

Wall Oven BL 253

Questions?

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We look forward to hearing from you!

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Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

⚠ Warning: When properly cared for, your new oven has been designed to be safe and reliable. Read all instructions carefully before use.

These precautions will reduce the risk of burns, electric shock, fire and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those on the following pages.

Important Safety Instructions

Please read the following instructions to ensure safety when working with your new oven.

Fire Safety

Do not use aluminum foil or protective liners to line any part of an appliance, especially surface unit drip bowls or oven bottom. Installation of these liners may result in risk of electric shock or fire.

Never allow electrical appliance cords to become pinched in the hot oven. The cord's insulation can melt, causing risk of electric shock or fire.

If materials inside an oven or warming drawer should ignite, keep the door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.

Use this appliance only for its intended use as described in this manual. For example, never use the appliance for warming or heating the room. Never use the appliance for storage.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Always have a working smoke detector near the kitchen.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Be careful with food that is prepared with drinks with a high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the oven. There is a risk of burning. Only use small quantities of drinks with a high alcohol content and open the oven door carefully.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.

WARNING – TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- **SMOTHER FLAMES** with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. **EXERCISE CAUTION TO PREVENT BURNS.** If the flames do not go out immediately, **EVACUATE AND CALL THE FIRE DEPARTMENT.**
- **NEVER PICK UP A FLAMING PAN** – you could be burned.
- **DO NOT USE WATER**, including wet dishcloths or towels – a violent steam explosion will result.
- Use an extinguisher **ONLY** if:

You know you have a Class ABC extinguisher and you already know how to operate it.

The fire is small and contained in the area where it started.

The fire department is being called.

You can fight the fire with your back to an exit. Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the oven.



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Burn Prevention

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing, potholders or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. These surfaces include oven vent openings, surfaces near these openings and oven doors.

Exercise caution when opening the appliance. Standing to the side, open the door slightly to let hot air and steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Wear proper apparel. Never wear loose-fitting or hanging garments while using the appliance.

Child Safety

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow anyone to climb, stand, lean, sit or hang on any part of an appliance, especially a door, warming drawer or storage drawer. This can damage the appliance, and the unit may fall down, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

Never let children operate or play with door controls.

CAUTION – Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Cleaning Safety

IMPORTANT SAFETY NOTICE: The California Safe Drinking and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel and the elimination of soil during self-cleaning can generate small amounts of carbon monoxide.

The fiberglass insulation in self-cleaning ovens gives off very small amounts of formaldehyde during the first several cleaning cycles.

California lists formaldehyde as a potential cause of cancer. Carbon monoxide is a potential cause of reproductive toxicity.

Exposure to these substances can be minimized by:

- Providing good ventilation when cooking with gas.
- Providing good ventilation during and immediately after self-cleaning the oven.
- Operating the unit according to the instructions in this manual.

Do not clean the appliance while it is still hot. Some cleaners produce noxious fumes when applied to a hot surface. Wet clothes or sponges can cause burns from steam.

Keep oven free from grease build-up.

Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Clean only parts listed in manual.

Before self-cleaning the oven, remove broiler pan and other utensils.

Wipe out excessive spillage before self-cleaning the oven.

When self-cleaning, confirm that the door locks and will not open. If the door does not lock, do not run self-cleaning. Contact repair service.

Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-cleaning, fumes are released that may be harmful to birds. Other kitchen fumes such as overheated margarines and cooking oils may also be harmful.

Cookware Safety

Follow the manufacturer's directions when using cooking or roasting bags.

Cookware not approved for use with ceramic cooktops may break with sudden temperature changes. Use only pans that are appropriate for ceramic cooktops (only certain types of glass, heatproof glass, ceramic, earthenware, or other glazed utensils are suitable). See Cookware Selection Guide for further details.

Proper Installation and Maintenance

Inspect the oven after unpacking it. Do not install or connect the oven if it was damaged during transport. Operating it could cause risk of injury.

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to a properly grounded outlet. Refer to installation instructions for details.

The appliance must be installed securely and properly before using it for the first time.

This appliance is intended for normal family household use only. It is not approved for outdoor use. Refer to Warranty for more information. If you have any questions, contact the manufacturer.

Do not operate this appliance if it is not working properly or if it has been damaged. Contact an authorized servicer.



Important Safety Instructions

READ AND SAVE THESE INSTRUCTIONS

Do not obstruct oven vents.

Do not repair or replace any parts of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

Do not cook with broken ceramic. If ceramic should break, cleaning solutions and spills may penetrate the broken ceramic and create a risk of electric shock. Contact a qualified technician immediately.

To avoid electrical shock hazard, before servicing the appliance, switch power off at the service panel and lock the panel to prevent the power from being switched on accidentally.

Preventing Damage to the Oven

Many causes of damage can be prevented. Please read the following instructions to ensure that your new oven provides you with many years of good use.

Oven

Do not spray water into hot oven. This could damage the enamel.

Do not place cookware near edge of ceramic surface. Cookware must not stick out beyond the edge of the accessory support posts. Otherwise, it could damage the oven interior.

Use cookware appropriate for this oven. Always place cookware in the center of the ceramic glass.

Do not cover vent openings at the top of the oven. This could cause the oven to overheat.

Ceramic Glass

Cookware and accessories with rough undersides can scratch the ceramic glass. Check cookware and accessories before use.

Salt, sugar and sand can scratch the ceramic glass. When heated, they can cause stains that cannot be removed.

Do not use the ceramic glass as a work or storage surface.

Do not use plastic cookware. When heated, plastic will melt and cause stains that cannot be removed. Use cookware appropriate for this oven.

Lift Door

The lift door can be damaged if it runs into an object. Keep the area where the lift door travels clear of objects.

Do not lean against or sit on the ceramic glass.

Adjacent Cabinets

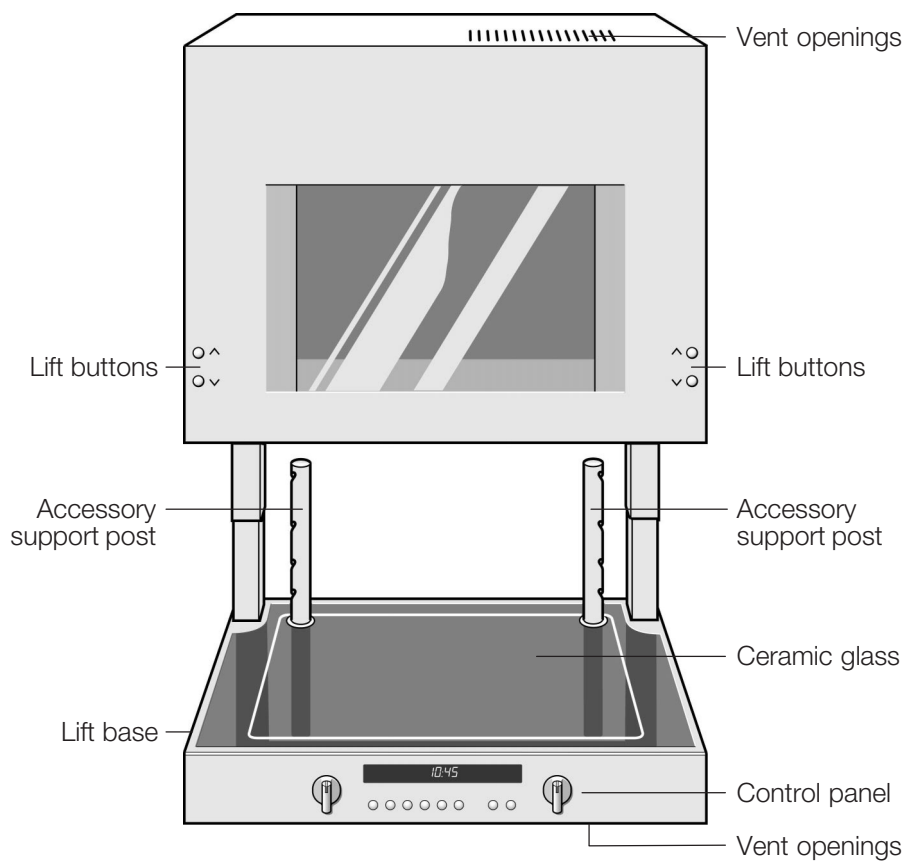
The oven will not close properly if gasket is heavily soiled. Hot air escaping from oven can damage the front of adjacent cabinets. Keep oven gasket clean.

Let oven cool in closed or completely open position. If oven is open only slightly, hot air can damage the front of adjacent cabinets over time.

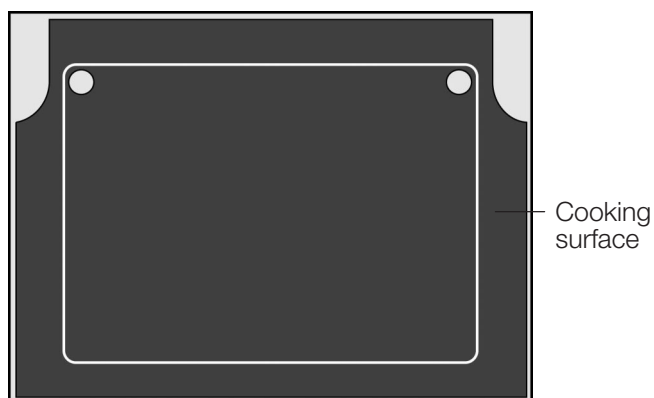
SAVE THESE INSTRUCTIONS.

Wall Oven

This section contains information about your new oven. It describes the lift door and the control panel with buttons and displays. Information on cooking modes and included accessories is also provided.



Ceramic Glass



Lift Door

Use the lift door function to open the oven in order to attach accessories to support posts and cook foods. The extremely ergonomic and convenient design of the oven makes it easy to open and operate. It is no longer necessary to reach into the oven and manually place the racks at the right height.

Opening and Closing the Oven

Use the lift buttons on the front of the oven to control the lift door. The two sets of buttons on the left and right side of the front of the oven work the same.

To open the oven:

Press the Open V button.

To close the oven:

Press the Close ^ button.

Press the appropriate button until the lift base reaches the desired position.

Storing lift door position in memory:

The preferred lift base position can be stored in memory. The lift door travels up to the position stored in memory and stops.

- 1 Use the Close ^ button to close the oven door and the main power switch ① to turn it off.
- 2 Set the lift base at the desired position.
- 3 Press V on the control panel until a beep sounds. The lift door position is stored.

A new lift door position can be stored at any time. The lift door position must be stored into memory again after a power outage.

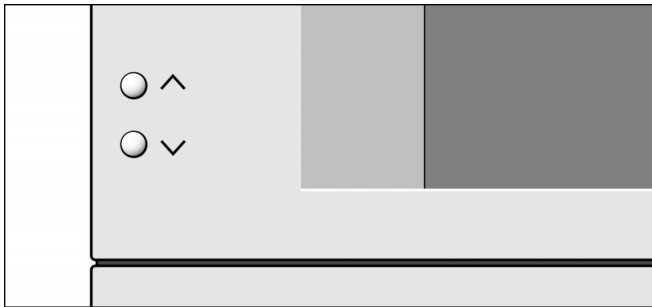
- Pinch Protection:
The lift door stops and reverses slightly if it encounters resistance. Close the oven to ensure that the lift door and Pinch Protection continue to work properly.

To prevent injury and damage, make sure that hands are not in danger of becoming pinched. Keep the area where the lift door travels clear of objects.

- Lift door speed:
The basic speed at which the lift door travels can be adjusted.
Refer to “Basic Settings” for more information.

Note: The control panel is disabled when the lift door is moving.

Do not load lift door with objects weighing more than 22 lb.



Control Panel

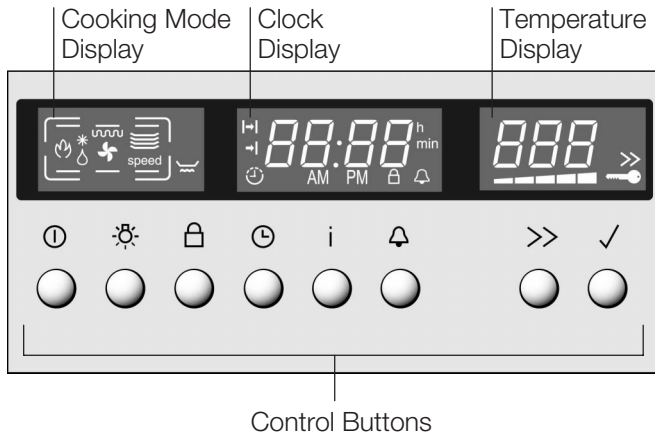
Use the control panel to adjust oven settings. The different controls are explained in this section.

Buttons and Displays

Use the control buttons to start the oven and set various functions.

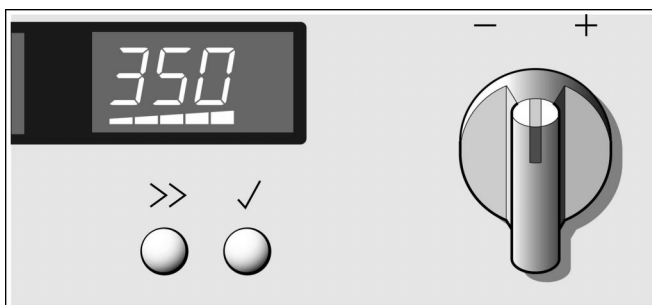
The display shows the set values. A setting can be adjusted when its icon is blinking in the display.

Not all icons appear in the display at the same time.



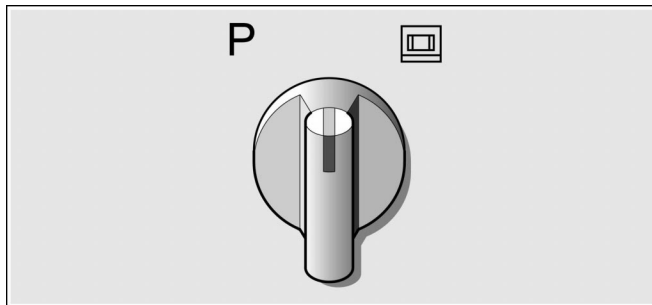
Button	Function
ⓘ Main power switch	Turns oven on and off
☀ Light	Turns oven lights on and off
🔒 Padlock	Turns child safety panel lock on and off
🕒 Clock	Sets Clock Time 🕒, Cook Time 🕒 and End Time 🕒
i Information	Displays basic settings and preheat temperature
🔔 Timer	Sets the timer
➡➡ Fast Preheat	Heats up oven very quickly
✓ Confirm / Start	Confirms settings or starts oven

Icon	Description
🔑 Key	Indicates that panel lock is on
🔒 Padlock	Indicates that lift door function is disabled















The temperature monitor is the bar that fills five fields in the temperature display.

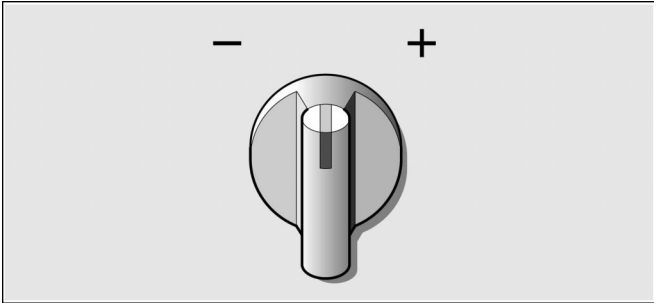
The bar indicates the rise in temperature or the residual heat in the oven.



Function Selector








Use the function selector to set the cooking mode. The relevant icon appears in the cooking mode display. A default value appears in the temperature display for each cooking mode.

Cooking Mode	Function
 Top/Bottom Heating	For cakes and pies in molds, in pans and on baking sheets, and soufflés and lean cuts of roast
 Pastry Mode	For yeast-based pastries and breads, sponge cakes, éclairs and cream puffs
 Convection	For pizza, cakes, cookies and puff pastries set on two levels: hang accessory at position 1 or 3
 Speed Convection	For placing frozen products directly on ceramic top without preheating
 Convection Roast	For large cuts of meat, whole poultry and whole fish
 Convection Broil	For cuts of meat, poultry pieces and fish steaks
 Broil	For steaks, sausages and toasted foods
 Defrost/Proof	For defrosting food at 70 °F and between 90 °F and 120 °F
 Keep Warm (open)	Keeps food warm while oven is open and for melting chocolate, butter, chocolate and gelatin
 Preheat Cookware	Warms up porcelain dishes between 100 °F and 140 °F
 Keep Warm (closed)	Keeps food warm between 150 °F and 210 °F while oven is closed
 Self-Cleaning	For oven self-cleaning



Settings Knob

Use the Settings knob to change settings.

Ranges	Description
100 °F - 500 °F	Cooking mode temperatures Exceptions: Defrost/Proof  at 70 °F and between 90 °F and 120 °F Preheat Cookware  between 100 °F and 140 °F Keep Warm (closed)  between 150 °F and 210 °F
1 - 3	Broil  and Convection Broil  levels
1	Keep Warm (open)  level
1 - 3	Self-Cleaning  levels
0:01 h - 23:59 h	Cook time between 1 minute and 23:59 hours
0:05 min - 12:00 h	Timer time between 5 seconds and 12:00 hours

Oven and Accessories

This section provides information on the oven parts and accessories. It explains how to attach accessories and how to use the ceramic glass.

Oven

The oven has a cooling fan. The fan turns on and off as needed while the oven is running. It runs for a while after the oven is turned off to help cool the oven faster.

Warm air escapes from the top of the oven and from underneath the lift base.

Warning! Do not cover vent openings. This could cause the oven to overheat.

The oven stops heating if it is opened while running. Any time left on the timer is canceled. Press ✓ to start the oven again once the oven is closed.

⚠ Warning: Do not use aluminum foil or protective liners to line any part of an appliance, especially surface unit drip bowls or oven bottom. Installing these liners may result in risk of electric shock or fire.

Oven Lights

The oven has a ceiling light and two sidewall lights.

The lights cannot be turned on during Self-Cleaning 🔥.

- Light button ⚡:
The Light button ⚡ turns the lights on or off.
- Oven operation:
The lights turn on when main power switch ① is used to turn the oven on, and they turn off when the oven is turned off.

Adjusting oven settings:

The lights are switched off at set temperatures of up to 140 °F and during Self-Cleaning 🔥.

Exception: When defrosting with Defrost/Proof 🧊 at 70 °F, the lights turn on.

This allows for more precise temperature control. If the oven is set to turn on and off automatically, the lights remain off until the oven starts. The lights stay on as long as a Cook Time is running. The lights turn off as soon as the Cook Time ends.

- Lift door operation:
Only the ceiling light comes on when the oven is opened.

When the oven is off:

If the lights are off, the oven ceiling light turns on when the oven is opened. It turns off as soon as the oven is closed.

If the lights are on, the side wall lights turn off when the oven is opened. All lights turn off as soon as the oven is closed.

When the oven is on:

If the lights are off, the ceiling light turns on when the oven is opened. All lights turn on as soon as the oven is closed.

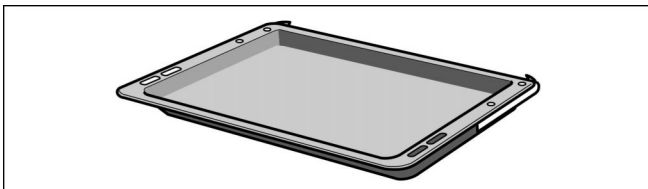
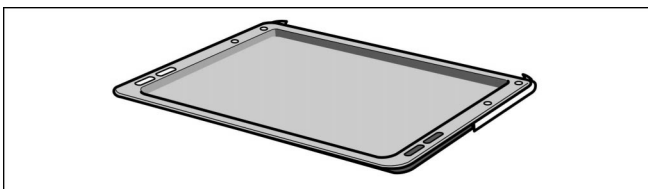
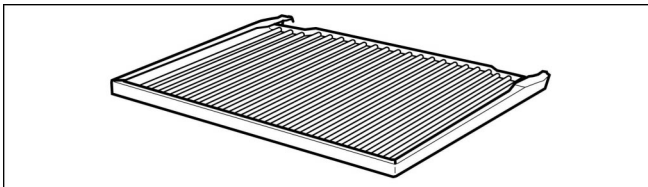
If the lights are on, the side wall lights turn off when the oven is opened. They turn on again as soon as the oven is closed.

Accessories

Accessories or other special items can be purchased in retail stores or through customer service. Please provide the BA or BS number when ordering.

You can find a wide range of accessories for your oven in our brochures or on the Internet.

The accessory may lose its shape when it heats up. It will return to its regular shape as soon as it cools down. This is normal and does not affect operation.



- Broil rack BA 236200:
For cookware, cake tins, roasts, cuts for broiling and frozen foods.
- Baking sheet BA 226200:
For cakes and cookies.
- Broiler pan BA 226210:
For moist cakes, baked goods, frozen foods and large roasts.
This pan can also be used as a drip pan to catch drippings and fat when broiling directly on the broil rack.

Special items	Use
Broil tray BA 236210	For broiling food in the broiler pan
Pizza paddle BS 020002	For easy insertion and removal of baked goods

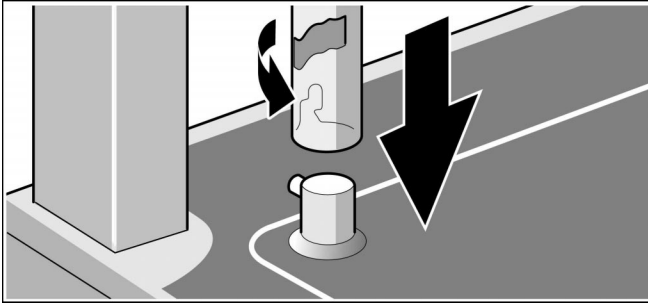
Accessory Support Posts

Attach the support posts to the oven in order to hang the accessories.

Make sure that the accessory attachment slots are facing outward.

- 1 Attach each support post to the mounting.
- 2 Turn support post slightly outward so that the peg locks into place in the groove.

The support posts can be removed any time. To remove a support post, lift it slightly, turn it inward and pull it up from the mounting.

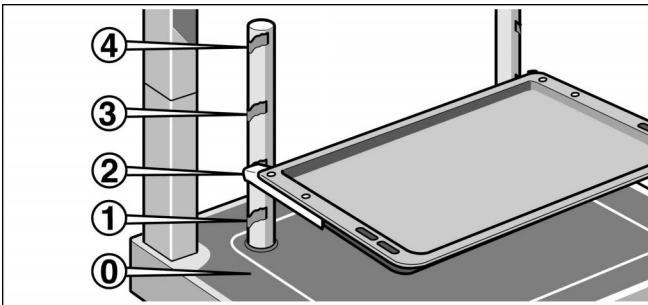


Accessories can be attached to the support at four different positions.

Cookware can also be placed on the ceramic glass of the lift base.

Tilt the accessory slightly toward the insertion slots and attach it to the support posts so that it firmly locks into place.

Place cookware directly on the ceramic glass when using the lift base for cooking.



Ceramic Glass

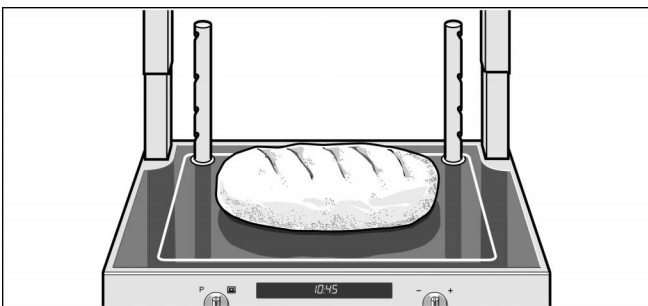
The ceramic glass can be used as an additional cooking surface for many foods. Roasts and baked goods handle direct contact with the cooking surface especially well without the need of an accessory.

Place the cookware directly on the ceramic glass.

Bake bread by placing dough directly on the ceramic glass without using cookware.

Place frozen meals directly on the ceramic glass without using cookware.

Always place food in the center of the cooking surface. Use the marked area on the ceramic glass as a guide.






Getting Started

Please read the important safety instructions in the "Safety" section before using the oven for the first time.

When the oven is ready for operation, heat it up and clean the accessories.

Setting the Clock

The oven is not ready for operation if the Clock icon  and four zeros are flashing in the clock display. Set the time.


- 1 Press the Clock button .
12:00 PM appears in the clock display and the Clock icon  flashes.
- 2 Use the Settings knob to set the current time.





- 3 Press the Clock button .

The oven is ready for operation.

Preheating the Oven

Heat the oven while it is empty and closed to remove the new oven smell.

This is best accomplished by setting the oven to Top/Bottom Heating  for one hour at 475 °F.

- 1 Press the main power switch  until  appears in the cooking mode display.
- 2 Use the function selector to set the oven to Top/Bottom Heating .
- 3 Use the Settings knob to set the temperature to 475 °F.
- 4 Press  to start the oven.

Turn the oven off after an hour using the main power switch .

Cleaning Accessories

Clean accessories thoroughly using warm soapy water and a washcloth to remove any soil accumulated during transport.

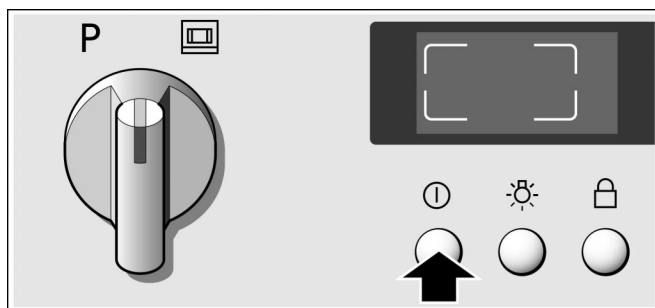
The accessory is dishwasher safe.

Turning the Oven On and Off

A main power switch is included to prevent the oven from being turned on accidentally. The oven settings can only be adjusted when the oven is turned on.

Main Power Switch

Use the main power switch ① to turn the oven on and off.



Turning the oven on: Press the main power switch ① until [] appears in the cooking mode display.

The oven automatically turns off again after a few minutes if no setting is made or a setting has not been confirmed.

The cooking mode display disappears.

To turn the oven off: Press the main power switch ① until the cooking mode display disappears.

Adjusting Oven Settings

“Settings and Tips” provides the best settings for several types of food.

There are several setting options to choose from:

- To turn the oven off manually:
Turn the oven off manually when the food is done cooking.
- The oven turns off automatically:
Other operations must not be interrupted when turning the oven off. Otherwise, the cook time will be exceeded inadvertently.
- The oven turns on and off automatically:
Food preparation can be split up. For instance, food can be placed in the oven in the morning and the oven can be set so that the food is ready at mealtime.

Note: Always press ✓ to start the oven.
If you forget to start the oven, a beep sounds after a few minutes to remind you.

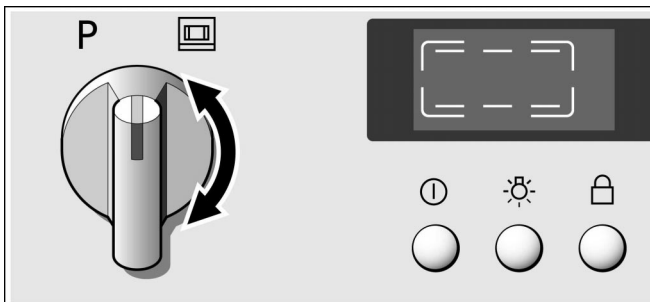
The oven must be closed before it will start.
Exception: The oven must be open to use the Keep Warm (open) ☞ function. The lift door function is disabled and the Padlock icon 🔒 lights up in the temperature display when the oven is open.

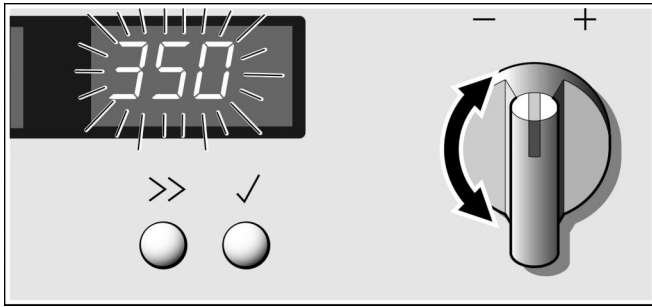
Settings

Use the main power switch ① to turn the oven on.
Settings can now be adjusted.

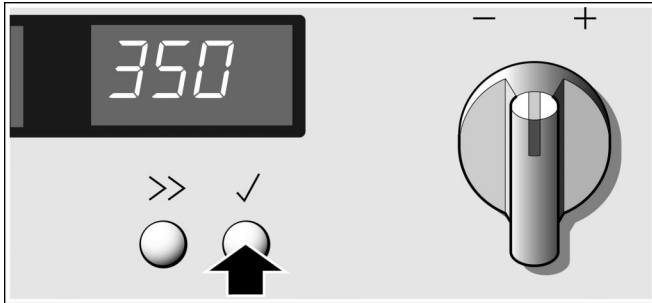
Example: Top/Bottom Heating 🔱, 350 °F.

- 1 Use the function selector to set the desired cooking mode.





- 2 Use the Settings knob to set the desired temperature or broil setting.



- 3 Press ✓ to start the oven.

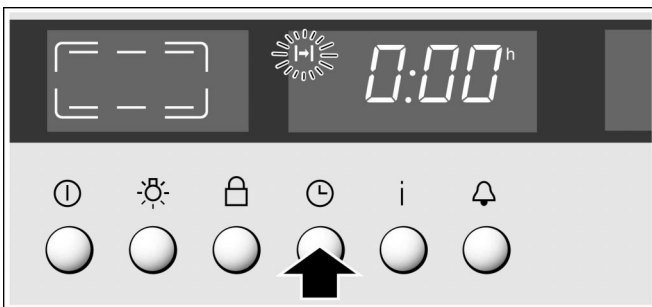
The clock appears in the clock display.

- To turn the oven off:
Use the main power switch ① to turn the oven off when food is done.
- To change settings:
The cooking mode and temperature or broil setting can be changed at any time.
Press ✓ to start the oven again.

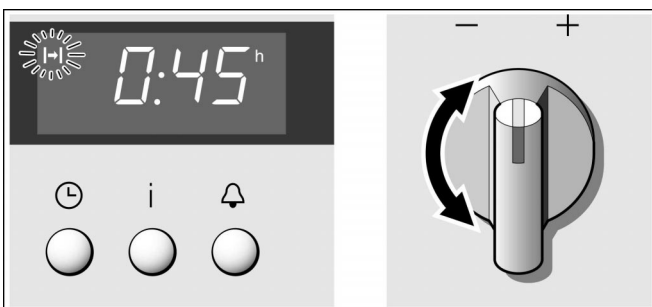
Turning the Oven Off Automatically

Adjust settings as described in 1 and 2. Enter the length of cook time before starting the oven.

Example: Cook time of 45 minutes.




- 3 Press Clock button ⌚ until the Cook Time icon ⌚ flashes in the clock display.

















- 4 Set the desired cook time using the Settings knob.

Default value plus + = 30 min.
Default value minus - = 10 min.

- 5 Press ✓ to start the oven.

The Cook Time icon  lights up in the clock display and the countdown of the cook time appears.

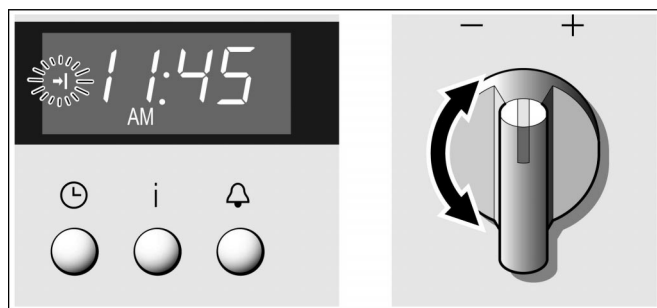
- At the end of cook time:
A beep sounds. The oven stops heating and the oven lights turn off.
The Cook Time icon  flashes and a cook time of 0:00 appears in the clock display.
The temperature or broil setting flashes in the temperature display.
The beep can be canceled early by pressing the Clock button .
Use the main power switch  to turn off the oven.
- To change cook time:
Press the Clock button  until the Cook Time icon  flashes in the clock display.
Turn the Settings knob to change the cook time.
Confirm the change by pressing .
- To clear cook time:
Press the Clock button  until the Cook Time icon  flashes in the clock display.
Use the Settings knob to reset the cook time to 0:00.
Confirm the change by pressing .
- To change settings:
The programmed cook time is cleared if the cooking mode is changed. Cook time stops if the temperature or broil setting are changed.
Press  to start the oven again.
- To clear settings:
Use the main power switch  to turn off the oven.
- To display time settings:
To retrieve End Time  or Time :
Press the Clock button  until the relevant icon appears in the clock display.
The value appears for a few seconds.

Turning the Oven On and Off Automatically

Do not keep food in the oven too long or it will spoil.

Follow steps 1 through 4 as described above. Set the end time to a later time before starting the oven.

Example: It is 9:45 AM. It will take 45 minutes for the food to cook, and the food needs to be ready by 11:45 AM.



- 5 Press the Clock button ⌚ until the End Time icon →| flashes in the clock display.

The time at which the cook time is to end appears in the display.

- 6 Use the Settings knob to set the end time to a later time.

- 7 Press ✓ to adjust settings.

The End Time icon →| lights up and the end time appears in the clock display. The Cook Time icon |→ lights up and countdown of the cook time appears in the clock display when the oven starts.

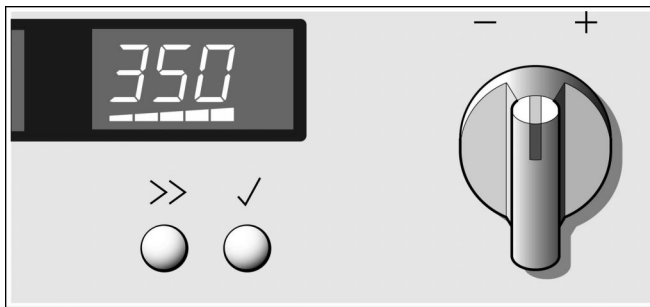
The oven lights remain off until the oven starts.

- When the end time is reached:
A beep sounds. The oven stops heating and the oven lights turn off.
The Cook Time icon |→ flashes and a cook time of 0:00 appears in the clock display.
The temperature or broil setting flashes in the temperature display.
The beep can be canceled early by pressing the Clock button ⌚.
Use the main power switch ① to turn off the oven.
- To change the end time:
Press the Clock button ⌚ until the End Time icon →| flashes in the clock display.
Use the Settings knob to change the end time.
Confirm the change by pressing ✓.
- To clear the end time:
Press the Clock button ⌚ until the End Time icon →| flashes in the clock display.
Use the Settings knob to set the end time back to the current time at which the cook time ends.
Confirm the change by pressing ✓.
The oven starts.
- To change settings:
The programmed cook time and end time are canceled if the cooking mode is changed.
The temperature or broil setting can be changed before the cook time is up.
Confirm the change by pressing ✓.

- To clear settings:
Use the main power switch ① to turn off the oven.
- To display time settings:
To display the programed Cook Time **I>I**, End Time **→I** or Time **⌚**:
Press the Clock button **⌚** until the relevant icon appears in the clock display.
The value appears for a few seconds.

Temperature Monitor

The temperature monitor displays the rise in temperature or the residual heat in the oven.



Rise in temperature:

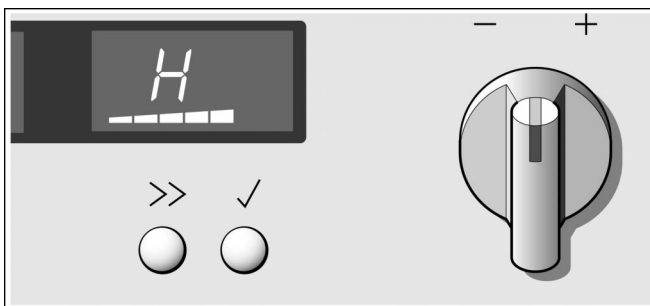
When the oven starts, the temperature monitor displays the rise in temperature.

When preheating, place food in oven after all five fields are filled.

The indicator does not appear for Convection Broil **⌚**, Broil **⌚**, Defrost/Proof **⌚** at 70 °F, Keep Warm (open) **⌚** and Self-Cleaning **⌚**.

Press Information **i** to check the current preheat temperature while the oven is still preheating. The temperature appears for a few seconds in the temperature display.

The displayed temperature may differ from the actual temperature in the oven due to thermal delay.



Residual heat:


When the oven is turned off, the temperature monitor displays the residual heat temperature. If the oven is opened, an extra H appears to indicate that the oven is hot.

For residual heat, the temperature monitor is always based on a 500 °F oven. When all five fields are filled, the oven temperature is about 500 °F. The indicator disappears when the temperature drops to about 140 °F.

Residual heat can be used to keep food warm in the oven.

Turn the oven off five to ten minutes early for foods with long cook times. The residual heat will finish cooking the food, which saves energy.



Time

The Clock icon  and four zeros flash in the clock display when the oven is first hooked up or after a power outage. Set the time.

Settings

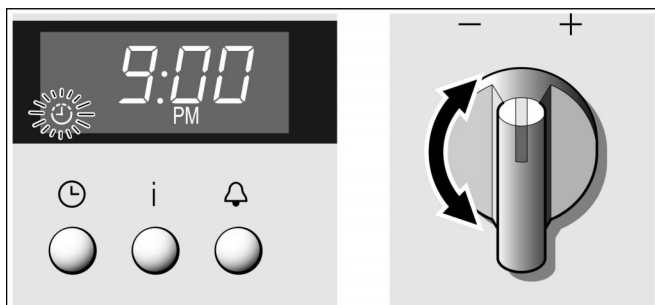
The oven must be turned off, and no timer should be set.

Example: 9:00 PM.

- 1 Press the Clock button .
12:00 PM appears and the Clock icon  flashes in the clock display.



- 2 Use the Settings knob to set the time.



- 3 Press the Clock button .

The time is accepted and the Clock icon  disappears.

- To change the time:
The time can be changed at any time.
- To hide the time:
Basic settings can be changed so that the time only appears when the oven is on.
Refer to “Basic Settings” for more information.

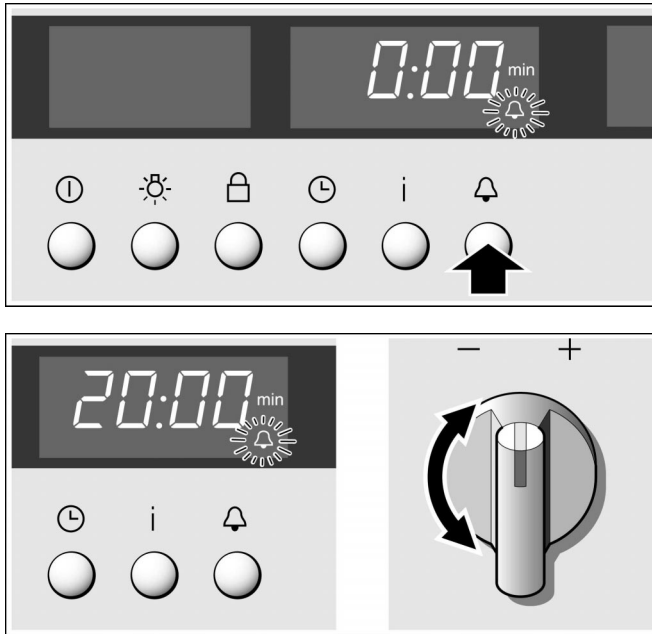
Timer



The timer can be used as a general kitchen timer. It runs independently from the oven and has its own beep sound.

Settings

The timer can be set at any time.

Example: 20 minutes.




- 1 Press the Timer  button.
A timer time of 0:00 min appears and the Timer icon  flashes in the clock display.







- 2 Use the Settings knob to set the timer time.




Default value plus + = 10 min.

Default value minus – = 5 min.

- 3 Press the Timer button  to start the timer.


The Timer icon  lights up and the timer countdown appears in the clock display.

- When the timer time is up:
A beep sounds. The Timer icon  flashes and a timer time of 0:00 appears in the clock display.
Press the Timer button  to turn off the timer.
- To change the timer:
Press the Timer button . The Timer icon  flashes in the clock display. Use the Settings knob to change the timer time. Press the Timer button  to confirm.
- To clear the timer:
Press the Timer button  three times.
- To set the timer and cook time or end time simultaneously:
Both icons light up in the clock display. The timer countdown appears.

To retrieve Cook Time , End Time  or Time .

Press the Clock button  until the relevant icon appears in the clock display.

The value appears for a few seconds.

- To clear settings:
The timer continues to run when the oven is turned off using the main power switch .

Basic Settings

Your oven has various basic settings. These settings can be adjusted to suit your needs.

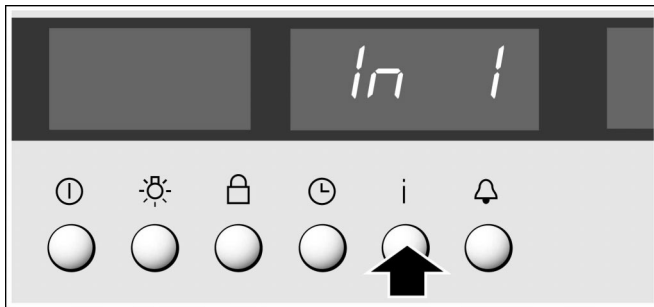
Basic Setting	0	1	2
In 1 Resets all values	no	yes	–
In 2 Displays time	only when in use	always*	–
In 3 Beep length	short	average*	long
In 4 Time cooling fan runs after oven is off	short	average*	long
In 5 Brightness of displays	bright	average*	dim
In 6 Disables lift door function when panel lock is used	no*	yes	–
In 7 Lift door speed	slow*	fast	
In 8 Time and temperature format	24 h and °C	12 AM/PM and °F*	
* Factory setting			

Oven Settings

The oven must be turned off, and no timer should be set.

Example: Reset all values.

- 1 Press Information **i** until a beep sounds. “In 1” appears in the clock display and the programmed basic setting appears in the temperature display.

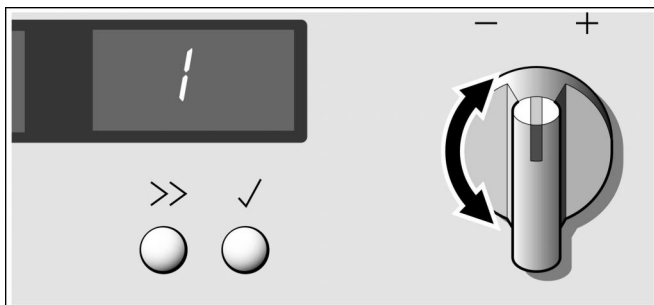


- 2 Use the Settings knob to change the basic setting.

Press the Information button **i** to navigate all levels and use the Settings knob to change the basic settings.

- 3 Press **✓** to confirm changes when finished.

- To change basic settings:
The basic settings can be changed at any time.



Fast Preheat

Fast Preheat allows the oven to reach the desired temperature very quickly.

To ensure even cooking results, place food in the oven only after Fast Preheat has finished.

Fast Preheat can be used with the following cooking modes:

Top/Bottom Heating 

Pastry Mode 

Convection 

Convection Roast 

Fast Preheat only turns on when the programmed temperature is at least 220 °F and the temperature monitor fields are not completely filled.

Settings

Adjust oven settings as desired and start the oven.

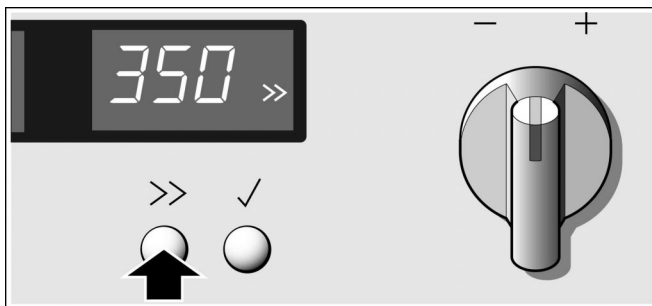
Example: Fast Preheat to 350 °F.

Press Fast Preheat button >>.

The Fast Preheat icon >> lights up in the temperature display.

The oven is preheated when all of the temperature monitor fields are filled.




- Fast Preheat is complete when:
 - A beep sounds and the Fast Preheat icon >> disappears.
 - All temperature monitor fields are lit.
 - Place food in the oven.
- To cancel Fast Preheat:
 - Press Fast Preheat button >>.
 - The Fast Preheat icon >> disappears.
- To change settings:
 - Fast Preheat is canceled if the cooking mode or temperature are changed.



Panel Lock

The oven has a panel lock for child safety. The panel lock prevents children from accidentally turning on the oven or changing oven settings.

All buttons are disabled when panel lock is in use except in the following instances:


- Using panel lock when the oven is on:
The timer beep or completed cooking time beep can be turned off.
All time settings can be retrieved using the Clock button .
The main power switch  can be used to turn off the oven, but cannot turn it on again.
- Using panel lock when the oven is off:
The timer beep can be turned off.
The clock settings can be retrieved using the Clock button .



Settings


The panel lock can be activated at any time.

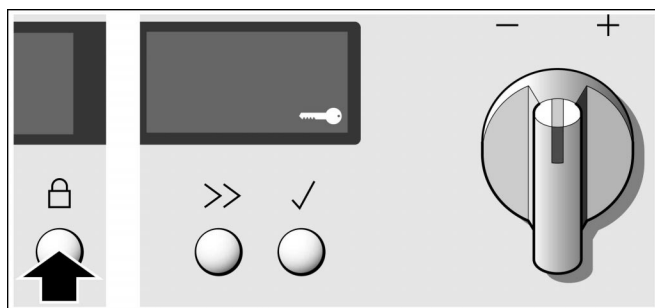
Example: Using the panel lock while oven is off.

Press the Padlock button  until the Key icon  appears in the temperature display.

Panel lock is activated and the Key icon  lights up.

- To cancel panel lock:
Press the Padlock button  until the Key icon  in the Temperature display disappears.
The oven now operates as usual.
- To disable the lift door function:
Basic settings can be changed so that the lift door function is also disabled when panel lock is activated. Refer to “Basic Settings” for more information.

The control buttons, lift buttons and lift door function are disabled when panel lock is activated.
The Padlock icon  also lights up in the clock display.



Automatic Time Limiter

The automatic time limiter is activated when the oven is heated for a long period of time without changing any settings. This period of time depends on the programmed temperature or broil setting.

The oven lights turn off after approximately two hours.

When the automatic time limiter turns on:

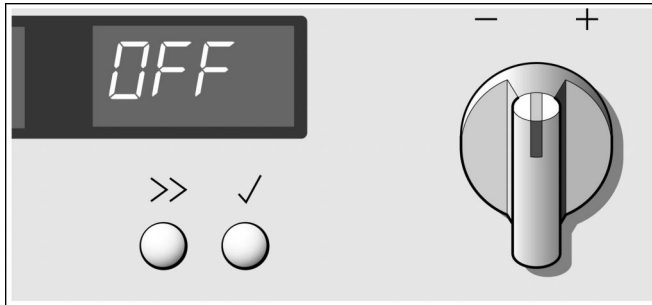
A beep sounds and OFF appears in the temperature display.

The oven stops heating.

Use the main power switch ① to turn off the oven.

The oven now operates as usual.

- **Setting a cook time:**
Set a cook time to keep the automatic time limiter from activating.
The oven heats until the cook time is over.



Self-Cleaning

Self-Cleaning conveniently keeps the oven free of soil. The oven heats to approximately 900 °F. Remains from roasting, broiling and baking burn off at this temperature. Only the ashes remaining in the oven need to be wiped out.



There are three different self-cleaning levels.


Level	Cleaning temperature	Length of time
1	light	1 hour
2	average	1 hour, 15 minutes
3	heavy	1 hour, 30 minutes

The heavier and older the soil, the higher the cleaning level should be. For average use, cleaning the oven every 2 to 3 months should be sufficient.

Note: The oven lights cannot be turned on during self-cleaning.

The temperature monitor will not appear.

 **Warning:** For your safety, the lift door function is automatically disabled after a certain temperature is reached. The Padlock icon  appears in the clock display.

The oven can only be opened after the Padlock icon  disappears.

Never open the oven manually.


This could cause risk of burns due to explosion.

The oven cannot be restarted while the lift door function is disabled.

Before Self-Cleaning

Clean the oven and ceramic glass around the oven gasket. Do not hand-clean gasket. Heat can cause soil to catch fire and damage the gasket.

Cookware, accessories and accessory support posts are not suited for self-cleaning. Remove everything from the oven.

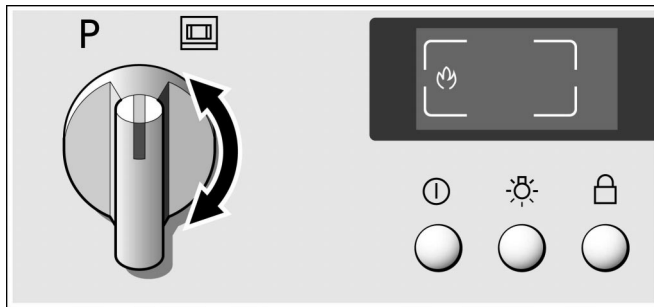
 **Warning:** Food particles, fat and spillage can ignite, posing a risk of fire.

Use a moist cloth to wipe out the oven.

Settings

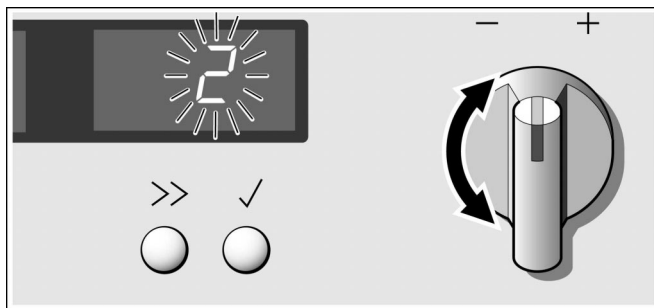
Use the main power switch  to turn the oven on. Settings can now be adjusted.

Example: Self-Cleaning level 2, current time is 9:35 a.m.

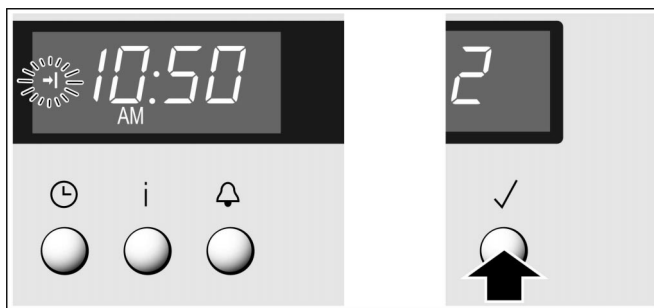


- 1 Use the function selector to select Self-Cleaning.

Prestage 0 flashes in the temperature display to ensure that Self-Cleaning is not started inadvertently.



- 2 Set the desired cleaning level using the Settings knob.



- 3 Press ✓ to confirm.
The End Time icon →I flashes and the time when Self-Cleaning will end appears in the clock display.

- 4 Press ✓ to start the oven.

The Cook Time icon I→I lights up in the clock display and countdown of the cook time appears.
The lift door function is disabled after a certain temperature is reached, and the Padlock icon A appears in the clock display.

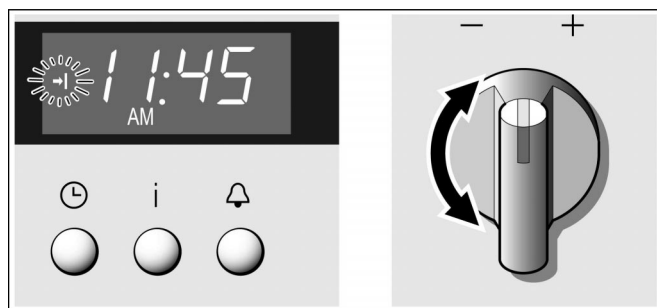
- At the end of cook time:
A beep sounds. The oven stops heating.
The Cook Time icon I→I flashes and a cook time of 0:00 appears in the clock display. The beep can be canceled early by pressing the Clock button ⌚.
Use the main power switch ① to turn off the oven.
- To cancel Self-Cleaning :
Change the cooking mode or turn off the oven using the main power switch ①.
- To display time settings:
To retrieve End Time →I or Time ⌚:
Press the Clock button ⌚ until the relevant icon appears in the clock display.
The value appears for a few seconds.

The cleaning level cannot be changed.

Turning the Oven On and Off Automatically

Follow steps 1 through 3 as described above. Set the end time to a later time before starting the oven.

Example: Self-Cleaning must be completed by 11:45 a.m.



- 4 Use the Settings knob to set the end time to a later time.
- 5 Press ✓ to confirm.

The End Time icon →| lights up and the end time appears in the clock display. The Cook Time icon |→| lights up and countdown of the cook time appears in the clock display when the oven starts.

The lift door function is disabled after a certain temperature is reached, and the Padlock icon 🔒 appears in the clock display.

- When the end time is reached:
A beep sounds. The oven stops heating.
The Cook Time icon |→| flashes and a cook time of 0:00 appears in the clock display.
The beep can be canceled early by pressing the Clock button ⌚.
Use the main power switch ① to turn off the oven.
- To change the end time:
Press the Clock button ⌚ until the End Time icon →| flashes in the clock display.
Use the Settings knob to change the end time.
Confirm the change by pressing ✓.
- To clear the end time:
Press the Clock button ⌚ until the End Time icon →| flashes in the clock display.
Use the Settings knob to set the end time back to the current time at which the Self-Cleaning is to end.
Confirm the change by pressing ✓.
The oven starts.
- To cancel Self-Cleaning :
Use the main power switch ① to change the cooking mode or to turn off the oven.

The cleaning level cannot be changed.
- To display time settings:
To display the Cook Time |→|, End Time →| or Time ⌚:
Press the Clock button ⌚ until the relevant icon appears in the clock display.
The value appears for a few seconds.

After Self-Cleaning

Let the oven cool down completely.

Wipe remaining ashes from the oven using a moist cloth.

Cooking Guide

This section provides information on different types of foods and their optimum oven settings.

These settings are intended for placement of food in a cold oven.

The temperature and cook time depend on the amount and consistency of the food. Ranges are therefore provided in the charts.

Proper Cookware

Use the accessories that come with the oven.

Other accessories or special items can be purchased in retail stores or through customer service.

Many foods can be placed directly on the ceramic glass. Roasts and baked goods handle direct contact with the cooking surface especially well without the need of an accessory.

Dark metal baking sheets and tins provide the best performance. Polished metal or glass work best when placed directly on the ceramic glass.

The cookware must be heat resistant up to 500 °F. Make sure that handles are also heat resistant. Glass or ceramic cookware work the best. The broiler pan also works well for large roasts.

The best cooking results are obtained when meat covers approximately two-thirds of the cookware bottom.

Drippings develop nicely as a result.


Meat must be at least 1 inch away from the side of the cookware and lid. Meat may expand while cooking.


Place cookware in the center of the ceramic glass.

Place hot glass cookware on a dry kitchen cloth. If glass cookware is placed on a cold or wet material, it can crack.

Observe the instructions provided by the cookware manufacturer.

Top/Bottom Heating

Top/Bottom Heating  heats the top and bottom heating elements. This ensures that heat is distributed evenly over the food.

Top/Bottom Heating  is especially suited for delicate cakes and pastries, cake and soufflés.

Note: Bake only on one level when using Top/Bottom Heating .

Preheat the oven. If baking without preheating the oven, add about 5 to 10 minutes to the baking times listed in the chart.

Food	Bakeware	Position	Temperature in °F	Cook time in min.
Shortcrust pastry* (e.g. Fruit tart or cheesecake)	Springform	1	325-350	50-70
Fruit pie, fresh				
2 crust (e.g. apple pie)	Pie pan	1	375	50-65
1 crust (e.g. pumpkin pie)	Pie pan	0	425 350	12-15 45-65
Savory tarts* (e.g. quiche)	Pie pan/ spring form	0	325-350	45-60
Sweet bread (e.g. banana bread)	Loaf pan	1	350-375	45-60
Yeast dough with moist topping (e.g. apple sponge cake with crumble topping)	Baking sheet	2	325-350	35-50
Strudel, sweet (e.g. apple)	Broiler pan	1	350-375	55-70
Pizza, fresh	Broiler pan	1	400-425	20-30
Cookies				
sugar	Cookie sheet	2	375-400	8-12
chocolate chip	Cookie sheet	2	375-400	10-14
Layer cakes (e.g. white cake)	Rectangle pan	1	325-350	23-33
Casserole, made of cooked ingredients (e.g. pasta)	Soufflé dish or broiler pan	0 1	350-375 350-375	30-45 25-40
Casserole, made of uncooked ingredients (e.g. potato)	Soufflé dish or broiler pan	0 1	375-400 375-400	40-55 35-50

* Let cool in oven for about 20 minutes after baking.


Slow Cooking

Slow cooking is ideal for cooking all tender cuts of meat that will be cooked rare or medium rare. The meat stays very moist and is extremely tender.

The advantage is that it provides a lot of flexibility when planning a meal, since gently cooked meat can be kept warm easily.

- Suitable cookware:
Use a heat-resistant, flat dish, such as a porcelain serving platter.

Do the following:

- 1 Use the main power switch ① to turn on the oven.
- 2 Set cooking mode to Top/Bottom Heating .
- 3 Set the temperature to 195 °F.
- 4 Press ✓ to start and preheat the oven. The dish on the ceramic glass will warm up while the oven warms up.
- 5 Quickly heat up some oil or fat in a skillet. Sear the meat and then immediately place it on the warmed dish.
- 6 Place the dish with the meat into the oven and slow cook. A slow cook temperature of 195 °F is ideal for most cuts of meat.

Note: Use only fresh meat.

Brown the meat for a sufficient amount of time so that it gets very hot.

Do not cover the meat when slow cooking it in the oven.

Do not use large cuts of meat.

The meat can be carved immediately after slow cooking. It is not necessary to let it rest.

Always use a meat thermometer to measure the internal temperature of meat.

The internal temperature must be at least 160 °F.

The center of the meat always stays pink when this particular cooking method is used. However, it is not raw or undercooked.

Chart

Slow cooking is ideal for all tender cuts of beef, pork, veal and lamb. Browning and slow cooking times are based on large cuts of meat.

The information in the chart is based on the net weight of the meat excluding packaging.

Browning times are based on placing meat in heated fat.

Food	Browning on burner (in minutes)	Slow cooking in oven (in minutes)
Small cuts of meat		
Cubes or strips	1 - 2 on all sides	20 - 30
Small cutlets, steaks or medallions	1 - 2 per side	35 - 50
Average cuts of meat		
Entire filet (1 - 1¾ lbs)	4 - 5 on all sides	75 - 120
Saddle of lamb (approx. 1 lb)	2 - 3 per side	50 - 60
Double cutlet	7 - 9 on all sides	100 - 120
Large cuts of meat		
Entire filet (2 or more lbs)	6 - 8 on all sides	120 - 150
Roast (1¼ - 2¼ lbs)	8 - 10 on all sides	120 - 150
Roast (5½ - 4½ lbs)	8 - 10 on all sides	180 - 270

Tips for slow cooking


Slow cooked meat is not as hot as conventionally roasted meat.

Warm up plates and serve with very hot gravy or sauce.


Keeping slow cooked meat warm.

Change the temperature to 160 °F after the meat has been slow cooked. Small cuts of meat can be kept warm for up to 45 minutes, and larger cuts can be kept warm for up to two hours.

Pastry Mode

Pastry Mode  heats the oven evenly from top and bottom. The moisture drawn from baked goods remains in the oven as steam during baking. The food does not dry out.

Yeast-based foods such as bread, rolls and buns bake especially well in this mode. This cooking mode is also ideal for sponge cakes, éclairs and cream puffs.


Note: Bake only on one level when using Pastry Mode .


Place bread dough directly on the ceramic glass.


Food	Accessories	Position	Temperature in °F	Cook time in min.
Yeast dough with dry topping	Baking sheet	1	350-375	20-30
Braided yeast loaf, 3¾ cups flour	Broiler pan	2	325-350	25-40
Preheat for	–	0	500	8-10
Yeast bread*, 8¾ cups flour			390	35-50
Preheat for	–	0	500	8-10
Sour dough bread*, 8¾ cups flour			390	40-55
Hot roll	Aluminum pan	0	350-375	10-20
Crisp bread rolls	Baking sheet	1	400-425	10-20
Cream puffs	Baking sheet	1	425-450	25-40



* Never pour water directly on ceramic glass.


Convection

Convection  heats the top and bottom heating elements as well as a ring-shaped heating element on the oven's back wall. A fan on the back wall distributes the heat evenly throughout the oven.

Convection  allows cakes, pies, pastries and pizzas to bake on two levels. Simple cakes in cake pans bake especially well using this cooking mode.

Convection  is well suited for dehydrating foods. Use only fruits and vegetables with no imperfections. Wash them thoroughly and dry them. Line the rack and universal pan with parchment paper. Turn juicy fruits and vegetables several times. Remove the dehydrated food from the paper immediately after dehydrating.

Note: If you want to use Convection  for a Top/Bottom Heating  recipe, reduce the temperature by 25 °F.



Convection  allows you to bake on two levels at the same time. Always attach accessory to position 1 and/or 3.

Preheat the oven. If baking without preheating the oven, add about 5 to 10 minutes to the baking times listed in the chart.

Food	Accessories	Position	Temperature in °F	Cook time in min.
1 level				
Bundt cake	Bundt pan	1	300-325	50-60
Cake, delicate (e.g. angel food)	Tube pan	1	300-325	35-50
Brownies	Rectangular pan	1	325-350	25-40

Food	Accessories	Position	Temperature in °F	Cook time in min.
2 levels				
Pizza				
fresh	Baking sheet + broiler pan	3+1	375-400	30-45
frozen	Baking sheet + broiler pan	3+1	400-425	15-30
Yeast dough with dry topping	Baking sheet + broiler pan	3+1	300-325	25-40
Yeast dough with moist topping (e.g. apple sponge cake with crumble topping)	Baking sheet + broiler pan	3+1	300-325	45-60
Cookies				
sugar	Baking sheet + broiler pan	3+1	350-375	10-14
chocolate chip	Baking sheet + broiler pan	3+1	350-375	10-14
Drying				
apple rings, 1¼ lbs	Baking sheet + broiler pan	3+1	175	approx. 5 h
pear slices, 1¼ lbs	Baking sheet + broiler pan	3+1	175	approx. 8 h
pineapple slices, 1¼ lbs	Baking sheet + broiler pan	3+1	175	approx. 8 h
herbs washed, ½ lbs	Baking sheet + broiler pan	3+1	175	approx. 1 ½ h

Speed Convection speed

Speed Convection  heats up all heating elements. Speed Convection  is ideal for frozen meals such as pizza, French fries or fish sticks.


⚠ Warning: Never use parchment paper or baking powder directly on ceramic glass. This poses a risk of fire.


Note: Place the frozen food directly on the ceramic glass or on a sheet placed directly on the ceramic glass. The food will be done sooner due to contact with the warm ceramic glass and the accelerated speed at which the oven is heated.

The settings in this chart apply to pre-cooked frozen meals.

Food		Position	Temperature in °F	Cook time in min.
Pizza	Self rising	0	450-475	12-22
	Thin crust	0	475-500	10-20
	Thick crust/baguettes	0	375-400	14-24
	Pizza bites/piccolinis	0	450-500	8-15
Potato products	French fries	0	400-425	10-20
	Croquettes/hashbrowns/filled potato pockets	0	400-425	12-22
Rolls	Spring rolls	0	400-425	18-28
	Hot pockets	0	375-400	20-30
Fried goods	Fish sticks	0	450-500	7-17
	Chicken nuggets	0	450-500	12-22

Convection Roast

Convection Roast  heats the oven from top and bottom. A fan on the back wall distributes the heat evenly throughout the oven.


Convection Roast  is especially suited for large cuts of meat and poultry.

Note: Place the food directly on the broil rack. Attach the broiler pan to position 1. The pan will catch the meat drippings and keep the oven cleaner.

Always use a meat thermometer to measure the internal temperature of meat.

The information in the chart is based on the net weight of the meat excluding packaging.

The weights for poultry are for unstuffed, oven-ready poultry.



Food	Weight in lb	Accessories	Position	Temperature in °F	Cook time in min.	Meat temp. in °F 
Meat loaf, 2.5"	1-2	Broil rack	1	350	50-65	170
Pot roasted beef, (e.g. chuck, shoulder)	2.2	Cookware***	0	400	100-120	min. 185
	3.3	Cookware***	0	390	120-140	min. 185
	4.4	Cookware***	0	375	140-160	min. 185
Roast beef*, 2.5"						
medium-rare	3-6	Broil rack	2	350	12-20 min/lb	145
medium	3-6	Broil rack	2	325	11-19 min/lb	160
well	3-6	Broil rack	2	325	13-21 min/lb	170
Pork**						
tenderloin	2-3	Broil rack	2	425	30-55	160
boneless loin	2-6	Broil rack	2	300	65-95	160
Leg of lamb, bone-in*						
medium	4-8	Broil rack	2	350	19-24 min/lb	160
well	4-8	Broil rack	2	350	25-30 min/lb	170
Chicken, bone-in						
whole (Cornish hens)	3-5	Broil rack	2	375	15-25 min/lb	180
breasts	1/2-2 1/3	Broil rack	2	375	55-70 min/lb	170
legs and thighs	1/3-1 1/2	Broil rack	2	400	70-85 min/lb	180
Turkey Breast	3-8	Broil rack	2	325	15-30 min/lb	170

* Let rest in oven for about 20 minutes after cooking.

** Let rest in oven for about 10 minutes after cooking.

*** Cover with lid.

Convection Broil

The heating element for broiling and the fan alternately turn on and off during Convection Broil . When the broiler element is off, the fan circulates the heat given off by the broiler element around the food. This causes the food to reach the desired core temperature quickly while at the same time it becomes crisp and brown on top. Convection Broil  is especially suited for cuts of meat, poultry pieces and fish.

Note: Place the food directly on the broil rack. Attach the broiler pan to position 1. The pan will catch the meat drippings and keep the oven cleaner.

Use thick cuts of meat, cut as evenly as possible. This ensures that they brown evenly and stay moist.


Always use a meat thermometer to measure the internal temperature of meat.

The information in the chart is based on the net weight of the meat excluding packaging.

The weights for poultry are for unstuffed, oven-ready poultry.

The information for fish applies to unbreaded, fresh fish. Place whole fish in "swimming" position in the oven.



Turn the pieces after $\frac{2}{3}$ of the broiling time has passed.

Food	Size	Accessories	Position	Broil setting	Cook time in min.	Meat temp. in °F 
Beef						
Ground patties	$\frac{3}{4}$ "	Broil rack	4	3	16-22	min. 170
Ground patties	1"	Broil rack	3	3	26-32	min. 170
Steaks, medium rare	1.5", approx. $\frac{2}{3}$ lb	Broil rack	3	3	22-27	145
medium	1.5", approx. $\frac{2}{3}$ lb	Broil rack	3	3	24-29	160
Pork						
chops, boneless	1.5", $\frac{3}{4}$ lb	Broil rack	3	3	24-34	160
sausage, fresh: medium	—	Broil rack	4	3	5-15	160
well	—	Broil rack	4	3	7-17	170
Chicken*						
breasts	$\frac{1}{2}$ - $\frac{2}{3}$ lb	Broil rack	2	1	35-45	170
legs and thighs	$\frac{1}{3}$ - $\frac{1}{2}$ lb	Broil rack	3	1	25-35	180
Fish						
whole (e.g. trout, zander)**	$\frac{2}{3}$ lb	Broil rack	2	2	15-25	160
	2 $\frac{1}{4}$ lbs	Broil rack	2	2	20-30	160
parts (e.g. salmon steaks)	1", 7/8 oz	Broil rack	3	2	15-25	160

* Place bone side up on broil rack first.

** For larger fish, place the broil rack in position 1 or place the fish directly on the ceramic glass.

Broil

The broil heating element heats the food directly from above when Broil  is used. This browns the food especially well. Broil  is best suited for items usually grilled, such as steaks, sausages, toast, poultry and fish.

Note: Place the food directly on the broil rack. Place the broiler pan in position 1. The pan will catch the meat drippings and keep the oven cleaner.

Use thick cuts of meat, cut as evenly as possible. This ensures that they brown evenly and stay moist.

Always use a meat thermometer to measure the internal temperature of meat.

The information in the chart is based on the net weight of the meat excluding packaging.

The weights for poultry are for unstuffed, oven-ready poultry.


The information for fish applies to unbreaded, fresh fish. Place whole fish in "swimming" position in the oven.

Turn the pieces after $\frac{2}{3}$ of the broiling time has passed.

Food	Size	Accessories	Position	Broil setting	Cook time in min.	Meat temp. in °F <i>🔪</i>
Beef						
Ground patties	¾"	Broil rack	4	3	17-22	min. 170
Ground patties	1"	Broil rack	4	3	27-32	min. 170
Steaks, medium rare	1.5"	Broil rack	4	3	20-28	145
medium	1.5"	Broil rack	3	3	28-36	160
Pork						
sausage, fresh: medium	–	Broil rack	4	3	5-15	160
well	–	Broil rack	4	3	7-17	170
Chicken*						
breasts	½-¾ lb	Broil rack	2	1	38-53	170
legs and thighs	⅓-½ lb	Broil rack	2	1	35-50	180
Garlic toast	8 pieces	Broil rack	4	3	2-6	–
Fish						
whole, small	¾ lb	Broil rack	2	2	15-25	160
parts	1"	Broil rack	3	2	15-25	160
(e.g. salmon steaks)						

* Place bone side up on broil rack first.

Defrost/Proof

Defrost/Proof  heats the ring-shaped heating element on the oven's back wall. A fan on the back wall distributes the heat evenly throughout the oven. Frozen foods thaw evenly and gently.

Bread, pastries, other baked goods and cakes are ideal for defrosting. Do not defrost meat or poultry, since they can easily spoil.

Note: Remove food from packaging and place in appropriate cookware in the center of the broil rack.

Read the manufacturer's instructions provided on the packaging.


Defrost times depend on the type and amount of food to be defrosted.

Food	Accessories	Position	Temperature in °F
Delicate food (e.g. cakes, fruits)	Broil rack*	1	70
Not as delicate food (e.g. bread, rolls)	Broil rack*	1	95-120



* Place broiler pan in position 1.

Note: The oven lights turn on at 70 °F. They turn off between 90 °F and 120 °F.



Keep Warm (open)

Keep Warm (open)  heats the lower heating element under the ceramic glass while the oven is open. The heated surface of the ceramic glass can keep food warm and melt chocolate or butter or dissolve gelatin, for instance.


Keep Warm (open) is most suited for food in covered cookware. The food does not overheat and remains moist due to the gentle heating.

Note: Keep Warm (open)  has one heating level and can only be started when the oven is open. The lift door function is disabled while it is active. The Padlock icon  appears in the temperature display.

Melting times depend on the type and amount of food to be melted.
Do not use aluminum or plastic containers for melting. They will melt.


	Position	Cooking mode	Level
Keep Warm (open)	0		1
Melting, dissolving chocolate, butter, gelatin, etc.	0		1

Preheat Cookware

Preheat Cookware  can be set up to 140 °F. The top and bottom heating elements turn on and off at different times. This makes it possible to warm up porcelain and glass dishes. Food and drinks stay warm longer on plates and in glasses that have been preheated.

Note: Always use a potholder or oven mitt when removing cookware from the oven.

Keep Warm (closed)

Keep Warm (closed)  turns the top and bottom heating elements on and off at different times. Foods can be kept warm in the closed oven at temperatures between 150 °F and 210 °F. This keeps the food warm without drying it out.




Note: Since warm foods spoil more easily, do not keep food warm for more than two hours.

Tips (For Best Results)

This section includes tips on cookware and preparation as well as tricks for handling small mishaps if something goes wrong.

Baking Tips

This section provides tips and tricks for preparing cakes and baked goods.

You are using your own recipe.	Look at cakes or baked goods in the chart that are similar to your recipe.
How to determine when cake is done.	About 10 minutes before the end of baking time according to your recipe, stick a toothpick deep into the highest part of the cake. The cake is done when the batter no longer sticks to the wood.
Cake collapses.	Next time, use less liquid or set oven temperature 25 °F lower. Use the mixing times specified in the recipe.
Cake is raised in the middle, but not on the edges.	Do not grease the sides of the springform or cake pan. After baking, carefully remove the cake from the pan using a knife.
Cake is too dark on top.	Place the accessory at a lower position. Select a lower temperature and bake the cake a little longer.
Cake is too dry.	Use a toothpick to make small holes in the finished cake and add drops of fruit juice or alcoholic beverage (brandy, bourbon, liqueur, etc.) over the cake. Next time, set temperature 25 °F higher and shorten the baking time.
Bread or cake (cheesecake, for instance) looks good, but is runny inside (overly moist, has streaks of liquid running through it).	Next time, use less liquid. Bake a little longer and at a lower temperature. Prebake crusts for pies and cakes with juicy/runny fillings. Sprinkle crust with almonds or bread crumbs and then add the filling. Use the baking time specified in the recipe.
Cakes or baked goods brown unevenly.	Set the temperature a little lower. Bake delicate cakes and pastries only on one level when using Top/Bottom Heating  . Parchment paper that is sticking out can affect air circulation in oven. Always cut paper to fit the pan. Place the accessories in position 1 or 3 and bake on one level using Convection  .
Bottom of tart is too light. Juice from fruit spills over edge of pan.	Next time use the deeper broiler pan.
Food was placed at two different levels for baking. The baked goods on the top sheet are darker than those on the bottom sheet.	Always use Convection  when baking on two levels. Attach the accessories to positions 1 and 3. Sheets inserted at the same time will not always be done at the same time.
Light colored metal or glass sheets and pans will be used.	Place the cookware directly on the ceramic glass.
Condensation occurs when baking moist cakes and pies.	This is a physical phenomenon. Steam that develops when baking escapes through the vent openings. The steam may condense on the front of nearby cabinets and drip off.

Roasting and Broiling Tips

This section includes tips and tricks for preparing beef, poultry and fish.

The information in the chart is based on the net weight of the meat excluding packaging.

Always use a meat thermometer to measure the internal temperature of meat.

- **Roasting:**
Roasting results depend on the type and quality of meat.

For some foods it is necessary to cover the bottom of cookware with approximately one inch of liquid to ensure that it does not burn.



Food browns better when using enameled steel, cast iron or die cast aluminum cookware. Add more liquid when using this type of cookware.

Add less liquid when cooking frozen foods.

Roasts should rest for ten minutes after roasting is completed with the oven turned off and closed. This helps to distribute the meat's juices more easily.

- **Broiling:**
Ensure that cuts for broiling are about the same thickness.
They should be at least 1 to 1.5 inches thick. This ensures that they brown evenly and stay moist.

Poultry will be particularly crisp and brown if basted with butter, salted water or orange juice near the end of its broiling time.

The chart does not contain information for the weight of your roast.	Select the information for the roast with the closest weight and adjust the cook time accordingly.
Determining when the roast is done.	Use a meat thermometer (available in stores), or do a "spoon test": Press down on the roast with a spoon. If the roast is firm, it is done. If it gives way, it needs a little more time.
The roast is too dark and crust is partially burned.	Set the temperature a little lower.
The roast turned out well, but the sauce is burned.	Next time, use a smaller roasting pan or add more liquid.
The roast looks good, but the sauce is too light and runny.	Next time, use a larger roasting pan or add less liquid.
Steam develops when basting the roast.	This is a physical phenomenon. Most of the steam escapes through the vent openings. The steam may condense on the front of nearby cabinets and drip off. Use Convection Broil  instead of Top/Bottom Heating  . This will prevent drippings from heating too quickly and results in less steam.

Care and Cleaning

When maintained properly, the oven will keep its good appearance and will not require thorough cleaning as often.

Preventing Heavy Soiling

By observing a few guidelines, the oven will not become as heavily soiled from routine use.

- **Oven:**
Remove the largest particles as soon as the oven has cooled.
This prevents particles from drying on the oven and leaving stubborn stains.

Use the broiler pan as a drip pan whenever possible to catch fat and drippings.

- **Front of oven:**
When cleaning other items with soapy water and a washcloth, wipe down the front of the oven at the same time.
This prevents stubborn stains from drying on the oven's surface.
- **Stainless steel front panel:**
Always remove lime deposits, grease, oil, starch and egg white stains immediately.
These substances are corrosive.

Cleaning

Even when well maintained, the oven must be cleaned thoroughly on occasion. Observe the information in the chart to ensure that the various surfaces are not damaged from using the wrong cleaning agents.

Cleaners

Caution: Never use pressure washers or steam jet blowers, and never use harsh or abrasive cleaning agents.














Area	Clean with
Oven exterior	Warm soapy water: Use a washcloth to clean and dry with a soft cloth.
Glass in doors	Glass cleaner: Use a washcloth to clean.
Oven interior	Warm soapy water or vinegar and water mixture: Use a washcloth to clean. Oven cleaner for heavy spills: Only use when oven is cool. Never use it to clean ceramic glass. Self-Cleaning is best for this type of cleanup.
Glass covers on oven lights	Warm soapy water: Use a washcloth to clean.
Ceramic glass	Use special cleaners for ceramic glass (silicon free); for water stains, lemon juice or vinegar also works: Use a washcloth to clean. Never use oven cleaners or stain removers. Use a glass scraper for heavy stains (available through customer service or in retail stores): Remove blade protector and only clean with blade. Warning: the blade is very sharp and poses risk of injury. Replace blade protector when done. Replace damaged blades immediately.


Accessory support posts	Warm soapy water: Scrub using a sponge.
Gasket Do not remove!	Warm soapy water: Wipe, do not scour, using a washcloth.
Accessories	Warm soapy water: Soak and use a washcloth or brush to clean. The broiler pan or baking sheet can be cleaned with the oven during Self-Cleaning.

Note: Thin edges of sheet iron are not completely coated with enamel. The edges may be rough. This is normal and does not affect operation.








Troubleshooting Minor Problems


Often when there is a problem, it is usually something minor. Try using the Troubleshooting Chart to solve the problem before calling customer service.

Problem	Possible cause	Solution / Tip
Oven does not turn on.	Breaker is tripped or fuse is blown.	Check the fuse or breaker box to see if the breaker or fuse is working.
	Power failure	Check if other kitchen appliances are working.
	Oven is locked.	Press the Padlock button  until the Key icon  in the temperature display disappears.
Clock display is flashing.	Power outage	Reset clock.
Oven does not heat up.	Oven is not closed properly.	Close oven completely.
	Oven did not start.	Press  .
Oven does not heat up. A dot appears in the upper left corner of the temperature display.	Oven is in demo mode.	Set oven to Top/Bottom Heating  and 100 °F. Press Fast Preheat  until a beep sounds and the dot flashes. Press Fast Preheat button  again.
Oven does not start.	Lift door function is disabled due to Self-Cleaning.	Wait until the Padlock icon  in the clock display disappears.
	Oven is not closed properly.	Open and close the oven again.
Oven does not open.	Lift door function has been disabled due to Self-Cleaning.	Wait until the Padlock icon  in the clock display disappears.
	Lift door function has been disabled due to Panel Lock.	Press the Padlock  button until the Key icon  in the temperature display disappears.
	A very high lift door position is stored in memory.	Press the Open button  again and then press  to store the desired height of the lift door.
"OFF" appears in the temperature display.	Automatic time limiter was activated.	Use the main power switch  to turn off the oven.
Cannot store lift door position in memory.	Oven was not closed properly.	Close the oven all the way and then open it again.

All error messages can be cleared by pressing the Clock button . This resets the oven to its original factory condition. The clock must be reset.

If an error message cannot be cleared or appears frequently, call customer service.

Error message on clock display	Possible cause	Solution / Tip
E005 or E305	Error in communication between electronic modules.	Press Clock  . Reset clock.
E010, E014, E119, E120, E310, E314 or E701	Electronic data error.	Press Clock button  . Reset clock.
E011	A control button was pressed too long.	Press all control buttons individually to check if they are sticking.
E101 or E104	Temperature sensor overload.	Press Clock  . Reset clock.
E115	Oven temperature is too high.	Let the oven cool down until it is working again.
E318	Cooling fan failure.	Press Clock  . Reset clock.
E702, E704, E705 or E706	Data error in lift door electronics.	Press Clock  . Reset clock.
E703	Door contact not working.	Press Clock  . Reset clock.
E711	A lift door button was pressed too long.	Press Clock  . Reset clock.
	A lift door button is stuck.	Press all lift door buttons individually to check if they are sticking.
	The front glass is not seated properly.	Move the front glass around slightly until the lift door buttons no longer stick.

 **Warning:** Repairs must be made only by trained service technicians.
Improper repairs made to the oven can be extremely dangerous.

Replacing Oven Lights

An oven light bulb must be replaced if it goes out. You can purchase heat-resistant replacement bulbs in retail stores or through customer service. Use only these types of bulbs.

⚠ Warning: Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulbs. Failure to do so could result in electrical shock or burns.

The glass covers must be in place when using the appliance.

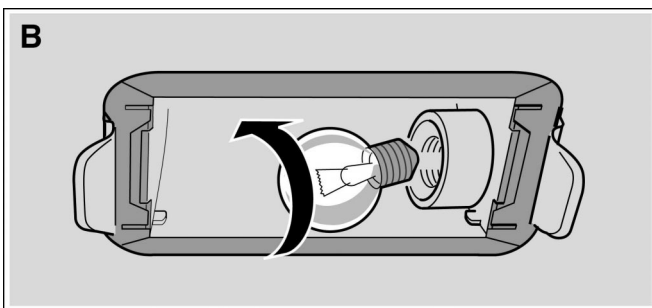
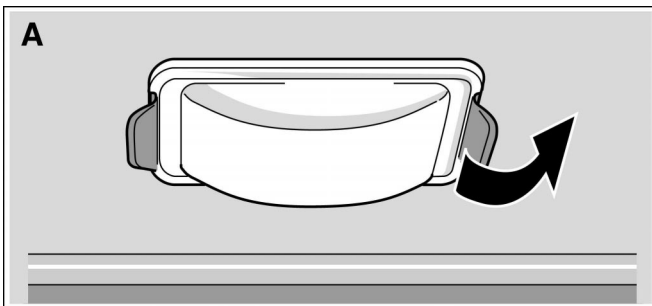
The glass covers serve to protect the light bulb from breaking.

The glass covers are made of glass. Handle carefully to avoid breaking. Broken glass could cause an injury.

⚠ Warning: Light socket is live when door is open.

Ceiling Light

Replace with 240V bulb only, as provided by the manufacturer.



- 1 Turn off power to the oven at the main power supply (fuse or breaker box).
- 2 Place a dishcloth on the ceramic glass to prevent damage.
- 3 Remove glass cover. To do this, use your thumb to press back on the metal clip. (Fig. A)
Warning! The glass cover will come loose once one side of the glass cover comes out of the clip. Do not drop it.
- 4 Unscrew and remove bulb (Fig. B) and replace with the same bulb type.
- 5 Replace glass cover. To do this, insert one side of the glass cover under the clip and then press down on the other side firmly until it clicks into place.
- 6 Take the dishcloth off of the ceramic glass and turn the power to the oven back on.

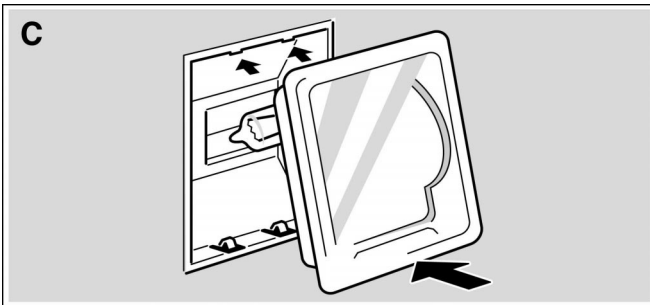
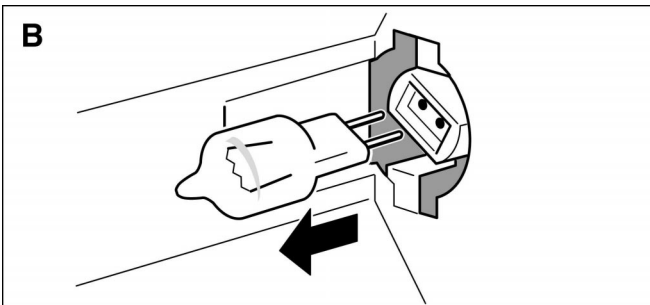
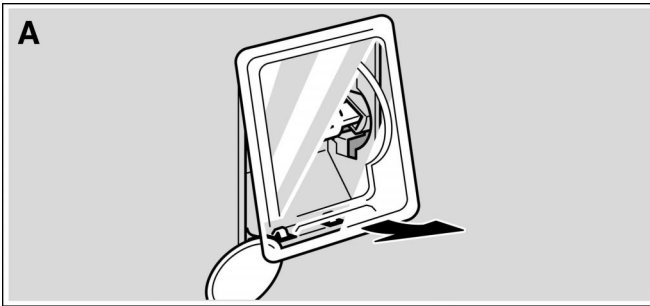
Sidewall Lights

Only use halogen bulbs that are suited for use with this oven:

12V, 10W, G4 (high temperature).

Use a clean, dry cloth to handle halogen light bulbs. This will increase the life of the bulb.

The same method is used to replace both the left and right sidewall bulbs.



- 1 Turn off power to the oven at the main power supply (fuse or breaker box).
- 2 Place a dishcloth on the ceramic glass to prevent damage.
- 3 Remove glass cover. To do this, use your fingers to open the bottom of the glass cover. Use a spoon to help remove the glass cover if it does not come off easily. (Fig. A)
- 4 Pull, do not twist, to remove bulb (Fig. B), and replace bulb with a bulb of the same type. Pay attention to the position of the pins. Press firmly to insert the bulb.
- 5 Replace glass cover. Make sure that the side of the glass cover with the bulge fits around the bulb. Insert the top of the glass cover first and then press down firmly at the bottom until it clicks into place. (Fig. C)
- 6 Take the dishcloth off of the ceramic glass and turn the power to the oven back on.

Glass Covers

Glass covers must be replaced if damaged.

Glass covers suitable for your oven can be obtained through customer service. Provide customer service with your oven's model and serial numbers.

Service

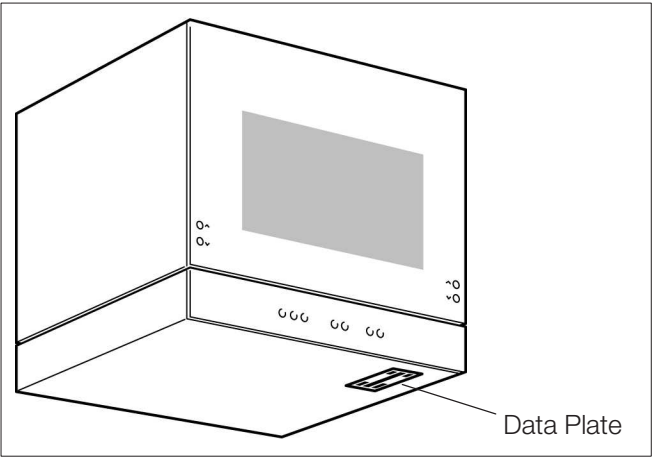
The customer service address and telephone number can be found in the table of contents section of this manual.

Model and Serial Numbers

When contacting customer service, please provide the full model and serial number of your oven.

The data plate containing these numbers is located on the underside of the lift base.

Write down your oven’s information here so that it will be handy when needed.



Model no.	Serial no.
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