

Steam Oven

BS 220/221

BS 224/225

Table of Contents

Safety Notes	4	Child Lock	28
Before Use	4	Activating the Child Lock	28
Intended Use	4	Deactivating the Child Lock	28
Safety while Steaming	4	Note	28
Damage to the Appliance	4		
Operating for the First Time	5	Safety Deactivation	29
Avoiding Damage to the Appliance and the Cabinet	5	Changing the Basic Settings	30
Steam Oven and Cabinet Fronts	5	Note	30
Avoiding Damage to the Oven Interior	5	Example: Changing the Standby Screen	30
Features of your New Steam Oven	6	Basic Settings	31
Steam Oven	6	Care and Manual Cleaning	32
Display and Controls	7	Safety Notes	32
Keys	7	Oven Interior	32
		Cooking Inserts	32
Accessories	8	Racks	32
		Water Tank	32
Heating Modes	9	Glass Front	32
		Door Seal	32
Water Tank	10	Cleaning Function	33
First Settings after Installation	11	How to Proceed	33
Setting the Clock	11	Note	33
Choosing the Time Format	11	Descaling Program	35
Temperature Unit °C or °F	11	How to Proceed	35
Setting the Water Hardness	12	Tip	36
Exiting Menu and Saving Settings	12		
Note	12	Trouble Shooting	37
Calibration	13	Error Messages	37
Calibrating the Steam Oven	13	Power Cut	38
Note	13	Exhibition Mode	38
Activating the Steam Oven	14		
Standby	14		
Activating the Steam Oven	14		
Setting the Steam Oven	15		
Setting the Temperature and Heating Mode	15		
Note	16		
Current Oven Temperature Display	16		
After Every Use	16		
Cooking Table	17		
Timer	24		
Calling up the Timer Menu	24		
Timer	24		
Stopwatch	25		
Cooking Time Duration	26		
Cooking Time End	27		



Before Use

The appliance is only guaranteed safe to use if installed by a specialist in accordance with the installation instructions. The installer is liable for any damage resulting from incorrect installation.

The appliance may only be connected by a licensed specialist. The local electricity supplier's regulations and construction regulations apply.

Read the instruction manual carefully before operating the appliance. Only then will you be able to operate your appliance safely and correctly. Keep the instruction and installation manual for future reference.

Do not connect the appliance if it has been damaged.

Intended Use

This appliance is intended only for domestic use. Only use the appliance to prepare meals. Do not use the appliance to heat up the room in which it is installed.

Never allow children to play with the appliance.

Do not let adults or children operate the appliance unsupervised:

- if they are mentally or physically unable to use the appliance safely and correctly
- if they don't have the knowledge and experience to use the appliance safely and correctly.

Safety while Steaming

Warning, risk of burns! Do not touch hot interior surfaces of oven. Keep children away.

Warning, risk of fire! Do not store flammable products in the oven. Only leave the parts needed inside the oven during use.

Warning! Hot steam can escape during use. Do not touch the ventilation openings.

Warning! Hot steam can escape when opening the oven door. Hot water may drip from the door. Keep children away.

Warning! Use an oven glove to take the cooking inserts out of the hot oven. Hot liquid may spill over when taking out the cooking inserts.

Warning, risk of burns! The inside of the door gets very hot during operation; observe appropriate caution when opening the appliance. The open door can swing back.

Do not trap connecting cables of electrical appliances in the hot oven door. The cable insulation can melt. Risk of short-circuiting!

Damage to the Appliance

If the appliance is damaged, switch off the corresponding household fuse. Call after-sales service.

Incorrect repairs are dangerous. Repairs must be carried out by one of our experienced after-sales engineers.

Operating for the First Time

Remove the packaging from the appliance and dispose of it according to local regulations. Be careful to remove all accessories from the packaging. Keep packaging elements and plastic bags away from children.

Check the appliance for transport damage after unpacking it. Do not connect the appliance if it has been damaged.

The appliance must be connected by an authorised specialist. No warranty claims can be lodged for any damage resulting from incorrect connection. Observe the installation instructions.

Thoroughly clean the appliance before using it for the first time. This will eliminate any 'newness' smells and soiling.



This appliance is labelled in accordance with the European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable.

Avoiding Damage to the Appliance and the Cabinet

Steam Oven and Cabinet Fronts

Do not cover the ventilation openings of the steam oven.

Do not take off the door seal. A damaged door seal must be changed immediately.

After taking the food out of the oven, allow the oven to cool down with the door closed. Do not leave the oven door half open, the hot air can cause damage to adjacent cabinets. The cooling fan will continue to run for a while and will then switch off automatically.

Avoiding Damage to the Oven Interior

The interior of your new steam oven is made out of high grade stainless steel. However, lack of care and maintenance might cause corrosion.

Observe the following tips to avoid corrosion in the oven. No warranty claims can be lodged for any damage resulting from non compliance with these notes.

- Clean and dry the oven interior after it has cooled down.
- Aggressive cleaners may cause corrosion. Only use hot soapy water to clean the oven interior. Use the cleaning aid.
- Do not use oven cleaner or caustic cleaners. Do not use cleaners containing chloride.
- Salt in the oven reacts aggressively. Salt residues on the oven interior may cause spots of corrosion. Always remove residues immediately.
- Spicy sauces (e.g. ketchup, mustard) and salted food (e.g. salted roasts) contain chloride and acids. These act aggressively on stainless steel. Always clean the oven interior after use.
- Only use original accessories in the oven interior. Rusting materials (e.g. serving plates, cutlery) may cause corrosion of the oven interior.
- Only use original small parts (e.g. knurled nuts). Order small parts from our after-sales service, should you lose any.

Features of your New Steam Oven

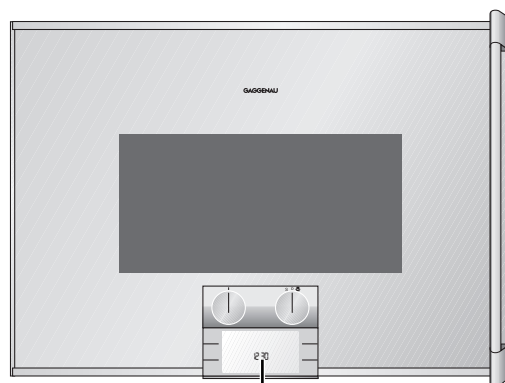
Steam Oven

This manual applies to different models.

The pictures of this manual show the model BS 224/225.

The operation is identical for all models.

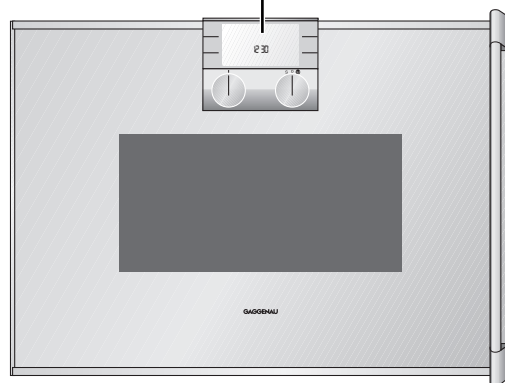
The water tank is on the opposite side to the door hinge.



Display and controls

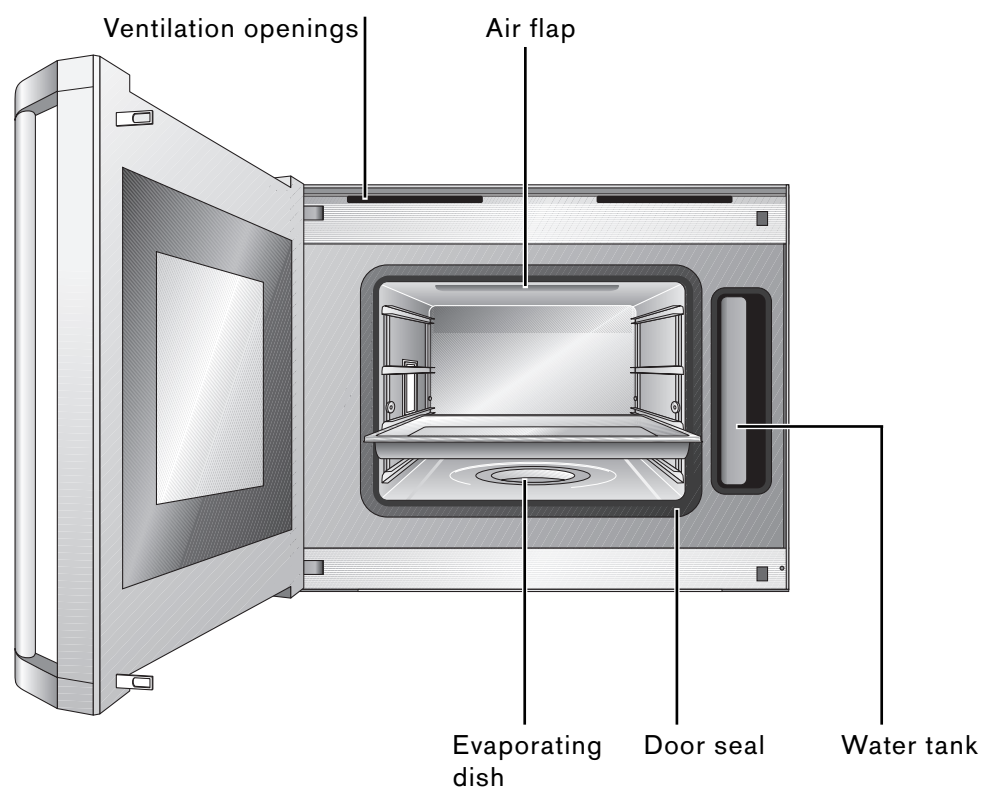
The models BS 220/221 feature display and controls on the bottom front.

These models are especially suitable for installation above an oven.



The models BS 224/225 feature display and controls on the top front.

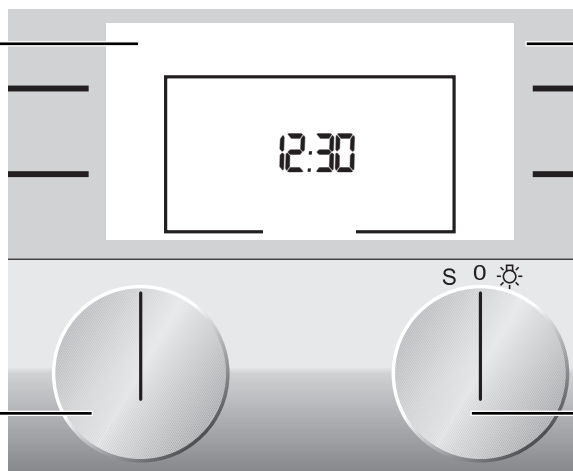
These models are especially suitable for single installation.



Display and Controls

Display

In the top part of the display is the status bar or a call up menu. The lower part shows the different settings.



Function selector

Use the left knob to select the cooking mode you will use to prepare your meal. You can turn the knob to the right or left.

Touch keys

The keys on the left and right beside the display are touch sensitive. The function of the keys depends on the chosen setting. The icon beside the key shows the function of the key.

Temperature selector

You can turn the temperature selector to the right or left.

Temperature range is between 30 and 100 °C.

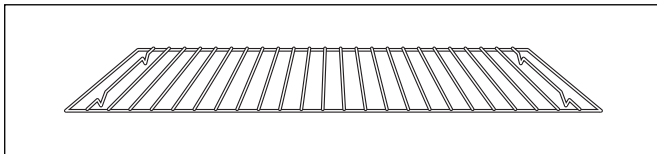
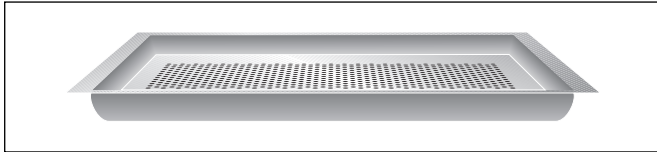
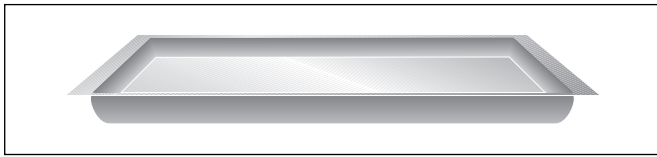
First position to the right: switches on light

First position to the left: operates special functions (cleaning aid, descaling)

Keys

Symbol	Function
>	move right
<	move left
↻	save selected values / start
C	cancel
+	increase values
-	decrease values
🕒	timer menu
🔧	basic settings menu
i	call up current oven temperature
🔒	child lock activate
🔓	child lock deactivate
⏸	timer stop
▶	timer start

Accessories




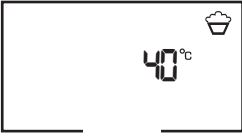



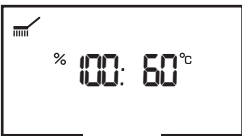
As standard, your appliance comes with the following accessories:

- Stainless steel cooking insert GN 2/3, 40 mm deep
- Stainless steel cooking insert GN 2/3, perforated, 40 mm deep
- Wire rack

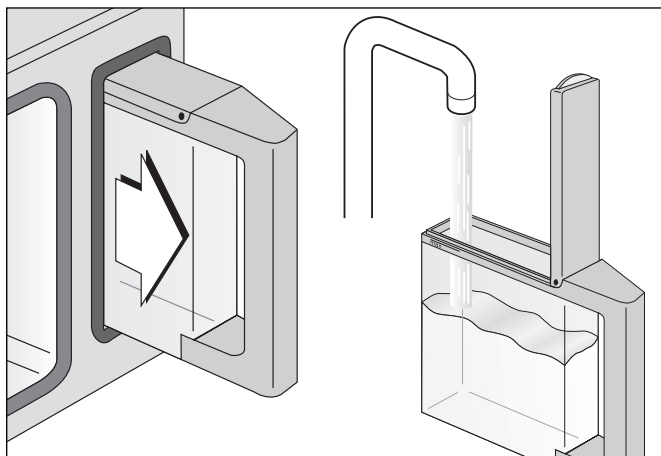
You can order the following special accessories:

- **KB 220-000:** Stainless steel cooking insert GN 2/3, 40 mm deep
- **KB 220-324:** Stainless steel cooking insert GN 2/3, perforated, 40 mm deep
- **KB 220-114:** Stainless steel cooking insert GN 1/3, 40 mm deep
- **KB 220-124:** Stainless steel cooking insert GN 1/3, perforated, 40 mm deep
- **GR 220-046:** Wire rack

Heating Modes

Display	Heating mode	Use
	Steaming temperature 30 - 100 °C	Suitable for fish, vegetables and side dishes, extracting fruit juices and blanching. The dishes are completely surrounded by steam.
	Dough proofing temperature 30 - 50 °C	Raising yeast dough, the perfect temperature setting is 38 °C. The moisture distributes the heat evenly and avoids the surface of the dough drying out.
	Defrosting temperature 40 - 60 °C	Even and gentle defrosting of vegetables, meat, fish and fruit. The food will not dry out and will keep its shape.
	Regenerating temperature 60 - 100 °C	Gently refresh previously prepared dishes. The moisture keeps the food from drying out.
	Low-temperature steaming temperature 70 - 90 °C	Gentle cooking of meat or poultry.
	Cleaning aid, descaling	The cleaning aid loosens soiling with steam.

Water tank




When you open the door of the oven, you will find the water tank on the side. Depending on the model, the tank is on the right or left side.

Before use, fill the water tank to the MAX marking with fresh, cold water.

If the water in your area is very hard, it is better to use filtered water or non-carbonated bottled water. Do not use demineralised water or other liquids.

Firmly close the lid of the tank. This is important for the correct functioning of the oven.

Fully insert the water tank until it engages.

If the water tank is empty, a signal sounds. The heating stops. The  symbol appears on the display and three dashes instead of the temperature are shown.

Open the oven door (Caution: steam might escape). Slowly pull out the water tank from the slot. A small amount of water might drip from the valve. Hold the water tank level when you pull it out.

Fill the water tank to the MAX marking and re-insert it.

Empty the water tank after every use and leave it to dry with the lid open. Keep the seal in the lid clean and dry after every use. Dry the slot for the tank after every use.

First Settings after Installation

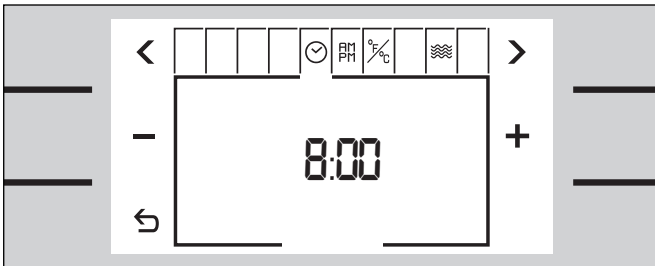
When your new steam oven has been connected, the first settings menu appears on the display. You can set the

- clock,
- time format,
- temperature unit,
- water hardness.

Setting the Clock

The clock function appears on the screen.

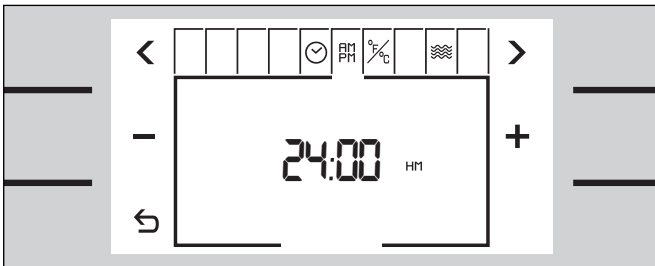
Using the **+** / **-** keys set the correct time.



Choosing the Time Format

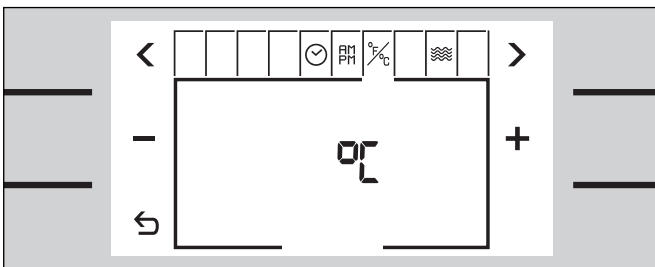
- 1 Using the menu key **>** select the time format setup menu.
- 2 The time format can be either 12 hour format (AM/PM) or 24 hour format. The 24 hour format is pre-selected.

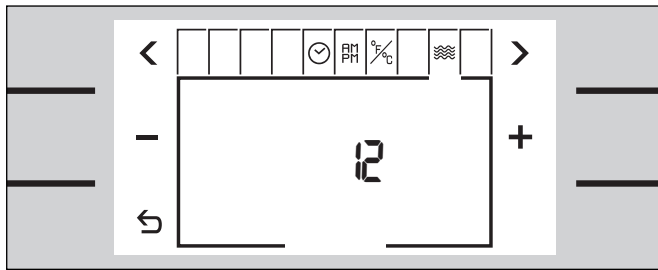
You can change the time format using the **+** / **-** keys.



Temperature Unit °C or °F

- 1 Using the menu key **>** select the temperature unit function **°C**. °C is pre-selected.
- 2 You can change the temperature unit using the **+** / **-** keys.





Setting the Water Hardness

- 1 Use the test kit included to test the water hardness of your tap water. Fill the phial with mains water up to the 5 ml marker.
- 2 Add indicator solution drop by drop until the colour changes from purple to yellow.
Carbonate hardness content:
1 drop = 1°dh = 1.25°e = 1.8°f
Please note: count the number of drops that are necessary and gently shake the phial after each drop.
- 3 Use the **+** / **-** keys to enter the value between 1 and 18. Pre-set value is 12. Depending on the value entered the appliance will calculate the intervals for descaling.

Exiting Menu and Saving Settings

Touch the ↩ key to exit the menu. All settings are saved.

The appliance is on standby. The standby screen appears.

Note

Refer to the chapter basic settings if you want to change these parameters.

The “first settings” menu reappears if the appliance is without electricity for several days.

Calibration

The boiling point depends on the air pressure. The higher the altitude, the lower the air pressure, and also the boiling point.

During the first steaming after installation, the appliance calibrates the boiling point. During calibration, the appliance is adjusted to the pressure of the altitude where the appliance is installed.

Calibrating the Steam Oven

- 1 Remove all accessories from the oven (cooking inserts, wire rack). The oven must be empty and cold.
- 2 Fill the water tank to the MAX marking with cold water. Firmly close the lid. Fully insert the water tank until it engages.
- 3 Turn the temperature knob to 100 °C and the function knob to steaming.

The steam oven starts to calibrate. During calibration more steam might escape from the oven than during normal use. Calibration takes about 15 minutes.

Note

Do not interrupt the calibration cycle. Do not open the oven door during calibration.

Should the calibration process be interrupted by opening the door or switching off the appliance, the steam oven will not function. Switching on the appliance will automatically restart calibration until the operation has been completed. The steam oven will not function until it has been calibrated.

Recalibration is not necessary after a power failure.

Recalibrate the appliance manually if you should move home to a different altitude.

- Disconnect the appliance from the electricity for a few seconds (switch off the household fuse or the circuit breaker in the fuse box).
- Within 3 minutes after reconnecting the appliance, go to the basic settings menu and activate exhibition mode, then deactivate exhibition mode again.
- Now it is possible to recalibrate the appliance.

Activating the Steam Oven

Standby

The steam oven remains on standby when no operating mode is selected or the child lock is activated.

The keys are not activated. The display is not lit.

Note:

You can choose between different standby screens. Refer to the chapter basic settings if you want to change the standby screen.

Note:

The display contrast depends on the vertical viewing angle.



Activating the Steam Oven

To leave standby do one of the following:

- touch a key
- open or close the oven door
- turn the temperature knob
- turn the function knob

Now you are able to set the required function. Read the relevant chapter on how to activate the required function.

Note:

The standby screen reappears after one minute if no further function is chosen. The display light goes off.

Setting the Steam Oven

The main operations of your steam oven are easily set using the knobs.

Using the right knob you can set the temperature. To switch on the light in the oven, turn the temperature knob one position to the right.

Temperature range:


Steaming	30 - 100 °C
Dough proofing	30 - 50 °C
Defrosting	40 - 60 °C
Regenerating	60 - 100 °C
Low temperature steaming	70 - 90 °C

The light in the oven remains off if the temperature is set below 70 °C.

Using the left knob you can set the heating mode. The top position is steaming.

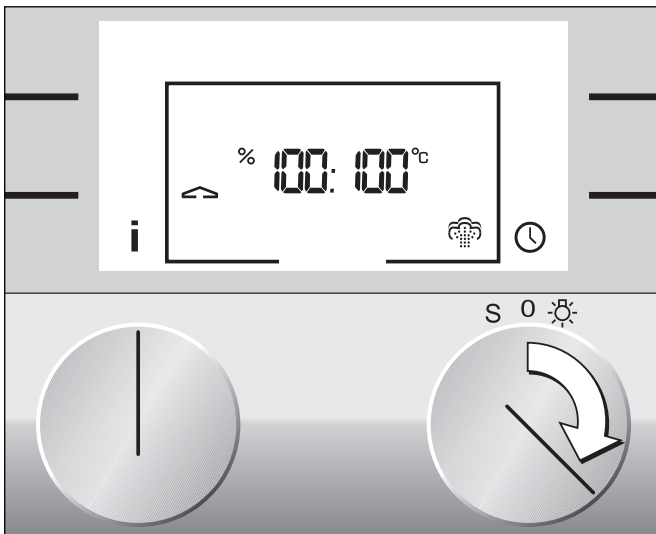
Setting the Temperature and Heating Mode

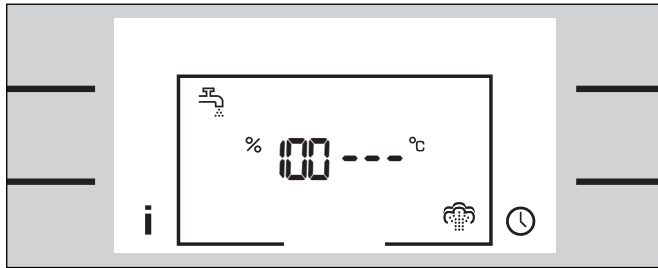
- 1 Fill the water tank to the MAX marking with cold water. Firmly close the lid. Fully insert the water tank until it engages.
- 2 Turn the function knob until the required heating mode appears on the screen.
- 3 Set the temperature knob to the required temperature.
Temperature, moisture level and cooking mode symbol appear on the display. The light in the oven goes on.

The heating up symbol  appears until the required temperature is reached. The symbol appears again when the oven heats during operation.


The temperature and heating mode can be changed at any time.

When the meal is ready switch the steam oven off using the temperature knob. The oven light goes off. The standby screen appears.

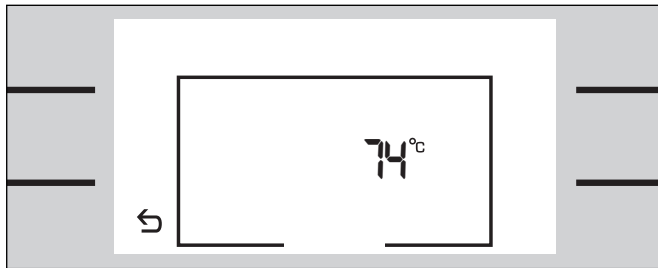





Note

If the  symbol appears on the left top side of the display and three dashes instead of the temperature, the water tank is empty. Fill the water tank to the MAX marking with fresh water.

If three dashes appear on the display instead of the temperature, the knobs have not been set to the correct position. Check the position of the temperature and function selectors.



Current Oven Temperature Display

The current oven temperature is briefly shown when you press the **i** info key. Using the  key you can return to the standard screen.

Note:

Depending on the heating mode, a slight temperature variation after heating up during use is normal.

After Every Use

Wipe the oven interior and the evaporating dish with a soft sponge. Dry the oven interior with a cloth.

⚠ Warning! The water in the evaporating dish can be hot.

Empty the water tank and leave it to dry with the lid opened. Dry the slot in the appliance.

Cooking Table

Important Notes

- Always preheat the oven. This will guarantee the best results.
- The cooking times given here are for a preheated oven. Add about 5 minutes to the cooking time if the oven has not been preheated.
- Only open the oven door for a short time and quickly put the food in.
- If you use only one level, place the cooking insert on the second level from the bottom.
- When using the perforated cooking insert or the wire rack, place the unperforated cooking insert on the level below to avoid the bottom of the oven interior and the evaporating dish becoming soiled.
- You can cook simultaneously on up to three levels (level 2, 3 and 4 from the bottom).
- You can cook different dishes simultaneously on several levels without flavour transfer.
- The cooking times given are only a recommendation. The effective cooking time depends on the quality of the food, the amount and the size of the food.
- Add to the cooking time for larger amounts than those stated in the cooking table.
- Food being cooked must not come into contact with the oven compartment.
- The steam oven door must seal well. Always keep the door seal clean.
- Do not place too much food on the wire rack or the cooking insert. This will ensure optimum circulation of the air.

Vegetables

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Leaf spinach (500 g, plucked)	perforated	100	2 - 5
Cauliflower (1 head, whole)	perforated	100	30 - 40
Cauliflower (1 kg, in roses)	perforated	100	10 - 15
Broccoli (1 kg, in roses)	perforated	100	10 - 12
Peas (1 kg)	perforated	100	5 - 10
Green beans (1 kg, whole)	perforated	100	20 - 25
Kohlrabi (1 kg, sliced)	perforated	100	15 - 20
Leeks (1 kg, sliced)	perforated	100	4 - 6
Carrots (1 kg, sliced)	perforated	100	10 - 20
Jacket potatoes (1 kg, medium size, prick with fork)	perforated	100	35 - 45
Boiled potatoes (1 kg, quartered, salted)	unperforated	100	15 - 25
Asparagus, green (1 kg, whole)	perforated	100	10 - 15
Asparagus, purple (1 kg, whole)	perforated	100	15 - 20
To skin tomatoes (whole)	perforated	100	1 - 2

Tips

- To skin tomatoes: cut peel once, place in ice water after steaming
- Use the vegetable stock that collects in the unperforated cooking insert as a base for sauce or stock.

Pulses / Rice

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Long grain rice (250 g + 500 ml water)	unperforated	100	30 - 35
Basmati rice (250 g + 500 ml water)	unperforated	100	25 - 30
Lentils (250 g + 750 ml water)	unperforated	120	30 - 40
Pre-soaked white beans (250 g + 1 l water)	unperforated	120	55 - 65

Tip

– Observe the manufacturer's recommendations.

Fish

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Fish tureen (in tureen)	wire rack	75	40 - 50
Salmon fillet (800 g)	perforated	100	12 - 18
Mussels (1.5 kg)	perforated	100	12 - 15
Pike-perch (1 kg)	perforated	100	15 - 20

Poultry

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Stuffed chicken breast (500 g)	unperforated	100	20 - 25
Turkey fillet (300 g)	unperforated	100	15 - 20
Chicken	unperforated	100	120 - 180

Meat / Sausage

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Kasseler (1 kg)	unperforated	100	55 - 70
Boiled sausage (10 sausages)	unperforated	85 - 90	10 - 20
White sausage (10 sausages)	unperforated	85 - 90	15 - 20

Low-temperature Steaming

Fish or seared meat matures over a longer time at a low temperature in the oven. The food will remain juicy and preserve most of its nutrients.

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Duck breast	perforated	70 - 80	55 - 75
Leg of lamb (1.5 - 2.5 kg)	perforated	70 - 80	180 - 240
Roast beef (1.5 - 2.5 kg)	perforated	70	150 - 240
Pork medallions	perforated	70 - 80	45 - 60
Boiled fillet of beef (1 kg)	unperforated	90	70 - 90
Bream	perforated	80 - 90	15 - 25
Trout (2 whole trouts à 300 g)	perforated	80 - 90	12 - 15
Mackerel (6 whole mackerels)	perforated	75 - 80	10 - 12

Tips

- Take the meat from the fridge one hour before cooking.
- Briefly sear the meat (not boiled fillet of beef) from all sides in a hot pan on the hob. Note: longer searing will shorten the cooking time in the oven.
- Wrap the seared meat in aluminium foil and place it in the oven to mature.
- Put fish in the steam oven without searing it.
- You can reduce the temperature to 60 °C towards the end of the cooking time (for example if your guests arrive late).
- Serve on warmed dishes.

Desserts

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Yeast dumplings	unperforated	100	20 - 25
Milk rice (250 g of rice)	unperforated	100	20 - 25
Compote	unperforated	100	15 - 25

Miscellaneous

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Vegetable flan (in bain marie, 1.5 l)	wire rack	100	60 - 70
Dumplings	unperforated	90 - 95	15 - 25
Cooked-egg-garnish	unperforated	80	10 - 20
Semolina dumplings	perforated	90 - 95	7 - 10
Eggs (5 eggs)	perforated	100	7 - 12
To decrystallize honey	wire rack	45	180 - 240
To disinfect baby bottles	wire rack	100	15

Tip

– For foods that are sensitive to pressure (such as dumplings), you are best using two cooking inserts depending on the amount. This will avoid the food being crushed.

Regenerating (Reheating)

Reheat previously prepared dishes without loss of quality.

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Pasta, potatoes (on a plate)	wire rack	100	10 - 15
Vegetables (on a plate)	wire rack	90 - 100	7 - 15

Tip

– To regenerate larger amounts use the unperforated cooking insert.

Dough Proofing

Raising yeast dough and other dough mixtures without drying out. Do not cover the bowl.

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Yeast dough, baking ferment, sour dough mixture (in bowl)	wire rack	38	25 - 35

Tip

– The raising time is a rough value. Leave the dough until it has doubled in size.

Defrosting

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Berries (300 g)	perforated	45 - 50	6 - 8
Roast (1000 g)	perforated	45 - 50	70 - 80
Fish fillet (400 g)	perforated	45 - 50	15 - 20
Vegetables (400 g)	perforated	45 - 50	20 - 30
Goulash (600 g)	perforated	45 - 50	40 - 50
Chicken (1000 g)	perforated	45 - 50	60 - 70
Chicken legs (400 g)	perforated	45 - 50	30 - 35

After the time has elapsed, leave the food inside the oven for 10-15 minutes after switching off. This ensures the food is thawed right through.

Tips

- Important! Always insert an unperforated cooking insert one level below the food. Pour out the defrosting liquid of meat and poultry. Rinse with plenty of water. Clean the cooking insert in hot soapy water or in the dishwasher.
- The defrosting time depends on the size, weight and shape of the frozen food. Always freeze your food flat or in single pieces, this shortens the defrosting time.
- Only defrost the amount that you will need to prepare.
- Please observe: defrosted food might not keep and will deteriorate more quickly than fresh food. Immediately prepare defrosted food and cook it thoroughly.
- Defrosting poultry: take the poultry out of the packaging.

Preserving

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Fruit, vegetables (in closed preserving jars 0.75l)	wire rack perforated	95	35

Tips

- Cook the fruit or vegetables immediately after buying or picking. A prolonged storage will reduce the vitamins and might lead to fermenting.
- Only use good quality fruit and vegetables.
- Check and clean the preserving jars, rubber seals and clamps.
- Disinfect the clean jars in the oven for 15 minutes at 100°C before using them for preserving.
- Open the oven door after the cooking time has elapsed.
- Leave the jars to cool down completely before taking them out of the oven.

Extracting Juice

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Berry fruit	perforated	100	60 - 120

Tips

- Place the fruit or berries in the perforated cooking insert. Insert the perforated cooking insert with the fruit on the 2nd level from below. Place the deep unperforated cooking insert one level lower to collect the juice.
- Leave the fruit in the oven until no more juice comes out.
- You can squeeze the food in a dish towel afterwards to gain the remaining juice.

Blanching

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Vegetables (for example spinach, broccoli, beans)	perforated	100	3 - 5

Tips

- By blanching, vegetables retain their natural colour.
- Blanching is especially suitable for vegetables that are to be frozen.
- Always preheat the oven. insert the vegetables when the heating up symbol has gone off.
- Dip the vegetables in iced water immediately after taking them out of the oven.
- Leave the blanched vegetables to drip dry before freezing.

Preparing Yogurt

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Fresh yogurt (in closed jars)	wire rack	45°C	240 - 360

Tips

- Heat milk (not long-life milk) on the hob to 90 °C to avoid disturbing the yogurt bacteria.
- Important! Cool the milk in a bain-marie until it reaches 40 °C to avoid destroying the yogurt bacteria.
- Stir natural yogurt (without fruit) into the milk (1-2 teaspoons for every 100 ml).
- Pour the yogurt into clean jars.
- Disinfect the clean yogurt jars in the oven for 15 minutes at 100°C before filling them with yogurt.
- In the case of yogurt ferment, pay attention to the notes on the packet (note: the time needed for maturity will be lengthened if you use cold milk to produce the yogurt).
- On completion, place the yogurt in the fridge.
- Add skimmed milk powder to the milk before heating it (1-2 tablespoons per litre) to get a more solid yogurt.

Energy Saving Tips

- The oven heats up very quickly. This means it is time and energy efficient.
- When possible, try to cook different foods at the same time. This will ensure an even load on your appliance and will save you time and energy.
- You can often use several levels at once.
- Avoid opening the steam oven door frequently and for prolonged periods. Otherwise, steam and heat can escape and then has to be generated again. This involves a large loss of energy and prolongs the cooking time.

Timer

Using the timer menu you can set the following:

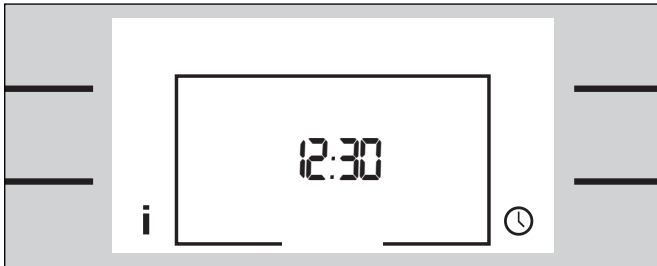
- ⌚ timer
- ⌚ stopwatch
- ⌚ cooking time duration
- ⌚ cooking time end

Calling up the Timer Menu

Touch the key beside the symbol ⌚ to call up the timer menu.

If the appliance is on standby, touch any key. Now the display is activated. The info **i** and timer ⌚ symbols are shown.

Touch the key next to the timer symbol ⌚. The timer menu appears.



Timer

The timer counts down independently of all other settings of the appliance. You can enter a maximum value of 90 minutes.

Setting the Timer

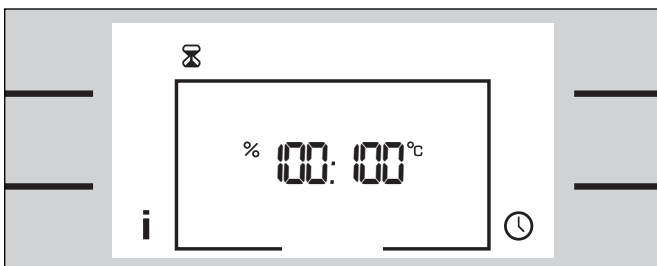
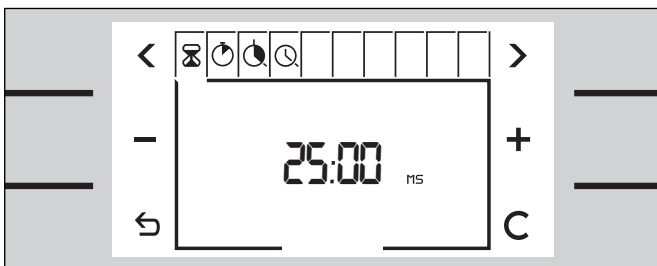
- 1 Call up the timer menu. The timer function ⌚ is shown on the display.
- 2 Using **+** or **-** set the desired duration.
- 3 Start using the ⏪ key.

The timer menu is closed.

A signal sounds when the time has elapsed. Touch the ⌚ key to switch off the signal.

Note

To cancel an active timer:
Call up the timer menu, select the timer function ⌚ and touch the **C** key.



Stopwatch

The stopwatch will count the elapsed time up to 90 minutes.

The pause function pauses the stopwatch.

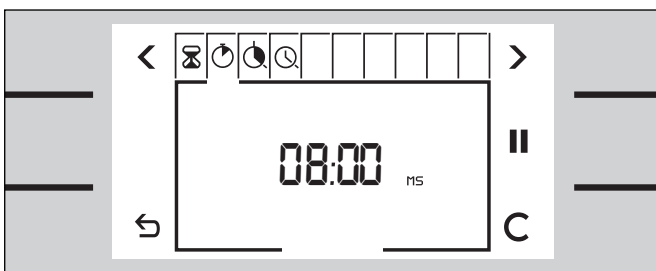
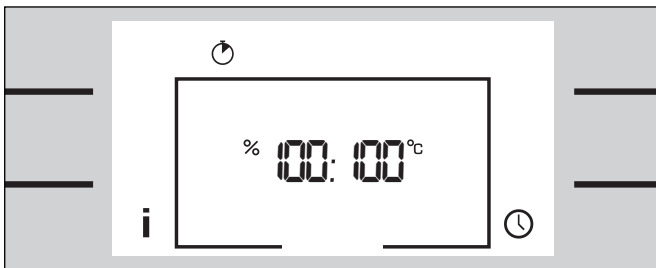
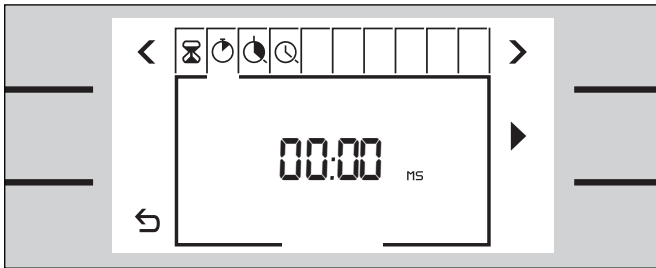
The stopwatch runs independently of all other settings of the appliance.

Starting the Stopwatch

- 1 Call up the timer menu.
- 2 Using < or > select the stopwatch function ⌚.
- 3 Start using the ▶ key.

The timer menu is closed.

The timer menu is closed immediately when you touch the ↶ key.



Pausing the Stopwatch

- 1 Call up the timer menu.
- 2 Using < or > select the stopwatch function ⌚.
- 3 Touch the || key. The counter stops. The key reverts to start ▶.
- 4 Start again using the ▶ key. The counter continues.

After 90 minutes the time reverts to 00:00 minutes. The symbol ⌚ in the status bar disappears. The stopwatch is switched off.

Note

To cancel the stopwatch:

Call up the timer menu, select the stopwatch function ⌚ and touch the C key.

Cooking Time Duration


If you set a cooking time duration for your meal, the appliance switches off automatically after the selected time.

This enables you to leave the kitchen while the meal is being prepared.


You can select a cooking time between 1 minute and 23 hours 59 minutes.

Select the temperature and heating mode and place your meal in the oven.

Switching off Automatically

- 1 Call up the timer menu.
- 2 Using **<** or **>** select the cooking time duration function .
- 3 Using **+** or **-** set the required cooking time.
- 4 Start the program using the **↵** key.

The timer menu is closed. Temperature and heating mode are shown on the display.

After the time has elapsed the appliance switches off. A signal sounds. Touch the  key or open the appliance door to switch off the signal.

Note

The cooking times given in the cooking table are for a preheated oven. Add about 5 minutes to the cooking time if the oven has not been preheated.

To cancel the cooking time:

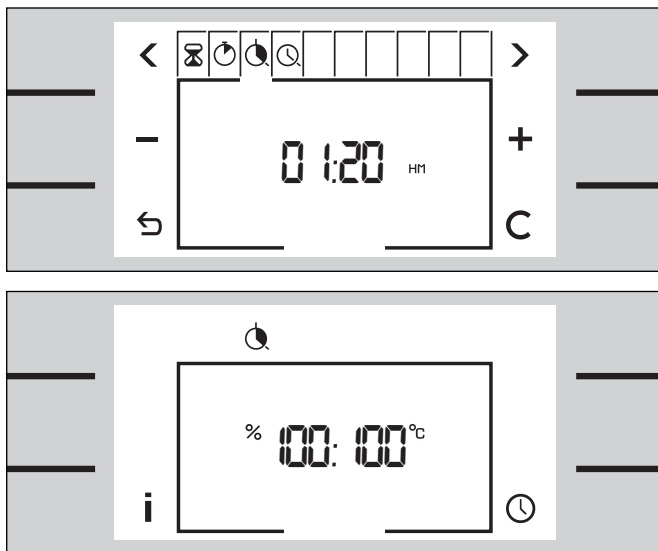
Call up the timer menu. Touch the **C** key, then touch **↵** to confirm.

To change the cooking time:

Call up the timer menu. Change the time with **+** or **-**, then touch **↵** to confirm.

To stop the program:

Switch the temperature knob off.



Cooking Time End

You can program a cooking time end. Example: it is 13:30. The meal will take 40 minutes to cook and must be ready at 15:30.

Set the cooking time duration and set the cooking time end to 15:30. The electronics will calculate the start time. The appliance will start automatically at 14:50 and switch off at 15:30.

Please note that food which can easily go off should not stay in the oven too long.

Note:

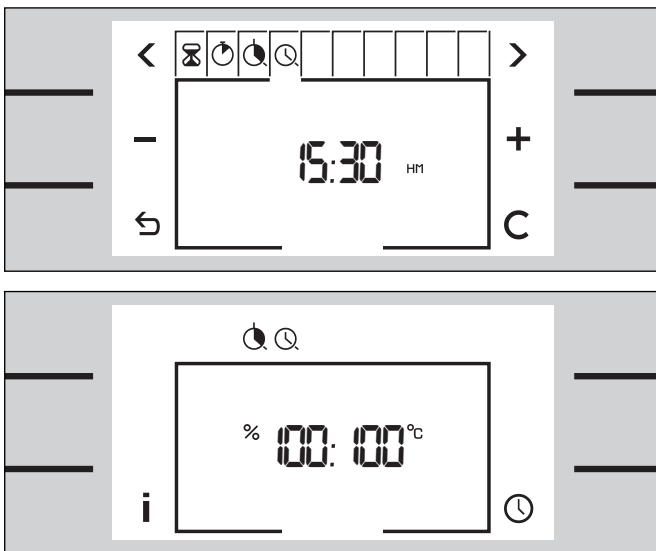
Always set the desired temperature, heating mode and cooking time duration first. Only by setting these values can the cooking time end be programmed.

Switching on and off Automatically

- 1 Set the required cooking time.
- 2 Using **>** select cooking time end **🕒**. The switch off time appears on the display.
- 3 Using **+** set a later switch-off time.
- 4 Start using the **↵** key. The timer menu is closed.

Temperature and operating mode appear on the display. The appliance is on standby and will start automatically. After the cooking time duration it will switch off.

After the time has elapsed the appliance switches off. A signal sounds. Touch the **🕒** key, open the appliance door or switch off the temperature selector to switch off the signal.



Note

To cancel the cooking time:

Call up the timer menu. Touch the **C** key, then touch **↵** to confirm. Cooking time duration and end are cancelled.

To stop the program:

Switch the temperature knob off.

If the **🕒** symbol flashes:

You have not set the cooking time duration. Always set the cooking time duration first.

Child Lock

The steam oven has a child lock. It prevents the oven being turned on unintentionally.



Supposition:

You have to make the child lock available in the basic settings. See chapter basic settings.


Activating the Child Lock

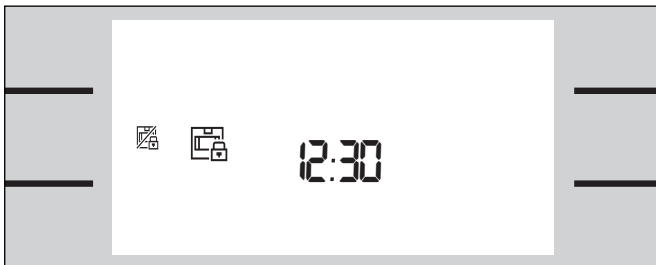
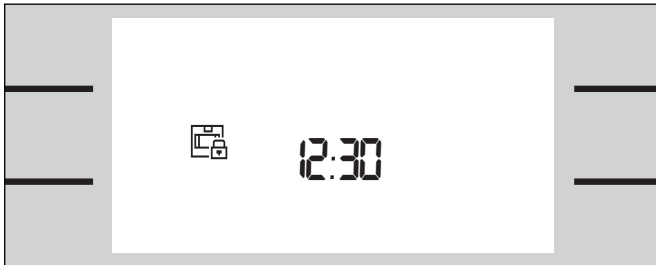
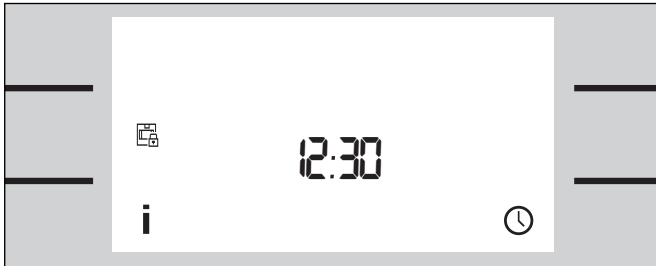
Supposition:

The temperature knob is in the OFF position.



- 1 Touch any key. The symbol  appears beside the centre left key.
- 2 Touch the key  for at least 6 seconds.

The child lock is active, the controls are locked.

The standby screen and the symbol  appear.






Deactivating the Child Lock

- 1 Touch any key. The symbol  appears beside the centre left key.
- 2 Touch the key  for at least 6 seconds.

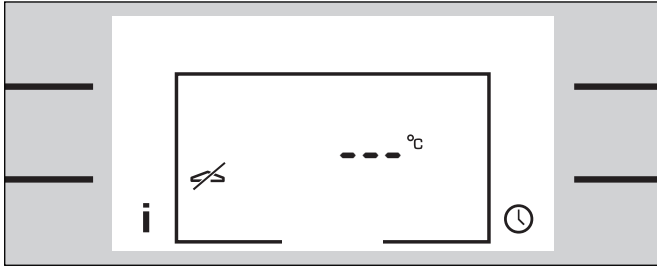
The child lock is deactivated. You can operate the appliance as usual.

Note

If you cannot find the  key beside the centre key:
Call up the basic settings menu. Select the child lock function. Select "child lock available" .

If the child lock key is no longer required:
Call up the basic settings menu. Select the child lock function. Select "child lock not available" .

Safety Deactivation



For your protection the appliance has a safety deactivation. The safety deactivation switches off the heat if the oven is left on for more than 12 hours without the controls being touched.





Three dashes appear on the display. Switch the temperature knob off. Then you can operate the appliance as usual.

Changing the Basic Settings

Your appliance has several basic settings.

You can customize these settings:





Turn the temperature knob one position to the right to the light position.


- Call up the basic settings menu with the  key.
- Use the top  or  keys to move between the settings.
- Use the centre keys to change the selected setting. You can change several settings individually without leaving the menu.
- Touch the  key to exit the menu. All settings are saved.

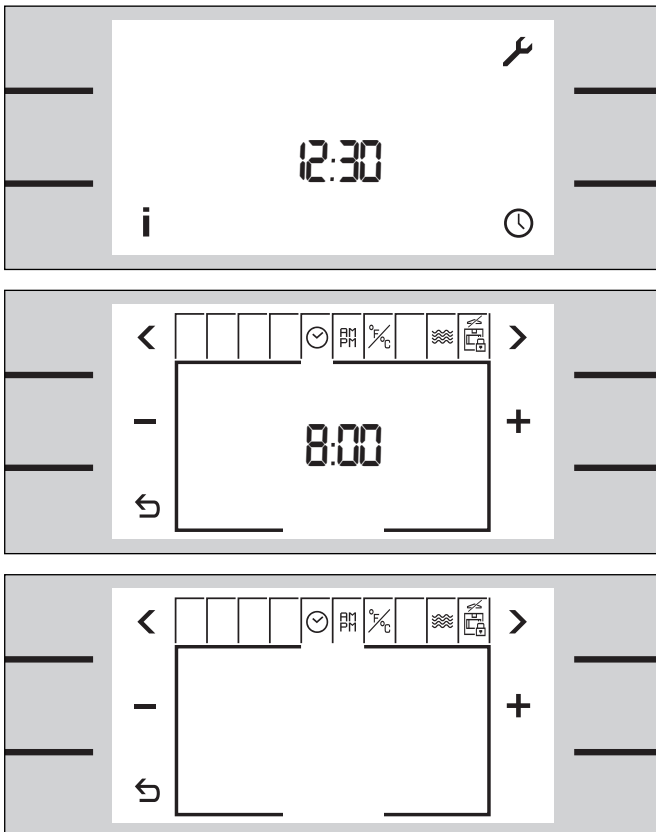
Note

If no key has been touched for 60 seconds the menu disappears. The standby screen appears. All settings are saved.

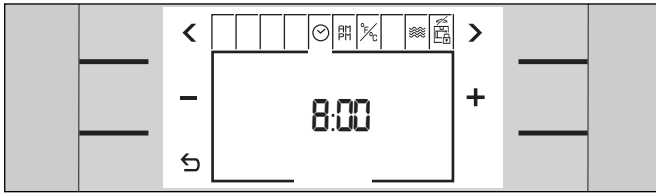
Example: Changing the Standby Screen

- 1 Call up the basic settings menu by turning the temperature knob one position to the right to the light position. Touch the key next to the  symbol. The menu appears.
- 2 Use the menu key  to select the function standby screen.
- 3 Use the middle keys  or  to select the required setting. The selected screen appears briefly.

Now you can change further settings or exit the menu with the  key.

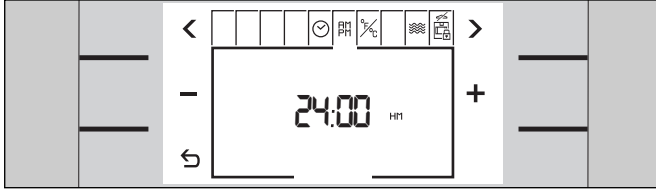


Basic Settings



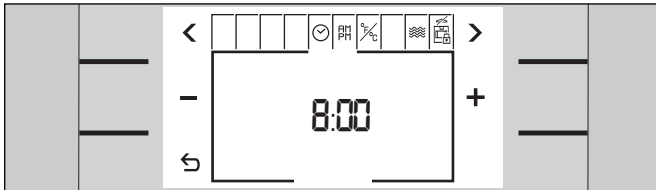
Clock

- Hours / minutes



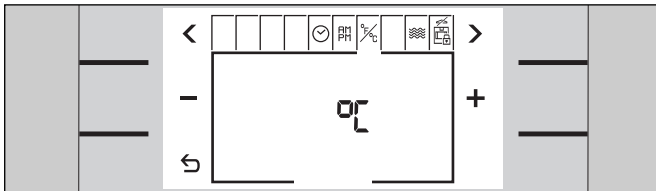
Time format

- 12 hour format (AM/PM) or 24 hour format



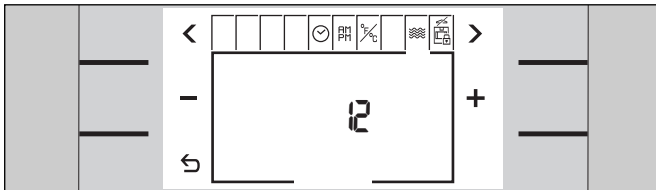
Standby screen

- Clock / empty display



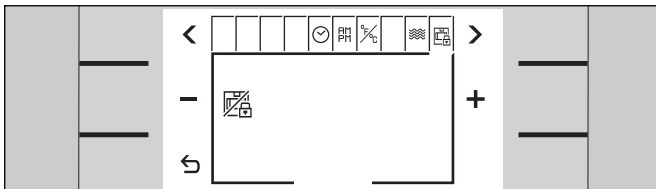
Temperature unit

- °F or °C



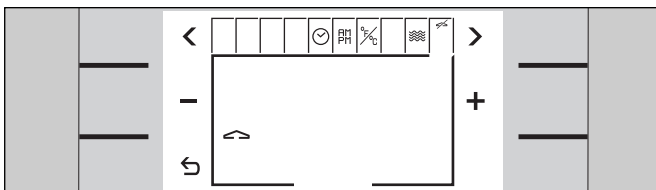
Water hardness

- Set the water hardness between 1 and 18



Child lock

- Child lock key not available / available



Exhibition mode

The setting ⇄ “exhibition mode not active” must be selected and must not be changed. The appliance does not heat up during exhibition mode ~~🔥~~.

You can only change this setting 3 minutes after the appliance has been connected to the electricity.

Care and Manual Cleaning

Safety Notes

⚠ **Warning!** Do not clean the hob using high pressure cleaners or steam jets.

⚠ **Warning, risk of burns!** Before cleaning, wait until the appliance has cooled down.

Oven Interior

Clean the oven interior with a cloth/sponge and a small amount of hot soapy water. Avoid residues burning in. After cleaning, leave the door open until the oven has dried.

Do not scrape off baked-in remainders of food. Instead, moisten them with a wet cloth and detergent.

If the oven is heavily soiled use the cleaning aid function for best results.

Do not use non-suitable cleaning agents:

- scouring cleaning agents
- nitro polishing agents
- distilled vinegar
- oven cleaner
- cleaners containing chloride
- abrasive sponges or objects

Cooking Inserts

Clean the cooking inserts in hot soapy water or in the dishwasher.

Soak baked-in remainders of food and clean with a brush.

Racks

You can take the racks out for easier cleaning. Undo the knurled nuts and pull out the racks to the front.

Clean the racks in a dishwasher.

Water Tank

Clean the water tank with hot soapy water. Leave it to dry with the lid opened. Keep the seal in the lid clean and dry after every use.

Dry the slot in the oven after every use.

Glass Front

Clean the glass front with a soft, moist cloth and glass cleaner.

Do not use aggressive, scouring cleaning agents or glass scrapers. They can scratch the surface and destroy the glass.

Door Seal

Always keep the door seal clean and free of food remains.

Do not use aggressive cleaning agents (e.g. oven cleaner) on the door seal. They can destroy the door seal.




Do not remove the door seal.

Cleaning Function

Stubborn soiling can be loosened using the cleaning function and may then be removed more easily. The cleaning function takes approx. 32 minutes.

Leave the oven to cool down completely before cleaning. Take all accessories out of the oven interior. First clean the evaporating dish to avoid residues burning in.

How to Proceed

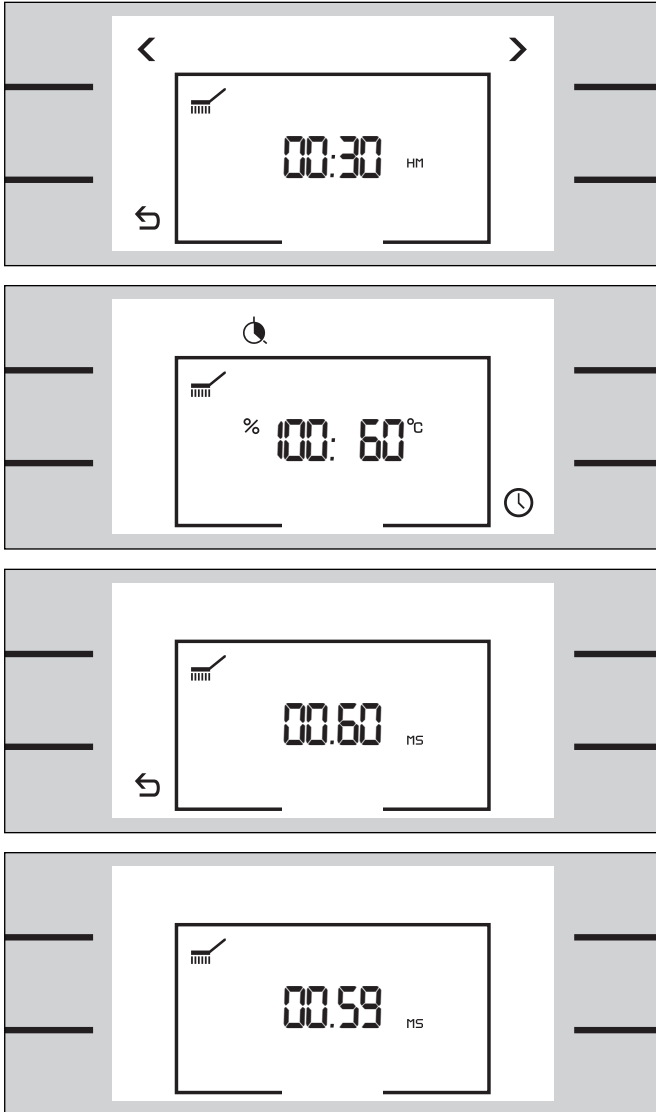
- 1 Fill the water tank to the MAX marking with cold water. Do not use demineralised water. Fully insert the water tank until it engages.
- 2 Put a small amount of washing up liquid into the evaporating dish on the bottom of the oven interior. Close the oven door.
- 3 Turn the function knob one position to the left. Turn the temperature knob to the left to the special functions. The cleaning menu appears. The duration appears on the display.
- 4 Press  to start. The cleaning starts.
- 5 The second step (rinsing) appears on the display after the time has elapsed.
- 6 Wipe the loosened soiling in the oven interior and in the evaporating dish away with a sponge. Empty the water tank, refill with cold water and insert.
- 7 Close the oven door. Press  to start. The oven rinses.
- 8 After the first rinsing, use a sponge to soak the remaining water from the evaporating dish.
- 9 Close the oven door. Press  to start. The oven rinses again.

After one minute a signal is sounded. The cleaning function has ended. Switch off the temperature knob.

Use a sponge to soak the remaining water from the evaporating dish. Dry the oven interior with a soft cloth.

Note

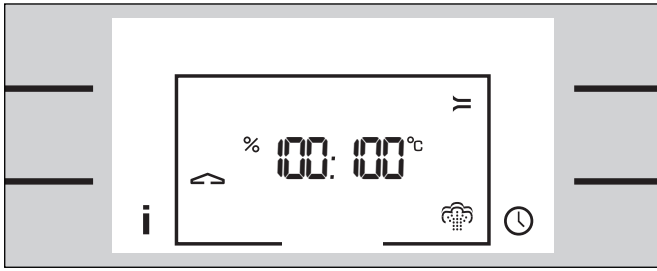
The duration of the cleaning function cannot be changed.



If you want to stop the cleaning function:
Switch off the temperature knob.

If three dashes appear on the display:
Operator error. Check if you have set the functions
and temperature knobs to the correct positions.

Descaling Program



To keep your appliance in good working order, you have to descale it regularly. Descal the oven when the descaling symbol \approx appears on the display.

The descaling program consists of three steps – descaling and rinsing twice. The descaling program lasts approx. 32 minutes. Always let the program run until it has ended.

Use a sponge to empty the evaporating dish between each of the three steps above.

Leave the oven to cool down completely before descaling. Take all accessories out of the oven interior.

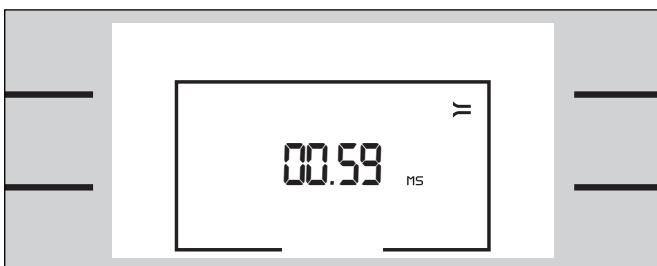
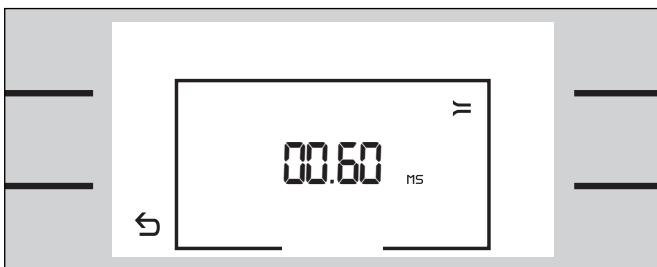
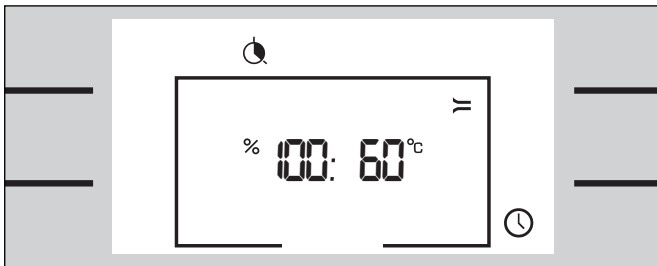
Only use liquid, lemon-based descaler. Mix the descaling solution according to the manufacturer's instructions. Do not let the descaling solution come into contact with the frame of the oven.

How to proceed

- 1 Fill the water tank with 350 ml of descaling solution.
- 2 Turn the function knob one position to the left.
- 3 Turn the temperature knob to the left to the special functions. The cleaning menu appears.
- 4 Use the \triangleright menu key to select the \approx descaling function. The duration appears on the display.
- 5 Press \hookleftarrow to start.
- 6 The descaling program starts.
- 7 Use a sponge to soak the descaling solution from the evaporating dish after the time has elapsed. Thoroughly rinse the water tank, fill with water and insert.
- 8 Press \hookleftarrow to start. The oven rinses.
- 9 Use a sponge to soak the water from the evaporating dish after the time has elapsed. Close the oven door. Press \hookleftarrow to start. The oven rinses again.

After one minute a signal is sounded. The descaling has ended. Switch off the temperature knob.

Use a sponge to wipe the oven interior and dry with a soft cloth.



Tip

You can descale the evaporating dish between intervals. Completely fill the evaporating dish with descaling solution and the tank with water. Start the descaling program.

Trouble Shooting

In case of a malfunction first check the household fuses. If the power supply is functioning correctly contact your dealer or Gaggenau after-sales service.

Please specify the E number and FD number of the appliance when calling our after-sales service. You find these numbers on the rating plate of the appliance.

Repairs may only be carried out by authorised technicians, in order to guarantee the electrical safety of the appliance.

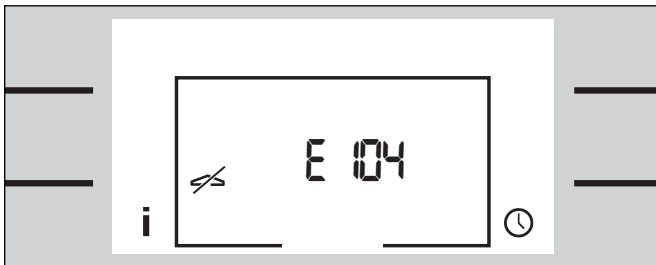
⚠ Warning! Incorrect repairs may result in serious injury to the user.

All poles of the appliance must be disconnected from the electricity when being repaired (switch off the household fuse or the circuit breaker in the fuse box).

For technical reasons the lamp cover cannot be removed. Lamp must only be replaced by Gaggenau after-sales service.

Important! Do not remove the lamp cover.

Non compliance with these recommendations results in the warranty coverage becoming invalid.



Error Messages

If a malfunction occurs and the appliance does not heat up, an error code will flash on the display.

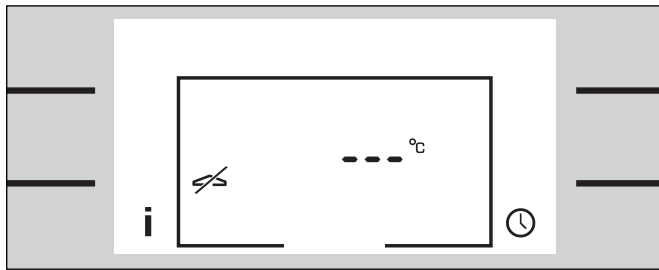
If *E003*, *E303*, *E 1 15* or *E2 15* flashes on the display the appliance is too hot. Switch off the appliance and let it cool down.

If a different error code flashes on the display call the after-sales service. Please specify the error code and the appliance type. You find the appliance type on the rating plate.

Switch off the temperature knob.


Note:

The short timer and stop clock can still be used.



Power Cut

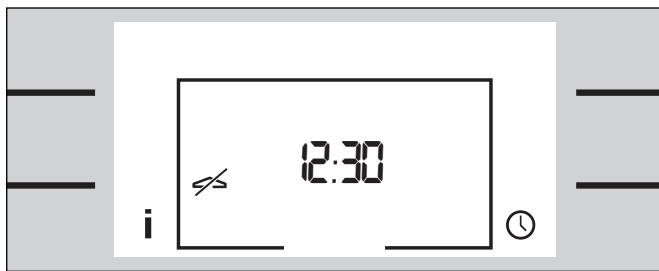
The appliance bridges a power cut of up to 5 minutes. The operation continues.

After a longer power cut the appliance will switch off the operation. The  symbol appears on the display and three dashes instead of the temperature.


Switch off the temperature knob and switch the appliance back on.

The “first settings” menu reappears if the appliance is without electricity for several days. You have to reset the clock.

Note: The basic settings remain stored even if the appliance is without electricity for several days.



Exhibition Mode

If the  symbol appears on the standby screen, exhibition mode is activated. The appliance does not heat up.

Disconnect the appliance from the electricity for a few seconds (switch off the household fuse or the circuit breaker in the fuse box). Within 3 minutes after reconnecting the appliance, go to the basic settings menu and deactivate exhibition mode.

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