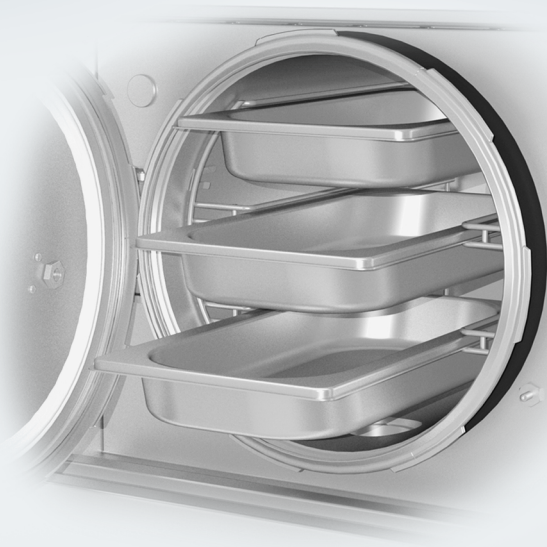


Operating and installation instructions

Pressure steam oven



To prevent the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

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Warning and Safety instructions

This appliance conforms to current safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Warning and Safety instructions

Correct application

► This steam oven is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

► The steam oven is not suitable for outdoor use.

► This steam oven must only be used as described in these instructions.

Any other usage is at the owner's risk and could be dangerous.

► This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety, and are able to recognise the dangers of misuse.

Safety with children

- ▶ Activate the system lock to ensure that children cannot turn on the appliance inadvertently. Use the safety lock when the appliance is in use to prevent children from altering the settings selected.
- ▶ Young children must not be allowed to use this appliance.
- ▶ Older children may only use the steam oven when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.
- ▶ Cleaning may only be carried out by older children under the supervision of an adult.
- ▶ Please supervise children in the vicinity of the steam oven and do not let them play with it.
- ▶ Danger of suffocation! Children may be able to wrap themselves in packing material or pull it over their heads with the risk of suffocation. Keep children away from any packing material.
- ▶ Danger of burning! Children's skin is far more sensitive to high temperatures than that of adults. The steam oven must be installed at such a height that young children cannot come into contact with the door when it is hot.
- ▶ The area around the door hinges can cause injury. Keep children well away at all times.

Warning and Safety instructions

Technical safety

- ▶ Repairs and other work by unqualified persons could be dangerous. Installation, maintenance work and repairs to electrical appliances must only be carried out by a Miele approved service technician.
- ▶ A damaged appliance is dangerous. Check the appliance for any visible damage. Never install or attempt to use a damaged appliance.
- ▶ Reliable and safe operation of this oven can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system. It is most important that this basic safety requirement is present and tested regularly and, where there is any doubt, the household wiring system should be inspected by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) matches the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ For safety reasons, this appliance may only be used after it has been built in.
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults. Do not open the outer casing of the appliance.

Warning and Safety instructions

- ▶ The manufacturer's warranty will be invalidated if the appliance is not repaired by a Miele approved service technician.
- ▶ Faulty components must only be replaced by genuine Miele spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.
- ▶ If the connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated). See "Electrical connection".
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:
 - it is switched off at the mains circuit breaker, or
 - it is switched off at the wall socket and the plug is withdrawn from the socket. Do not pull the mains connection cable but the mains plug to disconnect your appliance from the mains electricity supply.
- ▶ This steam oven must be plumbed in by a suitably qualified person.

Miele cannot be held liable for damage caused by incorrect installation or connection.
- ▶ The appliance must be connected to the cold water supply only.
- ▶ The tap must be easily accessible after the appliance has been installed.
- ▶ Before connection, check the inlet and drain hoses for visible signs of damage.
- ▶ The built-in water protection system will only protect the appliance from water damage if the following conditions have been met:
 - The inlet and drain hoses are correctly fitted and connected.
 - The steam oven is properly maintained and parts are replaced where it can be seen that this is necessary.

Warning and Safety instructions

- The tap has been turned off when the appliance is not used for a longer period of time (e.g. during holidays).
- In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

► Danger of burning! The steam oven becomes hot when in use. Exercise care when handling food and trays so as not to burn yourself on the walls of the steam oven, shelf runners, trays, steam and hot food itself. Use oven gloves when placing food in the steam oven, removing it and when adjusting shelves etc. in a hot steam oven. When putting cooking containers into the steam oven or taking them out, take care not to spill the contents.


► The appliance door gets hot when in use and remains hot for quite a while after the steam oven has been switched off. The door should only be touched using the door button and handle whilst it is hot.

► Do not use the steam oven to heat up or bottle food in sealed tins.

Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

► Food which is left in the steam oven can dry out and the escaping moisture can lead to corrosion in the appliance. Do not leave cooked food in the oven compartment and do not use any cooking containers which are susceptible to corrosion as this could lead to corrosion in the appliance.

Warning and Safety instructions

- ▶ Never open the door whilst the appliance is in use. The door must only be opened
 - after the cooling down phase has finished,
 - the audible tone has stopped,
 - the  symbol is flashing in the time display.

If you try to open the door too early, a warning tone will sound and the word *door* will appear in the time display.

- ▶ Danger of injury! Do not use temperatures above 95 °C when bottling food (at altitudes above 1000 m do not exceed 90 °C) as this will cause the jars to explode.

- ▶ The descaling process (see "Cleaning and care - Descaling") must only be carried out in a cold steam oven. Otherwise aggressive vapours can build up.

- ▶ Never use the steam oven without a floor filter as large food residues may block the water outlet and the pump.

- ▶ This steam oven can recognise and put right certain faults. These are indicated by the codes *F05* to *F95* in the display. The appliance door can only be opened if the code is flashing in the display. If the display is not flashing, the appliance is still trying to rectify the problem. See "Problem solving guide" for more information.

- ▶ Steam oven with lift-up door: The lift-up door must be left open whilst the appliance is in use.

Cleaning and care

► Do not use a steam cleaning appliance to clean this steam oven. Pressurised steam could reach the electrical components and cause a short circuit.

► The shelf runners can be removed for cleaning purposes (see "Cleaning and care - Accessories").

Ensure they are correctly fitted after cleaning and never operate the steam oven without the shelf runners fitted.

Caring for the environment

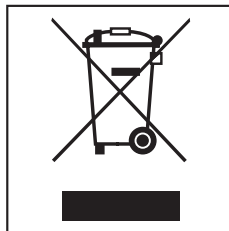
Disposal of the packing material

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposing of your old appliance

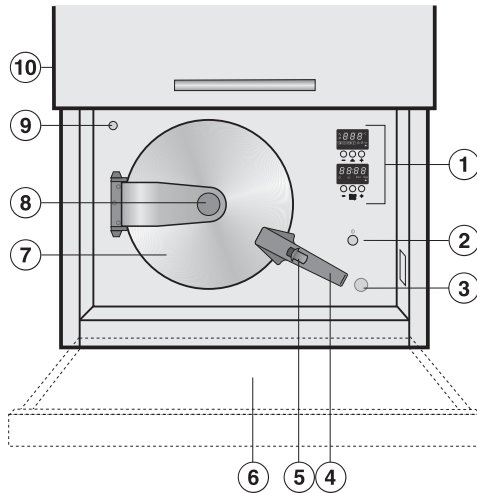
Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Therefore, please do not dispose of your old appliance with your household waste.



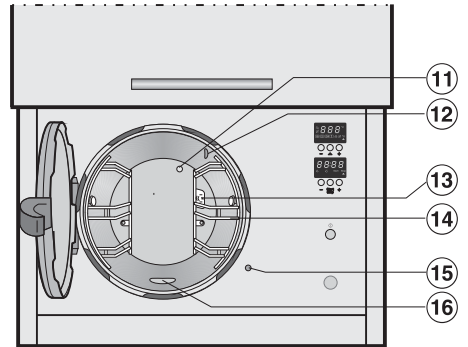
Please dispose of it at your local community waste collection / recycling centre.

Ensure that your old appliance presents no danger to children while being stored for disposal.

Steam oven front view



- ① Control panel
- ② On/Off button
- ③ Overheating protection device cover
- ④ Door handle
- ⑤ Door release
- ⑥ Pull-out shelf
- ⑦ Appliance door
- ⑧ Door button
- ⑨ Filling point for descaling agent
- ⑩ Lift-up door (depending on model)



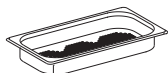
- ⑪ Temperature sensor
- ⑫ Steam inlet
- ⑬ Deflector for water jet
- ⑭ Shelf runners
- ⑮ Door contact switch
- ⑯ Floor filter

Overview

Accessories supplied

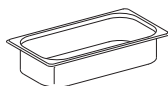
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

DGGL 1



2 perforated cooking containers
Gross capacity 1.5 litres / Useable capacity 0.9 litre
325 x 175 x 40 mm (W x D x H)

DGG 2



1 solid cooking container
Gross capacity 2.5 litres / Useable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

Tray



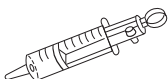
For placing your own cooking containers on.

Silicone washers



For pressure release valve.

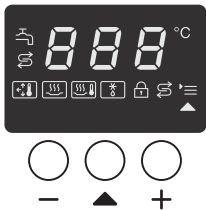
Syringe for descaling agent



Miele steam oven cookbook

Cooking for pleasure with Miele
A selection of the best recipes from the Miele test kitchen.

Function / Temperature display Time display



Symbol	Meaning
	Steam with pressure
	Steam cooking
	Reheat
	Defrost
	Safety lock
	Descaling
	Settings

Button(s)	Function
-	Setting the temperature
+	
	Selecting a function



Symbol	Meaning
	Duration
Start	Starting a process
Stop	Interrupting a process

Button(s)	Function
-	Setting a cooking duration
+	
Start	Starting a process
Stop	Interrupting a process

Description of the functions

Temperature

All functions have a default recommended temperature. The recommended temperature can be altered for the programme in use, or for every time that programme is used (see "Settings").

The recommended temperature can be altered in 5 °C or 1 °C increments. If you want to change the temperature in 1 °C increments you will have to change the factory default setting (see "Settings").

Duration

You can set a duration between 1 minute (0:01) and 9 hours 59 minutes (9:59). If the duration exceeds 59 minutes you have to enter it in hours and minutes. Example: Duration 80 minutes = 1:20.

Noises

A buzzing sound can be heard after switching on the appliance, during operation and after switching off the appliance.

This is not a fault. It is made by water being pumped through the system.

Heating-up phase

During the heating-up phase the oven compartment is heated to the set temperature. The display will show the temperature of the oven compartment as it rises.

The duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 5 minutes. The duration will be longer if you are preparing refrigerated or frozen food.

Cooking phase

The cooking phase begins when the set temperature is reached. During the cooking phase, the duration remaining will be shown in the display.

Cooling down phase

The cooking process finishes with a cooling down phase.

During the cooling down phase a scrolling bar graph will appear in the function / temperature display. The cooling down phase lasts about 1 minute. With large amounts of food it could take longer.

Pull-out shelf

Before opening the appliance door, pull the shelf out. It can then be used for resting dishes on. It will also catch any droplets of hot water from containers.

Setting the water hardness level

The water hardness level of the steam oven is set to "Very hard" at the factory. For trouble-free operation of the steam oven, and to ensure that it is descaled at the appropriate time, it is important to set the water hardness level for your area. The harder the water, the more often the steam oven must be descaled.

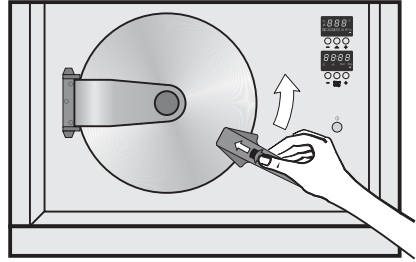
- Check which water hardness level has been set and, if necessary, set the correct water hardness (see "Settings - Water hardness").

Setting the correct boiling point for water

The boiling point for water depends on the altitude above sea level.

The steam oven is set ex-works for an installation location of under 1000 m. If it is located at more than 1000 m above sea level, the factory default setting will have to be changed (see "Settings").

Opening the door

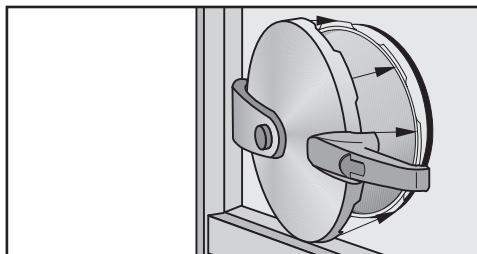


- Using the thumb of your right hand, push the door release forwards and turn the handle upwards.

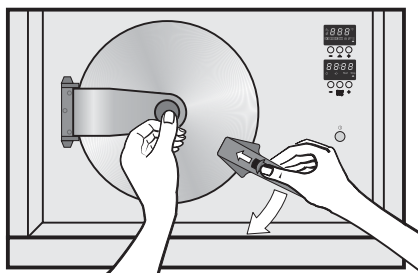
When it is in a horizontal position, the door is unlocked and can be opened.

Using for the first time

Closing the door



- Turn the handle to the horizontal position. In this position the lugs on the door line up with those on the oven compartment (see arrows).



- Using your left hand, press firmly on the door button.
- Using your right hand, turn the handle downwards until you hear it engage. While doing so, also push the door release forwards with your thumb. This vents the oven compartment and makes it easier to close the door.

The steam oven cannot be used until the door has been closed properly.


- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, warranty" section of this booklet. Alternatively, the additional label can be stuck near the appliance if the appliance markings are not visible after installation.
- Remove any protective wrapping and stickers (but not the data plate).

Cleaning for the first time

Accessories / Oven interior

- Remove all accessories from the steam oven.
- Wash them by hand using warm water with a little amount of washing-up liquid and a soft sponge or in the dishwasher.

The interior of the steam oven has been treated at the factory with a conditioning agent.





- To remove this, clean the oven interior with a mild solution of washing-up liquid and warm water applied with a soft sponge, and then dry thoroughly with a soft cloth.
- You should then run the Steam with pressure programme  at 120 °C for 10 minutes to flush out the waterways. Proceed as described in "Operation".

Danger of burning!

Do not open the appliance door during use. Danger of burning and scalding.

If you try to open the door during use or before the cooling down phase has finished, a warning tone will sound and the word *door* will appear in the time display.

Oven functions

Oven function	Recommended temperature	Temperature range*	
		Factory setting	Modified setting
 Steam with pressure For cooking foods able to withstand pressure, extracting juice, special applications	120 °C	105–120 °C	101–120 °C
 Steam cooking For cooking all types of food, bottling, extracting juice, special applications	100 °C	40–100 °C	40–100 °C
 Reheat For gentle reheating of cooked food	95 °C	95 °C	–
 Defrost For gentle defrosting of frozen food	60 °C	50–60 °C	50–60 °C


* The recommended temperatures can be altered in 5 °C increments within the range quoted. If you wish to adjust the temperature in 1 °C increments, you will need to alter the factory default setting (see "Settings").

Check that the floor filter is correctly in place before each programme as large food residues may block the water outlet.

Danger of injury!

Do not open the appliance door during use. Danger of burning and scalding. Be particularly vigilant with children.

The door must not be opened until
- the cooling down phase has finished,

- the buzzer has stopped,
- the  symbol is flashing in the time display.

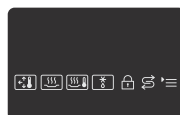
If you try to open the door before this, a warning tone will sound and the word *door* will appear in the display. When removing containers from the oven, be careful not to spill the contents.


Operating principles

Selecting a function



- Close the appliance door.
- Switch the steam oven on with the On/Off button.

The following will appear in the function / temperature display:

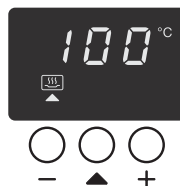


After a few seconds the display will automatically display the Steam with pressure function .




- If you want to use a different function, press the  button repeatedly until the function you want appears in the display, e.g. Steam cooking .

Setting the temperature



- Use the + or - buttons to set the temperature you want.

Setting a cooking duration

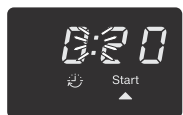
You will see 3 zeros and a flashing  symbol in the time display.

Operation



- Use the + or - buttons to select the required duration, e.g. 20 minutes.

Starting a process



- Press the Start/Stop button.

"Start" will appear in the time display, the steam symbol will stop flashing and the colon will begin to flash.

If the door is not properly shut, a warning tone will sound when you start the programme and *door* will appear in the time display.

At the end of the cooking duration

The cooking process finishes with a cooling down phase.



"Stop" will appear in the time display, the steam symbol and "Start" will go out, and the colon will stop flashing.

During the cooling down phase a scrolling bar graph will appear in the function / temperature display.



- Wait until you have heard several tones, 3 zeros appear in the time display and the steam symbol is flashing before you open the door to take food out.

- Switch the steam oven off.

The appliance will now drain. Three horizontal bars - - - will light up in the function / temperature display.

°C will then appear in the display as long as the temperature inside the oven is still above 45 °C. Please note that the appliance does not switch off until the °C has gone out.

Danger of burning!

You could burn yourself on the oven interior, spilled food, accessories and hot steam. Use oven gloves when removing hot food from the appliance.

After use

- Once °C has gone out in the function / temperature display, wipe the oven interior out with a solution of warm water and washing-up liquid or vinegar. Then dry with a soft cloth.
- Turn off the tap after use to prevent the risk of water damage.
- Leave the appliance door open until the oven interior is completely dry.

Changing the function

- Press the Start/Stop button.
- Wait for the cooling down phase to finish.
- Select the function you want and then proceed as before.

Changing the temperature or cooking duration

You can alter the temperature and cooking duration at any time during operation.

- Use the + or - button to enter the value required.

Operation

Interrupting a process

You can interrupt operation at any time, for example, to place another container of food in the oven.

Danger of burning!

You could burn yourself on the oven interior, spilled food and accessories. Use oven gloves when placing food in the oven and when removing hot food from the oven.




- Press the Start/Stop button.

"Stop" will appear in the time display.

The cooling down phase will start.



- Pull the shelf out.
- Wait until you have heard several beeps and the  symbol is flashing in the time display before you open the door.

Continuing cooking

- Close the door.
- Push the shelf back in.
- Press the Start/Stop button.

The steam oven will heat up again and the display will show the temperature in the cooking compartment as it rises.

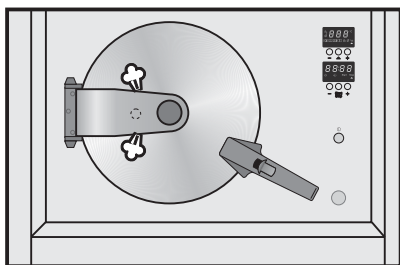
Under normal circumstances, the appliance controls pressure and temperature automatically. However, should a fault occur, the appliance has a pressure release and a safety valve to prevent high pressure developing, as well as a safety device to prevent overheating.

Depending on frequency of use, the safety valve and the pressure release valve should be replaced every 1 to 2 years.

Safety devices must not be altered or tampered with.

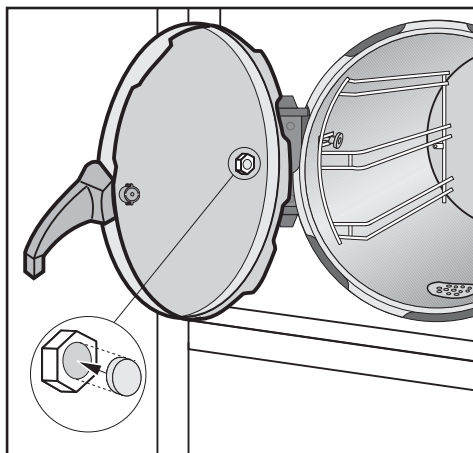
Pressure release / Safety valve

The pressure release and the safety valve may operate separately, together or one after the other.



When either or both trip, steam will be released above and below the door hinge arm.

- Press the Start/Stop button.
- Wait until the cooling down phase has been completed (see "Operation - Interrupting a process").
- Open the door.

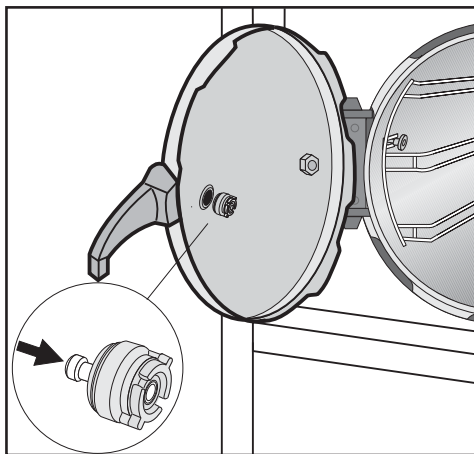


- First check whether the silicone washer has been forced out of the **pressure release mechanism**. If it has, fit a new one (see "Overview - Accessories supplied") into the holder in the pressure release mechanism inside the door.

The steam oven can now be used again as normal.

- If the pressure release mechanism has not been activated (i.e. the silicone washer is still in its holder), remove the **safety valve** from inside the appliance door.

Safety features



- Press the metal pin on the safety valve back in.
- Insert the safety valve back in position. Make sure that the seal fits correctly.

The steam oven can now be used again as normal.

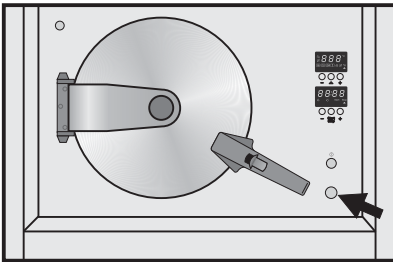
If the pressure release mechanism or the safety valve trips again, please call Miele.

Overheating protection

The overheating protection device is located underneath the On/Off switch. This switches the heating off automatically if the temperature in the steam generator gets too high. *F27* will appear in the function / temperature display and the cooling down phase will start. The cooling down phase lasts for 1 minute. There will be several beeps when it is finished. *F27* will then flash in the function / temperature display for a short while and then three horizontal bars - - - will appear. A short while later *F20* will appear in the display.

- Switch the appliance off and open the door.
- Allow the appliance to cool down for approx. 30 minutes.

F20 will disappear from the display whilst the appliance is cooling down.



- Remove the protective cap from the overheating protection device (see arrow). Use a screwdriver or similar thin tool to press the device in again.
- Replace the cap.

The steam oven can now be used again as normal.

If the overheating protection device trips again, contact Miele.

Safety features

Safety lock / System lock

The appliance is fitted with a lock to prevent it being switched on by accident and also to prevent certain settings from being altered when the steam oven is in use.

If you wish to use the lock, you will need to alter the setting (see "Settings") once.


The **system lock** can be activated **as long as the appliance is ready for use**. Once activated, the appliance can be switched on or off. It cannot, however, be used.

The **safety lock** is activated **whilst the appliance is in use**. Once activated, the appliance functions are restricted:

- The recommended temperature can only be reduced. It cannot be increased.
- The cooking duration can only be reduced.
- The appliance can be switched off and back on again, but you will not be able to select a function.


Activating the lock



- Press the ▲ button repeatedly until 3 bars and the  symbol appear in the function / temperature display.




- Press the + temperature button.

0-0 will appear in the function / temperature display and the  symbol will start to flash.

If you try to enter a setting while the lock is active, 0-0 will appear in the function / temperature display.

Deactivating the lock

- Press the ▲ button repeatedly until 0-0 and  appear in the display.
- Press the - button.

The lock is now deactivated.

This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

The advantages of cooking with steam

Almost all vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked. Food also retains its fresh, original colour.

Suitable containers

Cooking containers

This steam oven is supplied with stainless steel cooking containers. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (see "Optional accessories"). This enables you to choose the most suitable container for the food you are preparing.

It is best to use perforated containers for steam cooking. The steam can reach the food from all sides and the food is cooked evenly.

Your own containers

You can also use your own containers. However, please note the following:

- Containers must be heat-resistant to 120 °C and able to withstand hot steam. With plastic containers please check with the manufacturer that they are suitable for use in a steam oven.
- Thick-sided containers made from porcelain, china or stoneware, for example, are not very suitable for steam cooking. They do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.
- Place the cooking container on the tray, not on the floor of the steam oven.
- To ensure that steam can reach food from all sides without hindrance, make sure that cooking containers do not touch the sides of the oven.

Shelf level



You can select any shelf level. You can also cook on several levels at the same time. This will not alter the cooking duration.

Frozen

The heating up phase for frozen food is longer than for fresh food. The greater the quantity of frozen food, the longer the heating up phase.

General notes


Temperature

A maximum temperature of 120 °C can be achieved with the Steam with pressure  cooking function. Robust foods can be cooked at this temperature, whereas more delicate types of food should be cooked at 100 °C using the Steam cooking  function.

Some types of food, e.g. berries, need to be cooked at less than 100 °C as otherwise they would explode. See the relevant sections in these operating instructions for more detail about cooking with steam.

Duration

In general, the cooking durations for cooking in a steam oven 100 °C are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.


Using Steam with pressure  can reduce cooking durations by about half.

The quantity of food does not affect the cooking duration. 1 kg of potatoes will take the same time to cook as 500 g.

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time, it can be put back in the oven and cooked for longer.

Cooking with liquid

When cooking with liquid, only fill the cooking container $\frac{2}{3}$ full to prevent the liquid spilling when the cooking container is removed from the oven.

When using Steam with pressure  120 °C to cook food air will circulate throughout the cabinet during the cooling down phase. This circulating air can cause food to be drawn out of the container it is being cooked in and soil the cabinet. This is more likely to occur with food that is cooked in liquid (soup, casseroles etc.) and with food with a mushy consistency such as apple sauce.

Cover the container with a lid (see "Optional accessories") to prevent this happening. Place the container together with the lid in between the rails of a shelf runner and not on top of it to hold the lid in place.

Your own recipes

Food and recipes which are prepared in a pot or a pan can also be cooked in the steam oven. The cooking times in the steam oven will be the same.

Please note that food will not be brown or crisp when cooking with steam.

Vegetables

Fresh

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut them up.

Frozen

Frozen vegetables do not need to be defrosted beforehand unless the vegetables have been frozen together in a block.

To cook frozen vegetables, programme the same time as for fresh ones.

Break up the larger, frozen together pieces. Please refer to the cooking times on the packaging.

Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of food, and only fill it about 3 - 5 cm deep. When cooking large quantities, divide the food between 2 or 3 shallow containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together in one cooking container.

Use solid containers for vegetables which are cooked in liquid, e.g. cabbage.

Shelf level

When cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container at the same time as cooking other foods in other containers, place the solid tray directly underneath the perforated container to catch any drips and therefore avoid any colour transfer.

Duration

As with conventional methods, when cooking vegetables with steam at 100 °C the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft/well-done. Example:

Firm potatoes, cut into quarters = approx. 18 minutes

Firm potatoes, cut in half = approx. 22 minutes

Brussels sprouts, large, al dente = approx. 12 minutes

Brussels sprouts, small, soft = approx. 12 minutes

Settings

Steam with pressure 

Temperature: 120 °C
or

Steam cooking 

Temperature: 100 °C

Duration: see chart

Steam cooking

The durations given in the charts for fresh vegetables are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If vegetables are not cooked sufficiently after the shorter time, they can be put back in the steam oven and cooked for longer.

Vegetables	🕒 [min.]	
	🔥	🌫
Artichokes	12–14	32–38
Cauliflower, whole	–	27–28
Cauliflower, florets	2	8
Green beans	2	6–8
Broccoli, florets	–	2–4
Chantenay carrots, whole	3	7–8
Chantenay carrots, halved	3	5–6
Chantenay carrots, chopped	1	4
Chicory, halved	–	4–5
Chinese cabbage, chopped	1	3
Peas	–	2
Fennel, halved	4–5	10–12
Fennel, cut into strips	2	4–5
Curly kale, chopped	4–6	23–26
Firm potatoes, peeled		
whole	–	20–25
halved	9	15–20
quartered	6	10–15
Fairly firm potatoes, peeled		
whole	–	23–28
halved	7	18–23
quartered	5	14–18
Soft potatoes, peeled		
whole	–	25–30
halved	7	20–25
quartered	5	15–20
Kohlrabi, cut into batons	2	6–7
Pumpkin, diced	–	4–8

Steam cooking

Vegetables	🕒 [min.]	
	🍲	🍲
Corn on the cob	15	10–15
Silverbeet, chopped	–	2–3
Capsicum, diced/cut into strips	–	2
New potatoes, firm	–	20–25
Mushrooms	–	2
Leek, chopped	1	2–4
Leek, stalks halved lengthways	–	4–6
Romanesco, whole	–	22–25
Romanesco, florets	2	5–7
Brussels sprouts	3–4	10–12
Beetroot, whole	24–26	50–60
Red cabbage, chopped	4	15–20
Black salsify, whole	3–4	9–10
Celeriac, cut into batons	2	6–7
Green asparagus	–	2–4
White asparagus, whole	–	5–10
Carrots, chopped	1	6
Spinach	–	1–2
Spring cabbage, chopped	2–3	10–11
Celery sticks, chopped	1–2	2–5
Turnips, chopped	2–3	6–7
White cabbage, chopped	2	12
Savoy cabbage, chopped	2	10–11
Zucchini, sliced	–	2–3
Sugar snap peas	–	2–3

🕒 Duration

Steam cooking

Meat

Fresh

Prepare the meat in the usual way.

Frozen

Meat should be thoroughly defrosted before cooking in the steam oven (see "Special applicaitons - Defrost").

Preparation


Meat which needs to be seared before being cooked, e.g. stewing steak, should be seared in a pan on the cook-top.

Duration


The cooking duration depends on the thickness and the texture of the meat, and not on the weight. The thicker the piece of meat, the longer the cooking duration. A piece of meat weighing 500 g which is 10 cm thick will take longer to cook than a piece of meat weighing 500 g which is 5 cm thick.

Useful tips

- Use a perforated container to retain the **flavours** when cooking meat. Place a solid container underneath to catch the juices. You can use these to make a gravy or freeze them for later use.
- Boiling chicken, pork rind, meat, ribs and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water. The longer the cooking duration, the stronger the stock.

- When cooking meat **with the addition of liquid** please follow recipe instructions regarding the amount of liquid to use. This is particularly important when using Steam with pressure . Using too much can cause the liquid to boil over. If you need to add more liquid, e.g. add more stock, it is best to do so after the food has been cooked.

Settings

Steam with pressure 

Temperature: 120 °C

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

Steam cooking

The durations given in the chart are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If meat is not cooked sufficiently after the shorter time, it can be put back in the steam oven and cooked for longer.

Meat	🕒 [min.]	
	🔑	🌀
Beef shin, covered with water	45–50	110–120
Pork knuckle	75–80	135–140
Chicken breast fillet	–	8–10
Knuckle	58–63	105–115
Beef soup bones, covered with water	38–43	110–120
Veal for stewing	–	3–4
Gammon steaks	3–4	6–8
Lamb ragout	6–8	12–16
Poularde	30	60–70
Turkey roulade	–	12–15
Turkey schnitzel	–	4–6
Rib of beef, covered with water	50–55	130–140
Beef stew	30–35	105–115
Boiling chicken, covered with water	40	80–90
Silverside	45–50	110–120

🕒 Duration

Steam cooking


Sausages

Settings

Steam cooking 

Temperature: 90 °C

Duration: see chart

Sausages	 [min.]
Frankfurters	6–8
Sausages	6–8
White sausages	6–8

 Duration

Fish

Fresh

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

Frozen

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2–5 minutes should be enough.

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to season fish when cooking with steam as this method retains the minerals which give the fish its unique flavour.

Cooking containers

If using a perforated container, grease it first or line it with baking paper.

Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the container with the fish directly above the tray to catch any liquid and so avoid any transfer of tastes to other food.

Temperature

85 °C – 90 °C

For gently cooking delicate types of fish, such as flounder.

100 °C

For cooking firmer types of fish, e.g. salmon.

Also for cooking fish in sauce or stock.

Duration

The cooking duration depends on the thickness and the texture of the fish, and not on the weight. The thicker the fish, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart. If you find that the fish is not cooked sufficiently, only cook it for a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Useful tips

- Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.
- Cook large fish in the swimming position. To help maintain the structure of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellysides down over the cup.

- You can use any fish scraps, e.g. fish heads, bones, tails etc. to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.
- **Blue fish** is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

Settings



Steam cooking 



Temperature: see chart

Duration: see chart

Steam cooking

The durations given in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking duration quoted to start with. If the fish is not cooked sufficiently after the shorter time, it can be put back in the steam oven and cooked for longer.

Fish	 [°C]	 [min.]
Eel	100	5–7
Perch fillet	100	3–5
Bream/Snapper fillet	85	3–5
Trout, 250 g	90	8–12
Halibut/Trumpeter fillet	85	4–6
Blue eye trevalla/Ling fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	4–8
Salmon steak	100	8–10
Ocean trout/Rainbow trout	90	8–10
Basa fillet	85	3
Rosefish fillet	100	6–8
Jackass morwong fillet/Terakihi fillet	100	4–6
Flounder fillet	85	4–5
Stargazer/Monkfish fillet	85	6–8
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	85	4–8
Pikeperch fillet	85	4

 Temperature /  Duration

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

Peel, remove and discard the intestines, and then wash the shellfish.

Cooking containers

If using a perforated container, grease it first or line it with baking paper.

Duration

The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.



When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.



Settings

Steam cooking 

Temperature: see chart

Duration: see chart


	 [°C]	 [min.]
Crevettes	90	3
Prawns	90	3
King prawns	90	4
Small shrimps	90	3
Crayfish	95	10–15
Large shrimps	90	3

 Temperature /  Duration

Steam cooking

Mussels

Fresh

 Warning - danger of food poisoning!
Only cook mussels which are closed. Do not eat mussels which have not opened after being cooked.

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.

Frozen

Defrost frozen mussels before cooking.

Duration



The longer mussels are cooked, the harder they become. Use the cooking durations given in the chart.

Settings

Steam cooking 

Temperature: see chart

Duration: see chart

	 [°C]	 [min.]
Goose barnacles	100	2
Cockles	100	2
Blue mussels	90	12
Scallops	90	3
Razor clams	100	2–4
Vongole	90	2–4

 Temperature /  Duration

Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid. Therefore none of the nutrients are lost.

Settings

Steam with pressure 



Temperature: 120 °C

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Rice : Liquid	🕒 [min.]	
			
Basmati rice	1 : 1.5	7	15
Parboiled rice	1 : 1.5	11	23–25
Arborio rice	1 : 2.5	11	30
Milk rice			
Risotto rice			
Brown rice	1 : 1.5	13	25–30
Wild rice	1 : 1.5	13	25–30

🕒 Duration

Steam cooking

Pasta / Noodles

Dry pasta and noodles

Dry pasta and noodles swell when they are cooked and need to be cooked in liquid. The liquid must cover the pasta or noodles. Using hot liquid gives better results.

Increase the cooking time stated by the manufacturer by approx. 1/3.

Fresh pasta and noodles

Fresh pasta and noodles, such as you can buy from the supermarket chilled counter, do not need to absorb water. Cook fresh pasta and noodles in a greased, perforated container.

Separate any pieces of pasta or noodles which have stuck together and spread them out in the cooking container.

Settings

Steam with pressure 




Temperature: 120 °C

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

Fresh	 [min.]	
		
Gnocchi	–	2
Knöpfli	–	1
Ravioli	–	2
Spätzle	–	1
Tortellini	–	2
Dry pasta / noodles, covered with water		
Flat noodles / Fettuccine	8	14
Vermicelli	–	8

 Duration

European dumplings

Ready-made dumplings in wrappers need to be covered completely with water. Otherwise they will not absorb enough water and will fall apart, even if steeped in water prior to cooking.


Cook fresh dumplings in a greased, perforated container.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min.]
Steamed dumplings	30
Yeast dumplings	20
Boil-in-the-bag potato dumplings	20
Boil-in-the-bag bread dumplings	18–20

 Duration

Steam cooking

Grains

Grain swells when cooked and needs to be cooked in liquid. The proportion of grain to liquid will vary depending on the type of grain.

Grain can be cooked whole or cracked.

Settings

Steam with pressure 



Temperature: 120 °C

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Grain : Liquid	🕒 [min.]	
			
Amaranth	1 : 1.5	8	15–17
Bulgur	1 : 1.5	4	9
Green spelt, whole	1 : 1	4	18–20
Green spelt, cracked	1 : 1	9	7
Oats, whole	1 : 1	9	18
Oats, cracked	1 : 1	4	7
Millet	1 : 1.5	–	10
Polenta	1 : 3	–	10
Quinoa	1 : 1.5	7	15
Rye, whole	1 : 1	18	35
Rye, cracked	1 : 1	5	10
Wheat, whole	1 : 1	15	30
Wheat, cracked	1 : 1	4	8

🕒 Duration

Dried pulses

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required. Soaked pulses must be covered with liquid during cooking.

Lentils do not need to be soaked before cooking.

With unsoaked pulses a certain ratio of pulses to liquid is required.

Settings

Steam with pressure 



Temperature: 120 °C

or

Steam cooking 



Temperature: 100 °C

Duration: see chart

Soaked		
	⌚ [min.]	
		
Beans		
Kidney beans	7	55–65
Azuki beans	3	20–25
Black beans	7	55–60
Borlotti beans	7	55–65
Haricot beans	7	34–36
Peas		
Yellow split peas	11	40–50
Green peas, shelled	9	27

⌚ Duration

Steam cooking

Unsoaked			
	Ratio Pulses : Liquid	🕒 [min.]	
			
Beans			
Kidney beans	1 : 3	–	130–140
Azuki beans	1 : 3	–	95–105
Black beans	1 : 3	15–16	100–120
Borlotti beans	1 : 3	–	115–135
Haricot beans	1 : 3	–	80–90
Lentils			
Brown lentils	1 : 2	–	13–14
Red lentils	1 : 2	–	7
Peas			
Yellow split peas	1 : 3	–	110–130
Green peas, shelled	1 : 3	–	60–70

⌚ Duration

Hen's eggs

Use a perforated container to prepare boiled eggs in the steam oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating-up phase and so do not burst when they are cooked with steam.


When using a solid container for preparing egg dishes, remember to grease it first.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min.]
Small (S) soft medium hard	3 5 9
Medium (M) soft medium hard	4 6 10
Large (L) soft medium hard	5 6–7 12
Extra large (XL) soft medium hard	6 8 13

 Duration

Steam cooking

Fruit

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Useful tip: You can use the collected juice to prepare a glaze for a fruit flan.

Settings

Steam with pressure 



Temperature: 120 °C

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

	🕒 [min.]	
		
Apples, cut into pieces	–	1–3
Pears, cut into pieces	–	1–3
Cherries	–	2–4
Mirabelle plums	–	1–2
Nectarines/Peaches, cut into pieces	–	1–2
Plums	–	1–3
Quinces, diced	3–4	6–8
Rhubarb, cut into pieces	–	1–2
Gooseberries	–	2–3

🕒 Duration

Menu cooking

Menu cooking involves cooking various foods with different cooking times in order to serve them all together in one meal, e.g. Perch with rice and broccoli. Foods are placed in the steam oven at different times so that they are all ready at the same time.

Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot) in a perforated container, place the perforated container directly above the tray to avoid any transfer of flavour or colour to other food and to prevent liquid dripping onto food below it.

Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods.

Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types of fish with a soft structure, e.g. flounder will become very firm when cooked at 100 °C.

Duration

If you increase the recommended temperature, shorten the cooking duration by approx. $\frac{1}{3}$.

Example:

Rice	20 minutes
Rosefish fillet	6 minutes
Broccoli	4 minutes

20 minutes minus 6 minutes = 14 minutes (1st duration: rice)


6 minutes minus 4 minutes = 2 minutes (2nd duration: rosefish fillet)

Remaining time = 4 minutes (3rd duration: broccoli)

Cooking durations	20 min. - rice		
		6 min. - rosefish fillet	
			4 min. - broccoli
Settings	14 min.	2 min.	4 min.

Steam cooking

Procedure

- Switch on the steam oven and select Steam cooking  100 °C.
- Place the rice in the steam oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the steam oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the steam oven.
- Set the third cooking duration: 4 minutes.

Reheat

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food reheats evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

Useful tips

- Do not reheat large items, such as a joint of roast meat, whole. Divide it into portions and reheat these as plated meals.
- Compact items, such as stuffed capsicum or roulades, should be cut in half.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.
- Reheat sauces separately. Exceptions: Food that is prepared in sauces, e.g. goulash.

Procedure

- Cover the food with a deep plate, a lid, or with clingfilm that is resistant to temperatures up to 100 °C and to steam.
- Place the plate on the tray and place in the oven.

Settings

Reheat 

Duration: see chart

Special applications

	🕒 [min.]
Vegetables	
Cauliflower / Beans	2
Kohlrabi / Carrots	2
Side dishes	
European dumplings / Potatoes, halved lengthways	3–4
Pasta / Rice	2–3
Meat and poultry	
Roast in slices, 1.5 cm thick	3–5
Stew	3–5
Chicken schnitzel	3–5
Meatballs	3–5
Roulade in slices	3–5
Fish	
Fish fillet	2–3
Fish roulade, halved	2–3
Plated meals	
Chicken fricassee with rice	3–5
Roast pork with potatoes and vegetables	3–4
Spaghetti Napoli	2–3
Soups / Casseroles	
Casserole	4–5
Creamy vegetable / Clear soup	2–3

Defrost

It is much quicker to defrost items in the steam oven than at room temperature.

Temperature

60 °C is the best temperature for defrosting.

Exceptions: 50 °C for minced meat and game.

Before and after defrosting

Remove all packaging before defrosting.

Exceptions: Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow defrosted food to stand at room temperature after removing it from the oven. The standing time is necessary to allow the even distribution of heat.

Cooking containers



Danger of salmonella poisoning!
Do not use the liquid from defrosted meat or poultry. Pour it away and wash the container, the sink and your hands.

Use a perforated container with the solid tray underneath it when defrosting food which will drip, such as poultry. This way food will not be lying in defrosted liquid.

Foods which don't drip can be defrosted in a solid cooking container.

Useful tips

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2–5 minutes should be enough.
- When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate it about half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost frozen ready meals according to the instructions on the packaging.

Settings

Defrost

Temperature: see chart

Duration: see chart

Special applications

Food to be defrosted	Quantity	🌡️ [°C]	🕒 [min.]	⌚ [min.]
Dairy products				
Sliced cheese	125 g	60	15	10
Quark	250 g	60	20–25	10–15
Cream	250 g	60	20–25	10–15
Soft cheese	100 g	60	15	10–15
Fruit				
Apple sauce	250 g	60	20–25	10–15
Apple pieces	250 g	60	20–25	10–15
Apricots	500 g	60	25–28	15–20
Strawberries	300 g	60	8–10	10–12
Raspberries / Blackcurrants	300 g	60	8	10–12
Cherries	150 g	60	15	10–15
Peaches	500 g	60	25–28	15–20
Plums	250 g	60	20–25	10–15
Gooseberries	250 g	60	20–22	10–15
Vegetables				
Frozen in a block	300 g	60	20–25	10–15
Fish				
Fish fillets	400 g	60	15	10–15
Trout	500 g	60	15–18	10–15
Lobster	300 g	60	25–30	10–15
Small shrimps	300 g	60	4–6	5
Ready meals,				
Meat, vegetables, sides / Cas-serole / Soup	480 g	60	20–25	10–15
Meat				
Roast meat slices	125–150 g each	60	8–10	15–20
Mince	250 g	50	15–20	10–15
Mince	500 g	50	20–30	10–15
Stew	500 g	60	30–40	10–15

Special applications

Food to be defrosted	Quantity	🌡️ [°C]	🕒 [min.]	⌚ [min.]
Stew	1000 g	60	50–60	10–15
Liver	250 g	60	20–25	10–15
Saddle of hare	500 g	50	30–40	10–15
Saddle of venison	1000 g	50	40–50	10–15
Schnitzel / Chops / Sausages	800 g	60	25–35	15–20
Poultry				
Chicken	1000 g	60	40	15–20
Chicken thighs	150 g	60	20–25	10–15
Chicken schnitzel	500 g	60	25–30	10–15
Turkey drumsticks	500 g	60	40–45	10–15
Cookies/Muffins				
Puff pastries /Yeast buns	–	60	10–12	10–15
Creamed mixture cakes / bis-cuits	400 g	60	15	10–15
Bread / Rolls				
Bread rolls	–	60	30	2
Rye bread, sliced	250 g	60	40	15
Whole grain bread, sliced	250 g	60	65	15
White bread, sliced	150 g	60	30	20

🌡️ Temperature / 🕒 Duration / ⌚ Standing time

Special applications

Bottling



Danger of injury!

Do not use temperatures above 95 °C for bottling (or above 90 °C at altitudes above 1000 m). Otherwise the jars will break.

Only use unblemished, fresh produce which is in good condition.

Glass jars

Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the glass jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.

Remove any peel, stalks, cores or stones. Cut up large fruit. For example, cut apples into slices.

If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewer as otherwise it will burst.

Vegetables

Rinse, clean and cut up vegetables.

Green vegetables should be blanched before bottling to help them retain their colour (see "Special applications - Blanching").

Fill volume

Fill the glass jars with produce up to a maximum of 3 cm below the rim. Do not pack it down as this will damage the cell walls of the produce. Tap the jar gently onto a cloth to help distribute the contents evenly. Fill the jars with liquid. The produce must be completely covered.

Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Meat and sausages

Briefly fry or cook the meat before bottling. Use the juices with some added water, or the broth in which the meat was cooked, as the liquid content of the jars. Make sure there is no grease on the rim of the jars.

When bottling sausages, only fill the jars to halfway as the meat will rise during the bottling process.

Useful tips

- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.
- Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Procedure



- Place a perforated container on the lowest shelf level.
- Place the jars (all the same size) in the perforated cooking container. Ensure that they do not touch one another.

Settings



Steam cooking 



Temperature: see chart

Duration: see chart

Food	 [°C]	 * [min.]
Berries		
Red currants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengage plums	85	55
Fruit with a core		
Apples	90	50
Apple sauce	90	65

Special applications

Food	 [°C]	 * [min.]
Quinces	90	65
Vegetables		
Gherkins	90	55
Meat		
Pre-cooked	90	90
Roasted	90	90

 Temperature /  Duration

* The times quoted are for 1.0 litre jars. If using 0.5 litre jars, reduce the duration by about 15 minutes. If using 0.25 litre jars, reduce the duration by about 20 minutes.

Extracting juice

This appliance is ideal for extracting juice from soft, firm and hard fruit. See the cookbook for more information about juicing.

It is best to use overripe fruit as the riper the fruit, the greater the quantity of juice produced. Very ripe fruit will also produce a more intense flavour.

Preparation

Sort and rinse the fruit, and cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. The stalks do not need to be removed from strawberries, raspberries etc.

Cut larger fruit into chunks approx. 2 cm in size. The harder the fruit, the smaller the pieces should be.

Useful tips

- Try experimenting with mild and tart flavours. For example, mix apples with elderberries.
- Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For 1 kg of sweet fruit add 50–100 g of sugar, and for 1 kg of tart fruit add 100–150 g of sugar.
- If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles up to the rim, and then seal immediately with sterilised rubber tops.

Procedure

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container underneath to catch the juice.

Settings

Steam with pressure 

Temperature: 120 °C

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

Special applications

	⌚ [min.]	
	↕	☺
Soft fruit		
E.g. berries	–	40–70
Firm fruit		
E.g. apples, pears	30–45	–
Hard fruit		
E.g. quinces, pears	40–50	–

⌚ Duration

Making yoghurt

To prepare yoghurt, you will need milk and live culture or yoghurt starter powder, e.g. from a health food store.

Use natural yoghurt with live culture and without additives. Do not use heat-treated yoghurt.

The yoghurt must be fresh (short storage time).

You can use either unchilled long-life milk or fresh milk. Long-life milk can be used without being further treated. Fresh milk must be heated to 90 °C (not boiled) and then allowed to cool down to 35 °C. Using fresh milk will make the yoghurt firmer than if long-life milk was used.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars while the yoghurt is fermenting.

After preparing the yoghurt, it must be immediately placed in the refrigerator to cool down.

The firmness, fat content and cultures used in the yoghurt starter all affect the consistency of homemade yoghurt. Not all yoghurts are equally suitable as yoghurt starters.

Possible causes for poor results

Yoghurt is not set:

Incorrect storage of the yoghurt starter, too much time out of the refrigerator, packaging was damaged, milk was insufficiently heated.

Liquid has not been removed:

Jars were moved, the yoghurt cooled down too slowly.

Yoghurt is grainy:

The milk was heated too high, it was not free of imperfections, the milk and yoghurt starter were not stirred evenly.

Useful tip: If you are using yoghurt starter powder, you can prepare the yoghurt from a mixture of milk and cream. For that, mix $\frac{3}{4}$ litre milk with $\frac{1}{4}$ litre cream.

Special applications

Procedure

- Mix 100 g yoghurt with 1 litre of milk or follow the instructions provided by the manufacturer.
- Pour the mixture into glass jars and seal the jars.
- Place the jars in a cooking container. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, making sure not to shake them unnecessarily.

Settings

Steam cooking 

Temperature: 40 °C

Duration: 5:00 hours

Proving yeast dough

Procedure

- Prepare the dough according to the recipe.
- Place the dough in a covered bowl on the tray.

Settings

Steam cooking 

Temperature: 40 °C

Duration: according to the recipe

Dissolving gelatine

Procedure

- **Gelatine leaves:** Cover the gelatine leaves with cold water and leave to soak for 5 minutes. The gelatine leaves have to be fully covered with water. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place the gelatine powder in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place on the tray.

Settings

Steam cooking 

Temperature: 90 °C

Duration: 1 minute

Melting chocolate

You can use the steam oven for melting any type of chocolate.

Procedure

- Break the chocolate into small pieces. Place chocolate icing in its unopened sachet in a perforated cooking container.
- Place large quantities in a solid container and small quantities in a cup or a bowl.
- Cover the container or the dish with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.
- Stir large quantities once during cooking.

Settings

Steam cooking 

Temperature: 65 °C

Duration: 20 minutes

Special applications

Skinning fruit and vegetables


Procedure

- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit/vegetables in a perforated cooking container.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven, otherwise the skin cannot be removed.

Steam cooking 

Temperature: 100 °C

Duration: see chart

Produce	 [min.]
Apricots	1
Almonds	1
Nectarines	1
Capsicum	4
Peaches	1
Tomatoes	1

 Duration

Preserving apples

You can treat homegrown apples in the steam oven to increase the length of time for which you can store them.

Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings

Steam cooking 

Temperature: 50 °C

Duration: 5 minutes

Blanching


Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

Procedure

- Put the prepared vegetables (cleaned, washed, chopped etc.) into a perforated cooking container and place in the steam oven.
- Afterwards, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

Settings

Steam cooking 
Temperature: 100 °C
Duration: 1 minute


Sweating onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.


Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.

Settings

Steam with pressure 
Temperature: 120 °C
Duration: 2 minutes

or

Steam cooking 
Temperature: 100 °C
Duration: 4 minutes

Special applications

Rendering fat

The bacon will not become brown.

Procedure

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with temperature (up to 100 °C) and hot steam resistant clingfilm or a lid.

Settings

Steam with pressure 

Temperature: 120 °C

Duration: 2 minutes

or

Steam cooking 

Temperature: 100 °C

Duration: 4 minutes

Disinfecting items

The steam oven will disinfect baby bottles and other containers so that at the end of the programme they are as germ free as they would have been if boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100 °C and also that they can withstand hot steam.

Dismantle, clean and thoroughly rinse baby bottles. Reassemble the bottles only after they have completely dried. This prevents recontamination.

Procedure

- Place the individual parts in a perforated cooking container, ensuring that they do not touch one another (on their sides or with the opening facing downwards). This will allow the steam to reach the parts from all sides.
- Place the cooking container on the lowest shelf level.

Settings

Steam cooking 

Temperature: 100 °C

Duration: 15 minutes

Heating damp towels

Procedure

- Moisten towels and then roll them up.
- Place them beside one another in a perforated cooking container.

Settings

Steam cooking 

Temperature: 70 °C

Duration: 2 minutes

Decrystallising honey

Procedure

- Loosen the lid and place the jar of honey in a perforated cooking container.
- Stir the honey once during the cooking procedure.

Settings

Steam cooking 

Temperature: 60 °C

Duration: 90 minutes (irrespective of the size of jar or the amount of honey in the jar)

Preparing custard royale

Procedure

- Stir 6 eggs into 375 ml milk (do not beat into a foam).
- Season the egg/milk mixture and pour into a solid cooking container greased with butter.

Settings

Steam with pressure 

Temperature: 120 °C

Duration: 2 minutes

or

Steam cooking 

Temperature: 100 °C

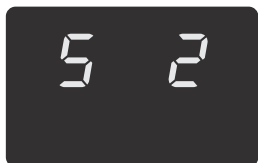
Duration: 4 minutes

Settings

Your steam oven is supplied with a number of standard default settings. The standard settings listed in the chart can be altered.



- Use the function button ▲ to select Programming '≡'.



- Set the required programme using the + temperature button .
- Set the required status with the + time button.
- Press the function button ▲.

The setting is now stored in memory.

The factory setting is shown in **bold**.

Programme		Status	Possible settings
P1	Buzzer volume	S0	Off
		S1	Very quiet
		S2	Quiet
		S3	Medium
		S4	Loud
P2	Buzzer duration at end of programme	S0	Single tone
		S1	Short intermittent tone
		S2	Long intermittent tone (5 min.)
P3	Safety lock	S0	Not possible
		S1	Possible
P4	Programme displayed when switched on	S0	Steam with pressure
		S1	Steam cooking
		S2	Reheat
		S3	Defrost
		S4	Last programme selected
P5	Water hardness	S1	Soft / <1.3 mmol/l
		S2	Medium / 1.3–2.5 mmol/l
		S3	Hard / 2.5–3.8 mmol/l
		S4	Very hard / >3.8 mmol/l
P6	Location	S0	Below 1000 m
		S1	Above 1000 m
P7	Temperature change	S0	In 5° steps
		S1	In 1° steps (during the heating-up stage, the temperature will still be indicated in 5° steps)
P8	Demonstration mode and factory default settings	S0	Demonstration mode on
		S1	Demonstration mode off
		S9	Factory default settings reinstated

Cleaning and care

Notes on cleaning and care



Danger of injury!

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the steam oven.

Unsuitable cleaning agents can discolour and damage the surfaces of the appliance. Only use a solution of domestic washing-up liquid and warm water applied with a soft sponge or cloth.

All surfaces are susceptible to scratching. Scratches on glass surfaces may cause a breakage.

Remove any cleaning agent residues immediately.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons (e.g. methane, propane, hexane etc.) as these could cause the seals to swell.

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning.

- The appliance and accessories should be cleaned and dried thoroughly after each use.
- Leave the appliance door open until the oven interior is completely dry.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours etc. After cleaning, leave the door open.

Appliance front

Unsuitable cleaning agents

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- cleaning agents for ceramic cook-tops,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- dirt erasers,
- sharp metal tools,
- steel wool or metal scourers,
- stainless steel spiral pads,
- spot cleaning,
- oven cleaner.

- Clean the front of the appliance with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth.
You can also use a clean, damp microfibre cloth without any cleaning product.
- Dry the front of the appliance after cleaning with a soft cloth.


Cleaning and care

Oven interior and pull-out shelf

■ Please remove

- condensate using a sponge or absorbent cloth,
- light, greasy soiling with a sponge or cloth and a solution of washing-up liquid and warm water. Wipe down with clean water afterwards.

In hard water areas, limescale can build up inside the oven cavity and on the pull-out shelf. Water with a very high mineral content can, over time, cause discolouration inside the oven compartment.

- Limescale and discolouration is easily removed with the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). You can also use vinegar or a citric acid based cleaning agent.
- After using a cleaning agent, wipe out the oven compartment with a damp cloth.
- Then run the steam oven for five minutes using Steam cooking  at 100 °C.
- Wipe the pull-out shelf with clean water and a soft cloth after using the cleaning agent on it and then dry with a soft cloth.

Accessories

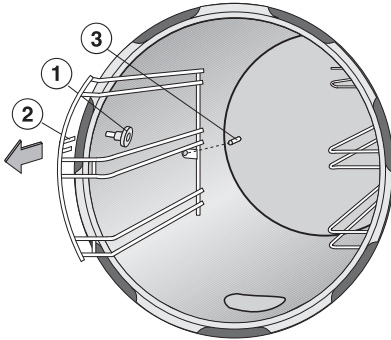
All accessories are dishwasher-safe.

Cooking containers and drain filter

- Wash the cooking containers and the drain filter in a dishwasher or with a solution of warm water and a little washing-up liquid applied with a sponge.
- Bluish discolouration from cooking containers and limescale deposits from the filter in the floor of the oven can be easily removed using the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). Vinegar or a citric acid based cleaning agent can also be used.
- Rinse thoroughly with clean water to remove any residual cleaning agent.

Shelf runners

- The shelf runners can be washed in the dishwasher or by hand with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth.
- Limescale and discolouration is easily removed with the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"). You can also use vinegar or a citric acid based cleaning agent.
- Rinse the shelf runners thoroughly with clean water to remove any residual cleaning agent.



In the case of the right-hand side shelf runner, ensure that the water nozzle is aligned so that its step is on the left-hand side, and that the step is aligned vertically with the back of the shelf runners (see "Cleaning and care – Water nozzle").

Removing the shelf runners

- Loosen the fixing screws ① far enough to be able to pull the runners forwards and out.
They cannot be unscrewed completely!

Refitting the shelf runners

- Fit the shelf runners with the guide ② (centre front) over the loose fixing screw.
- Fit the eyelet (at the rear of the middle runner) over the pin ③ in the rear wall of the oven compartment.
- Tighten the screws ① back up.

Cleaning and care

Door seal / Safety valve

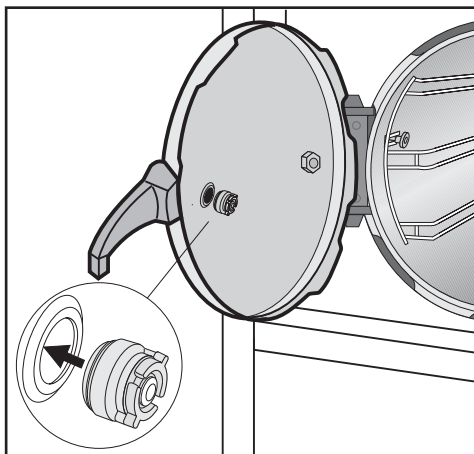
- The door seal and safety valve should be replaced every 1-2 years, depending upon frequency of use. The door seal and the safety valve are available as a set (see "Optional accessories").

Door seal

- Clean the door seal after each use by hand using a mild solution of warm water and washing-up liquid applied with a cloth. Do not clean the seal in the dishwasher.
- Wipe dry using a soft cloth.

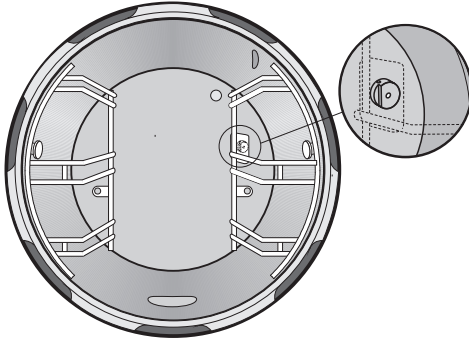
Safety valve

- Open the door.
- Remove the safety valve from the inside of the door.



- Fit the new safety valve. Make sure the seal fits correctly.

Water nozzle



During the cooling down phase, water is sprayed into the cooking compartment from a water nozzle which is located behind a deflector plate at the back of the runners on the right-hand side. With prolonged use, this nozzle can become dirty and will require cleaning. The nozzle must be descaled if the fault message *F13* appears in the display.

- Wait until several beeps sound. Then open the door and remove the food which is being cooked.


Danger of burning!

Take care as a large amount of very hot steam may escape when the door is opened. The food will also be very hot.

- Leave the door open to cool down the oven compartment.
- Remove the shelf runners on the right-hand side (see "Shelf runners").
- Pull out the nozzle.
- Descale the nozzle using the recommended descaling agent. Follow the instructions that accompany the descaling agent.

- After descaling, rinse the nozzle under fresh running water.

Before refitting the nozzle, all parts of the appliance which carry water must be flushed through.

- Close the door and switch the appliance on. Select Steam cooking  at 100 °C.
- Set a duration of 1 minute and press the Start/Stop button.
- Wait until the cooling down phase has been completed, then refit the nozzle and the shelf runners, ensuring the step on the nozzle is on the left-hand side and aligned vertically with the back of the shelf runners.

The steam oven can now be used again as normal.

If the fault message *F13* reappears after the nozzle has been descaled, contact Miele.

Cleaning and care

Descaling

To prevent the risk of damage, only use the recommended descaling agent. Please contact Miele for more information.

⚠ If the descaling process is carried out in a hot appliance, harmful vapours will form.

Descaling must be carried out in a cold appliance to prevent harmful vapours forming.

⚠ Follow any instructions that accompany the descaling agent regarding handling, usage and cleaning of any spillage.

Do not spill descaling agent onto metal surfaces. This can cause marks to appear.

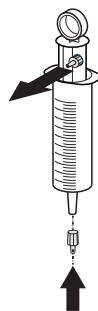
However, should any descaling agent get onto these surfaces, wipe it away immediately.

The steam oven needs to be descaled after a certain number of operating hours. When the steam oven needs to be descaled, a number will appear in the display indicating the number of cooking processes remaining before the appliance locks out. After the last remaining cooking process, the appliance will lock out.



We recommend that you descale the appliance before it locks out.

The descaling process can only be stopped by switching off the appliance. When the appliance is switched back on again after interrupting the descaling process, a rinse cycle will be carried out automatically (see "Problem solving guide").



- Wait until the appliance has cooled down.



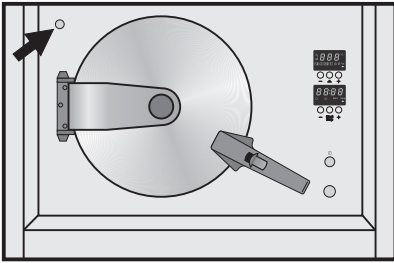
- Press the nozzle out of the plunger on the syringe supplied and attach it to the spout on the syringe as shown.
- Close the door and switch the empty appliance on.

The  symbol, the Descale programme  and a number will appear in the function / temperature display.

- Press the Start/Stop button.

E00 will appear in the function / temperature display, the  symbol will appear on the left-hand side and the Descale programme symbol  will also appear.

The appliance will start to drain. Once the draining process is complete, *E01* will appear in the function / temperature display.



- Fill the syringe with water. Press the nozzle into the opening at the top left at the front of the appliance (see arrow) and inject 1 syringe of water slowly and evenly. Make sure you keep the nozzle horizontal.
- Following the instructions that accompany the descaling agent, prepare 300 ml of system descaling solution and pour into a suitable container.
- Now fill the syringe with descaling solution from the container and inject the contents of 1 syringe into the opening.
- Then fill the syringe with water and inject water into the opening. Do this twice.

You will then hear a beep and *E02* will appear in the function / temperature display. The appliance is priming itself for the descaling process.


If you do not hear the beep, do not inject any more water into the system. Wait for five minutes. If the beep still does not sound, you should switch the appliance off and then back on again (see "Problem solving guide").

When the appliance is ready to start descaling, a beep will sound and *E03* will appear in the function / temperature display.

- Fill the syringe with descaling solution from the container and inject it into the opening. Do this twice.
- Then fill the syringe with water and inject water into the opening. Do this twice.

You will then hear a beep and *E04* will appear in the function / temperature display. A descaling duration of 30 minutes will appear in the time display. This duration cannot be altered.

The descaling process will now begin. A beep will sound when the descaling process reaches the draining and rinsing stages and *E05* to *E07* will appear in the display.

At the end of the descaling process you will hear a beep and *E08* will appear in the function / temperature display. Three zeros will appear in the time display and the  symbol will begin to flash.

Cleaning and care


After descaling

- Pull the shelf out.
- Open the door.
- Switch the steam oven off.
- Wipe the oven compartment out with a mild solution of warm water and washing-up liquid or with a solution of vinegar and water.
- Then dry the oven compartment and the inside of the door with a soft cloth.
- Dry the descaling agent opening to avoid a build-up of encrustations and refit the cover cap.
- Leave the appliance door open until the oven interior is completely dry.
- Turn off the tap after use to prevent the risk of water damage.
- Push the shelf back in.
- Discard any unused descaling solution following the instructions that accompany the descaling agent.
- Thoroughly rinse the container the descaling solution was in.

Problem solving guide






With the aid of the following guide, minor problems can be easily corrected without contacting Miele. If, after reading this guide, you can't remedy the problem yourself, please call Miele (see back cover for details).

Please note, however, that a call-out charge will be applied to unnecessary service visits where the problem could have been rectified as described in these operating instructions.



 **Danger of injury!** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the steam oven yourself.

Problem	Possible cause and remedy
You cannot switch the appliance on.	The circuit breaker is defective or has tripped. ■ Reset or replace the circuit breaker (see data plate for minimum fuse rating).
	There may be a technical fault. ■ Disconnect the appliance from the mains connection for approx. 1 minute: – switch off at the wall socket and withdraw the plug, or – switch off the mains circuit breaker. ■ Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or Miele.
After switching on the appliance, "deM" appears briefly in the function / temperature display and the appliance does not heat up.	Demonstration mode is switched on. ■ Deactivate demonstration mode (see "Settings").
A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance.	This is not a fault. It is made by water being pumped through the system.


Problem solving guide

Problem	Possible cause and remedy
After starting the programme, a buzzer will sound and the word <i>door</i> will appear in the time display.	The appliance door is not closed. <ul style="list-style-type: none"> ■ Close the appliance door.
Water has appeared on the door.	This is not a fault. At certain temperatures the pressure regulator causes steam to condense in between the two skins of the door. This condensation then trickles out of the area around the hinge.
After switching on the appliance, the descaling symbol  and  appear in the function / temperature display. The  symbol appears on the left of the display and the appliance beeps.	The appliance needs to be descaled. <ul style="list-style-type: none"> ■ Proceed as described in "Cleaning and care - Descaling".
 and <i>E04</i> appear in the function / temperature display and <i>0:06</i> appears in the time display.	The descaling process was interrupted by a power cut or by being switched off by mistake. The appliance will automatically carry out a rinsing programme after being switched on to flush out any residual descaling agent. This process cannot be cancelled. <ul style="list-style-type: none"> ■ Wait until you have heard several beeps and the  symbol is flashing in the time display. ■ Now you can either restart the descaling process or select another programme.
The power cuts out during a cooking process. You would like to remove the food from the appliance.	Caution: the appliance may still be hot and under pressure. <ul style="list-style-type: none"> ■ Pull the shelf out. ■ Then to release pressure from the oven compartment, use the thumb of your right hand to push the door lock forwards slowly, a little bit at a time. Caution! Steam will escape from below and above the door hinge. ■ Open the door very carefully. Danger of scalding with hot steam.

Problem solving guide

Problem	Possible cause and remedy
Steam suddenly escapes from the appliance door.	The safety valve has tripped. ■ Proceed as described in "Safety features - Pressure release / Safety valve".
	The pressure release has tripped. ■ Proceed as described in "Safety features - Pressure release / Safety valve".
	The door seal is not sitting correctly or is damaged, e.g. cracks are visible. ■ Fit the seal correctly or replace it with a new one.
<i>F...</i>	With all fault messages: The door can only be opened when - the fault message is flashing alternately with the set temperature, - the  symbol is flashing in the time display, - the buzzer has stopped. If the display is not flashing, the appliance is still processing the fault.
<i>F05</i>	The temperature sensor is defective. ■ Switch the appliance off and call Miele.
<i>F12</i> 	Water is not getting into the appliance. The tap has been turned off. ■ Turn it on and start the programme again.
	The water inlet hose is faulty. ■ Switch the appliance off, turn off the water supply at the tap and call Miele.
	The filter in the water inlet is blocked. ■ Clean the filter. ■ If you cannot remedy the fault yourself, switch the appliance off and call a plumber or Miele.

Problem solving guide

Problem	Possible cause and remedy
<i>F13</i>	<p>The temperature in the oven compartment is too high because the steam oven has not cooled down sufficiently during the cooling down phase. The quantity of food was too large. Cooking large quantities of food affects the cooling down phase.</p> <p>The tap is not turned on completely.</p> <ul style="list-style-type: none"> ■ Turn on the tap completely and start the programme again. <p>The water nozzle on the rear wall of the oven compartment needs descaling.</p> <ul style="list-style-type: none"> ■ Proceed as described in "Cleaning and care - Water nozzle".
<i>F14</i> 	<p>Too little water is getting into the steam generator.</p> <ul style="list-style-type: none"> ■ Switch the steam oven off and then back on again. ■ If the fault message appears again, switch the appliance off and contact Miele.
<i>F20</i>	<p>The overheating protection mechanism has been activated.</p> <ul style="list-style-type: none"> ■ Proceed as described in "Safety features - Overheating protection".
<i>F27</i>	<p>The power supply was interrupted during a programme.</p> <ul style="list-style-type: none"> ■ Check the food and, if necessary, set a new cooking duration and then press the Start/Stop button to start the programme again.
<i>F40</i>	<p>There is a fault in the self-checking of the electronics.</p> <ul style="list-style-type: none"> ■ Switch the appliance off and call Miele.
<i>F83</i>	<p>The temperature regulator is faulty and the temperature in the oven compartment has risen above 125 °C. The programme is interrupted and the cooling down phase will run.</p> <ul style="list-style-type: none"> ■ Switch the appliance off after the cooling down phase and contact Miele.
<i>F93</i>	<p>The appliance cannot be switched off.</p> <ul style="list-style-type: none"> ■ Call Miele.

Problem solving guide

Problem	Possible cause and remedy
<i>F94</i>	The water inlet valve is leaking. ■ Switch the appliance off, turn off the water supply at the tap and call Miele.
<i>F95</i>	A fault has occurred in the system that carries water through the appliance. ■ Wait until <i>F95</i> flashes alternately with the set temperature in the display. Then press the Start/Stop button. ■ If <i>F95</i> appears repeatedly, switch the appliance off, turn off the tap and call Miele.
<i>F</i> and other fault codes	Technical fault. ■ Switch the appliance off and call Miele.

Optional accessories

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

Depending on country, these can be ordered online at:

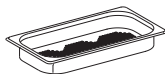


or from Miele (see end of this booklet for contact details).

Cooking containers

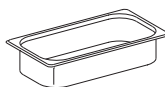
There is a wide range of perforated and solid cooking containers available in different sizes:

DGGL 1



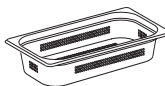
Perforated cooking container
Gross capacity 1.5 litres / Useable capacity 0.9 litre
325 x 175 x 40 mm (W x D x H)

DGG 2



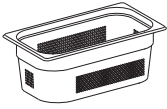
Solid cooking container
Gross capacity 2.5 litres / Useable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGGL 5



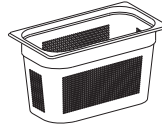
Perforated cooking container
Gross capacity 2.5 litres / Useable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGGL 6



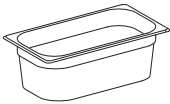
Perforated cooking container
Gross capacity 4.0 litres / Useable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGGL 10



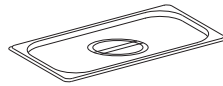
Perforated cooking container
Gross capacity 5.7 litres / Useable capacity 4.2 litres
325 x 175 x 150 mm (W x D x H)

DGG 7



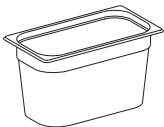
Solid cooking container
Gross capacity 4.0 litres / Useable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGD 1/3



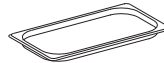
Lid for 325 x 175 mm cooking containers

DGG 9



Solid cooking container
Gross capacity 5.7 litres / Useable capacity 4.2 litres
325 x 175 x 150 mm (W x D x H)

Tray

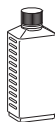


For placing your own cooking containers on.

Optional accessories

Cleaning and care products

System descaling agent



Please contact Miele for information about the recommended descaling agent.

Syringe for descaling agent

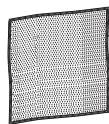


Original Miele ceramic and stainless steel cooktop cleaner 250 ml



Removes limescale and discolouration from cooking containers, steam oven interior, pull-out shelf, shelf runners and drain (floor) filter.

Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

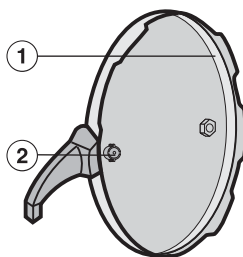
Other accessories

Silicone washers




For pressure release valve.

Door seal / Safety valve set



Depending upon frequency of use, the door seal ① and the safety valve ② should be replaced every 1 to 2 years. Replace both at the same time.

Safety instructions for installation

 Incorrect installation can result in personal injury and damage to property.

- ▶ Before connecting the appliance to the mains supply and after any work on it, please flush the appliance pipework through to remove any deposits from the pipework and the tap.
- ▶ This steam oven must only be installed in a tall unit.
- ▶ It must be installed at such a height that small children cannot reach the appliance door which gets hot during use.
- ▶ To prevent the risk of scalding on hot food and steam when loading and unloading dishes the appliance should be installed at an ergonomically suitable height. The middle of the appliance must not be above eye level. The distance from the floor to the bottom of the appliance must not exceed 1400 mm (see "Installation notes - Installation height").
- ▶ This appliance must not be installed and operated in mobile installations (e.g. on a ship).
- ▶ All installation work must be carried out by a suitably qualified person in strict accordance with current local and national safety regulations.
- ▶ The appliance must be connected to the electrical supply and plumbed in by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
- ▶ The tap for the water inlet hose must be easily accessible after the appliance has been installed.
- ▶ The drainage siphon must not be located higher than the drain hose connection point on the appliance. This is to ensure that water can drain out completely after a programme. Drainage water is approx. 80–90 °C.

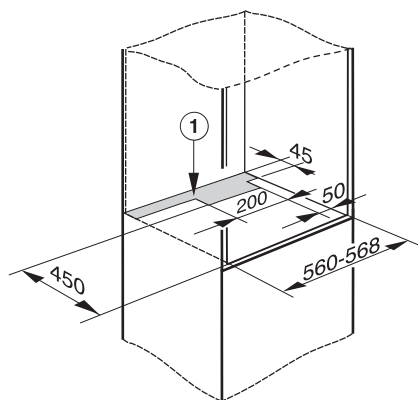
Safety instructions for installation

► The mains connection cable and the water inlet and drain hoses must be laid in such a way that the appliance can be pulled out of its niche for service work.

All dimensions in this instruction booklet are given in mm.

Creating a cut-out for the water inlet and drain hoses

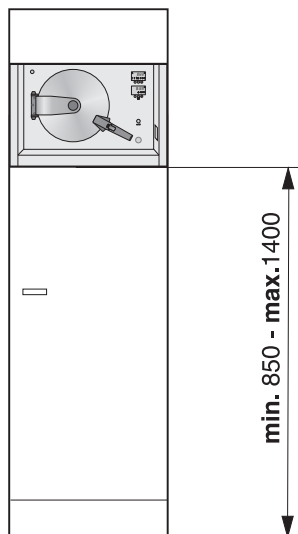
A cut-out is required in the tall housing unit for feeding the water inlet and drain hoses through. This is to ensure adequate space for any movement in the hoses during operation and to prevent the risk of damage to the hoses and any subsequent water damage.



① Cut-out in housing unit for feeding water inlet and drain hoses through

■ Create a cut-out ① in the housing unit for the water inlet and drain hoses (see diagram for dimensions).

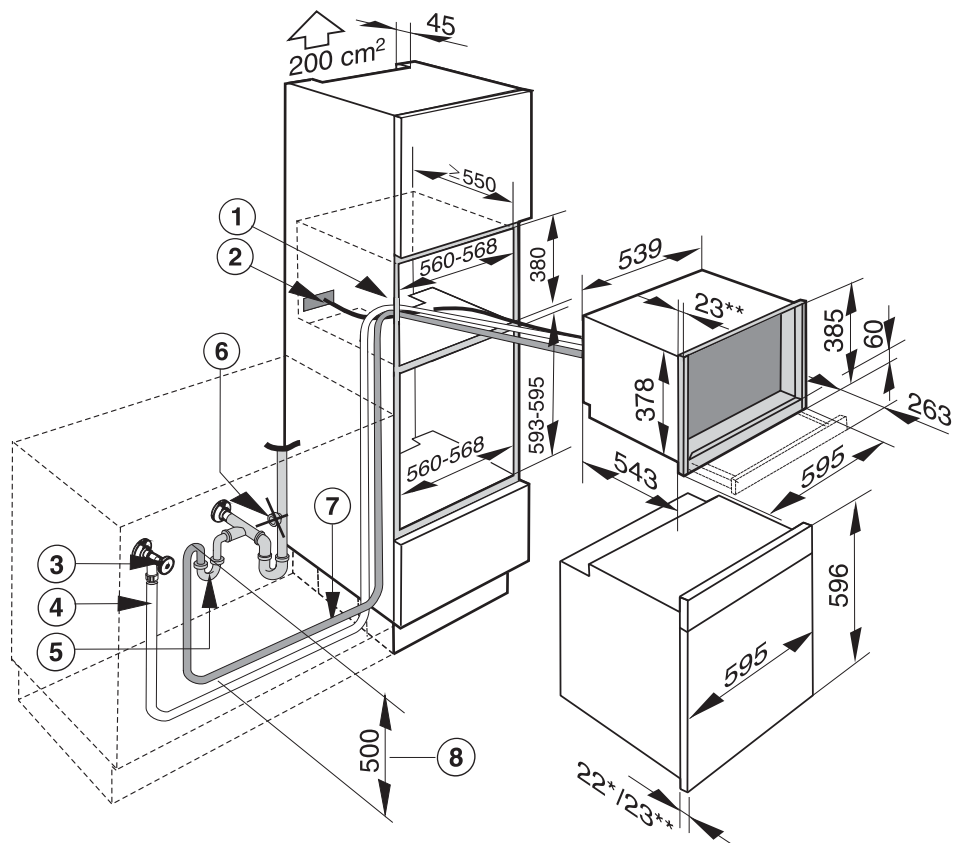
Installation height



■ Please observe the dimensions shown in the diagram.

Building-in dimensions

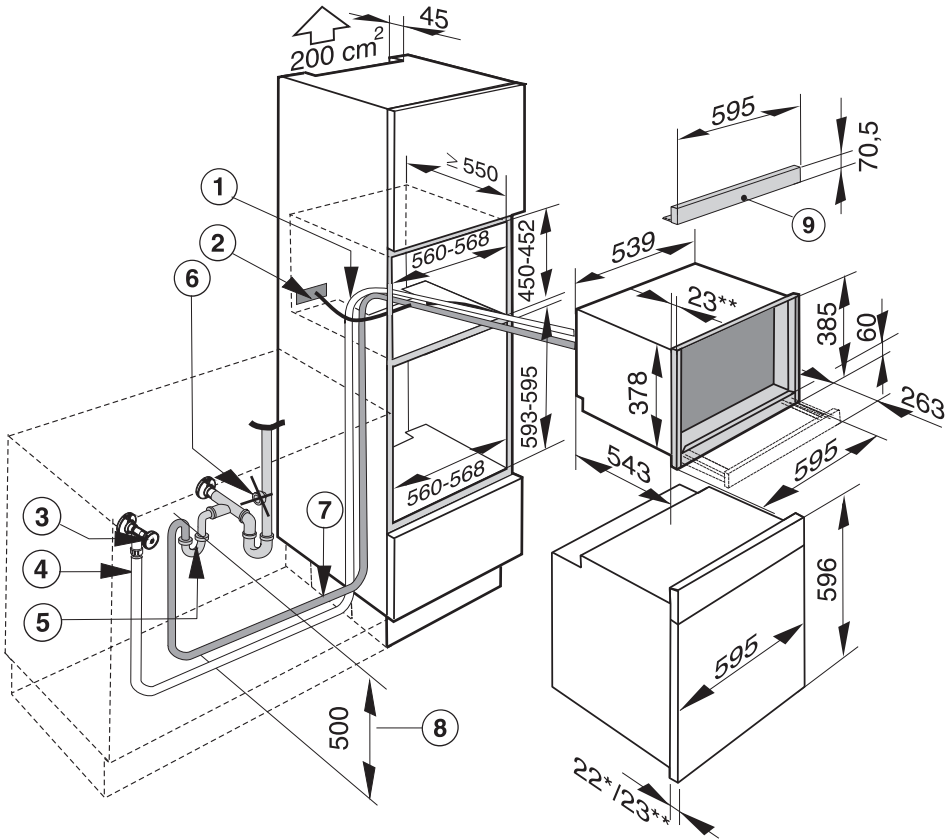
DGD 4635 in 380 mm high niche



- ① Cut-out in housing unit for feeding water inlet and drain hoses through
- ② Isolator switch position 250 x 80 mm (Important: Do not position behind the appliance)
- ③ Tap (cold water connection)
- ④ Water inlet hose
- ⑤ Separate siphon
- ⑥ Do not connect the drain hose at this position (see "Plumbing in the appliance - Connection to the drainage system")
- ⑦ Drain hose
- ⑧ Important: The top end of the drain hose must not be higher than 500 mm where it connects to the siphon.

* Appliances with a glass front / ** Appliances with a metal front

DGD 4635 in a 450 mm high niche

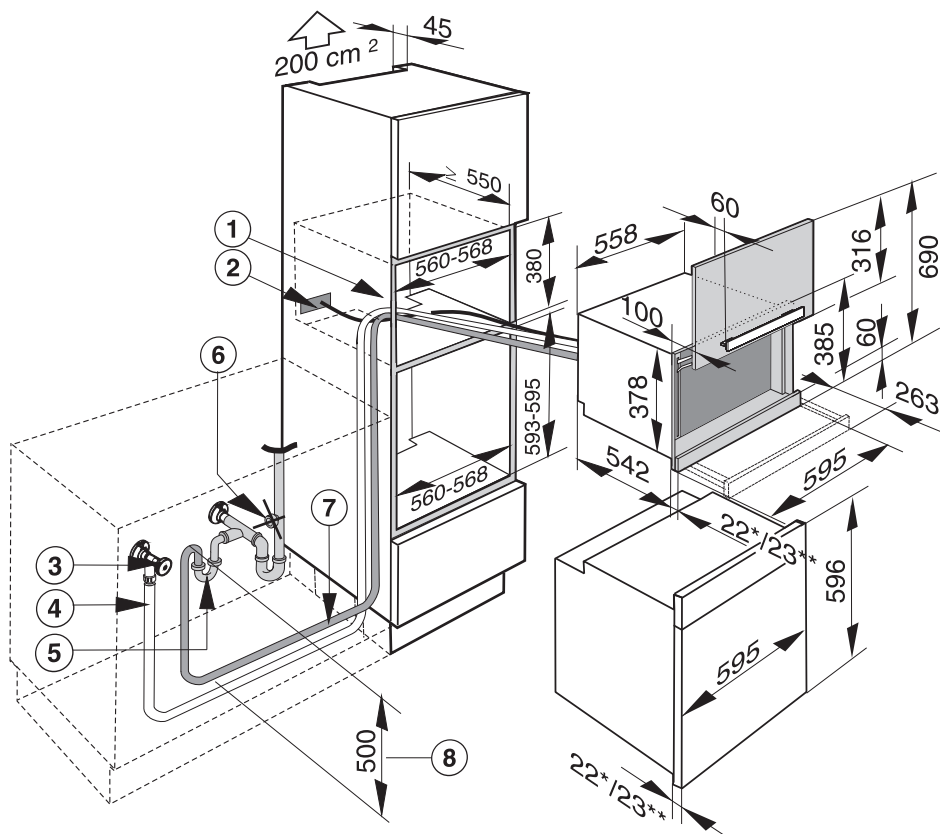


- ① Cut-out in housing unit for feeding water inlet and drain hoses through
- ② Electrical socket position
Connection cable L = 2000 mm
- ③ Tap (cold water connection)
- ④ Water inlet hose
- ⑤ Separate siphon
- ⑥ Do not connect the drain hose at this position (see "Plumbing in the appliance - Connection to the drainage system")
- ⑦ Drain hose
- ⑧ Important: The top end of the drain hose must not be higher than 500 mm where it connects to the siphon.
- ⑨ Filler panel AB 45-7

* Glass front / ** Metal front

Building-in dimensions

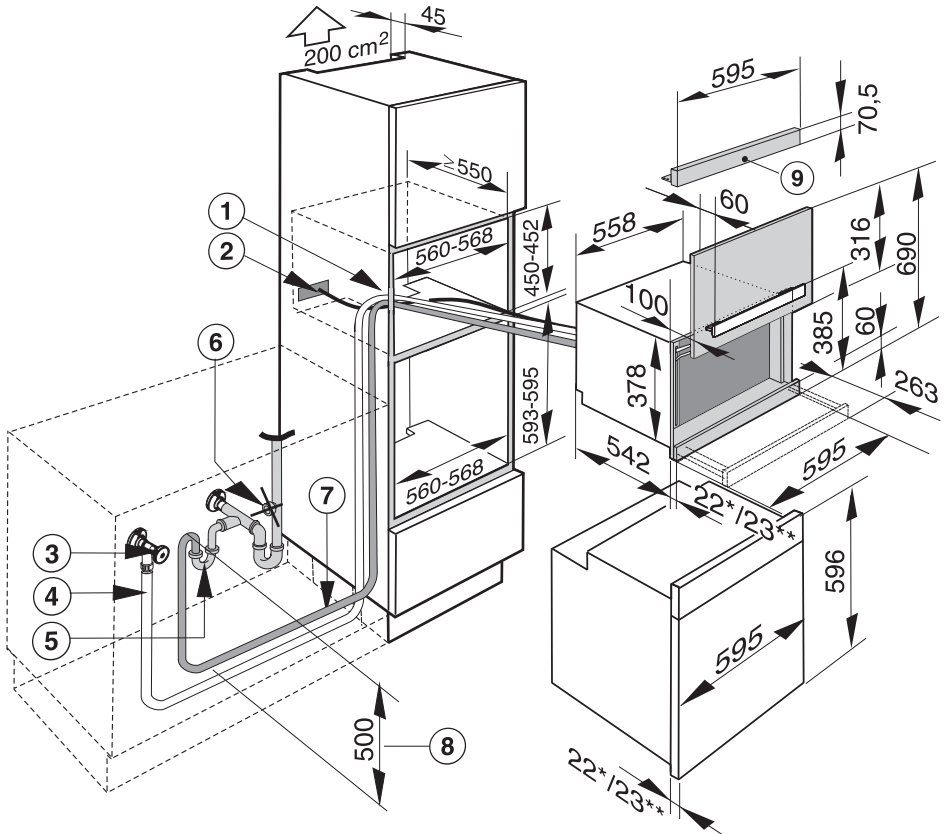
DGD 6635 in a 380 mm high niche



- ① Cut-out in housing unit for feeding water inlet and drain hoses through
- ② Isolator switch position 250 x 80 mm (Important: Do not position behind the appliance)
- ③ Tap (cold water connection)
- ④ Water inlet hose
- ⑤ Separate siphon
- ⑥ Do not connect the drain hose at this position (see "Plumbing in the appliance - Connection to the drainage system")
- ⑦ Drain hose
- ⑧ Important: The top end of the drain hose must not be higher than 500 mm where it connects to the siphon.

* Appliances with a glass front / ** Appliances with a metal front

DGD 6605 / DGD 6635 in a 450 mm high niche



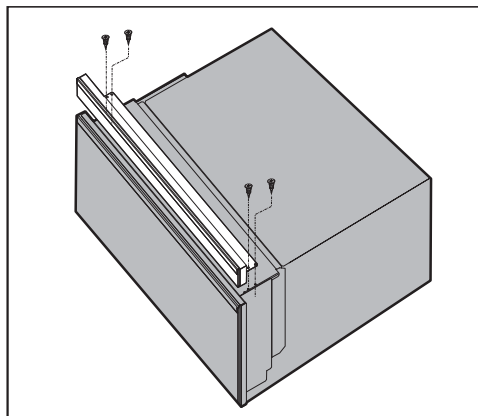
- ① Cut-out in housing unit for feeding water inlet and drain hoses through
- ② Isolator switch position 250 x 80 mm (Important: Do not position behind the appliance)
- ③ Tap (cold water connection)
- ④ Water inlet hose
- ⑤ Separate siphon
- ⑥ Do not connect the drain hose at this position (see "Plumbing in the appliance - Connection to the drainage system")
- ⑦ Drain hose
- ⑧ Important: The top end of the drain hose must not be higher than 500 mm where it connects to the siphon.
- ⑨ Filler panel AB 45-7 L

* Appliances with a glass front / ** Appliances with a metal front

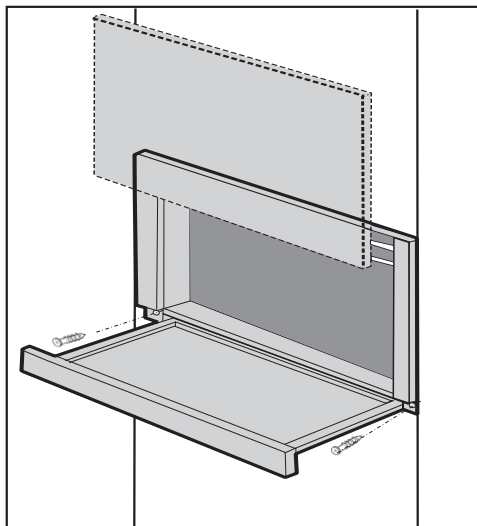
Installation and connection

Before installing and connecting the appliance to services, please read "Plumbing in the appliance".

- Switch off the mains electricity supply (see "Electrical connection").



- Secure AB 45-7 or AB 45-7 L to the appliance using the four screws supplied (CM 4x10), as illustrated.
- Feed the water inlet hose and the drain hose through the cut-out in the base of the housing unit.
- Push the appliance into position and align it. Make sure that the mains connection cable and water inlet and drain hoses do not get trapped or damaged when doing so.



- Secure the appliance using the screws supplied, as illustrated.
- Connect the appliance to the water inlet tap and the drainage outlet.
- Connect the appliance to the mains electricity supply.
- Switch on the mains electricity supply and the isolator switch (see "Electrical connection").
- Before using for the first time, check all hose connections for leaks.
- Check the appliance for correct function in accordance with the operating instructions.

The water inlet and drain hoses must be laid in such a way that the appliance can be pulled out of its niche for service work.


- Before connection, check the inlet and drain hoses for visible signs of damage.

Water inlet and drain hoses

- Stainless steel inlet hose
Length 1500 mm (1.5 m) Ø 12.5 mm
Connection to tap and appliance both Ø 33.5 mm
- Plastic drain hose
Length 2500 mm (2.5 m) Ø 30 mm
Connection to siphon inner Ø 21 mm

When laying the water inlet and drain hoses through piping, please make sure the pipes have an internal diameter of at least 50 mm.

Connection to the water supply

 Incorrect installation can result in personal injury and damage to property.

Connection to the mains water supply should only be carried out by a qualified and competent person in strict accordance with national and local safety regulations.

If connected to a domestic water softening unit, please make sure that the conductivity level of the water is maintained.

All items used for connecting the appliance to the mains water supply must comply with the current national and local safety regulations in the country in which the appliance is being installed.

The appliance must be connected to the **cold water** supply only.

The water inlet pressure must be at least 100 kPa (1 bar) and not exceed 600 kPa (6 bar). If it is higher than 600 kPa (6 bar), a pressure reducing valve must be fitted.

The stainless steel inlet hose supplied must not be shortened, extended or replaced by a longer hose.

Only the new hose sets supplied with the appliance are to be used. Old or previously used hoses must not be connected to the appliance.

Before connecting the appliance to the mains supply and after any work on it, please flush the pipework through to remove any deposits.

Plumbing in the appliance

- **IMPORTANT** Australia and New Zealand This appliance must be installed according to AS/NZS 3500.1. Back flow prevention is already integrated in the appliance.
- The water quality must conform to the requirements for drinking water in the country in which the appliance is being installed.
- The water inlet hose must be connected to the mains drinking water supply by a tap with a $\frac{3}{4}$ " threaded union. If this is not present, one must be installed by a suitably qualified plumber.
- The tap must be easily accessible after the appliance has been installed.
- Only genuine original Miele hoses can be used with this appliance.

Connection to the mains water supply




Danger of electrical shock!

Plumbing connections cannot be made while the appliance is connected to the mains electricity supply.

- Disconnect the appliance from the mains electricity supply.
- Connect the stainless steel inlet hose to the tap.
Ensure that the hose is fitted correctly and that it is watertight.

The connection point is subject to mains water pressure. Turn on the tap slowly and check for leaks. Correct the position of the washer and union if necessary.

Connection to the drainage system

 Incorrect installation can result in personal injury and damage to property.

To avoid burns from hot, rising steam, the drain hose must not be connected to a dishwasher drainage connection (see "Building-in dimensions" - position ⑥ in the diagrams). The drainage siphon must not be located higher than the drain hose connection point on the appliance. This is to ensure that water can drain out completely after a programme. The top end of the drain hose must not be higher than 500 mm where it connects to the siphon. The drain hose supplied must not be shortened.

The drain hose should be connected to a siphon with a fixed hose connection point or to the siphon on the sink drain pipe.

The temperature of the drainage water is approx. 80–90 °C.

Only genuine original Miele hoses can be used with this appliance.

Connecting the drain hose

- Connect the drain hose to the separate siphon using the hose sleeve (Ø 21 mm) (see "Building-in dimensions" - position ⑤ in the diagrams).
- Then secure the hose with the hose clip.

Electrical connection



Danger of injury!

Incorrect installation, maintenance or repair work is dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current national and local safety regulations.

After installation, ensure that all electrical components are shielded and cannot be accessed by users.

Total power output

See data plate.

Connection

AC 230 V, 50 Hz

The voltage and rated load are given on the data plate. Please ensure these match the household mains supply.

Please see the wiring diagram for connection.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

Residual current device

For extra safety, it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Disconnecting devices

The appliance must be able to be disconnected from the mains on all poles by disconnecting devices. When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch.

Mains connection cable

The appliance must be connected to the electrical supply with a special connection cable, type H 05 VV-F (PVC insulated) with a suitable diameter, in accordance with the wiring diagram.

Please see the wiring diagram for connection.

See the data plate on the appliance for the correct voltage and rated load.

Replacing the mains connection cable



Danger of electrical shock!

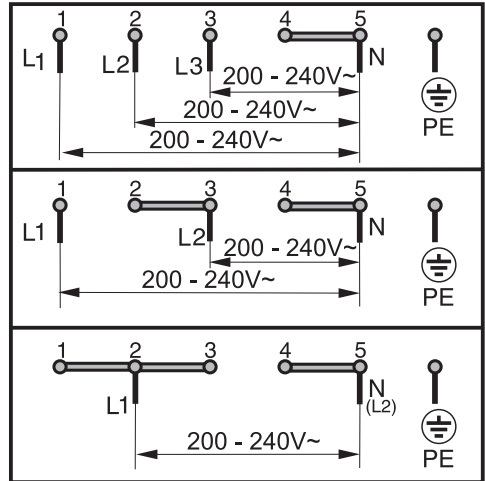
The mains connection cable must be replaced by a suitably qualified and competent person in accordance with current local and national safety regulations.

The earth lead must be connected to the point marked PE.

If the mains cable needs to be replaced, it must be replaced with a special connection cable, type H 05 VV-F (PVC insulated), available from Miele.

The connection data is given on the data plate.

Wiring diagram



After sales service, data plate, warranty

After sales service

In the event of any faults which you cannot easily remedy, please contact Miele.

See back of this booklet for contact details.

Please quote the model and serial number of your appliance when contacting Miele.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back of these operating instructions.

Warranty

The manufacturer's warranty for this appliance is 2 years.

For further information, please refer to your warranty booklet.

Miele Australia Pty. Ltd.

ACN 005 635 398

ABN 96 005 635 398

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