



Please read this instruction manual. This will ensure that you make full use of all the technical benefits the steam oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. It is quite simple.

The tables list the adjustment values and shelf levels for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

And now – enjoy cooking with your steam oven!

Instruction manual



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Important information

Read this instruction manual carefully. This will enable you to operate your appliance safely and correctly.

Please keep the instruction manual and assembly instructions in a safe place. Please pass on this instruction manual and assembly instructions to the new owner if you sell the appliance.

Before installation

Environmentally-friendly disposal



Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

After unpacking

Do not open the cooking compartment door while the appliance is on the floor. The cooking compartment door could touch the floor and be damaged.

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

Your appliance was thoroughly factory tested for proper operation. It may therefore contain some remaining water.

Installation and connection

Please observe the special assembly instructions.

Electrical connection

If the power cable is damaged, it must be replaced by customer service in order to prevent hazards.

Safety precautions



This appliance is intended only for domestic use. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision

- if they are physically or mentally incapable of doing so
- or if they lack the knowledge and experience required to operate the appliance correctly and safely.

Hot cooking compartment



There is a risk of burning.

Never touch the hot surfaces of heating and cooking appliances. Never touch the hot surfaces in the cooking compartment.

Open the cooking compartment door carefully. Hot steam will escape.

Children must be kept at a safe distance from the appliance.

Risk of fire.

Never store combustible items in the cooking compartment.

There is a risk of short-circuiting.

Never trap cables of electrical appliances in the hot cooking compartment door. The cable insulation could melt.

Hot accessories



There is a risk of burning.

Never take accessories out of the appliance without using oven gloves.

Cleaning



Risk of scalding.

Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.

Repairs



Danger of electric shock.

Incorrect repairs are dangerous.

Repairs may only be carried out by one of our experienced after-sales engineers.

If the appliance is faulty, switch it off using the fuse in the fuse box or disconnect the appliance at the mains. Contact the after-sales service.

Important information about the use of the appliance

Ovenware

Do not use the cooking compartment door as a shelf.

Do not store any food in the appliance. This can lead to corrosion.

Use only the accessories provided. They are specially designed for your appliance.

Caution. When steaming in the perforated cooking container, always insert the baking tray/solid cooking container underneath. Dripping liquid is caught.

Always place ovenware on the wire rack or in the perforated cooking container.

Caution. The evaporator dish must not be covered.

Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with hot air and steam.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

Care and cleaning

The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual.

Salts are very abrasive. If salt is deposited in the cooking compartment, rust could develop in places. Acidic sauces, such as ketchup and mustard, or salted foods, e.g. cured roasts, contain chloride and acids. These affect the stainless steel surface. Clean the cooking compartment after each use.

Causes of damage

Very dirty seal

If the seal on the outside of the cooking compartment is very dirty, the cooking compartment door will no longer close properly during operation. The fronts of adjacent units could be damaged. Keep the seal clean.

Cooking compartment door as a seat

Do not stand or sit on the cooking compartment door.

Transport

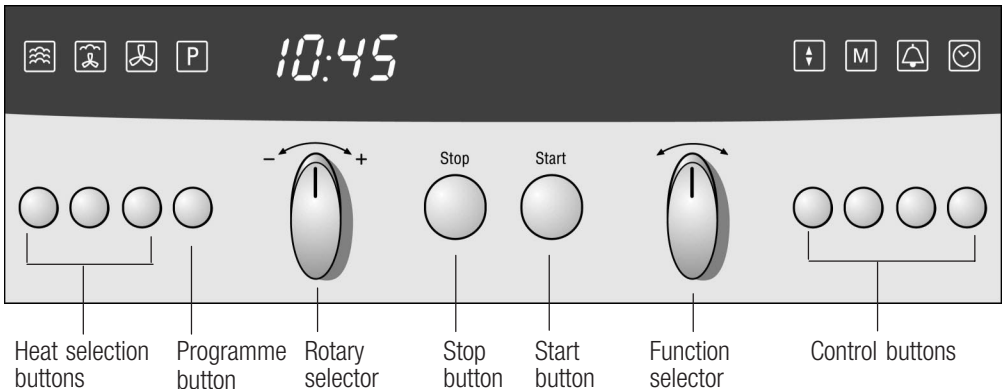
Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.

The steam oven

Use this section to familiarise yourself with your new appliance.

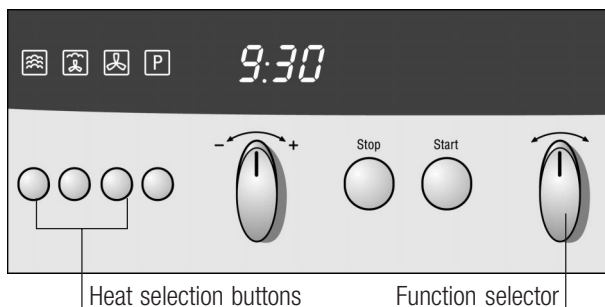
The control panel and its buttons, selectors and displays are explained, and information is provided about the types of heating, the cooking compartment, the water reservoir and the accessories.

Control panel



Heat selection buttons and function selector

You use these to set the type of heating and temperature for your steam oven. The type of heating appears in the first line of the text display and the temperature appears in the second line.



Heat selection buttons

You can use these buttons to select the most commonly used types of heating.


- ☁ Steaming level
- ☁ CircoSteam
- ☁ Hot air

Function selectors

Use the function selector to set all other types of heating and the desired temperature for your dish.

Types of heating

Types of heating	Temperature range	Application
☁ Steaming level	40-100 °C	for vegetables, fish, side dishes, for juicing fruit and for blanching. The food is completely surrounded by steam.
☁ CircoSteam	120-230 °C	for meat, bakes and baked goods. Hot air and steam are combined.




Types of heating	Temperature range	Application
 Hot air	30-230 °C	for moist cakes, sponge, pot roasts. A fan in the back wall of the oven distributes the heat evenly inside the cooking compartment.
Reheat	100-180 °C	for plated meals and baked goods. Cooked food is gently reheated. The steam ensures that the food does not dry out. Reheat plated meals at 120 °C and baked goods at 160 °C.
Dough proving	40-50 °C	for yeast dough and sour dough. Steam and hot air are combined. The moisture distributes the heat particularly evenly. The surface of the dough does not dry out.
Defrost level	40-60 °C	for vegetables, meat, fish and fruit. Steam and hot air are combined. The moisture gently transfers the heat to the food. The food does not dry out or lose shape.
Slow cooking	60-120 °C	for roast beef, leg of lamb. Tender pieces of meat stay particularly juicy.
Plate warming	30-70 °C	for porcelain. Food does not cool down so quickly in preheated ovenware. Drinks also remain warm for longer. Take the ovenware out of the appliance using oven gloves.
Keep warm	60-100 °C	for keeping food warm. Caution: warm food spoils more quickly. Do not keep food warm for longer than two hours.

Rotary selector

Use the rotary selector to set the clock, cooking time, end time, timer and, if required for the automatic programming, the weight of the food.

	Ranges
Duration	1 sec - 10.00 h
Time	0:00 - 24:00
Timer period	1 sec - 10.00 h
Weight	Depending on the programme

Operating switches and display panel

Button	Function
	Select a line in the text display
M	Select the memory or basic settings, call up information
	Select the timer
	Select the time or → end time
Stop	Stop operation or clear a setting
Start	Start the appliance

The set values appear in the display panel.

The text display leads you through the settings. It shows the selected type of heating and temperature.

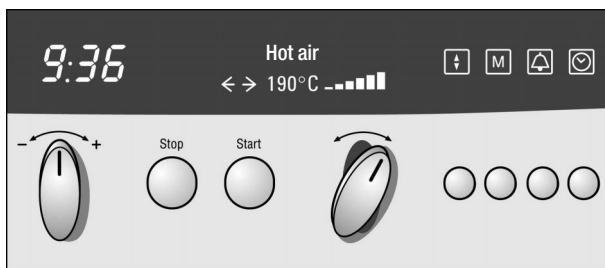
It shows the dishes that are automatically programmed and provides information on the settings.

The text display is available in 13 languages.

Heating indicator

The heating indicator next to the temperature displays the rising temperature in the cooking compartment. The set temperature is reached once all bars are lit up.

The heating indicator is not shown during the automatic programmes.



Fold away control knobs

The control knobs fold away. To move them in and out, press the control knob.

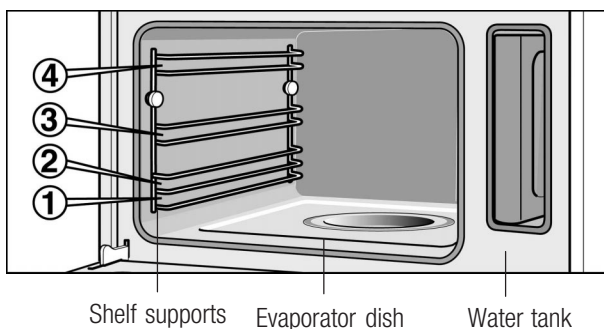
You can turn the control knob clockwise or anti-clockwise.

Cooking compartment and accessories

Caution

The accessories can be inserted into the cooking compartment at 4 different heights.

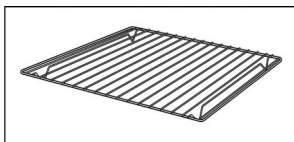
The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.



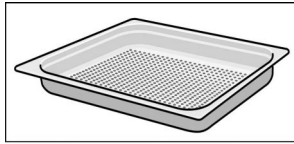
Accessories

You can obtain accessories from the after-sales service. Please specify the Z number. Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.

Accessories



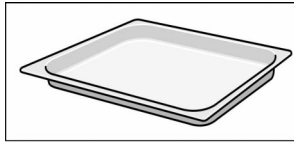
Wire rack Z1664X0
for ovenware, cakes and casserole dishes and for roasting



**Large cooking container,
perforated, 40 mm deep,
GN 2/3**

Z1682X0

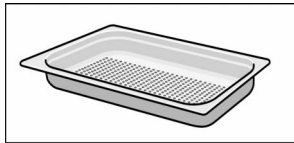
for steaming whole fish or large quantities of vegetables, for juicing berries etc.



**Baking tray/cooking
container, solid,
28 mm deep, GN 2/3**

Z1673X0

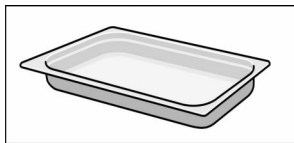
for baking cakes on a baking tray and collecting condensation during steaming



**Small cooking container,
perforated, 40 mm deep,
GN 1/3**

Z1662X0

for steaming vegetables, juicing berries, defrosting, etc.



**Small cooking container,
solid, 40 mm deep, GN 1/3**

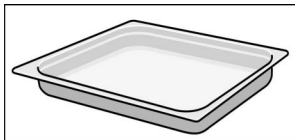
Z1663X0

for cooking small quantities of rice, pulses and cereals

Optional accessories

You can obtain optional accessories from the after-sales service. They are specially designed for your appliance. Please specify the Z number.

Optional accessories



**Large cooking container,
solid, 40 mm deep,
GN 2/3
Z1683X0**

for bakes and pot roasts and
for catching condensation.

Water tank

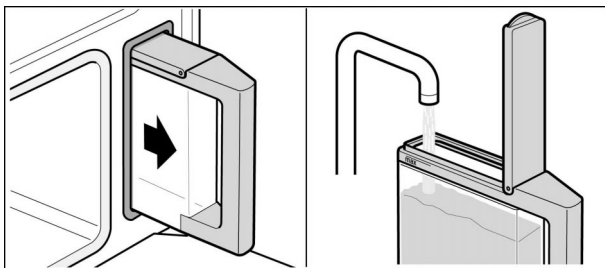
When you open the cooking compartment door, you will see the water tank on the right-hand side.

Only fill the tank with fresh tap water or with still bottled water.

If your water is very hard, we recommend that you use softened water.

Caution

Do not fill the water tank with distilled water or any other liquids.



Fill the water tank before each use

Fill the water tank with cold water up to the "max." mark.

Close the lid until you feel it engage.

Slide the water tank until it engages.

Empty the water tank after each use

Pull the water tank out of the appliance slowly. Pulling it out quickly may cause water to spill. Hold the water tank horizontally, so that no remaining water can drip out of the valve seat.

Empty out the water.

Thoroughly dry the water tank in the appliance and the seal in the lid.

"Fill water tank" display

If the water tank is empty, a signal sounds.

"Fill water tank" appears in the text display. Operation is interrupted.

- 1.** Open the cooking compartment door carefully. Steam will escape.
- 2.** Take out the water tank, fill to the mark and reinsert.
- 3.** Press the Start button.

"Fill water tank?" display

This message appears if you start cooking and the water tank is only half full.

If you think that the water in the tank is sufficient for the cooking procedure, restart the appliance. If not, fill the water tank to "max.", slide it back in and start the appliance.

Cooling fan

The appliance is equipped with a cooling fan. It switches on and off automatically when necessary. Hot air and steam escape via the door.

After cooking

The cooling fan will continue to run after cooking has finished. This is indicated by "Oven cooling".

When the cooking compartment door is opened, the cooling fan repeatedly turns on and off. The resulting operating noises are normal.

Automatic calibration

The boiling temperature of water depends on the air pressure. During calibration, the appliance is set to the pressure ratios at the place of installation. This occurs automatically when steaming for the first time at 100 °C.

This causes more steam to develop than usual – this is normal.

After moving house

So that the appliance automatically adjusts itself to the new local altitude again, you must reset the appliance to the factory settings. See the Basic settings section for more details.

#

Before using for the first time

This section tells you everything you need to do before using the appliance for the first time.

Set the clock

Change the language of the text display if necessary

Change the water hardness if necessary

Heat up the steam oven

Clean the accessories.

Read the safety instructions in the "Important information" section. It is very important.

First, check whether the ☺ symbol and three zeros are flashing in the display. "Uhrzeit einstellen" (Set time) appears in the display.

Setting the time

1. Use the rotary selector to set the current time.
2. Press the ☺ button to confirm.

The steam oven is ready for operation.

Selecting the language for the text display

Changing the language

The texts appearing in the display are in German. You can choose from 13 different languages for the text display.

1. Press and hold the "M" button until "Sprache auswählen" appears in the first line and "Deutsch" appears in the second line.
2. Use the ⬇ button to move to the second line.
3. Use the function selector to choose the language.
4. Press the "M" button to confirm.
The language is saved.

You will find more information in the Basic settings section.

Setting the water hardness

It is necessary to descale your appliance at regular intervals. This is the only way to prevent damage.

Your appliance has a system that automatically displays when it needs descaling. It is preset to a water hardness of 2. Change the value if your water is softer or harder.

Checking the water hardness

You can check the water hardness with the test strips supplied or ask your water supplier.


Filtered water

You can only dispense with descaling completely if you use filtered water exclusively.

If this is the case, change the water hardness to "softened".

Changing the water hardness

1. Press and hold the "M" button until "Select language" appears in the display.



2. Turn the function selector until "Water hardness 2 - medium-soft" appears.
3. Use the  button to move to the second line.
4. Use the function selector to change the water hardness.
Options:
softened
1 - soft
2 - medium-soft
3 - hard
4 - very hard
5. Press the "M" button to confirm.
The change is stored.

You will find more information in the Basic settings section.

Heating up the cooking compartment

Method

Heat the empty cooking compartment with the door closed to remove the new oven smell.

1. Press the  button.
2. Using the function selector, set the temperature to 230 °C.
3. Press the  button. The display shows **20.00** min.
4. Press the Start button.

The steam oven switches itself off after 20 minutes. "End time" and "Oven cooling" appear in the display. A signal sounds.

Press the Stop button. The signal stops and the clock is displayed again.






Ventilate the kitchen while the steam oven is being heated.

Clean the accessories before use

Before using the accessories, clean them thoroughly using a cloth and soapy water

Setting the steam oven

The overview shows you how to set the individual types of heating. Following this, you will find some illustrated examples.

	1.	2.	3.	4.	5.
Hot air	Press the  button	Use the function selector to change the temperature, if required	Press the Start button		
Steaming level	Press the  button	Use the function selector to change the temperature, if required	Set the cooking time with the rotary selector	Press the Start button	
CircoSteam	Press the  button	Use the function selector to change the temperature, if required	Set the cooking time with the rotary selector	Press the Start button	
Reheat	Turn the function selector clockwise to the type of heating	Press the 	Use the function selector to change the temperature, if required	Set the cooking time with the rotary selector	Press the Start button
Dough proving					
Defrost level					
Slow cooking	Turn the function selector clockwise to the type of heating	Press the 	Use the function selector to change the temperature, if required	Press the Start button.	
Plate warming					
Keep warm					

Note

In the "Tables and tips" section, you will find suitable settings for many dishes.

Steaming example

Steaming level 80 °C, cooking time 18 minutes

1. Press the  heat selection button.

The type of heating appears in the 1st line and a default temperature in the 2nd line. A default cooking time of 20 minutes appears in the clock display.



2. Use the function selector to set the temperature.



3. Set the cooking time using the rotary selector.



4. Press the Start button.

When using the Steaming level type of heating, the cooking time does not start to count down until the heating-up time has finished. With all other types of heating, the cooking time starts counting down immediately.



When the cooking time has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.

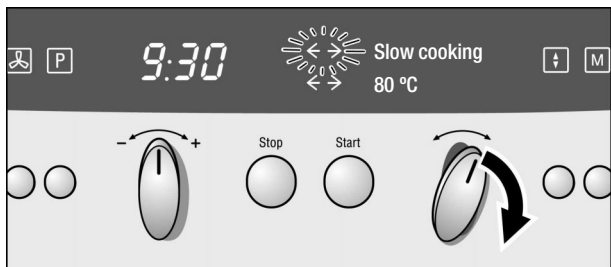


Hot steam can escape when the cooking compartment door is opened.

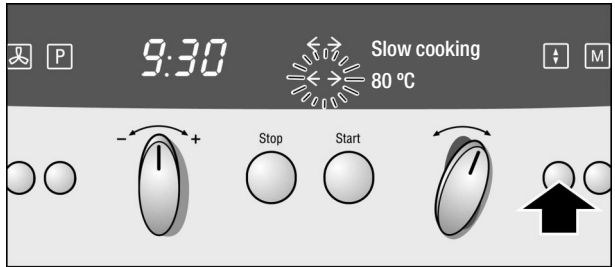
Slow cooking example

Slow cooking 90 °C

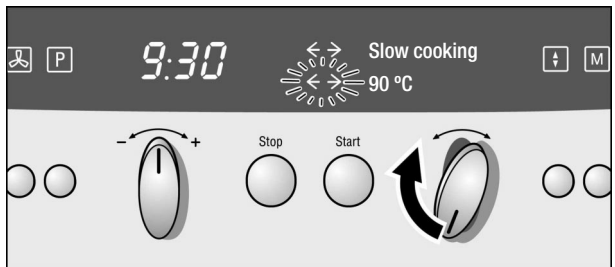
1. Turn the function selector clockwise until the required type of heating appears in the 1st line of the text display.
In the 2nd line, a default temperature is displayed.



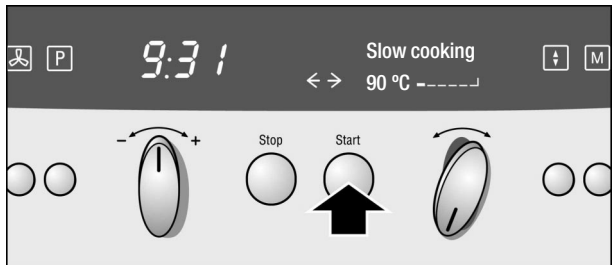
2. Use the \updownarrow button to move to the second line.



3. Use the function selector to set the temperature.



4. Press the Start button.



Switching off





Press the Stop button twice or open the cooking compartment door and press the Stop button once.

Setting a duration

Hot air, Braise, Plate warming, Keep warm


For these types of heating, which function without steam, you should not normally set a duration. Switch the steam oven on and off manually.

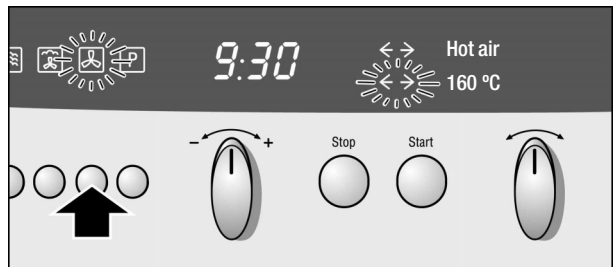
If you want the steam oven to switch off automatically, you should enter a duration.

Setting a duration	1.	2.	3.	4.	5.
For Hot air	Press the  button	Use the function selector to change the temperature, if required	Press the  button	Set the cooking time with the rotary selector	Press the Start button
For Slow cooking, Plate warming, Keep warm	Turn the function selector clockwise to the type of heating	Press the  button	Use the function selector to change the temperature, if required	Press the  button	Set the duration with the rotary selector and press the Start button

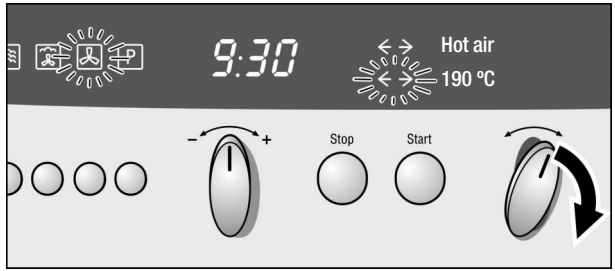
Example

Hot air, 190 °C, duration 45 minutes.

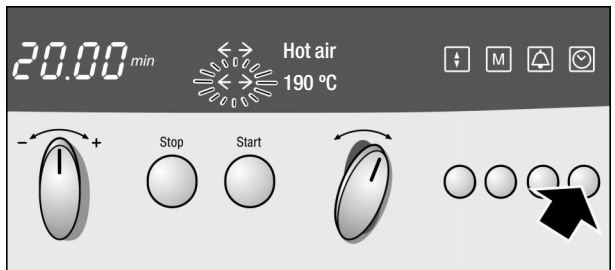
1. Set the type of heating with the  heat selection button.



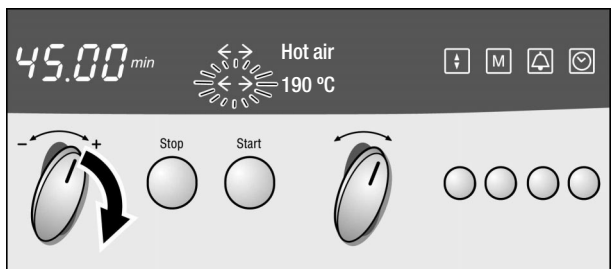
2. Use the function selector to set the temperature.



3. Press the ☺ button.
A default cooking time of 20 minutes appears in the display.



4. Set the required cooking time using the rotary selector.



5. Press the Start button.
The time counts down in the display.

The time has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear in the display. Press the Stop button or open the cooking compartment door.

Changing the end time

It is possible to change the end time for all types of heating.

You can, for example, put a dish in the steam oven in the morning and set the cooking time so that it is ready at lunch time. The steam oven switches on and off automatically.

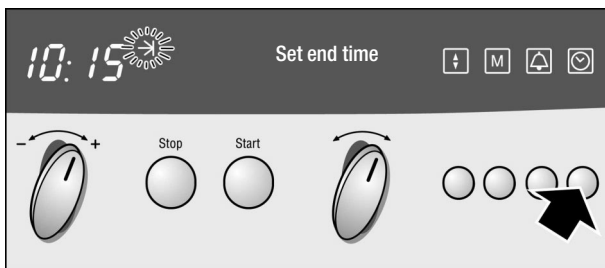
Caution. Do not allow food that spoils easily to stand in the cooking compartment for too long.

Make sure that the water tank has been filled and inserted. If your dish takes longer than 60 minutes to cook, you may need to refill the water tank at some point.

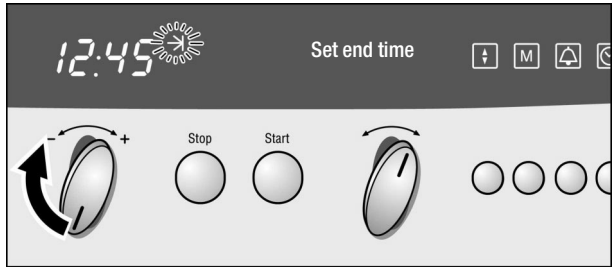
Example

It is 9.30 a.m. The dish will take 45 minutes to cook and must be ready at 12.45 p.m.

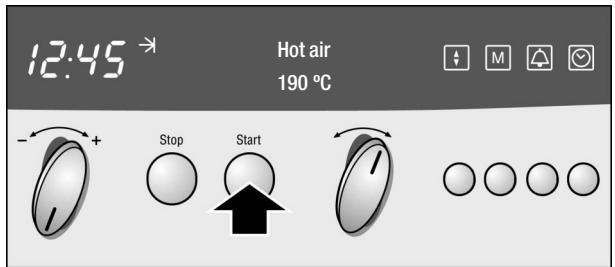
1. Set the type of heating, temperature and cooking time. Do not start operation.
2. Press the ☺ button.
The end time appears. This is the time at which the dish will be ready.



3. Use the rotary selector to set a later end time.



4. Confirm the end time with the Start button.



The end time is shown in the display. The → end time symbol lights up. The steam oven is on standby. It will start at the correct time and switch off automatically. In the example, the steam oven starts automatically at 12.00 p.m. and switches off at 12.45 p.m.

Changing the end time before the start

Press the ☹ button three times and then immediately set a later end time.

Note on steaming

When using the Steaming level type of heating, the cooking time does not start to count down until the heating-up time has finished. Because of this, the steam oven will switch off a few minutes after the set end time.

Setting tips

Switching off manually if no cooking time is set

Press the Stop button twice or carefully open the cooking compartment door and press the Stop button once.

The set cooking time has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.

Hot steam



Hot steam can escape when the cooking compartment door is opened.

Changing the temperature

This is possible at any time. Use the function selector to change the temperature.

Changing the cooking time

Change the cooking time using the rotary selector.

Pausing

Press the Stop button once or carefully open the cooking compartment door. Start again after closing. The programme will then continue. Forgotten to start? After 3 seconds, a signal sounds and "Press Start button" appears.

Cancelling

Press the Stop button twice.

Checking the clock, cooking time and end time

Press the ☺ button until the required value appears in the display.

Notes

You can also enter a cooking time first. Set the cooking time with the rotary selector and then set the type of heating and the temperature. Start the steam oven.

The cooling fan may continue running when you open the cooking compartment door. This is normal.

After every operation

Emptying the water tank

Empty the water tank. Thoroughly dry the seal in the lid and the tank shaft in the appliance.

Drying the cooking compartment

Leave the cooking compartment door ajar until the appliance has cooled down. Wipe the cooking compartment and the evaporator dish with the sponge and dry well with a soft cloth.



The water in the evaporator dish may still be hot.

Automatic programmes

You can prepare food particularly easily with the automatic programmes. There are 11 programme groups with a total of 52 programmes.

Notes about the programmes


All programmes are designed for cooking on one level.

The cooking result can vary according to the size and quality of the food.

Ovenware

Use the suggested ovenware. All meals have been tested using it. The cooking result will change if you use different ovenware.

When cooking in the perforated cooking container, always insert the baking tray at level 1. Dripping liquid is caught.

Amount	<p>Do not fill the food more than 4 cm high in the accessories.</p> <p>Some programmes require the weight of the food. Ensure that it is within the specified weight range.</p>
Preparing rice/millet	<p>Rice: Weigh the rice and add 1.5 times the amount of water. Stir after cooking. The remaining water is quickly absorbed.</p> <p>Millet: Add 3 times the amount of water to the millet and pour in the millet to a maximum level of 2.5 cm. Stir after cooking. The remaining water is quickly absorbed.</p>
Cooking fish	<p>When preparing fish, grease the perforated cooking container.</p> <p>Do not place whole fish, fish fillets or fish fingers on top of each other.</p>
Cooking poultry	<p>Do not place chicken breasts or thighs on top of each other in the ovenware.</p> <p>Marinate the chicken thighs beforehand, if desired.</p>
Baked goods	<p>Plaited loaf: Leave the yeast dough to prove in the combination steam oven for half an hour at 40 °C.</p>
Preparing desserts	<p>Stewed fruit: the programme is only suitable for fruits with stones and kernels. Weigh the fruit and add approx. $\frac{1}{3}$ of the amount of water and sugar, according to taste.</p> <p>Rice pudding: weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.</p>
Defrosting	<p>If possible, freeze the food flat and in portions at -18 °C. Do not freeze huge quantities.</p> <p>All defrost programmes apply to raw food.</p> <p> When defrosting food from animal sources, you must remove the liquid that escapes during defrosting. It must never come into contact with other food.</p>

Fish fillet: do not place the fish fillets on top of each other.

Whole poultry: remove the packaging before defrosting.

Leave the poultry to stand after defrosting. With large poultry (e.g. small turkeys), you can remove the giblets after approximately 30 minutes standing time. After defrosting, operate the combination steam oven with hot air for 15 minutes at 180 °C. Bacteria in the cooking compartment is killed.

Goulash: freeze the Goulash as flat as possible and in maximum portions of 500 g. Separate and stir once or twice in the meantime.

Fruit: if you only want to thaw the fruit a little, change the cooking result individually, as described in the section "Adjust cooking result individually".

Preserving

Use one-litre glass jars. For larger or smaller glass jars, you must adjust the cooking result individually, as described.

After the end of the programme, open the cooking compartment door to prevent subsequent cooking. Leave the jars to cool down for a few minutes in the appliance.

Pumpkin: blanch the pumpkin before preserving.

Apples/pears: the programme is designed for hard fruits. If the fruit being used is no longer hard, adjust the cooking time individually.

Cooking eggs

Do not place eggs on top of each other.

Juicing

Leave the berries to infuse in a bowl with sugar for at least an hour. Afterwards, pour the berries into the perforated cooking container. The sugar does not trickle through and you obtain more juice.

Preparing yoghurt

Heat the milk to 90 °C on the hob. It then needs to cool to 40 °C. If you are using UHT milk, you do not need to heat it.

Stir in one to two teaspoons of natural yoghurt per 100 ml milk or the corresponding amount of yoghurt culture. Pour the mixture into clean glass jars and seal them. Place the jars in the perforated cooking container.

Sterilising bottles

Always clean the bottles with a bottle brush immediately after drinking. Then wash them in the dishwasher.

Use the programme for sterilising. Place the bottles in the perforated cooking container. Do not touch them.

Dry the bottles with a clean cloth after sterilising.

The bottles are sterile, as after boiling.

Programme table

Programme group	Programme	Notes	Ovenware/accessories	Level
Vegetables	Cauliflower florets, steamed	Florets of equal size	2/3 perforated container, and baking tray	3 1
	Cauliflower, whole, steamed	–	2/3 perforated container, and baking tray	3 1
	Broccoli florets, steamed	Florets of equal size	2/3 perforated container, and baking tray	3 1
	Green beans, steamed	–	2/3 perforated container, and baking tray	3 1
	Carrots in slices, steamed	Slices, approx. 3 mm thick	2/3 perforated container, and baking tray	3 1
	Root vegetables, steamed	Slices, approx. 3 mm thick	2/3 perforated container, and baking tray	3 1
	Brussels sprouts, steamed	–	2/3 perforated container, and baking tray	3 1
	Asparagus, steamed	–	2/3 perforated container, and baking tray	3 1

Programme group	Programme	Notes	Ovenware/accessories	Level
Side dishes	Baby new potatoes in skins	3 - 4 cm diameter	2/3 perforated container, and baking tray	3 1
	Boiled potatoes, medium-sized, quartered	30-40 g each	2/3 perforated container, and baking tray	3 1
	Basmati rice	Max. 750 g rice	Baking tray	3
	Natural rice	Max. 750 g rice	Baking tray	3
	Millet	Max. filling level 2.5 cm	Baking tray	3
Fish	Fish fillet, fresh, steamed	Max. 2.5 cm thick	2/3 perforated container, and baking tray	3 1
	Trout, whole, steamed	–	2/3 perforated container, and baking tray	3 1
	Fish fingers, deep-frozen, cooked	Weight range 500 g - 1 kg	Baking tray	2
	Mussels	Cook with a little stock	Baking tray	2
	Squid rings, breaded, deep-frozen	Weight range 500 g - 1.25 kg	Baking tray	2
Meat/poultry	Whole chicken, fresh, roast	Weight range 700 g - 1.5 kg	Wire rack with baking tray	2
	Chicken breast, steamed		2/3 perforated container, and baking tray	3 1
	Chicken thigh, fresh, roast	Weight range 200 g - 2 kg	Wire rack with baking tray	2
	Meat loaf	Weight range 500 g - 2 kg	Baking tray	2
	Roast pork, fresh	Weight range 1 - 2.5 kg	Wire rack with baking tray	2
	Roast pork + crackling	Weight range 600 g - 2 kg	Wire rack with baking tray	2

Programme group	Programme	Notes	Ovenware/accessories	Level
	Sirloin, seared, slow cooking	Weight range 1 - 1.5 kg	Baking tray	2
	Beef joint, fresh	Weight range 1 - 2.5 kg	Wire rack with baking tray	2
	Leg of lamb, seared, slow cooking	Without bones weight range 1 - 1.5 kg	Baking tray	2
Pastries/ dessert	Plaited loaf	Weight range dough 600 g - 1.8 kg	Baking tray greased	2
	Sponge cake	Weight range dough 800 g - 2 kg	Greased springform cake tin with a 26 cm diameter ring-mould base on the wire rack	2
	Bread	Weight range 600 g - 2 kg	Baking tray	2
	Bread rolls deep-frozen and pre-cooked	200 g - 1 kg	Wire rack	2
	Stewed fruit	–	Baking tray	3
	Rice pudding	–	Baking tray	3
Reheat	1 plate	–	Wire rack	2
	2 plates	–	2/3 perforated container, and wire rack	4 2
	Side dishes, cooked	–	Baking tray	3
	Vegetables, cooked	–	2/3 perforated container, and baking tray	3 1
	Pizza, cooked	–	Wire rack	2

Programme group	Programme	Notes	Ovenware/accessories	Level
Defrost	Fish fillet, deep-frozen	Max. 2.5 cm thick	2/3 perforated container, and baking tray	3 1
	Whole poultry, deep-frozen	–	2/3 perforated container, and baking tray	3 1
	Goulash, deep-frozen	–	2/3 perforated container, and baking tray	3 1
	Beef joint, deep-frozen	Max. weight 1.5 kg per piece	2/3 perforated container, and baking tray	3 1
	Fruit, deep-frozen	–	2/3 perforated container, and baking tray	3 1
Preserve	Pumpkin	–	2/3 perforated container, and baking tray	3 1
	Stone fruits	–	2/3 perforated container, and baking tray	3 1
	Apples/pears	–	2/3 perforated container, and baking tray	3 1
Eggs	Hard-boiled	Eggs size M	2/3 perforated container, and baking tray	3 1
	Soft	Eggs size M	2/3 perforated container, and baking tray	3 1
Juice	Red currants	–	2/3 perforated container, and baking tray	3 1
	Raspberries	–	2/3 perforated container, and baking tray	3 1
Special	Bottle, sterilise*	–	2/3 perforated container	2
	Yogurt in glass jars	–	2/3 perforated container	3

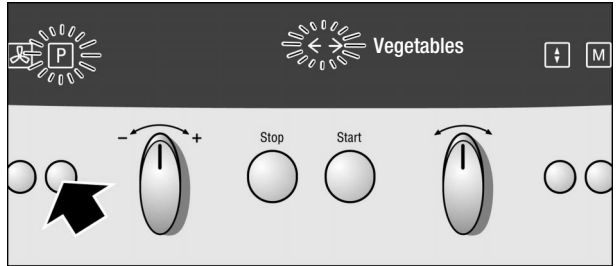
* The bottles are germ-free, as they are after boiling.

Setting the programme

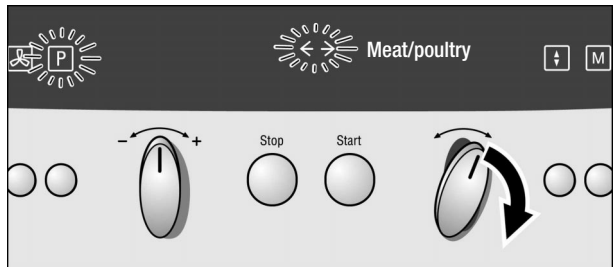
Example in the picture: Meat/poultry, Chicken thigh, fresh, roast, 1 kg

1. Press the P button.

The first programme group appears.



2. Use the function selector to select the programme group.



3. Press the \blacklozenge button.

The first programme and default weight appear in the display. For some of the programmes, it is not necessary to enter a weight. A default weight does not appear in the display.



4. Use the function selector to set the programme required.

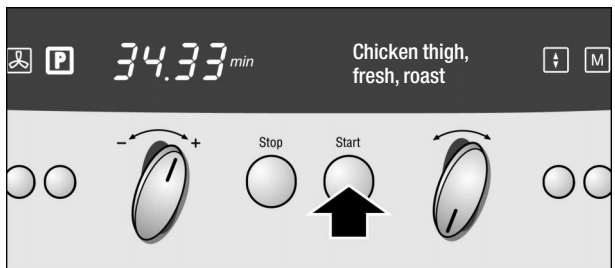


You can now call up information about the accessories using the "M" button. The information is displayed for a few seconds.

5. Use the rotary selector to set the weight required.
For some of the programmes, it is not necessary to enter a weight. There is no default weight in the display. You can start immediately.



6. Press the Start button.



The cooking time counts down in the display.

The programme has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.



Hot steam can escape when the cooking compartment door is opened.

Delaying the end of the programme

Caution. Do not allow food that spoils easily to stand in the cooking compartment for too long.

Make the settings as described in steps 1 to 5. Press the ☺ button until "Set end time" appears. Use the rotary selector to set a later end time and press the Start button to confirm.

Changing the programme length

This is only possible via "Adjust cooking result individually".

Cancelling the programme

Press the Stop button twice.

Adjusting the cooking result to suit individual tastes

If the cooking result of a programme does not meet your expectations, you can change it next time. To do this, make the settings as described in steps 1 to 5. Press and hold the ⬆ button until "Adjust individually" appears. Use the function selector to adjust the illuminated panel.
Anti-clockwise = cooking result less intensive
Clockwise = cooking result more intensive
Then start the programme.

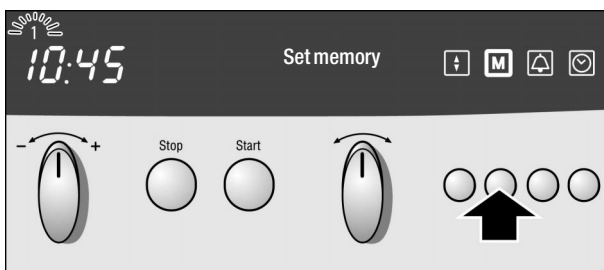
If you want a less or more intensive cooking result for all programmes, see the Basic settings section.

Memory

You can store 6 individual programmes in the memory and call them up at any time. The memory is useful if you prepare one dish particularly frequently. You can also store one dish from the automatic programmes.

Setting the memory

1. Press the "M" button.
"Set memory" and a 1 indicating the first memory location appear in the display.



To change to a different memory location, press the "M" memory button until the desired number appears.

2. Enter the type of heating, temperature and cooking time for the desired dish or select a programme from the automatic programmes.
3. Press the "M" button to confirm the settings.
"Stored" appears in the display. The stored values are displayed for a few seconds. Then the clock appears.

Storing and starting immediately

After making settings, do not confirm with the "M" button, instead press the Start button.

Reallocating a memory location

Select the memory location using the "M" button. The old settings are displayed. Press the Stop button and reset.

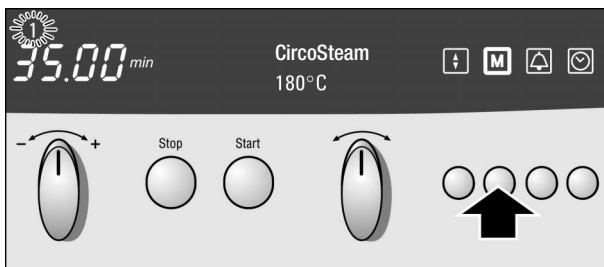
Starting the memory function

It is very easy to start the stored programme at any time.

Example in the picture: memory location 1, CircoSteam, 180 °C, 35 minutes.

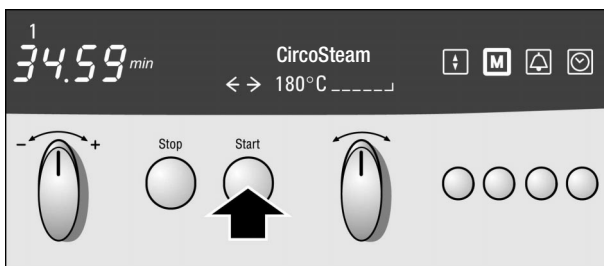
Place the dish in the steam oven.

1. Press the "M" button. 1 appears for memory location 1.



For another memory location:
Press the "M" button until the desired number appears.

2. Press the Start button.



The cooking time counts down in the display.

Exception:

For the Steaming level type of heating, the cooking time starts after the heating-up time.

The cooking time has elapsed

A signal sounds. The steam oven switches off. "End time" and "Oven cooling" appear. Carefully open the cooking compartment door or press the Stop button once.



Hot steam can escape when the cooking compartment door is opened.

Pausing

Press the Stop button once or carefully open the cooking compartment door. Start again after closing. Forgotten to start? After 3 seconds, a signal sounds and "Press Start button" appears.

Cancelling

Press the Stop button twice.

Changing the end time

Select the memory location using the "M" button. Press the ☺ button and set a later end time. Confirm with Start.

Deleting the settings for all memory locations

Press the "M" button. Press the ☹ button for six seconds. All stored programmes are deleted. "Set memory" appears. Store new programmes or exit the memory using the Stop button.

Notes

Once the appliance has been started, you can no longer change the memory location.

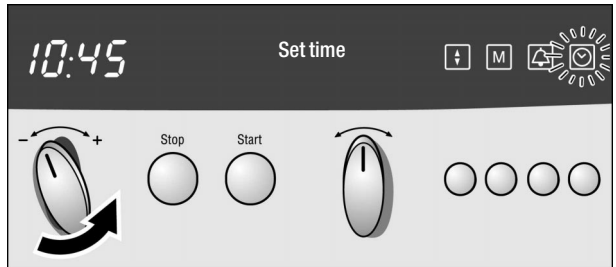
You can only change the temperature or cooking time once the appliance has been started.

Setting the clock

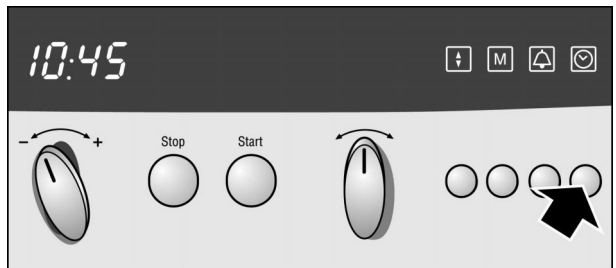
When the appliance is first connected or after a power failure, three zeros and the ☺ symbol flash in the display. "Set time" appears.

Example in the picture: current time 10.45.

1. Set the time using the rotary selector.



2. Press the ☺ button to confirm.



Changing the time, e.g. from summer to winter time

Press the ☺ button and set as described in points 1 and 2.

Hiding the clock

The appliance is set so that the clock is permanently displayed.

You can change this setting in "Clock only when in use". The clock is hidden and only appears when the steam oven is in use.

1. Press and hold the "M" button until "Select language" appears in the first line.

2. Turn the function selector until "Clock display" appears in the first line.
3. Move to the second line using the \blacklozenge button and use the function selector to select "only when in use".
4. Press the "M" button to confirm. The change is stored.

The clock runs in the background.
Further details can be found in the "Basic settings" section.

Note

The clock display does not light up to full brightness between 22.00 and 6.00.

Childproof lock

The appliance has a childproof lock to prevent children switching it on accidentally.

Locking the appliance

Press and hold the Stop button until "Childproof lock active" appears in the display.
All functions are locked.

Releasing the lock

Press and hold the Stop button until "Childproof lock active" goes out.
The oven is unlocked.

Notes

You can still set the time and the timer when the oven is locked.

The childproof lock remains active after a power cut.

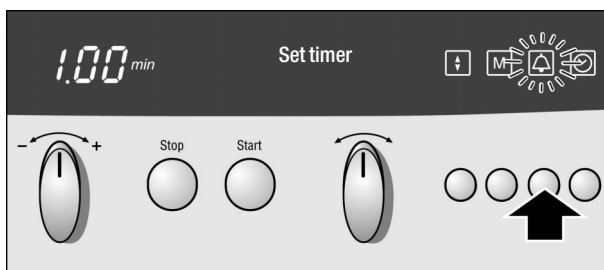
Setting the timer

You can use the timer as a kitchen timer. It runs independently of other settings and has a special signal.

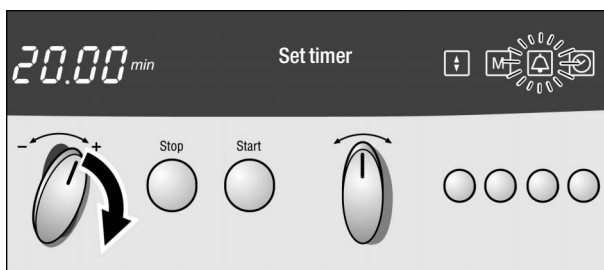
You can also set the timer if the childproof lock is active.

Example in the picture: 20 minutes

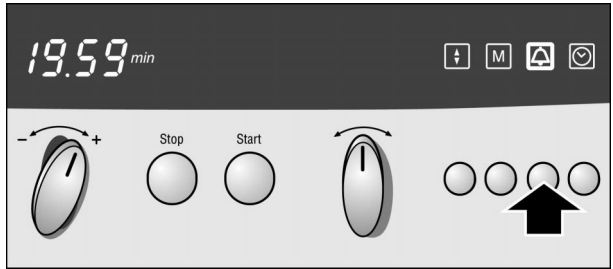
1. Press the  button.



2. Set the duration using the rotary selector.




3. Press the  button to confirm.





The duration counts down in the display.

The time has elapsed



A signal sounds. Press the  button. The clock will appear.

Changing the timer time

Press the  button. Change the duration using the rotary selector and press the  button to confirm.

Cancelling the setting

Press the  button and then the Stop button.

If the steam oven is in operation at the same time:
Press the  button and use the rotary selector to change the duration to zero. Press the  button to confirm.

Auto start

With Auto start, you start operation with the Start button, as usual. If you open the cooking compartment door during cooking, operation continues automatically once you close it. This saves you having to start it again.

Read how to change to Auto start in the Basic settings section.

Basic settings

Your steam oven has many different basic settings. Before you use the appliance for the first time, you should change the language for the text display if necessary. The basic setting is English. You can change all the basic settings individually at any time.

Basic setting	Function	Change to
"Sprache auswählen" "Deutsch"	Language for the text display	Other languages are possible
"Signal duration short" = 5 tones	Signal upon completion of a cooking time	"Signal duration medium" = 30 tones "Signal duration long" = 40 tones
"Signal volume" = medium	Volume of the signal	"Signal volume" = low = high
"Clock display permanently" always lights up in the display	Clock display	"Clock display only when in use" The clock only appears when the steam oven is in use
"Auto start off" = Start operation with the Start button	Starts operation	"Auto start on" = Operation starts automatically without pressing the Start button
"Adjust individually" – <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> +	Changes the cooking result for the automatic programming	e.g. adjust individually Cooking result always more intensive – <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> +
Water hardness 2 - medium-soft	The water hardness determines when the "Descale appliance" message appears in the text display.	softened Water hardness 1 - soft Water hardness 3 - hard Water hardness 4 - very hard
"Factory setting" = no	If you move to a location at a different altitude, the appliance must be reset to the factory settings. (See Automatic calibration.)	"Factory setting" = yes All settings are reset to delivery settings.

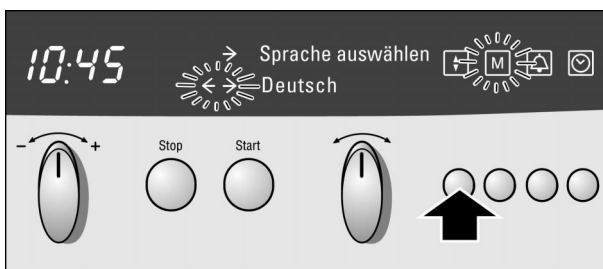
Changing the basic settings

Example in the picture: Change the language of the text display from German to English.

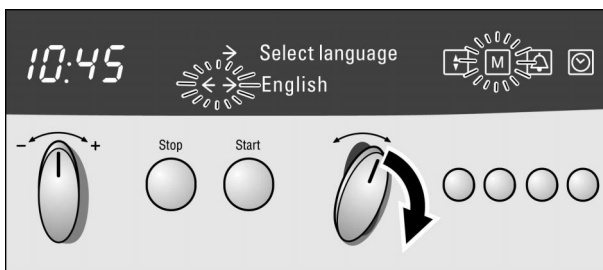
1. Press and hold the "M" button until "Sprache auswählen" appears in the first line and "Deutsch" appears in the second line.



2. Use the \blacktriangledown button to move to the second line.



3. Use the function selector to change the setting.



4. Press the "M" button to confirm. The change is stored. The clock reappears in the display.

Changing other basic settings

Press and hold the "M" button until "Select language" appears.

Use the function selector to select the desired basic setting.

Make the changes as described in points 2 to 4.

Safety switch-off function

If you do not change the settings on your appliance for several hours, the safety switch-off function will be activated. Operation is interrupted.

A 5 appears in the display.

Press the Stop button; the 5 goes out.

You can make new settings.

labelling Cancelli ng safety switch-off

If a cooking time is set, the appliance switches off automatically. The safety switch-off is cancelled.

Care and cleaning



Do not use high-pressure cleaners or steam jets. There is a danger of short-circuiting.

Do not use caustic or abrasive cleaning agents. The surface could be damaged. If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

Never use oven cleaners, caustic detergents or detergents containing chlorine. Abrasive detergents increase the risk of corrosion.

Cleaning sponge

The enclosed sponge is very absorbent. Use it to remove the remaining water from the evaporator dish. Use the sponge to clean the cooking compartment. You can wash the sponge in the washing machine (hot wash).

Cleaning agents

Appliance exterior

with aluminium front

Use soapy water and dry with a soft cloth.

Mild window cleaning agent - wipe the surfaces horizontally and without applying pressure with a soft window cloth or a lint-free microfibre cloth.

with stainless steel front

Use soapy water and dry with a soft cloth.

Always remove any flecks of limescale, grease, starch and egg white immediately.

Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops.

Cooking compartment interior

Evaporator dish

Hot, soapy water or a vinegar solution - use the enclosed sponge or a soft dish brush. Never use steel scourers or scouring sponges. The cooking compartment could rust.

Hot soapy water or a vinegar solution.

If the cooking compartment is very dirty, it is best to use Aqua Cleanse.

Seal around the outside of the cooking compartment	Hot soapy water.
Water tank	Vinegar solution, do not clean in the dishwasher.
Tank shaft	Rub dry after every use.
Seal in the lid	Thoroughly dry after every use.
Shelf supports	Hot, soapy water, or clean in the dishwasher.
Door panel	Glass cleaner.
Accessories	Soak in hot soapy water. Clean with a brush or sponge or in the dishwasher.

AquaCleanse

Dirt in the cooking compartment is loosened by the steam. It can then be removed easily.

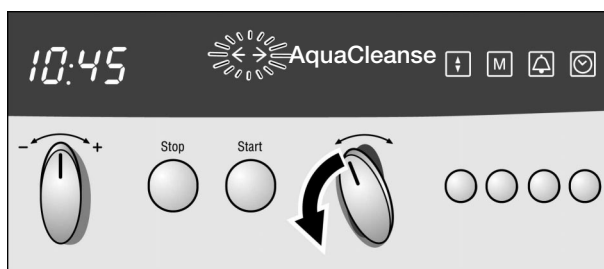
AquaCleanse programme lasts approximately 30 minutes.

Preparation

Leave the cooking compartment to cool. Remove accessories from the cooking compartment. Clean the evaporator dish so that dirt does not burn onto it.

Method

1. Fill the tank with water up to the "max." mark.
2. Put a drop of detergent into the evaporator dish on the cooking compartment floor.
3. Set the function selector to AquaCleanse.



4. Press the Start button.

AquaCleanse starts. The lamp in the cooking compartment is switched off.

A signal sounds after approximately 30 minutes.

"Wipe out appliance" and "Refill water tank" appear in the display.

- 5.** Wipe out the loosened soiling in the cooking compartment and evaporator dish with a soft dish brush and the enclosed sponge. To do this, you can remove the rails, as described under the section "Detaching the shelf supports".
Fill the water tank and reinsert it.

A signal sounds. "Rinse" and "Press Start button" appear in the display.

- 6.** Press the Start button.

The appliance rinses. "1st rinse" is shown in the display.

After a short time, "Empty evaporator dish" and "Press Start button" appear in the display.

- 7.** Remove the remaining water from the evaporator dish using the rinsed sponge and start again.

The appliance rinses. "2nd rinse" is shown in the display.

Then "Empty evaporator dish" and "End time" appear.

- 8.** Remove the remaining water from the evaporator dish.

AquaCleanse is complete. Press the Stop button.

Dry the cooking compartment thoroughly with a soft cloth. Residual detergent may froth up when the steamer is next used.

Cancelling AquaCleanse

Press the Stop button. "Wipe out appliance" and "Refill water tank" appear in the display. Proceed as described in steps 5 to 8.

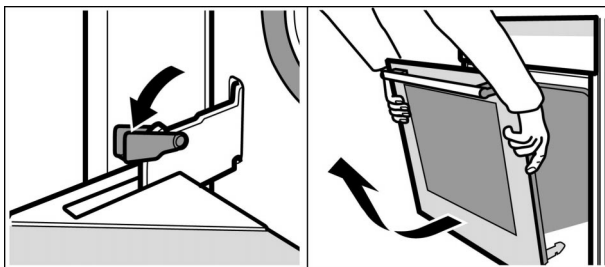
Removing the cooking compartment door



You can remove the cooking compartment door for easier cleaning.

Do not reach into the door hinges. There is a risk of injury.

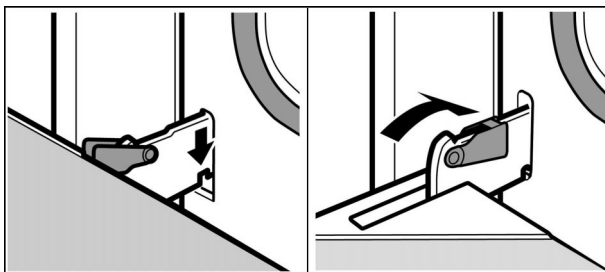
1. Open the cooking compartment door fully.
2. Move the two locking levers up on the left and right-hand sides.
3. Close the cooking compartment door halfway. With both hands, grip the top of the door on the left and right-hand sides. Close the door a little more and pull it out.



Fitting the cooking compartment door

Refit the cooking compartment door after cleaning.

1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.

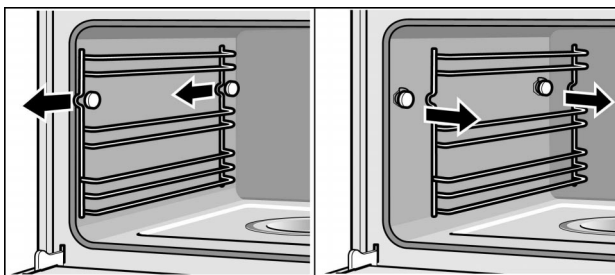


2. Open the cooking compartment door fully and fold the locking lever upwards.
3. Close the cooking compartment door.

Detaching the shelf supports

The shelf supports can be removed for cleaning.

To do this, pull the shelf supports forward and unhook them.



Clean the shelf supports using either detergent and a sponge or a brush. You can also clean the shelf supports in the dishwasher.

Refitting the shelf supports

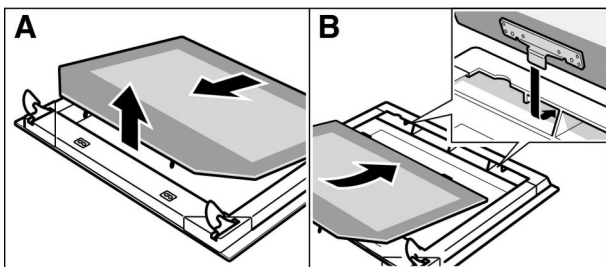
Hook the shelf supports in at the back and at the front and slide them back until they engage.

Each set of shelf supports only fits on one side.

Removing the door panels

The glass panel on the cooking compartment door can be removed for easier cleaning.

1. Remove the cooking compartment door and lay it on a cloth with the handle underneath.
2. Hold the panel near the hinges with both hands, lift up slightly and pull it out towards the hinges (Fig. A).



Fitting the door panels

Clean the glass panel with glass cleaner and a soft cloth.

1. Refit the glass panel (Fig. B) and push it down at the front next to the hinges until it engages.
2. Refit the cooking compartment door.

The appliance must not be used again until the panel has been correctly installed.

Descaling programme

The water system must be descaled at regular intervals in order for the appliance to remain functional. The "Descal appliance" display reminds you to do this.

Descaler

Use a vinegar or citric-acid-based liquid descaler for descaling. Other descalers may cause damage to the appliance.

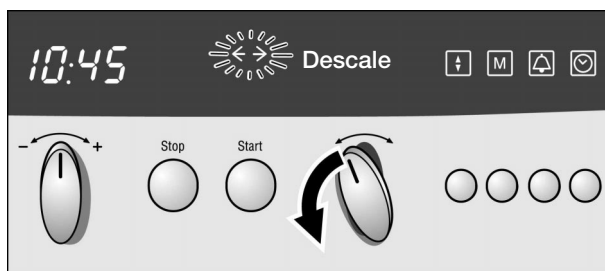
Duration

The descaling programme lasts approximately 30 minutes.

Descal the water system

The cooking compartment must have cooled down completely.

1. Prepare 350 ml descaling solution according to the manufacturer's instructions and pour into the tank.
2. Set the function selector to Descal.



3. Press the Start button.

The descaling programme runs. The lamp in the cooking compartment is switched off. A signal sounds after approximately 30 minutes.

"Empty evaporator dish" and "Refill water tank" appear in the display.

A signal sounds after the cooking compartment door is opened. "Rinse" and "Press Start button" appear in the display.

4. Remove the descaler from the evaporator dish using the enclosed sponge. Rinse the tank thoroughly, fill with water, insert and restart.

The appliance rinses. "1st rinse" is shown in the display. After a short time, "Empty evaporator dish" and "Press Start button" appear in the display.

5. Remove the remaining water from the evaporator dish using the rinsed sponge and start again.

The appliance rinses. "2nd rinse" is shown in the display. Then "Empty evaporator dish" and "End time" appear.

6. Remove the remaining water from the evaporator dish using the sponge.

The descaling is complete. Press the Stop button. Wipe out the cooking compartment using the sponge and then dry with a soft cloth.

Cancelling the descaling programme

Press the Stop button. "Empty evaporator dish" and "Refill water tank" appear in the display. Proceed as described in steps 4 to 6.

Descaling the evaporator dish in between

Also use the descaling programme.

Only difference:

Fill the evaporator dish to the top with descaling solution and the tank with water only.

You can also descale the evaporator dish manually.

Notes

The appliance must be descaled, otherwise it will stop working over time. You can only dispense with descaling completely if you use softened water exclusively.

Do not spill descaling solution on the control panel or other sensitive surfaces. If you do, remove it immediately with water.

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after-sales service:

Problem	Possible cause	Notes/remedy
The appliance does not work	The plug is not plugged in to the mains	Connect the appliance to the electricity supply.
	Power cut	Check whether other kitchen appliances are working.
	Blown fuse	Check in the fuse box to make sure that the fuse for the appliance is OK.
	Faulty control	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on.
The appliance cannot be started	The door contact switch has been accidentally turned	Check whether the door contact switch at the front left of the cooking compartment can be turned. If so, turn it so that the arrows point to the left and right.
	The cooking compartment door is not quite closed	Close the cooking compartment door.
Three zeros are flashing in the clock display	Power cut	Reset the clock.
The appliance is not in operation. A duration is shown in the display	The rotary selector was accidentally operated	Press the Stop button.
	The Start button was not pressed after the setting had been made	Press the Start button or delete the setting with the Stop button.
A "5" appears in the clock display	The safety switch-off was activated	Press the Stop button.

Problem	Possible cause	Notes/remedy
"Fill water tank" appears even though the tank is full	The tank has not been pushed in properly	Push the tank in until it engages.
	The recognition system is not working	Contact the after-sales service.
"Fill water tank" appears, even though the tank is not yet empty or The tank is empty. "Fill water tank" does not appear	The tank is dirty. The moving water level indicators are jammed	Shake and clean the tank. If the parts can not be released, obtain a new water tank from the after-sales service.
The water tank empties for no discernible reason. The evaporator dish overflows	The tank was not closed properly	Close the lid until you feel it engage.
	The seal in the tank is faulty	Obtain a new water tank from the after-sales service.
	The tank lid seal is dirty	Clean the seal.
The evaporator dish has boiled empty even though the tank is full	The water tank has not been pushed in properly	Slide the tank in until it engages.
	The feed line is blocked	Descale the appliance. Check whether the water hardness range is set correctly
"Empty tank / clean?" appears in the display	The appliance has not been used for at least 2 days and the water tank is full	Empty and clean the tank. Always empty the water tank after cooking.
There is a "pop" noise during cooking	Cold/warm effect of frozen food, caused by the steam	This is normal.
The first time you cook with steam, there is a lot of steam	The appliance is being automatically calibrated	This is normal.
Steam escapes from the ventilation slots during cooking		This is normal.
The appliance is not producing steam properly	Limescale has formed in the appliance	Start the descaling programme.
The error message "E1" or "E2" appears in the clock display	The temperature sensor has failed	Contact the after-sales service.

Problem	Possible cause	Notes/remedy
The error message "E16" or "E17" appears in the clock display	Technical fault	Contact the after-sales service.

Repairs may only be carried out by fully trained after-sales service technicians. Incorrect repairs may result in serious injury to the user.

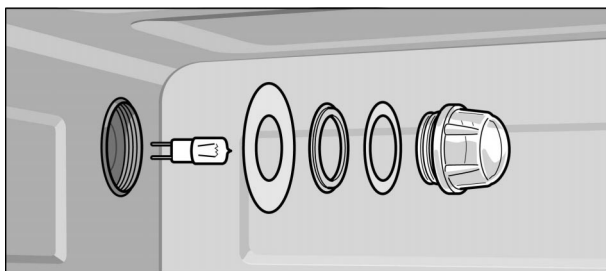
Replacing the cooking compartment bulb

Heat-resistant 230 V/25 W halogen bulbs with seals are available from the after-sales service. Please specify the E number and FD number of your appliance.

Use a dry cloth to remove a new halogen bulb from the packaging. This will increase the life of the bulb.

Proceed as follows:

1. Switch off the fuse in the fuse box or unplug the oven at the mains.
2. Turn the cover out anti-clockwise.
3. Remove the lamp and replace with a lamp of the same type.
4. Slide the new seals and the clamping ring in the right order onto the glass cover.



5. Screw the glass cover with the seals back on again.
6. Connect the appliance to the mains and reset the clock.

Never operate the appliance without the glass cover and seals.

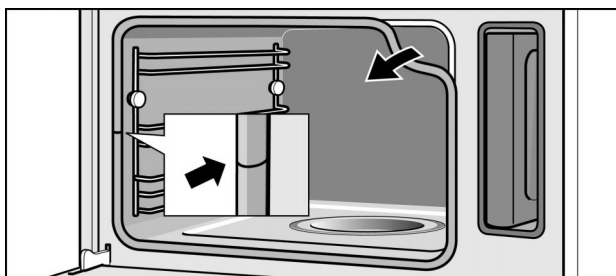
Replacing the glass cover

You must replace a damaged glass cover. The replacement glass cover may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

Replacing the seal

If the seal around the outside of the cooking compartment is faulty, it must be replaced. Replacement seals for your appliance are available from our after-sales service. Please specify the E number and FD number of your appliance.

1. Open the cooking compartment door.
2. Pull off the old seal.
3. Push in the new seal at one point and insert all the way round. The join must be at the side.



4. Check that the seal is correctly fitted in the corners again.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and production number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate bearing these numbers can be found at the bottom on the right-hand side by opening the cooking compartment door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.
-------	--------

After-sales service 

Tables and tips

The tables contain a selection of dishes which are particularly suitable for your steam oven. You can find out which type of heating and accessories to use and the optimum cooking times to select.

Unless otherwise stated, the information given applies to inserting accessories when the appliance is cold.

Accessories

Use the accessories provided.

Caution. When steaming in the perforated cooking container, always insert the baking tray underneath. Dripping liquid is caught.

Ovenware

Stand all ovenware on the wire rack.

Ovenware must be heat and steam resistant.

Please note: cooking times are increased when thick-walled ovenware is used.

Food which would normally be prepared in a bain-marie should always be covered with foil.

Steam

Steaming is a particularly gentle way of preparing dishes. The steam surrounds the dish thereby preventing a loss of nutrients from the food. As a result, the shape, colour and typical aroma of the dishes are retained.

Cooking times

When steaming, cooking times are not affected by the amount of food being cooked.

Cooking time is influenced by the quality of the food, its ripeness and the size of the items. The values quoted can therefore only serve as a guideline. Use the sizes indicated as a guide. If you are cooking relatively small items, the cooking time is shorter, whereas for larger items, it is longer.

Notes on steaming

Always distribute the food evenly in the ovenware. The food will not cook evenly if the layers are of different depths.

When layering delicate foods in the cooking container, do not pile them too high. It is better to use two containers.

Hot air

This type of heating is ideal for sweet and savoury baking, pot roasts and various cakes.

CircoSteam

By combining hot air and steam, the CircoSteam type of heating is particularly suitable for preparing roasts, chicken and baked items such as yeast-risen pastry and bread.

Roasts and chicken are nice and crisp on the outside and juicy inside. What is more, meat loses less of its weight.

Baked items, such as yeast-risen pastry and bread, take on a particularly attractive surface shine and they do not dry out.

Vegetables

Place the vegetables in the perforated cooking container. Always insert the baking tray underneath. Any dripping liquid will be caught.

If no shelf position is specified, you can choose any level you wish.

Skinning tomatoes: preheat the steam oven. Score the tomatoes and steam for 1-2 minutes at 100 °C. Then plunge them into ice cold water.

Food	Size	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Artichokes	Whole	Perforated + baking tray	Steaming level	100	30-35
Cauliflower	Whole	Perforated + baking tray	Steaming level	100	30-40
Cauliflower	Florets	Perforated + baking tray	Steaming level	100	10-15
Broccoli	Florets	Perforated + baking tray	Steaming level	100	8-10
Peas		Perforated + baking tray	Steaming level	100	5-10
Stuffed vegetables (courgettes, aubergines, peppers)		Baking tray at level 2	CircoSteam	160-180	15-30
Green beans		Perforated + baking tray	Steaming level	100	20-25
Root vegetables	Slices	Perforated + baking tray	Steaming level	100	15-20
Leeks	Slices	Perforated + baking tray	Steaming level	100	4-6
Chard*	Shredded	Perforated + baking tray	Steaming level	100	8-10
Carrots	Slices	Perforated + baking tray	Steaming level	100	10-20

Food	Size	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Potatoes boiled in their skins	Medium size	Perforated + baking tray	Steaming level	100	35-45
Boiled potatoes	Quartered	Perforated + baking tray	Steaming level	100	20-25
Potato gratin		Baking tray at level 2	Hot air	170-180	35-45
Green asparagus*	Whole	Perforated + baking tray	Steaming level	100	7-12
White asparagus*	Whole	Perforated + baking tray	Steaming level	100	10-15
Skinning tomatoes*	Whole	Perforated + baking tray	Steaming level	100	1-2
Brussels sprouts		Perforated + baking tray	Steaming level	100	20-30
Beetroot	Whole	Perforated + baking tray	Steaming level	100	40-50
Red cabbage	Shredded	Perforated + baking tray	Steaming level	100	30-35
White cabbage	Shredded	Perforated + baking tray	Steaming level	100	25-35
Courgettes	Sliced	Perforated + baking tray	Steaming level	100	2-3

* Preheat steam oven

Rice, pulses, cereals

Add water or liquid in the proportion indicated.
Example: Proportion 1:1,5 = add 150 ml liquid per
100 g rice.

You may select any shelf position you wish for the
baking tray.

Food	Proportion food/ liquid	Accessories	Type of heating	Temperature °C	Cooking time in minutes
Natural rice	1:1.5	Baking tray	Steaming level	100	30-40
Long grain rice	1:1.5	Baking tray	Steaming level	100	20-30
Basmati rice	1:1.5	Baking tray	Steaming level	100	20-30
Parboiled rice	1:1.5	Baking tray	Steaming level	100	15-20
Lentils	1:2	Baking tray	Steaming level	100	30-45
Canellini beans, pre-soaked	1:2	Baking tray	Steaming level	100	65-75
Couscous	1:1	Baking tray	Steaming level	100	6-10
Unripe spelt grain, coarse ground	1:2,5	Baking tray	Steaming level	100	15-20
Millet, whole	1:2,5	Baking tray	Steaming level	100	25-35
Wheat, whole	1:1	Baking tray	Steaming level	100	60-70

Meat, poultry, fish

Any heat resistant ovenware is suitable for use. Insert the wire rack and baking tray together at the same level.

Always stand ovenware in the middle of the wire rack.

When the roast is cooked, switch off the steam oven and allow the roast to stand in the oven for a further 10 minutes with the door closed. This will keep the meat juicy.

Cooking with the CircoSteam type of heating leaves the meat juicy on the inside and crispy on the outside.

Meat

Food	Amount/ weight	Accessories	Level	Type of heating	Tempera- ture °C	Cooking time in min.
Beef Wellington	1-1.5 kg	Baking tray	2	CircoSteam	180-200	40-60
Roast pork + crackling	1.5 kg	Wire rack with baking tray	2	Steaming level + CircoSteam + Hot air	100 140-160 210-220	20-25 40-50 20
Roast pork (neck/shoulder)	1.5 kg	Wire rack with baking tray	2	CircoSteam	170-180	70-80
Gammon	1.3 kg	Wire rack with baking tray	2	CircoSteam	120-140	70-80
Joint roast	1.5 kg	Wire rack with baking tray	2	CircoSteam	170-180	70-80
Roast beef	1.5 kg	Wire rack with baking tray	2	CircoSteam	140-160	70-110
Roast beef, medium*	1.5 kg	Wire rack with baking tray	2	Hot air	170-180	40-60
Roast veal	1-1.5 kg	Wire rack with baking tray	2	CircoSteam	160-180	50-70
Haunch of veal*	0.7-0.8 kg	Wire rack with baking tray	2	CircoSteam	160-180	15-25

Food	Amount/ weight	Accessories	Level	Type of heating	Tempera- ture °C	Cooking time in min.
Stuffed breast of veal	1.5-2 kg	Wire rack with baking tray	2	CircoSteam	140-160	75-120
Saddle of venison*	0.6-0.8 kg	Wire rack with baking tray	2	CircoSteam	150-170	15-30
Leg of lamb	1-1.5 kg	Wire rack with baking tray	2	CircoSteam	170-180	60-80
Boiled sausages	-	Baking tray	2	Steaming level	90	10-15

* Sear the meat well first

Poultry

Food	Amount/ weight	Accessories	Level	Type of heating	Tempera- ture in °C	Cooking time in minutes
Chicken, whole	1 kg	Wire rack with baking tray	2	CircoSteam	180-190	50-60
Chicken breast	Each 150 g	Wire rack with baking tray	2	Steaming level	100	15-25
Chicken thighs	Each 120 g	Wire rack with baking tray	2	CircoSteam	180-200	20-35
Duck, whole	2 kg	Wire rack with baking tray	2	CircoSteam Hot air	170 210	60-80 15-20
Duck breast	Each 350 g	Wire rack with baking tray	2	Hot air	160-180	10-15

Fish

Food	Amount/ weight	Accessories	Level	Type of heating	Tempera- ture in °C	Cooking time in min.
Sea bream	Each 300 g	perforated + baking tray	3 1	Steaming level	80-90	15-25
Sea bream fillet	Each 150 g	perforated + baking tray	3 1	Steaming level	80-90	10-20
Fish terrine		Wire rack	2	Steaming level	75-80	40-80
Trout, whole	Each 200 g	perforated + baking tray	3 1	Steaming level	80-90	12-15
Salmon fillet	Each 150 g	perforated + baking tray	3 1	Steaming level	100	8-10
Mussels	1.5 kg	Baking tray	2	Steaming level	100	10-15
Red mullet fillet	Each 150 g	perforated + baking tray	3 1	Steaming level	80-90	10-20
Sole rolls, stuffed		perforated + baking tray	3 1	Steaming level	80-90	10-20

Roasting tips

How can you tell when the roast is ready?	Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.
The roast looks good but the juices are burnt.	Next time, chose a smaller roasting dish or add more liquid.
The roast looks good, but the juices are too clear and watery.	Next time, chose a larger roasting dish or add less liquid.

Slow cooking meat

Slow cooking is the ideal cooking method for all tender pieces of meat which are to be cooked medium rare or medium. The meat remains very juicy and turns out as soft as butter.

Method

Slide the baking tray into the steam oven and preheat with the Slow cooking type of heating.

Sear the meat on the hob on all sides.

Place in the preheated steam oven and continue to cook gently.

When cooked, arrange on preheated plates and serve with a hot sauce.

Food	Accessories	Level	Temperature in °C	Cooking time min.
Leg of lamb, 1 - 1.5 kg	Baking tray	2	80	140-160
Roast beef, 1.5 - 2.5 kg	Baking tray	2	80	150-180
Sirloin steak	Baking tray	2	70	25-40
Rumpsteaks	Baking tray	2	80	40-60

Bakes, puddings, soup ingredients...

Food	Accessories	Level	Type of heating	Temperature in °C	Cooking time in min.
Lasagne	Baking tray	2	CircoSteam	160-170	35-45
Soufflé	Mould in the perforated container	2	CircoSteam	180-200	15-25
Vegetable terrine	Bain-marie dish 1.5 l In the perforated container	2	Steaming level	100	35-45
Dumplings	Perforated + baking tray	3 1	Steaming level	95	20-25
Royale	Baking tray	2	Steaming level	90	15-20
Semolina dumplings/ Gnocchi	Perforated + baking tray	3 1	Steaming level	90-95	7-10

Desserts, compote

Compote: Weigh the fruit and add approx. $\frac{1}{3}$ of the amount of water and sugar, according to taste.

Rice pudding: The proportion of rice to milk is 1:2,5.

Slide the accessories in at level 2.

Food	Accessories	Type of heating	Temperature in °C	Cooking time in minutes
Yeast dumplings	Baking tray	Steaming level	100	20-25
Crème	Moulds	Steaming level	90-95	15-20
Bread and butter pudding	Baking tin on the wire rack	CircoSteam	160-170	50-60
Rice pudding	Baking tray	Steaming level	100	25-35
Apple compote	Baking tray	Steaming level	100	10-15
Pear compote	Baking tray	Steaming level	100	10-15
Cherry compote	Baking tray	Steaming level	100	10-15
Rhubarb compote	Baking tray	Steaming level	100	10-15
Plum compote	Baking tray	Steaming level	100	15-20

Cakes and pastries

It is best to use dark-coloured metal baking tins.

The temperature and cooking time depend on the quantity and composition of the dough. For this reason, temperature ranges are quoted in the tables. First set the lower temperature. This will brown the dish more evenly. A higher temperature can be selected next time, if required.

Do not overpack the wire rack or baking tray with food.

Cakes and pastries	Tin/tray	Level	Type of heating	Temperature in °C	Cooking time min.
Sponge cake	Cake tin	2	Hot air	150-160	60-70
Cake base made from sponge mixture	Fruit base cake tin	2	Hot air	150-160	30-45
Sponge cake with dry topping	Springform cake tin	2	Hot air	150-160	45-55
Shortcrust pastry flan case	Springform cake tin	2	Hot air	150-160	40-50
Apple tart	Flan tin	2	Hot air	170-190	35-50
Swiss roll	Baking tray	2	Hot air	180-200	10-15
Sponge flan (3 eggs)	Springform cake tin	2	Hot air	150-160	25-35
Bread (1 kg)	Baking tray	2	CircoSteam	200-210 160-170	10-15 25-35
Bread rolls	Baking tray	2	CircoSteam	190-200	25-30
Plaited loaf made with 500 g flour	Baking tray	2	CircoSteam	150-160	25-35
Yeast ring cake	Ring cake tin	2	CircoSteam	150-160	35-45
Fruit pie made with yeast dough	Baking tray	2	CircoSteam	150-160	35-45
Quiche, flan	Quiche or flan tin	2	Hot air	180-190	50-60
Onion tart	Baking tray	2	CircoSteam	170-180	30-40

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Biscuits	Baking tray	2	Hot air	150-160	12-17
		2+4		150-160	12-17
Meringue	Baking tray	2	Hot air	80-90	180-200
		2+4		80	180-200
Macaroons	Baking tray	2	Hot air	140-160	15-25
		2+4		140-150	20-25
Puff pastry	Baking tray	2	CircoSteam	170-190	10-20
		2+4		170-180	20-25
Cream puffs	Baking tray	2	Hot air	170-190	27-35
Viennese whirls	Baking tray	2	Hot air	150-160	15-20

Baking tips

You want to bake following your own recipe.

Use similar items in the baking tables as a guide.

To establish whether the sponge cake is baked through.

Approx. 10 minutes before the end of the baking time stated in the recipe, use a cocktail stick to prick the cake at its highest point. If there is no mixture stuck to the cocktail stick when it is removed, the cake is ready.

The cake collapses.

Next time, use less liquid or set the baking temperature 10 degrees lower. Observe the specified mixing times in the recipe.

The cake has risen in the middle but has sunk around the edge.

Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.

Cakes baked in a tray or tin are overbrowned at the back.

Place the baking tray in the middle of the accessories, not directly against the rear panel.

The cake is too dry.

Make small holes in the cake when it is done using a toothpick. Then drizzle fruit juice or an alcoholic drink over it. Next time, set the temperature 10 degrees higher and shorten the cooking times or use the CircoSteam type of heating.

The bread or the cake has a good appearance but it is soggy inside (overmoist with wet streaks).	Next time, use less liquid. Bake at a lower temperature for a little longer. For cakes with a moist topping, bake the base first. Cover the base with almonds or bread crumbs first and then apply the topping. Observe the baking time in the recipe.
The cake or pastry is unevenly browned.	Next time, set the temperature a little lower.

Proving dough

When the Dough proving setting type of heating is used, dough will prove considerably more quickly than at room temperature.

Stand the dough bowl on the wire rack. Do not cover the dough.

Food	Ovenware	Level	Temperature in °C	Cooking time in minutes
Yeast dough, 1 kg	Bowl	2	40	20-30
Sourdough, 1 kg	Bowl	2	40	20-30

Reheating meals

Using Reheat, dishes can be gently reheated, They taste and look like they have been freshly prepared. Even baked items from the day before can be recrisped.

Food	Accessories	Level	Type of heating	Temperature in °C	Cooking time min.
Meals arranged on plates	Wire rack	2	Reheat	120	12-18
Vegetables	Baking tray	3	Reheat	100	12-15
Noodles, potatoes, rice	Baking tray	3	Reheat	100	5-10
Bread rolls*	Wire rack	2	CircoSteam	170-180	6-8
Baguettes*	Wire rack	2	CircoSteam	170-180	5-10
Bread*	Wire rack	2	CircoSteam	170-180	8-12
Pizza	Wire rack	2	Reheat	170-180	12-15

* Preheat steam oven, 5 minutes

Defrosting

Place the frozen food in the perforated cooking container. Always insert the baking tray underneath. The food is then not left lying in the defrost water and the cooking compartment remains cleaner.

Defrost the food individually, laying it as flat as possible.

Only defrost the quantity which is required.

Once defrosted, food will not keep for as long and spoils more quickly than fresh food.

Use the Defrost level type of heating.

Defrosting meat: Allow pieces of meat which are to be breadcrumbed to defrost to the point where seasoning and breadcrumbs remain stuck after coating.

Defrosting poultry: Remove from packaging before defrosting. Note: tip the defrost liquid away.

Instead of using the bain-marie, the food can be defrosted or heated with Steam. The dish can remain in the freezer bag or be turned out directly onto a plate.

If necessary, the meal can occasionally be split apart or pieces which have already defrosted can be removed from the appliance.

After defrosting, allow the food to stand for a further 5 - 15 minutes and come up to room temperature.

After defrosting meat, particularly poultry, operate the appliance with no food for about 10 minutes with hot air at 180 °C. Bacteria in the cooking compartment is killed.

Food	Accessories	Level	Temperature in °C	Cooking time in minutes
Chicken, 1 kg	Perforated + baking tray	3 1	45-50	60-70
Chicken legs, 400 g	Perforated + baking tray	3 1	45-50	30-35
Block-frozen vegetables, 400 g (e.g. spinach)	Perforated + baking tray	3 1	45-50	20-30
Soft fruit, 300 g	Perforated + baking tray	3 1	45-50	5-8
Fish fillet, 400 g	Perforated + baking tray	3 1	45-50	15-20
Goulash	Perforated + baking tray	3 1	45-50	40-50
Roast beef	Perforated + baking tray	3 1	45-50	70-80

Deep-frozen foods

Observe the manufacturer's instructions on the packaging.

The cooking times indicated apply to dishes placed in a cold cooking compartment.

Food	Accessories	Level	Type of heating	Temperature °C	Cooking time in min.
Chips	Baking tray*	2	Hot air	170-190	25-35
Croquettes	Baking tray*	2	Hot air	180-200	18-22
Fried potatoes	Baking tray*	2	Hot air	180-200	25-30
Pizza	Wire rack with baking tray	2	Hot air	180-200	15-23
2 pizzas	Baking tray + wire rack	2 4	Hot air	180-200	25-30
Pizza baguette	Wire rack with baking tray	2	Hot air	180-200	18-22
Herb butter baguette	Wire rack with baking tray	2	Hot air	180-200	15-18
Bread rolls**	Wire rack with baking tray	2	Hot air	150-170	12-15
Pretzels	Baking tray*	2	Hot air	180-200	18-22
Croissant	Baking tray*	2	CircoSteam	180-200	20-25
Fruit strudel	Baking tray	2	CircoSteam	160-180	45-60
Salmon fillet**	Perforated + baking tray	3 1	Steam level	80-100	20-25
Trout	Perforated + baking tray	3 1	Steam level	80-100	20-25
Frozen fish fillet	Wire rack with baking tray	2	CircoSteam	180-200	35-50
Fish fingers**	Baking tray*	2	Hot air	195-205	18-22
Squid rings**	Baking tray*	2	Hot air	190-210	25-30

Food	Accessories	Level	Type of heating	Temperature °C	Cooking time in min.
Lasagne	Perforated + baking tray	3 1	CircoSteam	190-210	35-55
Broccoli	Perforated + baking tray	3 1	Steam level	100	4-6
Cauliflower	Perforated + baking tray	3 1	Steam level	100	5-8
Beans	Perforated + baking tray	3 1	Steam level	100	4-6
Peas	Perforated + baking tray	3 1	Steam level	100	4-6
Carrots	Perforated + baking tray	3 1	Steam level	100	3-5
Mixed vegetables	Perforated + baking tray	3 1	Steam level	100	4-8
Brussels sprouts	Perforated + baking tray	3 1	Steam level	100	6-8

* Line the baking tray with baking parchment

** You can also use the appropriate programme from the automatic programmes.

Preserving, juicing

Preserving

Preserve food which is as fresh as possible. When foods are stored for a relatively long period, their vitamin content is reduced and they cook more readily.

Only use fruit and vegetables which are in perfect condition.

Check preserving jars, rubber ring, clips and springs.

Clean rubber rings and jars thoroughly with hot water. The "Disinfect bottles" programme is also suitable for cleaning glass jars.

Place the jars in the perforated cooking container. They must not be in contact with each other.

After the specified cooking time, open the cooking compartment door.

Do not remove the preserving jars from the appliance until they have completely cooled down.

Food	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Vegetables	Preserving jars, 1 l	2	Steaming level	100	30-120
Stone fruits	Preserving jars, 1 l	2	Steaming level	100	25-30
Soft fruit	Preserving jars, 1 l	2	Steaming level	100	25-30

Juicing

Before juicing, place the berries in a bowl and sprinkle with sugar. Leave to stand for at least one hour to draw out the juice.

Pour the berries into the perforated cooking container and insert at level 3. Slide the baking tray into level 1 to catch the juice.

Finally, place the berries in a cloth and squeeze out the rest of the juice.

Food	Accessories	Level	Type of heating	Temperature in °C	Cooking time in minutes
Raspberries	Perforated + baking tray	3 1	Steaming level	100	30-45
Red currants	Perforated + baking tray	3 1	Steaming level	100	40-50

Test dishes

In accordance with DIN 44547 and EN 60350.

The values in the table apply to dishes placed in a cold cooking compartment.

Food	Tin/tray	Level	Type of heating	Temperature °C	Cooking time in min.
Viennese whirls	Baking tray	2	Hot air	160-170	16-20
Small cakes	Baking tray	2	Hot air	155-165	32-36
Hot water sponge cake	26 cm springform cake tin	2	Hot air	150-160	35-40
Yeast cakes on a baking tray	Baking tray	2	Hot air	160-170	32-38
German apple pie	20 cm springform cake tin	2	Hot air	160-180	60-70

Tips for saving energy

Only preheat the cooking compartment if this is specified in the recipe or in the operating instructions table.

Keep the cooking compartment closed as far as possible. When the cooking compartment door is opened, steam escapes and more energy has to be supplied. Cooking times become longer.

Steaming level type of heating: using this type of heating, you can cook on several levels at the same time. When preparing foods with different cooking times, those with the longest cooking time should be placed in the oven first.

Hot air type of heating: when cooking times are relatively long, you can switch off the steam oven as much as 10 minutes before the cooking time has finished and use the oven's residual heat to complete the cooking.

It is best to bake several cakes one after the other. The cooking compartment will still be hot. This reduces the baking time for the second cake.