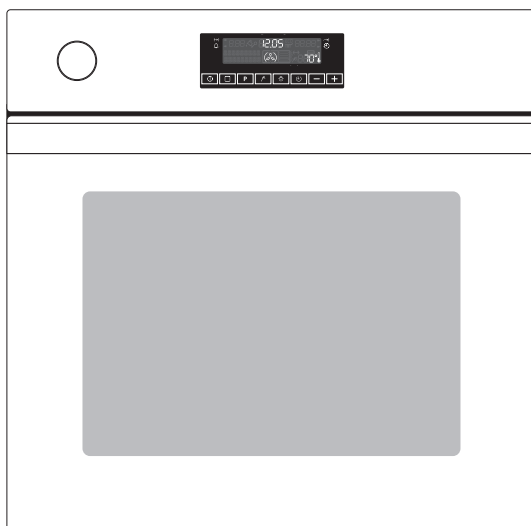


COMPETENCE BO D ES

Fitted Fan/Steam Cooking oven

Installation and operating instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.

Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:



Safety instructions

Warning! Information that affects your personal safety.

Important! Information that prevents damage to the appliance.



Useful tips and hints



Environmental information

Contents

Operating Instructions	5
Safety	5
Disposal	7
Description of the Appliance	8
General Overview.....	8
Control Panel	9
Oven Features.....	10
Oven accessories	11
Before Using for the first time	12
Setting the clock	12
Setting the display language	13
Set the display brightness.....	14
Initial Cleaning.....	15
Using the Oven	16
The Electronic Oven Control.....	16
Oven Functions.....	17
Switching the Oven On and Off.....	19
Inserting the combination shelf, baking tray and general purpose tray ...	21
Inserting/Removing the Fat Filter	21
Steam Cooking Functions.....	22
Additional Functions.....	24
Clock Functions	27
Other Functions	33
Switching off the clock display	33
Child Safety Device	33
Button lock	34
Oven Safety Cut-out	34
Uses, Tables and Tips	35
Steam Cooking	35
Vigorous Steam	36
Vigorous Steam Table.....	36
Fan Cooking and Vigorous Steam in succession	37
Fan Cooking and Vigorous Steam in succession Table	37
Interval Steam	38
Interval Steam Cooking Table.....	38

Baking	39
Baking Table	41
Pies and Gratin Table	45
Frozen Ready Meals Table	46
Roasting	48
Roasting Table	49
Meat Probe Table	51
Grill Sizes	52
Grilling Table	53
Drying	54
Drying Table	54
Defrosting	55
Defrosting Table	55
Bio Functions	56
Making Yoghurt	56
Raising yeast dough	56
Low Temperature Cooking	57
Low Temperature Cooking Table	57
Making Preserves	58
Preserving Table	58
Programmed Functions and Recipes	59
Cleaning and Care	68
Exterior of the Appliance	68
Oven Interior	68
Oven roof with catalytic self-cleaning surface	69
Accessories	69
Fat Filter	69
Side Rails	70
Steam generation system	72
Oven Light	73
Oven Door	75
What to do if	76
Technical Data	77
Oven Interior Dimensions	77
Regulations, Standards, Directives	77
Installation Instructions	78
Safety Instructions for the Installer	78
Service	83

Operating Instructions



Safety

Electrical Safety

- This appliance must be connected by a **specially licensed technician** only.
- In the event of a fault or damage to the appliance, take out the fuses, or switch off.
- For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.
- **Repairs** to the appliance must be carried out by a **specially licensed technician** only. Considerable danger may result from incorrect repairs. If repairs become necessary, please contact our Customer Services, or your dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety during Operation

This appliance should be used only for the domestic cooking, roasting and baking of food.

- Be careful if connecting electrical appliances to sockets near this appliance. Electrical leads should **not** be allowed to come near the hotplates or to become caught under the hot oven door.
- **Warning: Danger of burns!** When in use, the oven interior surfaces become very hot.
- **Warning: When cooking with the Vigorous Steam function, do not under any circumstances open the oven door.** The escaping steam can cause moisture damage to furniture and cabinets. Avoid any direct contact with escaping steam.
- If you use alcohol in your cooking, a slightly flammable alcohol/air mixture may ensue. In this case, be careful when opening the door. Do not handle any sources of heat, sparks or naked flames when doing so.



Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, ovenware, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use the all-purpose tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the hot oven. This could cause electrical faults or damage to the enamel.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any inflammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.



Note on enamel coating

Changes in the colour of the oven's enamel coating as a result of use do not affect the appliance's suitability for normal and correct use. They therefore do not constitute a defect in the sense of the warranty law.

Disposal




Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

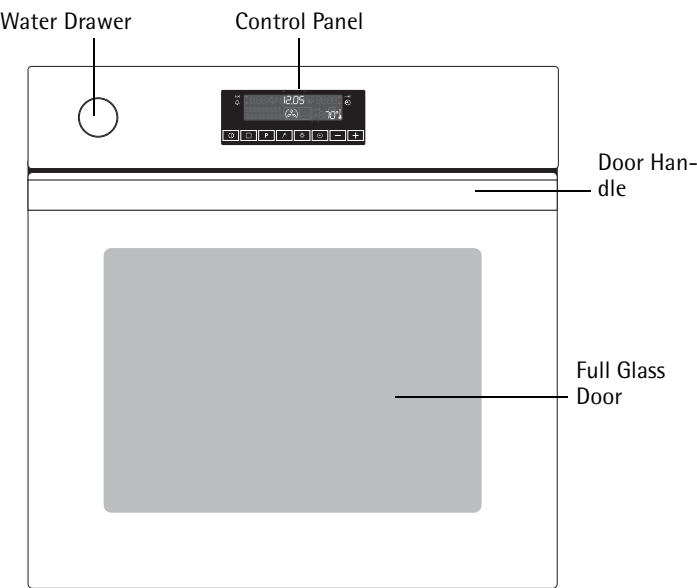


Warning: So that the old appliance can no longer cause any danger, make it unusable before disposing of it.

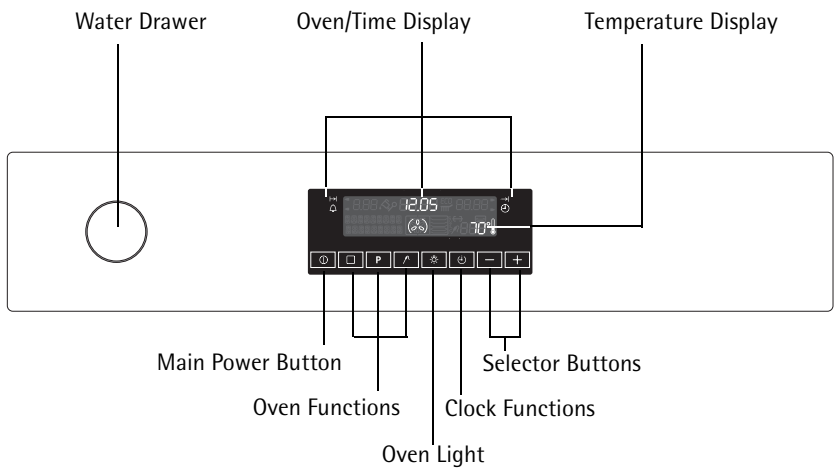
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

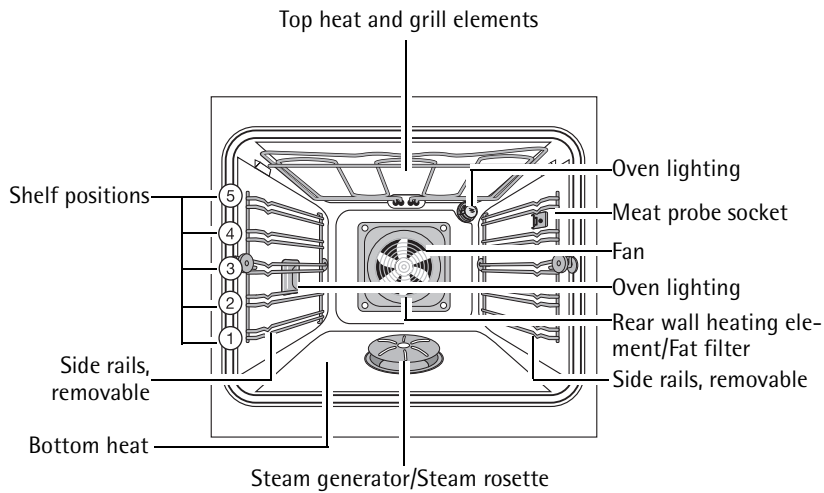
General Overview



Control Panel



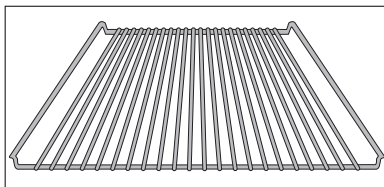
Oven Features



Oven accessories

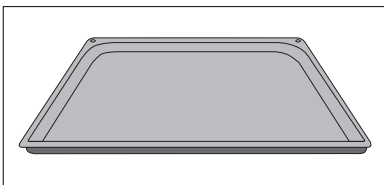
Combination shelf

For dishes, cake tins, items for roasting and grilling.



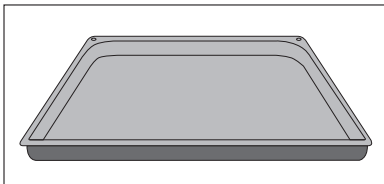
Baking Tray

For cakes and biscuits
(not suitable for Vigorous Steam cooking)



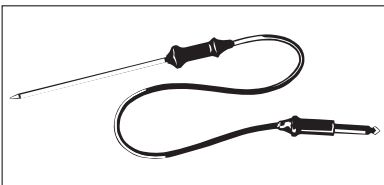
All-purpose tray

For roasting or for collecting meat juices or fat (not suitable for Vigorous Steam cooking)



Meat probe

Used on joints of meat to determine exactly how well done they are during cooking (not suitable for Vigorous Steam cooking)



Before Using for the first time



Setting the clock



The oven only operates when the clock has been set.

After electrical connection, or a power failure, the "Set Clock" ⌚ arrow flashes.



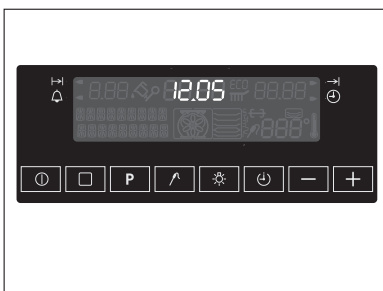
Set the current time by pressing the  or  buttons.

5 Wait for a few seconds.




The flashing stops and the clock shows the time you have set.



The appliance is now ready for use.

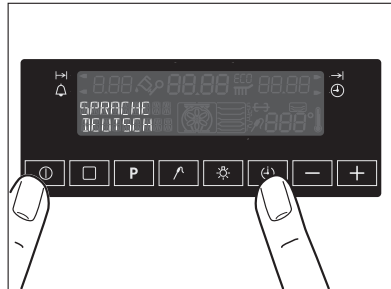




Setting the display language

1. Switch on the appliance by pressing the main Power  button.





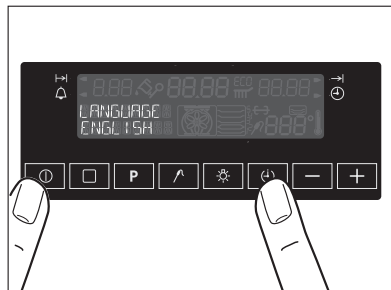
2. Press the main Power  and the Clock Functions  buttons at the same time.



3. Select one of the available languages using the  and  buttons.






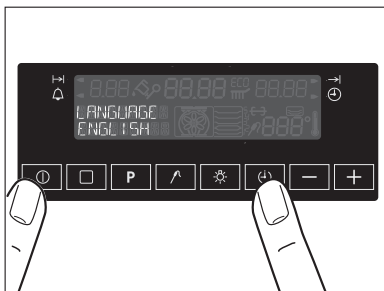
4. Press the main Power  and the Clock Functions  buttons at the same time, to store the selected language.




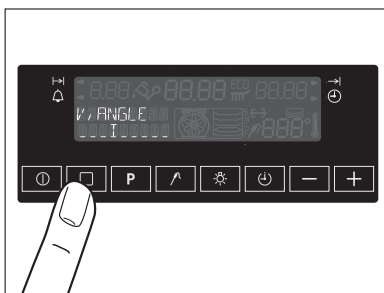
Set the display brightness



The brightness of the display can be adjusted for better readability on ovens fitted at high positions.

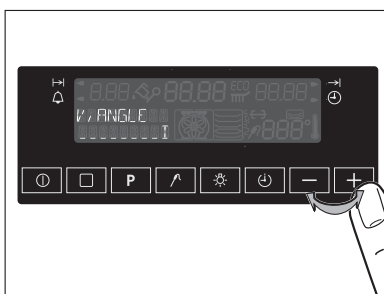
1. Switch on the appliance by pressing the main Power button .
2. Press the main Power  and the Clock Functions  buttons at the same time





3. Press the Oven Functions button .



4. Set the brightness using the  or  buttons.



5. Press the main Power  and the Clock Functions  buttons at the same time, to store the brightness setting.

Initial Cleaning



You should clean the oven thoroughly before using for the first time.



Attention: Do not use sharp or abrasive cleaning materials. These could damage the oven surface.

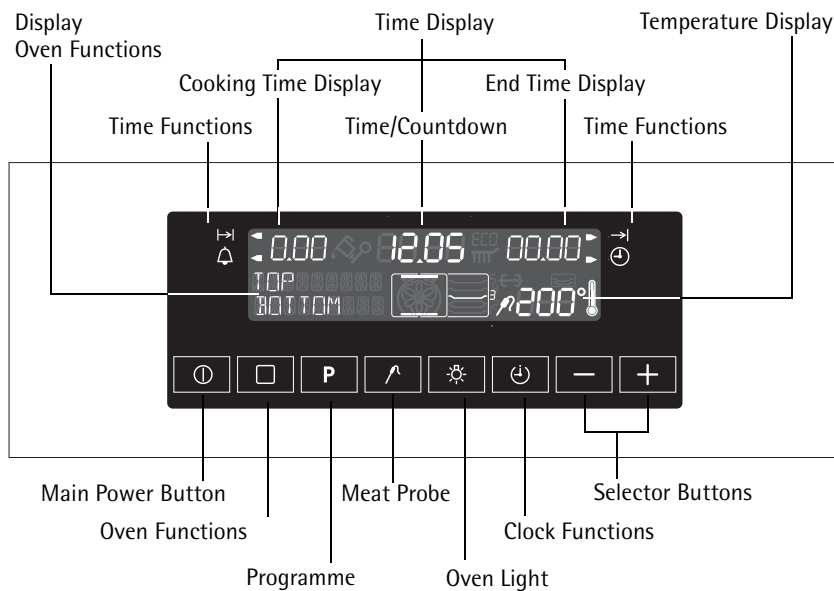


For ovens with metal fronts, use normal commercially available cleaning agents.




1. Press the Main Power  button, then press the Oven Light  button. The oven light comes on.
Open the oven door.
2. Remove all accessories and the side rails and clean them with warm water and washing-up liquid.
3. Also wash out the oven with warm water and washing-up liquid and leave to dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

The Electronic Oven Control



General Instructions

- Always switch the appliance on first by pressing the main power switch .
- When the selected function is lit, the oven begins to heat up or the clock begins to count down to the start time set.
- When the temperature selected is reached, an audible signal sounds.
- The oven light can be switched on and off while the oven is operating by pressing the  button.
- Switch the appliance off by pressing the main power switch .

Oven Functions

The oven has the following functions:



The functions **Pizza Setting**, **Rotitherm** and **Conventional (Top/Bottom Heat)** have an **automatic rapid heating function**. This ensures that the selected temperature is reached as quickly as possible.

Vigorous Steam

Fixed temperature setting: 96°C.

For fruit, vegetables, fish, potatoes, rice, pasta and other side dishes.

Steam generator, bottom heating element and fan are on.

Steam Interval

Suggested temperature: 180°C.

For **baking**, **cooking** and warming up frozen or chilled foods.

Hot air and steam generator operate alternately.

Fan Cooking

Suggested temperature: 150 °C.

For **baking on up to three oven levels**, and for **roasting**.

The fan and the rear heating element are on.

Pizza Setting

Suggested temperature: 200°C.

For **baking** cakes on **one oven shelf** and for cakes, pastries and biscuits that require a more intensive browning and a crispy base. This might include pizzas, quiches, fruit flans.

Bottom and rear wall heating elements are on and in addition the fan is switched on.

Rotitherm

Recommended temperature: 180°C

For **roasting** larger pieces of meat or poultry on one level. This function is also suitable for **cooking au gratin** and **browning**.

The grill element and top element operate alternatively with the fan.

Dual Grill

Suggested temperature: 230°C

For **grilling** flat foodstuffs in **large quantities**, for example, steaks, escalopes, fish, or for **toasting**.

Top heat and grill heating elements are on.

Single Grill

Suggested temperature: 230 °C.

For **grilling** flat foods **placed in the centre of the grille**, for example, steaks, escalopes, fish; or for **toasting**.

The grill heating element is on.

Top/Bottom Heat (Conventional)

Suggested temperature: 200°C.

For **baking** and **frying/roasting** on one **shelf position**.

The Top and Bottom Heat heating elements are on.

Defrost/ Dry

Suggested temperature: 30°C.

For **defrosting** or **drying** herbs, fruit, and vegetables.

Bottom heating element and fan are on.

Low Temperature Cooking


Temperature setting: 120/80°C.


For preparing especially tender, juicy **roasts**.

Rear heating element and fan are on.

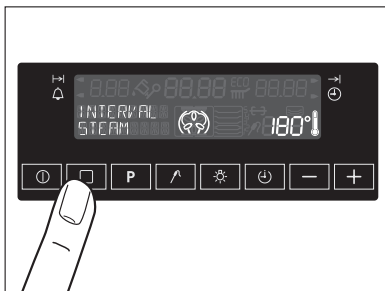
Switching the Oven On and Off

Setting oven functions



1. Switch on the appliance by pressing the  button.

2. Press the Oven Function  button as many times as necessary until the desired oven function appears.

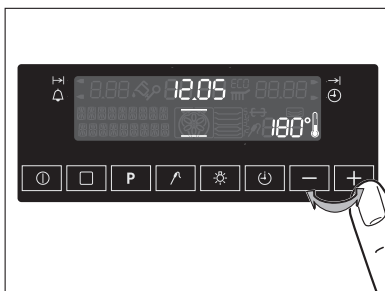
- The suggested temperature appears on the temperature display.
- If the suggested temperature is not changed within about 5 seconds, the oven begins to heat.



Changing the oven temperature

Press the  or  button, to raise or lower the temperature.



The temperature setting changes in steps of 5 °C.



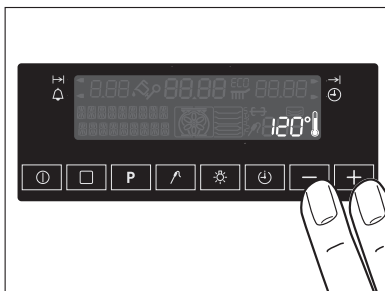
Thermometer Symbol

- The thermometer symbol rises slowly, indicating the degree to which the oven is currently heated.
- The three parts of the thermometer symbol flash one after the other, indicating that Fast Warm Up is in operation.


Checking the temperature

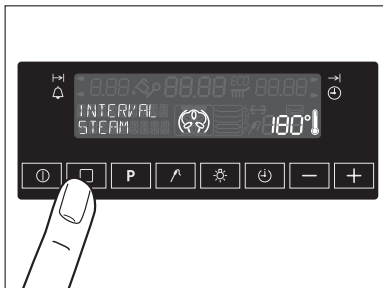
Press the  and  buttons at the same time.

The present oven temperature appears on the temperature indicator.




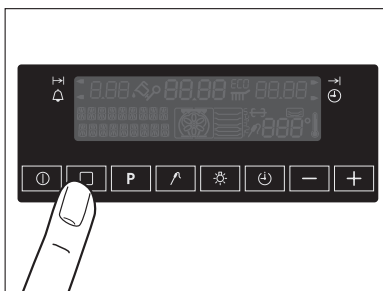
Changing the Oven Function

Press the Oven Function  button as often as necessary, until the desired function appears.




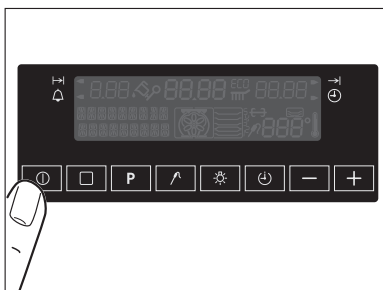
Switching the Oven Function off

To switch off the oven, press the Oven Function  button as often as necessary, until no oven function appears.



Switching the oven off

Switch off the appliance by pressing the  button.



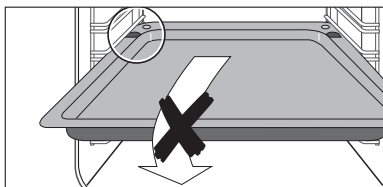
Cooling fan

The fan switches on automatically in order to keep the appliance's surfaces cool. When the oven is switched off, the fan continues to run to cool the appliance down, then switches itself off automatically.

Inserting the combination shelf, baking tray and general purpose tray

Inserting the baking tray and general purpose tray:

The trays have a little bulge on the left and right edges. These act as an **anti-tip device** and must always be located towards the rear when inserting the tray.



Inserting oven shelves:

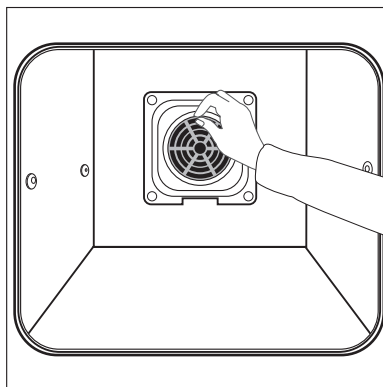
Insert the shelf at the desired position.

Inserting/Removing the Fat Filter

The fat filter protects the rear wall heating element against splashes of fat when roasting.

Inserting the fat filter

Holding the fat filter by the tab, insert the two retainers into the opening on the rear wall of the oven (fan opening) from the top downwards.





Removing the fat filter

Take hold of the tab on the fat filter and remove by pulling upwards.

Steam Cooking Functions



Attention: The steam cooking functions must always be set in conjunction with the clock functions Cook Time  or End Time  (see section Clock Functions Cook Time and End Time).



Attention: Only **water** is to be used as the liquid for the steam cooking function.

A buzzing sound is heard when the water has been used up. When more water is added, the buzzing sound is switched off again.










Due to the automatic steam dispersal period of approx. 5 minutes at the end of the cooking time and the heating up time of approx. 2 minutes, settings of less than 10 minutes have little effect. Steam will also escape when the door is opened.


Vigorous Steam

1. Water (approx. 700 ml) is not poured directly into the steam generator, but **into the drawer** in the control panel.

The water supply lasts for approx. 30 minutes.

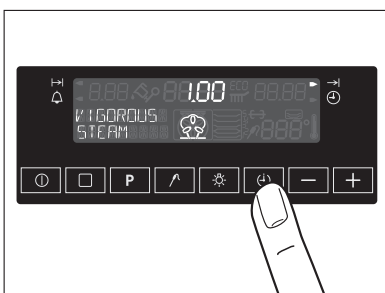
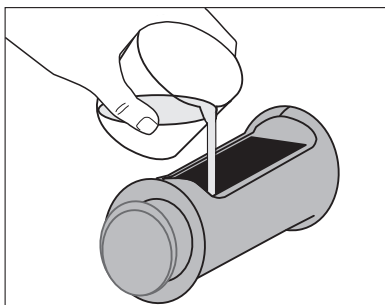
2. Switch the oven on by pressing the main power switch .
3. Using the Oven Functions button  select the Vigorous Steam function.

4. Using the Clock Functions button  select Cook Time  or End Time  and using the  or  button set the desired cooking time. After about 2 minutes, the first steam appears. A single audible signal indicates when the cooking temperature of around 96°C is reached. A triple signal is sounded at the end of cooking time.

5. Use the main power switch  to stop the signal and switch off the oven.










After the oven has cooled down, soak up any remaining water from the steam generator using a sponge and wipe if necessary with a little vinegar.

Leave the door ajar to let the oven dry out completely.

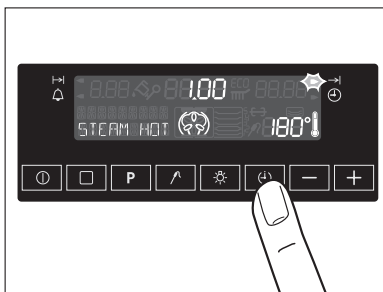


Interval steam

The continual change from hot air to steam takes place automatically.

1. Do not pour the water directly into the steam generator, but **into the drawer** in the control panel.
2. Switch the oven on by pressing the main power switch .
3. Using the Oven Functions  button, select the Interval Steam function and using the  or  button select the temperature.
4. Using the Clock Functions button  select Cook Time  or End Time  and using the  or  button set the desired cooking time.

Then proceed as for Vigorous Steam Cooking.



Additional Functions

Programmes

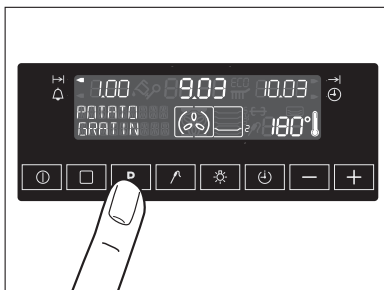


For this function, use the recipes supplied in the chapter "Programmed Functions and Recipes".

Selecting programmes

1. Press the Programme **P** button repeatedly until the desired programme appears.

- In the Function Display the symbol for the corresponding Oven Function and the recommended oven level appear.
- The suggested temperature appears in the Temperature Display.
- The cooking time and the end of cooking time appear in the Time Display.
- After about 5 seconds the oven is switched on.
- 10 minutes before the end of the programme an audible signal sounds.



2. Check the cooking at this point.



Does not apply to Vigorous Steam!

- When the cooking time is completed, an audible signal sounds. "0:00" flashes in the Time Display.

3. The signal can be stopped by pressing any button.

Delaying the start

The start of the cooking time can be delayed (see Clock Functions End Time).



The Clock Function End Time can be set, if the programme has been running for less than two minutes.

Ending the cooking time early

Press the Programme **P** button repeatedly until no programme is displayed.

Meat Probe

Ensures that the oven switches itself off as soon as the temperature at the centre of a roast reaches a set temperature.

The meat probe is best used together with the Conventional (Top/Bottom heat) and Rotitherm.

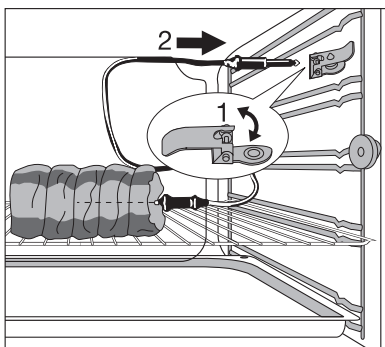
There are two temperatures to be set:


- Oven temperature: see Roasting Table
- The core temperature: see Meat Probe Table

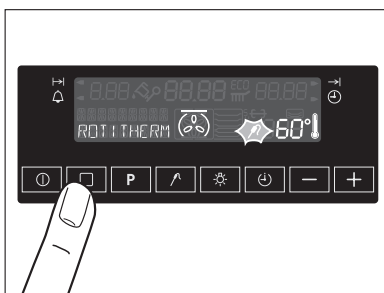




Important: Only the meat probe supplied may be used. If replacing, please use only genuine spare parts.

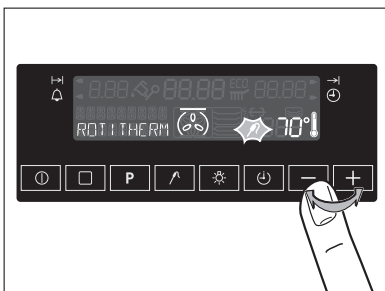
1. Push the tip of the meat probe in as fully as possible, so that the tip is in the centre of the meat and not in contact with any bone.
2. Insert the meat probe plug into the socket on the side wall of the oven, pushing it in fully.







3. Repeatedly press the Oven Function  button until the desired oven function appears.

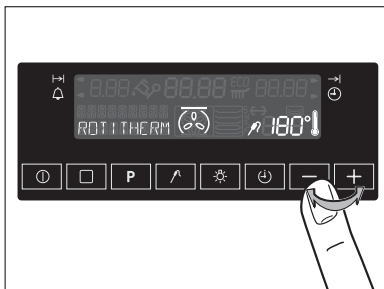
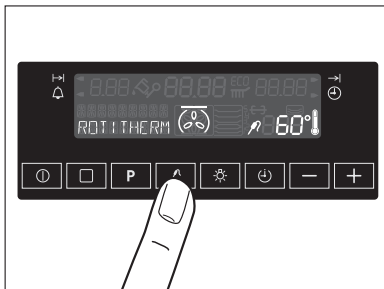


4. Start setting the desired core temperature within 5 seconds, using the  or  buttons.
The display changes to the current core temperature.





- The core temperature is displayed from 30°C.
- Should the current core temperature already be being displayed, before the desired core temperature is set, press the meat probe  button and carry out the setting process. To set the oven temperature, press the meat probe  button twice.
- Start setting the desired oven temperature within 5 seconds, using the  or  buttons.



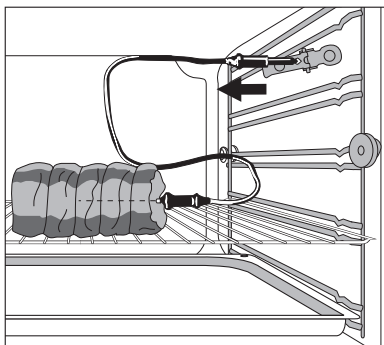
- As soon as the core temperature set is reached, an audible signal sounds and the oven switches itself off automatically.

5. To switch off the signal, press any button.






Warning: The meat probe is very hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

6. Remove the meat probe's plug from the socket and take the meat out of the oven with the meat probe still inserted.
7. Switch off the appliance.



Checking or changing the core temperature

- By pressing the meat probe  button, you can change between the current and the set core temperatures and the set oven temperature.
- Change the temperature using the  or  buttons.

Clock Functions

Countdown

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the functioning of the oven.

Cook time

To set how long the oven is to be in use.

End time



To set when the oven is to switch off again.

Time



To set, change or check the time
(See also section "Before Using for the First Time").

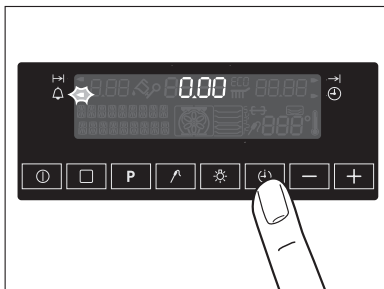




General hints

- When a clock function has been selected, the related arrow flashes for around 5 seconds. During this time, the desired setting can be made using  or .
- After the desired time has been set, the arrow flashes again for around 5 seconds. The arrow then remains lit. The set time begins to run.

Countdown

1. Press the clock functions button  as often as necessary, till the Countdown arrow  flashes.




2. Use the  or  buttons to set the desired length of time (99 minutes maximum).



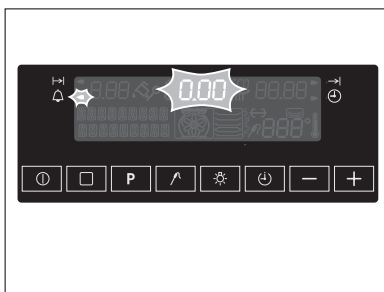
The time remaining appears after about 5 seconds.

The Countdown arrow  is lit.





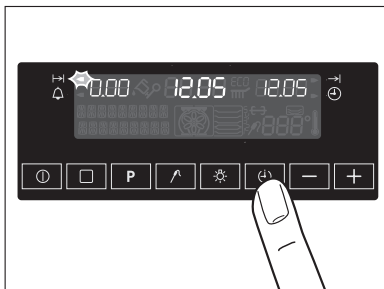
When the set time has elapsed, a signal is sounded for 2 minutes. The "0.00" indication, and the Countdown arrow  appear flashing.



To stop the signal:
Press any of the buttons.

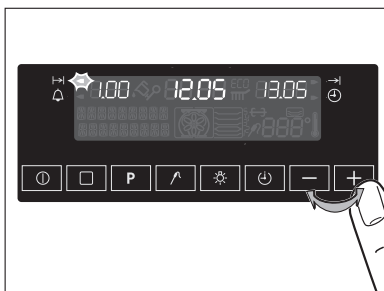



Cook Time

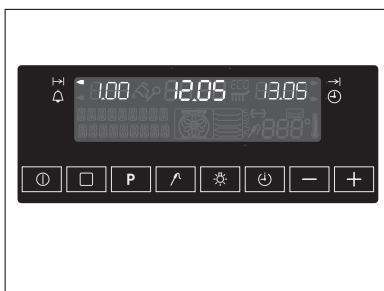
1. Select Oven Function and Temperature.
2. Press the clock functions button "" as often as necessary, until the Cook Time arrow  flashes.




3. Set the desired cooking time using the  or  buttons.

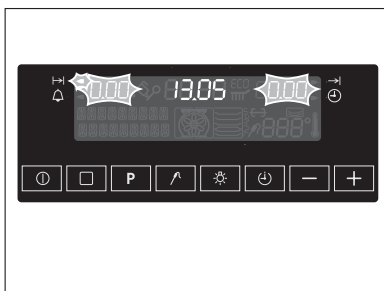


The Cook Time arrow  is lit.





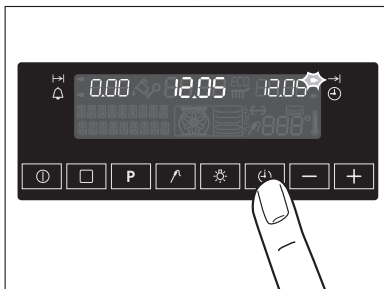
When the set time has elapsed, a signal sounds for 2 minutes. The oven switches itself off. The "0.00" indication and the Cook Time arrow  appear flashing.



To stop the signal:
Press any of the buttons.

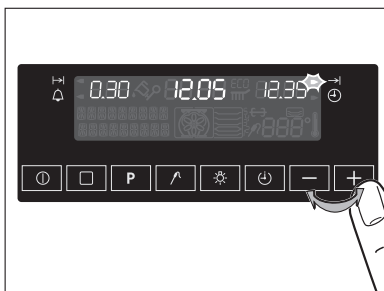


End 

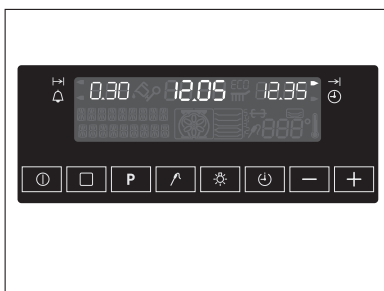
1. Select an oven function and temperature.
2. Press the clock functions button  as often as necessary, until the End arrow  appears flashing.




3. Set the desired switch-off time using the  or  buttons.

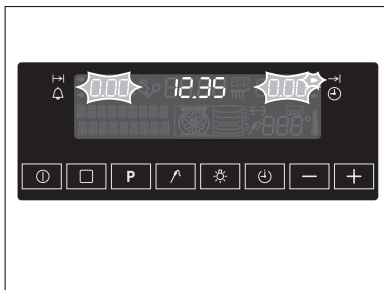


The End arrow  is lit.



When the set time has elapsed, a signal sounds for 2 minutes. The oven switches itself off. The "0.00" indication and the End arrow  appear flashing.


To stop the signal:
Press any of the buttons.

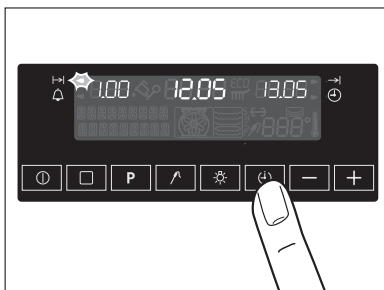



Combining the Cook Time and End functions

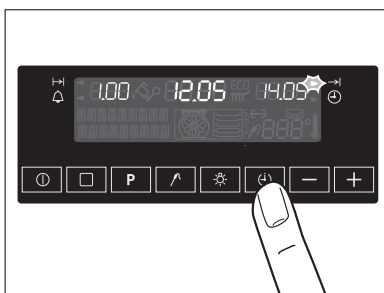



The Cook Time and End functions can be used at the same time, to switch the oven on and **off at a later time**.

1. Select an oven function and temperature.
2. Using the Cook Time  function, set the time necessary to cook the item concerned.
For example, 1 hour.



3. Using the End  function, set the time at which the item concerned should be ready.
For example, 14:05.



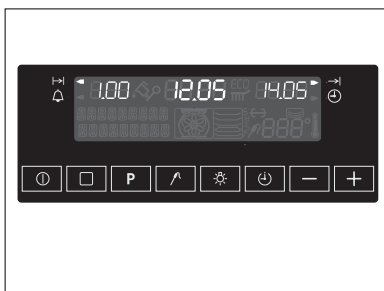
The Cook Time  and End  arrows are lit.

The oven switches on automatically at the required time.



In this example, 13:05.

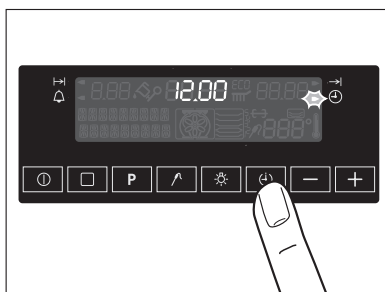
When the set cooking time has elapsed, a signal sounds for 2 minutes, and the oven switches itself off.



In this example, 14:05.

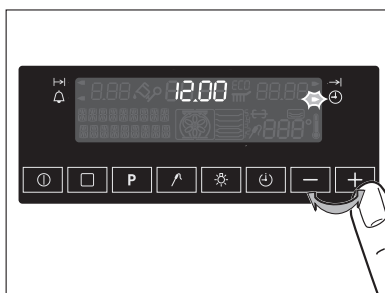


Adjusting the Clock ⌚

1. Press the clock functions button  as often as necessary, until the Time Display arrow  flashes.





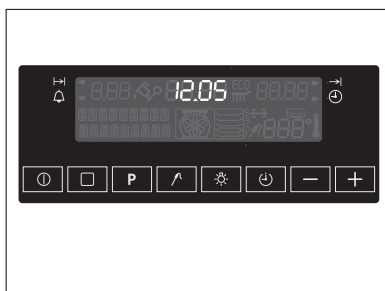
2. Set the current time using the  or  buttons.



3. After about 5 seconds, the arrow stops flashing and the clock shows the set time.
The appliance is once more ready for use.



The clock can be adjusted only if the Child Safety device is not engaged, neither of the Cook Time  or End  functions is set, and none of the oven functions is set.






Other Functions

- i** Between 22:00 and 6:00 the brightness of the display is automatically reduced.

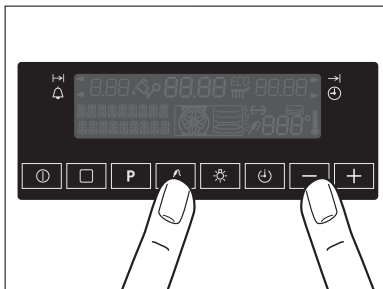
Switching off the clock display

- ☘** You can save energy by switching off the clock display.




1. Press the main power switch  to **switch off** the appliance.
2. Press and hold the meat probe  button and the  button at the same time until the display goes out (about 2 seconds).

- i** As soon as the oven is switched on again, the display comes on automatically.
When the appliance is switched off again, the clock display goes out again.

To have the clock display on permanently again, you must set the clock display again.






Switching on the clock display

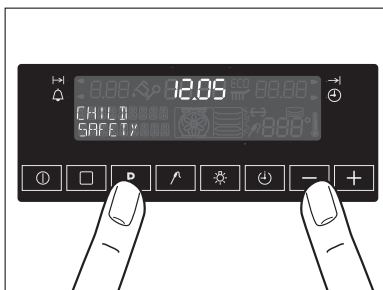
1. **Switch off** the appliance by pressing the main power switch .
2. Press and hold the meat probe  button and the  button at the same time until the display comes on again (approx. 2 seconds).

Child Safety Device



As soon as the child safety device is engaged, the oven cannot be switched on.

Activating the child safety device

1. Switch on the appliance by pressing the main power switch . No Oven Function must be selected.
2. Press and hold the Programme  and  buttons at the same time, until CHILD SAFETY appears in the display.
The child safety device is now engaged.



Releasing the child safety device




Press and hold the Programme  and  buttons at the same time, until CHILD SAFETY disappears from the display.

The child safety device is now released and the oven is again ready for use.

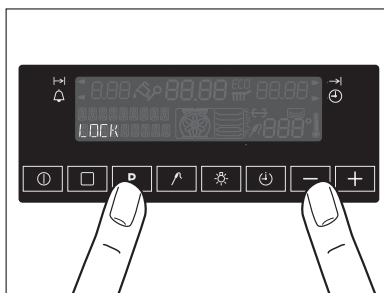
Button lock

To ensure that oven functions set are not accidentally altered.



Setting the button lock

1. Switch on the appliance by pressing the main power switch .
2. Select the oven function.
3. Press and hold Programme  and  buttons at the same time for about 2 seconds, until LOCK appears in the display.

The button lock is now engaged.



Releasing the button lock

Press and hold Programme  and  buttons at the same time for about 2 seconds.

The button lock is automatically lifted, if the appliance is switched off.

Oven Safety Cut-out



If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.

The last temperature set flashes in the temperature display and an audible signal sounds.

The oven switches off when the oven temperature is:

30	- 120°C	after	12.5 hours
120	- 200°C	after	8.5 hours
200	- 230°C	after	5.5 hours

Switching on after a safety cut-out

Switch the oven off completely.

It can then be switched on again.

Uses, Tables and Tips

Steam Cooking

For steam cooking, use either the Vigorous Steam or Interval Steam oven functions.



Warning: When cooking with the Vigorous Steam function, do not under any circumstances open the oven door.



Attention: Always use water **only**.

Cookware for Steam Cooking

- Baking tins and roasting dishes made of appropriate heat and corrosion-resistant materials are suitable for steam cooking.
- Chrome steel food containers are particularly suitable (see Special Accessories.)

Oven levels

- The appropriate oven level can be found in the following table. Be careful to count oven levels starting from the bottom.



General Instructions

- For cooking times longer than 30 minutes or when cooking larger quantities, top up with water, if necessary.
- When cooking with the Vigorous Steam function, **take out the grease filter**; otherwise, cooking time is longer.
- If not used for long periods, thoroughly rinse out the water drawer, connecting hoses and steam generator (see Chapter "Care and Cleaning").

How to use the Steam Cooking Tables

The following tables give the required temperature settings, cooking times and oven levels for a selection of typical dishes.

- Temperatures and cooking times are for guidance only, as these will depend on the composition and size of the food, the quantity of items and type of ovenware.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- Unless otherwise stated, the values given in the tables assume that steam cooking is started with the oven cold.

Vigorous Steam

The Vigorous Steam method of preparation is suitable for all types of food, fresh or frozen. It can be used for cooking, warming, defrosting, poaching or blanching vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

A complete menu can be prepared at one time, on the serving dishes, irrespective of quantity or cooking time.

For information, see Table.

Vigorous Steam Table

Type of food	Vigorous Steam (700 ml water)	
	Oven level	Time in mins.
Risotto	2	25-30
Rice	2	35-40
Jacket potatoes, medium-sized	2	45-55
Boiled potatoes	2	35-40
Ratatouille	2	25-30
Brussels sprouts	2	30-35
Cauliflower, whole	2	40-45
Tomatoes, whole	2	15-20
Beetroot, whole	2	60-70
Kohlrabi / Celery / Fennel, chopped	2	35-40
Courgettes, chopped	2	20-25
Carrots, chopped	2	30-35
Defrosting and cooking vegetables	2	30-35
Blanching beans	2	20-22
Blanching vegetables	2	12-15
Tender veal ham 1,000 g	2	50-75
Smoked loin of pork 600-1,000 g	2	45-55
Warming up meat loaf in 1 cm slices	2	20-25
Trout, 170-300 g	2	15-25
Eggs, soft	2	8-10
Eggs, medium	2	10-12
Eggs, hard	2	15-20

Fan Cooking and Vigorous Steam in succession

Fan Cooking and Vigorous Steam can be combined to cook meat, vegetables and side-dishes in the oven one after the other and then using Vigorous Steam with one another, so that they will be ready to serve at the same time.

- Roast the meat with the Fan Cooking function.
- Put prepared vegetables and accompaniments in oven-proof dishes and place them in the oven with the roast.
- Start the Vigorous Steam function and cook everything together until ready.



Before you can start the Vigorous Steam function, the oven must have cooled to a temperature of around 85°C (see temperature display). For faster cooling, open the oven door.

Fan Cooking and Vigorous Steam in succession Table

Type of food	Fan cooking		Vigorous Steam (700 ml water)	
	Temp. in °C	Meat time in mins.	Meat and accompani- ments time in mins.	Oven level
Roast pork 1 kg, Potatoes, Vegetables, Gravy	180	40-50	30-35	1 3
Roast veal 1 kg, Rice, Vegetables	180	40-50	30-35	1 3

Interval Steam

Interval Steam cooking is particularly suitable for roasting large joints of meat and defrosting or re-heating portions of food cooked previously.

Interval Steam Cooking Table

Cooking on more than one oven level

Type of food	Interval steam (250 ml water)		
	Temperature in °C	Time in mins.	Oven level
Re-heating of complete meal 6 plates, dia. 24 cm	120	15-20	1, 3 and 5
Roast pork 1 kg	180*	55-65	2
Roast veal 1 kg	180*	45-55	2
Meat loaf, uncooked, 500 g	180	30-40	2
Veal sausages	90	15-20	2
Frankfurters	90	15-20	2
Smoked loin of pork 600-1,000 g	180	35-45	2
Chicken, 1 kg	180*	45-55	2
Duck 1.5-2 kg	180*	55-65	2
Goose 3 kg	170*	130-170	1
Fish fillets	90	10-15	2
Potatoes au gratin, Leek/potatoes au gratin	180	40-50	2
Pasta bake	180	35-45	2
Lasagne	180	45-50	2
Misc. types of bread 500-1,000 g	190-200	50-60	2
Rolls 50-60 g	200-210	20-25	2

Cut up a whole roast before warming.

* Pre-heat the oven.

Baking

For baking, use either the Fan Cooking, Pizza setting or Conventional oven functions.



When baking, remove the grease filter, as otherwise baking time is prolonged and surfaces are browned unevenly.

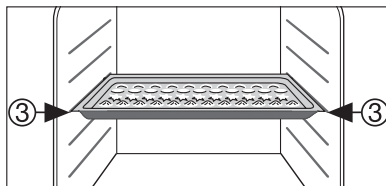
Baking Tins

- For Conventional baking (Top/Bottom heat), use dark metal and non-stick tins.
- Bright metal, glass and ceramic baking tins are also suitable for Fan Cooking or Pizza setting oven functions.

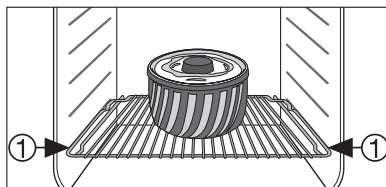
Oven Levels

- Conventional baking is only possible on one level.
- With Fan Cooking, you can bake dry, flat biscuits and cookies on up to 3 baking trays at the same time.

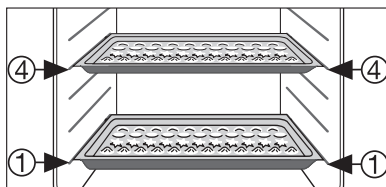
1 baking tray:
for example, oven level 3



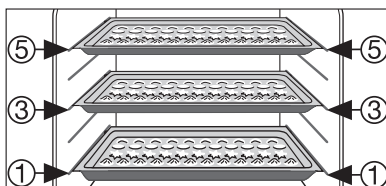
1 baking tin:
for example, oven level 1



2 baking trays:
oven levels 1 and 4



3 baking trays:
oven levels 1, 3 and 5



General Instructions

- Be careful to count oven levels starting from the bottom.
- Insert the baking tray with the bevel at the front!
- Always place cakes in tins in the middle of the grill.
- With Conventional (top/bottom heat) or Fan-assisted cooking, you can also bake two cakes at the same time in tins placed next to each other on the grill. This does not significantly increase baking time.



When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The Tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry or mixture, the number and the type of baking tin.
- We recommend using the lower temperature the first time and then, if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time may be extended by 10-15 minutes.
- Moist recipes (for example, pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.



With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual warmth.

Unless otherwise stated, the values given in the tables assume that cooking starts with a cold oven.

Baking Table

Baking on one level

Type of baking	Fan Cooking		Conventional oven		Time
	Oven level	Temperature °C	Oven level	Temperature °C	for both functions Hours: Mins.
Baking in tins					
Ring cake or brioche	1	150-170	1	160-180	0:50-1:10
Madeira cake/ fruit cakes	1	140-160	1	150-170	1:10-1:30
Sponge cake	1	140-160	2	160-180	0:25-0:40
Flan base - short pastry	3	170-180	2	190-210 ¹⁾	0:10-0:25
Flan base - sponge mixture	3	150-170	2	170-190	0:20-0:25
Apple pie	1	150-170	1	170-190	0:50-1:00
Savoury flan (e.g. Quiche Lorraine)	1	160-180	1	190-210	0:30-1:10
Cheese cake	1	140-160	1	170-190	1:00-1:30
Cakes/pastries/breads on baking trays					
Plaited bread/bread crown	3	160-170	3	170-190	0:30-0:40
Christmas stollen	3	160-170 ¹⁾	3	160-180 ¹⁾	0:40-1:00
Bread (rye bread) first then	1	180-200 ¹⁾ 140-160	2	230 ¹⁾ 160-180	0:20 0:30-1:00
Cream puffs/Eclairs ²⁾	3	160-170 ¹⁾	3	190-210	0:25-0:40
Swiss roll	3	150-170 ¹⁾	3	180-200 ¹⁾	0:10-0:20
Cake with crumble topping ³⁾	3	150-160	3	170-190	0:20-0:40
Buttered almond cake/ sugar cakes	3	160-170 ¹⁾	3	190-210 ¹⁾	0:15-0:30
Fruit flans (made with yeast dough/ sponge mixture)	3	140-160	3	170-190	0:25-0:50

Type of baking	Fan Cooking		Conventional oven		Time
	Oven level	Temperature °C	Oven level	Temperature °C	for both functions Hours: Mins.
Fruit flans made with short pastry ²⁾	3	150- 170	3	170 -190	0:40-1:20
Yeast cakes with delicate toppings/fillings (e.g. cream cheese, cream, etc)	-	-	3	170 -190	0:40-1:20
Pizza (with a lot of topping) ²⁾	1	180 -200	1	190 -210 ¹⁾	0:30-1:00
Pizza (round baking sheet)	1	230 ¹⁾	1	230 ¹⁾	0:10-0:25
Unleavened bread, pitta bread	-	-	2	230 ¹⁾	0:15-0:25
Swiss tarts	1	180 -200	1	210 -230	0:35-0:50
Biscuits					
Short pastry biscuits ³⁾	3	150 -160	3	170-190 ¹⁾	0:06-0:20
Viennese whirls ³⁾	3	140 -150	3	160-180	0:10-0:40
Biscuits made with sponge mixture ³⁾	3	150 -160	3	170-190	0:15-0:20
Pastries made with egg white, meringues	3	80 -100	3	100-120	2:00-2:30
Macaroons	3	100 -120	3	120-140	0:30-0:60
Danish pastries	3	150 -160	3	170-190	0:20-0:40
Puff pastries	3	170 -180 ¹⁾	3	190 -210 ¹⁾	0:20-0:30
Rolls	3	170-190 ¹⁾	3	180 -220 ¹⁾	0:20-0:35
Browning					
"Hawaii" toast	3	200-220	3	230 ¹⁾	0:14-0:16

1) Pre-heat the oven.

2) Use universal tray.

3) Baking on 2 levels possible.

The numbers printed in bold indicate the **most suitable oven function or temperature for each.**

Baking on several shelf positions

Type of cake or pastry	Fan Cooking			Time Hours: Mins.
	Shelf position from bottom		Tempera- ture °C	
	2 Levels	3 Levels		
Cakes and pastries on baking sheets				
Cream puffs/eclairs	1/4	-	160-180 ¹	0:35-0:60
Dry streusel cake	1/4	-	140-160	0:30-0:60
Biscuits				
Shorterust biscuits	1/4	1/3/5	150-160	0:15-0:35
Small piped biscuits	1/4	1/3/5	140-150	0:20-0:60
Sponge fingers	1/4	-	160-170	0:25-0:40
Meringues	1/4	-	80-100	2:10-2:50
Macaroons	1/4	-	100-120	0:40-1:20
Small pastries made with yeast dough	1/4	-	160-170	0:30-0:60
Small pastries made with puff pastry	1/4	-	170-180 ¹	0:30-0:50
Bread rolls	1/4	-	180-190 ¹	0:30-0:55

1) Pre-heat the oven

Pizza Setting

The stated baking times are for guidance only.

Type of baking	Pizza Setting		
	Temperature in °C	Oven level	Baking time in minutes
Short pastry			
Covered fruit pie	150-160	2	45-60
Cheesecake (on tray)	150-160	2	45-55
Blackcurrant cake, to prebake base	160-170*	2	15
Blackcurrant cake, to finish baking	150-160	2	30
Puff pastry			
French apple flan	160-170*	2	40-45
Yeast dough			
Cheesecake	150-160	2	35-45
Pizza	220*	1	15-20
Biscuits			
Nut biscuits	160-170	1	25
Kneaded dough			
Spinach quiche	190-200	2	30-35
Bread and rolls			
Unleavened bread	200-220*	2	21
Oven bakes and gratins			
Cheese and leek macaroni	180-200	1	37

* Pre-heat the oven.

Frozen foods	Pizza setting		
Type of pastry or cake	Temperature in °C	Shelf position	Baking time in minutes
Frozen pizza	Follow the manufacturer's instructions as stated on the package	Lay on the grill tray, insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

Also observe the manufacturer's instructions for all other frozen products.

Pies and Gratin Table

	Conventional		Rotitherm		Time
	Shelf position from bottom	Temp. °C	Shelf position from bottom	Temp. °C	Hrs: Mins.
Pasta bake	1	180-200	1	160-170	0:45-1:00
Lasagne	1	180-200	1	160-170	0:25-0:40
Vegetables au gratin*	1	200-220	1	160-170	0:15-0:30
Pizza baguettes*	1	200-220	1	160-170	0:15-0:30
Sweet soufflés	1	180-200	-	-	0:40-0:60
Fish pies	1	180-200	1	160-170	0:30-1:00
Stuffed vegetables	1	180-200	1	160-170	0:30-1:00

* Pre-heat the oven.

Information printed in bold type indicates the **preferred oven function** for the dish.

Frozen Ready Meals Table

Food to be cooked	Shelf position from bottom	Oven function	Temperature	Time
Frozen pizza	3	Conventional	in accordance with the maker's instructions	in accordance with the maker's instructions
Chips* (300-600 g)	3	Rotitherm	200-220 °C	15-25 Mins.
Baguettes	3	Conventional	in accordance with the maker's instructions	in accordance with the maker's instructions
Fruit flan	3	Conventional	in accordance with the maker's instructions	in accordance with the maker's instructions

* Comment: Turn chips 2-3 times during cooking.

Tips for Baking

Baking result	Possible cause	Solution
The cake is under-cooked at the bottom	Wrong shelf position	Insert the cake at a lower shelf position
The cake collapses (is sticky, soft in the middle, damp patches)	Cooking temperature too high	Set to a lower temperature
	Cooking time too short	Increase cooking time Cooking times may not be reduced by using a higher cooking temperature
	Too much liquid in mixture	Next time use less liquid. Check that you have beaten the mixture for the correct length of time, particularly when using a food-processor
Cake is too dry	Cooking temperature too low	Set a slightly higher baking temperature next time
	Cooking time too long	Reduce cooking time
Cake is unevenly browned	Cooking temperature too high and cooking time too short	Set to a lower temperature and increase cooking time
	Mixture is spread unevenly	Spread mixture evenly on the baking tray
	Fat filter is still in position	Remove fat filter
Cooking time too long	Temperature too low	Set a slightly higher baking temperature next time
	Fat filter is still in position	Removing the fat filter

Roasting

For roasting, use either the Rotitherm or Conventional oven function.

Ovenware for roasting

- Any heat-resistant dish is suitable for roasting. (Refer to the manufacturer's instructions.)
- If the dish has plastic handles, check that they are heat-resistant. (Refer to the manufacturer's instructions.)
- Large roasts can be **placed directly in the all-purpose tray or on the oven shelf with the all-purpose tray placed underneath**, (for example, turkey, goose, 3-4 chickens, 3-4 leg joints).
- We recommend that all lean meats are roasted **in a roasting dish with a lid** (for example, roast veal, braised beef, pot roast, frozen meat.) This makes the meat more succulent.
- We recommend that all types of meat that are to be browned and crisped are roasted in a **roasting dish without a lid** (e.g. roast pork (for crackling), meat loaf, roast lamb and mutton, duck, 1-2 leg joints, 1-2 chickens, smaller poultry, roast beef, fillets, game.)



Tip: The oven will get less dirty if you always use a dish for roasting!

Oven levels

- Please see the following table for the shelf positions to be used.

Notes on the Roasting Table

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The information is for guidance only.

- We recommend roasting meat and fish **with a minimum weight of 1kg in the oven**.
- In general, the Conventional oven function is particularly suitable for very lean meat such as game and fish. For all other types of meat (particularly poultry) we recommend using the Rotitherm oven function.
- To prevent meat juices or fat from burning on, we recommend adding a little liquid to the roasting dish.
- Turn the meat as required (after 1/2 - 2/3 of cooking time).



Tip: Baste large joints and poultry with their juices several times during roasting. This will give better roasting results.



Switch the oven off about 10 minutes before the end of the cooking time to make use of the residual heat.

Roasting Table

Type of Meat	Quantity	Conventional		Rotitherm		Time
	Weight	Oven Level from Bottom	Temperature °C	Oven Level from Bottom	Temperature °C	Hrs. mins.
Beef						
Pot roast	1-1.5 kg	2	200-230	-	-	2:00-2:30
Roast beef or fillet						each cm. thick
- inside raw	each cm. thick	2	230 ¹⁾	2	190-200	0:05-0:06
- inside rare	each cm. thick	2	230 ¹	2	180-190	0:06-0:08
- well done	each cm. thick	2	210-230 ¹	2	170-180	0:08-0:10
Pork						
Shoulder, Neck, Ham	1-1.5 kg	2	210-220	2	160-180	1:30-2:00
Cutlet, Loin	1-1.5 kg	2	180-190	2	170-180	1:00-1:30
Meat loaf	750 g-1 kg	2	170-180	2	160-170	0:45-1:00
Knuckles of pork (pre-cooked)	750 g-1 kg	2	210-220	2	150-170	1:30-2:00
Veal						
Roast veal	1 kg	2	210-220	2	160-180	1:30-2:00
Knuckles of veal	1.5-2 kg	2	210-225	2	160-180	2:00-2:30
Lamb						
Leg of lamb, Roast lamb	1-1.5 kg	2	210-220	2	150-170	1:15-2:00
Saddle of lamb	1-1.5 kg	2	210-220	2	160-180	1:00-1:30

Type of Meat	Quantity	Conventional		Rotitherm		Time
	Weight	Oven Level from Bottom	Temperature °C	Oven Level from Bottom	Temperature °C	Hrs. mins.
Game						
Chine of hare, Leg of hare	up to 1 kg	3	220–230 ¹	3	160–170	0:25–0:40
Saddle of venison	1.5–2 kg	2	210–220	2	160–180	1:15–1:45
Haunch of venison	1.5–2 kg	2	200–210	2	160–180	1:30–2:15
Poultry						
Poultry portions 4–6 pieces	each 200–250 g	3	220–230	3	180–200	0:35–0:50
Chicken halves 2–4 pieces	each 400–500 g	3	220–230	3	180–200	0:35–0:50
Chicken, Fatted chicken	1–1.5 kg	2	220–230	2	170–180	0:45–1:15
Duck	1.5–2 kg	2	210–220	2	160–180	1:00–1:30
Goose	3.5–5 kg	2	200–210	2	150–160	2:30–3:00
Turkey	2.5–3.5 kg	2	200–210	2	150–160	1:30–2:00
	4–6 kg	2	180–200	2	140–150	2:30–4:00
Fish (steamed)						
Whole fishes	1–1.5 kg	2 / 3	210–220	2 / 3	160–170	0:45–1:15

1) Pre-heat the oven.

Information printed in bold indicates the **best oven function**.

Meat Probe Table

Food to be cooked	Meat core temperature
Beef	
Rib steak or filet steak, rare	45 - 50°C
medium	60 - 65°C
well done	75 - 80°C
Pork	
Shoulder of pork, ham joint, neck	80 - 82°C
Chop (saddle), smoked pork loin	75 - 80°C
Meat loaf	75 - 80°C
Veal	
Roast veal	75 - 80°C
Knuckle of veal	85 - 90°C
Mutton / Lamb	
Leg of mutton	80 - 85°C
Saddle of mutton	80 - 85°C
Roast lamb, leg of lamb	75 - 80°C
Game	
Saddle of hare	70 - 75°C
Leg of hare	70 - 75°C
Whole hare	70 - 75°C
Saddle of venison	70 - 75°C
Haunch of venison	70 - 75°C

Grill Sizes

For grilling, use either the Single Grill or Dual Grill oven functions with the 230°C temperature setting.



Attention: Always grill with the oven door closed.



The empty oven should **always be pre-heated for 3 minutes!**

Ovenware for grilling

- For grilling, use both the oven shelf and the general purpose tray placed underneath.

Oven Levels

- For grilling flat food, the **4th oven level** is used.

Tips on using the Grilling Table

The grilling times are for guidance only and will depend on the type and quality of the meat or fish.

- Grilling is particularly suitable for flat pieces of meat or fish.
- Turn the food about half way through the grilling time.

Grilling Table

Food to be grilled	Function	Temperature in °C	All-purpose tray	Oven shelf	Grilling time in minutes	
			Oven level		1st side	2nd side
4-8 pork chops	Dual Grill	230	1	4	15	12
2-4 pork chops	Single grill	230	1	4	14	12
Marinated pork-steaks	Dual Grill	230	1	4	12	14
2-4 fillet steaks, rare	Single grill	230	1	4	5-7	6-8
4 fillet steaks, medium	Dual Grill	230	1	4	6-8	7-9
2 chicken halves	Single grill	230	1	4	15-20	18-22
4 chicken halves	Dual Grill	230	1	3	15-20	18-22
1-4 chickenlegs	Dual Grill	230	1	4	20	14
4-6 chickenlegs	Dual Grill	230	1	4	20	18
Sausages, up to 6	Single grill	230	1	4	5-10	7
Sausages, more than 6	Dual Grill	230	1	4	5-10	7
Coiled sausage, up to 4 pieces	Single grill	230	1	4	10	11
Coiled sausage, up to 6 pieces	Dual Grill	230	1	4	10	12
Whole fish	Dual Grill	230	1	3	12	---
Toasted bread (no topping)	Dual Grill	230	1	4	1-2	1-2

Drying

For drying, use the Defrost/Dry oven function.

Ovenware

- Use the oven shelf or baking tray, spread with baking paper.

Oven Levels

- You can dry food on 2 oven levels at the same time.
- Place the shelf or the baking tray in the **1st and 4th levels from the bottom**.

Tips on using the Drying Table

- Prepare the food to be dried and distribute it evenly over the shelf or baking tray.
- Halfway through the drying time, turn the food.
- When the food is still soft but no more juice is coming out, remove it from the oven.

Drying Table

Food	Temperature °C	Time Hours
Vegetables		
Beans	75	6 – 8
Chilli peppers (chopped)	75	6 – 8
Vegetables for soup	75	5 – 6
Mushrooms	50	6 – 8
Herbs	40 – 50	2 – 3
Fruit		
Plums	75	8 – 10
Apricots	75	8 – 10
Apple slices	75	6 – 8
Pears	75	6 – 9

Defrosting

For defrosting, use the Defrost/Dry oven function with the 30°C temperature setting.

Cookware for defrosting

- Unwrap the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.

Oven Levels

- For defrosting, place the shelf on the **1st oven level**.

Tips on using the Defrosting Table

The following table provides a guide for defrosting times.

Defrosting Table

Food	Defrosting time Mins.	Further defrosting time (Mins.)	Comments
Chicken, 1,000 g	100-140	20-30	Place the chicken on an upturned saucer on a large plate. Half way through defrosting time, turn over or cover with foil.
Meat, 1,000 g	100-140	20-30	Half way through defrosting time, turn over or cover with foil.
Meat, 500 g	90-120	20-30	Half way through defrosting time, turn over or cover with foil.
Trout, 150 g	25-35	10-15	Do not cover.
Strawberries, 300 g	20-30	10-20	Do not cover.

Bio Functions

The low temperatures that can be set with this oven can be used to make yoghurt or to raise yeast dough.



Attention: the suggested temperatures have to be changed with all Bio functions!

Making Yoghurt


For making yoghurt, use the Conventional (Top/Bottom heat) oven function.

Ovenware

- To hold the yoghurt, use cups or glasses of around 150 ml. capacity, covered with foil or a lid.

Oven level

- Always insert the shelf on the **3rd oven level from the bottom**.

1. Bring some milk to the boil (e.g. 1 litre for 6-8 servings).
2. Let the milk cool to 40 °C.
3. Stir a carton of natural yoghurt (about 150 g) into the milk, then pour into containers and cover.
4. Place the containers on the oven shelf.
5. Select the Conventional function using the Oven Function  button and **change the suggested temperature to 40 °C**.
6. After approx. 5-8 hours take the yoghurt out and chill it.

Raising yeast dough


For raising dough, use the Conventional oven function.

Ovenware

- To contain the dough, use a bowl that is heat-resistant to 40 °C.

Oven level

Insert the shelf on the **2nd oven level from the bottom**.

1. Put the dough in the bowl, cover with clear film and place on the shelf.
2. Select the Conventional function using the Oven Function  button and **change the suggested temperature to 40 °C**.
3. Leave the dough to rise until it has doubled in volume.

Low Temperature Cooking

With the Low Temperature cooking function, meat becomes beautifully tender and remains particularly succulent.



When roasting with low temperatures, up to 20 percent less energy is needed than with normal roasting.



Attention: Insert the grease filter when roasting!

Ovenware

- At low temperatures, always roast meats **uncovered**.

Oven levels and cooking times

- The appropriate oven level and cooking time can be found in the following table.

Tips for cooking at low temperatures

- The first 10 minutes of the programme are used to heat the empty oven to 120°C. The three segments of the thermometer symbol flash in succession. When the pre-heating time is completed, an audible signal sounds.
- The oven switches automatically to a temperature of 80°C. This remains constant for the whole of the cooking time.
- Meanwhile sear the meat in a very hot frying pan, **place it in a roasting tray or directly on the oven shelf with the all-purpose tray underneath it** and then roast it in the pre-heated oven.



The automatic oven switch off function **cannot be used in conjunction** with the oven function **Low Temperature Cooking**.



We recommend Low Temperature Cooking for lean, tender pieces of meat and fish.

Low Temperature Cooking is not suitable for pot roasts or roast pork, for example.

Low Temperature Cooking Table

		Pre-heating	Cooking		
Type of food	Weight kg	Temperature °C	Temperature °C	Time mins.	Oven level
Roast beef	1-1,5	120	80	90-110	2
Fillet of beef	1-1,5	120	80	90-110	2
Roast veal	1-1,5	120	80	100-120	2

Making Preserves

For making preserves, use the Interval Steam oven function.

Preserving Jars

- For preserving, use only commercially available preserve jars of the same size.



Jars with twist-off or bayonet type lids and metal tins are not suitable.

Oven Levels

- For preserving, use the **lowest oven level**.


Tips on Preserving

- Use the all-purpose tray for preserving. There is enough room on this for up to six 1-litre preserving jars.
- The preserving jars should all be filled to the same level and clamped shut.
- Place the preserving jars on the all-purpose tray in such a way that they are not touching each other.

Preserving Table

Preserve	Temperature °C	Cooking time until simmering Mins.	Continue cooking at 100 °C Mins.	Leave to stand with the oven switched off Mins.
Soft fruit				
Strawberries, Blueberries, Raspberries, Ripe gooseberries	140-150	35-45	---	---
Unripe gooseberries	140-150	35-45	15	---
Stone fruit				
Pears, Quince, Plums, Damsons, Fruits with hard flesh	140-150	35-45	15	---
Vegetables				
Carrots	140-150	50	15	60
Mushrooms	140-150	45	30	60
Mixed pickles	150-160	50	15	---

Programmed Functions and Recipes

The appliance has 12 programmed functions and recipes, which can be selected one after the other using the Programme  button.


1. Cleaning programme
2. Vegetables
3. Potatoes au gratin
4. White bread
5. Rolls
6. Baked fish fillet
7. Trout
8. Pizza
9. Quiche Lorraine
10. Chicken
11. Saddle of veal
12. Heating food

1. Cleaning Programme

1. Pour water (approx. 150 ml) and 1 tablespoon of vinegar directly into the steam generator.

1. Start the automatic cleaning programme.

A triple signal is sounded at the end of the cleaning programme.

2. Use the main power switch  to stop the signal and switch off the oven.

Wipe out the oven with a soft cloth.

Remove any residual water from the steam generator.

To completely dry the oven, leave the oven door ajar for around 1 hour.

Recipes

2. Vegetables

Ingredients:

- 400 g cauliflower,
- 200 g carrots,
- 200 g kohlrabi,
- 200 g yellow and red peppers.

Method:

Rinse cauliflower and divide into florets.
Peel carrots and kohlrabi and cut into bite-sized pieces.
Wash peppers and cut into slices.
Arrange all ingredients in a stainless steel dish with a colander insert.
If making double the amount, the food can be placed on 2 oven levels.

Setting	Oven levels	Water via water drawer
Vegetables	1 and 3	700 ml

3. Potatoes au gratin

Ingredients:

- 1000 g potatoes,
- salt and pepper, 1 teaspoon of each,
- 1 clove of garlic, peeled,
- 300 g Greyerz or Emmental cheese, grated,
- 3 eggs,
- 250 ml milk,
- 4 tablespoons cream,
- 1 tablespoon thyme,
- 3 tablespoons butter.

Method:

Peel potatoes, slice thinly, dry and then salt and pepper them.

Place half of the slices of potato in a greased, oven-proof dish. Sprinkle some grated cheese over them. Layer the rest of the potato slices over this and sprinkle the rest of the cheese on the top.

Crush the clove of garlic and beat together with the eggs, milk, cream and the thyme. Salt the mixture and pour over the potatoes.

Place knobs of butter on the gratin.

Setting

Potatoes au gratin

Oven level

2

Water via water drawer

200 ml

4. White bread

Ingredients:

- 1000 g flour, type 405,
- 1 cube of fresh yeast or 2 packets of dried yeast,
- 600 ml milk,
- 15 g salt.

Method:

Place the flour and the salt in a large bowl. Dissolve the yeast in the milk and add to the flour. Knead all ingredients into a workable dough. A little more milk may be required depending on the quality of the flour.

Leave the dough to rise until it doubles in volume.

Form two loaves from the dough and lay them on the greased baking tray or patisserie tray (special accessory). Leave the loaves to rise again by half their volume.

Before baking, dust them with flour and with a sharp knife cut 3 diagonal lines, at least 1 cm deep.

Setting

Bread

Oven level

2

Water via water drawer

200 ml

5. Rolls (40 g)

Ingredients:

- 500 g flour, type 405,
- 20 g of fresh yeast or 1 packet of dried yeast,
- 300 ml water,
- 10 g salt.

Method:

Place the flour and the salt in a large bowl. Dissolve the yeast in the water and add to the flour. Knead all ingredients into a workable dough.

Leave the dough to rise until it doubles in volume.

Cut dough into pieces, form into rolls and lay them on the greased baking tray or the patisserie tray (special accessory). Leave rolls to rise again for about 25 minutes.

Before baking, cut a cross into the rolls. As an option, sprinkle with poppy, caraway or sesame seeds.

Setting

Rolls

Oven levels

2 and 4

Water via water drawer

200 ml

6. Baked fish fillet

Ingredients:

- 700 g filet of pike-perch or sea trout, cut into cubes,
- 100 g Emmental cheese, grated,
- 200 ml cream,
- 50 g bread crumbs,
- salt, pepper, lemon juice,
- parsley, chopped,
- 40 g butter to grease the dish.

Method:

Sprinkle the fish filet with lemon juice and leave it to marinade for a while. Then dab off surplus juice using kitchen paper.

Salt and pepper the fish filets on both sides. Lay them in a greased oven-proof dish.

Mix the cream, grated cheese, breadcrumbs and the chopped parsley and distribute over the fish.

Setting

Fish fillets

Oven level

3

Water via water drawer

200 ml

7. Trout

Ingredients:

- 4 trout of 200 - 300 g each,
- lemon juice, pepper, salt.

Method:

Wash the trout well inside and out, sprinkle with lemon juice, season and place them in 2 stainless steel dishes with colander insert.

Serve with fried flaked almonds.

Variation – Blue trout:

Before the trout are placed in the stainless steel dishes with colander inserts, pour hot water and vinegar over them.

Setting

Trout

Oven levels

1 and 3

Water via water drawer

700 ml

8. Pizza

1 Baking tray

Ingredients for the dough:

- 300 g flour, type 405,
- 180 ml water,
- 15 g yeast,
- 2 tablespoons olive oil,
- 1 teaspoon salt.

Method for the dough:

Dissolve the yeast in the water and with the other ingredients knead to an elastic dough.

Cover the dough and leave it to rise for 30 minutes.

Ingredients for the topping:

- 1 tin of chopped tomatoes (drained weight 400 g),
- 150 g salami, sliced, cut into quarters,
- 300 g mozzarella, cut into 1 cm dice.

As a variation, use mushrooms or ham for the toppings.

Preparation:

Roll out the dough, lay it on the greased baking tray and cover it with the topping ingredients in the order given.

Leave it to rise again for 20 minutes.

Setting

Pizza

Oven level

2

Water via water drawer

–

9. Quiche Lorraine

Ingredients for the pastry:

- 250 g flour, type 405,
- 125 g butter,
- 60 ml water,
- 1 teaspoon salt,
- a little pepper and nutmeg.

Method:

Mix together flour, butter and salt, add the water and knead together briefly to form pastry.

Leave the pastry to cool in the fridge for 1 hour.

Ingredients for the topping:

- 100 ml milk,
- 150 ml sour cream,
- 2 eggs,
- 150 g Greyerz or Emmental cheese, grated,
- 150 g lean bacon, diced,
- 150 g onions, diced,
- pepper, nutmeg.

Method:

Braise the bacon and onions lightly.

Whisk the milk, cream, eggs and seasoning together well, then mix in the cheese.

Preparation:

Roll out the pastry and use it to line a greased plain flan tin with a removable bottom (dia. 28 cm). Distribute the bacon and onions over it evenly and pour the liquid mixture over them.

Setting	Oven level	Water via water drawer
Quiche Lorraine	1	-

10. Chicken

Ingredients:

- 1 chicken (1,000 - 1,200 g),
- 2 tablespoons oil,
- salt, pepper, paprika, curry powder.

Method:

Wash the chicken and dry it with kitchen paper.

Mix the spices with the oil and use the mixture to oil the chicken evenly inside and out.

Then place the chicken, breast down, in an oven-proof dish or glass dish with a colander insert (special accessory).

After about 25 minutes, turn the chicken.

After the first audible signal (about 50 mins.) check how it is cooking. If required, leave it to cook for the rest of the roasting time until the second audible signal (about 60 mins.).

Setting	Oven level	Water via water drawer
Chicken	2	200 ml

11. Saddle of veal

Ingredients:

- 1000 g saddle of veal,
- 2 tablespoons oil,
- salt, pepper, paprika.

Method:

Wash the saddle of veal and dry it with kitchen paper.

Mix the seasoning with the oil and use the mixture to oil the meat evenly.

Place the saddle of veal in an oven-proof dish or glass dish with a colander insert (special accessory) and place it in the oven.

Setting	Oven level	Water via water drawer
Saddle of veal	2	200 ml

12. Heating food

Method:

Place the food on a plate.
Put it in the oven without a cover.
Max. 6 plates (dia. 26 cm).

Setting

Heating food

Oven levels

1, 3, 5

Water via water drawer

200 ml

Cleaning and Care



Warning: For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is **not permissible!**

Exterior of the Appliance

- Wipe the front of the appliance with a soft cloth dipped in warm soapy water.
- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

Oven Interior

Cleaning Programme

The Cleaning Programme function is described in full in the chapter Programmed Functions and Recipes.


Manual Cleaning



Warning: When cleaning, no oven functions must be selected and the oven must have cooled down.



Clean the appliance after each use. In this way residues are easier to clean off and are not allowed to burn on.

1. Open the oven door and press the Oven Light  button.
2. After every use, wipe out the oven with a solution of washing-up liquid and allow it to dry. Do not use abrasive objects. If necessary, soak any residues first or switch on the Vigorous Steam function for a short time.



Clean stubborn residues with special oven cleaners.



Attention: If using an oven spray, please follow the manufacturer's instructions carefully.

Oven roof with catalytic self-cleaning surface

(rough, porous surface)

The oven roof has a catalytic self-cleaning surface, from which small food deposits are burnt off at temperatures over 200 °C.

Please observe the following instructions to ensure the best working of this self-cleaning surface.



Attention: Do not use cleaning agents, oven sprays or steel wool that may scratch or scour the surface. Do not use soap or other detergents. These destroy the catalytic self-cleaning surface of the oven roof. If any residues remain, wipe them off with a damp, **soft** sponge.



It is best for the catalytic self-cleaning surface that the oven is only opened for short periods.



Attention: Do not use cloths. Fluff catches and sticks on the rough surface.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

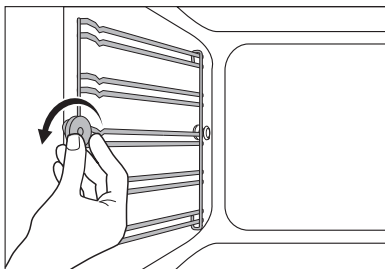
1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

Side Rails

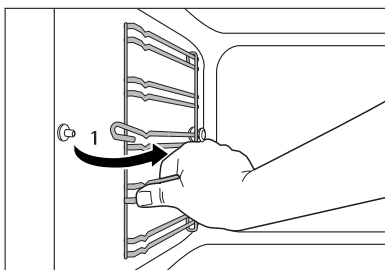
To clean the sides of the oven, the left and right side rails can be removed.

Taking out the side rails

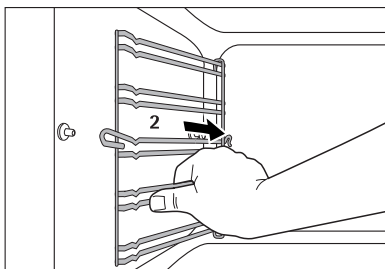
1. Loosen the screw.



2. Pull the rails sideways (1).



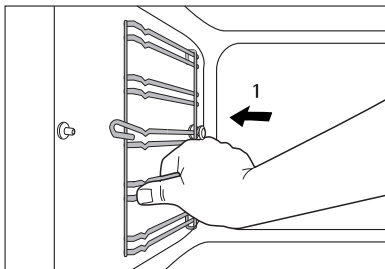
3. Lift the rails off the side attachments (2).



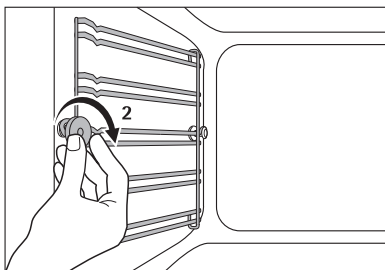
To remove/replace the side rails, open the cover on the meat probe socket.

Replace the side rails

1. Set the rails in the rear attachment and press into the griip on the side (1).



2. Insert the screw and tighten (2).



Steam generation system



Important: Wipe the steam generator dry **after each** use. Soak up water with a sponge.



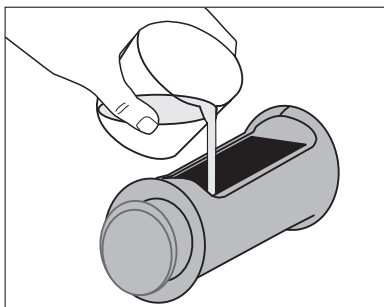
Remove any lime residue with water and vinegar.



Important: Chemical descaling agents can damage the oven's surface enamel. Always follow the manufacturer's instructions exactly.

Water Drawer and Steam Generator

1. Pour water and vinegar (about 250 ml) into the steam generator **via the water drawer**. Leave to work for approx. 10 minutes.
2. Remove the water and vinegar with a non-abrasive sponge.
3. Rinse out the steam generation system **through the water drawer** using clean, decalcified water (100-200 ml).
4. Soak up remaining water from the steam generator with the sponge and wipe dry.
5. Leave the oven door open to let the oven dry out completely.



Oven Light



Danger of electrocution! Before replacing the oven light bulb:

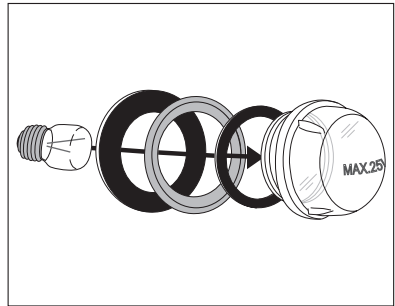
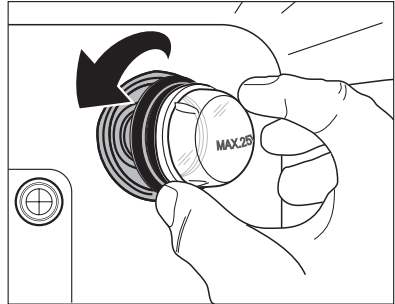
- Switch off the oven.
- Take the fuses out of the fuse box, or switch off.



To protect the oven light bulb and the glass cap, lay a cloth on the bottom of the oven.

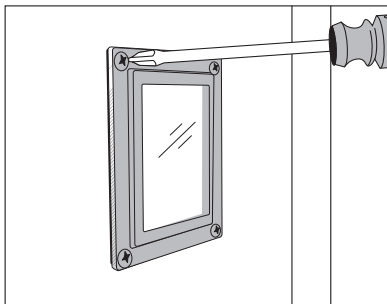
Replacing the rear oven light bulb/ cleaning the glass cap

1. Take off the cap by turning to the left.
2. Remove seals and metal ring, and clean the glass cap.
3. If necessary:
**replace bulb with a 25 Watt,
230V, 300°C heat-resistant oven
light bulb.**
4. Fit seals and metal ring to the glass cap.
5. Re-fit the glass cap.

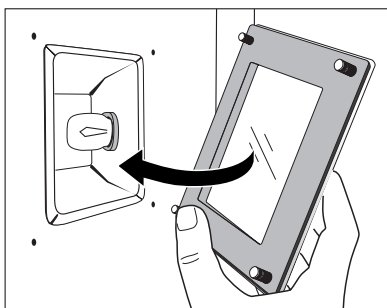


Replacing the oven side light bulb/ cleaning the glass cap

1. Take out the side rails.
2. Unscrew the metal frame using a cross-tip screwdriver.
3. Take off the metal frame and seal, and clean.
4. If necessary:
**replace bulb with a 25 Watt,
230V, 300°C heat-resistant oven
light bulb.**



5. Put the metal frame and seal back in place, insert screws, and tighten.
6. Replace the side rails.

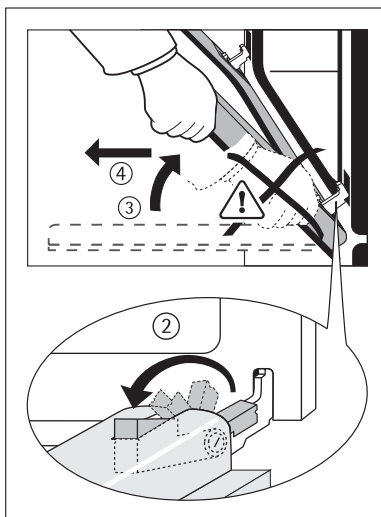


Oven Door

The door of your appliance may be removed for cleaning.

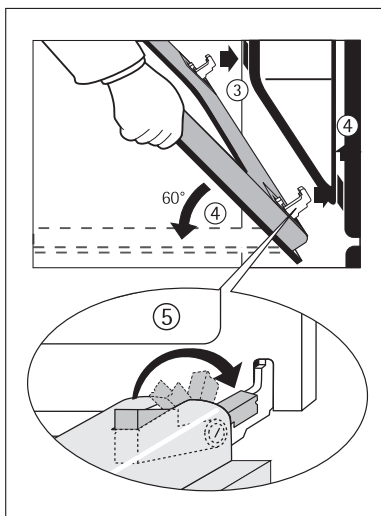
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **clamping levers** on both door hinges.
3. Grip the oven door with both hands and close it about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution:** the door is heavy!)
5. Place the door, outer surface downwards, on a soft, flat surface, (for example on a blanket) to avoid scratches.





Hanging the oven door

1. From the side of the door on which the handle is positioned, take hold of the sides of the door with both hands.
2. Hold the door at an angle of approx. 60°.
3. Insert the door hinges as far as possible into the two slots on the right and left at the bottom of the oven **at the same time**.
4. Lift the door up until resistance is met and then open it fully.
5. Fold the clamping levers on both door hinges back into their original position.
6. Close the oven door



What to do if ...

Fault	Possible cause	Remedy
The oven does not heat up.	The oven has not been switched on.	Switch the oven on.
	The correct time has not been set.	Set the correct time.
	The required settings have not been made.	Check the settings.
	The oven safety cut-out has been triggered.	See Oven Safety Cut-out.
	The fuse in the domestic wiring system (fuse box) has been tripped.	Check the fuse. If the fuses are repeatedly tripped, please call a qualified electrician.
"F 9" appears in the display.		Press the main power button  .
The oven is not heating up, but the function display is operating. A small arrow will light up.		Set the oven function to ZERO. Do not switch off the oven. Press and hold down the three buttons PRO-GRAMME, MEAT PROBE and  at the same time, until a signal can be heard.
The oven light does not come on.	The bulb in the oven has blown.	Replace the oven bulb.

If you are unable to remedy the fault by following the above suggestions, please contact your specialist dealer or Service Force Centre.



Warning: Repairs to the appliance should only be carried out by approved service engineers. Repairs carried out by inexperienced persons may cause serious injury to the user.

If the appliance has been used incorrectly, the customer service engineer's visit or that of the specialist dealer will not be made free of charge, even during the warranty period.



Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Technical Data


Oven Interior Dimensions

Height x Width x Depth	31 cm x 41 cm x 41 cm
Capacity (usable capacity)	52 l

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
relating to the safety of electrical appliances for household use and similar purposes and
- EN 60350, or DIN 44546 / 44547 / 44548
relating to the operating features of electric cookers, hobs, ovens, and grills for household use.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3
- relating to basic requirements for electro-magnetic compatibility protection (EMC).

 This appliance complies with the following EU Directives:

- 73/23/EEG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EEG dated 03.05.1989 (EMC Directive including Amending Directive 92/31/EEG).

Installation Instructions



Important: Any electrical installation work must be carried out by a **qualified electrician/competent person**.

The oven must be installed according to the instructions supplied.



Safety Instructions for the Installer

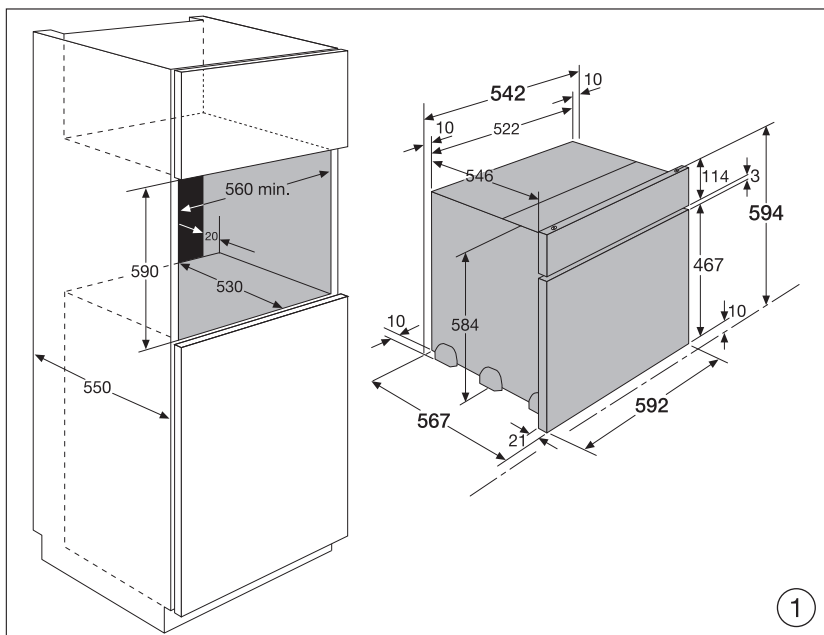
- Protection against access to live parts must be guaranteed by the installation.
- The unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- This oven must be installed by qualified personnel to the relevant Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven before using the oven.
- Do not attempt to modify the oven in any way.
- The built-in cooker and hobs are fitted with special connector systems. They may only be combined with units of the corresponding system.

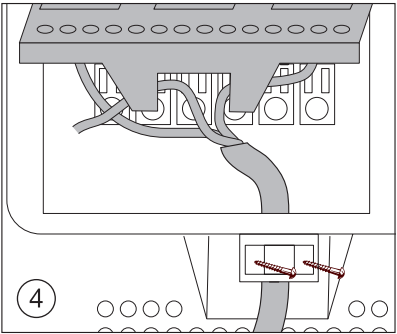
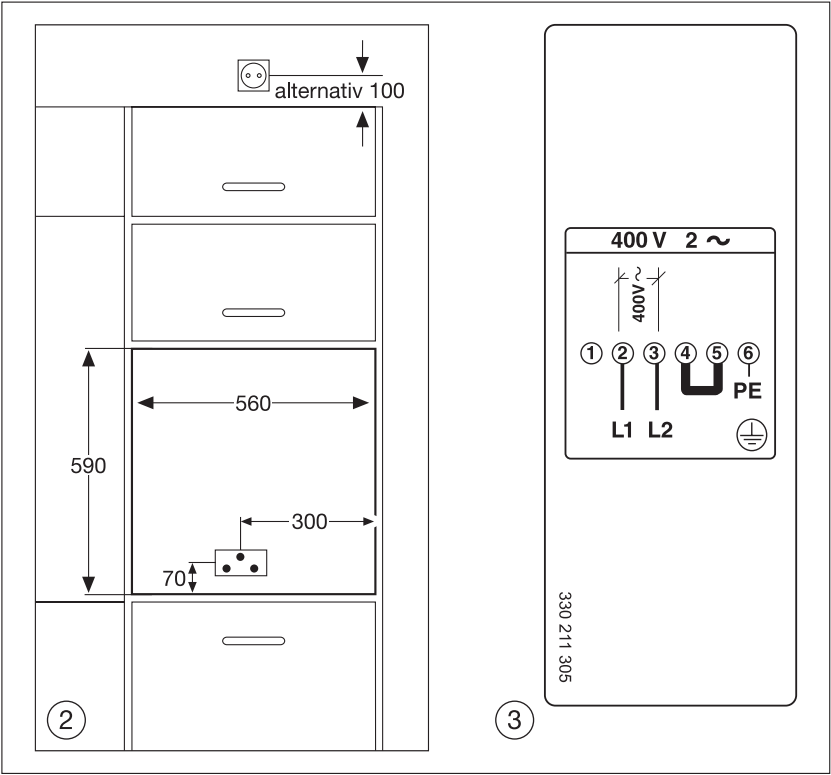
Instructions for Switzerland

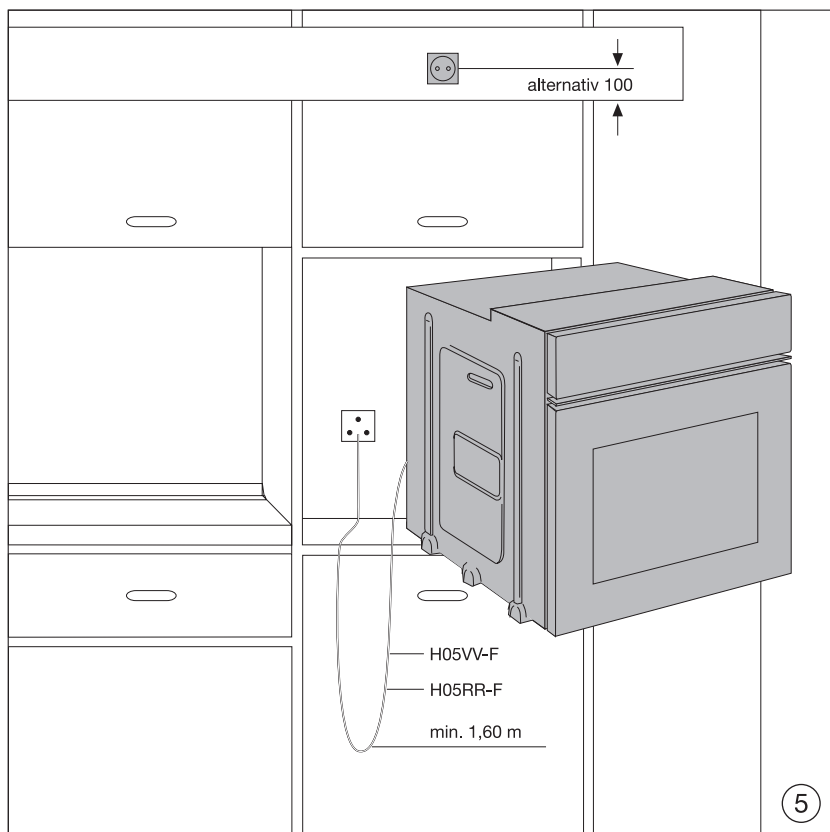
Contrary to the SEV regulations governing domestic installations, number 47330.1, the built-in oven and hob may be built into flammable material.

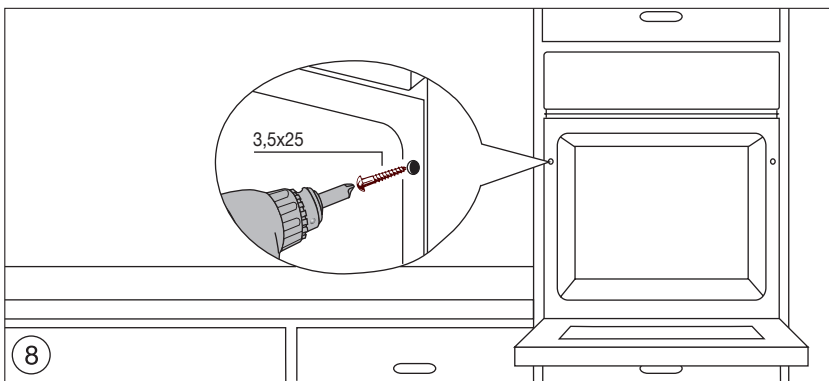
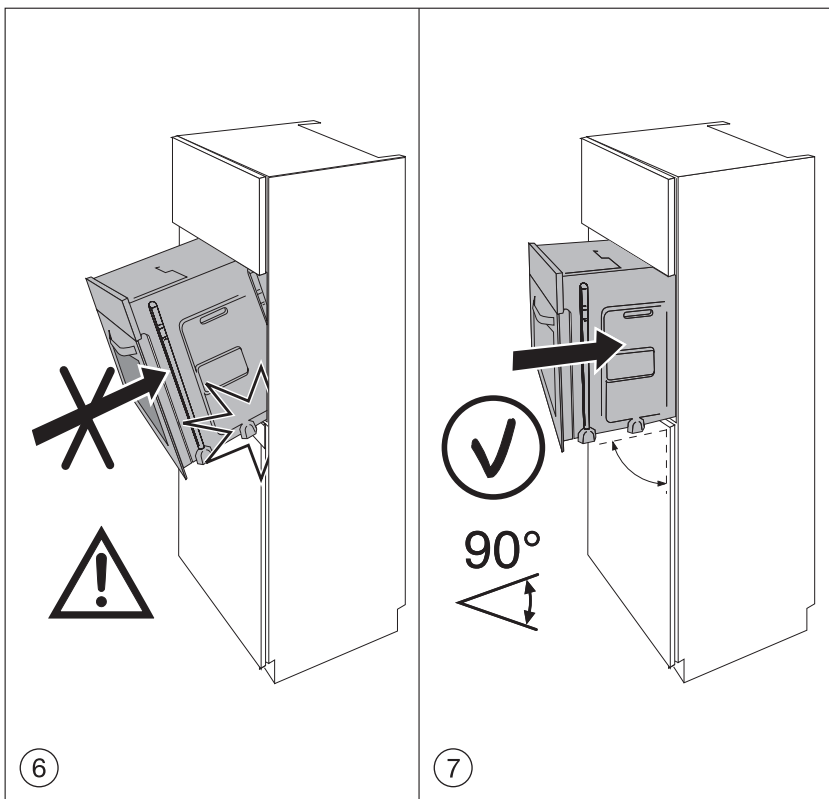
Components, which project into the space under the hob, must be made of non-flammable material or be at a minimum distance of 100 mm from the lower edge of the hotplates. Flammable walls and ceilings above the cooking surfaces must be clad with fire-retardant materials in accordance with the current regulations of the fire authorities of the appropriate canton.

The second rating plate supplied with the hob top must be put up in a position where it is covered but visible, directly in the area of the appliance. (Surfaces to be stuck must be free of dust and grease).









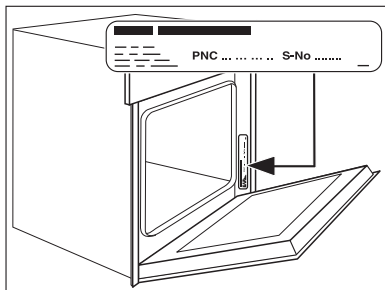
Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section "What to do if...").

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance



So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description:

PNC:

S No:

 **From the Electrolux Group. The world's No. 1 choice.**

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

AEG Hausgeräte GmbH
Postfach 1036
D-90327 Nürnberg

<http://www.aeg.hausgeraete.de>

© Copyright by AEG

315 7373 03-A-060405-01

Subject to change without notice