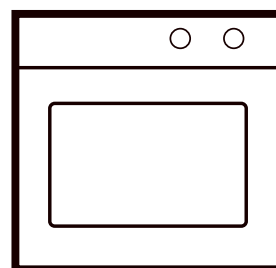


Instructions for use

and installation instructions

EEB 9640.0



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 domestic preparation of food. Please keep the instructions for use carefully in a safe place.

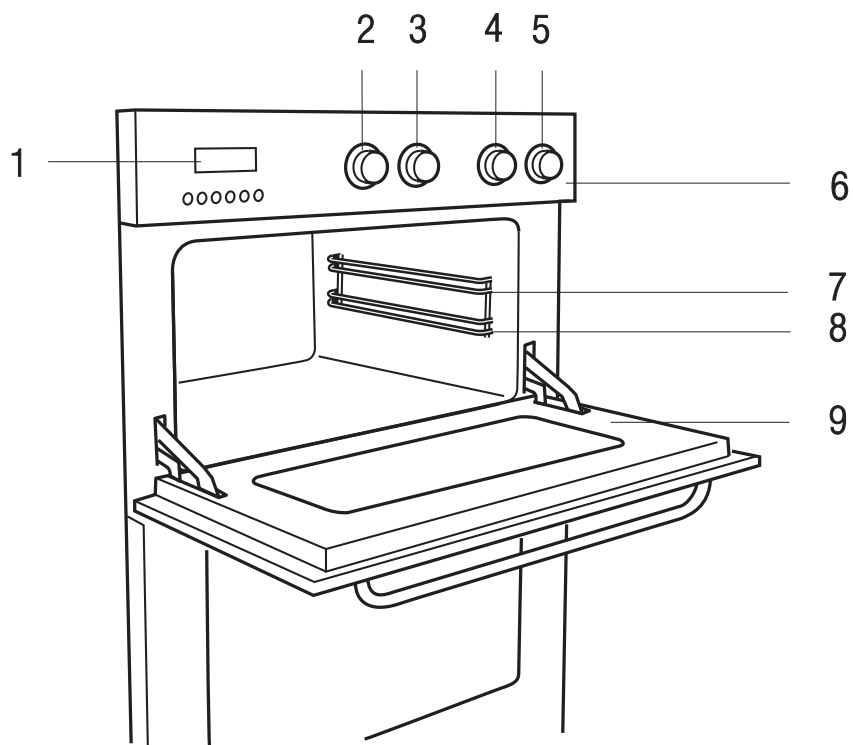
Conditions of guarantee

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

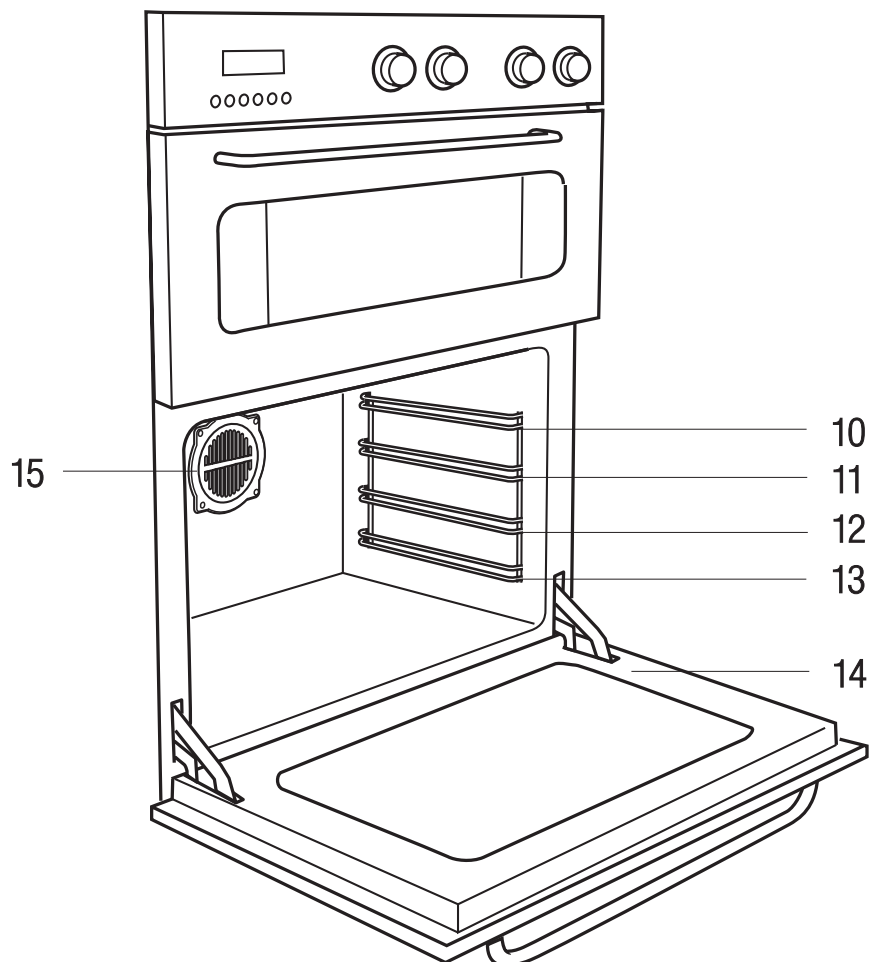
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Your cooker at a glance



- 1 Timer
- 2 Upper oven function selector
- 3 Upper oven temperature selector
- 4 Lower oven function selector
- 5 Lower oven temperature selector
- 6 Control panel
- 7 2nd shelf from the bottom (upper oven)
- 8 1st shelf from the bottom (upper oven)
- 9 Door upper oven



- 10 4th shelf from the bottom (lower oven)
- 11 3rd shelf from the bottom (lower oven)
- 12 2th shelf from the bottom (lower oven)
- 13 1st shelf from the bottom (lower oven)
- 14 Door lower oven
- 15 Hot-air fan

Safety instructions



Installation and operation

- Küppersbusch cookers conform to the applicable safety regulations.
- The cookers may only be connected, serviced and repaired by a qualified electrician according to the applicable safety regulations. Work which has been improperly carried out places your safety at risk.
- Do not put the appliance into operation unless it has been built in!
- The surfaces of the oven and the oven door are very hot when in operation. Always keep children away from the appliance!
- Connection leads of electrical appliances should not be placed on the hot hob or allowed to become jammed in the oven door.
- **WARNING:**
The appliance must be earthed!

Oven

- When carrying out repairs or 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.
- Open The oven door gripping the handle in the centre.

Technical Information

Multifunction Oven-Bottom

Fan oven:	2.5 kW
Grill element:	2.0 kW
Conventional oven:	2.4 kW

Conventional Oven-Top

Top element:	0.7 kW
Bottom element:	1.1 kW
Grill element:	2.1 kW

Oven lamp: 15 Watt - 230 V,
300 °C miniature edison screw

Total absorbed power: 4,66 kW

Before first use

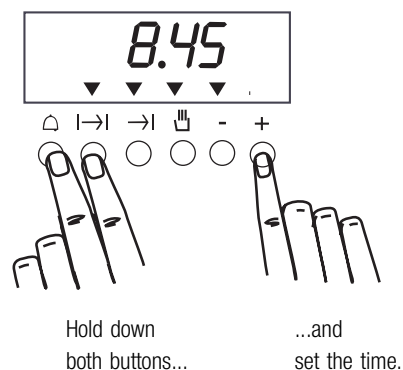
Remove excess materials and packaging.

Before preparing food for the first time, we recommend that you clean both compartments with diluted washing-up liquid, rinse carefully and heat for 30 min at maximum temperature. A slightly unpleasant smell may be produced, caused by grease remaining on the oven elements from the production process.

Air the kitchen well during this time.

Setting the current time

If the timer flashes, the current time must be set. Proceed as follows:



Oven



Please note the safety instructions!
The oven becomes very hot when in use.

Selecting the operation mode and the temperature

Upper oven

Lower oven



Selecting the operation mode:

Turn the upper oven function selector or the lower oven function selector (the switch on the left) until the indicator on it is in line with the desired symbol.

Setting the temperature:

Turn the temperature selector for the upper or the lower oven 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.

Top oven function selector

0 OFF

Oven lighting

The oven light is switched on.

Top heat / bottom heat upper oven

Use in conjunction with the temperature selector. It is advisable to pre-heat until the set temperature has been reached, i.e. when the indicator light above the temperature selector goes off. During cooking, do not open the door unless it is absolutely necessary.

Grill

Grill with the door closed. Set the function selector to the grill position and the temperature selector to the desired temperature. The temperature can be varied depending on the food being cooked.

Before using the grill, pre-heat for about five minutes. Position the grill pan in the highest shelf position and check continually as the food could easily burn.

Note: It is not recommended to grill for longer than 30 minutes at one time.

Upper oven temperature selector

The oven has two heating elements, one on the base of the cooker, and one on the ceiling. Hot air rises, so the top of the oven is always the hottest. The temperature in the middle of the oven is maintained at the temperature set by the control knob. It is slightly hotter above and slightly cooler below.

In the upper oven, dishes requiring different temperatures can be cooked at the same time.

Always pre-heat the upper oven before use.

The oven indicator light will go out when the required temperature is reached. Do not open the oven door during cooking unless it is absolutely necessary.

Bottom oven function selector

0 OFF

Oven lighting

The oven light is switched on.

Top heat/bottom heat

Grilling

Grill with the door closed. Set the function selector (B) to the grill position and the temperature selector (C) to the desired temperature (only between 0 and 225 °C). The temperature can be varied depending on the food being cooked.

Before using the grill, pre-heat for about five minutes. Position the grill pan in the highest shelf position and check continually as the food could easily burn.

Cold air convection

The fan switches on without the heater element. This function can be used for defrosting.

ökotherm-hot air convection

Fan oven-use in conjunction with the temperature selector. It is advisable to pre-heat the oven for at least 5 minutes.

Fan-aided grilling

Use for an even grilling process, for equal grilling. Set the temperature selector only between 0 and 175 °C.

Thawing and warming up

For defrosting and preparation of pre-cooked meals.

Hot air convection

Baking of moist cakes at a single level.

Note: It is not recommended to grill for longer than 30 minutes at one time.

Lower oven temperatur selector

The light above this dial will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven temperature.

Cooking with a fan oven

The fan is situated in the back wall of the lower oven. The heating element encircles the fan, and the fan forces this heat into the oven, thus creating a more even temperature distribution than in a conventional oven. The oven can be filled with foods all requiring the same cooking temperature. Subtract 10 minutes per hour for every dish requiring a conventional cooking time of more than 1 hour, and reduce the heat by 10-20 °C; the hotter the oven, the more the heat can be reduced.

Generally, it is not essential to pre-heat a fan oven. However, pre-heating for 5 minutes ensures the best results.

ökotherm[®]-converter

The ökotherm[®]-converter in the lower oven immediately removes greasy substances, odours and suspended particles from the oven air during roasting and baking. It immediately converts odours and greasy fumes into odourless, humid air before they even leave the oven. This process consumes no energy. On the contrary, it releases it.

The air that leaves the oven is clean and no fatty deposits have a chance of settling on kitchen units.

Should the cleansing effect lose its effectiveness, simply regenerate the ökotherm[®]-converter (see "Cleaning your oven").

Applications

Roasting

The cooking time depends on the type of meat and its thickness. When measuring the thickness of the meat, lift it up slightly as it tends to "collapse" a little under its own weight.

If the meat contains a layer of fat the required cooking time can be considerably extended, sometimes by even as much as double the time.

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


ökotherm® -hot air convection

Drip pan on 1st and grid iron on 2nd shelf from the bottom.

Top and bottom heat


Drip pan on 1st and grid iron on 2nd shelf from the bottom.

Roasting in the pot (oven)


Select the heating programme  hot air convection at 180 °C to 200 °C. You can use any pot (steel, enamel, cast iron or glass) that does not have plastic handles.

If you use an earthenware cooking pot (Römertopf) follow the instructions of the manufacturer.

We recommend the following procedure:

- Rinse the pot with water or grease it lightly.
- Prepare the roast (with seasoning), put the roast into the pot, close the lid and place onto the grid iron in the cold oven.
- Set  hot air convection at a temperature of 180 – 200 °C . When the joint is done prepare the gravy in the usual way.



Thawing and awarming up

with  thawing and warming up.

For defrosting and preparation of pre-cooked meals.



- 50 °C meat, birds
- 140 °C preparation of pre-cooked meals



Recommended temperatures for roasting

Dish	 ökotherm® Hot air convection	 Top and bottom heat	Cooking time
Always turn the joint!	Temperature / °C		Minutes per cm of thickness of joint
Joint of beef	160 - 170	180 - 200	18
Roast beef (English style)	180 - 200	220 - 240	8 - 10
Fillet	180 - 200	220 - 240	8
Veal	160 - 170	180 - 220	12
Pork	160 - 175	180 - 220	12 - 15
Smoked loin of pork	160 - 175	180 - 220	8
Shoulder of pork Roast pork with crackling	160 - 175	180 - 200	10 - 12
Game	160 - 170	180 - 220	15
Wild boar	160 - 170	180 - 220	15
Fillet of game	180 - 200	220 - 240	8 - 10
Mutton	160 - 170	180 - 220	15
Duck	160 - 180	180 - 200	12
Goose	160 - 180	180 - 200	12
Chicken*	180 - 200	180 - 200	8*
Turkey	160 - 180	180 - 200	12
Fish	160 - 180	200 - 220	8

* Whole chicken: 45 - 60 min

Baking


-  Hot air convection * With two and three trays at the same time.
 Top and bottom heat Pre-heat the oven.

Biscuits and pastries	 ökotherm®- Hot air*		 Top and bottom heat		Time in min.
	Shelf	Temperature in °C	Shelf	Temperature in °C	
Rich cake dough					
Large round cake	2	160 - 170	2	175 - 180	50 - 70
Loaf-shaped cake	2	160 - 170	2	175 - 180	50 - 70
Madeira cake	2	150 - 160	2	160 - 170	60 - 70
Flan	2	160 - 170	2	175 - 190	40 - 60
Flan base	2	180	2	200	20 - 30
Fine fruit flan	2	160 - 170	2	175 - 190	45 - 60
Small cakes	2	160	2	180 - 200	15 - 30
Cake on baking tray:					
Dry topping	2	180	2	180 - 200	25 - 35
Moist topping	2	170 - 180	2	175 - 190	35 - 50
Short pastry					
Flan base	2	180	2	180 - 200	25 - 35
Cheesecake	2	150 - 160	2	160 - 180	70 - 90
Small cakes	2	150	2	180 - 200	15 - 35
Cake on baking tray:					
Dry topping	2	180	2	180 - 200	25 - 35
Moist topping	2	170 - 180	2	175 - 190	30 - 50
Yeast dough					
Large round cake	2	160 - 170	2	175 - 190	40 - 60
Plaited bun	2	160 - 170	2	175 - 190	40 - 50
Christmas cake	2	(pre-heat) 160 - 180	2	175 - 190	50 - 70
Small cakes	2	150	2	180 - 200	12 - 25
Cake on baking tray:					
Dry topping	2	180	2	180 - 200	25 - 35
Moist topping	2	170 - 180	2	180 - 200	35 - 50
Spongecake dough					
Gateaux cake	2	160 - 170	2	175 - 180	30 - 40
Rolls	2	180 - 200	2	190 - 210	12 - 25
Egg-white dough					
Meringues	2	90 - 120	2	140	80 - 90
Cinnamon stars	2	140 - 150	2	150 - 160	15 - 20
Macarons	2	140 - 160	2	150 - 160	20 - 40
Puff pastry					
Puff pastry	2	180 - 200	2	200 - 220	15 - 30
Yeast puff pastry	2	180 - 200	2	200 - 220	30 - 40
Curd cheese puff pastry	2	180 - 200	2	200 - 220	30 - 40
Shortcrust pastry	2	180 - 200	2	220 - 220	30 - 40
Honey cake	2	160 - 170	2	170 - 180	20 - 35

* Shelf levels for baking trays when baking with hot air

- One tray: place always in the second shelf from the bottom.
 Two trays: place on the first and third shelf from the bottom.
 Three trays: place on the first, second and third shelf from the bottom.


Grilling

- Pre-heat the oven 5 minutes.
- Set the Grill operation mode  for grilling.
- Put the food into the oven and set the grilling time. Please refer to the following tables for the standard grilling times.
- Only **grill** with the **oven door shut!**
- Set the temperature selector only between 0 and 225 °C.

Use the appropriate shelf levels:

- Drip pan for the upper oven on 1st shelf from the bottom.
 Drip pan for the lower oven on 2nd shelf from the bottom.

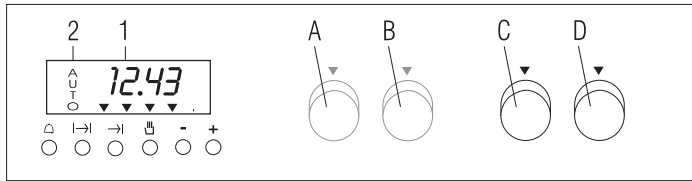
Grid iron on the shelf specified in the table.

Dish	 Grill			
	Shelf level		1st side	2nd side
	Upper oven	Lower oven	in min.	in min.
Pork chop	2	4	8 - 10	6 - 8
Pork schnitzel				
Pork fillet	1	3	10 - 12	8 - 10
Pork sausage (bratwurst)	1	3	8 - 10	6 - 8
Shashlik	1	3	7 - 8	5 - 6
Meat balls	1	3	8 - 10	6 - 8
Fillet steak	2	4	6 - 7	5 - 6
Liver slices	2	4	3 - 4	2 - 3
Veal schnitzel	1	3	5 - 7	4 - 5
Veal steak	2	3	6 - 8	4 - 6
Mutton chop	1	3	8 - 10	6 - 8
Lamb chop	1	3	8 - 10	6 - 8
Half chicken		2-3	10 - 12	5 - 7
Fish fillet	2	4	6 - 7	4 - 5
Trout	1	3	4 - 7	3 - 6
Toast	2	4	2 - 3	2 - 3
Topped toast snacks	1	3	6 - 8	

- The upper oven is especially useful for grilling.
 The lower oven is especially useful for browning.

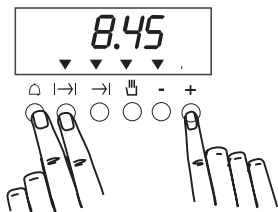
Timer

The timer allows you to control the cooking time for all heating modes of the lower oven. The selected heating modes can be switched off automatically via the timer. The timer can also be used as a reminder (minute minder).



- Display:**
- 1 Automatic display
 - 2 Cock with function buttons: Minute minding / Cooking time / End of cooking time
- Selecting:**
- 4 Minute minder
 - 7 Oven cooking time
 - 8 End of oven cooking time
- Setting:**
- + / - Set displayed time / cooking time
 - f C Mode selection switch
 - f D Oven temperature control

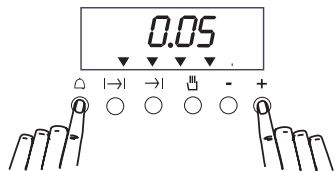
Setting the time



Hold Δ I→I pressed and set the time with + or -.

Minute minder

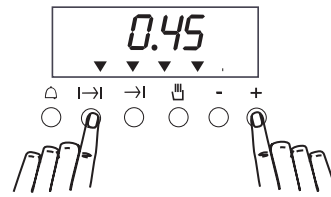
The minute minder will not switch off the oven. It only serves as a reminder.



- 4 Hold pressed;
 - +/- set the time;
 - 4 Release.
- The set time will immediately begin to count down. When the set time has elapsed, a signal will sound.
- 4 Press to switch off the signal.

Switching the oven off automatically

When the set cooking time has elapsed the operation functions selected via \ominus C and \ominus D are automatically switched off.



I→I Press and set with + or - the required cooking time. 7. release.

Automatic operation will begin; "AUTO" will light up in the display.

- f C Select heating mode,
- f D Set the temperature.

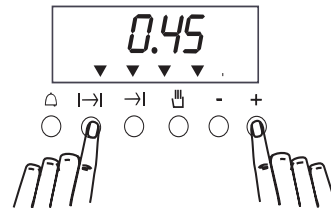
At the end of the cooking time

At the end of the cooking time a signal will sound and "AUTO" will blink. Set \ominus C and \ominus D to "0".

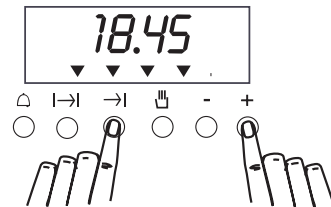
- Press the ☰ button to return the oven to normal operation. The signal will stop.

Switching the oven on and off automatically

The functions selected via \ominus C and \ominus D will automatically switch on at the selected starting time and switch off at the set time.



Hold I→I pressed and set the cooking time with + or -. Release I→I.



Hold →I pressed and set the required switching off time with + or -. Release →I.

- f C Select heating mode,
- f D Set the temperature.

At the end of the cooking time

At the end of the cooking time a signal will sound and "AUTO" will blink. Set \ominus C and \ominus D to "0".

- Press the ☰ button to return the oven to normal operation. The signal will stop.

Checking the settings

Press I→I to show the remaining cooking time. Press →I to show the end of the cooking time.

Prematurely switch off automatic operation, cancel the settings

Press I→I and set with + or - to 0.00.

- Press the ☰ button to return the oven to normal operation.

Cleaning your oven



Do not clean the oven when it is switched on.

The inside of the oven can be easily cleaned with a wet cloth and oven cleaner (always follow cleaner's instructions).

As a safety measure, before you start cleaning the oven, make sure the electrical supply is switched off. You should clean the oven when it is cold. Do not leave acid or alkaline residues (lemon juice, vinegar, salt, tomato, etc) on the enamelled surfaces. Avoid abrasive cleaning products as these may permanently damage the enamelled surfaces.

Regenerating the ökotherm[®]-converter

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

Changing the oven cavity light bulb

Caution:

Disconnect oven from mains supply before removing oven bulb.

If the oven light fails:

1. Turn off the oven by switching the oven selector to 0, switch off at the cooker point.
2. When the oven is cool, reach back and upwards inside the oven. The bulb is situated in the top left corner in both ovens.
3. Unscrew the light glass cover, replace the bulb with a new one of the same specification and screw the cover back until it is hand tight.

Note: Oven bulb replacement is not covered by your guarantee.

Other bulbs cannot be changed by yourself and should be replaced by a qualified electrical engineer. Bulbs other than the oven bulb are covered by the guarantee.

Important! Warning-ovens get hot.

Keep children away from this appliance.

Troubleshooting



Repairs may only be carried out by a qualified technician!

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

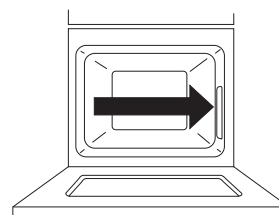
Check the following points:

1. Check whether the fuse at the main fuse box is still working.
2. Check that the timer is set to manual.
3. If your appliance is still not working, call the after-sales-service.

Fault	Cause	Remedy
Both upper oven and lower oven do not heat up	Fuse defect	Check or replace fuse
Oven does not heat up	Oven temperature control or function switch has not been switched on	Set oven temperature control or function switch as required
Oven light does not work	Light bulb defect	Replace the light bulb
Oven door glass is broken		Switch off cooker, call service centre
Strong smells from oven in spite of öko-therm [®] catalyst	ökotherm [®] catalyst must be regenerated	Pre-heat empty oven with hot air to maximal temperature
Strong vinegar smell when preparing	Sour doughs, yeast doughs, dishes with alcohol	Unavoidable odours
Fruit juice or protein stains on enamelled parts	Moist cake or meat juices	Harmless changes in the enamel, cannot be remedied

Nameplate

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



F-number

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Model designation oven

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Installation instructions for fitter

- Statutory regulations and the connection specifications issued by the local power company must be observed to the letter.
- Safeguard the cooker by means of line-protecting switches, fuses or contactors with at least 3 mm contact opening width. Switch off the cooker by means of these safety devices before connecting up the oven, carrying out repair work or replacing the light bulb. It must be impossible to touch live components under kitchen operating conditions. The earth wire must be long enough so that when the mains lead cleat fails, the live wires of the connecting cable are subjected to tension before the earth wire.
- The safety devices must be easily accessible.

Electrics

WARNING!

This appliance must be earthed!
Disconnect from mains before each operation!



Electrical requirements (for UK and Republic of Ireland only)

- Check that the voltage stamped on the rating plate corresponds with your house electricity supply, which must be AC (alternating current).
- Electrical connection of the appliance must be performed by a trained electrician. The legally recognized regulations and the connection requirements of the electricity board serving your area must be fully complied with.
- **WARNING!** Should the oven be supplied with a continental two-pin plug fitted, then this plug must be cut off from the connection cable. Dispose of the plug safely; do not insert it in a 13 A socket elsewhere in the house as this could cause a shock hazard.

Connection values

230 V/400 V 2N~ 50 Hz (230 V ~ in UK)
for connection 2N ~ fuse rating 16 A (cable 4 x 1,5 mm²)
for connection 1N ~ fuse rating 25 A (cable 3 x 2,5 mm²)

Use H05 RR-F or H07 RN cable; length around 2 meters.
Heating element voltage: 230 – 240 V

Electrical supply to your oven

Your oven must be installed by a qualified electrician in line with all electrical and installation requirements published by the Institute of Electrical Engineers. A double pole switch must be provided no further than 2 metres from the appliance to the electrical supply. All supply current and earth conductors must be able to withstand an ambient temperature of 75 °C. The appliance must be connected using cable (not supplied) in accordance with the following code:

Green or Green / Yellow	Earth
Black or Blue	Neutral
Red or Brown	Live

As the coloured wires in the mains lead of this appliance (not supplied) may not correspond with the coloured markings identifying the terminals in the socket, proceed as follows:

- The wire coloured green / yellow must be connected to the terminal in the socket marked **E**, or marked by the earth symbol , or which is coloured green resp. green / yellow.
- The blue wire must be connected to the terminal marked **N**, or which is coloured black.
- The brown wire must be connected to the terminal marked **L**, or which is coloured red.

Note: This appliance is intended to be permanently connected to fixed wiring.

Installation in a fitted kitchen

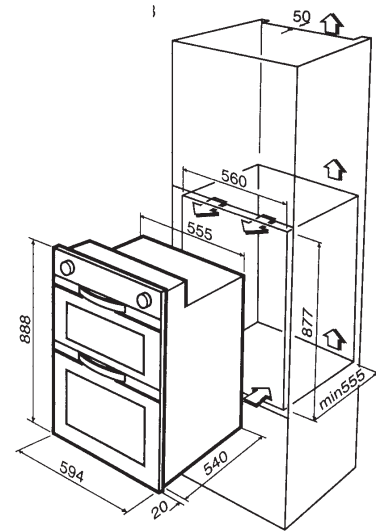
You need the following housing area to fit your oven correctly.

Dimensions (mm)	Oven (including outer casing)	Housing
Height	888	877
Width	594	560
Depth	560	555 (min)

The oven is designed to fit into a cabinet of 600 mm width.

The oven should be built into kitchen units, but you must ensure that it is properly ventilated.

In the diagram the oven is ventilated by means of the space in the top of the kitchen cabinet (see diagram).



- Lift the oven into position on the shelf, taking care **not** to lift it by the door handle.
 - If you lower the oven door, you will see 8 screw holes, 4 on each side of the oven.
 - The oven should then be secured to the housing by fitting screws into these holes.
- Remember the housing should not be free standing but should be secured to the wall and/or adjacent fittings.
- Attach the side frames as indicated in the following figure.

