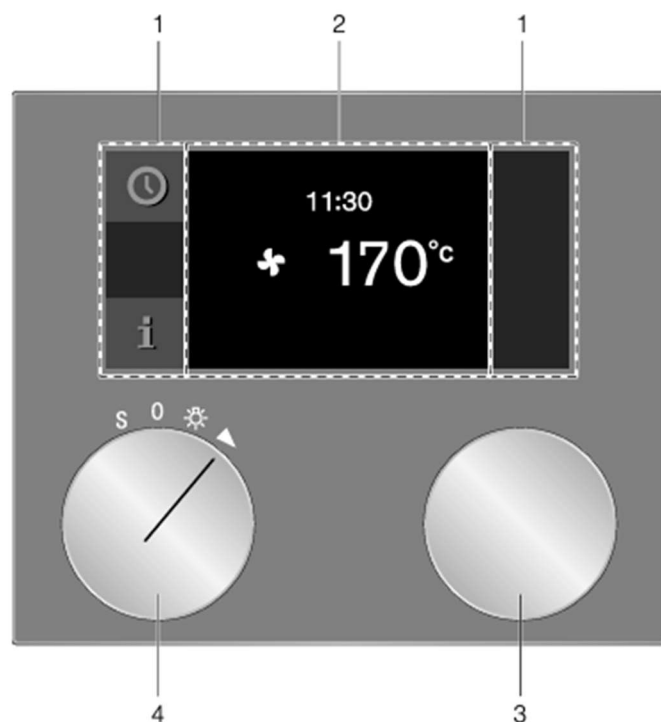


## OVEN

### DISPLAY AND OPERATING CONTROL



1	Control panel	These areas are touch sensitive. Touch a symbol to select the corresponding function.
2	Display	The display shows, for example, current settings and options.
3	Rotary selector	You can use the rotary selector to set the temperature and to make further settings.
4	Function selector	The function selector is used to select the type of heating, the cleaning function or the basic settings.













### SYMBOLS

Symbol	Function
▶	Start
■	Stop
	Pause/End
X	Cancel
C	Delete
✓	Confirm/save settings
>	Selection arrow
i	Call up additional information
>>	Rapid heating with status indicator
📖	Call up individual recipes
REC	Record menu
✎	Edit settings
> A <sup>Δ</sup>	Enter name
✕	Delete letters
🔒	Child lock
🕒	Call up long-term timer
🔧	Demo mode
📶	Network connection (Home Connect)

### FUNCTION SELECTOR





## FUNCTIONS SELECTOR POSITIONS


Position	Function/type of heating	Temperature	Application
0	"Off" position		
	Light		
2	 Hot air	50–300 °C Default temperature 170 °C	Hot air: For cakes, biscuits and bakes on more than one level.  The fan in the back wall of the oven distributes the heat evenly throughout the cooking compartment.
3	 Eco hot air*	50–300 °C Default temperature 170 °C	Energy-saving hot air mode for cakes, meat, bakes and gratins. Residual heat is optimally used. Convenience functions remain switched off (e.g. the interior lighting). The interior temperature can only be displayed while the appliance is heating up. Do not pre-heat the oven.  Make sure that the cooking compartment is cold and that there is nothing already in there when you place the food inside. Then start the specified cooking time. Always keep the appliance door closed when cooking. This will prevent heat loss.
4	 Top + bottom heating	50–300 °C Default temperature 170 °C	For cakes in tins or on a baking tray, bakes, roasts.
5	 Top heating	50–300 °C Default temperature 170 °C	Targeted heat from above, for example grilling fruit flan with meringue.
6	 Bottom heating	50–300 °C Default temperature 170 °C	For adding extra baking time (such as for moist fruit flans), for boiling down, for dishes in a bain marie.
7	 Hot air + bottom heating	50–300 °C Default temperature 170 °C	Additional heat from below for moist cakes, such as fruit flan.
8	 Full surface grill + air recirculation	50–300 °C Default temperature 220 °C	Even, all-round heating for meat, poultry and whole fish.
9	 Full surface grill	50–300 °C Default temperature 220 °C	For grilling flat pieces of meat, sausages or fillets of fish. Grilling and browning.
10	 Baking stone function	50–300 °C Default temperature 250 °C	Can only be used with the baking stone and heating element – these are optional accessories.  Baking stone heated from below for crisp stone-baked pizza, bread or bread rolls.
S	 Basic settings		Your appliance can be adjusted to your requirements in the basic settings.
	 Pyrolytic self-cleaning	485 °C	Self-cleaning

\* Type of heating used to determine the energy efficiency class in accordance with EN 60350-1.

## USE

- To activate the appliance and exit standby mode, do one of the following:
  - Turn the function selector
  - Touch a control panel
  - Open or closet the door
- Set the required heating mode using the function selector. *The chosen heating mode and the default temperature are displayed.*
- If you want to change the default temperature: set the required temperature with the rotary selector. *The preheating symbol  appears on the display. The bar continuously shows the preheating status.*
- When the set temperature is reached, a signal sounds and the preheating symbol  goes off.*
- When you have finished cooking, turn the function selector to position 0.

### **RAPID HEATING**

With the "Rapid heating" function, your appliance reaches the temperature you require particularly quickly in the "top heat", "bottom heat" and "top+ bottom heat" types of heating. To ensure an even cooking result, do not place your food in the cooking compartment until "Rapid heating" is complete and the heat-up symbol  has gone out.

### **SAFETY SHUT-OFF**

For your protection, the appliance is equipped with an automatic safety shut-off. Any heating process is switched off after 12 hours if the oven is not operated in this time. A message appears in the display.


#### **Activating the appliance again after safety shut-off**


Set the function selector to 0, then the appliance can be operated again as usual.

### **CHILDPROOF LOCK**


The appliance has a childproof lock to prevent children operating it accidentally.

#### **Activating the child lock**

The function selector needs to be set to 0. Touch and hold the  symbol for at least 6 seconds.

The child lock is activated. The standby screen appears. The  symbol is shown at the top of the display.

#### **Deactivating the child lock**

The function selector needs to be set to 0. Touch and hold the  symbol for at least 6 seconds.

The child lock is deactivated. You can set the appliance as usual.