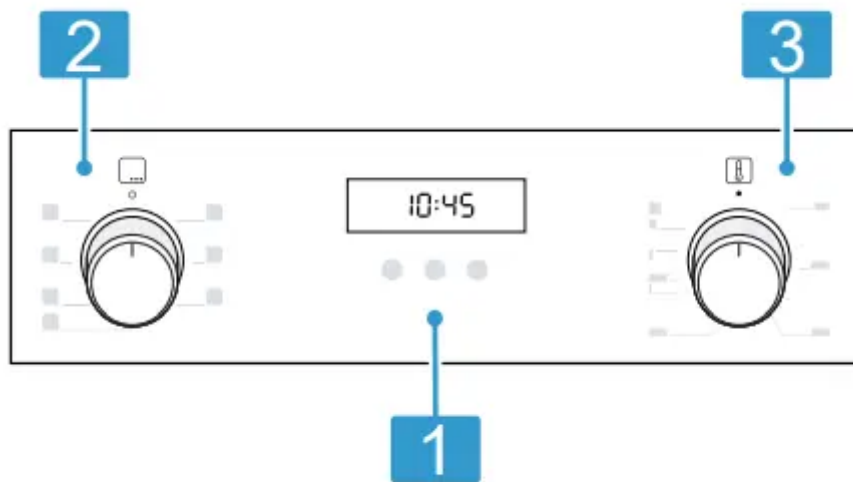


## Familiarising yourself with your appliance

### Controls

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.


Note: On certain models, specific details such as colour and shape may differ from those pictured.



#### 1 Buttons and display



- The buttons are touch-sensitive surfaces. To select a function, simply press lightly on the relevant field.
- The display shows symbols for active functions and the time-setting options. → "Buttons and display"

#### 2 Function selector

- Use the function selector to set the types of heating and other functions.
- You can turn the function selector clockwise or anti-clockwise from the zero setting .
- Depending on the appliance, the function selector can be pushed in. Press on the function selector to click it into or out of the zero setting . → "Types of heating and functions"







#### 3 Temperature selector

- Use the temperature selector to set the temperature for the type of heating and select settings for other functions.

- You can only turn the temperature selector clockwise from the zero setting  until it offers resistance. You cannot turn it any further than this.
- Depending on the appliance, the temperature selector can be pushed in. Press on the temperature selector to click it into or out of the zero setting  . → "Temperature and setting levels"








## Buttons and display

You can use the buttons to set various functions for your appliance. The display shows the settings.



Symbol	Function	Use
	Time-setting options	Select the timer  , cooking time  , end time  and time. To select the individual time-setting options, press the  button several times.
—	Minus	Decrease the setting values.
+	Plus	Increase the setting values.
	Childproof lock	Activate or deactivate the childproof lock.

## Types of heating and functions

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

Symbol	Type of heating	What it's used for/how it works
	3D hot air	Bake and roast on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.
	Gentle hot air	Cook selected dishes gently on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment. The food is cooked in phases using residual heat. Select a temperature of between 120 °C and 230 °C. Always keep the appliance door closed when cooking. This type of heating is used to determine the energy consumption in air recirculation mode and the energy efficiency class.
	Pizza setting	Cook pizza or dishes that require a lot of heat from below. The bottom heating element and the ring-shaped heating element in the back wall heat the cooking compartment.
	Bottom heating	Final baking or cooking food in a bain marie. Heat is emitted from below.
	Full-surface grill	Grill flat items such as steak and sausages, or make toast. Gratinated food. The entire area underneath the grill element becomes hot.
	Hot air grilling	Roast poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Top/bottom heating	Traditionally bake or roast on one level. This type of heating is ideal for cakes with moist toppings. The heat is emitted evenly from above and below. This type of heating is used to measure the energy consumption in the conventional mode.

**Other functions:** This is where you can find an overview of other functions of your appliance.

Symbol	Function	Use
	Rapid heating	Rapidly preheat the cooking compartment without accessories. → "Rapid heating", Page 10
	Oven light	Illuminate the cooking compartment without heating. → "Lighting", Page 7


## Temperature and setting levels

- There are different settings for the types of heating and functions.
- Note: 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 temperature reduction does not take place there.

Symbol	Function	Use
●	Zero setting	The appliance is not heating up.

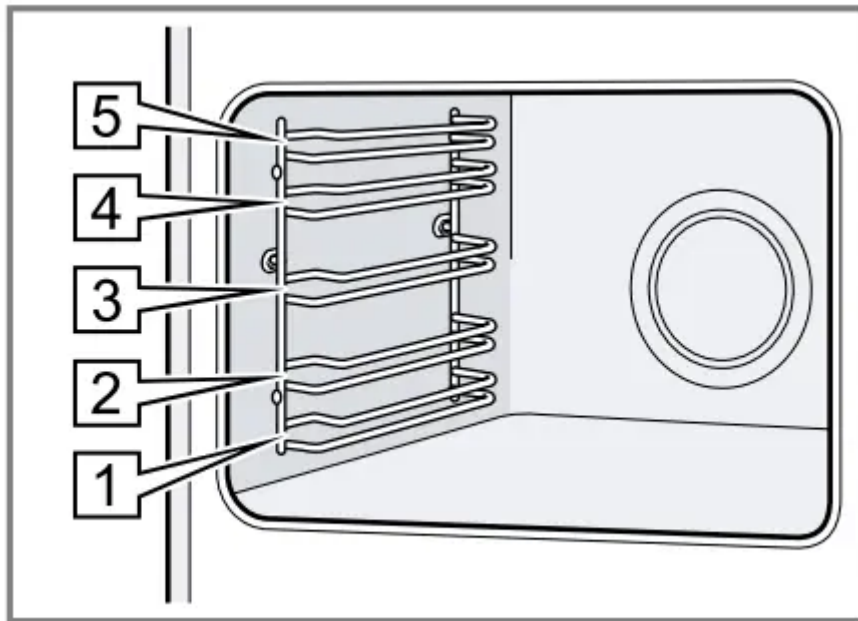
Symbol	Function	Use
50–275	Temperature range	Set the temperature in the cooking compartment in °C.
1, 2, 3 or I, II, III	Grill settings	Set the grill settings for <b>Full-surface grill</b> and <b>Grill, small area</b> (depending on the appliance model). 1 = low 2 = medium 3 = high

## Heat-up indicator

- The appliance indicates when it is heating up. When the appliance is heating, the  symbol lights up on the display. This symbol goes out when heating is paused.
- 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 displayed may differ slightly from the actual temperature inside the cooking compartment.

## Cooking compartment

- The functions in the cooking compartment make your appliance easier to use.
- Shelf supports
  - The shelf supports in the cooking compartment enable you to place accessories at different heights. → "Accessories"
  - Your appliance has five shelf positions. The shelf positions are numbered from bottom to top. You can remove the shelf supports, e. g. for cleaning. → "Shelf supports"



### Self-cleaning surfaces

- The back wall in the cooking compartment is self-cleaning. The self-cleaning surfaces are coated with a porous, matt ceramic layer and have a rough surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes from roasting or grilling and break them down.
- If the self-cleaning surfaces no longer clean themselves adequately during operation, heat up the cooking compartment specifically to the right temperature. → "Cleaning self-cleaning surfaces in the cooking compartment"

### Lighting

- The oven lamp lights up the cooking compartment. With most types of heating and functions, the lighting lights up during operation. When the function selector is turned to bring operation to an end, the lighting goes out.
- The Oven light setting on the function selector can be used to switch on the light without heating.
- Note: The cooling fan also runs at position Oven light.

### Cooling fan



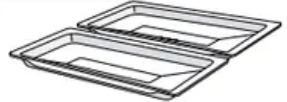
- The cooling fan switches on automatically during operation. The hot air escapes above the door.
- ATTENTION! Do not cover the ventilation slot above the appliance door. The appliance overheats. Ensure that the ventilation slots are unobstructed.
- To ensure that the appliance cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

## Appliance door

- If you open the appliance door during operation, the operation continues.

## Accessories


- Use original accessories. These have been made especially for your appliance.
- Note: Accessories may become deformed if they get hot. Deformation has no effect on function.
- As the accessory cools down, it will regain its original shape. The accessories supplied may differ depending on the appliance model.

Accessories		Use
Wire rack		<ul style="list-style-type: none"><li>▪ Cake tins</li><li>▪ Ovenproof dishes</li><li>▪ Cookware</li><li>▪ Meat, e.g. roasting joints or steak</li><li>▪ Frozen meals</li></ul>
Universal pan		<ul style="list-style-type: none"><li>▪ Moist cakes</li><li>▪ Baked items</li><li>▪ Bread</li><li>▪ Large roasts</li><li>▪ Frozen meals</li><li>▪ Catching dripping liquids, e.g. fat when grilling food on the wire rack.</li></ul>
Narrow universal pans		<ul style="list-style-type: none"><li>▪ Moist cakes</li><li>▪ Baked items</li><li>▪ Frozen meals</li></ul> <p>Slide the narrow universal pans into the cooking compartment individually or at the same time as shown in the image. Do not place them on the wire rack. Do not place the narrow universal pans on the clip-on pull-out rails.</p>


## Locking function

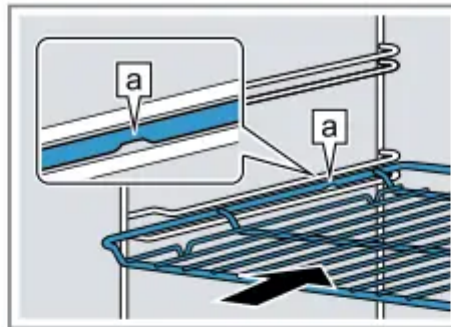
- The locking function prevents the accessories from tilting when they are pulled out.
- You can pull out the accessories approximately halfway without them tipping. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly

Sliding accessories into the cooking compartment: Always slide accessories into the cooking compartment correctly. This is the only way to ensure that accessories can be pulled out approximately halfway without tipping.


1. Turn the accessories so that the notch  is at the rear and is facing downwards.
2. Insert accessories between the two guide rods for the shelf position.

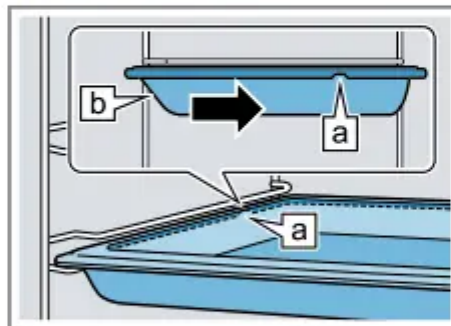
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Wire rack      Insert the wire rack with the open side facing the appliance door and the curved lip  facing downwards.





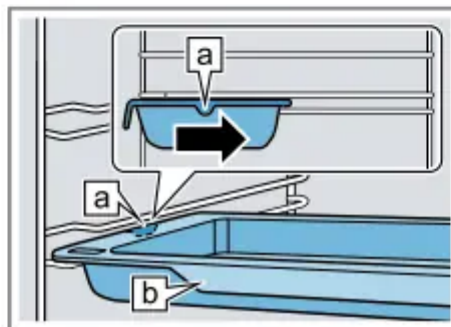
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Baking tray  
E.g. universal pan or baking tray      Slide the tray, e.g. the universal pan, in with the sloping edge  facing the appliance door.



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Narrow universal pans      On the narrow universal pans, the notch  is in the middle. Insert the narrow universal pans with the handle  facing the appliance door.



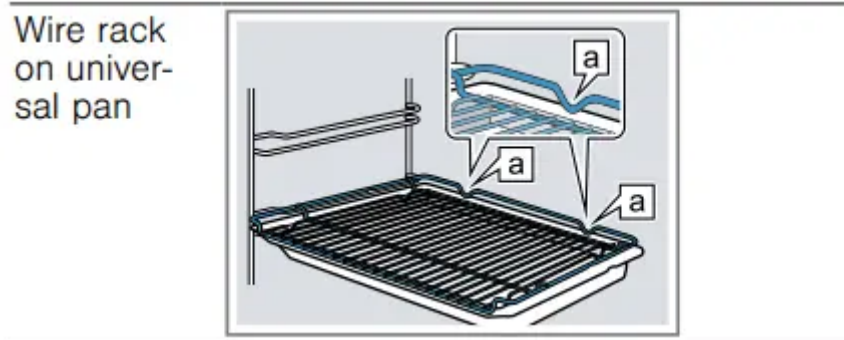
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3. Push the accessory all the way in, making sure that it does not touch the appliance door.

Note: Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

Combining accessories: You can combine the wire rack with the universal pan to catch any liquid that drips down.

1. Place the wire rack on the universal pan so that both spacers **a** are on the rear edge of the universal pan.
2. Insert the universal pan between the two guide rods for a shelf position. In so doing, the wire rack is on top of the upper guide rod.



## Other accessories

- You can purchase other accessories from our aftersales service, specialist retailers or online.
- You will find a comprehensive range of products for your appliance in our brochures and online: [www.bosch-home.com](http://www.bosch-home.com)
- Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance.
- You can find out which accessories are available for your appliance in our online shop or from our aftersales service

## Before using for the first time


Configure the settings for initial start-up. Clean the appliance and accessories.

### Initial use

You need to make settings for initial use before you can use your appliance.

Setting the time on the clock Once the appliance has been connected to the mains or following a power failure, the time flashes on the display. The time starts at "12:00". Set the current time.

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


1. Use the - or + button to set the time.
2. Press the button  . The time that is set appears on the display.

## Cleaning the appliance before using it for the first time

Clean the cooking compartment and accessories before using the appliance to prepare food for the first time.

1. Remove any accessories and leftover packaging, such as polystyrene pellets, from the cooking compartment.
2. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
3. Keep the room ventilated while the appliance is heating.
4. Set the type of heating and temperature. → "Basic operation"

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Type of heating	3D hot air 
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Temperature	Maximum
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Cooking time	1 hour
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5. Switch off the appliance after the specified cooking time.
6. Wait until the cooking compartment has cooled down.
7. Clean the smooth surfaces with soapy water and a dish cloth.
8. Clean the accessories using soapy water and a dish cloth or soft brush.

## Basic operation

### Switching on the appliance

- Turn the function selector to any position other than the "Off" position . The appliance is switched on.

### Switching off the appliance

- Turn the function selector to the "Off" position . The appliance is switched off.

### Setting the type of heating and temperature

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting. a The appliance starts heating after a few seconds.

3. When your food is ready, switch off the appliance. Tip: The most suitable type of heating for your food can be found in the description of the type of heating. → "Types of heating and functions"

Changing the type of heating: You can change the type of heating at any time.


- Use the function selector to set the required type of heating.


Changing the temperature: You can change the temperature at any time.

- Use the temperature selector to set the required temperature.

## Rapid heating


- To save time, you can use rapid heating to shorten the preheat time.
- Only use rapid heat-up when a temperature of over 100 °C has been set.
- After rapid heating, it is best to use the following types of heating:

- 3D hot air 

- Top/bottom heating 

## Setting rapid heating


To ensure an even cooking result, do not place the food in the cooking compartment until rapid heating has come to an end.




1. Use the function selector to select rapid heating  .
2. Use the temperature selector to set the required temperature.
  - Rapid heating starts after a few seconds.
  - When the rapid heating process ends, an audible signal sounds and the heating indicator goes out.
3. Use the function selector to set a suitable type of heating.
4. Place the food in the cooking compartment

## Time-setting options

Your appliance has different time-setting options, with which you can control its operation.



### Overview of the time-setting options

With the  button, select the different time-setting options.

<b>Time-setting option</b>	<b>Use</b>
Timer 	The timer can be set independently of the appliance when it is in operation. It does not affect the appliance.
Cooking time 	If you set a cooking time, operation of the appliance stops automatically once this time has elapsed.
End time 	For the cooking time, you can set the time at which operation ends. The appliance starts up automatically so that it finishes cooking at the required time.
Time	You can set the time.

## Setting the timer


- The timer runs independently of the appliance when it is in operation. The timer can be set when the appliance is switched on or off, up to 23 hours and 59 minutes. The timer has its own audible signal so that you can tell whether it is the timer or a cooking time which has elapsed.
- Note: The timer and cooking time cannot count down at the same time. If a cooking time has already been set, you cannot set the timer.

1. Press the  button repeatedly until  is highlighted in the display.
2. Use the - or + button to set the timer duration.


<b>Button</b>	<b>Default value</b>
–	5 minutes
+	10 minutes


The timer duration can be set in 30-second increments up to 10 minutes. Above 10 minutes, the time increments become longer the higher the value.

- The timer starts and the timer duration begins to count down after a few seconds.
  - An audible signal sounds and the timer duration is zero in the display when the timer duration has elapsed.
3. Once the timer duration has elapsed: – Press any button to switch off the timer

Changing the timer: You can change the timer duration at any time. Requirement:  is highlighted on the display. Use the or button to change the timer duration.

- The appliance applies the change after a few seconds.

Cancelling the timer :You can cancel the timer duration at any time. Requirement:  is highlighted on the display. Use the button to reset the timer duration to zero.

- After a few seconds, the appliance applies the change and  goes out.

## Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

### Cleaning products

- In order to avoid damaging the various oven surfaces on the appliance, do not use unsuitable cleaning products.
- **WARNING** – Risk of electric shock! An ingress of moisture can cause an electric shock. Do not use steam- or high-pressure cleaners to clean the appliance.
- **ATTENTION!** Unsuitable cleaning products may damage the surfaces of the appliance.
  - Do not use harsh or abrasive cleaning products.
  - Do not use cleaning products with a high alcohol content.
  - Do not use hard scouring pads or cleaning sponges.
  - Do not use any special cleaners for cleaning the appliance while it is hot.
- Using oven cleaner in a hot cooking compartment damages the enamel.
  - Never use oven cleaner in the cooking compartment when it is still warm.
  - Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance. New sponge cloths contain residues from production.
  - Wash new sponge cloths thoroughly before use.

### Suitable cleaning agents

- Only use cleaning products that are suitable for the different surfaces on your appliance.
- Follow the instructions on cleaning the appliance. → "Cleaning the appliance"

### Appliance front

Surface - Suitable cleaning agents - Information

## 1. Stainless steel

- Hot soapy water
- Special stainless steel cleaning products suitable for hot surfaces
  - To prevent corrosion, remove any patches of limescale, grease, starch or albumin (e.g. egg white) on stainless steel surfaces immediately.
  - Apply a thin layer of the stainless steel cleaning product with a soft cloth.

## 2. Plastic or painted surfaces E.g. control panel

- Hot soapy water
  - Do not use glass cleaner or a glass scraper.

## **Appliance door**

### Area - Suitable cleaning agents - Information

#### 1. Door panels

- Hot soapy water
  - Do not use a glass scraper or a stainless steel wool. Tip: Remove the door panels in order to clean them thoroughly. → "Appliance door"

#### 2. Door cover

- Made of stainless steel: Stainless steel cleaner
- Made of plastic: Hot soapy water
  - Do not use glass cleaner or a glass scraper. Tip: Remove the door cover for thorough cleaning. → "Appliance door"

#### 3. Door handle

- Hot soapy water
  - To avoid permanent stains, remove descaling agents from the door handle immediately.

#### 4. Door seal

- Hot soapy water
  - Do not remove or scrub.

## **Cooking compartment**

### Area -- Suitable cleaning agents -- Information

#### 1. Enamel surfaces

##### Suitable cleaning agents

- Hot soapy water

- Vinegar water
- Oven cleaner

#### Information

- Soak any heavily soiled areas and use a brush or steel wool. Leave the appliance door open to dry the cooking compartment after cleaning it.
- Notes
  - Enamel burns at very high temperatures, causing minor discolouration. The functionality of your appliance is not affected by this.
  - The edges of thin trays cannot be completely enamelled and may be rough. This does not impair corrosion protection.
  - Food residues will leave a white coating on the enamel surfaces. The coating does not pose a health risk. The functionality of your appliance is not affected by this. You can remove residues with lemon juice.

#### 2. Self-cleaning surfaces

- Follow the instructions for self-cleaning surfaces. → "Cleaning self-cleaning surfaces in the cooking compartment"

#### 3. Glass cover for the oven light

- Hot soapy water
  - Use oven cleaner to remove very heavy soiling

#### 4. Rails

- Hot soapy water
  - Soak any heavily soiled areas and use a brush or steel wool. Tip: Remove the shelf supports for cleaning. → "Shelf supports"

#### 5. Accessories

- Hot soapy water
- Oven cleaner
  - Soak any heavily soiled areas and use a brush or steel wool. Enamelled accessories are dishwasher-safe.

### **Cleaning the appliance**

In order to avoid damaging the appliance, you must clean your appliance only as specified, and with suitable cleaning products.

WARNING – Risk of burns! The appliance and its parts that can be touched become hot during use.

- Caution should be exercised here in order to avoid touching heating elements.
- Young children under 8 years of age must be kept away from the appliance.

WARNING – Risk of fire! Loose food remnants, fat and meat juices may catch fire.

- Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Requirement: Read the information on cleaning products. → "Cleaning products"

1. Clean the appliance using hot soapy water and a dish cloth. – For some surfaces, you can use alternative cleaning agents. → "Suitable cleaning agents"
2. Dry with a soft cloth.

### **Cleaning self-cleaning surfaces in the cooking compartment**

The back panel in the cooking compartment is selfcleaning. The self-cleaning surfaces are coated with a porous, matte ceramic layer and have a coarse surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes from baking, roasting or grilling and break them down. If the self-cleaning surfaces no longer clean themselves adequately during operation, heat up the cooking compartment specifically to the right temperature.

ATTENTION! If you do not clean the self-cleaning surfaces regularly, they may become damaged.

- If dark stains are visible on the self-cleaning surfaces, heat up the cooking compartment.
  - Do not use oven cleaner or abrasive cleaning aids. If oven cleaner accidentally comes into contact with the self-cleaning surfaces, dab it off immediately using water and a sponge cloth. Do not rub.
1. Remove accessories and cookware from the cooking compartment.
  2. Detach the shelf supports and remove them from the cooking compartment. → "Shelf supports"
  3. Remove coarse dirt using soapy water and a soft cloth:
    - From the smooth enamel surfaces
    - From the inside of the appliance door
    - From the glass cover on the oven light This prevents stains that cannot be removed.
  4. Remove any objects from the cooking compartment. The cooking compartment must be empty.
  5. Use the function selector to set 3D hot air.

6. Use the temperature selector to set the maximum temperature. a The appliance starts heating after a few seconds.
7. Switch off the appliance after one hour.
8. Once the appliance has cooled down, wipe the cooking compartment with a damp cloth.  
Note: Marks may appear on the self-cleaning surfaces. Residues of sugar and egg white in the food are not removed and stick to the surfaces. Red stains are residues from salty food – they are not rust. The stains are not hazardous to health. These marks do not impair the cleaning ability of the selfcleaning surfaces.
9. Attach the shelf supports. → "Shelf supports"

## Cleaning assistance

The cleaning assistance is a fast alternative for occasionally cleaning the cooking compartment. The cleaning assistance softens dirt by vaporising the soapy water. The dirt can then be removed more easily.

### Setting the cleaning assistance

**WARNING** – Risk of scalding! If there is water in the cooking compartment when it is hot, this may create hot steam.

- Never pour water into the cooking compartment when the cooking compartment is hot.

Requirement: The cooking compartment has cooled down completely.

1. Remove the accessories from the cooking compartment.
2. Mix 0.4 litres water with a drop of washing-up liquid and pour into the centre of the cooking compartment floor. Do not use distilled water.

3.

Use the function selector to set the Bottom heating  type of heating.

4. Use the temperature selector to set 80 °C.

5.

Press the  button repeatedly until  is highlighted in the display.

6. Use the - or + button to set the time to four minutes.

- After a few seconds, the appliance starts heating and the cooking time counts down.
- When the cooking time has elapsed, a signal sounds and the duration is at zero in the display.


7. Switch off the appliance and leave the cooking compartment to cool down for 20 minutes.

## Recleaning the cooking compartment

ATTENTION! The prolonged presence of moisture in the cooking compartment leads to corrosion.

- After using the cleaning assistance, wipe the cooking compartment and allow it to dry completely.

Requirement: The cooking compartment has cooled down.

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. Remove stubborn food remnants 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. Once the cooking compartment is cleaned sufficiently:
  - To allow the cooking compartment to dry, open the appliance door to the stop position (approx. 30°) and leave it open for approx. one hour.
  - To dry the cooking compartment quickly, heat up the appliance for approx. five minutes at 3D hot air  and 50 °C while the door is open.

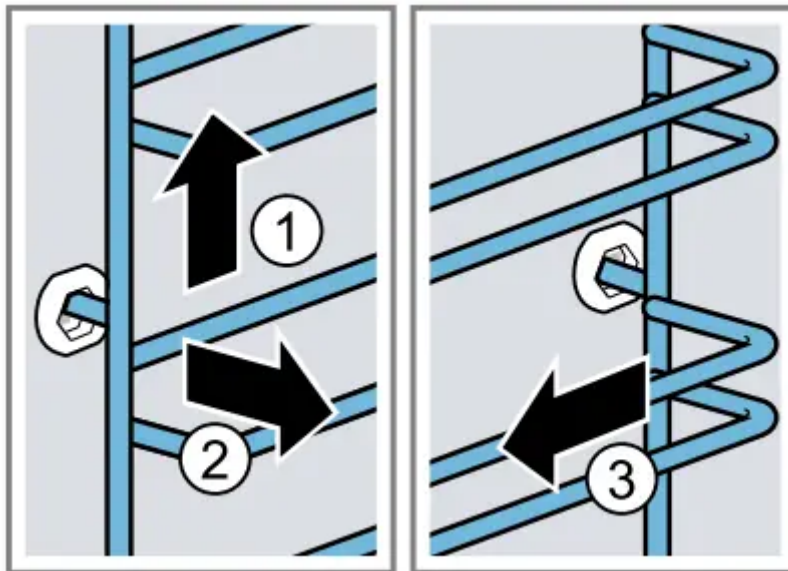
## Shelf supports

To clean the rails and the cooking compartment, or to replace the rails, you can remove these.

### Detaching the shelf supports

WARNING – Risk of burns! The shelf supports get very hot

- Never touch the shelf supports when hot.
  - Always allow the appliance to cool down.
  - Keep children at a safe distance.
1. Lift the rail forwards slightly 1 and 2 detach it .
  2. Pull the whole rail to the front 3 and remove it.



3. Clean the rail. → "Cleaning products"

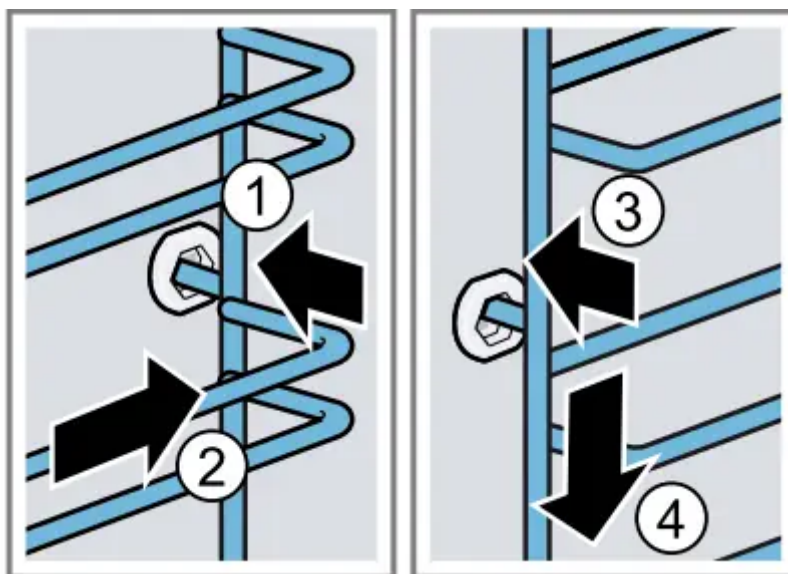
### Attaching the shelf supports

#### Notes

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

1. First, push the rail into the middle of the rear socket 1 until the rail rests against the cooking compartment wall, and then push this back 2.

2. Push the rail into the front socket 3 until the rail also rests against the cooking compartment wall, and then press this downwards 4.



## Appliance door

To ensure that your appliance retains its appearance and remains fully functioning for a long time, you can detach the appliance door and clean it.

### Detaching the appliance door

**WARNING** – Risk of injury! Components inside the appliance door may have sharp edges.

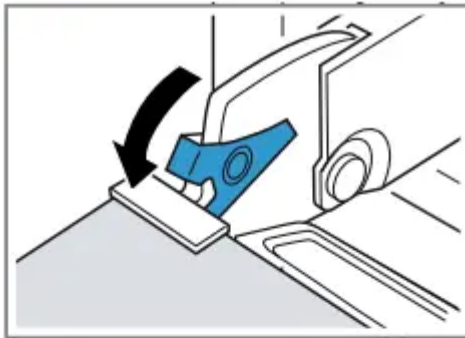
- Wear protective gloves. The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.
- Keep your hands away from the hinges.

1. Open the appliance door fully.

2. **WARNING** – Risk of injury! When the hinges are not secured, they can snap shut with great force.

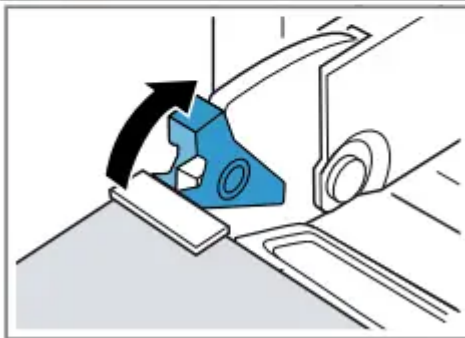
- Make sure that the locking levers are always either fully closed or (when detaching the oven door) fully open. Open the locking levers on the left- and right-hand hinges.

Locking levers opened



The hinge is now secured and cannot snap shut.

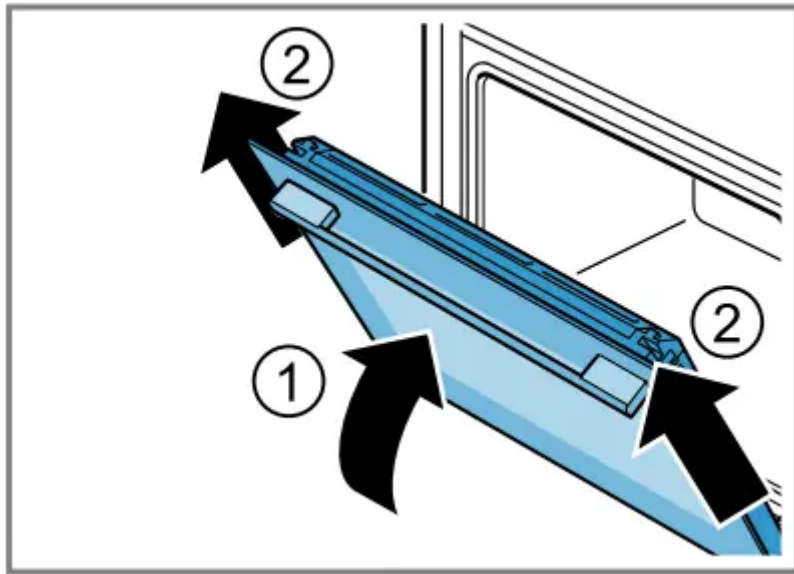
Locking levers closed



The appliance door is secured and cannot be detached.

- The locking levers are open. The hinges are now secured and cannot snap shut.

3. Close the appliance door fully 1. Grab hold of the appliance door with both hands (on the left and right) and pull it upwards and out 2.



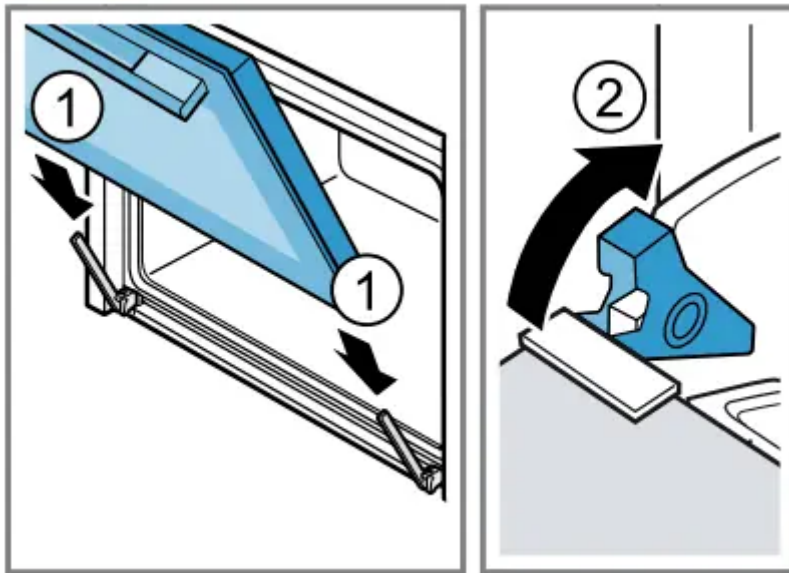
4. Carefully place the appliance door on a level surface.

### Attaching the appliance door

**WARNING – Risk of injury!** The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- Keep your hands away from the hinges. When the hinges are not secured, they can snap shut with great force.
- Make sure that the locking levers are always either fully closed or (when detaching the oven door) fully open.

1. Slide the appliance door straight onto the two hinges 1 . Slide the appliance door on as far as it will go.
2. Open the appliance door fully.
3. Close the locking levers on the left- and right-hand hinges 2.



- The locking levers are closed. The appliance door is secured and cannot be detached.

4. Close the appliance door.

### Removing the door panes

**WARNING – Risk of injury!** The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

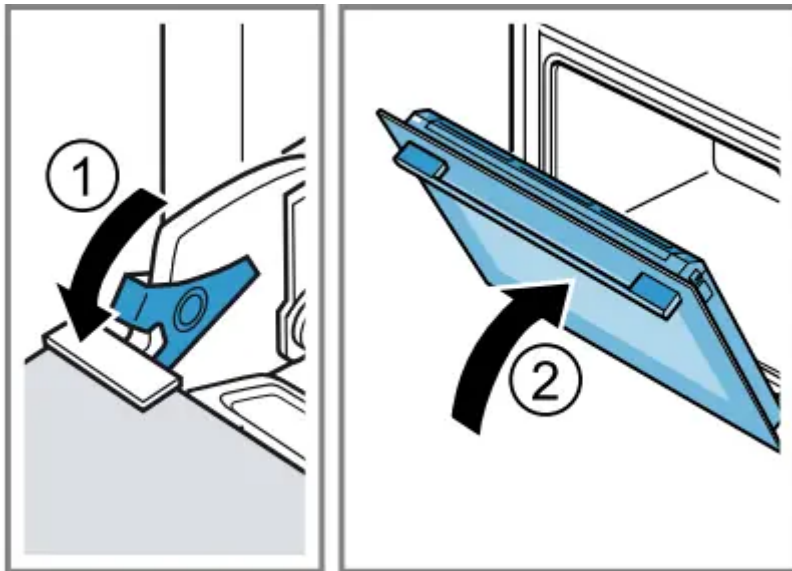
- Keep your hands away from the hinges. Components inside the appliance door may have sharp edges.
- Wear protective gloves.

1. Open the appliance door fully

2. Open the locking levers on the left- and right-hand hinges 1.

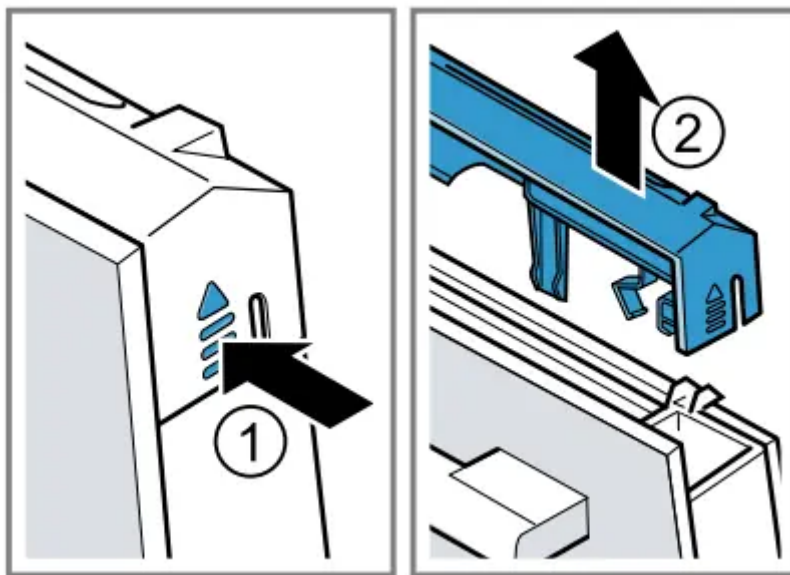
- The locking levers are open. The hinges are now secured and cannot snap shut.

3. Close the appliance door fully 2.

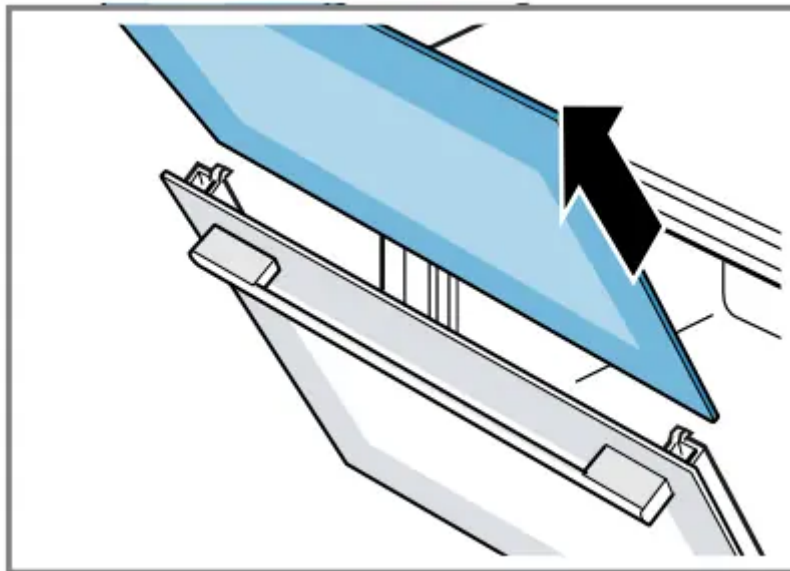


4. Push on the left- and right-hand side of the door cover from the outside 1 until it is released.

5. Remove the door cover 2 .

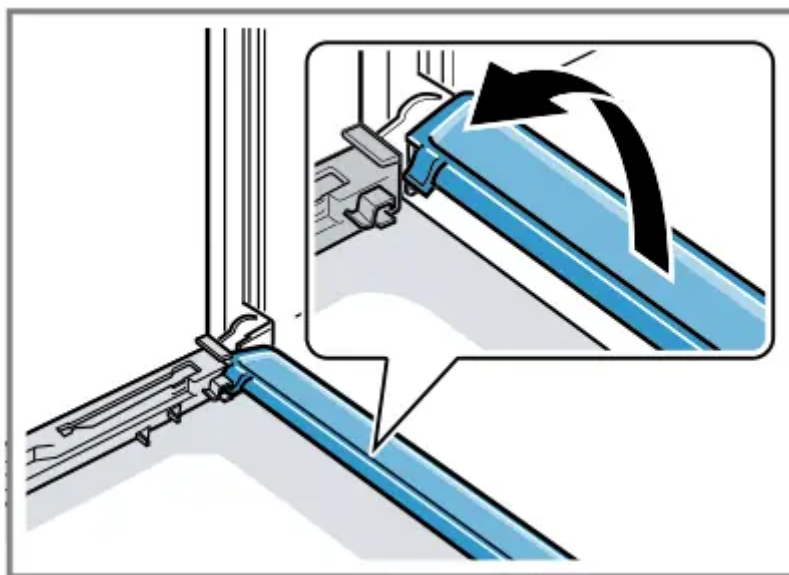


6. Lift out the inner pane and set it down carefully on a flat surface.



7. If necessary, you can remove the condensate trough for cleaning.

- Open the appliance door.
- Tilt the condensate trough upwards and remove it.



8. **WARNING** – Risk of injury! Scratched glass in the appliance door may develop into a crack.

- Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface. Clean the removed door panes on both sides with glass cleaner and a soft cloth.

9. Clean the condensate trough with a cloth and hot soapy water.

10. Clean the appliance door. → "Suitable cleaning agents"

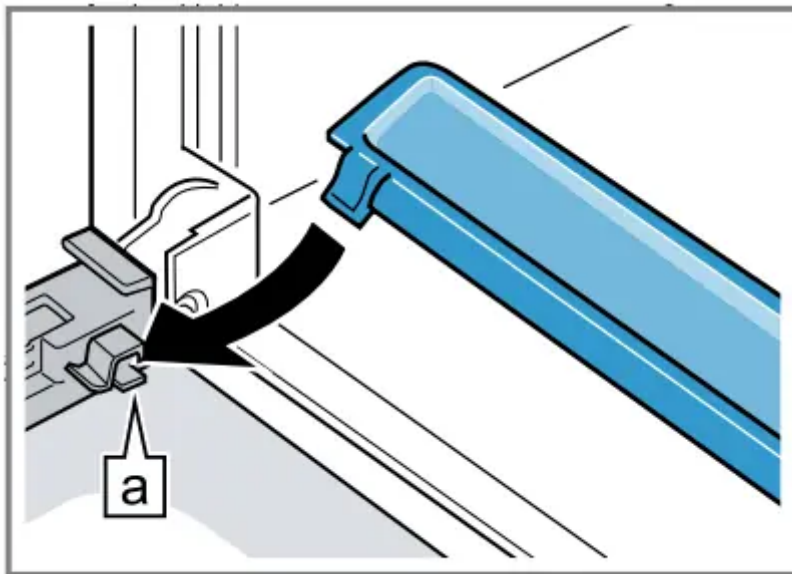
11. Dry the door panes and refit them. → "Fitting the door panes"

## Fitting the door panes

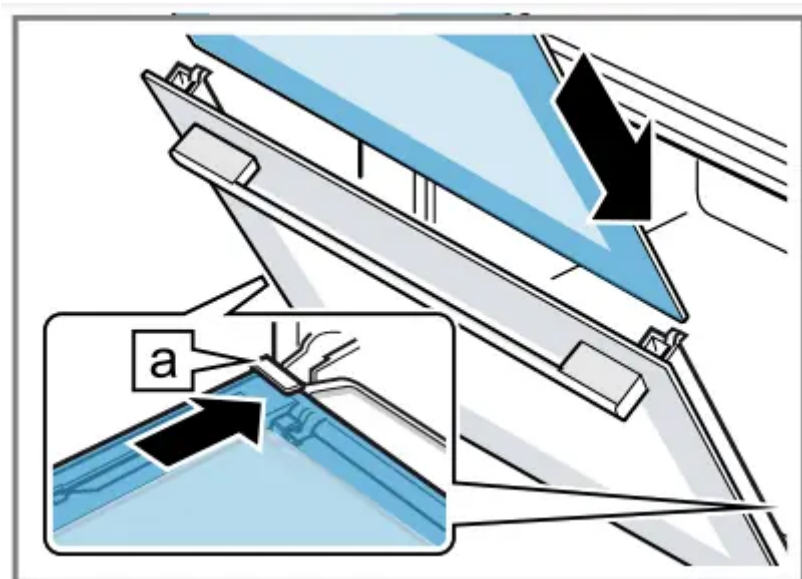
WARNING – Risk of injury! The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- Keep your hands away from the hinges. Components inside the appliance door may have sharp edges.
- Wear protective gloves.

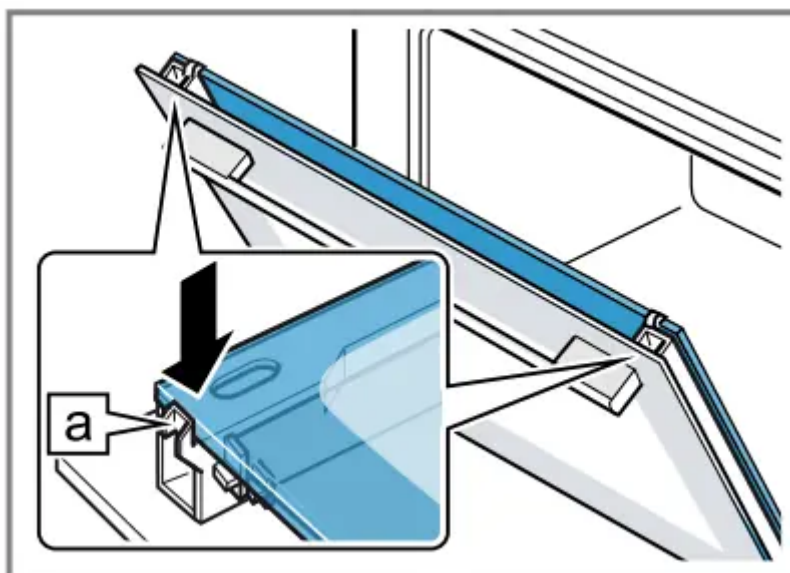
1. Open the appliance door fully.
2. Place the condensate trough vertically in the retainer a and turn it downwards.



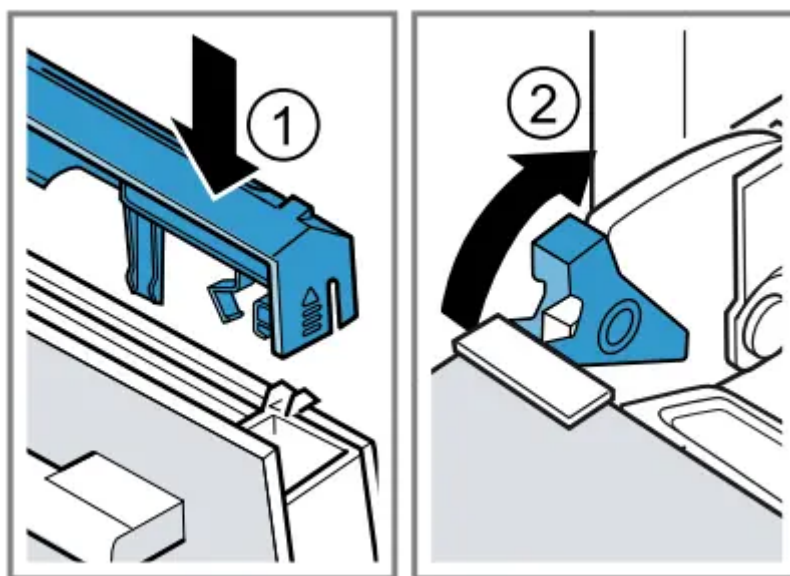
3. Slide the inner pane into the left- and right-hand retainers a.



4. Push the inner pane upwards until it is in the left and right-hand retainers a.



5. Put the door cover in position 1 and push down on it until you hear it click into place.
6. Open the appliance door fully.
7. Close the locking levers on the left- and right-hand hinges 2.



- The locking levers are closed. The appliance door is secured and cannot be detached.
8. Close the appliance door. Note: Do not use the cooking compartment again until the door panes have been correctly fitted.

## Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

WARNING – Risk of injury! Improper repairs are dangerous.

- Repairs to the appliance should only be carried out by trained specialist staff.
- If the appliance is defective, call Customer Service.

WARNING – Risk of electric shock! Incorrect repairs are dangerous.

- Repairs to the appliance should only be carried out by trained specialist staff.
- Only use genuine spare parts when repairing the appliance.
- If the power cord of this appliance is damaged, it must be replaced by trained specialist staff.

## Malfunctions

1. The appliance is not working.

- The circuit breaker in the fuse box has tripped.
  - Check the circuit breaker in the fuse box.
- There has been a power cut.
  - Check whether the lighting in your kitchen or other appliances are working.

2. The appliance does not switch off fully at the end of a cooking time.



- At the end of a cooking time, the appliance stops heating up. The oven light and cooling fan do not switch off. For types of heating with recirculation, the fan continues to run in the back wall of the cooking compartment.
  - Turn the function selector to the off position.
    - The appliance is switched off.
    - The oven light and the fan in the back wall are switched off.
    - The cooling fan switches off automatically as soon as the appliance has cooled down.


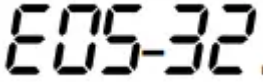
3. The time flashes in the display.

- There has been a power cut.
  - Reset the time. → "Setting the time on the clock"

**S A F E**

4. lights up in the display and no settings can be made on the appliance.

- Childproof lock is activated.
  -  Use the  button to deactivate the childproof lock. → "Childproof lock"

5. A message with  appears in the display, e.g. - .

- Electronics fault
  1. Press the button. – If required, reset the time. a If the fault was a one-off, the error message disappears.
  2. If the error message appears again, call the after-sales service. Quote the exact error message and the E no. of your appliance. → "Customer Service"

## Replacing the oven light bulb

If the light in the cooking compartment fails, change the oven light bulb.

Note: Heat-resistant, 25-watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers. Only use these bulbs. Hold the new halogen bulbs only with a clean, dry towel. This increases the service life of the bulb.

**WARNING** – Risk of burns! The appliance and its parts that can be touched become hot during use.

- Caution should be exercised here in order to avoid touching heating elements.
- Young children under 8 years of age must be kept away from the appliance.

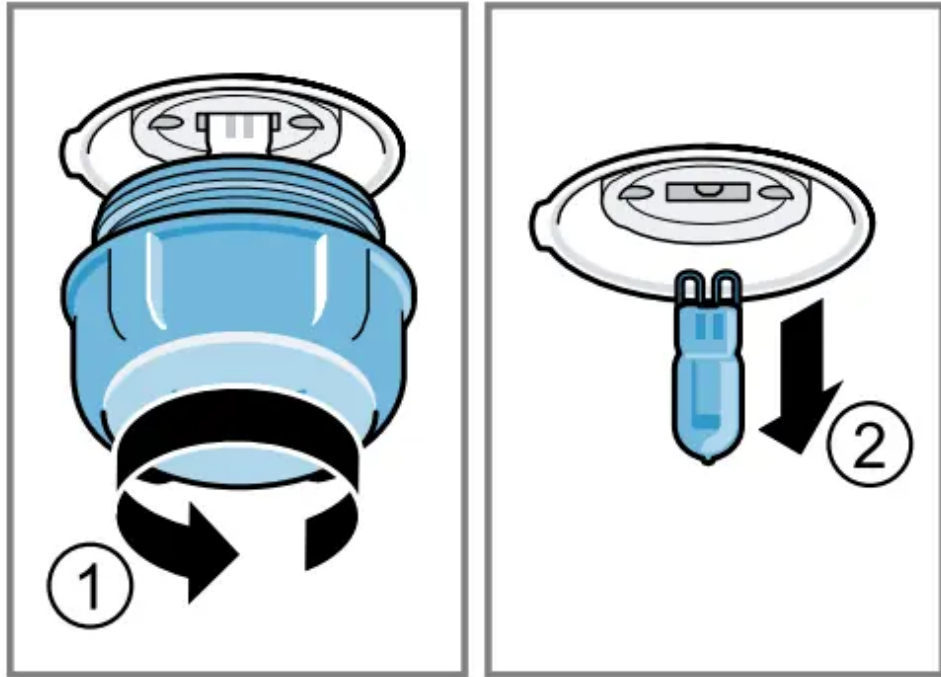
**WARNING** – Risk of electric shock! When changing the bulb, the bulb socket contacts are live.

- Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- Also unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

### Requirements

- The appliance is disconnected from the power supply.
- The cooking compartment has cooled down.
- You have a new halogen bulb to replace the old one.
  1. Place a tea towel in the cooking compartment to prevent damage.
  2. Turn the glass cover anti-clockwise to remove it 1.

3. Pull out the halogen bulb without turning it 2.



4. Insert the new halogen lamp and press it firmly into the socket. Make sure the pins are positioned correctly.
5. Depending on the appliance model, the glass cover may have a sealing ring. Put the sealing ring in position.
6. Screw the glass cover on.
7. Take the tea towel out of the cooking compartment.
8. Connect the appliance to the power supply.

## Installation instructions

Observe this information when installing the appliance.



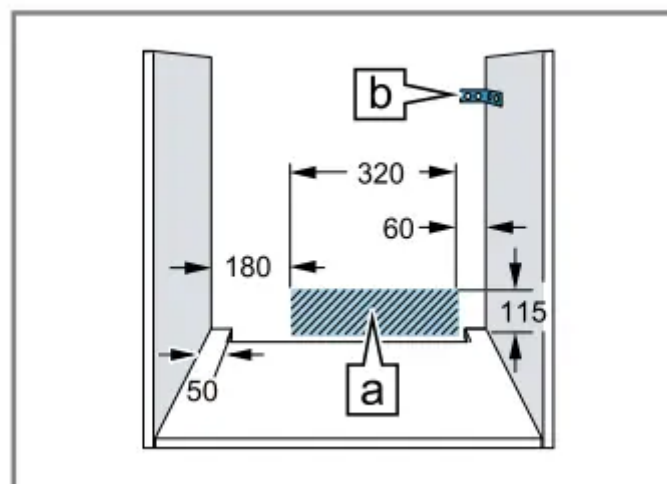
## General installation instructions

Follow these instructions before you start with the installation of the appliance.

- The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for damages incurred as a result of incorrect installation.

- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit. ;
- Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.
- Proceed in accordance with the installation sheets for installing accessories.
- Fitted units must be heat-resistant up to 95 °C, and adjacent unit fronts up to 70 °C.
- Do not install the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.
- Cut-out work on the units should be carried out before installing the appliance. Remove any shavings. Otherwise, the correct operation of electrical components may be adversely affected.
- The mains socket for the appliance must either be located in the hatched area a or outside of the area where the appliance is installed.

Any unsecured units must be secured to the wall using a standard bracket b.



- Wear protective gloves so that you do not cut yourself. Parts that are accessible during installation may have sharp edges.
- Dimensions of the figures in mm.

**WARNING – Risk of fire!** It is dangerous to use an extended power cord and non-approved adapters.

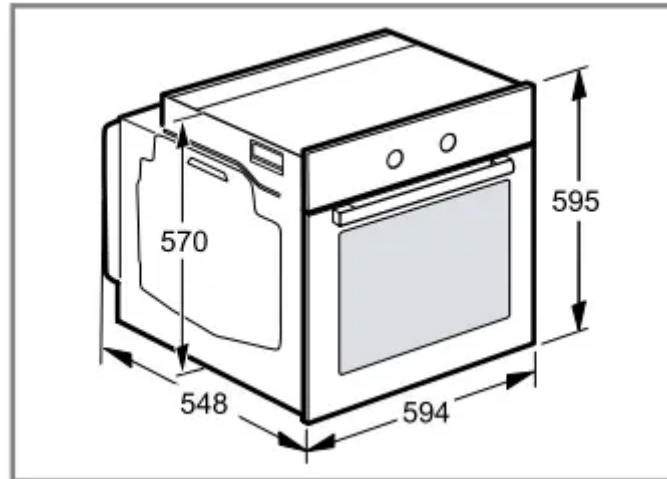
- Do not use multiple socket strips.
- Only use extension cables that are certified, have a minimum cross section of 1.5 mm<sup>2</sup> and comply with the applicable national safety requirements.
- If the power cord is too short, contact customer service.
- Only use adapters approved by the manufacturer.

ATTENTION! Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.

- Do not carry or hold the appliance by the door handle

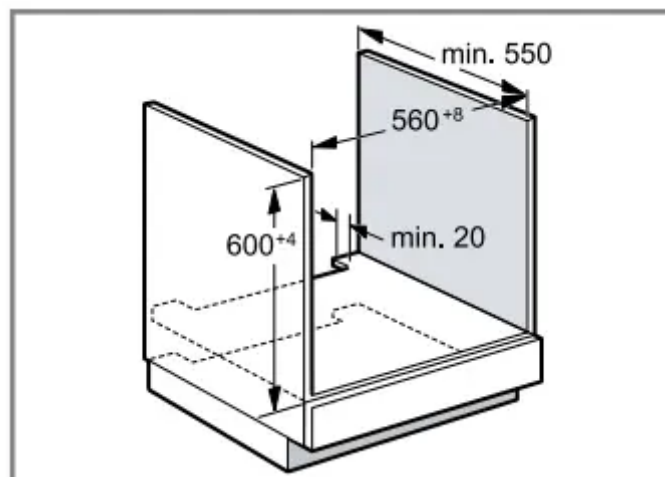
## Appliance dimensions

You will find the dimensions of the appliance here



## Installation below a worktop

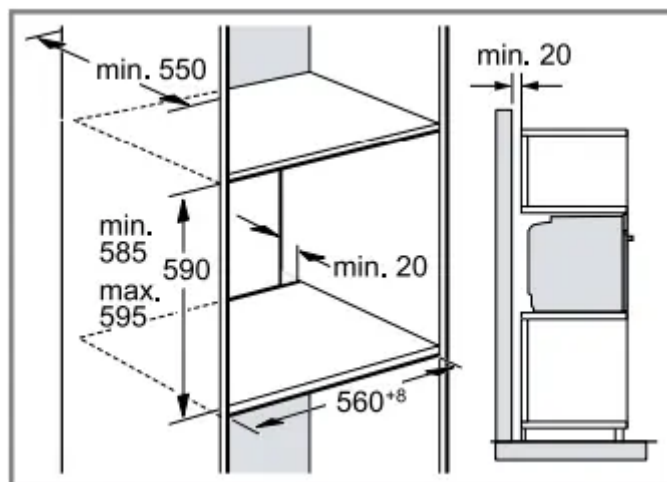
Observe the installation dimensions and the installation instructions when installing below a worktop.



- To ventilate the appliance, the intermediate floor must have a ventilation cut-out.
- In combination with induction hobs, the gap between the worktop and appliance must not be sealed using additional strips.
- The worktop must be secured to the built-in unit.
- Observe any available installation instructions for the hob.

## Installation in a tall unit

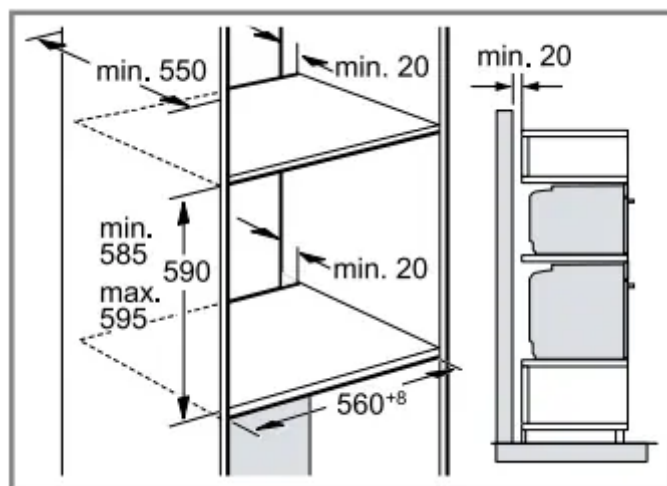
Observe the installation dimensions and the installation instructions when installing in a tall unit.



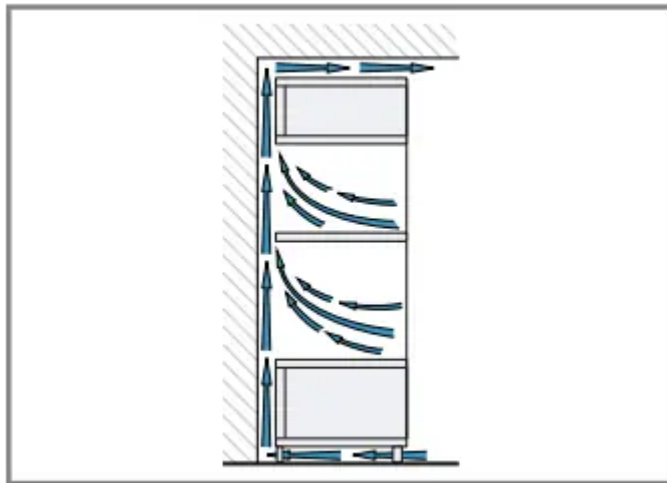
- To ventilate the appliance, the intermediate floors must have a ventilation cut-out.
- If the tall unit has another back panel in addition to the element back panels, this must be removed.
- Only fit the appliance up to a height which allows accessories to be easily removed.

## Installing two appliances on top of each other

Your appliance can also be installed above or below another appliance. Observe the installation dimensions and the installation instructions when installing appliances on top of each other



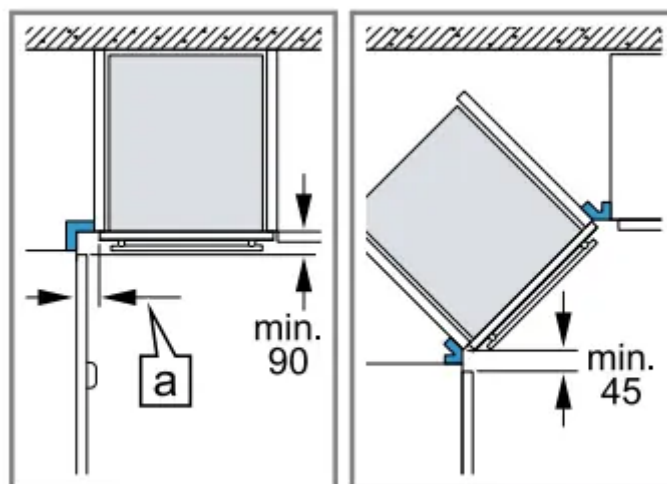
- To ventilate the appliances, the intermediate floor must have a ventilation cut-out.
- To ensure sufficient ventilation of the two appliances, there must be a ventilation opening of at least 200 cm<sup>2</sup> in the base area. To do this, trim the base panel or fit a ventilation grille.
- Ensure that air exchange is guaranteed in accordance with the diagram.



- Only fit appliances up to a height that allows accessories to be easily removed.

### Corner installation

Observe the installation dimensions and the installation instructions when installing in a corner



- To ensure that the appliance door can be opened, you must take the minimum dimensions into consideration when installing in a corner. The dimension is dependent on the thickness of the unit front and the handle

### Electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- The appliance corresponds to protection class I and must only be operated with a protective earth connection.
- The fuse protection must correspond to the power rating specified on the appliance's rating plate and to local regulations.

- The appliance must be disconnected from the power supply whenever installation work is being carried out.
- The appliance must only be connected using the power cable provided.
- The power cable must be plugged in at the rear of the appliance until you hear a clicking sound. A 3 m power cable can be obtained from the after-sales service.
- The power cable must only be replaced with a cable from the original manufacturer. This is available from after-sales service.
- Contact protection must be guaranteed by the installation

Electrically connect the appliance with the protective contact plug Note: The appliance must only be connected to a protective contact socket that has been correctly installed.

- Insert the plug into the protective contact socket. When the appliance is installed, the mains plug of the power cord must be freely accessible. If free access to the mains plug is impossible, an all-pole isolating switch must be integrated into the permanent electrical installation in accordance with the installation regulations.

Electrically connecting an appliance without a protective contact plug - Note: Only a licensed professional may connect the appliance. Damage caused by incorrect connection is not covered under the warranty. An all-pole isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

1. Identify the phase and neutral conductors in the socket. The appliance may be damaged if it is not connected correctly.
2. Connect the hob in accordance with the connection diagram. See the rating plate for the voltage.
3. Connect the wires of the mains power cable according to the colour coding:

◦

Green/yellow = Protective conductor

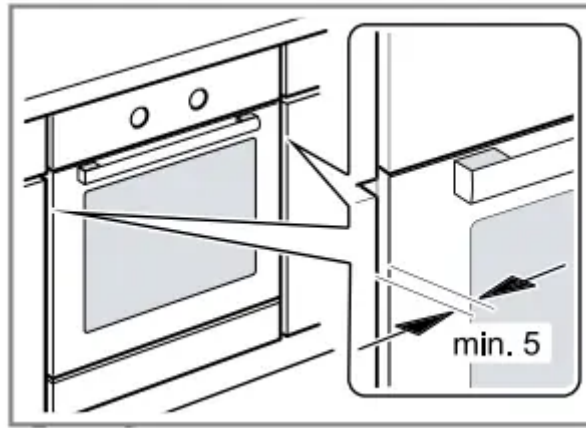


◦ Blue = Neutral conductor

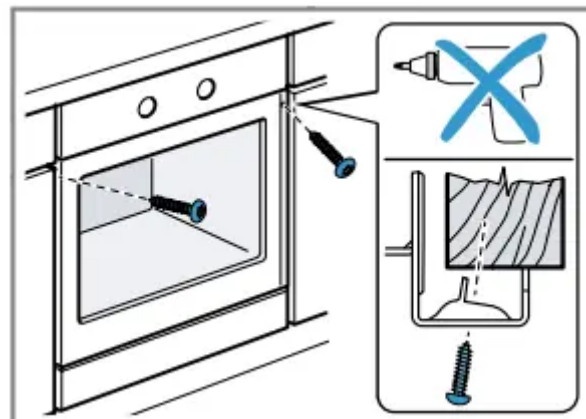
◦ Brown = Phase (external conductor)

## Installing the appliance

1. Slide the appliance in fully and centre it

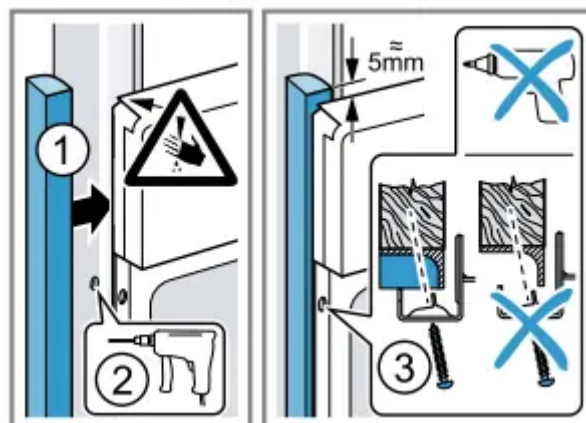


2. Screw the appliance into place.



3. For handleless kitchens with vertical bar handle strips:

- Attach a suitable filling piece 1 in order to cover any sharp edges and to guarantee a safe installation.
- Pre-drill aluminium profiles to establish a screw connection 2.
- Secure the appliance using a suitable screw 3.



Note: The gap between the worktop and the appliance must not be closed by additional battens. Thermal insulation strips must not be fitted to the side panels of the surround unit.

## Removing the appliance

1. Disconnect the appliance from the power supply.
2. Undo the fastening screws.
3. Lift the appliance slightly and pull it out completely.

### **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.