



Dear customer,

Congratulations on the purchase of your new Neff steam oven. We would like to thank you for your confidence in us and we hope that you will have many years of enjoyment and cooking pleasure with your new appliance at the heart of your kitchen.

To enable you to take full advantage of all the technical features of your steam oven, please read these instructions for use.

The detailed table of contents will guide you quickly to all the important information:

- You will be informed of important safety information.
- You will then be familiarised with the individual parts of your new steam oven.
- And we will show you how to make the settings step by step.
- The tables list the settings and shelf positions for many well-known dishes, tried and tested by us.
- In the unlikely event of a malfunction, this is where you will find information on how to rectify minor faults yourself.

Have fun cooking!

Instruction manual

C47D42.0
C47D42.0GB

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Safety information

Please read this instruction manual carefully.

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

Neither adults nor children should operate the appliance without supervision:

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

Never let children play with the appliance.

Hot cooking compartment

Risk of burning.

Never touch the hot surfaces of heating and cooking appliances or the hot surfaces in the cooking compartment. Open the cooking compartment door carefully. Hot steam will escape. Small children must be kept at a safe distance from the appliance at all times.

Risk of fire.

Never store combustible items in the cooking compartment.

Risk of short-circuiting.

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

Risk of burning.

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories

Risk of burning.

Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

Hot water

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.

Incorrect repairs

Danger of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

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

Causes of damage

Keep cooking compartment floor clear

Do not place anything on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat could damage the appliance.

The cooking compartment floor and the evaporator dish must always be kept clear. Always place ovenware on the wire rack or in the perforated cooking container.

Ovenware

Ovenware must be heat and steam resistant.

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

Steaming with a perforated cooking container

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

Moist food

Do not store moist food in the closed cooking compartment for long periods. It can lead to corrosion in the cooking compartment.

Very dirty door seal

If the door seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the door seal clean and replace when necessary.

Weight on the appliance door

Do not stand or place anything on the open appliance door. The appliance could be damaged.

Transporting the appliance

Do not carry or hold the appliance by the door handle. The door handle could break.

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. Remove dirt from the cooking compartment as soon as the appliance has cooled.

Energy and environment tips

Here you will be given tips on saving energy and disposing of your appliance properly.

Saving energy

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

Open the appliance door as infrequently as possible while the food is cooking.

When steaming, 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.

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

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

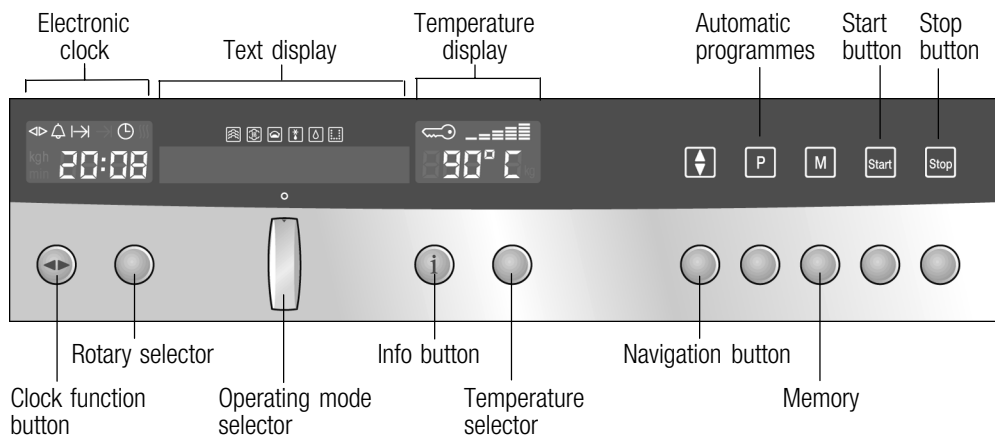
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Your new appliance



In this section, you will find information on

- the control panel
- the operating modes
- the cooking compartment and accessories

Control panel



Control	Use
	Clock function button
	Selects the clock function (see section: Electronic clock)
	Rotary selector
	Make settings within a clock function (see section: Electronic clock)
	Operating mode selector
	Selects the operating mode
i	Info button
	Appliance switched on: checks the current information
	Appliance switched off: selects the basic settings (see section: Basic settings)
	Temperature selector
	Appliance switched on: checks the current information
	Appliance switched off: selects the basic settings (see section: Basic settings)
	Navigation button
	Switches between the different lines of the text display. Changes are saved.







Control	Use
 Automatic programmes	Selects preset programmes (see section: Automatic Programmes)
 Memory	Saves and accesses Memory (see section: Memory)
start Start button	Starts operation
stop Stop button	press briefly: Stops (pauses) an operation long press: Ends operation

Pop-out control knobs

The rotary, temperature and operating mode selectors can all be popped out. To pop the knob in and out, push the appropriate operating knob.

Operating modes

Using the operating mode selector, you can select the following operating modes:

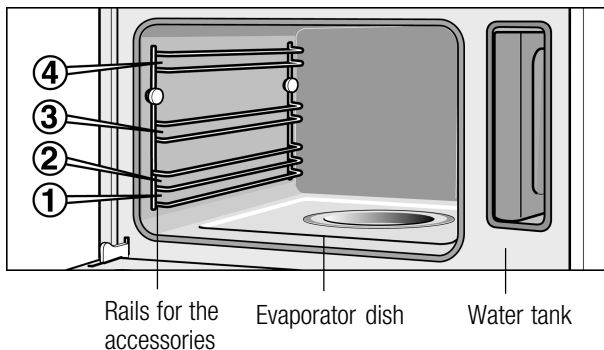
Operating mode	Used for
 Steam cooking	For vegetables, fish, side dishes, for juicing fruit and for blanching.
 Reheat	For plated meals and baked items. Cooked food is gently reheated. The steam ensures that the food does not dry out.
 Dough proving	For yeast dough and sour dough. Dough will prove considerably more quickly than at room temperature. The surface of the dough does not dry out.
 Defrost	for vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food. The food does not dry out or lose shape.
 EasyClean®	Makes cleaning the cooking compartment easier.
 Descal	For descaling the water system and the evaporator dish.

Cooking compartment and accessories

The cooking compartment has four shelf positions. The shelf positions are counted from the bottom up.

Caution

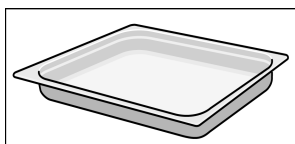
- The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.
- Do not slide any accessories between the shelf positions, or they may tip.



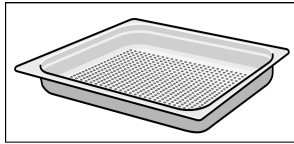
Accessories

Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.

Your appliance is equipped with the following accessories:

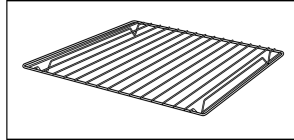


Cooking container, solid, GN $\frac{2}{3}$, 40 mm deep
for catching dripping liquid when steaming and for cooking rice, pulses and cereals



**Cooking container,
perforated,
GN $\frac{2}{3}$, 40 mm deep**

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



Wire rack

for dishes including
preserving jars, baking and
pudding moulds

You can obtain further accessories from specialist
retailers:

Accessories	Order no.
cooking container, solid, GN $\frac{2}{3}$, 40 mm deep	Z1683X0
cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep	Z1682X0
cooking container, solid, GN $\frac{2}{3}$, 28 mm deep (baking tray)	Z1673X0
cooking container, solid, GN $\frac{1}{3}$, 40 mm deep	Z1663X0
cooking container, perforated, GN $\frac{1}{3}$, 40 mm deep	Z1662X0
Wire rack	Z1664X0

Water tank

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

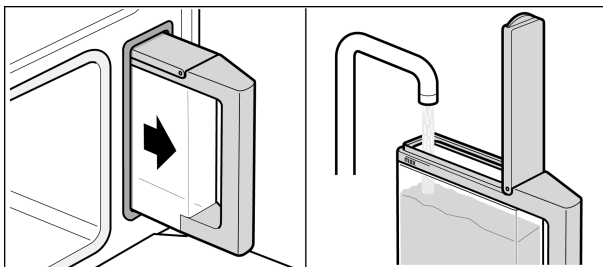
Only fill the water tank with fresh tap water or with still bottled water.

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

Before using for the first time, moisten the tank cover seal with a little water.

Caution

Do not fill the water tank with distilled water or any other liquids. You may damage the appliance.



Fill the water tank before each use

1. Fill the water tank with cold water up to the "max." mark.
2. Close the tank cover until you feel it engage.
3. Slide in the water tank until it engages.

After every operation

Empty the water tank after each use.

1. Pull the water tank out of the appliance slowly, keeping it horizontal, so that no remaining water can drip out of the valve.
2. Empty out the water.
3. Thoroughly dry the water tank in the appliance and the seal in the tank cover.

"Fill water tank" message

If the water tank is empty, a signal sounds. "Fill water tank" appears in the display. Operation is stopped.

1. Open the appliance 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?" message

This message appears if you set an operating mode and the water tank is only half full.

If you think that the water in the water tank is sufficient for the cooking procedure, you can restart the appliance.

If not, fill the water tank to "max.", slide it back in and start the appliance.

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.

After moving house

So that the appliance automatically adjusts itself to the new location, you must reset the appliance to the factory settings (see Section: Basic settings).

Before using for the first time

In this section you will find out,

- how to set the clock after connecting up your appliance
- how to change the display language
- how to change the water hardness range
- how to clean your appliance before using it for the first time

Setting the language

Once the electrical connections have been made, you must set the language for the text display.



1. Turn the temperature selector until the language you require appears on the text display.
2. Press and hold the info button for 3 seconds.
Your setting is adopted.

Changing the language

If the appliance is locked, you first need to unlock the controls (see section: Childproof lock)

1. Turn the operating mode selector to the **o** position.
2. Press and hold the Info button until "Sprache wählen" (Select language) is shown in the text display.
3. Use the temperature selector to set the required language.
4. Press and hold the info button for 3 seconds.
The change is stored.

Set clock

0:00 flashes in the clock display.



1. Press the clock function button.
The $\triangleleft\triangleright$ and \odot symbols light up.
12:00 appears in the clock display.
2. Set the current time using the rotary selector.
The setting is automatically accepted after 3 seconds.

Changing the time

To subsequently change the time, press the clock function button repeatedly until the $\triangleleft\triangleright$ and \odot symbols are lit.

Change the time with the rotary selector.

Setting the water hardness

Descal your appliances at regular intervals. This is the only way to prevent damage.

Your appliance automatically displays when it needs descaling. It is preset to water hardness II. 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.

Softened water

You can only dispense with descaling completely if you exclusively use softened water. If this is the case, change the water hardness to "softened".

Changing the water hardness

You can change the water hardness in the basic settings.

1. Turn the operating mode selector to the 0 position.
2. Press and hold the Info button until "Select language" is shown in the text display.
3. Press the info button repeatedly until "Water hardness 2-medium" is displayed.
4. Use the temperature selector to change the water hardness. Possible values:


softened	
1-soft	I
2-medium	II
3-hard	III
4-very hard	IV
5. Press and hold the info button for 3 seconds.
The change is stored.

For more information, see section: Basic settings.

Cleaning

Heating the appliance

Heat up the appliance when empty before first use and clean the accessories.

1. Turn the operating mode selector to the  Steam cooking operating mode.
The default temperature 100 °C appears in the temperature display.
The default cooking time of 20 minutes appears on the electronic clock.
2. Press the Start button.
The appliance heats up and switches itself off after 20 minutes. A signal sounds.
3. Press the Stop button and return the operating mode selector to the 0 position.
4. Press the clock function button to quit the clock function.

Leave the appliance door ajar until the appliance has cooled down.

Cleaning the accessories

Clean the accessories thoroughly before first use using a cloth and soapy water.

Operating the appliance

In this section you will find out,

- how to switch the appliance on and off
- what to note after each use

Switching on the appliance

Press the depressed operating mode selector so that it pops out. This switches on the appliance. "Appliance is ready for use" appears in the text display.

1. Turn the operating mode selector until the desired operating mode appears in the text display.



A default temperature appears on the temperature display.

2. Turn the temperature selector to change the default temperature.

A default cooking time is displayed on the electronic clock. The \triangleleft and \triangleright (cooking time) symbols light up.







3. Turn the rotary selector to change the default cooking time.

The new cooking time is stored automatically after 3 seconds.

4. Press the Start button.

If you do not press the Start button, a signal sounds and "Press Start button" appears in the display.

The cooking time does not start until the heating up time has elapsed.



Operating mode	Default-temperature in °C	Temperature range °C
 Steam cooking	100	35 - 100
 Reheat	100	80 - 100
 Dough proving	40	35 - 50
 Defrost	45	35 - 60
 EasyClean®	Operating info, see section EasyClean®	
 Descal	Operating info, see section Descaling	

Current temperature

Press the info button. The current temperature is displayed for 3 seconds.

The heating control displays the rising temperature in the cooking compartment.

Displaying and changing the cooking time

Press the clock function button until the  and  symbols light up. The current cooking time is displayed. Turn the rotary selector to change the cooking time. The change is stored automatically.

Changing the temperature

The temperature can be changed at any time. To change the temperature, turn the temperature selector until the required temperature is displayed.

Switching off the appliance



Risk of scalding

Hot steam can escape when the appliance door is opened. Open the door of the cooking compartment very carefully after cooking.

Cooking time has elapsed

Once the cooking time has elapsed, the appliance switches off automatically. A signal sounds. Press the clock function button to turn off the signal.

Press the Stop button or carefully open the appliance door.

Turn the operating mode selector back to the o position.

Pause

Press the Stop button briefly. The Start button flashes. The cooling fan may continue to run. Press the Start button to start.

If you open the appliance door during an operation, the operation is stopped. Close the appliance door and press the Start button to restart.

If you have activated Auto start, you do not need to restart (see section: Basic settings).

Switching off manually

Press the Stop button and carefully open the appliance door, or press and hold the Stop button.

Turn the operating mode selector back to the o position.

The cooling fan may continue running when you open the appliance door.

Residual heat indicator

You can see in the temperature display whether there is a high or low residual heat in the cooking compartment.

Temperature display	Text display
<i>H</i>	Residual heat high
<i>h</i>	Residual heat low

After every operation

Emptying the water tank

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

Do not dry the water tank in the hot cooking compartment. This will damage the water tank.

Drying the cooking compartment

Leave the appliance door ajar until the appliance has cooled down.



Risk of scalding.

The water in the evaporator dish may still be hot. Allow it to cool before wiping.

Wipe the cooking compartment and the evaporator dish with the enclosed sponge and dry well with a soft cloth.

Changing the basic settings

Your appliance has various basic settings that have been preset by the manufacturer. You can however change these basic settings as required.

1. Turn the operating mode selector to the 0 position.
2. Press and hold the info button for 3 seconds to display the basic settings menu.
The text display shows "Select language". If the appliance controls are locked, you must unlock them first.
3. Press the info button briefly and repeatedly until the current basic setting for the relevant submenu is displayed in the text display (e.g. "Audible signal off").
4. Using the temperature selector, set the required basic setting within a submenu (e.g. "Audible signal duration 2 minutes").
5. Press and hold the info button for 3 seconds.
Your basic setting is saved.

You can change the following basic settings:

Basic settings menu		
Submenu	Basic setting	Setting symbol (temperature display)
Select language	Additional languages are possible.	
Childproof lock	Lock is not activated	c 10
	Lock is activated	c 11
	Permanent lock is activated	c 21
Cooking time audible signal	Audible signal off	c 30
	Audible signal duration 30 seconds	c 31
	Audible signal duration 2 minutes	c 32
	Audible signal duration 10 minutes	c 33
Auto start	off	c 40
	on	c 41
Adjust individually	- <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> +	c 5...

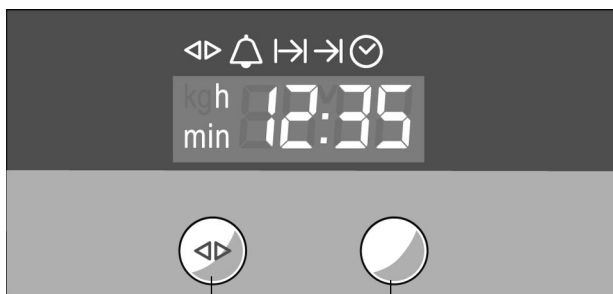
Submenu	Basic setting	Setting symbol (temperature display)
Water hardness	Softened	c60
	1- Soft	c61
	2- Medium	c62
	3 - Hard	c63
	4 - Very hard	c64
Steam heating up signal	off	c70
	on	c71
Restore factory settings	Do not restore	c80
	Restore	c81

Electronic clock

In this section you can learn




- how to set the timer
- how to switch off your appliance automatically
- how to switch your appliance on and off automatically (preselected operation)
- how to set the time

Clock display





Clock function button

Rotary selector

Clock function	Use
 Timer	You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically.
 Cooking time	The appliance switches off automatically after a set cooking time (e.g. 1:30 hours).
Preselected operation	The appliance switches on and off automatically.
 Clock	Setting the clock

Notes:

- Between **22:00** and **5:59**, the clock display is darkened if you do not alter any settings during this time or if no clock function is activated.
- With the clock functions (except the time), a signal sounds when the set cooking time has elapsed and the  or  (end) symbol flashes. To cancel the audible signal before it ends, press the clock function button.

Switching the clock display on and off

1. Press and hold the clock function button for 7 seconds.
The clock display switches off. If a clock function is active, the associated symbol remains lit.
2. Press the clock function button briefly.
The clock display switches on.

Timer



1. Press the clock function button repeatedly until the ◀▶ and ⏰ symbols light up.
2. Use the rotary selector to set the cooking time (e.g. 5:00 minutes).

The setting is accepted automatically. Then the clock is displayed again and the timer starts counting down.

Cooking time

Automatic switch off after a set cooking time.



1. Set the operating mode and temperature.
Press the Start button.
The appliance heats up.
2. Press the clock function button repeatedly until the ◀▶ and ⏰ symbols light up.
3. Use the rotary selector to set the cooking time (e.g. 1:30 hours).
The setting is stored automatically and the time is then displayed again.
The cooking time does not start until the heating up time has elapsed.

Once the cooking time has expired, the appliance switches off automatically.

4. Turn the operating mode selector back to the 0 position.
5. Press the clock function button to quit the clock function.

Preselected operation

The appliance automatically switches on and switches off at the time set for the end of operation.

Bear in mind that food that spoils easily must not stay in the cooking compartment for too long.

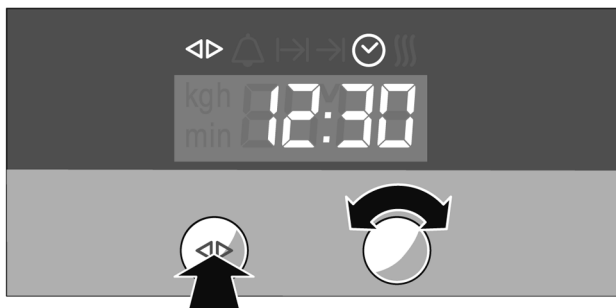
1. Set the operating mode and temperature.
Press the Start button.
The appliance heats up.
2. Press the clock function button repeatedly until the $\triangleleft\triangleright$ and $\rightarrow\rightarrow$ symbols light up.
3. Use the rotary selector to set the cooking time (e.g. **1:30** hours).
4. Press the clock function button repeatedly until the $\triangleleft\triangleright$ and $\rightarrow\rightarrow$ symbols light up.
5. Use the rotary selector to set the time for the end of operation (e.g. **12:30**).
The appliance switches off and waits until the correct time to switch on (in the example, **11:00**).

The appliance switches off automatically at the end of operation time set (**12:30**). A signal sounds and the $\rightarrow\rightarrow$ symbol flashes.

6. Turn the operating mode selector back to the o position.
7. Press the clock function button to quit preselected operation.

Setting the clock

You can only change the clock, when no other clock functions are active.



1. Press the clock function button repeatedly until the ◀▶ and ☺ symbols light up.
2. Set the time using the rotary selector.
The setting is accepted automatically.

Checking, correcting or deleting settings

1. To check your settings, press the clock function button repeatedly until the corresponding symbol lights up.
2. If necessary, you can correct your settings using the rotary selector.
3. If you wish to cancel your setting, turn the rotary selector anti-clockwise to the original value.

Childproof lock

In this section you can learn


- how to lock your appliance
- how to lock your appliance permanently

Lock

The locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock.

Locking the appliance

1. Switch off the appliance.
2. Press and hold the info button for 3 seconds to display the basic settings menu.
3. Briefly press the info button repeatedly until  is shown in the temperature display.

4. Turn the temperature selector until **C !!!** appears in the temperature display.
5. Press and hold the info button until the **↔** symbol appears in the temperature display.

Note:

If you try to switch on the locked appliance, **-5-** appears on the temperature display and “controls locked” on the text display.

Unlocking the appliance

1. Press and hold the info button until **C !!!** appears in the temperature display.
2. Turn the temperature selector until **C !0** appears in the temperature display.
3. Press and hold the info button until the **↔** symbol goes out.

Permanent lock

The permanently locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically.

Locking the appliance permanently

1. Switch off the appliance.
2. Press and hold the info button for 3 seconds to display the basic settings menu.
3. Briefly press the info button repeatedly until **C !0** is shown in the temperature display.
4. Turn the temperature selector until **C 2 !** appears in the temperature display.
5. Press and hold the info button for 3 seconds.
Your appliance will be locked after 30 seconds.
The **↔** symbol appears in the temperature display.

Note:

If you try to switch on the locked appliance, **-5P-** appears on the temperature display and “appliance permanent lock” on the text display.

Overriding a permanent lock

1. Press and hold the info button until **c2!** appears in the temperature display.
2. Turn the temperature selector until **c20** appears in the temperature display.
3. Press and hold the info button until the **↻** symbol goes out.
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.

After switching off, the permanent lock is activated again after 30 seconds.

Unlocking the appliance permanently

1. Press and hold the info button until **c2!** appears in the temperature display.
2. Turn the temperature selector until **c20** appears in the temperature display.
3. Press and hold the info button until the **↻** symbol goes out.
4. Within 30 seconds, press the Info button again for 3 seconds to display the basic settings menu.
5. Briefly press the info button repeatedly until **c2!** is shown in the temperature display.
6. Turn the temperature selector until **c10** appears in the temperature display.
7. Press and hold the info button for 3 seconds.
The appliance is permanently unlocked.

Automatic programmes

In this section, you will find out

- how to set a programme from the automatic programming selection
- notes and tips on the programmes
- which programmes you can set (programme tables).

The automatic programmes enable you to prepare food very easily. There are 9 programme groups with a total of 40 programmes.

Setting the programme

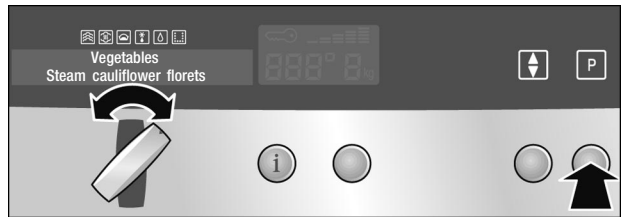
Follow the instructions for the programme. Select the correct programme from the programme tables.

Example in fig.: You want to steam 500 g fresh chicken breast.

Example:

- "Meat, poultry" programme group
- "Chicken breast, fresh, steamed" programme

Selecting programme group



1. Turn the operating mode selector to the 0 position.
2. Press the **P** button.

The first programme group is shown in the text display.

3. Turn the operating mode selector until the appropriate programme group appears on the text display.

Selecting the programme



Adjusting the cooking result to suit individual tastes

4. Press the  button.

The first programme in the programme group is shown in the text display.

5. Turn the operating mode selector until the appropriate programme is displayed.

If the cooking result of a programme does not meet with your expectations, you can adjust it individually.

6. Press the  button.

The scale for individually adjusting the cooking result appears in the text display.

-  +.

7. Turn the operating mode selector to change the setting on the scale:

Anti-clockwise = Cooking result lower

Clockwise = Cooking result more intensive

You can also modify the cooking result for all programmes at the same time (see section: Basic settings).

Setting the weight

For programmes which require the weight of the food, a default weight appears in the temperature display.





8. Turn the temperature selector to set the weight.

Press the info button to request information on the accessories. The information is displayed for a few seconds.

9. Press the Start button.

No preheating indicator appears.

Checking the cooking time

Press the clock function button repeatedly until the  and  symbols light up.

Programme with preselected operation

For some programmes, you can set a preselected operation. The programme will be started later, to finish at the desired time (see section: Electronic clock)

End of programme

A signal sounds. The appliance switches off. Press the Stop button once.



Risk of scalding
Hot steam can escape when the appliance door is opened. Take care when opening the appliance door.

Cancelling the programme

Press the Stop button.

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 this ovenware. The cooking result may change if you use different ovenware.

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

Amount / weight

Do not fill the food more than 4 cm high in the accessories.

The automatic programmes require the weight of the food. With individual pieces always use the weight of the largest. The total weight must be within the specified weight range.

Cooking time

After the programme is started the cooking time is displayed. It may change during the first 10 minutes, as the heating-up time depends among other things on the temperature of the food and the water.

Programme tables

In this section you will find all the programme groups and the programmes they contain. Read the instructions before preparing food using a programme.

Vegetables

Do not season vegetables until after cooking.

Programme	Notes	Ovenware/accessories	Levels
Steam cauliflower/in florets	Florets of equal size	perforated + solid cooking container	3 1
Steam cauliflower/ Whole cauliflower	-	perforated + solid cooking container	3 1
Steam broccoli florets	Florets of equal size	perforated + solid cooking container	3 1
Steam green beans	-	perforated + solid cooking container	3 1
Steam sliced carrots	Slices, approx. 3 mm thick	perforated + solid cooking container	3 1
Steam sliced kohlrabi	Slices, approx. 3 mm thick	perforated + solid cooking container	3 1
Steam Brussels sprouts	-	perforated + solid cooking container	3 1
Steam asparagus/white asparagus	-	perforated + solid cooking container	3 1
Steam asparagus/green asparagus	-	perforated + solid cooking container	3 1
Mixed vegetables, frozen, steam		perforated + solid cooking container	3 1

Potatoes

Do not season potatoes until after cooking.

Programme	Notes	Ovenware/accessories	Levels
Boiled potatoes	medium-sized, quartered, individual weight 30 - 40 g	perforated + solid cooking container	3 1
Unpeeled boiled potatoes	medium-sized, dia. 4 - 5 cm	perforated + solid cooking container	3 1

Cereal products

Weigh the food and add the correct ratio of water:

Rice 1 : 1.5

Couscous 1 : 1

Millet 1 : 3

Lentils 1 : 2

Enter the weight excluding liquid.

Stir cereal products after cooking. The remaining water is quickly absorbed.

Prepare risotto

Add water to the risotto in the ratio 1 : 2. Enter the total weight including water. The message "Stir" appears after approx. 15 minutes. Stir the risotto and press the start button.

Programme	Notes	Ovenware/accessories	Levels
Rice/long grain rice	max. 0.75 kg	solid cooking container	2
Rice/basmati rice	max. 0.75 kg	solid cooking container	2
Rice/brown rice	max. 0.75 kg	solid cooking container	2
Couscous	max. 0.75 kg	solid cooking container	2
Millet	max. 0.55 kg	solid cooking container	2
Risotto	max. 2 kg	solid cooking container	2
Lentils	max. 0.55 kg	solid cooking container	2

Meat, poultry

Do not place meat or chicken on top of one another in the ovenware.

The chicken breasts can be marinated beforehand.

Programme	Notes	Ovenware/accessories	Levels
Chicken breast, fresh, steamed	total weight 0.2 - 1.5 kg	perforated + solid cooking container	3 + 1
Smoked pork, fresh, sliced	-	perforated + solid cooking container	3 + 1
Boiled sausages	-	perforated + solid cooking container	3 + 1

Fish

When preparing fish, grease the perforated cooking container.

Do not place whole fish or fish fillets on top of each other. Enter the weight of the heaviest fish and select pieces as similar in size as possible.

Programme	Notes	Ovenware/accessories	Levels
Steaming whole fresh fish	0.3 - 2 kg	perforated + solid cooking container	3 1
Steam fish fillet/ Fish fillet, fresh	max. 2.5 cm thick	perforated + solid cooking container	3 1
Steam fish fillet/ Fish, frozen	max. 2.5 cm thick	perforated + solid cooking container	3 1
Blue mussels	-	perforated + solid cooking container	3 1

Pastries, dessert

Preparing fruit compote

The Fruit compote programme is only suitable for fruits with stones and pips. Weigh the fruit and add approximately $\frac{1}{3}$ of the amount of water and sugar and spices according to taste.

Preparing 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.

Making yoghurt

Heat the milk to 90 °C on the hob. Then leave 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 jars and seal them.

After preparation, leave the glasses to cool in the refrigerator.

Programme	Notes	Ovenware/accessories	Levels
Fruit compote	-	solid cooking container	2
Rice pudding	-	solid cooking container	2
Yogurt in glasses	-	Glasses + perforated cooking container	2

Reheat

Programme	Notes	Ovenware/accessories	Levels
Side dishes, cooked	-	solid cooking container	2
Cooked vegetables	-	solid cooking container	2

Defrosting

If possible, freeze the food flat and in portions at -18 °C. Do not freeze excessively large quantities.

All defrost programmes apply to raw food.



Health risk.

When defrosting food from animal sources, you must remove the liquid that escapes during defrosting. It must never come into contact with other food.

Bacteria could be transferred.

After defrosting, operate the steam oven with hot air for 15 minutes at 100 °C.

Defrost fish fillet

Do not place the fish fillets on top of one another.

Defrost 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.

Defrost meat

With this programme you can defrost individual pieces.

Thawing fruit a little

If you only want to thaw the fruit a little, change the cooking result individually.

Programme	Notes	Ovenware/accessories	Levels
Fish/whole fish	max. 2.5 cm thick	perforated + solid cooking container	3 1
Fish/fish fillet	max. 2.5 cm thick	perforated + solid cooking container	3 1
Whole poultry	max. 1.5 kg	perforated + solid cooking container	3 1
Meat	max. weight 1.5 kg per piece	perforated + solid cooking container	3 1
Berries	-	perforated + solid cooking container	3 1

Special

Sterilise bottles

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

Place the bottles on the perforated cooking container so that they do not touch one another.

Dry the bottles with a clean cloth after sterilising. The process corresponds to normal sterilisation by boiling.

Preserving

The programme is suitable for fruits with stones and pips and for vegetables (except beans).

The programme is designed for 1-litre glasses. For larger or smaller jars, you must adjust the cooking result individually.

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

Preserving pumpkin

Blanch the pumpkin before preserving.

Preserving apples/pears

The programme is designed for hard fruits. If the fruit being used is no longer hard, adjust the cooking results individually.

Cooking eggs

Do not place eggs on top of one another. Size M corresponds to a unit weight of approx. 50 g. Enter the total weight of the eggs.

Programme	Notes	Ovenware/accessories	Levels
Sterilising bottles	-	perforated cooking container	2
Preserving	in 1 litre glasses	perforated + solid cooking container	3 1
Eggs/hard-boiled eggs	Eggs, size M, max. 1.8 kg	perforated + solid cooking container	3 1
Eggs/soft-boiled eggs	Eggs, size M, max. 1 kg	perforated + solid cooking container	3 1

Memory

You can use the Memory function to store up to 6 of your own settings and recall them for use at any time. The Memory function is particularly useful for dishes that you make on a regular basis. You can also store a meal from the automatic programmes.

Saving to the Memory function

1. Select the operating mode, temperature and cooking time, or select a programme from the automatic programmes (do not press the Start button).



2. Press the **M** button to call the Memory menu.
3. Turn the operating mode selector to choose one of the 6 memory spaces.
4. Press and hold the **M** button until a signal sounds. "Memory saved" is shown in the text display.

Cancelling the Memoryfunction

Press the **M** button briefly to exit the Memory menu without saving.

Starting the memory function

1. Turn the operating mode selector to the **o** position.
2. Place the meal in the cooking compartment.
3. Press the **M** button to call the Memory menu.
4. Turn the operating mode selector to select the memory space.
5. Press the Start button.

After pressing Start, you can change the temperature and the cooking time (does not apply for automatic programmes).

The cooking time does not start until the heating up time has elapsed.

Pause

Press the Stop button briefly. The Start button flashes. The cooling fan may continue to run. Press the Start button to start.

Cancelling

Press the Stop button and hold.

Deleting a memory setting

You can delete or replace a memory setting.

1. Turn the operating mode selector to the 0 position.
2. Press the **M** button to call up the Memory menu.
3. Turn the operating mode selector to select the memory space.
4. Press the **↕** button.
"Cancel: No" appears in the display.
5. Use the operating mode selector to choose "Cancel: Yes".
6. Press the **↕** button to delete the memory setting.
7. Press the **M** button briefly to exit the Memory menu.

Care and cleaning

In this section, you will find information on

- Care and cleaning of your appliance
- Cleaning agents and aids
- The EasyClean® operating mode
- The Descale operating mode



Risk of short-circuiting.
Do not use high-pressure cleaners or steam jet cleaners to clean your appliance.

Caution.

Risk of damaging the surface. Do not use harsh or abrasive cleaning agents, oven cleaners, or corrosive or aggressive cleaners or those containing chlorine. If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

Remove dirt from the cooking compartment as soon as the appliance has cooled. Burnt-on remains will be much harder to remove later.

For heavy soiling use the cleaning aid (see section: EasyClean®).

Salts are very abrasive and can cause rust. Remove remains of strong sauces (ketchup, mustard) or salted food from the cooking compartment immediately after cooling.

Cleaning sponge

Clean the cooking compartment with the enclosed sponge. The sponge is very absorbent. It can be used to remove the remaining water from the evaporator dish.

Wash the sponge through thoroughly before using for the first time. You can wash the sponge in the washing machine (hot wash).

Cleaning agents

Appliance exterior

Use soapy water and dry with a soft cloth.

with aluminium front

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	Hot soapy water or a vinegar solution. Use the enclosed sponge or a soft dish brush. Do not use steel scourers or scouring sponges! The cooking compartment could rust.
Evaporator dish	Hot soapy water or a vinegar solution. Use the cleaning aid for heavy soiling.
Seal around the outside of the cooking compartment	Hot soapy water.
Water tank	Soapy water, do not clean in the dishwasher.
Tank shaft	Rub dry after every use.
Seal in the lid	Thoroughly dry after every use.
Rails	Use 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. Clean stains caused by starchy food (e.g. rice) with a vinegar solution.

EasyClean®

The EasyClean® operating mode is a cleaning aid for your appliance. Dirt in the cooking compartment is loosened by steam. It can then be removed easily.

EasyClean® takes approx. 30 minutes.


Preparation

Allow the cooking compartment to cool and remove the accessories. Clean the evaporator dish with the enclosed sponge.

Fill the water tank with water up to the "max." mark. Put a drop of detergent into the evaporator dish on the cooking compartment floor.

Starting EasyClean®



1. Turn the operating mode selector to EasyClean® .
2. Press the Start button.
The cleaning aid starts running. The light in the cooking compartment remains switched off.

1st rinse

A signal sounds after approximately 30 minutes. The text display reads "Wipe out appliance and refill water tank".

1. Remove the shelves from the cooking compartment and clean them (see section: Cleaning the shelves).
2. Wipe out all dissolved dirt from the cooking compartment and the evaporator dish using a soft scrubbing brush and the cleaning sponge provided.
3. If necessary, fill the water tank with water and re-insert it.
4. Press the Start button.
The appliance starts rinsing. The text display reads "1st rinse".

2nd rinse

After a short time, "Empty evaporator dish" appears in the display.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the sponge.
3. Press the Start button.
The appliance starts rinsing.
The text display reads "2nd rinse".

After the 2nd rinse, "Finished" appears in the text display.

4. Turn the operating mode selector back to the 0 position.

Removing the remaining water

Remove the remaining water from the evaporator dish using the sponge. Wipe out the cooking compartment using the sponge and then dry with a soft cloth.

Cancelling EasyClean®

You can cancel the EasyClean® process using the Stop button. The text display reads "Empty evaporator dish and refill water tank".

To ensure that no detergent remains in the appliance, it must be rinsed twice after a cancellation. To do this, proceed as described in the section "1st rinse".

Descaling

The appliance must be descaled at regular intervals in order for it to continue operating correctly. The "Descale appliance" display reminds you to do this.

Descaling takes approx. 30 minutes.

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

Descaler

For descaling, use only the liquid descaler recommended by customer service (order no. 311138). Other descalers may cause damage to the appliance.

1. Mix the liquid descaler with water according to the manufacturer's instructions to make 350 ml of descaling solution.
2. Empty the water tank and fill it with the descaling solution.


Caution.

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

Starting descaling

The cooking compartment must have cooled down completely.



1. Set the function selector to Descale .
2. Press the Start button.

Descaling starts. The light in the cooking compartment remains switched off.

1st rinse

A signal sounds after approximately 30 minutes. The text display reads "Empty evaporator dish and refill water tank".

1. Using the cleaning sponge provided, remove all descaler from the evaporator dish.
2. Thoroughly rinse out the water tank, fill it with water and re-insert it.

"Appliance ready to rinse" appears in the text display.

3. Press the Start button.

The appliance starts rinsing. The text display reads "1st rinse".

2nd rinse

After a short time, "Empty evaporator dish" appears in the display.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the sponge.
3. Press the Start button.

The appliance starts rinsing.

The text display reads "2nd rinse".

After the 2nd rinse, "Finished" appears in the text display.

4. Turn the operating mode selector back to the 0 position.

Removing the remaining water

Remove the remaining water from the evaporator dish using the sponge. Wipe out the cooking compartment using the sponge and then dry with a soft cloth.

Cancelling the descaling


You can cancel the Descale process using the Stop button. The text display reads "Empty evaporator dish and refill water tank".

To ensure that no descaling solution remains in the appliance, it must be rinsed twice after a cancellation. To do this, proceed as described in the section "1st rinse".

Descaling the evaporator dish only

You can also use the Descale operating mode if you do not wish to descale the whole appliance, but only the evaporator dish in the cooking compartment.

Only difference:

1. Fill the evaporator dish completely with descaler solution.
2. Fill the water tank with water only.
3. Start the Descale  operating mode as described.

You can also descale the evaporator dish manually, without using the operating mode.

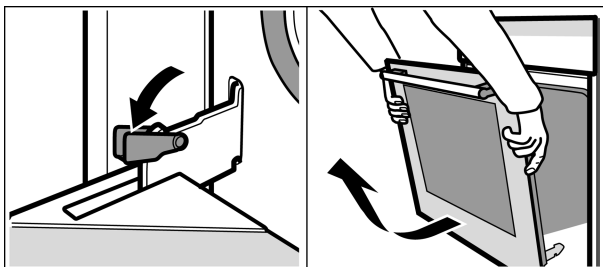
Removing and fitting the appliance door



You can remove the appliance door for easier cleaning.

Risk of injury.

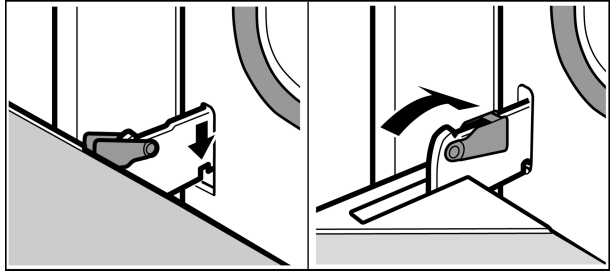
- The hinges of the appliance door may snap shut with a lot of force. Always turn the two locking levers for fitting and removing the appliance door to their limit stops.
- If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not reach into the hinge. Call the after-sales service.



1. Fully open the appliance door.
2. Move the two locking levers on the left and right.
3. Place the appliance door in a diagonal position. With both hands, grip the top of the door on the left and right-hand sides. Close the appliance door a little more and pull it out.

Fitting the appliance door

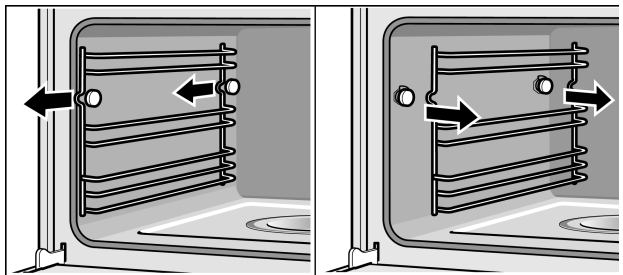
Refit the appliance door after cleaning.



1. Place the door hinges straight into the opening to the left and right of the cooking compartment. The notch on the hinge must engage on both sides.
2. Fully open the appliance door and move the locking levers upwards.
3. Close the appliance door.

Cleaning the rails

The rails can be removed for cleaning.



To do this, pull the rails forward and unhook them. Clean the rails using either detergent and a sponge or a brush. You can also clean the rails in the dishwasher.

Refitting the rails

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

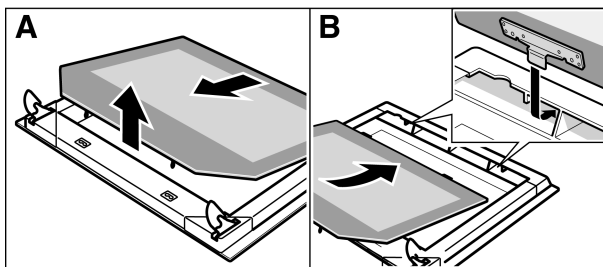
Each set of rails only fits on one side.

Cleaning the door panels

The inner glass panel on the appliance door can be removed for easier cleaning.

Caution.

The appliance must not be used again until the panels and appliance door have been correctly installed.



1. Remove the appliance door and place it on a cloth with the handle facing downwards.
2. Using both hands next to the hinges, gently lift the glass panel and pull it out towards the hinges. (Fig. A).

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

Fitting the door panels

1. Replace the door panel (Fig. B) and press downwards at the front next to the hinges until it clicks into place.
2. Refit the appliance door.

Troubleshooting

Malfunctions often have simple explanations. Please read the following instructions before calling the after-sales service.

Repairs may only be carried out by fully trained after-sales service technicians. Incorrect repairs to the appliance may present considerable risks for the user.

Problem	Possible cause	Notes/remedy
The appliance does not work.	The plug is not plugged into the mains.	Connect the appliance to the electricity supply.
	Power interruption.	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 operation.	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 this is the case, turn it so that the arrows point to the left and right.
	The appliance door is not fully closed.	Close the appliance door.
0:00 flashes on the clock display.	There was a power cut.	Reset the clock (see section: Electronic clock)
The appliance is not in operation. A cooking time is shown in the display.	The Start button was not pressed after the setting had been made.	Press the Start button or delete the setting with the Stop button.

Problem	Possible cause	Notes/remedy
"Safety switch-off" appears in the text display and 000 flashes in the temperature display.	Automatic safety switch-off is active.	Turn the operating mode selector back to the 0 position
"Fill water tank" appears even though the water tank is full.	The water tank has not been pushed in properly.	Slide in the water tank until it engages.
	The detection system is not working.	Contact the after-sales service.
"Fill water tank" appears, although the water tank is not yet empty, or the water tank is empty but " Fill water tank" does not appear.	The water tank is dirty. The moving water level indicators are jammed.	Shake and clean the water 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 water tank was not closed properly.	Close the lid until you feel it engage.
	The tank lid seal is dirty.	Clean the seal.
	The tank lid seal is defective.	Obtain a new water tank from the after-sales service.
The evaporator dish has boiled empty even though the water tank is full.	The water tank has not been pushed in properly.	Slide in the water tank until it engages.
	The feed line is blocked.	Descale the appliance. Check whether the water hardness is set correctly.
"Empty/Clean tank?" 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 water tank. Always empty the water tank after cooking.
There is a "pop" noise during cooking.	Cold/warm effect from frozen food, caused by the steam.	This is normal.
When you cook with steam, there is a lot of steam.	The appliance is being automatically calibrated.	This is normal.
When cooking with steam, there is again a lot of steam.	The appliance is unable to calibrate itself automatically if cooking times are too short.	Restore appliance to factory settings (see section: Basic settings). Then start the Steam cooking operating mode for 20 minutes at 100 °C.

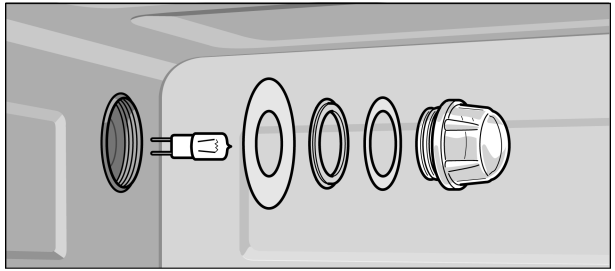
Problem	Possible cause	Notes/remedy
Steam escapes from the ventilation slots during cooking.		This is normal.
The appliance is not producing steam properly.	Limescale has formed in the appliance.	Start the descaling programme.
Error message "E011" appears in the display.	A button was pressed for too long.	Press the clock function button.
An error message "E..." appears in the display.	Technical fault.	Contact the after-sales service.
The appliance is not heating The colon is flashing in the clock display. The temperature display shows, for example 1000 .	A button combination was actuated.	Switch off the appliance, press and hold the info button for 3 seconds, then press and hold the clock function button for 4 seconds, then press and hold the info button again for 3 seconds.

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.

Always use a dry cloth to remove a new halogen bulb from the packaging, otherwise it will not last as long.

1. Switch off the fuse in the fuse box or unplug at the mains.
2. Turn the cover out anticlockwise.
3. Remove the bulb and replace with a bulb 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.

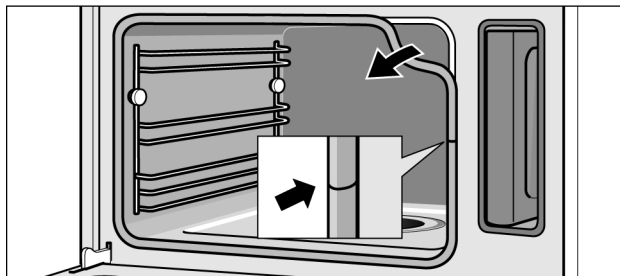
Never operate the appliance without the glass cover and seals.

Any damaged glass cover or lamp seals must be replaced. Please provide the after-sales service with the E number and FD number of your appliance.

Replacing glass cover or lamp seals

Changing the door 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 appliance door.
2. Pull off the old seal.

3. Push in the new door seal at one point and pull it in all the way round. The joint must be at the side.
4. Check again that the seal is correctly fitted in the corners.

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 appliance door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E-Nr.	FD
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Kundendienst 
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Tables and tips

Steaming is a particularly gentle way of cooking food. The steam surrounds the dish thereby preventing a loss of nutrients from the food. Cooking takes place without overpressure. As a result, the shape, colour and typical aroma of the dishes are retained.

The tables contain a selection of dishes which are particularly suitable for your steam oven. You can find out which operating mode, accessories and cooking time to select.

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

Accessories

Use the accessories provided.

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

Ovenware

When using ovenware, always place it in the middle of the perforated cooking container.

Ovenware must be heat and steam resistant. 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 (e.g. melting chocolate)..

Cooking time and quantity

The cooking times when steaming depend on the item size, but do not depend on the total quantity. The appliance can steam food to a maximum of 2 kg.

Follow the unit sizes given in the tables. The cooking time is reduced for smaller pieces and increased for larger ones. Cooking time is also influenced by the quality and ripeness of the food. The values quoted can therefore only serve as a guideline.

Distribute food evenly

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

Pressure-sensitive food

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

Cooking a menu

With steam, you can cook a whole menu at once, without the different flavours mixing. Place the food with the longest cooking time in the appliance first and delay the rest until the appropriate time. This means that all the food will be ready at the same time.

The overall cooking time is extended with menu cooking, as a little steam escapes each time the appliance door is opened and has to be reheated.

Vegetables

Place the vegetables in the perforated cooking container and insert at level 3. Always insert the solid cooking container underneath at level 1. Dripping liquid is caught.

Food	Size	Accessories	Operating mode	Temperature in °C	Cooking time in min.
Artichokes	Whole	Perforated + solid	Steam cooking	100	30 - 35
Cauliflower	Whole	Perforated + solid	Steam cooking	100	30 - 40
Cauliflower	Florets	Perforated + solid	Steam cooking	100	10 - 15
Broccoli	Florets	Perforated + solid	Steam cooking	100	8 - 10
Peas	–	Perforated + solid	Steam cooking	100	5 - 10
Fennel	Slices	Perforated + solid	Steam cooking	100	10 - 14
Vegetable flan	–	1.5 l bain-marie dish + perforated cooking container at level 2	Steam cooking	100	50- 70
Green beans	–	Perforated + solid	Steam cooking	100	20 - 25
Carrots	Slices	Perforated + solid	Steam cooking	100	10 - 20
Kohlrabi	Slices	Perforated + solid	Steam cooking	100	15 - 20
Leeks	Slices	Perforated + solid	Steam cooking	100	4 - 6
Swiss chard*	Shredded	Perforated + solid	Steam cooking	100	8 - 10
Green asparagus*	Whole	Perforated + solid	Steam cooking	100	7 - 12
White asparagus*	Whole	Perforated + solid	Steam cooking	100	10 - 15
Spinach*	–	Perforated + solid	Steam cooking	100	2 - 3
Romanesco	Florets	Perforated + solid	Steam cooking	100	8 - 10
Brussels sprouts	Florets	Perforated + solid	Steam cooking	100	20 - 30
Beetroot	Whole	Perforated + solid	Steam cooking	100	40 - 50

* Preheat the appliance

Food	Size	Accessories	Operating mode	Temperature in °C	Cooking time in min.
Red cabbage	Shredded	Perforated + solid	Steam cooking	100	30 - 35
White cabbage	Shredded	Perforated + solid	Steam cooking	100	25 - 35
Courgettes	Slices	Perforated + solid	Steam cooking	100	2 - 3
Mangetout	–	Perforated + solid	Steam cooking	100	8- 12

* Preheat the appliance

Side dishes and pulses

Add water or liquid in the proportion specified.
Example: 1 : 1.5 = add 150 ml liquid for every 100 g rice.

You may select any shelf position you wish for the solid cooking container.

Food	Ratio/information	Accessories/level	Operating mode	Temperature in °C	Cooking time in minutes
Unpeeled boiled potatoes	Medium size	Perforated (level 3) + solid (level 1)	Steam cooking	100	35 - 45
Boiled potatoes	Quartered	Perforated (level 3) + solid (level 1)	Steam cooking	100	20 - 25
Brown rice	1 : 1.5	Solid	Steam cooking	100	30 - 40
Long grain rice	1 : 1.5	Solid	Steam cooking	100	20 - 30
Basmati rice	1 : 1.5	Solid	Steam cooking	100	20 - 30
Parboiled rice	1 : 1.5	Solid	Steam cooking	100	15 - 20
Lentils	1 : 2	Solid	Steam cooking	100	30 - 45
Haricot beans, pre-softened	1 : 2	Solid	Steam cooking	100	65 - 75
Couscous	1 : 1	Solid	Steam cooking	100	6 - 10

Food	Ratio/ information	Accessories/level	Operating mode	Tempera- ture in °C	Cooking time in minutes
Unripe spelt grain, coarse ground	1 : 2.5	Solid	Steam cooking	100	15 - 20
Millet, whole	1 : 2.5	Solid	Steam cooking	100	25 - 35
Wheat, whole	1 : 1	Solid	Steam cooking	100	60 - 70
Dumplings	–	Perforated (level 3) + solid (level 1)	Steam cooking	95	20 - 25

Meat, poultry, fish

Slide perforated cooking container in at level 3 and solid cooking container at level 1.

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

Poultry

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Cooking time in minutes
Chicken breast	per 0.15 kg	Solid	2	Steam cooking	100	15 - 25
Duck breast*	per 0.35 kg	Solid	2	Steam cooking	100	12 - 18

* Sear first and wrap in foil

Beef

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Cooking time in minutes
Thin slice of sirloin, medium*	1 kg	Solid	2	Steam cooking	100	25 - 35
Thick piece of sirloin, medium*	1 kg	Solid	2	Steam cooking	100	30 - 40

* Sear first and wrap in foil

Pork

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Cooking time in min.
Pork fillet*	0.5 kg	Solid	2	Steam cooking	100	10 - 12
Pork medallions*	approx. 3 cm thick	Solid	2	Steam cooking	100	10 - 12
Smoked pork ribs	Sliced	Solid	2	Steam cooking	100	15 - 20

* Sear first and wrap in foil

Sausages

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Cooking time in minutes
Wiener sausage	–	Perforated + solid	3 1	Steam cooking	80 - 85	12- 18
Veal sausages	–	Perforated + solid	3 1	Steam cooking	80 - 85	15 - 20

Fish

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Cooking time in minutes
Sea bream, whole	per 0.3 kg	Perforated + solid	3 1	Steam cooking	80 - 90	15 - 25
Sea bream fillet	per 0.15 kg	Perforated + solid	3 1	Steam cooking	80 - 90	10 - 20
Fish terrine	Bain- marie dish 1.5 l	Solid	2	Steam cooking	70 - 80	40 - 80
Trout, whole	per 0.2 kg	Perforated + solid	3 1	Steam cooking	80 - 90	12 - 15
Cod fillet	per 0.15 kg	Perforated + solid	3 1	Steam cooking	80 - 90	10 - 14
Salmon fillet	per 0.15 kg	Perforated + solid	3 1	Steam cooking	100	8 - 10
Mussels	1.5 kg	Solid	2	Steam cooking	100	10 - 15
Rose fish	per 0.15 kg	Perforated + solid	3 1	Steam cooking	80 - 90	10 - 20
Stuffed sole rolls		Perforated + solid	3 1	Steam cooking	80 - 90	10 - 20

Soup ingredients

Food	Accessories	Level	Operating mode	Tempera- ture in °C	Cooking time in minutes
Royale	Solid	2	Steam cooking	90	15 - 20
Semolina dumplings	Perforated + solid	3 1	Steam cooking	90 - 95	7 - 10

Desserts, compote

Compote

Weigh the fruit and add approximately 1/3 of the amount of water and sugar and spices according to taste.

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.

Yoghurt

Heat the milk to 90 °C on the hob. Then leave 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 jars and seal them.

After preparation, leave the glasses to cool in the refrigerator.

Food	Accessories	Operating mode	Temperature in °C	Cooking time in minutes
Yeast dumplings	Solid cooking container	Steam cooking	100	20 - 25
Crème caramel	Mould + perforated cooking container	Steam cooking	90 - 95	15 - 20
Rice pudding*	Solid cooking container	Steam cooking	100	25 - 35
Yoghurt*	Portion-sized glasses + perforated cooking container	Steam cooking	40	300 - 360
Apple compote	Solid cooking container	Steam cooking	100	10 - 15
Pear compote	Solid cooking container	Steam cooking	100	10 - 15
Cherry compote	Solid cooking container	Steam cooking	100	10 - 15

* You can also use the appropriate programme (see section: Automatic Programmes).

Food	Accessories	Operating mode	Temperature in °C	Cooking time in minutes
Rhubarb compote	Solid cooking container	Steam cooking	100	10 - 15
Plum compote	Solid cooking container	Steam cooking	100	15 - 20

* You can also use the appropriate programme (see section: Automatic Programmes).

Reheating food

Using Reheat, dishes can be gently reheated, They taste and look like they have been freshly prepared.

Food	Accessories	Level	Mode of operation	Temperature in °C	Cooking time in min.
Vegetables	Solid cooking container	3	Reheat	100	12 - 15
Noodles, potatoes, rice	Solid cooking container	3	Reheat	100	5 - 10

Defrost

If possible, freeze the food flat and in portions at -18°C . Do not freeze excessively large quantities. Once defrosted, food will not keep for as long and spoils more quickly than fresh food.

Leave the food to defrost in the freezer bag, on a plate or on the perforated cooking container. Always insert the solid cooking container underneath. The food is then not left lying in the defrost water and the cooking compartment remains clean.

Use the Defrost operating mode.

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 to come up to room temperature.



Health risk.

When defrosting food from animal sources, you must remove the liquid that escapes during defrosting. It must never come into contact with other food. Bacteria could be transferred.

After defrosting, operate the steam oven with hot air for 15 minutes at 100 °C using the Steam cooking operating mode.

Defrost meat

allow pieces of meat which are to be breadcrumbed to defrost to the point where seasoning and breadcrumbs adhere to the meat.

Defrost poultry remove from packaging before defrosting. You must tip the defrost liquid away.

Food	Amount/ weight	Accessories	Level	Temperature in °C	Cooking time in minutes
Chicken	1 kg	Perforated + solid	3 1	45 - 50	60 - 70
Chicken drumsticks	0.4 kg	Perforated + solid	3 1	45 - 50	30 - 35
Block-frozen vegetables (e.g. spinach)	0.4 kg	Perforated + solid	3 1	45 - 50	20 - 30
Berries	0.3 kg	Perforated + solid	3 1	45 - 50	5 - 8
Fish fillet	0.4 kg	Perforated + solid	3 1	45 - 50	15 - 20
Goulash		Perforated + solid	3 1	45 - 50	40 - 50
Roast beef		Perforated + solid	3 1	45 - 50	70 - 80

Dough proving

Using the dough proving operating mode, dough rises considerably quicker than at room temperature.

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

Food	Amount	Cookware	Level	Temperature in °C	Cooking time in minutes
Yeast dough	1 kg	Bowl + wire rack	2	40	20 - 30
Sourdough	1 kg	Bowl + wire rack	2	40	20 - 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. Insert the solid cooking container at level 1 to catch the juice.

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

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in minutes
Raspberries	Perforated + solid	3 1	Steam cooking	100	30 - 45
Redcurrants	Perforated + solid	3 1	Steam cooking	100	40 - 50

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 rings, clips and springs.

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

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	Operating mode	Temperature in °C	Cooking time in minutes
Vegetables	1-litre preserving jars	2	Steam cooking	100	30 - 120
Stone fruits	1-litre preserving jars	2	Steam cooking	100	25 - 30
Pip fruits	1-litre preserving jars	2	Steam cooking	100	25 - 30

Frozen products

Observe the manufacturer's instructions on the packaging.

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

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Pasta, fresh, refrigerated*	solid cooking container	2	Steam cooking	100	5 - 10
Trout	perforated + solid cooking container	3 + 1	Steam cooking	80 - 100	20 - 25
Salmon fillet	perforated + solid cooking container	3 + 1	Steam cooking	80 - 100	20 - 25
Broccoli	perforated + solid cooking container	3 + 1	Steam cooking	100	4 - 6
Cauliflower	perforated + solid cooking container	3 + 1	Steam cooking	100	5 - 8
Beans	perforated + solid cooking container	3 + 1	Steam cooking	100	4 - 6
Peas	perforated + solid cooking container	3 + 1	Steam cooking	100	4 - 6
Carrots	perforated + solid cooking container	3 + 1	Steam cooking	100	3 - 5
Mixed vegetables	perforated + solid cooking container	3 + 1	Steam cooking	100	4 - 8
Brussels sprouts	perforated + solid cooking container	3 + 1	Steam cooking	100	5 - 10

* Add a little liquid

