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CUSTOMER CARE AND SERVICE

Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. ⚠ SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damage that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children between 3 and 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children of less than 3 years of age should be kept away from the appliance unless continuously supervised.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts may become hot during use.
- If the appliance has a child safety device, it should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Always use oven gloves to remove or put in accessories or ovenware.
- Before carrying out any maintenance, disconnect the appliance from the power supply.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use the appliance before installing it in the built-in structure.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Use only the food sensor (core temperature sensor) recommended for this appliance.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable place that meets installation requirements.
- Keep the minimum distance from other appliances and units.

- Before mounting the appliance, check if the oven door opens without restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.
- The built-in unit must meet the stability requirements of DIN 68930.

| | |
|---|--------------|
| Cabinet minimum height (Cabinet under the worktop minimum height) | 600 (600) mm |
| Cabinet width | 550 mm |
| Cabinet depth | 605 (580) mm |
| Height of the front of the appliance | 594 mm |
| Height of the back of the appliance | 576 mm |
| Width of the front of the appliance | 549 mm |
| Width of the back of the appliance | 548 mm |
| Depth of the appliance | 567 mm |
| Built in depth of the appliance | 546 mm |
| Depth with open door | 1017 mm |
| Ventilation opening minimum size. Opening placed on the bottom rear side | 550 x 20 mm |
| Mains supply cable length. Cable is placed in the right corner of the back side | 1500 mm |
| Mounting screws | 4 x 12 mm |

2.2 Electrical connection



WARNING!
Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the parameters on the rating plate are compatible with the electrical ratings of the mains power supply.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below the appliance, especially when it operates or the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance is supplied with a main plug and a main cable.

2.3 Use



WARNING!
Risk of injury, burns and electric shock or explosion.

- This appliance is for household use only.

- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.



WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of cavity of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel or stainless steel has no effect on the performance of the appliance.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for

other purposes, for example room heating.

- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance operates. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 Care and cleaning



WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Use only neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, follow the safety instructions on its packaging.
- Do not clean the catalytic enamel (if applicable) with detergents.

2.5 Internal lighting



WARNING!

Risk of electric shock.

- The type of light bulb or halogen lamp used for this appliance is for household appliances only. Do not use it for house lighting.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Use only lamps with the same specifications.

2.6 Service

- To repair the appliance contact the Authorised Service Centre.
- Use original spare parts only.

2.7 Disposal



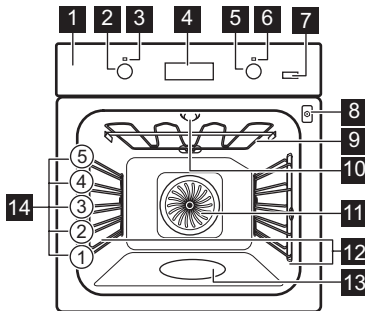
WARNING!

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

3. PRODUCT DESCRIPTION

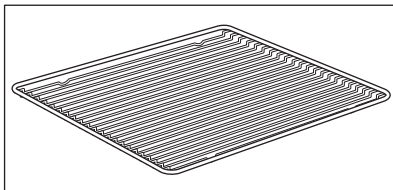
3.1 General overview



- 1** Control panel
- 2** Knob for the heating functions
- 3** Power lamp / symbol
- 4** Display
- 5** Control knob (for the temperature)
- 6** Temperature indicator / symbol
- 7** Plus Steam
- 8** Socket for the core temperature sensor
- 9** Heating element
- 10** Lamp
- 11** Fan
- 12** Shelf support, removable
- 13** Cavity embossment - Aqua cleaning container
- 14** Shelf positions

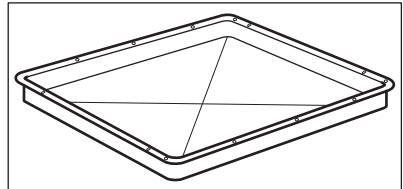
3.2 Accessories

Wire shelf



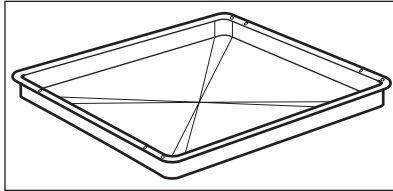
For cookware, cake tins, roasts.

Baking tray



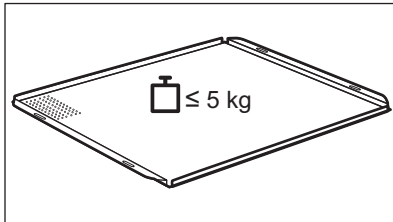
For cakes and biscuits.

Grill- / Roasting pan



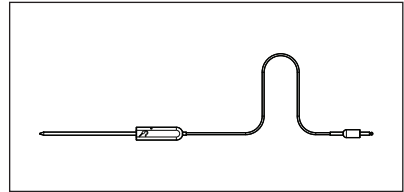
To bake and roast or as a pan to collect fat.

Patisserie tray



For rolls, pretzels and small pastries. Suitable for steam functions. The discolouration of the surface has no effect on the functions.

Food Sensor



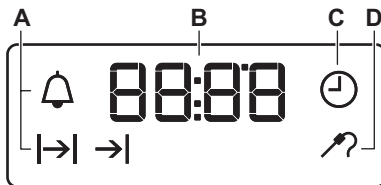
To measure the temperature inside food.

4. CONTROL PANEL

4.1 Buttons

| Sensor field / Button | Function | Description |
|-----------------------|------------|--|
| — | MINUS | To set the time. |
| ⌚ | CLOCK | To set a clock function. |
| + | PLUS | To set the time. |
| 👤 | PLUS STEAM | To turn on the True Fan Cooking PLUS function. |

4.2 Display



- A. Clock functions
- B. Timer
- C. Clock function
- D. Core temperature sensor indicator

5. BEFORE FIRST USE



WARNING!
Refer to Safety chapters.



To set the Time of day refer to "Clock functions" chapter.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the oven.

Refer to "Care and cleaning" chapter.

Clean the oven and the accessories before the first use.

Put the accessories and the removable shelf supports back to their initial position.

6. DAILY USE



WARNING!
Refer to Safety chapters.

6.1 Retractable knobs

To use the appliance press the knob. The knob comes out.

6.2 Setting a heating function

1. Turn the knob for the heating functions to select a heating function.
2. Turn the control knob to select the temperature.





The lamp turns on when the oven operates.

3. To turn off the oven, turn the knob for the heating functions to the off position.

6.3 Heating functions

| Oven function | Application |
|------------------|----------------------|
| Off position | The oven is off. |
| Light | To turn on the lamp. |

| Oven function | Application |
|--|--|
| True Fan Cooking / True Fan Cooking PLUS / Aqua Cleaning | To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking. To add humidity during the cooking. To get the right colour and crispy crust during baking. To give more juiciness during reheating. Refer to "Care and cleaning" chapter for more information about: Aqua Cleaning. |
| Pizza Function | To bake pizza. To make intensive browning and a crispy bottom. |
| Conventional Cooking | To bake and roast food on one shelf position. |
| Bottom Heat | To bake cakes with crispy bottom and to preserve food. |

| Oven function | Application |
|---|--|
|  Defrost | To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food. |
|  Moist Fan Baking | This function is designed to save energy during cooking. For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. The oven door should be closed during cooking so that the function is not interrupted and to ensure that the oven operates with the highest energy efficiency possible. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving. This function was used to comply with the energy efficiency class according to EN 60350-1. |
|  Grill | To grill thin pieces of food and to toast bread. |
|  Turbo Grilling | To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown. |



The lamp may turn off automatically at a temperature below 60 °C during some oven functions.

6.4 Setting the function: True Fan Cooking PLUS

This function increases humidity during cooking.

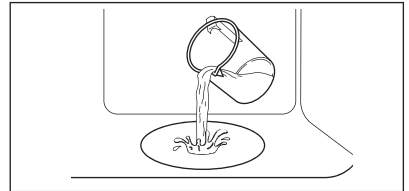


WARNING!

Risk of burns and damage to the appliance.

Released humidity can cause burns. After the function stops, carefully open the door.

1. Fill the cavity embossment with tap water.






The maximum capacity of the cavity embossment is 250 ml.

Fill the cavity embossment with water only when the oven is cold.



CAUTION!

Do not refill the cavity embossment during cooking or when the oven is hot.

2. Set the function: 
 3. Press: Plus Steam 
- It works only with the function: True Fan Cooking PLUS.
The indicator turns on.
4. Turn the control knob to set temperature.
 5. Preheat the empty oven for 10 minutes to create humidity.
 6. Put food in the oven.
Refer to "Hints and tips" chapter. Do not open the oven door during cooking.
 7. Turn the knob for the heating functions to the off position, press Plus Steam  to turn off the oven. The indicator turns off.
 8. Remove water from the cavity embossment.

**WARNING!**

Make sure that the oven is cold before you remove the remaining water from the cavity embossment.

7. CLOCK FUNCTIONS

7.1 Clock functions table

| Clock function | Application |
|----------------|--|
| TIME OF DAY | To set, change or check the time of day. |
| DURATION | To set how long the appliance operates. |
| END | To set when the appliance deactivates. |
| TIME DELAY | To combine DURATION and END function. |
| MINUTE MINDER | To set countdown time. This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also when the appliance is off. |

7.2 Setting the time. Changing the time

You must set the time before you operate the oven.

The flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.

Press the or to set the correct time.

After approximately five seconds, the flashing stops and the display shows the time of day you set.

To change the time of day press again and again until starts to flash.

7.3 Setting the DURATION

1. Set an oven function and temperature.
2. Press again and again until starts to flash.
3. Press or to set the DURATION time.

The display shows .

4. When the time ends, flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the acoustic signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.









7.4 Setting the END

1. Set an oven function and temperature.
2. Press again and again until starts to flash.
3. Press or to set the time.

The display shows .

4. When the time ends, flashes and an acoustic signal sounds. The appliance deactivates automatically.
5. Press any button to stop the signal.
6. Turn the knob for the oven functions and the knob for the temperature to the off position.



7.5 Setting the TIME DELAY



1. Set an oven function and temperature.
2. Press  again and again until  starts to flash.
3. Press  or  to set the time for DURATION.
4. Press .
5. Press  or  to set the time for END.
6. Press  to confirm.

Appliance turns on automatically later on, works for the set DURATION time and stops at the set END time. At the set time an acoustic signal sounds.

7. The appliance deactivates automatically. Press any button to stop the signal.
8. Turn the knob for the oven functions and the knob for the temperature to the off position.

7.6 Setting the MINUTE MINDER


1. Press  again and again until  starts to flash.


2. Press  or  to set the necessary time.

The Minute Minder starts automatically after 5 seconds.

3. When the set time ends, an acoustic signal sounds. Press any button to stop the acoustic signal.
4. Turn the knob for the oven functions and the knob for the temperature to the off position.

7.7 Cancelling the clock functions

1. Press the  again and again until the necessary function indicator starts to flash.

2. Press and hold .
- The clock function goes out after some seconds.

8. USING THE ACCESSORIES



WARNING!

Refer to Safety chapters.

8.1 Core temperature sensor

The core temperature sensor measures temperature inside the food. When the food is at the set temperature, the oven turns off.

There are two temperatures to be set:

- the oven temperature (minimum 120 °C),
- the food core temperature.



CAUTION!

Use only the core temperature sensor supplied and the original replacement parts.

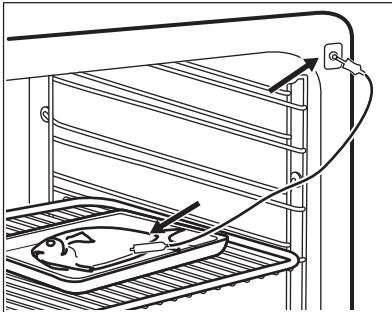
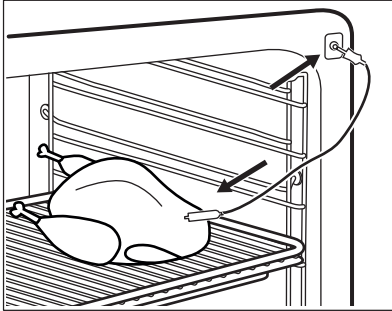
- Ingredients should be at room temperature.
- Core temperature sensor cannot be used for liquid dishes.
- During cooking the core temperature sensor must remain in the dish and the plug in the socket.
- Use recommended food core temperature settings. Refer to "Hints and tips" chapter.


Food categories: meat, poultry and fish



1. Insert the tip of the core temperature sensor into the centre of meat or fish, in the thickest part if possible. Make sure that at least 3/4 of the core temperature sensor is inside of the dish.

For the best cooking results:

2. Put the plug of the core temperature sensor into the socket located in the front frame of the appliance.




The indicator for the core temperature sensor  flashes.

3. Press the button  or  to set the core temperature. You can set the temperature from 30 °C to 99 °C.
4. Set the oven function and temperature.

When the dish is at the set core temperature, an acoustic signal sounds for 2 minutes. Press any button to stop the signal.

5. Deactivate the appliance.
6. Remove the plug of the core temperature sensor from the socket. Remove the dish from the appliance.

If the dish is not cooked to your satisfaction, do the above steps again and set a higher core temperature.

You can change the temperature at any time during the cooking. Press  to change the set core temperature.

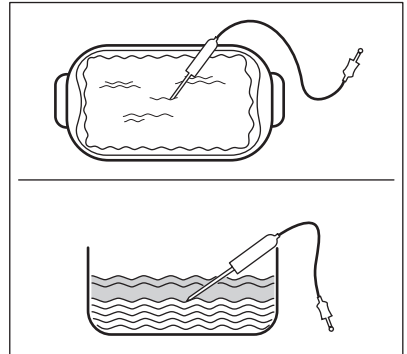


WARNING!

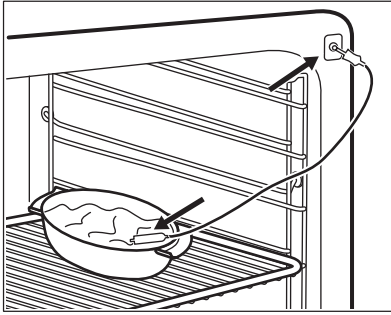
Be careful when you remove the tip and plug of the core temperature sensor. The core temperature sensor is hot. There is a risk of burns.


Food category: casserole

1. Place half of the ingredients in a baking dish.
2. Insert the tip of the core temperature sensor exactly in the centre of the casserole. The core temperature sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of the core temperature sensor. The tip of the core temperature sensor should not touch the bottom of a baking dish.



3. Cover the core temperature sensor with the remaining ingredients.
4. Put the plug of the core temperature sensor into the socket located in the front frame of the appliance.




The indicator for the core temperature sensor  flashes.

5. Press the button \oplus or \ominus to set the core temperature. You can set the temperature from 30 °C to 99 °C.
6. Set the oven function and the oven temperature.

When the dish is at the set core temperature, an acoustic signal sounds for 2 minutes. Press any button to stop the signal.

7. Deactivate the appliance.
8. Remove the plug of the core temperature sensor from the socket. Remove the dish from the appliance.

If the dish is not cooked to your satisfaction, do the above steps again and set a higher core temperature.

You can change the temperature at any time during the cooking. Press  to change the set core temperature.



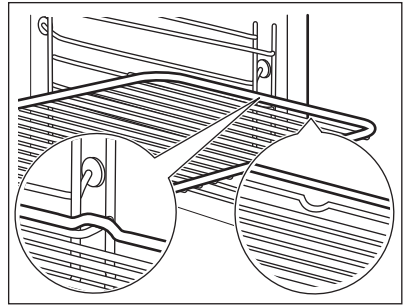
WARNING!

Be careful when you remove the tip and plug of the core temperature sensor. The core temperature sensor is hot. There is a risk of burns.

8.2 Inserting the accessories

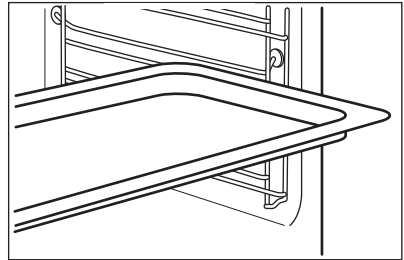
Wire shelf:

Push the shelf between the guide bars of the shelf support .



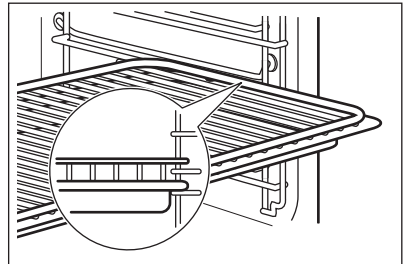
Baking tray/ Deep pan:

Push the baking tray / deep pan between the guide bars of the shelf support.



Wire shelf and baking tray / deep pan together:

Push the baking tray / deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above.



Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

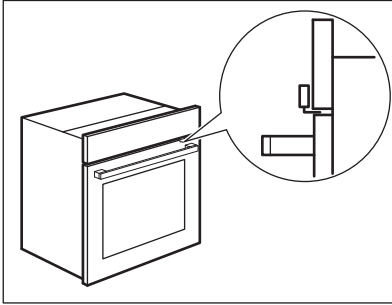
9. ADDITIONAL FUNCTIONS

9.1 Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

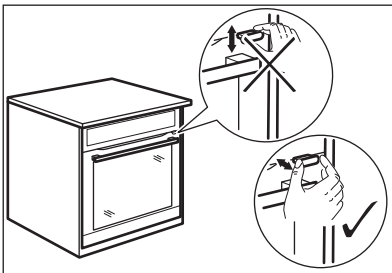
9.2 Mechanical door lock

The door lock is unlocked when you buy the oven.



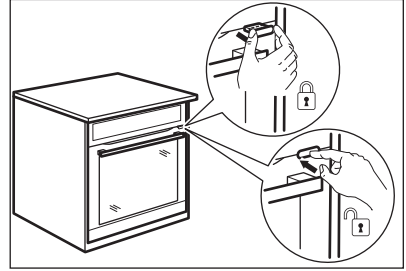
CAUTION!

Do not move the door lock vertically. Do not push the door lock when you close the oven door.



9.3 How to use mechanical door lock

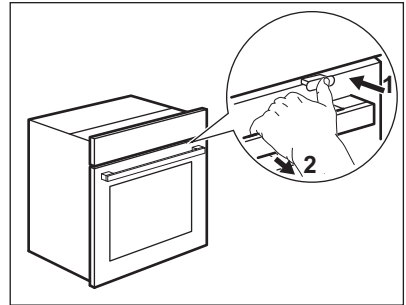
1. To turn on the door lock pull the door lock forward until it locks in place.
2. To turn off the door lock push the door lock back into the panel.



9.4 Opening the door with turned on mechanical door lock

You can open the door when the mechanical door lock is turned on.

1. Push the door lock slightly.
2. Open the door by pulling it with the handle.



If you press the door lock until there is a click, you turn off the door lock.

10. HINTS AND TIPS



WARNING!

Refer to Safety chapters.








The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.





10.1 Cooking recommendations

Your oven may bake or roast differently to the oven you had before. The tables below show recommended settings for temperature, cooking time and shelf position for specific types of the food.

Use a baking tray.

|  CAKES / PASTRIES / BREADS | | | |
|--|---|---|--|
|  |  (ml) |  (°C) |  (min) |
| Cookies / Scones / Croissants | 100 | 150 - 180 | 10 - 20 |
| Focaccia | 100 | 200 - 210 | 10 - 20 |
| Pizza | 100 | 230 | 10 - 20 |
| Bread rolls | 100 | 200 | 20 - 25 |
| Bread | 100 | 180 | 35 - 40 |
| Plum cake / Apple pie / Cinnamon rolls, baked in a cake mould | 100 - 150 | 160 - 180 | 30 - 60 |

Use 150 ml of water unless specified otherwise.

|  FROZEN READY MEALS | | |
|---|--|---|
|  |  (°C) |  (min) |
| Pizza | 200 - 210 | 10 - 20 |
| Croissants | 170 - 180 | 15 - 25 |
| Lasagne, use 200 ml | 180 - 200 | 35 - 50 |




Use 100 ml of water.

Set the temperature to 110 °C.

If you cannot find the settings for a special recipe, look for the similar one.





10.2 True Fan Cooking PLUS

Use the second shelf position.

|  FOOD REGENERATION | |
|--|--|
|  |  (min) |
| Bread rolls | 10 - 20 |
| Bread | 15 - 25 |
| Focaccia | 15 - 25 |
| Meat | 15 - 25 |
| Pasta | 15 - 25 |
| Pizza | 15 - 25 |
| Rice | 15 - 25 |
| Vegetables | 15 - 25 |

Use 200 ml of water.

Use a glass baking dish.

|  ROASTING | | |
|---|---|--|
|  |  (°C) |  (min) |
| Roast beef | 200 | 50 - 60 |
| Chicken | 210 | 60 - 80 |
| Roast pork | 180 | 65 - 80 |

You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally. There is no need to change the temperature setting if an unequal browning occurs. The differences equalize during baking.

Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.







10.3 Baking








Use the lower temperature the first time.








10.4 Tips on baking

| Baking results | Possible cause | Remedy |
|---|--|--|
| The bottom of the cake is not baked sufficiently. | The shelf position is incorrect. | Put the cake on a lower shelf. |
| The cake sinks and becomes soggy or streaky. | The oven temperature is too high. | Next time set slightly lower oven temperature. |
| | The baking time is too short. | Next time set a longer baking time and lower oven temperature. |
| The cake is too dry. | The oven temperature is too low. | Next time set higher oven temperature. |
| | The baking time is too long. | Next time set shorter baking time. |
| The cake bakes unevenly. | The oven temperature is too high and the baking time is too short. | Set lower oven temperature and longer baking time. |
| | The cake batter is not evenly distributed. | Next time spread the cake batter evenly on the baking tray. |
| The cake is not ready in the baking time specified in a recipe. | The oven temperature is too low. | Next time set a slightly higher oven temperature. |

10.5 Baking on one shelf level

|  BAKING IN TINS | | | | | |
|---|---|--|---|---|--|
|  |  |  (°C) |  (min) |  | |
| Flan base - short pastry, preheat the empty oven | True Fan Cooking | 170 - 180 | 10 - 25 | 2 | |
| Flan base - sponge cake mixture | True Fan Cooking | 150 - 170 | 20 - 25 | 2 | |
| Ring cake / Brioche | True Fan Cooking | 150 - 160 | 50 - 70 | 1 | |
| Madeira cake / Fruit cakes | True Fan Cooking | 140 - 160 | 70 - 90 | 1 | |
| Cheesecake | Conventional Cooking | 170 - 190 | 60 - 90 | 1 | |

|  CAKES / PASTRIES / BREADS | | | |
|--|--|---|--|
|  Use the third shelf position. | | | |
|  Use the function: True Fan Cooking. | | | |
|  Use a baking tray. | | | |
|  |  (°C) |  (min) | |
| Cake with crumble topping | 150 - 160 | 20 - 40 | |
| Fruit flans (made of yeast dough / sponge cake mixture), use a deep pan | 150 | 35 - 55 | |

|  CAKES / PASTRIES / BREADS | | | |
|--|--|---|--|
|  Use the third shelf position. | | | |
|  Use the function: True Fan Cooking. | | | |
|  Use a baking tray. | | | |
|  |  (°C) |  (min) | |
| Fruit flans made of short pastry | 160 - 170 | 40 - 80 | |



CAKES / PASTRIES / BREADS



Preheat the empty oven.



Use the function: Conventional Cooking.



Use a baking tray.









(°C)








(min)



| | (°C) | (min) | |
|---|-----------------|---------|---|
| Swiss roll | 180 - 200 | 10 - 20 | 3 |
| Rye bread: | first: 230 | 20 | 1 |
| | then: 160 - 180 | 30 - 60 | |
| Buttered almond cake / Sugar cakes | 190 - 210 | 20 - 30 | 3 |
| Cream puffs / Eclairs | 190 - 210 | 20 - 35 | 3 |
| Plaited bread / Bread crown | 170 - 190 | 30 - 40 | 3 |
| Fruit flans (made of yeast dough / sponge cake mixture), use a deep pan | 170 | 35 - 55 | 3 |
| Yeast cakes with delicate toppings (e.g. quark, cream, custard) | 160 - 180 | 40 - 80 | 3 |
| Christstollen | 160 - 180 | 50 - 70 | 2 |

|  BISCUITS | | | |
|--|---|---|--|
|  Use the third shelf position. | | | |
|  |  |  (°C) |  (min) |
| Short pastry biscuits | True Fan Cooking | 150 - 160 | 10 - 20 |
| Rolls, preheat the empty oven | True Fan Cooking | 160 | 10 - 25 |
| Biscuits made of sponge cake mixture | True Fan Cooking | 150 - 160 | 15 - 20 |
| Puff pastries, preheat the empty oven | True Fan Cooking | 170 - 180 | 20 - 30 |
| Biscuits made of yeast dough | True Fan Cooking | 150 - 160 | 20 - 40 |
| Macaroons | True Fan Cooking | 100 - 120 | 30 - 50 |
| Pastries made of egg white / Meringues | True Fan Cooking | 80 - 100 | 120 - 150 |
| Rolls, preheat the empty oven | Conventional Cooking | 190 - 210 | 10 - 25 |






10.6 Bakes and gratins






|  Use the first shelf position. | | | |
|---|---|---|--|
|  |  |  (°C) |  (min) |
| Baguettes topped with melted cheese | True Fan Cooking | 160 - 170 | 15 - 30 |
| Vegetables au gratin, preheat the empty oven | Turbo Grilling | 160 - 170 | 15 - 30 |
| Lasagne | Conventional Cooking | 180 - 200 | 25 - 40 |
| Fish bakes | Conventional Cooking | 180 - 200 | 30 - 60 |
| Stuffed vegetables | True Fan Cooking | 160 - 170 | 30 - 60 |
| Sweet bakes | Conventional Cooking | 180 - 200 | 40 - 60 |
| Pasta bake | Conventional Cooking | 180 - 200 | 45 - 60 |

10.7 Multilevel Baking

Use the baking trays.

Use the function: True Fan Cooking.

|  CAKES / PASTRIES | | | | |
|---|--|---|---|--|
|  |  (°C) |  (min) |  | |
| | | | 2 positions | |
| Cream puffs / Eclairs, preheat the empty oven | 160 - 180 | 25 - 45 | 1 / 4 | |
| Dry streusel cake | 150 - 160 | 30 - 45 | 1 / 4 | |

|  BISCUITS / SMALL CAKES / PASTRIES / ROLLS | | | | |
|--|--|---|---|--------------------|
|  |  (°C) |  (min) |  | |
| | | | 2 positions | 3 positions |
| Rolls | 180 | 20 - 30 | 1 / 4 | - |
| Short pastry biscuits | 150 - 160 | 20 - 40 | 1 / 4 | 1 / 3 / 5 |
| Biscuits made of sponge cake mixture | 160 - 170 | 25 - 40 | 1 / 4 | - |
| Puff pastries, preheat the empty oven | 170 - 180 | 30 - 50 | 1 / 4 | - |
| Biscuits made of yeast dough | 160 - 170 | 30 - 60 | 1 / 4 | - |
| Macaroons | 100 - 120 | 40 - 80 | 1 / 4 | - |
| Biscuits made of egg white / Meringues | 80 - 100 | 130 - 170 | 1 / 4 | - |

10.8 Tips on Roasting

Use heat-resistant ovenware.

Roast lean meat covered.

Roast large meat joints directly in the tray or on the wire shelf placed above the tray.

Put some water in the tray to prevent dripping fat from burning.







Turn the roast after 1/2 - 2/3 of the cooking time.







Roast meat and fish in large pieces (1 kg or more).

Baste meat joints with their own juice several times during roasting.

10.9 Roasting

Use the first shelf position.

|  BEEF | | | | |
|---|---|---|---|--|
|  |  |  |  (°C) |  (min) |
| Pot roast | 1 - 1.5 kg | Conventional Cooking | 230 | 120 - 150 |
| Roast beef or fillet, rare, preheat the empty oven | per cm of thickness | Turbo Grilling | 190 - 200 | 5 - 6 |
| Roast beef or fillet, medium, preheat the empty oven | per cm of thickness | Turbo Grilling | 180 - 190 | 6 - 8 |
| Roast beef or fillet, well done, preheat the empty oven | per cm of thickness | Turbo Grilling | 170 - 180 | 8 - 10 |

|  PORK | | | | |
|--|---|---|--|--|
|  Use the function: Turbo Grilling. | | | | |
|  |  (kg) |  (°C) |  (min) | |
| Shoulder / Neck / Ham joint | 1 - 1.5 | 160 - 180 | 90 - 120 | |
| Chops / Spare rib | 1 - 1.5 | 170 - 180 | 60 - 90 | |
| Meatloaf | 0.75 - 1 | 160 - 170 | 50 - 60 | |
| Pork knuckle, pre-cooked | 0.75 - 1 | 150 - 170 | 90 - 120 | |

**VEAL****Use the function: Turbo Grilling.****(kg)****(°C)****(min)**

Roast veal

1

160 - 180

90 - 120

Veal knuckle

1.5 - 2

160 - 180

120 - 150

**LAMB****Use the function: Turbo Grilling.****(kg)****(°C)****(min)**Lamb leg / Roast
lamb

1 - 1.5

150 - 170

100 - 120

Lamb saddle

1 - 1.5

160 - 180

40 - 60

**GAME****Use the function: Conventional Cooking.****(kg)****(°C)****(min)**Saddle / Hare leg,
preheat the empty
oven

up to 1

230

30 - 40

Venison saddle

1.5 - 2

210 - 220







35 - 40







Haunch of venison

1.5 - 2






180 - 200






60 - 90






|  POULTRY | | | |
|---|---|---|--|
|  Use the function: Turbo Grilling. | | | |
|  |  (kg) |  (°C) |  (min) |
| Poultry, portions | 0.2 - 0.25 each | 200 - 220 | 30 - 50 |
| Chicken, half | 0.4 - 0.5 each | 190 - 210 | 35 - 50 |
| Chicken, poulard | 1 - 1.5 | 190 - 210 | 50 - 70 |
| Duck | 1.5 - 2 | 180 - 200 | 80 - 100 |
| Goose | 3.5 - 5 | 160 - 180 | 120 - 180 |
| Turkey | 2.5 - 3.5 | 160 - 180 | 120 - 150 |
| Turkey | 4 - 6 | 140 - 160 | 150 - 240 |







|  FISH (STEAMED) | | | |
|---|---|---|--|
|  Use the function: Conventional Cooking. | | | |
|  |  (kg) |  (°C) |  (min) |
| Whole fish | 1 - 1.5 | 210 - 220 | 40 - 60 |







10.10 Crispy baking with: Pizza Function

|  PIZZA | | |
|---|---|--|
|  Use the first shelf position. | | |
|  |  (°C) |  (min) |
| Tarts | 180 - 200 | 40 - 55 |
| Spinach flan | 160 - 180 | 45 - 60 |

|  PIZZA | | |
|---|---|--|
|  Use the first shelf position. | | |
|  |  (°C) |  (min) |
| Quiche lorraine / Swiss flan | 170 - 190 | 45 - 55 |
| Cheese-cake | 140 - 160 | 60 - 90 |

| | | |
|---|---|--|
|  PIZZA | | |
|  Use the first shelf position. | | |
|  |  (°C) |  (min) |
| Vegetable pie | 160 - 180 | 50 - 60 |

| | | |
|--|---|--|
|  PIZZA | | |
|  Preheat the empty oven before cooking. | | |
|  Use the second shelf position. | | |
|  |  (°C) |  (min) |
| Pizza, thin crust, use a deep pan | 200 - 230 | 15 - 20 |
| Pizza, thick crust | 180 - 200 | 20 - 30 |








| | | |
|--|---|--|
|  PIZZA | | |
|  Preheat the empty oven before cooking. | | |
|  Use the second shelf position. | | |
|  |  (°C) |  (min) |
| Unleavened bread | 230 - 250 | 10 - 20 |
| Puff pastry flan | 160 - 180 | 45 - 55 |
| Flammkuchen | 230 - 250 | 12 - 20 |
| Pierogi | 180 - 200 | 15 - 25 |








10.11 Grill

Preheat the empty oven before cooking.







Grill only thin pieces of meat or fish.

Put a pan on the first shelf position to collect fat.

| | | | | |
|---|---|--|--|---|
|  GRILL | | | | |
|  Use the function: Grill | | | | |
|  |  (°C) |  (min) 1st side |  (min) 2nd side |  |
| Roast beef | 210 - 230 | 30 - 40 | 30 - 40 | 2 |
| Beef fillet | 230 | 20 - 30 | 20 - 30 | 3 |
| Pork loin | 210 - 230 | 30 - 40 | 30 - 40 | 2 |

|  GRILL | | | | |
|--|---|--|--|---|
|  Use the function: Grill | | | | |
|  |  (°C) |  (min) 1st side |  (min) 2nd side |  |
| Veal loin | 210 - 230 | 30 - 40 | 30 - 40 | 2 |
| Lamb saddle | 210 - 230 | 25 - 35 | 20 - 25 | 3 |
| Whole fish, 0.5 kg - 1 kg | 210 - 230 | 15 - 30 | 15 - 30 | 3 / 4 |

10.12 Frozen Foods

|  DEFROSTING | | | | |
|--|---|--|---|--|
|  Use the function: True Fan Cooking. | | | | |
|  |  (°C) |  (min) |  | |
| Pizza, frozen | 200 - 220 | 15 - 25 | 2 | |
| Pizza American, frozen | 190 - 210 | 20 - 25 | 2 | |
| Pizza, chilled | 210 - 230 | 13 - 25 | 2 | |
| Pizza snacks, frozen | 180 - 200 | 15 - 30 | 2 | |
| French fries, thin | 200 - 220 | 20 - 30 | 3 | |
| French fries, thick | 200 - 220 | 25 - 35 | 3 | |
| Wedges / Croquettes | 220 - 230 | 20 - 35 | 3 | |
| Hash browns | 210 - 230 | 20 - 30 | 3 | |
| Lasagne / Cannelloni, fresh | 170 - 190 | 35 - 45 | 2 | |
| Lasagne / Cannelloni, frozen | 160 - 180 | 40 - 60 | 2 | |
| Baked cheese | 170 - 190 | 20 - 30 | 3 | |
| Chicken wings | 190 - 210 | 20 - 30 | 2 | |

10.13 Defrost

Remove the food packaging and put the food on a plate.






Do not cover the food, as this can extend the defrost time.

For large portions of food place an upturned empty plate on the bottom of

the oven cavity. Put the food in a deep dish and set it on top of the plate inside the oven. Remove the shelf supports if necessary.



Use the first shelf position.

|  |  (kg) |  (min) Defrosting time |  (min) Further de- frosting time |  |
|---|---|--|--|---|
| Chicken | 1 | 100 - 140 | 20 - 30 | Turn halfway through. |
| Meat, turn half-way through | 1 | 100 - 140 | 20 - 30 | Turn halfway through. |
| Trout | 0.15 | 25 - 35 | 10 - 15 | - |
| Strawberries | 0.3 | 30 - 40 | 10 - 20 | - |
| Butter | 0.25 | 30 - 40 | 10 - 15 | - |
| Cream, whip the cream when still slightly frozen in places | 2 x 0.2 | 80 - 100 | 10 - 15 | Whip the cream when still slightly frozen in places. |
| Gateau | 1.4 | 60 | 60 | - |

10.14 Preserving

Use only preserve jars of the same dimensions available on the market.

Do not use jars with twist-off and bayonet type lids or metal tins.

Use the first shelf position.

Put no more than six one-litre preserve jars on the baking tray.




Fill the jars equally and close with a clamp.





The jars cannot touch each other.





Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.

When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Set the temperature to 160 - 170 °C.

|  SOFT FRUIT | |
|---|---|
|  |  (min) Cooking time until simmering |
| Strawberries / Blueberries / Raspberries / Ripe gooseberries | 35 - 45 |

|  STONE FRUIT | | |
|--|---|---|
|  |  (min) Cooking time until simmering |  (min) Continue to cook at 100 °C |
| Peaches / Quinces / Plums | 35 - 45 | 10 - 15 |

|  VEGETABLES | | |
|---|--|--|
|  |  (min) Cooking time until simmering |  (min) Continue to cook at 100 °C |
| Carrots | 50 - 60 | 5 - 10 |
| Cucumbers | 50 - 60 | - |
| Mixed pickles | 50 - 60 | 5 - 10 |
| Kohlrabi / Peas / Asparagus | 50 - 60 | 15 - 20 |





10.15 Dehydrating - True Fan Cooking

Cover trays with grease proof paper or baking parchment.




For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

For 1 tray use the third shelf position.



For 2 trays use the first and fourth shelf position.



|  VEGETABLES | | |
|---|---|---|
|  |  (°C) |  (h) |
| Beans | 60 - 70 | 6 - 8 |
| Peppers | 60 - 70 | 5 - 6 |
| Vegetables for soup | 60 - 70 | 5 - 6 |
| Mushrooms | 50 - 60 | 6 - 8 |
| Herbs | 40 - 50 | 2 - 3 |



Set the temperature to 60 - 70 °C.



|  FRUIT | |
|---|--|
|  |  (h) |
| Plums | 8 - 10 |
| Apricots | 8 - 10 |
| Apple slices | 6 - 8 |
| Pears | 6 - 9 |



10.16 Food Sensor



|  BEEF |  Food core temperature (°C) | | |
|---|--|--------|-----------|
| | Rare | Medium | Well done |
| Roast beef | 45 | 60 | 70 |
| Sirloin | 45 | 60 | 70 |



|  BEEF |  Food core temperature (°C) | | |
|---|--|--------|------|
| | Less | Medium | More |
| Meatloaf | 80 | 83 | 86 |



|  PORK |  Food core temperature (°C) | | |
|---|--|--------|------|
| | Less | Medium | More |
| Ham / Roast | 80 | 84 | 88 |
| Saddle chop / Pork loin, smoked / Pork loin, poached | 75 | 78 | 82 |



|  VEAL |  Food core temperature (°C) | | |
|---|--|--------|------|
| | Less | Medium | More |
| Roast veal | 75 | 80 | 85 |
| Veal knuckle | 85 | 88 | 90 |



|  MUTTON / LAMB |  Food core temperature (°C) | | |
|--|--|--------|------|
| | Less | Medium | More |
| Mutton leg | 80 | 85 | 88 |
| Mutton saddle | 75 | 80 | 85 |
| Roast lamb / Lamb leg | 65 | 70 | 75 |



|  GAME |  Food core temperature (°C) | | |
|---|--|--------|------|
| | Less | Medium | More |
| Hare saddle / Venison saddle | 65 | 70 | 75 |



|  GAME |  Food core temperature (°C) | | |
|---|---|---------------|-------------|
| | Less | Medium | More |
| Hare leg / Hare, whole / Venison leg | 70 | 75 | 80 |

|  POULTRY |  Food core temperature (°C) | | |
|--|---|---------------|-------------|
| | Less | Medium | More |
| Chicken | 80 | 83 | 86 |
| Duck, whole / half / Turkey, whole / breast | 75 | 80 | 85 |
| Duck, breast | 60 | 65 | 70 |

|  FISH (SALMON, TROUT, ZANDER) |  Food core temperature (°C) | | |
|---|---|---------------|-------------|
| | Less | Medium | More |
| Fish, whole / large / steamed / Fish, whole / large / roasted | 60 | 64 | 68 |

|  CASSEROLES - PRE-COOKED VEGETABLES |  Food core temperature (°C) | | |
|---|---|---------------|-------------|
| | Less | Medium | More |
| Zucchini casserole / Broccoli casserole / Fennel casserole | 85 | 88 | 91 |

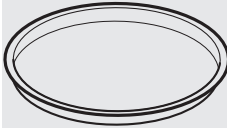
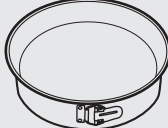


|  CASSEROLES - SAVOURY |  Food core temperature (°C) | | |
|---|---|---------------|-------------|
| | Less | Medium | More |
| Cannelloni / Lasagne / Pasta bake | 85 | 88 | 91 |

|  CASSEROLES - SWEET |  Food core temperature (°C) | | |
|--|---|---------------|-------------|
| | Less | Medium | More |
| White bread casserole with / without fruit / Rice porridge casserole with / without fruit / Sweet noodle casserole | 80 | 85 | 90 |

10.17 Moist Fan Baking - recommended accessories





absorption than the light colour and reflective dishes.

Use the dark and non-reflective tins and containers. They have better heat

| | | | |
|---|---|---|--|
|  |  |  |  |
| Pizza pan | Baking dish | Ramekins | Flan base tin |
| Dark, non-reflective 28 cm diameter | Dark, non-reflective 26 cm diameter | Ceramic 8 cm diameter, 5 cm height | Dark, non-reflective 28 cm diameter |







10.18 Moist Fan Baking







For the best results follow suggestions listed in the table below.







|  |  (°C) |  (min) |  |
|---|---|--|---|
| Bread sticks, 0.5 kg in total | 190 - 200 | 50 - 60 | 3 |
| Baked scallops in shells | 180 - 200 | 30 - 40 | 4 |
| Whole fish in salt, 0.3 - 0.5 kg | 190 - 200 | 45 - 50 | 4 |
| Whole fish in parchment, 0.3 - 0.5 kg | 190 - 200 | 50 - 60 | 3 |
| Amaretti (20; 0.5 kg in total) | 170 - 180 | 40 - 50 | 3 |
| Apple crumble | 190 - 200 | 50 - 60 | 4 |
| Chocolate muffins (20; 0.5 kg in total) | 160 - 170 | 35 - 45 | 3 |







10.19 Information for test institutes








Tests according to: EN 60350, IEC 60350.

|  BAKING ON ONE LEVEL. Baking in tins | | | | | |
|--|---|---|--|---|--|
|  |  |  (°C) |  (min) |  | |
| Fatless sponge cake | True Fan Cooking | 140 - 150 | 35 - 50 | 2 | |
| Fatless sponge cake | Conventional Cooking | 160 | 35 - 50 | 2 | |
| Apple pie, 2 tins Ø20 cm | True Fan Cooking | 160 | 60 - 90 | 2 | |
| Apple pie, 2 tins Ø20 cm | Conventional Cooking | 180 | 70 - 90 | 1 | |

|  BAKING ON ONE LEVEL. Biscuits | | | | | |
|--|---|---|--|--|--|
|  Use the third shelf position. | | | | | |
|  |  |  (°C) |  (min) | | |
| Short bread / Pastry strips | True Fan Cooking | 140 | 25 - 40 | | |
| Short bread / Pastry strips, preheat the empty oven | Conventional Cooking | 160 | 20 - 30 | | |
| Small cakes, 20 per tray, preheat the empty oven | True Fan Cooking | 150 | 20 - 35 | | |
| Small cakes, 20 per tray, preheat the empty oven | Conventional Cooking | 170 | 20 - 30 | | |

|  MULTILEVEL BAKING. Biscuits | | | | | |
|--|---|---|--|---|-------------|
|  |  |  (°C) |  (min) |  | |
| | | | | 2 positions | 3 positions |
| Short bread / Pastry strips | True Fan Cooking | 140 | 25 - 45 | 1 / 4 | 1 / 3 / 5 |


|  MULTILEVEL BAKING. Biscuits | | | | |
|--|---|---|--|---|
|  |  |  (°C) |  (min) |  2 positions 3 positions |
| Small cakes, 20 per tray, preheat the empty oven | True Fan Cooking | 150 | 23 - 40 | 1 / 4 - |

|  GRILL | | | | |
|--|---|--|---|--|
|  Preheat the empty oven for 5 minutes. | | | | |
|  Grill with the maximum temperature setting. | | | | |
|  |  |  (min) |  | |
| Toast | Grill | 1 - 3 | 5 | |
| Beef steak, turn halfway through | Grill | 24 - 30 | 4 | |

11. CARE AND CLEANING

 **WARNING!**
Refer to Safety chapters.

11.1 Notes on cleaning

| | |
|---|--|
|  | Clean the front of the oven with a soft cloth with warm water and a mild cleaning agent. |
| | To clean metal surfaces, use a dedicated cleaning agent. |
| | Clean stubborn stains with a special oven cleaner. |

Cleaning Agents



Everyday Use

Clean the oven cavity after each use. Fat accumulation or other food remains may cause fire. The risk is higher for the grill pan.

Dry the cavity with a soft cloth after each use.



Accessories

Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent. Do not clean the accessories in a dishwasher.

Do not clean the non-stick accessories using aggressive agents, sharp-edged objects or in a dishwasher.

11.2 Cleaning the cavity embossment

The cleaning procedure removes limestone residue from the cavity embossment after cooking with steam.



For the function: True Fan Cooking PLUS we recommend to do the cleaning procedure at least every 5 - 10 cooking cycles.

1. Put 250 ml of white vinegar into the cavity embossment at the bottom of the oven.
Use maximum 6% vinegar without any additives.
2. Let the vinegar dissolve the residual limestone at the ambient temperature for 30 minutes.
3. Clean the cavity with warm water and a soft cloth.

11.3 How to remove: shelf supports

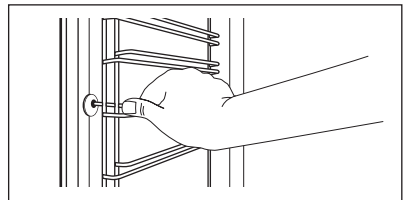
To clean the oven, remove the shelf supports.



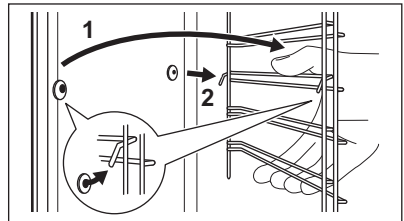
CAUTION!

Be careful when you remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.



Install the removed accessories in the opposite sequence.

11.4 Aqua Cleaning

This cleaning procedure uses humidity to help remove remaining fat and food particles from the oven.

1. Put 200 ml of water into the cavity embossment at the bottom of the oven.
2. Set the function: and press .
3. Set the temperature to 90 °C.
4. Let the oven operate for 30 minutes.
5. Turn off the oven.
6. When the oven is cold, dry the cavity with a soft cloth.

**WARNING!**

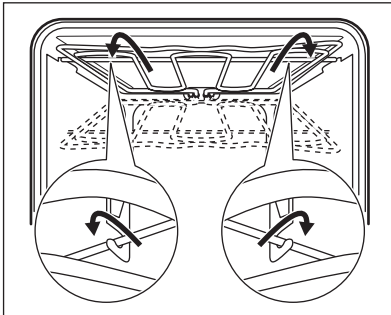
Make sure that the oven is cold before you touch it. There is a risk of burns.

11.5 How to remove: grill

**WARNING!**

There is a risk of burns.

1. Turn off the oven. Make sure that the oven is cold.
2. Remove the shelf supports.
3. Hold the grill with two hands at the front.
4. Grab the grill corners. Pull it forwards against the spring pressure and out of two holders.



The grill folds down.

5. Clean the oven ceiling with warm water, a soft cloth and a mild detergent. Let it dry.
6. Install the grill in the opposite sequence.
7. Install the shelf supports.

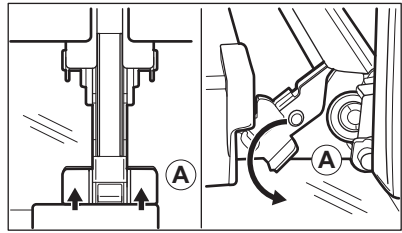
11.6 Removing and installing the door

You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.

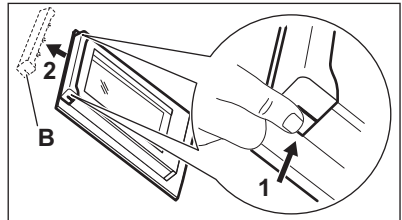
**WARNING!**

The door is heavy.

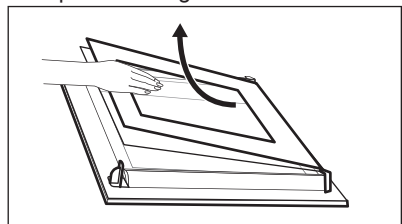
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.




3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the oven at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.




7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.




9. Clean the glass panel with water and soap. Dry the glass panel carefully. When the cleaning is completed, do the above steps in the opposite sequence. Install the smaller panel first, then the larger and the door.

-  One of the hinge-arms (normally the right one) is free to move. Make sure, that both hinge-arms are in the same position (approximately 70° angle).

 **WARNING!** Make sure that the glasses are inserted in the correct position otherwise the surface of the door may overheat.

11.7 How to replace: Lamp

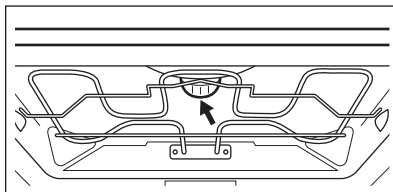
 **WARNING!** Risk of electric shock. The lamp can be hot.

1. Turn off the oven. Wait until the oven is cold.

2. Disconnect the oven from the mains.
3. Put a cloth on the bottom of the cavity.

The top lamp

1. Turn the lamp glass cover to remove it.



2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

12. TROUBLESHOOTING

 **WARNING!** Refer to Safety chapters.

12.1 What to do if...

| Problem | Possible cause | Remedy |
|---|---|---|
| The oven does not heat up. | The oven is deactivated. | Activate the oven. |
| The oven does not heat up. | The clock is not set. | Set the clock. |
| The oven does not heat up. | The necessary settings are not set. | Make sure that the settings are correct. |
| The oven does not heat up. | The fuse is blown. | Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician. |
| The lamp does not operate. | The lamp is defective. | Replace the lamp. |
| The core temperature sensor does not operate. | The plug of the core temperature sensor is not correctly installed into the socket. | Put the plug of the core temperature sensor as far as possible into the socket. |

| Problem | Possible cause | Remedy |
|---|--|---|
| Steam and condensation settle on the food and in the cavity of the oven. | You left the dish in the oven for too long. | Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends. |
| There is no good cooking performance using the function: True Fan Cooking PLUS. | You did not turn on correctly the function: True Fan Cooking PLUS with the Plus Steam. | Refer to "Setting the function: True Fan Cooking PLUS". |
| There is no good cooking performance using the function: True Fan Cooking PLUS. | You did not fill the cavity embossment with water. | Refer to "Setting the function: True Fan Cooking PLUS". |
| You want to activate the True Fan Cooking PLUS function, but the Plus Steam indicator does not switch on. | You did not select the heating function that support Plus Steam. | Refer to "Setting the function: True Fan Cooking PLUS". |
| You want to activate the True Fan Cooking PLUS function, but the Plus Steam indicator does not switch on. | The Plus Steam does not work. | Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. Refer to "Setting the function: True Fan Cooking PLUS". |
| The water in the cavity embossment does not boil. | The temperature is too low. | Set the temperature at least to 110 °C. Refer to "Hints and tips" chapter. |
| The water comes out of the cavity embossment. | There is too much water in the cavity embossment. | Deactivate the oven and make sure that the appliance is cold. Wipe the water with a cloth or sponge. Add the correct amount of water to the cavity embossment. Refer to the specific procedure. |

12.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating

plate is on the front frame of the oven cavity. Do not remove the rating plate from the oven cavity.

| | |
|---|-------|
| We recommend that you write the data here: | |
| Model (MOD.) | |
| Product number (PNC) | |
| Serial number (S.N.) | |

13. ENERGY EFFICIENCY

13.1 Product Information and Product Information Sheet*

| | |
|--|---------------------------------|
| Supplier's name | Electrolux |
| Model identification | COB520X 944184931, 944184981 |
| Energy Efficiency Index | 81.2 |
| Energy efficiency class | A+ |
| Energy consumption with a standard load, conventional mode | 0.99 kWh/cycle |
| Energy consumption with a standard load, fan-forced mode | 0.69 kWh/cycle |
| Number of cavities | 1 |
| Heat source | Electricity |
| Volume | 71 l |
| Type of oven | Built-In Oven |
| Mass | 34.5 kg |

* For European Union according to EU Regulations 65/2014 and 66/2014.
For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

13.2 Energy saving



The oven contains features which help you save energy during everyday cooking.

Make sure that the oven door is closed properly when the oven operates. Do not open the door too often during cooking.

Keep the door gasket clean and make sure it is well fixed in its position.

Use metal cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.


Keep food warm


Choose the lowest possible temperature setting to use residual heat and keep a meal warm.

Moist Fan Baking

Function designed to save energy during cooking.

14. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of

appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.electrolux.com/shop



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