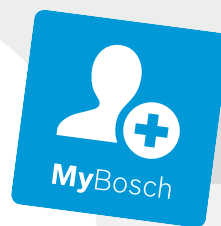




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Free standing cooker

HXR39KI50A

[en] User manual and installation instructions

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USER MANUAL

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1 Safety

Observe the following safety instructions.

1.1 Intended use

Read the information on intended use to ensure that you use the appliance correctly and safely.

Appliance class: Class 1

The figures in these instructions are intended for information purposes.

ATTENTION: Observe the applicable regulations and only set up the appliance in well-ventilated rooms. Read through the instructions before setting up and using the appliance.

Warning: The appliance is only used for cooking. Do not use the appliance for other purposes, e.g. for heating up rooms.

Only allow a trained professional to connect the appliance and to convert the appliance to a different type of gas.

The appliance must be installed and the electric and gas connections must be implemented in accordance with the instruction and installation manual.

An incorrect connection or incorrect settings may lead to serious accidents and damage to the appliance.

The appliance manufacturer accepts no liability for damage of this kind.

The appliance's warranty becomes void.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under the warranty.

Only use the appliance as follows:

- To prepare meals and drinks.
- Under supervision. Never leave the appliance unattended when cooking for short periods.
- In private households and in enclosed spaces in a domestic environment.
- Up to an altitude of max. 2000 m above sea level.

Do not use the appliance:

- On boats or in vehicles.
- as a room heater.
- with an external timer or a remote control.

Call the after-sales service if you want to convert your appliance to a different type of gas. You cannot operate the appliance with a timer or remote control.

Always place accessories in the cooking compartment the right way round.

1.2 Restriction on user group

This appliance may be used by children aged 8 or over and by people who have reduced physical, sensory or mental abilities or inadequate experience and/or knowledge,

provided that they are supervised or have been instructed on how to use the appliance safely and have understood the resulting dangers.

Do not let children play with the appliance. Children must not perform cleaning or user maintenance unless they are at least 15 years old and are being supervised.

Keep children under the age of 8 years away from the appliance and power cable.

1.3 Safe use

⚠ WARNING – Risk of explosion!

Escaping gas may cause an explosion. **WHAT TO DO IF YOU SMELL GAS OR IF THERE ARE FAULTS IN THE GAS INSTALLATION**

- ▶ Immediately shut off the gas supply or close the gas cylinder valve.
- ▶ Immediately extinguish all naked flames and cigarettes.
- ▶ Do not operate any light switches or appliance switches.
- ▶ Do not pull any plugs out of any sockets.
- ▶ Do not use any telephones or mobile phones within the building.
- ▶ Open windows and ventilate the room.
- ▶ Call the after sales service or the gas supplier.

Escaping gas may cause an explosion. Small amounts of gas can collect over a longer period of time and ignite.

- ▶ Close the safety valve for the gas supply when the appliance is out of use for prolonged periods.

Escaping gas may cause an explosion. If the liquefied gas bottle is not upright, liquefied propane/butane can enter the appliance. Intense darting flames may therefore escape from the burners. Components may become damaged and start to leak over time so that gas escapes uncontrollably.

- ▶ Always use liquefied gas bottles in an upright position.

Escaping gas may cause an explosion. If the gas pressure in your distributing pipes is more than 20% higher than the values specified on the appliance's rating plate, a gas leak can occur.

- ▶ For your own safety, it is imperative that you operate the appliance with a suitable gas governor.

- ▶ If you do not know what the gas pressure in your gas distributing pipes is, please ask your local gas company.
- ▶ Connection, maintenance and setting of the gas governor must be carried out by an authorised installation specialist.

⚠ WARNING – Risk of suffocation!

Using the gas cooking appliance leads to a build-up of heat, moisture and combustion products in the room where the appliance is installed.

- ▶ Ensure that the kitchen is sufficiently ventilated, in particular when operating the gas cooking appliance.
- ▶ If the appliance is used intensively and for prolonged periods, ensure that there is additional ventilation so that the combustion products are safely fed to the outside, e.g. if using existing ventilation equipment, set a higher performance level and, at the same time, ensure that the air is replaced with fresh air in the room where the appliance is installed.
- ▶ Consult specialist personnel when installing additional ventilation equipment.

⚠ WARNING – Risk of fire!

The appliance will become hot.

- ▶ Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- ▶ Never store or use combustible materials (e.g. spray cans or cleaning agents) under the appliance or in its immediate vicinity.

The cooking surface becomes very hot.

- ▶ Never place flammable objects on the cooking surface or in its immediate vicinity.
- ▶ Never place objects on the cooking surface.

Leaving fat or oil cooking on an unattended hob can be dangerous and may lead to fires.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish a fire using water; instead, switch off the appliance and then cover with a lid or a fire blanket.

Hob covers can cause accidents, for example due to overheating, catching fire or materials shattering.

- ▶ Do not use hob covers.

The appliance becomes very hot, fabrics and other objects may ignite.

- ▶ Keep fabrics (e.g. garments or curtains) away from the flames.
- ▶ Never reach over the flames.
- ▶ Do not place combustible objects (e.g. tea towels or newspapers) on, next to or behind the appliance.

Opening the appliance door creates a draught. Greaseproof paper may come into contact with the heating element and catch fire.

- ▶ Never place greaseproof paper loosely over accessories when preheating the appliance and while cooking.
- ▶ Always cut greaseproof paper to size and use a plate or baking tin to hold it down.

Combustible objects that are left in the cooking compartment may catch fire.

- ▶ Never store combustible objects in the cooking compartment.
- ▶ If smoke is emitted, the appliance must be switched off or the plug must be pulled out and the door must be held closed in order to stifle any flames.

The rear of the appliance becomes very hot.

- ▶ This may cause damage to the power cables.
- ▶ Electricity and gas lines must not come into contact with the rear of the appliance.

Food may catch fire.

- ▶ The cooking process must be monitored. A short process must be monitored continuously.

When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. The extractor hood above it may become damaged or catch fire.

- ▶ Only operate the gas burners with cookware on them.

⚠ WARNING – Risk of burns!

The accessible parts can become hot during operation.

- ▶ Small children should be kept away from the appliance.

Hob protective grilles may cause accidents.

- ▶ Never use hob protective grilles.

Accessories and cookware get very hot.

- ▶ Always use oven gloves to remove accessories or cookware from the cooking compartment.

Empty cookware becomes extremely hot when set on gas burners that are operating.

- ▶ Never heat up empty cookware.

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

When the cooking compartment is hot, any alcoholic vapours inside may catch fire.

- ▶ Only use small quantities of drinks with a high alcohol content in food.
- ▶ Open the appliance door carefully.

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

Accessible points may be hot when using the grill.

- ▶ Keep small children away from the appliance.

⚠ WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

If the appliance or the power cord is damaged, this is dangerous.

- ▶ Never operate a damaged appliance.
- ▶ Never operate an appliance with a cracked or fractured surface.
- ▶ Never pull on the power cord to unplug the appliance. Always unplug the appliance at the mains.
- ▶ If the appliance or the power cord is damaged, immediately unplug the power cord or switch off the fuse in the fuse box and turn off the gas supply.

- ▶ Call customer services. → *Page 31*

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

The insulation on cables of electrical appliances may melt if it touches hot parts of the appliance.

- ▶ Never bring electrical appliance cables into contact with hot parts of the appliance.

If the insulation of the power cord is damaged, this is dangerous.

- ▶ Never let the power cord come into contact with hot appliance parts or heat sources.
- ▶ Never let the power cord come into contact with sharp points or edges.
- ▶ Never kink, crush or modify the power cord.

⚠ WARNING – Risk of injury!

Faults or damage to the appliance and repairs that have not been carried out correctly are dangerous.

- ▶ Never switch on the appliance if there is a fault with it.
- ▶ If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Shut off the gas supply and call the after sales service.
- ▶ Always have repairs carried out to the appliance and damaged gas lines replaced by trained, specialist personnel.

Cookware that is not the right size, or that is damaged or incorrectly positioned may cause serious injuries.

- ▶ See the notes on cookware.

When switching on the burner, sparks are generated in the ignition plugs.

- ▶ Never touch the ignition plugs while the burner is being lit.

The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- ▶ Keep your hands away from the hinges.

Scratched glass in the appliance door may develop into a crack.

- ▶ Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

If you leave the appliance door open, people may bump into it, resulting in injury.

- ▶ Always keep the appliance door closed during and after operation.

⚠ WARNING – Risk of scalding!

The accessible parts of the appliance become hot during operation.

- ▶ Never touch these hot parts.
- ▶ Keep children at a safe distance.

Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.

- ▶ Open the appliance door carefully.
- ▶ Keep children at a safe distance.

If there is water in the cooking compartment when it is hot, this may create hot steam.

- ▶ Never pour water into the cooking compartment when the cooking compartment is hot.

⚠ WARNING – Risk of suffocation!

Children may put packaging material over their heads or wrap themselves up in it and suffocate.

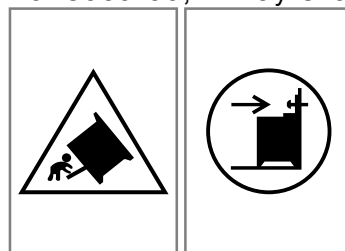
- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material.

Children may breathe in or swallow small parts, causing them to suffocate.

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

⚠ WARNING – Risk of tipping!

If the appliance is placed on a base and is not secured, it may slide off the base.



- ▶ Connect the appliance securely to the base.
- ▶ Warning: To prevent the appliance from tipping over, attach a compensation device.
- ▶ Observe the instructions for the installation.

1.4 Plinth drawer

⚠ WARNING – Risk of fire!

The surfaces of the plinth drawer may become very hot.

- ▶ Only store oven accessories in the drawer.
- ▶ Do not keep any flammable or combustible objects in the plinth drawer.

1.5 Halogen bulb

WARNING – Risk of burns!

The bulbs in the cooking compartment get very hot. There is still a risk of burning for some time after they have been switched off.

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

WARNING – Risk of electric shock!


When changing the bulb, the bulb socket contacts are live.

- ▶ Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.

- ▶ Also unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

1.6 Cleaning function

WARNING – Risk of burns!

 The outside of the appliance gets very hot when the cleaning function is in progress.

- ▶ Never touch the appliance door.
- ▶ Allow the appliance to cool down.
- ▶ Keep children at a safe distance.

2 Preventing material damage

2.1 Oven area

Follow the corresponding instructions when using the oven.

ATTENTION!

Objects on the cooking compartment floor at over 50 °C will cause heat to build up. The baking and roasting times will no longer be correct and the enamel will be damaged.

- ▶ Do not place any accessories, greaseproof paper or foil of any kind on the cooking compartment floor.
- ▶ Only place cookware on the cooking compartment floor if a temperature above 50 °C has been set.

If aluminium foil comes into contact with the door pane, it could cause permanent discolouration.

- ▶ Do not allow aluminium foil in the cooking compartment to come into contact with the door pane.

When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▶ Never pour water into the cooking compartment when it is still hot.
- ▶ Never place cookware containing water on the cooking compartment floor.

The prolonged presence of moisture in the cooking compartment leads to corrosion.

- ▶ Allow the cooking compartment to dry after use.
- ▶ Do not keep moist food in the cooking compartment for a long time with the door closed.
- ▶ Do not store food in the cooking compartment.

Leaving the appliance to cool down with the door open will damage the front of neighbouring kitchen units over time.

- ▶ Always allow the cooking compartment to cool down with the door closed after cooking at high temperatures.
- ▶ Take care not to trap anything in the appliance door.
- ▶ Only leave the cooking compartment to dry with the door open if a lot of moisture was produced during operation.

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

- ▶ When baking very juicy fruit flans, do not pack too much on the baking tray.

- ▶ If possible, use the deeper universal pan.

Using oven cleaner in a hot cooking compartment damages the enamel.

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

If the seal is very dirty, the appliance door will no longer close properly during operation. This may damage the front of adjacent kitchen units.

- ▶ Keep the seal clean at all times.
- ▶ Never operate the appliance if the seal is damaged or missing.

Sitting or placing objects on the appliance door may damage it.

- ▶ Do not place or hang objects on the appliance door.
- ▶ Do not place cookware or accessories on the appliance door.

If you carry or move the appliance by the handle on the cover or move, the handle may break off and cause damage to the hinges. The handle of the cover is not designed for the weight of the appliance.

- ▶ Do not carry or move the appliance by the handle on the cover.

When grilling, due to high temperatures, the baking tray or universal pan may become deformed and damage the enamel coating when they are removed.

- ▶ When grilling, do not insert the baking tray or universal pan higher than level 3.
- ▶ Above shelf position 3, only grill directly on the wire insert.

2.2 Hob with gas

Follow the corresponding instructions when using the appliance.

ATTENTION!

A build-up of heat may damage the appliance.

- ▶ Never cover the stainless steel hob, for example with aluminium foil or oven protectors.
- ▶ Only use the accessories specified.

Heat can cause damage to adjacent appliances or kitchen units. If the appliance is in operation for an extended period, heat and moisture will be generated.

- ▶ Open a window or switch on an extractor hood leading to the outside.

A build-up of heat may damage the appliance.

- ▶ Do not heat roasters, frying pans or grill stones using more than one burner at a time.

If a control knob is in the wrong position, this could lead to malfunctions.

- ▶ Always turn the control knob to the "Off" position when the appliance is not being used.

Aluminium foil and plastic containers will melt and adhere to hot cooking zone.

- ▶ Observe the manufacturer's instructions for special containers.
- ▶ Do not use oven liners.

The burner may not ignite or the burner flame is not even.

- ▶ Ensure that the hotplate burners are clean and dry.
- ▶ The burner cup and burner cover must be in exactly the right position.

Food may spill.

- ▶ Remove spills immediately.
- ▶ Use deep pots for dishes with a lot of liquid.
- ▶ This prevents overflowing.

Penetrating liquid may cause damage to the appliance.

- ▶ The area around the appliance must be clean and dry.
- ▶ Always keep the appliance and the area around it clean and dry after cleaning.
- ▶ Ensure that there are no cleaning materials, cleaning products or water marks on any of the appliance's surfaces.

The handles or grips on pots or pans may be damaged.

- ▶ Place the pot or pan precisely in the centre of the steel grid of the burner.
- ▶ This will optimise transfer of the heat from the burner flame to the pot or pan base.
- ▶ The handle or grip does not get damaged, and greater energy savings are guaranteed.

The base of the pot or pan may be damaged.

- ▶ Cookware that is used on the hotplate must be securely in place.
- ▶ Only use pots and pans with an even base.
- ▶ Do not heat up empty pots or pans.

Damage may occur if hard or pointed objects fall on the hob.

- ▶ Do not let hard or pointed objects fall onto the hob. Do not hold and move the appliance at the gas pipe (collector). Damage to the gas pipe may lead to gas leak. The gas pipe is not designed for the weight of the appliance.

- ▶ Do not hold and move the appliance at the gas pipe.

If you are cleaning food remnants or residue liquids that are penetrating below the hotplates into the burner seat using lyes or similar chemicals, this may lead to damage to the gas components.

- ▶ If you remove the food remnants or residue liquids from the burner seat, do not use lye or similar effective chemicals.

2.3 Drawer area

Follow the corresponding instructions when using the drawer.

ATTENTION!

Do not place hot objects in the plinth drawer. The plinth drawer may be damaged.

- ▶ Do not place hot objects in the plinth drawer. Do not place oven accessories that exceed the height of the drawer into the plinth drawer. Otherwise, this may damage the appliance.
- ▶ Do not place oven accessories that exceed the height of the drawer into the plinth drawer.

3 Environmental protection and saving energy

3.1 Disposing of packaging

The packaging materials are environmentally compatible and can be recycled.

- ▶ Sort the individual components by type and dispose of them separately.

3.2 Saving energy

If you follow these instructions, your appliance will use less energy.

Only preheat the appliance if the recipe or the recommended settings tell you to do so.

- Not preheating the appliance can reduce the energy used by up to 20%.

Use dark-coloured, black-coated or enamelled baking tins.

- These types of baking tin absorb the heat particularly well.

Open the appliance door as little as possible during operation.

- This maintains the temperature in the cooking compartment and eliminates the need for the appliance to reheat.

When baking multiple dishes, do so in succession or in parallel.

- The cooking compartment is heated after baking the first dish. This reduces the baking time for the second cake.

If the cooking time is relatively long, you can switch the appliance off 10 minutes before the cooking time ends.

- There will be enough residual heat to finish cooking the dish.

Remove any accessories that are not being used from the cooking compartment.

- Accessories that are not being used do not need to be heated.

Allow frozen food to defrost before cooking.

- This saves the energy that would otherwise be required to defrost it.

Note:

The appliance requires:

- A maximum of 1 W when the appliance is in operation with the display switched on
- A maximum of 0.5 W when the appliance is in operation with the display switched off

Saving energy

If you follow these instructions, your appliance will use less energy.

Choose a burner roughly the same size as your pan. Centre the cookware on the hob.

Tip: Cookware manufacturers often give the upper diameter of the saucepan. It is often larger than the base diameter.

- Unsuitable cookware or incompletely covered cooking zones consume a lot of energy.

Cover saucepans with suitable lids.

- Cooking without a lid consumes considerably more energy.

Lift lids as infrequently as possible.

- When you lift the lid, a lot of energy escapes.

Use a glass lid.

- You can see into the pan through a glass lid without having to lift it.

Use pots and pans with flat bases.

- Uneven bases increase energy consumption.

Use cookware that is suitable for the quantity of food.

- Large items of cookware containing little food need more energy to heat up.

Cook with only a little water.

- The more water that is contained in the cookware, the more energy is required to heat it up.

Turn down to a lower power level early on.

- If you use an ongoing power level that is too high, you will waste energy.

4 Installation and connection

You can find out where and how best to install your appliance here. You will also learn how to connect your appliance to the power supply.

4.1 Gas connection

Only an authorised expert or a licensed customer service technician may install the appliance in accordance with the instructions specified under "Gas connection and conversion to a different gas type".

- The settings for configuring your appliance can be found on the rating plate on the rear of the appliance. The gas type set at the factory is marked with an asterisk (*).
- Find out about the local supply conditions regarding the gas type and gas pressure before installing the appliance, and ensure that the gas setting for the appliance complies with this information.
- Connect and install this appliance in accordance with the applicable to the installation instructions.
- Do not connect this appliance to a waste gas main on the combustion products. Do not connect this appliance to an exhaust gas outlet. Comply with all ventilation regulations.
- Establish the gas supply using a permanent, non-elastic connection, such as a gas pipe or a flexible safety gas hose.
- If a flexible safety gas hose is used, ensure that the hose is not jammed or squeezed. Keep the hose away from hot surfaces.

- On some appliances, you can connect the gas pipe to the gas pipe or flexible safety gas hose on the right-hand or the left-hand side of the appliance. If necessary, you can change the connection side. The connection must have a free-standing and easily accessible locking device.

Target appliance operating pressure

- You can find the target operating pressure for your appliance on the rating plate on the rear of the appliance.
- All the data on your appliance's rating plate relates to these pressure values.
- The manufacturer is not responsible for results, performance or any risk caused by operating the appliance at different values.

WARNING – Risk of explosion!

Escaping gas may cause an explosion. If the gas pressure in your distributing pipes is more than 20% higher than the values specified on the appliance's rating plate, a gas leak can occur.

- ▶ For your own safety, it is imperative that you operate the appliance with a suitable gas governor.
- ▶ If you do not know what the gas pressure in your gas distributing pipes is, please ask your local gas company.
- ▶ Connection, maintenance and setting of the gas governor must be carried out by an authorised installation specialist.

A gas leak could occur. If you move the appliance after the gas supply has been established, a gas leak could occur.

- ▶ Do not move the appliance once the gas supply is connected.
- ▶ If you move the appliance, check that the connections are not leaking.

4.2 Electrical connection

The appliance must be connected by an authorised specialist. You must comply with the requirements of your electricity supplier.

- Your appliance is designed to operate at 220–240 V. A 16 A fuse is required for connection.
- If the electricity supply drops below 180 V, the electrical ignition system does not work.
- If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.
- Any damage arising from the appliance being connected incorrectly will invalidate the warranty.

Information on electrical connection by our customer service:

- Connect the appliance in accordance with the specifications on the rating plate.
- The appliance must only be connected to an electrical connection that corresponds to the applicable regulations. The socket must be easily accessible so that you can disconnect the appliance from the electricity supply if necessary.
- Ensure that a multi-pin disconnecting system is available.
- For safety reasons, this appliance must only be connected to an earthed connection. If the safety earth terminal does not comply with regulations, protection against electrical risks is not guaranteed.
- To connect the appliance, use H 05 VV-F cables or other equivalent cables.

The mains voltage must correspond to the voltage specified on the rating plate.

Connect the wires in the power cord according to the colour coding:

Note: If the power cord is replaced Only connect it to the appliance as shown in the connection diagram

- Green and yellow: earth wire (⊕).
- Blue: (null) neutral wire
- Brown: phase (external conductor).


Important information about the electrical connection

Note the following information and ensure that:

⚠ WARNING – Risk of electric shock!

There is a risk of electric shock if you touch live components.

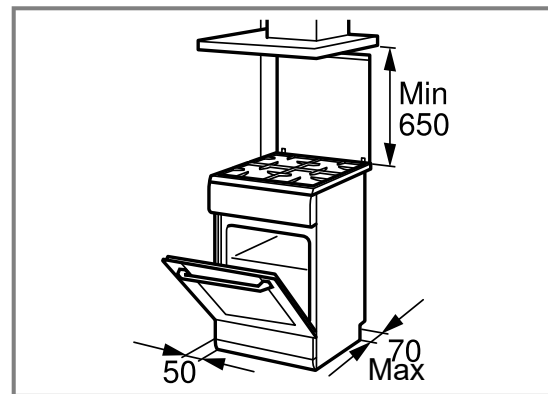
- ▶ Hold the mains plug with dry hands only.
- ▶ Never pull out the mains plug from the socket while the appliance is in operation.
- ▶ Pull out the power cable directly at the plug and never by pulling the power cable as this may become damaged.
- Fit the mains plug and socket together.
- The mains plug can be accessed at all times.

- The cross section of the cable is sufficient.
- The mains cable is not kinked, crushed, modified or severed.
- If required, the mains cable must only be replaced by a qualified electrician. A replacement mains cable is available from the after-sales service.
- Do not use any multiple plugs or multi-connectors and extension cords.
- The earthing system is correctly installed.
- If using a residual current device, only use one that bears the mark . The presence of this mark is the only way to be sure that it fulfils all the applicable regulations.
- The mains cable does not come into contact with heat sources.

4.3 Setting up the appliance

Place the appliance on a smooth surface.

Never set up the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.



- Install the appliance in accordance with the specified dimensions.
- The distance between the top edge of the cooker and the bottom edge of the extractor hood must meet the requirements of the extractor hood manufacturer.
- Ensure that the appliance is not moved again after it is set up.
- In particular, the distance from the high-output burner or wok burner to the fronts of adjacent units or from the wall must be at least 50 mm.

Appliance dimensions

- Appliance height (mm): 900 mm
- Appliance width (mm): 600 mm
- Appliance depth (mm): 600 mm

Setting the base height of the appliance

Set the base height in accordance with the functions of your appliance.

Adjusting the height of the appliance with fixed drawers

If your appliance has fixed drawers, set the base height of your appliance as follows.

Note:

The appliance has height-adjustable feet. This allows the appliance to be raised approx. 15 mm from the ground.

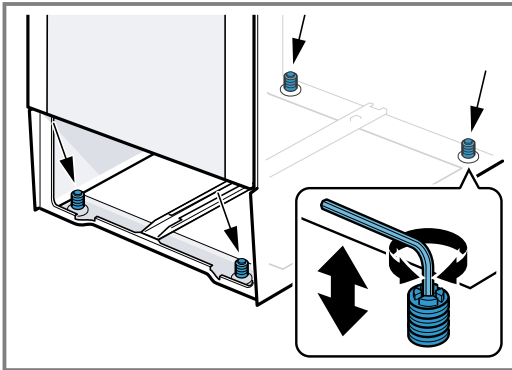
- The feet are located at the front and rear on the underside of the appliance.

- Raise or lower the feet by turning the feet with an Allen key until the appliance is in a horizontal position.

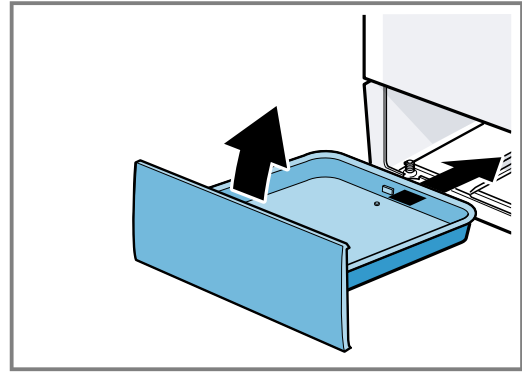
Setting the base height of the appliance with a removable drawer

If your appliance does not have height-adjustable feet and the drawer is removable, set the base height of your appliance as follows.

1. Pull out the plinth drawer and lift it up and out. There are adjustable feet at the front and rear on the inside of the plinth.
2. Use an Allen key to raise or lower the adjustable feet until the cooker is level.



3. Push in the plinth drawer.



Setting the base height of the appliance with height-adjustable feet

If your appliance has height-adjustable feet, set the base height of your appliance as follows.

Note:

The appliance has height-adjustable feet. This allows the appliance to be raised approx. 15 mm from the ground.

- Your appliance is supplied with a kit containing height-adjustable feet.
- Please observe the installation instructions.

Adjacent units

Any adjacent units must not be made of flammable materials. The fronts of any adjacent units must be heat-resistant up to at least 90 °C.

Wall fixing

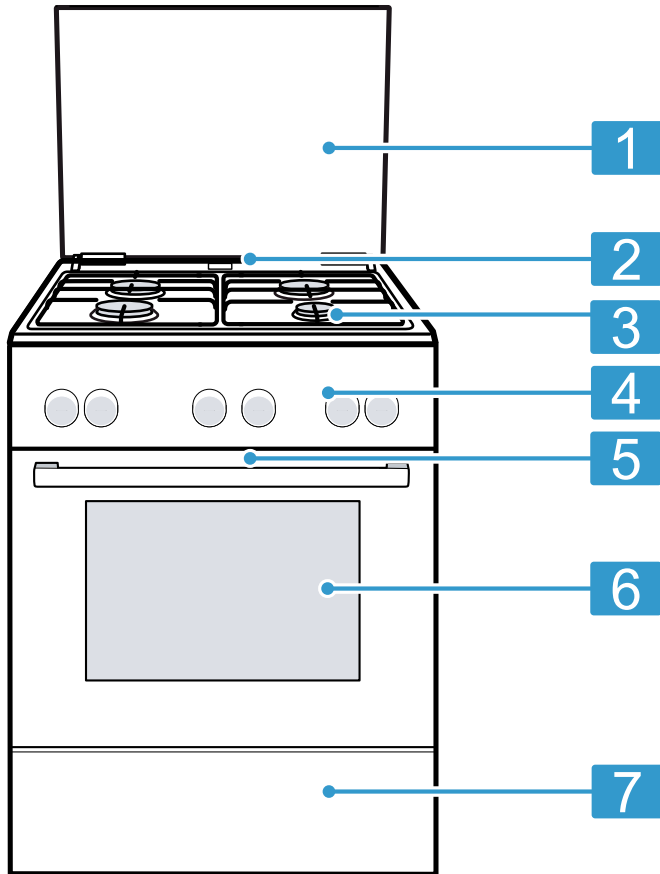
To prevent the appliance from tipping over, you must fix it to the wall using the enclosed brackets. To secure the appliance to the wall, follow the installation instructions.

5 Familiarising yourself with your appliance

5.1 Your appliance

You can find an overview of the parts of your appliance here.

Note: On certain models, specific details such as colour and shape may differ from those pictured.



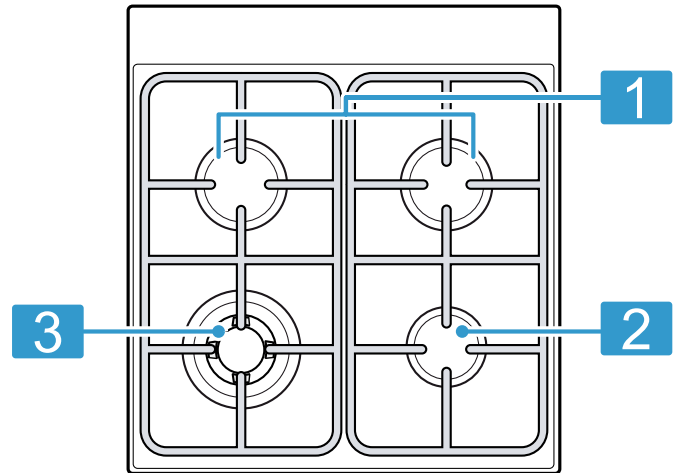
	Explanation
1	Top cover ¹
2	Steam outlet ¹
3	Hob
4	Control panels
5	Cooling fan ¹
6	Appliance door
7	Plinth drawer ¹

¹ Depending on the appliance specifications

5.2 Hob

You can view an overview of the hob here.

Note: On certain models, specific details such as colour and shape may differ from those pictured.



	Power kW	Burner/hotplate
1	1,7 kW	Standard-output burner
2	1 kW	Economy burner
3	3,5 kW	Wok burner

5.3 Control panels

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.

Controls

You can use the controls to configure all functions of your appliance and to obtain information about the operating status.

Control	Explanation
Buttons and display	<p>The buttons are touch-sensitive surfaces. To select a function, simply press lightly on the relevant field.</p> <p>The display shows symbols for active functions and the time-setting options.</p> <p>→ "Buttons and display", Page 12</p>

Control	Explanation
Function selector	Use the function selector to set the types of heating and other functions. You can turn the function selector clockwise or anti-clockwise from the zero setting 0. Depending on the appliance, the function selector can be pushed in. Press on the function selector to click it into or out of the zero setting 0. → "Types of heating and functions", Page 12

Control	Explanation
Temperature selector	Use the temperature selector to set the temperature for the type of heating and select settings for other functions. You can only turn the temperature selector clockwise from the zero setting ● until it offers resistance. You cannot turn it any further than this. Depending on the appliance, the temperature selector can be pushed in. Press on the temperature selector to click it into or out of the zero setting ●. → "Temperature and setting levels", Page 13
Hotplate control	You can use the four hotplate switches to control the output provided by each individual hotplate. The symbol above each of the switches shows you which hotplate is set using that switch. → "Gas hob selector", Page 13

Buttons and display



You can use the buttons to set various functions for your appliance. The display shows the settings.

If a function is active, the corresponding symbol lights up on the display. ☹ only lights up when you change the time.

Symbol	Function	Use
☹	Childproof lock	Activate or deactivate the childproof lock.
☹	Time-setting options	Select the time ☹, timer ⏰, cooking time → and the end time → . To select the individual time-setting options, press ☹ several times.
—	Minus	Decrease the setting values.
+	Plus	Increase the setting values.

Types of heating and functions

To ensure that you always find the right type of heating to cook your food, we explain the differences and applications below.

Symbol	Type of heating	What it's used for and how it works
	3D hot air	Bake or roast on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.
	Hot air gentle	Cook selected dishes gently on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment. The food is cooked in phases using residual heat. Select a temperature between 120 °C and 230 °C. Always keep the appliance door closed when cooking. This type of heating is used to determine the energy consumption in air recirculation mode and the energy efficiency class.

Symbol	Type of heating	What it's used for and how it works
	Pizza setting	Cook pizza or food that requires a lot of heat from below. The bottom heating element and the ring-shaped heating element in the back wall heat the cooking compartment.
	Bottom heating	Final baking or cooking food in a bain marie. The heat is emitted from below.
	Full-surface grill	Grill flat items such as steak, sausages, or toast. Gratinated food. The entire area below the grill element becomes hot.
	Hot air grilling	Roast poultry, whole fish or large pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Top/bottom heating	Traditionally bake or roast on one level. This type of heating is especially suitable for cakes with moist toppings. The heat is emitted evenly from above and below. This type of heating is used to determine the energy consumption in the conventional mode.

Additional functions

Here, you can find an overview of other functions of your appliance.

Symbol	Function	Use
	Rapid heating	Rapidly preheat the cooking compartment without accessories. → "Rapid heating", Page 19
	EcoClean	Set the cleaning function, which regenerates the self-cleaning surfaces in the cooking compartment. → "EcoClean", Page 24
	Oven light	Light up the cooking compartment without heating. → "Lighting", Page 14

Temperature and setting levels

There are different settings for the types of heating and functions.

Note: For temperature settings above 250 °C, the appliance reduces the temperature to approx. 240 °C after approx. 10 minutes. If your appliance has the top/bottom heating or bottom heating types, this temperature reduction does not take place.

Symbol	Function	Use
●	Zero setting	The appliance does not heat up.
50–275	Temperature range	Set the temperature in the cooking compartment in °C.
1, 2, 3 or I, II, III	Grill settings	Depending on the appliance type, set the grill settings for the grill, for the large area and grill, or for the small area. 1 = low 2 = medium 3 = high
	EcoClean	Set the cleaning function.

Heat-up indicator

The appliance indicates when it is heating up. When the appliance is heating, lights up on the display. This symbol goes out when heating is paused. When you preheat the appliance, the optimal time to place your food in the cooking compartment is when the symbol first goes out.

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

Gas hob selector

The gas hotplate selector is used to set the heat setting for the hotplates.

Position	Function	Explanation
	Zero setting	The hotplate is switched off.
	Ignition position	All the igniters ignite at the same time.
	Settings range	Large flame = highest setting Small flame = lowest setting

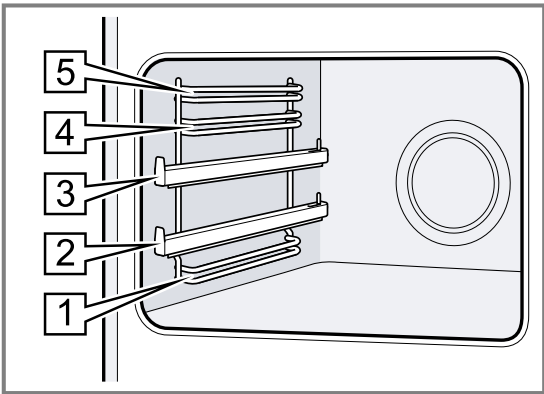
There is a limit stop at the end of the settings range. Do not turn the gas hotplate selector beyond the end stop.

5.4 Cooking compartment

The functions in the cooking compartment make your appliance easier to use.

Rails

The rails in the cooking compartment enable you to place accessories at different heights. The cooking compartment has five shelf positions. The shelf positions are numbered from bottom to top. You can remove the rails, e.g. for cleaning. → "Rails", Page 25



Self-cleaning surfaces

The self-cleaning surfaces in the cooking compartment are coated with a porous, matt ceramic layer and have a rough surface. When the appliance is operating, the self-cleaning surfaces absorb splashes from roasting or grilling and break them down.

The following surfaces are self-cleaning:

- Back panel
- Ceiling
- Side walls

Use the cleaning function regularly to help retain the cleaning ability of the self-cleaning surfaces and prevent damage. (Ecolysis) → Page 24

Lighting

The oven light lights up the cooking compartment. With most types of heating and functions, the lighting lights up during operation. If you use the function selector to end the operation, the lighting switches off. The oven light setting on the function selector can be used to switch on the light without heating.

Cooling fan

The cooling fan switches on and off depending on the appliance's temperature. The hot air escapes above the door.

ATTENTION!

Do not cover the ventilation slot above the appliance door. The appliance overheats.

- Ensure that the ventilation slots are unobstructed.

To ensure that the appliance cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Appliance door

If you open the appliance door during operation, the operation continues.

Condensation

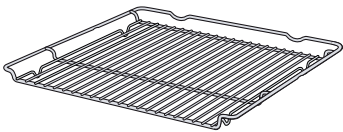
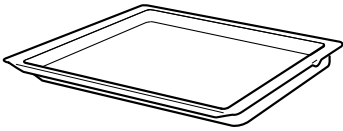
Condensation can occur in the cooking compartment and on the appliance door when cooking. Condensation is normal and does not adversely affect appliance operation. Wipe away the condensation after cooking.

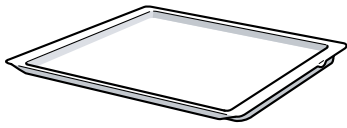
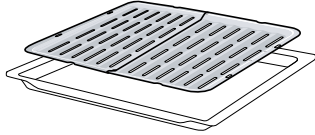
6 Accessories

Use original accessories. These have been made especially for your appliance.

Note: Heat may deform the accessory. This deformation has no effect on the function. When the accessory cools down, it will regain its original shape.

The accessories supplied may differ depending on the appliance model.


Accessories		Use
Wire rack		<ul style="list-style-type: none">■ Baking tins■ Ovenproof dishes■ Cookware■ Meat, e.g. roasting joints or steak■ Frozen meals
Universal pan		<ul style="list-style-type: none">■ Moist cakes■ Biscuits■ Bread■ Large roasts■ Frozen meals■ Catching dripping liquids, e.g. fat when grilling food on the wire rack.

Accessories		Use
Baking tray		<ul style="list-style-type: none"> ■ Tray bakes ■ Sponge cake, simple
Grill tray		For grilling food

6.1 Using the accessory

Always slide the accessory into the cooking compartment correctly. This is the only way that you can remove the accessory halfway without it tipping.


1. Insert the accessory between the two guide rods for a shelf position.

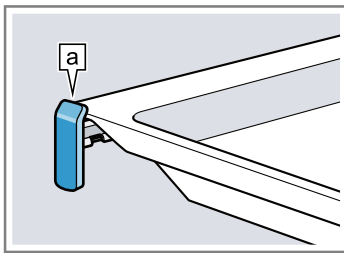
Wire rack	Insert the wire rack with the open side facing the appliance door and the curved lip  facing downwards.
-----------	--

Baking tray E.g. universal pan or baking tray	Slide the tray in with the sloping edge facing the appliance door.
--	--

2. Grill tray To prevent splashes in the cooking compartment, insert a grill tray into the universal pan when grilling food.

3. To place the accessory at the shelf positions with the pull-out rails, pull out the pull-out rails.

Wire rack or baking tray	Position the accessory so that its edge is behind the lug  on the pull-out rail.
--------------------------	---



Note: The pull-out rails lock in place when they are fully pulled out. Gently push the pull-out rails back into the cooking compartment.

4. Slide the accessory all the way in, making sure that the accessory does not touch the appliance door.

Note: Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

6.2 Other accessories

You can purchase other accessories from our after-sales service, specialist retailers or online.

You will find a comprehensive range of products for your appliance in our brochures and online:

www.bosch-home.com

Accessories vary from one appliance to another. When purchasing accessories, always quote the exact product number (E no.) of your appliance.

You can find out which accessories are available for your appliance in our online shop or from our after-sales service.

7 Before using for the first time


Configure the settings for initial start-up. Clean the appliance and accessories.



7.1 Initial configuration

You have to implement settings for the initial configuration before you can use your appliance.

Setting the time

Once the appliance has been connected to the mains or after a power cut, the time flashes in the display. The time starts at "12:00". Set the current time.

Requirement: The function selector must be set to the off  position.

1. Use  or  to set the time.

2. Press .

✓ The time that is set appears in the display.

7.2 Cleaning the appliance before using it for the first time

Clean the cooking compartment and accessories before using the appliance to prepare food for the first time.

1. Remove the accessory and the leftover packaging, such as polystyrene pellets, from the cooking compartment.
2. Before heating, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.

3. Ventilate the room while the appliance is heating.
4. Set the type of heating and the temperature.
→ "Basic operation", Page 18

Type of heating	3D hot air (3D)
-----------------	-----------------

Temperature	Maximum
-------------	---------

Cooking time	1 hour
--------------	--------

8 Cookware

This information has been provided to help you save energy and avoid damaging your cookware.

8.1 Using cookware

The selection and positioning of the cookware affects the safety and energy efficiency of your appliance.

⚠ WARNING – Risk of fire!

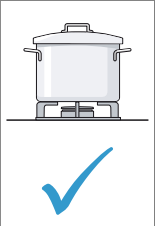
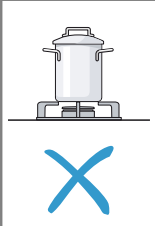
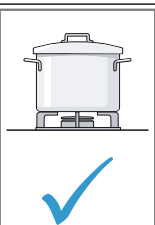
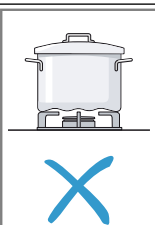
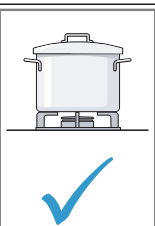

Flammable objects may ignite.

- ▶ Maintain a distance of at least 50 mm between the cookware and flammable objects.

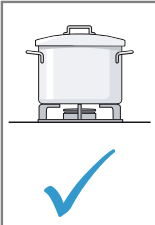
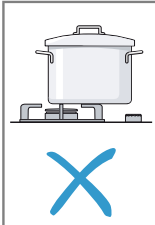
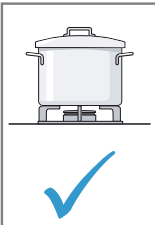
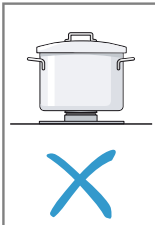
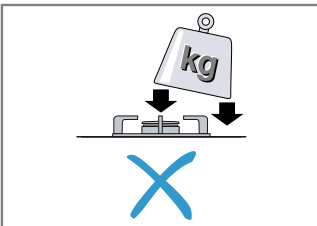
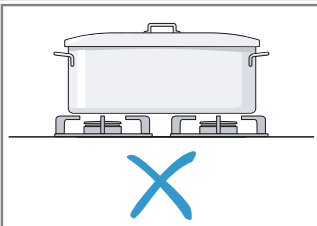
⚠ WARNING – Risk of injury!

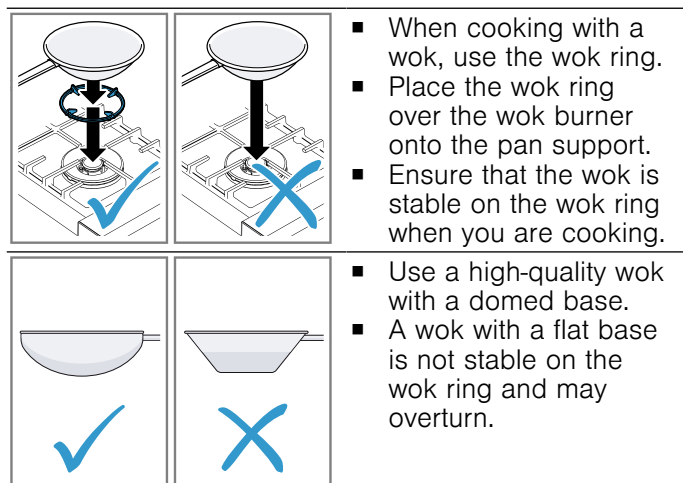
An incorrectly positioned wok may cause injuries. The wok is not stable and may overturn.

- ▶ Use the wok only on the wok burner and the wok ring. Never set the wok ring and wok on the standard output burner and high-output burner.

		<ul style="list-style-type: none"> ■ Ensure that the size of the cookware is suitable for the burner size. ■ Never use small cookware on large burners. ■ Ensure that the flame does not touch the sides of the cookware.
		<ul style="list-style-type: none"> ■ Do not use deformed cookware. ■ Deformed cookware is not stable on the cooktop and may tip over. ■ Use cookware with a thick, flat base.
		<ul style="list-style-type: none"> ■ Do not cook without a lid. ■ Ensure that the lid does not move. ■ When cooking without a lid, a large amount of the energy escapes.

5. Switch off the appliance after the specified cooking time.
6. Wait until the cooking compartment has cooled down.
7. Clean the smooth surfaces with soapy water and a dish cloth.
8. Clean the accessory with soapy water and a dish cloth or a soft brush.

		<ul style="list-style-type: none"> ■ Position the cookware in the middle of the burner, otherwise it may tip over. ■ Do not position large cookware on the burners close to the controls. ■ The controls may be damaged due to overheating.
		<ul style="list-style-type: none"> ■ Place the cookware on the pan supports. ■ Never place the cookware directly on the burner. ■ Before using the appliance, ensure that the pan supports and the gas burner covers are positioned correctly.
		<ul style="list-style-type: none"> ■ Handle the cookware that is on the hob carefully. ■ Do not bang on the hob. ■ Do not place heavy weights on the hob.
		<ul style="list-style-type: none"> ■ Never use multiple burners to heat up cookware. The build-up of heat that results from this will damage the appliance. ■ Do not heat grill stones or paella pans. ■ Only use cookware up to the maximum permissible diameter.



8.3 Suitable cookware

- Only use cookware with a suitable diameter.
→ "Suitable cookware", Page 17
- Ensure that the cookware does not protrude over the edge of the hob.

Suitable cookware

Only use cookware with a suitable diameter. The cookware must not protrude over the edge of the hob.

8.2 Tips for using a wok

Note the following information to ensure the safe use of a wok.

⚠ WARNING – Risk of injury!

An incorrectly positioned wok may cause injuries. The wok is not stable and may overturn.

- Use the wok only on the wok burner and the wok ring. Never set the wok ring and wok on the standard output burner and high-output burner.

Use a wok with a domed base. You can order a high-quality wok as an optional accessory.

When cooking with a wok, you need a wok ring. Place the wok ring over the wok burner onto the pan support. Ensure that the wok is stable on the wok ring when you are cooking.

Burner/hotplate	Maximum diameter of the base of the cookware	Minimum diameter of the base of the cookware
Wok burner	280 mm	240 mm
Standard output burner	240 mm	180 mm
Economy burner	180 mm	120 mm

9 Operating the hotplate

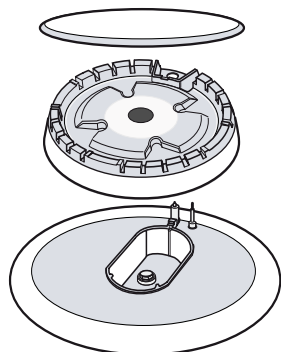
You can find out everything you need to know about operating your hotplate here.

9.1 Fitting burner parts

You can find out how to correctly position the burner parts here.

Requirement: Ensure that the burner parts are clean and dry.

- Ensure that the individual parts of the burners are fitted in their exact position and are straight; otherwise, this may result in ignition problems or problems during operation.
- Position the burner lid precisely on the burner head.



9.2 Important information about the gas hob

Follow these instructions when using your gas hob.

- A slight whistling when operating the burner is normal.
- Odour formation during the first uses is normal. This does not indicate a risk or malfunction. It will stop after a while.
- An orange flame is normal. This is caused by dust in the air, overflowing liquids, etc.
- If the burner's flame accidentally goes out, switch off the burner's selector and wait at least 1 minute before igniting the burner again.
- A few seconds after switching off the hob, you may hear noises, such as a slight clicking, from the burner. This is not unusual, but shows that the pilot is deactivated.
- Keep the ignition plugs clean. If the ignition plugs are dirty, the igniter is damaged. Clean the ignition plugs regularly with a small, metal-free brush. Ensure that the ignition plugs are not exposed to any heavy knocks.

9.3 Operating the hotplate

You can ignite the gas burner as follows.


ATTENTION!





The burner may not ignite or the burner flame is not even.


- Ensure that the hotplate burners are clean and dry.
- The burner cup and burner cover must be in exactly the right position.

The burner may go out accidentally.

- ▶ If the burner's flame accidentally goes out, switch off the burner's selector and wait at least one minute before igniting the burner again.

1. Place suitable cookware on the pan support.
→ "Suitable cookware", Page 17
2. Press and hold the selector for the required burner and set it to the ignition position .
- ✓ The ignition process starts.
3. Press and hold the hotplate selector for approx. 1–3 seconds.
- ✓ The gas begins to flow out and the gas burner ignites.
- ✓ The safety pilot is therefore activated. If the gas flame goes out, the gas supply is automatically shut off by the safety pilot.
4. Set the desired flame size.

The flame is not stable between settings  Off and . You must therefore always choose a position between the  large flame and  small flame.

5. Check whether the flame is burning.
If the flame is not burning, repeat the steps.
6. To end the cooking process:
 - Turn the hotplate selector clockwise to .

9.4 Manually igniting the appliance

Note: In the event of a power cut, you can light the burners manually.

1. Place suitable cookware on the pan support.
2. Push in the selector for your chosen burner and turn it anti-clockwise to the power level you require.
Press and hold the selector.
3. Light the burner with a gas lighter or a match. Keep the selector pressed in for a few seconds after ignition.

9.5 Recommended cooking settings

You can find an overview of different foods with appropriate heat settings here.

Notes

- The cooking time will vary depending on the type, weight, thickness and quality of the food.
- Select the right cookware size for each hotplate. The diameter of the cookware base should be the same size as the hotplate.
- Use as little water as possible when cooking, so that the food retains its vitamins and minerals.
 - Use as little water as possible when cooking, so that the food retains its vitamins and minerals.
 - Select short cooking times so that the vegetables remain firm and full of nutrients.

Example	Food	Hotplate	Power level
Melting	Chocolate, butter, margarine	Economy burner	Small flame
Warming	Stock, tinned vegetables	Standard output burner	Small flame
Heating and keeping warm	Soups	Economy burner	Small flame
Steaming*	Fish	Standard output burner	Between large and small flame
Braising*	Potatoes and miscellaneous vegetables, meat	Standard output burner	Between large and small flame
Boiling*	Rice, vegetables, meat dishes (with sauces)	Standard output burner	Large flame
Frying	Pancakes, potatoes, schnitzel, fish fingers	Large burner** Wok burner**	Between large and small flame Between large and small flame

Note:


Information

- * If you are using a pan with a lid, turn the flame down as soon as the food starts to boil.

- ** Optional. Available for some appliances. Depending on the appliance type. (For frying on the wok burner, we recommend that you use a wok.)

10 Basic operation

10.1 Switching on the appliance

- ▶ Turn the function selector to any position other than the "Off" position .
- ✓ The appliance is switched on.

10.2 Switching off the appliance

- ▶ Turn the function selector to the "Off" position .
- ✓ The appliance is switched off.

10.3 Types of heating and temperature

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.
- ✓ The appliance starts heating after a few seconds.
3. When the dish is ready, switch off the appliance.

Tips

- The most suitable type of heating for your food can be found in the description of the types of heating.
- You can also set a cooking time and an end time on the appliance.
→ "Time-setting options", Page 19

Changing the type of heating

You can change the type of heating at any time.

- ▶ Use the function selector to set the required type of heating.

Changing the temperature

You can change the temperature at any time.

- ▶ Turn the temperature selector to set the desired temperature.

11 Rapid heating

To save time, you can use the rapid heating to shorten the preheat time.


Only use rapid heat-up when a temperature of over 100 °C has been set.

After rapid heating, it is best to use the following types of heating:

- 3D hot air 
- Top/bottom heating 

11.1 Setting rapid heating


To ensure an even cooking result, do not place the food in the cooking compartment until rapid heating has come to an end.





1. Use the function selector to select rapid heating .
2. Use the temperature selector to set the required temperature.
- ✓ Rapid heating starts after a few seconds.
- ✓ When the rapid heating process ends, an audible signal sounds and the heating indicator goes out.
3. Use the function selector to set a suitable type of heating.
4. Place the food in the cooking compartment.

12 Time-setting options

Your appliance has different time-setting options which ensure that operation can be controlled.

12.1 Overview of the time-setting options

You can use the  button to select the different time-setting options.



Time-setting option	Use
Timer 	The timer can be set independently of the operation. It does not affect the appliance.
Cooking time 	If a cooking time has been set for the operation, the appliance stops heating automatically once this time has elapsed.
End 	A time at which the operation ends can be set for the cooking time. The appliance starts up automatically so that it finishes cooking at the required time.
Time 	Set the time.

12.2 Setting the timer

The timer runs independently of the appliance when it is in operation. The timer can be set up to 23 hours and 59 minutes regardless of whether the appliance is

on or off. The timer has its own audible signal so that you can tell whether it is the timer or a cooking time which has elapsed.

Note: The timer and cooking time cannot count down at the same time. If a cooking time has already been set, you cannot set the timer.

1. Press  repeatedly until  is selected in the display.
2. Use the — or + button to set the timer duration.


Button	Recommended value
—	5 minutes
+	10 minutes

Up to 10 minutes, the timer duration can be set in 30-second increments. The time increments become bigger as the value increases.

- ✓ The timer starts and the timer duration begins to count down after a few seconds.
- ✓ An audible signal sounds and the timer duration is zero in the display when the timer duration has elapsed.
- 3. Once the timer duration has elapsed
 - Press any button to switch off the timer.

Changing the timer

The timer duration can be changed at any time.

Requirement:  is highlighted in the display.

- ▶ Use the — or + button to change the timer duration.
- ✓ The appliance applies the change after a few seconds.

Cancelling the timer

The timer duration can be cancelled at any time.

Requirement: ⏰ is highlighted in the display.

- ▶ Use the — button to reset the timer duration to zero.
- ✓ After a few seconds, the appliance applies the change and ⏰ goes out.

12.3 Setting the cooking time

The cooking time can be set to up to 23 hours and 59 minutes for the operation.

Requirement: The type of heating and temperature or setting have been set.

1. Press ⏸ repeatedly until I→I is selected in the display.
2. Use the — or + button to set the cooking time.

Additional programme	Recommended value
—	10 minutes
+	30 minutes

The cooking time can be set in one-minute increments up to one hour, and then in five-minute increments.

- ✓ After a few seconds, the appliance starts heating and the cooking time counts down.
- ✓ When the cooking time has elapsed, a signal sounds and the duration is at zero in the display.
- 3. When the cooking time has elapsed:
 - Press any button to end the signal prematurely.
 - To set another cooking time, press the + button.
 - When the dish is ready, switch off the appliance.

Changing the cooking time

The cooking time can be changed at any time.

Requirement: I→I is highlighted in the display.

- ▶ Change the cooking time using the — or + button.
- ✓ The appliance applies the change after a few seconds.

Cancelling the cooking time

The cooking time can be cancelled at any time.

Requirement: I→I is highlighted in the display.

- ▶ Reset the cooking time to zero using the — button.
- ✓ After a few seconds, the appliance applies the change and continues to heat without a cooking time.

12.4 Setting the end time

You can delay the time at which the cooking time is due to end by up to 23 hours and 59 minutes.

Notes

- The end time cannot be set for types of heating with grill function.

- In order to achieve a good cooking result, do not delay the end time once the appliance is already operating.
- Food will spoil if you leave it in the cooking compartment for too long.

Requirements

- The type of heating and temperature or setting have been set.
 - A cooking time must be set.
1. Press ⏸ repeatedly until →I is selected in the display.
 2. Press the — or + button.
 - ✓ The display shows the calculated end time.
 3. Use the — or + button to delay the end time.
 - ✓ After a few seconds, the appliance applies the setting and the display shows the set end time.
 - ✓ Once the calculated start time has been reached, the appliance starts heating up and the cooking time starts counting down.
 - ✓ When the cooking time has elapsed, a signal sounds and the duration is at zero in the display.
 4. When the cooking time has elapsed:
 - Press any button to end the signal prematurely.
 - To set another cooking time, press the + button.
 - When the dish is ready, switch off the appliance.

Changing the end time

In order to achieve a good cooking result, you can only change the set end time before operation starts and the cooking time starts counting down.

Requirement: →I is highlighted in the display.

- ▶ Use the — or + button to delay the end time.
- ✓ The appliance applies the change after a few seconds.

Cancelling the end time

You can delete the set end time at any time.

Requirement: →I is highlighted in the display.

- ▶ Reset the end time to the current time plus the set cooking time using the — button.
- ✓ After a few seconds, the appliance applies the change and starts heating up. The cooking time counts down.

12.5 Setting the time

Once the appliance has been connected to the mains or after a power cut, the time flashes in the display. The time starts at "12:00". Set the current time.

Requirement: The function selector must be set to the off 0 position.


1. Use — or + to set the time.
2. Press ⏸.
- ✓ The time that is set appears in the display.



13 Childproof lock

Secure the appliance to prevent children from accidentally switching it on or changing the settings.

Note: After a power cut, the childproof lock will no longer be active.

13.1 Activating and deactivating the childproof lock

Requirement: The function selector must be set to the off  position.

- ▶ To activate the childproof lock, press and hold the  button until **SAFE** appears in the display.
 - To deactivate the childproof lock, press and hold the  button until **SAFE** goes out in the display.

14 Cleaning and servicing

To keep your appliance working efficiently for a long time, it is important to clean and maintain it carefully.

14.1 Cleaning agent

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

WARNING – Risk of electric shock!

An ingress of moisture can cause an electric shock.

- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

ATTENTION!

Unsuitable cleaning agents damage the surfaces of the appliance.

- ▶ Do not use aggressive or abrasive cleaning agents.

- ▶ Do not use cleaning products with a high alcohol content.
- ▶ Do not use hard scouring pads or cleaning sponges.
- ▶ Do not use any special cleaners if the appliance is still warm.

Using oven cleaner in a hot cooking compartment damages the enamel.

- ▶ Do not use oven cleaner in the cooking compartment when it is still warm.
- ▶ Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.

New sponge cloths contain residues from production.

- ▶ Wash new sponge cloths thoroughly before use.

Suitable cleaning agents

Only use cleaning agents that are suitable for the different surfaces on your appliance.

Follow the instructions on cleaning the appliance.
→ "Cleaning the appliance", Page 22

Appliance

Surface	Suitable cleaning agents	Information
Stainless steel	<ul style="list-style-type: none"> ■ Hot soapy water ■ Special stainless steel cleaning products suitable for hot surfaces 	To prevent corrosion, remove any limescale, grease, starch or albumin (e.g. egg white) stains on stainless steel fronts immediately. Apply a thin layer of the stainless steel cleaning product with a soft cloth.
Enamel, plastic, painted, and screen-printed surfaces E.g. control panel	<ul style="list-style-type: none"> ■ Hot soapy water 	Do not use glass cleaner or a glass scraper.
Knobs	<ul style="list-style-type: none"> ■ Hot soapy water 	Clean with a dish cloth and dry with a soft cloth. Do not remove or scrub.
Gas hotplate burners and pan supports	<ul style="list-style-type: none"> ■ Hot soapy water 	Clean the burner parts and pan support with a dish cloth. Only use a little water. Water must not be allowed to enter the inside of the appliance through the burner compartments. Do not clean in the dishwasher.
Plinth drawer	<ul style="list-style-type: none"> ■ Hot soapy water 	Clean with a dishcloth.

Appliance door

Area	Suitable cleaning agents	Information
Door panels	<ul style="list-style-type: none"> Hot soapy water 	Do not use a glass scraper or stainless steel wool. Tip: Remove the door panels in order to clean them thoroughly. → "Appliance door", Page 26
Door panel	<ul style="list-style-type: none"> Made of stainless steel: Stainless steel cleaner Made of plastic: Hot soapy water 	Do not use glass cleaner or a glass scraper. Tip: Remove the upper door panel for thorough cleaning. → "Appliance door", Page 26
Door handle	<ul style="list-style-type: none"> Hot soapy water 	In order to avoid stubborn dirt, remove descaling agents from the door handle immediately.
Door seal	<ul style="list-style-type: none"> Hot soapy water 	Do not remove or scrub.

Cooking compartment

Area	Suitable cleaning agents	Information
Enamelled surfaces	<ul style="list-style-type: none"> Hot soapy water Vinegar water Oven cleaner 	Soak any heavily soiled areas and use a brush or steel wool. Leave the appliance door open to dry the cooking compartment after cleaning it. Notes <ul style="list-style-type: none"> Enamel burns at very high temperatures, causing minor discoloration. The functionality of your appliance is not affected by this. The edges of thin baking trays cannot be completely enamelled and may be rough. This does not impair corrosion protection. Food residues will leave a white coating on the enamel surfaces. The coating does not pose a health risk. The functionality of your appliance is not affected by this. Remove residues with lemon juice.
Self-cleaning surfaces	-	Follow the instructions for self-cleaning surfaces. → "Cleaning self-cleaning surfaces in the cooking compartment", Page 23
Glass cover on the oven light	<ul style="list-style-type: none"> Hot soapy water 	Use oven cleaner to remove very heavy soiling.
Rails	<ul style="list-style-type: none"> Hot soapy water 	Soak any heavily soiled areas and use a brush or steel wool. Tip: Remove the shelf supports for cleaning. → "Rails", Page 25
Pull-out system	<ul style="list-style-type: none"> Hot soapy water 	Use a brush to remove heavy soiling. Clean the pull-out rails while they are pushed in so that you do not remove the lubricant. Do not clean in the dishwasher. Tip: Detach the pull-out system for cleaning. → "Rails", Page 25
Accessories	<ul style="list-style-type: none"> Hot soapy water Oven cleaner 	Soak any heavily soiled areas and use a brush or steel wool. Enamelled accessories are dishwasher-safe.

14.2 Cleaning the appliance

In order to avoid damaging the appliance, clean your appliance only as specified, and using suitable cleaning products.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

⚠ WARNING – Risk of fire!

Loose food remnants, fat and meat juices may catch fire.

- ▶ Before using the appliance, remove the worst of the food residues and remnants from the cooking compartment, heating elements and accessories.

Requirement: Read the information on cleaning agents.

→ "Cleaning agent", Page 21

1. Clean the appliance using hot soapy water and a dish cloth.

- For some surfaces, you can use alternative cleaning agents.

→ "Suitable cleaning agents", Page 21

2. Dry with a soft cloth.

14.3 Cleaning controls

WARNING – Risk of electric shock!

An ingress of moisture can cause an electric shock.

- ▶ Do not detach the control knobs to clean them.
- ▶ Do not use wet sponge cloths.

1. Observe the information regarding the cleaning agents.
2. Clean using a damp sponge cloth and hot soapy water.
3. Dry with a soft cloth.

14.4 Cleaning self-cleaning surfaces in the cooking compartment

The back panel, ceiling and side walls in the cooking compartment are self-cleaning and have a coarse surface.

ATTENTION!

If the self-cleaning surfaces are not cleaned regularly, the surfaces may be damaged.

- ▶ If dark spots can be seen on the self-cleaning surfaces, use the cleaning function to clean the cooking compartment.
- ▶ If a request to clean appears, use the cleaning function to clean the cooking compartment.
- ▶ Do not use any oven cleaners or abrasive cleaning aids. If oven cleaner accidentally comes into contact with the self-cleaning surfaces, dab the surfaces immediately with water and a sponge cloth. Do not rub them.
- ▶ Use the cleaning function.
→ "EcoClean", Page 24

14.5 Discoloration of the burners

After long use, the brass burner parts become darker due to natural oxidation. This discolouration does not affect their usability.

14.6 Cleaning the pan support manually

Clean the wok ring in the same way as the pan support.

WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

1. Carefully remove the pan support.
2. Soak the pan support in the sink.
3. Clean the pan support using a scrubbing brush and washing-up liquid.
4. Rinse the pan support with clean water.
5. Dry the pan support with a kitchen towel.

14.7 Using cleaning gel for burnt-on dirt

For hard-to-remove, burnt-on dirt, you can order a cleaning gel from our online shop, from your specialist retailer or via our after-sales service.

1. Follow the instructions on the cleaning product.
2. Remove the pan supports and the burner parts.

3. ATTENTION!

On the burner parts, the controls and the aluminium surfaces, the cleaning gel leads to damage.

- ▶ Only use the cleaning gel on the pan supports and stainless steel surfaces.

Apply the cleaning gel to the burnt-on dirt.

4. If necessary, let the dirt soak overnight.

14.8 Cleaning the stainless steel surfaces

1. Observe the information regarding the cleaning agents.
2. Clean using a sponge cloth and hot soapy water in the direction of the finish.
3. Dry with a soft cloth.
4. Apply a thin layer of the stainless steel cleaning product with a soft cloth.

Tip: You can obtain stainless steel cleaning products from after-sales service or the online shop.

14.9 Cleaning the burners

After long use, the brass burner parts become darker due to natural oxidation. This discolouration does not affect their usability.

WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

1. Carefully remove the pan support.
2. Carefully remove the burner parts.
3. Clean the burner parts using a scrubbing brush and washing-up liquid.
4. Rinse the burner parts with clean water.
5. Ensure that the burner parts are completely dry before fitting them; otherwise, there may be ignition problems or problems during operation.

14.10 Cleaning the cooking zone switch

Clean the cooking zone switch after use if it is dirty or stained.

Note:

- Read the information on unsuitable cleaning agents.
 - Do not use a glass scraper.
 - Do not use a glass ceramic cleaner.
 - Do not remove the cooking zone switch.
1. Clean the cooking zone switch using hot soapy water and a soft cloth.
 - Wring out the cloth well. The cloth must not be too wet.
 - Wash new sponge cloths thoroughly before use.
 2. Dry with a soft cloth.

15 EcoClean

Use the EcoClean cleaning function regularly to help retain the cleaning ability of the self-cleaning surfaces and prevent damage.

The self-cleaning surfaces in the cooking compartment are coated with a porous, matte ceramic layer and have a coarse surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes of fat from baking, roasting or grilling and break them down. The following surfaces are self-cleaning:

- Back panel
- Door
- Side walls




ATTENTION!

If the self-cleaning surfaces are not cleaned regularly, the surfaces may be damaged.

- ▶ If dark spots can be seen on the self-cleaning surfaces, use the cleaning function to clean the cooking compartment.
- ▶ If a request to clean appears, use the cleaning function to clean the cooking compartment.
- ▶ Do not use any oven cleaners or abrasive cleaning aids. If oven cleaner accidentally comes into contact with the self-cleaning surfaces, dab the surfaces immediately with water and a sponge cloth. Do not rub them.

15.1 Cleaning recommendation

The appliance records the type and duration of the operation and, if required, recommends which cleaning function to use.

- ▶ When  lights up in the display while the appliance is switched off, use the cleaning function as soon as possible.
 - To remove the note from the display, press any button except for the  button. The note continues to appear until the cleaning function has been carried out in its entirety.
 - To reset the cleaning recommendation, press and hold the  button for approx. four seconds. The note no longer appears until the appliance has recorded the corresponding number of operations again.

Notes

- If the appliance is prematurely contaminated, e.g. by greasy poultry or roasts, or if dark spots appear on the self-cleaning surfaces, do not wait until the note appears in the display before you use the cleaning functions. The more often the cleaning function is used, the longer the cleaning ability of the self-cleaning surfaces is retained.
- After a power failure, the cleaning recommendation is reset. After a power failure, it is best to start the cleaning function.

15.2 Preparing the appliance for the cleaning function

Carefully prepare the appliance in order to achieve a good cleaning result.

ATTENTION!

Using oven cleaner on the self-cleaning surfaces damages the surfaces.

- ▶ Do not use oven cleaner on the self-cleaning surfaces. If oven cleaner does get onto these surfaces, dab it off immediately using water and a sponge cloth. Do not rub the surface and do not use abrasive cleaning aids.
1. Remove accessories and cookware from the cooking compartment.
 2. Detach the shelf supports and remove them from the cooking compartment.
→ "Rails", Page 25
 3. Remove coarse dirt using soapy water and a soft cloth:
 - From the cooking compartment floor
 - From the inside of the appliance door
 - From the glass cover on the oven light
 This prevents stubborn stains.
 4. The cooking compartment must be completely empty.

15.3 Setting the cleaning function



Ventilate the kitchen while the cleaning function is running.

WARNING – Risk of burns!

 The outside of the appliance gets very hot when the cleaning function is in progress.

- ▶ Never touch the appliance door.
- ▶ Allow the appliance to cool down.
- ▶ Keep children at a safe distance.

Requirement: Prepare the appliance for the cleaning function. → Page 24

1. Use the function selector to set EcoClean .
 - ✓ The display shows the duration. The duration of one hour cannot be changed.
2. Use the temperature selector to set the cleaning level .
 - ✓ After a few seconds, the cleaning function starts and the duration counts down.
 - ✓ When the cleaning function ends, a signal sounds and the duration is at zero in the display.
3. Switch off the appliance.
4. Wipe the appliance. → Page 24

15.4 Wiping the appliance after the cleaning function

1. Allow the appliance to cool down.
2. Wipe the cooking compartment with a damp cloth.

Note: During operation and while the cleaning function is active, reddish patches may form on the surfaces. This is not corrosion but rather residue from food that contains salt. Nutrients such as sugars and proteins are not removed from the surface coat-

ing and may stick to the surface. These spots are not harmful and do not impair the cleaning ability of the self-cleaning surfaces.

3. Attach the shelf supports.
→ "Rails", Page 25

16 Cleaning aid

The cleaning aid is a fast alternative for occasionally cleaning the cooking compartment. The cleaning aid evaporates soapy water and therefore softens dirt. This means that dirt can be removed more easily.






16.1 Setting the cleaning aid

⚠ **WARNING – Risk of scalding!**

If there is water in the cooking compartment when it is hot, this may create hot steam.

- ▶ Never pour water into the cooking compartment when the cooking compartment is hot.

Requirement: The cooking compartment must be cooled down completely.

1. Remove the accessories from the cooking compartment.
 2. Add one drop of detergent to 0.4 l water and pour it onto the centre of the cooking compartment floor. Do not use distilled water.
 3. Use the function selector to set the **Bottom heating**  type of heating.
 4. Use the temperature selector to set 80 °C.
 5. Press  repeatedly until  is selected in the display.
 6. Use  or  to set the duration to four minutes.
- ✓ After a few seconds, the appliance starts heating and the duration counts down.
 - ✓ When the cooking time has counted down, a signal sounds and the duration is at zero in the display.

7. Switch off the appliance and leave it to cool for approx. 20 minutes.


16.2 Cleaning the cooking compartment after using it

ATTENTION!

If the cooking compartment remains damp for too long, this results in corrosion.

- ▶ After using the cleaning aid, wipe the cooking compartment and allow it to dry completely.

Requirement: The cooking compartment has cooled down.

1. Open the appliance door and absorb the residual water with an absorbent sponge cloth.
2. Clean smooth surfaces in the cooking compartment with a dish cloth or a soft brush. Remove stubborn residues with a stainless steel spiral scourer.
3. Remove limescale deposits using a vinegar-soaked cloth. Wipe this away with clear water and use a soft cloth to also rub underneath the door seal dry.
4. Once the cooking compartment is sufficiently clean:
 - In order to cool the cooking compartment, leave the appliance door open in the detent position for approx. one hour.
 - To dry the cooking compartment more quickly, heat up the appliance with the door open with **3D hot air**  and 50 °C for approx. five minutes.

17 Rails

To clean the rails and cooking compartment thoroughly, you can remove the shelf supports.

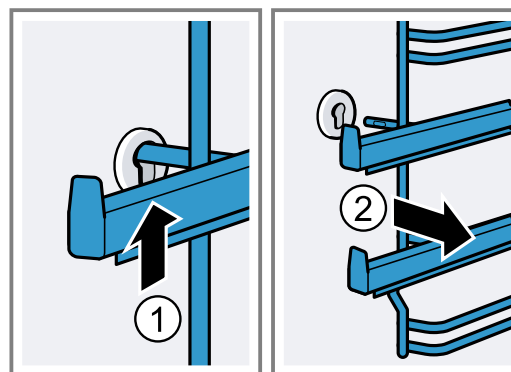
17.1 Unhooking the rails

⚠ **WARNING – Risk of burns!**

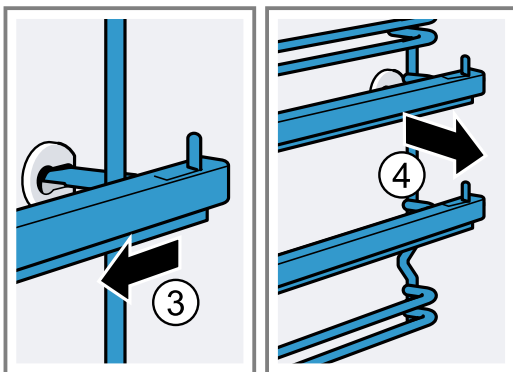
The rails can be very hot.

- ▶ Never touch the rails when they are hot.
- ▶ Allow the appliance to cool down.
- ▶ Keep children at a safe distance.

1. Lift the front rail upwards and unhook it.

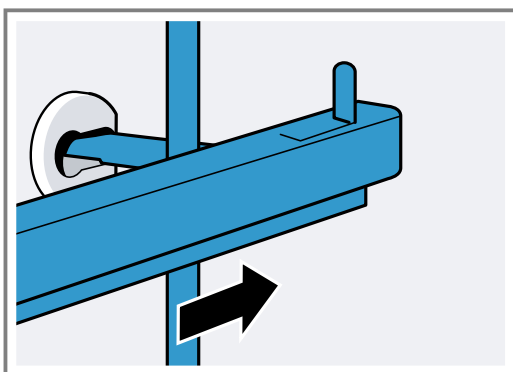


2. Then push the entire rail to the front and remove it.

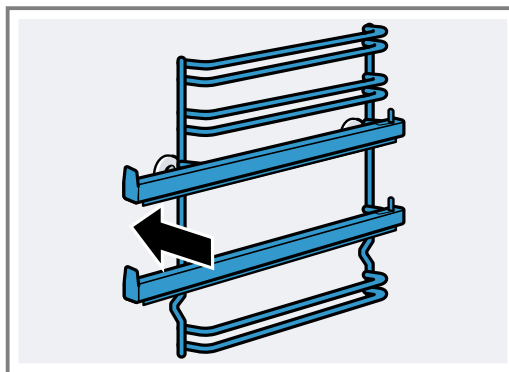


17.2 Attaching the rails

1. First insert the rail into the rear socket, press it to the back slightly



2. and insert it into the socket at the front.



The rails fit both on the left and right sides. Shelf positions 1 and 2 are located at the bottom and shelf positions 3, 4 and 5 are located at the top. Pull out the telescopic rail towards the front.

18 Appliance door

It is normally sufficient if you clean the outside of the appliance door. If the appliance door is very dirty on the inside and outside, you can remove the appliance door and clean it.

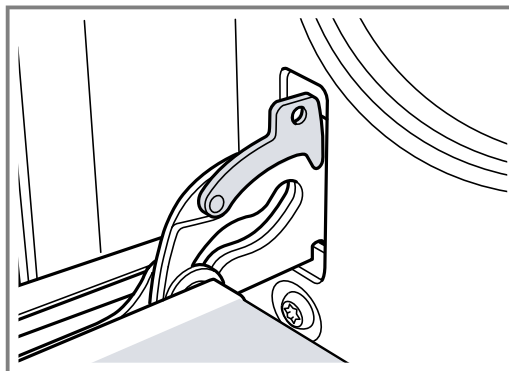
18.1 Door hinges

⚠ WARNING – Risk of injury!

When the hinges are not secured, they can snap shut with great force.

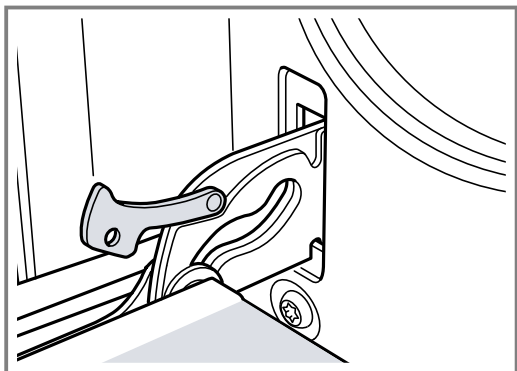
- If you open the appliance door, ensure that the locking levers are fully open or fully closed.

1. The oven door hinges each have a locking lever. When the locking levers are closed, the oven door is secured in place.



It cannot be detached.

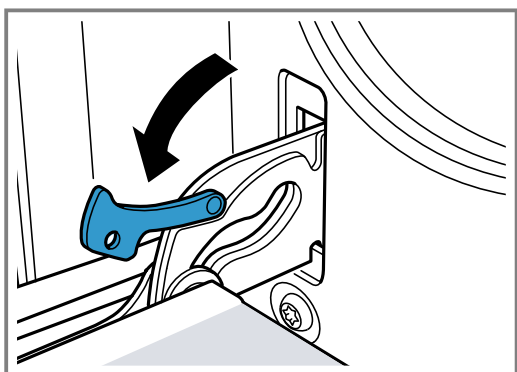
2. When the locking levers are open in order to detach the oven door, the hinges are secured.



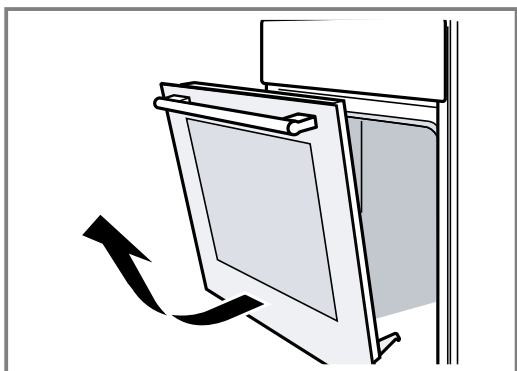
The hinges cannot snap shut.

18.2 Removing the appliance door

1. Open the oven door fully.
2. Open the locking levers on the left- and right-hand hinges.



3. Close the oven door as far as the limit stop. Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



18.3 Removing the door panes

The glass panes of the oven door can be removed to make cleaning easier.

⚠ WARNING – Risk of injury!

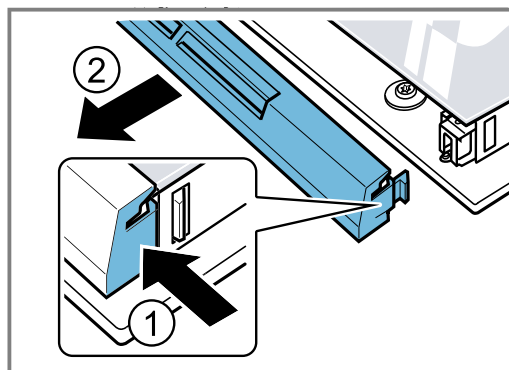
Scratched glass in the appliance door may develop into a crack.

- Do not use any harsh or abrasive cleaners or sharp metal scrapers to clean the glass on the oven door, as they may scratch the surface.

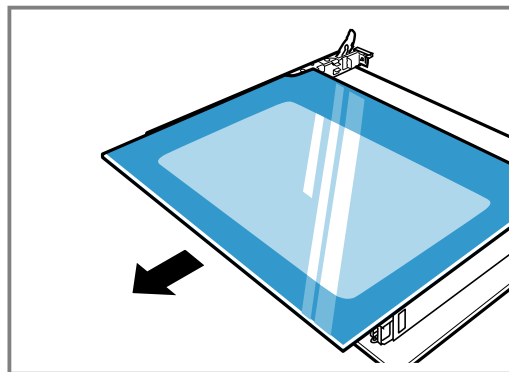
The components in the appliance door may have sharp edges.

- Wear gloves.

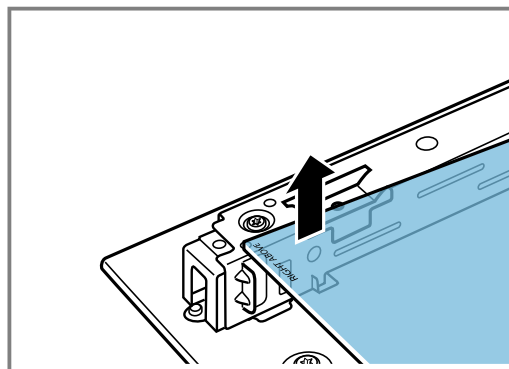
1. Detach the oven door.
→ "Removing the appliance door", Page 27
2. Position it on a cloth with its handle pointing downwards.
3. To remove the upper cover of the oven door, press in the tabs on the left and right using your fingers. Pull out and remove the cover.



4. Lift the top pane up and out.



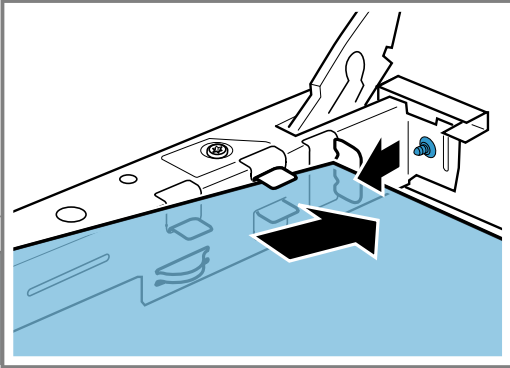
5. Lift the panel up and out.



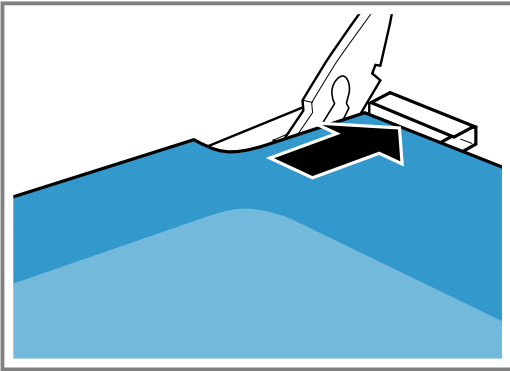
18.4 Fitting the door panes

When fitting the panes, ensure that the lettering "top right" is not upside down at the bottom left.

1. Insert the pane diagonally towards the back.



2. Hold the top pane in both brackets and insert it at an angle towards the back.



Push the pane into both openings on the underside. The smooth surface of the pane must face outwards.

3. Place the cover at the top of the oven door and press it on. The mounting brackets must lock in place on both sides.
4. Attach the oven door.
→ "Attaching the appliance door", Page 28

Note: Only use the oven once the glass panes have been correctly fitted.

18.5 Attaching the appliance door

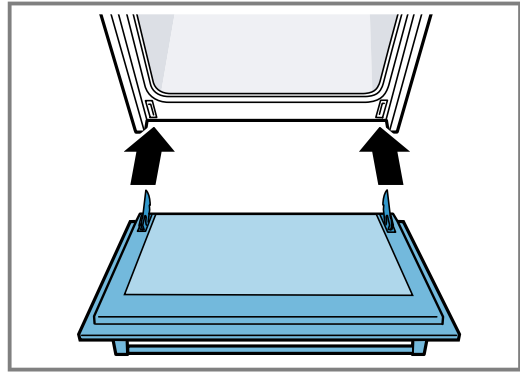
Reattach the oven door in the reverse sequence to removal.

⚠ WARNING – Risk of injury!

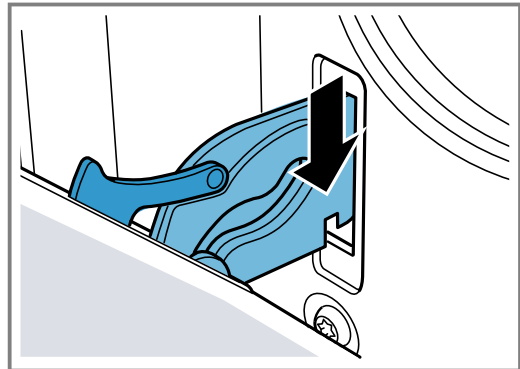
The oven door might accidentally fall or a hinge may suddenly snap shut.

- In this case, do not hold onto the hinge. Call customer service.

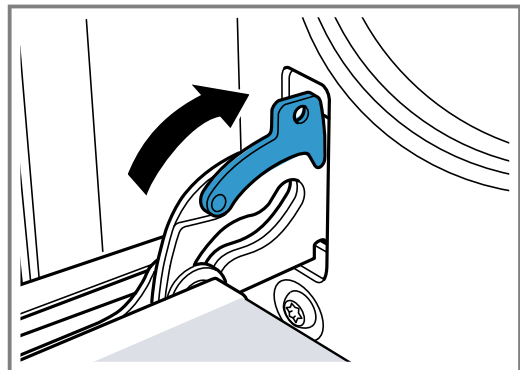
1. When attaching the oven door, ensure that both hinges are inserted in the opening direction.



2. The notch on the hinge must engage on both sides.



3. Close both locking levers again.



4. Close the appliance door.

18.6 Additional door safety

Additional safety devices have been fitted to prevent contact with the oven doors. Always attach these safety devices when children could come near the oven. You can purchase this special accessory from after-sales service. 11023590

⚠ WARNING – Risk of burns!

During long cooking times, the oven door may become very hot.

- Supervise small children when the oven is in operation.

19 Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary costs.

WARNING – Risk of injury!

Improper repairs are dangerous.



- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ If the appliance is defective, call Customer Service.

WARNING – Risk of electric shock!

Incorrect repairs are dangerous.

- ▶ Repairs to the appliance should only be carried out by trained specialist staff.
- ▶ Only use genuine spare parts when repairing the appliance.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, the manufacturer's Customer Service or a similarly qualified person in order to prevent any risk.

19.1 Malfunctions

Fault	Cause and troubleshooting
The appliance is not working.	<p>The mains plug of the power cord is not plugged in.</p> <ul style="list-style-type: none"> ▶ Connect the appliance to the power supply. <p>The circuit breaker is faulty.</p> <ul style="list-style-type: none"> ▶ Check the circuit breaker in the fuse box. <p>There has been a power cut.</p> <ul style="list-style-type: none"> ▶ Check whether the lighting in your kitchen or other appliances are working.
The appliance does not switch off fully at the end of a cooking time.	<p>At the end of a cooking time, the appliance stops heating up. The oven light and cooling fan do not switch off. For types of heating with air recirculation, the fan continues to run in the back wall of the cooking compartment.</p> <ul style="list-style-type: none"> ▶ Turn the function selector to the off position. ✓ The appliance is switched off. ✓ The oven light and the fan in the back wall are switched off. ✓ The cooling fan switches off automatically as soon as the appliance has cooled down.
The time flashes in the display.	<p>There has been a power cut.</p> <ul style="list-style-type: none"> ▶ Reset the time. → "Setting the time", Page 20
S R F E lights up in the display and no settings can be made on the appliance.	<p>Childproof lock is activated.</p> <ul style="list-style-type: none"> ▶ Use  to deactivate childproof lock. → "Childproof lock", Page 21
CL appears in the display.	<p>Cleaning recommendation</p> <ul style="list-style-type: none"> ▶ Run the cleaning function fully. → "EcoClean", Page 24 <p>You can temporarily dismiss the information in the display by pressing any button. → "Cleaning recommendation", Page 24</p>
A message with E appears in the display, e.g. E05-32 .	<p>Electronics fault</p> <ol style="list-style-type: none"> 1. Press . – If necessary, reset the time on the clock. ✓ If the fault was a one-off, the error message disappears. 2. If the error message appears again, call the after-sales service. State the exact error message and the E no. for your appliance in full. → "Customer Service", Page 31
There is a smell of gas in the kitchen.	<p>The gas cylinder connection is leaking.</p> <ol style="list-style-type: none"> 1. Ventilate the room. 2. Check the gas cylinder connection. <p>The gas pipe to the appliance is leaking.</p> <ol style="list-style-type: none"> 1. Ventilate the room. 2. Call the gas supplier.
Burner does not ignite.	<p>There has been a power cut.</p> <ul style="list-style-type: none"> ▶ Light the burner with a gas lighter or a match.

Fault	Cause and troubleshooting
Burner does not ignite.	The burner parts are positioned incorrectly. <ol style="list-style-type: none"> 1. Position the burner parts precisely and evenly. 2. Ensure that the locking catches click into place in the recesses.
	Burner parts are wet. <ul style="list-style-type: none"> ▶ Carefully dry the burner parts.
	Food remnants or dirt are located between the ignition plug and the burner. <ul style="list-style-type: none"> ▶ Clean the space between the ignition plugs and burners.
	The safety valve for the gas line is closed. <ul style="list-style-type: none"> ▶ Open the safety valve for the gas line.
	Gas cylinder is empty. <ul style="list-style-type: none"> ▶ Replace the gas cylinder.
	There is air in the gas line following initial connection or a cylinder change. <ol style="list-style-type: none"> 1. Turn the control knob to 0. 2. Ignite the burner again. 3. If necessary, repeat the ignition several times.
Burner goes out straight after being ignited.	The control knob was not held down for long enough. <ol style="list-style-type: none"> 1. Keep the control knob pressed in for a few seconds after ignition. 2. Push the control knob in firmly.
	Openings on the burner are soiled. <ul style="list-style-type: none"> ▶ Clean and dry the openings on the burner.
The burner flame is not uniform.	The burner parts are positioned incorrectly. <ol style="list-style-type: none"> 1. Position the burner parts precisely and evenly. 2. Ensure that the locking catches click into place in the recesses.
	Openings on the burner are soiled. <ul style="list-style-type: none"> ▶ Clean and dry the openings on the burner.
The burner flame goes out while the appliance is in operation.	Gas cylinder is empty. <ul style="list-style-type: none"> ▶ Replace the gas cylinder.

19.2 Replacing the oven light bulb

If the light in the cooking compartment fails, change the oven light bulb.

Note: Heat-resistant, 25-watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers. Only use these bulbs. Hold the new halogen bulbs only with a clean, dry towel. This increases the service life of the bulb.

⚠ WARNING – Risk of burns!

The appliance and its parts that can be touched become hot during use.

- ▶ Caution should be exercised here in order to avoid touching heating elements.
- ▶ Young children under 8 years of age must be kept away from the appliance.

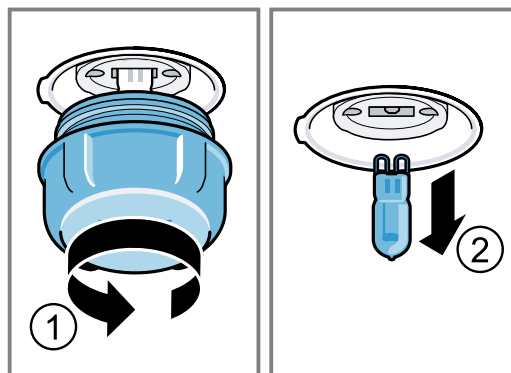
⚠ WARNING – Risk of electric shock!

When changing the bulb, the bulb socket contacts are live.

- ▶ Before replacing the bulb, ensure that the appliance is switched off in order to prevent a potential electric shock.
- ▶ Also unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

Requirements

- The appliance is disconnected from the power supply.
 - The cooking compartment has cooled down.
 - You have a new halogen bulb to replace the old one.
1. Place a tea towel in the cooking compartment to prevent damage.
 2. Turn the glass cover anti-clockwise to remove it.
 3. Pull out the halogen bulb without turning it.



4. Insert the new halogen bulb and press it firmly into the socket. Make sure the pins are positioned correctly.
5. Depending on the appliance model, the glass cover may have a sealing ring. Attach the sealing ring.
6. Screw in the glass cover.

7. Remove the tea towel from the cooking compartment.

8. Connect the appliance to the power supply.

20 Transportation and disposal

You can find out here how to prepare your appliance for transportation. You will also find out how to dispose of old appliances.

20.1 Disposing of old appliance

Valuable raw materials can be reused by recycling.

1. Unplug the appliance from the mains.
2. Cut through the power cord.
3. Dispose of the appliance in an environmentally friendly manner.

Information about current disposal methods are available from your specialist dealer or local authority.



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

The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

20.2 Transporting the appliance

Keep the original appliance packaging. Only transport the appliance in the original packaging. Observe the transport arrows on the packaging.

1. Secure all moving parts in and on the appliance using adhesive tape that can be removed without leaving any traces.
2. Slide all accessories, such as baking trays, into the corresponding slots with thin cardboard at the edges, in order to avoid damaging the appliance.
3. Place cardboard or similar between the front and rear side to prevent knocks against the inside of the door glass.
4. Secure the door and, if available, the top cover to the appliance sides using adhesive tape.

If the original packaging is no longer available

1. In order to guarantee sufficient protection against any transport damage, pack the appliance in protective packaging.
2. Always transport the appliance upright.
3. Do not hold the appliance by the door handle or the connections on the rear, as these could be damaged.
4. Do not place any heavy objects on the appliance.

21 Customer Service

If you have any queries on use, are unable to rectify faults on the appliance yourself or if your appliance needs to be repaired, contact Customer Service.

Detailed information on the warranty period and terms of warranty in your country is available from our after-sales service, your retailer or on our website.

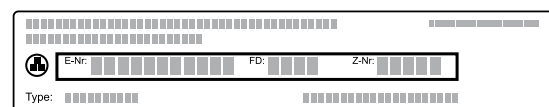
If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD) of your appliance.

The contact details for Customer Service can be found in the enclosed Customer Service directory or on our website.

This product contains light sources from energy efficiency class G.

21.1 Product number (E-Nr.) and production number (FD)

You can find the product number (E-Nr.) and the production number (FD) on the appliance's rating plate. You will see the rating plate with these numbers if you open the appliance door.



Make a note of your appliance's details and the Customer Service telephone number to find them again quickly.


22 How it works

Here, you can find the ideal settings for various types of food as well as the best accessories and cookware. These recommendations are perfectly tailored to your appliance.

22.1 Proceed as follows:

Note:

If you are using the appliance for the first time, follow this important information:

- → "Safety", Page 2
 - → "Saving energy", Page 7
 - → "Preventing material damage", Page 6
1. Select a suitable type of food from the overview of food.
Note: If you do not find the exact food or application that you want to prepare or implement, look for a similar dish and take the general information into consideration.
 2. Remove any accessories from the cooking compartment.
 3. Select suitable cookware and accessories.
Use the cookware and the accessory listed in the recommended settings.
 4. Only preheat the appliance if the recipe or the recommended settings tell you to do so.
 5. Use the recommended settings when configuring the appliance settings.
 6.  **WARNING – Risk of scalding!**
Hot steam may escape when you open the appliance door. Steam may not be visible, depending on the temperature.
 - ▶ Open the appliance door carefully.
 - ▶ Keep children at a safe distance.
 When the dish is ready, switch off the appliance.

22.2 Condensation

This section tells you how condensation is formed, how you can prevent damage, and how you can prevent condensation from forming.

When you are cooking food in the cooking compartment, a lot of steam may form in the cooking compartment. Since your appliance is extremely energy-efficient, only a small amount of heat escapes during operation. Due to the significant differences in temperature between the appliance interior and the external parts of the appliance, condensation may build up on the appliance door, the control panel or the front panels of adjacent kitchen cabinets. The formation of condensation is a normal physical phenomenon.

In order to prevent damage, wipe away the condensation.

When you preheat the appliance, you reduce the build-up of condensation.

22.3 Good to know

Observe this information when preparing food.

- The temperature and cooking time depend on the amount of food and the recipe. Settings ranges are specified for this reason. Select lower values first and, if required, select higher values the next time. Cooking times cannot be reduced by using higher temperatures. Doing this would mean that the food would only be cooked on the outside, and would not be fully cooked in the middle.
- The setting values apply to food placed in the cooking compartment while the cooking compartment is still cold. You can cut your energy use by up to 20%.
It is not usually necessary to preheat the appliance. If you would like to preheat the oven anyway, you can reduce the indicated baking times by a few minutes.
Preheating is required for some types of food. Do not place accessories into the cooking compartment until it has finished preheating.
- Remove any accessories that are not being used from the cooking compartment. This allows you to achieve optimal cooking results and save up to 20% in energy.
- Hot air gentle is an intelligent type of heating that allows you to gently cook meat, fish and baked items. The appliance optimally controls the supply of energy to the cooking compartment. The food is cooked in phases using residual heat. This means that the food remains more succulent and browns less. Depending on the preparation and food, you can save energy. If you preheat the appliance or open the appliance door before the food has finished cooking, you may not be able to achieve this result.
The hot air gentle type of heating is used to measure both the energy consumption in circulating-air mode and the energy efficiency class.
- Only use original accessories.
The original accessory has been tailored to the cooking compartment and the types of heating. Ensure that the accessory slides in the right way round.

Greaseproof paper

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

WARNING – Risk of fire!

Opening the appliance door creates a draught. Greaseproof paper may come into contact with the heating element and catch fire.

- ▶ Never place greaseproof paper loosely over accessories when preheating the appliance and while cooking.
- ▶ Always cut greaseproof paper to size and use a plate or baking tin to hold it down.

22.4 Notes on baking

When baking, use the shelf positions indicated.

Baking on one level	Shelf position
Rising pasta/baked goods or tin on the wire rack	2
Flat pasta/baked items or in the baking tray	2–3
Baking on two or more levels	Shelf position
Universal pan	3
Baking tray	1
Baking tins on the wire rack:	Shelf position
First wire rack	3
Second wire rack	1
Baking on three levels	Shelf position
Baking trays	5
Universal pan	3
Baking trays	1

Notes

- When baking on several layers, use hot air. Different food that is placed in the oven at the same time will not necessarily be ready at the same time. In such cases, you can remove the cooked food and continue to cook the other baking tray. If necessary, you can change the position and direction of the baking trays.
- Position baking tins/dishes either next to one another or offset on different shelves so that they are not directly one above the other in the cooking compartment. You can cut energy use by cooking different items at the same time.
- For best results, we recommend using dark-coloured metal baking tins.

22.5 Cakes and other baked goods

Recommended settings for cakes and baked items
The temperature and baking time depend on the quantity and consistency of the dough. This is why temperature ranges are given in the tables. Set a short cooking time first. If required, set a longer cooking time next time. A lower temperature results in more even browning.


Baking tips



We have compiled a few tips to help you achieve a good baking result.

Topic	Tip
You want your cake to rise evenly.	<ul style="list-style-type: none"> Only grease the base of the springform cake tin. After baking, use a knife to carefully loosen the cake from the baking tin.
You do not want small baked goods to stick to each other when baking.	Leave a minimum clearance of 2 cm around each item that is to be baked. This allows enough space for the baked goods to expand and brown on all sides.
Determine whether the cake is ready.	Push a cocktail stick into the highest point on the cake. If the cocktail stick comes out clean, the cake is ready.
You want to bake according to your own recipe.	Use similar items in the baking tables as a guide.
Use bakeware made of silicone, glass, plastic or ceramic.	<ul style="list-style-type: none"> The baking tin must be heat-resistant up to 250 °C. Cakes in these types of bakeware brown less.














Recommended settings

Cakes in tins

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Sponge cake, simple	Vienna ring tin/loaf tin	2		160–180	50–60
Sponge cake, simple, 2 levels	Vienna ring tin/loaf tin	3+1		140–160	60–80
Sponge cake, delicate	Vienna ring tin/loaf tin	2		150–170	60–80
Sponge flan base	Flan base tin	3		160–180	30–40
Fruit tart or cheesecake with shortcrust pastry base	Springform cake tin, diameter 26 cm	2		160–180	70–90
Strudel	Tart dish or tin	1		200–240	25–50
Pie	Springform cake tin Ø 28 cm	2		160–180	25–35
Sponge cake	Bundt cake tin	2		150–170	60–80








Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Sponge flan, 3 eggs	Springform cake tin, diameter 26 cm	2		160–170	30–40
Sponge flan, 6 eggs	Springform cake tin Ø 28 cm	2		160–170	35–45



Tray bakes

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Sponge cake with topping	Universal pan	3		160–180	20–45
Sponge cake, 2 levels	Universal pan + Baking tray	3+1		140–160	30–55
Shortcrust tart with dry topping	Universal pan	2		170–190	25–35
Shortcrust tart with dry topping, 2 levels	Universal pan + Baking tray	3+1		160–170	35–45
Shortcrust tart with moist topping	Universal pan	2		160–180	60–90
Yeast cake with dry topping	Universal pan	3		170–180	25–35
Yeast cake with dry topping, 2 levels	Universal pan + Baking tray	3+1		150–170	20–30
Yeast cake with moist topping	Universal pan	3		160–180	30–50
Yeast cake with moist topping, 2 levels	Universal pan + Baking tray	3+1		150–170	40–65
Plaited loaf, plaited ring	Universal pan	2		160–170	35–40
Swiss roll	Universal pan	2		170–190 ¹	15–20
Strudel, sweet	Universal pan	2		190–210	55–65
Strudel, frozen	Universal pan	3		180–200	35–45













¹ Preheat the appliance.

Small yeast cakes

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Muffins	Muffin tray on wire rack	2		170–190	20–40
Muffins, 2 levels	Muffin tray on wire rack	3+1		160–170	30–40
Small baked items	Universal pan	3		150–170	25–35
Viennese whirls, 2 levels	Universal pan + Baking tray	3+1		150–170	25–40
Puff pastry	Universal pan	3		180–200	20–30
Puff pastry, 2 levels	Universal pan + Baking tray	3+1		180–200	25–35
Puff pastry, 3 levels	2x Baking tray + Universal pan	5+3+1		170–190	30–45

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Choux pastry, e.g. profiteroles, eclairs	Universal pan	3		190–210	35–50
Choux pastry, 2 levels, e.g. profiteroles, eclairs	Universal pan + Baking tray	3+1		190–210	35–45

Biscuits

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Viennese whirls	Universal pan	3		140-150 ¹	30-40
Viennese whirls, 2 levels	Universal pan + Baking tray	3+1		140–150 ¹	30–45
Viennese whirls, 3 levels	2x Baking tray + Universal pan	5+3+1		130–140 ¹	40–55
Biscuits	Universal pan	3		140–160	20–30
Biscuits, 2 levels	Universal pan + Baking tray	3+1		130–150	25–35
Biscuits, 3 levels	2x Baking tray + Universal pan	5+3+1		130–150	30–40
Meringues	Universal pan	3		80-100	100-150
Meringues, 2 levels	Universal pan + Baking tray	3+1		90-100	100-150
Coconut macaroons	Universal pan	2		100-120	30-40
Coconut macaroons, 2 levels	Universal pan + Baking tray	3+1		100-120	35-45
Coconut macaroons, 3 levels	x 2 Baking tray + Universal pan	5+3+1		100-120	40-50
Viennese whirls	Universal pan	3		180–200	25–35

¹ Preheat the appliance for 5 minutes. For appliances with the rapid heating function, do not use this function for preheating.

Tips for next time you bake

If something goes wrong when baking, you can find some tips here.

Topic	Tip
Your cake collapses.	<ul style="list-style-type: none"> Note the ingredients and preparation instructions that are given in the recipe. Use less liquid. Or: Reduce the baking temperature by 10 °C and increase the baking time.

Topic	Tip
Your cake is too dry.	Increase the baking temperature by 10 °C and shorten the baking time.
Your cake is generally too light in colour.	<ul style="list-style-type: none"> Check the shelf position and accessory. Increase the baking temperature by 10 °C. Or: Increase the baking time.
Your cake is too light on top and too dark underneath.	Place the cake one level higher in the cooking compartment.

Topic	Tip
Your cake is too dark on top and too light underneath.	<ul style="list-style-type: none"> Place the cake one level lower in the cooking compartment. Reduce the baking temperature and increase the baking time.
Your cake is unevenly browned.	<ul style="list-style-type: none"> Reduce the baking temperature. Cut the greaseproof paper to a suitable size. Position the baking tin in the centre. Shape small baked goods to be the same size and thickness.

Topic	Tip
Your cake is cooked on the outside but is not fully baked through on the inside.	<ul style="list-style-type: none"> Reduce the baking temperature and increase the baking time. Add less liquid. <p>For cakes with a moist topping:</p> <ul style="list-style-type: none"> Pre-bake the base. Sprinkle the baked base with almonds or breadcrumbs. Place the topping on the base.
The cake will not come out of the tin when turned upside down.	<ul style="list-style-type: none"> Allow the cake to cool for 5–10 minutes after baking. Use a knife to carefully loosen the edge of the cake. Turn the cake tin upside down again and cover it several times with a cold, wet cloth. Next time you bake, grease the baking tin/dish and sprinkle it with breadcrumbs.

22.6 Bread and bread rolls

The values for bread dough apply to both dough placed on a tray and dough placed in a loaf tin.





ATTENTION!

When the cooking compartment is hot, any water inside it will create steam. The change in temperature may cause damage.

- ▶ Never pour water into the cooking compartment when it is still hot.
- ▶ Never place cookware containing water on the cooking compartment floor.







Recommended settings

Bread and bread rolls

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Bread, 750 g, in a loaf tin or free-form	Universal pan or Loaf tin	2		180–200	50–60
Bread, 1000 g, in a loaf tin or free-form	Universal pan or Loaf tin	2		200–220	35–50
Bread, 1500 g, in a loaf tin or free-form	Universal pan or Loaf tin	2		180–200	60–70
Flatbread	Universal pan	3		240–250	25–30

¹ The cooking process must take place on the appliance baking tray.

² Preheat the appliance.

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Flatbread, frozen ¹	Universal pan	2		200–220 ²	10–25
Bread rolls, sweet, fresh	Universal pan	3		170–180 ²	20–30
Bread rolls, sweet, fresh, 2 levels	Universal pan + Baking tray	3+1		160–180 ²	15–25
Bread rolls, fresh	Universal pan	3		200–220	20–30
Toast with topping, x 4	Wire rack	3		200–220	15–20
Toast with topping, x 12	Wire rack	3		220–240	15–25

¹ The cooking process must take place on the appliance baking tray.















² Preheat the appliance.

22.7 Pizza, quiche and savoury cakes

Here, you can find information about pizza, quiche and savoury cakes.

Recommended settings

Pizza, quiche and savoury cakes

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Pizza, fresh	Universal pan	3		170–190	20–30
Pizza, fresh, 2 levels	Universal pan + Baking tray	3+1		160–180	35–45
Pizza, fresh, thin-crust	Universal pan	2		250–270 ¹	20–30
Pizza, chilled	Universal pan	1		180–200 ¹	10–15
Pizza, frozen, thin-crust, x 1	Wire rack	2		190–210	15–20
Pizza, frozen, thin base, x 2	Universal pan + Wire rack	3+1		190–210	20–25
Pizza, frozen, deep-pan, x 1	Wire rack	3		180–200	20–25
Pizza, frozen, deep-pan, x 2	Universal pan + Wire rack	3+1		170–190	20–30
Mini pizzas, frozen	Universal pan	3		190–210	10–20
Savoury bakes in a tin	Springform cake tin Ø 28 cm	2		170–190	40–50
Quiche, flan	Tart dish or tin	2		190–210	35–45
Pierogi	Ovenproof dish	2		170–190	55–65
Empanadas	Universal pan	3		180–190	35–45
Börek	Universal pan	3		190–210	25–35

¹ Preheat the appliance.

22.8 Bakes and gratins

How well cooked the bake is will depend on the size of the ovenware and the thickness of the bake.

Use wide, shallow cookware for bakes and gratins.

Food takes longer to cook in deep, narrow cookware and it browns more on top.

You can prepare food in baking tins or in the universal pan.

- Baking tins on the wire rack: Shelf position 2
- Universal pan: Shelf position 2





You can cut energy use by cooking different items at the same time. Position baking tins next to one another in the cooking compartment.

⚠ WARNING – Risk of injury!

If hot glass cookware is placed on a wet or cold surface, the glass may shatter.

- ▶ Place hot glass ovenware on a dry mat after cooking.

Recommended settings**Bakes and gratins**

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Bake, savoury, fresh, cooked ingredients	Ovenproof dish	2		200–220	30–60
Bake, sweet	Ovenproof dish	2		180–200	50–60
Potato gratin, raw ingredients, 4 cm deep	Ovenproof dish	2		150–170	60–80
Potato gratin, raw ingredients, 4 cm deep, on 2 levels	Ovenproof dish	3+1		150–160	70–80

22.9 Poultry, meat and fish

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

If you prepare dishes that are larger or heavier than what is specified in the recommended settings, always use the lower temperature. If cooking more than one item, use the weight of the heaviest item as a basis for determining the cooking time. The individual pieces must be approximately the same size.

Roasting and grilling on the wire rack

Roasting on the wire rack works particularly well for large poultry or for multiple pieces at the same time.

- Depending on the size and type of the food to be roasted, add up to 1/2 litre water to the universal pan.
You can make a sauce from the juices that are collected. This also means that less smoke is produced and the cooking compartment does not become as dirty.
- Keep the appliance door closed when using the grill.
Never grill with the appliance door open.
- Place the food to be grilled on the wire rack. In addition, slide the universal pan in at least one shelf position lower, with the slanted edge facing the appliance door. This means that any dripping fat is caught.

Roasting in cookware

If you cook food in cookware, you can remove it from the cooking compartment more easily and serve it directly in the cookware. If you cover the cookware when you cook your food, this will keep the cooking compartment cleaner.

General information about roasting in cookware

- Use heat-resistant, ovenproof cookware.
- Place the cookware onto the wire rack.
- Check in advance whether the cookware fits in the cooking compartment.
- Glass cookware is best.

- Shiny roasting dishes made from stainless steel or aluminium are not ideal. They reflect the heat like a mirror. The food cooks more slowly and does not brown as well. Increase the temperature accordingly and extend the cooking time.
- Follow the manufacturer's instructions for your roasting dishes.

Cookware without lid

- Use a deep roasting dish.
- Place the cookware onto the wire rack.
- If you do not have any suitable cookware, use the universal pan.

Cookware with lid

- Use a suitable lid that seals well.
- Place the cookware onto the wire rack.
- Meat, poultry and fish can also become crispy in a covered roasting dish. Use a roasting dish with a glass lid for this. Select a higher temperature.

⚠ WARNING – Risk of injury!

If hot glass cookware is placed on a wet or cold surface, the glass may shatter.

- ▶ Place hot glass ovenware on a dry mat after cooking.

⚠ WARNING – Risk of scalding!

Very hot steam may escape when the lid is opened after cooking. Steam may not be visible, depending on the temperature.

- ▶ Lift the lid in such a way that the hot steam can escape away from you.
- ▶ Keep children away from the appliance.

Notes on roasting and grilling

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

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

- Add a little liquid to the poultry in the cookware. Cover the base of the cookware with approx. 1–2 cm of liquid.
- When you turn poultry, ensure that the breast side or skin side is underneath to begin with.
- Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.
- Only add salt to steaks once they have been grilled. Salt draws water from the meat.
- Set the cooking time (e.g. 20 + 35): For 500 g meat, calculate 20 minutes plus 35 minutes baking time with additional time. For 1.5 kg, the cooking time would therefore be 95 minutes.
- Cooking time range (e.g. 10–15): Your food will be ready within the specified range of time.

Tips for poultry, meat and fish

Observe the instructions when preparing poultry, meat and fish

Poultry

- For duck or goose, pierce the skin on the underside of the wings. This allows the fat to drain out.
- If using duck breast, score the skin. Do not turn duck breasts.
- Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Meat

- Coat lean meat with fat as required, or separate the pieces.
- When roasting, add a little liquid if the meat is lean. Cover the base of the glass cookware with approx. 1/2 cm of liquid.
- Score the rind crosswise. If you turn the joint when cooking it, ensure that the rind is underneath to begin with.
- When the joint is ready, turn off the oven and allow it to rest for a further 10 minutes in the cooking compartment, keeping the door closed. This helps distribute the meat juices more evenly. Wrap the joint in aluminium foil if necessary. The resting time is not included in the specified cooking time.
- It is more convenient to roast and braise meat in the cookware. You can take the joint out of the cooking compartment more easily in the cookware, and prepare the sauce in the cookware itself.
- The quantity of liquid depends on the type of meat, the material the cookware is made from and on whether or not a lid is used. If you are cooking meat in an enamelled or dark-coloured metal roasting dish, it will need a little more liquid than if cooked in glass cookware.
- The liquid in the cookware evaporates as the meat roasts. Carefully pour in more hot liquid if required.
- The distance between the meat and the lid must be at least 3 cm. The meat may expand.

- To braise the meat, sear it first as required. Add water, wine, vinegar or similar for the braising liquid. The base of the cookware must be covered with 1–2 cm of liquid.

Fish

- You do not need to turn whole fish.
- Place the whole fish into the cooking compartment in swimming position with the dorsal fin facing upwards.
- Placing half a potato or a small ovenproof container in the stomach cavity of the fish provides stability.
- You can tell when the fish is cooked because the dorsal fin can be removed easily.
- When stewing, add two to three tablespoons of liquid and a little lemon juice or vinegar into the cookware.











Tips for roasting and braising

Use these tips for good results when roasting and braising.















Topic	Tip
Lean meat must not dry out.	<ul style="list-style-type: none"> ■ Coat lean meat with fat or oil as required or cover it with strips of bacon.
If you want to cook a joint with rind, proceed as follows:	<ul style="list-style-type: none"> ■ Score the rind in a criss-cross pattern. ■ Roast the joint with the rind facing down first.
Keep the cooking compartment as clean as possible.	<ul style="list-style-type: none"> ■ Cook the food in a covered roasting dish at a higher temperature. Or: ■ Use the grill tray. If required, the grill tray can be bought later as an optional accessory.
You want the meat (e.g. roast beef) to remain hot and succulent.	<ul style="list-style-type: none"> ■ When the roast is ready, switch off the oven and leave the meat to rest for 10 minutes in the cooking compartment with the door closed. This helps distribute the meat juices more evenly. The resting time is not included in the specified cooking time. ■ After preparing it, wrap the food in aluminium foil.

Recommended settings

Poultry

Food	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C/grill setting	Cooking time in mins
Chicken, 1.3 kg, unstuffed	Cookware without lid	2		200–220	60–70
Small chicken portions, 250 g each	Cookware without lid	3		220–230	30–35
Chicken goujons, nuggets, frozen	Universal pan	3		190–210	20–25
Duck, unstuffed, 2 kg	Cookware without lid	2		190–210	100–110
Duck breast, 300 g each, medium	Cookware without lid	3		240–260	30–40
Goose, unstuffed, 3 kg	Cookware without lid	2		170–190	120–140
Goose legs, 350 g each	Cookware without lid	3		220–240	40–50
Small turkey, 2.5 kg	Cookware without lid	2		180–200	80–100
Turkey breast, boned, 1 kg	Cookware with lid	2		240–260	80–100
Turkey thigh, on the bone, 1 kg	Cookware without lid	2		180–200	90–100

Meat

Food	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C/grill setting	Cooking time in mins
Joint of pork without rind, e.g. neck, 1.5 kg	Cookware without lid	1		180–200	140–160
Joint of pork with rind, e.g. shoulder, 2 kg	Cookware without lid	1		170–190	190–200
Pork tenderloin steak, 1.5 kg	Cookware with lid	2		190–210	130–140
Pork steaks, 2 cm thick	Wire rack	4		3	20–25 ¹
Fillet of beef, medium, 1 kg	Cookware without lid	3		210–220	45–55
Pot-roasted beef, 1.5 kg	Cookware with lid	2		200–220	100–120 ²
Sirloin, medium, 1.5 kg	Cookware without lid	2		200–220	60–70
Hamburger, 3–4 cm thick	Wire rack	4		3 ³	25–30 ¹
Joint of veal, 1.5 kg	Cookware without lid	2		180–200	120–140
Knuckle of veal, 1.5 kg	Cookware with lid	2		210–230	130–150
Leg of lamb, boned, medium, 1.5 kg	Cookware without lid	2		170–190	70–80 ⁴
Saddle of lamb on the bone, medium, 1.5 kg	Cookware without lid	2		180–190	45–55 ⁴
Grilled sausages	Wire rack	3		3	20–25 ¹
Meat loaf, 1 kg	Cookware without lid	2		170–180	70–80





¹ Slide the universal pan underneath the wire rack.

² At the start, add liquid to the cookware so that at least 2/3 of the joint is covered in liquid

³ Turn the dish 2/3 of the way through the cooking time.

⁴ Do not turn the food. Cover the base with water.

Fish

Food	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C/grill setting	Cooking time in mins
Fish, grilled, whole, 300 g, e.g. trout	Wire rack	2		2	20–25 ¹
Fish, grilled, whole, 1 kg, e.g. gilthead	Wire rack	2		180–200	45–50 ¹
Fish, grilled, whole, 1.5 kg, e.g. salmon	Wire rack	2		170–190	50–60 ¹
Fish fillet/fish cutlet, 2–3 cm thick, grilled	Wire rack	3		2	20–25 ¹

¹ Slide the universal pan underneath the wire rack.

Tips for next time you roast

If roasting is not successful the first time, you can find some tips here.

Topic	Tip
The roast is too dark and the crackling is partly burnt.	<ul style="list-style-type: none"> Select a lower temperature. Reduce the roasting time.
Your roast is too dry.	<ul style="list-style-type: none"> Select a lower temperature. Reduce the roasting time.
The crackling on your roast is too thin.	<ul style="list-style-type: none"> Increase the temperature. Or: Switch on the grill briefly at the end of the roasting time.

Topic	Tip
Your roasting juices are burnt.	<ul style="list-style-type: none"> Select a smaller item of cookware. When roasting, add more liquid.
Your roasting juices are too clear and watery.	<ul style="list-style-type: none"> Use a larger item of cookware so that more liquid evaporates. When roasting, add less liquid.
The meat is burned slightly during braising.	<ul style="list-style-type: none"> Check whether the roasting dish and lid fit together and close properly. Reduce the temperature. Add liquid when braising.


22.10 Vegetables and side dishes

This is where you can find information about preparing vegetable products that you can use as a side dish for your meals.

Recommended settings

Vegetables and side dishes

Use the settings listed in the table.

Food	Accessories/cookware	Shelf position	Type of heating	Temperature in °C/grill setting	Cooking time in mins
Grilled vegetables	Universal pan	5		3	10–20
Baked potatoes, halved	Universal pan	3		190–210	25–35
Potato products, frozen, e.g. chips, croquettes, potato pockets, rösti	Universal pan	3		200–220	25–35
Chips, 2 levels	Universal pan + Baking tray	3+1		190–210	30–40

22.11 Yoghurt


You can also use your appliance to make your own yoghurt.

Making yoghurt

1. Remove the accessories and shelves from the cooking compartment.
2. Heat 1 litre of milk (3.5% fat) to 90 °C on the hob and then leave it to cool down to 40 °C. Only heat UHT milk to 40 °C.
3. Stir 30 g yoghurt into the milk.
4. Pour the mixture into small containers, e.g. small jars with lids.
5. Cover the containers with film, e.g. cling film.
6. Place the containers on the cooking compartment floor.
7. Use the recommended settings when configuring the appliance settings.
8. After making the yoghurt, leave it to cool in the refrigerator.

Recommended settings

Yoghurt

Meal	Accessory/cookware	Shelf position	Type of heating/function	Temperature in °C	Cooking time, minutes
Yoghurt	Cup/jar	Cooking compartment floor		-	4–5 hours

22.12 Tips for keeping acrylamide levels to a minimum when cooking

Acrylamide is harmful to your health and is produced when you cook cereal and potato products at very high temperatures.

Meal	Tip
General information	<ul style="list-style-type: none"> Keep cooking times as short as possible. Cook food until it is golden brown, but not too dark. Use large, thick pieces of food. These contain less acrylamide.
Baking	<ul style="list-style-type: none"> Set max. top/bottom heating to 200 °C. Set the temperature in hot air mode to max. 180 °C.
Biscuits	<ul style="list-style-type: none"> Brush baked items and biscuits with egg or egg yolk. This reduces the production of acrylamide.
Oven chips	<ul style="list-style-type: none"> Spread the chips out evenly and in a single layer on the baking tray. Cook at least 400 g at once on a baking tray so that the chips do not dry out.

22.13 Drying

You can achieve outstanding drying results for the food using hot air. With this type of preserving, flavours are concentrated as a result of the dehydration.

The temperature and drying time depend on the type, moistness, ripeness and thickness of the food. The longer you leave the food to be dried, the better it will be preserved. The thinner you cut the slices, the quicker the drying process will be and the more flavour the dried food will retain. Settings ranges are specified for this reason.

Preparation for drying

1. Only use unblemished, fresh fruit, vegetables and herbs and wash them thoroughly. Line the wire rack with greaseproof paper or parchment paper. Drain the excess water from the fruit and then dry it.
2. If required, cut the fruit into thin pieces or slices of equal size. Place unpeeled fruit onto the dish with the sliced surfaces facing upwards. Ensure that neither fruit nor mushrooms overlap on the wire rack.
3. Grate vegetables and then blanch them. Drain the excess water from the blanched vegetables and spread them evenly on the wire rack.
4. Dry herbs on the stem. Spread the herbs out evenly and slightly heaped on the wire rack.
5. Turn very juicy fruit and vegetables several times. After drying, remove the dried fruit and vegetables from the paper immediately.

Recommended settings





Drying

The table contains settings for drying various foodstuffs. If you want to dry food that is not listed in the table, you should use similar foodstuffs in the table as a reference.

Note:

Use the following shelf positions for drying:

- 1 wire rack: Shelf position 3
- 2 wire racks: Shelf positions 3 + 1

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Pome fruit, e.g. apple rings, 3 mm thick, 200 g per wire rack	Wire rack	3 3+1		80	4–8 hours
Root vegetables, e.g. carrots, grated, blanched	Wire rack	3 3+1		80	4–7 hours
Mushrooms, sliced	Wire rack	3 3+1		80	5–8 hours
Herbs, stalks removed	Wire rack	3 3+1		60	2-5 hours

22.14 Preserving food

You can preserve fruit and vegetables by heating them and sealing them in air-tight jars.

- Only use heat-resistant, clean, undamaged preserving jars, rubber seals and clips.
- Only use fruit and vegetables which are in perfect condition.
- Only use jars that are the same size and contain the same food.

WARNING – Risk of injury!

If the preserving process is not carried out correctly, the preserving jars may crack.

- ▶ Make sure that you use the specified setting values.
- ▶ Use clean and undamaged preserving jars.
- ▶ Place no more than six ½ litre or 1 litre jars of food in the oven at a time. Do not use jars that are larger than this.

Preparing fruit or vegetables for preserving

1. Thoroughly wash the fruit and vegetables.
2. Prepare the fruit and vegetables, e.g. peel, remove pips/stone and chop.
3. Fill the glass up to approx. 2 cm below the mouth.
4. Fill the jars with hot liquid.
For one-litre jars, approx. 400 ml of liquid is necessary.
For fruit: Skimmed sugar solution
 - Approx. 250 g sugar for sweet fruit
 - Approx. 500 g sugar for sour fruit
 For vegetables:
 - Boiled water
5. Wipe the rims of the jars. They must be clean.

6. Place a damp rubber seal and a lid on each jar.
7. Seal the jars with the clips.






Preserving fruit or vegetables




1. Slide the universal pan into the cooking compartment at shelf position 2.
2. Once they have been prepared, place the jars into the universal pan in such a way that they do not touch one another.
3. Pour 500 ml hot water (approx. 80 °C) into the universal pan.
4. Use the recommended setting values when configuring the appliance settings.
- ✓ After approx. 40 to 50 minutes, small bubbles begin to form at short intervals. The jar contents "bubble".
5. Fruit
 - Once all of the jars are bubbling, switch off the appliance.
 - Remove the jars from the cooking compartment after the specified residual heating time.
6. Vegetables
 - Once all of the jars are bubbling, reduce the temperature to 120 °C.
 - Switch off the appliance after the specified residual heating time and remove the jars from the cooking compartment.
7. **ATTENTION!**
If there are large temperature differences, the jars may shatter.
 - ▶ Do not place jars on cold or wet surfaces.
 - ▶ Protect the jars from draughts.
 Place the jars on a clean cloth and cover them.
8. Once the jars have cooled, remove the clips.

Recommended settings

Preserving food

The specified times in the table are average values for preserving fruit and vegetables. They may be influenced by room temperature, the number of jars, quantity, heat and quality of the jar contents. The specifications are based on 1-litre round jars.

Meal	Accessory/ cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Vegetables, beetroot:	1-litre preserving jars	2		1. 170–180 2. 120–140 3. -	1. Until bubbling starts 2. Once it starts bubbling: 35 3. Residual heat: 30
Vegetables, e.g. cucumbers	1-litre preserving jars	2		1. 170–180 2. -	1. Until bubbling starts 2. Residual heat: 35
Vegetables, e.g. Brussels sprouts	1-litre preserving jars	2		1. 170–180 2. 120–140 3. -	1. Until bubbling starts 2. Once it starts bubbling: 45 3. Residual heat: 30
Vegetables, e.g. beans, kohlrabi, red cabbage	1-litre preserving jars	2		1. 170–180 2. 120–140 3. -	1. Until bubbling starts 2. Once it starts bubbling: 60 3. Residual heat: 30
Vegetables, e.g. peas	1-litre preserving jars	2		1. 170–180 2. 120–140 3. -	1. Until bubbling starts 2. Once it starts bubbling: 70 3. Residual heat: 30

Meal	Accessory/ cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Stone fruit, e.g. cherries, apricot, peach, grapes, gooseberries, damsons	1-litre pre-serving jars	2		1. 170–180 2. -	1. Until bubbling starts 2. Residual heat: 30
Pomes, e.g. apples, strawberries, gooseberries	1-litre pre-serving jars	2		1. 170–180 2. -	1. Until it starts bubbling: 30–40 2. Residual heat: 25
Pureed fruit, e.g. apples, pears and plums	1-litre pre-serving jars	2		1. 170–180 2. -	1. Until it starts bubbling: 30–40 2. Residual heat: 35

22.15 Proving dough

You can prove yeast dough more quickly in your appliance than at room temperature.

Proving dough

Always allow yeast dough to prove in two steps: Once in its entirety (dough fermentation) and a second time in the baking tin (final fermentation).

1. Place the dough into a heat-resistant bowl.
2. Place the bowl on the wire rack.





3. Use the recommended settings when configuring the appliance settings.
Only start operation when the cooking compartment has fully cooled down.
4. Do not open the appliance door while the dough is proving, otherwise moisture will escape.
5. Continue processing the dough and mould it into the final shape for baking.
6. Place the dough into the cooking compartment at the specified shelf position.

Tip: If you want to preheat the oven, do not carry out the final proving stage in the appliance.

Recommended settings

Proving dough

The temperature and time are dependent on the type and quantity of the ingredients. The values in the table are therefore guide values only.

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Yeast dough, light	1. Bowl	1. 2	1. 	1. 50 ¹	1. 25–30
	2. Universal pan	2. 2	2. 	2. 50 ¹	2. 10–20
Yeast dough, heavy and rich	1. Bowl	1. 2	1. 	1. 50 ¹	1. 60–75
	2. Universal pan	2. 2	2. 	2. 50 ¹	2. 45–60

¹ Preheat the appliance for 5 minutes.

22.16 Defrosting

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

When defrosting food, use the following shelf positions:


- 1 wire rack: Shelf position 2
- 2 wire racks: Shelf positions 3+1

Note: Food that is frozen in thin layers or small portions defrosts more quickly than food frozen in larger blocks.

- Take the food out of its packaging and place in a suitable dish on the wire rack.
- Redistribute the food or turn it once or twice as it defrosts. Turn large pieces of food several times. As the food defrosts, break up any clumps and remove items that have already defrosted from the appliance.
- To allow the temperature to equalise, leave the defrosted food to rest for another 10 to 30 minutes in the appliance after switching it off.

Recommended settings

Defrosting

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Baked items, cake and bread, fruit, vegetables, meat products	Wire rack	2 3+1		-	-

22.17 Test dishes

These overviews have been produced for test institutes to facilitate appliance testing in accordance with EN 60350-1.

Baking

Please take note of the following information if you are baking test dishes.

General information

- The setting values apply to food placed in the cooking compartment while the cooking compartment is still cold.
- Observe the notes about preheating in the tables. These setting values assume that the rapid heating function is not being used.
- When baking, use the lower of the listed temperatures to begin with.

Shelf positions

Shelf positions for baking on one level:

- Universal pan/baking tray: Shelf position 3
- Baking tins on the wire rack: Shelf position 2

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

Shelf positions for baking on two levels:

- Universal pan: Shelf position 3
Baking tray: Shelf position 1

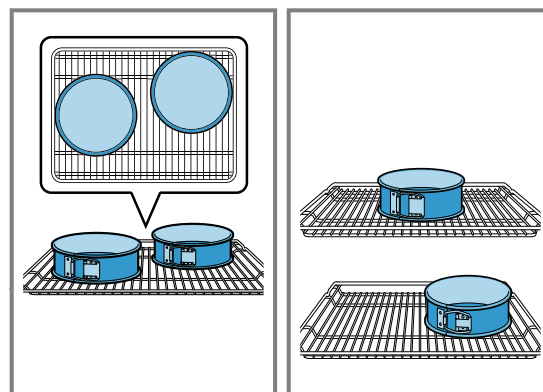
- Baking tins on the wire rack:
First wire rack: Shelf position 3
Second wire rack: Shelf position 1

Shelf positions for baking on three levels:

- Baking tray: Shelf position 5
Universal pan: Shelf position 3
Baking tray: Shelf position 1







Baking with two springform cake tins:

If you can use your appliance to cook on multiple levels, position baking tins either next to one another or offset on different shelves so that they are not directly one above the other in the cooking compartment.








Recommended settings

Baking

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Viennese whirls	Universal pan	3		140–150	30–40
Viennese whirls	Universal pan	3		140–150	30–40
Viennese whirls, 2 levels	Universal pan + Baking tray	3+1		140–150 ¹	30–45
Viennese whirls, 3 levels	2x Baking tray + Universal pan	5+3+1		130–140 ¹	40–55
Small cakes	Universal pan	3		150 ¹	25–35
Small cakes	Universal pan	3		150 ¹	25–35

¹ Preheat the appliance for 5 minutes. For appliances with the rapid heating function, do not use this function for preheating.


² Preheat the appliance. For appliances with the rapid heating function, do not use this function for preheating.

Meal	Accessory/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time, minutes
Small cakes, 2 levels	Universal pan + Baking tray	3+1		150 ¹	25–35
Small cakes, 3 levels	2x Baking tray + Universal pan	5+3+1		140 ¹	35–45
Hot water sponge cake	Springform cake tin, diameter 26 cm	2		160–170 ²	30–40
Hot water sponge cake	Springform cake tin, diameter 26 cm	2		170	30–40
Hot water sponge cake, 2 levels	Springform cake tin, diameter 26 cm	3+1		150–160 ²	30–45

¹ Preheat the appliance for 5 minutes. For appliances with the rapid heating function, do not use this function for preheating.

² Preheat the appliance. For appliances with the rapid heating function, do not use this function for preheating.

Grilling

Food	Accessories/cookware	Shelf position	Type of heating	Temperature in °C/grill setting	Cooking time in mins
Toasting bread	Wire rack	5		3	0.2–1.5

23 Installation instructions

The installation instructions contain instructions for the gas connection and for the gas conversion's assembly.

Note: For after-sales service only.



23.1 General information

Your appliance must only be converted from one gas type to another by authorised personnel who have received appropriate training. The procedure must always be carried out in accordance with the instructions in this manual.

Incorrect connection and incorrect settings may damage the appliance. The appliance manufacturer shall accept no liability for incorrect connections or incorrect settings.

- Wear protective gloves so that you do not cut yourself. Accessible parts may have sharp edges.

- Do not place the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.
- Never install the appliance in boats or in vehicles.
- Always closely observe the symbols on the rating plate. If there is no symbol that is relevant to your country, comply with the technical guidelines in force in your country when configuring the appliance settings.
- Find out which gas type and which gas pressure your local gas supply network uses before installing the appliance. Before using the appliance, ensure that all settings have been set correctly.
- Always comply with local and national guidelines and regulations.
- The settings for configuring your appliance can be found on the rating plate on the rear of the appliance. The gas type set at the factory is marked with an asterisk (*).

- After converting the appliance from one gas type to another, the new gas type must be labelled on the rating plate.
 - Use the gas conversion label to do this.
 - (*) is used to indicate the gas type on the label.
 - Stick the label on which the gas conversion is marked with a star (*) in the designated location on the rating plate.
- The changes made to the appliance and the type of connection are essential to enabling the appliance to work safely and in accordance with the relevant regulations.
- Switch off the power supply and gas supply before carrying out any work.
- After working on the gas connection, always check that the connection is not leaking. The manufacturer accepts no responsibility for a gas leak at a manipulated gas connection.

WARNING – Risk of explosion!

A gas leak could occur. If you move the appliance after the gas supply has been established, a gas leak could occur.

- ▶ Do not move the appliance once the gas supply is connected.
- ▶ If you move the appliance, check that the connections are not leaking.

ATTENTION!

Do not hold and move the appliance at the gas pipe (collector). Damage to the gas pipe may lead to gas leak. The gas pipe is not designed for the weight of the appliance.

- ▶ Do not hold and move the appliance at the gas pipe.

23.2 Safety considerations

Converting your appliance so that it can use a different type of gas must be carried out by an authorised expert or by the aftersales service in accordance with these installation instructions. We assume no liability for damage and malfunctions caused by connection and setting errors.

For your safety

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- Do not store articles on or against this appliance.
- Do not store flammable material near this appliance.

- Do not spray aerosols in the vicinity of this appliance while it is in operation.

What to do if you smell gas

- Do not try to light the appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- If you can not reach your gas supplier, call the fire department.
- Installation and service must be performed by an authorised person.

Warnings

Cautions!

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

- Do not allow the flame to extend beyond the edge of the cooking utensil. This instruction is based on safety considerations.
- Do not forget that the unit becomes hot when in use. Common sense is important. Just because the flame is out, does not mean parts can not still be hot.
- This appliance shall not be used for space heating. This instruction is based on safety considerations.
- Be sure to disconnect the electrical supply before disassembly of the appliance.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- This appliance must be installed in a position with the proper level of ventilation. Do not obstruct the flow of combustion and ventilation air.
- Cabinets installed above the gas cooker must have a minimum clearance of 650 mm (24").
- The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only).
- For pressure testing in excess of 3,5 kPa (1/2 psig) the appliance and its individual shutoff valve must be disconnected from the gas supply piping system.

- Important:
When using a very large pot, leave a gap of at least 50 mm (2") to avoid damaging any parts in bench top wood, plastic or other non-heat resistant materials. Never leave oil or hot fat unattended.
- The surfaces on heating and cooking appliances get hot when in use. Be careful.
Keep children away from the appliance.
- Only use your appliance for the preparation of food and **never** for room-heating purposes.
- This appliance leaves the factory set for the gas supply indicated on the data plate. **Call the Service Centre** if it needs to be altered.
- Do not tamper inside the appliance. If necessary, call your local **Service Centre**.
- Overheated fat or oil can easily catch fire. Never leave the appliance unattended when cooking food with fat or oil, e.g. chips.
- Never pour water on burning fat or oil.
DANGER OF BURNS! Cover the receptacle to smother the flames and turn the hob off.
- In the event of a fault, cut the gas and electricity supplies to the appliance. Call our **Service Centre** to repair the fault.
- Do not use unstable or uneven-based receptacles on cooking plates or burners. They may accidentally tip over.
- If a gas supply knob/valve jam, do not force it. Call your official Service Centre immediately for them to repair or replace it.
- The illustrations used in this booklet are only intended as a guide.
- If your appliance is supplied with a glass cover, do not subject it to excessive force. If the glass should become detached from the hob, **call the Service Centre immediately** for them to repair or replace it.
- While using your gas should avoid draughts and spillages of cold liquids. As these may cause the glass to break.
- Grids become very hot during use, take care not to make contact with the grids.
- Do not use this appliance neither in marine craft or in caravans.

Note: To avoid jeopardising the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

SHOULD THE RELEVANT CONDITIONS NOT BE PROPERLY SATISFIED, THE INSTALLER, AND NOT THE MANUFACTURER, SHALL BE HELD LIABLE.

23.3 Appliance information

Enter the factory settings for the gas type and gas pressure in the table below and then add the applicable gas type and gas pressure settings for once conversion has been carried out.

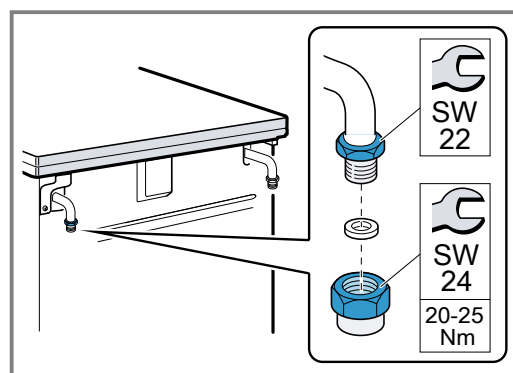
E no.	FD
After-sales service telephone number	
Type of gas/gas pressure The data can be found on the rating plate.	
Type of gas/gas pressure Data following gas conversion	

23.4 Selecting the gas connection side

On many appliances, you can carry out the gas connection on the right- or left-hand side. If necessary, you can change the connection side.

Requirements

- Shut off the main gas line.
 - Seal the gas connecting piece on the side that is not being used with a blind plug.
1. Place the new seal in the blind plug. Ensure that the seal is seated correctly.
 2. **Note:** Use a torque wrench when connecting the appliance.
Secure the gas connecting piece to the appliance **using a 22 mm spanner** and place the blind plug onto the connecting piece using a 24 mm spanner.



3. After changing the connection side, carry out a leak test. You can find additional information about this in the section entitled "Leak and function test" → Page 54.

23.5 Installation

Only an officially authorised technician should connect the appliance.

Preparing to install

This installation must conform with following:

- Local Gas Fitting Regulations

- Municipal Building Codes
- AGA Installation Code for Gas Burning Appliances (AS 5601/AG 601).
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

Before connecting

Before connecting the unit, check whether the local connection conditions (type of gas) are compatible with the unit's setting. Observe any special conditions imposed by local suppliers (utilities). The specifications of this appliance are stated on the data label located on the rear of the cooker.

Clearances

A range hood fitted above the top must be installed according to the installation instructions for the range hood. A minimum distance of 650 mm is required for a range hood and 750 mm for an exhaust fan.

Clearances to combustible materials

"Any adjoining wall surface (side or rear) situated within 200 mm of any hob burner must be a suitable non-combustible material from the edge for a height of 150 mm for the entire length of the cooker. Any combustible construction above the maintop."

Ensure that a power and gas supply are nearby. The cooker should be located carefully so that the heat produced by it has plenty of space to escape.

Connection

Do not install the appliance behind a decorative door or the door of a kitchen unit, as this may cause the appliance to overheat.

Electrical connection

An electrical 16 amp socket needs to be within 1,20 m of the cooker to allow electrical connection. The socket must remain accessible after installation of the appliance.

Note: Important

This appliance is connected to the mains (230 VAC) by means of the connecting lead which must be fixed to the kitchen unit to prevent it from coming into contact with hot parts of the cooker. When making this connection make sure that the lead cannot come into contact with hot parts of the cooker.

Important: This appliance must be earthed.


Gas connection

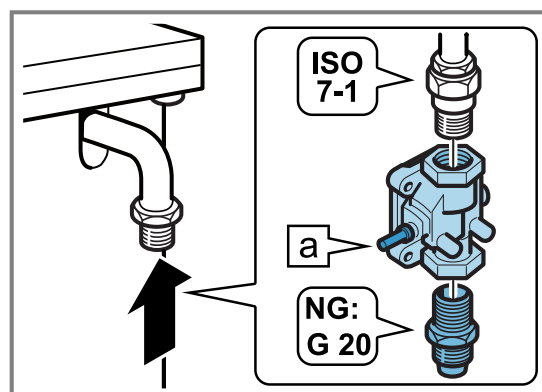
During the planning stage, consider the position of supply connections.

The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of cooker from gas supply. The valve must be easily accessible at all times.

To find out the factory set gas type, see rear of cooker next to gas connection.

Remove plastic cap from gas supply line prior to installation.

Fit regulator (NG) to the R1/2 connection as per figure. Pressure test point 



Direction of gas flow is indicated on the rear of the regulator. Use pipe compound or thread sealant, properly threaded pipes and careful assembly procedure so that there is no cross threading, etc., which might cause damage or leakage. Make sure that all connections performed are free of leakage.

WARNING TO THE INSTALLER INSTALLATION WITH A HOSE ASSEMBLY

Only install with a hose assembly that complies with AS/NZS 1869 (AGA Approved), 10 mm ID, class B or D, no more than 1.2 m long and in accordance with AS5601. Ensure that the hose does not contact the hot surfaces of the hotplate or an oven, dishwasher or other appliance that may be installed next to the cooker.

WARNING!

Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an under-bench oven.

The hose should not to be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks.

Before Leaving- Check all connections for gas leaks with soap and water DO NOT use naked flame for detecting leaks. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and all together. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in our area.

It should be expressly noted that that we can not accept any liability for direct or indirect damage caused by wrong connection, leakage or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

Approved connections

These instructions apply only when the appliance is set up in countries that are indicated on the rating plate.

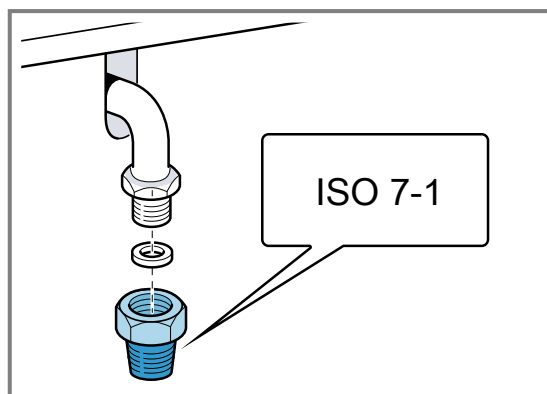
If the appliance is set up, connected and used in a country that is not indicated on the rating plate, installation and assembly instructions must be used that contain data and information on the valid connection conditions in the relevant country.

Caution!

Gas connection:

Never connect the appliance outlet directly to the gas pipe. Always use the connecting pieces that are supplied with the appliance.

Type of connection



	Country	ISO 7-1
AU	Australia	X
NZ	New Zealand	X

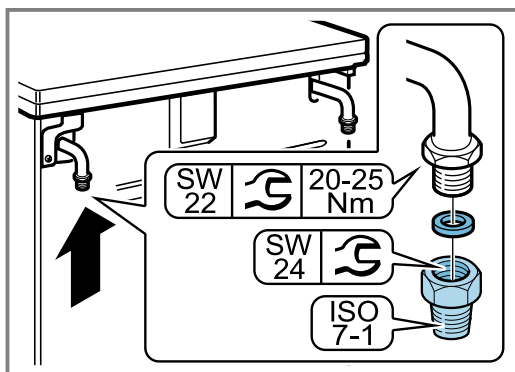
Connection for natural gas (NG)

With natural gas (NG), the gas connection is made via a gas tube or a flexible security tube equipped with a screw thread at both ends.

Connection in accordance with ISO 7-1

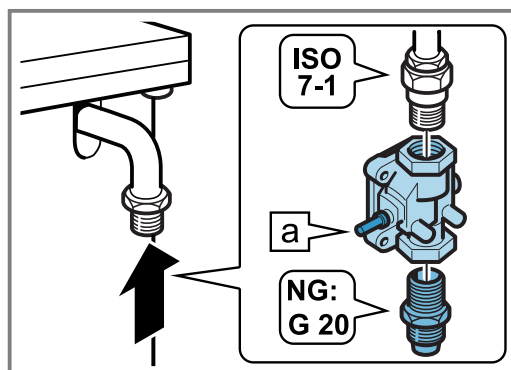
Note: Observe the country-specific requirements.

1. Insert the new seal into the connecting piece. The seal must sit correctly.



2. Attach the connecting piece (**with a size 24 key**) to the end of the gas connection (with a size 22 key).
3. Attach the threaded connection on the gas pipe or the safety hose (with a size 24 key) to the connecting piece using a new seal and tighten this.

4. The gas pressure regulator supplied with the appliance must be installed in line with the gas pipe (NG only). Pressure test point: [a]



5. To perform a leak test, see the section entitled "Leak test". Open the gas supply.

Connection for Universal liquefied gas (ULPG)

With Universal liquefied gas (ULPG), the gas connection is made via a flexible gas tube or a fixed tube.

Important information for the use of a flexible gas tube:

- A flexible security gas tube or a plastic tube with a diameter of 8 or 10 mm must be used.
- It must be secured to the gas connection with a permissible connection device (e.g. hose clamp).
- It must be short and fully leakproof. The tube can have a maximum length of 1.5 m. Observe current requirements.

Caution!

- **It must be replaced once a year.**
- **Observe the country-specific requirements.**

23.6 Converting the gas type

You can convert the type of gas that has been set for the appliance.

Note: You can find more information about which gas types can be used with the appliance and the appropriate gas nozzles in the section entitled "Technical data – Gas" → Page 54. The numbers on the burners refer to their diameter.

Converting the gas type

- Replacing the gas connection part.
- Replace the burner nozzles.
- Depending on the gas setting that is configured at the factory, replace or tighten the bypass nozzles of the burner taps.

After conversion

- Always test for leaks after converting the appliance to a different gas type. You can find additional information about this in the section entitled "Leak and function test" → Page 54.
- The burning behaviour must be checked after the product has been converted to a different gas type. You can find additional information about this in the section entitled "Checking the correct burner behaviour" → Page 54.
- Enter the newly set type of gas and gas pressure in the table. You can find additional information about this in the section entitled "Appliance information" → Page 48.

ATTENTION!

After converting the type of gas, label the type of gas that is now set.

- ▶ After converting the type of gas, **affix** the label with the specification of the gas type and the star shape at the designated location on the appliance's rating plate.

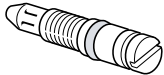



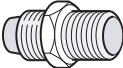



Functional parts for the gas conversion

The functional parts that are required for the gas conversion in accordance with the instructions are displayed below.

Note:

(*) These functional parts must be used when the gas is connected.

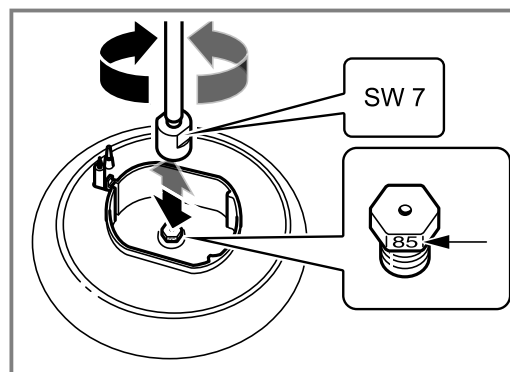
- The gas connecting piece to be used may vary depending on the gas type and country-specific regulations.
- You will find the correct nozzle diameters in the table in the section entitled "Technical properties - gas".
- Always use new seals.

	Açıklama
	Bypass screw
	Burner nozzle
	(*) Seal
	(*) Connecting piece for natural gas (ISO 7-1)
	(*) Connecting piece for natural gas (NG: G20)
	Gas Pressure Regulator
	Gas connecting piece
	Dummy plug (shut-off piece)

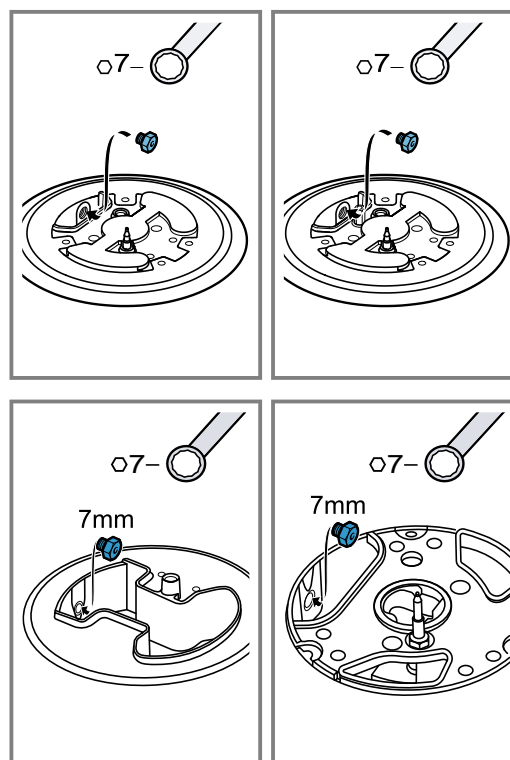
Replacing the cooker burner nozzles

1. Switch off all of the knobs on the control panel.
2. Close the gas connection shut-off.
3. Remove the pan support grids or the pan support racks and the burner parts.

4. Use the socket wrench 7 to remove the cooker burner nozzles.



5. If your appliance features a wok burner with side access, remove the burner nozzle as shown below.



6. Look up the burner nozzles in the table. You can find additional information about this in the section entitled "Technical data – Gas" → Page 54.
 - Fit the new nozzles into the appropriate burners.
7. After replacing the nozzles, check that there are no leaks. You can find additional information about this in the section entitled "Leak and function test" → Page 54.

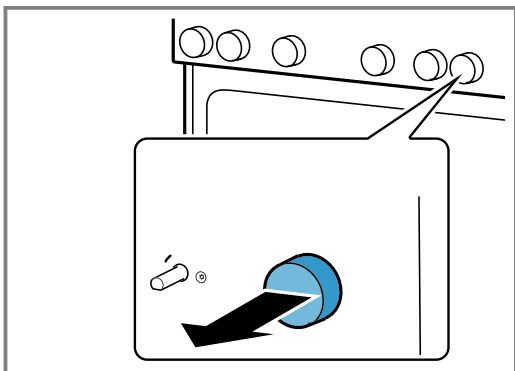
Adjusting or replacing bypass nozzles (small flame setting)

You can set the minimum flame height for the burners via the bypass nozzles.

Requirements

- Close the gas isolating equipment.
 - Disconnect the appliance from the power supply.
1. Switch off all of the knobs on the control panel.

2. Remove the knobs one by one by holding them tightly against the control panel and pulling them towards you slightly.



Converting the appliance from natural gas to liquefied gas

If the appliance was set to natural gas at the time of delivery (factory setting) (NG: G20, G25) and is now being converted to liquefied gas for the first time (LPG: G30, G31):

1. In order to gain access to the bypass nozzles, remove the control panel. You can find additional information about this in the section entitled "Removing the control panel" → Page 52.
2. Tighten the bypass nozzles as far as it will go.
3. Then carry out the steps described in the section entitled "Installing the control panel" → Page 53.

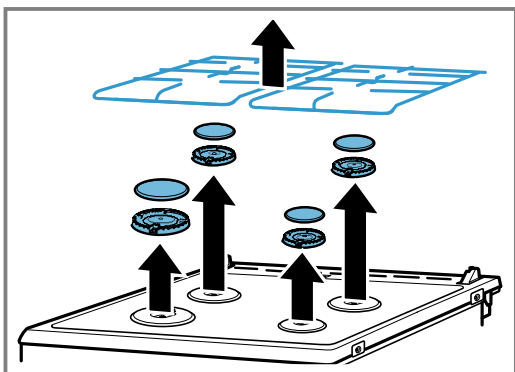
Converting the appliance from liquid gas to natural gas

If you convert the appliance from liquefied gas (LPG: G30, G31) to natural gas (NG: G20, G25) or if you already carried out this conversion and then undo this:

1. Replace all of the bypass nozzles in the appliance. You can find additional information about this in the section entitled "Removing the control panel" → Page 52.
2. Then carry out the steps in the section entitled "Replacing the bypass nozzles" → Page 53.
3. Then carry out the steps described in the section entitled "Installing the control panel" → Page 53.

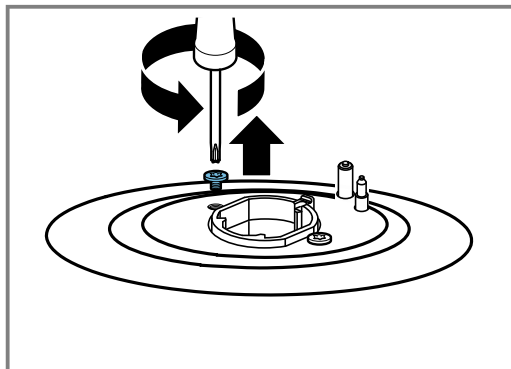
Removing the control panel

1. Remove the pan support grids or the pan support racks and the burner parts.

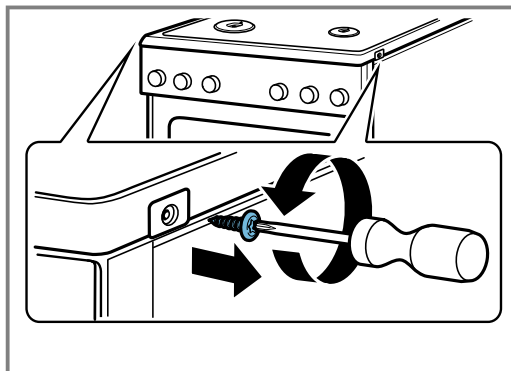


2. **Note:** Remove the four screws (M4) from the wok burner.

If burner connection screws are present on the hob, remove all of these.

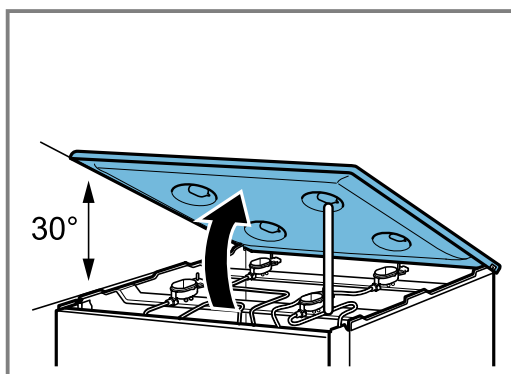


3. Remove the two screws (T20) at the front right and left of the hob panel. Do not remove the plastic parts that are located below these.

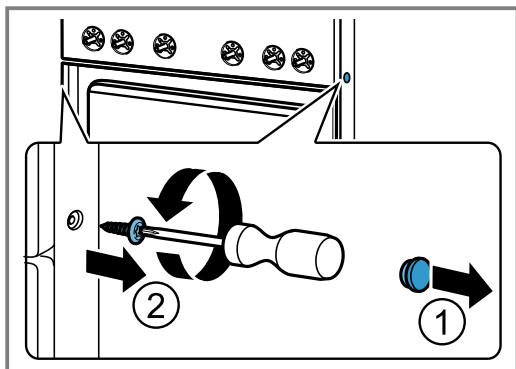


4. **Note:** To ensure that no scratches are formed on the matte glass plate, do not allow the underside of the hob to come into contact with objects.

Hold the front section of the hob and tilt it upwards at a maximum angle of 30°. Secure the hob with the profile bar by placing it vertically on the front burner mount.

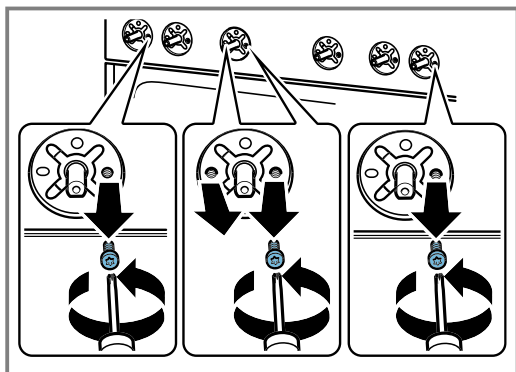


5. Remove the plastic covers from the front profiles on the right and left. Ensure that the covers are not damaged or scratched. Unscrew the screws (T20) below these.



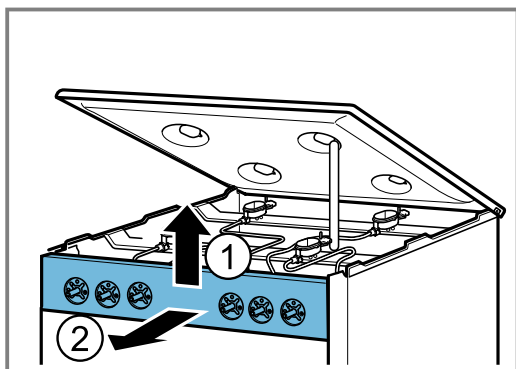
6. **Note:** Remove the screws that are mentioned below so that the switch and the electronic parts are not damaged.

Remove the four screws (M4) that are uncovered when you remove the control knobs (T15) from the control panel.



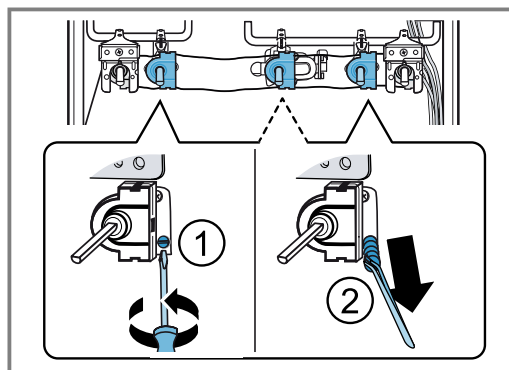
7. **Note:** In order to access the bypass nozzles on the right-hand side, turn the control panel clockwise slightly. In order to access the bypass nozzles on the left side, turn the control panel anti-clockwise slightly. Ensure that the cables are not damaged and the connections do not come loose.

Grip the panel with both hands and slowly pull it upwards. Remove the panel from the fastening lugs. Then carefully pull the panel forwards to remove it. Ensure that the cables are not damaged and that the connections do not come loose.

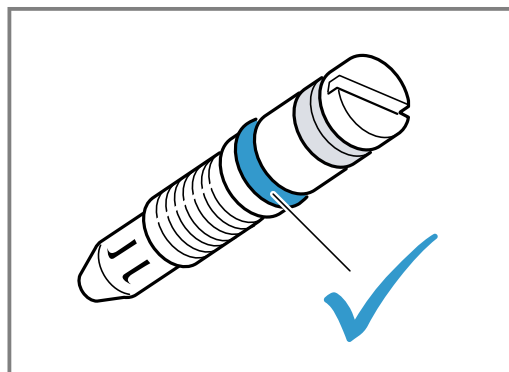


Replacing bypass nozzles

1. Use a flat-head screwdriver (no. 2) to unscrew the bypass nozzles. Remove the bypass nozzles.



2. Select the appropriate replacement bypass nozzles from the table. You can find additional information about this in the section entitled "Technical data – Gas" → Page 54.
3. Check that the seals on the bypass nozzles are seated correctly and work properly. Only use bypass nozzles with absolutely faultless seals.



4. Insert the new bypass nozzles and tighten them securely. Ensure that all bypass nozzles have been fastened to the correct taps.
5. At this stage, it is important to test for leaks. You can find additional information about this in the section entitled "Leak and function test" → Page 54.

Fitting the control panel

To reassemble, proceed in the reverse order of disassembly.

- Take hold of the front panel with both hands and carefully fit it into place. Ensure that the cables are not damaged and the connections do not come loose. Lower it slightly and insert it into the front panel.
- Insert the screws (T15) (M4) that were removed from the control panel.
- Insert and tighten the screws (T20) that were removed from the front profiles on the right and left. Attach the plastic covers.
- Carefully install the hob. Ensure that the plastic parts which must remain underneath the screws do not fall out. Unscrew the two screws (T20) on the front left and right on the hob. If there are any burner connection screws, screw them all into the cooktop.
- Install the burner bases in their respective positions according to their size. Make sure that the ignition plugs are placed in the appropriate openings next

to the burner bases. Place the enamelled burner lids onto the centre of the appropriate lower parts of the burner and, in doing so, note the sizes.

- If one of the burners is a wok burner, screw in the four screw (M4) that were removed from the wok burner.
- Fit the pan support grids and the pan support racks. Ensure that the 80 mm pan support is fitted on the auxiliary burner.

6. Carefully insert the knobs.

- At this stage, it is important to check that the gas burners are burning correctly. You can find additional information about this in the section entitled "Checking the correct burner behaviour" → Page 54.

7. Check whether the appliance is working correctly.

23.7 Leak test and function test

The leak test must be carried out by two people.

⚠ WARNING – Risk of explosion!

Sparks, flames or open flames may cause explosions during the leak and function test.

- ▶ Ensure that no sparks are produced.
- ▶ Do not use any fire or naked flames.
- ▶ Only check the leak tightness using a suitable foam.

Gas leak

- Close the gas connection locking device.
- Ventilate the relevant location sufficiently.
- Check the gas and nozzle connections once more.
- Repeat the leak test → Page 54.

Checking the gas connection

1. Open the gas connection shut-off.
2. Apply suitable foam around the gas connection.
- ✓ If dispersions and bubbles occur on the foamy surface and these indicate that gas is escaping, follow the instructions in the section entitled "What to do if there is a gas leak" → Page 54.
3. Follow the same instructions for the part that is sealed with the blind plug.

Checking the cooker burner nozzles

Check the leak tightness of each nozzle.

1. Open the gas connection shut-off.

2. To check, carefully cover the hole in the burner nozzle with your finger or a special device.
3. Apply suitable foam around the nozzle.
4. Press on the burner knob and turn the knob anti-clockwise. Gas therefore comes to the nozzle.
- ✓ If dispersions and bubbles occur on the foamy surface and these indicate that gas is escaping, follow the instructions in the section entitled "What to do if there is a gas leak" → Page 54.

Checking the bypass nozzles

Check the leak tightness of each bypass nozzle.

1. Open the gas connection shut-off.
2. To check, carefully cover the hole in the burner nozzle with your finger or a special device.
3. Apply suitable foam around the bypass nozzle on the burner that is to be checked.
4. Press on the tap spindle and turn it anti-clockwise. Gas therefore comes to the nozzle.
- ✓ If dispersions and bubbles occur on the foamy surface and these indicate that gas is escaping, follow the instructions in the section entitled "What to do if there is a gas leak" → Page 54.

23.8 Checking the correct burner behaviour

Check the burning and soot formation of each burner after the product has been converted to a different gas type. If there is a problem, compare the nozzle values with the values in the table.

Checking the correct burner behaviour of the cover burner

1. Ignite the gas cooker burners in accordance with the instructions in the operating manual.
→ "Operating the hotplate", Page 17
2. Set the gas cooker knob to the small flame setting. Check whether the flame safety system is working by keeping the flame at the "small flame" setting for one minute.
3. Check that the burners are burning correctly with both large and small flames.
- ✓ The flame must burn evenly and steadily.
4. Turn the burner knob back and forth quickly between the large flame setting and the small flame setting. Repeat this process several times.
- ✓ The gas flame must not flicker or go out.

23.9 Technical data – Gas

The different types of gas and the corresponding values are listed.

Converting the cooker from Natural Gas to Universal LPG

To change injectors:

All work involved in installation, setting and adaptation to a different gas type must be carried out by authorised personnel from our Service Centre and must comply with current regulations and the conditions laid down by the local gas company.

Request change-over injectors from our customer service department (refer injector chart below for sizes).

	Natural Gas		Universal LPG	
Burner	Hourly Gas Consumption (MJ/h)	Injector size (mm)	Hourly Gas Consumption (MJ/h)	Injector size (mm)

	Natural Gas		Universal LPG	
Point Pressure	1.00 kPa	-	2.75 kPa	-
Economy burner	4.0	0.90	3.6	0.53
Normal burner	6.5	1.18	6.3	0.69
Normal burner	6.5	1.18	6.3	0.69
Wok burner	13.6	1.68	10.5	0.90



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