



Built-in oven

HBA.53B.3F

[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 Safety

Please observe the following safety precautions.

1.1 General instructions ¡Read this manual 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.

1.4 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.

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 (≥ 15 % vol.) in an undiluted state (e.g. for pouring or pouring over dishes).
- ▶ Open the appliance door carefully.

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 (≥ 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 highpressure 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 22*

★ 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 burns!

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 jam anything between the appliance door. Fruit juice dripping from the baking tray will leave 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

► 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 22

¡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.

Environmental protection and saving

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.

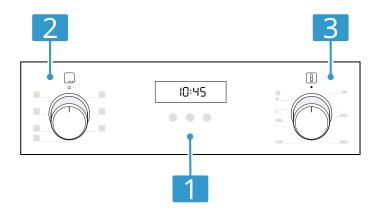
Remark: The device consumes max. 1 W in standby mode.

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

Function selection 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.

You can turn the temperature knob from the zero position to the right as far as it will go, but no further

Depending on the type of appliance, the temperature knob can be recessed. To lock or unlock in the zero position, press the temperature knob.

→ "Temperature and setting modes", Page 8

4.2 Buttons and display

With the buttons you can set different functions of your device. The settings are shown on the display. When a function is active, the corresponding symbol lights up on the display.

Symbol Function		
(D)	Timer Aduration → I, end and time seto lecture. To select the different time functions, press the key several times. → "Time functions", Page 11	
_ +	Decrease setting values. Increase setting values.	
<u>©</u>	To activate or deactivate the child lock, press and hold for approx. 3 seconds. → "Child Lock", Page 13	

4.3 Heating methods and functions

To always be able to determine the appropriate heating method for your dishes, we explain the differences and applications here.

Symbol	Heating method- the	Use and method of operation
	3D hot air	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.

Symbol	Heating method- the	Use and method of operation
	Eco hot air	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. Select a temperature between 120 °C and 230 °C. This heating method is used to determine energy consumption in circulating air mode and the energy class.
	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	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.
	Top and bottom heat	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
	Fast preheating	Quickly preheat the cooking compartment without accessories. → "Fast preheating", Page 11
· <u>\$</u> ·	Relief	Illuminate the cooking compartment without heating. → "Enlightenment", Page 9
.::	EcoClean	Set the cleaning function that regenerates the self-cleaning surfaces in the cooking compartment. → "EcoClean", Page 15

4.4 Temperature and setting modes

There are different settings for the heating methods and functions.

Remark:At temperature settings above 250 °C, the appliance reduces the temperature to approx. 240 °C after approx. 10 minutes. If your appliance has the heating type top/bottom heat or bottom heat, the temperature reduction does not take place there.

Symbol	Function	Usage
•	Zero position	The appliance does not heat up.
50 - 275	Temperature range	Set the temperature in °C in the interior.
1, 2, 3 or I, II, III	Grill settings	Setting the grill settings Grill, large surface 1 = low 2 = average 3 = high
.::	EcoClean	Setting the cleaning function. → "EcoClean", Page 15

Heating indication

The device indicates when it is heating up.

When the appliance is heating up, the symbol lights up on the display. During heating pauses, the symbol goes out.

When preheating, the optimum time for placing the dish is reached as soon as the symbol goes out for the first time.

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.

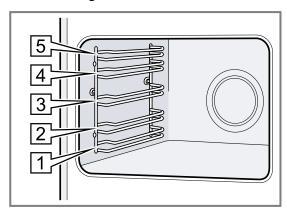
Racks

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.

You can remove the racks, for example for cleaning.

→ "Racks", Page 19



Self-cleaning surfaces

The self-cleaning surfaces in the interior are coated with a porous, matt ceramic and have a rough surface. When the appliance is in use, When used, the self-cleaning surfaces absorb and break down grease splashes from baking, roasting or grilling.

The following surfaces are self-cleaning: ;

Back wall

; Ceiling

: Side walls

Use the cleaning function regularly to maintain the cleaning capacity of the self-cleaning surfaces and to prevent damage.

. → "EcoClean", Page 15

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 oven light position on the function selector switch allows you to switch on the lighting without heating.

The cooling fan also runs in the oven light position.

Cooling fan

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

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 operation continues.

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	¡ Baking tins ¡ Oven dishes ¡ ^{Crockery} ¡ Meat, e.g. roasts or grilled pieces ¡ Frozen dishes
Roasting pan	 i Moist pastry j Pastry j Bread j Large roasts j Frozen meals j Collect drippings, e.g. fat when grilling on the rack.

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.

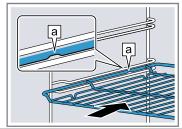
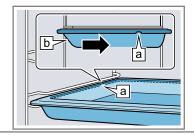


Plate e.g. roasting sled or baking tray Slide the plate into the oven with the bevel fading the oven door.



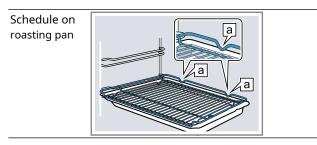
3.Retract the accessory completely so that it does not touch the appliance door.

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.



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 O position.

1.Set the time using the or keyl-

2.Press the key. 🕏

aThe display to un 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 method

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
- 7.Clean the accessories with soapy water and a cleaning cloth or a soft brush.

The Operation 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.

aAfter a few seconds the device starts to heat up men.

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 11

Change heating method

You can always change the heating method.

Change the heating method with the function selector

aAfter a few seconds the change will be reflected by the apptaken over ready.

Change temperature

You can always change the temperature.

Change the temperature with the temperature selector switch.

aAfter a few seconds the change will be reflected by the apptaken 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.

1.Set fast preheating usin the function selector knob.

2.Set the temperature with the temperature knob.

Only use rapid preheating at set temperatures above 100°C.

aAfter a few seconds, the rapid preheating starts. aWhen the rapid preheating ends, a signal sounds needle and the preheating indicator goes out.

3.Set a suitable heating method with the function selector knob.

The most suitable heating methods are:

- 3D hot air

- Top and bottom heat

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.

Time function	Usage
Duration I→I	If you set a time for the operation, the appliance will automatically stop heating after the time has elapsed.
End →I	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.

Remark: The time and a duration cannot run at the same time. If a duration is already set, the timer cannot be set.

- 1.Press the button until is hig \Re lighted on the display. \triangle
- 2.Set the timer time with the button or \pm

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. aAfter a few seconds the timer starts and the time runs

time passes.

aWhen 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 \triangle marked.

ightharpoonup The timer time with the button — or $\frac{dh}{dh}$ ange.

aAfter a few seconds the change will be reflected by the apptaken over ready.

Cancel alarm

You can cancel the timer at any time.

Requirement:On the display is \triangle marked.

► The timer time with the button — reset to zero.

aAfter a few seconds the change will be reflected by the apptaken 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 many times as the play [©] press until on the disbuttdn ls 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.

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

aWhen 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 \rightarrow marked.

► The time duration with the button — or dhange.

aAfter a few seconds the change will be reflected by the apptaken over ready.

Break down time

You can cancel the time period at any time.

Requirement:On the display is $|\rightarrow|$ 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

- ¡ For heating types with a grill function, the end cannot be set.
- To obtain a good cooking result, do not change the end once the operation has started.
- To prevent food from spoiling, do not leave it in the interior for too long.

Requirements

¡A heating method and a temperature or have been set.

¡A time period has been set.

- 1.On the key [♀] press until on the display → is gemarked.
- 2.On the button or + to press.
- aThe display shows the calculated end.
- 3.The end with the button or slidel 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 \rightarrow marked.

➤ The end with the button or slide. aAfter a few seconds the change will be reflected by the apptaken over ready.

End break off

You can always clear the set end.

Requirement:On the display is marked.

Reset the end of the set tinto 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 O position.

1.Set the time using the or keyl.

2.Press the key. 🖺

aThe display shows the set time.

Change time

You can always change the time.

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

1.Press the button until the time flashes on the display.

2.Change the time with the or button.

aAfter a few seconds the change will be reflected by the apptaken over ready.

1) Child lock

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

10.1 Activating and deactivating child lock

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

- ► Hold the key © pressed until SAFE on the display appears.
 - To deactivate the child lock, press and hold $^{\circ}$ inthe button until on the display

Remark:After a power failure, the child lock is deactivated.

11 Cleaning and maintenance

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

11.1 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.

11.2 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	i Warm soapy water i 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 ge- lacquered surface- know e.g. operating panel	j Warm soapy water	Do not use glass cleaner or scraper for vitroceramic hobs.
Appliance door		
Area	Suitable cleaning- resources	Directions
Windows of the door	j 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 16
Door guard	i Made of stainless steel: Stainless steel cleaner i made of plastic: Warm soapy water	Do not use glass cleaner or scraper for vitroceramic hobs. Tip:For thorough cleaning, remove the door cover. → "Appliance door", Page 16
Door handle	i Warm soapy water	To prevent stains that cannot be removed, remove the descaling agent from the door handle immediately.
Door seal	i Warm soapy water	Do not wipe or sand.
Interior space		
Area	Suitable cleaning- resources	Directions
Enamel surface- know	¡ Warm soapy water ¡ Vinegar water ¡ Oven cleaner	In case of heavy contamination, soak and use a brush or stainless steel spiral sponge. To dry the interior after cleaning, leave the appliance door open.
		Comments ¡ Enamel is fired at very high temperatures, which causes small color variations. The operation of the device is not affected.
		The narrow edges of the baking plates cannot be fully enamelled and can be rough. The protection against corrosion remains intact.
		¡ 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.
Self-cleaning surface surfaces	-	Follow the instructions for self-cleaning surfaces. → "Cleaning self-cleaning surfaces in the interior", Page 15
Glass cover of the oven lamp	j Warm soapy water	In case of heavy soiling, use oven cleaner.

Area	Suitable cleaning- resources	Directions
Racks	j Warm soapy water	In case of heavy contamination, soak and use a brush or stainless steel spiral sponge.
		Tip:Remove the racks before cleaning. → "Racks", Page 19
Accessories	¡ Warm soapy water ¡ 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.

11.3 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.

MARNING – 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 13
- 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 13

2.Dry with a soft cloth.

11.4 Cleaning self-cleaning surfaces in the interior

The rear wall, ceiling and side walls of the interior are self-cleaning and have a rough surface.

NB.

If the self-cleaning surfaces are not cleaned regularly, this can lead to damage to the surfaces.

- ► If dark spots are visible on the self-cleaning surfaces, clean the oven interior using the cleaning function.
- ► If a cleaning request appears on the display, clean the interior using the cleaning function.
- ▶ Do not use oven cleaner or abrasive cleaners. If oven cleaner accidentally gets on the self-cleaning surfaces, immediately dab with water and a dish cloth. Do not rub.
- ▶ Use the cleaning function.
 - → "EcoClean", Page 15

12 EcoClean

Use the EcoClean cleaning function regularly to maintain the cleaning performance of the self-cleaning surfaces and to prevent damage. The self-cleaning surfaces in the interior are coated with a porous, matt ceramic and have a rough surface. When the appliance is in use, the self-cleaning surfaces absorb and break down grease splashes from baking, roasting or grilling.

The following surfaces are self-cleaning: ¡
Back wall

- ; Ceiling
- ; Side walls

NB!

If the self-cleaning surfaces are not cleaned regularly, this can lead to damage to the surfaces.

- ► If dark spots are visible on the self-cleaning surfaces, clean the oven interior using the cleaning function.
- ► If a cleaning request appears on the display, clean the interior using the cleaning function.
- ▶ Do not use oven cleaner or abrasive cleaners. If oven cleaner accidentally gets on the self-cleaning surfaces, immediately dab with water and a dish cloth. Do not rub.

12.1 Cleaning advice

The device records the type and duration of device operation and recommends using the cleaning function if necessary.

► If the display lights up when the appliance is switched off, use the cleaning function as soon as possible.

- To remove the message from the display, press any button except the button. However, the message will continue to appear until the appliance has been completely cleaned.
- To reset the cleaning recommendation, press the button for approx. 4 seconds. The message will then no longer appear until the device has reestablished a certain number of functions.

Comments

- If the appliance is soiled prematurely, e.g. by fatty poultry or meat, or if dark spots appear on the selfcleaning surfaces, do not wait to use the cleaning function until the message appears on the display. The more often you use the cleaning function, the longer the cleaning power of the self-cleaning surfaces will be maintained.
- After a power failure, the cleaning advice is reset. It is best to start the cleaning function after a power failure.

12.2 Preparing the appliance for the cleaning function

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

NB!

Oven spray on the self-cleaning surfaces will damage the surfaces.

- Do not use oven spray on self-cleaning surfaces. If oven spray does get onto these surfaces, remove immediately with water and a dishcloth. Do not rub and do not use abrasive cleaning aids.
- 1. Remove the accessories and shapes from the interior. 2.Loosen the racks and remove them from the
 - → "Racks", Page 19
- 3. Remove coarse dirt with soapy water and a soft cloth:
 - from the bottom of the interior space
 - from the appliance door inside
 - from the glass shield of the oven lamp

This way you prevent irremovable stains.

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

12.3 Setting the cleaning function

Ventilate the kitchen while the cleaning function is active.

WARNING – Risk of burns!

riangle 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.

Requirement:Prepare the appliance for the cleaning function. → *Page 16*

1.Set EcoCleanusing the function selector button. a The display shows the duration. The duration of 1 hour cannot be changed.

2.Set the cleaning level with the temperature selector knoh

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

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

3.Turn off the appliance.

4. Wipe the appliance. → Page 16

12.4 Wipe out the appliance after the cleaning function

1.Allow the appliance to cool down.

2. Wipe the interior with a damp cloth.

Remark: Stains can occur on the self-cleaning surfaces. Residues of sugars and proteins in food are not broken down and remain attached to the surfaces. Reddish stains are residues of salty food, the stains are not rust. The stains are not hazardous to health. The stains do not affect the cleaning capacity of the self-cleaning surfaces.

3. Hanging the racks.

→ "Racks", Page 19

B Appliance door

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

13.1 Removing the appliance door

↑ WARNING – Risk of injury!

Certain parts in the appliance door may have sharp edges.

Wear safety gloves.

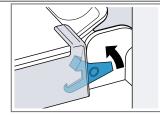
When opening and closing the appliance door, the hinges move and may become stuck.

- ▶ Do not put your hands near the hinges.
- 1. Open the appliance door completely.

- 2. MARNING Risk of injury! 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.

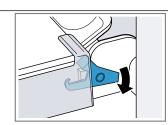
Fold up the locking lever on the left and right hinges.

Locking lever upclaps



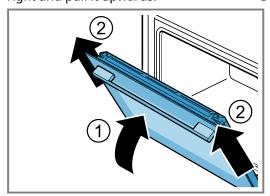
The hinge is secured and cannot snap shut.

Locking lever folded down



The appliance door is secured and cannot be removed.

- aThe 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.



4. Theappar atd accdefully place it on a custard kke underground d leg gene.

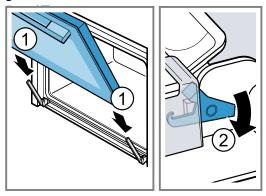
13.2 A ppahoneyconhang door

MAAR S CHUWING – Risk of injury!

Bedt Operand closing the appliance door may genetheto sha kidney cause them to become stuck sit n

- ► Comenot of your hands near the hinges. If the Whathethere the to sha hinges are not secured, they may of groto kracht snap shut.
- Landh top dat de thim levers always completely dichtgeklapt seejn, resp. when removing the paraatdyouhell emaappendage unfolded.

- 1.Slide the appliance door straight onto both hinges. Slide the appliance door as far as it will go.
- 2.Open the appliance door completely.3.Close the locking lever on the left and right hinges.



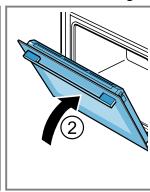
aThe locking levers are closed. The devicedoor is secured and cannot be removed. 4.Close the appliance door.

13.3 Removing the door glass

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.

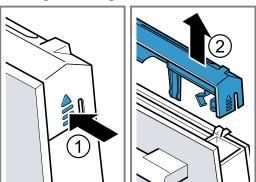




2

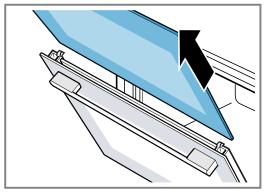
4.Press the door guard on the left and right from the outside until tclicks loose.

5.Removing the door guard.

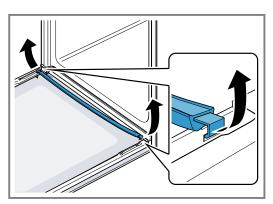


2

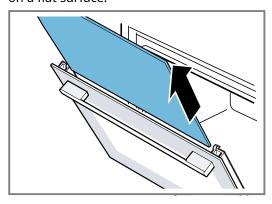
6.Pull out the inner pane and carefully place it on a flat surface.



7. Open the appliance door and remove the door seal.

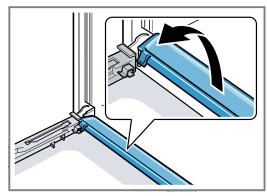


8.Pull out the intermediate pane and carefully place it on a flat surface.



9.If necessary, you can remove the condensation strip for cleaning.

- Open the appliance door.
- Fold the condensation strip upwards and pull it out.



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.

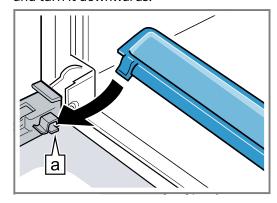
Clean the dismantled windows from both sides with glass cleaner and a soft cloth.

- 11.Clean the condensation strip with a cloth and hot soapy water.
- 12.Cleaning the appliance door.
 - → "Suitable cleaning agents", Page 13
- 13.Dry the door windows and reinstall them.
 - → "Installing door windows", Page 18

13.4 Installing door windows

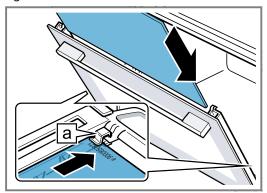
MARNING – Risk of injury!
When opening and closing the appliance door, the hinges move and may become stuck.

- ▶ 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.Place the condensation strip vertically in the holder and turn it downwards.

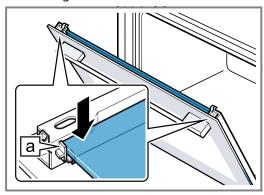


3. Slide the intermediate pane into the left and right holder.

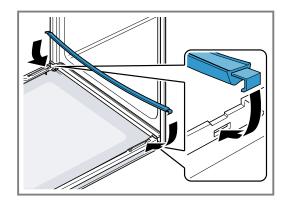
а



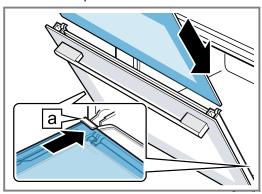
4.Press the intermediate pane at the top until it is in the left and right holder.



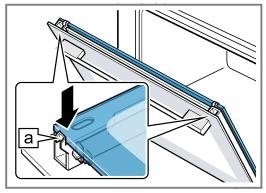
5. Open the appliance door and hang in the door seal.



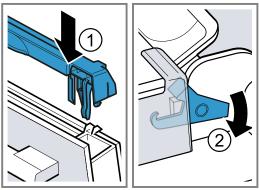
6.Slide the inner pane into the left holder.



7. Press the inner pane at the top until it is in the left and right holder.



- 8.Attach the door guard and press untilit audibly clicks into place.
- 9. Open the appliance door completely.
- 10. Close the locking lever on the left and right hinges.



- aThe locking levers are closed. The devicedoor is secured and cannot be removed.
- 11.Close the appliance door.

ng:Do not use the interior until it has been the windows properly installed.

14 Re kjes

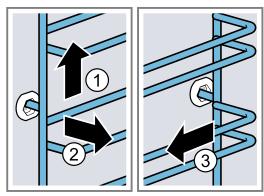
To stretch the rack es and the bi to clean the area or to have the nen removed. racks to wi sel, can

14.1 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 loosestit.
- 2. Pull the rack forward and remove it.

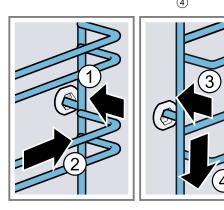


- 3.Cleaning the rack.
 - → "Cleaning agents", Page 13

14.2 Hanging shelves

Remark: The racks only fit on the left or right.

- 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.Insert the rack into the front bus untilthe rack touches the wall of the interior and then push down.



15 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.

MARNING – 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 22

⚠ 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.

15.1 Malfunctions

Storage	Cause and Troubleshooting
Device is not working.	The fuse in the fuse box has tripped.
	► Check the fuse in the meter cupboard.
	Power supply has failed.
	Check whether the interior lighting or other devices are working.
The time flashes on	Power supply has failed.
the display.	► Reset the time.
	→ "Set Time", Page 13
The device switches does not fully expand after a period of time	After a certain period of time has elapsed, the appliance stops heating. The oven lamp and cooling fan do not switch off. In the case of heating methods with circulating air, the fan in the back wall of the appliance continues to run.
has elapsed.	Turn the function selector knob to the zero
'	position. aThe device is turned off.
	aOven light and fan in the back wall are switched off.
	aThe cooling fan switches off automatically once the appliance has cooled down.
The display lights up	Child lock is activated.
SAFE and the device cannot be entered poses.	 Deactivate the child lock using the button.[®] → "Child Lock", Page 13

Cause and Troubleshooting
Cleaning advice ► Complete the cleaning function. → "EcoClean", Page 15 You can temporarily remove the indication on the display by pressing any key. → "Cleaning advice", Page 15
Electronics failure 1.Press the key. - If necessary, reset the time. alf the failure was a one-time occurrence, the error message will disappear. 2.If the error message appears again, contact the service department. Provide the exact error message and the E-No. of your appliance.

15.2 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.

MARNING – 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

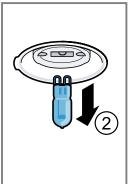
¡The appliance must be disconnected from the electricity city network.

¡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. ①3.Pull out the halogen lamp without turning it②





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.

16 Drains

16.1 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.

At your dealer and your municipal or district council office to obtain Can yourformation ve information about the current discharge methOthe.



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.

17 Service department

Original replacement parts relevant for operation in accordance with the relevant Ecodesign Regulation can be obtained from our service department for a period of at least 10 years from the time the appliance is placed on the market within the European Economic Area.

Remark: Calling on the service department within the framework of the manufacturer's warranty conditions is free of charge.

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.

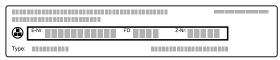
You can find the contact details of the service department in the enclosed service list or on our website.

This product contains light sources of energy class G.

17.1 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.

18 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.

18.1 General instructions for preparation

Follow this information when preparing all dishes.

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

18.2 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 Baking tray	3 1		
Shapes on the grid: first grid second grid	Height 3 1		
Baking on three levels	Height		
Baking tray Roasting pan Baking tray	5 3		

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

18.3 Instructions for roasting and grilling

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

- The larger the poultry, meat or fish, the lower the temperature and the longer the cooking time.
- Turn poultry, meat and fish after approximately 1/2 to 2/3 of the specified time.
- 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.

- ; Keep the appliance door closed while grilling.
- 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 ;Use a tall roasting pan.

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

Closed form

- Place the mold on the rack.
- ¡ 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.

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.

18.4 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, 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	<u> </u>	140-150	70-85
Fruit or cheesecake with a shortcrust pastry base	Springform pan Ø 26 cm	2		170-190	55-80
Brioche, 900 g, unfilled	Springform pan Ø 28 cm	2	®	155	25-40
Sponge cake, 6 eggs	Springform pan Ø 28 cm	2		150-160 ₁	30-40
Cake roll	Roasting pan	3	<u></u>	180-2001	10-15
Marbled cake, 2 kg	Roasting pan	3	®	170	30-50
German Nut Cookies, 1.6 kg	Roasting pan	3	®	165	25-45

- 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.
Shortcrust pastry with moist topping	Roasting pan	2		160-180	55-95
Butter cake, 900 g	Roasting pan	3	3	150	20-35
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
Cookies	Roasting pan	3		140-160	15-25
Cookies, 2 levels	Roasting pan +	3+1	<u> </u>	140-160	15-25
	Baking tray			4.40.4.60	45.05
Cookies, 3 levels	Roasting pan + 2x Baking tray	5+3+1		140-160	15-25
Meringue cake	Roasting pan	3		80-901	120-150
Bread, 1000 g (in rectangular shape and on the plate)	Roasting pan or Elongated baking form	2	(a)	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
Pizza, fresh, thin base, in pizza shape	Pizza plate	2		250-2701	15-20
Quiche	Cake pan or Black tin	1		210-230	30-40
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
Roast pork without rind, e.g. neck, 1.5 kg	Open form	2	(a)	160-170	130-150
Beef fillet, medium, 1 kg²	Schedule +	3		210-220	40-50₃
	Roasting pan				
Stewed beef, 1.5 kg ₄	Closed form	2	®	200-220	130-150
Roast beef, medium, 1.5 kg	Schedule +	3		200-220	60-70₃
 Burger, 3-4 cm high₅	Roasting pan Schedule	4		3	25-306
Boneless leg of lamb, medium, 1.0 kg, tied ⁷	Open form	2		170-190	70-808
Fish, grilled, whole 300 g, e.g. trout ₂	Schedule	2		160-180	20-30

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.

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

Yogurt Portion shapes Soil 1. 1.100 11 of the 2. 2 2.8-9 hours inside- room	Foodstuffs	Accessories / Shapes	Height	Confuse- mingsme- thode	Temperature in °C	Duration in min.
	Yogurt	Portion shapes	of the inside-			

18.5 Test dishes

Baking

- 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.
- When baking, use the lowest specified temperature first
- 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.
- ¡ 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:

- Baking tray: height 5
- Roasting pan, height 3
- Baking tray: height 1
- ; Sponge cake

i

- 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		140-1501	25-35
Shortbread	Roasting pan	3	<u> </u>	140-1501	20-30
Sprits, 2 levels	Roasting pan +	3+1		140-1501	25-35
	Baking tray				
Sprits, 3 levels	Roasting pan +	5+3+1		130-1401	35-55
	2x				
	Baking tray				
Small Cakes	Roasting pan	3		150-160₁	25-35
Small Cakes	Roasting pan	3	8	150 ₁	20-30
Small Cakes	Roasting pan	3	®	155	25-40
Small Cakes, 2 tiers	Roasting pan +	3+1		1501	25-35
	Baking tray				

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.
Small Cakes, 3 levels	Roasting pan + 2x Baking tray	5+3+1	<u> </u>	1401	30-40
sponge cake	Springform pan Ø 26 cm	2		160-1702	25-35
sponge cake	Springform pan Ø 26 cm	2	®	160	25-45
Sponge cake, 2 levels	Springform pan Ø 26 cm	3+1	8	150-160 ₂	35-50

¹Preheat the appliance for 5 minutes. 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		31	0.5-1.5
1Preheat the appliance for	5 minutes. Do not use the fast p	reheat fun	ction.		

19 Assembly instructions

Please take this information into account when installing the appliance.



19.1 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 s must be resistant to temperatures give a temp up to a maximum of 95°C, adjacent furniture fronts up to 70°C.

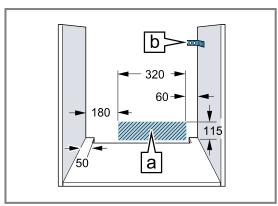
¡Do not install the appliance behind a decor or furniture door. There is a risk of overheating.

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

¡Place the appliance 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.

b



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

¡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.

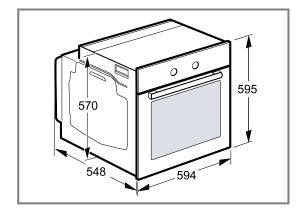
NB!

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.

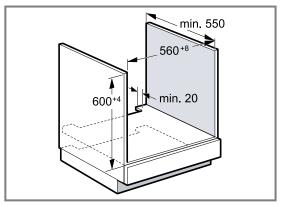
19.2 Dimensions of the appliance

Here you will find the dimensions of the device.



19.3 Installation under a worktop

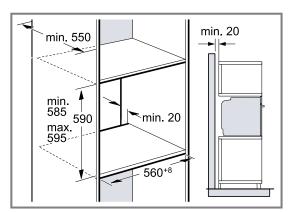
When installing under a worktop, observe the installation dimensions and installation instructions.



- 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.
- The worktop must be attached to the built-in furniture.
- Observe any installation instructions for the hob that may be available.
- Observe any deviating national installation regulations for the hob.

19.4 Installation in a tall cupboard

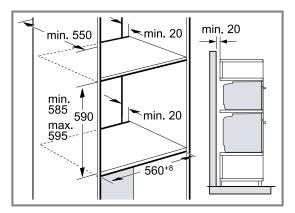
When installing in a tall cupboard, observe the installation dimensions and installation instructions.



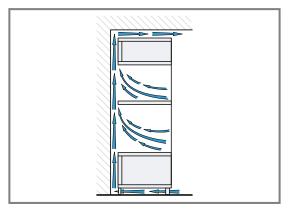
- To allow air to flow into the appliance, the partitions must have a ventilation opening.
- if the upper cabinet has a back wall in addition to the element back walls, this must be removed.
- Do not install the appliance too high so that the accessories can be removed without any problem.

19.5 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.



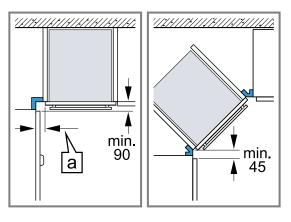
- To allow air to flow through the appliances, the partitions must have a ventilation opening.
- To ensure sufficient ventilation of the devices, a ventilation opening of at least 200 cm² in the baseboard is necessary. To do this, cut the base plate or fit a ventilation grille.
- ¡ Please note that air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



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

19.6 Corner installation

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

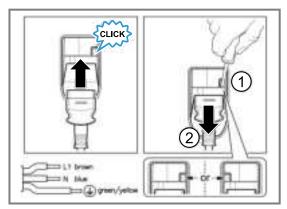


To ensure that the appliance door can be opened, you must adhere to the minimum dimensions for corner installation. The size depends on the thickness of the furniture front and the handle.

19.7 Electrical connection

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

- The device complies with protection class I and may only be used with an earthed connection.
- The fuse must comply with the power rating on the nameplate and local regulations.
- The device must be disconnected from the power supply during all installation work.
- The device may only be connected using the supplied connection cable.
- 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.



- 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

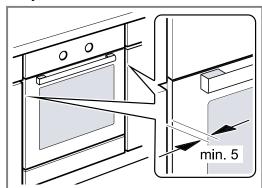
Remark:The device may only be connected by trained personnel. In case of damage due to incorrect connection, you cannot claim warranty.

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

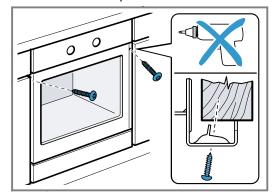
- 1.Identify the phase and neutral ("zero") conductors in the socket.
 - Incorrect connection may damage the device.
- 2.Connect according to the connection diagram. For voltage, see the type plate.
- 3.The cores of the electrical connection cable must be connected in accordance with the colour coding:
 - green-yellow = ground wire 🕀
 - blue = neutral ("zero") line
 - brown = phase (outer wire)

19.8 Installing the appliance

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



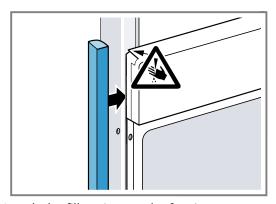
2.Screw the device in place.



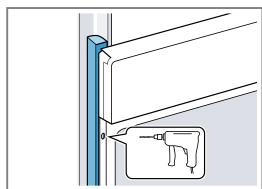
Remark:The gap between the worktop and the appliance must not be closed off by additional mouldings. No insulation profiles may be fitted to the side walls of the conversion box.

19.9 For handleless kitchens with vertical grip strip:

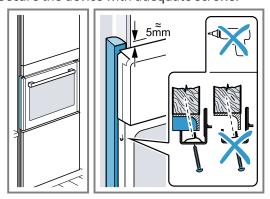
1.Apply a suitable filler piece on both sides to cover any sharp edges and ensure secure mounting.



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.



19.10 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.









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