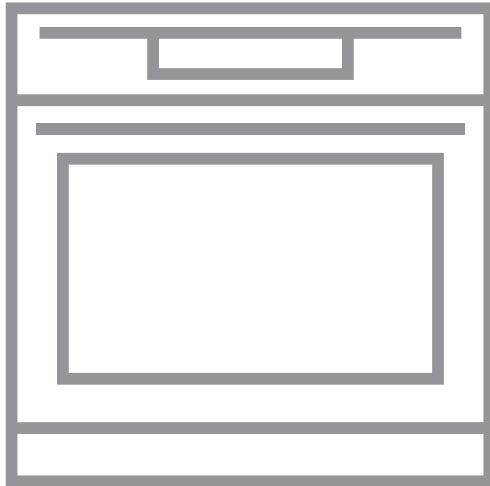


BS730470MM

USER MANUAL



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FOR PERFECT RESULTS

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CUSTOMER CARE AND SERVICE


Always use original spare parts.

When contacting our Authorised Service Centre, ensure that you have the following data available: Model, PNC, Serial Number.

The information can be found on the rating plate.

 Warning / Caution-Safety information

 General information and tips

 Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible for any injuries or damages that are the result of incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children and dispose of it appropriately.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, this should be activated.
- Children shall not carry out cleaning and user maintenance of the appliance without supervision.
- Children aged 3 years and under must be kept away from this appliance when it is in operation at all times.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the mains power supply cable is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons to avoid an electrical hazard.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Only use the core temperature sensor recommended for this appliance.

2. SAFETY INSTRUCTIONS

2.1 Installation



WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instruction supplied with the appliance.
- Always take care when moving the appliance as it is heavy. Always use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.

- The sides of the appliance must stay adjacent to appliances or to units with the same height.

2.2 Electrical connection



WARNING!

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains

- cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
 - The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
 - Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
 - If the mains socket is loose, do not connect the mains plug.
 - Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
 - Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
 - The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
 - This appliance complies with the E.E.C. Directives.
- Do not apply pressure on the open door.
 - Do not use the appliance as a work surface or as a storage surface.
 - Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
 - Do not let sparks or open flames to come in contact with the appliance when you open the door.
 - Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
 - Do not use microwave function to preheat the oven.

**WARNING!**

Risk of damage to the appliance.

2.3 Use

**WARNING!**

Risk of injury, burns and electrical shock or explosion.

- This appliance is for household use only.
 - Do not change the specification of this appliance.
 - Make sure that the ventilation openings are not blocked.
 - Do not let the appliance stay unattended during operation.
 - Deactivate the appliance after each use.
 - Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
 - Do not operate the appliance with wet hands or when it has contact with water.
- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put aluminium foil directly on the bottom of the appliance.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
 - Discoloration of the enamel has no effect on the performance of the appliance.
 - Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
 - This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
 - Always cook with the oven door closed.
 - If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

2.4 Steam Cooking



WARNING!

Risk of burns and damage to the appliance.

- Released Steam can cause burns:
 - Be careful when you open the appliance door when the function is activated. Steam can release.
 - Open the appliance door with care after the steam cooking operation.

2.5 Care and cleaning



WARNING!

Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use any abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.

- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.6 Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.



WARNING!

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.7 Disposal



WARNING!

Risk of injury or suffocation.

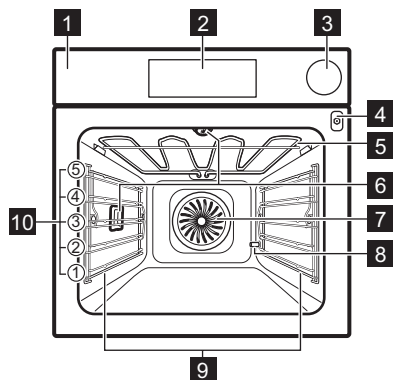
- Disconnect the appliance from the mains supply.
- Cut off the mains electrical cable close to the appliance and dispose of it.
- Remove the door catch to prevent children or pets from becoming trapped in the appliance.

2.8 Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

3. PRODUCT DESCRIPTION

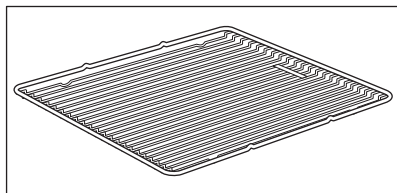
3.1 General overview



- 1 Control panel
- 2 Electronic programmer
- 3 Water drawer
- 4 Socket for the core temperature sensor
- 5 Heating element
- 6 Lamp
- 7 Fan
- 8 Descaling pipe outlet
- 9 Shelf support, removable
- 10 Shelf positions

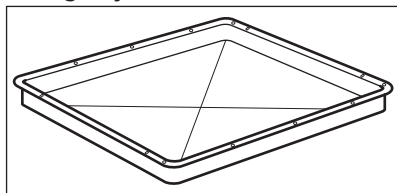
3.2 Accessories

Wire shelf



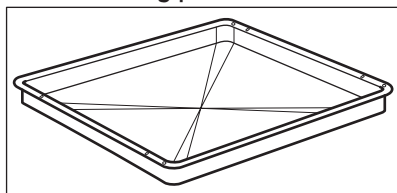
For cookware, cake tins, roasts.

Baking tray



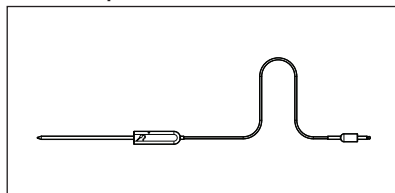
For cakes and biscuits.

Grill- / Roasting pan



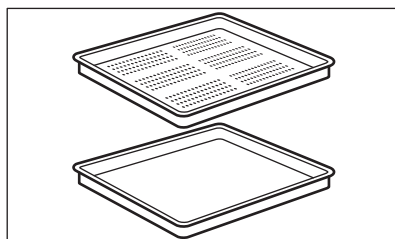
To bake and roast or as a pan to collect fat.

Core temperature sensor



To measure how far the food is cooked.

Steam set



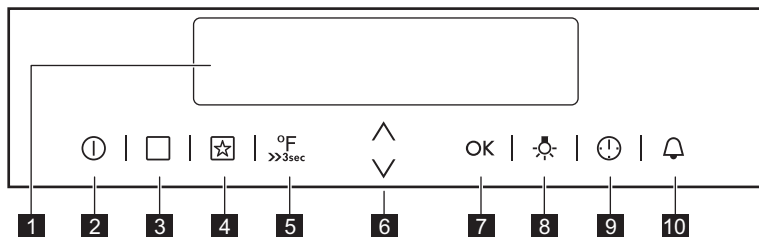
One unperforated and one perforated food container.

The steam set drains the condensing water away from the food during steam cooking. Use it to prepare food that should not be in the water during the cooking (e.g. vegetables, pieces of fish, chicken breast). The set is not suitable for

food that needs to soak in the water (e.g. rice, polenta, pasta).



4. CONTROL PANEL

4.1 Electronic programmer

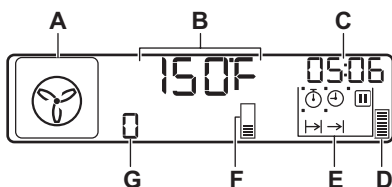


Use the sensor fields to operate the appliance.

Sensor Field	Function	Description
1	-	DISPLAY Shows the current settings of the appliance.
2	ON / OFF	To activate and deactivate the appliance.
3	OPTIONS	To set an oven function or an automatic programme.
4	MY FAVOURITE PROGRAMME	To store your favourite programme. Use it to have access to your favourite programme directly or when the appliance is deactivated.
5	TEMPERATURE / FAST HEAT UP	To set and see the cavity temperature or the core temperature sensor temperature (if present). If you press and hold it for three seconds, it turns the Fast heat up function ON or OFF. Straight access to the temperature setting of the first oven function when the appliance is off.
6	UP, DOWN	To move up or down in the menu.
7	OK	To confirm a selection or setting.
8	OVEN LIGHT	To activate or deactivate the lamp.









Sensor Field	Function	Description
9 	CLOCK	To set the clock functions.
10 	MINUTE MINDER	To set the Minute Minder.

4.2 Display




- A. Oven function symbol
- B. Temperature / time of day display
- C. Clock / Residual heat display / Minute Minder
- D. Residual heat indicator
- E. Indicators for the clock functions
- F. Heat-up indicator / Fast Heat Up indicator
- G. Number of an oven function / programme

Other indicators of the display:

Symbol	Name	Description
	Functions	You can choose an oven function.
	Automatic programme	You can choose an automatic programme.
	My favourite programme	The favourite programme operates.
kg / gr	kg / g	An automatic programme with a weight input operates.
h / min	h / min	A clock function operates.
°F →→	Temperature / Fast heat up	The function operates.
°F	Temperature	The current temperature is indicated.
	Temperature	You can change the temperature.
	Core temperature sensor	The core temperature sensor is in the core temperature sensor socket.
	Light	You deactivated the light.
	Minute minder	The minute minder function operates.
	Water drawer indicator	Shows the water level

4.3 Heat up indicator

If you activate an oven function, the bars

 come on in the display. The bars show that the temperature in the appliance increases or decreases.

When the appliance is at the set temperature, the bars go off the display.

5. BEFORE FIRST USE



WARNING!

Refer to Safety chapters.

5.1 Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.



Refer to "Care and cleaning" chapter.

Clean the appliance and the accessories before first use.

Put the accessories and the removable shelf supports back to their initial position.

5.2 Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows h and 12:00. "12" flashes.

1. Touch  or  to set the hours.

2. Touch **OK** or .



3. Touch  or  to set the minutes.

4. Touch **OK** or .

The Temperature / Time display shows the new time.

5.3 Changing the time

You can change the time of day only when the appliance is on.

Touch  again and again until  flashes in the display.

To set the new time of day, refer to "Setting the time".

5.4 Setting the hardness level for the water

When you connect the appliance to the mains, you have to set the water hardness level.

The table below explains the water hardness range with the corresponding Calcium deposit (mmol/l) and the quality of the water.

Water hardness		Calcium deposit (mmol/l)	Calcium deposit (mg/l)	Water classification
Class	dH			
1	0 - 7	0 - 1.3	0 - 50	Soft
2	7 - 14	1.3 - 2.5	50 - 100	Moderately hard
3	14 - 21	2.5 - 3.8	100 - 150	Hard
4	over 21	over 3.8	over 150	Very hard

When the water hardness exceeds the values in the table, fill the water drawer with bottled water.

1. Take the four colour change strip supplied with the steam set in the oven.



- Put all the reaction zones of the strip into the water for approximately 1 second.




Do not put the strip into the running water!

- Shake the strip to remove the excess of the water.
- After 1 minute check the hardness of the water according to the table below.

The colours of the reaction zones continue to change after 1 minute. Do not consider this in the measurement.

- Set the hardness of the water in the settings menu. Refer to the "Using the settings menu".

Test strip	Hardness of the water
	1
	

Test strip	Hardness of the water
	2
	3
	4

The black squares in the table correspond to red squares on the test strip.

You can change the hardness level of the water in the menu settings menu.

After a power cut you do not have to set the hardness level of the water again.

6. DAILY USE



WARNING!





Refer to Safety chapters.














- the manual mode
- automatic programmes


6.1 Operating the appliance

To operate the appliance you can use:





6.2 Oven functions


Oven function	Application
 True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 70 - 100 °F lower than for Top / Bottom Heat.
 Pizza Setting	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 70 - 100 °F lower than for Top / Bottom Heat.
 Slow Cooking	To prepare tender, succulent roasts.
 Top / Bottom Heat	To bake and roast food on one shelf position.

Oven function	Application	
	Frozen Foods	To make convenience food like e.g. french fries, potato wedges or spring rolls crispy.
	Turbo Grilling	To roast larger meat joints or poultry with bones on one shelf position. Also to make gratins and to brown.
	Grilling	To grill flat food and to toast bread.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Keep Warm	To keep food warm.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Defrost	This function can be used for defrosting frozen foods, such as vegetables and fruits. The defrosting time depends on the amount and size of the frozen food.
	Moist Fan Baking	To prepare baked goods in tin on one shelf position. To save energy during cooking. This function must be used in accordance with the cooking tables in order to achieve the desired cooking result. To get more information about the recommended settings, refer to the cooking tables. This function was used to define the energy efficiency class acc. to EN 60350-1.
	Bread Baking	Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.
	Steam Regenerating	Food reheating with steam prevents surface drying. Heat is distributed a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions.
	Quarter Steam + Heat	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
	Half Steam + Heat	For dishes with a high moisture content and for poaching fish, custard royale and terrines.
	Full Steam	For vegetables, fish, potatoes, rice, pasta or special side-dishes.



-  The lamp may automatically deactivate at a temperature below 140 °F during some oven functions.

6.3 Setting the oven function

1. Activate the appliance with  or . The display shows the set temperature, the symbol and the number of the oven function.
2. Touch  or  to set an oven function.
3. Touch **OK** or the appliance starts automatically after five seconds.


-  If you activate the appliance and do not set an oven function or programme, the appliance deactivates automatically after 20 seconds.

6.4 Changing the temperature


Touch  or  to change the temperature in steps of 41 °F. When the appliance is at the set temperature, an acoustic signal sounds three times and the Heat up indicator goes out.

6.5 Checking the temperature

You can see the temperature in the appliance when the function or programme operates.

1. Touch . The Temperature / Time display shows the temperature in the appliance.
2. Touch **OK** to go back to the set temperature or the display shows it automatically after five seconds.


6.6 Fast heat up function



-  Do not put food in the oven when the Fast heat up function operates.

The Fast heat up function is not available with every oven function. An acoustic signal sounds if the Fast heat up function

is not available for the set function if Faulty tone is activated in the settings menu. Refer to "Using the settings menu".

The Fast heat up function decreases the heat up time.

To activate the Fast heat up function touch and hold  for more than three seconds.

If you activate the Fast heat up function, the bars on the display  flash one by one and  comes on to show that the function operates.




6.7 Steam cooking

The water drawer cover is in the control panel.




WARNING!

Use only water as the liquid. Do not use filtered (demineralised) or distilled water.






1. Press the cover of the water drawer to open it.
2. Fill the water drawer with cold water to the maximum level (around 950 ml) until the acoustic signal sounds or the display shows the message. The water supply is sufficient for approximately 50 minutes. Do not fill the water drawer over its maximum capacity. There is a risk of water leakage, overflow and furniture damages.
3. Push the water drawer to its initial position.
4. Activate the appliance.
5. Set the steam function (refer to the "Oven functions" table) and the temperature.
6. If necessary, touch  to set the DURATION  or END  function (refer to "Setting the END" or "Setting the DURATION").

The first steam shows after approximately 2 minutes. An acoustic signal sounds when the appliance is at approximately the set temperature. The signal sounds again at the end of the cooking time.


7. Touch  to deactivate the acoustic signal and the appliance.

7. CLOCK FUNCTIONS




7.1 Clock functions table

Clock function	Application
 COUNT UP TIMER	To set the count up, which shows how long the appliance operates. This function has no effect on the operation of the appliance.
 TIME OF DAY	To show the time of day. To change the time of day, refer to "Setting the time".
 DURATION	To set how long the appliance operates.
 END	To set when the appliance deactivates. You can use Duration and End at the same time (Time delay) if you want the appliance to activate and deactivate automatically later.
 SET+GO	To start the appliance with necessary settings with only one touch of the sensor field any time later.






7.2 Count Up Timer

-  The Count Up Timer is not activated if Duration and End are set.



The Count Up Timer starts to count when the appliance starts to heat.


1. To reset the Count Up Timer, touch  again and again until  flashes in the display.
2. Touch  until the display shows "00:00" and the Count Up Timer starts to count up again.

7.3 Setting the DURATION




1. Activate the appliance and set an oven function and temperature.
2. Touch  again and again until the display shows .
 flashes in the display.
3. Use  or  to set the minutes for DURATION.
4. Touch **OK** to confirm.

5. Use  or  to set the hours for DURATION.

-  If you touch  or **OK** while you set the DURATION, the appliance switches to the setting of the END function.

6. When the set time ends, an acoustic signal sounds for two minutes.
 and time setting flash in the display. The appliance deactivates.
7. Touch a sensor field or open the oven door to stop the acoustic signal.
8. Deactivate the appliance.

7.4 Setting the END

1. Activate the appliance and set an oven function and temperature.
2. Touch  again and again until the display shows .
 flashes in the display.

- Use \wedge or \vee to set the END and OK or ⌚ to confirm. First you set the minutes and then the hours. When the set time ends, an acoustic signal sounds for two minutes. \rightarrow symbol and the time setting flash in the display. The appliance deactivates.
- Touch a sensor field or open the oven door to stop the acoustic signal.
- Deactivate the appliance.

7.5 Setting the SET+GO

You can use the SET+GO function only when the DURATION is set.

- Set an oven function (or a programme) and temperature (refer to "Setting the oven function" and "Changing the temperature").
- Set the DURATION (refer to "Setting the DURATION").
- Touch ⌚ again and again until ⏏ flashes in the display.
- Touch OK to set the SET+GO function.

The display shows ⏏ and ⏏ with an indicator. This indicator shows which clock function is activated.

- Touch a sensor field (apart from ON / OFF) to start the SET+GO function.

7.6 Setting the MINUTE MINDER

Use the MINUTE MINDER to set a countdown (maximum 23 h 59 min). This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time and also when the appliance is off.

- Touch ⏏ .
 ⏏ and "00" flash in the display.
- Use ⏏ to switch between options. First you set the seconds, then the minutes and the hours.
- Use \wedge or \vee to set the MINUTE MINDER and ⏏ to confirm.
- Touch both \wedge and \vee at once to reset the set time.
- Touch OK or the MINUTE MINDER starts automatically after five seconds.

When the set time ends, an acoustic signal sounds for two minutes and 00:00 and ⏏ flash in the display.

- Touch a sensor field or open the oven door to stop the acoustic signal.

7.7 Setting the Time delay function

The DURATION ⏏ and END ⏏ can be used at the same time, if the appliance is to be switched on and off automatically later. In this case, first set the DURATION ⏏ and then the END ⏏ function (refer to "Setting the DURATION" and "Setting the END").



When the Time delay function is activated, the display shows a static symbol of the oven function, ⏏ with a dot and ⏏ . The dot shows which clock function is on in the Clock / residual heat display.

8. AUTOMATIC PROGRAMMES



WARNING!

Refer to Safety chapters.

There are 25 automatic programmes. Use an automatic programme or recipe

when you do not have the knowledge or experience on how to prepare a dish. The display shows the default cooking times for all automatic programmes.

8.1 Automatic programmes

Programme number	Programme name
1	VEGETABLES, TRADITIONAL
2	POTATO GRATIN
3	FARMER BREAD
4	ROLLS
5	FISH
6	POACHED FISH (TROUT)
7	PLUM DUMPLING
8	VEAL KNUCKLE
9	RICE
10	LASAGNE
11	DOUGH PROVING
12	BRAISED MEAT
13	ROAST PORK
14	ROAST VEAL
15	ROAST LAMB
16	ROAST GAME
17	WHOLE CHICKEN
18	PIZZA
19	QUICHE LORRAINE
20	LEMON SPONGE CAKE
21	CHEESE CAKE
22	CANNELLONI
23	CONVENIENCE CAKE
24	CONVENIENCE PIZZA
25	CONVENIENCE POTATO TYPES

8.2 Recipes online



You can find the recipes for the automatic programmes specified for this appliance on our website. To find the proper Recipe Book check the PNC number on the rating plate on the front frame of the appliance cavity.

8.3 Automatic programmes

1. Activate the appliance.
2. Touch .
The display shows , a symbol and the number of the automatic programme.
3. Touch or to choose the automatic programme.
4. Touch **OK** or wait five seconds until the appliance automatically starts to work.
5. When the set time ends, an acoustic signal sounds for two minutes. The symbol flashes.
6. Touch a sensor field or open the oven door to stop the acoustic signal.
7. Deactivate the appliance.

8.4 Automatic programmes with weight input

If you set the weight of the meat, the appliance calculates the roasting time.

1. Activate the appliance.
2. Touch .
3. Touch or to set the weight programme.
The display shows: the cooking time, the duration symbol , a default weight, a unit of measurement (kg, g).

4. Touch **OK** or the settings save automatically after five seconds. The appliance activates.
5. You can change the default weight value with or . Touch **OK**.
6. When the set time ends, an acoustic signal sounds for two minutes. flashes.
7. Touch a sensor field or open the oven door to stop the acoustic signal.
8. Deactivate the appliance.

8.5 Automatic programmes with the core temperature sensor (selected models)

The core temperature of the food is default and fixed in programmes with the core temperature sensor. The programme ends when the appliance is at the set core temperature.

1. Activate the appliance.
2. Touch again and again until the display shows .
3. Install the core temperature sensor. Refer to "Core temperature sensor".
4. Touch or to set the programme for the core temperature sensor.

The display shows the cooking time, and .

5. Touch **OK** or the settings save automatically after five seconds. When the set time ends, an acoustic signal sounds for two minutes. flashes.
6. Touch a sensor field or open the door to stop the acoustic signal.
7. Deactivate the appliance.

9. USING THE ACCESSORIES



WARNING!
Refer to Safety chapters.

9.1 Core temperature sensor

There are two temperatures to be set: the oven temperature and the core temperature.

The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.




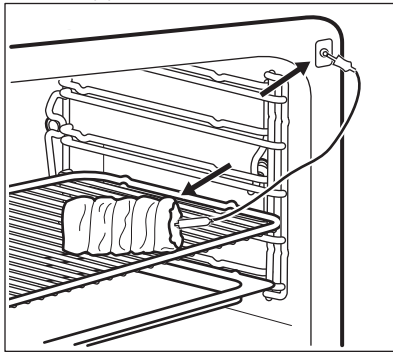
CAUTION!


Only use the core temperature sensor supplied or the correct replacement parts.



The core temperature sensor must stay in the meat and in the socket during the cooking.



1. Activate the appliance.
2. Put the point of the core temperature sensor (with  on the handle) into the centre of the meat.
3. Put the plug of the core temperature sensor into the socket at the front of the appliance.







The display shows  flashing and the default set core temperature. The temperature is 140 °F for the first operation, and the last set value for each subsequent operation.




When you put the core temperature sensor into the socket, you cancel the settings for the clock functions.

4. Touch  or  to set the core temperature.
5. Touch **OK** or the settings save automatically after 5 seconds.



You can set the core temperature only when  flashes. If  is in the display but does not flash before you set the core temperature, touch $\gg_{3sec}^{\circ F}$ and  or  to set a new value.

6. Set the oven function and the oven temperature.


The display shows the current core temperature and the heat up symbol . While the appliance calculates the approximate duration time, the display shows the count up time. After the first calculation the display shows the approximate duration of the cooking time.

The appliance continues to calculate the duration during the cooking. The display updates at intervals with the new duration value.



When you cook with the core temperature sensor, you can change the temperature shown in the display. After you put the core temperature sensor in the socket and set an oven function and temperature, the display shows the current core temperature. Touch $\gg_{3sec}^{\circ F}$ again and again to see three other temperatures:

- the set core temperature
- the current oven temperature
- the current core temperature.

When the meat is at the set core temperature, an acoustic signal sounds for two minutes and the value of the core temperature and  flash. The appliance deactivates.

7. Touch a sensor field to deactivate the acoustic signal.
8. Remove the core temperature sensor from the socket and remove the meat from the appliance.

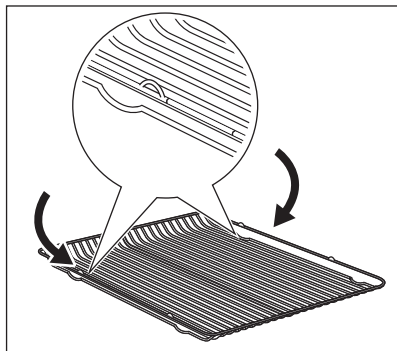
**WARNING!**

Be careful when you remove the core temperature sensor. It is hot. There is a risk of burns.

9.2 Inserting the accessories

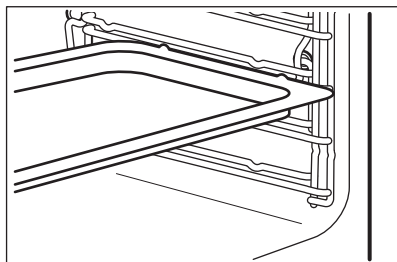
Wire shelf:

Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



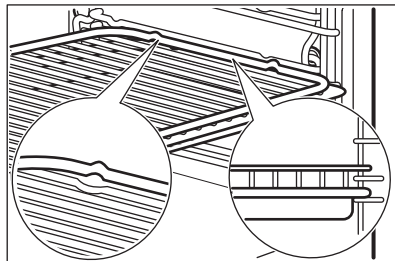
Deep pan:

Push the deep pan between the guide bars of the shelf support.



Wire shelf and the deep pan together:

Push the deep pan between the guide bars of the shelf support and the wire shelf on the guide bars above and make sure that the feet point down.





Small indentation at the top increase safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping.


10. ADDITIONAL FUNCTIONS


10.1 Using My Favourite Programme function

Use this function to save your favourite temperature and time settings for an oven function or programme.

1. Set the temperature and time for an oven function or programme.




2. Touch and hold  for more than three seconds. An acoustic signal sounds.
 3. Deactivate the appliance.
- **To activate the function** touch . The appliance activates your favourite programme.

 When the function operates, you can change the time and temperature.

- **To deactivate the function** touch . The appliance deactivates your favourite programme.

10.2 Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.



1. To activate the function deactivate the appliance with . Do not set an oven function.
2. Touch and hold  and  at the same time for 2 seconds.

An acoustic signal sounds. SAFE comes on in the display. To deactivate the Child Lock function repeat step 2.


10.3 Using the Function Lock

You can activate the function only when the appliance operates.

The Function Lock prevents an accidental change of the oven function.

1. To activate the function activate the appliance.
2. Activate an oven function or setting.
3. Touch and hold  and  at the same time for 2 seconds.

An acoustic signal sounds. Loc comes on in the display. To deactivate the Function Lock repeat step 3.



 You can deactivate the appliance when the Function Lock is on. When you deactivate the appliance, the Function Lock deactivates.

10.4 Using the settings menu



The settings menu lets you activate or deactivate functions in the main menu. The display shows SET and the number of the setting.

	Description	Value to set
1	SET+GO	ON / OFF
2	RESIDUAL HEAT INDICATOR	ON / OFF
3	KEY TONE ¹⁾	CLICK / BEEP / OFF
4	FAULTY TONE	ON / OFF
5	DEMO MODE	Activation code: 2468
6	BRIGHTNESS	LOW / MEDIUM / HIGH
7	WATER HARDNESS	1 - 4
8	CLEANING REMINDER	ON / OFF
9	SERVICE MENU	-
10	RESTORE SETTINGS	YES / NO

¹⁾ It is not possible to deactivate the tone of the ON / OFF sensor field.

1. When the appliance is activated, touch  then touch it again and hold for three seconds. The display shows SET1 and "1" flashes.
2. Touch  or  to set the setting.
3. Touch OK.
4. Touch  or  to change the value of the setting.

5. Touch **OK**.

To exit the Settings menu, touch  or touch and hold .

10.5 Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if an oven function operates and you do not change any settings.

Temperature (°F)	Switch-off time (h)
80 - 245	12.5
250 - 395	8.5
400 - 480	5.5
485 - maximum	1.5

After the Automatic switch-off, touch a sensor field to operate the appliance again.



The Automatic switch-off does not work with the functions: core temperature sensor, Light, Duration, End, Time delay.

10.6 Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
 - when the appliance is activated.
 - if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
 - if the appliance is deactivated and you set the Minute Minder. When the Minute Minder function ends, the display goes back to the night brightness.

10.7 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

11. HINTS AND TIPS



WARNING!
Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

11.1 Inner side of the door

In some models, on the inner side of the door you can find:

- the numbers of the shelf positions.
- information about the oven functions, recommended shelf positions and temperatures for typical dishes.

11.2 Full Steam



WARNING!
Be careful when you open the appliance door when the function is activated. Steam can release.

The function is applicable for all types of food, fresh or frozen. You can use it to cook, warm, defrost, poach or blanch vegetables, meat, fish, pasta, rice, sweet corn, semolina and eggs.

You can prepare a full meal in one operation. To correctly cook each dish, use those with cooking times which are almost the same. Fill the water drawer to the maximum level. Put the dishes into the correct cookware and then on the wire shelves. Adjust the distance between the cookware to let the steam circulate.

Sterilisation

- With this function you can sterilise containers (e.g. baby bottles).
- Put the clean containers in the middle of the shelf on the first shelf position. Make sure that the opening is down at a small angle.

- Fill the drawer with the maximum quantity of water and set the time to 40 minutes.

Vegetables

Food	Temperature (°F)	Time (min)	Shelf position
Artichokes	210	50 - 60	2
Auberginen	210	15 - 25	2
Cauliflower, whole	210	35 - 45	2
Cauliflower, florets	210	25 - 35	2
Broccoli, whole	210	30 - 40	2
Broccoli, florets ¹⁾	210	13 - 15	2
Mushroom slices	210	15 - 20	2
Peas	210	20 - 30	2
Fennel	210	25 - 35	2
Carrots	210	25 - 35	2
Kohlrabi, strips	210	25 - 35	2
Peppers, strips	210	15 - 20	2
Leeks, rings	210	20 - 30	2
Green beans	210	35 - 45	2
Lamb's lettuce, florets	210	20 - 25	2
Brussels sprouts	210	25 - 35	2
Beetroot	210	70 - 90	2
Black salsify	210	35 - 45	2
Celery, cubed	210	20 - 30	2
Asparagus, green	210	15 - 25	2
Asparagus, white	210	25 - 35	2
Spinach, fresh	210	15 - 20	2

Food	Temperature (°F)	Time (min)	Shelf position
Peeling tomatoes	210	10	2
White haricot beans	210	25 - 35	2
Savoy cabbage	210	20 - 25	2
Courgette, slices	210	15 - 25	2
Beans, blanched	210	20 - 25	2
Vegetables, blanched	210	15	2
Dried beans, soaked (water / beans ratio 2:1)	210	55 - 65	2
Snow peas (kaiser peppers)	210	20 - 30	2
Cabbage white or red, stripes	210	40 - 45	2
Pumpkin, cubes	210	15 - 25	2
Sauerkraut	210	60 - 90	2
Sweet potatoes	210	20 - 30	2
Tomatoes	210	15 - 25	2
Sweet corn on the cob	210	30 - 40	2

1) Preheat the oven for 5 minutes.

Side dishes / accompaniments

Food	Temperature (°F)	Time (min)	Shelf position
Yeast dumplings	210	25 - 35	2
Potato dumplings	210	35 - 45	2
Unpeeled potatoes, medium	210	45 - 55	2
Rice (water / rice ratio 1:1) ¹⁾	210	35 - 45	2
Boiled potatoes, quartered	210	35 - 45	2
Bread dumpling	210	35 - 45	2

Food	Temperature (°F)	Time (min)	Shelf position
Tagliatelle, fresh	210	15 - 25	2
Polenta (liquid ratio 3:1)	210	40 - 50	2
Bulgur (water / bulgur ratio 1:1)	210	25 - 35	2
Couscous (water / couscous ratio 1:1)	210	15 - 20	2
Spaetzle (german type of pasta)	210	25 - 30	2
Fragrant rice (water / rice ratio 1:1)	210	30 - 35	2
Lentils, red (water / lentils ratio 1:1)	210	20 - 30	2
Lentils, brown and green (water / lentils ratio 2:1)	210	55 - 60	2
Rice pudding (milk / rice ratio 2.5:1)	210	40 - 55	2
Semolina pudding (milk / semolina ratio 3.5:1)	210	20 - 25	2

1) The ratio of water to rice can change according to the type of rice.

Fruits

Food	Temperature (°F)	Time (min)	Shelf position
Apple slices	210	10 - 15	2
Hot berries	210	10 - 15	2
Fruit compote	210	20 - 25	2
Chocolate melting	210	10 - 20	2

Fish

Food	Temperature (°F)	Time (min)	Shelf position
Trout, approx. 250 g	185	20 - 30	2

Food	Temperature (°F)	Time (min)	Shelf position
Prawns, fresh	185	20 - 25	2
Prawns, frozen	185	30 - 40	2
Salmon fillets	185	20 - 30	2
Salmon trout, approx. 1000 g	185	40 - 45	2
Mussels	210	20 - 30	2
Flat fish fillet	176	15	2

Meat

Food	Temperature (°F)	Time (min)	Shelf position
Cooked ham 1000 g	210	55 - 65	2
Chicken breast, poached	194	25 - 35	2
Chicken, poached, 1000 - 1200 g	210	60 - 70	2
Veal / pork loin without leg, 800 - 1000 g	194	80 - 90	2
Kasseler (smoked loin of pork), poached	194	70 - 90	2
Tafelspitz (prime boiled beef)	210	110 - 120	2
Chipolatas	176	15 - 20	2
Bavarian veal sausage (white sausage)	176	20 - 30	2
Vienna sausage	176	20 - 30	2

Eggs

Food	Temperature (°F)	Time (min)	Shelf position
Eggs, hard-boiled	210	18 - 21	2
Eggs, medium-boiled	210	12 - 13	2
Eggs, soft-boiled	210	10 - 11	2

11.3 Turbo Grilling and Full Steam in succession

When you combine the functions, you can cook meat, vegetables and

accompaniments one after the other. All dishes are ready to be served at the same time.

- To initially roast the food use the function Turbo Grilling.

- Put the prepared vegetables and accompaniments into cookware correct for an oven procedure and then into the oven with the roast.
- Cool down the oven to a temperature of around 176 °F. To cool down the appliance quicker open the oven door to the first position for approximately 15 minutes.
- Start the function Full Steam. Cook it all together until ready.



Maximum water amount is 800 ml.

Food	Turbo Grilling (first step: cook meat)			Full Steam (second step: add vegetables)		
	Temperature (°F)	Time (min)	Shelf position	Temperature (°F)	Time (min)	Shelf position
Roast beef 1 kg Brussels sprouts, polenta	356	60 - 70	meat: 1	210	40 - 50	meat: 1 vegetables: 3
Roast pork 1 kg, Potatoes, vegetables, gravy	356	60 - 70	meat: 1	210	30 - 40	meat: 1 vegetables: 3
Roast veal 1 kg, Rice, vegetables	356	50 - 60	meat: 1	210	30 - 40	meat: 1 vegetables: 3

11.4 Half Steam + Heat

Food	Temperature (°F)	Time (min)	Shelf position
Custard / flan in individual dishes ¹⁾	194	35 - 45	2
Baked eggs	194 - 230	15 - 30	2
Terrine	194	40 - 50	2
Thin fish fillet	185	15 - 25	2
Thick fish fillet	194	25 - 35	2
Small fish up to 350 g	194	20 - 30	2
Whole fish up to 1000 g	194	30 - 40	2
Oven dumplings	248 - 266	40 - 50	2

¹⁾ Continue for a further half an hour with the door closed.

11.5 Quarter Steam + Heat

Food	Temperature (°F)	Time (min)	Shelf position
Roast pork 1000 g	320 - 356	90 - 100	2
Roast beef 1000 g	356 - 392	60 - 90	2
Roast veal 1000 g	356	80 - 90	2
Meat loaf, uncooked, 500 g	356	30 - 40	2
Smoked loin of pork 600 - 1000 g (soak for 2 hours)	320 - 356	60 - 70	2
Chicken 1000 g	356 - 410	50 - 60	2
Duck 1500 - 2000 g	356	70 - 90	2
Goose 3000 g	338	130 - 170	1
Potato gratin	320 - 338	50 - 60	2
Pasta bake	338 - 374	40 - 50	2
Lasagne	338 - 356	45 - 55	2
Misc. types of bread 500 - 1000 g	356 - 374	45 - 60	2
Bread rolls	356 - 410	25 - 35	2
Ready-to-bake rolls	392	15 - 20	2
Ready-to-bake baguettes 40 - 50 g	392	15 - 20	2
Ready-to-bake baguettes 40 - 50 g, frozen	392	25 - 35	2

11.6 Steam Regenerating

Food	Temperature (°F)	Time (min)	Shelf position
One-plate dishes	230	10 - 15	2
Pasta	230	10 - 15	2
Rice	230	10 - 15	2
Dumplings	230	15 - 25	2

11.7 Baking

- Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings

(temperature, cooking times) and shelf positions to the values in the tables.

- The manufacturer recommends that you use the lower temperature the first time.
 - If you cannot find the settings for a special recipe, look for the one that is almost the same.
 - You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
 - Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
 - With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.
- When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

11.8 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. You cannot decrease baking times by setting higher temperatures.
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

11.9 Baking on one level:

Baking in tins

Food	Function	Temperature (°F)	Time (min)	Shelf position
Ring cake or brioche	True Fan Cooking	300 - 320	50 - 70	1
Madeira cake / fruit cakes	True Fan Cooking	280 - 320	70 - 90	1
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	280 - 300	35 - 50	2
Fatless sponge cake / Fatless sponge cake	Top / Bottom Heat	320	35 - 50	2
Flan base - short pastry	True Fan Cooking	340 - 360 ¹⁾	10 - 25	2
Flan base - sponge mixture	True Fan Cooking	300 - 340	20 - 25	2
Apple pie / Apple pie (2tins Ø20cm, diagonally off set)	True Fan Cooking	320	60 - 90	2
Apple pie / Apple pie (2tins Ø20cm, diagonally off set)	Top / Bottom Heat	360	70 - 90	1
Cheesecake	Top / Bottom Heat	340 - 380	60 - 90	1

¹⁾ Preheat the oven.

Cakes / pastries / breads on baking trays

Food	Function	Temperature (°F)	Time (min)	Shelf position
Plaited bread / bread crown	Top / Bottom Heat	340 - 380	30 - 40	3
Christmas stollen	Top / Bottom Heat	320 - 360 ¹⁾	50 - 70	2

Food	Function	Temperature (°F)	Time (min)	Shelf position
Bread (rye bread): 1. First part of baking process. 2. Second part of baking process.	Top / Bottom Heat	1. 450 ¹⁾ 2. 320 - 360	1. 20 2. 30 - 60	1
Cream puffs / eclairs	Top / Bottom Heat	380 - 410 ¹⁾	20 - 35	3
Swiss roll	Top / Bottom Heat	360 - 400 ¹⁾	10 - 20	3
Cake with crumble topping (dry)	True Fan Cooking	300 - 320	20 - 40	3
Buttered almond cake / sugar cakes	Top / Bottom Heat	380 - 410 ¹⁾	20 - 30	3
Fruit flans (made with yeast dough / sponge mixture) ²⁾	True Fan Cooking	300	35 - 55	3
Fruit flans (made with yeast dough / sponge mixture) ²⁾	Top / Bottom Heat	340	35 - 55	3
Fruit flans made with short pastry	True Fan Cooking	320 - 340	40 - 80	3
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Top / Bottom Heat	320 - 360 ¹⁾	40 - 80	3

¹⁾ Preheat the oven.

²⁾ Use a deep pan.

Biscuits

Food	Function	Temperature (°F)	Time (min)	Shelf position
Short pastry biscuits	True Fan Cooking	300 - 320	10 - 20	3

Food	Function	Temperature (°F)	Time (min)	Shelf position
Short bread / Short bread / Pastry Stripes	True Fan Cook- ing	280	20 - 35	3
Short bread / Short bread / Pastry Stripes	Top / Bottom Heat	320 ¹⁾	20 - 30	3
Biscuits made with sponge mixture	True Fan Cook- ing	300 - 320	15 - 20	3
Pastries made with egg white, meringues	True Fan Cook- ing	180 - 210	120 - 150	3
Macaroons	True Fan Cook- ing	210 - 250	30 - 50	3
Biscuits made with yeast dough	True Fan Cook- ing	300 - 320	20 - 40	3
Puff pastries	True Fan Cook- ing	340 - 360 ¹⁾	20 - 30	3
Rolls	True Fan Cook- ing	320 ¹⁾	10 - 25	3
Rolls	Top / Bottom Heat	380 - 410 ¹⁾	10 - 25	3
Small cakes / Small cakes (20 per tray)	True Fan Cook- ing	300 ¹⁾	20 - 35	3
Small cakes / Small cakes (20 per tray)	Top / Bottom Heat	340 ¹⁾	20 - 30	3

¹⁾ Preheat the oven.

11.10 Bakes and gratins

Food	Function	Temperature (°F)	Time (min)	Shelf position
Pasta bake	Top / Bottom Heat	360 - 400	45 - 60	1
Lasagne	Top / Bottom Heat	360 - 400	25 - 40	1

Food	Function	Temperature (°F)	Time (min)	Shelf position
Vegetables au gratin ¹⁾	Turbo Grilling	320 - 340	15 - 30	1
Baguettes topped with melted cheese	True Fan Cooking	320 - 340	15 - 30	1
Sweet bakes	Top / Bottom Heat	360 - 400	40 - 60	1
Fish bakes	Top / Bottom Heat	360 - 400	30 - 60	1
Stuffed vegetables	True Fan Cooking	320 - 340	30 - 60	1

1) Preheat the oven.

11.11 Moist Fan Baking

Food	Temperature (°F)	Time (min)	Shelf position
Pasta gratin	390 - 430	45 - 55	3
Potato gratin	360 - 390	70 - 85	3
Moussaka	340 - 375	70 - 95	3
Lasagne	360 - 390	75 - 90	3
Cannelloni	360 - 390	70 - 85	3
Bread pudding	375 - 390	55 - 70	3
Rice pudding	340 - 375	45 - 60	3
Apple cake, made with sponge mixture (round cake tin)	320 - 340	70 - 80	3
White bread	375 - 390	55 - 70	3

11.12 Multilevel Baking

Use the function True Fan Cooking.

Cakes / pastries / breads on baking trays

Food	Temperature (°F)	Time (min)	Shelf position	
			2 positions	3 positions
Cream puffs / Eclairs	320 - 360 ¹⁾	25 - 45	1 / 4	-

Food	Temperature (°F)	Time (min)	Shelf position	
			2 positions	3 positions
Dry streusel cake	300 - 320	30 - 45	1 / 4	-

1) Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Food	Temperature (°F)	Time (min)	Shelf position	
			2 positions	3 positions
Short pastry biscuits	300 - 320	20 - 40	1 / 4	1 / 3 / 5
Short bread / Short bread / Pastry Stripes	280	25 - 45	1 / 4	1 / 3 / 5
Biscuits made with sponge mixture	320 - 340	25 - 40	1 / 4	-
Biscuits made with egg white, meringues	180 - 210	130 - 170	1 / 4	-
Macaroons	210 - 250	40 - 80	1 / 4	-
Biscuits made with yeast dough	320 - 340	30 - 60	1 / 4	-
Puff pastries	340 - 360 ¹⁾	30 - 50	1 / 4	-
Rolls	360	20 - 30	1 / 4	-
Small cakes / Small cakes (20 per tray)	300 ¹⁾	23 - 40	1 / 4	-

1) Preheat the oven.

11.13 Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish with core temperatures no more than 150 °F. This function is not applicable to such recipes as pot roast or fatty roast pork. You can use the core temperature sensor to guarantee that the meat has the correct core temperature (see the table for the core temperature sensor).

In the first 10 minutes you can set an oven temperature between 180 °F and 300 °F. The default is 195 °F. After the temperature is set, the oven continues to cook at 180 °F. Do not use this function for poultry.



Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.

2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Put the core temperature sensor into the meat.
4. Select the function Slow Cooking and set the correct end core temperature.

Food	Quantity	Temperature (°F)	Time (min)	Shelf position
Roast beef	1000 - 1500 g	250	120 - 150	1
Fillet of beef	1000 - 1500 g	250	90 - 150	3
Roast veal	1000 - 1500 g	250	120 - 150	1
Steaks	200 - 300 g	250	20 - 40	3

11.14 Pizza Setting

Food	Temperature (°F)	Time (min)	Shelf position
Pizza (thin crust)	410 - 446 ¹⁾²⁾	15 - 25	2
Pizza (with many toppings)	356 - 392	20 - 30	2
Tarts	356 - 392	40 - 55	1
Spinach flan	320 - 356	45 - 60	1
Quiche Lorraine	338 - 374	45 - 55	1
Swiss Flan	338 - 374	45 - 55	1
Apple cake, covered	302 - 338	50 - 60	1
Vegetable pie	320 - 356	50 - 60	1
Unleavened bread	410 - 446	10 - 20	2
Puff pastry flan	320 - 356	45 - 55	2
Flammekuchen (Pizza-like dish from Alsace)	410 - 446	15 - 25	2
Piroggen (Russian version of calzone)	356 - 392	15 - 25	2

1) Preheat the oven.

2) Use a deep pan.

11.15 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.

- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the appliance.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1/2 - 2/3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

11.16 Roasting tables

Beef

Food	Quantity	Function	Temperature (°F)	Time (min)	Shelf position
Pot roast	1 - 1.5 kg	Top / Bottom Heat	450	120 - 150	1
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	380 - 400 ¹⁾	5 - 6	1
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	360 - 380 ¹⁾	6 - 8	1
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	340 - 360 ¹⁾	8 - 10	1

¹⁾ Preheat the oven.

Pork

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Shoulder / Neck / Ham joint	1 - 1.5	Turbo Grilling	320 - 360	90 - 120	1
Chop / Spare rib	1 - 1.5	Turbo Grilling	340 - 360	60 - 90	1
Meatloaf	0.75 - 1	Turbo Grilling	320 - 340	50 - 60	1
Pork knuckle (precooked)	0.75 - 1	Turbo Grilling	300 - 340	90 - 120	1

Veal

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Roast veal	1	Turbo Grilling	320 - 360	90 - 120	1

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Knuckle of veal	1.5 - 2	Turbo Grilling	320 - 360	120 - 150	1

Lamb

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Leg of lamb / Roast lamb	1 - 1.5	Turbo Grilling	300 - 340	100 - 120	1
Saddle of lamb	1 - 1.5	Turbo Grilling	320 - 360	40 - 60	1

Game

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Saddle / Leg of hare	up to 1	Top / Bottom Heat	450 ¹⁾	30 - 40	1
Saddle of venison	1.5 - 2	Top / Bottom Heat	410 - 430	35 - 40	1
Haunch of venison	1.5 - 2	Top / Bottom Heat	360 - 400	60 - 90	1

1) Preheat the oven.

Poultry

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Poultry portions	0.2 - 0.25 each	Turbo Grilling	400 - 430	30 - 50	1
Half chicken	0.4 - 0.5 each	Turbo Grilling	380 - 410	35 - 50	1
Chicken, poulard	1 - 1.5	Turbo Grilling	380 - 410	50 - 70	1
Duck	1.5 - 2	Turbo Grilling	360 - 400	80 - 100	1
Goose	3.5 - 5	Turbo Grilling	320 - 360	120 - 180	1
Turkey	2.5 - 3.5	Turbo Grilling	320 - 360	120 - 150	1
Turkey	4 - 6	Turbo Grilling	280 - 320	150 - 240	1

Fish (steamed)

Food	Quantity (kg)	Function	Temperature (°F)	Time (min)	Shelf position
Whole fish	1 - 1.5	Top / Bottom Heat	410 - 430	40 - 60	1

11.17 Grilling

- Always grill with the maximum temperature setting.
- Set the shelf into the shelf position as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf position.

- Grill only flat pieces of meat or fish.
- Always preheat the empty oven with the grill functions for 5 minutes.

**CAUTION!**

Always grill with the oven door closed.

Grilling

Food	Temperature (°F)	Time (min)		Shelf position
		1st side	2nd side	
Roast beef	410 - 450	30 - 40	30 - 40	2
Filet of beef	450	20 - 30	20 - 30	3
Back of pork	410 - 450	30 - 40	30 - 40	2
Back of veal	410 - 450	30 - 40	30 - 40	2
Back of lamb	410 - 450	25 - 35	20 - 25	3
Whole Fish, 500 - 1000 g	410 - 450	15 - 30	15 - 30	3 / 4

Fast Grilling

Food	Time (min)		Shelf position
	1st side	1st side	
Burgers / Burgers	8 - 10	6 - 8	4
Pork fillet	10 - 12	6 - 10	4
Sausages	10 - 12	6 - 8	4
Fillet / Veal steaks	7 - 10	6 - 8	4
Toast / Toast	1 - 3	1 - 3	5
Toast with topping	6 - 8	-	4

11.18 Frozen foods

Food	Temperature (°F)	Time (min)	Shelf position
Pizza, frozen	400 - 430	15 - 25	2

Food	Temperature (°F)	Time (min)	Shelf position
Pizza American, frozen	380 - 410	20 - 25	2
Pizza, chilled	410 - 450	13 - 25	2
Pizza Snacks, frozen	360 - 400	15 - 30	2
French Fries, thin	400 - 430	20 - 30	3
French Fries, thick	400 - 430	25 - 35	3
Wedges / Croquettes	430 - 450	20 - 35	3
Hash Browns	410 - 450	20 - 30	3
Lasagne / Cannelloni, fresh	340 - 380	35 - 45	2
Lasagne / Cannelloni, frozen	320 - 360	40 - 60	2
Oven baked cheese	340 - 380	20 - 30	3
Chicken Wings	380 - 410	20 - 30	2

Frozen ready meals

Food	Function	Temperature (°F)	Time (min)	Shelf position
Frozen pizza	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	3
French fries ¹⁾ (300 - 600 g)	Top / Bottom Heat or Turbo Grilling	400 - 430	as per manufacturer's instructions	3
Baguettes	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	3
Fruit flans	Top / Bottom Heat	as per manufacturer's instructions	as per manufacturer's instructions	3

¹⁾ Turn the French fries 2 or 3 times during cooking.

11.19 Preserving - Bottom Heat

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.

- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60

minutes with one-litre jars), stop the oven or decrease the temperature to 220 °F (see the table).

Soft fruit

Food	Temperature (°F)	Cooking time until simmering (min)	Continue to cook at 220 °F (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	320 - 340	35 - 45	-

Stone fruit

Food	Temperature (°F)	Cooking time until simmering (min)	Continue to cook at 220 °F (min)
Pears / Quinces / Plums	320 - 340	35 - 45	10 - 15

Vegetables

Food	Temperature (°F)	Cooking time until simmering (min)	Continue to cook at 220 °F (min)
Carrots ¹⁾	320 - 340	50 - 60	5 - 10
Cucumbers	320 - 340	50 - 60	-
Mixed pickles	320 - 340	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	320 - 340	50 - 60	15 - 20

¹⁾ Leave standing in the oven after it is deactivated.

11.20 Drying - True Fan Cooking

- Cover trays with grease proof paper or baking parchment.

- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	Temperature (°F)	Time (h)	Shelf position	
			1 position	2 positions
Beans	140 - 160	6 - 8	3	1 / 4
Peppers	140 - 160	5 - 6	3	1 / 4
Vegetables for soup	140 - 160	5 - 6	3	1 / 4

Food	Temperature (°F)	Time (h)	Shelf position	
			1 position	2 positions
Mushrooms	120 - 140	6 - 8	3	1 / 4
Herbs	100 - 120	2 - 3	3	1 / 4

Fruit

Food	Temperature (°F)	Time (h)	Shelf position	
			1 position	2 positions
Plums	140 - 160	8 - 10	3	1 / 4
Apricots	140 - 160	8 - 10	3	1 / 4
Apple slices	140 - 160	6 - 8	3	1 / 4
Pears	140 - 160	6 - 9	3	1 / 4

11.21 Bread Baking

Preheating is not recommended.

Food	Temperature (°F)	Time (min)	Shelf position
White Bread	338 - 374	40 - 60	2
Baguette	392 - 428	35 - 45	2
Brioche	356 - 392	40 - 60	2
Ciabatta	392 - 428	35 - 45	2
Rye Bread	338 - 374	50 - 70	2
Dark Bread	338 - 374	50 - 70	2
All Grain bread	338 - 374	40 - 60	2
Bread rolls	374 - 410	20 - 35	2

11.22 Core temperature sensor table

Beef

Food	Food core temperature (°F)
Rib / Fillet steak: rare	100 - 120
Rib / Fillet steak: medium	140 - 150
Rib / Fillet steak: well done	160 - 170

Pork

Food	Food core temperature (°F)
Shoulder / Ham / Neck joint of pork	175 - 180
Chop (saddle) / Smoked pork loin	170 - 175
Meatloaf	170 - 175

Veal

Food	Food core temperature (°F)
Roast veal	170 - 175
Knuckle of veal	175 - 195

Mutton / lamb

Food	Food core temperature (°F)
Leg of mutton	175 - 185
Saddle of mutton	175 - 185
Roast lamb / Leg of lamb	160 - 170

Game

Food	Food core temperature (°F)
Saddle of hare	160 - 170
Leg of hare	160 - 170
Whole hare	160 - 170
Saddle of venison	160 - 170
Leg of venison	160 - 170

Fish

Food	Food core temperature (°F)
Salmon	150 - 160
Trouts	150 - 160

11.23 Information for test institutes

Tests according to IEC 60350-1.

Tests for the function: Full Steam.

Food	Container (Gastro-norm)	Quantity (g)	Shelf position	Temperature (°F)	Time (min)	Comments
Broccoli ¹⁾	1 x 1/2 perforated	300	3	210	13 - 15	Put the baking tray on the first shelf position.
Broccoli	2 x 1/2 perforated	2 x 300	2 and 4	210	13 - 15	Put the baking tray on the first shelf position.
Broccoli	1 x 1/2 perforated	max.	3	210	15 - 18	Put the baking tray on the first shelf position.
Frozen peas	2 x 1/2 perforated	2 x 1300	2 and 4	210	Until the temperature in the coldest spot reaches 185 °F.	Put the baking tray on the first shelf position.

¹⁾ Preheat the oven for 5 minutes.

12. CARE AND CLEANING



WARNING!
Refer to Safety chapters.

12.1 Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a dedicated cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a

dishwasher. It can cause damage to the nonstick coating.

12.2 Recommended cleaning products

Do not use abrasive sponges or aggressive detergents. It can cause damage to the enamel and the stainless steel parts.

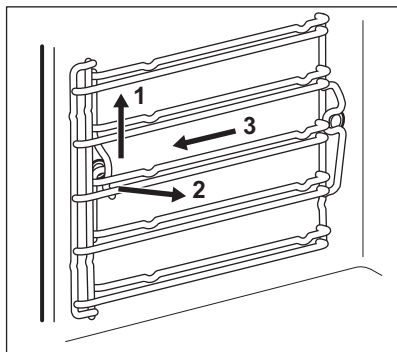
You can buy our products at www.aeg.com/shop and at the best retailer shops.

12.3 Removing the shelf supports

Before maintenance, make sure that the appliance is cool. There is a risk of burns.

To clean the appliance, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

12.4 Submenu for: Cleaning

The submenu with cleaning functions is under the sensor field .

Symbol	Menu item	Description
S1	Tank Emptying	Procedure for removing the residual water from the water drawer after use of the steam functions.
S2	Steam Cleaning	Cleaning the appliance with steam.
S3	Descaling	Procedure for cleaning the steam generation circuit from residual limestone.
S4	Rinsing	Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.

12.5 Activating a cleaning function

1. Activate the appliance.
2. Touch until the display shows S1. In some models you can also choose S2, S3, S4.
3. Touch \wedge or \vee to select a cleaning function.
4. Touch **OK** to confirm.

12.6 Tank Emptying - S1

Remove all accessories.

The cleaning function removes the residual water from the water drawer. Use the function after the steam cooking function.

The duration of the function is around 6 minutes.

The light in this function is off.


1. Put the tray on the first shelf position.
2. Activate Tank Emptying function - S1. Refer to "Activating a cleaning function".
3. Touch **OK**.
Remove the baking tray after the end of the procedure.


12.7 Steam Cleaning - S2

Remove as much dirt as possible manually.

Remove the accessories and the shelf support to clean the side walls.

The steam cleaning functions support the steam cavity cleaning of the appliance.

 For a better performance you should start the cleaning function when the appliance is cool.

 The specified time is related to the duration of the function and does not include the time required for cleaning of the cavity by the user.

When the steam cleaning function is active, the lamp is off.

1. Fill the water drawer to the maximum level (around 950 ml of water) until the acoustic signal sounds or the display shows the message.
2. Activate Steam Cleaning function - S2. Refer to "Activating a cleaning function".
The duration of the function is around 30 minutes.
An acoustic signal sounds when the programme is completed.
3. Touch a sensor field to deactivate the signal.
4. Wipe the internal surface of the appliance with a non-abrasive surface care sponge. You can use warm water to clean the cavity.

After cleaning keep the appliance door open for approximately 1 hour. Wait until the appliance is dry. To speed up the drying you can heat up the appliance with hot air at temperature 150 °C for approximately 15 minutes. You can get maximum effects of the cleaning function if you manually clean the appliance immediately after the function ends.

Repeat the procedure a second time if the level of dirt is high.

12.8 Cleaning Reminder

This function reminds you that the cleaning is necessary and that you should perform the function: S2.

You can enable / disable this function in the settings menu.

12.9 Steam generation system - Descaling - S3

When the steam generator operates, there is an accumulation and deposition of limestone inside because of calcium contents in the water. This can have a negative effect on the steam quality, on the performance of the steam generator and on the food quality. To prevent this, clean the steam generation circuit from residual stone.

Select the function from the menu: .

The duration of the complete procedure is about 2 hours.

The light in this function is off.

1. Remove all accessories.
2. Make sure that the water drawer is empty. Activate Tank Emptying - S1 function if needed.
3. Put the tray on the first shelf position.
4. Put 250 ml of the descaling agent in the water drawer.
5. Fill the remaining part of the water drawer with water to the maximum level until the acoustic signal sounds or the display shows the message.
The duration of the procedure is about 1 hour 40 minutes.
6. Activate Descaling function - S3. Refer to "Activating a cleaning function".
7. After the end of the first part, empty the tray and put it on the first shelf position again.
8. Activate the Rinsing function. Refer to "Steam generation system - Rinsing - S4".

Remove the tray after the end of the procedure.

 If the function Descaling is not performed in the correct way, the display will show a message to repeat it.

If the appliance is humid and wet, wipe it out with a dry cloth. Let the appliance dry fully with the door open.

12.10 Descaling reminder

There are two descaling reminders which remind you to perform the function:

Descaling. These reminders activate each time you switch off the appliance. When reminder is active S3 flashes in the display.

- The soft reminder reminds and recommends you to perform the descaling cycle.
- The hard reminder obligates you to perform the descaling. If you do not descale the appliance when the hard reminder is on, you cannot use the steam functions. You cannot disable the descaling reminder.

12.11 Steam generation system - Rinsing - S4

Remove all accessories.

The duration of the function is around 30 minutes.

The light in this function is off.

1. Put the tray on the first shelf position.
2. Fill the water drawer with fresh water to the maximum level until the acoustic signal sounds or the display shows the message.
3. Activate Rinsing function - S4. Refer to "Activating a cleaning function".

Remove the tray after the end of the procedure.

12.12 Removing and installing the door

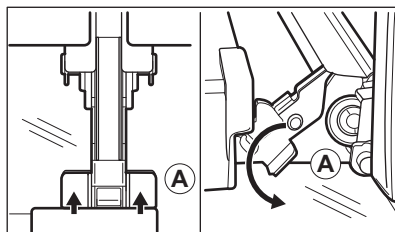
You can remove the door and the internal glass panels to clean it. The number of glass panels is different for different models.



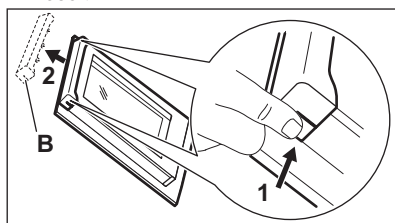
WARNING!

Be careful when you remove the door from the appliance. The door is heavy.

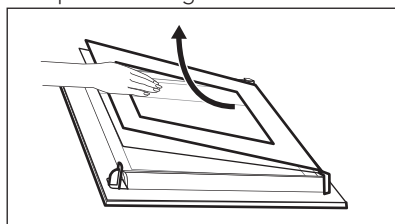
1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.



3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an upwards angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.
6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.



7. Pull the door trim to the front to remove it.
8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.



9. Clean the glass panel with water and soap. Dry the glass panel carefully. When the cleaning is completed, install the glass panels and the door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

12.13 Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



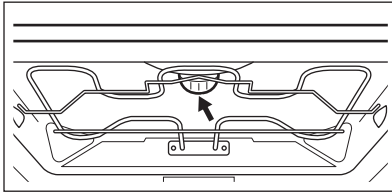
WARNING!

Danger of electrocution!
Disconnect the fuse before you replace the lamp.
The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The top lamp

1. Turn the lamp glass cover counterclockwise to remove it.



2. Remove the metal ring and clean the glass cover.
3. Replace the lamp with a suitable 570 °F heat-resistant lamp.
4. Attach the metal ring to the glass cover.
5. Install the glass cover.

The side lamp

1. Remove the left shelf support to get access to the lamp.
2. Use a Torx 20 screwdriver to remove the cover.
3. Remove and clean the metal frame and the seal.
4. Replace the lamp with a suitable 300 °C heat-resistant lamp.
5. Install the metal frame and the seal. Tighten the screws.
6. Install the left shelf support.

13. TROUBLESHOOTING





WARNING!

Refer to Safety chapters.

13.1 What to do if...

Problem	Possible cause	Remedy
You cannot activate or operate the oven.	The oven is not connected to an electrical supply or it is connected incorrectly.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".

Problem	Possible cause	Remedy
The oven does not heat up.	The fuse is blown.	Make sure that the fuse is the cause of the malfunction. If the fuse is blown again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display does not show the time during the off status.	The display is deactivated.	Touch  and  at the same time to activate the display again.
The core temperature sensor does not operate.	The plug of the core temperature sensor is not correctly installed into the socket.	Put the plug of the core temperature sensor as far as possible into the socket.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows "C2".	You want to start the Defrost function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The display shows an error code that is not in this table.	There is an electrical fault.	<ul style="list-style-type: none"> • Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
The descaling procedure is interrupted before it finishes.	There was a power cut.	Repeat the procedure.
The descaling procedure is interrupted before it finishes.	The function was stopped by the user.	Repeat the procedure.
There is no water inside the grill- / roasting pan after the descaling procedure.	You did not fill the water drawer to the maximum level.	Check if the a descaling agent / water is present in the water drawer body. Repeat the procedure.

Problem	Possible cause	Remedy
There is dirty water on the bottom of the cavity after the descaling cycle.	The grill- / roasting pan is on a wrong shelf position.	Remove the residual water and the descaling agent from the bottom of the oven. Put the grill- / roasting pan on the first shelf position.
The cleaning function is interrupted before it finishes.	There was a power cut.	Repeat the procedure.
The cleaning function is interrupted before it finishes.	The function was stopped by the user.	Repeat the procedure.
There is too much water on the bottom of the cavity after the end of the cleaning function.	You sprayed too much detergent in the appliance before the activation of the cleaning cycle.	Cover all parts of the cavity with a thin layer of the detergent. Spray the detergent evenly.
There is no good performance of the cleaning procedure.	The initial oven cavity temperature of the steam cleaning function was too high.	Repeat the cycle. Run the cycle when the appliance is cold.
There is no good performance of the cleaning procedure.	You did not remove the side grids before the start of the cleaning procedure. They can transfer heat to the walls and decrease the performance.	Remove the side grids from the appliance and repeat the function.
There is no good performance of the cleaning procedure.	You did not remove the accessories from the appliance before the start of the cleaning procedure. They can compromise the steam cycle and decrease the performance.	Remove the accessories from the appliance and repeat the function.
The appliance is activated and does not heat up. The fan does not operate. The display shows " Demo ".	The demo mode is activated.	Refer to "Using the settings menu" in "Additional functions" chapter.

13.2 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is

on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:

Model (MOD.)


Product number (PNC)

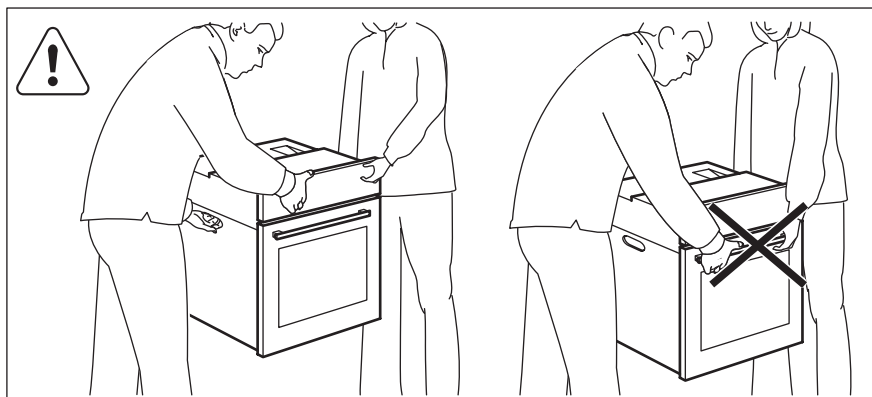
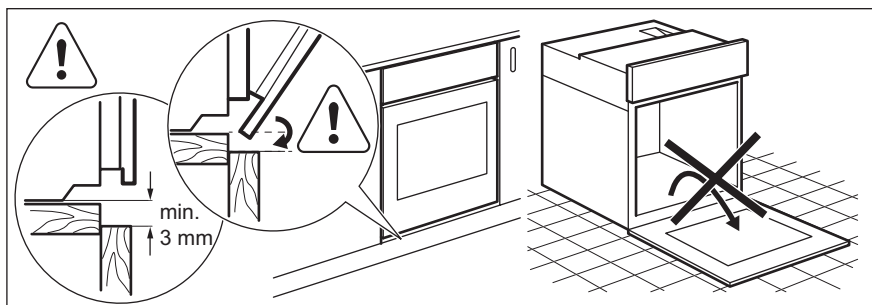
Serial number (S.N.)

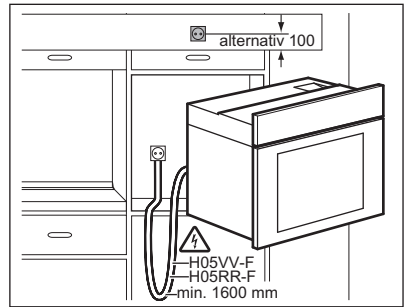
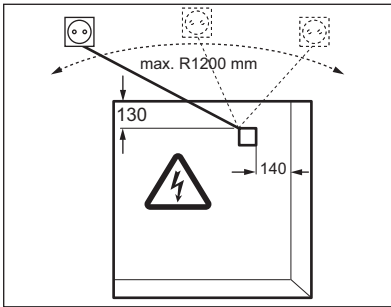
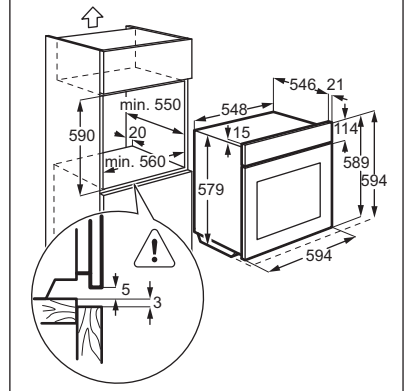
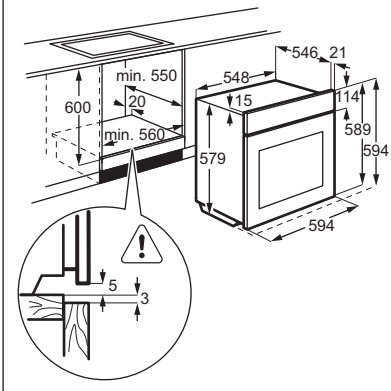
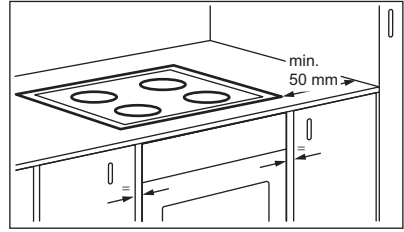
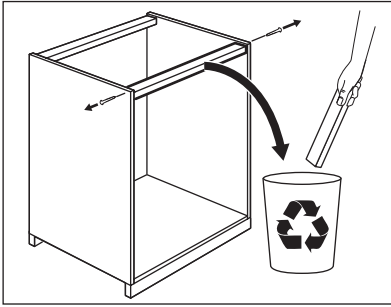
14. INSTALLATION

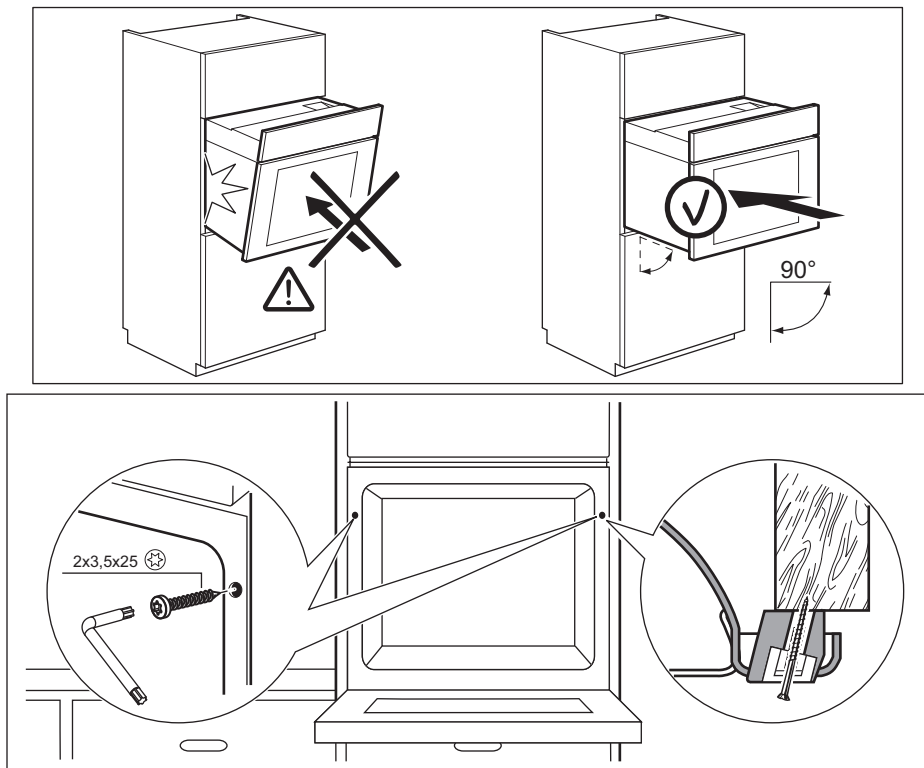
 **WARNING!**
Refer to Safety chapters.

14.1 Building in

 The built-in unit must meet the stability requirements of DIN 68930.







15. ENERGY EFFICIENCY

15.1 Product Fiche and information according to EU 65-66/2014

Supplier's name	AEG
Model identification	BS730470MM
Energy Efficiency Index	81.2
Energy efficiency class	A+
Energy consumption with a standard load, conventional mode	0.89 kWh/cycle

Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	70 l
Type of oven	Built-In Oven
Mass	42.0 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

15.2 Energy saving



The appliance contains features which help you save energy during everyday cooking.

General hints

Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.

Use metal dishes to improve energy saving.

When possible, do not preheat the oven before you put the food inside.

When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

Use the residual heat to warm up other dishes.

Cooking with fan

When possible, use the cooking functions with fan to save energy.

Residual heat

If a programme with the Duration or End Time selection is activated and the

cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% faster in some oven functions.

The fan and lamp continue to operate.

Keep food warm

Choose the lowest possible temperature setting to use residual heat and keep a meal warm. The display shows the residual heat indicator or temperature.

Cooking with the lamp off


Deactivate the lamp during cooking and activate only when you need it.

Moist Fan Baking

Function designed to save energy during cooking. It operates in such a way that the temperature in the oven cavity may differ from the temperature indicated on the display during a cooking cycle and cooking times may be different from the cooking times in other programmes.

When you use Moist Fan Baking, the lamp automatically deactivates after 30 seconds. You may activate the lamp again but this action will reduce the expected energy savings.

Deactivating the display

If necessary, you can fully deactivate the display. Touch  and  at the same time until the display goes out. This step also activates the appliance.

Guarantee/ Customer Service Centres

EURO-LINE APPLIANCES

LENGTH OF WARRANTY	EURO-LINE WILL PAY FOR:
TWO YEAR FULL WARRANTY from original date of purchase, including parts and labour, to the first purchaser of this appliance This warranty is not transferable.	Replacement parts and/or labour to repair defects in materials or workmanship. Service must be provided by an authorized Euro-Line company (unless advised otherwise).

THIS GUARANTEE DOES NOT COVER COMMERCIAL USE.

The name Euro-Line Appliances, for service matters, incorporates work performed by authorized service agents or service companies.

EXCEPTIONS:

EURO-LINE APPLIANCES WILL NOT PAY FOR THE FOLLOWING SERVICE CALLS:

1. To install or correct the installation of an appliance.
2. To instruct the use of an appliance.
3. To replace house fuses, re-set circuit breakers or correct house wiring.
4. To correct house plumbing.
5. To clean drains, filters or garbage disposers.
6. To repair an appliance if it fails due to misuse or abuse.

EURO-LINE APPLIANCES WILL NOT PAY WHEN THE FOLLOWING OCCURS:

1. Damage resulting from fires, acts of nature, alteration, improper installation, or installation not in accordance with local building codes.
2. Pickup or delivery of major appliances requiring service. The appliances are designed to be repaired in the home. However, Euro-Line will not be responsible for travelling and labour costs if the customer lives in excess of 50 km/30 miles, or if the travel time is in excess of 30 minutes from the nearest service center. Any excess to this will not be covered by the warranty.

In no event, will Euro-Line be responsible for incidental or consequential damages. For warranty service and parts, contact EURO-PARTS. Service will be provided during normal business hours. Should you have a service problem that is not resolved locally, contact:

For Service and Parts Contact:

EURO-PARTS, CANADA	EURO-LINE APPLIANCES	EURO-PARTS, USA
Tel: 1-800-678-8352 Fax: 1-519-528 5001 service@euro-parts.ca	1-800-421-6332 Tel. Direct: 1-905-829-3980 Fax: 1-905-829-3985	Tel: 1-800-561-4614 Fax: 1-519-528-5001 service@euro-parts.ca

User Instructions & Installation Manual

Service & Repair

To save you time and money please have the following information ready in case you have to call for service:

- Name of the dealer from whom you purchased the appliance.
- Model number (shown on the rating plate)
- Serial number (shown on the rating plate)
- Date of purchase. You should also retain the original purchase receipt to support any claim made under the warranty. (We suggest you staple the receipt to this page).

If service is required, contact the Service Center:

EURO-PARTS, CANADA	EURO-PARTS, USA
Tel: 1 800 678 8352 Fax: 1-519-528-5001 service@euro-parts.ca	Tel: 1-800-561-4614 Fax: 1-519-528-5001 service@euro-parts.ca

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www.euro-line-appliances.com

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