

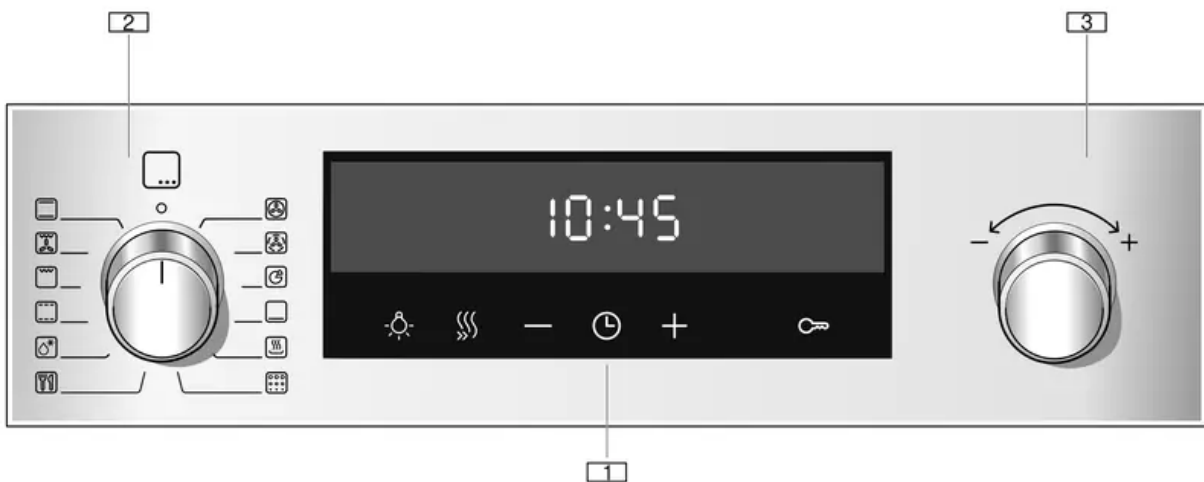
## Getting to know your appliance

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. Function selector

Use the function selector to set the heating function or other functions.

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











#### 3. Temperature selector

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

You can also turn the temperature selector clockwise or anti-clockwise. It does not have an "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.
	Interior lighting	Switch the interior lighting on or off.
	Rapid heating	Start or cancel Rapid heating for the cooking compartment.
	Childproof lock	Lock and unlock the oven functions on the control panel.

### Display











The cooking compartment temperature you set using the temperature selector will be shown on the display.

In addition, you can read the settings for the time-setting options. 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, touch 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.

Type of heating	Temperature	Use
 3D hot air	30-275 °C	For baking and roasting on one or more levels. The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
 Gentle hot air	125-275 °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 used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
 Pizza setting	30-275 °C	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	30-250 °C	For cooking in a bain marie and for baking food for extra time. Heat is emitted from below.
 Keep-warm	60-100 °C	For keeping cooked food warm.
 Defrost	30-60 °C	For gently defrosting frozen food.
 Slow cook	70-120 °C	For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. Heat is emitted evenly from above and below at low temperatures.
 Grill, large area	Grill settings: 1 = low 2 = medium 3 = high	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	30-275 °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.
 Top/bottom heating	30-275 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from above and below. This heating function is used to measure the energy consumption in the conventional mode.

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

## Other functions

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

Function	Use
 Programmes	For many types of food, the appliance has preprogrammed setting values that you can use. → "Programmes" on page 30
 Pyrolytic self-cleaning	The pyrolytic self-cleaning function cleans the cooking compartment almost by itself. → "Cleaning function" on page 23

## Temperature

Use the temperature selector to set the temperature in the cooking compartment. It can also be used to select the grill and cleaning settings, for example.

The settings will appear on the display.

## Notes

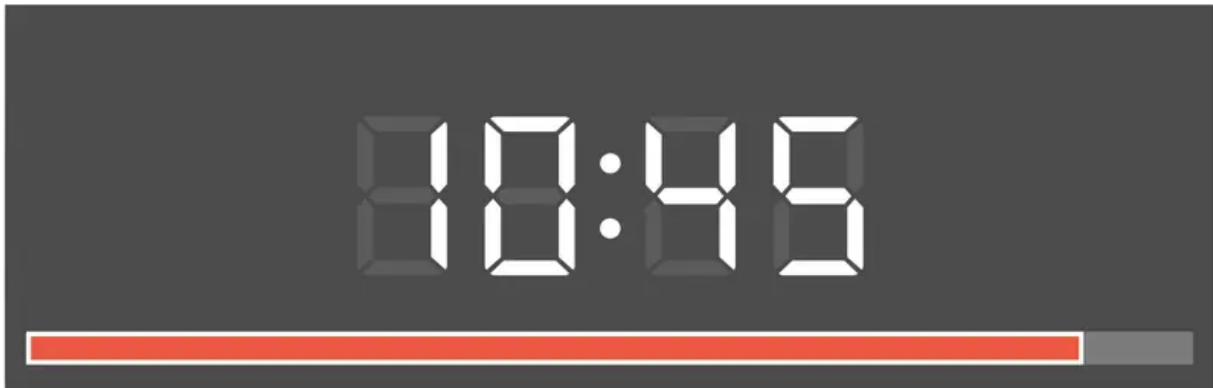
- The temperature can be set in 1 degree increments up to 100 °C, and in 5 degree increments thereafter.

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

### Temperature indicator

The line at the bottom of the display turns red from left to right as the cooking compartment heats up.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is as soon as the entire line has turned red.



### Residual heat

When the appliance is switched off, the temperature indicator shows the residual heat in the cooking compartment. The lower the temperature drops, the shorter the line.

### Notes

- The temperature indicator only shows the increasing temperature for heating functions for which a temperature is set. For grill settings, for example, the indicator shows a full line from the beginning.
- If the temperature in the cooking compartment is too high when the appliance is started, œ will appear on the display for some heating functions. Switch off the appliance and allow it to cool down before switching it back on again.
- 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. Once the oven has finished cooking the food, the lighting will go out.

By pressing the button for the interior lighting, 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**

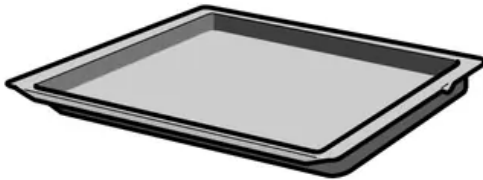
The accessories supplied may differ depending on the appliance model.



### **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.

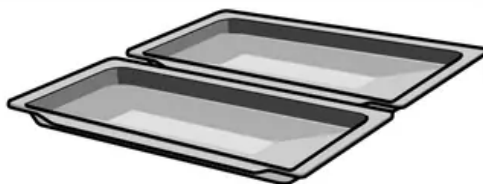
It can be used to catch dripping fat when you are grilling directly on the wire rack.



### **Grill tray**

Use for grilling in place of the wire rack or as a splatter guard.

Only use in the universal pan.



### **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.



### **Meat thermometer**

Enables precision roasting to your exact requirements.

Its use is described in the relevant section. → *"Meat thermometer"* on page 18

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.

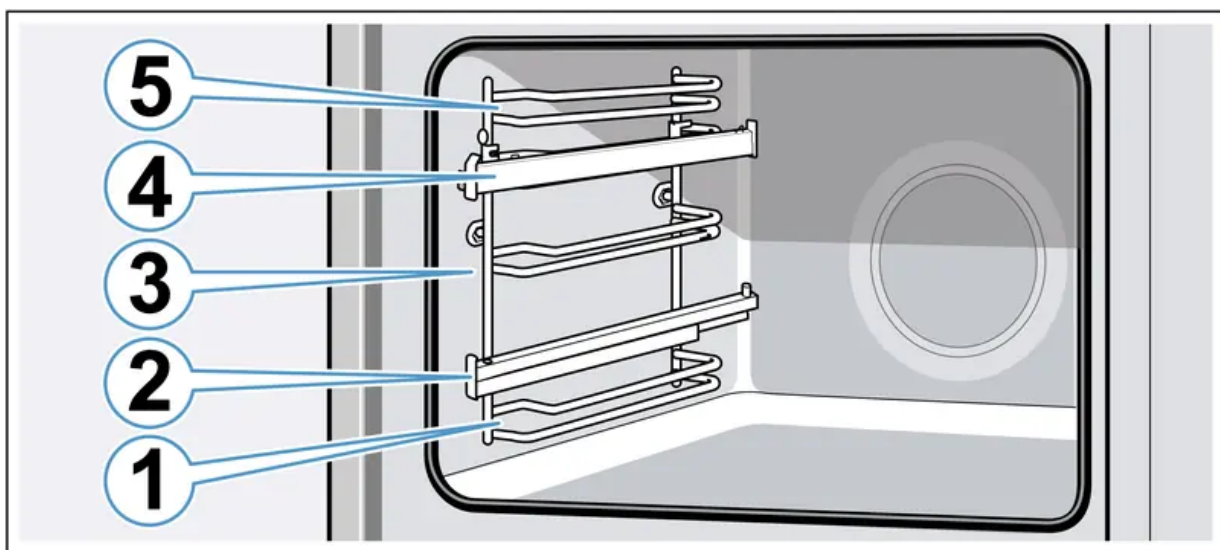
## Inserting accessories

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

In some appliances, the highest shelf position is marked on the cooking compartment by the grill symbol.

Depending on the appliance model, your cooking compartment will have one or more pull-out rails or one or two clip-on pull-out rails. The pull-out rails are fixed in place and cannot be removed. The clip-on pull-out rails can be fitted as required to levels that are not currently being used.

Example in the picture: If you frequently use shelf position 4, for example for grilling, you can mount the clip-on pull-out rail on shelf position 4.

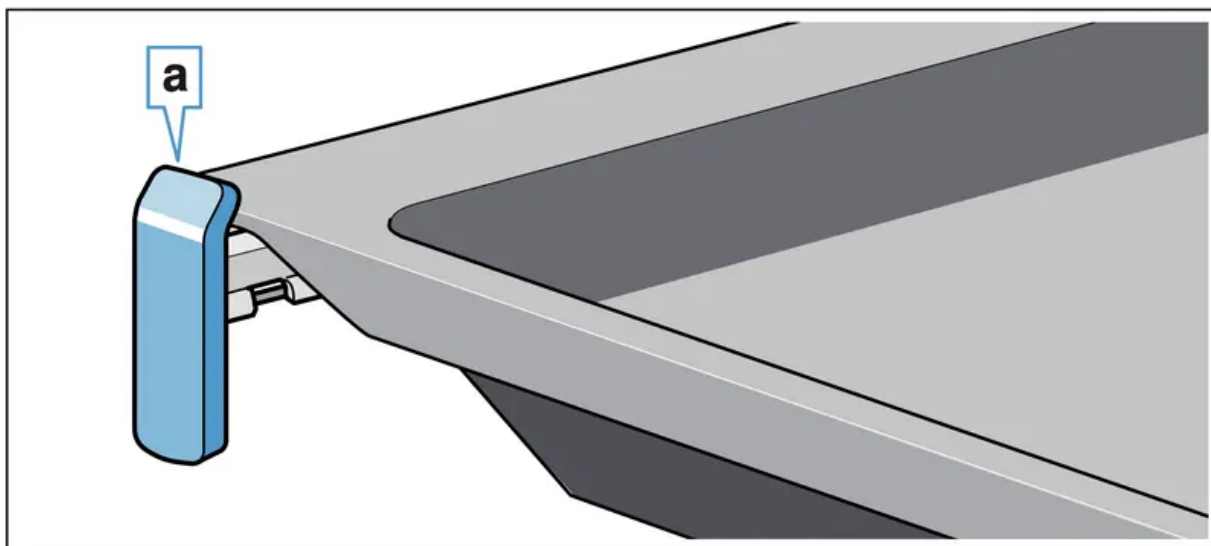


Always insert accessories between the two guide rods for the shelf position.

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.

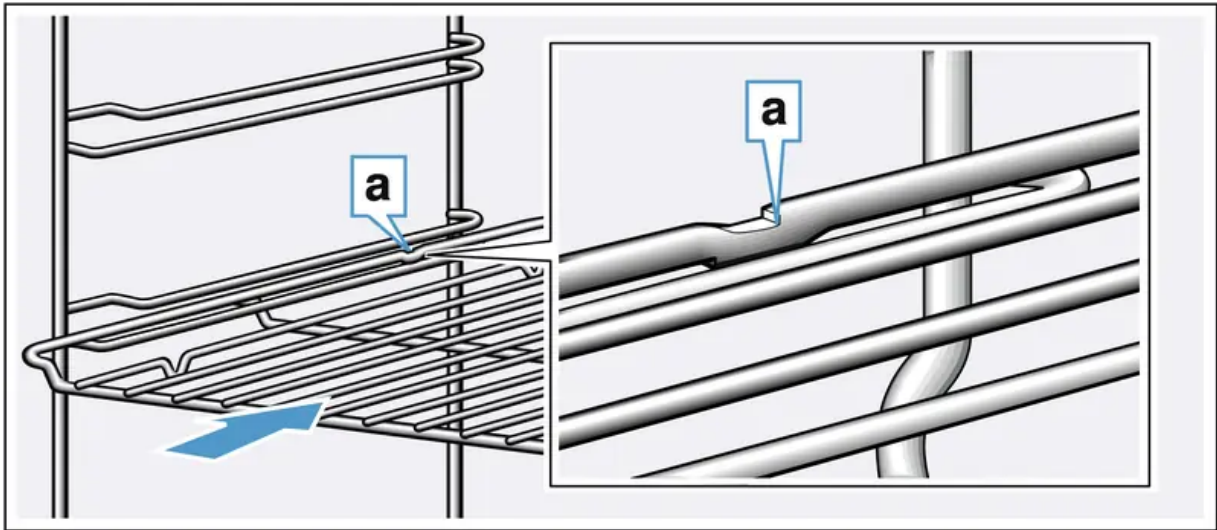
**Notes:**

- 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 shelves can be taken out of the cooking compartment for cleaning. Page 25

**Locking function**

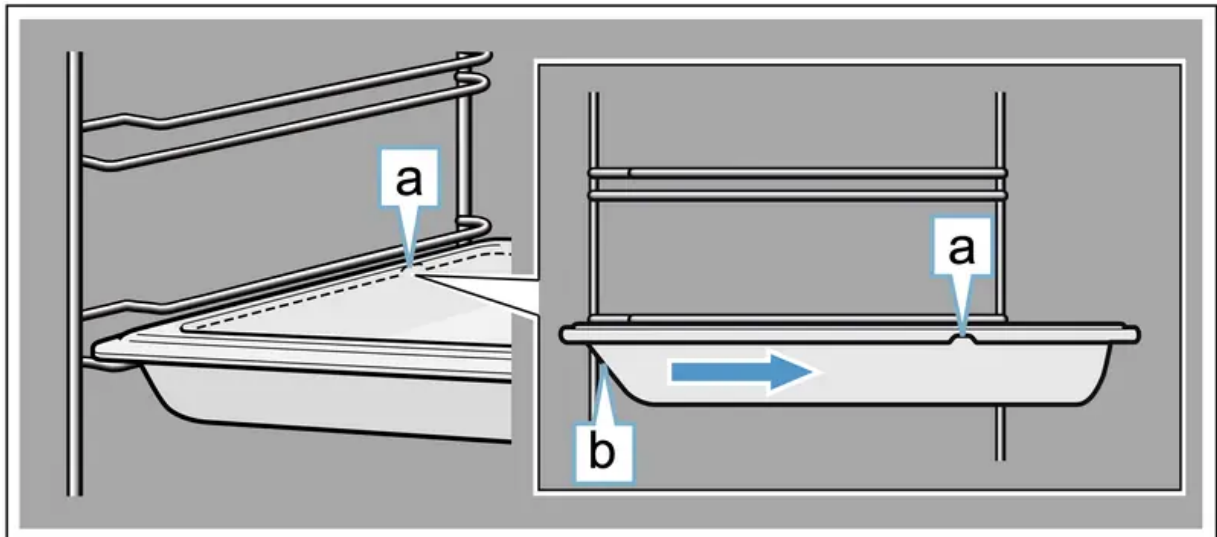
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

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

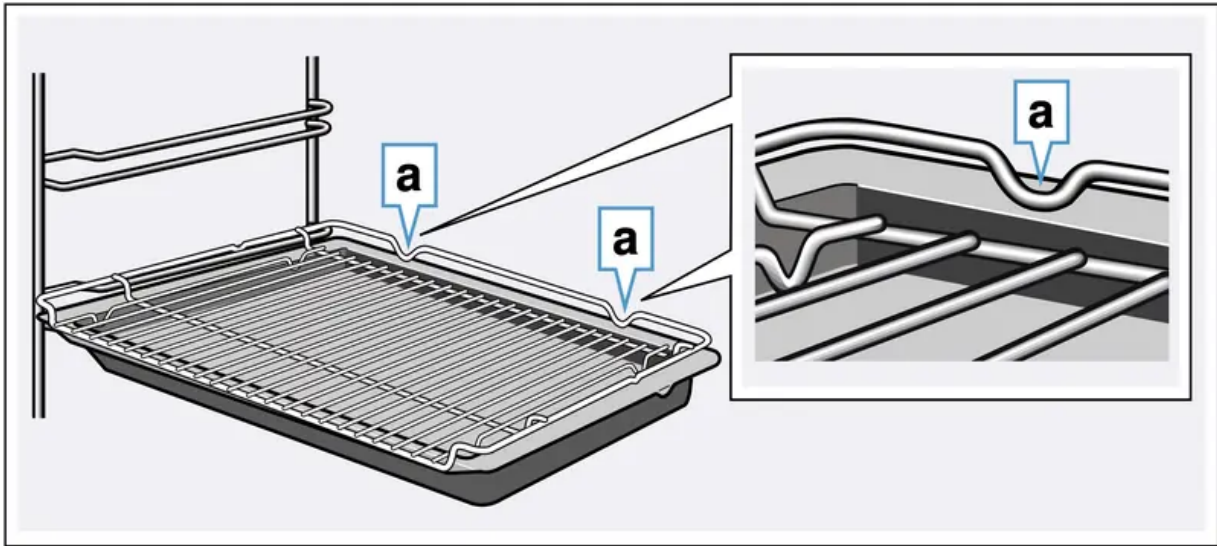


### Combining accessories

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 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 29

### 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 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 remove the new-appliance smell, heat up the cooking compartment when 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, wet cloth. Keep the kitchen ventilated while the appliance is heating.

Make the settings indicated. You can find out how to set the type of heating and the temperature in the next section.

Settings	
Heating function	3D Hotair 
Temperature	maximum
Time	1 hour

Switch off the appliance after the cooking 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

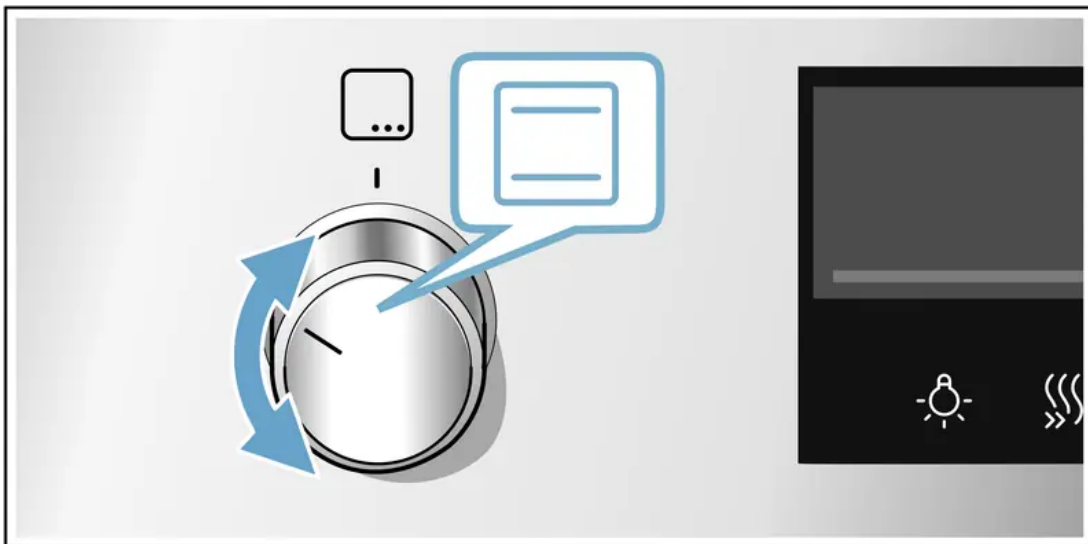
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

### Setting the heating function and temperature

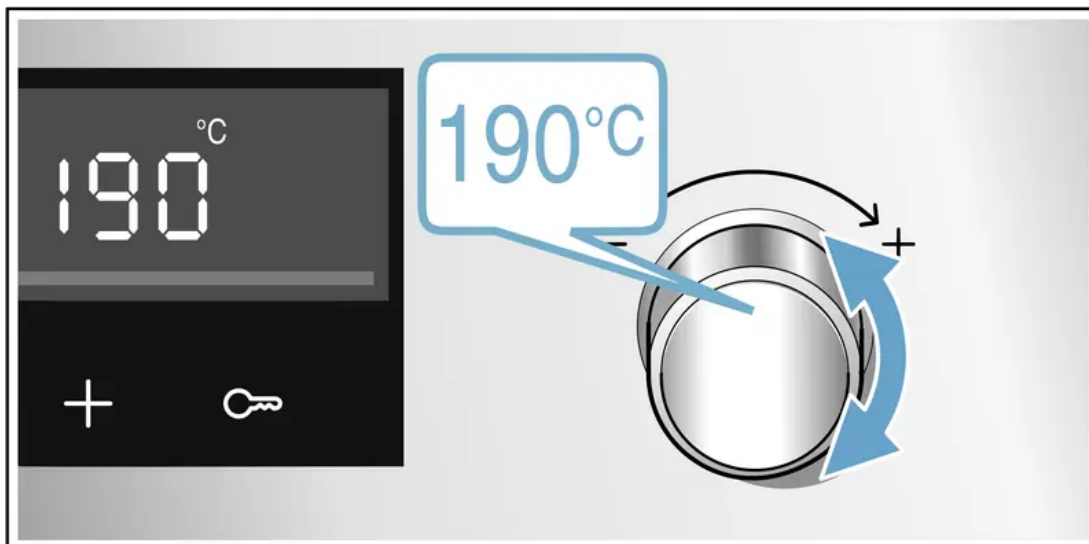
The function selector and temperature selector make it very easy to apply the settings you require to your appliance. To find out which heating function is best for which type of food, please refer to the beginning of the instruction manual. "Getting to know your appliance" on page 9

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 will start heating after a few seconds.

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

**Note:** You can set both a cooking time and an end time on the appliance. "Time-setting options" on page 16

### 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.

Suitable heating functions include:

- 3D hot air
- Top/bottom heating

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 heating function and temperature.





2. Touch the  button.

The symbol will appear on the display. The oven will start heating after a few seconds.

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

## Time-setting options

Your appliance has different time-setting options.

Time-setting option		Use
	Cooking time	Once the set cooking time has elapsed, the appliance will automatically stop heating.
	End time	Enter a cooking time and the required end time. The appliance will start 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 of other time-setting options and does not affect the appliance.
	Time	When no other function is running in the foreground, the appliance will show you the time of day on the display.

Before you can call up the cooking time using the button, you will need to set a heating function. Once you have set a cooking time, the end time can be called up. The timer can be set at any time.

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

**Note:** You can change how long the audible signal sounds for in the basic settings. "Basic settings" on page 20

### 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 and 59 minutes. The cooking time can be set in 1-minute increments up to one hour, and then in 5-minute increments.

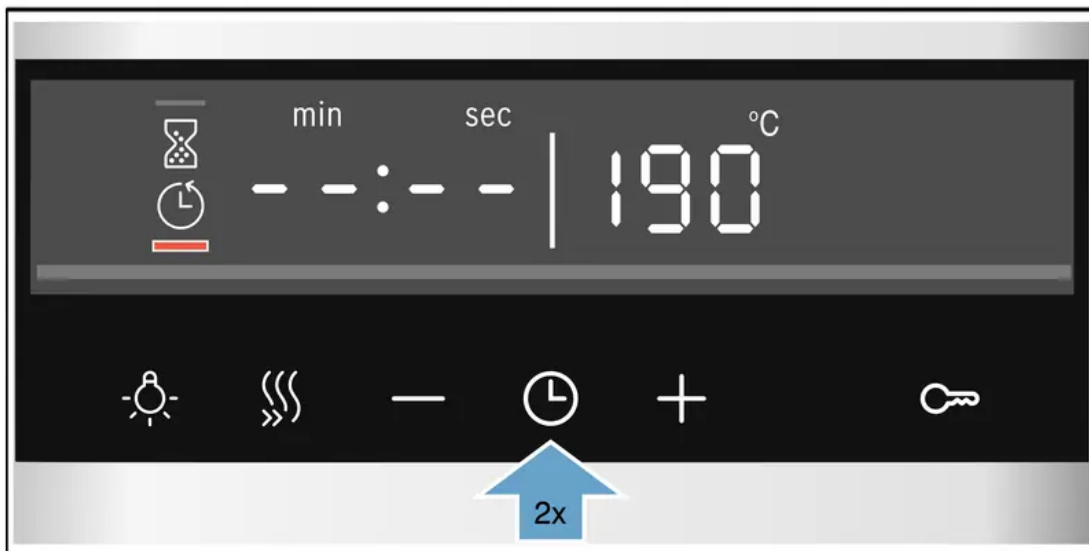
The cooking time will start at a different default value depending on which button you touch first: 10 minutes if you touch the – button and 30 minutes if you touch the + button.

**Example in the picture:** Cooking time of 45 minutes.

1. Set the type of heating and temperature or setting.

2. Touch the button twice.

The cooking time  will be highlighted on the display.



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



The appliance will start heating after a few seconds. The remaining time will count down on 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 A button to reset the cooking time all the way to zero. The appliance will continue heating without a cooking time.

### Checking time-setting options

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.

To check the values for the different time-setting options, touch the button repeatedly until the required symbol is indicated.

### 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

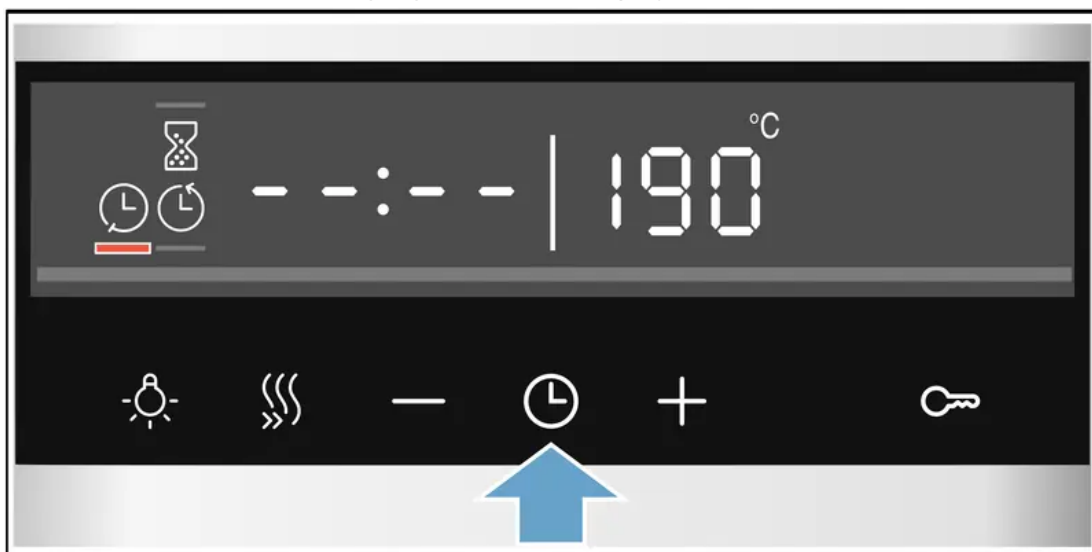
- Make sure that food is not left in the cooking compartment for too long as it may spoil.
- Do not adjust the end time once the appliance is already in operation. Otherwise the cooking result may no longer be satisfactory.

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 type of heating and temperature or setting.
2. Touch the button twice and use the – or + button to set the cooking time.
3. Touch the button again.

The end time  will be highlighted on the display.



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



The appliance will apply the settings after a few seconds. The end time will be shown on the display. Once the appliance starts, the time will begin 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.

### **Checking time-setting options**

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.


To check the values for the different time-setting options, touch the button repeatedly until the required symbol is indicated.

### **Setting the timer**

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

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 underlined.
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.

### **Checking time-setting options**

If time-setting options have been set, the corresponding symbols are lit up on the display. The symbol for which the time is currently being displayed will be indicated.

To check the values for the different time-setting options, touch the button repeatedly until the required symbol is indicated.

### **Setting the time**

Once the appliance has been connected to the mains or following a power failure, the clock will flash on the display. Set the time.

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

1. Use the – or + button to set the time.  
The time will stop flashing.
2. Confirm by pressing the button.  
The appliance will apply the time you have set.

**Note:** You can go to the basic settings to specify whether or not the time should be shown on the display. "Basic settings" on page 20

### **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 symbol for the time is underlined, and use the – or + button to change the time.


## Meat thermometer

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

### Types of heating

Not all types of heating are suitable for operation with the meat probe.

Suitable heating functions include:

-  3D hot air
-  Hot air gentle
-  Pizza setting
-  Convection grilling
-  Top/bottom heating

**Note:** If the meat probe is being used and you select an unsuitable type of heating, a signal will sound.

### Temperature

The meat probe measures the internal temperature of the food between 30 °C and 99 °C. You can set the core temperature you require on the display.

You can set the temperature of the cooking compartment as normal using the temperature selector. To avoid damaging the meat thermometer, do not set temperatures higher than 250 °C.

The cooking compartment temperature set must be at least 10 °C higher than the core temperature set.

### Inserting the meat probe into the food

Insert the meat probe into the food before placing your dish in the cooking compartment.

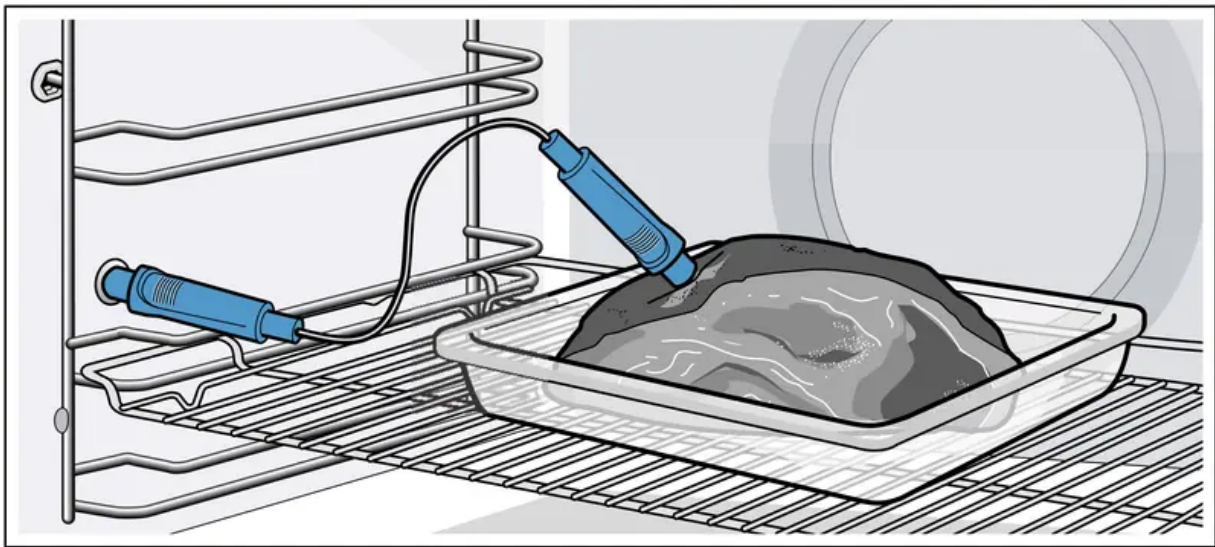
Use only the meat probe supplied. You can purchase one as a spare part from our after-sales service.

**Warning – Risk of electric shock!** The insulation of an incompatible meat thermometer may be damaged. Only use the meat thermometer which is recommended for this appliance.

### Insertion

Insert the meat probe into the thickest part of the meat. Make sure that the end of the probe is roughly in the centre of the meat. It must not be inserted in the fat or be touching the ovenware or bones.

Place the meat (preferably in an item of cookware) in the centre of the wire shelf.



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

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

### Turning the food

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


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

### Setting the core temperature

If you have placed your dish with the meat probe in the cooking compartment, you can set the core temperature.

1. Insert the meat probe into the socket on the left-hand side of the cooking compartment and close the door. Ensure that the cable is not pinched or crushed.

2. Use the function selector to set an appropriate type of heating.

The  symbol will light up on the display and the core temperature indicator will appear next to the temperature of the cooking compartment.

3. Use the – or + button to set the core temperature.

The recommended setting when using either button is 60 °C.

4. Use the temperature selector to set the temperature of the cooking compartment.

Do not set the temperature higher than 250 °C. The appliance will start heating after a few seconds.

The core temperature indicator on the display is divided into two parts during operation. The current core temperature of the meat is shown on the left, while the set core temperature is shown on the right, e.g. 15>75°C. The current temperature will not be displayed until it reaches at least 10 °C.

Once the food reaches the core temperature that has been set, a signal will sound. The appliance will stop heating. The current core temperature on the display is the same as the set temperature, e.g. 75>75°C.

Switch the appliance off by turning the function selector to the "Off" position. Pull the meat probe out of the socket in the cooking compartment.

**Warning – Risk of burns!** The cooking compartment, accessories and meat thermometer become very hot. Always use oven gloves to remove hot accessories and the meat thermometer from the cooking compartment.

#### Changing and cancelling

You can use the – or + button to change the core temperature at any time. The change will be applied after a few seconds.

If you want to cancel the process, remove the meat probe from the socket and the food. The appliance will continue heating without a core temperature setting.

The type of heating and the temperature of the cooking compartment can be changed at any time using the relevant selector. The core temperature setting will be retained.

### Core temperatures of different foods

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

You can find detailed information on types of heating and temperatures at the end of this instruction manual. "Tested for you in our cooking studio" on page 33

Food	Core temperature in °C
<b>Pork</b>	
Shoulder of pork	85-90
Fillet of pork, medium rare	62-70
Pork loin, well done	72-80
<b>Beef</b>	
Tenderloin or sirloin, rare	45-52
Tenderloin or sirloin, medium rare	55-62
Tenderloin or sirloin, well done	65-75
<b>Veal</b>	
Joint of veal or hock, lean	75-80
Joint of veal, shoulder	75-80
Knuckle of veal	85-90
<b>Lamb</b>	
Leg of lamb, medium rare	60-65
Leg of lamb, well done	70-80
Saddle of lamb, medium rare	55-60

## Childproof lock

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

### Notes


- You can go to the basic settings to specify whether you want the option to set the childproof lock. "Basic settings" on page 20
- If a hob is connected, it will not be affected by the childproof lock on the oven.

## Activating and deactivating

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

Press and hold the button for approx. 4 seconds.

The symbol for this function will appear on the display. The childproof lock is now activated.

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

To deactivate the childproof lock, press and hold the button again for approx. 4 seconds until the symbol goes out on the display.

## 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>c01</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>c02</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>c03</b> Button tone that sounds when a button is touched	<b>0</b> = off <b>1</b> = on*
<b>c04</b> Brightness of the display illumination	<b>1</b> = dark <b>2</b> = medium* <b>3</b> = bright
<b>c05</b> Display time of day	<b>0</b> = hide the time <b>1</b> = display the time*
<b>c06</b> Enable childproof lock activation?	<b>0</b> = no <b>1</b> = yes* <b>2</b> = yes, with locked door**
<b>c07</b> Interior lighting on when appliance in operation?	<b>0</b> = no <b>1</b> = yes*
<b>c08</b> Cooling fan run-on time	<b>1</b> = short <b>2</b> = medium* <b>3</b> = long <b>4</b> = extra long
<b>c09</b> Telescopic rails retrofitted?*	<b>0</b> = no* (for rails and single pull-out system) <b>1</b> = yes (for double and triple pull-out systems)
<b>c10</b> Sabbath mode available?	<b>0</b> = no* <b>1</b> = yes
<b>c12</b> Reset all values to factory settings?	<b>0</b> = no* <b>1</b> = yes

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



## Changing the basic settings

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

1. Press and hold the button for approx. 4 seconds.  
The first basic setting will appear on the display, e.g.
2. Use the temperature selector to change the setting as required.
3. Use the + button to navigate to the next basic setting.
4. Use the – or + button to continue going through all the basic settings as described above, and use the temperature selector if you want to change any of these settings.
5. When you have finished, press and hold the button again for approx. 4 seconds to confirm the settings.  
All basic settings have now been applied.  
You can change the basic settings again at any time.

**Note:** Your changes to the basic settings will be retained even after a power failure.

## 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
<b>Appliance exterior</b>	
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>
<b>Appliance interior</b>	

Area	Cleaning
Enamelled surfaces	<p>Hot soapy water or a vinegar solution:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>Soften baked-on food remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt.</p> <p><b>Caution!</b> 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.</p> <p>Leave the cooking compartment open to dry after cleaning it.</p> <p>It is best to use the cleaning function. "Cleaning function" on page 23</p> <p><b>Note:</b> Food residues can cause white deposits to form. These are harmless and do not affect how the appliance works.</p> <p>Remove using lemon juice if required.</p>
Glass cover for the interior lighting	<p>Hot soapy water:</p> <p>Clean with a dish cloth and then dry with a soft cloth.</p> <p>If the cooking compartment is heavily soiled, use oven cleaner.</p>
Door cover	<p>made from stainless steel:</p> <p>Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products.</p> <p>made from plastic:</p> <p>Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper.</p> <p>Remove the door cover for cleaning.</p>
Rails	<p>Hot soapy water:</p> <p>Soak and clean with a dish cloth or brush.</p>
Pull-out system	<p>Hot soapy water:</p> <p>Clean with a dish cloth or a brush.</p>

Area	Cleaning
	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.
Meat thermometer	Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.

### Notes

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

### Keeping the appliance clean

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

**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.

## Cleaning function

Use the "Pyrolytic self-cleaning" function to clean the cooking compartment.

You can choose from three cleaning cycles.

Cycle	Cleaning performance	Length of cycle
1	Gentle	Approx. 1 hour and 15 minutes
2	Medium	Approx. 1 hour and 30 minutes
3	Intensive	Approx. 2 hours

The dirtier the cooking compartment and the longer the dirt has been there, the more powerful the cleaning cycle should be. It is sufficient to clean the cooking compartment every two to three months. You can clean it more frequently if necessary. Cleaning requires approx. 2.5-4.8 kilowatt hours.

### Note:

- For safety reasons, the appliance door locks automatically once a certain temperature is reached. You will not be able to open it again until the lock symbol on the display has gone out.
- The interior lighting will not come on while the appliance is being cleaned.

### Warning – Risk of burns!

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

**Warning - Risk of harm to health!** The cleaning function heats up the cooking compartment to a very high temperature so that food remnants left over from roasting, grilling and baking will burn off. This process releases vapours, which can irritate the mucous membranes. While the cleaning function is running, keep the kitchen well ventilated. Do not remain in the room for long periods. Keep children and pets away. Follow the instructions even when using the Delayed start function with a delayed end time.

## Before running the cleaning function

Make sure that the cooking compartment is empty. Remove any accessories, cookware or shelf rails from the cooking compartment. Please see the relevant section for information on how to remove the rails. "Rails" on page 25

Clean the appliance door and along the edges of the cooking compartment in the area around the seal. Do not scrub or remove the seal.

### Warning – Risk of fire!

- Loose food remnants, fat and meat juices may catch fire when the cleaning function is in progress. Before you start the cleaning function, always remove the worst of the food residues and remnants from the cooking compartment.
- The appliance will become very hot on the outside during the cleaning function. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance. Keep children away from the appliance.
- If the door seal is damaged, a large amount of heat will be generated around the door. Do not scrub or remove the seal. Never operate the appliance if the seal is damaged or missing.

## Setting the cleaning function

1. Use the function selector to set Pyrolytic selfclean .
2. Use the temperature selector to set the cleaning cycle.  
The length of each cycle will appear on the display.

The cleaning function will start in a few seconds. The remaining time will count down on the display.

Ventilate the kitchen while the cleaning function is running.

The appliance door will lock shortly after the programme starts running. The symbol will appear on the display.

An audible signal will sound when the cleaning function has finished. The time on the display will be zero. Switch the appliance off by turning the function selector to the "Off" position.

You will not be able to open the appliance door again until the cooking compartment has cooled down sufficiently and the lock symbol on the display has gone out.

### Delaying the end time

You can delay the end time if required. Before starting, touch the button until the "End" symbol is highlighted on the display. Use the + button to delay the end time.

The appliance will switch to standby after it is started.

### Changing and cancelling

The power of the cleaning cycle cannot be changed once it has started.

The end time can be changed while the appliance is on standby.

If you would like to cancel the cleaning function, switch the appliance off by turning the function selector to the "Off" position.

The appliance door will remain locked until the cooking compartment has cooled down sufficiently and the lock symbol on the display has gone out.

### **After running the cleaning function**

Allow the cooking compartment to cool down. Use a damp cloth to wipe off the ash that has been left behind in the cooking compartment and around the appliance door.

Hook the rails back in.

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

## **Rails**

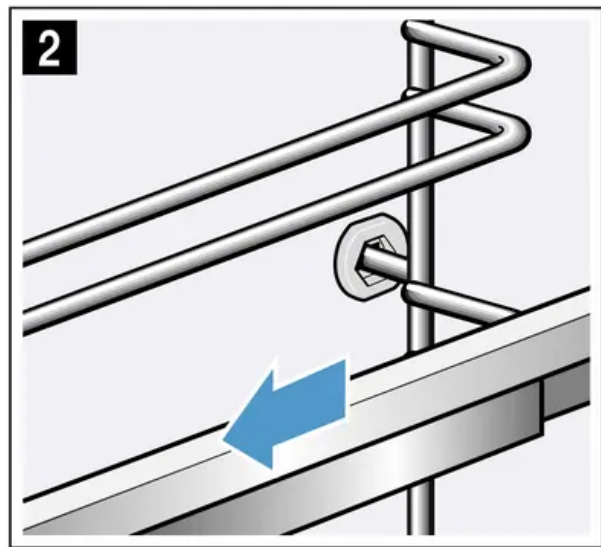
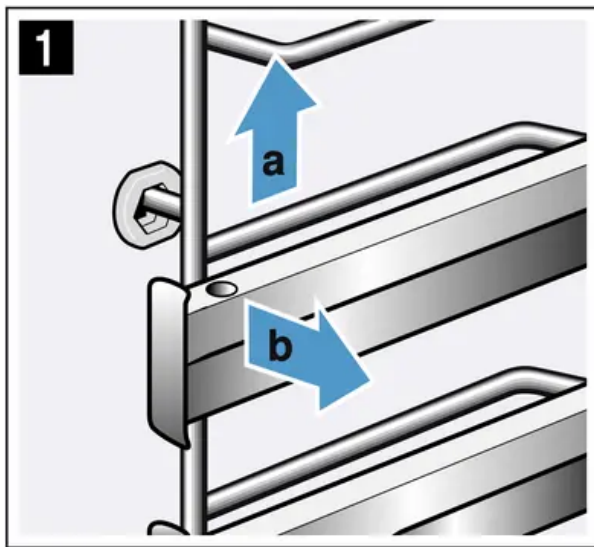
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the shelves and clean them.

### **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. Lift the rail slightly at the front **a** and detach it **b** (figure **1**).
2. Then pull the whole rail towards you and take it out (figure **2**).

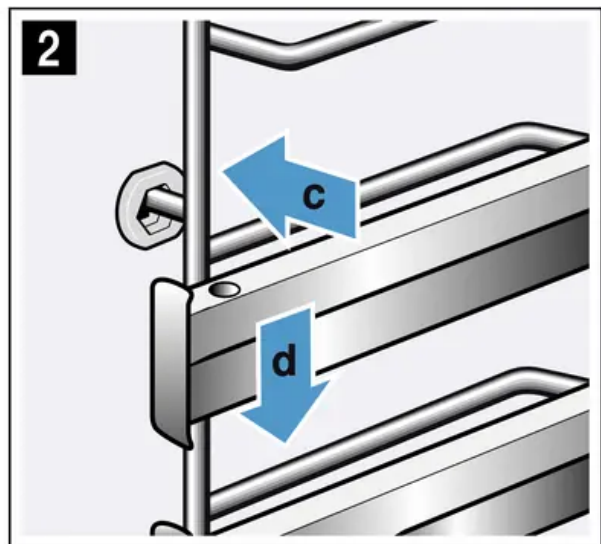
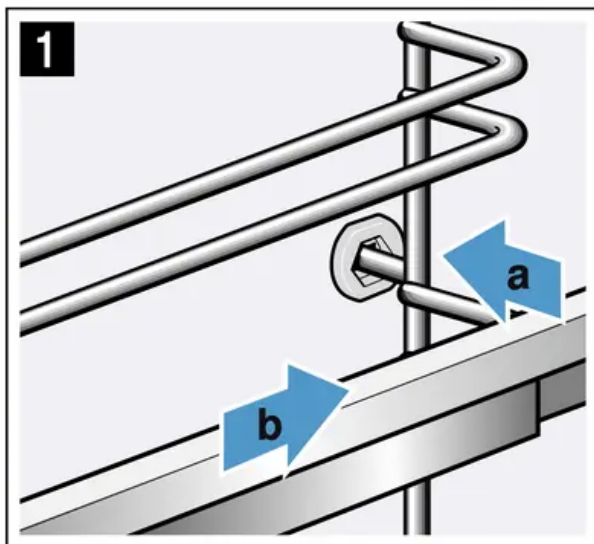


Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

### Attaching the rails

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

1. First, insert the rail in the middle of the rear socket **a**, until the rail rests against the cooking compartment wall, and push it back **b** (figure 1).
2. Then insert the rail into the front socket **c**, until the rail also rests against the cooking compartment wall here, and press it downward **d** (figure 2).



## Appliance door

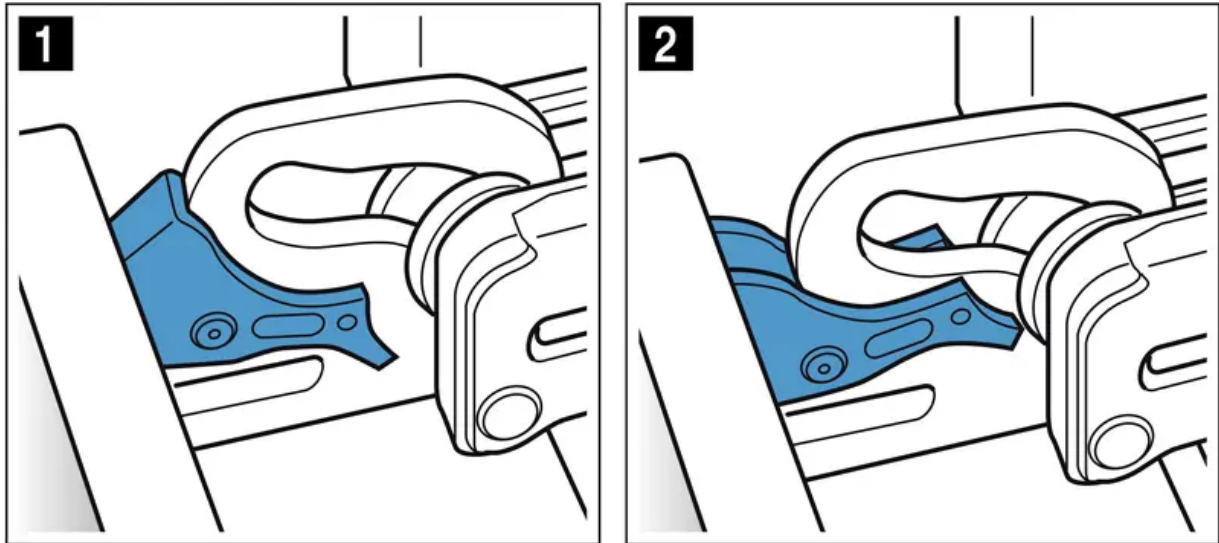
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the appliance door and clean it.

### Removing and fitting the appliance door

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

The appliance door hinges each have a locking lever. When the locking levers are closed (figure 1), the appliance door is secured in place. It cannot be detached.

When the locking levers are open in order to detach the appliance door (figure 2), the hinges are locked. They cannot snap shut.

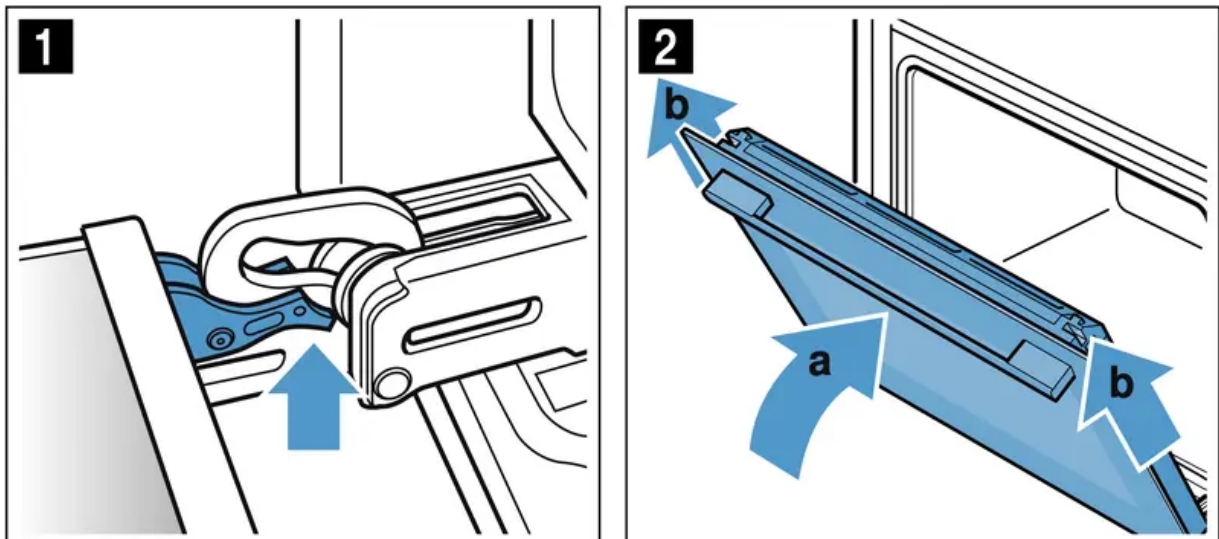


### Warning - Risk of injury!

- If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open.
- of injury! The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

### Removing the appliance door

1. Open the appliance door fully and push it in the direction of the appliance.
2. Fold up the two locking levers on the left and right (figure 1).
3. Close the appliance door as far as it goes **a**. With both hands, grip the door on the left- and right-hand side and pull it up and out (figure 2).



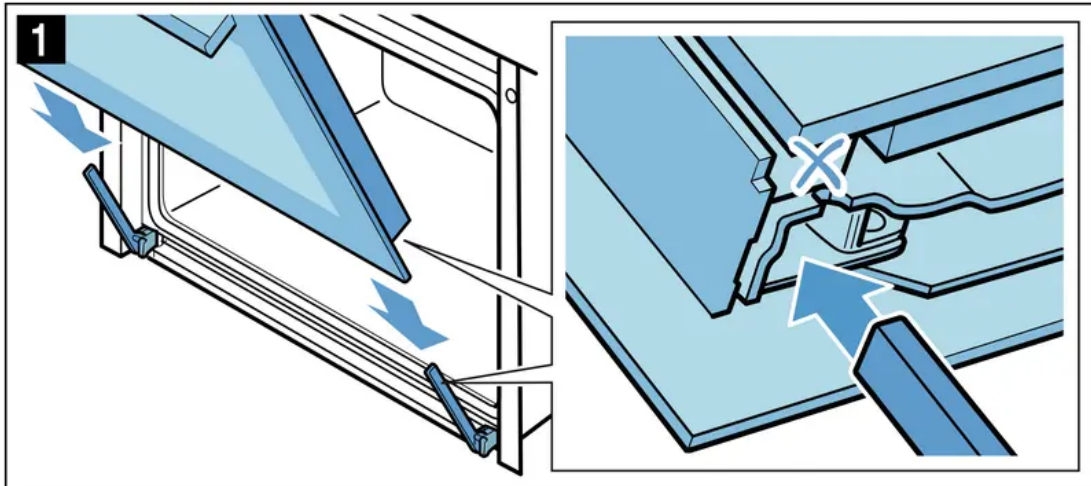
## Fitting the appliance door

Reattach the appliance door in the opposite sequence to removal.

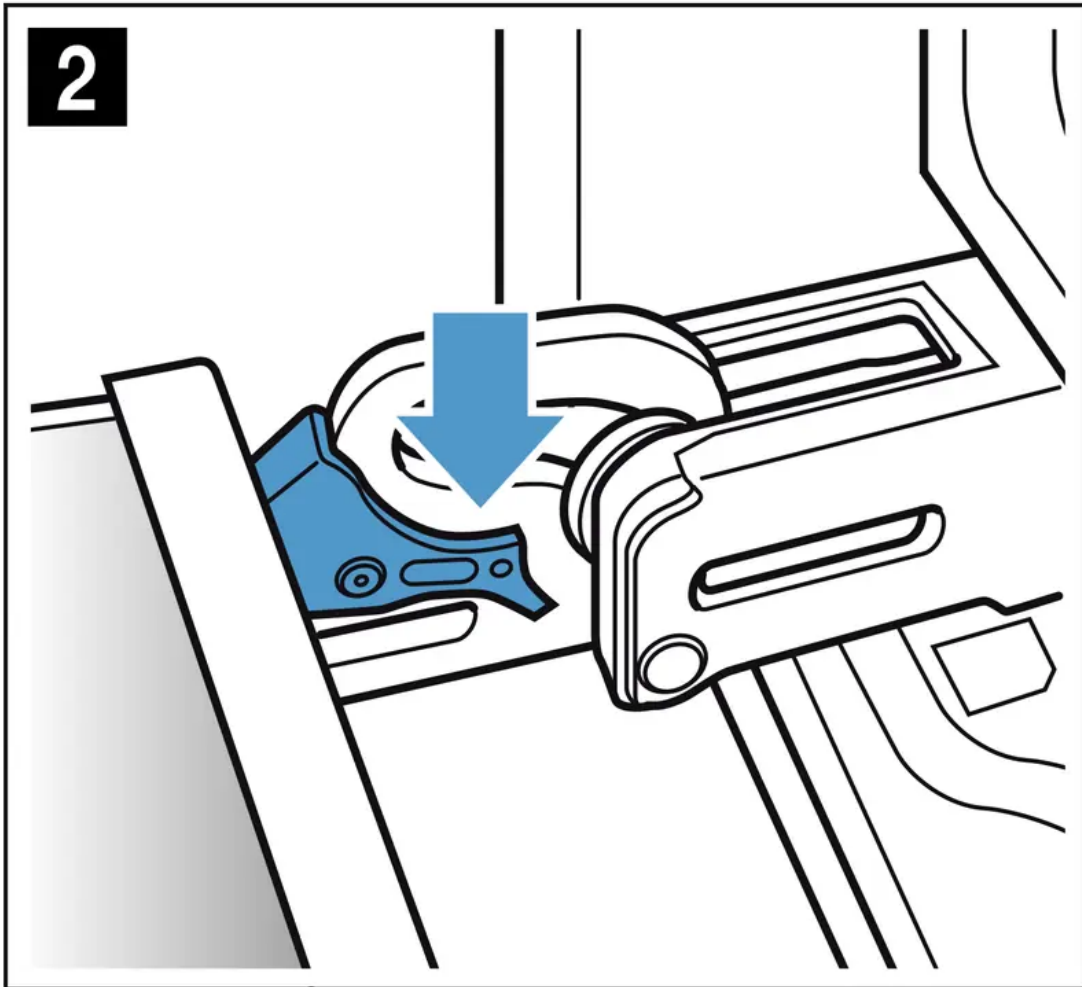
1. When attaching the appliance door, ensure that both hinges are inserted straight into the opening (figure 1).

Place both hinges at the bottom on the outer panel and use this as a guide.

Ensure that the hinges are inserted into the correct opening. You must be able to insert them easily and without resistance. If you can feel any resistance, check that the hinges are inserted into the correct opening.



2. Open the appliance door fully. Fold both locking levers closed again (figure 2).



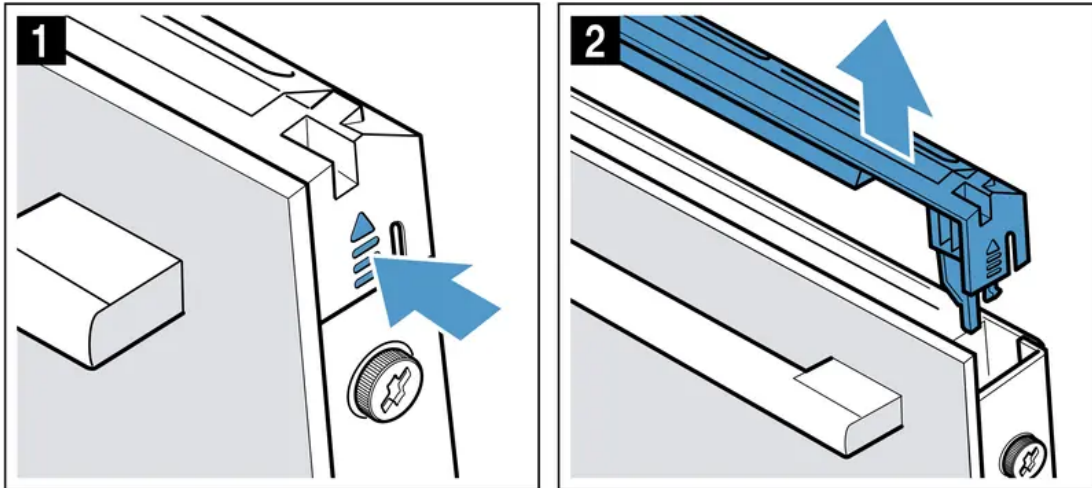
3. Close the cooking compartment door.

### Removing the door cover

The stainless steel inlay in the door cover may become discoloured. To carry out thorough cleaning, you can remove the cover. "Cleaning" on page 22

1. Open the appliance door slightly.
2. Press on the right and left side of the cover (figure 1).

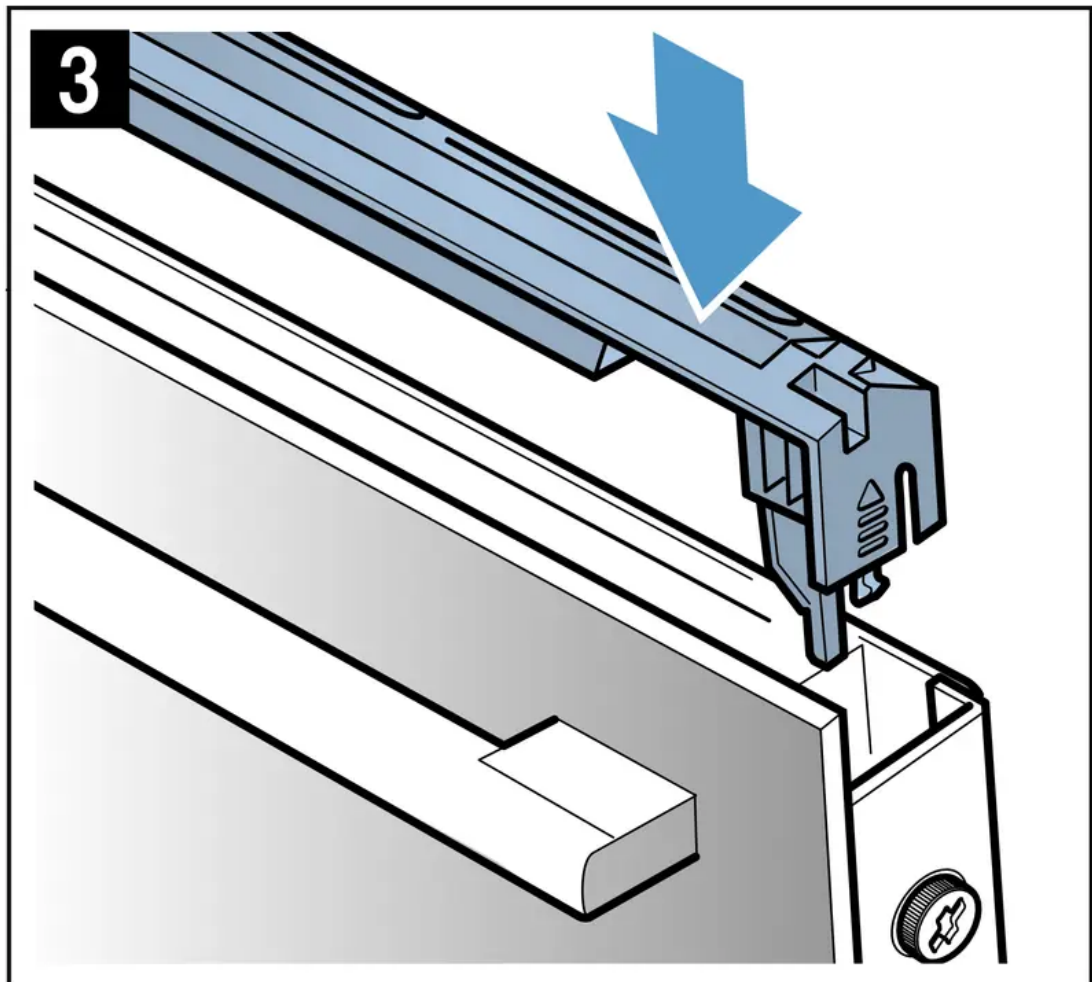
3. Remove the cover (figure 2).



Close the appliance door carefully.

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

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



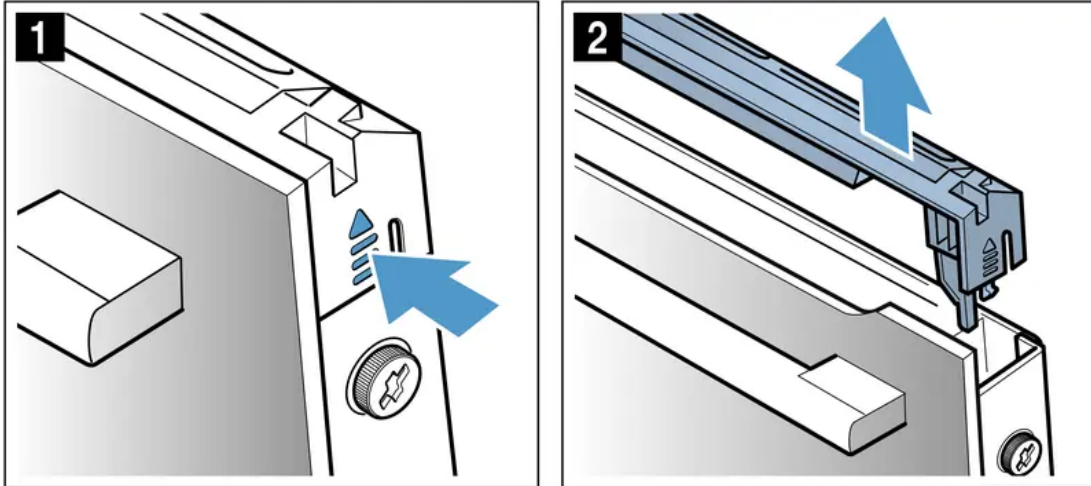
5. Close the appliance door.

## Removing and installing the door panels

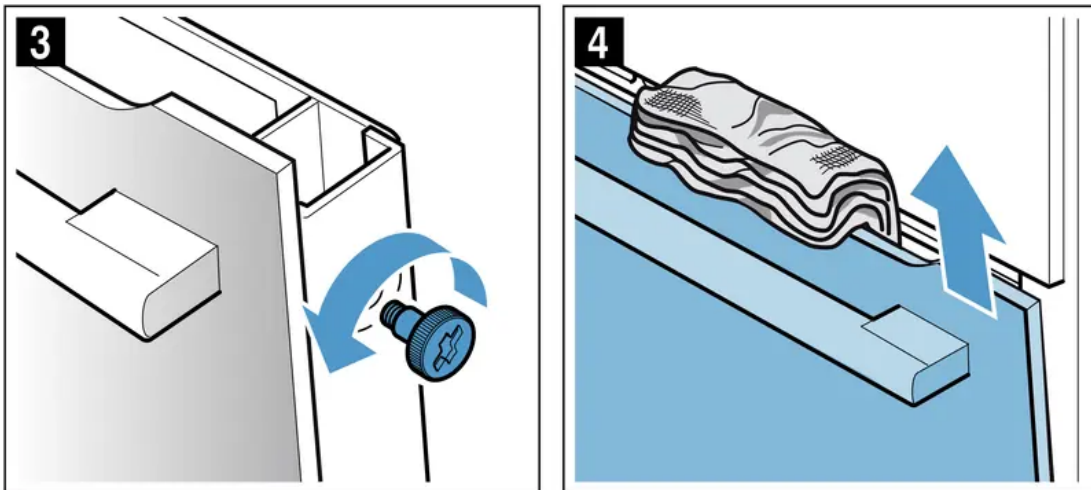
To facilitate cleaning, you can remove the glass panels from the appliance door.

### Removing the door from the appliance

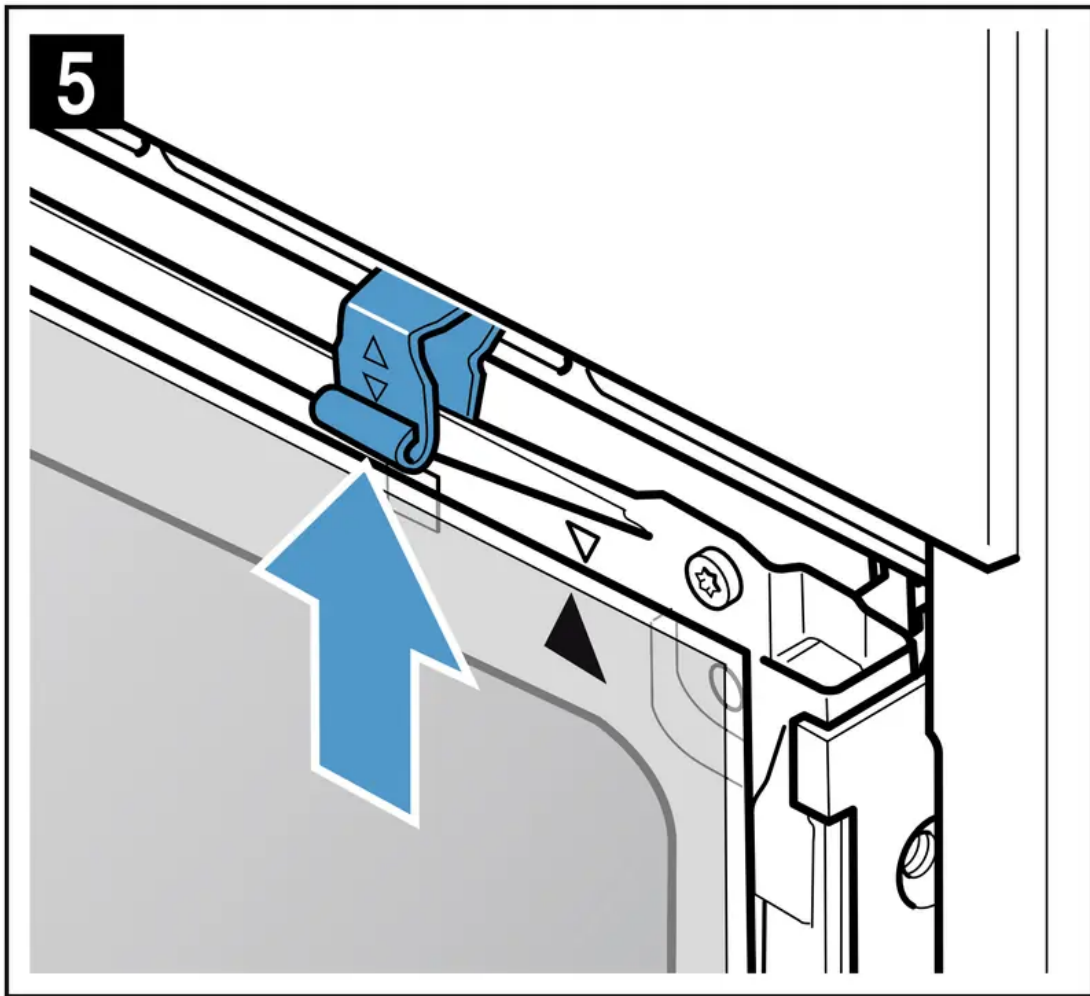
1. Open the appliance door slightly.
2. Press on the right and left side of the cover (figure 1).
3. Remove the cover (figure 2).



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



6. Push both retainers on the intermediate panel upwards, but do not remove it (figure 5). Hold the panel with one hand. Remove the panel.



Clean the panels with glass cleaner and a soft cloth.

**Warning - Risk of injury!**

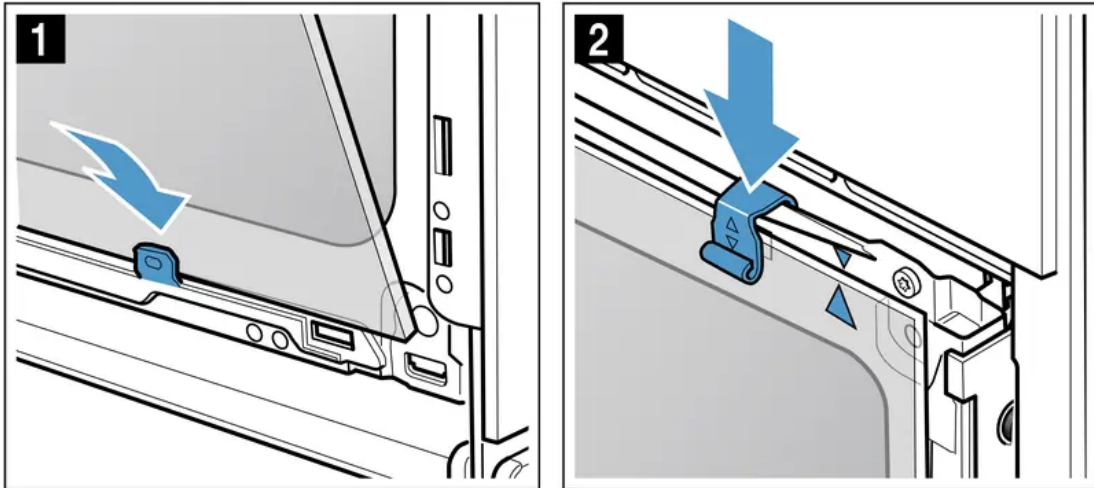
- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

**Fitting the door on the appliance**

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

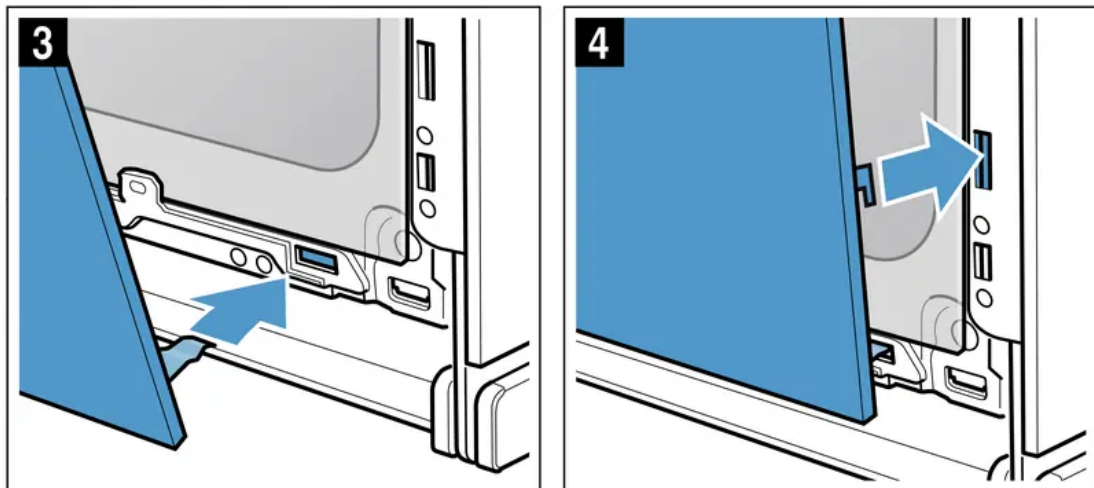
1. Insert the intermediate panel at the bottom into the retainer and push it in firmly at the top (figure 1).

2. Push both retainers downwards (figure 2).



3. Insert the front panel at the bottom into the retainers (figure 3).

4. Close the front panel until both upper hooks are opposite the opening (figure 4).

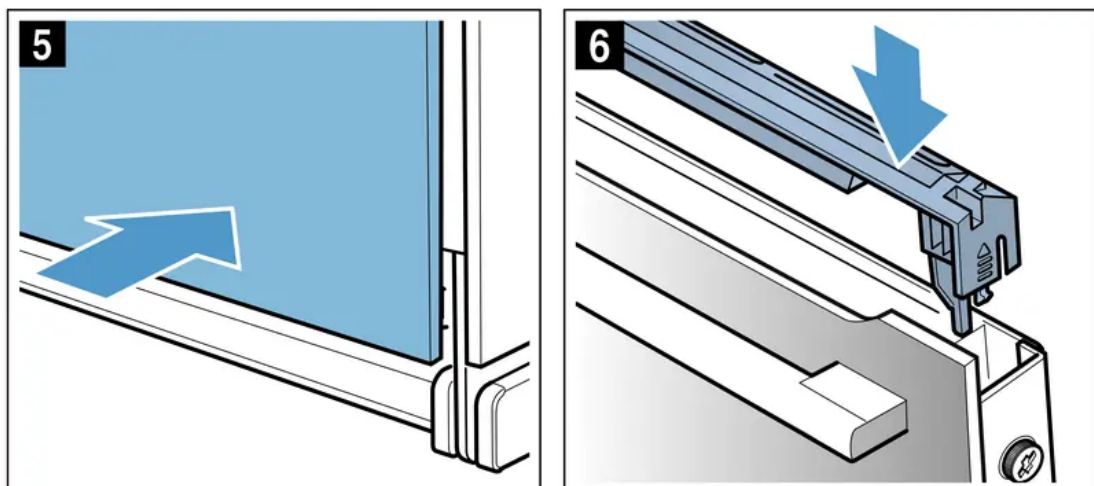


5. Press the front panel at the bottom until it clicks audibly into place (figure 5).

6. Open the appliance door again slightly and remove the tea towel.

7. Screw both screws back in on the left and right.

8. Put the cover back in place and press on it until it clicks audibly into place (figure 6).



9. Close the appliance door.

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


## **Trouble shooting**

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

### **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.

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 .	The childproof lock is activated.	Deactivate the childproof lock by pressing and holding the button with the key symbol for approx. 4 seconds.
The appliance door will not open. A key symbol has lit up on the display.	The appliance door is locked with the childproof lock.	Deactivate the childproof lock by pressing and holding the button with the key symbol for approx. 4 seconds.  The lock can be switched off in the basic settings.
The appliance door will not open. A locksymbol has lit up on the display.	The appliance dooris locked by theclean- ing function.	Wait until the cooking compartment has cooled down and the lock symbol has gone out.
After an operating mode is switched on,  is flashing on the display.	The appliance has not cooled down sufficiently.	Switch off the appliance, allow it to cool down and switch on the operating modeagain.
The appliance is not heating. The colon is flashing on the display. On some	Demo mode is activated.	Briefly disconnect the appliance from the mains (switch off the circuit breaker in the fuse box) and then deactivate demo mode within approx. 5 minutes by changing the

Fault	Possible cause	Notes/remedy
appliances, a <b>d</b> will also appear on the display.		basic setting <b>c 13</b> or <b>cb</b> to <b>0</b> . "Basic settings" on page 20

### 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 appears on the display, e.g. **d**, 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.

### Maximum operating time

If you do not change the settings on your appliance for several hours, the appliance will stop heating automatically. This prevents unintentional continuous operation.

When the maximum operating time is reached depends on the various different settings that have been configured on the appliance.

### Maximum operating time reached

**FB** appears on the display.

Turn the function selector to the "Off" position. You can configure new settings if required.

**Tip:** To prevent the appliance from switching off when you do not want it to, e.g. with an extremely long cooking time, you should always set a cooking time. The appliance will heat up until the set cooking time has elapsed.

## 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!

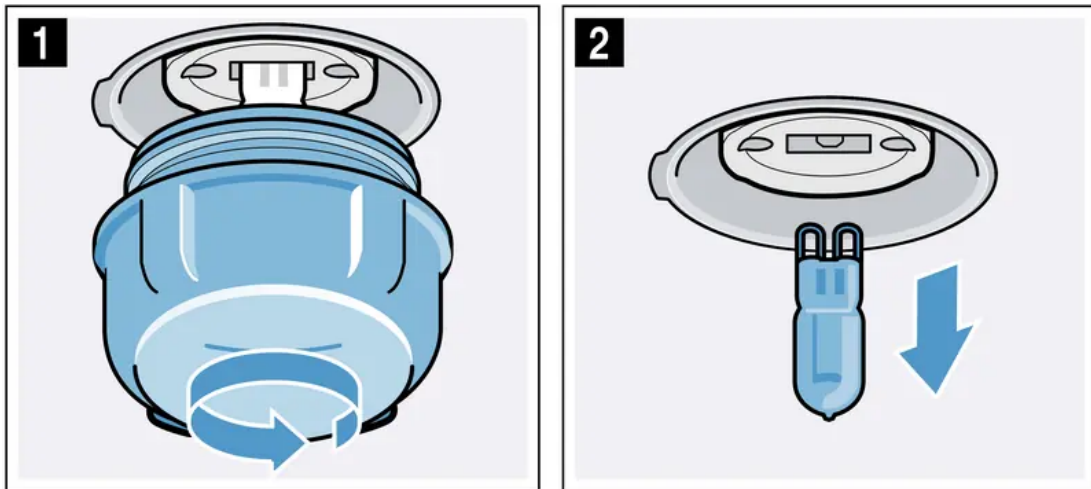
When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

### 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.

