V-ZUG-Home
Install the app, network your appliances and benefit from a wide range of useful functions.

Operating instructions

Combair V6000

Oven

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliances is reserved.

Validity

These operating instructions apply to:

Model designation	Type	Size system
Combair V6000 45	C6T-21050, C6T-21067	60-450
Combair V6000 45P	C6T-21059, C6T-21070	60-450

Variations depending on the model are noted in the text.

Download updates to your appliance via V-ZUG-Home so that you are always up to date. The latest operating instructions with the new functions incorporated can be found here: vzug.com.

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1 Safety precautions

1.1 Symbols used

Denotes important safety precautions.
Failure to observe said precautions can result in injury or in damage to the appliance or fittings!

Information and precautions that should be observed.

Information on disposal

Information about the Operating Instructions

Before connecting the appliance ensure that the installation is designed for appliances with a rated current of over 13 A. If you are unsure, consult an authorized electrician.

- ▸ Indicates step-by-step instructions.
  - – Describes how the appliance reacts to the steps taken.
- ▪ Indicates a list.

1.2 General safety precautions

- ▪ Read the operating instructions before using the appliance for the first time.

- ▪ This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- ▪ If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- ▪ If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions

- READ THE IMPORTANT SAFETY PRECAUTIONS CAREFULLY AND RETAIN FOR FUTURE USE.
- WARNING: The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements. Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- WARNING: Accessible parts can get hot during use. Keep young children away from the appliance.
- If you own an appliance without a door handle, the appliance door can be opened and closed by pressing the «Open/Close» button.
- When the appliance door is opened automatically, small children or animals must not be within the opening range of the appliance door.
- This appliance is intended for use in the home and similar settings such as: in staff kitchens in shops, offices and other commercial establishments; in agricultural establishments; by guests in hotels, motels and other accommodation establishments; in bed and breakfast establishments.
- This appliance is not intended for use in vehicles or on board ships or aircraft or in rooms where there are special conditions such as, for instance, a corrosive or explosive atmosphere (dust, steam or gas) or condensing moisture.
- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door as they could scratch the surface. This can destroy the glass.
- For appliances with pyrolytic self-cleaning: Excessive soiling and any and all accessories (tableware, baking trays, runners, shelf guides) must be removed before carrying out pyrolytic self-cleaning.
- Only use the food probe recommended for this oven.
- Under no circumstances use a steam cleaner to clean the appliance.
- To avoid overheating, the appliance must not be installed behind a decor door.

- WARNING: Never heat food or liquids in sealed containers such as cans or bottles as they are liable to explode due to overpressure.
- See the «Accessories» section for the proper use of insertable parts.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles, paper, etc.!
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case a repair is needed, follow the instructions given in the «Service & Support» section. If required, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.
- Do not attach magnets to the display.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not functioning properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.
- For appliances with a grill: Keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also gets hot.
- Steam and/or hot air may escape from the cooking space when the appliance door is opened.

- The heated appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!
- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges, as there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the airing position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For cookers: A hob guard can be fitted to protect small children. Hob guards are available from specialist retailers.

Caution: Risk to life!

- Danger of suffocation! Keep packaging material, e.g. plastic film and polystyrene, away from children. Packaging material can be dangerous for children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not place any protective insert or aluminium foil on the floor of the cooking space with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door open in the airing position until the cooking space has cooled down.
- When cleaning the appliance make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage. See the «Care and maintenance» section.

2 Using for the first time

Before operating the newly installed appliance for the first time, the following steps should be taken:

- ▶ Remove packaging and transport materials as well as any protective blue film from out of the cooking space.
- ▶ Clean the cooking space and accessories.
- ▶ Long touch the display.
  - – The appliance starts.
  - – Various user settings necessary for operation appear in the display one after the other.
- ▶ Make the settings and confirm.
- ▶ Remove all the accessories from out of the cooking space.
- ▶ Start the initial burn-in.

If the initial burn-in step is skipped, it must be carried out manually after completing the initial set-up.

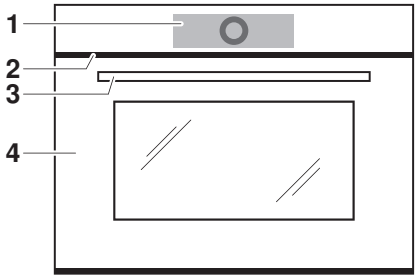
- ▶ Heat the empty cooking space (without wire shelves, baking trays, etc.) to 200 °C for about 30 minutes using the «Hot air» application.

Burning-in removes any oily residues in the cooking space. As there is likely to be some smoke and odour given off, animals (especially birds) should not be in the same room during the burn-in process. Ventilate the room well both during and after the process.

All temperatures in these operating instructions are given in degrees Celsius (°C).

3 Appliance description

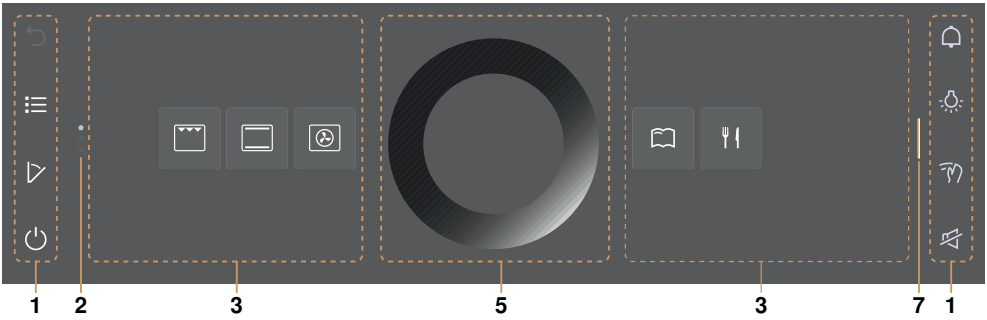
3.1 Construction



1 Operating and display elements
2 Ventilation opening
3 Door handle (depending on model)
4 Appliance door

3.2 Operating and display elements

App view

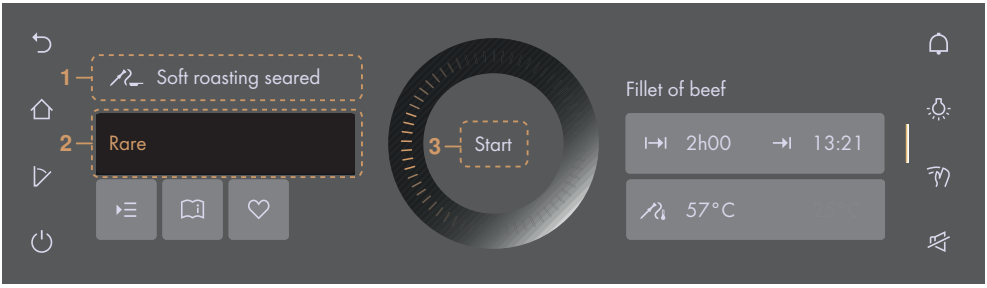


List view

1	Function bars with function buttons	**5**	CircleSlider
2	Scroll bar/position	**6**	Information
3	Apps	**7**	Bar for expanding the function bar
4	List of applications		

Left function buttons		**Right function buttons**	
	Step back		Timer
	Start screen		Cooking space illumination
	List view		Display lock
	App view		Quiet mode
	AutoDoor (depending on model)		Clock
	Switch off		

Ready to start



1	Application	3	Start operation
2	Main value		

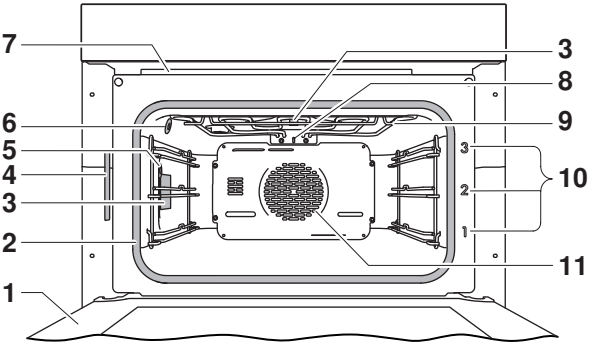
Setting options

	Options		Operating time
	Application tips		End
	Favourite		Core temperature

Symbol

V-ZUG-Home

3.3 Cooking space

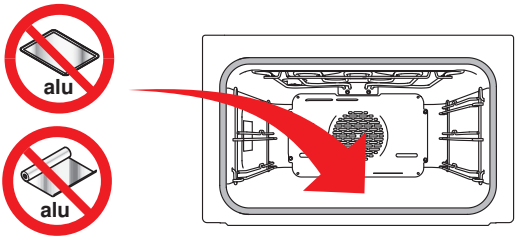


1	Appliance door	7	Temperature sensor
2	Door seal	8	Climate sensor
3	Cooking space illumination	9	Grill / top heat
4	Identification plate	10	Levels (labelled)
5	Socket for food probe	11	Hot air fan
6	Cooking space ventilation		

The bottom heating element is beneath the cooking space floor for ease of cleaning.

Using protective inserts or aluminium foil can damage the appliance.

Do not place any protective insert or aluminium foil on the floor of the cooking space.



3.4 Accessories

Incorrect handling can cause damage!
Do not use knives or cutting wheels on the accessories.

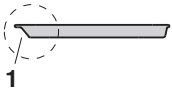
Do not store the accessories in the cooking space. Remove all non-ovenproof accessories before use.

Baking tray

Certain foods can damage the surface coating.
Foods such as lye breads (e.g. pretzels), dough or mixture with a high egg-white content and chicken can affect the non-stick properties of the baking tray. Baking paper should be used with these kinds of foods.

- Baking tin e.g. for flans, bread and biscuits
- Use together with the wire shelf as a drip tray.
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. As it cools down, it will go back to its original form.

▸ Ensure that the «sloped» side **1** of the baking tray is to the back of the cooking space.

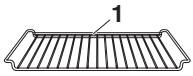


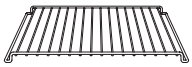
▸ Only use the normal way round – not upside down.

Wire shelf

If you are using your oven in combination with a Steamer: Do not use the wire shelf from the oven in the steamer! Risk of rusting!
The wire shelf from the Steamer is distinguished through a metal plate with a steam symbol.

- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- ▸ Ensure that the bar **1** is to the back of the cooking space. This enables the food to be removed safely from the cooking space.
- Serves as a cooling rack.





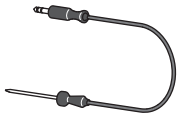
▶ For large, bulky food: Place the wire shelf directly on the floor of the cooking space.

3-point food probe

The food probe cannot be used for cooking space temperatures of over 230 °C. There must be a distance between the food probe and the grill / top heating element of at least 5 cm.

The food probe has three measuring points for particularly precise temperature measurement. These also help to record the food probe temperature correctly even if the food probe has not been inserted correctly. The measuring points are at points 1, 2 and 4 on the scale of the food probe.

▪ For measuring the core temperature of food



For recommended food probe temperatures, see «EasyCook».

Special accessories

Place any accessories not included in the scope of delivery on the wire shelf.

▶ Special accessories can be found at: www.vzug.com

3.5 AutoDoor (depending on model)

- **Children aged 3 years and under must be kept away from the appliance.**
- **Children between 3 and 8 years of age must be kept away from the appliance unless they are continuously supervised.**
- **This appliance can be used by children aged from 8 years and above if they have been given instruction or are supervised.**
- **Children shall not play with the appliance.**
- **Children shall not carry out cleaning and user maintenance of the appliance without supervision.**
- **The responsibility thus lies with the supervisor.**

▶ For handleless appliances, the appliance door is opened and closed by touching the ▷ function button.

The appliance door can be opened and closed at any time.

▶ The ▷ function button together with the controller and the drive serve the function of a handle.
▶ If the resistance is too great, the appliance door is uncoupled from the drive mechanism and can then be moved freely.
▶ Remove the obstruction from the appliance door and trigger «AutoDoor» again using the ▷ function button.
– If this fails repeatedly, contact Customer Services.

A warning tone indicates automatic movement of the appliance door. The warning tone is emitted before and during automatic movement of the appliance door.

– The tones can be set in the user settings (see page 47).

The appliance door can be placed in the airing position by long pressing the button.

▸ Press and hold the AutoDoor function button.
– The following message appears in the display:

▸ Choose the desired option.

When to use AutoDoor

- Opening and closing the appliance door as well as placing it in the airing position by pressing the ▷ function button
- Automatic door opening and closing (see page 20)
- The desiccating application (see page 36)

4 Operation

4.1 Operating the display

Switching the appliance on

The appliance is operated using the display.
The clock is only visible in EcoStandby if enabled in the user settings.

▸ Long touch the display.
– The start screen appears.

Changing the start screen view

The start screen can be displayed in one of two ways: as an app view (see page 10) or as a list view. The app view is the factory setting.

- To temporarily change the view, touch the **1** function button.
  – The view is retained only until the display goes dark.
  – The change is then discarded.
  – When the display is called up again, the view set in the user settings appears.
- To permanently change the view, go in the user settings to «Individual settings» and select the desired start screen view (see page 47).

Displaying quick information

The app view displays the names of the apps as well as the two favourite functions «Rename» and «Remove».

- Press and hold the desired app **2**.
  – Quick information and the favourites function in Favourites appear above the app (see page 23).
- Release app **2**.
  – Quick information disappears. In the Favourites application, Quick information does not disappear in order that Rename or Remove can be selected.

Moving an app

The apps can be moved and reordered in the app view.

- Press and hold the desired app **2** and move it to change the app order.
  – The apps are spread over several pages; only one app can be moved at a time.
- Release app **2**.
  – The new app order is saved.

Expanding the right function bar

The right function bar can be expanded at any time.

- Drag the bar **3** to the left.
  – The function bar expands.
  – More functions appear in the display.

Using the CircleSlider

- Touch the desired application or function.
  – The colour of the selected range turns amber and can now be changed.
  – The temperature range is already activated and can be changed directly.
- Place your finger on the CircleSlider **4** and move it in a circle.
  – The value range changes.
- Release the CircleSlider **4**.
- Press «Start» to start an application or a function.

4.2 Selecting and starting an application

- Long touch the display.
  – The start screen appears.

Selecting an application group

Either:

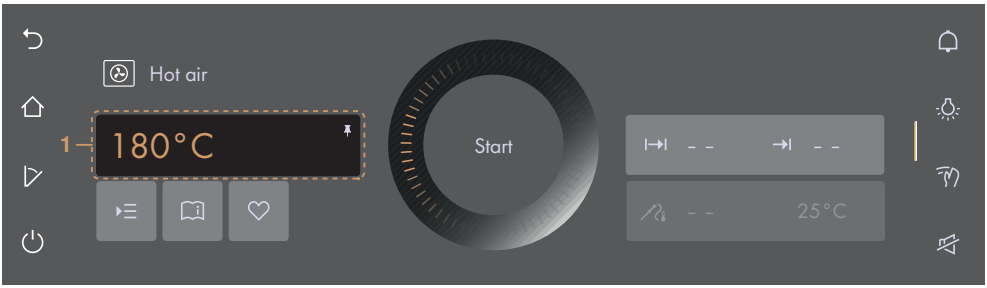
- In the app view, touch the desired application group.
  – The submenu with the associated applications appears in the display.

Or:

- In the ☰ list view, select the desired application group using the CircleSlider or by swiping up or down.
- Press «OK» or touch the application.
  – The submenu with the associated applications appears in the display.

Selecting an application

- Select the desired application using the CircleSlider.
  – Choose an item in the list by swiping, navigating and touching it.
- Touch the desired application and press «OK» or touch the application again.
  – The ready to start screen or another submenu with more applications appears in the display.
- If required, repeat the procedure and select the desired application until the ready to start screen appears in the display:



Adjusting values

- If necessary, adjust the main value **1** using the CircleSlider (see page 21).
- If necessary, touch ▸☰ and define, adjust or activate the values of other options (see page 20).

Saving values

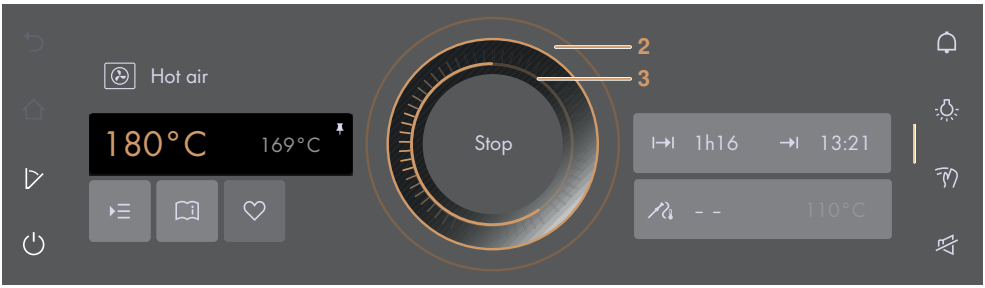
- Permanently save and pin the adjusted main value **1** for the selected application, if required (see page 24).
- Touch ♡ and create a favourite, if required (see page 23).

Starting an application

- Press «Start» to start the application.
  – The pulsing circle **2** of the CircleSlider indicates that operation has started.
  – The actual cooking space temperature is displayed as the cooking space is heating up (depending on the application and settings).

– The progress bar **3** in the CircleSlider shows the countdown to the time remaining or the preheating status of the set application, if set.

If the «Preheat» option is enabled, the actual cooking space temperature is not displayed as the cooking space is heating up. The progress bar indicates the heating status instead.



4.3 Changing an application

If an application has not started yet:

- Touch the ⌂ «Start screen» function button.
  – The start screen appears (see page 15).
  – A new application can be selected.

If an application is already running:

- Press and hold «Stop».
  – The application is cancelled (see page 27).

4.4 Operating time

The operating time can be set, adjusted or cancelled before or during operation. The application ends automatically when the set duration is up.

Setting the operating time

- Select the desired application (see page 15).
- In the value range, touch ↦| «Operating time (see page 20)».
  – The colour of the value range changes to amber.
- Set the desired operating time using the CircleSlider.
  – The desired duration and the calculated end time →| appear in the display:

  – If preheating is selected or preset, the end time is the approximate preheating time plus the set duration. The operating time set only starts to run when preheating has finished.
- Press «Start» to start the application.
  – The application starts and the time remaining is displayed.
  – The application ends automatically when the set duration is up (see page 28).
  – If subsequent steps are available for an application, these can be selected when the set duration is up (see page 29).

If both «Operating time» and «Preheat» are set, the operating time set does not start until preheating has Preheating (see page 21).

Setting range

Application/Function	Minimum	Maximum
Applications with hot air, top/bottom heat or grill	10 s	24 h
Keep warm	5 min	1 h 30 min
Warming plates in the cooking space	30 min	10 h
Soft roasting	1 h 30 min–2 h 30 min	4 h 30 min
Sabbath applications	1 h	78 h

The operating time cannot be changed for applications with a fixed duration.

Showing the clock during operation

The clock and operating time can be shown during operation.

- ▸ Expand the function bar.
- ▸ Touch the «Clock» function button.
  - – The clock and operating time are shown in the display.

Hiding the clock during operation

- ▸ Either touch ✕ or press «OK».
  - – The clock and operating time are hidden in the display.

4.5 Delayed start / end

The delayed start is activated when for the application selected both the operating time and end are set. The appliance switches automatically on and off again at the desired times.

No delayed start can be set for Sabbath applications.

Setting a delayed start

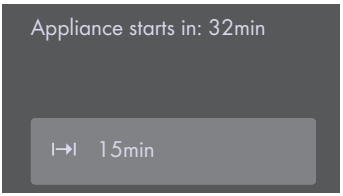
- ▸ Select the desired application (see page 15).
- ▸ Set the operating time (see page 17).
- ▸ Set further options, if required (see page 20).
- ▸ Put the food in the cooking space if the «Preheat» option has not been turned on.

If the «Preheat» option has been turned on, do not put the food into the cooking space until the acoustic signal is emitted and the corresponding message appears.

Before setting the delayed start,

- ▸ in the value range, touch «End».
  - – The colour of the value range changes to amber.
- ▸ Set the desired end time using the CircleSlider.
  - – The desired duration and the set end time appear in the display:

- Press «Start» to start the delayed start.
  - The time set or remaining to the start of operation and the end of operation appear in the display:



- If necessary, check and change the settings (see page 21).
  - Any changes to the «Operating time», «End», «Preheat» or «Core temperature» options cause the time remaining to the start of operation to be recalculated.

If «Operating time» has been set, the end time cannot be set or adjusted during operation.

Example

- Select the «Hot air» application and 180 °C.
- At 8:00, set an operating time of 1 hour and 15 minutes.
- Set the end time to 11:30.
  - The appliance switches on automatically at 10:15 and off again at 11:30.

4.6 Food probe temperature

Only use the food probe supplied.
Do not clean the food probe in the dishwasher. Always keep the plug clean.

The food probe is used to measure the temperature inside the food (referred to as the food probe temperature). As soon as the food reaches the desired target temperature (the food probe temperature that should be attained at the end of the cooking process), operation stops automatically. It is also possible to simply measure the food probe temperature without stopping operation.

For a correct food probe temperature reading, the food probe must as far as possible be fully inserted into the centre of the food.
The optimal target temperature depends on the cut of meat and on the degree of doneness.
Refer to the information on target temperatures in «EasyCook».

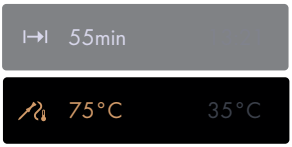
Setting

- Plug in the food probe.
- Select the desired application (see page 15).
- Set the desired temperature using the CircleSlider.
- In the value range, touch «Food probe temperature».
  - The colour of the value range changes to amber.
- Set the desired target temperature using the CircleSlider.
- Press «Start» to start the application.

Operation can only be started when the food probe is plugged in the socket in the appliance.

For applications that use the food probe, the cooking space temperature must not exceed 230 °C, otherwise a message appears.

- Check and change the settings.
  - When cooking, the current food probe temperature is shown in the bottom part of the display next to the target temperature.
  - The set target temperature is displayed to the right of .



  - Operation ends automatically once the target temperature has been reached (see page 28).

If the food is left in the cooking space after switching off the appliance, the food probe temperature can continue to rise due to residual heat.

Measuring the food probe temperature

To measure the food probe temperature only and without operation stopping automatically when the target temperature is reached, proceed as follows:

- Select the desired application (see page 15).
- Plug in the food probe.
- Press «Start» to start the application.

4.7 Options

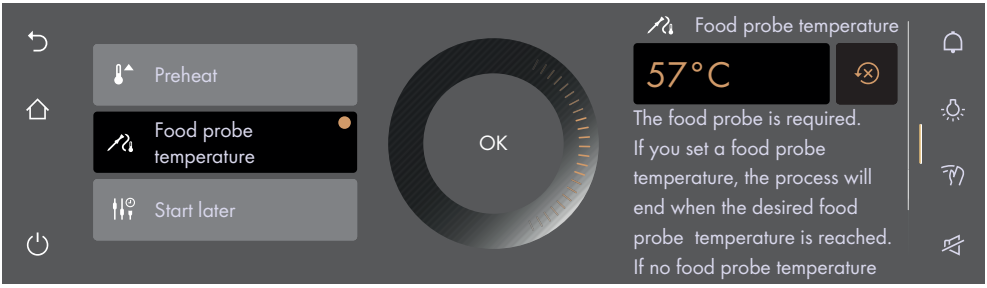
Overview

Each application offers different options. Your appliance has the following «Options»:

- Preheating (see page 21)
- Food probe temperature (see page 19)
- Start later (see page 22)
- Automatic door opening (see page 48) (depending on model)

Selecting and starting options

- Select an application from the desired application group and confirm with «OK», if required (see page 15).
  - The ready to start screen appears in the display.
- Touch .
  - The options menu appears in the display:



- Touch the desired option.
- In the right content pane of the display, either turn on the option with the switch or touch the value range and set the desired value using the CircleSlider.
  - Each defined option is marked with a .

- ▶ Confirm the setting with «OK».
  - – Several settings can also be confirmed at once with «OK».
  - – The ready to start screen appears in the display.
- ▶ Press «Start» to start the application.

The «Food probe temperature» option can be set directly in the ready to start screen. if the food probe is plugged in.

4.8 Checking and changing the settings

Values and settings can be changed before and during operation. Exceptions are setting the end time ⇥ during operation (see page 28) and preheating (see page 21).

Only the operating time can be set for Sabbath applications. Values and settings cannot be changed during operation.

- ▶ Touch the field for the desired setting.
- ▶ To adjust or reset a value, touch the value range and adjust the value using the CircleSlider.
  - – The colour of the value range changes to amber.
- ▶ To turn the option on or off, touch the switch.
- ▶ Confirm the setting with «OK».

4.9 Preheating

If the «Preheat» option has been turned on, do not put the food into the cooking space until the acoustic signal is emitted and the corresponding message appears.

With Preheat, the cooking space is quickly heated up to the desired temperature.

Overview

Preheating is only possible for the following applications:

- Top/bottom heat
- Top/bottom heat humid
- Bottom heat
- PizzaPlus
- Grill
- Grill-forced convection
- Hot air
- Hot air humid

Turning on preheating in the options

- ▶ Select the desired application (see page 15).
- ▶ Touch «Options» and select «Preheat».
- ▶ Touch the «Preheat» switch.
  - – «Preheating» is turned on.
- ▶ Set further options, if required (see page 20).
- ▶ Confirm the setting with «OK».
- ▶ Press «Start» to start an application requiring preheating.
  - – «Preheating» starts.
  - – The progress of «Preheating» is shown in the CircleSlider.

Introducing food

As soon as the cooking space has preheated,
- an acoustic signal is emitted and a message is displayed. If set, the operating time does not start to run until the message has been acknowledged.

▶ Place the food in the cooking space.
▶ Close the appliance door and confirm the message with «OK».
- The application starts.

4.10 Setting to start later

With «Start later», an application and its settings can be predefined and set to start at a later time. The application does not start automatically, but instead only through the interaction of the user. The appliance remains ready to start and does not switch back to EcoStandby.

Setting «Start later»

▶ Select the desired application (see page 15).
▶ Touch «Options» and select «Start later».
▶ Touch the «Start later» switch.
- «Start later» is turned on.
- The settings are saved for up to 36 hours.

▶ Set further options, if required (see page 20).
▶ Put the food in the cooking space if the «Preheat» option has not been turned on.

Starting «Start later»

▶ Press «Start» to start the application.
- The application starts and the time remaining is displayed.

If both «End» and «Start later» have been set, the end time set is disregarded when starting «Start later».

4.11 Automatic door opening (depending on model)

With this option, the appliance door opens automatically when the set cooking time is up.

«Automatic door opening» can be enabled in the user settings as well as in the options. When this option is set, the appliance door opens automatically when the application selected is finished.

Setting «Automatic door opening»

▶ Select the desired application (see page 15).
▶ Touch «Options» and select «Automatic door opening».
▶ Touch the «Automatic door opening» switch.
▶ Set further options, if required (see page 20).
▶ Confirm the setting with «OK».
▶ Press «Start» to start the application.

4.12 Application tips

The application tips provide helpful suggestions that range from the use of suitable accessories or cookware to tips specific to a particular application.
If the application is not yet running:

- ▸ Select the desired application (see page 15).
  - – The ready to start screen appears in the display.

Showing application tips

- ▸ Touch «Application tips».
  - – Tips on the particular applications are shown.

Hiding application tips

- ▸ To hide tips, touch ✕.
  - – The ready to start screen or the running operation appears in the display.

4.13 Favourites

Creating a favourite

Favourites can be created from all applications, with the exception of the cleaning programmes. And all options, with the exception of «End», can be saved. Up to 50 favourites in total can be created.

- ▸ Select the desired application and adjust the values and settings (see page 15).
- ▸ Touch ♡ «Favourites».
  - – The favourite names menu appears in the display together with the keyboard.
- ▸ Customize the favourite name using the keyboard, if required.
- ▸ To discard favourites, touch ⮌.
- ▸ To save favourites, press «OK».
  - – Quick information for the favourite is displayed.
  - – The favourite **1** appears in the start screen as an app with a heart.

Changing favourites

Once a favourite has been created, it can no longer be changed.

- ▸ To adjust individual values or settings compared to the old favourite, create a new favourite and delete the old one if necessary.

Changing favourite names

The favourite name can only be changed in the app view.

- ▸ If required, touch ⠿.
  - – The start screen appears as an app view.
- ▸ Press and hold the favourite **1**.
  - – Quick information appears above the app.

- ▶ Touch ✎ «Rename».
  – The favourite names menu appears in the display together with the keyboard.
- ▶ Change the favourite name using the keyboard.
- ▶ Touch ↩ to keep the old favourite name.
- ▶ Press «OK» to save the new favourite name.

Deleting favourites

The favourite can only be deleted in the app view.

- ▶ If required, touch ⠿.
  – The start screen appears as an app view.
- ▶ Press and hold the favourite **1**.
  – Quick information appears above the app.
- ▶ Touch 🗑 «Clear».
  – The following appears in the display: «Do you really want to clear or reset?»
- ▶ To keep favourites, touch ✕ «No».
- ▶ To delete favourites, touch ✓ «Yes».

Starting favourites

- ▶ In the start screen, touch favourite **1**.
  – The ready to start screen appears in the display.
- ▶ Press «Start» to start favourite **1**.

4.14 Pinning

To permanently change the recommended main value for an application, it can be fixed with a pin 📌. A single main value is assigned to each application. Main values can be:

- Temperature
- Temperature setting
- Food entry

The BakeOmatic and recipe applications, plate warmer and desiccating (depending on model) cannot be pinned.

Pinning a main value

- ▶ Select the desired application (see page 15).
  – The ready to start screen appears in the display.
- ▶ Adjust the main value using the CircleSlider (see page 21).
- ▶ Press and hold the main value.
  – The colour of the pin changes to amber.
  – The main value for the desired application is fixed.
  – Whenever the application is called up, the pinned main value appears as a recommended value.

Resetting a pinned main value

- ▶ In the start screen, touch an application with a pinned main value.
  – The ready to start screen appears in the display.
- ▶ Press and hold the amber-coloured main value.
  – The colour of the pin changes to white.
  – The main value for the desired application is no longer fixed.
  – Whenever the application is called up, the recommended default value appears.

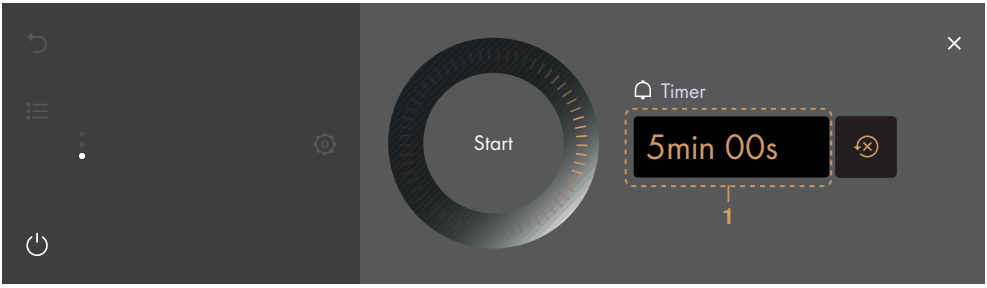
To reset all pinned main values, go to the user setting «Pinned values» (see page 49).

4.15 Timer

The timer functions like an egg timer. It can be used independently of other functions and applications.

Setting and starting the timer

- ▸ Touch the «Timer» function button in the right function bar.
  - – The timer is shown in the display.
  - – The recommended value **1** appears in amber.
- ▸ Set the desired operating time using the CircleSlider.



- ▸ Press «Start».
  - – The start screen appears.
  - – The countdown to the time remaining appears in the function bar.

When the duration is up

- – an acoustic signal is emitted.
- – «Timer finished» appears in the display.
- ▸ Press «OK» to confirm the message.

Checking and changing

- ▸ Touch the «Timer» function button.
  - – The countdown to the time remaining appears in the display.
- ▸ Press and hold «Stop».
  - – The timer is interrupted.
- ▸ Shorten or extend the duration of the timer using the CircleSlider.
- ▸ Press «OK» to confirm the shortening or extending of the duration of the timer.
  - – The change to the duration of the timer is saved.
  - – The start screen appears.
  - – The countdown to the time remaining appears in the display.

The next time the timer is called up, the last duration set automatically appears as the recommended value.

Turning the timer off before time

- ▸ Touch the «Timer» function button.
  - – The countdown to the time remaining appears in the display.
- ▸ Press and hold «Stop».

4.16 Illumination

The cooking space illumination can be switched on and off at any time.

The cooking space illumination switches on automatically 3 minutes before the set duration is up.

If the cooking space illumination is turned either on or off when a Sabbath application is started it will remain unchanged until the end of operation.

Switching the cooking space illumination on

- ▶ Touch the «Illumination» function button.
  - – The colour of the function button changes to amber.
  - – The cooking space illumination is switched on.

Switching the cooking space illumination off

- ▶ Touch the «Illumination» function button.
  - – The colour of the function button changes to white.
  - – The cooking space illumination is switched off.

4.17 Display lock

This function locks the display to, for example, enable the display to be cleaned or prevent accidental changes to the values. The appliance continues to operate and messages are still displayed.

Turning on the display lock

- ▶ Touch the «Display lock» function button.
  - – The following appears in the display: «Activate»
- ▶ Touch «Activate».
  - – appears in the display.

Turning off the display lock

- ▶ Press and hold .
  - – The display is unlocked.

4.18 Quiet mode

The appliance runs as quietly as possible when in quiet mode. All tones are set at the lowest volume. The quiet mode can be turned on and off in the user settings (see page 47) as well as by using the quick access in the function bar.

Turning on the quiet mode

- ▶ Expand the function bar.
- ▶ Touch the «Quiet mode» function button.
  - – The quiet mode is shown in the display.
- ▶ Touch the «Quiet mode» switch.
  - – «Quiet mode» is turned on.
  - – The colour of the «Quiet mode» changes to amber in the function bars.

Turning off the quiet mode

- ▶ Expand the function bar.
- ▶ Touch the «Quiet mode» function button.
  - – The quiet mode is shown in the display.

- ▸ Touch the «Quiet mode» switch.
  - – «Quiet mode» is turned off.
  - – The colour of the «Quiet mode» changes to white in the function bars.

4.19 Time

The clock can be shown at any time.

Showing the clock

- ▸ Expand the function bar.
- ▸ Touch the «Clock» function button.
  - – The clock is shown in the display.
  - – If set, the operating time of an application is also shown.

Hiding the clock

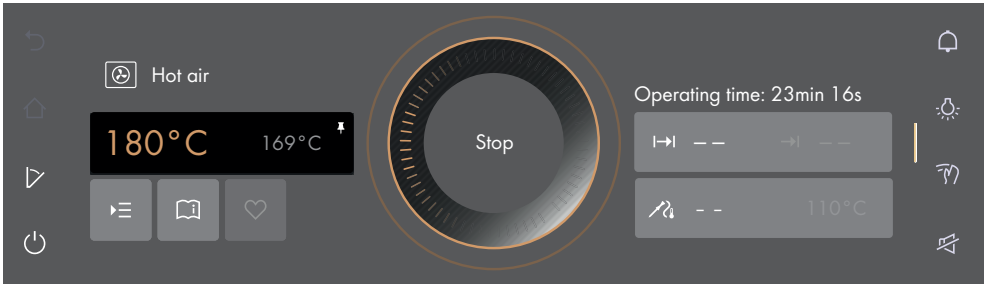
- ▸ To hide the clock, touch ✕.
  - – The clock is hidden in the display.

4.20 Cancelling / ending before time

Applications that are running can be cancelled or ended before time.

Cancelling an application

- ▸ Press and hold «Stop».



- – The application is cancelled.
- – A feedback tone is emitted, if enabled.
- – Depending on the application, the following available options are displayed:
  - ▪ Confirm the question «Do you really want to end the application?» with ✓ «Yes».
  - ▪ Select one of the subsequent steps displayed to continue operation (see page 29).
  - ▪ Select the ⮌ function button to access the parent application menu.
  - ▪ Select the ⌂ function button to access the start screen (see page 15).
  - ▪ Press and hold the ⏻ function button to switch the appliance off (see page 30).

If the application has been running for less than 1 minute when cancelled, the ready to start screen appears.

Sabbath applications can only be cancelled using the ⏻ function button (see page 34).

Ending an application before time

- ▶ Press and hold the ⏻ function button.
  - – Any running application is ended; if switched on, the timer will remain active.
  - – If turned on, the display lock is deactivated.
  - – The appliance switches off (see page 30).

4.21 End of operation

When the set duration / the step duration is up or when the set target temperature is reached.

- – The application ends automatically.
- – An acoustic signal is emitted.
- – If subsequent steps are available, the following appears in the display: «The operation has finished. Do you want to proceed with a subsequent step?»

- ▶ Press «No» to end operation now.
- ▶ Press «Yes» to confirm the message.
  - – Depending on the application, the following available options are displayed:
    - ▪ Select one of the subsequent steps displayed to continue operation (see page 29).
    - ▪ Select the ⮌ function button to access the parent application menu.
    - ▪ Select the ⌂ function button to access the start screen (see page 15).
    - ▪ Press and hold the ⏻ function button to switch the appliance off (see page 30).

In EcoStandby as long as the temperature in the cooking space is over 80° C.

- – In the display appears: «Residual heat in the cooking space». The actual cooking space temperature is also displayed.

In EcoStandby if the food probe is plugged in.

- – The food probe temperature is displayed.

The food can be kept warm with residual heat for some time. As soon as the temperature falls below 80 °C, all the displays go out. If at this point the food probe is still plugged in, the displays only go out when the food probe is unplugged. The cooling fan can continue to run.

After 3 minutes without interaction.

- – The display goes dark and the appliance switches off automatically (see page 30).

Removing the cooked food from the cooking space

Risk of burns!
Hot air may escape from the cooking space when the appliance door is opened. The accessories get hot. Use protective gloves or oven cloths.

- ▶ Take the food out of the cooking space when done.
- ▶ Wipe away traces of water or soiling with a soft cloth to prevent corrosion and unpleasant odours.
- ▶ Leave the appliance door open in the airing position until the cooking space has cooled down and dried out.

4.22 End of operation when AutoDoor is on (depending on model)

If «Automatic door opening» is enabled, the appliance door opens automatically when the duration set is up or when the food has reached the desired food probe temperature.

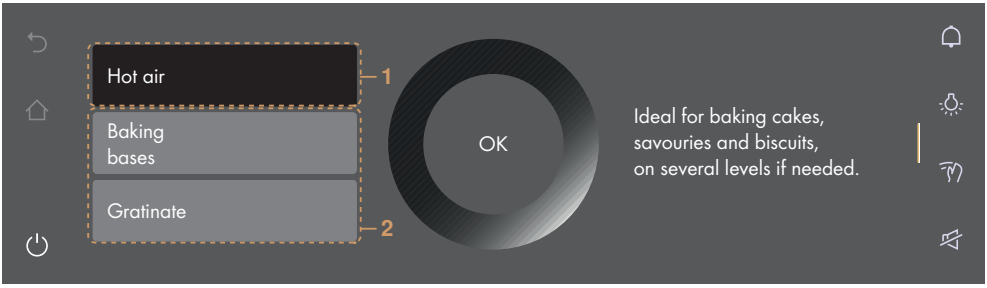
4.23 Subsequent steps

Subsequent steps are applications that can be used to continue operation after an application has ended or been cancelled. They are used, for example, to brown food off. The selection of subsequent steps available depends on the application that has just ended or been cancelled.

If «Automatic door opening» (depending on model) is enabled, no subsequent steps appear in the display when an application ends. Instead, the appliance door opens.

When an application ends or is cancelled and the message «The operation has finished. Do you want to proceed with a subsequent step?» is confirmed with «Yes» (see page 28),

– subsequent steps available for selection appear in the display:



Continuing operation

- Select the desired subsequent step.
  – With subsequent step **1**, the application just ended or cancelled is resumed. The main value (temperature or temperature setting) is applied directly from the application that has ended or been cancelled.
  – With subsequent steps **2**, the main values available are independent of the application that has just ended or been cancelled.
- Confirm the selection with «OK».
  – The ready to start screen with reduced setting options appears in the display.
- If required, touch ▸☰ and set the options (see page 20).
- Press «Start» to start the subsequent step.

Cancelling operation

To cancel operation, the following options are available:

- Select the ⌂ function button to access the start screen (see page 15).
- Press and hold the ⏻ function button to switch the appliance off (see page 30).

After 3 minutes without interaction.

– The display goes dark and the appliance switches off automatically (see page 30).

4.24 Switching the appliance off

- Press and hold the ⏻ function button.
  – Any running application is ended; if turned on, the timer will remain active.
  – If turned on, the display lock is deactivated.
  – The display goes dark.
  – The appliance is in EcoStandby.

Display after switching off

Depending on the application and settings, the following is shown in the darkened display.

– The residual heat and the temperature if it is above 80 °C.
– The food probe temperature if the food probe is still plugged in.

4.25 Appliance tips

Appliance tips provides tips on operating the appliance by topic.

Topics

The following topics can be called up:

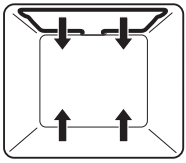
- Start screen
- Function bars
- CircleSlider
- App view
- List view
- Food probe
- AutoDoor (depending on model)
- Favourites
- Pinning
- EasyCook
- Cleaning
- Preheating

Calling up appliance tips

- In the start screen, touch ⓘ «Appliance tips».
  – The appliance tips menu appears in the display.
- Select the desired topic.
  – Information on the desired topic appears in the right content pane of the display.

5 Applications

5.1 Top/Bottom heat



Temperature range	30–280 °C
Temperature range for pyrolytic appliance	30–300 °C
Recommended value	200 °C
Level	2

The cooking space is heated by the top and bottom heating elements.

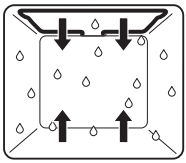
Uses

- Classic application for cooking and baking on one level
- Cakes, biscuits, bread and roasts

For crispy results, use a dark enamelled tray.

Place large or bulky food on level 1.

5.2 Top/Bottom heat humid



Temperature range	30–250 °C
Recommended value	200 °C
Level	2

The cooking space is heated by the top and bottom heating elements. The natural humidity produced is largely retained in the cooking space. The food retains its moisture.

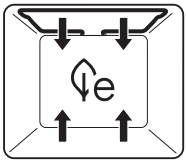
Uses

- Bread, plaited bread, roasts and gratins on one level
- Low temperature cooking

For crispy results, use a dark enamelled tray.

Place large or bulky food on level 1.

5.3 Top/bottom heat eco



Temperature range	30–250 °C
Recommended value	200 °C
Level	2

This application is particularly energy-efficient. The cooking space is heated by the top and bottom heating elements. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.

Uses

- Roasts, gratins, savouries and biscuits

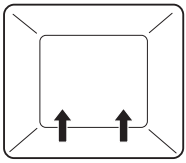
When baking using this application, do not preheat. This lowers the energy consumption. The cooking time can be longer than with classical top/bottom heat.

The temperature is optimized throughout in this application for energy-saving cooking, and this is indicated in the display during operation with «ECO».

For crispy results, use a dark enamelled tray.

Place large or bulky food on level 1.

5.4 Bottom heat



Temperature range	4 levels
Recommended value	Medium (level 2)
Level	1

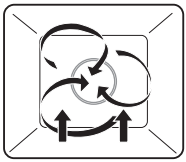
The cooking space is heated by the bottom heating element.

Uses

- Finish off baking
- Preserving, bottling

Use a dark enamelled tray or a black tray or tin for crispy results.

5.5 PizzaPlus



Temperature range	30–280 °C
Temperature range for pyrolytic appliance	30–300 °C
Recommended value	200 °C
Level	2

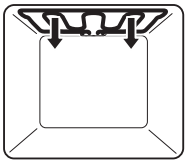
The cooking space is heated by hot air and bottom heat. The base of the food is baked particularly intensively.

Uses

- Pizza, flans and quiches

Use a dark enamelled tray without baking paper for very crispy results.

5.6 Grill



Temperature range	4 levels
Recommended value	High (level 3)
Level	3

The cooking space is heated by the grill element.

Application

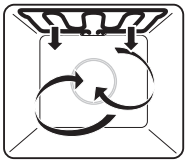
- Flat food for grilling, e.g. chicken parts and sausages
- Gratinate
- Toast

▶ Place the food to be grilled directly on the wire shelf.

▶ Line the baking tray with aluminium foil and then place it underneath the wire shelf.

For best results, preheat the cooking space for 3 minutes using the option before introducing the food.

5.7 Grill-forced convection



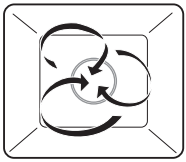
Temperature range	30–280 °C
Temperature range for pyrolytic appliance	30–300 °C
Recommended value	200 °C
Level	2

The cooking space is heated by the grill element. The hot air fan distributes the air evenly in the cooking space.

Uses

- Whole chicken
- Large, bulky food for grilling
- ▶ Place the food to be grilled directly on the wire shelf or in porcelain or glass cookware.
- ▶ Line the baking tray with aluminium foil and then place it underneath the wire shelf.

5.8 Hot air



Temperature range	30–280 °C
Temperature range for pyrolytic appliance	30–300 °C
Recommended value	180 °C
Level	2 or 1 + 3

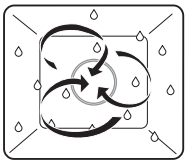
A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Uses

- Particularly suitable for baking savouries and biscuits on several levels at the same time
- Cakes, bread and roasts

Select a lower temperature (reduce by approximately 20 °C) than for as the heat transfer is more efficient.

5.9 Hot air humid



Temperature range	30–250 °C
Recommended value	180 °C
Level	2 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. The natural humidity produced is largely retained in the cooking space. The food retains its moisture.

Uses

- For savouries and biscuits on two levels at the same time
- For yeast pastries and bread on two levels at the same time
- Gratins and baked dishes

Select a lower temperature (reduce by approximately 20 °C) than for ▭ as the heat transfer is more efficient.

5.10 Hot air eco

Temperature range	30–250 °C
Recommended value	180 °C
Level	2 or 1 + 3

This application is particularly energy-efficient. A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. Any moisture that escapes from the food is retained in the cooking space, so the food dries out less.

Uses

- Roasts, gratins, savouries and biscuits

Do not preheat when using this application to cook. This lowers the energy consumption. The cooking time can be longer than with classical hot air.

The temperature is optimized throughout in this application for energy-saving cooking, and this is indicated in the display during operation with «ECO».

Select a lower temperature (reduce by approximately 20 °C) than for ▭ as the heat transfer is more efficient.

5.11 Sabbath applications

In order to use the applications Sabbath top/bottom heat and Sabbath top/bottom heat humid, the «Sabbath mode» must be activated in the user settings (see page 48).

Food can be kept warm for up to 78 hours without having to operate the appliance during this time.

How it functions

- The display remains unchanged during operation.
- Once a Sabbath application has started it is no longer possible to change the settings.
- Tones are deactivated during operation. Certain tones are not muted for legal and safety reasons.

- The cooking space illumination cannot be switched on or off during operation. Depending on what had been selected before starting, it remains either on or off for the entirety.
- Opening the appliance door does not affect either the heating or the cooking space illumination.

Selecting and starting

- ▶ Long touch the display.
  – The start screen appears.
- ▶ Select the Sabbath application group and confirm with «OK», if required (see page 15).
- ▶ Select the desired application and confirm with «OK».
  – The settings for the desired application appear in the display.
- ▶ Make any desired settings (see page 21).
- ▶ Press «Start» to start the chosen application.
  – The appliance is ready for operation.
- ▶ Open the appliance door.
- ▶ Put in the food.
- ▶ Close the appliance door.
  – The cooking process starts, whereby the cooking space is heated up with a slight time delay.

The cooking process starts only after the appliance door has been opened and closed once.

Cancelling or ending before time

A Sabbath application that is running can be cancelled or ended before time (see page 27).

- ▶ Hold the ⏻ function button depressed.
  – The running application ends.
  – The display goes dark.
  – The appliance switches off (see page 30).
  – After restarting the appliance, the start screen appears.

End of operation

When the set duration is up, operation ends as normal (see page 28).

Power interruption

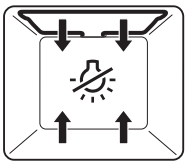
How the appliance behaves after a power interruption or failure is described in the «After a power failure» (see page 59) section.
In the event of a brief power failure, the application is cancelled; the Sabbath mode setting in the user settings remains unchanged.

Tips for best results

- Only use pre-cooked food.
- Do not leave food in the appliance for too long before use.

The timer cannot be used. The timer switches off when an application is started. V-ZUG-Home is not available during operation.

Sabbath top/bottom heat



Temperature range	30–140 °C
Recommended value	85 °C
Level	2

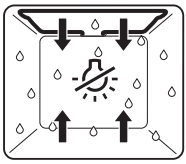
The cooking space is heated by the top and bottom heating elements.

Uses

- For heating up or keeping pre-cooked, crispy food and bakery goods warm on one level
- Bread, pizza and aperitif nibbles
- Low temperature cooking

For crispy results, use a dark enamelled tray.

Sabbath top/bottom heat humid



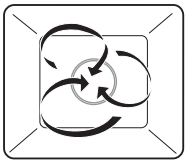
Temperature range	30–140 °C
Recommended value	85 °C
Level	2

The cooking space is heated by the top and bottom heating elements. The natural humidity produced is largely retained in the cooking space. The food retains its moisture.

Uses

- For heating up or keeping food that should not dry out warm on one level.
- Vegetables, meat, pasta, baked dishes and roasts

5.12 Desiccating (depending on model)



Temperature range	40–85 °C
Recommended value	65 °C
Level	2 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. The appliance door opens automatically at regular intervals to allow moisture from the food to escape. The food dries out slowly.

Uses

- For drying fruit, berries, vegetables and herbs

The lower the drying temperature, the longer the drying time. Food with a high water content requires a longer drying time.

5.13 Soft roasting

How it functions

The «Soft roasting» function allows high-quality cuts of meat to be prepared gently. The end of operation can be set precisely, irrespective of the weight and thickness of the meat. The temperature is automatically controlled. For long operating times, the temperature is controlled such that it corresponds to low-temperature cooking.
Depending on the type of meat, the cooking time can be set between 1½ and 4½ hours for «Soft roasting seared».

Tips for best results

- Take the meat out of the refrigerator some 30–60 minutes before soft roasting.
- Weight of meat: 500–2000 g
- Food probe temperature of the meat: up to 76 °C
- Meat thickness: at least 4 cm
- Quality: high-quality (not too aged) meat
- Select a long cooking time for marbled cuts of meat such as shoulder or neck.

Soft roasting table for «Soft roasting seared»

Cut of meat	Degree of doneness	Recommended target temperature °C
Fillet of veal	medium	59
	well done	65
Rump or loin of veal	medium	63
	well done	69
Shoulder of veal	well done	75
Neck of veal	well done	75
Veal topside	medium	61
	well done	71
Veal breast	well done	75
Fillet of beef	rare	48
	medium rare	53
	medium	57
	well done	65
Sirloin, striploin	medium	57
	well done	64
Rump of beef	medium	63
	well done	69
Rib-eye or prime rib of beef	medium	60
	well done	68
Shoulder of beef	medium	72
	well done	75

Cut of meat	Degree of doneness	Recommended target temperature °C
Rump or loin of pork	medium	61
	well done	72
Neck of pork	well done	76
Shoulder of pork	well done	76
Leg of lamb	medium	65
	well done	74

Soft roasting seared

▶ Season or marinate the meat.

Remove any marinade made with herbs, mustard, etc. from the meat before searing. These constituents easily burn.

▶ Salt the meat immediately before searing.
▶ Briefly sear the meat on all sides for no longer than 5 minutes.
▶ Then place the meat on the wire shelf.

The meat can also be browned after cooking. This has little effect on the degree of doneness of large cuts of meat. For small cuts of meat, the target temperature should be reduced by 2–3 °C.

▶ Insert the food probe into the meat so that the tip is in the centre of the thickest part.

The food probe must be inserted as far into the middle of the meat as possible to get a correct reading of the food probe temperature. The temperature inside the meat is crucial for optimal results at the end of cooking.

▶ Put the wire shelf with the meat at level 2 and a baking tray, which has been lined with aluminium foil, at level 1.
▶ Insert the food probe plug into the socket.
▶ Start «Soft roasting seared».

Selecting and starting soft roasting

Once the programme has started it is no longer possible to change the target temperature.

▶ Long touch the display.
– The start screen appears.
▶ Select the «Soft roasting» application group and confirm with «OK», if required (see page 15).
▶ Select the desired type of meat.
▶ Select the desired cut of meat.
▶ Select the desired soft roasting method and confirm with «OK».

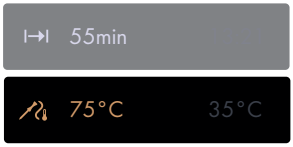
▶ If the desired type of meat or cut are not available for selection, select «Freely select meat type».

▶ Select the degree of doneness (not possible for «Freely select meat type»).
▶ For «Soft roasting with grill»: Select the desired degree of browning.
– The settings for the application appear in the display.

- ▸ Adjust the recommended value, if necessary, and set a delayed start if desired (see page 18).
- ▸ Press «Start» to start soft roasting.

The food probe must be plugged in.

– Soft roasting starts.
– The set target temperature, the current food probe temperature and the countdown to the time remaining are displayed.



The appliance door must be kept closed during operation. If the appliance door is opened while soft roasting is running, the operation is interrupted and then, after a short time, cancelled.

Cancelling / ending soft roasting before time

- ▸ Press and hold «Stop» to cancel soft roasting.
  – The following appears in the display: «Do you really want to cancel the application?»
- ▸ To cancel or turn off soft roasting before time, touch ✓ «Yes».
  – The operation is cancelled.
- ▸ Press and hold the ⏻ function button to switch the appliance off (see page 30).

If you accidentally pressed «Yes» but still want to finish cooking the meat, you must select another application.
«Soft roasting» is not suitable for pre-cooked meat.

5.14 Keep warm

Cooked foods can be kept warm using «Keep warm».

If the cooking space is already hot, open the appliance door and allow the cooking space to cool down for about 10 minutes before starting the «Keep warm» function. This ensures that the food does not overcook. The longer the food is kept warm, the greater the changes may be to the consistency of the food.

5.15 Warming plates in the cooking space

If the cooking space is already hot, open the appliance door and allow the cooking space to cool down for 3 to 4 minutes before starting the «Plate warmer» function. This is to protect the tableware from damage through stress cracking.

- ▸ Long touch the display.
  – The start screen appears.
- ▸ Place the tableware in the cooking space.
  – Ideally, put the wire shelf in and place the tableware on it.
- ▸ Touch the «Plate warmer» application.
  – The duration and the calculated end time appear in the display.
- ▸ Set an end time or a delayed start, if required (see page 18).

Select a duration of at least 30 minutes.

- ▶ Press «Start» to start «Plate warmer».
  – The «Plate warmer» ends automatically when the set duration is up.

The plates will be hot. Use protective gloves or oven cloths.

5.16 BakeOmatic

«BakeOmatic» comprises applications for different food groups. The size and shape of the food are recognised and the duration and cooking space climate are adjusted automatically.

Degree of browning

For selected food groups, the degree of browning can be adjusted by selecting the «Lightly browned», «Medium browned» or «Well browned» setting.

Duration

When BakeOmatic starts, the optimum cooking time is determined automatically. The effective duration is displayed after about 10–15 minutes.

Before starting, the cooking space must have cooled down and be dry in order to determine the optimum cooking time.

The appliance door must not be opened whilst the duration is being determined. Otherwise, the optimum cooking time and temperature will not be calculated correctly.

Selecting and starting BakeOmatic

A delayed start is only suitable for food that does not need to be refrigerated or to rise.

- ▶ Long touch the display.
  – The start screen appears.
- ▶ Select the «BakeOmatic» application group and confirm with «OK», if required (see page 15).
- ▶ Select the desired food group and confirm with «OK».
  – The settings for the desired application appear in the display.
- ▶ Set an end time or a delayed start , if required (see page 18).
- ▶ Press «Start» to start the application.
  – The following appears in the display: «Determining operating time».
  – The countdown to the time remaining appears in the display.

5.17 Recipe book

The following recipe book is available for this appliance:

- «Baking. With a passion for detail.»

Recipes that are tailored to your appliance can be found in the recipe book. They are pre-programmed in the appliance and once started run automatically.
You can use the «Baking» recipe book with your appliance. The recipes are already unlocked in the appliance.

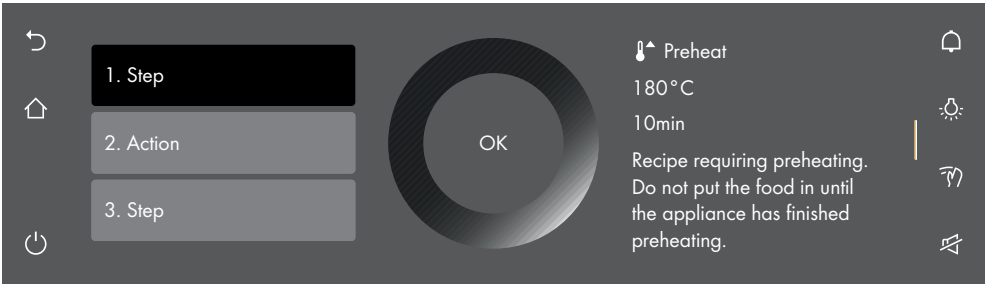
Starting a recipe

For recipes that do not require preheating, place the food in the cold cooking space.

- Long touch the display.
  – The start screen appears.
- Select the 🕮 «Recipes» application group and confirm with «OK», if required (see page 15).
- Select the desired recipe book.
- Select the desired chapter.
- Select the desired recipe and confirm with «OK».
  – The settings for the recipe appear in the display.
  – Set an end time or a delayed start, if required (see page 18).
- To view the individual recipe steps, open the overview of the steps in the left content pane of the display. Select «1. Step». The overview of the steps opens and information on each step such as the application, temperature and operating time can be viewed. The action information contains instructions on what actions need to be taken.
- To start the recipe from a particular step, select that step or action and confirm with «OK». That step is applied to the ready to start screen and the recipe can be started as usual by touching «Start».
- A recipe can be started from any step, i.e. steps can be skipped.

If you want to start the recipe from a later step, select the action before it to get information about shelf position.

There are steps and actions. Steps are preheating or cooking steps, actions are instructions on what actions need to be taken.



While the recipe is running

While the recipe is running, it may be necessary to open the appliance door, e.g. to turn the food over or to put in more food. In such an instance, operation is paused and the display shows instructions on what to do next.
To continue the recipe, proceed as follows:

- Open the appliance door.
- Carry out the action, e.g. turn over food.
- Close the appliance door and confirm the message with «OK».
  – The recipe will continue to run.

Cancelling a recipe

- Press and hold «Stop» to cancel the recipe.
  – The following appears in the display: «Do you really want to cancel the application?»
- Touch ✓ «Yes» to cancel the recipe.
  – The recipe is cancelled.

5.18 Own recipes

Up to 40 of your own favourite recipes can be created and saved. A recipe can consist of several steps with specific applications, preheat, pauses and hold times, which run automatically once started. You can also change and save existing recipes.

With «Preheat», the cooking space is heated to the temperature selected in the following step. This temperature is maintained until the food is put in and confirmed with «OK».
With «Hold», the cooking space continues to be heated and the temperature remains constant.
With «Pause», the cooking space is not heated any more and the temperature goes down.

Creating your own recipe

- ▶ Long touch the display.
  – The start screen appears.
- ▶ Touch 🕮.
- ▶ Touch «Own recipes».
- ▶ Touch «Create recipe».
  – The selection «Add step» appears.
- ▶ Touch «Add step».
  – The selection options appear.
- ▶ Select desired application or «Preheat», «Pause» or «Hold» and confirm with «OK».
- ▶ Make the desired settings for each step.
- ▪ Set the temperature or temperature level.
- ▪ Set the operating time.
- ▪ Set «Preheat» if the cooking space needs to be heated up to a desired temperature.
- ▪ Set «Food probe» if a specific food probe temperature needs to be reached.
- ▶ Confirm with «OK».
- ▶ Create additional steps in the same way.

The maximum number of steps that can be created in an own recipe is ten.

Naming a created recipe

- ▶ Use the keypad to enter the name of the recipe.
- ▶ Confirm with «OK».
  – The new recipe is now displayed in the «Own recipes» screen.

Starting a recipe

- ▶ Select the desired recipe and confirm with «OK».
  – The settings for the recipe appear in the display.
- ▶ Press «Start» to start the recipe.

Changing an own recipe

Recipes that are in Own recipes can be changed.

- ▶ Select the required recipe.
- ▶ Touch ✎.
- ▶ The «Edit recipe» screen appears.

Changing a step

- ▶ Touch the step to be changed.
- ▶ Make the settings and confirm with «OK».

Adding a step

- ▶ Touch + «Add step».
- ▶ Make the settings and confirm with OK.

Deleting a step

- ▶ For the desired step, touch 🗑.
  - – The following appears in the display: «Are you sure you want to delete this step?»
- ▶ To delete the step, touch ✓.
  - – The step is deleted.

Saving a changed recipe

- ▶ Confirm with «OK».
- ▶ Give the changed recipe a name.
- ▪ Use the keypad to enter the name of the new recipe.
- ▶ Confirm with «OK».

Copying an own recipe

- ▶ Touch «Own recipes».
- ▶ Select the required recipe.
- ▶ Touch 📋.
  - – Each existing step can now be changed.
  - – Extra steps can also be added.
- ▶ Confirm with «OK» and give a name to and save the new recipe.

Copying a recipe

Recipes can be copied from the recipe book.

- ▶ Touch the recipe book.
- ▶ Select the required recipe.
- ▶ Touch 📋.
  - – Each existing step can now be changed.
  - – Extra steps can also be added.
- ▶ Confirm with «OK» and give a name to and save the new recipe.

Deleting your own recipe

Recipes that are in Own recipes can be deleted.

- ▶ Select the required recipe.
- ▶ Touch 🗑.
  - – The following appears in the display: «Are you sure you want to delete the recipe?»
- ▶ To delete the recipe, touch ✓.
  - – The recipe is deleted.

5.19 EasyCook

EasyCook helps you to prepare any food simply and conveniently. After choosing the food group and food, the appliance suggests suitable applications, including settings and accessories.

Overview of food groups

Foodstuffs are grouped into different categories; a foodstuff may be included in more than one group.
The following food groups can be selected:

Baked dishes and gratins	Fruit and berries
Bakery products	Poultry
Accompaniments	Vegetables
Fish and seafood	Flans and pizzas
Meat	

Selecting and starting foods

A delayed start is only suitable for food that does not need to be refrigerated or to rise.

- ▶ Long touch the display.
  – The start screen appears.
- ▶ Select the «EasyCook» application and confirm with «OK», if required (see page 15).
- ▶ Select the desired food group.
- ▶ Select the desired type of food.
- ▶ Select the shape (whole, in pieces, etc.) of the food and confirm with «OK», if required.
- ▶ Select the preparation method (cooking, baking, etc.) and confirm with «OK», if required.
  – The settings for the chosen food appear in the display.
- ▪ Make any desired settings (see page 21).
- ▪ Press «Start» to start operation.

Dietary styles

In the user settings in the section «Individual settings» under «EasyCook – dietary style», certain foods and/or food groups can be deactivated so that EasyCook can be adapted to suit a personal dietary style.
The following foods are available:

Milk	Meat
Eggs	Pork
Fish	

All activated foodstuffs are highlighted in amber. They can be deactivated by touching the switch.
Only where this is clear, are foods excluded. For example, if «Milk» is excluded, only foods and dishes that clearly contain «Cow's milk» will be hidden. Any number of dietary styles can be excluded.

Cuisines from around the world

In the user settings in the section «Individual settings» under «EasyCook – cuisines from around the world», country- and region-specific foods and basic dishes along with their preparation methods can be activated as a package.
The following national cuisines are available:

- Italian
- French
- German
- Lebanese
- Chinese
- Australian
- Ukrainian
- Turkish
- Belgian
- Russian

All activated national cuisines are highlighted in amber. They can be deactivated by touching the switch.
The activated foods and basic recipes in each packet are then integrated into the structure of the EasyCook menu. Any number of national cuisines can be activated.

6 V-ZUG-Home

Download updates to your appliance via V-ZUG-Home so that you are always up to date.

Hereby, V-ZUG Ltd declares that the radio equipment type is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following internet address: https://www.vzug.com/gb/en/int_testinstitute_vzug

6.1 Conditions

The following conditions must be met for full use of V-ZUG-Home:
- Access to the internet and to Google Play™ Store / App Store®
- Smartphone or tablet that is connected to the home network
- System requirements for smartphone or tablet: from Android 6.0 or from iOS 11.0
- WLAN/Wi-Fi that meets one of the following standards: 2.4GHz 802.11 b/g/n

Google Play™ is a trademark of Google Inc.

Apple and the Apple logo are trademarks of Apple Inc., registered in the U.S. and other countries. App Store® is a service mark of Apple Inc.

6.2 Initial set-up

When establishing a connection, stay close to your household appliance and have the password for your wireless network at the ready.

Installing the app

- Enable bluetooth and location determination on the smartphone or tablet.
- Search the Google Play™ Store or the App Store® for «V-ZUG».
- Install and open the V-ZUG App.

Enabling the V-ZUG-Home mode on the appliance

- Set to the «Display» or «Operate and display» mode under «V-ZUG-Home» in the user settings.

Connecting the appliance to the home network

- In the V-ZUG App, add the household appliance.
  - A bluetooth pairing request appears in the V-ZUG App.
  - A 6-digit PIN appears in the display of the household appliance.
- Enter the 6-digit PIN in the V-ZUG App and confirm the bluetooth pairing request.
  - The name of the active WLAN/Wi-Fi appears in the V-ZUG App and then you are prompted to enter the WLAN/Wi-Fi password.
- Enter the WLAN/Wi-Fi password.
  - The household appliance is connected to the active WLAN/Wi-Fi connection.

Further information on V-ZUG-Home and its availability can be found at home.vzug.com.

7 User settings

7.1 Adjusting user settings

- Long touch the display.
  - The start screen appears.
- Select ⚙ «User settings» and confirm with «OK», if required (see page 15).
- Select the desired user setting.
  - The main menu for the desired user setting or another submenu with more user settings appears in the display.
- Make the desired setting.
  - The setting is applied immediately.
- To exit a submenu, touch ⮌.
- To exit the user settings, touch ⌂.

All user settings except for the quiet mode are retained in the event of a power interruption or failure.

7.2 Language

The language in the display can be changed. Different languages are available for selection.

7.3 Childproof lock

The childproof lock is to prevent children accidentally switching on the appliance. When the childproof lock is activated, the appliance can only be operated after first entering a code. The code is displayed in reverse order when unlocking.

The childproof lock is activated within 1 minute of the appliance being switched off.

7.4 Display

Colour scheme

It is possible to choose between a light or dark colour scheme for the display.

Brightness

The brightness of the display can be changed.

Background

The background of the display can be changed. Choose whether to display a solid colour, a texture or a texture featuring various ingredients in the background. When a texture with ingredients is selected, images of different ingredients are displayed on every page in the app view.

7.5 Signals and tones

Quiet mode

The appliance runs as quietly as possible when in quiet mode. All tones are set at the lowest volume. This setting is deactivated when the appliance goes into the EcoStandby mode. The volume of the feedback tones and acoustic signals cannot be changed when in quiet mode.

Sound worlds

The tonality of the acoustic signals and feedback tones can be changed.

Feedback tones

The volume of the feedback tones can be adjusted up or down or turned off completely. Certain feedback tones are not muted for legal and safety reasons.

A short feedback tone is emitted when the appliance is switched off even if the setting is set to «Off» (safety function).

Acoustic signals

The volume of the acoustic signals can be adjusted up or down. They cannot be turned off.

Touch anywhere on the display or open the appliance door to stop an acoustic signal.

7.6 Individual settings

EasyCook – dietary style

Certain foods and food groups can be deactivated so that EasyCook can be adapted to suit a personal dietary style.

EasyCook – cuisines from around the world

Country- and region-specific foods and basic dishes along with their preparation methods can be activated as a package and added to EasyCook.

Start screen

Choose whether the applications should be displayed in the app view or the list view when the start screen is called up.

Subsequent steps

If set to «On», subsequent steps are displayed at the end of operation. If set to «Off», operation is immediately ended.

Temperature unit

The temperature can be displayed in «°C» or «°F».

- °C: Degrees Celsius
- °F: Degrees Fahrenheit

Sabbath mode

Activates the Sabbath applications on the start screen.

7.7 Assistance functions

Illumination

If set to «On», the cooking space illumination pulses when there is a new message during operation.

Touch the ☼ symbol to switch the illumination on or off at any time.

If the illumination is not switched off, it will go off automatically within 3 minutes to save energy.

Automatic door opening (depending on model)

If set to «On», the appliance door opens automatically when the duration set is up or when the food has reached the desired food probe temperature (see page 29).

Automatic door closing (depending on model)

If set to «On», the appliance door closes when the «Start» button for an application is pressed.

Preheat tone

If set to «On», a short preheat tone is emitted when it is time to put the food into the cooking space.

7.8 Date and time

Time synchronization

The «Internet» setting is set automatically when connecting to V-ZUG-Home. The time, date and time zone are then synchronized directly from the app.

Date

The date can be called up and changed.

Time

The time can be called up and changed.

Date and time format

The time can be displayed in the European 24-hour or the US 12-hour format (a.m./p.m.).
The date can be displayed in the DD.MM.YYYY, YYYY-MM-DD or MM/DD/YYYY format.

Time in standby

It is possible to choose between the settings «Off», «On» and «On with night mode».

Clock design

The visual appearance of the clock on the standby screen can be changed. There are three clock faces from which to choose: «Digital», «Analogue» and «Dot».

Night mode

The night mode reduces the brightness of the time display. The start time for the night mode is settable.

The night mode always runs 8 hours.

Time synchronization

It is possible to choose between mains synchronization and real-time clock (RTC).

7.9 V-ZUG Home

Mode

It is possible to choose between «Off», «Display» and «Operate and display». To connect the appliance to «V-ZUG-Home», «Display» or «Operate and display» must be selected.

Displaying information

Displays all relevant information for the connection.

Restarting interface

The interface can be reset if difficulties are experienced establishing a connection.

Resetting

Disconnects all connections to mobile devices.

Further information on V-ZUG-Home and its availability can be found at home.vzug.com.

7.10 Appliance information

Identification numbers

The serial number (SN) and article number are displayed.

Version numbers

The current software versions are displayed.

Demo mode

The appliance shows the current demo mode status. The demo mode can only be switched on and off in the service menu.

Contacting Customer Services

The contact information for our Customer Services is displayed.

7.11 Factory settings

Pinned values

Resets all pinned values.

Start screen

Resets the start screen to the app view. Favourites remain unchanged.

Favourites

Entering «OK» clears all existing favourites.

V-ZUG-Home

Disconnects all connections to mobile devices.

Factory settings

Resets the settings to the factory default state. All customized data will be lost.

7.12 EcoManagement

Consumption information

Displays the average energy consumption of the last 25 operations, the total energy consumption for the last month (or since a reset in the last month), the total energy consumption for the last year (or since a reset in the last year) and the total energy consumption.

Consumption indicator

If set to «On», the energy consumed is displayed when the application ends.

Resetting

Resets all EcoManagement counters except for total consumption.

7.13 Customer Services

This part of the menu is intended for service staff and is password-protected.

8 Care and maintenance

Risk of burns from hot surfaces!
Allow the appliance and the accessories to cool down before cleaning.
Incorrect handling can result in damage to the appliance!
Use soft cloths only. Do not use any abrasive, alkaline or highly acidic cleaning agents, metal scrapers that are sharp or scratch, steel wool, scouring pads, etc. as these products will damage the surfaces. Glass surfaces that are scratched can crack.
Never use a steam cleaner to clean the appliance.

8.1 Cleaning the exterior

- Remove any soiling or residues of cleaning solution immediately.
- Clean the surfaces and display with a soft cloth dampened with water and a little washing-up liquid.
- Dry with a soft cloth.

When cleaning the display, the display lock can be used to protect the operating elements from being unintentionally activated.

8.2 Cleaning the cooking space

Incorrect handling can result in damage to the appliance!
Do not bend the temperature sensor or heating elements.
Do not scour the surface. Scouring will damage the surface.

- Remove any soiling from the cooking space while still hand warm. Use a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- Remove all traces of cleaning agent, otherwise the non-stick properties of the coating could be affected.

In the case of stubborn soiling in appliances without pyrolysis:

- Use a commercially available oven cleaner and follow the manufacturer's instructions.

8.3 Cleaning the baking tray

Non-stick properties can be adversely affected.

Do not use any abrasive, acidic or highly alkaline cleaning agents. Do not scour the surface.

- Remove any soiling or residues of cleaning solution immediately.

8.4 Pyrolytic self-cleaning (depending on model)

Risk of burns from hot surfaces!

The appliance front gets hotter than during normal operation. As there is likely to be some smoke and odour given off, animals (especially birds) should not be in the same room during this process. Ventilate the room well both during and after the process.

Roughly remove grease and oil deposits and baked-on deposits beforehand. Do not use any chemical cleaning agents. Residues of cleaning agents can cause chemical reactions, destroy the enamel and give off poisonous fumes.

In pyrolytic self-cleaning, any soiling is burned off at a high temperature. Afterwards the deposits can easily be removed with a damp cloth. Over time with use the cooking space can turn matt. Fruit acid and fatty acid deposits can leave stains. This will not affect the cooking or baking characteristics of the appliance nor affect its functioning.

Pyrolytic self-cleaning – including cooling down – takes 3–5 hours depending on the degree of soiling.

As long as the temperature is over 300 °C, the illumination switches off and cannot be switched back on.

Selecting and starting pyrolytic self-cleaning

Damage to accessories from self-cleaning!

Remove accessories, shelf guides, fully extending runners, cookware and any other objects from out of the cooking space. Otherwise they can become discoloured and their surface rough. The rolling properties of full extension roller runners deteriorate.

- Close the appliance door.
- Long touch the display.
- Select the application.
- Select the degree of soiling.
  – The calculated end time for pyrolytic self-cleaning is shown in the display.
- Touch «Start» to start pyrolytic self-cleaning.
  – The appliance door locks.

Delayed start

The start of pyrolytic self-cleaning can be delayed, for example, to take advantage of lower electricity tariffs.

- ▸ Select ↦| before starting.
- ▸ Set the desired end time.
- ▸ Touch «Start».
  - – The appliance remains switched off and the appliance door locked until the calculated automatic start.

Cancelling

- ▸ Touch «Stop» in the display.
  - – Pyrolytic self-cleaning is cancelled.
  - – The following appears in the display: «Residual heat in the appliance».
  - – The appliance door remains locked until the temperature drops below 300 °C.

End

The appliance door cannot be opened until the temperature has dropped below 300 °C.

- ▸ Wait until the appliance has cooled to hand warm to remove any residue left behind using a soft cloth dampened with water. Do not use cleaning agents.

At the front of the cooking space is the door seal. It is susceptible to abrasion and damage from scouring. The door seal therefore requires gentle cleaning.

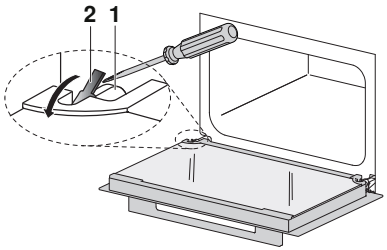
8.5 Cleaning the appliance door

- ▸ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid.
- ▸ Dry with a soft cloth.

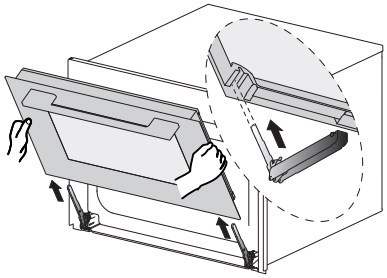
Removing the appliance door

The appliance door is heavy. When removing and reinstalling the appliance door, hold it at the sides firmly with both hands.

- ▸ Open the appliance door as far as it will go.
- ▸ Fold the clips **2** on both door hinges **1** forward.

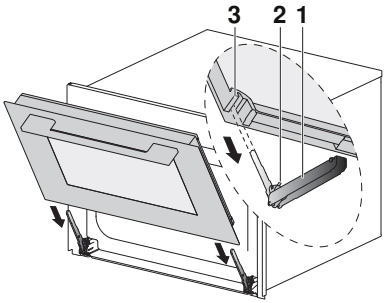


- ▸ Close the appliance door as far as its airing position (about 30°).
- ▸ Lift the appliance door out evenly and at an angle.



Reinstalling the appliance door

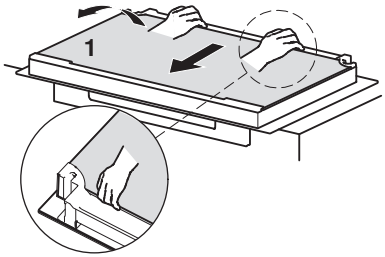
- ▶ Push the appliance door **3** evenly into both hinges **1** as far as it will go.
- ▶ Open the appliance door as far as it will go and fold back the clips **2**.
  - – If the appliance door will not close properly, check the clips **2**.
  - – Do not force the appliance door closed.



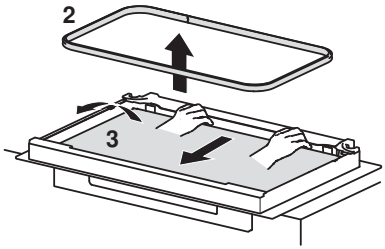
Ensure that the appliance door is pushed in as far as it will go otherwise the appliance could get damaged when it is closed.

Cleaning the door glass

- ▶ Lay the appliance door on a clean, flat surface (covered e.g. with a tea towel) with the handle facing down.
  - – Make sure the handle does not come into contact with the surface.
- ▶ Lean against the appliance door.
- ▶ Carefully push the glass **1**and raise it slightly up and away from the hinges.

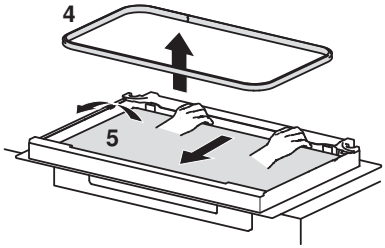


- ▶ Remove the seal **2**.
- ▶ Gently push the door glass **3** and raise it slightly up and away from the hinges.

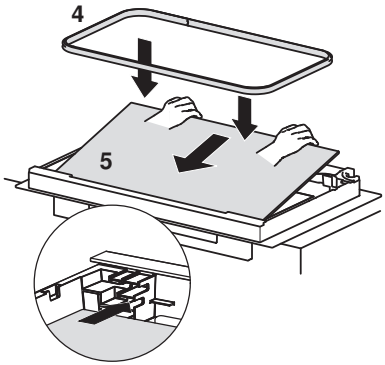


Applies to pyrolytic appliances:

- ▶ Remove the seal **4**.
- ▶ Gently push the door glass **5** and raise it slightly up and away from the hinges.
- ▶ Clean the glass panels and dry well.

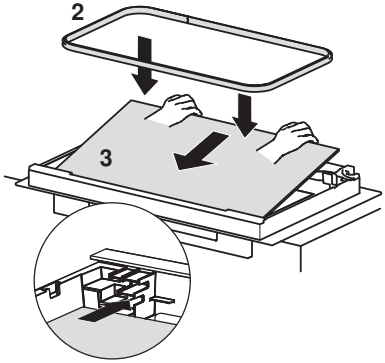


- ▶ Put the door glass **5** back in. To do this, insert the door glass **5** into the door frame and gently push it back towards the hinges.
  – The markings on the glass must be legible.
- ▶ Fit the seal **4**.

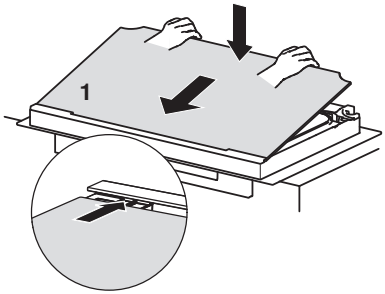


Applies to all appliances:

- ▶ Put the door glass **3** back in. To do this, insert the door glass **3** into the door frame and gently push it back towards the hinges.
  – The markings on the glass must be legible.
- ▶ Fit the seal **2**.



- ▶ Insert the door glass **1** into the door frame and gently push it back towards the hinges.
  – The door glass **1** can only be put back if positioned correctly with the shiny surface on the outside.



8.6 Cleaning the door seal

- ▶ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent.
- ▶ Dry with a soft cloth.

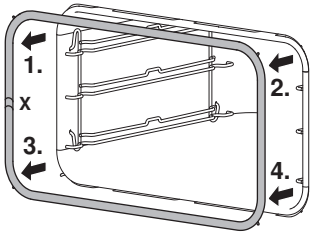
The door seal in appliances with a pyrolysis function is impregnated with graphite, which can transfer off onto the cloth when being cleaned.

8.7 Replacing the door seal

We generally recommend the door seal be replaced by our service staff. However, you can also replace the door seal of your appliance yourself.
We accept no liability for any damage caused by the door seal not having been fitted properly.

Removing the door seal

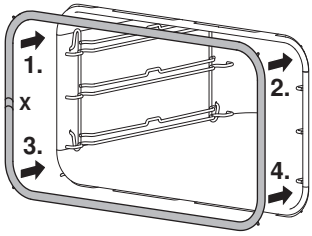
- In each of the four corners, turn the seal outwards by about 30° and carefully pull the clip out of the slot.
- When all four clips have been released, remove the seal.
- Clean the groove in the appliance with a damp cloth.



Fitting the door seal

The joint and vent hole **X** must be at the left in the middle.

- Fit the seal starting in one of the corners at the top.
- Insert the clip from the outside to the inside at a 30° angle into the slot. Once the seal is fitted at the top, insert the bottom two clips.
- Press the door seal into the groove all around, i.e. at the top, bottom, left and right.

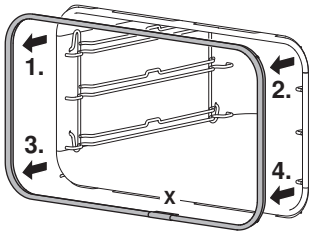


8.8 Replacing the door seal (in pyrolytic appliances)

We generally recommend the door seal be replaced by our service staff. However, you can also replace the door seal of your appliance yourself.
We accept no liability for any damage caused by the door seal not having been fitted properly.

Removing the door seal

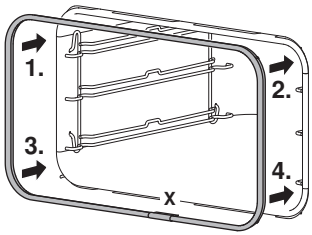
- In each of the four corners, turn the seal outwards by about 30° and carefully pull the clip out of the slot.
- When all four clips have been released, remove the seal.
- Clean the groove in the appliance with a damp cloth.



Fitting the door seal

The joint **X** must be at the bottom in the middle.

- ▶ Fit the seal starting in one of the corners at the top.
- ▶ Insert the clip so that it hooks into the outer slot.
- ▶ Once the seal is fitted at the top, insert the bottom two clips.
- ▶ Lightly press the seal into the groove all around, i.e. along the top, bottom, left and right.



Checking the seal is seated properly

All four clips must be hooked in.

- ▶ If not, remove the seal and put the corner hooks in again.
- ▶ Lightly press the seal into the groove all around, i.e. along the top, bottom, left and right.

8.9 Replacing the LED light bulb

The LED light bulb cannot be removed. For safety reasons, the LED light bulb must be replaced by our Customer Services.

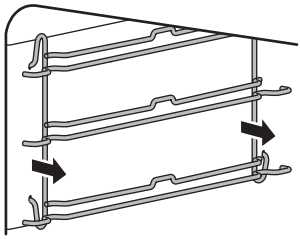
8.10 Cleaning the accessories and shelf guides

- The wire shelf and shelf guides can be cleaned in the dishwasher.
- The baking tray can be cleaned in the dishwasher; however, this will affect its non-stick properties.

Removing and putting back the shelf guides

When inserting the shelf guides take care not to damage the enamel.

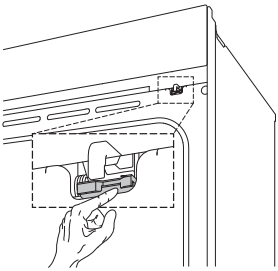
- ▶ Swing the shelf guide at the front into the middle of the cooking space.
- ▶ Take the shelf guide out of the opening at the back.
- ▶ Put back in reverse order.



9 Trouble-shooting

You may be able to trouble-shoot the following malfunctions yourself. If not, note down the error message in full (message, F and E numbers) and call Customer Services.

9.1 Error messages

Message	Possible cause	Solution
▪ «FX/EXX»	▪ Various situations can lead to an error message.	▸ Acknowledge the error message by touching «OK». ▸ Switch the power supply off for about 1 minute. ▸ Switch the power supply back on. ▸ If the error appears again, note down the error message in full along with the serial number (SN) of the appliance (see page 60). ▸ Disconnect from the power supply. ▸ Contact Customer Services.
▪ «UX/EXX»	▪ Disruption in the power supply.	▸ Acknowledge the error message by touching «OK». ▸ Switch the power supply off for about 1 minute. ▸ Switch the power supply back on. ▸ If the error appears again, note down the error message in full along with the serial number (SN) of the appliance (see page 60). ▸ Disconnect from the power supply. ▸ Contact Customer Services.
▪ «E69/A1»	▪ Temperature must drop below 300 °C	▸ Allow the appliance to cool down. ▸ Acknowledge the error message by touching «OK». – Appliance is ready for operation again.
▪ «E24/A1» in pyrolytic appliances	▪ Door status detection failed. 	▸ Push in the door status detection device next to the locking hook and keep it pressed. – The following appears in the display: «OK». ▸ Press «OK». ▸ Push in the lever of the door status detection device for 15 seconds. During these 15 seconds, the locking hook will move.

9.2 Other possible problems

Problem	Possible cause	Solution
▪ Appliance is not working	▪ A household fuse or circuit breaker has tripped.	▶ Change the fuse. ▶ Reset the circuit breaker.
	▪ The fuse or circuit breaker keeps blowing.	▶ Call Customer Services.
	▪ Interruption in the power supply.	▶ Check the power supply.
	▪ Demo mode is switched on.	The demo mode can only be switched off with the security code. ▶ Contact Customer Services.
	▪ Appliance is faulty.	▶ Contact Customer Services.
▪ Appliance door does not open automatically (depending on model)	▪ Power failure	▶ Appliance door can be opened manually.
	▪ Appliance is faulty.	▶ Contact Customer Services.
▪ Illumination is not working	▪ LED light bulb is defective.	▶ Contact Customer Services.
▪ Cooking time seems longer than usual	▪ Appliance only has a one-phase connection.	▶ Connect appliance with a two-phase connection.
▪ Thick smoke is given off when grilling	▪ The food is too near to the heating elements.	▶ Check that the level selected is as recommended in «EasyCook».
	▪ Grill setting is too high.	▶ Reduce grill setting.
▪ The appliance makes noises during operation	▪ Appliance can make noises at any time during operation (e.g. switching, pumping and fan noises).	Such noise is normal.

Problem	Possible cause	Solution
▪ Clock is not running correctly	▪ Irregular mains frequency	▸ Turn off the mains synchronization. Or: ▸ Connect the appliance to the internet. ▸ The time is automatically synchronized.
	▪ Internal pulse generator is imprecise when mains synchronization is turned off.	▸ Contact Customer Services.

9.3 After a power failure

The user settings remain unchanged.

Brief power failure during operation

– The current operation of the appliance is cancelled.
– The following appears in the display when the appliance is switched on: «Process was cancelled due to a power failure».

▸ Press «OK» to confirm the message.
– The start screen appears.

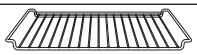
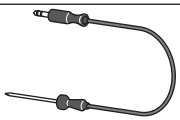
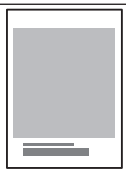
Prolonged power failure

The appliance goes through its initial set-up process after a prolonged power failure. However, only the time and date need to be reset in order to operate the appliance again. It is not necessary to make any other settings.

10 Accessories and spare parts

The accessories shown below as well as spare parts can be ordered in addition to the scope of delivery of the appliance. Ordering spare parts is subject to charge, except in the event of warranty claims. Please give the product family of the appliance and exact designation of the accessory or spare part when ordering parts.

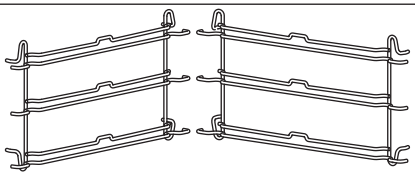
10.1 Accessories

TopClean baking tray	Wire shelf	Food probe	Recipe book
			

10.2 Special accessories

Information at: www.vzug.com

10.3 Spare parts

Shelf guides, left/right	Door seal
	

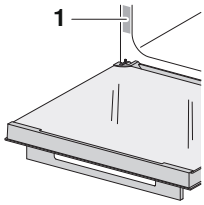
11 Technical data

External dimensions

▸ See installation instructions

Electrical connection

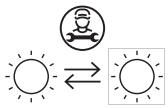
▸ See identification plate **1**



11.1 Light sources

Light sources may only be replaced by a service technician.

This product contains light sources of energy efficiency class E.



11.2 Note for testing institutes

Placing thermocouples between the appliance door and the seal can cause lack of leak-tightness and thus measuring errors.
The usable volume within the meaning of EN 50304 / EN 60350 is obtained with the shelf guides disassembled.

- For appliances with a grill: Keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

11.3 Temperature measurement

The temperature inside the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

11.4 Product fiche

In accordance with EU Regulation No.: 66/2014

Brand	–	V-ZUG Ltd
Type of appliance	–	Compact oven
Model designation	–	C6T | C6T...P
Mass of appliance	kg	32 | 35
Number of cavities	–	1
Heat source per cavity	–	Electricity
Volume per cavity	l	43
Energy consumption in conventional mode [1])	kWh/cycle	0.59 | 0.60
Energy consumption in hot air / forced convection mode [2])	kWh/cycle	0.56 | 0.57
Energy Efficiency Index per cavity [3])	–	76.6 | 78
Measurement and calculation methods used	–	SN EN 60350-1:2016

1) Required to heat a standardized load per cavity

2) Required to heat a standardized load per cavity

3) Measurement methods: see EU Regulation No. 66/2014, Annex II, Chpt. 1

11.5 EcoStandby

To prevent unnecessary energy consumption, the appliance is equipped with the automatic energy-saving «EcoStandby» function.

12 Tips and tricks

12.1 Unsatisfactory cooking result...

... for Soft roasting

Result	Solution
▪ The meat is tough.	▸ Extend the cooking time. ▸ For very lean joints of meat, shorten the cooking time. ▸ Do not use meat that is too aged.

... for baking and roasting

Result	Solution
▪ The baking or roast looks good on the outside but is still doughy or raw on the inside.	▸ Next time, set a lower temperature and lengthen the operating time.

Result	Solution
▪ The cake collapses.	▸ Check that the settings used correspond to those recommended in «EasyCook». ▸ Next time, set a lower temperature and lengthen the operating time. ▸ Stir the cake mixture well. When finished, bake immediately. ▸ For whisked sponges, beat the egg yolks/whites to a foam a little longer and then carefully fold into the mixture. When finished, bake immediately. ▸ Follow the instructions on how much baking powder to add.

Result	Solution
▪ The baking has browned unevenly.	▸ Next time, set a lower temperature and adjust the operating time. ▸ If using , and , check that the levels used correspond to those recommended in «EasyCook». ▸ Do not push baking tins or bulky foodstuff right to the back of the cooking space.
▪ The baking has come out lighter on one baking tray than on the other.	▸ Check that the settings used correspond to those recommended in «EasyCook».

Some uneven browning is normal. More even browning is generally achieved at lower temperatures.

12.2 Saving energy

The «Hot air humid» and especially the «Hot air eco» applications consume less energy than the «Hot air» application. Applications with «Top/bottom heat» consume the same.

- ▸ Avoid opening the appliance door frequently.
- ▸ Only switch the illumination on when needed.
- ▸ Use residual heat: for cooking times over 30 minutes, switch the appliance off 5–10 minutes before the end of the operating time.
- ▸ Only preheat the cooking space if the cooking or baking results depend on it.
- ▸ Minimize preheating.

Power consumption can be reduced to a minimum by selecting «Hide time» in the user settings. Despite EcoStandby, the safety functions remain active.

13 Disposal

13.1 Packaging

Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.

13.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

13.3 Disposal

- The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

Addresses of the importers

AU/NZ	**V-ZUG Australia Pty. Ltd.** 2/796 High Street Kew East, Victoria 3102, AUSTRALIA	LB	**Kitchen Avenue SAL** Mirna El Chalouhi Highway Wakim Bldg, Jdeiheh Beirut LEBANON
CN	**V-ZUG (Shanghai) Domestic Appliance Co. Ltd.** Raffles City Changning Office Tower 3 No. 1139 Changning Road 200051 Shanghai CHINA	RU	**OOO Hometek** Dubininskaya Street 57 building 1 113054 Moscow RUSSIA
AT/BE/ DK/DE/ ES/FR/ NO/NL/ LU/SE	**V-ZUG Europe BV** Evolis 102 8530 Harelbeke BELGIUM	SG	**V-ZUG Singapore Pte. Ltd.** 6 Scotts Road Scotts Square #03-11/12/13 228209 Singapore SINGAPORE
GB/IE	**V-ZUG UK Ltd.** 27 Wigmore Street London W1U 1PN GREAT BRITAIN	TH	**V-ZUG (Thailand) Ltd.** 140/36, 17th Floor ITF Tower, Silom Road Suriyawong Sub-district Bangrak District Bangkok 10500 THAILAND
HK/MO	**V-ZUG Hong Kong Co. Ltd.** 12/F, 8 Russell Street Causeway Bay HONG KONG	TR	**GÜRELLER** Anchor Sit.3A/1-2 Çayyolu 06690 ÇANKAYA/ANKARA TURKEY
IT	**Frigo 2000 S.p.A** Viale Fulvio Testi 125 20092 Cinisello Balsamo (Milano) ITALY	UA	**Private enterprise “Stirion” (MIRS corp.)** Osipova Street 37 65012 Odessa UKRAINE
IL	**Digital Kitchen** Hataarucha 3 6350903 Tel Aviv ISRAEL	VN	**V-ZUG VIETNAM COMPANY LTD.** 21st Floor, Saigon Centre, 67 Le Loi Ben Nghe Ward, District 1 Ho Chi Minh City, 700000 VIETNAM

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15 Notes

16 Service & Support

The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.
Please register your appliance straightaway online at www.vzug.com →Service →Warranty registration. This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (SN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.
My appliance information:

SN: _____ **Appliance**: _____

Please have this appliance information to hand when contacting V-ZUG. Thank you.

- ▶ Open the appliance door.
  - – The identification plate is located on the left-side panel.

Your repair order

At www.vzug.com →Service→Service number you will find the telephone number of your nearest V-ZUG service centre.

Technical questions, accessories, warranty extensions

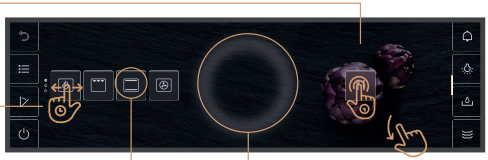
V-ZUG is happy to help you with any general administrative or technical queries, to take your orders for accessories and spare parts and to inform you about our progressive service agreements.

Quick instructions

On/Off
Touch the display to switch the appliance on. Long press and hold the ⏻ function button to switch the appliance off.

CircleSlider
Apps
Change view
Off button
Page overview
Expandable function bar

Quick information
Move app



Page change

Adjustable value
Favourite
Temperature
The temperature can be set using the CircleSlider.

Operation
The appliance is operated using the display. Place your finger on the CircleSlider and move it in a circle.

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