Basic instructions for use of your oven can be found here. Some ovens may be slightly different, as they are changed from time to time, but this should help. For a full instruction manual, you can search online for the Oven Make and Model as shown below;

# Built-in oven HBA63B1.0B



# Your new oven

Here you will learn about your new oven. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

# Control panel

Here you will see an overview of the control panel. All of the symbols never appear in the display at the same time. Depending on the appliance model, individual details may differ.



#### Control knobs

The control knobs are retractable. To lock it in or out, press the control knob in the off position.

#### **Buttons**

The sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.

## **Buttons and display**

You can use the buttons to set various additional functions. On the display, you can read the values that you have set.

Button		Use
» <b></b> \$\$\$	Rapid heating	Heats up the oven particularly quickly.
<u>(b)</u>	Time-setting options	Selects the timer $\bigcirc$ , cooking time $\stackrel{\smile}{\smile}$ , end time $\stackrel{\smile}{\smile}$ and clock $\bigcirc$ .
$\sim$	Childproof lock	Locks and unlocks oven functions.
-	Minus	Decreases the set values.
+	Plus	Increases the set values.

The time-setting option that is currently selected in the display is indicated by brackets [ ] around the corresponding symbol. Exception: For the clock, the ① symbol only lights up if the time is being changed.

## **Function selector**

Use the function selector to set the type of heating.

Setting		Use
0	Off position	The oven switches off.
	3D hot air	For cakes and pastries on one to three levels. The fan distributes the heat from the heating ring in the back panel evenly around the cooking compartment.
	Hot air eco*	For cakes and pastries, bakes, frozen and convenience products, meat and fish on one level without preheating. The fan evenly distributes the energy-efficient heat of the ring heating element around the cooking compartment.

Setting		Use		
	Top/bottom heat- ing	For cakes, bakes and lean joints of meat (e.g. beef or game) on one level. Heat is emitted evenly from the top and bottom.		
	Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan causes the hot air to circulate around the dish.		
-	Grill, large area	For grilling steaks, sausages, bread and pieces of fish. The whole area below the grill heating element becomes hot.		
	Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.		
000	Self-cleaning	For automatic cleaning of the cooking compartment. The oven heats up until the dirt disintegrates.		
٥	Oven light	Switches on the oven light.		
* T	* Type of heating used to determine the energy efficiency			

Type of heating used to determine the energy efficiency class in accordance with EN50304.

If you make settings, the  $\square$  symbol lights up in the display. The oven light in the cooking compartment switches on.

**Note:** So that the heat is well distributed, the fan switches on briefly during the heating up phase when top or bottom heating is used.

#### Temperature selector

Use the temperature selector to set the temperature, grill setting or cleaning setting.

Setting		Meaning
•	Off position	The oven does not heat up.
50-300	Temperature range	The temperature in the cooking compartment in °C.
		Exception: the maximum temperature for  3D hot air and  Hot air eco is 275 °C.

Setting		Meaning	
I, II, III	Grill settings	The grill settings for "Grill, large area"	
		I = setting 1, low	
		II = setting 2, medium	
		III = setting 3, high	
	Cleaning levels	The cleaning levels for self-cleaning ::::.	
		I = level 1, gentle	
		II = setting 2, medium	
		III = level 3, intensive	

#### Heating symbol

While the oven is heating up, the § symbol is lit in the display. When the optimum time for placing the dish in the oven has been reached and the oven is maintaining the temperature, the symbol is no longer lit.

The & symbol never lights up during grilling or cleaning.

# Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

#### Oven light

During operation, the oven light in the cooking compartment is on. When temperatures up to 60 °C are selected, and when self-cleaning is activated, the light switches off. This enables precise temperature regulation.

The setting on the function selector can be used to switch on the light without heating the oven.

#### Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

# Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time. First read the section on Safety information.

# Setting the clock

After the appliance has been connected, the  $\bigcirc$  symbol and four zeros light up in the display. Set the clock.

1. Press the 🕒 button.

The time 12:00 is shown in the display.

2. Use the + or - button to set the clock.

After a few seconds, the time that has been set is adopted.

You will need to do this anytime power has gone off, or you have turned off oven at wall switch

#### Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating at 240 °C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

Keep the kitchen ventilated the whole time the oven is on.

- **1.** Use the function selector to set Top/bottom heating  $\square$ .
- 2. Set the temperature selector to 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the off position.

#### Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

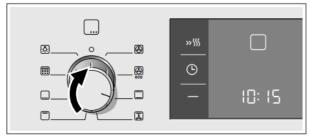
# Setting the oven

There are various ways in which you can set your oven. Here we will explain how you can select the desired type of heating and temperature or grill setting. You can select the oven cooking time and end time for your dish. Please refer to the section on Setting the time-setting options.

# Type of heating and temperature

Example in the picture: Top/bottom heating at 190 °C.

1. The function selector is used to set the type of heating.



2. Set the temperature or grill setting using the temperature selector.



The oven begins to heat up.

#### Switching off the oven

Turn the function selector to the off position.

#### Changing the settings

The type of heating and temperature or grill setting can be changed at any time using their respective selectors.

# Childproof lock

The oven has a childproof lock to prevent children from switching it on by accident.

The oven will not respond to any settings. You can still set the clock and the timer when the childproof lock is activated.

Note: If a hob is connected, it will not be affected by the childproof lock on the oven.

## Activating the childproof lock

The function selector must be set to the off position.

Press and hold the combutton for approx. four seconds.

The C symbol appears in the display. The childproof lock is activated

# Deactivating the childproof lock

Press and hold the combutton for approx, four seconds.

The consymbol goes out in the display. The childproof lock is deactivated.