V-ZUG Ltd

V·ZUG

Oven

Combair SL

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:

Type	Model no.	Size system
BCSL	47A	55-600/55-762
BCSL60	48A	60-600/60-762

Variations depending on the model are noted in the text.

© V-ZUG Ltd, CH-6301 Zug, 2012

Contents

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 property, 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 power supply. 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 an electrician. Then cut the mains cable off flush with
  the appliance.

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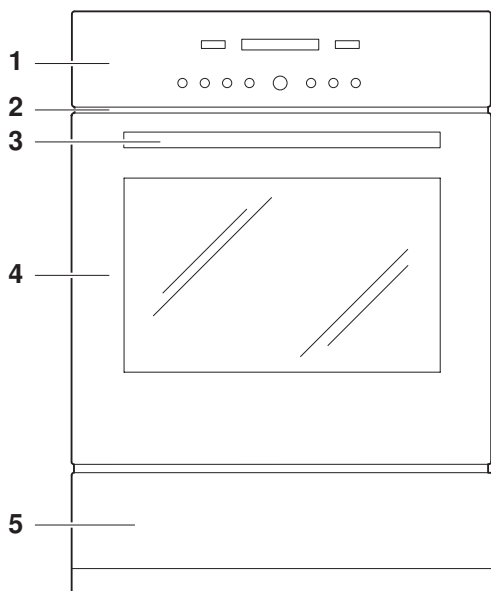
1　Operating and display elements
2　Ventilation opening
3　Door handle
4　Appliance door
5　Warming drawer *

* Depending on model

3.2   Operating and display elements

Plain text display

| PizzaPlus | Programmes |
| | Recipes |

Digital displays

200℃ Temperature	14:25 Time
	Operating time
	Switch-off time
	Timer

Operating mode symbols

	Top/Bottom heat		Hot air humid
	Top/Bottom heat humid		PizzaPlus
	Bottom heat		Grill
	Hot air		Grill-forced convection
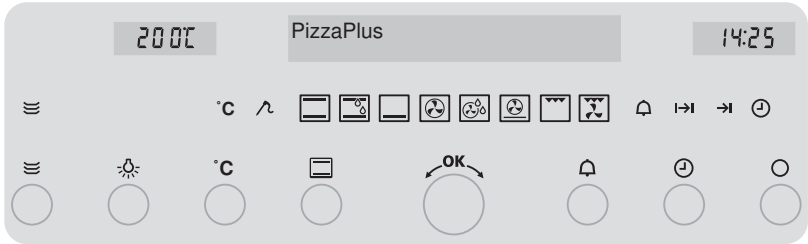
Symbols

≋	Warming drawer/ Plate warmer *	|→|	Operating time
°C	Cooking space temperature	→|	Switch-off time
⋏	Food probe temperature	⊘	Time
⌂	Timer		

* Depending on model

Buttons

≋	Warming drawer/ Plate warmer *	OK	Adjusting knob
☼	Illumination	⌂	Timer
°C	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.

1 Appliance door
2 Door seal
3 Illumination
4 Drive for rotisserie spit/
       Roasting basket
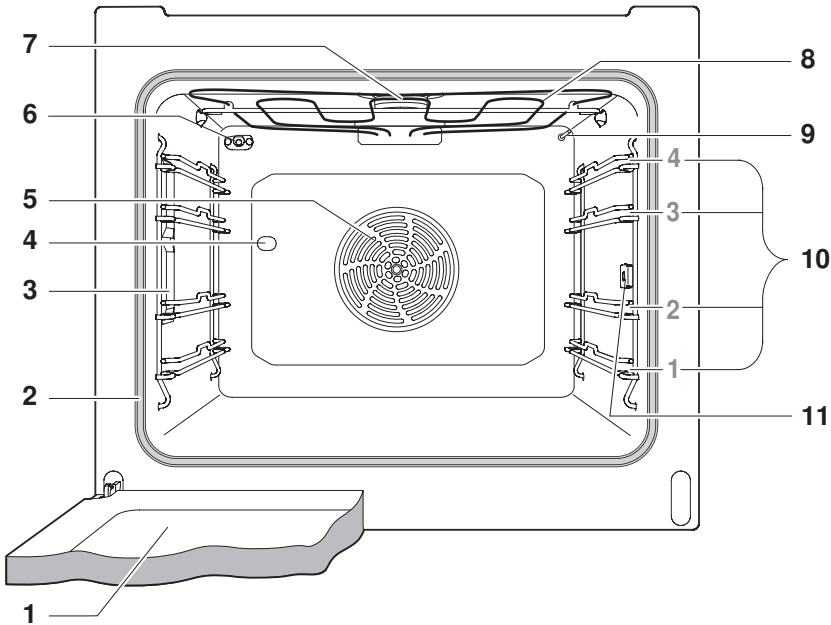
5 Hot air fan

6 Climate sensor
7 Cooking space ventilation
8 Grill/Top heat
9 Cooking space temperature
       sensor
10 Levels (labelled)
11 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.
- ➤ Push the original baking tray into the cooking space with the «sloped» side **1** to the back.
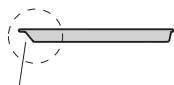
1
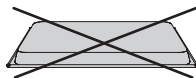
- ➤ Only use the normal way round – not upside down.

Wire shelf

1

- 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

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 $\diagup^{OK}\diagdown$ adjusting knob to change the setting.
- Press the $\diagup^{OK}\diagdown$ 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 ⟋OK⟍ adjusting knob is used to display text, to view the different selection options and to confirm.

- Press the ⟋OK⟍ adjusting knob to activate the plain text display.
- Turn the ⟋OK⟍ adjusting knob to view the selection options.
- Press the ⟋OK⟍ 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 ⟋OK⟍ adjusting knob. The ⟦ i ⟧ symbol indicates additional information.

⟋OK⟍

| Select ⌒ and press OK |
| ⌒ BakeOmatic |

| Select ⌒ and press OK |
| ⌒ Soft roasting |

| Select ⌒ and press OK |
| ⌒Recipes |

| Select ⌒ and press OK |
| ⌒ Own recipes |

| Select ⌒ and press OK |
| ⌒ Keep warm |

| Select ⌒ and press OK |
| ⌒ User settings |

| Select ⌒ and press OK |
| ⌐ back |
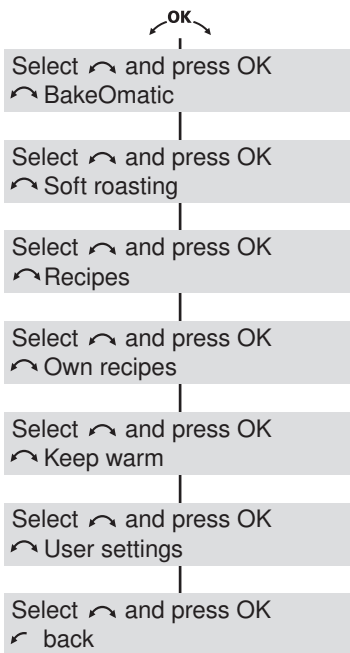
4.1   Using for the first time

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 ⟋**OK**⟍ adjusting knob to set the time.

　　　Press the ⟋**OK**⟍ adjusting knob to toggle between hours and minutes.
　　　Turn it to set the hours and the minutes.
　　　Press the ⟋**OK**⟍ 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 ⟋ᴼᴷ⟍ adjusting knob to set the desired temperature.
➤ Press the ⟋ᴼᴷ⟍ 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:

– The cooking space temperature set
  flashes in the digital display.

– The °C symbol flashes.

Cooking space temperature

➤ Turn the ⟋OK⟍ 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

Select ⌒ and press OK
⌒ BakeOmatic

⟋**OK**⟍

Select ⌒ and press OK
⌒ User settings

Select ⌒ and press OK
⌐ back

Select ⌢ and press OK
⌢ User settings   OK

| User settings | Select desired |
| ⌢ Language | text language |

| User settings | ▪ off * |
| ⌢ Childproof lock | ▪ on |

| User settings | ▪ visible * |
| ⌢ Time display | ▪ invisible |

User settings	▪ high *
⌢ Acoustic signal	▪ low
	▪ off

| User settings | ▪ ˚C * |
| ⌢ Temperature unit | ▪ ˚F |

| User settings | ■■■■□□ * |
| ⌢ Contrast | select contrast |

| User settings | ▪ 24 h * |
| ⌢ Time format | ▪ 12 h |

| User settings | ▪ off |
| ⌢ Mains synchronisation | ▪ on * |

| User settings | ▪ restore |
| ⌢ Factory settings | |

| User settings |
| ⌐ back |

* Factory settings

27

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 ⟋**OK**⟍ 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 ▭, ⟋**OK**⟍ 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
ℹ Deactivate: see instructions

Operating the appliance when the childproof lock is activated

➤ Hold the ◯ button depressed and press the ▭, ⟋**OK**⟍ 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 ⸰Ȯ⸱, ◠ 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   Temperature unit

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

• °C	degrees Celsius
• °F	degrees Fahrenheit

5.6   Contrast

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

5.7   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.).

5.8   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.

5.9   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.

| Time: set hours |
| ⊡ Minutes: press OK |

➤ Turn the ╱OK╲ adjusting knob to set the hour.
➤ Press the ⏰ button or the ╱OK╲ adjusting knob.
    – In the plain text display appears:
    – The minutes flash in the digital display.
    – The ⏰ symbol flashes.

| Time: set minutes |
| ⊡ Confirm: press OK |

➤ Turn the ╱OK╲ adjusting knob to set the minutes.

➤ Press the ╱OK╲ adjusting knob to confirm the settings.

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:
- – $0'00$ flashes in the digital display.
- – The 🔔 symbol flashes.

➤ Turn the $\angle^{OK}\searrow$ 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. $9'50$ = 9 mins. and 50 secs.
- over 10 minutes in 1-minute intervals, e.g. $1h\ 12$ = 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 $0'00$.

Starting

➤ Press the $\angle^{OK}\searrow$ 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:

Timer
finished

– the 🔔 symbol flashes.

➤ Press the 🔔 button to switch off the appliance.

Checking and changing

➤ Press the 🔔 button.

– In the plain text display appears:

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

– The countdown to the time remaining
  flashes in the digital display.

– The 🔔 symbol flashes.

➤ Turn the $\diagup$**OK**$\diagdown$ adjusting knob to change the duration of the timer.

Switching off before time

➤ Press the 🔔 button 2×.

– In the plain text display appears:

Timer: set mins./secs.

– 🔢 0'00 flashes in the digital display.

– The 🔔 symbol flashes.

➤ Press the $\diagup$**OK**$\diagdown$ 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:

   – `0h 15` flashes in the digital display.

   – The I→I symbol flashes.

> Operating time hrs./mins.
> ⓘ Switch-off time: press again

➤ Turn the ╱ᴼᴷ╲ adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).

➤ Press the ╱ᴼᴷ╲ adjusting knob to confirm.

   – The countdown to the time remaining is visible in the digital display.

   – The I→I symbol illuminates.

Checking and changing

➤ Press the ⏲ button.

   – The countdown to the time remaining flashes in the display.

   – The I→I symbol flashes.

➤ Turn the ╱ᴼᴷ╲ 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
– $0'00$ 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 ⟋**OK**⟍ 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 ⟋**OK**⟍ 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 ⟋**OK**⟍ adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).

➤ Do not press the ⟋**OK**⟍ adjusting knob to confirm.

> Operating time hrs./mins.
> ⓘ Switch-off time: press again

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 →I symbol flashes.

➤ Turn the ⟋OK⟍ 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 ⟋OK⟍ adjusting knob to confirm.

– The time appears in the display.

– The →I 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:

> Operating time finished
> ⊡ Continue: select duration

– the cooking space temperature appears in the one digital display
– `0 '00` flashes in the other digital display
– the |→| symbol flashes
– the settings remain for 3 minutes.

Extending the operating time

➤ Turn the ⟋OK⟍ 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.
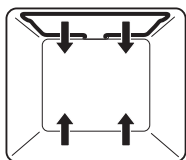
7 Operating modes

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	30–280 °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   30–280 °C

Recommended value   200 °C

Level   2 (or 1)

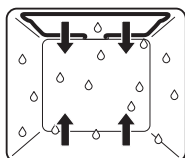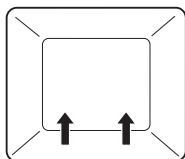The cooking space is heated by the top and bottom heating elements. The steam produced is largely retained in the cooking space. The food retains its moisture.

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.
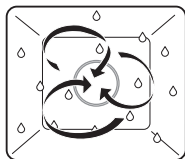
Use

• 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
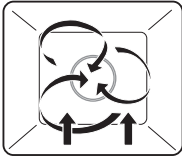
⊛

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
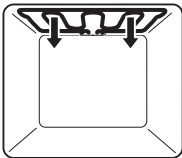
Temperature range	30–280 °C
Recommended value	250 °C
Level	3 or 4

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

⊠
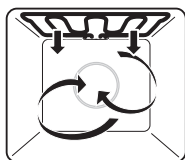
Temperature range	30–250 °C
Recommended value	200 °C
Level	2 or 3

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 ⌇**OK**⌇ adjusting knob depressed until
  – a single acoustic signal is emitted
  – in the display appears, e.g.:

  Top/bottom heat
  Fast heating

  – 🔳 ⌇ flashes in the display.

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

8   Food probe

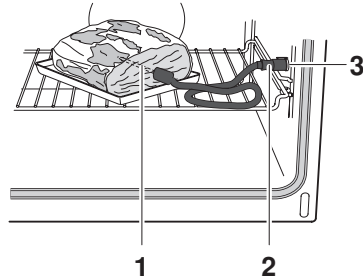⚠️ **Only use the food probe supplied.**
Do not clean the food probe in the dishwasher. Always keep the plug clean.

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×.
  – $\boxed{\text{- -℃}}$ flashes in the display.
  – The ⋏ 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,

  – $\boxed{\text{- -℃}}$ appears in the display.

Checking and changing

➤ Press the °C button 2×.
  – The food probe temperature set flashes in the display.
  – The ⋏ 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.
  `70℃` , appears in the digital display
- – the Λ 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 °C button 1×.

- – `- -℃` flashes in the display.
- – The Λ symbol flashes.

➤ 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.

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 ⌁**OK**⌁ adjusting knob to activate the plain text display.

– In the plain text display appears:

> Select ⌢ and press OK
> ⌢ BakeOmatic

➤ Turn the ⌁**OK**⌁ adjusting knob until

– in the plain text display appears:

> Select ⌢ and press OK
> ⌢ Soft roasting

➤ Press the ⌁**OK**⌁ adjusting knob to confirm.

– In the plain text display appears:

> Soft roasting
> ⌢ Fillet of veal

➤ Turn the ⌁**OK**⌁ adjusting knob until the desired cut of meat appears in the plain text display.

➤ Press the ⌁**OK**⌁ adjusting knob to confirm.

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

> Leg of lamb
> ⌢ seared, rare

➤ Turn the ⌁**OK**⌁ adjusting knob until the desired degree of browning and preparation type appears, as required.

➤ Press the ⌁**OK**⌁ adjusting knob to confirm.

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

> Leg of lamb
> ⌢ start

– 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.

Changing the food probe temperature

➤ Press the **°C** button.

   – The recommended food probe temperature flashes in the display.

   – The Λ symbol flashes.

➤ Turn the $\mathbf{^{OK}}$ 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 $\mathbf{^{OK}}$ adjusting knob to change the operating time.

Starting Soft roasting

➤ Press the $\mathbf{^{OK}}$ 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 ⬛, Λ 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 $\mathbf{^{OK}}$ 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.
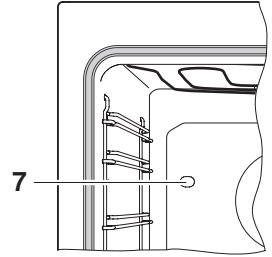
10.1   Rotisserie spit

➤ Season and then tie up the meat.
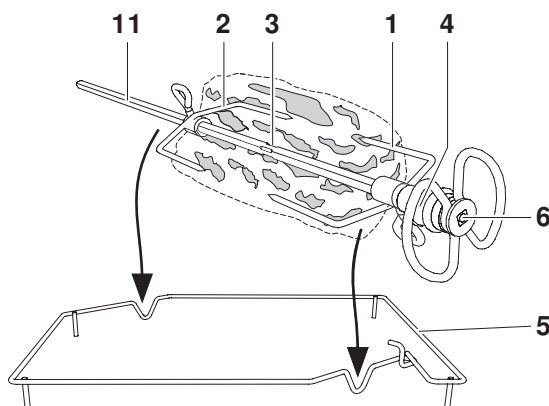
➤ For joints, position fork **1** so that the thickest part of the meat is aligned with groove **3** – for a correct food probe temperature reading.
➤ Compress the meat with second fork **2** and fix with the ring screws.
➤ Put the original baking tray, which has been lined with aluminium foil, at level 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**.
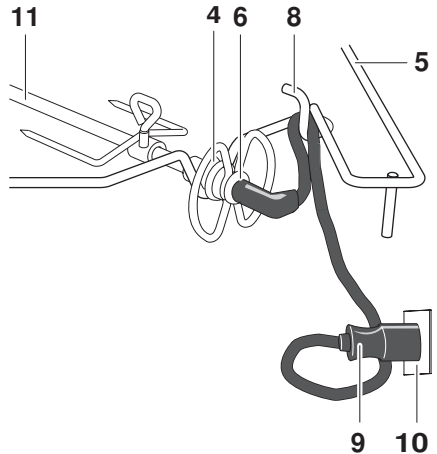
10.2 Roasting basket

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**.
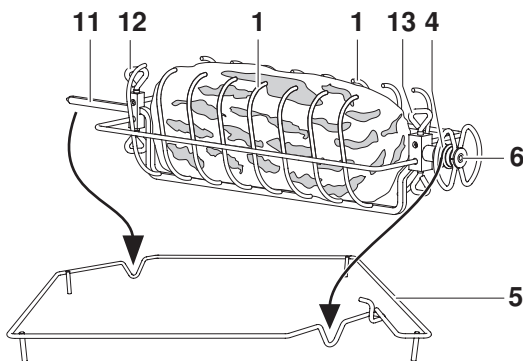
➤ Put the original baking tray, which has been lined with aluminium foil, at level 1.

➤ 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 ` h ` 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»

OK

Select ⌒ and press OK
⌒ BakeOmatic

OK

BakeOmatic
⌒ A15 Torte

OK

A15 Torte
⌒ medium browned

OK

A15 Torte
⌒ Start preheating

OK

A15 Torte
⊡ Appliance is preheating

Put food into cooking space
⊡ press OK to continue

OK

A15 Torte
medium browned

End
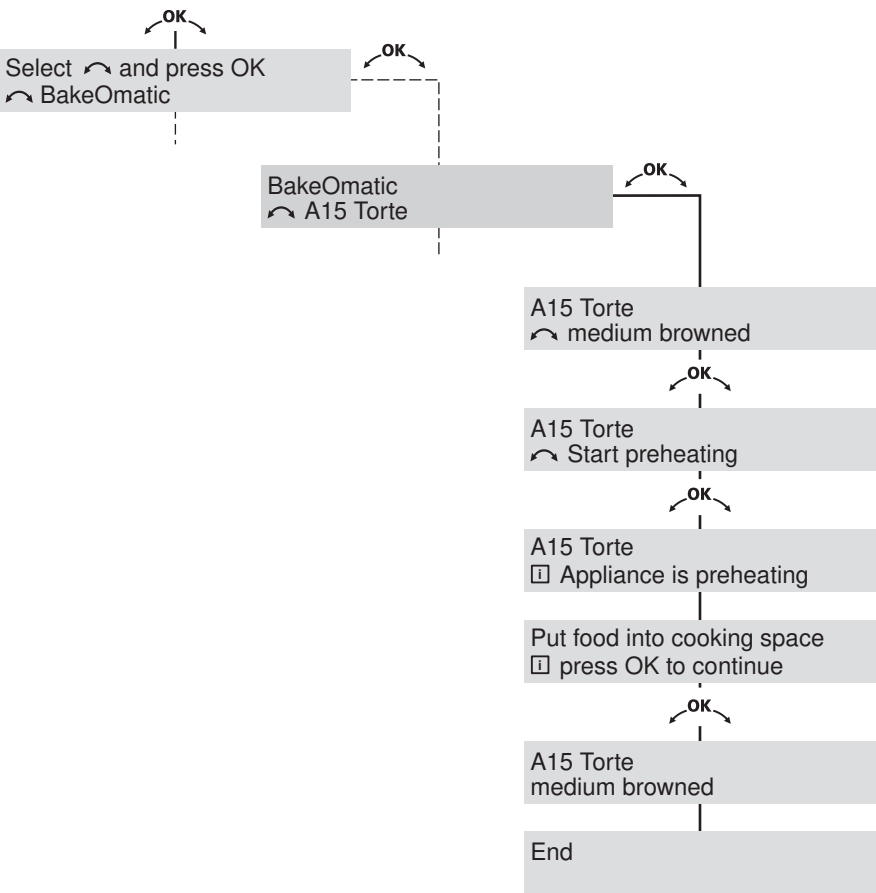
11.3 Selecting and starting BakeOmatic

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 ╱**OK**╲ adjusting knob to activate
the display.

– In the display appears:

> Select ⌒ and press OK
> ⌒ BakeOmatic

➤ Press the ╱**OK**╲ adjusting knob to confirm.

– In the display appears:

> BakeOmatic
> ⌒ A1 Fresh aperitif nibbles

➤ Turn the ╱**OK**╲ adjusting knob until

– in the display appears:

> BakeOmatic
> ⌒ A15 Torte

➤ Press the ╱**OK**╲ adjusting knob to confirm.

– In the display appears:

> A15 Torte
> ⌒ medium browned

➤ Turn the ╱**OK**╲ adjusting knob to change the
degree of browning, if necessary.

➤ Press the ╱**OK**╲ adjusting knob to confirm.

– In the display appears:

> A15 Torte
> ⌒ Start preheating

➤ Press the ⟋**OK**⟍ adjusting knob to confirm.

   – In the display appears:

   – The cooking space is preheating.

> A15 Torte
> ⓘ Appliance is preheating

   – A single acoustic signal is emitted when
     the cooking space temperature is
     reached.

   – 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 ⟋**OK**⟍ adjusting knob to confirm.

   – The appliance starts with the corresponding settings.

   – `0h33` illuminates and ` h ` 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 ` h ` is flashing in the digital display.

   – The effective duration subsequently illuminates in the digital display.

Switching off before time

➤ Press the ◯ button 2×.

12   Recipes

Press the 〜**OK**〜 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»

OK

| Select 〜 and press OK |
| 〜 BakeOmatic |

OK

| Select 〜 and press OK |
| 〜 Recipes |

OK

| Recipes |
| 〜 R33 Cake |

OK

| R33 Cake |
| 〜 Start preheating |

OK

| R33 Cake |
| ⓘ Appliance is preheating |

| Put food into cooking space |
| ⓘ press OK to continue |

OK
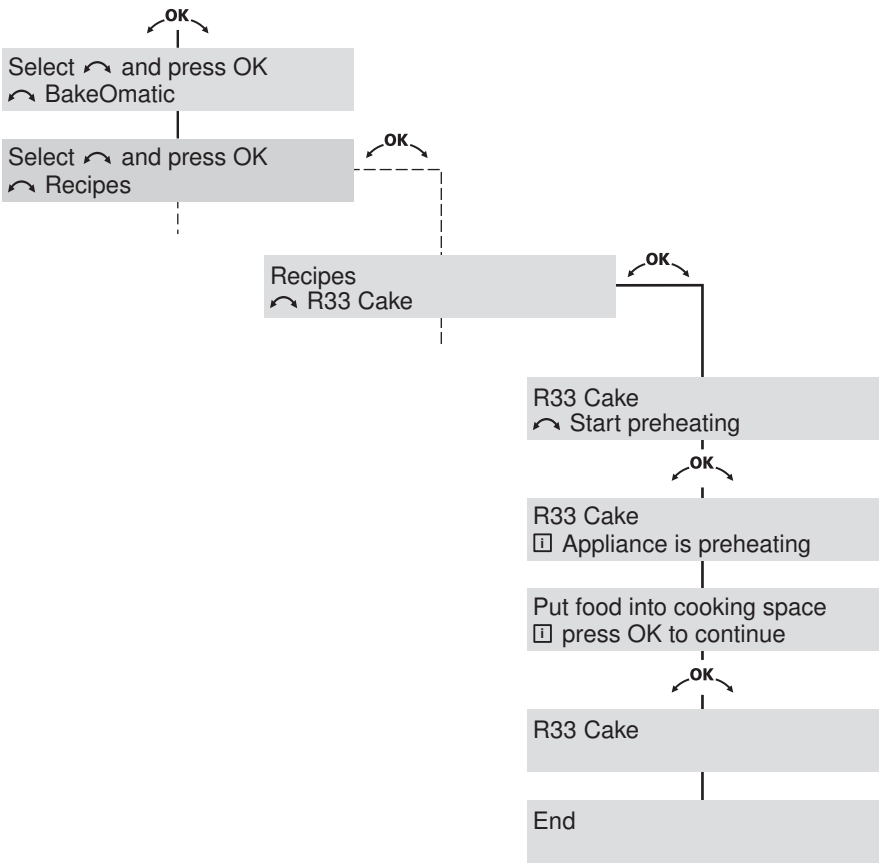
| R33 Cake |

| End |

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 ↗**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
⌢ Recipes

➤ Press the ↗**OK**↘ adjusting knob to confirm.

   – In the display appears:

Recipes
⌢ R1 Aperitif nibbles

➤ Turn the ↗**OK**↘ adjusting knob until

   – in the display appears:

Recipes
⌢ R33 Cake

➤ Press the ↗**OK**↘ adjusting knob to confirm.

   – In the display appears:

R33 Cake
⌢ Start preheating

➤ Press the ↗**OK**↘ adjusting knob to confirm.

   – In the display appears:

   – The cooking space is preheating.

R33 Cake
ⓘ Appliance is preheating

   – A single acoustic signal is emitted when the cooking space temperature is reached.

   – In the display appears:

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 ⟋**OK**⟍ 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 °C button.

➤ Turn the ⟋**OK**⟍ adjusting knob to change the cooking space temperature.
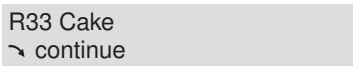
Changing the operating time

➤ Press the ⏱ button.

➤ Turn the ⟋**OK**⟍ 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 ⟋**OK**⟍ 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 $\swarrow$**OK**$\searrow$ 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 $\swarrow$**OK**$\searrow$ adjusting knob to activate the display.
  – In the display appears:

Select ⌒ and press OK
⌒ BakeOmatic

➤ Turn the $\swarrow$**OK**$\searrow$ adjusting knob until
  – in the display appears:

Select ⌒ and press OK
⌒ Own recipes

➤ Press the $\swarrow$**OK**$\searrow$ adjusting knob to confirm.
➤ Turn the $\swarrow$**OK**$\searrow$ adjusting knob until the first empty recipe appears in the display.
 – In the display appears, e.g.:

Own recipes
⌒ Recipe 1 (empty)

➤ Press the ╱**OK**╲ adjusting knob to confirm.
  – In the display appears:

> Recipe 1 (empty)
> ⌒ change

➤ Press the ╱**OK**╲ 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 ╱**OK**╲ adjusting knob to confirm.
➤ Turn the ╱**OK**╲ 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 ╱**OK**╲ adjusting knob to confirm.
➤ Press the ╱**OK**╲ 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 ╱**OK**╲ adjusting knob until the desired option appears in the display.
➤ Press the ╱**OK**╲ 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 ╱**OK**╲ adjusting knob to
   select the recipe that is to be copied.
➤ Press the ╱**OK**╲ adjusting knob to confirm.
➤ Turn the ╱**OK**╲ adjusting knob until
   – in the display appears, e.g.:

> R1 Aperitif nibbles
> ⌢ copy

➤ Press the ╱**OK**╲ adjusting knob to confirm.
➤ Turn the ╱**OK**╲ adjusting knob until the
   desired (empty) storage space appears.
➤ Press the ╱**OK**╲ adjusting knob to confirm.
   – The recipe is saved.

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 ╱**OK**╲ adjusting knob to
   select the recipe that is to be deleted.
➤ Turn the ╱**OK**╲ adjusting knob until
   – in the display appears, e.g.:

> Recipe 1
> ⌢ clear

➤ Press the ╱**OK**╲ adjusting knob to confirm.
   – The recipe is deleted.
   – The standard name appears in the display
     again, e.g.:

> Recipe 1 (empty)
> ⌢ change

14 Keep warm

Press the ⟋**OK**⟍ 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 ⟋**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 |
| ⌢ Keep warm |

➤ Press the ⟋**OK**⟍ adjusting knob to confirm.
– In the display appears:

| Keep warm |
| ⌢ start |

➤ Press the ⟋**OK**⟍ 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
• The baking or roast looks good on the outside but is still doughy or raw on the inside.	➤ Next time, set a lower cooking space temperature and lengthen the operating time.

15.2   Cakes

Result	Solution
• The cake collapses.	➤ Check the settings with those given in the separate TIPS ON SETTINGS.
	➤ Next time, set a lower cooking space temperature and lengthen the operating time.
	➤ Stir the cake mixture well. When finished, bake immediately.
	➤ 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.
	➤ Follow the instructions on how much baking powder to add.

15.3   Uneven browning

Result	Solution
• The baking has browned unevenly.	➤ Next time, set a lower cooking space temperature and adjust the operating time. ➤ If using ⊙, ⊙ or ⊙, check that the levels selected are as recommended in the separate TIPS ON SETTINGS. ➤ Select ☐ if baking on one level. ➤ Do not push baking tins or large, bulky foodstuff right to the back of the cooking space.
• The baking has come out lighter on one baking tray than on the other.	➤ Check the settings with those given in the separate TIPS ON SETTINGS.

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 Option

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.

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 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.
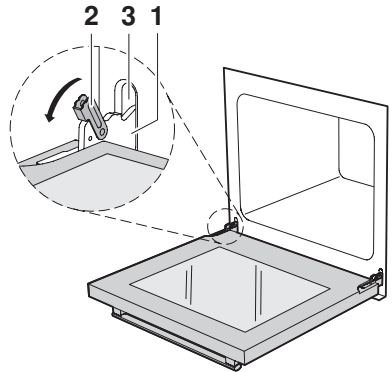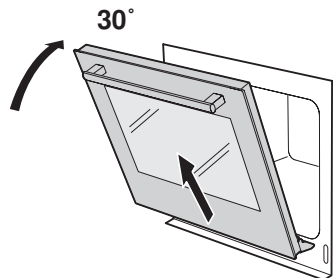
Removing the appliance door

⚠ **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**.

## 17.4 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.
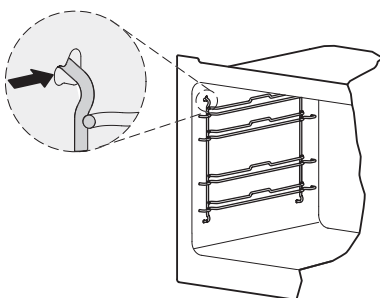
➤ Swing the shelf guides down into the middle of the cooking space and remove from the opening at the bottom.
➤ Reassemble in reverse order.
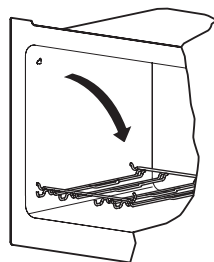
17.5 Cleaning the cooking space

⚠ **Incorrect handling can result in damage to the appliance!**
Do not bend the temperature sensor or heating elements.
Do not scour the surface. This will damage the TopClean non-stick properties.

➤ 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.
➤ Use a commercially available oven cleaner and follow the manufacturer's instructions.

17.6 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.
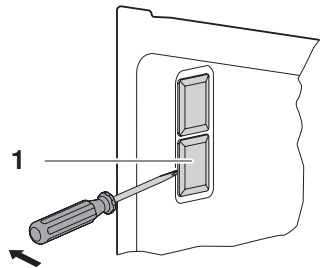
Do not touch the halogen light bulb with bare hands. Use a fine, dry, grease-free cloth.

➤ 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
• A household fuse or circuit breaker has tripped.	➤ Change the fuse. ➤ Reset the circuit breaker.
• The fuse or circuit breaker keeps blowing.	➤ Call Customer Services.
• An interruption in the mains power supply.	➤ Check the mains power supply.

… just the illumination is not working

Possible cause	Solution
• Halogen light bulb is defective.	➤ Replace the halogen light bulb.

… when grilling, thick smoke is given off

Possible cause	Solution
• The food is too near to the heating elements.	➤ Check that the level selected is as recommended in the TIPS ON SETTINGS.
• The cooking space temperature is too high.	➤ Reduce the cooking space temperature.

… there is a change in the noise of the fan

Possible cause	Solution
• Ventilation of cooking space and cooling-down of appliance occur as required.	This is normal and reduces the energy consumption.

… the clock is not running correctly

Possible cause	Solution
• Irregular mains frequency.	➤ Switch off the mains synchronisation.
When mains synchronisation is switched off: • internal pulse generator is imprecise.	➤ Call Customer Services.

… in the display appears

FX/EXX see instructions
FN XXX XXXXXX

Possible cause	Solution
• Various situations can lead to an error message.	➤ Cancel the error message by pressing the ⭕ button.
	➤ Disconnect the power supply for about 1 minute.
	➤ Reconnect the power supply.
	➤ If the error message appears again, note down the error message in full along with the serial number (FN) (see identification plate).
	➤ Disconnect the power supply.
	➤ Call Customer Services.

… in the display appears

UX/EXX see instructions
FN XXX XXXXXX

Possible cause	Solution
• An interruption in the power supply.	➤ Cancel the error message by pressing the ⭕ button.
	➤ Disconnect the power supply for about 1 minute.
	➤ Reconnect the power supply.
	➤ If the error message appears again, note down the error message in full along with the serial number (FN) (see identification plate).
	➤ Disconnect the power supply.
	➤ Call Customer Services.

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 |→| symbol flashes.

> Power failure
> ⓘ 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

> Power failure
> ⓘ Set time

– the ⏲ symbol flashes

➤ 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

Spare parts

Shelf guides
left/right
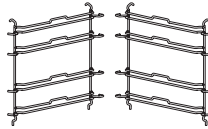
Halogen light bulb
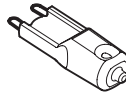
The halogen light bulb is also available from specialist retailers.

20 Technical data

External dimensions

➤ See Installation instructions

Electrical connection

➤ See identification plate **1**
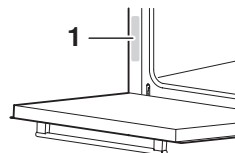
Note for testing institutes

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

22 Index

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 ⟋**OK**⟍ adjusting knob to set the hour.
- ➤ Press the ⏲ button again.
- ➤ Turn the ⟋**OK**⟍ adjusting knob to set the minutes.

To select the operating mode
- ➤ Press the ▢ button repeatedly until the desired operating mode appears.
- ➤ Turn the ⟋**OK**⟍ 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 ⟋**OK**⟍ adjusting knob to set the timer duration.