

## Getting to know your appliance

In this section, 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.

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 type of heating 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 type of heating 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 type of heating 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 type of heating 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 time  , timer  , duration  and end time  .
 Minus	Reduce setting values.
 Plus	Increase setting values.

## Display













The value that can be set immediately or that is elapsing is shown in large digits in the display. To use the individual time-setting options, tap the  button several times. If there is a red bar above or below a symbol, this means that the value being shown in large digits on the display refers to the function that this symbol represents.

## 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.

Type of heating	Use	
 <b>Main oven</b>		
 CircoTherm		For baking and cooking on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.
 CircoTherm gentle		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 used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
 Pizza setting		For cooking pizza and dishes that require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up.
 Bottom heating		For cooking in a bain marie and for baking food for extra time. Heat is emitted from below.
 Grill, large area		For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes. The whole area below the grill element becomes hot.
 Circo-roasting		For roasting poultry, whole fish and larger pieces of meat. The grill heating 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 above and below. This type of heating is used to measure the energy consumption in the conventional mode.
 <b>Top oven</b>		
 Top/bottom heating		For baking on one level. Heat is emitted evenly from above and below. This type of heating is used to measure the energy consumption in the conventional mode.
 Bottom heating		For cooking in a bain marie and for baking food for extra time. Heat is emitted from below.
 Centre-area grill		For grilling small amounts of steak or sausages, for making toast, and for browning food. 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 au gratin dishes. 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	
 <b>Bottom oven</b>		
 Rapid heat-up		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.
	ecoClean	The ecoClean cleaning function cleans the cooking compartment almost by itself. → "Cleaning function" on page 16
	Base clean	Remove light dirt from the cooking compartment floor. → "Cleaning function" on page 16
	<b>Top oven</b>	
	Interior lighting	Switches on the interior lighting; all other functions remain off. Makes it easier to clean the cooking compartment, for example.
	ecoClean	The ecoClean cleaning function cleans the cooking compartment almost by itself. → "Cleaning function" on page 16

## 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. For temperature settings above 250 °C, the appliance reduces the temperature to approx. 240 °C after approx. 10 minutes. If your appliance has the top/bottom heating or bottom heating types, this reduction does not take place.

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.
	BaseClean	The setting for the cleaning aid.
	ecoClean	The setting for the cleaning function.
	Grill, intensive	The maximum adjustable temperature for the "Grill, large area" or "Grill, small area" types of heating (depending on the appliance type).

## 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.

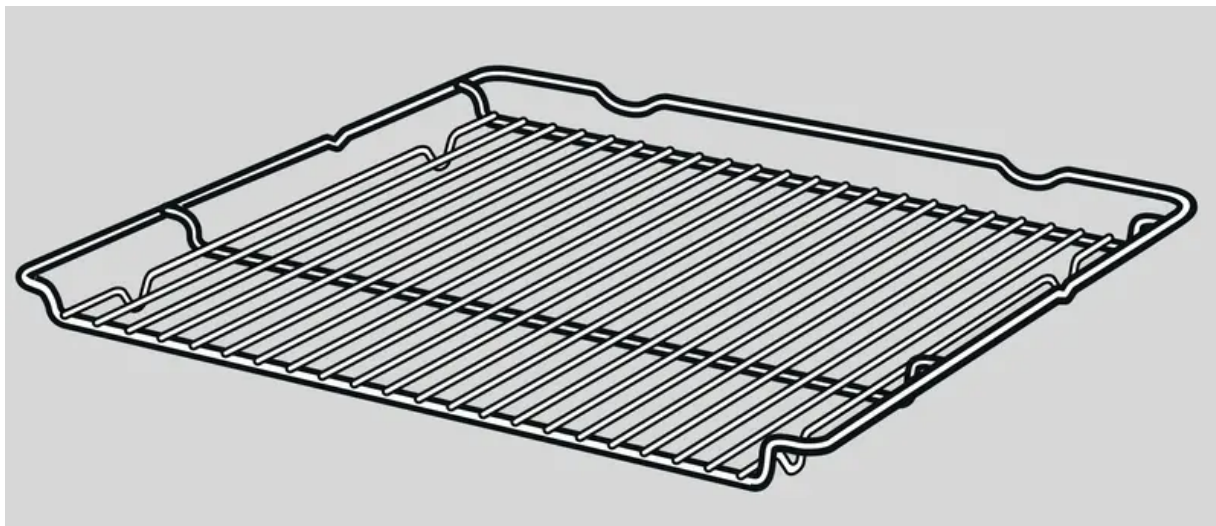
## **Accessories**

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**

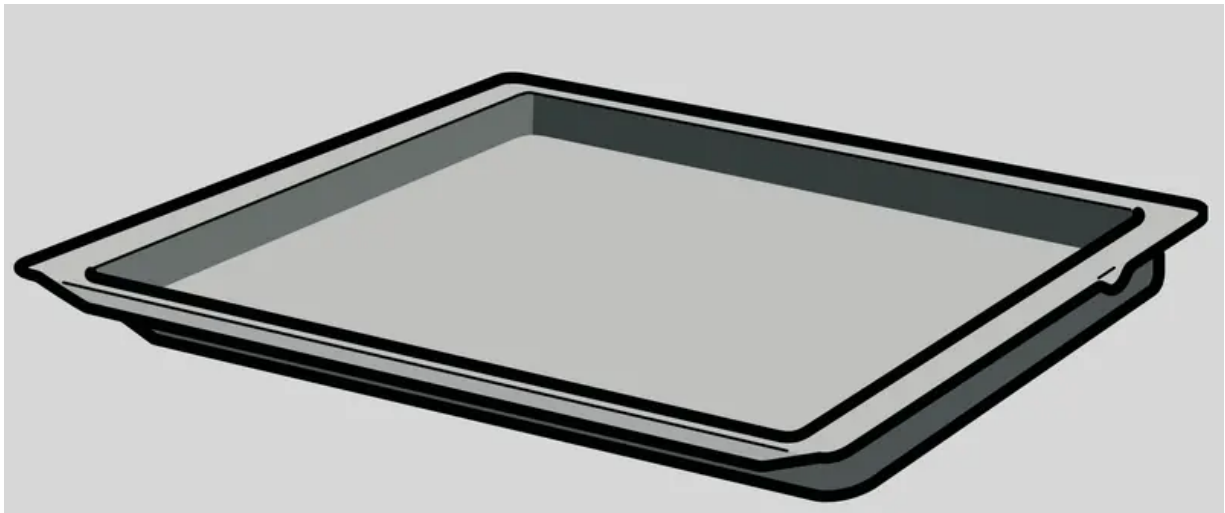
The accessories supplied may differ depending on the appliance model.

#### **Wire rack**



- For ovenware, cake tins and ovenproof dishes.
- For roasts, grilled items and frozen meals.

#### **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.

### **Inserting accessories**

The shelf positions are counted from the bottom up.

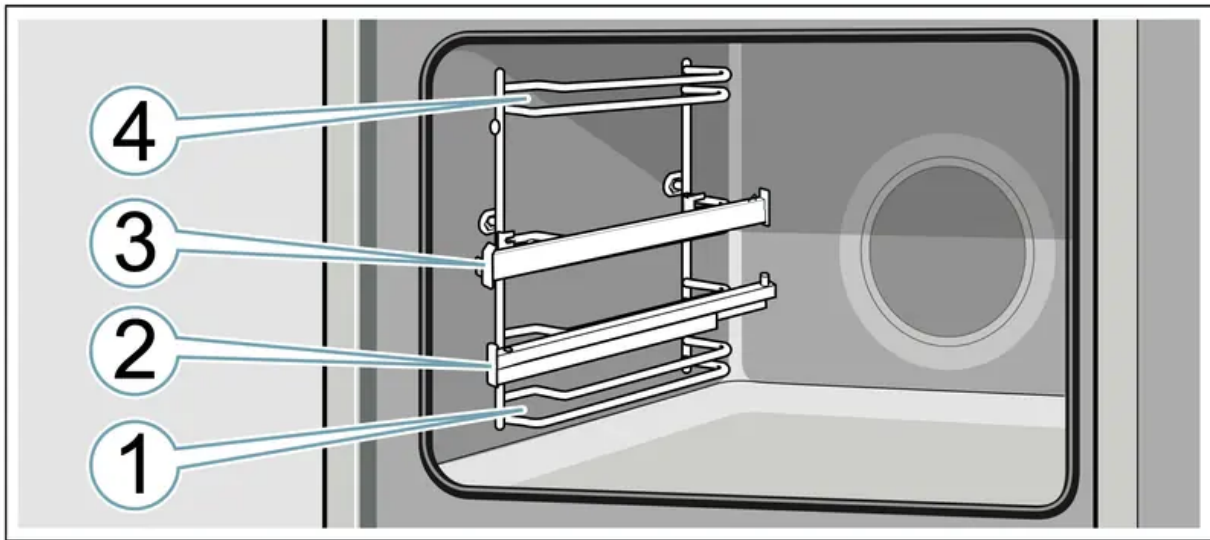
#### **The main cooking compartment**

The main cooking compartment has four shelf positions.

Depending on the appliance model, your cooking compartment will have one or more pull-out rails.

There are

- fixed pull-out rails that cannot be removed
- Clip-on pull-out rails, which can be removed and fitted to a different level as required

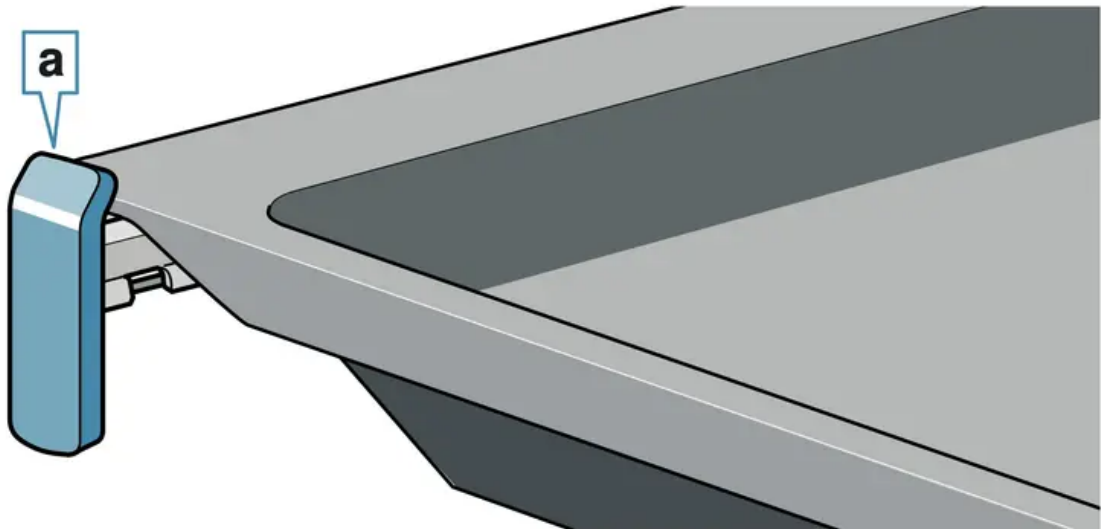


Always insert accessories between the two guide rods for the shelf position.

Accessories can be pulled out approximately halfway without tipping. You can use the pull-out rails to pull the accessories out further.

Make sure that the accessory is placed behind the lug **a** on the pull-out rail.

Example in the picture: Universal pan



The pull-out rails lock in place when they are fully pulled out. This makes it easy to place the accessories in position. To unlock the pull-out rails, use a little force to push them back into the cooking compartment.

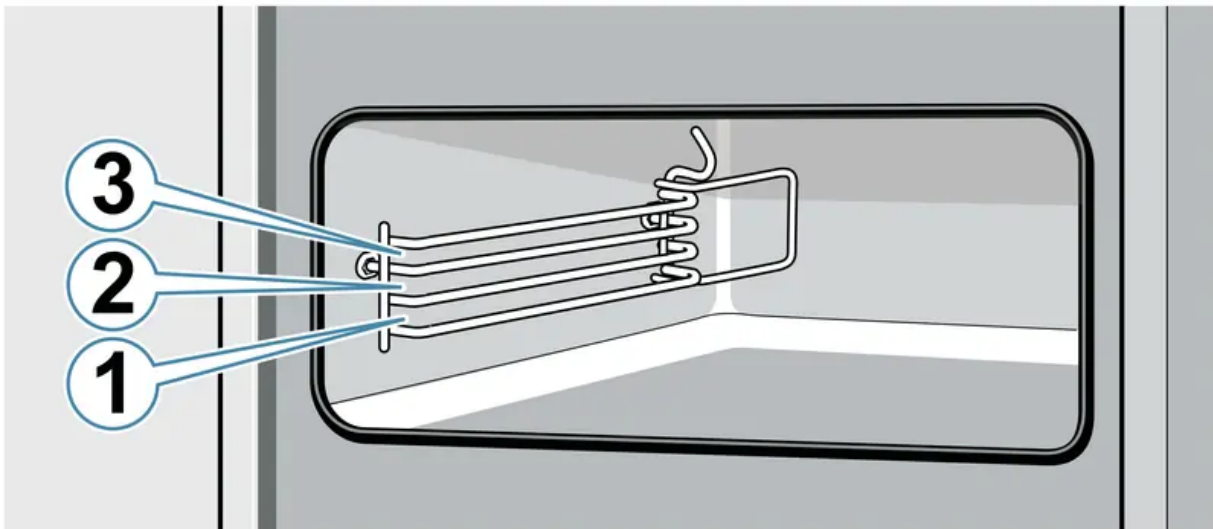
#### Notes

- 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.

### 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.

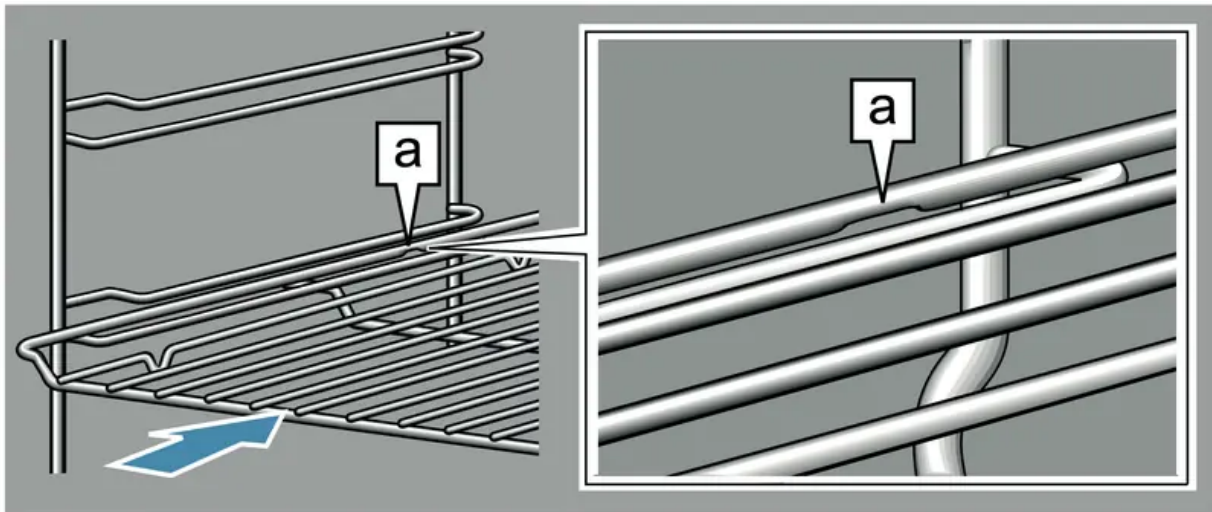
#### Notes

- 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

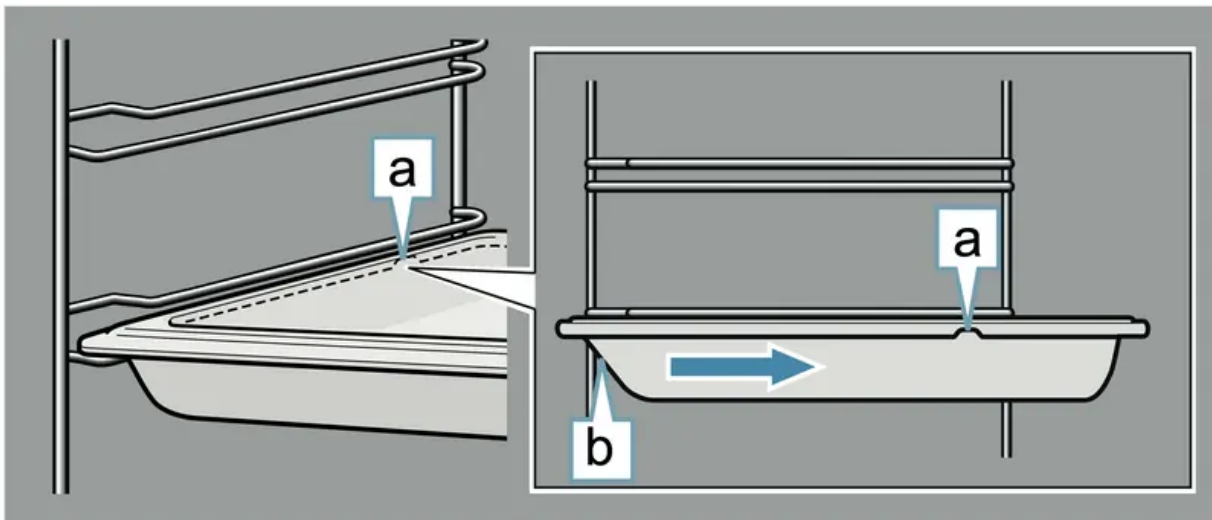
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

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, make sure that the recess **a** is at the rear and is facing downwards. The sloping edge of the accessory **b** must be facing towards the appliance door.

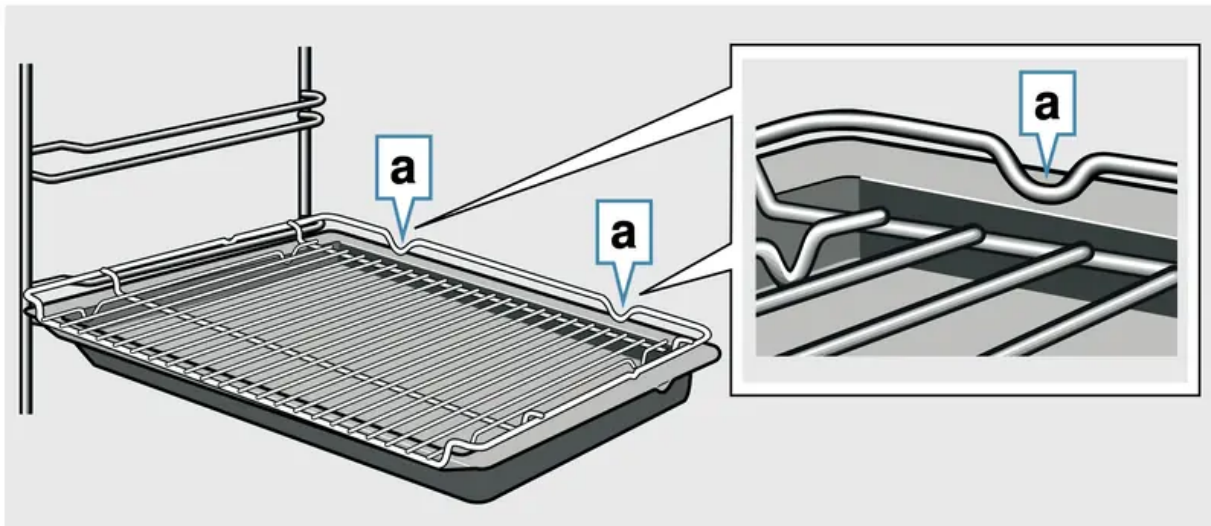
Example in the picture: Universal pan



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

**Note:** Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E no.) of your appliance. → "Customer service" on page 24

### Accessories

- Baking and roasting shelf
- Baking tray
- Universal pan
- Baking tray, non-stick
- Universal pan, non-stick
- Extra-deep pan
- Steaming set for ovens
- Profi pan
- Lid for the Profi pan
- Pizza tray
- Grill tray
- Ceramic brick
- Glass roasting dish, 5.1 litres
- Glass pan
- ComfortFlex rail (1 level)\*

- 3 x fully extendable pull-out rack\*

\*Accessory does not fit in every appliance, quote the E no. when ordering

## 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

As soon as the appliance is connected to the power supply, **12:00** flashes in the display.

### Setting the time

Use the ( or ) buttons to set the current time. After a few seconds, the time that has been set is adopted.





### Changing the time

1. Press the  button repeatedly until the  symbol lights up.
2. Use the ( or ) button to change the time. After a few seconds, the time that has been set is adopted.

### Cleaning the cooking compartment

To eliminate the new-appliance smell, heat up the cooking compartment without anything in it and with the oven door closed.

1. Remove the accessories from the cooking compartment.
2. Remove any leftover packaging, such as polystyrene pellets, from the cooking compartment.
3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
4. Set the specified type of heating and temperature.

Settings	Bottom oven 	Top oven 
Type of heating	CircoTherm 	Top/bottom heating 
Temperature	Maximum	240 °C
Cooking time	1 hour	1 hour

5. Keep the kitchen ventilated while the appliance is heating.

6. Switch off the appliance after the specified cooking time.
7. Wait until the cooking compartment has cooled down.
8. 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**

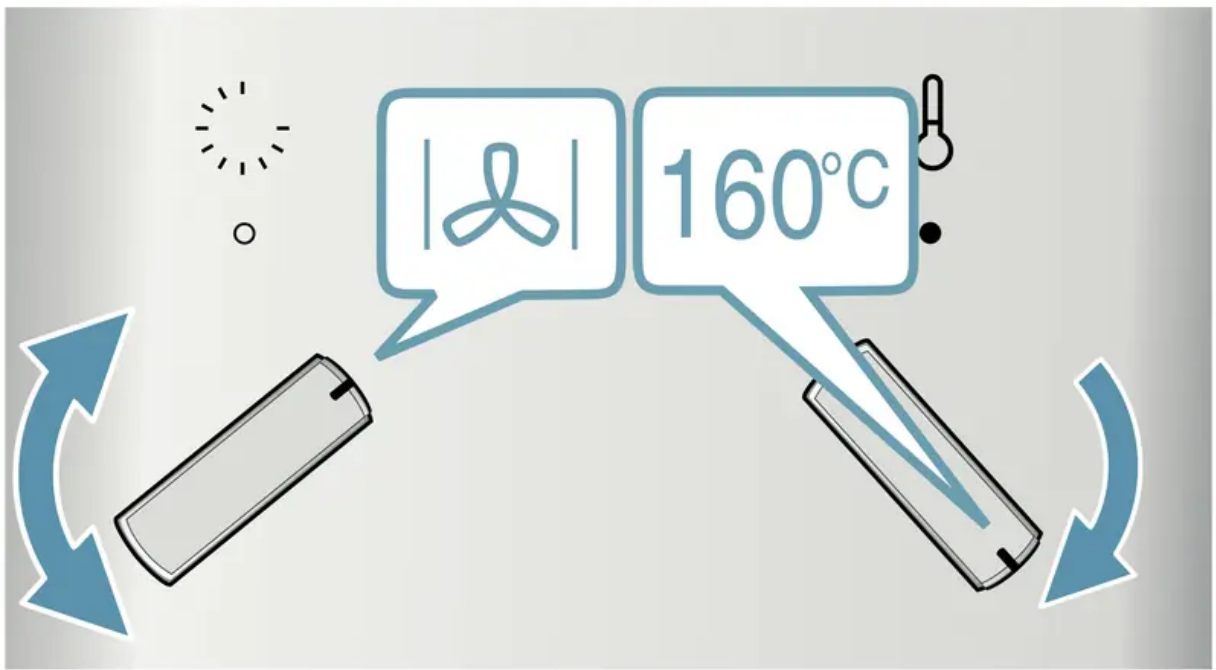
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

### **Setting the heating function and temperature**

It is very easy to apply the settings you require to your appliance using the function and temperature selector. To find out which heating function is best for which type of food, please refer to the beginning of the instruction manual. → "Getting to know your appliance" on page 7

Example in the picture: CircoTherm hot air  at 160 °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 will start 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 12

## Changing

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

## Heating-up indicator

The heating-up indicator will remain 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.



## Rapid heating

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

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 a temperature of above 100 °C. The oven starts to heat up after a few seconds. The  symbol appears in the display.
3. Wait until a signal sounds and the  symbol goes out. The rapid heating has ended.
4. Place the meal in the cooking compartment.
5. Set the type of heating.

## Time-setting options

Your appliance has different time-setting options.

Time-setting option	Use
 Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and of other time-setting options, and does not affect the appliance.
 Cooking time	Main oven  : Once the set cooking time has elapsed, the appliance automatically stops heating.
 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.
 Time	Set the time on the clock, e.g. after a power cut, or change it, e.g. from summer time to winter time.

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



**Note:** You can change how long the audible signal sounds for in the basic settings. → "Basic settings" on page 14

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

## Setting the timer


The timer can be set when the appliance is switched on or off. It has its own audible signal so that you can tell whether it is the timer duration or a cooking time that has elapsed.

**Tip:** If the set timer duration is the duration for which you want to cook your food, use the cooking time. The appliance then switches off automatically.

1. Press the  button repeatedly until the  symbol is selected.
2. Use the ( and ) buttons to set the timer duration.
  - Default value for the ( button = 5 minutes
  - Default value for the ) button = 10 minutes






The setting is applied automatically. The timer duration starts to count down after a few seconds.

**Note:** When the set time has elapsed, a signal sounds. To end the timer, press the  button.

## Setting the cooking time

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

1. Set the heating type and temperature for the main oven .
2. Press the  button repeatedly until the  symbol is highlighted.
3. Use the ( and ) buttons to set the cooking time.
  - Default value for the ( button = 10 minutes

- Default value for the )button = 30 minutes

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






Once the cooking time has elapsed, an audible signal sounds and the appliance brings the operating mode to an end automatically.

To switch off, turn the function selector back to the "Off" position.

## 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



- 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 appliance is already in operation. Otherwise the cooking result would no longer be satisfactory.
1. Place the food onto the appropriate accessory in the cooking compartment and close the appliance door.
  2. Set the heating type and temperature for the main oven 
  3. Press the  button repeatedly until the  symbol is highlighted.
  4. Use the ( and ) buttons to set the cooking time.
  5. Press the  button repeatedly until the  symbol is highlighted.
  6. Use the ( and ) buttons to set the end time. After a few seconds, the appliance will apply the settings. The end time is shown in the display. Once the appliance starts, the cooking time begins counting down.

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

To switch off, turn the function selector back to the "Off" position.



## Setting the time

You can only change the time when no other timesetting option is active and the function selector is at the "Off" position.

1. Press the  button repeatedly until the  symbol is selected.
2. Use the ( or ) button to change the time. The appliance applies the time after a few seconds.

**Note:** You can go to the basic settings to specify whether or not the time should be shown in the display.

### Checking, changing or deleting settings

1. Press the  button repeatedly until the appropriate symbol is selected.
2. If required, use the ( or ) button to change the setting. To delete a time-setting option, set . The setting is applied automatically

## 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.


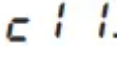



### List of basic settings

Depending on the features of your appliance, not all basic settings will be available.

Basic setting	Options
<b>c</b> <b>0</b> Automatic childproof lock	<b>0</b> = no* <b>1</b> = yes (only possible if <b>c6 1</b> is set)
<b>c</b> <b>1</b> Display time of day?	<b>0</b> = hide the time <b>1</b> = display the time*
<b>c</b> <b>2</b> Audible signal duration upon completion of a cooking time or timer duration	<b>1</b> = Approx. 10 seconds <b>2</b> = Approx. 30 seconds* <b>3</b> = Approx. 2 minutes
<b>c</b> <b>3</b> Button tone that sounds when a button is touched	<b>0</b> = off <b>1</b> = on*
<b>c</b> <b>4</b> Cooling fan run-on time	<b>1</b> = Short <b>2</b> = Medium <b>3</b> = Long* <b>4</b> = Extra long
<b>c</b> <b>5</b> Amount of time until a setting is applied	<b>1</b> = Approx. 3 seconds* <b>2</b> = Approx. 6 seconds <b>3</b> = Approx. 10 seconds
<b>c</b> <b>6</b> Enable childproof lock activation?	<b>0</b> = no <b>1</b> = yes*
<b>c</b> <b>7</b> Water hardness**	<b>0</b> = softened <b>1</b> = soft (up to 1.3 mmol/l) <b>2</b> = medium (1.3 - 2.5 mmol/l) <b>3</b> = hard (2.5 - 3.8 mmol/l) <b>4</b> = very hard* (above 3.8 mmol/l)
* Factory setting (factory settings may vary depending on the appliance model)	
** Not available for all appliance types.	

## Changing the basic settings

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

1. Press and hold the  button for approx. four seconds. The first basic setting appears in the display, e.g. .
2. Use the ( or ) button to change the setting if necessary.
3. Confirm by pressing the  button. The next basic setting appears in the display.
4. Use the  button to continue going through all of the basic settings as described above and to change the settings if necessary using the ( or ) button.
5. To confirm, press and hold the  button again for approx. four seconds. All basic settings have now been applied.

You can change the basic settings again at any time.

**Note:** Following a power failure, the basic factory settings are restored.

## 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.

## **Appliance exterior**

- Stainless steel front
  - Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
  - Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks.
  - Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
- Plastic
  - Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
  - Do not use glass cleaner or a glass scraper.
- Painted surfaces
  - Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
- Control panel
  - Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
  - Do not use glass cleaner or a glass scraper.
- Door panels
  - Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
  - Do not use a glass scraper or a stainless steel scouring pad.
- Door handle
  - Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
  - If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.

## **Appliance interior**

- 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 using a dishcloth or brush.
  - If there are heavy deposits of dirt, use a stainless steel scouring pad.
  - Enamelled accessories are dishwasher-safe.

## 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, ceiling and side parts in the cooking compartment are self-cleaning. You can tell this from the rough surface.

The cooking compartment floor is enamelled and has 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 the cleaning function. To do this, refer to the information in the relevant section. ~ "Cleaning function" on page 16

**Caution!** Do not use oven cleaner on 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.





## Troubleshooting

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.
No settings can be made on the appliance. The symbol  lights up in the display.	The child-proof lock is activated.	Press and hold the  button until the  symbol goes out in the display. Settings can be made on the appliance.  The childproof lock can be deactivated in the basic settings.
 appears on the display.	Cleaning recommendation.	Run the cleaning function in full. The message can be dismissed by pressing any button. It will continue to be displayed, however, until the cleaning function has been run in full.

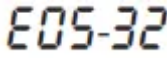

### Warning – Risk of injury!

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**

If an error message with "E" appears on the display, e.g.  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.

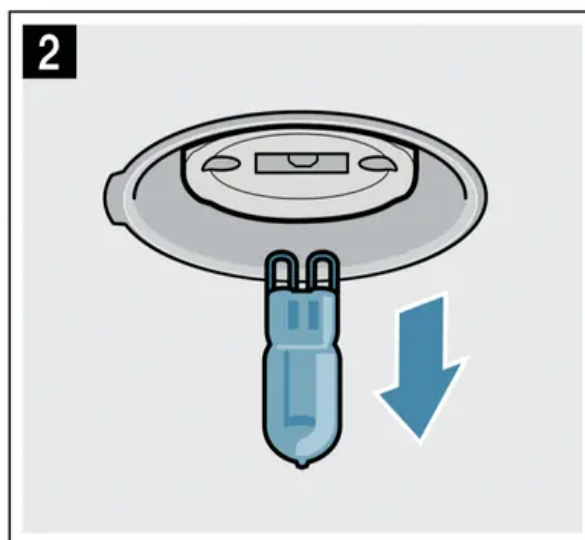
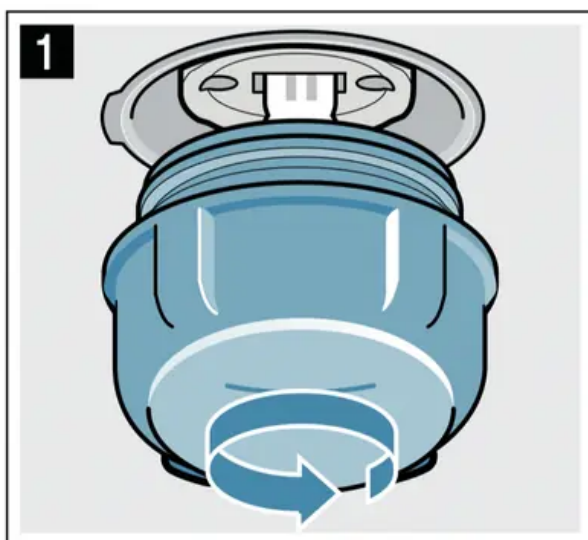
### **Warning – Risk of electric shock!**

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 .
3. Pull out the bulb – do not turn it (figure ). 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.

