

Conditions of guarantee

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


For your information...

Please read this manual carefully before using your cooker. It contains important safety advice; it explains how to use and look after your appliance so that it will provide you with many years of reliable service.

If a fault develops with your appliance, please consult chapter "What to do if trouble occurs". You can often fix minor problems yourself, without having to call in an engineer.

Please keep this manual in a safe place and pass it on to new owners for their information and safety.

The following symbols are used in this operating manual:

 The warning triangle warns of possible health hazards. It also warns of a risk of damage to the appliance.

 Stands for useful hints and tips.

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Your appliance at a glance

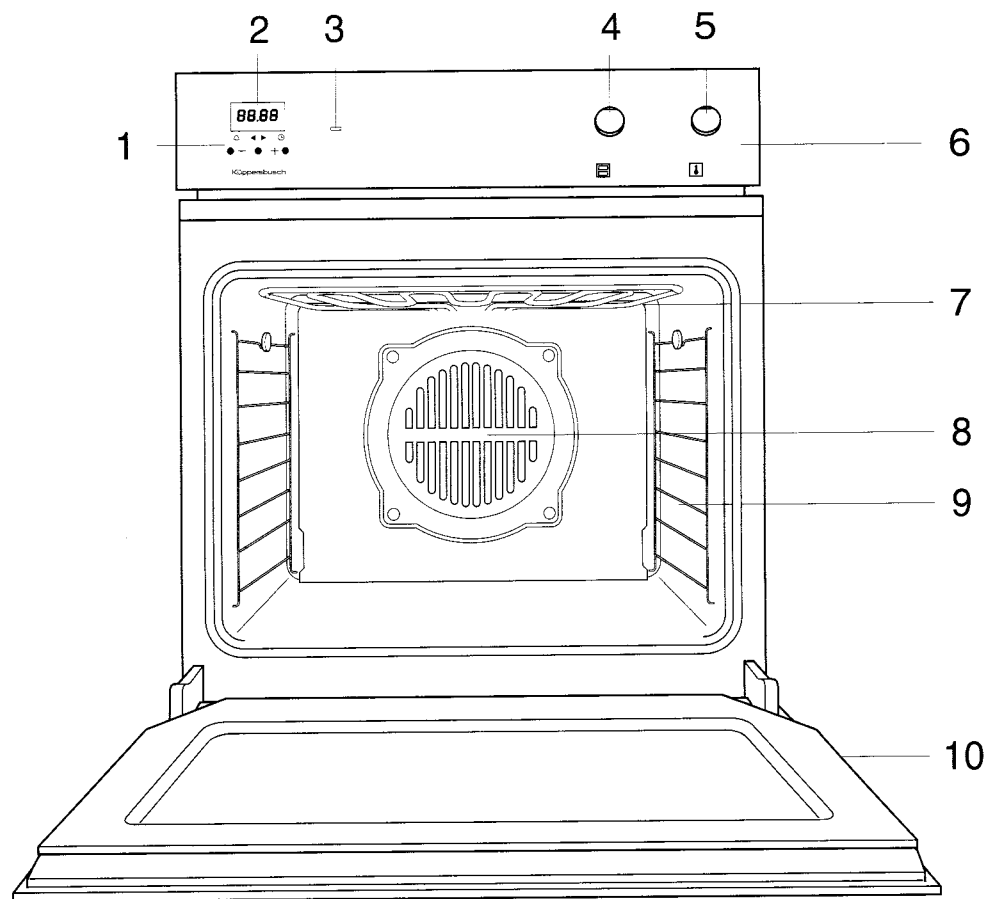
- 1 Control buttons for the minute minder
- 2 Display of the minute minder
- 3 Heating-up indicator (red)
- 4 Mode selector
- 5 Temperature control
- 6 Control panel
- 7 Fold-down grill (top heat and grill)
- 8 Hot air fan
- 9 Rack levels
- 10 Oven door

Accessories supplied:

- Roasting grid
- Baking tray (enamel)
- Drip pan

Optional accessories:

- Grilling rack with lifter (acc. No. 125)
- Pizza stone (acc. No. 145)
- Gridiron (acc. No. 124)
- Roasting tray (acc. No. 441)
- Enamel baking tray (acc. No. 541)
- Aluminium baking tray (acc. No. 542)



Safety instructions



Connection and operation

- Only KÜPPERSBUSCH built-in hobs were designed and tested for use above a Küpperbusch fitted oven. No other hobs may be used.
- Fitting a mains socket, repairing and servicing the appliance are jobs that should be left to a qualified electrician according to valid safety regulations. For your own safety, do not allow anyone other than a qualified service technician to install, service or repair this appliance.
- Do not switch the appliance on until it has been installed!
- The surface of the oven becomes hot in use. Always make sure that children are kept well away!
- Make sure that trailing leads for kitchen appliances cannot become trapped in the oven door.
- Never use steam and/or pressure cleaners to clean the oven! Damage caused to your appliance by cleaning it this way can make it **lethally dangerous**.
- The appliance is designed solely for the preparation of food in the home.

Oven

- When carrying out repairs and replacing oven light bulbs, the cooker must be disconnected from the mains (switch off the fuse!).
- Never keep items in your oven that could be hazardous if the oven is accidentally switched on.
- Take special care when working in the hot oven and always use an oven cloth, oven gloves or similar protection.
- Be careful opening the door when the oven is hot; don't lean over the open door straight away. Hot air and steam are released when you open the door.
- The oven door must form a good seal when closed. If the hinges or the door glass are damaged, do not use the oven until it has been repaired and checked by a service engineer.
- If the oven door is to get less hot (e.g. when you have little children in your household), the KÜPPERSBUSCH Customer service can offer you a solution.
- A damaged door seal must be replaced. Do not use the oven if the door seal is damaged.
- Always close the oven door tightly when cooking food in the oven.
- Keep food at a distance of at least 5 cm from the grill and top heat.

Before using the appliance for the first time

Disposing of the packaging and your old appliance

Please dispose of the packaging that came with your appliance in an environmentally friendly way.

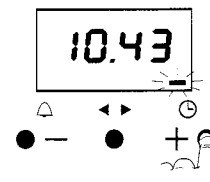
If you bought your appliance in Germany, the dealer who sold it to you will take the packaging back for recycling. Recycling in this way saves on resources and cuts down on waste. Your old appliance still contains useful raw materials. Take your old appliance to a recycling collection point. Please make your old appliances unserviceable before disposing of it, to prevent it from misuse.

Setting the clock

👉 **The oven will not function until the clock is set.**

The clock must be set before the oven is used and whenever power has been disconnected to the appliance. If the clock is not set, a dash flashes in the bottom right-hand corner of the display.

- Set the desired time with the “+” and “-” keys. The clock starts after a few seconds and the flashing dash disappears.



Initial cleaning

- Remove packaging and non-essential components.
- We recommend that you **clean your oven** before using it for the first time. Clean the drip pan, gridiron etc. using a damp cloth and a little detergent.
- **Heat the oven.**
Close the oven door.
Heat up the oven with Top/Bottom heat at 250 °C for 60 minutes.
Make sure that the kitchen is well ventilated during this time.

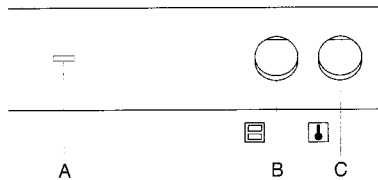
Using your oven

General Information

- ⚠ Please note the safety instructions on page 19!
- ⚠ **Attention. Risk of overheating!** Do not cover the bottom of the oven with aluminium foil and do not place pots or pans directly on the bottom of the oven! This will trap heat and damage the enamel surface.

Controls and displays for the oven

- A Heating-up indicator
 B Mode selector
 C Temperature control



Symbols and operating modes:

| Symbol | Operating mode | Intended for |
|--------|--|---|
| 0 | Off | |
| ≡ | Top/Bottom heat | preheating, baking and roasting on one level |
| ↻ | Cold air convection | without temperature setting, for gently defrosting and cooling food. |
| ↻ | Hot air convection | with temperature setting, for roasting, baking and cooking on several levels, making preserves, pizza. |
| ⌋ | Grill | grilling small portions. Position the pieces of meat in the centre of the gridiron. |
| ⌋ | Large area grill | grilling larger portions such as steaks, fish and sausages, but also for browning toast dishes and gratins. |
| ⌋ | Large area grill and recirculating air | baking and roasting on one level and gratins |
| ≡ | Bottom heat | prebaking very moist cake |
| ⌋ | Grill and bottom heat | roasting in a pan |

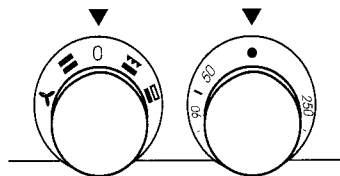
Turning the oven on and off

Selecting the operating mode:

- Turn the mode selector (the switch on the left) to the right.

Selecting the temperature:

- Turn the temperature selector (the switch on the right) to the right.



Turning the oven off:

- Turn both switches to the “0” position.

Heating-up indicator and pilot light

The heating-up indicator on the control panel will light up while the appliance is heating up and will go out as soon as the set temperature has been reached. It also comes on during operation when the oven is heated to maintain the temperature you want.

The pilot light lights up when you have selected an operating mode – the oven is operating.

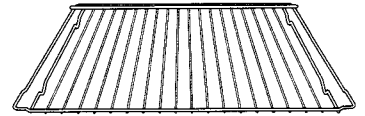
Oven trays

Baking trays

- Lift them slightly before taking them out of the oven. When you put them back in the oven, make sure that the sloping edge of the tray is pointing towards the oven door.
- Slide the drip pan and baking tray with the two slots right to the back of the oven.

Gridiron

- The crossbars on the racks should point towards the back of the oven (away from you).

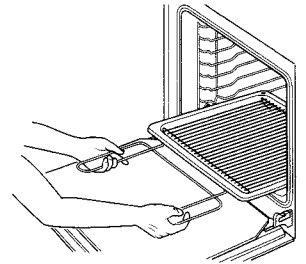


Drip pan

For baking moist cakes and as receiver for roasting and grilling we recommend the use of the drip pan.

Grilling rack with lifter to insert in the drip pan (accessory)

- The grilling rack is inserted in the drip pan. Its lifter allows you to remove both the tray and the drip pan together from the oven. The drip pan remains in place to catch any drips.



Splash guard roasting tray (accessory) for roasting and grilling

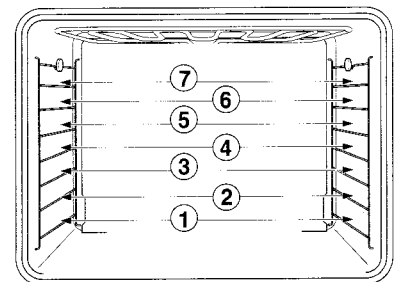
- The roasting tray is inserted in the drip pan and prevents the fat from splashing out of the drip pan.

Rack levels

There are 7 rack levels in the side racks. These are numbered from 1 to 7, from bottom to top.

Side racks

Rack level 1 is the lowest possible level.







Pre-heating

- ☞ Top and bottom heat require the oven to be preheated.
- ☞ Do not insert food for roasting or baking into the oven until fast preheating is over.
- Close the oven door.
- Then set the mode selector to the required operation mode.
- Set the desired temperature. The heating-up indicator comes on.
- Put the food into the oven as soon as the heating-up indicator goes off.


Roasting

- ☞ Use the drip pan and the gridiron.
- Only cook meat or fish in the oven if the item weighs over 1 kg.
- Cooking time depends on the type of meat, its quality and its thickness. To measure the joint, lift it slightly, as a joint tends to compress under its own weight.
- A layer of fat around the joint can double the cooking time.
- If you are cooking a number of small pieces of meat or poultry in the oven, increase the cooking time by about 10 minutes for each additional piece. For example, the time needed to roast a chicken is normally about 60 minutes. To cook 2 chickens, cook for 65 to 75 minutes.
- ☞ Be sure to follow the guidelines for shelf positions.


Rack levels (count from bottom!):

| | | |
|--|----------------------|--|
| Hot air convection  | | Drip pan: rack level 2 Gridiron: rack level 3 |
| Top/Bottom heat  | | Drip pan: rack level 2 Gridiron: rack level 3 |
| Large area grill with recirculating air  | thin slices of meat | Drip pan: rack level 2 Gridiron: rack level 3 |
| | thick slices of meat | Drip pan: rack level 2 Gridiron: rack level 3 |
| Grill with bottom heat  | | Gridiron: rack level 1 or 2 |


Roasting on the gridiron

- You can cook large roasts directly in the drip pan or on the gridiron with the drip pan inserted underneath (e.g. turkey, goose, chickens or knuckles).
- Turn the roast after 2/3 of the cooking time unless you are using the hot air convection mode .

Roasting in a pan (oven)

- ☞ Select the grill/bottom heat mode  at 160 °C to 200 °C.
- We recommend that you roast leaner types of meat in a covered roasting pan (e.g. roast veal, braised beef or frozen meat) to retain the meat's juices.
- You can use any type of heat-resistant pan (stainless steel, enamel, cast iron or glass) as long as it does not have a plastic or wooden handle.
- If you use a cooking brick, follow the manufacturer's instructions.





We recommend the following procedure:

- Rinse the pan with water or grease it lightly.
- Season the meat as required and place in the pan. Put the lid on the pan and place the pan onto the gridiron in the cold oven.
- Select Grill/Bottom heat  and set the temperature to between 160 and 200 °C.

Make your gravy in the usual way.


Guidelines for roasting

The recommended temperatures for the preferred operating modes are **highlighted**.

| Type of meat | Hot air convection | Top heat/Bottom heat | Large area grill with recirculating air | Grill with bottom heat | Roasting time |
|---------------------------|--|---|---|---|----------------------------------|
| |  |  |  |  | |
| Temperature in °C | | | | | per cm thickness of meat in min. |
| Joint of beef | 160 | 170-180 | | 180-200 | 18 |
| Roastbeef | 180 | 190-210 | 180-200 | | 8-10 |
| Fillet steak | 180 | 190-210 | 190-210 | | 8-10 |
| Veal | 150-160 | 170-180 | | 160-180 | 10-12 |
| Roast pork | 160 | 170-190 | 170-180 | 180-200 | 12-15 |
| Roast pork with crackling | 160 | 170-180 | 160-180 | 180-200 | 12-15 |
| Gammon | 160 | 170-180 | | 160-180 | 8-10 |
| Game | 160 | 170-180 | | 180-200 | 12-15 |
| Wild boar | 160 | 170-190 | | 180-200 | 12-15 |
| Fillet of game | 180 | 190-210 | 180-200 | | 8-10 |
| Lamb | 160 | 170-180 | | 160-180 | 12-15 |
| Duck | 160 | 170-180 | 160-180 | 180-200 | 12-12 |
| Goose | 160 | 170-190 | 170-180 | | 12-14 |
| Turkey* | 160 | 170-180 | 160-170 | | 10-12 |
| Chicken | 160 | 180-200 | 180-190 | | 8-10* |
| Whole fish | 180 | 180-190 | 180-200 | | 8-10 |


* whole chicken 45-60 minutes

Hot air convection 


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

Rack levels:

- 1 tray: 4th rack level from the bottom
- 2 trays: 3rd and 6th rack levels from the bottom
- 3 trays: 1st, 3rd and 6th rack levels from the bottom


- If you are baking several cakes in baking tins at the same time, add about 5 to 10 minutes for each additional tray used.
- You can take out one baking tray at a time if you wish, and leave the others to continue baking.
- Bake with Hot air convection  at a temperature of 160 °C. If there are no instructions for baking with Hot air convection in your recipe.
- **Important:** Baking cakes with a moist fruit topping generates a lot of excess moisture. Never bake more than two of this kind of cake at the same time.

Top/Bottom heat 

 Preheating - baking on one level

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

Grill with bottom heat 

 Baking on one level




- Suitable for flat biscuits, pastries or cakes which are to turn out quite brown on top (e.g. crumble cake, 2nd rack level from the bottom, baking time approx. 30 minutes).

The table on page 23 contains a selection of cakes etc., the necessary temperatures, cooking times and rack levels.



- A temperature range is given, since the optimum temperature depends on the recipe you are using for the dough and the size and shape of the item you are baking.
- We recommend that you use the lower temperature to start with, increasing it only if you want a deeper brown or if baking is taking too long.
- If you are not sure how to bake your own recipes, select a similar one from the table and use the temperatures and baking times as a guide.
- Food that is dissimilar in height will brown differently at the beginning. Please do not change the temperature setting, because this will even itself out as baking continues.

Guidelines for baking



The recommended temperatures for the preferred operating modes **are highlighted**. Please refer to the notes on the table on p. 22!

| Cakes | Hot air convection  | | Top/Bottom heat  | | Grill with bottom heat  | | Baking time |
|---|--|-------------------|---|-------------------|--|-------------------|-------------|
| | Rack level | Temperature in °C | Rack level | Temperature in °C | Rack level | Temperature in °C | in minutes |
| Cake mixture | | | | | | | |
| Gugelhupf | 2 | 150-160 | 2 | 170-180 | | | 50-65 |
| Tin cake | 2 | 150-160 | 2 | 170-190 | | | 50-70 |
| Madeira cake | 2 | 150-160 | 2 | 160-180 | | | 60-70 |
| Gateaux and flans | 2 | 150-160 | 2 | 170-180 | | | 40-60 |
| Flan bases | 3 | 170-180 | 3 | 180-200 | | | 20-30 |
| Fine fruit flans | 3 | 150-160 | 2 | 170-180 | | | 45-60 |
| Small biscuits | 4 | 150 | 5 | 170-180 | | | 15-30 |
| Large flat cakes: | | | | | | | |
| with a dry topping | 4 | 150-160 | 3 | 180-190 | | | 25-35 |
| with a moist topping | 4 | 160-170 | 3 | 170-180 | | | 35-50 |
| Kneaded dough | | | | | | | |
| Flan bases | 3 | 170-180 | 3 | 180-200 | | | 25-35 |
| Cheese cake | 2 | 140-150 | 1 | 160-170 | | | 70-100 |
| Small biscuits | 4 | 140-150 | 5 | 180-190 | | | 15-35 |
| Large flat cakes: | | | | | | | |
| with a dry topping | 4 | 150-160 | 3 | 180-190 | | | 25-35 |
| with a moist topping | 4 | 160-170 | 2 | 170-180 | | | 30-50 |
| Yeast dough | | | | | | | |
| Gugelhupf | 2 | 150-160 | 2 | 175-180 | | | 40-65 |
| Yeast cake | 3 | 150-160 | 2 | 175-180 | | | 40-50 |
| Rich sweet bread (preheated) | 3 | 150-160 | 2 | 175-180 | | | 50-70 |
| Small biscuits | 4 | 140-150 | 5 | 180-200 | | | 15-30 |
| Large flat cakes: | | | | | | | |
| with a dry topping | 4 | 150-160 | 4 | 175-180 | | | 30-40 |
| with a moist topping | 4 | 160-170 | 4 | 170-180 | | | 30-50 |
| Sponge cake | | | | | | | |
| Gateaux and flans | 4 | 150-160 | 3 | 175-180 | | | 20-35 |
| Rolls | 4 | 170-180 | 3 | 180-200 | | | 12-15 |
| Egg white baking | | | | | | | |
| Meringue | 4 | 80-90 | 5 | 100-120 | | | 80-120 |
| Cinnamon stars | 4 | 100-120 | 5 | 120-140 | | | 20-40 |
| Macaroons | 4 | 100-120 | 5 | 120-140 | | | 20-50 |
| Other doughs | | | | | | | |
| Puff pastry | 4 | 170-180 | 4 | 190-210 | | | 15-30 |
| Puff pastry made with leavened dough | 4 | 170-180 | 4 | 190-210 | | | 30-40 |
| Puff pastry made with curd cheese | 4 | 160-180 | 4 | 180-200 | | | 30-40 |
| Choux pastry | 4 | 170-180 | 4 | 190-210 | | | 30-40 |
| Dough made with curd cheese and oil | 4 | 150-160 | 3 | 170-180 | | | 30-40 |
| Honey cake | 4 | 140-150 | 3 | 170-180 | | | 20-35 |
| Bread and pizza | | | | | | | |
| White bread and sour dough (preheat: 230 in °C prebake: 10 min. 230 °C) | | | 2 | 180 | | | 50-80 |
| Bread made with yeast/white bread | 2 | 180 | 2 | 200 | | | 25-50 |
| Pizza (preheat at 250 °C) | | | | | 1 | 250 | 10-15 |

Defrosting without cooking

- ☞ Set the operating mode to Cold air convection  (Hot air convection without temperature setting). The heat of the oven light will warm up the oven - perfect for gentle defrosting.
- ☞ When defrosting ready-to-serve meals, follow the instructions on the pack.
 - Remove the frozen food from the packaging, place it in a dish and insert into the oven with the rack on the third rack level from the bottom.
 - Set the mode selector to  and the temperature control to "0" (resp. the instructions of the producer).

Preserving

- ⚠ Attention!** Do not use jars with twist-off[®] lids that have been used before. Under certain conditions, the jars could explode!
- ☞ The standard type of preserving jar with a rubber seal and glass lid, or standard jars with a twist-off[®] lid, (but only with new lid) are suitable. Metal cans are not suitable.
- ☞ Do not pour water into the drip pan! This will create large amounts of steam that will escape with some force as soon you open the door. Place a cup of water in the drip pan - not directly on the bottom of the oven!
- ☞ Set the operating mode to Hot air convection 
 - Use only fresh ingredients and stick to standard recipes.
 - Preserve a maximum of 6 one-litre jars at a time.
 - Use only jars of the same height. Fill them 3/4 full, using the same ingredients in each.
 - The jars should not touch each other.
 - Place the drip pan on the 1st rack level from the bottom.
 - Place a cup of water in the drip pan.
 - Select Hot Air Convection  at 160 °C and observe preserving process. After 10 to 20 minutes (jars with a capacity of 1 l) the liquid in the jars will start to bubble, usually in the jar on the front right first.




Fruit

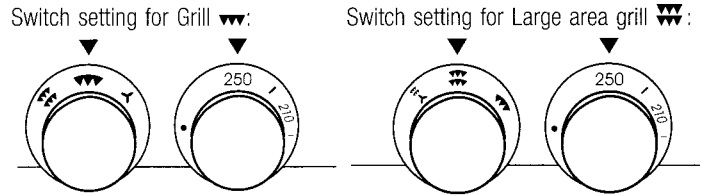
- Now switch off the oven. Allow the jars to stand in the closed oven for another 30 minutes. If you are preserving more delicate fruit like strawberries, reduce the standing time to around 15 minutes.



Vegetables and meat

- When the liquid starts to bubble, turn the oven down to 100 °C and allow to simmer for a further 30 to 60 minutes.
- Then switch off the oven and let the jars stand in the closed oven for another 30 minutes.




Grilling

- ⚠ Always close the oven door when grilling!
 - 👉 We recommend to insert a drip pan or the baking tray under the gridiron to collect dripping fat.
 - 👉 Set the operating mode Grill  for small portions or Large area grill  for large portions.
- Set the temperature control to . **Exception!** With larger roasts it is better to select a temperature between 200 and 250 °C so that the roast does not burn.



- Preheat the oven for 5 to 10 min.
- Place the food on the gridiron.
- Push the drip pan into the 3rd or 4th rack level and the gridiron into the rack level as per the table.
- Select Grill  or Large area grill .
- Set temperature control to 250 °C.
- Close the oven door.

Guidelines for grilling

| Type of meat | Rack level | Grill  | | Large area grill  | | Large area grill with recirculating air  | | Temperature in °C |
|------------------------|------------|---|----------|--|----------|---|----------|-------------------|
| | | 1st side | 2nd side | 1st side | 2nd side | 1st side | 2nd side | |
| | | in minutes | | | | | | |
| Pork chop/cutlet | 7 | 12-15 | 7-9 | 15-17 | 7-8 | | | |
| Pork fillet | 6 | | | | | 10-12 | 8-10 | 180 |
| Frying sausages | 6 | 6-10 | 4-6 | 8-10 | 6-8 | | | |
| Kebab | 4 | | 5-6 | 14-16 | 10-12 | 10-15 | 8-10 | 180 |
| Rissoles | 5 | 10-12 | 6-8 | 12-15 | 8-10 | 10-15 | 5-7 | 230 |
| Beef fillet | 7 | 5-7 | 3-5 | 7-8 | 5-6 | | | |
| Roast beef fillet | 7 | 6-8 | | 8-9 | 6-7 | | | |
| Veal cutlet | 6 | 7-10 | 2-3 | 9-11 | 7-9 | | | |
| Veal steak | 7 | 6-9 | 4-5 | 8-10 | 6-8 | | | |
| Slices of liver | 7 | 3-5 | 4-6 | 5-6 | 3-5 | | | |
| Lamb chop | 6 | 10-12 | 6-8 | 12-14 | 8-10 | | | |
| Chicken halves | 4 | | 8-10 | 20-25 | 20-25 | 18-20 | 13-15 | 190 |
| Chicken drumstick | 5 | | 16-18 | 18-20 | 15-18 | 12-15 | 8-10 | 190 |
| Fish fillet | 6 | 6-7 | 8-10 | 10-12 | 8-10 | | | |
| Trouts | 4 | 4-7 | | 14-16 | 8-10 | | | |
| Toast | 6 | 2-3 | 3-4 | 3-4 | 3-4 | | | |
| Topped slices of toast | 5 | 6-8 | 6-10 | 8-12 | | | | |

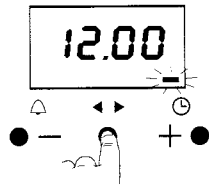
The electronic minute minder with switch-off function

Setting the clock

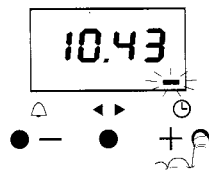
The clock must be set before first using the oven or after a loss of power (mains). The oven will not function until the clock is set. If the clock is not set, a dash flashes in the bottom right-hand corner of the display.

Would you like to change the preset time? Proceed exactly as follows.

Press the middle button twice. A dash flashes on the right-hand side of the display.



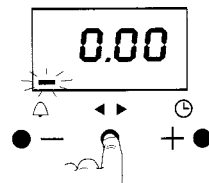
Immediately set the desired time with the "+" and "-" keys. The clock starts after a few seconds and the flashing dash disappears.



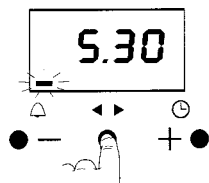
Adjusting the minute minder

If the oven is switched on the minute minder has a switch-off function: If the minute minder runs down the oven switches off. If the oven is not operating the minute minder can be used as "reminder".

Press the middle button once. A dash flashes on the left-hand side of the display, "0.00" appears in the display.



Use "+"/"-" to set the time in hours and minutes. After a short time the dash comes on permanently and the preset time starts to run.



After the time has run down a signal rings and the oven switches automatically off. "0.00" appears in the display and the dash flashes.

Press one of the keys to turn off the signal. The oven is switched on again.

If the signal is not turned off it stops after approx. 2 min. by itself. The oven stays off until you convert the oven into the normal mode by pressing one of the two keys.

Cleaning and maintenance

You should carefully read this chapter before you use your appliance the first time. If cleaned correctly and looked after regularly the appliance will remain beautiful and clean for many years. The following tips will help you to clean and care for your oven's various surfaces gently but thoroughly.

⚠ Never wipe an open grill socket! No water or oven spray may enter it!

For all surfaces

⚠ Do not, under any circumstances, use steam or pressure cleaning machines to clean the appliance! Damage caused to your appliance by cleaning it this way can make it **lethally dangerous**.

⚠ Risk of burning! Make sure the appliance has cooled down before cleaning.

⚠ Please follow the instructions provided with the cleaning agents you plan to use.

Clean the oven each time you use it. Dirt left will burn into the surface next time you use it. These burned on residues can sometimes be impossible to remove completely.

To clean an oven that is not very dirty, use a damp cloth, a soft brush or a soft sponge and a weak solution of detergent and warm water. Always rinse the surfaces with cold water to remove all traces of detergent. Detergent residues can cause discoloration and blotches. Wipe dry afterwards.

The following pointers will help you to carry out a more thorough cleaning of the various parts of your oven.

VSR O-FIX-C is perfect for the cleaning of glass ceramic, enamel and the coated inside of the door. This cleaning powder is available from KÜPPERSBUSCH Customer service.

Do not use any

- aggressive or bleach-based cleaning agents that contain active oxygen, chlorine or other caustic substances.
- abrasive cleaning or scouring agents, such as steel wool, soap-impregnated steel wool, stiff brushes, metal or plastic sponges or any similar cleaners with an abrasive surface.

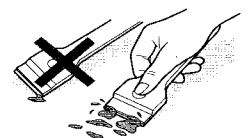
Removing fat and grease deposits

First, soak any heavy deposits to loosen them. A wet cloth is ideal. This will make them easier to remove later.

Information about the cleaning scraper

⚠ Caution! Risk of cutting! The blade of the cleaning scraper is very sharp! Always hold the cleaning scraper flat to the surface and push the grease away from you.

⚠ Do not scratch the surface with the edge of the scraper and take care not to damage the sealing with the edge.



Suggestions on the use of oven sprays

- ⚠ Please follow the manufacturer's instructions carefully.
Oven sprays attack aluminium, paint and plastic!

For environmental reasons you should not use oven spray at all. If you nevertheless want to use it, only spray it in the oven interior and on enamel baking trays.

Enamel

Oven interior, front, baking trays, drip pan

Some plastic sponges with abrasive side can be used. Some products do however contain grains in the abrasive side of the sponge which can cause scratches.

Carefully test a small area that is out of sight.

- ☞ The type of scraper normally used for glass-ceramic surfaces is suitable for removing heavy dirt.
- ☞ To thoroughly clean your appliance, we recommend you use VSR O-FIX-C. Oven spray may also be used.

Stainless steel

Door front, control panel, stainless steel hob

- ⚠ Stainless steel is very easy to scratch!
Do not use a scraper!

- ⚠ Remove any calcium, grease or starch deposits right away. They will stain the surface!

We recommend that you use a proprietary stainless steel cleaner.

We recommend cleaning the stainless steel surfaces weekly with a proprietary stainless steel cleaner. This will create a protective film that protects the surfaces from discoloration.

Glass

Door interior – coated glass

- ⚠ Avoid using oven spray if you can. If used regularly, an oven spray will attack the coated surface of the glass.

The type of scraper normally used for glass-ceramic surfaces is suitable for removing heavy dirt.

- ☞ We recommend VSR O-FIX C or glass cleaner for thorough cleaning.

Door front, control panel

- ☞ Clean the **oven front** with a weak solution of detergent and warm water, using a damp cloth or a soft sponge. Glass cleaner may be used.

Door sealing

- ☞ Remove the door seal when you clean the oven, to prevent dirt from collecting under the seal. See "Replacing the door seal" on page 29.

If the seal is dirty, use some washing-up liquid or wash it in the dishwasher.

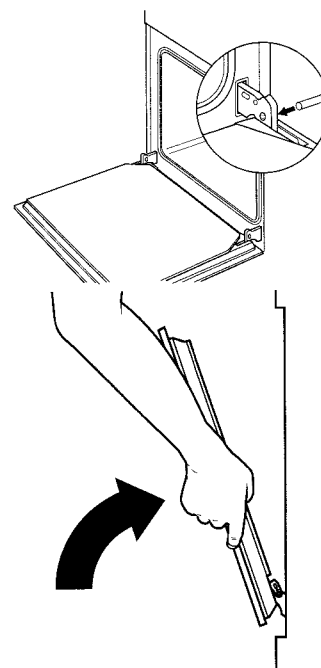
Knobs

Clean the knobs with a weak solution of detergent and warm water, using a damp cloth or a soft sponge.

Removing and refitting the oven door

Removing the oven door

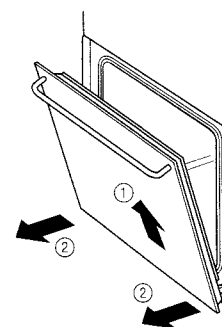
- Open the oven door as far as it will go.
- Insert the locking pins enclosed into the drilled holes of the door hinges.



- Grasp the oven door at both sides and lift it up until it is nearly closed.

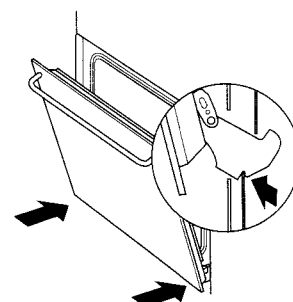
- Gently lift the door and pull the hinges forward away from the door opening.

- ⚠ Important! Risk of injury!
Do not pull the locking pins out of the drilled holes. The hinge is under tension. It must also be under tension on installation. Once the pins have been removed it is no longer possible to tension and secure the hinge.

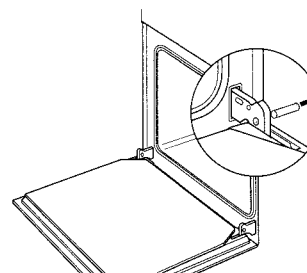


Refitting the oven door

- Grasp the oven door at both sides and slide the hinges into the openings on the oven. The hinge will click into place.
- Slowly open the oven door until it is fully open.

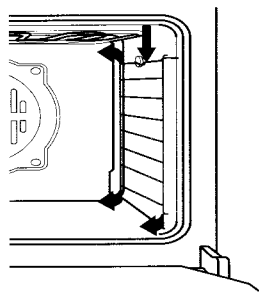


- Remove the locking pins from the drilled holes of the door hinges again.
- Close the oven door.



Removing the side racks.

- Press down the rod of the top rack level and tilt the rack inwards.
- Firstly unhook the side rack at the front on the bottom and then at the back.
- Remove the side racks.



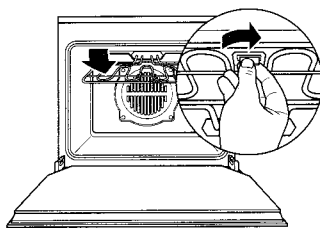
Refitting the side racks

- Firstly hook the side rack in at the back and then at the front on the bottom.
- Press down the rod of the top rack level and tilt the rack towards the wall of the oven until the top rod locks into place.

Folding heating element down/up

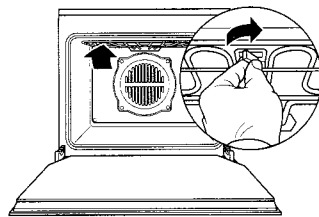
Folding heating element (top heat/grill) down

- Open lock and fold heating element down.



Folding heating element up

- Fold heating element up and close again with the lock.



What to do if trouble occurs...

⚠ Repairs must be carried out by a qualified service engineer!

But there are some problems that you can fix yourself. First check whether there has been any operating error. Repairs during the guarantee period are chargeable, if they are caused by user error or non-observance of the following instructions.

| Fault | Cause | Remedy |
|--|---|--|
| Not possible to switch off the oven. | Faulty electronic component. | Switch off at the mains; call Customer service. |
| Oven does not heat up. | Blown fuse. | Check and replace fuse. |
| | Mode selector and/or oven temperature control has not been switched on. | Set mode selector and temperature control as required. |
| Oven light no longer works. | Blown lamp. | Change the bulb. |
| Oven door glass cracked. | | Switch off the appliance; call Customer service. |
| Door seal damaged. | | Fit a new seal. |
| Fruit juice or egg white stains on enamel parts. | Moist cake or meat juices. | Harmless changes in the enamel, cannot be remedied. |

Replacing the oven lamp

⚠ **Caution: danger of electric shock!** Disconnect the oven from the mains before you open the oven lamp cover. Switch off or pull out the fuse!

⚠ Allow the appliance and the lamp to cool before changing the lamp. If the oven has been used recently, the lamp will be hot!

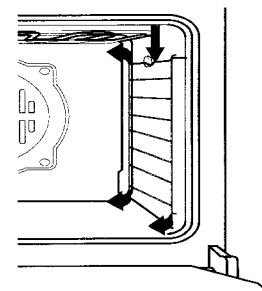
Type: 25 W, 230/-240 V, socket: E14

Important: bulbs must be heat-resistant up to 300 °C!

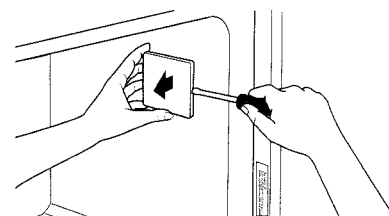
These lamps are available from KÜPPERSBUSCH Customer service or from your dealer.

Changing the light bulb

- Unhook the rack as described.



- Carefully lever out the glass cover with a screwdriver.



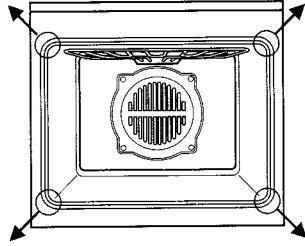
- Remove the faulty light bulb and screw in the new one.
- Replace the glass cover.

Replacing the door seal

⚠ Do not use the oven if the door seal is damaged or missing!
If the seal is damaged, or if it can no longer be cleaned, it must be replaced.
New seals are available from KÜPPERSBUSCH Customer service.

Unhooking the seal

- To remove the seal, start by carefully unhooking it at each corner.



Fitting a new seal

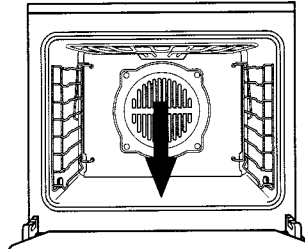
- Insert the new seal one corner at a time into the oven front.
Take care not to bend the hooks out of shape!

Model identification plate

Should you need to contact Customer service or order spare parts, always quote the information printed on the model identification plate.

The oven's identification plate is located just in the bottom inside the oven and is visible when the door is open.

- Make a note of this information before you consult Customer service.



| | | | | | | | | | | | | |
|-------------------------------|--|--|--|--|--|--|--|--|--|--|--|--|
| Oven production number | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Oven model type | | | | | | | | | | | | |
| | | | | | | | | | | | | |

You will find the rating label for the hob on the front page of the cooking surface assembly instructions.

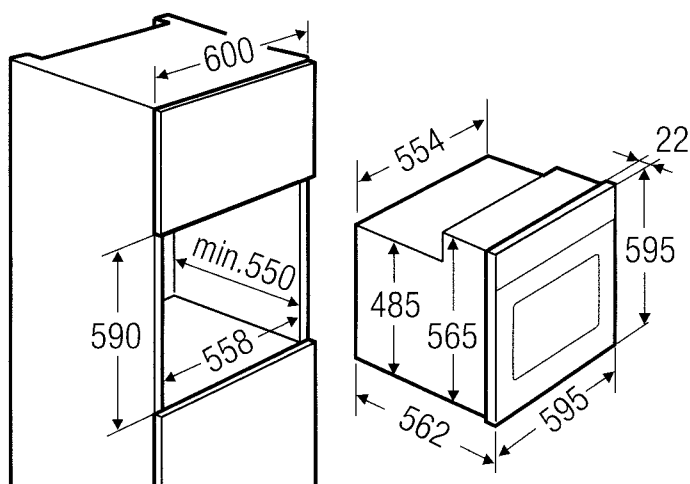
Installation instructions for fitter

- Only KÜPPERSBUSCH built-in hobs were designed and tested for use above a Küpperbusch fitted oven. No other hobs may be used.
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- When installing the appliance, carrying out repair work, or replacing the oven light bulb, always disconnect the appliance from the mains. Unplug the appliance or disconnect fuse.
- Ensure that all live connections are safely insulated when installing the oven.
- The appliance is supplied ready to plug in. It should be connected only to a properly protected wall socket. Installing and wiring a socket or replacing the connection cable should only be performed by an electrician and in observance of the relevant regulations.
- If the socket is inaccessible after the installation, safety regulations require that an all-pole isolator with a contact opening of at least 3 mm be used on the installation side.
- The socket for plugging in the unit must be outside the installation space.
- The kitchen unit for the oven must be capable of withstanding temperatures of up to 100 °C. This applies particularly to veneers, plastic coatings, adhesives, paint and varnishes. Adjacent cabinetry front must be temperature resistant to at least 70 °C.
- Make sure that the appliance is installed perfectly horizontally on a firm, level base. The base must be perfectly rigid.
- The kitchen unit must be fixed to the wall, using an angle bracket if required.

Electrics

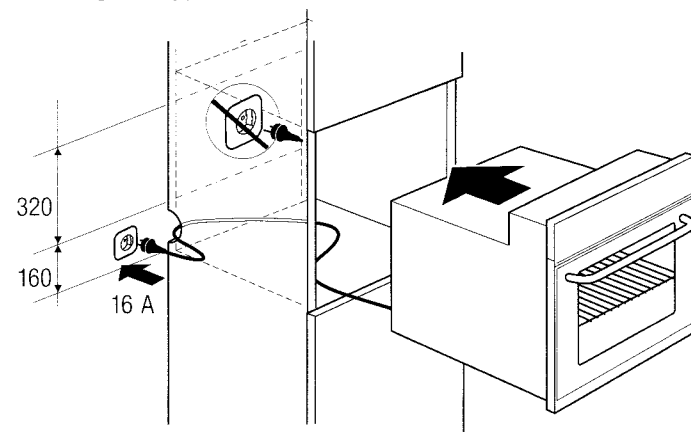
| | |
|-------------------|---|
| Connection | standard mains plug into a wall socket. |
| Power consumption | at 230 V: 2.7 kW, at 235 V: 2.8 kW |
| Power supply | 230 - 240 V, 50 Hz |
| Fuse rating | 16 A |

Installation dimensions



Installing in a fitted kitchen unit

Installing the appliance:



- Insert the plug into the wall socket.
- Slide the oven fully into the housing unit. Do not jam the cooker connection!

Fixing the appliance:

- Open the oven door. Fix the oven to the housing by inserting the screws (supplied) at an angle, and screwing through into the housing unit.

