

EB 388 610

Built-in 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

Signal Words for Safety and Best Use

WARNING

This indicates that death or serious injuries may occur as a result of non-observance of this warning.

CAUTION

This indicates that minor or moderate injuries may occur as a result of non-observance of this warning.

NOTICE: This indicates that damage to the appliance or property may occur as a result of non-compliance with this advisory.

Note: This alerts you to important information and/or tips.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

WARNING

When properly cared for, your new appliance has been designed to be safe and reliable. Read all instructions carefully before use. These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. When using kitchen appliances, basic safety precautions must be followed, including those in the following pages.

Proper Installation and Maintenance

Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.

This appliance must be properly installed and grounded by a qualified technician. Connect only to properly grounded outlet. Refer to Installation Instructions for details.

This appliance is intended for normal family household use only. It is not approved for outdoor use. See the Warranty. If you have any questions, contact the manufacturer.

Do not store or use corrosive chemicals, vapors, flammables or nonfood products in or near this appliance. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury.

Do not operate this appliance if it is not working properly, or if it has been damaged. Contact an authorized servicer.

Do not obstruct oven vents.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center.

In the event of an error the display flashes and beeps continuously. If this happens during self-clean, disconnect appliance from the power supply and call a qualified technician.

In the event of an error the display flashes and beeps continuously. Disconnect appliance from the power supply and call a qualified technician.

WARNING

When removing the door make sure oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in burns.

The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breaking.

Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause injury or damage.

Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

Lay the door on a flat smooth surface so that the door cannot fall over. Failure to do so may result in personal injury or damage to the appliance.

WARNING

To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing door. Also, do not force door open or closed - the hinge could be damaged and injury could result.

WARNING

Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns. The lenses (if equipped) must be in place when using the appliance. The lenses (if equipped) serve to protect the light bulb from breaking. The lenses (if equipped) are made of glass. Handle carefully to avoid breaking. Broken glass can cause an injury.

WARNING

Light socket is live when door is open if main power supply is not turned off.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Fire Safety

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven. Aluminum foil linings may also trap heat, causing a fire hazard.

If materials inside an oven or warming drawer should ignite, keep door closed. Turn off the appliance and disconnect the circuit at the circuit breaker box.

WARNING

Use this appliance only for its intended use as described in this manual. NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in overheating the appliance. Never use the appliance for storage.

Always have a working smoke detector near the kitchen.

In the event that personal clothing or hair catches fire, drop and roll immediately to extinguish flames.

Have an appropriate fire extinguisher available, nearby, highly visible and easily accessible near the appliance.

Smother flames from food fires other than grease fires with baking soda. Never use water on cooking fires.

WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- a) SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- b) NEVER PICK UP A FLAMING PAN – You may be burned.
- c) DO NOT USE WATER, including wet dishcloths or towels – a violent steam explosion will result.
- d) Use an extinguisher ONLY if:
 - You know you have a Class ABC extinguisher, and you already know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department is being called.
 - You can fight the fire with your back to an exit.

Burn Prevention

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, potholders, 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. Among these surfaces are oven vent openings, surfaces near these openings and oven doors.

Exercise caution when opening the appliance. Standing to the side, open the door (or drawer) slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the unit. After the release of hot air and/or steam, proceed with your cooking. Keep doors shut unless necessary for cooking or cleaning purposes. Do not leave open doors unattended.

Do not heat or warm unopened food containers. Build-up of pressure may cause the container to burst and cause injury.

Use caution when cooking foods with high alcohol content (e.g. rum, brandy, bourbon) in the oven.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

Alcohol evaporates at high temperatures. There is a risk of burning as the alcohol vapors may catch fire in the oven. Use only small quantities of alcohol in foods, and open the oven door carefully.

Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the heating elements.

CAUTION

To avoid possible injury or damage to the appliance, ensure rack is installed exactly per installation instructions and not backwards or upside down.

Always use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Secure all loose garments, etc. before beginning. Tie long hair so that it does not hang loose, and do not wear loose fitting clothing or hanging garments, such as ties, scarves, jewelry, or dangling sleeves.

Child Safety

When children become old enough to use the appliance, it is the legal responsibility of the parents or legal guardians to ensure that they are instructed in safe practices by qualified persons.

Do not allow anyone to climb, stand, lean, sit, or hang on any part of an appliance, especially a door, warming drawer, or storage drawer. This can damage the appliance, and the unit may tip over, potentially causing severe injury.

Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to play in its vicinity, whether or not the appliance is in use.

CAUTION

Items of interest to children should not be stored in an appliance, in cabinets above an appliance or on the backsplash. Children climbing on an appliance to reach items could be seriously injured.

Cleaning Safety

IMPORTANT SAFETY NOTICE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. The burning of gas cooking fuel and the elimination of soil during self-cleaning can generate some by-products which are on the list. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.

When self-cleaning, confirm that the door locks and will not open. If the door does not lock, do not run Self-Clean. Contact service.

Wipe out excessive spillage before self-cleaning the oven.

Birds have very sensitive respiratory systems. Keep pet birds out of the kitchen or other rooms where kitchen fumes could reach them. During self-clean, fumes are released that may be harmful to birds. Other kitchen fumes such as overheating margarines and cooking oils may also be harmful.

Keep oven free from grease build up.

Cookware Safety

NOTICE: Do not place food directly on oven bottom.

Follow the manufacturer's directions when using cooking or roasting bags.

Do not clean parts or accessories in the self-clean oven.

WARNING

Risk of electric shock

Use of a wrong core temperature probe can damage the insulation. Use only the core temperature probe intended for this appliance.



IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

State of California Proposition 65

Warnings

WARNING

This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

Causes of Damage

- Accessories, foil, baking paper or cookware on the bottom of the oven interior: do not place any accessories on the bottom of the oven interior. Do not line the bottom of the oven interior with any type of foil whatever or baking paper. Do not place cookware on the bottom of the oven interior when a temperature above 122°F (50 °C) is set. This produces a build-up of heat. Baking and roasting times are no longer correct and the enamel is damaged.
- Water in the hot oven interior: Never pour water into the hot oven interior. Steam is produced. Damage to the enamel can arise due to the temperature change.
- Do not leave moist groceries in a closed oven for an extended period of time. It can lead to corrosion inside the oven.
- Fruit juice can leave stains in the oven. Always remove fruit juice immediately and wipe up first with a damp and then a dry cloth.
- Cooling with the appliance door open: only allow the oven cavity 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.
- Highly soiled door seal: the appliance door will no longer close properly during operation if the door seal is highly soiled. Adjoining furniture fronts may be damaged. Always keep the door seal clean.
- Appliance door as a seat or storage surface: do not stand, sit or hang on the appliance door. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance type, accessories can scratch the door pane when closing the appliance door. Always slide accessories fully into the oven interior.
- Do not hold or carry the appliance by the door handle. The door handle cannot carry the weight of the device and could break off.

Protecting the environment

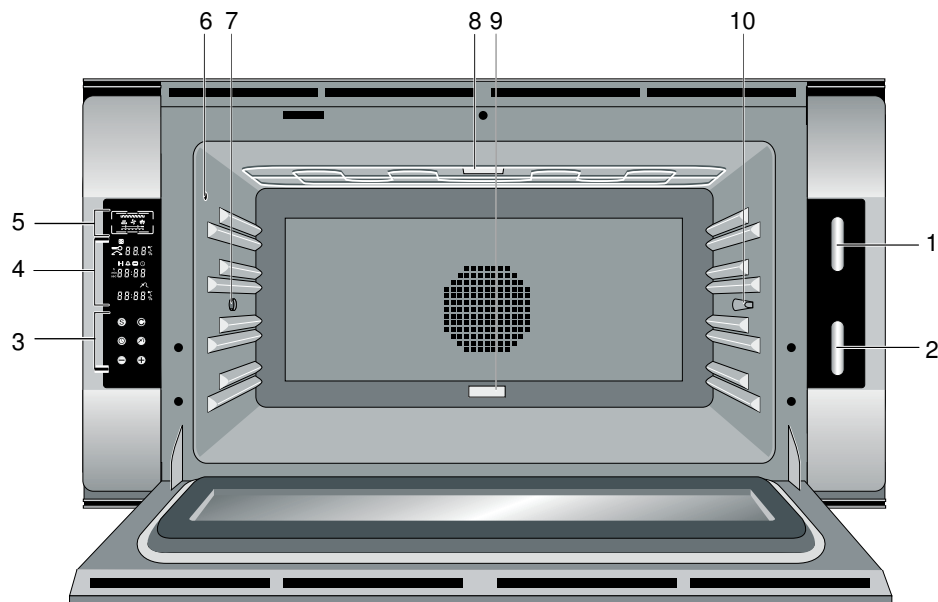
Unpack the appliance and dispose of the packaging in line with environmental requirements.

Tips for saving energy

- Open the appliance door as little as possible while cooking, baking or roasting.
- Use dark, black-painted or enameled baking forms. These absorb the heat particularly well.
- It is best to bake several cakes in succession. The oven is still warm. This shortens the baking time for the second cake. You can also slide in two loaf tins next to each other.
- In the hot air mode, you can bake simultaneously on several levels.
- For longer cooking times, you can switch off the oven 10 minutes before the end of the cooking time and you can use the residual heat to finish cooking.

Getting to know the appliance

Oven



1	Temperature selector
2	Mode selector
3	Function keys
4	Display functions
5	Display mode
6	Socket for core temperature probe
7	Holder for rotisserie spit
8	Oven lighting
9	Socket for baking stone
10	Locking element for rotisserie spit

NOTICE: Do not place food directly on oven bottom.

Do not obstruct oven vents.

Displays and controls



Key	Function
S	Start/status
C	ON/OFF Rotisserie spit
⌚	Timer functions
🍷	Core temperature probe
- +	Increase value/reduce value

Symbol	Meaning
🔒	Child lock
🔑	Door locking

Symbol	Meaning
	Heating
	Duration, end
	Timer/alarm time
	Cooking time
	Clock
	Core temperature probe
	Set temperature/power
	Time display
	Current temperature/power

Operating modes

The following operating modes are at your disposal. To select the operating mode, turn the mode selector

until the required function appears in the mode display.

Display	Temperature	Mode	Use
	125 - 570° F (50 - 300 °C)	Convection	Baking, roasting, thawing, drying, desiccating, sterilising
	125 - 570° F (50 - 300 °C)	Convection + bottom heat	Baking, roasting
	125 - 570° F (50 - 300 °C)	Broiling + Convection	Temperature controlled broiling with convection, intensive broiling with convection
	300 - 570° F (150 - 300 °C)	Broiling*	Power-controlled broiling
	300 - 570° F (150 - 300 °C)	Economy Broiling*	Power-controlled broiling with the left grill
	125 - 570° F (50 - 300 °C)	Bottom heat	Crisping up or cooking and keeping warm from below
	125 - 570° F (50 - 300 °C)	Bottom heat + 1/3 top heat	Crisping up or cooking and keeping warm from below and, to some extent, from above
	125 - 570° F (50 - 300 °C)	Top heat + bottom heat	Baking and roasting
	125 - 570° F (50 - 300 °C)	Top heat + 1/3 bottom heat	Crisping up or cooking and keeping warm from above and, to some extent, from below
	125 - 570° F (50 - 300 °C)	Top heat	Crisping up or cooking and keeping warm
	125 - 570° F (50 - 300 °C)	Baking stone (with special accessory only)	Baking stone for baking bread and pizza
	905° F (485 °C)	Pyrolytic self-clean function	Oven interior self-cleaning
*50% → 300° F (150 °C)		80% → 470° F (240 °C)	
60% → 360° F (180 °C)		90% → 520° F (270 °C)	
70% → 410° F (210 °C)		100% → 570° F (300 °C)	

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. Depending on the appliance version, the warm 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 while and then switches off automatically.

CAUTION

Do not cover up the ventilation slots. Otherwise, the appliance will become overheated.

Your accessories

Your included accessories are suitable for many dishes. Make sure you always insert accessories into the interior the right way round.

Use the accessories only as indicated. The manufacturer assumes no liability for incorrect usage of the accessories.

Inserting accessories

The gridiron features a latching function. The latching function prevents tilting of the gridiron when pulling it out. You must insert the gridiron in the cooking interior correctly so that tilt protection will work.

When pushing in the gridiron, make sure that the latching lugs at the side point up.

Accessories

As standard, your device comes with the following accessories:

- 2 Baking trays
- 1 Grill tray with grille
- 1 Gridiron
- 1 Plug-in core temperature probe

Special accessories

You can order the following accessories from your specialist dealer:

BS 020 002	Pizza paddle, set of 2
DS 070 062	Rotisserie spit
GP 032 062	Grill tray, enameled 1.5" (39 mm) deep
GR 030 062	Gridiron, chrome-plated. Angled, without opening
GR 035 062	Gridiron, chrome-plated With opening and feet
KB 032 062	Baking tray, enameled 0.7" (18 mm) deep
KB 036 062	Baking tray, enameled 0.8" (20 mm) deep
PS 070 001	Baking stone Including heating element, baking stone support and pizza paddle

Before first use

Here you find out what you have to do before preparing meals with your appliance for the first time. Read the section entitled Important safety notes beforehand.

Setting the time

When you connect a new appliance or after a prolonged power failure, the time **08:00** appears in the time display.

Proceed as follows to set the time:

- 1 Press the ⌚ key four times. The ⌚ symbol flashes in the display.
- 2 Set the time with the + and – keys.
- 3 Press the S key. The time display lights up in the display.

You can also set the time later. Proceed in the same way to do this.

Note: When the oven is switched off, the time display is hidden to ensure compliance with the EU regulation on electricity consumption in the standby mode. Refer to the section entitled "Basic settings" to find out how to permanently display the time anyway.

Heating up the oven

Make sure there are no packaging remainders left in the interior.

Heat up the empty, closed oven to dispel the 'new' smell. An hour of hot air at 390° F (200° C) is ideal.

Then allow the oven to cool down and wipe the surfaces with a moist cloth.

Cleaning accessories

Before using accessories for the first time, thoroughly clean them with hot soapy water and a soft dish cloth.

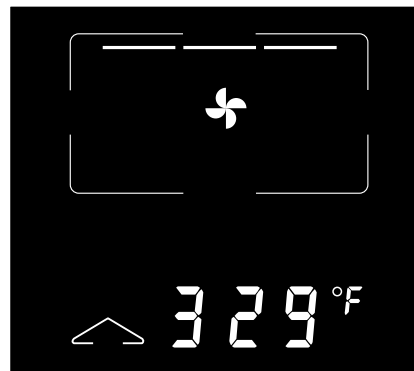
Note: Do not clean the baking stone with water and detergent. Cracks can appear in the material if a moist baking stone is heated up. If the baking stone should ever become moist, it must dry out completely before the next time it is heated up. This can take several days.

Operating the appliance

Turning on

- 1 Set the temperature selector to the required value. The temperature and the mode are displayed.
- 2 Set the required mode with the mode selector.

The warming up symbol ⇄ appears in the display until the set temperature has been reached. It appears again during post-heating.



Displaying the current temperature: You can query the current temperature in the cooking interior at any time. To do this, press the S key. The current temperature is shown briefly in the bottom part of the display.

Note: During continuous operation of the oven, system-related temperature fluctuations of up to 40° F (5 °C) above or below the set temperature are within the normal range.

Turning off

To switch off the oven, set the temperature selector to 0. The oven lighting goes off and the oven is in the standby mode.

Note: The time display goes off in the standby mode. Press any key to show the time again. Refer to the section entitled "Basic settings" to find out how to permanently display the time.

Settings table

The values in the settings table apply to a preheated appliance. They should only be regarded as

guidelines, since more or less heat may be required depending on the type and condition of the food.

Dishes	Convection	Top and Bottom heat	Level	Cooking time (approx. h:min) Recommended (core temperature)	Own
Cake/biscuits					
Swiss roll	360°F (180°C)	360 - 380°F (180-190°C)	2nd from below	00:19 - 00:20	
Sponge cake base	330°F (165°C)	330 - 350°F (165 -175°C)	2nd from below	00:30 - 00:35	
Yeast cake	330°F (165°C)	330 - 350°F (165-175°C)	2nd from below	00:30 - 00:35	
Cheesecake (high)	330°F (165°C)	330 - 350°F (165-175°C)	2nd from below	01:20 - 01:35	
Cheesecake slice	330°F (165°C)	330 - 350°F (165-175°C)	2nd from below	01:00 - 01:10	
Small cakes and biscuits	330°F (165°C)		1st/2nd/3rd from below	00:15 - 00:20	
		330 - 350°F (165-175°C)	2nd from below	00:15 - 00:20	
Ring cake (yeast dough)	330°F (165°C)	330 - 350°F (165-175°C)	1st from below	00:45 - 00:50	
Fruit flan	330°F (165°C)	330 - 350°F (165-175°C)	2nd from below	00:45 - 00:50	
Choux pastry (cream puffs)	360°F (180°C)	360 - 380°F (180-190°C)	2nd from below	00:25 - 00:30	
Mixed cake	330°F (165°C)	330 - 350°F (165-175°C)	2nd from below	00:55 - 01:00	
Meat					
Pork roast (1.5 kg)	430/360°F* (220/180°C)*		2nd from below	01:30 (180°F/80°C)	
Roast beef rare	530/390°F* (275/200°C)*		2nd from below	00:30 - 00:35 (105-120°F/40-50°C)	
Medium-rare	530/390°F* (275/200°C)*		2nd from below	00:45 - 00:50 (130-150°F/55-65°C)	
Well-done	530/390°F* (275/200°C)*		2nd from below	01:00 - 01:10 (150-165°F/65-75°C)	
Roast veal	350°F (175°C)		2nd from below	01:10 - 01:20	
Lamb	430/360°F* (220/180°C)*		2nd from below	01:10 (165°F/75°C)	
Venison					
Leg of venison	350 - 390°F (175-200°C)		2nd from below	01:30 - 01:40 (175-185°F/80-85°C)	
Wild boar	350 - 390°F (175-200°C)		2nd from below	01:30 - 01:40 (175-185°F/80-85°C)	
Poultry					
Poultry	360°F (180°C)		2nd from below	01:00 (195°F/90°C)	
Fish					
Fish fillet	390 - 440°F (200-225°C)		2nd from below	00:30 - 00:50	
Fish (1.5 - 2 kg)	390°F (200°C)		2nd from below	00:30 - 00:50	

* You are advised to reduce the temperature to the adjacent value after about 20 minutes!

Note: Always preheat your oven in the mode in which you intend to bake or roast. Baking times are lengthened by around 5 - 10 minutes when food is placed in the cold oven.


Timer functions

You can set the following timer functions:


- Cooking time
- Cooking time end
- Timer
- Stopwatch
- Alarm clock function

Use the operator control keys to operate the timer functions. Visual and audible signals assist you with operation:

Short deep tone	Selection is being made
Short high tone	Input completed
Deep tone sequence	Programmed value reached, awaiting confirmation
Flashing display symbol	Awaiting input or confirmation
Dashes in the display	No value programmed

Note: When you press the  key, set times are displayed for 10 seconds.

Correcting an input:

Press the  key. Within 10 seconds, correct the time value with the **+** and **-** keys. Confirm input with the **S** key. To clear an input, press the **+** and **-** keys at the same time.




Cooking time

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



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

Place your meal in the oven and set the temperature and mode you require with the temperature and mode selectors.



Programming the cooking time:

- 1 Press the  key once. The  and  symbols flash. The time display shows **--:--** or the current duration.




- 2 Set the required duration with the aid of the **+** and **-** keys.
- 3 Press the start key **S**. The  symbol goes off and the  lights up continuously.

After expiry of the duration:

The  flashes. An audible signal is sounded. The appliance ends heating. Press any key.  goes off, the signal tone goes off and heating is started again. Now set the temperature control to 0.

Correcting an input:

Press the  key. Within 10 seconds, correct the time value with the **+** and **-** keys. Confirm input with the **S** key. To clear an input, press the **+** and **-** keys at the same time.






End of cooking time

With this function you can move the end of the set cooking time to a later point in time.



To do this, enter the cooking time and program the required time for the end of the cooking time. The electronic circuitry calculated the corresponding starting time and starts cooking automatically.

Note: Note that easily perishable foodstuffs must not be left in the oven for too long.

Proceed as follows:

- 1 Set a cooking time (see section entitled "Cooking time")
- 2 Press the  key twice. The  and  symbols flash. The time display shows **--:--** or the current duration.
- 3 Set the required time with the aid of the **+** and **-** keys.
- 4 Press the start key **S**. The  symbol goes off and the  lights up continuously.

After expiry of the duration:

The  flashes. An audible signal is sounded. The appliance ends heating. Press any key. The  symbol goes off, the signal tone goes off and heating is started again. Now set the temperature control to 0.

Note: You can even program the switch-off time if you have not set a cooking time. Simply begin at point 2.

Timer

You can use the timer to program a period of time, e.g. as an egg timer. You can enter values between 00:01 seconds and 23:50 hours.

- 1 Press the + key. The → and 🔔 symbols flash. The time display shows --:-- or the current duration.



- 2 Set the required duration with + and -.
- 3 Press the S key. The 🔔 symbol and the elapsing timer are shown in the display. The timer starts, even without pressing the S key, if you do not enter anything for 5 seconds.

After expiry of the duration: the 🔔 flashes. An audible signal is sounded. Press any key to end the timer.

Note: While the set timer is running, you can view the time of the day by pressing the S key.

Alarm clock function

A signal tone can be triggered at any time of the day. The alarm clock function is independent of the other appliance functions.

Note: The alarm clock function does not switch off your appliance.

- 1 Press the ⌚ key three times. The → and 🔔 symbols flash. The time display shows --:-- or the current duration.



- 2 Set the required time with the aid of the + and - keys.
- 3 Press the start key S. The → symbol goes off and the 🔔 lights up continuously.

After expiry of the duration: The 🔔 symbol flashes. An audible signal is sounded. Press any key. 🔔 goes off and the signal tone is ended.

Stopwatch

You can use the stopwatch to monitor the cooking time of dishes without programming automatic deactivation, for example.

The time is displayed beginning at 00:00 and extending up to a maximum of 12 hours.

Switching the stopwatch on and off:

You start or switch off the stopwatch by pressing the - key.

Core temperature probe

⚠ WARNING

Risk of electric shock

Use of a wrong core temperature probe can damage the insulation. Use only the core temperature probe intended for this appliance.

⚠ WARNING

Risk of burns

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

The core temperature probe enables exact cooking to the spot. It measures the temperature between 85° F (30°C) and 210° F (99°C) inside the food cooked.

Use the included core temperature probe only. If you need a replacement, you can purchase one from our after-sales service (order No. 156 838, also available online in the eShop).

The core temperature probe can be damaged at temperatures above 480° F (250°C). Therefore, only ever use it in your electric oven (max. 445° F/230°C).

Suitable heating modes:

- Convection
- Convection + bottom heat
- Bottom heat
- Bottom heat + 1/3 Top heat
- Top heat + bottom heat
- Top heat + 1/3 Bottom heat
- Top heat

The set cooking interior temperature must be at least 50° F (10°C) higher than the set core temperature.

Always remove the core temperature probe from the oven interior after use. Never store it in the oven interior.

After every use, clean the core temperature probe with a moist cloth. Do not wash it in a dishwasher!

⚠ CAUTION

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

Insert the core temperature probe in the food to be cooked

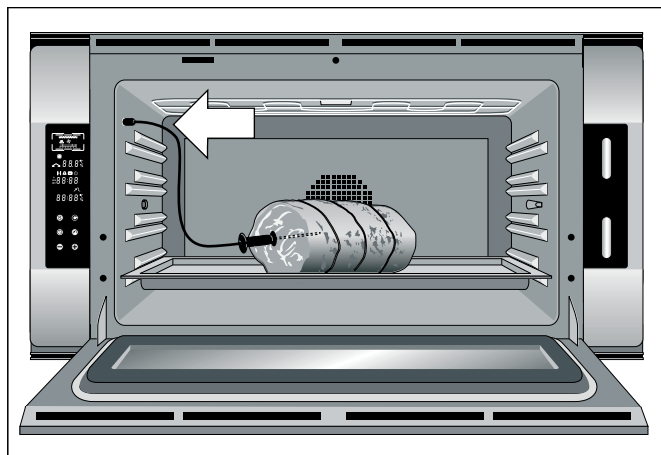
Insert the core temperature probe in the food to be cooked before you place it in the oven interior.

Insert the metal tip at the thickest point in the food you are cooking. Make sure that the end of the tip is approximately in the center. 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 center, but in the meat between the belly and upper leg.





Place the food to be cooked in the middle of the gridiron.

Setting the core temperature


⚠ WARNING


Risk of burns


If you only insert the core temperature probe after the appliance was already in operation, the cooking interior surface and accessories can be very hot. Use oven cloths!

- 1 Insert the core temperature probe in the socket on the top right of the cooking interior and close the appliance door.
Do not jam the core temperature probe's cable!  appear in the display. The core temperature appears in the core temperature display. The core temperature display flashes at a core temperature below 85° F (30° C) and above 210° F (99° C).
- 2 Set the heating mode and the cooking temperature with the rotary selectors.
- 3 Press the  key.



The  symbol flashes. The suggested temperature of 140° F (60° C) or a higher measured core temperature appears in the core temperature display.

- 4 Set the required core temperature (85 - 210° F / 30 - 99° C) with the + and - keys.
- 5 Press the S key to start the cooking mode. Once the food you are cooking has reached a core temperature of 85° F (30° C), the current core temperature appears in the display under the  symbol. You can change the set core temperature at any time.

Once the set core temperature is reached, a signal sounds and the  symbol flashes. The cooking mode is ended automatically.

Heating is started again by pressing any key.

- Turn the temperature selector to 0° to end heating.

⚠ WARNING

Risk of burns

The core temperature probe and cooking interior are hot. Allow the cooking interior to cool down before you pull out the core temperature probe or use oven cloths.

Note: If you leave the cooked food in the oven interior for some time after the cooking mode has ended, the core temperature will rise slightly due to the residual heat in the oven interior.

Cancelling cooking with a core temperature

Use an oven cloth to pull the core temperature probe out of the socket. The appliance continues to heat in the normal cooking mode.

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 143 - 149 °F (62 - 65 °C) after cooking.

Cooked food	Recommended core temperature
Beef	
Roast beef, fillet of beef, entrecote	
very rare	113 - 117°F (45 - 47 °C)
rare	122 - 126°F (50 - 52 °C)
medium-rare	137 - 140°F (58 - 60 °C)
well-done	158 - 167°F (70 - 75 °C)
Roast beef	176 - 185°F (80 - 85 °C)
Pork	
Roast pork	162 - 176°F (72 - 80 °C)
Back of pork	

Cooked food	Recommended core temperature
medium-rare	149 - 158°F (65 - 70 °C)
well-done	167°F (75 °C)
Meat loaf	185°F (85 °C)
Fillet of pork	149 - 158°F (65 - 70 °C)
Veal	
Roast veal, well-done	167 - 176°F (75 - 80 °C)
Breast of veal, stuffed	167 - 176°F (75 - 80 °C)
Back of veal	
medium-rare	137 - 140°F (58 - 60 °C)
well-done	149 - 158°F (65 - 70 °C)
Fillet of veal	
rare	122 - 126°F (50 - 52 °C)
medium-rare	137 - 140°F (58 - 60 °C)
well-done	158 - 167°F (70 - 75 °C)
Venison	
Saddle of venison	140 - 157°F (60 - 70 °C)
Leg of venison	158 - 167°F (70 - 75 °C)
Venison steak	149 - 158°F (65 - 70 °C)
Rack of hare, rack of rabbit	149 - 158°F (65 - 70 °C)
Poultry	
Chicken	185°F (85 °C)
Guinea fowl	167 - 176°F (75 - 80 °C)
Goose, turkey, duck	176 - 185°F (80 - 85 °C)
Duck breast	
medium-rare	131 - 140°F (55 - 60 °C)
well-done	158 - 176°F (70 - 80 °C)
Ostrich steak	140 - 149°F (60 - 65 °C)
Lamb	
Leg of lamb	
medium-rare	140 - 149°F (60 - 65 °C)

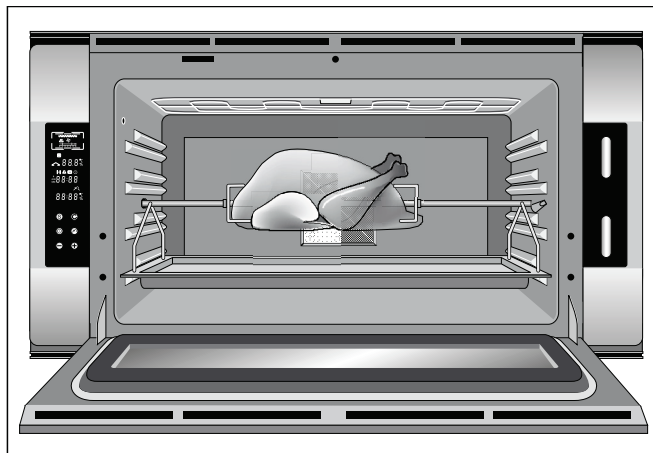
Cooked food	Recommended core temperature
well-done	158 - 176°F (70 - 80 °C)
Saddle of lamb	
medium-rare	131 - 140°F (55 - 60 °C)
well-done	149 - 167°F (65 - 75 °C)
Mutton	
Leg of lamb	
medium-rare	158 - 167°F (70 - 75 °C)
well-done	176 - 185°F (80 - 85 °C)
Saddle of lamb	
medium-rare	158 - 167°F (70 - 75 °C)
well-done	176 °F (80 °C)
Mutton	
Fillet steak	144 - 149°F (62 - 65 °C)
Whole	149°F (65 °C)
Terrine	144 - 149°F (62 - 65 °C)
Miscellaneous	
Bread	194°F (90 °C)
Vol-au-vent	162 - 167°F (72 - 75 °C)
Terrine	140 - 158°F (60 - 70 °C)
Foie gras	113°F (45 °C)

Rotisserie spit (special accessory)

You can use the "rotisserie spit" function with all operating modes.

⚠ CAUTION

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



Fitting and securing a roast


As far as possible, place the roast in the centre of the rotisserie spit.

Fasten the roast at both ends with the retaining clips.

You can also tie down the roast with kitchen thread. In the case of poultry, tie the wing ends under the back and the legs on the rump. Then, they will not get too dark. Pierce the skin under the wings so the fat can drain off.

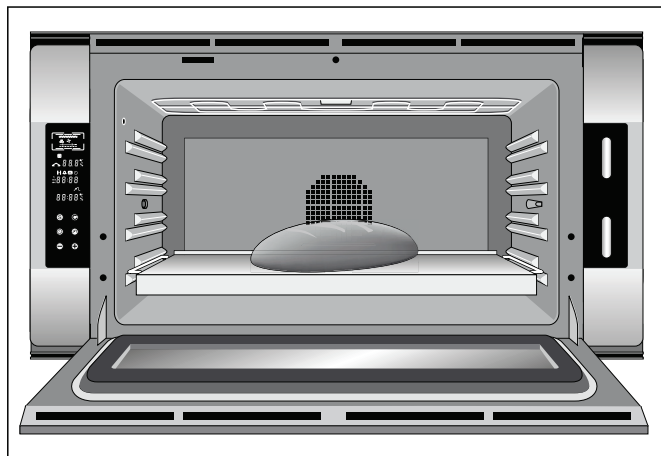
Choose the oven temperature according to the data in the table. If the temperature is too high, the meat or poultry becomes too dark on the outside. It stays largely raw on the inside.

Inserting the rotisserie spit


- 1 Insert the left and right support brackets in the holes on the grill pan.
- 2 Place the rotisserie spit on the grill frame and push it into the cooking interior.
- 3 Insert and hook the right side of the rotisserie spit into the locking element in the cooking interior.
- 4 Turn the drive on and off with the **C** key. The  symbol appears in the mode display when the rotisserie spit is activated.

Baking stone (special accessory)

With the baking stone you achieve baking results that are comparable to those of a solid stone oven.



Using the baking stone

- 1 Plug the heating element into the baking stone socket on the rear wall of the oven.
- 2 Insert the oven rack with the baking stone in the oven in the first level from below.
Note: Use the included wooden paddle to push in your items for baking.
- 3 Set the mode selector to the baking stone function , and set the temperature selector to the required temperature.

Cleaning the baking stone

Use a soft brush to remove soiling and dough remainders.

Notes


- Do not clean the baking stone with water and detergent.
- Lasting stains can remain on the baking stone despite cleaning. These do not have a detrimental effect on the taste of baked items, though.

Child lock

The child lock prevents children from inadvertently switching on the appliance.


Activating the child lock

Requirement: temperature selector is not set to 0.

- 1 Keep the S key pressed.
- 2 Switch off the oven with the temperature selector. The child lock is active and the  symbol flashes.

The selector switches can now be operated without triggering a heating cycle.

Deactivating the child lock

- 1 Hold down the S key.
- 2 Switch on the oven with the temperature selector. The  symbol in the display goes off.

The child lock has been cancelled. You can once again switch on the appliance in the usual manner.

Basic settings

You can adapt the following basic settings:

- Temperature display: °C/°F
- Time display: 12h (am/pm)/24h
- Time display on standby: ON/OFF

Note: : When the time display is activated, the electricity consumed by the appliance exceeds the electricity consumption in the standby mode that is legally prescribed in the EU.

How to operate the options menu:

- 1 Set the temperature and mode selector to 0.
- 2 Press the S and keep it pressed.
- 3 Turn the mode selector to the right.
- 4 Release the S key.
- 5 You can now select the various functions by turning the mode selector:
 - Position 1: temperature display °C/°F
 - Position 2: time display 12h/24h
 - Position 3: time display ON/OFF
- 6 Set the required values with + and -.
- 7 Press the S key to confirm.

To quit the options menu, set the mode selector to 0 or turn the temperature selector to any position.

Cleaning and maintenance

WARNING

Risk of burns

The appliance becomes very hot. Never touch the hot inside surfaces of the oven interior or heating elements. Always allow the appliance to cool down. Keep children away.

WARNING

Risk of electrical shock

Moisture entering the appliance can cause an electrical shock. Don't use a high-pressure cleaner or steam cleaner.

Cleaning agents

Pay attention to the information in the table to ensure that the various surfaces are not damaged by incorrect cleaning agents. Do not use any

- sharp or abrasive cleaning agents
- highly alcoholic cleaning agents
- hard abrasive pads or cleaning sponges
- high-pressure or steam cleaners

Thoroughly rinse out new sponge cloths before use.

Area	Cleaning agent
Oven front	Hot soapy water: Clean with a dishcloth and dry with a soft cloth. Do not use any glass cleaner or scrapers.
Stainless steel	Hot soapy water: Clean with a dishcloth and dry with a soft cloth. Remove scale, grease, starch and protein stains immediately. Corrosion can form under such stains. Stainless care products that are suitable for warm surfaces are obtainable from after-sales service or trade dealers. Apply a wafer-thin coat of care product with a soft cloth.
Door panes	Glass cleaner: Clean with a a soft cloth. Do not use any glass scrapers.
Oven interior	Hot soapy water: Clean with a dishcloth. Use oven cleaner for extreme soiling. Use in the cold cooking interior only.

Area	Cleaning agent
Glass cover of the oven lamp	Hot soapy water: Clean with a dishcloth.
Seal Do not remove!	Hot soapy water: Clean with a dish cloth. Do not scour.
Racks	Hot soapy water: Soak and clean with a dish cloth or a brush.
Telescopic pull-out racks	Hot soapy water: Clean with a dish cloth or a brush. Do not soak or clean in a dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or a brush.

Replacing the oven lamp

The lamp belonging to the oven lighting must be replaced if it has failed. You can obtain replacement lamps (article number 157 312) from Gaggenau after-sales service or from trade dealers. Use these lamps only.

WARNING

Light socket is live when door is open if main power supply is not turned off.

WARNING

Risk of electric shock

Disconnect the appliance from the power supply. Operate the miniature circuit breaker or unscrew the fuse from your household fuse box.

WARNING

Make sure the appliance and lights are cool and power to the appliance has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns. The lenses (if equipped) must be in place when using the appliance. The lenses (if equipped) serve to protect the light bulb from breaking. The lenses (if equipped) are made of glass. Handle carefully to avoid breaking. Broken glass can cause an injury.

⚠ WARNING

Risk of burns

The appliance becomes very hot. Never touch the hot inside surfaces of the oven interior or heating elements. Always allow the appliance to cool down. Keep children away.

Proceed as follows:

- 1 Undo the two screws with a Phillips screwdriver.
- 2 Remove the frame with the window pointing down.
- 3 You can tilt the lamp down and remove it by pressing on the contact spring.

Proceed in reverse order to insert the new lamp.

Glass cover

A damaged glass cover must be replaced. You can obtain matching glass covers from after-sales service. Always specify the E number and the FD number of your appliance.

Self-cleaning (pyrolytic system)

During self-cleaning, the oven heats up to 905° F (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.

A duration from one to three hours is at your disposal for this mode of operation. The more extreme and the older soiling is, the longer the cleaning time should be.

It suffices for you to clean the interior every two to three months. If required, cleaning more often is also possible.

⚠ WARNING

During the elimination of soil during self-cleaning, small amounts of Carbon Monoxide can be created and the fiberglass insulation could give off very small amounts of formaldehyde during the first several cleaning cycles. To minimize exposure to these substances, provide good ventilation with an open window, or use a ventilation fan or hood.

⚠ CAUTION

- Do not clean parts or accessories in the self-clean oven.
 - Wipe out excessive spillage before self-cleaning the oven.
-

⚠ WARNING

Risk of fire

The appliance becomes very hot during pyrolytic cleaning. Never hang flammable items such as dishcloths on the door handle. Keep the front of the appliance clear. Keep children away.

⚠ WARNING

Severe health risk

The appliance becomes very hot during pyrolytic cleaning. The non-stick coatings on trays and forms are destroyed and toxic gases are produced. Never leave trays and forms with non-stick coatings in the oven during pyrolytic self-cleaning. Only ever leave enameled accessories in it.

Preparing 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. Refer to the section entitled "Cleaning and care" for details of how to remove the gridirons. There must be no objects left in the interior.
- Close the oven door.

Adjusting self-cleaning


- 1 Set the temperature selector to 905° F (485° C).
- 2 Set the mode selector to the Pyrolytic self cleaning setting.
Timer programming is activated. Suggested time 2:00 h.
- 3 Depending on soiling, adjust the time by means of the + and – keys (adjustment range 1:00 - 3:00 h).
- 4 Press the S key. Self-cleaning begins.

The current time remaining for self-cleaning can be queried at any time by pressing the ⌚ key and can be modified with the + and – keys. Complete input with the S key.

Notes

- For your safety, the oven door is locked at temperatures in excess of 572° F (300° C). The locking and unlocking process takes about 30 seconds. The ∞ flashes during this time. Do not try to open the oven door during this process.
- You can program a switch-off time if you would like to run self-cleaning at night, for instance (section entitled "Timer functions - switch-off time"). The program then starts automatically.

Self-cleaning ended

The  symbol flashes after the pyrolysis cleaning operation has ended. The timer switches off heating automatically.

The flashing stops as soon as any button is pressed or if the temperature selector is set to 0.

Note: When the press the S button, the suggested value 2:00 h appears again. Press the S button again to start the self-cleaning process again.

Once the cooking interior has cooled down, wipe the remaining ash out of the interior with a moist cloth.

Troubleshooting


You can often easily eliminate problems that may occur on your own. Before calling customer service, take into account the following information.

WARNING

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 10 seconds
Appliance cannot be started	Appliance door is not quite closed	Close appliance door

Display of current temperature shows - - - - Continuous signal tone	Power supply was interrupted	Move the temperature selector to the 0 position and adjust the oven again.
Appliance switches off on its own.	Safety shut-off: the appliance has not been operated for longer than 12 hours	Switch off the appliance and set it again.
Oven lighting is on, the  symbol is lit and the appliance is not heating.	Your appliance is in the demo mode	<ol style="list-style-type: none"> 1. Disconnect the appliance from the mains for a few seconds (switch off the fuse) 2. Switch on the fuse again, keep the + key pressed and set the temperature switch to any position (not light!).
No time display when the appliance is switched off	Your appliance is in the energy-saving standby mode	Changing the basic setting for the time display: See section entitled "Basic settings".

After-sales service


Our after-sales service is at your disposal if your appliance needs repairing. We will always find a suitable remedy, also to avoid unnecessary visits by technicians.

When calling, please always specify the product number (E-No.) and the production number (FD-Nr.) so we can provide you with qualified support. You will find the rating plate with these numbers on the front of the appliance after opening its door.

So you don't have to search long if need be, you can enter the data of your appliance and the telephone number of after-sales service here.

E No.

FD No.

After-sales service 

Note that, even during the warranty period, a visit by an after-sales service technician is not free of charge if you have made 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

USA 877 442 4436
 toll-free

CANADA 800 828 9165

You can rely on the manufacturer's expertise. Rest assured that the repair will be handled by trained service technicians who have the original replacement parts for your appliance.

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