

BX 480/481

Double oven

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Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com and in the online shop www.gaggenau-eshop.com

⚠ Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised. Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. See description of accessories in the instruction manual.

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.

- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.


Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- The insulation of an incompatible meat probe may be damaged. Only use the meat probe which is recommended for this appliance.

Risk of fire!

- Loose food residues, grease and meat juices may catch fire during pyrolytic cleaning. Remove coarse dirt from the cooking compartment and from the accessories before every pyrolytic cleaning cycle.
- The appliance will become very hot on the outside during the pyrolytic cleaning cycle. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the oven. Keep children at a safe distance.

Risk of burns!

- The cooking compartment will become very hot during the pyrolytic cleaning cycle. Never open the appliance door or move the locking latch by hand. Allow the appliance to cool down. Keep children at a safe distance.
-  The appliance will become very hot on the outside during the Self-cleaning cycle. Never touch the appliance door. Allow the appliance to cool down. Keep children at a safe distance.

Risk of serious damage to health!

The appliance will become very hot during the pyrolytic cleaning cycle. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never let non-stick baking trays and tins go through the pyrolytic cleaning cycle. Only enamelled accessories may be cleaned at the same time.

Causes of damage

Caution!

- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods. This will damage the enamel.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
- Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged. Always keep the door seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Environmental protection

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

Environmental protection



This appliance is labelled in accordance with the European Directive 2012/19/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.

Tips for saving energy

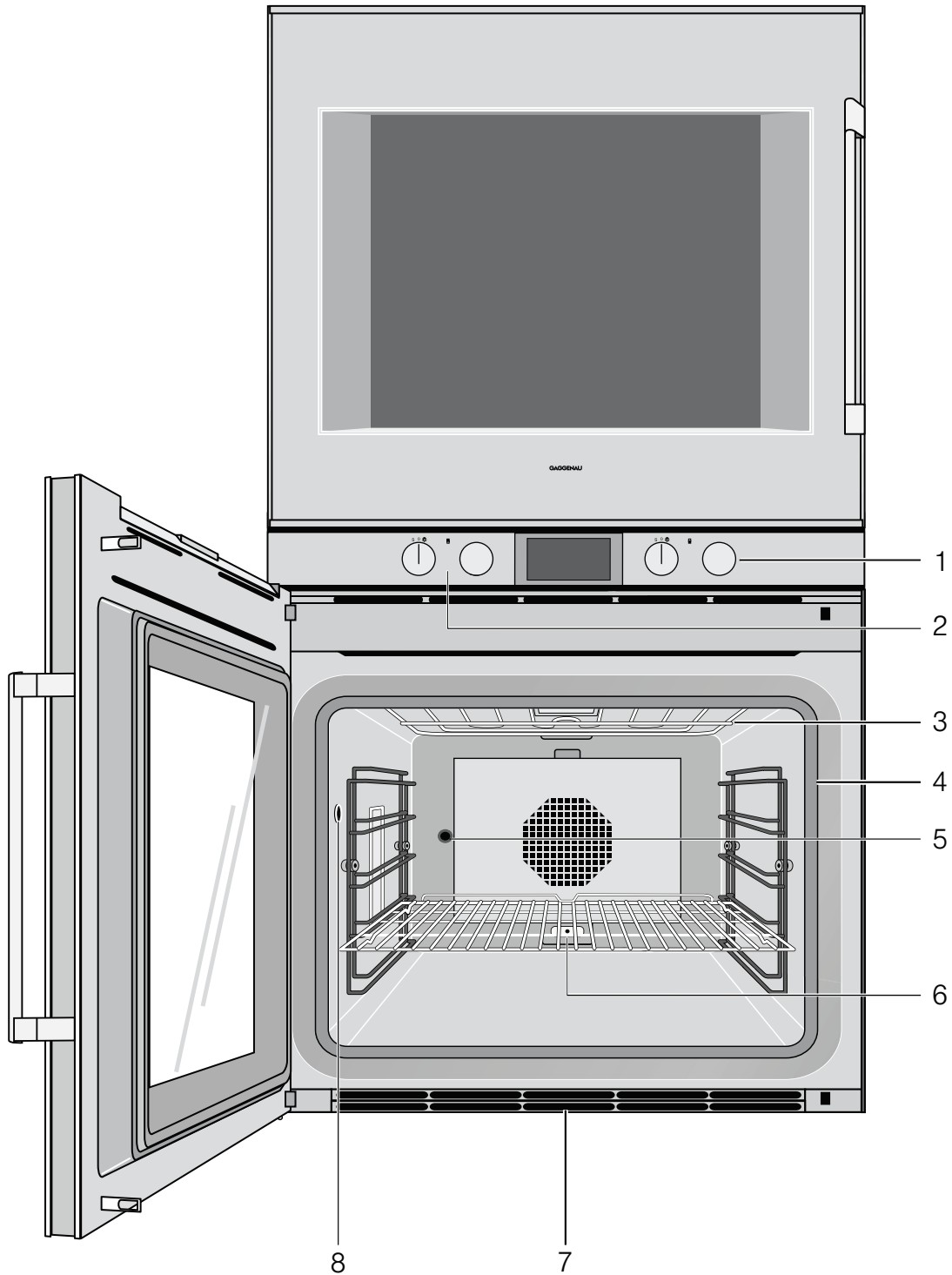
- Open the appliance door as little as possible while cooking, baking or roasting.
- Use dark, black lacquered or enamelled baking tins for baking. They absorb the heat particularly well.
- It is best to bake several cakes one after the other. The oven will still be hot. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- In the hot air mode, you can bake on several levels at the same time.
- If the cooking time is relatively long, you can switch off the oven 10 minutes before the end of the cooking time and use the oven's residual heat to complete the cooking process.

Getting to know the appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are explained. You will find

information on the cooking compartment and the accessories.

Oven



1 Top oven controls

2 Main oven controls

3 Grill heating element

4 Door seal




5 Rotisserie spit mode

6 Socket for additional heating elements (for the baking stone and roaster optional accessories)

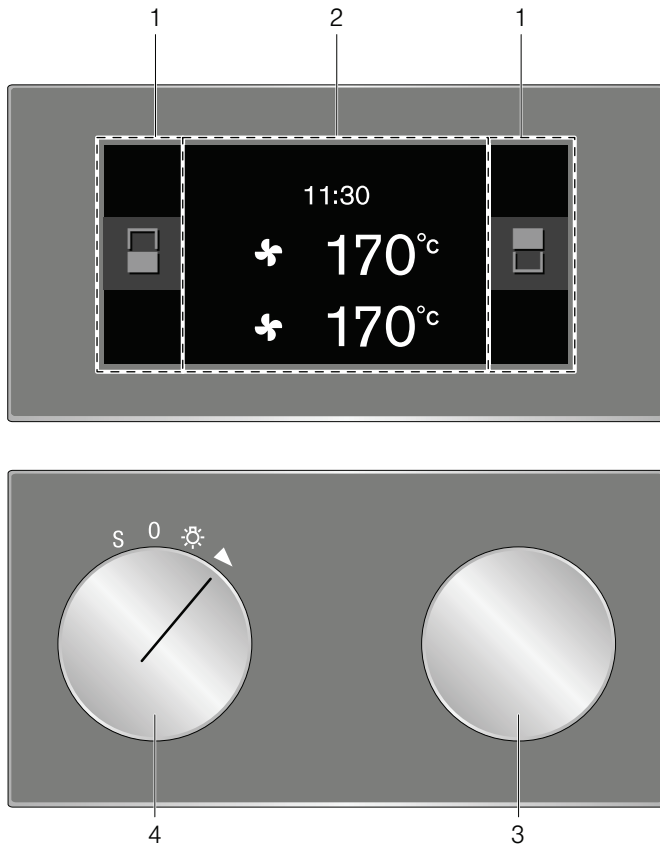
7 Ventilation slots

8 Socket for core temperature probe

Display and operating controls





















Operation of the top and main oven is identical. Use the symbols for the top oven , the main oven  and for both ovens  to select the desired display. If you change a setting using the rotary or function selector, the values for the corresponding oven are automatically shown in the display.

The rotisserie spit mode, the core temperature probe and the roasting function are only available in the main oven.



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

Symbols

Symbol	Function
	Top oven
	Main oven
	Displays the settings for both ovens
	Start
	Stop
	Pause/End
	Cancel
	Delete
	Confirm/save settings
	Selection arrow
	Call up additional information
	Heating up with status indicator
	Edit settings
	Child lock
	Call up timer menu
	Call up long-term timer
	Demo mode
	Call up core temperature probe
	Start rotisserie spit
	Stop rotisserie spit

Colours and display

Colours

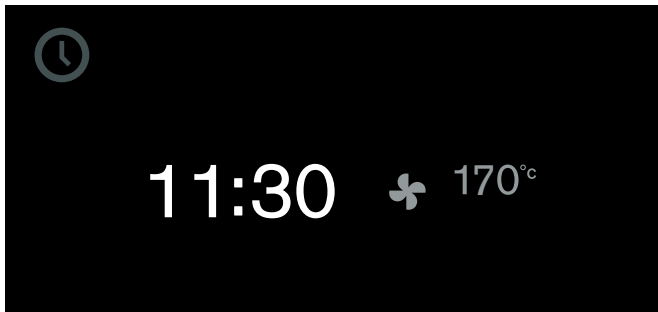
The different colours are used to guide the user in the relevant setting situations.

Orange	Initial settings Main functions
Blue	Basic settings Cleaning
White	Values which can be set

Display

The appearance of the symbols, values or the entire display changes depending on the situation.

Zoom	The setting which is currently being changed is displayed in an enlarged format. A cooking time that is coming to an end is shown in an enlarged format shortly before running out (e.g. the last 60 seconds of the timer).
Reduced display	After a short time, the display is reduced and only the most important information is displayed. This function is preset and can be changed in the basic settings.



Additional information i and i[Ⓞ]

By touching the **i** symbol, you can call up additional information.

The **i[Ⓞ]** symbol appears for important information and indicates that an action is required. Important information on safety and operation mode are also intermittently shown automatically. These messages disappear automatically after several seconds or must be confirmed with **✓**.

Before starting, you are shown information, for example, on the type of heating which has been set. This allows you to check if the current setting is suitable for your meal.

During operation, you are shown information, for example, on the elapsed and remaining time and/or on the current cooking compartment temperature.

Note: Once the oven has heated up, slight deviations in temperature are normal during continuous operation.

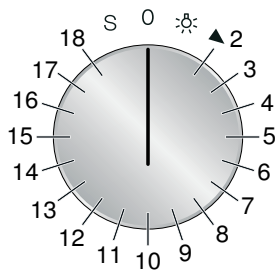
Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. Depending on the appliance version, the hot air escapes above or under the door.

After removing cooked food, keep the door closed until the appliance cools down. The appliance door must not be left ajar, as adjoining kitchen furniture may be damaged. The cooling fan continues to run for a certain time after operation and then switches off automatically.

Caution! Do not cover the ventilation slots. Otherwise, the appliance will overheat.

Function selector positions



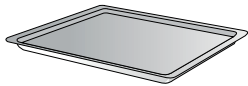
Position	Function/heating function	Temperature	Application
0	OFF position		
☀	Light		
2	Hot air	50 - 300 °C Default temperature 170 °C	Hot air: for cakes, biscuits and soufflés on several levels. The fan on the rear wall distributes the heat evenly in the oven interior.
3	Eco hot air	50 - 300 °C Default temperature 170 °C	Energy-saving hot air operation for cakes, cookies, soufflés and gratins. The oven lighting stays off.
4	Top + bottom heat	50 - 300 °C Default temperature 170 °C	For cakes in tins or on a tray, soufflés, roasts.
5	Top heat + 1/3 bottom heat	50 - 300 °C Default temperature 170 °C	Top heat with reduced bottom heat.
6	Top heat	50 - 300 °C Default temperature 170 °C	Direct heat from above, e.g. baking over fruit flans with meringues.
7	1/3 Top heat + bottom heat	50 - 300 °C Default temperature 170 °C	Bottom heat with reduced top heat.
8	Bottom heat	50 - 300 °C Default temperature 170 °C	Further baking, e.g. for moist fruit flans, for preserving or for dishes in a bain-marie.
9	Hot air + bottom heat	50 - 300 °C Default temperature 170 °C	Heat from below for moist cakes such as fruit flans.
10	Hot air + 1/3 bottom heat	50 - 300 °C Default temperature 170 °C	Add reduced heat from below.
11	Full surface grill + circulated air	50 - 300 °C Default temperature 220 °C	Even all-round heating of meat, poultry and whole fish.
12	Full surface grill	50 - 300 °C Default temperature 220 °C	Flat pieces of meat, sausages, or fish fillet. Baking over and preparing au gratin.
13	Compact grill	50 - 300 °C Default temperature 220 °C	Only the middle part of the grill heating element is heated. Energy-saving grilling of small quantities.
14	Baking stone function	50 - 300 °C Default temperature 250 °C	With special baking stone accessory only Baking stone heated from below for crispy pizza, bread or bread rolls like out of a stone oven.
15	Roaster function	50 - 220 °C Default temperature 180 °C	With special roaster accessory only Heatable cast roaster for large amounts of meat, soufflé or holiday roast.
16	Dough proofing	30 - 50 °C Default temperature 40 °C	Raising: for yeast and sour dough. The dough rises much faster than at room temperature. The optimum temperature setting for yeast dough is 38 °C.

Position	Function/heating function	Temperature	Application
17	* Defrosting	40 - 60°C Default temperature 40°C	Even and gentle defrosting. For vegetables, meat, fish and fruit.
18	☰ Keeping warm	30 - 120°C Default temperature 70°C	Keeping meals warm, preheating porcelain tableware.
S	🔧 Basic settings		Your appliance can be individually adjusted in the basic settings.
	🔪+ Pyrolytic self cleaning	485°C	Self cleaning

Accessories

Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance. Ensure that you always insert the accessories into the cooking compartment the right way round.

Your appliance is equipped with the following accessories:



Baking tray, enamelled



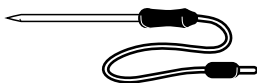
Wire rack



Grill tray with wire rack



Rotisserie spit



Plug-in core temperature probe

Special accessories

You can order the following special accessories from your specialist dealer:

- BA 018 103 Pull-out system
Fully extendable telescopic pull-out rack and pyrolysis-proof cast frame
- BA 028 113 Baking tray, enamelled, 30 mm deep
- BA 038 103 Wire rack, chromium-plated, without opening, with feet
- BA 058 113 Heating element for baking stone and roaster
- BA 058 133 Baking stone
Including baking stone support and pizza paddle (order heating element separately)
- BS 020 002 Pizza paddle, set of 2
- GN 340 230 Cast aluminium roaster GN 2/3, 165 mm high, non-stick coated

Only use the accessories as specified. The manufacturer accepts no liability if these accessories are used incorrectly.

Before using for the first time

Here you will find everything you need to do before using the appliance to prepare food for the first time. First read the section on *Important safety information*.

After connection to the mains, the "Initial settings" menu appears in the display. You can now make settings for your new appliance.

- Language
- Clock format
- Clock
- Date format
- Date

The appliance must be fully installed and connected to the mains.

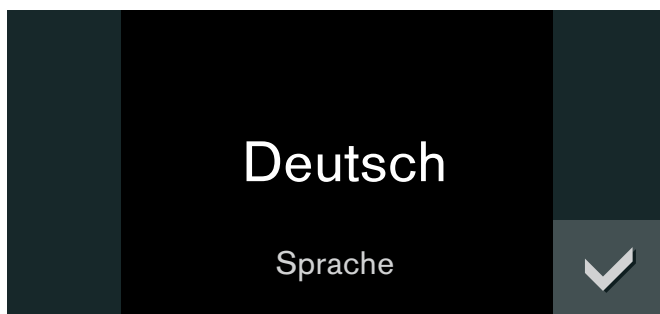
Notes

- The "Initial settings" menu appears only when the appliance is switched on for the first time after being connected to the mains or when the appliance has been without electricity for several days.
After the appliance is connected to the mains, the GAGGENAU logo is displayed for approx. 30 seconds before the "Initial settings" menu is automatically displayed.
- You may change the settings at any time (refer to the *Basic settings* section).

Setting the language

The preset language appears in the display.

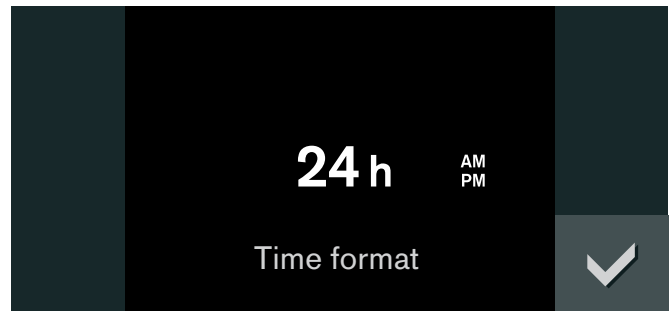
- 1 Turn the rotary selector to select the required display language.
- 2 Confirm with ✓.



Setting the time format

The two possible formats 24h and AM/PM appear in the display. The default is the 24h format.

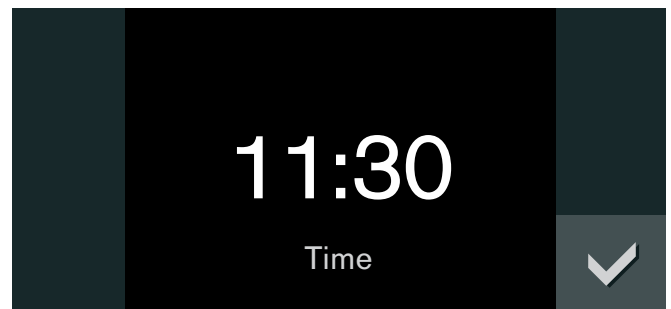
- 1 Use the rotary selector to select the desired format.
- 2 Confirm with ✓.



Setting the clock

The time is shown in the display.

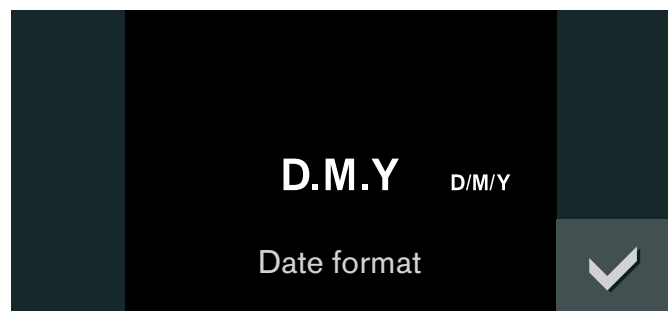
- 1 Set the desired time using the rotary selector.
- 2 Confirm with ✓.



Setting the date format

The three possible formats D.M.Y, D/M/Y and Y/M/D appear in the display. The default is the D.M.Y format.

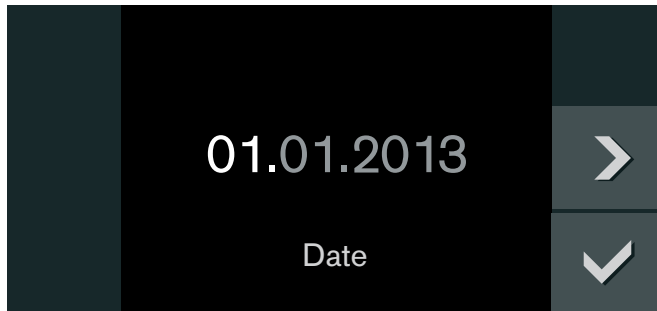
- 1 Use the rotary selector to select the desired format.
- 2 Confirm with ✓.



Setting the date

The preset date appears in the display. The day setting is already active.

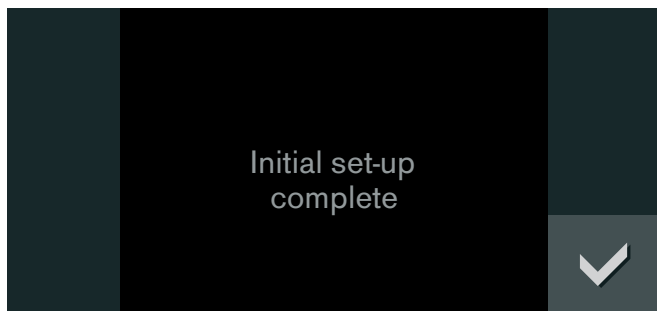
- 1 Set the day using the rotary selector.
- 2 Touch the > symbol to switch to the month setting.
- 3 Set the month using the rotary selector.
- 4 Touch the > symbol to switch to the year setting.
- 5 Set the year using the rotary selector.
- 6 Confirm with ✓.



Ending initial set-up

"Initial set-up complete" appears in the display.


Confirm with ✓.



The appliance enters standby mode and the standby screen appears. The appliance is now ready for operation.

Heating up the oven

Ensure that no packaging remnants have been left in the cooking compartment.

To remove the new cooker smell, heat up the oven when it is empty and closed. One hour with  Hot air at 200°C is ideal. For instructions on how to set this type of heating, refer to the *Operating the appliance* section.

Cleaning accessories

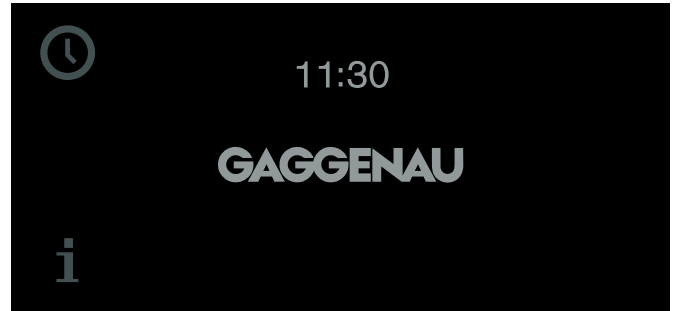
Before using the accessories for the first time, clean them thoroughly using hot detergent solution and a soft cloth.

Activating the appliance

Standby

The appliance goes into standby mode if no function has been set or the child lock is activated.

The brightness of the control panel is dimmed in standby mode.



Notes

- Different displays are available for standby mode. The default setting is the GAGGENAU logo and the clock. To change the display, refer to the *Basic settings* section.
- The brightness of the display depends on the vertical viewing angle. You can adjust the display using the "Brightness" setting in the basic settings.

Activating the appliance

To exit standby mode, you can either:

- turn the function selector,
- touch a control panel,
- or open or close the door.

You can now set the required function. Please refer to the corresponding sections for information on how to set functions.

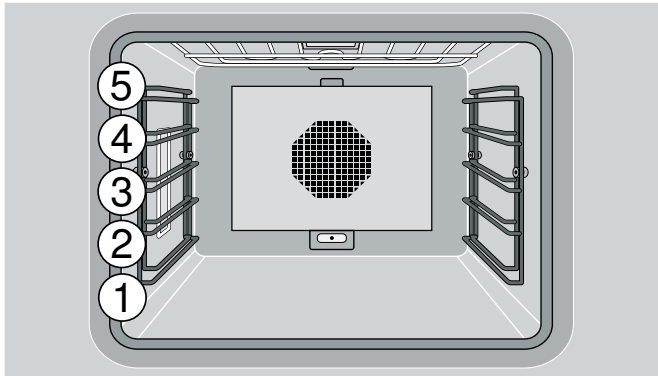
Notes

- If no settings are implemented for a long period of time after activation, the standby screen will reappear.
- When the door is open, the interior lighting goes out after a short time.

Operating the appliance

Cooking compartment

The cooking compartment has five shelf positions. The shelf positions are counted from the bottom up.



Caution!

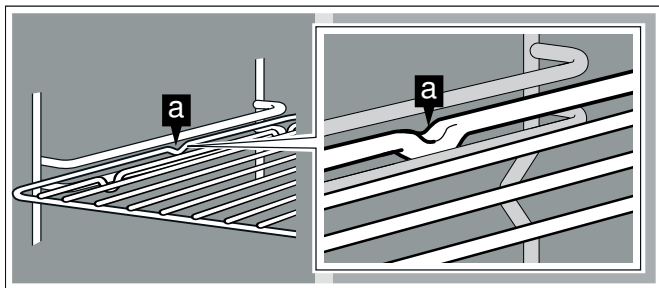
- Do not place anything on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat could damage the appliance.
- Do not slide any accessories between the shelf positions, or they may tip.

Inserting accessories

The accessories are equipped with a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

When inserting the wire rack, check

- that the lug (a) is pointing downwards
- that the safety bar on the wire rack is at the back and facing upwards.

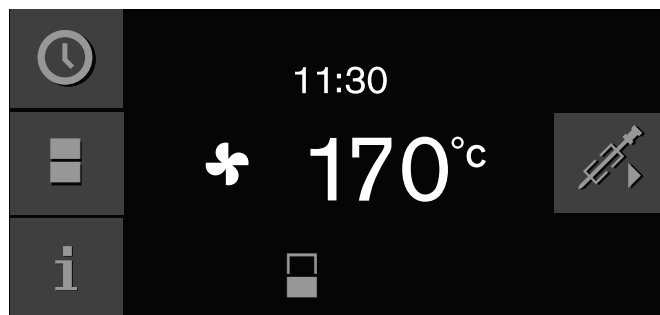


Setting the heating function and temperature



You can operate both ovens simultaneously with different settings.

Exception: When the Pyrolytic mode (Self-cleaning cycle) is being used in one oven, the other oven cannot be operated.




- 1 Select the desired type of heating using the function selector.
Left function selector: Main oven
Right function selector: Top oven
The selected type of heating and the default temperature are shown in the display.
For example: Main oven, Hot air, 170 °C.

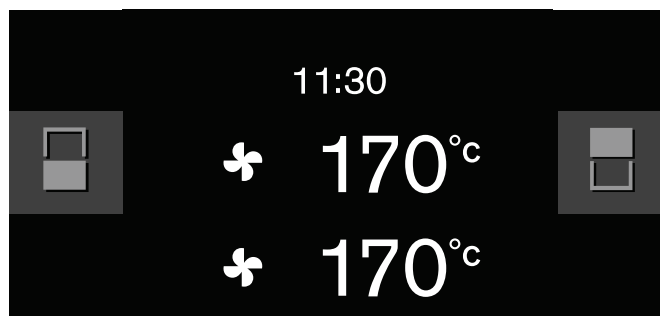


- 2 Turn the rotary selector to set the desired temperature.

The  heat-up symbol appears in the display. The bars continuously display the heating status. When the set temperature has been reached, a signal sounds and the  heat-up symbol goes out.

Note: If the temperature setting is lower than 70 °C, the cooking compartment light remains switched off.

If both ovens are switched on, the settings for both ovens appear in the display. Using  or , you can select the corresponding oven display for a few seconds; using , you can return to the display for both ovens.



Switching off:

Turn the function selector to 0.

Rapid heating

The "Rapid heating" function brings your appliance to the desired temperature quickly.

To ensure an even cooking result, only put your food in the cooking compartment when the "rapid heating" phase is complete.

You must activate the "Rapid heating" function in the basic settings (refer to the *Basic settings* section).

Safety shut-off

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

Exception:

The long-term timer has been programmed.

Confirm the message with ✓ and set the function selector to **0**, then the appliance can be operated again as usual.

Timer functions

You use the timer menu to make the following settings:

⌘ Short-term timer

⌚ Stopwatch

🕒 Cooking time (not in standby mode)

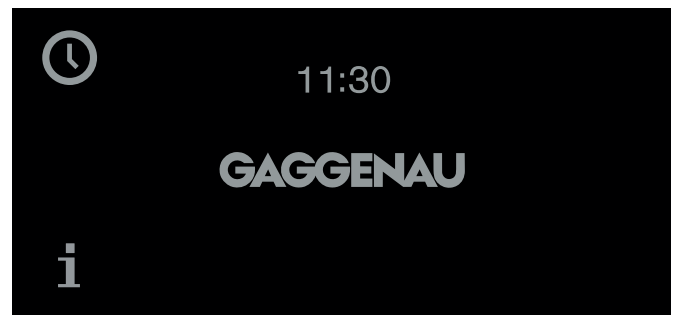
🕒 Cooking time end (not in standby mode)

In the following sections, you will find out how to set the time functions for one single oven. If you want to set time functions for both ovens simultaneously, refer also to the instructions in the section entitled "Setting time functions in both ovens simultaneously".

Calling up the timer menu

You can call up the timer menu from any mode. Only from the basic settings, function selector is set to **S**, the timer menu is not available.

Touch the 🕒 symbol.



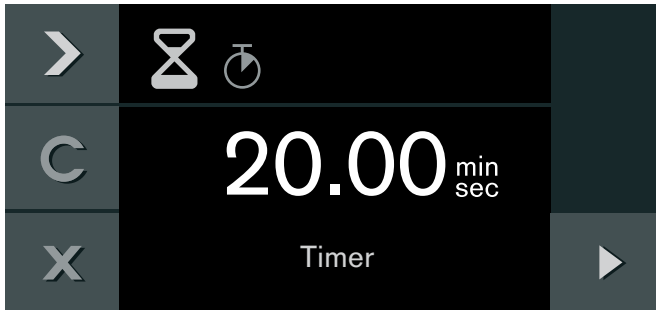
The timer menu is displayed.

Timer

The timer runs independently of the other appliance functions. You can enter a maximum of 90 minutes.

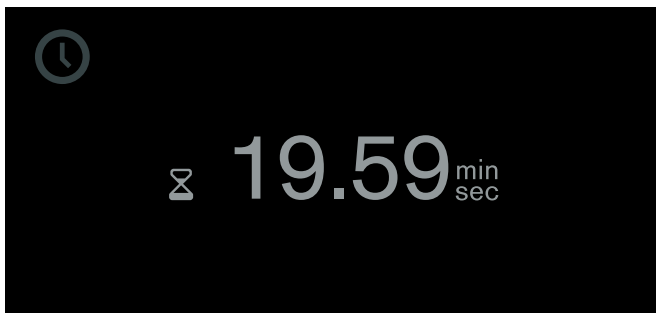
Setting the timer

- 1 Call up the timer menu.
The ⌚ "Timer" function is displayed.
- 2 Turn the rotary selector to set the desired time.



- 3 Touch ▶ to start.

The timer menu is closed and the timing begins. The ⌚ symbol and the elapsed time are shown in the display.



A signal sounds once the time has elapsed. The signal stops if you touch the ✓ symbol.

You can cancel all settings at any time by touching the X symbol. The settings are lost when you do this.

To stop the timer:

Call up the timer menu. Touch ▶ to select the ⌚ "Timer" function and touch the || symbol. To continue the timer counting down, touch the ▶ symbol.

To switch off the timer before it has finished:

Call up the timer menu. Touch ▶ to select the ⌚ "Timer" function and touch the C symbol.

Stopwatch

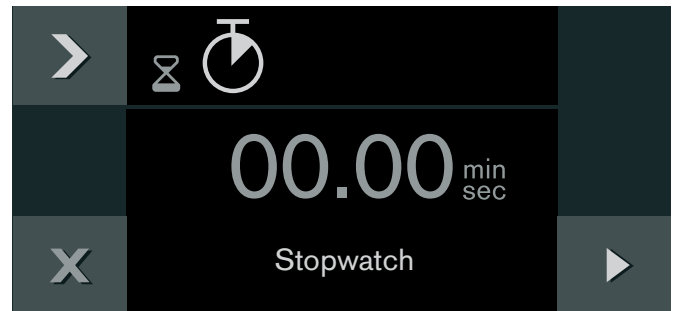
The stopwatch runs independently of the other appliance functions.

The stopwatch counts from 0 seconds up to 90 minutes.

It also has a pause function, which enables you to temporarily stop the clock.

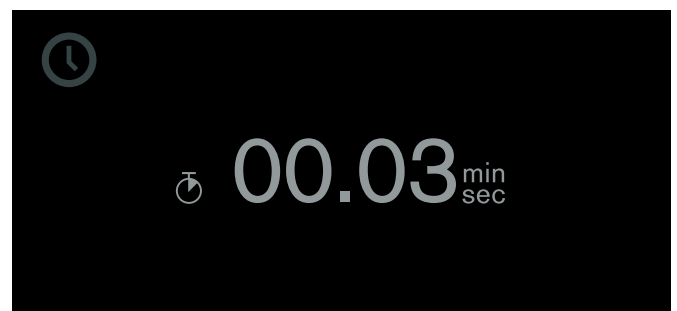
Starting the stopwatch

- 1 Call up the timer menu.
- 2 Touch ▶ to select the ⌚ "Stopwatch" function.



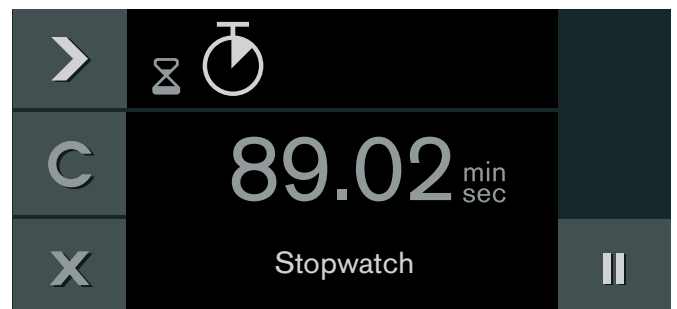
- 3 Touch ▶ to start.

The timer menu is closed and the timing begins. The ⌚ symbol and the elapsed time are shown in the display.



Pausing and restarting the stopwatch

- 1 Call up the timer menu.
- 2 Touch ▶ to select the ⌚ "Stopwatch" function.
- 3 Touch the || symbol.



The time stops. The symbol changes to ▶ Start.

- 4 Touch ▶ to start.

The time continues to run. When 90 minutes is reached, the display pulsates and signal sounds. The

signal stops when you touch the ✓ symbol. The ⏸ symbol on the display goes out. The process has finished.

To switch off the stopwatch:

Call up the timer menu. Touch > to select the ⏸ "Stopwatch" function and touch the C symbol.

Cooking time

If you set a cooking time for your meal, the appliance switches off heating automatically after the selected time.

You can set a cooking time from 1 minute to 23 hours 59 minutes.

Setting the cooking time

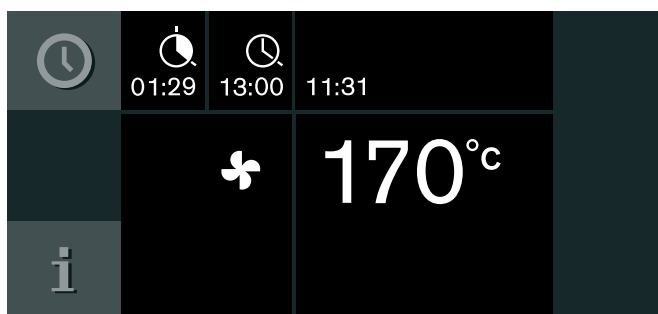
You have set the heating function and temperature and placed your meal in the cooking compartment.

- 1 Touch the ⌚ symbol.
- 2 Use > to select the ⌚ "Cooking time" function.
- 3 Set the desired cooking time using the rotary selector.

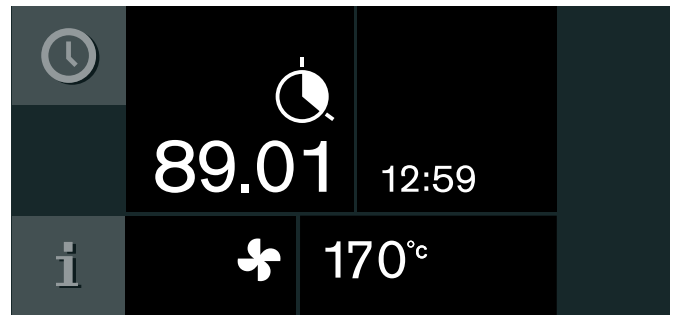


- 4 Press ▶ to start.

The appliance starts. The timer menu is closed. The temperature, operation mode, remaining cooking time and cooking time end are shown in the display.



One minute before the cooking time ends, the cooking time that is counting down is enlarged in the display.



Once the cooking time has elapsed, the appliance switches off. The ⌚ symbol pulsates and a signal sounds. The signal stops when you touch the ✓ symbol, open the appliance door, or set the function selector to 0.

Changing the cooking time:

Call up the "Timer" menu. Use > to select the ⌚ "Cooking time" function. Use the rotary selector to change the cooking time. Press ▶ to start.

Deleting the cooking time:

Call up the "Timer" menu. Use > to select the ⌚ "Cooking time" function. Use C to delete the cooking time. Use X to return to normal operation.

Terminating the whole procedure:

Set the function selector to 0.

Note: You can also change the heating function and temperature whilst the cooking time is counting down.

End of cooking time

You can delay the cooking time end to a later time.

Example: it is 14:00. The dish requires a cooking time of 40 minutes. You want it to be ready at 15:30.

Enter the cooking time and delay the cooking time end until 15:30. The electronics system calculates the start time. The appliance starts automatically at 14:50 and switches off at 15:30.

Bear in mind that food which spoils easily should not be left in the cooking compartment for too long.

Delaying the cooking time end

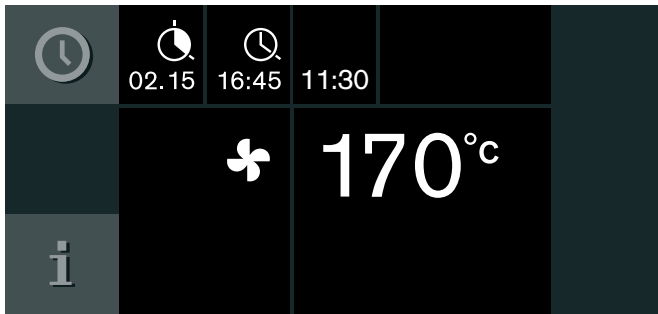
You have set the heating function, temperature and cooking time.

- 1 Touch the ⌚ symbol.

- Use **>** to select the **🕒** "Cooking time end" function.



- Set the desired cooking time end using the rotary selector.
- Press **▶** to start.



The appliance switches to standby. The operation mode, the temperature, the cooking time and the cooking time end are shown in the display. The appliance starts at the calculated time and switches off automatically when the cooking time has elapsed.

Note: If the **🕒** symbol flashes: You have not set a cooking time. Always set a cooking time first.

Once the cooking time has elapsed, the appliance switches off. The **🕒** symbol pulsates and a signal sounds. The signal stops early if you touch the **✓** symbol, open the appliance door, or set the function selector to **0**.

To change the cooking time end:

Call up the "Timer" menu. Use **>** to select the **🕒** "Cooking time end" function. Set the desired cooking time end using the rotary selector. Press **▶** to start.

To terminate the whole procedure:

Set the function selector to **0**.

Setting the time functions for both ovens simultaneously

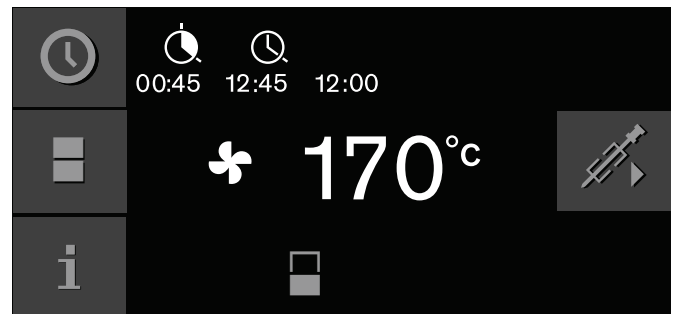
Timer and stopwatch are not available if both ovens are in operation.

Cooking time and Cooking time end can be set simultaneously for both ovens.

Set a heating function and temperature for both ovens. Use **■** or **■** to select the desired oven and set the cooking time.

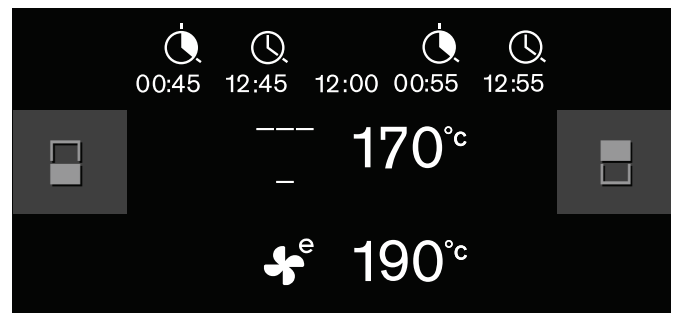
If a cooking time has been set for only one oven, the settings are shown on the left-hand side of the display. The **■** or **■** symbols indicate whether the settings apply to the main or top oven.

Example: It is 12:00. A cooking time of 45 minutes has been set for the main oven. The cooking time finishes at 12:45.



The **■** symbol is used to call up the overview. You can select the main or the top oven here.

If a cooking time was set for both ovens, the overview shows the settings for the main oven on the left and the settings for the top oven on the right-hand side of the display:



Long-term timer

With this function, the appliance maintains a temperature between 50 und 230 °C with the "Hot air" heating function.

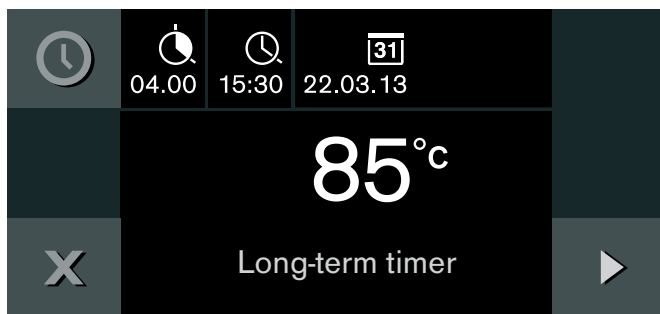
You can keep food warm for up to 74 hours without having to switch the appliance on or off.

Bear in mind that food which spoils easily should not be left in the oven for too long.

Note: You must set the long-term timer to "available" in the basic settings (refer to the *Basic settings* section).

Setting the long-term timer

- 1 Turn the function selector to . To set the long-term timer for both ovens, turn both function selectors to .
- 2 Touch the symbol.
The default value 24 hrs at 85 °C appears in the display. Touch to start
- or -
Change the cooking time, cooking time end, switch-off date and temperature.



- 3 To change the Cooking time:
Touch the symbol. Set the desired cooking time using the rotary selector.
- 4 To change the Cooking time end:
Touch the symbol. Use the rotary selector to set the desired cooking time end.
- 5 To change the Switch-off date:
Touch the symbol. Use the rotary selector to set the desired switch-off date. Confirm with .
- 6 To change the temperature:
Use the rotary selector to select the desired temperature.
- 7 Press to start.

The appliance starts. and the temperature appear in the display.

The oven and display lighting are switched off. The control panel is locked; no key tone sounds when you touch the touch keys.

Once the set time has elapsed, the appliance stops heating. The display is blank. Set the function selector to **0**.

Switching off:

To end the process, turn the function selector to **0**.

Core temperature probe

The core temperature probe makes accurate cooking possible. It measures the temperature inside the food. When the required internal temperature has been reached, the probe switches off automatically, ensuring that all food is cooked perfectly.

Note: The core temperature probe can only be used in the main oven.

Only use the core temperature probe supplied. You can purchase it as a spare part from the after-sales service or from the online shop.

The core temperature probe may be damaged at temperatures above 250 °C. Therefore, only use it in your appliance at a maximum temperature of 230 °C.

After use, always remove the core temperature probe from the cooking compartment. Never store it inside the cooking compartment.

After each use, clean the core temperature probe with a damp cloth. N.B.: Do not clean it in the dishwasher.

Risk of electric shock!

The insulation of an incompatible meat probe may be damaged. Only use the meat probe which is recommended for this appliance.

Risk of burns!

The cooking interior and the core temperature probe become very hot. Use oven mitts to plug and unplug the core temperature probe.

Inserting the core temperature probe in the food to be cooked

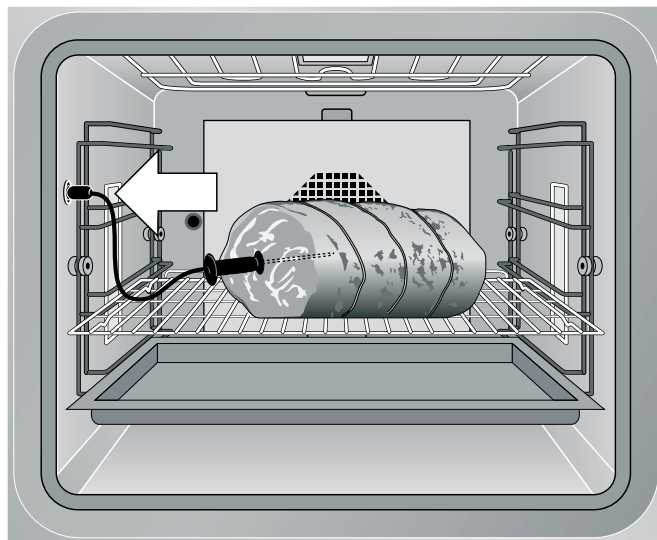
Insert the core temperature probe in the food to be cooked before you place it in the cooking interior.

Insert the metal tip at the thickest point in the food to be cooked. Make sure that the end of the tip is approximately in the centre. It must not be placed in the fat and must not touch any cookware or bones.

If there are several pieces, insert the core temperature probe in the middle of the thickest piece.

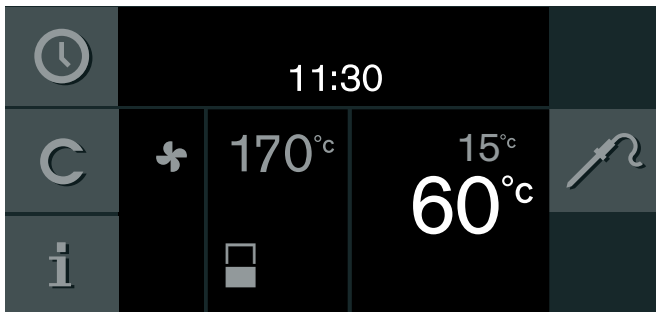
Insert the core temperature probe completely, if possible.

In the case of poultry, make sure that the tip of the core temperature probe is not in the cavity in the centre, but in the meat between the belly and upper leg.



Setting the core temperature

- 1 Slide the food into the cooking compartment with the core temperature probe inserted. Plug the core temperature probe into the socket in the cooking compartment and close the appliance door.
Do not trap the cable of the core temperature probe.
🔌 and the current core temperature appear in the display.
- 2 Turn the function selector to the desired type of heating.
- 3 Use the rotary selector to set the cooking compartment temperature.
- 4 Touch the 🔌 symbol. Using the rotary selector, set the desired core temperature for the food and confirm with 🔌.
The set core temperature must be higher than the current core temperature.



- 5 The appliance heats up using the type of heating that has been set.
The current core temperature is shown in the display, and beneath it, the set core temperature.
You can change the set core temperature at any time.

Once the food reaches the set core temperature, a signal sounds. Cooking ends automatically. Confirm with ✓ and turn the function selector to 0.

Notes

- The measurable range is 15 °C to 99 °C. Outside the measurable area, "--°C" is displayed for the current core temperature.
- If you leave food in the cooking compartment for some time after cooking, the core temperature continues to rise somewhat due to the residual heat in the cooking compartment.
- If you set the core temperature probe and the cooking timer at the same time, the appliance switches off whichever programme reaches the entered value first.

Changing the set core temperature:

Touch the 🔌 symbol. Use the rotary selector to change the set core temperature for the food and confirm with 🔌.

Deleting the set core temperature:

Touch the 🔌 symbol. Delete the set core temperature with C. The appliance continues heating in normal cooking operation.

Recommended core temperature values

Use fresh foodstuffs only. Do not use deep-frozen foods. The details in the table are recommended values. They depend on the quality and condition of foods.

For reasons of hygiene, fish and other critical foodstuffs should have a core temperature of at least 62 - 65 °C after cooking.

Cooked food	Recommended core temperature
Rind	
Roast beef, fillet of beef, entrecote	
very rare	45 - 47 °C
rare	50 - 52 °C
medium-rare	58 - 60 °C
well-done	70 - 75 °C
Roast beef	80 - 85 °C
Pork	
Roast pork	
	72 - 80 °C
Back of pork	
medium-rare	65 - 70 °C
well-done	75 °C
Meat loaf	85 °C
Fillet of pork	65 - 70 °C
Veal	
Roast veal, well-done	
	75 - 80 °C
Breast of veal, stuffed	
	75 - 80 °C
Back of veal	
medium-rare	58 - 60 °C
well-done	65 - 70 °C
Fillet of veal	
rare	50 - 52 °C
medium-rare	58 - 60 °C
well-done	70 - 75 °C
Venison	
Saddle of venison	
	60 - 70 °C
Leg of venison	
	70 - 75 °C
Venison steak	
	65 - 70 °C
Rack of hare, rack of rabbit	
	65 - 70 °C
Poultry	
Chicken	
	85 °C
Guinea fowl	
	75 - 80 °C
Goose, turkey, duck	
	80 - 85 °C

Cooked food	Recommended core temperature
Duck breast	
medium-rare	55 - 60 °C
well-done	70 - 80 °C
Ostrich steak	60 - 65 °C
Lamb	
Leg of lamb	
medium-rare	60 - 65 °C
well-done	70 - 80 °C
Saddle of lamb	
medium-rare	55 - 60 °C
well-done	65 - 75 °C
Mutton	
Leg of lamb	
medium-rare	60 - 65 °C
well-done	70 - 80 °C
Saddle of lamb	
medium-rare	70 - 75 °C
well-done	65 - 75 °C
Mutton	
Fillet steak	
	62 - 65 °C
Whole	
	65 °C
Terrine	
	62 - 65 °C
Miscellaneous	
Bread	
	90 °C
Vol-au-vent	
	72 - 75 °C
Terrine	
	60 - 70 °C
Foie gras	
	45 °C

Rotisserie spit

The rotary spit is particularly good for cooking large roasts, such as rolled roasting joints or poultry. The meat becomes crispy and brown.

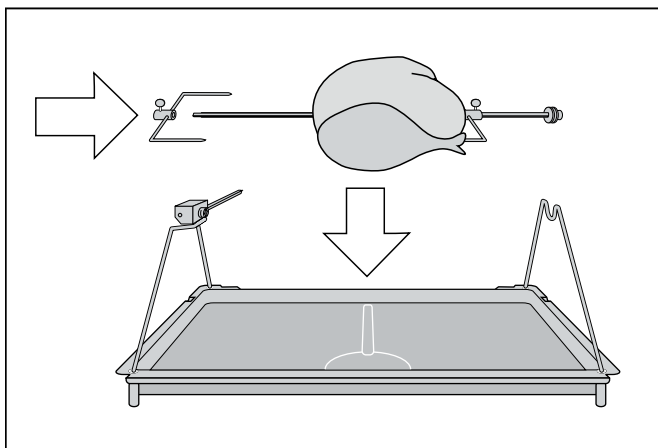
The rotary spit can be used with all operation modes. For best results, use the "Full surface grill" or "Top heat" functions.

Note: "Rotary spit" mode is only available in the main oven.

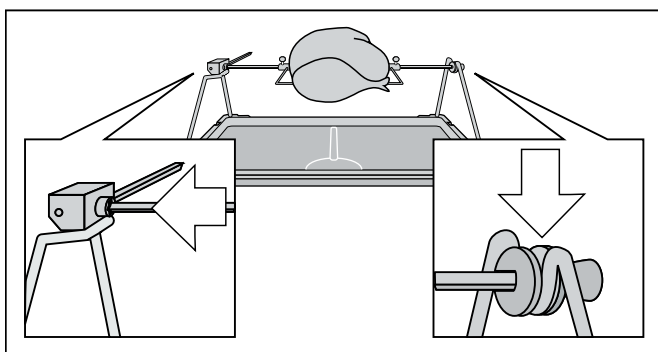
Caution! Do not use the temperature probe in combination with the rotisserie spit.

Preparation

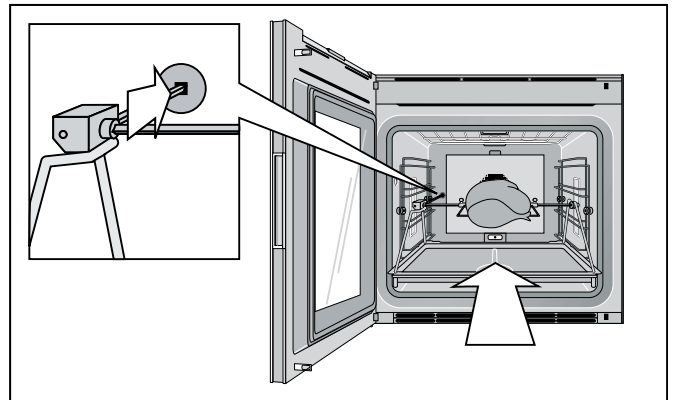
- 1 Push both spit holders in the fittings on the grill tray. The rotary drive is on the left.
- 2 Slide the right retaining clip onto the spit and tighten the screw.
- 3 Place the food you want to prepare on the rotisserie spit. Secure protruding parts (e.g. wings) to make sure they do not touch the grill heating element.




- 4 Slide the left retaining clip onto the spit and tighten the screw.
- 5 Place the spit onto the spit holders. Insert the square edge into the drive.

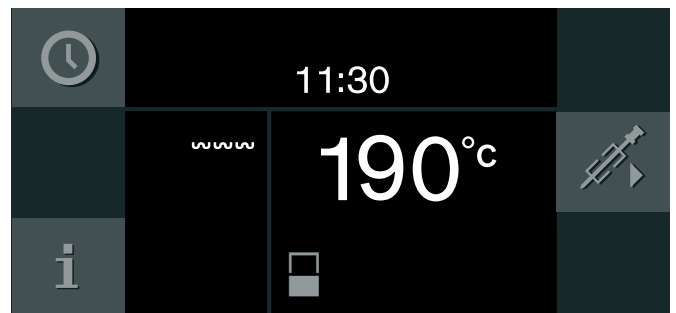


- 6 Insert the grill tray and the rotisserie spit on the lowest level of the oven. The drive shaft has to engage into the opening on the back of the oven interior.




Switching on the rotisserie spit

- 1 Set the desired temperature and heating function.
- 2 Touch the  symbol. The rotisserie spit mode is switched on.



Switching off the rotisserie spit

- 1 Touch the  symbol. The rotisserie spit's drive stops.
- 2 Switch off the oven with the rotary selector.
- 3 Take out the grill tray with the rotisserie spit and place them on a stable, heat-resistant surface.
⚠ Risk of burns!
Use an oven glove to remove the grill tray.
- 4 Screw on the handle at the side to remove the rotisserie spit.

Notes

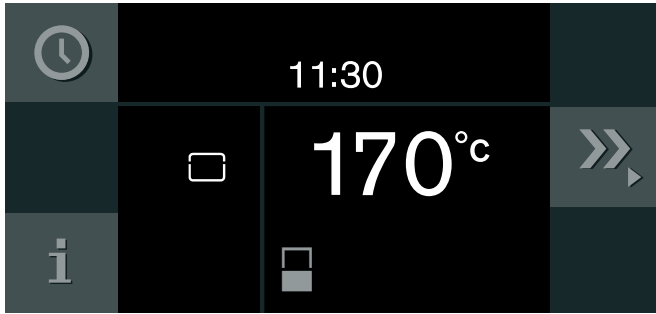
- Use the rotisserie spit at oven temperatures up to 250°C only.
- Do not clean the drive part of the rotisserie spit in a dishwasher.

Roasting function

Only when set to the "Roaster function" heating type: In the Roaster function, the oven heats up at full capacity for 3 minutes. You can use this function to sear steaks, for example.

Note: The Roaster function is only available in the main oven.

Touch the **»»** symbol. The Roaster function starts. You can also set the Roaster function several times consecutively.



To end the Roaster function early, touch the **»»** symbol.

Child lock

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

Notes

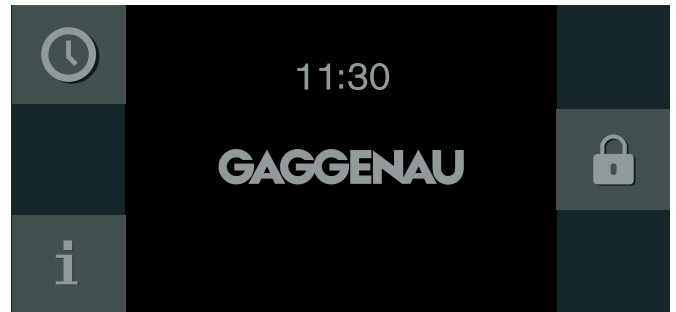
- You must set the child lock to "Available" in the basic settings (refer to the *Basic settings* section).
- If there is a power cut when the child lock is active, the child lock may be deactivated when the power supply returns.

Activate the child lock

Prerequisite:

The function selector is set to 0.

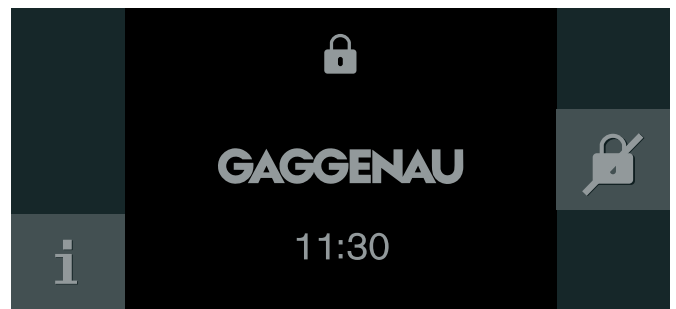
Touch and hold the **🔒** symbol for at least 6 seconds.



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

Deactivating the child lock

Touch and hold the **🔓** symbol for at least 6 seconds.



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

Basic settings

Your appliance can be individually adjusted in the basic settings.

- 1 Turn the function selector to **S**.
- 2 Select "Basic settings" using the rotary selector.
- 3 Touch the ✓ symbol.
- 4 Turn the rotary selector to select the required basic setting.













5 Touch the ↵ symbol.







6 Set the basic setting using the rotary selector.

7 Save with ✓ or cancel with ✕ and exit the current basic setting.

8 Turn the function selector to **0** to exit the basic settings menu.

The changes are saved.

	Basic setting	Permitted settings	Explanation
	Brightness	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the display brightness
	Standby screen	On*/Off - Clock - Clock + GAGGENAU logo* - Date - Date + GAGGENAU logo - Clock + date - Clock + date + GAGGENAU logo	Appearance of the standby screen. Off: No display. Use this setting to reduce the standby consumption of your appliance. On: Several displays can be set, confirm "On" with ✓ and use the rotary selector to select the desired display. The selection is displayed.
	Display screen	Reduced* / Standard	If set to <i>Reduced</i> , after a brief period only the most important information is shown.
	Touch field colour	Grey* / White	Selects the colour of the symbols on the touch fields
	Touch field tone	Tone 1* / Tone 2 / Off	Selects an audible signal for when a touch field is touched
	Touch field tone volume	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the volume of the touch field tone
	Preheating speed/signal	Heating-up with audible signal* Rapid heating with audible signal Heating-up without audible signal Rapid heating without audible signal	The signal tone sounds when the cooking compartment has heated up to the required temperature. With rapid heating, the required temperature is reached particularly quickly.
	Signal volume	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the volume of the audible signal
	Time format	24 h* / AM/PM	Display the clock in 24 or 12-hour format
	Time	Current time	Setting the clock
	Clock change	Manual* / Automatic	Automatically changes the clock to daylight-savings time. If automatic: Setting the month, day and week for when the time should be changed over. To be set for both summer and winter time.
	Date format	D.M.Y* D/M/Y Y/M/D	Sets the date format

	Date	Current date	Sets the date. You can switch between year/month/day using the symbol >.
	Language	German* / French / Italian / Spanish / Portuguese / Dutch / Danish / Swedish / Norwegian / Finnish / Greek / Turkish / Russian / Polish / Czech / Slovenian / Slovakian / Arabic / Hebrew / Japanese / Korean / Thai / Chinese / English US / English	Selects the language for the text display
	Factory settings	Reset the appliance to the factory settings	Confirm the question "Delete all individual settings made and reset to factory settings" by pressing ✓ or cancel by pressing ✕.
	Demo mode	On / Off*	Only for presentation purposes. The appliance does not heat up in demo mode, all other functions are available. The "Off" setting must be activated for normal operation. The setting is only possible in the first 3 minutes after connecting the appliance to the mains.
	Long-term timer	Available / Not available*	Available: Long-term timer can be set; refer to the <i>Long-term timer</i> section.
	Child lock	Available / Not available*	Available: The child lock can be activated (refer to the <i>Child lock</i> section).

* Factory setting

Cleaning and maintenance

With thorough care and cleaning your appliance will retain its looks and remain in good order. We will explain here how you should care for and clean your appliance correctly.

Risk of burns!

The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

Risk of electric shock!

Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

Cleaning agents

Pay attention to the information in the table to avoid damaging the various surfaces by incorrect cleaning agents.

Do not use

- harsh or abrasive cleaning agents
- metal or glass scrapers to clean the glass on the appliance door
- metal or glass scrapers to clean the door seal
- hard abrasive pads or cleaning sponges

Thoroughly rinse out new sponge cloths before use.

Area	Cleaning agents
Door panels	Glass cleaner: Clean with a soft cloth or a microfibre cloth. Do not use a glass scraper.
Display	Wipe down using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.
Stainless steel	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks. Special stainless steel cleaning agents are available from the after-sales service or from specialist retailers.
Aluminium	Clean with a mild window cleaning agent. Using a window cloth or a non-fluffing microfibre cloth, wipe over the surfaces lightly in a horizontal direction.

Area	Cleaning agents
Cooking compartment	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth.
Very dirty cooking compartment	Oven cleaner gel (order number 463582 from the after-sales service or from the online shop). Please note: <ul style="list-style-type: none"> ● Must not come into contact with the door seal. ● Maximum application time is 12 hours. ● Do not use on warm surfaces. ● Always rinse using water. ● Observe the manufacturer's instructions.
Glass cover for the cooking compartment light	Hot soapy water: Clean with a dish cloth.
Door seal Do not remove.	Hot soapy water: Clean with a dish cloth, do not scrub. Do not use a metal or glass scraper for cleaning.
Core temperature probe	Wipe with a damp cloth. Do not clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.
Slide-in racks	Dishwasher, see section <i>Removing slide-in racks</i>
Telescopic shelf (optional accessory)	Hot soapy water: Clean with a dish cloth or a brush. Do not soak or clean in the dishwasher.
Baking stone (optional accessory)	Remove baked-on residues with a brush. Never clean the baking stone when it is wet.

Microfibre cloth

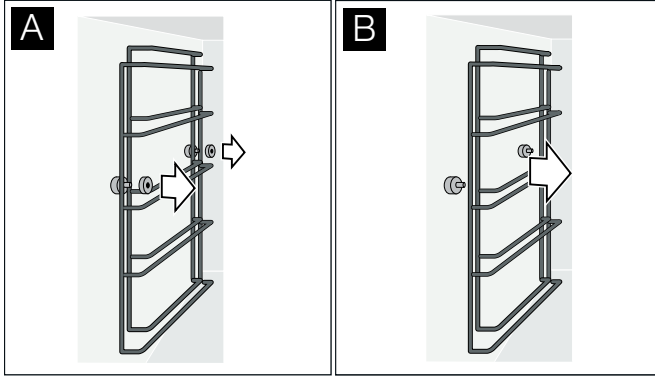
The honeycomb microfibre cloth is particularly suitable for cleaning sensitive surfaces such as glass, glass ceramic, stainless steel or aluminium (product no. 460770, also available from our online eShop). It removes liquid and greasy deposits in one go.

Removing slide-in racks

You can remove the slide-in racks for cleaning.

Removing slide-in racks

- 1 Place a dish cloth in the oven interior to protect the enamel against scratches.
- 2 Undo the knurled nuts (Figure A).
- 3 Detach the slide-in racks (Fig. B).



You can clean the slide-in racks in a dishwasher.

Hooking in slide-in racks

- 1 Fit slide-in racks the right way round: with the shorter side pointing up. The left and right-hand racks are identical.
- 2 Tighten the knurled nuts.

Pyrolytic cleaning (self-cleaning)

During self-cleaning, the oven heats up to 485°C. Thus, remainders from roasting, grilling or baking are burnt up and all you have to do is wipe the ash out of the interior.

Pyrolytic cleaning takes three hours. You can move the pyrolytic cleaning switch-off time (for example, if you would like it to run at night).

⚠ Risk of fire!

Loose food residues, grease and meat juices may catch fire during pyrolytic cleaning. Remove coarse dirt from the cooking compartment and from the accessories before every pyrolytic cleaning cycle.

⚠ Risk of fire!

The appliance will become very hot on the outside during the pyrolytic cleaning cycle. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the oven. Keep children at a safe distance.

⚠ Risk of serious damage to health!






The appliance will become very hot during the pyrolytic cleaning cycle. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never let non-stick baking trays and tins go through the pyrolytic cleaning cycle. Only enamelled accessories may be cleaned at the same time.

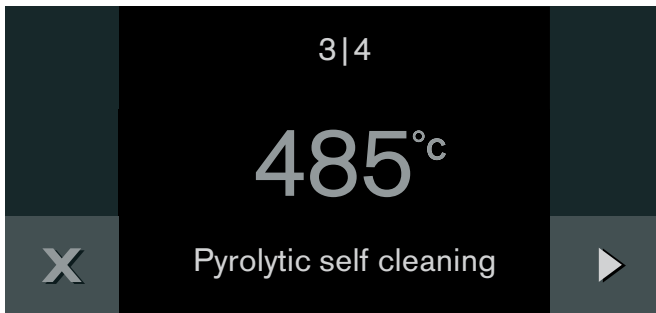
Preparing pyrolytic self-cleaning

Caution! Fire risk! Loose food remainders, fat and roast juice can catch fire. Wipe out the oven interior with a moist cloth.

- Remove coarse soiling and food remainders from the oven.
- Clean the door seals manually, the inside of the door and the glass pane because the pyrolytic cleaning process does not clean these parts.
- Remove all loose interior parts from the oven interior. The slide-in racks are pyrolytic-proof. There must be no objects left in the interior.
- Close the oven door.

Starting pyrolytic self-cleaning

- 1 Set the function selector to **S**.
- 2 The + symbol is displayed. Confirm with .
- 3 The switch-off time, when pyrolytic self-cleaning will be finished, is displayed. If required, move the switch-off time with the rotary selector. Confirm with .
- 4 Remove all accessories and coarse soiling from the oven interior. Confirm with .
- 5 Press  to start. The cleaning time elapses on the display. If the switch-off time has been shifted, the time up to the start of pyrolytic self-cleaning elapses in the display. The lamp in the oven interior stays off.



A signal sounds after 3 hours. A message appears in the display. Once the appliance has cooled down, wipe the remaining ash out of the interior with a moist cloth.

Note: For your safety, the oven door is locked. When cooling down, the door lock is released when the temperature drops below 200°C.

Setting both ovens to pyrolytic system

You can set pyrolytic system so that both ovens are cleaned automatically one after the other.

Between cleaning of the first and the second oven, the appliance cools down for approx. one hour. Pyrolytic system of both ovens takes a total of approx. eight hours.

To set the pyrolytic system for both ovens, turn both function selectors to **S**. Then set the ovens as described in "Starting the pyrolytic system".

Cleaning accessories with pyrolytic self-cleaning

Gaggenau baking trays and grill trays are coated with pyrolysis-proof enamel. To arrive at an optimum cleaning result, you are nevertheless advised to remove all accessories from the oven before the pyrolytic cleaning process. Only this will ensure optimum heat distribution.

If you would like to remove burnt-in residues from your baking tray or your grill tray with pyrolytic self-cleaning, it is imperative that you observe the following notes:

Notes




- Remove extreme soiling, roast juice and food remainders before pyrolytic self-cleaning. Food remainders, grease or roast juice can catch fire during pyrolytic self-cleaning.
- Only ever insert one baking tray or one grill tray in the lowest shelf in the oven.
- Insert the baking tray or the grill tray fully.
- The wire rack, rotisserie spit, cast roaster, baking stone, core temperature probe or other accessories must not be cleaned by pyrolytic self-cleaning.

Trouble shooting

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

Disruption	Possible cause	Solution
Appliance not working, no display	Plug not inserted	Connect the appliance to the electricity mains
	Power failure	Check whether other kitchen appliances are working
	Fuse defective	Check in the fuse box whether the fuse for the appliance is in working order
	Operating error	Switch off the fuse for the appliance in the fuse box and switch it on again after about 60 seconds
Appliance cannot be started	Appliance door is not quite closed	Close appliance door
Appliance does not work, display does not respond.  appears in the display	Child lock activated	Deactivate the child lock (refer to <i>Child lock</i> section)
Appliance switches off on its own	Safety shut-off: the appliance has not been operated for longer than 12 hours	Confirm the message with  , switch off the appliance and set it again.
Appliance does not heat up,  appears in the display	Appliance is in demo mode	Deactivate the demo mode in the basic settings
Error message "Exxx"		If an error message is displayed, turn the function selector to 0; if the display goes out, there was a non-recurring problem. If the error occurs repeatedly or the display remains on, please contact the after-sales service and inform them of the error code.


Power cut

Your appliance can bridge a power cut of a few seconds. Operation continues.

If the power cut was for a longer period and the appliance was in operation, a message appears in the display. Operation is interrupted.

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

Demo mode

If the  symbol appears in the display, the demo mode is activated. The appliance does not heat up.

Briefly disconnect the appliance from the mains (switch off the household fuse or the circuit breaker in the fuse box). Following this, deactivate the demo mode in the Basic settings within 3 minutes (refer to the *Basic settings* section).

Replacing the oven light bulb

It is possible to replace the oven light. Heat-resistant halogen bulbs can be obtained from the after-sales service or from a specialist retailer. Only use halogen bulbs of the same type.

- Top oven light, BO 450/451/470/471:
60 W/230 V/G9
Top oven light, BO 480/481, BX 480/481:
75 W/230 V/G9
- Side oven light: 10 W/12 V/G4

Risk of electric shock!

When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

Note: Always remove the new halogen bulb from the packaging using a dry cloth. This increases the service life of the bulb.

Replacing the ceiling light

- 1 Loosen the screw on the lamp cover. Tilt down the lamp cover.
- 2 Pull out the bulb. Insert the new bulb.
- 3 Tilt the lamp cover up and screw it back on.
- 4 Switch the circuit breaker back on.

Replacing the side light

- 1 Place a tea towel in the oven to prevent damage.
- 2 Pull out the shelf after undoing the knurled nuts.
- 3 Push the top mounting bracket back and remove the glass cover.
- 4 Pull out the bulb. Insert the new bulb.
- 5 Insert the glass cover under the bottom mounting bracket and press it down firmly on the top. The sloping edges of the glass cover must face to the interior of the oven.
- 6 Remove the tea towel.
- 7 Switch the circuit breaker back on.

Replacing the glass cover


If the glass cover in the oven is damaged, it must be replaced. You can obtain covers from the after-sales service. Please supply your appliance's E number and FD number.

After-sales service

In the event of repairs please contact our after-sales service. We are committed to find the best solution also in order to avoid an unnecessary call-out.

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the front side when you open the appliance door.

For future reference you can note the data of your appliance and the telephone number of our after-sales service below.

E-Nr.	FD-Nr.
<hr/>	
After-sales service 	

Please note that calling out an after-sales service technician is not free of charge, even within the warranty period, should the problem result from an operating error.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB	0844 89289988 Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.
IE	01450 2655
AU	1300 727 421
NZ	09 477 0492

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Settings table and tips

Notes

- The specified values are for your orientation. The temperature and duration depend on the quality and condition of the food.
- Always preheat the oven. This ensures you achieve the best cooking results. The specified cooking times apply to a preheated appliance.
- Pay attention to only opening the door of the preheated oven briefly and to filling the appliance swiftly.
- Temperature ranges are specified in the tables. We recommend that you begin with the lowest temperature. If required, set it higher the next time. A lower temperature produces more even browning.
- The recommended mode is printed in bold.

Baking table

- It is best to use dark-coloured metal baking tins because they absorb the heat better.
- To find out whether your sponge cake is baked through, insert a cocktail stick into the cake at its deepest point. If the cocktail stick comes out clean, the cake is ready.
- Use the hot air mode for baked items using yeast dough.
- Raising dough (proofing):
 - Set the dough proofing mode. The basic temperature setting is 38 °C.
 - Set 38 - 40 °C for large volumes (e.g. bread). This will ensure that the dough rises evenly from the center to the edge.
 - You can enter 40 - 45 °C for small items (such as cinnamon rolls or bread rolls).

Baked items	Shelf levels for 4 levels (for 5 levels)	Hot air Temperature in °C	Eco hot air Temperature in °C	Hot air + bottom heat Temperature in °C	Top heat + bottom heat Temperature in °C	Baking time in min.
Swiss roll	2 (3)				210	7 - 9
Sponge flan base	2 (3)				165 - 175	30 - 35
Fruit flan on yeast dough	2 (3)	165			165 - 175	40 - 45
Fruit flan on shortcrust pastry	2 (3)	165	165	165	165 - 175	40 - 45
Small puff-pastry baked items	2 / 1+3* (3 / 2+4*)	180	180		190	15 - 20
Cheesecake (tall)	2 (3)	165	165	165	165 - 170	90 - 100
Cheesecake slice (flat)	2 (3)	165	165	165	165 - 175	45 - 50
Sponge cake (round)	2 (3)	160 - 170	160 - 175		170 - 175	50 - 60
Loaf cake	2 (3)	160 - 170	160 - 175		170 - 175	50 - 60
Ring cake (tall)	1 (2)	160 - 175			165 - 175	40 - 50
Biscuits	2 / 1+3* (3 / 2+4*)	160 - 175	160 - 175		165 - 170	15 - 20
Plaited loaf	2 (3)	165			165 - 170	30 - 40
Tray bake (dry topping)	2 (3)	165 - 170	165 - 170		165 - 170	40 - 50
Tray bake (moist topping)	2 (3)	165 - 170	165 - 170	170	165 - 170	40 - 50
Cream puffs	2 / 1+3* (3 / 2+4*)	180	180		180 - 190	20 - 25
Multigrain bread	2 (3)	200/170**			210/170**	40 - 50

* In the Eco hot air and Hot air operation modes, you can bake on more than one level at the same time.

** Preheat the appliance to the specified temperature. Switch back to the second temperature indicator when sliding the food in.

Baking tips and tricks

What to do if...	The solution
... your cake baked on a tray is too light at the bottom?	Insert the cake one level lower and remove all other accessories from the oven.
... your cake baked in a tin is too light at the bottom?	Do not insert the baking tin in the oven on the tray, but on the rack.
... your cake/biscuits are too dark at the bottom?	Insert the cake/biscuits at a higher level.
... your cake is too dry?	Set the oven temperature slightly higher. Preheat the oven.
... your cake is too moist inside or if meat is not done inside?	Set a slightly lower baking or roasting temperature. Note: you cannot shorten baking or roasting times by increasing temperatures. It is better to choose a slightly longer baking or roasting time and to allow the dough to rise longer.
... your tin-baked or loaf cake is too dark at the back when using hot air?	Don't place the cake pan directly in front of the oven's rear wall, but in the center.
... the cake sinks?	Next time, use less liquid or set the oven temperature lower by 10°C. Pay attention to the mixing times specified in the recipe. Do not open the oven door too early.
... the cake has risen in the middle and is lower at the sides?	Grease the spring form's edge. After baking, loosen the cake carefully with a knife.
... your cake is too dark at the top?	Insert it at a lower level, choose a lower temperature and bake the cake slightly longer.
... your cake is too dark at the bottom?	Insert it at a higher level and choose a lower temperature the next time.
... your fruit flan becomes too light at the bottom and fruit juices spill over?	Use the deeper grill tray for baking next time.
... your cake is too dry at the bottom?	Use a toothpick to pierce small holes in the finished cake. Then trickle fruit juice or an alcoholic beverage over it. The next time, choose a temperature 10°C higher and shorten the baking time.
... your bread or cake looks good (done) from the outside, but is doughy or too moist on the inside?	Next time, use a little less liquid and bake a little longer at a lower temperature. In the case of cakes with a moist topping, pre-bake the base first, scatter almonds or breadcrumbs over it and then add the topping. Pay attention to recipes and baking times.
... you have baked on several levels and the result on the top tray is darker than on the lower one?	Choose a slightly lower temperature and the result will be evenly brown. Trays you have inserted at the same time need not be finished at the same time. Leave the bottom trays to bake a little longer for 5 - 10 minutes or insert them earlier.
... biscuits do not come off the tray?	Briefly place the tray in the oven again and immediately remove the biscuits.
... your cake does not come off when you turn it out?	Carefully loosen the edge with a knife. Turn out the cake again and cover the tin several times with a wet, cold cloth. Next time, grease the tin well and additionally scatter breadcrumbs into it.

Roasting table

- You can use any heat resistant ovenware. Place the ovenware in the middle of the rack. For large roasts, you can also use the grill tray.
- You can remove the side slide-in racks to prepare bulky food. Place the wire rack directly on the bottom of the oven and then place the food or the roaster on the wire rack. Do not place the food or the roaster directly on the enamelled bottom.
- When removing it, place glass cookware on a dry dishcloth or rack and not on a cold or wet surface. The glass could crack.
- Once the roast is finished, you should leave it for another 10 minutes in the switched off, closed oven. This way, meat stays juicier.
- Poultry becomes crispy brown if you coat it with butter, salty water, dripped off fat or orange juice towards the end of the cooking time.
- In the case of duck or goose, pierce the skin under the wings to allow the fat to drip off.
- Use the insert rack (depending on the version, an accessory or special accessory) in the grill tray for roasting. If you add a little water to the grill tray, the meat juice will be collected and the oven will stay cleaner.

Dishes	Shelf levels for 4 levels (for 5 levels)	Hot air Temperature in °C	Full surface grill + circulated air Temperature in °C	Top heat + bottom heat Temperature in °C	Cooking time in min.	Core temperature in °C
Beef						
Beef joint (1.5 kg)*	2 (3)	180		180	60 - 90	
Sirloin, rare (1.5 kg)	2 (3)	230/180**	230/180**		45 - 50	45 - 50
Sirloin, medium (1.5 kg)	2 (3)	230/180**	230/180**		60 - 70	55 - 65
Sirloin, well-done (1.5 kg)	2 (3)	230/180**			90 - 100	70 - 80
Pork						
Pork joint (1.5 kg)	2 (3)	230/180**	230/180**		60 - 70	75 - 80
Pork joint with crackling (1.5 kg)	2 (3)	180/200***	180/200***		60 - 70	75 - 80
Smoked pork (1.5 kg)	2 (3)	180/160**			40 - 50	65 - 70
Pork knuckle	2 (3)	150/200***	150/200***		50 - 60	80 - 85
Rolled joint	2 (3)	230/180***	230/180***		60 - 70	75 - 80
Veal						
Roast veal	2 (3)	230/180**		230/180**	60 - 70	75 - 80
Veal knuckle	2 (3)	150/180***	150/180***		50 - 60	75
Veal loin	2 (3)	160 - 170			20	70 - 75
Stuffed breast of veal*	2 (3)	120 - 130			120	75 - 80
Game						
Wild boar joint*	2 (3)	170 - 180			60 - 90	
Leg of roe venison*	2 (3)	170 - 180			60 - 80	75 - 80
Saddle of venison	2 (3)	165 - 175		170 - 180	20 - 25	65 - 70
Leg of lamb*	2 (3)	180 - 200			35 - 45	65 - 75
Poultry						
Duck (2 - 3 kg)	2 (3)	160/190***		160/190***	100 - 120	80 - 85
Duck breast	2 (3)	160		160	15 - 20	70

* First, sear the meat on all sides in a casserole dish on the hob.

** Sear the meat at a high temperature and switch back to a lower temperature after 15 - 20 minutes.

*** Cook the meat at a low temperature and increase the temperature for the last 15 - 20 minutes.

Dishes	Shelf levels for 4 levels (for 5 levels)	Hot air Temperature in °C	Full surface grill + circulated air Temperature in °C	Top heat + bottom heat Temperature in °C	Cooking time in min.	Core temperature in °C
Goose (2 - 3 kg)	2 (3)	160/190***		160/190***	100 - 120	85 - 90
Turkey (3 - 4 kg)	2 (3)	160/190***		160/190***	120 - 180	85 - 90
Roast chicken	2 (3)	180	180		50 - 60	85

* First, sear the meat on all sides in a casserole dish on the hob.

** Sear the meat at a high temperature and switch back to a lower temperature after 15 - 20 minutes.

*** Cook the meat at a low temperature and increase the temperature for the last 15 - 20 minutes.

Roasting tips and tricks

What to do if...	The solution
... the roast is too dark and the crust is burnt in places?	Check the insertion level and the set roasting temperature.
... the roast looks good, but the sauce is burnt ?	Choose smaller roasting cookware the next time and add more liquid.
... the roast looks good, but the sauce is too light and watery?	Choose larger roasting cookware the next time and use less liquid.
... the table does not contain any data for the weight of the roast?	Choose the data according to the next lowest weight and extend the time.

Grilling table

Caution! Only grill with the oven door closed.

- For roasting use the wire rack that fits the grilling tray (accessory or special accessory, depending on the version). Pour a small amount of water into

the grilling tray to collect dripping fat and keep the oven clean.

- The pieces of meat should be evenly thick (at least 2 - 3 cm). Thus they will brown evenly and remain juicy inside. Do not salt steaks before grilling. Place the food directly on the wire rack.

Dishes	Shelf levels for 4 levels (for 5 levels)	Temperature in °C	Full surface grill in min. 1st side/2nd side	Full surface grill + circulated air in min. 1st side/2nd side	Total cooking time in min.
Sliced pork belly	3 (4)	180 - 200	6 / 4	5 / 5	10
Shish kebab	3 (4)	190		8 / 8	16
Sausage	3 (4)	200	5 / 4		9
Merguez (grilled sausage)	3 (4)	200		6 / 6	12
Roast chicken*	2 (3) do not preheat	180		30 / 30	60
Chicken legs	3 (4)	180	20 / 20	15 / 15	30 - 40
Spare ribs	3 (4)	180 - 200	15 / 15	12 / 12	24 - 30
Pork knuckle**	2 (3)	150/200			50 - 60
Trout	3 (4)	180 - 200	8 / 8		16
Vegetable skewers	3 (4)	200	7 / 7		14

* For appliances that have a rotary spit, it is best to use the rotary spit in the Grill operation mode.

** Do not turn the pork knuckles. Increase the temperature for the last 15 - 20 minutes.

*** These dishes must be gratinéed or browned as desired.

Dishes	Shelf levels for 4 levels (for 5 levels)	Temperature in °C	Full surface grill in min. 1st side/2nd side	Full surface grill + circulated air in min. 1st side/2nd side	Total cooking time in min.
Prawn skewers	3 (4)	175	7 / 7		14
Browning and "au gratin"					
Toasted sandwich	3 (4)	190			5 - 7
Crème caramel***	4 (5) do not preheat	250			
Crème brûlée***	4 (5) do not preheat	250			
Cake with meringue***	3 (4) do not preheat	250			
* For appliances that have a rotary spit, it is best to use the rotary spit in the Grill operation mode.					
** Do not turn the pork knuckles. Increase the temperature for the last 15 - 20 minutes.					
*** These dishes must be gratinéed or browned as desired.					

Defrosting

- Set the "Defrosting" operation mode.
- Slide the wire rack with the frozen food into the second shelf level (in the third shelf level if there are five shelf levels). Slide the grill tray underneath to catch any excess liquid.
- Defrost large pieces of meat (joints, chicken, etc.) at 45 - 50 °C so that the outside does not cook. Small or flat pieces can be defrosted at 50 - 55 °C.
- Remove the food from the packaging before defrosting.
- Only defrost the quantity you need immediately.
- Remember: Once defrosted, food may not keep for as long and spoils faster than fresh food. Process thawed food immediately and cook it thoroughly.

Health risk!

When defrosting food from animal sources, you must remove the liquid that escapes during defrosting. It must never come into contact with other food.

Bacteria could be transferred.

Slide the grill tray under the food. Pour away the excess liquid collected from the meat and poultry. Then clean the sink and rinse with plenty of water. Clean the grill tray in hot soapy water or in the dishwasher.

After defrosting, operate the oven for 15 minutes using Hot air at 180 °C.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products that are heated to high temperatures, such as potato crisps, chips, toast, bread rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

Tips for keeping acrylamide to a minimum when preparing food

General	Keep cooking times as short as possible. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	With Hot air, max. 180 °C.
Biscuits	Egg or egg yolk reduce the formation of acrylamide. Spread out a single layer evenly on the baking tray.
Oven chips	Cook at least 400 g at once on a baking tray so that the chips do not dry out.

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