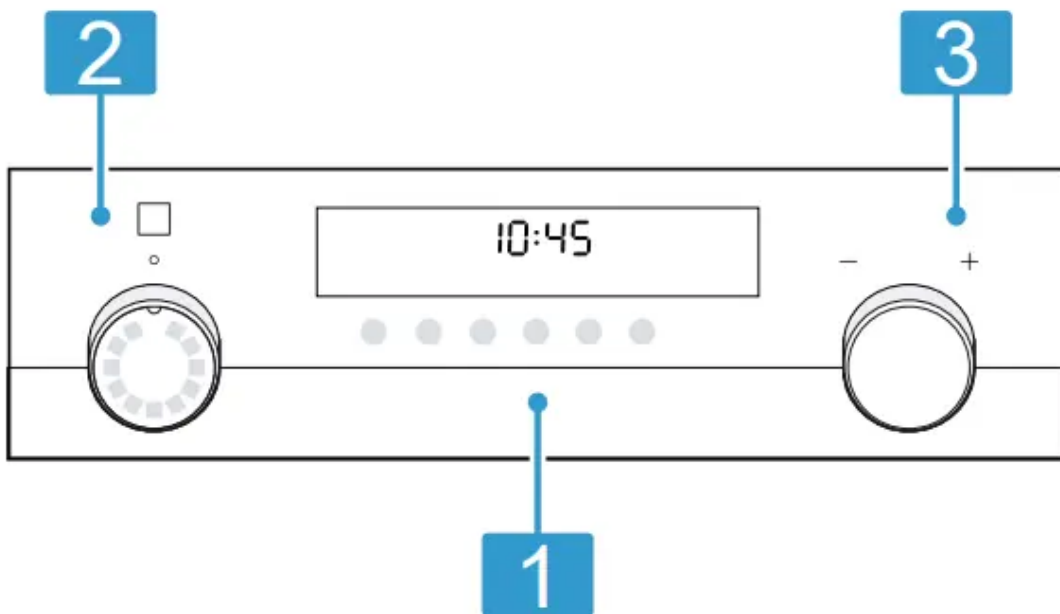


## Familiarising yourself with your appliance

### 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", Page 6

#### 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", Page 6

#### 3. Temperature selector

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

You can turn the temperature selector clockwise and anti-clockwise; it does not have a


zero setting.





Depending on the appliance, the temperature selector can be pushed in. Press on the temperature selector to click it in or out.

→ "Temperature and setting levels", Page 7

## Buttons and display

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









If a function is active, the corresponding symbol lights up in the display. The clock  symbol only lights up when you change the time.

Symbol	Function	Use
	Time-setting options	Select the time ☹, timer ⏰, cooking time ⏱ and the end time →. To select the individual time-setting options, press the ☹ button several times. The arrows ⏪ above and below a symbol indicate the function to which the setting in the display corresponds.
—	Minus	Decrease the setting values.
+	Plus	Increase the setting values.
	Oven light	Switch the lighting in the cooking compartment on and off.
	Rapid heating	Preheat the cooking compartment rapidly without accessories.
	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.

When you select a type of heating, the appliance suggests a suitable temperature or setting. You can use these values or change them within the specified range.

Symbol	Type of heating and temperature range	What it's used for/how it works
	3D hot air 30 - 275 °C	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.
	Hot air gentle 125 - 275 °C	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. 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.
	coolStart function 30 - 275 °C	Prepare frozen products quickly, without preheating. Align the temperature and the cooking time according to the manufacturer's specifications on the packaging. Set the highest temperature indicated, set the cooking time as indicated or set a shorter time. Place the food in at level 3.
	Pizza setting 30 - 275 °C	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.
	Slow cooking 70 - 120 °C	Slowly and gently cook seared, tender pieces of meat in uncovered cookware. The heat is emitted evenly from above and below at a low temperature.
	Full-surface grill Grill settings: 1 = low 2 = medium 3 = high	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 30 - 275 °C	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 30 - 275 °C	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

Here, you can find an overview of other functions of your appliance

Symbol	Function	Use
	Programme	Use programmed setting values for various types of food. → "Programme", Page 14
	Self-cleaning	Set the cleaning function, which cleans the cooking compartment virtually independently. → "Self-cleaning", Page 22
	Remote start	Start and operate the appliance via the Home Connect app. → Page 18

**Note:** If you operate your appliance with the Home Connect app, even more functions are available for you. You can find more information about this in the app.

## Temperature and setting levels

There are different settings for the types of heating and functions.


The settings appear in the display.

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

**Note:** For grill setting 3, the appliance lowers the setting to grill setting 1 after approx. 20 minutes.

## Heat-up indicator




The appliance indicates when it is heating up. When the appliance is heating, the  symbol fills with colour on the display. When you are preheating the appliance, the optimal time to place your food in the cooking compartment is as soon as the symbol is completely filled with colour.

### Residual heat indicator

If you switch off the appliance, the symbol on the display shows the residual heat in the cooking compartment. The lower the temperature in the cooking compartment, the less the symbol is filled.

### Notes

- The heat-up indicator will only show the temperature increasing for types of heating for which a temperature is set. For grill settings, for example, the heat-up indicator shows a full line from the beginning.
- If the temperature in the cooking compartment is too high when the appliance is started,  appears in the display for some types of heating. Switch off the appliance and allow it to cool down. Then restart operation of the appliance.
- Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature inside the cooking compartment.

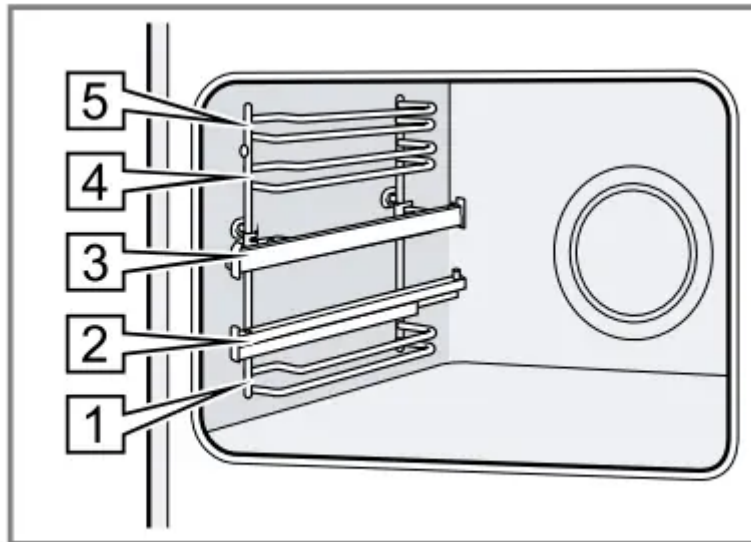
### Cooking compartment

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", Page 8

Your appliance has five shelf positions. The shelf positions are numbered from bottom to top. Depending on the appliance, the shelf supports are fitted with pull-out rails or clip-on pull-out rails. The pullout rails are fixed in place and cannot be removed. The clip-on pull-out rails allow you to use them as you wish at all free shelf positions. You can remove the shelf supports, e. g. for cleaning. → "Shelf supports", Page 24



### **Lighting**

The oven light lights up the cooking compartment. With most types of heating and functions, the lighting lights up during operation. The lighting goes off when operation ends. You can switch on the lighting without heating the oven using the Oven light button.

### **Cooling fan**

The cooling fan switches on and off depending on the appliance's temperature. 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 appliance stops heating. When you close the appliance door, the appliance continues to heat again.

## **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.

**Tip:** You can go to the basic settings → Page 17 to specify whether or not the time should be shown 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", Page 10

Type of heating	3D hot air 
Temperature	Maximum
Cooking time	1 hour

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.
  - The appliance starts heating after a few seconds.
3. When your food is ready, switch off the appliance.

### Tips :

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", Page 6 .

You can also set a cooking time and end time on the appliance.

→ "Time-setting options", Page 11

## 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 shorten the preheating time for set temperatures over 100 °C. You can use rapid heating for 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.


**Note:** Do not set a cooking time until rapid heating has come to an end.

1. Set a suitable type of heating and a temperature of at least 100 °C.

2. Press the  button.

-  Appears in the display.

- Rapid heating starts after a few seconds.


- Once rapid heating has ended, an audible signal sounds and the  symbol goes out in the display.





3. 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.

Time-setting option	Use
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.

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


Button	Default value
—	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.

## Setting the cooking time

You can set a cooking time for operation of up to 23 hours 59 minutes. Requirement: The type of heating and temperature or setting are set.

1. Press the  button repeatedly until  is highlighted in the display.

2. Use the + or - button to set the cooking time.

Button	Default value
—	10 minutes
+	30 minutes


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

- The appliance starts heating and the cooking time counts down after a few seconds. - -  
If the cooking time has elapsed, an audible signal sounds and the display shows the cooking time as zero.

3. When the cooking time has elapsed:

- Press any button to end the audible signal before it sounds.
- To set a cooking time again, press the button.
- When your food is ready, switch off the appliance.


### Changing the cooking time

You can change the cooking time at any time. Requirement:  is highlighted on the display.

- Change the cooking time using the + or - button.
- The appliance applies the change after a few seconds.

### Cancelling the cooking time

You can cancel the cooking time at any time.

Requirement:  is highlighted on the display.

- Reset the cooking time to zero using the - button.
- After a few seconds, the appliance applies the change and continues to heat without a cooking time.

### Setting the end time

You can delay the time at which cooking is due to finish by up to 23 hours and 59 minutes.



#### Notes

- In order to achieve a good cooking result, do not delay the end time once the appliance is already in operation.
- Food will spoil if you leave it in the oven cavity too long.

#### Requirements


- The type of heating and temperature or setting are set.

- A cooking time is set.

1. Press the  button repeatedly until  is highlighted in the display.
2. Press the - or + button.
  - The display shows the calculated end time.
3. Use the - or + button to delay the end time.
  - After a few seconds, the appliance applies the setting and the display shows the set end time.
  - Once the calculated start time has been reached, the appliance starts heating up and the cooking time starts counting down.
  - Once the time has elapsed, an audible signal sounds and the display shows the cooking time as zero.
4. When the cooking time has elapsed:
  - Press any button to end the signal prematurely.
  - To set another cooking time, press the button.
  - When your food is ready, switch off the appliance.

### Changing the end time


In order to achieve a good cooking result, you can only change the set end time before operation starts and the cooking time starts counting down.

Requirement:  is highlighted on the display.

- Use the - or + button to delay the end time.
- The appliance applies the change after a few seconds.

### Cancelling the end time

You can delete the set end at any time.

Requirement:  is highlighted on the display.


- Reset the end time to the current time plus the set cooking time using the - button.
- After a few seconds, the appliance applies the change and starts heating up. The cooking time counts down.

### 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.

Tip: You can go to the basic settings → Page 17 to specify whether or not the time should be shown on the display.

### Changing the time on the clock

You can change the time on the clock at any time.

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






1. Press the  button repeatedly until  is highlighted in the display.
2. Use the - or + button to change the time.  
- The appliance applies the change after a few seconds.

## Meat thermometer

Cook with precision by inserting the meat probe into the food and setting a core temperature on the appliance. Once the set core temperature has been reached in the food, the appliance stops automatically.

### Suitable types of heating with the meat thermometer

Only certain types of heating are suitable for use with the meat thermometer. Suitable heating functions include:

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

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

## Inserting the meat thermometer

Use the meat thermometer supplied or order a suitable meat thermometer from our after-sales service.

**WARNING – Risk of electric shock!** Using the wrong meat probe could damage the insulation.

Only use the meat probe for this specific appliance.

### ATTENTION!

Otherwise the meat probe may be damaged.

- Do not trap the cable of the meat probe.
- To prevent the meat probe from being damaged by excessive heat, there must be a gap of a few centimetres between the grill element and the meat probe. The meat may expand during the cooking process.
- Insert the meat thermometer at an angle into the thickest part of the meat. Ensure that the tip of the meat thermometer is correctly positioned in the meat:
  - The tip must be roughly in the middle of the food.
  - The tip must not be inserted in the fat.
  - The tip must not touch any cookware or bones.
- Place the food with the meat thermometer into the cooking compartment. It is best to place the food in cookware into the centre of the wire rack.
- Plug the meat thermometer into the socket on the left-hand side of the cooking compartment.


### Notes

- If you remove the meat thermometer while the food is cooking, all the settings will be reset.
- Do not remove the meat thermometer when turning the food. Once you have turned the food, check that the meat thermometer is correctly positioned in the food.

## Setting the meat probe

The meat probe measures the temperature inside the food between 30 °C and 99 °C.

### Requirements

- The food with the meat probe is in the cooking compartment.
  - The meat probe is plugged in inside the cooking compartment.
1. Use the function selector to set a suitable type of heating.
    -  lights up in the display and the core temperature display appears next to the temperature of the cooking compartment.

2. Use the - or + button to set the core temperature.

The current core temperature of the food is shown on the left, while the set core temperature is shown on the right, e.g. 15 °C|75 °C.

**Note:** The current core temperature only appears once it reaches 10 °C.

3. Use the temperature selector to set the temperature of the cooking compartment. Set the cooking compartment temperature at least 10 °C higher than the core temperature. Do not set the cooking compartment temperature to higher than 250 °C.

- The appliance starts heating after a few seconds.

- Once the food reaches the core temperature, an audible signal sounds and, in the display, the current core temperature is equal to the set core temperature, e.g. 75 °C|75 °C.

4. **WARNING – Risk of burns!**

The cooking compartment, accessories and meat probe become very hot.

- Always use oven gloves to remove hot accessories and the meat probe from the cooking compartment.

When the core temperature is reached:

– Switch off the appliance.

– Pull the meat probe out of the socket in the cooking compartment.

– Pull the meat probe out of the food remove it from the cooking compartment.

## Programme

The programmes help you to use your appliance to prepare different dishes by selecting the optimum settings automatically

### Cookware for programmes

You should therefore use heat-resistant cookware that is suitable for temperatures up to 300 °C.

Glass or glass ceramic cookware is best. The joint should cover approx. two thirds of the cookware base.

Cookware made from the following material is not suitable:

- Bright, shiny aluminium
- Unglazed clay
- Plastic or plastic handles

### Programme table

The programme numbers are assigned to specific foods

No.	Food	Cookware	Weight range Weight setting	Add liquid	Shelf position	Information
01	<b>Pizza, thin base</b> Frozen, prebaked	Universal pan with greaseproof paper	0.28 - 0.4 kg Total weight	No	3	For a second pizza, follow the instructions on the packaging
02	<b>Pizza, deep-pan</b> Frozen, prebaked	Universal pan with greaseproof paper	0.28 - 0.6 kg Total weight	No	3	For a second pizza, follow the instructions on the packaging
03	<b>Lasagne</b> Frozen	Original packaging	0.3 - 1.2 kg Total weight	No	3	-
04	<b>Chips</b> Frozen	Universal pan.	0.2 - 0.75 kg Total weight	No	3	Spread out beside each other on the universal pan
05	<b>Prebaked bread rolls</b> Frozen, prebaked	Universal pan with greaseproof paper	0.1–0.8 kg Total weight	No	3	-
06	<b>Potato gratin</b>	Ovenproof dish without lid	0.5–3.0 kg Total weight	No	2	-
07	<b>Pasta bake</b> With precooked pasta	Ovenproof dish without lid	0.4 - 3.0 kg Total weight	No	2	-
08	<b>Baked potatoes, whole</b> Unpeeled, starchy potatoes	Universal pan	0.3–1.5 kg Total weight	No	3	-
09	<b>Vegetable stew</b> Vegetarian	Deep roasting dish with lid	0.5–2.5 kg Total weight	As per recipe	2	Cut vegetables that take longer to cook (e.g. carrots) into smaller pieces than vegetables that take less time to cook (e.g. tomatoes)
10	<b>Meat stew</b>	Deep roasting dish with lid	0.5–3.0 kg Total weight	As per recipe	2	Do not sear the meat beforehand
11	<b>Goulash</b> Beef or pork, diced with vegetables	Deep roasting dish with lid	0.5–2.5 kg Total weight	As per recipe	2	Place the meat at the bottom and cover with vegetables Do not sear the meat beforehand
12	<b>Fish, whole</b> Ready to cook, seasoned	Roasting dish with lid	0.3–1.5 kg Weight of fish	Cover the bottom of the roasting dish	2	-

No.	Food	Cookware	Weight range Weight setting	Add liquid	Shelf position	Information
13	<b>Chicken, unstuffed</b> Ready to cook, seasoned	Roasting dish with glass lid	0.6 - 2.5 kg Chicken weight	No	2	Place in the cookware with the breast facing up
14	<b>Chicken pieces</b> Ready to cook, seasoned	Roasting dish with lid	0.1–0.8 kg Weight of the heaviest piece	Cover the bottom of the roasting dish	2	-
15	<b>Turkey breast</b> Whole, seasoned	Roasting dish with glass lid	0.5–2.5 kg Turkey breast weight	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	-
16	<b>Duck, unstuffed</b> Ready to cook, seasoned	Roasting pan without lid	1.0 - 2.7 kg Duck weight	No	2	-
17	<b>Goose, unstuffed</b> Ready to cook, seasoned	Roasting pan without lid	2.5 - 3.5 kg Goose weight	No	2	-
18	<b>Pot-roasted beef</b> E.g. prime rib, shoulder, rump or marinated beef roast	Roasting dish with lid	0.5–2.5 kg Weight of meat	Almost cover the meat with liquid	2	Do not sear the meat beforehand
19	<b>Sirloin, medium</b> Ready to cook, seasoned	Roasting pan without lid	0.5–2.5 kg Weight of meat	No	2	Place in the cookware with the fatty side up Do not sear the meat beforehand
20	<b>Beef roulades</b> Stuffed with vegetables or meat	Roasting dish with lid	0.5–2.5 kg Total weight of all of the stuffed roulades	Add stock or water, for example, to the dish until the roulades are almost covered	2	Do not sear the meat beforehand
21	<b>Meat loaf, fresh</b> Minced beef, pork or lamb	Roasting dish with lid	0.5–2.5 kg Weight of the joint	No	2	Do not sear the meat beforehand
22	<b>Leg of lamb, medium</b> Boned, seasoned	Roasting dish with lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	Do not sear the meat beforehand
23	<b>Leg of lamb, well-done</b> Boned, seasoned	Roasting dish with lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	Do not sear the meat beforehand
24	<b>Joint of veal, marbled</b> E.g. saddle or topside	Roasting dish with lid	0.5–3.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	Do not sear the meat beforehand

No.	Food	Cookware	Weight range Weight setting	Add liquid	Shelf position	Information
25	<b>Joint of veal, lean</b> E.g. tenderloin or eye	Roasting dish with lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	Do not sear the meat beforehand
26	<b>Leg of roe venison</b> Boned, seasoned with salt	Roasting dish with lid	0.5–2.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	-
27	<b>Rabbit, whole</b> Ready to cook, seasoned	Roasting dish with glass lid	1.0 - 2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	-
28	<b>Pork neck joint</b> Boned, seasoned	Roasting dish with glass lid	0.5–3.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	Do not sear the meat beforehand
29	<b>Joint of pork, with crackling</b> E.g. shoulder, seasoned, and scored rind	Roasting dish with glass lid	0.5–3.0 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	Place in the cookware fatty side up; salt the rind well
30	<b>Pork tenderloin steak</b> Seasoned	Roasting dish with glass lid	0.5–2.5 kg Weight of meat	Cover the bottom of the roasting dish, and add up to 250 g vegetables if required	2	Do not sear the meat beforehand

## Preparing food for the programme

Use fresh and, ideally, chilled food. Use frozen food straight from the freezer.

1. Weigh the food. The weight of the food is required in order to correctly set the programme.
2. Add the food to the cookware.
3. Place the cookware onto the wire rack. Always place the cookware into the cooking compartment while it is cold.

## Setting a programme


The appliance selects the optimal type of heating, temperature and cooking time. All you need to do is set the weight.

Notes

- You can set the weight only in the intended area.


- After the programme starts, you can no longer change the programme and the weight.


1.

Use the function selector to set Programme  .

2. Use the - or + button to set the required programme.

3. Use the temperature selector to set the weight of your food. Always set the next higher weight.

– To call up the programme's cooking time, press the  button. The cooking time cannot be changed.

– For some programmes, the  button can be used to delay the end.

→ "Setting the end time", Page 12

- After a few seconds, the programme starts and the cooking time counts down.

- If the programme has ended, an audible signal sounds and the display shows the cooking time as zero.

4. When the programme ends:

– Press any button to end the audible signal prematurely.

– To set a cooking time for further cooking, press the + button. The appliance continues to heat using the programme settings.

– When your food is ready, switch off the appliance.

## Childproof lock



You can secure your appliance to prevent children from accidentally switching it on or changing the settings.



**Note:** You can go to the basic settings

→ Page 17 to specify whether you want the option to set the childproof lock.

### Activating and deactivating the childproof lock

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

- To activate the childproof lock, press and hold the  button until  appears in the display.

– To deactivate the childproof lock, press and hold the  button until  goes out in the display

## Sabbath mode

You can set a time of over 70 hours using Sabbath mode. You can use Top/bottom heating to keep food warm between 85 °C and 140 °C during this time without having to switch the appliance on or off.





### Starting Sabbath mode

#### Notes

- If you open the appliance door during operation, the appliance stops heating. When you close the appliance door, the appliance continues to heat again.
- Once it has started, you can no longer change or interrupt Sabbath mode.
- You cannot delay the end time for Sabbath mode.

**Requirement:** Sabbath mode is activated in the basic settings.

→ "Basic settings", Page 17

1. Use the function selector to set the programmes .  
-  Appears in the display.
2. Use the temperature selector to set the temperature.
3. Press the  button repeatedly until  is highlighted on the display.
4. Use the - or + button to set the time.  
- After a few seconds, the appliance starts heating and the cooking time counts down.
5. Once the time has elapsed, the display shows the time as zero. The appliance stops heating up and responds again as usual outside of Sabbath mode.  
– Switch off the appliance.  
The appliance automatically switches off after approx. 10 to 20 minutes.

## Basic settings

You can configure the appliance to meet your needs.

### Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

Display	Basic setting	Selection
c 0 1	Signal duration upon completion of a time or timer period	1 = 10 seconds 2 = 30 seconds <sup>1</sup> 3 = 2 minutes
c 0 2	Waiting time until a setting is applied	1 = 3 seconds <sup>1</sup> 2 = 6 seconds 3 = 10 seconds

<sup>1</sup> Factory setting (may vary according to model)  
<sup>2</sup> Depending on the appliance specifications

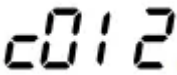
Display	Basic setting	Selection
c 0 3	Button tone when pressing a button	0 = off 1 = on <sup>1</sup>
c 0 4	Brightness of the display illumination	1 = dark 2 = medium <sup>1</sup> 3 = bright
c 0 5	Time display	0 = hide the time 1 = display the time <sup>1</sup>
c 0 6	Childproof lock can be adjusted	0 = no 1 = yes <sup>1</sup> 2 = yes, with locked door
c 0 7	Interior lighting during operation	0 = no 1 = yes <sup>1</sup>
c 0 8	Cooling fan run-on time	1 = short 2 = medium <sup>1</sup> 3 = long 4 = extra-long
c 0 9	Telescopic shelves retrofitted <sup>2</sup>	0 = no <sup>1</sup> (for rails and 1-level pull-out) 1 = yes (for 2- and 3-level pull-out)
c 1 0	Sabbath mode available	0 = no <sup>1</sup> 1 = yes
c 1 2	Reset all values to factory settings	0 = no <sup>1</sup> 1 = yes
HCL..	Home Connect Settings	→ "Home Connect ", Page 18


<sup>1</sup> Factory setting (may vary according to model)  
<sup>2</sup> Depending on the appliance specifications

## Changing basic settings

Requirement: The appliance is switched off.

1. Press and hold the  button for approximately four seconds. a The first basic setting

appears in the display, e.g. 

2. Use the temperature selector to change the setting.
3. Use the - or + button to switch to the next basic setting.
4. To save the changes, press and hold the  button for approx. four seconds.

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

## Discarding changes to the basic settings

- Turn the function selector.
- All changes are discarded and not saved.

## 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", Page 22

### Appliance front

Surface	Suitable cleaning agents	Information
Stainless steel	<ul style="list-style-type: none"> <li>• Hot soapy water</li> <li>• Special stainless steel cleaning products suitable for hot surfaces</li> </ul>	<p>To prevent corrosion, remove any patches of limescale, grease, starch or albumin (e.g. egg white) on stainless steel surfaces immediately.</p> <p>Apply a thin layer of the stainless steel cleaning product with a soft cloth.</p>
Plastic or painted surfaces  E.g. control panel	<ul style="list-style-type: none"> <li>• Hot soapy water</li> </ul>	Do not use glass cleaner or a glass scraper

### Appliance door

Area	Suitable cleaning agents	Information
Door panels	<ul style="list-style-type: none"> <li>• Hot soapy water</li> </ul>	<p>Do not use a glass scraper or a stainless steel wool. <b>Tip:</b> Remove the door panels in order to clean them thoroughly.</p> <p>→ "Appliance door", Page 25</p>
Door cover	<ul style="list-style-type: none"> <li>• Made of stainless steel: Stainless steel cleaner</li> <li>• Made of plastic: Hot soapy water</li> </ul>	<p>Do not use glass cleaner or a glass scraper. <b>Tip:</b> Remove the door cover for thorough cleaning.</p> <p>→ "Appliance door", Page 25</p>
Door handle	<ul style="list-style-type: none"> <li>• Hot soapy water</li> </ul>	To avoid permanent stains, remove descaling agents from the door handle immediately.

### Cooking compartment

Area	Suitable cleaning agents	Information
Enamel surfaces	<ul style="list-style-type: none"> <li>• Hot soapy water</li> <li>• Vinegar water</li> <li>• Oven cleaner</li> </ul>	<p>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. <b>Tip:</b> It is best to use the cleaning function. → "Self-cleaning ", Page 22</p> <p><b>Notes</b></p> <ul style="list-style-type: none"> <li>• Enamel burns at very high temperatures, causing minor discolouration. The functionality of your appliance is not affected by this.</li> <li>• The edges of thin trays cannot be completely enamelled and may be rough. This does not impair corrosion protection.</li> <li>• 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.</li> </ul>
Glass cover for the oven light	<ul style="list-style-type: none"> <li>• Hot soapy water</li> </ul>	Use oven cleaner to remove very heavy soiling.
Rails	<ul style="list-style-type: none"> <li>• Hot soapy water</li> </ul>	<p>Soak any heavily soiled areas and use a brush or steel wool.</p> <p><b>Tip:</b> Remove the shelf supports for cleaning. → "Shelf supports", Page 24</p>
Pull-out system	<ul style="list-style-type: none"> <li>• Hot soapy water</li> </ul>	<p>Use a brush to remove very heavy soiling. Clean the pull-out rails while they are pushed in so that you do not remove the lubricant.</p> <p>Do not clean in the dishwasher.</p> <p><b>Tip:</b> Detach the pull-out system for cleaning. → "Shelf supports", Page 24</p>
Accessories		

	<ul style="list-style-type: none"> <li>• Hot soapy water</li> <li>• Oven cleaner</li> </ul>	<p>Soak any heavily soiled areas and use a brush or steel wool.</p> <p>Enamelled accessories are dishwasher-safe.</p>
Meat probe	<ul style="list-style-type: none"> <li>• Hot soapy water</li> </ul>	<p>Use a brush to remove very heavy soiling.</p> <p>Do not clean in the dishwasher.</p>

## 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", Page 21

1. Clean the appliance using hot soapy water and a dish cloth.
  - For some surfaces, you can use alternative cleaning agents.
  - "Suitable cleaning agents", Page 21
2. Dry with a soft cloth.

## Self-cleaning

The Self-cleaning cleaning function cleans the cooking compartment almost by itself. Use the cleaning function to clean the cooking compartment every two to three months. If required, you can use the cleaning function more frequently. The cleaning function requires approx. 2.5–4.8 kilowatt hours.

## Preparing the appliance for the cleaning function

In order to achieve a good cleaning result, prepare the appliance carefully.

### **WARNING – Risk of fire!**

Combustible objects that are left in the cooking compartment may catch fire.

- Never store combustible objects in the cooking compartment.
- If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

Loose food remnants, fat and meat juices may catch fire when the cleaning function is in progress.

- Before you start the cleaning function, always remove coarse dirt from the cooking compartment.
- Never clean accessories at the same time.

The outside of the appliance gets very hot when the cleaning function is in progress.

- Never hang combustible objects, e.g. tea towels, on the door handle.
- Leave the front of the appliance clear.
- Keep children at a safe distance.

If the door seal is damaged, a large amount of heat is generated around the door.

- Do not scrub or remove the seal.
  - Never operate the appliance if the seal is damaged or missing.
1. Remove accessories and cookware from the cooking compartment.
  2. Unhook the shelf supports and remove them from the cooking compartment. → "Shelf supports", Page 24
  3. Remove heavy soiling from the cooking compartment.
  4. Use a detergent solution and a soft cloth to clean the surfaces at the edges of the cooking compartment around the door seal. Do not remove or scrub the door seal. Use oven cleaner to remove stubborn dirt from the inner door pane.
  5. Remove any objects from the cooking compartment. The cooking compartment must be empty.

## Setting the cleaning function

Ventilate the kitchen while the cleaning function is running.

### **WARNING – Risk of harm to health!**

The cleaning function heats up the cooking compartment to a very high temperature so that food left over from roasting, grilling and baking will burn off. This process releases vapours, which can irritate mucous membranes.

- Keep the kitchen well ventilated while the cleaning function is running.
- Do not remain in the room for long periods.
- Keep children and pets away.

**WARNING – Risk of burns!**

The cooking compartment gets very hot when the cleaning function is in progress.

- Never open the appliance door.
- Allow the appliance to cool down.
- Keep children at a safe distance.

The outside of the appliance gets very hot when the cleaning function is in progress.

- Never touch the appliance door.
- Allow the appliance to cool down.
- Keep children at a safe distance.

**Note:** The oven light does not come on during the cleaning function.

**Requirement:** Prepare the appliance for the cleaning function. → Page 23

1.



Use the function selector to set Self-cleaning


2. Use the temperature selector to set the cleaning setting.

Cleaning setting	Cleaning level	Duration in hours
1	Lightly soiled	Approx. 1:15
2	Medium	Approx. 1:30
3	High	Approx. 2:00

- Select a higher cleaning setting for very heavy or older soiling. The duration cannot be changed.


- The cleaning function starts after a few seconds and the time counts down.

- For safety reasons, the appliance door locks automatically once a certain temperature

is reached in the cooking compartment.  appears in the display.

- Once the cleaning function has ended, an audible signal sounds and the display shows the duration as zero.



3. Switch off the appliance. Once the appliance has cooled down sufficiently, the appliance door unlocks and  goes out.
4. Prepare the appliance for use. → Page 23

## Preparing the appliance for use following the cleaning function

1. Allow the appliance to cool down.
2. Wipe off any ash that has been left behind in the cooking compartment and around the appliance door with a damp cloth.
3. Remove white residues with lemon juice.  
**Note:** White residues on the enamel surfaces may be caused by heavy soiling. These food residues are harmless. The deposits do not compromise the functionality of the appliance.
4. Attach the shelf supports.  
→ "Shelf supports", Page 24

## Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting aftersales 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.


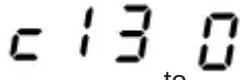





### **WARNING – Risk of electric shock!**




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



Fault	Cause and troubleshooting
<p>The appliance is not working.</p>	<p>The circuit breaker is faulty.</p> <ul style="list-style-type: none"> <li>• Check the circuit breaker in the fuse box.</li> </ul> <p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>• Check whether the lighting in your kitchen or other appliances are working</li> </ul>
<p>Appliance is not heating, the colon flashes in the display and a  appears.</p>	<p>Demo mode is activated.</p> <ol style="list-style-type: none"> <li>1. Briefly disconnect the appliance from the power supply by switching the circuit breaker in the fuse box off and back on again.</li> <li>2. Deactivate demo mode within five minutes by changing the basic setting  to .</li> </ol> <p>→ "Basic settings", Page 17</p>
<p>The appliance door cannot be opened;  lights up in the display.</p>	<p>The childproof lock locks the appliance door.</p> <ul style="list-style-type: none"> <li>• Use the  button to deactivate the childproof lock. → "Childproof lock", Page 17</li> </ul>
<p>The appliance door cannot be opened;  lights up in the display.</p>	<p>The cleaning function locks the appliance door.</p> <ul style="list-style-type: none"> <li>• Allow the appliance to cool down until  goes out in the display. → "Self-cleaning ", Page 22</li> </ul>
<p>The time flashes in the display</p>	<p>There has been a power cut.</p> <ul style="list-style-type: none"> <li>• Reset the time. → "Setting the time on the clock", Page 12</li> </ul>
<p>The time does not appear in the display when the appliance is switched off.</p>	<p>The basic setting has been changed.</p> <ul style="list-style-type: none"> <li>• Change the basic setting for the time display. → "Basic settings", Page 17</li> </ul>

 lights up in the display and no settings can be made on the appliance.	<p>Childproof lock is activated.</p> <ul style="list-style-type: none"> <li>Use the  button to deactivate the childproof lock. → "Childproof lock", Page 17</li> </ul>
<h data-bbox="180 421 228 477"></h> flashes in the display and the appliance will not start.	<p>The cooking compartment is too hot for the selected operation.</p> <ol style="list-style-type: none"> <li>Switch off the appliance and allow it to cool down.</li> <li>Restart the operation.</li> </ol>
<b>F 8</b> appears in the display	<p>The maximum cooking time has been reached. To prevent an unwanted permanent operation, the appliance automatically stops heating after several hours if the settings are unchanged.</p> <ul style="list-style-type: none"> <li>Switch off the appliance. You can configure new settings if required.</li> </ul> <p><b>Tip:</b> To prevent the appliance from switching off when you do not want it to, e.g. for an extremely long preparation time, set a cooking time. → "Time-setting options", Page 11</p>
<p>A message with appears in the display, e.g</p> <b>E05-32</b>	<p>Electronics fault</p> <ol style="list-style-type: none"> <li>Press the  button. <ul style="list-style-type: none"> <li>If required, reset the time.</li> <li>If the fault was a one-off, the error message disappears.</li> </ul> </li> <li>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", Page 30</li> </ol>

## Replacing the oven light bulb

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

**Note:** Heat-resistant, 40-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!**

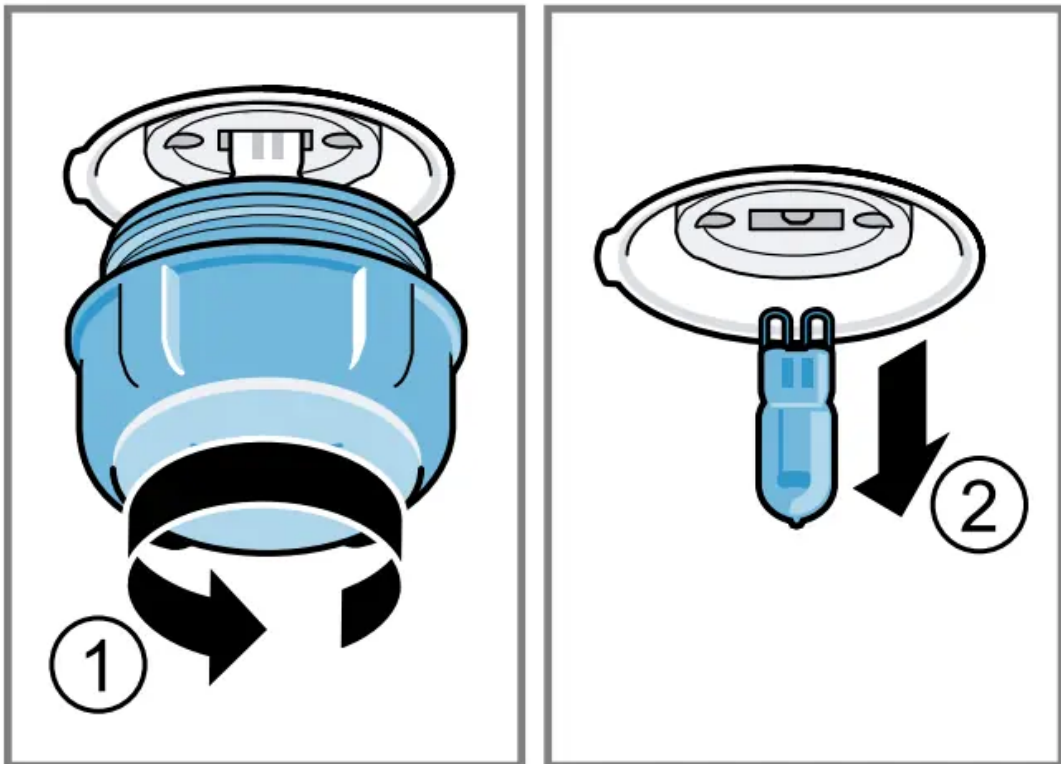
When changing the bulb, the bulb socket contacts are live.

- 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.

**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.