

## 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
	Plus

## 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 19
	Base clean	Remove light dirt from the cooking compartment floor. → "Cleaning function" on page 19
	<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 19

## 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.

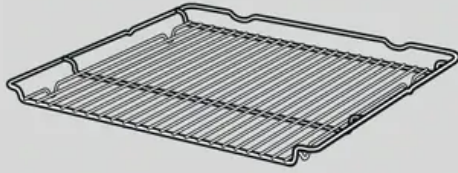
So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

## **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**

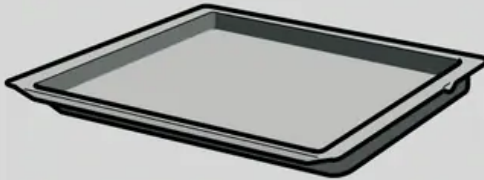
The accessories supplied may differ depending on the appliance model.



### **Wire rack**

For ovenware, cake tins and ovenproof dishes.

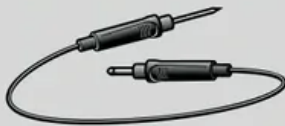
For roasts, grilled items and frozen meals.



### **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.



### **Meat thermometer**

Enables precision roasting to your exact requirements.

Its use is described in the relevant section. → *"Meat thermometer" on page 16*

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.

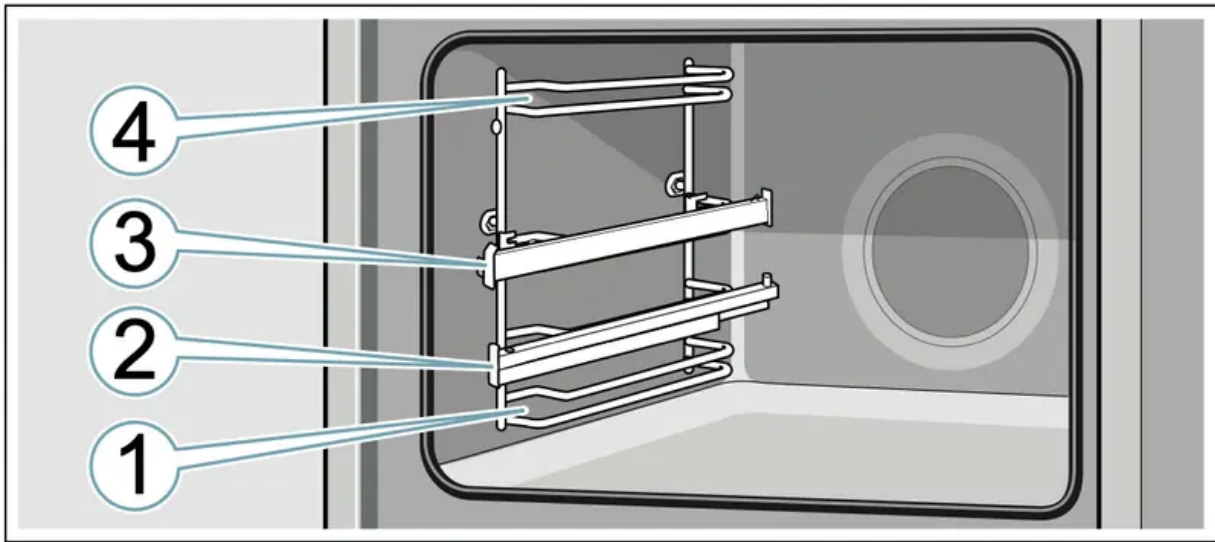
### **The main cooking compartment**

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

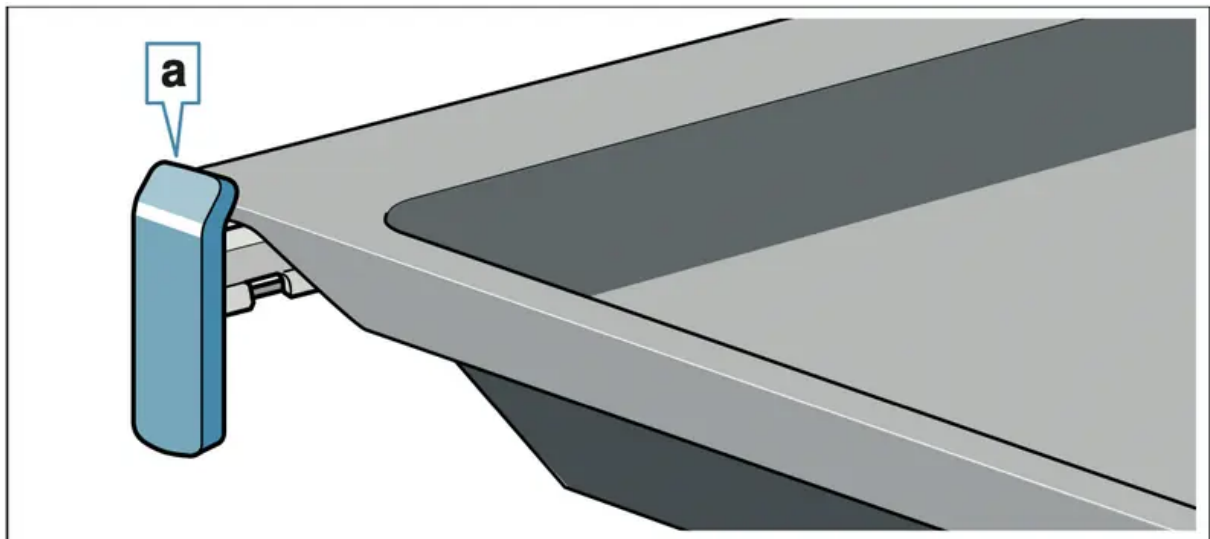


Always insert accessories between the two guide rods for the shelf position.

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.

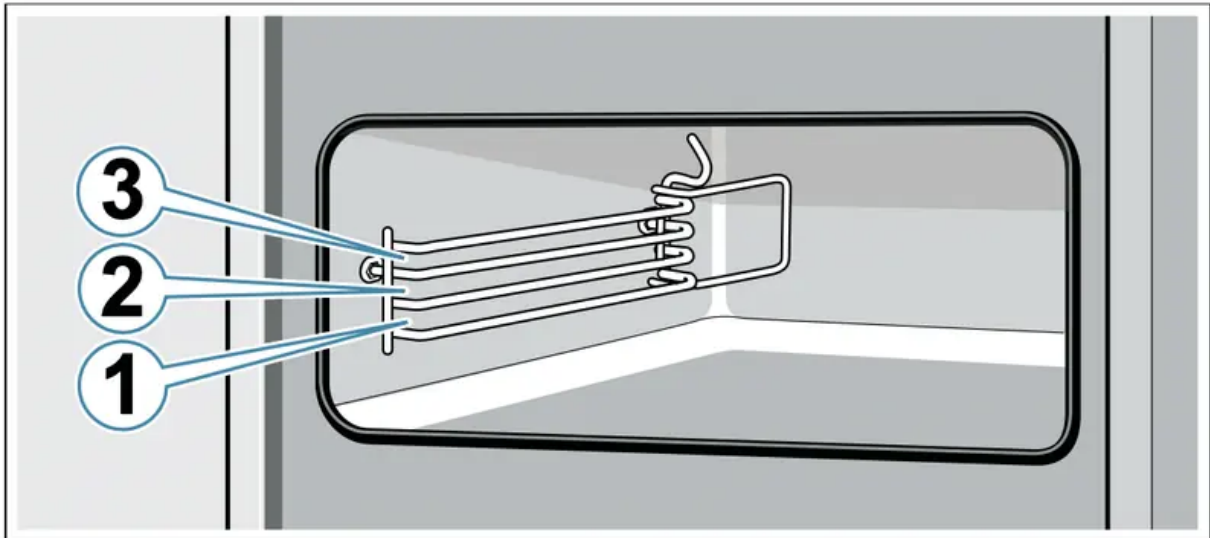
#### Notes

- 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.

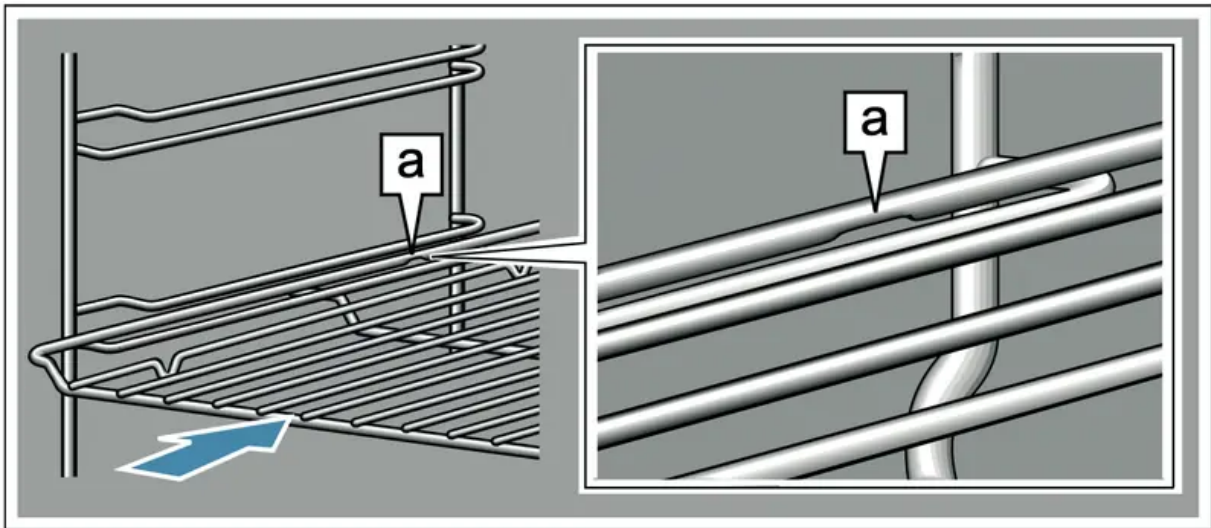
### Notes

- 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

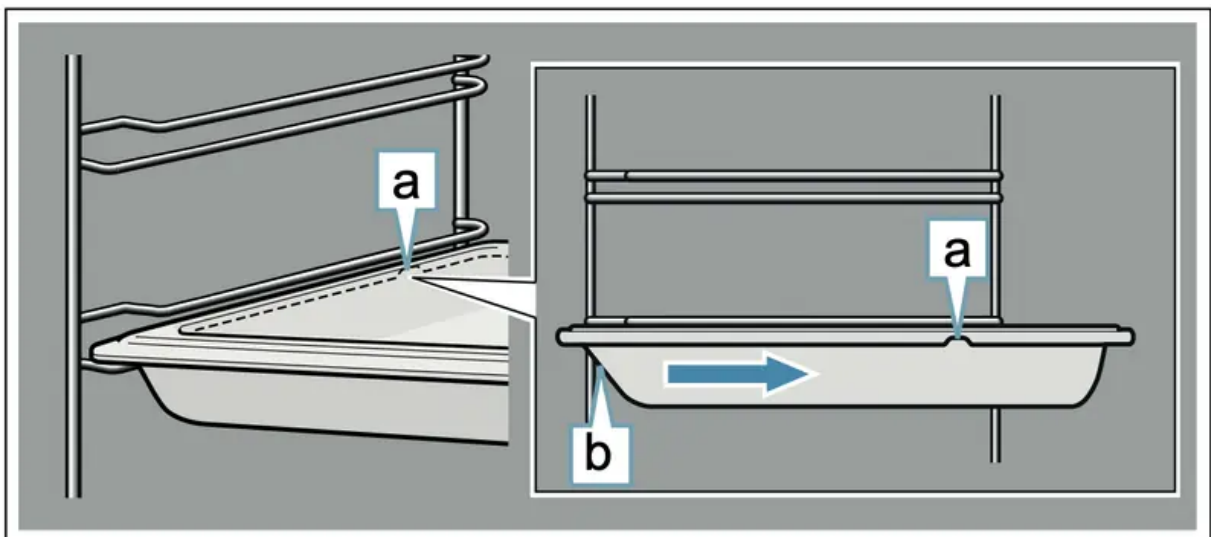
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

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

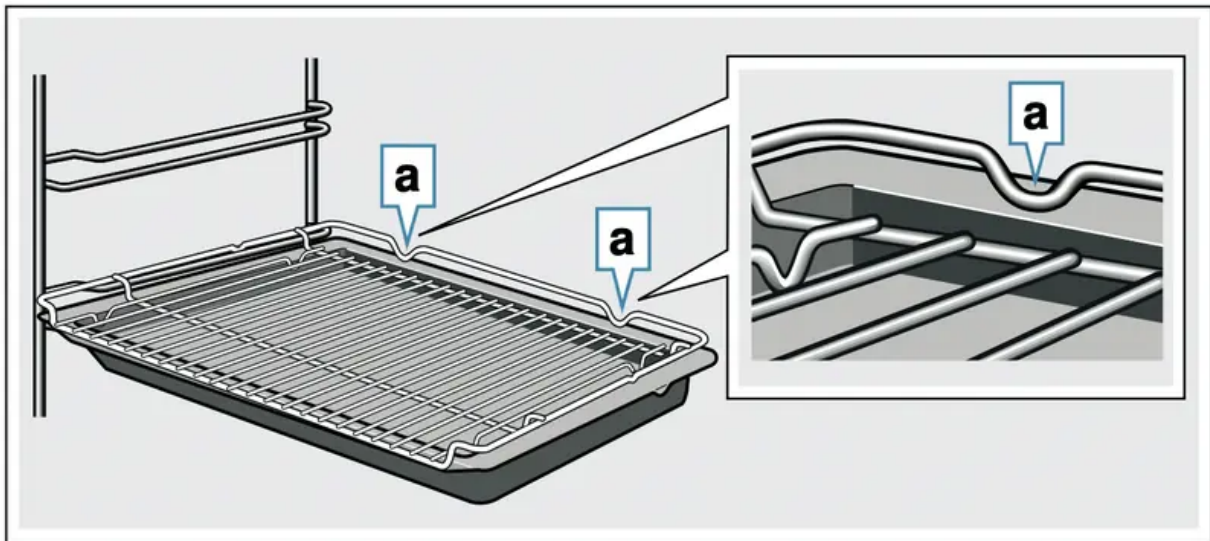


### Combining accessories

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 27

### 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

## 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

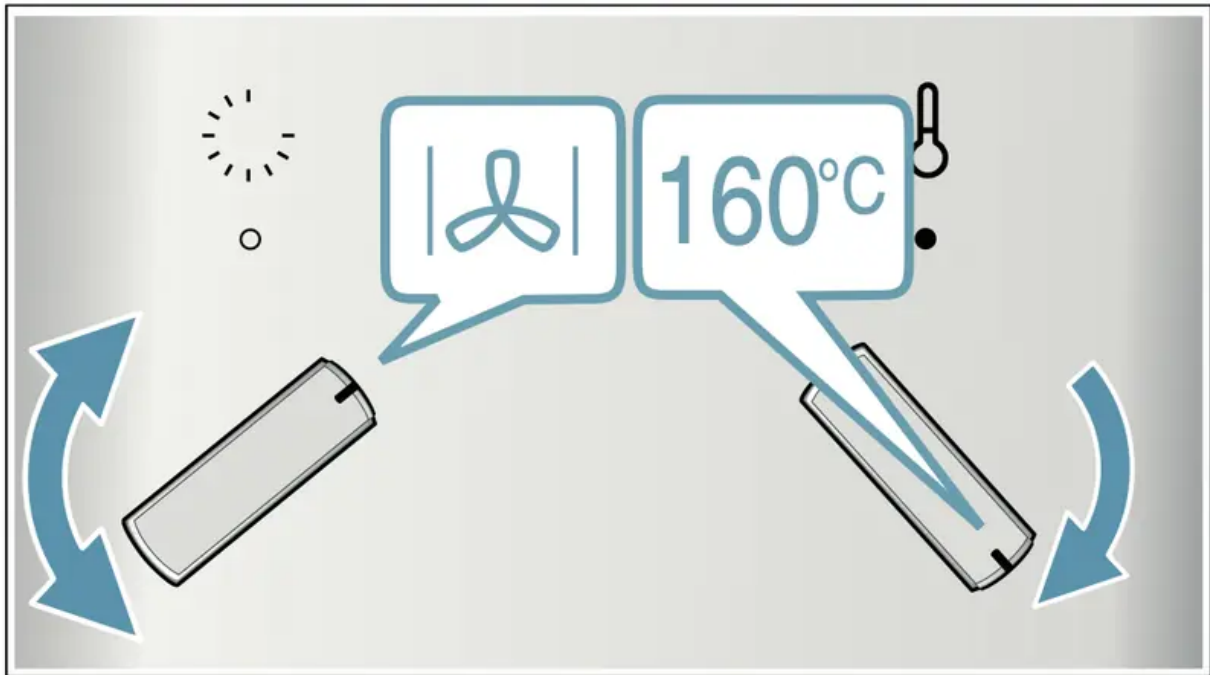
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

### 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 8

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 13

### 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 15

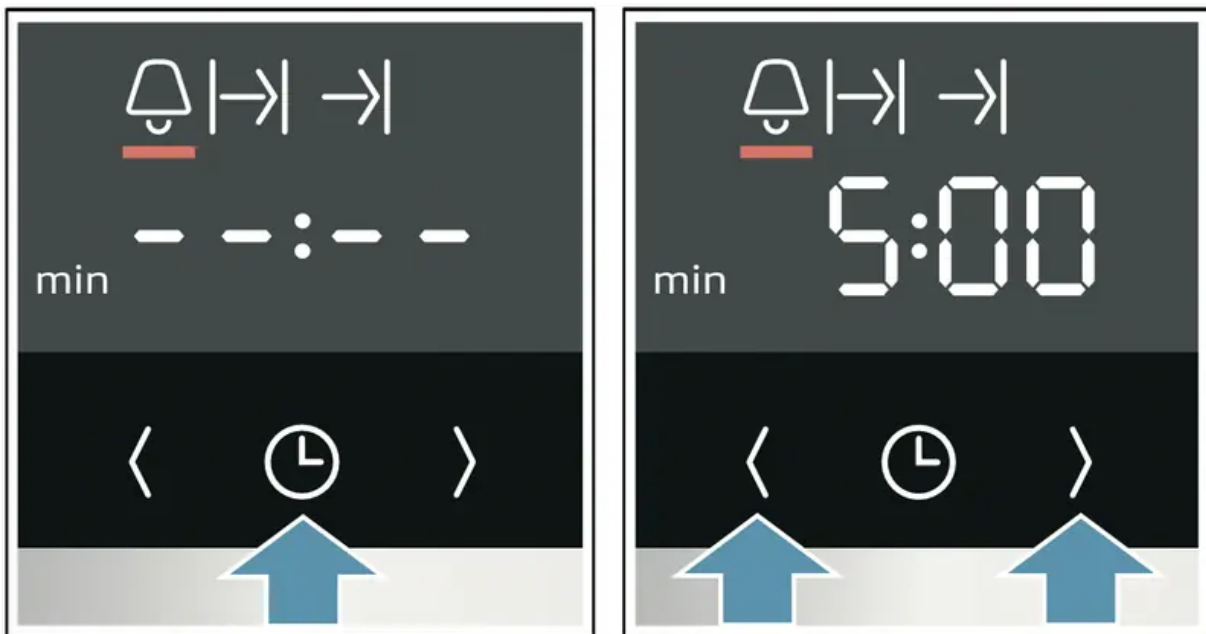
Note: If you have set a time-setting option, the time interval increases if you set a higher value. Example: You can set a cooking time of up to one hour in oneminute increments; for cooking times over one hour, you can set a cooking time in five-minute increments.

## 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.

## Childproof lock

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


### Notes


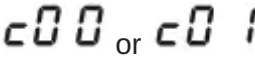



- If a hob is connected, it will not be affected by the childproof lock on the oven.
- After a power cut, the childproof lock will no longer be active.

### Automatic childproof lock

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



To set or interrupt the automatic childproof lock, the function selector must be in the "Off" position.

Ensure that the childproof lock function is set in the basic settings. To do this, set . "Basic settings" on page 15

1. Press and hold the  button for approx. four seconds.  
 appears in the display.
2. Use the < or > button to change the setting if necessary.  
 = childproof lock deactivated  
 = childproof lock activated
3. To confirm, press and hold the  button again for approx. four seconds.

The basic setting will now be applied.

### Interrupting

1. Press and hold the  button until the  symbol goes out in the display.

2. Set the type of heating and temperature.

As soon as the main oven is switched off, the automatic childproof lock for the main oven is reactivated.

## **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.


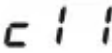



### **List of basic settings**

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

Basic setting	Options
<b>c0</b> Automatic childproof lock	<b>0</b> = no* <b>1</b> = yes (only possible if <b>c6 1</b> is set)
<b>c1</b> Display time of day?	<b>0</b> = hide the time <b>1</b> = display the time*
<b>c2</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>c3</b> Button tone that sounds when a button is touched	<b>0</b> = off <b>1</b> = on*
<b>c4</b> Cooling fan run-on time	<b>1</b> = Short <b>2</b> = Medium <b>3</b> = Long* <b>4</b> = Extra long
<b>c5</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>c6</b> Enable childproof lock activation?	<b>0</b> = no <b>1</b> = yes*
<b>c7</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.






## Meat thermometer

The meat probe enables precision cooking in the bottom oven. It measures the temperature inside the food. Once the set temperature has been reached, the appliance automatically switches off.

### Types of heating

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

Suitable heating functions include:

-  CircoTherm hot air
-  CircoTherm gentle
-  Pizza setting
-  Circo-roasting
-  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 thermometer measures the temperature on the inside of the food between 30 °C and 99 °C. You can set the desired core temperature in the display.

### 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.

## 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 28

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


Food	Core temperature in °C
Leg of lamb, well done	70-80
Saddle of lamb, medium rare	55-60

## Setting the core temperature

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

**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.

1. Insert the meat thermometer into the socket on the left-hand side of the cooking compartment.
2. Close the appliance door.  
Caution! When doing so, ensure that the meat thermometer's cable is not trapped in the appliance door. It may be damaged.
3. Use the function selector to set an appropriate type of heating.

The  symbol is highlighted and "--/-- °C" appears in the display. Note: 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 core temperature is displayed on the left only once it reaches 10 °C.

4. Use the < or > button to set the core temperature.
5. Use the temperature selector to set the temperature of the cooking compartment.  
**Note:** The set cooking compartment temperature must be at least 10 °C higher than the core temperature.

**Caution!** Do not set the cooking compartment temperature to higher than 250 °C. Otherwise, the meat thermometer may become damaged.

The appliance starts heating after a few seconds.

Once the set core temperature has been reached, a signal sounds and the appliance stops the operation automatically. The current core temperature in the display is the same as the set temperature, e.g. 75 °C|75 °C.

Switch the appliance off by turning the function selector to the "Off" position. Use an oven glove to unplug the meat thermometer from the socket in the cooking compartment.

## Changing and cancelling

You can use the < or > button to change the core temperature at any time. The change is applied after a few seconds.

If you want to cancel the process, use an oven glove to remove the meat probe from the socket and the food. The appliance continues to heat up 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 is retained.

# 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.</p> <p>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>	

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.
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.

## 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 19

**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.

## Cleaning function


Your appliance is equipped with EcoClean and Base clean. The EcoClean cleaning function is used to clean the self-cleaning surfaces in the cooking compartment. Use Base clean before starting EcoClean or for intermediate cleaning of the cooking compartment floor. Dirt is soaked beforehand using Base clean. It can then be removed more easily.

## EcoClean

“EcoClean” mode is used to clean the self-cleaning surfaces in both cooking compartments.

The self-cleaning surfaces (back panel, ceiling panel and side panels) are coated with a porous, matt ceramic material. This coating absorbs and breaks down splashes from baking, roasting and grilling while the oven is in operation. If the surfaces no longer clean themselves adequately and dark patches appear, the surfaces can be cleaned by the cleaning function.

## Cleaning recommendation

The appliance records how long the bottom cooking compartment is in operation and which operating mode is used. When cleaning is recommended,  will appear on the display when the appliance is switched off. You can dismiss this message by pressing any button except the < button. The prompt will continue to be displayed, however, until the cleaning function has been run in full.

**Note:** You can completely reset the cleaning recommendation counter by pressing and holding the < button for approximately 4 seconds.

The prompt will not reappear until the appliance has been used a certain number of times again.

**Caution!** If you do not act on this cleaning recommendation, the self-cleaning surfaces in the cooking compartment may become damaged.

If your appliance is already very dirty, e.g. because you have used it to cook fatty poultry or roasts, or if you notice dark patches on the self-cleaning surfaces, do not wait until this prompt appears before running the cleaning function. The more often or the earlier the appliance is cleaned, the longer the self-cleaning surfaces will retain their ability to clean themselves. You can clean either of the cooking compartments at any time as required using the cleaning function.

**Note:** The counter for the cleaning recommendation prompt will be reset following a power failure. It is therefore a good idea to run the cleaning function after a power failure has occurred.

### **Before running the cleaning function**

Remove shelves, rails, accessories and ovenware from the cooking compartment.

### **Cleaning the cooking compartment floor and the inside of the appliance door**

Remove the worst dirt from the cooking compartment floor, the inside of the appliance door and the interior lighting. Otherwise, patches will appear that can no longer be removed.

**Caution!** Do not use oven cleaner on the self-cleaning surfaces. This will damage the surfaces. If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth. Do not rub the surface and do not use abrasive cleaning aids. "Cleaning" on page 17

### **Warning – Risk of burns!**





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.

### **Setting the cleaning function**

Make sure you follow all the preparation instructions before setting the cleaning function.

### **Bottom oven**



The cleaning function is preset to run for 1 hour. This duration cannot be changed.

1. Use the function selector to set EcoClean .  
The duration will appear on the display.
2. Use the temperature selector to set EcoClean .  
The cleaning function will start after a few seconds. The time will count down on the display.

Ventilate the kitchen while the cleaning function is running.

Once the cleaning function has run through to the end, an audible signal will sound. To switch off, turn the function selector back to the "Off" position.

### Top oven

1. Use the function selector to set EcoClean .
2. Use the temperature selector to set EcoClean .
3. Switch off the appliance after 60 minutes.

**Note:** You can also set the timer to remind you after 60 minutes.

Ventilate the kitchen while the cleaning function is running.

### Once the cleaning function has finished

Once the cooking compartment has cooled down, wipe down the cooking compartment with a damp cloth if necessary.


**Note:** During operation and while the cleaning function is active, reddish patches may form on the surfaces. This is not rust, but residue from food. These spots are not harmful and do not impair the cleaning ability of the self-cleaning surfaces.


### Base clean

Base clean makes it easier to clean the cooking compartment floor. Dirt is soaked beforehand by vaporising the soapy water. It can then be removed more easily.

**Warning – Risk of scalding!** Water in a hot cooking compartment may create hot steam. Never pour water into the cooking compartment when the cooking compartment is hot.

### Setting Base clean



**Note:** Do not use Base clean  until the cooking compartment has cooled down. Allow the cooking compartment to cool down completely.

1. Remove any accessories from the cooking compartment.
2. Mix 0.4 litres water (not distilled water) with a drop of washing-up liquid and pour into the middle of the cooking compartment floor.
3. Use the function selector and temperature selector to set Base clean .  
The length of time appears in the display.

Base clean starts after a few seconds. The time counts down in the display.

### Notes

- The length of time has been preset and cannot be changed.
- The end time cannot be delayed.

If  flashes in the display when the function is switched on, this indicates that the cooking compartment has not completely cooled down. Switch off the appliance. Wait until  appears in the display and switch the cleaning aid back on.

Once the cleaning aid has run through to the end, an audible signal sounds.

### **Subsequent cleaning**

The remaining water in the cooking compartment must be removed promptly. Do not leave the remaining water in the cooking compartment for a long time (e.g. overnight). The appliance must not be operated when the cooking compartment is still wet or damp.

1. Open the appliance door and remove the remaining water with an absorbent sponge cloth.
2. Clean the smooth surfaces in the cooking compartment with a dish cloth or a soft brush. Stubborn residues can be removed using a stainless steel scouring pad.
3. Remove limescale with a cloth soaked in vinegar.  
Then wipe with clean water and rub dry with a soft cloth (including under the door seal).
4. To switch off, turn the function selector to the zero setting.
5. Depending on the appliance type, open or lower the appliance door to the stop position (approx. 30°) and leave it open for approx. one hour to allow the enamel surfaces in the cooking compartment to dry thoroughly. Alternatively, you can also run the rapid drying function for the cooking compartment.

### **Running the rapid drying function for the cooking compartment**

1. Once the cleaning aid has been run through, depending on the appliance type, open or lower the appliance door to the stop position (approx. 30°).
2. Start CircoTherm hot air at 50 °C.
3. After five minutes, switch off the appliance and close the appliance door.

### **Removing heavy deposits of dirt**

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

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

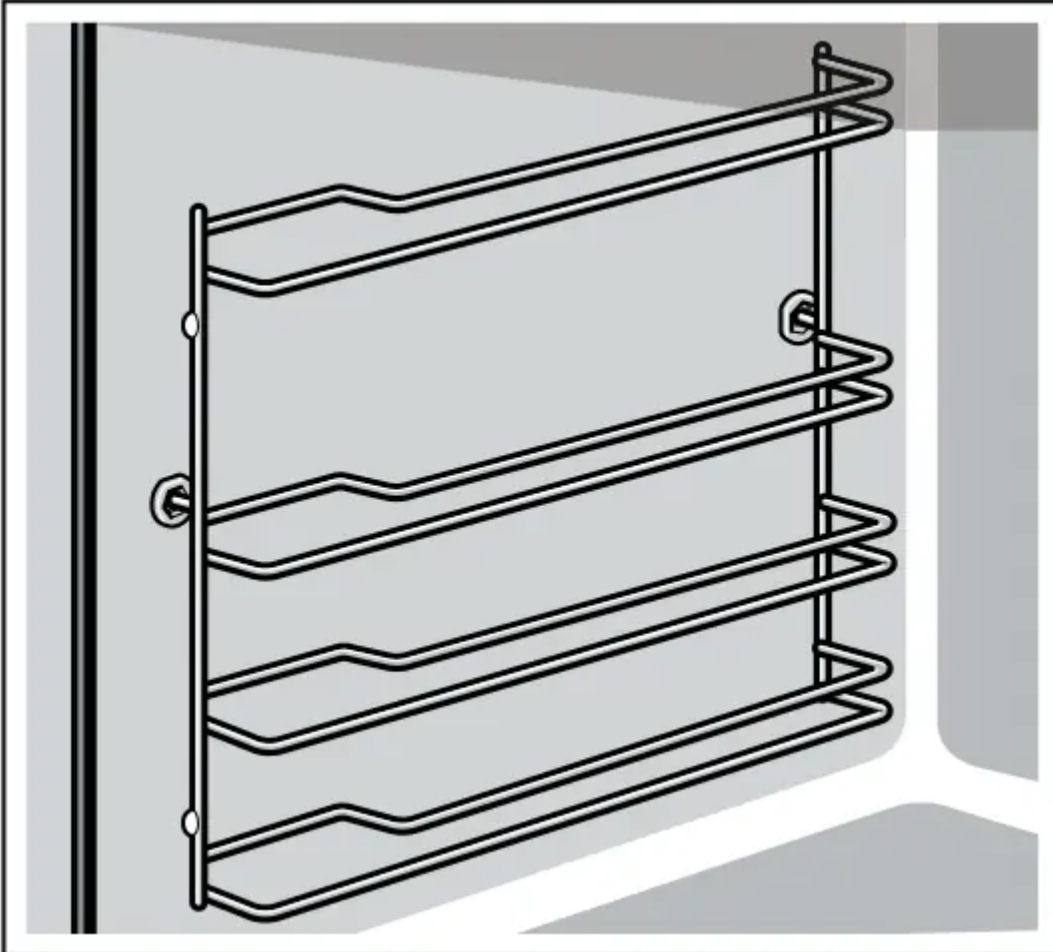
## **Rails**

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.

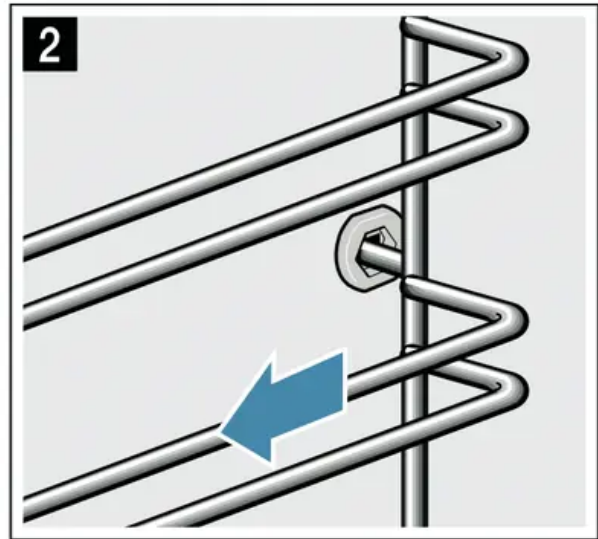
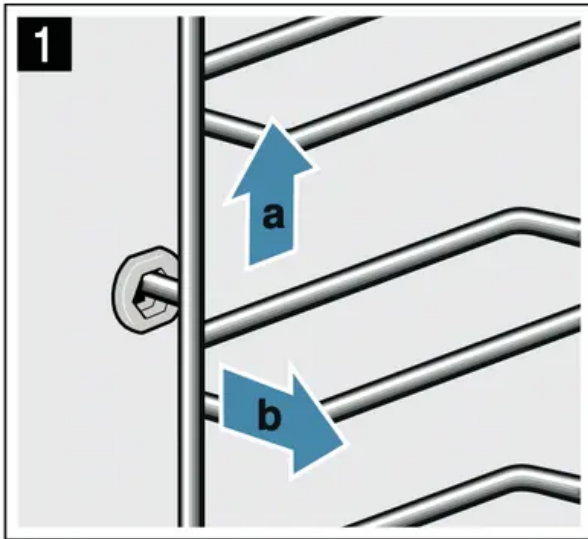
## Detaching and refitting the rails

**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** (fig. 1).
2. Then pull the whole rail to the front and remove it (fig. 2).

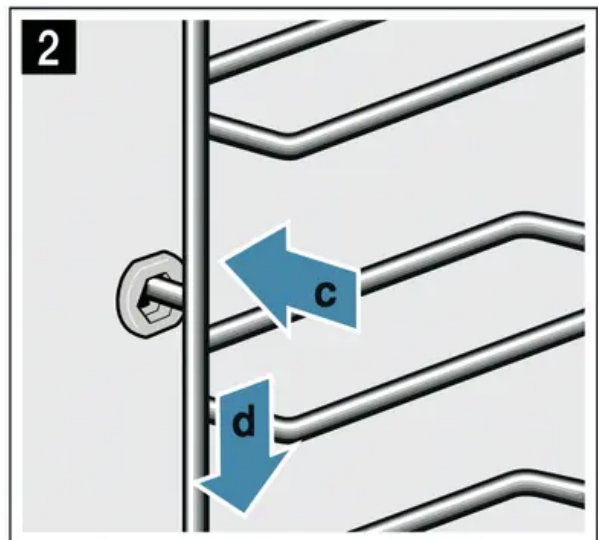
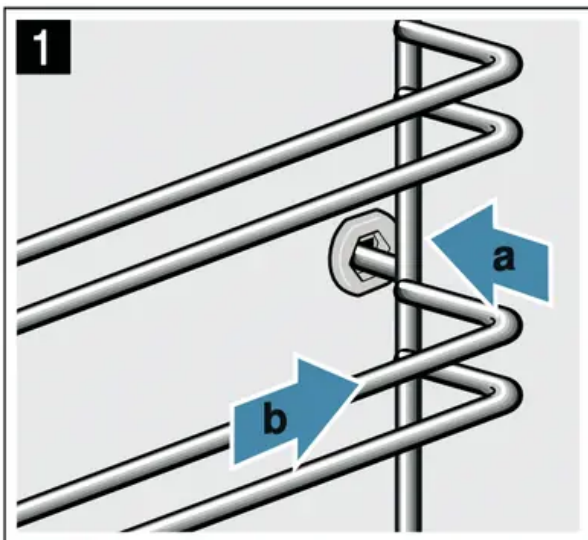


Clean the rails with cleaning agent and a sponge. For stubborn dirt deposits, use a brush.

### Attaching the rails

The rails only fit on the right or the left side. For both rails, ensure that the curved rods are at the front.

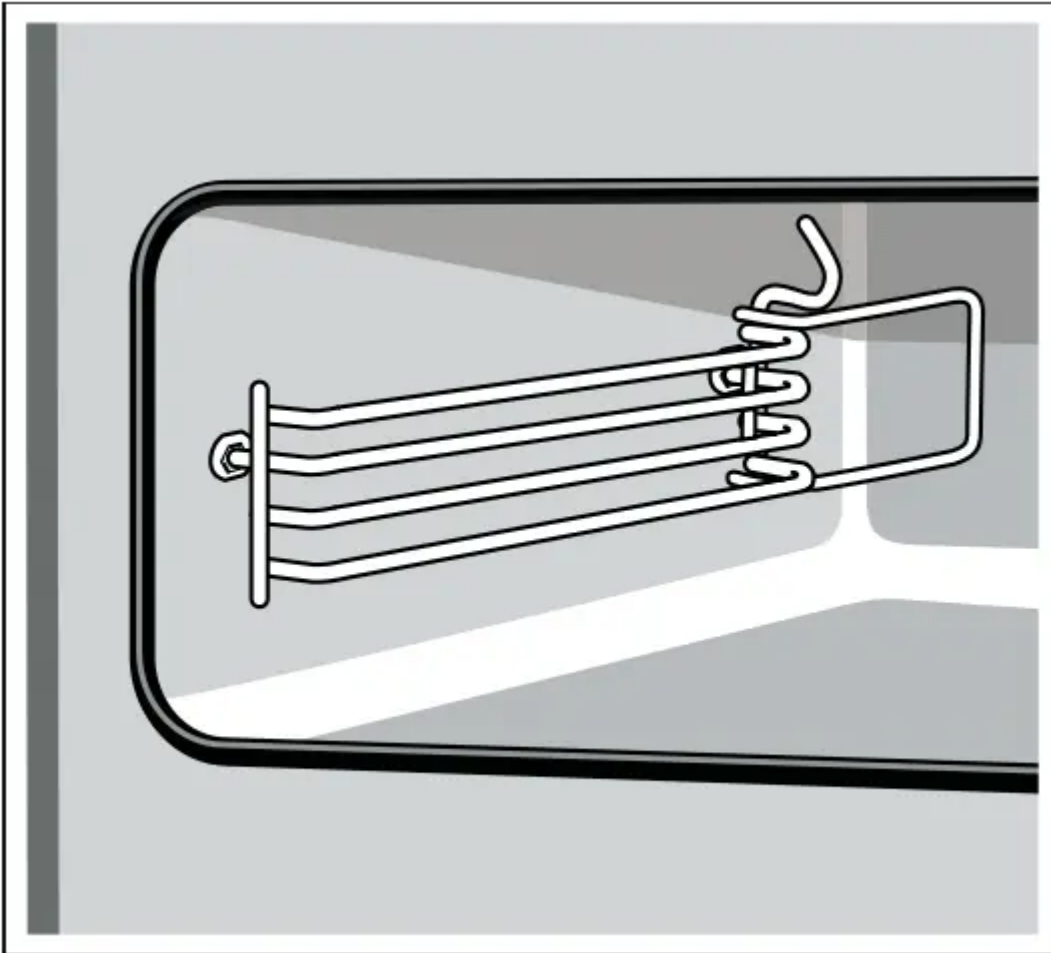
1. First, insert the rail in the middle of the rear socket **a**, until the rail rests against the cooking compartment wall, and push it back **b** (figure 1).
2. Then insert the rail into the front socket **c**, until the rail also rests against the cooking compartment wall here, and press it downwards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



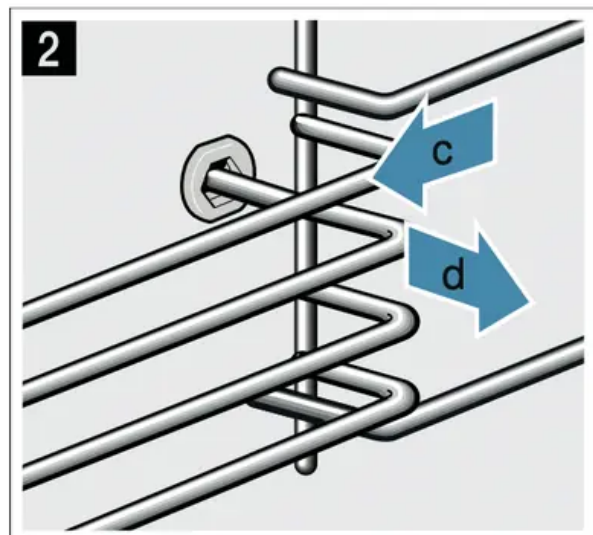
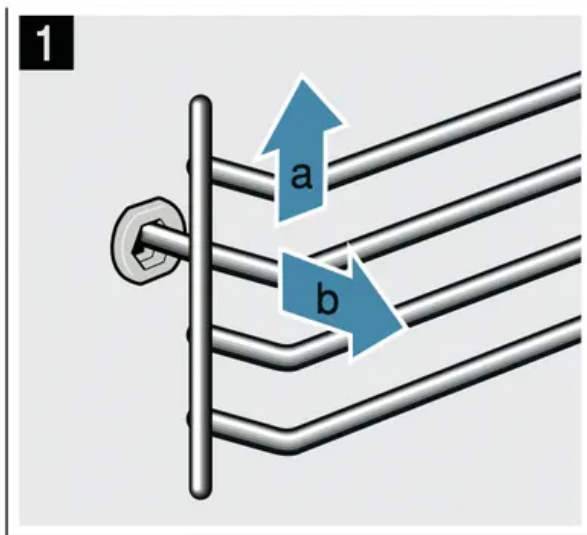
### Detaching and refitting the rails

**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 shelf supports



1. Lift the shelf support slightly at the front **a** and detach it **b** (fig. 1).
2. Then pull the whole shelf support towards you and remove it (fig. 2).

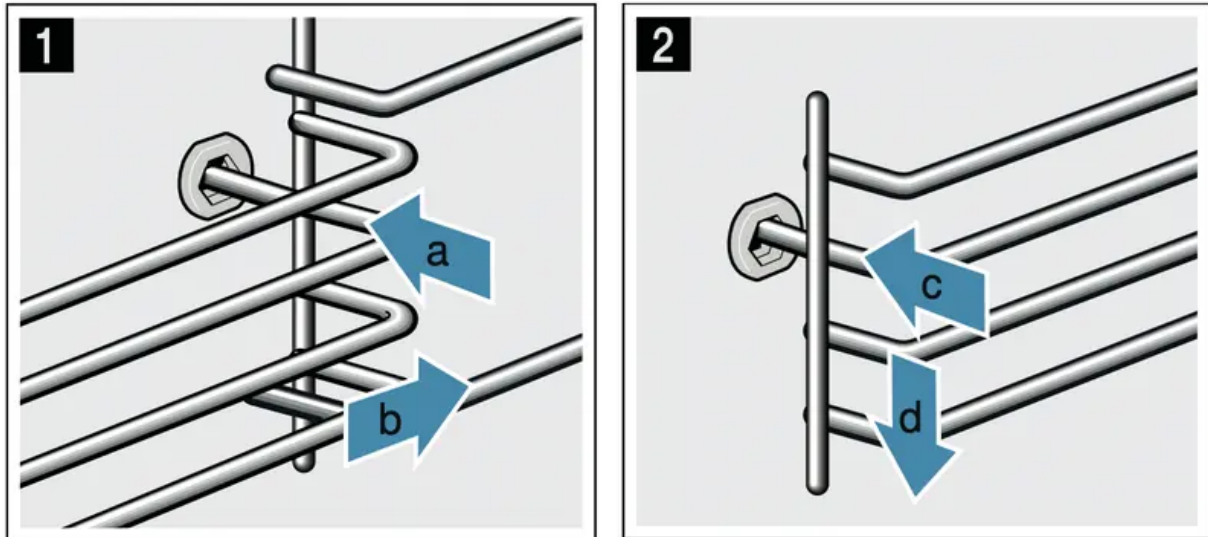


Clean the shelf supports with washing-up liquid and a sponge. For stubborn dirt deposits, use a brush.

### Refitting the shelf supports

The shelf supports are designed to fit on either the right or the left-hand side (not both). For each of the shelf supports, make sure that the hooks at the back are at the top.

1. First, push the shelf support into the middle of the rear socket **a** until the shelf support rests against the cooking compartment wall, and then push it back **b** (fig. 1).
2. Then push the shelf support into the front socket **c**, until the shelf support also rests against the cooking compartment wall, and then press it downwards **d** (fig. 2).



### Fitting and removing the pull-out rails

On appliance models with shelf supports, you must change the basic settings to "Telescopic rails: Yes". For more information, refer to the "Basic settings" section. Page 15

If necessary, you can use pull-out rails on all levels.

If your appliance features the EcoClean Direct cleaning function, you will need to take the entire shelf supports for fitting and removing the pull-out rails out of the cooking compartment. Otherwise, the EcoClean Direct coating may be damaged.

If your appliance features the pyrolytic self-cleaning function, you will need to take the pull-out rails out of the cooking compartment before running the cleaning function. The pull-out rails are not suitable for pyrolytic self-cleaning.

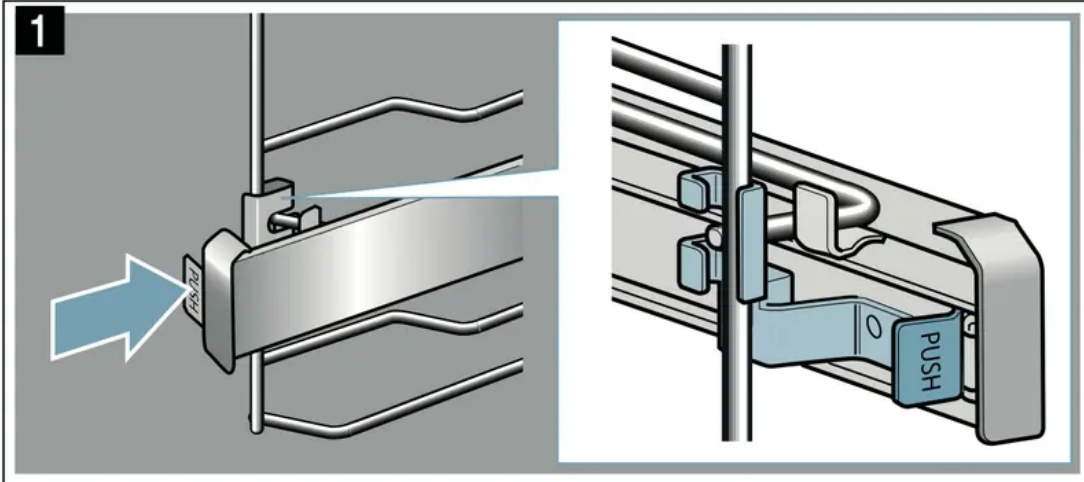
### Notes

- Only use the pull-out rails in conjunction with the universal pan, baking tray, wire rack and accessories that are placed on the wire rack. All other accessories are unsuitable.
- The pull-out rails are not suitable for appliances with a microwave function.

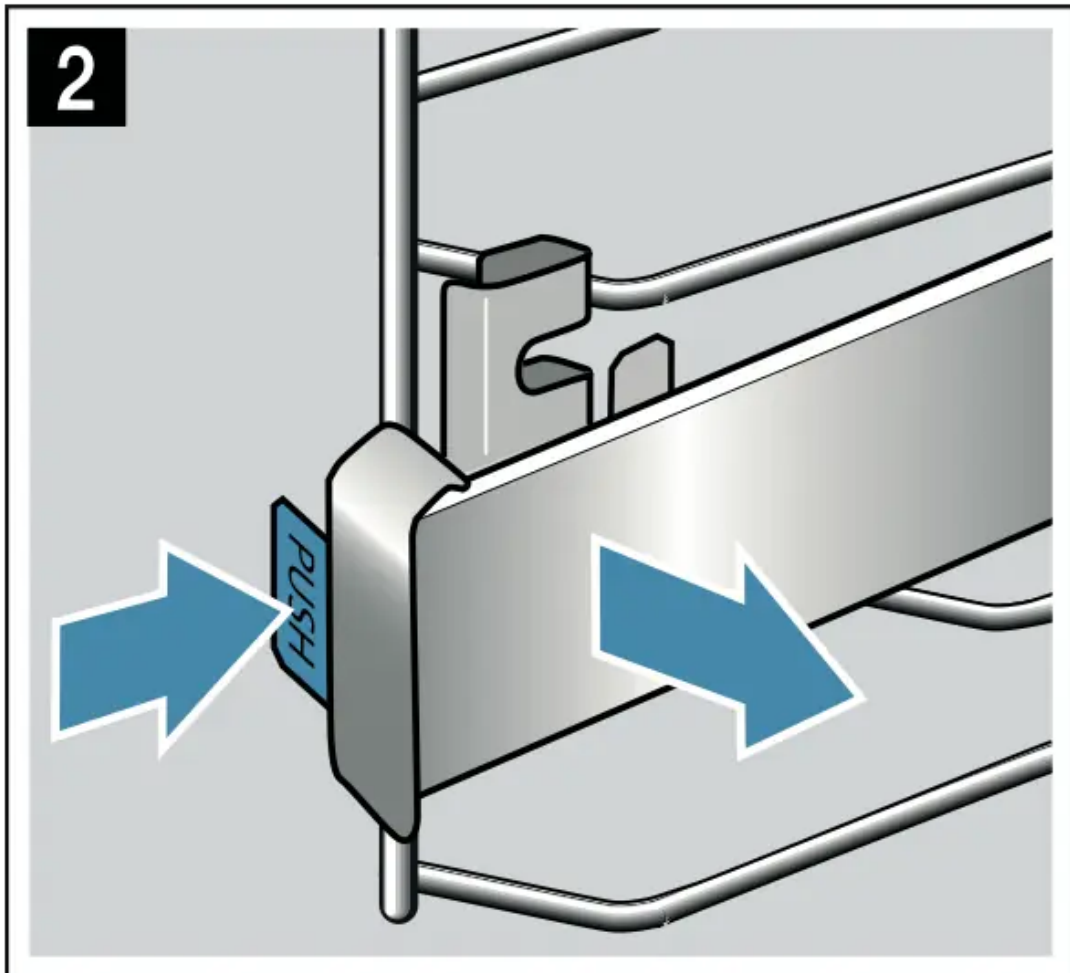
**Warning – Risk of burns!** The rails become very hot. Never touch the hot rails. Always allow the appliance to cool down. Keep children away from the appliance.

## Removing the pull-out rails

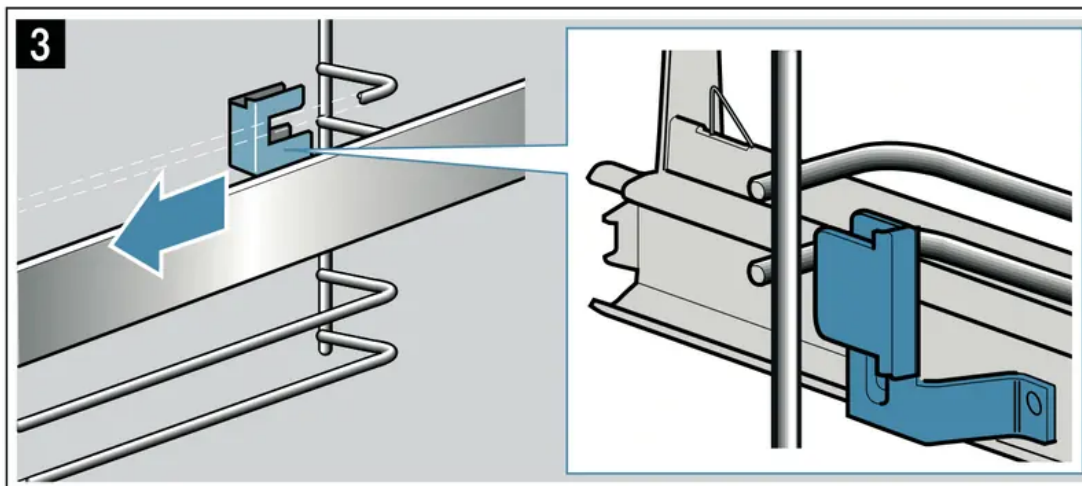
1. Push on the tab marked "PUSH" behind the end of the rail, and push the rail away from you (fig. 1).



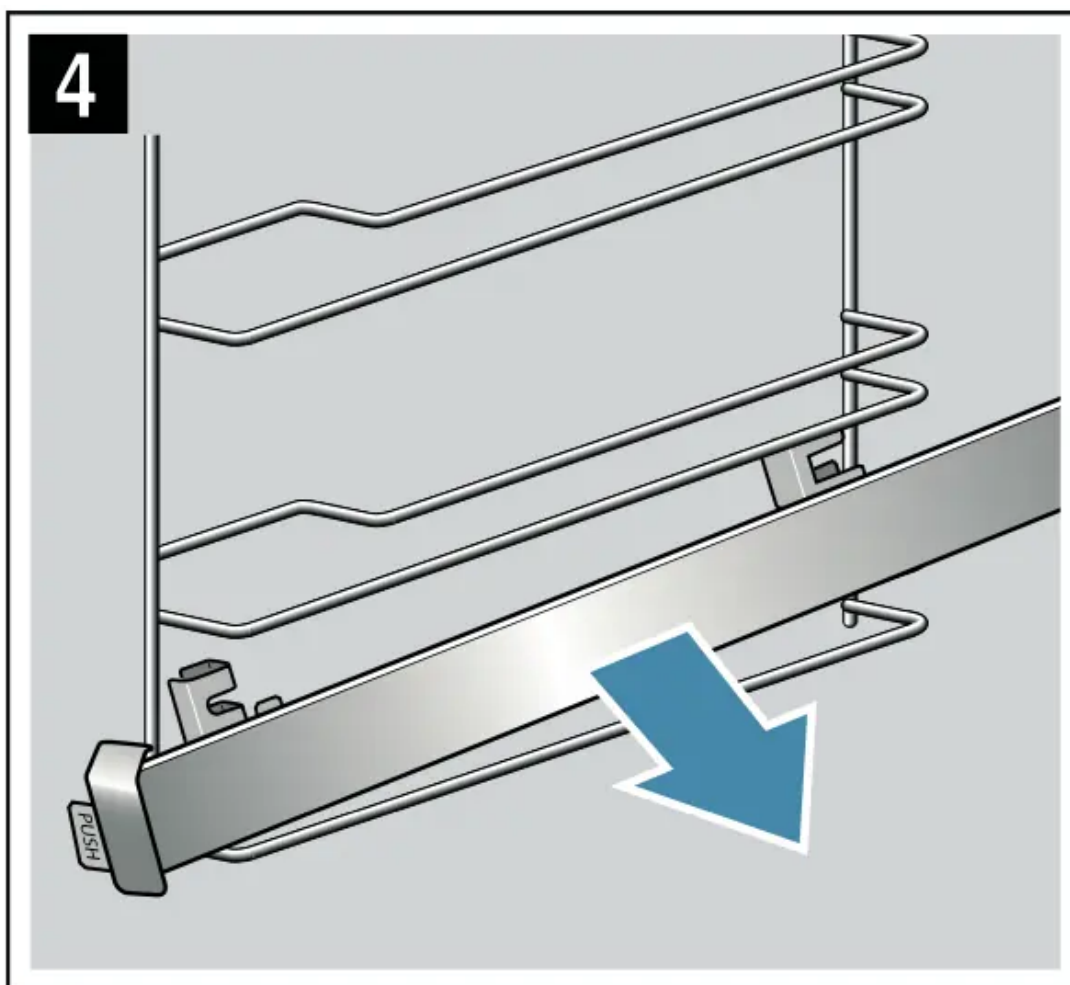
2. Keep the "PUSH" tab pushed back and swing the rail out (fig. 2).



3. Pull the rail out towards you until the retainer at the back unhooks (fig. 3).



4. Remove the pull-out rail (fig. 4).

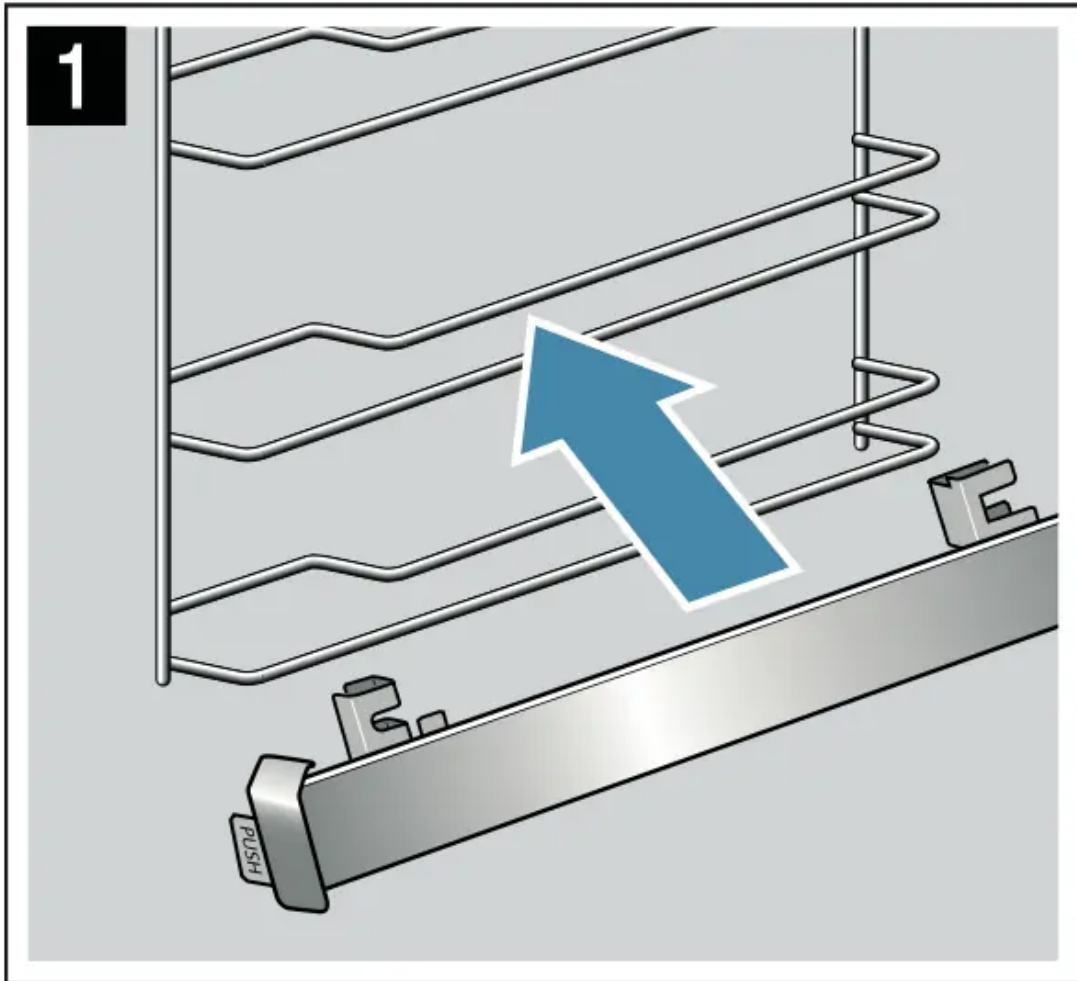


Use washing-up liquid and a sponge to clean the pullout rails. For stubborn dirt deposits, use a brush.

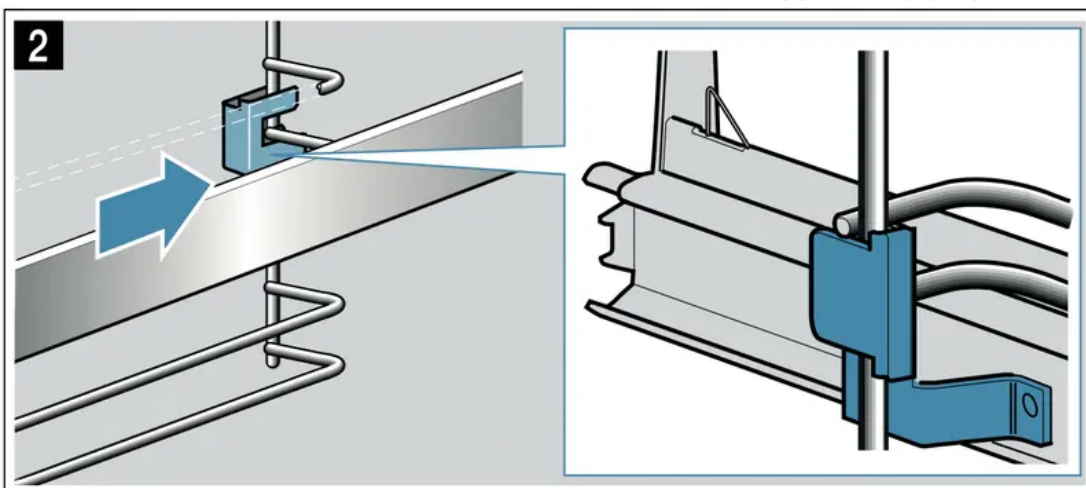
### Fitting the pull-out rails

The rails are designed to fit on either the right- or the left-hand side (not both). Make sure when you fit them that you can pull them out towards you.

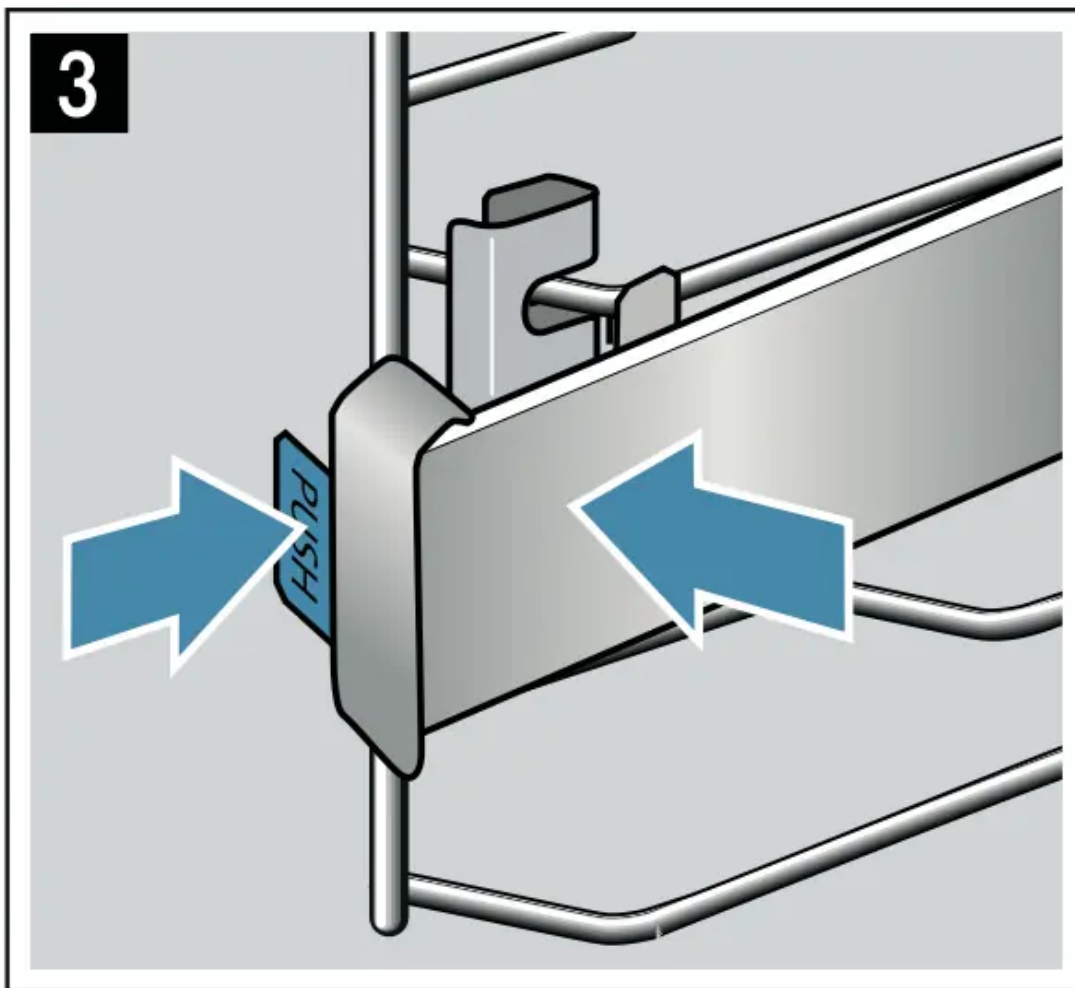
1. The rail must sit between the two bars (fig. 1).



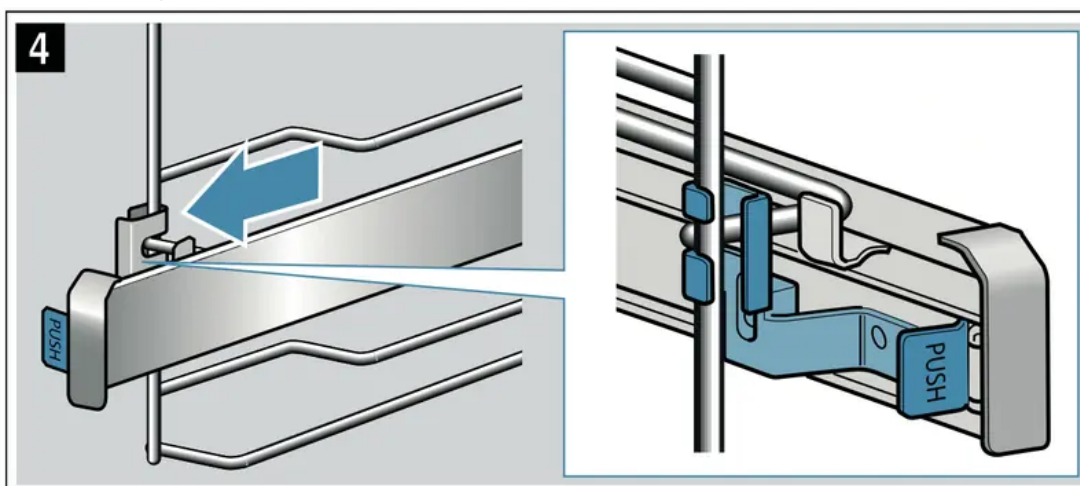
2. Push the retainer at the back in between the lower and the upper bar (fig. 2).



3. Push on the "PUSH" tab and swing the rail in so that the retainer ends up between the two bars (fig. 3).



4. Release the "PUSH" tab; the retainer will hook into place (fig. 4). Then pull the rail out as far as it will go and slide it back in.



## Appliance door

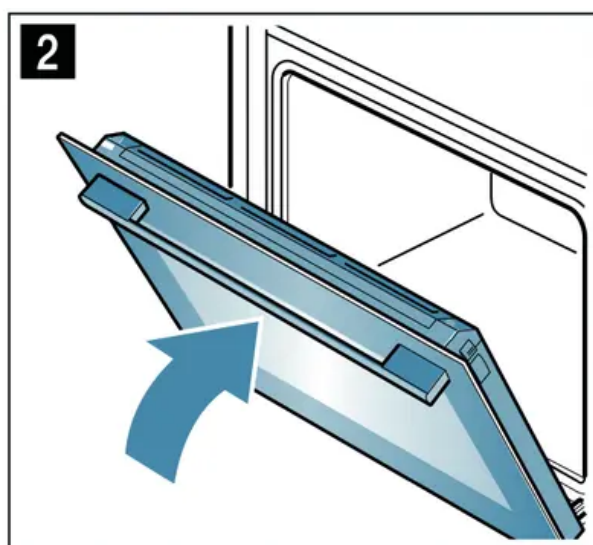
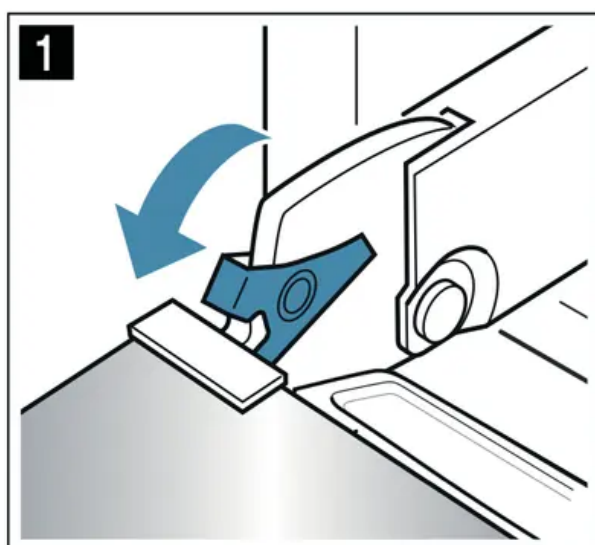
With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to clean the appliance door.

### Main oven – Fitting and removing the glass panels

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

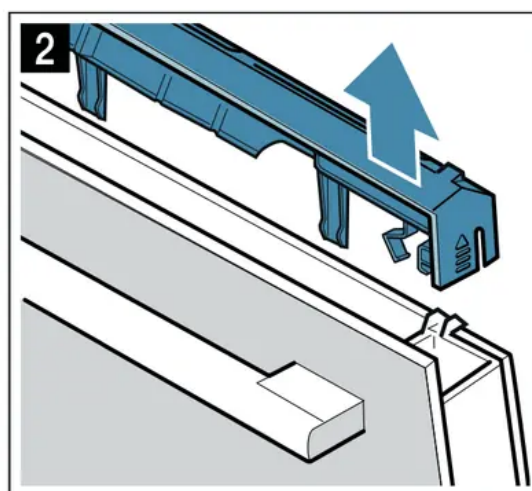
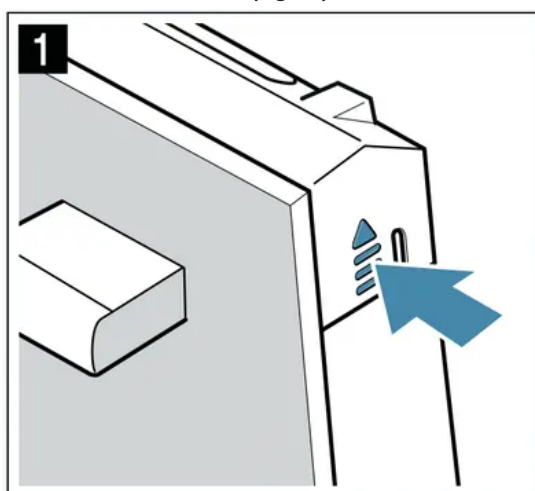
#### Locking the appliance door

1. Open the appliance door fully.
2. Open the two locking levers on the left and right (fig. 1).
3. Close the appliance door as far as it goes (fig. 2).



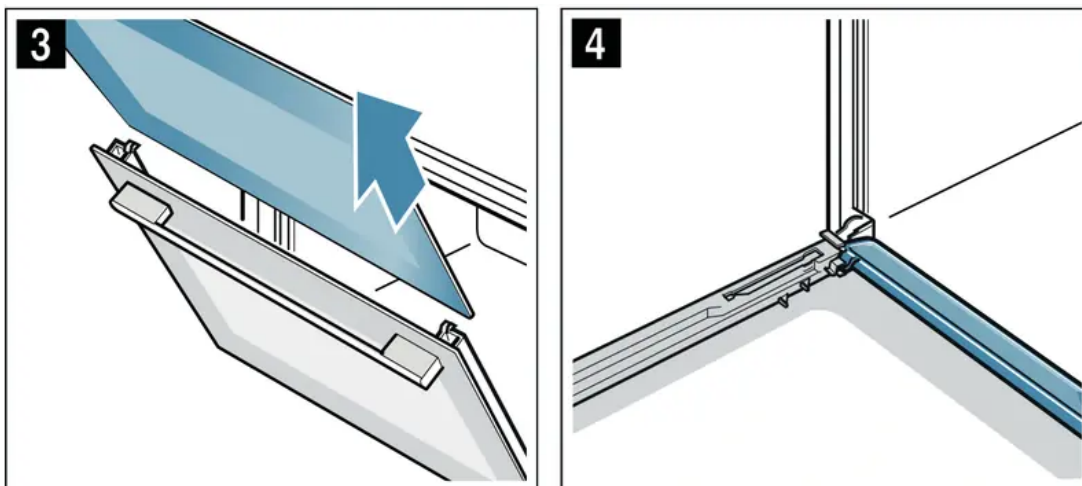
#### Removing panels

1. Press the left- and right-hand sides of the cover (fig. 1).
2. Remove the cover (fig. 2).

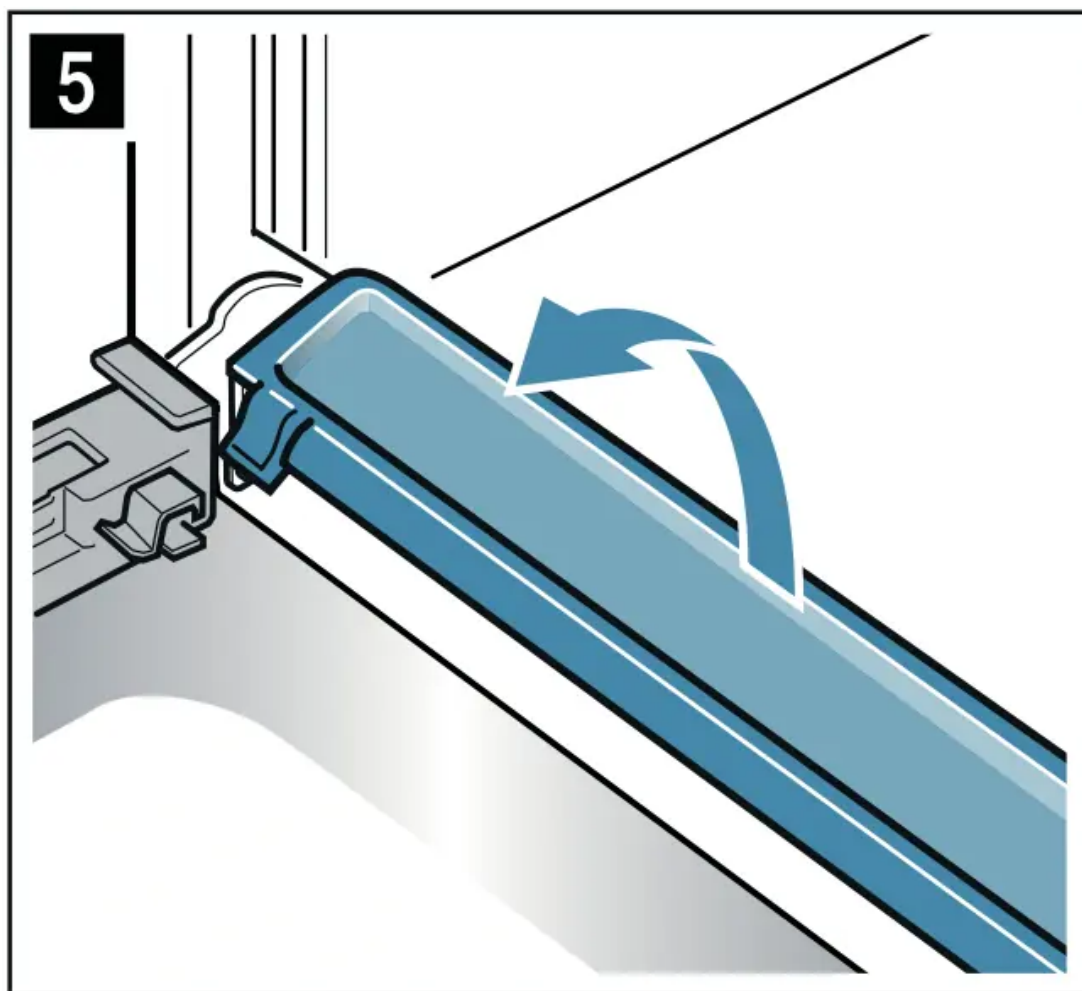


3. Lift out each panel (fig. 3) and set them down carefully on a flat surface.

4. If necessary, you can remove the condensate trough for cleaning. To do this, open the appliance door fully (fig. 4).



5. Tilt the condensate trough up and remove it (fig. 5).



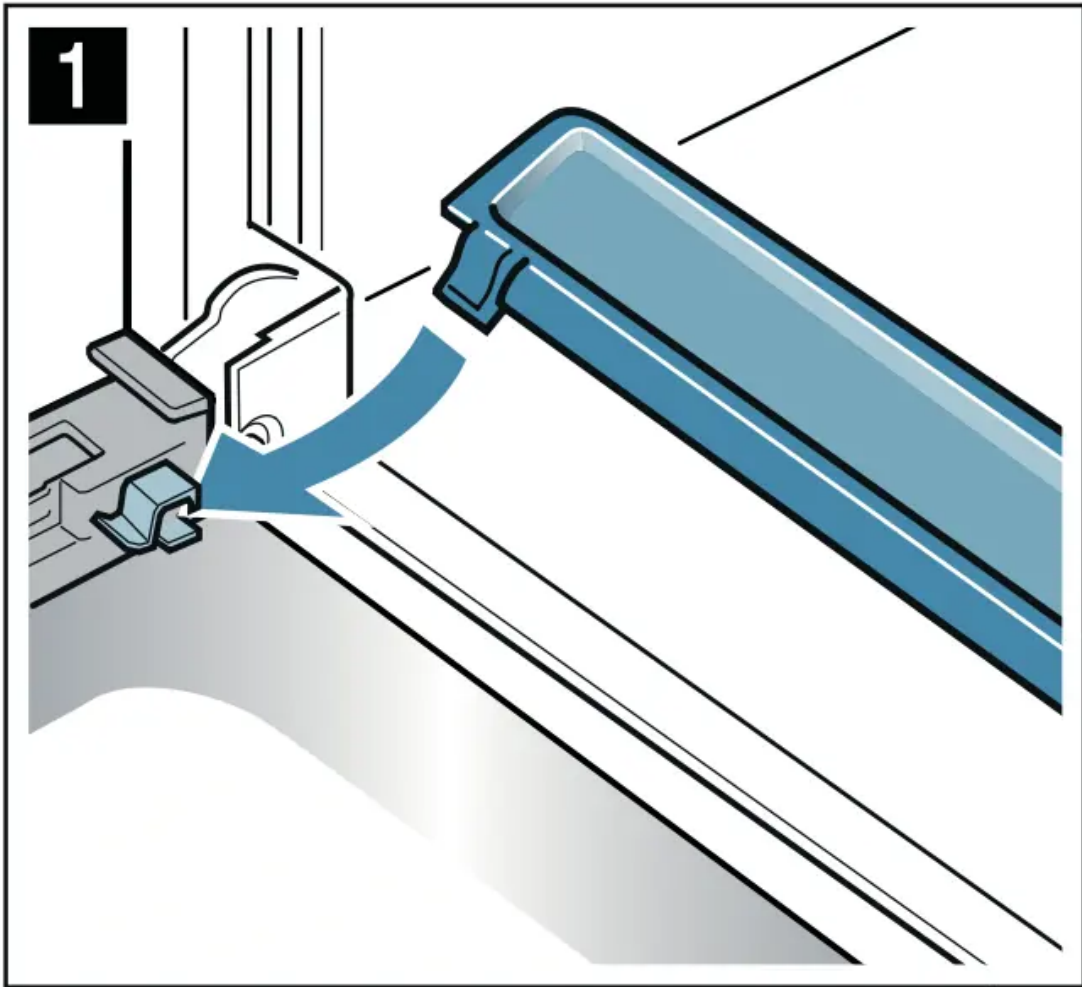
Clean the panels with glass cleaner and a soft cloth. Wipe the condensate trough with a cloth and some hot soapy water.

### 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.
- Components inside the appliance door may have sharp edges. Wear protective gloves.

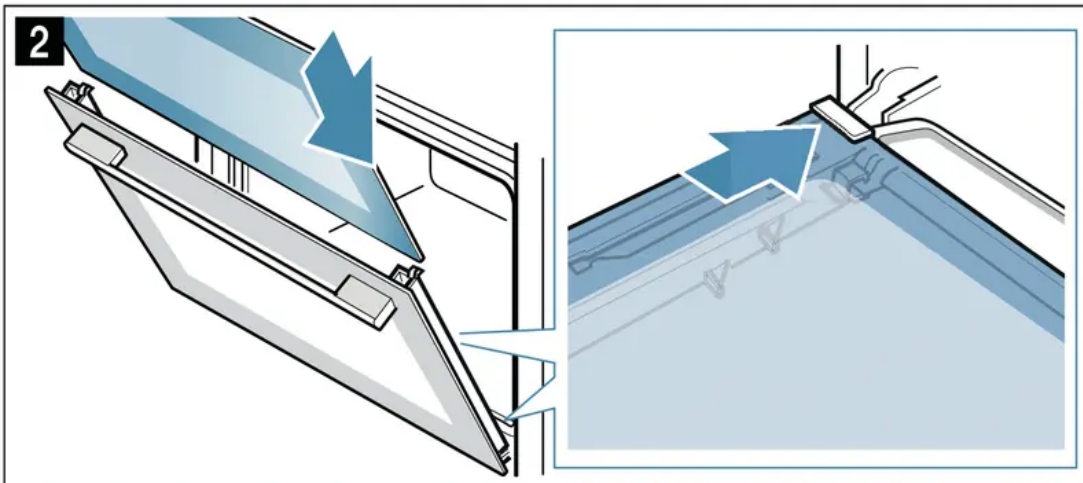
### Fitting panels

1. Open the appliance door fully and refit the condensate trough. To do this, insert the trough from above and rotate it at the bottom (fig. 1).

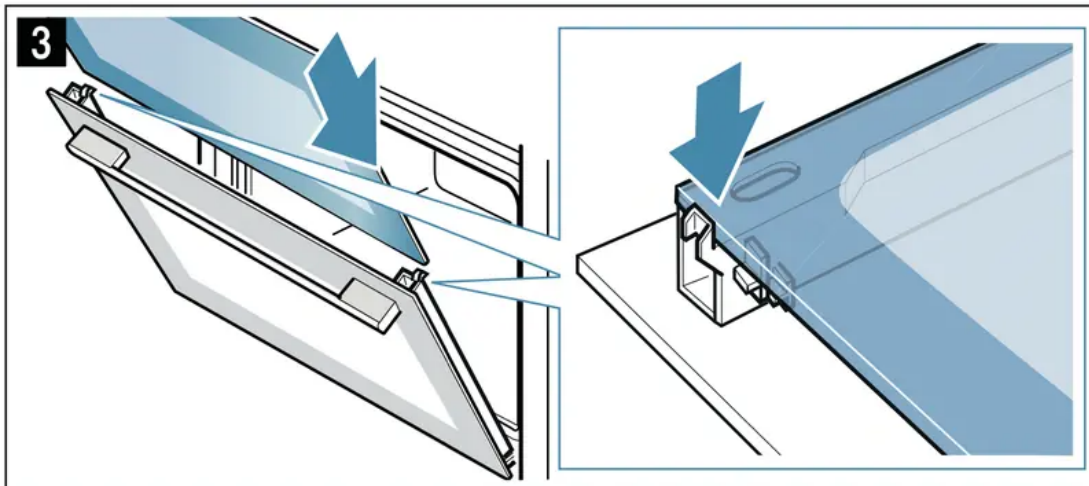


2. Close the appliance door fully.

3. Slide each panel back in and make sure that it is sitting correctly at the bottom in the retainer (fig. 2).



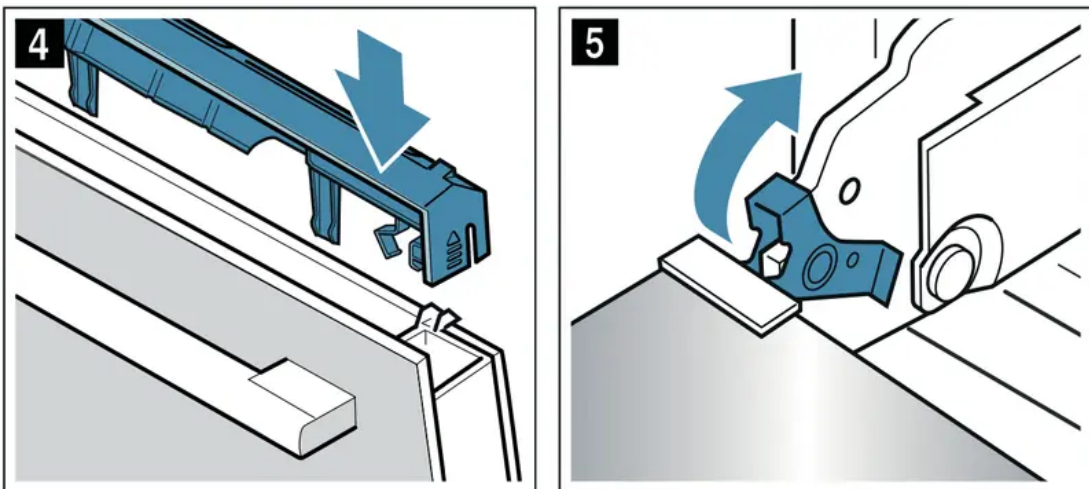
4. Push each panel in at the top (fig. 3).



5. Put the cover back in place and press on it until you hear it click into place (fig. 4).

6. Open the appliance door again fully.

7. Close the two locking levers on the left and right (fig. 5).



8. Close the appliance door.

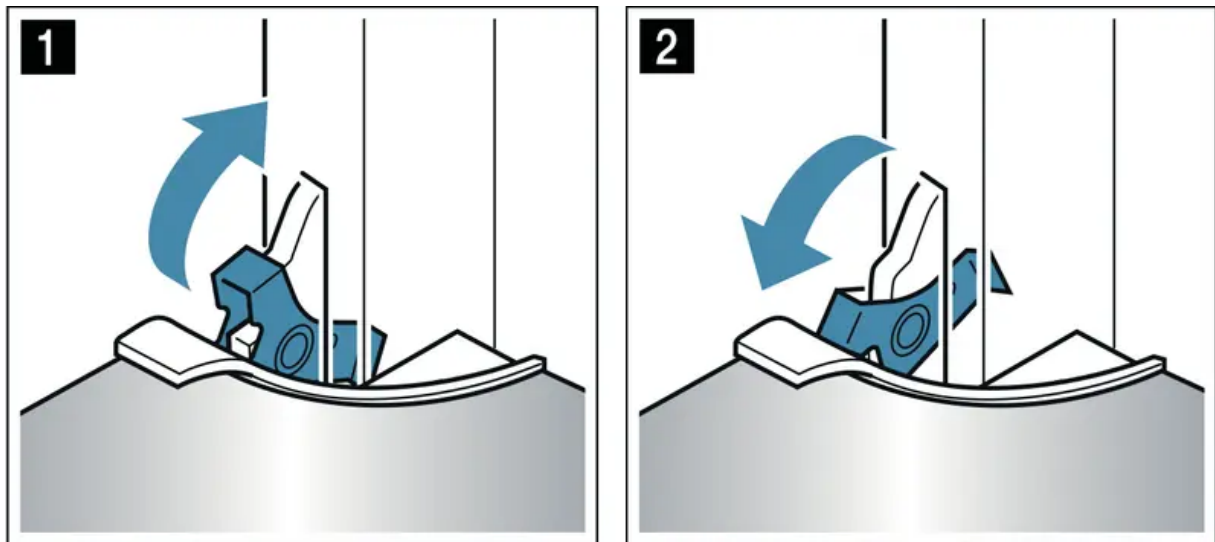
**Caution!** Do not use the cooking compartment again until the panels have been correctly fitted.

## Top oven – Fitting and removing the glass panels

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

The appliance door hinges each have a locking lever. When the locking levers are closed (fig. 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 (fig. 2), the hinges are locked. They cannot snap shut.



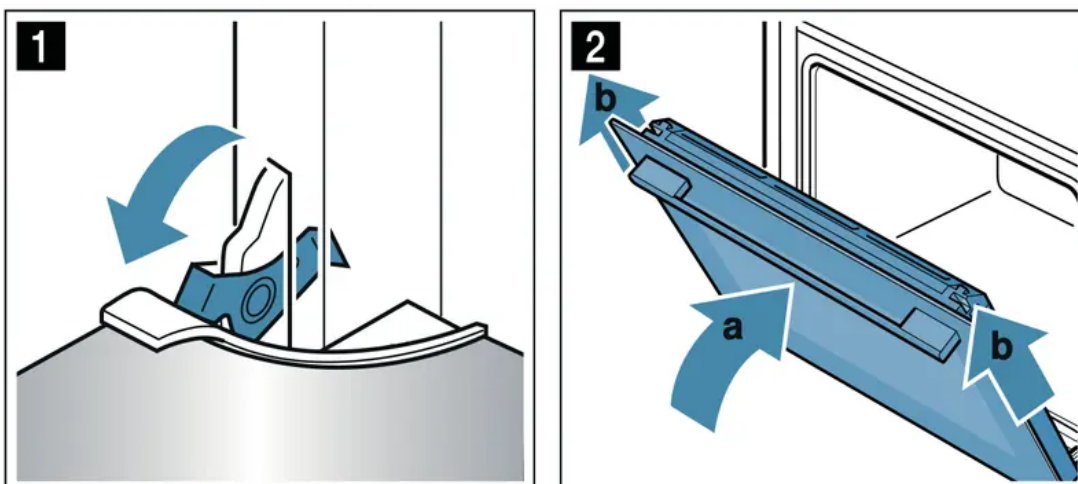
### Warning - Risk of injury!

- 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.
- 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 panels

1. Open the appliance door fully.
2. Open the two locking levers on the left and right (fig. 1).

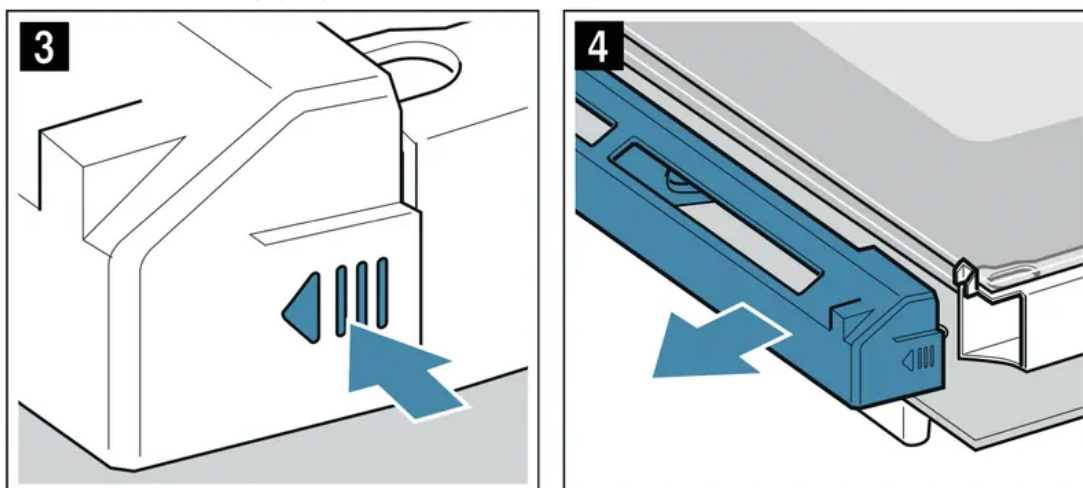
3. Close the appliance door fully **a**. Take hold of the appliance door with both hands, one on the left and one on the right **b**, and pull it up and out (fig. 2).



4. Set the appliance door down carefully on a level surface.

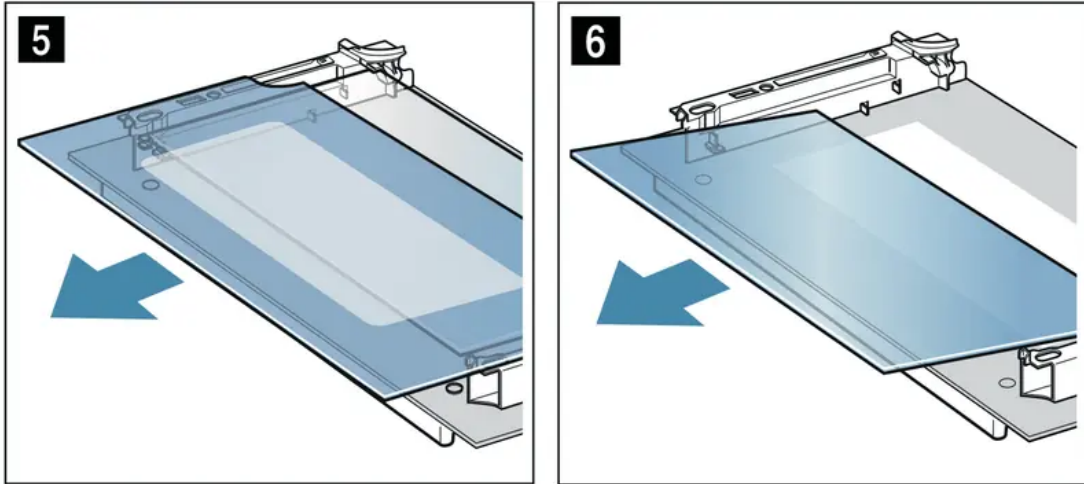
5. Press the left- and right-hand sides of the cover (fig. 3).

6. Remove the cover (fig. 4).



7. Lift out the outer panel (fig. 5) and set it down carefully on a flat surface.

8. Lift out the inner panel (fig. 6) and set it down carefully on a flat surface.



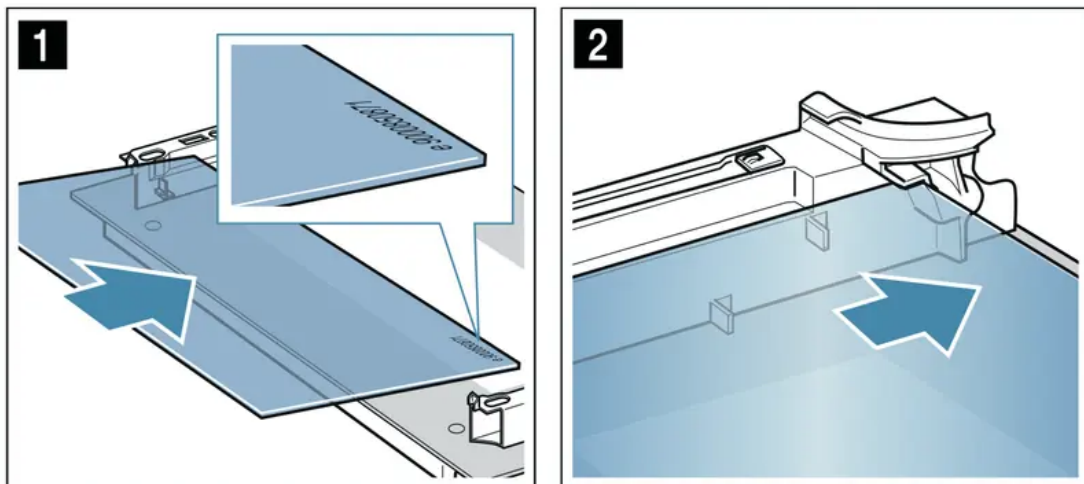
Clean the panels with glass cleaner and a soft cloth.

### Warning - Risk of injury!

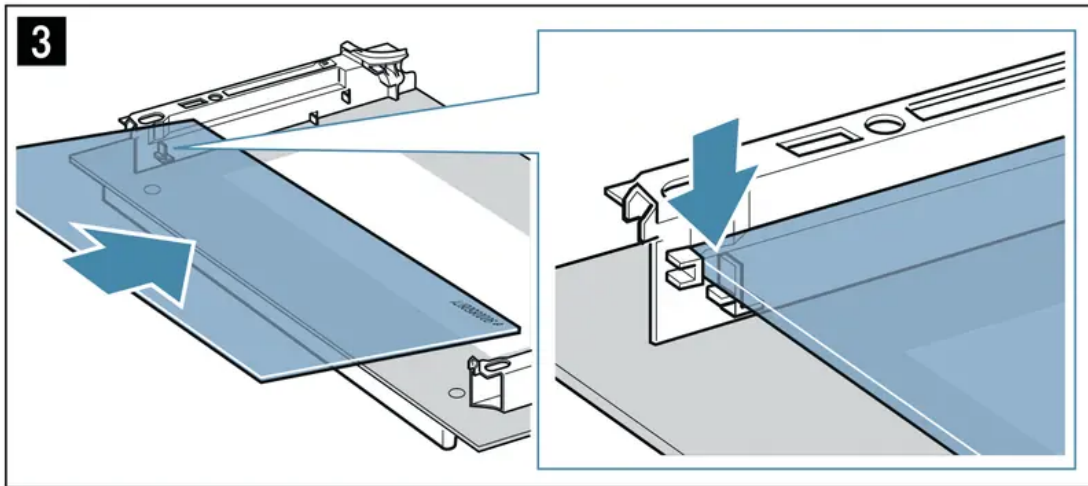
- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
- Components inside the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

### Fitting panels

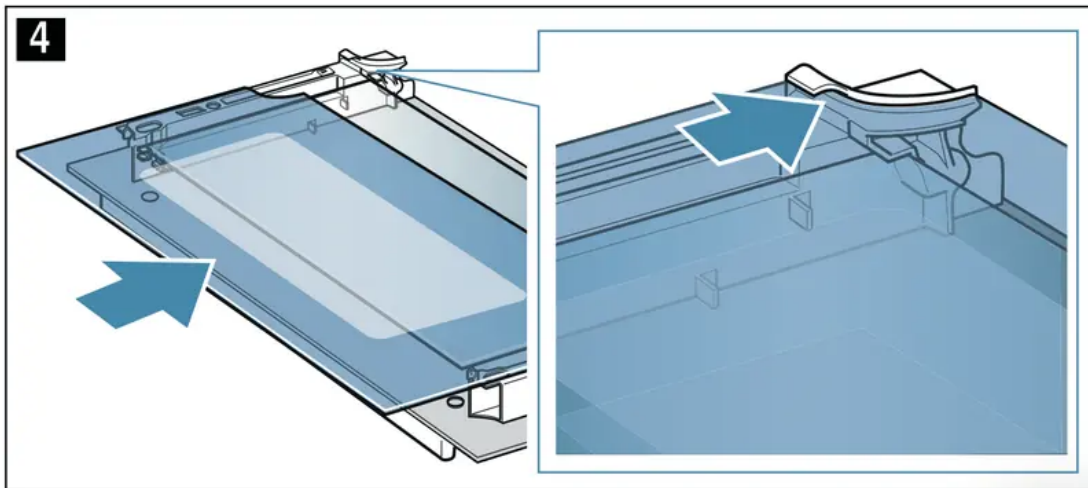
1. Slide each inner panel back in and make sure that the number on the inner panel is to the bottom right (fig. 1).
2. Ensure that the inner panel is in the bottom right of the retainer (fig. 2).



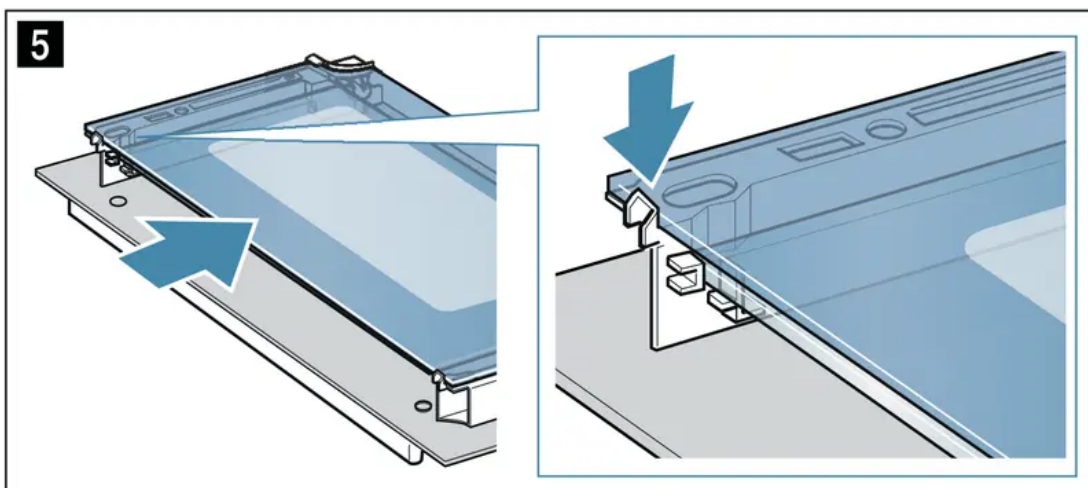
3. Push the inner panel in at the top (fig. 3).



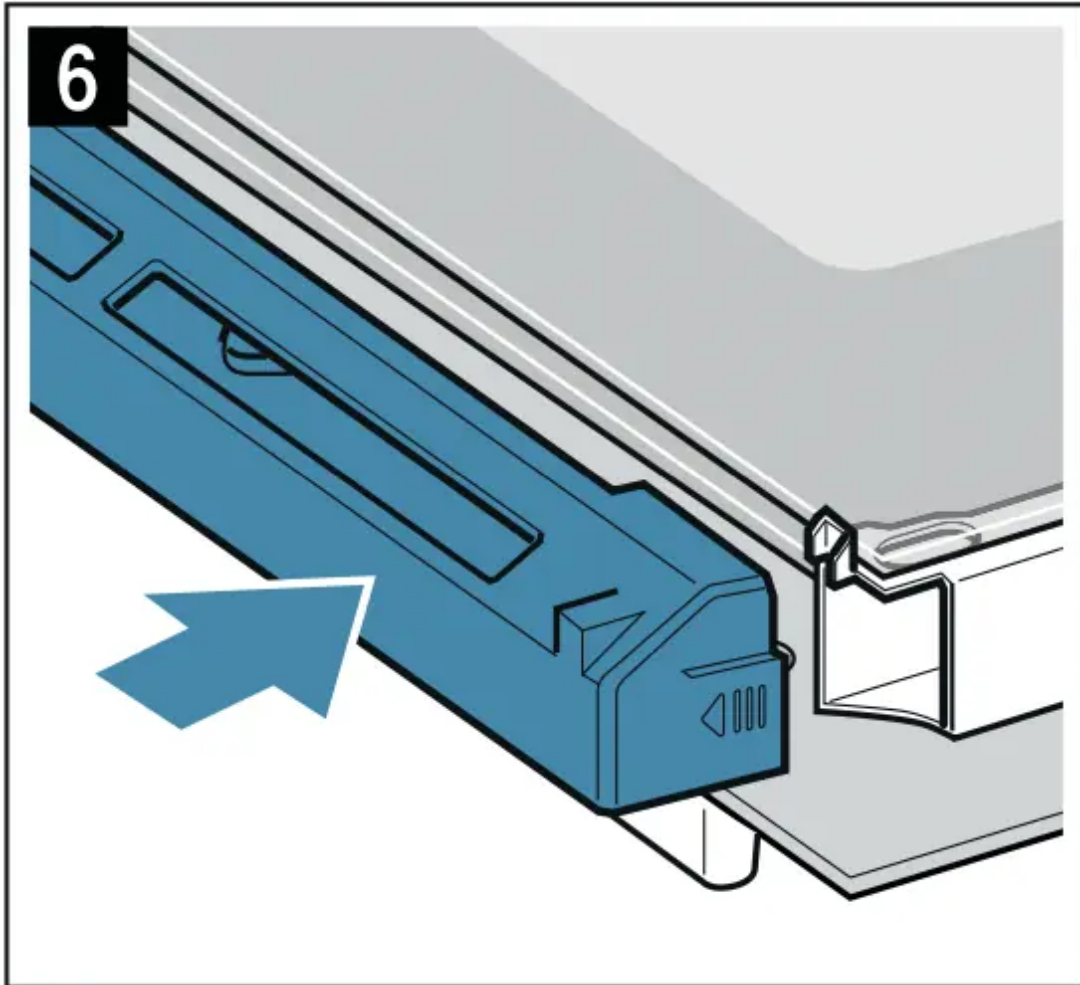
4. Slide the outer panel back in and make sure that it is sitting correctly at the bottom in the retainer (fig. 4).



5. Push the outer panel in at the top (fig. 5).

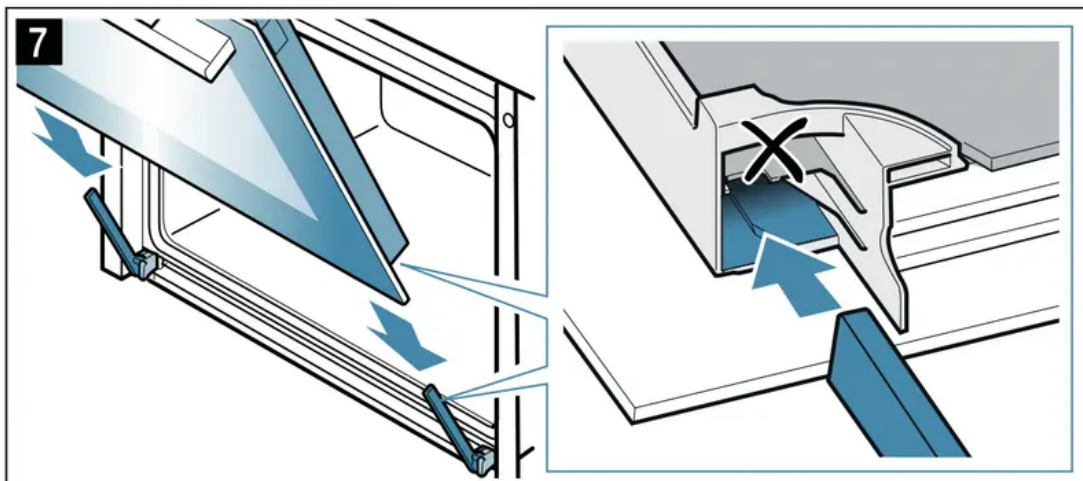


6. Put the cover back in place and press on it until you hear it click into place (fig. 6).

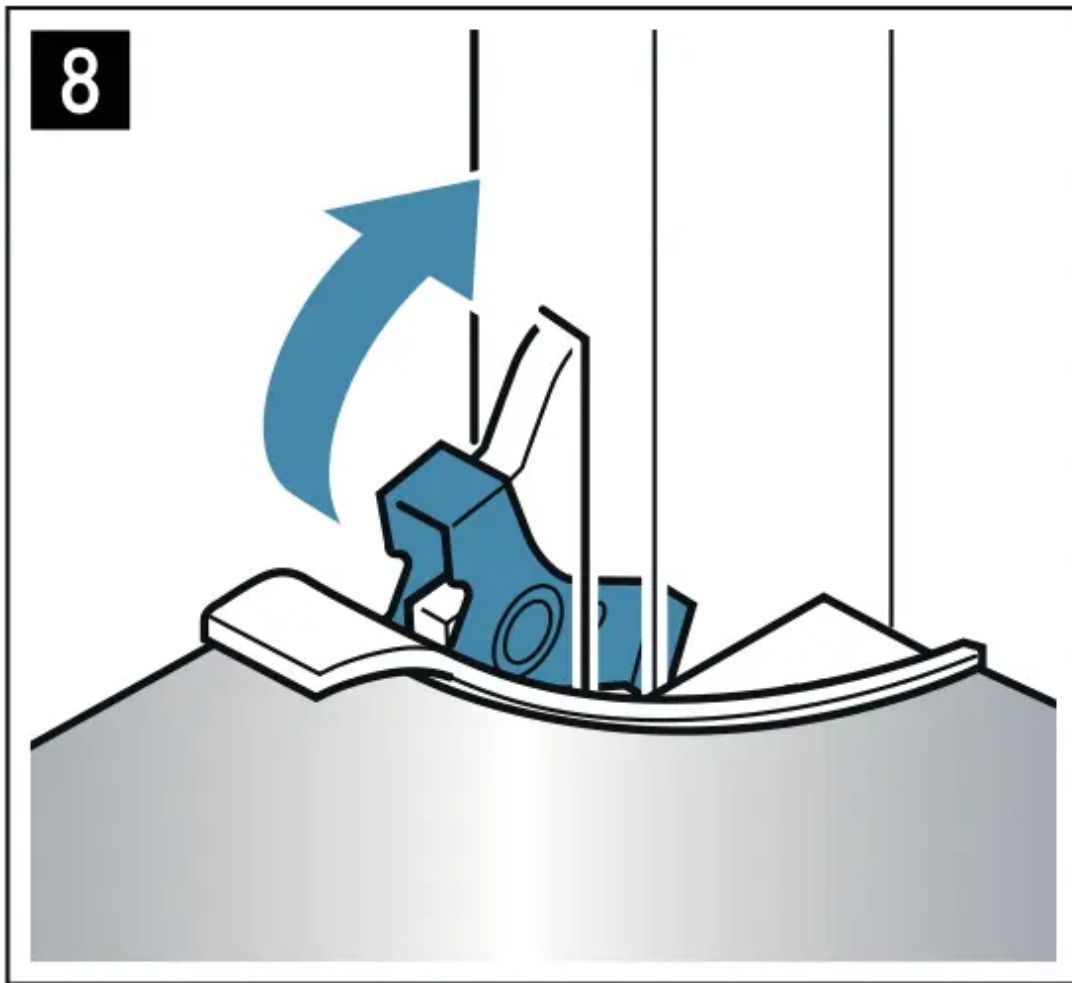


7. When fitting the appliance door, ensure that both hinges are inserted straight into the opening (fig. 7). Place both hinges at the bottom on the outer panel and use them as a guide.

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.



8. Open the appliance door fully.
9. Close the two locking levers on the left and right (fig. 8).



10. Close the appliance door.

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





## 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 28

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. "Basic settings" on page 15
 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. **E05-32** , touch the  button. This will reset the error message. Reset the time, if necessary.

If the fault was a one-off, you can continue to use your appliance as normal. If the error message appears again, call our after-sales service and quote the exact error message and the E no. of your appliance. "Customer service" on page 27

## 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.

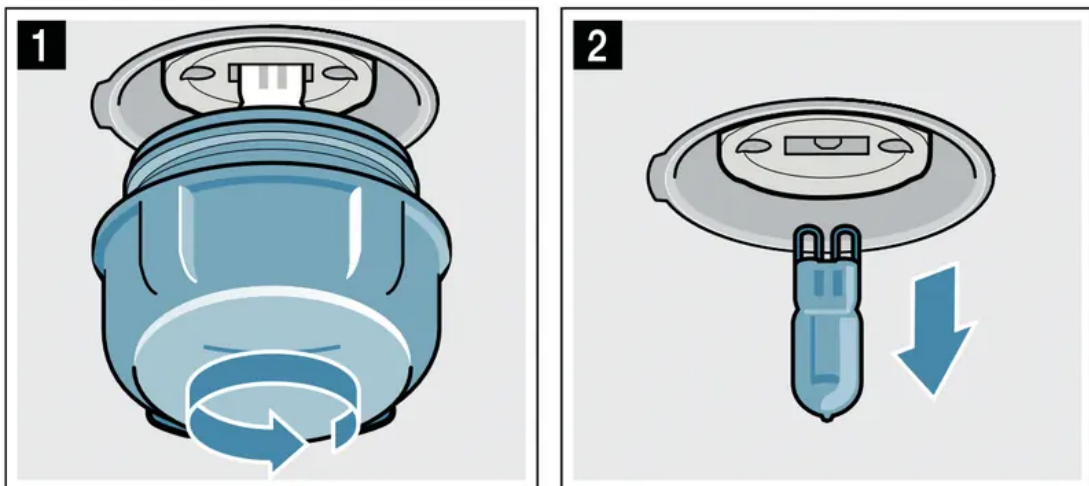
When handling the halogen bulb, use a dry cloth. This will increase the service life of the bulb. Only use these bulbs.

**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.

