Operating and installation instructions
Oven



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 09 610 190

Contents

Warning and Safety instructions 7
Caring for the environment 19
Oven overview 20
Oven controls 21
On/Off sensor ⏻ 22
Function selector 22
Functions 22
Display 22
Symbols in the display 22
Rotary selector 23
Sensor controls 23
Features 26
Model numbers 26
Data plate 26
Items supplied 26
Accessories supplied and available to order 26
Side runners 27
Baking tray, universal tray and rack with non-tip notches 27
FlexiClip telescopic runners HFC71 28
Fitting and removing FlexiClip telescopic runners 28
Oven controls 32
Safety features 32
System lock 🔒 for the oven 32
Cooling fan 32
Vented oven door 32
PerfectClean treated surfaces 33
Catalytic enamelled surfaces 33
Using for the first time 34
Before using for the first time 34
Setting the time of day for the first time 34
Heating up the oven for the first time and rinsing the steam injection system . . . 35
Settings 38
Altering the time of day 38
Changing factory default settings 39
System lock 🔒 42
To activate the system lock 42

Deactivating the system lock for a cooking process . . . 43
Deactivating the system lock . . . 43
Minute minder 🔔 . . . 44
Using the minute minder 🔔 . . . 44
To set the minute minder . . . 44
To change the time set for the minute minder . . . 45
To cancel the time set for the minute minder . . . 45
Overview of functions . . . 46
Operation . . . 48
Tips on saving energy . . . 48
Residual heat use . . . 48
Energy save mode . . . 48
Simple operation . . . 49
Cooling fan . . . 49
Recommended temperature . . . 50
Changing the temperature . . . 50
Temperature indicator light . . . 51
Pre-heating the oven . . . 51
Switching on and off automatically . . . 52
Set a cooking duration . . . 52
Setting a cooking duration and finish time . . . 53
At the end of the cooking duration . . . 54
Altering the cooking duration . . . 54
Deleting a cooking duration . . . 55
Deleting a finish time . . . 55
Moisture plus . . . 56
Moisture plus function . . . 57
Set the number of bursts of steam . . . 58
Set the temperature . . . 58
Preparing and starting the water intake process . . . 59
Automatic burst of steam . . . 60
Injecting bursts of steam manually . . . 60
Residual water evaporation . . . 61
The residual moisture evaporation process . . . 61
To start residual water evaporation immediately . . . 62
To cancel the residual moisture evaporation process . . . 63

Contents

Baking 64
Notes on the baking chart 65
Baking chart 66
Roasting 70
Notes on the roasting chart 70
Roasting chart 72
Low temperature cooking 74
Grilling 76
Notes on the grilling chart 77
Grilling chart 79
Defrost 80
Drying food 81
Frozen food/Ready meals 82
Gentle bake 83
Note for test institutes 84
Test food acc. to EN 60350 84
Energy efficiency class 84
Cleaning and care 85
Useful tips 86
Normal soiling 86
Cleaning the seal 86
Stubborn soiling (does not apply to the FlexiClip runners) 87
Stubborn soiling on the FlexiClip runners 88
Cleaning catalytic panels and liners 88
Removing spice, sugar and similar deposits 88
Removing oil and grease splashes 89
Removing the door 90
Dismantling the door 91
Refitting the door 94
Removing the side runners and side liners 95
Removing the back panel 96
Removing the roof liner 96
Descaling the steam injection system ⇄ 97
Sequence of a descaling cycle 97
Preparation 98
Starting the descaling process 99

Contents

Problem solving guide 102
After Sales / Guarantee 107
Electrical connection 108
Building-in diagrams 110
Appliance and niche dimensions 110
Front dimensions 112
Installing the oven 113
Recipes 114
Bake-off products 114
Bread rolls (frozen/part-baked, unchilled)/Salted pretzels (frozen) 114
Croissants 115
White bread 116
Flat bread 117
Herb bread 118
Olive bread 119
Sesame cheese rolls 120
Rye bread 121
Mixed grain bread 122
Yeast rolls 123
Seeded rolls 124
Italian mozzarella bread 125
Sunday rolls 126
Buttermilk bread 127
Chocolate breakfast rolls 128
Onion flat bread 129
Quark rolls 130
Buttermilk loaf 131
Malted pumpkin seed rolls 132
Yeast dough men 133
Yeast pretzels 134
Bacon or herb baguettes 135
Ham and cheese rolls 136
Apricot loaf 137
Butter cake 138
Pine nut and almond cake 139
Plaited walnut loaf 140
Cinnamon and macadamia ring 141

Contents

"Verduras" sea bream 142
Savoy cabbage and salmon gratin 143
Stuffed salmon trout 144
Viennese fillet of fish 145
Salmon and spinach pasta bake 146
Pollock delicioso 147
Trout stuffed with mushrooms 148
Pikeperch with herbs 149
Sweet and sour chicken 150
Turkey roulade with a spinach ricotta filling 151
Braised beef roulades 152
Braised silverside of veal 154
Glazed gammon 155
Stuffed pork tenderloin 156
Chinese pork steak 157
Spanish garlic rabbit 158
Lamb cutlets with a pistachio crust 159
Potato dumplings 160
Cheese soufflé 161
Spring pie 162
Cheese pie 163
Tortellini, ham and rocket bake 164
Mushroom cannelloni 165
Dumplings with plum compote 166
Sweet cherry soufflé 167
Addresses 171

This appliance complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This oven is intended for use in domestic households and similar working and residential environments.

▶ The oven is not intended for outdoor use.

▶ It is intended for domestic use only to cook food, and in particular to bake, roast, grill, cook, defrost and dry food. Any other use is not supported by the manufacturer and could be dangerous.

▶ People with reduced physical, sensory or mental capabilities, or lack of experience or knowledge who are not able to use the appliance safely on their own must be supervised whilst using it. They may only use it unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ Please supervise children in the vicinity of the oven and do not let them play with it.

▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

▶ Danger of burning.
Children's skin is far more sensitive to high temperatures than that of adults. External parts of the oven such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the oven whilst it is in use.

▶ Danger of injury
The oven door can support a maximum weight of 15 kg. Do not let children sit on the door, lean against it or swing on it.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ Never use a damaged oven. It could be dangerous. Check it for visible signs of damage before using it.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

▶ To avoid the risk of damage to the oven, make sure that the connection data on the data plate (voltage and frequency) match the mains electricity supply before connecting the oven to the mains. Consult a qualified electrician if in doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ The oven must not be used in a non-stationary location (e.g. on a ship).

▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.
Never open the casing of the appliance.

▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.

▶ If the connection cable is damaged or if the oven is supplied without a cable, it must be replaced or fitted with a suitable connection cable by a Miele authorised technician (see "Electrical connection").

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply, e.g. if the oven lighting is faulty (see "Problem solving guide" and "Electrical connection").

▶ In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a wood burning stove.

▶ If the oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the oven, the housing unit and the floor. Do not close the door until the oven has cooled down completely.

Correct use

⚠ Danger of burning.
The oven becomes hot when in use.
You could burn yourself on the heating elements, oven interior, cooked food or oven accessories.
Wear oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

▶ Due to the high temperatures radiated, objects left near the oven when it is in use could catch fire.
Do not use the oven to heat up the room.

▶ Oil and fat can ignite if overheated. Never leave the oven unattended when cooking with oil and fat.
If it does ignite do not put the flames out with water. Switch the oven off immediately and then suffocate the flames by keeping the oven door closed.

▶ Grilling food for an excessively long time can cause it to dry out with the risk of it catching fire.
Do not exceed recommended grilling times.

▶ Some types of food dry out quickly and can self-ignite if high grill temperatures are used. Never use the grill to finish baking part-cooked rolls or bread or to dry flowers or herbs. Use Fan plus or Conventional heat for this type of procedure.

▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.

▶ When using residual heat to keep food in the oven warm, the high moisture content and amount of condensation in the oven can cause corrosion damage. The control panel, the worktop or the housing unit can also suffer damage.
When using residual heat do not switch the oven off. Instead set the temperature to the lowest setting and leave the oven on the selected function. The fan will then remain on automatically and dissipate the moisture.

▶ Food which is stored in the oven or left in it to be kept hot can dry out and the moisture released can lead to corrosion damage in the oven. Always cover food that is left in the oven to keep warm.

▶ A build-up of heat can cause the enamel on the floor of the oven to crack or shatter.
Do not line the floor of the oven with anything, e.g. aluminium foil. Do not place roasting pans, pots or baking trays directly on the oven floor.

▶ The enamelling on the oven floor can become damaged by items being pushed around on it. If using the oven to store pots and pans, ensure that you avoid pushing them around on the oven floor.

▶ If cold liquid is poured onto a hot surface steam will occur, which can cause scalding. The sudden change in temperature can also damage enamel surfaces.
Do not pour cold liquid directly onto hot enamelled surfaces.

▶ During cooking processes using moisture and during the residual moisture evaporation process, steam is produced which can cause serious injury by scalding.
Do not open the door whilst a burst of steam is being released or during the evaporation process.

▶ It is important that the temperature in the food being cooked is evenly distributed and sufficiently high. Stir and / or turn it to ensure even heat distribution.

▶ Plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the oven or catch fire.
Only use plastic containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use.

▶ Do not heat up food in closed containers e.g. tins or sealed jars in the oven, as pressure can build up in the container, causing it to explode.

▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.

▶ The door can support a maximum weight of 15 kg.
Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The oven could get damaged.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ The side runners can be removed for cleaning purposes (see "Cleaning and care"). Ensure that they are replaced correctly and do not use the oven without them fitted.

▶ The catalytic enamelled panels and liners can be removed for cleaning purposes (see "Cleaning and care").
Ensure that they are replaced correctly and do not use the oven without them fitted.

Accessories

▶ Only use genuine original Miele accessories. Using accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

▶ If you have a Miele HUB 5000-M, HUB 5001-M or a HUB 5000-XL oven dish, do not place it on Shelf level 1.
This would damage the floor of the oven. The very small gap between the bottom of the dish and the oven floor would cause a build-up of heat and could cause the enamel to crack or chip.
Never place a Miele oven dish on the top rail of Shelf level 1 as it will not be held securely in this position by the anti-tip notches on the runners.
In general it is best to use Shelf level 2.

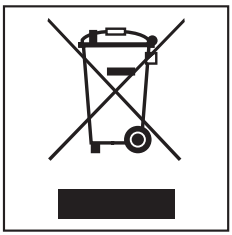
Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

Disposing of your old appliance

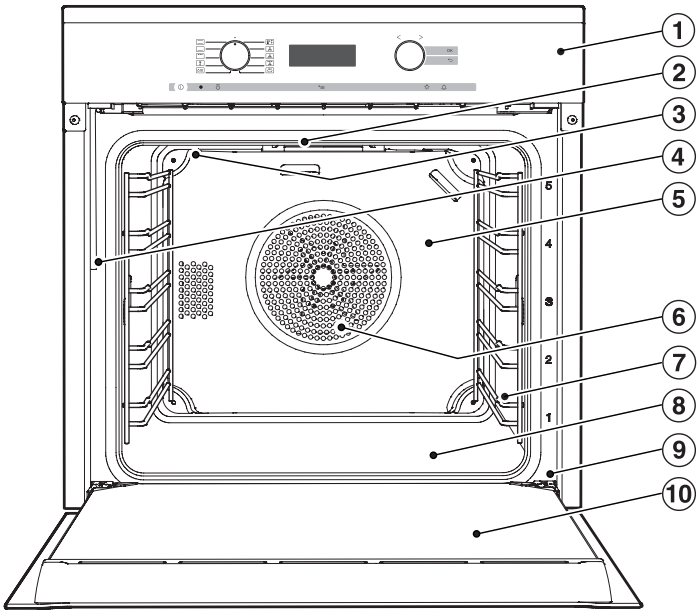
Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre.

Ensure that it presents no danger to children while being stored for disposal.

Oven overview



① Oven controls*

② Top heat/grill element

③ Steam inlet openings for Moisture plus

④ Water intake pipe for the steam injection system

⑤ Catalytic enamelled back panel

⑥ Air inlet for the fan with ring heating element behind it

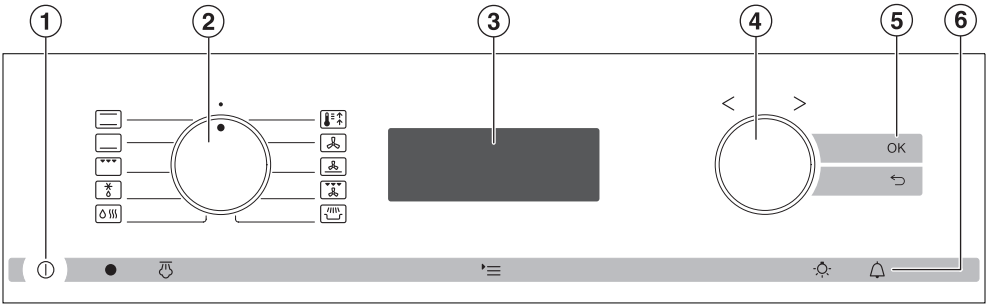
⑦ Side runners with 5 shelf levels

⑧ Oven floor with bottom heat element underneath it

⑨ Front frame with data plate

⑩ Door

* features will vary depending on model



① On/Off sensor ⏻

② Function selector

③ Display

④ Rotary selector < >

⑤ OK, ⮌ sensors

⑥ , , , sensors

On/Off sensor ⏻

The On/Off sensor ⏻ is recessed and reacts to touch.

It is used for switching the oven on and off.

Function selector

For selecting oven functions.

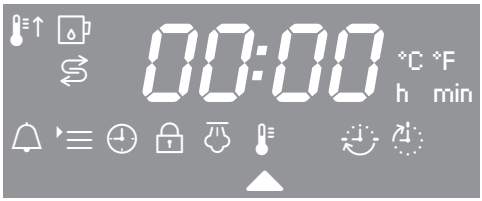
It can be turned clockwise or anti-clockwise and in the ● position, can be retracted by pressing it in.

Functions

- Conventional heat
- Bottom heat
- Grill
- Defrost
- Moisture plus
- Rapid heat-up
- Fan plus
- Intensive bake
- Fan grill
- Gentle bake

Display

The display shows the time of day or your settings.



Symbols in the display

Depending on the position of the function selector ◯ and/or whether a sensor has been pressed, the following symbols appear:

Symbol/function	◯
Minute minder	Any
Temperature indicator light	Function
Duration	
End of cooking duration	
Temperature	
Water intake process	Moisture plus
Descaling	
Bursts of steam	
Settings *P*	●
Time of day	
System lock	

You can only set or change a function if the function selector is in the correct position.

Rotary selector

Use the rotary selector < > to enter temperatures and durations.

Turning it clockwise will increase the values, and turning it anti-clockwise will decrease them.

It can also be used to highlight a function by moving the triangle ▲ in the display.

It can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Sensor controls

The OK, ⮌, ⏱, ▸≡, ☼ and 🔔 sensors react to touch. Each touch is confirmed with a keypad tone.
This keypad tone can be switched off by changing setting *P 3* to Status *5 0* (see "Settings").

Sensor	Function	Notes
OK	For calling up functions and saving settings	Functions marked with triangle ▲ can be called up by touching OK. The selected function can be changed whilst triangle ▲ is flashing. Press OK to save the changes.
⮌	To go back a step	
‣≡	To call up a function	If the time of day display is switched on and the rotary selector is at the ● position, the symbols for settings ‣≡, time of day 🕒 and system lock 🔒 appear when this sensor is pressed. If the time of day display is switched off, the ‣≡ sensor will not react until the oven is switched on. During a cooking process temperature 🌡, cooking duration ⏲ and finish ⏰ can be adjusted by touching this sensor.

Sensor	Function	Notes
☼	For switching the oven interior lighting on and off	If the oven is switched off but the time of day display is switched on, the oven interior lighting can be switched on and off by touching ☼, for example, when cleaning the oven. If the time of day display is switched off, the ☼ sensor will not react until the oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
🔔	For setting the minute minder	If the oven is switched off but the time of day display is switched on, the minute minder time can be used to time any activity in the kitchen, e.g. when boiling eggs. If the time of day display is switched off, the 🔔 sensor will not react until the oven is switched on.
	For injecting the bursts of steam	If manual steam injection is selected in , the bursts of steam are injected by touching the sensor. The sensor lights up when a burst of steam can be injected. appears in the display when a burst of steam is being injected.

Model numbers

A list of the ovens described in these operating instructions can be found on the back page.

Data plate

The data plate is located on the front frame, visible when the door is open.

The data plate states the model number of your oven, the serial number as well as connection data (voltage, frequency and maximum connected load).

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

Items supplied

The oven is supplied with:

- the operating and installation instructions for using the oven functions, with examples of recipes,
- screws for securing your oven in the housing unit,
- descaling tablets and a plastic tube with clip for descaling,
- various accessories.

Accessories supplied and available to order

Accessories will vary depending on model.
Your oven will be supplied with side runners, a universal tray and a rack. Depending on model, your oven may also come supplied with some or several of the accessories listed here.

All the accessories listed as well as the cleaning and care products are designed for Miele appliances.

These can be ordered via the internet at www.miele-shop.com, from Miele (see back cover for contact details) or from your Miele dealer.

When ordering, please quote the model number of your oven and give a description of the accessories required.

Side runners

Side runners for trays, racks and Miele oven dishes are fitted on either side of the oven cavity for shelf levels 5 1.

The numbers for the shelf levels are marked on the front frame.

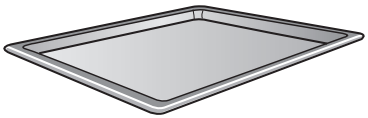
Each level consists of two rails, one above the other.

– The accessories (e.g. the rack) are pushed into the oven between the rails,
– FlexiClip telescopic runners (depending on model) are fitted on the lower rail.

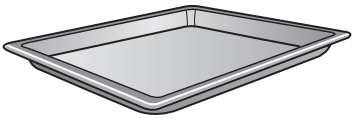
If necessary, the side runners can be removed for cleaning (see "Cleaning and care").

Baking tray, universal tray and rack with non-tip notches

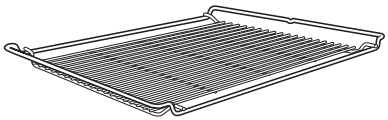
Baking tray HBB71:



Universal tray HUBB71:



Rack HBBR71:



These accessories are inserted into the oven between the two rails of a side runner.

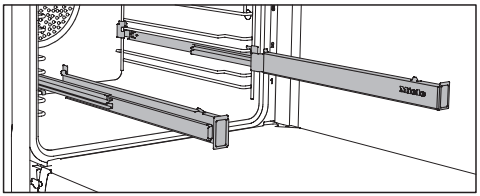
Always position the rack as illustrated above.

The accessories have non-tip safety notches half way along the short edges which prevent them from being pulled right out when they only need to be pulled partially out.



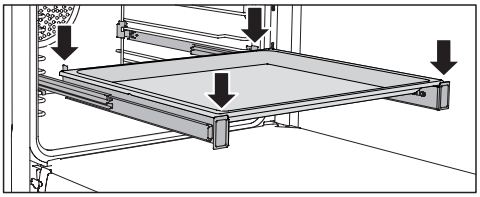
If you are using the universal tray with the rack on top, insert the tray between the rails of the side runners and the rack will automatically slide in above them.

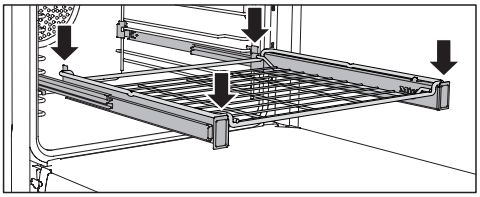
FlexiClip telescopic runners HFC71



The FlexiClip telescopic runners can be used with any shelf level.

Push the FlexiClip telescopic runners right into the oven before placing accessories on them. The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.





The FlexiClip runners can support a maximum load of 15 kg.

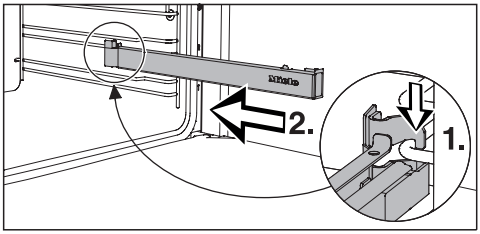
Fitting and removing FlexiClip telescopic runners

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.

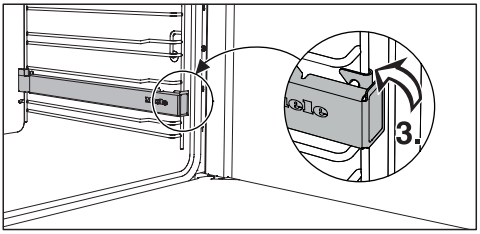
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

The FlexiClip runner with the Miele logo is fitted on the right.

When fitting the FlexiClip telescopic runners **do not** extend them.



- Hook the FlexiClip runner onto the front of the lower rail of a side rail (1.) and then push it along the rail into the oven compartment (2.).

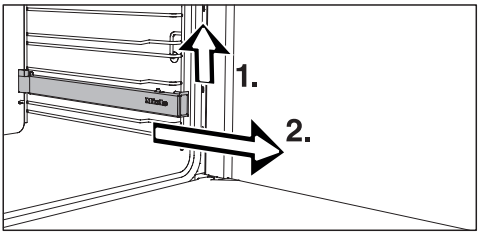


- Then secure the FlexiClip runner to the bottom of the two rails as illustrated (3).

If the FlexiClip runners are difficult to pull out after fitting, you may need to pull firmly on them once to release them.

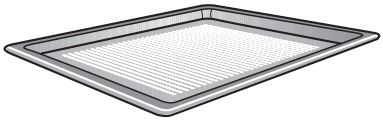
To remove a FlexiClip runner:

- Push the FlexiClip runner in all the way.



- Remove the FlexiClip runner by raising it at the front (1) then pulling it forwards along the rail and out (2).

Perforated baking tray HBBL 71



The perforated baking tray has been specially designed for baking fresh yeast and quark dough items, bread and rolls.
The fine perforations help to brown the underside of food.
The tray can also be used for drying fruit and vegetables.

The enamelled surface has been treated with PerfectClean.

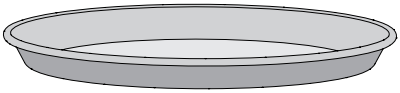
Anti-splash insert HGBB71



The anti-splash insert fits in the universal tray.
The juices from the food being grilled or roasted collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

The enamelled surface has been treated with PerfectClean.

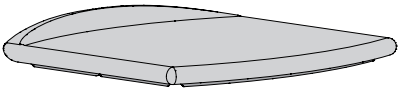
Round baking tray HBF 27-1



The round baking tray is suitable for cooking pizza, shallow cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, flat bread, and can also be used for frozen cakes and pizzas.

The enamelled surface has been treated with PerfectClean.

Baking stone HBS 60



The baking stone is ideal for items which need a well baked base such as pizza, quiche, bread, bread rolls and savoury snacks.
The baking stone is made from heat retaining fire brick and is glazed.
Place it directly on the rack.
A paddle made of untreated wood is supplied with it for placing food on the baking stone and taking it off.

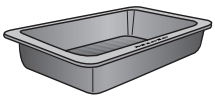
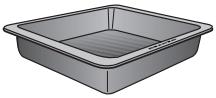
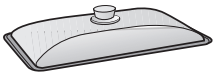
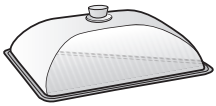
HUB oven dishes and HBD oven dish lids

The Miele oven dish, unlike other oven dishes, slides into the oven on the side runners. It has non-tip safety notches like the universal tray to prevent it being pulled out too far.
It also has a non-stick coating.

The Miele oven dishes are either 22 cm or 35 cm deep. The width and height are the same.

Lids are also available. These are ordered separately.

Please quote the model number of your Miele oven dish when ordering.

Depth: 22 cm	**Depth: 35 cm**
HUB5000-M HUB5001-M*	HUB5000-XL
	
HBD 60-22	HBD 60-35
	

* suitable for use on induction hobs

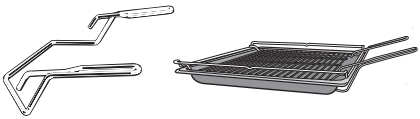
Warming tray WHP



The warming tray is designed for table top use for keeping food warm.

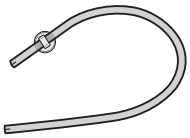
Simply heat it up in the oven and remove it safely with the two handles supplied.

Handle HEG



The handle makes it easier to take the universal tray, baking tray and rack out of the oven, or to put them into it. The two prongs at the top go inside the tray or above the rack, and the U-shape supports underneath.

Descaling tablets, plastic tube with clip



These are required for descaling the appliance.

Catalytic enamelled liners

– Side liners
  These are fitted behind the side runners in the sides of the oven and help keep the oven walls clean.
– Roof liner
  This is fitted above the top heat/grill element and helps keep the roof of the oven clean.
– Back panel
  This should be replaced if the catalytic enamel has become ineffective due to incorrect use or very heavy soiling.

When ordering, please quote the model number of your oven.

Microfibre cloth

Light soiling and fingerprints can be easily removed with the microfibre cloth.

Miele oven cleaner

Miele oven cleaner is suitable for removing very stubborn soiling. It is not necessary to pre-heat the oven beforehand.

Oven controls

In addition to operating the various cooking functions for baking, roasting and grilling, the oven controls are also used to operate

– the time of day display,

– a minute minder,

– a timer to automatically switch cooking programmes on and off,

– Moisture plus cooking,

– settings that can be customised.

Safety features

System lock for the oven

The system lock prevents the oven from being used unintentionally (see "System lock").

The system lock will remain activated even after an interruption to the power supply.

Cooling fan

A cooling fan will come on automatically when a cooking programme is started. The cooling fan mixes hot air from the oven cavity with cool room air before venting it out into the kitchen through vents located between the appliance door and the control panel.

The cooling fan will continue to run for a while after a programme to prevent moisture building up in the oven, on the control panel or in the oven housing unit.

When the temperature in the oven has fallen sufficiently, the cooling fan will switch off automatically.

Vented oven door

The oven door glass panes have a heat-reflecting coating.

When the oven is operating, air is passed through the door to keep the outer pane cool.

The door can be removed and dismantled for cleaning (see "Cleaning and care").

PerfectClean treated surfaces

PerfectClean surfaces have very good non-stick properties and are much easier to keep clean than conventional enamel surfaces, if cleaned regularly.

Food can be taken off these surfaces easily, and soiling from baking and roasting is simple to remove.

Food can be sliced or cut up on PerfectClean surfaces.

However, do not use ceramic knives as these will scratch the PerfectClean surface.

Surfaces treated with PerfectClean enamel can be cleaned as you would clean glass.

Read the instructions in "Cleaning and care" so that the benefits of the non-stick properties and easy cleaning are retained.

The following have all been treated with PerfectClean:

- Oven interior
- Side runners
- FlexiClip telescopic runners
- Universal tray
- Baking tray
- Rack
- Anti-splash insert
- Perforated baking tray
- Round baking tray

Catalytic enamelled surfaces

The back panel, roof liner and the side liners are coated with catalytic enamel. Soiling from oil and fat is burnt off this surface when very high temperatures are used in the oven.

See "Cleaning and care" for more information.

Before using for the first time

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

- Press and release the function and temperature selectors if they are retracted.

The time of day can only be changed when the function selector is at ●.

- Set the time of day

Setting the time of day for the first time

The time of day is shown in 24 hour clock format.

After connecting the oven to the electricity supply, *12:00* will appear in the display and the triangle ▲ will flash under 🕘:



- Use the rotary selector to enter the time of day.
- Touch the OK sensor.

The time of day is now saved.

The time of day can be displayed in 12 hour format by setting *P 4* in the settings menu to status *12* (see "Settings").

In the event of a power cut the time of day is saved for approx. 200 hours. If power is restored within this time the current time of day is displayed.

After a longer power cut, the time of day needs to be re-entered.

The time of day display is switched off by default (see "Settings – *P 1*"). The display appears dark if the oven is switched off. The time of day continues to run unseen in the background.

Heating up the oven for the first time and rinsing the steam injection system

New ovens can give off an unpleasant smell on first use. Heating up the oven for at least 1 hour with nothing in it will get rid of this smell. It is a good idea to rinse the steam injection system at the same time.

Ensure that the kitchen is well ventilated during this operation. Close doors to other rooms to prevent the smell spreading throughout the house.

- Remove any stickers or protective foil from the oven and accessories.
- Take the accessories out of the oven and clean them (see "Cleaning and care").
- Before heating the oven up, wipe the interior with a damp cloth to remove any dust or bits of packaging that may have accumulated in the oven cavity during storage and unpacking.
- Fit the FlexiClip runners to the side runners and insert all trays and the rack.
- Place a container with approx. 150 ml fresh tap water in the oven.
- Switch the oven on.
- Select Moisture plus.

The lighting will come on.

Auto will appear in the display and the triangle ▲ will flash under :



- Touch the OK sensor.

The recommended temperature appears in the display and the triangle ▲ flashes under :

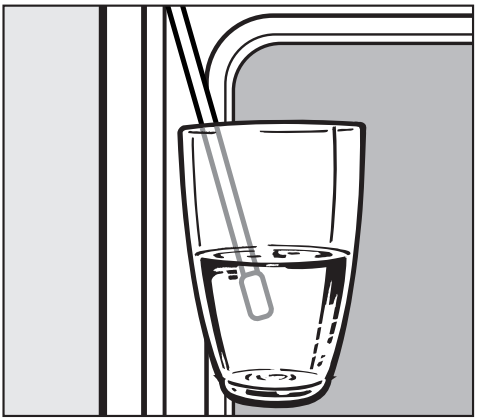


- Use the rotary selector to set the maximum possible temperature (250 °C).
- Touch OK or wait approx. 15 seconds.
  The setting will then be automatically saved.

The prompt for water intake appears and the triangle ▲ flashes:



- Open the door.
- Pull the water intake tube forwards (located below the control panel on the left).



- Place the water intake tube in the water container.
- Touch the OK sensor.

The water intake process will begin.

The amount of water required will be drawn up into the oven. The quantity of water specified is higher than actually required, leaving a small amount in the container.

- Remove the water container after the water intake process.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake tube is drawn into the oven.

The appliance begins to heat up.

After a short time a burst of steam is injected automatically.

⚠ Danger of injury. Steam can cause injury by scalding. Do not open the appliance door while a burst of steam is being injected.

Heat the empty oven for at least an hour.

After at least an hour:

- Turn the rotary selector to the ● position.

After heating up for the first time

⚠ Danger of burning. Allow the oven interior to cool down before cleaning by hand.

- Touch ☼, to switch on the oven interior lighting.
- Clean the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a damp microfibre cloth.
- Dry all surfaces with a soft cloth.
- Switch the interior lighting and the oven off.

Leave the oven door open until the oven interior is completely dry.

Altering the time of day

The time of day can only be changed when the function selector is at ●.

- Touch ‣≡.
- Use the rotary selector to move the ▲ triangle until it appears under 🕘.
- Touch the OK sensor.

The triangle ▲ will flash under 🕘.

- Use the rotary selector to enter the time of day.
- Touch the OK sensor.

The time of day is now saved.

In the event of a power cut the time of day is saved for approx. 200 hours. If power is restored within this time the current time of day is displayed.

After a longer power cut, the time of day needs to be re-entered.

Changing factory default settings

Settings can only be changed when the oven is switched on and the rotary selector is at ●.

Your appliance is supplied with a number of standard default settings (see the "Settings overview" chart).

A setting is changed by altering its status.

- Touch ☰.
- If necessary use the rotary selector to move the triangle ▲ until it appears under ☰.



- Touch the OK sensor.

P 1 will appear:



- If you wish to change another setting, use the rotary selector to select the appropriate number.
- Touch the OK sensor.



The setting is selected and the current status appears, e.g. *5 0*.

To alter the status:

- Use the rotary selector to select the status you want.
- Touch the OK sensor.

The selected status is saved and the setting appears again.

If you wish to alter more settings, proceed as described previously.

Touch ⮌ to skip one setting and change another.

- Press ☰ if you do not want to change any more settings.

The settings remain in the memory even after a power cut.

Settings overview

Setting	Status	
P 1 **Time of day display**	S 0 *	The time of day display is **switched off**. The display is dark when the oven is switched off. The time of day continues to run unseen in the background. If you have selected status S 0, the oven must be switched on before it can be used. This also applies for the minute minder and lighting. The oven also switches off automatically if no settings are selected within a certain period of time (approx. 30 minutes).
	S 1	The time of day display is **switched on** and is visible in the display.
P 2 **Buzzer volume**	S 0	The buzzer is **switched off**.
	S 1 to S 30 *	The buzzer is **switched on**. The volume can be altered. When you select a status you will hear the corresponding buzzer.
P 3 **Keypad tone**	S 0	Keypad tone **deactivated**.
	S 1 *	Keypad tone **activated**.
P 4 **Clock format**	24h *	The time of day is shown in **24 hour** format.
	12h	The time of day is shown in **12 hour** format. If you change the clock after 13:00 from a 12 hour clock to a 24 hour clock you will need to update the hour numerical block for the clock accordingly.

* Factory default setting

Setting	Status	
P 5 **Temperature units**	°C * °F	The temperature is displayed in **degrees Celsius**. The temperature is displayed in **degrees Fahrenheit**.
P 6 **Display brightness**	5 1 to 5 7, 5 4 *	You can choose different levels of brightness for the display. 5 1 minimum brightness 5 7 maximum brightness.
P 7 **Lighting**	5 0 * 5 1	The oven interior light is **switched on for 15 seconds** and then switches off automatically. The oven interior light is **switched on constantly**.
P 8 **Demo mode**	5 0 *	Select 5 0 and touch OK for approx. 4 seconds. If---- appears briefly, demo mode is **deactivated**.
	5 1	Select 5 1 and touch OK for approx. 4 seconds. If nES_ appears briefly, demo mode is **activated**. The oven can be operated but will not heat up and the steam injection system pump will not work. Do not activate this setting for domestic use.

* Factory default setting

System lock

The system lock prevents the oven from being used unintentionally, for example by children.

The oven is delivered with the system lock deactivated.

The setting for the system lock can be be changed by altering its status S:

– S 0 = off

– S 1 = on

To activate the system lock

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

- Touch ☰.
- Use the rotary selector to move the triangle ▲ until it appears under .



- Touch the OK sensor.

The currently set status S 0 appears:



- Use the rotary selector to select status S 1.



- Touch the OK sensor.
- Touch ☰.

The current time of day will appear.

- Switch the oven off.

When the appliance is switched on again the symbol will appear in the display to remind you that the system lock has been activated.

The system lock will remain activated even after an interruption to the power supply.

Deactivating the system lock for a cooking process

■ Switch the oven on.

The and ▲ symbols and the current time of day will appear:



■ Touch OK until goes out.

The oven can now be used.

Deactivating the system lock

The status of the system lock can only be altered when the oven is switched on and the rotary selector is at ●.

■ Switch the oven on.

■ Touch OK until goes out.

■ Touch .

■ Use the rotary selector to move the triangle ▲ until it appears under .

■ Touch the OK sensor.

The currently set status *S 1* appears.

■ Use the rotary selector to set status *S 0*.

■ Touch the OK sensor.

■ Touch .

The system lock is switched off.

The symbol disappears.

Using the minute minder

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder time of 99 minutes and 55 seconds can be set.

Tip: Use the minute minder in Moisture plus to remind you to inject the bursts of steam at the desired time.

To set the minute minder

Example: You want to boil some eggs and set a minute minder time of 6 minutes and 20 seconds.

> If you have selected the setting "P 1 – S 0" for the time of day display, you will need to switch the oven on before you can set a minute minder time.

■ Touch .

00:00 appears and the triangle ▲ flashes under :



■ Use the time selector to set the minute minder time you require.



■ Touch the OK sensor.

The minute minder is saved and will count down in seconds.



The symbol indicates the minute minder has been set.

At the end of the minute minder time

– will flash,
– the display will show the time counting upwards.
– a buzzer will sound three times if this option is selected (see chapter "Settings – *P 2*").

■ Touch .

The buzzer will stop and the symbols in the display will go out.

To change the time set for the minute minder

■ Touch .

The minute minder time selected appears.

■ Use the rotary selector to set the minute minder time.

■ Touch the OK sensor.

The changed minute minder is saved and will count down in seconds.

To cancel the time set for the minute minder

■ Touch .

■ Use the rotary selector to reduce the minute minder time to *00:00*.

■ Touch the OK sensor.

The minute minder is now cancelled.

Overview of functions

Your oven has a range of oven functions for preparing food.

Depending on the function selected, different heating elements are switched on and sometimes combined with the fan (see details in brackets).

Conventional heat

(Top heat/grill element + bottom heat element)

For baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.

If using an older recipe or cookbook, set the oven temperature 10 °C lower than that recommended. This will not change cooking times.

Bottom heat

(Bottom heat element)

Use this setting towards the end of cooking to brown the base of a cake, quiche or pizza.

Grill

(Top heat/grill element)

For grilling larger quantities of thin cuts (e.g. steaks) and browning baked dishes.

Defrost

(Fan)

For the gentle defrosting of frozen food.

Moisture plus

(Ring heat element + fan + steam injection system)

For baking and roasting with moisture injection.

Rapid heat-up

(Top heat/grill element + ring heat element + fan)

For pre-heating the oven quickly.
The oven function required must then be selected.

Fan plus

(Ring heat element + fan)

This function is used for baking and roasting on different levels at the same time.
A lower temperature can be selected than when using Conventional heat, as the fan distributes the heat to the food straight away.

Intensive bake

(Ring heat element + fan + bottom heat element)

For baking cakes with moist toppings. Intensive bake is not suitable for baking thin biscuits or for roasting as the juices will become too dark.

Fan grill

(Top heat/grill element + fan)

For grilling thicker cuts of meat (e. g. roulades, chicken). Lower temperatures can be used than when using the Grill function, as the fan distributes the heat to the food straight away.

Gentle bake

(Top heat/grill element + ring heat element + fan)

Ideal for cooking bakes and gratins that need to be crispy on top.

Tips on saving energy

– Remove any accessories from the oven that you do not require for cooking.

– Pre-heat the oven only if instructed to do so in the recipe or the cooking chart.

– Avoid opening the door during cooking.

– In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest given time.

– Use Fan plus as you can cook at temperatures 10–30 °C lower than when using other functions.

– Fan grill can be used for a wide variety of food. With Fan grill you can use lower temperatures than with other grill functions which use the maximum temperature setting.

– The factory default setting "*P 1 – 5 0*" for the time of day display gives the lowest possible energy consumption.

– With the factory default setting "*P 1 – 5 0*" the oven interior lighting switches off automatically after 15 seconds. It can be switched on again at any time by touching .

Residual heat use

When cooking using temperatures above 140 °C and cooking durations longer than 30 minutes you can turn the temperature selector down to ● about 5 minutes before the end of cooking. The heating elements will switch off and the residual heat in the oven will be sufficient to finish cooking the food.

Energy save mode

To save energy the oven switches itself off if no action is taken within a certain time after switching it on, or after the end of a cooking programme.

The duration will depend on the settings used (function, temperature, duration).

The time of day will show or the display will remain dark (see "Settings - Time - Display")

Simple operation

- Switch the oven on.
- Place the food in the oven.
- Select the required oven function with the function selector.

The recommended temperature will appear:



The oven heating, lighting and cooling fan will switch on.

- Use the rotary selector to change the temperature if necessary.

The current temperature and temperature indicator light will appear after a short time:



You will see the temperature increasing. A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings *P 2*").

After cooking:

- Turn the rotary selector to the ● position.
- Take the food out of the oven.
- Switch the oven off.

Cooling fan

The cooling fan will continue to run for a while after a cooking process to prevent moisture building up in the oven, on the control panel or on the oven housing unit.

The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.

Recommended temperature

As soon as a cooking function is selected, a recommended temperature will appear in the display.

	Recommended temperature	Temperature range
	160 °C	30–250 °C
	170 °C	50–250 °C
	160 °C *	130–250 °C
	180 °C	30–280 °C
	190 °C	100–250 °C
	200 °C	100–260 °C
	240 °C	200–300 °C
	190 °C	100–250 °C
	25 °C	25–50 °C
	160 °C	100–250 °C

* First Auto will appear in the display and the triangle ▲ will flash under the symbol. The recommended temperature will only appear after the number of bursts of steam has been selected.

Changing the temperature

Example:
You have selected Fan plus and 170 °C and can see the temperature increasing.



You want to reduce the target temperature to 155 °C.

- Use the rotary selector to reduce the temperature.

The triangle will flash under the temperature symbol and the temperature is altered in 5 °C-steps.



The altered target temperature is saved. The actual temperature is displayed.

Touch to change between displaying the current and target temperatures.

Temperature indicator light

The temperature indicator light lights up whenever the oven heating is switched on.

As soon as the set temperature is reached,

– a buzzer will sound, if this option is selected (see "Settings – *P 2*").

– the temperature indicator light will go out,

– the oven heating switches off.

The temperature control unit ensures that the oven heating and the temperature indicator light switch back on if the temperature in the oven temperature falls bellow the level set.

Pre-heating the oven

It is only necessary to pre-heat the oven in a few instances.

Most dishes can be placed in a cold oven. They will then make use of the heat produced during the heating-up phase.

Pre-heat the oven when cooking the following food with the following oven functions:

Fan plus

– dark bread dough,

– beef sirloin joints and fillet.

Conventional heat

– cakes and biscuits with a short baking time (up to 30 minutes)

– delicate mixtures (e.g. sponges)

– dark bread dough,

– beef sirloin joints and fillet.

Rapid heat-up

With Rapid heat-up the heating up phase can be shortened.

Do not use Rapid heat-up .
to pre-heat the oven when baking pizzas or biscuits and small cakes. They will brown too quickly on top.

- Select Rapid heat-up .
- Select a temperature.
- When the temperature indicator light goes out for the first time, set the oven function you require for continued cooking.
- Place the food in the oven.

Switching on and off automatically

Cooking programmes can be switched off, or on and off automatically.

To do this, set a duration or a duration and finish time after selecting an oven function and a temperature.

The maximum duration which can be set for a cooking programme is 12 hours.

We recommend switching on and off automatically when roasting.
If using it for baking, do not delay the start for too long as the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Set a cooking duration

Example: To bake a cake for 1 hour 5 minutes

- Place the food in the oven.
- Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

- Touch ▸≡.



- If necessary, use the rotary selector to move the triangle ▲ until it appears under .
- Touch the OK sensor.

00:00 h will appear and the triangle ▲ will flash under .



- Use the rotary selector to set the cooking duration (*01:05*).
- Touch the OK sensor.

The cooking duration is saved and then counts down in minutes, with the last minute counting down in seconds.

The symbol indicates a cooking duration has been set.

Setting a cooking duration and finish time

Example:
The time is now 11:15 ;
you want a dish with a cooking duration of 90 minutes to be ready by 13:30 .

- Place the food in the oven.
- Select the required oven function and the temperature.

The oven heating, lighting and cooling fan will switch on.

Set the cooking duration first:

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under ⏲.
- Touch the OK sensor.

00:00 h will appear and the triangle ▲ will flash under ⏲.

- Use the rotary selector to set the cooking duration (*01:30*).
- Touch the OK sensor.

The cooking duration is saved and then counts down in minutes:



Now set the finish time:

- Use the rotary selector to move the triangle ▲ until it appears under ⏲.

-:- - will appear:



- Touch the OK sensor.

12:45 will appear in the display (= current time of day + cooking duration = *11:15* + *1:30*):



- Use the rotary selector to enter the cooking duration finish time (*13:30*).
- Touch the OK sensor.

The finish time ⏲ is now saved.



The oven heating, lighting and cooling fan will switch off.

As soon as the start time (*13:30* - *1:30* = *12:00*) is reached, the oven heating, lighting and cooling fan will switch on.

At the end of the cooking duration

– 0:00 will appear

– will start to flash,

– the oven heating and lighting will switch off,

– the cooling fan will continue to run for a while,

– a buzzer will sound three times if this option is selected (see "Settings – P 2").

■ Turn the rotary selector to the ● position.

■ Switch the oven off.

■ Take the food out of the oven.

If the dish is not cooked to your satisfaction you can prolong the cooking duration by entering a new duration.

Altering the cooking duration

■ Touch ▸≡.

■ If necessary, use the rotary selector to move the triangle ▲ until it appears under .

The cooking duration remaining will appear in the display.

■ Touch the OK sensor.

■ Use the rotary selector to alter the cooking duration.

■ Touch the OK sensor.

The altered cooking duration is now saved.

Deleting a cooking duration

- Touch ‣≡.
- If necessary, use the rotary selector to move the triangle ▲ until it appears under .
- Touch the OK sensor.

The triangle ▲ will flash under .

- Use the rotary selector to set the cooking duration to *0:00*.
- Touch the OK sensor.

The cooking duration and any finish time will be deleted.

- Touch ‣≡.

The current temperature will appear. The oven heating remains switched on.

If you want to finish the cooking programme:

- Turn the rotary selector to the ● position.
- Take the food out of the oven.

If you turn the function selector to ● or switch the oven off, the settings for the cooking duration and the finish time will be deleted.

Deleting a finish time

- Touch ‣≡.
- If necessary use the rotary selector to move the triangle ▲ until it appears under .
- Touch the OK sensor.

The triangle ▲ will flash under .

- Use the rotary selector to enter cooking duration end to - -:- -.
- Touch the OK sensor.

The cooking duration finish time is now deleted.

Moisture plus

Your oven is equipped with a steam injection system for cooking with moisture. Baking, roasting and cooking with Moisture plus guarantees optimised steam and air conduction for excellent cooking and browning results.

After selecting Moisture plus you need to set the number of bursts of steam.

You can select:

– Automatic burst of steam (*Auto*)
  This requires enough water for one burst of steam. The burst of steam will be injected into the oven automatically after the heating-up phase.
– 1 burst of steam (*1*)
  2 bursts of steam (*2*)
  3 bursts of steam (*3*)
  You need to add the appropriate amount of water

First set the temperature and start the water intake process. Water is taken in via the tube underneath the control panel on the left.

⚠ Use only fresh tap water when cooking with the Moisture plus function. Other liquids will cause damage to the oven.

The water is then injected as bursts of steam into the oven compartment during the cooking programme.
The steam inlets are located at the rear left corner of the roof of the oven.

One burst of steam takes approx. 5 - 8 minutes. The number of bursts of steam and when they are injected will depend on the type of food being cooked:

– **Yeast mixtures** will rise better if steam is injected at the beginning of the programme.

– **Bread and rolls** also rise better if exposed to steam at the start. Injecting a burst of steam at the end of the programme will give the bread and rolls a glistening crust.

– When **roasting meat with a high fat content** injecting steam at the beginning of roasting will help render the fat.

Moisture plus is not suitable for mixtures which contain a lot of moisture, such as choux pastry and meringues, as the addition of steam does not allow them to dry out sufficiently.

Tip: Please refer to the sample recipes.

Moisture plus function

It is quite normal for condensation to form on the inside of the door during steam injection. This will dissipate during the course of the cooking programme.

■ Prepare the food and place in the oven.

■ Fill a suitable container with the quantity of water specified:

Auto:	approx. 150 ml
1:	approx. 150 ml
2:	approx. 200 ml
3:	approx. 300 ml

■ Select Moisture plus.

Set the number of bursts of steam

Tip: Please refer to the sample recipes.

Auto will appear in the display and the triangle ▲ will flash under .



The other steam burst options (*1*, *2*, *3*) can be selected using the rotary selector.

After *3*, *E* is displayed.
This option starts the descaling process (see "Descaling the steam injection system ").

If you wish the burst of steam to be injected into the oven automatically after the heating-up phase:

- Select *Auto*.

If you wish to inject one or more bursts of steam manually at specific times:

- Select *1*, *2* or *3*.
- Touch the OK sensor.

Set the temperature

The recommended temperature will appear in the display and the triangle ▲ will flash under .



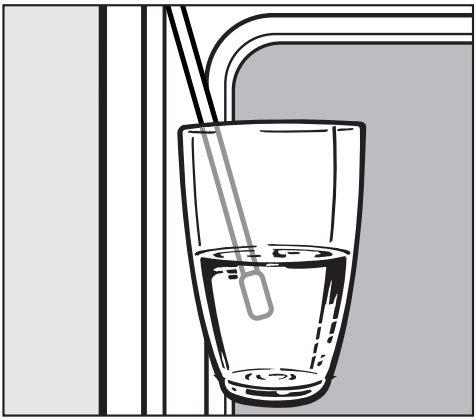
- If necessary, set the temperature using the rotary selector.
- Touch the OK sensor.

Preparing and starting the water intake process

The prompt for the water intake process will appear. The triangle ▲ will flash under .



- Open the door.
- Pull the water intake tube forwards (located below the control panel on the left).



- Immerse the end of the water intake pipe in the container with tap water.
- Touch the OK sensor.

The water intake process will begin.

The amount of water required will be drawn up into the oven. The quantity of water specified is higher than actually required, leaving a small amount in the container.

The water intake process can be interrupted and restarted at any time by touching OK.

- Remove the water container after the water intake process.
- Close the door.

You will hear the pump briefly as the remaining water in the water intake tube is drawn into the oven.

The appliance begins to heat up.

The current temperature and the temperature indicator light will appear.



You will see the temperature increasing. A buzzer will sound when the oven temperature is reached if this option is selected (see "Settings *P 2*").

Moisture plus

Steam can cause injury by scalding.
Do not open the door while the burst of steam is being injected.
Condensation on the sensors will make them react more slowly.

Automatic burst of steam

Once the heating-up phase has been completed, the automatic burst of steam is injected.

The following will appear in the display:



The water will vaporise in the oven compartment.

After the burst of steam, will go out and the temperature will be displayed.

- Continue cooking until the end of the cooking duration.

Injecting bursts of steam manually

The bursts of steam can be injected as soon as lights up in the display.

Please wait until the heating-up phase is completed to allow the steam to be distributed evenly by the warm air in the oven.

Please refer to the recipes for the timing of the bursts of steam.

Tip: Set the minute minder to remind you.

- Touch to inject the burst of steam.

The sensor light goes out and the following appears in the display:



- Proceed as described to inject further bursts of steam.

After the last burst of steam will go out and the temperature will be displayed.

- Continue cooking until the end of the cooking duration.

Residual water evaporation

When cooking using the Moisture plus function, the water will be equally distributed between the number of bursts of steam and used up as long as the programme is not interrupted.

However, if a programme using steam injection is interrupted before all the bursts of steam have been injected, the water for these unused bursts of steam will remain in the system.

The next time the Moisture plus function is selected, a time will appear instead of the recommended temperature and triangle ▲ will flash under the symbol to prompt you to evaporate the residual moisture.

The time shown in the display will depend on the amount of residual water in the system.

It is best to start the evaporation of residual water straight away so that only fresh water is used during a cooking programme.

The residual moisture evaporation process

The oven will heat up and the residual water in the oven cavity will evaporate.

Depending on the amount of water this can take up to approximately 30 minutes.

Steam can cause scalding injuries. Do not open the door during the evaporation process.

The moisture will condense on the door and the oven cavity and needs to be wiped off after the oven has cooled down.

To start residual water evaporation immediately

■ Select Moisture plus.

A time, depending on the amount of residual water present, will appear and the triangle ▲ will flash under :



■ Touch the OK sensor.

The evaporation process will begin. The duration will count down in the display.

During the evaporation process, the duration may be adjusted by the system according to the amount of water currently present.



The the last minute counts down in seconds.

At the end of the residual water evaporation process *Auto* appears:



A cooking process using the Moisture plus function can now be carried out.

To cancel the residual moisture evaporation process

⚠ Do not cancel the prompt for residual moisture evaporation unless you really have to as this might cause the steam unit to overflow into the oven interior when taking in more water.

- Select Moisture plus.

A time, depending on the amount of residual water present, will appear and the triangle ▲ will flash under the symbol in the display:



- Turn the rotary selector anti-clockwise

The time will be set to *00:00*:



- Touch the OK sensor.

Auto appears in the display.



A cooking process using the Moisture plus function can now be carried out.

Eating food which has been cooked correctly is important for good health.
Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

Functions

Depending on how the food is prepared, you can use Fan plus, Intensive Bake, Moisture plus or Conventional heat.

Bakeware

The choice of bakeware depends on the oven function and preparation.

– Fan plus, Intensive bake, Moisture plus:
Baking tray, universal tray, bakeware of any ovenproof material.

– Conventional heat: Dark metal, enamel, tin or aluminium baking tins with a matt finish, heat-resistant glass or ceramic dishes. Avoid using bright, shiny metal tins as they give an uneven and poor browning result and in some cases cakes might not cook properly.

– Always place baking tins on the rack.

  Position rectangular tins with the longer side across the width of the rack for optimum heat distribution and even baking results.

– When baking cakes with fresh fruit toppings and deep sponge cakes place the tin in the universal tray to catch any spillages.

Baking paper, greasing the tin

All Miele accessories (baking tray, universal tray, perforated baking tray and the round baking tray) are treated with PerfectClean enamel.

Surfaces treated with PerfectClean enamel generally do not need to be greased or lined with baking paper.

Baking paper is only needed with

– anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface,

– meringues or sponges with a high egg-white content, because they are more likely to stick,

– frozen food cooked on the rack.

Notes on the baking chart

Temperature

As a general rule, select the lower temperature given in the chart.

Baking at temperatures higher than those recommended may reduce the cooking time, but will lead to uneven browning, and unsatisfactory cooking results.

Baking duration

Check if the food is cooked at the end of the shortest time quoted.
To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Shelf levels

The shelf level on which you place your food for baking depends on the oven function and number of trays being used.

– Fan plus
  1 tray: level 2
  2 trays: level 1+3 / 2+4
  3 trays: level 1+3+5

  When using the universal tray and baking tray to bake on two or more levels at the same time, place the universal tray underneath the baking tray.

  Bake moist biscuits and cakes on a maximum of two levels at the same time.

– Moisture plus
  1 tray: level 2

– Intensive bake
  1 tray: level 1 or 2

– Conventional heat
  1 tray: level 1 or 2

Baking chart

Cakes / biscuits			
	[°C]		[min]
Creamed mixture			
Sponge cake	**150–170**	**2**	**60–70**
Ring cake	**150–170**	**2**	**65–80**
Muffins (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**30–50**
Small cakes (1 tray) 1) 2)	**150**	**2**	**25–35**
Small cakes (2 trays) 1) 2)	**150 3)**	**2+4**	**25–35**
Foam cake (tray)	**150–170**	**2**	**25–40**
Marble, nut cake (tin)	**150–170**	**2**	**60–80**
Fresh fruit cake, with meringue topping (tray)	**150–170**	**2**	**45–50**
Fresh fruit cake (tray)	**150–170**	**2**	**35–55**
Fresh fruit cake (tin)	**150–170**	**2**	**55–65**
Flan base 1)	**150–170**	**2**	**25–35**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**20–25**
Rubbed in mixture			
Flan base	**150–170**	**2**	**20–25**
Streusel cake	**150–170**	**2**	**45–55**
Small cakes/biscuits 1) (1 [2] tray(s))	**150–170**	**2 [1+3 4)]**	**15–25**
Drop cookies 1) 2) (1 [2] tray/s)	**140**	**2 [1+3 4)]**	**30–45**
Cheese cake	150–170	2	70–95
Apple pie (tin ∅ 20 cm) 1) 2)	**160**	**2**	**80–105**
Apple pie 1)	160–180	2	50–70
Apricot tart with topping (tin)	150–170	2	55–75
Swiss apple cake	190–210 3)	2	30–45

The data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

[°C]		[min]	[°C]		[min]
150–170	2	60–70	–	–	–
150–170	2	65–80	–	–	–
160–180	2	25–45	–	–	–
160 [3]	**3**	**25–35**	–	–	–
–	–	–	–	–	–
170–190	2	25–40	–	–	–
150–170	2	60–80	–	–	–
170–190	2	45–50	–	–	–
170–190	1	35–55	–	–	–
160–180	2	55–65	–	–	–
170–190	2	20–25	–	–	–
160–180 [3]	3	15–25	–	–	–
170–190	2	15–20	–	–	–
170–190	2	45–55	–	–	–
160–180	3	15–25	–	–	–
160 [3]	**2**	**15–33**	–	–	–
170–190	**2**	**85–95**	150–170	2	75–90
180	**1**	**80–95**	–	–	–
170–190	1	45–65	**160–180**	**1**	**50–70**
170–190	2	55–75	**150–170**	**2**	**50–60**
220–240 [3]	1	35–50	**190–210** [3]	**1**	**25–40**

Fan plus / Conventional heat / Intensive bake

Temperature / Shelf level / Duration

1) Do not use Rapid heat-up during the heating-up phase.

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

Baking chart

Cakes / biscuits			
	[°C]		[min]
Sponge mix [1)]			
Tart / flan base (2 eggs) [1)]	170–190	2	15–20
Sponge cake (4 to 6 eggs) [1) 2)]	175–195	2	22–30
Whisked sponge cake [1) 2)]	**180**	**2**	**20–30**
Swiss roll [1)]	160–180	2	15–25
Yeast mixtures and quark dough			
Proving dough	**50**	[5)]	**15–30**
Gugelhupf	**150–170**	**2**	**50–60**
Stollen	**150–170**	**2**	**55–65**
Streusel cake	**150–170**	**2**	**35–45**
Fresh fruit cake (tray)	**160–180**	**2**	**40–60**
White bread	**160–180**	**2**	**50–60**
Wholegrain bread	**170–190** [3)]	**2**	**50–60**
Pizza (tray) [1)]	170–190	2	35–45
Onion tart	170–190	2	35–45
Apple turnovers (1 [2] tray(s))	**150–170**	**2 [1+3** [4)]**]**	**25–30**
Choux pasty [1)], Eclairs (1 [2] tray(s))	**160–180**	**2 [1+3** [4)]**]**	**30–45**
Puff pastry (1 [2] tray(s))	**170–190**	**2 [1+3** [4)]**]**	**20–25**
Meringues, Macaroons (1 [2] tray(s))	**120–140**	**2 [1+3** [4)]**]**	**25–50**

The data for the recommended function is printed in bold.

Unless otherwise stated, the times given are for an oven which has not been pre-heated. With a pre-heated oven, shorten times by up to 10 minutes.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

[°C]		[min]	[°C]		[min]
170–190 [3]	**2**	**10–20**	–	–	–
170–190 [3]	**2**	**20–40**	–	–	–
150–180 [3]	**2**	**20–45**	–	–	–
180–200 [3]	**2**	**12–16**	–	–	–
50	[5]	15–30	–	–	–
160–180	1	50–60	–	–	–
150–170	2	55–65	–	–	–
170–190	2	35–45	–	–	–
170–190 [1]	3	40–55	170–190	2	40–55
160–180	2	50–60	–	–	–
190–210 [3]	2	50–60	–	–	–
190–210	**2**	**30–45**	170–190	2	40–50
180–200	**2**	**25–35**	170–190	2	25–35
160–180	2	25–30	–	–	–
180–200 [3]	3	30–40	–	–	–
190–210 [3]	2	20–25	–	–	–
120–140 [3]	2	25–50	–	–	–

Fan plus / Conventional heat / Intensive bake

Temperature / Shelf level / Duration

1) Do not use Rapid heat-up during the heating-up phase.

2) The settings also apply for testing in accordance with EN 60350.

3) Pre-heat the oven.

4) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

5) Place the rack on the floor of the oven, and stand the bowl containing the dough on the rack.

Roasting

Functions

Depending on how the food is prepared, you can use Fan Plus, Moisture plus or Conventional Heat.

Containers

You can use any heat-resistant crockery:

Miele Gourmet oven dishes, roasting pans, ovenproof glass dishes, roasting bags, dishes made from earthenware or cast iron, the universal tray, rack and/or anti-splash insert (if available) on top of the universal tray.

We recommend roasting in oven dishes as this ensures that sufficient stock remains for making gravy. The oven also stays cleaner than when roasting on the rack.

Notes on the roasting chart

Temperature

As a general rule, select the lower temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

When cooking with Fan Plus or Moisture plus, select a temperature 20 °C lower than for Conventional Heat.

For cuts which weigh more than 3 kg, select a temperature approx. 10 °C lower than that given in the roasting chart. Roasting will take longer at the lower temperature, but will be more even.

When roasting on the rack, set a temperature approx. 10 °C lower than for roasting in an oven dish.

Pre-heat

Pre-heating is required when roasting beef sirloin joints and fillet.

Roasting duration

The traditional British method for calculating the roasting time is to allow 15 to 20 minutes per lb/450 grammes, according to type of meat, plus approx. 20 minutes, adjusting the length of time as roasting proceeds to obtain the required result. The roasting time can also be determined by multiplying the thickness of the roast [cm] with the time per cm [min./cm], depending on the type of meat:

Beef/venison: . . . . . 15–18 min/cm

Pork/veal/lamb: . . . . . 12–15 min/cm

Sirloin/fillet: . . . . . 8–10 min/cm

Check if the meat is cooked after the shortest duration quoted.

Shelf levels

As a general rule, use shelf level 2.

Useful tips

Browning

Browning only occurs towards the end of the roasting time. Remove the lid about halfway through the roasting time if a more intensive browning result is desired.

Standing time

At the end of the programme, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This helps distribute the juices evenly before the meat is carved.

Roasting poultry

For a crisp finish, baste the poultry 10 minutes before the end of the cooking time with slightly salted water.

Roasting chart

Meat/Fish		
	[°C]	[min]
Topside of beef, approx. 1 kg	170–190	100–130 2)
Beef fillet or sirloin joint, approx. 1 kg	**200–220**	**45–55 3)**
Venison, approx. 1 kg	**140–160**	**100–120 4)**
Pork joint, approx.1 kg	160–180	100–120 4)
Pork joint with crackling, approx. 2 kg	160–180	130–160 4)
Gammon joint, approx. 1 kg	**150–170**	**60–80 4)**
Meat loaf, approx. 1 kg	160–180	60–70 4)
Veal, approx. 1.5 kg	**180–200**	**80–100 4)**
Leg of lamb, approx. 1.5 kg	**170–190**	**90–120 4)**
Saddle of lamb, approx. 1.5 kg	170–190	50–60 3)
Poultry, 0.8–1 kg	**180–200**	**60–70**
Poultry, approx. 2 kg	**170–190**	**100–120**
Poultry, stuffed, approx. 2 kg	**170–190**	**110–130**
Poultry, approx. 4 kg	**160–180**	**150–180**
Fish, whole, approx. 1.5 kg	**160–180**	**35–55**

The data for the recommended function is printed in bold.

The times given are for an oven which has not been pre-heated.

In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

The temperatures quoted are for roasting in an open dish.
Lower the temperature by approx. 10 °C if roasting directly on the universal tray or on the rack with the universal tray underneath.

[Moisture plus] 1)		[Conventional heat]	
[°C]	[min]	[°C]	[min]
–	–	**190–210**	**110–140** 2)
–	–	200–220	45–55 3)
140–160	**100–120** 4)	150–170	100–120 4)
160–180	110–130 4)	**180–200**	**100–120** 4)
170–190	130–160 4)	**190–210**	**130–160** 4)
160–180	**60–80** 4)	170–190	80–100 4)
170–190	60–70 4)	**190–210**	**60–70** 4)
170–190	**90–110** 4)	190–210	100–120 4)
170–190	**90–120** 4)	200–220	90–120 4)
–	–	**190–210**	**50–60**
190–210	**60–70**	190–210	60–75 5)
180–200	**90–110**	190–210	90–110 5)
180–200	**100–120**	190–210	110–130 5)
170–190	**140–170**	180–200	150–180
170–190	**35–55**	190–210	35–55

[Fan plus] / [Moisture plus] / [Conventional heat]

Temperature / Cooking duration

As a general rule, use shelf level 2.

1) After the heating-up phase, inject the bursts of steam at intervals throughout the cooking duration.

2) Roast with the lid on first, then remove the lid halfway through roasting and add approx. ½ litre liquid.

3) Pre-heat the oven, but do not use Rapid heat-up.

4) Add approx. ½ litre liquid halfway through roasting.

5) Use level 3.

Low temperature cooking

This method is ideal for cooking beef, pork, veal or lamb when a tender result is required.

First sear the meat all over at a high temperature on the hob in order to seal it.

Then place the meat in the pre-heated oven where the low temperature and long cooking time will cook it to perfection and ensure it is very tender.

The meat relaxes and the juices inside start to circulate evenly throughout the meat to reach the outer layers. This has very tender and succulent results.

Tips

– Use lean meat which has been correctly hung and trimmed. Bones should be removed before cooking.

– For searing, use a suitable cooking oil or fat that can withstand high temperatures (e.g. clarified butter, vegetable oil).

– Do not cover meat during cooking.

Cooking takes between 2-4 hours depending on the size and weight of the meat and on how well cooked you want it as well as the level of browning required.

Procedure

Use the universal tray with the rack placed on top of it.

Do not use the Rapid Heat-up function to pre-heat the oven.

- Place the rack together with the universal tray on shelf level 2.
- Select Conventional heat and a temperature of 130 °C.
- Pre-heat the oven together with the universal tray and rack for approx. 15 minutes.
- Whilst the oven is pre-heating, sear the meat thoroughly on the hob.

⚠ Danger of burning!
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the seared meat on the rack.
- Reduce the temperature to 100 °C.
- Continue cooking until the end of the cooking duration.

You can set this procedure to finish automatically (see "Operation - entering a cooking duration").

After cooking

Because the cooking and core temperatures are very low:

– Meat can be carved straight from the oven. It does not need to rest.

– The cooking result will not be affected if the meat is left in the oven after the programme has finished. It can be kept warm until you serve it.

– The meat is an ideal temperature to eat straight away. Serve on pre-heated plates with very hot sauce or gravy to prevent it cooling down too quickly.

Cooking duration/Core temperatures

Meat	Duration [min]	Core temperature** [°C]
Sirloin joint		
– Rare	60–90	48
– Medium	120–150	57
– Well-done	180–240	69
Pork fillet	120–150	63
Gammon*	150–210	68
Saddle of veal*	180–210	63
Saddle of lamb*	90–120	60

* Boned

** You can use a proprietary food probe if you have one to monitor the core temperature.

⚠ Danger of burning.
Grill with the oven door closed. If you grill with the door open, hot air will escape from the oven instead of being cooled by the cooling fan. The controls will get hot.

Functions

Grill

For grilling larger quantities of thin cuts (e.g. steaks) and browning baked dishes.

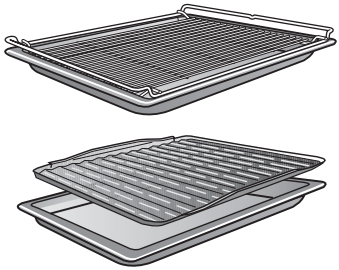
The whole of the top heating / grill element will get hot and glow red.

Fan grill

For grilling larger items, e.g. chicken.

The top heating / grill element and the fan switch on and off alternately.

Trays and racks



Use the universal tray with the rack or anti-splash insert (if available) on top. The juices from the food being cooked collect under the insert. This prevents them from spitting and making the oven dirty. The juices can then be used for making gravy and sauces.

Do not use the baking tray.

Notes on the grilling chart

Temperature

As a general rule, select the lower temperature given in the chart. If higher temperatures are used, the meat will brown on the outside, but will not be properly cooked through.

For thin cuts of meat a temperature setting of 275 °C is generally recommended, for thicker cuts a maximum of 220 °C.

Pre-heat

Always pre-heat the grill for approx. 5 minutes with the door closed.

Shelf levels

Select the shelf level according to the thickness of the food.

– Thin cuts: Shelf level 3/4

– Thicker cuts: Shelf level 1/2

Grilling duration

– Flat pieces of fish and meat usually take 6–8 minutes per side. Thicker pieces require more time for each side. It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.

– Turn the food halfway through cooking.

Testing to see if cooked

One way of finding out how well a piece of meat has been cooked is to press down on it with a spoon:

Rare:	If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
Medium:	If there is some resistance, the inside will be pink.
Well-done:	If there is very little resistance, it is cooked through.

Check if the meat is cooked after the shortest time quoted.

Tip

If the surface of thicker cuts of meat is cooked but the centre is still raw, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

Preparing food for grilling

Trim the meat. Do not season meat with salt before grilling as this draws the juices out.

Add a little oil to lean meat if necessary. Do not use other types of fat as they can burn and cause smoke.

Clean fish in the normal way. To enhance the flavour, add a little salt or squeeze a little lemon juice over the fish.

Grilling

- Place the rack or the anti-splash insert (if available) in the universal tray.
- Place the food on top.
- Select the required oven function and the temperature.
- Pre-heat the grill for approx. 5 minutes with the door closed.

⚠ Danger of burning
Use oven gloves when placing food in the oven, turning or removing it and when adjusting oven shelves etc. in a hot oven.

- Place the food on the appropriate shelf level (see Grilling chart).
- Close the door.
- Turn the food halfway through cooking.

Grilling chart

The data for the recommended function is printed in bold.

Pre-heat the grill for approx. 5 minutes with the door closed, unless advised otherwise.

Turn the food halfway through the cooking time.

Check the food after the shortest time quoted.

Food to be grilled					
	5 1				
		[°C]	[min]	[°C]	[min]
Thin cuts					
Steak	4	275	15–22	**220**	**15–20**
Beef burgers [1)]	4	**300**	**17–28**	–	–
Kebabs	3	275	25–30	**220**	**25–30**
Chicken kebabs	4	275	20–25	**220**	**12–16**
Pork chops	4	**275**	**15–20**	220	17–23
Liver	4	**275**	**8–12**	220	12–15
Burgers	4	**275**	**15–20**	220	18–22
Sausages	4	**275**	**12–18**	220	13–19
Fish fillet	4	275	20–25	**220**	**13–18**
Trout	4	**275**	**16–20**	220	20–25
Toast [1) 2)]	3	**300**	**5–10**	220	7–10
Cheese toast	3	275	10–15	**220**	**10–15**
Tomatoes	4	275	6–10	**220**	**8–10**
Peaches	4	275	6–10	**220**	**15–20**
Thicker cuts					
Chicken, approx. 1.2 kg [3)]	1	220	60–70	**190**	**60–70**
Pork, approx. 1 kg	1	–	–	**190**	**95–100**
Sirloin joint, fillet, approx. 1 kg	2	–	–	**250**	**35–45**

Grill / Fan grill

5 1 Shelf level / Temperature / Duration

1) The settings also apply when using the Grill function for testing in accordance with EN 60350.

2) Do not pre-heat the oven/grill.

3) Use shelf level 2 for Fan grill.

Defrost

Use the Defrost function to gently defrost frozen food.

When this function is selected, only the fan switches on and circulates the air at room temperature.

⚠ Danger of salmonella poisoning. It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from the defrosted poultry. Pour it away, and wash the tray, the sink and your hands.

Useful tips

– Where possible, remove the packaging and put the food to be defrosted on the universal tray or into a suitable dish.

– When defrosting poultry, put it on the rack over the universal tray to catch the defrosted liquid so that the meat is not lying in this liquid.

– Meat, poultry and fish do not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently soft to take herbs and seasoning.

Defrosting times

The time needed for defrosting depends on the type and weight of the food, and at what temperature it was deep frozen. The following chart is for guidance only. It is important to check that food is thoroughly defrosted.

Frozen food	Weight [g]	Duration [min]
Chicken	800	90–120
Meat	500	60–90
	1000	90–120
Sausages	500	30–50
Fish	1000	60–90
Strawberries	300	30–40
Butter cake	500	20–30
Bread	500	30–50

Drying is a traditional method of preserving fruit, certain vegetables and herbs.

It is important that fruit and vegetables are ripe and not bruised before they are dried.

■ Prepare the food for drying

– Peel and core apples, and cut into slices 0.5 cm thick.

– Stone plums, if necessary.

– Peel, core and cut pears into thick wedges.

– Peel and slice bananas.

– Clean mushrooms and cut them in half or slice them.

– Remove parsley and dill from the stem.

■ Distribute the food evenly over the universal tray.

Use the perforated baking tray, if you have one.

■ Select Fan plus or Conventional heat .

■ Select a temperature of 80–100 °C.

■ Place the universal tray on shelf level 2. With Fan plus you can dry produce on levels 1+3 at the same time.

Food	Drying time
Fruit	2–8 hours
Vegetables	3–8 hours
Herbs*	50–60 minutes

* Use Conventional heat for drying herbs.

■ Reduce the temperature if condensation begins to form in the oven.

⚠ Danger of burning. Wear oven gloves when removing the dried food from the oven.

■ Allow the dried fruit or vegetables to cool down after drying.

Dried fruit must be completely dry, but also soft and elastic.

■ Store in sealed glass jars or tins.

Tips

Cakes, pizza, baguettes

– Large frozen items such as cakes, pizzas or baguettes cover an extensive area of the baking tray or universal tray.
The temperature difference if large frozen items are cooked in these trays can cause the tray to distort in such a way that it cannot be removed from the oven when it is hot. Further use will make the distortion worse. Place this type of food on baking parchment on the rack to prevent the risk of this happening.

– Use the lowest temperature recommended on the manufacturer's packaging.

Oven chips, croquettes or similar items

– Small items of frozen food such as oven chips can be cooked on the baking tray or universal tray.
Place baking parchment on the tray so that they cook gently.

– Use the lowest temperature recommended on the manufacturer's packaging.

– Turn several times during cooking.

Method

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

- Select the function and temperature recommended on the manufacturer's packaging.
- Pre-heat the oven.
- Place the food in the pre-heated oven on the shelf level recommended on the packaging.
- Check the food at the end of the shortest time recommended on the packaging.

The Gentle bake function is ideal for bakes and gratins which require a crisp top.

Food	[°C]		[min]
Lasagne	190	2	45–60
Potato gratin	180	2	55–65
Vegetable bake	180	2	55–65
Pasta bake	180	2	40–50

Temperature / Shelf level / Duration

The table contains just a few examples.

For other recipes, use the temperature and time settings given for Fan plus as a guide.

Note for test institutes

Test food acc. to EN 60350

Test food	Tray / tin	Oven function	[°C]	Shelf level	[min]	Pre-heat
Drop cookies (8.4.1)	1 tray	Fan plus	140 2)	2	30–40	No
	2 trays 1)	Fan plus	140 2)	1+3	30–45	No
	1 tray	Conventional heat	160 2)	2	15–33	Yes
Small cakes (8.4.2)	1 tray	Fan plus	150 2)	2	25–35	No
	2 trays	Fan plus	150 2)	2+4	25–35	Yes
	1 tray	Conventional heat	160 2)	3	20–30	Yes
Whisked sponge cake (8.5.1)	Springform Ø 26 cm 3)	Fan plus	180 2)	2	22–30	No
	Springform Ø 26 cm 3)4)	Conventional heat	150–180 2)	2	20–45	Yes
Apple pie (8.5.2)	Springform Ø 20 cm 3)	Fan plus	160 2)	2	80–105	No
	Springform Ø 20 cm 3)	Conventional heat	180 2)	1	80–95	No
Toast (9.1)	Rack	Grill	300	3	5–10	No
Grill beef burgers (9.2)	Rack on top of universal tray	Grill	300	4	1st side: 10–16 2nd side: 7–12	Yes, 5 minutes

Fan plus / Conventional heat / Grill

Temperature / Shelf level / Duration

1) Take the baking trays out of the oven early if the food is sufficiently browned before the specified time has elapsed.

2) Do not use Rapid heat-up during the heating-up phase.

3) Place baking tins on the rack.

4) In general, if a range of temperatures is given, it is best to select the lower temperature and to check the food after the shortest time.

Energy efficiency class

The Energy efficiency rating is determined according to EN 50304.

Energy rating	**A**
Function used:	Fan plus
Please note:	Do not use the FlexiClip telescopic runners.

⚠ Danger of burning. Make sure the oven heating elements are switched off and that the oven cavity is cool.

⚠ Danger of injury. Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

All external surfaces are susceptible to discolouration or change in appearance if unsuitable cleaning agents are used.
Oven cleaners and descaling agents will damage the front of the oven, in particular.
Residues of cleaning agents must be removed immediately after use.
All surfaces are also susceptible to scratches. Scratches on glass surfaces could even cause a breakage in certain circumstances.

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents on the oven front,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- cleaning agents for ceramic hobs,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal scrapers or tools,
- wire wool or metal scourers,
- spot cleaning,
- oven cleaner*,
- stainless steel spiral pads*.

* these can, however, be used to remove very heavy soiling from PerfectClean treated surfaces.

Soiling might become impossible to remove if it is not dealt with.
Continued use of the oven without regular cleaning will make it much harder to keep clean.
Soiling is, therefore, best removed after each use of the oven.

The accessories are not dishwasher-proof.

Useful tips

– Soiling caused by spilt juices and cake mixtures is best removed whilst the oven is still warm. Exercise caution and make sure the oven is not too hot - danger of burning.

– To make cleaning easier you can dismantle the oven door, remove the side runners and the FlexiClip runners (if present), remove the catalytic back panel and the side liners and lower the top heating/grill element to remove the roof liner.

Normal soiling

See "Cleaning catalytic panels and liners" for instructions on how to keep the catalytic enamel clean.

- It is best to remove normal soiling immediately using a clean sponge and a solution of hot water and washing-up liquid or with a clean, damp microfibre cloth.
- After cleaning make sure all residual cleaning agent is thoroughly removed with clean water. This is particularly important when cleaning PerfectClean surfaces as cleaning agent residues can impair the non-stick properties.
- After cleaning and rinsing, wipe the surfaces dry using a soft cloth.

Cleaning the seal

There is a seal around the oven interior which seals the oven interior and the inside of the door.

Grease deposits on the seal can cause it to become brittle and cracked.

- It is best to wipe the seal clean after each use.

Stubborn soiling (does not apply to the FlexiClip runners)

Spilt fruit and roasting juices may cause lasting discolouration or matt patches on enamelled surfaces. This discolouration is permanent but will not affect the efficiency of the finish. Do not try to remove this discolouration! Clean these following the instructions given here.

- Baked on deposits can be removed with a glass scraper or a non-abrasive stainless steel spiral pad.

Oven spray will damage catalytic enamel. Remove all catalytic enamelled panels from the oven interior before using oven spray.

- Very stubborn soiling on PerfectClean treated enamel can be cleaned using Miele oven cleaner. It must be applied to cold surfaces in accordance with instructions on the packaging.

Non-Miele oven spray must only be used in a cold oven and for no longer than a maximum of 10 minutes.

- Leave the oven cleaner to take effect for the prescribed time. You can then also use the scouring pad on the back of a washing-up sponge to remove the soiling.
- After cleaning, remove all oven cleaning agent residues thoroughly with clean water, and dry with a soft cloth.

Stubborn soiling on the FlexiClip runners

Never attempt to clean FlexiClip telescopic runners in a dishwasher. This would remove the special grease which is essential for their smooth functioning.

For stubborn surface soiling or if the bearings become sticky with spilled fruit juices proceed as follows:

- Soak the FlexiClip runners for approx. 10 minutes in a solution of hot water and washing-up liquid. If necessary use the back of a washing-up sponge to remove the soiling. The bearings can be carefully cleaned with a soft brush.

Cleaning may cause some discolouration or fading in places, however this will not affect the functioning of the runners in any way.

Cleaning catalytic panels and liners

Soiling from oil and fat is burnt off catalytic enamel when very high temperatures are used in the oven.

The higher the temperature, the more effective the process.

Exposure to scouring agents, abrasive brushes or sponges and oven sprays can cause catalytic enamel to lose its self-cleaning properties.
Catalytic enamelled panels and liners should therefore be taken out of the oven before using oven spray in it.

Removing spice, sugar and similar deposits

- Remove the back panel and the side liners (see relevant sections later on in this chapter).
- Clean the back panel, roof liner and side liners by hand with a solution of hot water and washing-up liquid applied with a soft brush.
- Rinse thoroughly and then leave to dry before fitting back in the oven.

Removing oil and grease splashes

- Remove any accessories from the oven including the side runners.
- Before starting the cleaning process, remove any large deposits of soiling from the inside of the door and the PerfectClean surfaces to avoid them burning on.
- Select the Fan plus function and a temperature of 250 °C.
- Then heat the empty oven for at least an hour.

The length of time required will depend on the level of soiling.

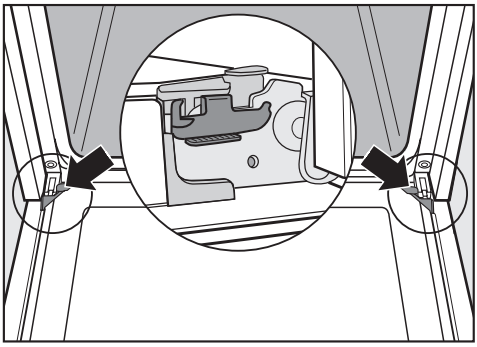
If the catalytic coating is very heavily soiled with oil and grease, a film can form on the oven surface during the cleaning process.

⚠ Danger of burning. Allow the oven to cool down before cleaning by hand.

- Clean the inside of the door and the oven interior with a clean sponge and a solution of hot water and washing-up liquid or a clean damp microfibre cloth.

Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures.

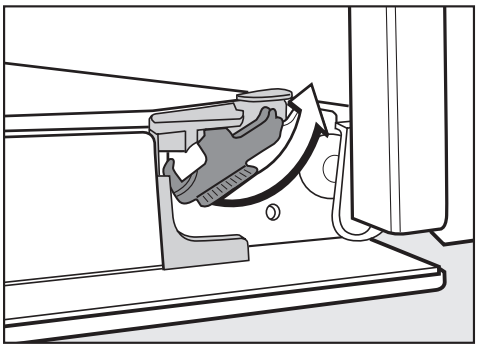
Removing the door



The oven door is connected to the hinges by retainers.

Before removing the door from the retainers, the locking clamps on both hinges have to be released.

- Open the door fully.



- Release the locking clamps by turning them as far as they will go.

Do not attempt to take the door off the retainers when it is in the horizontal position as the retainers will spring back against the oven.

Do not use the handle to pull the door off the retainers as the handle could break.

- Raise the door up till it rests open.



- Holding the door securely at both sides lift it upwards off the retainers. Make sure you take it off straight.

Dismantling the door

The oven door is an open system with three glass panes which have a heat-reflective coating on some of their surface.

When the oven is operating, air is directed through the door to keep the outer pane cool.

If soiling has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

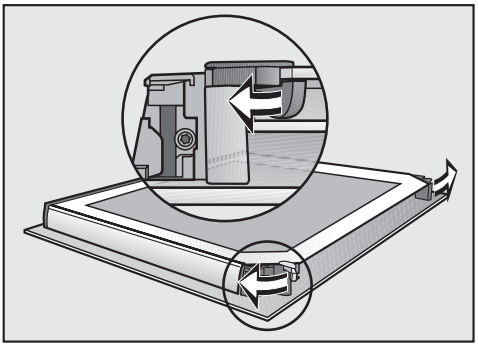
Take particular care as scratches can damage the glass.
When cleaning the glass panes do not use abrasive cleaning agents, hard sponges or brushes and do not use sharp metal tools or scrapers. Please also read the general notes on cleaning the oven front before cleaning the glass panes.

Oven spray will damage the aluminium trims inside the door. These should only be cleaned using hot water and washing-up liquid applied with a clean sponge or a clean, damp microfibre cloth.

Be especially vigilant after dismantling the door that the glass panes do not break.

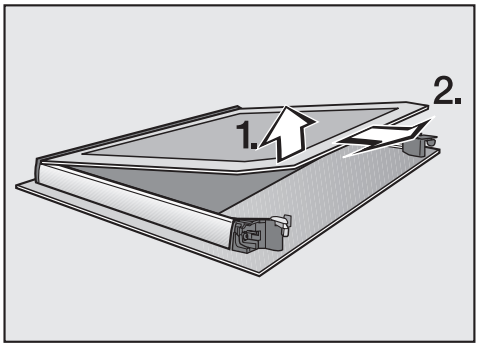
⚠ Danger of injury.
Always remove the door before dismantling it.

- Place the door on a protective surface (e.g. on a tea towel) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat and does not get broken during cleaning.

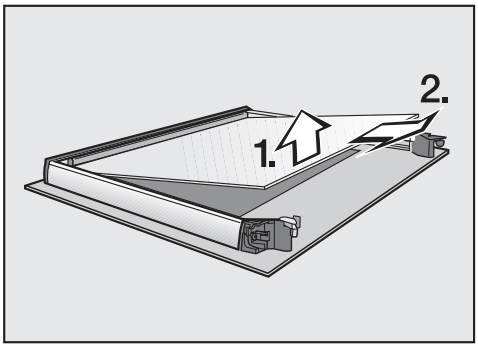


- Flip the two glass pane retainers outwards to open them.

To remove the inner panes:

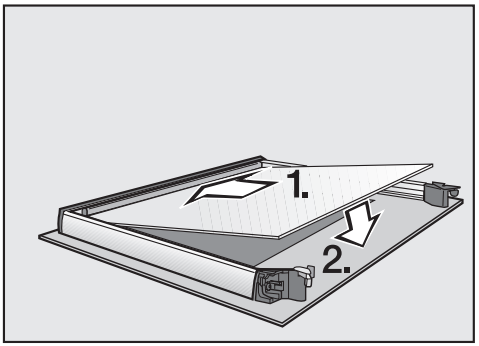


- **Gently** lift the inner pane up and out of the plastic strip.

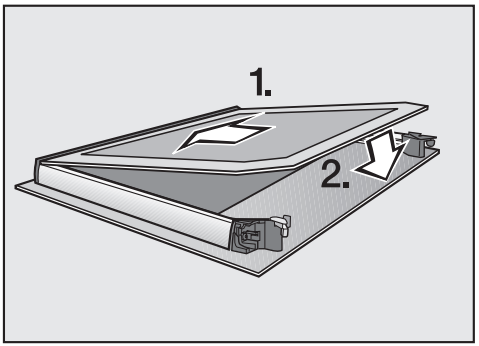


- Lift the middle pane up **gently** and pull it out.
- Clean the door panes and other individual parts with a clean sponge and a solution of hot water and washing-up liquid or a clean damp microfibre cloth.
- Dry all parts with a soft cloth.

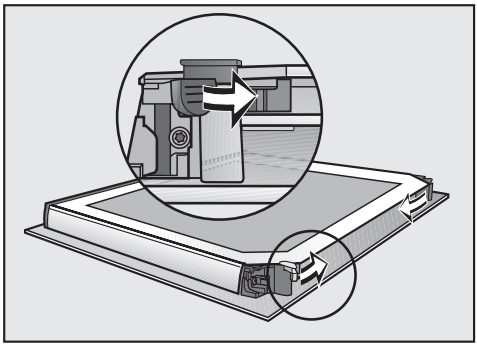
Then reassemble the door carefully:



- Refit the middle pane in such a way that the material number is legible.



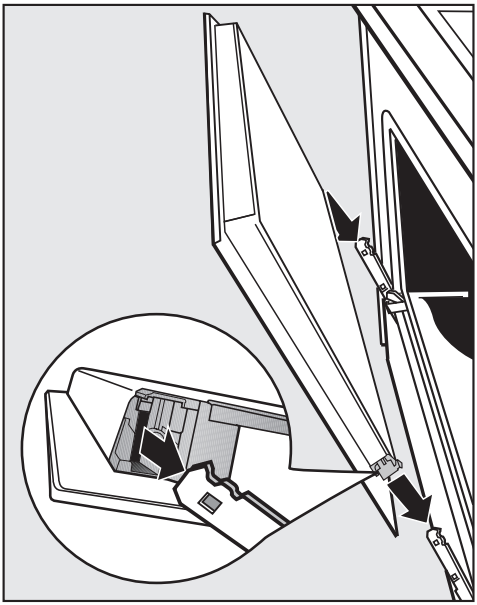
- Push the inner pane with the matt printed side facing downwards into the plastic strip and place it between the retainers.



- Flip both the glass pane retainers inwards to close them.

The door is now reassembled and is ready to fit back on the oven.

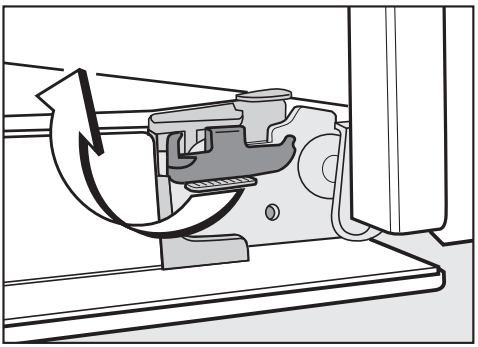
Refitting the door



■ Hold the door securely at both sides and carefully fit it back onto the hinge retainers. Make sure it goes on straight.

■ Open the door fully.

It is essential that the locking clamps lock securely when the door is refitted after cleaning. Otherwise the door could could work loose from the retainers and be damaged.



■ Flip both locking clamps back up as far as they will go into a horizontal position.

Removing the side runners and side liners

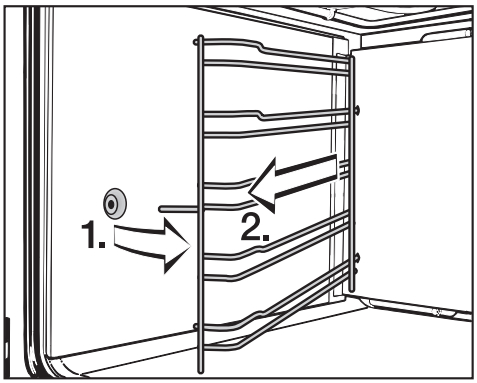
Remove the side runners and side liners from the runners for cleaning.

⚠ Danger of injury.
Do not use the oven without the side runners.

You can remove the side runners together with the FlexiClip runners (if present).

If you wish to remove the FlexiClip runners separately beforehand, please follow the instructions in "Features – Fitting and removing the FlexiClip runners".

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.



- Pull the runners out of holder (1) at the front of the oven and then pull them out of the oven (2) together with the catalytic side liners (if fitted).

Refit in the reverse order.

- Take care and ensure that all parts are correctly fitted.

Removing the back panel

⚠ Danger of injury.
Do not use the oven without the back panel.

The back panel can be removed for cleaning purposes.

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.

- Disconnect the appliance from the mains.
- Remove the side runners, together with the catalytic side liners (if fitted).
- Undo the four screws in the corners of the back panel and take it out.
- Clean the back panel (see "Cleaning and Care / Cleaning catalytic panels and liners").

Refit in the reverse order.

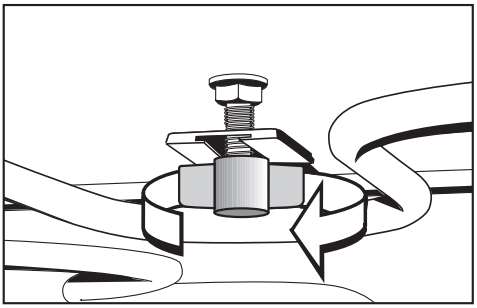
Carefully refit the back panel. Make sure the openings are located as illustrated in "Oven overview".

- Reconnect the oven to the electricity supply.

Removing the roof liner

⚠ Danger of burning.
Make sure the oven heating elements are switched off and cool.

- Remove the side runners together with the catalytic side liners (if fitted).



- Undo the wing nut.

Do not use force to lower the top heat/grill element as this can cause it to break.

- Carefully lower the top heat/grill element and remove the roof liner for cleaning.

You can now clean the roof of the oven.

Reassemble in the reverse order, carefully ensuring all parts are correctly in place.

- Raise the top heat/grill element and tighten the wing nut securely.
- Refit the side runners.

Descaling the steam injection system

When to run the descaling process

The frequency of descaling will depend on the water hardness level in your area.

The descaling process can be run at any time.

However, to ensure that the oven functions correctly you will be automatically prompted to run the descaling process after a certain number of programmes.

If operating mode is selected, the display shows a prompt to run the descaling process.



You can use the Moisture plus function 10 more times before descaling. After the 10th programme, the function will be locked and cannot be used until descaling is carried out.

The prompt will disappear after a few seconds. You can also dismiss it by touching OK.

All other modes can still be used.

The number of cooking processes available until the function locks out will count down in the display until 0 und appears.



After that the Moisture plus function is locked and can only be used again after the descaling process has been run.

Sequence of a descaling cycle

The descaling cycle takes approx. 90 minutes and consists of several steps:

E 0: Drawing in the descaling solution

E 1: Activation phase

E 2: Rinse 1

E 3: Rinse 2

E 4: Rinse 3

E 5: Evaporating the residual moisture

Preparation

Only use the descaling tablets supplied with the appliance. These have been specially formulated and are available from the Miele Spare Parts Department or via the internet on www.miele-shop.com.
Other types of descaling agents will damage the oven.

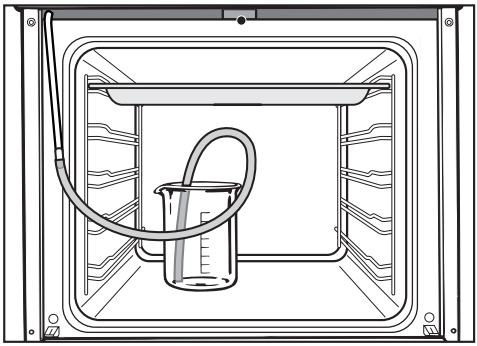
Follow the instructions on the package carefully to avoid damaging the oven.

Clean the oven interior after descaling to ensure that all traces of descaling agent have been removed.

A plastic tube (with suction cup) is supplied with your oven so that you do not have to hold the container with the descaling agent underneath the water intake tube.

You will need a container of approx. 1 litre capacity.

1. Place the end of the plastic tube in the bottom of the container and secure the tube with the suction cup.
2. Completely dissolve one descaling tablet in approx. 600 ml of cold mains tap water.
3. Place the universal tray on the top shelf level to collect the descaling solution after it has been used.



4. Place the container with the descaling solution on the floor of the oven. Secure the other end of the plastic tube to the water intake pipe.
5. Close the door.

Starting the descaling process

As soon as the intake process *E 0* has been started the descaling process can no longer be cancelled.

6 Select the Moisture plus function.

7 Use the rotary selector to select *E*.

8 Touch the OK sensor.

If the Moisture plus function was already locked, the descaling process can be started immediately by touching the OK sensor.

The prompt for the **drawing in process** (*E 0*) will appear and the triangle ▲ will flash under .



9 Touch the OK sensor.

The intake process will begin. You can hear the pump while this is happening.

The amount of solution specified can be more than the amount which is actually taken in. Some of the solution may therefore be left in the container at the end of descaling.

The **Activation phase** (*E 1*) will begin. You can follow the duration as it counts down.



10 Open the door.

11 Leave the container with the hose connected to the water intake pipe in the oven. Top the container up with approx. 300 ml of water, as the system will need to draw in some more liquid during the activation phase.

12 Close the door.

The system will take in more liquid at approximately 5 minute intervals. You will hear the noise of the pump for a moment or so.

The descaling step can be displayed:

- Touch .
- Use the rotary selector to select .



- To display time remaining, use the rotary selector to move the triangle ▲ until it is under .

At the end of the activation phase a buzzer will sound three times, if the buzzer is switched on (see "Settings – *P 2*").

At the end of the activation phase the steam injection system will need to be cleaned to remove all traces of descaling solution.

Cleaning is carried out by flushing approx. 1 litre of fresh tap water through the system. The water is collected in the universal tray. This process is repeated three times.

⓭ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⓮ Unclip the plastic hose from the container.

⓯ Rinse the container and fill with approx. 1 litre of fresh tap water.

⓰ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

⓱ Touch the OK sensor.

The **first rinse** will be shown in the display as *E 2*.

Water will be flushed through the steam injection system and will then collect in the universal tray.

⓲ Take the universal tray out of the oven and empty it. Place the tray back in the oven again on the top shelf level.

⓳ Unclip the plastic tube from the container. Fill it with approx. 1 litre of fresh tap water.

⓴ Place the container back in the oven, insert the plastic tube, secure it to the container and close the door.

㉑ Touch the OK sensor.

The **second rinse** will be shown in the display as *E 3*.

㉒ Repeat the last four steps.

The **third rinse** will be shown in the display as *E 4*.

Leave the universal tray (with the water which has collected in it) on the top oven shelf whilst the evaporation process takes place.

㉓ Remove the container and tube from the oven.

Start the **Evaporate residual moisture** process (*E 5*).

Steam can cause scalding injuries. Do not open the door during the evaporation process.



24 Touch the OK sensor.

The oven heating will switch on and the duration will count down in the display.



During the evaporation process, the duration may be adjusted by the system according to how much water is currently present.

The last minute will count down in seconds.

At the end of the evaporation process

– a buzzer will sound three times if the buzzer is switched on (see "Settings – *P 2*"),
– *0:00* will appear and will flash.



25 Turn the rotary function selector to ●.

⚠ Danger of burning.
Allow the oven interior and accessories to cool down before cleaning by hand.

26 Remove the universal tray and empty it. Clean the oven interior to remove any condensation and descaling agent residue.

Leave the oven door open until the oven interior is completely dry.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele. The following guide may help you to find the reason for a fault, and to correct it. If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).

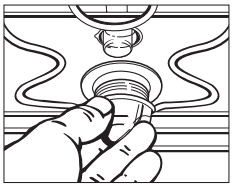
⚠ Danger of injury.
Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous.
Miele cannot be held liable for unauthorised work.
Do not attempt to open the casing of the oven yourself.

Problem	Possible cause and remedy
The display is dark.	The time of day display is deactivated, so when the appliance is switched off, the time of day display is switched off ■ As soon as the oven is switched on, the time of day will appear. If you want it to be displayed constantly, the setting to switch the time of day display back on must be changed (see "Settings – *P I*").
	There is no power to the oven. ■ Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.
A function has been selected and the time of day and the 🔒 symbol are still in the display.	The system lock 🔒 has been switched on. ■ Switch off the system lock (see "System lock 🔒").

Problem	Possible cause and remedy
The oven does not heat up.	Demo mode has been activated. *DES_* appears in the display. The oven can be operated but does not heat up. ■ Deactivate demo mode (see "Settings – *P 8*").
A function has been selected but the oven is not working.	There has been a power cut which has caused a current process to stop. ■ Turn the function selector to the ● position and switch the oven off. Start the cooking process again.
12:00 appears and the triangle ▲ is flashing under ⏲.	The power supply was interrupted for longer than 200 hours. ■ Reset the time of day (see "Using for the first time").
0:00 appears unexpectedly in the display and ⏲ is flashing at the same time. The buzzer might also be sounding.	The oven has been operating for an unusually long time and this has activated the safety switch-off function. ■ Turn the function selector to ●. The oven is now ready to use again immediately.
F XX appears in the display.	There is a problem that you cannot resolve. ■ Call the Miele Service Department.

Problem	Possible cause and remedy
No water is being taken in on Moisture plus function.	Demo mode is activated. The oven can be operated but the pump for the steam injection system does not work. Deactivate demo mode (see "Settings – *P 8*").
	The pump for the steam injection system is faulty. ■ Call the Miele Service Department.
A noise can be heard after a cooking process.	The cooling fan is switched on. The cooling fan will switch off automatically when the temperature in the oven interior has fallen sufficiently.
The oven has switched itself off.	The oven will switch itself off automatically to save energy if no other action is taken within a certain time frame after switching it on or after the end of a cooking programme. ■ Switch the oven back on.
Spots like rust appear on catalytic surfaces.	The catalytic cleaning process does not remove spices, sugar and similar deposits. ■ Take catalytic panels out of the oven and remove this type of deposit with a mild solution of hot water and washing-up liquid applied with a soft brush (see "Cleaning and care / Cleaning the catalytic panels and liners").

Problem	Possible cause and remedy
Cakes and biscuits are not cooked properly after following the times given in the chart.	A different temperature from the one given in the recipe was used. ■ Select the temperature required for the recipe.
	The ingredient quantities are different from those given in the recipe. ■ Double check the recipe. The addition of more liquid or more eggs makes a moister mix which would take longer to cook.
Browning is uneven.	The wrong temperature or shelf level was selected. ■ There will always be a slight unevenness. If the unevenness is pronounced, check that the correct temperature and shelf level have been selected.
	The material or colour of the baking tin is not suitable for the oven function. ■ With Conventional heat light coloured, shiny tins are less suitable. Use matt, dark coloured tins.
FlexiClip runners are not running smoothly.	The bearings in the FlexiClip runners are not sufficiently lubricated. ■ Lubricate the bearings with the special Miele lubricant. Only use this special lubricant, as it is designed to withstand high temperatures in the oven. Other lubricants can harden and stick to the telescopic runners when they are heated. The Miele lubricant is available to order from Miele or via the online Miele shop.

Problem	Possible cause and remedy
The oven lighting switches off after a short time.	The oven lighting is set to switch off after 15 seconds (default setting). You can change the default setting for this (see "Settings - *P 7*").
The oven lighting does not switch on.	The halogen lamp needs replacing. Danger of burning. Make sure the oven heating elements are switched off and cool. ■ Disconnect the appliance from the mains.  ■ Turn the lamp cover a quarter turn anti-clockwise to release it and then pull it together with its seal downwards to take it out. ■ Replace it with a new halogen lamp (Osram 66725 AM/A, 230 V, 25 W, G9). ■ Refit the lamp cover together with its seal and turn clockwise to secure. ■ Reconnect the oven to the electricity supply.

After sales service

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact

– your Miele Dealer

or

– The Miele service department.

See back cover for contact details.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

This information is given on the data plate, visible on the front frame of the oven, with the door fully open.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

Guarantee

The appliance is guaranteed for a period of 2 years from date of purchase. For further information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the UK, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

⚠ Danger of injury.
All electrical work should be undertaken by a suitably qualified and competent person.
Installation, repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.
Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

Connection of this appliance to the electricity supply must be made in accordance with current safety regulations (BS 7671 in the UK).

Connection of this appliance should be made via a fused connection unit or a suitable isolator and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays according to EN 60335).

Connection data

The required connection data are given on the data plate located on the oven trim visible when the door is open.

Ensure that these match the mains supply.

When contacting Miele, please quote the following:

– Model number

– Serial number

– Connection data (voltage/frequency/ maximum connected load)

When replacing the cable supplied with another cable or changing the connection, only cable type H05VV-F with a suitable cross-sectional area (CSA) may be used (available from Miele Spare Parts).

Oven

Ovens are supplied for connection with an approx. 1.7 m long 3-core cable for connection to a 230 V, 50 Hz supply.
The wires in the mains lead are coloured as follows:
Green/yellow = earth;
Blue = neutral;
Brown = live

WARNING,
THIS APPLIANCE MUST BE EARTHED

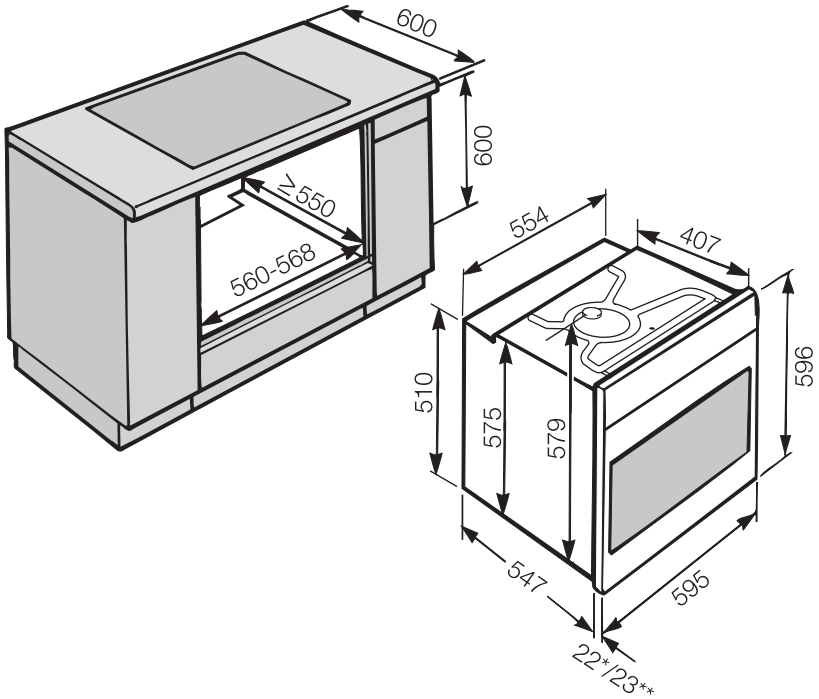
For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Building-in diagrams

Appliance and niche dimensions

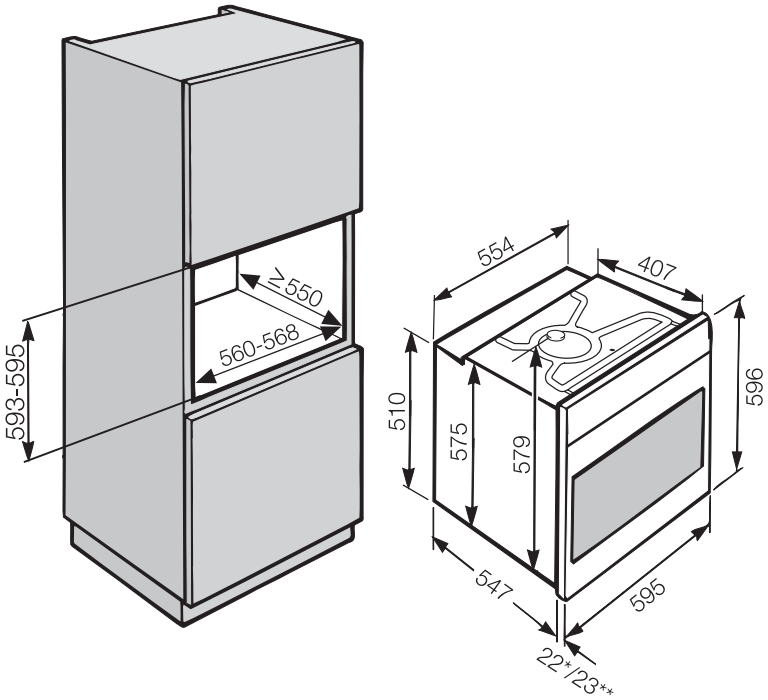
Dimensions are given in mm.

Installation in a base unit



* Ovens with glass front
** Ovens with metal front

Installation in a tall unit

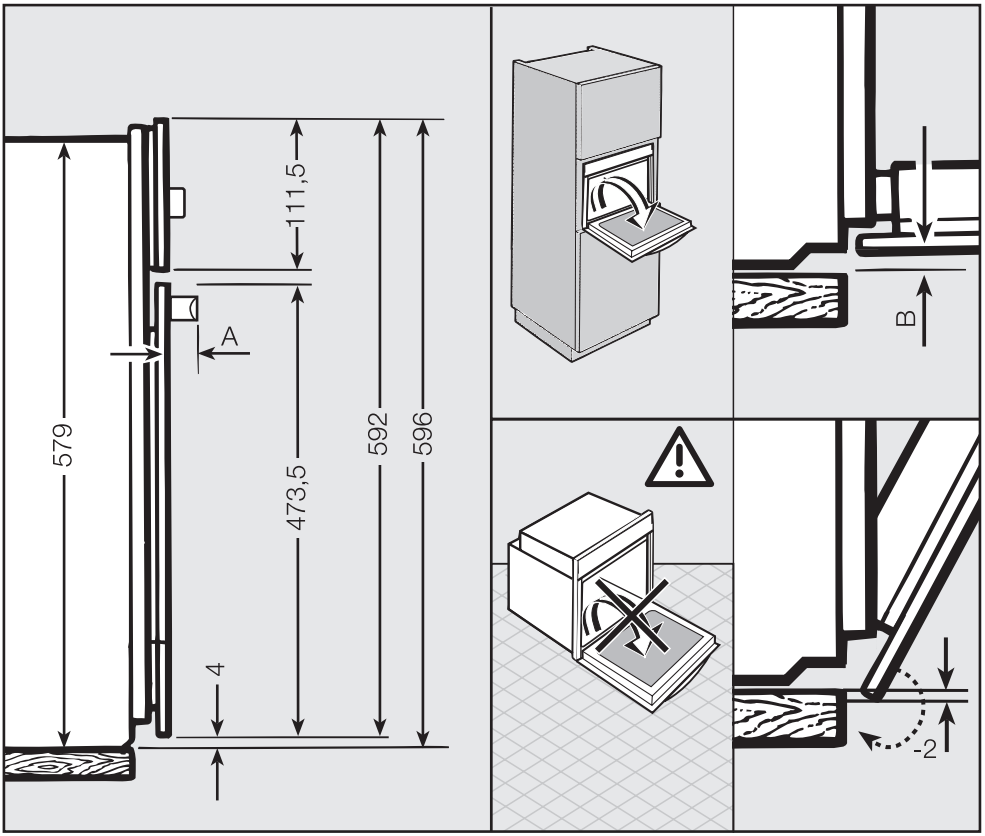


* Ovens with glass front
** Ovens with metal front

Building-in diagrams

Front dimensions

Dimensions are given in mm.



A H 61xx: 45 mm
H 62xx: 42 mm

B Ovens with glass front: 2.2 mm
Ovens with metal front: 1.2 mm

⚠ The oven must not be operated until it has been correctly installed in its housing unit.

In order to function correctly, the oven requires an adequate supply of cool air. Ensure that the supply of cool air is not impaired (e.g. by heat insulation strips in the housing unit). Please also ensure that the cool air supply is not unduly heated by other heat sources such as a wood burning stove.

Before installation

- Before connecting the oven to the mains, you must disconnect the power supply to the oven isolator switch.

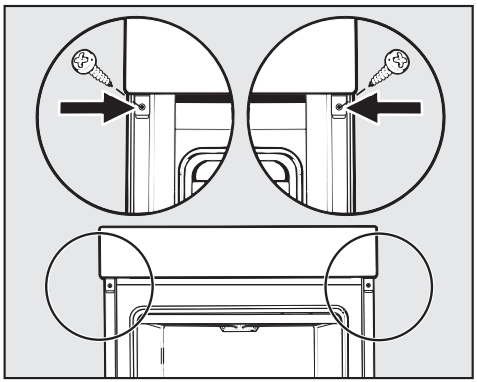
Building in

- Connect the mains cable from the oven to the isolator.

Lifting the oven by the door handle can damage the door. Use the handle recesses on the side of the casing.

It is advisable to dismantle the door before installing the appliance (see "Cleaning and Care - Dismantling the door") and remove accessories from the oven cavity. This will make it easier to install in its niche and you will not be tempted into using the handle to carry it.

- Push the oven into the housing unit and align it.
- Open the door (if you have not removed it previously).



- Use the screws supplied to secure the oven to the side walls of the housing unit through the holes in the oven trim.
- Refit the door, if necessary (see "Cleaning and care - Refitting the door").

Bake-off products

Bread rolls (frozen/part-baked, unchilled)/Salted pretzels (frozen)

Ingredients
Frozen or unchilled part-baked rolls or deep frozen salted pretzels

Method for "rolls"

Place rolls on the baking tray or on the rack.

Method for "pretzels"

Place the pretzels on a baking tray covered with baking parchment.

Leave to thaw for 10 minutes and then scatter with rock salt.

Setting

According to packet instructions	Pre-heating **not** required	Pre-heating required
Oven function	Moisture plus	
Temperature	See packet instructions for Fan heat	
Pre-heat	No	Yes
Shelf level	2	
Number/type of bursts of steam	1/automatic	1/manual
Amount of water	approx. 150 ml	
1st burst of steam	Automatic	After placing food in oven
Duration	As per packet instructions plus approx. 5 minutes	

Tips
Thanks to the PerfectClean finish, baking and universal trays do not need to be greased or lined with baking paper unless you are baking items with a high sodium content like pretzels, and items with a lot of sugar and egg white such as sponge mixes, macaroons and meringue.

Croissants

Ingredients
Croissants

Method

Prepare and roll out the dough according to the packet instructions, then place the croissants on a baking tray.

Setting

According to packet instructions	Pre-heating **not** required
Oven function	Moisture plus
Temperature	See packet instructions for Fan heat
Shelf level	2
Number/type of bursts of steam	1/manual
Amount of water	approx. 150 ml
1st burst of steam	3 minutes after starting the programme
Duration	As per packet instructions plus approx. 5 minutes

White bread

Ingredients
1/2 cube of fresh yeast (21 g)
300 ml milk, lukewarm
500 g strong white flour
1/2 tsp salt
1 tsp sugar
I tbsp softened butter
For glazing
Milk

Method

Dissolve the yeast in lukewarm water. Then add to the flour, salt, sugar and butter and knead for 4–5 minutes until you get a smooth dough.

Shape the dough into a ball. Cover and prove in the oven for 30 minutes using Conventional heat at 35 °C.

Lightly knead the dough and shape into a loaf approx. 25 cm long. Place on a baking tray then make a few diagonal cuts about 1 cm deep in the top using a sharp knife. Place in the oven and prove for 15-20 minutes using Conventional heat at 35 °C.

Brush the top with water and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	I
Temperature	170–190 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	35–45 minutes

Flat bread

Ingredients
1 cube of fresh yeast (42 g)
200 ml lukewarm water
375 g strong white flour
1 tsp salt
2 tbsp oil
For drizzling
1 1/2 tbsp oil

Method

Dissolve the yeast in lukewarm water. Then add to the flour, salt and oil and knead for 3–4 minutes until you get a smooth dough. Cover and prove in the oven for 20-30 minutes using Conventional heat at 35 °C.

Lightly knead the dough then roll it out to the shape you want (∅ approx. 25 cm). Place on a baking tray, cover and leave to prove for a further 10 minutes at room temperature.

Drizzle with oil and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	160–180 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	25–30 minutes

Tips

For a variation of this flat bread, knead one of the following into the dough: 50 g of fried onions; 2 tsp of chopped rosemary; or a mixture of 40 g chopped black olives and 1 tbsp chopped pine nuts or 1 tsp chopped herbs de Provence. Sprinkle the top with black sesame seed and bake.

Herb bread

Ingredients
1/2 cube of fresh yeast (21 g)
300 ml milk, lukewarm
500 g strong white flour
1 tsp salt
1 tbsp coarsely chopped parsley
1 tbsp coarsely chopped fresh dill
1 tbsp coarsely chopped chives
For glazing
Milk

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, salt and herbs and knead for 3-4 minutes until you get a smooth dough. Cover the dough and place in the oven to prove for 30-40 minutes using Conventional heat at 35 °C.

Place the dough in a greased loaf tin (approx. 30 cm). Slash the top of the dough in a criss-cross pattern with a sharp knife. Place in the oven and prove for 15-20 minutes using Conventional heat at 35 °C.

Brush the top with milk and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	150–170 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	50–60 minutes

Olive bread

Ingredients
450 g strong white flour
1/2 cube of fresh yeast (21 g)
150 ml white wine
4 eggs
50 g olive oil
100 g ham, finely diced
100 g grated pecorino cheese
1 tsp dried marjoram
1/2–1 tsp salt
100 g chopped walnuts
100 g black olives, coarsely chopped

Method

Knead the flour, yeast, wine, eggs and oil to a smooth dough, cover and prove for 50-60 minutes using Conventional heat at 35 °C.

Then mix the ham, cheese, marjoram and salt and knead into the dough with the chopped walnuts. Finally knead in the coarsely chopped olives.

Place the very soft dough into a greased loaf tin (approx. 30 cm), cover and place in the oven. Prove for 50–60 minutes using Conventional heat at 35 °C. Slash the top of the loaf lengthways and then bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	160–180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	65–75 minutes

Sesame cheese rolls

Makes 10

Ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
500 g strong white flour
1 heaped tsp salt
1 pinch of sugar
75 g melted butter
40 g Parmesan cheese, finely grated
2 eggs
6 tbsp sesame seeds
For glazing
1 egg
Top with
120 g shaved Cheddar, Cheshire or Gouda cheese

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter, parmesan and egg and knead for 3 - 4 minutes until you get a smooth dough. Cover and place in the oven to prove for 20 - 30 minutes on Conventional heat at 35°C.

Shape the dough into 10 evenly sized balls and place on a baking tray lined with baking parchment. Cover and prove for a further 10-15 minutes in the oven using Conventional heat at 35 °C.

Press the bottom of each roll into the sesame seeds. Brush the tops with the beaten egg and sprinkle generously with cheese. Place in the oven and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	150–170 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	25–30 minutes

Tips

You can also top the rolls with sesame seeds in addition to the cheese.

Rye bread

Ingredients
400 g rye flour
200 g strong white flour
2 1/2 tsp salt
2 tsp honey
150 g liquid sourdough
1 cube of fresh yeast (42 g)
400 ml lukewarm water
5 tbsp linseeds
4 tbsp sunflower seeds
For glazing
Water

Method

Mix the strong white flour with the rye flour and the salt. Then add the sourdough and the honey.

Dissolve the yeast in the lukewarm water and add it to the flour. It is best to knead this heavy dough in a kitchen mixer using dough hooks for about 4 minutes. Cover and prove for 30–45 minutes in the oven using Conventional heat at 35 °C.

Knead in the linseeds and the sunflower seeds. Place the dough in a greased loaf tin (approx. 30 cm). Level the top and brush with water and prove for a further 15–20 minutes in the oven using Conventional heat at 35 °C.

Bake in the pre-heated oven until golden. The oven temperature should be reduced after the first 15 minutes.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	200 °C + pre-heating after 15 minutes: 180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	After placing food in oven
2nd burst of steam	After another 10 minutes
Duration	50–60 minutes

Mixed grain bread

Ingredients
1/2 cube of fresh yeast (21 g)
1 tbsp malt extract
400 ml lukewarm water
200 g rye flour
400 g strong white flour
3 tsp salt
75 g liquid sourdough
For glazing
Water

Method

Dissolve the yeast and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and then add the sourdough. Add the malted water and knead for about 4 minutes until you get a smooth dough. Place in the oven and prove for 40–45 minutes using Conventional heat at 35 °C.

Lightly knead the dough again, then place it in a greased loaf tin (approx. 30 cm). Level the top then brush with water, cover and place in the oven. Prove for a further 25–30 minutes using Conventional heat at 35 °C.

Then slash the surface lengthways with a sharp knife and bake.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	190 - 210 °C + pre-heating
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	After placing food in oven
2nd burst of steam	After another 10 minutes
Duration	45–55 minutes

Yeast rolls

Makes 10

Ingredients
1/2 cube of fresh yeast (21 g)
250 ml lukewarm water
500 g strong white flour
1 1/2 tsp salt
1 tsp sugar
1 heaped tsp softened butter

Method

Dissolve the yeast in lukewarm water. Then add to the flour, salt, sugar and softened butter and knead for 3–4 minutes until you get a smooth dough. Cover and prove for 35–45 minutes in the oven using Conventional heat at 35 °C.

Lightly knead the dough again, shape into 10 equally sized balls and place on a baking tray or a perforated baking tray. Cover and prove in the oven for a further 10 minutes using Conventional heat at 35 °C.

Brush with water and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	*I*
Temperature	190–210 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	25–30 minutes

Tips

For milk rolls use 300 ml milk instead of water. For raisin rolls use 300 ml milk instead of water and add 2 tbsp sugar and knead 100 g raisins into the dough.

Seeded rolls

Makes 10

Ingredients
1 cube of fresh yeast (42 g)
1 tsp molasses
1 tbsp malt extract
300 ml lukewarm water
150 g dark rye flour
450 g strong white flour
2–3 tsp salt
75 g sourdough
Top with
3 tbsp each of linseeds, sesame seeds and sunflower seeds

Method

Dissolve the yeast together with the molasses and malt extract in lukewarm water.

Mix the rye flour, strong white flour and salt and then add the sourdough. Add the malted water and knead until you get a smooth dough. Cover and place in the oven to prove for approx. 45 minutes using Conventional heat at 35 °C.

Mix the linseeds with the sesame seeds and the sunflower seeds.

Lightly knead the dough and shape into 10 rolls. Brush the rolls with water and dip the tops into the seeds. Place the rolls on a baking tray or a perforated baking tray. Cover and place in the oven to prove for a further 45 minutes approx. using Conventional heat at 35 °C. Then bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	1
Temperature	190–210 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	25–30 minutes

Tips

For a spicy variation add 1/2 tsp mixed spices (e.g. star anise, coriander and cumin).

Italian mozzarella bread

Dough ingredients
1 cube of fresh yeast (42 g)
200 ml lukewarm water
500 g strong white flour
1 tsp salt
3 tbsp olive oil
Topping ingredients
125 g diced mozzarella
100 g coarsely grated Pecorino
2 cloves of garlic, finely chopped
2 tbsp basil, chopped
For glazing
Olive oil
Top with
1 tsp coarse grained salt
Some sprigs of rosemary
1 tsp coloured, coarsely ground pepper

Method

Dissolve the yeast in lukewarm milk. Then add to the remaining ingredients and knead to a smooth pliable dough. Cover and place in the oven for about 45 minutes to prove using Conventional heat at 35 °C.

Lightly knead the dough and roll out into a rectangle (30 x 40 cm). Top with mozzarella, pecorino, garlic and basil then roll up from the shorter side. Place the roll on a baking tray or perforated baking tray. Cover and place in the oven to prove for a further 15 minutes approx. using Conventional heat at 35 °C.

Slash the top of the loaf through to at least the second layer with a sharp knife. Brush the dough with olive oil, sprinkle with salt, rosemary and pepper and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	170–190 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	After placing food in oven
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Tips

For an alternative you could also add 100 g finely chopped bottled sundried tomatoes or 100 g of sliced black olives before rolling the dough up.

Sunday rolls

Makes 8

Ingredients
1/2 cube of fresh yeast (21 g)
250 ml milk, lukewarm
500 g strong white flour
40 g sugar
A pinch of salt
60 g softened butter
100 g chopped almonds
For glazing
Milk
Top with
Crystal sugar

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt and butter and knead until you get a smooth dough. Cover and place in the oven to prove for approx. 30 minutes using Conventional heat at 35 °C.

Knead the chopped almonds into the dough and form into 8 rolls. Place on a baking tray or a perforated baking tray. Cover, place in the oven and prove for a further 20–30 minutes using Conventional heat at 35°C.

Brush with milk and sprinkle crystal sugar on top. Bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	*1*
Temperature	150–170 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
2nd burst of steam	After another 10 minutes
Duration	35 - 40 minutes

Buttermilk bread

Ingredients
1/2 cube of fresh yeast (21 g)
300 ml lukewarm buttermilk
375 g strong white flour
100 g rye flour
1 tbsp wheat bran
1 tbsp linseeds
1 tsp sugar
2 tsp salt
1 tsp butter
For glazing
Buttermilk

Method

Dissolve the yeast in lukewarm milk. Then add to the white flour, rye flour, wheat bran, linseeds, sugar , salt and butter and knead to a soft, smooth dough. Cover the dough and place in the oven to prove for approx. 30 minutes using Conventional heat at 35 °C.

Lightly knead the dough then shape into a long loaf. Place in a greased loaf tin (approx. 30 cm). Cover and prove for a further 20–30 minutes in the oven using Conventional heat at 35 °C.

Slash the top of the loaf, brush with buttermilk and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	170 - 180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	45–55 minutes

Chocolate breakfast rolls

Makes 8

Ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
500 g strong white flour
A pinch of salt
60 g sugar
2 tsp vanilla sugar
75 g softened butter
2 eggs
100 g chocolate drops
For glazing
Milk

Method

Dissolve the yeast in the lukewarm milk. Then add to the flour, salt, sugar, vanilla sugar, butter and eggs and knead until you get a smooth dough. Cover and prove in the oven for about 30 minutes using Conventional heat at 35 °C.

Knead the chocolate drops into the dough and form into 8 rolls. Place on a baking tray or a perforated baking tray. Cover, place in the oven and prove for a further 15-20 minutes using Conventional heat at 35 °C.

Brush with milk.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	150–160 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	25–35 minutes

Onion flat bread

Dough ingredients
1 cube of fresh yeast (42 g)
200 ml lukewarm water
375 g strong white flour
1 tsp salt
2 tbsp oil
Topping ingredients
2 small red onions
100 g strong cheese
Thyme
For drizzling
2 tbsp oil

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	160–180 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	25–30 minutes

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, salt and oil and knead for 3–4 minutes until you get a smooth dough. Cover the dough and place in the oven to prove for about 45 minutes using Conventional heat at 35 °C.

Punch the dough down and roll out into the shape of a flat bread (∅ approx. 30 cm). Place on a baking tray, cover and leave to prove at room temperature for another 10 minutes.

Peel and finely slice the onions. Grate the cheese.

Scatter the onions on the flat bread, spread with the cheese and thyme, drizzle with oil around the edges and bake until golden.

Quark rolls

Makes 10

Ingredients
250 g low fat quark
2 eggs
70 g sugar
2 tsp vanilla sugar
A pinch of salt
500 g plain flour
25 g baking powder (approx. 7 tsp)
100 g chopped walnuts
For glazing
Milk
Top with
Sugar

Settings

Oven function	Moisture plus
Number/type of bursts of steam	1
Temperature	150–170 °C + pre-heating
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	25–35 minutes

Method

Mix the quark, eggs, sugar, vanilla sugar and salt. Then sieve the flour and baking powder and gradually add to the quark mix together with the chopped walnuts.

Knead the dough by hand until it is smooth and soft. Add a little more flour if it gets sticky.

Shape the dough into 10 evenly sized balls. Brush with milk, dip in sugar and place on a baking tray or a perforated baking tray. Place in the pre-heated oven.

Tips

Homemade vanilla sugar: Cut a vanilla pod in half lengthways and cut each half into 4-5 pieces. Place in a lidded glass jar with 500 g of sugar and leave for 3 days to absorb the flavour. For an even more intensive flavour scrape the pulp out of the vanilla pod and add this to the sugar.

Buttermilk loaf

Ingredients
1 cube of fresh yeast (42 g)
240 ml lukewarm buttermilk
500 g strong white flour
100 g sugar
A pinch of salt
20 g melted butter
125 g low fat quark
250 g raisins
For glazing
Water

Method

Dissolve the yeast in lukewarm buttermilk. Then add to the flour, sugar, salt, butter and quark and knead until you get a smooth dough. Cover and place in the oven to prove for 25–35 minutes using Conventional heat at 35 °C.

Knead in the raisins then place the dough in a greased loaf tin (approx. 30 cm). Cover and place in the oven to prove for approx. 20–30 minutes using Conventional heat at 35 °C.

Brush the top with water and then bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	1
Temperature	150–170 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
Duration	55 - 65 minutes

Malted pumpkin seed rolls

Makes 8

Ingredients
1 cube of fresh yeast (42 g)
1 tbsp malt extract
300 ml lukewarm water
500 g strong wholemeal flour
3 tsp salt
50 g pumpkin seeds, chopped

Method

Dissolve the yeast and malt extract in lukewarm water. Then add to the flour, salt and chopped pumpkin seeds and knead to a smooth dough. Cover and place in the oven to prove for approx. 40 minutes using Conventional heat at 35 °C.

Lightly knead the dough again and shape into 8 rolls. Brush with a little water, then cut a cross into the top of each and place on a baking tray or a perforated baking tray. Cover and place in the oven to prove for approx. a further 30–40 minutes using Conventional heat at 35 °C.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	*I*
Temperature	190–210 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	25–30 minutes

Tips

Malt helps speed up the rate that yeast grows at. It also gives bread and rolls a pleasant sweet taste and a nice dark colour. It is available from health food shops and most supermarkets.

Yeast dough men

Makes 4

Ingredients
1/2 cube of fresh yeast (21 g)
200 ml milk, lukewarm
375 g strong white flour
50 g sugar
A pinch of salt
50 g softened butter
For glazing
1 egg
To decorate
Raisins
Almonds

Settings

Oven function	Moisture plus
Number/type of bursts of steam	1
Temperature	160–180 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	20 - 30 minutes

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt and butter and knead until you get a smooth dough. Cover and place in the oven to prove for approx. 30 minutes using Conventional heat at 35 °C.

Lightly knead the dough again. Dust the worksurface with flour, then roll the dough out about 1 cm thick and cut into dough men shapes. Place the dough men on a baking tray or a perforated baking tray. Cover and place in the oven to prove for approx. a further 15–20 minutes using Conventional heat at 35 °C.

Whisk the egg, brush on dough men, decorate with raisins and almonds and bake until golden.

Yeast pretzels

Makes 8

Ingredients
1/2 cube of fresh yeast (21 g)
100 ml milk, lukewarm
300 g strong white flour
1 tsp sugar
1 tsp salt
30 g butter
1 egg
For glazing
1 egg yolk beaten into
1 tbsp milk
Top with
Poppy seeds or grated cheese

Settings

Oven function	Moisture plus
Number/type of bursts of steam	I
Temperature	160–180 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	20 - 30 minutes

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Cover and place in the oven to prove for 20 - 30 minutes using Conventional heat at 35 °C.

Lightly knead the dough again and roll into 8 lengths (∅ approx. 0.5 cm). Then shape into pretzels and place on a baking tray or a perforated baking tray. Cover and prove in the oven for a further 10 minutes using Conventional heat at 35 °C.

Brush with the egg yolk and milk, then sprinkle with poppy seeds or grated cheese. Bake until golden.

Bacon or herb baguettes

Makes 2

Ingredients
1 cube of fresh yeast (42 g)
250 ml lukewarm water
250 g strong white flour
250 g strong wholemeal flour
1 tsp sugar
2 tsp salt
1/2 tsp pepper
3 tbsp oil
150 g finely diced cooked ham or bacon, or 3 tbsp each of chopped parsley, dill and chives
For glazing
Milk

Method

Dissolve the yeast in lukewarm water. Then add to the white flour, wholemeal flour, sugar, salt, pepper and oil and knead for 3–4 minutes until you get a smooth dough. Cover and prove in the oven for 40–50 minutes using Conventional heat at 35 °C.

Fold in the diced ham or bacon or the herbs. Shape the dough into two approx. 35 cm long baguettes and place them on a baking tray or a perforated baking tray. Make diagonal slashes in the top of the baguettes, cover and prove in the oven for a further 15–20 minutes using Conventional heat at 35 °C.

Brush the baguettes with milk and then bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	*1*
Temperature	190–210 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	25–35 minutes

Ham and cheese rolls

Makes 8

Ingredients
1/2 cube of fresh yeast (21 g)
250 ml lukewarm water
500 g strong white flour
30 g butter
1/2 tsp salt
100 g cooked ham, finely diced
100 g strong cheese, grated
For glazing
Water

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, salt and butter and knead until you get a smooth dough. Cover the dough and place in the oven to prove for about 30 minutes using Conventional heat at 35°C.

Knead the ham and half of the grated cheese into the dough.

Shape the dough into 8 rolls and place on a baking tray or a perforated baking tray. Cover and prove for a further 15–20 minutes in the oven using Conventional heat at 35 °C.

Brush the rolls with water and top with the rest of the cheese. Bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	1
Temperature	170–190 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	25–30 minutes

Tips

Instead of Cheddar cheese try making these rolls with Emmental, Gruyere or a mature Gouda cheese.

Apricot loaf

Ingredients
1 cube of fresh yeast (42 g)
200 ml milk, lukewarm
500 g strong white flour
60 g sugar
1 tbsp. vanilla sugar
A pinch of salt
1 tsp grated lemon zest
100 g softened butter
1 egg
100 g dried apricots
50 g chopped pistachio nuts
For glazing
Milk

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, vanilla sugar, salt, lemon zest, butter and egg and knead until you get a smooth dough. Cover the dough and place in the oven to prove for about 30 minutes using Conventional heat at 35 °C.

Dice the apricots and knead into the dough with the pistachios. Shape into a loaf and place in a greased loaf tin (approx. 30 cm long). Cover and place in the oven to prove for a further 15 minutes using Conventional heat at 35 °C.

Glaze the apricot loaf with milk and then bake.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	150 - 170 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	50–60 minutes

Butter cake

Makes 20 slices

Dough ingredients
1 cube of fresh yeast (42 g)
200 ml milk, lukewarm
500 g strong white flour
50 g sugar
A pinch of salt
50 g butter
1 egg

Topping ingredients
100 g butter
100 g flaked almonds
120 g sugar
4 tsp vanilla sugar

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Cover and place in the oven to prove for approx. 20 minutes using Conventional heat at 35 °C.

Punch down and then roll out onto a universal tray. Cover and prove for another 20 minutes in the oven using Conventional heat at 35 °C.

Mix the butter with the vanilla sugar and half of the sugar. Make indentations in the dough with your fingers and then, using two teaspoons, drop small balls of the mixture into the indentations. Sprinkle the remaining sugar and flaked almonds over the top.

Allow to prove for another 10 minutes and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	160–180 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	25–30 minutes

Pine nut and almond cake

Makes 20 slices

Dough ingredients
30 g yeast
200 ml milk, lukewarm
500 g strong white flour
80 g sugar
A pinch of salt
80 g softened butter
1 egg
Topping ingredients
150 g butter
200 g sugar
2 tbsp honey
3 tbsp double cream
100 g chopped pine nuts
100 g flaked almonds
Filling ingredients
1 packet of vanilla custard powder
500 ml milk
3 tbsp sugar
A pinch of salt
250 g softened butter

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Cover and place in the oven to prove for approx. 30 minutes using Conventional heat at 35 °C.

Punch down and then roll out onto a universal tray. Cover and prove for another 20 minutes in the oven using Conventional heat at 35 °C.

To make the topping heat the butter, sugar, honey and cream in a pan on the hob and bring to the boil. Add the chopped pine nuts and sliced almonds. Leave to cool. Make indentations in the dough with your fingers and then spread the cooled topping smoothly over the dough. Prove the cake for another 10 minutes and then bake until golden.

Make the filling by heating up the vanilla custard powder with the milk, sugar and salt. Leave to cool. In the meantime cream the butter and then stir the pudding mix into it a spoonful at a time.

Cut the cake through the middle when it has cooled down. Spread the bottom layer with the filling and then carefully place the top layer on the filling. Leave to chill before serving.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	160–180 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	25–30 minutes

Plaited walnut loaf

Makes 10 slices

Ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
500 g strong white flour
50 g sugar
2 tsp vanilla sugar
A pinch of salt
100 g softened butter
1 egg
100 g chopped walnuts
For glazing
Milk

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	160–180 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	30–40 minutes

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, vanilla sugar, salt, butter and egg and knead until you get a smooth dough. Cover the dough and place in the oven to prove for about 30–40 minutes using Conventional heat at 35 °C.

Knead the chopped walnuts into the dough. Shape the dough into 3 rolls, approx. 40 cm long. Plait the 3 rolls and place the loaf on a baking tray or a perforated baking tray. Cover and prove in the oven for a further 20 minutes using Conventional heat at 35 °C.

Brush the loaf with milk and bake.

Cinnamon and macadamia ring

Makes 10 slices

Dough ingredients
1 cube of fresh yeast (42 g)
100 ml milk, lukewarm
500 g strong white flour
100 g sugar
A pinch of salt
Grated zest of 1 lemon
100 g softened butter
1 egg
2 egg whites
Topping ingredients
2 tsp ground cinnamon
2 tbsp sugar
100 g unsalted, chopped macadamia nuts
2 egg yolks
For glazing
Milk

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, lemon zest, butter and egg white and knead until you get a smooth dough. Cover and place in the oven to prove for about 30 minutes using Conventional heat at 35°C.

Lightly knead the dough and divide into two. Shape each half in 50–60 cm long rolls and twist them together to form a ring.

Place the ring on a baking tray or a perforated baking tray. Cover and prove in the oven for a further 20 minutes using Conventional heat at 35 °C.

Mix the cinnamon with the sugar, chopped nuts and the egg yolks. Brush with the milk, sprinkle with the nut mixture and prove for another 15 - 20 minutes using Conventional heat at 35 °C. Bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	150–170 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–35 minutes

Tips

Macadamia nuts originate from Australia and are one of the most expensive nuts in the world. This queen of nuts is rich in unsaturated fat, which gives it its soft creamy taste.

"Verduras" sea bream

Serves 4

Ingredients

4 prepared sea bream (approx. 400 g each)
800 g small potatoes
2 red peppers
2 green courgettes
2 yellow courgettes
4 shallots
3 cloves of garlic
400 g goat's cheese
Juice of one lemon
Salt
Lemon pepper
4 sprigs of thyme
4 sprigs of rosemary
10 tbsp olive oil

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	160–180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–40 minutes

Method

Parboil the potatoes, in their skins for about 10 minutes.

Halve, trim and chop up the peppers. Slice the courgettes and cut the shallots into wedges. Peel and finely chop the garlic, Dice the cheese.

Rinse the fish, pat dry, drizzle with lemon juice, season with salt and lemon pepper and put in a large gourmet oven dish or in the universal tray.

Mix the parboiled potatoes with the vegetables and herbs and season with salt and lemon pepper. Arrange around the fish and scatter the goat's cheese over the vegetables.

Season the oil with salt and pepper and drizzle over the fish, potatoes and vegetables then cook in the oven.

Tips

Baby new potatoes with a diameter of 25-40 mm cooked in their skins are good with this recipe.

Savoy cabbage and salmon gratin

Serves 4

Ingredients
600 g salmon fillet
1 small savoy cabbage (approx. 600 g)
20 g softened butter
500 g potatoes
Pepper
Salt
300 g crème fraîche with herbs
2–3 tsp horseradish sauce
80 g grated cheddar cheese
80 g white bread

Method

Wash and quarter the cabbage, remove the stalk and shred the leaves. Heat the butter in a frying pan, add the cabbage and fry gently for 15 minutes, stirring occasionally.

Peel and slice the potatoes. Parboil for 5 minutes.

Wash and dry the salmon, cut into strips approx. 2 cm wide. Season with salt and pepper. Mix the crème fraîche with the horseradish sauce and the cheese.

Mix the cabbage with the potatoes and place in an ovenproof dish (approx. 20 x 30 cm). Arrange the salmon on top. Dice the bread and stir into the crème fraîche. Spread the bread mixture over the top of the salmon and bake.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	160–180 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 10 minutes
Duration	35–45 minutes

Stuffed salmon trout

Serves 4

Ingredients
2 salmon trout (600–700 g each)
Juice of one lemon
Salt
2 shallots
2 cloves of garlic
50 g small capers
1 egg yolk
2 tbsp olive oil
2 slices of white bread
Chilli powder
Pepper, freshly ground

Method

Rinse the salmon trout, pat dry, drizzle with lemon juice inside and out and season with salt and pepper.

Peel and finely dice the shallots and garlic. Dice the white bread. Mix together the capers, egg yolk, shallots, garlic, oil and bread and season with salt, pepper and chilli powder.

Stuff the fish with this mixture and seal the opening with small wooden skewers.

Place the fish in the universal tray and cook in the oven.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	160–180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–40 minutes

Viennese fillet of fish

Serves 4

Ingredients
3 salmon trout fillets, 200 g each
Juice of one lemon
125 g crème fraîche
50 g pickled gherkins
10 g capers
30 g streaky bacon
1 tbsp mustard
1 tsp grated Parmesan cheese

Method

Rinse the fish fillet, pat dry and drizzle with lemon juice. Place one fillet in a greased casserole dish (20 x20cm) and coat with half of the crème fraîche.

Rinse the gherkins and capers. Then dice the bacon and the gherkins and mix with the chopped up capers.

Place a third of the gherkin mixture on top of the fish fillet. Then place a second fillet on top. Coat with mustard and another third of the gherkin mixture.

Top this with the last fish fillet, coat with the remaining crème fraîche and then the rest of the gherkins. Scatter Parmesan over the top and bake.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	160–180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–40 minutes

Salmon and spinach pasta bake

Serves 4

Ingredients
450 g fresh or frozen spinach (defrosted)
1 clove of garlic
Salt
Nutmeg
500 g green tagliatelli
400 g salmon fillet
1-2 tbsp lemon juice
Pepper, freshly ground
200 ml double cream
250 g sour cream
2 tbsp mixed Italian herbs
20 g flaked almonds

Method

Blanch fresh spinach in boiling water for 1 minute then drain well. Squeeze any excess water out by hand.

Roughly chop the spinach and season with salt and a little nutmeg.

Cook the tagliatelle to "al dente".

Rinse the salmon, pat dry, dice coarsely, drizzle with lemon juice and season with salt and pepper.

Mix the cream with the sour cream and herbs and season with salt and pepper.

Place the tagliatelle in a greased oven-proof dish (approx. 20 x 30 cm), and arrange the spinach and diced salmon on top. Pour the sauce over the top, sprinkle with the sliced almonds and bake uncovered.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	160–180 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 10 minutes
Duration	35–45 minutes

Pollock delicioso

Serves 4

Ingredients
750 g pollock, filleted and skinned
3 onions
40 g butter
500 g tomatoes
Juice of 1/2 a lemon
Salt
Pepper
100 ml milk
10 g breadcrumbs
2 tbsp chopped parsley

Method

Slice the onions finely then sauté them in half the butter. Slice the tomatoes. Pat the fish dry with kitchen paper then drizzle with lemon juice and season with salt and pepper.

Put the onions in a greased ovenproof dish (Ø 26 cm). Arrange the tomatoes on top and season with salt and pepper.

Arrange the fish on top. Melt the remaining butter, add the milk and pour over the fish. Sprinkle with breadcrumbs and bake. Before serving garnish with chopped parsley.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	160–180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	30–40 minutes

Trout stuffed with mushrooms

Serves 4

Ingredients
4 trout (250 g each)
2 tbsp lemon juice
Salt
Pepper
1/2 onion
1 clove of garlic
200 g fresh mushrooms
1 bunch of parsley
50 g butter

Method

Rinse the trout, pat dry, drizzle with lemon juice inside and out and season with salt and pepper.

Finely dice the onion and garlic, chop the mushrooms and parsley and mix well.

Fill the trout with the mixture and place them next to each other in a large gourmet oven dish or on the universal tray. Dot with butter and bake.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	160–180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Pikeperch with herbs

Serves 4

Ingredients
800 g pikeperch fillets
Juice of one lemon
1 bunch of parsley
1 bunch of chives
1 bunch of dill
1 bunch of lemon balm mint
Salt
50 g butter

Method

Rinse the fish, pat dry and drizzle with a little lemon juice. Leave to stand for about 10 minutes. Wash the herbs, finely chop them and mix well. Arrange in the bottom of a shallow ovenproof dish.

Season the fish with salt and arrange them, overlapping each other on top of the herbs. Drizzle with the remaining lemon juice, dot with butter and bake.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	160–180 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Sweet and sour chicken

Serves 6

Ingredients
800 g chicken breast
400 g plums, stoned
40 g fresh ginger
1 small bunch of spring onions
Salt
Pepper
3 tbsp oil
40 g butter
100 ml white wine
100 ml orange juice
100 ml chicken stock
1 tsp honey
50 ml cream

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	150 - 170 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	40 – 50 minutes

Method

Peel the ginger and grate finely. Cut the spring onions into 2 cm pieces.

Season the chicken with salt and pepper. Heat the oil in a gourmet oven dish and sear the chicken briefly. Add the butter, spring onions and ginger and fry briefly.

Add the white wine, orange juice and chicken stock. Add the plums and honey and pour the cream over the chicken. Cook in the oven. Thicken the sauce if necessary using a little cornflour mixed with water.

Turkey roulade with a spinach ricotta filling

Serves 6

Ingredients
1000 g turkey breast
1 shallot
225 g frozen spinach (defrosted)
1 egg yolk
2 tbsp breadcrumbs
125 g Ricotta
Salt
Pepper
Nutmeg
2 tbsp olive oil
1 tsp rosemary
750 ml chicken stock
500 ml double cream

Method

Finely dice the shallot and mix into the defrosted spinach along with the egg yolk and breadcrumbs. Season with salt, pepper and a little nutmeg.

Cut the turkey breasts lengthways but do not cut all the way through. Open out and flatten between two sheets of cling film. Season with salt and pepper and then spread the spinach-ricotta mixture over the top. Roll up and bind with kitchen string.

Season with salt and pepper and place in an ovenproof dish. Drizzle the roulades with olive oil and sprinkle the rosemary over the top. Add the stock and cook in the oven. After 60 minutes pour the cream over the top.

Take the roulades out of the sauce and remove the string. If necessary, thicken the sauce with a little cornflour mixed with water. Slice the roulades and serve with the sauce.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	170–190 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 25 minutes
3rd burst of steam	After another 25 minutes
Duration	90–100 minutes

If using the food probe, set the core temperature to 85 °C.

Braised beef roulades

Serves 4

Ingredients

4 thin beef steaks (approx. 160–200 g)
Salt
Pepper
4 tsp medium-hot mustard
8 slices of streaky bacon
8 cocktail gherkins (cornichons)
2 carrots
1 thin leek
150 g celery
1 onion
Oil
1 tbsp tomato purée
250 ml red wine
2 sprigs of thyme
2 sprigs of rosemary
2 bay leaves
1 clove of garlic
1000 ml beef stock
100 ml cream

Method

Lay the steaks out next to each other and season with salt and pepper. Coat with mustard and then top each with 2 slices of bacon and 2 gherkins cut into batons. Roll up and secure with wooden skewers or kitchen twine. Dice the carrots, leek, celery and onions into 1 cm pieces.

Heat the oil in a gourmet oven dish and sear the roulades all round. Remove and then fry the vegetables.

Add the tomato paste and cook with the vegetables. Deglaze with a third of the red wine. When the wine is almost fully reduced add the next third and so on until the wine is totally reduced.

Add the herbs, spices and garlic together with the stock. Put the roulades back into the oven dish, cover and cook in the oven for 60 minutes.

Remove the lid after 60 minutes in the oven and release the first burst of steam. Continue cooking without the lid.

When done take the roulades out and remove the skewers or the kitchen twine. Sieve the stock, add the cream and if necessary thicken the sauce with a little cornflour mixed with water.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	140 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	60 minutes after starting the programme
2nd burst of steam	After another 20 minutes
3rd burst of steam	After another 20 minutes
Duration	120 minutes

Braised silverside of veal

Serves 6

Ingredients
1500 g silverside of veal
2 carrots
1 thin leek
150 g celery
1 onion
1 clove of garlic
2 sprigs of thyme
2 sprigs of rosemary
4 bay leaves
5 juniper berries
Salt
Pepper
500 ml white wine
100 g crème fraîche
250 ml beef stock or water

Method

Dice the carrots, the leek and the onions (1 cm) and place in the gourmet oven dish together with the garlic, the herbs and the spices.

Season the meat with salt and pepper and place on top of the vegetables and cook.

After 25 minutes cooking deglaze with the white wine and cook the meat until done. Add water as necessary if the vegetables get too dry.

Sieve the sauce then thicken with crème fraîche and stock. Use a little cornflour mixed with water if necessary.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	210–230 °C after 25 minutes: 130–150 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 15 minutes
3rd burst of steam	After another 30 minutes
Duration	90–100 minutes

If using the food probe, set the core temperature to 75 °C.

Glazed gammon

Serves 6

Ingredients
1000 g gammon joint
20 g softened butter
40 g brown sugar
2 carrots
1 thin leek
150 g celery
1 onion
5 bay leaves
6 cloves
10 crushed juniper berries
125 ml red wine
250 ml water

Method

Score the surface of the gammon in a criss-cross pattern about 2-3 mm deep. Rub butter and sugar into the cuts.

Dice the carrots, the leek, the celery and the onion. Mix with the spices and place in the centre of the universal tray. Place the gammon joint on top. Pour the red wine and water around the gammon and cook in the oven, adding a little water if the vegetables become too dry.

Sieve the juices and thicken with a little cornflour mixed with water if necessary. Slice the gammon and serve with the gravy.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	150 - 170 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 30 minutes
Duration	70–90 minutes

If using the food probe, set the core temperature to 70 °C.

Stuffed pork tenderloin

Serves 6

Ingredients
4 pork tenderloin (300 g each)
Salt
Pepper
20 basil leaves
250 g red pesto
30 g Parmesan cheese, freshly grated
12 slices of parma ham
40 g butter
250 ml double cream
250 ml meat stock

Method

Cut the pork along the length, but not right through. Season both sides with salt and pepper and then arrange the basil leaves along the cut edge.

Spread the red pesto over the meat and then sprinkle with parmesan. Fold the two halves together and wrap with the Parma ham. Place in a gourmet oven dish, dot with butter and place in the oven.

After 15 minutes in the oven add the cream and the stock. Reduce the temperature to 140 °C and release the last burst of steam. If wished the sauce can be thickened with a little cornflour mixed with water.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	170–190 °C after 15 minutes: 140 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Tips

To make your own red pesto:
Finely dice 200 g of bottled sundried tomatoes and a clove of garlic. Purée with 50 ml of olive oil, 1 tsp sugar and 2 tbsp breadcrumbs. Season to taste with a little oregano and Sambal Oelek.

Chinese pork steak

Serves 6

Ingredients
1500 g pork blade roast
3–4 cloves of garlic
2 walnut sized pieces of fresh ginger
3 tsp salt
3 tbsp soy sauce
3 tbsp honey
2 tbsp sherry
1 tsp five spice powder
2 tbsp hoi sin sauce
Sambal Oelek

Method

Finely dice the garlic, peel and grate the ginger. Mix well with the salt, soy sauce, honey, sherry, five spice powder and hoi sin sauce. Season to taste with Sambal Oelek.

Cut the meat in slices approx. 3 cm thick. Place in a plastic container with the marinade and cover with a tightly fitting lid. Place in the refrigerator to marinate for about 3–4 hours, turning from time to time.

Take the meat out of the marinade and place on a rack fitted above the universal tray. Place in a pre-heated oven and release the burst of steam immediately.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	1
Temperature	170 - 190 °C + pre-heating
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	20 - 30 minutes

Spanish garlic rabbit

Serves 4

Ingredients
1 rabbit
Salt
Pepper
4 celery sticks
2 onions
2 tomatoes
4 cloves of garlic
5 tbsp olive oil
125 ml white wine
750 ml chicken stock
3 sprigs of thyme
4 bay leaves
100 g black olives, sliced

Method

Cut the rabbit into 6 pieces and season with salt and pepper. Dice the celery onions and tomatoes.

Place the meat in a gourmet oven dish and sear in olive oil on the hob. Add the tomatoes, celery, onions and garlic.

Deglaze with the white wine and add the chicken stock, thyme, bay leaves and sliced olives. Place in the oven and cook.

Remove the meat, sieve the sauce in a pan and simmer. Thicken with a little cornflour mixed in water if necessary.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	150 - 170 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 20 minutes
Duration	70–80 minutes

Tips

This Spanish recipe is usually served with flat bread and a seasonal salad.

Lamb cutlets with a pistachio crust

Serves 4

Ingredients
2 racks of lamb (approx. 400 g each)
50 g pistachio nuts, finely chopped
50 g butter
30 g breadcrumbs
1/2 tsp thyme
Salt
Pepper
2 tbsp olive oil

Method

Mix the finely chopped pistachios with the butter and breadcrumbs. Season with the thyme, salt and pepper.

Season the lamb with salt and pepper. Heat the olive oil in a pan and sear the lamb all over. Place the lamb on the universal tray with the meat side facing upwards. Spread the meat with the pistachio mixture, place in a pre-heated oven and inject the burst of steam immediately.

After cooking, wrap the meat in aluminium foil and leave to rest for about 10 minutes. Then divide into cutlets.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	I
Temperature	200 - 220 °C + pre-heating
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	15 minutes

If using the food probe, set the core temperature to 50 °C.

Potato dumplings

Serves 4

Ingredients
125 g potatoes
1/2 cube of fresh yeast (21 g)
80 ml lukewarm milk
1/2 tsp salt
250 g strong white flour
20 g softened butter
1 egg
200 g cream cheese with herbs
For glazing
Milk

Method

Peel and cook the potatoes and pass them through a potato ricer whilst still warm, then leave to cool.

Dissolve the yeast in lukewarm milk. Then add potatoes, salt, flour, butter and egg and knead until you get a smooth pliable dough. Cover and place in the oven for about 30 minutes to prove using Conventional heat at 35 °C.

Form 12 small balls, make a small well in the side of each, fill with 1 tsp. cream cheese and press back together to seal.

Place the dumplings in a greased oven-proof dish (approx. 20 x 30 cm) with the seam underneath. Cover and place in the oven to prove for another 20-30 minutes using Conventional heat at 35 °C.

Brush the dumplings with milk and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	150 - 170 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Tips

Dumplings can also be used as a side dish with cut meat and salad.

Cheese soufflé

Serves 8

Ingredients
20 g butter
30 g plain flour
200 ml hot milk
Salt
Pepper, freshly ground
1 pinch of ground nutmeg
1 pinch of cayenne pepper
4 egg yolks
120 g cheese, grated
4 egg whites
Breadcrumbs
2 tbsp. grated Parmesan cheese
8 ramekins

Method

Melt the butter in a saucepan and stir in the flour (do not allow to brown). Stir in the milk and simmer gently for a further 5 minutes. Season with salt, pepper nutmeg and cayenne pepper.

Stir in the egg yolk a little at a time, then add the cheese.

Whisk the egg whites until stiff and carefully add it to the cooled cheese sauce.

Sprinkle the buttered ramekins with breadcrumbs and fill them with the soufflé mixture to within 1 cm of the top. Sprinkle with parmesan cheese.

Place the ramekins on the universal tray and bake in the preheated oven, releasing the burst of steam immediately.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	1
Temperature	180 - 200 °C + pre-heating
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	After placing food in oven
Duration	20–25 minutes

Tips

Serve the soufflés immediately to avoid them sinking.

Spring pie

Serves 15

Ingredients
300 g puff pastry
1 red pepper
1 yellow pepper
3 spring onions
1 kg minced beef
1 garlic clove, finely chopped
100 g breadcrumbs
2 eggs
Salt
Pepper, freshly ground
Paprika powder
2 tsp medium-hot mustard
For glazing
1 egg yolk
Water

Method

Dice the peppers and slice the spring onions.

Mix the minced beef with the vegetables, garlic, breadcrumbs, eggs, spices and mustard.

Grease and line a loaf tin (approx 30 cm) with baking parchment. Roll the pastry out to approx. 45 x 50 cm. Line the tin with the pastry, leaving the same amount of pastry hanging over the sides all round. Add the minced beef mixture and press down firmly. Use the overlapping pastry to form a lid. Coat the edges with water and press the edges to seal the pie.

Cut 3 diamonds, approx. 3 x 3 cm in size out of the lid and use them to decorate the top of the pie.

Whisk the egg yolk with some water, brush over the pastry and bake.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	180 - 200 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	20 minutes after starting the programme
2nd burst of steam	After another 15 minutes
Duration	55 - 65 minutes

Cheese pie

Serves 8

Dough ingredients
1 cube of fresh yeast (42 g)
150 ml milk, lukewarm
150 g rye flour
200 g strong white flour
30 g butter
1/2 tsp salt
1/2 tsp sugar
Filling ingredients
300 g cheese
2 small red peppers
2 small red onions
2 tbsp chives, chopped
Salt
Coarsely ground black pepper
Chilli powder
Top with
4 tbsp pumpkin seeds

Method

Dissolve the yeast in lukewarm milk. Then add to the remaining ingredients and knead until you get a smooth pliable dough. Cover and place in the oven for about 45 minutes to prove using Conventional heat at 35 °C.

Finely dice the cheese. Dice the peppers and onions and mix with the chopped chives. Season with salt, pepper and chilli powder.

Roll the dough out onto a floured surface into a square (approx. 40 x 40 cm). Drape over a greased shallow square dish (approx. 20 x 20 cm) with the corners offset. Place the filling on the dough and fold the edges up over the filling, pressing them together to seal.

Cut 5 diamonds (approx. 3 x 3 cm) out of the lid and use them to decorate the top of the pie.

Brush with water and scatter pumpkin seeds over the top. Bake until golden and leave to stand for about 30 minutes before serving.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	3
Temperature	170–190 °C
Amount of water	approx. 300 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
3rd burst of steam	After another 10 minutes
Duration	50–60 minutes

Tips

The pie is very good as a starter or as a light main together with a salad.

Tortellini, ham and rocket bake

Serves 6

Ingredients
125 g rocket
100 g air-dried ham
300 ml double cream
400 g sour cream
Salt
Pepper
800 g fresh Tortellini
300 g cherry tomatoes, halved
4 tbsp pine nuts, roasted
50 g Parmesan cheese, freshly grated
50 g Emmental cheese, coarsely grated

Method

Rinse and pat dry the rocket and chop up together with the ham. Mix the cream and sour cream and season with salt and pepper.

Mix the tortellini with the tomato halves, rocket and ham, place in a buttered casserole dish (approx. 20 x 30 cm) and top with the sauce.

Sprinkle with pine nuts and cheese and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	170–190 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	40 – 50 minutes

Mushroom cannelloni

Serves 4

Ingredients
16 cannelloni
Filling ingredients
1 onion
100 g cooked ham
350 g mushrooms
2 tbsp oil
75 g goat's cheese
100 g mozzarella
150 g cream cheese
Salt
Pepper
300 ml stock
100 g sour cream
Topping
100 g grated Cheddar cheese

Method

Dice the onion, ham and mushrooms. Heat the oil in a pan and gently fry the onion. Add the ham and continue to fry for a short while. Add the mushrooms and fry until there is no water in the pan.

Dice the goat's cheese and mozzarella. Add the cooled mushroom mixture and cream cheese and mix well. Season with salt and pepper to taste.

Fill the cannelloni with the mixture and place in a casserole (approx. 25 x 30 cm).

Mix the sour cream into the stock and pour over the cannelloni. Sprinkle with cheese and bake until golden.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	170–190 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	10 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	45–55 minutes

Tips

The cannelloni are easier to fill if you use a piping bag without a nozzle.

Dumplings with plum compote

Serves 6

Ingredients
500 g strong white flour
1 cube of fresh yeast (42 g)
50 g sugar
250 ml milk, lukewarm
1 tsp ground cinnamon
A pinch of salt
100 g softened butter
1 egg
120 g plum compote
For dusting
40 g icing sugar

Method

Dissolve the yeast in lukewarm milk. Then add to the flour, sugar, salt, butter and egg and knead until you get a smooth dough. Cover and place in the oven to prove for 20-30 minutes using Conventional heat at 35°C.

Make 12 balls from the dough. Open them enough to fill with 1 tbsp of plum compote and then seal them up. Place with the sealed edge underneath in a greased casserole dish (approx. 20 x 30 cm).

Cover and allow to prove in the oven for 20 minutes using Conventional heat at 35 °C. Bake until golden.

Dust with icing sugar and serve them with vanilla custard.

Settings

Oven function	Moisture plus
Number/type of bursts of steam	2
Temperature	150–170 °C
Amount of water	approx. 200 ml
Shelf level	2
1st burst of steam	5 minutes after starting the programme
2nd burst of steam	After another 10 minutes
Duration	35–45 minutes

Tips

As an alternative try filling the dumplings with a half a plum and dusting the tops with a little sugar before sealing the dumplings up.

Sweet cherry soufflé

Serves 8

Ingredients
Butter
50 g ground nuts
200 g sour cherries
2 egg yolks
80 g icing sugar
Pulp of 1 vanilla pod
250 g quark
20 g cornflour
2 egg whites
For dusting
40 g icing sugar

Settings

Oven function	Moisture plus
Number/type of bursts of steam	Auto
Temperature	170–190 °C
Amount of water	approx. 150 ml
Shelf level	2
1st burst of steam	Automatic
Duration	20–30 minutes

Method

Grease the ramekins with butter and dust with the ground nuts.

Drain the cherries and spoon into the ramekins.

Beat the egg yolk with 60 g of icing sugar until light and fluffy. Stir in the vanilla pulp, quark and cornflour. Beat the egg white to stiff peaks with the rest of the icing sugar and carefully fold into the mixture.

Spoon the mixture into 8 ramekins (∅ 7-8 cm), arrange on a universal tray and then place in the pre-heated oven. Pour approx. 1 litre of warm water into the universal tray to make a bain marie then bake the ramekins.

Dust with icing sugar before serving.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0845 365 0555, Fax: 0845 365 0777
Customer Contact Centre Tel: 0845 365 6600
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353, Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Miele (Hong Kong) Limited
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay
Hong Kong
Tel: (852) 2610 1331, Fax: (852) 2610 1013
Email: mielehk@miele.com.hk

India
Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi – 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

Manufacturer: Miele & Cie. KG
Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara SapuraKencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264 353, Fax: 0800 463 453
Internet: www.miele.co.nz

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae, Internet: www.miele.ae

Miele

H6160B; H6260B

CE

en - GB

M.-Nr. 09 610 190 / 00