

Operating and installation instructions



Oven H 4900 B

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed or used for the first time.



M.-Nr. 06 138 370

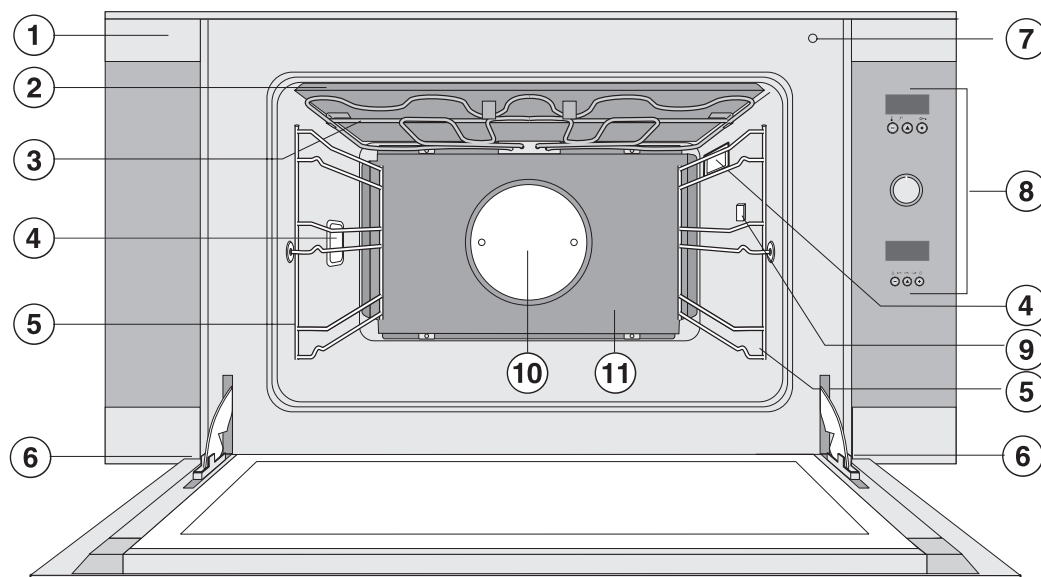
Contents

Description of the appliance	4
Front view	4
Control panel	5
Side compartment	5
Accessories supplied	6
Optional accessories	7
 Warning and Safety instructions	 8
 Caring for the environment	 13
 Before using for the first time	 14
General notes	14
Cleaning and heating up for the first time	15
Setting the time of day initially	16
 Operation	 17
Selecting oven functions	17
Oven function chart	18
Altering the recommended temperature	19
Runner levels	20
Baking tray, Grill pan and Rack	21
Handle	21
Safety lock	22
Door contact switch	24
Safety switch-off	25
 Practical tips	 26
Baking chart	26
Roasting	30
Roasting with the roast probe	33
How it works	33
Altering the recommended final core temperature	35
Altering the recommended oven temperature	35
After the final core temperature has been reached	36
Delaying the start time	37

Grilling	38
Defrosting.	39
Drying food	40
Preparing yoghurt	41
Cooking whole meals.	42
Warming plates	42
Timer	43
Setting the timer.	43
Setting and altering the time	43
Setting the minute minder	44
Switching off automatically	45
Switching on and off automatically	46
Cleaning and care	47
Appliance front.	47
Rubber door seal	48
Removing the oven door	49
Dismantling the oven door.	50
Switching on the oven interior lighting.	52
Oven interior	53
Baking tray, grill pan, rack, side runners	53
PERFECTCLEAN	54
Cleaning catalytic enamel surfaces.	55
Roasting filter	57
Roast probe	57
Changing the oven lamp	57
Problem solving guide.	58
After sales service, data plate	60
Installation	61
Safety instructions for installation	61
Appliance and building-in dimensions	62
Installing the appliance	64
Electrical connection	65

Description of the appliance

Front view

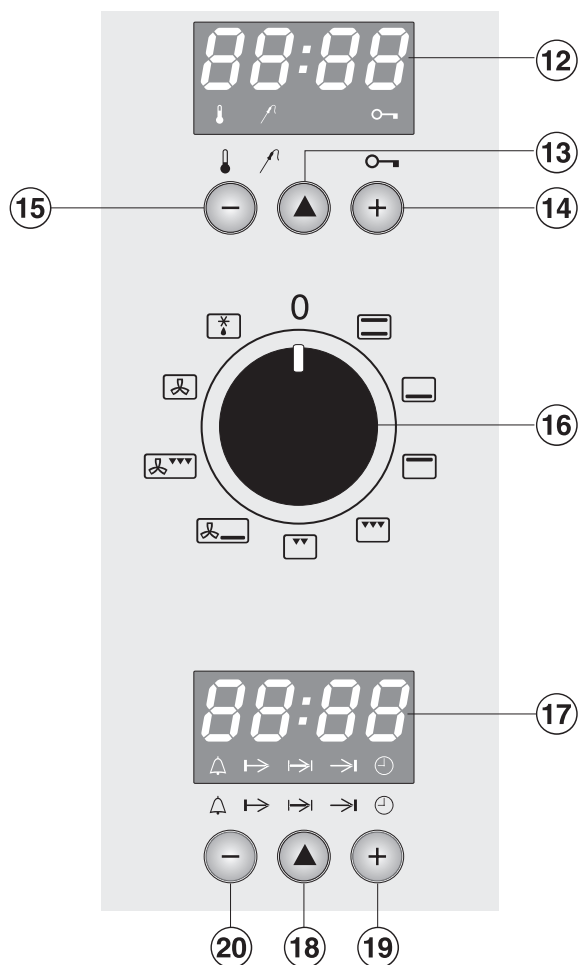


- ① Side compartment
- ② Catalytic roof liner
- ③ Top heat / Grill
- ④ Oven interior lighting
- ⑤ Side runners
- ⑥ Door release levers
- ⑦ Door contact switch

- ⑧ Control panel
- ⑨ Connection socket for the roast probe
- ⑩ Roasting filter
- ⑪ Catalytic back panel

Description of the appliance

Control panel



⑫ Temperature display with symbols for:

- ⑬ Oven operation
- ⑭ Roast probe
- ⑮ Lock

⑬ Temperature button ▲

⑭ + button

⑮ - button

⑯ Function selector

⑰ Timer display with symbols for:

- ⑱ Minute minder
- ⑲ Start time
- ⑲ Duration
- ⑲ End time
- ⑲ Time of day

⑱ Time button ▲

⑲ + button

⑲ - button

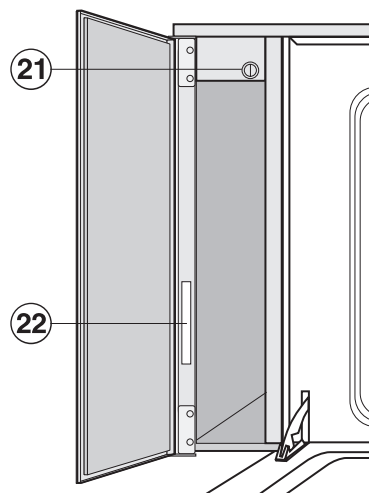
Side compartment

For storing 2 baking trays or 1 grill pan and 1 baking tray.

To open or close the side compartment, press gently in the area of the door release / closing mechanism ⑳.

⑳ Door release / closing mechanism

㉑ Data plate



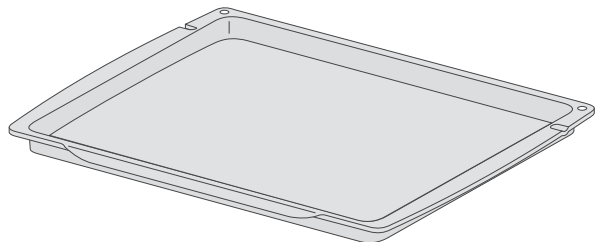
Description of the appliance

Accessories supplied

Additional accessories can be ordered at extra cost.

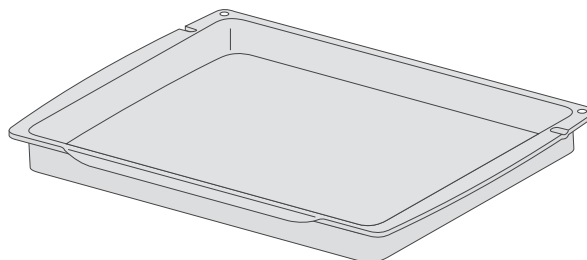
2 Baking trays

For small cakes and tray baking etc.



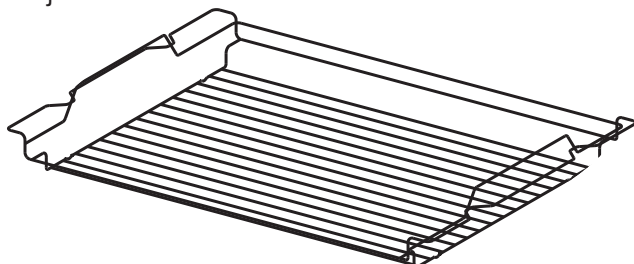
Grill pan

Collects meat juices and is useful for baking cakes with deep fillings (e.g. cakes with fresh fruit topping)



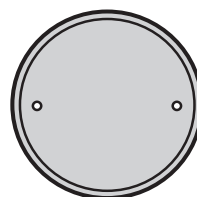
Rack

For baking, roasting and grilling, can be turned over for height adjustment



Roasting filter

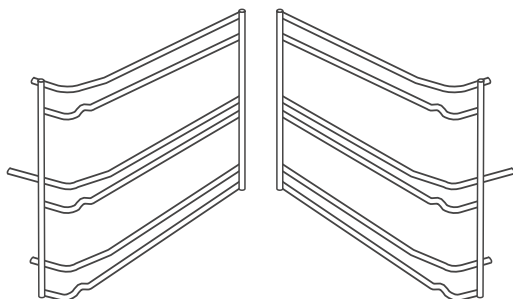
For use when open roasting



Description of the appliance

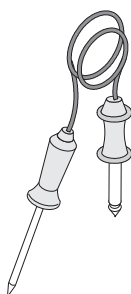
Side runners

With non-tip feature



Roast probe

For precise temperature controlled roasting

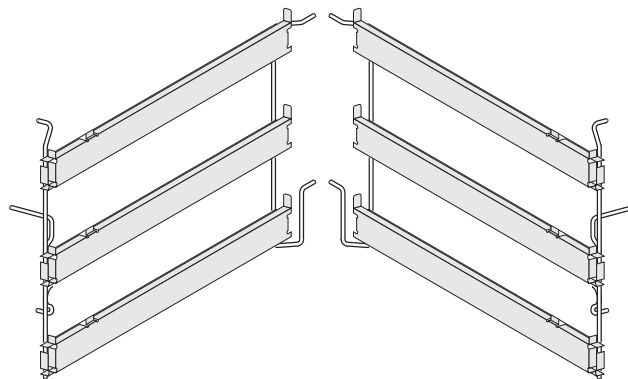


Cook book

Optional accessories

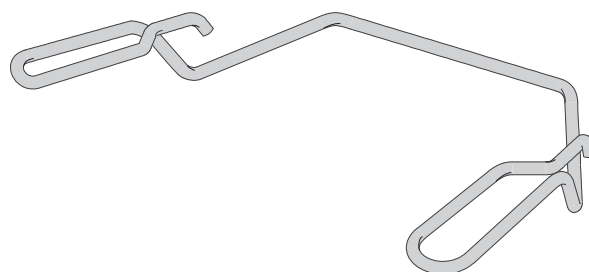
Telescopic runners

These can be used instead of the standard runners. They pull out independently of each other.



Handle

For use with the grill pan baking tray and racks



Warning and Safety instructions

This appliance conforms to current safety requirements. Incorrect use can, however, lead to personal injury and damage to the appliance.

To avoid the risk of accidents and damage to the appliance, you should read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep this instructions in a safe place and pass them on to any future user.

Technical safety

■ The appliance must be installed and connected by a suitably qualified and competent person in strict accordance with local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

■ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

■ Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

■ Never open the casing of the appliance. Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

Correct usage

■ For safety reasons, this appliance must be built in before it can be used. This is necessary to ensure that all electrical components are shielded.

■ This appliance is intended for domestic use only and is not to be used for commercial purposes.

■ This appliance must only be used as described in these instructions. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

■ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

Warning and Safety instructions

Safety with children

■ Use the safety lock to prevent children operating the appliance or altering the settings.

■ The appliance is only intended for use by adults who have read these operating instructions. Keep children well away. They will not understand the potential danger of touching the appliance. It is therefore important to supervise children at all times.

■ Older children may use the appliance only when its operation has been clearly explained to them, and they are able to use it safely, recognising the dangers of misuse.

■ This appliance is not a toy. To avoid the risk of injury, do not allow children to play with the appliance or its controls. Supervise its use by the elderly or infirm.

■ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance until it has cooled down.

■ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

■ Warning: Take care in the area around the hinges. Danger of injury. Keep children well away.

■ Do not allow children to lean against the open oven door, nor to sit on it or swing on it.

■ Packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of all packaging safely as soon as possible.

Warning and Safety instructions

Protecting the appliance from damage

■ Do not use the appliance to heat up food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

■ Do not store cooked food in the oven. The moisture in the food can lead to corrosion in the appliance.

■ Do not store anything combustible in the oven. This could be a fire hazard if the appliance is switched on by mistake.

■ The surfaces of the oven cavity and some accessories have been treated with PERFECTCLEAN enamel. To maintain the anti-stick qualities of these surfaces it is important to clean them regularly and carefully following the instructions given in "Cleaning and Care".

■ Never line the floor of the oven with aluminium foil. Never place a dish, tin, baking tray or similar object on the oven floor. This would block the heat and could damage the PerfectClean enamelling.

■ Protective aluminium foil panels are available in retail outlets which are supposed to protect the oven cavity from soiling and reduce the need for cleaning. If used, cooking and baking times will increase considerably. They can also cause damage to the appliances, e.g. by blocking the heat.

■ When heating up or cooking larger items of deep frozen food such as pizza, place them on baking parchment on the rack. Do not use the baking tray, or grill pan as these can distort with the temperature fluctuations.

■ Splashes of fruit juice can leave marks which cannot be removed afterwards.

■ Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

■ Do not place heavy objects on the open door. The oven door can support a maximum load of 10 kg.

Warning and Safety instructions

■ Only use the roast probe supplied with the appliance. Any other could damage the electronic controls.

■ Always close the cover flap to the roast probe socket after use to protect the socket from moisture. Wait until the appliance has cooled down before you do so to prevent the risk of burning yourself.

■ To prevent the risk of damage do not leave the roast probe in the oven when it is not being used.

■ When using the roast probe keep the cable well away from the top element and do not use it for grilling. The high temperatures could cause the plastic parts to melt.

Protection from burning

■ The appliance, especially the inside of the door and the outside of the door at the top, becomes very hot during use and remains hot for some time after switching off.

■ To avoid burning yourself, use oven gloves. However, do not let oven gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself. Do not touch hot heating elements.

■ Never add water to food on a hot baking tray or grill pan or directly onto food in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.

■ Never leave the appliance unattended when cooking with oil or fats, as these are a fire hazard if overheated.

■ If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket or fire extinguisher.

Warning and Safety instructions

Appliance faults

■ If there is any damage to the appliance, the appliance must be switched off and disconnected from the mains electricity supply immediately. It should not be used again until it has been repaired. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Contact the Service Department.

Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

■ Repairs should only be carried out by a suitably qualified and trained person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

■ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee is invalidated.

Further safety notes

■ When using an electric socket near the oven, care should be taken that the cable of the appliance cannot get trapped by the oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

■ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods, e.g. poultry may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. If in doubt, select a longer cooking or reheating time.

■ Do not use plastic containers. These melt at high temperatures and could catch fire.

■ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about available recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.

Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person.

Before using for the first time


General notes

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After Sales service" section of this booklet.

Keep these instructions in a safe place, and pass them on to any future user.

Cleaning and heating up for the first time

Before using for the first time proceed as follows:

- Remove any stickers or labels from the oven floor and the accessories.
- Clean the appliance and accessories with a mild solution of hot water and a little washing up liquid and then dry thoroughly.
- Then heat the empty oven for at least one hour as follows: Turn the function selector to Conventional heat  and increase the recommended temperature from 190 °C to 275 °C (see "Altering the recommended temperature").

It is important to ensure that the room is well ventilated. We recommend that you vacate the room while you are heating the oven up for the first time.

Metal components have a protective coating which may give off a slight smell when heated up for the first time. The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

Before using for the first time

Setting the time of day initially

When the oven is first connected to the mains supply, or after a power cut 12.00 will flash in the timer display and the ⌚ symbol will light up.

Proceed as follows:

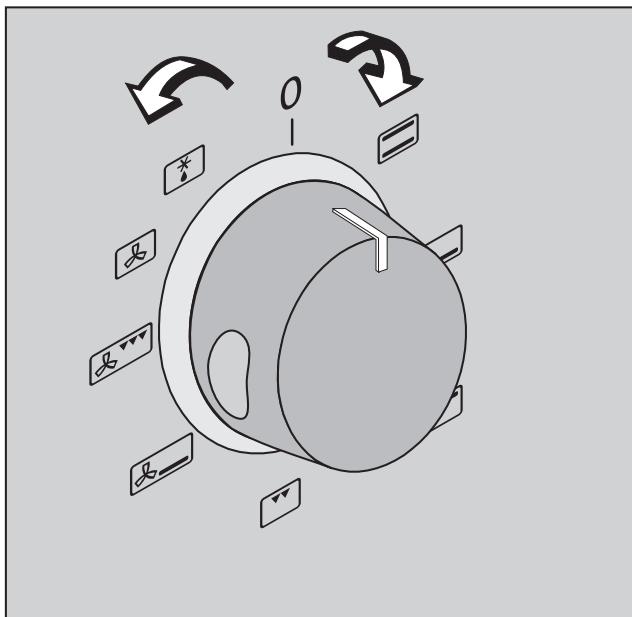
- Whilst 12:00 is flashing in the timer display enter the time of day using the + or - buttons underneath the timer display. Use + to increase and - to decrease the time.



The time you set is then automatically stored in memory. The time will stop flashing in the display and the ⌚ symbol will go out to let you know that the time has been set.

If you select an oven function before setting the time of day the oven will automatically assume 12.00 to be the correct time.

If you wish to alter a time of day which has already been entered, then proceed as described in "Timer - Setting and altering the time of day".



Selecting oven functions

Proceed as follows:

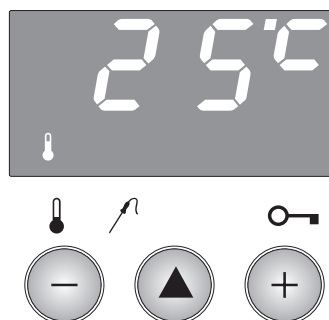
- Turn the function selector to the required function.

The ring around the selector will light up.

The thermometer symbol and the recommended temperature will appear in the temperature display (see "Altering the recommended temperature").

The oven will start heating up a few seconds later.










The temperature display will then change to show the current temperature in the oven, e.g. 25 °C.



The temperature display shows the temperature of the oven rising.

Operation

Oven function chart

Symbol	Oven function	Recommended temperature in °C	Suggested use
	Conventional heat	190	For fine, moist cakes, such as sponge cakes, almond cakes, fruit cakes, shortbread.
	Bottom heat	190	For blind baking. Can be switched on towards the end of baking time for cakes with a moist topping where the base should not be too moist.
	Top heat	190	Ideal for browning a topping, making "au gratin" dishes, meringues or browning souffles.
	Full grill	275	For toasting, browning a topping, "au gratin" dishes, and grilling under the full width of the grill.
	Economy grill	275	For toasting, browning a topping, "au gratin" dishes, and grilling under the inner grill area only.
	Intensive bake	160	For pizza, savoury flans, quiches, cheese cakes.
	Fan grill	165	For roasting larger joints of meat or poultry.
	Fan heat	160	For dishes with sauce, meringues, small cakes, reheating, biscuits, complete meals and drying.
	Defrost	no rec. temperature	For defrosting without heat

Altering the recommended temperature

Our test kitchen cooked different dishes to establish optimum temperatures for the oven functions. The recommended temperatures are based on these results.

However, you can alter the recommended temperatures for all the oven functions (except Defrost which does not use heat) at any time from 30 °C to 275 °C in 5 °C steps.

Proceed as follows:






- Whilst the recommended temperature is showing in the temperature display, press the **+** button underneath the display to increase the temperature or the **-** to decrease the temperature, until the temperature you require appears.

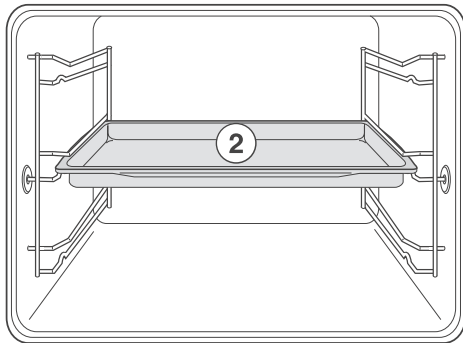
Operation

Runner levels

Cooking on one level




with the following oven functions

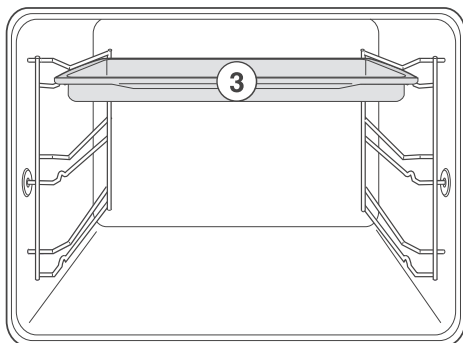
-  Conventional heat
-  Fan heat
-  Full grill
-  Economy grill
-  Fan grill



Cooking on one level



with the following oven functions

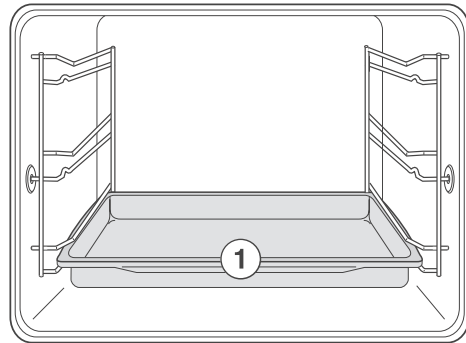
-  Top heat
-  Full grill
-  Economy grill



Cooking on one level

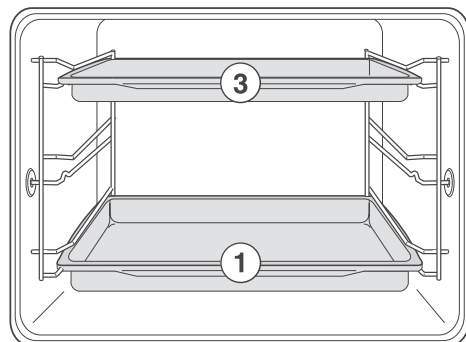
with the following oven functions

-  Bottom heat
-  Intensive baking



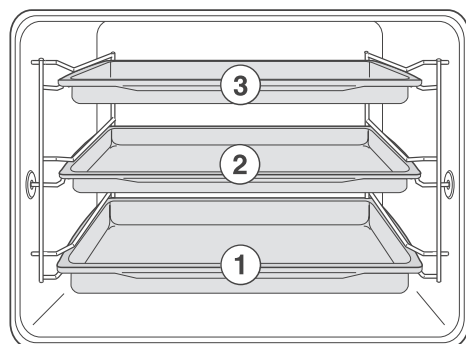
Cooking on two levels

-  only with Fan heat



Cooking on all levels

-  only with Fan heat



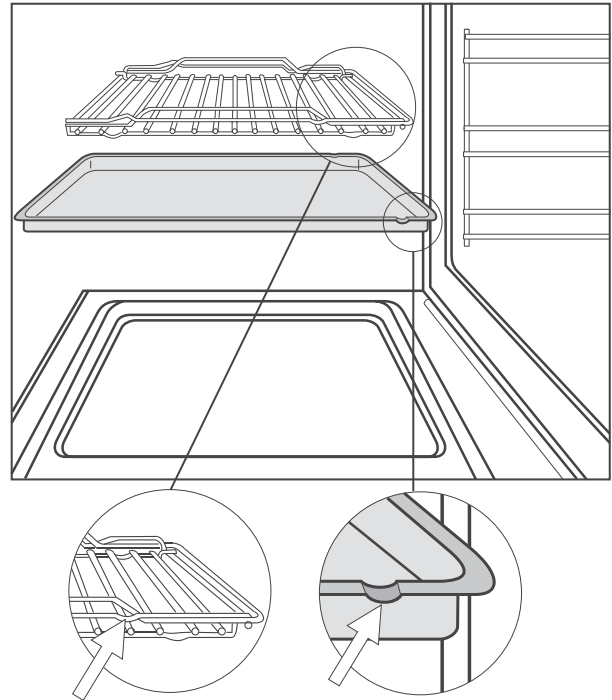
Baking tray, Grill pan and Rack

The rack can be used for baking, roasting and grilling.

It can be used either way up, giving a choice of two different heights to suit the recipe.

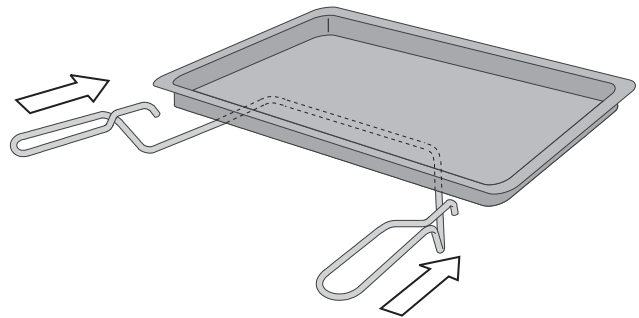
The rack, baking tray and grill pan are fitted with small safety notches to prevent them tipping when being pulled part way out of the oven. Push them into oven with the **safety notches** (see arrow) to the **rear** of the oven.

On models with telescopic runners these notches are not important.



Handle

For taking the grill pan, baking tray or rack out of the oven, or putting them into it. Push the front section of the handle underneath the accessory as illustrated and attach the hooks over the rim at each side.



Operation

Safety lock

Keep children away from the oven for their own safety. The appliance is equipped with a safety lock to prevent it being switched on or the temperature increased during operation, unintentionally.


The safety lock can be activated with the appliance switched on or off.

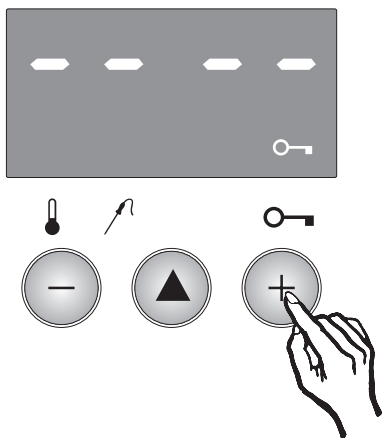
If the safety lock is activated when the **oven is switched off**, then the oven cannot be switched on again.

If the safety lock is activated **when the oven is in operation** then the appliance can **only be used as follows**:

- The oven temperature which has already been set can be decreased but not increased.
- Once the appliance is switched off it cannot be switched back on again.
- Changing to another oven function automatically switches the oven off. "0- -0" appears in the temperature display (see "Problem solving guide").


To activate the safety lock:

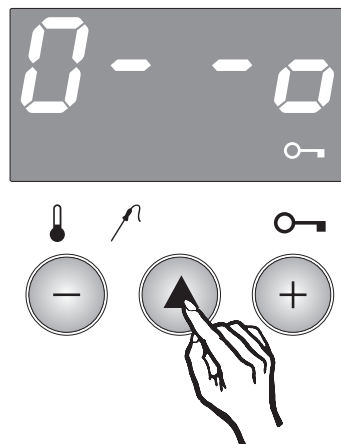
- Press the ▲ temperature button until the lock symbol  and 4 bars - - - - appear in the temperature display.
- Press the + button under the display.




The safety lock is activated. "0- -0" appears in the temperature display for a few seconds.

To deactivate the safety lock:

- Press the ▲ temperature button until the lock symbol  and "0- -0" appear in the temperature display.



- Press the - button under the display.

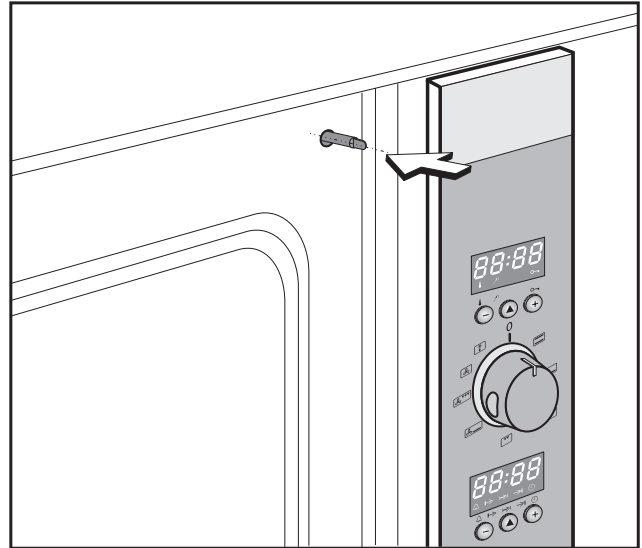
The lock  symbol and 4 bars - - - - will appear in the temperature display for a few seconds. The safety lock has now been deactivated.

Operation

Door contact switch

If the oven door is opened while the oven is operating, a door contact switch (see arrow) automatically switches off the heating element. The cooling fan continues to operate and can still be heard.

After opening the door the oven lighting stays on for 10 minutes if the temperature is below 50 °C, and for 2 minutes if the temperature is above 50 °C. After that it will switch off automatically.



Safety switch-off

Your hob is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If the oven has been left on the same setting for an unusually long period of time it will switch itself off automatically.

The fault message **F 07** will show in the temperature display if the oven has switched off automatically.

- Turn the function selector to "0". The appliance can now be used again.

Set	Oven switches off
Temperature:	automatically after:
up to 100 °C	12 hours
over 100 °C	6 hours

Practical tips


Baking chart

Type of food	☐ Conventional heat		☑ Fan heat	
	Temperature in °C	Baking time in minutes	Temperature in °C	Baking time in minutes
Yeast mixture				
Crumble cake	180-200	30-40	150-170	30-40
Stollen (German fruit cake)	165-185	60-70	150-170	60-70
Fresh fruit cake (tray)	175-190	40-60	150-170	50-60
Onion tart	175-190	50-70	150-170	50-60
Pizza (tray)	175-190	50-70	150-170	50-70
Wholemeal bread	175-190	60-80	150-170	60-80
Sponge mix				
Victoria sandwich	175-190	60-80	150-170	60-80
Fresh fruit cakes, with topping	175-190	40-60	150-170	50-70
Fresh fruit cake	175-190	50-60	150-170	50-70
Madeira	175-190	50-70	150-170	50-70
Gateau mix				
Thick flan base	175-190	35-45	150-170	35-45
Thin flan base	175-190	25-35	150-170	25-35
Swiss roll	175-190	15-20	150-170	15-20
Rubbed-in mixture				
Biscuits	175-190	20-30	150-170	20-30
Apple pie	175-190	50-70	150-170	50-70
Cheese Cake	175-190	55-65	130-150	55-65
Egg-white mixture				
Macaroon	130-150	30-50	120-140	30-50
Meringue	100-110	110-120	90-110	100-120
Flaky pastry				
Baking with flaky pastry	175-190	15-20	150-170	30-40
Choux pastry				
Eclairs	175-190	25-35	150-170	30-40
Casseroles and Bakes				
Pasta dishes	175-190	55-65	150-170	50-65
Chicken and leek pie	175-190	55-60	150-170	50-60
Quiche Lorraine	175-190	50-60	150-170	50-60
Gratin dishes	175-190	50-60	150-170	50-60

Please note:

- The recommended oven function is in bold print.
- All figures are for using the oven from cold. If the oven is still warm from previous cooking, or has been pre-heated, the baking time can be reduced by up to 10 minutes.
- Temperatures and times given are suggestions only and may vary according to personal taste. See the cook book supplied with your oven for further details.
- When baking on several levels at the same time (using Fan heat), baking times may need to be increased by about 5 - 10 minutes.

The roasting filter should be removed when baking, as otherwise baking times will be longer and browning may be uneven.

 Intensive baking	
Temperature in °C	Baking time in minutes
-	-
-	-
-	-
150-170	40-60
150-170	40-60
-	-
-	-
-	-
-	-
-	-
-	-
-	-
-	-
150-170	40-50
130-150	50-60
-	-
-	-
-	-
150-170	15-20
-	-
-	-
-	-
150-170	45-55
150-170	45-55
-	-

Practical tips

Tips on baking

Handling and preparing food correctly is essential for maintaining good health. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.


Refer to the baking chart for recommended temperatures and times.

- Always select the lowest temperature given in the chart/recipe/cooking instructions given on the packaging. Do not select a higher temperature than that advised. Increasing the temperature may reduce the baking time, but will lead to uneven browning. In some cases cakes might not cook properly.
- Select the runner level according to the recipe and the setting chosen (see "Runner levels").
- At the end of the shorter time given, check to see whether the cake etc. is done. Insert a metal or wooden skewer into the centre. If it comes out clean, without dough or crumbs sticking to it, the cake is ready.



- Place rectangular tins in the oven with the longer side across the oven for optimum heat distribution and even results.
- When baking cakes with a deep fresh fruit filling, e.g. plum or damson, use the grill pan which is deeper than the baking tray. This will prevent juices spilling over and will make it easier to clean the oven.

Splashes of fruit juice can leave marks which cannot be removed afterwards.

- Use dark coloured tins for baking. These conduct the heat more swiftly to the mixture. Shiny metal tins reflect heat so cakes take longer to cook and do not brown evenly.
- When baking anything with **a high salt content** (such as pretzels), they must be placed on baking parchment. High concentrations of salt can damage PerfectClean surfaces.



- Yeast dough can be put in the oven to rise. Turn the function selector to Fan heat  and reduce the recommended temperature to 30 °C. Cover the container.
- When baking deep frozen products such as cakes, pizza and baguettes, use the lowest temperature quoted on the manufacturer's packaging. Place such items on baking parchment on the rack. Placing them on the baking tray or in the grill pan can cause the metal to distort.
- Deep frozen foods such as oven chips or potato croquettes can be cooked on the baking tray or grill pan. Place these types of frozen foods on baking parchment and select the lowest temperature quoted on the manufacturer's packaging.

Tips on saving energy

- When using Conventional heat  only pre-heat the oven if the baking time is less than 30 minutes or for mixes which require a pre-heated oven, e.g. biscuits.
- When using Fan heat , take the opportunity to bake on several levels at the same time.
- Switch the oven off approx. 5 minutes before the end of cooking time, and leave the cake or biscuits in the oven for a further 5 - 10 minutes with the door closed to take advantage of the residual heat.

Practical tips


Roasting

 Fan grill system 165 °C					
Type of meat	Roasting time in minutes			 °C Roast probe	Finish
	1 kg	2 kg	3 kg		
Pork					
Loin	100-120	120-130	130-140	75-80 °C	well done
Shoulder	100-120	120-130	130-140	75-80 °C	well done
Leg cut	100-120	120-130	130-140	78-80 °C	well done
Ham	50-60	60-70	65-75	70-75 °C	well done
Beef					
Topside	100-120	120-130	130-140	75-80 °C	well done
Fillet	45-55	55-60	60-65	60-65 °C	medium rare
Sirloin	45-55	55-60	60-65	55-60 °C	medium rare
Veal					
Neck	-	80-90	-	68-75 °C	medium rare
Shoulder	100-110	110-120	120-130	75-80 °C	well done
Leg cut	100-110	110-120	120-130	75-80 °C	well done
Fillet	45-55	55-60	60-65	60-65 °C	medium rare
Lamb					
Rack of lamb	-	55-60	-	68-75 °C	medium rare
Shoulder of lamb	-	130-140	-	75-80 °C	well done
Poultry					
Chicken	50-60	-	-	-	well done
Duck	-	80-90	90-100	-	well done
Goose	-	-	120-150	80-85 °C	well done
Turkey	-	-	130-150	80-85 °C	well done
Game					
Saddle of venison	-	50-60	60-70	65-70 °C	medium rare
Roast venison	-	100-120	120-150	75-80 °C	well done
Leg of venison	-	100-130	-	75-80 °C	well done







The information given in this chart is intended only as a guide. See the cookbook supplied with your oven for further details.

Tips on roasting

Ensure that the roasting filter is fitted in front of the fan in the back of the oven when roasting on the rack or in an open dish.

Do not pre-heat the oven when using Fan grill .

Splashes of fat can leave marks on the grill pan after roasting which cannot be removed afterwards.

- We recommend the Fan grill system  for roasting. The Infra-red full grill  and the fan work together to give a succulent roast with a crispy finish. Turning is not necessary. On the whole, splashes are avoided and the oven interior walls stay relatively clean.
- The roast probe can be used in conjunction with Fan grill for roasting large pieces of meat. See the next section for information.
- You can also use Conventional heat  or Fan heat  for roasting. Set the temperature approx. 20-30 °C higher than is stated in the chart. With Fan heat turn the temperature down to approx. 165 °C after about 15-20 mins. of roasting. The oven will get more **heavily soiled** than when using Fan grill . The roast probe can also be used with the Conventional heat and Fan heat functions.
- Always defrost meat before cooking. Never cook from frozen.
- If adding salt to meat, only do so shortly before roasting to prevent the meat losing its juices.
- Since there is no need to baste when roasting with Fan grill  salt and seasoning should be rubbed into the meat before roasting. Adding a little oil makes it easier to rub dry herbs into the meat.
- Put joints for roasting, e.g. pork with crackling, as well as poultry or poultry pieces directly on the rack with the grill pan on the runner underneath. This enables the meat to brown on all sides and the pan catches the juices.
- For braising, however, place the meat into a roasting pan or directly in the grill pan.
- Always place the roast in the centre of the oven. Very tall joints and large poultry should be placed on the lowest shelf level.
- The traditional British method of calculating roasting time is to allow 15 to 20 minutes to the lb., according to the type of meat, plus approx. 20 minutes, adjusting length of time as roasting proceeds, to obtain the required result. Alternatively, roasting time can be calculated by the height of the joint. Calculate approx. 10-12 minutes per centimetre height of meat.
- Meat which has been stored at a very low temperature will need a longer roasting time than that given in the chart.

Practical tips

- If the overall cooking time is quite long and if vegetables, such as onions, tomatoes, carrots etc. are to be added to the roast, we recommend that you do not add these until more than half-way through the cooking time. Otherwise they can become too dark and give the gravy a bitter taste.
- If a recipe calls for broth, stock or water to be added (e.g. half-way through cooking time), this should always be heated first before adding to the roast.
- Allow a standing time of approx. 10 minutes after the end of cooking so that the meat juices are evenly distributed.

Tips on saving energy

- It is not necessary to pre-heat the oven before roasting.
- More than one piece of meat can be roasted side by side.
- Switch the oven off approx. 5 minutes before the end of cooking time and leave the roast to stand for 5 -10 minutes in the closed oven to make use of the residual heat.

Roasting with the roast probe

How it works

The roast probe measures the core temperature of the food precisely, enabling consistent results every time you roast. This is particularly useful when roasting joints of beef or fillet. The duration of the programme and time it ends will depend on the temperature of the food to start with.

The oven switches itself off automatically when the core temperature of the food being cooked reaches the set temperature.

You can use the roast probe with almost all of the oven functions. Except: Infra-red full grill, Economy grill and Defrost.

The roast probe should not be used with poultry. Because of the amount of bone and cavity space it is difficult to find a good place to insert the probe.

Ensure that the roasting filter is fitted on the back wall of the oven when roasting on the rack or in an open dish.

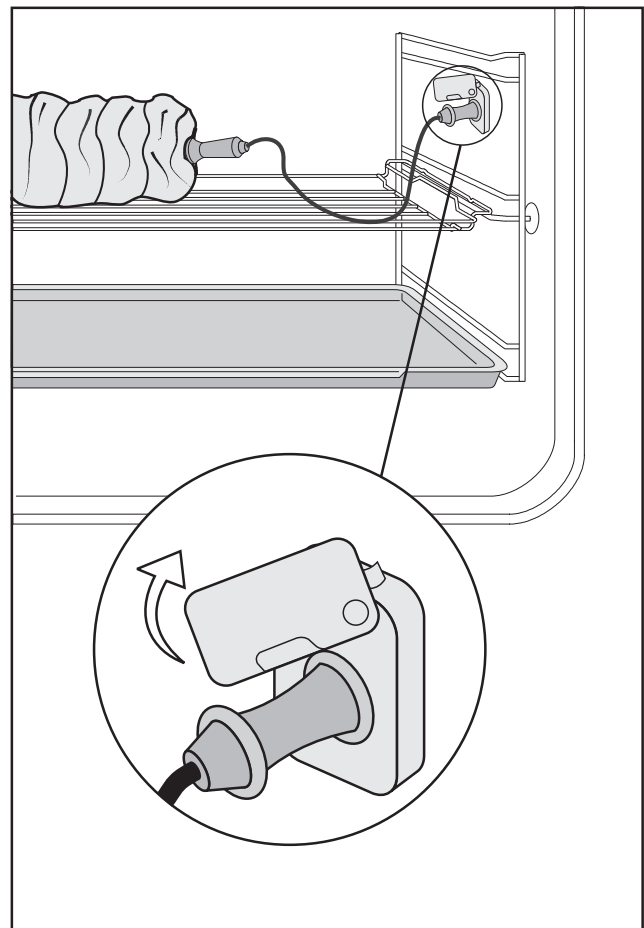
When you have finished using the probe, remove the plug from the socket and close the cover flap (when it is cool enough to touch).

Take care as the probe shaft may be hot.

Never leave it in the oven when not in use. It could get damaged by the heat produced in another function. Keep it in a safe place, in a drawer, for example.

Proceed as follows:

- From the right hand side, insert the tip of the probe into the middle of the meat. Ensure that it is not touching any bones, and that the tip is not sticking into a layer of fat.
- Place the roast in the middle of the oven, on the rack with the grill pan underneath, or in the grill pan.
- Raise the cover flap and insert the probe plug into the socket until it engages.



Make sure the probe cable cannot come into contact with the grill element.

Practical tips


- Select the oven function you require, e.g. Fan grill .

The recommended temperature for the function selected (e.g. 165 °C) will appear in the temperature display for a few seconds.



The current time of day (e.g. 14.00) will show in the timer display.



In the temperature display the "°" symbol then goes out, and the roast probe symbol  appears together with two temperatures, separated by a colon.

The actual temperature of the meat (e.g. 30 °C) lights up to the **left** of the colon.

Note that the display will only show an actual food temperature if it is above 20 °C.

The **final core temperature** (80 °C) appears on the **right** of the colon.



If no further entries are made, the oven will start automatically after a few seconds using these settings. The rise in temperature in the roast will be shown on the left of the temperature display.

The recommended final core temperature can be altered and / or the start time delayed.

Altering the recommended final core temperature

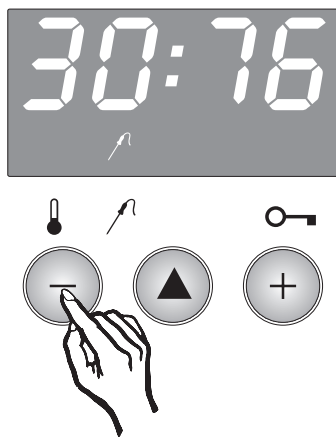
The recommended target core temperature can only be altered if both temperature values (the actual core temperature on the left and the final core temperature on the right) (e.g. 30:80) are displayed.

If this is not the case,

- wait for a few seconds until the temperature display changes
- check that the roast probe is correctly inserted in the socket.

Proceed as follows:

- As soon as the two temperature values appear in the display, use the **+** or **-** buttons to alter the recommended final core temperature on the right of the colon in 1 °C steps (e. g. to 76 °C).



The final core temperature can be altered between 40 °C and 99 °C.

Altering the recommended oven temperature

The recommended oven temperature can only be changed if it is showing in the display.

If the recommended core temperature is showing, press the **▲** temperature button briefly to switch back to the recommended oven temperature.

Proceed as follows:

- Whilst the recommended oven temperature is lit up, use the **+** and **-** buttons to change it.

Practical tips

After the final core temperature has been reached

The final core temperature has been reached when the temperature values to the left and right of the colon are identical and flashing, (e.g. 65 °C). The roast will now be cooked to the degree required.



An audible tone sounds and the oven heating switches off automatically.

However, do not turn the function selector to "0" immediately, as the roast should be left to stand for a further 10 minutes in the warm oven. This way the roast will retain more juices when it is carved. At the end of the standing time a second audible tone will sound. The roast can now be taken out of the oven and the selector turned to "0".

Note: during standing time the temperature of a thick joint can rise by about 3 °C and by as much as 6 °C for thinner joints. When setting the final core temperature you may wish to select a slightly lower temperature to compensate.

Delaying the start time

When the roast probe is being used the start time can be delayed. The oven will then switch on and off automatically. The final core temperature which has been set determines when the roasting process finishes.

Proceed as follows:

- Insert the roast probe into the joint. Select an oven function and if required, alter the final core temperature and/or the recommended oven temperature as described on the previous pages.

- Press the ▲ button under the timer display twice.

The ⇨ symbol will appear in the timer display.

- Use the + button under the timer display to set the required start time e. g. 11.20.

The light ring round the selector switch goes out. A few seconds later the actual time of day will reappear in the **timer display** and the ⇨ symbol will light up.

The temperature values (e.g. 30:80) in the **temperature display** will go out and the ↗ symbol will light up.

Once the start time has been reached, the light ring around the selector switch will come on and the oven will start. In the temperature display the ⇨ symbol goes out and the temperature values (e.g. 30:80) reappear.



The start time set and the temperature settings in the display, can be checked and changed up until the start time: to change the start time for roasting press briefly twice on the timer **timer button** ▲ under the timer display.

To change the core temperature press briefly twice on the **temperature button** ▲ under the temperature display.

Use the relevant + or - buttons to change the value displayed.

Practical tips





Grilling

 Infra-red full grill  Economy grill		
Food to be grilled	Temperature in °C	Grilling time in minutes
Steak	275	18-22
Kebabs	220	18-22
Pork chops ¹⁾	275	16-20
Liver	275	8-10
Burgers ¹⁾	275	14-18
Sausages	220	16-20
Fish fillet ¹⁾	275	16-20
Trout ¹⁾	220	10-14
Toast	275	4-6
Tomatoes	220	6-10
Peach halves	275	6-8

1) Also suitable for cooking with Fan grill , - increase the cooking time by about 5-10 minutes.

The information given in this chart is intended only as a guide.

Tips on grilling

- Pre-heat the grill ,  for 5-10 minutes.
- Select the Full grill  for grilling several items across the whole width of the grill.
Select Economy grill  for grilling only in the centre of the grill.
- Place the rack on the middle shelf level for thick cuts e.g. chicken pieces, and on the top shelf level for thinner items, e.g. steaks.
- Always push the rack in as far as it will go.
- You can turn the rack the other way up to adjust the distance from the heating element.
- Place the grill pan below the rack to catch fats and juices.
- Turn food being grilled once or more if necessary.

Grill with the oven door closed.

Defrosting

❄️ Defrost	
Food	Defrosting time in minutes
Chicken, 1000 g	150-180
Meat, approx. 6-7 cm hoch	150-180
Sausages	50-60
Fish	90-120
Fruit	40-50
Cream cake	100-120
Sponge cake	30-40
Bread, approx. 1000 g	80-100

The Defrost function is particularly suitable for defrosting delicate frozen foods such as breads, fruit, fish, and cream gateaux. With the constant movement of air in the oven, defrosting is much faster than in still air.

With the Defrost ❄️ function, the fan runs but the oven heating systems are all switched off. It is not possible to select a temperature.

The time needed for defrosting depends on the type and weight of the food, and the temperature it was frozen at.


Tips on defrosting

- All meat and poultry should be fully defrosted before cooking. When defrosting meat or poultry place the grill pan underneath the rack to catch the defrosted liquid, so that the meat is not lying in this liquid. It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the tray, the sink and your hands. Danger of salmonella poisoning!
- Where possible remove the packaging and put the food to be defrosted on a baking tray or into a suitable dish. Food which does not contain juices/water can be defrosted in its packaging on a baking tray.
- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.
- Turn, stir or separate food about half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost deep frozen pre-cooked meals according to the manufacturer's instructions.

Defrost with the oven door open as this way cool air is dispelled from the oven and the intake of warmer air from the room helps speed up the defrosting process. The wider the door is opened the better.


Practical tips

Drying food

 Fan heat		
Food	Temperature in °C	Drying time in hours*
Apple rings	50-70	6-8
Pears, halved or quartered	70-80	10-12
Plums	50-70	8-12
Herbs	40-60	2-4
Mushrooms	50-80	5-7


* This will vary depending on the thickness of the food

Proceed as follows:

- Cover the rack with baking parchment. Prepare the fruit, mushrooms or herbs and space them out on the parchment. Do not overload the rack and only use one shelf level at a time to ensure sufficient drying.
 - Place the grill pan underneath to catch any drips of juice or moisture.
 - Select Fan heat .
 - Reduce the recommended temperature to 40-80 °C (see chart).
 - Dry with the oven door closed.
- If the food still feels slightly moist after the oven drying period has finished, leave it to finish drying at room temperature.

Preparing yoghurt

Proceed as follows:

- Mix 100 g yoghurt (with live culture) with 1 litre of full cream milk. The yoghurt and milk should have the same percentage fat content.
If using unpasteurised milk you will need to heat it up to 90 °C (do not boil) and then leave it to cool.
Otherwise the yoghurt will not set.
- Pour this milk mixture into 6 or 7 portion sized glass dishes and cover with heat resistant cling film.
Special yoghurt jars may also be used.
- Position the rack at level 2 in the oven and place the covered dishes on the rack.
- Select Fan heat  and lower the recommended temperature to between 40-60 °C.

The yoghurt will be ready in about 5 hours.

- Allow the yoghurt to cool and then place in the refrigerator.

It will not achieve its maximum set until it has been thoroughly chilled.

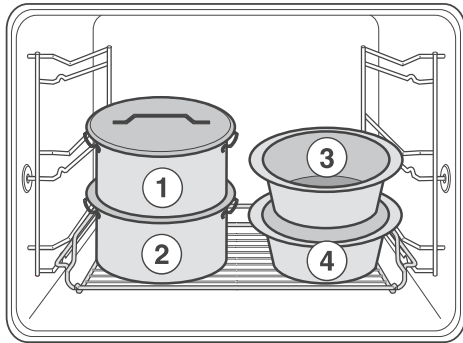
Practical tips

Cooking whole meals

It is very economical and practical to cook a whole meal at the same time.

Proceed as follows:

- Place the various dishes next to one another or one above the other on the rack placed on the lowest runner level. Ensure containers are suitable and that lids and handles are ovenproof.




- | | |
|--------------|------------|
| ① Soup | ③ Roast |
| ② Vegetables | ④ Potatoes |

Warming plates

The oven can be used for warming plates. Food will then keep warm on the table for longer.

Proceed as follows:

- Place the plates on the rack or on the floor of the oven. Select Fan heat  and then lower the recommended temperature to between 60-70 °C.

Individual items take approx. 10 minutes and stacks of plates approx. 20 minutes to warm up.

Please read the following section **once through completely** before using the timer. There are only a few seconds available (while the ⌚ symbol is lit up) in which to set the time.

Setting and altering the time

It is sometimes necessary to adjust the time, e.g. from Winter to Summer time.

The time of day cannot be set if an oven function has been selected.

Setting the timer

To set the timer you must first press the ▲ button under the timer display. Then use the + or - buttons to alter the time shown.

If the time is being set for the first time, please read the section "Setting the time of day initially".

Proceed as follows:

- Press the ▲ timer button twice.

The ⌚ symbol will appear in the timer display.

- Use the + or - buttons to set the time of day.

Timer

Setting the minute minder

The minute minder works like a manual kitchen timer. It is not used for switching the appliance on or off.

Proceed as follows:

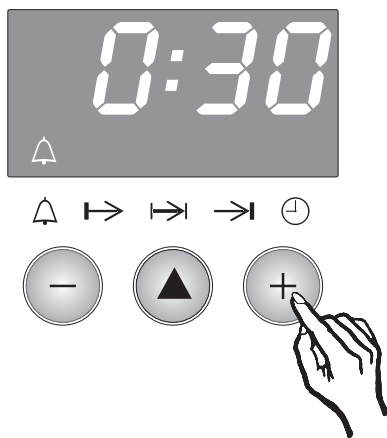
- Press the ▲ button repeatedly until the ⏰ symbol appears in the timer display.

The time of day goes out and **0:00** appears in the display.



- Set the required time, e.g. 30 minutes, using the + button.

A time of between 1 minute and 6 hours can be set.



A few seconds later the time of day will reappear in the display and at the same time the ⏰ symbol will light up.

The time set for the minute minder counts down unseen in the background.

At the end of the set time the oven will beep 5 times and the ⏰ symbol will flash for approx. 1 minute.

You can switch the beeps and the flashing symbol ⏰ off early by pressing the ▲ button under the timer display.

To change:

Press the ▲ timer button. The ⏰ symbol and the minute minder time will appear in the timer display. Then use + or - to alter the time.

To check:

Press the ▲ timer button. The ⏰ symbol and the minute minder time will appear in the timer display.

To delete:

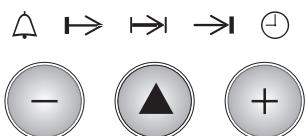
Press the ▲ timer button. The ⏰ symbol and the minute minder time will appear in the timer display. Then use the - button to set the time to **0.00**.

Switching off automatically

The cooking duration is set. The oven then switches on immediately and switches off automatically at the end of the duration selected.

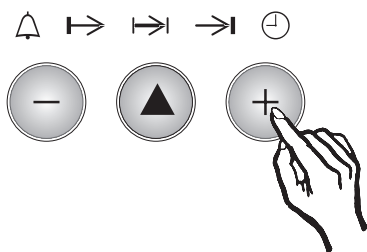
Proceed as follows:

- Select the oven function you require, e.g. Fan heat (🌀).
- If necessary, alter the recommended temperature.
- Press the ▲ timer button repeatedly until the ➞ symbol and 0:00 appear in the display.



- Enter the cooking duration, e.g. 40 minutes, using the + or - buttons.

A duration of between 1 minute and 6 hours can be set.



Shortly after setting the duration:

The display automatically reverts to showing the current time of day. The oven switches on immediately.

The ➞ symbol lights up in the timer display to show you that the oven is operating automatically.

The oven will switch itself off automatically at the end of the set cooking duration and will beep several times.

The ➞ symbol will flash in the timer display until the function selector is turned to "0".

The oven will beep once a minute to remind you to switch it off.

To change:

Press the ▲ timer button repeatedly until the ➞ symbol and the cooking duration appear in the timer display. Then use + or - to alter the time.

To check:

Press the ▲ timer button repeatedly until the ➞ symbol and the remaining cooking duration appear in the timer display.

To delete:

Press the ▲ timer button repeatedly until the ➞ symbol and the cooking duration appear in the timer display. Then use the - button to set the time to 0:00.

Timer

Switching on and off automatically

Both the cooking duration and the end time are set.

The start time of the cooking process is then delayed accordingly. The oven switches on and off automatically.

Proceed as follows:

- Select the oven function you require.
- If necessary, alter the recommended temperature.
- Press the ▲ timer button repeatedly until the ⇨ symbol and 0:00 appear in the display. Enter the cooking duration, e.g. 40 minutes, using the + or - buttons.
- Press the ▲ timer button again, whilst the ⇨ symbol and the cooking duration are showing in the timer display. If the display has reverted to showing just the time of day you will need to press the ▲ timer button repeatedly until the ⇨ symbol and the cooking duration appear in the display again.

The ⇨ symbol and the end of cooking duration calculated by the oven then appear in the display.

- Using the relevant + or - buttons, set the required end time e.g. to 12.00.

Shortly after setting the duration:

The display automatically reverts to showing the current time of day

The ⇨ and ⇨ symbols appear in the display to show you that the oven is operating automatically.

The oven will not switch on until the start time it has calculated is reached (e.g. 11.20).

The light ring around the function selector will light up automatically when the oven starts.

At the end of cooking the ⇨ symbol will go out. The ⇨ symbol will flash in the display until the selector is turned to "0" and the oven will beep every minute to remind you to switch it off.

To change:

Press the ▲ timer button repeatedly until the ⇨ symbol and the cooking duration / the ⇨ symbol and the end time appear in the timer display. Then use + or - to alter the duration or end time.

To check:

Press the ▲ timer button repeatedly until the ⇨ symbol and the cooking duration / the ⇨ symbol and the end time appear in the timer display.

To delete:

Turn the function selector to "0".

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to components, for which the manufacturer cannot accept liability.

Never use cleaners containing alkalines, soda, acids or chlorides, oven sprays, dishwasher detergents or abrasive cleaning agents, hard brushes, scouring pads and cloths or steel wool. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as these would damage the surface.

Do not leave accessories in the oven when the oven is being used.

E-Cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

Appliance front

The appliance front and controls should be cleaned using a mild solution of hot water with a little washing up liquid, applied with a damp cloth. Wipe dry using a soft cloth.

On appliances with aluminium fronts (see data plate) and/or metal coloured lacquered controls please note that the aluminium parts and the controls are susceptible to damage from scratches and abrasion as well as from alkaline and acidic substances. It is therefore essential to clean these with care, as described above. Do not use cleaning agents for stainless steel or descaling agents on these surfaces. Soiling should be wiped off as soon as possible. If the soiling is left for a long time it can have a damaging effect on the surface.

Appliances with glass fronts:
A proprietary glass cleaning agent may be used.

On stainless steel appliances the front should be cleaned using a proprietary non-abrasive cleaning agent designed for use on stainless steel surfaces. Apply with an even pressure following the direction of the "grain".

Cleaning and care

Rubber door seal

The rubber door seal is easy to remove for cleaning or should it ever need replacing.

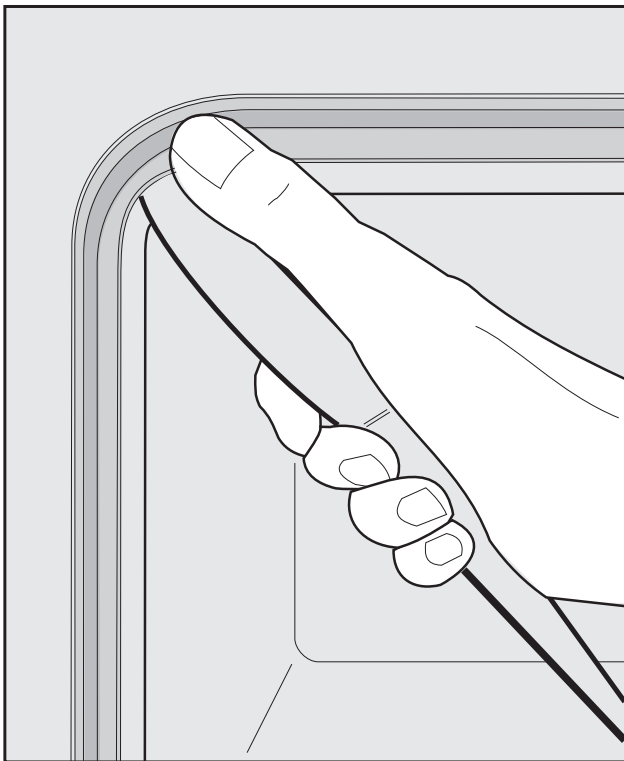
Do not clean the seal in a dishwasher. It should be cleaned by hand using a mild solution of hot water with a little washing up liquid, applied with a sponge. Wipe dry using a soft cloth.

To remove the seal:

Using the rounded blade of a blunt knife get behind the seal and carefully pull it off. Start at a corner and take care around its fixing points.

To replace the seal:

Replace the seal and use a blunt knife to push the fixing points back into the holes in the frame of the oven.

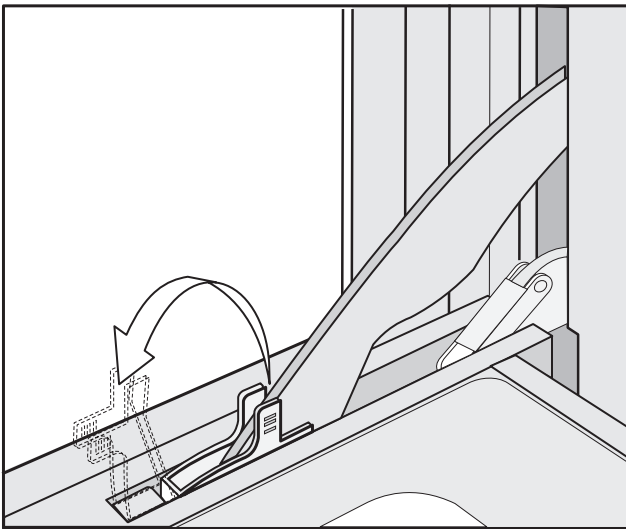


Removing the oven door

It is much easier to clean the oven interior if you remove the oven door first.

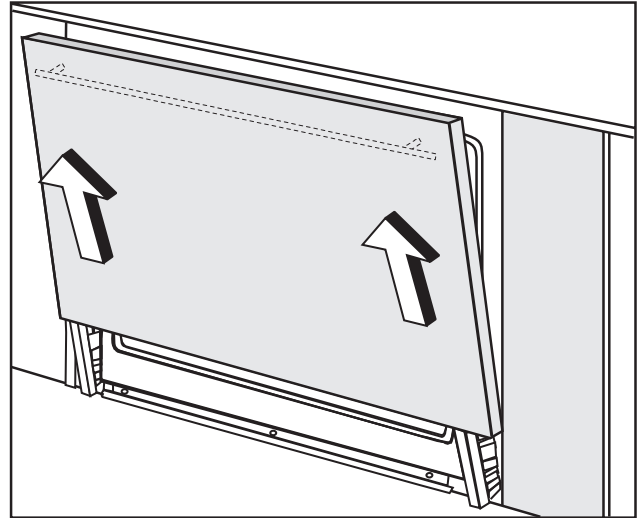
To remove the oven door:

- Open the door fully.
- Flip up the release levers in front of the door hinges.



- Gradually shut the door, until the raised levers touch the oven frame.

- Holding the door evenly with both hands, lift the door up and off the hinges.



To put the oven door back on:

Do the above in the reverse order:

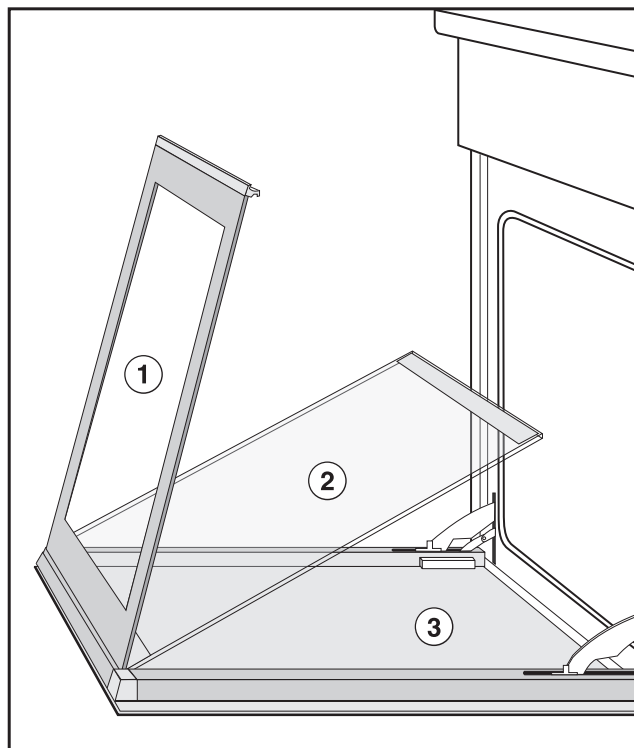
- Place the door on the hinges.
- Open the door fully.
- Then push the levers back down.
- Close the door.

The oven door is heavy. It should be gripped firmly at both sides when being removed and refitted.

Cleaning and care

Dismantling the oven door

The oven door consists of three glass panels: an inner ①, middle ② and outer ③ panel as shown in the illustration.



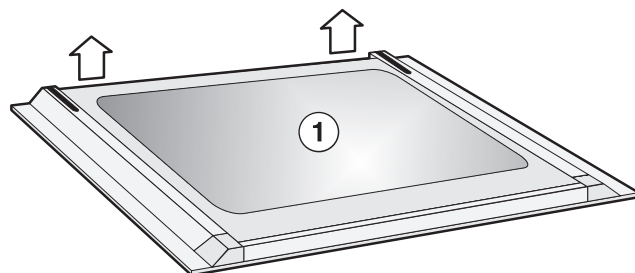
If necessary, the door can be dismantled so that the glass panels can be cleaned individually.

To dismantle the door:

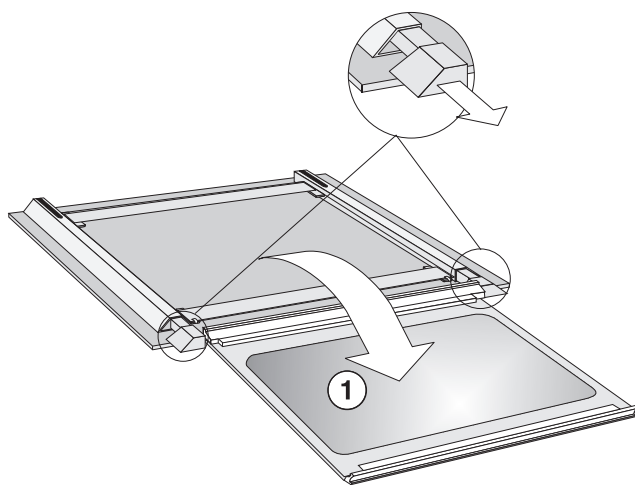
- It is easier to clean the door if you remove it first (see "Removing the oven door"). Cover a suitable table with a soft cloth and lay the oven door on the cloth with the inner glass panel ① facing upwards and the oven handle towards you. Maintain a gap of approx. 30 cm between yourself and the edge of the door.

If you decide not to remove the door, take extra care when dismantling the panels that the door does not drop open or close by mistake as this could result in damage to the glass panels.

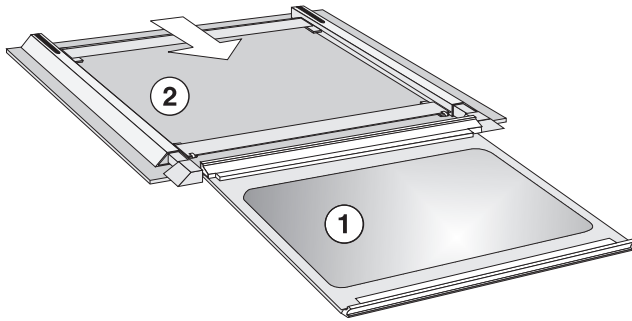
- Using both hands, grip the inner glass panel ① at the rear and lift it upwards.



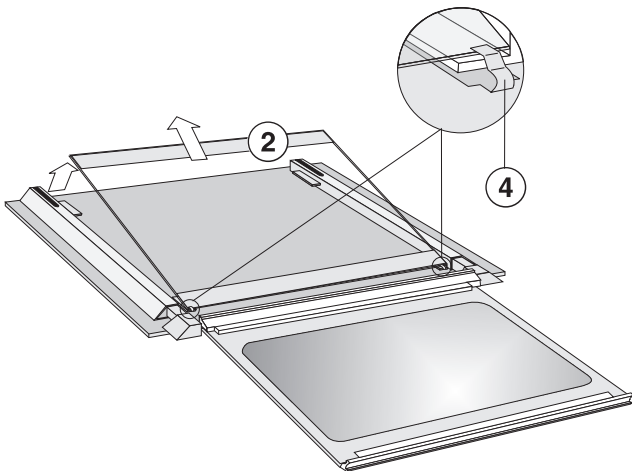
- Open the inner panel ① towards you. Then pull it out as far as possible in its retainer (see detail).



- Slide the middle panel ②, in its retainer, in the direction of the printed arrow as far as it will go.



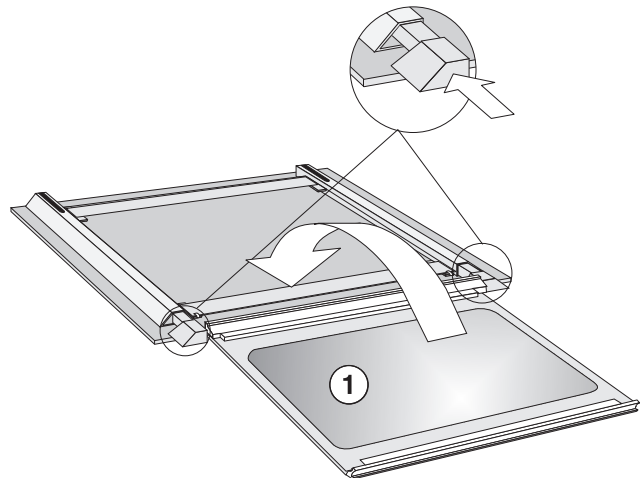
- Pull the middle panel ② upwards out of its retainer at the back and then remove it from the front clips ④ (see detail).



The glass panels can now be cleaned individually with a sponge and a solution of hot water and a little washing up liquid. Dry thoroughly with a soft cloth.

To reassemble:

- Hold the middle panel ② with the printed side on top.
- Insert the middle panel ② into the clips at the front ④ and then lower the panel carefully and locate securely in position at the rear.
- Slide in the middle panel ② back as far as it will go.
- Then push the inner panel ① back into its retainer until it clicks into position (see detail).



- Flip the top panel ① carefully back and press securely into position.

Re-fit the oven door. (See section "To remove the oven door").

Cleaning and care

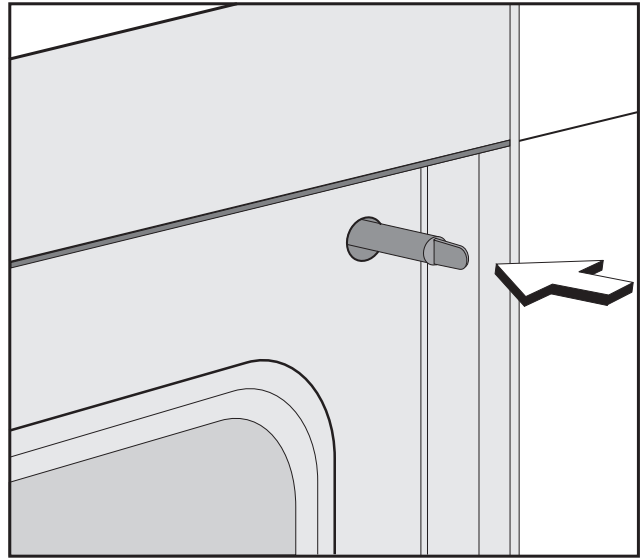
Switching on the oven interior lighting

The oven lighting switches on automatically when the door is opened and stays on for some time before switching off.

If you want the oven light on for longer for cleaning the oven, you can use the door contact to switch the lighting on again as often as necessary.

Proceed as follows:

- Press the door contact (see arrow) inwards to switch the lighting on.



Oven interior

The oven floor has been treated with a special type of enamelling called PERFECTCLEAN which has very good anti-stick properties and is much easier to keep clean than conventional oven enamel.

The roof, rear and side walls have special self-cleaning catalytic liners which are removable.

Clean the PERFECTCLEAN surfaces after each use. If this is not done cleaning may become difficult and in extreme cases impossible and the anti-stick effect will be reduced. Clean the surfaces as described in the sections on "PERFECTCLEAN" and "Cleaning catalytic enamel surfaces".

Please note that spilt fruit juices may cause lasting discolouration of the surfaces.

Baking tray, grill pan, rack, side runners

The surfaces of these accessories have also been treated with PERFECTCLEAN enamel. They should be cleaned after each use to preserve the very good anti-stick properties. Clean as described in the section on "PERFECTCLEAN".

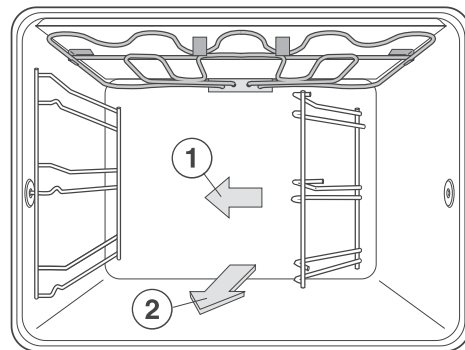
Food can be taken off it more easily, and soiling from baking and roasting is easier to remove.

Please note that dull patches may appear in the grill pan after roasting or grilling. These cannot be removed.

The side runners can be removed to make cleaning the oven easier.

To remove the side runners:

- Pull them out first from the sides ①, and then from the back of the oven ②.



To re-fit the runners reverse the above procedure. First fit them into the back of the oven and then push them in at the sides.

Cleaning and care

PERFECTCLEAN

The following notes on cleaning and care should ensure that the anti-stick and easy clean properties of PERFECTCLEAN-surfaces last for many years. Clean these surfaces as you would treat glass. If you are unsure whether a particular cleaning product is suitable, consider whether you could use it on a window pane with causing damage.

Never use cleaning agents containing alkalines / soda, acids or chlorides, oven cleaning sprays, dishwasher detergent or abrasive cleaning agents, e.g. hard brushes, scouring pads or steel wool. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as these would damage the surface.

Do not clean the baking tray, grill pan, rack or side runners in a dishwasher.

Light soiling should be cleaned after each use with a dishcloth, soft sponge or a soft nylon brush using a solution of hot water and a little washing up liquid.

The surfaces will become harder to clean and the anti-stick properties will deteriorate if soiling is not removed after each use and allowed to build up. In extreme cases cleaning may even become impossible.

Stubborn soiling e.g. from roasting should be soaked first and removed as soon as possible after cooking. If necessary, use a soft sponge, soft

nylon brush or a scraper suitable for glass surfaces to loosen the soiling.

After cleaning, rinse thoroughly with clean water to remove any cleaning agent residues. The water must run off the surface easily. Wipe dry using a soft cloth.

Using oven sprays on stubborn soiling

Some oven cleaners contain strong alkalines and / or abrasive materials. Because the enamel is designed to be easily cleaned the use of these cleaners is not recommended.

However if you still cannot get the surface clean an oven cleaner can be used.

Allow the PERFECTCLEAN surfaces to cool down to room temperature and then apply a spray oven cleaner to the soiled areas. Do not attempt to use on a hot oven or accessories. Leave to take effect for a max. of 10 minutes only! Please also observe the manufacturer's instructions.

If necessary use a soft sponge, soft nylon brush or a scraper suitable for glass surfaces to loosen the soiling. Repeat the process if necessary.

After cleaning, rinse thoroughly with clean water to remove any cleaning agent residues. The water must run off the surface easily. Wipe dry using a soft cloth.


Cleaning catalytic enamel surfaces

The roof and the back wall of the oven and side panels (if fitted) which can be difficult to reach for cleaning have special liners which are coated with catalytic enamel. Catalytic enamel has very good self-cleaning properties. During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven.

The catalytic liners absorb oil and splashes of fat. These splashes are burnt off at temperatures over 200°C. The higher the temperature, the more effective the process.

Before cleaning the catalytic panels using high temperatures, make sure that all PERFECTCLEAN surfaces have been cleaned as previously described. Otherwise, the high temperatures can cause deposits to become baked on to the PERFECTCLEAN surfaces and become impossible to clean.

Depending on the level of soiling, heating the oven to a high temperature, as follows, will help remove soiling on the catalytic surfaces which has been caused by oil and grease splashes:

- With the oven empty, select Fan heat  and the highest temperature possible. Run the oven for approx. one hour.

The length of time will depend on the level of soiling.

It is a good idea to set the finish time for the process using the timer (see "Switching off automatically"). This way you will not forget to switch the oven off at the end.

However, deposits of spices, syrups and similar substances are not removed by the catalytic cleaning. These are best removed while fresh by hand with a mild solution of warm water and washing up liquid applied with a soft brush. Do not wait too long between cleaning sessions as further baking and roasting will cause the deposits to bake on even harder with each subsequent use of the oven.

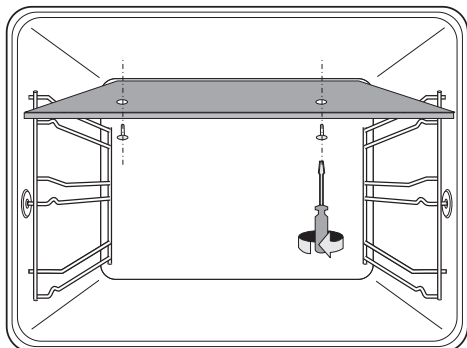
Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel. These damage the surface rendering its self-cleaning properties ineffective.

After a period of time and depending on the amount and type of use of the oven, the matt surface of the catalytic liners can change in appearance, e.g. splashes of fat will be visible, and become ineffective. The liners should then be replaced with new ones. Replacement liners can be obtained from your dealer or the Miele Spare Parts Dept and fitted as described in the following section.

Cleaning and care

To replace the catalytic roof liner:

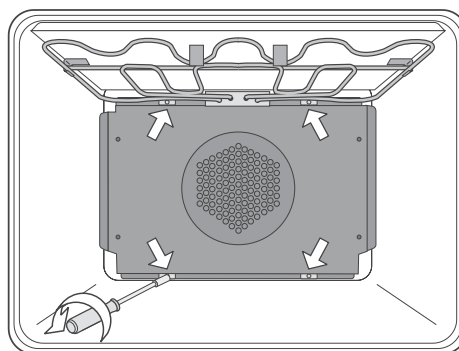
- To take out the roof liner, first loosen the two fixing screws holding up the roof liner and the grill element. Lower the grill heating element and the roof liner at the front.



- You can now pull the roof liner out. Insert the new roof liner and tighten the screws back up.

To replace the catalytic back panel:

- Remove the roasting filter if present (see "Roasting filter").
- Remove the side shelf runners.
- Use a suitable screwdriver to loosen the screws in the back panel and remove the panel.



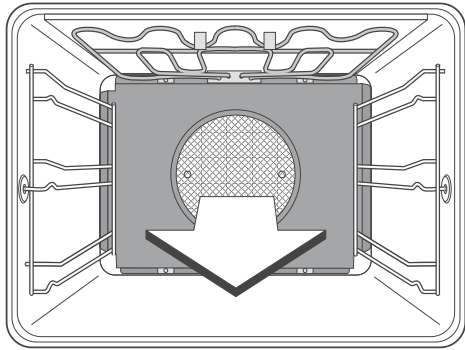
- Insert a new panel and screw in firmly. Re-fit the side runners and if required, the roasting filter.

Do not operate the oven without the catalytic back panel fitted. This could cause considerable injury.

To replace the catalytic side panels:

- First remove the side runners as described in "To remove the side runners".
- Unscrew the fixing screw with a coin and pull the panel out.
- Insert the new side panel, screw in firmly and follow the above procedure in reverse.

Roasting filter



The roasting filter should be cleaned after each use.

It is removed by simply pulling it forwards and out. It can be cleaned in a dishwasher or by hand.

Dry thoroughly before replacing it.

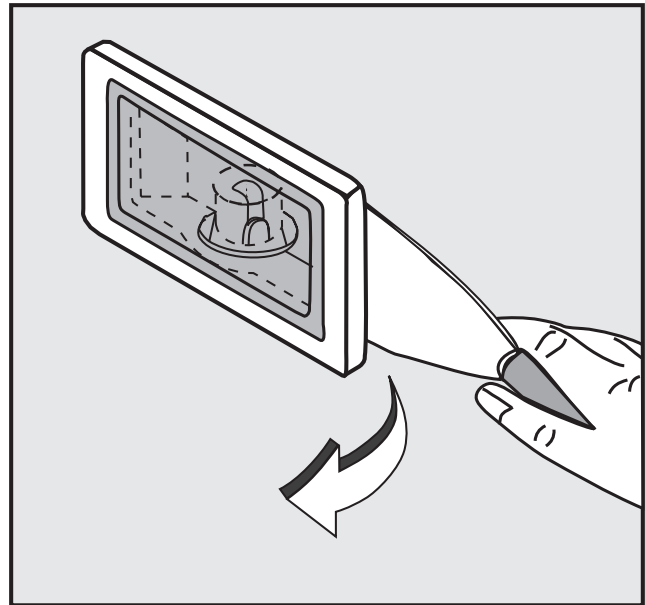
Roast probe

Wipe the roast probe with a damp cloth after each use. Do not soak in water.

Do not clean in a dishwasher.

Changing the oven lamp

The oven lamp is easily replaced (25 W, 230-240 V, 300 °C, Socket: E 14):



- Disconnect the appliance from the power supply. Switch off at the isolator or the mains fuse box. (See "Warning and safety instructions").
- Carefully remove the glass cover, as shown in the illustration, using a wide flat object e.g. a spatula, if necessary. Take care to use even pressure, as otherwise the glass could break and there would be danger of being injured.
- Unscrew the lamp and replace it with a new one.
- Replace the glass cover and carefully but firmly press it into position using the palm of your hand.
- Reconnect the appliance to the electricity supply.

Problem solving guide

Installation work and repairs to electrical components of this appliance must only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if, ...

... the fan can still be heard after the appliance has been switched off

The appliance is fitted with a cooling system which prevents it over-heating during use, causing possible damage to adjacent kitchen furniture. The cooling fan will continue run after the appliance has been switched off until it has cooled down to approx. 70 °C. The temperature will fall faster with the door open.

... after switching on, the appliance does not heat up

Check whether,

- the safety lock is activated.
- the timer has been programmed.
- the mains fuse has blown.

If none of the above is the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

- switch off at the isolator, or
- withdraw the mains fuse.

Reconnect to the mains supply and switch the appliance on. If it still does not heat up, contact a qualified electrician or the Miele Service Department.

... cakes or biscuits are not cooked properly



Check whether,

- the correct temperature was set.
- the roasting filter was left in front of the fan when baking with Fan heat. In this case baking takes longer.
- there were any alterations to the recipe. For example, a moister mix or more eggs can lengthen baking time.

... cakes or biscuits are unevenly browned

A small difference in browning is not unusual. Manufacturers use a percentage figure in their product information data for browning levels.

If browning is very uneven, check

- when **baking with Fan heat** , whether the temperature set was too high or whether the roasting filter was left in place.
- when **baking with Conventional heat** , check the colour and composition of the baking tins being used. Thin and shiny tins are generally not very good. Try using a different tin next time.

... an audible tone is sounding and the symbol has appeared in the temperature display

The function selector was adjusted with the safety lock activated. This caused the oven to switch itself off automatically.

Turn the function selector back to its original position. The oven will now continue to operate as normal.

If you wish to set a different oven function, you must first turn the function selector back to "0" and de-activate the safety lock (see "Safety lock"). You can then select a different oven function.

.. F and a number appear in the temperature display

F 05 / F 06 The temperature thermostat is faulty. This caused the oven to switch itself off automatically. Call the Service Department, quoting the fault code.

F 07 The oven has switched itself off automatically during use (see "Safety switch off").

F 09 The maximum temperature of the oven has been exceeded. This caused the oven to switch itself off automatically.

Turn the function selector to "0". As soon as the temperature has fallen to an acceptable level the fault message disappears. You can now switch the oven back on again. If this fault message occurs again, please call the Miele Service department, quoting the fault code.

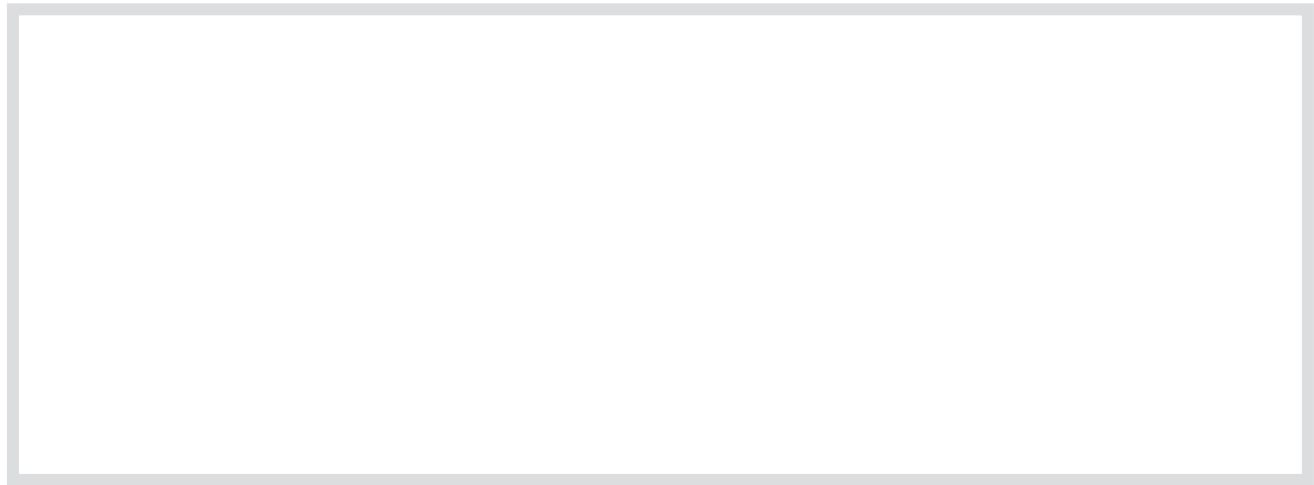
After sales service, data plate

In the event of any faults which you cannot remedy yourself, please contact:

- your Miele dealer, or
- the Miele Service Department (see address on back cover).

When contacting your Dealer or the Service Department, please quote the model and serial number of your appliance. These are on the data plate.

Please note that telephone calls may be monitored and recorded to improve our service.



Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.

Safety instructions for installation

All dimensions in this instruction booklet are given in mm.

■ Before connecting the appliance to the mains supply make sure that the voltage and frequency correspond to the rating on the data plate. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

■ The socket and on-off switch should be easily accessible after the appliance has been built in.

■ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment of the installation has been carried out by a suitably qualified engineer.

■ Important:
Do not fit insulation strips in the housing unit. These would hinder the intake of air to the appliance.

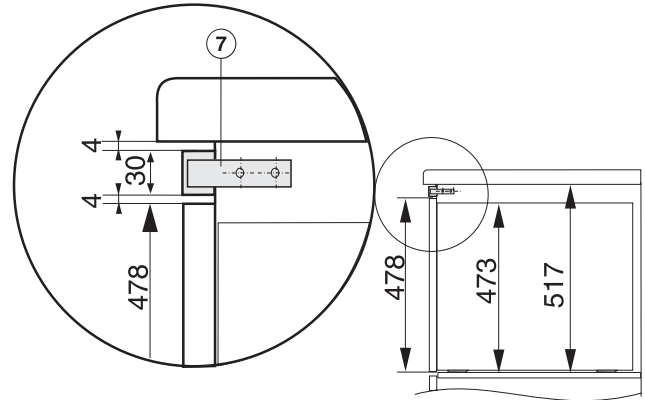
Appliance and building-in dimensions



- ① Oven
- ② Inlet for mains connection cable to the appliance
- ③ Mains connection cable
- ④ Mains connection cable loop
- ⑤ Isolator switch position. This should preferably be located in the housing unit to the right of the appliance. (Do not locate the isolator switch behind the appliance).
- ⑥ Building-in niche with full depth floor panel
- ⑦ HAL 90 spacer strip for building into a base unit
Only required if the oven is to be built into a base unit. Available as an optional accessory through your Miele dealer.

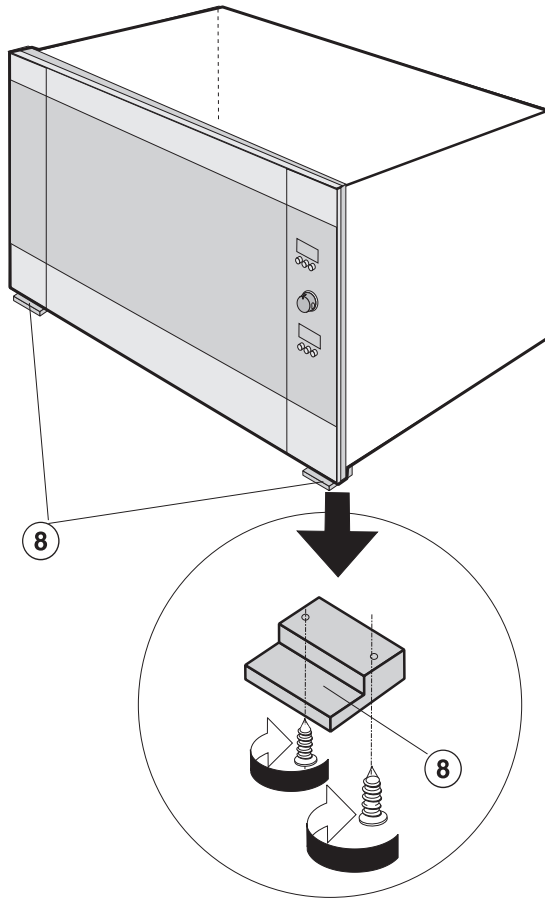
Spacer strip for building into a base unit

- Secure the spacer strip, as illustrated, to the underside of the worktop inside the building-in niche.



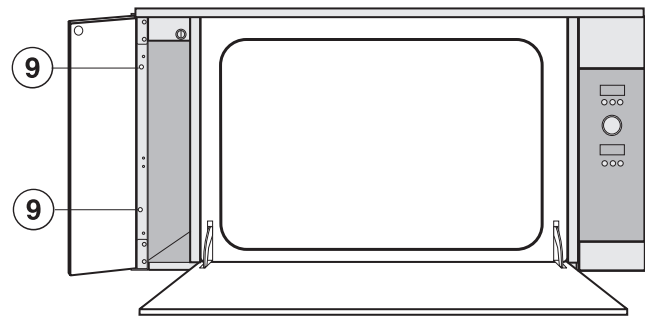
Installation

Installing the appliance



- Push the oven into the building-in niche as far as the wooden blocks/transport protectors ⑧. When doing so make sure that the connection cable cannot get trapped or damaged.
- Remove the wooden blocks/transport protectors ⑧ from the base of the oven on the right and left hand side (see illustration) and then push the appliance into the building-in niche until it is up against the back panel of the housing unit.

After aligning the appliance it must be secured in the housing unit.



- Fit fixing screws ⑨ into the vertical trim on the left hand side of the appliance as shown in the illustration.
- Using the Operating Instructions as a guide, check all oven functions are working correctly.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

The **voltage and connected load** are given on the **data plate**. Ensure that these match the household mains supply.

Connection should be made via a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60 335).

Energy Efficiency Rating according to EN 50304:

This appliance is rated energy efficiency class **C** in accordance with EN 50304. Tests were carried out using "Fan heat".

Important U.K.

This appliance is supplied for connection to a single phase 230-240 V 50 Hz supply with a suitable 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE
EARTHED

Electrical connection

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is tested regularly and where there is any doubt the household wiring should be inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

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