

Environmental protection

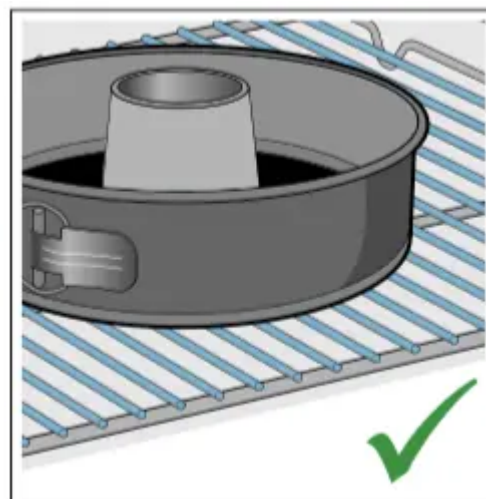
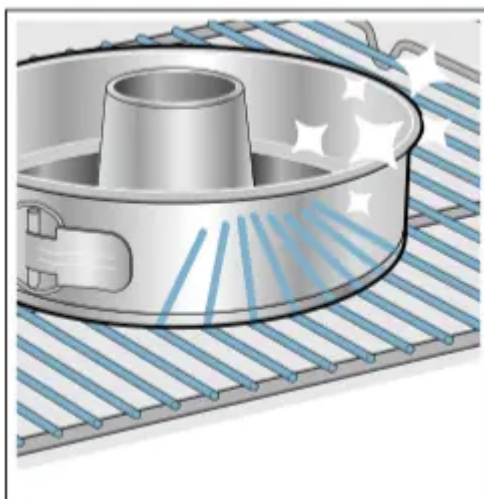
Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

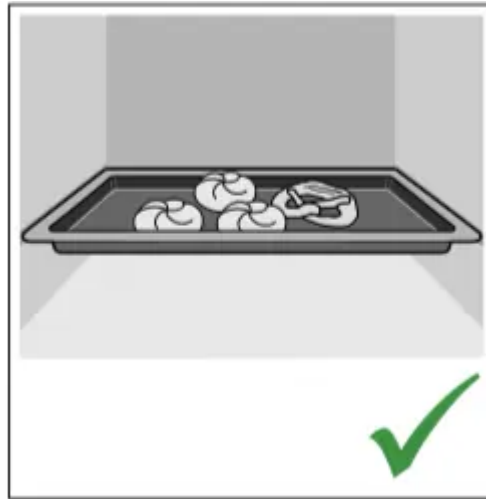
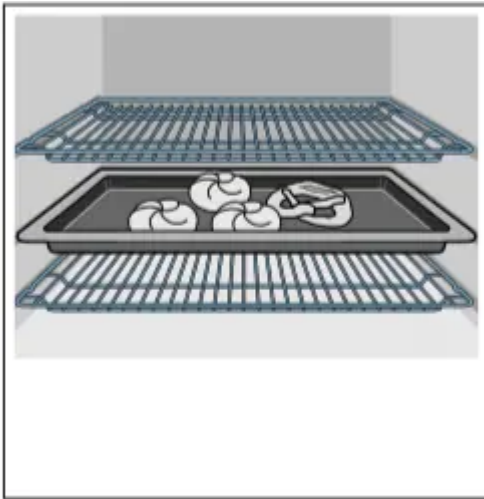
- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Leave frozen food to defrost before placing it in the cooking compartment.



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



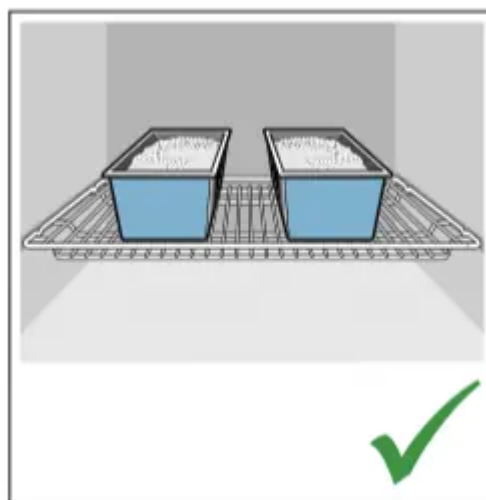
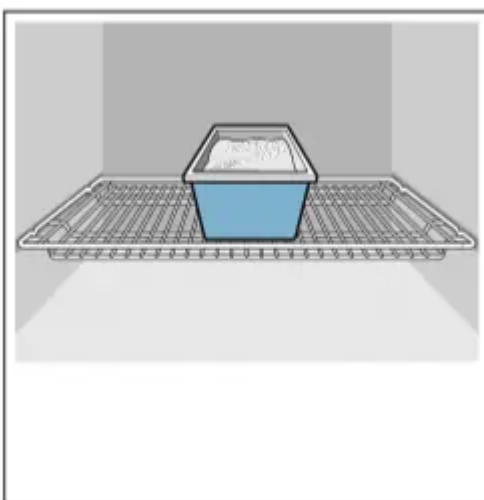
- Remove any unnecessary accessories from the cooking compartment.



- 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.

Getting to know your appliance

In 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

You can set your appliance's various functions on the control panel. Below, you will see an overview of the control panel and the layout of the controls.



1 Buttons and display

The buttons are touch keys with sensors underneath. Simply touch a symbol to select the function it represents.

The display shows symbols for active functions and the time-setting options.

2 Main oven

Controls for the main oven

3 Function selector

Use the function selector to set the heating function or other functions for the main oven. You can turn the function selector clockwise or anti-clockwise from the "Off" position.

4 Temperature selector

Use the temperature selector to set the temperature for the heating function or select the setting for other functions for the main oven. You can only turn the temperature selector clockwise from the "Off" position, until it offers resistance. Do not turn the selector beyond this point.

5 Heating-up indicator

The heating-up indicator for the main oven remains lit while the appliance is heating.

6 Top oven

Controls for the top oven

7 Function selector

Use the function selector to set the heating function or other functions for the top oven.

You can turn the function selector clockwise or anti-clockwise from the "Off" position.

8 Temperature selector

Use the temperature selector to set the temperature for the heating function or select the setting for other functions for the top oven.

You can only turn the temperature selector clockwise from the "Off" position, until it offers resistance. Do not turn the selector beyond this point.



9 Heating-up indicator

The heating-up indicator for the top oven remains lit while the appliance is heating.

Note: On some appliances, the control knobs can be pushed in. To push the control knob in and engage it or to release it again, turn it to the "Off" position.


Buttons and display

You can use the buttons to set various additional functions on your appliance. You will be able to see the values for these on the display.

Symbol		Meaning
	Time-setting options	Tap the symbol repeatedly to select the timer  , duration $I \rightarrow I$, end time $\rightarrow I$ and time.
	Childproof lock	Lock and unlock the oven functions on the control panel by pressing and holding the button for approx. 4 seconds.
-	Minus	Reduce setting values.
+	Plus	Increase setting values.

Display

The value that can be set at the present time or that is elapsing will be shown in large digits on the display.











To use the individual time-setting options, tap the  button several times. The symbol that lights up corresponds to the value currently shown in large digits on the display.

Types of heating and functions

Use the function selector to set the types of heating and other functions.






To make sure you always use the right type of heating to cook your food, we have explained the differences and applications below.

Note: Not all heating functions and other functions are available for both ovens. To find out which ones are available, see the symbols on the controls.

Heating function	Use
 Main oven	
 3D hot air	For baking and roasting on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back panel evenly around the cooking compartment.
 Hot air gentle	An intelligent heating type 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. This heating function is used to determine the energy efficiency class.
 Grill, large area	For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area below the grill element becomes hot.
 Circulated air grilling	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.
 Top/bottom heating	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom.
 Top oven	
 Top/bottom heating	For baking on one level. Heat is emitted evenly from above and below.
 Grill, small area	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.
 Grill, large area	For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area below the grill element becomes hot.

Other functions



Your new oven has yet more functions; see below for a brief description of these.

Function	Use	
	Main oven	
	Rapid heating	Preheats the cooking compartment rapidly without accessories inside it.
	Interior lighting	Switches on the interior lighting; all other functions remain off. Makes it easier to clean the cooking compartment, for example.
	Top oven	
	Interior lighting	Switches on the interior lighting; all other functions remain off. Makes it easier to clean the cooking compartment, for example.

Temperature

Use the temperature selector to set the temperature in the cooking compartment. You can also use it to select the settings for other functions.

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

Position	Meaning	
●	"Off" position	The appliance is not heating.
50-275	Temperature range	The temperature that can be set in the cooking compartment in °C.
1, 2, 3 or I, II, III	Grill settings	The configurable settings for the grill, large area  and small area  (depending on the appliance model). Setting 1 = low Setting 2 = medium Setting 3 = high

Temperature indicator

The heating-up indicator remains lit while the appliance is heating.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is when the heating-up indicator first goes out.

Note: Due to thermal inertia, the actual temperature inside the cooking compartment may differ slightly from the temperature that is displayed.

Cooking compartment

Various functions in the cooking compartment make your appliance easier to use. For example, the cooking compartment is well lit and a cooling fan prevents the appliance from overheating.

Opening the appliance door

If you open the appliance door when the appliance is in operation, the appliance will continue to operate as before.

Interior lighting

With most heating functions and other functions, the interior lighting in the cooking compartment will remain lit while the oven is in operation. When the function selector is turned to bring operation to an end, the lighting will go out.

By turning the function selector to the interior lighting setting, you can switch on the lighting without heating the oven. This makes it easier to clean your appliance, for example.

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 operation, the cooling fan continues to run for a certain period afterwards.

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.

Control accessories

The accessories supplied may differ depending on the appliance model.

	<p>Wire rack For ovenware, cake tins and ovenproof dishes. For roasts, grilled items and frozen meals.</p>
	<p>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.</p>
	<p>Two universal pans, narrow style For smaller amounts, fish, meat, vegetables and small baked products. Slide the two trays (or only one) into the cooking compartment as shown in the image. Do not use the universal pans in conjunction with the clip-rails.</p>

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.

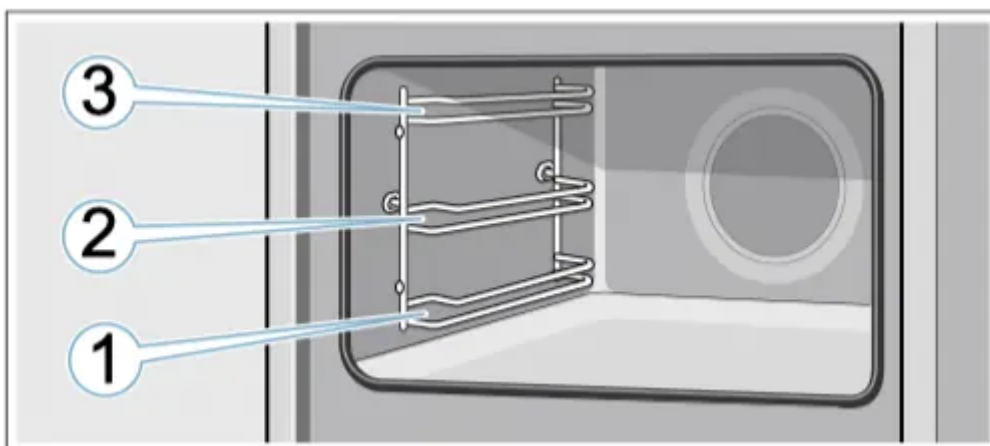
Note: The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

Inserting accessories

The shelf positions are counted from the bottom up.

The bottom cooking compartment

The bottom cooking compartment has three shelf positions.



Always insert accessories between the two guide rods for the shelf position.

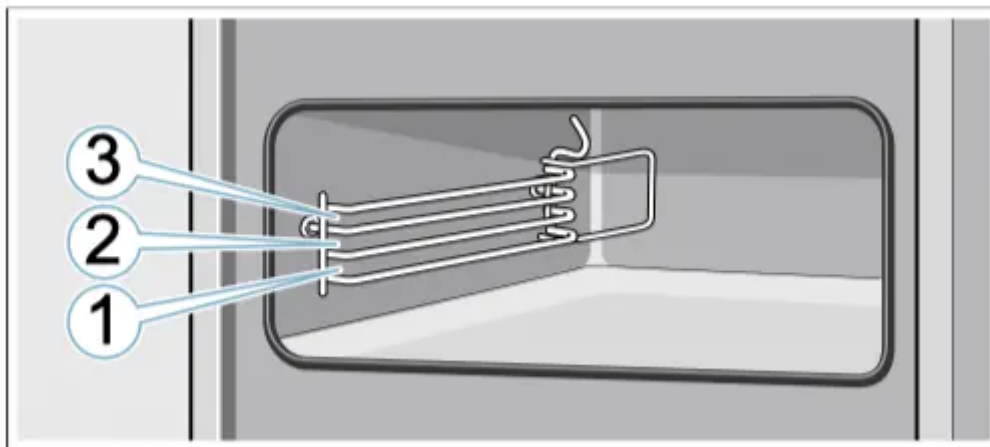
Accessories can be pulled out approximately halfway without tipping.

Notes

- Make sure 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.
- Take any accessories that you will not be using out of the cooking compartment.
- The shelf supports can be taken out of the cooking compartment for cleaning. → Page 19

The top cooking compartment

The top cooking compartment has three shelf positions.



Always insert accessories between the two guide rods for the shelf position.

Accessories can be pulled out approximately halfway without tipping.

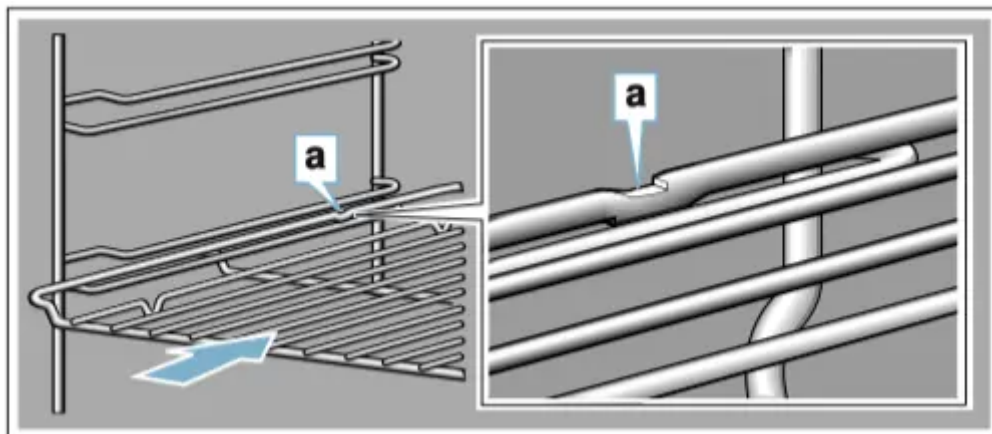
Notes

- Make sure 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.
- Take any accessories that you will not be using out of the cooking compartment.

Locking function

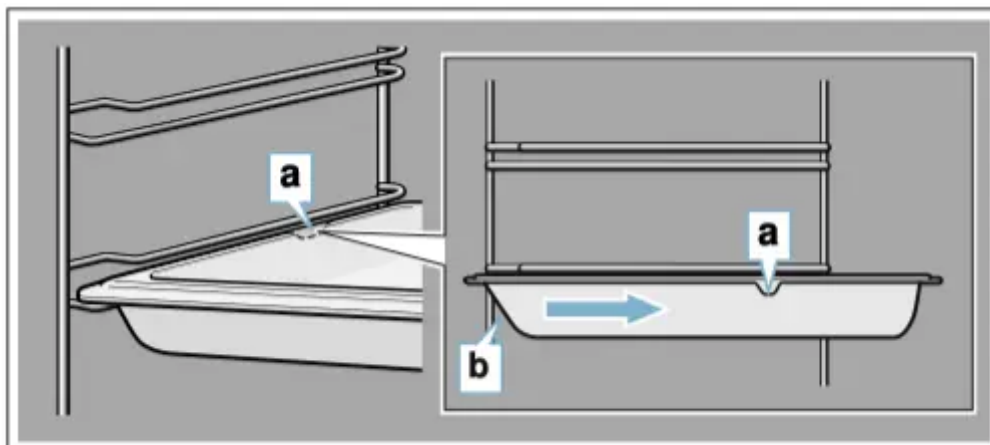
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

When inserting the wire rack, ensure that lug a is at the rear and is facing downwards. The open side must be facing the appliance door and the outer rail must be facing downwards.



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

Example in the picture: Universal pan

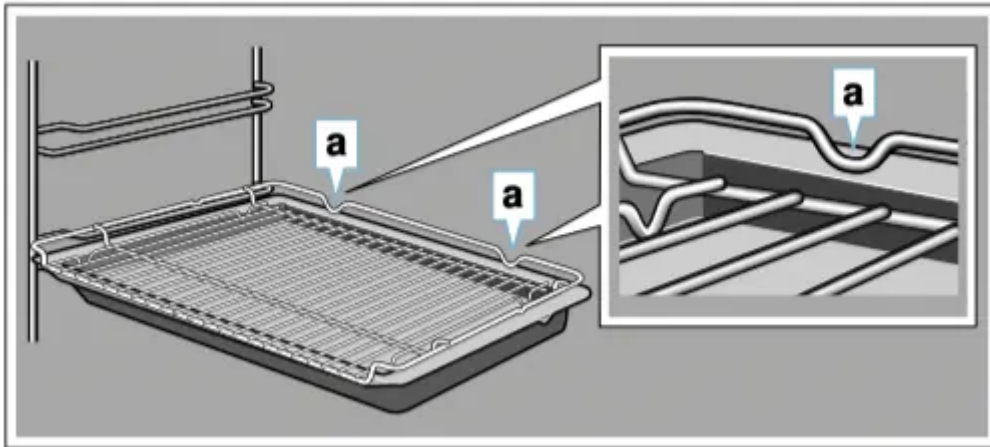


Combining accessories

You can insert the wire rack and the universal pan at the same time to catch drops of liquid.

When inserting the wire rack, ensure that both spacers a are at the rear edge. When inserting the universal pan, the wire rack is on top of the upper guide rod of the shelf position.

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 24

Optional accessories

Wire rack For cookware, cake tins and ovenproof dishes, and for roasts and grilled food.

Baking tray For tray bakes and small baked items.

Universal pan For moist cakes, baked items, frozen food and large roasts.

It can be used to catch dripping fat when you are grilling directly on the wire rack.

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, baked items, frozen food and large roasts. Allows baked items and roasts to be removed more easily from the universal pan.

Baking tray, non-stick For tray bakes and small baked items.

Allows baked items to be removed more easily from the baking tray.

Two universal pans, narrow style For moist cakes, baked items and frozen food.

Do not use the universal pans in conjunction with the clip-on pull-out rails or place them on the wire rack.

Professional pan For preparing large quantities of food. Also ideal for moussaka, for example.

Professional pan with wire insert For preparing large quantities of food.

Lid for the professional pan The lid turns the professional pan into a professional 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. Use in the universal pan only.

Baking stone For home-made bread, bread rolls and pizzas that you wish to have a crispy base. The baking stone must be preheated to the recommended temperature.

Glass roasting dish For stews and bakes.

Glass tray For large roasts, moist cakes and bakes.

Glass pan For bakes, vegetable dishes and baked items.

Clip-on rail The pull-out rails can be used at any level. Rails can be fitted on any and all free levels.

Pull-out system, one level Fitting pull-out rails at position 2 will allow you to pull accessories out further without them tipping.

Pull-out system, two levels Fitting pull-out rails at positions 2 and 3 will allow you to pull accessories out further without them tipping.

Pull-out system, three levels Fitting pull-out rails at positions 1, 2 and 3 will allow you to pull accessories out further without them tipping.

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.

Initial use

The time will appear on the display once the appliance is connected to the power supply. Set the current time.

Setting the time Make sure that the function selector is set to the "Off" position.

The time starts at "12:00".

1. Use the **-** or **+** button to set the time.
2. Touch the  button to confirm.

The current time will be shown on the display.

Cleaning the cooking compartment and accessories





Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Cleaning the cooking compartment

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

Ensure that there is no leftover packaging, such as polystyrene pellets, in the cooking compartment and remove the adhesive tape that is in or on the appliance. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth. Keep the kitchen ventilated while the appliance is heating.

Apply the settings indicated below. You can find out how to set the heating function and the temperature in the next section. → "Operating the appliance" on page 13

Settings	Main oven 	Top oven 
Heating function	Top/bottom heating 	Top/bottom heating 
Temperature	240 °C	240 °C
Cooking time	1 hour	1 hour

Switch off the appliance after the time indicated.

Once the cooking compartment has cooled down, clean the smooth surfaces with soapy water and a dish cloth.

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 apply settings on your appliance.

Switching the appliance on and off

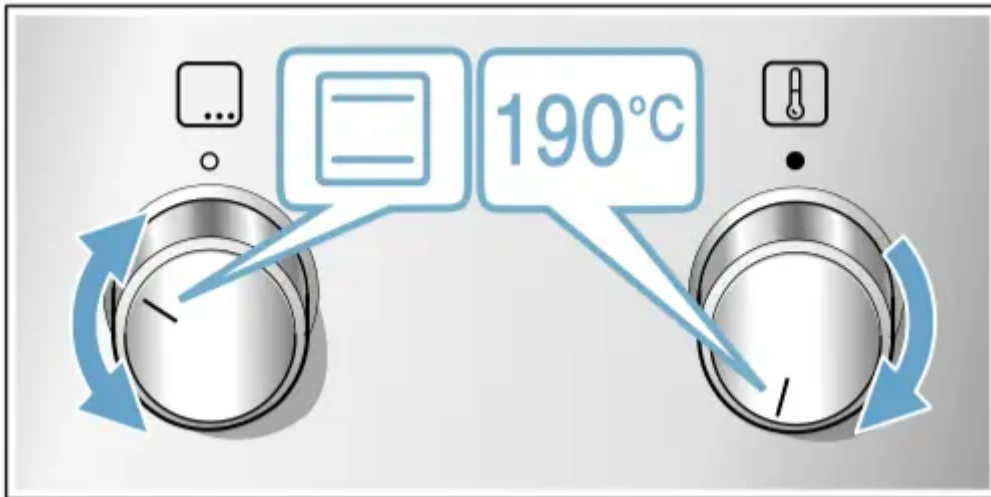
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

Setting the heating function and temperature

The function selector and temperature selector make it very easy to apply the settings you require to your appliance. To find out which heating function is best for which type of food, please refer to the beginning of the instruction manual.

Example in the picture: Top/bottom heating  at 190 °C.

1. Use the function selector to set the heating function.
2. Use the temperature selector to set the temperature or grill setting.



The appliance starts heating after a few seconds.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Note: You can also set a cooking time and end time on the appliance. → "Time-setting options" on page 14

Changing

The heating function and temperature can be changed at any time using the relevant selector.

Rapid heating


With Rapid heating, you can shorten the heat-up time.

Then, for best results, use:

-  3D hot air

Only use Rapid heating when a temperature of over 100 °C has been selected.

To achieve an even cooking result, do not place your food into the cooking compartment until Rapid heating is complete.





1. Set the function selector to .


2. Use the temperature selector to set the temperature. The oven will start heating after a few seconds.


Once Rapid heating is complete, an audible signal will sound. Place your food in the cooking compartment.

Time-setting options

Your appliance has different time-setting options.

	Time-setting option	Use
I→I	Cooking time	Main oven  : Once the set cooking time has elapsed, the appliance automatically stops heating.
→I	End	Main oven  : Enter a cooking time and the required end time. The appliance starts up automatically so that it finishes cooking at the required time.
	Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and does not affect the appliance.
	Time	When no other function is running in the foreground, the appliance shows you the time of day in the display.

You must set a heating function before you can call up the cooking time using the  button. Once you have set a cooking time, the end time can be called up.



An audible signal sounds once the cooking time or timer duration has elapsed. You can cancel the audible signal early by touching the  button.

Setting the cooking time


You can set the cooking time for your food on the appliance. This prevents the food from accidentally being cooked for too long, and means that you do not have to stop what you are doing to switch off the oven.

The maximum time that can be set is 23 hours 59 minutes. The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.


The cooking time starts at a different default value, depending on which button you touch first:

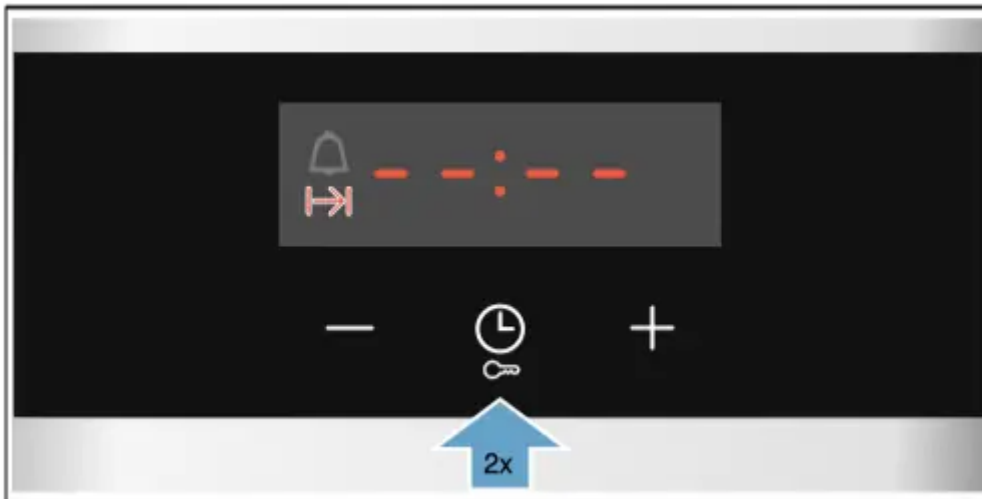
10 minutes if you touch the  button and 30 minutes if you touch the  button.

Example in the picture: Cooking time of 45 minutes.

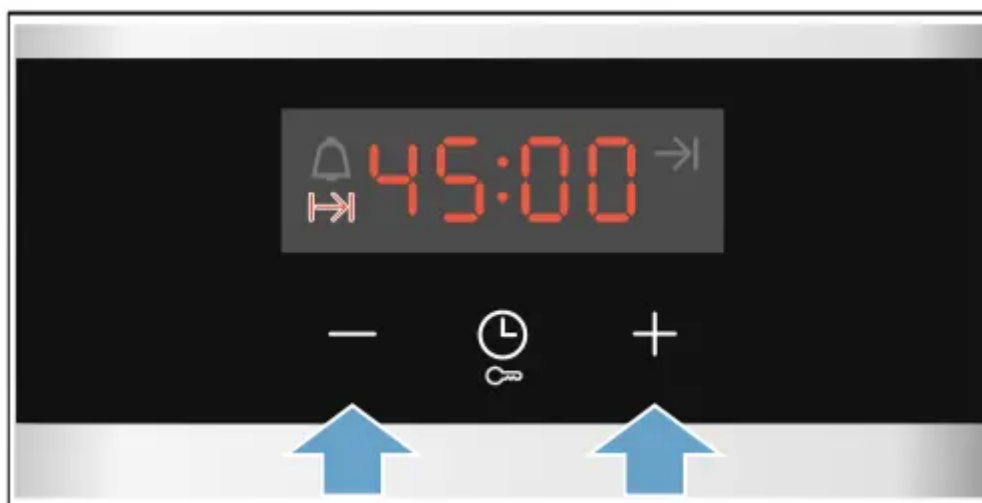
1. Set the heating function and temperature or setting for the main oven .

2. Touch the  button twice.

The cooking time  is highlighted in the display.



3. Use the  or  button to set the cooking time.





The appliance starts to heat after a few seconds. The cooking time counts down in the display.


The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the  button to set a new cooking time.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Changing and cancelling You can use the  or  button to change the cooking time at any time. After a few seconds, the change will be applied.

To cancel, use the  button to reset the cooking time all the way to zero. The appliance will continue heating without a cooking time.

Setting the end time






You can delay the time at which cooking is due to finish. You can, for example, put your food in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

Notes

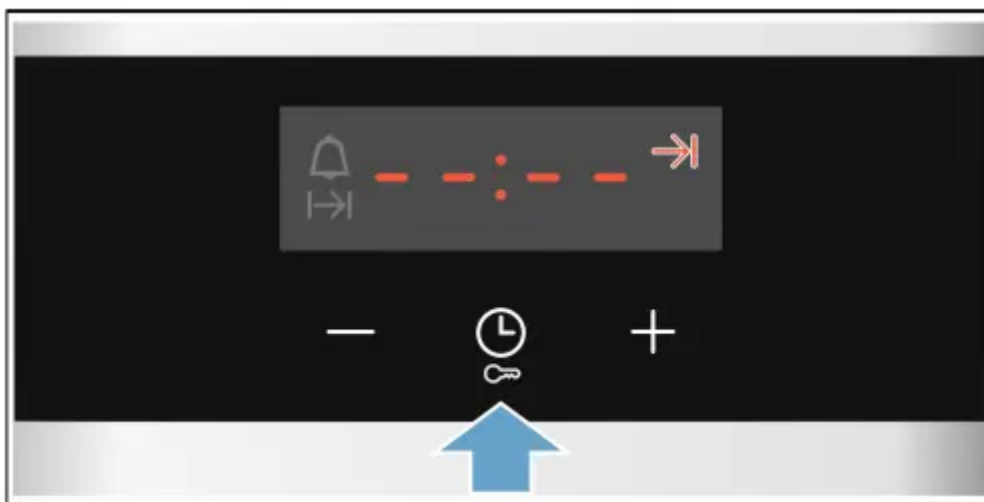
- Make sure that food is not left in the cooking compartment for too long as it may spoil.
- Do not adjust the end time once the appliance is already in operation. Otherwise the cooking result may no longer be satisfactory.

The end of the cooking time can be delayed by up to 23 hours and 59 minutes.

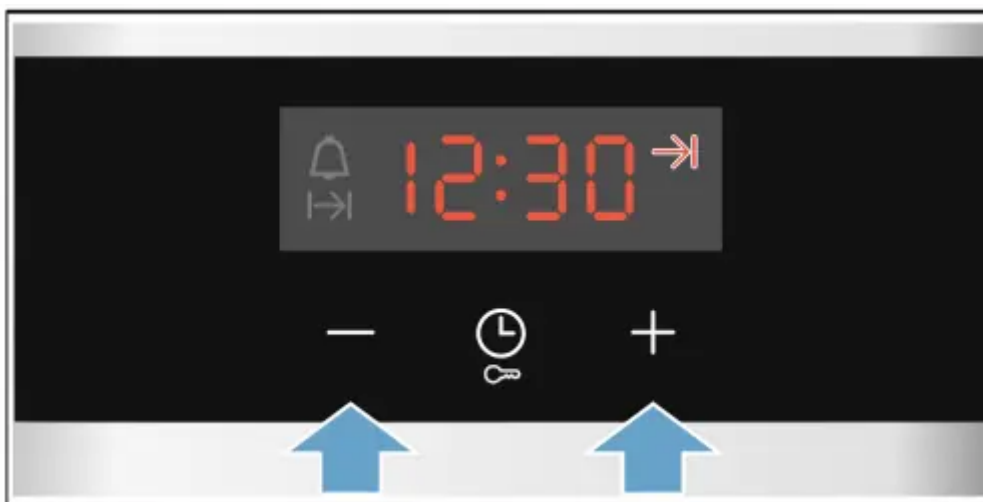
Example in the picture: The time is 10.30 a.m., a cooking time of 45 minutes has been set and you want the food to be ready at 12.30 p.m.

1. Set the heating function and temperature or setting for the main oven .
2. Touch the  button twice and use the  or  button to set the cooking time.
3. Touch the  button again.

The end time  is highlighted in the display.



4. Use the  or  button to delay the end time.



The appliance applies the settings after a few seconds. The end time is shown in the display. Once the appliance starts, the time begins counting down.

The cooking time has elapsed

An audible signal will sound. The appliance will stop heating. The cooking time will be zero on the display.

Once the signal stops, you can touch the **+** button to set a new cooking time.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Changing and cancelling You can use the **-** or **+** button to change the end time. After a few seconds, the change will be applied. The end time cannot be changed once the cooking time has already started to count down. Otherwise the cooking result would no longer be satisfactory.

To cancel, use the **-** button to set the end time all the way back to the current time plus the cooking time. The appliance will start to heat and the cooking time will start to count down.



Setting the timer

You can use the timer whether or not the appliance itself is in use. However, it is not possible to set a cooking time or end time.

The maximum time that can be set is 23 hours and 59 minutes. Up to 10 minutes, the timer duration can be set in 30-second increments. Above 10 minutes, the time increments become longer the higher the value.

The timer duration will start at a different default value, depending on which button you touch first:

5 minutes if you touch the **-** button and 10 minutes if you touch the **+** button.

1. Touch the  button until the timer symbol  is highlighted.

2. Use the **-** or **+** button to set the timer duration. After a few seconds, the timer duration will start to count down.

Tip: If the set timer duration is the duration for which you wish to cook your food, use the cooking time. The appliance will then switch off automatically when it has finished cooking.

The timer duration has elapsed

An audible signal will sound. The timer duration will be zero on the display.

Touch any button to switch off the timer.

Changing and cancelling


You can use the **-** or **+** button to change the timer duration at any time. After a few seconds, the change will be applied.

To cancel, use the **-** button to reset the timer duration all the way to zero. The timer is now switched off.

Setting the time

When the appliance is connected to the power supply or following a power failure, the time will flash on the display. Set the clock.


The function selector must be set to the "Off" position.

1. Touch the  button. The time will stop flashing.
2. Use the **-** or **+** button to set the time.

After a few seconds, the appliance will apply the time.

Changing the time

You can change the time again when you need to, e.g. from summer to winter time.

To do this, when the appliance is switched off, touch the  button until the time flashes, and use the **-** or **+** button to change the time.

Childproof lock

The bottom oven has a childproof lock to prevent children from switching it on or changing settings by accident.

Notes


- If a hob is connected, it will not be affected by the childproof lock on the oven.
- After a power cut, the childproof lock will no longer be active.

Activating and deactivating

To activate the childproof lock for the main oven, the function selector must be set to the "Off" position.

Press and hold the  button for approx. four seconds.

SAFE appears in the display. The childproof lock is now active for the main oven.

Note: If a timer duration  has been set, this continues to count down. While the childproof lock is active, the timer duration cannot be changed.

To deactivate the childproof lock, press and hold the D button again for approx. four seconds until **SAFE** goes out in the display.

Cleaning

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	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks.</p> <p>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.</p>
Plastic	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>Do not use glass cleaner or a glass scraper.</p>
Painted surfaces	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p>
Control panel	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>Do not use glass cleaner or a glass scraper.</p>
Door panels	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>Do not use a glass scraper or a stainless steel scouring pad.</p>
Door handle	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.</p>

Appliance interior

Enamel surfaces and self-cleaning surfaces	Observe the instructions for the surfaces of the cooking compartment that follow the table.
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.
Door seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
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.
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.

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.

Surfaces in the cooking compartment

The back wall in the cooking compartment is self-cleaning. You can tell this from the rough surface.

The base, ceiling and side panel are enamelled and have smooth surfaces.

Cleaning enamel surfaces Clean the smooth enamel surfaces with a dish cloth and hot soapy water or a vinegar solution. Then dry them 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. You can remove these residues using lemon juice if required.

Cleaning self-cleaning surfaces

The self-cleaning surfaces are coated with a porous, matte ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the appliance is in operation.

If the self-cleaning surfaces no longer clean themselves sufficiently and dark stains appear, they can be cleaned using targeted heating.

Making settings

Remove the rails, pull-out shelves, accessories and ovenware from the cooking compartment beforehand. Thoroughly clean the smooth enamel surfaces in the cooking compartment, the inside of the appliance door and the glass cover on the interior lighting.

1. Set the 3D hot air type of heating.
2. Set the maximum temperature.
3. Start the mode and leave it to run for at least one hour.

The ceramic coating is regenerated.

When the cooking compartment has cooled down, remove the brown or white residue with water and a soft sponge.

Note: During operation, reddish spots form on the surfaces. This is not rust, but residues from food. These spots are not harmful and do not restrict the cleaning ability of the self-cleaning surfaces.

Caution!

Do not use oven cleaner on the self-cleaning surfaces. This will damage the surfaces. If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth. Do not rub the surface and do not use abrasive cleaning aids.

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

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.

Rectifying faults yourself

You can often easily rectify technical faults with the appliance yourself.


If a dish does not turn out exactly as you wanted, you can find useful cooking tips and instructions at the end of this instruction manual. → "Tested for you in our cooking studio" on page 25

Fault	Possible cause	Notes/remedy
The appliance is not working.	Defective circuit breaker.	Check the circuit breaker in the fuse box.
	Power failure	Check whether the kitchen light or other kitchen appliances are working.
The time is flashing on the display.	Power failure.	Reset the time.
The settings on the appliance cannot be configured. A key symbol has lit up on the display or <i>SAFE</i>.	The child-proof lock is activated.	Deactivate the childproof lock by pressing and holding the button with the key symbol for approx. 4 seconds.

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

If an error message with "E" appears on the display, e.g. *E05-32*, touch the  button. This will reset the error message. Reset the time, if necessary.

If the fault was a one-off, you can continue to use your appliance as normal. If the error message appears again, call our after-sales service and quote the exact error message and the E no. of your appliance. → "Customer service" on page 24

Replacing the bulb in the top of the cooking compartment

If the cooking compartment light bulb fails, it must be replaced. Heat-resistant, 25 watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers.

When handling the halogen bulb, use a dry cloth. This will increase the service life of the bulb. Only use these bulbs.

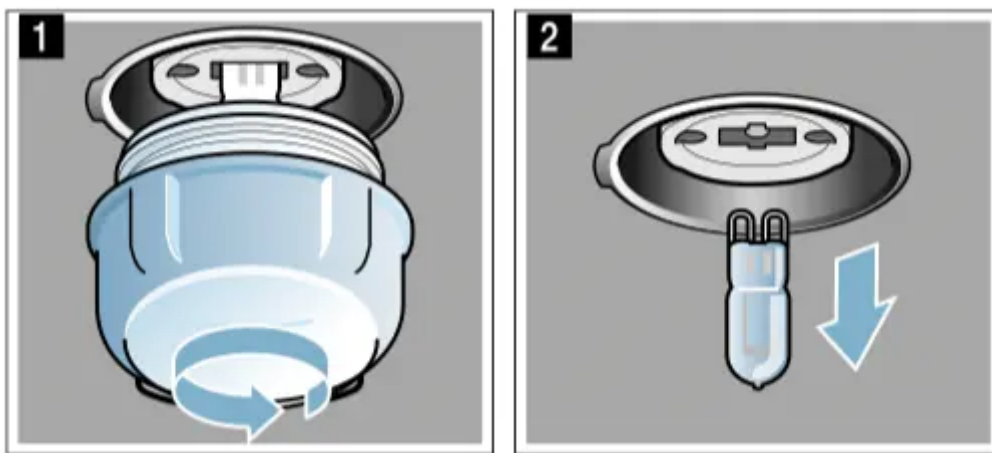
Warning – Risk of electric shock!

When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

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.

1. Place a tea towel in the cold cooking compartment to prevent damage.
2. Turn the glass cover anti-clockwise to remove it (figure 1).
3. Pull out the bulb – do not turn it (figure 2). Insert the new bulb, making sure that the pins are in the correct position. Push the bulb in firmly.



4. Screw the glass cover back on.

Depending on the appliance model, the glass cover may have a sealing ring. If the glass cover has a sealing ring, put it back in place before screwing the cover back on.

5. Remove the tea towel and switch on the circuit breaker.

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.