

Cooking Functions Guide



CircoTherm® - forced air system ideal for cooking on 3 levels (shelves 1,3,4). This operates at lower temperatures which keeps your oven cleaner because there is less spitting and soiling.



CircoTherm® Intensive - this setting uses the bottom element at the same time. It's great for items such as frozen pizzas as you can achieve a crispy base and also for pastry tarts and deep dish items.



Bread baking - provides a higher temperature for crusty golden loaves.



Defrost - circulates room temperature air around the food.



Top/bottom heat - for conventional single shelf cooking (using shelf level 2 to give centre oven temperature). Ideal for double crust pies and rich fruit cakes.



Bottom heat - ideal for casseroles, water bath cooking, baking pastry blind.



Top heat - perfect for flash browning dishes like cauliflower or macaroni cheese when you need to achieve a gratin finish.



Full surface grill - thermostatically controlled. ALWAYS GRILL WITH THE DOOR CLOSED



Centre surface grill - great for times when you only need to grill a few items. ALWAYS GRILL WITH THE DOOR CLOSED



CircoRoasting - the grill element cycles on and off alternately and the fan distributes the heat to give a rotisserie effect.



Dough proving - allows fast gentle moist rising of bread and yeast doughs.



Braising - low temperature cooking similar to using a slow cooker.



Steam setting - for use with System Steamer accessory only.



Keep warm - typically 70°C to 120°C and can be used to keep prepared food warm. Only available on B1664.



Plate warming setting - hot air is circulated at 65°C to safely warm crockery. Only available on B1664.



Rapid heat up - reduces pre-heating times when appropriate.



Oven cleaning - this is a function for use when your oven has CeramiClean® liners. It introduces additional heat to ensure the liners work more effectively.



AquaCleanse® - cleaning system which uses steam to soften grease residues.



Hot air (Ranges cookers and Pyrolytic model) - provides multi-shelf cooking.



Pyrolytic cleaning symbol - only applicable to the B4540.

Temperature Conversion Chart

Gas Mark	Electric °C	Conventional °F	CircoTherm® °C
1/4	100°	200°	100°
1/4	110°	225°	110°
1/2	130°	250°	120°
1	140°	275°	130°
2	150°	300°	140°
3	160°	325°	150°
4-5	180°-190°	350°-375°	160°
6	200°	400°	170°
7	220°	425°	180°
8	230°	450°	190°
9	250°	475°	200°

IMPORTANT NOTE:

The above conversion chart is for your guidance only. Slight variations in temperature can be expected during the cooking period. This in no way should affect the finished product.

USEFUL NUMBERS:

National Service Requests: 0870 241 3383
Spare and Accessories Request: 0870 554 3210
www.neff.co.uk



Getting Started With
Your Neff Oven



Your New Neff Oven

We are delighted you have chosen your new Neff oven and hope that you will find this handy guide useful.



There are tips about using your oven for the first time and a function guide to refer to when you need to.

Setting the Clock



After connecting to the mains the display **0:00** will blink. Press the ◀▶ button until the clockface symbol appears below the flashing **12:00**. Use the rotary button to alter to time of day. Touch the button to confirm.

Before Using the Oven for the First Time

Select CircoTherm® or Top/bottom heat function and turn to 200°C for 1 hour for the initial burnoff. Please ensure that all packaging has been removed and the accessories have been washed in warm soapy water to remove any grease.



Using the Timer

To use the minute minder press the ◀▶ button to show a ⏰ symbol. Use the rotary button to enter the time, the oven will set this time after a few seconds delay, then start counting down. An acoustic signal will sound until it is cancelled. This function will work independently of the oven so you can use it to remind you, whenever you like.

To Set the Oven for an Automatic Start/Stop Cooking Period

Select the cooking function and press the ◀▶ to show the ⏸ symbol and use the rotary button to enter the cooking duration (how long the food needs to cook for). Press the ◀▶ again to ⏸ and use the rotary button to select the end time (the time you want the food to be ready for).

CircoTherm® Roasting Chart

Meat	Oven Temp°C (CircoTherm®)	Approximate Cooking Time	Special Instructions
Beef	160°	Rare - 20 minutes per lb plus 20 minutes Medium - 25 minutes per lb plus 25 minutes Well done - 30 minutes per lb plus 30 minutes	Roast uncovered. Do not add any extra fat Dry roast tender cuts only For tougher cuts pot roast
Beef Fillet	180°	Medium rare - 12-15 minutes per lb	
Chicken	160°	25 minutes per lb plus 25 minutes	If stuffed, add weight of stuffing to the weight of the bird to calculate the time. Insert skewer between thigh and breast to ensure juices run clear
Duck & Goose	160°	25-30 minutes per lb	Roast uncovered. Pierce skin during roasting to allow fat to run off. Brush with water, sprinkle with salt
Lamb	160°	Medium - 25 minutes per lb plus 25 minutes Well done - 30 minutes per lb plus 30 minutes	Roast uncovered. If using probe insert in the meaty section, avoid contact with bone
Pheasant	170°	30-35 minutes per lb plus 30 minutes	Place bacon on breasts to prevent drying Remove bacon for the last 10 minutes to brown the top
Pork	160° Increase to 190°	30-35 minutes per lb plus 35 minutes	Rub skin with oil. Sprinkle with salt Increase temperature for the last 20 minutes Or use CircoRoasting for last 20 minutes
Turkey (unstuffed)	160°	8-12lbs same as chicken 12-20lbs 15 minutes per lb plus 15 minutes 20lbs & over 12 minutes per lb plus 12minutes	Brush with melted butter or margarine if desired. Cover with foil. Uncover for the last half hour. Insert skewer in the thickest part of the thigh to insure the juices run clear. Add stuffing to weight to determine cooking time

General Instructions: When roasting, place the meat on the wire shelf over the roasting pan – as one unit in an appropriate shelf position.

EXTRA THICK joints may take longer to cook than long thin joints. All times given above are for meats that are at room temperature. Times given above are meant as a guide only and may vary according to personal taste. All meats should be rested for 5-10 minutes before serving. This allows the juices to settle. During this time the internal temperature will increase slightly.