



Houd, wanneer u contact opneemt met de serviceafdeling, het complete typenummer bij de hand.
En cas de contact avec le service après-vente, ayez auprès de vous le numéro de type complet.

Halten Sie die vollständige Typennummer bereit,
wenn Sie mit der Kundendienstabteilung Kontakt aufnehmen.

When contacting the service department, have the complete type number to hand.

Sørg for at have hele typenummeret klar, når serviceafdelingen kontaktes.

Ha hele typenummeret for hånden når du kontakter serviceavdelingen.

Ha det kompletta typnumret till hands när du tar kontakt med serviceavdelningen.

Adressen en telefoonnummers van de serviceorganisatie vindt u op de garantietaart.

Les adresses et les numéros de téléphone du service après-vente se trouvent sur la carte de garantie.

Adressen und Telefonnummern der Kundendienstorganisation finden Sie auf der Garantiekarte.

You will find the addresses and phone numbers of the service organisation on the guarantee card.

Adressen og telefonnummeret til servicevirksomheden findes på garantikortet.

Du finner adresser og telefonnumre til serviceorganisasjonen på garantikortet.

Adresser och telefonnummer till serviceorganisationen hittar du på garantikortet.

Instructions for use

Oven

ATAG



DX6411L

DX6492L

DX6411Q

DX6492Q

NL  
Handleiding

NL 3 - NL 70

FR   
Notice d'utilisation

FR 3 - FR 70

DE    
Anleitung

DE 3 - DE 70

EN  
Manual

EN 3 - EN 73

DA 
Brugsvejledning

DA 3 - DA 70

NO 
Bruksanvisning

NO 3 - NO 73

SV 
Bruksanvisning

SV 3 - SV 73

Gebruikte pictogrammen - Pictogrammes utilisés - Benutzte Piktogramme
Pictograms used - Anvendte piktogrammer - Symboler brukt
Symboler som används



Belangrijk om te weten - Important à savoir - Wissenswertes - Important information
Viktig informasjon - Viktig informasjon - Viktig information



Tip - Conseil - Tipp - Tips

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Technical specifications

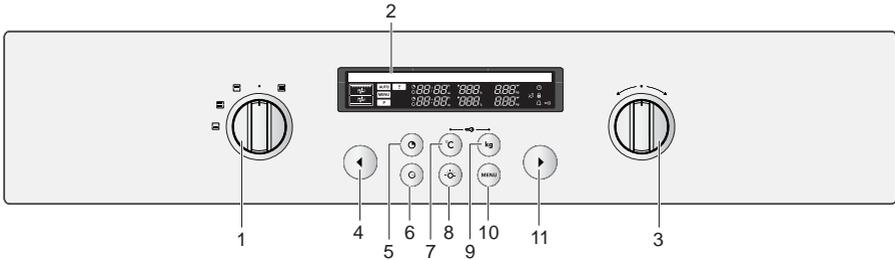
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Disposal of appliance and packaging

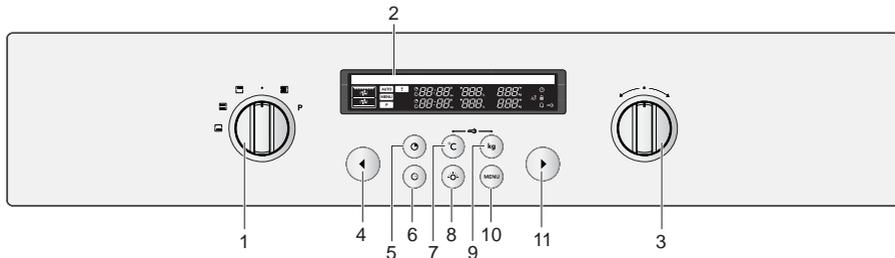
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CONTROL PANEL

DX6411L/DX6492L



DX6411Q/DX6492Q



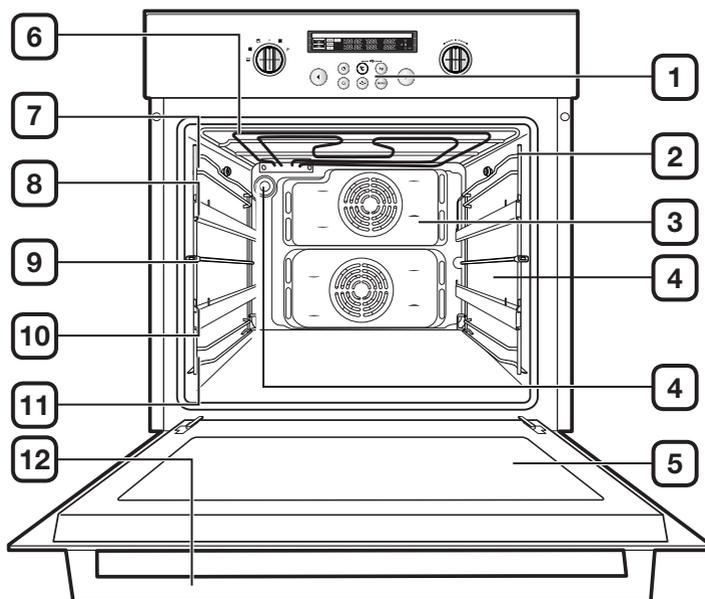
1. CAVITY SELECT KNOB
2. WINDOW DISPLAY
3. MULTI-FUNCTION KNOB
4. BACK BUTTON
5. COOK TIME BUTTON
6. END TIME BUTTON
7. TEMPERATURE BUTTON
8. LAMP BUTTON
9. WEIGHT BUTTON
10. MENU BUTTON
11. NEXT BUTTON

Special features

The oven comes equipped with the following special features.

- Divider modes: when the divider is inserted, the appliance's divider facility enables independent cooking in two separated partitions, enhancing energy efficiency and convenience for use.
- Aqua cleaning: the oven's self-cleaning function uses the power of steam to cut through grease and grime to clean the oven interior safely.

OVEN FEATURES



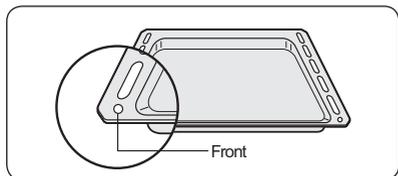
1. Control panel
2. Side runner
3. Catalytic enameled cover casing
4. Oven lights
5. Glass door
6. Top heating elements
7. Level 5
8. Level 4
9. Level 3
10. Level 2
11. Level 1
12. Door handle

Note

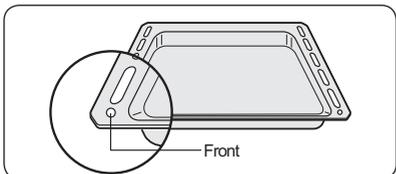
- Shelf levels are numbered from the bottom up.
- The levels 4 and 5 are mainly used for grill mode.
- Please refer to the Cooking Guides in this manual to determine the appropriate shelf levels for your dishes.

ACCESSORIES

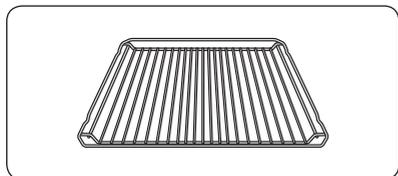
The following accessories are provided with your oven:



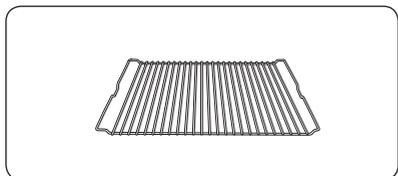
- 1** Baking tray
The baking tray could be used for the preparation of cakes, cookies and other pastries.



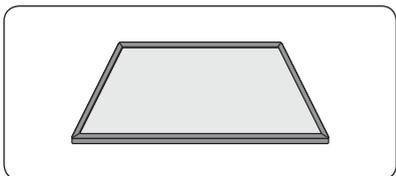
- 2** Deep baking tray
The deep baking tray should be used for roasting or collecting meat juices or fat drippings.



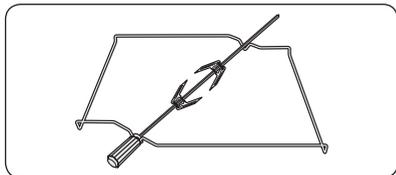
- 3** Wire rack
The wire rack should be used for dishes, cake tins, roasting and grilling trays.



- 4** Roast wire rack
The roast wire rack should be used for roasting. Always use the roast wire rack in combination with a baking tray.



- 5** Divider, for upper cavity, lower cavity and double oven. Use inserted in level 3. There is a divider-sensing switch on the rear wall of the cooking compartment. Insert into the back completely.



- 6** Rotisserie spit (optional) comprises a spit, 2 prongs, a removable handle and a cradle, which fits into the 3rd shelf from the bottom. To use the rotisserie, fit the spit into the hole in the rear wall of the oven's interior. Place the deep baking tray on level 1 when using the spit.

USING THE ACCESSORIES



Warning

All accessory parts and unsuitable accessories for self cleaning should be removed for pyrolytic cleaning.

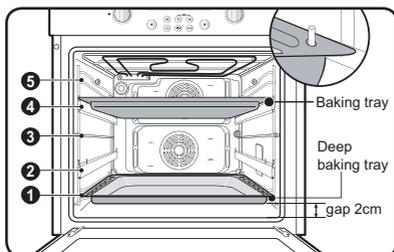
Note

- When using the deep baking tray or the baking tray to collect drippings from cooking foods, ensure that the tray is properly placed in the Side Runners. Allowing these accessories to contact the bottom surface of the oven can damage the enamel of the surface. Trays placed on level 1 should clear the bottom surface of the oven by at least 2 cm.
- Be very careful while removing meals and/or accessories out of the oven. Hot meals, accessories and surfaces can burn you!

Example

Level 1: deep baking tray

Level 4: baking tray



Rotisserie spit

- Place the deep baking tray at level 1 to collect the cooking juices
- Slide one of the forks onto the spit; put the piece of meat to be roasted onto the spit;
- Parboiled potatoes and vegetables can be placed around the edge of the deep baking tray to roast at the same time.
- Place the cradle on the middle shelf and position with the 'v' shape at the front.
- To help insert the spit, the handle can be screwed onto the blunt end.

USING THE ACCESSORIES

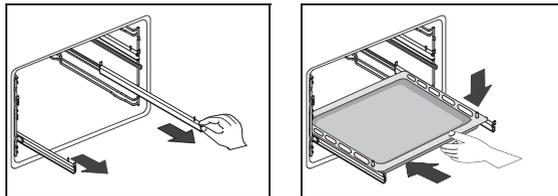
- Rest the spit onto the cradle with the pointed end towards the back and gently push until the tip of the spit enters the turning mechanism at the back of the oven. The blunt end of the spit must rest on the 'v' shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.)
- Before cooking unscrew the handle. After cooking screw the handle back on to help remove the spit from the cradle.

Telescopic slide guides

Telescopic slide guides and other oven accessories might get very hot! Use kitchen gloves or other suitable protection!

Telescopic slide guides are located inside the oven to the right and to the left in two different levels.

- To insert the baking tray or wire rack, first slide out the telescopic guides for one particular level.
- Place the tray or wire rack on the guides. Pay attention to the round holes in the baking tray (see illustration)! By placing the wire rack you must push it tight between the guides. Push them back completely into the oven. Close the oven door only after you have pushed the telescopic guides into the oven.



Divider, wire rack, baking tray and deep baking tray

Positioning the divider

Insert the divider into level 3 of the oven.

Positioning the wire rack

Insert the wire rack at any desired level.

Positioning the baking tray or deep baking tray

Insert the baking tray and/or the deep baking tray at any desired level.

FEATURES

If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.

Shut off times for various temperature settings	
Under 105 °C	16 hours
From 105 °C to 240 °C	8 hours
From 245 °C to 300 °C	4 hours

- This oven's electrical circuitry features a thermal shut off system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time.

Cooling fan

During cooking, it is normal for the vent to release Hot air from the front of the oven.

The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal cabinet temperature has dropped to 60 °C or after 22 minutes.

Thank you for purchasing an ATAG built-in oven.

First read the user instructions carefully and completely before starting to use the appliance, and keep them carefully for future reference.

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

Electrical safety

- If the oven has been damaged in transport, do not connect it.
- This appliance must be connected to the mains power supply only by a **specially licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- **Repairs** should be performed by a **licensed technician** only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact the Atag Customer Service or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating plate is located on the inside of the oven on the right side.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should

be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Warning

- Accessible parts may become hot during use. To avoid burns, young children should be kept away.
- The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

Safety during operation

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool down.
- Never store flammable materials in the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as Hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.

SAFETY INSTRUCTIONS

- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- Children should be kept at a safe distance when the oven is in use.
- Frozen foods such as pizzas should be cooked on the wire rack. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- Take care when opening the door before the end of the aqua cleaning procedure; the water on the bottom is hot.
- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep baking tray.
- Do not rest bakeware on the open oven door.
- Young children should be supervised to ensure that they do not play with the appliance.
- Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
- Excess spillage should be removed before self cleaning and all utensils should not be left in the oven during pyrolytic self cleaning.
- During self cleaning the surfaces get hotter than usual and children should be kept a safe distance.

INSTALLATION AND CONNECTION

Safety instructions for the installation

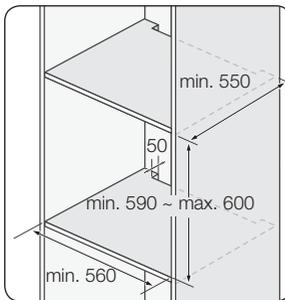
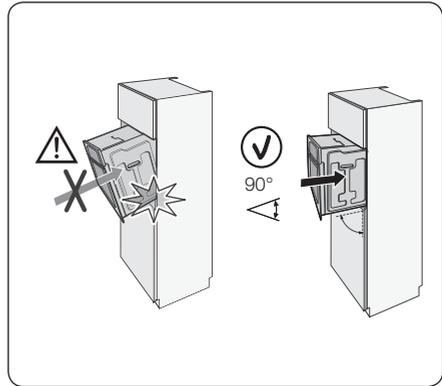
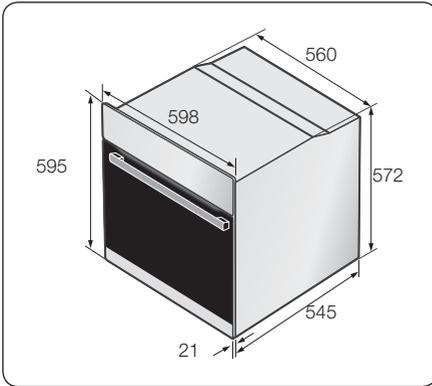
This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the mains and in so doing for observing the relevant safety regulations.

- Ensure protection from live parts when installing the oven.
- The kitchen cabinet in which the oven is built in must satisfy stability requirements as specified in DIN 68930.

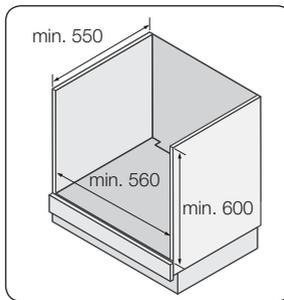
Installation in the cabinet

This is a built-in oven, which needs to be installed into an upper or lower cabinet.

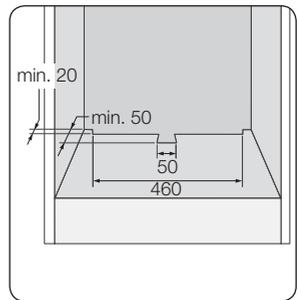
- Observe the minimum distances.
- The oven should be slid into place at the proper angle of alignment.



High Cabinet

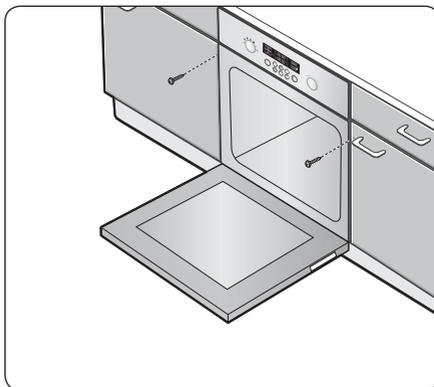


Low Cabinet



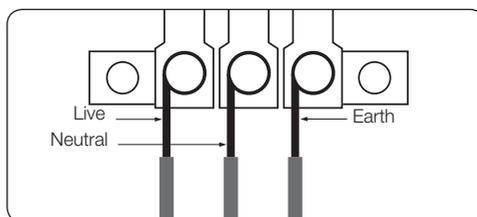
INSTALLATION AND CONNECTION

1. Fix the oven on both sides using screws.
2. After installation, remove the vinyl protective film from the door to the appliance and the protective film from the interior surfaces of the oven.



Connecting to the mains power supply

- Electrical connections must be made as per the connection plate fixed to the back of the appliance by an electrical fitter who must ensure that the appliance has been connected up in accordance with fitting instructions and local regulations.
- Where the appliance is not connected to the mains electricity supply by a plug, an omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.



Note

- When the power is connected, the electronics of the oven are initialised; this neutralizes the lighting for a few seconds. The electric cable (H05 RR-F or H05 VV-F, Min. 1.5 m, 1.5~2.5 mm²) must be long enough for it to be connected to the built-in oven standing on the floor in front of its unit. *Open the back cover of the oven at the bottom (using a flat-bladed screwdriver) and completely unscrew the connection screw and the cable clamp before fitting conducting wires into the appropriate terminals.*
- The earth wire must be connected to the (⏏) terminal of the oven.
- If the oven is connected to the power supply by a plug, this must remain accessible once the oven has been fitted.
- We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

EXPLANATION OF KNOBS AND BUTTONS

The Menu Button

After you have pressed the **Menu Button**, you can choose several settings by turning the **Multi-function Knob**. Choose a setting, press the **Next Button** to confirm and again you can choose several settings by turning the **Multi-function Knob**. In the table below you can see the settings you can choose.

	 	 	
	Language	Nederlands	Language is adjusted
		English	
		Deutsch	
		Français	
		Dansk	
	Cleaning	Aqua clean	Aqua clean starts
	Dishes	Add	See page 54 - 57
		Delete	
	Time	Hours	Minutes (see page 20)
	Contrast	1	Contrast is adjusted
2			
3			
Sound	On	Sound is changed	
	Off		
Auto shut off (clock)	On	Auto shut off is turned on (see page 21)	
	Off	Auto shut off is turned off (see page 21)	

	 	  	   
Lamp turns on in both parts of the oven	Lamp turns on in upper part of the oven	Lamp turns on in lower part of the oven	Lamp turns off

EXPLANATION OF KNOBS AND BUTTONS

			
THE OVEN IS ON! Cook time is blinking	Set the cooking time	Confirm, the cooking time stops blinking	If the 'End Time' or 'Temperature' button is pressed, those functions will start blinking and can be adjusted (if available)

		
THE OVEN IS OFF! ⏰ is blinking	Set the desired time	Confirm, the kitchen timer starts and ⏰ stops blinking

			
End time is blinking	Set the end time	Confirm, the end time stops blinking	If the 'Cook Time' or 'Temperature' button is pressed, those functions will start blinking and can be adjusted (if available)

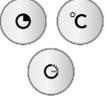
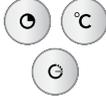
			
Temperature is blinking	Change the temperature	Confirm, the temperature stops blinking	If the 'Cook Time' or 'End Time' button is pressed, those functions will start blinking and can be adjusted (if available)

EXPLANATION OF KNOBS AND BUTTONS

			
Weight is blinking	Change the weight	Confirm, the weight stops blinking	If the 'Cook Time', 'Temperature' or 'End Time' button is pressed, those functions will start blinking and can be adjusted (if available)

If you have chosen a setting with the **Cavity Select Knob**, you can also choose several settings by turning the **Multi-function Knob**.

					
	Lower cavity	Hot air	Press to adjust or add the: • Cooking Time • Temperature • End Time	Turn to change	Press to confirm
		Bottom Heat + Hot air			
		Auto Cook			

						
	Double oven	Lower (first)	Hot air	Press to adjust or add the: • Cooking Time • Temperature • End Time	Turn to change	Press to confirm
			Bottom Heat + Hot air			
			Auto Cook			
		Upper (second)	Hot air	Press to adjust or add the: • Cooking Time • Temperature • End Time	Turn to change	Press to confirm
			Top Heat + Hot air			
			Large Grill			

EXPLANATION OF KNOBS AND BUTTONS

					
	Upper cavity	Hot air	Press to adjust or add the: • Cooking Time • Temperature • End Time	Turn to change	Press to confirm
		Top Heat + Hot air			
		Large Grill			
		Auto Cook			

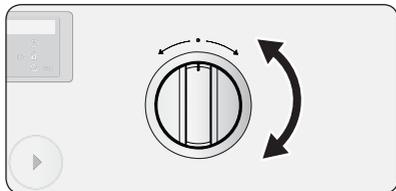
					
	Single oven	Hot air	Press to adjust or add the: • Cooking Time • Temperature • End Time	Turn to change	Press to confirm
		Top Heat + Hot air			
		Conventional			
		Large Grill			
		Small Grill			
		Bottom Heat + Hot air			
		Defrost			
		Auto Cook			

			
P	Pyrolyse (DX6411Q/DX6492Q)	Low	Pyrolyse starts
		Medium	
		High	

BEFORE YOU BEGIN

Setting the Language and the Clock

When the power is first supplied to the oven, you must set the language and the time.



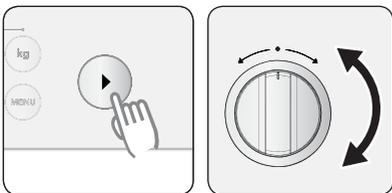
- 1 Turn the **Multi-function Knob** to set the language.



- 2 Press the **Next Button** to confirm the setting. The clock symbol and '12:' will blink.



- 3 Example: to set 1:30.
Turn the **Multi-function Knob** to set the hour of the day.

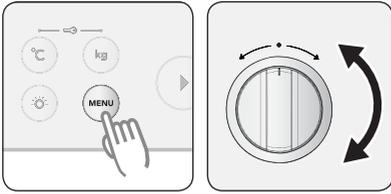


- 4 Press the **Next Button** to confirm. The clock symbol and ':00' will blink. Turn the **Multi-function Knob** to set the minute of the time.



- 5 Press the **Next Button** to finish setting the clock or wait for about 10 seconds. The clock symbol will disappear and '30' will stop blinking. The display shows the time of day. The appliance is now ready to use.

BEFORE YOU BEGIN



If you want to change the time later on, you can do this by pressing the **Menu Button** and choose 'Time' by turning the **Multi-function Knob**. Then follow the steps 2, 3, 4 and 5 as described on this page.

Automatic shut-off (clock)

If the knobs of the oven are not operated for more than 30 minutes, the display will turn off automatically for energy saving reasons. By operating any key, the display is switched on again.

If desired, this function can be turned off.

Initial cleaning

Clean the oven thoroughly before using for the first time.

- Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning products.

To clean the oven

1. Open the door. The oven light will light up.
2. Clean all oven trays, accessories and side runners with warm water or washing - up liquid and polish dry with a soft clean cloth.
3. Wash the oven interior in the same way.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the Hot air setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

USING THE OVEN

Oven functions



Conventional

Food is heated by top and bottom heating elements. This setting is suitable for baking and roasting.



Top Heat + Hot air

We recommend this mode when roasting meat. The top heating element is in operation and the fans operate to circulate the hot air coming from top and back wall heating element.



Hot air

Food is heated by the hot air from the heating element in the back and circulated by two fans. This setting provides uniform heating and is ideal for frozen convenience food as well as cake and croissants. This mode can be used for baking on two levels.



Large Grill

Food is heated by the top heating elements. We recommend this mode for grilling steaks and sausages as well as cheese toasts.



Small Grill

This mode is ideal for grilling small amounts of foods, such as baguettes, cheese or fish fillets. Place the food in the middle of the wire rack, as only the smaller heating element in the centre is operating.



Bottom Heat + Hot air

The bottom heating element and back wall heating element provide hot air which is circulated by the fans. This mode is ideal for baking food such as quiches, pizza, bread and cheesecakes.



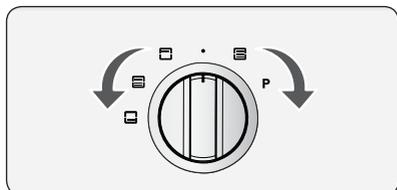
Bottom heat

This mode is ideal for browning the base of cake, pizza, quiches or pie. We recommend using this function towards the end of baking.

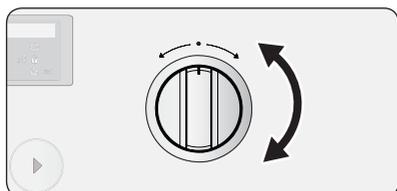
USING THE OVEN

Selecting a cavity and an oven function

For Upper Cavity, Lower Cavity and Double Oven, insert the divider at the 'OFF' position of **Cavity Select Knob**. For Single Oven, remove the divider at the 'OFF' position.



1 Turn the **Cavity Select Knob** to select the desired partition.



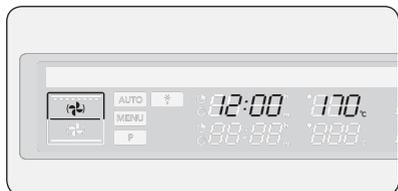
2 Turn the **Multi-function Knob** to select the desired oven function.

Partition	Marking	Oven Function	Insert Divider	Usage Information
Off	•			
Upper Cavity		<ol style="list-style-type: none"> 1. Large Grill 2. Top Heat + Hot air 3. Hot air 4. Auto Cook 	Yes	This mode saves energy and time when cooking small amounts of food.
Double Oven		<ol style="list-style-type: none"> 1. Both Upper and Lower 2. Auto Cook 	Yes	You can cook two dishes at two different temperatures at the same time.
Lower Cavity		<ol style="list-style-type: none"> 1. Bottom Heat + Hot air 2. Hot air 3. Auto Cook 	Yes	This mode saves energy and time when cooking small amounts of food.
Single Oven		<ol style="list-style-type: none"> 1. Hot air 2. Top Heat + Hot air 3. Conventional 4. Large Grill 5. Small Grill 6. Bottom Heat + Hot air 7. Bottom heat 8. Defrost 9. Auto Cook 	No	
Self Clean Mode	P	<ol style="list-style-type: none"> 1. Low 2. Mid 3. High 	No	Remove all accessories and the Side Runners.

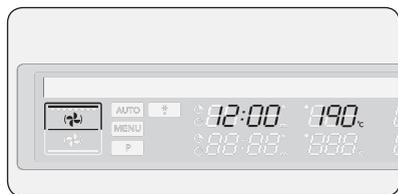
USING THE OVEN

Upper Cavity

Only the upper heating element operates. The divider should be inserted.



Hot air



Top Heat + Hot air

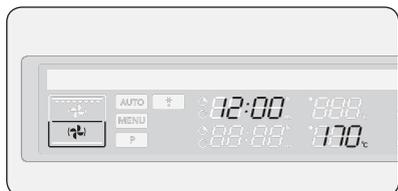


Large Grill

You can choose to operate the lower cavity also after some time (see Double Oven).

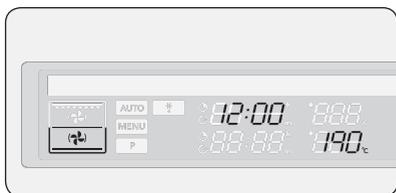
Lower Cavity

Only the lower heating element operates. The divider should be inserted.



Hot air

USING THE OVEN



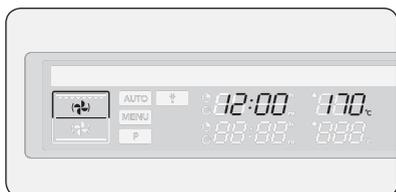
Bottom Heat + Hot air

You can choose to operate the upper cavity also after some time (see Double Oven).

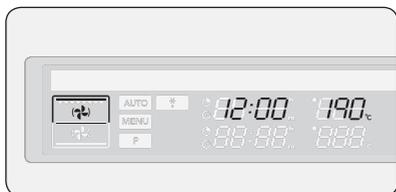
Double Oven

The upper and lower cavities operate at the same time. It is possible to set which cavity activates first. When one of the dishes has finished cooking in Double Oven and you would like to change the cooking time or temperature of the other partition, turn the **Cavity Select Knob** to select the cavity (upper or lower) that you would like to continue operating. Divider should be inserted.

Double Oven, upper cavity



Hot air



Top Heat + Hot air

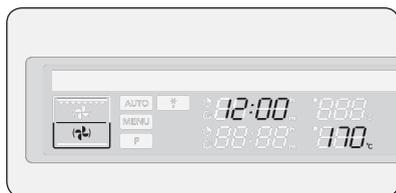


Large Grill

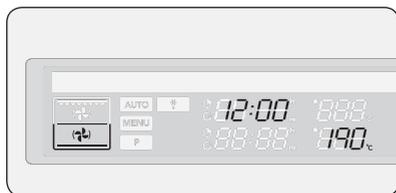
USING THE OVEN

Double Oven, lower cavity

Hot air



Bottom Heat + Hot air



- If you have chosen an Auto Cook program for Double Oven first, only an Auto Cook program for Double Oven can be selected for the other cavity.
- If you have chosen a manual program first (for example Large Grill), only a manual program can be selected for the other cavity.

Single oven

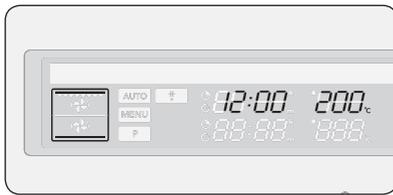
Hot air



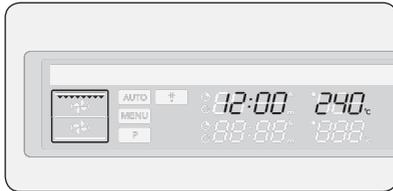
Top Heat + Hot air



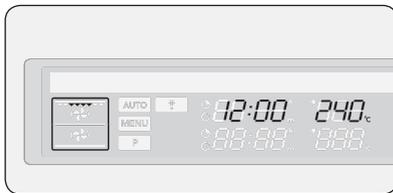
USING THE OVEN



Conventional



Large Grill



Small Grill



Bottom Heat + Hot air



Bottom heat



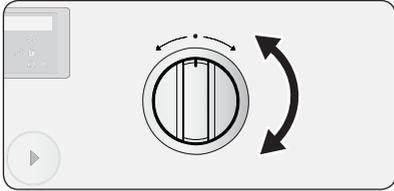
Defrost

USING THE OVEN

Setting the oven temperature

In Single Oven, Upper Cavity and Lower Cavity

1 Press the **Temperature Button**.



2 Turn the **Multi-function Knob** to adjust the temperature in increments of 5 °C.

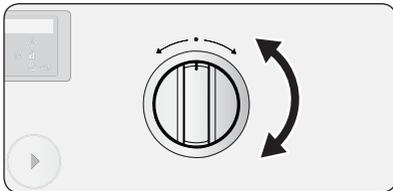
Single Oven (Large Grill & Grill)	40 °C – 250 °C (40 °C – 300 °C)
Upper Cavity	40 °C – 250 °C
Lower Cavity	40 °C – 250 °C

- The temperature may be adjusted during cooking.
- In the oven mode settings, the top and bottom heating elements cycle on and off in intervals through the cooking process to regulate and maintain the temperature.
- During the preheating of the oven, on the left side (near the temperature that is set) a 'dot' or "°C" is blinking. When the oven has reached the temperature that has been set, the 'dot' disappears or "°C" will light continuously.

Setting the oven temperature in Double Oven



1 Press the **Temperature Button** (upper cavity).
Press the **Temperature Button** twice (lower cavity).



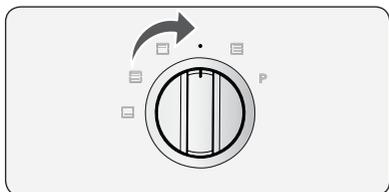
2 Turn the **Multi-function Knob** to adjust the temperature in increments of 5 °C.

Twin Mode	40°C-250°C (Gap 20°C-80°C)
(Large Grill)	200°C-250°C

- The temperature may be adjusted during cooking.

USING THE OVEN

Switching the oven off



To switch the oven off, turn the **Cavity Select Knob** to the 'Off' position.

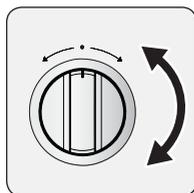
Setting the End time

You can set the end time during cooking.

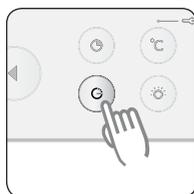
In Single Oven, Upper Cavity and Lower Cavity



- 1** Press the **End Time Button**.
Example: current time is 12:00.



- 2** Turn the **Multi-function Knob** to set the desired end time.



- 3** Press the **End Time Button**.
The oven operates with the selected end time automatically unless the End Time Button is pressed within 5 seconds.

- During cooking, you can adjust the previously set end time with the **Multi-function Knob** for better results.

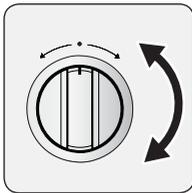
USING THE OVEN

Setting the End time In Double Oven

End times for the upper and lower cavity can be selected using the **End Time Button** and the **Multi-function Knob**.



- 1** Press the **End Time Button** twice (lower cavity).
Example: current time is 12:00.



- 2** Turn the **Multi-function Knob** to set the desired end time.



- 3** Press the **End Time Button**.
The oven operates with the selected end time unless the **End Time Button** is pressed within 5 seconds.

USING THE OVEN

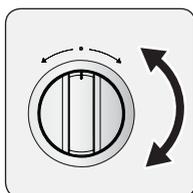
Setting the Cook time

You can use the 'set cook time function' in operating status.

In Single Oven, Upper Cavity and Lower Cavity



1 Press the **Cook Time Button**.



2 Turn the **Multi-function Knob** to set the desired cook time.



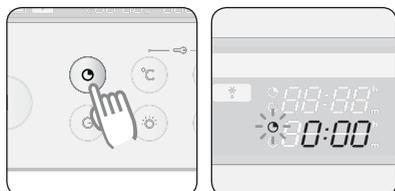
3 Press the **Cook Time Button**.
The oven operates with the selected cook time unless the **Cook Time Button** is pressed within 5 seconds.

- During cooking, you can adjust the previously set cook time with the **Multi-function Knob** for better results.

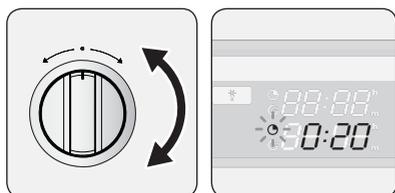
USING THE OVEN

Setting the Cook time In Double Oven

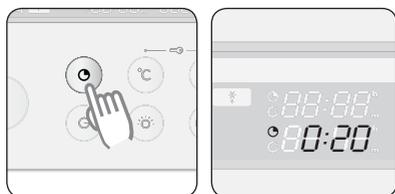
Cook times for the upper and lower cavity can be selected by using the **Cook Time Button** and the **Multi-function Knob**.



- 1** Press the **Cook Time Button** twice (lower cavity).



- 2** Turn the **Multi-function Knob** to set the desired cook time.



- 3** Press the **Cook Time Button**.
The oven operates with the selected cook time unless the **Cook Time Button** is pressed within 5 seconds.

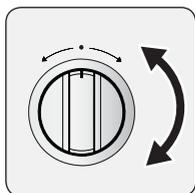
Setting the Delayed Start Time

Case 1 - Cook time is entered first

If the end time is entered after the cook time has already been set (see page 32), the cook time and the end time are calculated and if necessary the oven sets a delayed start point.



- 1** Press the **End Time Button**.
Example: current time is 15:00 and the desired cook time is 5 hours.



- 2** Turn the **Multi-function Knob** to set the end time.
Example: you want to cook for 5 hours and finish at 20:30.

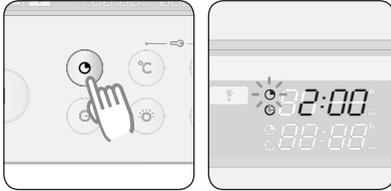


- 3** Press the **End Time Button**.

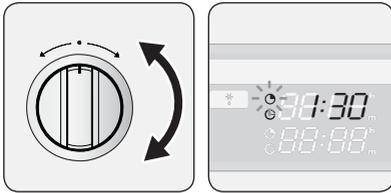
USING THE OVEN

Case 2 - End time is entered first

If the cook time is entered after the end time has already been set, the cook time and the end time are calculated and if necessary the oven sets a delayed start point.



- 1** Press the **Cook Time Button**.
Example: current time is 15:00 and the desired end time is 17:00.



- 2** Turn the **Multi-function Knob** to set the cook time.
Example: you want to cook for 1 hour and 30 minutes and end by 17:00.



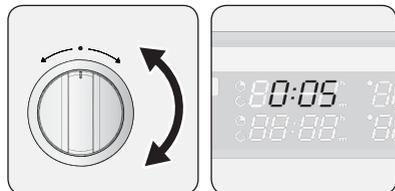
- 3** Press the **Cook Time Button**.

USING THE OVEN

Kitchen timer



- 1 THE OVEN IS OFF!**
Press the **Cook Time Button**.
The alarm symbol flashes.



- 2** Turn the **Multi-function Knob** to set the desired time.
Example: 5 minutes



- 3** Press the **Cook Time Button** to start the kitchen timer. When the set time has elapsed, an audible signal sounds.

- Press and hold the **Cook Time Button** for 2 seconds to cancel the timer.

Oven lamp on/off



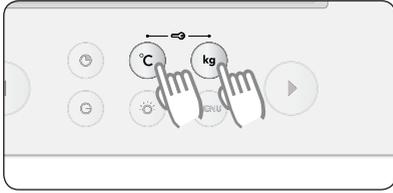
Press the **Lamp Button**.

- 1** 1st Upper and Lower
- 2nd Upper
- 3rd Lower
- 4th Off

- Lamp turns on and off in the indicated order regardless of operation.
- The lamp automatically turns off after 2 minutes.

USING THE OVEN

Child safety function



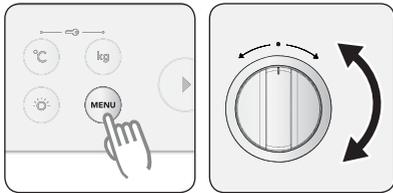
1 Press the **Temperature Button** and the **Weight Button at the same time**. Hold for 3 seconds.



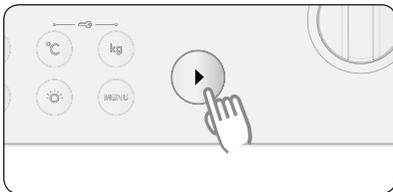
2 A symbol appears in the display field. Press the **Temperature Button** and the **Weight Button at the same time again to unlock**. Hold for 3 seconds.

- When locked, all buttons and knobs (except the **Temperature Button** and the **Weight Button**) will not operate. The lock is available whether or not the oven is in operation.

Switching the Sound On/Off

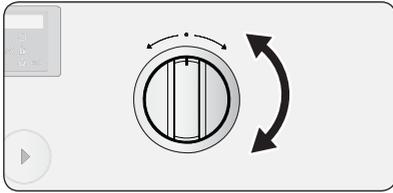


1 Press the **Menu Button** and choose 'Sound' by turning the **Multi-function Knob**.



2 Press the **Next Button** to confirm the setting.

USING THE OVEN



3 Turn the **Multi-function Knob** to change the setting (on or off).



4 Press the **Next Button** to save the setting.

OVEN FUNCTIONS

1. Conventional

The Conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature.

We recommend to preheat the oven in Conventional mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min.)
Frozen Lasagne (500-1000g)	3	Wire rack	180 - 200	40-50
Whole Fish (e.g. Dorade) (300-1000g) 3-4 cut on each side DROP OIL	3	Roast wire rack + Deep baking tray	240	15-20
Fish filets (500-1000g) 3-4 cut on each side DROP OIL	3	Baking tray	200	13-20
Frozen cutlets (350-1000g) minced meat & with ham, cheese or mushroom filing DROP OIL	3	Baking tray	200	25-35
Frozen cutlets from minced, carrot, beetroot or potato (350-1000g) DROP OIL	3	Baking tray	200	20-30
Pork on bone cutlets (500-1000g) DROP OIL, ADD SALT & PEPPER	3 / 2	Roast wire rack / Deep baking tray	200	40-50
Baked potato (cut in half) (500-1000g)	3	Baking tray	180-200	30-45
Frozen Meat roll with mushrooms filing (500-1000g) DROP OIL	3	Baking tray	180-200	40-50
Sponge Cake (250-500g)	2	Wire rack	160 - 180	20 - 30
Marble Cake (500-1000g)	2	Wire rack	170 - 190	40 - 50
Yeast Cake on Tray with fruit & crumbles topping (1000-1500g)	2	Baking tray	160 - 180	25 - 35
Muffins (500-800 g)	2	Wire rack	190 - 200	25 - 30

OVEN FUNCTIONS

2. Top Heat + Hot air

The top heating element is in operation and the fan operates to constantly circulate the Hot air. We recommend to preheat the oven with Top Heat + Hot air mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min.)
Pork on bone (1000g) BRUSH WITH OIL&SPICES	3	Roast wire rack + Deep baking tray	180 - 200	50-65
Pork shoulder in foil (1000-1500g) MARINATE	2	Baking tray	180 - 230	80 - 120
Whole chicken (800-1300g) BRUSH WITH OIL & SPICES	2	Roast wire rack + Deep Baking tray	190 - 200	45 - 65
Meat or fish steaks (400-800g) DROP OIL, ADD SALT & PEPPER	3	Roast wire rack + Deep baking tray	180 - 200	15 - 35
Chicken Pieces (500-1000g) BRUSH WITH OIL&SPICES	4	Roast wire rack + Deep baking tray	200 - 220	25 - 35
Roast Fish (500g-1000g) use ovenproof dish BRUSH WITH OIL	2	Wire rack	180 - 200	30 - 40
Roast Beef (800-1200g) BRUSH WITH OIL&SPICES	2	Roast wire rack + Deep baking tray Add 1 cup water	200 - 220	45 - 60
Duck Breast (300-500g)	4	Roast wire rack + Deep baking tray Add 1 cup water	180 - 200	25 - 35

OVEN FUNCTIONS

3. Hot air

This function bakes foods placed on up to three shelves and is also appropriate for roasting. Cooking is achieved by the heating element on the rear wall and the fan distributes the heat. We recommend to preheat the oven in Hot air mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min.)
Lamb rack (350-700g) , BRUSH WITH OIL & SPICES	3	Roast wire rack + Deep baking tray	190 - 200	40-50
Baked Bananas (3-5 pcs), cut with knife on top, add 10-15g chocolate, 5-10g nuts into cuts, drop sugar water, wrap in aluminium foil.	3	Wire rack	220 - 240	15-25
Baked apples 5-8pcs each 150-200g Take out the hearts, add raisins and jam. Use ovenproof dish.	3	Wire rack	200-220	15-25
Cutlets from minced meat (300-600g) DROP OIL	3	Baking tray	190 - 200	18-25
Minced Meat roll with filling, Russian style' (500g-1000g) BRUSH WITH OIL	3	Baking tray	180-200	50-65
Frozen Croquettes (500-1000g)	2	Baking tray	180 - 200	25 - 35
Frozen Oven Chips (300-700g)	2	Baking tray	180 - 200	20 - 30
Frozen Pizza (300-1000g)	2	Wire rack	200 - 220	15 - 25
Apple & Almond Cake (500-1000 g)	2	Wire rack	170 - 190	35 - 45
Fresh Croissant (200-400g) (ready-dough)	3	Baking tray	180 - 200	15 - 25

OVEN FUNCTIONS

4. Large Grill

The large grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top heating element and the grill are on in this mode. We recommend to preheat the oven using Large Grill mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min.)
Sausages (thin) 5-10pcs	4	Roast wire rack + Deep baking tray	220	5 - 8 turnover 5 - 8
Sausages (thin) 8-12pcs	4	Roast wire rack + Deep baking tray	220	4 - 6 turnover 4 - 6
Toasts 5-10pcs	5	Wire rack	240	1 - 2 turnover 1 - 2
Cheese Toasts 4-6 pcs	4	Roast wire rack + Baking tray	200	4 - 8
Frozen Pancakes with filling 'Russian Style' (200- 500g)	3	Baking tray	200	20 - 30
Beef Steaks (400-800 g)	4	Roast wire rack + Deep baking tray	240	8 - 10 turnover 5-7

OVEN FUNCTIONS

5. Small Grill

This setting is for grilling smaller amounts of flat foods, such as steaks, schnitzels, fish and toast, placed in the middle of the tray. Only the top element is in operation. Put food in the centre of accessory.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min.)
Frozen Oven Camembert (2 – 4 each 75g) PUT IN COLD OVEN	3	Wire rack	200	10-12
Frozen Baguettes with topping (Tomato-Mozzarella or Ham & Cheese)	3	Roast wire rack + Baking tray	200	15-20
Frozen Fish fingers (300-700g) PUT IN COLD OVEN, DROP OIL	3	Roast wire rack + Baking tray	200	15-25
Frozen Fish burger (300-600g) PUT IN COLD OVEN, DROP OIL	3	Baking tray	180-200	20-35
Frozen Pizza (300-500g) PUT IN COLD OVEN	3	Roast wire rack + Baking tray	180-200	23-30

OVEN FUNCTIONS

6. Bottom Heat + Hot air

The Bottom Heat + Hot air mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruitcakes and cheesecakes. We recommend to preheat the oven in Bottom Heat + Hot air mode.

Food Item	Shelf Level	Accessory	Temperature (°C)	Time (min.)
Yeast dough pie with apple frozen (350-700g)	3	Wire rack	180-200	15-20
Puff pastry small pies with filling frozen (300-600g) BRUSH EGG YOLK, PUT IN COLD OVEN (before preheat),	3	Baking tray	180-200	20 - 25
Meat balls in sauce (250-500g) use ovenproof dish	3	Wire rack	180-200	25-35
Puff pastry fans (500-1000g) BRUSH EGG YOLK	3	Baking tray	180	15-23
Cannelloni in sauce (250-500g) use ovenproof dish	3	Wire rack	180	22-30
Yeast dough pies with filling (600-1000g) BRUSH EGG YOLK	3	Baking tray	180-200	20-30
Homemade Pizza (500-1000g)	2	Baking tray	200 - 220	15 - 25
Homemade Bread (700-900g)	2	Wire rack	170 - 180	45 - 55

OVEN FUNCTIONS

7. Double Oven

Using Double Oven you can cook two different food items in your oven. When cooking in upper and lower cavity you can use different temperatures, cooking modes and cooking times. For example, you can grill steaks and bake gratin simultaneously. Using the divider, you can cook gratin in the lower and steaks in the upper part of the oven.

Always insert the divider into shelf level 3 before you start cooking.

Suggestion 1: Cooking at different temperatures

Cavity	Food Item	Shelf Level	Cooking Mode	Temperature (°C)	Accessory	Time (min.)
UPPER	Frozen Pizza (300-400g)	4	Hot air	200-220	Wire rack	15-25
LOWER	Marble Cake (500-700g)	1	Hot air	170 - 180	Baking Tray	50-60

Notice: Put food in cold oven

Suggestion 2: Cooking at different cooking modes

Cavity	Food Item	Shelf Level	Cooking Mode	Temperature (°C)	Accessory	Time (min.)
UPPER	Chicken Pieces (400-600g)	4	Top Heat + Hot air	200-220	Roast wire rack + Deep Baking tray	25-35
LOWER	Potato Gratin (500-1000g)	1	Hot air	170-180	Wire rack	30-40

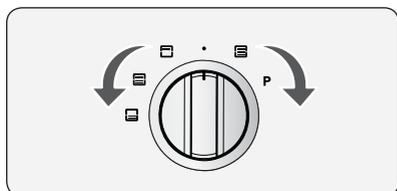
Notice: Put food in cold oven

OVEN FUNCTIONS

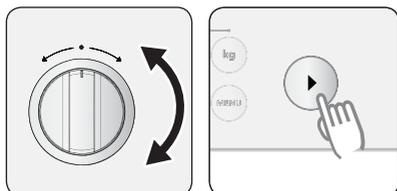
8. Auto Cook Programs

Your microwave oven has several Auto Cook Programs for Single Oven, Upper Cavity, Lower Cavity and Double Oven. On the next pages you will find more information about the Auto Cook Programs. You can also program your own dishes. See page 54 + 55 for more information.

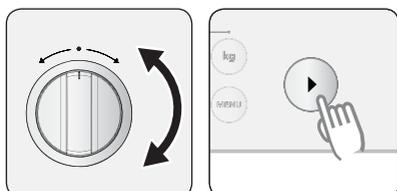
How to start an Auto Cook Program



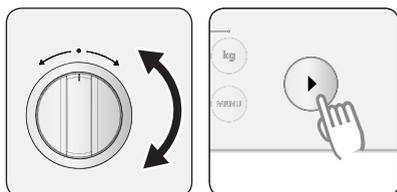
1 Turn the **Cavity Select Knob** to select the desired partition.



2 Choose 'Auto Cook' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.

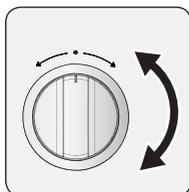


3 Choose a category by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.

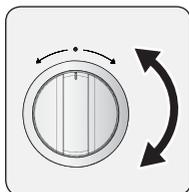


4 Choose a food item in that specific category by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.

OVEN FUNCTIONS



- 5** Choose a weight range by turning the **Multi-function Knob**. (You can adjust the weight by pressing the **Weight Button** and then turn the **Multi-function Knob**. Confirm by pressing the **Weight Button** again).



- 6** To start the Auto Cook Program, press the **Next Button**.

- During choosing an auto cook program, you can go back by pressing the **Back Button**.

OVEN FUNCTIONS

9. Auto Cook Programs for Single Oven

The following table presents 27 Auto Programs for Cooking, Roasting and Baking. Those can be used in the single cavity of your oven. Always remove the divider. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guide lines for cooking. Always insert food in cold oven.

The Auto Cook Programs for Single Oven are divided into 7 categories:

1. Convenience
2. Meat
3. Poultry
4. Fish
5. Vegetables
6. Bakery
7. Added dishes

The categories 1-6 are preprogrammed, category 7 can contain your own programmed dishes (see page 54 + 55).

Category: Convenience

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
1	Frozen Pizza	Italian American	0.3 - 0.4 0.4 - 0.5	Wire rack	2
	Put frozen pizza in the middle of the wire rack. The first setting is for thin Italian pizza. The second setting is for thick American pizza.				
2	Frozen Oven Chips	Thin Thick	0.3 - 0.5 0.6 - 0.8	Baking tray	2
	Distribute frozen Oven Chips on baking tray. The first setting is recommended for thin French fries, the second setting is recommended for thick oven chips. Use baking paper. We recommend to turn over after 2/3 of cooking time.				
3	Frozen Potato Croquettes	Small Large	0.3 - 0.5 0.6 - 0.8	Baking tray	2
	Put frozen potato croquettes evenly on baking tray. We recommend to turnover after 2/3 of cooking time.				
4	Ready Lasagne	Small Large	0.3 - 0.5 0.8 - 1.0	Wire rack	3
	Put ready prepared lasagne into a suitable sized ovenproof dish. Put dish in the centre of oven.				

OVEN FUNCTIONS

Category: Meat

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
5	Beef Steaks	Thin	0.3 - 0.6	Roast wire rack	4
		Thick	0.6 - 0.8	Deep baking tray	3
Put 2-6 beef steaks side by side evenly on roast wire rack. The first setting is for thin steaks, the second setting is for thick steaks. Turn over after beep sounds.					
6	Roast Beef	Small	0.6 - 0.8	Roast wire rack	2
		Mid size	0.9 - 1.1	Deep baking tray	1
Marinate Roast Beef and put on roast wire rack. Add 1 cup of water into deep baking tray. Turn over after beep sounds. After cooking wrap in aluminium foil and let stand for 5-10 min.					
7	Pork Roast	Small	0.6 - 0.8	Roast wire rack	2
		Large	0.9 - 1.1	Deep baking tray	1
Put marinated roast pork on roast wire rack. Turn over, as soon as the oven beeps.					
8	Lamb Chops	Thin	0.3 - 0.4	Roast wire rack	4
		Thick	0.5 - 0.6	Deep baking tray	3
Marinate lamb chops. Put lamb chops on roast wire rack. Turn over, as soon as the oven beeps. The first setting is for thin chops, the second setting is for thick chops.					

Category: Poultry

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
9	Chicken pieces	2 pieces	0.5 - 0.7	Roast wire rack	4
		4 pieces	1.0 - 1.2	Deep baking tray	3
Brush chicken pieces with oil and spices. Put chicken pieces side by side on the roast wire rack.					
10	Whole Chicken	1 whole	1.0 - 1.1	Roast wire rack	2
		1 whole	1.2 - 1.3	Deep baking tray	1
Brush whole chicken with oil and spices and put on roast wire rack. Turn over, as soon as the oven beeps.					
11	Duck Breast	Thick	0.3 - 0.5	Roast wire rack	4
		Very thick	0.6 - 0.8	Deep baking tray	3
Prepare duck breast, put on the roast wire rack with the fat-side up. First setting is for thick duck breast, the second setting is for very thick duck breasts.					
12	Roll of Turkey	Small	0.6 - 0.8	Roast wire rack	2
		Large	0.9 - 1.1	Deep baking tray	1
Put roll of turkey on the roast wire rack. Turn over, as soon as the oven beeps.					

OVEN FUNCTIONS

Category: Fish

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
13	Steamed Fish	2 fish 4 fish	0.5 - 0.7 0.8 - 1.0	Wire rack	2
	Put prepared fresh fish (e.g. trout, haddock, codfish) in a suitable sized ovenproof glassware with lid. Add liquid until bottom of dish is covered e.g. 3-4 tbsp. lemon juice, white wine or water and cover with lid. Put dish on wire rack. If you prefer roasted appearance, brush skin of fish with olive oil and do not cover.				
14	Roast Fish	2 fish 4 fish	0.5 - 0.7 0.8 - 1.0	Roast wire rack Deep baking tray	4 3
	Put fishes head to tail on the roast wire rack. First setting is for 2 fishes, the second setting is for 4 fishes. The program is suitable for whole fishes, like trout, pikeperch or gillthead.				
15	Salmon Steaks	Thin Thick	0.3 - 0.4 0.7 - 0.8	Roast wire rack Deep baking tray	4 3
	Put salmon steaks on the roast wire rack. Turn over, as soon as the oven beeps.				

Category: Vegetables

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
16	Oven Potatoes	Small Large	1. 0.4 - 0.5 2. 0.8 - 1.0	Baking tray	2
	Rinse potatoes, cut potatoes into halves. Brush with olive oil, herbs and spices. Distribute on the baking tray evenly. The first setting is for small potatoes (each 100g), the second setting is for large oven potatoes (each 200g).				
17	Roast Vegetables	Slices Slices	1. 0.4 - 0.5 2. 0.8 - 1.0	Deep baking tray	4
	Put vegetables, such as sliced courgette, pieces of pepper, sliced aubergine, mushrooms and cherry tomatoes into deep baking tray. Brush with a mixture of olive oil, herbs and spices.				
18	Vegetable Gratin	Small Large	1. 0.4 - 0.6 2. 0.8 - 1.0	Wire rack	2
	Prepare vegetable gratin using an ovenproof round dish. Put dish on wire rack in the centre of oven.				

OVEN FUNCTIONS

Category: Bakery

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
19	Loaf Cake	Rectangular	0.7 - 0.8	Wire rack	2
	Put dough into a rectangular, buttered, black metal baking dish, with a length of 30 cm.				
20	Apple Pie	24cm round tin	1.2 - 1.4	Wire rack	1
	Prepare apple pie (Dutch style) in a round black metal dish with a diameter 24 cm.				
21	Bundt Cake	Small	0.5 - 0.6	Wire rack	2
		Medium	0.7 - 0.8		
		Large	0.9 - 1.0		
Put dough into a suitable sized buttered baking dish for bundt cake.					
22	Fruit Flan Base	Large flan 6 tartlets	0.3 - 0.4 0.2 - 0.3	Wire rack	2
	The first setting is for one large fruit flan base and the second setting is for 5-6 small tartlets.				
23	Sponge Cake	mid size	0.4 - 0.5	Wire rack	2
		small	0.2 - 0.3		
Put dough into a round black metal baking tin. First setting is for a tin with a diameter 26 cm and the second setting is for a small tin (diameter 18 cm).					
24	Muffins	12 small	0.5 - 0.6	Wire rack	2
		12 large	0.7 - 0.8		
		Put muffin dough in metal muffin dish, suitable for 12 muffins. Set dish on rack. 0.5 -0.6 kg weight range is recommended for muffins of each 45g, 0.7-0.8 kg weight range is recommended for medium sized muffins of each 65g.			
25	Bread	White	0.7 - 0.8	Wire rack	2
		Wholemeal	0.8 - 0.9		
Prepare dough according to manufacturers instruction and put into a black metal rectangular baking dish (length 25 cm). The first setting is for white bread and the second setting is for wholemeal bread.					
26	Homemade Pizza	Thin	1.0 - 1.2	Baking tray	2
		Thick	1.3 - 1.5		
Put pizza on the tray. The weight ranges include topping such as sauce, vegetables, ham and cheese. Setting 1 is for thin pizza and setting 2 is for thick pizza with much topping.					
27	Yeast dough Fermentation	Pizza dough	0.3 - 0.5	Wire rack	2
		Cake/bread dough	0.6 - 0.8		
		The first setting is recommended for rising pizza yeast dough. The second setting is suitable for yeast dough for cake and bread dough. Put into a large round heat-resistant dish and cover with cling film.			

OVEN FUNCTIONS

10. Auto Cook Programs for Upper Cavity

The following table presents 5 Auto Programs. Those can be used in the upper cavity of your oven. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guide lines for cooking. Always insert the food in a cold oven. The Auto Cook Programs for Upper Cavity are divided into 2 categories:

1. Frozen
2. Added dishes

The first category is preprogrammed, category 2 can contain your own programmed dishes (see page 54 + 55).

Category: Frozen

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
1	Frozen Bread Rolls	4 pieces	0.2 - 0.3	Wire rack	4
		8 pieces	0.4 - 0.5	Wire rack	4
2	Frozen Pizza	Small	0.1 - 0.2	Wire rack	5
		Mid size	0.3 - 0.4	Wire rack	5
3	Frozen Pizza Snacks	6 pieces	0.2 - 0.3	Wire rack	5
		12 pieces	0.4 - 0.5	Wire rack	5
4	Frozen Fish Fingers	10 pieces	0.2 - 0.3	Baking tray	5
		15 pieces	0.4 - 0.5	Baking tray	5
5	Frozen Oven Chips	Small bag	0.4 - 0.5	Baking tray	5
		Large bag	0.6 - 0.7	Baking tray	5

OVEN FUNCTIONS

11. Auto Cook Programs for Lower Cavity

The following table presents 5 Auto Programs. Those can be used in the lower cavity of your oven. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guide lines for cooking.

The Auto Cook Programs for Lower Cavity are divided into 3 categories:

1. Convenience
2. Bakery
3. Added dishes

Category 1 and 2 are preprogrammed, category 3 can contain your own programmed dishes (see page 54 + 55).

Category: Convenience

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
1	Frozen Salmon in Puff Pastry	2 pieces	0.2 - 0.3	Baking tray	1
		4 pieces	0.5 - 0.6	Baking tray	1

Category: Bakery

No	Food Item	Serving	Weight/kg	Accessory	Shelf Level
2	Homemade Quiche (Preheat the oven)	Small round dish	0.5 - 0.6	Wire rack	1
		Large round dish	0.9 - 1.0	Wire rack	1
3	Homemade Pizza	Round	0.2 - 0.6	Baking tray	1
		Square tray	0.8 - 1.2	Baking tray	1
4	Muffins	Small	0.5 - 0.6	Wire rack	1
		Large	0.7 - 0.8	Wire rack	1
5	Sweet Puff Pastry with fruit	4pcs / small	0.2 - 0.3	Baking tray	1
		4 pcs / mid-size	0.4 - 0.5	Baking tray	1

OVEN FUNCTIONS

12. Auto Cook Programs for Double Oven

The following table presents 5 Auto Programs. Those can be used in the upper and lower cavity of your oven at the same time. It contains its quantities, weight ranges and appropriate recommendations. Cooking Modes and times have been pre-programmed for your convenience. You can refer to these guide lines for cooking. Always insert the food in a cold oven.

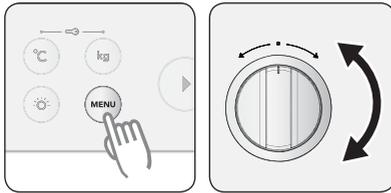
No	Food Item	Upper	Lower	Weight/kg	Accessory	Shelf level
1	Chicken pieces & Potato gratin	Chicken pieces		0.3 - 0.5	Roast wire rack + deep baking tray	4
				0.8 - 1.0	Roast wire rack + deep baking tray	4
			Potato gratin	0.4 - 0.6	Wire rack	1
				0.8 - 1.0	Wire rack	1
2	Roast vegetables & Pizza bread	Roast vegetables		0.4 - 0.5	Deep baking tray	4
				0.7 - 0.8	Deep baking tray	4
			Pizza bread	0.1 - 0.2	Baking tray	1
				0.3 - 0.4	Baking tray	1
3	Roast fish & Potato wedges	Roast fish		0.3 - 0.5	Roast wire rack + deep baking tray	4
				0.6 - 0.8	Roast wire rack + deep baking tray	4
			Potato wedges	0.3 - 0.4	Baking tray	1
				0.5 - 0.6	Baking tray	1
4	Roast duck breast & Baked apples	Roast duck breast		0.3 - 0.5	Roast wire rack + deep baking tray	4
				0.6 - 0.8	Roast wire rack + deep baking tray	4
			Baked apples	0.4 - 0.5	Wire rack	1
				0.9 - 1.0	Wire rack	1
5	Muffins & Homemade pizza	Muffins		0.5 - 0.6	Wire rack	4
				0.7 - 0.8	Wire rack	4
			Homemade pizza	0.2 - 0.6	Baking tray	1
				0.8 - 1.2	Baking tray	1

OVEN FUNCTIONS

13. Add your own programmed dishes

You can program 10 of your own dishes and save it as an Auto Cook Program for Single Oven, Upper Cavity and Lower Cavity.

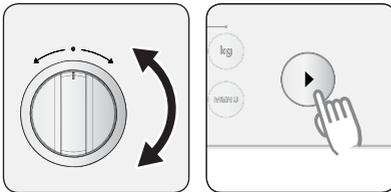
How to add your own dish



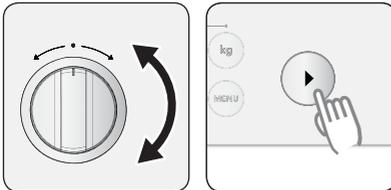
- 1** Press the **Menu Button** and choose 'Dishes' by turning the **Multi-function Knob**.



- 2** Press the **Next Button** to confirm the setting.

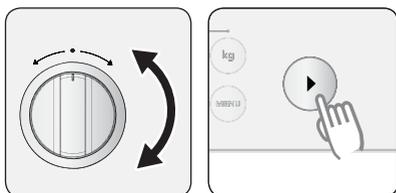


- 3** Choose 'Add' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.

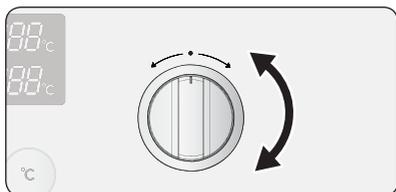


- 4** In the display you will see 'Set Name' for three seconds. Enter the first character of the name of your dish by turning the **Multi-function Knob**. Press the **Next Button** and enter the second character, etc. If you have entered the name completely; wait for 'two arrows' to appear after the name and press the **Next Button** to confirm the setting.

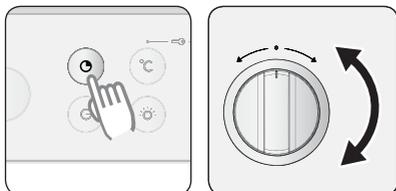
OVEN FUNCTIONS



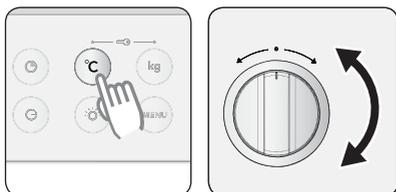
- 5** Choose 'Single Oven', Upper Cavity' or 'Lower Cavity' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 6** Select an oven function by turning the **Multi-function Knob**. Only the functions of the chosen cavity are available!



- 7** Press the **Cook Time Button** to set the cooking time. Turn the **Multi-function Knob** to set the time and confirm by pressing the **Cook Time Button** again.



- 8** Press the **Temperature Button** if you want to change the temperature. Turn the **Multi-function Knob** to adjust the temperature and confirm by pressing the **Temperature Button** again.

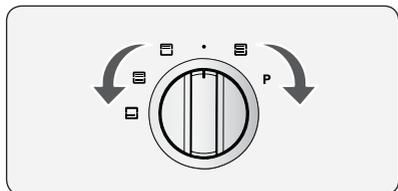


- 9** If all the settings are done; press the **Next Button** to confirm. Now your dish is added to the Auto Cook Programs of the Single Oven, Upper Cavity or Lower Cavity.

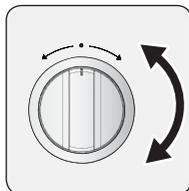
- During programming your own dish, you can go back by pressing the **Back Button**.
- It is not possible to change the settings of the added dishes after you have pressed the **Next Button** in step 9. You have to delete your own dish (see page 57) and add it again with the new settings.

OVEN FUNCTIONS

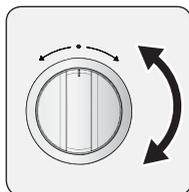
14. Choose your own programmed dish



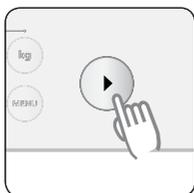
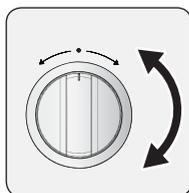
- 1** Turn the **Cavity Select Knob** to select the desired partition.



- 2** Choose '**Auto Cook**' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 3** Choose '**Added Dishes**' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.

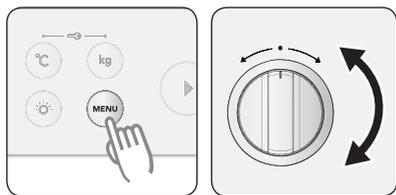


- 4** Choose a dish by turning the **Multi-function Knob**. Press the **Next Button** to start the cooking.

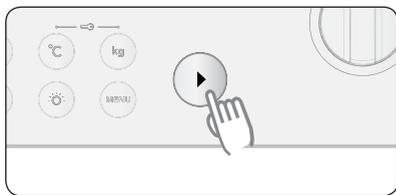
- If there are no programmed dishes in the chosen cavity, you will see 'No dishes' in the display.

OVEN FUNCTIONS

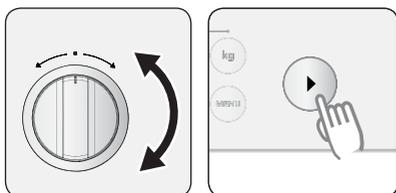
15. Delete your own programmed dish



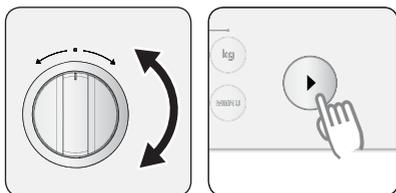
- 1** Press the **Menu Button** and choose 'Dishes' by turning the **Multi-function Knob**.



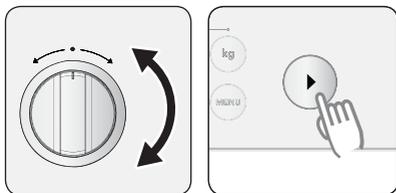
- 2** Press the **Next Button** to confirm the setting.



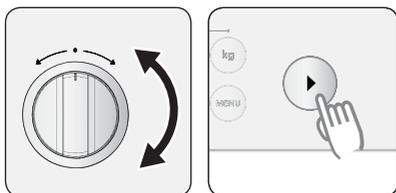
- 3** Choose 'Delete' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 4** Choose the cavity of which you want to delete a programmed dish ('Single Oven', 'Upper Cavity' or 'Lower Cavity') by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 5** Select the name of the dish you want to delete by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting.



- 6** Select 'Delete' by turning the **Multi-function Knob**. Press the **Next Button** to confirm the setting. The dish is now deleted!

CLEANING AND CARE

Pyrolitic Self Cleaning (only for DX6411Q/DX6492Q)

This mode is for cleaning the oven automatically. It burns the leftover grease in the oven so that it can be wiped out when the oven cools down.

During the Pyrolitic Self Cleaning the oven door is locked automatically.

Door locking (🔒)	When the oven temperature heats up to 300 °C, the door will be locked automatically for safety.
Unlocking	When the oven temperature is below 260 °C, the door will be unlocked automatically.

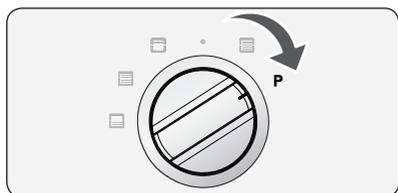
Warning

- During this process the oven becomes very hot.
- Children must be kept at a safe distance.

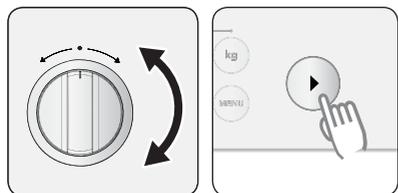
Attention

Before carrying out the self cleaning function, all accessory parts should be taken out of the oven (including the Side Runners, see page 67).

Remove any large pieces of dirt by hand beforehand. Because thick food residue, grease and meat juices are flammable, a fire may happen in the oven during the Self Cleaning.



1 Turn the **Cavity Select Knob** to 'Pyrolyse'.



2 Turn the **Multi-function Knob** to choose the level, according to the dirt level of the oven. Press the **Next Button** to start the pyrolyse. If 5 sec. have elapsed and there are no further adjustments, the oven will begin automatically in the selected level.

CLEANING AND CARE

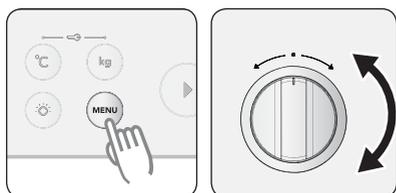


Level	Duration
Low	approx 120 minutes
Mid	approx 150 minutes
High	approx 180 minutes

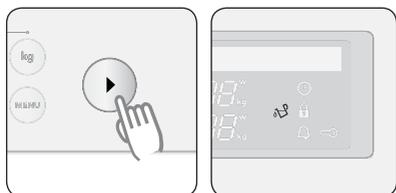
- 3** After the oven has cooled down, wipe the oven door and along the edges of the oven with a damp cloth.

Aqua cleaning

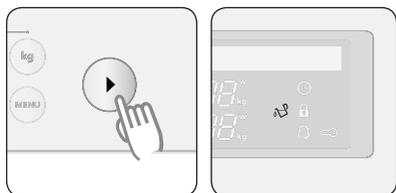
- 1** Remove all accessories from the oven, including the Side Runners (see page 67).
 - 2** Pour approximately 400 ml (3/4 pint) of water onto the bottom of the empty oven. Use normal water only, no distilled water.
 - 3** Close the oven door.
- Caution** The aqua cleaning system can be switched on only when the oven has cooled to room temperature completely. Allow the oven to cool completely if it does not work.



- 4** Press the **Menu Button** and choose 'Aqua clean' by turning the **Multi-function Knob**.

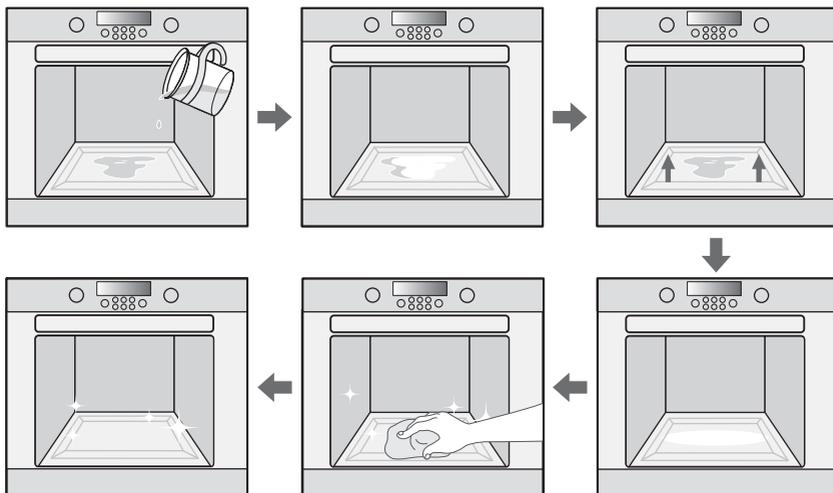


- 5** Press the **Next Button** to confirm the setting. You will see the aqua clean icon .



- 6** Press the **Next Button** again to start the aqua clean. The oven will now start heating.

CLEANING AND CARE



Aqua cleaning notes

- Take care when opening the door before the end of the aqua cleaning procedure; the water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge.
- Never leave the residual water in the oven for a longer time, for example, over night.
- Clean the oven interior with a sponge and detergent or a soft brush. Stubborn soil can be removed with a nylon scourer.
- Lime deposits can be removed with a cloth soaked in vinegar.
- Use soft cloth and clear water to clean the interior. Do not forget to wipe under the oven door seal.
- If the oven is heavily soiled, the procedure may be repeated after the oven has cooled.
- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommend that you rub detergent into the stubborn soil before activating the oven cleaning function.
- Leave the oven door ajar at 15° after cleaning to allow the interior enamel surface to dry thoroughly.



Warning

- Make sure the oven and accessory is cool before cleaning.
- Do not use high - pressure water cleaners or steam jet cleaners to clean the oven.

Rapid drying

1. Leave the oven door ajar at an angle of approximately 30°.
2. Turn the **Cavity Select Knob** to single cavity.
3. Turn the **Multi-function Knob** to Hot air.
4. Set the cook time to about 5 minutes and the temperature to 50 °C.
5. Switch the oven off at the end of this period.

Oven interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning product or warm soapy water.
- Do not hand-clean the door seal.
- Do not use scouring pads or cleaning sponges.
- To remove stubborn soil, use a special oven cleaner.
- The cover casing should be cleaned using hot water, detergent and a soft nylon brush.
- Do not use abrasive cleaning products, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials.

Oven exterior

- For cleaning the exterior of the oven, use a clean cloth and a mild cleaning product or warm soapy water.
- Dry with kitchen roll or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel and Graphite black oven fronts

- Do not use steel wool, scouring pads or other abrasives. They may damage the finish.
- Wipe the surface gently with a soft clean cloth or microfiber cloth and a mild window cleaning detergent.

Accessories

- Wash the accessories after every use and dry them with a kitchen towel. If necessary, lay in warm soapy water for about 30 minutes for easier cleaning.

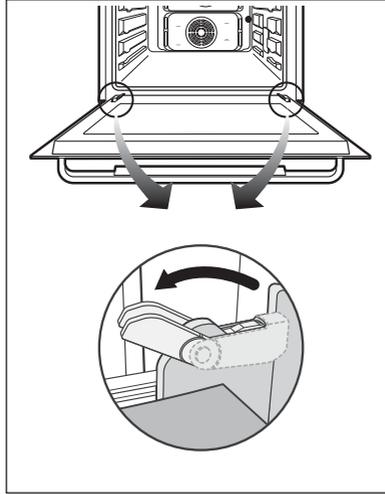
CLEANING AND CARE

Cleaning the oven door

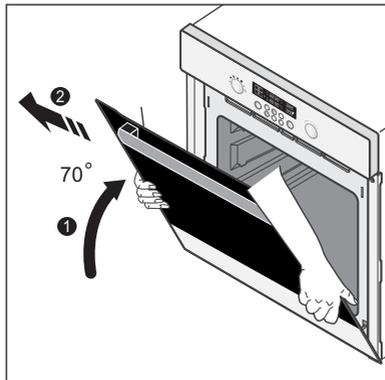
For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions. **Caution: The oven door is heavy.**

Door removal

1. Open the door and flip open the clips at both hinges completely.



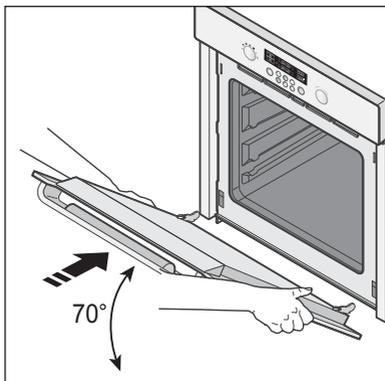
2. Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.



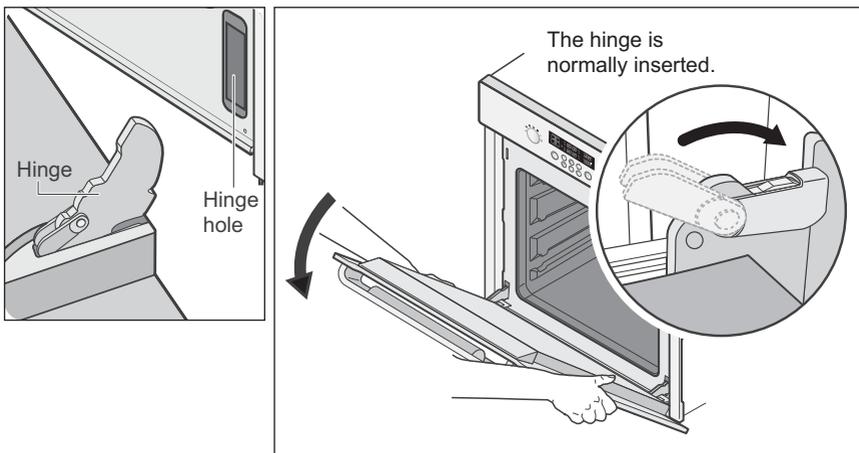
CLEANING AND CARE

Attaching the door

1. With the clips still flipped open, align the door hinges into the hinge holes.



2. Rotate the door toward the horizontal line and flip the clips closed.

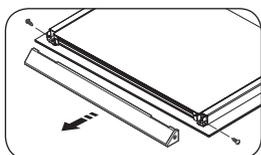


Oven door glass (only for DX6411L/DX6492L)

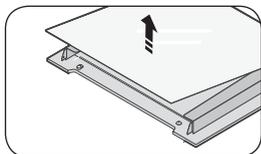
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.

Door glass removal

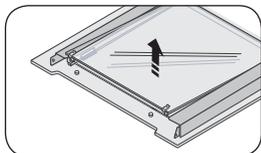
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



- 1** Remove the two screws on the left and right sides of the door.



- 2** Detach the covering and remove glass 1 from the door.



- 3** Lift glass 2 and remove the two holder glass rubbers. Clean the sheets with warm water or washing-up liquid and polish dry them with a soft clean cloth.

Door glass attaching

Repeat steps 1, 2 and 3 in reverse order.

- When assembling the inner glass 1, put printing to the lower direction.

Attention: The glass may break if you use excessive force especially at the edges of the front sheet.

Warning:

- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door; they can scratch the surface, which may cause the glass to shatter.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

CLEANING AND CARE

Oven door glass (only for DX6411Q/DX6492Q)

The oven door is equipped with four sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.

Warning

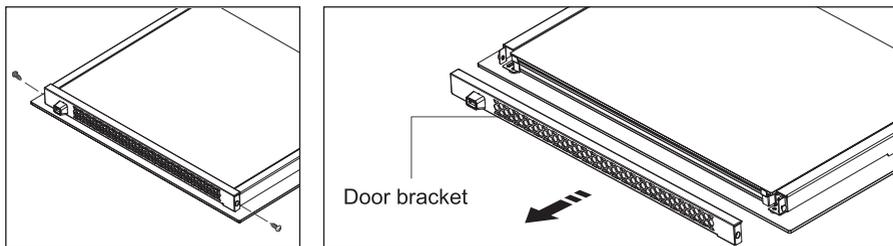
- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door; they can scratch the surface, which may cause the glass to shatter.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

Attention

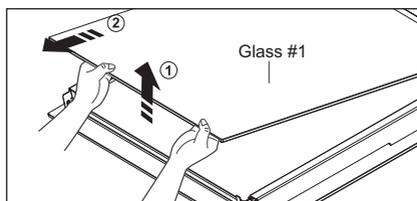
The glass may break if you use excessive force especially at the edges of the front sheet.

Disassembling the door

1. Remove the two screws on the left and right sides of the door.
2. Take off the door bracket.

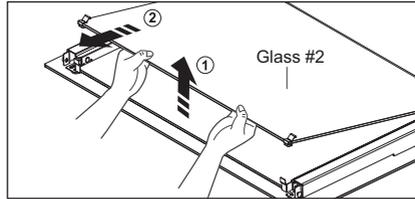


3. Detach the inner glass #1 from the door.

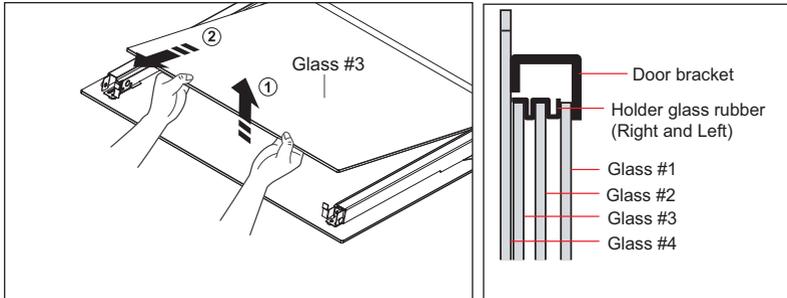


CLEANING AND CARE

4. Detach the inner glass #2 and holder glass rubbers from the door.



5. Detach the glass #3 from the door



- Clean the sheets with warm water or washing-up liquid and polish dry with a soft clean cloth.

Assembling the door

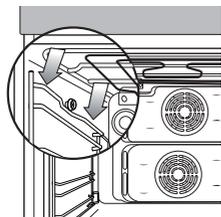
1. Clean the glass and interior parts with warm soapy water.
 - Do not use abrasive cleaners or pan scourers. Use a sponge with liquid detergent or warm soapy water.
2. Attach the glass #3 into position.
3. Attach the two spring brackets at the top of glass #2 and place glass #2 into position.
4. Attach glass #1, the door bracket to the door.
5. Secure the two screws at both sides of the door.

CLEANING AND CARE

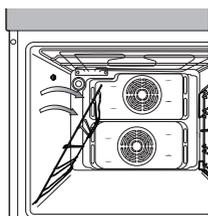
Cleaning the Side runners

To clean the interior of the oven, the Side Runners can be removed.

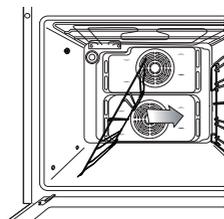
Detaching the Side Runners



- 1** Press the central part of the side runner top portion.



- 2** Rotate the side runner by approximately 45°.



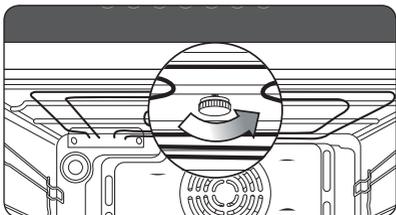
- 3** Pull the side runner out of the two holes in the bottom and remove the side runner.

Attaching the Side Runners

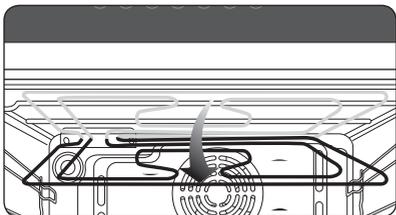
Repeat steps 1, 2 and 3 in reverse order.

CLEANING AND CARE

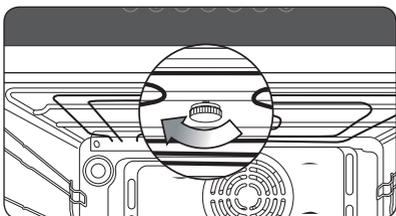
Cleaning the Top Heater (DX6411L/DX6492L)



- 1** Remove the upper nut circular by turning it anti-clockwise while holding the top of the heater.



The front of the Top Heater inclines downwards.



- 2** When the cleaning has been done, lift the top of the heater back to its original level and turn the nut circular clockwise.

Changing the lamp

- Danger of electric shock!

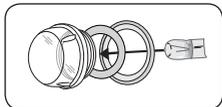
Before replacing any of the oven light bulbs, take the following steps:

- Switch off the oven.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.

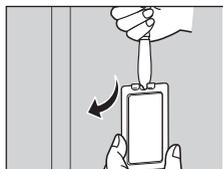


Bulbs can be purchased from the ATAG Customer Service.

Replacing the rear oven lamp and cleaning the glass cap



1. Remove the cap by turning anticlockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 ~ 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
2. Clean the glass cap, the metal ring and the sheet ring if necessary.
3. Fit the metal and the sheet ring to the glass cap.
4. Place the glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.



Replacing the oven side lamp and cleaning the glass cap (optional)

1. To remove the glass cover, hold the lower end with one hand, insert a flat sharp implement such as a table knife between the glass and the frame and pop out the cover.
2. If necessary, replace the halogen bulb with a 25 ~ 40 watt, 230 V, 300 °C heat - resistant halogen oven light bulb.

Tip

- Always use a cloth when handling a halogen bulb to avoid depositing oils from your fingers on to the surface of the bulb.



3. Replace the glass cover.

If you have problems with your oven, try the solutions suggested below. They may save you the time and inconvenience of an unnecessary service call.

What should I do if the oven doesn't heat up?

Check to see if one of the following actions resolves the issue:

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section 'Setting the clock').
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

What should I do if, even though the oven function and temperature have been set, the oven does not heat up?

There may be problems with the internal electrical connections. Call your local service centre.

What should I do if an error code appears and the oven does not heat up?

There is a fault in the internal electrical circuit connection. Call your local service centre.

What should I do if the time display is blinking?

There was a power failure. Set the clock (see section 'Setting the clock').

What should I do if the oven light doesn't illuminate?

The oven light is faulty. Replace the oven light bulb (see section 'Changing the lamp').

What should I do if the oven's fan is running without having been set?

Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

ERROR AND SAFETY CODES

Error Code	General Function
     	TEMP SENSOR ERROR
	SAFETY SHUTOFF Oven has continued operating at set temperature for prolonged time. <i>Turn the oven off and remove food. Allow the oven to cool down before using again.</i>
    	An error of the oven may cause low performance and problems in safety. Stop using the oven immediately.
If any of the above errors occur, please contact ATAG Customer Service.	
The following error codes appear if the accessory is not appropriate for the function that has been chosen.	
PARTITION MISSING The usage of the divider is not correct (see page 23). <i>For upper cavity, lower cavity and double oven, the divider should be inserted. For single oven the divider should be eliminated.</i>	
SIDE RACK PRESENT DURING PYROLITIC CLEANING The pyrolitic function is switched on while the side racks are still present. The cleaning process will not start until the racks have been removed.	

TECHNICAL SPECIFICATIONS

Model	DX6411L/ DX6492L	DX6411Q/ DX6492Q
Power Source	230 V ~ 50 Hz	230 V ~ 50 Hz
Output Rating	max. 3650 W	max. 3650 W
Dimensions (W x H x D) Outside Oven cavity net.	598 x 595 x 566 mm 440 x 365 x 405 mm	598 x 595 x 566 mm 440 x 365 x 405 mm
Volume (usable capacity)	65 L	65 L
Weight Net Shipping	39 kg approx 44.5 kg approx	47 kg approx 53.5 kg approx

DISPOSAL OF APPLIANCE AND PACKAGING

Disposal of packaging and appliance

Durable materials were used in the manufacture of this appliance. Make sure to dispose of the unit responsibly at the end of its life cycle. Ask your local authorities for more information about how to do so.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polyethylene film (PE);
- CFC-free polystyrene (PS rigid foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



The product is marked with a crossed-out dustbin symbol to remind you to dispose of household appliances separately. This means that at the end of its working life, the product must not be disposed of as urban waste. The appliance must be taken to a special municipal centre for separated waste collection or to a dealer providing this service.

Separate collection of household appliances helps to prevent potential negative impact on the environment and on human health caused by improper disposal. It ensures that the materials that make up the unit can be recycled to achieve a significant saving in terms of energy and raw materials.



Declaration of Conformity

We hereby declare that our products satisfy the applicable European directives, orders and regulations, as well as the requirements stated in the referenced standards.