

Operating and Installation Instructions

EB 294/295-6..

Built-in Double Oven



GAGGENAU

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Preface



Baking with your new oven will be even more fun than before.

The appliance offers you the following advantages:

- Very rapid heating up in the hot air and bottom heat modes.
- The appliance features porcelain interior (Clean Enamel) and a catalytic converter for air cleaning.
- Two separate ovens offer you greater flexibility.
- The pyrolytic self-cleaning automatically achieves an optimum cleaning result.

To ensure that you will be able to use this appliance in all its diversity, read through the operating and assembly instructions conscientiously before operating it for the first time. The instructions contain important notes on use, installation and maintenance of the appliance.

You will find notes on page 3 that you ought to observe before operating the appliance for the first time.

The chapters entitled **“Structure and operating principle”** and **“Operation”** will tell you all the things your oven is capable of doing and how it is operated.

The chapter entitled **“Cleaning and care”** will make sure that your appliance will stay operable and beautiful for a long time.

We have also compiled some **“Hints and tricks”** for you.

And now we wish you lots of fun with your oven.

Important safeguards

1. **Read all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord or plug in water or liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Switch off oven completely when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact your nearest authorized service agent (1-800-828-9165) for examination.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. To reduce the risk of fire, do not place any heating or cooking appliance beneath the appliance.
14. To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance.
15. **Save these instructions.**

Important instructions

1. a) **Proper installation** - Be sure your appliance is properly installed and grounded by a qualified electrician.
- b) **Never use your appliance for warming or heating the room.**
- c) **Do not leave children alone** - Children should not be left alone or unattended in areas where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- d) **Wear proper apparel** - Loose-fitting or hanging garments should never be worn while using the appliance.
- e) **User servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- f) **Storage in appliance** - Flammable materials should not be stored in an oven or near surface units.
- g) **Do not use water on grease fires** - Smother fire or flame or use dry chemical or foam type extinguisher.
- h) **Use only dry pot holders** - Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
2. a) **Use care when opening door** - Let hot air or steam escape before removing or replacing food.
- b) **Do not heat unopened food containers** - Build-up of pressure may cause container to burst and result in injury.
- c) **Keep oven vent ducts unobstructed.**
- d) **Use care when using meat probe**, that it does not contact any heating elements.
- e) **Placement of oven racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let pot holder contact hot heating element in oven.
- f) **Accessories** supplied with this oven are intended only for use in this oven.
3. **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** - Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns.
4. a) **Do not clean door gasket** - The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- b) **Do not use oven cleaners** - No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- c) **Clean only parts listed in manual.**
- d) Oven must be in the **OFF** position before attempting to attach or install any accessory.
- e) **Before Self-Cleaning the Oven** - Remove broiler pan and other accessories.

1. Important notes

1.1 For your safety

You must not operate the appliance if it is damaged.

The appliance must only be connected by an authorized specialist, paying attention to the relevant regulations of the power supply companies and the regional construction regulations. Observe the assembly instructions!

When connecting electrical appliances and devices in the proximity of cooking surfaces and ovens, make sure that connecting cables do not become jammed under the hot oven door or come into contact with hot cooking surfaces.

As the user, you yourself are responsible for maintenance and proper use in the household.

Only operate the appliance under supervision.

Caution: Fire risk! Do not store any combustible items in your oven. During operation, only leave the parts in the cooking compartment that you actually need.

Caution! The appliance and, until the cooling fan is switched on, also the control panel get hot during operation. Keep children away !

For technical reasons, simultaneous pyrolytic self-cleaning of the upper and lower ovens is not possible.

During the pyrolytic self-cleaning of one oven it is possible to bake or roast in the other oven. Broiling, economy broiling and baking stone operation are not possible.

Please note: The meat probe cannot be used in combination with the rotisserie. The rotisserie will not function if the meat probe is plugged in the socket in the oven.

Note: To avoid jeopardizing the electrical safety of the appliance, it is forbidden to use high-pressure or steam jet cleaning devices.

The appliance must be isolated from the power main during all maintenance. To this end, remove the power main plug or actuate the corresponding fuse.

Repairs may only be carried out by authorized electricians, in order to guarantee the safety of the appliance.

No warranty claims can be lodged for any damage resulting from failure to observe these instructions.

Technical modifications reserved.

1.2 Operating for the first time

Before operating the appliance for the first time, please pay attention to the following notes:

Read through these instructions attentively before operating your appliance for the first time.


The appliance must be installed and connected by a specialist.

Remove the packaging from the appliance and dispose of it properly.

Pay attention to the fact that there are accessories in the base of the packaging.

Keep packaging elements away from children.

Before operating the appliance for the first time, make sure that the power main connection is in proper working order.

After first installation or a power failure, the symbol  (Door Lock) flashes in the display. Please do not open the oven door! Then, 08:00 and the time unit symbol flash in the display. You can set the current time by pressing the + and - keys. When you turn one of the control knobs or press a key, the displayed time of day is set as the current time of day.

Before using the oven for the first time, remove all removable interior parts (wire rack, tray ...). Now operate the oven for one hour at 550°F / 300°C in the hot air mode. During this time, pay attention to ensuring that the room is ventilated well, thus removing any newness smells.

Thoroughly clean the appliance and accessories before using them for the first time (see chapter entitled "Cleaning and care").

The rating plate for this appliance is visible when you open the appliance door. An additional rating plate is included on a separate sheet of the instructions. For warranty reasons, store this rating plate in the same location as your operating and assembly instructions.

1.3 About use

The appliance is intended solely for use in the household and must not be put to any other uses.

Use the appliance to prepare meals only. It must not be used to heat up the room in which it is installed.

Caution!


You will subject yourself to an accident risk if you close the door improperly. You might jam and crush your fingers and hands.



Do not store any combustible objects in your oven and, when operating the oven, never leave any items inside the oven compartment other than the ones needed.

Make sure that the bottom of the oven compartment is never covered up during operation or lined with aluminum foil.

Never pour water directly into the hot oven. This could damage the enamel.

Always preheat your oven in the mode in which you intend to bake or roast.

Tip: You have a possibility of heating up the appliance very quickly. To do this, use the  hot air and bottom heat program.

The symbol  "Heating Upper Oven" or  "Heating Lower Oven" in the control panel goes off as soon as the set temperature has been reached.

Observe caution with oils and fats.

They may overheat and burn easily.

Note!

Fruit acids such as the juice of lemons or plums etc. should be removed after every baking operation, thus making sure that they will not cause spots on the oven's enamel.

After baking/roasting, open the door completely or close it. The oven door must not be left half open as otherwise the control panel and kitchen furniture may be damaged.

Caution: Risk of burns.

The inside of the door gets very hot during operation; observe appropriate caution when opening the appliance. Make sure that the open door does not swing back when you are standing in front of the appliance.

Built-in temperature protection prevents overheating of the appliance and of kitchen furniture.

Return the "Temperature" knob to "0" after baking.

If malfunctions should occur, first check the fuses in your household. If there is no fault in the power supply, consult your dealer or the nearest authorized Gaggenau service center.

All heating elements and the fan are switched off when door is opened.

After completion of baking or roasting, the cooling fan will continue to run for a time and will then switch off automatically.

2. Structure and operating principle

2.1 Structure



Fig. 2

- 1 Oven door
- 2 Socket for meat probe
- 3 Control panel
- 4 Oven lighting
- 5 Broil and top heating elements
- 6 Ventilation slots

The operation of the upper and lower ovens is identical using the control panel.

The upper oven has the following additional features: Rotisserie and meat probe.

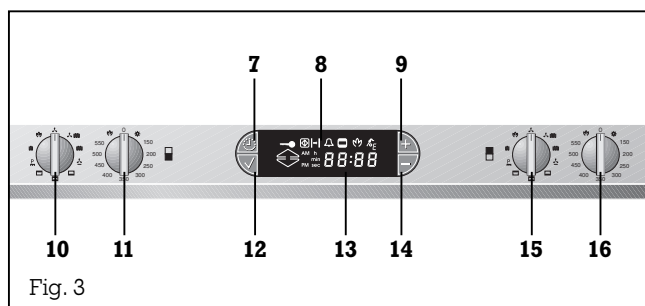


Fig. 3

- 7** Timer key
- 8** Display with timer
- 9** "Plus" key
- 10** "Mode" knob lower oven
- 11** "Temperature" knob lower oven
- 12** "Confirmation" key
- 13** Time / temperature display
- 14** "Minus" key
- 15** "Mode" knob upper oven
- 16** "Temperature" knob upper oven

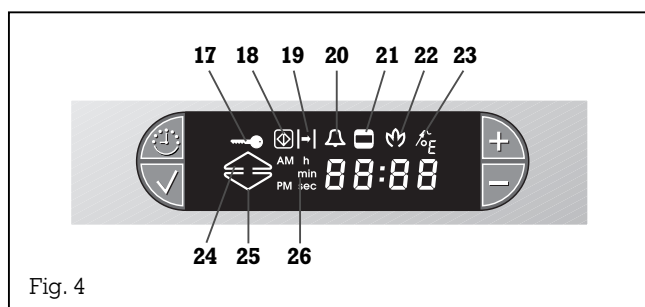


Fig. 4

- 17** "Door Lock" symbol
- 18** "Child Lock" symbol
- 19** "Duration", "End" or "Rotisserie" symbol
- 20** "Short Timer" symbol
- 21** "Cooking Time" symbol
- 22** "Pyrolysis" symbol
- 23** "Meat probe" symbol
- 24** "Heating Upper Oven" symbol
or
"Temperature Display Upper Oven" symbol
or
"Timer Setting Upper Oven" symbol
- 25** "Heating Lower Oven" symbol
or
"Temperature Display Lower Oven" symbol
or
"Timer Setting Lower Oven" symbol
- 26** "Time Unit" symbol

2.2 Accessories / special accessories

Fig. 5

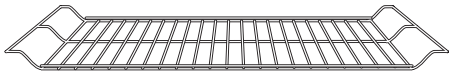


Fig. 6



Fig. 7



Fig. 8



Fig. 9

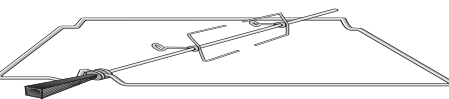


Fig. 10



Fig. 11

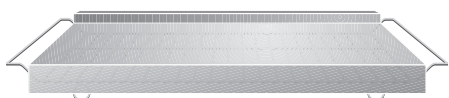
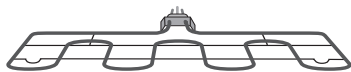


Fig. 12



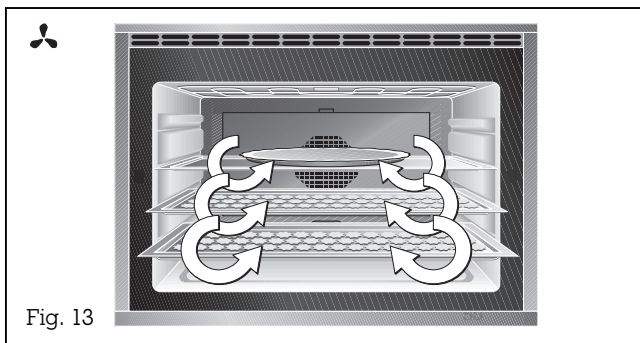
As standard, your appliance comes with the following accessories:

- **GR 090-054 (2):**
Wire rack for cake tins, roasts, grilled pieces and crockery (Fig. 5)
- **KB 091-054 (2):**
Baking tray for cakes, biscuits and crisp-up items (Fig. 6)
- **GP 091-054 (2):**
Broil pan for roasts or as a grease collecting tray (Fig. 7)
- **GR 095-054 (2):**
Wire rack for broil tray (Fig. 8)
- Rotisserie with support frame (Fig. 9)
- **FT 100-060:**
Meat probe (Fig. 10)

You can order the following **special accessories**:

- **PS 027-001:**
Baking stone (Fig. 11) and wooden pizza spatula
- **HZ 026-001:**
Heating element for roaster and pizza stone, variable up to 550°F / 300°C (Fig. 12)

2.3 Operating principle of the operating modes



Hot Air (True Convection)

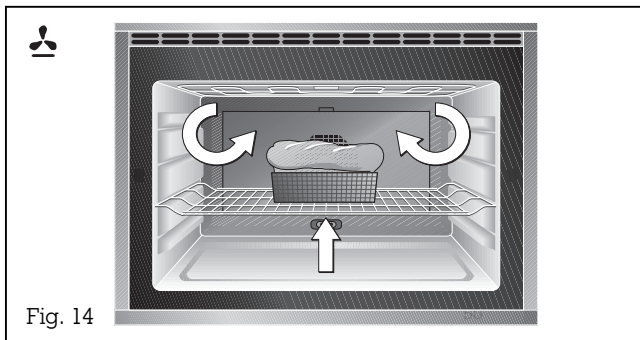
In the true convection mode, all prepared meals are cooked at the same temperature. Diverse or similar meals can be prepared on several levels without any transfer of taste. You can bake, roast and sterilize (can foods) with hot air.

Baking with Hot Air (True Convection)

This is the ideal operating mode for baking several trays and tins at the same time. (Fig. 13)

Roasting with Hot Air (True Convection)

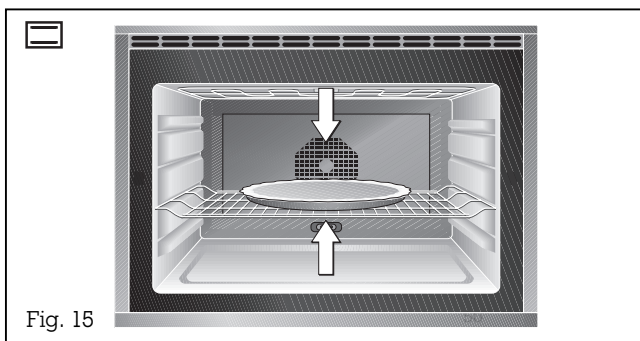
Meat is evenly browned on all sides. When roasting on the grid, insert the broil pan one level lower to collect dripping fat.



Hot Air (True Convection) and Bottom Heat

When this function is used, the bottom heating element is additionally in operation.

The fan wheel ensures a uniform distribution of heat. Heat is also generated from below. (Fig. 14)



Top and Bottom Heat

Two heating elements (top and bottom heat) are operated jointly. When baking with top and bottom heat, you can only use one level. Best baking and roasting results are on the second level from below. (Fig. 15)

This unit allows you to select the top and bottom heat elements separately. In these modes of operation you can deliberately choose to bake or roast food from the top or the bottom.



Broiling

When broiling, food is cooked/roasted at a temperature of 300 - 550°F / 150 - 300°C from above.

Note: During baking stone operation in the upper oven it is not possible to broil in the bottom oven.

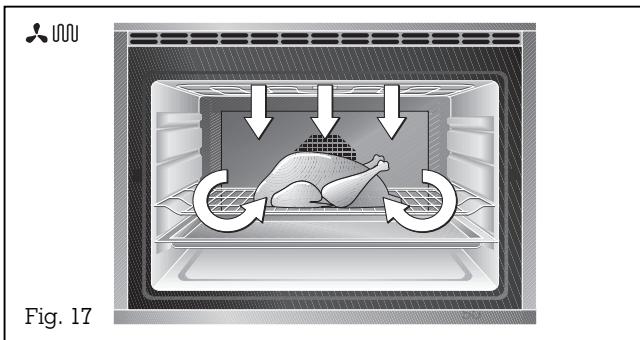
A distinction can be made between the following types of broiling:

Temperature-controlled Broiling

During temperature-controlled broiling, the heating element emits a greater or lesser amount of infrared radiation depending on the setting of the temperature selector switch. (Fig. 16)

This method of broiling is suitable for flat pieces of meat and for browning or gratins.

Do not forget to turn broiled food!



Broiling with the Hot Air Fan (Convection Broiling)

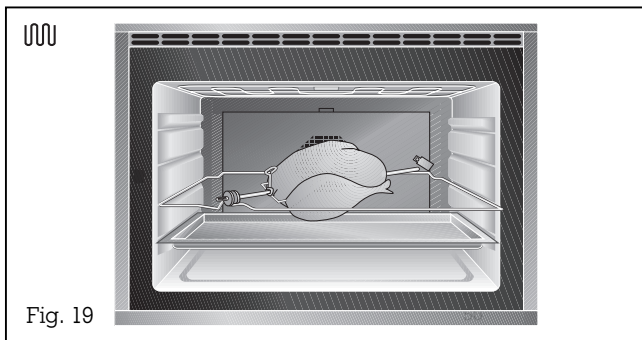
ensures better all-round warming-up, even when the wire rack is full. There is no need to turn the food frequently. (Fig. 17)



Economy Broiling

Only the middle area of the broil heating element is heated, therefore saving energy when broiling smaller portions. (Fig. 18)

Do not forget to turn broiled food!



Broiling with the rotisserie (upper oven only) produces a crispy crust and even browning all-round. (Fig. 19) Insert the support frame for the rotary spit in the second level from below. Insert the broil pan one level further down to collect fat.

Please note: The meat probe cannot be used in combination with the rotary spit. The rotary spit will not function if the meat probe is plugged in the socket in the oven.





Baking stone operation (with special accessories PS 027 and HZ 026 only)

Be it crispy pizza or fresh bread - with the baking stone you produce baking results that are comparable to those of a solid stone oven. (Fig. 20)

Note: During baking stone operation in the upper oven it is not possible to broil in the lower oven.

2.4 Special functions

Display of the current oven temperature (Thermotest)

The current oven temperature of the upper oven is displayed for a few seconds when you press the ✓ (Confirmation) key once.
The  symbol lights up.
The current oven temperature of the bottom oven is displayed for a few seconds when you press the ✓ (Confirmation) key twice.
The  symbol lights up.

Note: When the oven is operated continuously, temperature fluctuations of up to 10°F / 5 °C, which are inherent to the system, may occur.

Meat probe (upper oven only)

You can measure the core temperature of your food exactly using the meat probe.
You can select and set the core temperature between 33°F / 1 °C and 210°F / 99 °C.

Power failure safeguard

The appliance will bridge a power failure lasting 5 minutes. Any longer and the oven will stay off until turned off and on again manually.

Vacation lock

Every oven heating process is cancelled after 12 hours if the oven has not been operated during this time. This function is not active if the timer has been programmed.

Child lock

The child lock prevents inadvertent activation of the oven.

Eco program

When you use the power-saving Eco mode, the light is switched off during the cooking process. If a cooking time has been programmed, the oven also switches off the heating element before expiry of the programmed time to make use of the residual heat. You can switch the Eco mode on and off in the options menu.

3. Operation

3.1 Overview

Inserting the baking tray

- Insert the baking tray at the same height on both sides.
- Make sure that the notch on the baking tray is at the rear or that the handle is at the front.

Switching on

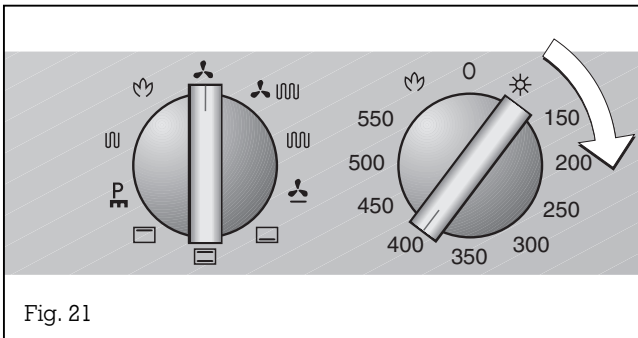


Fig. 21

Switching off

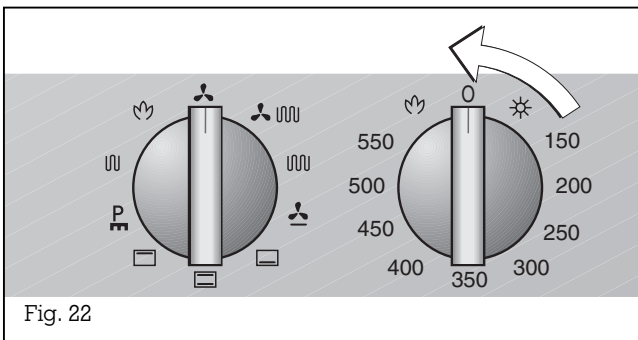


Fig. 22

“Temperature” knob:

The temperature can be set within the range from 150 - 550°F / 50 - 300°C.

“Mode” knob:

You can choose from 10 programs:

- Hot Air (True Convection)
- Grilling with Hot Air (True Convection Broil)
- Grilling (Broil)
- Hot Air (Convection) with Bottom Heat
- Bottom Heat
- Top and Bottom Heat
- Top Heat
- Baking Stone Operation (with special accessories baking stone PS 027 and heating element HZ 026 only)
- Economy Broil
- Pyrolytic Self-Cleaning

Switching on (Fig. 21)

Turn the “Temperature” control knob to operate the appliance.

You can set any temperature by turning the “Temperature” control knob to the right. The control knob has latching positions. The first latching position on the right is the lighting level. The set temperature is shown on the display for a few seconds.

Switching off (Fig. 22)

To switch off, turn the “Temperature” control knob to the 0 position. The lighting goes off and now only the current time of day appears on the display.

3.2 Operating the timer

The required mode and temperature can be set before and after time programming by turning the “Temperature” or “Mode” knob.

As long as one or several symbol(s) in the display flash(es), no input is possible and no value is programmed or an invalid value has been programmed.

All time values are entered by means of the ⌚ (Timer), +, – and ✓ (Confirmation) keys. Every input triggers an audible and a visible signal.

If you select a program (e.g. end), but you do not enter a value, the current time will appear on the display after 20 seconds.

An entered value (e.g. duration programming) must be confirmed within 20 seconds ✓ (Confirmation key). Entered values are not stored if they are not confirmed.

Press the ✓ (Confirmation) key if you wish to confirm a value during programming. If you press any other key instead, the entered value will not be stored and will disappear.

You can query set values by pressing the ⌚ (Timer) key. The value appears on the display for around 10 seconds. During this time, you can modify the value by pressing the + or – key and you can confirm it by pressing the ✓ (Confirmation) key.

Press the + and – keys at the same time if you wish to clear a value.

If you have already programmed a time value once (e.g. a duration) on the appliance, this previously programmed value will be proposed to you when programming a value again.

The longer you press the + or – key when programming a time, the faster the time elapses on the display.

After completion of time programming, the corresponding symbol flashes on the display. For example, if you have programmed an end time, the ⌚ (End time) symbol will flash. An audible signal is also sounded. Heating is deactivated and the oven lighting goes off. You can restart the previously selected mode by pressing any key on the display. You end the baking process by turning the “Temperature” knob to 0.

Switching from the automatic mode to the “normal mode”:

Turn the temperature control knob back to 0. The oven will then no longer heat. The previously programmed time value is retained. An audible signal sounds after the entered time has elapsed.

Every alarm shuts off after 3 minutes.

Note: All time programming functions can be programmed simultaneously.

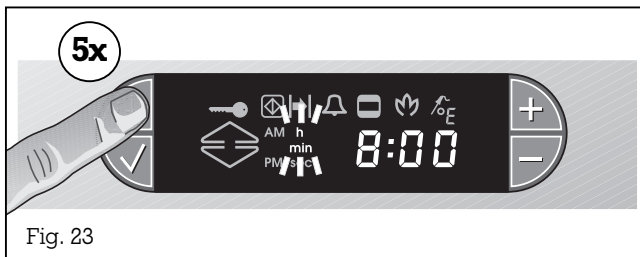





Fig. 23

Setting the time of day

Proceed as follows:

- Press the  (Timer) key 5 times. The ^h min (Time unit) symbol flashes on the display. The time display shows the currently set time of day (Fig. 23).
- You can select the required time by pressing the + or - key.
- Press the  (Confirmation) key to confirm the entered value. An audible signal is sounded.

Note:

After first installation or a power failure, the symbol  (Door lock) flashes in the display. Please do not open the oven door! Then, 08:00 and the time unit symbol flash in the display. You can set the current time by pressing the + and - keys. When you turn one of the control knobs or press a key, the displayed time of day is set as the current time of day.

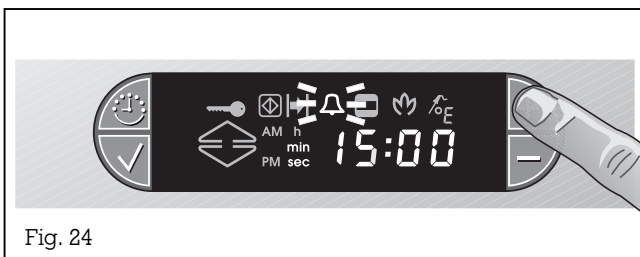


Fig. 24

The last programmed value is proposed to you each time you program a short time.

Short time

You can program a period of time with the short time function without automatic activation or deactivation. You can use this mode of operation even when the appliance is switched off as an egg timer, for example. The range that can be set is between ten seconds (00:10) and 23.59 hours (23:59).

Proceed as follows:

- Press the + key. The short time symbol Δ flashes (Fig. 24).
- The entered value appears on the display, which you can modify by pressing the + or - key. The time unit symbol $\frac{\text{min}}{\text{sec}}$ lights up.
- Press the \checkmark (Confirm) key to confirm the entered value.
- The elapsing time is displayed.

Note: Once values have been entered, if nothing is entered for 5 seconds, the short time starts even if the \checkmark key (Confirm) is not pressed.

Once the short time has elapsed, an audible signal sounds and the Δ (Short time) symbol flashes on the display. The signal shuts off when you press any key. The short time reminder can be switched off at any time by pressing the + and - minus keys at the same time.

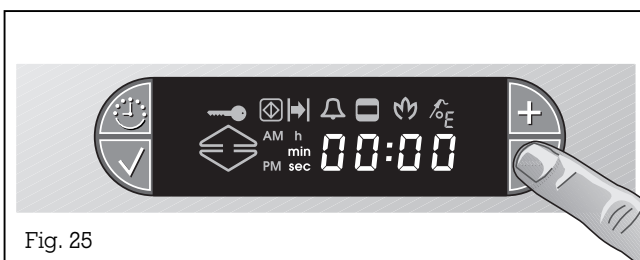


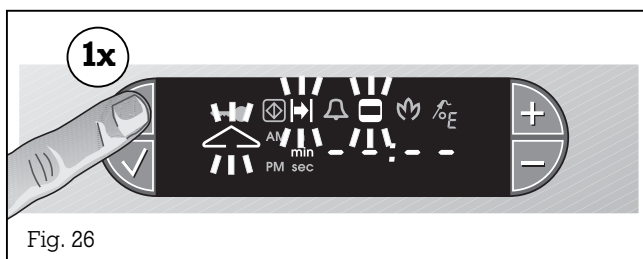
Fig. 25

Elapsing timer

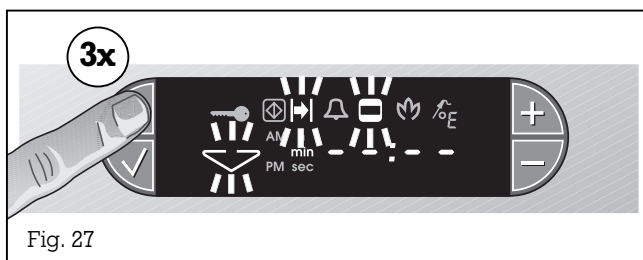
Proceed as follows:

- Press the - key (Fig. 25).
- The time, beginning at 00:00, is displayed (maximum display: value 12 hours). Thus, you can continuously display the elapsed cooking time without programming automatic deactivation. When you press the - key again, the timer is switched off.

Upper oven



Lower oven



The end time is displayed automatically if you press the ⌚ (Timer) key twice (upper oven) or four times (lower oven).

Every other time you program a duration, the value programmed last is proposed to you when you press the + key.

Programming a duration

The appliance is operated for a specific period of time. The range that can be set is between one minute (00:01) and 23 hours and 59 minutes (23:59).

Proceed as follows:

- Press the ⌚ (Timer) key once (upper oven) or three times (lower oven). The | (Duration) symbol, the □ (Cooking Time) symbol and the ⤴ (upper oven) or the ⤵ (lower oven) symbol flash on the display. Dashes appear on the display (i.e. no value programmed) (Fig. 26 and 27).
- Press the + or the - key to set the required duration.

- Press the ✓ (Confirm) key to confirm the set value. An audible signal is sounded. The □ (Cooking Time) symbol lights up on the display.

Note:

- A signal is sounded after the programmed duration has elapsed. At the same time, the oven switches off automatically.
- Press any key to switch off the signal.
- The programmed duration can be queried by pressing the ⌚ (Timer) key.

Clearing incorrectly programmed values:

- Press the ⌚ (Timer) key once (upper oven) or three times (lower oven).
- Press the + and - keys at the same time. An audible signal is sounded.

Upper oven

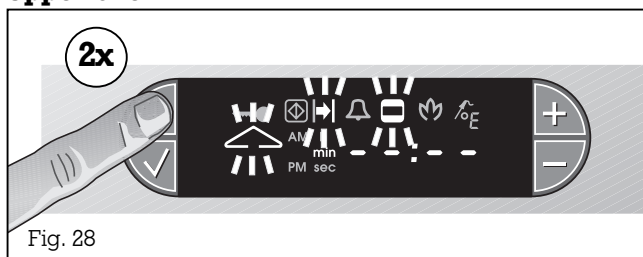


Fig. 28

Lower oven

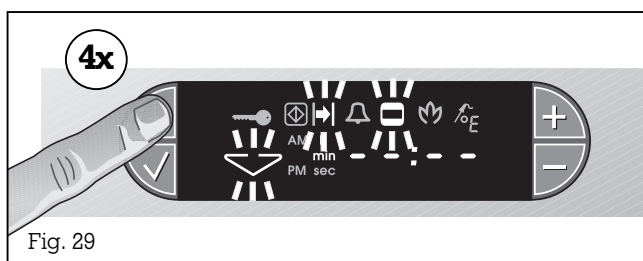


Fig. 29

Note:

The time of day that is set on the appliance is the starting point for programming the switch-off time.

Programming a switch-off time

The appliance switches off automatically at a time that you have chosen. The starting point is the time of day set on the appliance.

Proceed as follows:

- Press the ⌚ (Timer) key twice (upper oven) or four times (lower oven). The ⏻ (End) symbol, the ⏲ (Cooking Time) symbol and the ⏶ (upper oven) or the ⏷ (lower oven) symbol flash on the display. Dashes appear on the display (i.e. no value programmed) (Fig. 28 and 29).
- Press the + or - key to set the required time. You can choose any switch-off time within a period of 24 hours.
- Press the ✓ (Confirmation) key to confirm the entered value. An audible signal is sounded. The ⏲ (Cooking time) symbol lights up on the display.

After the set time has elapsed, the ⏲ (Cooking time) symbol flashes and an audible signal is sounded.

By pressing any key, you can switch off the signal and heating will start again. Turn the temperature selector switch to 0 to end the operation.

Programming a duration and a switch-off time (Delay Start)

This mode enables you to start and end baking and cooking in your absence.

Proceed as follows:

- Enter a required duration (see page 19).
- Press the ✓ (Confirmation) key.
- Enter the required switch-off time (see above).
- Press the ✓ (Confirmation) key.

The automatic mode becomes active as soon as the switch-off time is programmed and you have pressed the ✓ (Confirmation) key.

3.3 Hot air operation (True convection)

Switching on

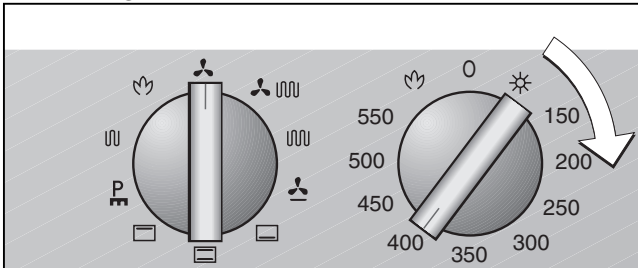



Fig. 30

Turn the "Temperature" control knob to the temperature you require. Turn the "Modes" control knob until the  (Hot air / True convection) symbol appears on the display. (Fig. 30)

You can bake, roast, and can foods with hot air.

Switching off

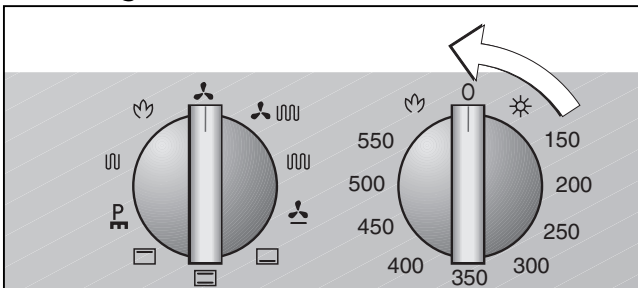


Fig. 31

Turn the temperature selector switch to the 0 position. The oven lights go off and the hot air fan switches off. (Fig. 31)

Sterilizing (Canning)



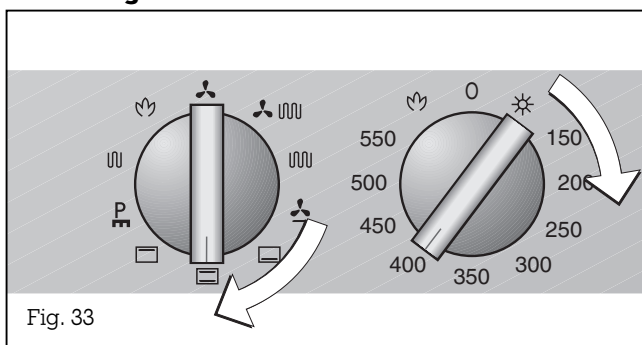
Fig. 32

Place bottles (no more than 6) containing fruit or vegetables in the broil pan / glass tray filled with water, making sure that they do not touch each other. (Fig. 32) Heat them at 350°F / 175°C until the liquid in the glasses begins to bubble, then:

- Sterilize vegetables at 180-210°F / 80-100°C for app. 30-60 minutes.
- After the onset of bubbling, switch off the oven to sterilise fruit for app. 5-15 minutes.

3.4 Top and / or bottom heat

Switching on



This unit allows you to select the top and bottom heat elements separately. In these modes of operation you can deliberately choose to bake or roast food from the top or the bottom.

Switching on:

Turn the "Mode" control knob to the top and/or bottom heat symbol and set the "Temperature" control knob to the required temperature. (Fig. 33)

Switching off:

Turn the "Temperature" knob to the 0 position. The oven lighting goes off.

Note:

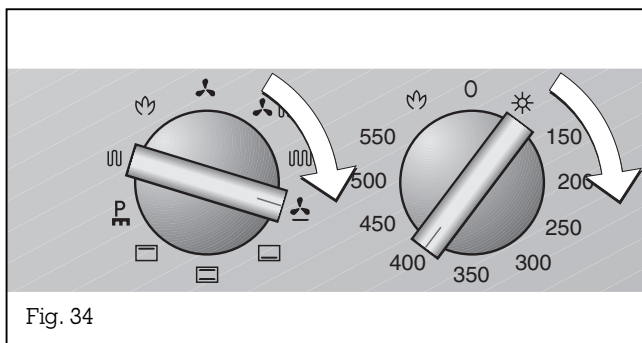
Baking with top and bottom heat

In this mode of operation you can bake in the usual manner on one level.


Roasting with top and bottom heat

Place the meat on the wire rack or in the broil pan / glass tray. When cooking on the wire rack, you can insert the broil pan / glass tray one level lower to collect fat.

3.5 Hot air (Convection) and bottom heat



Switching on:

Turn the "Mode" control knob to the  (Hot air and bottom heat) symbol. Set the "Temperature" control knob to the required temperature. (Fig. 34)

Switching off:

Turn the "Temperature" knob to the 0 position. The oven lighting goes off.

3.6 Broiling

Switching on

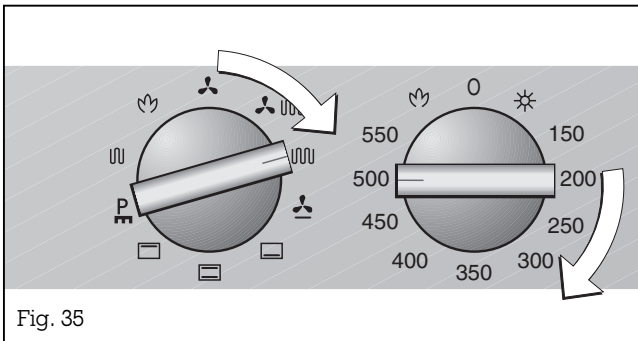



Fig. 35

Note: Broiling is possible only when the oven is closed.

Temperature-controlled broiling

Switching on:

Turn the "Mode" control knob to the  (Broiling) symbol.

Turn the "Temperature" control knob to the temperature you require. (Fig. 35)

Switching off:

Turn the "Temperature" control knob to the 0 position.

Note:

When cooking on the wire rack, you can insert the broil pan / glass tray one level lower to collect fat.

Switching on

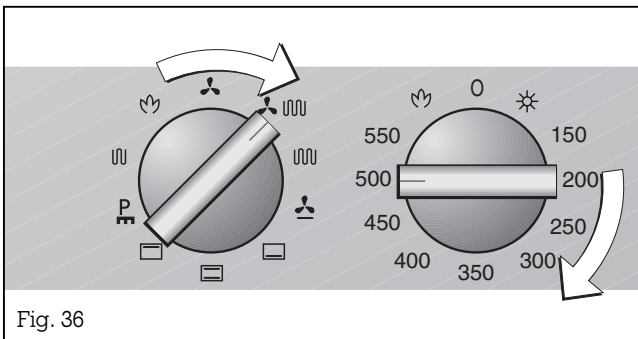



Fig. 36

Broiling with the hot air fan

Switching on:

Turn the "Mode" control knob to the  (Broiling with hot air) setting and set the "Temperature" control knob to the required temperature. (Fig. 36)

Switching off:

See above.

Caution!


Very high temperatures occur during broiling, and these also warm up doors and frames. Observe the appropriate caution and keep children away!

Note:

During baking stone operation in the upper oven it is not possible to broil in the lower oven.

Economy broiling

Switching on:

Turn the "Mode" control knob to the  (Economy broiling) setting and set the "Temperature" control knob to the required temperature.

Switching off:

See above.

3.7 Rotisserie

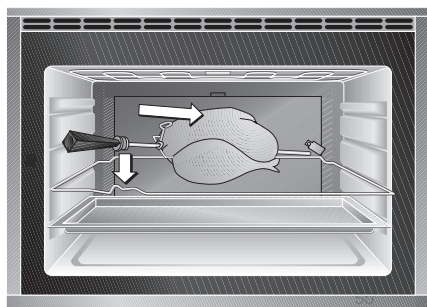


Fig. 37

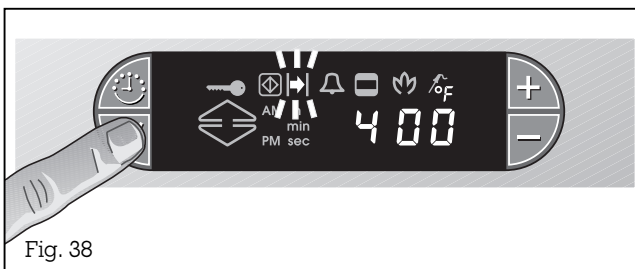


Fig. 38

Note:

The meat probe cannot be used in combination with the rotary spit. The rotary spit will not function if the meat probe is plugged in the socket in the oven.

Note: Broiling is possible only when the oven is closed.

Grilling with the rotisserie (upper oven only) produces a crispy crust and even browning all-round. You can use the rotisserie in all modes except the baking stone function. You get the best results in the **broil** or **top heat** modes, however.

Proceed as follows:

- Insert the support frame for the rotary spit in the upper oven on the second level from below. Insert the grilling tray one level lower down to collect dripping fat.
- Turn the "Temperature" control knob of the top oven to the temperature you require. Turn the "Modes" control knob of the top oven to the desired mode. Preheat the oven.
- Place the food you want to prepare on the rotary spit and secure it with the two retaining clips. Secure protruding parts (e.g. wings) to make sure they do not touch the broil heating elements.
- Fit the rotary spit in the rotary spit drive. (Fig. 37) Unscrew the handle from the rotary spit and close the oven door.
- Press the ✓ (Confirm) key and keep it pressed, until the ➔ (Rotisserie) symbol flashes. (Fig. 38) Remove your finger from the key. The rotary spit then begins to turn. Repeat the above to stop the rotary spit turning.

3.8 Meat probe

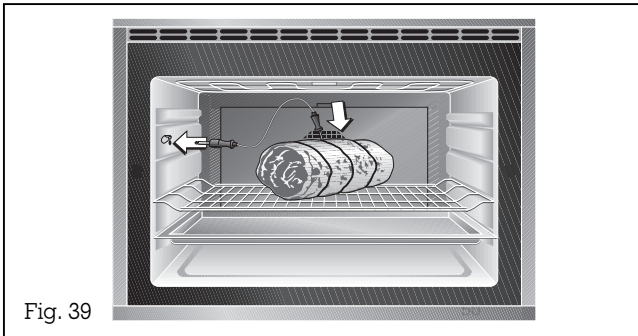


Fig. 39

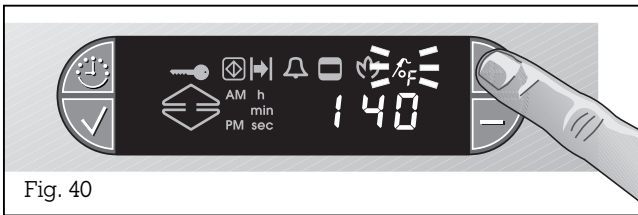


Fig. 40

Note:

You cannot set a temperature on the meat probe that is lower than the core temperature of the food you are preparing.

If you set programming with the meat probe and the timer at the same time, the programming that reaches the entered value first will switch off the oven.

It is not possible to use the short time function while the meat probe is plugged in.

Using the meat probe (upper oven only), during the cooking process you can measure the core temperature of the food you are preparing exactly between 33 °F / 1 °C and 210 °F / 99 °C. The sensor measures the temperature in the interior of the meat. It indicates when the set core temperature has been reached and the meat has been cooked to satisfaction.

The meat probe

- enables exact cooking to the spot.
- prevents overcooking of roasts.
- provides you with a display of the actual temperature for total control of the cooking process.

Proceed as follows:

- Preheat the oven.
- Insert the cooking insert with the food.
- Insert the meat probe in the front left socket in the oven. (Fig. 39)
Caution: The side panels are hot. Use a glove.
- Insert the tip of the meat probe in the middle of the food, at its thickest point; not in the middle in the case of poultry (hollow), but between the belly and the thigh.
The measuring tip must not touch any bones and should not be inserted into fatty tissue.
- Close the oven door.
- Press the + key. The ^ (Meat probe) symbol flashes and the suggested value of 140 °F / 60 °C appears on the display. (Fig. 40)
- You can enter a value between 33 °F / 1 °C and 210 °F / 99 °C (see table) by pressing the + and - keys.
- Press the ✓ (Confirmation) key to confirm the entered value. An audible signal is sounded.

An audible signal sounds as soon as the programmed core temperature has been reached. The oven switches off automatically. The \wedge (Meat probe) and \neg (End) symbols flash on the display.

Caution: Pull out the meat probe before removing the food. Use a glove to do this because the meat probe gets very hot during operation.

Note:

When you press the \checkmark (Confirmation) key **three times**, the temperature on the meat probe is displayed for a few seconds.

Clearing the core temperature

- Press the + or - key. The \wedge (Meat probe) symbol flashes on the display.
- Press the + and - keys at the same time.
- An audible signal sounds and the \wedge (Meat probe) symbol shuts off. Switch off the appliance.

To clean it, simply rub the meat probe with a moist cloth.

Note:

Remove the meat probe from the oven when it is not in use.

Only ever use the included original meat probe. You can order the meat probe as a spare part (Order No. 156838).

Recommended core temperature values

Beef

Roast beef / fillet of beef		
	rare	45-50°C/110-120°F
	medium-rare	55-65°C/130-150°F
	well-done	70-80°C/160-180°F
Beef roast		
Boiled fillet of beef		
		80-85°C/180-190°F
		90°C/190°F

Pork

Roast pork		
Back of pork		
Meat loaf		
		75-80°C/170-180°F
		65-70°C/150-160°F
		85°C/190°F

Veal

Roast veal		
Breast of veal, stuffed		
Back of veal medium-rare		
		75-80°C/170-180°F
		75-80°C/170-180°F
		65-70°C/150-160°F

Venison

Leg of venison		
Back of hare / venison		
		75-80°C/170-180°F
		65-70°C/150-160°F

Poultry

Chicken		
Goose		
Turkey, duck		
Duck breast		
		85°C/190°F
		85-90°C/190°F
		80-85°C/180-190°F
		70°C/160°F

Lamb

Leg of lamb medium-rare		
Lamb well-done		
		55-65°C/130-150°F
		75-80°C/170-180°F

Mutton

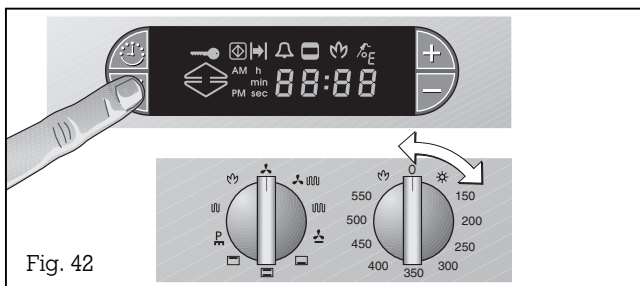
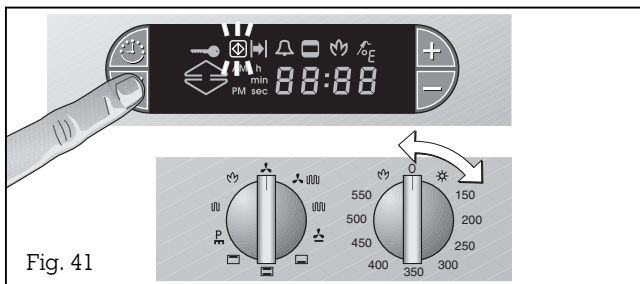
Leg of mutton medium-rare		
Back of lamb well-done		
		75-80°C/170-180°F
		80°C/180°F

Bread

90°C/190°F

3.9 Special functions

Child lock



Display of the current oven temperature (Thermotest)

Note: When the oven is operated continuously, temperature fluctuations of up to 5 °C / 10 °F, which are inherent to the system, may occur.

Vacation lock

The child lock prevents inadvertent activation of the oven.

Proceed as follows:

Switching on

- Turn the “Temperature” control knob on the right (upper oven) to any position on the right.
- Press the ✓ (Confirmation) key and keep it pressed.
- Turn the “Temperature” control knob on the right (upper oven) to the 0 position. (Fig. 41)

The ☒ symbol (Child lock) flashes on the display.

Switching off

- Press the ✓ (Confirmation) key and keep it pressed.
- Turn the “Temperature” control knob on the right (upper oven) to any position on the right.
- Release the ✓ (Confirmation) key.
- Turn the “Temperature” control knob on the right (upper oven) to the 0 position. (Fig. 42)

The ☒ symbol (Child lock) disappears from the display.

The current oven temperature of the upper oven is displayed for a few seconds when you press the ✓ (Confirmation) key once.

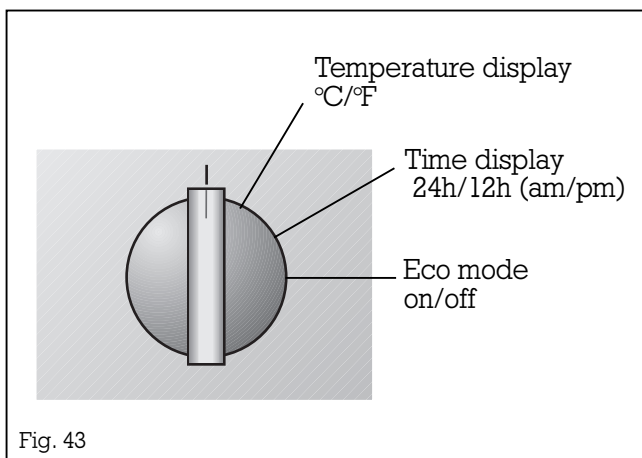
The ⏏ symbol lights up.

The current oven temperature of the lower oven is displayed for a few seconds when you press the ✓ (Confirmation) key twice.

The ⏏ symbol lights up.

For your protection, the oven features vacation lock. Every heating operation is switched off after 12 hours if the appliance is not operated during this time. Flashing dashes appear on the display. Turn all control knobs to 0. You can then operate the appliance in the way to which you are accustomed.

Options menu



With the aid of the **Options menu**, you can

- choose between °C and °F on the temperature display.
- choose between 12h and 24h (am/pm) on the time display.
- switch the Eco mode (power-saving mode) on or off. When you use the power-saving Eco mode, the light is switched off during the cooking process. When a duration is programmed, the oven also switches off the heating element before the cooking time has elapsed, thus exploiting the residual heat.

Proceed as follows:

- Turn all four control knobs to the topmost position.
- Press the ✓ (Confirmation) key and keep it pressed.
- Turn the “Modes” control knob on the right (top oven) to the right.
- Release the ✓ (Confirmation) key.
- By turning the “Modes” control knob on the right (top oven), you can now choose the various functions (Fig. 43):
 - Position 1: temperature display either in °C or °F
 - Position 2: time display in 24 hours or 12 hours (am and pm)
 - Position 3: Eco mode on or off
- Set the required option by pressing the + or - key.
- Press the ✓ (Confirmation) key.
- To quit the options menu, turn the “Modes” control knob back up or turn the “Temperature” control knob.

4. Baking table

Cakes and biscuits	True convection		Convection and bottom heat		Top and bottom heat		Baking time
	Level*	Temp. °F	Level*	Temp. °F	Level*	Temp. °F	min.
Swiss roll					2	410	7-9
Flan base					2	350	30-35
Fruit flan on yeast dough	2	330			2	350	40-45
Fruit flan on short-crust pastry	2	330	2	330	2	350	40-45
Small flaky pastry cakes**	1+3 / 2	360			2	370	15-20
Cheesecake (high)	2	330	2	330	2	330-350	90-100
Cheesecake slices (flat)	2	330	2	330	2	330-350	45-50
Cake mix (round)	2	320-350			2	350-360	50-60
Loaf cake	2	320-350			2	350-360	50-60
Yeast dough ring cake (tall)	1	320-350			1	350	40-50
Biscuits**	1+3 / 2	320-350			2	350	15-20
'Hefezopf'	2	330			2	330-350	30-40
Cake baked on a tray (dry coating)	2	330-340			2	350	40-50
Cake baked on a tray (moist coating)			2	340	2	350	40-50
Cream puffs	1+3 / 2	360			2	370	20-25
Mixed-grain bread***	2	390/340			2	410/340	40-50

* Level from below

** In the true convection mode, you can bake simultaneously on several levels.

*** Preheat the appliance to the specified temperature. Switch back to the second temperature when inserting the food.

Note: The values given above must be looked upon as recommended values. You are advised to always preheat the oven. The recommended mode is printed in bold.

Roasting table

Dish	Level from below	True convection Temp. °F	Convection broil Temp. °F	Top and bottom heat Temp. °F	Cooking time minutes	Meat probe
Beef						
Roast beef (casserole*) 1,5 kg	2	360		360	60-90	
Roast beef rare 1,5 kg**	2	450/360	450/360		45-50	115-120 °F
Roast beef medium 1,5 kg**	2	450/360	450/360		60-70	130-175 °F
Roast beef well-done 1,5 kg**	2	450/360			90-100	160-175 °F
Pork						
Pork roast 1,5 kg**	2	450/360	450/360		60-70	170-175 °F
Pork roast with rind 1,5 kg***	2	360/390	360/390		60-70	170-175 °F
Smoked pork 1,5 kg**	2	360/320			40-50	150-160 °F
Leg of pork***	2	300/390	300/390		50-60	175-185 °F
Collared roast**	2	450/360	450/360		60-70	170-175 °F
Veal						
Roast veal**	2	450/360		450/360	60-70	170-175 °F
Leg of veal***	2	300/360	300/360		50-60	170 °F
Loin of veal	2	320-340			20	160-170 °F
Stuffed breast of veal*	2	250-270			120	170-175 °F

* First brown the meat all-round in the casserole on the cooker.

** Brown the meat at a high heat level, switching back to a lower temperature after 15-20 minutes.

*** Cook the meat at a low temperature and set the temperature higher during the last 15-20 minutes.

Note: The values given above must be looked upon as recommended values. You are advised to always preheat the oven.
The recommended mode is printed in bold.

Roasting table

Dish	Level from below	True convection Temp. °F	Convection broil Temp. °F	Top and bottom heat Temp. °F	Cooking time minutes	Meat probe
Venison						
Roast boar (casserole*)		340-360			60-90	
Leg of venison (casserole*)		340-360			60-80	165-175 °F
Saddle of venison	2	330-350		340-360	20-25	150-160 °F
Leg of lamb (casserole*)		360-390			35-45	150-165 °F
Poultry						
Duck 2-3 kg**	2	320/360		320/380	100-120	175-185 °F
Duck breast	2	320		320	15-20	160 °F
Goose 2-3 kg**	2	320/380		320/380	100-120	185-195 °F
Turkey 3-4 kg**	2	320/380		320/380	120-180	185-195 °F
Roast chicken	2	360	360		50-60	185 °F

* First brown the meat all-round in the casserole on the cooker.

** Cook the meat at a low temperature and set the temperature higher during the last 15-20 minutes.

Note: the values given above must be looked upon as recommended values. You are advised to always preheat the oven.
The recommended mode is printed in bold.

Broiling table

Dish	Level*	Pre-heat	Temp. °F	Broil minutes		Convection broil minutes		Total cooking time [min]
				1. side	2. side	1. side	2. side	
Sliced pork belly	3	X	360-390	6	4	5	5	
Kebab	3	X	370			8	8	
Fried sausage	3	X	390	5	4			
Merguez (grilled sausage)	3	X	390			6	6	
Roast chicken**	2		360			30	30	
Leg of chicken	3	X	360	20	20	15	15	
Spare ribs	3	X	360-390	15	15	12	12	
Leg of pork***	2	X	300/390					50-60
Trout	3	X	360-390	8	8			
Vegetable kebabs	3	X	390	7	7			
Shrimp kebab	3	X	350	7	7			
Preparing au gratin								
Toasted sandwich	3	X	370					5-7
Crème caramel****	4		480					
Crème brûlée****	4		480					
Cake with meringue****	3	X	390					

Important: Only ever broil with the oven door closed.

You are advised to place the broil pan in the lowest level to collect dripping fat.

* Level from below

** In the case of appliances featuring rotisserie, you are advised to use the spit in the broil mode.

*** Do not turn the leg of pork. Set the temperature high for the last 15-20 minutes.

**** You must bake this dish au gratin until it has reached the level of browning you require.

Note: The values given above must be looked upon as recommended values. You are advised to always preheat the oven. The recommended mode is printed in bold.

5. Cleaning and care

5.1 Manual cleaning



Fig. 44

Note:

This appliance must not be cleaned by means of steam as cleaning device or water pressure as this would involve a risk of short-circuits!

Thoroughly clean the appliance before operating it for the first time and after every use, thus avoiding baking in of residues. After residues have baked in several times, they are then difficult to remove.

Commercially available oven sprays must not be used to clean the oven.

The outer surfaces must only be cleaned using a soft cloth. **Please do not use any commercially available stainless steel cleaners** as these may be aggressive to the coating (especially the door of the appliance).

Clean control panel areas, glass surfaces and operator controls with a moist cloth and gentle rinsing detergent and wipe them dry with a soft dry cloth. Do not use any abrasive or nitro polishing agents for cleaning!

Do not use any abrasive sponges either. Use commercially available window cleaner and apply it to a soft, moist cloth. Do not spray it onto the switch panel.

If possible, only clean **accessories** (baking tray, wire rack and broil pan) with hot water or detergent.

Do not scrape off baked in food remainders. Soften them with a moist cloth and detergent instead.

Cleaning (Baking stone)

Remove coarse sioling from the baking stone. Turn the baking stone round before using it again. This will ensure self-cleaning. Dough residues can then be removed using a soft brush.

Note:

Do not clean the baking stone with water and detergents.

5.2 Pyrolytic self-cleaning

Caution!

Very high temperatures occur during the pyrolytic self-cleaning process.

Observe the appropriate caution and keep children away.

In this mode of operation, even stubborn soiling is burnt away at temperatures around 915°F / 485°C. After the pyrolytic self-cleaning process, you can remove the ash easily from the oven using a moist cloth.

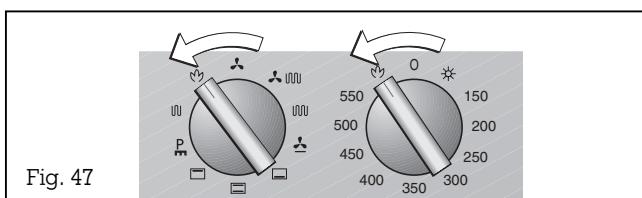
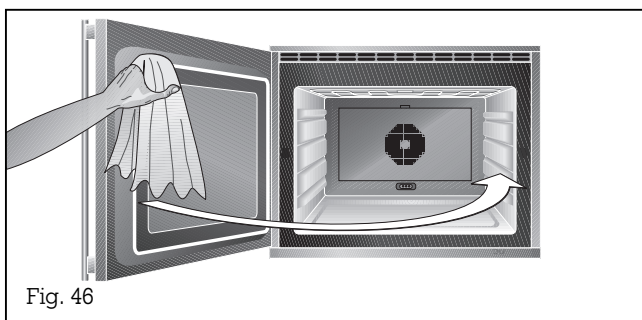
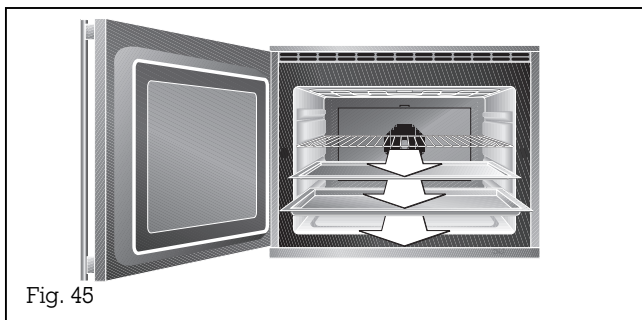
For technical reasons, simultaneous pyrolytic self-cleaning of the upper and lower ovens is not possible.

During the pyrolytic self-cleaning of one oven it is possible to bake or roast in the other oven. Broil, economy broil and baking stone operation are not possible.

You can choose the duration of the pyrolytic self-cleaning (2, 2 1/2 and 3 hours) depending on the level of soiling.

It is imperative that you observe the following **safety notes**:

- Remove extreme fatty soiling, roast juice and food remainders before the pyrolytic cleaning process. These can cause a fire risk!
- Baking trays, broil pans, wire racks, the rotary spit or the baking stone must not be cleaned pyrolytically.



If you press the ☺ (Timer) key once (upper oven) or three times (lower oven), the remaining pyrolysis duration is shown on the display.

If you press the ☺ (Timer) key twice (upper oven) or four times (lower oven), the end time of the pyrolysis is shown on the display.

Before you start pyrolytic self-cleaning

- Remove extreme soiling from the oven.
- Manually clean the door seals, the inside of the door and the glass panel because the pyrolytic cleaning process does not clean these parts.
- **Important!** Check that the oven door is firmly closed on the oven.

Proceed as follows:

Switching On



- Remove all loose interior parts (e.g. wire rack or meat probe) from the oven compartment. **There must be no objects left in the oven compartment!**
- Close the oven door.
- Turn the “Temperature” and “Modes” knobs of the oven to be cleaned to the left to the ☺ (Pyrolysis) symbol. The recommended time 03:00 and the symbols 🔒 (Door Lock), ⏱ (Duration) and ☺ (Pyrolysis) flash in the display.
- You can change the recommended time by pressing the – or + key. You can choose between 02:00, 02:30 and 3:00.
- Press the ✓ (Confirm) key. An audible signal is sounded.
- For your safety, the oven door is locked. This process takes 30 seconds. The 🔒 (Door Lock) symbol flashes and the oven lighting goes off.
- The 🔒 (Door Lock), ⏱ (Duration) and ☺ (Pyrolysis) symbols light up in the display during pyrolysis.

Do not try to open the oven door during the self cleaning process.

Note: During the pyrolysis process, it is not possible to query the temperature value.

Tip: Wait until the appliance indicates that the pyrolysis process has ended. This ensures that you will achieve an optimum cleaning result.

End of pyrolytic self-cleaning













- After the pyrolysis process has ended, an audible signal sounds and the  (Duration) and  (Pyrolysis) symbols flash.
- Press any key and turn the “Temperature” control knob to the 0 position and the “Modes” knob to a position other than Pyrolysis. Pay attention to the fact that the door is not unlocked until at a temperature of 300°F / 150°C or less.

Wait until the oven has cooled down; then, you can remove any pyrolysis residues (e.g. ash) from the oven compartment.



Ending the pyrolytic self-cleaning before expiry of the entered time

- Turn the “Temperature” control knob to the 0 position and the “Modes” control knob to a position other than Pyrolysis.
- Pay attention to the fact that the door is not unlocked until at a temperature of 300°F / 150°C or less.

Delay starting pyrolytic self-cleaning

- Turn the “Temperature” and “Modes” knobs of the oven to be cleaned to the left to the  (Pyrolysis) symbol. The recommended time 03:00 and the symbols  (Door Lock),  (Duration) and  (Pyrolysis) flash in the display.
- You can change the recommended time by pressing the - or + key. You can choose between 02:00, 02:30 and 3:00.
- Press the  (Confirm) key.
- Press the  (Timer) key twice (upper oven) or four times (lower oven). The  (End),  (Duration) and  (upper oven) or  (lower oven) symbols flash in the display. Dashes appear on the display (i.e. no value programmed) .
- Press the + key to enter the required switch-off time.
- Press the  (Confirm) key to confirm the entered value. A signal is sounded. The  (Duration) symbol lights up on the display.

Pyrolytic self-cleaning in both ovens

It is possible to conduct in both ovens pyrolytic self-cleaning in succession. Begin the pyrolysis in one oven as described. Turn both knobs of the second oven to the  (Pyrolysis) symbol. Choose the desired pyrolysis time and confirm by pressing the  (Confirm) key. The second oven begins pyrolysis as soon as the first oven has cooled down sufficiently. The total duration for pyrolytic self-cleaning in both ovens is about 6 hours.

6. Maintenance

6.1 General

The appliance must always be disconnected from the power main when being repaired.

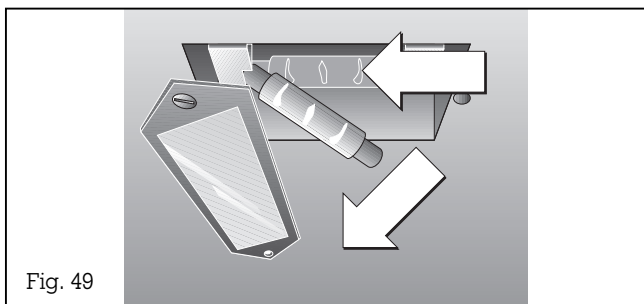
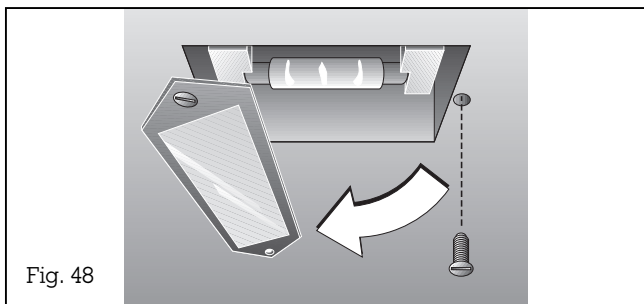
If the appliance does not function correctly, check the fuses first.

If the power supply is functioning correctly, but your appliance still does not work, notify your Gaggenau dealer, who will provide you with the address and telephone number of your nearest factory authorized service agent or contact Gaggenau USA, tel. (800) 828-9165.

Repairs may only be carried out by authorized electricians, in order to guarantee the safety of the appliance.

Unauthorised tampering with the appliance will invalidate any warranty claims.

6.2 Replacing the lamp



You can obtain spare lamps from Gaggenau Customer Service or a dealer. We recommend that you use these lamps only. (Order number 157312)

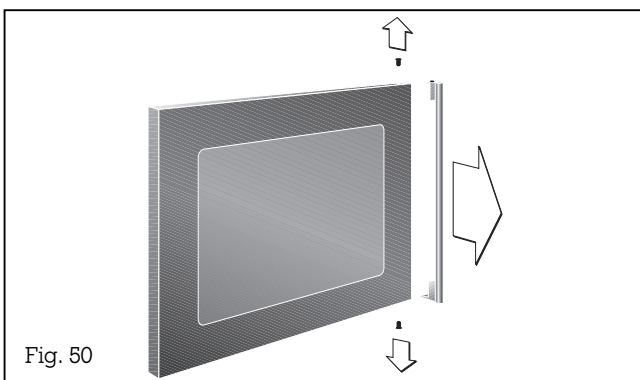
Proceed as follows:

- Disconnect fuses.
- Remove one of the lamp cover screws.
- Swivel the cover to the side.
Caution: The lamp cover may still be hot.
- Push the lamp to the side by about 3/16". The lamp can now be tilted down and removed.
- Insert the lamp in the reverse order. Swivel the cover back to its original position and screw it on. (Caution: Secure the seal properly!)

Note:

Do not touch the halogen lamp with your hands. Use a cloth and only touch the edges of the lamp.

6.3 Disassembly of the front window

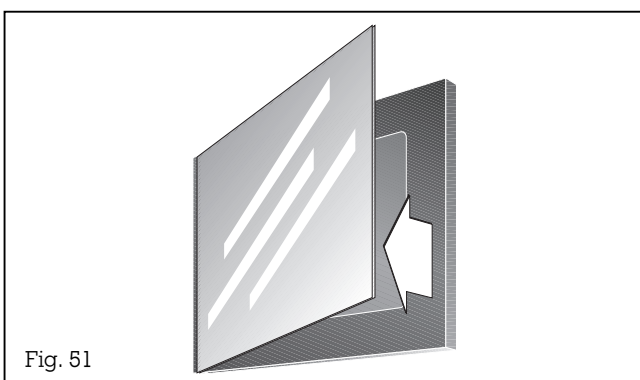


The oven door is actively ventilated. Dust and grease particles may therefore settle after some time. Detach the front window to remove this soiling.

Proceed as follows:

- Remove the bottom screw from the door handle.
- Remove the top screw from the door handle and detach the door handle.
- Hold the front window with one hand and lightly shake the door to and fro. The glass window can be removed towards you.

You can now clean the front window.



Install in the reverse order. In doing so, make sure that you first insert the window on the hinge side and that you hold it with one hand to stop it from falling out.

7. Hints and tricks

- You can use any **heat-resistant crockery**. Place crockery in the middle of the grid. You can also use the broil pan for large roasts. After removing glass crockery, place it on a dry kitchen cloth or grid. Do not place it on a cold or wet support surface. The glass could crack.
- You are advised to use dark metal **baking forms**. You may also use light baking forms in the hot air mode/true convection mode. In this case, the baking time is longer.
- The values in the cooking tables apply to the preheated oven. The temperature and duration depend on the quantity and consistency of the dough. This is why the tables list temperature ranges. You are advised to begin with the lowest temperature the first time. If required, set it higher the next time. Remember: A lower temperature ensures more even browning.
- If you want to bake according to your own **recipes**, orientate yourself to similar recipes in the table.
- **To find out** if your cake mixture has baked properly, insert a wooden stick at the highest point of the cake around 5-10 minutes before expiry of the baking time specified in the recipe. The cake is ready if dough no longer sticks to the wood.
- The **result of roasting** depends on the type and quality of the meat. Add 2 to 3 tablespoons of liquid to lean meat. Depending on the size, add 8 to 10 tablespoons to pot roasts. Turn large roasts after half of the roasting time.
- Always broil with the oven door closed. If possible, broiled pieces should be equally thick, at least 2 to 3 cm. When this is the case, they will brown evenly and will stay nice and juicy. **Never broil steaks salted!** Place pieces for broiling directly on the grid.
- **Poultry** becomes particularly crispy brown if you coat it with butter, salt water, dripped-off fat or orange juice.
- At 100-120 °F, even **sensitive frozen food** is thawed gently and fast. Place the frozen food on the wire rack and turn the "Temperature" control knob to the "Light" position. Use the broil pan to collect the liquid from thawing.
- If you only want to broil one piece of meat, place it in the middle of the grid for best results. Place the broil pan on the first level. This ensures that the juices of the meat are collected and the oven stays clean.
- **Turn broiled pieces** after two-thirds of the time specified in the tables.
- You might notice that the **broil element** goes on and off automatically during the broiling time. This is normal. The number of times it switches itself on and off depends on the cooking level you have chosen.
- In the case of **duck or goose**, pierce the skin under the wings to allow the fat to drain off.

Energy-saving tips

- Use **dark baking forms**. These absorb the temperature better.
- In the case of **long baking times**, you can switch off the oven 5-10 minutes before the end of the baking time and you can use the remaining heat to complete the baking process.
- If you want to bake **several cakes**, do not bake them on different levels, but next to one another.

Cleaning and care

- Do not use any **abrasive cleaning agents**, strong agents or implements that might produce scratches.
- **Do not scrape off baked-in** remainders of food. Instead, soak them with a moist cloth and detergent.
- Do not use any special cleaners such as sprays for **aluminum and plastic parts**.
- You should not use any commercially available stainless steel cleaners for control panels, glass doors or handles because they may be aggressive to the imprint. Do not use any sponges with rough surfaces either.
- Apply commercially available detergents on a soft, moist cloth or a window leather.
- If your appliance features a **reflecting glass frontage**, do not use any abrasive agents or sponges with rough surfaces.
- Use commercially available **window cleaning detergents** and apply them on a soft, moist cloth or a window-cleaning cloth. Do not spray the switch panel.
- You are best advised to clean the oven **after every use**, particularly after roasting or grilling. By doing so, you will prevent food residues from becoming baked-in because it is difficult to remove residues that have baked onto the oven surface after several baking operations.
- If the oven is only **slightly soiled**, clean it with a hot detergent rinse while it is still warm and leave it open to dry.
- Do not use a **steam pressure cleaner** as this poses a risk of short-circuits.

8. Assembly instructions

8.1 Technical data

Rating: AC 208/220-240 V; 7100/8650 W; 40 A

Heating power:

Infrared broil	3100 W
Hot air heating element	2300 W
Top heat	1100 W
Bottom heat	1100 W
Power circuit	3600 W

Exterior dimensions (W x H x D):

660 x 1085 x 580 mm

You can order the following spare parts by stating the specified numbers:

Baking tray	KB 091-054
Wire rack	GR 090-054
Wire rack	GR 095-054
Broil pan	GP 091-054
Halogen lamp	157312
Core temperature sensor	156838

Technical modifications without notice.

8.2 How to do it

The appliance must only be connected by an **authorized specialist**, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.

The electrician is responsible for the correct functioning of the appliance at the time of installation. He must instruct the user on how to operate the appliance correctly on the basis of the Operating Instructions, and the user must be instructed on how to disconnect the appliance in an emergency.

We accept no liability for **damage** caused by failure to comply with these instructions.

Repairs carried out improperly may involve substantial risks for you.

Connection to the power main

The power main to which the oven is to be connected is fused with 40 A in each phase. Connect the flexible cable to the power supply.

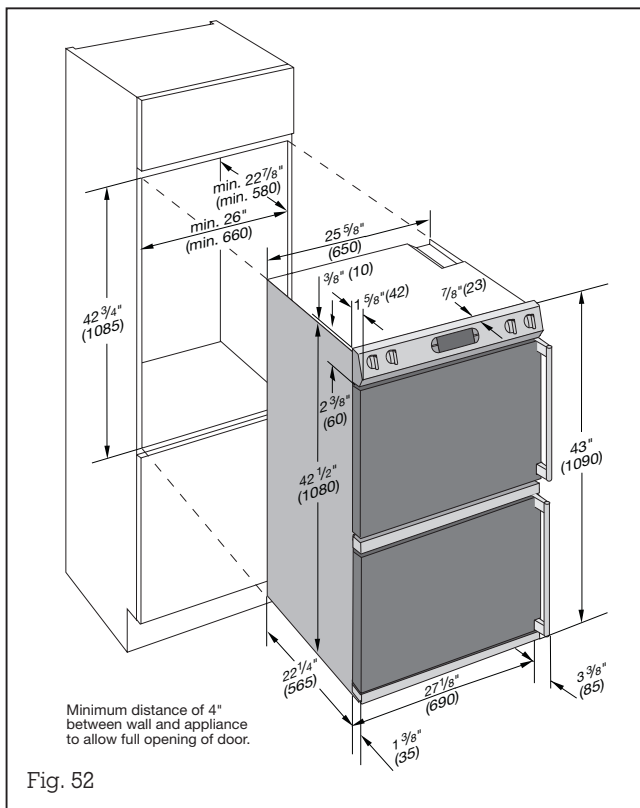
The appliance must be earthed.

The manufacturer cannot be held liable for damages that might arise from improper or non-existent earthing of the appliance.

For installation in Canada only:

When you install the appliance you need a special fuse-box with circuit breakers which have to be connected between the appliance and the socket. When installing the fuse box and circuit breakers please make sure that you have installed the right breakers in each circuit. Please contact your dealer or an electrician.

Follow the information on the enclosed wiring diagram for connection details.



Note:

The appliance must only be transported in an upright position!
Do not lift the appliance by the door handle!

Installation

Note: Weight of the unit with accessories is 130 kg (286 lb).

The supporting surface of the built-in cupboard must be designed for a load carrying capacity of at least 140 kg (308 lb).

Proceed as follows:

- When unpacking the appliance, check it for transport damage.
- Please remove the adhesive tapes that protect the door during transport.
- A flexible cable should be used as the power main lead. The cross-section must be selected according to the rated current consumption and the type of connection.
- Push the appliance into the item of furnishing. Use the included wood screws to firmly bolt it to the face timber surface of the conversion cabinet on the handle and hinge side, directly underneath the bottom panel.

Note: Use a level to check that the oven is installed exactly horizontally.

- After installing, ensure that wires are protected against contact.
- Finally test the oven for correct functioning.
- Thoroughly clean the appliance and accessories before using them for the first time. (see "Cleaning and Care")

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