

BUILT-IN OVEN

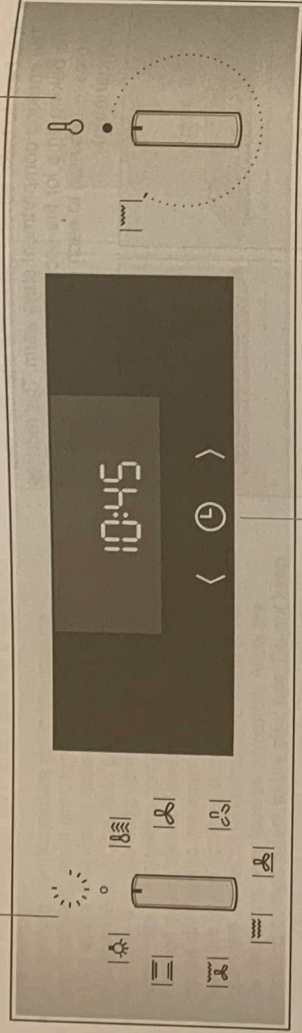
[en] INSTRUCTION MANUAL

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Getting to know your appliance

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

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



Control panel

You can set your appliance's various functions on the control panel. Below, you will see an overview of the control panel and the layout of the controls.

Types of heating and functions

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

Heating function	Temperature	Use
CircuTherm hot air	50 - 275 °C	For baking and cooking on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back panel evenly around the cooking compartment.
CircuTherm gentle	125-200 °C	For gently cooking selected types of food on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment. This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
Pizza setting	50 - 275 °C	For cooking pizza and dishes that require a lot of heat from underneath. The bottom heating element and the ring-shaped heating element in the back wall heat the cooking compartment.
Grill, large area	50 - 275 °C	For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes.
Grill, intensive	from 275 °C: <i>int</i>	The whole area below the grill element becomes hot.
Circu-roasting	50 - 275 °C	For roasting poultry, whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
Top/bottom heating	50 - 275 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings. Heat is emitted evenly from above and below. This type of heating is used to measure the energy consumption in the conventional mode.

Other functions

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

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

Temperature

Use the temperature selector to set the temperature in the cooking compartment. It can also be used to select the grill and cleaning settings, for example. The settings will appear on the display.

Notes

- The temperature can be set in 5-degree increments.
- When cooking at very high temperatures, the appliance lowers the temperature slightly after an extended period.

Buttons and display

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

Symbol	Meaning
	Tap the symbol repeatedly to select the time (⌚), timer (⌚), duration (→) and end time (→).
	Reduce setting values.
	Increase setting values.

Display

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

1 Buttons and display

The buttons are touch keys with sensors underneath. Simply touch a symbol to select the function. The display shows symbols for active functions and the time-setting options.

2 Function selector

Use the function selector to set the heating function or other functions. You can turn the function selector clockwise or anti-clockwise from the "Off" position.

3 Temperature selector

Use the temperature selector to set the temperature for the heating function or select the setting for other functions. You can only turn the temperature selector clockwise from the "Off" position, until it offers resistance. Do not turn the selector beyond this point.

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

Before using for the first time

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

Initial use

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

Setting the time

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

Changing the time

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

Cleaning the cooking compartment

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

1. Remove the accessories from the cooking compartment.
2. Remove any leftover packaging, such as polystyrene pellets, from the cooking compartment.
3. Before heating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
4. Set the specified type of heating and temperature.

Settings	
Type of heating	CircoTherm h
Temperature	Maximum
Cooking time	1 hour

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

Cleaning the accessories

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

Operating the appliance

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

Switching the appliance on and off

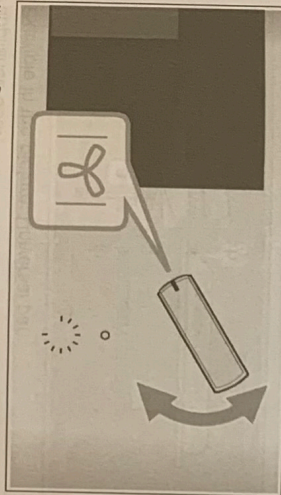
Use the function selector to switch the appliance on or off. Turning the function selector to any position other than the "Off" position switches on the appliance. To switch off the appliance, always turn the function selector to the "Off" position.

Setting the heating function and temperature

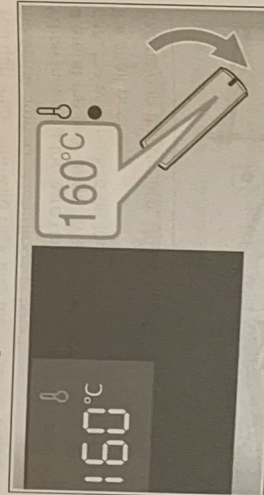
It is very easy to apply the settings you require to your appliance using the function and temperature selector. To find out which heating function is best for which type of food, refer to the beginning of the instruction manual. → "Getting to know your appliance" on page 8

Example in the picture: CircoTherm hot air **h** at 160 °C.

1. Use the function selector to set the heating function.



2. Use the temperature selector to set the temperature or grill setting.



The appliance will start to heat after a few seconds.

Notes

- If **--** appears on the display, the temperature is too high for the selected heating function. The appliance is not heating. Set a lower temperature.
- If **h** flashes on the display, the temperature in the cooking compartment is too high for the selected operating mode. Switch the appliance off, wait until it has cooled down and then switch it back on again.

Once your food is cooked, turn the function selector to the "Off" position to switch the appliance off.

Note: You can set both a cooking time and an end time on the appliance. → "Time-setting options" on page 13

Changing

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

Heating indicator

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

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

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

Rapid heating

With Rapid heating, you can shorten the heat-up time. Only use rapid heating when a temperature of over 100 °C has been selected.

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

1. Set the function selector to **h**.
2. Use the temperature selector to set a temperature of above 100 °C. The oven starts to heat up after a few seconds. The **h** symbol appears in the display.
3. Wait until a signal sounds and the **h** symbol goes out. The rapid heating has ended.
4. Place the meal in the cooking compartment.
5. Set the type of heating.

Time-setting options

Your appliance has different time-setting options.

Time-setting option	Use
⊖ Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and of other time-setting options, and does not affect the appliance.
h Cooking time	Once the set cooking time has elapsed, the appliance automatically stops heating.
h End time	Enter a cooking time and the required end time. The appliance starts up automatically so that it finishes cooking at the required time.
⊖ Time	Set the time, e.g. after a power cut, or change it, e.g. from summer time to winter time.

An audible signal sounds once the cooking time or timer duration has elapsed. You can cancel the audible signal early by pressing the **⊖** button.

Note: You can change how long the audible signal sounds for in the basic settings. → "Basic settings" on page 15

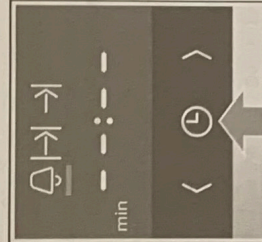
Note: If you have set a time-setting option, the time interval increases if you set a higher value. Example: You can set a cooking time of up to one hour in one-minute increments; for cooking times over one hour, you can set a cooking time in five-minute increments.

Setting the timer

The timer can be set when the appliance is switched on or off. It has its own audible signal so that you can tell whether it is the timer duration or a cooking time that has elapsed.

Tip: If the set timer duration is the duration for which you want to cook your food, use the cooking time. The appliance then switches off automatically.

1. Press the **⊖** button repeatedly until the **⊖** symbol is selected.
2. Use the (<) buttons to set the timer duration.
 - Default value for the (<) button = 5 minutes
 - Default value for the (>) button = 10 minutes



The setting is applied automatically. The timer duration starts to count down after a few seconds.

Note: When the set time has elapsed, a signal sounds. To end the timer, press the **Off** button.

Setting the cooking time

Once the set cooking time has elapsed, the appliance switches off automatically. The function can only be used in combination with a type of heating.

1. Set the type of heating and temperature.
2. Press the **Off** button repeatedly until the **Off** symbol is selected.
3. Use the **Left** and **Right** buttons to set the cooking time.
 - Default value for the **Left** button = 10 minutes
 - Default value for the **Right** button = 30 minutes
 The setting is applied automatically. The appliance starts heating after a few seconds. The duration counts down in the display.

Once the cooking time has elapsed, an audible signal sounds and the appliance brings the operating mode to an end automatically.

To switch off, turn the function selector back to the "Off" position.

Setting the end time

You can delay the time at which cooking is due to finish. You can, for example, put your food in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

Notes

- Ensure that food is not left in the cooking compartment for too long as it may spoil.
 - Do not adjust the end time once the appliance is already in operation. Otherwise the cooking result would no longer be satisfactory.
1. Place the food onto the appropriate accessory in the cooking compartment and close the appliance door.
 2. Set the type of heating and temperature.
 3. Press the **Off** button repeatedly until the **Off** symbol is selected.
 4. Use the **Left** and **Right** buttons to set the cooking time.
 5. Press the **Off** button repeatedly until the **Off** symbol is selected.
 6. Use the **Left** and **Right** buttons to set the end time. The appliance applies the settings after a few seconds. The end time is shown in the display. Once the appliance starts, the time begins counting down.

As soon as the end time has been reached, an audible signal sounds and the appliance ends the operation automatically.

To switch off, turn the function selector back to the "Off" position.

Setting the time

You can only change the time when no other time-setting option is active and the function selector is at the "Off" position.

1. Press the **Off** button repeatedly until the **Off** symbol is selected.
2. Use the **Left** or **Right** button to change the time. The appliance applies the time after a few seconds.

Note: You can go to the basic settings to specify whether or not the time should be shown in the display.

Checking, changing or deleting settings

1. Press the **Off** button repeatedly until the appropriate symbol is selected.
2. If required, use the **Left** or **Right** button to change the setting. To delete a time-setting option, set **Off**. The setting is applied automatically.

Childproof lock

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

Notes

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

Automatic childproof lock

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

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

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

1. Press and hold the **Off** button for approx. four seconds.
 - Off** or **Off** appears in the display.
2. Use the **Left** or **Right** button to change the setting if necessary.
 - **Off** = Child-proof lock deactivated
 - **Off** = Childproof lock activated
3. To confirm, press and hold the **Off** button again for approx. four seconds. The basic setting is applied.

Cancelling

1. Press and hold the **Off** button until the **Off** symbol goes out in the display.
2. Set the type of heating and temperature.

As soon as the appliance is switched off, the automatic childproof lock is reactivated.

Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. You can change these settings as required.

List of basic settings

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




Basic setting	Options
Off Descaling prompt**	Off = Descaling complete; reset counter Off = Descal the appliance
Off Automatic childproof lock	Off = No* Off = Yes (only possible if Off is set)
Off Display time of day?	Off = Hide the time Off = display the time*
Off Audible signal duration upon completion of a cooking time or timer duration	Off = Approx. 10 seconds Off = Approx. 30 seconds* Off = Approx. 2 minutes
Off Button tone that sounds when a button is touched	Off = off Off = on*
Off Cooling fan run-on time	Off = Short Off = Medium Off = Long* Off = Extra long
Off Amount of time until a setting is applied	Off = Approx. 3 seconds* Off = Approx. 6 seconds Off = Approx. 10 seconds
Off Enable childproof lock activation?	Off = no Off = yes*
Off Water hardness**	Off = softened Off = soft (up to 1.3 mmol/l) Off = medium (1.3 - 2.5 mmol/l) Off = hard (2.5 - 3.8 mmol/l) Off = very hard* (above 3.8 mmol/l)


* Factory setting (factory settings may vary depending on the appliance model)
** Not available for all appliance types.

Changing the basic settings

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

1. Press and hold the **Off** button for approx. four seconds. The first basic setting appears in the display, e.g. **Off**.
2. Use the **Left** or **Right** button to change the setting if necessary.
3. Confirm by pressing the **Off** button. The next basic setting appears in the display.

4. Use the  button to continue going through all of the basic settings as described above and to change the settings if necessary using the  button.
5. To confirm, press and hold the  button again for approx. four seconds.
All basic settings have now been applied.

You can change the basic settings again at any time. 

Note: Following a power failure, the basic factory settings are restored.

Cleaning agent

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

Suitable cleaning agents

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

Caution!

Risk of surface damage

- Do not use:
- Harsh or abrasive cleaning agents,
 - Cleaning agents with a high alcohol content,
 - Hard scouring pads or cleaning sponges,
 - High-pressure cleaners or steam cleaners,
 - Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

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

Warning – Risk of burns!

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

Area	Cleaning
Appliance exterior	
Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.

Door panels

Hot soapy water:
Clean with a dish cloth and then dry with a soft cloth.
Do not use a glass scraper or a stainless steel scouring pad.

Door handle

Hot soapy water:
Clean with a dish cloth and then dry with a soft cloth.
If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.

Appliance interior

Observe the instructions for the surfaces of the enamel surfaces and self-cleaning cooking compartment that follow the table.

Glass cover for the interior lighting

Hot soapy water:
Clean with a dish cloth and then dry with a soft cloth.
If the cooking compartment is heavily soiled, use oven cleaner.

Door seal

Hot soapy water:
Clean with a dishcloth.
Do not scour.
Check the position of the door seal after cleaning it → "After cleaning" on page 18

Door cover

Use stainless steel cleaner. Follow the manufacturer's instructions. Do not use stainless steel care products.
Clean using hot soapy water and a dish cloth. Dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Remove the door cover for cleaning.

Rails

Hot soapy water:
Soak and clean with a dish cloth or brush.

Pull-out system

Hot soapy water:
Clean with a dish cloth or a brush.
Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are pushed in. Do not clean in the dishwasher.

Accessories

Hot soapy water:
Soak and clean with a dish cloth or brush.
If there are heavy deposits of dirt, use a stainless steel scouring pad.

Notes

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

Surfaces in the cooking compartment

The back wall in the cooking compartment is self-cleaning. You can tell this from the rough surface. The base, ceiling and side panel are enamelled and have smooth surfaces.

Cleaning enamel surfaces

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

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

Caution!

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

Leave the cooking compartment open to dry after cleaning it.

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

Cleaning self-cleaning surfaces

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

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

Making settings

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

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

The ceramic coating is regenerated.

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

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

Caution!

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

Tested for you in our cooking studio

Here, you can find a selection of dishes and the ideal settings for them. We will show you which type of heating and temperature are best suited to your dish. You will get information on suitable cooking accessories and the height at which they should be placed in the oven. You will also get tips about cookware and preparation methods.

Note: A lot of steam can build up in the cooking compartment when cooking food. Your appliance is very energy-efficient and radiates very little heat to its surroundings during operation. Due to the high difference in temperature between the appliance interior and the external parts of the appliance, condensation may build up on the door, control panel or adjacent kitchen cabinet panels. This is a normal physical phenomenon. Condensation can be reduced by preheating the oven or opening the door carefully.

Caution!

Never pour water into the hot cooking compartment or place cookware containing water onto the bottom of the cooking compartment. The change in temperature can cause damage to the enamel.

General information

Recommended setting values

The table lists the optimal heating type for various types of food. The temperature and cooking time are dependent on the quantity of food and the recipe. Settings ranges are indicated for this reason. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

Note: Cooking times cannot be reduced by using higher temperatures. The food would only be cooked on the outside, but would not be fully baked in the middle.

The setting values apply to food that is placed into a cold cooking compartment. By doing so, you can make energy savings of up to 20 per cent. If you preheat the oven, you can reduce the indicated baking times by several minutes.

Preheating is necessary for selected food, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating.

If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar food in the table as reference. Additional information can be found in the baking tips listed after the settings tables.

Remove unused accessories from the cooking compartment. This will ensure that you achieve the best possible cooking results and energy savings of up to 20 per cent.

Accessories

Only use original accessories supplied with your appliance. These have been tailored to the cooking compartment and the operating modes of your appliance.

Ensure that you always use suitable accessories and that they are placed in the oven the right way around. → "Accessories" on page 10

Greaseproof paper

Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

CircoTherm gentle heating function

CircoTherm gentle is an intelligent heating function that allows you to gently cook meat, fish and baked items. The appliance optimally controls the supply of energy to the cooking compartment. The food is cooked in phases using residual heat. This means that it remains more succulent and browns less. Depending on the method of preparation and the type of food, it is possible to save energy. If you open the appliance door before the food has finished cooking or if you preheat the appliance, you may not be able to achieve this result.

Only use genuine accessories for your appliance. These have been tailored to the cooking compartment and the heating functions of your appliance. Remove any accessories that are not being used from the cooking compartment.

Place the food into the empty cooking compartment before the oven is heated up. Select a temperature of between 120 °C and 230 °C. Always keep the appliance door closed when cooking. Only cook on one level when using this function.

The CircoTherm gentle heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.

Baking

Here, you can find recommended settings for many dishes.

In addition, refer to the information in the section on proving dough.

Baking on one level

When baking on one level, use the following shelf positions:

- Tall baked goods or tin on wire rack; Level 2
- Flat baked goods or goods in a baking tray; Level 3

Baking on two or more levels

Use CircoTherm. Items that are placed in the oven on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

Baking on two levels:

- Universal pan: Level 3
- Baking tray: Level 1
- Baking tins/dishes on the wire rack compartment: Level 3
- First wire rack: Level 3
- Second wire rack: Level 1

Baking on 3 levels:

- Baking tray: Level 4
- Universal pan: Level 3
- Baking tray: Level 1

You can cut energy use by up to 45% by preparing items at the same time. Position baking tins/dishes either next to one another or offset on different shelves so that they are not directly one above the other in the cooking compartment.

Baking

Baking on one level

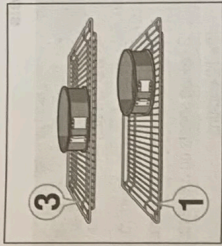
Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Victoria sponge cake	2x Ø20cm tins	2	☺	150-170*	15-25
Light fruit cake	High Ø20cm tin	2	☺	140-160	70-100
Rich fruit cake	High Ø23cm tin	2	☺	140-150	180-210
Fruit crumble	Flat glass dish	3	☺	160-180*	30-40
Sponge Cake (fattless), 3 eggs	Springform cake tin Ø26cm	2	☺	160-170	30-35
Swiss roll	Swiss roll tin	3	☺	180-190*	10-15
Fruit Pie	Plate Ø20cm or pie tin	2	☺	160-170	60-70
Quiche	Quiche tin (dark coated)	3	☺	180-200	40-55
(White) Bread	Loaf tin (1x900g or 2x 450g)	2	☺	190-210*	25-40
Scones	Baking sheet on wire rack	3	☺	190-200*	10-15
Biscuits	Baking sheet on wire rack	3	☺	140-160*	10-20
Small Cakes	12-cup-tin	3	☺	150**	25-35
Puff pastry slices	Baking tray	3	☺	170-190*	25-35
Jam tarts	12-cup-tin	3	☺	170-190*	15-25
Meringue	Baking sheet on wire rack	3	☺	80-90*	120-150
Pavlova	Baking sheet on wire rack	3	☺	90-100***	160-180
Choux pastry	Baking tray	3	☺	190-210	35-50
Meat Pie	Pie dish	2	☺	180-200	40-50
Yorkshire pudding	12-cup-tin	3	☺	200-220****	15-25
Jacket potatoes	Baking tray	3	☺	150-170	75-90
Pizza, homemade	Baking tray	3	☺	190-210	20-30
Pizza, homemade, thin base	Pizza tray	2	☺	250-270	8-13

* Preheat; do not use rapid heat-up function

** Preheat for 5 mins; do not use rapid heat-up function

*** Preheat with Hotair 150 °C

**** Preheat for 20 mins



Baking tins

For optimal cooking results, we recommend using dark-coloured metal baking tins.

Tinplate baking tins, ceramic dishes and glass dishes extend baking time and mean that the baked item will not brown evenly.

If you are using silicone moulds, follow the manufacturer's instructions and recipes. Silicone moulds are often smaller than normal baking tins. Quantity and recipe specifications may vary.

Baking on two or more levels

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Victoria sponge cake, 2 levels	4x Ø20cm tins	3+1	↻	150-160*	20-30
Scones, 2 levels	2 baking sheets on 2 wire racks	3+1	↻	160-180*	10-20
Biscuits, 2 levels	2 baking sheets on 2 wire racks	3+1	↻	140-160*	15-25
Biscuits, 3 levels	3 baking sheets on 3 wire racks	4+3+1	↻	140-160*	15-25
Small Cakes, 2 levels	2x 12-cup-tins	3+1	↻	140-150**	25-35
Puff pastry slices, 2 levels	Universal pan + baking tray	3+1	↻	170-190*	25-45
Puff pastry slices, 3 levels	Baking trays + universal pan	4+3+1	↻	170-190*	25-45
Jam tarts, 2 levels	2x 12-cup-tins	3+1	↻	170-190*	15-25
Meringue, 2 levels	2 baking sheets on 2 wire racks	3+1	↻	90-100*	100-130
Jacket potatoes, 2 levels	Universal pan + baking tray	3+1	↻	150-170*	75-90
(White) Bread, 2 levels	4x loaf tins	3+1	↻	170-190*	30-40
Pizza, homemade, 2 levels	Universal pan + baking tray	3+1	↻	180-200	35-45

* Preheat

** Preheat for 5 mins; do not use rapid heat-up function

Baking tips

- You want to find out whether the baked item is completely cooked in the middle.
- The baked item collapses.
- The baked item has risen in the middle but is lower around the edge.
- The fruit juice overflows.
- Small baked items stick to one another during baking.
- The baked item is too dry.
- The baked item is too light in colour overall.
- The baked item is too light on top, and too dark underneath.
- The baked item is too dark on top, and too light underneath.
- The baked item is too dark in a tin or loaf tin.
- The baked item is too dark in colour overall.
- The baked item is unevenly browned.
- You were baking on several levels. The items on the top baking tray are darker than those on the lower baking tray.
- The baked item looks good, but is not cooked properly in the middle.
- The baked item cannot be turned out of the dish when it is turned upside down.
- Push a cocktail stick into the highest point on the baked item. If the cocktail stick comes out clean with no dough residue, the baked item is ready.
- Next time, use less liquid. Alternatively, set the temperature 10 °C lower and extend the baking time. Adhere to the specified ingredients and preparation instructions in the recipe.
- Only grease the base of the springform cake tin. After baking, loosen the baked item carefully with a knife.
- Next time, use the universal pan.
- There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and brown on all sides.
- Set the temperature 10 °C higher and shorten the baking time.
- If the shelf position and the accessories are correct, then you should increase the temperature if necessary or extend the baking time.
- Bake the cake one level higher in the oven the next time.
- Bake the cake one level lower in the oven the next time. Select a lower temperature and extend the baking time.
- Place the baking tray in the middle of the accessory, not directly against the back wall.
- Select a lower temperature next time and extend the baking time if necessary.
- Select a slightly lower temperature.
- Protruding greaseproof paper can affect the air circulation. Always cut greaseproof paper to size.
- Ensure that the baking tin does not stand directly in front of the openings in the cooking compartment back wall.
- When baking small items, you should use similar sizes and thicknesses wherever possible.
- Always select hot air when baking on several levels. Baked items that are placed into the oven on trays or in baking tins at the same time will not necessarily be ready at the same time.
- Use a lower temperature and bake slightly longer; if necessary, add slightly less liquid. For baked items with a moist topping, bake the base first. Sprinkle it with almonds or breadcrumbs and then place the topping on top.
- Allow the baked item to cool down for 5 to 10 minutes after baking. If it still sticks, carefully loosen it around the edges again using a knife. Turn the baked item upside down again and cover it several times with a cold, wet cloth. Next time, grease the baking tin and sprinkle with breadcrumbs.

Roasting, braising and grilling

Here, you will find information on roasting, braising and grilling poultry, meat and fish. The settings tables list the optimal settings for a wide range of dishes.

Poultry

When cooking duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out. If using duck breast, score the skin. Do not turn duck breast.

Add some liquid to the poultry in the dish. Cover the base of the ovenware with approx. 1-2 cm of liquid. When you turn poultry, ensure that the breast side or the skin side is underneath at first.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Meat

Baste lean meat with fat as required or cover it with strips of bacon. Score the rind crosswise, if you turn the joint when cooking it, ensure that the rind is underneath to begin with.

When the joint is ready, turn off the oven and allow it to rest for a further 10 minutes in the cooking compartment, keeping the door closed. This helps distribute the meat juices more evenly. Wrap the joint in aluminium foil if necessary. The recommended resting time is not included in the indicated cooking time.

Fish

Whole fish does not need to be turned. Place the whole fish into the cooking compartment in its swimming position, with the dorsal fin at the top. Placing half a potato or a small oven-proof container in the stomach cavity of the fish will keep it upright.

You can tell when the fish is cooked because the dorsal fin can be removed easily.

Roasting and braising on the wire rack

On the wire rack, poultry and meat will become very crispy on all sides. Roasting on the wire rack works particularly well for large poultry or for multiple pieces at the same time.

Add up to 1/2 litre of water to the universal pan, depending on the size and type of meat. Any dripping fat and meat juices will be caught. You can make a sauce from these juices. This will also result in less smoke being produced and keep the cooking compartment cleaner.

Slide the universal pan into the oven at the indicated shelf position with the wire rack on top. Ensure that the wire rack is correctly positioned on the universal pan.

Roasting and braising in cookware

Warning – Risk of injury from shattering glass! Place hot glass cookware on a dry mat after cooking. The glass may crack if placed on a cold or wet surface.

Warning – Risk of scalding!

Very hot steam may escape when opening the lid after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

It is more convenient to roast and braise meat in cookware. You can take the joint out of the cooking compartment more easily in the cookware, and prepare the sauce in the cookware itself.

Only use cookware that is suitable for use in an oven. Check whether the cookware fits in the cooking compartment.

It is best to use glass cookware. Place hot glass cookware onto a dry mat after cooking. The glass may crack if placed on a cold or wet surface.

When roasting poultry and other meat, add a little liquid. The liquid in the cookware evaporates as the meat roasts. Carefully pour in more liquid if required.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The meat cooks more slowly and does not brown so well. Use a higher temperature and/or a longer cooking time.

Follow the manufacturer's instructions for your roasting dishes.

Roasting in uncovered cookware

It is best to use a deep roasting dish for roasting poultry and meat. Place the dish onto the wire rack. If you do not have any suitable cookware, use the universal pan.

Braising in covered cookware

Cooking with covered cookware keeps the cooking compartment considerably cleaner. Ensure that the lid fits well and closes properly. Place the cookware onto the wire rack.

The distance between the meat and the lid should be at least 3 cm, as the meat may expand.

Very hot steam may escape when the lid is opened after cooking. Lift the lid at the rear, so that the hot steam can escape away from you.

To braise the meat, sear it first as required. Add water, wine, vinegar or a similar liquid to the braising liquid. Cover the bottom of the cookware with at least 2 cm of liquid.

The liquid in the cookware evaporates as the meat roasts. Carefully pour in more liquid if required.

Grilling flat items

Flat pieces of poultry, meat and fish, such as steaks, drumsticks and burgers, can be cooked effectively using the "Grill" heating function. It is also excellent for toasting bread.

Grilling

Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Place the food to be grilled on the wire rack. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. Any dripping fat will be caught.

When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Place the food to be grilled directly onto the wire rack.

Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Do not add salt to the meat until it has been grilled. Salt draws water from the meat.

Notes

- The grill element switches itself continuously on and off; this is normal. The set temperature determines how frequently this occurs.
- Smoke may be produced when grilling.

Meat thermometer

Depending on your appliance's features, you may have a meat thermometer. You can cook accurately using a meat thermometer. Read important notes on using the meat thermometer in the corresponding chapter. There, you can find notes on inserting the meat thermometer, the possible heating types and additional information.

Recommended setting values

The table lists values for poultry, meat and fish, with default values for the weight.

Roasting, braising and grilling

Roasting and Braising

Food	Dish	Shelf position	Type of heating	Temperature in °C	Time in minutes
Slow roast joint (beef)	Cookware, uncovered	2	☺	140	50+50
Beef top side / top rump	Cookware, uncovered	2	☺	170	40+30
Lamb leg (bone-in)	Cookware, uncovered	2	☺	160-170	25+15
Lamb shoulder (bone-in)	Cookware, uncovered	2	☺	160-170	15+25
Lamb shoulder (boned and rolled)	Cookware, uncovered	2	☺	170-180	18+30
Rack of lamb**	Cookware, uncovered	2	☺	170-190*	15+20
Pork, roast joint	Cookware, uncovered	2	☺	180-190	30+35
Pork, loin joint	Cookware, uncovered	2	☺	160	35+30
Pork, belly	Cookware, uncovered	2	☺	inE/™	3-5
Pork, gammon joint	Cookware, uncovered	2	☺	170-180***	30+30
Chicken, whole	Wire rack****	2	☺	250	3-5
				160-170***	30+30
				170-180	25+15

* Preheat
 ** Without fat layer (best end neck), do not turn
 *** Do not turn
 **** Bone side down, do not turn
 ***** Turn after app. 1 hour
 ***** Slide in the universal pan underneath the wire rack

The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry, meat or fish is placed into a cold cooking compartment.

If you wish to cook heavier poultry, meat or fish, always use the lower temperature. If cooking more than one item, use the weight of the heaviest item as a basis for determining the cooking time. The individual pieces should be approximately the same size.

As a general rule: The larger the poultry, meat or fish, the lower the cooking temperature and the longer the cooking time.

Turn the poultry, meat or fish after approx. 1/2 to 2/3 of the time listed.

Cover the bottom of the glass cookware with approx. 1/2 cm of liquid.

The quantity of liquid depends on the type of meat, the material the cookware is made from and on whether or not a lid is used. If you are cooking meat in an enamelled or dark-coloured metal roasting dish, it will need a little more liquid than if cooked in glass cookware.

Calculating the cooking time (e.g. 20+35):

To calculate the cooking time, assume 20 minutes per 500 g of meat plus an extra 35 minutes. For 1.5 kg, the cooking time would therefore be 95 minutes.

Cooking time range (e.g. 10-15):

Your food will be ready within the specified range of time (in minutes).

Grilling

Food	Dish	Shelf position	Type of heating	Grill setting	Time in minutes
Beef steak, height 2-3cm, medium	Wire rack	3	☺	inE/™	1. side 11-13 2. side 4-6
Beef burger, height 1-2cm	Wire rack	4	☺	inE/™	1. side 8-9 2. side 4-5
Lamb chops, height 1-2cm	Wire rack	3	☺	inE/™	1. side 5-6 2. side 5-6
Bacon rashers	Wire rack***	3	☺	inE/™	1. side 4-5 2. side 3-4
Sausages, thickness 2-4cm	Wire rack	3	☺	inE/™	10-15****
Fish fillets/chops	Wire rack	4	☺	inE/™	12-16
Grilling white bread	Wire rack	4	☺	inE/™	0-1

* Preheat for 3 mins
 ** Preheat for 5 mins, do not use rapid heat-up function
 *** Slide the universal pan in underneath at shelf position 2
 **** Turn over several times

Food	Dish	Shell position	Type of heating	Temperature in °C	Time in minutes
Beef, top side / top rump	Cookware, uncovered	2	☺	160	40+35
Lamb, leg (bone-in)	Cookware, uncovered	2	☺	160-170	25+15
Lamb, shoulder (bone-in)	Cookware, uncovered	2	☺	170-180	15+15
Lamb, shoulder (boned and rolled)	Cookware, uncovered	2	☺	160-170	20+15
Rack of lamb**	Cookware, uncovered	2	☺	170-190*	15+25
Pork, roast joint	Cookware, uncovered	2	☺	180-200	30+40
Pork, loin joint	Cookware, uncovered	3	☺	160-170***	35+35
Pork, belly	Cookware, uncovered	2	☺	160-170***	30+30
Pork, gammon joint	Cookware, uncovered	2	☺	170-180***	25+20
Chicken drumstick, 150 g each	Cookware, uncovered	3	☺	210-230	30-40
Chicken portion, bone-in, 200-250 g each	Cookware, uncovered	3	☺	200-220	35-45
Duck, 2-3 kg	Wire rack***	2	☺	170-180	25+20
Turkey, thighs	Cookware, uncovered	2	☺	160-170	20+20
Trout, whole, 300 g each	Wire rack	2	☺	160-180	35+30

* Preheat
 ** Without fat layer (best end neck), do not turn
 *** Do not turn
 **** Slide in the universal pan underneath the wire rack

Ready meals

Here, you will find the ideal settings for preparing chilled and frozen meals.

Notes

- The cooking result greatly depends on the quality of the food. Pre-browning and irregularities are sometimes already present on the raw product.
- Do not use frozen products that are covered with a thick layer of ice. Remove any ice on the food.
- Distribute foods that are in the form of separate pieces, such as bread rolls and potato products, so that they are spread out flat and evenly on the accessory. Leave a little space between the individual pieces.
- Follow the manufacturer's instructions on the packaging.

Shelf positions

Use the shelf positions indicated.

Baking

Food	Dish	Shell position	Type of heating	Temperature in °C	Time in minutes
Pizza, chilled	Wire rack	3	☺	190-210	15-20
Pizza, frozen, thin base	Wire rack	3	☺	210-230	15-20
Pizza, frozen, thin base, 2 levels	Universal pan + wire rack	3+1	☺	190-210	20-25
Pizza, frozen, thick base	Wire rack	3	☺	180-200	20-25
Pizza, frozen, thick base, 2 levels	Universal pan + wire rack	3+1	☺	190-210	20-30

Baking on one level

When baking on one level, use the following shelf positions:

- Tall baked items: Position 2
- Flat baked items: Position 3

Baking on two levels

Use CircoTherm hot air. Items that are placed in the oven on baking trays or in baking tins/dishes at the same time will not necessarily be ready at the same time.

- Universal pan: Position 3
- Baking tray: Position 1

Recommended setting values

The table lists the optimal heating function for various types of food. The temperature and cooking time depend on the amount and consistency of the dough/mixture. Settings ranges are specified for this reason. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

Food	Dish	Shell position	Type of heating	Temperature in °C	Time in minutes
Oven chips, Croquettes, frozen	Universal pan	3	☺	190-210	25-35
Oven chips, frozen, 2 levels	Universal pan + baking tray	3+1	☺	190-210	30-40
Hash browns, frozen	Universal pan	2	☺	210-230	30-40
Fish fingers, frozen	Universal pan	3	☺	200-220	20-25
Chicken nuggets, frozen	Universal pan	3	☺	190-210	20-25
Lasagna, chilled, 500g	Overproof dish on wire rack	2	☺	180-200	30-40
Lasagna, frozen, 1.5kg	Overproof dish on wire rack	2	☺	190-210	35-45
Lasagna, frozen, 500g	Overproof dish on wire rack	2	☺	180-200	45-55
Lasagna, frozen, 1.5kg	Overproof dish on wire rack	2	☺	170-190	75-85

Desserts

You can make your own soufflés and yogurt using your appliance.

Soufflés

You can also prepare soufflés in a water bath in the universal pan. To do so, slide the universal pan in at level 2.

Yogurt

Remove accessories and shelves from the cooking

- compartment. The cooking compartment must be empty.
1. Heat 1 litre of milk (3.5 % fat) to 90 °C on the hob and then cool down to 40 °C. It is sufficient to heat UHT milk to 40 °C.
 2. Stir in 150 g (chilled) yogurt.
 3. Pour into cups or small jars and cover with cling film.
 4. Place the cups or jars onto the cooking compartment floor and set as indicated in the table.
 5. After preparation, leave the yogurt to cool in the refrigerator.

Food	Dish	Shell position	Type of heating	Temperature in °C	Time in mins
Yoghurt	Individual moulds	Cooking compartment floor	☺ / ☺	100*	8-9h
Soufflé	Individual moulds	2	☺	160-180	35-45

* Preheat with Grill large to 100 °C, then insert yoghurt and heat only with cooking light.

Acrylamide in foodstuffs

Acrylamide is mainly produced in grain and potato products prepared at high temperatures, such as potato crisps, chips, sliced bread, bread rolls, bread or fine baked goods (biscuits, gingerbread, spiced biscuit).

Tips for keeping acrylamide to a minimum

- Keep cooking times as short as possible.
 - Cook food until it is golden brown, but not too dark.
 - Large, thick pieces of food contain less acrylamide.
- Baking**
 With top/bottom heating at max. 200 °C.
 With hot air at max. 180 °C.
- Biscuits**
 With top/bottom heating at max. 190 °C.
 With hot air at max. 170 °C.
- Oven chips**
 Egg or egg yolk reduces the production of acrylamide.
 Spread out a single layer evenly on the baking tray. Cook approx. 400-600 g at once on a baking tray so that the chips do not dry out and become crunchy.

Drying

You can achieve outstanding drying results with CircoTherm. With this type of preserving, flavours are concentrated as a result of the dehydration.

Only use unblemished, fresh fruit, vegetables and herbs and wash them thoroughly. Line the wire rack with greaseproof paper or parchment paper. Drain the excess water from the fruit and then dry it.

If necessary, cut it into equal chunks or thin slices. Place unpeeled fruit onto the dish with the sliced surfaces facing upwards. Ensure that neither fruit nor mushrooms overlap on the wire rack.

Grate vegetables and then blanch them. Drain the blanched vegetables thoroughly and spread them evenly on the wire rack.

Dry herbs on the stem. Position the herbs evenly and slightly heaped on the wire rack.

Use the following shelf positions for drying:

- 1 wire rack: Level 3
- 2 wire racks: Levels 3 + 1

Turn very juicy fruit and vegetables several times. After drying, remove the dried fruit and vegetables from the paper immediately.

In the table, you will find settings for drying various foodstuffs. The temperature and drying time are dependent on the type, moisture, ripeness and thickness of the food to be dried. The longer you leave the food to be dried, the better it will be preserved. The thinner the slices are, the quicker the drying process will be and the more flavour the dried food will retain. Settings ranges are indicated for this reason.

If you wish to dry food that is not listed in the table, you should use similar foodstuffs in the table as a reference.

Fruit, vegetables and herbs	Accessories	Heating function	Temperature in °C	Cooking time in hours
Pomes (apple rings, 3 mm thick, 200 g per wire rack)	1-2 wire racks	☼	80	4-8
Root vegetables (carrots), grated, blanched	1-2 wire racks	☼	80	4-7
Sliced mushrooms	1-2 wire racks	☼	80	5-8
Herbs, prepared	1-2 wire racks	☼	60	2-5

Preserving

You can preserve fruit and vegetables using your appliance.

⚠ Warning – Risk of injury!

If the food is preserved incorrectly, the preserving jars may burst. Follow the instructions for preserving.

Jars

Only use clean and undamaged preserving jars. Only use heat-resistant, clean and undamaged rubber rings. Check clips and clamps in advance.

For each preserving process, only use preserving jars that are the same size and contain the same food. In the cooking compartment, you can preserve the contents of a maximum of six ½, 1 or 1½-litre preserving jars at the same time. Do not use jars that are larger or taller than this. The lids could rupture.

Preserving jars must not touch one another in the cooking compartment during the preserving process.

Preparing fruit and vegetables

Only use fruit and vegetables that are in good condition. Wash them thoroughly.

Peel, core and chop fruit and vegetables appropriate to their type and fill the preserving jars with them up to approx. 2 cm below the rim.

Fruit: Fill the preserving jars with the fruit along with a hot, skimmed sugar solution (approx. 400 ml for a 1-litre jar). For one litre of water:

- Approx. 250 g sugar for sweet fruit
- Approx. 500 g sugar for sour fruit

Vegetables: Fill the jars with the vegetables along with hot, boiled water.

Meal	Accessory/cookware	Shelf position	Step	Temperature in °C	Cooking time in mins
Vegetables, e.g. carrots	1-litre preserving jars	1	1. ☼	160-170	Before it starts bubbling: 30-40
			2.	120	Once it starts bubbling: 30-40
Vegetables, e.g. cucumbers	1-litre preserving jars	1	3.	-	Residual heat: 30
			1. ☼	160-170	Before it starts bubbling: 30-40
			2.	-	Residual heat: 30
Stone fruit, e.g. cherries, damsons	1-litre preserving jars	1	1. ☼	160-170	Before it starts bubbling: 30-40
			2.	-	Residual heat: 35
Pomes, e.g. apples, strawberries	1-litre preserving jars	1	1. ☼	160-170	Before it starts bubbling: 30-40
			2.	-	Residual heat: 25

Prove dough

Your yeast dough will prove considerably more quickly using this heating function than at room temperature and will not dry out. Do not start the appliance if the cooking compartment is not completely cool.

Always allow yeast dough to prove twice. Use the settings indicated in the settings tables for the first and second proving stages (dough fermentation stage and final fermentation stage).

Dough fermentation

Place the dough into a heat-resistant bowl and place this onto the wire rack. Use the settings indicated in the table.

Do not open the appliance door while the dough is proving, otherwise moisture will escape. Do not cover the dough.

Condensation builds up during the proving process, which steams up the door panel. Wipe out the cooking compartment after dough proving. Remove any limescale with a little vinegar and wipe with clean water.

Final fermentation

Place your dough into the oven at the shelf position indicated in the table.

If you want to preheat the oven, the final fermentation stage takes place outside the appliance in a warm place.

The temperature and proving time are dependent on the type and quantity of the ingredients. For this reason, the values indicated in the settings table are intended as a guide only.

Dish	Accessories/cookware	Shelf position	Type of heating	Step	Temperature in °C	Cooking time in mins
Yeast dough, light	Bowl	2	☼	1.	-	25-30
				2.	-	10-20
Yeast dough, heavy and rich	Bowl	2	☼	1.	-	60-75
				2.	-	45-60

Defrosting

For defrosting frozen fruit, vegetables and baked items. Poultry, meat and fish should ideally be defrosted in the refrigerator. Not suitable for cream cakes or cream gateaux.

Use the following shelf positions when defrosting:

- 1 wire rack: Position 2
- 2 wire racks: Positions 3 + 1

The times indicated in the table are intended as a guide only. They are dependent on the quality, freezing temperature (-18 °C) and composition of the food. Time ranges are indicated. Set the shortest time to begin with, and then extend the time if necessary.

Tip: Food that has been frozen in thinner pieces or in portions defrosts more quickly than food items frozen in a block.

Remove frozen food from its packaging and place it onto the wire rack in suitable cookware.

Redistribute the food or turn it once or twice as it defrosts. Large pieces of food should be turned several times. As the food defrosts, break up any clumps and remove items which have already defrosted from the cooking compartment.

To allow the temperature to equalise, leave the defrosted food to rest for another 10 to 30 minutes in the appliance after switching it off.