

Causes of damage

General information

Caution!

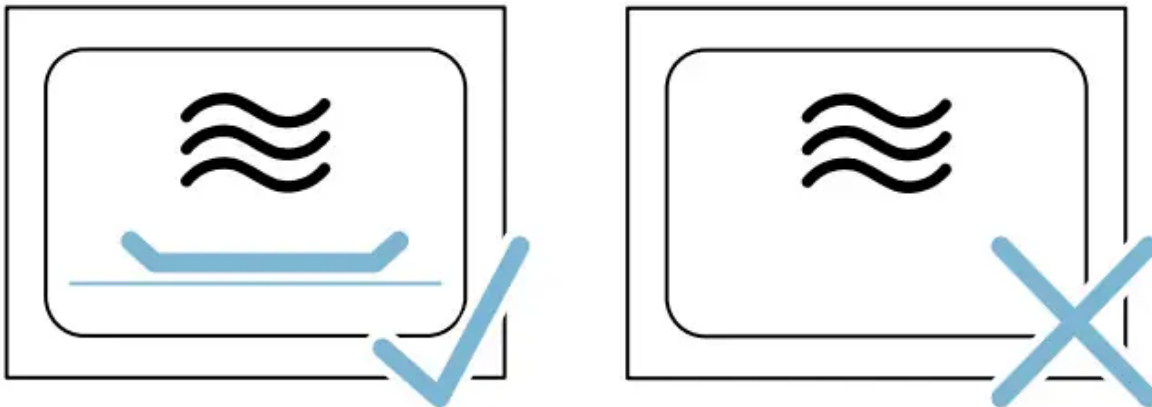
- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature 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

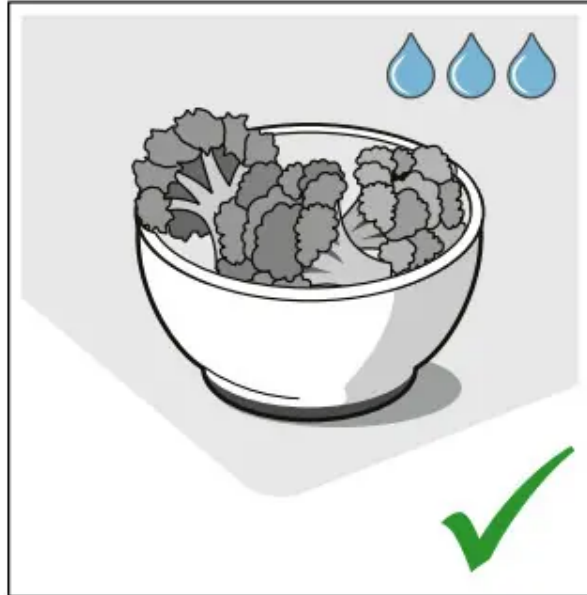
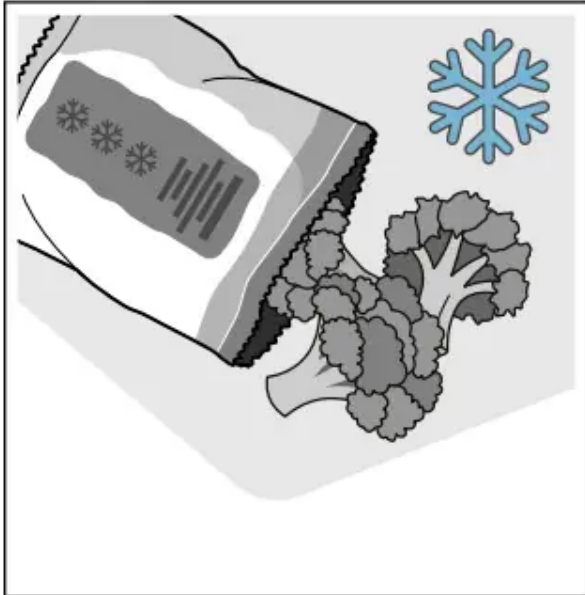


- Microwave popcorn: Never set the microwave output too high. Use a maximum microwave output of 600 watts. Always place the popcorn bag on a glass plate. The door panels may jump if overloaded.

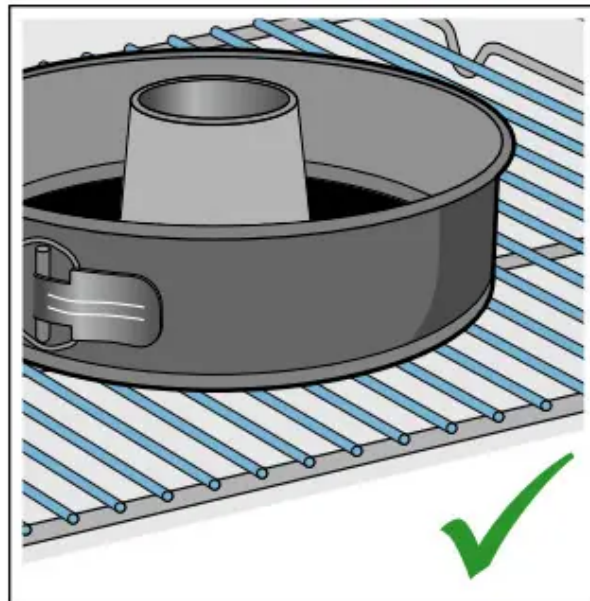
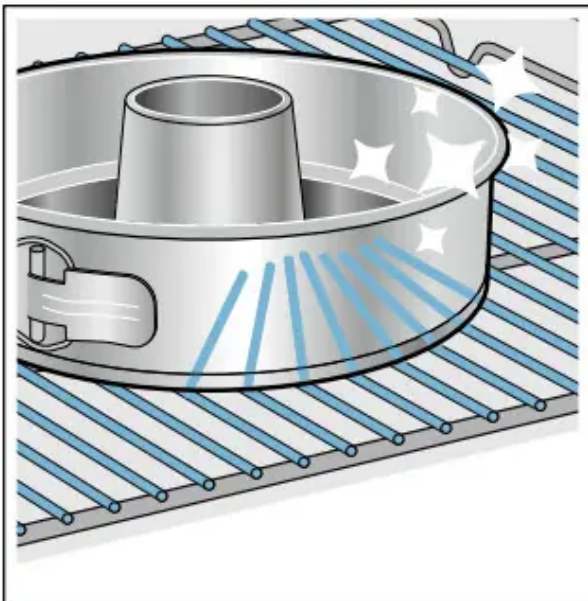
Environmental protection

Saving energy

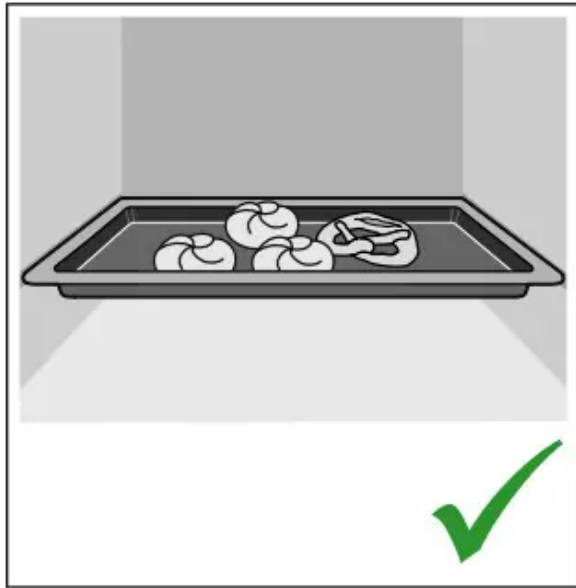
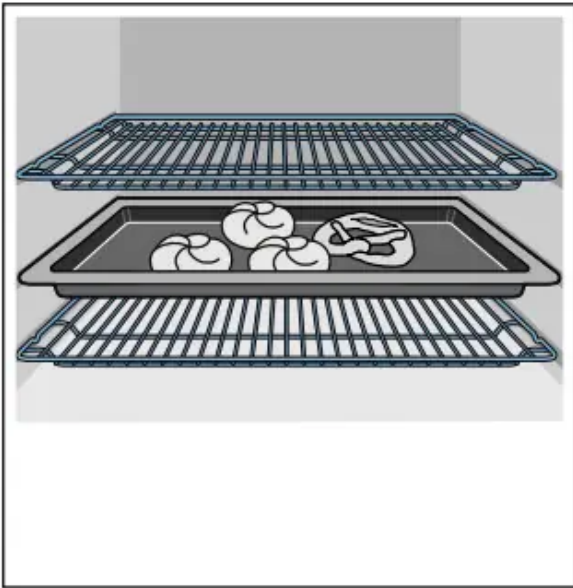
- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Leave frozen food to defrost before placing it in the cooking compartment.



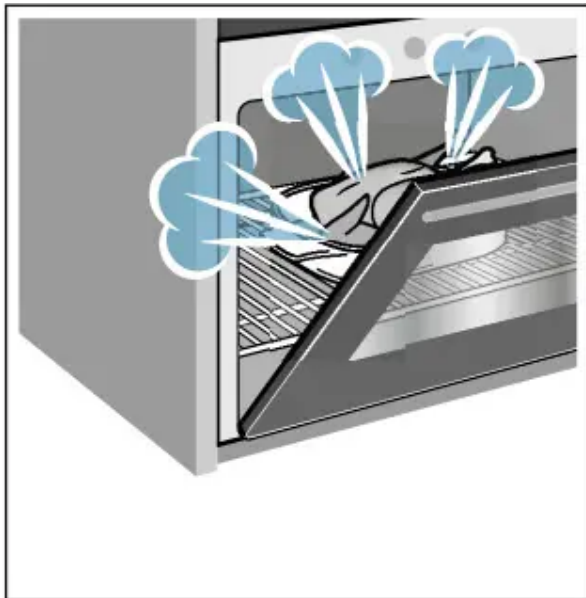
- Use baking tins that are dark-coloured, painted black or have an enamel coating. These absorb the heat particularly well.



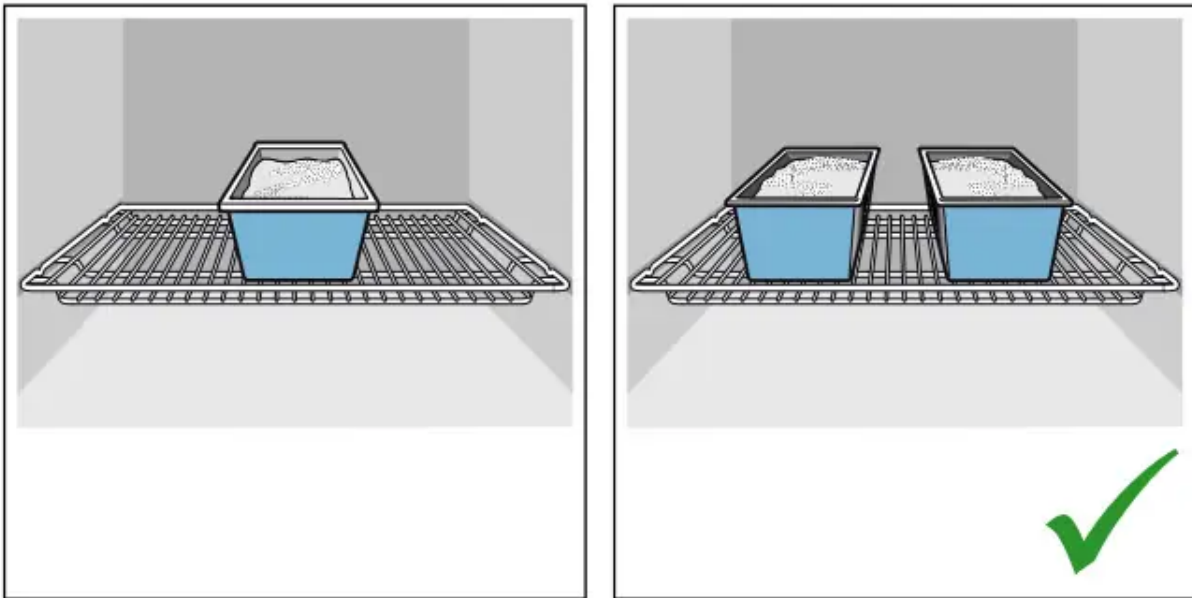
- Remove any unnecessary accessories from the cooking compartment.



- Open the appliance door as infrequently as possible when the appliance is in use.



- It is best to bake several cakes one after the other. The cooking compartment stays 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

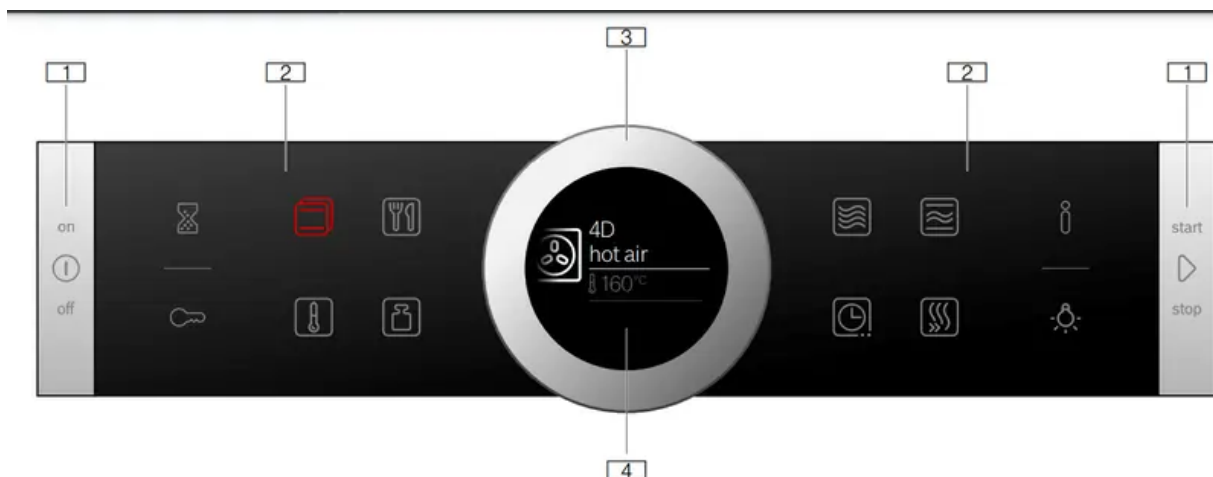
Getting to know your appliance

Get t i ng to know your appl i anc eIn this chapter, we will explain the indicators 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, you can use the various buttons, touch fields and the rotary selector to set the different appliance functions. The current settings are shown on the display. The overview shows the control panel when the appliance is switched on with a selected heating type.



1. Buttons

- The buttons on the left- and right-hand side of the control panel have a pressure point. Press these buttons to activate them. For appliances that do not have a stainless steel front, these two button touch fields do not have a pressure point.

2. Touch fields

- There are sensors under the touch fields. Simply touch the respective symbol to select the function.

3. Rotary selector

- The rotary selector is fitted so that you can turn it indefinitely to the left or right. Press it lightly and move it in the direction required using your finger.

4. Display

- You can see the current adjustment values, options or notes in the display.

Controls



The individual controls are adapted for the various functions of your appliance. You can set your appliance simply and directly.

Buttons and touch fields





Here you can find a short explanation of the various buttons and touch fields.

Symbol	Meaning
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Buttons

	on/off	Switching the appliance on and off
	Start/Stop	Starting, pausing or cancelling (hold down for approx. 3 secs) an operation

External touch fields

	Timer	Selects the timer
	Childproof lock	Activating and deactivating (hold down for approx. 4 secs) the childproof lock
	Information	Display notes Hold down (approx. 3 secs) to call up the basic settings
	Interior lighting	Switches the interior lighting on and off

Internal touch fields

	Heating types	Selects the "heating types" operating mode
	Temperature	Selects the temperature in the cooking compartment
	AutoCook	Selects the operating mode for dishes with cooking programmes
	Weight	Selects the weight for the operating mode for dishes
	Microwave	Selecting the Microwave operating mode
	Time-setting options	Select time-setting options
	MicroCombi	Selecting the MicroCombi operating mode
	Rapid heating	Starts or cancels Rapid heating for the cooking compartment

The touch field, which has a value on the display that can be changed or displayed in the foreground, lights up red.

Rotary selector

You can use the rotary selector to change the adjustment values shown on the display. In most selection lists, such as the temperature, you have to turn the rotary selector back the other way if you reach the minimum or maximum value. However, for the heating types for example, the first selection follows the last.

Display

The display is structured so that the information can be read at a glance in any situation. The value that you can currently set is highlighted. It is displayed in white lettering and underlined in white. The value in the background is displayed in grey text.

1. Highlighted information

- The highlighted value can be changed immediately without first being selected. After starting an operation, either the temperature or level remains highlighted. The white line also serves as the heating line and gradually turns red.
- **Note:** When using the Microwave operating mode, the cooking time is highlighted. The heating line does not appear

2. Enlargement

- As long as you use the rotary selector to change the highlighted value, only this value will be displayed larger.

Display ring

The display ring can be found around the outside of the display. If you change a value, the display ring shows you where you are in the selection list. Depending on the settings area and length of the selection list, the display ring may be continuous or divided into segments. During operation, the display ring turns red at secondlong intervals. After every full minute, the segments turn red again from the beginning. As the cooking time counts down, one segment disappears every second.

Temperature display

After the operation has started, the current cooking compartment temperature is displayed graphically on the display.

1. Heating line

- The white line under the temperature turns red from left to right as the cooking compartment heats up. When you are preheating the appliance, the optimal time to place the food in the cooking compartment is when the line has completely turned red. For set levels, e.g. the grill setting, the heating line turns red immediately.

2. Residual heat indicator

- When the appliance is switched off, the display ring shows the residual heat in the cooking compartment. As the residual heat cools down, the display ring becomes darker and disappears completely at some point.

Note: Due to thermal inertia, the temperature displayed may be slightly different to the actual temperature inside the oven.

Operating modes








Your appliance has various operating modes which make your appliance easier to use. You can find more precise descriptions of these in the corresponding sections.

Operating mode	Use
Heating types → <i>"Operating the appliance" on page 15</i>	There are various finely tuned heating types for the optimal preparation of your food.
AutoCook → <i>"Dishes" on page 28</i>	There are preprogrammed setting values which are suitable for many dishes.
Microwave → <i>"Microwave" on page 18</i>	You can use the microwave to cook, heat up or defrost your dishes more quickly.
MicroCombi → <i>"Microwave" on page 18</i>	You can use the microwave combination function to switch on the microwave and a type of heating.

Types of heating

To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here. The symbols for each type of heating help you to remember them.

When cooking at very high temperatures, the appliance lowers the temperature slightly after an extended period.

Heating type	Temperature	Use
 4D hot air	30-275 °C	For baking and roasting on one or more levels. The fan distributes heat from the ring heating element in the back panel evenly around the cooking compartment.
 Hot air eco	30-275 °C	For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment. This heating function is most effective between 125 and 275 °C. This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
 Hot air grilling	30-300 °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.
 Grill, large area	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items for grilling, such as steaks and sausages, for making toast, and for cooking au gratin. The whole area below the grill element becomes hot.
 Grill, small area	Grill settings: 1 = low 2 = medium 3 = high	For grilling small amounts of steaks or sausages, for making toast, and for cooking au gratin. The centre area under the grill heating element becomes hot.
 Preheating ovenware	30-70 °C	For preheating ovenware.
 Dry	150 °C	Dry the cooking compartment after using the microwave to ensure that no moisture remains.

Default values

For each heating type, the appliance specifies a default temperature or level. You can accept this value or change it in the appropriate area.

Microwave

To ensure that you always use the correct microwave power setting, we have provided a general overview of what the different power settings can be used for below. The microwave power settings do not always correspond to the exact wattage that the appliance uses.

Microwave power setting	Maximum cooking time	Use
90 watts	1 hour 30 mins	For defrosting delicate foods.
180 watts	1 hour 30 mins	For defrosting and continued cooking.
360 watts	1 hour 30 mins	For cooking meat and for heating delicate foods.
600 watts	1 hour 30 mins	For heating and cooking food.
Max. watts	30 minutes	For heating liquids.

MicroCombi

Various types of heating can be combined with the Microwave operating mode. The appliance heats up and the microwave is switched on at the same time. As a result, the food is ready in a much shorter time. Microwave power settings between 90 and 360 watts are suitable for this.

Accessories

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.

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.

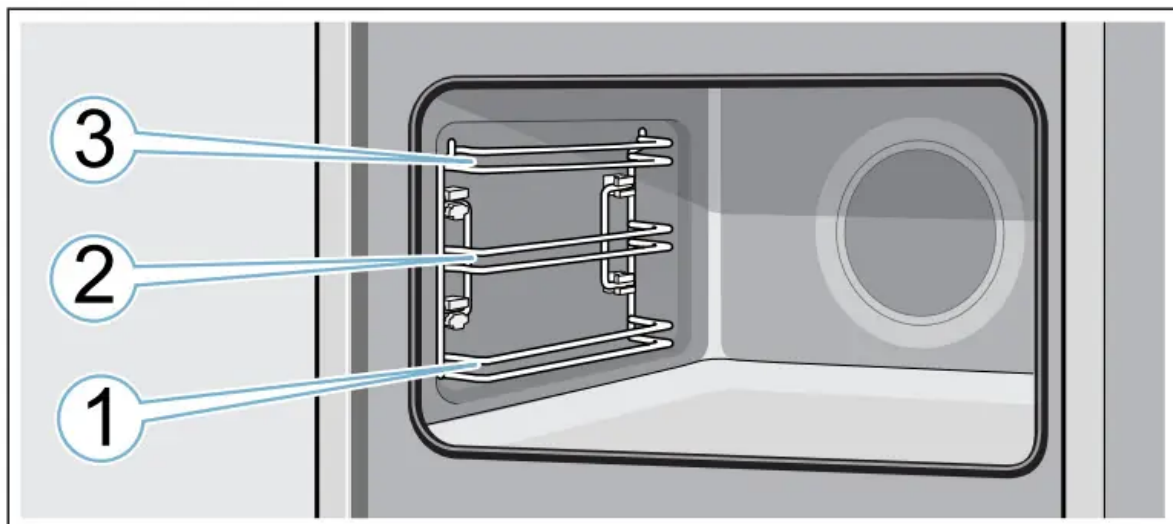
Note: The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

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 1, 2 and 3, always insert the accessory between the two guide rods for a shelf position.

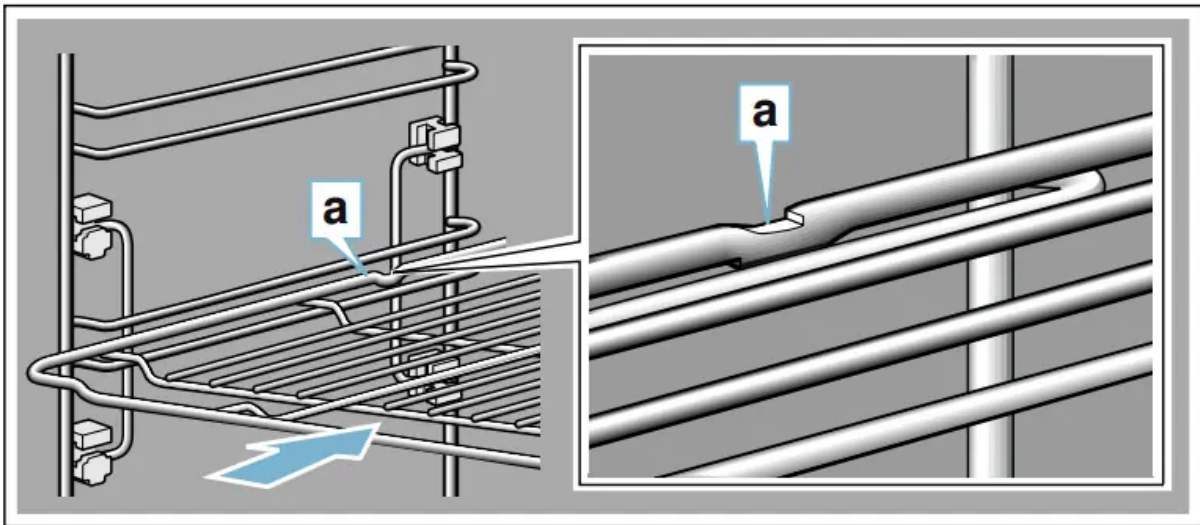
Notes

- 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

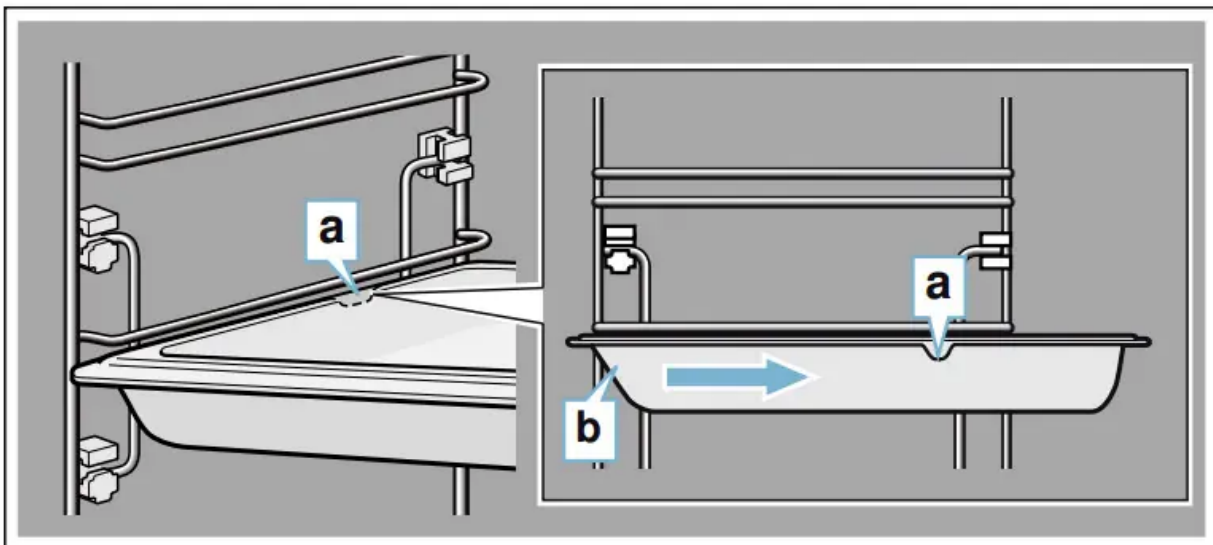
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

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 buy optional accessories from the after-sales service, from specialist retailers or online. *You will find a comprehensive range of products for your appliance in our brochures and online. Both availability and whether it is possible to order online differ between countries. Please see your sales brochures for more details.

Note: Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact identification number (E-no.) of your appliance. ~ "Customer service" on page 27

Special accessories

- Wire rack
 - For ovenware, cake tins and ovenproof dishes, and for roasts and grilled food.
- 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.
- Wire insert
 - For meat, poultry and fish. For inserting into the universal pan to catch dripping fat and meat juices.
- Universal pan, non-stick
 - For moist cakes, pastries, frozen meals and large roasts. Pastries and roasts can be removed more easily from the universal pan.
- Baking tray, non-stick
 - For tray bakes and small baked products. The pastries can be removed more easily from the baking tray.
- Profi pan
 - For preparing large quantities.
- Lid for the Profi pan
 - The lid turns the Profi pan into a Profi roasting dish.
- Pizza tray
 - For pizzas and large round cakes
- Grill tray
 - Use for grilling in place of the wire rack or as a splatter guard. Only use in the universal pan.
- Bread-baking stone
 - For home-made bread, bread rolls and pizzas that require a crispy base. The baking stone must be preheated to the recommended temperature.
- Glass roasting dish (5.1 litres)
 - For stews and bakes. Particularly suitable for the "Meals" operating mode.

- Glass tray
 - For large roasts, moist cakes and bakes.
- Glass tray
 - For bakes, vegetable dishes and baked goods.
- Decorative trims
 - For concealing the lower shelf of the unit and the base of the appliance.


Operating the appliance

Switching the appliance on and off

Before you are able to set the appliance, you must switch it on.


Note: The childproof lock and the timer can also be set when the appliance is switched off. Certain displays and notes, such as those relating to the residual heat in the cooking compartment, remain visible on the display after the appliance has been switched off. Switch off your appliance when you do not need to use it. If no settings are applied for a long time, the appliance switches itself off automatically.

Switching on the appliance

Press the  On/Off button to switch on the appliance. All touch fields light up red. The Bosch logo appears on the display, and then the first heating type in the selection list.


Note: In the basic settings, you can specify which operating mode should appear after the appliance is switched on. ~ "Basic settings" on page 21

Switching off the appliance



Press the  On/Off button to switch off the appliance. Any functions that may be running are cancelled. The time, or if applicable, the residual heat indicator, appears on the display.

Note: In the basic settings, you can set whether the clock should be displayed when the appliance is switched off. ~ "Basic settings" on page 21

Starting the operation


You must press the  Start/Stop button to start each operation. After starting the appliance, the time display is shown on the display along with the settings. The display ring and the heating line also appear.

Pausing the operation

You can also interrupt and then continue an operation using the  Start/Stop button. If you press and hold the  Start/Stop button for approx. 3 seconds, the operation is cancelled and all settings are reset.

Note: The fan may continue to run after an operation has been paused or cancelled.


Setting the type of heating and temperature

Touch the  field to select the types of heating. The symbol lights up red and the first type of heating appears in the display with a default temperature.


Example in the picture:  Hot air grilling at 195 °C.

1. Turn the rotary selector to set the type of heating.



2. Touch the  field. The temperature is highlighted in white in the display.
3. Turn the rotary selector to set the temperature.



4. Press the  Start/Stop button to start. The time in the display shows how long the operation has already been running.



The appliance begins to heat up.

When your dish is ready, use the  On/Off button to switch off the appliance.




Note: You can set both a cooking time and an end time for the operation on the appliance. ~ Page 16


Changing



After starting the appliance, the temperature is highlighted. When you move the rotary selector, the temperature is changed and applied immediately

Time-setting options

Your appliance has different time-setting options.

Time-setting option	Use
 Cooking time	After the set cooking time has elapsed, the appliance ends the operation automatically.
 End	Enter a cooking time and the required end time. The appliance starts automatically so that the operation ends at the required time.
 Timer	The timer functions like an egg timer. It runs independently from the operation and the other time-setting options. After the set time has elapsed, the appliance does not switch on or off automatically.

You can call up the cooking time and the end time after setting a operation using the  field.

The timer has a separate  field and can be adjusted at any time. A signal sounds after a cooking time or timed period has elapsed. You can cancel the signal early by touching the  field.

Note: You can change how long the signal sounds for in the basic settings. ~ "Basic settings" on page 21


Setting the cooking time

You can set the cooking time for your dish on the appliance. This means that the cooking time is not unintentionally exceeded and you do not need to interrupt other work in order to end the operation.


Setting


Depending on which direction you turn the rotary selector first, the cooking time starts at a particular default value: Left = 10 minutes, right = 30 minutes. The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments. The maximum time that can be set is 23 hours and 59 minutes.

Example in the picture: Cooking time of 45 minutes.

1. Set the operating mode and temperature or level.
2. Touch the  field before starting. The cooking time is highlighted in white in the display.
3. Turn the rotary selector to set the cooking time.





The value is applied after a few seconds, or you can touch the  field twice. The cooking time is shown in the display under the operating mode and temperature or level.

4. Press the  Start/Stop button to start. The cooking time counts down in the display



The appliance begins to heat up.

Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating up. The cooking time 00 m 00 s is shown in the display.

You can use the  field to set another cooking time, or use the  Start/Stop button to continue the operation without a cooking time.

When your dish is ready, use the  On/Off button to switch off the appliance.

Setting the end time


You can delay the time that the cooking time ends. You can, for example, put your dish in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

Notes

- Ensure that food is not left in the cooking compartment for too long as it may spoil.
- Do not adjust the end time once the operation has started. The cooking result would no longer be satisfactory.


Setting


The end of the cooking time can be delayed by a maximum of 23 hours and 59 minutes. Example in the picture: The set cooking time is 45 minutes and you want the dish to be ready at 12.00 p.m.

1. Set the operating mode and temperature or level.
2. Set the cooking time.
3. Before starting, touch the  field once again. The end time is highlighted in white in the display.




4. Turn the rotary selector to set a later end time.



The value is applied after a few seconds, or you can touch the  field again. The end time is shown in the display under the operating mode and temperature or level.

5. Press the  Start/Stop button to start. The time at which the appliance will start is shown in the display.





The appliance is in standby mode. When the appliance starts, the cooking time counts down in the display. Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating up. The cooking time 00 m 00 s is shown in the display. You can use the  field to set another cooking time, or use the  Start/Stop button to continue the operation without a cooking time. When your dish is ready, use the  On/Off button to switch off the appliance.


Setting the timer

The timer runs alongside other settings. You can set it at any time, even if the appliance is switched off. It has its own audible signal so that you can tell whether it is the timer or a cooking time which has elapsed.

Adjusting settings


The timer duration always starts at zero minutes. The higher the value, the greater the time steps when setting the timer. The maximum setting is 24 hours.

1. Touch the  field. The symbol lights up red. On the display, the timer duration is shown in white and in focus.
2. Set the timer duration using the rotary selector.
3. Press the  field to start. Note: After a few seconds, the timer also starts automatically. The timer duration counts down.

The timer duration counts down. The timer remains visible on the display if the appliance is switched off. When an operation is running, the settings for this operation are shown in the foreground. When you touch the  field, the timer duration is displayed for a few seconds. When the timer duration comes to an end, an audible signal sounds and a note appears on the display. The symbol is no longer lit up

Tip: If the set timer duration relates to the appliance operation, use the cooking time. The time is visible in the foreground and the appliance switches off automatically.

Changing and cancelling

To change the timer duration, touch the  field. The timer duration is displayed in white and in focus, and can be changed by using the rotary selector. If you want to cancel the timer, reset the timer duration to zero. Once the change has been applied, the symbol is no longer lit up.

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 power settings

A variety of microwave power settings that are suitable for different types of food and food preparation are available.




A cooking time must always be set to operate the microwave. You can either apply the default cooking time or adjust it in the relevant menu.

Setting	Use	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

The maximum setting is designed for heating liquids only; it is not designed for heating food. To protect the appliance, the maximum power of the microwave is gradually reduced to 600 W during the first few minutes. Full power is made available again after a cooling period.

Setting the microwave

Before setting the microwave, observe the information regarding suitable ovenware.

1. Touch the  field. The microwave power setting is highlighted in white in the display.
2. Turn the rotary selector to set the microwave power setting.
3. Touch the  field. The cooking time is highlighted in white in the display.
4. Turn the rotary selector to set the cooking time.
5. Press the  Start/Stop button to start.


The cooking time counts down in the display. The heating line does not appear when using the microwave operating mode.

The appliance starts.

Once the cooking time has elapsed, an audible signal sounds. The appliance finishes the operation. The cooking time 00 m 00 s is shown in the display.

When your dish is ready, use the  On/Off button to switch off the appliance.

Note: If you open the appliance door while the appliance is in operation, this pauses operation.

Once you have closed the door, you will need to press the Start/Stop button  to resume operation. If you have altered the basic setting, make sure that the microwave does not resume operation without food inside. ~ "Basic settings" on page 21

To prevent condensation from forming when the appliance is in microwave only mode, the appliance will automatically switch on an additional heating element when it is set to 600 W or "Max.". The cooking compartment and the accessories will become hot. The cooking result is not affected by this.



Note: You can switch this function off in the basic settings. ~ "Basic settings" on page 21


Warning – Risk of burns!

At the highest settings in microwave only mode, the drying function will automatically switch on an additional heating element to heat the cooking compartment. Never touch the inside surfaces of the cooking compartment or the heating elements while they are hot. Keep children at a safe distance.

Changing and cancelling

After starting the appliance, the cooking time remains highlighted. When you move the rotary selector, the cooking time is changed and applied immediately.

Use the  Start/Stop button to pause the operation and move the rotary selector to change the microwave power setting. Use the  Start/Stop button to resume the operation. The cooking time is maintained.



If you want to cancel the microwave operating mode, use the  Start/Stop button to pause the operation and select another operating mode


Setting MicroCombi

You can use a type of heating that is also combined with the microwave operating mode. Possible combinations include:


- 90 watts + 4D hot air
- 90 watts + Hot air grill
- 180 watts + Hot air grill
- 360 watts + Hot air grill

Before setting MicroCombi, observe the information regarding suitable ovenware.

1. Touch the  field. The combination is highlighted in white in the display.
2. Turn the rotary selector to set the required combination.
3. Touch the  field. The temperature is highlighted in white in the display.
4. Turn the rotary selector to set the temperature.

5. Touch the  field. The cooking time is highlighted in white in the display.

6. Turn the rotary selector to set the cooking time.


7. Press the  Start/Stop button to start. The cooking time counts down in the display.


The appliance starts. Once the cooking time has elapsed, an audible signal sounds. The appliance finishes the operation. The cooking time 00 m 00 s is shown in the display.

When your dish is ready, use the  On/Off button to switch off the appliance.


Changing and cancelling

After starting the appliance, the temperature remains highlighted. When you move the rotary selector, the temperature is changed and applied immediately.


Touch the  field and move the rotary selector to change the cooking time. The change is applied immediately.

Use the  Start/Stop button to pause the operation beforehand in order to change the combination. Turn the rotary selector to change the combination.

Note: If you change the combination, the other settings are also reset.

If you want to cancel the MicroCombi operating mode, use the  Start/Stop button to pause the operation and select another operating mode.

Childproof lock


Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings. The control panel is locked and no settings can be made. The appliance can only be switched off using the  On/Off button.








Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. You can change these settings as required.

Changing the basic settings


The appliance must be switched off.

1. Touch the  field for approx. 3 seconds. Notes on the process appear on the display.

2.  Press the  field to confirm the notes. The first setting "language" appears on the display.
3. Turn the rotary selector to change the setting as required.
4.  Touch the  field. The next setting is shown on the display and can be changed using the rotary selector.
5.  Touch the  field to go through all the settings and use the rotary selector to make changes as required.
6. When finished, press and hold the  field for approx. 3 seconds to confirm the settings.

A note is shown on the display to confirm that the settings have been saved.

Cancelling

If you do not want to save the settings, you can press the  On/Off button to cancel. A note is shown on the display to confirm that the settings have not been saved.

List of basic settings

Depending on the features of your appliance, not all basic settings are accessible.

Setting	Options
Language	Additional languages are possible.
Clock	Clock in 24-hour format
Audible signal	Short cooking time (30 sec.) Medium cooking time (1 min.)* Long cooking time (5 min.)
Button tone	Switched on Switched off* (tone remains for ⓘ On/Off)
Display brightness	5 levels
Clock display	Off Digital*
Lighting	Off during operation On during operation*
Automatic continue	Do not continue automatically* When closing the door (Only applicable for the Microwave operating mode)
Childproof lock	Button lock only* Door lock and button lock

Operation after switching on	Types of heating* Microwave MicroCombi AutoCook
Warning: Baking tray in MW	Display* Do not display
Night-time darkening	Switched off* Switched on
Brand logo	Display* Do not display
Dry microwave	On* Off
Fan run-on time	Recommended* Minimum
Sabbath mode	Switched on Switched off*
Factory settings	Restore Do not restore*

* Factory setting (factory settings may vary depending on the appliance model)


Note: Changes to the language, button tone and display brightness settings take effect immediately. All other changes take effect after the settings have been changed.






Power cut

The changes you make to the settings are saved even after a power cut. You only have to reset the settings for the initial use following a long-term power cut. The appliance can bridge a short-term power cut.

Changing the time

If you want to change the time, for example from summer to winter time, you have to change the basic setting. The appliance must be switched off.

1. Touch the  field for approx. 3 seconds. Notes on the process appear on the display.

2.  Press the  field to confirm the notes. The first setting "language" appears in the display.
3.  Touch the  field. The setting for the clock appears.
4. Turn the rotary selector to change the clock time.
5. Press and hold the  field for approx. 3 seconds to confirm the setting.

A note is shown on the display to confirm that the settings have been saved.

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

1. 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.

2. 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.

3. Painted surfaces

- Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.

4. 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.

5. 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.

6. 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

1. 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 remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt.
- **Caution!** Never use oven cleaner in the cooking compartment when it is still warm. This may damage the enamel. Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance. Leave the cooking compartment open to dry after cleaning it.

- **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.
2. 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.
 3. Door seal Do not remove.
 - Hot soapy water: Clean with a dish cloth. Do not scour.
 4. Door cover
 - made from stainless steel: Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products. made from plastic: Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper. Remove the door cover for cleaning.
 5. 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.
 6. Rails
 - Hot soapy water: Soak and clean with a dish cloth or brush.
 7. 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.
 8. 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.

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.

Warning – Risk of fire! Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.

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 overware for roasting, e.g. a roasting dish.

Rails

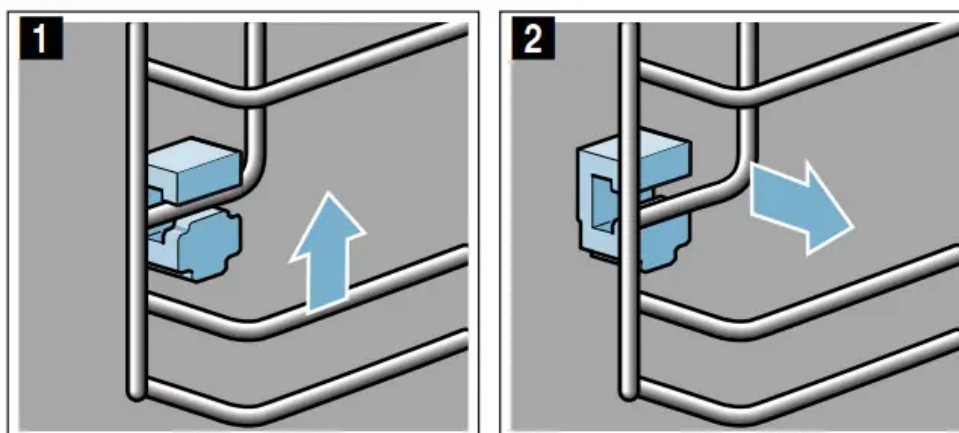
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the shelves and clean them.

Detaching and refitting the rails

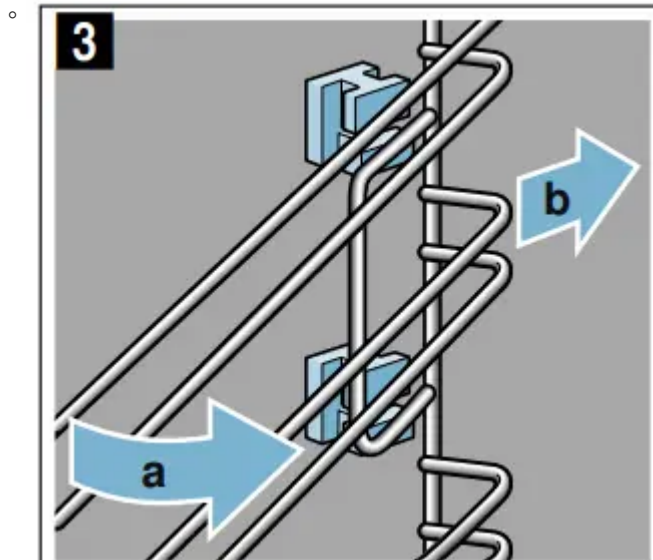
Warning – Risk of burns! The rails become very hot. Never touch the hot rails. Always allow the appliance to cool down. Keep children away from the appliance.

Detaching the rails

1. Push the rail to the front and up (fig 1)
2. and detach it (fig. 2).



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

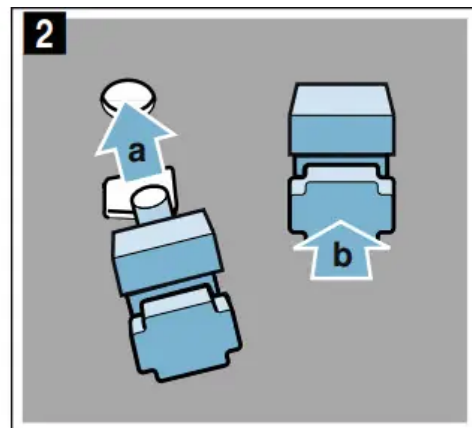
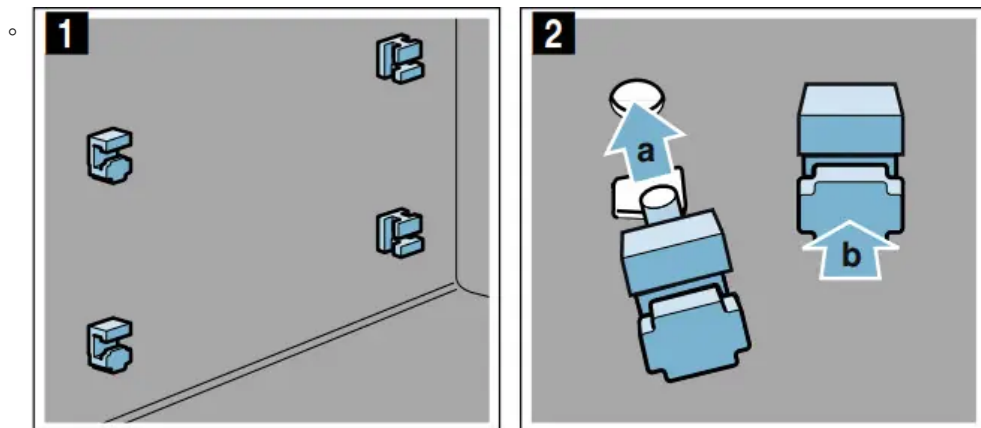


Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

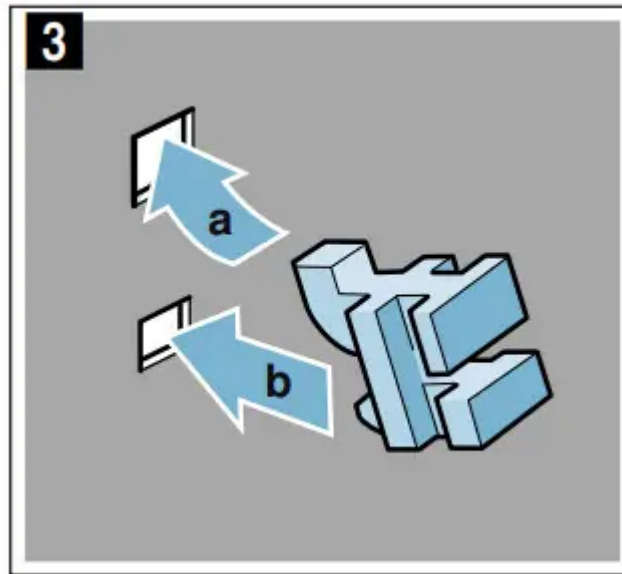
Inserting the holders

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).

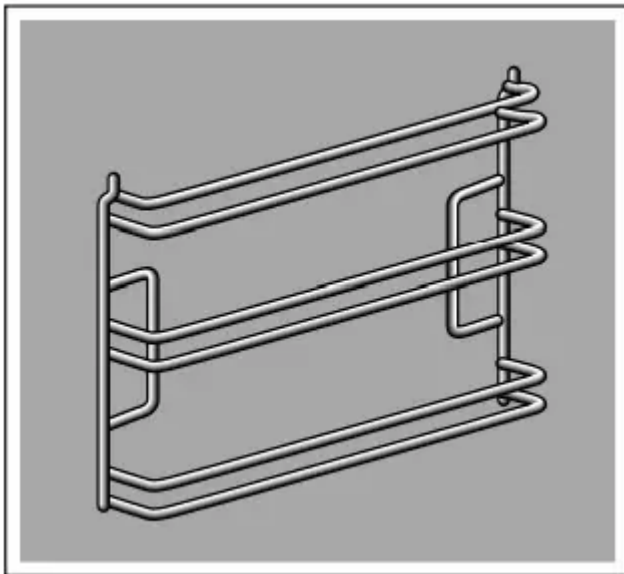


3. Use the hook to attach the rear holder into the upper hole a, and push it into the lower hole b (fig. 3).



Attaching the rails

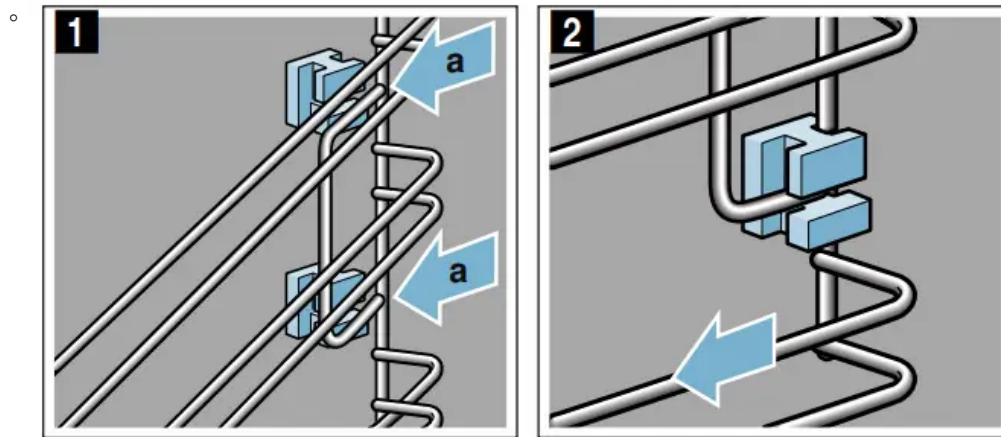
When hanging the rails, ensure that the sloping edge is at the top of the rail.



The rails fit both the left and right sides.

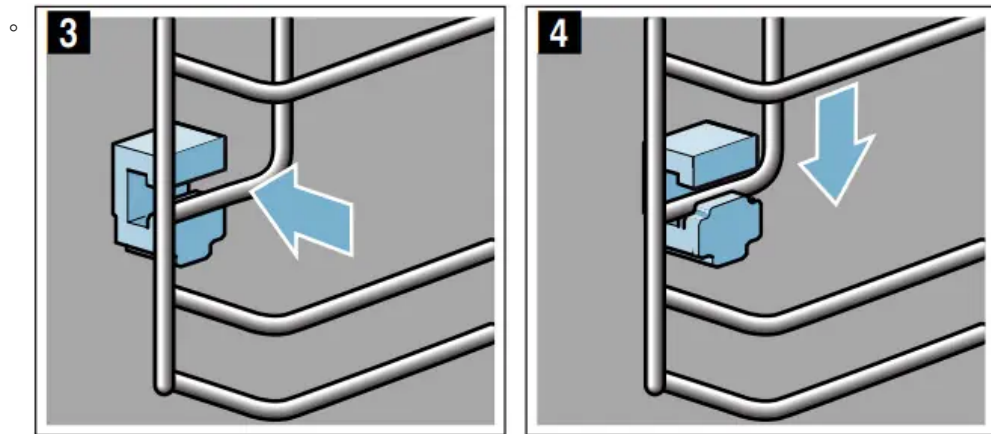
1. Hold the rear of the frame at an angle, and mount it at the top and bottom a, (fig. 1).

2. Pull the rail forwards (fig. 2).



3. Then fold it forwards and insert it (fig. 3)

4. and push it downwards (fig. 4).



Trouble shooting


Rectifying faults yourself

You can often easily rectify technical faults on the appliance yourself. If a dish does not turn out exactly as you wanted, you can find many tips and instructions for preparation at the end of the operating manual. ~ "Tested for you in our cooking studio" on page 29

Fault, Possible cause & Notes/remedy

1. The appliance does not work.

- Faulty fuse.
 - Check the circuit breaker in the fuse box.
- Power cut
 - Check whether the kitchen light or other kitchen appliances are working

2. "Sprache Deutsch" appears on the display.
 - Power cut
 - Reset the language and the time.
3. The time does not appear when the appliance is switched off.
 - Basic setting is changed.
 - Change the basic setting for the clock display.
4. The appliance does not heat up; the  symbol lights up on the display
 - Demo mode is activated in the basic settings.
 - Briefly disconnect the appliance from the mains (switch off the circuit breaker in the fuse box) and then deactivate demo mode in the basic settings within 3 minutes.
5. The appliance will not start and "Cooking compartment too hot" appears on the display
 - The cooking compartment is too hot for the selected dish or type of heating
 - Allow the cooking compartment to cool down and start again
6. The rotary selector has fallen out of the support in the control panel.
 - The rotary selector has been accidentally disengaged.
 - The rotary selector can be removed. Simply place the rotary selector back in its support in the control panel and push it in so that it engages and can be turned as usual.
7. The rotary selector can no longer be turned easily
 - There is dirt under the rotary selector.
 - The rotary selector can be removed. To disengage the rotary selector, simply remove it from the support. Alternatively, press on the outer edge of the rotary selector so that it tips and can be picked up easily. Carefully clean the rotary selector and its support on the appliance using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove the rotary selector too often so that the support remains stable.
8. The cooking compartment becomes hot during microwave-only operation
 - Drying function is switched on.
 - To prevent condensation forming when the appliance is in microwave-only mode, the appliance will automatically switch on the

top heating element when it is set to 600 W or "Max.". The cooking result is not affected by this. You can switch this function off in the basic settings. Observe the information on the microwave. ~ "Microwave" on page 18


Warning – Risk of injury!

Incorrect repairs are dangerous. Do not attempt to repair the appliance yourself. Repairs must only be carried out by one of our trained after-sales engineers. If the appliance is defective, call the after-sales service.

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.

Error messages on the display

When an error message appears on the display with "D" or "E", e.g. D0111 or E0111, switch the appliance off and on again using the  On/Off button.


If it was a one-off error, the display goes out. If the error message appears again, call the after-sales service and quote the exact error message.

Maximum operating time

If you do not change the settings on your appliance for several hours, the appliance stops heating up automatically. This prevents unwanted continuous operation. The respective settings for the operating mode govern when the maximum operating time is reached.

Maximum operating time reached

A note appears on the display confirming that the maximum operating time has been reached. To continue operation, touch any field or turn the rotary selector. Switch the appliance off using the

 On/Off button if you do not need to use it.

Tip: Set a cooking time so that the appliance does not switch off when you do not want it to, e.g. with an extremely long preparation time. The appliance heats up until the set cooking time has elapsed.

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.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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