

manual de instrucciones

Built-in oven 3H.506.., 3H.505..

[en] Instruction manual

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Important safety information

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

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

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

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

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

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

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. See "*Description of accessories*" in the instruction manual.

Risk of fire!

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

Greaseproof paper must not protrude over the accessories.

Risk of burns!

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

Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Risk of injury!

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

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out 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.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.

- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Causes of damage

Caution!

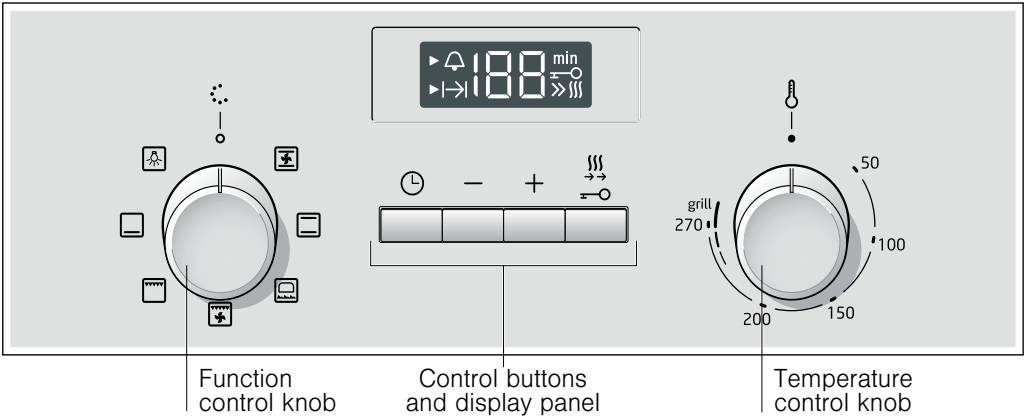
- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature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

Your new oven

We will now describe your new oven. This chapter explains the functions of the control panel and its individual elements. Information is also provided about the oven's accessories and internal components.

Control panel

Below is a general overview of the control panel. The display panel cannot show all the symbols at the same time. Elements may vary according to the model.



Retractable control knobs

In some ovens, the control knobs are retractable. The control knob is retracted or returned by pressing it when at the zero setting.

Function control knob

The function control knob is used to select the type of heating.

Setting	Use
Zero setting	The oven is switched off.
Hot air*	For cakes and pastries. These can be baked on two levels. A fan located on the rear wall of the oven distributes the heat evenly.
Top and bottom heating*	For cakes, au gratin dishes, and lean meat roasts, e.g. veal or game, on one level. The heat is provided by the bottom and top heating elements.
Wood-fired oven	For fresh, refrigerated or frozen pizza; for pastries, pasties and confectionery, for example, small sponge cakes. This type of heating uses the lower heat and the fan. The heat below the food is more intense, with less heat from above.
Grill with hot air	For roasting pieces of meat, poultry and fish. The grill heating element and the fan switch on and off alternately. The fan circulates the heat generated by the grill around the food.
Large surface grill	For grilling steaks, sausages, fish and toasting bread. The entire surface below the grill heating element is heated.

* Type of heating used to determine the appliance's energy efficiency rating according to EN60350.

Setting	Use
Bottom heating	Confits, baking and cooking au gratin. The heat comes from the bottom heating element.
Light	For switching on the interior oven light.

* Type of heating used to determine the appliance's energy efficiency rating according to EN60350.

Once a type of heating has been selected the oven light is turned on.

Control buttons and display panel

The buttons are used to set different additional functions. The set values are shown on the display panel.

Button	Use
Time functions	Selects the timer and the cooking time .
Minus	Reduces programmed values.
Plus	Increases programmed values.
Rapid heating	Heats the oven particularly quickly.
Childproof lock	Blocks and unblocks the control panel.

On the display panel, the arrow appears in front of the symbol for the time function that is active.

Temperature control knob

The temperature control knob is used to select the temperature or the grill power level.

Setting	Meaning
●	Zero setting
50-270	Temperature range
—, —, —	Grill power

When the oven is heating, the two arrows light up on the display panel ►. This light goes off when heating is paused. The symbol does not light up with the light function ✱.

Note: If grilling for more than 15 minutes, turn the temperature control knob to the low setting.

Inside the oven

There is a light inside the oven. A fan prevents the oven from overheating.

Light

The oven light remains on while the oven is working. However, the light can be turned on without the oven being on by setting the function control knob to ✱.

Fan

The fan can be turned on and off as necessary. The hot air escapes through the top of the door. Warning! Do not cover the vent. The oven could overheat. The fan remains on for a certain length of time after the oven has been switched off so that it can cool down more quickly.

Recommendations for use

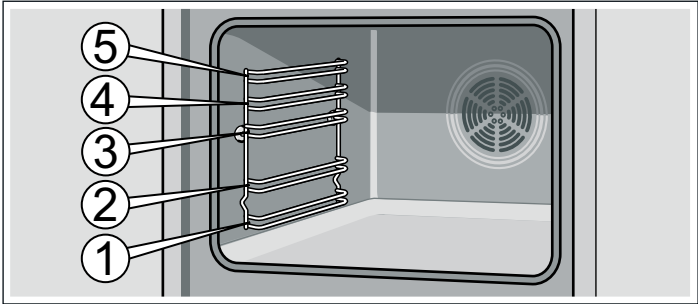
The attached manual, *Our cooking study*, includes a selection of dishes and tips that show you how to get the most out of your oven, plus a selection of *Standard meals* which have been prepared for testing institutes.

Your accessories

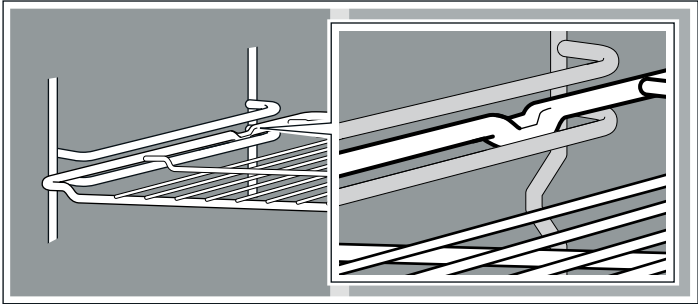
The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round. There is also a selection of optional accessories, with which you can improve on some of your favourite dishes, or simply to make working with your oven more convenient.

inserting the accessories

The accessories can be placed inside the oven on 5 different levels. Always insert them as far as possible so that the accessories do not touch the door glass.



The accessories can be removed halfway until they are secured. This makes it easy to remove food. When inserting an accessory in the oven, make sure the curvature is at the rear. This is the only way to ensure it fits perfectly.



Depending on the equipment, if the appliance has guide rails, these will interlock slightly when fully removed. This means the accessory can be easily inserted. To unlock, reinsert the guide rails in the oven exerting slight pressure.

Note: Accessories may deform as they heat up. This deformation will disappear when they cool. This does not affect the normal operation.

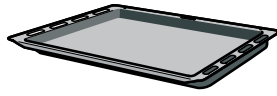
Your oven is supplied with only some of the following accessories. Accessories may be purchased from the Technical Assistance Service or from specialist retailers. Please refer to the sales catalogue for available accessories.



Wire shelf
For cookware, baking tins, roasts, grilled items and frozen meals.
Insert the wire shelf with the open end facing the oven door and the curvature downwards ⤵.



Flat enamel oven tray
For cakes, pastries and biscuits.
Place the tray in the oven with its raised lip facing the door.



Universal deep enamel tray
For juicy cakes, pastries, frozen meals and large joints for roasting. This can also be used as a tray to collect the fat when roasting directly on the wire shelf.
Place the tray in the oven with its raised lip facing the door.

Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time. First read the section on *Safety information*.

Confirming the indication

After turning on, a zero flickers on the display panel. Press the  button to confirm. The display panel turns off.

Heating the oven

To remove the "new" smell, heat the oven empty with the door closed. The most effective option is to heat the oven for one hour with the top and bottom heating elements  set at 240 °C. Check that no packaging has been left inside the oven.

1. Select top and bottom heating  using the function control knob.

2. Select 240 °C with the temperature control knob.

Turn the oven off after one hour. To do this, turn the function control knob to zero.

Cleaning the accessories

Before using the accessories for the first time, clean them thoroughly using a cloth, hot water and a little soap.

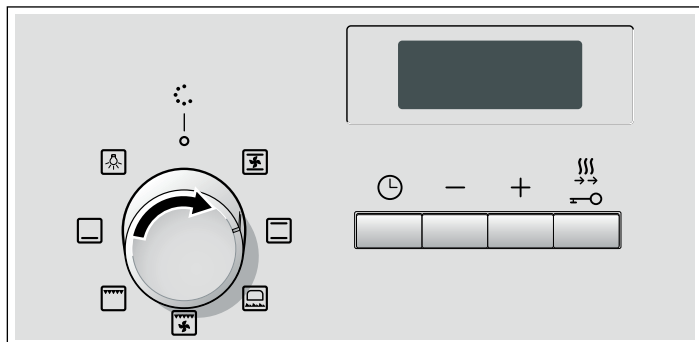
Programming the oven

There are different ways to programme the oven. Below is information on how to program the type of heating, temperature or grill power. The oven can be used to program the cooking time (duration) for each dish. For more information, see the chapter *Setting the time functions*.

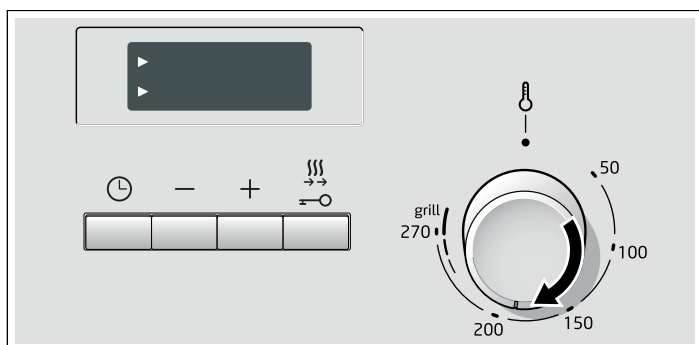
Type of heating and temperature

Example in the picture: top and bottom heat  at 190 °C.

1. Select the type of heating using the function control knob.



2. Select the temperature or grill power level with the temperature control knob.



The oven will begin to heat up.

Switching off the oven

Turn the function selector to the off position.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time using their respective selectors.

Rapid heating

With the rapid heating function, the oven reaches the programmed temperature very quickly.

Rapid heating must be used for temperatures of more than 100°C. Suitable types of heating:

- Hot air 
- Top and bottom heating 
- Wood-fired oven 
- Bottom heating 

To ensure uniform cooking, the food must not be put into the oven until rapid heating has been completed.

1. Select the temperature and type of heating required.

2. Briefly press the  button.

The display panel shows the »»» symbol. The oven will begin to heat up.

End of rapid heating

A beep will sound. The »»» symbol disappears from the display panel. Put the food in the oven.

Cancelling rapid heating

Briefly press the  button. The »»» symbol disappears from the display panel.

Setting the time functions

This oven has various time functions. Using the ⌚ button, the menu is displayed and you can step from one function to another. The time symbols remain lit up while settings are programmed. The arrow ► shows the selected time function. Using the + or – buttons it is possible to change the time function that has already been set, as long as the time symbol is indicated by the arrow ►.

Timer

The timer works independently of the oven. The timer has its own beep. This can be used to distinguish whether the time set for the timer or the automatic oven shut-off have finished (cooking time).

1. Press the ⌚ button once.

On the display, the time symbols light, the arrow ► is in front of the ⌚.

2. Set the timer using the + or – buttons.

Value suggested for the + button = 10 minutes.

Value suggested for the – button = 5 minutes.

The programmed time is shown after a few seconds. The time set for the timer starts to count down. The ►⌚ symbol lights up on the display panel and the time elapsed is displayed. The other time symbols switch off.

The time set for the timer has elapsed

A beep will sound. The display panel will show 0. Switch off the timer using the ⌚ button.

Changing the time on the timer.

Change the time set for the timer using the + or – buttons. The new time is shown after a few seconds.

Cancelling the timer

Reset the timer to 0 using the – button. The new time is shown after a few seconds. The timer switches off.

Viewing the time settings

If several time functions are programmed, the corresponding symbols light up on the display panel. The arrow ► symbol is in front of the time function in the foreground.

To see the timer ⌚ or the cooking time I→I, repeatedly press the ⌚ button until the arrow ► lights up in front of the required symbol. The corresponding value will be shown for a few seconds on the display panel.

Cooking time

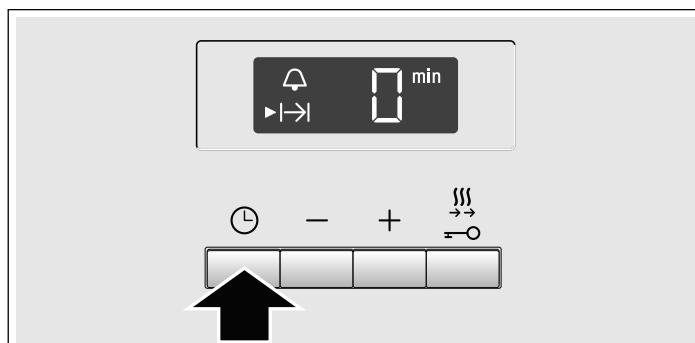
The oven allows you to set the cooking time for each type of food. The oven switches off automatically when the cooking time has finished. This avoids interrupting other tasks to switch the oven off or exceeding the cooking time by mistake.

Example in the picture: cooking time: 45 minutes.

1. Select the type of heating using the function control knob.
2. Select the temperature or grill power level with the temperature control knob.

3. Press the ⌚ button twice.

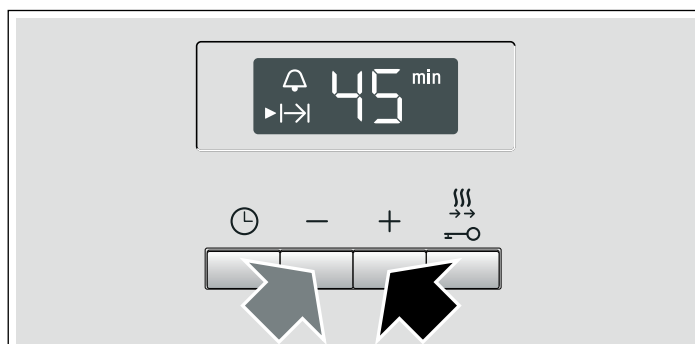
The display panel will show 0. The time symbols light up, the arrow ► is placed before the I→I.



4. Set the cooking time with the + or – buttons.

Value suggested for the + button = 30 minutes.

Value suggested for the – button = 10 minutes.



The oven will switch on after a few seconds. The display panel shows the cooking time elapsed and the ►I→I symbol is displayed. The other time symbols switch off.

The cooking time has finished

A beep will sound. The oven will stop heating. The display panel will show 0. Press the ⌚ button. Program a new cooking time with the + or – keys or press the ⌚ key twice and turn the control knob to zero. The oven is switched off.

Changing the cooking time

Change the cooking time with the + or – buttons. The new time is shown after a few seconds. If the timer has been programmed, first press the ⌚ button.

Cancelling the cooking time

Reset the cooking time to 0 using the – button. The new time is shown after a few seconds. The time has been cancelled. If the timer has been programmed, first press the ⌚ button.

Viewing the time settings

If several time functions are programmed, the corresponding symbols light up on the display panel. The arrow ► symbol is in front of the time function in the foreground.

To see the timer ⌚ or the cooking time I→I, repeatedly press the ⌚ button until the arrow ► lights up in front of the required symbol. The corresponding value will be shown for a few seconds on the display panel.

Childproof lock

The oven includes a childproof lock to prevent it being turned on accidentally.

The oven does not react to any setting. The timer can be programmed when the childproof lock is on.

When the heating type and temperature or grill level are programmed, the childproof lock turns off heating.

Activating the childproof lock

No automatic shut-off can be programmed.

Press the  button for approximately four seconds.

The display panel shows the  symbol. The childproof lock is now activated.

Turning off the childproof lock

Press the  button for approximately four seconds.

The  symbol in the display panel goes off. The childproof lock is now deactivated.

Care and cleaning

If cleaned and properly cared for, your oven will keep its bright appearance and operating performance for many years to come. Advice on how to care for and clean your oven is provided below.

Notes

- Different colours may be seen in your front panel due to the various materials used in its manufacture, such as glass, plastic and metal.
- Dark patches in the door's glass panel may seem to be dirt but they are in fact reflections from the oven light.
- Enamel burns at very high temperatures. This may cause slight discolouration. This is normal and does not affect the oven's operation. The edges of thin baking trays may not be completely enamelled. They may therefore feel slightly rough, although their corrosive protection will be unaffected.

Cleaning products

Follow the indications provided in the table to avoid damaging the various oven surfaces by using unsuitable cleaning products. Do not use

- abrasive or acidic cleaning products
- strong products containing alcohol
- scourers or hard sponges
- high-pressure or steam cleaners

Wash new dishcloths thoroughly before use.

Zone	Cleaning products
Front panel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Do not use a glass cleaning product or a glass scraper.
Stainless steel	Hot water and a little soap: Clean with a dishcloth and dry with a soft cloth. Immediately remove any water marks, grease, cornflower or egg white stains since corrosion could occur underneath these marks or stains. Special products for the care of stainless steel and which are suitable for hot surfaces may be obtained from Technical Assistance Service centres and specialist retail outlets. Use a very fine soft cloth to apply the cleaning product.
Glass panel	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.

Zone	Cleaning products
Display	Glass cleaning products: Clean using a soft cloth. Do not use alcohol, vinegar or other abrasive or acidic cleaning products.
Glass panels on oven door	Glass cleaning products: Clean using a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot water and a little soap: Clean with a dishcloth.
The seal Do not remove!	Hot water and a little soap: Clean with a dishcloth. Do not rub.
Wire shelves or rails	Hot water and a little soap: Soak and clean using a dishcloth or brush.
Sliding guides	Hot water and a little soap: Clean with a dishcloth or a brush. Do not leave this to soak or wash in a dishwasher.
Accessories	Hot water and a little soap: Soak and clean using a dishcloth or brush.

Cleaning the self cleaning surfaces in the oven interior

The inside rear and side walls and ceiling of some ovens may comprise a highly porous ceramic lining. This lining absorbs splashes produced during baking and roasting, dissolving them while the oven is on. This cleaning will be most effective at higher temperatures and during longer cooking times.

Slight discolouration of the lining does not affect its self-cleaning performance.

Caution!

- Do not use abrasive cleaning products. These would scratch and impair the highly porous lining.
- Never use oven cleaning products on ceramics. If oven cleaner is spilled on this accidentally, immediately remove it using lots of water and a sponge.

Cleaning the oven's enamelled bottom and walls

Use a cleaning cloth and hot water with a little soap or vinegar.

If very dirty, use a fine steel scourer or a special oven cleaning product. These must only be used when the oven interior is cold. Do not use metal scourers or special oven cleaning products on self-cleaning surfaces.

Light

The oven light can be turned on manually to facilitate cleaning.

Connecting the oven light

Turn the function control knob to the  setting.

The light will come on. The temperature control knob must be turned off.

Turning the oven light off

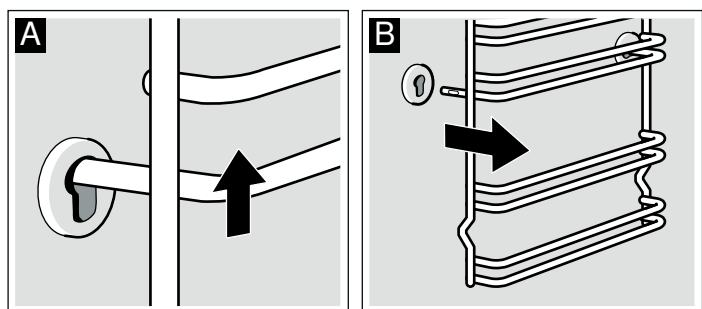
Turn the function control knob to the 0 position.

Removing and refitting the wire shelves or left and right hand side rails

The wire shelves or left and right hand side rails can be removed for cleaning. The oven must be cold.

Release the guides or rails

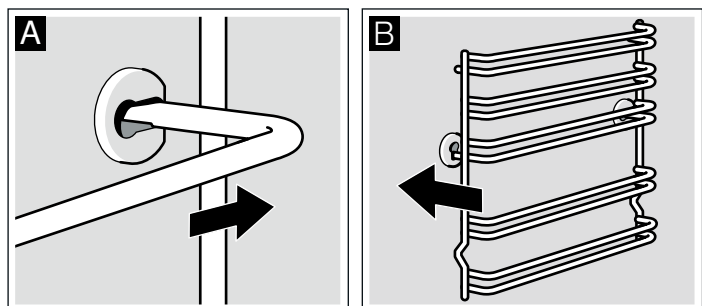
1. Lift the front of the guide or rail and release it (figure A).
2. Then pull the guide or rail forwards completely and remove it (figure B).



Clean the guides or rails with detergents and a sponge. The use of a brush is recommended for stubborn stains.

Install the wire shelves or rails

1. First insert the shelf or the rail in the rear groove by pushing it back slightly (figure A)
2. then insert it in the front groove (figure B).

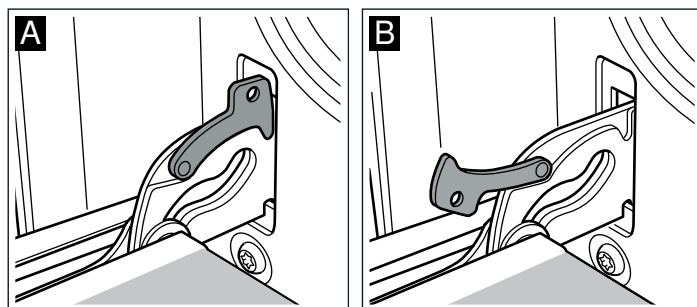


Wire shelves or rails can be adjusted on the left and right hand side. Their curvature should always be face down.

Unhooking and hanging the oven door

The front panel can be unhooked to help remove the oven door and clean the glass panels.

The oven door hinges are fitted with a locking lever. The door cannot be unhooked if the locking lever is closed (figure A). Once the locking lever has been opened to unhook the door (figure B), the hinges will be locked in position. This prevents the door from suddenly closing.

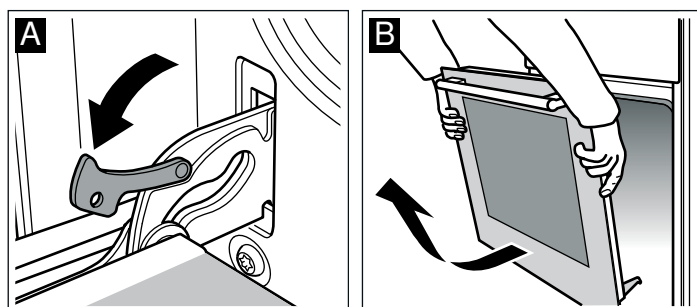


⚠ Risk of injuries.!

The hinges may close suddenly if they are not locked in position by the lever. Note that the locking levers are always closed, apart from when unhooking the door, when the levers must be open.

Unhooking the door

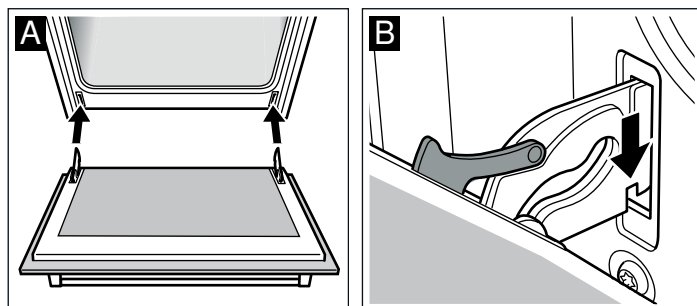
1. Fully open the oven door.
2. Remove both locking levers located on the right and left hand sides (figure A).
3. Fully close the oven door as far as possible (figure B). Grip the left and right hand sides of the door with both hands. Close the door slightly more and remove it.



Hanging the door

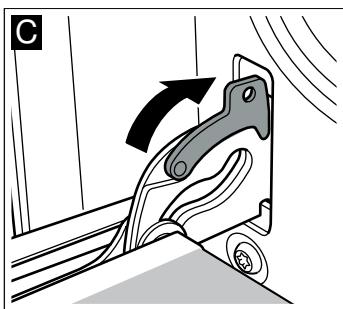
Rehang the door by following the same steps but in reverse order.

1. When refitting the door, check that both hinges are positioned exactly inside their respective openings (picture A).
2. The bottom groove of the hinges must fit snugly on both sides.



The door may be left crooked if the hinges are not mounted properly.

3. Reclose the attachment levers (picture C). Close the oven door.



⚠ Risk of injuries.!

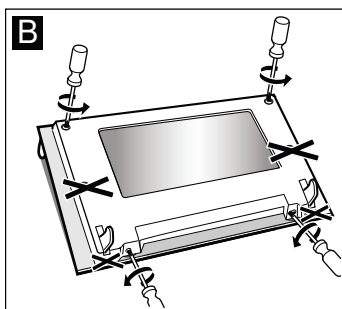
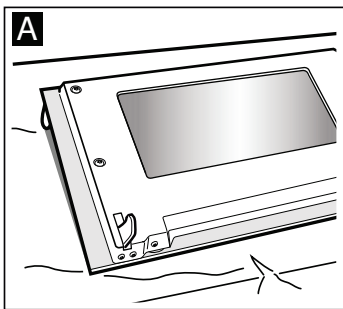
Do not touch the hinges; the door might accidentally fall or a hinge might suddenly close. Notify the Technical Assistance Service.

Fitting and removing the glass panels

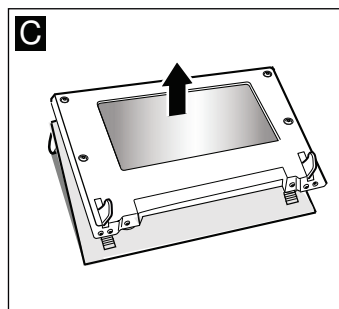
The glass panels of the oven door can be removed to make cleaning easier.

Dismantling

1. Unhook the oven door and place it on a cloth with its handle pointing downwards (Figure A).
2. Firstly screw the two bottom screws followed by the two top screws clockwise (Figure B).



3. Remove the cover (Figure C).



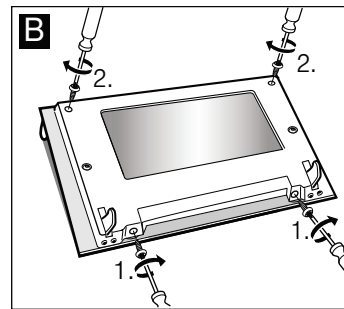
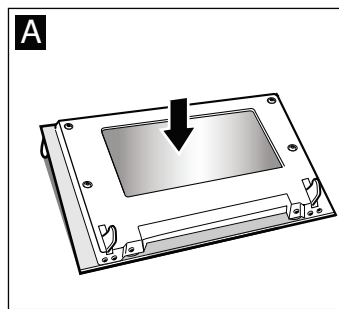
The dismantled items should not be washed. Clean the glass using a glass cleaning product and a soft cloth.

⚠ Risk of injury!

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

Installing

1. Reattach the cover (Figure A).
2. Firstly screw the two bottom screws followed by the two top screws (Figure B).



3. Refit the oven door.

Once the glass panels have been correctly fitted, the oven is ready to use.

Troubleshooting

Quite often, when there is a malfunction, it is usually a small irregularity which is easy to rectify. Before contacting the Technical Assistance Service, try to determine the cause of the fault using the following table.

Troubleshooting table

Fault	Possible cause	Solution/advice
The oven does not work.	The fuse has blown.	Check the state of the fuse in the fuse box.
	Power cut.	Check that the light in the kitchen and other household appliances are working.
A zero flickers on the indicator.	Power cut.	Confirm with the button.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs several times in both directions.

Error messages

When the display panel shows an error message with **E**, press the button. The message will disappear. The set time function will be deleted. If the error message does not disappear, call the Technical Assistance Service.

The following error messages can be solved by the user.

Error message	Possible cause	Solution/advice
E	A button has been pressed for too long or has got stuck.	Press all of the buttons one by one. Check if any button is stuck, covered or dirty.

⚠ Risk of electric shock.!

Incorrect repairs can be dangerous. Repairs can only be carried out by qualified personnel from the Technical Assistance Service.

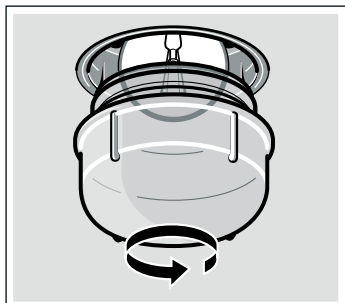
Changing the oven bulb

If the oven light bulb is damaged it must be replaced. Special 25 W, E14, 220 V-240 V heat-resistant light bulbs (to 300 °C temperature) can be obtained from the Technical Support Service or in specialist shops. Only use this type of bulb.

Risk of electrical discharge and the resulting shock.!

Disconnect the appliance from the mains. Ensure that this is turned off.

1. Place a dishcloth into the cold oven to avoid damage.
2. Remove the glass protection by unscrewing it to the left.



3. Replace the bulb with a similar bulb.
4. Screw the protection glass back into place.
5. Remove the dishcloth and switch the oven back on at the mains.

Protective glass panels

Damaged protective glass panels must be replaced. Protective glass panels can be obtained from the Technical Assistance Service. Please quote your appliance's product number and production number.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.

FD no.

After-sales service 

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

After-sales contact details for all countries can be found in the attached after-sales service directory.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

- Preheat the oven only if this is required by a recipe or is indicated in the tables.
- Use dark, lacquered or black enamel baking tins. These are more efficient at absorbing heat.
- Keep the oven door closed during cooking, baking and roasting cycles.
- When baking several cakes, these should be preferably baked one after the other. The oven will still be hot, thereby reducing the cooking time for the second cake. Two rectangular baking tins can be placed side-by-side.
- For long cooking times, the oven may be turned off 10 minutes prior to the specified time, allowing the item to continue to cook but taking advantage of the oven's residual heat.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



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



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BSH Electrodomésticos España, S.A.

CIF: A-28893550

Parque Empresarial PLA-ZA • Ronda del Canal Imperial, 18-20

50197 Zaragoza • ESPAÑA

www.balay.es

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