

Getting to know your appliance

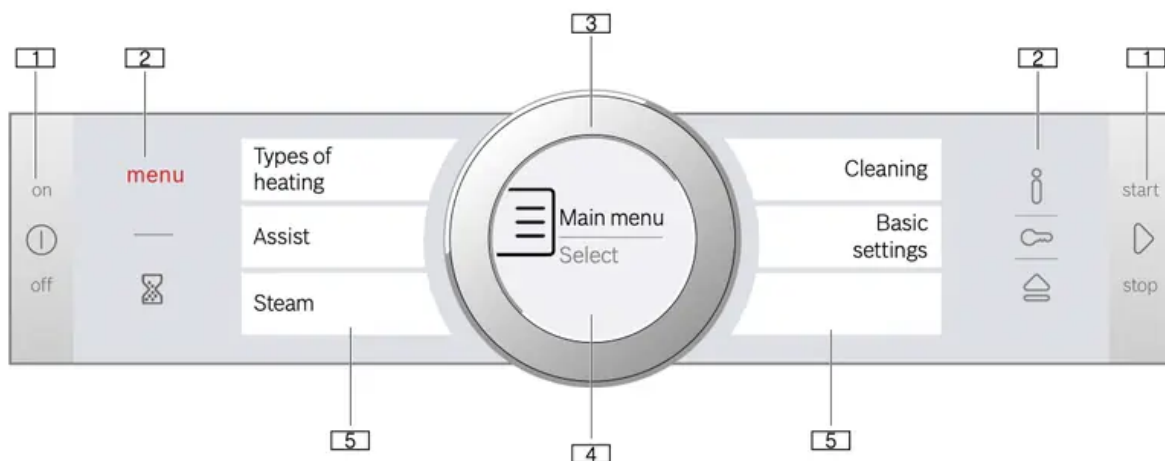
In this chapter, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

In the control panel, you can use the various buttons, touch fields, touch-screen displays and the rotary selector to set the different appliance functions. The current settings are shown on the display.

The overview shows the control panel when the appliance is switched on with the menu display.



1 Buttons

The buttons on the left- and right-hand side of the control panel have a pressure point. Press these buttons to activate them.

For appliances that do not have a stainless steel front, these two button touch fields do not have a pressure point.

2 Touch fields

There are sensors under the touch fields. Simply touch the respective symbol to select the function.

3 Rotary selector

The rotary selector is fitted so that you can turn it indefinitely to the left or right. Press it lightly and move it in the direction required using your finger.

4 Display

You can see the current adjustment values, options or notes in the display.

5 Touch-screen displays



You can see the current selection options in the touch-screen displays. You can select these here directly by touching the appropriate text field. The text fields change depending on the selection.

Controls





The individual controls are adapted for the various functions of your appliance. You can set your appliance simply and directly.

Buttons and touch fields

Here you can find a short explanation of the various buttons and touch fields.

Symbol		Meaning
Buttons		
	on/off	Switching the appliance on and off
	Start/ Stop	Starting, pausing or cancelling (hold down for approx. 3 secs) an operation

Touch fields

Menu	Menu	Opens the "Operating modes" menu
	Timer	Selects the timer
	Information	Displays information
	Childproof lock	Activating and deactivating (hold down for approx. 4 secs) the childproof lock
	Open cover	Filling or emptying the water tank

Rotary selector

You can use the rotary selector to change the setting values shown on the display.

You can also use the rotary selector to scroll through the selection lists on the touch-screen displays.

In most selection lists, you have to turn the rotary selector in the opposite direction once you reach the beginning or the end of the list.

Display

The display is structured so that the information can be read at a glance in any situation.

The value that you can currently set is highlighted and displayed in white text. The value in the background is displayed in grey.

Highlighted	The highlighted value can be changed directly without first being selected. After starting an operation, either the temperature or the level is always highlighted. At the same time, the white line is the heating line and gradually turns red.
Enlarged	Whilst you are changing the highlighted value using the rotary selector, only this value is enlarged on the display.



Display ring

The display ring can be found around the outside of the display.

If you change a value, the display ring shows you where you are in the selection list. Depending on the settings area and length of the selection list, the display ring may be continuous or divided into segments.

During operation, the display ring turns red at secondlong intervals. After every full minute, the segments turn red again from the beginning. As the cooking time counts down, one segment disappears every second.

Temperature display

After the operation has started, the current cooking compartment temperature is displayed graphically on the display.

Heating line	<p>The white line under the temperature turns red from left to right as the cooking compartment heats up. When you are preheating the appliance, the optimal time to place the food in the cooking compartment is when the line has completely turned red.</p> <p>For set levels, e.g. the grill setting, the heating line turns red immediately.</p>
Residual heat indicator	<p>When the appliance is switched off, the display ring shows the residual heat in the cooking compartment. As the residual heat cools down, the display ring becomes darker and disappears completely at some point.</p>

Note: Due to thermal inertia, the temperature displayed may be slightly different to the actual temperature inside the oven.

Touch-screen displays

The touch-screen displays are both a display medium and control element at the same time. They show the options that you can select for a function and the current setting. To select a function, simply touch the text field directly.

The function currently selected is identified by a red vertical bar next to it. Its corresponding value is highlighted in white on the display.

The small red arrow next to the text field shows the functions to which you can scroll forwards or backwards.



Operating modes

Your appliance has various operating modes which make your appliance easier to use.

You can find more precise descriptions of these in the corresponding sections.

You can open the "Operating modes" menu by pressing the menu field.

Operating mode	Use
Heating types → "Operating the appliance" on page 16	There are various finely tuned heating types for the optimal preparation of your food.
Assist → "Dishes" on page 37	For many dishes, there are prepro- grammed setting values.
Steam → "Steam" on page 18	There are various finely tuned steam types of heating for the optimal prepa- ration of your food.
Cleaning → "Cleaning function" on page 29	There are several cleaning functions available: Pyrolytic self cleaning, Des- caling and Drying.
Basic settings → "Basic settings" on page 26	You can change your appliance's basic settings to suit your needs.

Types of heating

To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

The symbols for each type of heating help you to remember them.

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

Type of heating	Temperature	Use
 4D 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.
 Top/bottom heating *	30-300 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from the top and bottom.
 Hot air eco	30-275 °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 most effective between 125 and 275 °C. This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
 Top/bottom heating eco	30-300 °C	For gently cooking selected types of food. Heat is emitted from above and below. This heating function is most effective between 150 and 250 °C. This heating function is used to measure the energy consumption in the conventional mode.
 Hot air grilling *	30-300 °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.
 Grill, large area	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items for grilling, such as steaks and sausages, for making toast, and for cooking au gratin. The whole area below the grill element becomes hot.
 Grill, small area	Grill settings: 1 = low 2 = medium 3 = high	For grilling small amounts of steaks or sausages, for making toast, and for cooking au gratin. The centre area under the grill heating element becomes hot.
 Pizza setting	30-275 °C	For preparing pizza and dishes which require a lot of heat from underneath. The bottom heating element and the ring heating element in the back panel heat up.
 Intensive heat	30-300 °C	For dishes with a crispy base. The heat is emitted from above and more intensively from below.
 Slow cooking	70-120 °C	For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid. The heat is emitted evenly from the top and bottom at low temperatures.
 Bottom heating	30-250 °C	For cooking in a bain marie and for the final baking stage. The heat is emitted from below.
 Drying	30-80 °C	For drying herbs, fruit and vegetables.
 Defrosting	30-60 °C	For gently defrosting frozen food.
 Keeping warm *	60-100 °C	For keeping cooked food warm.
 Preheat ovenware	30-70 °C	For preheating ovenware.

* Possible to use steam for this type of heating (operation only possible when the water tank is full)

Default values

For each heating type, the appliance specifies a default cooking temperature or level. You can accept this value or change it in the appropriate area.


Steam

To enable you to find the correct steam type of heating for your dish, we have explained the differences and scopes of application here.

Type of heating	Temperature	Use
Reheating	80-180 °C	For plated meals and baked items Cooked food is gently reheated. The steam ensures that the food does not dry out.
Dough proving	30-50 °C	For yeast dough and sourdough Dough will rise considerably more quickly than at room temperature. The surface of the dough does not dry out.

Further information

In most cases, the appliance provides notes and further information on the action just carried out.

Touch the  field. The note is shown in the display for a few seconds. Use the rotary selector to scroll to the end of longer notes.

Some notes are displayed automatically, for example as confirmation, or to provide an instruction or warning.

Cooking compartment functions

The functions in the cooking compartment make your appliance easier to use. This, for example, enables the cooking compartment to be well lit and a cooling fan to prevent the appliance from overheating.

Opening the appliance door

If you open the appliance door during an on-going operation, the operation is paused. The operation continues to run when you close the door.

Interior lighting

When you open the appliance door, the interior lighting switches on. If the door remains open for longer than around 15 minutes, the lighting switches off again.

For most operating modes, the interior lighting switches on as soon as the operation is started. When the operation has finished, the lighting switches off.

Note: You can set the interior lighting not to come on during the operation in the basic settings.

→ "Basic settings" on page 26

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door.

Caution!

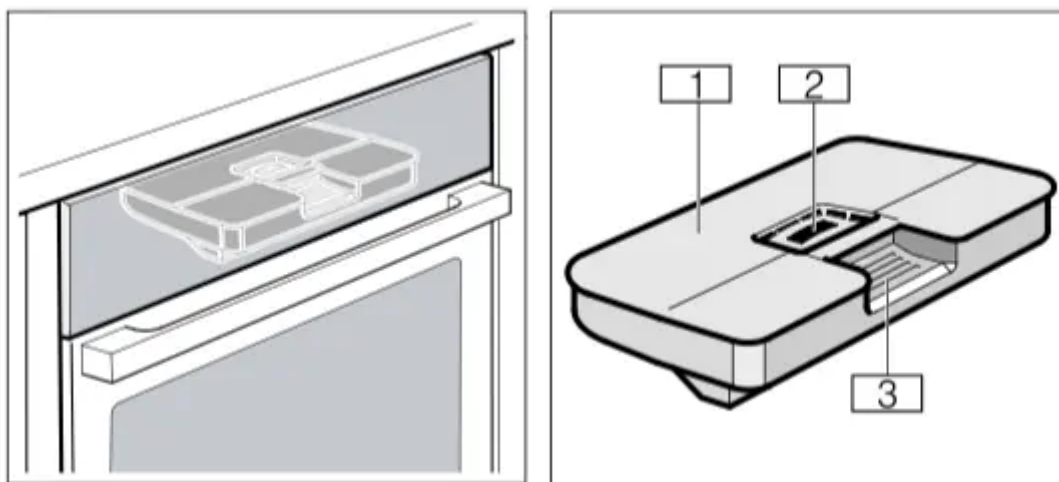
Do not cover the ventilation slots. Otherwise, the appliance may overheat.

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

Note: You can change how long the cooling fan continues to run in the basic settings. → "Basic settings" on page 26

Water tank

The appliance is fitted with a water tank. The water tank is behind the panel. For operations with steam, fill the water tank with water. → "Steam" on page 18







- 1** Tank cover
- 2** Filling opening
- 3** Handle for removing and inserting the water tank

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.

Accessories included

Your appliance is equipped with the following accessories:

	<p>Wire rack For ovenware, cake tins and ovenproof dishes. For roasts, grilled items and frozen meals.</p>
	<p>Universal pan For moist cakes, pastries, frozen meals and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack.</p>
	<p>Grill tray Use for grilling in place of the wire rack or as a splatter guard. Only use in the universal pan.</p>
	<p>Meat thermometer Enables precision roasting to your exact requirements. Its use is described in the relevant section. → "Meat thermometer" on page 23</p>

Only use original accessories. They are specially adapted for your appliance.

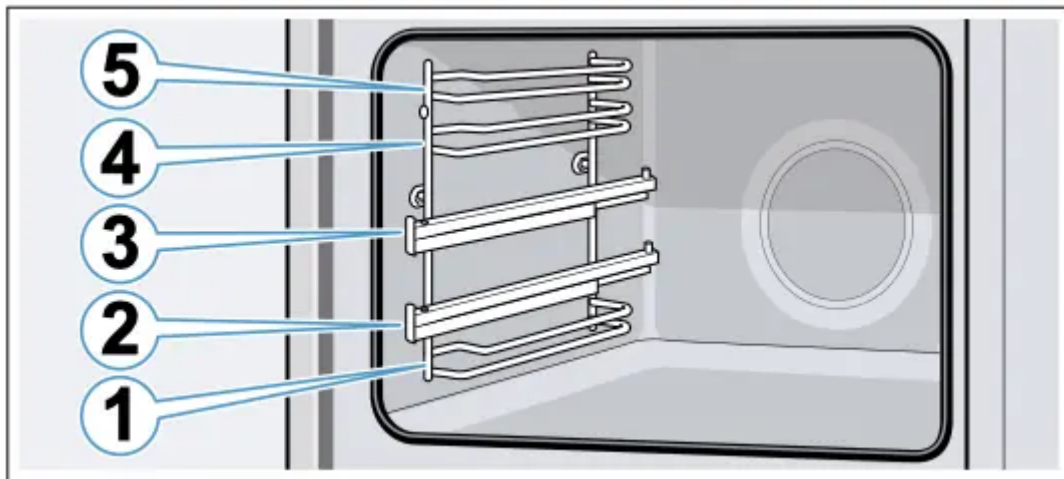
You can buy accessories from the after-sales service, from specialist retailers or online.

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

Inserting accessories

The 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 with the grill symbol.

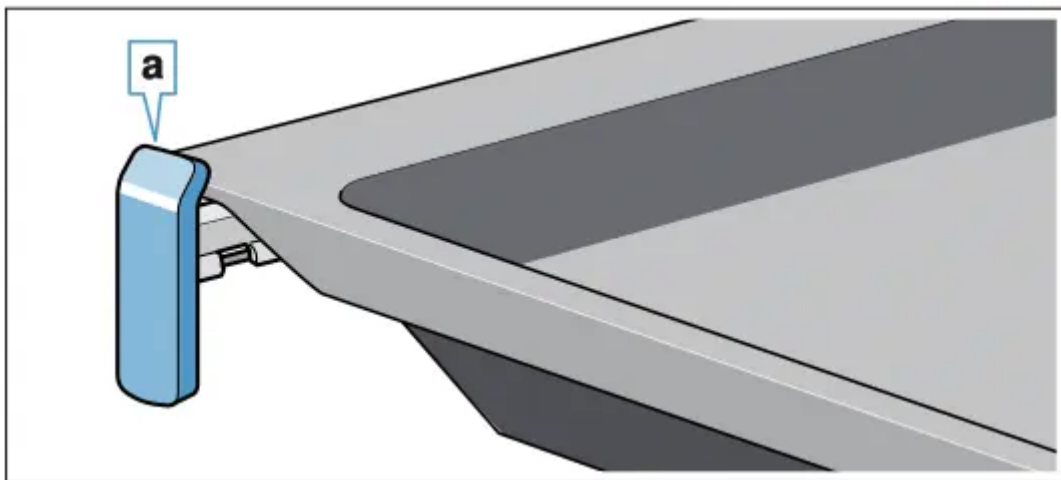


When using shelf positions 1, 4 and 5, always insert the accessory between the two guide bars for a shelf position.

Accessories can be pulled out approximately halfway without tipping. With the pull-out rails at levels 2 and 3, you can 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, push the pull-out rails back into the cooking compartment with a certain amount of force.

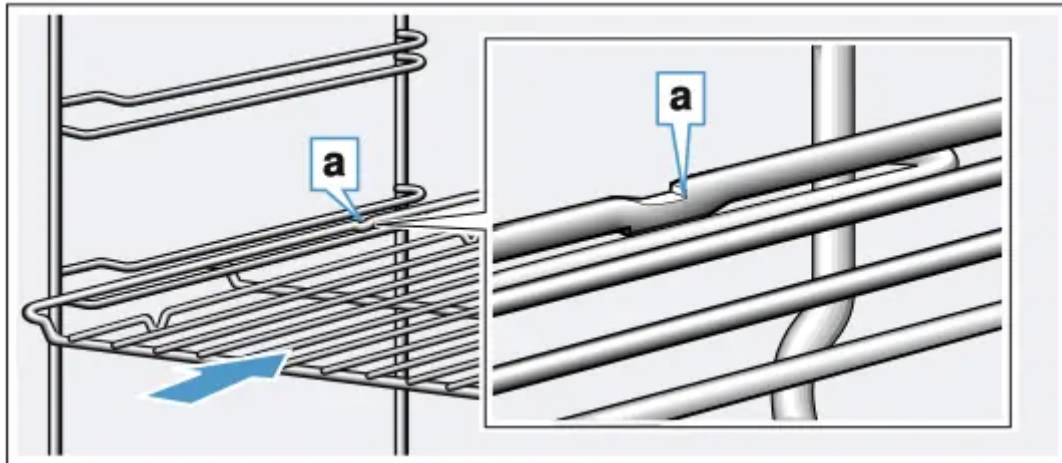
Notes

- Make sure that you always insert the accessories into the cooking compartment the right way round.
- Always insert accessories fully into the cooking compartment so that they do not touch the appliance door.

Locking function

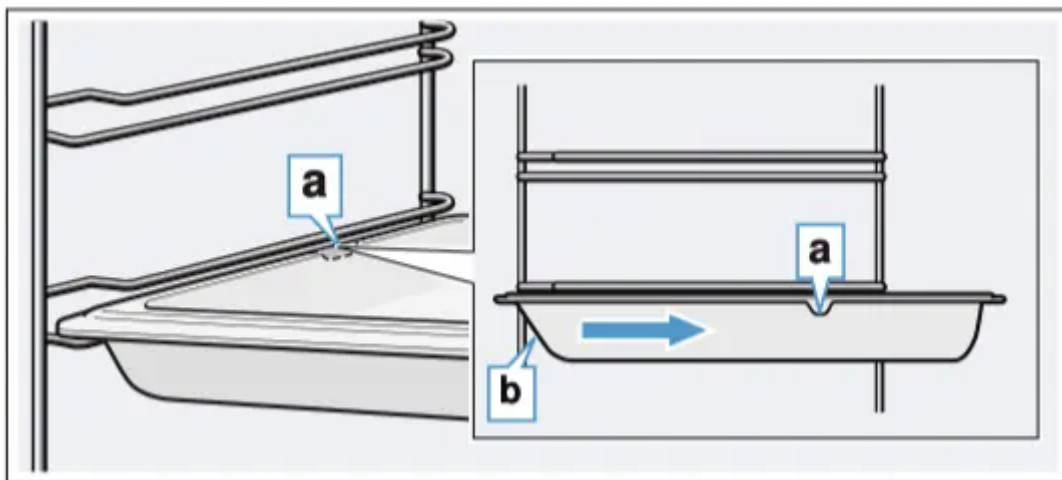
The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

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



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

Example in the picture: Universal pan

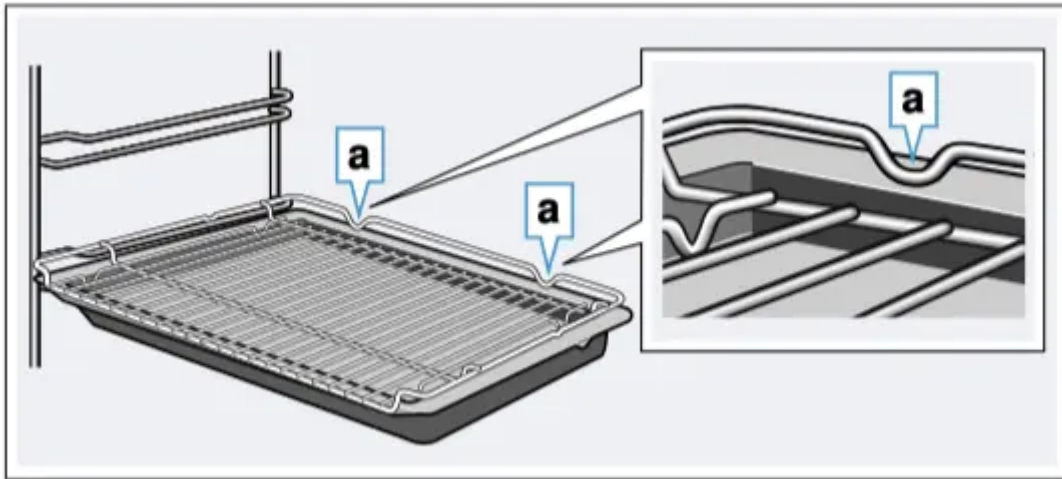


Combining accessories

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

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

Example in the picture: Universal pan



Optional accessories

You can buy optional accessories from the after-sales service, from specialist retailers or online.
*You will find a comprehensive range of products for your appliance in our brochures and online.

Both availability and whether it is possible to order online differ between countries. Please see your sales brochures for more details.

Note: Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact identification number (E-no.) of your appliance. → "Customer service" on page 37

Optional accessories

Wire rack

For ovenware, cake tins and ovenproof dishes, and for roasts and grilled food.

Universal pan, Pyrolytic

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.

Baking tray, Pyrolytic

For tray bakes and small baked products.

Wire insert

For meat, poultry and fish.

For inserting into the universal pan to catch dripping fat and meat juices.

Profi pan

For preparing large quantities.

Lid for the Profi pan

The lid turns the Profi pan into a Profi roasting dish.

Pizza tray

For pizzas and large round cakes.

Grill tray, Pyrolytic

Use for grilling in place of the wire rack or as a splatter guard. Only use in the universal pan.

Bread-baking stone, Pyrolytic

For home-made bread, bread rolls and pizzas that require a crispy base.

The baking stone must be preheated to the recommended temperature.

Glass roasting dish (5.1 litres)

For stews and bakes.

Particularly suitable for the "Meals" operating mode.

Glass tray

For large roasts, moist cakes and bakes.

Glass tray

For bakes, vegetable dishes and baked goods.

Pull-out system, 1 level, Pyrolytic,

The pull-out rails at level 2 allow you to pull the accessories out further without them tipping.

Pull-out system, 2 levels, Pyrolytic

The pull-out rails at levels 2 and 3 allow you to pull the accessories out further without them tipping.

Pull-out system, 3 levels, Pyrolytic

The pull-out rails at levels 1, 2 and 3 allow you to pull the accessories out further without them tipping.

Decorative trims

For concealing the lower shelf of the unit and the base of the appliance.

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.

Before using for the first time

Before using the appliance for the first time, ask your water supplier about the hardness of your tap water.

To ensure that the appliance can reliably remind you to descale it when required, you must set your water hardness range correctly.

Caution!

- The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (>40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or non-carbonated mineral water.

- Malfunctions may occur when using filtered or demineralised water.

The appliance may request that you top up the water tank even though it may be full, or operation with steam is cancelled after approx. two minutes.

If required, mix filtered or demineralised water with the bottled non-carbonated mineral water with a ratio of one to one.

Notes

- If your water is very hard, we recommend that you use softened water.
- If you only use softened water, you can set the water hardness range to "softened".
- If you use mineral water, set the water hardness range to "4 very hard".
- If you use mineral water, you must only use noncarbonated mineral water.

Water hardness range	Setting
0	00 softened
1 (up to 1.3 mmol/l)	01 soft
2 (1.3 - 2.5 mmol/l)	02 medium
3 (2.5 - 3.8 mmol/l)	03 hard
4 (above 3.8 mmol/l)	04 very hard

Initial use

After connecting the appliance to the power or following a power cut, the settings for initial use are shown on the display. It may take a few seconds for the instruction to appear.

Note: You can change these settings at any time in the basic settings. → "Basic settings" on page 26

Setting the language

The language is the first setting displayed. "German" is the preset language.

1. Turn the rotary selector to set the required language.
2. Touch the next text field to confirm.

The next setting appears.

Setting the clock

The clock starts at "12:00".

1. Touch the "Clock" text field.
2. Set the clock using the rotary selector.
3. Touch the next text field to confirm.

The next setting appears.

Setting the water hardness

The default water hardness setting is "very hard".

1. Use the rotary selector to set the water hardness.
2. Touch the "Complete the settings" text field to confirm.

A note appears in the display confirming that the initial use has been completed.

Switch the appliance off using the  On/Off button if you do not need to use it.

Cleaning the cooking compartment and accessories

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

Cleaning the cooking compartment

To eliminate the new-appliance smell, heat up the cooking compartment 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 and remove the adhesive tape that is in or on the appliance.

3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.


4. Press the on/off button  to switch on the appliance.

5. Fill the water tank. → "Filling the water tank" on page 19

6. Set the specified type of heating, temperature and steam injection, then start the appliance. → "Steam baking – Steam-assisted cooking" on page 18

Settings	
Type of heating	4D hot air  with added steam, setting 03 (high)
Temperature	Maximum
Cooking time	1 hour

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

8. Use the on/off button  to switch off the appliance once the specified time has elapsed.

9. Wait for the cooking compartment to cool down.

10. Clean the smooth surfaces with soapy water and a dish cloth.

11. Empty the water tank and dry the cooking compartment. → "After every steam operation" on page 20

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 set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.


Switching the appliance on and off

Before you are able to set the appliance, you must switch it on.

Note: The childproof lock and the timer can also be set when the appliance is switched off. Certain displays and notes, such as those relating to the residual heat in the cooking compartment, remain visible on the display after the appliance has been switched off.

Switch off your appliance when you do not need to use it. If no settings are applied for a long time, the appliance switches itself off automatically.

Switching on the appliance

Press the  On/Off button to switch on the appliance.

The Bosch logo appears on the display, followed by the selection list for the types of heating.

Note: In the basic settings, you can specify which operating mode should appear after the appliance is switched on. → "Basic settings" on page 26

Switching off the appliance


Press the  On/Off button to switch off the appliance.

Any functions that may be running are cancelled.

The time, or if applicable, the residual heat indicator, appears on the display.


Note: You can set whether or not the time should be displayed when the appliance is switched off in the basic settings. → "Basic settings" on page 26


Starting the operation

You must press the  Start/Stop button to start each operation.

After starting the appliance, the time display is shown on the display along with the settings. The display ring and the heating line also appear.

Pausing the operation

You can also interrupt and then continue an operation using the  Start/Stop button.

If you press and hold the  Start/Stop button for approx. 3 seconds, the operation is cancelled and all settings are reset.


Note: The fan may continue to run after an operation has been paused or cancelled.

Selecting an operating mode

Once the appliance is switched on, the default operating mode is displayed.


If you would like to select a different operating mode, you can do so using the menu. You can find detailed descriptions of the individual operating modes in the corresponding sections.

The following always applies:

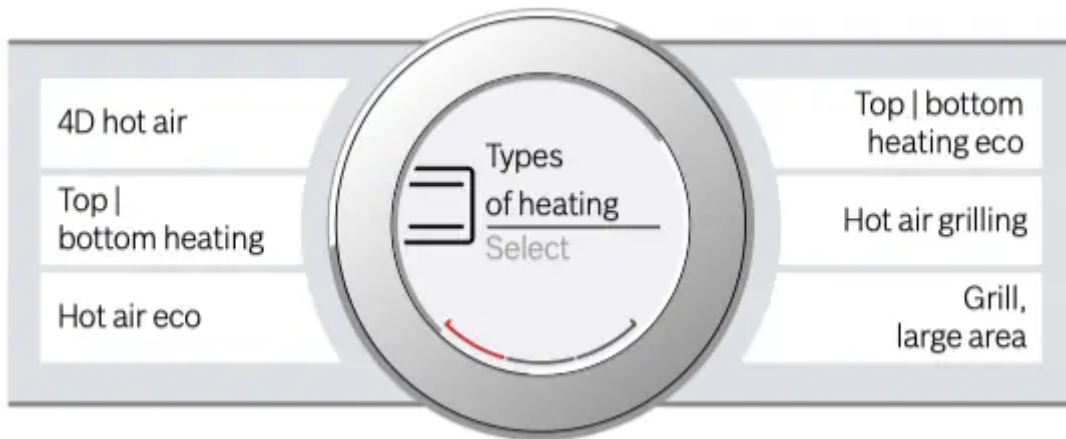
1. Touch the appropriate text field. The function is highlighted.
2. Turn the rotary selector to change the highlighted selection.
3. If necessary, apply other settings. To do this, touch the appropriate text field and change the value using the rotary selector.
4. Press the  Start/Stop button to start. The appliance starts the operation.

Setting the type of heating and temperature

If the "Types of heating" operating mode has not been selected, touch the "Types of heating" text field in the menu. The selection list for the types of heating appears on the touch-screen displays.

Example in the picture: Hot air eco  at 195 °C.


1. Touch the text field with the required type of heating. If necessary, scroll through the selection list using the rotary selector.

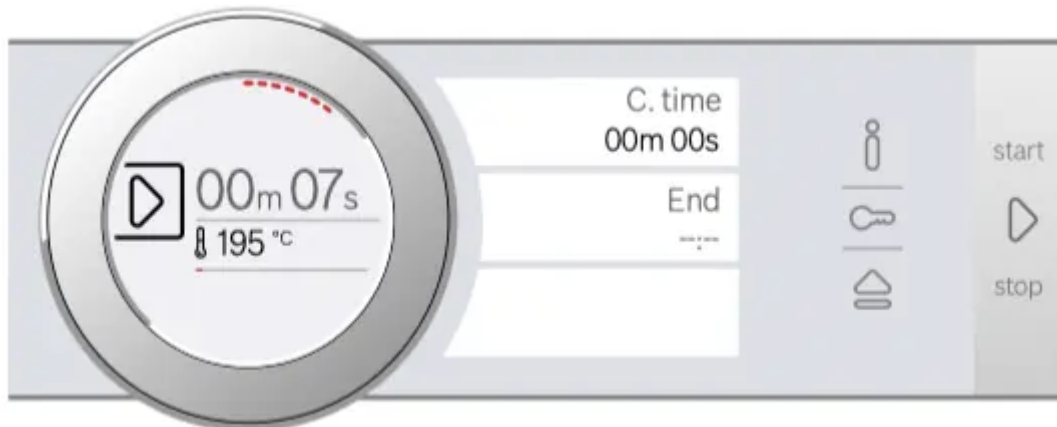


The temperature is highlighted white.


2. Set the temperature using the rotary selector.




3. Press the  Start/Stop button to start. The time on the display shows how long the operation has already been running.




The appliance begins to heat up.

When your dish is ready, switch off the appliance using the  On/Off button.

Note: You can also set the cooking time and an end time for the operation on the appliance.  →
"Timesetting options" on page 21

Changing

After starting the appliance, the temperature is highlighted. When you move the rotary selector, the temperature is changed and applied immediately.




To change the type of heating, first use the  Start/Stop button to interrupt the operation and then touch the "Type of heating" text field. The selection list is displayed. Touch the required type of heating. The corresponding default temperature appears on the display.

Note: When you change the type of heating, the other settings are also reset.

Rapid heating

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

The heating types suitable for Rapid heating are:

-  4D hot air
-  Top/bottom heating
-  Intensive heat

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

Applying settings

Ensure you have selected a suitable type of heating and set a temperature of at least 100 °C. Otherwise, rapid heating cannot be activated.

1. Set the type of heating and temperature.
2. Touch the "Rapid heating" text field. "On" is displayed in the text field. A confirmation message appears on the display.

When rapid heating comes to an end, an audible signal sounds and a message appears on the display. "Off" is displayed in the text field. Place your dish in the cooking compartment.

Note: The "Cooking time" time-setting option starts at the same time as rapid heating. Therefore, only set a cooking time when rapid heating has come to an end.

Cancelling

To cancel the rapid heating, touch the "Rapid heating" text field again. "Off" is displayed in the text field.

Steam

With some heating modes, you can prepare food with steam assistance. In addition, the Dough proving and Reheat heating modes are available.

Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Noise

Pump

You will hear a humming noise while the pump is in operation and after switching it off. This noise is caused by the pump function test. It is a normal operating noise.

Control panel

You will hear a humming or clicking noise when opening the control panel. These noises are caused by the control panel being pushed out. They are normal operating noises.

Steam baking – Steam-assisted cooking

When you cook with steam assistance, steam is introduced into the cooking compartment at various intervals and with varying degrees of intensity. This gives you a better cooking result.

Your food

- Becomes crispy on the outside

- Develops a shiny surface
- Is succulent and tender on the inside
- Only undergoes a minimum reduction in volume

You set the type of heating and steam intensity combination that you want. Use the information in the tables to select a suitable type of heating and steam intensity, or select a programme.




Steam intensity

Different intensity levels are available when adding steam:


Intensity	Setting
Low	01
Medium	02
High	03

Suitable types of heating

You can switch on steam assistance for these types of heating:

- 4D hot air 
- Top/bottom heating 
- Hot air grilling 
- Keeping warm 

Starting

1. Fill the water tank.
2. Set the type of heating and temperature.
3. Touch the "Added steam" text field. In the display, the steam level is displayed in white and in focus.
4. Turn the rotary selector to set the steam level.
5. Press the  Start/Stop button to start. The appliance begins to heat up.

Note: If the water tank runs dry during an operation with steam assistance, a message appears on the display prompting you to fill up the water tank. The operation continues without adding steam.


Changing and cancelling

To change the steam level, touch the "Steam level" text field. The steam level is highlighted, and can be changed using the rotary selector. The change is adopted immediately.

If you want to cancel steam assistance, reset the "Added steam" to "0".

Note: The operation continues without adding steam.

Reheating


With the "Reheating " type of heating, you can gently reheat food that has already been cooked or crisp up day-old baked goods. Steam is switched on automatically.

Note: If the water tank runs dry during the operation with the Reheating setting, the operation is interrupted. Fill the water tank.


Starting

1. Fill the water tank.
2. Touch the Menu field. The options for selecting an operating mode are displayed.
3. Touch the "Steaming" text field.
4. Touch the "Reheating" text field. The temperature is in focus.
5. Set the temperature using the rotary selector.
6. Touch the "Duration" text field and set the duration.

Note: A duration is always required for the steam types of heating.

7. Press the  Start/Stop button to start. The appliance begins to heat up.


Once the duration has elapsed, an audible signal sounds. The appliance stops heating. The duration 00 m 00 s is shown in the display.

When your dish is ready, switch off the appliance using the  On/Off button.


Changing

You can change the settings as usual.

To change the temperature or the duration, touch the corresponding text field and change using the rotary selector. The change is adopted immediately.

To change the type of heating, interrupt the operation beforehand using the  Start/Stop button.

Dough proving setting

Dough will prove considerably more quickly using the "Dough proving " type of heating than at room temperature and does not dry out.

Use the information in the tables to select the appropriate setting. → "Tested for you in our cooking studio" on page 39

Note: If the water tank runs dry during the operation with the Dough proving setting, the operation is interrupted. Fill the water tank.

Starting

1. Fill the water tank.

Note: Only switch on the Dough proving setting once the cooking compartment has completely cooled down (to room temperature).

2. Touch the Menu field.


3. Touch the "Steaming" text field.

4. Touch the "Dough proving" text field. The temperature is in focus.


5. Set the temperature using the rotary selector.

6. Touch the "Duration" text field and set the duration.

Note: A duration is always required for the steam types of heating.

7. Press the  Start/Stop button to start. The appliance begins to heat up.

Once the duration has elapsed, an audible signal sounds. The appliance stops heating. The duration 00 m 00 s is shown in the display.

When your dish is ready, switch off the appliance using the  On/Off button.

Changing

You can change the settings as usual.

To change the temperature or the duration, touch the corresponding text field and change using the rotary selector. The change is adopted immediately.

To change the type of heating, interrupt the operation beforehand using the  Start/Stop button.

Filling the water tank

The water tank is located behind the control panel. Before starting an operation with steam, open the control panel and fill the water tank with water.

Make sure that you have set the water hardness range correctly. → "Basic settings" on page 26

Warning – Risk of injury and risk of fire!

Only fill the water tank with water or with the descaling solution that is recommended by us. Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank. Due to hot surfaces, vapours

from flammable liquids may catch fire in the cooking compartment (explosion). The appliance door may spring open. Hot steam and jets of flame may escape.

Warning – Risk of burns!

The water tank may heat up while the appliance is in operation. Wait until the water tank has cooled down after the previous appliance operation. Remove the water tank from the water tank recess.

Caution!

The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or uncarbonated mineral water.

Caution!


Malfunctions may occur when using filtered or demineralised water.

The appliance may request that you top up the water tank even though it may be full, or operation with steam is cancelled after approx. two minutes.

If required, mix filtered or demineralised water with the bottled non-carbonated mineral water with a ratio of one to one.

Notes

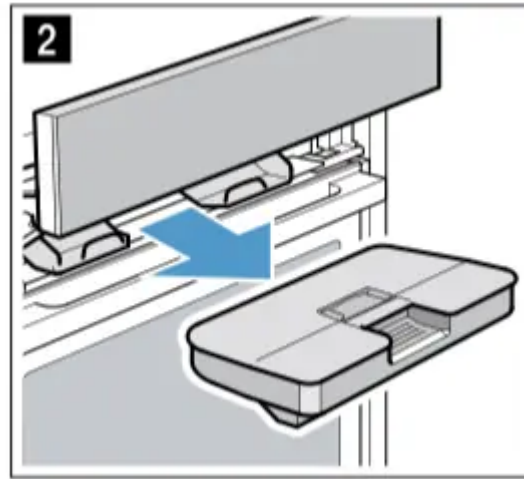
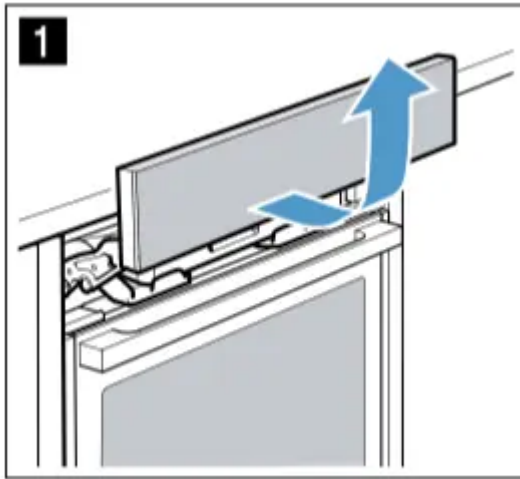
- If your water is very hard, we recommend that you use softened water.
- If you use only softened water, you can set your appliance to the "softened" water hardness range.
- If you use mineral water, set the water hardness range to "4 very hard".
- If you use mineral water, you must only use noncarbonated mineral water.

1. Touch the  field.

The control panel is pushed forwards automatically.

2. Pull the control panel forwards with both hands and then push it upwards until it locks into place (Fig. 1).

3. Lift the water tank and remove it from the water tank recess (Fig. 2).

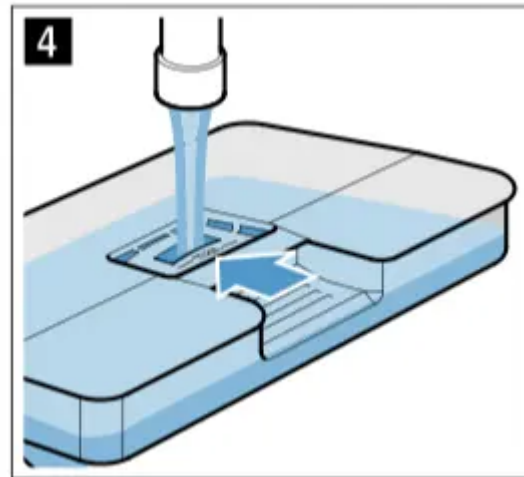
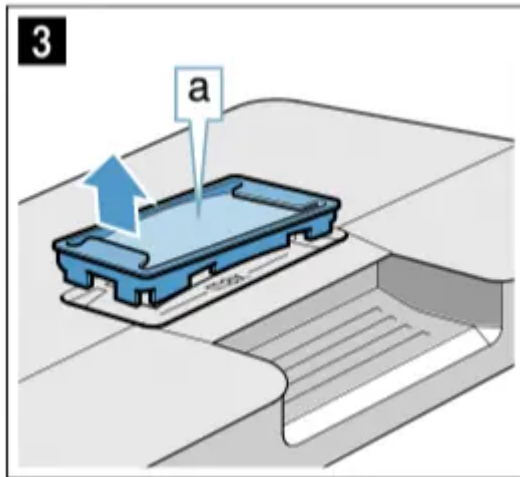


4. Press down on the cover along the seal to prevent water from leaking out of the water tank.

5. Take out the cover , (Fig. 3).

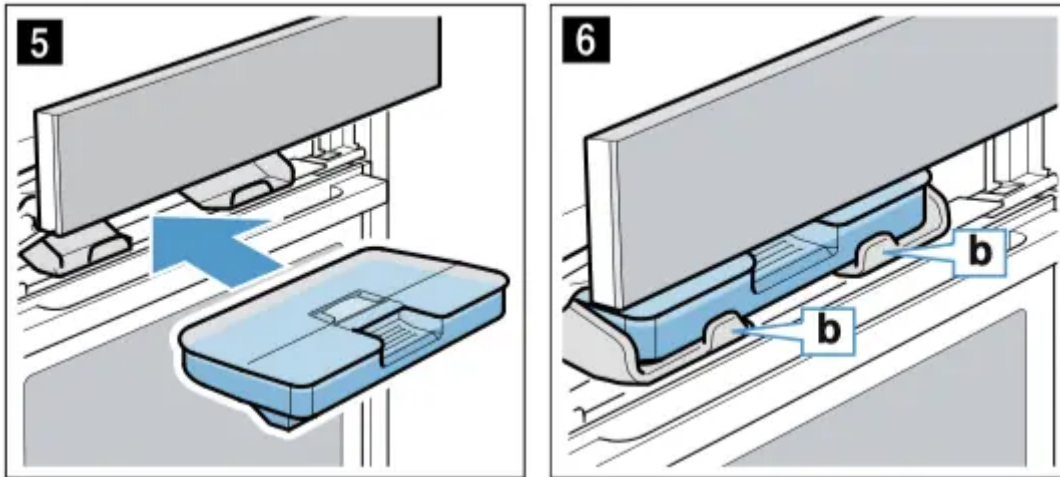
Note: Whether or not there is a cover , depends on the appliance type.

6. Fill the water tank with cold water up to the "max." mark (Fig. 4).



7. Put the cover **a**, back into the opening on the water tank.

8. Insert the filled water tank (Fig. 5). Ensure that the water tank locks into place behind both holders **b** (Fig. 6).



9. Slowly slide the control panel downwards and then push it towards the rear until it is closed completely. The water tank has been filled. You can start using operating modes with steam.

Refilling the water tank

Notes

- Steam-assisted operations continue without adding steam.
- If the water tank runs dry during the operation with the Dough proving or Reheating settings, the operation is interrupted. Fill the water tank.

1. Open the control panel.
2. Remove and refill the water tank.
3. Insert the filled water tank and close the control panel.

After every steam operation

Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Warning – Risk of burns!

The appliance becomes hot during operation. Allow the appliance to cool down before cleaning.

Caution!

Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.

The remaining water is pumped back into the water tank after every operation with steam. Then empty and dry the water tank. Moisture remains in the cooking compartment. To dry the cooking

compartment, you can either use the "Drying" operating mode or dry the cooking compartment by hand.

Notes

- Once the appliance has been switched off, the v field remains lit for a little longer to remind you to empty the water tank.
- Remove limescale marks with a cloth soaked in vinegar, then wipe with clean water and dry with a soft cloth.

Emptying the water tank

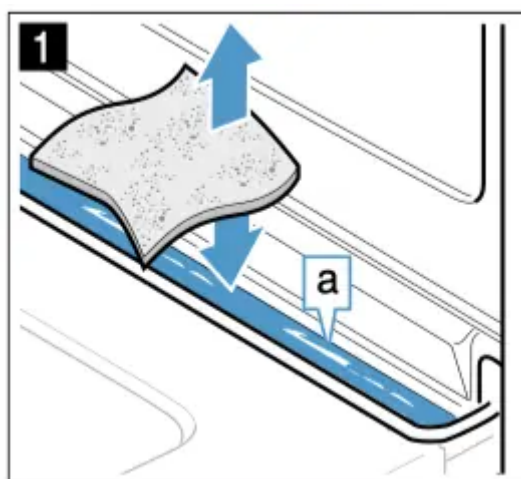
Caution!

- Do not dry the water tank in the hot cooking compartment. This will damage the water tank.
- Do not clean the water tank in the dishwasher. This will damage the water tank.

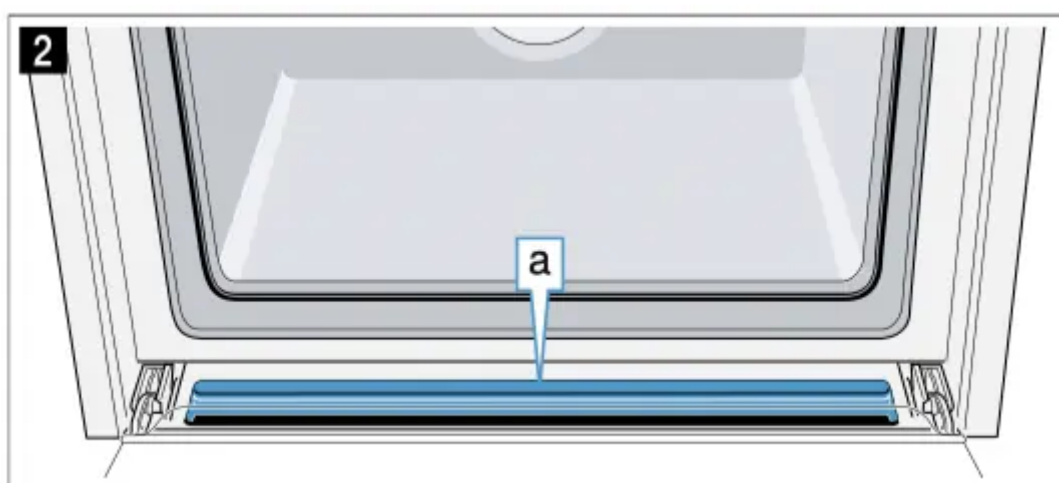
1. Open the control panel.
2. Remove water tank.
3. Carefully remove the lid of the water tank.
4. Empty the water tank, clean it with detergent and then rinse it thoroughly with clean water.
5. Dry all parts with a soft cloth.
6. Rub the seal on the lid until dry.
7. Leave to dry with the lid open.
8. Place the lid on the water tank and push it down.
9. Insert the water tank and close the control panel.

Cleaning the drip trough

1. Allow the appliance to cool down.
2. Open the appliance door.
3. Soak up the water in the drip trough **a**, with a sponge cloth and wipe it carefully (figure1).



The drip trough **a**, is located below the cooking compartment (figure 2).




Starting drying

To dry the cooking compartment, it is heated up so that the moisture in the cooking compartment evaporates. You will then need to open the appliance door to allow the steam to escape from the cooking compartment.

Caution!

Enamel damage: Do not start any operations when there is water on the cooking compartment floor. Before operation, wipe away the water from the cooking compartment floor.

1. Leave the appliance to cool down.
2. Remove the worst dirt from the cooking compartment immediately and wipe away moisture from the cooking compartment floor.
3. If necessary, press the ⓘ On/Off button to switch on the appliance.
4. Touch the Menu field. The options for selecting an operating mode are displayed.
5. Touch the "Cleaning" text field.
6. Touch the "Drying" text field. The duration is displayed. It cannot be changed.




7. Press the  Start/Stop button to start. The drying function starts and ends automatically after 10 minutes.
8. Open the appliance door and leave it open for 1 to 2 minutes so that the moisture in the cooking compartment can escape.


Drying the cooking compartment by hand

1. Allow the appliance to cool down.
2. Remove any food remnants from the walls of the cooking compartment.
3. Dry the cooking compartment with a sponge.
4. Leave the appliance door open for 1 hour so that the cooking compartment dries completely.


Time-setting options

Your appliance has different time-setting options.

Time-setting option		Use
	Cooking time	After the set cooking time has elapsed, the appliance ends the operation automatically.
	End	Enter a cooking time and the required end time. The appliance starts automatically so that the operation ends at the required time.
	Timer	The timer functions like an egg timer. It runs independently of the operation and the other time-setting options. After the set time has elapsed, the appliance does not switch on or off automatically.

You can call up the cooking time and the end time after setting an operation using the touch-screen displays. The timer has a separate field  and can be adjusted at any time.

An audible signal sounds after a cooking time or timed period has elapsed. You can cancel the audible signal early by touching a field or touch-screen display.

Note: You can change how long the audible signal sounds for in the basic settings.  "Basic settings" on page 26

Setting the cooking time

You can set the cooking time for your dish on the appliance. This means that the cooking time is not unintentionally exceeded and you do not need to interrupt other work in order to end the operation.

Applying settings

Depending on which direction you turn the rotary selector first, the cooking time starts at a particular default value: Left = 10 minutes, right = 30 minutes.


The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.

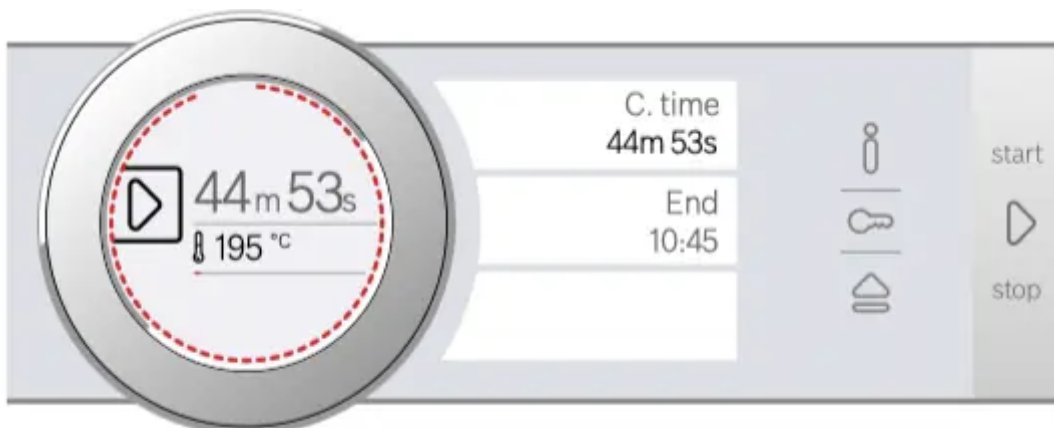
The maximum setting is 23 hours and 59 minutes.

Example in the picture: It is 10:00, cooking time of 45 minutes.

1. Set the operating mode, and temperature or level.
2. Before starting the operation, touch the "Cooking time" text field. The cooking time is highlighted white in the display.
3. Turn the rotary selector to set the cooking time. The end time is calculated automatically.




4. Press the  Start/Stop button to start. The cooking time counts down.



The appliance begins to heat up.

Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating. The cooking time 00 m 00 s is shown on the display.

You can reset the cooking time using the "Cooking time" text field or you can press the  Start/Stop button to continue the operation without a cooking time.

When your dish is ready, switch the appliance off using the  On/Off button.

Changing and cancelling

To change the cooking time, touch the "Cooking time" text field. The cooking time is highlighted, and can be changed using the rotary selector. The change is adopted immediately.

If you want to cancel the cooking time, reset the cooking time to zero. After the change has been adopted, operating continues without a cooking time.

Setting the end time

You can delay the time that the cooking time ends. You can, for example, put your dish 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 operation has started. The cooking result would no longer be satisfactory.

Applying settings

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


Example in the picture: It is 10:00, the set cooking time is 45 minutes and the dish should be ready at 12:00.

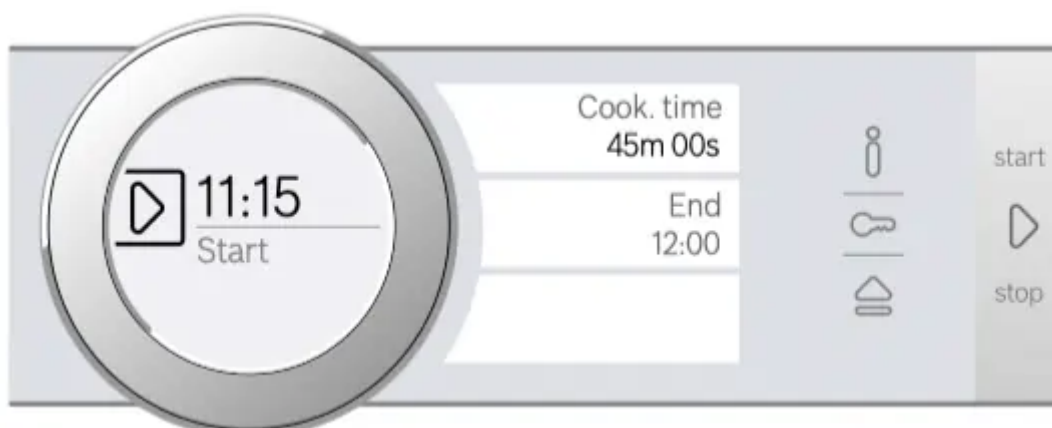
1. Set the operating mode, and temperature or level.
2. Set the cooking time.
3. Before starting the operation, touch the "End" text field.

The projected end time is highlighted white in the display.

4. Set a later end time using the rotary selector.




5. Press the  Start/Stop button to start. The time at which the appliance will start is shown in the display.



The appliance is in standby mode. When the appliance starts, the cooking time counts down on the display.


Once the cooking time has elapsed, an audible signal sounds. The appliance stops heating. The cooking time 00 m 00 s is shown on the display.

You can reset the cooking time using the "Cooking time" text field or you can press the  Start/Stop button to continue the operation without a cooking time.

When your dish is ready, switch the appliance off using the  On/Off button.

Changing and cancelling

After starting the appliance, the end time can no longer be changed.

If you want to cancel the cooking time and end time, interrupt the operation by pressing the  Start/Stop button. You can continue the operation without a cooking time or end time.

Setting the timer



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

Adjusting settings


The timer duration always starts at zero minutes.

The higher the value, the greater the time steps when setting the timer.

The maximum setting is 24 hours.

1. Touch the  field. The symbol lights up red. On the display, the timer duration is shown in white and in focus.
2. Set the timer duration using the rotary selector.
3. Press the  field to start.

Note: After a few seconds, the timer also starts automatically. The timer duration counts down.

The timer remains visible on the display if the appliance is switched off. When an operation is running, the settings for this operation are shown in the foreground. When you touch the  field, the timer duration is displayed for a few seconds.

When the timer duration comes to an end, an audible signal sounds and a note appears on the display. The symbol is no longer lit up.

Tip: If the set timer duration relates to the appliance operation, use the cooking time. The time is visible in the foreground and the appliance switches off automatically.

Changing and cancelling

To change the timer duration, touch the t field. The timer duration is displayed in white and in focus, and can be changed by using the rotary selector.

If you want to cancel the timer, reset the timer duration to zero. Once the change has been applied, the symbol is no longer lit up.

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.


Changing the basic settings

The appliance must be switched on.

1. Touch the menu field. The options for selecting an operating mode are displayed.

2. Touch the "Basic settings" text field. The settings appear on the touch-screen displays.
3. Touch the text field with the required setting. The red bar next to the text field identifies the setting that is currently selected. Its corresponding value is shown on the display.
4. Turn the rotary selector to change the value as required.
5. Touch the text field for the next setting. Its value is shown on the display and can be changed using the rotary selector.
6. Work through the settings and use the rotary selector to make changes as required. To scroll through the settings, touch the "Further settings" text field.
7. Touch the Menu field to confirm. A query is displayed asking whether the changes should be saved.
8. Touch the "Save" text field. A message is shown on the display to confirm that the settings have been saved.

Cancelling

If you do not want to save the settings, touch the Menu field and then touch the "Do not save" text field. A message is shown on the display to confirm that the settings have not been saved. Switch off the appliance using the  On/Off button if you do not need to use it.

List of basic settings

Depending on the features of your appliance, not all basic settings are accessible.

Setting	Options
Language	Additional languages are possible.
Clock	Clock in 24-hour format
Water hardness	00 (softened) 01 (soft) 02 (medium) 03 (hard) 04 (very hard)*
Factory settings.	Restore Do not restore*



Audible signal.	Short cooking time (30 sec.) Medium cooking time (1 min.)* Long cooking time (5 min.)
Volume	Levels 01 - 05
Button tone	Switched on Switched off* (tone remains for ÿ On/ Off)
Display brightness	5 levels
Clock display	Off Digital*
Lighting	Off during operation On during operation*
Childproof lock	Button lock only* Door lock and button lock
Operation after switching on	Main menu Types of heating* Steam Assist
Night-time darkening	Switched off* Switched on
Brand logo	Display* Do not display
Fan run-on time	Recommended* Minimum

Pull-out system	Not retrofitted* (for rails and single pull-out system) Retrofitted (for double and triple pull-out systems)
Sabbath mode	Switched on Switched off*
* Factory setting (factory settings may vary depending on the appliance model)	

Note: Changes to the language, button tone and display brightness settings take effect immediately. All other changes take effect after the settings have been changed.

Power cut

The changes you make to the settings are saved even after a power cut.

You only have to reset the settings for the initial use following a long-term power cut. The appliance can bridge a short-term power cut.

Changing the time

If you want to change the time, for example from summer to winter time, you must change the basic setting.

The appliance must be switched on.

1. Touch the Menu field. The options for selecting an operating mode are displayed.
2. Touch the "Basic settings" text field. The settings appear on the touch-screen displays.
3. Touch the "Clock" text field. The time appears on the display.
4. Turn the rotary selector to change the time.
5. Touch the Menu field to confirm. A query is displayed asking whether the changes should be saved.
6. Touch the "Save" text field. A message is shown on the display to confirm that the settings have been saved.

Sabbath mode

With the Sabbath mode, a cooking time of up to 74 hours can be set. You can keep the food in the cooking compartment warm without having to switch the oven on or off.

Starting Sabbath mode

Before you are able to use the Sabbath mode, you must activate it in the basic settings. →
"Basic settings" on page 26

When the basic setting has been changed accordingly, Sabbath mode is listed with the types of heating as the last type of heating.

The appliance heats up with top/bottom heating. You can set a temperature between 85 °C and 140 °C.

The "Types of heating" operating mode must be selected. The selection list for the types of heating appears on the touch-screen displays.

1. Touch the "Sabbath mode" text field.

The default temperature is highlighted white in the display.

2. Set the required temperature using the rotary selector.
3. Before starting the operation, touch the "Cooking time" text field.

The default cooking time is highlighted white in the display.

4. Set the required cooking time using the rotary selector.

Note: The end time is calculated automatically but cannot be changed.

5. Press the  Start/Stop button to start.

The cooking time counts down on the display. The appliance begins to heat up.


When the cooking time for Sabbath mode has ended, an audible signal sounds. The appliance stops heating. The cooking time 00 m 00 s is shown on the display.

Press the  On/Off button to switch off the appliance.

Note: The operation is not interrupted if you open the appliance door.

Changing and cancelling

After starting the appliance, the settings can no longer be changed.

If you would like to cancel Sabbath mode, switch the appliance off using the  On/Off button.

You can no longer pause the operation using the  Start/Stop button.

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

Appliance interior	
Enamelled surfaces	<p>Hot soapy water or a vinegar solution: 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>Caution!</p> <p>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.</p> <p>~ "Cleaning function" on page 29 Note: 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: 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: Use stainless steel cleaner. Follow the manufacturers' instructions. Do not use stainless steel care products.</p> <p>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.</p> <p>Remove the door cover for cleaning.</p>
Rails	<p>Hot soapy water: 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> <p>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.</p>
Accessories	<p>Hot soapy water:</p> <p>Soak and clean with a dish cloth or brush.</p> <p>If there are heavy deposits of dirt, use a stainless steel scouring pad.</p>
Water tank	<p>Hot soapy water:</p> <p>Clean with a dish cloth and rinse thoroughly to remove residual detergent.</p> <p>Then dry with a soft cloth. Leave the water tank to dry with the lid open. Rub the seal on the lid until dry.</p> <p>Do not clean in the dishwasher.</p>
Meat thermometer	<p>Hot soapy water:</p> <p>Clean with a dish cloth or a brush. Do not clean in the dishwasher.</p>

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

Your appliance has the "Pyrolytic self cleaning" and "Descaling" cleaning functions. You can use the "Pyrolytic self cleaning" function to clean the cooking compartment with no effort at all. You can use the "Descaling" function to remove limescale from the evaporator.

Pyrolytic self-cleaning

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

You can choose from three cleaning settings.

Setting	Cleaning level	Duration
1	Light	Approx. 1 hour, 15 minutes
2	Medium	Approx. 1 hour, 30 minutes
3	Intensive	Approx. 2 hours


The dirtier the cooking compartment and the longer the dirt has been there, the higher the cleaning setting should be. It is sufficient to clean the cooking compartment every two to three months. If required, you can clean the oven more frequently. A cleaning cycle requires only approx. 2.5 – 4.7 kilowatt hours.

Notes

- For safety reasons, the appliance door locks automatically once a certain temperature is reached. It cannot be reopened until the \mathbf{n} symbol for the locking mechanism on the display goes out.
- The interior lighting does not come on during the cleaning function.

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 will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Keep children away from the appliance.

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.

Prior to initiating the cleaning function

Caution!

Before cleaning is started, remove the water tank from the appliance. → "Steam" on page 18

When using the cleaning function, you can clean an accessory at the same time, e.g. the universal pan or the baking tray. Before cleaning is started, remove the worst dirt. Slide the accessory in at level 2.

Clean the inside of the appliance door and along the surface edges of the cooking compartment in the area around the seal. Do not scrub the seal, do not remove!

Note: When using the cleaning function, you can clean the enamel accessory provided at the same time. You cannot clean any of the wire racks when using the cleaning function. The wire racks are not suitable for cleaning using the cleaning function; this will discolour them. Further accessories suitable for cleaning using the cleaning function are listed in the table for special accessories. → "Accessories" on page 13

Warning Risk of fire!

- Loose food residues, grease and meat juices may catch fire during the cleaning function. Before starting the cleaning function, remove coarse dirt from the cooking compartment and from the accessories.
- 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.


Warning – Risk of serious damage to health!

The appliance will become very hot during the cleaning function. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never clean non-stick baking trays and baking tins using the cleaning function. Only clean enamelled accessories using the cleaning function.

Setting the cleaning function


Before setting the cleaning function, ensure that you have followed all instructions for preparation.


The duration of each cleaning setting is preset and cannot be changed.

1. Touch the menu field. The list of operating modes is displayed.
2. Touch the "Cleaning" text field.
3. Touch the "Pyrolytic self-cleaning" text field. The cleaning setting is highlighted in white on the display.
4. Turn the rotary selector to set the cleaning setting. The end time is calculated automatically at the same time.
5. Press the  Start/Stop button to start. The cooking time counts down on the display. The heating line does not appear for the cleaning function.

The cleaning function starts.

Ventilate the kitchen when the cleaning function is running.

The appliance door locks shortly after the function starts running. A message and the  symbol appear on the display.

When the cleaning function has ended, an audible signal sounds. The cooking time 00 m 00 s is shown on the display. Press the  On/Off button to switch off the appliance.

The appliance door cannot be reopened until the  symbol for the locking mechanism goes out.



Setting a later end time


You can set a later end time. Before starting the appliance, touch the "End" text field and set a later end time using the rotary selector.

The appliance switches to standby after it is started. The end time can no longer be changed.

Changing and cancelling

After starting the appliance, the cleaning setting can no longer be changed.

If you would like to cancel the cleaning function, switch the appliance off using the  On/Off button. You can no longer pause the operation using the  Start/Stop button.

The appliance door remains locked until the  symbol for the locking mechanism on the display goes out.

Once the cleaning function has ended

Once the cooking compartment has cooled down, use a damp cloth to wipe off the ash that has been left behind in the cooking compartment, in the accessories on the racks and around the appliance door.

Wipe the pull-out rails with a damp cloth. Then slide the pull-out rails in and out several times. After cleaning, some discolouration may remain on the pull-out rails. This has no effect on performance.

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.

Descaling

The appliance must be descaled regularly in order for it to continue operating correctly.

There are several steps in the descaling programme. For hygiene reasons, the descaling programme must be run through completely so that the appliance can be ready for operation again. In total, the descaling programme runs for approx. 70-95 minutes.

- Descale (approx. 55-70 minutes), then empty and refill the water tank
- First rinsing cycle (approx. 9-12 minutes), then empty and refill the water tank
- Second rinsing cycle (approx. 9-12 minutes), then empty and dry the water tank

If the descaling process is interrupted (for example, due to a power failure or because the appliance has been switched off), you are prompted to rinse the appliance twice after it is switched back on. The appliance cannot be used until the second rinsing cycle has come to an end.

The frequency with which the appliance must be descaled depends on the hardness of the water used. When only five more steam-assisted operations are possible, or fewer, the appliance reminds you to descale it with a message on the display. The number of remaining operations is displayed after the appliance is switched on. You can therefore prepare for the descaling in good time.



Starting

Caution!

- Risk of damage to the appliance: Only use liquid descalers recommended by us for the descaling programme. The time the product needs to work during descaling depends on the type of descaler used. Other descalers may damage the appliance. Descaler order no. 311 680

- Descaling solution: Do not allow any descaling solution or descaler to come into contact with the control panel or other surfaces on the appliance. This damages the surfaces. If this does happen, remove the descaling solution immediately with water.


If you have used a steam-assisted operation immediately before descaling, you must first switch the appliance off so that the residual water is pumped out of the evaporator system.

1. Mix 400 ml water with 200 ml liquid descaler to make a descaling solution.
2. Use the  On/Off button to start.
3. Remove the water tank and fill it with descaling solution.
4. Once the water tank has been filled with descaling solution, push it back in again fully.
5. Close the control panel.
6. Touch the Menu field. The list of operating modes is displayed.
7. Touch the "Cleaning" text field.
8. Touch the "Descaling" text field. The duration of the descaling programme is displayed. It cannot be changed.
9. Press the Start/Stop button  to start.

The appliance is now descaled. The time counts down in the display.


Once the cooking time has elapsed, an audible signal sounds.

First rinsing cycle

1. Open the control panel.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Close the control panel.
4. Press the  Start/Stop button to start. The appliance rinses.


Once the duration has elapsed, an audible signal sounds.

Second rinsing cycle

1. Open the control panel.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Close the control panel.
4. Press the  Start/Stop button to start. The appliance rinses.

Once the duration has elapsed, an audible signal sounds.

Rinsing

1. Open the control panel.
2. Empty and dry the water tank.
3. Press the  On/Off button to switch off the appliance.

Descaling is complete and the appliance is ready for use again.

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 on the appliance yourself.


If a dish does not turn out exactly as you wanted, you can find many tips and instructions for preparation at the end of the operating manual. → "Tested for you in our cooking studio" on page 39

Fault	Possible cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut	Check whether the kitchen light or other kitchen appliances are working.
"Sprache Deutsch" appears on the display.	Power cut	Reset the language and the time.
The time does not appear when the appliance is switched off.	Basic setting is changed.	Change the basic setting for the clock display.
The appliance door cannot be opened.	The appliance door is locked with the childproof lock.	Deactivate the childproof lock by pressing the D field for approx. 4 seconds. The lock can be switched off in the basic settings.
The appliance door cannot be opened; the n symbol lights up on the display.	The appliance door is locked due to the cleaning function.	Wait until the cooking compartment has cooled and the n symbol goes out.
The appliance does not heat up; the m symbol lights up on the display.	Demo mode is activated in the basic settings.	Briefly disconnect the appliance from the mains (switch off the circuit breaker in the fuse box) and then deactivate demo mode in the basic settings within 3 minutes.
The rotary selector has fallen out of the support in the control panel.	The rotary selector has been accidentally disengaged.	The rotary selector can be removed. Simply place the rotary selector back in its support in the control panel and push it in so that it engages and can be turned as usual.

<p>The rotary selector can no longer be turned easily.</p>	<p>There is dirt under the rotary selector.</p>	<p>The rotary selector can be removed. To disengage the rotary selector, simply remove it from the support. Alternatively, press on the outer edge of the rotary selector so that it tips and can be picked up easily.</p> <p>Carefully clean the rotary selector and its support on the appliance using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher.</p> <p>Do not remove the rotary selector too often so that the support remains stable.</p>
<p>Operations with steam or descaling do not start or do not continue</p>	<p>Water tank empty</p>	<p>Refill water tank</p>
	<p>The panel is open</p>	<p>Close the panel</p>
	<p>Descaling locks operations with steam</p>	<p>Carry out descaling</p>
	<p>Faulty sensor</p>	<p>Call the after-sales service</p>
<p>The appliance prompts you to rinse</p>	<p>The power supply was interrupted or the appliance was switched off during the descaling process</p>	<p>Once the appliance is switched on again, rinse it twice</p>
<p>The appliance prompts you to descale without the counter appearing beforehand</p>	<p>The set water hardness range is too low</p>	<p>Carry out descaling Check the set water hardness range and adjust it, if necessary</p>

Buttons flash	Normal occurrence caused by condensation behind the control panel	As soon as the condensation has evaporated, the buttons no longer flash
Cooked dishes turn out too moist or too dry when cooking with steam-assisted applications	The wrong steam intensity was selected	Select a higher or lower steam intensity



The "Fill water tank" message appears even though the water tank is full	The panel is open	Close the panel
	The water tank is not clicked into place	Click the water tank into place ~ "Steam" on page 18
	Faulty sensor	Call the after-sales service
	The water tank has fallen off. Due to the impact, components inside the water tank have come loose, and the tank is leaking.	Order a new water tank
The panel for removing the tank does not open	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power cut	Check whether other kitchen appliances are working
	The circuit breaker is faulty	Check in the fuse box to make sure that the fuse for the appliance is in work- ing order
	 field sensor faulty	Call the after-sales service If required, empty the water tank: Open the appliance door, take hold of the lower part of the panel on the left and right with your fingers and pull out the panel
There is a "pop" noise during cooking	Cold/warm effect with frozen food, caused by the steam	Not possible
The appliance will not start and "Cooking compartment too hot" appears on the display	The cooking compartment is too hot for the selected dish or type of heating	Allow the cooking compartment to cool down and start again


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

When an error message appears on the display with "D" or "E", e.g. D0111 or E0111, switch the appliance off and on again using the  On/Off button.

If it was a one-off error, the display goes out. If the error message appears again, call the after-sales service and quote the exact error message.

Maximum operating time

If you do not change the settings on your appliance for several hours, the appliance stops heating up automatically. This prevents unwanted continuous operation.

The respective settings for the operating mode govern when the maximum operating time is reached.

Maximum operating time reached

A note appears on the display confirming that the maximum operating time has been reached.

To continue operation, touch any field or turn the rotary selector.

Switch the appliance off using the  On/Off button if you do not need to use it.

Tip: Set a cooking time so that the appliance does not switch off when you do not want it to, e.g. with an extremely long preparation time. The appliance heats up until the set cooking time has elapsed.

Cooking compartment bulbs

To light the interior of your cooking compartment, your appliance has one or more long-life LED bulbs.

However, if ever an LED bulb or the bulb's glass cover is defective, call the after-sales service. The lamp cover must not be removed.

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.

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