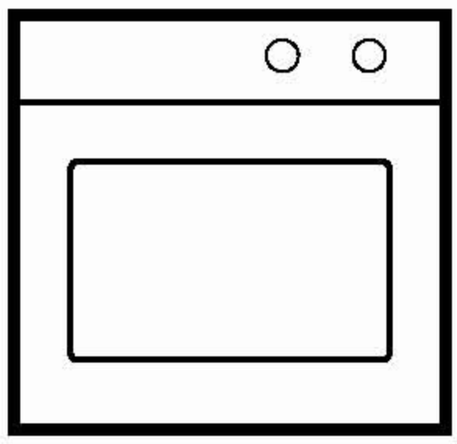
BEDIENUNGSANWEISUNG

mit Montageanweisungen

(GB) Instructions for use and installation instructions

EEB 7200.5
EEB 9200.5
EEB 10200.5



Küppersbusch

ALLERFEINSTE KÜCHENTECHNIK

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The information in this manual is of a general nature and may very depending on model. Consult the feature list attached to find out the specific features of your oven.

Before Using your Oven for the First Time

Carefully read this Instruction Manual to achieve the best results from your oven.

Due to the manufacturing process there may be residues of grease and other substances. To eliminate these, proceed as follows:

- Remove all the packaging material, including the protective plastic, if included.
- Select the or function at 200ºC for one hour. To do so, consult the feature list provided with this manual.
- To cool the oven open the door to allow ventilation and odours to escape from inside.
- After cooling, clean the oven and the accessories.

During the first use, fumes and odours may occur and the kitchen should therefore be well ventilated.

Ecological Packaging

The packaging materials are completely recyclable and can be used again. Check with your local authority on the regulations for disposing of this material.

CAUTION

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, wich could otherwise be caused by inappropriate waste handling of this product. Please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Important Safety Instructions

Electrical Safety

- All adjustments to or repair of the appliance, including replacement of the power lead, must be carried out by authorised Technical Assistance Service staff using original spare parts. Repairs or alterations carried out by persons other than Technical Assistance Service staff may result in the malfunctioning of or damage to the appliance, representing a risk to your personal safety.
- Disconnect your oven if it breaks down.

Safety for Children

- The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure they do not play with the appliance.
- Do not allow children to approach the oven while it is in use, as high temperatures can be reached.

Oven Safety in Use

- The oven must not be operated with the door open.
- The manufacturer will not be held responsible if this oven is used for anything other than domestic purposes.
- Only use the oven when it is installed within kitchen units.
- Do not store oils, fats or inflammable materials inside the oven, as it could be dangerous if the oven is switched on.
- Do not lean or sit on the open door of the oven as it could damage the door and be dangerous for you.
- Do not cover the bottom of the oven with aluminium foil, as it could affect cooking and damage the interior enamelling of the oven.
- To use the oven, insert the tray or rack supplied onto the side guides inside the oven. The trays and racks are fitted with a system to facilitate partial extraction and make handling easier.
- Do not put containers or food on the floor of the oven. Always use the trays and grids.
- Do not spill water on the floor of the oven while it is working as this could damage the enamel.
- While using the oven, open the door as little as possible to reduce electricity consumption.
- Use protective gloves if you need to work inside the hot oven.
- To cool the oven, open the door to allow ventilation and odours to escape from inside.
- In recipes with a high liquid content, it is normal for condensation to form on the oven door.

Cooking Tables

The Cooking Tables show examples of temperature ranges and approximate cooking times. The cooking mode depends on the model. For the best results we recommend the oven to be preheated with the function  or . The preheating time finishes when the heating pilot light switches off.

STARTERS	Weight	Tray Position	Cooking Mode	Temperat.	Time	Receptacle
Pasty	1,2	Lower		160-180	45-50	Tray
		Intermediate		160-180	30-35	
Vegetable Pastry	1,2	Lower		190-210	35-40	Shallow dish
		Intermediate		170-190	35-40	
Vegetable Pie	1	Lower		190-210	60-65	Shallow dish
		Intermediate		170-190	55-60	
Baked potatoes	1	Lower		180-200	65-70	Tray
		Intermediate		180-200	55-60	
Pizza	0,6	Lower		180-200	20-25	Grid
		Intermediate		160-180	20-25	
Quiche	1,2	Lower		170-190	45-50	Quiche Mould
		Intermediate		160-180	35-40	
Stuffed tomatoes	0,5	Lower		160-180	10-15	Tray
		Intermediate		160-180	10-15	
Aubergines au gratin	0,7	Intermediate		190-210	15-20	Tray
				190-210	10-15	
Lasagne	1	Lower		180-200	25-30	Tray
				180-200	20-25	

FISH	Weight	Tray Position	Cooking Mode	Temperat.	Time	Receptacle
Red Bream	1	Intermediate		170-190	25-30	Tray
				170-190	20-25	
Salted Dorado	1,2	Intermediate		180-200	30-35	Tray
				160-180	30-35	
Fish Pastry	1,2	Lower		180-200	30-35	Casserole dish
		Intermediate		170-190	25-30	
Sole	1	Intermediate		170-190	10-15	Tray
				160-180	10-15	
Sea-bass	1	Lower		190-210	15-20	Tray
		Intermediate		180-200	10-15	
Hake	1	Lower		180-200	20-25	Tray
		Intermediate		180-200	20-25	
Fish Pie	1	Lower		190-210	55-60	Casserole dish
		Intermediate		170-190	45-50	
Salmon in greased paper	1	Intermediate		180-200	20-25	Tray
				170-190	15-20	
Trout	1	Intermediate		180-200	20-25	Tray
				180-200	10-15	
Sardines	1	Higher		180-200	15-20	Grid
				180-200	15-20	

MEAT	Weight	Tray Position	Cooking Mode	Temperat.	Time	Receptacle
Suckling Pig	1	Intermediate		170-190	70-75	Tray
Rabbit	1,2	Intermediate		180-200	55-60	Tray
				170-190	50-55	
Lamb	1,3	Intermediate		190-210	55-60	Tray
				180-200	45-50	
Joint of Meat	0,8	Intermediate		170-190	35-40	Casserole dish
				170-190	30-35	
Salted Pork Loin	1	Lower		170-190	35-40	Tray
		Intermediate		170-190	25-30	
Chicken	1	Intermediate		190-210	55-60	Tray
				170-190	45-50	
Roast-beef	0,7	Intermediate		180-200	35-40	Tray
Fillet Steak Pastry	1	Intermediate		180-200	35-40	Tray
				160-180	30-35	
Brochettes	0,3	Higher		190-210	5-10	Grid
Hamburguers	0,6	Intermediate		180-200	10-15	Grid
Sausages	0,4	Intermediate		180-200	20-25	Grid

CAKES AND DESSERTS	Weight	Tray Position	Cooking	Temperat.	Time	Receptacle
Sponge Cake	0,4	Lower		170-190	35-40	Cake Mould
		Intermediate		160-180	30-35	
Swiss Roll	0,6	Lower		170-190	10-15	Tray
		Intermediate		160-180	10-15	
Flan	1	Intermediate		140-160	55-60	Bread Mould
				160-180	55-60	
Biscuits	1	Lower		160-180	25-30	Tray
		Intermediate		150-170	20-25	
Vol-au-vents	0,3	Lower		170-190	15-20	Tray
		Intermediate		170-190	15-20	
Cup Cakes	1	Intermediate		145-165	25-30	Tray
				135-155	25-30	
Baked Apples	0,8	Lower		170-190	20-25	Tray
		Intermediate		170-190	20-25	
Meringue	0,3	Intermediate		110-130	55-60	Tray
				110-130	60-65	
Baked bananas	0,4	Lower		170-190	15-20	Casserole dish
		Intermediate		160-180	15-20	
Puff-pastry biscuits	1	Lower		180-200	15-20	Tray
		Intermediate		170-190	15-20	
Plum-Cake	1	Lower		170-190	55-60	Cake Mould
		Intermediate		160-180	45-50	
Apple Pie	1	Lower		170-190	45-50	Tray
		Intermediate		160-180	40-45	
Cheesecake	1	Lower		165-185	45-50	Cheescake Mould
		Intermediate		170-190	35-40	

Cleaning and Maintenance

Caution

Before carrying out any work, the appliance must be disconnected from the mains electricity supply.

Cleaning the Inside of the Oven

- The inside of the oven should be cleaned to remove food and grease deposits, which can give off smoke or odours and cause stains to appear.
- With the oven cold and for enamelled surfaces (e.g. the floor of the oven) use a nylon brushe or sponge with warm soapy water. If using special oven cleaning products, use only on enamelled surfaces and follow the manufacturer's instructions.

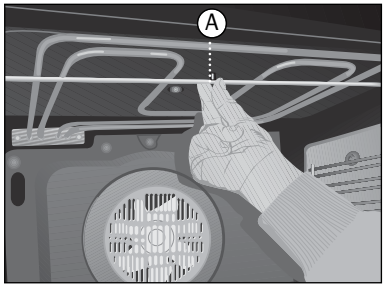
Caution

Do not clean the inside of your oven with a steam or pressurised water jet. Do not use either metallic scouring pads or any material that could scratch the enamel.

Use of the Fold-down Grill (Depending on Model)

To clean the upper part of the oven,

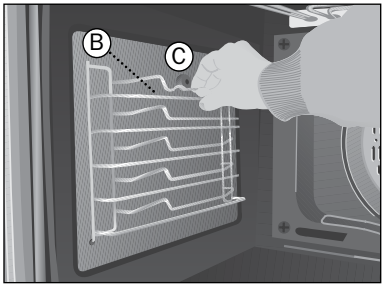
- Wait until the oven is cold.
- Turn the screw (A) and lower the grill element as far as possible.
- Clean the upper part of the oven and return the grill element to its original position.



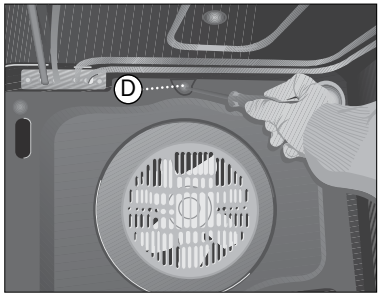
Instructions for Removing the Supports and the Flat Panels.

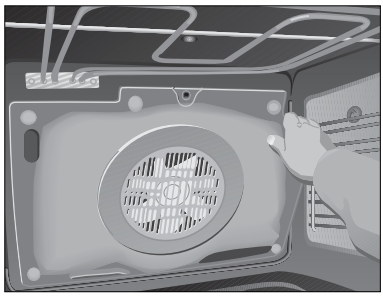
1 Remove the accessories from inside the oven.

2 Ease out the supports (B), releasing them from the bolt (C)



3 To disassemble the back panel, remove screw (D).





4 Proceed in reverse order to re-assemble.

ENGLISH

Caution

For your own safety, never switch the oven on without the back panel that protects the fan.

Cleaning the Oven Exterior and Accessories

Clean the outside of the oven and the accessories with warm soapy water or with a mild detergent.

Caution

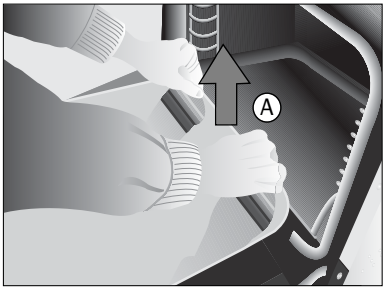
Never use metallic scouring pads or commercial or scouring powders that could scratch the enamel. For stainless steel surfaces, proceed with care and only use sponges or cloths that cannot scratch them.

To clean the outside of the oven do not attempt to remove the controls, as for this, the oven has to be first removed from the kitchen unit.

Cleaning the Large Interior Glass Door

Dismantling / Assembly Instructions for the interior glass

1 Open the oven door.
2 Pull the glass upwards from the bottom (A).

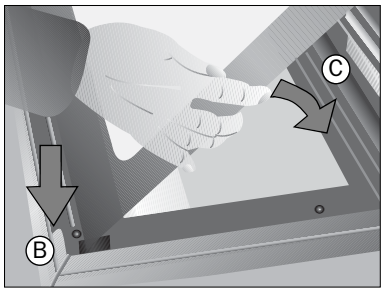


3 The interior glass is now free. Remove it.

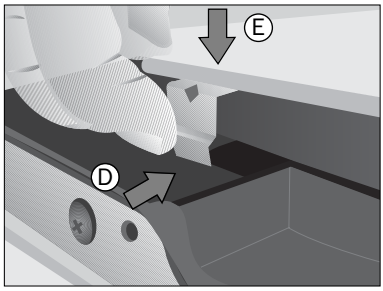
Warning

Be careful: the oven door closes when the interior glass is removed.

4 Clean the interior glass and the inside of the oven door.
5 Insert the supports on the interior glass into the grooves at the top of the door (B).



6 Lower the glass into the door (C).
7 The glass is fixed to the door by pressing the two lower supports (D) while pushing the glass into the door (E).

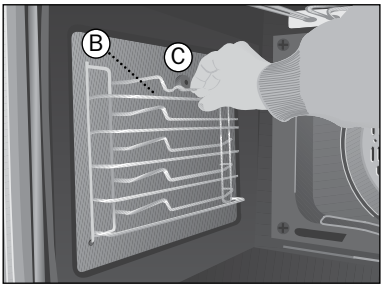


Changing the Oven Bulb

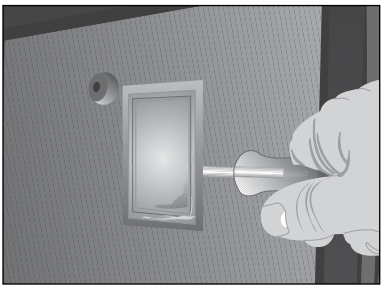
Caution

To change the bulb, first ensure that the oven is disconnected from the power supply.

- Ease out the supports (B), releasing them from the bolt (C).

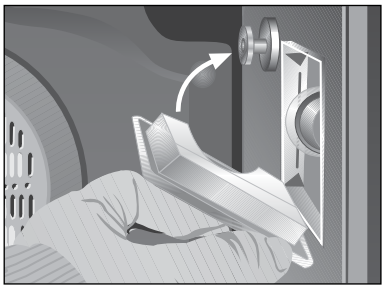


- Loosen the lens from the lampholder with the help of the appropriate tool.



- Exchange the bulb.

- Replace the lens, making sure it fits in the correct position without forcing it.



The replacement bulb must be temperature resistant to 300 °C. These can be ordered from the Technical Service Department.

Trouble Shooting

The oven does not work
Check the connection to the electrical circuit. Check the fuses and current limiter of your installation. Ensure the clock is in the manual or programmed mode. Check the position of the function and temperature selectors
The inside light of the oven does not work
Change the bulb. Check its assembly in accordance with the instruction manual.
The heating indicator light does not work
Select a temperature. Select a setting. It should only light up while the oven is heating up to its set working temperature.

Smoke is given off while the oven is working
This is normal during its first use. Periodically clean the oven. Reduce the amount of grease or oil added to the tray. Do not use higher temperature settings than those in the cooking tables.
Expected cooking results are not achieved
Review the cooking tables to obtain guidance on the working of your oven.

NB

If, despite these recommendations, the problem continues, contact our Technical Assistance Service.

Technical Information

If the equipment does not work, please contact the Technical Service Department and advise them of the problem, indicating:

1 Serial number (S-No)

2 Appliance model. (Model)

You will find this information on the rating plate on the lower part of the oven when the door is opened.

CE The item that you have bought meets the European directives on electrical material safety (73/23/CEE) and electromagnetic compatibility (89/336/CEE).

Installation

This information is intended for the installer, as the person responsible for assembly and electrical connection. If you install the oven yourself, the manufacturer will not be held responsible for any possible damage.

Installation must only be perfomed by a fully qualified electrician who must ensure regulations laid down for installation are observed.

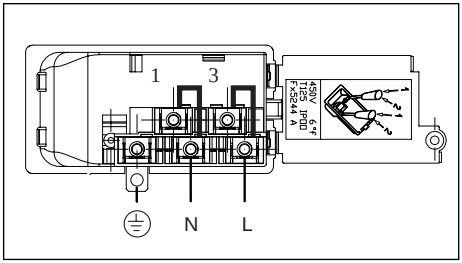
Before Installation. Comments

- A niche is required in the kitchen unit as per the dimensions shown on the figure, providing a minimum depth of 580 mm. (See figures describing oven fitting on the pages 63 and 64).
- The adhesive used for the plastic covering of kitchen furniture must be able to withstand temperatures up to 85ºC.

Electrical Connection. Legal Requirements

The installer must check that:

- The voltage and cycles of the mains supply correspond to that indicated on the rating plate.
- The electrical installation can stand the maximum power indicated on the rating plate.
- The connection diagram is shown in the following figure.
- The connect the oven to the electrical circuit, the installer must use a T150 type supply cable.



- The electrical connection has adequate earthing in accordance with regulations in force.
- The connection must be carried out with an omnipolar switch, of an adequate size for the current drawn. There must be a minimum aperture between contacts of 3 mm to enable disconnection in the case of emergency, cleaning or bulb exchange. Under no circumstances must the earth wire pass through this switch.

After connecting the electricity, check that all the electrical parts of the oven are working.

Installing the Oven

For all ovens and after carrying out the electrical connection,

1 Insert the oven in the kitchen unit, making sure the power lead is not trapped or in contact with hot parts of the oven.

2 Fix the oven to the unit by means of the 4 screws supplied via the holes that can be seen when the door is opened.

3 Check that the oven housing is not in contact with the sides of the unit and that there is at least 2 mm separating the neighbouring units.

Fig. 1

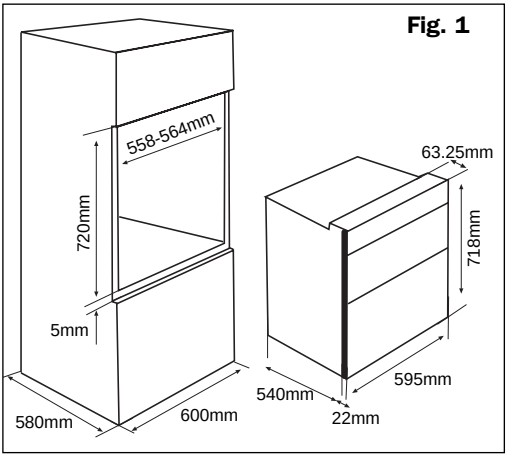


Fig. 2

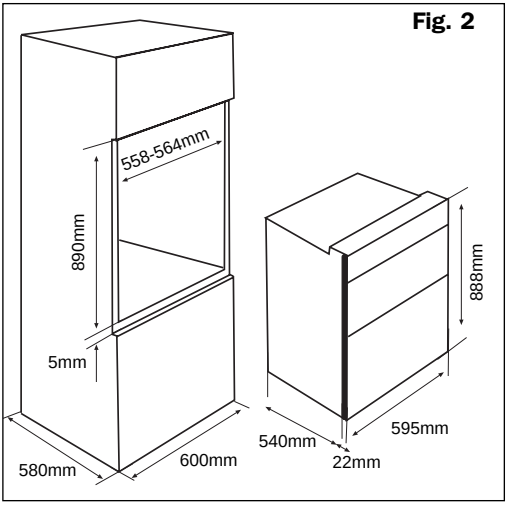


Fig. 3

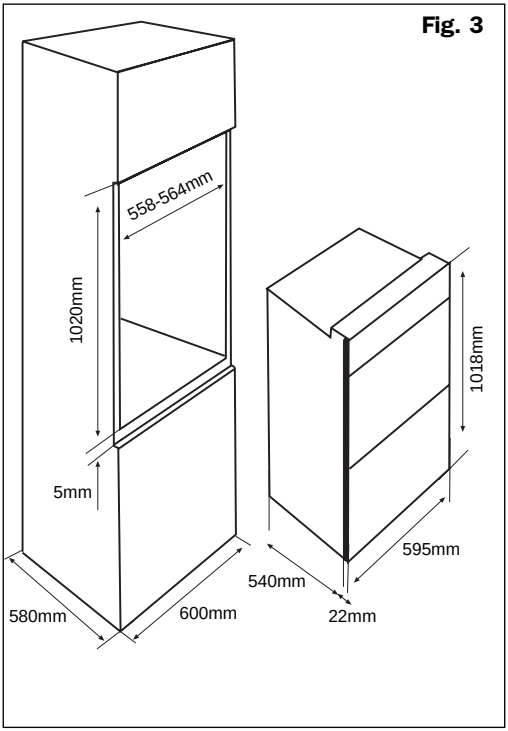
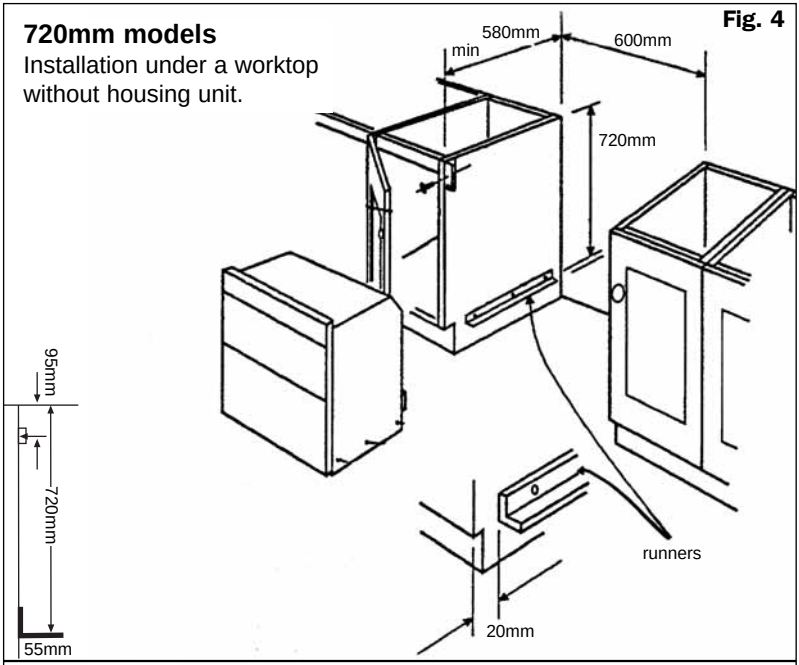
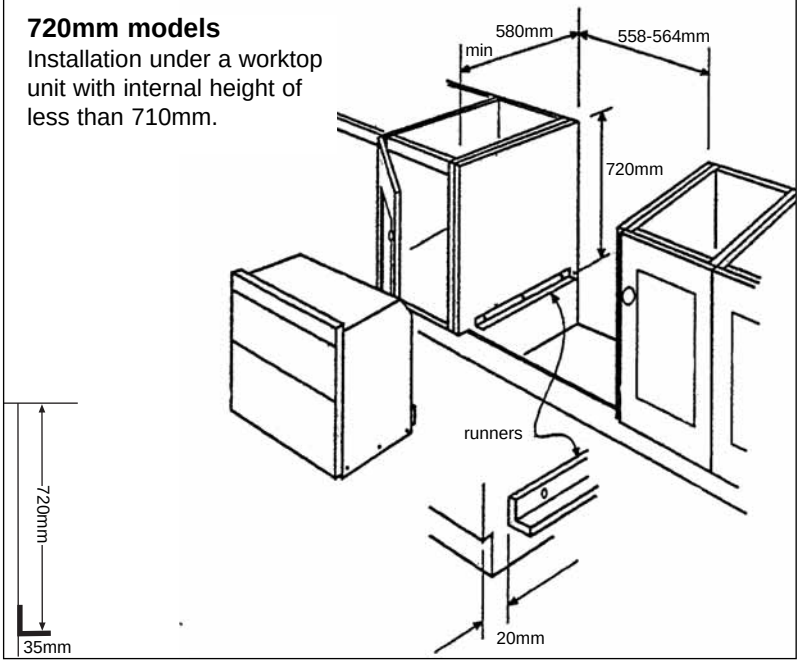


Fig. 4

720mm models
Installation under a worktop without housing unit.



720mm models
Installation under a worktop unit with internal height of less than 710mm.



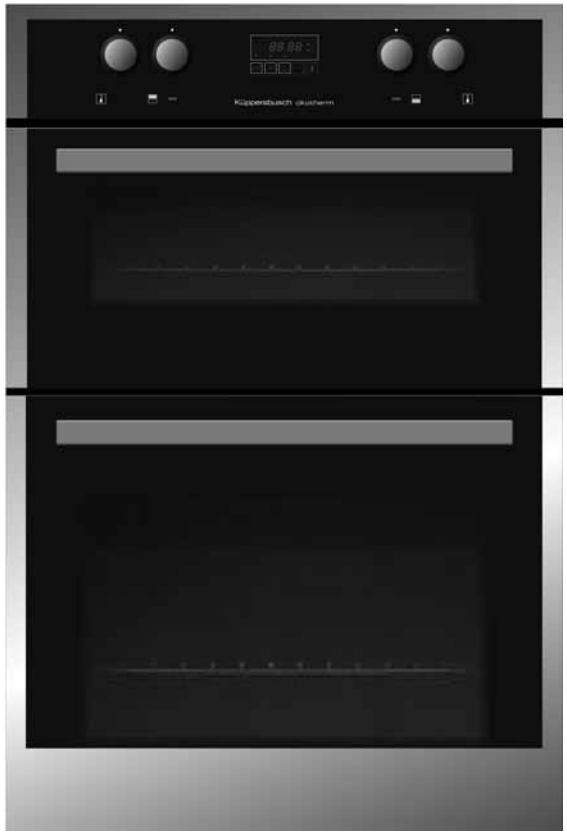
BROCHURE

Manufacturer	KÜPPERSBUSCH		KÜPPERSBUSCH		KÜPPERSBUSCH	
Model	EEB 7200.5M	EEB 7200.5M	EEB 9200.5M	EEB 9200.5M	EEB 10200.5	EEB 10200.5
	TOP CAVITY	MAIN CAVITY	TOP CAVITY	MAIN CAVITY	TOP CAVITY	MAIN CAVITY
Energy efficiency class on a scale of A (more efficient) to G (less efficient).	**B**	**A**	**B**	**A**	**A**	**A**
Heating function.						
Conventional.	←		←			
Forced air convection.		←		←	←	←
Energy consumption.						
Conventional.	**0,68 Kwh**	**- - -**	**0,73 Kwh**	**- - -**	**0,90 Kwh**	**0,89 Kwh**
Forced air convection.	**- - -**	**0,68 Kwh**	**- - -**	**0,78 Kwh**	**0,79 Kwh**	**0,79 Kwh**
Usable volume (litres).	**28**	**35**	**28**	**49**	**49**	**49**
Size: Small Medium Large	←	←	←	←	←	←
Time to cook standard load.						
Conventional.	**43 min.**	**- - - -**	**45 min.**	**- - - -**	**45 min.**	**44 min.**
Forced air convection.	**- - - -**	**39 min.**	**- - - -**	**43 min.**	**44 min.**	**44 min.**
Baking area.	**1250 cm^2**	**1250 cm^2**	**1250 cm^2**	**1250 cm^2**	**1250 cm^2**	**1250 cm^2**
Noise (dB (A) re 1 pW).	**- - -**	**- - -**	**- - -**	**- - -**	**- - -**	**- - -**

Our contribution to enviromental protection: we use recycled paper.
Cod.: 3172154-000

Feature List

EEB 7200.5M
EEB 9200.5M
EEB 10200.5

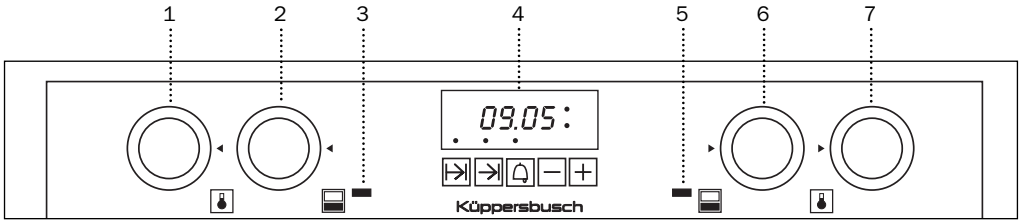


Küppersbusch

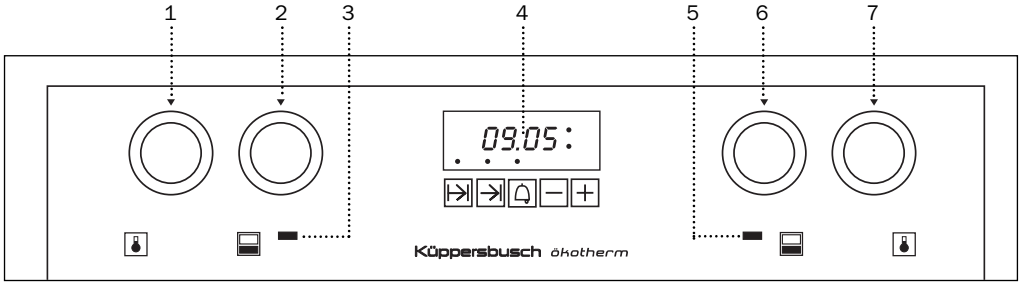
ALLERFEINSTE KÜCHENTECHINIK

Control Panel

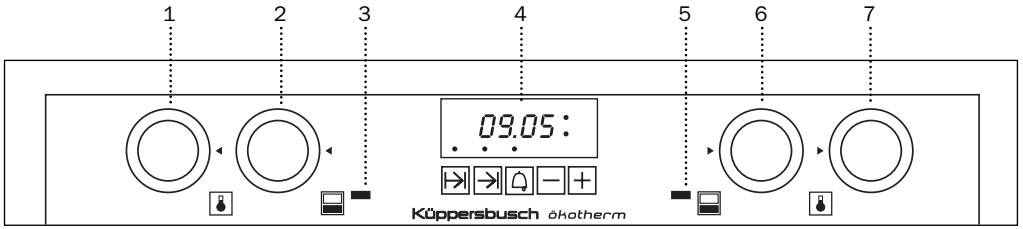
Model EEB 7200.5M



Model EEB 9200.5M



Model EEB 10200.5



Top cavity

1 Temperature selector.

2 Function selector.

3 Heating indicator light. Indicates that the heat is going to the food and it goes out when the set temperature is reached.

Main cavity

4 Electronic clock.

5 Heating indicator light.

6 Function selector.

7 Temperature selector.

Oven Functions

Model EEB 7200.5M

Top cavity: 0 / / / /

Main cavity: 0 /

Model EEB 9200.5M

Top cavity: 0 / / / /

Main cavity: 0 / / / /

Model EEB 10200.5

Top cavity: 0 / / / / / / / / /

Main cavity: 0 / / / / / / / /

0 Switch off oven

Lighting

Pizza Mode
Baking Bread, pizzas and most cakes, making preserves.

Intensive hot air convection
Baking large flat cakes with a dry topping (such as a crumble topping), intensive roasting of large joints and large poultry such as goose or turkey.

MaxiGrill
Allows greater surfaces to be prepared, than with the grill, together with higher power reducing the time required for browning of the food.

Grill
For preparing dishes with superficial roasting. It allows the outer layer to be browned without affecting the inside of the food. Ideal for flat food, such as steaks, ribs, fish, toast.

Top heat
Browning toppings.

Lower element
Heats only from beneath. Suitable for heating dishes and raising pastry and similar.

Conventional
It is used for sponges and cakes where the heat received must be uniform to achieve a spongy texture.

Turbo
The fan distributes the heat produced by an element located at the rear of the oven. Due to the uniform heat distribution, it allows roasting and baking to take place on two levels at the same time.

MaxiGrill with fan
Allows uniform roasting at the same time as surface browning. Ideal for grills. Special for large volume pieces, such as poultry game etc. It is recommended to put the item on a rack with a tray beneath to collect the stock and juices.

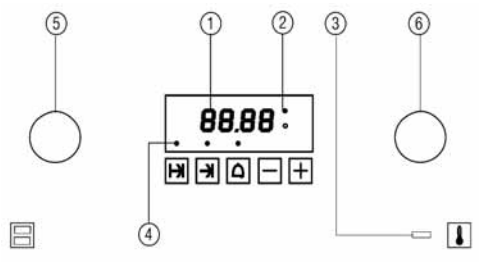
Caution
While using the Grill, MaxiGrill or MaxiGrill with fan, the door must be kept closed.

Defrosting
This cooking mode is suitable for gentle defrosting of delicate food to be consumed unheated, e.g.: cream, custard, pastry, tarts, cakes, fruit,...

Note

The pilot light remains on in any cooking function.

As well as providing a short-time alarm for reminders, the electronic timer controls the oven in several other ways. You can use it to set the cooking time and the finish time. All functions are available in any mode or temperature selection.



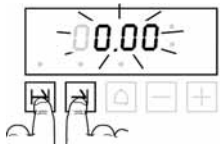
Display:
1. Time, alarm time (actual value in each case).
2. Lamps, showing that the oven is switched on.
3. Heating-up indicator.
4. Lamps (for each selector button/function).

Selector buttons:
⊢⊣ Cooking time
⊣ Finish time
🔔 Alarm time

Adjust:
+/– for altering the values of all functions.
5. Mode selector.
6. Temperature control.

Setting/changing the clock

- Push simultaneously ⊢⊣ and ⊣, until the time in the display flashes.



- Adjuts as required using +/–.
- Wait for the display to stop flashing. The time will then be accepted, and the dot in the centre of the hour and the minutes will flash every second.



Setting the alarm time

You can use the alarm on its own, without effecting the oven.

- Press 🔔. The lamp will flash. The display will read “0.00”.



- Use +/– to set the timer in minutes and seconds.
- Start the timer with 🔔 or wait until the lamp stops flashing. You will see in the display the time remaining until the buzzer sounds.



An acoustic signal is generated when the alarm time has elapsed.

- Press any button to stop the buzzer. The display will show the normal clock again.

This is how to programme the switching operations

1. Selecting the operation:
Press the selector button for the operation you wish to use. The lamp above the button you have pressed will start to flash and a number will appear in the display.

2. Altering/adjusting the operation:
Adjust the value shown, using + and –.

3. Starting the operation:
If you do not press another button for 3 seconds, the operation will commence automatically and the lamp will stay on all the time.
- You can reduce the time by pressing a selector button:
  –The previously selected button confirms the input and starts the operation.
  – Another button confirms the input and selects the new operation you have chosen.

4. Setting the oven functions (switching functions only):
Use ⑥ to select the mode and ⑦ to select the temperature.
If you wish, you can set the temperature and mode before programming the timer.

Changing the setting

If you wish to alter a setting you have made – even if the operation is running.

– Push the appropriate button again and use +/– to change the value in the display.

When the cooking time is finished

The oven will switch off and “End” will appear in the display. A warning signal will sound. Both of the lamps next to the display will stop flashing.



- Press any selector button to stop the alarm buzzer.
  The display will show the normal clock again. The oven starts again.
- Turn the temperature control and the mode selector switch to “0”.

Setting the cooking time ⊢⊣ (switch-off function)

The oven switches itself off when the pre-set time has elapsed.

- Press ⊢⊣: the lamp will flash and “0.00” will appear in the display.



- Use +/– to set the cooking time in hours and minutes.



After approx. 3 secs. the timer will start and the lamp will stay on continuously. The display will show the time remaining. Both lamps will flash alternately.



- Set the temperature and mode.

Setting the finish time ⊣ (switch-off function)

Use this function if you want the oven to switch off automatically after a certain time.

- Press ⊣: the lamp will flash and “0.00” will appear in the display.



- Use +/– to set the desired switch-off time.



After approx. 3 secs. the timer will start and the lamp will stay on continuously. The display will show the time remaining. Both lamps will flash alternately.



- Set the temperature and mode.

Automatic turn-on and shut-off

If you wish use the oven’s time-delay feature, you may pre-select both cooking time and finish time. The automatic start time itself cannot be specified, but this is derived from both settings.

It is impossible to set a finish time before the start time: you will hear a buzzer and the value in the display will not change. If you wish to shorten the cooking time you have set, do this firts before you reset the finish time.

Example:

It is 8:00 and you wish to have your roast ready at 13.00. The roast needs to be cooked for 90 minutes.

Change the cooking time ⊢⊣ from 0.00 to 1.30. Then change the finish time ⊣ from 9:30 to 13:00.

Once the times have been accepted, “Auto” will appear in the display and the oven will switch on at 11:30 and off at 13.00.

This is how to set the automatic switch-on and switch-off:

- Press ⇥|: the lamp will flash and “0.00” will appear in the display.



- Use +/– to set the cooking time in hours and minutes. (For example: 90 minutes).



- Press |⇥: to confirm the imput and select the finish time. The display will show a time (finish time if the oven is to switch on right away).



- Use + to set the finish time.



After approx. 3 secs. the lamps will stay on continously. The display will show “Auto” until the oven switches on.

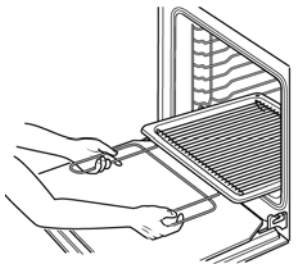


- Set the temperature and mode.
- The oven will automatically switch on at the specified time and both lamps next to the display will flash alternately. The time remaining until switch-off will be shown in the display.



Grilling Rack with Lifter to Insert in the Dripping Pan

The grilling rack is inserted in the drip pan. With the lifter you can remove the grilling rack together with the drip pan from the oven. Nothing drips and you can easily serve.

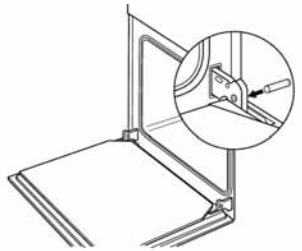


Removing and refitting the oven door

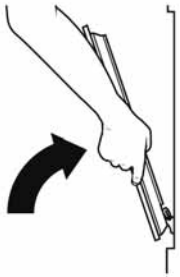
Removing the oven door

– Open the oven door as far as it will go.

– Insert the locking pins enclosed into the drilled holes of the door hinges.



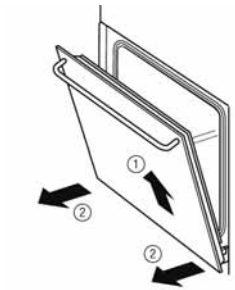
– Grasp the oven door at both sides and lift it up until it is nearly closed.



– Gently lift the door and pull the hinges forward away from the door opening.

Important! Risk of injury!

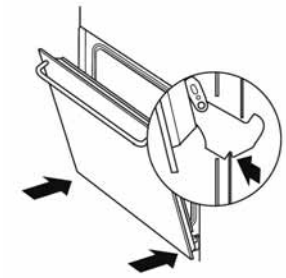
Do not pull the locking pins out of the drilled holes. The hinge is under tension. It must also be under tension on installation. Once the pins have been removed it is no longer possible to tension and secure the hinge.



Refitting the oven door

– Grasp the oven door at both sides and slide the hinges into the openings on the oven. The hinge will click into place.

– Slowly open the oven door until it is fully open.



– Remove the locking pins from the drilled holes of the door hinges again.

– Close the oven door.

