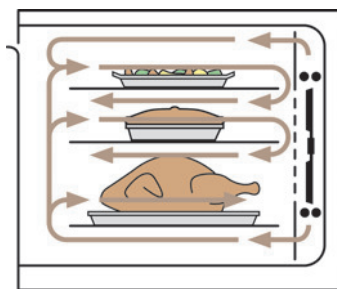


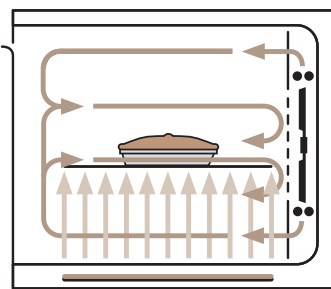
# Cooking with your Neff oven

At Neff, we believe in developing functions that really help with your cooking. We've highlighted functions in the oven section of this brochure with the same icons you'll see on your Neff oven.

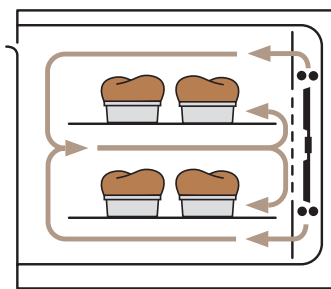
Neff ovens work on our unique CircoTherm® cooking system (explained on previous page). But they also feature other cooking functions explained below. Note: different models feature different sets of functions. See 'The Neff series oven' on p12.



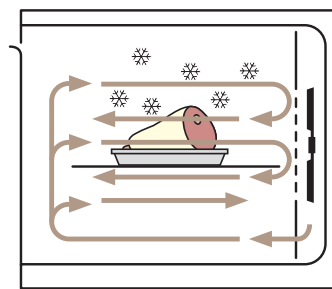
**CircoTherm®**  
A powerful fan draws air from the interior of the oven. It then heats up the air and forces it right back into the oven cavity through strategically placed shaped ducts in the rear wall. This system means the oven heats up rapidly, and needs little or no preheating.



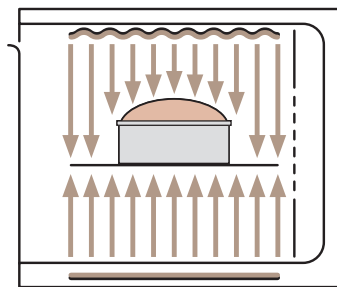
**CircoTherm® intensive**  
Uses a combination of CircoTherm® and bottom heat. This is ideal for anything that needs a crispy underside like pizzas, or speciality breads. It can also be used for one stage pastry such as lemon meringue pie, eliminating the need for blind baking.



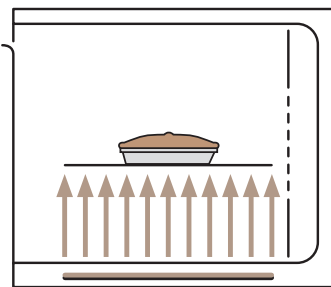
**Bread baking**  
Available on Series 4, 5 and 6 Neff ovens, the bread baking temperature varies between 180°C and 220°C. This is ideally suited to baking crusty bread with an open texture. Up to three levels of bread can be baked at the same time.



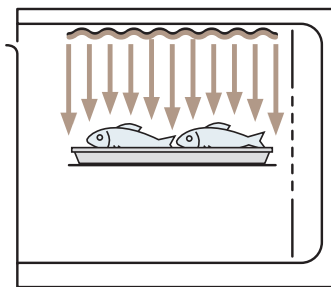
**Defrost**  
The CircoTherm® fan will circulate unheated air through the oven to speed up defrosting times. Ideal for delicate foods as well as fish and poultry.



**Top/bottom heat**  
Providing conventional cooking heat sources at the top and bottom of the oven. Heat travels to the centre of the oven by natural conduction. This is ideal for baking pastries and scones.



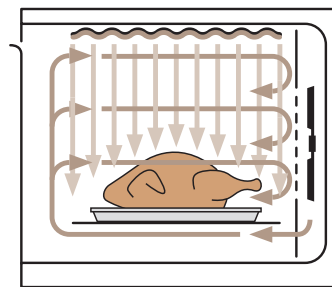
**Bottom heat**  
Providing heat from the bottom of the oven only, for more focused heat and control. This method is ideal for pizza bases and pastry cases where you need a crispy underside.



**Full surface grill**  
The grill element is situated in the oven roof. It is thermostatically controlled and will cycle on and off to maintain the required temperature.



**Centre surface grill**  
You can use just the centre section of the grill for smaller quantities.



**CircoRoasting**  
The grill element cycles on and off alternately, and the fan distributes the heat produced by the grill. This method can reduce cooking times by 35%-40% and is ideal for meats and poultry if you're after a rotisserie result.



## Other functions

**Top heat**  
Perfect for flash browning dishes like cauliflower or macaroni cheese, when you need to achieve a gratin finish. This is available on our range cookers.

**High proving**  
This function provides a warm, damp environment perfect for proving dough yeast.

**Raising**  
A setting for long, slow gentle cooking at low temperatures, typically 4 to 5 hours. Achieved by combining the top and bottom heat at 80°C, the resulting food is thoroughly cooked, tender and melts in the mouth.

**Steam setting**  
A setting specifically used in conjunction with the Neff system steamer accessory **N8642X0**. Giving you one of the healthiest cooking methods around. See p47.

**Keep warm**  
This is typically 70°C to 120°C, and can be used to keep prepared food warm without drying it out.

**Plate warming**  
Hot air is circulated at 65°C to safely warm your crockery.

**Rapid heat**  
Reduces preheating times and where necessary is ideal for making scones and cooking from frozen quicker than ever.

**Oven cleaning**  
A special setting designed to keep CeramiClean® surfaces inside the oven as clean as possible. On some models of Series 3 range, this is a manual feature, but on the Series 5 and 6 range, the setting is fully electronic. Used on a regular basis, it can keep your oven interior remarkably clean.

**AquaCleanse®**  
AquaCleanse® is an aid to cleaning designed to soften greasy residues, which can then be wiped away. All you need to do is place water and washing up liquid in the base of the oven, then choose the symbol on your oven's control panel. This will activate the bottom element to heat the water to 60°C and use the steam to release the residue. This is not a self cleaning system.

**Hot air**  
A fan draws air from the interior of the oven, then heats it up and forces it back into the cavity to ensure even heat distribution. You'll find this feature on our range cookers.

**Pyrolytic**  
Pyrolytic cleaning is a self cleaning system for ovens. The process superheats the oven to approximately 500°C, which burns off any deposits from baking, roasting and grilling. You're left with a perfectly clean oven and a residue of fine ash that's easily removed with a damp cloth. Our two Pyrolytic ovens **B4562** and **B4472** now feature CircoTherm®.