

**Oven**

**Combair SLP**



**Operating instructions**

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

**Please follow the safety precautions.**

## **Modifications**

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

## **Validity**

The model number corresponds to the first 3 digits on the identification plate. These operating instructions apply to the models:

<b>Type</b>	<b>Model no.</b>	<b>Size system</b>
BCSLP	50A	55-600/55-762
BCSLP60	51A	60-600/60-762

Variations depending on the model are noted in the text.

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# 1 Safety precautions

## 1.1 Symbols used



**Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!**



Information and precautions that should be observed.



Information on disposal.



Information about the Operating Instructions.

- Indicates step-by-step instructions.
- Describes how the appliance reacts to the steps taken.
- Indicates a list.

## 1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

### 1.3 Appliance-specific safety precautions



- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Children under 8 years of age must be kept away unless constantly supervised.
- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- **WARNING:** Accessible parts can get hot during use. Keep small children away.
- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door as they could scratch the surface. This can destroy the glass.



- A warming drawer and its contents get hot.
- For appliances with pyrolytic self-cleaning, excessive soiling and accessories must be removed before carrying out pyrolytic self-cleaning.
- Only use the food probe recommended for this oven.
- Under no circumstances use a steam cleaner.
- WARNING: Before replacing the light bulb, ensure the appliance is switched off and disconnected from the mains power supply to avoid possible electric shock.
- WARNING: It can be dangerous to leave the hob unattended when cooking with fat or oil as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
- WARNING: Never store objects on the hob due to the risk of fire.

### 1.4 Instructions for use

#### **Before using for the first time**

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

#### **Correct use**

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper!
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C. If there is a risk of frost, residual water left in the pumps can freeze and cause damage to them.
- Repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the **REPAIR SERVICE** section. If necessary, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.

### **Note on use**

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the mains power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Do not store objects that could pose a danger if the appliance were accidentally switched on in the cooking space or the warming drawer. Do not store food or temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, in the cooking space.
- For appliances with a grill, keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

### **Caution: Risk of burns!**

- The appliance gets very hot when in use. The appliance door also heats up.
- Steam may escape from the cooking space when the appliance door is opened.
- The heated appliance remains hot for some time after being switched off and cools down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for example, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps) over heated food. Danger of explosion!
- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.

### **Caution: Risk of injury!**

- Be careful not to put fingers in the door hinges. There is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For hobs, a hob guard can be fitted to protect small children. These are available from specialized retailers.

### **Caution: Risk to life!**

- Packaging materials, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging materials away from children.

### **How to avoid damaging the appliance**

- Close the appliance door carefully.
- Do not place any objects directly on the bottom heating element.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the original baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance make sure no water can get into the inside of the appliance. Use a moderately damp cloth. Under no circumstances spray the inside or outside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Do not leave the hotplates switched on at a high power level for any length of time without any cookware as this can damage them.

## 2 Disposal

### Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

### Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!


### Safety

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by a qualified electrician. Then cut off the mains cable.
- Remove or disable the lock on the appliance door.

### Disposal

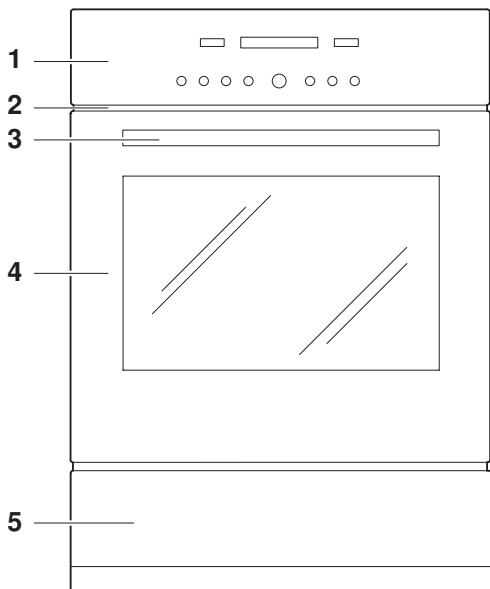
- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.



- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

## 3 Appliance description

### 3.1 Construction










- 1 Operating and display elements
- 2 Ventilation opening
- 3 Door handle
- 4 Appliance door
- 5 Warming drawer \*

\* Depending on model











**Symbols**

	Warming drawer/ Plate warmer *		Operating time
	Cooking space temperature		Switch-off time
	Food probe temperature		Time
	Timer		

\* Depending on model

**Buttons**

	Warming drawer/ Plate warmer *		Adjusting knob
	Illumination		Timer
	Cooking space temperature/ Food probe temperature		Time Operating time Switch-off time
	Operating mode		Off

\* Depending on model

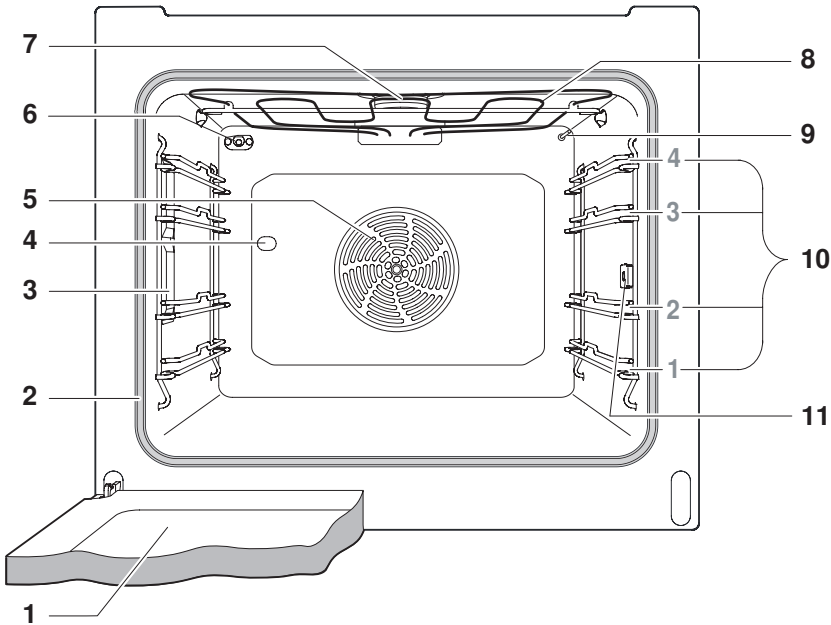


### 3.3 Cooking space



**Using protective inserts or aluminium foil can damage the appliance.**

**Do not place any protective insert or aluminium foil on the cooking space floor.**



- |  |  |
|--|--|
| <b>1</b> Appliance door                                | <b>6</b> Climate sensor                      |
| <b>2</b> Door seal                                     | <b>7</b> Cooking space ventilation           |
| <b>3</b> Illumination                                  | <b>8</b> Grill/Top heat                      |
| <b>4</b> Drive for rotisserie spit/<br>Roasting basket | <b>9</b> Cooking space temperature<br>sensor |
| <b>5</b> Hot air fan                                   | <b>10</b> Levels (labelled)                  |
|  | <b>11</b> Socket for food probe              |



The bottom heating element is beneath the cooking space floor.

## 3.4 Accessories



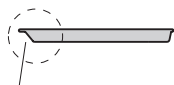
**Incorrect handling can cause damage!**

**Do not use knives or cutting wheels to cut food in the accessories.**

### Original TopClean baking tray

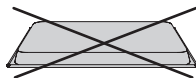


- Baking tin for flans and biscuits
- Use together with the wire shelf as a drip tray
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. It will go back to its original form as it cools down.



**1**

- Push the original baking tray into the cooking space with the «sloped» side **1** to the back.



- Only use the normal way round – not upside down.

### Wire shelf



- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- Push the bar **1** to the back of the cooking space. It enables the food to be removed safely from the cooking space.



- Serves as a cooling rack.

### Food probe



- For measuring the core temperature of food between the range of 30 °C to 99 °C.



For recommended food probe temperatures, see the separate **TIPS ON SETTINGS**.

### Rotisserie spit



- For preparing roasts and chicken

### Rotisserie frame



- Rack for rotisserie spit and roasting basket

### Special accessories






**Place any accessories not included in the scope of delivery on the wire shelf.**

- Special accessories can be found at:  
[www.vzug.com](http://www.vzug.com)


## 4 Operating the appliance





### Using the buttons




The operating mode, the cooking space temperature and food probe temperature, the operating time, the switch-off time and various other functions can be selected by pressing the appropriate button once or more.

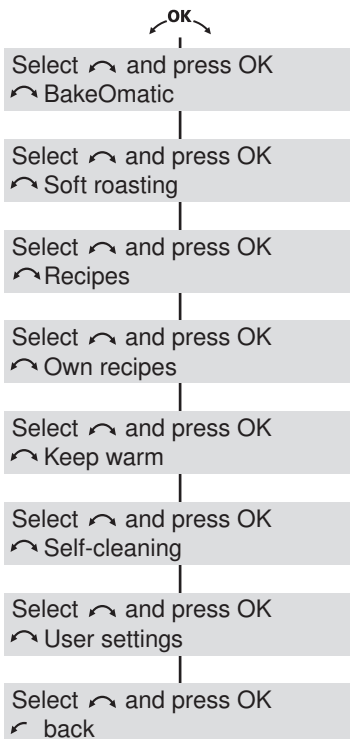
- The symbol for the function selected illuminates or flashes.
- A suggestion flashes in the corresponding digital display.
- Turn the  adjusting knob to change the setting.
- Press the  adjusting knob to confirm the setting or it will be taken over automatically after 10 seconds.
- Other settings or changes can be made at any time.
- Press the  button to switch off the appliance.

## Operating using the plain text display

When the appliance is switched off, the  adjusting knob is used to display text, to view the different selection options and to confirm.


- Press the  adjusting knob to activate the plain text display.
- Turn the  adjusting knob to view the selection options.
- Press the  adjusting knob again to confirm the selection.
- Press the  button to turn off the plain text display.

 To return to the previous operating level, select «back» and press the  adjusting knob. The  symbol indicates additional information.




### 4.1 Using for the first time


Before operating the newly installed appliance for the first time, the following steps should be taken:


- Remove packaging and transport materials from the cooking space.
- If **12:00** flashes in the display, turn the  adjusting knob to set the time.



Press the  adjusting knob to toggle between hours and minutes.

Turn it to set the hours and the minutes.


Press the  adjusting knob to confirm the setting.

- Clean the cooking space and the accessories.
- Heat the empty cooking space (without wire shelves, baking trays, etc.) using the  operating mode at the maximum cooking space temperature for about 1 hour.












There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.



## 4.2 Selecting the operating mode

- Press the  button repeatedly until the desired operating mode appears in the plain text display.
  - The recommended temperature flashes in the digital display.
  - The operating mode symbol and °C flash.








### Operating modes

Press the  button	Operating mode	
1×		Top/Bottom heat
2×		Top/Bottom heat humid
3×		Bottom heat
4×		Hot air
5×		Hot air humid
6×		PizzaPlus
7×		Grill
8×		Grill-forced convection

## 4.3 Selecting the cooking space temperature


- Turn the  adjusting knob to set the desired temperature.
- Press the  adjusting knob to confirm.
  - The appliance starts.




For the , , , , ,  and  operating modes, a single acoustic signal is emitted when the cooking space temperature set is reached.

### 4.4 Checking and changing the cooking space temperature

- Press the **°C** button.
  - In the plain text display appears: 


Cooking space temperature
  - The cooking space temperature set flashes in the digital display.
  - The **°C** symbol flashes.
- Turn the  adjusting knob to change the cooking space temperature.

### 4.5 Changing the operating mode

- Press the  button repeatedly until the desired operating mode appears.



## 4.6 Switching off

- Press the  button.
  - A short acoustic signal is emitted.
  - The operating mode symbol and °C go out.

As long as the cooking space temperature is above 80 °C,

- in the display appears:

Residual heat



When the symbols are no longer illuminated and the plain text display is dark, the appliance is off.

The cooling fan can continue to run.

## Removing the cooked food from the cooking space



### **Risk of burns!**

**Hot air may escape from the cooking space when the appliance door is opened.**

**The accessories will be hot. Use protective gloves or oven cloths.**

- Take the food out of the cooking space when done.
- Put baking on the wire shelf to cool.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

# 5     User settings

You can adjust the settings.

- Press the ↶**OK**↷ adjusting knob to activate the display.

- In the display appears:

Select ↶ and press OK  
↶ BakeOmatic

- Turn the ↶**OK**↷ adjusting knob until
  - in the display appears:

Select ↶ and press OK  
↶ User settings


- Press the ↶**OK**↷ adjusting knob to confirm.
  - In the display appears:

User settings  
↶ Language

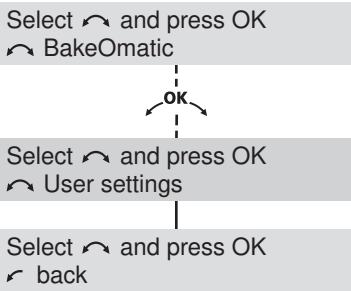
- Turn the ↶**OK**↷ adjusting knob to display the available options.

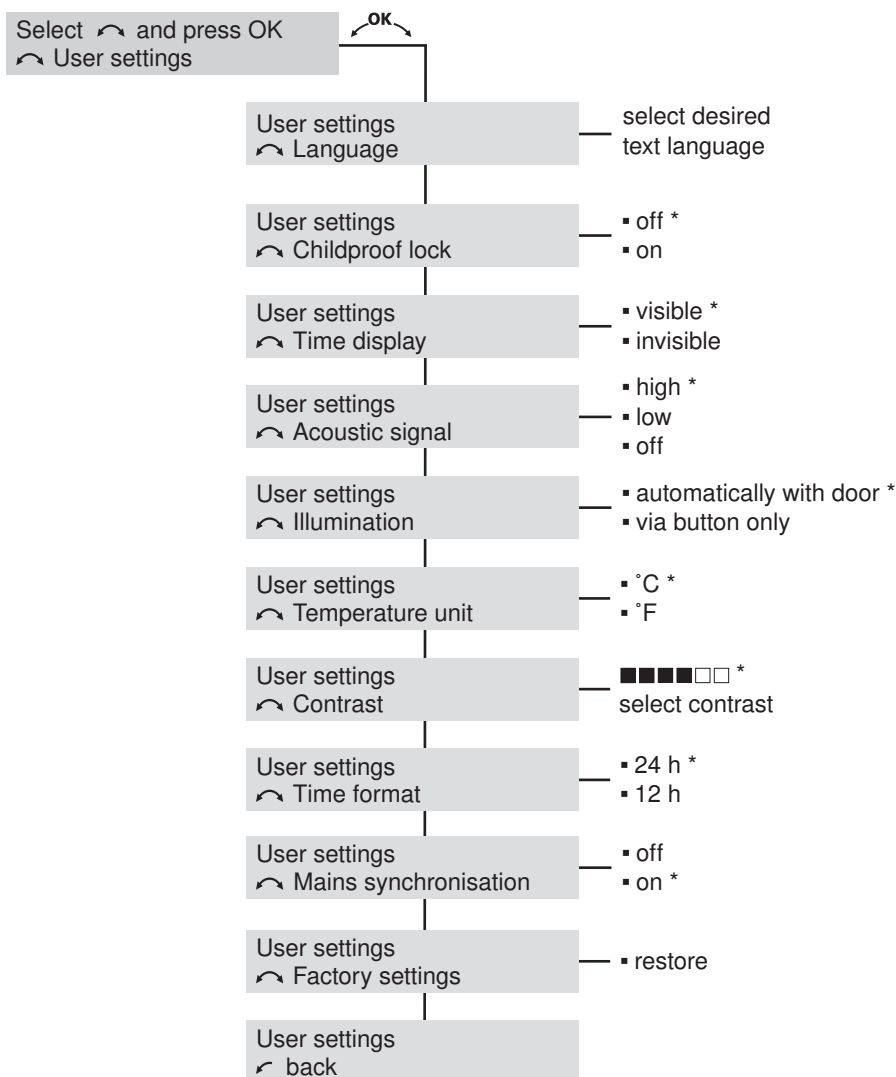
- Select setting and press the ↶**OK**↷ adjusting knob to confirm.

- Press the ○ button to exit.

 The settings are retained in the event of a power failure.

## Possible settings







\* Factory settings


## 5.1 Language

The language in the display can be changed. Different languages are available for selection.






The language can be reset to the factory setting using the following button combination:

- Simultaneously press the  button and the  adjusting knob until
  - in the display appears:


Language  
 English

## 5.2 Childproof lock





The childproof lock is to prevent the appliance being inadvertently switched on.

If the ,  or  button is pressed when the childproof lock is activated,




- a double acoustic signal is emitted
- in the display appears:
- nothing happens when the button is pressed.

Childproof lock activated  
 Deactivate: see instructions

### Operating the appliance when the childproof lock is activated

- Hold the  button depressed and press the ,  or  button.
  - The childproof lock is overridden.
  - The appliance can now be operated as normal.
  - The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.



The ,  and  buttons can be used irrespective of whether the childproof lock is activated or not.

### 5.3 Time display

If the «invisible» setting is selected, the displays are not illuminated when the appliance is off. The time is visible when the appliance is on.



To reduce power consumption to a minimum, select «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

### 5.4 Acoustic signal

The acoustic signal can be set at one of two levels of loudness or can be switched off.

• high	maximum loudness
• low	reduced loudness
• off	acoustic signal is switched off




Even if the acoustic signal setting is set to «off», an acoustic signal is emitted in the event of a malfunction.


A short acoustic signal is emitted when the appliance is switched off (safety function) even if the acoustic signal setting is set to «off».

### 5.5 Illumination

With the «automatically with door» setting, the illumination turns on when the appliance door is opened and turns off when it is closed.



The illumination can be switched on and off at any time by pressing the  button.

If the illumination is not switched off by pressing the  button, it turns off automatically 30 minutes after use.

### 5.6 Temperature unit

For temperature unit, select between «°C» and «°F».

• °C	degrees Celsius
• °F	degrees Fahrenheit

### 5.7 Contrast

With this function, the readability of the display can be adjusted based on how the appliance is installed.

### 5.8 Time format

Select the «24 h» setting to activate the European time format and the «12 h» setting for the US time format (a.m./p.m.).

### 5.9 Mains synchronisation

Mains synchronisation synchronises the appliance clock with the mains frequency. Irregular mains frequency can cause the clock to not run correctly. A pulse generator inside the appliance is used when mains synchronisation is switched off.

### 5.10 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

## 6 Time functions

The following time functions are available:

- Time
- Timer
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance











When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.


If the «12 h» time format has been selected, the display is not dimmed.


### 6.1 Setting and changing the time



The time cannot be changed if the appliance is in operation or if a delayed start has been set.

- Press the  button.
  - In the plain text display appears:
  - The hour flashes in the digital display.
  - The  symbol flashes.
- Turn the  adjusting knob to set the hour.
- Press the  button or the  adjusting knob.
  - In the plain text display appears:
  - The minutes flash in the digital display.
  - The  symbol flashes.
- Turn the  adjusting knob to set the minutes.
- Press the  adjusting knob to confirm the settings.





Time: set hours  
 Minutes: press OK

Time: set minutes  
 Confirm: press OK

### 6.2 Timer



The timer functions like an egg timer. It can be used at any time and independently of all other functions.

#### Setting

- Press the  button.
  - In the plain text display appears:
  -  flashes in the digital display.
  - The  symbol flashes.
- Turn the  adjusting knob to set the duration.



Timer: set mins./secs.

The timer can be set for:



- up to 10 minutes in 10-second intervals, e.g.  = 9 mins. and 50 secs.
- over 10 minutes in 1-minute intervals, e.g.  = 1 hr. and 12 mins.

The maximum timer duration that can be set is 9 hrs. and 59 mins.



Press the  button 1× to reset the timer duration to .


#### Starting

- Press the  adjusting knob to start the timer.
  - The countdown to the time remaining is visible in the display.
  - The  symbol illuminates.



## Set duration finished



When the set duration is up


- a sequence of 5 short acoustic signals is repeated for 1 minute
- in the display appears:
- the  symbol flashes.

Timer  
finished

- Press the  button to switch off the appliance.




## Checking and changing

- Press the  button.
  - In the plain text display appears:
  - The countdown to the time remaining flashes in the digital display.
  - The  symbol flashes.

Timer: set mins./secs.  
 0'00: press again

- Turn the  adjusting knob to change the duration of the timer.

## Switching off before time

- Press the  button 2×.
  - In the plain text display appears:
  -  flashes in the digital display.
  - The  symbol flashes.







Timer: set mins./secs.

- Press the  adjusting knob to confirm.


### 6.3 Operating time

The operating mode selected switches off automatically when the operating time is up.




#### Setting

- Select the desired operating mode and cooking space temperature.
- Preheat the cooking space if necessary.
- Place the food in the cooking space.
- Press the  button.
  - In the plain text display appears:
  -  flashes in the digital display.
  - The  symbol flashes.
- Turn the  adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).
- Press the  adjusting knob to confirm.
  - The countdown to the time remaining is visible in the digital display.
  - The  symbol illuminates.


Operating time hrs./mins.

 Switch-off time: press again

#### Checking and changing


- Press the  button.
  - The countdown to the time remaining flashes in the display.
  - The  symbol flashes.
- Turn the  adjusting knob to change the operating time.


#### Switching off before time

- Press the  button.

## End of the operating time

When the operating time is up


- the operating mode selected switches off automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the cooking space temperature appears in the one digital display
-  flashes in the other digital display
- the |→| symbol flashes
- the settings remain for 3 minutes.

Operating time finished  
 Continue: select duration

## Extending the operating time

- Turn the  adjusting knob within 3 minutes to select a new duration.

## Switching off

- Press the  button.
  - The settings are cleared.
  - The residual heat appears in the display.

### 6.4 Delayed start


The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set.

The appliance switches automatically on and off again at the desired times. If you use the food probe, you will need to estimate and set the duration. You will find a guide on times in **TIPS ON SETTINGS**. The appliance switches automatically on with a delay and switches off again when the set food probe temperature is reached. Depending on the estimated duration, this can occur earlier or later than the set switch-off time.





A delayed start is not possible for programmes «BakeOmatic», «Recipes» and «Own recipes» which require the appliance to be preheated.


Perishables should not be kept unrefrigerated.


- Place the food in the cooking space.
- Select the desired operating mode and cooking space temperature.
- Do not press the  adjusting knob to confirm.

### Setting the operating time




- Press the  button.
  - In the plain text display appears:
  - **0h 15** flashes in the digital display.
  - The **I→I** symbol flashes.
- Turn the  adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).

Operating time hrs./mins.


 Switch-off time: press again

- Do not press the  adjusting knob to confirm.

## Setting the switch-off time

- Press the  button again.
  - In the plain text display appears:
  - Switch-off time – without a delayed start – e.g. **8:15** flashes in the digital display.
  - The | symbol flashes.
- Turn the  adjusting knob to set the switch-off time.



Switch-off time

 Duration: press again




The switch-off time can be delayed by a maximum of 23 hrs. and 59 mins.



If the «12 h» time format has been selected, the switch-off time can be delayed by a maximum of 11 hrs. and 59 mins.

- Press the  adjusting knob to confirm.
  - The time appears in the display.
  - The | symbol illuminates.
  - The operating mode selected remains switched off until the automatic start.

## Example

- Select the  operating mode and 180 °C.
- At 8:00, set an operating time of 1 hr. and 15 mins.
- Set the switch-off time to 11:30.
  - The appliance will automatically switch on at 10:15 and off again at 11:30.


## Checking and changing

- Press the  button 1×.
  - The operating time is visible for 3 seconds.
- Press the  button 2×.
  - The switch-off time flashes and can be changed.





The operating time, operating mode and cooking space temperature cannot be changed.


### Switching off before time

- Press the  button.

### End of the operating time

When the operating time is up


- the operating mode selected switches off automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the cooking space temperature appears in the one digital display
-  flashes in the other digital display
- the  symbol flashes
- the settings remain for 3 minutes.

Operating time finished  
 Continue: select duration

### Extending the operating time


- Turn the  adjusting knob within 3 minutes to select a new duration.

### Switching off

- Press the  button.
  - The settings are cleared.
  - The residual heat appears in the display.

## 7 Operating modes

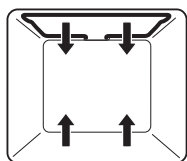
All operating modes along with Fast heating are described below.

- Place tins, moulds, etc. on the wire shelf.
- Push the original baking tray into the cooking space with the «sloped» side to the back.
- The desired operating mode can be selected by pressing the  button once or more.



Follow the advice in **TIPS AND TRICKS** and in the separate **TIPS ON SETTINGS**.

### 7.1 Top/Bottom heat



Temperature range	30–300 °C
Recommended value	200 °C
Level	2 (or 1)

The cooking space is heated by the top and bottom heating elements.

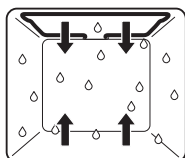
#### Use

- Classic operating mode for cooking and baking on 1 level
- Cakes, biscuits, bread and roasts



- Use a dark enamelled tray or a black tray or tin for crispy results.

### 7.2 Top/Bottom heat humid



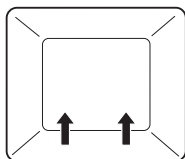
Temperature range	30–300 °C
Recommended value	200 °C
Level	2 (or 1)

The cooking space is heated by the top and bottom heating elements. The steam produced is largely retained in the cooking space. The food retains its moisture.

#### Use

- Bread, yeast pastries, roasts and gratins on 1 level
- Low temperature cooking

### 7.3 Bottom heat



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)

The cooking space is heated by the bottom heating element.

#### Use

- Intensive baking of flan bases
- Preserving food



► Use a dark enamelled tray or a black tray or tin for crispy results.



## 7.4 Hot air




Temperature range	30–250 °C
Recommended value	180 °C
Level	1 + 3 or 2 (or 1 + 2 + 3)

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

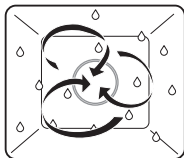
### Use

- Particularly suitable for baking savouries and biscuits on several levels at the same time
- Cakes, bread and roasts



- Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

## 7.5 Hot air humid




Temperature range	30–250 °C
Recommended value	180 °C
Level	1 + 3 or 2 (or 1 + 2 + 3)

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. The steam produced is largely retained in the cooking space. The food retains its moisture.

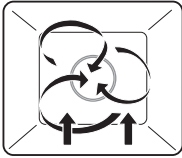
### Use

- Yeast pastries and bread on several levels at the same time
- Gratins and baked dishes



► Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

## 7.6 PizzaPlus



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)

The cooking space is heated by hot air and bottom heat. The base of the food is baked particularly intensively.

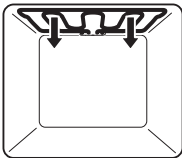
### Use

- Pizza
- Flans and quiches



- Use a dark enamelled tray or a black tray or tin without baking paper for particularly crispy results.

## 7.7 Grill



Temperature range	30–300 °C
Recommended value	250 °C
Level	3 or 4

The cooking space is heated by the grill element.

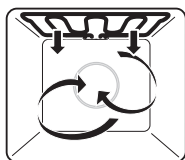
### Use

- Flat food for grilling, e.g. steaks, chops, chicken parts, fish and sausages
- Gratinating
- Toast



- Place the food to be grilled directly onto the wire shelf.
- Line the original baking tray with aluminium foil and then place it underneath the wire shelf.

## 7.8 Grill-forced convection



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 or 3

The cooking space is heated by the grill element. The hot air fan distributes the air evenly in the cooking space.

### Use






- Large, bulky food for grilling
- Gratins and baked dishes







Particularly suitable for a whole chicken.

- Place the food to be grilled in a porcelain or glass dish or directly on the wire shelf.
- Line the original baking tray with aluminium foil and then place it underneath the wire shelf.

## 7.9 Fast heating

Fast heating can be used to shorten the preheating time. Fast heating can be used only with the , , ,  and  operating modes.

- Select the desired operating mode and cooking space temperature.
- Hold the  adjusting knob depressed until
  - a single acoustic signal is emitted
  - in the display appears, e.g.:  
  -  flashes in the display.

Top/bottom heat  
Fast heating

An acoustic signal is emitted when the cooking space temperature set is reached.

## 8 Food probe



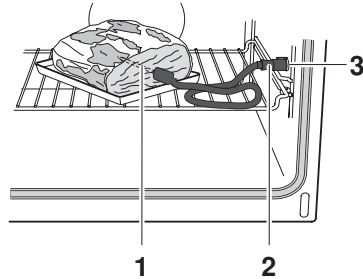
**Only use the food probe supplied.**

**Do not clean the food probe in the dishwasher. Always keep the plug clean.**

### Positioning the food probe

- Insert the food probe **1** into the meat so that the tip is in the centre of the thickest part.

The food probe **1** must as far as possible be completely covered by the meat in order to get a correct reading.



Reliable readings are only possible for thick, compact cuts of the meat; if necessary, tie the meat up.

Do not position the food probe next to a bone or in fat.

With poultry, the food probe should be inserted into the inside of the thigh.

The socket **3** for the food probe is on the right-hand side of the cooking space. Both the plug and the socket are without current.

- Flip back the cover and insert plug **2** into socket **3**.

### 8.1 Food probe temperature



To set the food probe temperature the food probe has to be plugged in.

The food probe temperature depends on the cut of meat and the level of doneness. For details on food probe temperatures, see the separate **TIPS ON SETTINGS**.

#### Setting

- Select the desired operating mode and cooking space temperature.
- Press the **°C** button 1×.
  - **--[** flashes in the display.
  - The **Λ** symbol flashes.
- Turn the **↶OK↷** adjusting knob to set the food probe temperature.
- Press the **↶OK↷** adjusting knob to confirm.
  - The actual food probe temperature is displayed during the cooking process.

As long as the food probe temperature is below 30 °C,



- **--[** appears in the display.

#### Checking and changing


- Press the **°C** button 2×.
  - The food probe temperature set flashes in the display.
  - The **Λ** symbol flashes.
- Turn the **↶OK↷** adjusting knob to change the food probe temperature.

## End of cooking

When the food probe temperature set is reached

- the appliance switches off automatically
- an acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the actual food probe temperature, e.g. , appears in the digital display
- the  symbol flashes.





Food probe temperature reached

- Press the  button to switch off the appliance.




If the meat is left in the cooking space after having switched off the appliance, the food probe temperature will continue to rise due to the residual heat.

## Measuring the food probe temperature


- Select the desired operating mode and cooking space temperature.
- Press the  button 1x.
  -  flashes in the display.
  - The  symbol flashes.
- Press the  adjusting knob to confirm.
  - The actual food probe temperature is displayed during the cooking process.

As long as the food probe temperature is below 30 °C,

-  appears in the display.



The operating mode must be switched off manually.

- Press the  button or set the operating time.

## 9 Soft roasting

The «Soft roasting» setting enables you to carefully roast quality cuts of meat. The end of cooking can be set precisely, dependent on the weight and thickness of the meat. The cooking duration can be set between 2½ to 4½ hours for «Soft roasting seared» and between 3½ to 4½ hours for «Soft roasting with grill». The cooking space temperature is automatically regulated.

### Tips for an optimal result

- Weight of meat: 500–2000 g
- Thickness of meat: at least 4 cm
- Quality: lean, quality meat with few sinews



For «Soft roasting with grill», marbled cuts of meat weighing between 1000 and 2000 g can also be used.

### Preparing the meat for «Soft roasting seared»

- Season or marinate the meat.



Remove any marinade made with herbs, mustard, etc. from the meat before searing. These constituents easily burn.

- Salt the meat immediately before searing.
- Briefly sear the meat on all sides. Do not sear for more than 5 minutes.
- Then place the meat in a glass or porcelain roasting dish.



### Positioning the food probe

- Insert the food probe into the meat so that the tip is in the centre of the thickest part.



The food probe must as far as possible be completely covered by the meat in order to get a correct reading.

The temperature measured by the food probe in the meat is important in order that the meat is optimally cooked on completion.

- Put the wire shelf at level 2 and place the cookware on it.
- Insert the food probe plug into the socket.

### Preparing the meat for «Soft roasting with grill»

- Season or marinate the meat.



Roll and tie up less compact cuts of meat such as a boneless leg of lamb so that the roast browns evenly under the grill.

Remove traces of marinades made with herbs, mustard, etc. from the meat prior to «Soft roasting with grill». These constituents easily burn.

- Put the original baking tray, which has been lined with aluminium foil, at level 1.
- Fix the meat on the rotisserie spit or place it in the roasting basket. Then, together with the rotisserie frame, put it in at level 3.
- Secure the food probe on the rotisserie frame and plug into the socket.



Follow the advice given in **ROTISSERIE SPIT AND ROASTING BASKET**.


### Selecting Soft roasting





The longer the meat is roasted the more tender and succulent it becomes. This is especially so for thicker cuts of meat.


For details on food probe temperatures, see the separate **TIPS ON SETTINGS**.



Once the programme has started it is no longer possible to change these values.


- Press the  adjusting knob to activate the plain text display.


- In the plain text display appears:


Select  and press OK  
 BakeOmatic


- Turn the  adjusting knob until  
– in the plain text display appears:


Select  and press OK  
 Soft roasting


- Press the  adjusting knob to confirm.  
– In the plain text display appears:





Soft roasting  
 Fillet of veal


- Turn the  adjusting knob until the desired cut of meat appears in the plain text display.

- Press the  adjusting knob to confirm.  
– In the plain text display appears, e.g.:




Leg of lamb  
 seared, rare

- Turn the  adjusting knob until the desired degree of browning and preparation type appears, as required.




- Press the  adjusting knob to confirm.
  - In the plain text display appears, e.g.:
  - The recommended food probe temperature appears in the one digital display.
  - The recommended operating time appears in the other digital display.
  - The ,  and  symbols illuminate.

Leg of lamb  
 start





### Changing the food probe temperature

- Press the  button.
  - The recommended food probe temperature flashes in the display.
  - The  symbol flashes.
- Turn the  adjusting knob to change the food probe temperature.


### Changing the operating time

- Press the  button.
  - The recommended operating time flashes in the display.
  - The  symbol flashes.
- Turn the  adjusting knob to change the operating time.


### Starting Soft roasting

- Press the  adjusting knob to confirm.
  - Soft roasting starts.
  - The actual food probe temperature appears in the one digital display.
  - The countdown for the operating time appears in the other digital display.
  - The ,  and  symbols illuminate.

### Inadvertently interrupting the programme

Pressing the  button interrupts the programme.

- In the plain text display appears, e.g.:


Leg of lamb  
 continue

- Press the  adjusting knob to continue the programme.

### Switching off before time

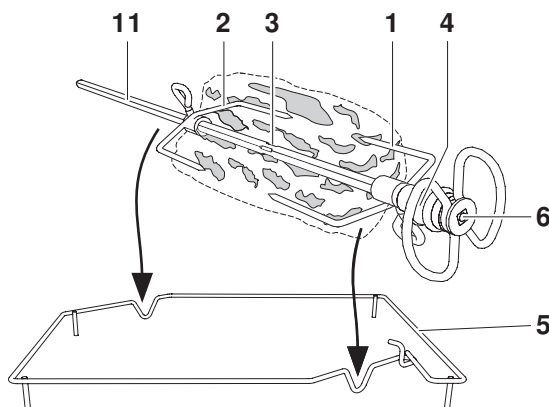
- Press the  button 2×.

## 10 Rotisserie spit and roasting basket

The appliance is equipped with a drive for the rotisserie spit and the roasting basket which comes on automatically with the  operating mode and «Soft roasting with grill». The rotisserie spit and the roasting basket can be used together with the food probe.

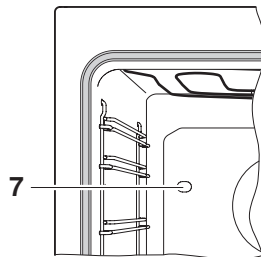
### 10.1 Rotisserie spit

- Season and then tie up the meat.



- For joints, position fork **1** so that the thickest part of the meat is aligned with groove **3** – for a correct food probe temperature reading.
- Compress the meat with second fork **2** and fix with the ring screws.
- Put the original baking tray, which has been lined with aluminium foil, at level 1.
- Put the frame with the rotisserie spit at level 3 and push it right to the back of the cooking space.

- Insert the end **11** of the rotisserie spit into rotisserie drive opening **7**.
- Place the rotisserie spit diagonally across the frame, positioning it between the guides so that positioning groove **4** sits on the frame **5**.



If preparing a chicken on the rotisserie,

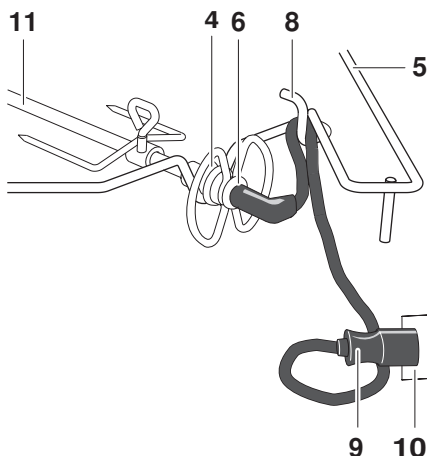
- tie the legs and wings.
- Push the spit through the breast meat and not the body cavity of the chicken.



Use the roasting basket for larger or asymmetrical cuts of meat such as a roast joint.

If using the food probe,

- insert it into opening **6**.
- Wrap the cable once around hook **8**. Ensure the cable between the food probe and the hook is as taught as possible.
- Insert plug **9** of the food probe into socket **10**.



## 10.2 Roasting basket

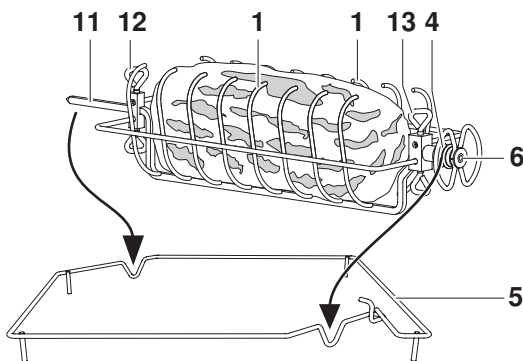
Use the roasting basket for larger or asymmetrical cuts of meat such as a roast joint.

- Lightly grease the roasting basket.
- Season the meat and place between the two halves of the roasting basket **1**.



If using the food probe, the thickest part of the meat – for a correct food probe temperature reading – must be to the front near the handle.

- Press the two halves of the roasting basket **1** evenly together – at the front first and then at the back – and fix with ring screws **12** and **13**.



- Put the original baking tray, which has been lined with aluminium foil, at level 1.
- Put the frame with the roasting basket at level 3 and push it right to the back of the cooking space.
- Insert the end **11** of the roasting basket into rotisserie drive opening **7**.
- Place the roasting basket diagonally across the frame, positioning it between the guides so that positioning groove **4** sits on the frame **5**.

For using the food probe, see the section on the **ROTISSERIE SPIT**.

## 11 BakeOmatic

BakeOmatic comprises programmes for 15 different food groups (A1–A15). BakeOmatic detects the amount, shape and consistency of the food. The duration and cooking space climate are automatically adapted to the particular food. BakeOmatic is suitable for any recipes.

### 11.1 Degree of browning


The degree of browning can be adjusted by selecting the «lightly browned», «medium browned» or «well browned» setting.

### 11.2 Cooking/Baking duration

When BakeOmatic starts, sensors determine the optimum and exact duration. The effective duration is displayed after about 10–15 minutes.



Before starting, the cooking space must have cooled down in order to determine the optimum duration.

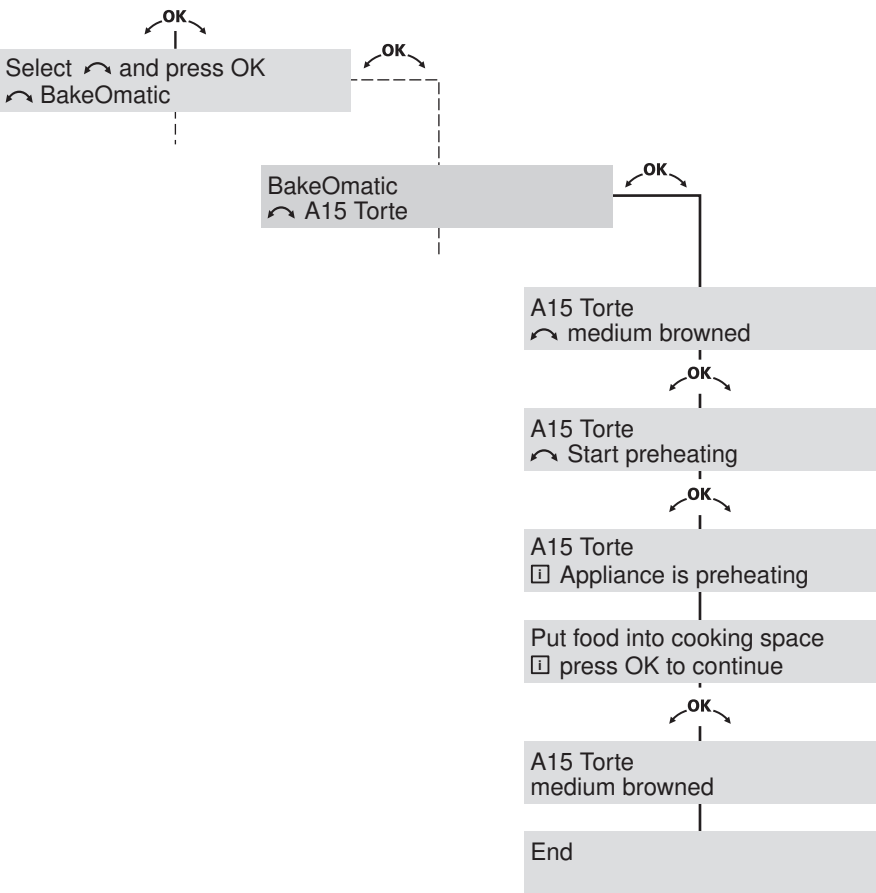
In order to determine the duration correctly, the appliance door must not be opened when  is flashing in the display.

For frozen products, select the approximate duration instead of the degree of browning as frozen products are processed differently.

Follow the advice given in the separate **TIPS ON SETTINGS**.

Recipes requiring preheating

Example: «A15 Torte»





## 11.3 Selecting and starting BakeOmatic


Preparing for, selecting and starting BakeOmatic is explained using «A15 Torte» as an example.





Before starting, the cooking space must have cooled down in order to determine the optimum duration.


For programmes that do not require preheating, place the food in the cold cooking space.

- Prepare the torte mixture using your own recipe.


- Press the  adjusting knob to activate the display.


- In the display appears:

Select  and press OK  
 BakeOmatic


- Press the  adjusting knob to confirm.


- In the display appears:

BakeOmatic  
 A1 Fresh aperitif nibbles


- Turn the  adjusting knob until


- in the display appears:


BakeOmatic  
 A15 Torte

- Press the  adjusting knob to confirm.


- In the display appears:


A15 Torte  
 medium browned

- Turn the  adjusting knob to change the degree of browning, if necessary.

- Press the  adjusting knob to confirm.


- In the display appears:

A15 Torte  
 Start preheating


- Press the  adjusting knob to confirm.

- In the display appears:
- The cooking space is preheating.
- A single acoustic signal is emitted when the cooking space temperature is reached.

A15 Torte



 Appliance is preheating

- In the display appears:


Put food into cooking space  
 press OK to continue

- Put the prepared torte mixture (your own recipe) in a baking tin, place on the wire shelf and then put in the cooking space at the level given in the recipe.

- Press the  adjusting knob to confirm.

- The appliance starts with the corresponding settings.
-  illuminates and  flashes in the digital display.
- The baking duration is being determined.




In order to determine the duration correctly, the appliance door must not be opened when  is flashing in the digital display.

- The effective duration subsequently illuminates in the digital display.

### Switching off before time

- Press the  button 2x.

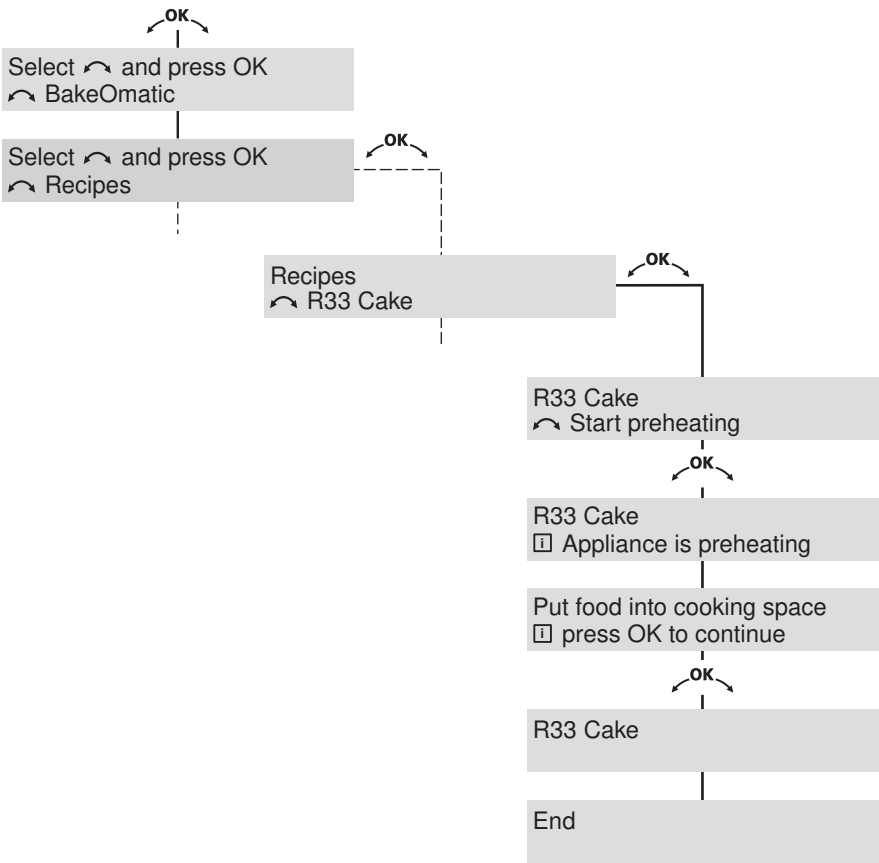
# 12 Recipes

Press the  adjusting knob to access and start stored recipes. A recipe can consist of several steps that once started run automatically.

The recipes are detailed in the recipe book. After being selected, a stored recipe can be changed if required.

## Recipes requiring preheating

Example: «R33 Cake»



12.1 Selecting and starting a recipe

Preparing for, selecting and starting is explained using «R33 Cake» as an example.



For recipes that do not require preheating, place the food in the cold cooking space.

- Prepare the cake following the recipe in the recipe book.
- Press the adjusting knob to activate the display.
  - In the display appears:
- Turn the adjusting knob until
  - in the display appears:
- Press the adjusting knob to confirm.
  - In the display appears:
- Turn the adjusting knob until
  - in the display appears:
- Press the adjusting knob to confirm.
  - In the display appears:
- Press the adjusting knob to confirm.
  - In the display appears:
  - The cooking space is preheating.
  - A single acoustic signal is emitted when the cooking space temperature is reached.
  - In the display appears:

Select and press OK  
 BakeOmatic

Select and press OK  
 Recipes


Recipes  
 R1 Aperitif nibbles

Recipes  
 R33 Cake

R33 Cake  
 Start preheating

R33 Cake  
 Appliance is preheating

Put food into cooking space  
 press OK to continue

- Put the wire shelf at level 2.
- Place the cake tin on the wire shelf.
- Press the  adjusting knob to confirm.
  - In the display appears:
  - The appliance starts with the corresponding settings.



R33 Cake

### **Checking and making temporary changes**



Settings can be adapted.

The stored recipes are only changed temporarily – the next time the recipes are accessed they appear in their original form. Once started, only the current step can be changed.


### **Changing the cooking space temperature**

- Press the  button.
- Turn the  adjusting knob to change the cooking space temperature.

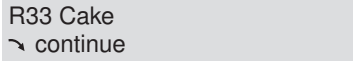
### **Changing the operating time**

- Press the  button.
- Turn the  adjusting knob to change the operating time.


### Inadvertently interrupting the programme

Pressing the  button interrupts the programme.

– In the display appears:




R33 Cake  
→ continue

- Press the  adjusting knob to continue the programme.

### Switching off before time

- Press the  button 2×.

## 13 Own recipes

Ten of your own favourite recipes can be stored. A recipe can consist of several steps, operating modes and operating times that once started run automatically. Press the  adjusting knob to access and start stored recipes.

### 13.1 Creating own recipes





If using the food probe, please observe the following:


- Enter an estimated operating time.
  - The programme step is the amount of time it takes to reach the set food probe temperature.



#### Making recipe settings





If using the food probe, it must be plugged in before entering the settings for the recipe.


- Press the  adjusting knob to activate the display.
  - In the display appears:
- Turn the  adjusting knob until
  - in the display appears:
- Press the  adjusting knob to confirm.
- Turn the  adjusting knob until the first empty recipe appears in the display.
  - In the display appears, e.g.:


Select  and press OK  
 BakeOmatic


Select  and press OK  
 Own recipes





Own recipes  
 Recipe 1 (empty)


- Press the  adjusting knob to confirm.
  - In the display appears:

Recipe 1 (empty)  
 change



- Press the  adjusting knob to confirm.
  - In the display appears:

Recipe 1 (empty)  
 Step 1

- Set the required operating mode, cooking space temperature, food probe temperature and operating time for step 1.
- Press the  adjusting knob to confirm.
- Turn the  adjusting knob and select step 2.
- Set the required operating mode, cooking space temperature, food probe temperature and operating time for step 2.
- Set additional steps in the same way.
- Press the  adjusting knob to confirm.
- Press the  adjusting knob again to confirm.
  - In the display appears:

Recipe1 (empty)  
 save







You can now save, change or copy the recipe or start it immediately without saving it.


- Turn the  adjusting knob until the desired option appears in the display.
- Press the  adjusting knob to confirm.



## Copying a recipe

Each recipe that is stored – from the recipe book with a R number as well as your own recipes – can be copied and changed.

- Press and turn the  adjusting knob to select the recipe that is to be copied.
- Press the  adjusting knob to confirm.
- Turn the  adjusting knob until
  - in the display appears, e.g.:
- Press the  adjusting knob to confirm.
- Turn the  adjusting knob until the desired (empty) storage space appears.
- Press the  adjusting knob to confirm.
  - The recipe is saved.




R1 Aperitif nibbles  
 copy





A storage space that is already being used can be overwritten.

## Clearing a recipe


Any and all recipes in «Own recipes» can be deleted.

- Press and turn the  adjusting knob to select the recipe that is to be deleted.
- Turn the  adjusting knob until
  - in the display appears, e.g.:
- Press the  adjusting knob to confirm.
  - The recipe is deleted.
  - The standard name appears in the display again, e.g.:

Recipe 1  
 clear

Recipe 1 (empty)  
 change


## 14 Keep warm

Press the  adjusting knob to access and start the «Keep warm» function. It can be used to keep cooked food warm.






If the cooking space is already hot, open the appliance door and allow the cooking space to cool down for 3 to 4 minutes before starting the «Keep warm» function. This ensures that the food does not overcook.



### Switching on


- Press the  adjusting knob to activate the display.


- In the display appears:

Select  and press OK  
 BakeOmatic

- Turn the  adjusting knob until
  - in the display appears:

Select  and press OK  
 Keep warm

- Press the  adjusting knob to confirm.
  - In the display appears:

Keep warm  
 start

- Press the  adjusting knob to confirm.



To maintain the desired degree of doneness, select an operating time of under 1½ hours.

## 15 Tips and tricks





### 15.1 Baking and roasting

Result	Solution
<ul style="list-style-type: none"><li>• The baking or roast looks good on the outside but is still doughy or raw on the inside.</li></ul>	<ul style="list-style-type: none"><li>➤ Next time, set a lower cooking space temperature and lengthen the operating time.</li></ul>

### 15.2 Cakes

Result	Solution
<ul style="list-style-type: none"><li>• The cake collapses.</li></ul>	<ul style="list-style-type: none"><li>➤ Check the settings with those given in the separate <b>TIPS ON SETTINGS</b>.</li><li>➤ Next time, set a lower cooking space temperature and lengthen the operating time.</li><li>➤ Stir the cake mixture well. When finished, bake immediately.</li><li>➤ For whisked sponges, beat the egg yolks/ egg whites to a foam for a little longer and then carefully fold into the mixture. When finished, bake immediately.</li><li>➤ Follow the instructions on how much baking powder to add.</li></ul>





15.3 Uneven browning

Result	Solution
<ul style="list-style-type: none"><li>• The baking has browned unevenly.</li></ul>	<ul style="list-style-type: none"><li>➤ Next time, set a lower cooking space temperature and adjust the operating time.</li><li>➤ If using ,  or , check that the levels selected are as recommended in the separate TIPS ON SETTINGS.</li><li>➤ Select  if baking on one level.</li><li>➤ Do not push baking tins or large, bulky foodstuff right to the back of the cooking space.</li></ul>
<ul style="list-style-type: none"><li>• The baking has come out lighter on one baking tray than on the other.</li></ul>	<ul style="list-style-type: none"><li>➤ Check the settings with those given in the separate TIPS ON SETTINGS.</li></ul>



Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

15.4 Saving energy

The  and  operating modes consume less energy than the  and  operating modes.

- Avoid opening the appliance door frequently.
- Only switch the illumination on when needed.
- Use residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off 5–10 minutes before the end of the cooking time.  
Exceptions: soufflé, sponge, choux pastry and puff pastry.
- Minimise preheating.
- Only preheat the cooking space if the baking results depend on it.



You can reduce the power consumption to a minimum by selecting «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.


## 16 Options

### 16.1 Warming drawer



**Unauthorized storage of materials creates a fire hazard!**  
**Do not store any foodstuffs or combustible or flammable materials in the warming drawer!**

The warming drawer can be used to preheat the tableware or to briefly keep covered food warm.


- Press the  button to switch the warming drawer on and off.
- Preheat the tableware for about 1 hour.



The warming drawer switches off automatically after 12 hours.  
It is not selectable during pyrolytic self-cleaning.

### 16.2 Plate warmer

The «Plate warmer» can be selected if the appliance has no warming drawer.

- Put the wire shelf at level 1 and place the tableware on it.
- Press the  button to switch the «Plate warmer» on and off.
- Preheat the tableware for about 1 hour.



The «Plate warmer» switches off automatically after 12 hours.

## 17 Care and maintenance



**Risk of burns from hot surfaces!**

**Allow the appliance and the accessories to cool down before cleaning.**

**Incorrect handling can result in damage to the appliance!**

**Do not use any abrasive or caustic cleaning agents, sharp or rough metal scrapers, steel wool, abrasive scouring pads, etc. These products will scratch the surfaces. Glass surfaces that are scratched can crack.**

**Under no circumstances use a steam cleaner to clean the appliance.**

### 17.1 Cleaning the exterior

- Remove any soiling or excess cleaning solution immediately.
- Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.

#### **Warming drawer**

The drawer can be removed for ease of cleaning.

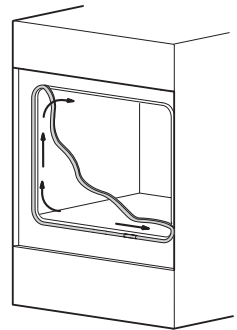
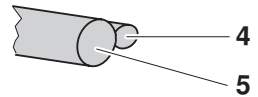
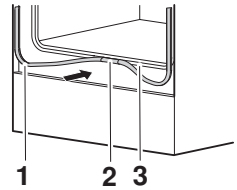
- Pull out the drawer as far as the stopper will allow, lift slightly and remove from the front.

### 17.2 Cleaning the door seal

- Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent. Dry with a soft cloth.

### 17.3 Replacing the door seal

- Remove the damaged door seal.
- Clean the groove **3** with a slightly damp cloth.
- Press the new door seal **1** into the groove, with the seam joint **2** not at centre bottom of the frame.
- Ensure that only the thinner part **4** of the seal is pressed into the groove; the thicker part **5** may not be in the groove.
- Starting from the bottom, press the seal evenly into the groove.



## 17.4 Cleaning the appliance door

- Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

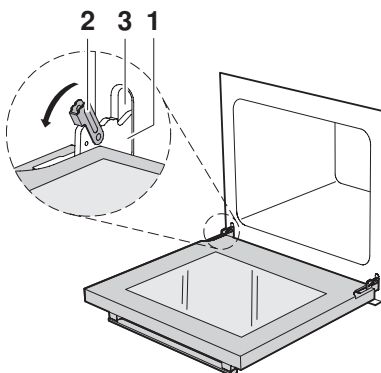
### Removing the appliance door



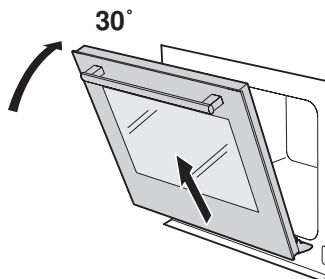
**Risk of injury from moving parts!**

**Be careful not to put fingers in the door hinges. When removing and reassembling the appliance door, hold it firmly at the sides with both hands. The appliance door is heavy.**

- Open the appliance door as far as it will go.
- Fold the clips **2** on both door hinges **1** forward.



- Close the appliance door as far as its at-rest position (about 30°).
- Lift the appliance door out at an angle.



### Reassembling the appliance door

- From the front, push both hinges **1** into the opening **3**.
- Open the appliance door as far as it will go and close back the clips **2**.



## 17.5 Cleaning the accessories and shelf guides



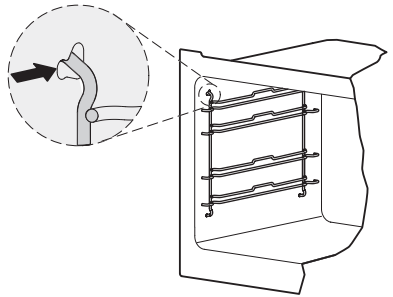
**Incorrect handling can cause damage!**

**Do not clean the food probe in the dishwasher.**

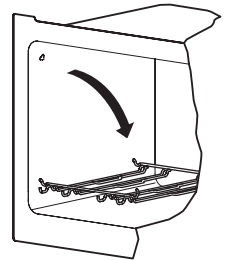
- The wire shelf and shelf guides can be cleaned in the dishwasher.
- The original baking tray can be cleaned in the dishwasher; however, this will affect its TopClean non-stick properties.
- Clean the food probe with a soft cloth dampened with water and a little washing-up liquid.

### Removing and reassembling the shelf guides

- Press the shelf guides at the top back and remove from the opening.



- Swing the shelf guides down into the middle of the cooking space and remove from the opening at the bottom.
- Reassemble in reverse order.



## 17.6 Cleaning the cooking space



**Incorrect handling can result in damage to the appliance!**  
**Do not bend the temperature sensor or heating elements.**

- Remove any soiling from the cooking space while still hand warm using a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.

## 17.7 Pyrolytic self-cleaning



**Danger of explosion through deposits and cleaning agents!**  
**Remove grease or oil deposits. Do not use any chemical cleaning agents. Deposits could give rise to chemical reactions and destroy the enamel. Poisonous fumes could escape.**  
**Risk of burns from hot surfaces!**  
**The appliance door gets hot.**

In pyrolytic self-cleaning, any soiling is burned off at a high temperature.

### Possible settings

- Lightly soiled                                      cleaning duration: 1½ hrs.
- Medium soiled                                    cleaning duration: 2 hrs.
- Heavily soiled                                    cleaning duration: 2½ hrs.



The pyrolytic self-cleaning process – including cooling down – takes about 4–5 hours.







Over time with use the cooking space can turn matt. Fruit acid and fatty acid deposits can leave stains. This will not affect the cooking or baking characteristics of the appliance nor affect its functioning.



## Selecting and starting pyrolytic self-cleaning






### Damage to accessories from self-cleaning!


**Remove accessories, shelf guides, roller runners, cookware and any other objects from out of the cooking space. Otherwise they can become discoloured and their surface rough. The rolling properties of roller runners deteriorate.**


- Close the appliance door.
- Press the  adjusting knob to activate the display.
  - In the display appears:
- Turn the  adjusting knob until
  - in the display appears:
- Press the  adjusting knob to confirm.
  - In the display appears:
- Turn the  adjusting knob to change the degree of soiling, if necessary.
- Press the  adjusting knob to confirm.
  - In the display appears:
- Press the  adjusting knob to confirm.
  - The pyrolytic self-cleaning starts.
  - The appliance door locks.
  - In the display appears:

Select  and press OK  
 BakeOmatic

Select  and press OK  
 Self-cleaning





Self-cleaning  
 lightly soiled


Self-cleaning  
 start

Self-cleaning  
 Caution hot!

### Delayed start

The start of pyrolytic self-cleaning can be delayed, for example, to take advantage of lower electricity tariffs.

- Before starting, press the  button.
- Turn the  adjusting knob to set the switch-off time.
- Press the  adjusting knob to confirm.
  - In the display appears:
  - The  symbol illuminates.
  - The appliance remains switched off until the automatic start.

Self-cleaning  
 Delayed start

### Switching off before time

- Press the  button 1x.

The appliance door cannot be opened until the temperature of the cooking space has dropped below 300 °C.

### End

The appliance door cannot be opened until the temperature of the cooking space has dropped below 300 °C.

As long as the cooking space temperature is over 80 °C,

- in the display appears:

Residual heat

- Wait until the appliance has cooled to hand warm to remove any residue left behind using a soft cloth dampened with water. Do not use cleaning agents.

## 17.8 Replacing the halogen light bulb



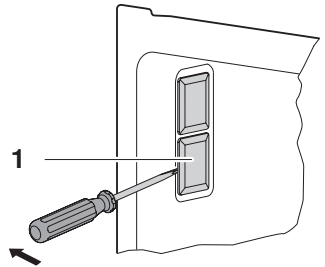
**WARNING: Risk of electric shock!**

**Disconnect the appliance from the mains power supply before replacing the halogen light bulb.**

**Risk of burns from hot surfaces!**

**Allow the halogen light bulb and the appliance to cool down before replacing the halogen light bulb.**

- Remove the left shelf guide.
- Place a screw driver at the edge of the glass light cover in the middle and carefully remove the glass light cover **1** from its fixture.
- Remove the defective halogen light bulb.
- Carefully fit the new halogen light bulb.



Do not touch the halogen light bulb with bare hands. Use a fine, dry, grease-free cloth.

- Press the glass light cover **1** back into its fixture.
- Replace the shelf guide.
- Reconnect the power supply.

# 18    Trouble-shooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.

Before calling Customer Services:

- Please note down the serial number (FN) (see **TECHNICAL DATA** for the identification plate) and the error message in full, e.g.:

FX/EXX see instructions  
FN XXX XXXXXX

## 18.1    What to do if ...

**... the appliance is not working and the displays are not illuminated**

Possible cause	Solution
<ul style="list-style-type: none"><li>• A household fuse or circuit breaker has tripped.</li></ul>	<ul style="list-style-type: none"><li>➤ Change the fuse.</li><li>➤ Reset the circuit breaker.</li></ul>
<ul style="list-style-type: none"><li>• The fuse or circuit breaker keeps blowing.</li></ul>	<ul style="list-style-type: none"><li>➤ Call Customer Services.</li></ul>
<ul style="list-style-type: none"><li>• An interruption in the mains power supply.</li></ul>	<ul style="list-style-type: none"><li>➤ Check the mains power supply.</li></ul>

**... just the illumination is not working**

Possible cause	Solution
<ul style="list-style-type: none"><li>• Halogen light bulb is defective.</li></ul>	<ul style="list-style-type: none"><li>➤ Replace the halogen light bulb.</li></ul>

**... the appliance door cannot be opened**

Possible cause	Solution
<ul style="list-style-type: none"> <li>The temperature of the cooking space is over 300 °C.</li> </ul>	<p>➤ Wait for it to cool down.</p> <p>The appliance door cannot be opened until the temperature of the cooking space has dropped below 300 °C.</p>
<ul style="list-style-type: none"> <li>Pyrolytic self-cleaning is running.</li> </ul>	<p>➤ Wait until pyrolytic self-cleaning has finished.</p>

**... when grilling, thick smoke is given off**

Possible cause	Solution
<ul style="list-style-type: none"> <li>The food is too near to the heating elements.</li> </ul>	<p>➤ Check that the level selected is as recommended in the <b>TIPS ON SETTINGS</b>.</p>
<ul style="list-style-type: none"> <li>The cooking space temperature is too high.</li> </ul>	<p>➤ Reduce the cooking space temperature.</p>

**... there is a change in the noise of the fan**

Possible cause	Solution
<ul style="list-style-type: none"><li>• Ventilation of cooking space and cooling-down of appliance occur as required.</li></ul>	This is normal and reduces the energy consumption.


**... the clock is not running correctly**

Possible cause	Solution
<ul style="list-style-type: none"><li>• Irregular mains frequency.</li></ul>	➤ Switch off the mains synchronisation.
When mains synchronisation is switched off: <ul style="list-style-type: none"><li>• internal pulse generator is imprecise.</li></ul>	➤ Call Customer Services.




... in the display appears

FX/EXX see instructions  
FN XXX XXXXXX

Possible cause	Solution
<ul style="list-style-type: none"><li>• Various situations can lead to an error message.</li></ul>	<ul style="list-style-type: none"><li>➤ Cancel the error message by pressing the  button.</li><li>➤ Disconnect the power supply for about 1 minute.</li><li>➤ Reconnect the power supply.</li><li>➤ If the error message appears again, note down the error message in full along with the serial number (FN) (see identification plate).</li><li>➤ Disconnect the power supply.</li><li>➤ Call Customer Services.</li></ul>

... in the display appears

UX/EXX see instructions  
FN XXX XXXXXX

Possible cause	Solution
<ul style="list-style-type: none"><li>• An interruption in the power supply.</li></ul>	<ul style="list-style-type: none"><li>➤ Cancel the error message by pressing the  button.</li><li>➤ Disconnect the power supply for about 1 minute.</li><li>➤ Reconnect the power supply.</li><li>➤ If the error message appears again, note down the error message in full along with the serial number (FN) (see identification plate).</li><li>➤ Disconnect the power supply.</li><li>➤ Call Customer Services.</li></ul>

## 18.2 After a power failure



The user settings remain unchanged.

### Power failure during operation

The current operation of the appliance is aborted.

- In the plain text display appears:
- The I→I symbol flashes.

Power failure  
I→I Operation interrupted



It is not possible to resume the programme.

- Cancel display by pressing another touch button.

### Power failure when the appliance is switched off

If the time is no longer stored,

- in the plain text display appears:
- 12:00 flashes in the digital display
- the ⌚ symbol flashes

Power failure  
12:00 ⌚ Set time

- For setting the time, see the section on TIME FUNCTIONS.

## 19 Accessories and spare parts

Please give model number of the appliance and exact description of the accessory or spare part when ordering parts.

### Accessories

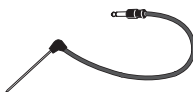
Original  
TopClean baking tray



Wire shelf



Food probe  
with angled handle



Rotisserie frame



Rotisserie spit, complete

Ceramic roller

Rotisserie spit

Fork



Tips on settings



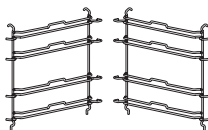
Recipe book

**Special accessories**

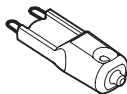
For information see: [www.vzug.com](http://www.vzug.com)

**Spare parts**

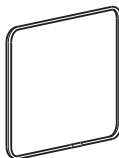
Shelf guides  
left/right



Halogen light bulb



Door seal



The halogen light bulb is also available from specialist retailers.

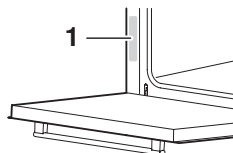
## 20 Technical data

### External dimensions



- See Installation instructions

### Electrical connection

- See identification plate 1



### Note for testing institutes

The energy efficiency class according to EN 50304/EN 60350 is determined using the  and  operating modes. Placing thermocouples between the appliance door and the seal may result in leakage and thus in incorrect measurements.

The usable volume within the meaning of EN 50304/EN 60350 is obtained with the shelf guides disassembled.

### Measurement of the temperature in the cooking space

The temperature in the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements may be inaccurate and are not suitable for checking the accuracy of the temperature.

### Automatic energy-saving stand-by

To avoid consuming power unnecessarily, the appliance is equipped with automatic energy-saving stand-by.



To reduce power consumption to a minimum, select «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

## 21 Notes



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## 23 Repair service



The **TROUBLE-SHOOTING** section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN

Appliance





You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

- Open the appliance door.
  - The identification plate is on the left-side panel.



# Quick instructions

**Please first read the safety precautions in the Operating instructions!**


## To set the time

- Press the  button.
- Turn the  adjusting knob to set the hour.
- Press the  button again.
- Turn the  adjusting knob to set the minutes.



## To select the operating mode

- Press the  button repeatedly until the desired operating mode appears.
- Turn the  adjusting knob to set the cooking space temperature.

## To switch off the appliance

- Press the  button.

## To set the timer

- Press the  button.
- Turn the  adjusting knob to set the timer duration.

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