

HALL FARM DADDLINGTON

WELCOME
to our home

We are so happy to welcome you to our home and we are committed to ensuring you have a perfect experience and return again and again.

So, if there is anything you need, or something isn't quite right, please get in touch straight away.

Have a wonderful stay!

Enjoy!

THE OLD TRACTOR SHED

Information

ADDRESS

The Old Tractor Shed
Hall Farm
1 Main Street
Dadlington
Nuneaton
CV13 6HX

CHECK IN

3pm

CHECK OUT

10am

CCTV

We operate 8 CCTV cameras recording 24/7 at the farm covering entrances and parking areas.

Our CCTV notice can be viewed in our top courtyard mounted on the brick wall.

EMERGENCY

Information

HOSPITAL WITH A&E

Name George Elliott

Address CV10 7DJ

Phone 02476351351

DOCTORS' SURGERY

Name Pine Close Surgery

Address CV13 6EB

Phone 01455 212526

DENTIST

Name Carlton House Dental

Address LE10 1DS

Phone 01455 637659

PHARMACY

Name Hollycroft Pharmacy

Address LE10 0XN

Phone 01455 230825

EMERGENCIES

In the event of an emergency please call the emergency services

Phone 999

Name Kate Walker

Phone 07791 597027

Name Mark Walker

Phone 07854 084364

Name Holly Bedford

Phone 07961 777567

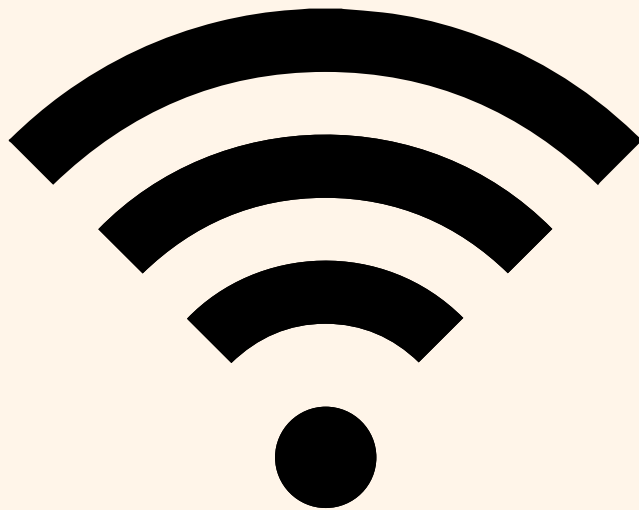
In the event of fire please leave the property immediately and alert the emergency services.

Our fire assembly point is in our top courtyard parking area.

Torches are located in the kitchen cupboard and bedside drawer.

WIFI

is on in the house



NETWORK

TP-Link_6C04

PASSWORD

77657077

MEET YOUR *Hosts*

Hi, We're Kate & Mark, Welcome to our home! We hope that you have everything you need in order to have a wonderful stay!



If there is anything that we can help with or you experience any problems, please don't hesitate to contact us!




Kate

KATE

kate@hallfarmdadlington.co.uk

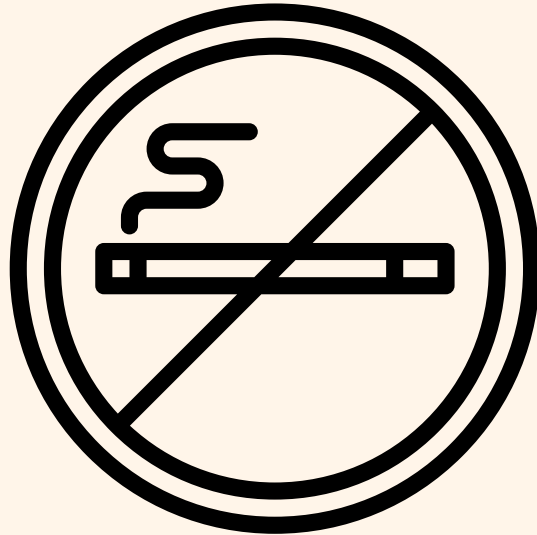
07791 597027

CHECKOUT

- 1  Please wash and put away all kitchen items. It's absolutely fine to leave the dishwasher running
 Please remove food items from the fridge
- 2  Please empty the bins and pop rubbish in the bins in the wooden bin store outside the garden gate - please help us by recycling so we don't have to hand sort
- 3  Please pop used towels in the shower
- 4  Remember to check for swimwear - often left behind
- 5  Remember to log out of your TV apps
- 6  Pop the key in the lock box and please let us know if anything is broken or requires extra cleaning. It's a massive help!
- 7  We'd love you to write in our guest book

Thank You!

PLEASE DO NOT



SMOKE OR
VAPE
INDOORS

Please use the black ash bucket for cigarette ends and help us by not stubbing out on the patio or throwing butts into the horses' field.

Thank You

LOCAL

Food Shopping

See our Gastro Tour page
online for a full list
of our recommendations



GROCERIES

GROCERY STORE

Morrisons

Hinckley LE10 1YA

6 minute drive

Asda, Aldi, Lidl, Tesco and Sainsburys can all be found in Hinckley - 8 mins drive

FARMSHOPS

Gates

Gates Garden Centre LE9 8JE

Tomlinsons

Stoke Golding CV13 6EU

BUTCHER

Walter Smith

Gates Garden Centre LE9 8JE

CONVENIENCE STORE

Sehmbi Stores

Village shop and alcohol sales

Stoke Golding CV13 6AH

NOVELTY

LOCAL HOTSPOT

Moojuice

Raw Milk and Shake Vending

LE10 3EA

LOCAL HOTSPOT

Floaty Oakie

Ice Cream and Coffe Barge

Sutton Wharf Cafe CV13 0AL

LOCAL HOTSPOT

Leicestershire Handmade Cheese

Toastie Cafe and Cheese shop

Upton CV13 6JX

LOCAL HOTSPOT

Gates Garden Centre

Destination - cafe, retail,
plants, farmshop, butcher

LE9 8JE

LOCAL

Recommendations

FOOD:

CAFE

Maison Rose

Market Bosworth CV13 0LE

01455 886028

RESTAURANT

San Giovanni

Sheepy Parva CV13 3RL

01827 881000

RESTAURANT

Fourwards

Earl Shilton LE9 7DG

01455 841556

TAKEAWAY

Silchar (Indian)

Hinckley LE10 1QU

01455 631100

PUB

Hercules Revived (3 min drive)

Sutton Cheney CV13 0AG

01455 699336

PUB

George & Dragon (14 min walk)

Stoke Golding

01455 699336

TO SEE / DO:

TWYCROSS ZOO

Animal reserve & global
breeding and preservation

Twycross CV9 3PX

MARKET BOSWORTH

Market village with shops, cafes,
pubs and large country park

Market Bosworth CV13 0LE

BOSWORTH BATTLEFIELD

Heritage Centre depicting life of
Richard III

Sutton Cheney CV13 0AD

BATTLEFIELD LINE

Steam railway train

Shenton CV13 6DJ

Shackerstone CV13 6NW

TRIUMPH VISITOR CENTRE

Motorbike Museum

Hinckley LE10 3BZ

FOSSE PARK

Retail village & food hall

Leicester LE19 1HY

LOCAL *Recommendations*

FOOD

Take a look at our full Gastro Tour page where we share our recommendations and a huge list of everywhere you might enjoy eating or grabbing a takeaway



TO SEE / DO

Take a look at our full Out & About page where we share our recommendations and a huge list of everywhere you might enjoy visiting, shopping or relaxing



LOCAL *Taxis*

KIRBY

Very reliable

Eari Shilton

07570 617815

A1 TAXIS

Hinckley

01455 615161

MARKET BOSWORTH PRIVATE HIRE

Paul

Market Bosworth

07742 681003

A2Z TAXIS

Hinckley

01455 448053

BURBAGE AIRPORT CARS

Russell is very reliable

Burbage

07803 963194

HINCKLEY TAXIS

Hinckley

01455 616666

NEAREST

Pubs

GEORGE & DRAGON

Cosy real ale pub with beer garden and food at lunch Tues-Sat. 2 min drive or easy 14 min walk down the lane to Stoke Golding and on to High Street. Uphill coming home.

Stoke Golding CV13 6EZ
01455 213268

THREE HORSESHOES

Lively pub with darts, TV and pool. Mango Tree Indian restaurant/takeaway adjoining and Roast & Radish café outside. 2 min drive or easy 14 min walk down the lane to Stoke Golding and on to High Street. Uphill coming home.

Stoke Golding CV13 6EZ
01455 212263

HERCULES REVIVED

Gastro pub in a cute coaching inn. 4 minute drive or a 35 minute walk. Walk via road or canal towpath/road. Either way, we don't recommend walking after dusk as the final stretch into the village is a 50mph road.

Sutton Cheney CV13 0AG
01455 699336

KITCHEN

- 1 The rubbish bin is located in the cupboard under the sink - extra rubbish bags are in the back of the bin
- 2 The Bosch oven is a combi microwave, grill and oven.
- 3 Appliance instructions can be found in the back of this folder
- 4 Dishwasher tablets have been provided for you and are located under the sink.
- 5 Tea, Coffee & Hot Chocolate have been provided for your enjoyment. Pods are provided for the Nespresso machine
- 6 Please clear away and wipe counters and tables down before checkout

Thank You

BATHROOM

1

Toiletries - We have provided Bramley toiletries for use during your stay. We kindly ask that you do not remove bottles from the property.

2

Towels - We have provided a generous amount of super luxurious towels for your stay including robes, outdoor towels and flip flops. Please think of the planet and use only the towels you need.

3

First Aid Kit - this can be found in the bathroom vanity unit

4

Plumbing - your property is on a septic tank, so please only flush the obvious and toilet roll. Wipes, cotton wool, paper towels, condoms etc can cause the embarrassment of an instant blockage.

5

Fragrance - room sprays are provided for your convenience

6

Please pop your used towels in the shower on checkout.

Thank You

PLEASE
ONLY FLUSH



TOILET ROLL

WIPES, SANITARY ITEMS, TISSUES,
COTTON WOOL, CONDOMS AND PAPER TOWELS
CAN CAUSE THE EMBARRASSMENT OF AN
INSTANT BLOCKAGE

Thank You

TECH

1

Lighting - the pathway is auto lit from dusk. The switches inside are all labelled for your convenience. Please use only what you need. The hot tub festoon switch is to the rear of the tub on the wall.

2

Hairdryer & Straighteners - these are provided for use during your stay and can be found in the drawers inside the wardrobe.

3

Bluetooth Speaker - this can be found on the coffee table. Please ensure it is not left outside or allowed to get damp. Please respect neighbours with noise levels especially over the hot tub jets.

4

Iron - we have provided an iron located in the wardrobe with a mini ironing board which can be set up on the table top.

5

Vacuum - you will find the vacuum cleaner in lift up ottoman bed.

6

Chargers - charging cables can be found in the baskets in the lounge. Some sockets have USB ports. There is also a cable for the dining table lamp.

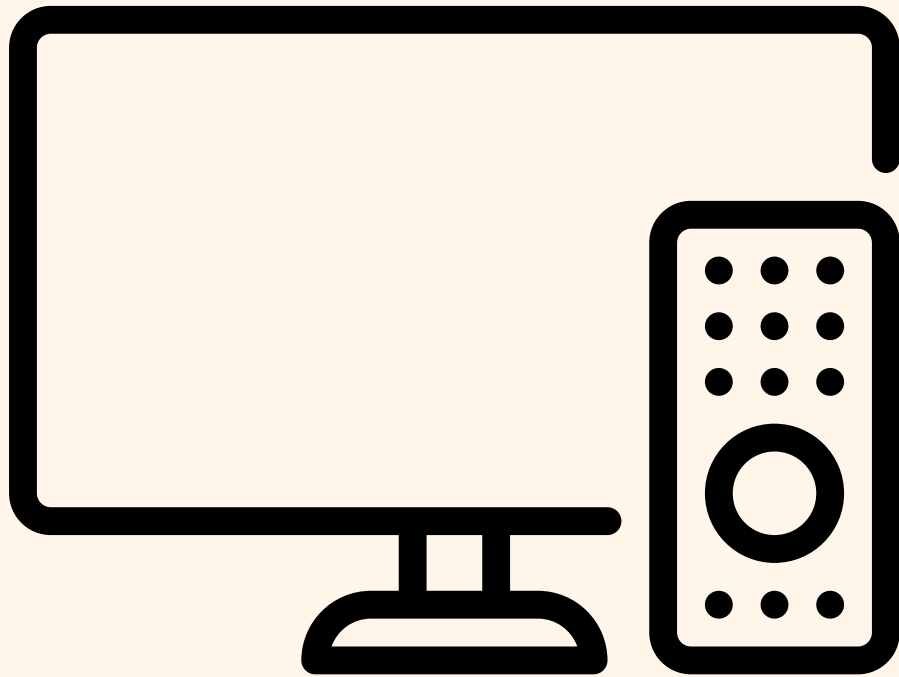
7

Torches - for your safety you will find torches in the kitchen cupboard and bedside drawer.

8

Fire Safety - for your safety the property is equipped with mains heat and smoke alarms as well as a carbon monoxide detector.

TV



- ENJOY APPS ON OUR SMART TVS
- WHEN USING AIRPLAY PLEASE NOTE THAT 'CINEMA ROOM' IS OUR TV IN THE FARMHOUSE

HEATING & COOLING

Heating

The property is centrally heated by a combi boiler system and underfloor heating.

The thermostat can be found on the kitchen wall. To adjust the temperature simply use the UP and DOWN buttons to set the required temperature. Please be patient with the underfloor.

You do not need to press the side buttons - leave the mode on MANUAL. If you press these buttons you start setting times and days so it may heat up next Wednesday!

Airconditioning

There is a wall mounted aircon unit in the lounge. During hot weather the white remote control will be on the coffee table.

If you use the aircon all **DOORS & WINDOWS must be CLOSED.**

The Mode should be left on AUTO (A) and the Up and Down buttons can be used to set the desired temperature.

Please do not use this unit for heating.

If using the aircon the central heating thermostat must be turned down to 5 degrees to avoid the two systems battling.

Please use this amenity respectfully.

Heating Thermostat



Leave mode on Manual
Don't use Left / Right buttons

Up / Down
+ / -
to set temp

Aircon Remote Control



Mode
Set to AUTO

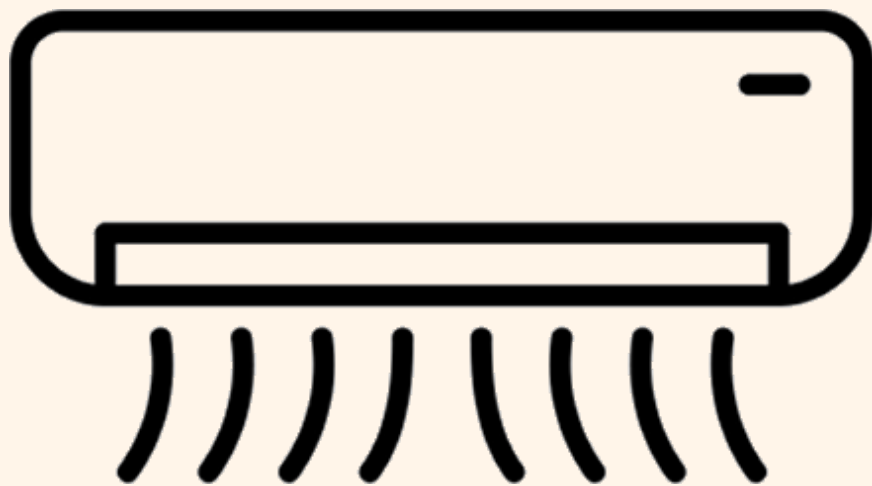
Up / Down
Set temp

No need for any
other buttons

AIR CON

AIR CONDITIONING IS AVAILABLE
DURING SUMMER MONTHS

PLEASE ENSURE ALL WINDOWS AND
DOORS ARE KEPT CLOSED WHEN
USING THE AIRCON



Thank You

WOOD BURNING STOVE

- 1 PLEASE only light the log burner in cool weather, It is large for the property size and gets very hot.
- 2 PLEASE do not place anything especially fingers on the top of the stove - it will be HOT
- 3 Firelighters, stick lighters, matches, glove and instructions can be found in the log basket
- 4 Kindling, small logs and large logs can be found in the log store on the patio. Please use only wood provided by us and nothing else including cigarettes, plastic, oils, etc
- 5 PLEASE use wood respectfully.
- 6 There is a lidded ash bucket on the patio if you wish to empty the ashes using the scoop provided beside the stove.

Thank You

FIRE LIGHTING

We realise that not everyone has an open fire at home, but who doesn't love a bit of fire!

If you'd like to cosy up in front of our log burning stove inside The Old Tractor Shed, here is our handy guide to lighting a successful fire in case you have not done it before. Firelighters and matches can be found in the log basket indoors. Kindling and logs can be found in the wood cabinet by the hot tub.

1. Open the stove door and place one or two firelighters straight onto the stove base. If the firelighters are individually wrapped ones, there is no need to remove the wrapper - just light the wrapper.



2. Make sure the lever under the door at the bottom of the stove is pushed to the right for fully open vent. Make a little wigwam with 3-4 pieces kindling to get the fire started. Close the door for a few minutes.



3. Once the flame is established a little, you can add some of the smaller logs to your fire. Close the door. Keep the vents fully open at this point.



4. Then as the smaller logs catch, you can add larger logs and leave the fire to do its thing. At this point you can close the door and put the vent lever to the middle to half open.



5. You can keep adding logs for as long as you wish. The vents can stay on quarter to half open for the duration of your fire. When you want the fire to die out, stop adding logs and close the vent. The lever can be pushed all the way to the left to close the vent. There is no need to put the fire out, it will die out without air from the vent.



Stove vent lever

Please stay safe and use the gauntlet and utensils provided. If you have any problems or if you experience any damage, please tell us immediately on 07791 597027. Happy fire starting!

Please **DO NOT** burn anything except the lighters, kindling and seasoned wood that we provide.

Please **DO NOT** use any accelerants including cooking oils.

Please **DO NOT** put anything on top of the hot stove.

Damages will be charged.

Thank you

OUTDOORS

1

Your outdoor furniture cushions can be found in the black box on the patio. Please put cushions away at night and on checkout to avoid them getting damp.

2

There is a Charbroil gas grill BBQ on the patio and utensils can be found with the BBQ.

3

We have provided a small table for drinks, phones and speakers next to the hot tub. Please use the plastic cups provided.

4

Please respect the neighbours and our quiet venue rules, keeping noise to a minimum.

5

Walks - our farm has direct access onto the public footpath. You may walk round our small track to see the animals and access the footpath. See our illustrated map. Check out the walks listed on our website.

6

Animals - please DO NOT feed our friendly animals, or throw food (or anything else) into their fields. If you touch any animals we strongly advise **washing your hands** straight away.

Have fun!

MORE WALKS



Guest

HOT TUB



1

The hot tub is set to 39-40 degrees and will continue to keep warm if the cover is kept in place.

2

There is a cover lifter in place for your convenience - see instruction on the cover and in this folder. You do not need to remove the whole cover - it simply folds back.

3

Please shower before entering the tub to remove body lotions and fake tan which will damage the liner.

4

We are required by government guidelines to check the water quality daily so for stays longer than one night we will be in contact to call in for a five second dipstick test. This helps to keep your water sparkling clear!

5

Please refer to the safety poster on the wall next to the tub.

6

There is absolutely no smoking, vaping, eating or glass permitted in or around the tub. We will unfortunately have to charge for damage.

Enjoy your soak

Guest BBQ



A CHARBROIL GAS GRILL IS PROVIDED
DURING SUMMER

1

BBQ utensils can be found with the BBQ

2

PRESS and turn the knob to start the gas and press the ignitor button to light. Turn the knob to the required level

3

Please leave the BBQ to cool before replacing the fabric cover

4

Please DO NOT attempt to clean the grills in the white sink or in the dishwasher. We will clean the BBQ on checkout

5

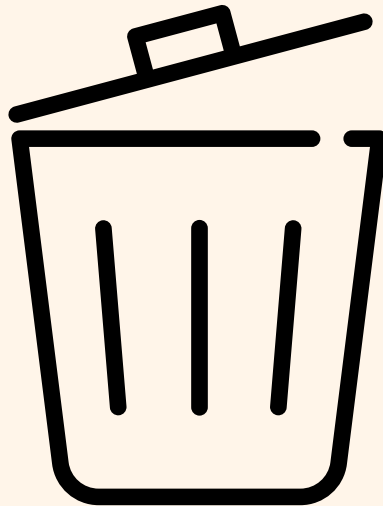
If you need assistance please call 07791 597027

Happy grilling

RUBBISH

- RUBBISH BINS ARE LOCATED OUTSIDE THE GARDEN GATE IN THE WOODEN BIN STORE
- THE BLACK WHEELIE BIN IS FOR NON-RECYCLABLE AND FOOD WASTE
- THE BLUE WHEELIE BIN IS FOR MIXED RECYLING - BOTTLES, GLASS, CANS, PAPER, PLASTIC AND CARDBOARD

Please help us by recycling so we don't have to hand sort



Thank You

Hall Farm
Dadlington



THE FARM

Map key



The Old Tractor Shed



Fielden's Folly



The Fuller's Shed



EV Car Charger - this service is bookable via our website



The red line shows our farm track from which you can access the public footpath and canal towpath.



No entry into this part of the farm



Please do not feed the animals.



If you touch the animals please wash your hands

Enjoy!

REVIEW

Star Ratings

YOUR REVIEW MATTERS! WHEN RATING US AFTER YOUR STAY. PLEASE NOTE THAT IF A HOST RECEIVES AN AVERAGE RATING OF 4.3 OR LESS. THE ACCOUNT CAN BE DEACTIVATED AND ALL FUTURE GUESTS WILL HAVE THEIR STAYS CANCELLED.

HELP US EARN YOUR FIVE STAR REVIEW!



WOULD GIVE IT 6 STARS IF WE COULD! WE'LL BE BACK! PERFECTION DOESN'T EXIST. BUT WE WERE HAPPY!
A FEW ISSUES. BUT WE STILL ENJOYED OUR STAY.
MAJOR ISSUES. MOST LIKELY WON'T RETURN
CLOSE THE HOUSE DOWN!

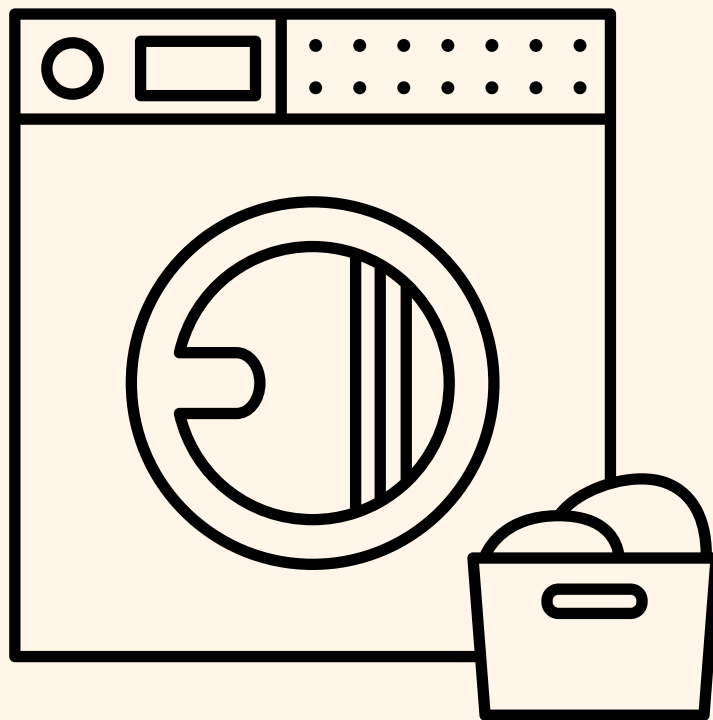
WE STRIVE FOR A 5
STAR EXPERIENCE

PLEASE LET US KNOW OF ANY PROBLEM THAT YOU ENCOUNTER DURING YOUR STAY AND WE WILL DO OUR BEST TO RECTIFY THE SITUATION IMMEDIATELY.

Laundry

ALTHOUGH THIS TINY HOME DOES NOT
BOAST A WASHER DRYER, WE ARE VERY
HAPPY TO COLLECT AND LAUNDRER ANY
ITEMS DURING YOUR STAY.

JUST POP ME A MESSAGE ON 07791 597027
AND WE WILL BE HAPPY TO HELP.



COMBI MICROWAVE/OVEN INSTRUCTIONS

Getting to know your appliance

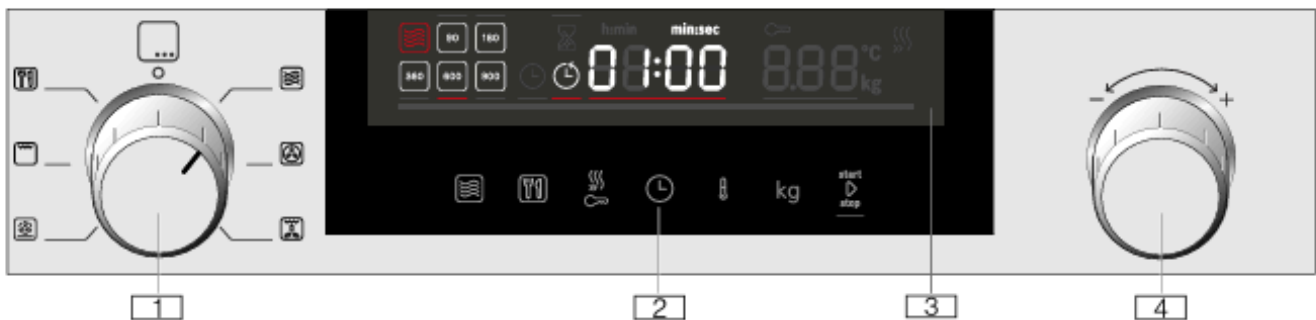
In this chapter, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

Note: Depending on the appliance model, individual details and colours may differ.

Control panel

Use the function and rotary selector, as well as the touch fields, to set the various functions for your appliance via the control unit. The current settings are shown in the display.

The overview shows the control panel when the appliance is switched on with a selected operating mode.



- 1 Function selector**
Use the function selector to set the type of heating or other functions.
You can turn the function selector clockwise or anti-clockwise from the "Off" position.
- 2 Touch fields**
There are sensors behind the touch fields. Simply touch a symbol to select the function.
- 3 Display**
The display shows symbols for active functions and the time-setting options.
- 4 Rotary selector**
Use the rotary selector to set the temperature for the heating type or select the setting for other functions.
You can turn the rotary selector clockwise and anti-clockwise.

Notes

- On some appliances, the function or rotary selector can be retracted. To pop the function or rotary selector in or out, push it in in the "Off" position.
- If the function selector is in the "Off" position (energy-saving mode) and a function is selected, it will take a few seconds before the function becomes available (e.g. the microwave).

Function selector

Use the function selector to set the types of heating and other functions.

To ensure that you always use the right type of heating to cook your food, we have explained the differences and applications below.







Setting	Use
○ "Off" position	The appliance is switched off.
☰ Microwave	Selects microwave operation.
☒ Hot air	The fan distributes the heat from the ring heating element in the back panel evenly around the cooking compartment.
☒ Hot air grill	The fan circulates the hot air from the grill element around the food.
☒ Pizza setting	The bottom heating element and the ring heating element in the back panel heat up.
☐ Grill	The whole area below the grill element becomes hot.
☰ Programmes	This gives you access to pre-programmed settings for many dishes.

Touch fields and display

You can use the touch fields to set various additional functions for your appliance. You can see the values for these in the display.

Touch fields

Here you can find a short explanation of the various buttons and touch fields.

Symbol		Meaning
	Microwave	Select the microwave power levels or switch on the microwave function for a type of heating.
	Programmed	Call up the programme selection, use the rotary selector to select the programme number.
	Rapid preheating/childproof lock	Press briefly: Activate/deactivate rapid preheating. Press and hold: Activate/deactivate the childproof lock.
	Time-setting options	Select the "Time-setting options" symbol and use the rotary selector to set the time-setting options you require.
	Temperature	Select the "Temperature" symbol and use the rotary selector to set the temperature you require.
kg	Weight	Select the "Weight" symbol and use the rotary selector to set the weight you require.
start  stop	Start/stop	Starts or pauses the operation Note: Pressing and holding ends the current operation and the settings for the operating mode selected are reset to the default values.

Display

The display is structured so that the information can be read at a glance in any situation.






The value that you can currently set is highlighted. It is highlighted by a red bar displayed under the set value.

The value that is highlighted can be changed directly using the rotary selector.



Display elements

Here you can find a short explanation of the various display elements.

Symbol		Meaning
	Timer	If the symbol is highlighted, the timer will appear on the display.
	Cooking time	If the symbol is highlighted, the cooking time will appear on the display.
	Clock	If the symbol is highlighted, the clock will appear on the display.
h:min	Hours/minutes	Cooking time in hours and minutes
min:sec	Minutes/seconds	Cooking time in minutes and seconds
	Childproof lock	If this symbol lights up, the childproof lock is activated.
	Rapid heating	If this symbol lights up, rapid heating is activated.

Temperature indicator

The red bar at the bottom of the display shows that the appliance is heating up.

If a heating function is in use, the bar turns red from left to right as the cooking compartment heats up.

If you are using the grill, a full red bar will be displayed immediately.

The bar does not light up when the microwave function is in use.

When you are preheating the appliance, the optimal time to place your food in the cooking compartment is as soon as all five sections of the line have turned red.



Note: Due to thermal inertia, the actual temperature inside the cooking compartment may be slightly different to the temperature that you set.

Night mode

To save energy, the display brightness is automatically reduced to a lower level between 10 p.m. and 5.59 a.m.

Rotary selector

Use the rotary selector to change the adjustment values that are shown in the display and highlighted.

In most selection lists, e.g. programmed, the first selection follows the last.

For values, e.g. weight, you have to turn the rotary selector back the other way when you reach the minimum or maximum value.

Operating modes

Your appliance has various operating modes, which make your appliance easier to use.





You can find more detailed descriptions of these in the corresponding sections.

Operating mode	Use
Heating functions → "Operating the appliance" on page 12	There are various finely tuned heating functions that will allow you to cook your food to perfection.
Microwave → "Microwave" on page 14	You can use the microwave to cook, heat up or defrost your food more quickly.
Microwave combined operation	In addition to a type of heating, you can switch the microwave on for this.
Basic settings → "Basic settings" on page 21	You can change your appliance's basic settings to suit your needs.

Types of heating

To make sure you always use the right type of heating to cook your food, we have explained the differences and applications below.

The symbols for each type of heating help you to remember them.

Type of heating	Temperature	Use
 Hot air	40 °C	Let yeast dough rise, defrost cream cakes.
	100-230 °C	For baking and roasting on one level.
 Grill	Grill settings: 1 = low 2 = medium 3 = high	For grilling flat items, such as steaks or sausages, for making toast, and for au gratin dishes.
 Hot air grilling	100-230 °C	For roasting poultry, whole fish and larger pieces of meat.
 Pizza setting	100-230 °C	For preparing pizza and dishes which require a lot of heat from underneath.

Default values

For each type of heating, the appliance specifies a default temperature or level. You can accept this value or change it in the appropriate area.

Microwave



A variety of microwave power settings that are suitable for different types of food and food preparation are available. The microwave settings do not always correspond exactly to the wattage used by the appliance.

The following microwave settings are available.

Microwave setting	Maximum cooking time
90	1 hour 30 mins
180	1 hour 30 mins
360	1 hour 30 mins
600	1 hour 30 mins
900 watts	30 minutes

You can use the microwave function on its own or in combination with all types of heating.

Exceptions:

-  Microwave setting 900 W
-  Hot air 40 °C

Find out how to combine the microwave function with all types of heating here:

Cooking compartment

Various functions in the cooking compartment make your appliance easier to use. For example, the cooking compartment is well lit and a cooling fan prevents the appliance from overheating.

Opening the appliance door

If you open the appliance door during an operation, the operation is paused. Close the door and touch the start > stop field to continue the operation.

Interior lighting

The interior lighting lights up while the appliance is operating. Once the oven has finished cooking the food, the lighting goes out.

The interior lighting switches on when the appliance door is opened. This makes it easier to clean your appliance, for example. After approximately 15 minutes, the interior lighting automatically switches itself off.

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on during operation. The hot air escapes above the door.

The cooling fan continues to run for a certain time after operation.

Caution!

Do not cover the ventilation slots. Otherwise, the appliance may overheat.

Notes

- The appliance remains cool during microwave operation. Despite this, the cooling fan will still switch on. The fan may run on even when microwave operation has ended.
- Condensation may form on the door window, interior walls and floor. This is normal and does not adversely affect appliance operation. Wipe away the condensation after cooking.

Accessories

Below, you will find an overview of the accessories included and information on how to use them correctly.

Caution!

When removing dishes, make sure that the turntable does not move. Make sure that the turntable is properly locked. The turntable can turn left or right.

Accessories included



Turntable

Food that requires a lot of heat from below can be cooked directly on the turntable.

Note: The turntable can turn clockwise or anti-clockwise. It is scratch-resistant. You can slice pizza directly on the turntable.



Low wire rack

For the microwave and for baking and roasting in the oven.

Note: Place the wire rack onto the turntable.



Tall wire rack

Wire rack for grilling, e.g. steak, sausage or bread, or for setting down cookware, e.g. shallow ovenproof dishes.

Note: Place the wire rack onto the turntable.

Special accessories

You can obtain further accessories from the after-sales service or from specialist retailers.

Special accessories

Glass roasting dish

For pot roasts and baked that you prepare in the oven.

Pizza tray

For pizzas and large round cakes.

Steamer for microwave appliances

For steaming food more quickly and more gently.

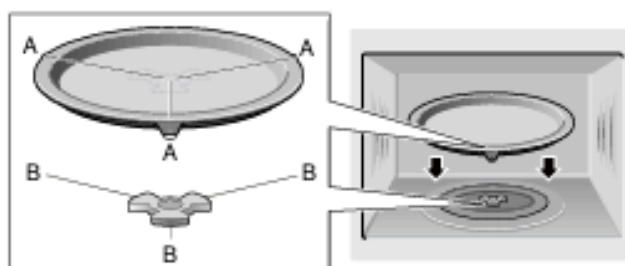
Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

The appliance must be fully installed and connected to the mains.

Fitting the turntable

As shown in the figure, place the turntable with rollers "A" onto the turntable drive coupling "B" in the centre of the cooking compartment floor.



Notes

- Never use the appliance without the turntable
- The turntable must sit straight on the turntable drive coupling.
- The turntable must turn, whichever heating function is being used.
- The maximum load for the turntable is 5 kg.

Initial use

After connecting the electricity supply or after a power cut, the display prompts you to set the time. It may take a few seconds for the instruction to appear.

Setting the time

During initial use, the time display is highlighted. The 12:00 value flashes in the display and the ⌚ symbol lights up. Set the time.


1. Use the rotary selector to set the time.
2. Touch ⌚.
The time has now been set.

Changing the time on the clock

Note: To change the time on the clock, you will need to switch off the appliance.

1. Touch the ⌚ button twice.
The ⌚ symbol and the clock time will appear on the display.
2. Set the clock using the rotary selector.
3. Touch the ⌚ button.
The time has now been set.


Notes



- If you do not touch the  button after setting the time, the set value is automatically adopted after a few seconds.
- If the function selector has been moved to configure the settings, it must be returned to the "Off" position once you have finished. Only then can the appliance be used.
- In order to reduce the energy consumption of your appliance in standby, you can hide the clock.

Cleaning the cooking compartment and accessories


Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Cleaning the cooking compartment

To eliminate the new-appliance smell, heat up the cooking compartment when it is empty and with the oven door closed. One hour with Hot air  at 180 °C is ideal for this. Ensure that no packaging remnants have been left in the cooking compartment.

1. Use the function selector to set Hot air .
2. Use the rotary selector to set to 180 °C.
3. Touch start  stop.

The appliance begins to heat up.

Switch off the appliance after one hour. To do so, touch start  stop and then turn the function selector to the off position.

Cleaning the accessories

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



Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Switching the appliance on and off

Before you are able to set the appliance, you must switch it on.

Note: The childproof lock can only be set if the appliance is switched off. Some displays also remain visible in the display when the appliance has been switched off.

Switch off your appliance when it is not being used. If no settings are applied for a long time, the appliance switches itself off automatically.

Switching on the appliance

Turn the function selector to switch on the appliance.

A standard value is highlighted in the display. The appliance is ready to use.

You can find out how to select the operating modes in the individual chapters.

Switching off the appliance

Turn the function selector to the off position.

Any functions that may be running are cancelled.



The time appears in the display.

Note: You can set whether the clock should be displayed when the device is switched off in the basic settings.

Selecting an operating mode


After selecting an operating mode, default values are shown in the display. You can start this setting immediately.

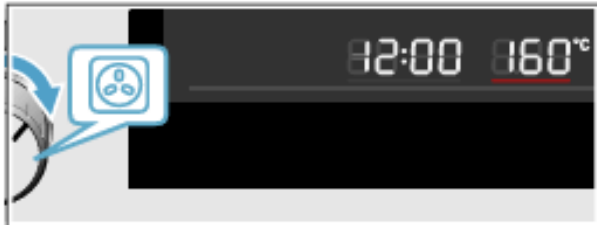
The following always applies:


1. Use the function selector to select the operating mode.
2. If necessary, apply other settings.
To do this, touch the appropriate field and use the rotary selector to change the value.
3. Touch start  stop.
The appliance starts the operation. The start  stop LED lights up.

Setting the heating function and temperature


Example: Hot air  at 200 °C

1. Use the function selector to set the Hot air  heating function.
A default temperature of 160 °C will appear on the display.



2. Use the rotary selector to set the temperature to 200 °C.
3. Touch the start  stop button.







The appliance will start heating. The start  stop LED will be lit. The length of the bar on the temperature indicator gradually increases.

You can change the temperature at any time when the appliance is heating using the rotary selector.





Notes

- Once the appliance has heated up, slight fluctuations in temperature are normal, depending on the heating function.
- When the appliance is heating, the temperature cannot be set to 40 °C.

Setting the cooking time

1. Set the type of heating and temperature.
2. Touch  until the  symbol is highlighted.
3. Use the rotary selector to set the required cooking time.
4. Touch start  stop.
The appliance begins to heat up. The start  stop LED lights up. The cooking time starts counting down.

Pausing the operation

1. Touch the start  stop field or open the appliance door.
The operation is suspended and the start  stop LED flashes.
2. Close the appliance door.
3. Touch the start  stop field.
The operation is continued and the start  stop LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.




The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.





Rapid heating

With rapid heating, your appliance reaches the set temperature particularly quickly.


Only use rapid heating when a temperature of over 100 °C has been selected. Rapid heating is available for the following types of heating:

-  Hot air (Exception: Hot air 40 °C)
-  Hot air grill
-  Pizza setting



To ensure an even cooking result, do not place your food in the cooking compartment until rapid heating is complete.

1. Set the type of heating and temperature.
2. Touch .
The  symbol lights up on the display.
3. Touch start  stop.
The appliance begins to heat up. The start  stop LED lights up.

Rapid heating has finished

An audible signal sounds. The  symbol disappears from the display. Your appliance continues to run with the set type of heating and temperature. Place your food in the cooking compartment.

Cancelling rapid heating

Touch . The  symbol disappears from the display. Your appliance continues to run with the set type of heating and temperature.



Note: Rapid heating is automatically deactivated within 15 minutes maximum.

Automatic safety switch-off function

The automatic safety switch-off function is activated if your appliance is operating for a long time with no cooking time having been set. The time at which your appliance switches itself off depends on the set operating mode and temperature.

- Hot air 40 °C: 24 hours
- Hot air 100-230 °C: 5 hours
- Hot air grill and pizza setting: 5 hours
- Grill: 90 minutes

Example: If your appliance is operating with Hot air at 160 °C, it will automatically switch off after approx. 5 hours.

 appears in the display. The appliance switches off. To acknowledge, press start  stop.

Microwave

You can use the microwave to cook, heat up or defrost food quickly. You can use the microwave on its own or in combination with the grill.

To ensure optimum use of the microwave, please observe the notes on cookware and familiarise yourself with the data in the application tables at the end of the instruction manual.

Cookware

Not all cookware is microwavable. So that your food is heated and the appliance is not damaged, only use microwavable cookware.

Suitable cookware

Heat-resistant cookware made of glass, glass ceramic, porcelain, ceramic or heat-resistant plastic are suitable. These materials allow microwaves to pass through.

You can also use serving dishes. This saves you having to transfer food from one dish to another. You should only use cookware with decorative gold or silver trim if the manufacturer guarantees that they are suitable for use in microwaves.

Unsuitable cookware

Metal cookware is unsuitable. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

Caution!

Creation of sparks: Metal – e.g. a spoon in a glass – must be kept at least 2 cm from the cooking compartment walls and the inside of the door. Sparks can irreparably damage the glass on the inside of the door.

Cookware test

Never switch on the microwave unless there is food inside. The short cookware test is the only exception to this rule.

Perform the following test if you are unsure whether your cookware is suitable for use in the microwave.

1. Heat the empty cookware at maximum power for ½ to 1 minute.
2. Check the temperature of the cookware during this time.

The cookware should remain cold or warm to the touch.

The cookware is unsuitable if it becomes hot or sparks are generated.

In this case, stop the test.

Warning – Risk of burns!

The accessible parts become very hot when in operation. Never touch hot parts. Keep children at a safe distance.

Microwave power settings

The microwave power settings are levels and do not always correspond to the exact wattage that the appliance uses.

The following microwave power settings are available.

Micro-wave setting	Maximum cooking time	Use
90	1 hour 30 mins	For defrosting food that deteriorates easily in terms of quality.
180	1 hour 30 mins	For defrosting and continued cooking.
360	1 hour 30 mins	For cooking meat and for heating food that deteriorates easily in terms of quality.
600	1 hour 30 mins	For heating and cooking food.
900 watts	30 minutes	For heating liquids.

Default values:

The appliance provides a default cooking time for each microwave setting. You can accept this value or change it in the appropriate area.

The maximum setting is for heating liquids. After a certain period, the microwave's power output is reduced to below maximum to protect the appliance. The microwave's full power is available again after a cooling period.



Time setting intervals

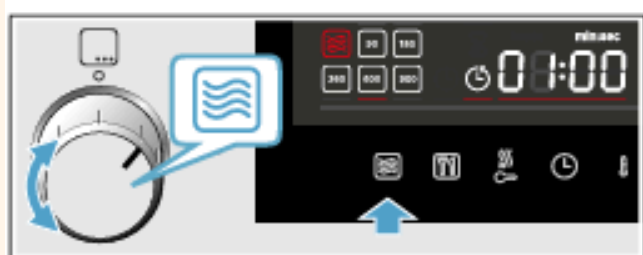
The interval for setting the cooking time changes with the length of the cooking time.

Cooking time	Interval
0 - 1 minute	5 seconds
1 - 3 minutes	10 seconds
3 - 15 minutes	30 seconds
15 minutes - 1 hour	1 minute
1 hour - 1 hour 30 minutes	5 minutes


Setting the microwave

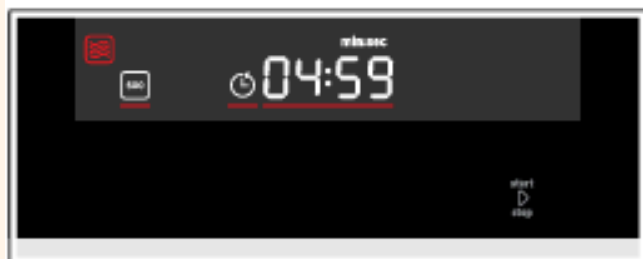
Example: Microwave setting 600 W, cooking time 5 minutes.


1. Use the function selector to select the microwave function .
The appliance is now ready to use. The maximum microwave power output  will be displayed as the default value on the display. You can change this at any time.
2. Touch the microwave setting field to select the power setting you require.



The microwave setting will be highlighted and a default cooking time will be shown on the display.

3. Use the rotary selector to set the required cooking time.
Note: You can also set the cooking time first and then the microwave setting.
4. Touch the start  stop button.



The time remaining will count down on the display. The start  stop LED will be lit.

The cooking time has elapsed

An audible signal sounds. Open the appliance door or touch any field.


Changing the cooking time

Use the rotary selector to change the cooking time. After a few seconds, the change is applied.





Changing the microwave power output

Touch  until the required level is selected in the display.

Notes

- Touching it several times switches the power levels from the highest to the lowest level.
- If the microwave function is only added after the start, the appliance pauses. Press start  stop to start operation.

Pausing the operation

1. Touch the start  stop field or open the appliance door.
The operation is suspended and the start  stop LED flashes.
2. Close the appliance door.
3. Touch the start  stop field.
The operation is continued and the start  stop LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.





The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.



Setting the microwave to combined operation

You can combine the microwave function with all types of heating. The appliance heats up and the microwave is switched on at the same time. As a result, the food is ready in a much shorter time.


Combination options





-  Hot air
-  Hot air grill
-  Pizza setting
-  Grill

Exceptions:


-  Microwave setting 900 W
-  Hot air 40 °C

Setting combined operation


Example: Hot air  190 °C with microwave at 360 W, 17 minutes.

1. Use the function selector to set the Hot air  function.
A default value for the temperature is displayed.
2. Turn the rotary selector to set the desired temperature.
3. Touch the microwave power output field  until the required level is selected in the display.
A default cooking time appears.
4. Set the cooking time using the rotary selector.
5. Touch start  stop.
The operation starts and the start  stop LED lights up. The cooking time starts counting down.


The cooking time has elapsed

A signal sounds and the start  stop symbol stops lighting up. Combination mode has finished. Touch any field to end the acoustic signal.





Changing the microwave power output

Touch  until the required level is selected in the display.

Notes

- Touching it several times switches the power levels from the highest to the lowest level.
- If the microwave function is only added after the start, the appliance pauses. Press start  stop to start operation

Pausing the operation

1. Touch the start  stop field or open the appliance door.
The operation is suspended and the start  stop LED flashes.
2. Close the appliance door.
3. Touch the start  stop field.
The operation is continued and the start  stop LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.

The appliance will stop heating and all the settings will be cleared.

Note: The fan may continue to run after the appliance has been paused or stopped.

Automatic programmes


You can prepare food really easily using the automatic programmes. You select the programme and enter the weight of your food. The automatic programme then applies the most suitable settings. You can select from 15 programmes.

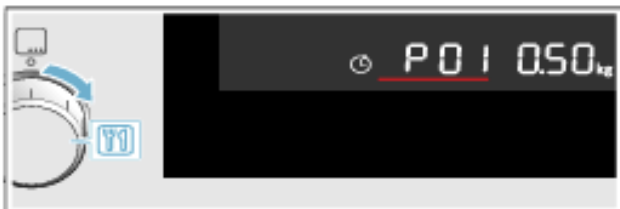
Notes

- Take the food out of its packaging and weigh it. If it is not possible to enter the exact weight, you should round it up or down.
- Place the food in the cold cooking compartment.
- For the programmes, always use microwaveable, heat-resistant cookware, for example made of glass or ceramic. Observe the accessories tip in the programme table.
- For an optimal cooking result, use food that is in good condition and chilled meat only. For frozen food, use food straight out of the freezer only.

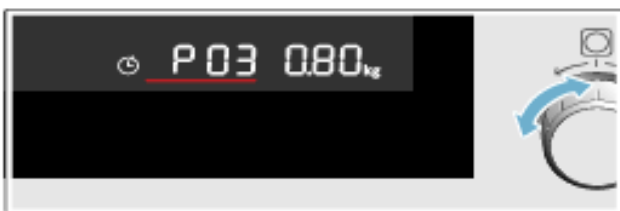
Setting a programme

Example in the picture: Programme 3 with a weight of 1 kg.

1. Set the function selector to  automatic programmes.
The first programme number and weight suggestion are shown in the display.



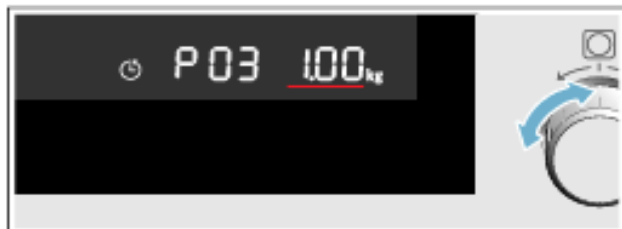
2. Use the rotary selector to select programme number 3.



3. Touch kg.
The weight setting is highlighted in the display.




4. Use the rotary selector to set the weight to 1 kg.
The appliance automatically sets the right cooking time for that weight.



5. Touch start > stop.
The programme will start. The cooking time visibly counts down and the temperature bar and the start > stop LED light up.



Notes

- Before starting you can use  and kg to switch between programmes and weight.
- Once you have started the programme, the programme number and weight cannot be changed. You can check the set weight by touching kg.

The programme has ended

An audible signal sounds. The programme has finished; the appliance stops heating. Turn the function selector to the off position.

Changing the programme

1. Touch the start > stop field for approx. four seconds.
The programme is reset.
2. Select a new programme.

Pausing the operation

1. Touch the start > stop field or open the appliance door.
The operation is suspended and the start > stop LED flashes.
2. Close the appliance door.
3. Touch the start > stop field.
The operation is continued and the start > stop LED lights up.

Stopping the appliance from heating

Turn the function selector to the "Off" position.


The appliance will stop heating and all the settings will be cleared.




Note: The fan may continue to run after the appliance has been paused or stopped.


Programme table


Programme no.	Food	Weight range in kg	Cookware/accessories, shelf position	Notes
Defrosting				
P 01	Minced meat	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	After turning, remove any minced meat that has already defrosted.
P 02	Pieces of meat	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P 03	Chicken, chicken pieces	0.40 - 1.80	Shallow cookware without lid on the low-profile wire rack	Drain off any liquid when turning and under no circumstances use it for other purposes or allow it to come into contact with other foods.
P 04	Bread	0.20 - 1.0	Shallow cookware without lid on the low-profile wire rack	Bread should only be defrosted in the required amounts, as it quickly becomes stale. If possible, separate the slices.
Cooking programmes				
P 05	Rice	0.05 - 0.20	Cookware with lid on the low-profile wire rack	Do not use boil-in-the-bag rice. Rice foams a lot during cooking. Enter the uncooked weight (without liquid). Add liquid to the rice in a ratio of two to two and a half parts liquid to one part rice.
P 06	Potatoes	0.15 - 1.0	Cookware with lid on the low-profile wire rack	Cut into pieces of equal size. Add 1 tbsp water per 100 g.
P 07	Vegetables	0.15 - 1.0	Cookware with lid on the low-profile wire rack	Cut into pieces of equal size. Add 1 tbsp water per 100 g.
Combi cooking programmes				
P 08	Bake, frozen	0.40 - 1.20	Cookware without lid, on the low-profile wire rack	The bake should not be more than 3 cm thick.
P 09	Chicken, whole	0.50 - 2.0	Cookware without lid, on the low-profile wire rack	Breast side down.
P 10	Sirloin, medium	0.50 - 1.5	Cookware without lid, on the low-profile wire rack	
P 11	Pork neck joint	0.50 - 2.0	Cookware with lid, on the low-profile wire rack	
P 12	Lamb, medium	0.80 - 2.0	Cookware with lid, on the low-profile wire rack	Shoulder joint or boned leg of lamb
P 13	Meat loaf	0.50 - 1.5	Cookware without lid, on the low-profile wire rack	The meat loaf should not be more than 7 cm thick.
P 14	Fish, whole	0.30 - 1.0	Cookware without lid, on the low-profile wire rack	Score the skin of the fish beforehand. Place the fish in the cookware in its "swimming position".
P 15	Rice stew with fresh ingredients	0.05 - 0.20	Deep cookware with lid, on the low-profile wire rack	Only enter the weight of the rice. Ideal for rice stews with vegetables, fish or poultry. Only use fresh ingredients.

Setting the time-setting options

Your appliance has various time-setting options. You can use the  touch field to call up the menu and switch between the individual functions. The symbols for the available functions light up in the display and the function that you just selected is highlighted.

Time-setting option	Use
 Timer	The timer functions like an egg timer. It runs independently of the appliance when it is heating and of other time-setting options and does not affect the appliance.
 Cooking time	Once the set cooking time has elapsed, the appliance automatically stops heating.
 Time	When no other function is running in the foreground, the appliance shows you the time of day in the display.





You can only call up the cooking time using the  field after setting a type of heating. The timer can be set at any time.

An audible signal sounds once the cooking time or timer duration has elapsed. You can cancel the signal early by touching the  field.

Note: You can change how long the audible signal sounds for in the basic settings. → "Basic settings" on page 21




Checking the time settings

If several time-setting options are set, the corresponding symbols light up in the display. The cooking time starts counting down.

To check the timer , cooking time  or time , touch  repeatedly until the relevant symbol is highlighted. During operation, only the timer and cooking time are available. In standby, only the timer and time are available. The value for this appears in the display for a few seconds.

Setting the timer

You can use the timer as a kitchen timer. It runs independently of the appliance. The timer has its own audible signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Touch the  field.
The  symbol and the time symbols light up again.
2. Use the rotary selector to set the timer duration. After a few seconds, the time setting is adopted. The timer starts. The  symbol lights up in the display and the timer counts down. The other time symbols go out.

The timer duration has elapsed

An audible signal sounds. **00:00** is shown in the display. Touch any field to switch off the timer.

Changing the timer duration

Use the rotary selector to change the timer duration. The change is applied after a few seconds.


Cancelling the timer duration

Use the rotary selector to reset the timer duration to **00:00**. The change is applied after a few seconds. The timer is now switched off.

Setting a cooking time

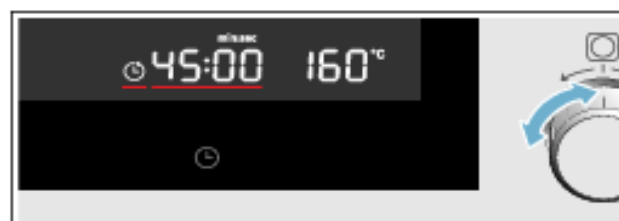
You can set the cooking time for your food on the appliance. Once the cooking time has elapsed, the appliance will automatically switch itself off. The cooking time cannot be accidentally exceeded.

Example in the picture: Hot air heating function, cooking time of 45 minutes.

1. Use the function selector to set the heating function. A default value for the temperature is shown on the display.
2. Use the rotary selector to adjust the temperature if necessary.
3. Touch the  button twice.
-- : -- will be shown on the display and the time symbol will be lit.




4. Use the rotary selector to set a cooking time of 45 minutes.



5. Touch the start > stop button. The oven will start. The cooking time will count down on the display and the start > stop LED will be lit. The other time symbols will go out.

The cooking time has elapsed


An audible signal sounds. The appliance stops heating. **00:00** is shown in the display.

1. Touch the  field.
The audible signal stops.
2. Turn the function selector to the off position. The appliance is switched off.

Changing the cooking time

Use the rotary selector to change the cooking time. After a few seconds, the change is applied.

Cancelling the cooking time


If the timer function has been set, first touch the  button. You will now be able to adjust the cooking time.


Use the rotary selector to reset the cooking time to 00:00. After a few seconds, the change will be applied.

Initial use

After connecting the electricity supply or after a power cut, the display prompts you to set the time. It may take a few seconds for the instruction to appear.




Setting the time

During initial use, the time display is highlighted. The 12:00 value flashes in the display and the  symbol lights up. Set the time.


1. Use the rotary selector to set the time.
2. Touch .
The time has now been set.

Changing the time on the clock

Note: To change the time on the clock, you will need to switch off the appliance.

1. Touch the  button twice.
The  symbol and the clock time will appear on the display.
2. Set the clock using the rotary selector.
3. Touch the  button.
The time has now been set.



Notes

- If you do not touch the  button after setting the time, the set value is automatically adopted after a few seconds.
- If the function selector has been moved to configure the settings, it must be returned to the "Off" position once you have finished. Only then can the appliance be used.
- In order to reduce the energy consumption of your appliance in standby, you can hide the clock.


Childproof lock

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

Activating and deactivating

1. Turn the function selector to the off position.
2. Touch  for approx. 4 seconds.
The  symbol will appear on the display. The childproof lock is activated or deactivated.

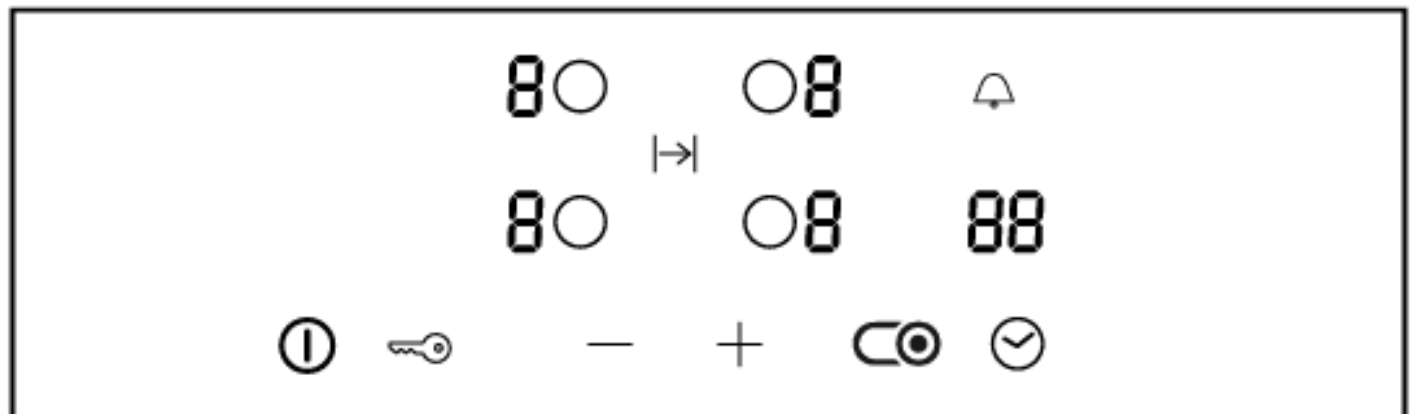
Notes

- If a timer duration  has been set, this will continue to count down. While the childproof lock is active, the timer duration cannot be changed.
- Acoustic signals, e.g. once the timer duration has elapsed, can be ended by touching any field.

HOB INSTRUCTIONS

4.1 Control panel

You can use the control panel to configure all functions of your appliance and to obtain information about the operating status.



4.2 Indicators/symbols

The displays show selected values and functions.

Display	Name
<i>1 - 9</i>	Heat settings
<i>H / h</i>	Residual heat
<i>8 8</i>	Timer

4.3 Touch fields

Touch fields are touch-sensitive surfaces. To select a function, touch the relevant field.

Touch field	Name
ⓘ	Main switch
○	Hotplate selection
- +	Adjustment fields
⊙	Automatic zone control
⊙	Timer

Notes

- Always keep the control panel dry. Moisture impairs the function.
- Do not pull pans close to the displays and touch fields. The electronics may overheat.

4.4 Hotplates

You can find an overview of the different activations of the hotplates here.

If you operate the activations, the relevant displays light up.

Hot-plate	Name	Activating and deactivating
○	Single-circuit cooking zone	Select a hotplate.
⊙	Dual-circuit hotplate	Select hotplate and touch ⊙.
⊙	Extended cooking zone	Select hotplate and touch ⊙.

Notes

- Dark areas in the glow pattern of the hotplate are part of the technical design. They do not affect the functionality of the hotplate.
- The hotplate regulates the temperature by switching the heat on and off. The heat may also switch on and off when at the highest setting.
- With multi-circuit hotplates, the heating of the hotplate and the activated areas may switch on or off at different times.

Reasons:

- Easily damaged components are protected against overheating.
- The appliance is protected against electrical overload.
- This achieves a better cooking result.

4.5 Residual heat indicator

The hob has a two-stage residual heat indicator for each hotplate. Do not touch the hotplate while the residual heat indicator is lit up.

Display	Meaning
H	The hotplate is so hot that you can keep small dishes warm or melt cooking chocolate.
h	The hotplate is hot.

5 Basic operation

5.1 Switching the hob on or off

The main switch is used to switch the hob on and off. If you switch the appliance back on again within 4 seconds after switching off, the hob will start up with the previously stored settings.

5.2 Switching on the hob

- ▶ Touch ①.
- ✓ The indicator lamp above ① lights up.
- ✓ The 0 displays light up.
- ✓ The hob is ready for use.

5.3 Switching off the hob

The hob will switch off automatically when all hotplates have been switched off for a while (10-60 seconds).

- ▶ Touch ①.
- ✓ The indicator lamp above ① goes out.
- ✓ The displays go out.
- ✓ All hotplates are switched off.
- ✓ The residual heat indicator remains on until the hotplates have cooled down sufficiently.

5.4 Setting the hotplates

To set a hotplate, it has to be selected. Select the required heat setting on the control panel.

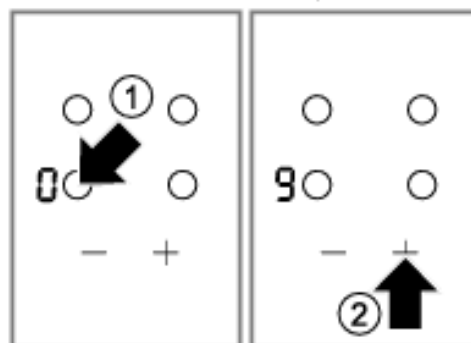
Heat setting	
1	Lowest setting
9	Highest setting
.	Every heat setting has an intermediate setting, e.g. 4. .

5.5 Selecting heat settings

Requirement: The hob is switched on.

1. Select the hotplate with ①.
 - ✓ 0 lights up on the power level display.

2. Within the next 10 seconds, touch + or -.



The basic setting appears.

- + Power level 9
- - Power level 4

5.6 Changing heat settings

1. Select the hotplate with ①.
2. Touch + or - until the required heat setting appears.

5.7 Switching off the hotplate

There are 2 ways to switch off the hotplate

1. Touch ① twice.
 - ✓ 0 appears on the heat setting display.
 - ✓ After approx. 10 seconds the residual heat indicator appears.
2. Select the hotplate and touch + or - until 0 appears on the heat setting display.
 - ✓ After approx. 10 seconds the residual heat indicator appears.

Note: The hotplate last selected remains activated. You can adjust the hotplate without selecting it again.

5.8 Recommended cooking settings

You can find an overview of different foods with appropriate power levels here.

The cooking time varies depending on the type, weight, thickness and quality of the food. The ongoing power level depends on the cookware used.

Cooking tips

- To bring food to the boil, use heat setting 9.
- Stir thick liquids occasionally.
- Food that needs to be seared quickly or that initially loses a lot of liquid during frying should be fried in small portions.
- Tips for saving energy when cooking. → Page 28

Melting

Food	Ongoing cooking setting	Ongoing cooking time in minutes
Chocolate, cooking chocolate	1-1.	-
Butter, honey, gelatine	1-2	-

Heating or keeping warm

Stew, e.g. lentil stew	1-2	-
Milk ¹	1-2.	-
Sausages in water ¹	3-4	-

¹ Prepare the dish without the lid.

Defrosting and heating

Spinach, frozen	2-3.	10-20
Goulach, frozen	2-3.	20-30

Poaching or simmering

Dumplings ¹²	4-5.	20-30
Fish ¹²	4-5	10-15
White sauce, e.g. béchamel	1-2	3-6
Whicked sauces, e.g. sauce béarnaise or hollandaise	3-4	8-12

¹ Bring the water to the boil with the lid on.

² Continue to cook the dish without a lid.

Boiling, steaming or stewing

Rice with double the volume of water	2-3	15-30
Rice pudding	1-2.	35-45
Unpeeled boiled potatoes	4-5	25-30
Boiled potatoes	4-5	15-25
Pasta, noodles ¹²	6-7	6-10
Stew, soup	3-4.	15-60
Vegetables, fresh	2-3.	10-20
Vegetables, frozen	3-4.	10-20
Food in a pressure cooker	4-5	-

¹ Bring the water to the boil with the lid on.

² Continue to cook the dish without a lid.

Braising

Roulades	4-5	50-60
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Pot roast	4-5	60-100
Goulach	2-3.	50-60

Frying with little oil

Fry food without a lid.

Escalope, plain or breaded	6-7	6-10
Escalope, frozen	6-7	8-12
Chops, plain or breaded ¹	6-7	8-12
Steak, 3 cm thick	7-8	8-12
Patties, 3 cm thick ¹	4-5.	30-40
Hamburgers, 2 cm thick ¹	6-7	10-20
Poultry breast, 2 cm thick ¹	5-6	10-20
Poultry breast, frozen ¹	5-6	10-30
Fish or fish fillet, plain	5-6	8-20
Fish or fish fillet, breaded	6-7	8-20
Fish or fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12
Scampi, prawns	7-8	4-10
Vegetables or mushrooms, fresh, sautéing	7-8	10-20
Vegetables or meat in strips cooked Asian-style	7-8.	15-20
Stir fry, frozen	6-7	6-10
Pancakes	6-7	one by one
Omelette	3-4.	one by one
Fried eggs	5-6	3-6

¹ Turn the dish several times.

Deep-frying

Deep-fry food in 1-2 l oil in batches, 150-200 g per batch. Cook food without a lid.



Frozen products, e.g. chips or chicken nuggets	8-9	-
Croquettes, frozen	7-8	-
Meat, e.g. chicken	6-7	-
Fish, breaded or battered	5-6	-
Vegetables or mushrooms, breaded or battered	5-6	-
Tempura		
Small pastries, e.g. doughnuts, fruit in batter	4-5	-

6 Childproof lock

You can use the childproof lock to prevent children from switching on the hob.


6.1 Activating the childproof lock

Requirement: The hob is switched off.

- ▶ Press and hold  for approx. 4 seconds.
- ✓ The indicator light above  lights up for 10 seconds.

- ✓ The hob is locked.

6.2 Deactivating the childproof lock

- ▶ Press and hold  for approx. 4 seconds.
- ✓ The lock is released.

NESPRESSO COFFEE MACHINE

COFFEE PREPARATION



1 Fill the water tank with potable water.



2 Place a cup under the coffee outlet. Turn machine ON by either pushing the slider or touching the controls. Light will blink on one of the coffee touch controls: heating up for approximately 25 seconds. Steady light: ready.



3 Select the Ristretto control (25ml), Espresso (40 ml) or Lungo (110 ml) based on the chosen Grand Cru recommended cup size. You can select the desired coffee size even when the machine is still heating up. The coffee will then flow automatically when the machine is ready.

Ristretto 25 ml
Espresso 40 ml
Lungo 110 ml

i The machine selects the most frequently chosen cup size (based on last 11 coffees), Espresso as factory setting. You can change this by selecting any other control.



4 Completely open the slider and insert the capsule.



5 Close the slider. Preparation will stop automatically.



6 To stop the coffee flow touch the lit control or move the slider towards the back of the machine until it stops.



7 To manually top up your coffee, touch any of the controls immediately from end of preparation and touch lit control again to stop. Max 4 seconds.

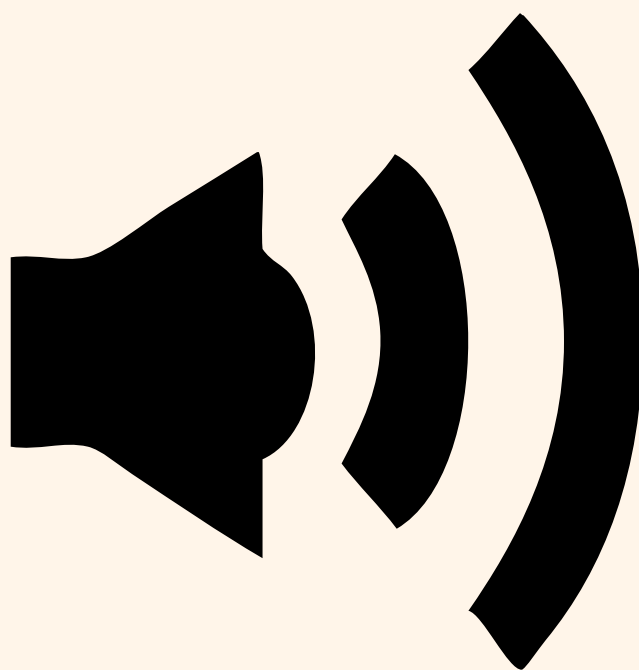


8 To change the selected cup size during brewing select the new desired control. The machine will immediately stop if the coffee volume extracted is larger than new desired control.



9 To accommodate a milk recipe glass, shift the cup support to either the left or right side magnets. The capsule will be automatically ejected.

KEEP NOISE TO A MINIMUM



PLEASE RESPECT OUR NEIGHBOURS

BUT MOST OF
ALL....

enjoy

ENJOY YOUR STAY!