

Operating instructions

Comhair SG

Oven • Hob

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarise yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The product family (model number) corresponds to the first alphanumeric on the identification plate. These operating instructions apply to:

Type	Product family	Size system
BCSG	21031	55-600/55-762
BCSG60	21032	60-600/60-762
ECSG	22013	55-762
ECSG60	22014	60-600

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions.

Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal



Information about the operating instructions

- ▶ Indicates step-by-step instructions.
 - Describes how the appliance reacts to the steps taken.
- Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be undertaken by children without supervision.

- If an appliance is not equipped with a mains cable and a plug or other means for disconnecting from the mains with a contact opening on each pole complying with the conditions of overvoltage category III for full isolation, an isolating device must be incorporated into the permanently installed electrical installation in accordance with the installation regulations.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- **READ THE IMPORTANT SAFETY PRECAUTIONS CAREFULLY AND RETAIN FOR FUTURE USE.**
- **WARNING:** The appliance and its accessible parts get hot during use. Be careful not

- to touch the heating elements. Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- **WARNING:** Accessible parts can get hot during use. Keep young children away from the appliance.
 - This appliance is intended for use in the home and similar settings such as: in staff kitchens in shops, offices and other commercial establishments; in agricultural establishments; by guests in hotels, motels and other accommodation establishments; in bed and breakfast establishments.
 - A heatable appliance drawer and its contents get hot.
 - Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door as they could scratch the surface. This can destroy the glass.
 - For appliances with pyrolytic self-cleaning: Excessive soiling and any and all accessories (tableware, baking trays, runners, shelf guides) must be removed before carrying out pyrolytic self-cleaning.
 - Under no circumstances use a steam cleaner to clean the appliance.
 - **WARNING:** Before replacing the light bulb, ensure the appliance is switched off and disconnected from the mains power supply to avoid possible electric shock.
 - To avoid overheating, the appliance must not be installed behind a decor door.
 - This appliance is not intended for use in vehicles or on board ships or aircraft or in rooms where there are special conditions such as, for instance, a corrosive or explosive atmosphere (dust, steam or gas) or condensing moisture.
 - **WARNING:** Never heat food or liquids in sealed containers such as cans or bottles as they are liable to explode due to overpressure.
 - See the «Accessories» section for the proper use of insertable parts.
 - **WARNING:** It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and

then carefully smother the flames with, for example, a lid or a fire blanket.

- **WARNING:** Never store objects on the hob due to the risk of fire.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the electricity supply in accordance with the separate installation instructions. Have a qualified fitter/ electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper, etc.
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the «Service & Support» section. Please contact our Customer Services if necessary.
- Use original spare parts only.

- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please therefore follow the precautions given in these operating instructions.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space or the heatable appliance drawer. Do not store food or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or the heatable appliance drawer.
- For appliances with grill: Leave the appliance door closed when grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also gets hot.
- Steam and/or hot air may escape from the cooking space when the appliance door is opened.
- The appliance will remain hot for some time after it is switched off and will only cool down slowly to room temperature. Allow sufficient time for the appliance to cool down before, for instance, cleaning it.

1 Safety precautions

- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (brandy, whisky, schnapps, etc.) over hot food. Danger of explosion!
- Do not leave the appliance unattended when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, it can pose a fire hazard.
- If you notice smoke possibly coming from the appliance itself or from inside the cooking space, keep the appliance door closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance, make sure no water gets inside it. Use a moderately damp cloth. Do not spray the outside or the inside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Do not leave the hotplates switched on at a high power level for any length of time without any cookware as this can damage them.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For hobs: A hob guard can be fitted to protect small children. Hob guards are available from specialist retailers.

Caution: Risk to life!

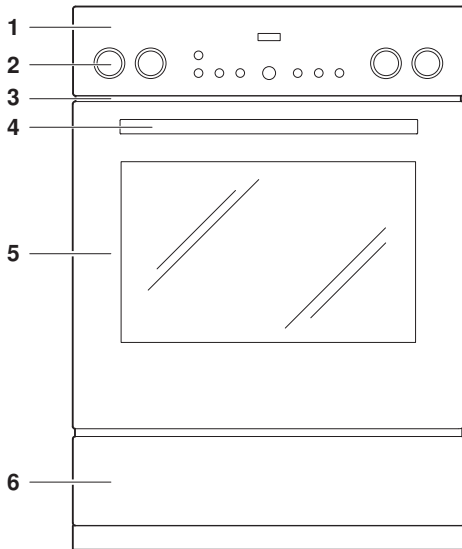
- Danger of suffocation! Keep packaging material, e.g. plastic film and polystyrene, away from children. Packaging material can be dangerous for children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- For appliances with visible bottom heating element: Do not place any objects directly on the bottom heating element.

2 Appliance description

2.1 Construction



- 1 Operating and display elements
- 2 Dials
- 3 Ventilation opening
- 4 Door handle
- 5 Appliance door
- 6 Appliance drawer/Heatable appliance drawer *

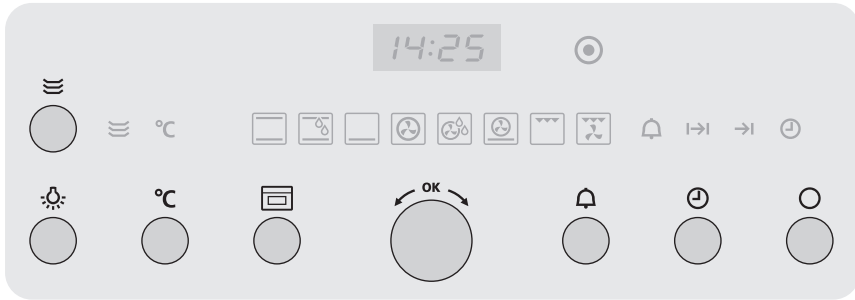
* Depending on model



The dials are retractable. The dial can only be retracted in the «0» position.

- ▶ Press the middle of the dial in order to extend or retract it.

2.2 Operating and display elements



Digital displays



Temperature



Time

Operating time

Switch-off time

Timer

Operating mode symbols



Top/Bottom heat



Top/Bottom heat humid



Bottom heat



Hot air



Hot air humid



PizzaPlus



Grill



Grill-forced convection

Symbols



Heatable appliance drawer *



Cooking space temperature



Timer



Operating time



Switch-off time



Time



Indicator light

Buttons



Heatable appliance drawer *



Illumination



Cooking space temperature



Operating mode



Adjusting knob



Timer



Time
Operating time
Switch-off time



Off

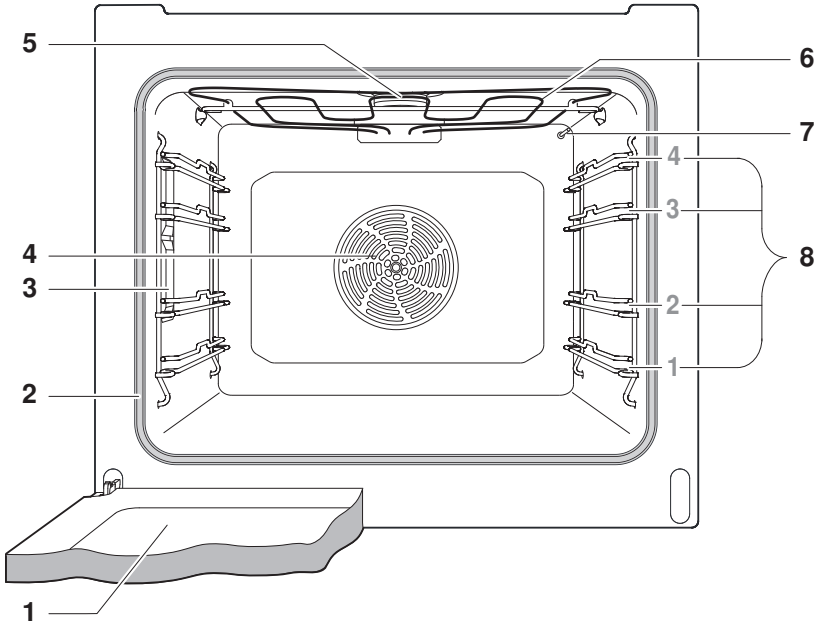
* Depending on model

2.3 Cooking space



Using protective inserts or aluminium foil can damage the appliance!

Do not place any protective insert or aluminium foil on the floor of the cooking space.



- | | | | |
|---|----------------|---|----------------------------------|
| 1 | Appliance door | 5 | Cooking space ventilation |
| 2 | Door seal | 6 | Grill/Top heat |
| 3 | Illumination | 7 | Cooking space temperature sensor |
| 4 | Hot air fan | 8 | Levels (labelled) |



The bottom heating element is beneath the cooking space floor.

2.4 Accessories



Incorrect handling can cause damage!

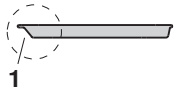
Do not use knives or cutting wheels on the accessories.

TopClean baking tray

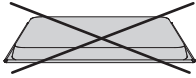


- Baking tin for flans and biscuits
- Use together with the wire shelf as a drip tray
- If not fully covered, its shape can become distorted during baking. This is normal. It will go back to its original form as it cools down.

3 Operating the appliance

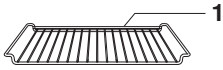


- ▶ Ensure that the «sloped» side **1** of the baking tray is to the back of the cooking space.



- ▶ Only use the normal way round – not upside down.

Wire shelf



- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- ▶ Ensure that the cross strut **1** is to the back of the cooking space. It enables the food to be removed safely from the cooking space.



- Serves as a cooling rack

Special accessories






Place any accessories not included in the scope of delivery on the wire shelf.

- ▶ Special accessories can be found at: www.vzug.com

3 Operating the appliance



3.1 Operating the appliance using the buttons

The operating mode, the Cooking space temperature, the operating time, the switch-off time and various other functions can be selected by pressing the appropriate button – when the appliance is switched off – once or more.

- The symbol for the function selected illuminates or flashes.
- A suggestion flashes in the corresponding display.
- Turn the  adjusting knob to change the setting.
- Press the  adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.
- Other settings or changes can be made at any time.
- Press the  button to switch off the appliance.

3.2 Before using for the first time

Before operating the newly installed appliance for the first time, the following steps should be taken:


- ▶ Remove all packaging and transport materials from out of the cooking space.
- ▶ Clean the cooking space and the accessories.
- ▶ If  flashes in the display, turn the  adjusting knob to set the time.



Turn it to set the hours and the minutes.

Press the  adjusting knob to toggle between hours and minutes.

Press the  adjusting knob to confirm the setting.


- ▶ Heat the empty cooking space (without wire shelves, baking trays, etc.) using the  operating mode at the maximum cooking space temperature for about 1 hour.
- ▶ If your appliance comes with hotplates, heat each hotplate individually (without cookware) at full power for 5 minutes.












There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.

See separate operating instructions on using a glass ceramic hob for the first time and its operation and follow the instructions given.



3.3 To select the operating mode

- ▶ Press the  button repeatedly until the desired operating mode flashes.
 - The recommended temperature flashes in the display.
 - The operating mode symbol and $^{\circ}\text{C}$ flash.


Operating modes

Press the  button	Operating mode	
1×		Top/Bottom heat
2×		Top/Bottom heat humid
3×		Bottom heat
4×		Hot air
5×		Hot air humid
6×		PizzaPlus
7×		Grill
8×		Grill-forced convection


3.4 Selecting the cooking space temperature

- ▶ Turn the  adjusting knob to set the desired temperature.
- ▶ Press the  adjusting knob to confirm.
 - The appliance starts.




In the , , , , ,  and  operating modes, a single acoustic signal is emitted when the set cooking space temperature is reached.



3.5 Checking and changing the cooking space temperature

- ▶ Press the $^{\circ}\text{C}$ button.
 - The cooking space temperature set flashes in the display.
 - The $^{\circ}\text{C}$ symbol flashes.
- ▶ Turn the  adjusting knob to change the cooking space temperature.

3.6 Changing the operating mode

- ▶ Press the  button repeatedly until the desired operating mode is displayed.

3.7 Switching off

- ▶ Press the  button.
 - A short acoustic signal is emitted.
 - The operating mode symbol and  go out.



When the symbols are no longer illuminated, the appliance is off.

The cooling fan can continue to run.

Removing food from cooking space



Risk of burns!













hot air may escape from the cooking space when the appliance door is opened. The accessories get hot. Use protective gloves or oven cloths.

- ▶ Take the food out of the cooking space when done.
- ▶ To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

4 User settings

4.1 Adjusting user settings

You can adjust all the settings analogous to the following example.

- ▶ With the appliance switched off, hold the  adjusting knob depressed until
 -  appears in the display.
- ▶ Press the  adjusting knob to confirm.
 -  appears in the display for «Childproof lock off».
- ▶ Turn the  adjusting knob to select the setting to be changed.
- ▶ Select the desired user setting and press the  adjusting knob to confirm.
 - For example,  flashes in the display for «Acoustic signal high».
- ▶ Turn the  adjusting knob to change the display to  for «Acoustic signal off».
- ▶ Press the  adjusting knob to confirm the setting.
- ▶ Turn the  adjusting knob to move to the next setting should you wish to change any other settings.
- ▶ Press the  button to end the user settings menu.



The settings are retained in the event of a power failure.



Possible settings


Childproof lock	E-: 0	off *
	E-: 1	on
Time display	Eh: 1	visible *
	Eh: 0	invisible
Acoustic signal	ES: 2	high *
	ES: 1	low
	ES: 0	off
Temperature unit	Et: C	°C *
	Et: F	°F
Time format	EH:24	24 h *
	EH:12	12 h
Factory settings	Er: 0	no change
	Er: 1	restore

* Factory setting




4.2 Childproof lock

The childproof lock is to prevent the appliance from being accidentally switched on.




If the  or  button is pressed when the childproof lock is activated

- a double acoustic signal is emitted
- nothing happens when the button is pressed
-  appears in the display.

Operating the appliance with the childproof lock activated

- ▶ Hold the  button depressed and press the  or  button.
 - The childproof lock is overridden.
 - The appliance can now be operated as normal.
 - The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.




The ,  and  buttons can be used irrespective of whether the childproof lock is activated or not.

4.3 Time display

If «invisible» is selected, the displays are not illuminated when the appliance is off. The time is visible when the appliance is on.



To reduce power consumption to a minimum, select , «Time display invisible», in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

4.4 Time format

The time can be displayed in the European 24-hour time format or the US 12-hour format (a.m./p.m.).

4.5 Acoustic signal

The acoustic signal can be set at one of two levels of loudness or can be completely switched off.

- high: maximum loudness
- low: reduced loudness
- off: acoustic signal is switched off



An acoustic signal is emitted in the event of a malfunction even if the setting is set to «off».

A short acoustic signal is emitted when the appliance is switched off even if the setting is set to «off» (safety function).

4.6 Temperature unit

The temperature can be displayed in «°C» or «°F».

- °C: Degrees Celsius
- °F: Degrees Fahrenheit

4.7 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

5 Time functions

5.1 Available time functions

The following time functions are available:

- Time
- Timer
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance











When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.

If the **EH:12** time format has been selected, the display is not dimmed.

5.2 Setting and changing the time






The time cannot be changed if the appliance is in operation or if a delayed start has been set.

- ▶ Press the  button.
 - The hour flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button or the  adjusting knob.
 - The minutes flash in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the minutes.
- ▶ Press the  adjusting knob to confirm the settings.

5.3 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.

Setting

- ▶ Press the  button.
 - **0'00** flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the duration.

The timer can be set for:



- up to 10 minutes in 10-second intervals, e.g. **9'50** = 9 mins. and 50 secs.
- over 10 minutes in 1-minute intervals, e.g. **1h 12** = 1 hr. and 12 mins.

The maximum timer duration that can be set is 9 hrs. and 59 mins.





Press the  button once to reset the timer duration to **0'00**.

Starting




- ▶ Press the  adjusting knob to start the timer.
 - The countdown to the time remaining is visible in the display.
 - The  symbol illuminates.

Set duration finished





When the set duration is up

- a sequence of 5 short acoustic signals is repeated for 1 minute
- the  symbol flashes.
- ▶ Press the  button to switch off the acoustic signal.

Checking and changing

- ▶ Press the  button.
 - The countdown to the time remaining flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to change the duration of the timer.







Switching off before time

- ▶ Press the  button 2x.
 -  flashes in the display.
 - The  symbol flashes.
- ▶ Press the  adjusting knob to confirm.




5.4 Operating time

The operating mode selected ends automatically when the operating time is up.

Setting

- ▶ Select the desired and cooking space temperature operating mode.
- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Press the  button.
 -  flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the operating time (max. 9 hrs. 59 mins.).
- ▶ Press the  adjusting knob to confirm.
 - The countdown to the time remaining is visible in the display.
 - The  symbol illuminates.

Checking and changing



- ▶ Press the  button.
 - The countdown to the time remaining flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to change the operating time.

Switching off before time

- ▶ Press the  button.

Operating time finished


When the set duration is up

- the operating mode selected ends automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- flashes in the display 
- the symbol flashes. 
- the settings remain for 3 minutes.

Extending the operating time

- ▶ Turn the  adjusting knob within 3 minutes to select a new duration.

Switching off

- ▶ Press the  button.
 - The settings are cleared.
 - The residual heat appears in the display.

5.5 Delayed start


The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set.

The appliance switches automatically on and off again at the desired times.








Perishables should not be kept unrefrigerated.





Before setting operating time and switch-off time

- ▶ Place the food in the cooking space.
- ▶ Select the desired and cooking space temperature operating mode.
- ▶ Do not press the  adjusting knob to confirm, otherwise the appliance will start without a delayed start.
- ▶ Set the operating time and switch-off time as described below.

Setting the operating time


- ▶ Press the  button.
 -  flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).
- ▶ Do not press the  adjusting knob to confirm, but instead set the switch-off time as described below.



Setting the switch-off time

- ▶ Press the  button again.
 - The switch-off time – without a delayed start – e.g.  flashes in the display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the switch-off time.




The switch-off time can be delayed by a maximum of 23 hrs. and 59 mins.



If the  time format has been selected, the switch-off time can be delayed by a maximum of 11 hrs. and 59 mins.


- ▶ Press the  adjusting knob to confirm.
 - The time appears in the display.
 - The  symbol illuminates.
 - The operating mode selected remains switched off until the automatic start.

Example

- ▶ Select the  operating mode and 180 °C.
- ▶ At 8:00, set an operating time of 1 hr. and 15 mins.
- ▶ Set the switch-off time to 11:30.
 - The appliance will automatically switch on at 10:15 and off again at 11:30.

Checking and changing the parameters

- ▶ Press the  button 1x.
 - The operating time is visible for 3 seconds.
- ▶ Press the  button 2x.
 - The switch-off time flashes and can be changed.



 The operating time, the operating mode and the cooking space temperature cannot be changed.

Switching off before time


- ▶ Press the  button.

Operating time finished


When the operating time is up

- the operating mode selected ends automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- flashes in the display 
- the symbol flashes 
- the settings remain for 3 minutes.

Extending the operating time

- ▶ Turn the  adjusting knob within 3 minutes of the operating time being up to select a new duration.


Switching off


- ▶ Press the  button.
 - The settings are cleared.
 - The residual heat appears in the display.

6 Operating modes

6.1 Overview of operating modes

All operating modes along with Fast heating are described below.

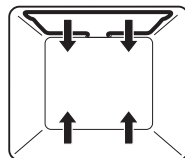
- ▶ Place tins, moulds, etc. on the wire shelf.
- ▶ Ensure that the «sloped» side of the baking tray is facing the back of the cooking space.
- ▶ Press the  button once or more to select the desired operating mode.

 Follow the advice in 'Tips and tricks' and in the separate 'Tips on settings'.

6.2 Top/Bottom heat



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the top and bottom heating elements.

Uses

- Classic operating mode for cooking and baking on one level
- Cakes, biscuits, bread and roasts

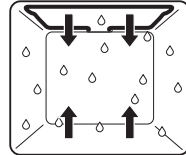


Use a dark enamelled tray or a black tray or tin for crispy results.

6.3 Top/Bottom heat humid



Temperature range	30–280 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the top and bottom heating elements. The steam produced is largely retained in the cooking space. The food retains its moisture.

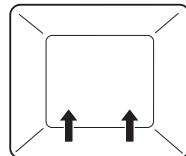
Uses

- Bread, plaited bread, roasts and gratins on one level
- Low temperature cooking

6.4 Bottom heat



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by the bottom heating element.

Uses

- Baking flan bases
- Making preserves



Use a dark enamelled tray or a black tray or tin for crispy results.

6.5 Hot air



Temperature range	30–250 °C
Recommended value	180 °C
Level	1 + 3 or 2 (or 1 + 3 + 2)




A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Uses

- Particularly suitable for baking savouries and biscuits on several levels at the same time
- Cakes, bread and roasts

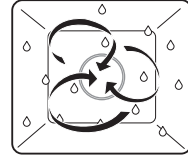


Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

6.6 Hot air humid



Temperature range	30–250 °C
Recommended value	180 °C
Level	1 + 3 or 2 (or 1 + 3 + 2)




A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. The steam produced is largely retained in the cooking space. The food retains its moisture.

Uses

- For savouries and biscuits on two levels at the same time
- For yeast pastries and bread on two levels at the same time
- Gratins and baked dishes

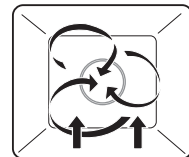


Select a lower temperature (reduce by approximately 20 °C) than for  as the heat transfer is more efficient.

6.7 PizzaPlus



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 (or 1)



The cooking space is heated by hot air and bottom heat. The base of the food is baked particularly intensively.

Use

- Pizza
- Flans and quiches

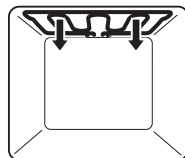


Use a dark enamelled tray or a black tray or tin without baking paper for very crispy results.

6.8 Grill



Temperature range	30–280 °C
Recommended value	250 °C
Level	3 or 4



The cooking space is heated by the grill element.

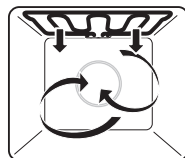
Use

- Flat food for grilling, e.g. steaks, chops, chicken parts, fish and sausages
- Gratinating
- Toast
- ▶ Place the food to be grilled directly on the wire shelf.
- ▶ Line the baking tray with aluminium foil and then place it underneath the wire shelf.

6.9 Grill-forced convection



Temperature range	30–250 °C
Recommended value	200 °C
Level	2 or 3



The cooking space is heated by the grill element. The hot air fan distributes the air evenly in the cooking space.


Use

- Particularly suitable for a whole chicken
- Large, bulky food for grilling
- Gratins and baked dishes
- ▶ Put food for grilling in a porcelain or glass dish or directly on the wire shelf.
- ▶ Line the baking tray with aluminium foil and then place it underneath the wire shelf.

6.10 Fast heating

Fast heating can be used to shorten the preheating time. Fast heating can be used with the following operating modes:



- ▶ Select the desired operating mode and cooking space temperature.
- ▶ Hold the **OK** adjusting knob depressed until
 - a single acoustic signal is emitted
 -  flashes in the display.

A single acoustic signal is emitted when the set cooking space temperature is reached.

7 Tips and tricks





7.1 Baking and roasting

Result	Solution
<ul style="list-style-type: none"> The baking or roast looks good on the outside but is still doughy or raw on the inside. 	<ul style="list-style-type: none"> Next time, set a lower temperature and extend the operating time. Check that the settings used correspond to those recommended in «Tips on settings».

7.2 Cakes

Result	Solution
<ul style="list-style-type: none"> The cake collapses. 	<ul style="list-style-type: none"> Check the settings with those given in the separate «Tips on settings». Next time, set a lower cooking space temperature and lengthen the operating time. Stir the cake mixture well. When finished, bake immediately. For whisked sponges, beat the egg yolks/egg whites to a foam a little longer and then carefully fold into the mixture. When finished, bake immediately. Follow the instructions on how much baking powder to add.





7.3 Uneven browning

Result	Solution
<ul style="list-style-type: none"> The baking has browned unevenly. 	<ul style="list-style-type: none"> Next time, set a lower cooking space temperature and adjust the operating time. If using ,  or , check that the levels selected are as recommended in the separate 'Tips on settings'. Select  if baking on one level. Do not push baking tins or large, bulky foodstuff right to the back of the cooking space.
<ul style="list-style-type: none"> The baking has come out lighter on one baking tray than on the other. 	<ul style="list-style-type: none"> Check the settings with those given in the separate 'Tips on settings'.




Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

7.4 Saving energy

The  and  operating modes consume less energy than the  and  operating modes.

- ▶ Avoid opening the appliance door frequently.
- ▶ Only switch the illumination on when needed.
- ▶ Use residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off 5–10 minutes before the end of the cooking time. Exceptions: soufflé, sponge, choux pastry and puff pastry.
- ▶ Minimize preheating.
- ▶ Only preheat the cooking space if the baking results depend on it.



You can reduce the power consumption to a minimum by selecting , «Time display invisible», in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.


8 Heatable appliance drawer option



Unauthorized storage of materials creates a fire hazard!

Do not store any foodstuffs or combustible or flammable materials in the heatable appliance drawer.

The heatable appliance drawer can be used to preheat the tableware or to briefly keep covered food warm.

- ▶ Press the  button to switch the heatable appliance drawer on and off.
- ▶ Preheat the tableware for about 1 hour.



The heatable appliance drawer switches off automatically after 12 hours.

9 Care and maintenance



Risk of burns from hot surfaces!

Allow the appliance and the accessories to cool down before cleaning.

Incorrect handling can result in damage to the appliance!

Do not use any abrasive or caustic cleaning agents, metal scrapers that are sharp or scratch, steel wool, abrasive scouring pads, etc. Such products will damage the surface. Glass surfaces that are scratched can crack.

Never use a steam cleaner to clean the appliance.

9.1 Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines.
- ▶ Wipe dry with a soft cloth.

System/warming/heatable appliance drawer

The drawer can be removed for ease of cleaning.

- ▶ Pull out the drawer as far as the stopper will allow, lift slightly and remove from the front.

9.2 Cleaning the door seal

- ▶ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent.
- ▶ Wipe dry with a soft cloth.

Removing the door seal

- ▶ Pull the seal slightly out at the corners and unhook.

9.3 Cleaning the appliance door

- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid.
- ▶ Dry with a soft cloth.

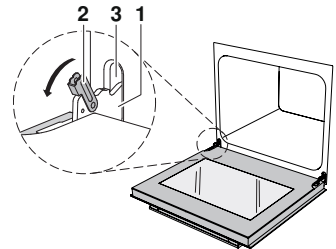
Removing the appliance door



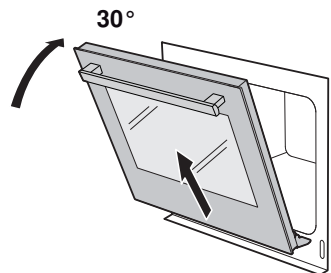
Risk of injury from moving parts!

Be careful not to put fingers in the door hinges. The appliance door is heavy. When removing and reassembling the appliance door, hold it firmly at the sides with both hands.

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clips **2** on both door hinges **1** forward.



- ▶ Close the appliance door as far as its at-rest position (about 30°).
- ▶ Lift the appliance door out at an angle.



Reassembling the appliance door

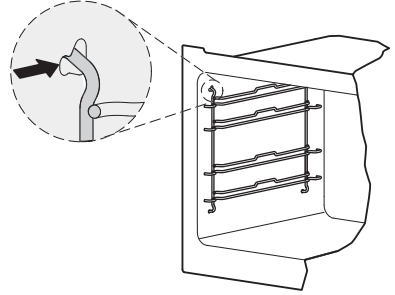
- ▶ From the front, push both hinges **1** into the opening **3**.
- ▶ Open the appliance door as far as it will go and close back the clips **2**.

9.4 Cleaning the accessories and shelf guides

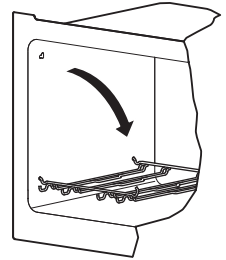
- The wire shelf and shelf guides can be cleaned in the dishwasher.
- The baking tray can be cleaned in the dishwasher; however, this will affect its non-stick properties.

Removing and reassembling the shelf guides

- ▶ Push the shelf guides at the top backwards and take out of the opening.



- ▶ Swing the shelf guide into the middle of the cooking space and remove from the opening at the bottom.
- ▶ Put back in reverse order.



Removing grill/top heat safety guard

- ▶ Hold both sides and pull forwards.

9.5 Cleaning the cooking space



Damage to the appliance from incorrect treatment!

Do not bend the temperature sensor or heating elements.
Do not scour the surface. Scouring will damage the surface.

- ▶ Remove any soiling from the cooking space while still hand warm using a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.

9.6 Replacing the halogen light bulb



WARNING: Risk of electric shock!

Disconnect the appliance from the mains power supply before replacing the halogen light bulb.

Risk of burns from hot surfaces!

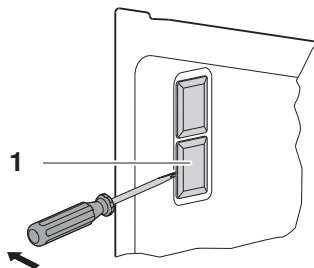
Allow the halogen light bulb and the appliance to cool down before replacing the halogen light bulb.



It is recommended to replace both halogen lights at the same time, even if one is still functioning.

10 Trouble-shooting

- ▶ Remove the left shelf guide.
- ▶ Place the screw driver along the middle of the edge of the glass and carefully remove the glass light cover **1** from its fixture.
- ▶ Take out the defective halogen light bulb.
- ▶ Carefully fit the new halogen light bulb.



Do not touch the halogen light bulb with bare hands. Instead, use a fine, dry, grease-free cloth.

- ▶ Press the glass light cover **1** back into its fixture.
- ▶ Repeat the same process to replace the second halogen light.
- ▶ Replace the shelf guides.
- ▶ Switch the power supply back on.

10 Trouble-shooting

10.1 Procedure

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.

Before calling Customer Services:

- ▶ Please note down the serial number (FN) (see 'Technical data' for the identification plate) and the error message in full, e.g. **F xx**.

10.2 What to do if ...

... the appliance is not working

Possible cause	Solution
▪ A household fuse or circuit breaker has tripped.	<ul style="list-style-type: none">▶ Set all the dials to «0».▶ Change the fuse.▶ Reset the circuit breaker.
▪ The fuse or circuit breaker keeps blowing.	<ul style="list-style-type: none">▶ Call Customer Services.
▪ An interruption in the mains power supply.	<ul style="list-style-type: none">▶ Check the mains power supply.

... just the illumination is not working

Possible cause	Solution
▪ The halogen light is defective.	<ul style="list-style-type: none">▶ Switch off the oven and set all the dials to «0».▶ Disconnect the appliance from the electricity supply.▶ Replace the halogen light bulb.

... when grilling, thick smoke is given off

Possible cause	Solution
<ul style="list-style-type: none"> ▪ The food is too near to the heating elements. 	<ul style="list-style-type: none"> ▶ Check that the level selected is as recommended in the separate 'Tips on settings'.
<ul style="list-style-type: none"> ▪ The cooking space temperature is too high. 	<ul style="list-style-type: none"> ▶ Reduce the cooking space temperature.

... there is a change in the noise of the fan

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Ventilation of cooking space and cooling-down of appliance occur as required. 	<p>This is normal and reduces the energy consumption.</p>


... in the display appears

--- --

Possible cause	Solution
<ul style="list-style-type: none"> ▪ The childproof lock is activated. 	<ul style="list-style-type: none"> ▶ See the 'User settings' for how to operate the appliance with the childproof lock activated. ▶ Switch off the childproof lock.


... the following displays flash alternately

F xx and E xx

Possible cause	Solution
<ul style="list-style-type: none"> ▪ Various situations can lead to this error message. 	<ul style="list-style-type: none"> ▶ Cancel the error message by pressing the  button. ▶ Disconnect the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error appears again, note down the error message in full along with the serial number (FN; see identification plate). ▶ Disconnect the power supply. ▶ Call Customer Services.

... the following displays flash alternately

U xx and E xx

Possible cause	Solution
<ul style="list-style-type: none"> ▪ An interruption in the power supply. 	<ul style="list-style-type: none"> ▶ Cancel the error message by pressing the  button. ▶ Disconnect the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error appears again, note down the error message in full along with the serial number (FN; see identification plate). ▶ Disconnect the power supply. ▶ Call Customer Services.

... the display is dark

Possible cause	Solution
<ul style="list-style-type: none"> User setting «Time display in-visible» selected. 	<ul style="list-style-type: none"> Select user setting «Time display visible» (see 'User settings').





10.3 After a power failure



The user settings remain unchanged.

After a power failure

- flashes in the display **12:00**
- the ⌚ symbol flashes.

- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob to set the minutes.
- ▶ Press the  adjusting knob to confirm.

11 Hob



Never switch the hotplates on, especially at a high power level, without any cookware as overheating can damage them.

Do not stand cold cookware on hot hotplates as the large difference in temperature could damage them.

Under no circumstances attempt to cool hot hotplates down as this could otherwise damage them.

Depending on the model, the hob comes with a glass ceramic hob or with hotplates. For the glass ceramic hob, please observe the relevant operating instructions.

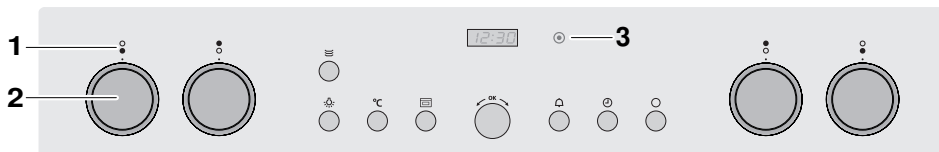


A hob guard can be fitted to protect small children. Hob guards are available from specialist retailers.

11.1 Operating and display elements

Control panel

The number, type and layout of the elements depend on the model and its features.



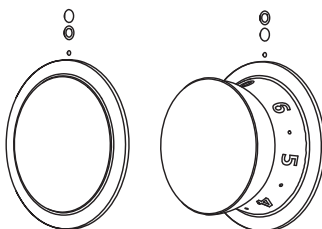
1 Cooking zone indicator lights front/back

2 Retractable dials

3 Power indicator light is illuminated: at least one cooking zone is switched on

Dials

The numbers for the different power levels are located on the retractable dials and are visible when extended.



- ▶ To extend the dial, press it in the middle.
- ▶ To retract the dial, first set it to «0» and then press it in the middle.

11.2 Cookware

Suitable cookware

Cookware should have a stable bottom. When heated, the base of the cookware must lie flat on the surface of the cooking zone.

Cookware made of metal is more suitable than that made of glass or ceramic as with metal the heat is distributed evenly quicker.

Cookware bases made of aluminium or aluminium alloys can leave stubborn abrasion marks on the glass ceramic surface that are very difficult to remove.

Energy-efficient cooking

Note the following for maximum energy efficiency and even heat distribution:

- The base of the cookware must be clean, dry and smooth.
- The diameter of the base of the cookware should correspond to the diameter of the cooking zone.
- Centre the cookware in the middle of the cooking zone.
- Use a well-fitting lid.
- Match the diameter of the cookware to the quantity of food to be cooked.

11.3 Operating the appliance

The individual cooking zones are all operated in the same way.

Selecting a cooking zone

- ▶ If the dials are retracted, press in the middle of the dial of the desired cooking zone.
 - The dial springs out.
- ▶ Set the dial to the desired power level.
 - The power indicator light illuminates.



For normal cooking zones, the dial can be turned past the «0» power level in both directions.

For dual ring cooking/frying zones, the dial has an end stop. It can only be turned in a clockwise direction and back in an anti-clockwise direction.

- ▶ To switch on the outer cooking zone of a dual ring cooking/frying zone, first turn the dial all the way round and then set to the desired power level.

Overview of power levels

Power level	Cooking method	Use
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2	Swelling	Rice
3	Simmering, reducing, steaming	Vegetables, potatoes, sauces, fruit, fish
4	Simmering, braising	Pasta, soup, braised meat
5	Gentle frying	Rösti (hash browns), omelettes, breaded fried foods, sausages
6	Frying, deep frying, fast heating	Meat, chips, boiling water

Switching a cooking zone off

- ▶ Set the dial for the desired cooking zone to power level «0».
 - If the other cooking zones are switched off, the in-operation indicator light goes out.
 - The dial can now be retracted.

11.4 Care and maintenance

 **Risk of burns! Allow the appliance to cool down before cleaning.**

Always clean the hotplates after use. This prevents food residue from burning on. Dried-on or burned-on food residue is harder to clean off.

- ▶ Use a soft cloth or sponge with water to clean everyday soiling.
- ▶ Dry hotplates with a soft cloth.



Use of a protective care agent is recommended.

Over time, the strong heat will cause the stainless steel ring around the hotplates to become discoloured, turning yellow. Discolouration is normal and cannot be removed by cleaning.

12 Accessories and spare parts

Please give product family of the appliance and exact description of the accessory or spare part when ordering parts.

12.1 Accessories

Baking tray



Wire shelf



Tips on settings



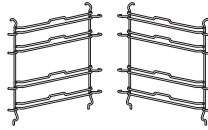
12.2 Special accessories

For information see:

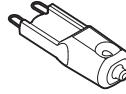
www.vzug.com

12.3 Spare parts

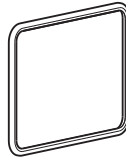
Shelf guides
left/right



Halogen light bulb



Door seal



The halogen light bulb is also available from specialist retailers.

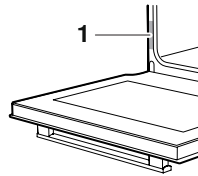
13 Technical data

External dimensions



- ▶ See installation instructions

Electrical connection

- ▶ See identification plate 1



13.1 Note for testing institutes

The energy efficiency class according to EN 50304 / EN 60350 is determined using the  and  operating modes.

Placing thermocouples between the appliance door and the seal can cause lack of leak-tightness and thus measuring errors.

The usable volume within the meaning of EN 50304 / EN 60350 is obtained with the shelf guides disassembled.

13.2 Temperature measurement

The temperature inside the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements can be imprecise and are not suitable for checking the accuracy of the temperature.

13.3 Product fiche

In accordance with EU Regulation No.: 66/2014		
Brand	–	V-ZUG Ltd
Type of appliance	–	Oven Hob
Model designation	–	BCSG ECSG
Mass of MS 55 appliance	kg	47
Mass of EURO 60 appliance	kg	47
Number of cavities	–	1
Heat source per cavity	–	Electricity
Volume per cavity	l	55
Energy consumption in conventional mode ¹⁾	kWh/cycle	0.93
Energy consumption in hot air / forced convection mode ²⁾	kWh/cycle	0.79
Energy Efficiency Index per cavity ³⁾	–	105.5
Measurement and calculation methods used	–	IEC 60350

1) Required to heat a standardized load per cavity

2) Required to heat a standardized load per cavity

3) Measurement methods: see EU Regulation No. 66/2014, Annex II, Chpt. 1

Saving energy while cooking

- ▶ Avoid opening the appliance door frequently.
- ▶ For gratins, use the residual heat: for cooking times over 30 minutes, switch the appliance off 5–10 minutes before the end of the operating time.
- ▶ Minimize preheating.
- ▶ Only preheat the cooking space if the cooking or baking results depend on it.

13.4 Automatic energy-saving stand-by

The appliance is equipped with automatic energy-saving stand-by to avoid consuming energy unnecessarily.



To reduce power consumption to a minimum, select **Eh: 0**, «Time display invisible», in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

14 Disposal

14.1 Packaging



Never allow children to play with packaging material due to the danger of injury or suffocation. Store the packaging material in a safe location or dispose of it in an environmentally-friendly way.


14.2 Safety

Render the appliance unusable to prevent accidents caused by improper use (e.g. through children playing):

- ▶ Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician. Then cut the mains cable off flush with the appliance.

14.3 Disposal



-  The «crossed out wheeled bin» symbol requires the separate collection of waste electrical and electronic equipment (WEEE). Such equipment can contain hazardous, environmentally harmful materials.
- These appliances are to be handed over to a designated collection point for the recycling of electrical and electronic equipment and must not be disposed of with unsorted household waste. And in this way, you will be helping to protect resources and the environment.
- For more information, please contact the local authorities.

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16 Notes

17 Service & Support



The «Trouble-shooting» section gives you valuable tips on how to deal with minor malfunctions yourself, saving you the time and trouble of calling out a service technician and any cost that goes along with it.

Information on the V-ZUG warranty can be found at www.vzug.com →Service →Warranty information. Please read this information carefully.

Please register your V-ZUG appliance immediately:

- online at www.vzug.com →Service →Online warranty registration or
- using the enclosed registration card.

This will allow you to take advantage of the best possible support in the event of a fault in the appliance during the guarantee period. You will require the serial number (FN) and appliance designation to register your appliance. You will find them on the identification plate of your appliance.

My appliance information:

FN: _____ **Appliance:** _____

Please have this appliance information to hand when contacting V-ZUG. Thank you.

- ▶ Open the appliance door.
 - The identification plate is located on the left-side panel.

Your repair order

Call the free service number 0800 850 850 to contact your nearest V-ZUG service centre. You can arrange an on-site visit by us by phone if you wish.





General queries, accessories and service agreement

V-ZUG will be happy to help you with any general administrative or technical queries, to accept your orders for accessories and spare parts and to inform you about our progressive service agreements. You can contact us by calling tel. +41 58 767 67 67 or by going to our website at www.vzug.com.



Quick instructions

Please first read the safety precautions in the operating instructions!

Setting the time

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button again.
- ▶ Turn the  adjusting knob to set the minutes.



To select the operating mode

- ▶ Press the  button repeatedly until the desired operating mode appears.
- ▶ Turn the  adjusting knob to set the cooking space temperature.

Switching the appliance off

- ▶ Press the  button.

Setting the timer

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the timer duration.



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