

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

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

### Buttons and display

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

Symbol		Meaning
⌚	Time-setting options	Tap the symbol repeatedly to select the time ⌚, timer ⌚, duration  →  and end time → .
<	Minus	Reduce setting values.
>	Plus	Increase setting values.

### Display

The value that can be set immediately or that is elapsing is shown in large digits in the display.

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

### Types of heating and functions




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

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

Heating function	Use
 CircoTherm hot air	<p>For baking and cooking on one or more levels.</p> <p>The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.</p>
 CircoTherm gentle	<p>For gently cooking selected types of food on one level without preheating.</p> <p>The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment.</p> <p>This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.</p>
 Pizza setting	<p>For cooking pizza and dishes that require a lot of heat from underneath.</p> <p>The bottom heating element and the ring heating element in the back panel heat up</p>
 Bottom heating	<p>For cooking in a bain marie and for baking food for extra time.</p> <p>Heat is emitted from below.</p>
 Grill, large area	<p>For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes.</p> <p>The whole area below the grill element becomes hot.</p>
 Circo-roasting	<p>For roasting poultry, whole fish and larger pieces of meat.</p> <p>The grill heating element and the fan switch on and off alternately. The fan circulates the hot air around the food.</p>
 Top/bottom heating	<p>For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.</p> <p>Heat is emitted evenly from above and below. This type of heating is used to measure the energy consumption in the conventional mode.</p>

## Other functions




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

Function	Use
 Rapid heating	Preheats the cooking compartment rapidly without accessories.
 Interior lighting	Switches on the interior lighting; all other functions remain off. Makes it easier to clean the cooking compartment, for example.
 EasyClean	Cleaning light dirt in the cooking compartment

## 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.
 EasyClean	The setting for the cleaning aid.
 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.

## Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.



### Initial use

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

### Setting the time

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

### Changing the time


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

## Cleaning the cooking compartment

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

1. Remove the accessories from the cooking compartment.
2. Remove any leftover packaging, such as polystyrene pellets, from the cooking compartment.

3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
4. Set the specified type of heating and temperature.

Settings	
Type of heating	CircoTherm 
Temperature	Maximum
Cooking time	1 hour

5. Keep the kitchen ventilated while the appliance is heating.
6. Switch off the appliance once the specified time has elapsed.
7. Wait for the cooking compartment to cool down.
8. Clean the smooth surfaces with soapy water and a dish cloth.

## Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

## Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to apply settings on your appliance.

### Switching the appliance on and off

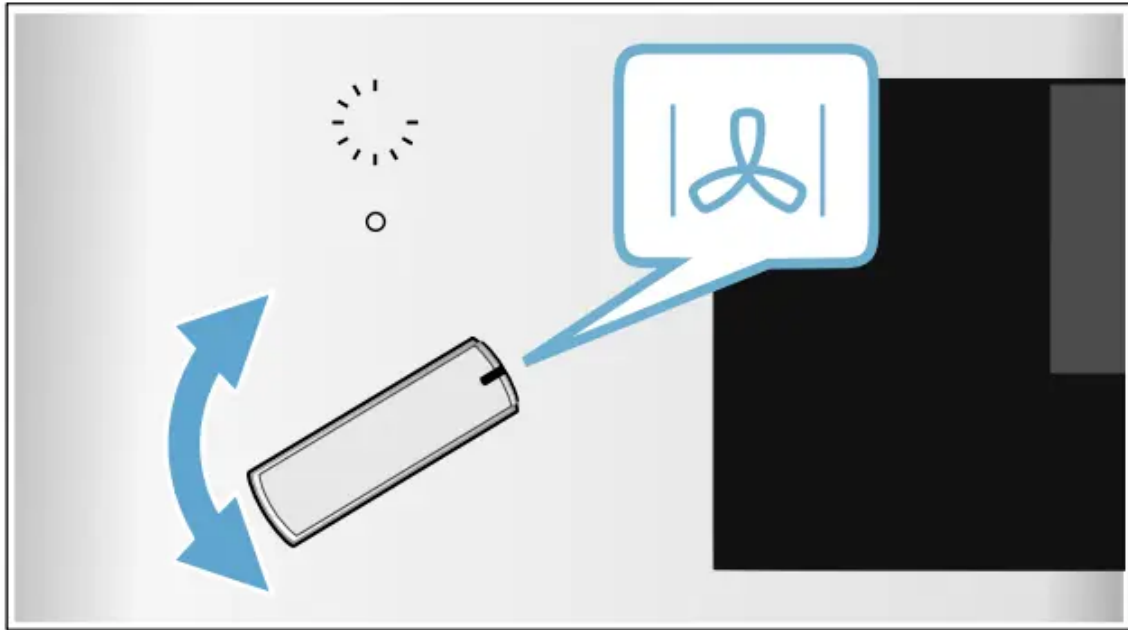
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

### Setting the heating function and temperature

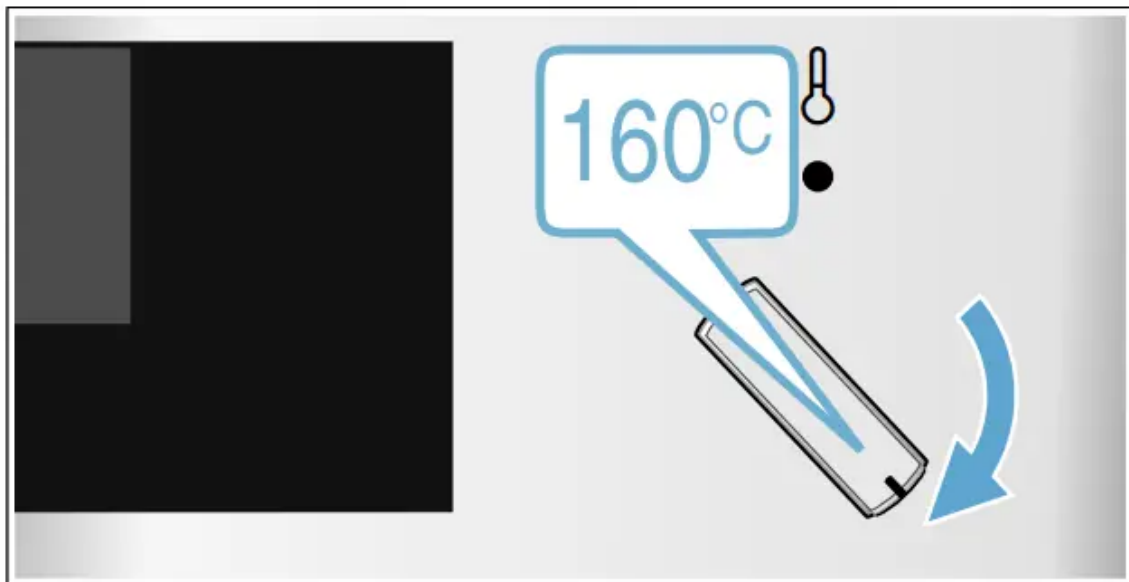
It is very easy to apply the settings you require to your appliance using the function and temperature selector. To find out which heating function is best for which type of food, refer to the beginning of the instruction manual.

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 set both a cooking time and an end time on the appliance.

### Changing

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

## Heating indicator

As soon as the appliance heats up, the  symbol appears in the display.




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

**Note:** Due to thermal inertia, the temperature that is displayed may be slightly different to the actual temperature inside the cooking compartment.

## 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.

## Cleaning agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

### Suitable cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

#### Caution!

#### Risk of surface damage

Do not use:

- Harsh or abrasive cleaning agents,
- Cleaning agents with a high alcohol content,

- Hard scouring pads or cleaning sponges,
- High-pressure cleaners or steam cleaners,
- Special cleaners for cleaning the appliance while it is hot.
- Wash new sponge cloths thoroughly before use.

**Tip:** Highly recommended cleaning and care products can be purchased through the after-sales service. Observe the respective manufacturer's instructions.

**Warning – Risk of burns!**

The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Area	Cleaning
<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 pane	<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 dishcloth. Do not scour. Check the position of the door seal after cleaning it.
Door cover	made from stainless steel: Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products. made from plastic: Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper. Remove the door cover for cleaning.
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.

## Notes

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

## Surfaces in the cooking compartment

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

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

### Cleaning enamel surfaces

Clean the smooth enamel surfaces with a dish cloth and hot soapy water or a vinegar solution. Then dry them with a soft cloth.

Soften baked-on food remnants with a damp cloth and soapy water. Use stainless steel wire wool or oven cleaner to remove stubborn dirt.

### Caution!

Never use oven cleaner in the cooking compartment when it is still warm. This may damage the enamel. Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

Leave the cooking compartment open to dry after cleaning it.

Tip: It is best to use the cleaning aid.

**Note:** Food residues can cause white deposits to form. These are harmless and do not affect how the appliance works. You can remove these residues using lemon juice if required.

### Cleaning self-cleaning surfaces

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

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

### Making settings

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

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

The ceramic coating is regenerated.

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

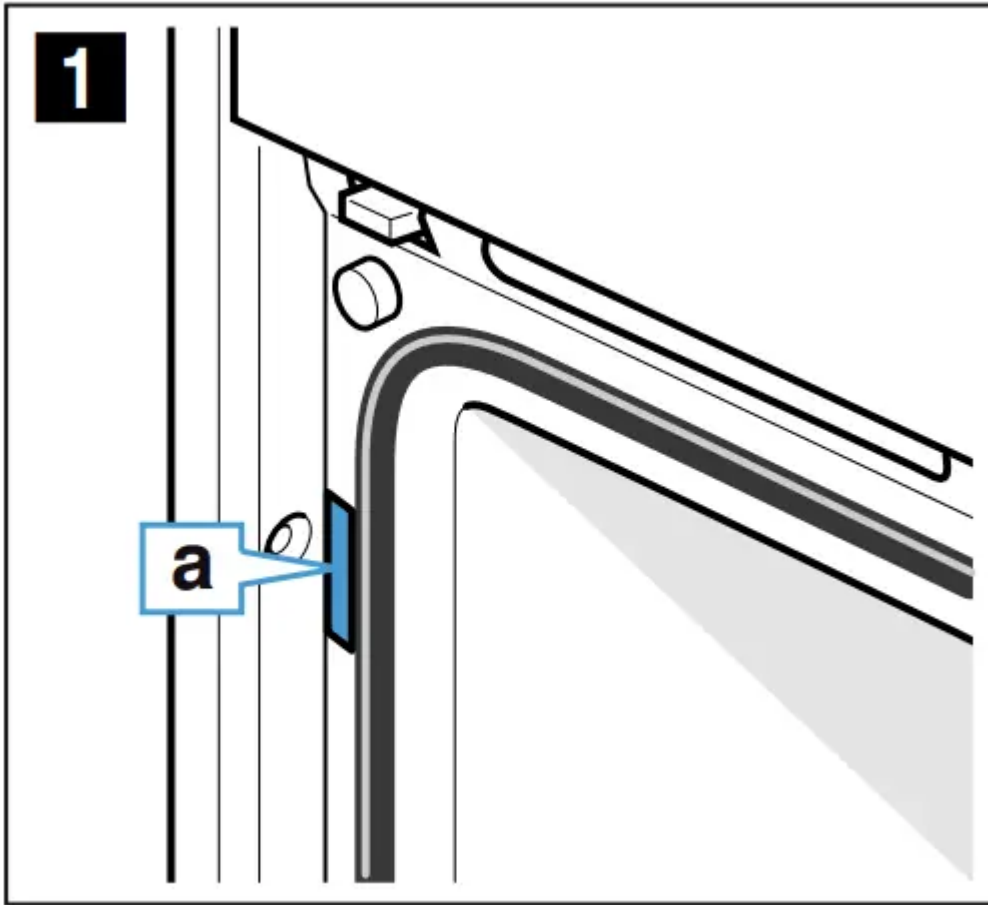
**Note:** During operation, reddish spots form on the surfaces. This is not rust, but residues from food. These spots are not harmful and do not restrict the cleaning ability of the self-cleaning surfaces.

**Caution!**

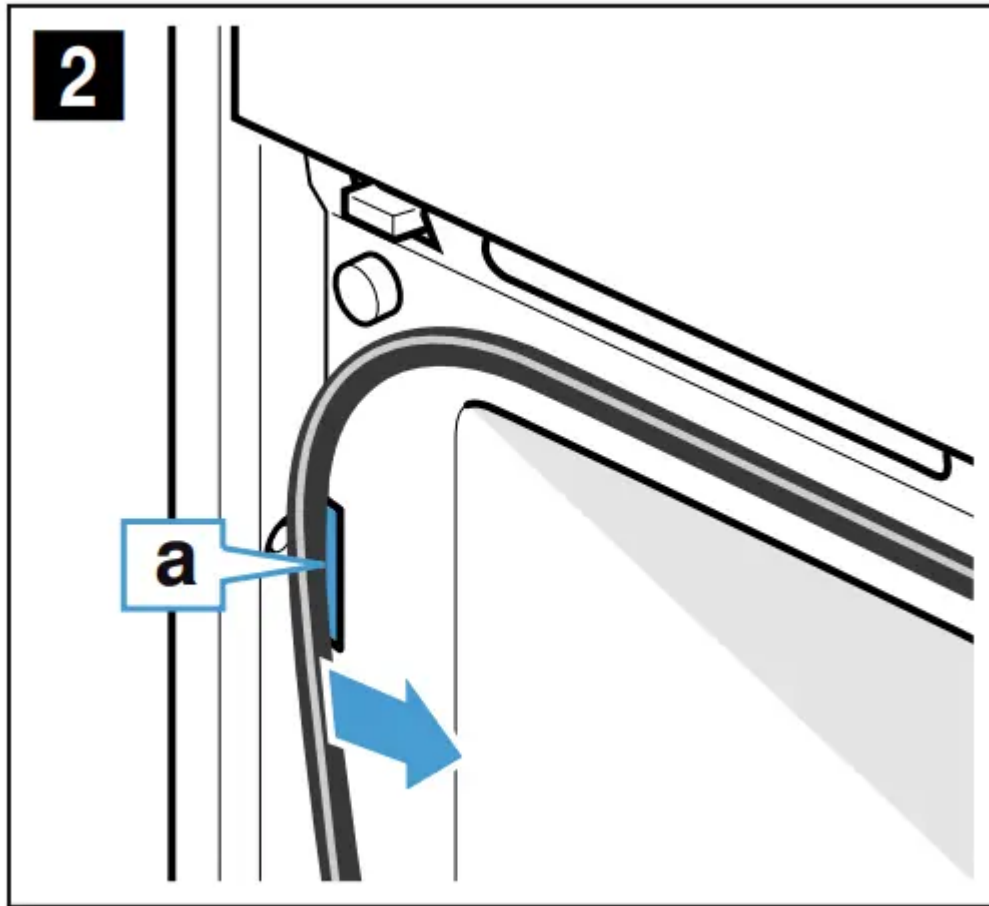
Do not use oven cleaner on the self-cleaning surfaces. This will damage the surfaces. If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth. Do not rub the surface and do not use abrasive cleaning aids.

## **After cleaning**

After cleaning the door seal, check whether it is sitting correctly on the left- and right-hand side.



If the door seal is running over the spacer **a** push the door seal inwards so that it now runs beside the spacer **a**.



## 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 comes with the EasyClean cleaning aid. The EasyClean cleaning aid makes it easier to clean the cooking compartment.


### EasyClean


The EasyClean cleaning aid makes it easier to clean the cooking compartment. Dirt is softened beforehand by vaporizing 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 the cleaning aid



**Note:** Only use the EasyClean  cleaning aid when the cooking compartment has cooled down. Allow the cooking compartment to completely cool down.

1. Remove the 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 EasyClean . The duration is shown in the display.

The cleaning aid starts after a few seconds. The duration counts down in the display.

#### Notes

- The duration is preset and cannot be changed.
- The end time cannot be delayed.

If  flashes in the display after switching on, the cooking compartment has not cooled completely. Switch off the appliance. Wait until  appears in the display and switch the cleaning aid on again.

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 an extended period (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 "Off" position.
5. Leave the appliance door ajar in the stop position (approx. 30°) 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. After the cleaning aid has been run through, leave the appliance door ajar in the stop position (approx. 30°).
2. Start CircoTherm hot air with 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.

## **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
No settings can be made on the appliance. The symbol lights up in the display.	The childproof 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.


### **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.

## **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.

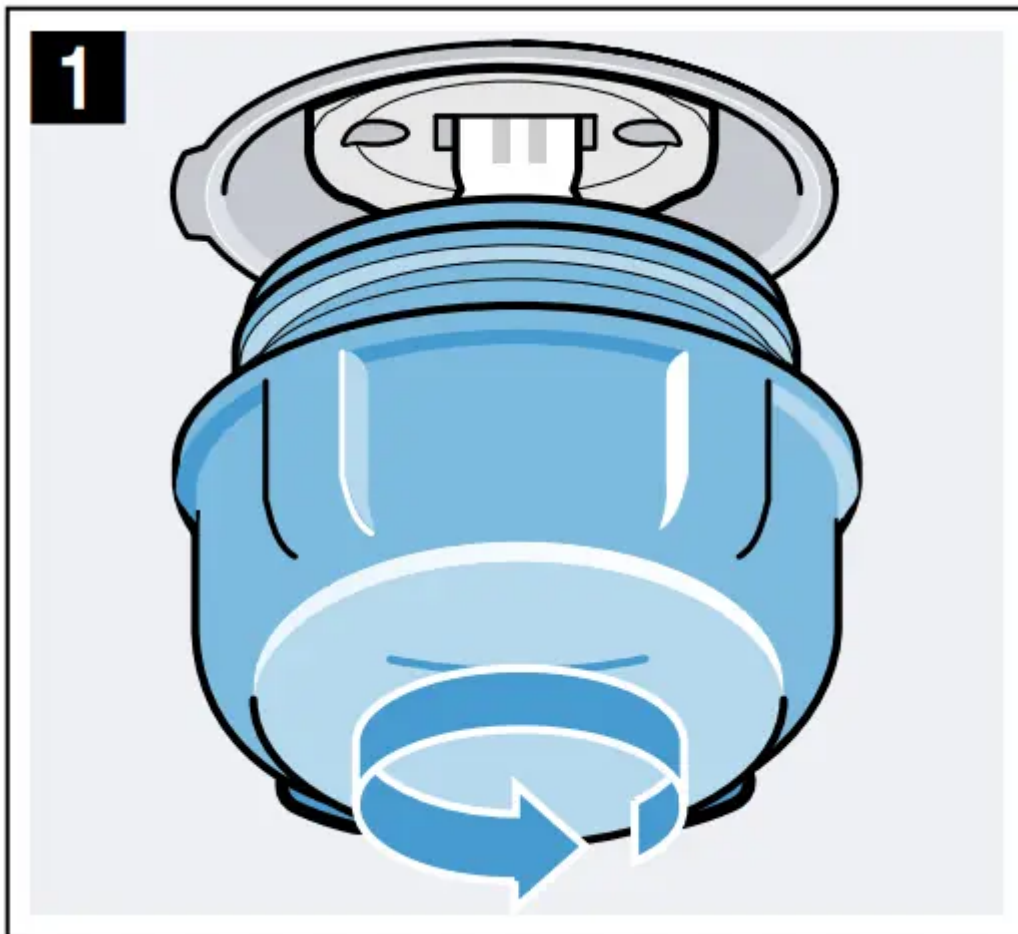
**Warning – Risk of electric shock!**

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.

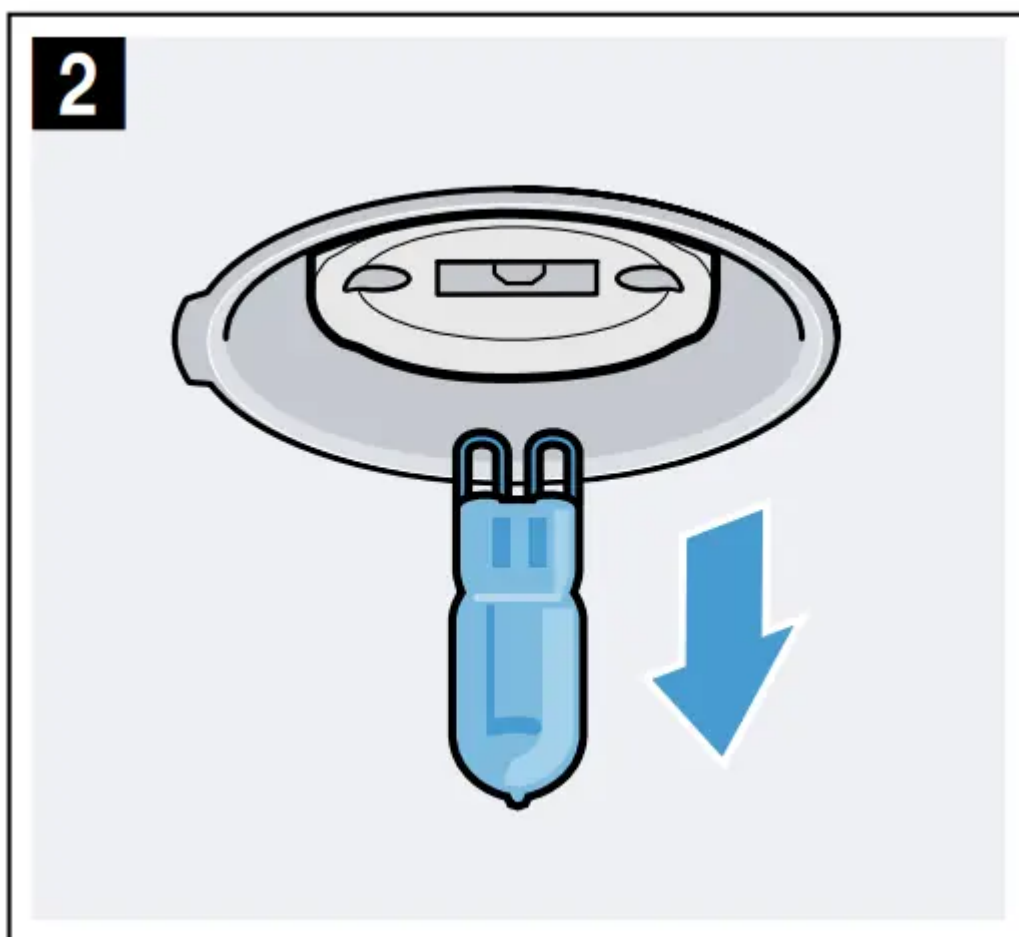
**Warning – Risk of burns!**

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



3. Pull out the bulb – do not turn it. 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.