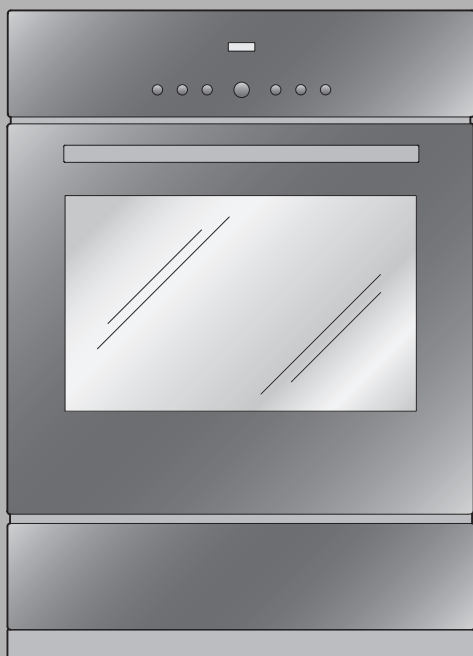


Oven

Combair SE



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.

Symbols used



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

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



Denotes useful tips for the user.

Validity

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

Type	Model no.	Size system
BC-SE	726	55-600/55-762
BC-SE	747	60-600/60-762

Variations depending on the model are noted in the text.

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Safety precautions



The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is however essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

In accordance with the requirements of IEC 60335-1:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety.

Before using for the first time

- The appliance must be installed and connected up to the power supply in accordance with the separate installation instructions. The necessary work should be done by a qualified fitter or electrician.
- Dispose of the packaging material in accordance with local regulations.
- Before using the newly installed appliance for the first time, please follow the advice in the 'Using for the first time' section.
- Make the desired user settings.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances, for instance, flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper or incorrect use.
- Never use the appliance to dry animals, textiles or paper!
- Not to be used as a room heater.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, should only be carried out by the manufacturer, its Customer Services or similarly qualified persons. 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. Please contact Customer Services if necessary.
- Only original spare parts may be used.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation. In this way, the new owner can inform themselves about how to use the appliance correctly and read the pertinent safety precautions.

Children in the home

- Packaging material, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Please keep packaging material away from children.
- The appliance is designed for use by adults who are familiar with these operating instructions. Children are often unable to recognise the danger of electrical appliances. Ensure proper supervision and do not allow children to play with the appliance – there is a danger that children can hurt themselves.
- Use the childproof locking facility.

Note on use

- 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 power supply immediately.
- Ensure the mains cables of other electrical appliances do not get caught in the door of the appliance as the electrical cable insulation could get damaged.
- If the mains cable of the appliance is damaged, it must be replaced by Customer Services in order to avoid hazard.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space. Do not store food nor any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or in the appliance/warming drawer.
- Keep the appliance door closed when grilling. The heat could damage the operating and display elements or the fitted units above.





Caution: Burns hazard!

- The appliance gets very hot when in use.
- Heat is produced during cooking and baking. The appliance door, especially the glass, can get hot. Burns hazard – do not touch. Keep children away!
- Steam may escape from the cooking space when the appliance door is opened. Do not put your hands into the cooking space if there is steam in it!
- The appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, 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 try to extinguish burning oil or fat with water – danger of explosion! Smother the flames with a fire blanket and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot 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 the appliance itself or from inside the cooking space, keep the appliance door closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Always wear protective gloves or use oven cloths.

Caution: Danger of injury!

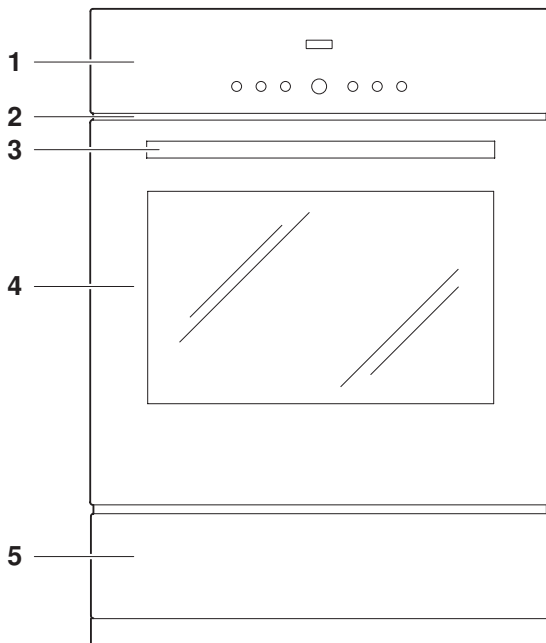
- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not put baking tins, dishes, moulds, cooking trays, etc. directly on the floor of the cooking space if using the , ,  or  operating modes.
- Do not place any protective insert or aluminium foil on the floor of the cooking space, as this can cause damage to the appliance.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the original baking tray will cause visible damage.
- 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 gets inside the appliance. Use a moderately damp cloth. Do not spray the inside or outside of the appliance with water. Do not use a steam cleaner. If water gets inside the appliance, it will cause damage.

Appliance description

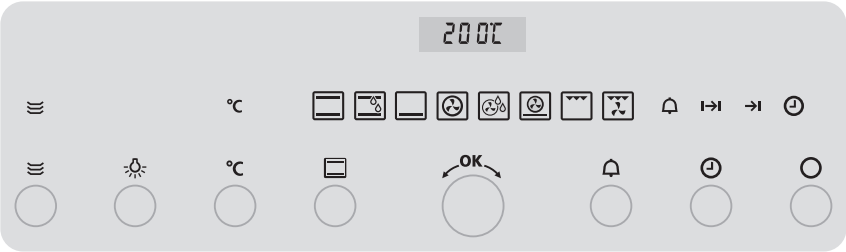
Construction











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

* Depending on the model

Operating and display elements



Buttons

	Warming drawer *		Adjusting knob
	Illumination		Timer
	Cooking space temperature		Time, operating time, switch-off time
	Operating mode		Off

Displays

200°C Temperature

14:25 Time, operating time, switch-off time, timer

Symbols

	Warming drawer *		Operating time
	Cooking space temperature		Switch-off time
	Timer		Time

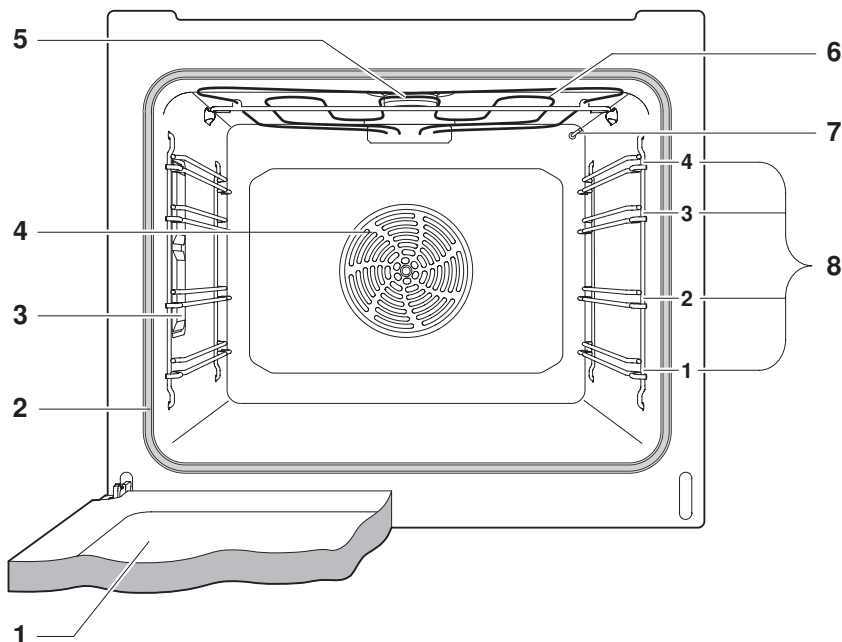
 Operating modes

* Depending on the model

Cooking space



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



- | | | | |
|----------|---------------------------|----------|----------------------------------|
| 1 | Appliance door | 6 | Grill/Top heat |
| 2 | Door seal | 7 | Cooking space temperature sensor |
| 3 | Illumination | 8 | Levels (labelled) |
| 4 | Hot air fan | | |
| 5 | Cooking space ventilation | | |



The bottom heat element is beneath the cooking space floor.

Accessories

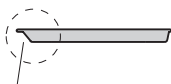


Do not use knives or cutting wheels on the enamelled baking trays. This causes visible damage.

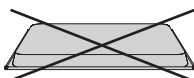


Original TopClean baking tray

- Serves as a baking tin for flans and biscuits.
- Use together with the wire shelf as a drip tray.
- If not fully covered by the baking, the shape of the original baking tray can become distorted during baking. This is normal. As it cools down, the original baking tray will go back to its original form.
- Always push the «sloped» side **1** of the original baking tray right to the back of the cooking space.



1

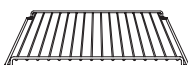


- The original baking tray is to be used the normal way round – not upside down.

Wire shelf



- For standing roasting and baking tins on.
- For standing meat, frozen pizza, etc. on.
- Serves as a cooling rack.



When preparing frozen bread rolls and quiche,

- cover the wire shelf with baking paper or use a round baking tray.



The following accessories are not included in the scope of delivery.



Round TopClean baking tray

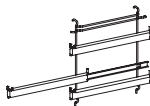
- Serves as a baking tin for flans and quiches.
- Available in 3 different sizes



Porcelain dish

- For preparing various dishes such as lasagne, potato gratin, etc.
- For grilling roasts, chicken, etc.
- For keeping food warm.

Available in 3 different sizes






Roller runner

- For safely pulling out one or more baking trays or wire shelves in order to, for instance, baste a joint of meat or take out a baking tin.


Operating the appliance

The operating mode, the cooking space 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 recommendation flashes in the digital display.
- Turn the  adjusting knob to change the setting.
- Press the  adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.
- Other settings or changes can be made at any time.
- Press the  button to switch off the appliance.


Using for the first time

Before using the newly installed appliance for the first time the following measures should be taken:

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



Press the  adjusting knob to switch 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 (i.e. without the wire shelf, baking tray, etc.) using the  operating mode at the maximum cooking space temperature for approximately 1 hour. There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.

Example





Burns hazard from heat produced during cooking and baking! Use protective gloves or oven cloths. Keep children away.

The symbols are explained in 'Tips on settings'. The tables in 'Tips on settings' give:


		°C			 mins.	
Cake		165-175	yes	2	50-65	

- ▶ Put the wire shelf at level 2.
- ▶ Next steps are described on the following sides.



Selecting the operating mode

- ▶ Select the  operating mode.
 - 200°C flashes in the digital display.
 - The °C and  symbols flash.

Changing the operating mode

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

Selecting the cooking space temperature

- ▶ Press the °C button.
- ▶ Turn the  adjusting knob and change the cooking space temperature to 170°C.
- ▶ Press the  adjusting knob to confirm.
 - The °C symbol illuminates.
 - An acoustic signal is emitted when the cooking space has heated up.




It is recommended that the cooking space temperature be set to the median temperature given in the 'Tips on settings'.

- ▶ Place the cake tin on the wire shelf.

Checking/Changing the cooking space temperature

- ▶ Press the °C button.
 - The set cooking space temperature flashes in the digital display.
 - The °C symbol flashes.

The cooking space temperature can be changed by turning the  adjusting knob.

Removing food from the cooking space





Hot air may escape when the appliance door is opened. Burns hazard!

The accessories will be hot. Burns hazard! Use protective gloves or oven cloths.

- Take the cake out of the cooking space when it is done.

Switching off

- Press the  button.
 - The **°C** and  symbols go out.










When the symbols are no longer illuminated, the appliance is off.
The cooling fan can continue to run.

- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

User settings

You can adjust the settings.

- ▶ With the appliance switched off, hold the  adjusting knob depressed for 5 seconds.
 - **EEEE** appears in the digital display.
- ▶ Press the  adjusting knob to confirm.
 - **E -: 0** appears in the digital display for «Childproof lock off».
- ▶ Turn the  adjusting knob to select setting.
- ▶ Press the  adjusting knob to confirm.
 - E.g. **Eh: 1** flashes in the digital display for «Time display visible».
- ▶ Turn the  adjusting knob to change the digital display to **Eh: 0** for «Time display invisible».
- ▶ Press the  adjusting knob to confirm the setting.
- ▶ The setting is terminated by pressing the button .



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




Possible settings

Childproof lock	<div><div>E-: 0</div>off *</div> <div><div>E-: 1</div>on</div>
Time display	<div><div>Eh: 1</div>visible *</div> <div><div>Eh: 0</div>invisible</div>
Acoustic signal	<div><div>ES: 2</div>high *</div> <div><div>ES: 1</div>low</div> <div><div>ES: 0</div>off</div>
Temperature unit	<div><div>Et: C</div>°C *</div> <div><div>Et: F</div>°F</div>
Time format	<div><div>EH:24</div>24 h *</div> <div><div>EH:12</div>12 h</div>
Factory settings	<div><div>Er: 0</div>no change</div> <div><div>Er: 1</div>restore</div>

* Factory setting





Childproof lock

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




If the  /  or  button are pressed when the childproof lock is activated:

- A double acoustic signal is emitted.
- Nothing happens when the button is pressed.

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 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.

Time display

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



To reduce power consumption to an absolute minimum, select **Eh: 0** «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.

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.

Temperature unit

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

■ °C	Degrees Celsius
■ °F	Degrees Fahrenheit

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.).

Factory settings

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

Time functions

The following time functions are available:

- Time
- Timer – can be used at any time and independently of all other functions
- 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 **EH: 12** time format has been selected, the display is not dimmed.

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.
 - 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.
 - 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 setting.



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.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the timer duration.



The timer can be set for:

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


The maximum timer duration that can be set is 9 hours and 59 minutes.



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



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


When the set duration is up:

- A sequence of 5 short acoustic signals is repeated for 1 minute.
- The  symbol flashes.





Press the  button to switch off the acoustic signal.

Checking and changing

- ▶ Press the  button.
 - The countdown to the time remaining flashes in the digital display.
 - The  symbol flashes.

Turn the  adjusting knob to change the timer duration.







Switching off before time

- ▶ Press the  button 2×.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Press the  adjusting knob to confirm.



Operating time

The operating mode selected automatically switches off 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.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the duration (maximum of ).
- ▶ Press the  adjusting knob to confirm.

Checking and changing

- ▶ Press the  button.
 - The time remaining flashes in the digital display.
 - The  symbol flashes.




Turn the  adjusting knob to change the duration.

Switching off before time


- ▶ Press the  button.

End of the operating time


When the set duration is up:

- The appliance switches off automatically.
- A long, intermittent acoustic signal is emitted for 1 minute.
-  '  flashes in the digital display.
- The  symbol flashes.
- The settings remain for 3 minutes.

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 digital display.

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.





Perishables should not be kept unrefrigerated.

- ▶ Place the food in the cooking space.
- ▶ Select the desired operating mode and cooking space temperature.

Setting the operating time


- ▶ Press the  button.
 - **0h 15** flashes in the digital display.
 - The **I→I** symbol flashes.
- ▶ Turn the  adjusting knob to set the duration (maximum of **9h 59**).


Setting the switch-off time

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





The switch-off time can be delayed by a maximum of 23 hours and 59 minutes. If the **EH:12** time format has been selected, the switch-off time can be delayed by a maximum of 11 hours and 59 minutes.

- ▶ Press the  adjusting knob to confirm.
 - The time appears in the digital 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 hour and 15 minutes.
 - ▶ 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. It can be changed.







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

Switching off before time


- ▶ Press the  button.

End of the operating time


When the set duration is up:

- The appliance switches off automatically.
- A long, intermittent acoustic signal is emitted for 1 minute.
-  '   flashes in the digital display.
- The  symbol flashes.
- The settings remain for 3 minutes.


Extending the operating time





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

Switching off

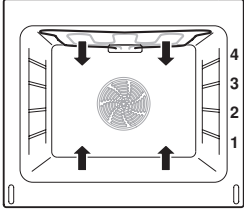
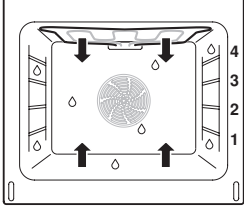
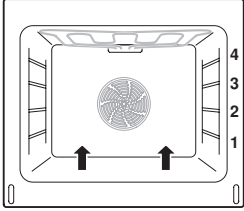

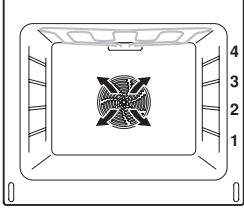
- ▶ Press the  button.
 - The settings are cleared.
 - The residual heat appears in the digital display.





Operating modes

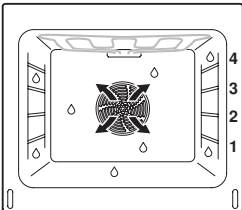
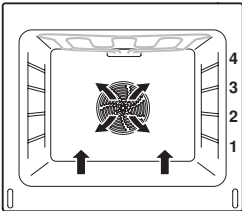
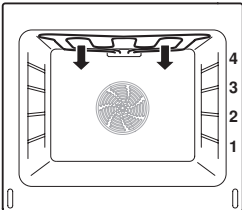
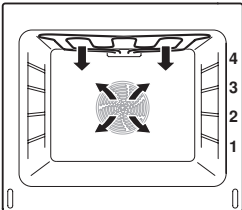
- Follow the advice in 'Tips on settings' and in 'Tips and tricks'.
- Press the  button once or more to select the desired operating mode.

Operating mode	Symbol	Temperature range	Recommended temperature	Level
Top/Bottom heat		30–280 °C	200 °C	2 (or 1)
Top/Bottom heat humid		30–280 °C	200 °C	2 (or 1)
Bottom heat		30–250 °C	200 °C	2 (or 1)
Hot air		30–250 °C	180 °C	2 1 + 3 (or 1 + 2 + 3)






- Place tins, moulds, etc. on the wire shelf.
- Always push the «sloped» side of the original baking tray right to the back of the cooking space.



Use	Heating method
<p>For cakes, biscuits, bread and roasts. Use a dark enamelled tray or a black tray or tin for crispy results.</p>	<p>The cooking space is heated by the top and bottom heating elements.</p> 
<p>For gratins, baked dishes, roasts, bread and yeast pastries.</p>	<p>The cooking space is heated by the top and bottom heating elements. The steam produced is largely retained in the cooking space ensuring the food retains its moisture.</p> 
<p>For baking the bottom of cakes well and for preserving food. Use a dark enamelled tray or a black tray or tin for crispy results.</p>	<p>The cooking space is heated by the bottom element.</p> 
<p>For cakes, biscuits, bread and roasts on 2 or 3 levels. Select a lower temperature (reduced by approximately 20 °C) than for .</p>	<p>A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly.</p> 

Operating mode	Symbol	Temperature range	Recommended temperature	Level
Hot air humid		30–250 °C	180 °C	2 1 + 3 (or 1 + 2 + 3)
PizzaPlus		30–250 °C	200 °C	2 (or 1)
Grill		30–280 °C	250 °C	3 or 4
Grill-forced convection		30–250 °C	200 °C	2 or 3

Use	Heating method
<p>For gratins, baked dishes, bread and yeast pastries on 2 or 3 levels.</p>	<p>A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly. The steam produced is largely retained in the cooking space ensuring the food retains its moisture.</p> 
<p>For pizza, flans and quiches. Use a dark enamelled tray or a black tray or tin for crispy results.</p>	<p>The cooking space is heated by hot air and bottom heat. The base of the food will be baked particularly intensively.</p> 
<p>Flat food for grilling (steaks, chops, chicken parts, fish, sausages, etc.). For gratinating and making toast. Place the food to be grilled directly on the wire shelf. Line the original baking tray with aluminium foil and then place it underneath the wire shelf.</p>	<p>The cooking space is heated by the grill element.</p> 
<p>Bulky food for grilling (a chicken or roast in a porcelain or glass dish), gratinated and baked dishes.</p>	<p>The cooking space is heated by the grill element. The hot air fan evenly distributes the air in the cooking space.</p> 







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 for 2 seconds.
 - A single acoustic signal is emitted.
 -  flashes in the digital display.
 - A single acoustic signal is emitted when the set cooking space temperature is reached.

Tips on settings

Symbols used

	Operating mode
°C	Cooking space temperature
	Preheating until the cooking space temperature is reached
	Level
 mins.	Duration in minutes
 hrs.	Duration in hours
	Accessories



















Optimal use














The recommended cooking space temperatures given in older recipe books are likely to be too high and the recommended shelf levels in the cooking space not ideal. The following tables show how to get the best use out of the appliance.

Cooking/Baking tables



















► Always push the «sloped» side of the original baking tray right to the back of the cooking space.

Cakes





		°C	
Ring cake (chocolate, carrot, nut, marbled, etc.)		165-175	yes
Torte (chocolate, carrot, nut, etc.)		170-180	yes
Whisked sponge cake		180-190	yes
Roulade/Swiss roll		190-200	yes
		180-190	yes
Linzertorte		170-180	yes
Short crust pastry case, baked blind		190-200	yes
Fruit tart with short crust pastry		180-190	yes
		170-180	yes
Raisin bread, yeast ring, hazelnut plait		180-200	5 mins.
Lucerne gingerbread		170-180	yes
Tart baked on a baking sheet		180-190	yes
Apple strudel		190-200	yes
Cake topped with meringue		130-150	yes
Japonaise base		150-170	yes
		140-160	yes

	 mins.	
2	50-65	
2	45-55	
2	30-40	
2	7-10	
1 + 3	8-12	
2	45-55	
2	20-25	
2	45-55	
2	45-55	
2	35-45	or  
2	60-70	
2	20-30	
2	30-35	
3	25-35	
2	20-30	or  
1 + 3	20-30	

Savouries and biscuits













		°C	
Aperitif nibbles		190-200	yes
		180-190	yes
Puff pastries with a filling (ham, nut, etc.)		170-190	yes
Yeast pastries		170-190	yes
Eclairs, profiteroles		160-180	yes
Macaroons		160-180	yes
Brunsli (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)		160-180	yes
		150-170	yes
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)		160-170	yes
		150-160	yes
Basler Leckerli (honey almond spice cookies)		170-180	yes
Chräbeli (aniseed biscuits)		130-140	yes
		120-130	yes
Meringues *		100-110	no
Bruschetta, garlic bread		200-210	yes
Ham and pineapple toastie		200-220	yes

* After baking, allow to dry over night.






	 mins.	
2	7-15	
1 + 3	7-12	
2 1 + 3	15-25	
2	15-25	
2	25-35	
2	10-15	
2	8-12	
1 + 3	10-15	
2	10-15	
1 + 3	10-15	
2	15-20	
2	20-25	
1 + 3	20-25	
2	45-90	
2	5-10	
2	15-20	

Flans and pizzas









- With frozen or fresh fruit that is very juicy add the glaze after the first 15–20 minutes.

		°C	
Fruit flan		200–210	yes
		170–190	yes
		180–190	yes
		200–220	yes
Pizza (fresh)		200–220	yes
		190–200	yes
	–	–	–
Pizza (frozen) *		170–190	yes
Savoury flan (cheese, vegetable, onion)		190–200	yes
		170–190	yes
		170–190	yes








* According to the manufacturer’s instructions.





	 mins.	
2	40-50	<div>or</div> <div> </div>
2	40-50	
1 + 3	40-50	
2	20-25	
2	20-25	
1 + 3	20-25	
-	-	
2	35-45	
2	35-45	
1 + 3	35-45	





Bread and plaited bread

		°C	
Bread		200–210	5 mins.
		190–200	5 mins.
Bread rolls		210–220	5 mins.
		190–200	5 mins.
Plaited bread		190–200	5 mins.
		170–190	5 mins.















Baked dishes and gratins

		°C	
Baked dish (sweet)		190–200	yes
Gratin (vegetable, fish, potato)		190–200	yes
Lasagne, moussaka		200–210	yes
Gratinated vegetables		220–230	yes
		230	5 mins.





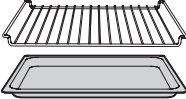

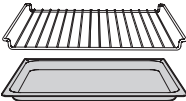

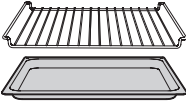
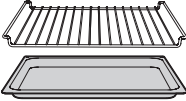


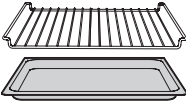
	 mins.	
2	40-50	
1 + 3	40-50	
2	25-30	
1 + 3	25-30	
2	30-40	
1 + 3	30-40	

	 mins.	
2	30-45	
2	30-45	
2	30-40	
2	5-10	
3	5-10	







Meat

		°C	
Shoulder of veal		200–210	yes
Roast beef		200–220	yes
Shoulder of beef		180–190	yes
Pork neck		200–210	yes
Shoulder of pork, roasted		180–190	yes
Shoulder of pork, braised		210–220	yes
Leg of lamb		210–220	yes
Meat loaf		190–210	yes
Fleischkäse (specialty meat loaf)		160–170	yes
Fillet in pastry		200–210	yes
Chops *		250	5 mins.
Sausages *		250	5 mins.

* Turn halfway through the cooking time.






	 mins.	
2	60-90	
2 1	35-45	and 
2	70-90	
2	60-90	
2 1	60-90	and 
2	60-90	
2 1	100-120	and 
2	50-80	or 
2	45-60	
2	25-35	
4 3	12-16	and 
4 3	12-16	

Poultry and fish






		°C	
Whole chicken *		180-190	no
Chicken, 4 halves*		220-230	5 mins.
Chicken leg *		250	5 mins.
Whole fish (trout, gilthead seabream, etc.) *		200-220	yes




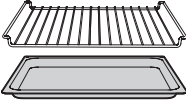

* Turn halfway through the cooking time.





Low temperature cooking





		°C	
Fillet of beef		80-90	no
Roast beef		80-90	no
Middle loin of pork		90-100	no

Cooking using a Römertopf (clay cooking pot)

		°C	
Chicken		200-220	no
Joint of meat		200-220	no
Braising steak		200-220	no

	 mins.	
2 1	60-80	and 
2 1	60-70	
3 2	25-35	
2	20-30	

	 hrs.	
2	2-3	
2	2½-3½	
2	3-4	

	 mins.	
2	60-70	
2	80-90	
2	50-70	

Desiccating and drying



Monitor the desiccating and drying process. Overdrying poses a fire hazard.




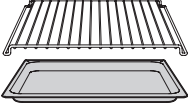
		°C	
Apple slices or rings		70	no
Sliced mushrooms		50-60	no
Herbs		40-50	no
Apricots		60-70	no

- ▶ Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- ▶ Clean and chop the fruit, mushrooms or herbs into small pieces.
- ▶ Line the original baking trays or wire shelf with baking paper, spread the food on them and put in the cooking space at the appropriate level.



It is only possible to use one wire shelf and two original baking trays at the same time.

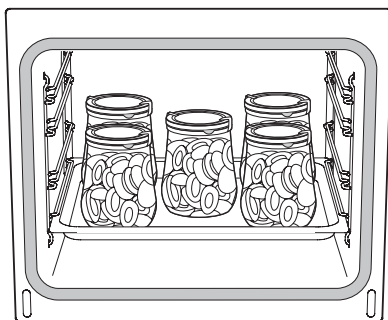
- ▶ Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- ▶ Turn the food at regular intervals to ensure even drying.




	 hrs.	
2 1 + 3 1 + 2 + 3	7-8	<div>or</div> 
2 1 + 3 1 + 2 + 3	5-8	
2 1 + 3 1 + 2 + 3	3-5	
2 1 + 3 1 + 2 + 3	14-16	

Preserving, bottling

Bottling involves preserving food in jars. Put a maximum of 5 jars in the cooking space at any one time.

- ▶ Only use undamaged jars that hold no more than 1 litre each.
- ▶ Put the original baking tray at level 1.
- ▶ Fill the jars evenly with the food to be preserved. Close the jars according to the manufacturer's instructions.
- ▶ Place the jars on the original baking tray as shown in the illustration. The jars should not touch one another.



- ▶ Select the operating mode  150 °C.
- ▶ Press the  adjusting knob to confirm.
 - The liquid starts to bubble after about 60–90 minutes.
- ▶ Set the cooking space temperature to 30 °C and leave the jars standing in the cooking space for 40 minutes.
- ▶ Press the  button to switch off the appliance. Leave the appliance door open in the at-rest position.
- ▶ Leave the jars in the cooking space to cool down completely.
- ▶ Remove the jars. Check that the jars are sealed tight.

Tips and tricks

Hot air 





Baking and roast

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.

Cakes

Result	Solution
■ The cake collapses.	<ul style="list-style-type: none">▶ Check settings with those given in '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 and then carefully fold into the mixture. When finished, bake immediately.▶ Follow instructions on how much baking powder to add.





Uneven browning

Result	Solution
■ The baking has browned unevenly.	<ul style="list-style-type: none">▶ Next time, set a lower cooking space temperature and adjust the operating time.▶ If using ,  or , check that the levels used correspond to those recommended in 'Tips on settings'.▶ Select  if baking on one level.▶ Do not push baking tins or bulky foodstuff right to the back of the cooking space.
■ The baking has come out lighter on one baking tray than on the other.	<ul style="list-style-type: none">▶ Check that the settings used correspond to those recommended in 'Tips on settings'.▶ Give the baking tray with the baking that is not so brown a little longer.



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

Saving energy

The  and  operating modes consume comparatively 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 some 5 to 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.



To reduce power consumption to an absolute minimum, select **EH: 0**, «Time display invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions remain active. All displays go out when the cooking process has been completed.


Optional

Warming drawer



Do not store food or combustible or flammable material in the appliance drawer!

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

- ▶ Press the  button to switch the warming drawer on and off.
- ▶ It takes about 1 hour to prewarm tableware.



The warming drawer switches off automatically after 12 hours.

Care and maintenance



Allow the appliance and accessories to cool down before cleaning. Do not use abrasive, caustic cleaning agents or stainless steel cleaner. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surfaces.

Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surface 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.
- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

Appliance/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.

Cleaning the appliance door

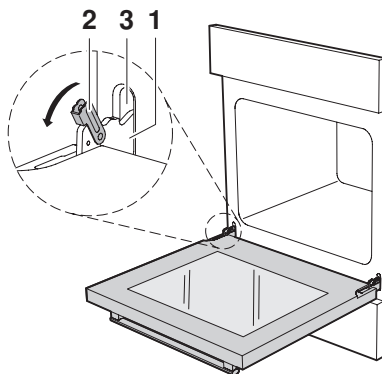
- Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

Removing the appliance door

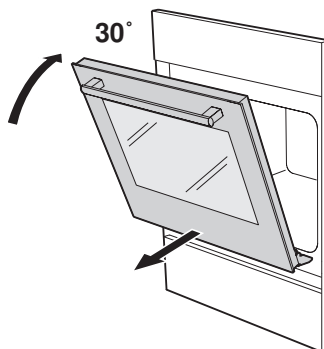


Exercise caution when removing and reassembling the appliance door. It weighs approximately 9 kg. Risk of injury!

- 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 (approximately 30°).
- Lift the appliance door forward and out.

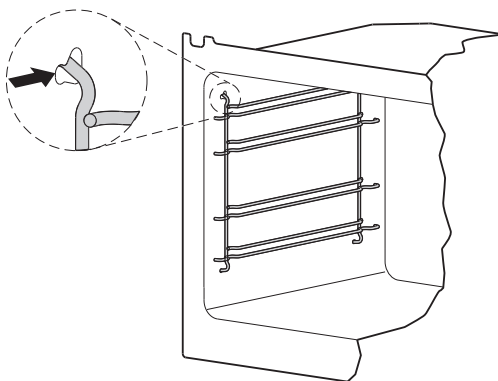


Reassembling the appliance door

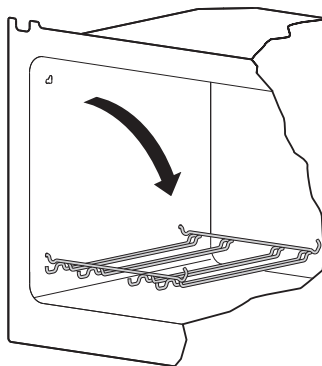
- From the front, push the two hinges **1** into the opening **3**.
- Open the appliance door as far as it will go and close back the clips **2**.

Removing the shelf guides

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



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



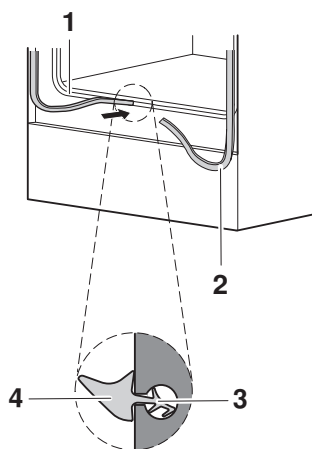
Replacing the door seal

- ▶ Pull out the old door seal.
- ▶ Clean out the groove **1** with a damp cloth.
- ▶ Press the ends of the new door seal **2** into the groove at the bottom and in the centre of the frame.

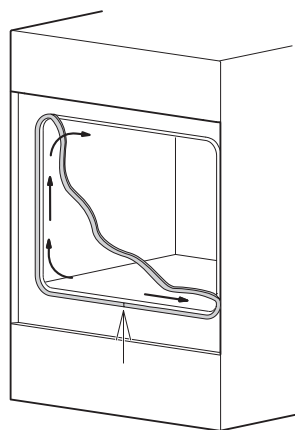


The ends must touch one another but not overlap.

- ▶ Make sure that the thinner part **3** of the seal is pressed into the groove. The thicker part **4** may not be in the groove.



- ▶ Starting from the bottom, press the seal into the groove so that it is uniformly distributed.



Cleaning the accessories

- The wire shelf and the 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.
- The door seal can be cleaned using water and a little washing-up liquid.

Cleaning the enamelled cooking space



Do not bend the temperature sensor or heating element during cleaning.

Do not use abrasive cleaning agents. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surface and the TopClean anti-stick coating.

- ▶ Wipe the cooking space clean 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.

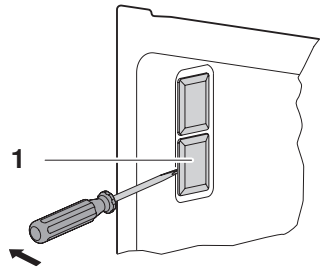
Replacing the light bulb



Disconnect the appliance from the mains supply. Remove the screw fuse or switch off the circuit breaker.

The light bulb and appliance get hot during operation! Allow to cool down first.

- ▶ Remove the left shelf guide.
- ▶ Place a screw driver at edge of the glass light cover in the middle and carefully release the glass light cover **1** from its fixture.
- ▶ Unscrew the defective light bulb.
- ▶ Carefully screw in the new light bulb.
- ▶ Press the glass **1** light bulb cover back into its fixture.
- ▶ Replace the shelf guide.
- ▶ Reconnect the appliance to the mains and screw the fuse back in or switch the circuit breaker back on.



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) and the error message in full, e.g. **F** x x / **E** x x .

What to do if ...

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

Possible cause	Solution
■ The fuse or automatic circuit breaker for electrical installation in the home is defective.	▶ Change the fuse. ▶ Reset the automatic circuit breaker.
■ The fuse or automatic circuit breaker keeps blowing.	▶ Call Customer Services.
■ Interruption in the power supply.	▶ Check the power supply.


... the illumination is not working

Possible cause	Solution
■ The fuse or circuit breaker for electrical installations in the home is defective.	▶ Change the fuse. ▶ Reset the automatic circuit breaker.
■ An interruption in the power supply.	▶ Check the power supply.
■ The light bulb is defective.	▶ Change the 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 being used is as recommended in the 'Tips on settings'.
■ The cooking space temperature is too high.	▶ Reduce the cooking space temperature.


... **F** x x and **E** x x flash alternately





Possible cause	Solution
■ Various situations can lead to an error message.	<ul style="list-style-type: none">▶ 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 serial number (FN) and error message in full.▶ Disconnect the power supply.▶ Call Customer Services.

... **U** x x and **E** x x flash alternately

Possible cause	Solution
■ Interruption in the power supply.	<ul style="list-style-type: none">▶ 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 serial number (FN) and error message in full.▶ Disconnect the power supply.▶ Call Customer Services.

After a power failure

After a power failure, **12:00** and the symbol  flash in the digital display.

- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob to set the minutes.
- ▶ Press the  adjusting knob again to confirm the time.



The user settings remain unchanged.

Accessories and spare parts

Please give model number and exact description when ordering parts.

Accessories

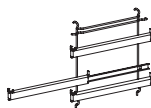
Original TopClean baking tray *



Wire shelf *



Roller runner



Round TopClean baking tray
ø 24 cm/ø 29 cm/ø 31 cm



* Included in the scope of delivery

Width × Depth × Length
[mm]

Porcelain dish



325 × 65 × 177

Porcelain dish



325 × 65 × 265

Porcelain dish



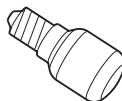
325 × 65 × 354

Spare parts

Shelf guide,
left/right



Light bulb



Door seal



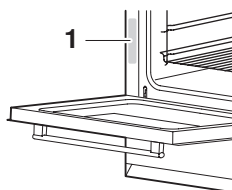
Technical data

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.

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 of 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 an absolute minimum, select **EH: 0**, «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active.

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.

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.

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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 engineer 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.

If the appliance is not working properly, contact your nearest V-ZUG Ltd service centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreement





For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on telephone number +41 (0)41 767 67 67.

As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.



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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J726.013-1