👁 Getting to know your appliance

 In this chapter, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

In the control panel, you can use the various buttons, touch fields and the rotary selector to set the different appliance functions. The current settings are shown on the display.

The overview shows the control panel when the appliance is switched on with a selected heating type.

1 **Buttons**
The buttons on the left- and right-hand side of the control panel have a pressure point. Press these buttons to activate them.
For appliances that do not have a stainless steel front, these two button touch fields do not have a pressure point.

2 **Touch fields**
There are sensors under the touch fields. Simply touch the respective symbol to select the function.

3 **Rotary selector**
The rotary selector is fitted so that you can turn it indefinitely to the left or right. Press it lightly and move it in the direction required using your finger.

4 **Display**
You can see the current adjustment values, options or notes in the display.

Controls

The individual controls are adapted for the various functions of your appliance. You can set your appliance simply and directly.

Buttons and touch fields

Here you can find a short explanation of the various buttons and touch fields.

Symbol	Meaning	
Buttons		
⏻	on/off	Switching the appliance on and off
▷	Start/Stop	Starting, pausing or cancelling (hold down for approx. 3 secs) an operation

External touch fields

⌛	Timer	Selects the timer
⌔	Childproof lock	Activating and deactivating (hold down for approx. 4 secs) the childproof lock
ⅈ	Information	Display notes
		Hold down (approx. 3 secs) to call up the basic settings
⠸	EcoClean	Selects the "cleaning function" operating mode

Internal touch fields

⊛	4D hot air	Selects the "4D hot air" heating type directly
▭	Top/bottom heating	Selects the "Top/bottom heating" heating type directly
▤	Heating types	Selects the "heating types" operating mode
🌡	Temperature	Selects the temperature in the cooking compartment
🍽	AutoCook	Selects the operating mode for dishes with cooking programmes
⬚	Weight	Selects the weight for the operating mode for dishes
🕘	Time-setting options	Select time-setting options
⌇	Rapid heating	Starts or cancels Rapid heating for the cooking compartment

The touch field, which has a value on the display that can be changed or displayed in the foreground, lights up red.

Rotary selector

You can use the rotary selector to change the adjustment values shown on the display.

In most selection lists, such as the temperature, you have to turn the rotary selector back the other way if you reach the minimum or maximum value. However, for the heating types for example, the first selection follows the last.

Display

The display is structured so that the information can be read at a glance in any situation.

The value that you can currently set is in focus. It is displayed in white lettering and underlined in white. The value in the background is displayed in grey.

Focus	The value in focus can be changed directly without first being selected.
	After starting an operation, either the temperature or the level is always in focus. At the same time, the white line is the heating line and gradually turns red.
Enlargement	As you change the value in focus using the rotary selector, only this value is displayed larger.
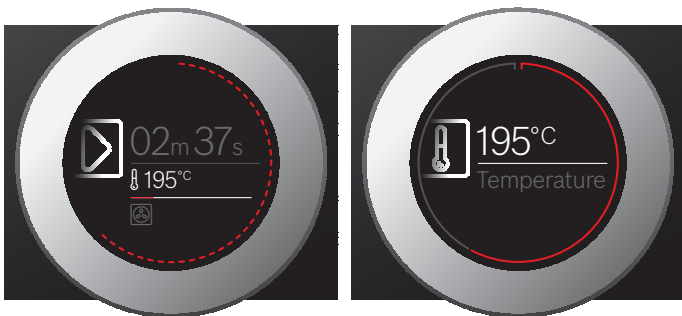
Display ring

The display ring can be found around the outside of the display.

If you change a value, the display ring shows you where you are in the selection list. Depending on the settings area and length of the selection list, the display ring may be continuous or divided into segments.

During operation, the display ring turns red at second-long intervals. After every full minute, the segments turn red again from the beginning. As the cooking time counts down, one segment disappears every second.

Temperature display

After the operation has started, the current cooking compartment temperature is displayed graphically on the display.

Heating line	The white line under the temperature turns red from left to right as the cooking compartment heats up. When you are preheating the appliance, the optimal time to place the food in the cooking compartment is when the line has completely turned red.
	For set levels, e.g. the grill setting, the heating line turns red immediately.
Residual heat indicator	When the appliance is switched off, the display ring shows the residual heat in the cooking compartment. As the residual heat cools down, the display ring becomes darker and disappears completely at some point.

Note: Due to thermal inertia, the temperature displayed may be slightly different to the actual temperature inside the oven.

Operating modes

Your appliance has various operating modes which make your appliance easier to use.

You can find more precise descriptions of these in the corresponding sections.

Operating mode	Use
Heating types → *"Operating the appliance" on page 14*	There are various finely tuned heating types for the optimal preparation of your food.
AutoCook → *"Dishes" on page 28*	There are preprogrammed setting values which are suitable for many dishes.
EcoClean → *"Cleaning function" on page 22*	The cleaning function cleans the cooking compartment almost by itself.

Types of heating

To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

The symbols for each type of heating help you to remember them.

When cooking at very high temperatures, the appliance lowers the temperature slightly after an extended period.

Heating type		Temperature	Use
	4D hot air	30-275 °C	For baking and roasting on one or more levels.
			The fan distributes heat from the ring heating element in the back panel evenly around the cooking compartment.
	Top/bottom heating	30-300 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
			Heat is emitted evenly from the top and bottom.
	Hot air eco	30-275 °C	For gently cooking selected types of food on one level without preheating.
			The fan distributes the heat from the ring-shaped heating element in the back panel around the cooking compartment.
			This heating function is most effective between 125 and 275 °C.
			This heating function is used to measure both the energy consumption in air recirculation mode and the energy efficiency class.
	Top/bottom heating eco	30-300 °C	For gently cooking selected types of food.
			Heat is emitted from above and below.
			This heating function is most effective between 150 and 250 °C.
			This heating function is used to measure the energy consumption in the conventional mode.
	Hot air grilling	30-300 °C	For roasting poultry, whole fish and larger pieces of meat.
			The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Grill, large area	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items for grilling, such as steaks and sausages, for making toast, and for cooking au gratin.
			The whole area below the grill element becomes hot.
	Grill, small area	Grill settings: 1 = low 2 = medium 3 = high	For grilling small amounts of steaks or sausages, for making toast, and for cooking au gratin.
			The centre area under the grill heating element becomes hot.
	Pizza setting	30-275 °C	For preparing pizza and dishes which require a lot of heat from underneath.
			The bottom heating element and the ring heating element in the back panel heat up.
	Slow cooking	70-120 °C	For gentle and slow cooking of seared, tender pieces of meat in ovenware without a lid.
			The heat is emitted evenly from the top and bottom at low temperatures.
	Bottom heating	30-250 °C	For cooking in a bain marie and for the final baking stage.
			The heat is emitted from below.
	Defrosting	30-60 °C	For gently defrosting frozen food.
	Keeping warm	60-100 °C	For keeping cooked food warm.
	Preheating ovenware	30-70 °C	For preheating ovenware.

Default values

For each heating type, the appliance specifies a default temperature or level. You can accept this value or change it in the appropriate area.