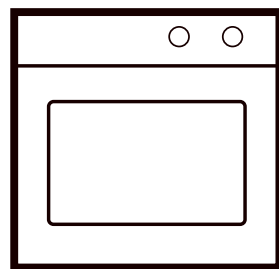# Gebrauchs-
und Einbauanweisung

DE Gebrauchs- und Einbauanweisung
EN Instructions for use and installation
FR Manuel de montage et d'utilisation
NI Montage- en gebruiksaanwijzingen

EEB 6550.8
EEBK 6550.8

Küppersbusch
FÜR KÜCHEN MIT STIL

What you will find here

Read the instructions in this manual carefully before turning on your oven. Here you will find the most important instructions regarding the safety, use, care and maintenance of your appliance, so that it will give you lasting enjoyment.

If your oven becomes damaged at any time, consult the chapter **'Assistance in the event of malfunction'** before you do anything else. You may be able to repair small malfunctions yourself and save unnecessary service costs.

Keep these instructions in a safe place. Give these instructions to new owners for their information and safety.

The following symbols appear in this manual:

⚠ The warning triangle draws attention to health hazards or damage that may be caused to the appliance.

☞ This indicates advice and instructions.

Contents

Oven features

1 Control panel

2 Fold down grill (Top heat/Grill)

3 Socket for roasting thermoprobe

4 Hot air fan

5 Shelf levels

6 Oven door

Accessories included:
Grid shelf
Enamel roasting tray
Enamel baking tray

Special accessories:
Pizza stone (acc. No. 145)
Grid (acc. No. 124)
Oven tray (acc. No. 541)
Baking tray (acc. No. 543)
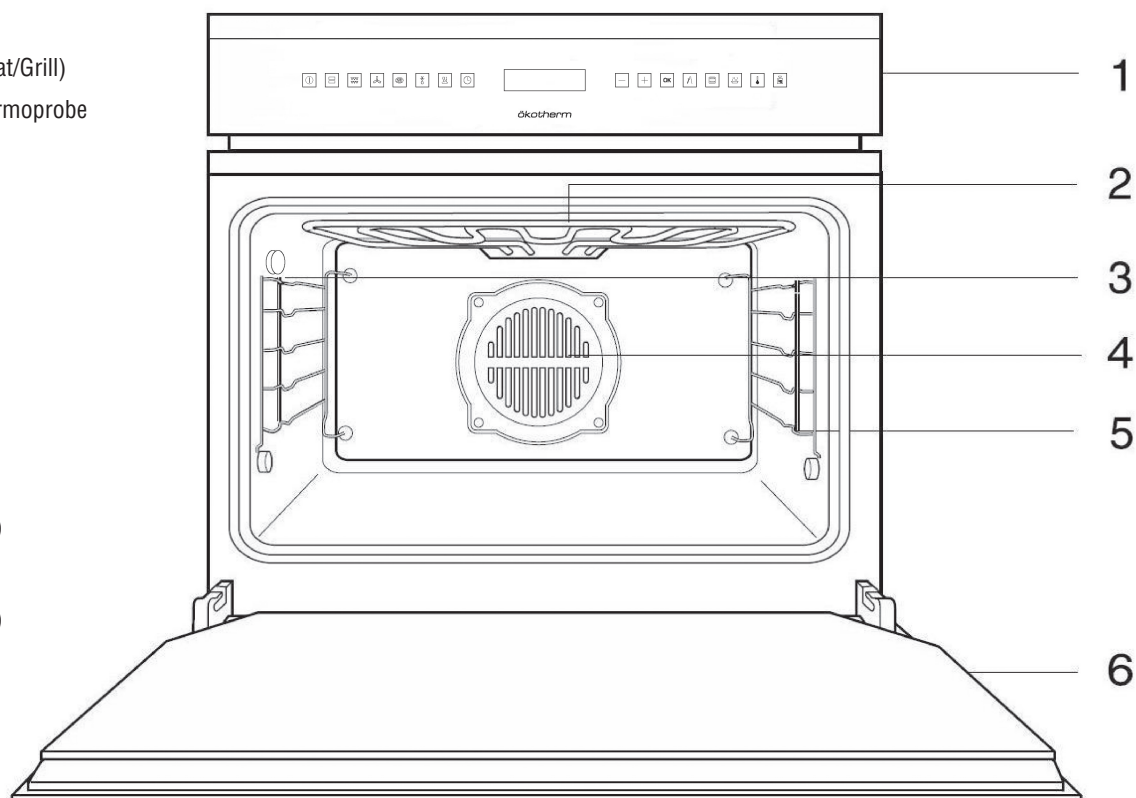
Control Panel - Sensor keys and instructions

The control panel operates all oven settings.
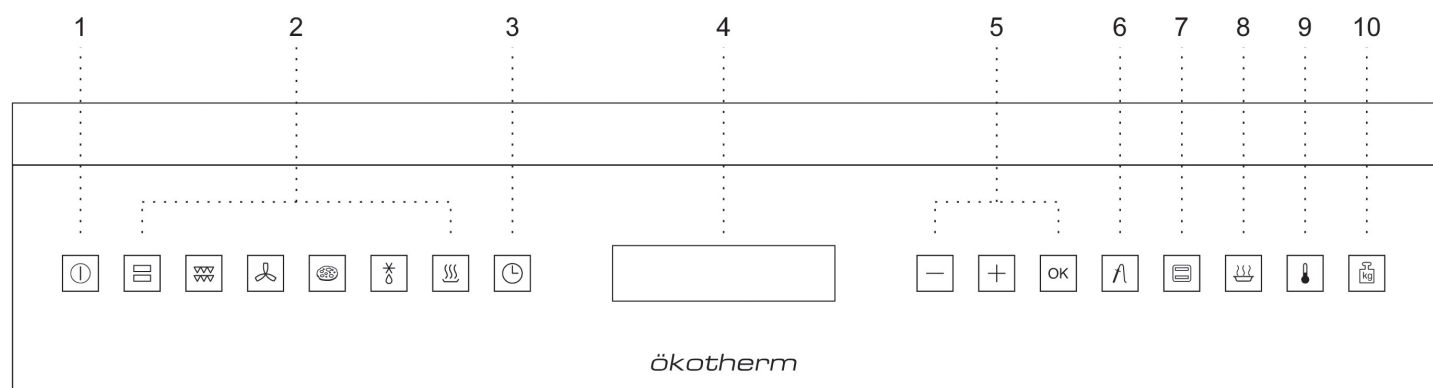
1   Oven power switch.

2   Cooking functions shortcuts.

3   Electronic timer functions.

4   Information display.

5   Menu scrolling and functions selection.

6   Temperature setting with roasting thermoprobe.

7   Conventional cooking functions menu.

8   Automatic cooking functions menu

9   Cooking temperature settings.

10 Food weight settings.

Safety Warnings

Connection and use

- Only KÜPPERSBUSCH hobs have been manufactured and tested for use over a KÜPPERSBUSCH oven. Do not use other hobs.

- Any handling or repair to the appliance, including replacement of the feed cable, should be carried out by authorised Technical Service Personnel using original spare parts. Repairs or handling by others may damage the appliance or cause malfunctioning that could be hazardous to your safety.

- Do not allow children to come near the oven while in use as it can reach very high temperatures.

- Children should be supervised to ensure they do not play with the appliance.

- This appliance is not for use by persons (including children) with reduced physical, sensorial or mental capacity, or those lacking experience and knowledge, except if they have been supervised and instructed regarding use of the device by a person responsible for their safety.

Oven

- Unplug your oven if it malfunctions.

- The oven must always be operated with the door closed.

- The manufacturer takes no responsibility for any use of the oven other than for the home preparation of food.

- Only use the oven after it has been installed inside the kitchen unit.

- Do not store oil, fats or inflammable materials inside the oven. This may be dangerous if the oven is turned on.

- Do not lean or sit on the open oven door. You could damage it, as well as endangering your safety.

- In order to cook food in the oven, place the tray or grid shelf supplied with it over the shelf runners inside the oven cavity. The tray and grid shelf have a system to make their partial outward movement easy for food handling.

- Do not place containers or food on the bottom surface of the oven. Always use the trays and grid.

- Do not pour water on the bottom surface of the oven when in use; this may damage the enamel.

- Open the oven door as little as possible during cooking. This will reduce power consumption.

- Use protective oven gloves when performing operations inside the oven.

- It is normal for condensation to occur on the oven door when cooking dishes with a high liquid content.

Thermoprobe

- Only use the original thermoprobe.

- Do not trap the thermoprobe cable in the oven door.

- Remove from the oven if it is not being used.

- Keep at a minimum distance of 5 cm from the grill and the top elements.

Before First Use

## Remove packaging and the old appliance

Remove packaging and recycle in an environmentally-friendly way.

In Germany, the transport packaging is returned to the store where the appliance has been purchased. By returning the packaging material, raw materials are saved and also fewer waste products are generated. Old appliances still contain valuable material. Leave your old appliance at a collection point for valuable materials. Old appliances must be rendered inoperative before disposing of them in order to prevent improper use.

Setting the clock

The clock must be set before first use and after a power failure. Whenever this occurs, the '12.00' reading will flash on the display.

- When you connect your oven to a power supply, you will see 12:00 flashing on the display and the symbols ⊟, ⊞ and OK light up.
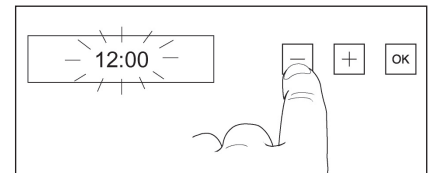
- Touch ⊞ or ⊟ on the glass to set the hour. Then touch OK.

- Touch ⊞ and ⊟ on the glass to set the minutes. Then touch OK.

- You will then hear a double beep confirming the time is set.

- The oven will display the time set and ⏻ lit up in white.

If you want to change the time:

- If the oven is off, turn it on by touching ⏻.

- Touch ⏲. This symbol will light up in red.

- If you touch ⊞ or ⊟, you will see the 5 clock functions on the display.
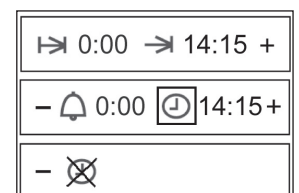
■ When you have chosen the time setting function ⌚, touch `OK`.

⏰ 0:00 ⌚ 14:15 +   [−] [+] `OK` /

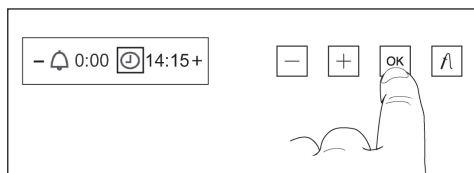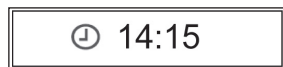■ You will then see the current time on the display.

⏰ 14:15

■ Touch [+] or [−] on the glass to set the hour `OK`.

■ Touch [+] and [−] on the glass to set the minutes `OK`.

■ You will then hear a double beep confirming the time is set.

First cleaning

– Remove packaging and accessories from the oven.

– Before preparing food for the first time, the **appliance must be cleaned.**
Clean the inside of the oven, oven trays, grease tray, grid shelf etc. with a damp cloth and a little dishwashing detergent.

– **Heat the oven.**
Close the oven door.
Heat the oven to 200° C with top and bottom heat ▤ for 60 minutes. Ensure the kitchen is well ventilated while doing this.

General oven information

General advice

⚠ Follow the safety warnings given previously!

⚠ **Caution, Danger of overheating!** When using the oven, do not cover the bottom with aluminium foil or place pots, frying pans or the like inside. If this happens, the oven will overheat, causing damage to the enamel.

☞ The oven becomes hot when in use. The cooling fan turns on when the oven overheats. The cooling fan will remain on until the oven has cooled down, even after the appliance has been turned off. The noises made by the fan are normal and do not mean that it is damaged.

☞ When preparing a dish with alcohol or yeast with settings that use hot air, there may be a vinegary smell. If the smell is unpleasant, use a function that does not include the fan, such as top/bottom heat.

☞ The electronic clock features Touch-Control technology. To operate, simply touch the glass control symbols with your fingertip. The touch control sensitivity continuously adapts to changing conditions. Make sure that the glass surface of the control panel is clean and free of any obstacles when turning on the oven.

☞ If the clock does not respond correctly when you touch the glass, you will need to turn off the oven for a few seconds and then turn it back on after a few seconds. Doing this causes the sensors to adjust automatically so that they will react once more to fingertip control.
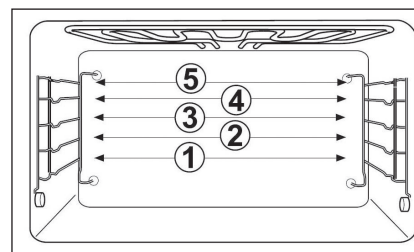
Shelf levels

Model EEB6550.8

There are 8 shelf runners on the sides. They are numbered 1 to 8 from the bottom up.
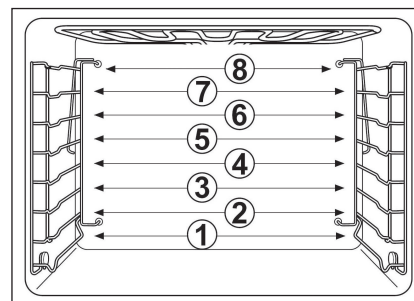
Model EEBK 6550.8

There are 5 shelf runners on the sides. The shelf levels are numbered 1 to 5 from the bottom up.

Shelf runners

Shelf level 1 is the lowest shelf.

Turning the oven light on and off

The inside light will go on:

■ When the oven door is open. If the door is not closed after a certain amount of time, the light will turn off to reduce power consumption.

■ When any cooking function is set. The light will turn off after a certain time.

If you want to turn the light on during cooking, touch `OK`. If you keep your finger on `OK` for a few seconds, the light will stay on for the duration of the cooking. To turn the light off, touch `OK` again.
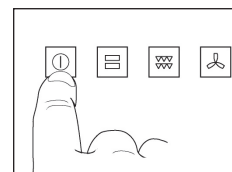
Oven Use

General instructions

☞ In some settings the fan turns itself on and off; this does not mean it is damaged.

Turning on the oven

To cook with your oven, touch ⓘ. You will then see the different oven use options lit up in white.

■ **Shortcut to the most common cooking functions:** These controls provide immediate access to the most frequently used cooking functions.

■ ⊘ : **Electronic Clock Settings.** These let you programme timer functions for use with your oven.

■ ⊟ , ⊞ **and** OK .

■ ▣ : **Conventional oven cooking functions.** This enables you to select any cooking function by combining different heat sources.

■ ♨ : **Automatic cooking recipe settings.** Simply put the food into the oven and indicate its weight on the display; the oven will cook it for you automatically.

☞ If you do not set any function or recipe, the oven will turn itself off again, showing the current time and ⊙ in white.

Selecting a conventional cooking setting

■ Turn the oven on by touching ⊙ .

■ Touch ▣ , which will light up on the control panel.
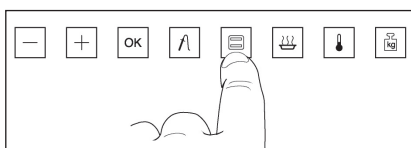
■ ▣ will change to red. Touch ⊞ or ⊟ to set one of the following cooking functions. (See **Conventional oven cooking functions** below).

■ When you have set the desired function, touch OK .

■ You will hear a double beep confirming the chosen function has been set. The oven will begin cooking and in most cases you will see the following information on the display:
The set function, the pre-programmed cooking temperature for that function and the clock or timer function if any have been set.

170º ⏰ 14:15
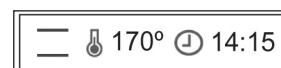
☞ If you wish to change the cooking function, press ▣ and follow the above instructions.

☞ During cooking will flash, indicating that the oven is transmitting heat to the food.

☞ After the thermostat is turned off the first time, you will hear a sound indicating that pre-heating has finished.

Conventional oven cooking functions

There are many conventional oven cooking functions and they are described below.

Symbol	Cooking function	Suitable for
—	Top/bottom heat	This function is for use when baking cakes where the heat should be even to give a spongy texture.
—	Top heat	For when you need to heat food gently. Plate warming.
—	Bottom heat	Heat only comes from lower part. Suitable for warming dishes or letting dough or similar products rise.
∿ —	Grill and bottom heat **(EEBK6550.8 only)**	Ideal for roasts. This setting can be used with any size cuts of meat.
∿	Grill	Toasting and browning. This setting allows the surface to be cooked without affecting the inside of the food. Suitable for flat foods such as steaks, ribs, fish and open toasted sandwiches.
∿	Larger surface grill	For toasting larger surfaces than possible with the Grill setting, in addition to greater toasting power for faster food browning.
∿ ∿	Fan-forced hot air	For even roasting and simultaneous surface browning. Ideal for mixed grills. Perfect for bulky pieces such as poultry and game. The meat should be placed on the grid shelf with the tray below to collect meat juices.
⊥	Turbo fan with top and bottom heat	Suitable for roasts and cakes. The fan spreads the heat evenly throughout the inside of the oven to reduce cooking time and temperature.
⊛	Hot air	The fan distributes the heat coming from an element located at the back of the oven. As a result of the evenly distributed temperature, food can be cooked on two levels at the same time.
⊛	Pizza mode	Ideal for cooking pizzas and baking pies, fruit tarts and sponge cakes.
✳	Defrosting	See corresponding section
⁄⁄⁄	Food warming	This function provides the right level of heat to keep prepared food warm in the oven until you are ready to serve. The interior temperature of the oven varies in this setting between 50 and 80° C. Meat can be kept warm at 60° C inside the oven. Large cuts of meat can be warmed for 1 to 2 hours, and smaller cuts for 30-40 minutes.

☞ The door must be closed during use with Grill, Larger surface grill or fan-forced hot air.

Shortcut to conventional cooking functions

When you turn the oven on (by touching ⏻), you have shortcuts to the following cooking functions, which will be lit up in white:

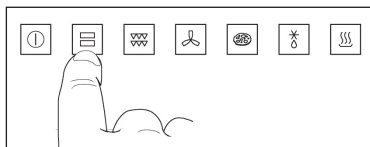■ Touch the symbol for the desired cooking function.

■ You will hear a double beep confirming the function has been set. The oven will begin cooking and in most cases you will see the following information on the display:
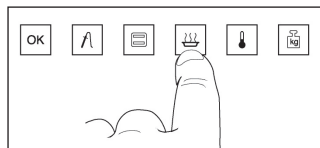
The programmed function, the pre-programmed cooking temperature for that setting and the clock or timer function if any have been set.
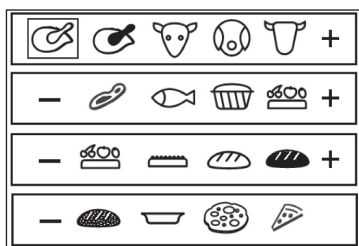
🖳 170º 🕐 14:15

☞ ☷ is an automatic cooking recipe. If you want to change it, please consult the next section.

## Automatic cooking

■ Touch ⏻ to turn the oven on.

■ Touch ⌷ . This will light up in red.

■ The display will show the different automatic cooking recipes available with the oven:

■ Touch + and − to select the desired recipe. Then touch the OK symbol.

■ You will hear a double beep confirming your setting and the display will show the following information:

The symbol for the chosen recipe and its automatic cooking temperature are shown. The pre-programmed weight for this option flashes.

🐑 158º 1.0 Kg
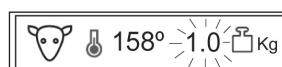
■ Touch + or − to change the weight of the food.

■ Touch OK to accept the selection.

■ You will hear a double beep confirming the programmed recipe. The oven will begin cooking and you will see the following information on the display:

The symbol for the chosen recipe, the automatic cooking temperature and calculated cooking time will be shown.

🐑 158º ⊢ 1:26
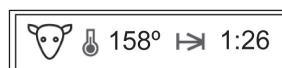
Important information about automatic cooking with recipes

■ When you select a recipe and enter a weight, the oven automatically calculates the temperature and cooking time needed, but these values can be changed. Cooking time starts from a cold oven unless pre-heating has been specifically indicated.

■ **It is very important to select the correct food weight** so that the ingredients will be properly cooked.

■ When cooking with a thermoprobe, the oven will determine the cooking temperature only. The cooking time will depend on the temperature setting programmed for the thermoprobe.

■ With roasting programmes, after a certain time has passed the oven will advise you that the joint of meat should be turned over. When it is time to do this, the oven will beep.
You will also see ⟨⟩ on the display until you have turned the roast over. If you do not turn the roast over, the oven will continue cooking according to the programmed automatic cooking recipe.

🐑 158º ⊢ 1:26

⟨⟩ 158º ⊢ 1:26
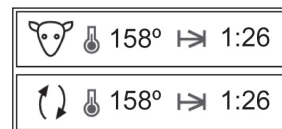
☞ For white bread, rye bread, thin-crust and thick-crust pizza base recipes, the oven should be pre-heated first. In this way the oven will be at the ideal temperature for the best results. Pre-heating is not needed for the other recipes.

Follow these instructions when cooking with these recipes:

– Set the recipe first. The oven will begin pre-heating.

☞ Do not put the food into the oven until the signal is given.

– During pre-heating, the symbol of the programmed recipe and the symbol 🌡 will flash on the display.

– When the set temperature is reached, the oven will beep. You can now put the food into the oven.

– **The oven will continue to beep until you put the food in.**

– The food will be cooked automatically according to the recipe settings.

Changing the weight of the food to be cooked

☞ If you wish to change the food weight, the cooking time or temperature may change automatically according to the parameters of the programmed recipe. To change the weight of the food:

■ Touch 🔢 . This will light up in red.
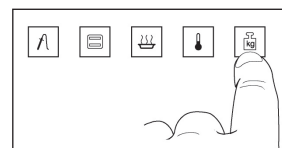
■ The display will show 🔢 and the weight of the food to be cooked according to the recipe you have programmed.

1.0 Kg

■ Touch + and − to change the weight.

■ Touch OK . The two beeps you hear after that will confirm the new weight has been set.

Changing the cooking temperature

The cooking temperature is pre-programmed for all cooking functions.

It is only possible to adjust the temperature within a predetermined range when using the automatic cooking function. The temperature can be freely selected for conventional cooking functions in a range between 50° C (no temperature adjustment) and 250° C.

If you want to change the cooking temperature:

- Touch ⌀. This will light up in red.

- You will see the ⌀ symbol and the set temperature for this cooking function on the display.

  ⌀ 170º

- Touch + and − to set the new cooking temperature.

- Touch OK. The two beeps you hear after that will confirm the new temperature has been set.

Changing/setting the cooking time

The cooking time is pre-programmed for the automatic cooking recipes but can be changed. There is no pre-programmed time for conventional cooking functions.

- Touch ⊕. This will light up in red.

  12:00

- If you touch + or −, you will see the 5 clock functions on the display: cooking time, end time, alarm, setting the clock and stand-by mode.

  ⊳ 0:00 ⇥ 14:15 +
  − ⌂ 0:00 ⊕ 14:15 +
  − ⊗

- When you have selected the cooking time function, ⊳, touch OK. You will see ⊳ and the 0:00 reading on the display.

  ⊳ 0:00

- Touch + or − to set the cooking time. Touch OK. You will hear a double beep and see ⊳ and the programmed cooking time.

  ⊼ ⌀ 200º ⊳ 9_16

- When the programmed cooking time has finished, the oven will switch itself off, an alarm will sound briefly and ⊕ and ⊳ will start flashing.

- Touch ⊕ to stop the alarm. The oven will display the current time and ⊕ lit up in white. The oven is now off.

Setting the end time

The end time is when the oven turns off.

☞ You can combine the cooking time and the end time. See **"Turning on and off automatically"**.

- Touch ⊕. This will light up in red.

  12:00

- If you touch + or −, you will see the 5 clock functions on the display: cooking time, end time, alarm, setting the clock and stand-by mode.

  ⊳ 0:00 ⇥ 14:15 +
  − ⌂ 0:00 ⊕ 14:15 +
  − ⊗
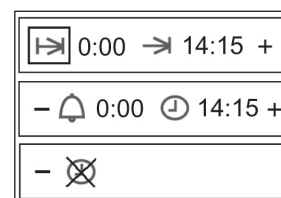
- Touch + or − to select the end time setting ⇥, followed by OK. You will see ⇥ and the current time on the display.

  ⇥ 14:15
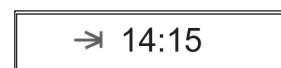
- Touch + or − to set the end time. Touch OK. You will hear a double beep and see ⇥ and the cooking time.
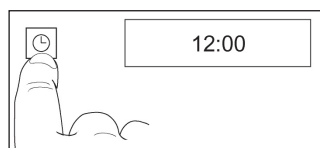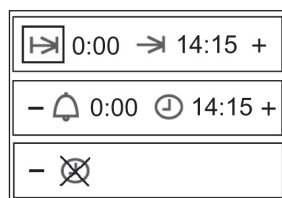
  ⊼ ⌀ 200º ⇥ 9_16

- When the programmed end time is reached, the oven will switch itself off, an alarm will sound briefly and ⊕ and ⇥ will start flashing.

- Touch ⊕ to stop the alarm. The oven will display the current time and ⊕ lit up in white. The oven is now off.

Turning on and off automatically

If you wish to use the oven at a later time, the cooking time and end time can be combined. The cooking start time, when the oven turns on automatically, is programmed as a combination of both settings and cannot be set on its own.

Example:

It is 8:00 and at 13:00 I want to remove a roast from the oven that will take 90 minutes to cook.

- Enter 1:30 as the cooking time, following the instructions explained in the section "Setting the cooking time".

- Then, change the end time from 9:30 to 13.00, following the instructions "Setting the end time".

- The settings are automatically accepted.

- Set the conventional cooking or automatic cooking function. Put the food for roasting in the oven.

The oven will turn on at 11:30 and will finish cooking at 13:00.

Oven Switch-Off

Touch ⊕. The oven is off. You will be able to see the correct time and the symbol in white on the display.

Additional settings

Alarm setting

You can set an alarm on your oven, even if it is not being used.
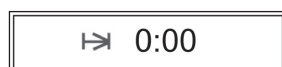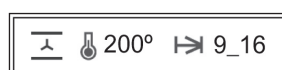
- Touch ⊙. This will light up in red.

| ⊙ | 12:00 |

- If you touch + or —, you will see the 5 clock functions on the display: cooking time, end time, alarm, setting the clock and stand-by mode.

| ⊨ 0:00 ⇥ 14:15 + |
| — ⍾ 0:00 ⊘ 14:15 + |
| — ⊠ |
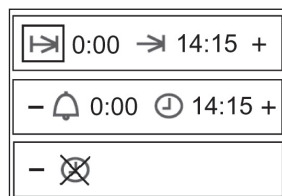
- Touch the alarm setting, ⍾, followed by OK. You will see the ⍾ symbol and the 0:00 reading on the display.

| ⍾ 0:00 |

- Set the time for the alarm to sound by touching + or —. Touch OK. You will hear a double beep and see ⍾ and the set alarm time on the display.

| ⍾ 3_45 14:15 |
| ⏻ 🌡 200º ⍾ 3_45 |

- When the set time is reached, an alarm will sound and ⊙ and ⍾ will start flashing. Touch ⊙ to stop the alarm.

Stand-by mode

This mode permits you to choose between having the display on (showing the time) or off (stand-by, with nothing displayed). When the display is off, touching any part of the glassed front will bring up the clock again, and ⊙ will light up. When the oven is turned off, the display will gradually turn itself off.
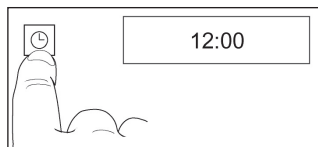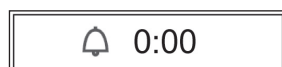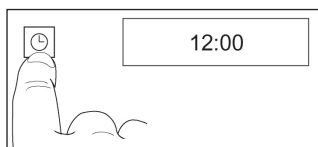
- Touch ⊙. This will light up in red.

| ⊙ | 12:00 |

- If you touch + or —, you will see the 5 clock functions on the display: cooking time, end time, alarm, setting the clock and stand-by mode.

| ⊨ 0:00 ⇥ 14:15 + |
| — ⍾ 0:00 ⊘ 14:15 + |
| — ⊠ |

- Touch ⊠, followed by OK. The display will then show the two options for this function, ⊠ (display off) and ⊘ (display on).

| ⊠ ⊘ |

- Touch + or — to set the desired function. Touch OK. You will hear a double beep confirming the chosen function has been set.

Roasting

☞ Use of the thermoprobe is recommended. The cooking time is determined by the thermoprobe, making its design ideal for roasting.

Setting a programme

1. Setting an automatic cooking recipe

The temperature is determined from the weight of the roast. The cooking time is also determined if you intend to roast without the thermoprobe. Both values are pre-programmed but can be changed (see previous sections).

Before using the thermoprobe, set the weight.

Or

2. Setting a conventional cooking function

Each cooking function is associated with a pre-programmed temperature. This temperature can be changed. You can set the cooking time and end time. If you use the thermoprobe, you can set the cooking start time and the oven temperature.

Turning the roast over

With the **conventional cooking functions,** the joint of meat must be turned over after about 2/3 of the cooking time has passed so that it browns evenly. If using a hot air function, you do not need to turn the roast.

For **automatic cooking recipes,** once approximately 70% of the time has passed, an **alarm** will sound so to alert you that the roast needs turning over.

Roasting on the grid shelf

☞ Use tray and grid shelf.

- Large roasts can be prepared directly on the tray or on the grid shelf with the tray below (e.g. turkey, goose, 3-4 chickens or pork hocks).

- We recommend that when cooking fish this way, it should be standing on the tray (in its swimming position). In this way, it will not need to be turned, it does not fall apart as easily and is cooked more evenly. If the fish does not stand upright by itself you can place it over a bed of vegetables or over a coffee cup. Put the cup upside-down on the tray and cover it with the fish so that it is inside the gut opening.

Pot roasting

- Lean cuts of meat roast better in a covered casserole (e.g. veal that is pot roasted or stewed in vinegar; beef or frozen meat stew). The meat will be juicier.

- You can use any type of pot or casserole (steel, enamelled, cast iron or glass) provided it does not have wooden or plastic handles and that it is heat-resistant.

■ If you use an earthenware casserole, read the manufacturers instructions. The following is recommended:

– Rinse the pot or casserole with water or use a little oil or fat.

– Seal the prepared (dressed) meat in a pan on the hob.

– Place it in the pot or casserole. Cover with the lid and place it in the cold oven on the grid shelf.

Set the automatic cooking recipe or the turbo fan with top heat function, ⟲ or ⟲, at 180-200° C.

Roasting with conventional cooking functions

☞ When roasting with the thermoprobe the cooking time is automatically determined, therefore the following instructions do not need to be followed.

☞ The settings and information in the charts refer to a cold oven unless otherwise specified.

■ The cooking time of the roast depends on the type, quality and height of the meat.
As the weight of the meat makes it fall, carefully press the sides of the piece with both hands in order to determine its height. Instructions are provided in the chart **"Roasting with heat settings"**

■ The cooking time for meat with a layer of fat may increase to twice the length.

■ If roasting several small pieces of meat or small birds in the oven, the cooking time should be increased by about 10 minutes per piece. For example, the roasting time for one chicken is approximately 60 mins. Two chickens will need between 65 and 75 mins.

Shelf levels (count from the bottom up):

As a general rule: The bigger the roast the lower the grid shelf should be in the oven.

For larger roasts:

Hot air + grill ⟲ or ⟲:	Tray: Shelf level 1
	Grid shelf: Shelf level 2
Hot air ⊛ :	Tray: Shelf level 1
	Grid shelf: Shelf level 2
Top/bottom heat ― :	Tray: Shelf level 1
	Grid shelf: Shelf level 2

Instructions for automatic cooking recipes

☞ The settings and information in the charts refer to an oven that has not been preheated unless otherwise specified.

☞ The roasting settings automatically adapt to the weight of the food to be cooked, for this reason it is important **to set the weight directly after selecting** the setting and before modifying the cooking time, the cooking temperature or the inside temperature (see previous sections).

If using an automatic cooking recipe

The roasting programmes are designed for one piece of meat or fish up to 7cm thick and without a layer of fat. Enter the correct weight and modify the recipe, taking into account:

■ If there are several pieces, the cooking time will need to be extended.

■ If there is one piece thicker than 7cm and weighing **less than 3kg,** the cooking time should be increased by 10 minutes for each centimetre with respect to the pre-programmed value.

■ If there is one piece weighing **more than 3 kg,** the cooking time corresponds to the predetermined value, as the differences balance out throughout the pre-programmed cooking time.

Automatic cooking recipe chart

Your oven offers the possibility of cooking with the following recipes. You only need to set the desired recipe, specify the weight of the food to be cooked and put it in the oven.

There is no need to worry about anything else; the oven will cook it for you, with perfect results.

Available recipes are shown below:

SYMBOL	RECIPES	PREHEATING	TEMPERATURE	COOKING TIME	WEIGHT RANGE	DISHES
	Chicken – poultry	----	According to weight	According to weight	0.5 – 10Kg	Chicken, duck, turkey, goose etc.
	Chicken/poultry thighs and drumsticks	----	According to weight	According to weight	0.5 – 2Kg	Chicken/duck thighs and drumsticks
	Veal	----	According to weight	According to weight	0.5 – 6Kg	Veal, meatloaf, stuffed roast
	Pork	----	According to weight	According to weight	0.5 – 10Kg	Pork, suckling pig
	Beef - lamb	----	According to weight	According to weight	0.5 – 5Kg	Beef, lamb, veal shin
	Chops/steak	----	According to weight	According to weight	0.5 – 4Kg	Beef or pork chops/steak, roast beef
	Fish	----	According to weight	According to weight	0.5 – 5Kg	Varied fish
	Cakes in moulds	----	140-170° C	70 min	------	Cupcakes, muffins, cheesecake
	Fruit pie	----	150-180° C	50 min	------	Fruit filling
	Cakes	----	150-180° C	----	------	Sponge cakes
	White bread	YES	160-190° C	According to weight	0.5 – 2Kg	
	Rye bread	YES	160-190° C	According to weight	1 – 4Kg	
	Wholemeal bread		160-190° C	According to weight	1 – 3Kg	
	Melted cheese toppings	----	160-190° C	40 min	------	Vegetables, pasta, potatoes with melted cheese
	Thick-crust pizza	YES	200-260° C	12 min	------	
	Thin-crust pizza	YES				

Suggested roast settings for conventional oven cooking

Meat type	Recommended roasting setting	Hot air ⊘	Top/bottom heating —	Grilling	Fan-forced hot air	Cooking time
		Temperature in °C				Per cm meat height in mins.
Roast veal		160	170-190	160	160	18
Roast beef		180	200-220	180	180-200	8-10
Steak		180	200-220	180	180-200	8
Rosé veal		160	170-190	160	160-180	12
Roast pork		160	170-190	160	160-180	12-15
Baked pork chops		160	170-190	160	160	8
Pork shoulder		160	170-190	160	160-180	12-15
Roast pork with crackling		160	170-190	160	160-180	12-15
Game		160	170-190	160		15
Wild boar		160	170-190	160		15
Game steak		180	180-200	180	180-200	8-10
Lamb		150-160	170-190	160		15
Duck		160	170-190	160	160-180	12
Goose		160	170-190	160	160-180	12
Chicken		160	180-200	160	160-180	8*
Turkey		160	180-190	160	160-180	12
Fish		160	200-220			8

*whole chicken 45-60 minutes

Thermoprobe and inside temperature function

The thermoprobe measures the inside temperature of the food being roasted. When the temperature detected by the probe has reached a set value, the roast is perfectly cooked: not too dry or too rare, but 'just right'.

☞ Cooking continues until the inside temperature of the roast has reached the corresponding temperature. This is the reason why it cannot be set or adjusted. Cooking time can vary depending on the size and type of meat, the roasting temperature and the programmed cooking function.

☞ The thermoprobe can be used with all cooking functions.

## How to insert the thermoprobe correctly

- Pierce the pointed tip of the thermoprobe horizontally through one side into the middle of the food to be roasted.

- Insert the thermoprobe fully to the handle.

- The tip must not be resting close to fat or bone, or inside a hollow cavity (e.g. in poultry).

- Take care when preparing poultry that the thermoprobe does not come into contact with any bones.

Using the thermoprobe

- Put the dressed roast with the inserted thermoprobe into the oven.

- Plug the thermoprobe pin into the socket located at the top left-hand side of the oven.
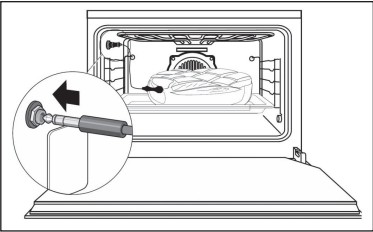
- When you plug the probe in, the display will show the ⋀ symbol and the recommended cooking temperature will flash.
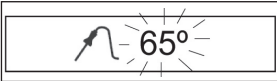
- If you want to change the recommended temperature, touch ⊞ and ⊟. Touch OK.

- Select a cooking function or automatic cooking recipe.

- During cooking, the display will show ⋀ and the temperature currently measured by the thermoprobe, alternating with the selected temperature.

- When the inside temperature of the roast reaches the temperature you have programmed it for, the oven will turn off, an alarm signal will sound for a few seconds and ⋀ will blink.

- Touch ⋀ to stop the alarm. The roast is just right and ready to serve.
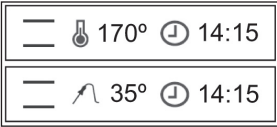
☞ If you wish to modify the thermoprobe temperature setting at any time during cooking, touch ⋀. You can then change the temperature setting using ⊞ and ⊟. Touch OK. You will hear a doble beep confirming the change has been made.

Suggested temperatures for cooking with the thermoprobe

Dish	Inside temperature in °C
Beef	
Rare roast beef/fillet steak	40-45
Medium roast beef/fillet steak	50-55
Well done roast beef/fillet steak	60-65
Other roast cuts	80-85
Pork	
Pork fillet	65-70
Roast pork/ham	80-85
Rib roast/pork hock	80-85
Pork loin	75-80
Chops on the bone	70
Spareribs	65-70
Meatloaf	70-75
Veal	
Roast veal	70-75
Roast veal kidney	75-80
Veal shin	80-85
Game	
Game meat	75-80
Loin	60-70
Rare fillet	40-45
Medium fillet	50-55
Well done fillet	60-65
Roast lamb	80-85
Stuffed meat	70-75
Poultry	85-90
Fish	70-80

Semi-automatic cooking with thermoprobe

This function can be used to set the cooking start time. Once the thermoprobe has detected the selected temperature, the oven will turn off.

You will not be able to set the cooking time because this is determined by when the pre-programmed temperature inside the meat is measured by the thermoprobe.

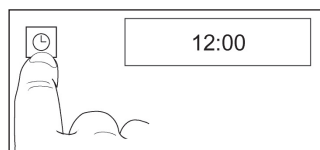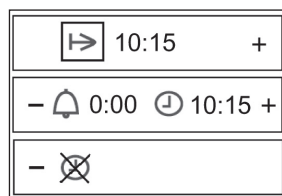☞ You should be present when the cooking finishes as the roast is just right for serving. If you leave the roast in the oven, it will continue to cook with the heat inside the oven and the result will not be as ideal.

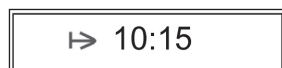To set this function, connect the thermoprobe.

■ Touch ⏲ . This will light up in red.

⏲	12:00

■ If you touch + or − , you will see the 5 clock functions on the display.

⇥ 10:15	+
− 🔔 0:00 🕐 10:15	+
− ⊗	

■ When you have programmed the cooking start time, ⇥, touch OK . You will see ⇥ and the current time on the display.

⇥ 10:15

■ Touch + or − to programme the cooking start time. Touch OK . You will hear a double beep. You will see ⇥ and the programmed cooking time. The oven will stay off.

🌡 170° ⇥ 14:15
∧ 35° ⇥ 14:15
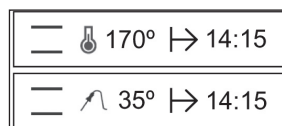
■ At the set time, the oven will turn on and cook the food.

■ When the inside temperature of the roast reaches the temperature you have programmed it for, the oven will turn off, an alarm signal will sound for a few seconds and ∧ will blink.

■ Touch ∧ to stop the alarm. The oven is now off.

■ The roast is just right and ready to serve.

Slow cooking

Cooking at low temperatures leaves the meat especially tender, even though it takes longer to cook. The meat can be ready to eat longer without drying out.

☞ Suitable for tender cuts of veal, beef, pork and lamb. It is also suitable for chicken, turkey, duck and goose breasts (boneless).

☞ It is not suitable for game and horse meat. Lengthy cooking of these types of meat produces a typically strong smell.

− Remove the fat and skin before preparation (except duck breast).

− Seal the meat in a pan or pot on both sides (also both ends).

☞ As a general rule the longer you seal the meat the shorter the time you will need for cooking. Seal thicker cuts of meat longer than thinner pieces. The length of the cuts of meat does not influence the time needed to seal the meat.

Setting the heat mode/cooking temperature

− Heat the oven with the grid shelf and roasting tray for 20 minutes so that the temperature on the inside of the oven is even.

− Select the hot air, ⊘ , heat mode. Alternatively, you can choose top/bottom heat, ⚊ .

− Set the temperature and cooking time according to the chart.

☞ As a general rule, cook thicker cuts of meat at 80°C and thinner cuts at 70°C.

− Do not cover the meat while cooking, even if using small pieces of meat.

☞ Do not use the thermoprobe. It is not reliable enough for this style of cooking. Slow cooking means the juice from the meat does not remain inside but it is distributed evenly throughout the piece.

− You can carve the meat immediately after cooking; it does not need to stand for a time as in the case of conventional cooking.

☞ You may keep the meat warm in the oven at 60°C. The thicker cuts of meat for approximately 1-2 hours, and thinner pieces for 30-40 mins.

Suggested settings for slow cooking

Meat type	Weight	Sealing (mins)	Cooking time (mins)	Temperature
Pork				
Steak	400-600 g	5	60-90	80
Pork fillet	800-1,000 g	7	90-105	80
Ham	1,000-1,500 g	10-12	230-250	80
Chops	800-1,000 g	8-10	120-140	80
Spareribs	1,000-1,500 g	10-12	120-150	80
Beef				
Steak	700-1,200 g	5-9	100-140	80
Rib steak	1,500-1,800 g	10-12	150-180	80
Roast beef	700-1,800 g	10-12	120-180	70
Silverside, beef knuckle	1,500-2,000 g	10-12	200-230	80
Skirt steak	1,500-1,800 g	10-15	150-200	80
Veal				
Steak	500-800 g	5-6	90-110	80
Veal fillet	1,000-1,500 g	8-10	110-120	80
Silverside, veal knuckle	1,500-1,800 g	10-12	140-160	80
Lamb				
Lamb loin chops	400-600 g	3-5	60-80	70
Leg of lamb (boned)	2,000-2,500 g	10-12	200-250	70
Poultry				
Chicken breast	400-600 g	3-4	50-60	70
Duck breast	400-600 g	4-5	70-80	70

Baking with cooking settings

Hot air ⊗

☞ Preheating is not required – you can bake different things on different levels at the same time.

Shelf levels:

1 tray: shelf level 2 from bottom

2 trays: shelf levels 1 and 4 from the bottom

When baking several flat sponges or cakes in moulds the baking time is extended by 5-10 minutes per tray.

■ Take out the trays individually, start with the more golden cakes first.

■ Bake with hot air ⊗ at 160° C when the recipe that you are following does not give instructions for hot air.

■ **NB:** For cakes garnished with moist fruits, the level of humidity will be particularly high. Bake only one cake at a time.

Top/bottom heat ▭

☞ Baking on one shelf

■ Preheating: -Select the heating mode «Hot air/Bottom heat» ⊕ .

■ Blackplate and aluminium baking moulds are particularly suitable for this function.

Fan-forced hot air ⩊ or ⩒

☞ No preheating required – bake on one shelf

■ Only for flat cakes with dry garnish e.g. cake with a layer of sugar.

Pizza Mode ⊕

☞ Bake on one shelf

■ for moist cakes

■ for pizza: preheat

■ for bread: preheat

Baking pizza

☞ Select the baking setting ▦

– When a pizza stone (special accessory) is used, the pizza crust will turn out be extra crisp. Preheating time: 30 mins minimum!

Follow the instructions that come with the pizza stone.

Basic pizza recipe

250 g flour, 20 g yeast, 125 ml warm water, 3 soup spoons of oil (olive), salt.

Baking pizza on the oven tray

– Make leavened dough with the ingredients specified.

– Leave the dough to stand until the volume has doubled (approximately 30 minutes).

– Knead the dough for a few minutes and leave to stand for a further 15 minutes.

– Start the oven setting ▦ , the oven will preheat.

– Grease the oven tray.

If baking a small round pizza, put the tray in the oven to preheat too.

– Roll out the dough, place it on the oven tray and shape an edge.

– Cover the dough with the topping of your choice but do so quickly so that the dough does not become too moist.

– **Small pizzas:** place the pizza bases on the preheated tray.

– Place the tray on shelf level 1 after the alarm sounds.

– After the door is closed, the 12-minute programme will start.

Baking the pizza on the stone

– Prepare the pizza dough as described above.

– Place the pizza stone on the grid shelf and put it on shelf level 1.

– Preheat the oven with heating mode ⊕ at 250°C for 30 mins.

– Place the dough on the floured pizza shovel and quickly cover it with the topping so that it does not become too moist. The topped pizza should not be on the pizza shovel for too long as the dough may stick to it.

– Once the oven is preheated, push the pizza from the shovel onto the stone.

– Bake for 8-12 mins without changing the settings.

Instructions for the chart: Suggested baking settings

The chart below features a selection of cakes and pastries with the required temperatures, cooking times and shelf level for each case.

■ In most cases, the temperature range is specified given that the temperature depends largely on how the dough is made, the quantity and the mould used.

■ We recommend that at the start you use the lower temperature and only choose the higher temperature if necessary, e.g. if you require a more intense golden colour or if the baking time is too long.

■ If you cannot find instructions for a specific recipe, use instructions for a similar cake or pastry.

■ Differences in the height of the food can result in differences in the level of brownness. In such cases the temperature setting should not be changed. Any difference in the brownness will even out during the baking process.

Suggested baking settings

The values for the modes that should preferentially be used **are highlighted.**

Cakes and pastries	Recommended baking setting		Hot air ⊗		Top/bottom heat ⎯ ⎯		Fan-forced hot air ⋎⋎ Pizza Mode ⚎		Cooking time
	Height	Setting	Height	Temperature in °C	Height	Temperature in °C	Height	Temperature in °C	In mins
Sponge cake recipe									
Flat sponge cake in mould			1	**150-160**	1	170-180			50-65
Cake in mould			1	**150-160**	1	170-190			50-70
Fruit cake			1	**150-160**	1	160-180			60-70
Flat sponge cake			2	**150-160**	1	170-180			40-60
Sponge base			2	**170-180**	2	180-200			20-30
Fruit-garnished flat sponge			2	150-160	1	170-180	2	⚎ **150-160**	45-60
Cupcakes			2	150	2	**170-180**			15-30
Large flat sponge (oven tray)									
Dry coating			2	150-160	2	180-190	2	⋎⋎ **150-160**	20-35
Moist garnishing			2	160-170	1	170-180	2	⚎ **160-170**	35-50
Shortcrust pastry									
Pie base			2	170-180	2	**180-200**			25-35
Baked cheesecake			1	140-150	1	160-170	2	⚎ **140-150**	70-90
Small pastries			2	140-150	2	**180-190**			15-35
Large flat pies									
Dry garnishing			2	150-160	2	180-190	2	⋎⋎ **150-160**	25-35
Moist garnishing			2	160-170	1	170-180	2	⚎ **160-170**	30-50
Leavened dough									
Pie in mould			1	**150-160**	1	175-180			40-65
Brioche			2	**150-160**	2	175-180			40-50
Christmas loaf (preheat)			1	**150-160**	1	175-180			50-70
Small pastries			2	**140-150**	2	180-200			15-30
Large flat pies									
Dry garnishing			2	150-160	2	175-180	2	⋎⋎ 150-160	30-40
Moist garnishing			2	160-170	1	170-180	2	⚎ 160-170	30-50
Sponge cake recipe									
Flat sponge cake			2	150-1690	2	**175-180**			30-40
Swiss rolls			3	170-180	2	**180-200**			12-25
Meringue base recipes									
Meringues			2	**80-90**	2	100-120			80-120
Cinnamon stars			2	**100-120**	2	120-140			20-40
Almond meringue biscuits			2	**100-120**	2	120-140			20-50
Other types of pastry									
Pastry			2	**170-180**	2	190-210			15-30
Puff pastry			2	**170-180**	2	190-210			30-40
Cottage cheese pie			2	**160-180**	2	180-200			30-40
Choux pastry			2	**170-180**	2	190-210			30-40
Cottage cheese pie with oil			2	**150-160**	2	170-180			30-40
Honey pastry			2	**140-150**	2	170-180			20-35
Bread and Pizza									
Sourdough bread (preheat: 230°C, preheat: 10 min at 230°C)			1	**180**	1	**180**	1	⚎ 180	70
Leavened bread / White bread (preheat)			1	**180**	1	200	1	⚎ 180	30-60
Savoury bread rolls / German-style pretzels (preheat: 230°C			3	**200**	3	220			15-20
Pizza (preheat: 250°C)		⊚					1	⚎ **250**	8-12

Grilling

Grill with the oven door closed only.

☞ Select heating mode ▨.

☞ Set the temperature to 250°C.

☞ In the case of large cuts, it is better to select a temperature between 200 and 250°C so that the meat does not burn.

– Heating mode ▨.

– Preheat the oven for 5 mins.

– Put the food for grilling on the grid shelf.

– Place the tray on shelf level 1 or 2 counting from the bottom; place the grid shelf on the shelf level specified in the chart.

– Close the oven door.

Suggested grill settings

Type of meat	Height	Grill ▨	
		Side 1.	Side 2.
		In minutes	
Pork chops	4	10-12	8-10
Belly pork	4	12-15	8-10
Pork fillet	4	10-12	8-10
Filleted liver	5	5-6	4-5
Bratwurst	4	8-10	6-8
Meat skewer	3	9-11	7-8
Beef steak, rare	5	6-7	5-6
Beef steak, medium	5	7-9	6-7
Veal steak	4	8-10	7-8
Lamb chop	4	7-8	6-7
Chicken thighs	3	15-18	10-12
Half chicken	3	18-20	10-12
Fish fillet	5	6-7	4-5
Trout	3	5-7	4-6
TToast	5	2-3	2-3
Open toasted sandwich	4	6-8	

Defrosting

The defrost function works by means of a 2-level system of hot air. HI is for meats in general and LO is for fish, cakes, pastries and bread.

1. When you select the ⌇ function (follow the instructions in "Selecting a conventional cooking function"), the display will show:

```
  HI     LO
```

2. Touch ＋ or － to select the HI or LO defrosting levels. Touch OK .

3. You will then hear 2 beeps confirming your setting.

When defrosting, remember:

■ Food should be removed from its packaging and placed on the oven tray or on a dish.

■ Defrost large cuts of meat or fish by placing them on the grid shelf with a tray underneath to collect any liquid.

■ Meat and fish do not need to be completely thawed before cooking. It is enough for the surface to be soft to enable it to be seasoned.

Food should always be cooked after defrosting.

Do not refreeze defrosted food.

Time chart for defrosting food.

See the following chart for defrosting times and temperature levels.

Food Type	LO level		HI level	
	Weight	Temperature	Weight	Temperature
Bread	1/2 kg	35 min		
Cake	1/2 kg	25 min		
Fish	1/2 kg	30 min		
Fish	1 kg	40 min		
Chicken			1 kg	75 min
Chicken			1.5	90 min
Steak			1/2 kg	40 min
Mincemeat			1/2 kg	60 min
Mincemeat			1 kg	120 min

The times shown in the chart are suggested. The time needed for defrosting will depend on the ambient temperature, weight of the food and how deeply frozen it is.

Making preserves

⚠ **Caution** If using jars with twist-off® lids, do not use the same lid twice. This could lead to the jars smashing under certain circumstances if used too often.

☞ Suitable containers for preserves are clip top jars with a rubber sealing ring or ordinary containers with twist-off® lid (with a new lid only).
Metal tins are not suitable.

☞ Do not spill water in the tray. Too much steam would suddenly escape when the oven door is opened. Place a cup with water in the baking tray, not in the bottom of the oven.

☞ Select Pizza Mode ⊛.

- ■ Only use fresh produce and prepare according to the usual recipes.

- ■ Make no more than 6 jars holding 1 litre each.

- ■ Use the same size jars. Fill them to ¾ their capacity with the same content.

- ■ Do not let the jars touch each other.

– Place the baking tray on shelf level 1 counting from the bottom.

– Put a cup filled with water in the baking tray.

– Set to Pizza mode ⊛ at 160° C and observe the preserving process. After 10 to 20 minutes, the liquid in the first jars begins to pearl, normally first of all in the front right jar.

Fruit

– Next, turn off the oven and leave the jars to stand for 30 mins. (approx. 15 mins with delicate fruit such as strawberries) inside the closed oven.

Vegetables and meat

– When the liquid pearls, reduce to 100° C and continue to cook for 30 to 60 mins.

– Next, turn off the oven and leave the jars to stand for 30 mins.

Child safety lock

The child safety lock protects the oven against settings being changed accidentally, and offers additional protection for small children.

When the child safety lock is **active,** it is only possible **to turn the oven off.** It is not possible to change the settings or to turn on the oven.

Turning the child safety lock on / off

Turning the child safety lock on:

- ■ First turn on the oven by touching ⏻, if it is off.

- ■ Next, touch ⊟
and ⊞OK⊞ at the same time.

- ■ You will hear 1 prolonged beep and see ⚫━○ on the display. The oven is locked.

If the glass fronted panel is touched at any time, ⚫━○ will be displayed, indicating the oven is locked.

Turning the child safety lock off:

- ■ Touch ⊟ and ⊞OK⊞ at the same time.

- ■ You will hear 1 prolonged beep. The oven is unlocked.

Cleaning and care

Please read this chapter before using the appliance for the first time. If it is cleaned as it should be and regularly cared for, the oven should stay beautiful and as good as new for many years. Here is a series of instructions that allow you to care for and clean all of the surfaces thoroughly, without damaging them.

For all surfaces

⚠ Do not use steam and/or pressure cleaning devices on the oven. The appliance could become damaged and may create a situation where there is **danger of death.**

⚠ **Danger of burning** Leave the appliance to cool until you can touch it with your hand before cleaning it.

⚠ Follow the instructions for all cleaning products.

Clean the appliance after each use. Stains or baked-on food that have not been removed may burn the next time the appliance heats up. Often, these types of stains or dirt cannot be removed without leaving marks.

If there are light stains, clean the surfaces with a cloth, brush or soft sponge and hot water and some dishwashing detergent. Rinse with cold water so that there is no detergent left which might decolour the surface or cause more stains. Dry with a cloth immediately after.

☞ Here are some instructions for more difficult-to-remove stains concerning the different surfaces and elements.

☞ VSR 0-FIX-C is ideal for cleaning glass-ceramic, enamel and the surface of the inside of the door. This cleaning powder can be purchased from the KÜPPERBUSCH after-sales service.

Never clean with:

– aggressive products or bleaches that contain active oxygen, chlorine or other corrosive ingredients.

– cleaning products that can cause scratches, such as abrasive agents, steel wool, soapy steel wool, hard brushes, metal scourers, plastic sponges or sponges with a surface that scratches (scouring side).

Removing baked-on dirt

Baked-on dirt has to be softened first of all. The best way is by using a damp cloth. The dirt can then be removed more easily.

Using a scraper to clean

⚠ Careful! Danger of cutting! The scraper blades are very sharp.

Always use the scraper at a low angle to the surface and for pushing the baked-on dirt.

⚠ Do not scratch with the corners of the scraper and be careful not to damage the gaskets with the scraper.
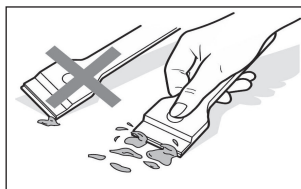
Using an oven spray - instructions

⚠ Always read the manufacturer's instructions.
Oven spray can damage aluminium, varnished and plastic surfaces.

⚠ Do not spray the fan opening on the back wall. The ökotherm® catalyst will be destroyed if it comes into contact with oven spray cleaner.

For environmental reasons, oven sprays should be avoided. However, if you still wish to continue using one, only use it on the inside of the oven and the enamelled oven trays.

Chrome features

Front and handle of door with black chrome features.

⚠ Immediately remove traces of lime, grease and egg white. Stains will form if they are not removed.

⚠ This finish is especially prone to scratches and is damaged by oven sprays. **Do not clean with a scraper, scourer or hard fibre sponge.**

☞ Only clean with hot water and dishwashing detergent and use a soft cloth or sponge.

Stainless steel

Stainless steel door front, control panel

⚠ Stainless steel is particularly prone to scratches. **Do not clean with a scraper.**

⚠ Immediately remove traces of lime, grease and egg white. Stains will form if they are not removed.

We recommend that you treat stainless steel surfaces with a suitable product once a week. Such products protect the stainless steel against decolouring by forming a protective film.

Enamel

Oven cavity, front, trays

You may use some plastic sponges that have a scourer side. However, some products have a grainy texture in the scourer side that causes scratches. You should try it out in a spot where any scratches will not be noticed.

☞ A scraper is suitable for removing stubborn dirt.

☞ For a thorough clean we recommend VSR 0-FIX-C. Oven spray can be used on this surface.

Door glass

Inside of the door-glass finishing

⚠ Avoid using oven spray because regularly use may **destroy** the glass finish.

A scraper is suitable for removing stubborn dirt.

☞ For a thorough clean we recommend VSR 0-FIX-C or window cleaner.

Door front, control panel

☞ Clean the **front of the oven** only with hot water and some dishwashing detergent. Use a cloth or soft sponge. You can use window cleaner.

Door gasket

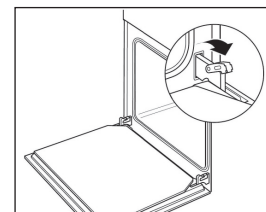☞ Remove the door gasket before cleaning so that dirt cannot accumulate beneath it. See 'Changing the door gasket'.

If necessary, you can clean it with dishwashing detergent or in the dishwasher.

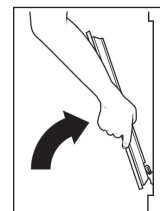## Oven door assembly and disassembly
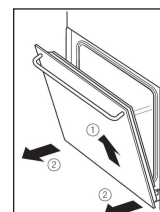
Model EEB6550.8

Removing the oven door.

– Open the oven door fully.

– Fold down the supports on the door hinges.

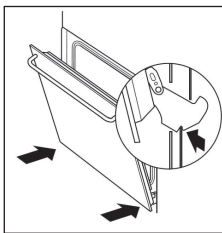– Hold the oven door with both hands and almost fully close it.

– Slightly lift the door and remove hinges from the slots by pulling them forward.
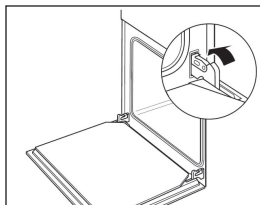
Attaching the oven door.

– Hold the oven door with both hands and insert the hinges in the corresponding slots. The hinge should fit snugly.
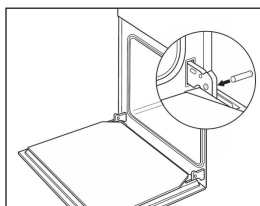
– Slowly open the door fully.

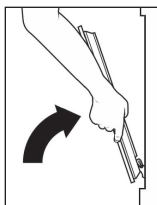– Again lower the supports on the door hinges.

– Close the oven door.

Model EEBK6550.8

Removing the oven door.

– Open the oven door fully.

– Insert the safety pins in the door hinge slots.

– Hold the oven door with both hands and almost fully close it.

– Slightly lift the door and remove hinges from the slots by pulling them forward.

⚠ Caution. Danger of injury. Do not remove the safety pins from the holes. **The hinge is tightened.** The hinge must be tightened when assembling. After removing the pins it is impossible to tighten and secure the hinge.
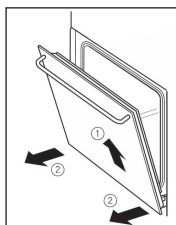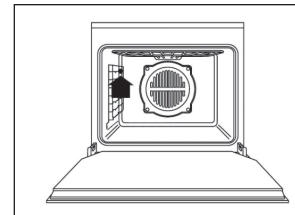

Attaching the oven door.

– Hold the oven door with both hands and insert the hinges in the corresponding slots. The hinge should fit snugly.

– Slowly open the door fully.
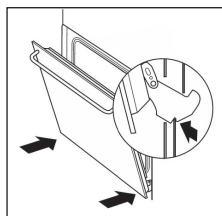
Shelf runner assembly and disassembly

Removing the shelf runners

– Remove the shelf runners by loosening them from the chrome nuts that are located on the sides of the oven.
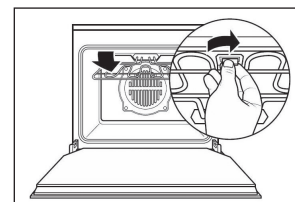
– Remove the shelf runner.

Assembling the shelf runners

– Position the shelf runners and attach the nuts.

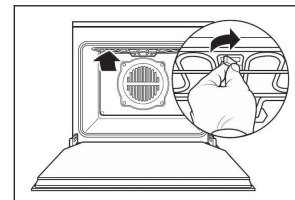## Folding down / away the heating element

Fold down the heating element (Top heat /Grill)

– Open the lock and fold down the heater element.

Fold away the heating element.

– Fold away the heating element and close it again with the lock.

Regeneration of the ökotherm® catalyst

The ökotherm® catalyst dissolves the grease particles and smells produced when roasting with the Hot Air cooking setting. This process is sufficient with the normal use of the Hot Air setting. In special cases (well-cooked roasts in large quantities) it is possible that small grease particles will be deposited on the catalyst. When you use the oven again e.g. when cooking a pizza, they will be gradually dissolved.

If you believe that the catalyst is not cleaning as well as it should (it smells a lot) you can regenerate it by eliminating the remains of accumulated grease.

Regeneration of the ökotherm® catalyst

– Select the Hot Air service function. 🔳

– Set the thermostat to 200° C and

– heat the empty oven for 60 mins.

Assistance in the event of malfunction

⚠ Repairs must only be carried out by an authorised professional.

You may be able to solve some malfunctions yourself. First check if there has been a problem with the way it is being used. Repairs during the guarantee period are not exempt from costs in the case of an error in the way it is being used or if you have not noticed one of the following situations.

What to do if…

… the sensors or lights do not work.

Check: Is the socket plugged in? Is the fuse in good condition? Has there been a power failure? Is the child safety lock on?

… one or several sensors do not react to contact but it is possible to connect the lighting.

Possible cause: The sensors continuously adapt their sensitivity to ambient conditions. In unfavourable circumstances e.g. if someone leans on them for a long period of time, it may take several minutes until the sensors react again.

Wait approximately 15 seconds or disconnect and reconnect the fuse. Repeat the procedure again if necessary.

The keys will then be reset and will react again on contact.

… one or several sensors do not react after the fuse has been disconnected and then reconnected.

Possible cause: Faulty sensor key or element.

After disconnecting and reconnecting the fuse twice, disconnect the fuse again and inform the after-sales service.

… The glass in the door is broken.

Switch off the oven and ask the after-sales service to change the door.

… The door gasket is damaged.

Replace the door gasket. See 'Change the door gasket'.

Do not use the oven if the door gasket is damaged.

… the oven light is not working

The oven can still be used. Change the halogen lamp as soon as possible – make sure the oven is off and cold. See 'Changing the oven light'.

…there is a strong smell.

Regenerate the ökotherm® catalyst. See 'Regeneration of the ökotherm® catalyst'.

there is a strong smell of vinegar while cooking.

You will notice a vinegary smell when preparing dishes containing alcohol or yeast on hot air settings. If the smell is unpleasant, **use a setting that does not include the fan,** such as top/bottom heat.

… there are fruit juice or egg white stains on enamelled parts.

This is a minor change in the enamel that cannot be turned to its original state.

Maintenance

Changing the oven light

⚠ **Caution** The halogen lamps become very hot when they are on for a long period of time. Only change the lamps when they are cold.

⚠ **Caution, danger of electric shock** Before opening the cover of the oven lamp you must disconnect the appliance from the electrical supply. Disconnect or unscrew the fuse, or unplug from the power source.

⚠ Only replace the halogen lamps with the same type. New halogen lamps can be purchased from the Küppersbusch After-Sales Service.

☞ Do not touch the halogen lamps with your bare hands. Fingerprints will burn on the surface of the glass and reduce both the luminosity and its useful life.
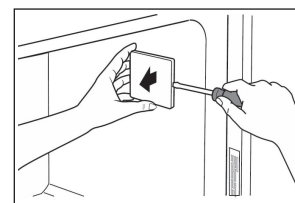
⚠ When the glass cover does not immediately loosen (for example, because of the dirt after prolonged use), levering it out, may cause the glass to crack. If this happens, hold a cloth on the glass cover so as to catch the glass.
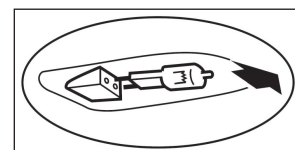
Changing the halogen lamp

– Remove the shelf runners.
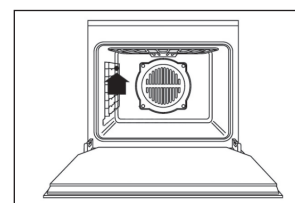
– Remove the glass cover carefully by levering it with a screwdriver.

– Remove the halogen lamp from the interior.

– Insert the new halogen lamp **using a cloth** or paper towel.

– Replace the glass cover by pressing until it locks in.

– Reassemble the shelf runners.

Changing the door gasket

⚠ Do not use the oven without a gasket or with a damaged one.

If the gasket is damaged or can no longer be cleaned, it must be changed. A new gasket can be purchased from the KÜPPERSBUSCH After-Sales Service.

Removing the gasket

– To remove the gasket you must carefully pull it outwards at each of the corners.
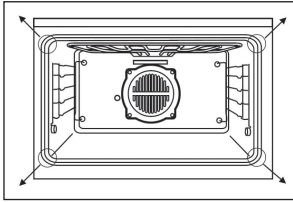
Positioning the new gasket

– Attach one corner after the other to the front of the oven.

☞ Be careful to not bend the clasps.

Technical information

If you need to contact the after-sales service or order spare parts, you must provide the technical information supplied.

The oven's technical information is on the right, on the side frame. You can see it when the door is open.
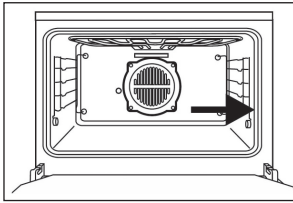
– For possible after-sales inquiries, make a note of the following information:

Oven serial number

Oven model number

Assembly instructions for technical personnel

■ Only KÜPPERSBUSCH hobs have been manufactured and tested for use over a KÜPPERSBUSCH oven. Do not use other hobs.

■ All current legal requirements must be met as well as the standard connection terms of the electricity supplier.

■ Turn off the power when connecting, repairing and changing the oven bulb. Disconnect the fuse and unplug from the power source.

■ Assembly and installation must be carried out with complete protection to prevent accidental contact.

■ The appliance is ready to be plugged in and can only be connected to a socket with an earth connection installed in accordance with the pertinent regulations. Changing a socket or a connection line must only be carried out by a specialised electrician in accordance with the pertinent regulations.

■ **If the socket cannot be accessed after the assembly,** then an omnipolar separation device with a minimum 3mm contact distance must be installed to meet the pertinent security regulations.

■ The socket of the appliance must be within the assembly space.

■ The unit where the oven is installed must be resistant to a temperature of 90°C. This is especially relevant for plywood, sealed, plastic, glued and varnished surfaces. The front of adjoining units must withstand a temperature of at least 70°C.

■ The appliance must be assembled horizontally on a flat and stable surface. The surface must not be folding.

■ If the unit is not secured to the wall it must be screwed to a common corner unit.

Electricity

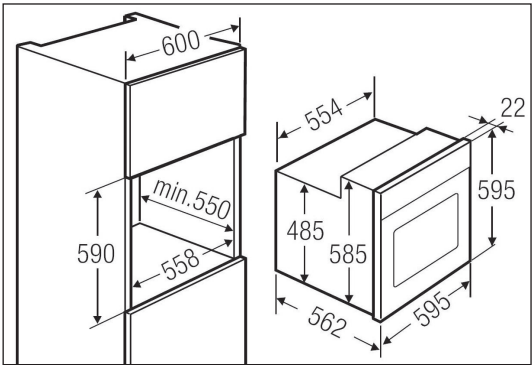The appliance must be connected to a socket connected to the power grid.

Model EEB6550.8

Total power:	at 230 V: 3.6 Kw
	at 235 V: 3.7 Kw
Voltage:	230-240 V, 50 Hz
Fuse:	16 A

Modelo EEBK6550.8

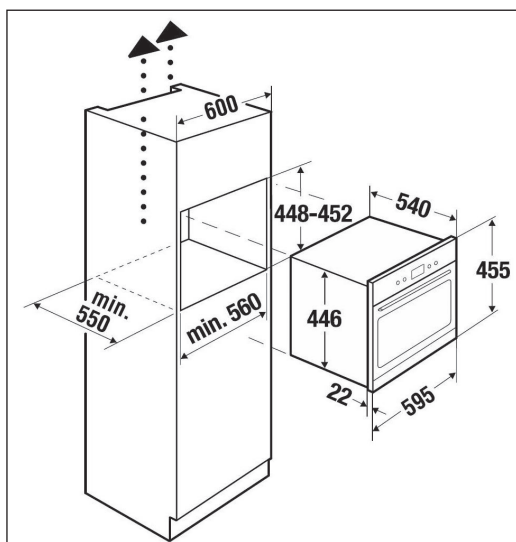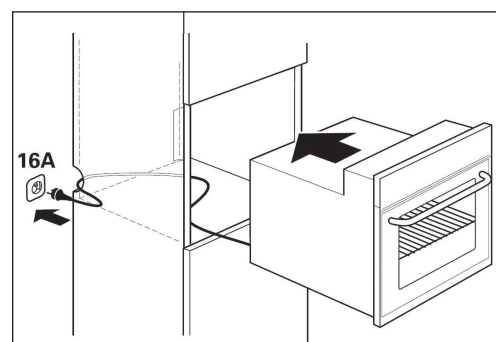|	
Total power:	at 230 V: 3.2 Kw
Voltage:	220-240 V, 50 Hz
Fuse:	16 A

Measurements for assembly

Model EEB6550.8
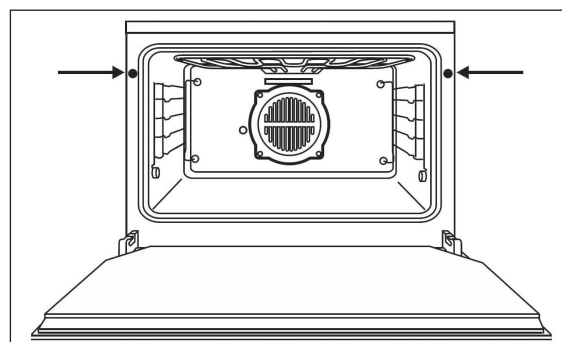
Assembly in kitchen unit

Assembly of oven in kitchen unit

– Insert the plug into the socket.

– Fully insert the oven into the cupboard unit. Take care not to trap the cable of the appliance.

Securing the oven to the kitchen unit

– Open the oven door. With the screws provided secure the appliance to the unit inclining the screws from the inside to outside.

Küppersbusch

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