

1 Buttons
→ "Buttons and display", Page 6

2 Function selector
You can turn the function selector clockwise or anti-clockwise from the zero setting.
→ "Types of heating", Page 6

3 Display
→ "Buttons and display", Page 6

4 Temperature selector
Use the temperature selector to set the temperature for the type of heating or select the setting for other functions. You can turn the temperature selector clockwise from the "Off" position, until it offers resistance.
→ "Temperature and setting levels", Page 7

Note: Depending on the appliance type, the control knobs can be pushed in. To click it in or out, push the control knob in when it is in the off position.

4.3 Types of heating

Here you can find an overview of the types of heating. You can find recommendations on using the types of heating. Use the function selector to set the types of heating.

Symbol	Type of heating	What it's used for and how it works
	Circo Therm hot air	Bake or roast on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.
	Circo Therm gentle	Cook selected dishes gently on one level without preheating. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment. The food is cooked in phases using residual heat. Always keep the appliance door closed when cooking. If you open the appliance door even briefly, the appliance will continue to heat without utilising any residual heat. Select a temperature of between 120 °C and 230 °C. This type of heating is used to determine the energy consumption in air recirculation mode and the energy efficiency class.
	Circotherm intensive	Cook pizza or food that requires a lot of heat from below. The bottom heating element and the ring heating element in the back wall heat the cooking compartment.
	Full-surface grill	Grill flat items such as vegetables and sausages, or make toast. Gratinated food. The entire area below the grill element becomes hot.
	Circo-roasting	Roast poultry, whole fish or larger pieces of meat. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
	Top/bottom heating	Traditionally bake or roast on one level. This type of heating is especially good for cakes with moist toppings. The heat is emitted evenly from above and below. This type of heating is used to measure the energy consumption in the conventional mode.

4.4 Functions

Here you can find an overview of the functions. Use the function selector to set the functions.

Symbol	Name	Use
	Rapid heating	Rapidly preheat the cooking compartment without accessories. → "Rapid heating", Page 9
	Oven light	Illuminate the cooking compartment without heating. → "Lighting", Page 7

4.2 Buttons and display

The buttons are touch-sensitive surfaces. To select a function, press the corresponding button. If a function is active, the corresponding symbol lights up on the display.

Symbol	Use
	Sets the time, timer, cooking time or end time → "Time-setting options", Page 10
	Decreases the adjustment values
	Increases the adjustment values
	The childproof lock is activated → "Childproof lock", Page 11
	Appliance is heating → "Heat-up indicator", Page 7

4.5 Temperature and setting levels

There are different settings for the types of heating and functions.

Note: For temperature settings above 250 °C, the appliance reduces the temperature to approx. 240 °C after approx. 10 minutes. If your appliance has the top/bottom heating or bottom heating types, this temperature reduction does not take place there.

Symbol	Function	Use
	Zero setting	The appliance is not heating up.
50-275	Temperature range	Set the temperature in the cooking compartment in °C.
	Grill, intensive	The maximum temperature that can be set for Full-surface grill and Grill, small area (depending on the appliance type).

Heat-up indicator

The appliance indicates when it is heating up. When the appliance is heating, the symbol lights up on the display. This symbol goes out when heating is paused. When you are preheating the appliance, the optimal time to place your food in the cooking compartment is when the symbol first goes out.

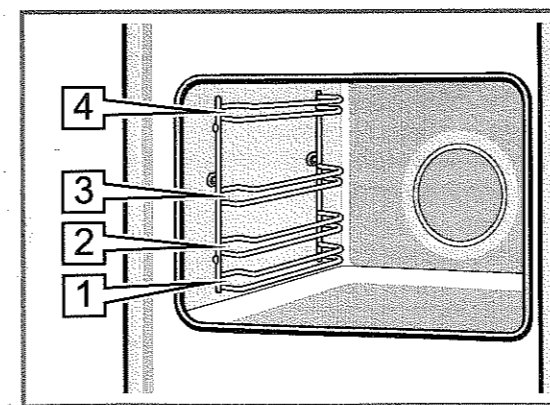
Note: Due to thermal inertia, the temperature displayed may differ slightly from the actual temperature inside the cooking compartment.

4.6 Cooking compartment

The functions in the cooking compartment make your appliance easier to use.

Rails

The shelf supports in the cooking compartment enable you to place accessories at different heights. Your appliance has 4 shelf positions. The shelf positions are numbered from bottom to top. You can remove the shelf supports, e.g. for cleaning.
→ "Shelf supports", Page 18



Self-cleaning surfaces

The back wall in the cooking compartment is self-cleaning. The self-cleaning surfaces are coated with a porous,

mat ceramic layer and have a rough surface. When the appliance is in operation, the self-cleaning surfaces absorb splashes from roasting or grilling and break them down. If the self-cleaning surfaces no longer clean themselves adequately during operation, heat up the cooking compartment specifically to the right temperature.
→ "Cleaning self-cleaning surfaces in the cooking compartment", Page 14

Lighting

The oven lamp lights up the cooking compartment. With most types of heating and functions, the lighting lights up during operation. The lighting goes off when operation ends. The oven light setting on the function selector can be used to switch on the light without heating. The cooling fan also runs in the oven light position.

Cooling fan

The cooling fan switches on automatically during operation. The hot air escapes above the door.

ATTENTION

Covering the ventilation slots will cause the appliance to overheat.
▶ Do not cover the ventilation slots.

To cool down the appliance and remove residual moisture from the cooking compartment, the cooling fan runs for a certain time after operation.

Note: You can change the run-on time in the basic settings. If you frequently prepare very moist food or keep it warm in the cooking compartment, set a longer run-on time.
→ "Basic settings", Page 11

Appliance door

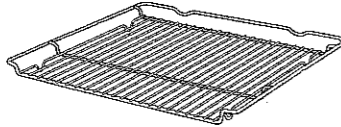
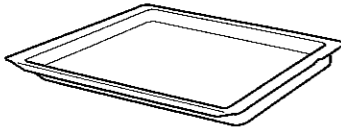
If you open the appliance door during operation, the operation continues.

5 Accessories

Use original accessories. These have been made especially for your appliance.

Note: Accessories may become deformed if they get hot. Deformation has no effect on function. As the accessory cools down, it will regain its original shape.

The accessories supplied may differ depending on the appliance model.


Accessories	Use
Wire rack 	<ul style="list-style-type: none"> ▪ Cake tins ▪ Ovenproof dishes ▪ Tableware ▪ Meat, e.g. roasting joints or steak ▪ Frozen meals
Universal pan 	<ul style="list-style-type: none"> ▪ Moist cakes ▪ Baked items ▪ Bread ▪ Large roasts ▪ Frozen meals ▪ Catching dripping liquids, e.g. fat when grilling food on the wire rack.

5.1 Locking function

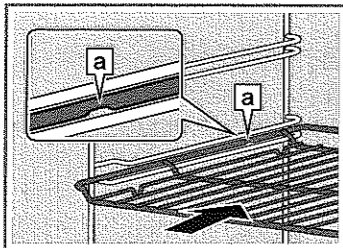
The locking function prevents the accessories from tilting when they are pulled out. You can pull out the accessories approximately halfway without them tipping. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.


5.2 Sliding accessories into the cooking compartment

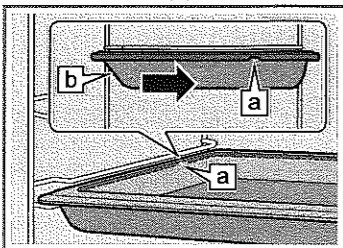
Always slide the accessory into the cooking compartment the right way round. This is the only way to ensure that accessories can be pulled out approximately halfway without tipping.

1. Turn the accessories so that the notch  is at the rear and is facing downwards.
2. Insert the accessory between the two guide rods for a shelf position.

Pan support Insert the wire rack with the open side facing the appliance door and the curved lip – facing downwards.



Tray Slide the tray in with the sloping edge  towards the appliance door.
E.g. universal pan or baking tray




3. Push the accessory all the way in, making sure that it does not touch the appliance door.

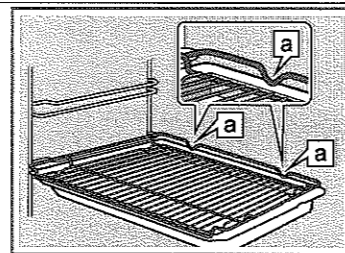
Note: Take any accessories that you will not be using out of the cooking compartment while the appliance is in operation.

Combining accessories

You can combine the wire rack with the universal pan to catch any liquid that drips down.

1. Place the wire rack on the universal pan so that both spacers  are on the rear edge of the universal pan.
2. Insert the universal pan between the two guide rods for a shelf position. In so doing, the wire rack is on top of the upper guide rod.

Wire rack on universal pan



5.3 Other accessories

You can purchase other accessories from our customer service, specialist retailers or online. You will find a comprehensive range of products for your appliance in our brochures and online: www.neff-home.com

Accessories are appliance-specific. When purchasing accessories, always quote the exact product number (E no.) of your appliance.


You can find out which accessories are available for your appliance in our online shop or from our customer service.


6.1 Initial use

You need to make settings for initial use before you can use your appliance.

Setting the time on the clock

Once the appliance has been connected to the mains or following a power failure, the time flashes on the display. The time starts at "12:00". Set the current time.

Requirement: The function selector must be set to the "Off" position .


1. Use the (< or >) button to set the time.
 2. Press the  button.
- ✓ The time that is set appears in the display.

Tip: You can go to the basic settings → *Page 11* to specify whether or not the time should be shown on the display.

6.2 Cleaning the appliance before using it for the first time

Clean the cooking compartment and accessories before using the appliance to prepare food for the first time.

1. Remove any accessories and leftover packaging, such as polystyrene pellets, from the cooking compartment.
2. Before heating, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.
3. Ventilate the room while the appliance is heating.
4. Set the type of heating and temperature.
→ *"Basic operation", Page 9*

Type of heating	Circo Therm hot air 
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
Temperature	Maximum
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Cooking time	1 hour
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5. Switch off the appliance after the specified cooking time.
6. Wait until the cooking compartment has cooled down.
7. Clean the smooth surfaces with soapy water and a dish cloth.
8. Clean the accessories with soapy water and a dish cloth or soft brush.

7 Basic operation

7.1 Switching on the appliance

- ▶ Turn the function selector to any position other than the "Off" position .
- ✓ The appliance is switched on.

7.2 Setting the type of heating and temperature

1. Use the function selector to set the type of heating.
 2. Use the temperature selector to set the temperature or grill setting.
- ✓ The appliance starts heating after a few seconds.
3. When your food is ready, switch off the appliance.

Tips

- The most suitable type of heating for your food can be found in the description of the type of heating.
→ *"Types of heating", Page 6*

- You can also set a cooking time and end time on the appliance.
→ *"Time-setting options", Page 10*

Changing the type of heating

You can change the type of heating at any time.

- ▶ Use the function selector to set the required type of heating.

Changing the temperature

You can change the temperature at any time.

- ▶ Use the temperature selector to set the required temperature.

7.3 Switching off the appliance


- ▶ Turn the function selector to the "Off" position .
- ✓ The appliance is switched off.

8 Rapid heating

To save time, you can use rapid heating to shorten the preheat time.




8.1 Setting rapid heating

To ensure an even cooking result, do not place the food in the cooking compartment until rapid heating has come to an end.

1. Use the function selector to select rapid heating .

2. Use the temperature selector to set the required temperature.

Only use rapid heating when a temperature of over 100 °C has been set.

- ✓ Rapid heating starts after a few seconds.
 - ✓  appears in the display and the  arrows are filled from the bottom to the top.
 - ✓ When the rapid heating process ends, an audible signal sounds and the heating indicator goes out.
3. After rapid heating, it is best to use heating type **Circo Therm hot air** .
 4. Place the food in the cooking compartment.

6 Before using for the first time

Configure the settings for initial start-up. Clean the appliance and accessories.