Steam oven
JLBIOS618

User Manual

John Lewis

Contents

⚠ Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children of less than 3 years should be kept away unless continuously supervised.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- Excess spillage must be removed before the pyrolytic cleaning. Remove all parts from the oven.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

Safety instructions

Installation

⚠️ **Warning! Only a qualified person must install this appliance.**

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠️ **Warning! Risk of fire and electrical shock.**

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.

- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door, before you connect the mains plug to the mains socket.
- This appliance complies with the E.E.C. Directives.

Use

⚠️ **Warning! Risk of injury, burns and electrical shock or explosion.**

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.

- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠️ **Warning! Risk of damage to the appliance.**

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.

Steam Cooking

⚠️ **Warning! Risk of burns and damage to the appliance.**

- Released Steam can cause burns:
  - Do not open the appliance door during the steam cooking operation.
  - Open the appliance door with care after the steam cooking operation.

Care and cleaning

⚠️ **Warning! Risk of injury, fire, or damage to the appliance.**

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Pyrolytic cleaning

ℹ️ Risk of Injury / Fires / Chemical Emissions (Fumes) in Pyrolitic Mode.

- Before carrying out a Pyrolitic self-cleaning function or the First Use please remove from the oven cavity:
  - any excess food residues, oil or grease spills / deposits.
  - any removable objects (including shelves, side rails etc., provided with the product) particularly any non-stick pots, pans, trays, utensils etc.
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation.
  The appliance becomes very hot and hot air is released from the front cooling vents.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking

residues and construction materials, as such consumers are strongly advised to:
- provide good ventilation during and after each Pyrolytic cleaning.
- provide good ventilation during and after the first use at maximum temperature operation.
• Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
- Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning and first use maximum temperature operation to a well ventilated area.
• Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all Pyrolytic Ovens when the Pyrolytic self cleaning program is in operation.
• Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens and can be also a source for low level harmful fumes.
• Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.

Internal light

• The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

⚠ Warning! Risk of electrical shock.

• Before replacing the lamp, disconnect the appliance from the power supply.
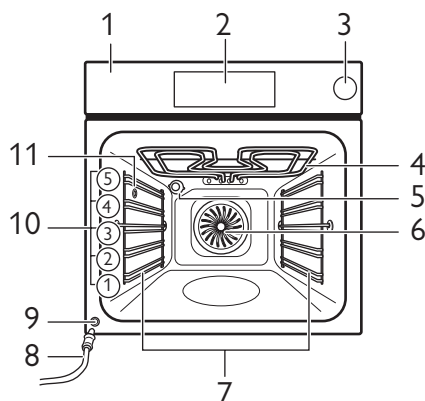• Only use lamps with the same specifications.

Disposal

⚠ Warning! Risk of injury or suffocation.

• Disconnect the appliance from the mains supply.

• Cut off the mains cable and discard it.
• Remove the door catch to prevent children and pets to get closed in the appliance.
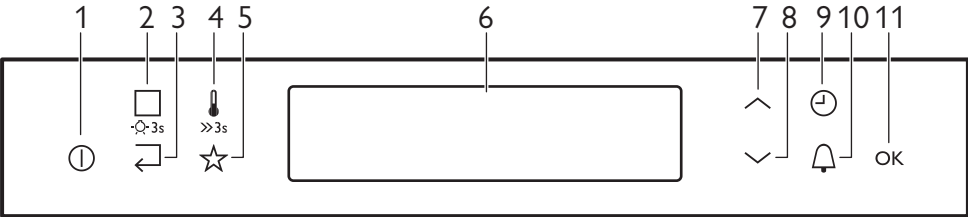
Product description

General overview

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

Accessories

- **Wire shelf**
  For cookware, cake tins, roasts.
- **Baking tray**
  For cakes and biscuits.
- **Grill- / Roasting pan**
  To bake and roast or as pan to collect fat.
- **Telescopic runners**
  For shelves and trays.

# Control panel

Electronic programmer

Use the sensor fields to operate the appliance.

	Sensor field	Function	Comment
1	⏻	ON / OFF	To activate and deactivate the appliance.
2	▢ -☼-3s	Heating Functions or Assisted Cooking	Touch the sensor field once to choose a heating function or the menu: Assisted Cooking. Touch the sensor field again to switch between the menus: Heating Functions, Assisted Cooking. To activate or deactivate the light, touch the field for 3 seconds.
3	↵	Home key	To go back one level in the menu. To show the main menu, touch the field for 3 seconds.
4	🌡≫3s	Temperature selection	To set the temperature or show the current temperature in the appliance. Touch the field for 3 seconds to activate or deactivate the function: Fast heat up.
5	☆	Favourite Programme	To save and access your favourite programmes.
6	-	Display	Shows the current settings of the appliance.
7	⌃	Up key	To move up in the menu.

	Sensor field	Function	Comment
8	⌄	Down key	To move down in the menu.
9	🕐	Time and additional functions	To set different functions. When a heating function operates, touch the sensor field to set the timer or the functions: Function Lock, Favourite Programme, Heat + Hold, Set + Go.
10	🔔	Minute Minder	To set the function: Minute Minder.
11	OK	OK	To confirm the selection or setting.

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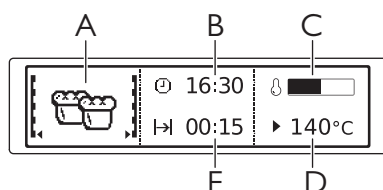
A) Heating function
B) Time of day
C) Heat-up indicator
D) Temperature
E) Duration time or end time of a function

Other indicators of the display:

Symbol	Function	
🔔	Minute Minder	The function operates.
🕐	Time of day	The display shows the current time.
⊢→⊣	Duration	The display shows the necessary time for cooking.
→⊣	End Time	The display shows when the cooking time is complete.
🌡	Temperature	The display shows the temperature.
⏱	Time Indication	The display shows how long the heating function operates. Press ⌄ and ⌃ at the same time to reset the time.

Symbol	Function	
▰▱	Heat-up Indicator	The display shows the temperature in the appliance.
▯▮▯	Fast Heat Up Indicator	The function is active. It decreases the heat up time.
⌀	Weight Automatic	The display shows that the automatic weight system is active or that weight can be changed.
🌡→	Heat + Hold	The function is active.

Before first use

Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

ℹ Refer to "Care and cleaning" chapter.

Clean the appliance before first use.
Put the accessories and the removable shelf supports back to their initial position.

First Connection

When you connect the appliance to the mains or after the power cut, you have to set the language, the display contrast, the display brightness and the time of the day.

1. Press ⌃ or ⌄ to set the value.
2. Press OK to confirm.

Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function: Conventional Cooking ▬ and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function: True Fan Cooking (ᛉ) and the maximum temperature.
4. Let the appliance operate for 15 minutes.
Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow in the room is sufficient.

Daily use

⚠️ **Warning! Refer to Safety chapters.**

Navigating the menus

1. Activate the appliance.

2. Press ⌄ or ⌃ to select the menu option.
3. Press OK to move to the submenu or accept the setting.

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

The menus in overview

Main menu

Symbol	Menu item	Application
⊡	Heating Functions	Contains a list of heating functions.
👨‍🍳	Assisted Cooking	Contains a list of automatic programmes.
▦	Pyrolysis	Pyrolytic cleaning.
⊘	Basic Settings	You can use it to set other settings.
☆	Favourite Programme	Contains a list of favourite cooking programmes created by the user.

Submenu for: Basic Settings

Symbol	Submenu	Description
🕐	Set Time of Day	Sets the current time on the clock.
🕐	Time Indication	When ON, the display shows the current time when you de-activate the appliance.
⏸	Set + Go	When ON, in the Select Options window you can choose the function: Set + Go.
🌡	Heat + Hold	When ON, in the Select Options window you can choose the function: Heat + Hold.
🕐	Extra Time	Activates and deactivates the time extension function.

Symbol	Submenu	Description
◑	Display Contrast	Adjusts the display contrast by degrees.
☼	Display Brightness	Adjusts the display brightness by degrees.
≋	Set Language	Sets the language for the display.
◁≋	Buzzer Volume	Adjusts the volume of press-tones and signals by degrees.
♪	Key Tones	Activates and deactivates the tone of the touch fields. It is not possible to deactivate the tone of the ON / OFF touch field.
♫	Alarm/Error Tones	Activates and deactivates the alarm tones.
▦	Cleaning Assistant	Guides you through the cleaning procedure.
▦	Cleaning Reminder	Reminds you when to clean the appliance.
i	Service	Shows the software version and configuration.
⟳	Factory Settings	Resets all settings to factory settings.

Heating Functions

Heating function		Application
(⋎)	True Fan Cooking	To bake on up to 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for the function: Conventional Cooking.
☁	True Fan + Steam	To steam dishes. Use this function to decrease the length of the cooking time and to preserve the vitamins and nutrients in the food. Select the function and set the temperature between 130 °C to 230 °C.
☁	Pizza Setting	To cook pizza, quiche or pie with steam.
(⋎)	Slow Cooking	To prepare tender, succulent roasts.
▬	Conventional Cooking	To bake and roast food on 1 shelf position.

Heating function		Application
⏷⏷⏷⏷	Frozen Foods	To make your convenience food like e.g. French Fries, Wedges, spring rolls crispy.
⏷⏷⏷⏷	Turbo Grilling	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
⏷⏷⏷⏷	Fast Grilling	To grill flat food in large quantities and to toast bread.
⏷⏷⏷⏷	Grilling	To grill flat food and to toast bread.
▬ ▬	Keep Warm	To keep food warm.
(⏡)	Defrost	To defrost frozen food.
▬	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
(⏡)	Dough Proving	For controlled rising of yeast dough before baking.
☁	Bread Baking	To bake bread.
⏷⏷⏷⏷	Au Gratin	For dishes such as lasagna or potato gratin. Also to gratinate and brown.
▬	Preserving	To make vegetable preserves such as pickles.
(⏡)	Drying	To dry sliced fruit (e.g. apples, plums, peaches) and vegetables (e.g. tomatoes, zucchini, mushrooms).
(⏡)	Plate Warming	To preheat your plate for serving.
⏷⏷⏷⏷	ECO Roasting	The ECO functions let you optimize the energy consumption during cooking. It is necessary to set the cooking time first. To get more information about the recommended settings, refer to the cooking tables with the equivalent function.

Heating function		Application
	Steam Regenerating	To reheat already cooked food directly on a plate.

Activating a heating function

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

Steam cooking

The water drawer cover is in the control panel.

> **Warning! Use only water. Do not use filtered (demineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.**

1. Prepare the food in the correct cookware.
2. Press the cover of the water drawer to open it.
3. Fill the water drawer with 900 ml of water. The water supply is sufficient for approximately 55 - 60 minutes.
4. Push the water drawer to its initial position.
5. Activate the appliance.
6. Select a steam heating function and the temperature.
7. If necessary, set the function Duration $\mapsto$ or End Time $\rightarrow$.

> When the steam generator is empty, an acoustic signal sounds.

The signal sounds at the end of the cooking time.
8. Deactivate the appliance.

9. Empty the water drawer after the steam cooking is completed.

> **Caution! The appliance is hot. There is a risk of burns. Be careful when you empty the water drawer.**

Let the appliance dry fully with the door open.

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

Tank Empty indicator

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

For more information refer to "Steam Cooking".

Tank Full indicator

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

An acoustic signal sounds when the tank is full.

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

Emptying the water tank

⚠️ **Caution! Make sure that the appliance is cool before you start to empty the water tank.**

1. Prepare the draining pipe (C), included in the same package with the user manual. Put the connector (B) onto one of the ends of the draining pipe.
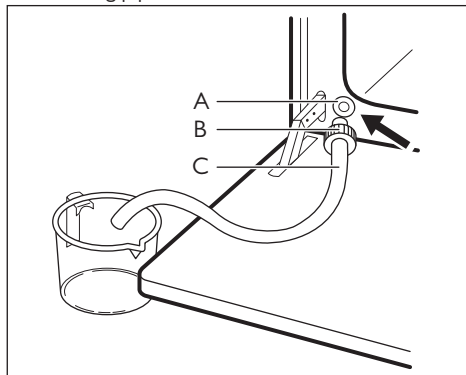
2. Put the second end of the draining pipe (C) into a container. Put it at a lower position than the outlet valve (A).
3. Open the oven door and put the connector (B) into the outlet valve (A).
4. Push the connector again and again when you empty the water tank.

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

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

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

Heat-up indicator

When you activate a heating function, the bar on the display comes on. The bar shows that the temperature increases.

Fast Heat Up Indicator

This function decreases the heat-up time.

To activate the function, hold 🌡️»3s for 3 seconds. The heat-up indicator alternates.

Residual heat

When you deactivate the appliance, the display shows the residual heat. You can use the heat to keep the food warm.

Clock functions

Clock functions table

Clock function		Application
🔔	Minute Minder	To set a countdown (max. 2 h 30 min). This function has no effect on the operation of the appliance. Use 🔔 to activate the function. Press ⌃ or ⌄ to set the minutes and OK to start.
|→|	Duration	To set the length of an operation (max. 23 h 59 min).
→|	End Time	To set the switch-off time for a heating function (max. 23 h 59 min).

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

🌸 If you use the clock functions: Duration, End Time, the appliance deactivates the heating elements after 90 % of the set time. The appliance uses the residual heat to continue the cooking process until the time ends (3 - 20 minutes).

Setting the clock functions

ℹ️
- Before you use the functions: Duration, End Time, you must set a heating function and temperature first. The appliance deactivates automatically.
- You can use the functions: Duration and End Time at the same time if you want to automatically activate and deactivate the appliance on a given time later.

1. Set a heating function.
2. Press 🕐 again and again until the display shows the necessary clock function and the related symbol.
3. Press ⌃ or ⌄ to set the necessary time.
4. Press OK to confirm.

When the time ends, an acoustic signal sounds. The appliance deactivates. The display shows a message.

5. Press a sensor field to stop the signal.

Heat + Hold

Conditions for the function:

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

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

You can activate or deactivate the function in
the menu: Basic Settings.

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

When the function ends, an acoustic signal
sounds.
The function stays on if you change the heating
functions.

Extra Time

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

ℹ️ Applicable to all heating functions
with Duration or Weight
Automatic.

1. When the cooking time ends, an acoustic
   signal sounds. Press a sensor field.

The display shows the message.

2. Press ⏲ to activate or ⎗ to cancel.
3. Set the length of the function.
4. Press OK.

Automatic programmes

Assisted Cooking with Recipe Automatic

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

1. Activate the appliance.

2. Select the menu: Assisted Cooking. Press OK to confirm.

3. Select the category and dish. Press OK to confirm.

4. Select a recipe. Press OK to confirm.

ⓘ When you use the function: Manual, the appliance uses the automatic settings. You can change them as with other functions.

Assisted Cooking with Weight Automatic

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

1. Activate the appliance.

2. Select the menu: Assisted Cooking. Press OK to confirm.

3. Select the category and dish. Press OK to confirm.

4. Select the function: Weight Automatic. Press OK to confirm.

5. Touch ⌃ or ⌄ to set the food weight. Press OK to confirm.

The automatic programme starts.

6. You can change the weight at any time. Press ⌃ or ⌄ to change the weight.

7. When the time ends, an acoustic signal sounds. Press a sensor field to deactivate the signal.

ⓘ With some programmes turn over the food after 30 minutes. The display shows a reminder.

Using the accessories

Telescopic Runners

ℹ️ Keep the installation instructions for the telescopic runners for future use.

With telescopic runners you can put in and remove the shelves more easily.

⚠️ **Caution! Do not clean the telescopic runners in the dishwasher. Do not lubricate the telescopic runners.**

1. Pull out the right and left hand telescopic runners.
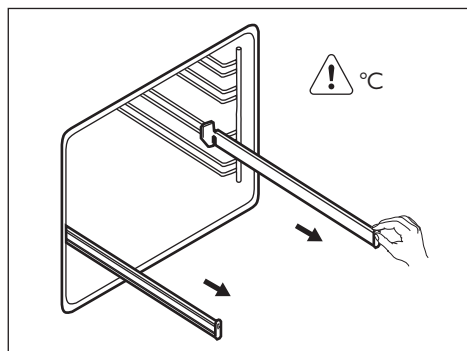
2. Put the wire shelf on the telescopic runners and carefully push them into the appliance.
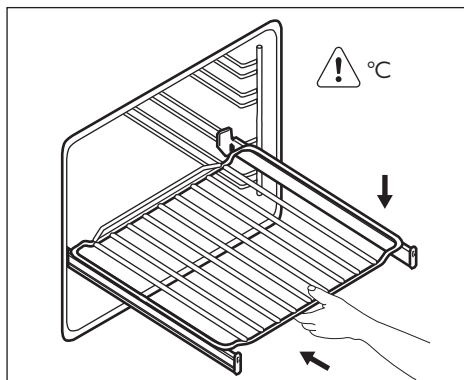
Make sure you push back the telescopic runners fully in the appliance before you close the oven door.

Accessories for steam cooking

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

The dietary baking dish for steam cooking functions

The dish consists of a glass bowl, a lid with a hole for the injector tube (C) and a steel grill to put at the bottom of the baking dish.

Glass bowl (A)
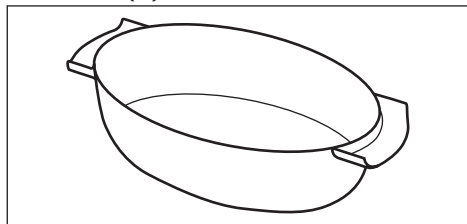
Lid (B)
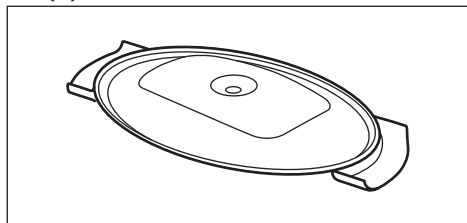
The injector and the injector tube

C

D
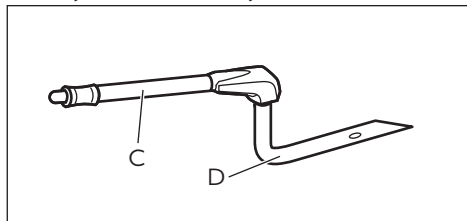
"C" is the injector tube for steam cooking, "D" is the injector for direct steam cooking.

Injector tube (C)
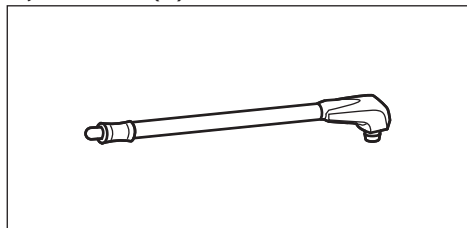
Injector for direct steam cooking (D)
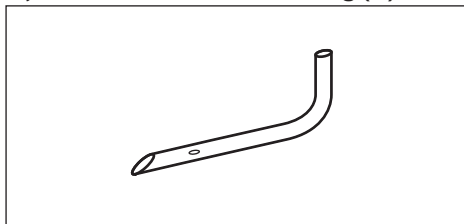
Steel grill (E)
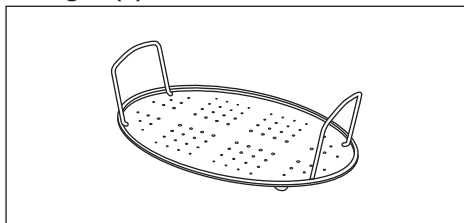
• Do not put the hot baking dish on cold / wet surfaces.
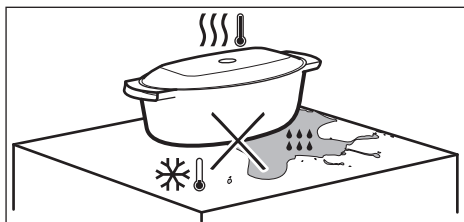
• Do not put cold liquids in the baking dish when it is hot.
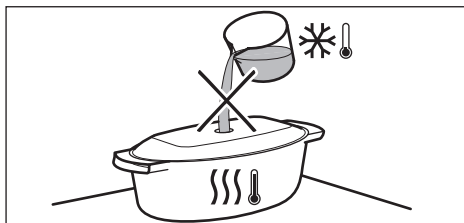
• Do not use the baking dish on a hot cooking surface.
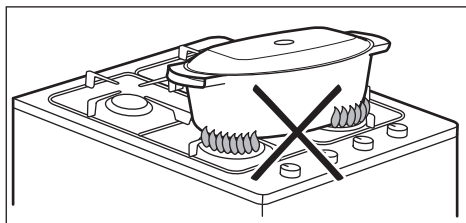
- Do not clean the baking dish with abrasives, scourers and powders.
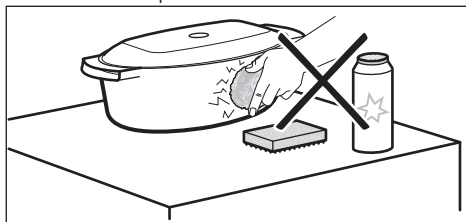
Steam cooking in a dietary baking dish

Put the food onto the steel grill in the baking dish and put the lid on it.

1. Put the injector tube into the special hole in the lid of the dietary baking dish.
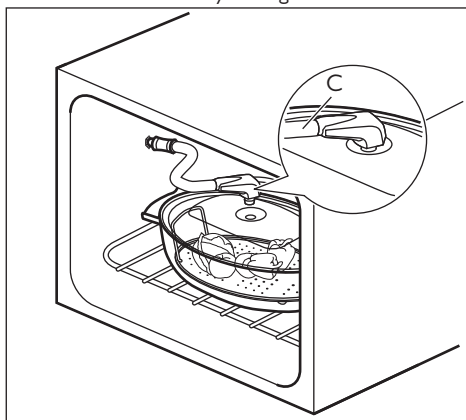
2. Put the baking dish onto the second shelf position from the bottom.
3. Put the other end of the injector tube into the steam inlet.
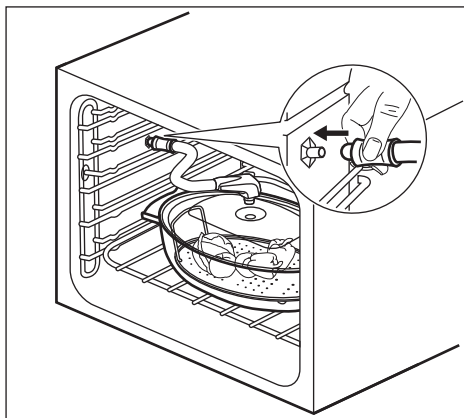
Make sure that you do not crush the injector tube or let it touch a heating element on the top of the oven.

4. Set the oven for the steam cooking function.

Direct steam cooking

Put the food onto the steel grill in the baking dish. Add some water.

⚠ **Caution! Do not use the lid of the dish.**

⚠ **Warning! Be careful when you use the injector when the oven operates. Always use oven gloves to touch the injector when the oven is hot. Always remove the injector from the oven when you do not use a steam function.**

ℹ The injector tube is specially made for cooking and does not contain dangerous materials.

1. Put the injector (D) into the injector tube (C). Connect the other end into the steam inlet.
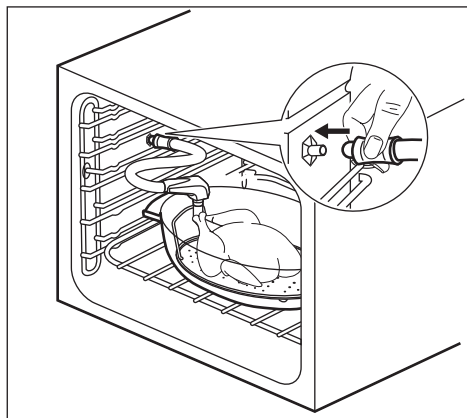
2. Put the baking dish onto the first or second shelf position from the bottom.

Make sure that you do not crush the injector tube or let it touch a heating element on the top of the oven.

3. Set the oven for the steam cooking function.

When you cook food such as chicken, duck, turkey, kid or large fish, put the injector (D) directly into the empty part of the meat. Make sure that you do not cause a blockage of the holes.
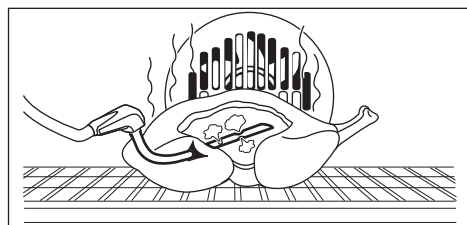
For more information about steam cooking, refer to the cooking tables for steam cooking in the chapter "Hints and Tips".

Additional functions

Favourite Programme

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

Saving a programme
1. Activate the appliance.
2. Set a heating function or an automatic programme.
3. Touch ⏱ again and again until the display shows: SAVE.
4. Press OK to confirm.
The display shows the first free memory position.
5. Press OK to confirm.
6. Enter the name of the programme.
The first letter flashes.
7. Touch ⌄ or ⌃ to change the letter.
8. Press OK.
The next letter flashes.
9. Do step 7 again as necessary.
10. Press and hold OK to save.
You can overwrite a memory position. When the display shows the first free memory position, touch ⌄ or ⌃ and press OK to overwrite an existing programme.

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

Activating the programme
1. Activate the appliance.
2. Select the menu: Favourite Programme.
3. Press OK to confirm.
4. Select your favourite programme name.
5. Press OK to confirm.

Press ☆ to go directly to menu: Favourite Programme.

Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

> **ℹ** If the Pyrolysis function operates, the door locks automatically. A message comes on in the display when you touch a sensor field.

1. Activate the appliance.
2. Touch ⏱ and ☆ at the same time until the display shows a message.
To deactivate the Child Lock function repeat step 2.

Function Lock

This function prevents an accidental change of the heating function. You can activate it only when the appliance operates.

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

> **ℹ** If the Pyrolysis function operates, the door is locked and the symbol of a key comes on in the display.

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

i When you deactivate the appliance, the function also deactivates.

Set + Go

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

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

Press a sensor field (except for ①) to start the function: Set + Go. The set heating function starts.

When the heating function ends, an acoustic signal sounds.

i
- Function Lock is on when the heating function operates.
- The menu: Basic Settings lets you activate and deactivate the function: Set + Go.

Automatic Switch-off

For safety reasons the appliance deactivates automatically after some time if a heating function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	1.5

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

Brightness of the display

There are two modes of display brightness:

- Night brightness - when the appliance is deactivated, the brightness of the display is lower between 10 PM and 6 AM.
- Day brightness:
  – when the appliance is activated.
  – if you touch a sensor field during the night brightness (apart from ON / OFF), the display goes back to the day brightness mode for the next 10 seconds.
  – if the appliance is deactivated and you set the function: Minute Minder. When the function ends, the display goes back to the night brightness.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Safety thermostat

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

Hints and tips

ℹ The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

General information

- The appliance has five shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

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

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

Baking and roasting table

Cakes

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
Whisked rec-ipes	170	2	160	3 (2 and 4)	45 - 60	In a cake mould
Shortbread dough	170	2	160	3 (2 and 4)	20 - 30	In a cake mould
Buttermilk cheesecake	170	1	165	2	80 - 100	In a 26 cm cake mould
Apple cake (Apple pie)[1]	170	2	160	2 (left and right)	80 - 100	In two 20 cm cake moulds on a wire shelf
Strudel	175	3	150	2	60 - 80	In a baking tray
Jam-tart	170	2	165	2 (left and right)	30 - 40	In a 26 cm cake mould
Sponge cake	170	2	150	2	40 - 50	In a 26 cm cake mould
Christmas cake / Rich fruit cake[1]	160	2	150	2	90 - 120	In a 20 cm cake mould
Plum cake[1]	175	1	160	2	50 - 60	In a bread tin
Small cakes - one level[1]	170	3	150 - 160	3	20 - 30	In a baking tray
Small cakes - two levels[1]	-	-	140 - 150	2 and 4	25 - 35	In a baking tray
Small cakes - three levels[1]	-	-	140 - 150	1, 3 and 5	30 - 45	In a baking tray
Biscuits / pas-try stripes - one level	140	3	140 - 150	3	25 - 45	In a baking tray

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
Biscuits / pas-try stripes - two levels	-	-	140 - 150	2 and 4	35 - 40	In a baking tray
Biscuits / pas-try stripes - three levels	-	-	140 - 150	1, 3 and 5	35 - 45	In a baking tray
Meringues - one level	120	3	120	3	80 - 100	In a baking tray
Meringues - two levels[1]	-	-	120	2 and 4	80 - 100	In a baking tray
Buns[1]	190	3	190	3	12 - 20	In a baking tray
Eclairs - one level	190	3	170	3	25 - 35	In a baking tray
Eclairs - two levels	-	-	170	2 and 4	35 - 45	In a baking tray
Plate tarts	180	2	170	2	45 - 70	In a 20 cm cake mould
Rich fruit cake	160	1	150	2	110 - 120	In a 24 cm cake mould
Victoria sand-wich[1]	170	1	160	2 (left and right)	30 - 50	In a 20 cm cake mould

1) Preheat the oven for 10 minutes.

Bread and pizza

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
White bread[1]	190	1	190	1	60 - 70	1 - 2 pieces, 500 gr per piece
Rye bread	190	1	180	1	30 - 45	In a bread tin

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
Bread rolls[1]	190	2	180	2 (2 and 4)	25 - 40	6 - 8 rolls in a baking tray
Pizza[1]	230 - 250	1	230 - 250	1	10 - 20	In a baking tray or a deep pan
Scones[1]	200	3	190	3	10 - 20	In a baking tray

1) Preheat the oven for 10 minutes.

Flans

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
Pasta flan	200	2	180	2	40 - 50	In a mould
Vegetable flan	200	2	175	2	45 - 60	In a mould
Quiches[1]	180	1	180	1	50 - 60	In a mould
Lasagne[1]	180 - 190	2	180 - 190	2	25 - 40	In a mould
Cannelloni[1]	180 - 190	2	180 - 190	2	25 - 40	In a mould

1) Preheat the oven for 10 minutes.

Meat

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
Beef	200	2	190	2	50 - 70	On a wire shelf
Pork	180	2	180	2	90 - 120	On a wire shelf
Veal	190	2	175	2	90 - 120	On a wire shelf
English roast beef, rare	210	2	200	2	50 - 60	On a wire shelf

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
English roast beef, medium	210	2	200	2	60 - 70	On a wire shelf
English roast beef, well done	210	2	200	2	70 - 75	On a wire shelf
Shoulder of pork	180	2	170	2	120 - 150	With rind
Shin of pork	180	2	160	2	100 - 120	2 pieces
Lamb	190	2	175	2	110 - 130	Leg
Chicken	220	2	200	2	70 - 85	Whole
Turkey	180	2	160	2	210 - 240	Whole
Duck	175	2	220	2	120 - 150	Whole
Goose	175	2	160	1	150 - 200	Whole
Rabbit	190	2	175	2	60 - 80	Cut in pieces
Hare	190	2	175	2	150 - 200	Cut in pieces
Pheasant	190	2	175	2	90 - 120	Whole

Fish

Food	Conventional Cooking		True Fan Cooking		Time (min)	Comments
	Tempera-ture (°C)	Shelf posi-tion	Tempera-ture (°C)	Shelf posi-tion		
Trout / Sea bream	190	2	175	2	40 - 55	3 - 4 fish
Tuna fish / Salmon	190	2	175	2	35 - 60	4 - 6 fillets

Grilling

Preheat the empty oven for 3 minutes before cooking.

Food	Quantity		Tempera-ture (°C)	Time (min)		Shelf posi-tion
	Pieces	(g)		1st side	2nd side	
Fillet steaks	4	800	max.	12 - 15	12 - 14	4
Beef steaks	4	600	max.	10 - 12	6 - 8	4
Sausages	8	-	max.	12 - 15	10 - 12	4
Pork chops	4	600	max.	12 - 16	12 - 14	4
Chicken (cut in 2)	2	1000	max.	30 - 35	25 - 30	4
Kebabs	4	-	max.	10 - 15	10 - 12	4
Breast of chicken	4	400	max.	12 - 15	12 - 14	4
Hamburger	6	600	max.	20 - 30	-	4
Fish fillet	4	400	max.	12 - 14	10 - 12	4
Toasted sand-wiches	4 - 6	-	max.	5 - 7	-	4
Toast	4 - 6	-	max.	2 - 4	2 - 3	4

Turbo Grilling

Beef

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef or fillet, rare[1]	per cm of thickness	190 - 200	5 - 6	1 or 2
Roast beef or fillet, medium[1]	per cm of thickness	180 - 190	6 - 8	1 or 2
Roast beef or fillet, well done[1]	per cm of thickness	170 - 180	8 - 10	1 or 2

1) Preheat the oven.

Pork

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Shoulder, neck, ham joint	1 - 1.5	160 - 180	90 - 120	1 or 2
Chop, spare rib	1 - 1.5	170 - 180	60 - 90	1 or 2
Meat loaf	0.75 - 1	160 - 170	50 - 60	1 or 2
Pork knuckle (pre-cooked)	0.75 - 1	150 - 170	90 - 120	1 or 2

Veal

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Roast veal	1	160 - 180	90 - 120	1 or 2
Knuckle of veal	1.5 - 2	160 - 180	120 - 150	1 or 2

Lamb

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Leg of lamb, roast lamb	1 - 1.5	150 - 170	100 - 120	1 or 2
Saddle of lamb	1 - 1.5	160 - 180	40 - 60	1 or 2

Poultry

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

Fish

Food	Quantity (kg)	Temperature (°C)	Time (min)	Shelf position
Whole fish	1 - 1.5	210 - 220	40 - 60	1 or 2

Slow Cooking

Use this function to prepare lean, tender pieces of meat and fish. This function is not applicable to such recipes as pot roast or fatty roast pork.

In the first 10 minutes you can set an oven temperature between 80 °C and 150 °C. The default is 90 °C. After the temperature is set, the oven continues to cook at 80 °C. Do not use this function for poultry.

Always cook without a lid when you use this function.

1. Sear the meat in a pan on the hob on a very high setting for 1 - 2 minutes on each side.
2. Put the meat together with the hot roasting pan into the oven on the wire shelf.
3. Select the function: Slow Cooking.

Food	Quantity	Temperature (°C)	Time (min)	Shelf position
Roast beef	1000 - 1500 g	120	120 - 150	1
Fillet of beef	1000 - 1500 g	120	90 - 150	3
Roast veal	1000 - 1500 g	120	120 - 150	1
Steaks	200 - 300 g	120	20 - 40	3

Defrost

Food	Quantity (g)	Defrosting time (min)	Further defrosting time (min)	Comments
Chicken	1000	100 - 140	20 - 30	Place the chicken on an up-turned saucer placed on a large plate. Turn halfway through.
Meat	1000	100 - 140	20 - 30	Turn halfway through.
Meat	500	90 - 120	20 - 30	Turn halfway through.
Trout	150	25 - 35	10 - 15	-
Strawberries	300	30 - 40	10 - 20	-
Butter	250	30 - 40	10 - 15	-

Food	Quantity (g)	Defrosting time (min)	Further defrosting time (min)	Comments
Cream	2 x 200	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau	1400	60	60	-

Preserving

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Food	Temperature (°C)	Cooking time until simmering (min)	Continue to cook at 100 °C (min)
Carrots[1]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it is deactivated.

Drying

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Vegetables

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	**2 positions**
Beans	60 - 70	6 - 8	3	1 / 4
Peppers	60 - 70	5 - 6	3	1 / 4
Vegetables for sour	60 - 70	5 - 6	3	1 / 4
Mushrooms	50 - 60	6 - 8	3	1 / 4
Herbs	40 - 50	2 - 3	3	1 / 4

Fruit

Food	Temperature (°C)	Time (h)	Shelf position	
			1 position	**2 positions**
Plums	60 - 70	8 - 10	3	1 / 4
Apricots	60 - 70	8 - 10	3	1 / 4
Apple slices	60 - 70	6 - 8	3	1 / 4
Pears	60 - 70	6 - 9	3	1 / 4

True Fan + Steam

Cakes and pastries

Food	Temperature (°C)	Time (min)	Shelf position	Comments
Apple cake[1]	160	60 - 80	2	In a 20 cm cake mould
Tarts	175	30 - 40	2	In a 26 cm cake mould
Fruit cake	160	80 - 90	2	In a 26 cm cake mould
Sponge cake	160	35 - 45	2	In a 26 cm cake mould
Panettone[1]	150 - 160	70 - 100	2	In a 20 cm cake mould

Food	Temperature (°C)	Time (min)	Shelf position	Comments
Plum cake[1]	160	40 - 50	2	In a bread tin
Small cakes	150 - 160	25 - 30	3 (2 and 4)	In a baking tray
Biscuits	150	20 - 35	3 (2 and 4)	In a baking tray
Sweet buns[1]	180 - 200	12 - 20	2	In a baking tray
Brioches[1]	180	15 - 20	3 (2 and 4)	In a baking tray

1) Preheat the oven for 10 minutes.

Flans

Food	Temperature (°C)	Time (min)	Shelf position	Comments
Vegetables filled	170 - 180	30 - 40	1	In a mould
Lasagne	170 - 180	40 - 50	2	In a mould
Potato gratin	160 - 170	50 - 60	1 (2 and 4)	In a mould

Meat

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Comments
Roast pork	1000	180	90 - 110	2	On a wire shelf
Veal	1000	180	90 - 110	2	On a wire shelf
Roast beef - rare	1000	210	45 - 50	2	On a wire shelf
Roast beef - medium	1000	200	55 - 65	2	On a wire shelf
Roast beef - well done	1000	190	65 - 75	2	On a wire shelf
Lamb	1000	175	110 - 130	2	Leg
Chicken	1000	200	55 - 65	2	Whole
Turkey	4000	170	180 - 240	2	Whole
Duck	2000 - 2500	170 - 180	120 - 150	2	Whole
Goose	3000	160 - 170	150 - 200	1	Whole
Rabbit	-	170 - 180	60 - 90	2	Cut in pieces

Fish

Food	Quantity (g)	Tempera-ture (°C)	Time (min)	Shelf posi-tion	Comments
Trout	1500	180	25 - 35	2	3 - 4 fish
Tuna	1200	175	35 - 50	2	4 - 6 fillets
Hake	-	200	20 - 30	2	-

Cooking in the dietary baking dish

Use the function: True Fan + Steam.

Vegetables

Food	Temperature (°C)		Shelf position
Broccoli florets	130	20 - 25	2
Aubergine	130	15 - 20	2
Cauliflower florets	130	25 - 30	2
Tomatoes	130	15	2
Asparagus white	130	25 - 35	2
Asparagus green	130	35 - 45	2
Courgette slices	130	20 - 25	2
Carrots	130	35 - 40	2
Fennel	130	30 - 35	2
Kohlrabi	130	25 - 30	2
Pepper strips	130	20 - 25	2
Celery slices	130	30 - 35	2

Meat

Food	Temperature (°C)	Time (min)	Shelf position
Cooked ham	130	55 - 65	2
Poached chicken breast	130	25 - 35	2
Kasseler (smoked loin of pork)	130	80 - 100	2

Fish

Food	Temperature (°C)	Time (min)	Shelf position
Trout	130	25 - 30	2
Salmon filet	130	25 - 30	2

Side dishes

Food	Temperature (°C)	Time (min)	Shelf position
Rice	130	35 - 40	2
Unpeeled potatoes, medium	130	50 - 60	2
Boiled potatoes, quartered	130	35 - 45	2
Polenta	130	35 - 45	2

Pizza Setting

i Preheat an empty oven for 10 minutes before cooking.

Food	Temperature (°C)	Time (min)	Shelf position	Comments
Pizza (thin crust)	200 - 220	15 - 25	1	In a baking tray
Pizza (with a lot of topping)	200 - 220	20 - 30	1	In a baking tray
Mini pizza	200 - 220	15 - 20	1	In a baking tray
Apple cake	150 - 170	50 - 70	1	In a 20 cm cake mould
Tart	170 - 190	35 - 50	1	In a 26 cm cake mould
Onion tart	200 – 220	20 – 30	2	In a baking tray

Steam Regenerating

i Preheat an empty oven for 10 minutes before cooking.

Food	Temperature (°C)	Time (min)	Shelf position
Casserole / Gratin	130	15 - 25	2
Pasta and sauce	130	10 - 15	2
Side dishes (e.g. rice, pota-toes, pasta)	130	10 - 15	2
One-plate dishes	130	10 - 15	2
Meat	130	10 - 15	2
Vegetables	130	10 - 15	2

Bread Baking

ℹ️ Preheat an empty oven for 10 minutes before cooking.

Food	Quantity	Temperature (°C)	Time (min)	Shelf position	Comments
White bread	1000 g	180 - 190	45 - 60	2	1 - 2 pieces, 500 g for each piece
Rolls	500 g	190 - 210	20 - 30	2 (2 and 4)	6 - 8 rolls in a bak-ing tray
Rye bread	1000 g	180 - 200	50 - 70	2	1 - 2 pieces, 500 g for each piece
Focaccia	-	190 - 210	20 - 25	2	In a baking tray

Care and cleaning

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire. The risk is higher for the grill pan.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Stainless steel or aluminium appliances

ℹ️ Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Removing the shelf supports

To clean the oven, remove the shelf supports.

1. Pull the front of the shelf support away from the side wall.
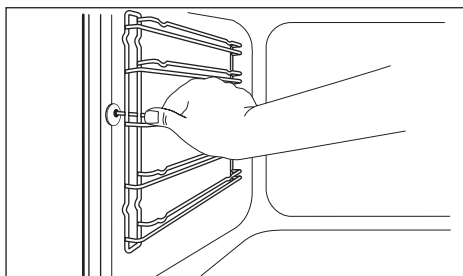
2. Pull the rear end of the shelf support away from the side wall and remove it.

Install the shelf supports in the opposite sequence.

ℹ️ The retaining pins on the telescopic runners must point to the front.

Pyrolysis

⚠️ **Caution! Remove all accessories and removable shelf supports.**

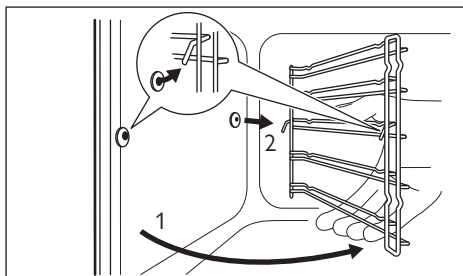**Caution! Before your start the cleaning procedure, make sure that the water tank is empty. Refer to "Emptying the water tank".**

The pyrolytic cleaning procedure cannot start:

• if you did not fully close the oven door. Remove the worst dirt manually.

Caution! If there are other appliances installed in the same cabinet, do not use them at the same time as the function: Pyrolysis. It can cause damage to the appliance.

1. Clean the inner side of the door with hot water, so that the residues do not burn from the hot air.
2. Activate the appliance and select from the main menu the function: Pyrolysis. Press OK to confirm.
3. Set the duration of the cleaning procedure:

Option	Description
Quick	1 h for a low degree of dirt
Normal	1 h 30 min for a usual degree of dirt
Intense	2 h 30 min for a high degree of dirt

4. Touch OK to confirm.

When the pyrolytic cleaning starts, the appliance door is locked.

To stop the pyrolytic cleaning before it is completed, deactivate the appliance.

Warning! After the function is completed, the appliance is very hot. Let it cool down. There is a risk of burns.

After the function is completed, the door stays locked for the cool down phase. Some of the appliance functions are not available during the cool down phase.

Cleaning the water tank

Warning! Do not put water into the water tank during the cleaning procedure.

During the cleaning procedure, some water can drip from the steam inlet onto the cavity of the oven. Put a dripping pan on the shelf level directly below the steam inlet to prevent water from falling onto the bottom of the oven cavity.

After some time, you can have lime deposits in your oven. To prevent this, clean the parts of the oven that generate the steam. Empty the tank after each steam cooking.

### Types of water

• **Soft water with low lime content** - the manufacturer recommends this because it decreases the quantity of cleaning procedures.
• **Tap water** - you can use it if your domestic water supply has purifier or water sweetener.
• **Hard water with high lime content** - it does not have an effect on the performance of the appliance but it increases the quantity of cleaning procedures.

CALCIUM QUANTITY TABLE INDICATED FROM W.H.O. (World Health Organization)

Calcium deposit	Water hardness		Water classification	Run decalcification every
	(French degrees)	(German degrees)		
0 - 60 mg/l	0 - 6	0 - 3	Sweet of soft	75 cycles - 2.5 months
60 - 120 mg/l	6 - 12	3 - 7	Medium hardness	50 cycles - 2 months
120 - 180 mg/l	12 - 18	8 - 10	Hard or calcareous	40 cycles - 1.5 months
over 180 mg/l	over 18	over 10	Very hard	30 cycles - 1 month

1. Fill in the water tank with 850 ml of water and 50 ml of citric acid (five teaspoons). Deactivate the oven and wait for approximately 60 minutes.
2. Activate the oven and set the function: True Fan + Steam. Set the temperature 230 °C. Deactivate it after 25 minutes and let it cool down for 15 minutes.
3. Activate the oven and set the function: True Fan + Steam. Set the temperature between 130 and 230 °C. Deactivate it after 10 minutes. Let it cool down and continue with the removal of the tank contents. Refer to "Emptying the water tank".
4. Rinse the water tank and clean the remaining lime residue in the oven with a cloth.
5. Clean the drain pipe by hand in warm water with soap. To prevent damage, do not use acids, sprays or similar cleaning agents.

Cleaning the oven door

The oven door has four glass panels. You can remove the oven door and the internal glass panels to clean them.

**i** The oven door can close if you try to remove the glass panels before you remove the oven door.

⚠ Caution! Do not use the appliance without the glass panels.

1. Fully open the door and identify the hinge to the right side of the door.
2. Push the tightening component until it pulls back.
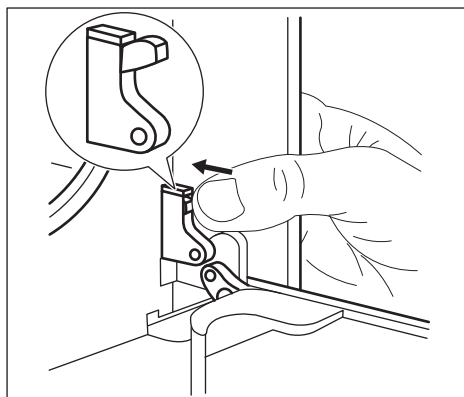
3. Hold the pushed component with one hand. Use a screwdriver with the other hand to lift and turn the right side hinge lever.
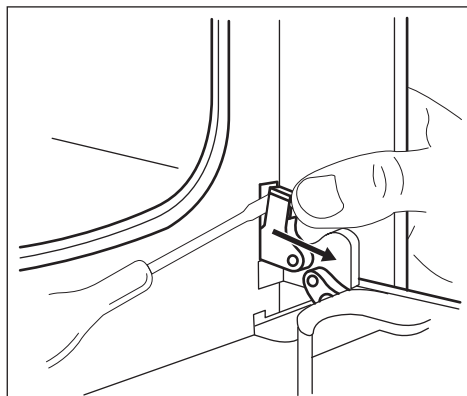
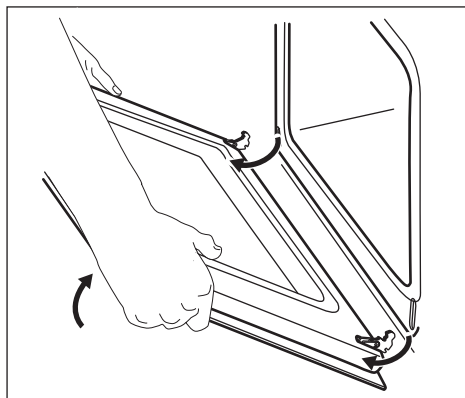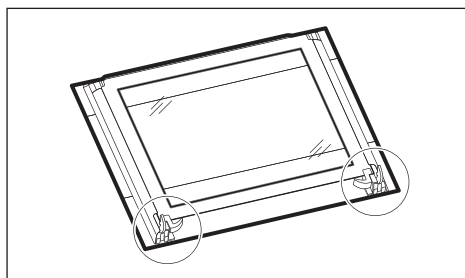4. Identify the hinge to the left side of the door.
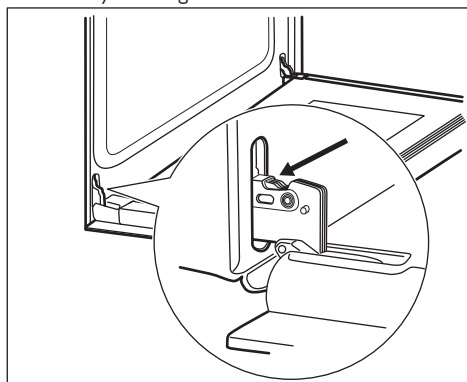
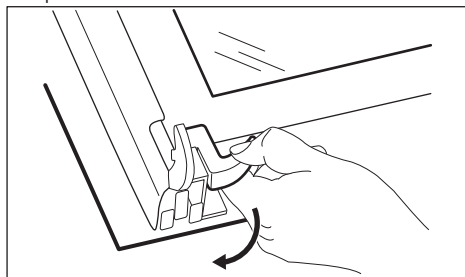5. Lift and turn the lever on the left hinge.
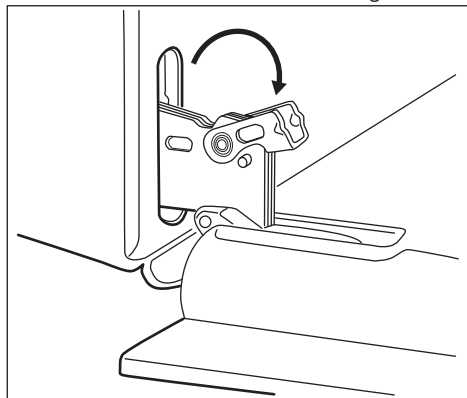
6. Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.
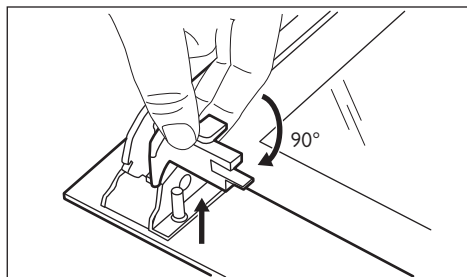

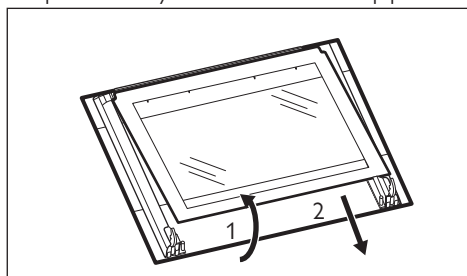7. Put the door on a soft cloth on a stable surface.

8. Release the locking system to remove the glass panels.

9. Turn the two fasteners by 90° and remove them from their seats.

10. First lift carefully and then remove the glass panels one by one. Start from the top panel.

11. Clean the glass panels with water and soap. Dry the glass panels carefully.

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence.

Make sure that you put the glass panels (A, B and C) back in the correct sequence. The middle panel (B) has a decorative frame. The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame (B) on the screen-printing zones is not rough when you touch it.
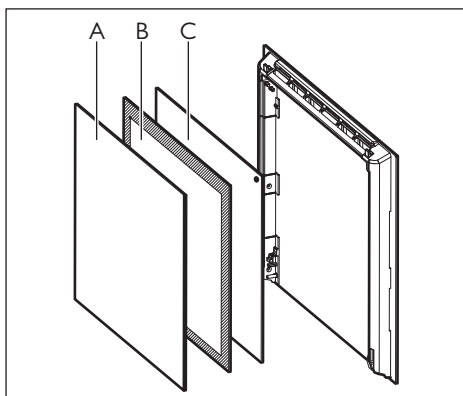
Make sure that you install the middle panel of glass in the seats correctly.
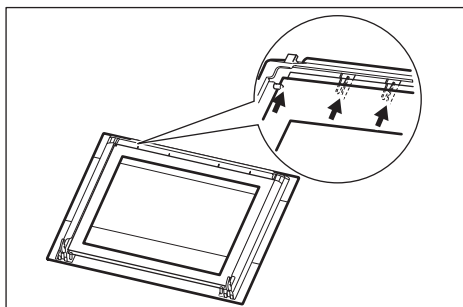
Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

⚠ **Warning! Danger of electrocution! Disconnect the fuse before you replace the lamp.**
The lamp and the lamp glass cover can be hot.

> ⚠️ **Caution! Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.**

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

Troubleshooting

⚠️ **Warning! Refer to Safety chapters.**

What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
There is water inside the oven.	There is too much water in the tank.	Deactivate the oven and wipe the water with a cloth or sponge.
The steam cooking does not work.	There is no water in the tank.	Fill the water tank.
The steam cooking does not work.	Lime obstructs the hole.	Check the steam inlet opening. Remove the lime.
It takes more than three minutes to empty the water tank or the water leaks from the steam inlet opening.	There are lime deposits in the oven.	Clean the water tank. Refer to "Cleaning the water tank".

Problem	Possible cause	Remedy
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The appliance is activated and does not heat up. The fan does not operate. The display shows **"Demo"**.	The demo mode is activated.	1. Deactivate the appliance. 2. Touch and hold ⏻ until the appliance activates and deactivates. 3. Touch and hold ☆ and ⏲ at the same time until an acoustic signal sounds. **"Demo"** goes out.

Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	....
Product number (PNC)	....
Serial number (S.N.)	....

Installation

Building In

Securing the appliance to the cabinet
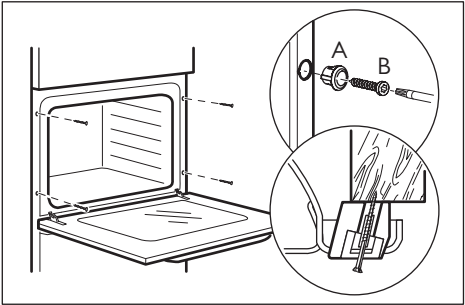
Electrical installation

ℹ The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is supplied without a main plug and a main cable.

Applicable types of cables for Europe:

- Minimum size Cable / flex: 1,5 mm²
- Cable / flex type: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F

Applicable types of cables for UK only

Connection via	Min. size cable / flex	Cable / flex type	Fuse
Oven Control Circuit	2,5 mm²	PVC / PVC twin and earth	15 A min. 20 A min.

Energy efficiency

Product Fiche and information according to EU 65-66/2014

Supplier's name	John Lewis
Model identification	JLBIOS618
Energy Efficiency Index	88.2
Energy efficiency class	A
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle
Energy consumption with a standard load, fan-forced mode	0.75 kWh/cycle
Number of cavities	1
Heat source	Electricity
Volume	72 l
Type of oven	Built-In Oven
Mass	39.7 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**
  – Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
  – Use metal dishes to improve the energy saving.
  – When possible, put the food inside the oven without heating it up.
  – When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.
  – Use the residual heat to warm up other foods.
- **Cooking with fan** - when possible, use the cooking functions with fan to save energy.
- **Residual heat**
  – In some heating functions if a programme with time selection (Duration, End Time) is activated and the cooking time is longer than 30 minutes, the heating elements deactivate automatically 10% earlier. The fan and lamp continue to operate.
- **Cooking with the lamp off** - deactivate the lamp during the cooking and activate only when you need it.
- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting. The display shows the residual heat temperature.

- **Eco functions** - refer to "Heating Functions".

Repairs - after sales service

Your appliance comes with a three year warranty. If it is not working correctly refer to "Troubleshooting". If a fault occurs which you can not resolve through following the advice and information contained within this instruction manual, the next step is to contact John Lewis technical support on:

0844 871 7771

They will give you details for your local service engineer. Before calling out an engineer, please ensure you have read the details under the heading "Troubleshooting".

When you contact your local service engineer you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of fault
4. The purchase date as found on your receipt
5. The model and serial number of the appliance. So that you always have these numbers at hand, we recommend you to make a note of them here:

• Mod.......................................
• P.N.C....................................
• S.N.......................................

IMPORTANT : If you call out an engineer to a fault listed under the heading "Troubleshooting", or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

Spare parts

Always insist on genuine spare parts.

An authorised service engineer should service this product, and only genuine spare parts should be used. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Please contact John Lewis technical support on 0844 871 7771 for assistance

John Lewis, Oxford Street 020 7629 7711

Peter Jones, Sloane Square 020 7730 3434

John Lewis, Brent Cross 020 8202 6535

John Lewis, Kingston 020 8547 3000

John Lewis, Aberdeen 01224 625000

John Lewis, Bluewater 01322 624123

John Lewis, Cambridge 01223 361292

John Lewis, Cardiff 02920 536000

John Lewis, Cheadle 0161 491 4914

John Lewis, Cribbs Causeway 0117 959 1100

John Lewis at home, Croydon 020 8662 4730

John Lewis, Edinburgh 0131 556 9121

John Lewis, Glasgow 0141 353 6677

John Lewis, Home and Leisure, High Wycombe 01494 462666

John Lewis, Leicester 0116 242577

John Lewis, Liverpool 0151 709 7070

John Lewis, Milton Keynes 01908 679171

John Lewis, Newcastle upon Tyne 0191 232 5000

John Lewis, Norwich 01603 660021

John Lewis, Nottingham 0115 941 8282

John Lewis, Peterborough 01733 344644

John Lewis at home, Poole 01202 756020

John Lewis, Reading 0118 957 5955

John Lewis, Sheffield 0114 276 8511

John Lewis, Solihull 0121 704 1121

John Lewis, Southampton 023 8021 6400

John Lewis, Stratford (Opening 2011)

John Lewis at home, Swindon 01793 733180

John Lewis, Trafford 0161 491 4040

John Lewis at home, Turnbridge Wells 01892 506830

John Lewis, Watford 01923 244266

John Lewis, Welwyn 01707 323456

John Lewis electrical appliances are also available in Waitrose Food and Home

Canary Wharf 020 7719 0300

Cheltenham 01242 241425

Rushden 01933 355099

Salisbury 01722 329429

Southend 01702 603403

ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♻. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol 🗑 with the household waste. Return the product to your local recycling facility or contact your municipal office.

$C\,\epsilon$

867310399-B-432014 (Subject to change without notice.)

John Lewis