and off" on page 14
 Main menu	Selecting operating modes and settings → "Setting and starting the appliance operation" on page 14
 Time-setting options	Setting the timer, cooking time, or "Ready at" start delay → "Time-setting options" on page 15
 Childproof lock	Activating or deactivating the childproof lock → "Childproof lock" on page 16
 Information	Displaying further information Displaying the current temperature → "Setting and starting the appliance operation" on page 14
 Rapid heating	Activating or deactivating the "Rapid heating" function → "Heating up the appliance quickly" on page 15


FullTouch TFT display






With the FullTouch TFT display, you can navigate through the lines and select settings.







To adjust a setting, touch the appropriate point on the display using your finger. The area is displayed more brightly. With your finger touching this area of the display, swipe to the left or right until the required setting is displayed larger.

Direction	Use
Navigate to the left	On the display, use your finger to swipe to the right
Navigate to the right	On the display, use your finger to swipe to the left
Navigate upwards	Touch the top line of the display
Navigate downwards	Touch the bottom line of the display

Main menu











Touch the  touch button to access the main menu.





Menu	Use
	Types of heating Selecting the required type of heating and temperature for your dish → "Switching the appliance on and off" on page 14
	Microwave You can use the microwave to cook, heat up or defrost your dishes more quickly. → "Microwave" on page 18
	Microwave combination You can also use this to switch on a type of heating on the microwave. → "Microwave" on page 18
	Baking and roasting assistant Recommended settings for baking and roasting → "Baking and roasting assistant" on page 34
	Microwave programmes You can use these to prepare food using the microwave. → "Programmes" on page 35

	Steam programmes Preparing dishes with steam → "Programmes" on page 35
	MyProfile Individually adjusting the appliance settings → "Basic settings" on page 17
	Descal
	Dry Use after every operation with EasyClean or the microwave
	EasyClean Cleaning light soiling from the cooking compartment → "Cleaning function" on page 26
	Pyrolytic self-cleaning Clean the cooking compartment. → "Cleaning function" on page 26

Menu for the types of heating

Your appliance has different types of heating. After switching on the appliance, you are taken directly to the menu for the types of heating.

Type of heating	Temperature	Use
 Hot air	30 - 275 °C	For baking and cooking on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
 Top/bottom heating	50 - 275 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom.
 Circo-roasting	50 - 250 °C	For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
 Pizza setting	50 - 275 °C	For preparing pizza and dishes which require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up.
 Grill, large area	50 - 290 °C	For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes. The whole area below the grill element becomes hot.
 Grill, small area	50 - 290 °C	For grilling small amounts of steaks or sausages, for making toast, and for au gratin dishes. The centre area under the grill heating element becomes hot.
 Bottom heating	50 - 250 °C	For cooking in a bain marie and for the final baking stage. The heat is emitted from below.
 Slow cooking	70 - 120 °C	For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. The heat is emitted evenly from the top and bottom at low temperatures.
 Dough proving **	2 levels	For leaving yeast dough and sourdough to prove and for culturing yogurt. Dough will prove more quickly than at room temperature. The surface of the dough does not dry out.
 Preheat ovenware	30-70 °C	For preheating ovenware.

	Keeping warm	60-100 °C	For keeping cooked food warm.
	Top/bottom heating eco	50 - 275 °C	For gentle cooking of selected dishes. The heat is emitted from above and below.
	Hot air eco	30 - 275 °C	For gentle cooking of selected dishes on one level without preheating. The fan distributes the heat from the ring heating element in the back panel around the cooking compartment.
	Reheating **	80 - 180 °C	For gently reheating food or for crisping up pastries.
* Possible to use steam for this type of heating (operation only possible when the water tank is full)			
** Type of steam heating (operation only possible when the water tank is full)			

Cooking compartment functions

The functions in the cooking compartment make your appliance easier to use. This, for example, enables the cooking compartment to be well lit and a cooling fan to prevent the appliance from overheating.

Opening the appliance door

If you open the appliance door during an operation, the operation is paused. The operation continues to run when you close the door.

Interior lighting

If you open the appliance door, the interior lighting switches on. If the door remains open for longer than around 15 minutes, the lighting switches off again.

For most operating modes, the interior lighting switches on as soon as the operation is started. When the operation has finished, the lighting switches off.

Note: You can set the interior lighting not to come on during the operation in the basic settings. → "Basic settings" on page 17

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 appliance may overheat.

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


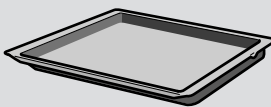
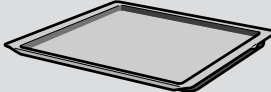
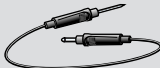
Note: You can change how long the cooling fan continues to run for in the basic settings. → "Basic settings" on page 17

Accessories

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

Accessories included

Your appliance is equipped with the following accessories:

	Wire rack For ovenware, cake tins and ovenproof dishes. For roasts, grilled items and frozen meals. The wire rack is suitable for use in the microwave.
	Universal pan For moist cakes, pastries, frozen meals and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack.
	Baking tray For tray bakes and small baked products.
	Meat thermometer Enables precision roasting to your exact requirements. Its use is described in the relevant section. → "Meat thermometer" on page 23

Only use original accessories. They are specially adapted for your appliance.

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

Note: The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

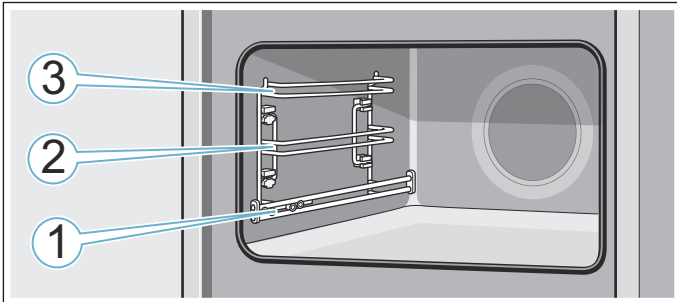
Microwave

Only the wire rack provided is suitable when using the microwave only. If you use the universal pan or the baking tray, this may create sparks, which may damage the cooking compartment.

When using the appliance in combination with the microwave or "Dishes" mode, you can use the universal pan, baking tray or any other accessories that have been included with the appliance.

Inserting accessories

The cooking compartment has three shelf positions. The shelf positions are counted from the bottom up.

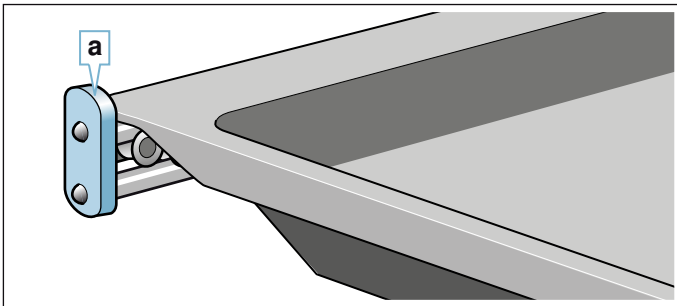


When using positions 2 and 3, always insert the accessory between the two guide rods for a shelf position.

The accessories can be pulled out approximately halfway without tipping. With the pull-out rails at level 1, you can pull the accessories out further.

Ensure that the accessory is placed behind the catch tappet **a** on the pull-out rail.

Example in the picture: Universal pan



Notes

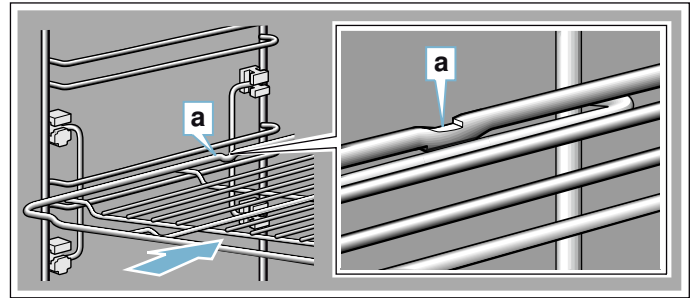
- Ensure that you always insert the accessories into the cooking compartment the right way round.
- Always insert the accessories fully into the cooking compartment so that they do not touch the appliance door.

Locking function

The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

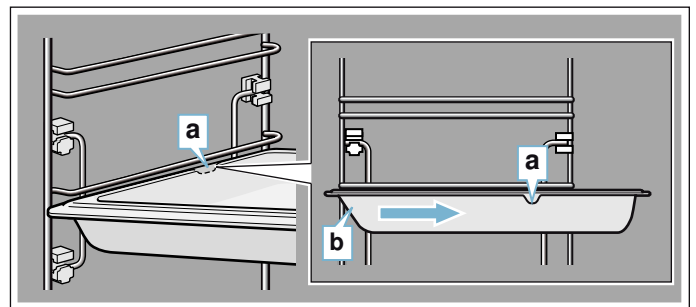
When inserting the wire rack, ensure that the catch tappet **a** is at the rear and is facing downwards. The

lettering "microwave" must be at the front and the outer rail must face downwards .



When inserting baking trays, ensure that the catch tappet **a** is at the rear and is facing downwards. The sloping edge of the accessory **b** must be facing forwards towards the appliance door.

Example in the picture: Universal pan



Optional accessories

You can purchase optional accessories from the after-sales service and specialist retailers, or on the Internet. You will find a comprehensive range of products for your appliance in our brochures and on the Internet.

Both availability and whether it is possible to order online differ between countries. Please see your sales documents for more details.

Note: Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E no.) of your appliance.

→ "Customer service" on page 33

Accessories
Baking and roasting shelf
Baking tray, suitable for pyrolytic cleaning
Universal pan, suitable for pyrolytic cleaning
Extra-deep pan, suitable for pyrolytic cleaning
Profi pan, suitable for pyrolytic cleaning
Lid for the Profi pan
Pizza tray
Grill tray, suitable for pyrolytic cleaning
Bread-baking stone, suitable for pyrolytic cleaning
Glass roasting dish, 5.1 litres
Glass pan
Steaming set for ovens
Decorative strip

Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

Before using for the first time

Before using the appliance for the first time, enquire about the water hardness of your tap water from your water supplier.

So that the appliance can reliably remind you to decalcify it when required, you must correctly set your water hardness range.

Caution!

The appliance may be damaged if unsuitable liquids are used.

Do not use distilled water, highly chlorinated tap water (>40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or uncarbonated mineral water.

Notes

- If your water is very hard, we recommend that you use softened water.
- If you only use softened water, you can set the water hardness range to "softened" in this case.
- If you use mineral water, set the water hardness range to "4 very hard".
- If you use mineral water, only use uncarbonated mineral water.

Water hardness range	Setting
0	0 softened
1 (up to 1.3 mmol/l)	1 soft
2 (1.3 - 2.5 mmol/l)	2 medium
3 (2.5 - 3.8 mmol/l)	3 hard
4 (above 3.8 mmol/l)	4 very hard

Initial use

As soon as the appliance is connected to the power supply, the first setting "Language" appears on the display.

Setting the language

1. Touch the bottom line.
2. Swipe to the left or right to select the required language.
3. Touch the top line.

Setting the time

1. Touch "Clock".
2. Touch the bottom line.
3. Swipe to the left or right to select the current hour.
4. Touch "Minutes".
5. Swipe to the left or right to select the current minute.
6. Touch the symbol to apply the setting.

Setting the date

1. Touch "Date".
2. Touch the bottom line.
3. Swipe to the left or right to select the current day.
4. Touch "Month".
5. Swipe to the left or right to select the current month.
6. Touch "Year".
7. Swipe to the left or right to select the current year.
8. Touch the symbol to apply the setting.

Setting the water hardness


1. Touch "Water hardness".
2. Touch the bottom line.
3. Swipe to the left or right to select the appropriate water hardness.
4. Touch the symbol to complete the initial use. The initial use is complete.



Notes


- You can change these settings at any time in the basic settings. → "Basic settings" on page 17
- After connecting the appliance to the power or following a power cut, the settings for initial use are shown in the display.

Cleaning the cooking compartment

To remove the new-appliance smell, heat up the cooking compartment when it is empty and with the oven door closed.

1. Remove the accessories from the cooking compartment.
2. Remove leftover packaging, such as polystyrene pellets, from the cooking compartment.
3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, wet cloth.
4. Use the  touch button to switch on the appliance.
5. Fill the water tank. → "Filling the water tank" on page 21
6. Set the heating type, temperature and steam-assisted cooking, then start the appliance operation. → "VarioSteam – Steam-assisted cooking" on page 20

Settings	
Heating type	Top/bottom heating  with steam-assisted cooking  ("low" intensity)
Temperature	240 °C
Cooking time	1 hour

7. Keep the kitchen ventilated while the appliance is heating up.
8. Use the  touch button to switch off the appliance after the indicated cooking time.
9. Wait until the cooking compartment has cooled down.
10. Clean the smooth surfaces with soapy water and a dish cloth.
11. Empty the water tank and dry the cooking compartment. → "After every steam operation" on page 22


Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Switching the appliance on and off

To switch the appliance on or off, touch the  touch button.

After the appliance has switched off, the display shows whether the residual heat in the cooking compartment is high or low.



Display	Temperature
Residual heat high	above 120 °C
Residual heat low	between 60 °C und 120 °C

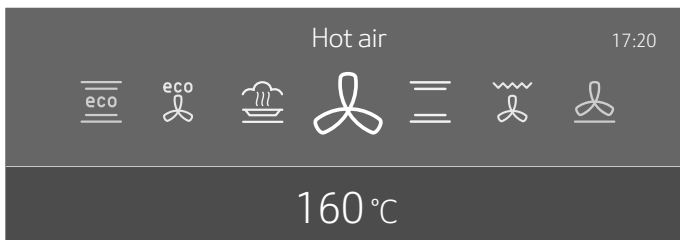
Notes

- Certain indicators and instructions (e.g. about residual heat in the cooking compartment) remain visible on the display even when the appliance is switched off.
- After the appliance has completed an operation, you will hear the cooling fan continuing to run until the cooking compartment is cooled as much as possible.
- Switch off your appliance when you do not need to use it. If no settings are made for a long time, the appliance switches off automatically.

Setting and starting the appliance operation

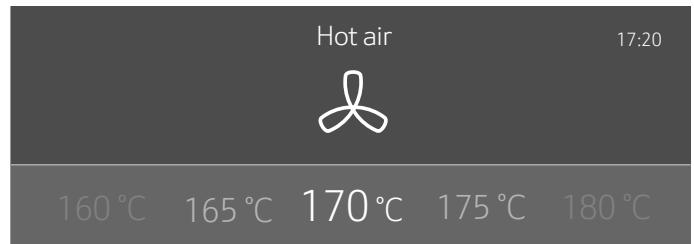
Example:  Hot air at 170 °C


1. Touch the  touch button to switch on the appliance.
You go directly to the  Types of heating menu.




2. Swipe to the left or right to select the type of heating.
3. Touch the bottom line.

4. Swipe to the left or right to select the temperature.



5. Touch the  touch button to start the appliance operation.
The heat-up indicator bar and the run time appear in the display.

Note: If you want to go directly to the  main menu when you switch on the appliance, you can find instructions on how to do this in the Basic settings chapter under "Operation after switching on".

Default values

The appliance suggests a temperature or setting for each type of heating. You can accept this value or change it in the appropriate area.


Heating bar

As soon as a type of heating has started, the heating bar appears on the display. The heating bar shows the temperature increase in the cooking compartment.

Run time



When a type of heating has been started, the run time is displayed. The run time counts upwards during the operation. You can therefore check how long the operation has already been running.

Displaying the current temperature

To show the current temperature on the display, press the  touch button.



The current temperature is shown briefly only when heating up.

Further information

If the  touch button lights up, information can be displayed. Touch the  touch button to do this. The information is displayed for a few seconds.

Changing or cancelling the appliance operation


Changing the appliance operation

1. Use the  button to stop the operation.
2. Tap the line for the setting that should be changed.
3. Swipe to the left or right to change the setting.
4. Use the  touch button to start the changed operation.

Notes

- The cooling fan may continue to run while an operation is interrupted.
- After a temperature change, the paused running time continues to count. After a change in the type of heating, the running time starts again from zero.



Cancelling the appliance operation

Press and hold the  touch button until the appliance operation is cancelled.



Note: Operating modes such as the cleaning function cannot be cancelled.

Heating up the appliance quickly






You can reduce the heating time using the Rapid heating function.

Function	Type of heating	Place the food in the cooking compartment
Rapid heating	Hot air  Top/bottom heating 	After heating

Notes




- When the  touch button lights up, rapid heating can be activated.
- Touch the  touch button to deactivate the Rapid heating function early.

Activating the "Rapid heating" function

1. Set  Hot air and the temperature.
Note: Set a temperature above 100 °C to allow the appliance to preheat quickly.
2. Touch the  touch button to start the appliance operation.
3. Touch the  touch button to activate the "Rapid heating" function.
The  symbol appears on the display.
4. Once the set temperature has been reached, the "Rapid heating" function switches off automatically.
The  symbol disappears from the display. Place the food in the cooking compartment.


Time-setting options

Your appliance has different time-setting options.

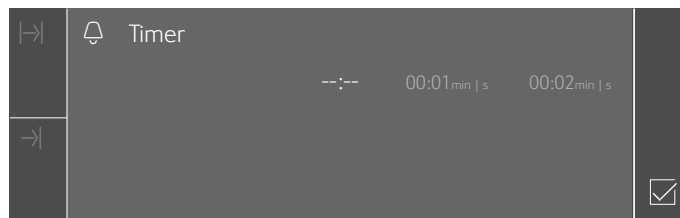
Time-setting option	Use
 Timer	The timer functions like an egg timer. The appliance does not switch on and off automatically.
 Cooking time	Once the set cooking time has elapsed, the appliance switches off automatically.
 Ready at	The appliance switches on automatically, and once the set cooking time has elapsed and the end time has passed, it switches off automatically.

Note: If you have set a time-setting option, the time interval increases if you set a higher value. Example: You can set a cooking time of up to one hour in one-minute increments; for cooking times over one hour, you can set a cooking time in five-minute increments.

Showing and hiding the time-setting options





To show or hide the time-setting options, touch the  touch button.


Note: After a particular length of time, the time-setting options that are shown are automatically hidden. If you have already set a cooking time, it will be applied.



Setting the timer




The timer can be set when the appliance is switched on or off.


1. Touch the  touch button.
The time-setting options are shown on the display.
2. Swipe to the left or right to select the duration.
Note: With the appliance switched on, first touch  "Timer" and then swipe to the left or right to select the duration.
3. Touch the  touch button.
The  symbol appears on the display.

Note: As soon as the set time has elapsed, a signal sounds. Touch the  touch button to end the audible signal.

Setting the cooking time

Once the set cooking time has elapsed, the appliance switches off automatically. The function can only be used in combination with a type of heating.

1. Touch the  touch button.
2. Set the type of heating and temperature.
3. Touch the  touch button.
The time-setting options are shown on the display.
4. Swipe to the left or right to select the cooking time.
5. Touch the  touch button to start the set cooking time.




As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the  touch button to end the audible signal.


Start delay – "Ready at"

The appliance switches on automatically and switches off at the preset end time. To do this, set the cooking time and determine the end time for the operation.


The start delay can only be used in combination with a type of heating.

Notes

- Ensure that food is not left in the cooking compartment for too long as it may spoil.
 - The option to delay the start of operation is not available for every type of heating.
1. Place the food onto the appropriate accessory in the cooking compartment and close the appliance door.
 2. Touch the  touch button.
 3. Set the type of heating and temperature.
 4. Touch the  touch button. The time-setting options are shown in the display.
 5. Swipe to the left or right to select the cooking time.
 6. Touch "→| Ready at".
 7. Swipe to the left to select the end time.
 8. Touch the  touch button. The appliance waits until the appropriate time to start the operation.

As soon as the end time has been reached, an audible signal sounds and the appliance ends the operation automatically. Touch the  touch button to end the audible signal.


Checking, changing or deleting settings



1. Touch the  field. The time-setting options are shown on the display.
2. Touch the time-setting option.
3. If required, swipe to the left or right in the touch display to change the settings. To delete a time-setting option, set "-- : --". The setting is applied automatically.

 **Childproof lock**

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

Your appliance has two different locks.



Lock	Activate/deactivate
Automatic childproof lock	Via the MyProfile menu → "Basic settings" on page 17
One-time childproof lock	Via the  touch button



Note: As soon as you activate the childproof lock, the control panel is locked. The  and  touch buttons are not included. You can deactivate the childproof lock at any time.

Automatic childproof lock



The control panel is locked so that the appliance cannot be switched on. To switch it on, the automatic childproof lock must be interrupted. After the appliance operation, the control panel is locked automatically.

Activation






1. Touch the  touch button.
2. Touch the  touch button.

3. Swipe to the left or right to select "MyProfile".
4. Touch the bottom line.
5. Swipe to the left or right to select the "Automatic childproof lock".
6. Touch the bottom line.
7. Swipe to the left or right to select "Activated".
8. Touch the  touch button.
9. Touch "Save". The settings are saved. The automatic childproof lock is active. After the appliance is switched off, the  symbol appears in the display.

Cancelling

1. Press and hold the  touch button until "Childproof lock deactivated" appears on the display.
2. Touch the  touch button.
3. Switch on the required appliance operation.



Deactivation

1. Press and hold the  touch button until "Childproof lock deactivated" appears on the display.
2. Touch the  touch button.
3. Touch the  touch button.
4. Swipe to the left or right to select "MyProfile".
5. Touch the bottom line.
6. Touch the top line.
7. Swipe to the left or right to select the "Automatic childproof lock".
8. Touch the bottom line.
9. Swipe to the left or right to select "Deactivated".
10. Touch the  touch button.
11. Touch "Save". The "Automatic childproof lock" is deactivated.
12. Touch the  touch button.

One-time childproof lock


The control panel is locked so that the appliance cannot be switched on. To switch it on, the one-time childproof lock must be deactivated. After the appliance is switched off, the control panel is no longer locked.

Activating and deactivating





1. Press and hold the  touch button until "Childproof lock activated" appears on the display. The childproof lock is activated.
2. Press and hold the  touch button until "Childproof lock deactivated" appears on the display. The childproof lock is deactivated.




Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. If necessary, you can change these settings in MyProfile .

Changing MyProfile

1. Touch the  touch button.
2. Touch the  touch button.
3. Swipe to the left or right to select "MyProfile .
4. Touch the bottom line.
5. Swipe to the left or right to select the required setting.
6. Touch the bottom line.
7. Swipe to the left or right to select the required setting.
8. Touch the  touch button.
9. Touch "Save".

List of basic settings





Setting	Selection
Language	Select language
Time of day	Sets the current time
Date	Sets the current date
Water hardness	0 (softened)
	1 (soft)
	2 (medium)
	3 (hard)
	4 (very hard)
Favourites	Set the heating types that should be shown in the heating types menu
Audible signal	Short duration
	Medium duration
	Long duration
Volume	Can be adjusted to one of five different levels
Button tone	Switched off (Exception: The button tone for the  touch button remains switched on)
	Switched on
Display brightness	Adjustable across 5 levels
Clock display	Digital
	Off
Lighting	On during operation
	Off during operation
Childproof lock*	Only key lock
	Door lock and key lock
Automatic continuation	When you close the door.
	Does not continue.
Automatic childproof lock	Deactivated
	Activated

Operation after switch-on	Main menu
	Types of heating
	Microwave
	Microwave combined operation
	Baking/roasting assistant
	Steam programmes
	Microwave programmes
Night-time dimming	Switched off
	Switched on (display dimmed between 10 p.m. and 5.59 a.m.)
Brand name logo	Display
	Do not display
Fan run-on time	Recommended
	Minimum
Factory settings	Restore
*) Depending on the appliance model, this basic setting cannot be selected	

Setting favourites

You can set which types of heating are shown in the Types of heating menu.

Note: The "Hot air", "Circo-roasting" and "Grill, large area" types of heating are always shown in the Types of heating menu. They cannot be deactivated.

1. Touch the  touch button.
2. Touch the  touch button.
3. Swipe to the left or right to select "MyProfile .
4. Touch the bottom line.
5. Swipe to the left or right to select "Favourites".
6. Touch the bottom line.
7. Swipe to the left or right to select the required type of heating.
8. Touch "Activated" or "Deactivated".
9. Touch the  touch button.
10. Touch "Save".

Microwave

You can use the microwave to cook, heat up or defrost food quickly. The microwave can be used on its own, or in combination with a type of heating.

To ensure optimum use of the microwave, please observe the notes on cookware and familiarise yourself with the data in the application tables at the end of the instruction manual.

Cookware

Not all cookware is suitable for microwaves. To ensure that your food is heated and the appliance is not damaged, only use cookware that is suitable for microwaves.

Heat-resistant cookware made of glass, glass ceramic, porcelain or heat-resistant plastic is suitable. These materials allow microwaves to pass through. You can also use ceramic if it has been fully glazed and has no cracks.

You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use cookware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

To bake in combined operation, you can use ordinary metal baking tins. This means that the cake is also browned from below.

Metal dishes are not suitable for other applications. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

Caution!

Creation of sparks: Metal (e.g. a spoon in a glass) must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks may irreparably damage the glass on the inside of the door.

Cookware test

Never switch on the microwave unless there is food inside. The short cookware test is the only exception to this rule.

Perform the following test if you are unsure whether your cookware is suitable for use in the microwave.

1. Heat the empty cookware at maximum power for ½ to 1 minute.
2. Check the temperature of the cookware during this time.

The cookware should remain cold or warm to the touch.

The cookware is unsuitable if it becomes hot or sparks are generated.

In this case, stop the test.

Warning – Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Accessories included

Only the wire rack provided is suitable when using the microwave only. If you use the universal pan or the baking tray, this may create sparks, which may damage the cooking compartment.

When using the appliance in combination with the microwave or "Dishes" mode, you can use the universal pan, baking tray or any other accessories that have been included with the appliance.

When using the microwave, it is best to insert accessories at level 1, unless otherwise specified.






Microwave output settings

You can set five different output settings for your microwave.

Output	Food	Maximum cooking time
90 W	For defrosting delicate foods	1 hr 30 mins
180 W	For defrosting and continued cooking	1 hr 30 mins
360 W	For cooking meat and for heating delicate foods	1 hr 30 mins
600 W	For heating and cooking food	1 hr 30 mins
max	For heating liquids	30 mins


Setting the microwave

To achieve optimum results with the microwave, always insert the wire rack at shelf position 1.



1. Touch the  touch button to switch on the appliance.
2. Touch the  touch button. The main menu appears.
3. Swipe to the left or right to select "Microwave ". Touch "Next". Microwave output settings and a cooking time are suggested.
4. Touch a microwave output setting to select it.
5. Touch the "Cooking time" field and swipe to the left or right to set the cooking time.
6. Touch the  touch button to start the appliance operation. The  touch button lights up red and the heating bar flashes. The cooking time counts down on the display.

Changing the cooking time

You can change the cooking time at any time during operation, by touching the time as it counts down.

Touch the  symbol to apply the setting

Changing the microwave output setting

1. Touch the  touch button and reset the microwave output setting and cooking time.
2. Touch the  touch button to start the appliance operation.

The cooking time has elapsed

As soon as the end time has been reached, an audible signal sounds and the appliance ends the microwave operation automatically.

"I→ End" appears on the display.

Touch the ▷|| touch button to stop the audible signal.

To restart the microwave operation, touch the ▷|| touch button.

Otherwise, touch the ① touch button to switch off the appliance.

Pausing the operation

Touch the ▷|| touch button to pause the oven. Press the ▷|| touch button again to continue the operation.

Opening the appliance door interrupts the operation. Touch the ▷|| touch button once the door has been closed. The operation continues.

Cancelling the operation

Touch the ① touch button.

Starting drying

During drying, the cooking compartment is heated up so that the moisture in the cooking compartment evaporates. Then open the appliance door so that the steam escapes.

Caution!

Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.

1. Leave the appliance to cool down.
2. Remove the worst dirt from the cooking compartment immediately and wipe away moisture from the cooking compartment floor.
3. If necessary, touch the ① touch button to switch the appliance on.
4. Touch the ⏏ field to display the operating modes.
5. On the touch display, swipe to the left or right to select "Dry ∞".
6. Touch the bottom line.
The duration is displayed. It cannot be changed.
7. Touch the bottom line.
8. Touch the ▷|| field.
The drying function starts and ends automatically after 10 minutes.
9. Open the appliance door and leave it open for 1 to 2 minutes so that the moisture in the cooking compartment can escape.

Setting the microwave to combi-mode

Several types of heating are suitable for combining with the microwave. The microwave output setting can be set to 90 W, 180 W or 360 W.

Types of heating available:

	Hot air
	Top/bottom heating

	Circo-roasting
	Grill, large area
	Grill, small area

1. Touch the ① touch button to switch on the appliance.
2. Touch the ⏏ touch button.
The main menu appears.
3. Swipe to the left or right to select "Microwave combination operation ∞". Touch "Next".
A type of heating, temperature, microwave output setting and cooking time are suggested
4. Touch the required field and swipe to the left or right to set the values.
5. Touch the symbol to apply the setting.
6. Touch the ▷|| touch button.
The appliance starts the operation. The heating bar lights up and the cooking time counts down on the display.

You can change the temperature, microwave output setting and cooking time at any time. To do this, touch the required field and set the value you want.

The cooking time has elapsed

As soon as the end time has been reached, an audible signal sounds and the appliance ends the microwave operation automatically.

"I→ End" appears on the display.

Touch the ▷|| touch button to stop the audible signal.

To restart the microwave operation, touch the ▷|| touch button.

Otherwise, touch the ① touch button to switch off the appliance.

Pausing the operation

Touch the ▷|| touch button to pause the oven. Press the ▷|| touch button again to continue the operation.

Opening the appliance door interrupts the operation. The operation continues to run automatically when the door is closed.

Cancelling the operation

Touch the ① touch button.

Steam

With some heating modes, you can prepare food with steam assistance. In addition, the Dough proving and Reheat heating modes are available.

Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

VarioSteam – Steam-assisted cooking

When you cook with steam assistance, steam is introduced into the cooking compartment at various intervals and with varying degrees of intensity. This gives you a better cooking result.

Your food

- Becomes crispy on the outside
- Develops a shiny surface
- Is succulent and tender on the inside
- Only undergoes a minimum reduction in volume

You set the combination of heating mode and steam intensity that you want. Use the information in the tables to select a suitable heating mode and steam intensity. Alternatively, select a program from the steam programs. → "Tested for you in our cooking studio" on page 37 → "Programmes" on page 35





Steam intensity

Different intensity levels are available when adding steam:





- Low
- Medium
- High

Suitable types of heating

You can switch on steam assistance for these types of heating:



- Hot air 
- Top/bottom heating 
- Circo-roasting 
- Keeping warm 

Starting

1. Touch the  touch button.
2. Fill the water tank.
3. Set the type of heating and temperature.
4. Touch the  touch button to switch on steam assistance.
5. On the display, swipe to the left or right to select the steam intensity.
6. Touch the  symbol to apply the setting.
7. Touch the  touch button.
The appliance starts the operation.


Note: If the water tank runs dry during an operation with steam assistance, a message appears on the display prompting you to fill up the water tank.

labelling steam addition

1. Touch the  touch button to cancel the addition of steam early.
2. Touch the set added steam in the bottom line.
3. On the display, swipe to the left or right to select "Off".
4. Touch the  symbol to apply the setting.

Note: The operation continues without adding steam.


labelling appliance operation

Press and hold the  touch button until the appliance operation is cancelled.

labelling

Touch the  touch button to switch the appliance off.






Dough proving setting


Dough will prove considerably more quickly using the "Dough proving " heating mode than at room temperature and does not dry out.

There are two levels available for the Dough proving setting. Use the information in the tables to select the appropriate level. → "Tested for you in our cooking studio" on page 37


Note: If the water tank runs dry during operation with the Dough proving setting, operation is interrupted. Fill the water tank.

labelling

1. Touch the  touch button.
2. Fill the water tank.
Note: Only switch on the Dough proving setting once the cooking compartment has completely cooled down (to room temperature).
3. Swipe to the left or right to select "Dough proving".
4. Touch "1" in the bottom line.
5. Swipe to the left or right to select the required level.
6. Touch the  symbol to apply the setting.
7. Touch "" in the bottom line.
8. Swipe to the left or right to select the required duration.
9. Touch the  symbol to apply the setting.
10. Touch the  touch button.
The appliance starts the operation.

As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the  touch button to end the audible signal.


labelling

Press and hold the  touch button until the appliance operation is cancelled.

labelling






Touch the  touch button to switch the appliance off.

Reheating


With the "Reheat"  heating mode, you can gently reheat food that has already been cooked or crisp up day-old baked goods. Steam is switched on automatically.

Note: If the water tank runs dry during operation with the Reheat setting, operation is interrupted. Fill the water tank.


Starting

1. Touch the  touch button.
2. Fill the water tank.
3. Swipe to the left or right to select "Reheat" .
4. Touch the temperature in the bottom line.
5. Swipe to the left or right to select the required temperature.
6. Touch the  symbol to apply the setting.
7. Touch "→" in the bottom line.
8. Swipe to the left or right to select the required duration.
9. Touch the  symbol to apply the setting.
10. Touch the .


The appliance starts the operation.

As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the  touch button to end the audible signal.

Cancelling

Press and hold the  touch button until the appliance operation is cancelled.

Finishing

Touch the  touch button to switch the appliance off.

Filling the water tank

The water tank is located behind the control panel. Before starting an operation with steam, open the control panel and fill the water tank with water.

Make sure that you have set the water hardness range correctly. → "Basic settings" on page 17

Warning – Risk of injury and risk of fire!

Only fill the water tank with water or with the descaling solution that is recommended by us. Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank. Due to hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment (explosion). The appliance door may spring open. Hot steam and jets of flame may escape.

Warning – Risk of burns!

The water tank may heat up while the appliance is in operation. Wait until the water tank has cooled down after the previous appliance operation. Remove the water tank from the water tank recess.


Caution!

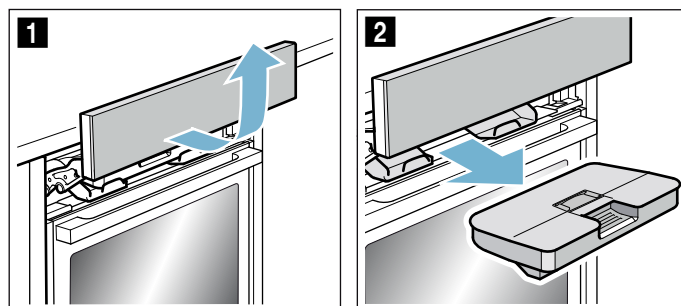
The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

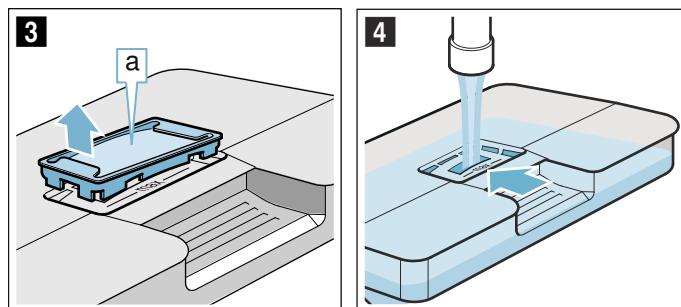
Only use cold, fresh tap water, softened water or uncarbonated mineral water.

Notes

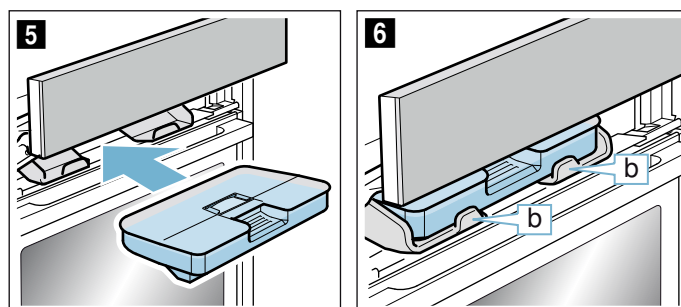
- If your water is very hard, we recommend that you use softened water.
 - If you use only softened water, you can set your appliance to the "softened" water hardness range.
 - If you use mineral water, set the water hardness range to "4 very hard".
 - If you use mineral water, you must only use non-carbonated mineral water.
1. Touch the  touch button. The control panel is automatically pushed forwards.
 2. Pull the control panel forwards with both hands and then push it upwards until it locks into place (fig. **1**).
 3. Lift the water tank and remove it from the water tank recess (fig. **2**).



4. Press down on the lid along the seal to prevent water from leaking out of the water tank.
5. Remove the cover **a** (fig. **3**).
6. Fill the water tank with cold water up to the "max." mark (fig. **4**).



7. Reinsert the cover **a** into the opening in the water tank.
8. Insert the filled water tank (fig. **5**). Ensure that the water tank locks into place behind both holders **b** (fig. **6**).



- Slowly push the control panel downwards and then towards the rear until it is closed completely. The water tank has been filled. You can start operations with steam.

Refilling the water tank

If the water tank runs dry during a steam operation, a message appears on the display prompting you to fill up the water tank.

Notes

- Steam-assisted operations continue without adding steam.
- If the water tank runs dry during operation with the Dough proving or Reheat settings, operation is interrupted. Fill the water tank.

- Open the control panel.
- Remove and refill the water tank.
- Insert the filled water tank and close the control panel.

After every steam operation

⚠ Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

⚠ Warning – Risk of burns!

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

Caution!

Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.

The remaining water is pumped back into the water tank after every operation with steam. Then empty and dry the water tank. Moisture remains in the cooking compartment. To dry the cooking compartment, you can either use the "Drying ☺☺☺" operating mode or dry the cooking compartment by hand.

Notes

- Once the appliance has been switched off, the ☐ touch button remains lit for a little longer to remind you to empty the water tank.
- Remove limescale marks with a cloth soaked in vinegar, then wipe with clean water and dry with a soft cloth.

Emptying the water tank

Caution!

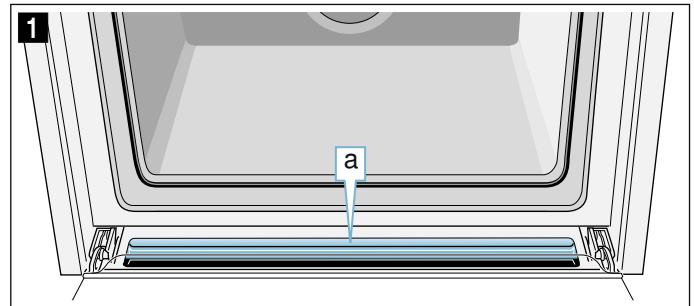
- Do not dry the water tank in the hot cooking compartment. This will damage the water tank.
- Do not clean the water tank in the dishwasher. This will damage the water tank.

- Open the control panel.
- Remove water tank.
- Carefully remove the lid of the water tank.

- Empty the water tank, clean it with detergent and then rinse it thoroughly with clean water.
- Dry all parts with a soft cloth.
- Rub the seal on the lid until dry.
- Leave to dry with the lid open.
- Place the lid on the water tank and push it down.
- Insert the water tank and close the control panel.

Cleaning the drip trough

- Allow the appliance to cool down.
- Open the appliance door.
- Wipe around the drip trough **a** underneath the cooking compartment with a sponge cloth (fig. **1**).



Starting drying

During drying, the cooking compartment is heated up so that the moisture in the cooking compartment evaporates. Then open the appliance door so that the steam escapes.

Caution!

Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.

- Leave the appliance to cool down.
- Remove the worst dirt from the cooking compartment immediately and wipe away moisture from the cooking compartment floor.
- If necessary, touch the Ⓢ touch button to switch the appliance on.
- Touch the ☒ field to display the operating modes.
- On the touch display, swipe to the left or right to select "Dry ☺☺☺".
- Touch the bottom line. The duration is displayed. It cannot be changed.
- Touch the bottom line.
- Touch the ☒ field. The drying function starts and ends automatically after 10 minutes.
- Open the appliance door and leave it open for 1 to 2 minutes so that the moisture in the cooking compartment can escape.








Drying the cooking compartment by hand

- Leave the appliance to cool down.
- Remove any dirt from the cooking compartment.
- Dry the cooking compartment with a soft cloth.
- Leave the appliance door open for one hour so that the cooking compartment dries completely.

Meat thermometer

The MultiPoint meat thermometer makes precise cooking possible. It measures the temperature inside the food. Once the set temperature has been reached, the appliance automatically switches itself off.

Suitable types of heating

	Hot air	Microwave or steam function
	Top/bottom heating	Microwave or steam function
	Circo-roasting	Microwave or steam function
	Pizza setting	
	Top/bottom heating eco	
	Hot air eco	
	Reheating	

Notes

- The meat thermometer measures the temperature on the inside of the food between 30 °C and 99 °C.
- Use only the meat thermometer supplied. You can purchase it as a spare part from the after-sales service.
- After use, always remove the meat thermometer from the cooking compartment. Never store it inside the cooking compartment.

Inserting the meat probe into the food

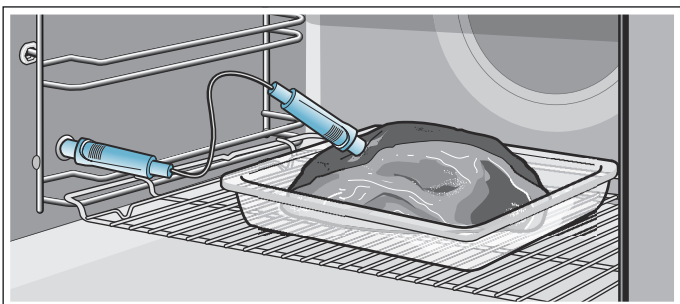
Before placing your food into the cooking compartment, insert the meat probe into the food.

The meat probe has three measuring points. Ensure that the middle measuring point is inserted in the food.

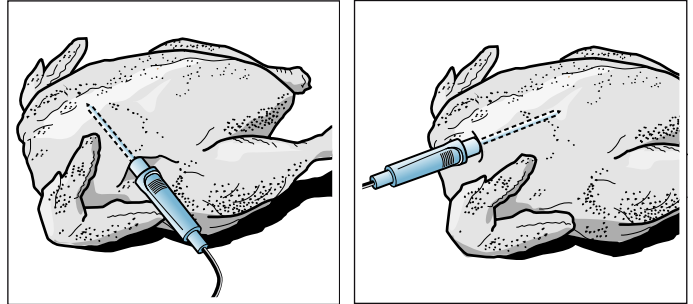
Caution!

When you turn the microwave on, the tip of the meat probe must be inserted in the food.

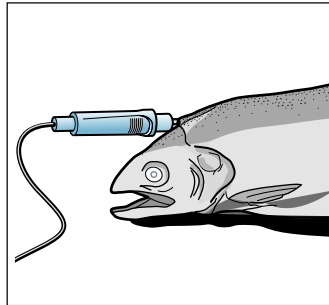
Meat: For large pieces of meat, insert the meat probe at an angle from above as far as it will go into the meat. For relatively thin pieces of meat, insert the meat probe from the side at the thickest point.



Poultry: Insert the meat probe as far as it will go into the thickest point in the breast. Insert the meat probe into the poultry crossways or lengthways depending on its structure. Then turn the poultry and place it on the wire rack breast-side down.



Fish: Insert the meat probe behind the head as far as it will go towards the spine. Place the whole fish onto the wire rack and prop it up in the swimming position using half a potato.



Turning the food: If you wish to turn the food, do not remove the meat probe. Once you have turned the food, check that the meat probe is correctly positioned in the food.

If you remove the meat probe while the food is cooking, all settings will be reset and you will have to apply them again.

Caution!

Ensure that the meat probe's cable does not become trapped.

Do not use ovenware with a lid.

To prevent the meat probe from being damaged by excessive heat, there must be a gap of a few centimetres between the grill element and the meat probe. The meat may expand during the cooking process.

Setting and starting the appliance operation

Warning – Risk of burns!

The cooking interior and the core temperature probe become very hot. Use oven mitts to plug and unplug the core temperature probe.

Warning – Risk of electric shock!

The insulation of an incompatible meat probe may be damaged. Only use the meat probe which is recommended for this appliance.





Notes

- The set cooking compartment temperature must be at least 10 °C higher than the core temperature.
- To prevent the meat thermometer from being damaged, the cooking compartment temperature must not be set higher than 250 °C.

1. Insert the meat thermometer in the socket on the left-hand side of the cooking compartment.
2. Close the appliance door.


Caution!

When doing so, ensure that the meat thermometer's cable is not trapped in the appliance door. It may be damaged.

3. Touch the  touch button.
4. Set the type of heating.
Note: When the meat thermometer is plugged into the socket, you can only select a type of heating with which the meat thermometer can be used.
5. Touch the cooking compartment temperature on the left in the bottom line.
6. Swipe to the left or right to select the required cooking compartment temperature.
7. Touch the  symbol to apply the setting.
8. Touch the  core temperature on the right in the bottom line.
9. Swipe to the left or right to select the required core temperature.
10. Touch the  touch button.
The appliance starts the operation.



Changing or cancelling the appliance operation**Changing the appliance operation**

During appliance operation, you can change the cooking compartment temperature and core temperature.

1. Touch the cooking compartment temperature or core temperature twice.
2. Swipe to the left or right to change the temperature.
3. Touch the  symbol to apply the setting.

Stopping the appliance operation

Once the set core temperature has been reached, a signal sounds and the appliance stops the operation automatically.

1. Touch the  touch button to end the signal.
2. Use the  touch button to switch off the appliance.
3. Using an oven glove, unplug the meat thermometer from the socket.

Core temperatures of different foods

Do not use frozen food. The figures in the table are given as a guide. They depend on the quality and composition of the food.

You can find comprehensive information on the heating mode and temperature at the end of the instruction manual. → "Tested for you in our cooking studio" on page 37

Food	Core temperature in °C
Poultry	
Chicken	80-85
Chicken breast	75-80
Duck	80-85
Duck breast, medium rare	55-60
Turkey	80-85
Turkey breast	80-85
Goose	80-90
Pork	
Shoulder of pork	85-90
Fillet of pork, medium rare	62-70
Loin of pork, well done	72-80
Beef	
Tenderloin or sirloin, rare	45-52
Tenderloin or sirloin, medium rare	55-62
Tenderloin or sirloin, well done	65-75
Veal	
Joint of veal or shoulder, lean	75-80
Joint of veal, shoulder	75-80
Knuckle of veal	85-90
Lamb	
Leg of lamb, medium rare	60-65
Leg of lamb, well done	70-80
Saddle of lamb, medium rare	55-60
Fish	
Whole fish	65-70
Fish fillet	60-65
Miscellaneous	
Meat loaf, all kinds of meat	80-90
Heating/reheating food	65-75

Sabbath mode






You can set a time of up to 74 hours using Sabbath mode. The food in the cooking compartment remains warm, without you having to switch the appliance on or off.

Starting the Sabbath mode


Before you can use Sabbath mode, you must activate it under "Favourites" in the basic settings.


Once the Sabbath mode has been activated, you can select it under the menu for the types of heating.

The appliance heats up with top/bottom heating. The temperature can be set between 85 °C and 140 °C.

1. Touch the  touch button.
2. Swipe to the left or right to select the "Sabbath mode".
3. Touch the temperature in the bottom line.
4. Swipe to the left or right to select the required temperature.
5. Touch the  symbol to apply the setting.
6. Touch the  duration in the bottom line.
7. Swipe to the left or right to select the required duration.
8. Touch the  symbol to apply the setting.
9. Touch the  touch button.
The appliance starts the operation.

Notes

- Once Sabbath mode has started, you can no longer change any settings or cancel the operation using the  touch button.
- The operation is not interrupted if you open the appliance door.

Once the Sabbath mode duration has elapsed, a signal sounds. The appliance stops heating. Use the  touch button to switch off the appliance.

Cancelling Sabbath mode

Touch the  touch button to cancel Sabbath mode.

Cleaning agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Suitable cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!

Risk of surface damage

Do not use:

- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,
- Hard scouring pads or cleaning sponges,
- High-pressure cleaners or steam cleaners,
- Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip: Highly recommended cleaning and care products can be purchased through the after-sales service. Observe the respective manufacturer's instructions.

Warning – Risk of burns!

The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Area	Cleaning
Appliance exterior	
Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.

Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.
Door handle	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.
Appliance interior	
Enamelled surfaces	Hot soapy water or a vinegar solution: Clean with a dish cloth and then dry with a soft cloth. Soften baked-on food residues with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt. Leave the cooking compartment open to dry after cleaning. Using the cleaning function gives the best results. → "Cleaning function" on page 26 Note: Food residues can cause white deposits to form. These are harmless and do not affect how the appliance works. Remove using lemon juice if required.
Glass cover for the interior lighting	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.
Stainless steel door cover	Stainless steel cleaner: Observe the manufacturer's instructions. Do not use stainless steel care products. Remove the door cover for cleaning.
Stainless steel interior door frame	Stainless steel cleaner: Observe the manufacturer's instructions. This can be used to remove discolouration. Do not use stainless steel care products.
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.
Water tank	Hot soapy water: Clean with a dish cloth and rinse thoroughly to remove residual detergent. Then dry with a soft cloth. Leave the water tank to dry with the lid open. Rub the seal on the lid until dry. Do not clean in the dishwasher.

Notes

- Slight differences in colour on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.
- Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.

Keeping the appliance clean

Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

- Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
- Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.
- Use the universal pan for baking very moist cakes.
- Use suitable ovenware for roasting, e.g. a roasting dish.
- Where possible, use hot air. This type of heating creates less dirt.

 **Cleaning function**

Your appliance is equipped with a self-cleaning function, EasyClean and a descaling function. You can use the self-cleaning function to clean the cooking compartment. Use the EasyClean cleaning aid for intermediate cleaning of the cooking compartment. Dirt is softened beforehand using EasyClean. It can then be removed more easily. You can use the descaling function to remove limescale from the evaporator.

Self-cleaning


You can use the "Self-cleaning" operating mode to clean the cooking compartment effortlessly. The cooking compartment is heated up to a very high temperature. Residues from roasting, grilling and baking will burn.

You can choose from three cleaning settings.


Setting	Cleaning level	Duration
1	Light	Approx. 1 hour, 15 minutes
2	Medium	Approx. 1 hour, 30 minutes
3	Intensive	Approx. 2 hours

The dirtier the cooking compartment and the longer the dirt has been there, the higher the cleaning setting should be. A cleaning cycle requires only approx. 2.5 – 4.7 kilowatt hours.



Note: For your safety, the cooking compartment door locks automatically. It cannot be opened again until the  symbol for the locking mechanism goes out in the status bar. The interior lighting remains off during cleaning.

Warning **Risk of burns!**

- The cooking compartment becomes extremely hot during the cleaning function. Never open the appliance door. Allow the appliance to cool down. Keep children away from the appliance.
-  The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children away from the appliance.

Prior to initiating the cleaning function

Caution!

Before cleaning is started, remove the water tank from the appliance. → "Steam" on page 20

When using the cleaning function, you can clean an accessory at the same time, e.g. the universal pan or the baking tray. Before cleaning is started, remove the worst dirt. Slide the accessory in at level 2.

Clean the inside of the appliance door and along the surface edges of the cooking compartment in the area around the seal. Do not scrub the seal, do not remove!

Note: When using the cleaning function, you can clean the enamel accessory provided at the same time. You cannot clean any of the wire racks when using the cleaning function. The wire racks are not suitable for cleaning using the cleaning function; this will discolour them. Further accessories suitable for cleaning using the cleaning function are listed in the table for special accessories. → "Accessories" on page 11



Warning **Risk of fire!**



- Loose food residues, grease and meat juices may catch fire during the cleaning function. Before starting the cleaning function, remove coarse dirt from the cooking compartment and from the accessories.
- The appliance will become very hot on the outside during the cleaning function. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance. Keep children away from the appliance.

Warning – Risk of serious damage to health!

The appliance will become very hot during the cleaning function. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never clean non-stick baking trays and baking tins using the cleaning function. Only clean enamelled accessories using the cleaning function.

Starting



1. Touch the  touch button.
2. Touch the  touch button.

3. Swipe to the left or right to select "Pyrolytic self-cleaning .
4. Touch the bottom line.
5. Swipe to the left or right to select the cleaning level.
Note: Once cleaning starts, the cleaning level can no longer be changed.
6. Touch the bottom line.
7. Touch the  touch button.
The appliance starts the self-cleaning programme.


During self-cleaning, the appliance door is automatically locked. The  symbol appears on the display.

Note: If you would like to start self-cleaning later, set an end time.

Cancelling

Touch the  touch button to cancel. The appliance door cannot be opened until the  symbol goes out.

Finishing

As soon as self-cleaning has run through, a signal sounds. The appliance door cannot be opened until the  symbol goes out.

Once the cleaning function has ended

Once the cooking compartment has cooled down, use a damp cloth to wipe off the ash that has been left behind in the cooking compartment and around the appliance door.

Note: Very bad soiling may cause white deposits to remain on the enamel surfaces. This is residue from the food and is harmless. It does not affect performance. You can remove these residues using lemon juice if required.

EasyClean





The EasyClean cleaning aid makes it easier to clean the cooking compartment. Dirt is softened beforehand by vaporizing soapy water. It can then be removed more easily.



Warning – Risk of scalding!

Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Starting

Notes

- The "EasyClean " cleaning aid can only be started once the cooking compartment is cold (room temperature) and the appliance door is closed.
 - Do not open the appliance door during operation. Doing this will interrupt the "EasyClean " cleaning aid.
1. Remove the accessories from the cooking compartment.
 2. Mix a drop of washing-up liquid into 0.4 litres of water (do not use distilled water) and pour it onto the centre of the cooking compartment floor.
 3. Touch the  touch button.
 4. Touch the  touch button.


5. Swipe to the left or right to select "EasyClean .
6. Touch the bottom line.
7. Touch the  touch button.
The appliance starts EasyClean. The remaining time appears on the display.

Finishing

As soon as the cleaning aid has finished, an audible signal sounds and the appliance ends the operation automatically.

As soon as you open the appliance door, the interior lighting is switched on so that you can finish cleaning the cooking compartment more easily. The remaining water in the cooking compartment must be removed promptly. Do not leave the remaining water in the cooking compartment for a long time (e.g. overnight). The appliance must not be operated when the cooking compartment is still wet or damp.

Subsequent cleaning

1. Open the appliance door and remove the remaining water with an absorbent sponge cloth.
2. Clean the smooth surfaces in the cooking compartment with a dish cloth or a soft brush. Stubborn residues can be removed using a stainless steel scouring pad.
3. Remove limescale with a cloth soaked in vinegar. Then wipe with clean water and rub dry with a soft cloth (including under the door seal).
4. Use the  touch button to switch off the appliance.
5. Leave the appliance door ajar in the stop position (approx. 30°) for approx. 1 hour to allow the enamel surfaces in the cooking compartment to dry thoroughly.

Removing heavy deposits of dirt

You have several options for removing particularly stubborn deposits of dirt.

- Leave the soapy water to work for some time before starting the cleaning aid.
- Rub soapy water onto the dirt on the smooth surfaces before starting the cleaning aid.
- Repeat the cleaning aid once the cooking compartment has cooled down.

Descaling

The appliance must be descaled regularly in order for it to continue operating correctly.

There are several steps in the descaling programme. For hygiene reasons, the descaling programme must be run through completely so that the appliance can be ready for operation again. In total, the descaling programme runs for approx. 70-90 minutes.

- Descal (approx. 55-70 minutes), then empty and refill the water tank
- First rinsing cycle (approx. 6-9 minutes), then empty and refill the water tank
- Second rinsing cycle (approx. 6-9 minutes), then empty and dry the water tank

If the descaling process is interrupted (for example, due to a power failure or because the appliance has been

switched off), you are prompted to rinse the appliance twice after it is switched back on. The appliance cannot be used until the second rinsing cycle has come to an end.





The frequency with which the appliance must be descaled depends on the hardness of the water used. When only five more steam-assisted operations are possible, or fewer, the appliance reminds you to descale it with a message on the display. The number of remaining operations is displayed after the appliance is switched on. You can therefore prepare for the descaling in good time.

Start


Caution!

- Damage to the appliance: Use only liquid descalers that are recommended by us for the descaling programme. The time the product needs to work during descaling depends on the type of descaler used. Other descalers may damage the appliance. Descaler order no. 311 680
- Descaling solution: Do not allow any descaling solution or descaler to come into contact with the control panel or other delicate surfaces. This will damage the surfaces. If this does happen, remove the descaling solution immediately with water.


If you have used a steam-assisted operation immediately before descaling, you must first switch the appliance off so that the residual water is pumped out of the evaporator system.

1. Mix 400 ml water with 200 ml liquid descaler to make a descaling solution.
2. Touch the  touch button.
3. Remove the water tank and fill with descaling solution.
4. Fully insert the water tank filled with the descaling solution.
5. Close the control panel.
6. Touch the  touch button.
7. Swipe to the left or right to select "Descal .
8. Touch the bottom line.
The duration of the descaling programme is displayed. It cannot be changed.
9. Touch the bottom line.
10. Touch the  touch button.
The appliance is descaled. The remaining time counts down on the display. As soon as the descaling programme has finished, an audible signal sounds.

First wash cycle

1. Open the control panel.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Close the control panel.
4. Touch the  touch button.
The appliance is rinsed. As soon as the wash cycle has finished, an audible signal sounds.

Second wash cycle

1. Open the control panel.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Close the control panel.
4. Touch the  touch button.
The appliance is rinsed. As soon as the wash cycle has finished, an audible signal sounds.

Final cleaning

1. Open the control panel.
2. Empty and dry the water tank.
3. Switch off the appliance.
Descaling is complete and the appliance is ready for use again.

Rails

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the shelves and clean them.

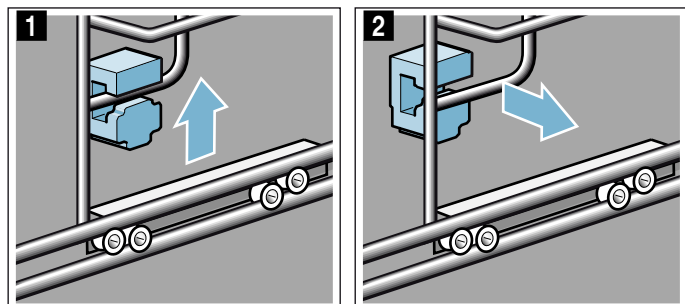
Detaching and refitting the rails

Warning – Risk of burns!

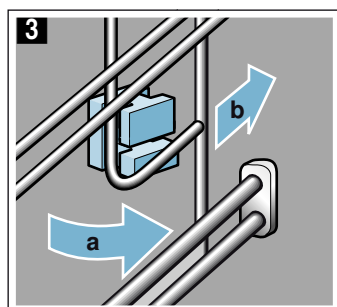
The rails become very hot. Never touch the hot rails. Always allow the appliance to cool down. Keep children away from the appliance.

Detaching the rails

1. Pull out the pull-out forwards.
2. Push the front rail forwards and up (fig. **1**) and detach it (fig. **2**).



3. Then swing the entire rail outwards **a** and detach it at the rear **b** (fig. **3**).

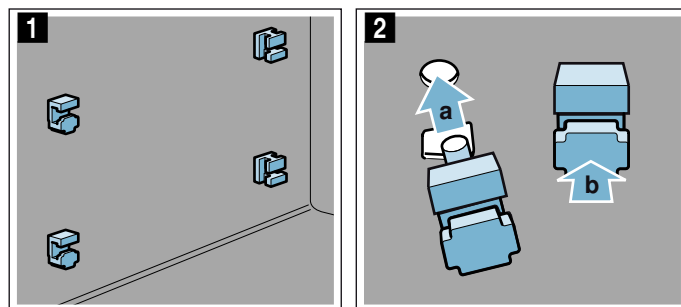


Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

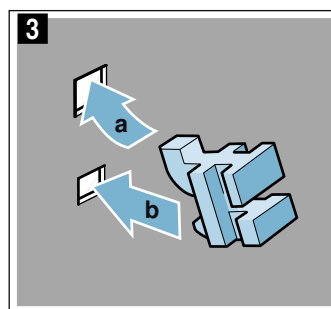
Inserting the holders

If the holders fall out when you remove the rails, these must be re-inserted.

1. The holders at the front differ from those at the rear (fig. **1**).
2. Use the hook to mount the front holder at the top into the round hole **a**, set it at a slight incline, attach it at the bottom, and straighten it **b** (fig. **2**).

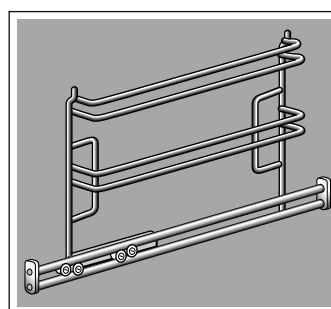


3. Use the hook to attach the rear holder into the upper hole **a** and push it into the lower hole **b** (fig. **3**).



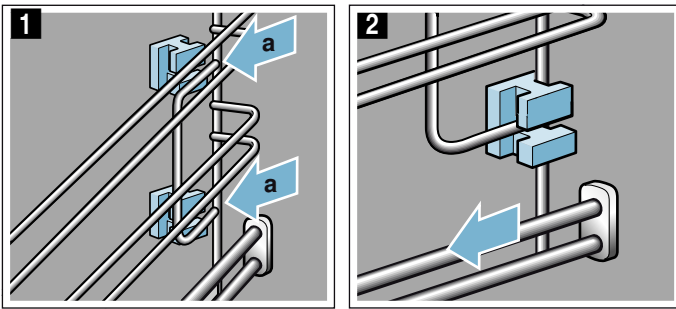
Attaching the rails

When hanging the rails, ensure that the pull-out is at the bottom.

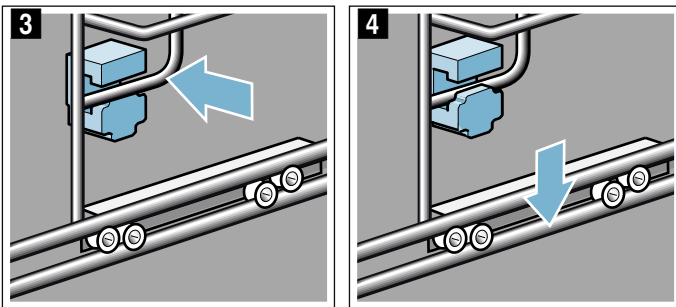


The rails only fit on the right or the left side. The pull-out rails must pull out forwards.

1. Hold the rear of the frame at an angle and mount it at the top and bottom **a** (fig. **1**).
2. Pull the rail forwards (fig. **2**).



3. Then fold it forwards and insert it (fig. **3**).
4. And push it downwards (fig. **4**).



5. Completely reinsert the pull-outs.

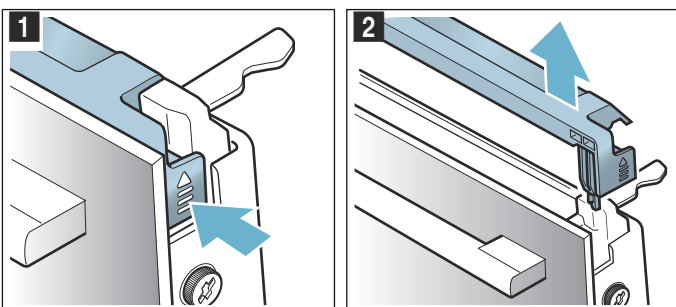
Appliance door

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to clean the appliance door.

Removing the door cover

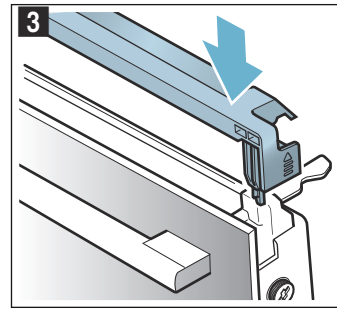
The stainless-steel inlay in the door cover may become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Open the appliance door slightly.
 2. Press on the right and left side of the cover (fig. **1**).
 3. Remove the cover (fig. **2**).
- Close the appliance door carefully



Note: Clean the stainless-steel inlay in the cover with a stainless-steel cleaning agent. Clean the rest of the door cover with soapy water and a soft cloth.

4. Open the appliance door again slightly. Put the cover back in place and press on it until it clicks audibly into place (fig. **3**).



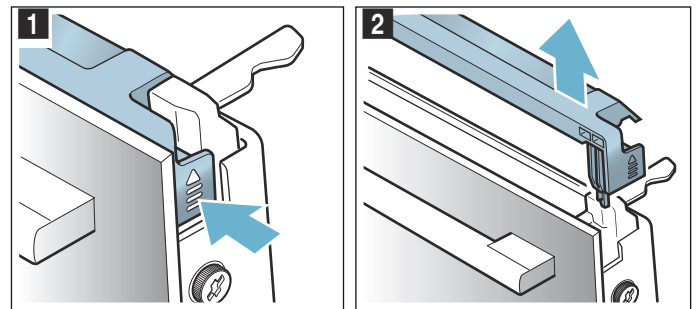
5. Close the appliance door.

Removing and fitting the door panels

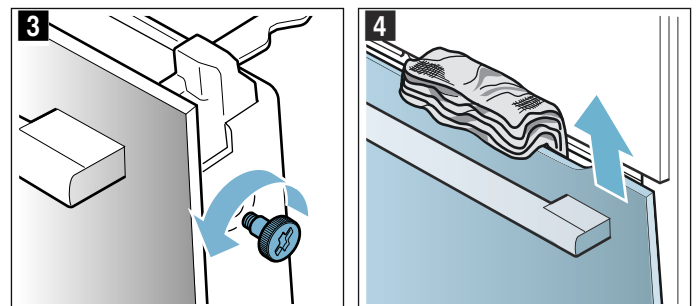
To facilitate cleaning, you can remove the glass panels from the appliance door.

Removing the door panels from the appliance

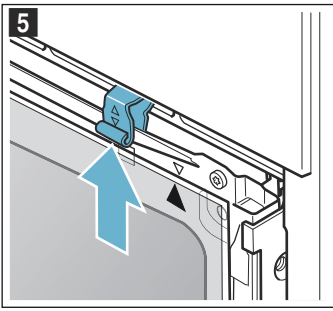
1. Open the appliance door slightly.
2. Press on the right and left side of the cover (fig. **1**).
3. Remove the cover (fig. **2**).



4. Undo and remove the screws on the left and right of the appliance door (fig. **3**).
5. Before closing the door again, trap a tea towel that has been folded several times in the door (fig. **4**). Pull out the front panel upwards and lay it on a flat surface with the door handle facing downwards.



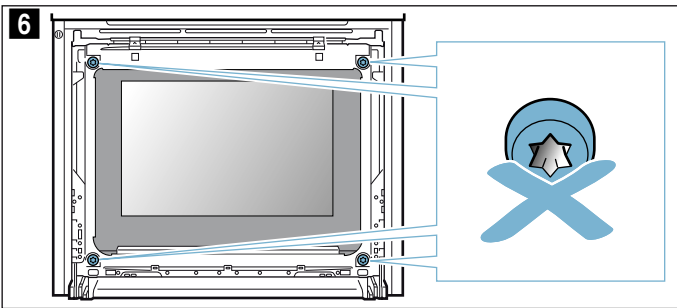
6. Push both retainers at the top of the intermediate panel upwards, but do not remove them (fig. 5). Hold the panel with one hand. Take out the panel.



Clean the panels with glass cleaner and a soft cloth.

⚠ Warning – Risk of serious damage to health!
If the screws are loosened, the safety of the appliance can no longer be guaranteed. Microwave energy may escape. Never loosen the screws.

Do not unscrew the four black screws (fig. 6).



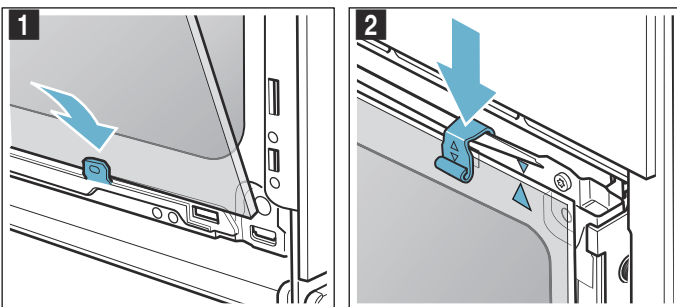
⚠ Warning
Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

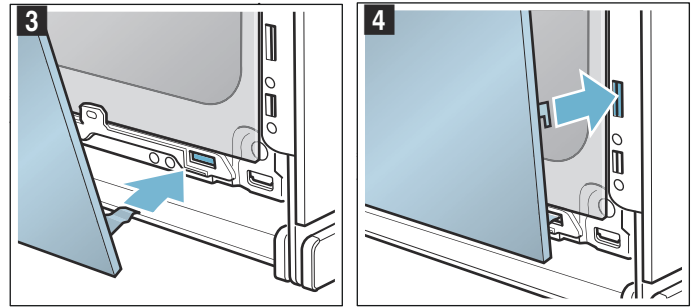
Fitting the door panels on the appliance

When fitting the intermediate panel, make sure that the arrow is in the top right of the panel and that it aligns with the arrow on the metal panel.

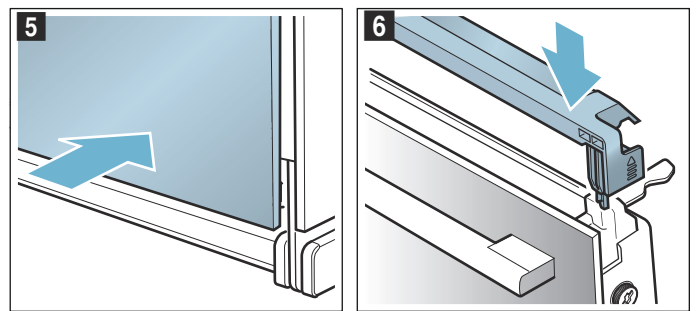
1. Insert the intermediate panel into the retainer at the bottom and push it in firmly from the top (fig. 1).
2. Push both retainers downwards (fig. 2).



3. Insert the front panel downwards into the retainers (fig. 3).
4. Close the front panel until both upper hooks are opposite the opening (fig. 4).



5. Press the front panel down until it clicks audibly into place (fig. 5).
6. Open the appliance door again slightly and remove the tea towel.
7. Screw both screws back in on the left and right.
8. Put the cover back in place and press on it until it clicks audibly into place (fig. 6).



9. Close the appliance door.

Caution!

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

Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

Tip: If a meal does not turn out exactly as you wanted, refer to the "Tested for you in our cooking studio" section. Here, you will find plenty of cooking tips and notes.

Warning – Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by












one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Fault table

Warning – Risk of electric shock!

- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

Fault	Possible cause	Notes/remedy
The appliance does not work	The plug is not plugged into the mains	Connect the appliance to the power supply
	Power cut	Check whether other kitchen appliances are working
	The circuit breaker is faulty	Check in the fuse box to make sure that the fuse for the appliance is OK
Operations with steam or descaling do not start or do not continue	Water tank empty	Refill water tank
	The panel is open	Close the panel
	Descaling locks operations with steam	Carry out descaling
	Faulty sensor	Call the after-sales service
After switching on an operating mode, a message is shown on the display which indicates that the temperature is too high	The appliance has not cooled down sufficiently	Allow the appliance to cool down and switch the operating mode on again
The appliance prompts you to rinse	The power supply was interrupted or the appliance was switched off during the descaling process	Once the appliance is switched on again, rinse it twice
The appliance prompts you to descale without the counter appearing beforehand	The set water hardness range is too low	Carry out descaling Check the set water hardness range and adjust it, if necessary
Buttons flash	Normal occurrence caused by condensation behind the control panel	As soon as the condensation has evaporated, the buttons no longer flash
Cooked dishes turn out too moist or too dry when cooking with steam-assisted applications	The wrong steam intensity was selected	Select a higher or lower steam intensity
The "Fill water tank" message appears even though the water tank is full	The panel is open	Close the panel
	The water tank is not clicked into place	Click the water tank into place → "Steam" on page 20
	Faulty sensor	Call the after-sales service
	The water tank has fallen off. Due to the impact, components inside the water tank have come loose, and the tank is leaking.	Order a new water tank
Steam escapes from the ventilation slots during cooking	Normal procedure	Not possible
The panel for removing the tank does not open	The plug is not plugged into the mains	Connect the appliance to the power supply
	Power cut	Check whether other kitchen appliances are working
	The circuit breaker is faulty	Check in the fuse box to make sure that the fuse for the appliance is OK
	Faulty sensor for the  touch button	Call the after-sales service If required, empty the water tank: Open the appliance door, take hold of the lower part of the panel on the left and right with your fingers and pull out the panel

The appliance cannot be switched on; the  symbol is shown on the display	The automatic childproof lock is activated	Press and hold the  touch button until the  symbol goes out
The appliance cannot be operated when it is switched on; the  symbol is shown on the display	The childproof lock is activated	Press and hold the  touch button until the  symbol goes out
The appliance does not heat up;  is shown on the display	Demo mode is activated in the basic settings	Disconnect the appliance from the mains for approx. 10 seconds (switch off the circuit breaker in the fuse box) and then deactivate demo mode in the basic settings within 3 minutes → "Basic settings" on page 17
The appliance door cannot be opened; the  symbol is shown on the display	The appliance door is locked until the cooking compartment has cooled down	Wait until the  symbol goes out
	The childproof lock locks the appliance door	Press and hold the  touch button until the  symbol goes out; adjust the childproof lock setting
There is a "pop" noise during cooking	Cold/warm effect with frozen food, caused by the steam	Not possible
"EXXX" appears on the display, e.g. "E0111"	Technical problem	Switch the appliance off and back on again If the message appears again, call the after-sales service

Maximum operating time exceeded

Your appliance ends the operation automatically when no cooking time is set and the setting has not been changed for a long time.

The actual cooking time until the operation is stopped automatically varies according to the selected settings.

The appliance display indicates that the operation will end automatically. Afterwards, the operation is stopped.

To use the appliance again, switch it off beforehand. Then switch the appliance on again and set the required operation.

Cooking compartment bulbs

To light the interior of your cooking compartment, your appliance has one or more long-life LED bulbs.


However, if ever an LED bulb or the bulb's glass cover is defective, call the after-sales service. The lamp cover must not be removed.



Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please give the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found on the right-hand side when you open the fascia panel. Touch the  touch button to do this. → "Steam" on page 20

Type:		

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

E no.

FD no.

After-sales service 

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

- GB** 0344 892 8989
Calls charged at local or mobile rate.
- IE** 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

Baking and roasting assistant

The baking and roasting assistant helps you to prepare meals with ease. The appliance applies the most suitable settings.

To achieve good results, the cooking compartment must not be too hot for the type of food you have selected. If it is, a message will appear on the display. Allow the cooking compartment to cool down and start again.

Information on the settings

- The cooking result depends on the quality of the food and the type of cookware. For an optimal cooking result, use food that is in good condition and chilled meat only.
- The baking and roasting assistant helps you to prepare classic cakes, bread and roasts. The appliance selects the optimal type of heating for you. It suggests a suitable temperature and cooking time, which you can change if you wish.
- Information is provided, e.g. on cookware, shelf position or the addition of liquid when cooking meat. Some food requires turning or stirring, etc. during cooking. This is shown in the display shortly after operation starts. An audible signal will remind you at the right time.
- Information on the right kind of cookware to use and tips and tricks for preparation can be found at the end of the instruction manual.

Selecting a meal



The following table shows the corresponding setting values for the listed meals.

Dishes
Sponge springform tin/loaf tin
Sponge (6 eggs)
Swiss roll
Yeast dough cake on baking sheet with dry topping
Plaited ring/loaf
Small baked puff-pastry items
Muffins, on one level
White bread in a loaf tin
Part-baked bread rolls/baguettes
Frozen pizza with thin base, 1 piece
Chips, frozen, on one level
Potato gratin, made from raw potatoes
Baked potatoes
Lasagne, fresh
Joint of pork, marbled, without rind
Meat loaf (1 kg)
Sirloin, medium (1.5 kg)
Beef pot roast


Dishes
Leg of lamb, boned
Chicken, whole
Chicken legs
Goose, whole (3-4 kg)


Selecting and setting food

You will be guided through the entire setting process for your chosen food.

1. Touch the  touch button to switch on the appliance.
2. Touch the  touch button.
3. Swipe to the left or right to select "Baking and roasting assistant".
4. Touch the bottom line.
5. Touch the required category.
6. Swipe to the left or right to select the required dish.
7. Touch the required dish.
The recommended settings appear on the display.

Note: For some meals, you can also display notes, e.g. on the shelf height and cookware. To do this, swipe to the left until all of the notes are displayed.

8. If required, you can change the recommended settings. To do this, touch "Adjust" in the bottom line. Touch the appropriate setting and adjust it.
9. Touch the  touch button to start the appliance operation.


As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the  touch button to end the audible signal.

Some recommended settings offer you the opportunity to continue cooking your dish.


If you are satisfied with the cooking result, touch "End".

If you are not happy with the cooking result, you can continue cooking your dish.


Continue cooking

1. Touch "Continue cooking".
2. If necessary, adjust the recommended setting.
3. Touch the  touch button to start "Continue cooking".

Cancelling

Press and hold the  touch button until the appliance operation is cancelled.

Switching off the appliance

Touch the  touch button to switch off the appliance.

Programmes

You can prepare food very easily using the various programmes. You select a programme and enter the weight of your food. The program then applies the most suitable settings.

To achieve good results, the cooking compartment must not be too hot for the type of food you have selected. If it is, a message will appear on the display. Allow the cooking compartment to cool down and start again.

Information on the settings

- The cooking result depends on the quality of the food and the type of cookware used. For best results, only use high-quality food and refrigerated meat. For frozen products, only use food directly from the freezer.
- For some dishes, you will be required to enter the weight. The appliance will then apply the time and temperature settings for you. It is not possible to set weights outside the intended weight range.
- For roasting programmes, for which the appliance applies the temperature selection, temperatures can be as high as 300 °C. Therefore ensure that you are using heat-resistant cookware.
- Information about cookware, shelf position or adding liquid for meat is provided for you. For some dishes, the food needs to be turned or stirred during cooking. This is shown briefly on the display after the start. A signal reminds you to do this at the right time.
- Information about suitable cookware and preparation tips and tricks can be found at the end of the instruction manual.

Microwave

For the microwave, the appliance provides you with programmes that allow you to prepare food easily and quickly. Using the microwave significantly reduces cooking time – cooking time is virtually cut in half. As well as baking programmes and roasting programmes, whereby the microwave function is combined with a type of heating, defrost and cooking functions are also possible on their own.

The appliance applies the microwave output setting, type of heating and time and temperature setting for you. For all types of food, you only have to input the weight.

The appliance instructs you to use cookware that is suitable for the microwave. The "Microwave" section provides information on the type of cookware that is suitable. → "Microwave" on page 18

Steam

For the steam programme, the appliance provides you with programmes you can use to prepare your meals easily and professionally. The appliance indicates when the water tank should be filled.

Information about the steam functions can be found in the relevant sections. → "Steam" on page 20

⚠ Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Meat thermometer

For some food, you can also use the meat thermometer. Once you have inserted the meat thermometer into the appliance, the food that is suitable for it will be displayed. You can change the interior temperature of the cooking compartment and the core temperature. → "Meat thermometer" on page 23

Selecting a dish

The following table shows the corresponding setting values for the listed dishes.

Dishes
Defrost poultry portions
Defrost meat
Defrost fish fillet
Vegetables, fresh
Vegetables, frozen
Boiled potatoes
Long grain rice
Steam fish fillet
Frozen pizza with thin base, 1 piece
Lasagne, frozen
Chicken, unstuffed
Chicken portions
Meat loaf made from fresh minced meat
Baked potatoes, whole

Selecting a dish

The following table shows the corresponding setting values for the listed dishes.

Dishes
White bread, without a tin
Wheat bread, multi-grain wheat bread, without a tin
Wheat bread, multi-grain wheat bread in loaf tin
Multi-grain rye bread with yeast in a loaf tin
Flatbread
Plaited loaf, unfilled/savarin
Fatless sponge cake
Joint of pork with crackling
Pork neck joint, boned
Smoked pork, boned/rolled joint
Fillet of beef, medium
Sirloin, fresh, medium

Dishes
Sirloin, fresh, rare
Chicken, whole, fresh
Chicken portions, fresh
Goose, duck, unstuffed, fresh
Whole fish
Reheat cooked side dishes

Setting a programme

You will be guided through the entire setting process for your chosen food.

1. Touch the touch button to switch on the appliance.
2. Touch the touch button.
3. Swipe to the left or right to select "Microwave programme" or "Steam programme".
4. Touch the bottom line.
5. Touch the required category.
6. Swipe to the left or right to select the required microwave programme or steam programme.
7. Touch the required microwave programme or steam programme.
8. Swipe to the left or right to set the weight.
9. Touch the bottom line.
Information on the slide-in level and the cookware to be used appears.
10. Touch the touch button to start the appliance operation.

As soon as the cooking time has elapsed, an audible signal sounds and the appliance ends the operation automatically. Touch the touch button to end the audible signal.

Some programmes offer you the opportunity to continue cooking your dish.

If you are satisfied with the cooking result, touch "End".

If you are not happy with the cooking result, you can continue cooking your dish.

Continue cooking

1. Touch "Continue cooking".
2. If necessary, adjust the recommended setting.
3. Touch the touch button to start "Continue cooking".

Cancel

To cancel an operation that is in progress, touch the touch button.

Switching off the appliance

Touch the touch button to switch off the appliance.



Tested for you in our cooking studio

Here, you can find a selection of dishes and the ideal settings for them. We will show you which type of heating and temperature are best suited to your dish. You will get information on suitable cooking accessories and the height at which they should be placed in the oven. You will also get tips about cookware and preparation methods.

Note: A lot of steam can build up in the cooking compartment when cooking food. Your appliance is very energy-efficient and radiates very little heat to its surroundings during operation. Due to the high difference in temperature between the appliance interior and the external parts of the appliance, condensation may build up on the door, control panel or adjacent kitchen cabinet panels. This is a normal physical phenomenon. Condensation can be reduced by preheating the oven or opening the door carefully. During operation with steam assistance, it is desirable that there is a significant build-up of steam in the cooking compartment. Wipe the cooking compartment clean after cooking, once it has cooled off.

Silicone moulds

We recommend dark-coloured metal baking tins for ideal cooking results.

Nevertheless, if you wish to use silicone moulds, follow the manufacturer's instructions and recipes. Silicone moulds are often smaller than normal baking tins. Quantity and recipe specifications may vary.

Silicone moulds are unsuitable for steam-assisted cooking.

Cakes and small baked items

Your appliance offers you a range of heating types for the preparation of cakes and small baked items. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Baking in combination with a microwave

If you bake in combination with a microwave, you can reduce the cooking time considerably.

Always use heat-resistant cookware that is suitable for use in microwaves. Observe the notes on cookware suitable for microwaves. → *"Microwave" on page 18*

In combined operation, you can use conventional baking tins made from metal. If sparks form between the baking tin and the wire rack, check whether the baking tin is clean on the outside. Change the position

of the baking tin on the wire rack. If this does not help, continue baking without the microwave. The baking time will be extended.

If you use baking tins/dishes made from plastic, ceramic or glass, the baking time indicated in the settings tables will be reduced. The cake will not brown as much underneath.

Baking in combination with a microwave is only possible on one level.

Steam- assisted baking

Certain types of baked item (e.g. yeast-risen pastries) get a more crispy crust and a more glossy surface if baked with the steam assist mode. The baked item does not dry out as much.

Steam-assisted baking is only possible on one level.

Some food turns out better if it is baked in several stages. These dishes are indicated in the table.

Shelf positions

Use the indicated shelf positions.

Baking on one level

When baking on one level, use the following shelf position:

- Level 1

Baking on two levels

Use Hot air. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

- Universal pan: Level 3
Baking tray: Level 1
- Baking tins/dishes on the wire rack
First wire rack: Level 3
Second wire rack: Level 1

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another or offset and vertically stacked in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack

Slide the wire rack in with the embossed "microwave" facing the appliance door, and the curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

Universal pan or baking tray

Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

When baking moist cakes or pastries with many toppings, use the universal pan so that any excess liquid does not overflow and make the cooking compartment dirty.

Baking tins

Dark- coloured metal baking tins are most suitable.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly.

The baking tins must be resistant to heat and steam for use in steam-assisted baking.

Greaseproof paper

Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Recommended setting values

The table lists the optimal heating type for various baked items. The temperature and baking time depend on the amount and consistency of the dough/mixture. For this reason, the table specifies setting ranges. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

Note: Baking times cannot be reduced by using higher temperatures. Cakes or small baked items would only be cooked on the outside, and would not be fully baked in the middle.




The setting values apply to food that is placed into a cold cooking compartment; by doing this, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating.

If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar baked items in the table as reference. Additional information can be found in the baking tips listed after the settings table.


















Remove unused accessories from the cooking compartment. This will ensure that you achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:

-  Hot air
-  Top/bottom heating
-  Pizza setting

































The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Cakes in tins							
Sponge cake, simple	Ring tin/cake tin	1		150-170	-	-	55-70
Sponge cake, simple	Ring tin/cake tin	1		160-180	90	-	30-40
Sponge cake, simple	Ring tin/cake tin	1		150-160	-	1	50-70
Sponge cake, delicate	Ring tin/cake tin	1		150-170	-	-	60-80
Fruit flan made from sponge mixture, delicate	Ring cake tin	1		160-180	-	-	45-60
Fruit flan made from sponge mixture, delicate	Ring cake tin	1		170-190	90	-	35-45
Sponge flan base	Flan base tin	1		150-170	-	-	20-40
Sponge flan base	Flan base tin	2		160-170	-	1	25-35
Fruit tart or cheesecake with shortcrust pastry base	Springform cake tin, diameter 26 cm	1		160-170	-	-	65-85
Fruit tart or cheesecake with shortcrust pastry base	Springform cake tin, diameter 26 cm	1		160-180	180	-	30-40
				100	-	-	20
Swiss flan	Pizza tray	1		190-210	-	-	45-55
Swiss flan	Pizza tray	1		180-200	-	-	50-60
Tart	Flan-base cake tin, black	1		190-210	-	-	25-40
Tart	Flan-base cake tin, black	1		210-220	-	1	30-40
Bundt yeast cake	Ring cake tin	1		150-160	-	-	65-75
Bundt yeast cake	Ring cake tin	1		150-160	-	1	60-70
Yeast cake in springform cake tin	Springform cake tin, diameter 28 cm	1		150-160	-	-	25-35

* Preheat

** Preheat for 5 mins., do not use quick heat function

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Yeast cake in springform cake tin	Springform cake tin, diameter 28 cm	1		160-170	-	2	25-35
Sponge base, 2 eggs	Flan base tin	1		170-180	-	-	20-30
Sponge base, 2 eggs	Flan base tin	1		150-160	-	1	25-35
Sponge flan, 3 eggs	Springform cake tin, diameter 26 cm	1		160-170*	-	-	25-35
Sponge flan, 3 eggs	Springform cake tin, diameter 26 cm	1		150-160	-	1	10
						-	20-30
Sponge flan, 6 eggs	Springform cake tin, diameter 28 cm	1		150-170*	-	-	30-50
Sponge flan, 6 eggs	Springform cake tin, diameter 28 cm	1		150-160	-	1	10
						-	25-35
Cakes on baking trays							
Sponge cake with topping	Baking tray	1		160-180	-	-	20-40
Sponge cake with topping	Baking tray	1		160-170	-	1	30-40
Sponge cake, 2 levels	Universal pan + baking tray	3+1		150-170	-	-	35-50
Shortcrust tart with dry topping	Baking tray	1		170-190	-	-	25-40
Shortcrust tart with dry topping, 2 levels	Universal pan + baking tray	3+1		150-170	-	-	40-55
Shortcrust tart with moist topping	Universal pan	1		150-170	-	-	65-85
Shortcrust tart with moist topping	Universal pan	1		160-180	-	-	60-80
Swiss flan	Universal pan	1		190-210	-	-	45-55
Swiss flan	Universal pan	1		180-200	-	-	60-70
Yeast cake with dry topping	Baking tray	1		160-180	-	-	15-25
Yeast cake with dry topping	Baking tray	1		150-160	-	1	25-35
Yeast cake with dry topping, 2 levels	Universal pan + baking tray	3+1		160-170	-	-	25-35
Yeast cake with moist topping	Universal pan	1		180-200	-	-	30-45
Yeast cake with moist topping, 2 levels	Universal pan + baking tray	3+1		150-160	-	-	45-60
Plaited loaf, savarin	Baking tray	1		150-160	-	-	35-45
Plaited loaf, savarin	Baking tray	1		150-170	-	2	30-40
Swiss roll	Baking tray	1		190-210*	-	-	10-15
Swiss roll	Baking tray	1		190-210*	-	1	10-15
Stollen with 500 g flour	Universal pan	1		150-160	-	-	50-60
Stollen with 500 g flour	Universal pan	1		140-150	-	2	80-90
Strudel, sweet	Universal pan	1		170-180	-	-	40-60
Strudel, sweet	Universal pan	1		180-190	-	2	50-60
Strudel, frozen	Baking tray	1		190-210	-	-	30-45
Strudel, frozen	Universal pan	1		180-190	-	1	35-45
Strudel, frozen	Universal pan	1		200-220	90	-	20-25

* Preheat

** Preheat for 5 mins., do not use quick heat function

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Small baked items							
Small cakes	Baking tray	1	≡	160**	-	-	25-35
Small cakes	Baking tray	1	⌘	150**	-	-	20-30
Small cakes, 2 levels	Universal pan + baking tray	3+1	⌘	140**	-	-	30-40
Muffins	Muffin tray	1	≡	170-190	-	-	15-30
Muffins	Muffin tray	1	⌘	150-160	-	1	25-30
Muffins, 2 levels	Muffin trays	3+1	⌘	150-170*	-	-	20-30
Small yeast cakes	Baking tray	1	≡	160-170	-	-	30-40
Small yeast cakes	Baking tray	1	⌘	160-180	-	2	25-35
Puff pastry	Baking tray	2	⌘	170-190*	-	-	20-45
Puff pastry	Baking tray	1	⌘	200-220*	-	1	15-25
Puff pastry, 2 levels	Universal pan + baking tray	3+1	⌘	170-190*	-	-	20-45
Choux pastry	Baking tray	1	≡	200-220	-	-	30-45
Choux pastry	Baking tray	1	⌘	200-220*	-	1	25-35
Danish pastry	Baking tray	1	⌘	160-180	-	-	20-30
Danish pastry	Baking tray	1	⌘	160-180	-	2	25-35
Biscuits							
Whirls	Baking tray	1	≡	150-160**	-	-	20-30
Whirls	Baking tray	1	⌘	140-150**	-	-	25-35
Biscuits	Baking tray	2	⌘	140-160	-	-	15-30
Biscuits, 2 levels	Universal pan + baking tray	3+1	⌘	130-150	-	-	20-35
Meringue	Baking tray	2	⌘	80-90*	-	-	120-150
Meringue, 2 levels	Universal pan + baking tray	3+1	⌘	80-90*	-	-	120-180
Macaroons	Baking tray	2	⌘	90-110	-	-	20-40
Macaroons, 2 levels	Universal pan + baking tray	3+1	⌘	90-110	-	-	20-40
* Preheat							
** Preheat for 5 mins., do not use quick heat function							

Tips on baking

You want to find out whether the cake is completely cooked in the middle.	Push a cocktail stick into the highest point on the cake. If the cocktail stick comes out clean with no dough residue, the cake is ready.
The cake collapses.	Next time, use less liquid. Alternatively, set the temperature to be 10 °C lower and extend the baking time. Adhere to the specified ingredients and preparation instructions in the recipe.
The cake has risen in the middle but is lower around the edge.	Only grease the base of the springform cake tin. After baking, loosen the cake carefully with a knife.
The fruit juice overflows.	Next time, use the universal pan.
Small baked items stick to one another during baking.	There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and brown on all sides.
The cake is too dry.	Set the temperature 10 °C higher and shorten the baking time.
The cake is generally too light in colour.	If the shelf position and the cookware are correct, then you should increase the temperature if necessary or extend the baking time.
The cake is too light on top, and too dark underneath.	Bake the cake one level higher in the oven the next time.
The cake is too dark on top, and too light underneath.	Bake the cake one level lower in the oven the next time. Select a lower temperature and extend the baking time.

Cakes baked in a tray or tin are too brown at the back.	Place the baking tray in the middle of the accessories, not directly against the back wall.
The whole cake is too dark.	Select a lower temperature next time and extend the baking time if necessary.
The cake is unevenly browned.	Select a slightly lower temperature. Protruding greaseproof paper can affect the air circulation. Always cut greaseproof paper to size. Ensure that the baking tin does not stand directly in front of the openings in the cooking compartment back wall. When baking small items, you should use similar sizes and thicknesses wherever possible.
You were baking on several levels. The items on the top baking tray are darker than those on the lower baking tray.	Always use Hot air when baking on several levels. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.
The cake looks good, but is not cooked properly in the middle.	Use a lower temperature and bake slightly longer; if necessary, add slightly less liquid. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or breadcrumbs and then place the topping on top.
The cake cannot be turned out of the dish when it is turned upside down.	Allow the cake to cool down for 5 to 10 minutes after baking. If it still sticks, carefully loosen the cake around the edges again using a knife. Turn the cake tin upside down again and cover it several times with a cold, wet cloth. Next time, grease the baking tin/dish and sprinkle with breadcrumbs.

Bread and rolls

Your appliance offers you a range of heating types for baking bread and rolls. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Steam- assisted baking

Bread and bread rolls get a more crispy crust and a more glossy surface if baked with the steam assist mode. The baked item does not dry out so much.

Steam-assisted baking is only possible on one level.

Shelf positions

Use the indicated shelf positions.

Baking on one level

When baking on one level, use the following shelf position:

- Level 1

Baking on two levels

Use Hot air. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

- Universal pan: Level 3
Baking tray: Level 1
- Baking tins/dishes on the wire rack
First wire rack: Level 3
Second wire rack: Level 1

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another or offset and vertically stacked in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack

Slide the wire rack in with the embossed "microwave" facing the appliance door, and the curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

Universal pan or baking tray

Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Baking tins

Dark- coloured metal baking tins are most suitable.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly.

The baking tins must be resistant to heat and steam for use in steam-assisted baking.

Greaseproof paper

Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Frozen products

Do not use frozen products that are heavily frosted. Remove any ice on the food.

Some frozen products may be unevenly pre-baked. Uneven browning may remain even after baking.

Recommended setting values

The table lists the optimal heating type for various kinds of bread and bread roll. The temperature and baking time depend on the amount and consistency of the dough/mixture. For this reason, the table specifies setting ranges. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

Note: Baking times cannot be reduced by using higher temperatures. The bread or bread rolls would only be cooked on the outside, but would not be fully baked in the middle.

The setting values apply to food that is placed into a cold cooking compartment; by doing this, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating. Some food turns out best if it is baked in several stages. These foods are indicated in the table.

The setting values for bread dough apply to both dough placed on a baking tray and dough placed in a loaf tin.






If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar baked items in the table as reference.

Remove unused accessories from the cooking compartment. This will ensure that you achieve the best possible cooking results and energy savings of up to 20 per cent.

Caution!



















Never pour water into the hot cooking compartment or place cookware containing water onto the bottom of the cooking compartment. The change in temperature can cause damage to the enamel.

Types of heating used:

-  Hot air
-  Top/bottom heating
-  Circo-roasting
-  Grill, large area
-  Grill, small area

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Bread						
White bread, 750 g	Universal pan or cake tin	1		210-220*	-	10-15
				180-190	-	25-35
White bread, 750 g	Universal pan or cake tin	1		210-220	3	10-15
				180-190	-	25-35
Multigrain bread, 1.5 kg	Universal pan or cake tin	1		210-220*	-	10-15
				180-190	-	40-50
Multigrain bread, 1.5 kg	Universal pan or cake tin	1		210-220	3	10-15
				180-190	-	45-55
Wholemeal bread, 1 kg	Universal pan	1		210-220*	-	10-15
				180-190	-	40-50
Wholemeal bread, 1 kg	Universal pan	1		210-220	3	10-15
				180-190	-	40-50
Flatbread	Universal pan	1		250-270	-	20-30
Flatbread	Universal pan	2		220-230	3	20-30
Bread rolls						
Part-cooked rolls or baguette, pre-baked	Universal pan	2		200-220	-	10-20
Part-cooked rolls or baguette, pre-baked	Baking tray	2		200-220	2	10-20
Bread rolls, sweet, fresh	Baking tray	1		170-180*	-	15-25
Bread rolls, sweet, fresh	Baking tray	1		160-170	3	25-35
Bread rolls, sweet, fresh, 2 levels	Universal pan + baking tray	3+1		150-160*	-	20-30
Bread rolls, fresh	Baking tray	1		180-200	-	25-35
Bread rolls, fresh	Baking tray	1		200-220	2	20-25
Baguette, pre-baked, chilled	Universal pan	2		200-220	-	10-20
Baguette, pre-baked, chilled	Baking tray	2		200-220	2	10-20
Regenerate bread rolls, baguettes	Wire rack	1		150-160*	-	10-20
* Preheat						

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Bread rolls, frozen						
Part-cooked rolls or baguette, pre-baked	Universal pan	2	≡	200-220	-	15-25
Part-cooked rolls or baguette, pre-baked	Baking tray	2	≡	180-200	1	15-25
Lye bread, pieces of dough	Baking tray	1	≡	220-240	-	15-25
Lye bread, pieces of dough	Baking tray	2	≡	210-230	1	18-25
Croissant, pieces of dough	Baking tray	1	⌘	150-170*	-	20-35
Croissant, pieces of dough	Baking tray	1	⌘	180-200	1	20-30
Regenerate bread rolls, baguettes	Wire rack	1	⌘	160-170*	-	10-20
Toast						
Toast with topping, 4 slices	Wire rack	2	⋈	290	-	5-15
Toast with topping, 12 slices	Wire rack	2	⌘	250	-	5-15
Browning toast	Wire rack	3	⋈	290	-	3-6
* Preheat						

Pizza, quiche and savoury cakes

Your appliance offers you a range of heating types for preparing pizza, quiche and savoury cakes. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Baking in combination with a microwave

If you bake in combination with a microwave, you can reduce the cooking time considerably.

In combined operation, you can use conventional baking tins made from metal. If sparks form between the baking tin and the wire rack, check whether the baking tin is clean on the outside. Change the position of the baking tin on the wire rack. If this does not help, continue baking without the microwave. The baking time will be extended.

If you use baking tins/dishes made from plastic, ceramic or glass, the baking time indicated in the settings tables will be reduced. The savoury cake will not brown as much underneath.

Baking in combination with a microwave is only possible on one level.

Steam- assisted baking

Certain types of baked item (e.g. yeast-risen pastries) get a more crispy crust and a more glossy surface if baked with the steam assist mode. The baked item does not dry out as much.

Steam-assisted baking is only possible on one level.

Shelf positions

Use the indicated shelf positions.

Baking on one level

When baking on one level, use the following shelf position:

- Level 1

Baking on two levels

Use Hot air. Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

- Universal pan: Level 3
Baking tray: Level 1
- Baking tins/dishes on the wire rack
First wire rack: Level 3
Second wire rack: Level 1

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another or offset and vertically stacked in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack

Slide the wire rack in with the embossed "microwave" facing the appliance door, and the curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

Universal pan or baking tray

Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Use the universal pan for pizzas with many toppings.

Baking tins

Dark- coloured metal baking tins are most suitable.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly.

The baking tins must be resistant to heat and steam for use in steam-assisted baking.

Greaseproof paper

Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Frozen products

Do not use frozen products that are heavily frosted. Remove any ice on the food.

Some frozen products may be unevenly pre-baked. Uneven browning may remain even after baking.

Recommended setting values

The table lists the optimal heating type for various types of food. The temperature and baking time depend on the amount and consistency of the dough/mixture. For this reason, the table specifies setting ranges. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

Note: Baking times cannot be reduced by using higher temperatures. The food would only be cooked on the outside, but would not be fully baked in the middle.




The setting values apply to food that is placed into a cold cooking compartment; by doing this, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating.

If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar baked items in the table as reference.
















Remove unused accessories from the cooking compartment. This will ensure that you achieve the best possible cooking results and energy savings of up to 20 per cent.












Types of heating used:

-  Hot air
-  Top/bottom heating
-  Pizza setting

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Pizza							
Pizza, fresh	Baking tray	1		200-220	-	-	20-30
Pizza, fresh, 2 levels	Universal pan + baking tray	3+1		180-200	-	-	35-45
Pizza, fresh, thin base	Pizza tray	1		210-230	-	-	20-30
Pizza, chilled	Wire rack	1		210-230	-	-	10-20
Pizza, frozen							
Pizza, thin base, x 1	Wire rack	1		210-230	-	-	10-20
Pizza, thin base, x 1	Universal pan	1		210-230	90	-	10-20
Pizza, thin base, x 2	Wire rack + baking tray	3+1		200-220	-	-	15-25
Pizza, deep-pan, x 1	Wire rack	1		180-200	-	-	20-30
Pizza, deep-pan, x 1	Universal pan	1		180-200	90	-	15-25
Pizza, deep-pan, x 2	Universal pan + wire rack	3+1		160-180	-	-	25-35
Pizza baguette	Wire rack	1		200-220	-	-	20-30
Pizza baguette, x 2	Universal pan	1		180-200	90	-	10-20
Mini pizza	Wire rack	1		210-230	-	-	10-20
Mini pizzas, x 9	Universal pan	1		210-230	90	-	10-20
Savoury cakes and quiches							
Savoury cakes in a tin	Springform cake tin, diameter 28 cm	1		170-190	-	-	50-60
* Preheat							

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Savoury cakes in a tin	Springform cake tin, diameter 28 cm	1		180-190	-	1	65-75
Savoury cakes in a tin	Springform cake tin, diameter 26 cm	1		180-200	90	-	35-40
Quiche	Flan-base cake tin, black	1		190-210	-	-	35-55
Quiche	Flan-base cake tin, black	1		190-210	-	-	30-45
Tarte flambée	Universal pan	1		260-280*	-	-	10-20
Tarte flambée	Universal pan	1		200-220*	-	2	15-25
Pierogi	Ovenproof dish	1		190-200	-	-	40-50
Empanada de atún	Universal pan	1		180-190	-	-	35-45
Empanada de atún	Universal pan	1		180-190	-	2	30-40
Börek	Universal pan	1		180-200	-	-	35-45
Börek	Universal pan	1		180-200	-	-	35-45

* Preheat

Bakes and soufflés

Your appliance offers a range of heating types for preparing bakes and soufflés. You can find the ideal settings for many dishes in the settings tables.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Preparing food with a microwave

If you prepare food only in a microwave or in combination with a microwave, the cooking time may be considerably reduced.

Always use heat-resistant cookware that is suitable for use in microwaves. Observe the notes on cookware suitable for microwaves. → "Microwave" on page 18

Take ready-to-eat meals out of the packaging. You can cook more quickly and evenly using cookware which is suitable for use in microwaves.

Shelf positions

Always use the indicated shelf positions.

You can prepare dishes on one level using a baking tin/dish or the universal pan.

- Baking tins/dishes on the wire rack: Level 1
- Universal pan: Level 2

Use the steam assist function for soufflés. You do not require a water bath.

By preparing several dishes at the same time, you can make energy savings of up to 45 per cent. Position baking tins/dishes next to one another in the cooking compartment.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack

Slide the wire rack in with the embossed "microwave"

facing the appliance door, and the curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

Universal pan

Slide in the universal pan carefully as far as the limit stop, with the bevelled edge facing the appliance door.

Cookware

Use wide, shallow cookware for bakes and gratins. In deep, narrow cookware, food requires more time to cook, and the top will be darker.

The baking tins/dishes must be resistant to heat and steam for use in steam-assisted cooking.

Recommended setting values

In the table, you can find the ideal heating type for various bakes and soufflés. The temperature and cooking time are dependent on the quantity of food and the recipe. How well cooked a bake is will depend on the size of the cookware and the depth of the bake. Settings ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. You can increase the temperature next time if necessary.





Note: Cooking times cannot be reduced by using higher temperatures. Bakes or soufflés would only be cooked on the outside, but would be raw in the middle.

The setting values apply to dishes placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, the indicated cooking times will be reduced by several minutes.

If you wish to follow one of your own recipes when cooking, you can use similar dishes in the table as a reference.


















Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:

-  Hot air
-  Top/bottom heating
-  Circo-roasting
-  Pizza setting

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Bake, savoury, cooked ingredients	Ovenproof dish	1		200-220	-	-	35-55
Bake, savoury, cooked ingredients	Ovenproof dish	1		160-170	-	2	40-50
Bake, savoury, cooked ingredients	Ovenproof dish	1		140-160	360	-	20-30
Bake, sweet	Ovenproof dish	1		170-190	-	-	45-60
Bake, sweet	Ovenproof dish	1		140-160	360	-	25-35
Lasagne, fresh, 1 kg	Ovenproof dish	1		160-180	-	-	50-60
Lasagne, fresh, 1 kg	Ovenproof dish	1		170-180	-	2	35-45
Lasagne, fresh, 1 kg	Ovenproof dish	1		180-200	360	-	20-30
Lasagne, frozen, 400 g	Universal pan	1		190-210	-	-	30-40
Lasagne, frozen, 400 g	Cookware, uncovered	1		180-190	-	2	40-50
Lasagne, frozen, 400 g	Cookware, uncovered	1		200-210	180	-	20-25
Potato gratin, raw ingredients, 4 cm deep	Ovenproof dish	1		170-180	-	-	50-65
Potato gratin, raw ingredients, 4 cm deep	Ovenproof dish	1		170-190	-	2	60-70
Potato gratin, raw ingredients, 4 cm deep	Ovenproof dish	1		170-190	360	-	20-25
Soufflé	Ovenproof dish	1		160-170*	-	-	40-50
Soufflé	Ovenproof dish	1		180-200*	-	-	30-40
Soufflé	Individual moulds	1		170-190	-	-	65-75

* Preheat

Poultry

Your appliance offers you a range of heating types for preparing poultry. You can find the ideal settings for certain dishes in the settings tables.

Roasting on the wire rack

Roasting on the wire rack is particularly well suited for larger poultry or for multiple pieces at the same time.

Slide the wire rack in at the indicated shelf position with the imprint "Microwave" facing the appliance door and the outer rail facing downwards. In addition, slide the universal pan in at the shelf position underneath with the slanted edge facing the appliance door.

Depending on the size and type of the poultry, pour up to ½ litres of water into the universal pan. Any dripping fat will be caught. You can make a sauce from these juices. This will also result in less smoke and ensure that the cooking compartment stays cleaner.

Roasting in cookware

Only use cookware which is suitable for use in an oven. Check whether the cookware fits in the cooking compartment.

Glass cookware is most suitable. Place hot glass cookware onto a dry mat after cooking. If the surface is damp or cold, the glass may crack.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The poultry cooks slower and does not brown so well. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Uncovered cookware

It is best to use a deep roasting tin/dish for roasting poultry. Place the tin/dish onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Covered cookware

When cooking with covered cookware, the cooking compartment remains considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

Poultry can also become crispy in a covered roasting dish. To do so, use a roasting dish with a glass lid and set a higher temperature.

Roasting in combination with a microwave

Poultry is particularly well suited to being prepared in combination with a microwave. The cooking time is considerably reduced by doing so.

As opposed to conventional operation, the cooking time is based on the total weight when roasting in combination with a microwave.

Tip: If you have quantities other than those indicated in the settings tables, the following basic rule applies: double the quantity equates to roughly double the cooking time.

Always use heat-resistant cookware that is suitable for use in microwaves. Roasting dishes made from metal or Römertopf dishes are only suitable for roasting without using the microwave. Observe the notes on cookware suitable for microwaves. → *"Microwave" on page 18*

Steam- assisted roasting

Certain foodstuffs will become crispier during steam-assisted cooking. Their surface becomes glossier and they dry out less.

Use uncovered cookware. Cookware must be heat- and steam-resistant.

Use steam-assisted cooking if it is indicated in the settings table. Some dishes turn out best if they are cooked in several stages. These are indicated in the table.

Grilling

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Slide the wire rack in at the indicated shelf position with the imprint "Microwave" facing the appliance door and the outer rail facing downwards. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. Any dripping fat will be caught.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Notes

- The grill element switches itself continuously on and off; this is normal. The set temperature determines how frequently this occurs.
- Smoke may be produced when grilling.

Meat thermometer

You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information. → *"Meat thermometer" on page 23*

Recommended setting values

In the table, you can find the ideal heating type for the kind of poultry you are cooking. The temperature and cooking time depend on the amount, composition and temperature of the food. Setting ranges are indicated for this reason. Try using the lower values at first. You can increase the temperature next time if necessary.

The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry is placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, the indicated cooking times will be reduced by several minutes.

In the table, you can find specifications for poultry with default values for the weight. If you wish to cook heavier poultry, use the lower temperature in every case. If cooking multiple pieces, use the weight of the heaviest piece as a reference for determining the cooking time. The individual pieces should be approximately equal in size.

A general rule: the larger the poultry is, the lower the cooking temperature and the longer the cooking time.

Turn the poultry after approx. $\frac{1}{2}$ to $\frac{2}{3}$ of the indicated time.






Note: Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Tips

- For duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out.
- If using duck breast, score the skin. Do not turn duck breasts.
- When you turn poultry, ensure that the breast side or the skin side is underneath at first.
- Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.




























Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.









Types of heating used:

-  Hot air
-  Top/bottom heating
-  Circo-roasting
-  Pizza setting
-  Grill, large area

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Chicken							
Chicken, 1 kg	Cookware, uncovered	1		200-220	-	-	60-70
Chicken, 1 kg	Wire rack	1		200-220	-	2	50-60
Chicken, 1 kg	Cookware, covered	1		230-250	360	-	25-35
Chicken breast fillet, 150 g each (grilling)	Wire rack	2		290*	-	-	15-20
Chicken breast fillet, x 2, 150 g each (grilling)	Cookware, uncovered	1		190-210	180	-	25-30
Small chicken portions, 250 g each	Wire rack	2		220-230	-	-	30-35
Small chicken portions, 250 g each	Wire rack	2		200-220	-	2	30-45
Small chicken portions, x 4, 250 g each	Cookware, uncovered	1		190-210	360	-	20-30
Chicken goujons, nuggets, frozen	Universal pan	2		200-220	-	-	10-20
Chicken goujons, nuggets, frozen, 250 g	Universal pan	1		190-210	360	-	15-20
Poulard, 1.5 kg	Cookware, uncovered	1		200-220	-	-	70-90
Poulard, 1.5 kg	Wire rack	1		180-200	-	2	65-75
Poulard, 1.5 kg	Cookware, covered	1		200-220	360	-	30
					180	-	15-25
Duck and goose							
Duck, 2 kg	Cookware, uncovered	1		180-200	-	-	90-110
Duck, 2 kg	Wire rack	1		150-160	-	2	70-90
				180-190	-	-	30-40
Duck, 2 kg	Universal pan	1		170-190	180	-	60-80
Duck breast, 300 g each	Wire rack	2		230-250	-	-	25-30
Duck breast, 300 g each	Wire rack	2		220-240	-	2	25-30
Goose, 3 kg	Cookware, uncovered	1		160-170	-	-	120-150
Goose, 3 kg	Wire rack	1		130-140	-	2	110-120
				150-160	-	2	20-30
				170-180	-	-	30-40
Goose, 3 kg	Cookware, uncovered	1		170-190	180	-	80-90
Goose legs, 350 g each	Wire rack	2		210-230	-	-	40-50
Goose legs, 350 g each	Wire rack	2		190-200	-	2	45-55
Goose legs, 350 g each	Universal pan	1		170-190	180	-	30-40
* Preheat for 5 mins							
** Observe the information on the packaging							

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Turkey							
Small turkey, 2.5 kg	Cookware, uncovered	1		180-190	-	-	70-90
Small turkey, 2.5 kg	Universal pan	1		140-150	-	2	70-80
				170-180	-	-	20-30
Small turkey, 2.5 kg	Cookware, covered	1		210-230	360	-	45-50
Turkey breast, boned, 1 kg	Cookware, covered	1		240-260	-	-	80-100
Turkey thigh, with bone, 1 kg	Cookware, uncovered	1		180-200	-	-	80-100
Turkey thigh, with bone, 1 kg	Wire rack	2		170-180	-	2	80-100
Turkey thigh, with bone, 1 kg	Cookware, covered	1		210-230	360	-	45-50
* Preheat for 5 mins							
** Observe the information on the packaging							

Meat

Your appliance offers you many heating types for preparing meat. You can find the ideal settings for many dishes in the settings tables.

Roasting and braising

Baste lean meat with fat as required or cover it with strips of bacon.

Score the rind crosswise. If you turn the joint when cooking, ensure that the rind is underneath at first.

When the joint is ready, turn off the oven and allow it to rest for another 10 minutes in the cooking compartment. This allows the meat juices to be better distributed. Wrap the joint in aluminium foil if necessary. The recommended standing time is not included in the cooking time specified.

Roasting on the wire rack

On the wire rack, meat will become very crispy on all sides.

Depending on the size and type of the meat, add up to ½ litres of water to the universal pan. Any dripping fat and meat juices will be caught. You can prepare a sauce using these meat juices. In addition, less smoke is generated, and the cooking compartment stays cleaner.

Slide the wire rack in at the indicated shelf position with the imprint "Microwave" facing the appliance door and the outer rail facing downwards. In addition, slide the universal pan in at the shelf position underneath with the slanted edge facing the appliance door.

Roasting and braising in cookware

It is more convenient to roast and braise meat in cookware. You can take the joint out of the cooking compartment more easily in the cookware, and prepare the sauce in the cookware itself.

Only use cookware which is suitable for use in an oven. Check whether the cookware fits in the cooking compartment.

Glass cookware is most suitable. Place hot glass cookware onto a dry mat after cooking. If the surface is damp or cold, the glass may crack.

Add in a little liquid for roasting if the meat is lean. A covering of approx. ½ cm depth should be applied to the base of any glass cookware.

The amount of liquid is dependent on the type of meat, the cookware material and also on whether or not a lid is used. If preparing meat in an enamelled or dark metal roasting dish, it will need a little more liquid than if cooked in glass cookware.

The steam evaporates in the cookware when roasting. Carefully pour in more liquid if required.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The meat cooks more slowly and will not brown so much. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Uncovered cookware

Use a deep roasting tin/dish for roasting meat. Place the tin/dish onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Covered cookware

When cooking with covered cookware, the cooking compartment remains considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

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

Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

If necessary, braise the meat first by searing it. Add water, wine, vinegar or a similar liquid to the braising liquid. A covering approx. 1-2 cm deep should be applied to the base of the cookware.

The steam evaporates in the cookware when roasting. Carefully pour in more liquid if required.

Meat can also become crispy in a covered roasting dish. To do so, use a roasting dish with a glass lid and set a higher temperature.

Roasting in combination with a microwave

Certain foodstuffs can be prepared in combination with a microwave. The cooking time is considerably reduced by doing so.

As opposed to conventional operation, the cooking time is based on the total weight when roasting in combination with a microwave.

Tip: If you have quantities other than those indicated in the settings tables, the following basic rule applies: double the quantity equates to roughly double the cooking time.

Always use heat-resistant cookware that is suitable for use in microwaves. Roasting dishes made from metal or Römertopf dishes are only suitable for roasting without using the microwave. Observe the notes on cookware suitable for microwaves. → *"Microwave" on page 18*

Caution!

If you use an oven bag, do not seal it shut with metal clips. Use kitchen string. Do not use metal skewers for roulades. Sparks may form as a result.

Steam-assisted roasting and braising

Certain dishes become crispier if cooked using steam, and do not dry out as much.

Use uncovered cookware. Cookware must be heat- and steam-resistant.

The joints do not have to be turned.

Use steam-assisted cooking if it is indicated in the settings table. Some dishes turn out best if they are cooked in several stages. These are indicated in the table.

Grilling

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Slide the wire rack in at the indicated shelf position with the imprint "Microwave" facing the appliance door and the outer rail facing downwards. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. Any dripping fat will be caught.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Do not add salt until after the meat has been grilled. Salt draws water from the meat.

Notes

- The grill element switches itself continuously on and off; this is normal. The set temperature determines how frequently this occurs.
- Smoke may be produced when grilling.

Meat thermometer

You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information. → *"Meat thermometer" on page 23*

Recommended setting values

You can find the ideal heating type for many meat dishes in the table. Temperature and cooking time depend on the amount, composition and temperature of the food. Settings ranges are indicated for this reason. Try using the lower values at first. You can increase the temperature next time if necessary.

The setting values apply to chilled meat placed into the cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated cooking times by several minutes.

You can find information on roasts and default values for weights in the table. If you wish to roast a heavy joint of meat, you should definitely use a lower temperature. If roasting several joints, use the weight of the heaviest piece as a basis for determining the cooking time. The individual pieces should be approximately equal in size.






As a general rule: the larger a roasting joint is, the lower the cooking temperature and the longer the cooking time.

Turn roasting joints and grilled items after approx. $\frac{1}{2}$ to $\frac{2}{3}$ of the indicated time.

If you wish to follow one of your own recipes, you should use similar dishes as a reference. You can find additional information in the tips on roasting, braising and grilling attached to the settings table.




























Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.

Types of heating used:

-  Hot air
-  Top/bottom heating
-  Circo-roasting
-  Grill, large area
-  Microwave

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Pork							
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, uncovered	1		180-200	-	-	120-130
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, uncovered	1		180-190	-	1	110-130
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, covered	1		180-200	180	-	40-50
Joint of pork with rind, e.g. shoulder, 2 kg	Cookware, uncovered	1		190-200	-	-	130-140
Joint of pork with rind, e.g. shoulder, 2 kg	Cookware, uncovered	1		120	-	3	25-30
				170-180	-	1	60-80
				200-210	-	-	30-35
Pork tenderloin steak, 1.5 kg	Cookware, uncovered	1		220-230	-	-	70-80
Pork tenderloin steak, 1.5 kg	Cookware, uncovered	1		170-180	-	1	80-90
Pork tenderloin steak, 1.5 kg	Cookware, covered	1		230-240	90	-	50-60
Fillet of pork, 400 g	Wire rack	2		220-230	-	-	20-25
Fillet of pork, 400 g	Cookware, uncovered	1		210-220*	-	1	25-30
Smoked pork on the bone, 1 kg (with a little added water)	Cookware, covered	1		210-220	-	-	60-80
Smoked pork on the bone, 1 kg	Cookware, uncovered	1		160-170	-	1	70-80
Smoked pork on the bone, 1 kg	Cookware, uncovered	1		-	360	-	40-50
Pork steaks, 2 cm thick	Wire rack	3		250	-	-	16-20
Pork medallions, 3 cm thick (preheat oven for 5 mins.)	Wire rack	3		290*	-	-	8-12
Beef							
Fillet of beef, medium, 1 kg	Cookware, uncovered	1		210-220	-	-	40-50
Fillet of beef, medium, 1 kg	Cookware, uncovered	1		190-200	-	1	50-60
Fillet of beef, medium, 1 kg	Cookware, covered	1		180-200	90	-	30-40
Pot-roasted beef, 1.5 kg	Cookware, covered	1		200-220	-	-	130-140
Pot-roasted beef, 1.5 kg**	Cookware, uncovered	1		150	-	3	30
				130	-	2	120-150
Sirloin, medium, 1.5 kg	Cookware, uncovered	1		220-230	-	-	60-70
Sirloin, medium, 1.5 kg	Cookware, uncovered	1		190-200	-	1	65-80
Sirloin, medium, 1.5 kg	Cookware, uncovered	1		240-260	180	-	30-40
Steak, 3 cm thick, medium	Wire rack	2		290	-	-	15-20

* Preheat

** At the start, pour approx. 100 ml of liquid into the cookware; the water tank must be topped up during operation

*** Do not turn

**** Slide the universal pan underneath to shelf position 1

***** Turn after 2/3 of the total time

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Burger, 3-4 cm thick *****	Wire rack	2	☰	290	-	-	20-30
Veal							
Joint of veal, 1.5 kg	Cookware, uncovered	1	☰	160-170	-	-	100-120
Joint of veal, 1.5 kg	Cookware, uncovered	1	☱	170-180	-	1	90-110
Joint of veal, 1.5 kg	Cookware, covered	1	☱	200-210	90	-	70-80
Knuckle of veal, 1.5 kg	Cookware, uncovered	1	☰	200-210	-	-	100-110
Knuckle of veal, 1.5 kg	Cookware, uncovered	1	☱	170-180	-	1	100-120
Knuckle of veal, 1.5 kg	Cookware, uncovered	1	☱	200-220	180	-	30
					90	-	30-40
Lamb							
Leg of lamb, boned, medium, 1.5 kg	Cookware, uncovered	1	☱	170-190	-	-	50-70
Leg of lamb, boned, medium, 1.5 kg	Cookware, uncovered	1	☱	170-180	-	1	80-90
Leg of lamb, boned, medium, 1.5 kg	Cookware, covered	1	☱	240-260	360	-	30
					180	-	35-40
Saddle of lamb on the bone***	Cookware, uncovered	1	☱	180-190	-	-	40-50
Saddle of lamb on the bone***	Cookware, uncovered	1	☱	200-210*	-	1	25-30
Saddle of lamb on the bone***	Cookware, uncovered	1	☱	190-210	90	-	30-40
Lamb cutlet*****	Wire rack	2	☰	290	-	-	12-18
Sausages							
Grilled sausages	Wire rack	2	☰	290	-	-	10-20
Meat dishes							
Meat loaf, 1 kg	Cookware, uncovered	1	☱	170-180	-	-	70-80
Meat loaf, 1 kg	Cookware, uncovered	1	☱	190-200	-	1	70-80
Meat loaf, 1 kg + 50 ml water	Cookware, uncovered	1	☱	170-190	360	-	30-40
* Preheat							
** At the start, pour approx. 100 ml of liquid into the cookware; the water tank must be topped up during operation							
*** Do not turn							
**** Slide the universal pan underneath to shelf position 1							
***** Turn after 2/3 of the total time							

Tips on roasting and braising

The cooking compartment becomes very dirty.	Prepare your food in an enclosed roaster with higher temperature or use the grill tray. You will achieve the best roasting results if you use the grill tray. The grill tray can be bought later as a special accessory.
The roast is too dark and the crackling is burned in places, and/or the roast is too dry.	Check the shelf position and temperature. Select a lower temperature the next time and reduce the roasting time if necessary.
The crackling is too thin.	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish and add more liquid if necessary.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and add less liquid if necessary.

The meat gets burned during braising.	The roasting dish and lid must fit together well and close properly. Reduce the temperature and add more liquid when braising if necessary.
The roast is not well-done enough.	Carve the roast. Prepare the sauce in the roasting dish and add the sliced roast meat to the sauce. Finish cooking the meat using the microwave only.

Fish

Your appliance offers you a range of heating types for preparing fish. You can find the ideal settings for many dishes in the settings tables.

The whole fish does not have to be turned. Place the whole fish into the cooking compartment in swimming position with the dorsal fin facing upwards. Placing half a potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

You can tell when the fish is cooked because the dorsal fin can be removed easily.

Roasting and grilling on the wire rack

Slide the wire rack in at the indicated shelf position with the imprint "Microwave" facing the appliance door and the outer rail facing downwards. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door.

Pour up to ½ litres of water into the universal pan, depending on the size and type of the fish. Any dripping liquid will be caught. Less smoke is generated and the cooking compartment stays cleaner.

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the fish with a fork, the juices will run out and it will become dry.

Notes

- The grill element switches itself continuously on and off; this is normal. The set temperature determines how frequently this occurs.
- Smoke may be produced when grilling.

Roasting and stewing in cookware

Only use cookware which is suitable for use in an oven. Check whether the cookware fits in the cooking compartment.

Glass cookware is most suitable. Place hot glass cookware onto a dry mat after cooking. If the surface is damp or cold, the glass may crack.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The fish cooks more slowly and browns less. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Uncovered cookware

To cook a whole fish, it is best to use a deep roasting tin/dish. Place the tin/dish onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Covered cookware

When cooking with covered cookware, the cooking compartment remains considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

When stewing, add two to three tablespoons of liquid and a little lemon juice or vinegar into the cookware.

Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

Fish can also become crispy in a covered roasting dish. Here, use a roasting dish with a glass lid and set a higher temperature.

Steaming fish in the microwave

You can also steam fish in the microwave.

To do so, use enclosed cookware that is suitable for microwave use or use a plate or microwave film to cover the dish. Observe the notes on cookware suitable for microwaves. → "Microwave" on page 18

This will help retain the flavour and means you can use salt and seasonings sparingly. If cooking fish whole, add one to three tablespoons of water or lemon juice.

After cooking, leave the fish to rest for another 2-3 minutes to compensate for the temperature difference.

Take ready-to-eat meals out of the packaging. You can cook more quickly and evenly using cookware which is suitable for use in microwaves.

Steam-assisted roasting

Certain dishes become crispier if cooked using steam, and do not dry out as much.

Use uncovered cookware. Cookware must be heat- and steam-resistant.

The fish does not have to be turned.

Use steam-assisted cooking if it is indicated in the settings table. Some dishes turn out best if they are cooked in several stages. These are indicated in the table.

Meat thermometer

You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information. → "Meat thermometer" on page 23

Recommended setting values

You can find the ideal heating type for your fish dishes in the table. The temperature and cooking time depend on the amount, composition and temperature of the food. Settings ranges are indicated for this reason. Try using lower setting values first. You can use a higher setting next time if necessary.

The setting values are based on the assumption that chilled fish is placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated cooking times by several minutes.

In the table, you can find information for fish with default values for the weight. If you want to cook a heavier fish, you should definitely use the lower temperature. If cooking several fish, you should use the weight of the heaviest fish as a reference for determining the cooking time. The individual fish should be approximately the same size.





As a general rule: the larger a fish, the lower the cooking temperature and the longer the cooking time.

Turn any fish which is not in swimming position after approx. 1/2 to 2/3 of the indicated time.

Note: Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.













Remove unused accessories from the cooking compartment. This will achieve the best possible cooking results and energy savings of up to 20 per cent.






Types of heating used:

-  Circo-roasting
-  Pizza setting
-  Grill, large area
-  Microwave

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Fish							
Fish, grilled, whole 300 g, e.g. trout	Cookware, uncovered	1		170-190	-	-	20-30
Fish, fried, whole 300 g, e.g. trout	Universal pan	1		170-180	-	2	15-20
				160-170	-	-	5-10
Fish, grilled, whole 300 g, e.g. trout	Wire rack	2		250	90	-	15-20
Fish, braised, whole 300 g, e.g. trout	Cookware, covered	1		-	600	-	3
					360	-	2-7
Fish, grilled, whole 1.5 kg, e.g. salmon	Cookware, uncovered	1		170-190	-	-	30-40
Fish, braised, whole 1.5 kg, e.g. salmon	Cookware, covered	1		-	600	-	10
					360	-	10-15
Fish fillets							
Fish fillet, plain, grilled	Wire rack	2		220*	-	-	15-25
Fish fillet, plain, braised, 400 g	Cookware, covered	1		-	600	-	4
					360	-	5-15
Fish steaks							
Fish steak, 3 cm thick**	Wire rack	2		290	-	-	18-22
Fish, frozen							
Fish, whole 300 g, e.g. trout	Cookware, covered	1		-	600	-	5
					360	-	7-12
Fish fillet, plain	Cookware, covered	1		210-230	-	-	25-40
Fish fillet, plain, 400 g	Cookware, covered	1		-	600	-	10-15
* Preheat							
** Slide the universal pan in underneath at shelf position 1							
*** Turn during cooking							

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Fish fillet, au gratin	Wire rack	2		220-240	-	-	35-45
Fish fillet, au gratin	Cookware, uncovered	1		200-220	-	2	35-45
Fish fillet, au gratin, 400 g	Cookware, uncovered	1		290	360	-	15-20
Fish fingers***	Baking tray	1		220-240	-	-	10-20
Fish dishes							
Fish terrine, 1000 g	Terrine mould	1		-	360	-	20-25
* Preheat							
** Slide the universal pan in underneath at shelf position 1							
*** Turn during cooking							

Vegetables and side dishes

Here, you can find information for preparing grilled vegetables, potatoes and frozen potato products.

Remove unused accessories from the cooking compartment. This will allow you to achieve ideal cooking results and save energy.

Preparing food in combination with a microwave

If you wish to cook in combination with a microwave, you should always use enclosed cookware which is suitable for use in microwaves. If you do not have a lid that fits your cookware, use a plate or microwave film for this purpose. Observe the notes on cookware suitable for microwaves.

Food which lies flat will cook more quickly than food which is piled high. Arrange the food as flat as possible in the cookware for this reason.

Cereal products foam a lot during cooking. For all cereal products, such as rice, use tall cookware with a lid.

This will help the food retain its flavour. This means that you can use salt and seasonings sparingly.

If you cannot find any indicated settings for your food quantity, you should extend or reduce the cooking time according to the following basic rule: double the quantity equates to roughly double the cooking time.

Stir or turn the food two to three times during this time. After heating up the food, leave it to rest for two to three minutes to compensate for the temperature difference.

The food transfers heat to the cookware. It can become very hot when only using a microwave for cooking.

Shelf positions

Use the indicated shelf positions.

Cooking on one level

Adhere to the specifications in the table.

Cooking on two levels

Use Hot air. Food on baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

- Universal pan: Level 3
- Baking tray: Level 1

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack

Slide the wire rack in with the embossed "microwave" facing the appliance door, and the curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

Universal pan or baking tray

Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Greaseproof paper

Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.







Recommended setting values

In the table, you can find the ideal heating types for various dishes. The temperature and cooking time depend on the amount and composition of the food. Setting ranges are indicated for this reason. Try using the lower values at first. A lower temperature results in more even browning. You can use a higher setting next time if necessary.

The setting values apply to dishes placed into a cold cooking compartment. If you preheat the oven, the indicated cooking times will be reduced by several minutes.





















If you wish to follow one of your own recipes when cooking, you can use similar dishes in the table as a reference.

Types of heating used:






-  Hot air
-  Top/bottom heating
-  Circo-roasting
-  Pizza setting
-  Grill, large area
-  Microwave

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Vegetables, fresh							
Vegetables, fresh, 250 g*	Cookware, covered	1		-	600	-	8-12
Vegetables, fresh, 500 g*	Cookware, covered	1		-	600	-	12-17
Vegetables, frozen							
Spinach, 450 g*	Cookware, covered	1		-	600	-	13-18
Mixed vegetables, 250 g + 25 ml water*	Cookware, covered	1		-	600	-	10-14
Mixed vegetables, 500 g + 25 ml water*	Cookware, covered	1		-	600	-	15-20
Vegetable dishes							
Grilled vegetables	Universal pan	3		290	-	-	10-15
Potatoes							
Baked potatoes, halved	Universal pan	1		160-180	-	-	45-60
Baked potatoes, halved	Universal pan	2		180-190	-	1	40-50
Baked potatoes, halved, 1 kg	Universal pan	2		200-220	360	-	15-20
Unpeeled potatoes, whole, 250 g*	Cookware, covered	1		-	600	-	10-13
Boiled potatoes, quartered, 500 g*	Cookware, covered	1		-	600	-	12-15
Potato products, frozen							
Potato rösti (turn during cooking)	Universal pan	2		200-220	-	-	20-30
Potato pockets, filled (turn during cooking)	Universal pan	2		190-210	-	-	15-25
Croquettes	Baking tray	1		200-220	-	-	15-25
Chips (turn during cooking)	Baking tray	1		190-210	-	-	20-30
Chips, 500 g	Universal pan	2		250-270	180	-	15-20
Chips, 2 levels (turn during cooking)	Universal pan + baking tray	3+1		200-220	-	-	30-40
Rice							
Long-grain rice, 250 g + 500 ml water	Cookware, covered	1		-	600	-	7-9
					180	-	13-16
Brown rice, 250 g + 650 ml water	Cookware, covered	1		-	600	-	11-13
					180	-	25-30
Risotto, 250 g + 900 ml water	Cookware, covered	1		-	600	-	12-14
					180	-	22-27

* Stir once or twice while cooking

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Steam intensity	Cooking time in mins.
Cereals							
Couscous, 250 g + 500 ml water	Cookware, covered	1		-	600	-	6-8
Millet, whole, 250 g + 600 ml water	Cookware, covered	1		-	600	-	8-10
					180	-	10-15
Polenta/corn semolina, 125 g + 500 ml water*	Cookware, covered	1		-	600	-	6-8
Pearl barley, 250 g + 750 ml water	Cookware, covered	1		-	600	-	11-13
					180	-	15-20
Egg							
Egg custard with 2 eggs	Cookware, covered	1		-	360	-	6-8
* Stir once or twice while cooking							

Dessert

You can prepare yogurt and various desserts using your appliance.

When preparing food in a microwave, always use cookware which is heat-resistant and suitable for microwave use. Observe the notes on cookware suitable for microwaves. → *"Microwave" on page 18*

If you place your cookware onto the wire rack, slide the wire rack in with the imprint "Microwave" facing the appliance door and the outer rail facing downwards.

Preparing yogurt

Remove accessories and shelves from the cooking compartment. The cooking compartment must be empty.

- Heat 1 litre of milk (3.5 % fat) to 90 °C on the hob and then cool down to 40 °C.
It is sufficient to heat UHT milk to 40 °C.
- Stir in 150 g (chilled) yogurt.
- Pour into cups or small jars and cover with cling film.
- Place the cups or jars onto the cooking compartment floor and use the settings indicated in the table.
- After preparation, leave the yogurt to cool in the refrigerator.

Custard made from custard powder

Mix custard powder with milk and sugar in a tall, microwave-suitable container according to the information on the packaging. Use the settings indicated in the table.

As soon as the milk starts to rise, stir thoroughly. Repeat this step two to three times.

Making rice pudding

- Weigh the rice and add 4 times as much milk.
- Pour the rice and milk into a tall container which is suitable for microwave use.
- Use the settings indicated in the table.

- As soon as the milk starts to rise, stir thoroughly and reduce the microwave power as indicated in the table.

Stir several times whilst it continues to cook.

Compote

Weigh the fruit in a microwave-suitable container and add a tablespoon of water for every 100 g. Add sugar and spices according to taste. Cover the container and use the settings indicated in the table.

Stir two to three times during the cooking time.

Microwave popcorn

Use flat, heat-resistant glass cookware, e.g. the lid of an ovenproof dish. Do not use porcelain or heavily curved plates.

Place the popcorn bag onto the cookware with the labelled side facing downwards. Use the settings indicated in the table. The time may need to be adjusted, depending on the product and quantity in question.

Remove the popcorn bag after 1½ minutes and shake it to ensure that the popcorn doesn't burn. Wipe the cooking compartment clean after preparation.






Warning – Risk of burns!

Airtight packaging may burst when food is heated. Always observe the instructions on the packaging. Always use oven gloves to remove dishes from the cooking compartment.

Recommended setting values

Types of heating used:

-  Dough proving
-  Microwave

Dish	Accessories/cookware	Shelf position	Type of heating	Dough proving setting	MW power in watts	Cooking time in mins.
Custard made from custard powder*	Cookware, covered	1		-	600	5-8
Yogurt	Individual moulds	Cooking compartment floor		1	-	300-360
Rice pudding, 125 g + 500 ml milk*	Cookware, covered	1		-	600	10
					180	20-25
Fruit compote, 500 g	Cookware, covered	1		-	600	9-12
Microwave popcorn, 1 bag 100 g each**	Cookware, uncovered	1		-	600	4-6

* Stir once or twice while cooking
 ** Place sealed bag on cookware

Eco types of heating

Hot air eco and Top/bottom heating eco are intelligent heating types for the gentle preparation of meat, fish and pastries. The appliance optimally controls the supply of energy to the cooking compartment. The food is prepared in phases using residual heat. This means that it remains more succulent and browns less. Energy can be saved, depending on the preparation and food.

Place the food into the empty cooking compartment before it has heated up. Always keep the appliance door closed when cooking.

Remove unused accessories from the cooking compartment. This will allow you to achieve optimum cooking results and save energy.

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Accessories

Ensure that you always use suitable accessories and that they are placed in the oven the right way around.

Wire rack

Slide the wire rack in with the embossed "microwave" facing the appliance door, and the curved lip pointing downwards. Always place ovenware, tins and dishes on the wire rack.

Universal pan or baking tray

Slide the universal pan or the baking tray in carefully as far as the limit stop with the bevelled edge facing the appliance door.

Baking tins and cookware

Dark- coloured metal baking tins are most suitable. These allow you to make energy savings of up to 35 per cent.

Cookware made from stainless steel or aluminium reflects heat like a mirror. Non-reflective cookware made from enamel, heat-resistant glass or coated, die-cast aluminium is more suitable.

Tinplate baking tins, ceramic dishes or glass dishes prolong baking time, and the cake will not brown so evenly.

Greaseproof paper



Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.



Recommended setting values


























Here, you can find specifications for various dishes. The temperature and baking time depend on the consistency and amount of the dough. Settings ranges are indicated for this reason. Try with the lower values first. A lower temperature results in more even browning. You can increase the temperature next time if necessary.

Note: Baking times can not be reduced by using higher temperatures. Cakes or baked items would only be cooked on the outside, but would not be fully cooked in the middle.

Types of heating used:

-  Hot air Eco
-  Top/bottom heating Eco

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Cakes in tins					
Sponge cake in a tin	Ring tin/cake tin	1		140-160	60-80
Sponge flan base	Flan base tin	1		140-160	20-40

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Sponge base, 2 eggs	Flan base tin	1		150-170	20-30
Sponge flan, 3 eggs	Springform cake tin, diameter 26 cm	1		160-170	25-35
Sponge flan, 6 eggs	Springform cake tin, diameter 28 cm	1		150-160	50-60
Bundt yeast cake	Bundt cake tin	1		150-160	65-75
Cakes on baking trays					
Sponge cake with dry topping	Baking tray	1		160-180	20-40
Shortcrust tart with dry topping	Baking tray	1		170-180	25-35
Plaited loaf, savarin	Baking tray	1		150-160	35-45
Yeast cake with dry topping	Baking tray	1		150-170	20-35
Small baked items					
Muffins	Muffin tray	2		160-180	15-30
Small cakes	Baking tray	1		150-160	25-35
Puff pastry	Baking tray	2		170-190	25-50
Choux pastry	Baking tray	1		200-220	35-45
Biscuits	Baking tray	2		140-160	15-30
Whirls	Baking tray	2		140-150	25-40
Small yeast cakes	Baking tray	1		150-160	30-40
Bread and bread rolls					
Multigrain bread, 1.5 kg	Cake tin	1		200-210	35-45
Flatbread	Universal pan	1		250-270	15-20
Bread rolls, sweet, fresh	Baking tray	1		170-190	15-20
Bread rolls, fresh	Baking tray	1		180-200	25-35
Meat					
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware, uncovered	1		180-190	120-140
Pot-roasted beef, 1.5 kg	Cookware, covered	1		200-220	140-160
Joint of veal, 1.5 kg	Cookware, uncovered	1		170-180	110-130
Fish					
Fish, braised, whole 300 g, e.g. trout	Cookware, covered	1		190-210	25-35
Fish, braised, whole 1.5 kg, e.g. salmon	Cookware, covered	1		190-210	45-55
Fish fillet, plain, braised	Cookware, covered	1		190-210	15-35

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato

crisps, chips, sliced bread, bread rolls, bread or fine baked goods (biscuits, gingerbread, spiced biscuit).

Tips for keeping acrylamide to a minimum

General	<ul style="list-style-type: none"> ■ Keep cooking times as short as possible. ■ Cook food until it is golden brown, but not too dark. ■ Large, thick pieces of food contain less acrylamide.
Baking	<p>With top/bottom heating at max. 200 °C. With hot air at max. 180 °C.</p>

Tips for keeping acrylamide to a minimum	
Biscuits	With top/bottom heating at max. 190 °C. With hot air at max. 170 °C. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

Slow cook

Slow cooking is a technique for cooking food over a long period at low temperatures. For this reason, it is also called "low-temperature cooking".

Slow cooking is ideal for all prime cuts (e.g. tender portions of beef, veal, pork, lamb or poultry) which are to be cooked "à point". The meat will remain succulent and tender.

The benefit of this cooking method is that it allows lots of scope for menu planning because slow-cooked meat is easy to keep warm. You do not have to turn the meat when cooking. Keep the appliance door closed in order to maintain an even cooking climate.

Only use fresh, clean and hygienic meat without bones. Carefully remove sinews and fat from around the edge. Fat develops a strong, distinct flavour during slow cooking. You can also use seasoned or marinated meat. Do not use defrosted meat.

Meat can be carved immediately following slow cooking. No standing time is required. Due to the special cooking method, the meat looks pink, but is not raw or undercooked.

Note: Delayed-start operation with an end time is not possible for the slow cooking heating type.

Cookware

Use flat cookware, e.g. a glass/porcelain serving dish. Place the cookware into the cooking compartment to preheat it.

Always place the uncovered cookware onto the wire rack at level 1.

You can find additional information in the tips on slow cooking attached to the settings table.

Your appliance features the heating type "Slow cook". Only start operation when the cooking compartment has fully cooled down. Allow the cooking compartment to warm up for around 10 minutes with the cookware inside.











Sear the meat on the hotplate at a very high heat and for a sufficiently long time on all sides, even on the ends. Place into the preheated cookware right away. Place the cookware containing the meat into the cooking compartment once again and cook slowly.







Recommended setting values

The slow cooking temperature and cooking time are dependent on the size, thickness and quality of the meat. Different settings ranges are indicated for this reason.

Type of heating used:

-  Slow cooking

Dish	Cookware	Shelf position	Type of heating	Searing time in mins.	Temperature in °C	Cooking time in mins.
Poultry						
Duck breast, 400 g	Cookware, uncovered	1		6-8	90*	45-60
Chicken breast fillet, 200 g each	Cookware, uncovered	1		5-7	90*	45-60
Turkey breast, boned, 1 kg	Cookware, uncovered	1		8-10	90*	120-150
Pork						
Pork tenderloin steak, 5-6 cm thick, 1.5 kg	Cookware, uncovered	1		8-10	85*	210-240
Fillet of pork, whole	Cookware, uncovered	1		6-8	85*	60-90
Pork medallions, 4 cm thick	Cookware, uncovered	1		5-7	85*	90-120
Beef						
Joint of beef (rump), 6-7 cm thick, 1.5 kg	Cookware, uncovered	1		8-10	85*	240-300
Beef tenderloin, whole, 1 kg	Cookware, uncovered	1		4-6	85*	120-180
Sirloin, 5-6 cm thick	Cookware, uncovered	1		6-8	85*	210-270
Beef medallions/rump steak, 4 cm thick	Cookware, uncovered	1		5-7	85*	60-120
* Preheat						

Dish	Cookware	Shelf position	Type of heating	Searing time in mins.	Temperature in °C	Cooking time in mins.
Veal						
Joint of veal, 4-5 cm thick, 1.5 kg	Cookware, uncovered	1		8-10	85*	180-240
Joint of veal, 10-15 cm thick, 1.5 kg	Cookware, uncovered	1		8-10	85*	240-300
Veal fillet, whole, 800 g	Cookware, uncovered	1		5-7	85*	150-210
Veal medallions, 4 cm thick	Cookware, uncovered	1		5-7	85*	90-120
Lamb						
Saddle of lamb, boneless, 200 g each	Cookware, uncovered	1		5-7	85*	45-75
Leg of lamb, boned, medium, 1 kg, tied	Cookware, uncovered	1		6-8	85*	180-240
* Preheat						

Tips for slow cooking

Slow-cooking duck breast.	Place the cold duck breast into a pan and fry the skin side first. After slow cooking, grill for 3 to 5 minutes until crispy.
The slow-cooked meat is not as hot as conventionally roasted meat.	So that the roasted meat does not cool so quickly, warm the plates and serve the sauces very hot.

Drying

You can achieve outstanding drying results with Hot air. With this type of preserving, flavourings are concentrated by the dehydration.

Only use unblemished fruit, vegetables and herbs and wash them thoroughly. Line the wire rack with greaseproof paper or parchment paper. Drain the excess water from the fruit and dry it.

If necessary, cut it into equal chunks or thin slices. Place unpeeled fruit onto the dish with the sliced surfaces facing upwards. Ensure that neither fruit nor mushrooms overlap on the wire rack.

Grate vegetables and then blanch them. Allow the blanched vegetables to drain off and distribute them evenly on the wire rack.

Dry herbs on the stem. Position the herbs evenly and slightly heaped on the wire rack.

Use the following shelf positions for drying:

- 1 wire rack: Level 2

- 2 wire racks: Level 3+1


Turn very juicy fruit and vegetables several times. After drying, remove the dried products from the paper immediately.






Recommended setting values

In the table, you can find settings for drying various foodstuffs. The temperature and cooking time are dependent on the type, moisture, ripeness and thickness of the food to be dried. The longer you leave the food to be dried, the better it will be preserved. The thinner the slices are, the quicker the drying process will be and the more aromatic the dried food will remain. Setting ranges are indicated for this reason.

If you wish to dry additional foodstuffs, you should use similar foodstuffs in the table as a reference.

Type of heating used:

-  Hot air

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Cooking time in hours
Pomes (apple rings, 3 mm thick, 200 g per wire rack)	Wire rack	2		80	4-7
Stone fruit (plums)	Wire rack	2		80	8-10
Root vegetables (carrots), grated, blanched	Wire rack	2		80	4-7
Sliced mushrooms	Wire rack	2		60	6-8
Herbs, washed	1-2 wire racks	-		60	2-6

Preserving

You can preserve fruit and vegetables using your appliance.

Warning – Risk of injury!

If the food is preserved incorrectly, the preserving jars may burst. Follow the instructions for preserving.

Jars

Use only clean and undamaged preserving jars. Only use heat-resistant, clean and undamaged rubber rings. Check clips and clamps in advance.

For each preserving process, only use preserving jars that are the same size and contain the same food. In the cooking compartment, you can preserve the contents of a maximum of six ½, 1 or 1½-litre preserving jars at the same time. Do not use jars that are larger or taller than this. The lids could rupture.

Preserving jars must not touch one another in the cooking compartment during the preserving process.

Preparing fruit and vegetables

Only use fruit and vegetables that are in good condition. Wash them thoroughly.

Peel, core and chop fruit and vegetables appropriate to their type and fill the preserving jars with them up to approx. 2 cm below the rim.

Fruit

Fill the preserving jars with the fruit along with a hot, skimmed sugar solution (approx. 400 ml for a 1-litre jar). For one litre of water:

- Approx. 250 g sugar for sweet fruit
- Approx. 500 g sugar for sour fruit

Vegetables

Fill the jars with the vegetables along with hot, boiled water.

Wipe the rims of the jars, as they must be clean. Place a damp rubber ring and a lid on each jar. Seal the jars with clamps. Place the jars into the universal pan so that they do not touch each other. Pour 500 ml hot water (approx. 80 °C) into the universal pan. Use the settings indicated in the table.

Ending the preserving process

Fruit

After a short while, small bubbles will form at short intervals. Switch off the appliance once all preserving jars are bubbling. Remove the jars from the cooking compartment after the indicated cooling time.

Vegetables

After a short while, small bubbles will form at short intervals. As soon as all preserving jars are bubbling, reduce the temperature to 120 °C and allow the jars to continue to bubble in the closed cooking compartment as indicated in the table. After this time has elapsed, switch off the appliance and make use of the residual heat for several minutes as indicated in the table.





After preserving, remove the jars from the cooking compartment and place them onto a clean cloth. Do not place these hot jars onto a cold or damp surface, as they may crack. Cover the preserving jars to protect them from draughts. Only remove the clamps once the jars are cold.

Recommended setting values

The indicated times in the settings table are average values for preserving fruit and vegetables. They may be influenced by room temperature, the number of jars, quantity, heat and quality of the jar contents. The specifications are based on 1-litre round jars. Before you switch off the appliance or change the cooking mode, check whether the contents of the jars are bubbling as they should. The bubbling process starts after approx. 30-60 minutes.

Type of heating used:

-  Hot air

Dish	Cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Preserving					
Vegetables, e.g. carrots	1-litre preserving jars	1		160-170	Before it starts bubbling: 30-40
				120	When it starts to bubble: 30-40
				-	Residual heat: 30
Vegetables, e.g. cucumbers	1-litre preserving jars	1		160-170	Before it starts bubbling: 30-40
				-	Residual heat: 30
				-	Residual heat: 30
Stone fruit, e.g. cherries, damsons	1-litre preserving jars	1		160-170	Before it starts bubbling: 30-40
				-	Residual heat: 35
				-	Residual heat: 35
Pomes, e.g. apples, strawberries	1-litre preserving jars	1		160-170	Before it starts bubbling: 30-40
				-	Residual heat: 25
				-	Residual heat: 25

Allowing the dough to prove at dough proving setting

Yeast dough will prove considerably more quickly using the "Dough proving" heating type than at room temperature and does not dry out. Only start operation when the cooking compartment has fully cooled down.

Always allow yeast dough to prove twice. Observe the specifications in the settings tables for the 1st and 2nd proving processes (dough fermentation and final fermentation).

Dough fermentation

Position the dough bowl on the wire rack for the dough fermentation. Use the settings indicated in the table.

Do not open the appliance door during the proving process, as moisture will escape. Do not cover the dough.

Final fermentation

Place your baked item into the oven at the shelf position indicated in the table.

Wipe moisture from the cooking compartment before baking.

Recommended setting values

The temperature and proving time are dependent on the type and quantity of the ingredients. The values in the table are therefore only meant to be average values.

Types of heating used:

- ≡ Top/bottom heating
- ☰ Dough proving

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C/ dough proving setting	Cooking time in mins.
Yeast dough, sweet					
E.g. small baked items	Bowl	1	☰	1	30-45
	Universal pan	1	☰	1	10-20
Rich dough, e.g. panettone	Bowl	1	☰	2	40-90
	Tin on wire rack	1	☰	2	30-60
Yeast dough, savoury					
E.g. pizza	Bowl	1	☰	1	20-30
	Universal pan	1	☰	1	10-15
Bread dough					
White bread	Bowl	1	☰	1	30-40
	Universal pan	1	☰	1	15-25
Multigrain bread	Bowl	1	☰	1	25-40
	Universal pan	1	☰	1	10-20
Bread rolls	Bowl	1	☰	1	30-40
	Universal pan	1	☰	1	15-25

Defrosting

Use the "Microwave" operation mode to defrost frozen fruit, vegetables, poultry, meat, fish and baked items.

Remove the frozen food from its packaging and place it onto the wire rack in cookware suitable for microwave use. Observe the notes on cookware suitable for microwaves. → "Microwave" on page 18

Slide the wire rack in with the imprint "Microwave" facing the appliance door and the outer rail facing downwards.

Remove unused accessories from the cooking compartment. This will allow you to achieve optimum cooking results and save energy.

Recommended setting values

The times in the table are average values. They are dependent on the quality, freezing temperature (-18 °C)

and composition of the food. Time ranges are indicated. Set the shortest time first and then extend the time if necessary. You can often achieve better results when defrosting in several steps. These are indicated one below the other in the table.

Tip: Items which were frozen flat or portioned defrost faster than those frozen in a block.




















Stir the food or turn it once or twice in between. Large pieces of food should be turned several times. Occasionally split the food or remove items which have already defrosted from the cooking compartment.

Leave the defrosted food to rest for another 10 to 30 minutes in the appliance whilst it is switched off, so that the temperature balances out.

Tip: If you have quantities other than those indicated in the settings table, this basic rule will help: double the quantity equates to roughly double the cooking time.

Type of heating used:

■  Microwave

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Cooking time in mins.
Bread, bread rolls						
Bread, 500 g	Cookware, uncovered	1		-	180	3
				-	90	10-15
Bread rolls	Wire rack	1		140-160	90	2-4
Cake						
Cake, moist, 500 g	Cookware, uncovered	1		-	180	2
				-	90	10-15
Cake, dry, 750 g	Cookware, uncovered	1		-	90	10-15
Meat and poultry						
Chicken, whole, 1.2 kg*	Cookware, uncovered	1		-	180	10
				-	90	10-15
Poultry portions, 250 g*	Cookware, uncovered	1		-	180	10
				-	90	10-15
Duck, 2 kg*	Cookware, uncovered	1		-	180	10
				-	90	40-50
Whole pieces of meat, e.g. joint (raw meat), 800 g	Cookware, uncovered	1		-	180	15
				-	90	10-15
Whole pieces of meat, e.g. joint (raw meat), 1 kg*	Cookware, uncovered	1		-	180	15
				-	90	20-30
Whole pieces of meat, e.g. joint (raw meat), 1.5 kg*	Cookware, uncovered	1		-	180	15
				-	90	25-35
Meat, in pieces or slices, e.g. goulash (raw meat), 500 g*	Cookware, uncovered	1		-	180	8
				-	90	5-10
Minced meat, mixed, 200 g*	Cookware, uncovered	1		-	90	8-15
Minced meat, mixed, 500 g*	Cookware, uncovered	1		-	180	5
				-	90	10-15
Minced meat, mixed, 1000 g*	Cookware, uncovered	1		-	180	10
				-	90	20-30
Fish						
Fish, whole, 300 g*	Cookware, uncovered	1		-	180	3
				-	90	10-15
Fish fillet, 400 g*	Cookware, uncovered	1		-	180	5
				-	90	10-15
Fruit, vegetables						
Berries, 300 g	Cookware, uncovered	1		-	180	5-10
Vegetables, 600 g	Cookware, uncovered	1		-	180	10
				-	90	8-13
Miscellaneous						
Defrosting butter, 125 g	Cookware, uncovered	1		-	90	7-9

* Turn halfway through cooking time

Heating and reheating food

Your appliance offers you various options for heating or reheating food. Food and drinks can be heated up very quickly using a microwave. When reheating using the steam assistance function, food is heated up gently and looks as though freshly prepared.

Heating food in a microwave

Using the microwave, you can heat food, or defrost and heat it in a single step.

Take ready-to-eat meals out of the packaging. The food will heat up more quickly and evenly in cookware that is suitable for microwaves. The various components of a dish may require different times to heat up.

Food which lies flat will cook more quickly than food which is piled high. Arrange the food as flat as possible in the cookware for this reason. Food should not be vertically stacked.

Cover the food. This will ensure better cooking results. If you do not have a lid that fits your cookware, use a plate or microwave film for this purpose.

Stir food two to three times during cooking and turn it if necessary. After heating food up, leave it to rest for 1 to 2 minutes to compensate for the temperature difference.

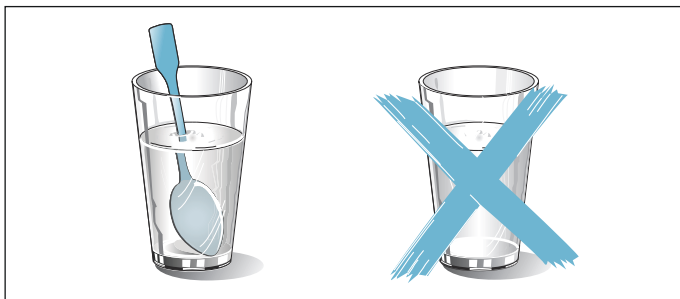
If you are heating up baby food, place the bottle onto the wire rack without the teat or the lid. After heating up, shake well or stir and be sure to check the temperature.

The food transfers heat to the cookware. It can become very hot when only using the microwave for preparation.

Tip: If you have quantities other than those indicated in the settings table, this basic rule will help: double the quantity equates to roughly double the cooking time.

Warning – Risk of scalding!

There is a possibility of delayed boiling when a liquid is heated. This means that the liquid reaches boiling temperature without the usual steam bubbles rising to the surface. Even if the container only vibrates a little, the hot liquid may suddenly boil over and spatter. When heating, always place a spoon in the container. This will prevent delayed boiling.



Caution!

Creation of sparks: Metal – e.g. a spoon in a glass – must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.

Reheating

Using heating type "Reheating", food is reheated gently using steam. It tastes and looks as though it has been freshly prepared. Even baked items from the day before can be re-crisped.

Use containers which are as flat, wide and heat-resistant as possible. Cold containers prolong the reheating process.

Where possible, only reheat dishes of the same size and type at the same time. If this is not possible, the time required for the component with the longest reheating time should be used as a basis.

Do not cover food while it is being reheated.

Place the food in the cookware onto the wire rack or place it directly onto the wire rack at level 1.

Do not open the appliance door during operation, as a lot of steam will escape.

Recommended setting values

In the table, you can find the setting values for heating using a microwave and for reheating with steam assistance for various kinds of food and drink. The times specified are only average values. These depend on the cookware used, the quality, temperature and composition of the food in question. Time ranges are indicated. Set the shortest time first and then extend the time if necessary.

The values in the table apply to dishes placed into a cold cooking compartment.


If no values are indicated for your food, use similar foods in the table as orientation.

























Remove unused accessories from the cooking compartment. This will allow you to achieve ideal cooking results and save energy.

Wipe the cooking compartment clean after cooking.

Types of heating used:

-  Reheating
-  Microwave

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Cooking time in mins.
Heating drinks						
200 ml (stir well)	Cookware, uncovered	1		-	max	1-3
* Preheat						

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Cooking time in mins.
400 ml (stir well)	Cookware, uncovered	1		-	max	2-6
Heating baby food						
Baby bottles, 150 ml (stir well)	Cookware, uncovered	1		-	360	1-3
Vegetables, chilled						
1 kg	Cookware, uncovered	1		120-130	-	15-25
250 g	Cookware, uncovered	1		120-130	-	5-15
250 g	Cookware, covered	1		-	600	3-8
Vegetables, frozen						
loose, 250 g	Cookware, covered	1		-	600	8-12
Creamed spinach, frozen block, 450 g	Cookware, covered	1		-	600	11-16
Dishes, chilled						
Plated meal, 1 portion	Cookware, uncovered	1		120-130	-	15-25
Plated meal, 1 portion	Cookware, covered	1		-	600	4-8
Soup, stew, 400 ml	Cookware, uncovered	1		120-130	-	10-25
Soup, stew, 400 ml	Cookware, covered	1		-	600	5-7
Side dishes, e.g. pasta, dumplings, potatoes, rice	Cookware, uncovered	1		120-130	-	8-25
Side dishes, e.g. pasta, dumplings, potatoes, rice	Cookware, covered	1		-	600	5-10
Bakes, e.g. lasagne, potato gratin	Cookware, uncovered	1		120-140	-	10-25
Bakes, 400 g, e.g. lasagne, potato gratin	Cookware, uncovered	1		-	600	5-10
Pizza, cooked	Wire rack	1		170-180*	-	5-15
Dishes, frozen						
Plated meal, 1 portion	Cookware, covered	1		-	600	11-15
Soup, stew, 200 ml (stir well)	Cookware, covered	1		-	600	4-6
Side dishes, 500 g, e.g. pasta, dumplings, potatoes, rice	Cookware, covered	1		-	600	7-10
Bakes, 400 g, e.g. lasagne, potato gratin	Cookware, uncovered	1		180-200	180	20-25
Baked goods						
Bread rolls, baguette, baked	Wire rack	1		150-160*	-	10-20
Pastries (vol-au-vents)	Wire rack	1		180*	-	4-10
Baked goods, frozen						
Pizza, cooked	Wire rack	1		170-180*	-	5-15
Bread rolls, baguette, baked	Wire rack	1		160-170*	-	10-20

* Preheat

Keeping warm

You can keep cooked dishes warm using the "Keeping warm" heating type. You can use the various moisture levels to prevent the cooked dishes from drying out.

Do not cover the food.

Do not keep cooked dishes warm for longer than two hours. Be aware that some dishes may continue cooking whilst being kept warm. Do not cover the food.

The various steam levels are suitable for keeping the following foods warm:

- Level 1: Roasted joints and pan-fried foods
- Level 2: Bakes and side dishes
- Level 3: Stews and soups

Test dishes

These tables have been produced for test institutes to facilitate the inspection of the appliance.

As per EN 60350-1:2013 and IEC 60350-1:2011 and as per standard EN 60705:2012, IEC 60705:2010.

Baking

Baked items that are placed into the oven on trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

Shelf positions for baking on two levels:

- Universal pan: Level 3
- Baking tray: Level 1

Apple pie

Apple pie on one level: place dark-coloured springform cake tins diagonally next to each other.

Cakes in tinplate springform cake tins: bake on one level with top/bottom heating. Place the springform cake tin onto the universal pan instead of onto the wire rack.




Fatless sponge cake

Fatless sponge cake on two levels: vertically stack springform cake tins in an offset manner on the wire racks.

Notes











- The setting values apply to dishes placed into a cold cooking compartment.
- Please note the information in the tables about preheating. The setting values are valid without rapid heating-up.
- For baking, use the lower of the indicated temperatures first.

Types of heating used:

-  Hot air
-  Top/bottom heating
-  Pizza setting

The levels of steam intensity are indicated as numbers in the table:

- 1 = Low
- 2 = Medium
- 3 = High

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Steam intensity	Cooking time in mins.
Baking						
Shortbread	Baking tray	1		150-160*	-	20-30
Shortbread	Baking tray	1		140-150*	-	25-35
Small cakes	Baking tray	1		160*	-	25-35
Small cakes	Baking tray	1		150*	-	20-30
Small cakes, 2 levels	Universal pan + baking tray	3+1		140*	-	30-40
Fatless sponge cake	Springform cake tin, diameter 26 cm	1		160-170**	-	25-35
Fatless sponge cake	Springform cake tin, diameter 26 cm	1		160-170**	-	30-45
Fatless sponge cake	Springform cake tin, diameter 26 cm	1		150-160	1	10
					-	20-30
Apple pie	2 x black plate tins, diameter 20 cm	1		180-200	-	60-70
Apple pie	2 x black plate tins, diameter 20 cm	1		170-180	-	60-80

* Preheat for 5 mins, do not use quick heat function

** Preheat, do not use quick heat function



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Grilling

Also slide in the universal pan. The liquid will be caught and the cooking compartment stays cleaner.

Type of heating used:

-  Grill, large area




Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Grilling					
Browning toast	Wire rack	3		290	3-6
Beefburger, 12 pieces*	Wire rack	2		290	20-30
* Turn after 2/3 of the total time					








Preparing food with a microwave

When preparing food in a microwave, always use cookware which is heat-resistant and suitable for microwave use. Observe the notes on cookware suitable for microwaves. → "Microwave" on page 18

If you place your cookware onto the wire rack, slide the wire rack in with the imprint "Microwave" facing the appliance door and the outer rail facing downwards.

Types of heating used:

-  Hot air
-  Circu-roasting
-  Microwave

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	MW power in watts	Cooking time in mins.
Microwave defrosting						
Meat	Cookware, uncovered	1		-	180	5
					90	10-15
Microwave cooking						
Egg wash	Cookware, uncovered	1		-	360	20
					180	20-25
Sponge flan	Cookware, uncovered	1		-	600	7-9
Meat loaf	Cookware, uncovered	1		-	600	22-27
Combined microwave cooking						
Potato gratin	Cookware, uncovered	1		150-170	360	25-30
Cake	Cookware, uncovered	1		190-210	180	12-18
Chicken*	Cookware, uncovered	1		180-200	360	25-35
* Turn after 2/3 of the total time						



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