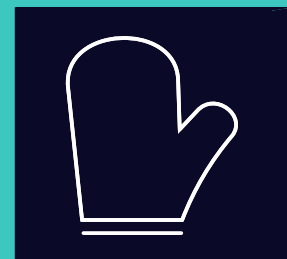


SIEMENS

HJ852GY.0.

Oven



EN User manual and installation instructions



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1 Safety

Observe the following safety instructions.

1.1 Definition of the signal words

This is where you can find explanations for the safety signal words used in this manual.

WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

ATTENTION

This indicates that damage to the appliance or other material damage may occur as a result of non-compliance with this warning.

Note: This alerts you to important information.

1.2 General information

- Read this instruction manual carefully.
- Keep the instruction manual and the product information safe for future reference or for the next owner.
- Do not connect the appliance if it has been damaged in transit.

1.3 Intended use

This appliance is designed only to be built into kitchen units. Read the special installation instructions.

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

Only use this appliance:

- To prepare meals and drinks.
- in private households and in enclosed spaces in a domestic environment.
- Up to an altitude of 4000 m above sea level.

Do not use the appliance:

- with an external timer or a remote control.

1.4 Restriction on user group

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.

1.5 Safe use

Always place accessories in the cooking compartment the right way round.
→ "Accessories", Page 8

⚠ WARNING – Risk of fire!

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.

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.

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.

⚠ 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.

Accessories and cookware get very hot.

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

When the cooking compartment is hot, any alcoholic vapours inside may catch fire. The appliance door may spring open. Hot steam and jets of flame may escape.

- ▶ Only use small quantities of drinks with a high alcohol content in food.
- ▶ Do not heat spirits ($\geq 15\%$ vol.) when undiluted (e.g. for marinating or pouring over food).
- ▶ Open the appliance door carefully.

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

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

⚠ 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 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 appliance and its parts that can be touched may have sharp edges.

- ▶ Take care when handling and cleaning them.
- ▶ If possible, wear protective gloves.

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. Components inside the appliance door may have sharp edges.

- ▶ Wear protective gloves.

Alcoholic vapours may catch fire in the hot cooking compartment, and the appliance door may spring open and may fall off. The door panels may shatter and fragment.

→ "Preventing material damage", Page 4

- ▶ Only use small quantities of drinks with a high alcohol content in food.
- ▶ Do not heat spirits ($\geq 15\%$ vol.) when undiluted (e.g. for marinating or pouring over food).
- ▶ Open the appliance door carefully.

⚠ WARNING – Risk of electric shock!

Improper 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 trained specialist staff.

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.
- An ingress of moisture can cause an electric shock.
- ▶ Do not use steam- or high-pressure cleaners to clean the appliance.

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

- ▶ Never operate a damaged appliance.
- ▶ 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.
- ▶ Call customer service. → *Page 25*

Once the appliance has been installed, the openings in the back panel of the appliance must not be accessible to children.

- ▶ Read the special installation instructions.

⚠ 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.

1.6 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 fuse in the fuse box.

1.7 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 General

ATTENTION

Alcoholic vapours may catch fire in the hot cooking compartment and cause permanent damage to the appliance. The appliance door may spring open due to an explosion and it may fall off. The door panels may shatter and fragment. Due to the resulting negative pressure, the cooking compartment may become considerably deformed inwards.

- ▶ Do not heat spirits (≥ 15% vol.) when undiluted (e.g. for marinating or pouring over food).

If there is water on the cooking compartment floor when operating the appliance at temperatures above 120 °C, this will damage the enamel.

- ▶ Do not use the appliance if there is water on the cooking compartment floor.
- ▶ Wipe away any water on the cooking compartment floor before operation.

Objects on the cooking compartment floor at over 50 °C will cause heat to build up. The baking and roast-

ing 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 under 50 °C has been set.

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.
- ▶ Take care not to trap anything in the appliance door.

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

With certain models, accessories may scratch the door pane when closing the appliance door.

- ▶ Always push accessories fully into the cooking compartment.

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.

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 power.

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 subsequent cakes.

For longer cooking times, you can switch the appliance off 10 minutes before the cooking time ends.

- ✓ There is sufficient 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: In accordance with the EU Ecodesign Directive 2023/826, this appliance is in a different state when switched off. This is referred to below as low power mode.

Even when the main function is not active, the appliance needs energy for:

- Detecting operation of the touch keys
- Monitoring door opening
- Editing the time (without display)

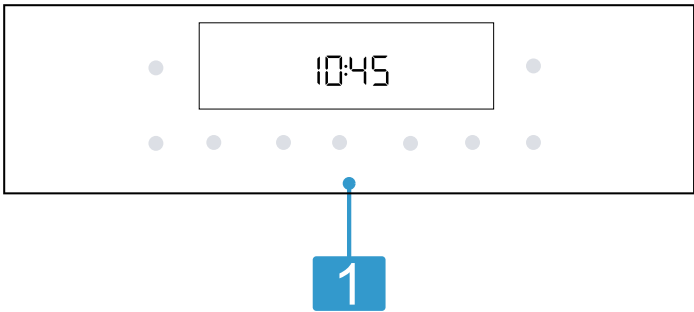
By definition, therefore, there is neither an “off” nor a “standby” mode, which is why the term low power mode is used. EN IEC 60350-1:2023 must be used to measure low power mode.

4 Familiarising yourself with your appliance

4.1 Controls

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

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



Buttons and display

1

The buttons are touch-sensitive surfaces. To select a function, simply press lightly on the relevant field. The display shows symbols for active functions and the time-setting options.

4.2 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. The clock symbol only lights up when you change the time.

Symbol	Function	Use
	Main switch	Switch the oven on and off.
	Start/pause	- Press briefly: Start or pause operation. - Press and hold: Cancel the operation
	Menu	Open the menu for types of heating and heating functions.
°C/kg	Temperature or grill setting	Select a temperature or grill setting.
°C/kg	Weight	Select a weight for the programmes.
	Minus	Set the time-setting option and the temperature or select the types of heating.
	Plus	
	Time-setting options	Select the time , timer , cooking time and end time . To select the individual time-setting options, press the button several times. → "Time-setting options", Page 11
	Rapid heating	Preheat the cooking compartment rapidly without accessories. → "Rapid heating", Page 10
	Cleaning functions	Select the type of cleaning.
	Childproof lock	Activate or deactivate the child lock. → "Childproof lock", Page 15

4.3 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. When you select a type of heating, the appliance suggests a suitable temperature or setting. You can use these values or change them within the specified range.

Symbol	Function	Use
	3D hot air 30 - 275 °C	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.
	Top/bottom heating 30 - 275 °C	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.
	Hot air gentle 125 - 275 °C	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. Always keep the appliance door closed when cooking. If you open the appliance door even briefly, the appliance will continue to heat without utilising any residual heat.

Symbol	Function	Use
	Hot air grilling 30 - 275 °C	This type of heating is used to determine the energy consumption in air recirculation mode and the energy efficiency class. Roast poultry, whole fish or larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Full-surface grill Grill settings: 1 = low 2 = medium 3 = high	Grill flat items such as vegetables and sausages, or make toast. Gratinated food. The entire area below the grill element becomes hot.
	Pizza setting 30 - 275 °C	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 30 - 250 °C	Final baking or cook food in a bain marie. The heat is emitted from below.
	Air Fry 30 - 275 °C	Cook until crispy, on one level with little fat. Especially suitable for food that is usually fried in oil, e.g. chips.

Other functions

This is where 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 10
	Oven light	Illuminate the cooking compartment without heating.
	Programmes	Set the programme function. → "Programmes", Page 12
	Cleaning function	Regenerates the self-cleaning surfaces in the cooking compartment.

4.4 Temperature and setting levels

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

The settings appear on the display.

The temperature can be set in 1 degree increments up to 100 °C, and in 5 degree increments thereafter.

Heat-up indicator

The appliance indicates when it is heating up.

When the appliance is heating,  lights up on the display.

When you preheat the appliance, the optimal time to place your food in the cooking compartment is when the symbol goes out.

If the temperature in the cooking compartment is too high when the appliance is started,  appears on the display for some types of heating. Wait until the oven has cooled and  goes out.

Notes

- The heat-up indicator only appears for types of heating for which you can set a temperature. The heat-up indicator does not appear for grill settings, for example.
- Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature inside the cooking compartment.

4.5 Cooking compartment

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

Shelf supports

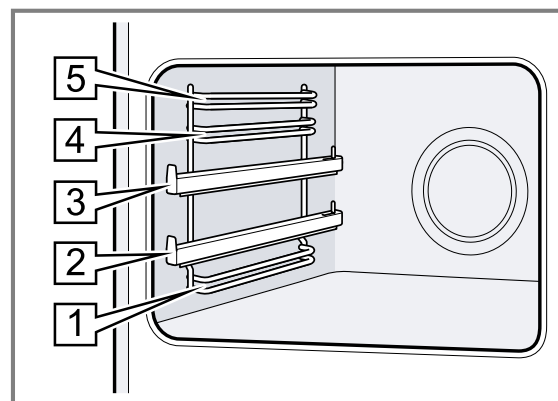
The shelf supports in the cooking compartment enable you to place accessories at different heights.

→ "Accessories", Page 8

Your appliance has five shelf positions. The shelf positions are numbered from bottom to top.

Depending on the appliance, the shelf supports are fitted with pull-out rails or clip-on pull-out rails. The pull-out rails are fixed in place and cannot be removed. The clip-on pull-out rails allow you to use them as you wish at all free shelf positions.

You can remove the shelf supports, e. g. for cleaning.



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 in operation, the

self-cleaning surfaces absorb splashes from roasting or grilling and break them down.

The following surfaces are self-cleaning:

- Back wall
- Ceiling
- Side walls

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

Cooling fan

The cooling fan switches on automatically during operation. 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

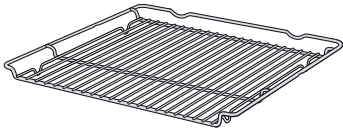
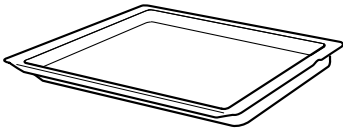
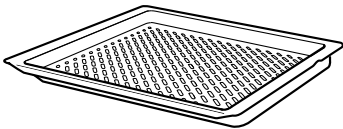
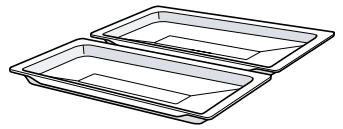
If you open the appliance door during operation, the operation continues.

5 Accessories

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

Note: Accessories may become deformed if they get hot. Deformation has no effect on function. As the accessory cools down, it will regain its original shape.

The accessories supplied may differ depending on the appliance model.

Accessories		Use
Wire rack		■ Cake tins ■ Ovenproof dishes ■ Tableware ■ Meat, e.g. roasting joints or steak ■ Frozen meals
Universal pan		■ Moist cakes ■ Baked items ■ Bread ■ Large roasts ■ Frozen meals ■ Catching dripping liquids, e.g. fat when grilling food on the wire rack.
Air Fry & Grill Tray, enamelled, perforated		■ Bake until crispy, for food that is usually fried in oil, e.g. chips. ■ Grilling food.
Narrow universal pans		■ Moist cakes ■ Baked items ■ Frozen meals Slide the narrow universal pans into the cooking compartment individually or at the same time as shown in the image. Do not place them on the wire rack. Do not place the narrow universal pans on the clip-on pull-out rails.

5.1 Locking function

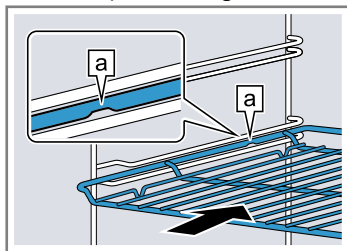
The locking function prevents the accessories from tilting when they are pulled out.
You can pull out the accessories approximately halfway without them tipping. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

5.2 Sliding accessories into the cooking compartment

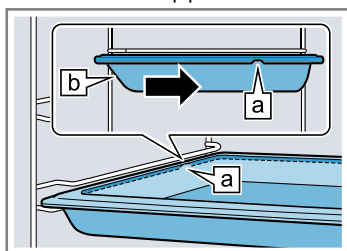
Always slide the accessory into the cooking compartment the right way round. This is the only way to ensure that accessories can be pulled out approximately halfway without tipping.

1. Turn the accessories so that the notch  is at the rear and is facing downwards.
2. Insert the accessory between the two guide rods for a shelf position.

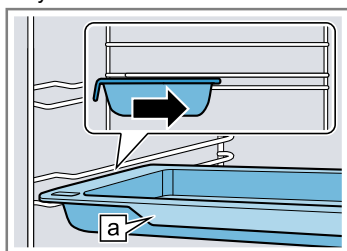
Wire rack Insert the wire rack with the open side facing the appliance door and the curved lip ~ facing downwards.



Tray
E.g. universal pan or baking tray Slide the tray in with the sloping edge [b] towards the appliance door.

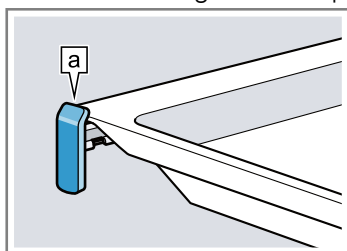


Half baking trays The half baking trays must be pushed into the appliance door using the handle [a]. The notch is not present on half baking trays.



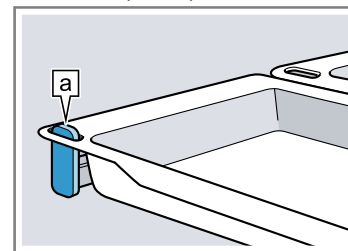
Place the accessories on the inserted pull-out rails.

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



Half baking trays Hook the front half baking tray into the tab.

Do not place the narrow universal pans on the clip-on pull-out rails.



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.

3. The accessories must be pushed so that they do not touch the appliance door.

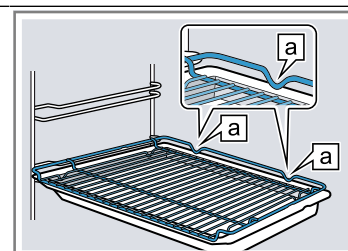
Note: Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

Combining accessories

You can combine the wire rack with the universal pan to catch any liquid that drips down.

1. Place the wire rack on the universal pan so that both spacers [a] are on the rear edge of the universal pan.
2. Insert the universal pan between the two guide rods for a shelf position. In so doing, the wire rack is on top of the upper guide rod.

Wire rack on universal pan



5.3 Other accessories

You can purchase other accessories from our customer service, specialist retailers or online.

You will find a comprehensive range of products for your appliance in our brochures and online: siemens-home.bsh-group.com

Accessories are appliance-specific. 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 customer service.

6 Before using for the first time

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

6.1 Initial use

You need to make settings for initial use before you can use your appliance.

Setting the time on the clock

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

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

6.2 Cleaning the appliance before using it for the first time

Before using the appliance to cook food for the first time, you must clean the cooking compartment and accessories.

1. Remove the product information and the accessories from the cooking compartment. Remove any leftover packaging, such as polystyrene pellets, and any adhesive tape that is in or on the appliance.
2. Wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
3. Set the type of heating and the temperature.
→ "Basic operation", Page 10

Type of heating	3D hot air
Temperature	Maximum
Duration	1 hour

4. Ventilate the kitchen while the appliance is heating.
5. Switch off the appliance after the specified cooking time.
6. Once the appliance has cooled down, clean the smooth surfaces in the cooking compartment with a detergent solution and a dish cloth.
7. Clean the accessories with soapy water and a dish cloth or soft brush.

7 Basic operation

7.1 Switching on the appliance

- ▶ Press the  button.
- ✓ The appliance is switched on.

7.2 Setting the type of heating and the temperature

1. Use — or + to select a type of heating.
2. Press .
3. Use — or + to select a temperature or grill setting.
4. Press .
- ✓ The appliance starts heating after a few seconds.
5. When the food is ready, use  to switch the appliance off.

Note: The most suitable type of heating for your food can be found in the type of heating description.

Tip: You can also set a cooking time and end time on the appliance.

→ "Time-setting options", Page 11

Changing the temperature

You can change the temperature at any time.

- ▶ Use the — or + buttons to select a temperature or grill setting.

Changing the type of heating

You can change the type of heating at any time. If this is changed while the oven is operating, this operation is paused.

1. Press .
2. Use — or + to change the type of heating.
3. Press .

Interrupting the operation

You can briefly pause the operation and then continue.

1. To interrupt the operation, press .
2. To continue the operation, press .

Cancelling the operation

You can cancel operation completely. The settings are reset.

- ▶ To cancel operation completely, press and hold .

7.3 Starting the operation

You must start each operating mode.

- ▶ Press .

7.4 Switching off the appliance

- ▶ Press the  button.
- ✓ The appliance is switched off.

8 Rapid heating

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

8.1 Suitable types of heating for rapid heating

Rapid heating can shorten the preheating time for set temperatures over 100 °C.

Rapid heating is possible for the following types of heating:

- 3D hot air 
- Top/bottom heating 

8.2 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.

Note: Do not set a cooking time until rapid heating has come to an end.

1. Set a suitable type of heating and a temperature of at least 100 °C.
Rapid heating automatically switches on at temperatures of 200 °C and above.

2. If rapid heating does not switch off automatically, press the » button.
- ✓ » appears on the display.
- ✓ Rapid heating starts after a few seconds.

- ✓ Once rapid heating has ended, a signal tone sounds and the » symbol goes out on the display.
3. Place the food in the cooking compartment.

9 Time-setting options

Your appliance has different time-setting options, with which you can control its operation.

9.1 Overview of the time-setting options

Use the ⏸ button to select the different time-setting options.

Time-setting option	Use
Timer ⏸	The timer can be set independently of the appliance when it is in operation. It does not affect the appliance.
Cooking time I→I	If you set a cooking time, operation of the appliance stops automatically once this time has elapsed.
End time →I	For the cooking time, you can set the time at which operation ends. The appliance starts up automatically so that it finishes cooking at the required time.
Time ⏸	You can set the time.

9.2 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.

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.

9.3 Setting the cooking time

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

Requirement: An operating mode and temperature or level have been set.

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

Button	Recommended value
—	10 minutes
+	30 minutes

The cooking time can be set in 1-minute increments up to 1 hour, and then in 5-minute increments.

3. Press ▷I.
- ✓ After a few seconds, the appliance starts heating and the cooking time counts down.
- ✓ A signal sounds and the display shows the cooking time as zero.
4. Once the cooking time has elapsed:
 - ▶ Press any button to end the signal prematurely.
 - ▶ To set another cooking time, press the + button.
 - ▶ When the food is ready, switch off the appliance.

9.4 Setting the end time

You can delay the time at which cooking is due to finish 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 in operation.
- Food will spoil if you leave it in the cooking compartment too long.

Requirements

- The type of heating and a temperature or setting have been set.
 - A cooking time is set.
1. Press the ⏸ button repeatedly until →I is highlighted 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.

4. Press ► to start the operation.
 - ✓ The display shows the set end time.
 - ✓ Once the calculated start time is reached, the appliance starts heating up and the cooking time counts down.
 - ✓ When the cooking time has elapsed, a signal sounds and the duration is at zero on the display.
5. Once the cooking time has elapsed:
 - ▶ Press any button to end the signal prematurely.
 - ▶ To set another cooking time, press the + button.
 - ▶ When your food 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 on 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 on 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.

9.5 Setting the time on the clock

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

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

10 Programmes

The programmes help you to use your appliance to prepare different dishes by selecting the optimum settings automatically.

10.1 Cookware for programmes

You should therefore use heat-resistant cookware that is suitable for temperatures up to 300 °C.

Glass or glass ceramic cookware is best. The joint should cover approx. two thirds of the cookware base.

Cookware made from the following material is not suitable:

- Bright, shiny aluminium

- Unglazed clay
- Plastic or plastic handles

10.2 Settings for programmes

The appliance selects the optimal type of heating, temperature and cooking time.

To achieve an optimal cooking result, you only have to set the weight of your meal.

Note: The cooking result depends on the quality and composition of the food. Use fresh and, ideally, chilled food.

10.3 Programme table

The programme numbers are assigned to specific foods.

No	Dish	Container	Weight range Weight setting	Added liquid	Shelf position	Information
01	Pizza, thin base Frozen, pre-baked	Universal pan with greaseproof paper	0.28-0.4 kg Total weight	No	3	For a second pizza, follow the instructions on the packaging.
02	Pizza, deep-pan Frozen, pre-baked	Universal pan with greaseproof paper	0.28-0.6 kg Total weight	No	3	For a second pizza, follow the instructions on the packaging.
03	Lasagne Frozen	Original packaging	0.3-1.2 kg Total weight	No	3	-
04	Chips Frozen	Universal pan with greaseproof paper	0.2-0.75 kg Total weight	No	3	Spread out on the universal pan.
05	Bread rolls Frozen, pre-baked	Universal pan with greaseproof paper	0.1-0.8 kg Total weight	No	3	-
06	Potato gratin	Ovenproof dish without lid	0.5-3.0 kg Total weight	No	2	-
07	Pasta bake With precooked pasta	Ovenproof dish without lid	0.4-3.0 kg Total weight	No	2	-

No	Dish	Container	Weight range Weight setting	Added liquid	Shelf position	Information
08	Baked potatoes, whole Unpeeled, starchy potatoes	Universal pan	0.3-1.5 kg Total weight	No	3	-
09	Vegetable stew Vegetarian	Deep roasting dish with lid	0.5-2.5 kg Total weight	As per recipe	2	Cut vegetables that take longer to cook (e.g. carrots) into smaller pieces than vegetables that take less time to cook (e.g. tomatoes).
10	Meat stew	Deep roasting dish with lid	0.5-3.0 kg Total weight	As per recipe	2	Do not sear the meat beforehand.
11	Goulash Beef or lamb, diced with vegetables	Deep roasting dish with lid	0.5-2.5 kg Total weight	As per recipe	2	Place the meat at the bottom and cover with vegetables. Do not sear the meat beforehand.
12	Fish, whole Ready to cook, seasoned	Roasting dish with lid	0.3-1.5 kg Weight of fish	Cover the bottom of the roasting dish.	2	-
13	Chicken, unstuffed Ready to cook, seasoned	Roasting dish with glass lid	0.6-2.5 kg Weight of chicken	No	2	Place in the container with the breast facing up.
14	Chicken pieces Ready to cook, seasoned	Roasting dish with lid	0.1-0.8 kg Weight of the heaviest piece	Cover the bottom of the roasting dish.	2	-
15	Turkey breast Whole, seasoned	Roasting dish with glass lid	0.5-2.5 kg Weight of turkey breast	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	-
16	Duck, unstuffed Ready to cook, seasoned	Roasting pan without lid	1.0-2.7 kg Weight of duck	No	2	-
17	Goose, unstuffed Ready to cook, seasoned	Roasting pan without lid	2.5-3.5 kg Weight of goose	No	2	-
18	Pot-roasted beef E.g. prime rib, shoulder, meatballs or marinated beef roast	Roasting dish with lid	0.5-2.5 kg Weight of meat	Almost cover the meat with liquid.	2	Do not sear the meat beforehand.
19	Sirloin, medium Ready to cook, seasoned	Roasting pan without lid	0.5-2.5 kg Weight of meat	No	2	Place in the container with the fatty side up. Do not sear the meat beforehand.
20	Roulades Stuffed with vegetables or meat	Roasting dish with lid	0.5-2.5 kg Total weight of all of the stuffed roulades	Add stock or water, for example, to the dish until the roulades are almost covered.	2	Do not sear the meat beforehand.
21	Meat loaf, fresh Beef or lamb meatballs	Roasting dish with lid	0.5-2.5 kg Weight of joint	No	2	Do not sear the meat beforehand.

No	Dish	Container	Weight range Weight setting	Added liquid	Shelf position	Information
22	Leg of lamb, medium Boned, seasoned	Roasting dish with lid	0.5-2.5 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	Do not sear the meat beforehand.
23	Leg of lamb, well done Boned, seasoned	Roasting dish with lid	0.5-2.5 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	Do not sear the meat beforehand.
24	Joint of veal, marbled E.g. saddle or topside	Roasting dish with lid	0.5-3.0 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	Do not sear the meat beforehand.
25	Joint of veal, lean E.g. tenderloin or eye	Roasting dish with lid	0.5-2.5 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	Do not sear the meat beforehand.
26	Leg of roe venison Boned, seasoned with salt	Roasting dish with lid	0.5-2.0 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	-
27	Rabbit, whole Ready to cook, seasoned	Roasting dish with glass lid	1.0-2.5 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	-
28	Lamb joint Boned, seasoned	Roasting dish with glass lid	0.5-3.0 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	Do not sear the meat beforehand.
29	Lamb neck joint E.g. shoulder, seasoned	Roasting dish with glass lid	0.5-3.0 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	Place in the container with the fatty side up.
30	Lamb fillet, roasted Seasoned	Roasting dish with glass lid	0.5-2.5 kg Weight of meat	Cover the bottom of the roasting dish and add up to 250 g vegetables.	2	Do not sear the meat beforehand.

10.4 Preparing food for the programme

1. Weigh the food.
The weight of the food is required in order to correctly set the programme.
2. Add the food to the cookware.
3. Place the cookware onto the wire rack.
Always place the cookware into the cooking compartment while it is cold.

10.5 Setting a programme

Note: After the programme starts, you can no longer change the programme and the weight.

Requirement: The menu for types of heating  is selected.

1. Set **Programmes**  with — or +.
2. Press the  button.
3. Use the — or + button to set the required programme.

4. Press the  button.
5. Use the — or + button to set the weight of your food.
Always round up to the nearest weight. You can set the weight only in the intended range.
To call up the programme's cooking time, press the  button. The duration cannot be changed.
6. Use  to start the programme.
 - ✓ The appliance starts to heat and the cooking time counts down.
 - ✓ If the programme has ended, an audible signal sounds and the display shows the cooking time as zero.
7. When the programme ends:
 - ▶ Press any button to end the signal prematurely.
 - ▶ To set a cooking time for further cooking, press the + button. The appliance will resume heating using the programme settings.
 - ▶ When your food is ready, switch off the appliance.

11 Childproof lock

You can secure your appliance to prevent children from accidentally switching it on or changing the settings.

11.1 Activating the childproof lock

- ▶ To activate the childproof lock, press and hold the  button until  appears in the display.
- ✓ The childproof lock is activated.

11.2 Deactivating the childproof lock

- ▶ To deactivate the childproof lock, press and hold the  button until  goes out in the display.
- ✓ The childproof lock is deactivated.

12 Basic settings

You can configure the basic settings for your appliance to meet your needs.

12.1 Overview of the basic settings

Here you can find an overview of the basic settings and factory settings. The basic settings depend on the features of your appliance.

Display	Basic setting	Selection
 1	Signal duration upon completion of a cooking time or timer period	1 = 30 seconds 2 = 1 minute ¹ 3 = 5 minutes
 2	Waiting time until a setting is applied	1 = 3 seconds ¹ 2 = 6 seconds 3 = 10 seconds
 3	Button tone when pressing a button	0 = off 1 = on ¹
 4	Brightness of the display illumination	1 = dark 2 = medium 3 = bright ¹
 5	Time display	0 = hide the time 1 = display the time ¹
 6	Childproof lock can be adjusted	0 = no 1 = yes ¹
 7	Interior lighting during operation	0 = no

¹ Factory setting (may vary according to model)

Display	Basic setting	Selection
		<i>l</i> = yes ¹
<i>c B</i>	Cooling fan run-on time	<i>l</i> = short <i>2</i> = medium ¹ <i>3</i> = long <i>4</i> = extra-long
<i>c R</i>	Automatic rapid heating from 200 °C	<i>Q</i> = No <i>l</i> = Yes ¹
<i>c b</i>	Reset all values to factory settings	<i>Q</i> = No ¹ <i>l</i> = Yes

12.2 Changing basic settings

Requirement: The appliance is switched off.

1. Press and hold the  button for approximately four seconds.
2. Use the  or  button to change the setting.
3. Use the  button to switch to the next basic setting.
4. To save the changes, press and hold the  button for approx. 4 seconds.

Note: Your changes to the basic settings will be retained even after a power failure.

12.3 Cancelling the basic settings

- ▶ Press .
- ✓ All changes are discarded and not saved.

13 Cleaning and servicing

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

13.1 Cleaning products

In order to avoid damaging the various oven surfaces on the appliance, do not use unsuitable cleaning products.

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 products may damage the surfaces of the appliance.

- ▶ Do not use harsh or abrasive cleaning products.

- ▶ 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 for cleaning the appliance while it is hot.

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.

New sponge cloths contain residues from production.

- ▶ Wash new sponge cloths thoroughly before use.

13.2 Suitable cleaning agents

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

Follow the instructions on cleaning the appliance.

Appliance front

Surface	Suitable cleaning agents	Information
Stainless steel	■ Hot soapy water ■ Special stainless steel cleaning products suitable for hot surfaces	To prevent corrosion, remove any patches of limescale, grease, starch or albumin (e.g. egg white) from stainless steel surfaces immediately. Apply a thin layer of the stainless steel cleaning product.
Plastic or painted surfaces E.g. control panel	■ Hot soapy water	Do not use glass cleaner or a glass scraper.

¹ Factory setting (may vary according to model)

Appliance door

Range	Suitable cleaning agents	Information
Door panels	- Hot soapy water - stainless steel scourer	Do not use a glass scraper. Tip: Remove the door panels in order to clean them thoroughly. → "Appliance door", Page 19
Door cover	- 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 door cover for thorough cleaning. → "Appliance door", Page 19
Door handle	Hot soapy water	To avoid permanent stains, remove descaling agents from the door handle immediately.
Door seal	Hot soapy water	Do not remove or scrub.

Cooking compartment

Range	Suitable cleaning agents	Information
Enamel surfaces	- Hot soapy water - Vinegar solution - Oven cleaner - stainless steel scourer	Soak any heavily soiled areas and use a brush or stainless steel scourer. Leave the appliance door open to dry the cooking compartment after cleaning it. Notes - Enamel burns at very high temperatures, causing minor discolouration. The functionality of your appliance is not affected by this. - The edges of thin trays cannot be completely enamelled and may be rough. This does not impair the corrosion protection. - Food residues 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. You can remove residues with lemon juice.
Self-cleaning surfaces	-	Follow the instructions for self-cleaning surfaces. → "Cleaning self-cleaning surfaces in the cooking compartment", Page 18
Glass cover for the oven light	Hot soapy water	Use oven cleaner to remove very heavy soiling.
Shelf supports	- Hot soapy water - stainless steel scourer	Soak any heavily soiled areas and use a brush or stainless steel scourer. Tip: Remove the shelf supports for cleaning. → "Shelf supports", Page 22
Pull-out system	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. → "Shelf supports", Page 22
Accessories	- Hot soapy water - Oven cleaner - stainless steel scourer	Soak any heavily soiled areas and use a brush or stainless steel scourer. Enamelled accessories are dishwasher-safe.

13.3 Cleaning the appliance

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

WARNING – Risk of burns!

The appliance becomes hot during operation.

- ▶ Allow the appliance to cool down before cleaning.

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 products", Page 16

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 16*
2. Dry with a soft cloth.

13.4 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 you do not clean the self-cleaning surfaces regularly, they may become damaged.
- ▶ If dark stains are visible on the self-cleaning surfaces, use the cleaning function to clean the cooking compartment.
 - ▶ If a prompt to clean appears in the display, use the cleaning function to clean the cooking compartment.
 - ▶ Do not use oven cleaner or abrasive cleaning aids. If oven cleaner accidentally comes into contact with the self-cleaning surfaces, dab it off immediately using water and a sponge cloth. Do not rub.
 - ▶ Use the cleaning function.

14 Cleaning function

Use the 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, matt ceramic layer and have a rough surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes from roasting or grilling and break them down.

The following surfaces are self-cleaning:

- Back wall
- Ceiling
- Side walls

ATTENTION

If you do not clean the self-cleaning surfaces regularly, they may become damaged.

- ▶ If dark stains are visible on the self-cleaning surfaces, use the cleaning function to clean the cooking compartment.
- ▶ If a prompt to clean appears in the display, use the cleaning function to clean the cooking compartment.
- ▶ Do not use oven cleaner or abrasive cleaning aids. If oven cleaner accidentally comes into contact with the self-cleaning surfaces, dab it off immediately using water and a sponge cloth. Do not rub.

14.1 Cleaning recommendation

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

1. When **CL** 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. However, the information will continue to be displayed until the cleaning function has been run in full.
 - ▶ 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.

Note: 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 notification appears on the display before you use the cleaning

functions. The more often you use the cleaning function, the longer the cleaning ability of the self-cleaning surfaces is retained.

14.2 Preparing the appliance for the cleaning function

In order to achieve a good cleaning result, prepare the appliance carefully.

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.
→ *"Shelf supports", Page 22*
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 lamp
 This prevents stains that cannot be removed.
4. Remove any objects from the cooking compartment. The cooking compartment must be empty.

14.3 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 18*

1. Press the  button repeatedly until **Cleaning function**  is highlighted on the display.
 - ✓ The display shows the duration. The duration of one hour cannot be changed.
2. Press  to start the operation.
 - ✓ The cleaning function starts and the duration counts down.
 - ✓ When the cleaning function ends, a signal tone sounds and the duration is at zero on the display.
3. Switch off the appliance.
 - ▶ If dark oily stains remain after the cleaning function, repeat the cleaning function.
4. Wipe the appliance. → *Page 19*

14.4 Wiping the appliance clean following the cleaning function

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

Note: Marks may appear on the self-cleaning surfaces. Residues of sugars and proteins in the food are not removed and stick to the surfaces. Red stains are residues from salty food – they are not rust. The marks are not hazardous to health. These marks do not impair the cleaning ability of the self-cleaning surfaces. Stains from tomato purée or similar sauces are not removed.
3. Attach the shelf supports.

→ "Shelf supports", Page 22

15 Appliance door

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

15.1 Detaching the appliance door

⚠ **WARNING – Risk of injury!**

Components inside the appliance door may have sharp edges.

- ▶ Wear protective gloves.

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.

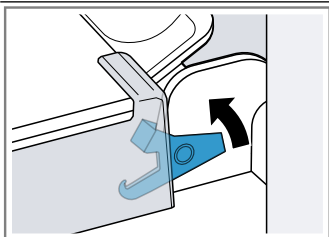
1. Open the appliance door fully.
2. ⚠ **WARNING – Risk of injury!**

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

 - ▶ Make sure that the locking levers are always either fully closed or (when detaching the oven door) fully open.

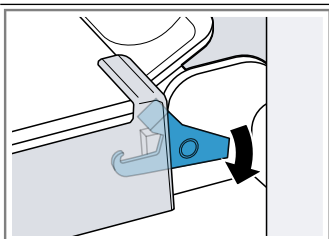
Open the locking levers on the left- and right-hand hinges.

Locking levers opened



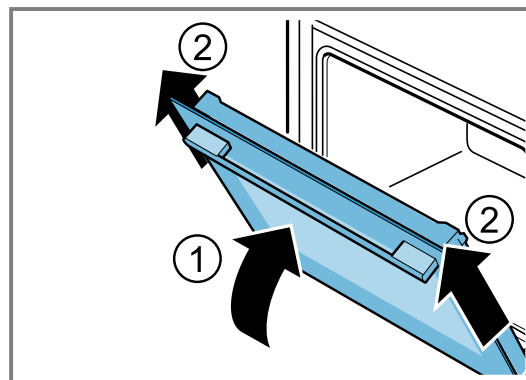
The hinge is now secured and cannot snap shut.

Locking levers closed



The appliance door is secured and cannot be detached.

- ✓ The locking levers are open. The hinges are now secured and cannot snap shut.
3. Close the appliance door fully ①. Grab hold of the appliance door with both hands (on the left and right) and pull it upwards and out ②.



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

15.2 Attaching the appliance door

⚠ **WARNING – Risk of injury!**

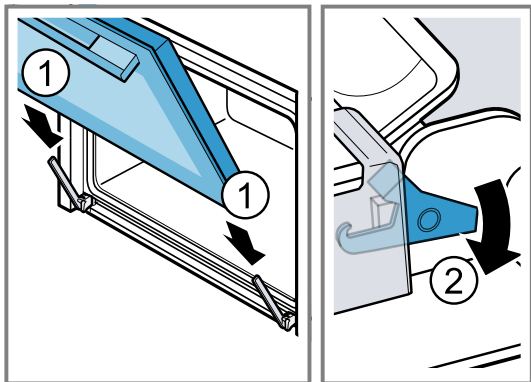
The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- ▶ Keep your hands away from the hinges. When the hinges are not secured, they can snap shut with great force.

- ▶ Make sure that the locking levers are always either fully closed or (when detaching the oven door) fully open.

1. Slide the appliance door straight onto the two hinges ①. Slide the appliance door on as far as it will go.
2. Open the appliance door fully.

3. Close the locking levers on the left- and right-hand hinges ②.



- ✓ The locking levers are closed. The appliance door is secured and cannot be detached.
4. Close the appliance door.

15.3 Removing the door panes

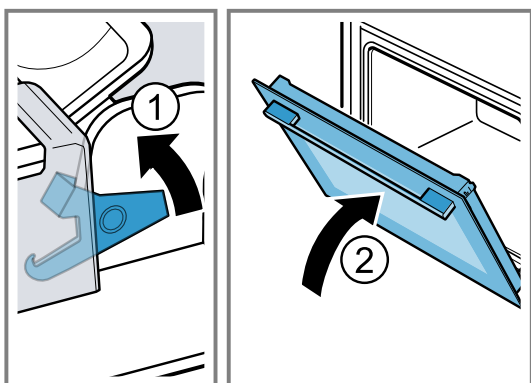
⚠ WARNING – Risk of injury!

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.
- Components inside the appliance door may have sharp edges.
- Wear protective gloves.

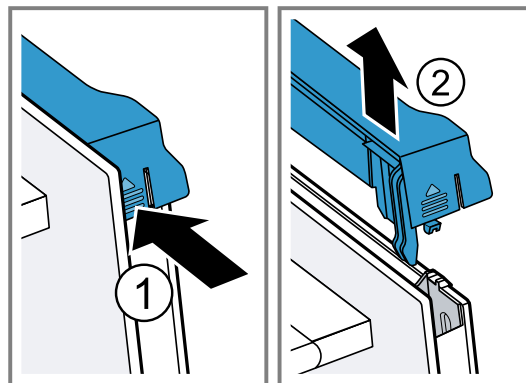
Note: Depending on the appliance type, the appliance has a door seal.

1. Open the appliance door fully.
 2. Open the locking levers on the left- and right-hand hinges ①.
- ✓ The locking levers are open. The hinges are now secured and cannot snap shut.
3. Close the appliance door fully ②.

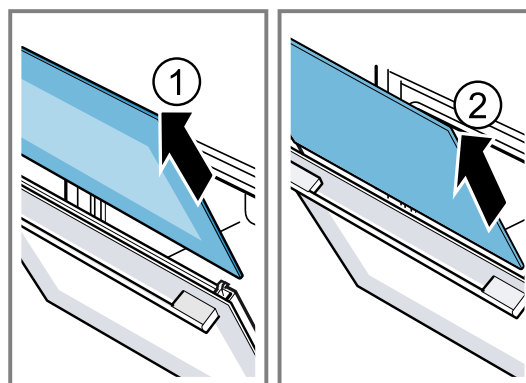


4. Push on the left- and right-hand side of the door cover from the outside ① until it is released.

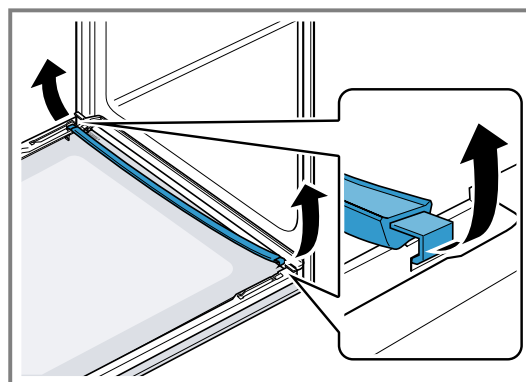
5. Remove the door cover ②.



6. Lift out the inner pane ① and set it down carefully on a flat surface.
7. Lift out the intermediate pane ② and set it down carefully on a flat surface.

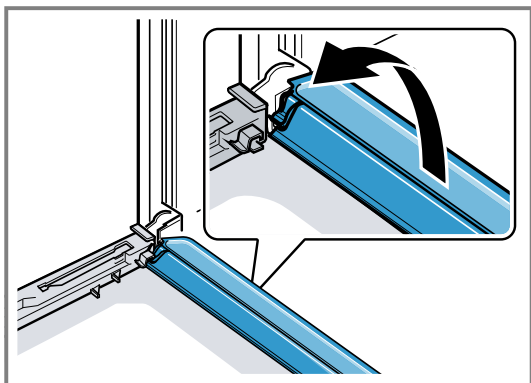


8. Depending on the appliance type, open the appliance door and remove the door seal, if present.



9. If necessary, you can remove the condensate trough for cleaning.
 - Open the appliance door.

- Tilt the condensate trough upwards and remove it.



10. **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.

Clean the removed door panels on both sides with glass cleaner and a soft cloth.

11. Clean the condensate trough with a cloth and hot soapy water.

12. Clean the appliance door.

→ "Suitable cleaning agents", Page 16

13. Dry the door panels and refit them.

15.4 Fitting the door panes

WARNING – Risk of injury!

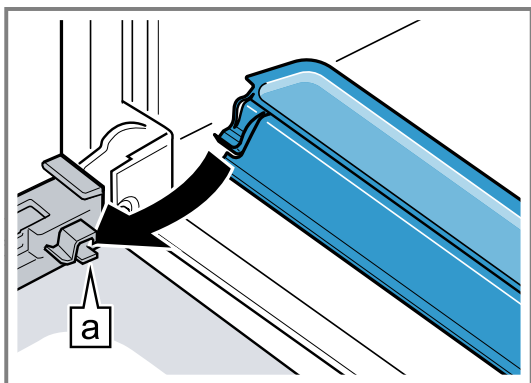
The hinges on the appliance door move when the door is opened and closed, which could trap your fingers.

- Keep your hands away from the hinges.
- Components inside the appliance door may have sharp edges.
- Wear protective gloves.

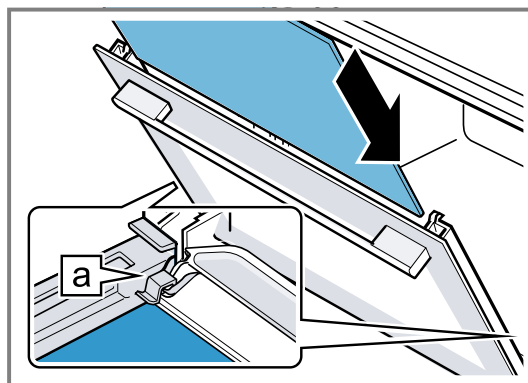
Note

Depending on the appliance type, the appliance has a door seal.

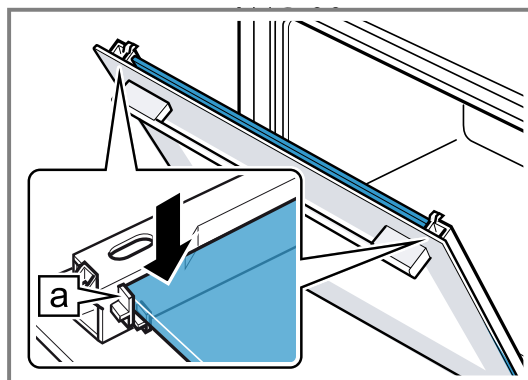
1. Open the appliance door fully.
2. Place the condensate trough vertically into the retainer  and turn it downwards.



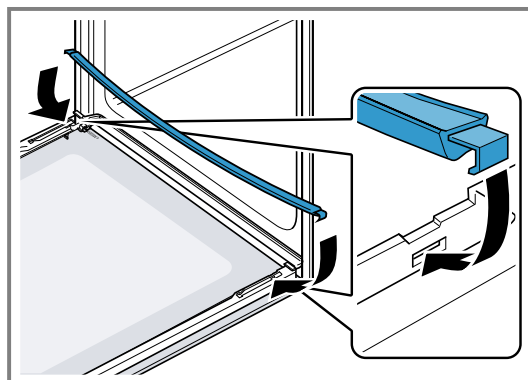
3. Slide the intermediate pane into the left- and right-hand retainers .



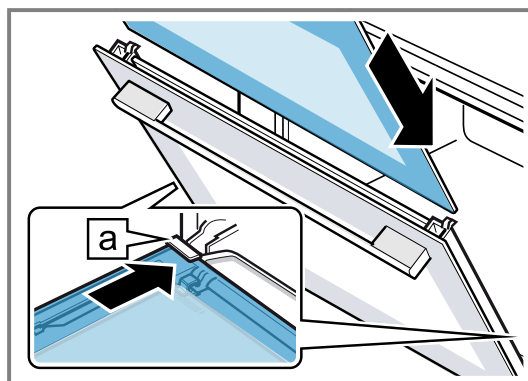
4. Push the intermediate pane upwards until it is in the left- and right-hand retainers .

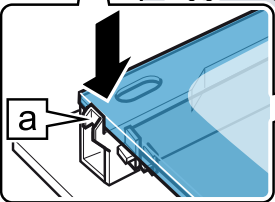


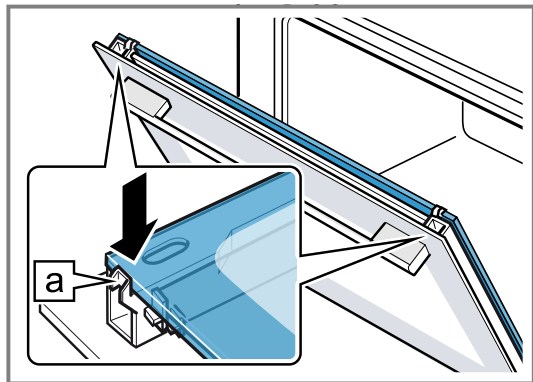
5. Depending on the appliance type, open the appliance door and attach the door seal, if present.



6. Slide the inner pane into the left- and right-hand retainers .

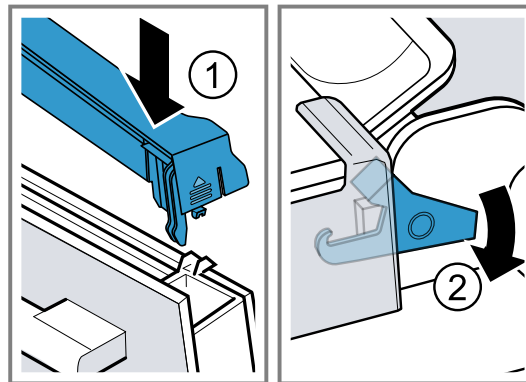


7. Push the inner pane upwards until it is in the left- and right-hand retainers .



8. Put the door cover into position ① and push down on it until you hear it click into place.
9. Open the appliance door fully.

10. Close the locking levers on the left- and right-hand hinges ②.



- ✓ The locking levers are closed. The appliance door is secured and cannot be detached.

11. Close the appliance door.

Note: Do not use the cooking compartment again until the door panes have been correctly fitted.

16 Shelf supports

To clean the rails and the cooking compartment, or to replace the rails, you can remove these.

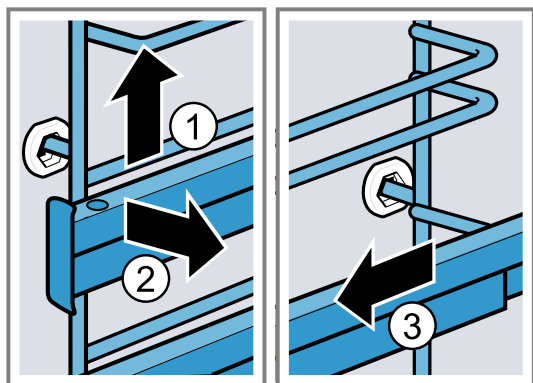
16.1 Detaching the shelf supports

⚠ **WARNING – Risk of burns!**

The shelf supports get very hot

- ▶ Never touch the shelf supports when hot.
- ▶ Always allow the appliance to cool down.
- ▶ Keep children at a safe distance.

1. Lift the rail forwards slightly ① and detach it ②.
2. Pull the whole rail to the front ③ and remove it.



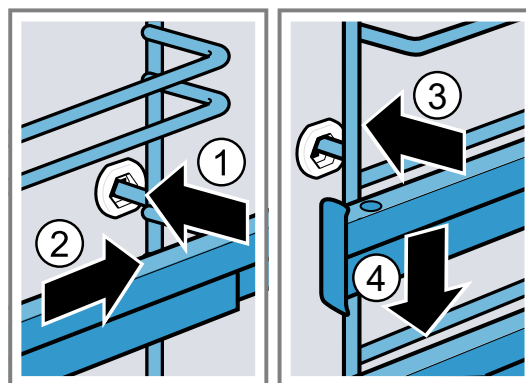
3. Clean the rail.
→ "Cleaning products", Page 16

16.2 Attaching the shelf supports

Notes

- The rails only fit on the right or left.
- For both pull-out rails, ensure that you can pull them forwards and out.

1. First, push the rail into the middle of the rear socket ① until the rail rests against the cooking compartment wall, and then push this back ②.
2. Push the rail into the front socket ③ until the rail also rests against the cooking compartment wall, and then press this downwards ④.



17 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.
→ "Customer Service", Page 25

WARNING – Risk of electric shock!

Improper 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 trained specialist staff.

17.1 Malfunctions

Fault	Cause and troubleshooting
The appliance is not working.	The circuit breaker in the fuse box has tripped. ▶ Check the circuit breaker in the fuse box. There has been a power cut. ▶ Check whether the lighting in your room or other appliances are working. Electronics fault 1. Disconnect the appliance from the power supply for at least 30 seconds by switching off the fuse. 2. Reset the basic settings to the factory settings. → "Basic settings", Page 15
Appliance is not heating; the colon flashes in the display.	Demo mode is activated. 1. Briefly disconnect the appliance from the power supply by switching the circuit breaker in the fuse box off and back on again. 2. Deactivate demo mode within five minutes by changing the basic setting c to $\bar{c}$. → "Basic settings", Page 15
 lights up on the display and no settings can be made on the appliance.	Childproof lock is activated. ▶ Use the  button to deactivate the childproof lock. → "Childproof lock", Page 15
$\bar{c}$ L appears in the display.	Cleaning recommendation ▶ Run the cleaning function in full. You can temporarily dismiss the information in the display by pressing any button. → "Cleaning recommendation", Page 18
h flashes in the display and the appliance will not start.	The cooking compartment is too hot for the selected operation. 1. Switch off the appliance and allow it to cool down. 2. Restart the operation.
F B appears in the display.	The maximum cooking time has been reached. To prevent an unwanted permanent operation, the appliance automatically stops heating after several hours if the settings are unchanged. ▶ Switch off the appliance. You can configure new settings if required. Tip: To prevent the appliance from switching off when you do not want it to, e.g. for an extremely long preparation time, set a cooking time. → "Time-setting options", Page 11
A message with E appears in the display, e.g. $E05-32$.	Electronics fault 1. Press the  button. ▶ If required, reset the time. ✓ If the fault was a one-off, the error message disappears. 2. If the error message appears again, call the after-sales service. Quote the exact error message and the E no. of your appliance. → "Customer Service", Page 25

17.2 Replacing the oven light bulb

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

Note: Heat-resistant, 40 - 43-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 fuse in the fuse box.

⚠ WARNING – Risk of injury!

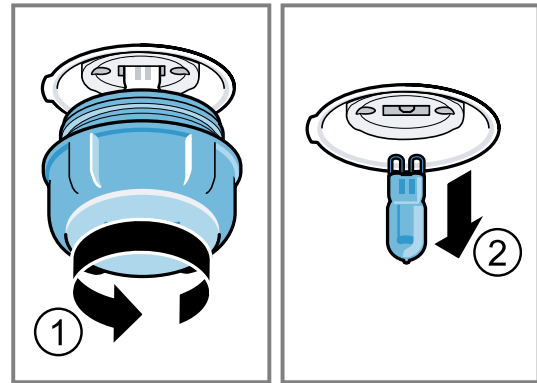
The glass cover may already have broken due to external influences or it may break due to excessive pressure when being installed or removed.

- ▶ Exercise caution when installing or removing the glass cover.
- ▶ Use gloves or a tea towel.

Requirements

- The appliance is disconnected from the power supply.
- The cooking compartment has cooled down.
- You must have a new halogen lamp 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 ①.
3. Pull out the halogen bulb without turning it ②.



4. Insert the new halogen bulb and press it firmly into the socket.
Make sure that 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.

18 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.

18.1 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.



Dispose of packaging in an environmentally-responsible manner. This appliance is certified in accordance with the guidelines on E-waste (Management) Rules 2022 which govern waste electrical and electronic equipment.

The guideline provide a framework for the return and recycling of used appliances.

Note: This product doesn't contain any of hazardous substances as specified in the e-waste Management and Handling Rules 2022.

Dos

- Please visit our website <https://www.siemens-home.bsh-group.in/national-e-waste-recycling-program> to find out more details regarding e-waste disposal.

- Keep the product in isolated area, after it becomes non-functional/un-repairable so as to prevent its accidental breakage.
- Consult the authorized service center as to whether the Electronic Equipment can be repaired or not, before discarding.
- Consult the retailer about appliance take back schemes.

Don'ts

- The product should not be opened by the user himself/herself, but only by authorized service personnel.
- The product is not meant for re-sale to any unauthorized agencies/scrap dealers/kabariwalah.
- Don't dispose of the discarded Electronic Equipment in household bins or Municipal bins.
- Don't dump the discarded Electronic Equipment in the open or in any land fill site, as this will result in contamination of the soil and the ground water.
- Do not keep any replaced spare part(s) from the product in exposed area.

18.2 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.

19 Customer Service

Function-relevant genuine spare parts according to the corresponding Ecodesign Directive can be obtained from Customer Service for a period of at least 10 years from the date on which your appliance was placed on the market within the European Economic Area.

Furthermore, our Customer Service will continue to provide you with other function-relevant and storable genuine spare parts for up to 15 years from the date on which your appliance was placed on the market. For more information, please contact our Customer Service team.

Detailed information about the warranty period and the warranty conditions in your country is available via the QR code on the enclosed document on service contacts and warranty conditions, from our customer service or on our website.

You can find the contact details for our customer service via the QR code on the enclosed document on service contacts and warranty conditions or on our website. This product contains light sources from energy efficiency class G.

Helpline no.: 1800-209-1850 (Monday to Saturday – 8 am to 8 pm)

Email ID: service.in@siemens-home.BSH-Group.com



You can find the information required as per Regulations (EU) 65/2014, (EU) 66/2014 and (EU) 2023/826 online at siemens-home.bsh-group.com on the product and service pages for your appliance, in the area of user manuals and additional documents.

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

If you contact Customer Service, you will require the product number (E-Nr.) and the production number (FD), which you can find 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.

20 Installation instructions

Observe this information when installing the appliance.



mm



20.1 General installation instructions

Follow these instructions before you start installing the appliance.

- The safe operation of this appliance can only be guaranteed if it has been installed to a professional standard in accordance with these installation instructions. The installer shall be liable for damages incurred as a result of incorrect installation.
- Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transit.
- Before starting up the appliance, remove any packaging material and adhesive film from the cooking compartment and the door.

- Proceed in accordance with the installation sheets for installing accessories.
- Fitted units must be heat-resistant up to 95 °C, and adjacent unit fronts up to 70 °C.
- Do not install the appliance behind a decorative door or the door of a kitchen unit. There is a risk of overheating.
- Cut-out work on the units should be carried out before installing the appliance. Remove any shavings. Otherwise, the correct operation of electrical components may be adversely affected.
- The appliance may be installed at a height of less than 850 mm above the floor.
- Position the appliance on a horizontal surface.
- The mains socket for the appliance must either be located in the hatched area **a** or outside of the area where the appliance is installed.
Any unsecured units must be secured to the wall using a standard bracket **b**.

- Only use adapters and power cords approved by the manufacturer.
- If the power cord is too short and a longer one is not available, please contact an electrician to have the domestic installation adapted.

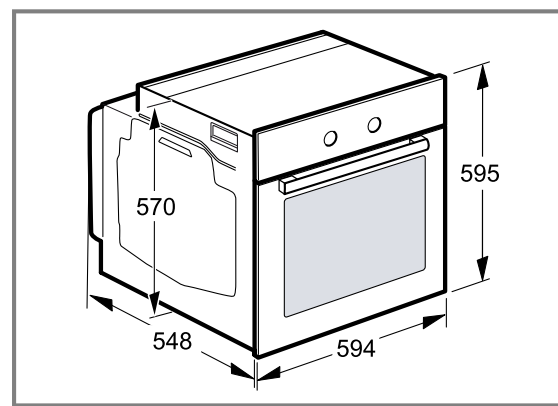
ATTENTION

Carrying the appliance by the door handle could break it. The door handle cannot support the weight of the appliance.

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

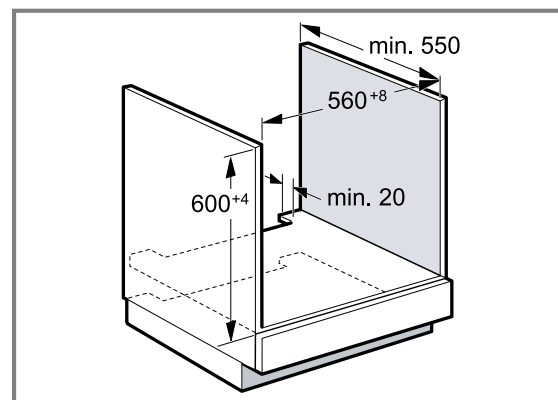
20.2 Appliance dimensions

You will find the dimensions of the appliance here



20.3 Installation below a worktop

Observe the installation dimensions and the installation instructions when installing below a worktop.



- Wear protective gloves so that you do not cut yourself. Parts that are accessible during installation may have sharp edges.
- Dimensions of the figures in mm.

⚠ WARNING – Risk of electric shock!

Once the appliance has been installed, the openings in the back panel of the appliance must not be accessible to children, not even through the drawers and kitchen cabinets underneath. This must be ensured through the installation. In the case of an island unit, a closed back panel is required.

⚠ WARNING – Risk of fire!

It is dangerous to use an extended power cord and non-approved adapters.

- Do not use extension cables or multiple socket strips.

- To ventilate the appliance, the intermediate floor must have a ventilation cut-out.
- In combination with induction hobs, the gap between the worktop and appliance must not be sealed using additional strips.
- The worktop must be secured to the fitted unit.
- Observe any available installation instructions for the hob.
- Observe different national installation instructions for the hob.
- Observe the worktop depth of min. 600 mm.

- When installing under a gas hob, ensure that the appliance does not come into contact with the gas connection of the gas hob.
- If necessary, call a qualified specialist for gas installation.

20.4 Installation under a gas hob

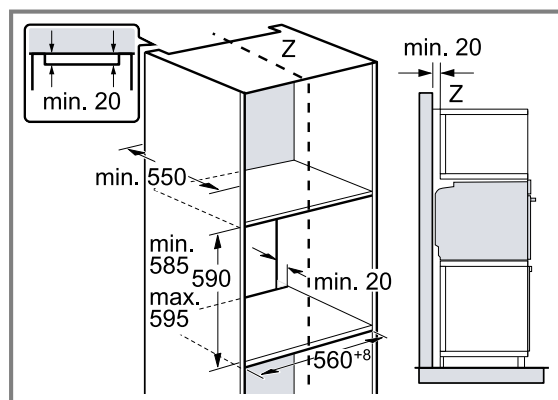
Observe the installation dimensions and the installation instructions of your gas hob.

If the appliance is installed under a gas hob, comply with the minimum dimensions, including the substructure, if applicable.

- Check the user manual for your gas hob.
- Observe the dimensions of your worktop.
- The gas connection must be changed depending on the appliance type. Contact trained specialist personnel.

20.5 Installation in a tall unit

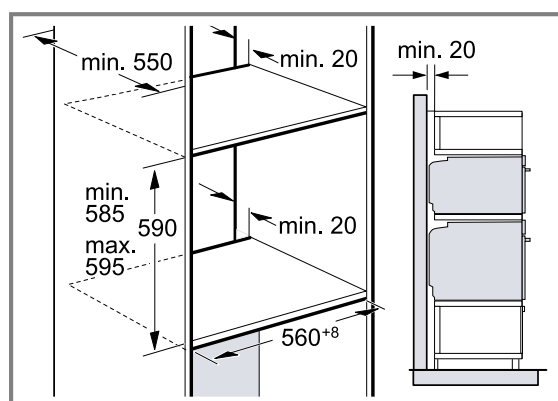
Observe the installation dimensions and the installation instructions when installing in a tall unit.



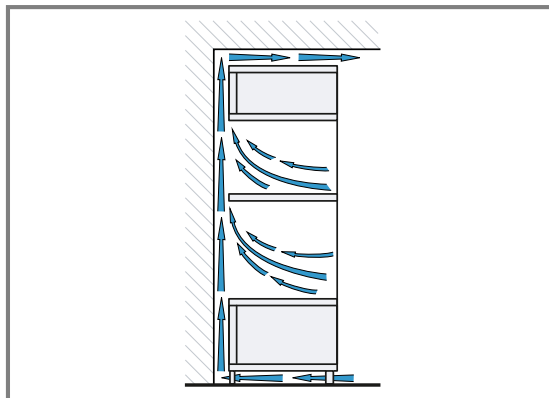
- To ventilate the appliance, the intermediate floors must have a ventilation cut-out.
- Only fit the appliance up to a height which allows accessories to be easily removed.

20.6 Installing two appliances on top of each other

Your appliance can also be installed above or below another appliance. Observe the installation dimensions and the installation instructions when installing appliances on top of each other.



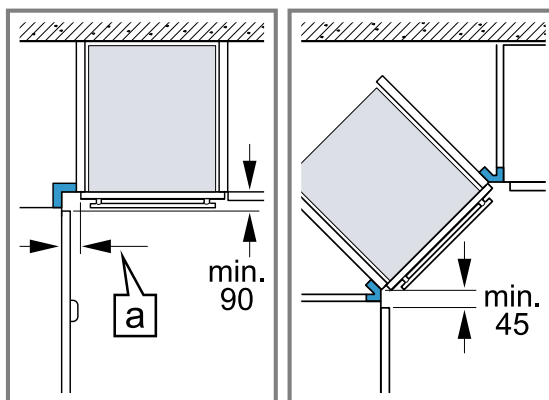
- To ventilate the appliances, the intermediate floor must have a ventilation cut-out.
- To ensure sufficient ventilation of the two appliances, there must be a ventilation opening of at least 200 cm² in the base area. To do this, trim the base panel or fit a ventilation grille.
- Ensure that air exchange is guaranteed in accordance with the diagram.



- Only fit appliances up to a height that allows accessories to be easily removed.

20.7 Corner installation

Observe the installation dimensions and the installation instructions when installing in a corner.



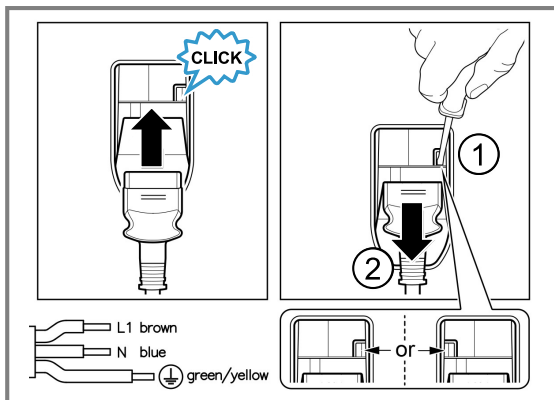
- To ensure that the appliance door can be opened, you must take the minimum dimensions into consideration when installing in a corner. The dimension a is dependent on the thickness of the unit front and the handle.

20.8 Electrical connection

In order to safely connect the appliance to the electrical system, follow these instructions.

- The appliance corresponds to protection class I and must only be operated with a protective earth connection.
- The fuse protection must correspond to the power rating specified on the appliance's rating plate and to the local regulations.
- The appliance must be disconnected from the power supply whenever installation work is being carried out.
- The appliance must only be connected using the power cable provided.

- The power cable must be plugged in at the rear of the appliance until you hear a clicking sound. A 3 m power cable can be obtained from customer service.



- The power cable must only be replaced with a cable from the original manufacturer. This is available from after-sales service.
- Contact protection must be guaranteed by the installation.

Electrically connect the appliance with the protective contact plug

Note: The appliance must only be connected to a protective contact socket that has been correctly installed.

- ▶ Insert the plug into the protective contact socket. When the appliance is installed, the mains plug of the power cord must be freely accessible. If free access is not possible, an isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

Electrically connecting an appliance without a protective contact plug

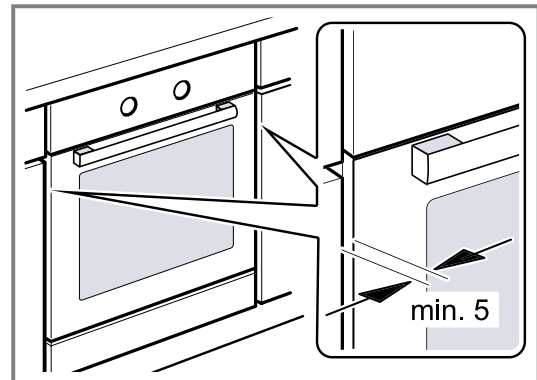
Note: Only licensed specialists may connect the appliance. Damage caused by incorrect connection is not covered under the warranty.

An isolating switch must be integrated into the permanent electrical installation according to the installation regulations.

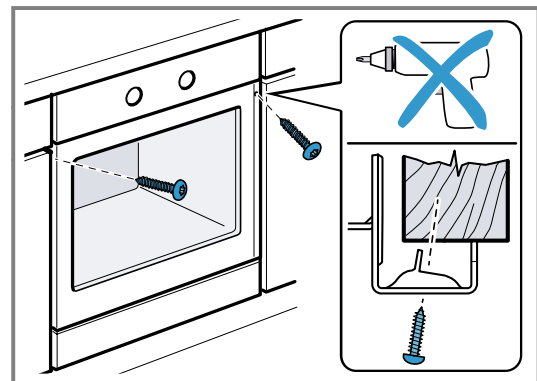
1. Identify the phase and neutral conductors in the socket.
The appliance may be damaged if it is not connected correctly.
2. Connect the hob in accordance with the connection diagram.
See the rating plate for the voltage.
3. Connect the wires of the mains power cable according to the colour coding:
 - ▶ Green/yellow = Protective conductor ⊕
 - ▶ Black = Neutral conductor
 - ▶ Red = Phase (external conductor)

20.9 Installing the appliance

1. Slide the appliance in fully and centre it.



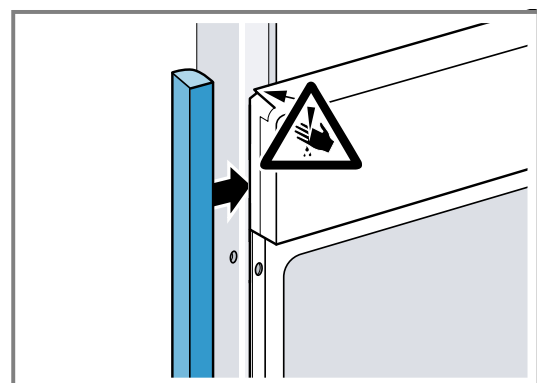
2. Screw the appliance into place.



Note: The gap between the worktop and the appliance must not be closed by additional battens. Thermal insulation strips must not be fitted to the side panels of the surround unit.

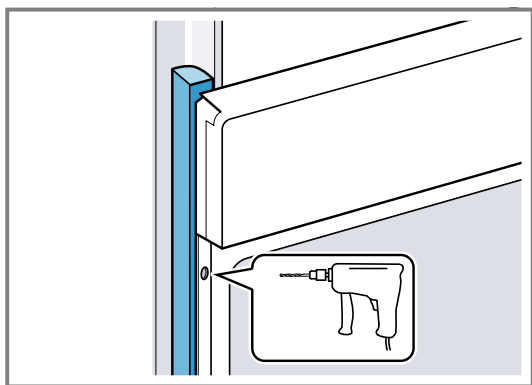
20.10 For handleless kitchens with vertical bar handle strips:

1. Attach a suitable filling piece on both sides in order to cover any sharp edges and to guarantee safe installation.

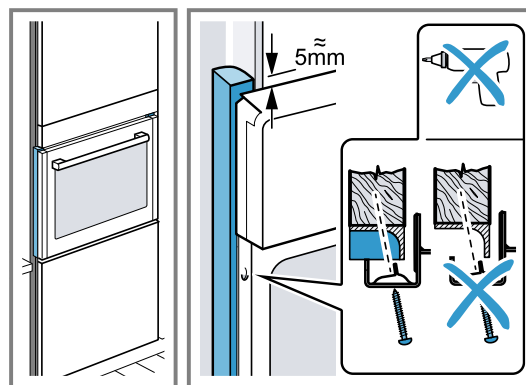


2. Secure the filling piece to the unit.

- Pre-drill the filling piece and the unit to establish a screw connection.



- Secure the appliance using a suitable screw.



20.11 Removing the appliance

- Disconnect the appliance from the power supply.
- Undo the fastening screws.
- Lift the appliance slightly and pull it out completely.

21 How it works

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

21.1 General cooking tips

Take note of the following information when cooking all types of food.

- The temperature and cooking time depend on the amount of food and the recipe. Settings ranges are specified for this reason. Try using the lower values to start with.
- The setting values apply to food placed in the cooking compartment while the cooking compartment is still cold. If you want to preheat anyway, 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.

ATTENTION

Acidic food may damage the wire rack

- Do not place acidic food, such as fruit or food with an acidic marinade directly on the wire rack.

Information for those allergic to nickel

In rare cases, small amounts of nickel may pass into the food.

You can buy suitable accessories from customer service, from specialist retailers or online.

→ "Other accessories", Page 9

21.2 Notes on baking

When baking, use the shelf positions indicated.

Baking on one level	Height
Deep baked goods or tin on wire rack	2
Flat baked goods or goods in a baking tray	3

Baking on two levels	Height
Universal pan	3
Baking tray	1
Baking tins on the wire rack:	Height
First wire rack	3
Second wire rack	1
Baking on three levels	Height
Baking tray	5
Universal pan	3
Baking tray	1

Notes

- When baking on several layers, use hot air. Baked goods that are placed in the oven at the same time will not necessarily be ready at the same time.
- Place dishes next to each other or offset one above the other in the cooking chamber.
- For best results, we recommend using dark-coloured metal baking tins.

21.3 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 cooking temperature and the longer the cooking time.
- Turn the poultry, meat or fish after approx. 1/2 to 2/3 of the time listed.
- When you turn poultry, ensure that the breast side or skin side is underneath to begin with.

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

When preparing food in cookware with a lid, the cooking compartment remains cleaner.

Follow the manufacturer's instructions for your roasting dishes. Glass cookware is best.

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

- 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. Set 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.

21.4 List of foods

Recommended settings for a variety of foods, sorted into food categories.

Recommended settings for various types of food

Food	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Pie	Springform cake tin Ø 28 cm	3	☼	170	25-35
Small cakes, 4x5 20 pcs	Universal pan	3	☼	160	25-45
Fatless sponge cake, 3 eggs	Springform cake tin, diameter 26 cm	2	☼	160-170	30-40
Sponge cake, simple, 1300 g	Vienna ring tin/loaf tin	2	☼	180	55-65
Biscuits 4x5 20 pcs (25 g each)	Universal pan	3	☼	150	25-35
Sponge cake, simple	Vienna ring tin/loaf tin	2	☐	150-170	50-70
Sponge cake with topping	Vienna ring tin/loaf tin	2	☐	150-170	60-80
Sponge cake, simple, 2 levels	Vienna ring tin/loaf tin	3+1	☼	140-150	50-65
Fruit tart or cheesecake with shortcrust pastry base	Springform cake tin, diameter 26 cm	2	☐	170-190	55-80
Fatless sponge cake, 6 eggs	Springform cake tin Ø 28 cm	3	☼	150-160 ¹	35-40
Fatless sponge cake, 6 eggs	Springform cake tin Ø 28 cm	2	☐	150-160 ¹	40-50
Swiss roll	Universal pan	3	☼	150-170	10-20
Tray bakes	Universal pan	2	☐	160-170 ¹	35-40
Muffins	Muffin tray on wire rack	2	☐	170-190	20-35
Small baked items, with yeast	Universal pan	3	☐	160-180	25-35
Small baked items, with yeast	Universal pan	3	☼	160-170	20-30
Puff pastry	Universal pan	3	☼	170-190	20-35
Profiteroles	Universal pan	3	☐	190-210	35-50
Biscuits	Universal pan	3	☐	140-160	15-25
Biscuits, 2 levels	Universal pan + Baking tray	3+1	☼	140-160	15-25
Biscuits, 3 levels	x 2	5+3+1	☼	140-160	15-25

¹ Preheat the appliance for 10 minutes. Never use the rapid heating function for preheating.

Food	Accessories/cook-ware	Shelf po- sition	Type of heating	Temperature in °C	Cooking time in mins
	Baking tray + Universal pan				
Meringues	Universal pan	3		80-90	120-140
Bread, 1000 g, (in loaf tin or free-form)	Universal pan or Loaf tin	2		210-220 180-190	10-15 20-30
Pizza, fresh	Universal pan	2		190-210	25-35
Börek	Universal pan	3		190-200	25-30
Bake, savoury, fresh, cooked in- gredients	Ovenproof dish	2		200-220	30-60
Chicken, 1.3 kg, unstuffed	Cookware without lid	2		200-220	60-70
Chicken, 1.3 kg, unstuffed	Cookware without lid	2		200-210	70-85
Small chicken portions, 250 g each	Cookware without lid	3		220-230	35-40
Fillet of beef, medium, 1 kg	Wire rack Universal pan	3		210-220	40-50 ¹
Pot-roasted beef, 1.5 kg	Cookware with lid ¹	2		200-220	130-150
Sirloin, medium, 1.5 kg	Wire rack Universal pan	3		200-220	60-70
Hamburger, 3–4 cm thick	Wire rack	4		3	25-30 ^{2,3}
Leg of lamb on the bone, me- dium, 1.5 kg ⁴	Cookware without lid	2		190-210	75-85
Fish, grilled, whole, 300 g, e.g. trout	Wire rack ⁵	2		160-180	20-30
Fish, grilled, whole, 1.5 kg, e.g. salmon	Wire rack ⁵	2		170-190	30-40
Pizza, fresh, thin-crust	Universal pan	3		250-270	8-15
Pizza, fresh, thin-crust	Universal pan	2		250-270	15-20

Desserts

Recommended settings for desserts

Yoghurt

Use your appliance to make yoghurt.

Preparing yoghurt

1. Remove the accessories and shelf supports from the cooking compartment.

Yoghurt

2. Pour the previously prepared yoghurt mixture into small containers, e.g. into cups or small jars.
3. Cover the containers with foil, e. g. with cling film.
4. Place the containers on the cooking compartment floor.
5. Set the appliance according to the recommended setting.
6. After making the yoghurt, leave it to cool in the refrigerator.

Food	Accessories/contain- ers	Shelf po- sition	Type of heating	Temperature in °C	Cooking time, hrs
Yoghurt	Individual moulds + Wire rack	2		50	6-8

¹ At the start, add liquid to the cookware so that at least 2/3 of the joint is covered in liquid

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

³ Slide the universal pan in underneath at shelf position 1.

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

⁵ Slide the universal pan underneath the wire rack.

Food	Accessories/containers	Shelf position	Type of heating	Temperature in °C	Cooking time, hrs
Yoghurt	Individual moulds	Cooking compartment floor		50	6-8

21.5 Special cooking methods and other applications

Information and recommended settings for special cooking methods and other applications, e.g. low-temperature cooking.

Air Fry

Cook food with Air Fry until crispy and with little fat. Air Fry is particularly suitable for meals that are normally fried in oil.

Cooking tips for Air Fry

Observe this information when cooking food with Air Fry.

- Only one level can be used when cooking with Air Fry.
- You can achieve the crispiest results using the enamelled Air Fry tray. The perforated surface enables extremely good air circulation around the food.

If the Air Fry tray is not included with the appliance as standard, you can obtain the Air Fry tray as an optional accessory.

- Do not preheat the oven.
- Do not use greaseproof paper. The air must circulate in the cooking compartment.
- Do not defrost frozen food.
- Cover the Air-Fry tray evenly with the food. If possible, only distribute the food on the accessory in a single layer.
- Insert the accessory into the cooking compartment at level 3. If you use the Air Fry tray, you can insert an empty universal pan at level 1 to protect against dirt.
- Turn the food halfway through cooking. If you are cooking larger quantities, turn the food twice.

Tip: Do not season the food until after you have cooked it. This makes the food crispier.

Breaded vegetables are also suitable for cooking with Air Fry. To save fat, use a sprayer to spray the coating with oil. This forms a crispy crust with little fat.

Recommended settings for Air Fry (3D)

Food	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins
Cauliflower with sauce, fresh, 0.65 kg	Air Fry /grill tray ¹	3		200	15-20 ²
Chips, frozen, 0.4-0.8 kg	Air Fry /grill tray ¹	3		180	25-30 ²
Crispy cheese balls, frozen, 0.3-0.4 kg	Air Fry /grill tray ¹	3		190	20-25 ²
Croquettes, frozen, 0.45 kg, (x 19-20)	Air Fry /grill tray ¹	3		190	25 ²
Falafel, frozen, 0.45 kg	Air Fry /grill tray ¹	3		190	20 ²
Mozzarella sticks, frozen, 0.3 kg	Air Fry /grill tray ¹	3		180	15-20 ²
Nuggets, frozen, 0.5-0.6 kg	Air Fry /grill tray ¹	3		190	20-25 ²
Onion rings, frozen, 0.45 kg	Air Fry /grill tray ¹	3		190	20-25 ²
Sausages, fresh, 0.4-0.45 kg	Air Fry /grill tray ¹	3		220	15 ²

¹ Lightly oil the food before placing it on the baking tray.

² Stir the meal halfway through the cooking time.



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