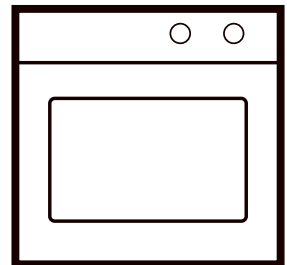


BEDIENUNGSANWEISUNG

mit Montageanweisungen

- Ⓜ Instructions for use and installation instructions
- Ⓜ Instructions d' utilisation et avis de montage
- Ⓜ Gebruiksaanwijzing en montagehandleiding

EEB 660.0



For your information

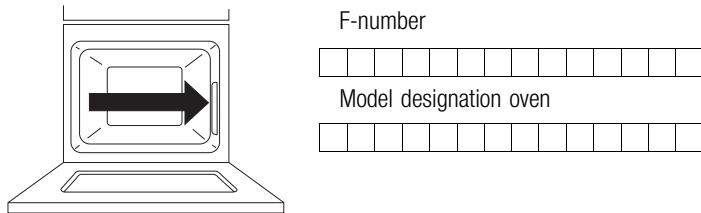
Please read the information in this leaflet carefully. It contains important instructions for the safety, installation, use and maintenance of your cooker. The cooker is to be used only for preparation of food in the home. Please keep the instructions for use carefully in a safe place.

Conditions of guarantee

The conditions of guarantee applicable for this product are subject to those published by the representative in the relevant country. Details regarding same may be obtained from the dealer from whom the appliance was purchased. For claims under guarantee the sales receipt must be produced.

Nameplate

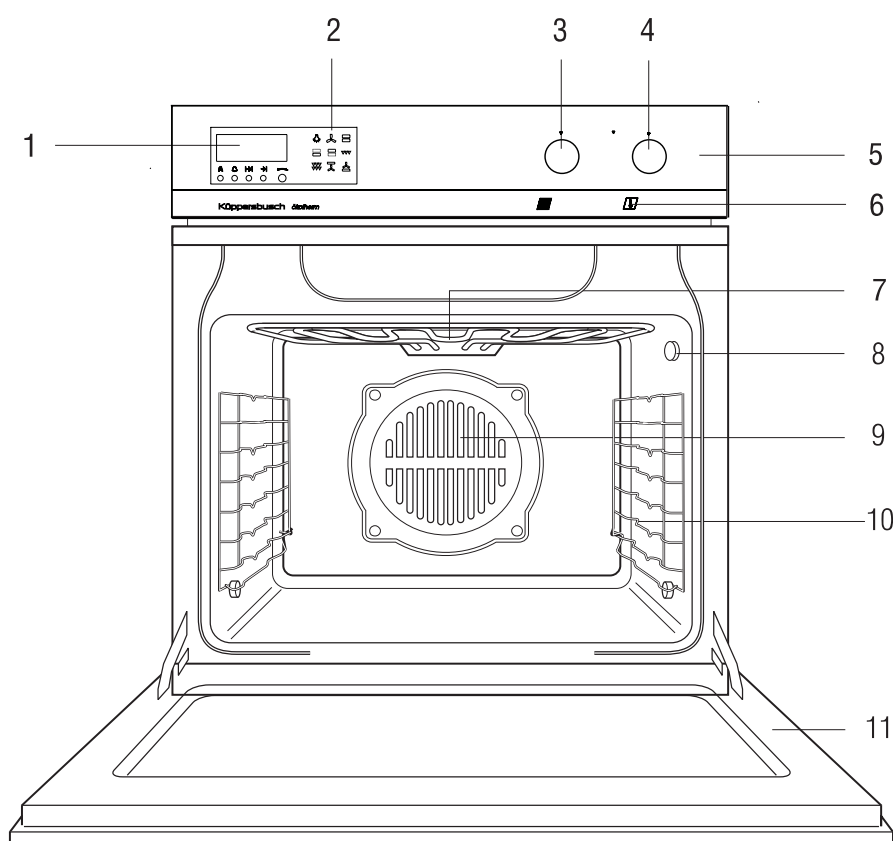
is located on the right-hand side strip and is visible when the oven door is open. Please note the following information for when you contact the service centre:



Contents

Your cooker at a glance	16
Safety instructions	17
for connecting up and functioning	
for the oven	
for the core temperature probe	
Before using the appliance for the first time	17
Disposing of the packaging and the old appliance	
Initial cleaning	
Setting the real time	
The oven	18
Selecting the heating mode and temperature	
Switch symbols and heating modes	
Shelf levels	
Slide-in accessories	
backmobil [®] (Acc.-no. 600)	18
Using the backmobil [®]	
Timer.	19
Setting the time	
Minute minder	
Switching the oven off automatically	
Switching the oven on and off automatically	
Kerntemperatur einstellen	
The core temperature probe	20
Using the core temperature probe	
Tips for correct use	
Standard core temperatures	
Applications.	21
Roasting	
Thawing	
Baking	
Recommended temperatures for baking	
Pizza baking	
Preserving	
Grilling	
Cleaning and care.	24
Cooking areas	
backmobil [®] (Acc.-no. 600)	
Oven	
Regenerating ökotherm [®] converter	
Troubleshooting	25
Installation instructions for fitter	25
Electrics	
Installation in a fitted kitchen	

Your cooker at a glance



- 1 The electronic minute minder
- 2 Symbol fields for baking, roasting and heating programmes
- 3 Oven function selection dial
- 4 Oven temperature selection dial
- 5 Operation fascia
- 6 Heating indicator
- 7 Fold-down grill (top heat/grill)
- 8 Holder for core temperature sensor
- 9 Hot air suction vent
- 10 Runner
- 11 Oven door

Optional accessories:

Grilling rack with lifter	no. 125
Pizza slab	no. 126
Roasting grid	no. 440
Roasting tray	no. 441
Baking tray, enamel	no. 541
Drip pan	no. 543
backmobil®	no. 600

Safety instructions



for connecting up and functioning

- Küppersbusch cookers are made according to relevant safety regulations. Only Küppersbusch cookers may be connected to Küppersbusch hobs.
- The cookers may only be connected up to the mains, maintained and repaired by a qualified electrician according to valid safety regulations. Work carried out incorrectly places your safety at risk.
- Do not put the appliance into operation unless it has been built in!
- The surfaces of the oven, oven door and hob are very hot when in operation. Always keep children away!
- Connection leads of electrical appliances may not be placed on the hot hob or get jammed in the hot oven door.
- **WARNING!**
This appliance must be earthed!

for the oven

- When carrying out repairs and replacing oven light bulbs, the cooker must be disconnected from the mains (switch off the fuse).
- Never store any objects in your oven which could cause a hazard if the oven is unintentionally switched on.
- Take special care when working in the hot oven. Use a dish cloth, oven gloves or similar.
- The oven door must close well. In the event of damage to the door sealing, hinges, sealing surfaces or to the glass pane, do not use your cooker until it has been repaired and checked by a qualified and authorised trained installer.
- **Caution!** When opening and closing the oven door, do not reach into the hinge. Risk of injury!
- Always close the oven door completely when preparing food in the oven.
- Keep at least 5 cm away from the grill and top heat

for the core temperature probe

- Only use the original core temperature probe.
- Do not jam the cable of the core temperature probe in the oven door.
- Remove from the oven when not in use.
- Keep at least 5 cm away from the grill and top heat.

Before using the appliance for the first time

Disposing of the packaging and the old appliance

Dispose of the transport packaging in such a way that is not harmful to the environment.

If the appliance is purchased in Germany the dealer who sold you the appliance will dispose of the transport packaging for you.

Recycling the packaging saves raw materials and reduces the amount of waste disposed appliances still contain useful materials. Dispose of your old appliance at a collection point for recycling useful materials.

Before disposing of your old appliance ensure that it cannot be used any longer. This will prevent misuse.

Initial cleaning

Remove foreign objects and the packaging.

Before preparing meals for the first time clean the inside of the oven and all accessories thoroughly.

Clean the baking sheets, drip pan, gridiron, core temperature probe etc. with a damp cloth and a little washing-up liquid.

Heating up the oven:

Shut the oven door.

Heat up the oven by switching on the top and bottom heat **at maximum temperature for 60 minutes**. Air the kitchen well while you are doing this. Before first use

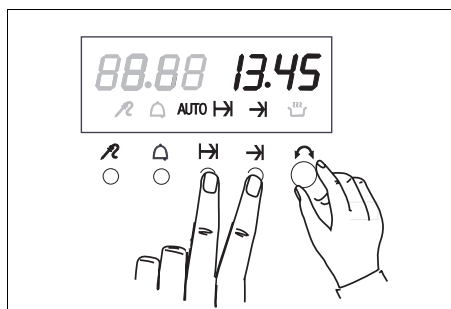
Setting the clock

The cooker does not function until the clock has been set.

The clock **must** be set before the cooker is used for the first time or after a power failure (mains).

If the clock is not set, the right-hand display "0.00" and the symbols $\rightarrow|$ and $\rightarrow|$ flash.

Set the clock as follows:



- Keep the buttons $\rightarrow|$ and $\rightarrow|$ depressed, and the symbols $\rightarrow|$ and $\rightarrow|$ come on.
- With the button \curvearrowright , set the right time. It appears in the right-hand display.
- The clock starts after you release the buttons. The symbols $\rightarrow|$ and $\rightarrow|$ go off.

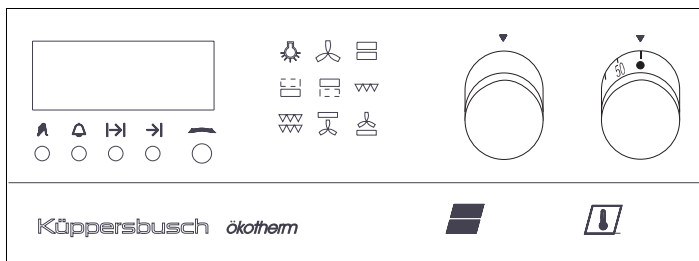
Oven



Please note the safety instructions on page 17!

The oven becomes very hot when in use. If the oven temperature exceeds 95°C the cooling fan will switch on, even if the oven has been switched off. The oven offers you eight operation modes.

Selecting the operation mode and the temperature



Selecting the operation mode:

Turn the oven selection switch (the switch on the left) to the right.

Setting the temperature:

Turn the temperature selection switch (the 2nd switch from the left) to the right.

The heating up indicator on the operation fascia will light up while the appliance is heating up and will go out as soon as the set temperature has been reached.

The controls are of the pop-out type and can be countersunk in every setting. They pop out at a slight press of the finger. No settings can be made while the controls are countersunk. If the oven selection switch is countersunk the oven lighting will switch off.

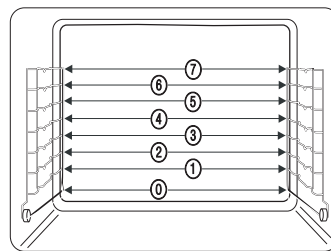
Symbols and operation modes

Operation mode	Application
0 OFF	
Oven lighting	
Hot air convection	Roasting, baking and cooking on several levels.
Cold air convection	Without temperature setting, for gently thawing and cooling food.
Top heat/bottom heat	Preheating, Baking sponges and moist cakes.
Bottom heat	Prebaking very moist cake, preserving.
Top heat	Browning
Grilling	Grilling small portions. Position the pieces of meat at the centre of the roasting rack.
Large-area grill	For grilling larger portions such as steak, fish and sausages, but also for browning toast dishes and gratins.
Intensive hot air convection	For baking large flat cakes with a dry topping, such as a crumble topping, for intensive roasting of large joints and large birds such as goose or turkey.
Pizza mode	For baking bread, pizza and moist cakes, also for preserving.

Shelf levels

The oven has grids on both sides each with 8 shelf levels. They form the levels 0 to 7.

The level heights are counted from the bottom upwards (see diagram).



For example, the drip tray when roasting, baking tray with a pizza or the grid with the pizza stone can be inserted in level 0.

The grid and/or baking trays can be inserted into levels 1 to 7 depending on the food being cooked.

Instructions on which shelf to use can be found in the baking and roasting table.

Slide-in accessories

Do not cover the bottom of the oven with aluminium foil!

Baking sheets:

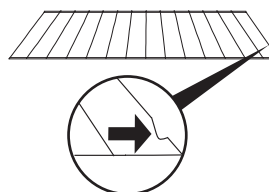
When removing the baking sheet lift it slightly.

When the baking sheet is slid back into the oven the slanted edge must face the oven door.

Push the fat pan and baking tray with the two slots right into the rear of the oven.

Gridirons:

Please make sure that the lock-in position of the gridirons always faces the front (towards you).



backmobil® (Acc.-no. 600)

The oven **can be fitted** with a backmobil® (special accessory No. 600).

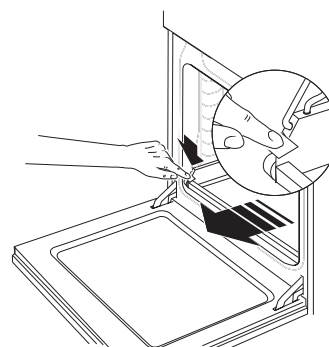
The backmobil® makes it easier for you to use the oven.

For successful roasting or baking it is important to select the correct shelf level for baking sheets and gridirons. The backmobil enables you to correctly position the baking sheets and gridirons even before you put them into the oven.

Using the backmobil®

Caution!

The backmobil® (Acc.-no. 600) and the lock can be very hot. Use oven cloths, oven gloves, pan holders etc.

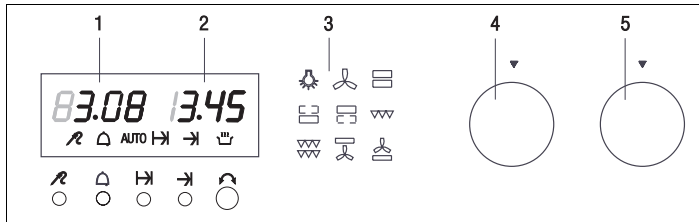


Gliding the backmobil® out of the oven:
Press down the lever.

Sliding the backmobil® into the oven:
Slide in slowly until it locks into position.

Electronic timer

You can regulate the cooking time for all modes with the timer. The selected modes can be automatically switched on and off with the timer. With the core temperature probe the cooking process can be accurately controlled as a function of the core temperature. In addition, the timer can serve as a memory aid (minute minder function).



Display:

- 1 Time minute minder, core temperature
- 2 Time/Cooking time/End of cooking time
- 3 Modes

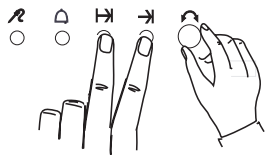
Selecting:

- Core temperature probe
- Minute minder
- Cooking time, oven
- End of cooking time, oven

Set:

- Time/Cooking time/Core temperature
- 4 Mode knob
- 5 Temperature knob

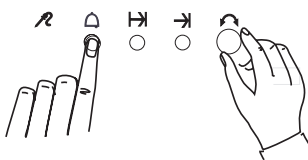
Setting the clock



Keep and depressed and set the time with , the time appears in the right-hand display.

Minute minder function

The minute minder does not switch the oven off. It merely serves as a memory aid.



Keep depressed, the symbol comes on. Set the time, the time set appears in the left-hand display.

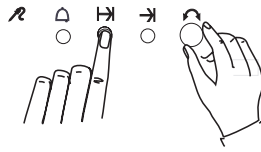
Release , the time starts to run immediately. The remaining time is displayed. A signal is emitted when the preset time has been reached.

Press the signal is switched off. The symbol and the display go off. Keep depressed, the symbol comes on.

If the core temperature probe is being used, the minute minder is not shown in the display but merely the symbol .

Automatic switching-off

When the preset time has been reached, the control functions selected with the knobs 4 and 5 are switched off automatically.



Keep depressed and with set the cooking time you want. Release .

Automatic mode starts, and and "AUTO" come on in the display.

Then select the mode with knob 4. Set the temperature with knob 5.

At the end of the cooking time

The symbol goes off, a signal is emitted.

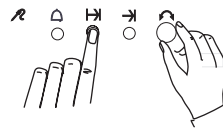
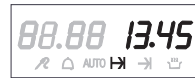
The symbol and the word "AUTO" flash.

Turn off the switches 4 and 5.

- Press the button to reset the appliance to normal operation. The signal goes off.

Switching on and off automatically

The functions selected with knobs 4 and 5 are switched on automatically at the selected starting time and off at the preset stopping time.



Keep depressed and with

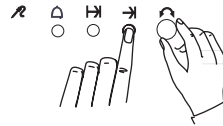
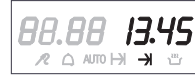
set the cooking time.

Release .

Keep depressed and with

set the stopping time you want.

Release .



Then with

knob 4 select the mode,

Knob 5 Setting the temperature.

At the end of the cooking time

The symbol goes off and a signal is emitted.

The symbol and the word "AUTO" flash.

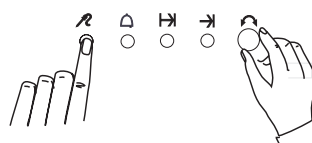
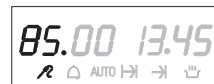
Turn off the switches 4 and 5 again.

- Press the button to reset the appliance to normal operation. The signal goes off.

Setting the core temperature

The temperature display (left-hand display) is activated by inserting the core temperature probe. The symbol comes on.

The default temperature of 60 °C appears in the display.



Keep depressed to confirm the

default temperature or

with set the temperature you want (target temperature).

Release the actual temperature is shown in the display.

A signal is emitted when the target temperature is reached.

The temperature value flashes.

Press the signal is switched off.

Pulling out the core temperature probe turns off the temperature display. When the core temperature probe is inserted, the cooking time cannot be set.

The core temperature probe



Please note the safety instructions on page 17!

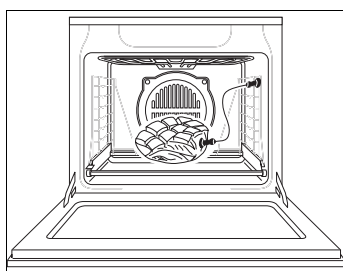
The core temperature probe measures the temperature inside the food. When the core temperature probe is used, the cooking process is controlled by the correct core temperature being reached in the roast. Once this temperature has been reached the oven switches off automatically and the cooking process comes to an end.

No time function can be set if the core temperature probe is connected.


We highly recommend using the core temperature probe when preparing roasts whose core temperature must not exceed a certain temperature (for instance roast beef).

Using the core temperature probe

The core temperature function is controlled by the electronic timer.





The core temperature function is activated if the core temperature probe is inserted into the bush in the oven interior.

The default temperature of 60 °C appears in the temperature display (on the left of the timer display) and the symbol  comes on.



The default temperature can be changed as follows:

Keep the button  depressed and set the required temperature with the control unit  to suit the type of meat (see page 19).

Once the core temperature has been reached, an acoustic signal is emitted and the oven is switched off.

You will find reference values for core temperatures in the adjacent table.

Tips for correct use

Insert the core temperature probe up into the roast to the handle so that the tip is roughly in the middle of the roast and not located near the fat or the bone of the meat. Insert the core temperature probe on the side of the meat.

Proceed as follows and please take note of the diagrams:

- Insert the **tip of the core temperature probe into the middle of the piece of meat to be cooked.**
- When cooking poultry take care not to touch any bones when inserting the core temperature probe.



correct



incorrect

Standard core temperatures

Food	Core temperature for all heating programmes
	in °C
Beef	
English roast beef/fillet of beef	
rare	40-45
medium	50-55
well done	60-65
Joint of beef	80-85
Pork	
Loin of pork	65-70
Roast pork/ham	80-85
Neck, knuckle of pork	80-85
Chop, saddle	75-80
Chop without the bone	70
Kasseler (smoked loin of pork)	65-70
Meat loaf	70-75
Veal	
Roast veal	70-75
Roast veal stuffed with kidneys	75-80
Knuckle of veal	80-85
Game	
Meat	75-80
Saddle	60-70
Fillet	rare
Fillet	medium
Fillet	well done
Lamb	
Lamb	80-85
Stuffed joint	70-75
Poultry	85-90
Fish	70-80

Application

Roasting

Use the drip pan and the roasting rack.

The roasting time depends on the type of meat you are roasting and on the thickness of the joint. To measure the joint, lift it slightly as it collapses slightly under its own weight. The roasting time for meat with a layer of fat can be as much as twice as long as usual.

Be absolutely certain to observe the notes on the rack levels!

Intensive hot air convection

Place drip pan into frame and roasting rack on 1st rack level from bottom.


Hot air convection

Place drip pan on 1st rack level from bottom and roasting rack on 2nd rack level from bottom.

Top heat and bottom heat

Place the drip pan on the 1st rack level from the bottom and the roasting rack on the 2nd rack level from the bottom.

Roasting in a pan (oven)

Select  Intensive hot air convection at a temperature of 180 to 200 °C. You can use any type of pan (enamel-coated steel, cast iron or glass) which does not have plastic handles.


We recommend the following procedure:

- Rinse out the pan with water or grease it lightly
- After preparing the meat (adding spices), place it into the pan. Put the lid on the pan and place the pan onto the rack in the cold oven.
- Select Intensive hot air convection and set the temperature to between 180 and 200 °C.
- At the end of the roasting time prepare the gravy in the usual way.

Dish	Hot air convection	Intensive hot air	Cooking time
Always turn the joint	Temperature in °C		per cm of the thickness of the joint in mins
Joint of beef	160		18
Roast beef (English style)	180	180-200	8-10
Fillet	180	180-200	8
Veal	160	160-180	12
Roast pork	160	160-180	12-15
Smoked loin of pork	160	160-180	8
Shoulder of pork	160	160-180	12-15
Roast pork with crackling	160	160-180	12-15
Game	160		15
Wild boar	160		15
Fillet of game	180	180-200	8-10
Mutton	150-160		15
Duck	160	160-180	12
Goose	160	160-180	12
Chicken*	160	160-180	8
Turkey	160	160-180	12
Fish	160		8

*whole chicken 45 - 60 min.

Thawing

with  Hot air convection.

Remove the frozen food from the packing, place it in a dish and insert into the oven with the rack on the 3rd rack level from the bottom. Set the temperature to 150 °C.

Baking

Hot air convection

No need to preheat the oven - Baking is possible on several levels simultaneously.

Rack levels:

One baking tray	3rd rack level from the bottom
Two baking trays	3rd and 6th rack levels
Three baking trays	1st, 4th and 7th rack levels
Four baking trays	1st, 3rd, 5th and 7th rack levels

If you are baking several cakes in baking tins, about 5 to 10 minutes additional baking time will be needed for each baking tray.

Remove the baking trays individually, depending on how well browned the cakes are.

Bake using hot air convection at a temperature of 160 °C, if there are no instructions for baking by hot air convection in your recipe.

Important:

When cakes with a moist fruit topping are being baked, the development of humidity is particularly high. You should bake no more than two cakes at the same time.

Top heat/bottom heat

Preheating the oven - baking on one level.

Preheat the oven by intensive hot air convection and when the temperature has been reached, set the oven back to Top heat/bottom heat.

Baking tins made of black metal and aluminium are particularly suitable.

Intensive hot air convection

No need to preheat the oven - baking on one level.

Only for large flat cakes with a dry topping, such as a crumble topping.
















Pizza mode

Baking on one level.


- for moist cakes
- for pizza: preheat the oven with a baking tray or a pizza slab (accessory)
- for bread

Recommended temperatures for baking

The recommended temperatures for the best operation modes have been highlighted. Richtwerte

Type of cake or biscuit	 Hot air convection		 Top heat / Bottom heat		 Intensive hot air convection  Pizza level		Baking time in mins.
	Rack level	Temperature in °C	Rack level	Temperature in °C	Rack level	Temperature in °C	
Cake mixture							
Large cake	3	160	1	175-180			50-60
Tin cake	3	160	1	175-190			50-70
Madeira cake	3	150-160	1	160-180			60-70
Gateaux and flans	3	160	1	175-190			40-60
Flan bases	3	180	2	200			20-30
Fine fruit flans	3	160	1	175-190	3	 160	45-60
Small biscuits	3	150	2	180-200			15-30
Large flat cakes:							
With a dry topping	3	180	2	180-200	3	 180	25-35
With a moist topping	3	170	2	175-190	3	 170	35-50
Kneaded dough							
Flan bases	3	180	2	180-200			25-35
Cheese cake	3	150	1	170-180	3	 150-160	70-80
Small biscuits	3	150	2	180-200			15-35
Large flat cakes:							
With dry topping	3	180	2	180-200	3	 180	25-35
With moist topping	3	170	2	175-180	3	 170	30-50
Leavened dough							
Large cake	3	160	1	175-190			40-60
Ring cake	3	160	2	175-190			40-50
Small biscuits	3	150	2	180-200			12-25
Large flat cakes :							
With dry topping	3	180	2	180-200	3	 180	25-35
With moist topping	3	170	2	170-190	3	 170	30-50
Sponge cake							
Gateaux and flans	3	160	2	175-180			30-40
Rolls	3	180	2	190-210			12-25
Biscuits made with white of egg							
Meringue	3	90	2	140			80-90
Cinnamon stars	3	140	2	150-160			15-20
Macaroons	3	140	2	150-160			20-40
Puff pastry							
Puff pasty	3	180	2	200-220			15-30
Puff pastry made with leavened dough	3	180	2	200-225			30-40
Puff pastry made with curd cheese	3	180	2	200-225			30-40
Choux pastry	3	180	2	200-220			30-40
Pastry made with curd cheese and oil	3	180	2	170-180			30-40
Honey cake	3	160	2	170-180			20-35
Bread and pizza							
Leaven and bread made with yeast: Preheat: 230 °C 10 mins. at 230 °C			2	180	3	 160	50-60
Bread made with yeast/white bread			2	200	3	 180	30-50
Pretzels, Preheat:10 mins. at 230 °C	3	200	2	220			15-20
Pizza, Preheat to 250 °C					1	 250	8-12

Baking pizza


- Set the operation mode selection switch (the switch on the left) to  Pizza level.
- Using the oven temperature regulator (second switch from the left) set the temperature to 250 °C.
- Preheat the oven to 250 °C.

Example

Basic recipe for pizza

375 g of flour, 20 g of yeast, 1/8. l of lukewarm water, 3 tablespoons of oil, salt

Make a yeast dough out of the specified ingredients. Allow the dough to rise for approx. 30 minutes until it has doubled in size. Then knead the dough for a few minutes and allow it to prove for another 15 minutes. Divide the dough into 2 or 3 pieces, roll out to a circle, form an edge and add any topping you like, but do this quickly so that the dough does not become wet.

- Place the baking tray into the frame.
- Place the pizza onto the baking tray.
- Preheat the oven at  Pizza level to a temperature of 250 °C.
- Bake for approx. 8 -12 minutes and at a temperature of 250 °C. Pizza backen

Preserving

Select Pizza mode.

Only use fresh food and prepare according to the usual recipes. Prepare no more than 6 preserving jars with a capacity of 1-1.5 litres at one time. Only use jars of the same height which are suitable for preserving and which have the same contents. The jars should not touch.

Fruit

- Place the drip pan on the 1st rack level from the bottom and fill about 1 litre of water into the drip pan.
- Select Pizza mode and set to a temperature of 180 °C and observe preserving process. After 20 to 40 minutes, the liquid in the jars will start to bubble, usually in the jar on the front right first.
- Then switch off the oven and keep the jars in the closed oven for another 30 mins (approx. 15 minutes if preserving very sensitive fruit such as strawberries).

Meat and vegetables



- Prepare the preserving jars. Place the drip pan into the oven and set the temperature as described above.
- When the liquid starts to bubble, turn the oven down to 150 °C and continue to heat for a further 30 to 60 minutes.
- Then switch off the oven and keep the jars in the closed oven for another 30 minutes.

Food to be preserved	Heating time (Further heating)	Residual heat
	in mins.	
Cauliflower	60-80	30
Beans	60-80	30
Peas	80-90	30
Cucumbers	Switch off	30
Carrots	60-80	30
Mushrooms	60-80	30
Brussels sprouts	60-70	30
Asparagus	80-90	30
Tomatoes	Switch off	30

Caution!

During cooking a lot of steam is formed in the oven interior due to the evaporation of water and it emerges from the ventilator openings. As a result the operation fascia can become **hot**.

Grilling

Set the operation mode  Grill for grilling small portions or for  large-area grilling.

- Preheat the oven for 5 to 10 minutes.
 - Place the food to be grilled in the oven.
 - Grill the food for the times specified in the table below.
 - Place the drip pan with the roasting tray (optional accessory) onto the 2nd or 3rd rack level from the bottom. Place the roasting rack on the rack level specified in the table.
- Always close the oven door when grilling.

Dish	Rack level	Grill		Large-area grill	
		1st side in mins.	2nd side in mins.	1st side in mins.	2nd side in mins.
Pork chops Escalope Fillet of pork	6	8-10	6-8	10-15	8-10
Sausages Shashlik Rissoles	6	8-10	6-8	15-20	10-15
Beef steak Slices of liver Escalope of veal Veal steak	7	6-7	5-6	10-11	9-10
Mutton chops Lamb chops	6	8-10	6-8	12-14	10-12
Half a chicken Fillet of fish Trout	3	10-12	5-7	14-16	9-11
Toast Toasted sandwiches	5	2-3	2-3	6-7	6-7

Cleaning and care

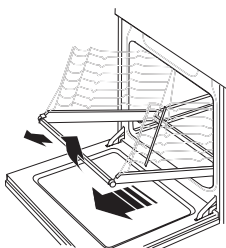
- Make sure that the appliance and the fascia have cooled down completely before cleaning!
Usually it is sufficient to clean the oven with a damp cloth and a little washing-up liquid each time you use it. Wipe dry afterwards.



- Do not use any abrasive or aggressive cleaning or scouring agents such as steel wool, soap-impregnated steel wool, metal or plastic sponges or similar agents with an abrasive surface.
- Do not use any cleaning agents with a bleaching effect or containing chlorine.
- Remove any deposits of calcium or any spots of grease, starch or egg-white as soon as possible. If this is neglected, corrosion can develop under these deposits in stainless steel appliances due to the lack of oxygen.
- When cleaning stainless steel appliances please use the usual cleaning agents for stainless steel. Please take general note of the instructions of the respective manufacturers and try out products on small surfaces first, before spreading the cleaning agent over the entire surface.
- After cleaning make sure that all the cleaning agent has been thoroughly removed.

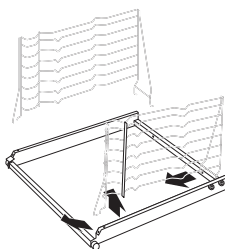
backmobil®

(Acc.-no. 600)



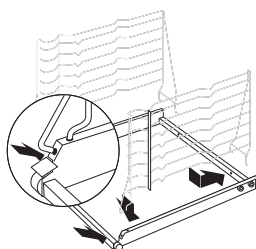
Extending the backmobil®

Press down the lever at the bottom of the backmobil® frame, extend the backmobil® until it has gone beyond the catch and lift it diagonally upwards.



Taking the backmobil® apart

Remove the holder rods of the slot-in gratings first from the front and then from the back holes on the frame of the backmobil. The slot-in gratings can then be removed.

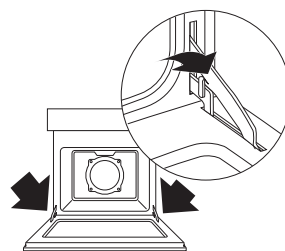


Assembling the backmobil®

Insert the holder rods of the slot-in gratings back into the holes on the frame of the backmobil® and proceed in the reverse sequence to the sequence used when taking the backmobil® apart. Push the lever into place.

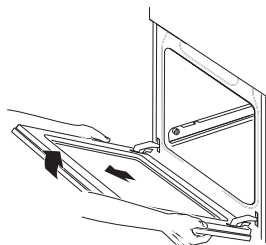
Oven

From time to time the oven needs to be cleaned thoroughly.

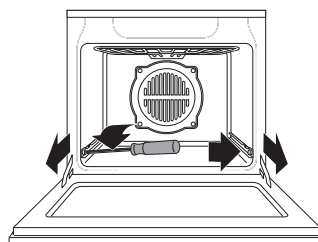


Removing the oven door

Open the oven door as wide as it will go.
Fold up the clamps on the door hinges.

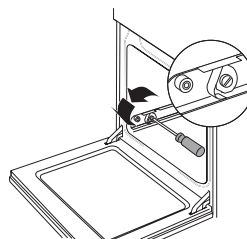


Take hold of the oven door on the both sides and close it slowly. When the oven door is about half-closed, the hinges will fall out of the catches. The oven door can now be removed.
Loosen the screw to fold down the grill.



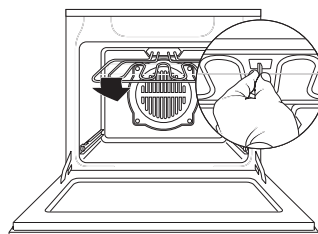
Removing the guide rail

Loosen the screws.
Remove the slot-in grating



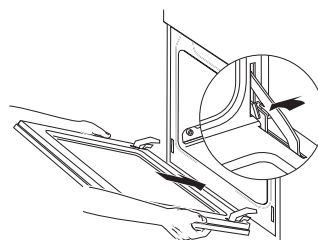
Insert the guide rail into the oven

Screw on the guide rail.
Adjustment of the guide rail:
The running speed of the backmobil can be changed by tuning the adjusting screw: normal - slow - fast



To fold down heating element (top heat / grill):

Loosen the screws and fold down the heating element.
Fold up the heating element again and fasten with a screw.



Reassembling the oven door

Take hold of the oven door on both sides and push the hinges into the relevant holes on the oven.
Very slowly open the oven door.
Fold down the clamps at the door hinges. Close the oven door.

Regenerating ökotherm® converter

Heat the empty oven by intensiv hot air convection at maximum temperature for 60 mins.

Troubleshooting



Repairs may only be carried out by a qualified technician!

Check first whether you have made a mistake in operating the controls. You can rectify some faults yourself, or call the service centre to carry out the repairs, as indicated.

Problem	Cause	Remedy
Not possible to switch off oven.	Electronic component faulty.	Switch off fuse, call after-sales service.
Oven does not heat up.	Domestic fuse faulty.	Check or renew fuse.
	Oven temperature regulator or operation mode selection switch not turned on.	Set oven temperature regulator or operation mode switch.
Hot air fan switches on and off alternately.	Programme entails frequent change of heating mode .	This is no fault.
Oven light fails.	Lamp faulty.	Ask after-sales service about changing the lamp.
Oven door does not close.	Door or door sealing dirty.	Only use soapy water and a damp cloth to remove dirt from door and sealing.
Glass of oven door broken.		Switch off appliance. Call after-sales service.
Delayed stop of cooling fan runs for longer than 30 mins. (usually 20-30 mins.).	Automatic switching off mechanism faulty.	Switch off safety fuse. Call after-sales service.
Increasingly strong smell in spite of ökotherm converter.	ökotherm [®] -converter must be regenerated.	Preheat the empty oven with hot air convection at max. temperature
Strong smell of vinegar when cooking.	Food with alcohol content, cakes and pastries with leaven, cakes and pastries with yeast.	Unavoidable smell.
Fruit juice or spots of egg-white on enamel parts.	Moist cake or meat juices.	Harmless changes to enamel, cannot be removed.

Installation notes for technicians

- The statutory regulations and the connection conditions of the local power supply utility must be observed in full.
- Disconnect the appliance from the mains for connection, repairs and changing the oven bulb. Pull out the plug or switch off the fuse.
- Complete protection against electric shocks must be ensured.
- The earthed wire must be long enough so that if the strain relief device fails, this wire is only subjected to tension after the live wires of the connection cable.

Electrics

Built-in oven

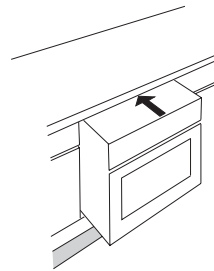
Connection with plug to socket.

The socket must be protected with a 16 A fuse. Electrics

Installation in kitchen furniture

The appliance is a type Y appliance as regards protection against overheating surrounding areas (furniture parts). This means that this appliance can be positioned with its rear and one side wall against cupboards or walls of any height. However, only furniture or an appliance of the same height as this appliance may be located against the other side wall.

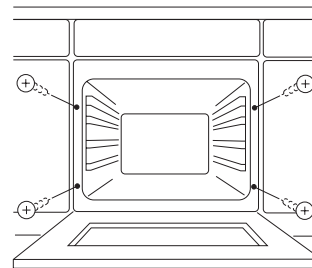
The plastic covering or veneer must be processed with a heat-resistant adhesive (100 °C). This adhesive prevents deformation or detachment of the coverings especially on the narrow sides of the fitted furniture. It is imperative to install the appliance horizontally.



Installing the appliance

Insert the plug and push the appliance into the cupboard niche.

Do not jam the appliance connection line!



Fastening the oven

Open the oven door.

Screw the cooker to the fitted cupboard element using the enclosed screws from inside outwards, starting at a slant.