



MBMD Siemens B2C (MASTER)

≡ [common.menu]



The best cooking methods for the healthiest meals.

Looking to start eating healthier? Begin with how you cook. Consider healthier methods such as grilling, baking, or steaming instead of frying and sautéing.

Maximise your Siemens oven.

Your Siemens oven uses hot air and steam to cook your food. This makes it a great alternative to the usual frying or sautéing. Go for a delicious roast chicken instead of the usual fried, for example. And the innovative 4D hotAir feature gives ideal heat distribution, cooking meats evenly. With 4D hotAir you can also bake small cakes or pastries on up to four levels. Note that the features of your appliance depend on the model.

Grill for extra flavour.

The grill function of your oven gives you the same delicious result as if you were grilling on your stove or outdoors, but without the added fat. Use it to prepare a whole or fillet of fish that's a good source of protein and omega-3 fatty acids. Circulated air grilling is very well suited to the preparation of whole poultry, fish, and also meat. A general helpful rule: the larger the poultry, meat or fish

is, the lower the cooking temperature and the longer the cooking time.

To know more about the individual programs and functions of your oven or hob, you can find them in your personal [My Siemens](#) account which contains all your appliance info.



Fry with confidence.

Say goodbye to burnt food thanks to the fryingSensor Plus. The temperature regulation systems helps you to maintain the desired pan temperature automatically after heating up to avoid scorching. It's easy to use, healthy, and energy saving because of the controlled frying temperature. Fry your favourite food perfectly, every time.

When frying veggies we recommend starting on a lower level to have them gently be cooked with a little water in the pan, and only once done add some oil, increase temperature and create a crust. Expert tip: A tablespoon of yeast flakes mixed under gives your veggies and meat a great taste spin and is good for your digestion.

Prepare your own snacks.

Make snacks yourself so you can be confident about the ingredients going into them. Toast your own nuts, bake healthy oatmeal or peanut butter cookies using your oven. The cookControl Plus function provides individual setting recommendations for the perfect preparation of your snacks and dishes. For fans of salty snacks, try crispy roasted chickpeas tossed in olive oil and spices.





Steam for maximum nutrients.

Steaming your food, whether it's vegetables or fish, keeps as many nutrients as possible for your body to take in. Steamed food has a great texture; fish is super soft, and veggies have a fresh crisp. One thing that tends to be missing is flavour as steaming has not the same flavour effect as when cooking with oil. We recommend rubbing marinade on your food before steaming it. A tablespoon of herb pesto or sticky teriyaki sauce mixed with some lemon juice for example works wonders. Add your veggies together with the marinade in a bowl and mix up with your hands to make sure a small amount of marinade is enough to cover every piece with seasoning. Please note: salt & pepper should always be added after the steam.

Last but not least: Meat of course can be steamed too but we rather recommend this for e.g. chicken breasts so they keep their moisture and remain juicy.



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](#)



Explore healthy eating.

Eating well and healthily brings a lot of benefits. But sometimes making the right food choices at home can still be difficult. The secret is making small but significant choices in your kitchen. Do them consistently and form a healthy habit.

[➤ Onwards to good health](#)



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 buns, bread, croissants or some pain au chocolate. Here's how to enjoy the ease.

[➤ Learn about the baking functions of your oven](#)

The best recipes at your fingertips with Home Connect.

Discover how to use your Siemens Home Connect oven with the Home Connect app. Get the best recipes at your fingertips with Home Connect.

Did you know that you can make healthier food choices easier with Home Connect? Choose from a wide array of healthy international recipes in the Home Connect app. It will then send all the details straight to your oven or hob so you can immediately begin cooking. Experience the possibilities of intelligent living with Siemens Wi-Fi-enabled smart kitchen appliances. Connect your home to a range of smart services and turn your life into a connected one.

DISCOVER CONNECTED COOKING



Roast more with ease

A large ceramic dish is a useful accessory to go with your oven. This one is ideal not only for oven use, but also to store food in the refrigerator, or to immediately serve on the table. Made in Germany, this high-quality ceramic dish is suitable for both single and double ovens. Discover our premium oven accessories to get the best cooking experience. Discover our premium oven accessories to get the best cooking experience.

> [Shop oven accessories](#)



Innovation for sustainability

Sustainability is a matter for all of us. Discover how we at Siemens Home Appliances are taking our responsibility as one of the market leaders in the home appliance industry towards environmentally friendly behavior. Enabling exciting possibilities without compromise.

> [Find out now](#)



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](#)



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