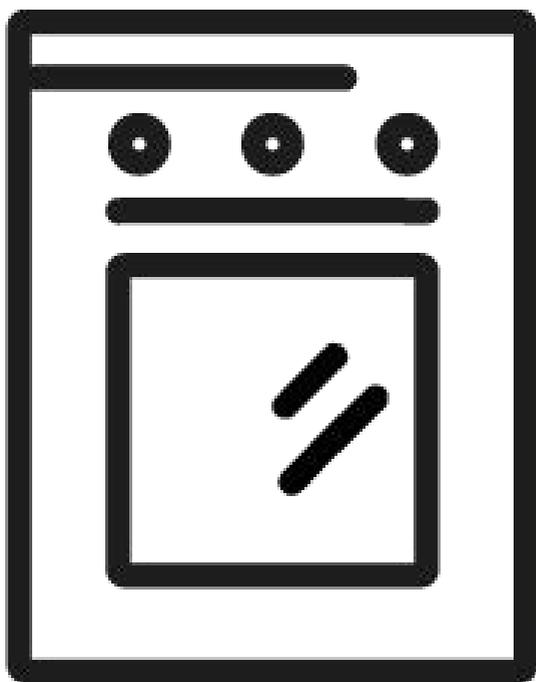


Oven

User's Manual

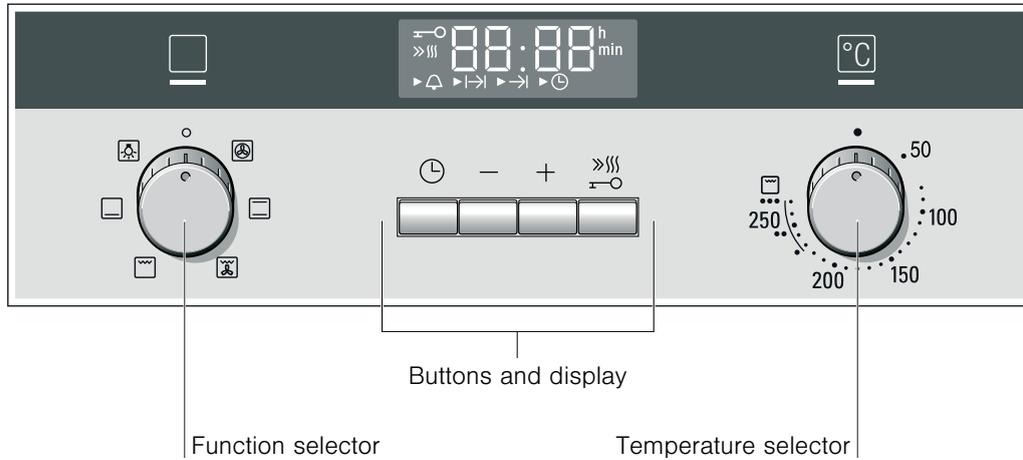


Your new oven

Here you will learn about your new oven. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

Control panel

Here, you will see an overview of the control panel. All of the symbols never appear in the display at the same time. Depending on the appliance model, individual details may differ.



Control knobs

The control knobs are retractable. To lock it in or out, press the control knob in the off position.

Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.

Button	Use
Time-setting options	Selects the timer , cooking time , end time and clock .
- Minus	Decreases the set values.
+ Plus	Increases the set values.
Rapid heating	Heats up the oven particularly quickly.
Childproof lock	Locks and unlocks the control panel.

The time-setting option that is currently selected in the display is indicated by the ► arrow next to the corresponding symbol. Exception: for the clock, the symbol only lights up when you are making changes.

Function selector

Use the function selector to set the type of heating.

Setting	Use
Off position	The oven switches off.
3D hot air*	For cakes and pastries on one to three levels. The fan distributes the heat from the heating ring in the back panel evenly around the cooking compartment.
Top/bottom heating	For cakes, bakes and lean joints of meat (e.g. beef or game) on one level. Heat is emitted evenly from the top and bottom.

* Type of heating used to determine the energy efficiency class in accordance with EN50304.

Setting	Use
Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish.
Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The whole area below the grill heating element becomes hot.
Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
Oven light	Switches on the oven light.

* Type of heating used to determine the energy efficiency class in accordance with EN50304.

When you make settings, the indicator lamp above the function selector lights up. The oven light in the cooking compartment switches on.

Temperature selector

The temperature selector is used to set the temperature or grill setting.

Setting	Meaning
Off position	The oven does not heat up.
50-270 Temperature range	The temperature in the cooking compartment in °C.
Grill settings	The grill settings for "Grill, large area" . <ul style="list-style-type: none"> • = setting 1, low •• = setting 2, medium ••• = setting 3, high

When the oven is heating, the indicator lamp above the temperature selector lights up. It goes out during heating pauses.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. The  setting on the function selector can be used to switch on the light without heating the oven.

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

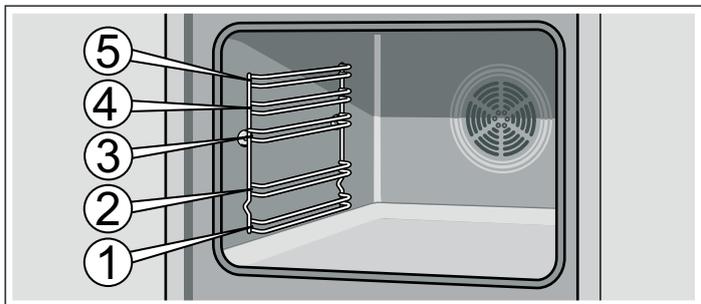
Your accessories

The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.

There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

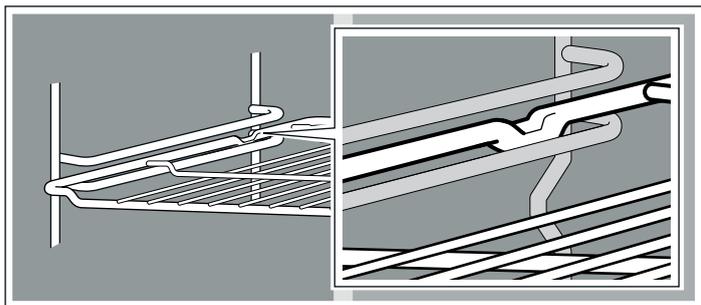
Inserting accessories

You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.



The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

When sliding the accessories into the cooking compartment, ensure that the indentation is at the back. They can only lock in place from this position.



Note: The accessories may deform when they become hot. Once they cool down again, they regain their original shape. This does not affect their operation.

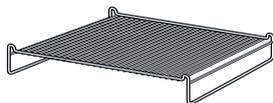
You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.



Wire rack

For ovenware, cake tins, joints, grilled items and frozen meals.

Insert the wire rack with the open side facing the oven door and the curvature pointing downwards .



Insert grid

For roasting.

Place the wire insert in the universal pan with the legs facing downwards. This ensures that dripping fat and meat juices are collected.



Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide in the universal pan with the sloping edge facing the oven door.

Optional accessories

You can purchase optional accessories from the after-sales service or specialist retailers. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of optional accessories and the option for ordering these online varies from country to country. Please see the sales brochures for more details.

Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact designation (E-no.) of your appliance.

Optional accessories	HZ number	Use
Wire rack	HZ334000	For ovenware, cake dishes, joints, grilled items and frozen meals.
Enamel baking tray	HZ331003	For cakes and biscuits. Push the baking tray into the oven with the sloping edge facing towards the oven door.
universal pan	HZ332003	For moist cakes, baked items, frozen meals and large joints. It can also be used to catch dripping fat when grilling directly on the wire rack. Slide the universal pan into the oven with the sloping edge facing the oven door.
Wire insert	HZ324000	For roasting. Always place the wire rack in the universal pan. This ensures that dripping fat and meat juices are collected.

After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales

service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

Cleaning cloths for stainless-steel surfaces	Product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel	Product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure	Product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock	Product no. 612594	To prevent children from opening the oven door. The locks on different types of appliance door are screwed in differently. See the information sheet supplied with the door lock.

Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time. First read the section on *Safety information*.

Setting the clock

After the appliance has been connected, the  symbol and three zeros flash in the display. Set the clock.

1. Press the  button.

The clock in the display shows 12:00. The time symbols light up and the  arrow is next to .

2. Use the **+** or **-** button to set the clock.

After a few seconds, the time that has been set is adopted.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating  at 240 °C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set Top/bottom heating .
2. Set the temperature selector to 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the off position.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

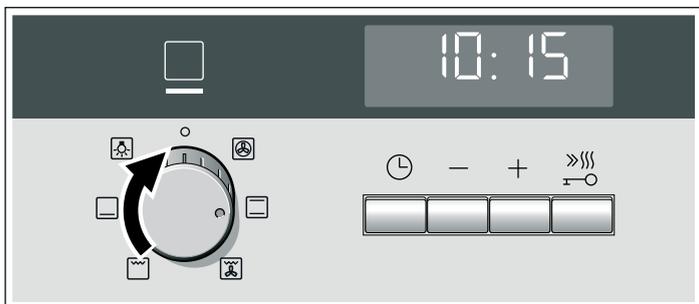
Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time-setting options*.

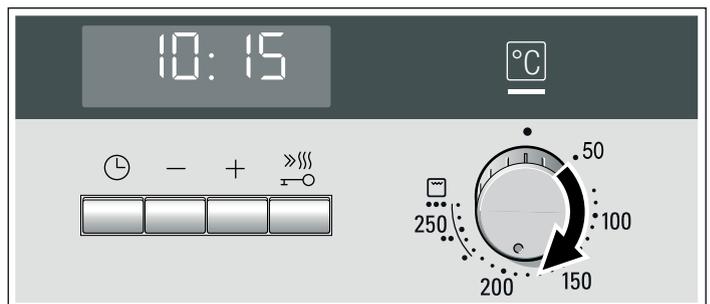
Type of heating and temperature

Example in the picture:  Top/bottom heating at 190 °C.

1. The function selector is used to set the type of heating.



2. Set the temperature or grill setting using the temperature selector.



The oven begins to heat up.

Switching off the oven

Turn the function selector to the off position.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time using their respective selectors.

Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable:

-  3D hot air
-  Top/bottom heating

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Set the type of heating and temperature.
2. Press the  button briefly.

The  symbol lights up in the display. The oven begins to heat up.

The rapid heating process is complete

A signal sounds. The  symbol in the display goes out. Put your dish in the oven.

Cancelling rapid heating

Press the  button briefly. The  symbol in the display goes out.

Setting the time-setting options

Your oven has various time-setting options. You can use the  button to call up the menu and switch between the individual functions. All the time symbols are lit when you can make settings. The  arrow shows you the time-setting option that is active. A time-setting option that has already been set can be changed direction with the  or  button when the  arrow is next to the relevant time symbol.

Timer

You can use the timer as a kitchen timer. It runs independently of the oven. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press the  button once.

The time symbols light up in the display and the  arrow is next to .

2. Use the  or  button to set the timer duration.

Default value for  button = 10 minutes

Default value for  button = 5 minutes

After a few seconds, the time setting is adopted. The timer starts. The   symbol lights up in the display and the timer duration counts down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 0:00 is shown in the display. Use the  button to switch off the timer.

Changing the timer duration

Use the  or  button to change the timer duration. After a few seconds, the change is adopted.

Cancelling the timer duration

Use the  button to reset the timer duration to 0:00. The change will be adopted after a few seconds. The timer is switched off.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The time-setting options symbol is in the foreground and preceded by the  arrow.

To call up the  timer,  cooking time,  end time or  clock, press the  button repeatedly until the  arrow is next to the relevant symbol. The display shows the value for a few seconds.

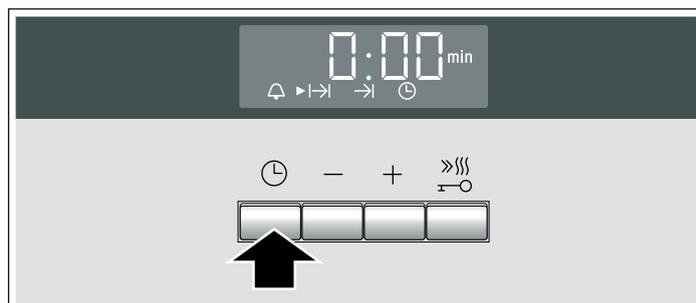
Cooking time

The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically. This means that you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in the picture: cooking time 45 minutes.

1. Use the function selector to set the type of heating.
2. Set the temperature or grill setting using the temperature selector.
3. Press the  button twice.

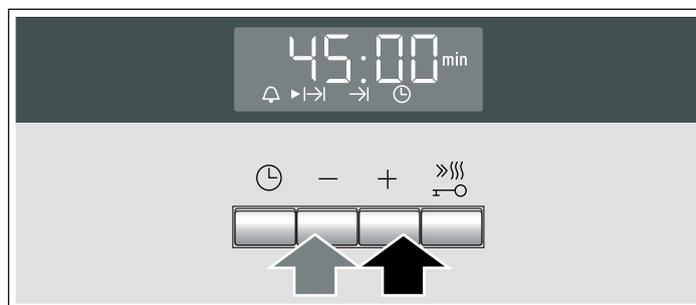
0:00 is shown in the display. The time symbols light up and the  arrow is next to .



4. Use the  or  button to set the cooking time.

Default value for  button = 30 minutes

Default value for  button = 10 minutes



The oven will start up after a few seconds. The cooking time counts down in the display and the   symbol lights up. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is shown in the display. Press the  button. You can set a new cooking time using the  or  button. Or press the  button twice and turn the function selector to the off position. The oven switches off.

Changing the cooking time

Use the **+** or **-** button to change the cooking time. After a few seconds, the change is adopted. If the timer has been set, press the **⏸** button beforehand.

Cancelling the cooking time

Use the **-** button to reset the cooking time to 0:00. After a few seconds, the change is adopted. The cooking time is cancelled. If the timer has been set, press the **⏸** button beforehand.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The time-setting options symbol is in the foreground and preceded by the **▶** arrow.

To call up the **⏸** timer, **I→I** cooking time, **→I** end time or **⌚** clock, press the **⏸** button repeatedly until the **▶** arrow is next to the relevant symbol. The display shows the value for a few seconds.

End time

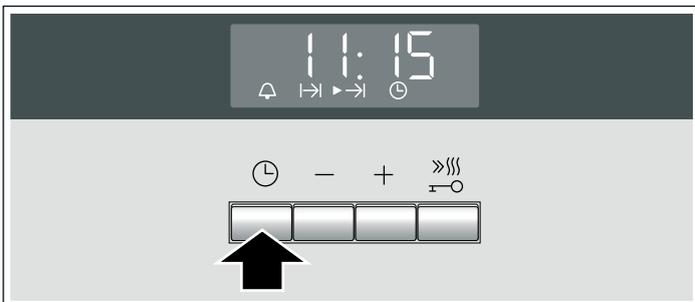
You can change the time at which you wish your dish to be ready. The oven starts automatically and finishes at the desired time. You can, for example, put your dish in the cooking compartment in the morning and set the cooking time so that it is ready at lunch time.

Ensure that food is not left in the cooking compartment for too long as it may spoil.

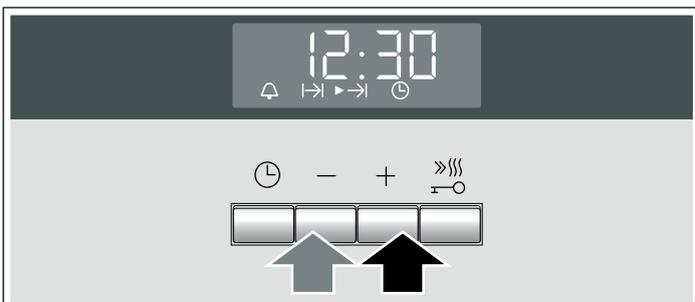
Example in the picture: it is 10:30 am, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30 pm.

1. Adjust the function selector.
2. Set the temperature selector.
3. Press the **⏸** button twice.
4. Use the **+** or **-** button to set the cooking time.
5. Press the **⏸** button.

The **▶** arrow is next to **→I**. The time when the dish will be ready is displayed.



6. Use the **+** or **-** button to set a later end time.



After a few seconds, the oven adopts the settings and switches to standby position. The display shows the time at which the dish will be ready and the **▶** arrow is next to the **→I** symbol. The **⏸** and **⌚** symbols go out. When the oven starts, the cooking time counts down in the display and the **▶** arrow is next to the **I→I** symbol. The **→I** symbol goes out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is shown in the display. Press the **⏸** button. You can set a new cooking time using the **+** or **-** button. Or press the **⏸** button twice and turn the function selector to the off position. The oven switches off.

Changing the end time

Use the **+** or **-** button to change the end time. After a few seconds, the change is adopted. If the timer has been set, first press the **⏸** button twice. Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct.

Cancelling the end time

Use the **-** button to reset the end time to the current time. After a few seconds, the change is adopted. The oven starts. If the timer has been set, first press the **⏸** button twice.

Checking the time settings

If several time-setting options are set, the relevant symbols are illuminated on the display. The time-setting options symbol is in the foreground and preceded by the **▶** arrow.

To call up the **⏸** timer, **I→I** cooking time, **→I** end time or **⌚** clock, press the **⏸** button repeatedly until the **▶** arrow is next to the relevant symbol. The display shows the value for a few seconds.

Clock

After connecting the appliance to the mains or after a power cut, the **⌚** symbol and three zeros flash in the display. Set the clock.

1. Press the **⏸** button.
The clock in the display shows 12:00. The time symbols light up and the **▶** arrow is next to **⌚**.
2. Use the **+** or **-** button to set the clock.
After a few seconds, the time that has been set is adopted.

Changing the clock

No other time-setting option should have been set.

1. Press the **⏸** button four times.
The time symbols light up in the display and the **▶** arrow is next to **⌚**.
2. Use the **+** or **-** button to change the clock.
After a few seconds, the time that has been set is adopted.

Hiding the clock

You can hide the clock. For more information, please refer to the section *Changing the basic settings*.

Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been activated.

If the type of heating and temperature or grill setting have been set, the childproof lock interrupts the heating.

Activating the childproof lock

No cooking time or end time should have been set.

Press and hold the  button for approx. four seconds.

The  symbol appears in the display. The childproof lock is activated.

Deactivating the childproof lock

Press and hold the  button for approx. four seconds.

The  symbol goes out in the display. The childproof lock is deactivated.

Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

Basic setting	Selection 1	Selection 2	Selection 3
c1 Clock display	always*	only with the  button	-
c2 Signal duration upon completion of a cooking time or timer period	approx. 10 seconds	approx. 2 minutes*	approx. 5 minutes
c3 Waiting time until a setting is applied	approx. 2 seconds	approx. 5 seconds*	approx. 10 seconds

* Factory setting

No other time-setting option should have been set.

1. Press and hold the  button for approx. 4 seconds.

The current basic setting for the clock display is shown in the display, e.g. c1 1 for selection 1.

2. Use the **+** or **-** button to change the basic setting.

3. Confirm by pressing the  button.

The next basic setting appears in the display. You can scroll through all levels with the  button and change the setting with the **+** or **-** button.

4. To finish, press and hold the  button for approx. 4 seconds.

All basic settings are applied.

You may change the basic settings at any time.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

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

Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Do not use

- sharp or abrasive cleaning agents,
- cleaning agents with a high concentration of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or glass scrapers.

Area	Cleaning agents
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Telescopic shelves	Hot soapy water: Clean with a dish cloth or a brush. Do not soak or clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.