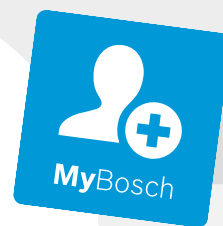




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Built-in oven

HBG.78E.7

[en] User manual and installation instructions

For more information, please refer to the Digital User Guide.



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USER MANUAL

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1.1 General instructions ;

Please read these instructions carefully.

;Keep the instructions for use and the product information for later use or for subsequent owners.

;In case of transport, close the appliance do not cause damage.

1.2 Intended use of the device

This appliance is intended for built-in installation only. Observe the special installation instructions. Appliances without a plug may only be connected by trained personnel. No warranty claims can be made in the event of damage caused by incorrect connection.

Use the appliance only: ;

- to prepare food and drink. for domestic
- use and in enclosed spaces within the domestic environment. up to an altitude
- of 4000 m above sea level.

Do not use the appliance:

- with an external timer or a timer remote control.

1.3 Restriction of users

This appliance may be used by children aged 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge, provided they are supervised or have been instructed in the safe use of the appliance and understand the hazards involved.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children unless they are 15 years or older and supervised.

Make sure that children under 8 years of age cannot reach the appliance or the connection cable.




1 Safety

Please observe the following safety precautions.

1.4 Safer use

Always insert accessories into the interior correctly.

→ "Accessories", Page 9

 **WARNING** – Risk of fire! Flammable objects stored indoors may catch fire.

- ▶ Never store flammable materials in the interior.
- ▶ If smoke is produced, the appliance must be switched off or unplugged and the door kept closed to prevent any flames that may occur.


deaf.

Loose food particles, grease and meat juices can catch fire.

- ▶ Before use, clean the interior, heating elements and accessories from coarse contamination.

When the appliance door is opened, an air flow is created. The baking paper can then touch the heating elements and catch fire.

- ▶ Never place baking paper loosely on the accessory during preheating or cooking.
- ▶ Always cut baking paper to size and weigh it down with a tin.

 **WARNING** – Risk of burns!

During use, the appliance and its touchable parts become hot.

- ▶ Be careful to avoid touching heating elements.
- ▶ Children under 8 years of age should be kept away.

Accessories or molds become very hot.


- ▶ Always use a pot holder to remove hot accessories and moulds from the interior.

Alcohol vapours can ignite in the hot interior. The appliance door can burst open. Hot vapours and flames can escape.

- ▶ Consume only small amounts of high alcohol beverages.
- ▶ Do not heat alcoholic beverages ($\geq 15\%$ vol.) in an undiluted state (e.g. for pouring or pouring over dishes).
- ▶ Open the appliance door carefully.

The telescopic rails become hot when the appliance is in use.

- ▶ Allow hot telescopic rails to cool before touching them.
- ▶ Only touch the telescopic rails with oven gloves.

 **WARNING** – Risk of burns!

Accessible parts become hot during use.


- ▶ Never touch hot parts.
- ▶ Make sure there are no children nearby.

When opening the appliance door, hot steam may escape. Steam is not always visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Make sure there are no children nearby.

Water in the hot interior can create hot water vapour.

- ▶ Never pour water into the hot interior.

 **WARNING** – Risk of injury! If the glass of the appliance door is scratched, it may crack.

- ▶ Do not use any sharp or abrasive cleaning agent or sharp metal scraper to clean the oven door glass as this may damage the surface.

gene.

The device and its contactable parts may have sharp edges.

- ▶ Use and clean with care.
- ▶ Wear safety gloves if possible.

When opening and closing the appliance door, the hinges move and may become stuck.

- ▶ Do not put your hands near the hinges.

Certain parts in the appliance door may have sharp edges.

- ▶ Wear safety gloves.

In the hot interior, alcohol vapours can ignite and the appliance door may spring open and possibly fall off. The door windows may break and shatter.

→ "Avoiding material damage", Page 5

- ▶ Consume only small amounts of high alcohol beverages.
- ▶ Do not heat alcoholic beverages ($\geq 15\%$ vol.) in an undiluted state (e.g. for pouring or pouring over dishes).

- ▶ Open the appliance door carefully.

 WARNING – Risk of electric shock!

Unskilled repairs are dangerous.

- ▶ Only trained personnel may carry out repairs to the appliance.
- ▶ Only original spare parts may be used to repair the appliance.

- ▶ If the power cord of this appliance is damaged, it must be replaced by qualified personnel.

Damaged insulation on the power cord is dangerous.

- ▶ Never bring the power cord into contact with hot appliance parts or heat sources.
- ▶ Never allow the power cord to come into contact with sharp points or edges.
- ▶ Never kink, pinch or modify the power cord.


Penetrating moisture can cause an electric shock.

- ▶ Do not use a steam cleaner or high-pressure cleaner to clean the appliance. A damaged appliance or a damaged power cord is dangerous.
- ▶ Never use a damaged appliance.
- ▶ Never pull the power cord to disconnect the appliance from the mains. Always pull the plug on the power cord.

- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord from the socket or switch off the fuse in the meter cupboard.

- ▶ Contact the service department.

→ Page 29

 WARNING – Risk of suffocation!


Children can pull packaging material over their heads and become entangled in it and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may inhale or swallow small parts and choke.

- ▶ Keep small parts away from children.
- ▶ Do not let children play with small parts.

1.5 Halogen lamp

 WARNING – Risk of burns!

The lamps in the interior become very hot. There is still a risk of burning some time after switching off.


- ▶ Do not touch the glass cover.
- ▶ Avoid contact with skin during cleaning.

 WARNING – Risk of electric shock!

When replacing the lamp, the contacts of the lamp socket are live.

- ▶ Before replacing the lamp, make sure the appliance is switched off to avoid possible electric shock.
- ▶ Also remove the plug from the socket or switch off the fuse in the meter cupboard.

1.6 Cleaning function

 WARNING – Risk of fire! Loose food residues, grease and meat juices can catch fire during cleaning.


- ▶ Always remove coarse contamination from the interior before cleaning starts.
- ▶ Never clean accessories.

The outside of the appliance becomes very hot during cleaning.

- ▶ Never hang flammable objects, such as dish towels, on the door handle.
- ▶ Keep the front of the appliance clear.
- ▶ Make sure there are no children nearby.

If the door seal is damaged, a lot of heat will escape into the area around the door.

- ▶ Do not sand or wipe the seal.
- ▶ Never use the appliance with a damaged seal or without a seal.

 **WARNING – Risk of serious health hazard!**


The appliance becomes very hot during cleaning. The non-stick coating of baking trays and moulds is damaged and toxic gases are produced.

- ▶ When using the cleaning function, never clean plates and moulds with a non-stick coating.
- ▶ Never clean accessories.

 **WARNING – Risk of health hazard!**


The cleaning function heats the interior to a very high temperature so that residues from roasting, grilling and baking burn off. This releases vapours that can irritate the mucous membranes.

- ▶ During the cleaning function, ventilate the kitchen thoroughly.
- ▶ Do not stay in the room for extended periods of time.
- ▶ Keep children and pets away.

 **WARNING – Risk of burns!**

The interior becomes very hot during cleaning.

- ▶ Never open the appliance door.
- ▶ Allow the appliance to cool down.
- ▶ Make sure there are no children nearby.

 The outside of the appliance becomes very hot during cleaning.

- ▶ Never touch the appliance door.
- ▶ Allow the appliance to cool down.
- ▶ Make sure there are no children nearby.

2 Avoid material damage

2.1 General

NB!

Alcohol vapours can ignite in the hot interior and cause permanent damage to the appliance. The explosive combustion can cause the appliance door to burst open and possibly fall off. The door frames can break and shatter. The resulting negative pressure can cause the interior to deform significantly inwards.

- ▶ Do not heat alcoholic beverages (≥ 15 % vol.) in an undiluted state (e.g. for pouring or pouring over dishes).

Water on the bottom of the interior at temperatures above 120°C will damage the enamel.

- ▶ Do not start a program if there is water on the bottom of the interior.
- ▶ Before use, remove the water from the bottom of the interior.

If the temperature is higher than 50°C, heat will build up due to objects on the bottom of the cooking compartment. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▶ Never place accessories, baking paper or foil of any kind on the bottom of the cooking compartment.
- ▶ Only place a mould on the bottom of the interior when a temperature of less than 50°C is set.

When the hot interior contains water, water vapour is created. The temperature change can cause damage.

- ▶ Never pour water into the hot interior.
- ▶ Never place dishes containing water on the bottom of the cooking compartment.

When moisture is present in the interior for a long time, corrosion occurs.

- ▶ Allow the interior to dry after use.
- ▶ Do not store moist foods in the closed interior for extended periods of time.
- ▶ Do not store dishes in the interior.
- ▶ Do not wedge anything between the appliance door.

Fruit juice dripping from the baking sheet leaves stains that cannot be removed.

- ▶ Do not cover the baking tray too much for very moist fruit pastries.
- ▶ If possible, use the deeper roasting pan. Using oven cleaner in the warm interior will damage the enamel.
- ▶ Never use oven cleaner in the warm interior.
- ▶ Before reheating, completely remove all residues from the interior and the appliance door.

If the seal is heavily soiled, the door will no longer close properly during use. The adjacent furniture fronts may then be damaged.

- ▶ Make sure the seal is always clean.
- ▶ Never use the appliance with a damaged seal or without a seal.

If the appliance door is used as a surface to place or lay something on, the appliance door may become damaged.

- ▶ Do not place, hang or support anything on the appliance door.
- ▶ Do not place any containers or accessories on the appliance door.

Depending on the appliance type, the accessories may scratch the glass of the appliance door when it is closed.

- ▶ Always place accessories correctly in the interior.

Aluminum foil on the door window can cause permanent discoloration.

- ▶ Aluminum foil in the interior must not come into contact with the door glass.

3 Environmental protection and saving

3.1 Disposal of packaging

The packaging materials are environmentally friendly and can be reused.

- ▶ Dispose of the individual components separately by type.

3.2 Saving energy

Following these instructions will help your device consume less power.

Only preheat the appliance if the recipe or setting instructions indicate this.

→ "This is how it works", Page 29

¡If you do not preheat the appliance, then save up to 20% energy.

Use dark, black lacquered or enamelled baking tins.

¡These baking tins absorb heat particularly well on.

Open the appliance door as little as possible during preparation.

¡The temperature in the interior remains constant and the appliance does not need to reheat.

Bake multiple dishes one after the other or in parallel.

¡The interior space is filled after the first baking warmed. This reduces the baking time for the cake that is baked subsequently.

For longer cooking times, switch off the appliance 10 minutes before the end of the cooking time. ¡The residual heat is sufficient to continue cooking the dish to prepare.

Remove any unused accessories from the interior.

¡Excess accessories do not need to be heated become.

Allow frozen products to thaw before preparing.

¡This saves energy to to defrost food.

Product information in accordance with (EU) 65/2014 and (EU) 66/2014 can be found under the energy label and on the Internet on the product page of your appliance.

Remark:

The appliance consumes: ¡

in networked standby max. 2 W

¡ in non-networked standby with display switched on max. 1 W

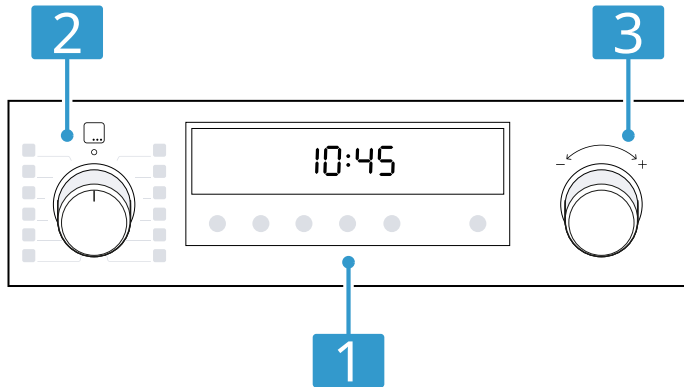
¡ in non-networked standby with display switched off max. 0.5 W

4 Getting to know your device

4.1 Controls

You can use the control panel to set all the functions of your device and obtain information about its operating status.

Remark: Depending on the device type, details in the image may differ, e.g. colour and shape.



- 1** Buttons and display
The buttons are touch-sensitive surfaces. To select a function, just press the corresponding field lightly.
The display shows symbols of active functions and the time functions.
→ *"Buttons and display", Page 7*

- 2** Function selector button
The function selector knob allows you to set the heating methods and other functions.
The function selector can be turned from the zero position to the right and left. Depending on the device type, the function selector is recessed. To lock or unlock in the zero position, press the function selector. ○

→ *"Heating methods and functions", Page 7*

- 3** Temperature knob
The temperature knob sets the temperature for the heating method and selects settings for other functions.
The temperature knob can be turned right and left from the zero position, it has no zero position.
Depending on the appliance type, the temperature knob can be recessed. To lower or raise, press the temperature knob.

→ *"Temperature and setting modes", Page 9*

4.2 Buttons and display

The buttons allow you to set various functions of your device. The settings are shown on the display. When a function is active, the corresponding symbol lights up on the display. The clock symbol only lights up when you change the time.










Symbol Function

🕒	Time timer, duration and end select. To select the different time functions, press the key several times. The function for which the setting is shown on the display can be seen from the red bar above or below the corresponding symbol. → <i>"Time functions", Page 12</i>
—	Decrease setting values.
+	Increase setting values.
💡	Switching the interior lighting on and off. → <i>"Enlightenment", Page 9</i>
🔥	Quickly preheat the interior without accessories. → <i>"Fast preheating", Page 12</i>
🔒	To activate or deactivate the child lock, press and hold for approx. 3 seconds. → <i>"Child Lock", Page 16</i>

4.3 Heating methods and functions









To always have the right heating method for your peels In order to determine the dishes, we provide an explanation here about the and applications.

When you select a heating method, it sets the a value to device you a suitable temperature or position for. You can bid. copy or change in the displayed value.

Symbol	Heating method-the	Use and method of operation
	3D hot air 30-275°C	Baking or roasting on one or more levels. The fan evenly distributes the heat from the round heating element at the back throughout the interior.
	Eco hot air 125 - 275°C	Cook selected dishes gently on one level without preheating. The fan distributes the heat from the round heating element at the back evenly throughout the interior. The product is cooked in stages using residual heat. Keep the appliance door closed during cooking. The product is cooked in stages using residual heat. Keep the appliance door closed during cooking. If you open the appliance door even briefly, the appliance continues to heat without using the residual heat. This heating method is used to determine energy consumption in circulating air mode and the energy class.
	Pizza stand 30-275°C	Preparing pizzas or dishes that require a lot of heat from below. The bottom heating element and the round heating element on the back wall are switched on.
	Defrost 30 - 60°C	Defrost frozen food carefully.
	Slow cooking 70 - 120°C	Briefly seared, tender meat in open forms, cook carefully and slowly. The heat comes evenly from above and below at a low temperature.
	Grill, large surface Grill settings: 1 = low 2 = average 3 = high	Grill flat products, such as vegetables, sausages or toast. Gratin dishes. The entire surface under the grill becomes hot.
	Circulation grills 30-275°C	Roast poultry, whole fish or larger pieces of meat. The grill element and the fan switch on and off alternately. The fan swirls the hot air around the dish.
	Air Fry 30-275°C	Crispy cooking at a low-fat level. Particularly suitable for normally fat-fried dishes, e.g. French fries.
	Top and bottom heat 30-275°C	Traditional baking or roasting on one level. The heating method is particularly suitable for pastries with moist toppings. The heat comes evenly from above and below. This heating method is used to determine energy consumption in conventional mode.

Other features

Here you will find an overview of other functions on the function selector or in the menu of your device.

Symbol	Function	Usage
	Programs	Use programmed setting values for different dishes. → "Programs", Page 13
	Pyrolysis	Set the cleaning function that cleans the cooking compartment almost automatically → "Pyrolysis", Page 22
	Home Connect	This device is WiFi enabled and can be controlled via a mobile device. <ul style="list-style-type: none"> i  Home network and Home Connect server connected Number of lines shows signal strength of the home network i  Home network not connected i  Home Connect server not connected i  Remote start activated i  Remote diagnosis activated → "Home Connect ", Page 18

Functions with Home Connect

When you operate your appliance with the Home Connect app, you can use even more functions.

Find out about the currently available functions in the app.

4.4 Temperature and setting modes

There are different settings for the heating methods and functions.

The settings appear on the display.

Up to 100 °C the temperature can be set in steps of 1 degree, above that in steps of 5 degrees.

Remark: When setting grill position 3, the appliance will reduce to grill position 1 after approx. 20 minutes.

Heating indication

The device indicates when it is heating up.

The line at the bottom of the display becomes filled in red from left to right as the interior heats up.

When preheating, the optimum time for placing the dish is reached when the line is completely filled in red.

Comments

- i The heating indicator is only filled for heating methods where a temperature is set. For grill settings, for example, the heating indicator is filled immediately.
- i If the temperature in the interior is too high when starting operation, a will appear on the display for some heating methods. Switch the appliance off and let it cool down. Then restart operation.

Residual heat indication

When you switch off the appliance, the line on the display shows the residual heat in the interior. The further the temperature in the interior drops, the less the line is filled.

Remark: Due to thermal inertia, the displayed temperature may deviate slightly from the actual temperature inside the room.

4.5 Interior space

Interior space functions make it easier to use your appliance.

Racks

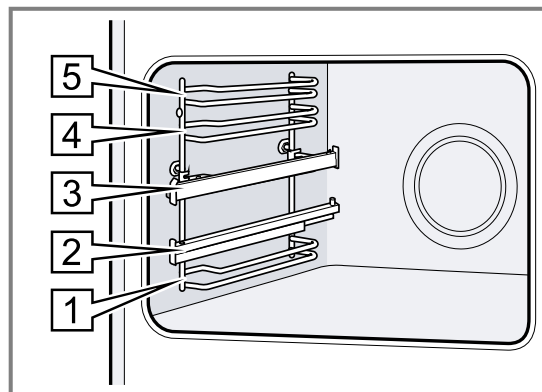
You can slide accessories into the shelves inside the compartment at different heights.

Your appliance has 5 insertion heights. The insertion heights are counted from bottom to top.

Depending on the type of appliance, the accessories are equipped with pull-out or clip telescopic rails. The telescopic rails are fixed and cannot be removed. The clip telescopic rails can be attached to all free insertion heights according to your wishes.

You can remove the racks, for example for cleaning.

→ "Racks", Page 26



Relief

The oven light illuminates the interior.

With most heating methods and functions, the light is on when the program is running. When the operation is finished, the light switches off.

The key allows you to switch on the lighting without heating.

Cooling fan

The cooling fan switches on automatically during use. The air escapes through the door.

The appliance detects increased humidity in the cooking compartment. To regulate humidity, the intensity and operating noise of the cooling fan can vary.

NB!

Covering the ventilation slots will cause the device to overheat.

► Do not cover the ventilation slots.

The cooling fan continues to run for a certain period of time so that the appliance cools down more quickly after use.

Appliance door

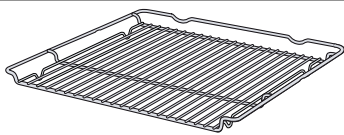
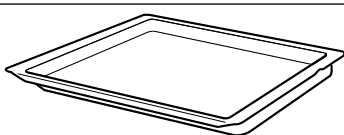
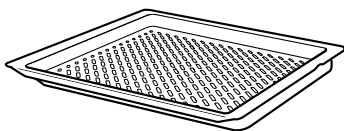
When you open the appliance door during use, the appliance stops heating. When you close the appliance door, the appliance continues to heat.

5 Accessories

Only use original accessories. These are designed for the device.

Remark: When the accessories become hot, they may become deformed. The deformation does not affect the operation. The deformation disappears after the accessories have cooled down.

The accessories supplied may vary depending on the device type.

Accessories		Usage
Schedule		<ul style="list-style-type: none"> ; Baking tins ; Oven dishes ; Crockery ; Meat, e.g. roasts or grilled pieces ; Frozen dishes
Roasting pan		<ul style="list-style-type: none"> ; Moist pastry ; Pastry ; Bread ; Large roasts ; Frozen meals ; Collect drippings, e.g. fat when grilling on the rack.
Air Fry & Grill plate, enamelled with holes		<ul style="list-style-type: none"> ; To fry dishes until crispy, which are usually fried in oil, e.g. French fries. To grill dishes.

5.1 Lock function

The locking function prevents the accessories from tilting when pulled out. You can pull the accessory out about halfway until it clicks into place. The anti-tilt protection only works if you slide the accessory into the interior correctly.

5.2 Slide the accessory into the interior

Always insert the accessory correctly into the interior. This is the only way to pull the accessory out to about half its length without tilting.

1. Turn the accessory so that the pawl is at the back and pointing downwards.
2. Always place the accessory between the two guide rods of an insertion height.

Schedule Slide the rack into the oven with the open side towards the appliance door and the curvature facing downwards.

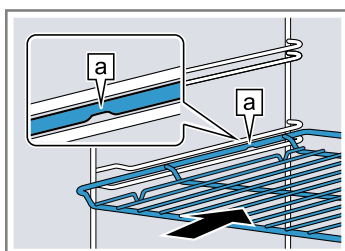
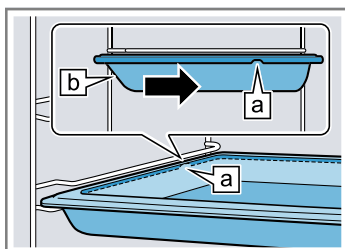
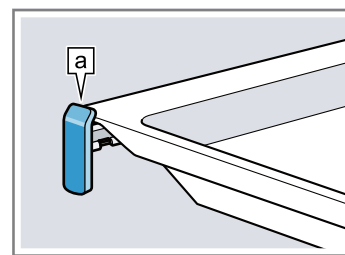


Plate e.g. roasting sled or baking tray Slide the plate into the oven with the bevel facing the oven door.



3. To install the accessory for sliding heights with telescopic rails, pull out the telescopic rails.

Schedule or plate Position the accessory so that the edge of the accessory is behind the tab on the telescopic rail.



Remark: When fully extended, the telescopic rails click in. Slide the telescopic rails back into the interior with a light push.

4. Retract the accessory completely so that it does not touch the appliance door.

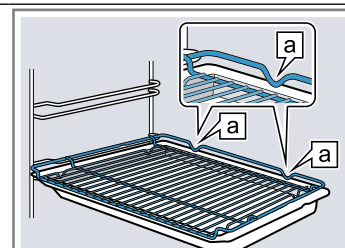
Remark: Remove any accessories that you do not need from the interior during use.

Combine accessories

To catch dripping liquid, you can use the rack in combination with the roasting pan.

1. Place the rack on the roasting pan so that the two spacers rest on the back edge of the roasting pan.
2. Slide the roasting pan between the two guide rods of a sliding height. The grid is above the upper guide rod.

Schedule on roasting pan



5.3 More accessories

You can purchase more accessories from the service department, in specialist shops or on the Internet.

You will find an extensive range for your device in our brochures or on the Internet:
www.bosch-home.com
 Specific accessories are available for the different devices. When purchasing, always specify the exact designation (E-No.) of your device.

You can see which accessories are available for your device in the online shop or ask customer service.

6 Before first use

Set the options for first use. Clean the appliance and accessories.



6.1 First use

You must perform initial setup settings before you can use your device.

Set time

After connecting the device or after a power failure, the time flashes on the display. The time starts at 12:00. Set the current time.

Requirement: The function selector knob should be in the zero position.

1. Set the time using the  key.
2. Press the key.  The display shows the set time.

6.2 Cleaning the appliance before using it for the first time

Before preparing dishes with the appliance for the first time, you should clean the interior and the accessories.


1. Remove the product information and accessories from the interior. Remove packaging residues, such as polystyrene beads and tape from the inside and outside of the appliance.
2. Wipe smooth surfaces inside the appliance with a soft, damp cloth.
3. Set heating method and temperature.
→ *"The Ministry in essence", Page 11*

Heating method	3D hot air
Temperature	maximum
Duration	1 hour

4. Ventilate the kitchen while the appliance is heating.
5. Switch off the appliance after the specified time.
6. Clean smooth surfaces in the interior with soapy water and a cleaning cloth when the appliance has cooled down.
7. Clean the accessories with soapy water and a cleaning cloth or a soft brush.

7 The Ministry in essence

7.1 Switching the device on and off

1. To switch on the appliance, turn the function selector knob to any position except the zero position.

2. To switch off the appliance, turn the function selector knob to the zero position.

7.2 Setting the heating method and temperature

1. Set the heating method with the function selector knob.
2. Set the temperature or grill setting with the temperature knob.
- a After a few seconds the device starts to heat up again.
3. When your dish is ready, switch off the appliance.

Tip: The most suitable heating method for your dishes can be found in the description of the heating methods.

→ *"Heating methods and functions", Page 7*

Remark: You can set the duration and end of operation on the device.

→ *"Time functions", Page 12*

Change heating method

You can always change the heating method.

- Change the heating method with the function selector knob.
- a After a few seconds the change will be reflected by the app-taken over ready.

Change temperature

You can always change the temperature.

- Change the temperature with the temperature selector switch.
- a After a few seconds the change will be reflected by the app-taken over ready.

8 Fast preheating

To save time, you can shorten the heating-up time using the fast preheat function.

8.1 Setting fast preheating

To ensure an even cooking result, only place the dishes in the cooking compartment after rapid preheating.

Remark: Only set a time when rapid preheating has ended.


1. Set a suitable heating method.


Suitable heating methods are:

- 3D hot air 
- Top and bottom heat 


2. Set a temperature from 100°C.

From a set temperature of 200 °C, rapid preheating is automatically activated.

3. If the rapid preheating does not turn on automatically, press the button. 

a The display will show 

a After a few seconds, the rapid preheating starts.


a When the rapid preheating ends, a beep will sound signal and the symbol on the display goes out 





4. Place the dish in the interior.

9 Time functions

Your appliance has various time functions that allow you to control its operation.


9.1 Overview of the time functions

With the button  select the different time functions.



Time function	Usage
Timer 	The timer can be set independently of the operation. It does not affect the device.
Duration 	If you set a time for the operation, the appliance will automatically stop heating after the time has elapsed.
End 	For the duration, you can set a time when the operation ends. The device starts automatically so that the operation is finished at the desired time.
Time 	You can set the time.

9.2 Setting the timer

The timer runs independently of the operation. You can set the timer with the device switched on and off for up to 23 hours and 59 minutes. The timer has its own signal, so you hear when the timer or a time period ends.

1. Press the button until it is highlighted on the display. 

2. Set the timer time with the  or .

Knob	Suggested value
	5 minutes
	10 minutes


Up to 10 minutes the timer time can be set in 30 second steps. After that the time steps become larger as the value increases. a After a few seconds the timer starts and the time runs time passes.



a When the timer time has elapsed, a signal will sound needle and the timer time on the display is at zero.

3. Press any button to turn off the timer.

Change alarm clock

You can always change the alarm time.


Requirement: On the display is  marked.


► The timer time with the button  or  change.


a After a few seconds the change will be reflected by the app-taken over ready.

Cancel alarm

You can cancel the timer at any time.

Requirement: On the display is  marked.



► The timer time with the button  reset to zero.



a After a few seconds the change will be reflected by the app-taken over ready and goes  out.



9.3 Setting the duration

You can set the operating time up to 23 hours and 59 minutes.

Requirement: A heating method and a temperature or setting have been set.

1. As often as the button  press until on the display is highlighted. 

2. The time duration with the button  or  set up.

Knob	Suggested value
	10 minutes
	30 minutes


The duration can be set in one-minute increments up to one hour, then in 5-minute increments.

a After a few seconds the device starts to heat up men and the duration passes.

a When the time has elapsed, a signal will sound and the display shows the time at zero.

3. When the time period has elapsed:


- Press any button to end the signal prematurely.



- To reset the time, press the button. 

- When your dish is ready, switch off the appliance.

Change duration

You can always change the duration.


Requirement: On the display is  marked.


► The time duration with the button  or  change.

aAfter a few seconds the change will be reflected by the app-taken over ready.

Break down time

You can cancel the time period at any time.

Requirement: On the display is  marked.

► The time duration with the button  reset to zero.

aAfter a few seconds the device will take over the change passed over and is heated further without any delay.

9.4 Set End

You can adjust the time at which the time period expires by up to 23 hours and 59 minutes.



Comments



- i To obtain a good cooking result, do not change the end once the operation has started.
- i To prevent food from spoiling, do not leave it in the interior for too long.

Requirements

iA heating method and a temperature or have been set.

iA time period has been set.

1. On the key  press until on the display  is marked.

2. On the button  or  to press.

aThe display shows the calculated end.


3. The end with the button or slider. aAfter a few seconds the device will take the setting

ling over and the display shows the set end. aWhen

the calculated start time is reached, the appli-ready to heat up and the time elapses. aWhen the

time has elapsed, a signal will sound and the display shows the time at zero.



4. When the time period has elapsed:

- Press any button to end the signal prematurely.
- To reset the time, press the button.

- When your dish is ready, switch off the appliance.

Change End

To obtain a good cooking result, you can only change the set end until the operation starts and the time has elapsed.


Requirement: On the display is  marked.

► The end with the button  or .

aAfter a few seconds the change will be reflected by the app-taken over ready.

End break off

You can always clear the set end.

Requirement: On the display  marked.


► Reset the end of the set time to the current time plus using the button.

aAfter a few seconds the device will take over the change went over and the device starts to heat up. The time period counts down.


9.5 Setting the time

After connecting the device or after a power failure, the time flashes on the display. The time starts at 12:00.

Set the current time.


Requirement: The function selector knob should be in the zero  position.



1. Set the time using the  key.


2. Press the key.  The display shows the set time.

Change time

You can always change the time.

Requirement: The function selector knob should be in the zero  position.

1. As often as the button  press until on the display  highlighted.

2. The time with the button or  change.

aAfter a few seconds the change will be reflected by the app-taken over ready.

10 Programs

The programs help your appliance prepare different dishes and automatically select the optimal settings.

10.1 Forms for programs

Use a heat-resistant mould, suitable for temperatures up to 300°C.

Glass or glass ceramic forms are best. The meat should cover the bottom of the form for about 2/3.

Shapes of the following material are not suitable: ;
light colored, shiny aluminum

i Unglazed clay

i Plastic or synthetic handles

10.2 Program table

The program numbers are assigned to specific dishes.

No.	Court	Forms	Weight range Adjustment weight	Add liquid to add	In- slide- high- at	Directions
01	Pizza, thin crust frozen, pre-baked know	Roasting pan with baking paper	0.28-0.4 kg Total weight	no	3	for a second pizza the directions follow those stated on the packaging
02	Pizza, thick base frozen, pre-baked know	Roasting pan with baking paper	0.28-0.6 kg Total weight	no	3	for a second pizza the directions follow those stated on the packaging
03	Lasagna freezer	Original packaging- king	0.3-1.2 kg Total weight	no	3	-
04	French fries freezer	Roasting pan	0.2-0.75 kg Total weight	no	3	place next to each other on the roasting pan
05	Baked rolls frozen, pre-baked know	Roasting pan with baking paper	0.1-0.8 kg Total weight	no	3	-
06	Potato gratin	Oven dish without lid	0.5-3.0 kg Total weight	no	2	-
07	Pasta dish with pre-cooked pasta	Oven dish without lid	0.4-3.0 kg Total weight	no	2	-
08	Potatoes from the oven, whole unpeeled, crumbly potatoes	Roasting pan	0.3-1.5 kg Total weight	no	3	-
09	One pot dish, with vegetable vegetarian	high frying pan with lid	0.5-2.5 kg Total weight	according to re- cept	2	Vegetables with a long preparation time cut (e.g. carrots) into smaller pieces then vegetables with a short preparation time (eg tomatoes)
10	One pot dish, with meat	high frying pan with lid	0.5-3.0 kg Total weight	according to re- cept	2	Do not brown the meat first
11	Goulash Beef or pork diced, with vegetables	high frying pan with lid	0.5-2.5 kg Total weight	according to re- cept	2	First put the meat in and then place the vegetables on top Do not brown the meat first
12	Fish, whole ready to use, seasoned	Frying pan with lid sel	0.3-1.5 kg Weight of the fish	Bottom of the frying pan cover	2	-
13	Chicken, unstuffed ready to use, seasoned	Frying pan with glaze Zen lid	0.6-2.5 kg Chicken weight	no	2	place in the mold with the chest facing up
14	Chicken pieces ready to use, seasoned	Frying pan with lid sel	0.1-0.8 kg Weight of the heaviest part	Bottom of the frying pan cover	2	-
15	Turkey fillet of the piece, spiced	Frying pan with glaze Zen lid	0.5-2.5 kg Turkey figure weight let	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	-

No.	Court	Forms	Weight range Adjustment weight	Add liquid to add	In- slide- high- at	Directions
16	Duck, unstuffed ready to use, seasoned	Frying pan without lid	1.0-2.7 kg Weight duck	no	2	-
17	Goose, not stuffed ready to use, seasoned	Frying pan without lid	2.5-3.5 kg Weight goose	no	2	-
18	Braised beef e.g. steak, shoulder third piece, fricandeau or marinated meat	Frying pan with lid sel	0.5-2.5 kg Weight of the meat	Meat with liquid be- cover	2	Do not brown the meat first
19	Roast beef, medium ready to use, seasoned	Frying pan without lid	0.5-2.5 kg Weight of the meat	no	2	place in the mold with the fat side up Do not brown the meat first
20	Beef roll filled with vegetables or meat	Frying pan with lid sel	0.5-2.5 kg Weight of all stuffed roulades	Meat rolls cover e.g. with broth or water	2	Do not brown the meat first
21	Roasted minced meat, fresh Minced beef, pork or lamb	Frying pan with lid sel	0.5-2.5 kg Weight of minced meat	no	2	Do not brown the meat first
22	Leg of lamb, medium boneless, seasoned	Frying pan with lid sel	0.5-2.5 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	Do not brown the meat first
23	Leg of lamb, well done know boneless, seasoned	Frying pan with lid sel	0.5-2.5 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	Do not brown the meat first
24	Roast veal, rain-soaked e.g. back or hip	Frying pan with lid sel	0.5-3.0 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	Do not brown the meat first
25	Roast veal, lean e.g. sirloin or fricandeau	Frying pan with lid sel	0.5-2.5 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	Do not brown the meat first
26	venison leg boneless, salted	Frying pan with lid sel	0.5-2.0 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	-
27	Rabbit, whole ready to use, seasoned	Frying pan with glaze Zen lid	1.0-2.5 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	-

No.	Court	Forms	Weight range Adjustment weight	Add liquid to add	In- slide- high- at	Directions
28	Roasted pork neck boneless, seasoned	Frying pan with glaze Zen lid	0.5-3.0 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	Do not brown the meat first
29	Roast pork meat with crust e.g. shoulder, seasoned and rind cut	Frying pan with glaze Zen lid	0.5-3.0 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	place in the mold with the fat side up, salt the rind well
30	Roast pork hare seasoned	Frying pan with glaze Zen lid	0.5-2.5 kg Weight of the meat	Bottom of the frying pan cover, possibly up to 250 g green- to add	2	Do not brown the meat first

10.3 Setting the program

Remark: Once the program has started, you can no longer change the program and weight.

1. Set programs with the function selector knob.
2. Set the desired program using the or button.

3. Set the weight of your dish with the temperature knob.

Always set to the next higher weight. You can only set the weight in the designated range.

a To request the duration of the program, press the key . The duration cannot be changed.

a After a few seconds the program starts and the time period is running out.

a When the program has ended, a beep will sound signal and the display shows the time at zero.

4. When the program is finished:

- Press any button to end the signal prematurely.
- To set a duration for the after-cooking, press the button. The appliance continues to heat up with the settings of the program.
- When your dish is ready, switch off the appliance.

11 Child lock

Secure your device so that children cannot accidentally turn it on or change settings.

11.1 Activating and deactivating child lock

Requirement: The function selector knob is set to the zero position.

- Hold the key pressed until on the display appears.
 - To deactivate the child lock, press and hold in the button until the display goes out.

12 Sabbath Setting

The Sabbath setting allows you to set a time period of more than 70 hours. Food can be kept warm between 85°C and 140°C using Top and Bottom heat, without having to switch the appliance on or off.

12.1 Starting Sabbath Setting

Comments

- i When you open the appliance door during use, the appliance stops heating. When you close the appliance door, the appliance continues to heat.
- i Once started, you cannot change or interrupt the Sabbath setting.
- i You cannot move the ending for the Sabbath setting.

Requirement: The Sabbath setting is activated in the basic settings.

→ "Basic Settings", Page 17

1. Set programs with the function selector knob. a The display will show **Sabb**.
2. Set the temperature with the temperature knob.
3. Press the key until it is highlighted on the display.

4. Set the duration using the **or** button. a After a few seconds the device starts to heat up and the duration passes.

5. When the time has elapsed, a signal sounds and the display shows the time at zero. The appliance stops heating and reacts as usual outside the Sabbath setting.

– Turn off the appliance.

After approximately 10 to 20 minutes the device switches off automatically.

B Basic settings

You can set the basic settings of your device according to your wishes.

13.1 Overview of basic settings

Here you will find an overview of the basic and factory settings. The basic settings depend on the version of your device.

Indication	Basic setting	Choice
c01	Signal duration after a time period or timer time has elapsed	1 = 10 seconds 2 = 30 seconds ₁ 3 = 2 minutes
c02	Waiting time until a setting is adopted	1 = 3 seconds ₁ 2 = 6 seconds 3 = 10 seconds
c03	Sound signal when pressing a button	0 = out 1 = on ₁
c04	Brightness of the display illumination	1 = dark 2 = average 3 = clear ₁
c05	Display of time	0 = Time display off 1 = Show time ₁
c06	Child lock adjustable	0 = no 1 = yes ₁ 2 = yes, with door lock
c07	Interior lighting during use	0 = no 1 = yes ₁
c08	Cooling fan run-on time	1 = short 2 = average ₁ 3 = long 4 = extra long
c09	Telescopic rails fitted afterwards ₂	0 = no ₁ (for racks and single telescope system) = yes (for 2- and 3-fold telescope system)
c10	Sabbath setting available	0 = no ₁ 1 = yes
c12	Automatic fast preheating from 200°C	0 = no 1 = yes ₁
c13	Reset all values to factory default	0 = no ₁ 1 = yes
HC . .	Home Connect Settings	→ "Home Connect ", Page 18

₁Factory setting (may differ depending on device type)

₂Depending on the device version

13.2 Changing the basic setting

Requirement: The device is turned off.

1. Hold the **button** down for approximately 4 seconds. a The first basic setting appears on the display, e.g. **c01 2**.

2. Change the setting with the temperature knob.

- 3. Use the **or** button to go to the next basic setting.
 - 4. To save changes, hold the button for approximately 4 seconds.
- Remark: After a power failure, the changes made to the basic settings are retained.

- Cancelling the basic settings change
- Switch the appliance on and off with the function selector button.
 - a All changes were rejected and not saved.

14 Home Connect

This device is network-capable. Connect your device to a mobile device to be able to operate functions via the Home Connect app, adjust basic settings or monitor the current operating status.

Home Connect services are not available in every country. The availability of the Home Connect function depends on the availability of Home Connect services in your country. Information about this can be found at: www.home-connect.com.

The Home Connect app will guide you through the entire registration process. Follow the instructions in the Home Connect app to make the settings.

Tip: Also follow the instructions in the Home Connect app.

Comments

- i Please observe the safety instructions in these operating instructions and ensure that they are also observed when operating the appliance via the Home Connect app.
→ "Safety", Page 2
- i Operation on the appliance always has priority. During this time, operation via the Home Connect app is not possible.
- i In networked standby mode, the device requires max. 2 W.

14.1 Setting up the Home Connect app

- 1. Install the Home Connect app on the mobile device.

- 2. Start the Home Connect app and set up access for Home Connect.
The Home Connect app guides you through the entire registration process.

14.2 Setting up Home Connect

Requirements

- i The appliance is connected to the mains and switched on switched.
- i You have a mobile terminal with a current version of the iOS or Android operating system, for example a smartphone.
- i The Home Connect app is on the mobile end device honeycomb installed.
- i The appliance has been tested at the installation site capture of the home network (wifi).
- i The mobile terminal and the device are located within range of your home network's WiFi signal.

- 1. Open the Home Connect app and scan the following QR code.



- 2. Follow the instructions in the Home Connect app.

14.3 Home Connect Settings

In the basic settings of your device you can adjust Home Connect settings and network settings.

Setting	Selection or display	Explanation
HC 01	Connection to the network 0 - Not connected 1 - Auto connect 2 - Connect manually 3 - Connected	0 and 1 are views that you cannot set.
HC 02	Connection to the Home Connect app 0 - Ready 1 - Connect 2 - Connected	0 and 1 are views that you cannot set.


¹ Factory setting

Setting	Selection or display	Explanation
HC 03	Wifi 0 - Out 1 - Activate 2 - At	If Wi-Fi is activated, you can use Home Connect. In networked standby, the device requires a maximum of 2 W. 2 is a view that you cannot set.
HC 04	Remote start 0 - Deactivated 1 - Manually ¹ 2 - Permanent	With remote start deactivated, you can only display the operating status of the device in the app. With manual remote start, you must activate remote start each time before you can start the appliance via the app. If you open the oven door within 15 minutes of activating remote start or the end of use, remote start will be deactivated. With permanent remote start, you can start and operate the device remotely at any time.
HC 05	Software update 1 - Update available 2 - Start update	The setting will only be displayed when an update is available. 1 is a view that you cannot set.
HC 06	Remote diagnosis 0 - Not allowed ¹ 1 - Allowed	The setting will only be displayed when the service attempts to access the device.

¹ Factory setting


14.4 Operating the device with the Home Connect app

With the Home Connect app you can set and start the appliance remotely.

 **WARNING – Risk of fire!**
Flammable objects stored indoors may catch fire.

- Never store flammable objects in the interior.
- If smoke is produced, the appliance must be switched off or unplugged and the door kept closed to smother any flames that may occur.

Requirements

- The device is turned on.
 - The device is connected to the home network and to the Home Connect app connected.
 - To set up the device via the app, the manual or permanent remote start must be in the basic setting *HC 04* have been selected.
1. To activate remote start, set the function selector knob to . 
 2. Enter a setting in the app and send it to the device.

14.5 Software Update

The software update function updates the software of your device, e.g. for optimization, troubleshooting, security-relevant updates as well as additional functions and services.

The prerequisite is that you are a registered Home Connect user, have installed the app on your mobile device and have established a connection to the Home Connect server.

As soon as a software update is available, you will be informed via the Home Connect app and you can start the software update via the app. After successful download, you can start the installation via the Ho-

Start the me Connect app when you are in your WLAN home network (WiFi). You will be informed about a successful installation via the Home Connect app.

Comments

- The software update consists of two steps.
 - In the first step of the download.
 - In the second step, the installation on your device.
- During the download, you can continue to use your device. Depending on the personal settings in the app, software updates can also be downloaded automatically.
- The installation will take a few minutes. During the installation, you will not be able to use your device.
- In case of a security-relevant update, it is advisable to install it as soon as possible.

14.6 Remote diagnosis

Customer service can access your appliance via remote diagnosis if you contact customer service with your request, your appliance is connected to the Home Connect server and remote diagnosis is available in the country in which you are using the appliance.

Tip: Further information as well as information on the availability of remote diagnosis in your country can be found in the service/support section of the local website: www.home-connect.com.

14.7 Protection of personal data

Please observe the instructions regarding the protection of personal data.

When your device is connected to a home network connected to the Internet for the first time, it will display the following data categories to the Home Connect server (first registration):

- Unique identification of the device (consisting of device keys and the MAC address of the built-in WiFi communication module).

- ¡ Security certificate of the WiFi communication module (for the IT security of the connection).
- ¡ The current software and hardware version of your household appliance.
- ¡ Status of any previous factory reset.

The first registration prepares the use of the Home Connect functionalities. This registration should only be performed when you want to use the Home Connect functionalities for the first time.


Remark: Please note that the Home Connect functionalities can only be used in combination with the Home Connect app. Information on data protection can be called up in the Home Connect app.

15 Cleaning and maintenance

Clean and maintain your device carefully to ensure it continues to function properly for a long time.

15.1 Cleaning agents

To avoid damaging the various surfaces of the appliance, do not use unsuitable cleaning agents.

 **WARNING – Risk of electric shock!**
Penetrating moisture can cause an electric shock.

- Do not use a steam cleaner or high-pressure cleaner to clean the appliance.

NB!

Unsuitable cleaning agents will damage the surfaces of the appliance.

- Do not use harsh or abrasive cleaning agents.

- Do not use cleaning agents containing strong alcohol.

- Do not use harsh scouring pads or dishwashing sponges.
- Do not use special cleaning agents for heat cleaning.

Using oven cleaner in a warm interior will damage the enamel.

- Never use oven cleaner in the warm interior.

- Before reheating, completely remove all residues from the interior and the appliance door.

New dishcloths contain residues from production.

- Wash new dishcloths thoroughly before use.

15.2 Suitable cleaning agents

Only use suitable cleaning agents for the different surfaces of your appliance.

Follow the instructions when cleaning the appliance.

Front of the device

Surface	Suitable cleaning-resources	Directions
Stainless steel	<ul style="list-style-type: none"> ¡ Warm soapy water ¡ Special stainless steel sub-holding agents for warm surfaces 	Remove lime, grease, starch and protein stains from stainless steel surfaces immediately to prevent corrosion. Apply stainless steel care product thinly.
Plastic or gelacquered surface-know e.g. operating panel	<ul style="list-style-type: none"> ¡ Warm soapy water 	Do not use glass cleaner or scraper for vitroceramic hobs.

Appliance door

Area	Suitable cleaning-resources	Directions
Windows of the door	<ul style="list-style-type: none"> ¡ Warm soapy water 	Do not use a glass-ceramic hob scraper or stainless steel scouring pad. Tip: For thorough cleaning, remove the door windows. → "Appliance door", Page 23

Area	Suitable cleaning-resources	Directions
Door guard	i Made of stainless steel: Stainless steel cleaner	Do not use glass cleaner or scraper for vitroceramic hobs.
	i made of plastic: Warm soapy water	Tip:For thorough cleaning, remove the door cover. → <i>"Appliance door", Page 23</i>
Door handle	i Warm soapy water	To prevent stains that cannot be removed, remove the descaling agent from the door handle immediately.

Interior space

Area	Suitable cleaning-resources	Directions
Enamel surface-know	i Warm soapy water	In case of heavy contamination, soak and use a brush or stainless steel spiral sponge.
	i Vinegar water	To dry the interior after cleaning, leave the appliance door open.
	i Oven cleaner	Tip:Preferably use the cleaning function. → <i>"Pyrolysis", Page 22</i> Comments i Enamel is fired at very high temperatures, which causes small color variations. The operation of the device is not affected. i The narrow edges of the baking plates cannot be fully enamelled and can be rough. The protection against corrosion remains intact. i Food residues cause a white deposit on the enamel surfaces. This deposit is not harmful to health. It does not affect the functioning of the appliance. You can remove the deposit with citric acid.
Glass cover of the oven lamp	i Warm soapy water	In case of heavy soiling, use oven cleaner.
Racks	i Warm soapy water	In case of heavy contamination, soak and use a brush or stainless steel spiral sponge. Tip:Remove the racks before cleaning. → <i>"Racks", Page 26</i>
Pull-out system	i Warm soapy water	In case of heavy contamination, use a brush. To avoid removing the grease, it is best to clean the telescopic rails while they are retracted. Do not clean in the dishwasher. Tip:Remove the telescope system before cleaning. → <i>"Racks", Page 26</i>
Accessories	i Warm soapy water i Oven cleaner	In case of heavy contamination, soak and use a brush or stainless steel spiral sponge. Enamelled accessories can be put in the dishwasher.

15.3 Cleaning the appliance

To avoid damage to the appliance, clean it only as indicated and with suitable cleaning agents.



WARNING – Risk of burns!

The appliance becomes hot during use.

► Allow the appliance to cool down before cleaning.



WARNING – Risk of fire!

Loose food particles, grease and meat juices can catch fire.

► Before use, clean the interior, heating elements and accessories from coarse contamination.

Requirement:Follow the instructions for using the cleaning agents.

→ *"Cleaning agents", Page 20*


1.Clean the appliance with hot soapy water and a cleaning cloth.

– For some surfaces you can use alternative cleaning agents.

→ *"Suitable cleaning agents", Page 20*

2.Dry with a soft cloth.

16 Pyrolysis

With the pyrolysis cleaning function, the room  cleans the interior virtually independently.

Clean the interior every 2 to 3 months using the cleaning function. You can use the cleaning function more often if desired.

The cleaning function requires approx. 2.5 - 4.8 kilowatt hours.

16.1 Preparing the appliance for the cleaning function

To obtain good cleaning results, you must prepare the appliance carefully.

WARNING – Risk of fire!

Flammable objects stored indoors may catch fire.

- ▶ Never store flammable materials in the interior.
- ▶ If smoke is produced, the appliance must be switched off or unplugged and the door kept closed to smother any flames that may occur.

Loose food residues, grease and meat juices can catch fire during cleaning.

- ▶ Always remove coarse contamination from the interior before cleaning starts.
- ▶ Never clean accessories.

The outside of the appliance becomes very hot during cleaning.

- ▶ Never hang flammable objects, such as dish towels, on the door handle.
- ▶ Keep the front of the appliance clear.
- ▶ Make sure that there are no children nearby. If the door seal is damaged, great heat will escape in the area of the door.
- ▶ Do not sand or wipe the seal.
- ▶ Never use the appliance with a damaged seal or without a seal.

1. Remove the accessories and shapes from the interior.
2. Release the racks and remove them from the interior.
→ "Racks", Page 26
3. Remove coarse contamination from the interior.
4. Clean the inside of the appliance door and the edge surfaces near the door seal with soapy water and a soft cloth.
Do not remove or sand the door seal. Remove heavy contamination on the inner pane with oven cleaner.

5. Remove objects from the interior. The interior must be empty.

16.2 Setting the cleaning function

Ventilate the kitchen while the cleaning function is active.

WARNING – Risk of health hazard!


The cleaning function heats the interior to a very high temperature so that residues from roasting, grilling and baking burn off. This releases vapours that can irritate the mucous membranes.

- ▶ During the cleaning function, ventilate the kitchen thoroughly.
- ▶ Do not stay in the room for extended periods of time.
- ▶ Keep children and pets away.

WARNING – Risk of burns!

The interior becomes very hot during cleaning.



- ▶ Never open the appliance door.
- ▶ Allow the appliance to cool down.
- ▶ Make sure there are no children nearby.

 The outside of the appliance becomes very hot during cleaning.

- ▶ Never touch the appliance door.
- ▶ Allow the appliance to cool down.
- ▶ Make sure there are no children nearby.

Remark: The oven light does not light up during the cleaning function.

Requirement: Prepare the appliance for the cleaning function. → Page 22


1. Set pyrolysis  using the function selector knob.
2. The degree of cleaning  with the temperature selection-set button.

Cleaning-degree	Degree of re-nigging	Duration in hours
1	Light	Approx. 1:15
2	Average	Approx. 1:30
3	High	Approx. 2:00

For heavier or older contamination, select a higher cleaning level.

The duration cannot be changed.

a After a few seconds the cleaning function starts and the time period elapses.

a For your safety, the appliance door locks the interior from a certain temperature. The display shows .

a When the cleaning function is finished, a signal sounds and the display shows the time at zero.

3. Turn off the appliance.

When the appliance has cooled down sufficiently, the appliance door unlocks and goes out.

4. Preparing the appliance for use. → Page 22

16.3 Preparing the appliance for use after the cleaning function

1. Allow the appliance to cool down.
2. Remove any remaining ash in the interior and around the appliance door with a damp cloth.
3. Remove white deposits with citric acid.

Remark: White deposits on the enamel surfaces can be caused by excessively coarse contamination. These food residues are harmless. The deposits do not adversely affect the functioning of the appliance.

4. Hanging the racks.
→ "Racks", Page 26

17 Appliance door

To thoroughly clean the appliance door, you can dismantle the appliance door.

Remark:

More information:



17.1 Removing the appliance door

Remark: Depending on the appliance type, the door handles differ.

⚠ WARNING – Risk of injury!

When opening and closing the appliance door, the hinges move and may become stuck.

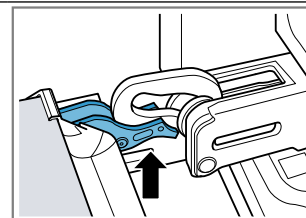
- ▶ Do not put your hands near the hinges. Certain parts in the appliance door may have sharp edges.
 - ▶ Wear safety gloves.
- If the hinges are not secured, they can slam shut with great force.
- ▶ Make sure that the locking levers are always fully closed or fully opened when removing the appliance door.

1. Open the appliance door completely

→ "Removing door windows", Page 24.

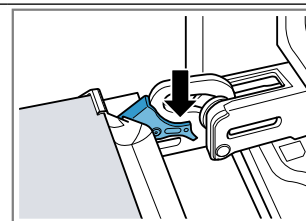
2. Fold up the locking lever on the left and right hinges.

Locking lever up-claps



The hinge is secured and cannot snap shut.

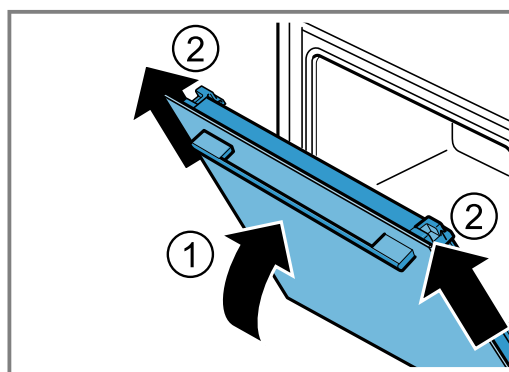
Locking lever folded down



The appliance door is secured and cannot be removed.


a The locking levers are folded up. The hinges are secured and cannot close.

3. Close the appliance door as far as it will go. Grasp the appliance door with both hands on the left and right and pull it upwards and out. ②



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

17.2 Hanging the appliance door

1.  **WARNING – Risk of injury!**
When opening and closing the appliance door, the hinges move and may become stuck.

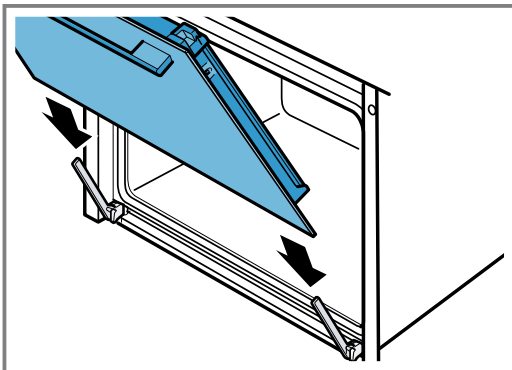
► Do not put your hands near the hinges.

If the hinges are not secured, they can slam shut with great force.

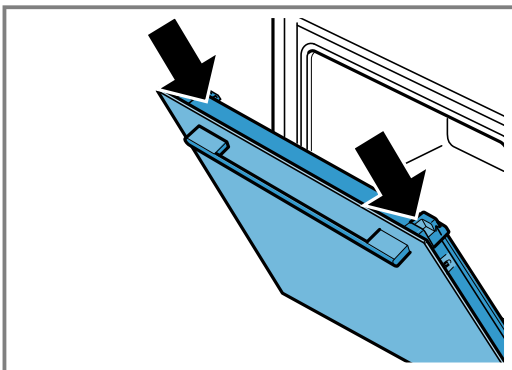
- Make sure that the locking levers are always fully closed or fully opened when removing the appliance door.

Remark:

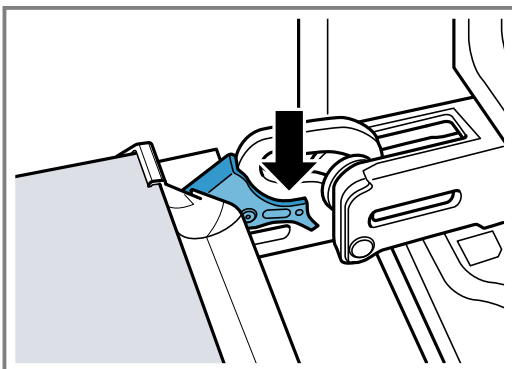
Make sure that you slide the appliance door onto the hinges without any resistance.



2. Slide the appliance door with both hands as far as it will go.




3. Open the appliance door completely.
4. Close the locking lever on the left and right hinge.



- aThe locking levers are closed. The device-door is secured and cannot be removed.
5. Close the door of the device.

17.3 Removing door windows

1.  **WARNING – Risk of injury!**
When opening and closing the appliance door, the hinges move and may become stuck.

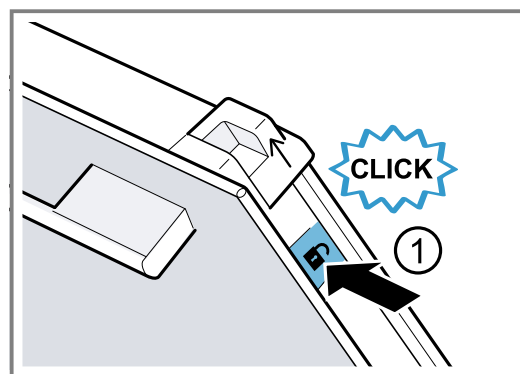
► Do not put your hands near the hinges. Certain parts in the appliance door may have sharp edges.

► Wear safety gloves.

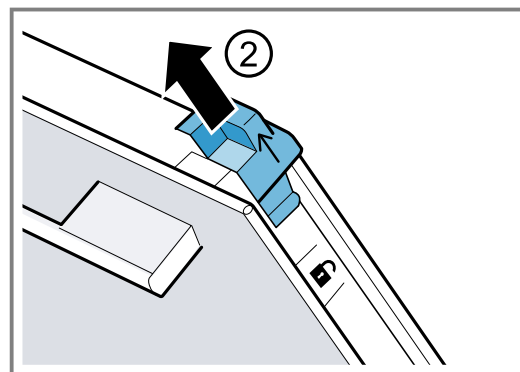
1. Open the appliance door completely.
2. Fold up the locking lever on the left and right hinges

aThe locking levers are folded up. The hinges are secured and cannot close.

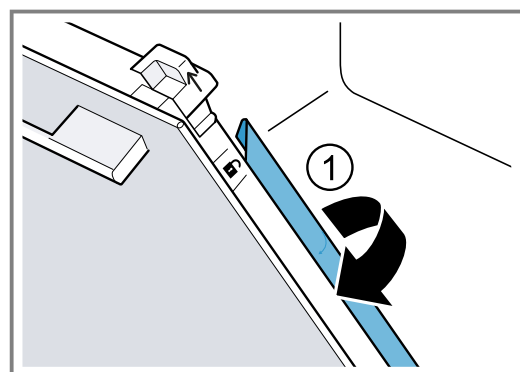
3. Close the appliance door as far as it will go.
4. Press the left and right pressure surfaces until you hear an audible click.



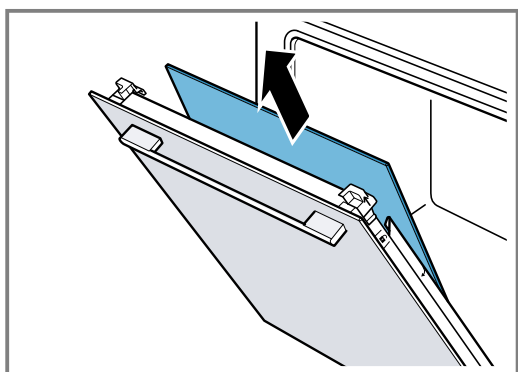
5. Slide the two sliding covers upwards in the direction of the arrow. ②



6. Pull the inner pane out diagonally upwards and carefully place it on a flat surface.
7. Fold up the left and right metal strip in the direction of the arrow. ①



8. Pull out the first and second inner pane diagonally upwards and carefully place it on a flat surface.



9. **WARNING – Risk of injury!** If the glass of the appliance door is scratched, it may crack.

- ▶ Do not use a sharp or abrasive cleaning agent or sharp metal scraper to clean the oven door glass as this may damage the surface.

Clean the dismantled windows from both sides with glass cleaner and a soft cloth.

10. Cleaning the appliance door.

→ "Suitable cleaning agents", Page 20

11. Note: During the cleaning function, the inner frame of the appliance door or other stainless steel parts of the appliance door will discolour. These discolourations do not adversely affect the operation of the appliance. The discolourations can be removed with a stainless steel cleaner.

Dry the door windows and reinstall them.

→ "Installing door windows", Page 25

17.4 Installing door windows

- WARNING – Risk of injury!**

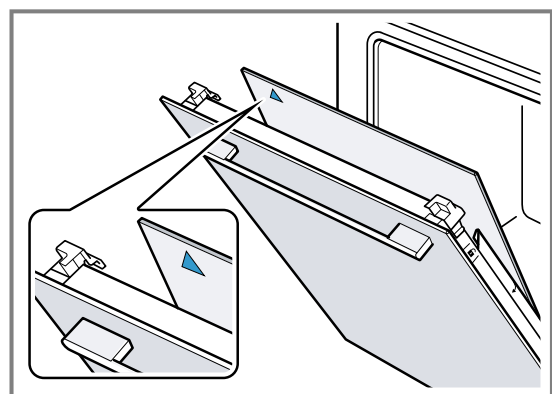
When opening and closing the appliance door, the hinges move and may become stuck.

- ▶ Do not put your hands near the hinges. Certain parts in the appliance door may have sharp edges.

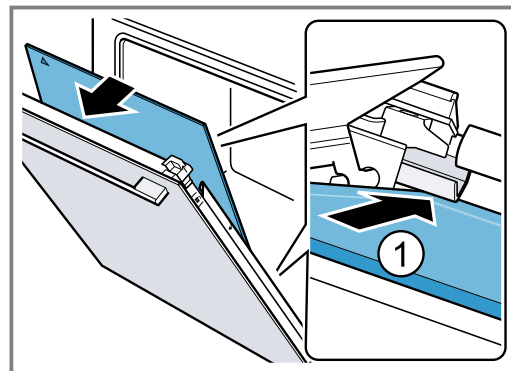
- ▶ Wear safety gloves.

Remark:

For the intermediate windows, note that the arrow is at the top left.

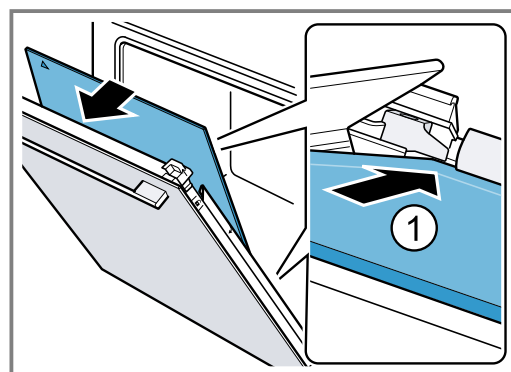


1. Slide the first intermediate pane into the lower holder and position it at the top. ①

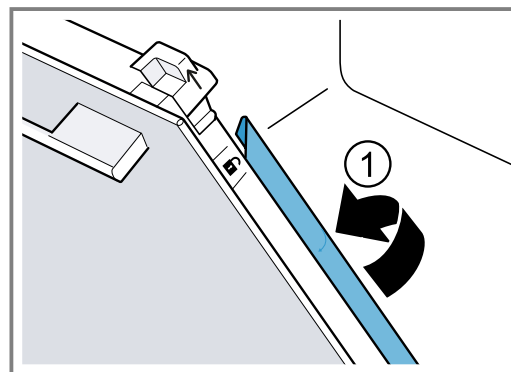


2. Note: The intermediate pane positions itself automatically by means of the rotating movement and spacer.

Slide the second intermediate pane into the middle holder and position it at the top.

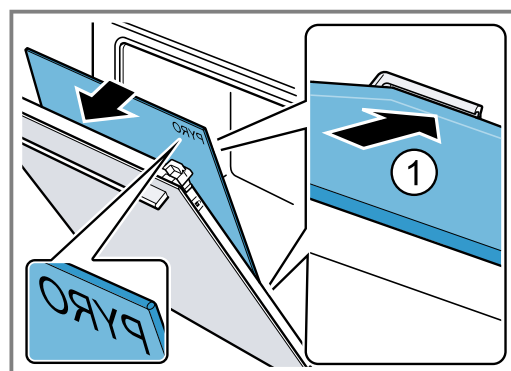


3. Fold the metal strip on the left and right. ①

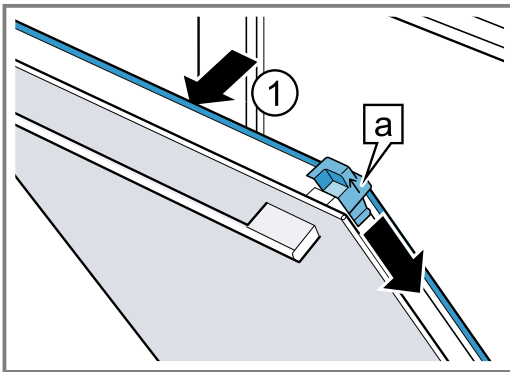


4. Note: The text "Pyro" should be legible at the top, as shown in the image.

Slide the inner pane into the holder at the bottom and position it at the top. ① and

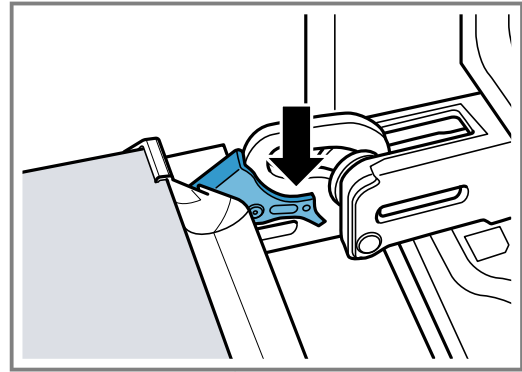


5. Press the inner pane at the top. Slide two ① sliding covers downwards in the direction of the arrow.



6. Open the appliance door completely.

7. Close the locking lever on the left and right hinge



8. Close the appliance door.

Remark: Do not use the interior until the windows have been properly installed.

18 Racks

To clean the racks and the interior or to change the racks, they can be removed.

18.1 Removing racks

⚠ WARNING – Risk of burns!

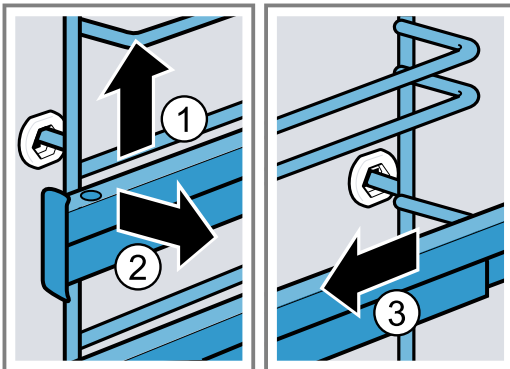
The racks get very hot

- ▶ Never touch the hot racks.
- ▶ Always allow the appliance to cool down.
- ▶ Make sure there are no children nearby.

1. Lift the rack at the front slightly and loosen it.

②

2. Pull the rack forward and remove it.



3. Cleaning the rack.

→ "Cleaning agents", Page 20

18.2 Hanging shelves

Comments

- i The racks only fit on the left or right.
- i Please note that both telescopic rails can be extended forward.

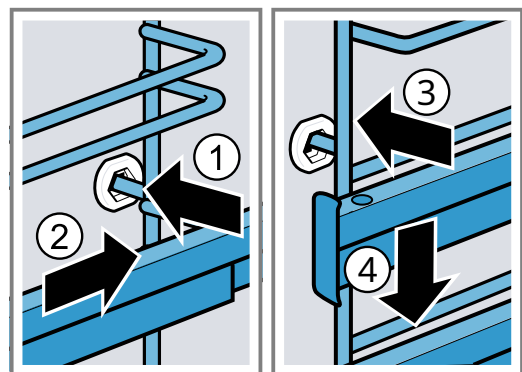
1. Place the rack in the middle of the rear bus

①, until the rack touches the wall of the interior and push it backwards.

②

2. Insert the rack into the front bus until the rack touches the wall of the interior and then push down.

④



19 Troubleshooting

You can fix minor faults on the device yourself. Before contacting customer service, consult the information on troubleshooting. This will help you avoid unnecessary costs.

⚠ WARNING – Risk of injury!

Unskilled repairs are dangerous.

- ▶ Only trained personnel may carry out repairs to the appliance.

- ▶ If the appliance is defective, call the service department.

→ "Service Department", Page 29












WARNING – Risk of electric shock!

Unskilled repairs are dangerous.

- ▶ Only trained personnel may carry out repairs to the appliance.
- ▶ Only original spare parts may be used to repair the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by qualified personnel.

19.1 Malfunctions

Storage	Cause and Troubleshooting
Device is not working.	<p>The fuse in the fuse box has tripped.</p> <p>▶ Check the fuse in the meter cupboard.</p> <hr/> <p>Power supply has failed.</p> <p>▶ Check whether the interior lighting or other devices are working.</p> <hr/> <p>Electronic system error</p> <p>1.Disconnect the appliance from the mains for at least 30 seconds by switching off the fuse.</p> <p>2.Reset the basic settings to factory defaults. → <i>"Basic Settings", Page 17</i></p>
The time flashes on the display.	<p>Power supply has failed.</p> <p>▶ Reset the time. → <i>"Set Time", Page 13</i></p>
Device does not heat on, the double flashes on the display point and a . will appear.	<p>Demo mode is activated.</p> <p>1.Briefly disconnect the power from the appliance by switching the fuse in the meter cupboard off and on again.</p> <p>2.Deactivate the demo mode within 5 minutes by changing the last basic setting  in the value.  → <i>"Basic Settings", Page 17</i></p>
Appliance door can not be opened, lights up on the display  .	<p>Child lock locks the appliance door.</p> <p>▶ Deactivate the child lock using the button. → <i>"Child Lock", Page 16</i></p>
Appliance door can not be opened, lights up on the display  .	<p>Cleaning function locks the appliance door.</p> <p>▶ Allow the appliance to cool until the display goes out.</p>
On the display lights up and the device cannot be set.	<p>Child lock is activated.</p> <p>▶ Deactivate the child lock using the button. → <i>"Child Lock", Page 16</i></p>
The display flashes and the appliance does not start.	<p>Interior is too hot for selected mode.</p> <p>1.Switch off the appliance and let it cool down.</p> <p>2.Restart the operation.</p>
The display will show .  	<p>Maximum usage time has been reached. To avoid unwanted permanent operation, the device will automatically stop heating after several hours if the settings are unchanged.</p> <p>▶ Turn off the appliance. You can reset if necessary.</p> <p>Tip:To prevent the appliance from switching off unintentionally, e.g. during very long cooking times, you can set a duration. → <i>"Time functions", Page 12</i></p>

Storage	Cause and Troubleshooting
A message appears on the display with e.g. - <i>E05 32</i>	<p>Electronics failure</p> <ol style="list-style-type: none"> 1.Press the key. ⌚ <ul style="list-style-type: none"> - If necessary, reset the time. <p>aIf the failure was a one-time occurrence, the error message will disappear.</p> <ol style="list-style-type: none"> 2.If the error message appears again, contact the service department. Provide the exact error message and the E-No. of your appliance. → "Service Department", Page 29
Home Connect function does not dishonor correctly.	<p>There may be several possible causes.</p> <p>► Go to www.home-connect.com.</p>

19.2 Replacing the oven lamp

If the oven light has failed, replace the oven bulb.

Remark:Heat-resistant 230V halogen lamps, 40 - 43 watts, can be obtained from the service department or from specialist shops. Only use these lamps. Only handle new halogen lamps with a clean, dry cloth. This will extend the life of the lamp.

WARNING – Risk of burns!

During use, the appliance and its touchable parts become hot.

- Be careful to avoid touching heating elements.
- Children under 8 years of age should be kept away.

WARNING – Risk of electric shock!

When replacing the lamp, the contacts of the lamp socket are live.

- Before replacing the lamp, make sure the appliance is switched off to avoid possible electric shock.
- Also remove the plug from the socket or switch off the fuse in the meter cupboard.

WARNING – Risk of injury!

The glass cover may already be broken due to external influences or may break due to excessive pressure during installation or removal.

- Be careful when installing or removing the glass cover.
- Use gloves or a tea towel.

Requirements

!The appliance must be disconnected from the electricity city network.

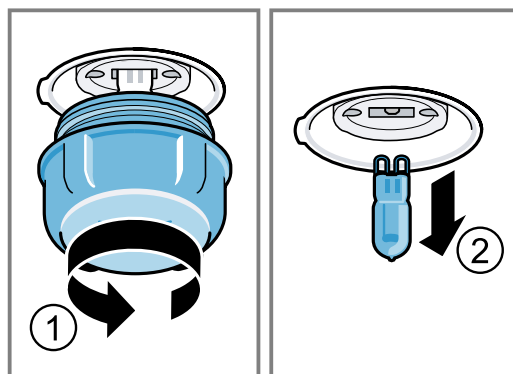
!The interior has cooled down.

!A new replacement halogen lamp is available bar.

1.Place a tea towel in the interior to prevent damage.

2.Turn the glass cover to the left to remove it. ①

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



4.Insert the new halogen bulb and push it firmly into the socket.

Note the position of the pins of the halogen lamp.

5.Depending on the type of appliance, the glass cover is provided with a sealing ring. Place the sealing ring.

6.Screw in the glass cover.

7.Remove the tea towel from the interior.

8.Connect the appliance to the mains.

Drains

20.1 Disposal of your old appliance

Environmentally friendly disposal allows valuable raw materials to be reused.

1.Unplug the power cord from the wall outlet.

2.Cut the power cord.

3.Dispose of the appliance in an environmentally friendly manner.

You can obtain information about current disposal methods from your dealer and your municipal or district council office.



This appliance is labelled in accordance with European Directive 2012/19/EU on waste electrical and electronic equipment (WEEE).

The directive sets the framework for the return and recycling of old appliances as applicable in the EU.

2 Service department

Detailed information about the warranty period and warranty conditions in your country can be obtained from our service department, your dealer or on our website.

When contacting the service department, you will need the product number (E-No.) and the production number (FD) of the device.

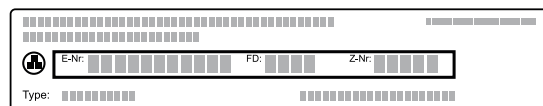
You can find the contact details of the service department in the enclosed service list or on our website.

This product contains light sources of energy class G.

21.1 Product number (E-no.) and production number (FD)

The product number (E-Nr.) and the production number (FD) can be found on the type plate of the appliance.

You will find the type plate with the numbers when you open the appliance door.



To quickly find your device data and service telephone numbers, you can write down the data.

2 Declaration of Conformity

BSH Hausgeräte GmbH hereby declares that the appliance with Home Connect functionality complies with the basic requirements and other applicable provisions of Directive 2014/53/EU.

A detailed RED declaration of conformity can be found on the Internet at www.bosch-home.com on the product page of your appliance in the additional documents.



2.4 GHz band (2400–2483.5 MHz): max. 100 mW
5 GHz band (5150–5350 MHz + 5470–5725 MHz): max. 50 mW



BE	BG	CZ	DK	THE	EE	IE	el	ES
FR	HR	IT	CY	LI	LV	LT	LU	HU
MT	NL	AT	PL	PT	RO	SI	SK	FI
SE	NO	CH	TR	IS	UK (NI)			

5 GHz WLAN (WiFi): For indoor use only.

ALL	GO	MD	ME	MK	RS	UK	UA
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5 GHz WLAN (WiFi): For indoor use only.

23 How to do it

For various dishes you will find the matching settings as well as the best accessories and shapes. We have optimally tailored the advice to your device.

Tip: You can find a lot of other information about preparation and the appropriate settings and recipes in the Home Connect app or on our homepage www.bosch-home.com.

23.1 General instructions for preparation

Follow this information when preparing all dishes.

- i Temperature and duration depend on the quantity and recipe. Therefore setting ranges are indicated. Try it with the lower values first.

- i The setting values apply to products placed in the unheated interior. If you still want to preheat, slide the accessory into the interior only after preheating.

- i Remove any unused accessories from the interior.

NB!

Acidic foods can damage the grill

- Do not place acidic foods such as fruit or grilled products seasoned with an acidic marinade directly on the grill.

Instructions for people with nickel allergy

In rare cases, small traces of nickel may be transferred to foodstuffs.

You can purchase suitable accessories from customer service, specialist shops or online.

→ "More accessories", Page 10

23.2 Baking instructions

When baking, use the indicated shelf heights.

Baking on one level	Height
high cake or shape on the rack	2
flat cake or on baking tray	3
Baking on two levels	Height
Roasting pan	3
Baking tray	1
Shapes on the grid: first grid	Height
second grid	3
	1
Baking on three levels	Height
Baking tray	5
Roasting pan	3
Baking tray	1

Comments

- i Use hot air for baking on multiple levels. Cakes that are placed in the oven at the same time do not have to be ready at the same time. Place the forms next to each other or staggered above each other in the interior.
- i For optimal cooking results, we recommend using dark metal baking tins.

23.3 Instructions for roasting and grilling

The setting values apply to unstuffed meat, ready-to-roast poultry and meat and fish at refrigerator temperature, which are placed in the unheated interior.

- i The larger the poultry, meat or fish, the lower the temperature and the longer the cooking time.
- i Turn poultry, meat and fish after approximately 1/2 to 2/3 of the specified time.
- i When turning poultry, make sure that the breast side or skin side is facing down first.

Roasting and grilling on the grill

Roasting on the grill is particularly suitable for large poultry or several pieces at the same time ;

Depending on the size and type of product, pour up to 1/2 liter of water into the roasting pan.

You can prepare a sauce from this collected roasting juice. This also produces less smoke and the interior is less polluted.

- i Keep the appliance door closed while grilling.

- i Never grill with the appliance door open. Place the piece to be grilled on the grid. Also place the roasting pan, with the slanted side towards the appliance door, at least one shelf level below it. This will catch any dripping fat.

Roasting in molds

When preparing food in closed moulds, the interior remains cleaner.

Follow the instructions of the manufacturer of the roasting pan. Glass pans are best.

Open form

- i Use a high roasting pan. Place the
- i pan on the rack.
- i If you do not have a suitable pan, you can use the roasting pan.

Closed form

- i Place the mold on the rack.
- i Meat, poultry and fish can also be crispy in a closed roasting pan. Use a roasting pan with a glass lid. Set a higher temperature.



WARNING – Risk of injury!

Placing hot glass shapes on a cold or wet surface may cause the glass to crack.

- Place hot glass molds on a dry coaster.



WARNING – Risk of burns!

When opening the lid after cooking, very hot steam can escape. Steam is not always visible depending on the temperature.

- Lift the lid so that the hot steam can escape away from the body.
- Make sure there are no children nearby.

23.4 Selection of dishes

Setting advice for numerous foodstuffs sorted by category.

Setting advice for different dishes

Foodstuffs	Accessories / Shapes	Height	Confuse- mingsme- thode	Temperature in °C / Grill position	Duration in min.
Cake, simple	Turban shape or Elongated baking form	2		150-170	50-70
Cake, simple	Turban shape or Elongated baking form	2		150-160	70-90
Cake, fine (in rectangular shape)	Turban shape or Elongated baking form	2		150-170	60-80
Cake, 2 levels	Turban shape or Elongated baking form	3+1		140-150	70-85
Fruit or cheesecake with a shortcrust pastry base	Springform pan Ø 26 cm	2		170-190	55-80
Yeast dough cake in a springform pan	Springform pan Ø 28 cm	2		160-170	25-35
Sponge cake, 6 eggs	Springform pan Ø 28 cm	2		150-160 ₁	30-40
Cake roll	Roasting pan	3		180-200 ₁	10-15
Shortcrust pastry with moist topping	Roasting pan	2		160-180	55-95
Yeast dough pastry with moist topping	Roasting pan	3		180-200	30-55
Muffins	Muffin plate	2		170-190	20-40
Small pastries made from yeast dough	Roasting pan	3		160-180	25-35
Small pastries made from yeast dough	Roasting pan	3		160-170	25-45
Cookies	Roasting pan	3		140-160	15-25
Cookies, 2 levels	Roasting pan + Baking tray	3+1		140-160	15-25
Cookies, 3 levels	Roasting pan + 2x Baking tray	5+3+1		140-160	15-25
Meringue cake	Roasting pan	3		80-90 ₁	120-150
Bread, 1000 g (in rectangular shape and on the plate)	Roasting pan or Elongated baking form	2		1.210-220 ₁ 2.180-190 ₁	1.10-15 2.40-50
Pizza, fresh - on the baking sheet	Roasting pan	2		200-220	25-35

₁Preheat the appliance.

₂Slide the roasting pan under the rack.

₃Turn the dish after 1/2 - 2/3 of the total time.






















₄Add liquid to the pan at the beginning, the roast should be at least 2/3 in liquid

₅Place the roasting pan underneath at shelf height 2.

₆Turn the dish after 2/3 of the total time.

₇Add water to cover the bottom of the mold.

₈Do not turn the food.

Foodstuffs	Accessories / Shapes	Height	Confuse- mingsme- thode	Temperature in °C / Grill position	Duration in min.
Pizza, fresh - on the baking sheet	Roasting pan	3		180-200	20-30
Pizza, fresh, thin base, in pizza shape	Pizza plate	2		250-270 ¹	15-20
Pizza, fresh, thin base, in pizza shape	Pizza plate	2		250-270 ¹	8-13
Quiche	Cake pan or Black tin	1		210-230	30-40
Quiche	Cake pan or Black tin	2		190-210	25-35
burek	Roasting pan	1		180-200	40-50
Casserole, hearty, cooked ingredients	Fireproof dish	2		200-220	30-60
Chicken, 1.3 kg, unfilled	Open form	2		200-220	60-70
Small chicken pieces, 250 g each	Open form	3		220-230	30-35
Goose, not stuffed, 3 kg	Open form	2		1.140 2.160	1.130-140 2.50-60
Pork back, lean, 1 kg	Flat glass shape	2		180	90-120
Roast pork without rind, e.g. neck, 1.5 kg	Open form	2		160-170	130-150
Roast pork without rind, e.g. neck, 1.5 kg	Open form	2		190-200	120-150
Beef fillet, medium, 1 kg ²	Schedule + Roasting pan	3		210-220	40-50 ³
Stewed beef, 1.5 kg ⁴	Closed form	2		200-220	130-150
Roast beef, medium, 1.5 kg	Schedule + Roasting pan	3		200-220	60-70 ³
Burger, 3-4 cm high ⁵	Schedule	4		3	25-30 ⁶
Boneless leg of lamb, medium, 1.0 kg, tied ⁷	Open form	2		170-190	70-80 ⁸
Fish, grilled, whole 300 g, e.g. trout ²	Schedule	2		160-180	20-30
Fish, stewed, whole 300 g, e.g. trout	Closed form	2		170-190	30-40
Fish, stewed, whole 1.5 kg, e.g. salmon	Closed form	2		180-200	55-65

¹Preheat the appliance.²Slide the roasting pan under the rack.³Turn the dish after 1/2 - 2/3 of the total time.⁴Add liquid to the pan at the beginning, the roast should be at least 2/3 in liquid⁵Place the roasting pan underneath at shelf height 2.⁶Turn the dish after 2/3 of the total time.⁷Add water to cover the bottom of the mold.⁸Do not turn the food.

Yogurt

Make yogurt with your appliance.

Making yogurt

1.Remove the accessories and shelves from the interior.

2.Pour the previously prepared yoghurt mixture into small moulds, e.g. cups or small glasses.


3.Cover the moulds with foil, e.g. cling film.

4.Place the shapes on the bottom of the inner space.

5.Set the device according to the setting recommendations.

6.After preparing the yoghurt, let it cool in the refrigerator.

Setting advice for desserts

Foodstuffs	Accessories / Shapes	Height	Confuse-mingsme-thode	Temperature in °C	Duration in min.
Yogurt	Portion shapes	Soil of the inside-room		40-45	8-9 hours

23.5 Special preparation methods and other applications

Information and setting advice on special preparation methods and other applications, e.g. slow cooking.

Slow cooking

For all fine pieces that need to be cooked pink or to perfection. Meat and poultry remain juicy and tender when cooked slowly at low temperatures.

Slow cooking food






Requirements

¡The interior is cold.

¡Use fresh, hygienically impeccable meat. It is best to use pieces without bone and without much connective tissue.

- 1.Preheat the interior and the mould for approx. 15 minutes.
- 2.Sear the meat on the hotplate from all sides until very hot.
- 3.Place the meat directly on the preheated dish in the oven cavity.
- 4.Keep the appliance door closed to ensure an even cooking environment.

Setting advice for slow cooking

Foodstuffs	Accessories / for-men	Height	Searing-duration in min.	Confuse-mixing method the	Temperature in °C	Duration in min.
Duck breast, 300 g each	Open form	2	6-8		95 ₁	60-70
Pork tenderloin, whole	Open form	2	4-6		85 ₁	75-100
Beef fillet, 4-6 cm thick, 1 kg	Open form	2	6-8		85 ₁	90-150
Veal medallions, 4 cm thick	Open form	2	4		80 ₁	50-70
Rack of lamb, boneless, à 200 g	Open form	2	4		85 ₁	30-70

¡Preheat the appliance.

Air Fry

Prepare dishes by Air Fry crispy and with little fat. Air Fry is particularly suitable for dishes that you normally fry in oil.

Instructions for preparation with Air Fry

Please note this information when preparing dishes with Air Fry.







- ¡ Preparation with Air Fry is only possible on one level.
- ¡ The crispy result is achieved with the enamelled Air-Fry plate. The perforated surface allows for particularly good air circulation around the product. If the Air-Fry plate is not supplied as standard with the appliance, you can obtain the Air-Fry plate as a special accessory. Do not preheat the oven.

- ¡ Do not use baking paper. The air must circulate in the interior.

- ¡ Do not defrost frozen dishes.
- ¡ Distribute the food evenly in the Air Fry accessory or universal roasting pan. If possible, only distribute one layer of the food over the accessory.
- ¡ Insert the accessory into the cooking compartment at level 3. If you are using the Air Fry accessory, you can insert an empty universal roasting pan at level 1 to protect against contamination. Turn the product halfway through the cooking time. For larger quantities, turn the product twice.

Tip: Salt the product only after cooking. This makes the product crispier.
Breaded vegetables are also suitable for preparation with Air Fry. To save fat, spray the breading with oil using a spray bottle. This creates a crispy crust with little fat.

Setting advice for Air Fry











Foodstuffs	Accessories / Shapes	Height	Confuse- mingsme- thode	Temperature in °C	Duration in min.
French fries, frozen	Air Fry plate	3		170-190	20-25
Stuffed potato snack, frozen	Air Fry plate	3		170-190	20-25
Potato rösti, frozen	Air Fry plate	3		170-190	20-25
Chicken sticks, nuggets, frozen	Air Fry plate	3		170-190	10-15
Fish sticks, frozen	Air Fry plate	3		170-190	15-20
Broccoli, breaded	Air Fry plate	3		170-190	15-25

23.6 Test dishes

Baking

- i The setting values apply to products placed in the unheated interior. Observe the instructions for preheating in the setting advice. The setting values apply without rapid preheating.
 - i When baking, use the lowest specified temperature first.
 - i Cakes on baking sheets or in tins that are placed in the oven at the same time do not have to be ready at the same time.
 - i Insertion heights when baking on 2 levels:
 - Roasting pan, height 3
 - Baking tray: height 1
 - Shapes on the grid:
- First rack: height 3 Second rack: height 1
Shelf heights when baking on 3 levels:
- i
 - Baking tray: height 5
 - Roasting pan, height 3
 - Baking tray: height 1
 - i Sponge cake
 - When baking on 2 levels, always place the springform pans on top of each other on the racks.
 - As an alternative to a grid, you can also use the Air Fry plate we offer.

Setting advice for baking

Foodstuffs	Accessories / Shapes	Height	Confuse- mingsme- thode	Temperature in °C	Duration in min.
Shortbread	Roasting pan	3		140-150 ₁	25-35
Shortbread	Roasting pan	3		140 ₁	28-38
Sprits, 2 levels	Roasting pan + Baking tray	3+1		140 ₁	30-40
Sprits, 3 levels	Roasting pan + 2x Baking tray	5+3+1		130-140 ₁	35-55
Small Cakes	Roasting pan	3		150 ₁	25-35
Small Cakes	Roasting pan	3		150 ₁	20-30
Small Cakes	Roasting pan	3		170	20-30
Small Cakes, 2 tiers	Roasting pan + Baking tray	3+1		150 ₁	25-35
Small Cakes, 3 levels	Roasting pan + 2x Baking tray	5+3+1		140 ₁	30-40
sponge cake	Springform pan Ø 26 cm	2		160-170 ₂	25-35

₁Preheat the appliance for 5 minutes. Do not use the fast preheat function.

₂Preheat the appliance. Do not use the fast preheat function.

Foodstuffs	Accessories / Shapes	Height	Confuse- mingsme- thode	Temperature in °C	Duration in min.
sponge cake	Springform pan Ø 26 cm	2		160-170	30-40
Sponge cake, 2 levels	Springform pan Ø 26 cm	3+1		150-160 ₂	35-50
Apple Pie, 2 pieces	2x Springform pan Ø 20 cm	2		180-190	75-90

¹Preheat the appliance for 5 minutes. Do not use the fast preheat function.

²Preheat the appliance. Do not use the fast preheat function.

Grilling

Setting advice when grilling

Foodstuffs	Accessories / Shapes	Height	Confuse- mingsme- thode	Temperature in °C / Grill position	Duration in min.
Browning toast	Schedule	5		3 ₁	5-6

¹Do not preheat the appliance.

24 Assembly instructions

Please take this information into account when installing the appliance.



24.1 General assembly instructions

Please read these instructions before installing the appliance. ¡Only if the installation is carried out by an expert and is carried out in accordance with these installation instructions, safety during use is guaranteed. The installer is liable for damage resulting from incorrect installation.

- ¡After unpacking, check the appliance. Do not connect in case of transport damage.
- ¡Before first use packaging material- Remove eel and adhesive foil from the interior and door.
- ¡When installing accessories, you must to adhere to the description in the assembly sheets.
- ¡ Built-in furniture must be able to withstand temperatures up to a maximum of 95°C, and adjacent furniture fronts up to 70°C.

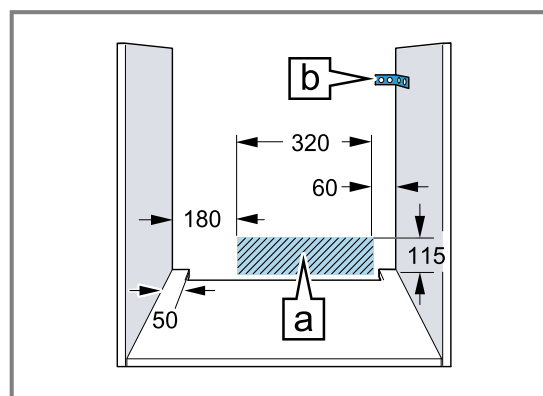
¡Do not install the appliance behind a decor or furniture door. There is a risk of overheating.

¡Perform cutting work on the furniture before placing the appliance. Remove chips. These can affect the operation of electrical components.

¡Place the device on a horizontal surface place flat.

¡The appliance socket must be located in the area of the hatched area or outside the installation space. Unfixed furniture must be fixed to the wall using a standard, commercially available mounting bracket.





Wear work gloves to prevent of cuts. Parts that are accessible during installation may have sharp edges.

Size indications of the images in mm.

⚠ WARNING – Risk of fire! Using an extended power cord and unauthorized adapters is dangerous.

- Do not use extension cords or multiple sockets.
- Use only adapters and power cords approved by the manufacturer.
- If the power cord is too short and a longer power cord is not available, contact an electrical specialist to adjust the home installation.

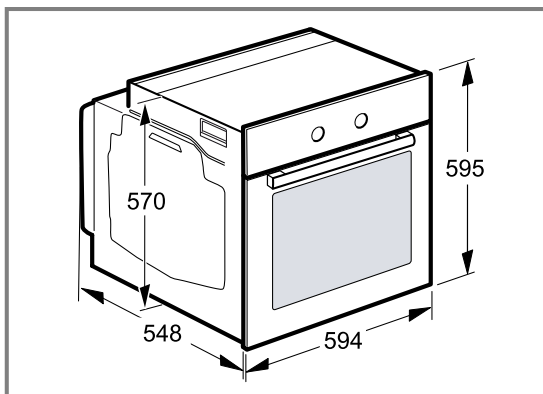
NB!

Carrying the appliance by the door handle can cause it to break. The door handle will not support the weight of the appliance.

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

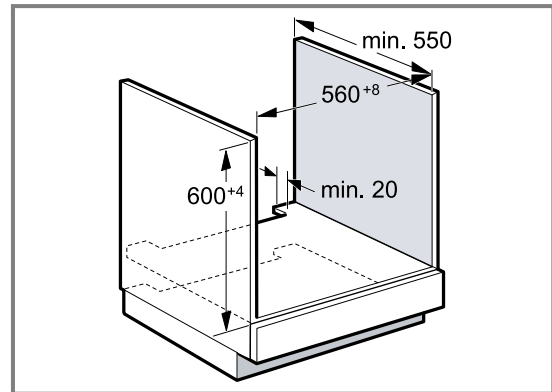
24.2 Dimensions of the appliance

Here you will find the dimensions of the device.



24.3 Installation under a worktop

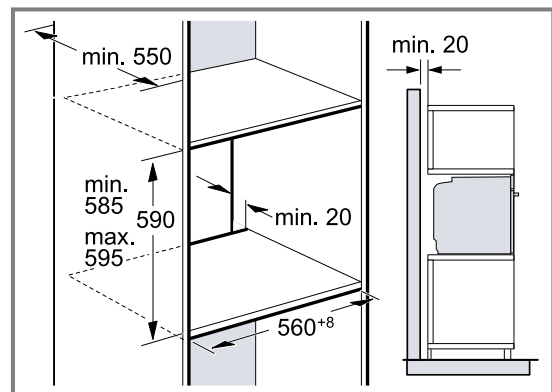
When installing under a worktop, observe the installation dimensions and installation instructions.



- i To allow air to flow into the appliance, the partition must have a ventilation opening.
- i In combination with induction hobs, the gap between the worktop and the appliance must not be closed off by additional strips.
- i The worktop must be attached to the built-in furniture.
- i Observe any installation instructions for the hob that may be available.
- i Observe any deviating national installation regulations for the hob.

24.4 Installation in a tall cupboard

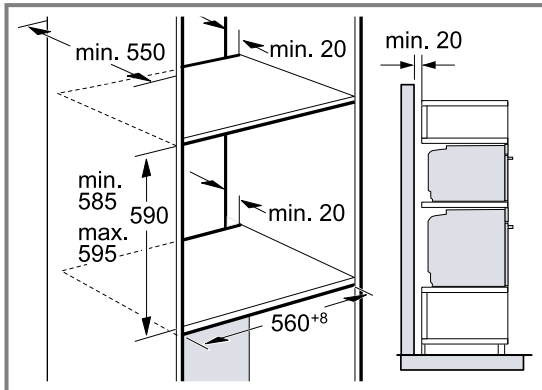
When installing in a tall cupboard, observe the installation dimensions and installation instructions.



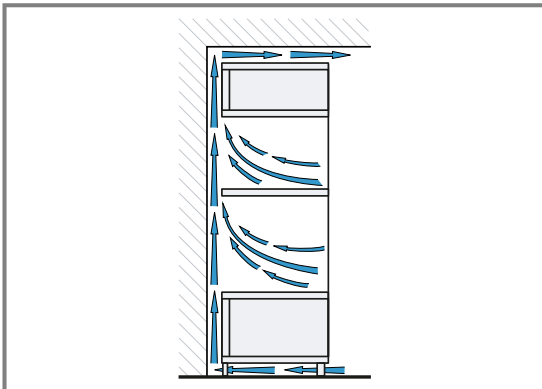
- i To allow air to flow into the appliance, the partitions must have a ventilation opening.
- i If the upper cabinet has a back wall in addition to the element back walls, this must be removed.
- i Do not install the appliance too high so that the accessories can be removed without any problem.

24.5 Installation of two appliances on top of each other

Your appliance can also be built in above or below another appliance. When building in above each other, observe the installation dimensions and installation instructions.



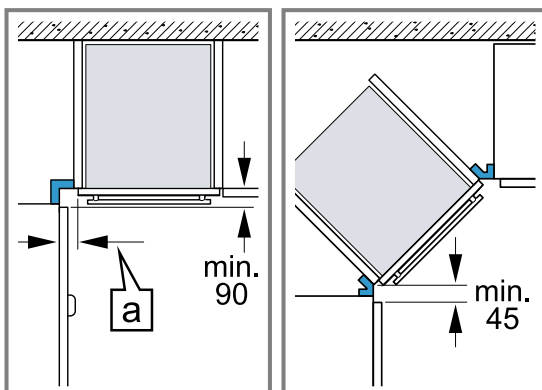
- i To allow air to flow through the appliances, the partitions must have a ventilation opening.
- i To ensure sufficient ventilation of the devices, a ventilation opening of at least 200 cm² in the baseboard is necessary. To do this, cut the base plate or fit a ventilation grille.
- i Please note that air circulation is ensured as shown in the drawing.



- i Do not install appliances too high so that accessories can be removed without any problem.

24.6 Corner installation

For corner installation, observe the installation dimensions and installation instructions.

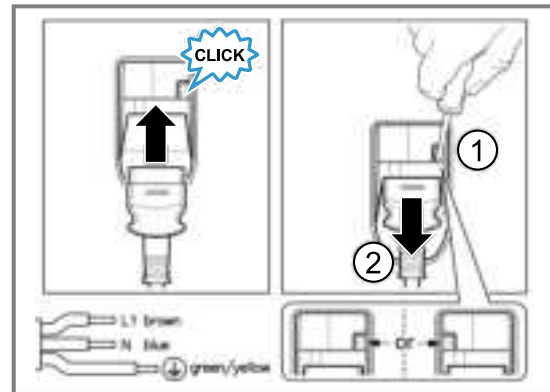


- i To ensure that the appliance door can be opened, you must adhere to the minimum dimensions for corner installation. The size depends on the thickness of the furniture front and the handle.

24.7 Electrical connection

To connect the appliance electrically safely, you must observe these instructions.

- i The device complies with protection class I and may only be used with an earthed connection.
- i The fuse must comply with the power rating on the nameplate and local regulations.
- i The device must be disconnected from the power supply during all installation work.
- i The device may only be connected using the supplied connection cable.
- i The connection cable must be inserted at the back until a click is heard. A 3 m long connection cable is available from customer service.



- i The connection cable may only be replaced with an original cable. This is available from the service.
- i Protection against contact must be guaranteed by the installation.

Connect the appliance with a grounded plug to the electrical supply

Remark: The appliance may only be connected to an earthed socket that has been installed in accordance with regulations.

- Insert the plug into the earthed socket. When the appliance is built in, the mains plug of the mains connection cable must be freely accessible, or if free access is not possible, a disconnection device must be built into the fixed electrical installation in accordance with the installation regulations.

Connecting an appliance without an earthed plug to the electrical supply

Remark: The device may only be connected by trained personnel. In case of damage due to incorrect connection, you cannot claim warranty.

A disconnecting device must be installed in the permanently installed electrical installation in accordance with the installation regulations.

1. Identify the phase and neutral ("zero") conductors in the socket.
Incorrect connection may damage the device.

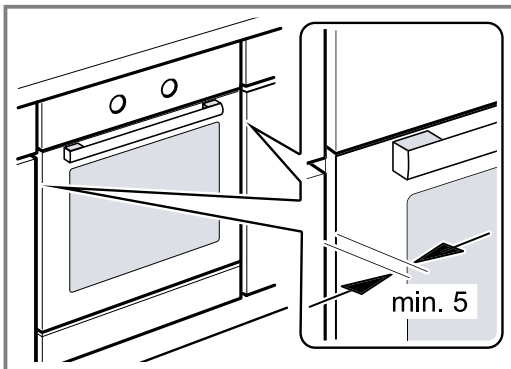
2. Connect according to the connection diagram. For voltage, see the type plate.

3. The cores of the electrical connection cable must be connected in accordance with the colour coding:

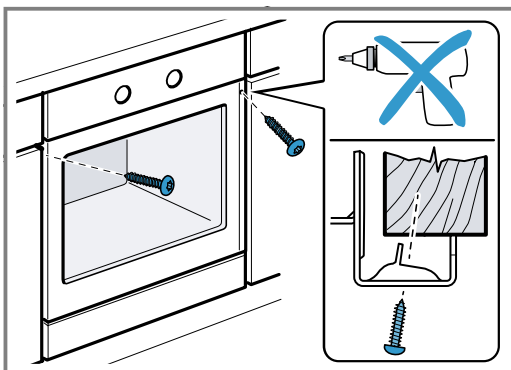
- green-yellow = ground wire \oplus
- blue = neutral ("zero") line
- brown = phase (outer wire)

24.8 Installing the appliance

1. Slide the appliance in completely and align it centrally.



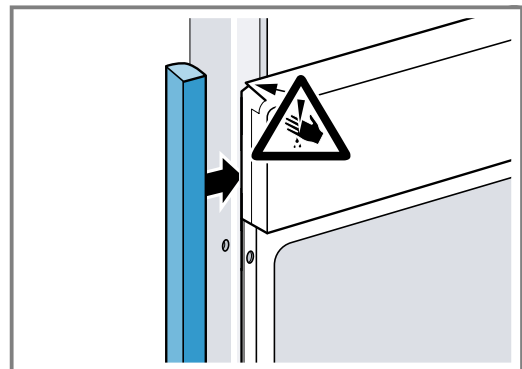
2. Screw the device in place.



Remark: The gap between the worktop and the appliance must not be closed off by additional mouldings.
No insulation profiles may be fitted to the side walls of the conversion box.

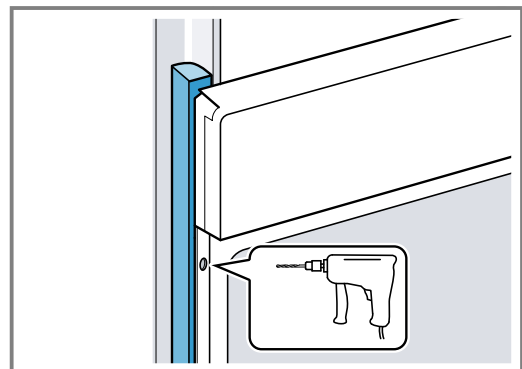
24.9 For handleless kitchens with vertical grip strip:

1. Apply a suitable filler piece on both sides to cover any sharp edges and ensure secure mounting.

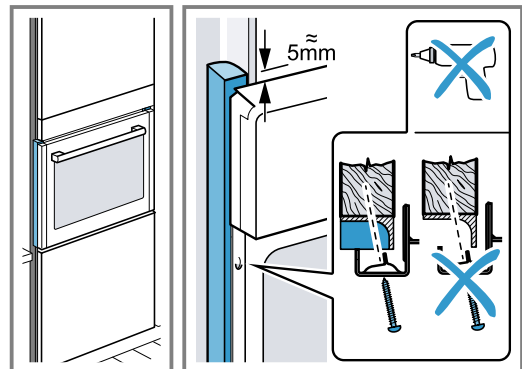


2. Attach the filler piece to the furniture.

3. Pre-drill the filler piece and the furniture to create a screw connection.



4. Secure the device with adequate screws.



24.10 Disassembling the device

1. Disconnect the appliance from the power supply.

2. Loosen the mounting screws.

3. Lift the device slightly and pull it all the way out.

Blank lined paper for writing.





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