



BOSCH

HBN 220 A EU

HBN 222 A EU

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Gebrauchsanweisung

Instruction Manual

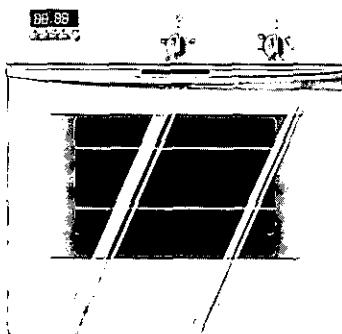
Notice d'utilisation

Gebruiksaanwijzing

Istruzioni per l'uso

Instrucciones de manejo

Instruções de Serviço



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GEBRAUCHSANWEISUNG

INSTRUCTIONS FOR USE08

MODE D'EMPLOI

INSTRUCCIONES DE MANEJO N0504



BOSCH

English

Cooking will be fun with your new cooker. Please read these instructions carefully so that you can take full advantage of all the functions available.

These instructions are valid for all the different overseas models and are therefore multilingual. You will find an index for your particular language so that you can quickly find the right instructions.

We first of all broach the important subject of safety in these instructions. You will then learn about the individual parts of the cooker and we show how to use it fully. The tables in the manual are written in such a way that you can follow them step by step. They include recipes; the correct utensils, shelf levels and optimum settings to use, all of which have been tested in our kitchens.

We provide some tips regarding cleaning so that you can keep your oven looking good. If a fault should occur, you will find information on the last page on how you can cure small faults yourself.

Please use the manual, it will provide quick solutions to any queries you may have.

We hope that you enjoy cooking with your new oven.

Our contribution towards a cleaner environment – we use recycled paper.

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Important

Disposal of packing material and old appliance.

- Please ensure that you dispose of the packing material responsibly.

Our products need protective packaging during transportation, but we do restrict ourselves to using only what is necessary. All packing material used is environmentally friendly and can be easily disposed of. The wood is not treated chemically.

The cardboard is made up of 80-100% recycled paper. The wrapping is made of polythene, the banding from polypropylene and the packing chips from CFC free polystyrene foam.

The materials are all hydrocarbon compounds and fully recyclable. Please dispose of these secondary raw materials at the appropriate recycling centres if available.

We can conserve raw materials by careful processing and recycling and cut down on the volume of waste.

- Before disposing of your old appliance, first render it unusable. Then take it to your local recycling centre, if available.

You can contact your local authority to find out if you have a site near you.

Before connecting the new appliance.

- Before using your new appliance please read the instruction manual carefully. This manual contains important safety information as well as instructions on the use and care of your machine.
- Please keep the instruction and installation manuals safe.
- If the appliance is damaged in any way do not use.
- The appliance must be installed by a qualified technician in accordance with the installation instructions and wiring diagram provided. If the appliance is connected incorrectly, the guarantee will be invalidated should damage occur.
- Our appliances meet the appropriate safety regulations for electrical appliances. Repairs should only be carried out by technicians trained by the manufacturer. If your appliance is not repaired properly you could be putting yourself in danger.

Important

Safety Advice

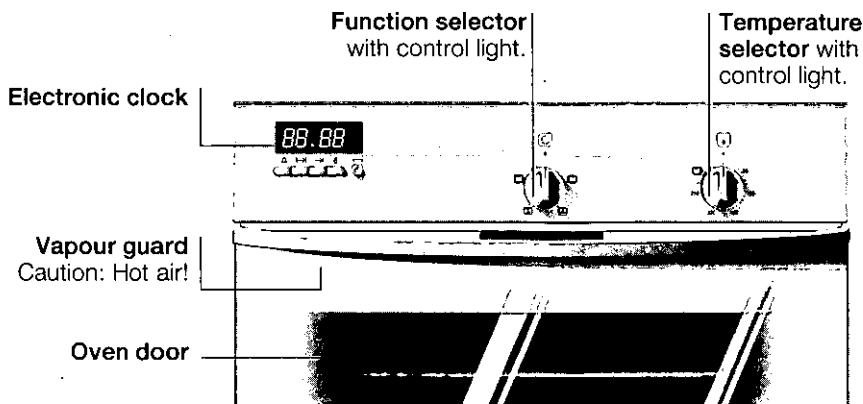
- Only use the appliance for preparing food.
- The surfaces of heating and cooking appliances get hot when in use! The oven interior and elements get hot! Always keep small children well away from the appliance.
- Make sure that electric cables do not get caught in the hot oven door. The insulation could be damaged.
- Switch the appliance off at the mains in the event of a fault.
- Do not keep any inflammable items in the oven. If the appliance is inadvertently switched on, they could catch fire.

Precautions

- Never place a baking tray on the bottom of the oven or cover the bottom of the oven with foil, otherwise a build up of heat will occur, which in turn will effect cooking times and can damage the enamel.
- Never pour water directly into the hot oven. It can damage the enamel.
- Fruit juice dripping from the baking tray can leave behind stains which cannot be removed. It is always advisable to use the deeper universal pan if you want to bake a particularly moist fruit cake.
- Do not stand or sit on the open oven door.
- The oven door must shut tightly. Always keep the oven door seals clean.

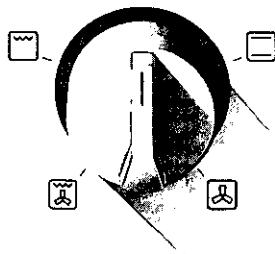
Your new cooker

Your new cooker



Function selector

The following functions can be selected:



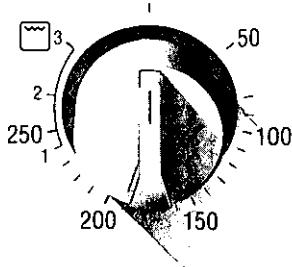
- Conventional Heating
- (top and bottom heat)
- Hot air system

- Fan assisted grilling
- Grill

On selecting a function the appropriate control light will come on and the oven light will also come on.

Always turn the function selector back to 0 when you have finished using the oven.

Temperature selector



The following temperatures can be selected:

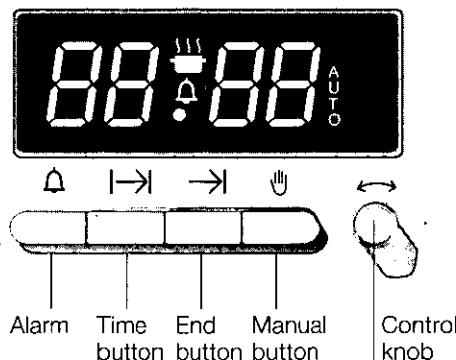
50-250 Temperature °C

- 1 = low grill
- 2 = medium grill
- 3 = high grill

On selecting a temperature, the control light will come on. This light will go out once the temperature has been reached and will come on while the oven reaches temperature again. This light does not come on when grilling.

Electronic Clock

By using the electronic clock you can set the oven to switch on and off automatically. It also acts as an alarm and displays the time.



Cooking methods

This oven provides various different cooking methods.



Conventional system (top and bottom heat)

Heat radiates from the top and bottom elements. This is ideally suited for baking cakes or roasts; for bread, whisked sponges or fruit cakes on one level only. The conventional system is also particularly suitable for lean cuts of meat..



Hot Air System

A fan at the back of the oven ensures that the heat from the top and bottom elements is evenly distributed throughout the oven. The oven temperatures are lower than when cooking with the conventional system, so is energy efficient. Hot air is also suited for defrosting, preserving and drying.



Hot Air grilling

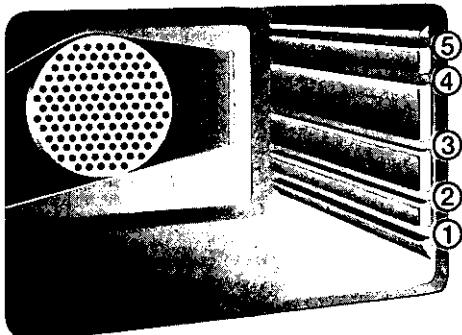
With this system the grill element and the fan are switched on and off alternately. Whilst the element is off the fan distributes the heat from the grill element over the food. In this way the meat will be brown and crispy all over. Hot air grilling is particularly suited to large pieces of meat and poultry.



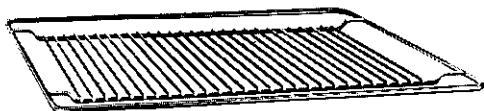
Grilling

The whole grill element will become hot. Steaks, sausages, fish or pieces of bread can be grilled.

Oven and accessories



The **oven** has five levels.



Wire Shelf. Stand dishes, cake tins, roasts and food for grilling on the wire shelf.



Baking tray for cakes and biscuits. Shove the baking tray into the oven with the slope toward the oven rear wall up to the stop.



Universal pan. For use when cooking moist cakes and large roasts. It can also be used as a drip tray to catch dripping fat, when grilling using the wire shelf.

Anti-tilt shelves

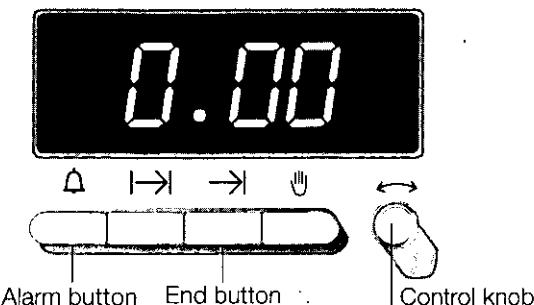
The shelves can be pulled $\frac{2}{3}$ of the way out without tipping. Food can be removed easily from the oven, without having to reach right inside the hot oven.

Accessories can be purchased at your local dealer. Always provide the E. number and FD number of your appliance.

Before using for the first time

Time

Once the oven has been connected, three zeros and "AUTO" will flash alternately in the display. You should now set the time.



1. Press the alarm button and End button together briefly.
You must then start to enter the time within the next 3 seconds otherwise the 3 zeros will start to flash again and you will have to start from the beginning.
2. Use the control knob to set the time in hours and minutes. You can turn the knob either to the left or right.

Changing the time of the clock

(e. g. from summertime to wintertime).
Set the time again as described above.

Important

- If there is a power failure, neither the time nor any programme will be saved. The 3 zeros will flash and you will have to reset the time.
- The oven will not heat up as long as the 3 zeros are flashing.
- The display is dimmed between 22.00 and 6.00 hours.

Heating the oven

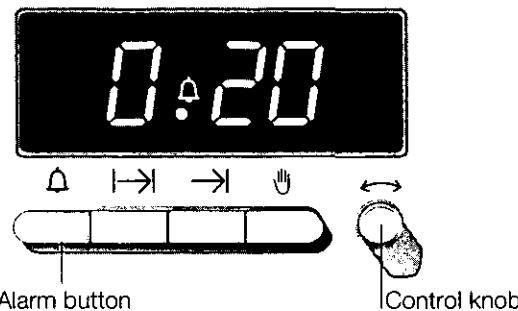
Heat the oven for 1 hour. The oven should be empty and the door closed.
Select the function and the temperature to 250. This will get rid of the "new" smell.

Alarm

The alarm

The alarm runs independently of all other settings. It therefore has a special tone. You can set the alarm even when another programme is running.

To Set:



1. Press the alarm button . *You must enter the length of time within the next 3 seconds.*
2. Enter the time by turning the control knob. The time will reappear after 3 seconds.

When the set time is up a signal will sound for approx. 1/2 minute. You can cancel the signal by pressing the alarm button .

Making Corrections

Press the alarm button and use the control knob to correct the entry.

Cancelling

Press the alarm button and turn the control knob so that the time reads 0.00.

Important

- If you want to know how long the alarm has to run, press the alarm button and the time remaining will appear on the display for 3 seconds.
- You can enter a maximum time of up to 23 hours 59 minutes.

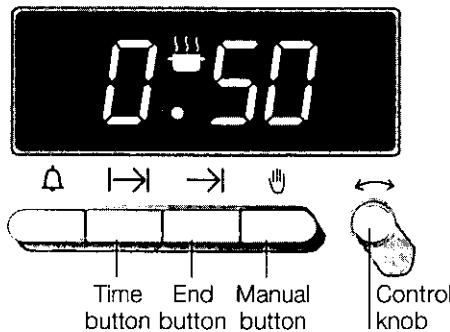
To start

Manual

1. Set the cooking method with the function selector.
2. Set the temperature or the grill level with the temperature selector.

Once the food is ready, switch off function and temperature selector.

Switching off automatically



1. Set the function and temperature selector.
2. Press the time button \rightarrow .
Start entering the time within 3 seconds.
3. Set the time by turning the control knob.

The programme will run and the clock will reappear in the display. The oven switches off automatically.

When the time is up a signal will sound for approx. $\frac{1}{2}$ minute and "AUTO" will flash alternately. You can cancel this signal by pressing the alarm button.

Set the function and temperature selector back to 0 and press the manual button \circ .

Making Corrections

Press the time button \rightarrow and correct the time.

Cancelling

Press the time button \rightarrow , turn the control knob so that the time reads 0.00 and press the manual button \circ .

Switching on and off automatically

Imagine, you have to go out but the meal should still be prepared on time – no problem. Set the oven as previously described but this time enter the time when the meal should be ready.

Please note that foods that spoil easily should not remain too long in the oven.

4. Press the end button .

The time when the meal will be ready will be displayed for 3 seconds.

Change this time to later.

5. Enter the time when the oven should switch off by turning the control knob. After 3 seconds the time will reappear and "AUTO" will flash alternately.

The oven will switch on and off at the correct times.

Making Corrections:

Press the end button  and correct the time.

When the time is up a signal will sound for approx. 1/2 minute and "AUTO" will flash alternately. You can cancel this signal by pressing the alarm button.

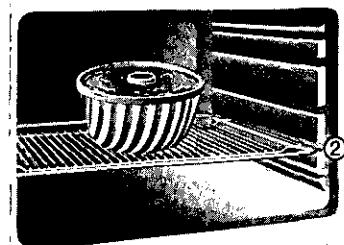
Set the function and temperature selector back to 0 and press the manual button .

Important:

- If you want to know how long the programme has to run or when it will end, press the time button  or the end button  respectively.
- If you want to cancel the automatic operation, press the time button  and turn the control knob so that the time reads 0.00, wait till "AUTO" will flash alternately and press the manual button .
- If you want to set the oven to switch off automatically whilst you are already using the oven, just enter the time as previously described.
- You can enter a maximum of up to 23 hours and 59 minutes.

Tables

Cakes and pastries



Which tins are suitable?

Best suited are dark tins made of metal. If you use the hot air system you can use pale tins but do not forget that the cooking time will take longer.

Tables:

The tables are based on the oven being used from cold, an energy saving measure. If you want to preheat the oven, then take 5-10 minutes off of the cooking times.

The temperature and cooking time depend on the quantity and composition of the mixture. Always start with the lowest value and then if necessary set to a higher value the next time. A lower temperature will in any case give a more even browning.

Shove the baking tray into the oven with the slope toward the oven rear wall up to the stop.

Always place the cake tin in the middle of the wire shelf.

Cakes in tins	Baking tin on wire shelf	Shelf Position	Cooking Method	Temperature °C	Time, Minutes
Sponge cake (eg Madeira Cake)	Ring Square	2 2	▲ ▲	150 - 170 140 - 160	50 - 60 60 - 70
Short Crust Pastry tart	springform	1	▲	170 - 190	25 - 35
Victoria Sponge base	flan tin	2	▲	140 - 160	25 - 35
Whisked Sponge, (water biscuit)	springform	1	□	160 - 180	30 - 40
Fruit tart Short Crust pastry*	dark springform	1	▲	140 - 160	80 - 90

* Leave cakes to stand for approx 20 minutes in the oven.

Cakes and Pastries

Cakes in tins	Baking tin on wire shelf	Shelf Position	Cooking Method	Temperature °C	Time, Minutes
Fruit cakes	Springform/ring	2		150 – 170	50 – 60
Quiche*	Springform	1		150 – 170	60 – 80

* Leave cake to stand for approx 20 minutes in oven.

Cakes in Baking Tray		Shelf Position	Cooking Method	Temperature °C	Time, Minutes
with dry topping (eg. sponge)	1 tray	3		150 – 170	25 – 35
with moist topping (eg. apple)*	1 tray	3		170 – 190	50 – 60
Swiss Roll (Preheat)	tray	3		180 – 200	15 – 20
Danish Pastry (500 g flour)	tray	3		150 – 170	30 – 40
Stollen (500 g flour)	tray	3		170 – 190	60 – 70
Pizza	1 tray	3		210 – 230	35 – 45
Bread** (1,2 kg flour) Preheat	universal pan	2		200 – 220	50 – 60

* Do not overfill the baking tray when making very moist fruit cakes. You could use the universal pan as an alternative on level 3 of the oven.

** Never pour water into the hot oven.

Continued on the next page

Cakes and Pastries / Baking Tips

Pastries		Shelf Position	Cooking Method	Temperature °C	Time, Minutes
Biscuits	1 tray	3		170 – 190	10 – 25
Viennese Whirls	1 tray	3		160 – 180	25 – 35
	1 tray	3		130 – 140	25 – 35
Meringues	1 tray	2		80 – 90	120 – 150
Cream Puffs	1 tray	1		160 – 180	35 – 45
Macaroons	1 tray	2		120 – 140	30 – 40
Puff pastry	1 tray	2		170 – 190	15 – 20
Bread Rolls	1 tray	1		200 – 220	25 – 35

Baking Tips

You want to bake to your own recipe.

Choose a similar cake in the table for comparison purposes.

You can tell if the sponge is done in this way.

10 minutes before the end of the baking time, put a skewer into the highest point of the cake. If the skewer comes out cleanly you can switch the oven off and let the residual heat in the oven finish off cooking the cake.

The cake collapses.

Next time use less liquid in the mixture or set the oven to 10 °C less. Pay particular attention to the recipe and how long you should mix the cake.

The cake has risen high in the middle, and is lower at the edge.

Do not grease the sides of the cake tin next time. After baking, loosen the cake carefully with a knife.

The cake is too dark on top.

Place the cake on a lower level in the oven, select a lower temperature and bake the cake for a little longer. Use a black cake tin.

Baking Tips

The cake is too dark on the bottom.

Place the cake on a higher level in the oven and choose a lower temperature next time.

The fruit cake is too light on top and juice is seeping out.

Use the deeper universal pan next time and place the cake a level higher in the oven.

The cake is too dry.

Pierce small holes in the finished cake with a skewer, then sprinkle it with fruit juice or alcohol. Next time set the temperature 10 °C higher and shorten the cooking time.

The bread or cake (eg cheese cake) looks fine but is not cooked on the inside.

Use less liquid next time and bake at a lower temperature for a longer period. For cakes with a moist topping, first cook the base. Sprinkle the base with almonds or bread-crumbs and then add the topping. Always check the recipe and cooking time.

The biscuits or the baking tray cake does not come loose from the baking tray.

Put the baking tray back into the oven for a short time. Then loosen the biscuits immediately.

The next time, line the baking tray with baking paper.

The cake does not release when is turned out.

Let the cake cool off for 5 to 10 minutes after baking, it then comes of the mould easier.

If it still does not come loose, loosen the edge carefully with a knife again. Turn out the cake again and cover the mould several times with a wet cold cloth. Grease the mould thoroughly the next time, and also spread bread crumbs in it.

Hints on saving energy

- Use dark, black-enamelled, silicone-coated baking moulds because they absorb the oven heat particularly well.
- Only preheat the oven if stated in the recipe.
- When long cooking times are involved, switch the oven off 10 minutes before the end of cooking time and the residual heat in the oven will finish off the cooking.
- If you are making more than one cake, bake the cakes side by side or one after the other.

Meat, Poultry, Fish

Which cookware is suitable?

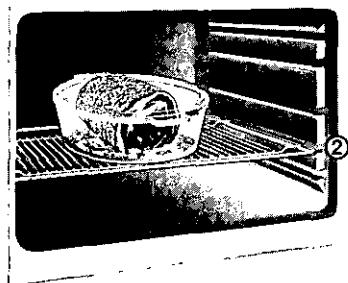
Usually any heat resistant cookware.

You can also use the universal pan for large roasts.

The dish should be placed in the middle of the wire shelf.

When removing the dish from the oven, place it on a dry kitchen cloth and not onto a cold or damp cloth, the glass could shatter.

Tips on roasting



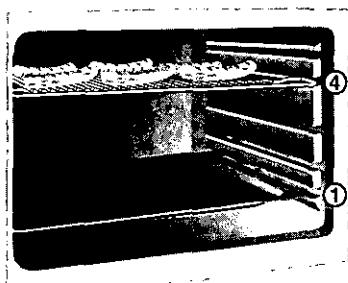
Any roast is dependant on the type and quality of meat.

Add 2 to 3 tablespoons of fluid to lean cuts of meat, 8 to 10 tablespoons to casseroles according to size.

Always turn larger cuts of meat (over 1,5 kg) halfway through the cooking time.

When the roast is done, it should be left to stand for a further 10 minutes once the oven has been switched off.

Tips on grilling



Always grill in the closed oven.

The portions of meat should be of even thickness if possible, at least 2-3 cm thick so that they brown evenly and remain succulent. Always grill steaks, adding no salt.

Place the portions of meat straight onto the wire shelf. If there is only one portion to grill, place it in the middle of the wire shelf where it will be best cooked.

Place the universal pan on level 1 of the oven to catch any fat and to keep the bottom of the oven clean.

Turn the meat two-thirds of the way through the cooking time which is given in the tables.

You will probably notice that the grill elements switch on and off during cooking. This is quite normal. The frequency with which this happens depends on the grill setting you have chosen.

Meat, Poultry, Fish

Meat

The tables are based on the oven being used from cold.

The times given in the tables are approximate and depend on the quality and consistency of the meat.

Meat	Weight	Dish	Shelf Position	Cooking Method	Temperature °C, Grill	Cooking Time, Mins.
Beef Casserole	1 kg	covered	2	<input type="checkbox"/>	210 - 230	80
	1.5 kg		2	<input type="checkbox"/>	210 - 230	100
	2 kg		2	<input type="checkbox"/>	210 - 230	120
Beef Loin	1 kg	open	2	<input type="checkbox"/>	190 - 210	70
	1.5 kg		2	<input type="checkbox"/>	180 - 200	80
	2 kg		2	<input type="checkbox"/>	170 - 190	90
Roast Beef (rare)*	1 kg	open	2	<input checked="" type="checkbox"/>	240 - 250	40
Steak, Well done Steak, rare		wire shelf	5	<input type="checkbox"/>	level 3	20
		wire shelf	5	<input type="checkbox"/>	level 3	15
Pork, no rind (eg. neck)	1 kg	open	2	<input checked="" type="checkbox"/>	180 - 200	100
	1.5 kg		2	<input checked="" type="checkbox"/>	170 - 190	140
	2 kg		2	<input checked="" type="checkbox"/>	160 - 180	160
Pork with rind (eg. shoulder)**	1 kg	open	2	<input checked="" type="checkbox"/>	190 - 210	100
	1.5 kg		2	<input checked="" type="checkbox"/>	180 - 200	120
	2 kg		2	<input checked="" type="checkbox"/>	170 - 190	140
Kasseler with bone	1 kg	covered	2	<input type="checkbox"/>	210 - 230	60
Meat Loaf	750 g	open	2	<input checked="" type="checkbox"/>	150 - 170	70
Sausages	c. 750 g	wire shelf	4	<input type="checkbox"/>	level 3	15
Roast Veal	1 kg	open	2	<input type="checkbox"/>	190 - 210	100
	2 kg		2	<input type="checkbox"/>	170 - 190	120
Lamb Chops boned	1.5 kg	open	2	<input checked="" type="checkbox"/>	160 - 180	120

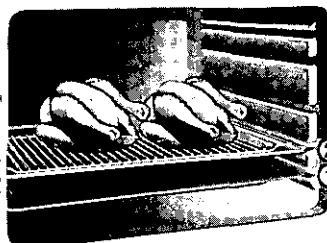
* Turn the roast beef halfway through the cooking time. After cooking wrap in foil and leave to stand in the oven for 10 minutes.

** Score the pork rind and if the meat needs turning, place with the rind side down in the dish first of all.

Continued on the next page

Meat, Poultry, Fish

Poultry



The tables are based on the oven being used from cold.

For crisp brown results we suggest basing poultry with butter, salted water, fat from the bird or orange juice.

Turn the poultry two-thirds of the way through the cooking time.

If cooking goose, always remember to prick the skin under the wings so that the fat can drain.

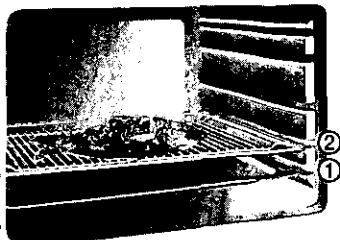
If you grill food directly on the wire shelf, place the universal pan on level 1.

Poultry	Weight	Dish	Shelf Position	Cooking Method	Temperature °C, Grill	Cooking Time, Mins.
Half Chicken 1-4 portions	400 g each	wire shelf	2	②	200 - 220	40 - 50
Chicken portions	500 g	wire shelf	2	②	200 - 220	30 - 40
Whole Chicken 1 - 4 pieces	1 kg each	wire shelf	2	②	200 - 220	50 - 70
Duck	1.7 kg	wire shelf	2	②	190 - 210	90 - 100
Goose	3 kg 4 kg	wire shelf	2	②	160 - 180	110 - 130
			2	②	150 - 170	140 - 160
Baby Turkey	3 kg	wire shelf	2	②	170 - 190	90 - 100
2 Turkey legs	800 g each	wire shelf	2	②	180 - 200	90 - 110

Fish / Tips for roasting and grilling

Fish

The tables are based on the oven being used from cold.



Fish	Weight	Dish	Shelf Position	Cooking Method	Temperature °C, Grill	Cooking Time, Mins.
Fish grilled	300 g each	wire shelf	2	<input type="checkbox"/>	level 2	20 - 25
	1 kg		2	<input checked="" type="checkbox"/>	190 - 200	45 - 50
	1.5 kg		2	<input checked="" type="checkbox"/>	180 - 190	50 - 60
Fish fillets	300 g	wire shelf	4	<input type="checkbox"/>	level 3	20 - 25

Tips for Roasting and Grilling

The roast is too dark and the top is burnt in places.

Check the shelf position and the temperature.

The roast looks good but the sauce is burnt.

Next time use a smaller dish or add more fluid.

The roast looks good but the sauce is too light and watery.

Next time use a larger dish and add less fluid.

I cannot find any examples in the tables for the weight of meat I have.

Select the example for the next weight down in the table and add to the cooking time.

Sweet and Savoury Dishes / Frozen Menu Dishes

Sweet and Savoury Dishes

The table are based on the oven being used from cold.

	Dish	Shelf Position	Cooking Method	Temperature °C, Grill	Cooking Time, Mins.
Sweet dishes (eg. curd cheese with fruit)	Casserole	2	<input type="checkbox"/>	170 - 190	45 - 55
Savoury dishes using cooked ingredients (pasta bake)	Casserole dish Universal Pan	3 3	<input type="checkbox"/> <input checked="" type="checkbox"/>	200 - 220 200 - 220	35 - 45 30 - 40
Savoury dishes using raw ingredients (au gratin potato)	Casserole dish Universal Pan	2 2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	150 - 170 150 - 170	55 - 70 55 - 70
Strudel, sweet	Casserole dish or Universal Pan	2	<input type="checkbox"/>	170 - 190	50 - 60
Toast	Wire Shelf	5	<input type="checkbox"/>	level 3	4 - 5
Toast with topping	Wire Shelf	4	<input type="checkbox"/>	level 3	5 - 8

Frozen Menu Meals

Always read the manufacturers instructions on the label.
The tables are based on the oven being used from cold.

		Shelf Position	Cooking Method	Temperature °C, Grill	Cooking Time, Mins.
Strudel pastry with fruit filling*	Universal pan	3	<input checked="" type="checkbox"/>	170 - 190	50 - 60
Strudel pastry with other filling*	Universal pan	3	<input checked="" type="checkbox"/>	160 - 180	50 - 60
Ready made cake	Place original packing on the wire shelf	3	<input type="checkbox"/>	180 - 200	60 - 70
Oven chips	Universal pan	3	<input type="checkbox"/>	240 - 250	25 - 35
Pizza	Wire shelf	2	<input checked="" type="checkbox"/>	170 - 190	20 - 30
French Bread Pizza	Wire Shelf	3	<input checked="" type="checkbox"/>	190 - 210	15 - 25

* Cover the universal pan tray with greaseproof paper when cooking strudel.

Defrosting / Drying

Defrosting

Preparation

Remove the food from its packaging and place on a plate or straight onto the wire shelf.

Always read the instructions on the labels.

Defrosting time depends on the size and type of food.

To start:

Sensitive frozen foods:

Cream cakes, cakes filled with butter cream, cakes iced with chocolate or fondant icing, fruit etc.

1. Place the frozen food on level 2.

2. Set the function selector to .

Leave the temperature selector in the off position.

Other frozen foods:

Chicken, sausage and meat, bread, bread rolls, cakes and other pastries.

Place poultry breast side down on a plate. Cover the frozen food with heat resistant foil.

1. Place the frozen food on level 2.

2. Set the function selector to .

3. Set the temperature selector to 80 °C.

Drying

Preparation:

Only use fresh fruit and vegetables and wash thoroughly.

Let it drain or dry it.

Line the baking tray and universal pan with greaseproof paper.

To start:

1. Set the function selector to .

2. Set the temperature selector as per the table.

Food, quantity	Shelf Position	Temperature °C	Time in hours
600 g apple rings	1 + 3	80	approx. 3
800 g pear segments	1 + 3	80	approx. 4

Continued on the next page

Drying / Preserving

Food, quantity	Shelf Position	Temperature °C	Time in hours
1.5 kg plums	1 + 3	80	approx. 5
800 g sliced mushrooms	1 + 3	80	approx. 3
200 g vegetables/herbs, cleaned	1 + 3	80	approx. 1 1/2

Tip: Turn very moist fruit several times. Remove dried fruit or vegetables from the paper straight away after drying.

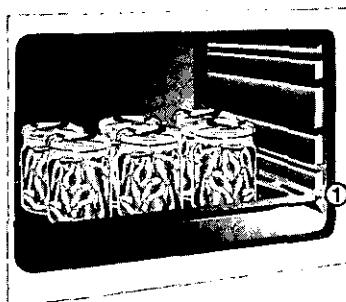
Preserving

Preparation:

- Only use fresh fruit and vegetables and wash thoroughly.
- Only use clean jars and rubber seals in perfect condition. The glasses should, as far as possible, be the same size. The instructions refers to 1 litre round glasses.
- Fill the jars with the food to be preserved, making sure that you keep the lip of the jar completely clean. Place the rubber seal and the top on the filled jars, making sure that they are both wet and clamp the jars shut.
- The times stated are intended for guidance. The ambient temperature, the number of glasses, the quantity and temperature of the contents of the glass vary. Before switching over or switching off, ensure that it is really bubbling in the glasses.

To Start:

1. Place the universal pan on level 1 of the oven and place the jars in the pan so that they do not touch.
2. Pour 1/2 litre of hot water (approx 80 °C) into the universal pan.
3. Close the oven.
4. Set the function selector to .
5. Set the temperature selector to 170 – 180 °C.



Preserving

Preserving fruit

As soon as small bubbles start forming and rising at regular intervals, usually after about 40 – 50 minutes, turn the function and temperature selector to 0.

You should take the glasses out of the oven following 25 – 30 minutes after-heating. Leaving preserved foods to cool down in the oven encourages the growth of germs and acidification.

Preserving vegetables

As soon as small bubbles start forming and rising, turn the temperature selector back to approx. 120 – 140 °C.

The table below shows when the oven should be switched off from when the bubbles start forming.

Food 1 litre jars	from when bubbles start in minutes	leave in oven minutes
Fruit		
– apples, blackcurrants, strawberries	switch off	approx. 25
– Cherries, apricots, peaches, gooseberries	switch off	approx. 30
– Apple puree, pears, plums	switch off	approx. 35
Vegetables with cold juice		
– Cucumber	switch off	approx. 35
– Beetroot	approx. 35	approx. 30
– Brussel Sprouts	approx. 45	approx. 30
– Beans, kohlrabi, red cabbage	approx. 60	approx. 30
– Peas	approx. 70	approx. 30

Tip: Do not stand the jars on cold or damp surfaces when you take them out of the oven, they could shatter.

Care

Exterior

It is quite sufficient to wipe over the external surface with a damp cloth. Never use abrasive cleaners, otherwise you will cause dull spots. If you should use such a cleaner by accident, wipe off immediately with water.

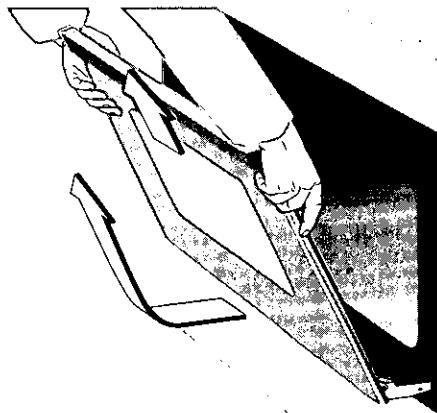
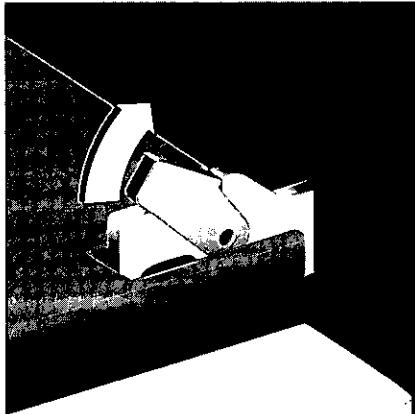
Oven

You can keep your oven looking good by following a few simple rules:

Never use abrasive pads to clean the oven.
Only use oven cleaner on the enamel surfaces of the oven.

Fruit juices falling from the baking tray can leave behind marks which cannot be removed, even with oven cleaner. When you intend cooking very juicy fruit, do not overfill the baking tray but use the deeper universal pan instead.

For easy cleaning



- You can easily remove the oven door. Lift safety lever until you reach the stop. Close the door just far enough for it to be lifted out from the top.
- You can switch on the oven light whilst cleaning. Set the function selector to .

Cleaning the back wall of the oven.

The back wall of the oven is coated with a self cleaning catalytic lining. It cleans itself whilst the oven is in use.

Stubborn stains and marks may only disappear after the oven has been used on several occasions and not straight away.

Residues from spices and the like can be removed easily with a soft brush or dry cloth.

Discolouration will not affect the self cleaning properties.

Cleaning the remaining enamel surfaces

Slight stains can be removed using hot soapy water or vinegar solution.

If the surface is heavily stained, the best thing to use is oven cleaner.

- Only use on a cold oven.
- Leave the cleaner to work.
For particularly stubborn stains heat the oven up for 2 minutes at 50 °C, no longer – otherwise the enamel will mark.
- Wipe out the oven with a damp cloth.

The glass cover over the oven light can be cleaned in the same way as the rest of the oven.

Accessories:

Clean the accessories straight away after each use with your usual detergent. You can then easily remove any stains or spillages with a soft brush or detergent.

What to do if a fault occurs.

Faults, should they occur, are usually caused by something quite minor. Before contacting your local customer service centre, please check the following:

The cooker will not come on.

- Check the fuse.
- Check the electricity supply.

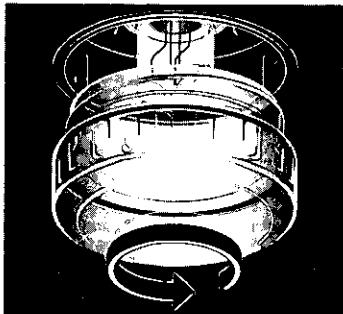
The oven will not switch on.

- AUTO is flashing on the display. Press the manual button .

The electronic clock is not working.

- The 3 zeros and AUTO are flashing alternately. Enter the time or the programme once again.

Changing the oven light



You can change the oven light yourself. You can buy spare heat resistant bulbs, part no. 032419, from your local customer service centre or dealer. Only use these bulbs.

Proceed as follows:

1. Switch off the oven fuses in the fuse box.
2. Place a dish towel in the cold oven to avoid damages.
3. Unscrew the lamp cover by turning anticlockwise.
4. Replace the light with the same type of bulb.
5. Replace the glass cover.
6. Remove dish towel.
7. Switch on fuses again and reset the clock.

Changing the door seal

You can change the door seal yourself. The replacement part can be obtained from your local customer service centre. Always make sure that you give the E. number and the FD number when ordering.

Repair

If the hints do not help then you can turn to our Customer Service network. Repairs must only be carried out by authorized service agents. If your appliance is not repaired properly you could be putting yourself in danger. You will find the addresses and telephone numbers of the service centres in the telephone directory. The Service Centres listed will be happy to tell you of your closest service centre.

Always have the E-No. and the FD-No. of your appliance ready when you phone the service centres. You will find the numbers on a rating plate on the right hand side of your oven door as you open it.

In case of break-down why not enter the details below so that you will have them ready when you phone the service centre.

E-Nr.

FD