



HSV745020Y
HSV745050Y



en Instruction manual



BOSCH





Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to make settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a fault, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instruction manual



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en 9000204315

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Important information

Read this instruction manual carefully. This will enable you to operate your appliance safely and correctly.

Keep the instruction manual in a safe place. If the appliance changes owners, the instructions should always be included.

Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Electricity and gas connection

All work carried out on the appliance, such as its safe installation (electricity and gas connections), initial set up and conversion to a different gas type if required, should be carried out by authorised personnel or by service employees authorised by the manufacturer in line with the "User's guide" and the "Gas connection and conversion guidelines".

Faulty connections and the use of incorrect settings may damage the appliance. The manufacturer cannot be held responsible for damage of this nature. The appliance will not be covered by the guarantee.

Safety precautions

This appliance has been designed for domestic use only. Use the appliance for cooking only.

Hot surfaces



CAUTION: Accessible parts and the grill may be hot when in use. Keep children away.

Never touch the hob surface, the inside of the oven, the inside of the lower drawer and the heating elements. Always keep children away.

Open the oven door carefully. Hot steam may come out.

Never keep flammable items above the cooking area, inside the oven or in the lower drawer. Risk of Fire!

The electrical connection / gas connection should not come into contact with the back of the appliance. The rear of the appliance heats up in use and may damage the connections.

Never allow connection cables to get caught in the hot oven door or pass them over the hob burners. The cable insulation may melt. Risk of short-circuit!

The surface of the lower drawer may be hot. Only keep the oven accessories in the lower drawer of the oven.

Risk of Fire!

Overheated oil, butter or margarine



Overheated oil, butter or margarine will burn easily. Risk of Fire!

Never leave heating oil, butter or margarine unattended. If the oil, butter or margarine catches fire, do not try to extinguish with water. Immediately place the lid on the pan. Turn off the hob. Leave the pan to cool down on the hob.

Insufficient ventilation in gas hobs during cooking



The use of a gas cooking appliance will generate heat and humidity in its operating environment. Make sure you ventilate the kitchen adequately. Do not block the natural ventilation channels or install a mechanical ventilation device (an extractor hood). Prolonged intensive use of the appliance may require additional ventilation, for example opening an additional window or a more effective ventilation unit with a higher output.

Keep curtains away from the appliance. Do not turn the extractor on, if there is no pan on the burners. Oil residues on the extractor hood filter may catch light. The extractor hood may be damaged due to excessive heat. Risk of Fire!

Hinges



Keep your hands away from the hinges of the oven door and the cover, if there is one. Your hand may get trapped.

Accessory parts and cookware containers

Do not touch the accessories or cookware containers unless you are wearing an oven glove. Risk of burning!

High pressure cleaner or steam cleaner

Never clean the oven or the hob with a high pressure cleaner or a steam cleaner. Risk of short-circuit!

Repairs



Repairs that are not carried out according to the directions are dangerous. Risk of electrocution! Risk of gas leak!

Only customer services technicians authorised by our company are licensed to repair the device. If the power cable or plug is damaged, it must be replaced by a customer services technician authorised by the manufacturer.

If the appliance is faulty, turn off the circuit breaker in the fuse-box. Close the gas valve. Contact the authorised specialist workshop.

Moving or carrying by the door handle and the gas pipe

Do not move the appliance by its gas pipe; this may damage the pipe. Risk of gas leak! Do not move the appliance by its door handle. This may damage the door handle and hinges.

Glass cover



Caution: the glass cover may crack when heated. Turn off all the burners before closing the glass cover. Before you close the glass cover wait until the hob surface cools down.



Causes of damage

Fließtext normal Fließtext normal Fließtext normal Fließtext normal Fließtext normal Zur Erfüllung der einschlägigen Sicherheitsvorschriften muß installationsseitig eine allpolige Trennvorrichtung mit einer Kontaktöffnung von mindestens 3 mm vorhanden sein.

Damage in the cooking area (hob)

Always use the burners by placing a saucepan on them. Do not heat empty pans or saucepans. The bottom of the saucepans would be damaged.

The bottom of the saucepan must be flat.

The saucepan must be centred on the burners. This will ensure that the flame of the burner is in contact with the base of the saucepan. Handles and holders will not come to harm and energy is saved.

Make sure the burners are clean and dry. The burner bodies and covers must be positioned correctly in the correct location.

Make sure the burners are not used when the hob lid is closed, for example by children playing with the appliance.

Damage to the oven

Do not place the oven tray on the bottom of the oven. Do not spread aluminium foil on the bottom of the oven.

Do not place food containers on to bottom of the oven.

Heat would be trapped. Cooking and grilling times will be incorrect and enamelled cookware will be harmed.

Damage to the lower drawer

Never pour water onto a hot oven. The enamelled surface will be harmed.

Only put a moderate amount of fruit into fruit cakes as they may become very juicy. The fruit juice that drops onto the oven tray will cause permanent stains.

Do not step on or sit over the open oven door.

Do not place hot items in the lower drawer. The lower drawer may be damaged.

Damage to the surrounding furniture surfaces

Only leave the oven to cool down when it is switched off. Even if you leave the oven door open a little, the edges of the surrounding furniture may be damaged over time.

If the oven seals are excessively dirty, then the oven door may not close fully while the oven is in use. The surfaces of the furniture nearby will be damaged over time. Keep the oven seal clean.

Gas connection

For the authorised personnel or service employee authorised by the manufacturer

Installation must be carried out only by authorised personnel or a service employee authorised by the manufacturer and in accordance with the "Gas connection and conversion guidelines".

The setting requirements for this appliance are noted on the identification plate located on the back of the appliance. The default gas type is marked with a star (*).

Before installing the appliance, make sure that the local gas requirements (gas type and pressure) are suitable for the appliance settings. If the appliance settings need to be changed, consult the "Gas connection and conversion guidelines".

This appliance is not connected to a device that evacuates combusting products. This appliance must be connected and commissioned in accordance with the relevant rules and regulations for installation. Do not connect the appliance to an exhaust gas outlet. Particular attention should be paid to the rules regarding ventilation.

Gas connection should be made with a rigid, non flexible connection (gas pipe) or an approved safety gas hose.

If an approved safety hose is used then care must be taken to ensure that it is not squashed or crushed in any way. The hose must not come into contact with hot surfaces.

The gas may be connected (gas pipe or safety gas hose) to the left or the right side of the appliance. The connection must have an easily accessible shut-off device.

Problems with the gas installation / smell of gas

If you smell gas or notice defects in the gas installation, you must:

- immediately close the gas supply or the gas bottle valve
- immediately put out any naked flames and cigarettes
- switch off electrical devices, including lights
- open the window and ventilate the room well
- call the after-sales service or your gas supplier.

Electrical connection

Installation must be carried out by an authorised service employee. A 16A circuit breaker is required for the connection. The appliance has been designed to be used with 220-240V mains current.

If the voltage drops below 180 V, then the electrical igniter system will not function.

All warranty rights will be invalidated if damage occurs due to incorrect connection and installation.

For the authorised service employee

The device must be connected according to the information on the identification plate.

Connect the appliance only to an electrical connection that is in compliance with the regulations. Once the appliance has been connected, it must be possible to reach the connection point easily so that it can be disconnected.

A multi-pole separator system must be provided.

The use of extension cables and multi-socket adapters is forbidden.

This appliance must be operated with an earthed connection to provide adequate electrical safety. If the appliance is not earthed in accordance with regulations, then protection against hazards in the electrical system cannot be guaranteed.

H 05 W-F or an equivalent type of cable should be used to connect the appliance.

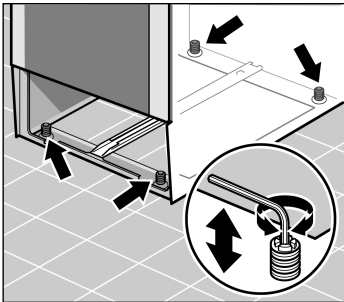
Levelling the cooker

Always place the cooker directly on the floor.

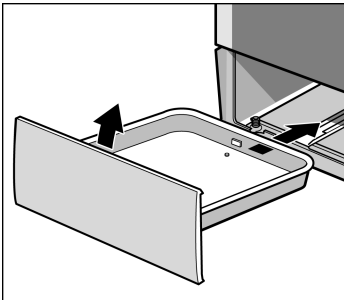
The cooker has height-adjustable feet. This allows you to raise the plinth by about 15 mm.

1. Pull out the plinth drawer and lift it up and out.

There are adjustable feet at the front and rear on the inside of the plinth.

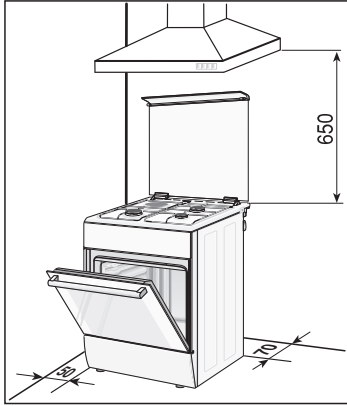


2. Use an Allen key to raise or lower the adjustable feet as necessary until the cooker is level.



3. Push the plinth drawer back in.

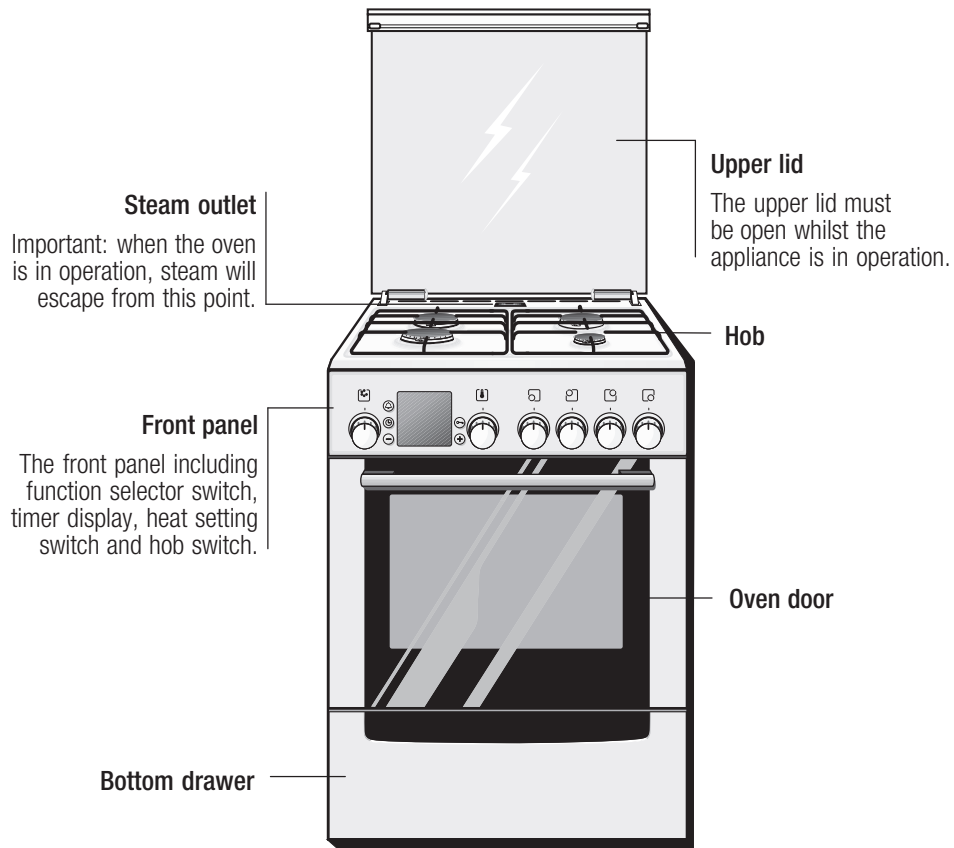
Positioning the appliance



The product must be installed in accordance with the dimensions provided and it must be placed directly on the kitchen floor. It should not be placed over another object. The distance between the top of the cooker and the lower part of the hood should be adjusted according to the guidelines provided by the hood manufacturers. Care must be taken not to move the appliance after installation. There must be at least 50 mm between the power burner or the wok burner on the hob and adjacent cabinets.

Your new oven

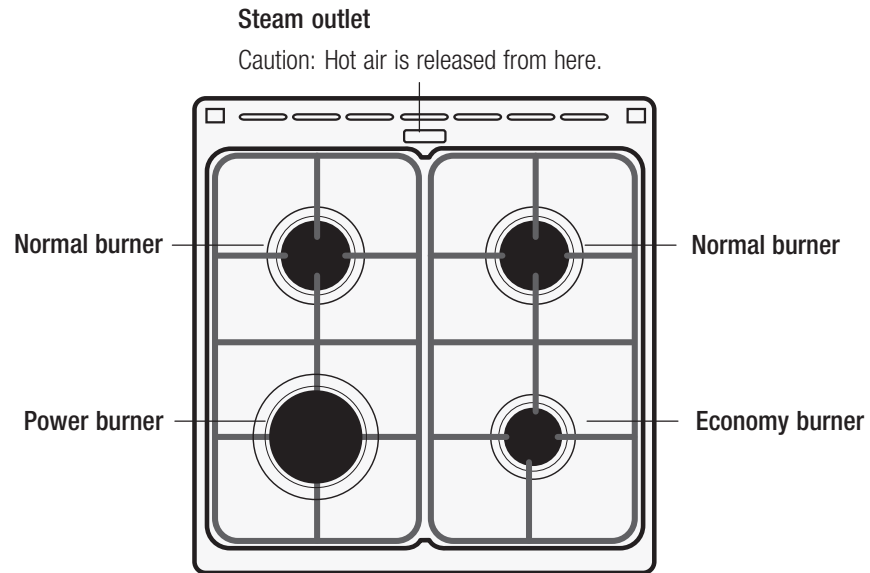
This section will familiarise you with your new product. With the help of your user guide, you will learn about the hob, the oven and the accessories.



Details are subject to change depending on the appliance model.

Standby: 220-240 V / 50/60 Hz / 1.8 W

Hob



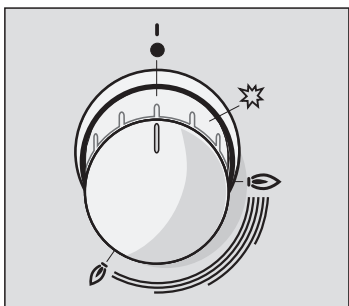
Heating efficiency of the burners		Diameters of pots and pans suitable for the burners
Economy burner	1 kW	12-18 cm
Normal burner	1.75 kW	18-24 cm
Power burner	3 kW	24-28 cm



The bottom of the saucepan or pan must be flat.

Pots and pans must be centred on the burners. This will ensure that the flame of the burner is in contact with the base of the pot or pan. Handles and holders will not come to harm and energy is saved.

Hotplate controls



You can use the four hotplate controls to control the level of heating provided by the hotplates. The symbol above the hotplate controls indicate which hotplate the switch controls.

For the gas hotplates

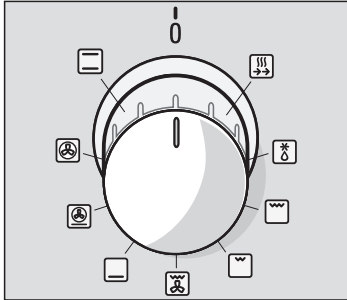
Settings

0	Off
★	Ignition position
🔥	Large flame, highest power
🔥	Economy flame, lowest power

There is a stop at the end of the range. Please do not turn the switch beyond this.

The oven

Function selectors



Use the function selector to select the type of heating for the oven.

You can turn the function selector clockwise and anti-clockwise.

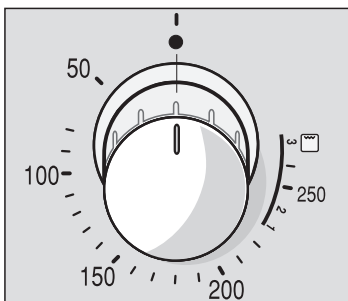
Settings

0	Off
Top/bottom heating	for sponge cakes in tins on one level, bakes, lean roasts of beef, veal and game
3D hot air*	for cakes and pizzas on two levels, puff pastry and biscuits on three levels and for drying
Intensive hot air/pizza setting	for frozen meals
Bottom heating	for the final baking stage, for browning and for preserving
Hot air grilling	for grilling large pieces of meat
Radiant grilling, small area	for grilling small amounts
Radiant grilling, large area	for grilling several steaks, sausages and fish and for toasting bread
Defrost	for defrosting
Rapid heating	for heating up quickly


*Type of heating with which the energy efficiency class was determined in accordance with EN50304.

The light comes on in the oven when you set the function selector.

Temperature selector






Set the temperature or grill setting using the temperature selector.
Turn the temperature selector to the right only.

Temperature	
•	Off
50-270	Temperature range in °C
Grill 	
Low	1
Medium	2
High	3

The symbol in the display lights up when the oven is heating up. It goes out when the oven stops heating up. The symbol does not light up during radiant grilling and hot air grilling.

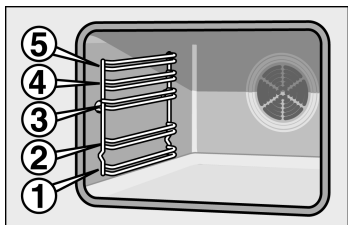
Control buttons and display panel



Timer button 	Use this button to set the timer.
Clock button 	Use this button to set the time of day, the cooking time $I \rightarrow I$ and the completion time $\rightarrow I$.
Minus button -	Use this button to reduce the values set.
Plus button +	Use this button to increase the values set.
Key button 	Use this button to switch the childproof lock on and off.

The values set can be seen in the display panel.

Oven

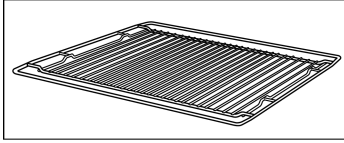


The shelf can be inserted at 5 different heights in the oven.

You can remove the shelf two thirds of the way without it tipping. This makes it easier to take food out of the oven.

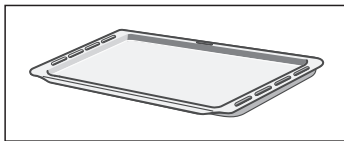
Accessories

Accessories may be purchased at a later date from the after-sales service or from specialist shops. Please specify the HEZ number.



Wire rack HEZ 334001

for ovenware, cake tins, roasts, grilling and frozen meals.



Enamel baking tray HEZ331000

for cakes and biscuits.

Push the baking tray with the sloping edge facing towards the oven door.

Optional accessories*

Wire rack HEZ334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Insert grid HEZ324000	For grilled dishes. Always place the grid in the universal pan. This ensures that dripping fat and meat juices are collected.
Universal pan HEZ332000	For moist cakes, pastries, frozen meals and large roasts.
Universal pan HEZ332010 with non-stick coating	Moist cakes, pastries, frozen meals and large roasts can be removed more easily from the universal pan.
Grill tray HEZ325000	For grilling in place of the wire rack or for use as a splatter guard for the oven
Enamel baking tray HEZ331010 with non-stick coating	Cakes and biscuits can be removed more easily from the baking tray.
Pizza tray HEZ317000	For pizza, frozen foods and large cakes
Glass pan HEZ336000	Deep glass baking tray which can also be used as a serving dish.
Glass roasting dish HMZ21GB	For pot roasts and bakes that are cooked in the oven.
XXL roasting dish HEZ390800	For large amounts, e.g. several fish. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid may be used as a gratin dish.

Optional accessories*

Overflow-resistant baking tin HEZ6001	For particularly moist cakes. The extra-wide rim prevents the mixture from overflowing and the oven stays clean. The baking tin has a non-stick coating on the inside.
Baking brick HEZ327000	The baking brick is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The baking brick must always be preheated to the recommended temperature.
Profi extra-deep pan with wire rack HEZ333000	For preparing large amounts.
Lid for the Profi extra-deep pan HEZ333001	Converts the Profi extra-deep pan into the Profi roasting dish.
Telescopic shelf HEZ338200 x 2	With the pull-out rails at levels 2 and 3, you can pull the accessories out further without them tilting.
Telescopic shelf HEZ338300 x 3	With the pull-out rails at levels 2, 3 and 4, you can pull the accessories out further without them tilting.
Telescopic shelf with full extension HEZ338305 x 3	With the pull-out rails at levels 2, 3 and 4, you can pull the accessories out fully without them tilting.
Protective grid	The protective grid is fixed to the oven door. This prevents small children from touching the hot oven door. The protective grid can be ordered from the factory after-sales service with number 361 480.


* You will find a comprehensive range of products for your cooker in our brochures and on the Internet. You can buy optional accessories from your local retailer.

Before using for the first time



This section will tell you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the “Important information” section.

Firstly, check to see if the  symbol and three zeros are flashing in the display.

If the  symbol and three zeros are flashing in the display

Set the time.


1. Press the  clock button.
12:00 appears and the  clock symbol flashes.
2. Set the time using the + or – button.

The time selected is adopted after a few seconds. The cooker is now ready for use.

Heating up the oven

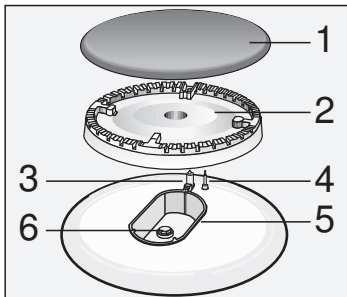
Heat the empty oven with the door closed to remove the new oven smell.

Method

1. Set the function selector to .
2. Use the temperature selector to set the temperature to 240 °C.

Switch off the function selector after 60 minutes.

Pre-cleaning the burner body and upper cover



Clean the burner covers (1) and bodies (2) with water and washing up liquid. Dry the parts thoroughly.

Refit the burner body and cover in the burner channel (4) without damaging the spark plug (3) and flame safety pipe (4).

The injector (6) must be clean and dry. Be sure to place the burner cover precisely on the burner body.

Pre-cleaning the accessories

Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them.

Setting up the hob

There are 4 gas burners on the hob. This section explains how to use the gas burners.

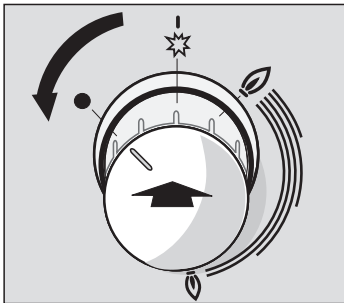



Please make sure that the burner covers are firmly in place on the top of the burner assemblies. All parts must be clean and dry.

Turning on the burner

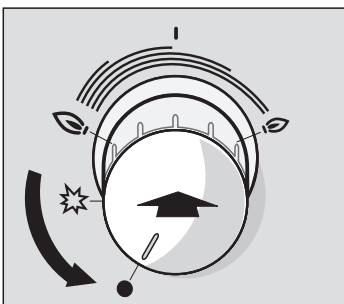
The following steps should be followed




All burner igniters will spark simultaneously



1. Open the hob lid. The lid must be open while the hob is in use.
2. Press in the knob of the burner you want to use.
3. Turn the switch to the left and bring it to the ignition position .
4. **Push** the burner button for about 1 to 3 seconds. This will ensure that the flame safety system is activated. If the gas flame is switched off, the safety system will cut down the gas flow automatically.

The ignition mechanism should not be used for more than 15 seconds. If the burner is not ignited after 15 seconds, turn the mechanism off and wait at least for 1 minute before you try to light that burner again.



5. Adjust the flame to the size you wish. Between the • (off) and  positions the flame is not stable. Therefore, always choose a position that is between  and .
6. Check if there is gas flame; if there is not, then repeat the entire procedure from the 2nd step onwards.

Switching off

7. To finish cooking: Set the burner knob to the • (off) position.

Hotplate settings table

The base diameter of the saucepan or frying pan that you will place for cooking on the hotplate must not be smaller than the recommended value.

Cooking times vary according to the type of meal, the type of ingredients used and the weight. You can determine the most appropriate cooking time using your observations.

Minerals and vitamins in the food can lose their nutritional value, so use less water; this will ensure that vitamins and minerals are preserved. If the cooking time is short, vegetables are more nutritious and beneficial.

Example:	Food	Hotplate	Heat setting
Melting	Chocolate, butter, margarine	Economy burner	Small flame size
Heating up	Meat broths, canned vegetables	Regular burner	Small flame size
Heating up and keeping warm	Soups	Economy burner	Small flame size
Steaming*	Fish	Regular burner	Between large and small flame size
Boiling*	Potatoes and other vegetables, meat	Regular burner	Between large and small flame size
Cooking*	Rice (Pilaf), vegetable, meat meals (with sauce)	Regular burner	Large flame size
Frying	Pancakes, potatoes, schnitzels, breaded fish	Power burner	Between large and small flame size

* If you are using a covered saucepan, adjust the heat setting to the small flame size once the food has started boiling.

Setting the oven

You have various options for setting the oven.

Switching off the oven manually

When your meal is ready, switch off the oven yourself.

The oven switches off automatically

You can leave the kitchen for a long period.

The oven switches on and off automatically

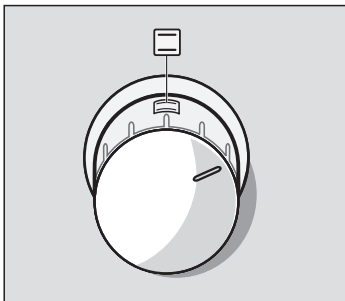
You can put your meal in the oven in the morning, for example, and set the oven so that your meal is ready at midday.

Tables and tips

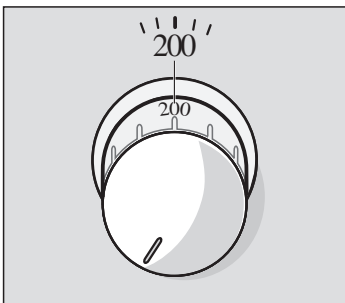
The correct settings for many dishes can be found in the Tables and tips section.

Setting procedure

Example: Top/bottom heating , 200 °C



1. Select the desired type of heating using the function selector.



2. Use the temperature selector to set the temperature or grill setting.


Switching off

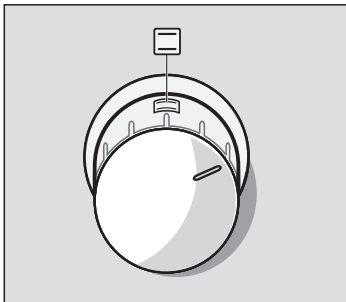
Switch off the function selector when the meal is ready.

Changing the setting

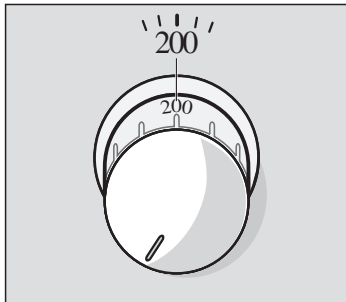
You may change the temperature or grill setting at any time.

If the oven is to switch off automatically

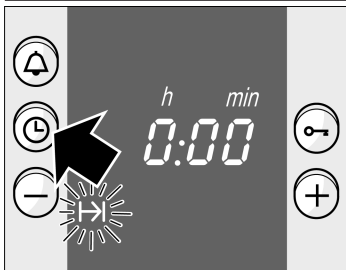
Example:
Top/bottom heating ,
200 °C, cooking time of
45 minutes





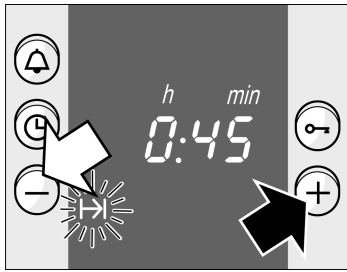
1. Select the desired type of heating using the function selector.



2. Use the temperature selector to set the temperature or grill setting.



3. Press the  clock button.
The cooking time symbol  will flash.



4. Set the cooking time using the + or – button.
 + button default value = 30 minutes.
 – button default value = 10 minutes.

The oven switches on after a few seconds.
 The I→I symbol lights up in the display.

The cooking time has elapsed

A signal sounds. The oven switches off.
 Press the ⌚ button twice and switch off the function selector.

Changing the setting

Press the ⌚ clock button. Change the cooking time using the + or – button.

Cancelling the setting

Press the ⌚ clock button. Press the – button until the display is at zero. Switch off the function selector.

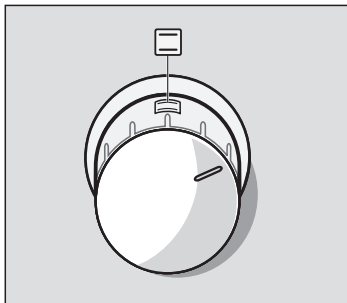
Setting the cooking time when the clock time is hidden

Press the ⌚ clock button twice and perform the setting as described in item 4.

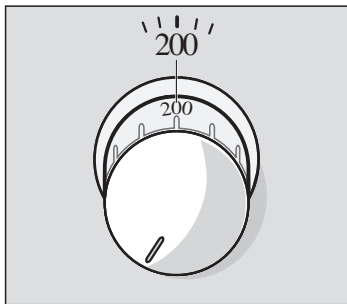
If the oven is to switch on and off automatically

Please remember that easily spoiled foods must not be allowed to remain in the oven for too long.

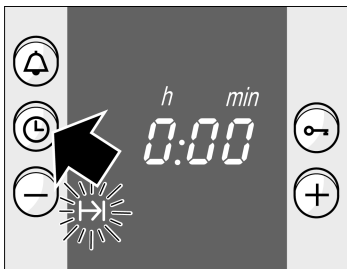
Example:
 Imagine – it's 10:45 a.m.
 The meal will take 45 minutes to cook and must be ready at 12:45 pm.



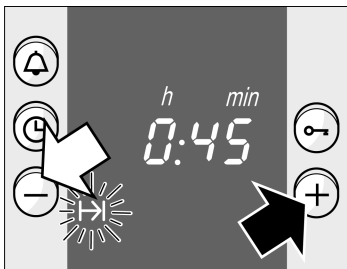
1. Select the desired type of heating using the function selector.



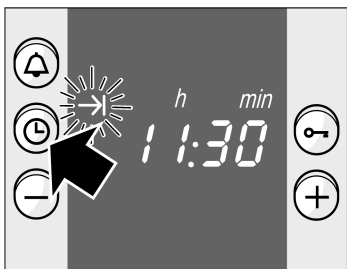
2. Use the temperature selector to set the temperature or grill setting.



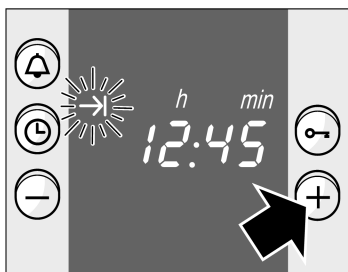
3. Press the ⌚ clock button.
The cooking time symbol I↔I will flash.



4. Set the cooking time using the + or – button.
+ button default value = 30 minutes.
– button default value = 10 minutes.




5. Press the ⌚ clock button until the →I end symbol flashes.
In the display you will see the time when the meal will be ready.



6. Use the + button to set a later end time.

The setting is adopted after a few seconds. The display will show the end time until the oven switches on.

The cooking time has elapsed

A signal sounds. The oven switches off. Press the  button twice and switch off the function selector.

Note

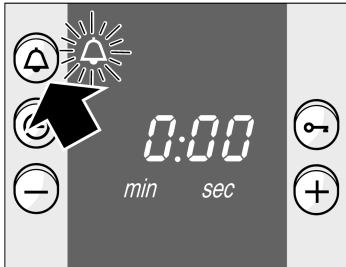
You can change the setting while the symbol is flashing. The setting has been adopted if the symbol lights up permanently. You may change the waiting time that elapses before the setting is adopted. See the Basic settings section for more details.



Timer

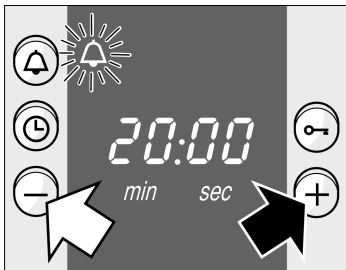
You can use the timer as a kitchen timer. It operates independently of the oven.
The timer has a special signal. This means that you can tell whether the set timer period has elapsed or the cooking time is complete.
You can also set the timer if the childproof lock is active.

Setting procedure


Example: 20 minutes




1. Press the  timer button.
The  symbol will flash.



2. Set the timer period using the + or – button.
+ button default value = 10 minutes.
– button default value = 5 minutes.

The timer starts after a few seconds. The  symbol lights up in the display. The time counts down visibly.


The time has elapsed

A signal sounds. Press the  timer button. The timer display will go out.

Changing the timer period





Press the  timer button. Change the time using the + or – button.

Cancelling the setting

Press the  timer button. Press the – button until the display is at zero.

The timer and cooking time count down simultaneously

The symbols light up. The timer period counts down visibly in the display.

To call up the remaining cooking time , end time  or time : Press the  clock button until the symbol in question flashes.

The value called up will then appear in the display for a few seconds.

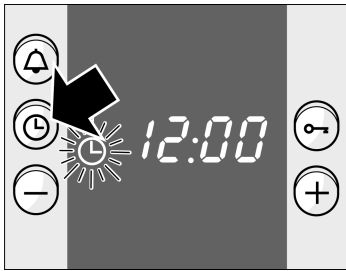
Time

When the oven is first connected, or following a power cut, the ⌚ symbol and three zeros flash in the display. Set the time.

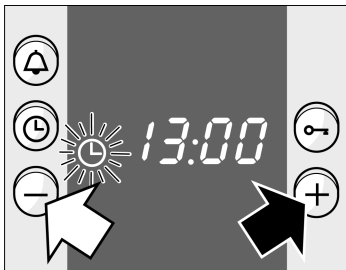
The function selector must be switched off.

Setting procedure

Example: 13:00



1. Press the ⌚ clock button.
12.00 appears in the display and the ⌚ symbol flashes.



2. Set the time using the + or – button.

The time selected is adopted after a few seconds.

Changing the time e.g. from summer to winter time

Press the ⌚ clock button twice and change the time with the + or – button.




Hiding the time

You can hide the time. It will then only be visible when you are performing settings.

To do this, you must change the basic setting. See the Basic settings section.

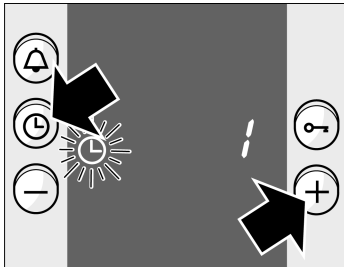
Basic settings

Your oven has several basic settings. You may change the basic settings for time, the signal duration and the reset time for a setting.


Basic setting	Function	Change to
Time  ! = Time in the foreground	Time display	Time @ = Time hidden
Signal duration  2 = approx. 2 mins.	Signal after cooking time or timer period has elapsed.	Signal duration ! = approx. 10 seconds 3 = approx. 5 mins.
Reset time  2 = medium	Waiting time between the adjustment increments before the setting is adopted.	Reset time ! = short 3 = long

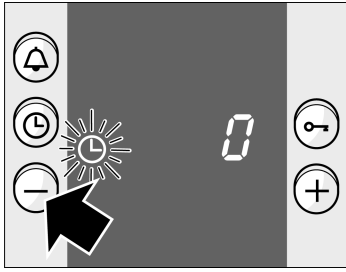
Changing the basic settings

Example: Hiding the time

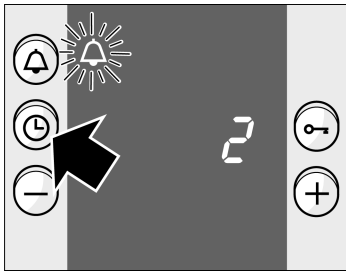


There must be no program set.

1. Press the  clock button and the + button at the same time until a ! appears in the display. This is the basic setting for the time in the foreground.



2. Change the basic setting using the + or – button.



3. Confirm with the ⌚ clock button.

A 2 will appear in the display for the basic setting for the signal duration.

You do not wish to change all the basic settings

Correcting settings

Change the basic setting as described in step 2 and confirm with the ⌚ clock button. You can now change the reset time. To finish press the ⌚ clock button.



If you do not wish to change a basic setting, press the ⌚ clock button. The next basic setting will appear.

You may change your settings again at any time.

Childproof lock

The oven has a childproof lock to prevent children from switching it on accidentally.

Locking the oven

Press the  key button until the  symbol appears in the display. This will take approximately 4 seconds.

Unlocking

Press the  key button until the  goes out.

Notes


You can set the timer and the clock even when the oven is locked.


The childproof lock setting will be lost if there is a power cut.

Rapid heating

This allows you to heat up the oven particularly quickly.

Setting procedure

1. Switch the function selector to rapid heating .
2. Use the temperature selector to set the required temperature.

The oven switches on after a few seconds. The symbol  lights up in the display.

The rapid heating process is complete

The symbol  disappears.

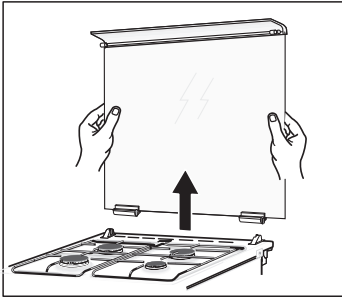
Put your meal in the oven and set the oven.

Care and cleaning

Do not use high pressure cleaning equipment or a steam jet.

Definitely do not use corrosive cleaning materials, sharp objects, a hard sponge or a corrosive cleaning cloth when cleaning. Otherwise, the surfaces of the appliance may become scratched and lose their shine.

Upper glass cover



Clean the upper cover and dry the cover before opening it.

Clean the upper cover with glass cleaning agents.

You can remove the upper cover for cleaning if needed. To pull it out, hold it with both hands on both sides when the cover is open and pull it up.

After cleaning, refit the upper cover in reverse order to dismantling.

Close the upper cover after the hob surfaces have cooled off.



Cleaning equipment

Exterior of the appliance	Wipe with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.
Enamel surfaces	Wipe with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.
Stainless steel surfaces	<p>Wipe with a cloth that has been dampened with water and washing up liquid. Wipe the stainless steel surfaces in horizontal strokes. Otherwise, they may become scratched. Dry with a soft cloth.</p> <p>Do not use corrosive cleaning equipment, hard foam rubber or corrosive cleaning cloths.</p> <p>You can polish the surfaces using stainless steel maintenance equipment. Pay attention to the manufacturer's instructions. You can obtain the equipment from our after-sales service.</p>
Gas hob burners and grills	<p>Remove the grill and clean with washing up liquid, a sponge and hot water.</p> <p>Remove burner body and cover. Clean with sponge, washing up liquid and hot water. Make sure that the gas outflow holes on the burner body are clean and not blocked.</p> <p>Spark plugs must be cleaned with a small, soft brush. The gas burners will only work if the spark plugs are clean.</p> <p>Food residue on the burners must be cleaned off with a cloth that has been dampened with hot water and washing up liquid. Only a small amount of water must be used. Water must not reach the interior parts of the appliance. Make sure that the spark plug hole is not blocked and is not damaged during cleaning.</p> <p>Dry all parts after cleaning and make sure that the burner body and covers are fitted correctly. If they are fitted incorrectly, igniting the burners will be difficult.</p> <p>The burner cover is black enamel-coated. This colour may change over time due to high temperatures. This will not affect the operation of the burners.</p> <p>Refit the grill in its original location.</p>

Knobs	<p>Do not remove the knobs for cleaning. Simply pull the knobs out a little and clean away the food remains which have accumulated underneath using a cloth that has been dampened with hot water and washing up liquid.</p> <p>The upper surfaces of the knobs must be cleaned with a cloth that has been dampened with hot water and washing up liquid.</p>
Inside of the oven	<p>Wipe the inside of the oven with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.</p> <p>If the oven is very dirty: Use the oven cleaning equipment only when the oven has cooled.</p>
Oven light glass cover	<p>Wipe away with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.</p>
Seal	<p>Wipe with a cloth that has been dampened with hot washing up water. Dry with a soft cloth.</p>
Oven door window	<p>This can be cleaned with glass cleaning agents. Do not use hard corrosive equipment and sharp metal objects whilst cleaning. These may cause the glass to crack.</p>
Child safety lock (optional)	<p>If you fit the child safety lock to the door of your appliance, you should remove this lock when cleaning. Soak all plastic parts in hot water containing washing up liquid and clean with a sponge. Dry with a soft cloth. If the oven door is very dirty, the child safety lock can become pressed in and cannot fulfil its functions.</p>
Bottom drawer	<p>Wipe with a cloth that has been dampened with hot water and washing up liquid. Dry with a soft cloth.</p>
Accessories	<p>Soak accessories in hot washing up water. Clean with a sponge or a brush.</p>

Oven back wall

The back wall in the oven cleans itself. It is coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. You will obtain a better result, the higher the temperature and the longer the oven is in operation.

If splashes are still visible even after repeated use, proceed as follows:
First clean the enamel surfaces in the oven. Then select 3D hot air  or top and bottom heating . Heat up the empty oven for approximately 2 hours at maximum temperature.
The ceramic coating is regenerated. Brownish or whitish residues can be removed with water and a soft sponge.

Light discolouration of the coating does not affect automatic self-cleaning.

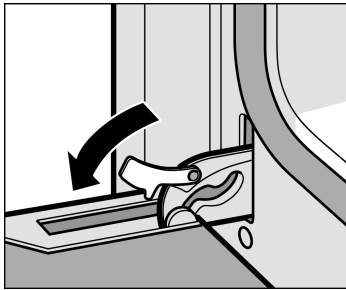
Important notes

Never use abrasive detergent. You will scratch or destroy the highly porous coating.

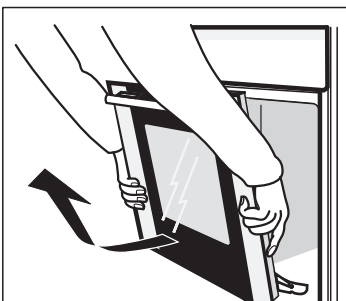
Never clean the rear panel with oven cleaner.
If oven cleaner accidentally gets onto the rear panel, remove it immediately with a sponge and plenty of water.

Detaching the oven door

The oven door can be easily detached.



1. Open the oven door fully.
2. Move the two locking levers on the left and right-hand sides.

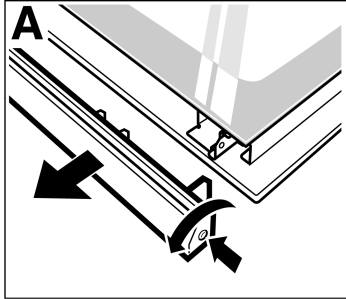


3. Half-close the oven door.
With both hands, grip the bottom of the door on the left and right-hand sides.
Close the door a little more and pull it out.

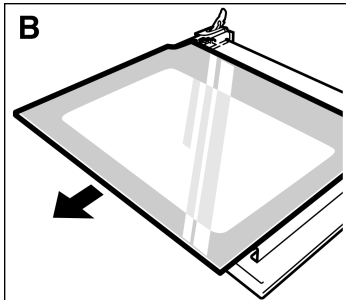
After cleaning, re-install the oven door, following the instructions in reverse order.

Removing the door panels

The glass panel on the oven door can be removed for easier cleaning.



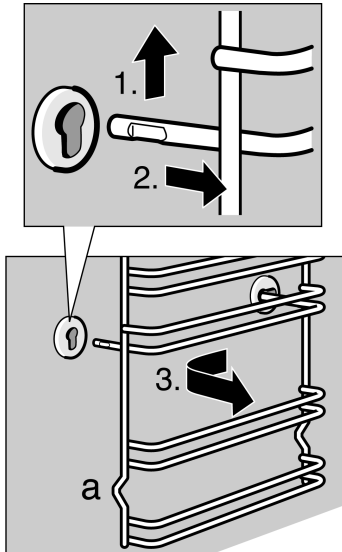
1. Remove the oven door and lay it on a cloth with the handle underneath.
2. Unscrew the cover at the top of the oven door. To do this, undo the right and left-hand screws (Fig. A)



3. Slide out the panel (Fig. B).
Clean the glass panel with glass cleaner and a soft cloth.
4. Push the panel back in. Ensure that the smooth surface is facing outwards.
5. Replace the cover and screw it back on.
6. Refit the oven door.

The oven must not be used again until the panels have been correctly installed.

Detaching the rails



The rails can be removed for cleaning.

To unhook the rails:

1. Lift the front of the rails upwards
2. and detach
3. Then pull the rails forward and take them out.

Clean the rails using either washing-up liquid and a sponge or a brush.

To hook rails back into position:

First insert the rails into the rear socket, push them back slightly and then hook them into the front socket.

The rails fit both the left and right sides. Recess (a) must always be at the bottom.

Procedure to be applied in the event of a fault

Faults generally occur for simple reasons. Please note the following fault warnings before contacting the after-sales service:

Fault	Possible reason	Information/correcting
Appliance is not operating.	The plug is not connected to the power socket.	Connect the plug to the power socket.
	The safety fuse in the safety fuse box is blown.	Check the condition of the safety fuse by looking at the safety fuse box.
	Main gas valve is closed.	Open the gas valve.
The clock display is flashing.	Power cut.	Adjust the time again.
Burners are not burning at all or are burning correctly.	Gas valve is closed.	Open the gas valve.
	If the appliance is set to LPG (liquid gas), the gas holder is empty.	Replace the empty gas holder with a full one.
	Burner body, cover and channels, spark plugs and injectors are contaminated.	Clean and dry all burner parts.
	Burner body, cover and channels are damp.	Dry all burner parts.
	Burner parts are not set correctly, covers are fitted incorrectly.	Fit all burner parts correctly.
There is no ignition from the burners.	The plug is not connected to the power socket.	Connect the plug to the power socket.
	The safety fuse in the safety fuse box has blown.	Check the condition of the safety fuse by looking at the safety fuse box.
The oven light does not come on.	The oven light is faulty.	Replace the oven light.

Fault	Possible reason	Information/correcting
The oven door is not closed correctly	The door seal is dirty.	Clean the door seal.
	Door seal has come loose or is not correctly assembled.	Check the position and fitting of the door seal, correct as required.
	Door seal is down.	Replace the door gasket.
Oven is not heating.	Clock is not programmed	Adjust the time again.
	The plug is not connected to the power socket.	Connect the plug to the power socket.
	The safety fuse in the safety fuse box has blown.	Check the condition of the safety fuse by looking at the safety fuse box.
	Function selector knob and temperature selector knob are not correctly adjusted.	Reset the function selection knob and temperature selector knob.

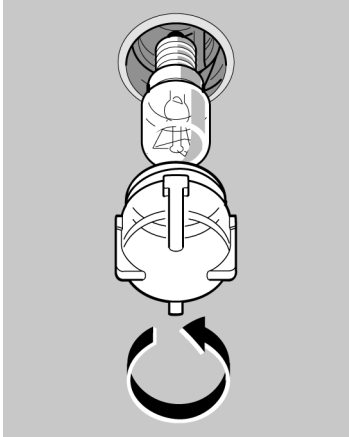
Make sure that only service personnel who have been trained by the manufacturer will carry out repairs and other operations on the appliance.

If your appliance has not been fixed properly you could be at great risk.

Replacing the oven light on the ceiling of the oven

If the oven light fails, it must be replaced. 25 watt heat-resistant replacement bulbs can be obtained from the after-sales service or specialist shops. Please specify the E number and FD number of your appliance. Only use these bulbs.

Method



1. Switch off the oven fuse in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the lamp cover in the oven interior by turning it to the left.
4. Replace the bulb with one of the same type.
5. Screw the lamp cover back in.
6. Remove the tea towel and switch the fuse back on.

After-sales service

Our after-sales service is there for you if your oven needs repairing. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.
-------	--------


After-sales service ☎

Tables and tips

This table contains a selection of dishes and the optimum settings at which to cook them. You can find out which type of heating and temperature is best for your dish, which accessories to use, and at which oven level the dish should be inserted. You will find a variety of tips about ovenware and preparation, and a small troubleshooting section in case anything should go wrong.

Cakes and pastries

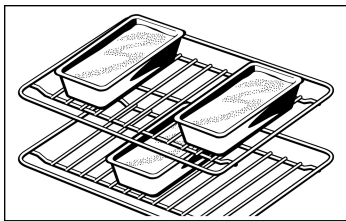
Baking on one level

If you are baking cakes on one level, you should use top/bottom heating . This will give the best results for your cakes.

Baking tins

It is best to use dark-coloured baking tins made of metal. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.

Always place the cake tin on the wire grill.



If you are cooking using three tins at the same time, position these as illustrated.

Tables











The values in the table apply to dishes placed in a cold oven. This saves energy. Shorten the baking times indicated by 5 to 10 minutes if you have preheated the oven.

The tables show which type of heating is best for different cakes and bakes.

The temperature and cooking time you select depends on the quantity and type of pastry. This is why “ranges” are given in the tables. You should try to use a lower












temperature setting to start with, since this allows more even browning. If necessary, use a higher temperature setting the next time.





More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Tin on the wire rack	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge, simple	Round/Ring/cake tin	2		170-190	50-60
	3 cake tins*	1+3		150-170	70-100
Sponge, delicate (e.g. pound cake)	Round/Ring/cake tin	2		150-170	60-70
	3 cake tins*	1+3		140-160	70-100
Short pastry base with edge	Springform cake tin	1		170-190	25-35
Sponge flan case	Fruit flan tin	2		150-170	20-30
Sponge cake	Springform cake tin	2		160-180	30-40
Fruit flan or cheesecake, short crust pastry**	Non-stick springform cake tin	1		170-190	70-90
Fine sponge fruit flan	Springform cake tin/bowl mould	2		160-180	50-60
Spiced cake** (e.g. quiche/onion tart)	Springform cake tin	1		180-200	50-60












* Position the cake tins correctly. Additional wire racks may be obtained as optional accessories from specialist shops.

** Allow cakes to cool in the oven for approximately 20 minutes.

Cakes on trays		Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge or yeast pastry with dry topping (e.g. sponge cake)	Tray	2		170-190	20-30
	2 trays	2+4		150-170	35-45
Sponge or yeast pastry with fruit topping	Tray	3		170-190	40-50
	2 trays	2+4		150-170	50-60
Swiss roll (preheat)	Tray	2		190-210	15-20
Plaited loaf with 500 g flour	Tray	2		160-180	30-40
Stollen with 500 g flour	Tray	3		160-180	60-70
Stollen with 1 kg flour	Tray	3		150-170	90-100
Strudel, sweet	Tray	2		180-200	55-65
Pizza	Tray	2		220-240	25-35
	2 trays	2+4		180-200	35-45

Bread and bread rolls		Level	Type of heating	Temperature in °C	Duration, minutes
Yeast bread with 1.2 kg flour* (preheat)	Tray	2		270	8
				200	35-45
Sour dough bread with 1.2 kg flour* (preheat)	Tray	2		270	8
				200	40-50
Bread rolls (preheat)	Tray	3		180-200	15-20
	2 trays	2+4		160-180	20-30

* Never pour water directly into a hot oven.

Biscuits		Level	Type of heating	Temperature in °C	Baking time in minutes
Cookies	Tray	3		150-170	10-20
	2 trays	2+4		130-150	25-35
	3 tray	2+3+5		130-150	30-40
Meringue	Tray	3		80-100	100-190
Choux pastry	Tray	2		200-220	30-40
Macaroons	Tray	3		100-120	30-40
	2 trays	2+4		100-120	35-45
	3 tray	2+3+5		100-120	40-50
Puff pastry	Tray	3		190-210	20-30
	2 trays	2+4		190-210	30-40
	3 tray	2+3+5		190-210	35-45


Baking tips

You wish to cook to your own recipe.	Refer to the instructions in the tables for similar types of food.
How to check that a sponge cake is cooked properly.	Approximately 10 minutes before the end of the baking time given in the recipe, pierce the tallest point of the cake with a cocktail stick. The cake is done if the cocktail stick comes out clean.
The cake collapses.	Next time, use less liquid or decrease the oven temperature by 10 degrees. Observe the cooking times in the recipe.
The cake has risen in the centre but is lower at the edges.	Do not grease the sides of the springform cake tin. As soon as the cake is done, carefully loosen the cake around the edges using a knife.
The cake is too dark at the top.	Insert it at a lower level in the oven, select a lower temperature and cook the cake a little while longer.
The cake is too dry.	Use a toothpick to make small holes in the finished cake. Then drizzle fruit juice or alcohol over the top. Next time you should decrease the temperature by around 10 degrees and reduce the baking times.


The bread or cake (e.g. cheesecake) looks fine, but is soggy on the inside (soft, with watery areas).

Next time you should add a little less liquid and cook for a little longer at a lower temperature. Cakes with fruit topping: Precook the base first of all. Sprinkle with almonds or breadcrumbs and then place the topping over this. Please observe the recipe and the baking times.

The pastries are not evenly browned.

Select a slightly lower temperature, as this will bake the pastries more evenly. Bake delicate pastries on one level using  top/bottom heating. Even excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.

You have used more than one level. The pastries are darker on the upper baking tray than on the lower baking tray.

Always use  3D hot air to bake on more than one level. Food on baking trays put into the oven at the same time will not necessarily be ready at the same time.

Condensation forms when you bake moist cakes.

Steam can form during baking. Depending on the oven, it will either escape above the oven door or through the steam outlet on the hob. The steam can condense on the appliance or on the front of adjacent cabinets and drip off as condensation. This is due to the laws of physics.

Meat, poultry, fish

Ovenware

You may use any heat-resistant dishes.

Always place the dishes in the centre of the wire grill.

Hot glass dishes should be placed on a dry kitchen towel after being removed from the oven. The glass could crack if placed on a cold or wet surface.

Advice on roasting

The roasting result depends on the type and quality of meat.

Add 2 to 3 soup spoons of liquid to lean meat, and 8 to 10 soup spoons of liquid to pot roasts, depending on the size.

Meat should be turned half way through the roasting time.

Tips for grilling

When the roast is ready, switch off the oven and leave the roast to stand for 10 minutes with the oven door closed. This allows the meat juices to distribute more favourably.

Always grill with the oven door closed.

The pieces of food you are grilling should be equally thick. They should be at least 2 to 3 cm thick. This will allow them to grill evenly and prevent them from drying out. Do not add salt to the steaks until they have been grilled.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, it is best to place it in the centre of the wire rack.






















Also slide in the enamel backing tray at level 1. The meat juices are collected here and the oven is kept clean.

Turn the food over after two thirds of the specified time has elapsed.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Meat

The table applies to insertion into a cold oven. The time specifications are provided as guidelines only and depend on the type and quality of the meat.

Meat	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Beef pot roast (e.g. ribs)	1 kg	Covered	2		200-220	120
	1.5 kg		2		190-210	140
	2 kg		2		180-200	160
Sirloin of beef	1 kg	Uncovered	2		210-230	70
	1.5 kg		2		200-220	80
	2 kg		2		190-210	90
Sirloin, medium-rare*	1 kg	Uncovered	1		210-230	50
Steaks, well done		Wire rack***	5		3****	20
Steaks, medium rare		Wire rack***	5		3****	15
Pork without rind (e.g. neck)	1 kg	Uncovered	1		200-220	100
	1.5 kg		1		190-210	140
	2 kg		1		180-200	160
Pork with rind** (e. g. shoulder, leg)	1 kg	Uncovered	1		200-220	120
	1.5 kg		1		190-210	150
	2 kg		1		180-200	180
Smoked pork on the bone	1 kg	Covered	2		210-230	70
Meat loaf	750 g	Uncovered	1		170-190	70
Sausage	approx. 750 g	Wire rack***	4		3	15
Roast veal	1 kg	Uncovered	2		190-210	100
	2 kg		2		170-190	120
Leg of lamb without bone	1.5 kg	Uncovered	1		150-170	120

* Turn roast beef after half the cooking time. After cooking, wrap the sirloin in aluminium foil and leave in the oven to stand for 10 minutes.

** Make cuts in the pork rind and place the pork in the dish if the pork is to be turned, first place the pork with the rind side down.

*** Insert the baking tray at level 1.

**** Preheat the grill for approximately 3 minutes.

Poultry

The table applies to dishes placed in a cold oven.








The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should insert the baking tray on shelf 1.

Pierce the skin of duck or goose under the wings to enable the fat to run off.





Turn whole poultry after two thirds of the grilling time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Chicken halves, 1 to 4	400 g each	Wire rack	2		200-220	40-50
Chicken pieces	250 g each	Wire rack	2		200-220	30-40
Whole chickens, 1 to 4	1 kg each	Wire rack	2		190-210	50-80
Duck	1.7 kg	Wire rack	2		170-190	90-100
Goose	3 kg	Wire rack	2		150-170	110-130
Young turkey	3 kg	Wire rack	2		170-190	80-100
2 turkey drumsticks	800 g each	Wire rack	2		180-200	90-100

Fish

The table applies to dishes placed in a cold oven.

Fish	Weight	Ovenware	Level	Type of heating	Temperature in °C, grill	Cooking time in minutes
Grilled fish	300 g each		3		Setting 2	20-25
	1 kg	Wire rack*	2		180-200	45-50
	1.5 kg		2		170-190	50-60
Sliced fish (e.g. steaks)	300 g each	Wire rack*	4		Setting 2	20-25









* Insert the baking tray at level 1.

Tips for roasting and grilling

The table does not contain information for the weight of the roast.	Select the next lowest weight from the instructions and extend the time.
How can you tell when the roast is ready?	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good, but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good, but the juices are too clear and watery.	Next time, use a larger roasting dish or add less liquid.
Steam rises from the roast when the juice is basted.	Use hot air grilling instead of top/bottom heating. This prevents the bottom of the roast from becoming too hot, thereby producing less steam.

Bakes, gratins, toast

The table applies to dishes placed in a cold oven.

Meal	Ovenware	Level	Type of heating	Temperature in °C, grill setting	Duration, minutes
Sweet bakes (e.g. quark and fruit bake)	Ovenproof dish	2		180-200	40-50
Savoury bakes made from cooked ingredients (e.g. pasta bake)	Ovenproof dish	3		210-230	30-40
Savoury bakes made from raw ingredients* (e.g. potato gratin)	Ovenproof dish 2 casserole dishes**	2		160-180	50-60
		2+4		160-180	60-80
Toast	Wire rack	5		3	6-7
		5		3	4-5
Toast gratin	Wire rack***	4		3	7-10
		4		3	5-8

* The bake must be no taller than 2 cm.
















** Place the lower tin on the enamel baking tray and the upper tin on the wire rack.

*** Insert the baking tray at level 1.

Frozen foods

Please observe the instructions on the packaging.

The values in the table apply to dishes placed in a cold oven.

Meal	Use for	Level	Type of heating	Temperature in °C	Cooking time in minutes
Pizza*	Pizza with a thin base	3		190-210	15-20
	Pizza with a thick base	2		170-190	20-30
	Pizza baguette	2		170-190	20-30
	Mini pizza	3		180-200	10-20
Potato products*	Chips	2		190-210	20-30
	Croquettes	2		190-210	20-30
	Duchess potatoes	2		190-210	20-30
	Fried potatoes	2		190-210	15-25
	Filled potato skins	2		190-210	15-25
Baked goods*	Rolls	3		190-210	10-20
	Pretzels	3		200-220	10-20
Fried foods*	Fish fingers	2		200-220	10-15
	Chicken nuggets	2		190-210	10-20
	Vegetable burgers	2		180-200	15-25
Strudel*	Apple strudel	3		190-210	30-40


* Line the accessories with greaseproof paper. Please ensure that the greaseproof paper is suitable for use at these temperatures.

Defrosting

Remove the food from its packaging and place it in a suitable dish on the wire grill.

Please observe the instructions on the packaging.

The defrosting times depend on the type and amount of food.

Meal	Accessories	Level	Type of heating	Temperature in °C
Frozen foods* e.g. cream gateaux, cream cakes, cakes with chocolate or icing, fruit, chicken, sausages and meat, bread, rolls, pastries and other baked goods	Wire rack	2		The temperature selector remains switched off

* Cover frozen food with microwave foil. Place poultry onto the plate with the breast side down.

Acrylamide in foodstuffs

Experts are currently discussing how harmful acrylamide is in food. We have compiled this information for you, based on the results of current research.

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, baked goods made from shortcrust pastry (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food

General	Keep cooking times to a minimum. Cook meals until they are golden brown, not too dark. Large, thick pieces of food contain less acrylamide. Potatoes used for roasting and deep-fat frying should be as fresh as possible. You must not use green or sprouting parts of a potato. Do not store potatoes at temperatures below 8 °C.
Baking	Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air. Egg white and egg yolk reduce the formation of acrylamide.
Biscuits	Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that the chips do not dry out.
Roasting in the pan	Boil potatoes before roasting them. For raw potatoes, use margarine instead of oil. A surface thermometer is useful for checking the surface temperature in the pan (e.g. order no. 0900.0519 from testo). Heat the roasting pan on the highest level. Once the pan reaches 150 °C, turn the heat back down to the setting desired for the remaining cooking time.

Tips for keeping acrylamide to a minimum when preparing food

Deep-fat frying

Fat should not be hotter than 175 °C. Check the temperature with a fat thermometer.
The ratio of fat to food should be between 1:10 and 1:15, e.g. 100 g chips in 1.5 l oil.
Soak potatoes for one hour before deep frying.

Tips for saving energy

in the oven

Only preheat the oven if this is specified in the recipe or in the operating instructions table.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two cake tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

on the hob

Always use a saucepan which is the correct size for your food. A larger, less full saucepan requires more energy.

Always place a suitable lid on the saucepan.

Switch to a lower heat setting in good time.












The gas flame must always be in contact with the base of the saucepan.

Test dishes

In accordance with DIN 44547 and EN 60350

Baking

The values in the table apply to dishes placed in a cold oven.

Meal	Ovenware and notes	Level	Type of heating	Temperature in °C	Baking time in minutes
Viennese whirls	Baking tray	2		150-170	20-30
	2 Baking trays	2+4		140-160	30-40
	3 baking trays	2+3+5		140-160	40-50
Small cakes 20 cakes	Baking tray	3		160-180	20-30
Small cakes 20 pieces per baking tray (preheating)	2 Baking trays	2+4		150-170	25-35
	3 baking trays	2+3+5		150-170	30-40
Hot water sponge cake	Springform cake tin	2		160-180	30-40
Yeast cakes on a baking tray	Baking tray	3		170-190	40-50
	Baking tray + universal pan*	2+4			50-60
German apple pie	2 wire racks** + 2 tinplate springform cake tins Ø 20 cm***	2+4		190-210	70-80
	Baking tray*** + 2 tinplate springform cake tins Ø 20 cm***	1		200-220	70-80



* The universal pan can be obtained from specialist shops. Insert the universal pan above the baking tray.

** Additional wire racks can be obtained as an optional accessory from specialist shops.

*** Place the cakes diagonally on the trays.

Grilling

The values in the table apply to dishes placed in a cold oven.

Meal	Accessories	Level	Type of heating	Grill setting	Cooking time in minutes
Toasting bread (pre-heat for 10 minutes)	Wire rack	5		3	1-2
Beefburgers, 12 pieces*	Wire rack	4		3	25-30

* Turn after $\frac{2}{3}$ of the time. Insert the baking tray on shelf 1.



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