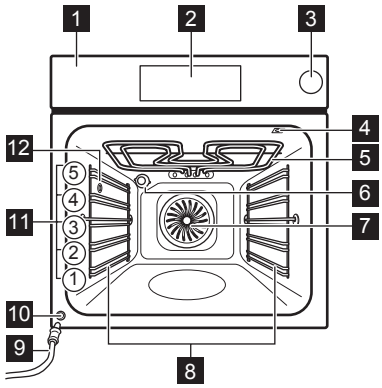
IN-ROOM EQUIPMENT USER GUIDE

Model: KOCBP21XA

PRODUCT DESCRIPTION

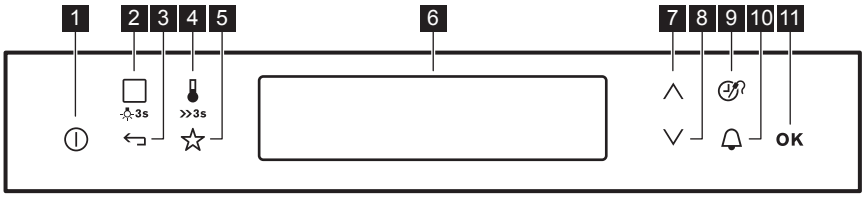
General overview



1 Control panel
2 Electronic programmer
3 Water drawer
4 Socket for the food sensor
5 Heating element
6 Lamp
7 Fan
8 Shelf support, removable
9 Draining pipe
10 Water outlet valve
11 Shelf positions
12 Steam inlet

CONTROL PANEL

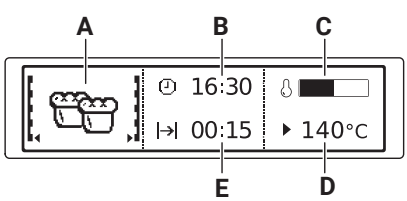
Electronic programmer



Use the sensor fields to operate the oven.

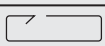
	Sensor field	Function	Comment
1		ON / OFF	To turn on and off the oven.
2	☐ ☼3s	Heating Functions or Assisted Cooking	Press the sensor field once to choose a heating function or the menu: Assisted Cooking. Press the sensor field again to switch between the menus: Heating Functions, Assisted Cooking. To turn on or off the light, press the field for 3 seconds.
3	⮌	Back	To go back one level in the menu. To show the main menu, touch the field for 3 seconds.
4	»3s	Temperature selection/ Fast Heat Up	To set the temperature or show the current temperature in the oven. Press the field for 3 seconds to turn on or off the function: Fast Heat Up.
5	☆	Favourites	To save and access your favourite programmes.
6	-	Display	Shows the current settings of the oven.
7	∧	Up	To move up in the menu.
8	∨	Down	To move down in the menu.
9		Time and additional functions	To set different functions. When a heating function operates, press the sensor field to set the timer or the functions: Function Lock, Favourites, Heat + Hold, Set + Go. You can also change the settings of the food sensor.
10		Minute Minder	To set the function: Minute Minder.
11	OK	OK	To confirm the selection or setting.

Display



A. Heating function
B. Time of day
C. Heat-up indicator
D. Temperature
E. Duration time or end time of a function

Other indicators of the display:

Symbol		Function
	Minute Minder	The function works.
	Time of day	The display shows the current time.
	Duration	The display shows the necessary time for cooking.
	End Time	The display shows when the cooking time is complete.
	Temperature	The display shows the temperature.
	Time Indication	The display shows how long the heating function works. Press ∨ and ∧ at the same time to reset the time.
	Calculation	The oven calculates the time for cooking.
	Heat-up Indicator	The display shows the temperature in the oven.
	Fast Heat Up	The function is on. It decreases the heat up time.
	Weight Automatic	The display shows that the automatic weight system is on or that weight can be changed.
	Heat + Hold	The function is on.

BEFORE FIRST USE

WARNING!
Refer to Safety chapters.

Initial Cleaning

Step 1	Step 2	Step 3
Remove all accessories and removable shelf supports from the oven.	Clean the oven and the accessories with a soft cloth, warm water and a mild detergent.	Place the accessories and the removable shelf supports in the oven.

First Connection

Before the first use you have to set:			
Language	Display contrast	Display Brightness	Time of day

Initial preheating

Preheat the empty oven before the first use.	
Step 1	Remove all accessories and removable shelf supports from the oven.
Step 2	Set the maximum temperature for the function: ⎓. Let the oven operate for 1 h.
Step 3	Set the maximum temperature for the function: (ᵍ). Let the oven operate for 15 min.
ⓘ The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.	

DAILY USE

⚠ WARNING!
Refer to Safety chapters.

Navigating the menus

1. Turn on the oven.
2. Press ∨ or ∧ to select the menu option.
3. Press OK to move to the submenu or accept the setting.

ⓘ At each point you can go back to the main menu with ⮌.

Setting a heating function

1. Turn on the oven.
2. Select the menu: Heating Functions.
3. Press OK to confirm.
4. Select a heating function.
5. Press OK to confirm.
6. Set the temperature.
7. Press OK to confirm.

Setting a steam function

The water drawer cover is in the control panel.

⚠ WARNING!
Use only cold tap water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.

1. Press the cover of the water drawer to open it.
2. Fill the water drawer with 900 ml of water.
   The water supply is sufficient for approximately 55 - 60 minutes.
3. Push the water drawer to its initial position.
4. Turn on the oven.
5. Set a steam heating function and the temperature.
6. If necessary, set the function: Duration |→| or: End Time →|.

ⓘ When the steam generator is empty, the signal sounds.

The signal sounds at the end of the cooking time.

7. Turn off the oven.
8. Empty the water tank after the steam cooking is completed. Refer to the cleaning function:Tank Emptying.

CAUTION!
The oven is hot. There is a risk of burns. Be careful when you empty the water tank.

9. After steam cooking steam can condensate on the bottom of the cavity. Always dry the bottom of the cavity when the oven is cool.

Let the oven dry fully with the door open.

WARNING!
Wait a minimum of 60 minutes after each use of the steam cooking in order to prevent hot water from exiting the water outlet valve.

Tank Empty indicator

The display shows: Water required and a signal sounds when the tank is empty and must be refilled.

For more information refer to "Daily use" chapter, Setting a steam function.

Tank Full indicator

When the display shows: Water tank full, you can use the steam cooking.

A signal sounds when the tank is full.

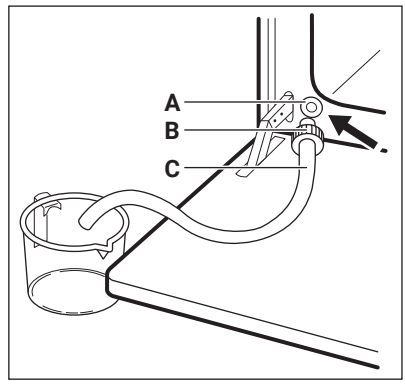
If you put too much water into the tank, the safety outlet moves the excess water to the bottom of the oven.
Remove the water with a sponge or cloth.

Emptying the water tank

CAUTION!
Make sure that the oven is cold before you start to empty the water tank.

Empty the water tank after each steam cooking.

1. Prepare the draining pipe (C), included in the same package with the user manual. Put the connector (B) onto one of the ends of the draining pipe.



2. Put the second end of the draining pipe (C) into a container. Put it at a lower position than the outlet valve (A).
3. Open the oven door and put the connector (B) into the outlet valve (A).
4. Push the connector again and again when you empty the water tank.

The tank can have some water when the display shows: Water required. Wait until the water flow from the water outlet valve stops.

5. Remove the connector from the valve when the water stops flowing.

Do not use the drained water to fill the water tank again.

Heat-up indicator

When you turn on a heating function, the bar shows that the temperature increases. When temperature is reached the signal sounds 3 times, the bar flashes and disappears.

Using: Fast Heat Up

Use this function before you put the food in the oven.

This function reduces the heat-up time. It is not available for some oven functions.

- press and hold.

Residual heat

When you turn off the oven, the display shows the residual heat. You can use the heat to keep the food warm.

The menus in overview

Main menu

Symbol / Menu item	Application
Heating Functions	Contains a list of heating functions.
Recipes	Contains a list of automatic programmes.
Favourites	Contains a list of favourite cooking programmes created by the user.
Cleaning	Contains a list of cleaning programmes.
Basic Settings	Used to set the appliance configuration.
Specials	Contains a list of additional heating functions.
Assisted Cooking	Contains recommended oven settings for a wide choice of dishes. Select a dish and start the cooking process. The temperature and time are only guidelines for a better result and can be adjusted. They depend on the recipes and the quality and quantity of the used ingredients.

Submenu for: Basic Settings

Symbol / Menu item	Description
Set Time of Day	Sets the current time on the clock.
Time Indication	When ON, the display shows the current time when you deactivate the appliance.
°C» Fast Heat Up	When ON, the function decreases the heat-up time.
Set + Go	To set a function and activate it later with a press of any symbol on the control panel.
Heat + Hold	Keeps the prepared food warm for 30 minutes after a cooking cycle finished.
Time Extension	Activates and deactivates the time extension function.
Display Contrast	Adjusts the display contrast by degrees.
Display Brightness	Adjusts the display brightness by degrees.
Set Language	Sets the language for the display.
Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
Alarm / Error Tones	Activates and deactivates the alarm tones.

Symbol / Menu item	Description
Cleaning Reminder	Reminds you when to clean the appliance.
DEMO mode	Activation / deactivation code: 2468.
Service	Shows the software version and configuration.
Factory Settings	Resets all settings to factory settings.

Heating Functions

Heating function	Application
True Fan Cooking	To bake on up to three shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.
Humidity Low	To bake bread, roast large pieces of meat or to warm up chilled and frozen meals.
Pizza Function	To bake food on one shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.
Conventional Cooking	To bake and roast food on one shelf position.
Frozen Foods	To make convenience food (e.g., french fries, potato wedges or spring rolls) crispy.
Grill	To grill thin pieces of food and to toast bread.
Turbo Grilling	To roast large meat joints or poultry with bones on one shelf position. To make gratins and to brown.
Bottom Heat	To bake cakes with crispy bottom and to preserve food.
Moist Fan Baking	This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The residual heat is used. The heating power may be reduced. For more information refer to "Daily Use" chapter, Notes on: Moist Fan Baking.
Steam Regenerating	Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can reheat more than one plate at the same time, using different shelf positions.

Specials

Heating function	Application
Keep Warm	To keep food warm.
Plate Warming	To preheat plates for serving.
Preserving	To preserve vegetables (e.g., pickles).
Dehydrating	To dry sliced fruit, vegetables and mushrooms.
Dough Proving	To speed up the rising of the yeast dough. It prevents dough surface from drying and keeps the dough elastic.
Slow Cooking	To prepare tender, succulent roasts.
Bread Baking	Use this function to prepare bread and bread rolls with professional-like result in terms of crispiness, colour and crust gloss.
Defrost	To defrost food (vegetables and fruit). The defrosting time depends on the amount and size of the frozen food.
Au Gratin	For dishes such as lasagna or potato gratin. To make gratins and to brown.

Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off after 30 sec.

For the cooking instructions refer to "Hints and tips" chapter, Moist Fan Baking. For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

Assisted Cooking

Food Category: Fish / Seafood

Dish	
Fish	Fish, baked
	Fish fingers
	Fish fillet, frozen
	Whole small fish, grilled
	Whole fish, grilled
	Whole fish, grilled
Whole salmon	-

Food Category: Poultry

Dish	
Boned poultry	-

Dish	
Chicken	Chicken wings, fresh
	Chicken wings, frozen
	Chicken legs, fresh
	Chicken legs, frozen
	Chicken, 2 halves

Food Category: Meat

Dish	
Beef	Braised meat
	Meatloaf
Roast beef	Rare
	Rare
	Medium
	Medium
	Well done
	Well done
Scandinavian beef	Rare
	Medium
	Well done
Pork	Spare ribs
	Pork knuckle, precooked
	Pork joint
	Loin of pork
	Pork neck
	Pork shoulder
Veal	Veal knuckle
	Loin of veal

Dish	
Lamb	Leg of lamb
	Saddle of lamb
	Lamb joint, medium
Game	Hare • Leg of hare • Saddle of hare • Saddle of hare
	Venison • Haunch of venison • Saddle of venison
	Roast game
	Loin of game

Food Category: Oven Dishes

Dish	
Lasagne / Cannelloni, frozen	-
Vegetables au gratin	-
Sweet dishes	-

Food Category: Pizza / Quiche

Dish	
Pizza	Pizza, thin
	Pizza, extra topping
	Pizza, frozen
	Pizza American, frozen
	Pizza, chilled
	Pizza snacks, frozen
Baguettes au gratin	-

Dish	
Tarte flambée	-
Swiss Tarte, savoury	-
Quiche lorraine	-
Savory flan	-

Food Category: Cake / Pastry

Dish	
Ring cake	-
Apple cake, covered	-
Sponge cake	-
Apple pie	-
Cheese cake, tin	-
Brioche	-
Madeira cake	-
Tarte	-
Swiss Tarte, sweet	-
Almond cake	-
Muffins	-
Pastry	-
Pastry strips	-
Cream puffs	-
Puff pastry	-
Eclairs	-
Macaroons	-
Short pastry biscuits	-
Christmas stollen	-
Apple strudel, frozen	-
Cake on tray	Sponge dough
	Yeast dough
Cheese cake, tray	-

Dish	
Brownies	-
Swiss roll	-
Yeast cake	-
Crumble cake	-
Sugar cake	-
Flan base	Short pastry flan base
	Sponge mixture flan base
Fruit flan	Short pastry fruit flan
	Sponge mixture fruit flan
	Yeast dough

Food Category: Bread / Rolls

Dish	
Rolls	Rolls, frozen
Ciabatta	-
Bread	Bread crown
	Yeast plait
	Unleavened bread

Food Category: Side dishes

Dish	
French fries, thin	-
French fries, thick	-
French fries, frozen	-
Croquettes	-
Wedges	-
Hash browns	-

When it is necessary to change the weight or the core temperature of the dish, use ∧ or ∨ to set the new values.

CLOCK FUNCTIONS

Clock functions table

Clock function	Application
Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the oven.
Duration	To set how long the oven works (max. 23 h 59 min). It is not available for: Food Sensor .
End Time	To set the switch-off time for a heating function (max. 23 h 59 min). It is not available for: Food Sensor.

If you set the time for a clock function, the time starts to count down after 5 sec.

Duration, End Time - before you use the functions you must set a heating function and temperature. The oven turns off automatically.

Duration, End Time - you can use the functions at the same time if you want to automatically turn on and turn off the oven on a given time later.

Setting the clock functions

1. Set a heating function.
2. - press again and again until the display shows the necessary clock function and the related symbol.
3. , - press to set the time.
4. Press: OK.

When the time ends, a signal sounds. The oven turns off. The display shows a message.

5. Press any symbol to stop the signal.

Heat + Hold

Conditions for the function:

- The set temperature is more than 80 °C.
- The function: Duration is set.

The function: Heat + Hold keeps prepared food warm at 80 °C for 30 minutes. It turns on after the baking or roasting procedure ends.

You can turn on or turn off the function in the menu: Basic Settings.

1. Turn on the oven.
2. Select the heating function.
3. Set the temperature above 80 °C.
4. Press again and again until the display shows: Heat + Hold.
5. Press OK to confirm.

When the function ends, a signal sounds.

Time Extension

The function: Time Extension makes the heating function continue after the end of Duration.

Applicable to all heating functions with Durationor Weight Automatic.
Not applicable to heating functions with the food sensor.

1. When the cooking time ends, a signal sounds. Press any symbol.

The display shows the message.

2. Press to turn on or to cancel.
3. Set the length of the function.
4. Press OK.

AUTOMATIC PROGRAMMES

WARNING!
Refer to Safety chapters.

Recipes with Recipe Automatic

This oven has a set of recipes you can use. The recipes are fixed and you cannot change them.

1. Turn on the oven.
2. Select the menu: Recipes. Press OK to confirm.
3. Select the category and dish. Press OK to confirm.
4. Select a recipe. Press OK to confirm.

Assisted Cooking with Weight Automatic

This function automatically calculates the cooking time. To use it, it is necessary to input the food weight.

1. Turn on the oven.
2. Select the menu: Assisted Cooking. Press OK.
3. Select the dish with the function: Weight Automatic. Press OK.
4. Press ∧ or ∨ to set the food weight. Press OK.

The automatic programme starts.

5. You can change the weight at any time. Press ∧ or ∨ to change the weight.
6. When the time ends, a signal sounds. Press any symbol to turn off the signal.

USING THE ACCESSORIES

⚠ WARNING!
Refer to Safety chapters.

Food Sensor

Food Sensor - measures the temperature inside the food. When the food is at the set temperature, the oven turns off.

The oven calculates an approximate end of cooking time. It depends on the quantity of food, the heating function and the temperature.

Set 2 temperatures:

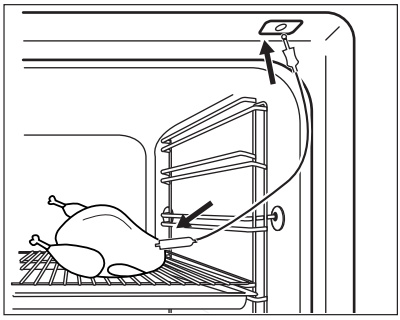
- the oven temperature: minimum 120 °C,
- the food core temperature.

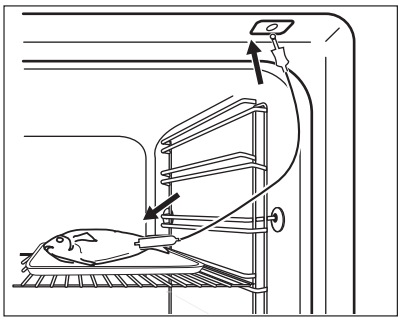
For the best cooking results:

- Ingredients should be at the room temperature.
- Food Sensor - do not use it with liquid dishes.
- Food Sensor - during cooking it must remain in the dish.

Food categories: meat, poultry and fish

1. Activate the appliance.
2. Insert the tip of the core temperature sensor into the centre of meat or fish, in the thickest part if possible. Make sure that at least 3/4 of the core temperature sensor is inside of the dish.
3. Put the plug of the core temperature sensor into the socket on the side wall of the appliance.





The display shows the core temperature sensor symbol.

4. Press ∧ or ∨ in less than 5 seconds to set the food core temperature.
5. Set a heating function and, if necessary, the oven temperature.
6. To change the food core temperature, press .

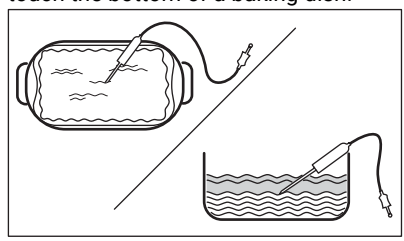
When the dish reaches the set temperature, an acoustic signal sounds. The appliance deactivates automatically.

7. Touch any symbol to stop the signal.
8. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.

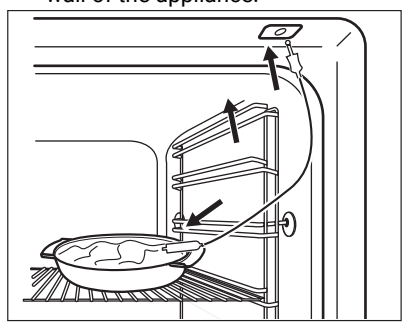
WARNING!
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the food.

Food category: casserole

1. Activate the appliance.
2. Place half of the ingredients in a baking dish.
3. Insert the tip of the core temperature sensor exactly in the centre of the casserole. The core temperature sensor should be stabilized in one place during baking. Use a solid ingredient to achieve that. Use the rim of the baking dish to support the silicone handle of the core temperature sensor. The tip of the core temperature sensor should not touch the bottom of a baking dish.



4. Cover the core temperature sensor with the remaining ingredients.
5. Put the plug of the core temperature sensor into the socket on the side wall of the appliance.



The display shows the core temperature sensor symbol.

6. Press ∧ or ∨ in less than 5 seconds to set the food core temperature.
7. Set a heating function and, if necessary, the oven temperature.
8. To change the food core temperature, press .

When the dish is at the set temperature, an acoustic signal sounds. The appliance deactivates automatically.

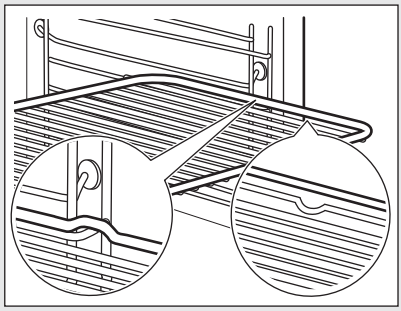
9. Touch any symbol to stop the signal.
10. Remove the core temperature sensor plug from the socket and remove the dish from the appliance.

WARNING!
There is a risk of burns as the core temperature sensor becomes hot. Be careful when you unplug it and remove it from the food.

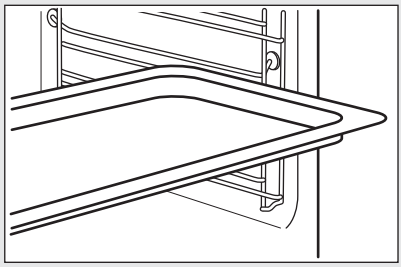
Inserting accessories

A small indentation at the top increases safety. The indentations are also anti-tip devices. The high rim around the shelf prevents cookware from slipping of the shelf.

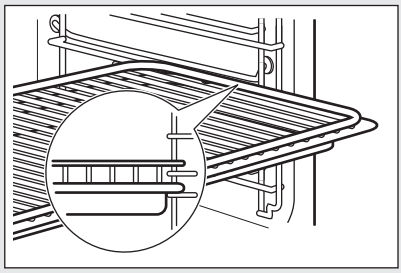
Wireshelf :
Push the shelf between the guide bars of the shelf support and make sure that the feet point down.



Baking tray / Deep pan:
Push the tray between the guide bars of the shelf support.



Wireshelf, Baking tray / Deep pan:
Push the tray between the guide bars of the shelf support and the wire shelf on the guide bars above.

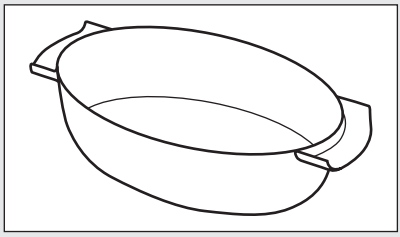
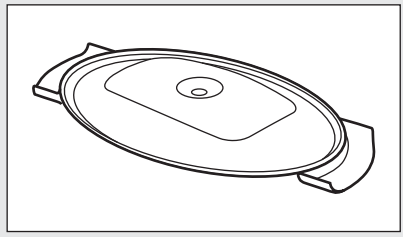


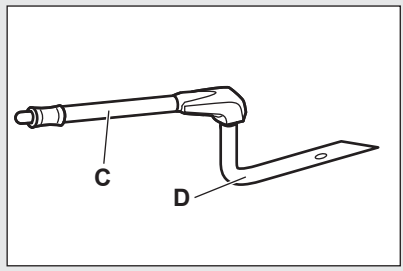
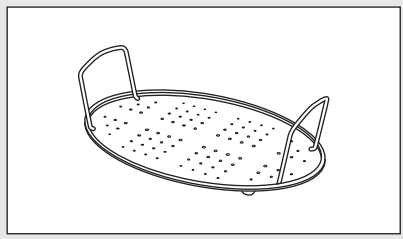
Accessories for steam cooking

The steam kit accessories are not supplied with the oven. For more information, please contact your local supplier.

The dietary baking dish for steam cooking functions

Dietary Baking dish consists of a glass bowl (A), a lid (B), injector tube (C), injector (D), and a steel grill (E).

Glass bowl (A)	Lid (B)
	

Injector, injector tube, and a steel grill.	
Injector tube (C) is for steam cooking, injector (D) is for direct steam cooking.	
Steel grill (E)	

- Do not put the hot baking dish on cold / wet surfaces.
- Do not pour cold liquids into the baking dish when it is hot.
- Do not use the baking dish on a hot cooking surface.
- Do not clean the baking dish with abrasives, scourers and powders.

Steam cooking in a dietary baking dish

Step 1	Put the baking dish on the steel grill and cover it with the lid. Put the injector tube into the hole in the lid. Put the baking dish onto the second shelf position from the bottom.
Step 2	Connect the injector tube to the steam inlet.
Step 3	Set the oven for the steam cooking function.

Direct steam cooking

Put the baking dish on the steel grill. Add some water. Do not use the lid. ⚠ WARNING! The injector may be hot when oven operates. Always use oven gloves. Remove the injector from the oven when you do not use steam function.	
Step 1	Connect injector with injector tube. Connect injector tube to the steam inlet.
Step 2	Put the baking dish onto the first or second shelf position from the bottom. Make sure that injector tube is not jammed. Keep the injector away from the heating element.
Step 3	Set the oven for the steam cooking function.
When you cook food such as chicken, duck, turkey or large fish, put the injector inside the food.	

ADDITIONAL FUNCTIONS

Favourites

You can save your favourite settings, such as duration, temperature or heating function. They are available in the menu: Favourites. You can save 20 programmes.

Saving a programme

1. Turn on the oven.
2. Set a heating function or an automatic programme.
3. Press ⏱ again and again until the display shows: SAVE.
4. Press OK to confirm.

The display shows the first free memory position.

5. Press OK to confirm.
6. Enter the name of the programme.

The first letter flashes.

7. Press ∨ or ∧ to change the letter.
8. Press OK.

The next letter flashes.

9. Do step 7 again as necessary.
10. Press and hold OK to save.

You can overwrite a memory position. When the display shows the first free memory position, press ∨ or ∧ and press OK to overwrite an existing programme.

You can change the name of a programme in the menu: Edit Programme Name.

Activating the programme

1. Turn on the oven.
2. Select the menu: Favourites.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.

You can press ☆ to go directly to menu: Favourites.

Using the Child Lock

When the Child Lock is on, the oven cannot be turned on accidentally.

ⓘ If the Pyrolysis function works, the door locks automatically.
A message comes on in the display when you press any symbol.

1. Press ⏻ to turn on the display.

2. Press and ☆ at the same time until the display shows a message .

To turn off the Child Lock function repeat step 2.

Function Lock

This function prevents an accidental change of the heating function. You can turn it on only when the oven works.

1. Turn on the oven.
2. Set a heating function or setting.
3. Press again and again until the display shows: Function Lock.
4. Press OK to confirm.

If the Pyrolysis function works, the door is locked and the symbol of a key comes on in the display.

To turn off the function, press . The display shows a message. Press again and then OK to confirm.

When you turn off the oven, the function also turns off.

Set + Go

The function lets you set a heating function (or a programme) and use it later with one press of any symbol.

1. Turn on the oven.
2. Set a heating function.
3. Press again and again until the display shows: Duration.
4. Set the time.
5. Press again and again until the display shows: Set + Go.
6. Press OK to confirm.

Press any symbol (except for ⏻) to start the function: Set + Go. The set heating function starts.

When the heating function ends, a signal sounds.

- Function Lock is on when the heating function works.
- The menu: Basic Settings lets you turn the function: Set + Go on and off.

Automatic switch-off

For safety reasons the oven turns off after some time, if a heating function works and you do not change any settings.

(°C)	(h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	3

The Automatic switch-off does not work with the functions: Light, Food Sensor, Duration, End Time.

Brightness of the display

There are two modes of display brightness:

☼ Day brightness	● Night brightness
It is on when the oven is turned on.	When the oven is turned off, the display is in night brightness mode between 10 PM and 6 AM.
It is on for 10 sec when you touch any sensor field during the night brightness mode.	
It is on when the oven is turned off and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.	

Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

Safety thermostat

Incorrect operation of the oven or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven turns on again automatically when the temperature drops.

HINTS AND TIPS

Refer to Safety chapters.

Cooking recommendations

The oven has five shelf positions.

Count the shelf positions from the bottom of the oven floor.

Your oven may bake or roast differently to the oven you had before. The below tables provide you with the standard settings for temperature, cooking time and shelf position.

If you cannot find the settings for a special recipe, look for the similar one.

The oven has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption.

Baking cakes
Do not open the oven door before 3/4 of the set cooking time is up.

If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish
Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.

Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.

To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times
Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

True Fan + Steam

Preheat the empty oven.

CAKES / PASTRIES	(°C)	(min)		
Tarts, preheating is not needed	175	30 - 40	2	Cake mould, Ø 26 cm

CAKES / PASTRIES	(°C)	(min)		
Fruit cake, preheating is not needed	160	80 - 90	2	Cake mould, Ø 26 cm
Panettone	150 - 160	70 - 100	2	Cake mould, Ø 20 cm
Plum cake	160	40 - 50	2	Bread tin
Biscuits, preheating is not needed	150	20 - 35	3 (2 and 4)	Baking tray
Sweet buns	180 - 200	12 - 20	2	Baking tray
Brioches	180	15 - 20	3 (2 and 4)	Baking tray

Use the cake mould.

FLANS	(°C)	(min)	
Vegetables filled	170 - 180	30 - 40	1
Lasagne	170 - 180	40 - 50	2
Potato gratin	160 - 170	50 - 60	1 (2 and 4)

Use the second shelf position.

Use the wire shelf.

MEAT	(°C)	(min)
Roast pork, 1 kg	180	90 - 110
Veal, 1 kg	180	90 - 110
Roast beef, rare, 1 kg	210	45 - 50
Roast beef, medium, 1 kg	200	55 - 65
Roast beef, well done, 1 kg	190	65 - 75

Use the second shelf position.

	(°C)	(min)
Lamb leg, 1 kg	175	110 - 130
Whole chicken, 1 kg	200	55 - 65
Whole turkey, 4 kg	170	180 - 240
Whole duck, 2 - 2.5 kg	170 - 180	120 - 150
Rabbit, cut in pieces	170 - 180	60 - 90

Use the first shelf position.

	(°C)	(min)
Whole goose, 3 kg	160 - 170	150 - 200

Use the second shelf position.

FISH	(°C)	(min)
Trout, 3 - 4 fish, 1.5 kg	180	25 - 35
Tuna, 4 - 6 fillets, 1.2 kg	175	35 - 50
Hake	200	20 - 30

Cooking in the dietary baking dish

Use the function: True Fan + Steam.

Use the second shelf position.

Set the temperature to 130°C.

VEGETABLES	(min)
Tomatoes	15
Aubergines	15 - 20
Broccoli, florets	20 - 25
Courgette, slices	20 - 25
Pepper, strips	20 - 25
Cauliflower, florets	25 - 30
Kohlrabi	25 - 30
Asparagus, white	25 - 35
Celery, slices	30 - 35
Fennel	30 - 35
Asparagus, green	35 - 45
Carrots	35 - 40

Set the temperature to 130°C.

MEAT	(min)
Poached chicken breast	25 - 35
Cooked ham	55 - 65
Kasseler	80 - 100

Set the temperature to 130°C.

FISH	(min)
Trout / Salmon fillet	25 - 30

Set the temperature to 130°C.

SIDE DISHES	(min)
Rice	35 - 40
Boiled potatoes, quartered	35 - 45
Polenta	40 - 45
Unpeeled potatoes, medium	50 - 60

Steam Regenerating

Preheat the empty oven.

Set the temperature to 130°C.

Use the second shelf position.

	(min)
Pasta and sauce	10 - 15
Side dishes	10 - 15
One-Plate dish	10 - 15
Meat	10 - 15
Vegetables	10 - 15
Casseroles / Gratins	15 - 25

Baking and roasting

CAKES	Conventional Cooking		True Fan Cooking		(min)	
	(°C)		(°C)			
Whisked recipes	170	2	160	3 (2 and 4)	45 - 60	Cake mould
Shortbread dough	170	2	160	3 (2 and 4)	20 - 30	Cake mould
Buttermilk cheesecake	170	1	165	2	80 - 100	Cake mould, Ø 26 cm
Strudel	175	3	150	2	60 - 80	Baking tray
Jam tart	170	2	165	2	30 - 40	Cake mould, Ø 26 cm
Christmas cake, preheat the empty oven	160	2	150	2	90 - 120	Cake mould, Ø 20 cm
Plum cake, preheat the empty oven	175	1	160	2	50 - 60	Bread tin
Biscuits	140	3	140 - 150	3	25 - 45	Baking tray
Meringues	120	3	120	3	80 - 100	Baking tray
Meringues, preheat the empty oven, two levels	-	-	120	2 and 4	80 - 100	Baking tray
Buns, preheat the empty oven	190	3	190	3	12 - 20	Baking tray
Eclairs	190	3	170	3	25 - 35	Baking tray
Eclairs, two levels	-	-	170	2 and 4	35 - 45	Baking tray
Plate tarts	180	2	170	2	45 - 70	Cake mould, Ø 20 cm
Rich fruit cake	160	1	150	2	110 - 120	Cake mould, Ø 24 cm
Victoria sandwich	170	1	160	2	30 - 50	Cake mould, Ø 20 cm

Preheat the empty oven.

BREAD AND PIZZA	Conventional Cooking		True Fan Cooking		(min)	
	(°C)		(°C)			
White bread, 1 - 2 pieces, 0.5 kg each	190	1	190	1	60 - 70	-
Rye bread, preheating is not needed	190	1	180	1	30 - 45	Bread tin
Bread rolls, 6 - 8 rolls	190	2	180	2 (2 and 4)	25 - 40	Baking tray
Pizza	230 - 250	1	230 - 250	1	10 - 20	Baking tray / Deep pan
Scones	200	3	190	3	10 - 20	Baking tray

Preheat the empty oven.

Use the cake mould.

FLANS	**Conventional Cooking**		**True Fan Cooking**		**(min)**
	(°C)		**(°C)**		
Pasta flan, preheating is not needed	200	2	180	2	40 - 50
Vegetable flan, preheating is not needed	200	2	175	2	45 - 60
Quiches	180	1	180	1	50 - 60
Lasagne	180 - 190	2	180 - 190	2	25 - 40
Cannelloni	180 - 190	2	180 - 190	2	25 - 40

Use the second shelf position.

Use the wire shelf.

MEAT	Conventional Cooking	True Fan Cooking	(min)
	(°C)	(°C)	
Beef	200	190	50 - 70

MEAT	Conventional Cooking (°C)	True Fan Cooking (°C)	(min)
Pork	180	180	90 - 120
Veal	190	175	90 - 120
English roast beef, rare	210	200	50 - 60
English roast beef, medium	210	200	60 - 70
English roast beef, well done	210	200	70 - 75

MEAT	Conventional Cooking (°C)		True Fan Cooking (°C)		(min)
Pork shoulder, with rind	180	2	170	2	120 - 150
Pork shin, 2 pieces	180	2	160	2	100 - 120
Leg of lamb	190	2	175	2	110 - 130
Whole chicken	220	2	200	2	70 - 85
Whole turkey	180	2	160	2	210 - 240
Whole duck	175	2	220	2	120 - 150
Whole goose	175	2	160	1	150 - 200
Rabbit, cut in pieces	190	2	175	2	60 - 80
Hare, cut in pieces	190	2	175	2	150 - 200
Whole pheasant	190	2	175	2	90 - 120

Use the second shelf position.

FISH	Conventional Cooking (°C)	True Fan Cooking (°C)	(min)
Trout / Sea bream, 3 - 4 fish	190	175	40 - 55
Tuna / Salmon, 4 - 6 fillets	190	175	35 - 60

Bread Baking

Preheat the empty oven.

Use the second shelf position unless specified otherwise.

BREAD	(kg)	(°C)	(min)	
White bread, 1 - 2 pieces, 0.5 kg for each	1	180 - 190	45 - 60	-
Bread rolls, 6 - 8 rolls	0.5	190 - 210	20 - 30	Baking tray, use the second and the fourth shelf position
Rye bread, 1 - 2 pieces, 0.5 kg for each	1	180 - 200	50 - 70	-
Focaccia	-	190 - 210	20 - 25	Baking tray

Crispy baking with: Pizza Function

Preheat the empty oven.

Use the first shelf position unless specified otherwise.

PIZZA	(°C)	(min)	
Pizza, thin crust	200 - 220	15 - 25	Baking tray
Pizza, thick crust	200 - 220	20 - 30	Baking tray
Mini pizza	200 - 220	15 - 20	Baking tray
Apple pie	150 - 170	50 - 70	Cake mould, Ø 20 cm
Tarts	170 - 190	35 - 50	Cake mould, Ø 26 cm
Onion tart, use the second shelf position	200 - 220	20 - 30	Baking tray

Grill

Preheat the empty oven.

Use the fourth shelf position.

Grill with the maximum temperature setting.

GRILL	(kg)	(min) 1st side	(min) 2nd side
Fillet steaks, 4 pieces	0.8	12 - 15	12 - 14

GRILL	(kg)	(min) 1st side	(min) 2nd side
Beef steak, 4 pieces	0.6	10 - 12	6 - 8
Sausages, 8	-	12 - 15	10 - 12
Pork chops, 4 pieces	0.6	12 - 16	12 - 14
Chicken, half, 2	1	30 - 35	25 - 30
Kebabs, 4	-	10 - 15	10 - 12
Chicken breast, 4 pieces	0.4	12 - 15	12 - 14
Burgers, 6	0.6	20 - 30	-
Fish fillet, 4 pieces	0.4	12 - 14	10 - 12
Toasted sandwiches, 4 - 6	-	5 - 7	-
Toast, 4 - 6	-	2 - 4	2 - 3

Turbo Grilling

Preheat the empty oven.

Use the first or the second shelf position.

To calculate the roasting time multiple the time given in the table below by the centimetres of thickness of the fillet.

BEEF	(°C)	(min)
Roast beef or fillet, rare	190 - 200	5 - 6
Roast beef or fillet, medium	180 - 190	6 - 8
Roast beef or fillet, well done	170 - 180	8 - 10

PORK	(°C)	(min)
Shoulder / Neck / Ham joint, 1 - 1.5 kg	160 - 180	90 - 120
Chops / Spare rib, 1 - 1.5 kg	170 - 180	60 - 90

PORK	(°C)	(min)
Meatloaf, 0.75 - 1 kg	160 - 170	50 - 60
Pork knuckle, precooked, 0.75 - 1 kg	150 - 170	90 - 120

VEAL	(°C)	(min)
Roast veal, 1 kg	160 - 180	90 - 120
Veal knuckle, 1.5 - 2 kg	160 - 180	120 - 150

LAMB	(°C)	(min)
Lamb leg / Roast lamb, 1 - 1.5 kg	150 - 170	100 - 120
Lamb saddle, 1 - 1.5 kg	160 - 180	40 - 60

POULTRY	(°C)	(min)
Poultry, portions, 0.2 - 0.25 kg each	200 - 220	30 - 50
Chicken, half, 0.4 - 0.5 kg each	190 - 210	35 - 50
Chicken, poulard, 1 - 1.5 kg	190 - 210	50 - 70
Duck, 1.5 - 2 kg	180 - 200	80 - 100
Goose, 3.5 - 5 kg	160 - 180	120 - 180
Turkey, 2.5 - 3.5 kg	160 - 180	120 - 150
Turkey, 4 - 6 kg	140 - 160	150 - 240

FISH (STEAMED)	(°C)	(min)
Whole fish, 1 - 1.5 kg	210 - 220	40 - 60

Slow Cooking

This function allows you to prepare lean, tender meat and fish. It is not applicable for: poultry, fatty roast pork, pot roast. Food Sensor temperature should not be higher than 65 °C.

1. Sear the meat for 1 - 2 minutes on each side in a pan over high heat.
2. Put the meat in the roasting pan or directly on the wire shelf. Put a tray below the wire shelf to collect fat. Always cook without a lid while using this function.
3. Use: Food Sensor. Refer to "Using the accessories" chapter, How to use: Food Sensor.
4. Select the function: Slow Cooking. You can set the temperature between 80 °C and 150 °C for the first 10 minutes. The default is 90 °C. Set the temperature for Food Sensor.
5. After 10 minutes, the oven automatically lowers the temperature to 80 °C.

Set the temperature to 120 °C.

	(kg)	(min)	
Steaks	0.2 - 0.3	20 - 40	3
Fillet of beef	1 - 1.5	90 - 150	3
Roast beef	1 - 1.5	120 - 150	1
Roast veal	1 - 1.5	120 - 150	1

Defrost

	(kg)	Defrosting time (min)	Further defrosting time (min)	
Chicken	1	100 - 140	20 - 30	Place chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat	1	100 - 140	20 - 30	Turn halfway through.
	0.5	90 - 120		
Cream	2 x 0.2	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Trout	0.15	25 - 35	10 - 15	-
Strawberries	0.3	30 - 40	10 - 20	-
Butter	0.25	30 - 40	10 - 15	-
Gateau	1.4	60	60	-

Preserving

Use the function Bottom Heat.

Use only preserve jars of the same dimensions available on the market.

Do not use jars with twist-off and bayonet type lids or metal tins.

Use the first shelf position.

Put no more than six one-litre preserve jars on the baking tray.

Fill the jars equally and close with a clamp.

The jars cannot touch each other.

Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.

When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Set the temperature to 160 - 170 °C.

SOFT FRUIT	(min) Cooking time until simmering
Strawberries / Blueberries / Raspberries / Ripe gooseberries	35 - 45

STONE FRUIT	(min) Cooking time until simmering	(min) Continue to cook at 100 °C
Peaches / Quinces / Plums	35 - 45	10 - 15

VEGETA-BLES	(min) Cooking time until simmering	(min) Continue to cook at 100 °C
Carrots	50 - 60	5 - 10
Cucumbers	50 - 60	-
Mixed pickles	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	50 - 60	15 - 20

Dehydrating - True Fan Cooking

Cover trays with grease proof paper or baking parchment.

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

For 1 tray use the third shelf position.

For 2 trays use the first and fourth shelf position.

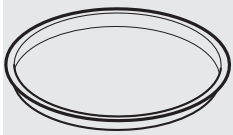
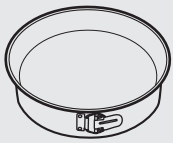
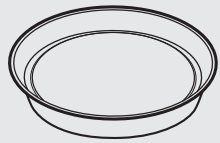
VEGETA-BLES	(°C)	(h)
Beans	60 - 70	6 - 8
Peppers	60 - 70	5 - 6
Vegetables for soup	60 - 70	5 - 6
Mushrooms	50 - 60	6 - 8
Herbs	40 - 50	2 - 3

Set the temperature to 60 - 70 °C.

FRUIT	(h)
Plums	8 - 10
Apricots	8 - 10
Apple slices	6 - 8
Pears	6 - 9

Moist Fan Baking - recommended accessories

Use the dark and non-reflective tins and containers. They have better heat absorption than the light colour and reflective dishes.

 Pizza pan	 Baking dish	Ramekins	 Flan base tin
Dark, non-reflective 28 cm diameter	Dark, non-reflective 26 cm diameter	Ceramic 8 cm diameter, 5 cm height	Dark, non-reflective 28 cm diameter

Moist Fan Baking

For the best results follow suggestions listed in the table below.

		(°C)		(min)
Sweet rolls, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Rolls, 9 pieces	baking tray or dripping pan	180	2	30 - 40
Pizza, frozen, 0.35 kg	wire shelf	220	2	10 - 15
Swiss roll	baking tray or dripping pan	170	2	25 - 35
Brownie	baking tray or dripping pan	175	3	25 - 30
Soufflè, 6 pieces	ceramic ramekins on wire shelf	200	3	25 - 30
Sponge flan base	flan base tin on wire shelf	180	2	15 - 25
Victoria sandwich	baking dish on wire shelf	170	2	40 - 50
Poached fish, 0.3 kg	baking tray or dripping pan	180	3	20 - 25
Whole fish, 0.2 kg	baking tray or dripping pan	180	3	25 - 35
Fish fillet, 0.3 kg	pizza pan on wire shelf	180	3	25 - 30
Poached meat, 0.25 kg	baking tray or dripping pan	200	3	35 - 45
Shashlik, 0.5 kg	baking tray or dripping pan	200	3	25 - 30
Cookies, 16 pieces	baking tray or dripping pan	180	2	20 - 30
Macaroons, 24 pieces	baking tray or dripping pan	180	2	25 - 35
Muffins, 12 pieces	baking tray or dripping pan	170	2	30 - 40
Savory pastry, 20 pieces	baking tray or dripping pan	180	2	25 - 30
Short crust biscuits, 20 pieces	baking tray or dripping pan	150	2	25 - 35
Tartlets, 8 pieces	baking tray or dripping pan	170	2	20 - 30

		(°C)		(min)
Vegetables, poached, 0.4 kg	baking tray or dripping pan	180	3	35 - 45
Vegetarian omelette	pizza pan on wire shelf	200	3	25 - 30
Mediterranean vegetables, 0.7 kg	baking tray or dripping pan	180	4	25 - 30

Information for test institutes

Tests according to IEC 60350-1.

				(°C)	(min)	
Small cakes, 20 per tray	Conventional Cooking	Baking tray	3	170	20 - 30	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	3	150 - 160	20 - 35	-
Small cakes, 20 per tray	True Fan Cooking	Baking tray	2 and 4	150 - 160	20 - 35	-
Apple pie, 2 tins Ø20 cm	Conventional Cooking	Wire shelf	2	180	70 - 90	-
Apple pie, 2 tins Ø20 cm	True Fan Cooking	Wire shelf	2	160	70 - 90	-
Sponge cake, cake mould Ø26 cm	Conventional Cooking	Wire shelf	2	170	40 - 50	Preheat the oven for 10 minutes.

				(°C)	(min)	
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2	160	40 - 50	Preheat the oven for 10 minutes.
Sponge cake, cake mould Ø26 cm	True Fan Cooking	Wire shelf	2 and 4	160	40 - 60	Preheat the oven for 10 minutes.
Short bread	True Fan Cooking	Baking tray	3	140 - 150	20 - 40	-
Short bread	True Fan Cooking	Baking tray	2 and 4	140 - 150	25 - 45	-
Short bread	Conven-tional Cooking	Baking tray	3	140 - 150	25 - 45	-
Toast, 4 - 6 pieces	Grill	Wire shelf	4	max.	2 - 3 mi-nutes first side; 2 - 3 minutes second side	Preheat the oven for 3 minutes.
Beef burger, 6 pieces, 0.6 kg	Grill	Wire shelf and dripping pan	4	max.	20 - 30	Put the wire shelf on the fourth level and the dripping pan on the third level of the oven. Turn the food halfway through the cooking time. Preheat the oven for 3 minutes.

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