



MBMD Siemens B2C (MASTER)

≡ [common.menu]



Fresh pastry made at home.

No need to get out of the house for fresh pastry and bread. Your oven is all you need to enjoy warm breads and pastries or croissants. Here's how to enjoy the ease.

Develop your baking confidence.

There's no better feeling than the satisfaction of having baked something delicious. Magically transform flour and butter into a fresh batch of cookies or brownies and get the most out of your kitchen. In the process, you can be confident that your recipe has no artificial flavours, extra sugar or preservatives.

Pastries are a piece of cake.

You don't always have to start from scratch. Try store-bought dough to make your own fresh croissants is a great alternative and often available in organic quality. If your oven has the 3D or 4D hotAir and rack pull-out system, you can also bake dishes like small cakes or mini pizzas on up to four racks at the same time. Check if your oven has a steam function that evenly adds moisture to the surface of your food. It gives it an extra crisp on the outside while not sacrificing the texture inside. Note that the features of your

appliance depend on the model.



Go for savory.

Also try savory snacks and meals, like ham and cheese croissants or meat-filled pastries. The task becomes even easier as you can choose a dish category on your oven. No need to worry about the right amount of time to bake as every oven is different.

Expert tip: If you have a heating drawer use it to keep your pastry or bread warm. Taking the temperature on your oven down to

30°C does the trick too! To know more about the programs and functions of your oven, check your personal [My Siemens](#) account. It has all your appliance info in one place.

Use the recipe as a guide.

When baking take the recipe as a guide – not as an absolute rulebook. Measure your ingredients accurately, but also be open for changes and let your creativity run. A bread recipe can be spiced up by adding olives and herbs or carrot, edamame or tomato also create a great taste.

If your appliance has the Home Connect feature, you can simply choose a recipe that's right for you directly in the app. It will then transfer the settings directly to your oven so you can bake with confidence.





Try your hand at breads.

Don't be intimidated by breads and other dough-based recipes. The result always makes all the time and effort worthwhile. The meal guide on your display and the Home Connect app can also guide you to the right oven setting. If your oven has the dough rise setting, use this. Otherwise set it to 30°C and let it rise this way for 10-20 minutes.



Create a connected kitchen.

As homes become smarter and more connected, it's time for your kitchen to catch up. Transform your home into a high-tech oasis, making everyday tasks simpler, easier and at your fingertips.

[➤ Discover Home Connect](#)



Gourmet made easy.

There's more to your Siemens oven than just baked goods or roasted vegetables. Discover how to make the most of all its innovative features. Expand your kitchen repertoire, learn new techniques, and elevate your cooking from simple to gourmet with ease.

[➤ Explore your Siemens oven](#)



Be a coffee connoisseur.

It's more than just about caffeine. For many, coffee is a lifestyle and a craft worth perfecting. In addition to many of its health benefits, its versatility when combined with the perfect milk foam proves why it's the world's most popular beverage.

[➤ Elevate your coffee journey](#)

Become a baking pro with the help of Home Connect.

Did you know that you can make your baking experience easier with Home Connect? The Home Connect app supports you with inspiration for delicious recipes that are especially tailored to your oven. Never second-guess again as the app also provides you with cooking tips. Connect your home to a range of smart services and turn your life into a connected one.

DISCOVER CONNECTED BAKING



Bake like a pro

Make bread baking and pizza making easier. A ceramic baking stone distributes heat evenly so your dough is baked to perfection with a crispy crust. It's also pyrolysis-proof and heat-resistant. When you're done baking, just use the wooden paddle to safely take your bread or pizza out of the oven. Discover our premium oven accessories to get the best cooking experience.

[> Shop oven accessories](#)



Siemens Oven Symbols Guide

Do you wonder what the symbols on your oven mean? Or what is the best oven setting for steaming or grilling? Siemens ovens bring intelligent cooking functions into your kitchen and present them by using pictorial symbols.

[> Discover all oven symbols](#)



Maintenance and care

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. Explore our cleaning and care products for your Siemens oven.

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