

Operating and Installation Instructions

EB 204/205

Built-in Oven



GAGGENAU

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Preface

Baking with your new oven will be even more fun than before.

The appliance offers you the following advantages:

- Very rapid heating up in the hot air and bottom heat modes.
- The appliance features CleanEmail and a catalytic cleaning function for air cleaning.

To ensure that you will be able to use this appliance in all its diversity, read through the operating and assembly instructions conscientiously before operating it for the first time. The instructions contain important notes on use, installation and maintenance of the appliance.

You will find notes on Page 3 that you ought to observe before operating the appliance for the first time.

The chapters entitled **“Structure and operating principle”** and **“Operation”** will tell you all the things your oven is capable of doing and how it is operated.

The chapter entitled **“Cleaning and care”** will make sure that your appliance will stay operable and beautiful for a long time.

We have also compiled some **“Tips and tricks”** for you.

And now we wish you lots of fun with your oven.

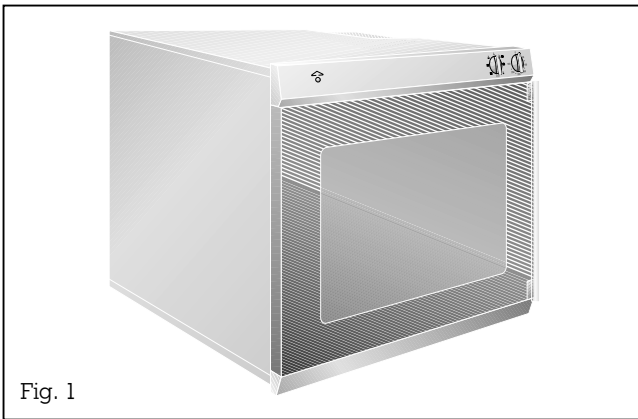


Fig. 1

1. Important notes

1.1 For your safety

You must not operate the appliance if it is **damaged**.

The appliance must only be connected by an **authorised specialist**, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.

Observe the assembly instructions!

When connecting electrical appliances and devices in the proximity of cooking surfaces and ovens, make sure that **connecting cables** do not become jammed under the hot oven door or come into contact with hot cooking surfaces.

As the user, you yourself are responsible for maintenance and proper use in the household.

Only ever operate the appliance **under supervision**.

Caution: fire risk! Do not store any combustible items in your oven. During operation, only leave the parts in the cooking compartment that you actually need.

Caution! The appliance and, until the cooling fan is switched on, also the control panel heat up during operation. Keep children away!

Note: to avoid jeopardising the electrical safety of the appliance, it is forbidden to use **high-pressure or steam jet cleaning devices**.

The appliance has to be isolated from the mains during all **maintenance**. To do this, remove the mains plug or actuate the corresponding fuse.

Repairs may only be carried out by authorised electricians, in order to guarantee the safety of the appliance.

No **warranty claims** can be lodged for any damage resulting from failure to observe these instructions.

Technical modifications reserved.

1.2 Operating for the first time

Before operating the appliance for the first time, please pay attention to the following notes:

Read through these instructions attentively before operating your appliance for the first time.

The appliance must be installed and connected by a **specialist**.

Remove the packaging from the appliance and dispose of it properly. Pay attention to the fact that there are accessories in the base of the packaging. Keep **packaging material** away from children.

Before operating the appliance for the first time, make sure that the mains connection is in proper working order.

Before using the oven for the first time, remove all removable interior parts (grid iron, tray ...). Now operate the oven for one hour at 300 °C in the hot air mode. During this time, pay attention to ensuring that the room is ventilated well, thus removing any newness smells.

Thoroughly clean the appliance and accessories before using them for the first time (see chapter entitled "Cleaning and care").

The rating plate for this appliance is visible when you open the appliance door. An additional rating plate is included on a separate sheet of the instructions. **For warranty reasons**, store this rating plate in the same location as your operating and assembly instructions.

1.3 About use

The appliance is intended solely for use in the household and must not be put to any other uses.

Use the appliance to prepare meals only. It must not be used to heat up the room in which it is installed.


Caution! You will risk injuring yourself, should you close the door improperly. You might jam and crush your fingers and hands.

Do not store any combustible objects in your oven and, when operating the oven, never leave any items inside the oven compartment other than the ones needed.

Make sure that the bottom of the oven compartment is never covered up during operation or lined with aluminium foil.

Never pour water directly into the hot oven. This could damage the enamel.

Always preheat your oven in the mode in which you intend to bake or roast.

Tip: you have a possibility of heating up the appliance very quickly. To do this, use the  hot air and bottom heat program.

In the control panel a red pilot lamp lights up as long as the appliance is heating up. The light goes off as soon as the set temperature has been reached or when the appliance has stopped heating up.

Observe caution with oils and fats. They may overheat and burn easily.

Note! Fruit acids such as the juice of lemons or plums etc. should be removed after every baking operation, thus making sure that they will not cause spots on the oven's enamel.

After baking/roasting, open the door completely or close it. Do not leave the oven door half open as otherwise the control panel and kitchen furniture may be damaged.

Caution: risk of burns. The inside of the door gets very hot during operation; observe appropriate caution when opening the appliance. Make sure that the open door does not swing back when you are standing in front of the appliance.

Built-in temperature protection prevents overheating of the appliance and of kitchen furniture.

Return the "Temperature" knob to "0" after baking.

If malfunctions should occur, first check the fuses in your household. If there is no fault in the power supply, consult your dealer or the nearest authorised Gaggenau service centre.

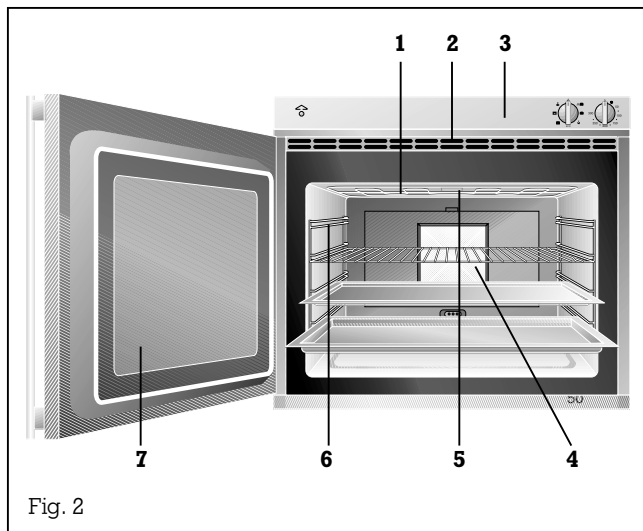
All heating elements and the fan are switched off when you open the door.

After completion of baking or roasting, the cooling fan will continue to run for a time and will then switch off automatically.

The socket for the separate heating element for the baking stone (special accessory), can be found in the middle of the back panel at the bottom. During normal operation, please leave the cover in the socket.

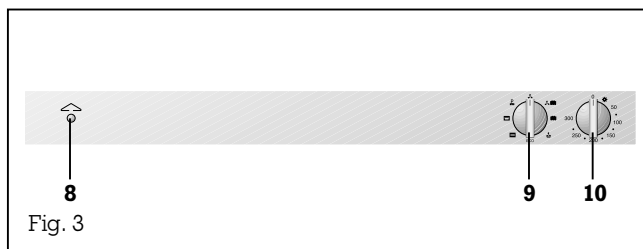
2. Structure and operating principle

2.1 Structure



- 1 Grill and top heating elements
- 2 Ventilation slots
- 3 Control panel
- 4 Grease filter
- 5 Oven lighting
- 6 Insert-type grille
- 7 Oven door

Fig. 2



- 8 "Heating up" pilot lamp
- 9 "Mode" knob
- 10 "Temperature" knob

Fig. 3

2.2 Accessories/special accessories

Fig. 4



Fig. 5



Fig. 6



Fig. 7

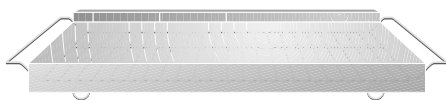


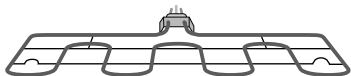
Fig. 8



Fig. 9



Fig. 10



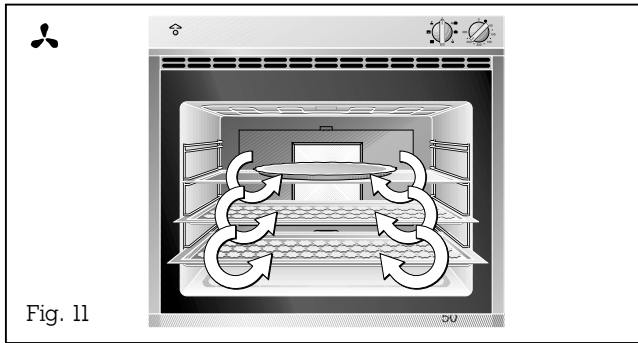
As standard, your appliance comes with the following **accessories**:

- **GR 200-046:**
Grid iron for cake tins, roasts, grilled pieces and crockery (Fig. 4)
- **KB 200-046:**
Baking tray for cakes, biscuits and pastries (Fig. 5)
- **GP 200-046:**
Grilling tray for roasts or as a grease collecting tray (Fig. 6)

You can order the following **special accessories**:

- **PS 026-001:**
Baking stone and wooden pizza spatula (Fig. 7 and 8)
- **KB 110-046:**
Glass tray for soufflés and much more (Fig. 9)
- **HZ 026-001:**
Heating element for baking stone, variable up to 300°C (Fig. 10)
- **GR 082-046:**
Grid iron
- **GR 085-046:**
Grid iron for grilling tray
- **AZ 031-002:**
Pull-out rails
- **US 210-002:**
Catalytic trays

2.3 Operating principle of the operating modes



Hot air circulation

In the hot air circulation mode, all prepared meals are cooked at the same temperature. Diverse or similar meals can be prepared on several levels without any transfer of taste.

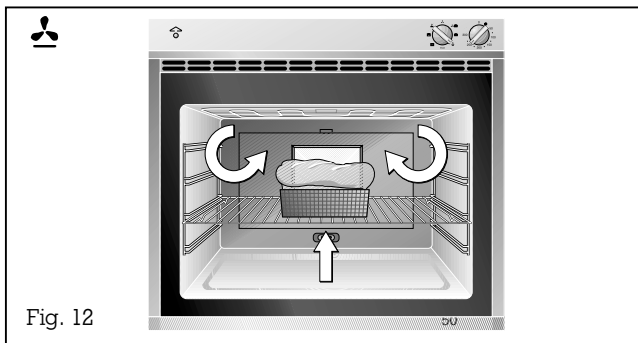
You can bake, roast and sterilise with hot air.

Baking with hot air circulation

This is the ideal operating mode for baking several trays and tins at the same time. (Fig. 11)

Roasting with hot air circulation

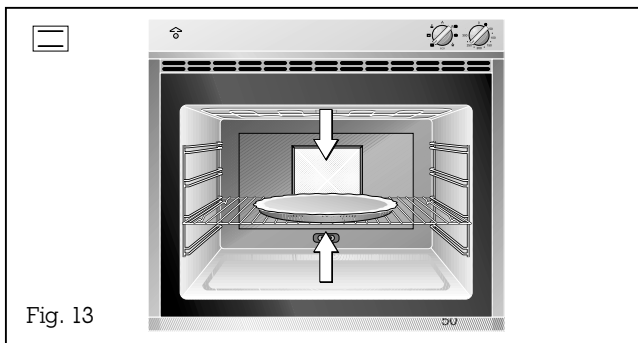
Meat is evenly browned on all sides. When roasting on the grid iron, push the grilling tray one level lower to collect dripping fat.



Hot air circulation and bottom heat

When this function is used, the bottom heating element is additionally in operation.

The fan wheel ensures a uniform distribution of heat. Heat is also generated from below. (Fig. 12)



Top and bottom heat

Two heating elements (top and bottom heat) are operated jointly. When baking with top and bottom heat, you can only use one level. You get the best baking and roasting results on the second level from below. (Fig. 13)

This unit allows you to select the top heat element separately. In this mode of operation you can deliberately choose to bake or roast food from the top.



Grilling

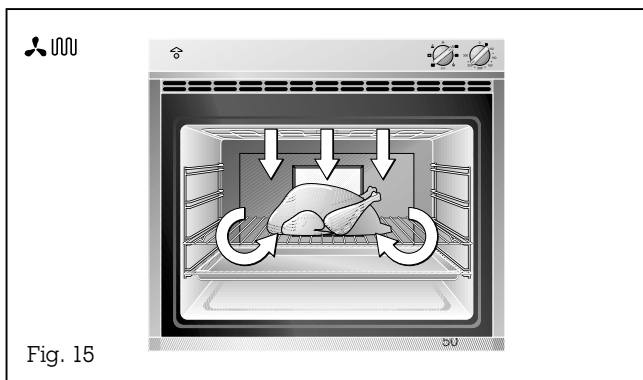
When grilling, food is cooked/roasted at a temperature of 150-300 °C from above. A distinction can be made between the following kinds:

Temperature-controlled grilling

During temperature-controlled grilling, the heating element emits a greater or lesser amount of infrared radiation depending on the setting of the temperature selector switch. (Fig. 14)

This method of grilling is suitable for flat pieces of meat and for browning or gratins.

Do not forget to turn grilled food!



Grilling with the hot air fan

The additional fan circulates the hot air and so ensures a more even heat, when grilling several items at the same time. There is no need to turn the food frequently. (Fig. 15)

ECO



Fig. 16

ECO

Using the ECO mode is an energy saving way to prepare cakes, small pastries and gratins with hot air circulation. The catalytic converter heating is switched off in this mode. (Fig. 16)

P



Fig. 17

Baking stone operation (with special accessories PS 026 and HZ 026 only)

Be it crispy pizza or fresh bread – with the baking stone you produce baking results that are comparable to those of a solid stone oven. (Fig. 17)

3. Operation

3.1 Overview

Inserting the baking tray

- Insert the baking tray at the same height on both sides.
- Make sure that the notch on the baking tray is at the rear or that the handle is at the front.

“Temperature” knob:

The temperature can be set within the range from 50-300°C.

“Mode” knob:

You can choose from 8 programs:

- Hot air circulation
- Grilling with the hot air fan
- Grilling
- Hot air circulation with bottom heat
- ECO
- Top and bottom heat
- Top heat
- Baking stone operation

3.2 Switching on

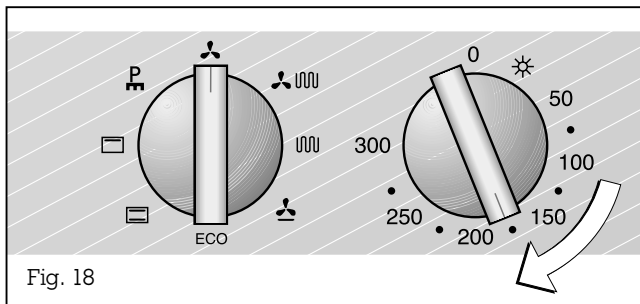


Fig. 18

Switching on: (Fig. 18)

Actuate the “Temperature” control knob to operate the appliance.

You can set any temperature by turning the “Temperature” control knob to the right. The control knob has latching positions. The first latching position on the right is the lighting level.

3.3 Switching off

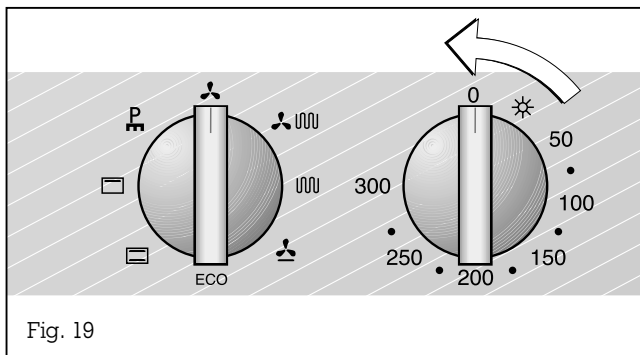


Fig. 19

Switching off: (Fig. 19)

To switch off, turn the “Temperature” control knob to the 0 position. The lighting goes off and now only the current time of day appears on the display.

Note: after switching off the oven, the cooling fan will continue to run for a time to protect the electronics and will then switch off automatically.

3.4 Hot air circulation

Switching on

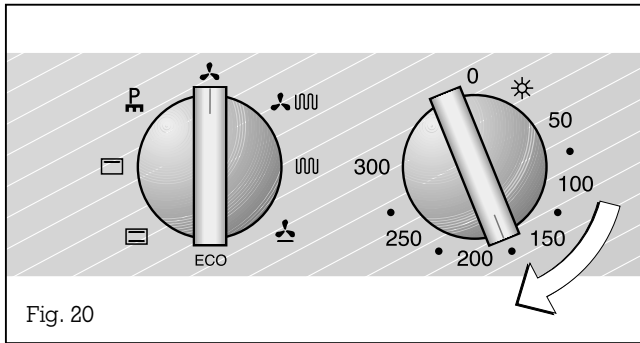



Fig. 20

Switching on

Turn the "Mode" control knob to the  (Hot air) symbol and set the "Temperature" control knob to the required temperature. (Fig. 20)

You can bake, roast, and sterilise with hot air circulation.

When roasting on the grid iron, insert the grilling tray / glass tray one level lower than the food you are cooking to collect dripping fat.

Switching off

Turn the temperature selector switch to the 0 position. The oven lighting goes off and the hot air fan switches off.

Sterilising



Fig. 21

Sterilising

When placing bottles (no more than 6) containing fruit or vegetables in the grill pan / glass tray filled with water, make sure that they do not touch each other. (Fig. 21) Heat them at 175°C until the liquid in the glasses begins to bubble.

- Sterilise vegetables at 80-100°C for app. 30-60 minutes.
- After the onset of bubbling, switch off the oven to sterilise fruit for app. 5-15 minutes.

3.5 ECO

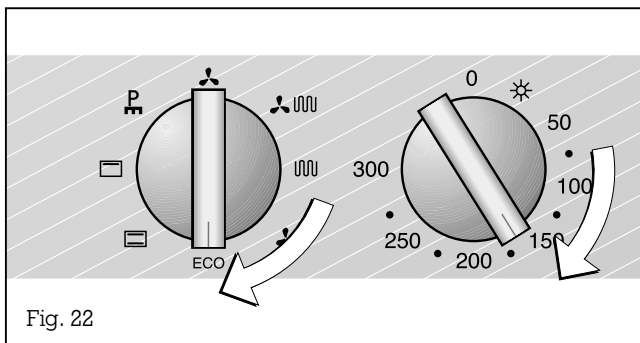


Fig. 22

Switching on

Turn the "Mode" control knob to the ECO symbol and set the "Temperature" control knob to the required temperature (Fig. 22). Using the ECO mode is an energy saving way of baking. In the ECO mode the catalytic converter heating is switched off. Therefore you might notice a slightly stronger smell with certain foods (for example yeast dough) than during normal operation.

3.6 Top and bottom heat / Top heat

Switching on

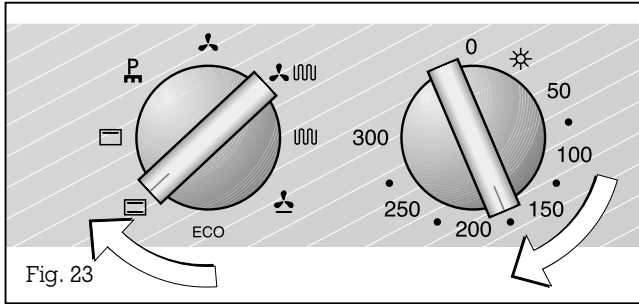


Fig. 23

This unit allows you to select the top heat element separately. In this mode of operation you can deliberately choose to bake or roast food from the top.

Switching on:

Turn the "Mode" control knob to the top and bottom heat symbol and set the "Temperature" control knob to the required temperature. (Fig. 23)

Switching off:

Turn the "Temperature" knob to the 0 position. The oven lighting goes off.

Note:

Baking with top and bottom heat

In this mode of operation you can bake in the usual manner on one level.

Roasting with top and bottom heat

Place the meat on the grid iron or in the grill pan / glass tray. When roasting on the grid iron, you can insert the grill pan / glass tray one level lower to collect fat.

3.7 Hot air circulation and bottom heat

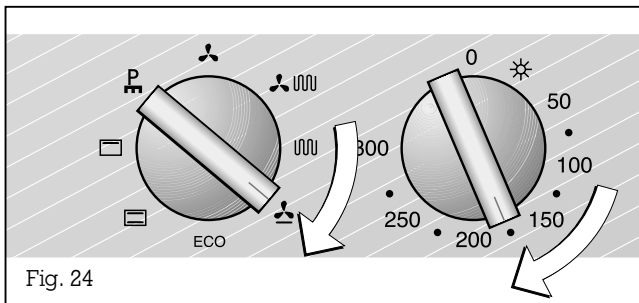



Fig. 24

Switching on:

Turn the "Mode" control knob to the  (Hot air and bottom heat) symbol.

Set the "Temperature" control knob to the required temperature. (Fig. 24)

Switching off:

Turn the "Temperature" knob to the 0 position. The oven lighting goes off.

3.8 Grilling

Switching on

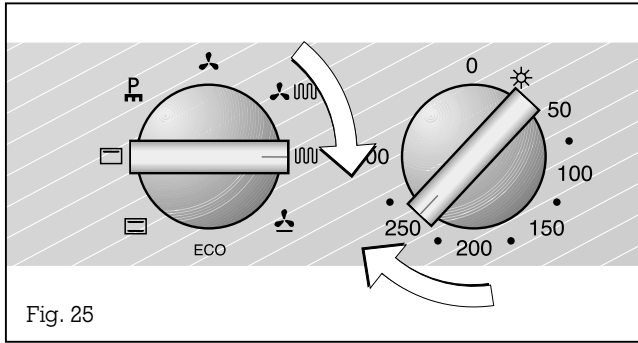


Fig. 25

Note: grilling is possible only when the oven is closed.

Temperature-controlled grilling

Switching on:

Turn the "Mode" control knob to the ☀️ (Grilling) symbol.

Turn the "Temperature" control knob to the temperature you require. (Fig. 25)

Switching off:

Turn the "Temperature" control knob to the 0 position.

Note:

When grilling on the grid iron, place the grilling pan/glass tray one level lower than the grilled food.

Switching on

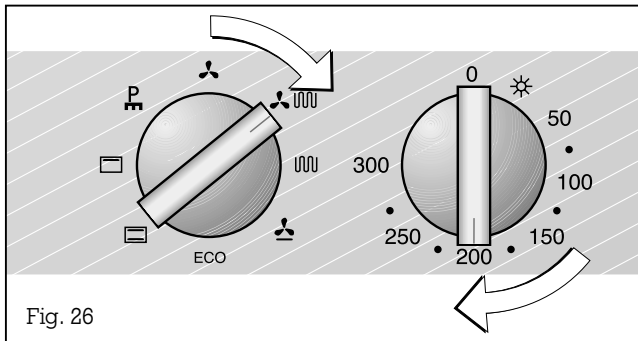


Fig. 26

Grilling with the hot air fan

Switching on:

Turn the "Mode" control knob to the ☀️ (Grilling with hot air) setting and set the "Temperature" control knob to the required temperature. (Fig. 26)

Switching off:

See above.

Caution!

Very high temperatures occur during grilling, and these also warm up doors and frames. Observe the appropriate caution and keep children away!

4. Baking table

Cakes and biscuits	Hot air circulation	ECO	Hot air and bottom heat	Top and bottom heat	Level	Baking time
	Temp. °C	Temp. °C	Temp. °C	Temp. °C	from below	Min.
Swiss roll				210	2	7-9
Flan base				170-175	2	30-35
Fruit flan on yeast dough	165			165-175	2	40-45
Fruit flan on short-crust pastry	165	165	165	165-175	2	40-45
Small flaky pastry cakes	180	180		190	1+3/2*	15-20
Cheesecake (high)	165	165	165	165-175	2	90-100
Cheesecake slices (flat)	165	165	165	165-175	2	45-50
Sponge cake (round)	160-175	160-175		175-180	2	50-60
Loaf cake	160-175	160-175		175-180	2	50-60
Yeast dough ring cake (tall)	160-175			165-175	1	40-50
Biscuits	160-175	160-175		170-175	1+3/2*	15-20
'Hefezopf'	165			165-175	2	30-40
Cake on baking tray (dry top)	165-170	165-170		165-175	2	40-50
Cake on baking tray (moist top)	165-170	165-170	170	165-175	2	40-50
Cream puffs	180	180		180-190	1+3/2*	20-25
Mixed-grain bread**	200/170			210/170	2	40-50

* In the ECO and hot air circulation modes, you can bake simultaneously on several levels.

** Preheat the appliance to the specified temperature. Switch back to the second temperature when inserting the food.

Note: the values given above should be looked upon as recommended values. We advise you to always preheat the oven. For baking yeast dough we recommend the hot air circulation mode. The recommended mode is printed in bold.

Roasting table

Dish	Level from below	Hot air Temp. °C	Grill and hot air Temp. °C	Top and bottom heat Temp. °C	Cooking time minutes	Core temperature sensor
Beef						
Roast beef (casserole*) 1,5 kg	2	180		180	60-90	
Roast beef rare 1,5 kg**	2	230/180	230/180		45-50	45-50°C
Roast beef medium 1,5 kg**	2	230/180	230/180		60-70	55-65°C
Roast beef well-done 1,5 kg**	2	230/180			90-100	70-80°C
Pork						
Pork roast 1,5 kg**	2	230/180	230/180		60-70	75-80°C
Pork roast with rind 1,5 kg***	2	180/200	180/200		60-70	75-80°C
Smoked pork 1,5 kg**	2	180/160			40-50	65-70°C
Leg of pork***	2	150/200	150/200		50-60	80-85°C
Collared roast**	2	230/180	230/180		60-70	75-80°C
Veal						
Roast veal**	2	230/180		230/180	60-70	75-80°C
Leg of veal***	2	150/180	150/180		50-60	75°C
Loin of veal	2	160-170			20	70-75°C
Stuffed breast of veal*	2	120-130			120	75-80°C

* First brown the meat all-round in the casserole on the cooker.

** Brown the meat at a high heat level, switching back to a lower temperature after 15-20 minutes.

*** Cook the meat at a low temperature and set the temperature higher for the last 15-20 minutes.

Note: the values given above should be looked upon as recommended values. We advise you to always preheat the oven.
The recommended mode is printed in bold.

Roasting table

Dish	Level from below	Hot air Temp. °C	Grill and hot air Temp. °C	Top and bottom heat Temp. °C	Cooking time minutes	Core temperature sensor
Venison						
Roast boar (casserole*)		170-180			60-90	
Leg of venison (casserole*)		170-180			60-80	75-80°C
Saddle of venison	2	165-175		170-180	20-25	65-70°C
Leg of lamb (casserole*)		180-200			35-45	65-75°C
Poultry						
Duck 2-3 kg**	2	160/190		160/190	100-120	80-85°C
Duck breast	2	160		160	15-20	70°C
Goose 2-3 kg**	2	160/190		160/190	100-120	85-90°C
Turkey 3-4 kg**	2	160/190		160/190	120-180	85-90°C
Roast chicken	2	180	180		50-60	85°C

* First brown the meat all-round in the casserole on the cooker.

** Cook the meat at a low temperature and set the temperature higher for the last 15-20 minutes.

Note: the values given above should be looked upon as recommended values. We advise you to always preheat the oven.
The recommended mode is printed in bold.

Grilling table

Dish	Level*	Pre-heat	Temp. °C	Grill minutes		Grill and hot air minutes		Total cooking time [min]
				1. side	2. side	1. side	2. side	
Sliced pork belly	3	X	180-200	6	4	5	5	
Kebab	3	X	190			8	8	
Fried sausage	3	X	200	5	4			
Merguez (grilled sausage)	3	X	200			6	6	
Roast chicken**	2		180			30	30	
Leg of chicken	3	X	180	20	20	15	15	
Spare ribs	3	X	180-200	15	15	12	12	
Leg of pork***	2	X	150/200					50-60
Trout	3	X	180-200	8	8			
Vegetable kebabs	3	X	200	7	7			
Shrimp kebab	3	X	175	7	7			
Preparing au gratin								
Toasted sandwich	3	X	190					5-7
Crème caramel****	4		250					
Crème brûlée****	4		250					
Cake with meringue****	3	X	200					

Important: only ever grill with the oven door closed.

You are advised to place the grilling tray in the lowest level to collect dripping fat.

* Level from below

** In the case of appliances featuring a rotary spit, you are advised to use the spit in the grill mode.

*** Do not turn the leg of pork. Set the temperature high for the last 15-20 minutes.

**** You should bake this dish au gratin until it has reached the level of browning you require.

Note: the values given above should be looked upon as recommended values. We advise you to always preheat the oven. The recommended mode is printed in bold.

5. Tips and tricks

Baking

What to do if ... ?	The solution !
... a cake baked in a tray is too light at the bottom?	Push the cake in deeper and remove all objects from the oven that you do not need.
... a cake baked in a form is too light at the bottom?	Do not insert the baking form in the oven on the tray, but on the grid iron.
... a cake/small cakes and pastries are too dark at the bottom?	Insert the cake/pastries at a higher level.
... a cake is too dry?	Set the oven temperature to a slightly higher value. Preheat the oven.
... a cake is too slippery or doughy on the inside or if meat is not cooked on the inside?	Set the baking or roasting temperature to a slightly lower value. Important: baking or roasting times cannot be shortened by selecting higher temperatures. It is better to choose a slightly longer baking or roasting time and to allow the dough to bake longer.
... a cake baked with hot air in a form or a rectangular form is too dark at the back?	Do not place the baking form directly in front of the rear wall of the oven, but in the middle.
... a cake sags?	Use less fluid the next time or set the oven temperature to a value that is lower by 10 degrees. Pay attention to the stirring times specified in the recipe. Do not open the oven door too soon.
... a cake has risen in the middle and is lower at the edges?	Do not grease the edge of the spring form. After baking, carefully loosen the cake with a knife.
... a cake is too dark at the top?	Push it in deeper, select a lower temperature and bake the cake for a slightly longer time.
... a cake is too dark at the bottom?	Insert it at a higher level and choose a lower temperature the next time.
... a fruit cake is too light at the bottom and the fruit juices spill over?	The next time, you are best advised to use the deeper universal pan for baking.
... a cake is too dry at the bottom?	Use a toothpick to make small holes in the finished cake. Then sprinkle fruit juice or an alcoholic beverage over it. The next time, choose a temperature that is higher by 10 degrees and shorten the baking time.
... bread or a cake looks good from the outside, but is slippery on the inside (watery stripes)?	The next time, use slightly less fluid and bake slightly longer at a lower temperature. In the case of cakes with a moist covering, first bake the base, sprinkle almonds or breadcrumbs over it and then add the covering. Pay attention to recipes and baking times.
...you have baked on several levels and your cakes on the top tray are darker than on the bottom one?	If you select a slightly lower temperature, your cakes and pastries will be browned more evenly. Trays inserted at the same time need not be ready at the same time. Allow the bottom trays to bake for 5-10 minutes longer and insert them at an appropriately earlier time.
... biscuits stick to the tray?	Briefly reinsert the tray in the oven and remove the biscuits immediately.
... a cake does not come loose when turned out?	Carefully loosen the edge with a knife. Turn out the cake again and cover the form several times with a cold wet cloth. The next time, grease the form well and additionally sprinkle breadcrumbs into it.

Roasting and grilling

... a roast has become dark and parts of the crust are burnt?	Check the insertion height and the temperature.
... a roast looks good, but the sauce is burnt?	The next time, choose a smaller roasting dish and add more fluid.
... a roast looks good, but the sauce is too light and has become watery?	The next time, choose a larger roasting dish and use less fluid.
... the table does not list a weight for the roast?	Choose the next lowest weight in the list and prolong the roasting time.

Tips for baking:

- You can use any heat-resistant dishes. Place dishes in the middle of the grid iron. You can also use the grilling tray for large roasts. After removing glass dishes, place them on a dry kitchen cloth or cooling grill. Do not place them on a cold or wet support surface. The glass could crack.
- You are advised to use dark metal baking forms. You may also use light baking forms in the hot air mode. In this case, the baking time is longer.
- The values in the cooking tables apply to the preheated oven. The temperature and duration depend on the quantity and consistency of the dough. This is why the tables list temperature ranges. You are advised to begin with the lowest temperature the first time. If required, set it higher the next time. Remember: a lower temperature ensures more even browning.
- To find out if your cake mixture has baked properly, insert a wooden stick at the highest point of the cake around 5-10 minutes before expiry of the baking time specified in the recipe. The cake is ready if dough no longer sticks to the wood.
- In the ECO mode you might notice a slightly stronger smell with certain foods (for example yeast dough). In this case it is advisable to use the normal hot air circulation mode.

Tips for roasting and grilling:

- Before serving, allow the roast to rest for 10 minutes with the oven switched off and closed. This keeps the roast juicy.
- Always grill in the closed oven. If possible, grilled pieces should be equally thick, at least 2 to 3 cm. When this is the case, they will brown evenly and will stay nice and juicy. Never grill steaks salted! Place pieces for grilling directly on the grid iron.
- Poultry becomes particularly crispy brown if you coat it with butter, salt water, dripped-off fat or orange juice.
- Even sensitive frozen food is thawed gently and fast. Place the frozen food on the grid iron and turn the "Temperature" control knob to the "Light" position. Use the grilling tray to collect the liquid from thawing.
- When roasting put a little bit of water into the grilling tray and place it one level below the grid iron. This ensures that the juices of the meat are collected and the oven stays clean.
- In the case of duck or goose, pierce the skin under the wings to allow the fat to drain off.

6. Cleaning and care

6.1 Manual cleaning

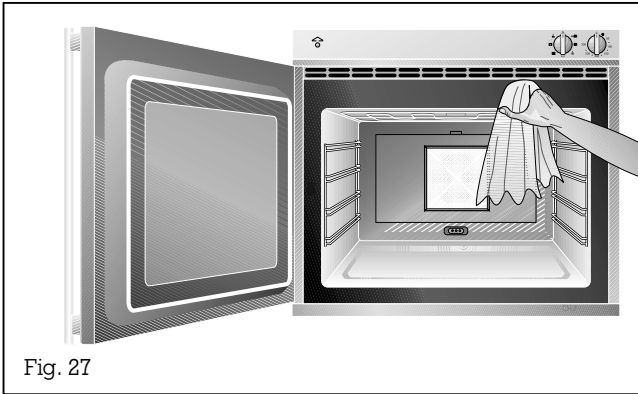


Fig. 27

Note:

Do not use high-pressure or steam jet cleaning devices to clean the appliance – risk of short-circuit occurring.

Caution, risk of burns! Wait until the oven has cooled down to be touched safely before cleaning.

Do not use any scouring cleaning agents, aggressive or nitro-polishing agents, scouring pads or other tools.

Thoroughly clean the appliance before operating it for the first time and after every use, thus avoiding the residues baking in. After residues have baked in several times, they are then difficult to remove.

Clean the oven with hot soapy water while it is still warm and leave it open to dry. Do not scrape off baked-in remainders of food. Instead, moisten them with a wet cloth and detergent.

Fruit juices from moist cakes dripping onto the oven interior can damage the enamel. Remove such soiling as soon as the oven has cooled down sufficiently.

Do not use commercially available oven sprays to clean the oven.

Clean **accessories** (baking tray, grid iron and grill pan) with hot water or detergent.

Clean the **control panel, glass surface and operator controls** with a moist cloth and mild soapy water and dry them with a soft dry cloth.

Do not use any commercially available stainless steel cleaners or highly alkali cleaners (for example oven cleaning spray) for the **control panel** as these can damage the panel and the printed symbols. Do not use any abrasive sponges either.

Do not use scouring agents or abrasive sponges to clean the **glass front**. Use commercially available window cleaning detergents and apply them on a soft, moist cloth or a window leather. Do not spray onto the control panel.

Cleaning the baking stone (special accessory)

Remove coarse soiling from the baking stone. Turn the baking stone round before using it again. This will ensure self-cleaning. Dough residues can then be removed using a soft brush.

Note: Do not clean the baking stone with water and detergents.

6.2 Self-cleaning

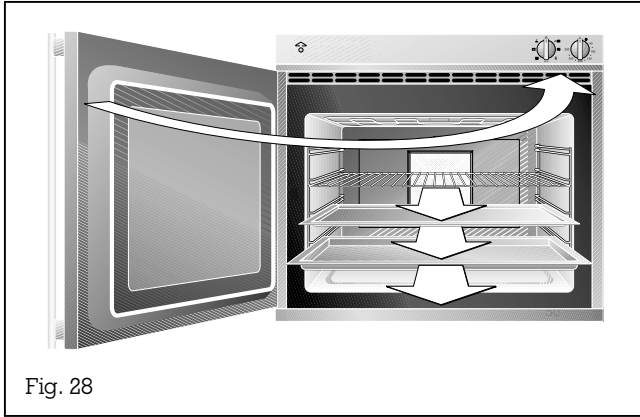



Fig. 28

In this mode, soiling on the **catalytic interior plates** (accessories) combusts at temperatures around 300°C.

In the event of extreme soiling, coarse greasy residues must be removed from the oven before cleaning.

The **non-catalytic parts** such as the muffle base, the door inside and the glass pane are not cleaned. These parts must be cleaned beforehand.

Proceed as follows:

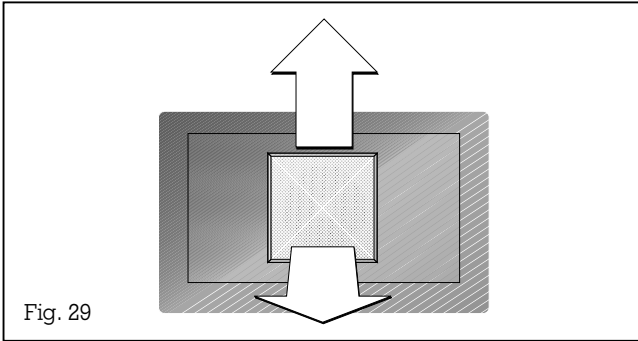
- Remove all loose inside parts such as the grid iron or the baking stone from the oven interior.
- Remove the grease filter. Push the grease filter up and remove it from the oven interior.
- Close the oven door.
- Turn the "Mode" control knob to the  (Grilling with hot air) setting.
- Turn the "Temperature" control knob to 300°C.
- You should modify the cleaning time depending on the degree of soiling. The setting should be at least 1 hour and no more than 2 hours.

Turn the temperature control knob back to the 0 setting after the self-cleaning process has ended.

The rear plate is catalytically enamelled.

You can order catalytically enamelled plates for the sides and top as **special accessories**.

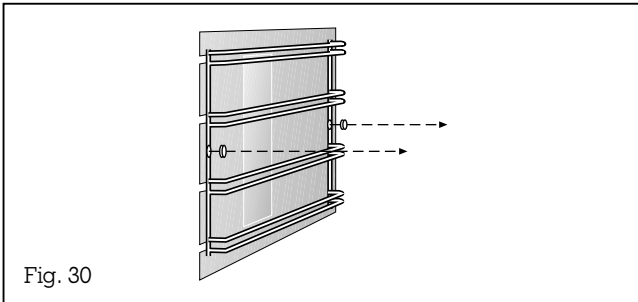
6.3 Cleaning the grease filter



You are advised to clean the grease filter after two roasting operations or after baking if the oven gets appropriately soiled. Push the grease filter upwards and remove it. Clean the grease filter in hot rinsing detergent or in a dishwasher (Fig. 29). If you clean the grease filter in a dishwasher, place it vertically in the crockery basket to ensure that no food remainders will stay on it. After cleaning, hook the grease filter back onto the rear panel.

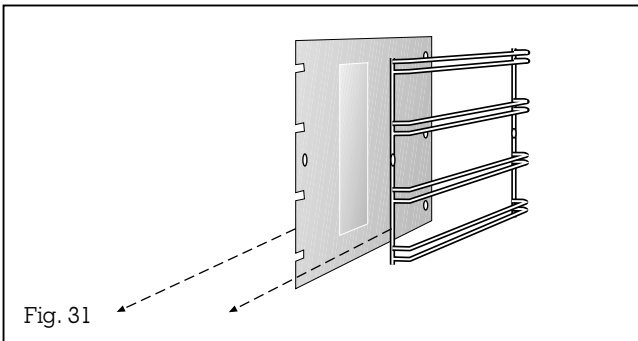
If it is only slightly soiled, wash the oven while warm using a hot rinsing detergent and leave it open to dry.

6.4 Removing the catalytic cleaning plate (accessory)



Removing the catalytic cleaning plate:

- Remove the two knurled nuts at the front and rear of both side panels (Fig. 30).
- Remove the catalytic side plates with the support grids (Fig. 31). If the catalytic inside plates are highly soiled, you can clean them in very hot water with curd soap and a soft brush.
- Do not use any abrasive or aggressive detergents.



7. Maintenance

7.1 General

The appliance must always be disconnected from the mains when being repaired.

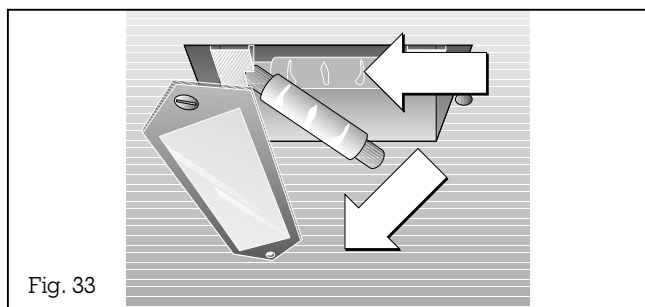
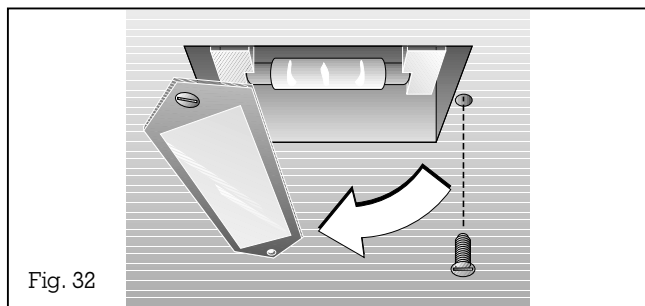
If the appliance does not function correctly, check the fuses first.

If the power supply is functioning correctly, but your appliance still does not work, please contact your dealer or your local Gaggenau customer service agency. Specify the appliance type (see rating plate).

Repairs may only be carried out by authorised electricians, in order to guarantee the safety of the appliance.

Unauthorised tampering with the appliance will invalidate any warranty claims.

7.2 Replacing the lamp



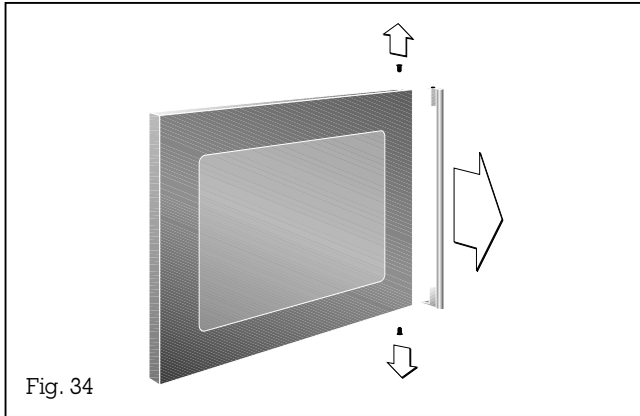
You can obtain spare lamps from Gaggenau Customer Service or a dealer. We recommend that you use these lamps only. (Order number 157312)

Proceed as follows:

- Disconnect fuses.
- Remove one of the lamp cover screws.
- Swivel the cover to the side.
- **Caution:** the lamp cover may still be hot.
- Push the lamp to the side by about 4-5 mm. The lamp can now be tilted down and removed.
- Insert the lamp in the reverse order. Swivel the cover back to its original position and screw it on. (Caution: secure the seal properly!)

Note: do not touch the halogen lamp with your hands. Use a cloth and only touch the edges of the lamp.

7.3 Disassembly of the front window



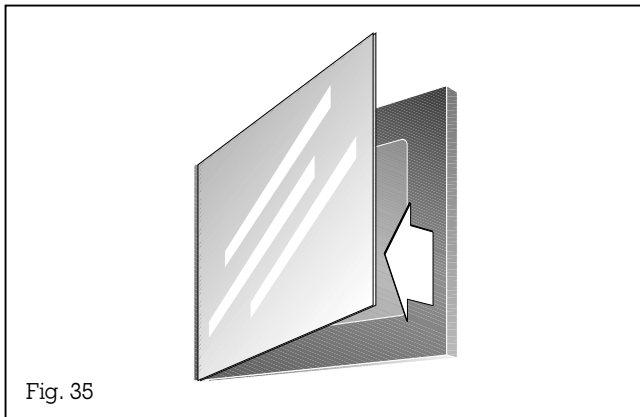
The oven door is actively ventilated. Dust and grease particles may therefore settle after some time. Detach the front window to remove this soiling.

Proceed as follows:

- Remove the bottom screw from the door handle.
- Remove the top screw from the door handle and detach the door handle.
- Hold the front window with one hand and lightly shake the door to and fro. The glass window can be removed towards you.

You can now clean the front window.

Install in the reverse order. In doing so, make sure that you first insert the window on the left hinge side and that you hold it with one hand to stop it from falling out.



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