

## **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 configure the 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 malfunction, 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!

## **Instructions for use**

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**HBX 53R50**

**en**

**9000 467 191**

# Table of contents

<b>Safety information</b> .....	<b>4</b>
Before installation .....	4
Information for your safety .....	4
Causes of damage .....	6
<b>Your new cooker</b> .....	<b>7</b>
Function selector .....	8
Temperature selector .....	8
Buttons and display .....	9
Cooking compartment .....	9
Accessories .....	10
<b>Before using for the first time</b> .....	<b>11</b>
Heating up the oven .....	11
Cleaning the accessories .....	11
<b>Setting the oven</b> .....	<b>12</b>
Type of heating and temperature .....	12
If the oven is to switch off automatically .....	13
If the oven is to switch on and off automatically .....	14
Rapid heating .....	14
<b>Time</b> .....	<b>15</b>
Setting procedure .....	15
<b>Timer</b> .....	<b>16</b>
Setting procedure .....	16
<b>Care and cleaning</b> .....	<b>17</b>
Cleaning agents .....	17
Changing the oven light bulbs on the left or right ..	22
<b>Troubleshooting</b> .....	<b>23</b>

# Table of contents

<b>After-sales service</b> .....	<b>24</b>
<b>Energy and environment tips</b> .....	<b>25</b>
Saving energy .....	25
Environmentally-friendly disposal .....	25
<b>Tested for you in our cooking studio</b> .....	<b>26</b>
Cakes and pastries .....	27
Baking tips .....	30
Meat, poultry, fish .....	31
Tips for roasting and grilling .....	35
Bakes, gratins, toast .....	36
Preprepared products .....	36
Special dishes .....	37
Defrosting .....	38
<b>Acrylamide in foodstuffs</b> .....	<b>38</b>
<b>Test dishes</b> .....	<b>39</b>

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# Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

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## Before installation

### Transport damage

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

### Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

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## Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

### Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.  
Never store combustible items in the cooking compartment.  
Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.  
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding  
Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.  
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

### **Hot accessories and ovenware**

There is a risk of burns.  
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

### **Incorrect repairs**

There is a risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.  
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box.  
Call the after-sales service.

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## Causes of damage

### **Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor**

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.

This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

### **Water in the hot cooking compartment**

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

### **Moist food**

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

### **Fruit juice**

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

### **Cooling with the oven door open**

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

### **Very dirty oven seal**

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

### **Oven door as a seat or storage space**

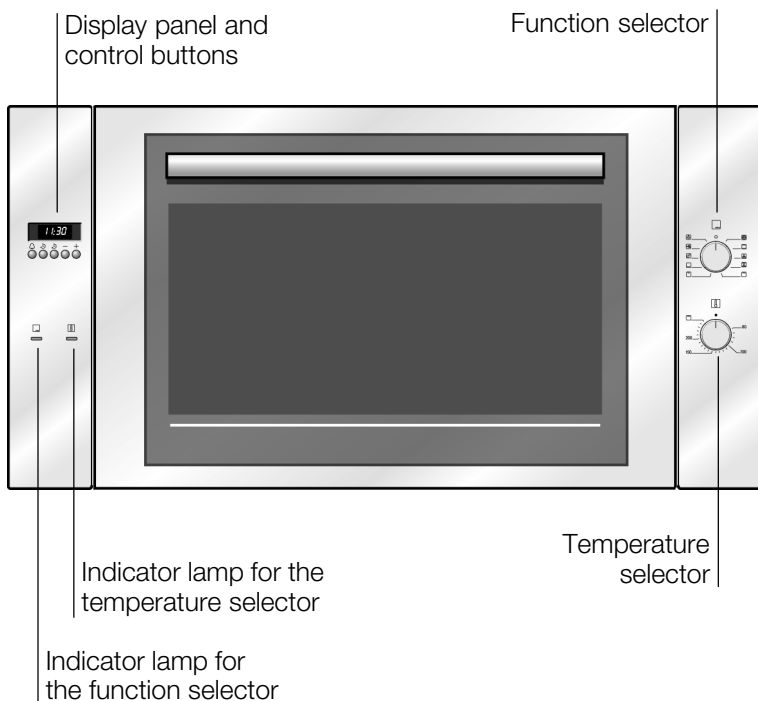
Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

### **Transporting the appliance**

Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

# Your new cooker

Here you will learn about your new cooker. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.














## Control knobs

The control knobs are retractable. To lock it in or out, press the zero position on the control knob.

## Function selector

Use the function selector to set the type of heating.

Setting	Use
 Off position	The oven is switched off.
 3D hot air*	For cakes and pastries on one or two levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
 Top/bottom heat	For cakes, bakes and lean roasts. Heat is emitted evenly from the top and bottom.
 CircoTherm intensive	For the quick preparation of frozen products without pre-heating, e.g. pizza, chips or strudel. The bottom heating element and the ring heating element in the rear wall heat up.
 Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the dish.
 Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The entire area under the grill element becomes hot.
 Grill, small area	For grilling small quantities of steaks, sausages, bread and pieces of fish. The centre part of the grill element becomes hot.
 Bottom heat	For preserving, browning and the final baking stage. Heat is emitted from below.
 Defrost	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the dish.
 Rapid heating	For rapid preheating of the oven without accessories.
 Oven light	Switches on the oven light.




\* The type of heating used to determine the energy efficiency class in accordance with EN50304.


When you make settings, the oven light in the cooking compartment switches on.

## Temperature selector

Set the temperature or grill setting using the temperature selector.






Setting		Meaning
●	Off position	The oven does not heat up.
60-250	Temperature range	The temperature in the cooking compartment in °C.
	Grill setting	The grill setting for the grill, small  and large  area.

The indicator lamp  is lit when the oven is heating up. It is turned off during heating pauses.

## Buttons and display


You can use the buttons to set various additional functions. You can read the values that you have set in the display.

	Timer button	Use this button to set the timer.
	Cooking time button	Use this button to set the cooking time.
	End button	Use this button to set the end time.
–	minus button	Use this button to decrease the setting values.
+	plus button	Use this button to increase the setting values.

## Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

### Oven light

During operation, the oven light in the cooking compartment is on. The  setting on the function selector can be used to switch on the light without heating the oven.

### Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

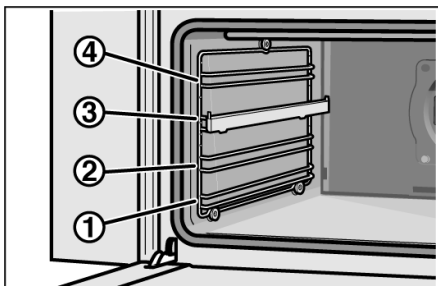
So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

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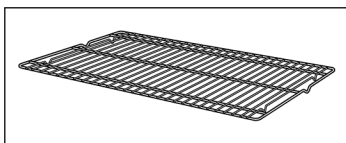
## Accessories

The accessories can be inserted into the oven at 4 different levels.

The pull-out rail at height 3 allows you to pull the accessories out further without them tipping.

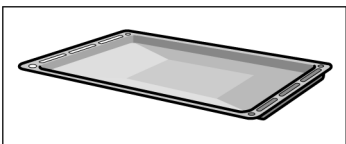


The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.



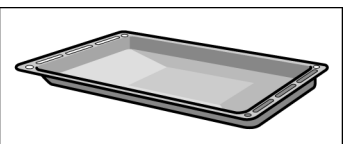
### Wire shelf

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



### Enamel baking tray

For cakes and biscuits.



### Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

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# Before using for the first time



This section tells 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.

First, check whether the A symbol and three zeros are flashing in the display.

**If the A symbol and three zeros are flashing in the display**


Set the time.

1. Press cooking time button  and the end button  at the same time.  
0.00 appears in the display.
2. Use the + button to set the time.


After a few seconds, the time is saved. The appliance is then ready for use.

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## Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the 3D hot air  to 240 °C for one hour.

Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to select 3D hot air .
2. Use the temperature selector to select 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the zero setting.

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## Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

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# Setting the oven

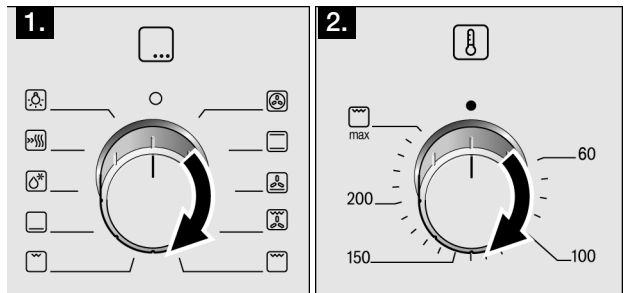
There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.

You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

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## Type of heating and temperature

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.



The oven begins to heat up.

## Switching off the oven

Turn the function selector to the zero setting.


## Changing the settings

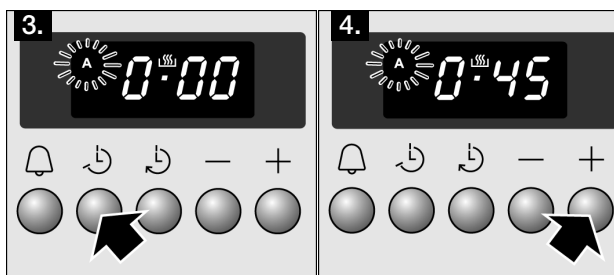
The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

## If the oven is to switch off automatically

Perform the settings as described in steps 1 and 2. Set the duration (cooking time) for your meal.



Example: cooking time 45 minutes

3. Press the cooking time button .  
The A symbol flashes.
4. Use the + button to set the cooking time.




The oven starts after a few seconds. The time reappears in the display. The A symbol lights up in the display.


### The cooking time has elapsed

A signal sounds. The oven switches off. Press the cooking time button  and the end button  at the same time. The signal ceases and the A symbol goes out. Switch off the function selector.

### Changing the setting

Press the cooking time button . Use the + or – button to change the cooking time.

### Cancelling the setting

Press the cooking time button . Press the – button until zero is shown in the display. Switch off the function selector.


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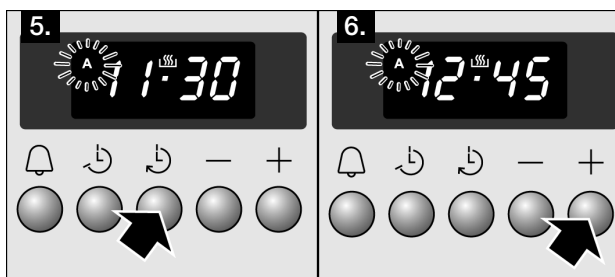
## If the oven is to switch on and off automatically

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



Set the oven settings as described in steps 1 to 4. The oven starts.

Example: it is 10:45 am. The meal will take 45 minutes to cook and must be ready at 12:45 pm.

5. Press the end button .  
The display shows when the meal will be ready.
6. Use the + button to set a later end time.



The setting is adopted after a few seconds.

A signal sounds. The oven switches off. Press the cooking time button  and the end button  at the same time. The signal ceases and the A symbol goes out.

Switch off the function selector.

**The cooking time has elapsed**

**Note**

You can make changes as long as the A symbol is flashing. The setting has been adopted if the symbol is lit.


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## Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.


Use rapid heating when temperatures above 100 °C are selected.

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Set the function selector to .
2. Use the temperature selector to set the temperature.

The oven will start heating after a few seconds.  
The  indicator lamp lights up.

### **The rapid heating process is complete**

The  indicator lamp goes out. Place your dish in the oven and select the desired type of heating.

### **Cancelling rapid heating**

Turn the function selector to the zero position. The oven switches off.



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## **Time**

When the oven is first connected or after a power failure, three zeros and the A symbol flash in the display. Set the time.

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

### **Setting procedure**

1. Press the cooking time button  and the end time button  at the same time.  
0.00 appears in the display.

2. Use the + button to set the time.

After a few seconds, the time is saved.

### **Changing the time, e.g. from summer to winter time**

Press the cooking time button  and the end time button  at the same time and change using the + button or – button.




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# Timer


You can use the timer as a kitchen timer. It operates independently of the oven.

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## Setting procedure

1. Press the  timer button.  
The  symbol flashes.
2. Use the + button to set the timer time.  
The timer starts after a few seconds. The  symbol lights up in the display.


### The time has elapsed

A signal sounds. Press the  timer button. The symbol will go out. 0.00 is shown in the display. After a few seconds, the time appears again.




### Changing the timer time

Press the  timer button. Use the + or – button to change the time.

### Cancelling the setting

Press the  timer button. Press the – button until zero is shown in the display.

### If the timer and the cooking time are counting down simultaneously

Both symbols light up. The timer time counts down in the background.  
To call up the remaining cooking time , the end time , timer  or time: press the relevant button. The relevant time is shown for a few seconds in the display.



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# Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

## Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

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## Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Enamel surfaces (smooth surfaces)	To facilitate cleaning you can switch on the interior lighting and detach the appliance door if necessary.  Apply commercially available detergent or vinegar solution with a soft, damp cloth or chamois leather; dry with a soft cloth.  Loosen baked on food residues with a damp cloth and detergent.  We recommend using oven cleaning gel if the oven is very dirty. This can be applied neat to the stain.  Leave the cooking compartment open to dry after cleaning.
Self-cleaning surfaces (rough surfaces)	Please observe the instructions in the section: Self-cleaning surfaces
Oven carriage floor	Hot soapy water or a vinegar solution: Clean with a dish cloth.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

## **Cleaning the self-cleaning surfaces in the cooking compartment**

The back wall and side walls of the cooking compartment are coated with self-cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation, the better the result will be.

If dirt is still visible after several uses, clean the back wall and side walls with hot soapy water and a soft sponge.

Discolouration may occur over time that cannot be removed. This does not damage the enamel.

### **Important notes**

Never use abrasive cleaning agents. You could scratch or destroy the coating.

Never treat the back wall or side walls with oven cleaner.

If oven cleaner accidentally gets on to the coating, remove it immediately with a soft sponge and plenty of water.

## **Cleaning the cooking compartment floor and ceiling**

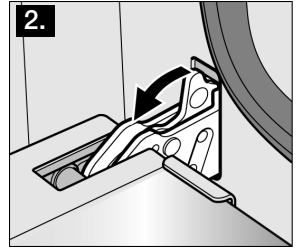
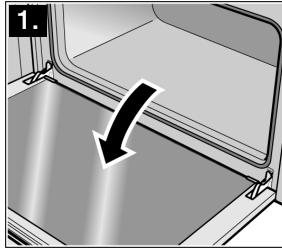
Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.

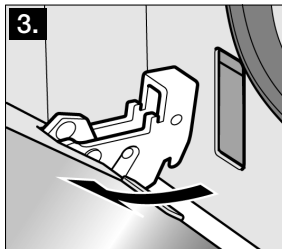
Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

## Detaching the oven door

1. Open the oven door fully.
2. Move the two locking levers up on the left and right-hand sides.  
Ensure that you do not close the oven door while the locking levers are folded up. The hinges could become bent and this could damage the enamel.

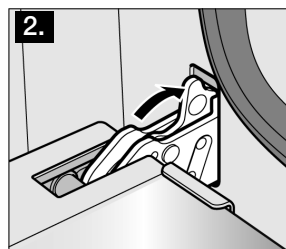
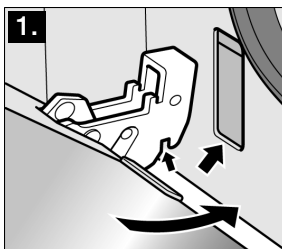


3. Close the oven door halfway.  
With both hands, grip the door on the left and right-hand sides.  
Close the door a little more and pull it out.



## Attaching the oven door

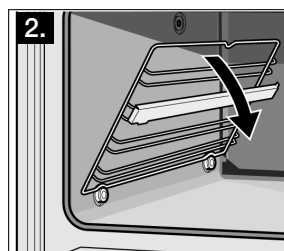
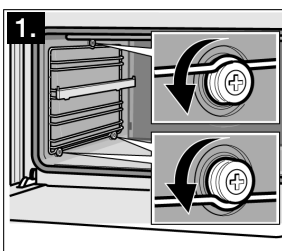
1. When hooking in the oven door, ensure that the notch engages in the slot on the hinges at the bottom.
2. Move both the locking levers back down and close the oven door.



## Cleaning the rails

The rails can be removed for cleaning.

1. Undo first the two lower screws and then the upper screws.
2. The upper rails can be folded down and removed.



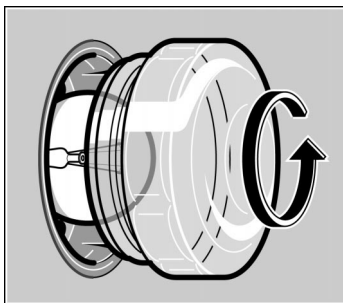
Clean the rails using either washing-up liquid and a sponge or a brush.

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## Changing the oven light bulbs on the left or right

If an oven light bulb fails, it must be replaced. Heat-resistant replacement bulbs can be obtained from the after-sales service or specialist shops. Only use these bulbs.

1. Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti-clockwise.



4. Replace the oven light bulb with a bulb of the same type.
5. Screw on the glass cover again.
6. Remove the tea towel and switch the circuit breaker back on.

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# Troubleshooting

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

<b>Problem</b>	<b>Possible cause</b>	<b>Notes/remedial action</b>
The oven does not work.	Blown fuse	Look in the fuse box and check that the fuse is in working order.
	Power cut	Check whether the kitchen light switches on.
The oven cannot be switched off.	The electronics are defective.	Switch off the fuse. Contact the after-sales service.
The clock display flashes.	Power cut	Reset the clock.
The oven does not heat up.	Blown fuse.	Check or replace the fuse.
	The function selector has not been set.	Set the function selector.
The door glass is broken.		Switch off the oven. Contact the after-sales service.
Fruit juice or egg white marks on enamelled surfaces.	Moist cake or meat juices.	Harmless change in the enamel, cannot be removed.

**Repairs may only be carried out by fully trained after-sales service engineers.**

Improper repairs may constitute serious hazards to the user.

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# After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

## 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.

The rating plate containing these numbers is found on the right, on the side of the oven door.

You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

E no.	FD no.
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After-sales service 📞
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# Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

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## Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

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

Open the oven door as little as possible while you are cooking, baking or roasting.

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 loaf 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.

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## Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC 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.

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# Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

## Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and consistency of the food.


Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

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# Cakes and pastries

## Baking on one level

Cakes have the best chance of being a success if you bake them on one level with top/bottom heating .

If you bake with hot air :

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.

## Baking tins

It is best to use dark-coloured metal baking tins.

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.

If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.






## Tables

The tables show the ideal type of heating for the various cakes and pastries.








The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower temperature allows more even browning. You can increase the temperature next time if necessary.










If you preheat the oven, shorten the baking time by 5 to 10 minutes.

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

<b>Cakes in tins</b>	<b>Ovenware</b>	<b>Level</b>	<b>Type of heating</b>	<b>Temperature in °C</b>	<b>Baking time in minutes</b>
Sponge cake, simple	Ring/loaf tin	2		150-170	50-60
Delicate fruit flan, sponge	Springform/ring cake tin	2		170-190	50-60
Sponge flan, 6 eggs Preheat	Dark springform cake tin	3		150-170	30-40
Fruit tart or cheesecake on pastry base*	Dark springform cake tin	3		150-170	70-90
Savoury cakes*	Dark springform cake tin	2		170-190	60-70

\* Turn off the oven and allow the tart or cheesecake to cool for an additional 20 minutes with the oven door closed.

<b>Cakes on trays</b>	<b>Accessories</b>	<b>Level</b>	<b>Type of heating</b>	<b>Temperature in °C</b>	<b>Baking time in minutes</b>
Sponge with dry topping	baking tray	3		150-170	30-40
Sponge with moist topping (fruit)	baking tray	3		150-170	40-60
Yeast dough with dry topping	baking tray	3		150-170	30-40
Yeast dough with moist topping (fruit)	baking tray	3		150-170	40-60
Swiss roll, preheat	baking tray	3		170-190	15-20
Plaited loaf with 500 g flour	baking tray	3		150-170	30-45
Pizza	baking tray	3		200-220	25-35




Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Baking tray	3		140-160	15-25
	Baking tray + universal pan	2+4*		140-160	25-35
Viennese whirls	Baking tray	3		140-160	20-35
	Universal pan + baking tray	2+4*		140-160	30-45
Macaroons	Baking tray	3		80-100	100-150
Meringue	Baking tray	3		110-130	30-40
Choux pastry	Baking tray	3		210-230	35-45
Puff pastry	Baking tray	3		180-200	20-30
Leavened cake	Baking tray	3		190-210	20-30

\* Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

## Bread and bread rolls

When baking bread, unless otherwise stated, preheat the oven.

Never pour water into the hot oven.

Bread and bread rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Baking tray	2		250/190	5-10/35-45
Bread rolls (do not preheat)	Baking tray	3		200-220	25-30
Rolls made with yeast dough, sweet	Baking tray	3		170-190	15-20

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## Baking tips

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You want to bake following your own recipe.

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This way you will be able to establish whether the sponge cake is baked through.

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The cake collapses.

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The cake has risen in the middle but has sunk around the edge.

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The cake goes too dark on top.

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The cake is too dry.

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The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).

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The cake is unevenly browned.

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The bottom of a fruit cake is too light.

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The fruit juice overflows.

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Small baked products made out of yeast dough stick to one another when baking.

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Use similar items in the baking tables as a guide.

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Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.

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Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

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Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.

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Place it lower in the oven, select a lower temperature and bake the cake for a little longer.


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When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

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Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.

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Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using  top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.

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Place the cake one level lower the next time.

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Next time, use the deeper universal pan, if you have one.

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There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.

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You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.

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Condensation forms when you bake moist cakes.

Always use hot air  to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

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Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

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## Meat, poultry, fish

### Notes regarding ovenware

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

Glass ovenware is most suitable. The lid of the roasting dish should fit and close properly.

Add a little more liquid when using enamelled roasting dishes.

If stainless-steel roasting dishes are used, meat will not be so well browned and may be cooked a little less. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Ovenware without lid = uncovered

Ovenware with lid = covered

Place hot glass ovenware on a dry mat. The glass could crack if placed on a cold or wet surface.

### Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.

The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware.

Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

## Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 10-15 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4. The high heat distorts it and the cooking compartment can be damaged when removing it.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn the food after  $\frac{2}{3}$  of the stated time.

The grill element switches on and off continually. This is normal.

## Meat












Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.



Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
<b>Beef</b>						
Pot-roasted beef	1.5 kg	Covered	2		170-190	160-180
Sirloin, medium*	1.0 kg	Uncovered	2		170-190	60-90
Steaks, 3 cm thick, medium		Wire rack**	4			15-20
<b>Veal</b>						
Roast veal	1.5 kg	Uncovered	2		140-170	120-140
<b>Pork</b>						
Joint without rind (e.g. neck)	1.5 kg	Uncovered	2		170-200	100-120
Joint with rind (e.g. shoulder)	1.5 kg	Uncovered	2		170-200	110-130
<b>Lamb</b>						
Boned leg of lamb, medium	1.5 kg	Uncovered	2		160-190	90-110
<b>Sausages</b>		Wire rack**	4			10-15
<b>Meat loaf</b>	Made from 500 g meat	Uncovered	2		170-200	60-70

\* 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.

\*\* Insert the universal pan at level 1.

## Poultry

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

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.






When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Place whole poultry on the lower wire rack breast-side down. Turn after  $\frac{2}{3}$  of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.

Turn poultry portions after  $\frac{2}{3}$  of the 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	Accessories	Level	Type of heating	Temperature in °C	Duration, minutes
Whole chickens, 1 to 4	1 kg each	Wire rack*	2		190-210	80-90
Poulard, whole	1.6 kg	Wire rack*	2		190-210	90-110
Goose, whole	3.5 - 4 kg	Wire rack*	2		150-170	160-180
Duck, whole	1.7 kg	Wire rack*	2		150-170	100-120
Small turkey, whole	3.0 kg	Wire rack*	2		150-170	110-130

\* Insert the baking tray at level 1.




## Fish

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here and the oven is kept cleaner.

Turn the pieces of fish after  $\frac{2}{3}$  of the grilling time.

There is no need to turn a whole fish. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

For fish fillets, add a few tablespoons of liquid to steam.

Fish	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Fish, whole	1.5 kg	Wire rack*	2		150-175	50-80
Fish steak, 3 cm thick		Wire rack*	4			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 joint.

How to tell when the roast is ready.

The roast is too dark and the crackling is partly burnt.

The roast looks good but the juices are burnt.

The roast looks good but the juices are too clear and watery.

Steam rises from the roast when basted.

Select the next lowest weight from the instructions and extend the time.

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.

Check the shelf position and temperature.

Next time, use a smaller roasting dish or add more liquid.

Next time, use a larger roasting dish and use less liquid.







This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

## Bakes, gratins, toast

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

Always place the ovenware on the wire rack.

The cooking information for a bake depends on the size of the dish and the height of the bake. The figures in the table are only reference values.

Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish	2		170-190	50-60
Pasta bake	Ovenproof dish	2		190-210	40-50
Potato gratin, raw ingredients, max. 4 cm deep	1 ovenproof dish	2		160-180	60-80
	2 ovenproof dishes	1+3		150-170	60-80
Toast with topping, 12 slices	Wire rack*	3			7-10






\* Insert the universal pan at level 1.

## Prepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.


Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
<b>Pizza, frozen</b>					
Pizza with thin base	Universal pan	2		200-220	15-25
Pizza with deep-pan base	Universal pan	2		170-190	20-30
<b>Potato products, frozen</b>					
Chips	Universal pan	3		190-210	20-30
<b>Baked items, frozen</b>					
Bread rolls, baguette	Universal pan	2		180-200	10-15
<b>Baked items, prebaked</b>					
Part-cooked rolls or part-cooked baguette	Universal pan	2		190-210	10-15

## Special dishes

### Proving yeast dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

### Preparation

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 60 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins

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## Defrosting


Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

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Frozen food	Accessories	Level	Type of heating	Temperature in °C
e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1	 *	The temperature selector remains switched off

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## Acrylamide in foodstuffs

### 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, fine baked goods (biscuits, gingerbread, cookies).

### Tips for keeping acrylamide to a minimum when preparing food

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#### General

Keep cooking times to a minimum.  
Cook meals until they are golden brown, but not too dark.  
Large, thick pieces of food contain less acrylamide.

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#### Baking

Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.

#### Biscuits

Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air.

Egg or egg yolk reduces the production of acrylamide.

#### Oven chips

Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

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# Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN60350 and DIN44547.








## Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.

Viennese whirls: baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.





Apple pie on 1 level:  
place dark springform cake tins on the same level.

Cakes in tinplate springform cake tins:  
Place the springform cake tins on the universal pan instead of on the wire rack.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls	Baking tray	3		140-160	20-35
	Universal pan + baking tray	2+4		140-160	30-45
Small cakes, 24 cakes	Baking tray	3		140-160	20-30
Small cakes, 48 cakes	Universal pan + baking tray	2+4		140-160	35-45
Hot water sponge cake (preheat)	Springform cake tin on the wire rack	2		150-170	30-40
Yeast cakes on a baking tray	Baking tray	3		150-170	40-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		180-200	70-80

## Grilling

If placing food directly on the wire rack, you should also insert the universal pan at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and ovenware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast preheat grill for 10 minutes	Wire rack	4			0,5-2
Beefburgers, 20 burgers* preheat grill for 5 minutes	Wire rack	4			20-25

\* Turn after  $\frac{2}{3}$  of the time.