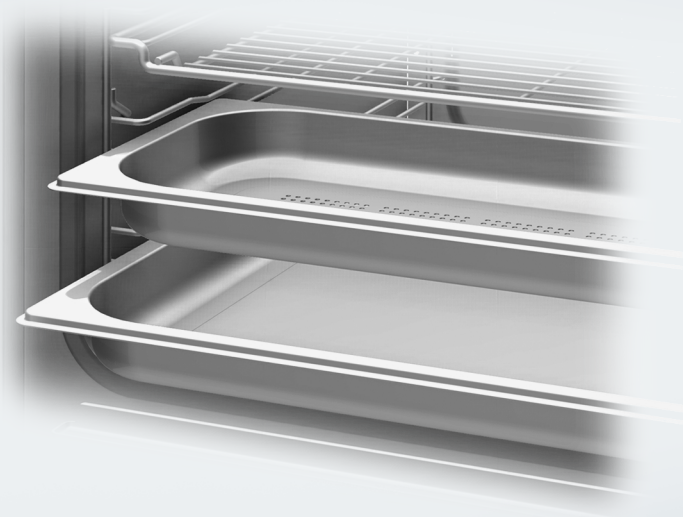


Operating and installation instructions

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.

Contents

Warning and Safety instructions	5
Caring for the environment	13
Overview	14
Steam oven front view	14
Accessories supplied	15
Controls	16
Sensors	17
Display	17
Description of the functions	18
Water container	18
Condensate tray	18
Temperature	18
Duration	18
Noises	19
Heating-up phase	19
Cooking phase	19
Steam reduction	19
Using for the first time	20
Cleaning for the first time	20
Setting the water hardness level	21
Setting the correct boiling point for water	21
Operation	22
Operating principles	22
Interrupting operation	24
Automatic programmes	25
Using Automatic programmes	25
Programme chart	26
General notes	27
The advantages of cooking with steam	27
Suitable containers	27
Cooking containers	27
Your own containers	27
Condensate tray	27
Shelf level	28
Frozen	28
Temperature	28
Duration	28

Cooking with liquid.....	28
Your own recipes.....	28
Steam cooking	29
Vegetables.....	29
Meat	32
Sausages.....	34
Fish.....	34
Shellfish.....	37
Mussels	38
Rice	39
Pasta / Noodles.....	40
European dumplings	41
Grains	42
Dried pulses	43
Hen's eggs	45
Fruit	46
Menu cooking.....	47
Special applications	49
Reheat	49
Defrost.....	50
Bottling	53
Extracting juice.....	56
Making yoghurt	57
Proving yeast dough.....	58
Dissolving gelatine	59
Melting chocolate.....	59
Skinning fruit and vegetables.....	60
Preserving apples	60
Blanching.....	61
Sweating onions.....	61
Rendering fat.....	62
Disinfecting items	62
Heating damp towels	63
Decrystallising honey	63
Preparing custard royale	63
Settings	64
Cleaning and care	66
Notes on cleaning and care.....	66
Appliance front	67
Oven compartment	68

Contents

Water container	68
Accessories	69
Shelf runners	69
Descaling.....	70
Door.....	72
Problem solving guide	74
Optional accessories	77
Cooking containers	77
Cleaning and care products	79
Other accessories	79
Safety instructions for installation	80
Detailed dimensions of oven front.....	81
Building-in dimensions	82
Installation in a tall unit.....	82
Installation in a base unit.....	83
Installation in a tall unit in combination with an oven.....	84
Installation.....	85
Electrical connection	86
After sales service, data plate, warranty.....	88

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.
- ▶ This steam oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose for which it is intended. It is not suitable for room lighting. Replacement lamps may only be replaced by a Miele authorised technician.

Safety with children

- ▶ 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. Make sure that children do not attempt to open the door when the appliance is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Danger of injury! The maximum load capacity for the door is 8 kg. Children can hurt themselves on an open door. Ensure that children do not sit on or swing on the door.

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 plug has been removed or the connection cable is not supplied with a plug, the steam oven must be connected to the mains supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced with a special connection cable of type H 05 VV F (pvc insulated), available from Miele, in order to avoid a hazard.
- ▶ 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.
- ▶ If the steam oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the steam oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the steam oven, the housing unit and the floor. Do not close the door until the steam oven has cooled down completely.
- ▶ 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.

Warning and Safety instructions

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.
- ▶ Danger of burning! There will be some residual hot water in the steam generator at the end of a cooking process. This will be pumped back into the water container. Take care not to spill the contents when taking the water container out of the appliance.
- ▶ 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.
- ▶ Plastic dishes which are not heat and steam resistant melt at high temperatures and can damage the appliance. Use temperature (to 100 °C) and steam resistant plastic dishes. Follow the manufacturer's instructions.
- ▶ 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.
- ▶ The door can support a maximum load of 8 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven compartment. The steam oven could get damaged.
- ▶ Do not leave the appliance door open unnecessarily as someone may trip over it or be injured by it.

Warning and Safety instructions

- ▶ When using an electrical appliance, e.g. a hand-held mixer, near the steam oven, ensure that the connection cable doesn't get caught in the door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Warning and Safety instructions

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.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ 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.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.

Accessories

- ▶ Use only genuine original Miele spare parts. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Miele cannot accept liability.

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

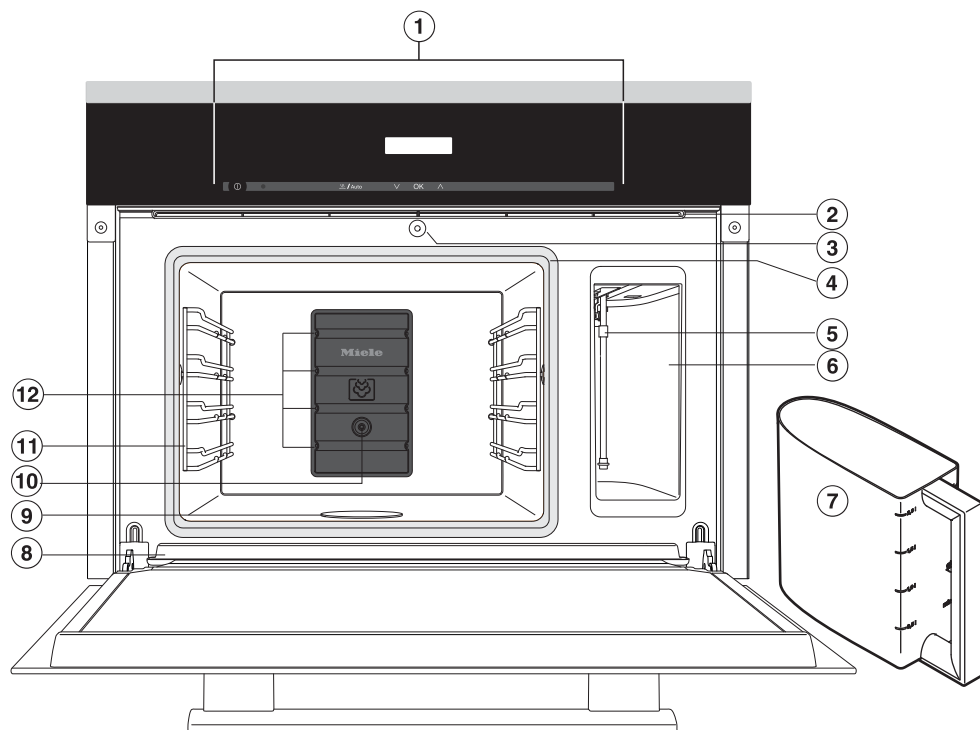
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible by law for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Overview

Steam oven front view

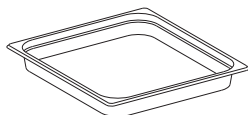


- | | |
|--|-------------------------|
| ① Control panel | ⑦ Water container |
| ② Ventilation outlet | ⑧ Drip channel |
| ③ Automatic door release for steam reduction | ⑨ Floor heating element |
| ④ Door seal | ⑩ Temperature sensor |
| ⑤ Suction tube | ⑪ Shelf runners |
| ⑥ Compartment for water container | ⑫ Steam inlet |

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").

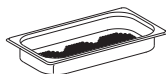
DGG 21



1 condensate tray for catching excess moisture; can also be used as a cooking container.

325 x 430 x 40 mm (W x D x H)

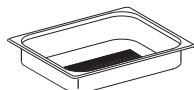
DGGL 1



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)

DGGL 8



1 perforated cooking container
Gross capacity 2.0 litres / Useable capacity 1.7 litres

325 x 265 x 40 mm (W x D x H)

Rack

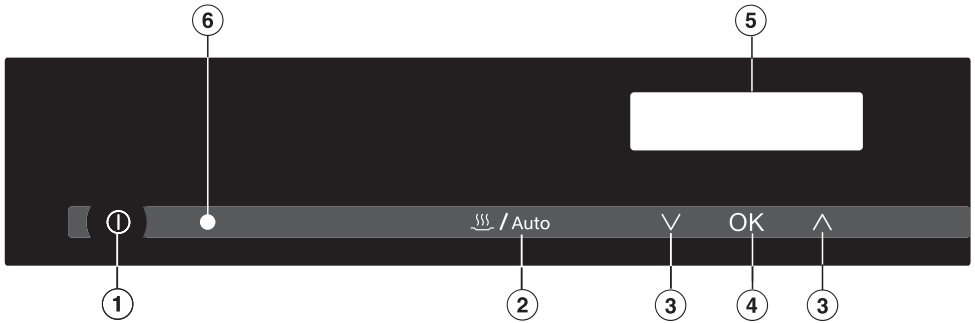


1 rack for placing your own cooking containers on

Descaling tablets

For descaling the appliance

Controls






- ① Recessed On/Off button ①
For switching the appliance on and off and accessing the descaling process
- ② S / Auto sensor
For alternating between steam cooking and Automatic programmes
- ③ V / ^ sensors
For setting the temperature and duration and scrolling through the programme settings
For accessing Programming mode: V + ① (see "Settings")
- ④ OK sensor
For confirming an entry
- ⑤ Display
- ⑥ Optical interface
(for service technician use only)

Sensors

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off (see "Settings – Keypad tone").

Display

Display	Meaning
	Steam cooking
	Insufficient water or water container not present
Auto <i>R</i> + Number(s)	Automatic programme
Numbers + °C	Temperature
Numbers + h	Duration
 + number(s)	The appliance needs to be descaled

Description of the functions

Water container

The maximum water level is 2.0 litres, the minimum 0.5 litre. These levels are indicated on the container on the handle side. Do not exceed the maximum level.

The amount of water used will depend on the type of food and the duration of cooking. Water will sometimes need to be replenished during the cooking process. Water consumption is increased if the door is opened during cooking.

Fill the water container to the maximum level before each use.

At the end of the cooking programme hot residual water in the steam generator is pumped back into the water container. The water container must be emptied after each use.

Condensate tray

When using perforated containers, place the condensate tray on the lowest shelf level to collect any drops of liquid and allow them to be removed easily.

You can also use the condensate tray as a cooking container if necessary.

Temperature

The steam oven has a temperature range of 40 °C to 100 °C. The appliance is set at 100 °C when it is switched on. You can alter the temperature in 5 °C steps.

Recommended temperature

Temperature	Use
100 °C	<ul style="list-style-type: none">– Cooking all types of food– Reheat– Menu cooking– Bottling– Extracting juice
85 °C	<ul style="list-style-type: none">– Cooking fish gently
60 °C	<ul style="list-style-type: none">– Defrosting
40 °C	<ul style="list-style-type: none">– Proving yeast dough– Making yoghurt

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

You will hear a pumping sound when the appliance is switched on, during use and after switching it off. This is the sound of water being pumped through the system and is quite normal.

When the steam oven is in use, you will hear a fan noise.

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.

Steam reduction

If a cooking temperature above approx. 80 °C has been set, the appliance door will automatically open a fraction just before the end of a cooking programme to release some of the steam from the cabinet. The door will then close again automatically.

Steam reduction can be switched off if you wish (see "Settings"). If switched off, there will be a lot of steam emitted from the cabinet when the door is opened.

Using for the first time

- 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).

The appliance has undergone a function test in the factory. Residual water from this testing may have trickled back into the cabinet during transportation.

Cleaning for the first time

Water container

- Take the water container out of the appliance and rinse it by hand.

Accessories / Oven compartment

- Remove all accessories from the oven compartment.
- Wash the accessories in a mild solution of washing-up liquid and hot water 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 and then dry thoroughly with a soft cloth.

Setting the water hardness level


The water hardness level of the steam oven is set to **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 the hardness of your local water supply and adjust the water hardness as necessary (see "Settings").

Setting the correct boiling point for water

Before cooking with the steam oven for the first time, it must be set to the correct boiling point for water in your area. This is determined by the altitude at which you live. This procedure also flushes out the water pipework.

This procedure **must** be carried out to ensure efficient functioning of your appliance.

- Run the Steam cooking  programme at 100 °C for 15 minutes. Proceed as described in "Operation".

Setting the correct boiling point for water following a house move

If you move house, the appliance will need to be reset for the new altitude if this differs from the old one by 300 m or more. To do this, descale the appliance (see "Cleaning and care - Descaling").

Operation

Operating principles

Only use cold mains tap water (below 20 °C). Never use distilled or mineral water or other liquids.

- Fill the water container and push it into the appliance until it connects.
- Insert the condensate tray on the lowest shelf level if necessary.
- Place the food in the oven.
- Switch the steam oven on using ①.



☞ 100 °C will appear in the display.
100 will flash.

- If you want to cook with 100 °C, confirm the setting with OK.
- If you wish you can set a lower temperature by touching the ∨ sensor. Then confirm with OK.



☞ 0:00 h will appear in the display.
The 0 for the hours will flash.

- If you want to set a cooking duration of
 - less than 1 hour, confirm with OK,
 - more than 1 hour, set the hours you want by touching the ∧ sensor (from 0 upwards) or ∨ (from 9 downwards) and confirm with OK.
- Set the minutes you want by touching the ∧ sensor (from 00 upwards) or ∨ (from 59 downwards).
- Confirm with OK.

The cooking process begins. The steam generator and fan switch on.

If you do not complete these steps within 15 minutes, the appliance will switch itself off.

If you are cooking at a temperature above approx. 80 °C, shortly before the end of the cooking time the door will automatically open a little to allow some of the steam to escape.

At the end of the cooking duration

- 0:00 h appears in the display,
- the fan remains switched on,
- an audible tone sounds.



Danger of burning!

You could burn yourself on the oven interior walls, spilled food and accessories.

Use oven gloves when removing hot food from the oven.


- Open the door and remove the food.
- Switch the steam oven off using ①.

A new cooking process can only be started if the automatic door release is retracted into its original position. Do not push it in manually as this could damage it.

After use

- Remove the condensate tray and empty it.
- Remove the water container and empty it.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

Insufficient water

Insufficient water is indicated by the flashing  symbol and an audible tone.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.

Operation will continue.

Operation

Changing settings during a cooking process

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

Changing the temperature

- Briefly touch OK once.

The display will change to the temperature setting and the temperature will flash.

- Set the temperature as described earlier.

Changing the cooking duration

- Briefly touch OK twice.

The display will change to setting the cooking duration and the number for the hours will flash.

- Set the cooking duration as described earlier.

Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off and the cooking duration remaining stored in memory.



Danger of burning!

Steam can escape when the door is opened.

Step back and wait until the steam has dissipated.



Danger of burning!

You could burn yourself on the oven interior walls, spilled food and hot steam.

Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

Operation will resume when the door is closed.

When the door is closed, the pressure has to equalise, which can cause a whistling sound.

The oven will heat up again and the display will show the temperature of the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.





The cooking process will be ended early if the door is opened in the last minute of cooking time.

Your steam oven is equipped with 20 Automatic programmes for cooking vegetables. The temperature and duration are preset, so you only have to prepare the vegetables as required (see the chart).

The oven interior needs to be at room temperature before starting an Automatic programme.

For hints and tips on cooking vegetables by steam see "Steam cooking - vegetables".

Using Automatic programmes

- Put the prepared vegetables into a perforated cooking container.
- Insert the condensate tray in the lowest shelf level.
- Place the perforated tray of vegetables on any shelf level.
- Fill the water container and push it back in so that it connects.
- Switch the steam oven on.
- Touch the /Auto sensor.
- Use the ∨ or ∧ sensor to select the programme you want, e.g. A12.
- Confirm with OK.
- Use the ∨ or ∧ sensor to select how well cooked you want the food to be:
 - al dente 
 - medium 
 - soft 
- Confirm with OK.

Automatic programmes

Programme chart

Programme no.	Vegetable	
A1	Cauliflower	Florets, medium
A2	Beans (green, yellow)	Whole
A3	Broccoli	Florets, medium
A4	Chinese cabbage	Cut into strips
A5	Peas	—
A6	Fennel	Cut into strips
A7	Kohlrabi	Batons
A8	Pumpkin	Diced
A9	Corn	Cobs
A10	Carrots	Diced / Batons / Sliced
A11	Capsicum	Cut into strips
A12	New potatoes	Firm, medium
A13	Leeks	Sliced into rings
A14	Romanesco	Florets, medium
A15	Brussels sprouts	—
A16	Boiled potatoes	Firm, quartered
A17	Green asparagus	Medium
A18	White asparagus	Medium
A19	Spinach	—
A20	Sugar snap peas	—

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 100 °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 containers on the rack and not on the oven floor.
- Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Condensate tray

When using perforated containers, place the condensate tray on the lowest shelf level to collect any drops of liquid and allow them to be removed easily.

You can also use the condensate tray as a cooking container if necessary.

General notes

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.

When cooking with more than one deep cooking container at the same time, offset them to allow steam to circulate properly. If possible, leave a shelf level between the containers.

Always insert cooking containers and the rack between the rails of the shelf runners so that they cannot tip.

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.

Temperature

A maximum temperature of 100 °C is reached when steam cooking is taking place. Most types of food will cook at this temperature. Some more delicate types of food, such as soft fruit, must be cooked at lower temperatures as otherwise they will burst. More information is given in the relevant section.

Combination with a food warming drawer

When a warming drawer which is installed below the steam oven is in use, the oven cavity in the steam oven can reach up to 40 °C. If, in this case, you set a temperature of 40 °C, no steam will be produced because the oven cavity is too warm.

Duration

In general, the cooking durations for cooking with steam 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.

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 compartment and cooked some more.

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.

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, the cooking duration when cooking vegetables with steam will depend on the size and how well done you want them. Example:

firm potatoes, cut into quarters

= approx. 15 minutes

firm potatoes, cut in half

= approx. 20 minutes

Settings


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 oven compartment and cooked some more.

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

Steam cooking

Vegetables	🕒 [min.]
Pumpkin, diced	4–8
Corn on the cob	10–15
Silverbeet, chopped	2–3
Capsicum, diced/cut into strips	2
New potatoes, firm	20–25
Mushrooms	2
Leek, chopped	2–4
Leek, stalks halved lengthways	4–6
Romanesco, whole	22–25
Romanesco, florets	5–7
Brussels sprouts	10–12
Beetroot, whole	50–60
Red cabbage, chopped	15–20
Black salsify, whole	9–10
Celeriac, cut into batons	6–7
Green asparagus	2–4
White asparagus, whole	5–10
Carrots, chopped	6
Spinach	1–2
Spring cabbage, chopped	10–11
Celery sticks, chopped	2–5
Turnips, chopped	6–7
White cabbage, chopped	12
Savoy cabbage, chopped	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 applications - Defrosting").

Preparation

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

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.

Settings


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 oven compartment and cooked some more.

Meat	 [min.]
Beef shin, covered with water	110–120
Pork knuckle	135–140
Chicken breast fillet	8–10
Knuckle	105–115
Beef soup bones, covered with water	110–120
Veal for stewing	3–4
Gammon steaks	6–8
Lamb ragout	12–16
Poularde	60–70
Turkey roulade	12–15
Turkey escalope	4–6
Rib of beef, covered with water	130–140
Beef stew	105–115
Boiling chicken, covered with water	80–90
Silverside	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 cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Rice : Liquid	 [min.]
Basmati rice	1 : 1.5	15
Parboiled rice	1 : 1.5	23–25
Arborio rice	1 : 2.5	30
Milk rice		
Risotto rice		
Brown rice	1 : 1.5	26–29
Wild rice	1 : 1.5	26–29

 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 cooking 

Temperature: 100 °C

Duration: see chart

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

Temperature: 100 °C

Duration: see chart

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

Temperature: 100 °C

Duration: see chart

Soaked	
	 [min.]
Beans	
Kidney beans	55–65
Azuki beans	20–25
Black beans	55–60
Borlotti beans	55–65
Haricot beans	34–36
Peas	
Yellow split peas	40–50
Green peas, shelled	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	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 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	6–8
Rhubarb, cut into pieces	1–2
Gooseberries	2–3

 Duration

Menu cooking

Before cooking meals with the Menu cooking function, switch off steam reduction (see "Settings - Steam reduction").

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 a solid container 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

- Place the rice in the oven compartment 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.

Duration

The number of plates or containers has no bearing on the duration.

The durations listed in the chart relate to an average portion per plate/container. Increase the duration for larger quantities.

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.
- Then place the plate on the rack in the oven.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min.]
Side dishes (pasta, rice, etc.)	8–10
Casserole	8–10
Fish fillet	6–8
Meat	8–10
Poultry	8–10
Vegetables	8–10
Soup	8–10
Plated meals	8–10

 Duration

Special applications

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 a solid container 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

Steam cooking 

Temperature: see chart

Defrosting 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 / Casserole / 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 / biscuits	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

Bottling

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.

Special applications

Procedure



- Place the rack on the lowest shelf level.
- Place the jars on the rack (all the same size). Ensure that they do not touch one another.

Settings

Steam cooking 

Temperature: see chart

Bottling duration: see chart

Food	 [°C]	 [min.*]
Berries		
Red / Black 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
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Beetroot	100	60
Meat		

Special applications

Food	🌡️ [°C]	🕒 [min.*]
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.

Special applications

Extracting juice

This appliance is ideal for extracting juice from soft, firm and hard fruit.

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 or the condensate tray underneath to catch the juice.

Settings

Steam cooking 

Temperature: 100 °C

Duration: 40–70 minutes

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 sealed jars in a perforated 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 SSS
Temperature: 40 °C
Duration: 5:00 hours

Proving yeast dough

Procedure

- Prepare the dough according to the recipe.
- Place the covered bowl in a perforated cooking container or on the rack.

Settings


Steam cooking SSS
Temperature: 40 °C
Duration: as per recipe instructions

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 rack.

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.

Settings

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 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 cooking SS

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 on the rack or 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 rack or the cooking container on the lowest shelf level.

Settings

Steam cooking SS

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 SSS
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 SSS
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 cooking SSS
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.

Changing and saving settings

The appliance is **switched off**.

- Touch and hold the ∨ sensor.
- Whilst pressing the ∨ sensor, touch the ⓘ sensor once briefly.

P1 will appear in the display.

- Touch the ∧ or ∨ sensor repeatedly until the programme you want appears highlighted in the display.
- Confirm with OK.
- Touch the ∧ or ∨ sensor repeatedly until the status you want appears highlighted in the display.
- Confirm with OK.

The selected status will be saved.

- After you have altered the setting(s) required, switch the appliance off.

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

Programme		Status	Possible settings
P1	Water hardness	S1	Soft (< 1.5 mmol/l, < 8.4 °dH)
		S2	Medium (1.5 - 2.5 mmol/l, 8.4–14 °dH)
		S3	Hard (> 2.5 mmol/l, > 14 °dH)
P2	Buzzer volume	S1	Very quiet
		S2	Quiet
		S3	Loud
		S4	Very loud
P3	Keypad tone	S0	Off
		S1	On
P4	Steam reduction	S0	Off
		S1	On
P5	Temperature units	S1	°C
		S2	°F
P6	Demo mode	S0	Off, the steam oven heats up
		S1	On, the steam oven does not heat up

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.

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 cooktops,
- 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.

Appliance front

Soiling that is left too long might become impossible to remove and could cause external surfaces to alter or discolour.

Remove any soiling from the front of the steam oven immediately.

- 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, such as the Original Miele all purpose microfibre cloth, without any cleaning product.
- Dry the front of the appliance after cleaning with a soft cloth.

Cleaning and care

Oven compartment

After prolonged use, the **floor heater** can become discoloured by drops of liquid.

- Please remove
 - condensate using a sponge or absorbent cloth,
 - light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Then dry the oven interior and the inside of the door with a cloth.

The **door seal** is designed to last the lifetime of the appliance. Should it for any reason need replacing, please contact Miele (see the end of these operating instructions).

Automatic door release

Ensure that the door opener does not become soiled with food residues.

- Wipe away soiling **immediately** with a clean sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.

Water container

- Remove and empty the water container after each use.
- Rinse the water container by hand and then dry it to prevent limescale building up.

Accessories

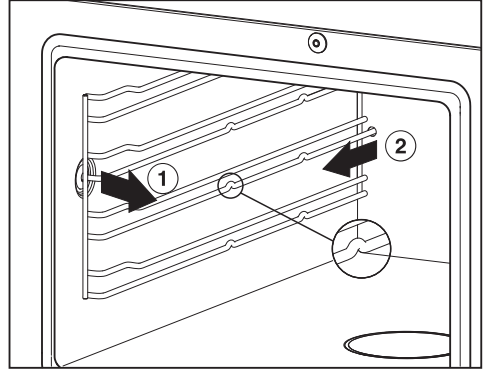
All accessories are dishwasher-safe.

Condensate tray, rack and cooking containers

- Wash and dry the condensate tray, rack and cooking containers after each use.
- Any bluish discolouration on the cooking containers can be removed with vinegar. Rinse afterwards with clean water.

Shelf runners

The shelf runners are suitable for cleaning in a dishwasher.



- Pull the shelf runners out first from the side ①, then from the back ② of the steam oven.
- The shelf runners can be cleaned in the dishwasher or by hand with a solution of warm water and a little washing-up liquid applied with a clean sponge.
- Push the shelf runners firmly back in after cleaning. When putting them back in, make sure they are correctly inserted (see illustration).

If the shelf runners are not correctly inserted, there is no anti-tip protection. The temperature sensor could also be damaged when cooking containers are placed in the steam oven.


Cleaning and care

Descaling

We recommend using Miele descaling tablets for descaling the appliance (see "Optional accessories"). These have been specially developed for Miele appliances to optimise the descaling process. Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides, for example, could damage the steam oven. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

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 appliance needs to be descaled after a certain number of operating hours. When it needs descaling, the  symbol and a number will appear in the display when the appliance is switched on. The number indicates the number of times that the appliance can be used before it has to be descaled.






The appliance will lock after the last remaining cooking process.

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


During the descaling process the water container must be emptied, rinsed out and refilled with fresh water.




- Touch the On/Off sensor  until the flashing  symbol and 0:38 h appear in the display.
- Fill the water container with cold tap water up to the  level marker and drop 2 Miele descaling tablets in it.
- Push the water container into the appliance until it connects.
- Confirm with OK.


The descaling process will now begin.

It is only possible to cancel the descaling process during the first 6 minutes. Do not switch the appliance off during the descaling process. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

An audible tone will sound and the  symbol will appear in the display approx. 15 minutes before the end of the descaling process.

- Remove the water container and empty it.
- Rinse the water container thoroughly.
- Fill the water container with 1 litre of fresh tap water and push it into the appliance so that it connects.
- Confirm with OK.

The  symbol will go out. Descaling will continue.

An audible tone will sound again and the  will appear in the display approx. 11 minutes before the end of the descaling process.

- Remove the water container and empty it.
- Rinse the water container thoroughly.
- Fill the water container with 1 litre of fresh tap water and push it into the appliance so that it connects.
- Confirm with OK.

An audible tone will sound when the descaling process has been completed.

After descaling

- Switch the steam oven off.
- Remove, empty and dry the water container.
- Let the oven cavity cool down.
- Then dry the oven compartment.
- Leave the appliance door open until the oven interior is completely dry.

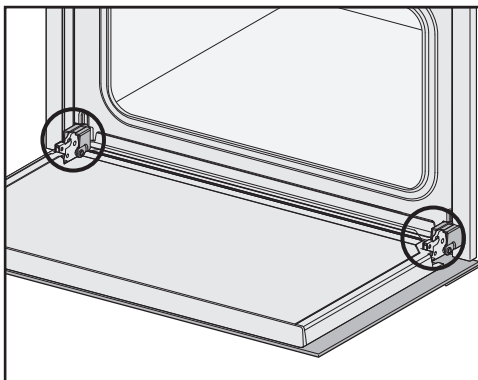
Cleaning and care

Door

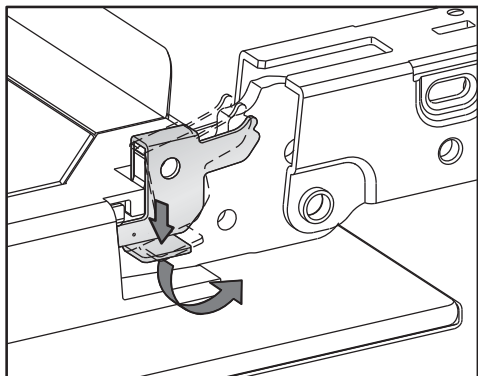
Removing the door

- Prepare a suitable underlay for the door, such as a soft cloth.

Before removing the door, the locking clamps on both hinges have to be released.



- Open the door fully.



- Release the locking clamps on the hinges by pushing them down. Turn them as far as they will go in an angled position.

 Danger of injury from the hinge guides for the door.

The hinge guides can flip back against the steam oven.

Never attempt to pull the door off the hinge guides from a horizontal position.

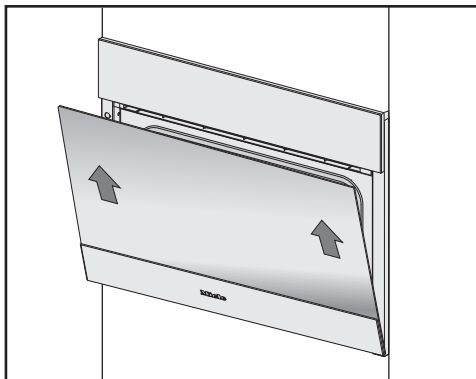
- Raise the door up till it rests open.

Risk of damage to the door.

The door handle may break off and the glass may be damaged.

The door should be gripped firmly at the sides and not at the handle when being removed.

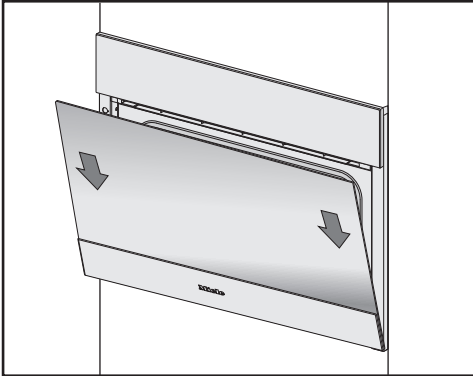
Make sure that you lift the door off evenly on both sides.



- Hold the door on either side and pull diagonally upwards from the hinge guides.
- Place the door on the previously prepared surface.

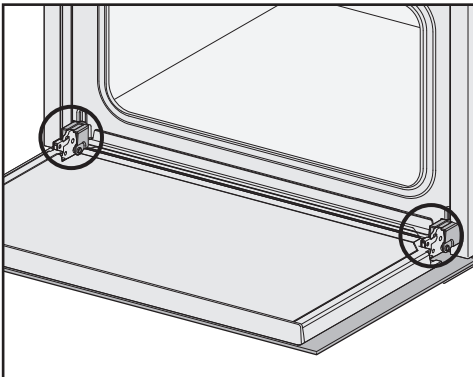
Refitting the door

Risk of damage to the door.
Make sure that the door goes back on straight.

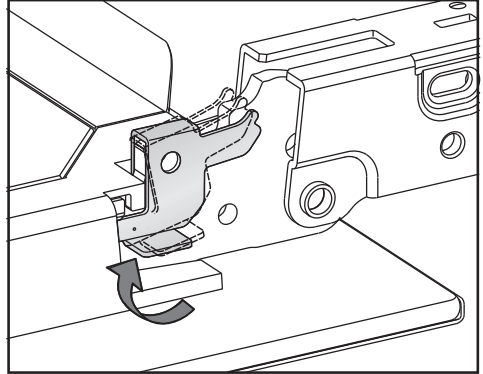


- Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Risk of damage to the door.
If the locking clamps are not locked,
the door could work loose resulting
in damage.
Ensure that the locking clamps are
locked after refitting the door.



- Open the door fully.




- Turn both locking clamps up as far as they will go into a horizontal position.

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.
The oven does not heat up.	Demo mode has been activated. <i>NE5_</i> appears in the display. The steam oven can be operated but does not heat up. ■ Deactivate Demo mode (see "Settings – P 5").
	The oven cavity has been warmed up by a warming drawer in operation underneath it. ■ Open the door and let the oven cool down.
The fan can still be heard after the appliance has been switched off.	The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.

Problem solving guide

Problem	Possible cause and remedy
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.
After moving house the appliance no longer switches from the heating-up phase to the cooking phase.	Altitude affects the boiling point of water. If you move house, the appliance will need to be reset for the new altitude if this differs from the old one by more than 300 m. ■ To adjust the boiling temperature, you need to descale the appliance (see "Cleaning and care - Descaling").
During operation an unusually large amount of steam escapes or steam escapes from parts of the steam oven where it does not usually.	The door is not properly closed. ■ Close the door.
	The door seal is not correctly fitted. ■ If necessary, press it in all the way round the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracked. ■ Call Miele.
A whistling sound is heard when the appliance is switched on again.	When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.
The  symbol appears in the display and an audible tone may sound.	The water container has not been pushed into the appliance properly. ■ Remove the water container and push it back in so that it connects.
	There is not enough water in the water container. The water level must be between the two marks. ■ Fill the water container
The  symbol and a number between 1 and 10 appear in the display. 0:38 h and  are flashing.	The appliance needs to be descaled. ■ Proceed as described in "Cleaning and care - Descaling".

Problem solving guide

Problem	Possible cause and remedy
<i>F44</i>	Communication fault ■ Switch the steam oven off and then back on again after a few minutes. ■ If the same message appears again, call Miele.
<i>F</i> and other fault codes	Technical fault. ■ Switch the appliance off and call Miele.

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

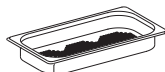
These products can be ordered from the Miele online shop.

They can also be ordered directly 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



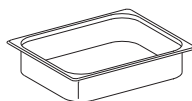
Perforated cooking container
Gross capacity 1.5 litres / Useable capacity 0.9 litre
325 x 175 x 40 mm (W x D x H)

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)

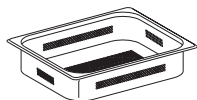
DGG 3



Solid cooking container
Gross capacity 4.0 litres / Useable capacity 3.1 litres
325 x 265 x 65 mm (WxDxH)

Optional accessories

DGGL 4



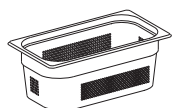
Perforated cooking container
Gross capacity 4.0 litres / Useable capacity 3.1 litres
325 x 265 x 65 mm (WxDxH)

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



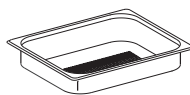
Perforated cooking container
Gross capacity 4.0 litres / Useable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGG 7



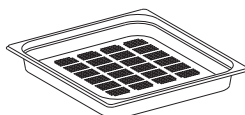
Solid cooking container
Gross capacity 4.0 litres / Useable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGGL 8



Perforated cooking container
Gross capacity 2.0 litres / Useable capacity 1.7 litres
325 x 265 x 40 mm (W x D x H)

DGGL 13



Perforated cooking container
Gross capacity 3.3 litres / Useable capacity 2.0 litres
325 x 350 x 40 mm (W x D x H)

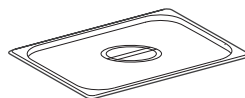
Lid for cooking containers

DGD 1/3



Lid for 325 x 175 mm cooking containers

DGD 1/2



Lid for 325 x 265 mm cooking containers

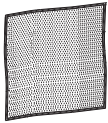
Cleaning and care products

Descaling tablets (Qty 6)



For descaling the appliance

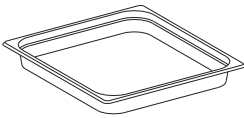
Original Miele all purpose microfibre cloth



Removes finger marks and light soiling.

Other accessories

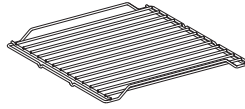
DGG 21



Condensate tray for catching excess moisture, can also be used as a cooking container.

325 x 430 x 40 mm (W x D x H)

Rack



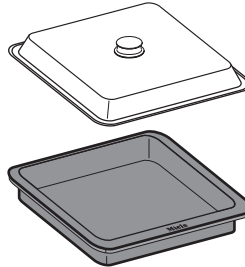
For placing your own cooking containers on.

Multi-purpose casserole dish

Die-cast aluminium casserole dish with non-stick surface and stainless steel lid. Also suitable for use on an extended zone of induction cooktops and in all Miele ovens.


Not suitable for use on gas cooktops.

KMB 5000-S



Maximum capacity approx. 2.5 kg
325 x 260 x 60 mm (W x D x H)

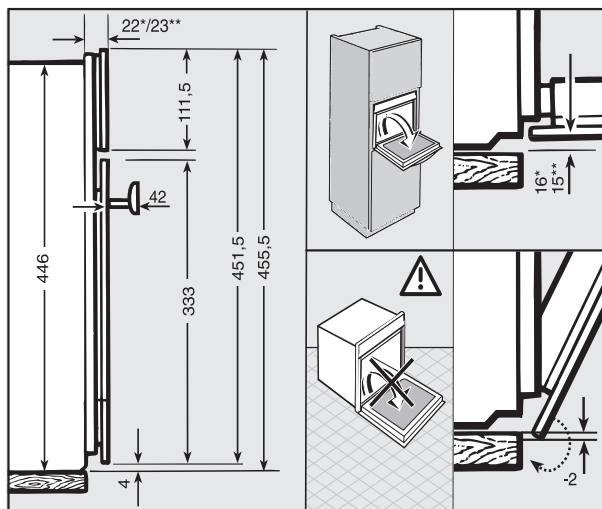
Safety instructions for installation

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

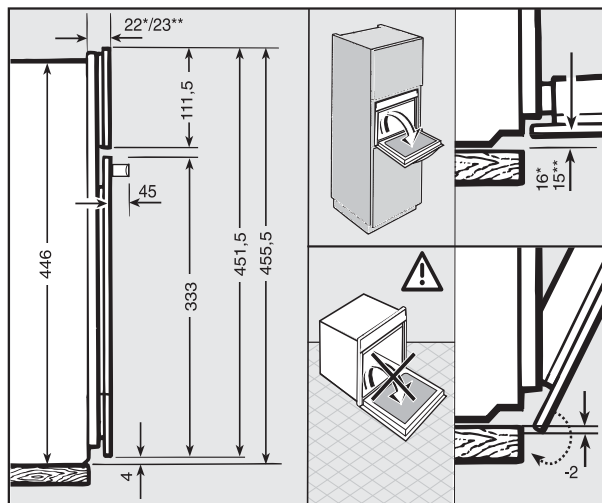
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).
- ▶ The socket and on-off switch should be easily accessible after the appliance has been installed.
- ▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

All dimensions in this instruction booklet are given in mm.

PureLine front

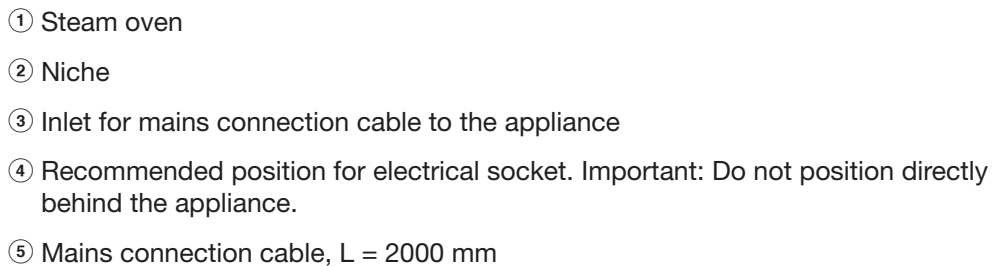


ContourLine front



* Glass front / ** Metal front

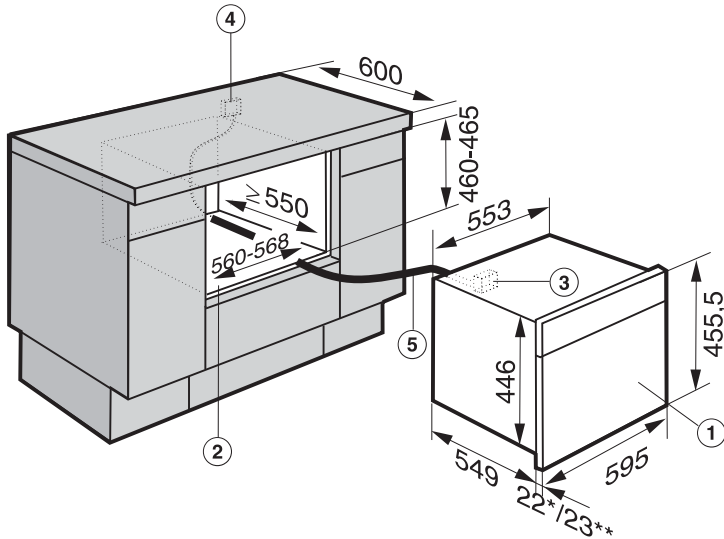
Installation in a tall unit



82

Installation in a base unit

When building the appliance into a base unit underneath a cooktop, please also observe the installation instructions for the cooktop as well as the building-in depth required for the cooktop (see installation instruction manual for the cooktop).

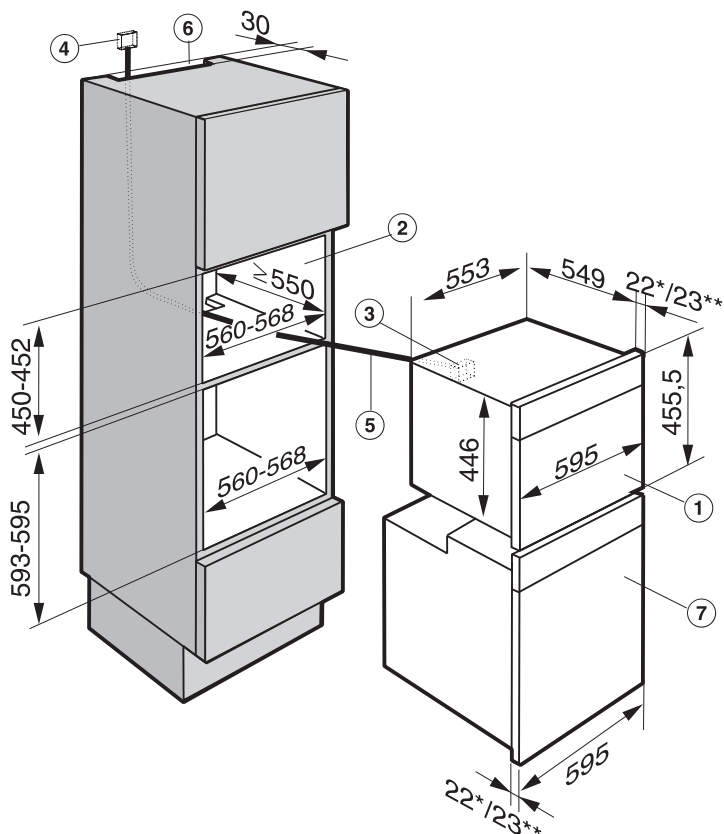


- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance.
- ⑤ Mains connection cable, L = 2000 mm

* Glass front / ** Metal front

Building-in dimensions

Installation in a tall unit in combination with an oven



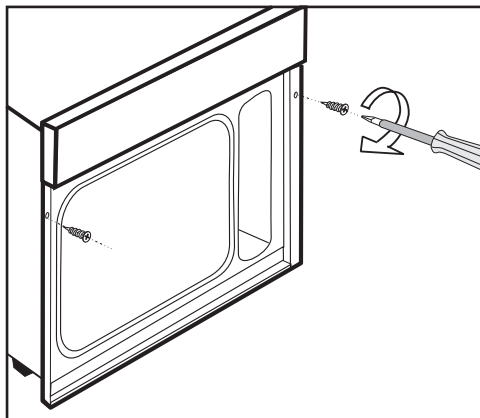
- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance.
- ⑤ Mains connection cable, L = 2000 mm
- ⑥ Cut-out for ventilation (only necessary when installing above a pyrolytic oven)
- ⑦ Oven

* Glass front / ** Metal front

Installing the steam oven

A malfunction can occur if the appliance is not correctly aligned. For correct functioning of the steam generator, please make sure that the appliance is horizontally level. The maximum deviation tolerated is 2°.

- Push the appliance into position in the niche and align it. Make sure that the mains connection cable does not get trapped or damaged when doing so.



- Secure the appliance left and right using the wood screws supplied (3.5 mm x 25 mm) to the sides of the unit.
- Connect the appliance to the mains electricity supply.
- Check the appliance for correct function in accordance with the operating instructions.

Electrical connection

Connection must be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.



Danger of injury!

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be 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).

If the plug has been removed or the connection cable is not supplied with a plug, the steam oven must be connected to the mains supply by a suitably qualified electrician.

If the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

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.

Residual current device

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

Replacing the mains connection cable

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, in order to avoid a hazard.

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.

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