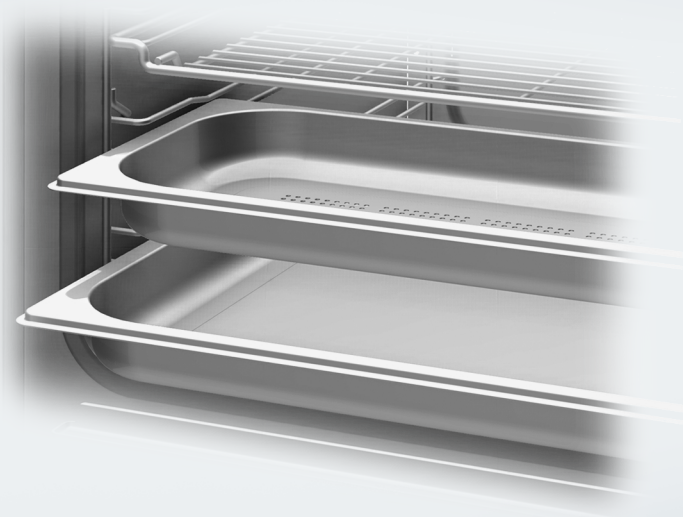


Operating and installation instructions


Steam combination 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

The steam combination oven is referred to in the following instructions as a steam oven.

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

- ▶ Activate the system lock to ensure that children cannot switch on the steam oven inadvertently.
- ▶ 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 door glass, the control panel and the ventilation outlet above the oven door all get hot. Make sure that children do not touch the steam oven or attempt to open the door when it 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 10 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 mains connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele, by a Miele approved service technician or suitably qualified electrician in order to avoid a hazard. 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.
- ▶ 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.
- ▶ Warning: If the lamp needs to be replaced, ensure it is replaced by a Miele approved service technician and that the appliance is switched off beforehand to avoid the possibility of an electric shock.



Warning and Safety instructions

► 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 heating elements, the walls of the steam oven, shelf runners, trays, steam and hot food itself.
Use oven gloves when placing food in the steam oven, turning or removing it and when adjusting shelves etc. in a hot oven.
When putting cooking containers into the steam oven or taking them out, take care not to spill the contents.
- ▶ 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 containers which are not heat-resistant will melt, and may ignite, at high temperatures and can damage the steam oven. Use only heat-resistant plastic containers. Please follow the container manufacturer's instructions. If you want to use plastic containers in your steam oven, make sure they can resist temperatures (up to 100°C) and steam. Other plastic containers may melt, distort or break.
- ▶ 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.
- ▶ Do not leave the appliance door open unnecessarily as someone may trip over it or be injured by it.
- ▶ The door can support a maximum load of 10 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.

Warning and Safety instructions

- ▶ Oil and fat can ignite if overheated. Never leave the steam oven unattended when cooking with oil and fat.
If it does ignite, do not put the flames out with water. Switch the steam oven off immediately and then suffocate the flames by keeping the oven door closed.
- ▶ Due to the high temperatures radiated, objects left near the steam oven when it is in use could catch fire.
Do not use the steam oven to heat up the room.
- ▶ Make sure that you keep to the recommended grilling times when using grilling functions.
Excessively long grilling times can lead to food drying out and burning or could even cause the food to catch fire.
- ▶ Some foods dry out very quickly and can be ignited by high grilling temperatures.
Do not use grilling functions for crisping rolls or bread or to dry flowers or herbs. Instead use Fan Plus  or Conventional Heat .
- ▶ To avoid fuelling any flames, do not open the oven door if smoke occurs in the oven interior. Cancel the cooking process by switching the appliance off, then switch off at the socket and remove the plug. Do not open the appliance door until the smoke has dispersed.
- ▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise and even to ignite on the hot heating elements.
- ▶ Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.
- ▶ Never use the steam oven without a floor filter as large food residues may block the water outlet and the pump.
- ▶ To prevent the risk of damage, do not leave the food probe in the steam oven when it is not being used.

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.
- ▶ Do not operate the appliance without the lamp cover. Steam could attack the electrical components and cause a short circuit. Steam could also damage the electrical components.

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.
- ▶ Only use the Miele food probe supplied with this oven. If it is faulty, it must only be replaced with a suitable original Miele food probe.
- ▶ The plastic on the food probe can melt at very high temperatures. Do not use the food probe when grilling (Exception: Fan Grill ). If you are not using the food probe, do not store it in the oven.

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

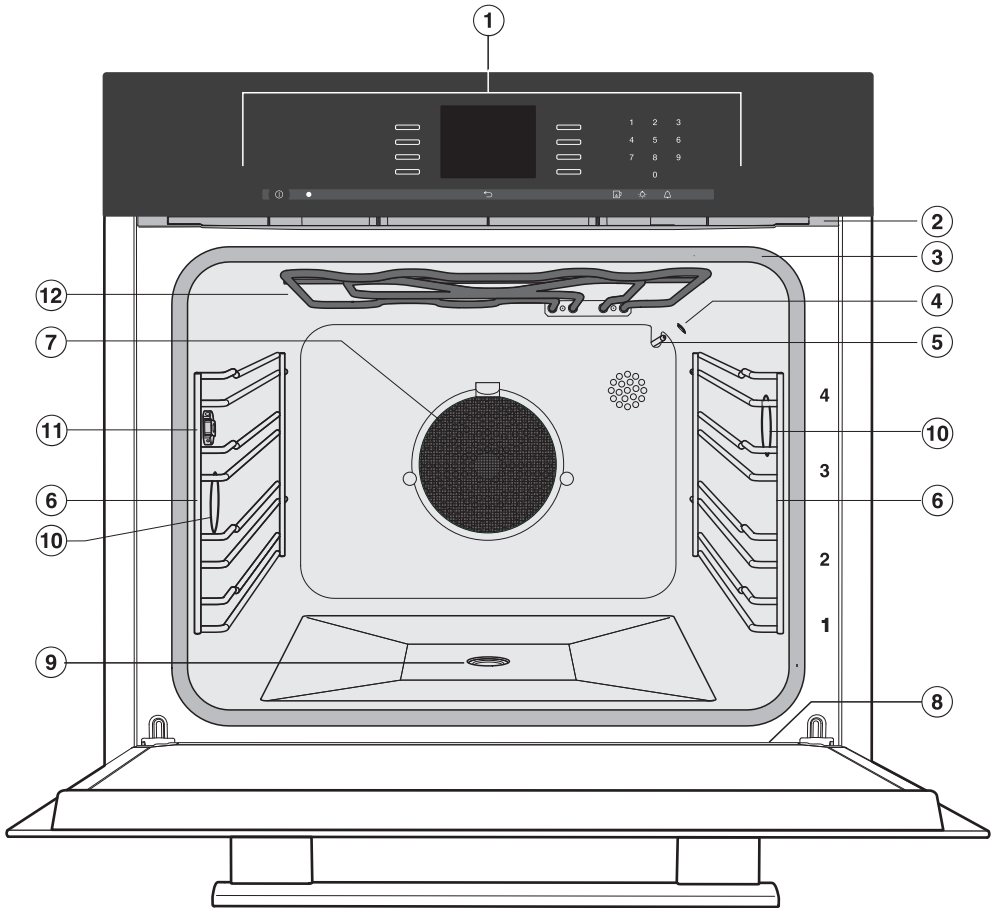
Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or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



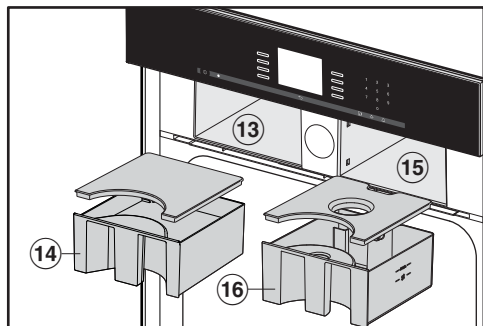
Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances. You are also responsible for deleting any personal data that may be stored on the appliance prior to disposal. Please ensure that your old appliance poses no risk to children while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

Overview

Steam oven front view



- | | |
|-------------------------------------|--|
| ① Oven controls | ⑦ Grease filter |
| ② Ventilation outlet | ⑧ Drip channel |
| ③ Door seal | ⑨ Drain |
| ④ Moisture sensor | ⑩ Oven interior lighting |
| ⑤ Temperature sensor | ⑪ Connection socket for the food probe |
| ⑥ Shelf runners with 4 shelf levels | ⑫ Top heat/grill element |



⑬ Compartment for the condensate container

⑭ Condensate container

⑮ Compartment for water container

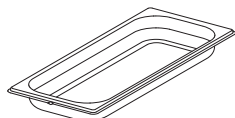
⑯ Water container

Overview

Accessories supplied

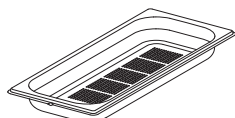
The accessories supplied with your appliance, as well as a range of optional ones, are available to order from Miele (see "Optional accessories").

DGG 20



1 solid cooking container
Gross capacity 2.4 litres / Useable capacity 1.8 litres
450 x 190 x 40 mm (W x D x H)

DGGL 20



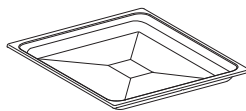
1 perforated cooking container
Gross capacity 2.4 litres / Useable capacity 1.8 litres
450 x 190 x 40 mm (W x D x H)

DGGL 12



1 perforated cooking container
Gross capacity 5.4 litres / Useable capacity 3.3 litres
450 x 390 x 40 mm (W x D x H)

Universal tray



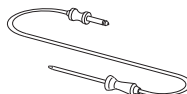
1 universal tray for baking, roasting and grilling

Combi rack



1 combi rack for baking, roasting and grilling

Food probe



1 food probe for precise temperature controlled cooking. The food probe monitors the inner temperature of the meat (core temperature).

DGClean



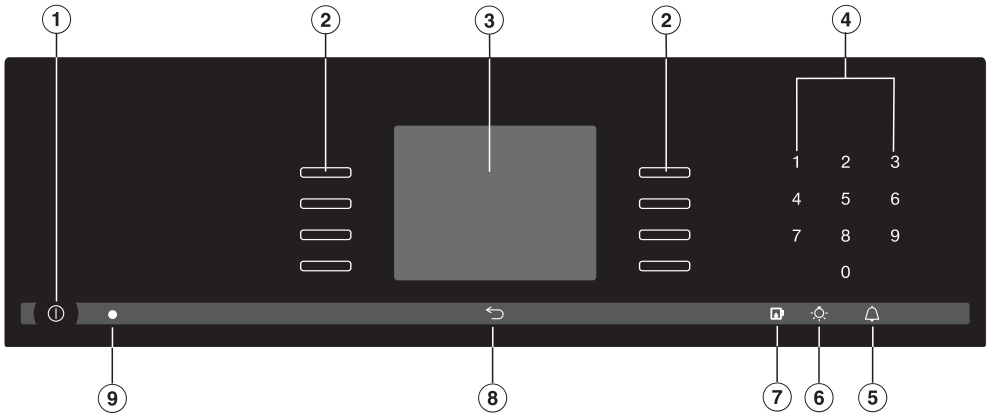
Special cleaning agent for heavy soiling of the oven compartment, especially after roasting.






Descaling tablets

For descaling the appliance

Steam combination oven cookbook - DGC 6000 XXL

A selection of the best recipes from the Miele test kitchen.











- ① Recessed On/Off button ①
For switching the appliance on and off
- ②  sensors
For selecting functions, menu options and settings
- ③ Display
Displays time of day and information for operation
- ④ Sensor controls 0–9
Numerical keypad to enter values
- ⑤  sensor
For setting the minute minder
- ⑥  sensor
For switching the oven interior lighting on and off
- ⑦  sensor
For opening and closing the control panel
- ⑧  sensor
To go back one step at a time
- ⑨ Optical interface
(for service technician use only)

Controls

Sensor controls

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



Sensor	Function	Notes
	For selecting options and scrolling through the list of options.	An option can be selected by touching the illuminated sensor  next to the option.
0–9	Numerical keypad for entering values	The numerical keypad can be used to enter the temperature or durations, for example.
	For setting the minute minder	<p>If a list of options appears in the display or if a cooking programme is running, you can enter a minute minder duration (e.g. when boiling eggs) at any point (see "Minute minder ").</p> <p>If the display is dark, the sensor will not react until the steam oven is switched on.</p>
	For switching the oven interior lighting on and off	<p>If a list of options is visible in the display or if a cooking process is running, touching  will switch the oven interior lighting on or off.</p> <p>If the display is dark, the sensor will not react until the steam oven is switched on.</p> <p>The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.</p>
	For opening and closing the control panel	
	To go back a step	

Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, Automatic programmes and settings. Information or a list of options is shown in the display depending on the function selected.

After switching the steam oven on with the On/Off sensor ①, the main menu will appear.










If a cooking process is running, selecting **Change** will call up a list of options which can be set or changed for the cooking process in progress.

- Touch the illuminated  sensor beside the option to select it.
- Then confirm the selection by touching the illuminated  sensor next to OK.


Controls

Symbols

The following symbols may appear in the display:

Symbol	Meaning
-	Allocates a sensor  to a menu option and indicates that the option can be selected.
	If more than four options are available, a bar will appear on the right-hand side of the display. Use the allocated sensors to scroll through the list.
.....	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
+ / -	These only appear when an entry is possible or necessary (e.g. entering the date / grill setting).
✓	A tick will appear beside the option which is currently selected. - will not be displayed in front of it and the corresponding sensor will not be illuminated.
	This symbol indicates that there is additional information and advice about using the oven. Select <i>OK</i> to access the information.
 /  / 	Water level indicator
	Process finished
	Minute minder
	Some settings, e.g. display brightness and buzzer volume, are selected using a bar chart.

Control panel

The water container and condensate container are located behind the control panel. The control panel can be opened and closed with the  sensor. It is fitted with an obstruction sensor. If it meets an obstruction while opening or closing, the process is cancelled. When opening and closing the control panel, do not touch the door handle.

Water container

The maximum water level is 1.4 litres, the minimum 1.0 litre. These levels are indicated on the container. 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.

Condensate container

Condensate that collects in the appliance from cooking is pumped into the condensate container. The container has a maximum capacity of 1.4 litres.

Grease filter

Fit the grease filter in the back wall for all roasting programmes. It should be removed when using steam programmes.

It must be removed when baking, as otherwise results can be uneven (Exception: Fit the grease filter in the back wall when baking open, deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping).

Food probe

The food probe measures the core temperature in the food, enabling the temperature during the cooking process to be monitored simply and accurately.

Temperature / Core temperature

Some functions have a default recommended temperature. This temperature can be altered within the given range for the programme or programme stage in use, or for every time that programme is used (see "Settings - Recommended temperatures").

The core temperature can also be changed within a given range for an individual cooking process or cooking stage.

Description of the functions

Moisture content

The Combi mode and Reheat functions use a combination of oven heat and moisture. You can alter the moisture level within a given range for an individual cooking programme or a cooking stage.

Depending on the moisture setting, either moisture or fresh air is injected into the oven compartment. If the moisture setting is 0%, the maximum supply of fresh air is fed into the oven compartment and no moisture is used. If the moisture setting is 100%, only moisture is injected into the oven compartment.

Some food gives off moisture during the cooking process. This moisture from the food also controls the amount of moisture needed. If the required amount of moisture is very low and the food already contains a lot of water, the steam generator may not be activated at all.

Duration

Depending on the function, you can set a cooking duration of between 1 minute and 6, 10 or 12 hours.

The duration of the Automatic, Maintenance and Menu cooking programmes is set at the factory and cannot be altered.

With the Steam cooking function and programmes that use steam alone, the cooking duration does not start to count down until the set temperature has been reached. It begins immediately with all other functions and programmes.

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 display will show the temperature in the cooking compartment as it rises and Heating-up phase in all programmes except for Automatic progs, Menu cooking and Maintenance.

When cooking with steam, 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. 7 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

With steam programmes the steam reduction function will switch on automatically at the end of a cooking programme which uses a certain temperature range. This reduces the amount of steam which escapes when the door is opened. Steam reduction will appear in the display in addition to Process finished.

You can switch off the steam reduction function (see "Settings - Steam reduction").


Oven interior lighting

For energy saving reasons, the oven interior lighting has been set at the factory to go out after the programme has begun.

If you want the lighting to remain on during cooking, the relevant factory default setting needs to be changed (see "Settings - Lighting").


If the door is left open at the end of a cooking programme, the oven lighting will switch off automatically after 5 minutes.

The oven lighting gives off heat. If you are operating the steam oven at a temperature below 50 °C, the oven compartment lighting switches off automatically.

If the  sensor on the control panel is touched, the oven compartment lighting will come on for 15 seconds.

Using for the first time

General settings

 The steam oven must not be operated until it has been correctly installed in its housing unit.


The steam oven will switch on automatically when it is connected to the electricity supply.

Welcome screen


A welcome greeting is displayed. You will then be asked to select some basic settings which are needed before the appliance can be used.

- Follow the instructions in the display.

Setting the language

- Scroll through the list until the language you want appears.
- Touch the illuminated  sensor next to the language you want to select.
- Confirm with OK.

Selecting the country

- Scroll through the list until the country you want appears.
- Touch the illuminated  sensor next to the country you want to select.
- Confirm with OK.

Setting the date

- Use + or – to set the year, month and day one after the other.
- Confirm each with OK.

Setting the time of day

- Use the numerical keypad to set the time of day in hours and minutes (e.g. 1-2-1-5 for 12:15).
- Confirm with OK.

The time of day can be displayed in the 12-hour format (see "Settings - Time of day - Clock format").

Time of day display

You will then be asked how you want the time of day to appear in the display when the steam oven is switched off (see "Settings - Time of day - Display"):

- On

The time is always visible in the display.

- Off

The display appears dark to save energy. Some functions are limited.

- Night dimming

The time only appears in the display between 5:00 and 23:00. It switches off at night to save energy.

- Select the option you want.

- Confirm with OK.

Some information about energy consumption will appear in the display.

- Confirm with OK.

Set up successfully completed will appear.

- Confirm with OK.

The steam oven is ready for use.

If you have selected the wrong language by mistake, proceed as described in "Settings - Language 🇬🇧".

- 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 / Condensate container



Danger!

Do not touch the door handle when opening the control panel. You could trap your fingers.

- Touch  to open the control panel.
- Remove the water container and condensate container. Push upwards slightly as you take them out of the appliance.
- Rinse the water container / condensate container by hand or in the dishwasher.

Using for the first time

Accessories / Oven compartment

- Remove all accessories from the steam oven.
- Wash them by hand using hot water and a little washing-up liquid or in the dishwasher.

Risk of damage to the surfaces of the universal tray and the combi rack.

The universal tray and combi rack are treated with PerfectClean enamel and must **only** be cleaned by hand. See "Cleaning and care - PerfectClean" for more information.

- Clean the universal tray and combi rack with a solution of warm water and a little washing-up liquid applied with a soft sponge.

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.

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 - Water hardness").

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.

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

- Remove the water container and fill it to the "max" marker.
- Push the water container into the appliance until it connects.
- You should then run the *Steam cooking* programme at 100 °C for 15 minutes. Proceed as described in "Operation: Steam cooking".

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 - Maintenance - Descaling").

Heating up the appliance

- To remove the grease from the ring heating element, heat the appliance up with nothing in it at 200 °C using the *Fan Plus* function for 30 minutes. Proceed as described in "Operation: Functions without steam".

There will be a slight smell the first time the heating element is heated up. The smell and any vapours will dissipate after a short time and do not indicate a faulty connection or appliance.

It is important to ensure that the kitchen is well ventilated during this operation.


Main and sub-menus

	Recommended temperature/ setting	Temperature range
Oven functions		
Fan Plus For baking on different shelf levels	160 °C	30–225 °C
Conventional Heat For baking traditional recipes and preparing soufflés	180 °C	30–225 °C
Combi mode For baking, roasting and grilling		
Fan Plus	170 °C	30–225 °C
Conventional Heat	180 °C	30–225 °C
Full Grill	Setting 3	Setting 1–3
Steam cooking For cooking all types of food, bottling, extracting juice with steam, special applications	100 °C	40–100 °C
Sous-vide (vacuum) cooking For cooking food in a vacuum bag	65 °C	45–90 °C
Intensive Bake For cooking dishes which require a moist topping and a crisp base such as pizza and quiche lorraine.	180 °C	50–225 °C
Bottom Heat Use this setting towards the end of baking, to brown the base of a cake, quiche or pizza.	190 °C	100–225 °C
Top Heat Use this setting towards the end of baking to brown the top of bakes, gratins etc.	190 °C	100–225 °C

Main and sub-menus

	Recommended temperature/ setting	Temperature range
Oven functions		
Full Grill For grilling and toasting bread, open sandwiches etc. and browning baked dishes.	Setting 3	Setting 1–3
Economy Grill For grilling thin cuts in small quantities and for browning small baked dishes.	Setting 3	Setting 1–3
Fan Grill For grilling thicker items, e.g. rolled meat, poultry pieces.	200 °C	50–225 °C
Cake Plus For creamed mixtures, choux pastry (e.g. eclairs) and frozen pretzels.	160 °C	30–225 °C
Gentle Bake For cooking sweet and succulent bakes and gratins	160 °C	30–225 °C
Automatic programmes		
The list of Automatic programmes available will appear in the display		
Special applications		
Menu cooking For cooking different types of food at the same time	–	–
Pizza	180 °C	180–225 °C
Defrost For gentle defrosting of frozen food	60 °C	50–60 °C
Reheat For gentle reheating of cooked food	130 °C	120–140 °C

Main and sub-menus

	Recommended temperature/ setting	Temperature range
Special applications		
Blanch	–	–
Bottling	90 °C	80–100 °C
Sterilise dishes	–	–
Drying	60 °C	60–70 °C
Prove yeast dough	–	–
Sabbath programme	180 °C	30–225 °C
User programmes		
You can create and save cooking processes		
Settings 		
Changing the factory default settings		
Maintenance		
Descale	–	–
Soak	–	–
Drying	–	–
Rinse	–	–

Operation: Steam cooking

Faulty operation due to blocked drain!

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

Basic operation

- Switch the steam oven on using ①.

The main menu appears in the display.

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 back in so that it connects.
- Place the food in the oven if pre-heating is not required.
- Select Oven functions.
- Select Steam cooking.

Set the temperature appears in the display.

- Change the recommended temperature if necessary.
- Confirm with OK.

The recommended temperature will be automatically accepted within a few seconds.

If required, select ↶ to go back to the temperature selection option.

Set the duration appears in the display.

- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.

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

- Set further settings as necessary (see "Further functions").

Operation: Steam cooking

At the end of the cooking duration

- Steam reduction (with temperatures over approx. 80 °C) and Process finished will appear in the display,
- the fan remains switched on,
- a buzzer or melody will sound (see "Settings - Acoustic information").

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via Change. Touch ↩ to go to the main menu.



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.

- Wait until Steam reduction goes out in the display before opening the door and removing the food.

After use

- Remove and empty the water container and condensate container. Push upwards slightly as you take them out of the appliance.
- Switch the steam oven off using ①.

Following a cooking programme with steam, Appliance rinsing will appear in the display after the steam oven has been switched off.

This process should be carried out every time to flush any remaining food deposits out of the system.

- Follow the instructions in the display.
- 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

If water needs replenishing during the programme, a buzzer will sound and a reminder to refill the container will appear in the display.

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

Operation will continue.

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.

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 (55 seconds standing time).

Operation: Steam cooking

Further functions

Setting further durations

You have placed the food in the oven, selected a temperature and a duration.

■ Select Change.

Further options will appear in the display which you can select or change for your programme:

- Finish at
- Start at
- Change function
(see "Changing settings during a cooking process - Changing a function")

You can set the programme to switch off or on and off automatically by setting Finish at or Start at.

- Finish at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change its colour and even deteriorate.

If the temperature in the oven compartment is too high, e.g. just after another programme, you will not be able to use this function. Finish at and Start at will not appear in the display if this is the case. Leave the oven door open until the appliance has cooled down.

A Finish at time cannot be entered if you are using the food probe. When using the food probe, the end of the cooking duration is determined by when the set core temperature is reached. Only Start at can be selected.

Operation: Steam cooking

Switching on and off automatically

To switch a cooking programme on and off automatically, you have a choice of how to enter the time parameters:

- Duration and Finish at
- Duration and Start at

Example: It is 11:45. The food takes 5 minutes to cook and should be ready at 12:30.

- Select Change.
- Select Duration and set 00:05.
- Confirm with OK.
- Select Finish at and set "12:30".
- Confirm with OK.

Start at is calculated automatically. The cooking duration entered is added to the heating-up time calculated by the steam oven.

Start at 12:18 appears in the display. The cooking process will start automatically at this time.

Sequence of an automatic cooking process

Up until the start time the function, the selected temperature, Start at and the start time will appear in the display.

After the start time you can see the temperature increasing in the display during the heating-up phase until the set temperature is reached. Once this temperature is reached a tone will sound.

After the heating-up phase, you can follow the time counting down in the display. The last minute counts down in seconds.

At the end of the programme the steam generator will switch off. A tone or melody will sound (see "Settings - Acoustic information").

Steam reduction (only with temperatures over approx. 80 °C) and Process finished will appear in the display.

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via Change. Touch ↩ to go to the main menu.

Operation: Steam cooking

Changing settings during a cooking process

- Select Change.

The following will appear in the display:

- Temperature
- Duration
- Finish at
- Start at

If the temperature in the oven compartment is too high Finish at and Start at are not displayed.

- Change function

Changing the temperature

- Select Temperature.
- Change the temperature.
- Confirm with OK.

The programme will restart with the new temperature.

You can also permanently reset the recommended temperature to suit your personal cooking practices (See "Settings - Recommended temperatures").

Changing the cooking duration

- Select Duration.
- Change the duration.
- Confirm with OK.

The programme will restart with the new duration.

Deleting a finish time

- Select Finish at.
- Select Reset.

The finish time is now deleted.

The programme will start using the duration set.

Changing the oven function

- Select Change function.
- Select the function you want.

The new function will appear in the display together with its recommended temperature.

- Change the temperature if necessary.
- Confirm with OK.
- Set a different cooking duration if necessary.
- Confirm with OK.

The oven function has been changed.

Cancelling cooking

- Touch ↵.

Cancel cooking? appears in the display.

- Select Yes.

The main menu will appear. Any cooking durations set will be deleted.

Operation: Combi mode

Combi mode works by combining dry heat and steam. You can combine up to ten cooking stages in a Combi mode programme. You can set the temperature, grill setting, moisture level and duration or core temperature (when using the food probe) for each cooking stage.

The cooking programme will be carried out in the order in which the individual stages are entered.

The following functions are available:

- Fan Plus
- Conventional Heat
- Full Grill

The food probe cannot be used with Full Grill.

You cannot cook with a core temperature after a cooking stage using Full Grill.

Operation: Combi mode

Faulty operation due to blocked drain!

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

Basic operation

The following example describes a cooking programme with 3 cooking stages.

- Switch the steam oven on using ①.

The main menu appears in the display.

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 back in so that it connects.
- Insert the food probe if required into the food (see "Food probe").
- Place the food in the oven if pre-heating is not required.
- When cooking on the rack, insert the universal tray underneath it.
- Select Oven functions.
- Select Combi mode.

Cooking stage 1

Fan Plus / Conventional Heat

- Set the required temperature.
- Confirm with OK.
- Set the required moisture.
- Confirm with OK.
- Select Set the duration or Set the core temp..
- Set the cooking duration or core temperature. Any time between 1 minute and 12 hours can be set.
- Confirm with OK.
- Select Add cooking stage.

Full Grill

- Select the grill setting.
- Confirm with OK.
- Set the required moisture.
- Confirm with OK.
- Set the cooking duration. Any time between 1 minute and 6 hours can be set.
- Confirm with OK.
- Select Add cooking stage.

Cooking stage 2

- Select the function you want.
- Select the required settings (see cooking stage 1).
- Confirm with OK.
- Select Add cooking stage.

Cooking stage 3

- Select the function you want.
- Select the required settings (see cooking stage 1).
- Confirm with OK.
- Select Finish Combi mode.

A summary of your settings will appear in the display.

- Check the settings and confirm with **Accept** or select **Change** to correct the settings or to add further cooking stages.

When you have confirmed the settings, the following will appear in the display:


- Start now
- Save
- Finish at
- Start at

A Finish at time cannot be entered if you are using the food probe. When using the food probe, the end of the cooking duration is determined by when the set core temperature is reached. Only Start later can be selected.

- Change cooking stages
- If you wish to save your settings as a User programme, select **Save** and enter a programme name (see "User programmes").
- Start the cooking process immediately or alter further settings as necessary (see "Advanced operation").

At the end of the cooking duration

- Steam reduction (only with temperatures of approx. 80–100 °C and 100% moisture) and Process finished will appear in the display.
- the fan remains switched on,
- a buzzer or melody will sound (see "Settings - Acoustic information").

You have the option of saving your settings as a User programme (see "User programmes"). Touch  twice to go to the main menu.



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.

- Wait until **Steam reduction** goes out in the display before opening the door and removing the food.

Operation: Combi mode

After use

- Remove and empty the water container and condensate container. Push upwards slightly as you take them out of the appliance.
- Switch the steam oven off using ①.

Following a cooking programme with steam, Appliance rinsing will appear in the display after the steam oven has been switched off.

This process should be carried out every time to flush any remaining food deposits out of the system.

- Follow the instructions in the display.
- 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

If water needs replenishing during the programme, a buzzer will sound and a reminder to refill the container will appear in the display.

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

Operation will continue.

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.

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.

For cooking processes with 100% moisture and temperatures up to 100 °C:

The cooking process will be ended early if the door is opened in the last minute of cooking time (55 seconds standing time).

Further functions

Setting further durations

You have placed the food in the oven and selected the settings for the cooking process.

You can set the programme to switch off or on and off automatically by setting **Finish at** or **Start at**.

- **Finish at**

You specify the time you want cooking to stop.

- **Start at**

You specify the time you want cooking to start.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change its colour and even deteriorate.

If the temperature in the oven compartment is too high, e.g. just after another programme, you will not be able to use this function. **Finish at** and **Start at** will not appear in the display if this is the case. Leave the oven door open until the appliance has cooled down.

A **Finish at** time cannot be entered if you are using the food probe. When using the food probe, the end of the cooking duration is determined by when the set core temperature is reached. Only **Start later** can be selected.

Switching on and off automatically

To switch a cooking programme on and off automatically, you have a choice of how to enter the time parameters:

- **Duration and Finish at**
- **Duration and Start at**

Example: It is 11:45. The food takes 5 minutes to cook and should be ready at 12:30.

- Set a duration of 5 minutes for the 1st cooking stage (see "Basic operation").

When you have selected the settings for the cooking process:

- Select **Finish at** and set "12:30".
- Confirm with **OK**.

Start at is calculated automatically.

Start at 12:25 appears in the display. The cooking process will start automatically at this time.

Operation: Combi mode

Sequence of an automatic cooking process

Up until the start time the function, the selected temperature and moisture level, Start at and the start time will appear in the display.

After the start time you can see the temperature increasing in the display during the heating-up phase until the set temperature is reached. Once this temperature is reached a tone will sound.

After the heating-up phase you can follow the time counting down in the display (time remaining). The last minute counts down in seconds.

At the end of the cooking process the steam generator and oven compartment heating will switch off. A tone or a melody will sound (see "Settings - Acoustic tones").

Steam reduction (only with temperatures of approx. 80–100 °C and 100% moisture) and Process finished will appear in the display.

You have the option of saving your settings as a User programme (see "User programmes"). Touch ↵ to go to the main menu.

Changing settings during a cooking process

- Select Change.

The following will appear in the display:

- all individual cooking stages
- Add cooking stage

You can change the specified settings for a cooking stage or add more cooking stages to the programme.

- Select the cooking stage you want to change or Add cooking stage.
- Alter the cooking stages as you wish (see "Basic operation") and confirm with OK.

A summary of your settings will appear in the display.

- Check the settings and confirm with Accept or select Change to correct the settings or to add further cooking stages.

Cancelling cooking

- Touch ↵.

Cancel cooking? appears in the display.

- Select Yes.


The list of functions will appear. Any cooking durations set will be deleted.

If you touch ↵ again, the main menu will appear.

Operation: Functions without steam

You do not necessarily need to enter a cooking duration for functions which do not use steam. If no duration is entered, operation starts automatically as soon as the temperature has been confirmed or after 15 seconds. The steam oven will switch off automatically after a maximum 12 hours of operation, or after a maximum 6 hours for grill functions.

If a cooking duration is entered, it starts to count down when the heating-up phase begins.

You can choose to inject a burst of steam. The steam will be injected as soon as you have selected this option and  will appear in the display. It takes about 1 minute. There is no limit to the number of times you can inject a burst of steam.

The following functions are available:

- Fan Plus
- Conventional Heat
- Intensive Bake
- Bottom Heat
- Top Heat
- Full Grill
- Economy Grill
- Fan Grill
- Cake Plus
- Gentle Bake

<p>The food probe cannot be used with Full Grill and Economy Grill.</p>

Operation: Functions without steam

The grease filter on the back wall must be removed for baking as otherwise this can result in uneven browning. Exception: Fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping.

The recommended temperature will be automatically accepted within a few seconds.

If required, select **Change | Temperature** to go back to the temperature selection option.

The cooking programme will start. The oven heating, lighting and fan will switch on.

Basic operation

- Remove the grease filter from the back wall if necessary.
- Switch the steam oven on using ①.

The main menu appears in the display.

- If you wish to cook with bursts of steam, fill the water container and push it back in so that it engages.
- Insert the food probe if required into the food (see "Food probe").
- Place the food in the oven.
- Select **Oven functions**.
- Select the function you want.
- Change the recommended/core temperature or grill setting if necessary.
- Confirm with **OK**.

- Set further settings as necessary, e.g. setting a cooking duration (see "Advanced operation").

Operation: Functions without steam

After cooking



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.

- Remove the food from the oven.
- Switch the steam oven off using ①.
- 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.

Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off.



Danger of burning!

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

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.

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

Operation: Functions without steam

Further functions

You have placed the food in the oven, selected a function, and set the temperature or grill setting.

■ Select Change.

Further options will appear in the display which you can select or change for your programme:

- Duration
- Finish at

A Duration and Finish at time cannot be entered if you are using the food probe. When using the food probe, the end of the cooking duration is determined by when the set core temperature is reached.

- Start at

Only appears when either Duration or Finish at have been set or if you are using the food probe.

- Heating-up phase

Only appears if you have set a temperature of more than 100 °C in Fan Plus and Conventional Heat.

- Change function

Setting further durations

By entering Duration, Finish at or Start at you can automatically switch the cooking programme off or on and off.

- Duration

Enter the cooking duration required.

You can select a duration of between 1 minute and 12 hours, or 1 minute and 6 hours for grill functions.

- Finish at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

When baking, the oven should not be set to start a long time off. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change its colour and even deteriorate.

Operation: Functions without steam

Switching off automatically

To switch off a cooking process automatically, you can set either **Duration** or **Finish at**.

Example: It is 11:45. The food takes 30 minutes to cook and should be ready at 12:15.

- **Select Change.**
- **Select Duration and set "00:30".**
- **Confirm with OK.**

or

- **Select Change.**
- **Select Finish at and set "12:15".**
- **Confirm with OK.**

The oven will switch off automatically after this duration has elapsed or the time set has been reached.

Switching on and off automatically

We recommend using automatic switch on and switch off when roasting.

To switch a cooking programme on and off automatically, you have a choice of how to enter the time parameters:

- **Duration and Finish at**
- **Duration and Start at**
- **Finish at and Start at**

Example: It is 11:30. The food takes 30 minutes to cook and should be ready at 12:30.

- **Select Change.**
- **Select Duration and set "00:30".**
- **Confirm with OK.**
- **Select Finish at and set "12:30".**
- **Confirm with OK.**

Start at is calculated automatically.

Start at 12:00 appears in the display. The cooking process will start automatically at this time.

Operation: Functions without steam

Sequence of an automatic cooking process

Up until the start time the function, the selected temperature, Start at and the start time will appear in the display.

After the start time you can see the temperature increasing in the display during the heating-up phase until the set temperature is reached. Once this temperature is reached a tone will sound.

After the heating-up phase you can follow the time counting down in the display (time remaining). The last minute counts down in seconds.

At the end of the cooking process the oven heating will switch off. A buzzer or melody will sound (see "Settings - Acoustic information").

Process finished will appear in the display.

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via **Change**. Touch ↩ to go to the main menu.

Rapid Heat-up

Rapid Heat-up can be used to speed up the heating-up phase.

This function switches on automatically if you set the temperature above 100 °C for Fan Plus and Conventional Heat.

Rapid heat-up should be switched off when cooking pizza and delicate items (e.g. sponge or biscuits). These will get brown too quickly on the top.

You can switch off Rapid Heat-up for a relevant cooking process via the Heating-up phase option.

Heating-up phase option

– Rapid

The top and ring heating elements come on together with the fan to enable the steam oven to reach the required temperature as quickly as possible.

– normal

Only the heating elements for the oven function selected are switched on.

Operation: Functions without steam

Switching off Rapid Heat-up

- Select Change.
- Select Heating-up phase.
- Select Normal.
- Confirm with OK.

Rapid Heat-up has been switched off.
Heating-up phase appears in the display.

Changing the oven function

You can change the oven function during operation.

- Select Change.
- Select Change function.
- Select the function you want.

The new function will appear in the display together with its recommended temperature.

- Change the temperature if necessary.
- Confirm with OK.

Any cooking durations set will be adopted. Exception: If you change to Combi mode, Steam cooking or Sous-vide, you must enter a new duration.

- Change the cooking duration if necessary.
- Confirm with OK.

The oven function has been changed.

Changing settings during a cooking process

- Select Change.

The following will appear in the display:

- Temperature or Grill setting
- Duration
- Core temp.

This option only appears when you are using the food probe.

- Finish at

A Duration and Finish at time cannot be entered if you are using the food probe. When using the food probe, the end of the cooking duration is determined by when the set core temperature is reached.

- Start at

Only appears if you have set Duration or Finish at or when using the food probe.

- Heating-up phase

Only appears if you have set a temperature of more than 100 °C in Fan Plus and Conventional Heat.

- Change function

Operation: Functions without steam

Changing the temperature

- Select Temperature.
- Change the temperature.
- Confirm with OK.

The steam oven will be heated up or cooled down until the altered temperature is reached.

You can also permanently reset the recommended temperature to suit your personal cooking practices (See "Settings - Recommended temperatures").

Changing the core temperature

- Select Core temp..
- Change the core temperature.
- Confirm with OK.

Changing the grill setting

- Select Grill setting.
- Change the setting.
- Confirm with OK.

The programme will restart with the new grill setting.

Changing the cooking duration

- Select Duration.
- Change the duration.
- Confirm with OK.

The programme will restart with the new duration.

Deleting a cooking duration

- Select Duration.
- Select Reset.

The programme will continue with the set temperature.

Deleting a finish time

- Select Finish at.
- Select Reset.

The finish time is now deleted.

The programme will start using the duration set.

Cancelling cooking

- If you have not set a cooking duration, touch ↵.

The main menu will appear.

- If you have set a cooking duration or are using the food probe, touch ↵.

Cancel cooking? appears in the display.

- Select Yes.

The main menu will appear. Any cooking durations or core temperature set will be deleted.

Your steam oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

List of food types

Automatic programmes are accessed via Automatic progs.

- Vegetables
- Fish
- Meat
- Bread
- Bread rolls
- Cakes/Biscuits
- Pizza & Quiche
- Rice
- Grains
- Pasta
- Pulses
- Hen's eggs
- Fruit
- Mushrooms
- Sausages
- Shellfish
- Mussels
- Special

Automatic programmes

Using Automatic programmes

- **Select** Automatic programmes.

A list of food types will appear in the display.

- **Select** the type of food.

The Automatic programmes available for the food type selected will then appear.

- **Select** the Automatic programme that you want to use.

Each step you need to take before starting the Automatic programme will appear in the display.

In some programmes you will be prompted on when to add food to the oven. Follow and confirm these instructions.

Notes on using these programmes

- The degree of doneness and browning levels are shown in a bar chart with seven segments. The factory default is always the middle setting. It will be highlighted. To change the setting, simply move the highlighting to the left or the right.
- The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g each at the same time.
- The oven interior needs to be at room temperature before starting an Automatic programme.

- When placing food in an already hot oven compartment, be very careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated. When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven compartment walls. Danger of burning and scalding!
- Please refer to recipes for information on suitable baking containers.
- For some Automatic programmes the start time can be delayed using **Start at** or **Finish at**.
- To end an Automatic programme early, you do not need to switch the steam oven off completely. Touch ↵.

Cancel cooking? will appear in the display. If **Yes** is selected, the main menu will be shown in the display.

- If by the end of an Automatic programme the food is not cooked enough, select **Cont. cooking** or **Continue baking**.
- Automatic programmes can also be saved as **User programmes**.

You can create and save up to 20 of your own programmes.

- You can combine up to 10 cooking stages to describe the cooking process of favourite or frequently used recipes. You can enter individual settings for each cooking stage.
- You can enter the name of the programme for your recipe.

When you next select the programme, it will start automatically.

There are different ways of creating a User programme:

- At the end of an Automatic programme, save it as a User programme.
- After running a programme with a set duration, save it.

Then name the programme.

Creating a User programme

- Select **User programmes**.

The first time you create a User programme **Create programme** will appear in the display.

- Confirm with **OK**.

If User programmes already exist, the programme names will appear with **Edit programmes** underneath them.

- Select **Edit programmes**.

- Select **Create programme**.

You can now specify the settings for cooking stage 1.

Follow the instructions in the display.

- Select and confirm the cooking function, temperature or grill setting and, if necessary, moisture level and duration or core temperature.

With **Fan Plus** and **Conventional Heat** you can specify whether you wish to use **Rapid Heat-up** for this cooking stage via **Further parameters** (see "Operation: Functions without steam - Rapid Heat-up").

Settings for the 1st cooking stage have now been set.

You can add more cooking stages, for example, if you want to add another cooking function to follow on from the first:

- Select **Add cooking stage** and proceed as for the 1st cooking stage.
- When you have finished setting all the cooking stages, select **Finish programme**.

User programmes

A summary of your settings will appear in the display.

- Check the settings and confirm with **Accept** or select **Change** to correct the settings or to add further cooking stages.
- Select **Save**.
- Enter the programme name.

The following symbols will appear next to the alphabet:

Symb ol	Meaning
␣	Space
ABC	Alphabet in upper case
abc	Alphabet in lower case
123	Numerals 0 to 9 and hyphen

- Touch the sensors next to the symbols to scroll through the list until the character you want is highlighted.
- Select **Select**.

The letter or number you have selected will appear in the top line of the display.

A maximum of 10 characters can be used.

You can delete the characters one at a time with ↵.

- Select further characters.
- Once you have entered the programme name, select **Save**.

A message will appear in the display confirming that the programme has been saved.

- Confirm with **OK**.

You can start the saved programme immediately, delay the start or change the cooking stages.

The option **Change cooking stages** is described in "Changing User programmes".

Starting a User programme

- Place the food in the oven.
- Select User programmes.

The programme names will appear in the display with Edit programmes underneath.

- Select the required programme.

You can start the saved programme immediately, delay the start or change the cooking stages.

- Start now

The programme will start. The oven heating and/or the steam generator will switch on immediately.

- Start later

This option only appears if you are using the food probe. You can specify when you want the programme to start.

- Finish at

You specify the time you want cooking to stop.

- Start at

You specify the time you want the cooking programme to start.

- Change cooking stages

You can change the specified settings for a cooking stage or add more cooking stages to the programme (see "Changing User programmes").

- Select the function you want.

The programme will start according to the specified start or finish time.

Changing User programmes

Changing cooking stages

Cooking stages in an Automatic programme that you have renamed as a User programme cannot be changed.

- Select User programmes.

The programme names will appear in the display with Edit programmes underneath.

- Select Edit programmes.
- Select Change programme.
- Select the required programme.
- Select Change cooking stages.

You can change the specified settings for a cooking stage or add more cooking stages to the programme.

- Select the cooking stage you want to change or Add cooking stage.
- Change the programme as you wish (see "Creating a User programme") and confirm with OK.

A summary of your settings will appear in the display.

- Check the settings and then select Save.

The changes or added cooking steps in your programme will be saved.

- Change the name if necessary (see "Creating a User programme").

User programmes

Changing a name

- Select User programmes.

The programme names will appear in the display with Edit programmes underneath.

- Select Edit programmes.
- Select Change programme.
- Select the required programme.
- Select Change name.
- Change the name (see "Creating a User programme") and select Save.

A message will appear in the display confirming that the programme has been saved.

- Confirm with OK.

Deleting User programmes

- Select User programmes.

The programme names will appear in the display with Edit programmes underneath.

- Select Edit programmes.
- Select Delete programme.
- Select the required programme.
- If you wish to delete the programme, confirm with Yes.

The programme is deleted.

You can delete all User programmes at once (see "Settings - Factory default - User programmes").

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme for which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder duration of 9 hours, 59 minutes and 59 seconds can be set.

Setting the minute minder

If you want to use the minute minder and Time | Display | Off has been set, you will need to switch the steam oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the steam oven is switched off.

Example: You want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

- Touch .



0:00:00 will appear (h:min:sec) in the display.

- Use the numerical keypad to enter the minute minder duration (6-2-0).
- Confirm with OK.


The duration counts down in the display when the steam oven is switched off.

If a cooking programme is being run at the same time, the minute minder duration will appear at the bottom of the display.

At the end of the minute minder time

-  will flash in the display,
 - the time will count upwards,
 - a buzzer or melody will sound (see "Settings - Acoustic information").
- Touch  or the illuminated sensor next to the minute minder to switch off the acoustic and optical signals.

Changing the time set for the minute minder


- Touch  or the illuminated sensor next to the minute minder counting down.

The minute minder duration selected appears in the display.

- Use the numerical keypad to enter a new minute minder duration.
- Confirm with OK.

The altered minute minder duration will start to count down immediately.

Cancelling the time set for the minute minder

- Touch  or the illuminated sensor next to the minute minder counting down.

The minute minder duration selected appears in the display.

- Select **Reset**.

The minute minder duration is now cancelled.

General notes

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:

- The container must be suitable for using in an oven and must be steam resistant. Plastic containers can only be used for steam cooking if the manufacturer has stated that they are suitable for such use.
- 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 or in a suitable container, 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.

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, the rack and the tray 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 warming drawer

When the warming drawer is in use, the oven cavity in the steam oven can get up to 40 °C. If, in this case, you set a temperature of 40 °C (Steam cooking) or 30–40 °C and 100% moisture (Combi mode), steam will not 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 - steam cooking

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.

General notes

Combi rack / Universal tray

Use the rack above the universal tray when roasting or grilling. The meat juices will collect in the tray and can then be used to make a gravy or sauce.

If you are using the universal tray with the rack on top, e.g. for grilling, insert the tray between the rails of the shelf runners and the rack will automatically slide in above them. When removing them from the oven, pull both out together.

Non-tip safety notches

The combi rack and universal tray have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out. The tray and rack can then only be taken out of the oven by raising them upwards and then pulling them out.

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

Automatic programmes | Vegetables | ... |
Steam cooking

or


Oven functions | 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 or the universal tray 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

Automatic programmes | Meat | ... | Steam cooking

or


Oven functions | 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


Automatic programmes | Sausages | ... |
Steam cooking

or

Oven functions | 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

Automatic programmes | Fish | ... | Steam cooking

or

Oven functions | 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



Automatic programmes | Shellfish | ... | Steam cooking



or

Oven functions | 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

Automatic programmes | Mussels | ... | Steam cooking

or

Oven functions | 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


Automatic programmes | Rice | ... | Steam cooking

or

Oven functions | 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


Automatic programmes | Pasta | ... | Steam cooking

or

Oven functions | 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


Automatic programmes | Pasta | ... | Steam cooking

or

Oven functions | 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


Automatic programmes | Grains | ... | Steam cooking

or

Oven functions | 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


Automatic programmes | Pulses | ... | Steam cooking

or

Oven functions | 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


Automatic programmes | Hen's eggs | ... | Steam cooking

or

Oven functions | 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


Automatic programmes | Fruit | ... | Steam cooking

or

Oven functions | 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 - manual

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.

Sous-vide (vacuum) cooking

With this gentle cooking method, food is cooked slowly and at a low, constant temperature in vacuum packaging.

With vacuum cooking, no moisture evaporates during cooking and all nutrients and flavours are retained.

The cooking result has an intensive taste and food is cooked evenly.

Use only fresh food which is in a good condition.

Ensure hygienic conditions and that food has not been out of the refrigerator too long, e.g. during transportation.

Use only heat-stable, boiling-resistant vacuum bags.

Do not cook food in the sales packaging, such as vacuum-packed frozen food as it is possible that the packaging used is not suitable for vacuum cooking.

Do not use the vacuum bag more than once.

Vacuum-seal the food in a chamber system vacuum sealer only.

Sous-vide (vacuum) cooking

Important

For an optimum cooking result:

- Use fewer herbs and spices than for conventional cooking as the influence on the taste of the food is more intensive.
You can also prepare the food unseasoned and add seasoning after cooking.
- The cooking duration is reduced when salt, sugar, and liquids are added.
- The food becomes firmer if acidic foods, such as lemon or vinegar are added.
- Do not use alcohol or garlic as this can cause an unpleasant taste.
- Only use vacuum bags that match the size of the food. If the vacuum bag is too big, too much air may remain inside.
- If you want to cook several pieces of food in one vacuum bag, put them side by side in the bag.
- If you want to cook food in several vacuum bags at once, put the bags side by side on the shelf.
- The cooking durations depend on the thickness of the food.
- With higher temperatures and/or longer cooking durations, a lack of water may occur. Check the display from time to time.
- Keep the door closed during the cooking process. Opening the door extends the cooking process and can change the cooking result.
- The information on temperature and duration from sous-vide recipes cannot always be adopted 1:1. Adjust these settings according to the desired level of doneness.

Useful tips

- To reduce preparation times, you can vacuum food 1–2 days before cooking. Store the vacuumed food in the refrigerator at a maximum of 3 °C. To maintain quality and taste, the food must be cooked after 2 days at the latest.
- Freeze liquids such as marinades before vacuum-sealing to prevent them from escaping from the vacuum bag.
- Fold the edges of the vacuum bag outwards for filling in order to obtain clean, perfect weld seams.
- If you do not want to eat the food directly after cooking, put it in iced water to cool down completely. Then store it at a maximum of 3 °C. In this way, you can maintain quality and taste while extending the life of the food.
Exception: Consume poultry immediately after cooking.
- After cooking, cut the vacuum bag on all sides for easier access to the food.
- Briefly fry meat and firm types of fish (such as salmon) before serving for a roasted aroma.
- Use the brine or marinade of vegetables, fish, or meat to make a sauce.
- Serve the food on pre-warmed plates.

Procedure

- Rinse the food with cold water and dry it.
- Place the food in a vacuum bag and add spices or liquid if desired.
- Vacuum-seal the food in a chamber system vacuum sealer.
- For optimum cooking results, insert the rack on shelf level 2.
- Place the vacuum-sealed food on the rack (next to each other if there are several bags).
- Select Oven functions.
- Select Sous-vide.
- Change the recommended temperature if necessary.
- Confirm with OK.
- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.
- Select further settings if required (see "Operation: Steam cooking - Advanced operation").

Sous-vide (vacuum) cooking

Possible causes for poor results

The vacuum bag has opened:

- The weld seam was not clean or stable enough and came undone.
- The bag was damaged by a sharp bone.

The food has an unpleasant or strange taste:

- Incorrect storage of the food; the food was kept out of the refrigerator for too long.
- The food was contaminated with bacteria before it was vacuum sealed.
- Too much of ingredients such as spices were added.
- The bag or weld seam were not in perfect order.
- The vacuum was insufficient.
- The food was not eaten or chilled immediately after cooking.

Sous-vide (vacuum) cooking

Food	Added in advance		🌡️ [°C]	🕒 [min.]
	Sugar	Salt		
Fish				
Blue eye trevalla/Ling fillet, 2.5 cm thick		x	54	35
Salmon fillet, 3 cm thick		x	52	30
Stargazer/Monkfish fillet		x	62	18
Pikeperch fillet, 2 cm thick		x	55	30
Vegetables				
Cauliflower florets, medium to large		x	85	40
Hokkaido pumpkin, sliced		x	85	15
Kohlrabi, sliced		x	85	30
White asparagus, whole	x	x	85	22–27
Sweet potato, sliced		x	85	18
Fruit				
Pineapple, sliced	x		85	75
Apples, sliced	x		80	20
Baby bananas, whole			62	10
Peaches, halved	x		62	25–30
Rhubarb, cut into pieces			75	13
Plums, halved	x		70	10–12
Other				
Beans, white, soaked at a 1:2 ratio (beans to liquid)		x	90	240
Prawns, peeled and deveined		x	56	19–21
Hen's egg, whole			65–66	60
Scallops, removed from shell			52	25
Shallot, whole	x	x	85	45–60

🌡️ Temperature / 🕒 Duration

Sous-vide (vacuum) cooking

Food	Added in advance		🌡️ [°C]		🕒 [min.]
	Sugar	Salt	Medium*	Well-done*	
Meat					
Duck breast, whole		x	66	72	35
Saddle of lamb (on the bone)			58	62	50
Beef fillet steak, 4 cm thick			56	61	120
Beef rump steak, 2.5 cm thick			56	–	120
Pork fillet, whole		x	63	67	60

🌡️ Temperature / 🕒 Duration

* Degree of doneness

The "Well-done" degree of doneness has a higher core temperature than "Medium," but is not cooked through in the classical sense.

Reheating

Reheat brassica vegetables, e.g. kohlrabi and cauliflower, only in combination with a sauce. If reheated without a sauce, these vegetables can have an unpleasant aftertaste and may develop a grey-brown colour.

Foods with a short cooking time and those which have a different degree of doneness when reheated, e.g. fish, are not suited to being reheated.

Preparation

Immediately after cooking, place the food in ice cold water and leave for approximately one hour. The rapid cooling inhibits continued cooking of the food. This means the ideal degree of doneness of the food remains as it is. Store the food afterwards in the refrigerator at max. 3 °C.

Please note that the quality of food deteriorates the longer it is stored. We recommend storing food in the refrigerator for no longer than five days before reheating it.

Settings

Oven functions | Sous-vide

Temperature: see chart

Duration: see chart

Sous-vide (vacuum) cooking

Chart for reheating food cooked using the sous-vide function

Food	🌡️ [°C]		🕒 ² [min.]
	medium ¹	well-done ¹	
Meat			
Saddle of lamb (on the bone)	58	62	30
Beef fillet steak, 4 cm thick	56	61	30
Beef rump steak, 2.5 cm thick	56	–	30
Pork fillet, whole	63	67	30
Vegetables			
Cauliflower florets, medium to large ³	85		15
Kohlrabi, sliced ³	85		10
Fruit			
Pineapple, sliced	85		10
Other			
Beans, white, soaked at a 1:2 ratio (beans to liquid)	90		10
Shallots, whole	85		10

🌡️ Temperature / 🕒 Duration

¹ Degree of doneness

The "Well-done" degree of doneness has a higher core temperature than "Medium," but is not cooked through in the classical sense.

² Durations apply for food with an initial temperature of approx. 5 °C.

³ Reheat only in sauce.

Reheat

Use the Sous-vide function to reheat food already cooked using this function (see "Sous-vide - Reheating").

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

10-15 minutes are usually sufficient for one plate of food. More than one plate will need a little longer.

If you are reheating several plated meals one after the other, the reheating time can be reduced by around 5 minutes for the second and subsequent plates as the oven will still be hot.

Moisture content

The more moist the food, the less moisture that needs to be added.

Useful tips

- Food does not need to be covered before it is reheated.
- 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.

Settings

Special applications | Reheat
or

Oven functions | Combi mode | Fan Plus

Temperature: see chart

Moisture: see chart

Duration: see chart

Special applications

Food	🌡️ [°C]	💧 [%]	⌚ [min.]
Vegetables			
Carrots Cauliflower Kohlrabi Beans	120	70	8–10
Side dishes			
Pasta Rice Potatoes, halved lengthways	120	70	8–10
Dumplings Mashed potato	140	70	18–20
Meat and poultry			
Sliced meat, 1 1/2 cm thick Roulades, sliced Goulash Lamb stew Chicken schnitzel Turkey schnitzel, sliced	140	70	11–13
Fish			
Fish fillet Fish roulade, halved	140	70	10–12
Plated meals			
Spaghetti, Napoli sauce Roast pork, potatoes and vegetables Stuffed capsicum (halved), rice Chicken fricassee, rice Vegetable soup Creamy soup Clear soup Stew	120	70	10–12

🌡️ Temperature / 💧 Moisture / ⌚ Duration

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

Special applications | Defrost
or

Oven functions | 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

Special applications

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.

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



Special applications | Bottling

or

Oven functions | 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

Special applications

Food	🌡️ [°C]	⌚ [min.*]
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.

Bottling cakes

Creamed, sponge and yeast dough mixtures are all suitable for bottling. Cakes will keep for approx. 6 months.

Cakes **made with fresh fruit** are **not suitable for long term storage**, and must be consumed within 2 days of being made.

Glass jars




Only use clean jars and accessories which are in perfect condition. Jars should be narrower at the bottom than at the top. 0.25 litre jars are the most suitable for bottling cakes.

The jars need to have a bottling ring, glass lid and a spring lock clip to be sealed.

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

Procedure

- Grease the inside of the jars with butter up to 1 cm below the rim.
- Sprinkle inside the jars with fine breadcrumbs.
- Fill the jars $\frac{1}{2}$ to $\frac{2}{3}$ full with cake mixture (depending on recipe). Make sure the rim stays clean.
- Place the rack on the second shelf level.
- Place the **open** jars of similar size on the rack. Ensure that they do not touch one another.
- Seal the jars **immediately** after bottling. The cake must not cool down. If the mixture is slightly higher than the rim, it can be pushed down into the jar with the lid.

Type of mixture	Oven function	Stage	🌡️ [°C]	💧 [%]	🕒 [min.]
Creamed mixture		–	160	–	25–45
Sponge		–	160	–	50–55
Yeast dough		1	30	100	10
		2	160	30	30–35

🌡️ Temperature / 💧 Moisture / 🕒 Duration

 Conventional Heat /  Combi mode Conventional Heat

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 universal tray underneath to catch the juice.

Settings

Oven functions | Steam cooking

Temperature: 100 °C

Duration: 40–70 minutes

Menu cooking

You can cook up to three different types of food, e.g. fish with a side dish and vegetables.

The food can be selected in any order you like. The appliance will automatically sort them out in order of cooking duration required. The one with the longest duration goes in the oven first.

The Finish at and Start at functions are not available with Menu cooking.

After you have confirmed Start menu cooking, the display will tell you which food to put in the oven. At the end of the heating-up phase, the display will show when the next food type is to be placed in the oven. When the time for the next food type to be placed in the oven is reached, the display will show the food type. This process will be repeated for the third food type.

You can still cook food types not listed in the display together. See "Menu cooking - manual" for details on how to do this.

Procedure

- Switch the steam oven on.
- Fill the water container and push it back in so that it connects.
- Then place the condensate tray / universal tray (depending on model) in the appliance.
- Select Special applications | Menu cooking.
- Select the food you want.

Depending on the food, you will be asked about the size and the degree of doneness.

- Select or enter the values required and then confirm your selection with OK.
- Select Add next ingredient.
- Select the food you want and proceed in the same way as with the first ingredient.
- Repeat for the third type of food.

Special applications

Drying food

Only use the special application **Drying** or the **Combi mode** | **Fan Plus** function to dry food so that moisture can be dissipated.

Procedure

- Cut the food into similar sized pieces.
- Place the pieces on the rack covered with baking paper.

Useful tip: Bananas and pineapple are not suitable for drying.

Settings

Special applications | **Drying**

Temperature: see chart

Duration: see chart

or

Oven functions | **Combi mode** | **Fan Plus**

Temperature: see chart

Duration: see chart

Moisture: 0%

Food	🌡️ [°C]	🕒 [h]
Apple, rings	70	6–8
Apricots, halved, stones removed	60–70	10–12
Pears, sliced	70	7–9
Herbs	60	1.5–2.5
Mushrooms	70	3–5
Tomatoes, sliced	70	7–9
Citrus fruit, sliced	70	8–9
Damsons, stones removed	60–70	10–12

🌡️ Temperature / 🕒 Duration (hours)

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

Automatic programmes | Special | Make yoghurt

or

Oven functions | Steam cooking

Temperature: 40 °C

Duration: 5:00 hours

Proving yeast dough

Procedure

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

Settings

Special applications | Prove yeast dough

Duration: as per recipe instructions

or

Oven functions | Combi mode | Fan Plus

Moisture: 100%

Temperature: 30 °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 it in a perforated cooking container.

Settings

Automatic programmes | Special | Dissolve gelatine

or

Oven functions | 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

Automatic programmes | Special | Melt chocolate

or

Oven functions | 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 food in a perforated container, if cooking with steam or a universal tray, if using the grill.
- 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

Oven functions | Full Grill

Grill setting: 3

Duration: see chart


Food	 [min.]
Capsicum	10
Tomatoes	7

 Duration

Oven functions | 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

Automatic programmes | Fruit | Apples | Whole | Preserving

or

Oven functions | 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

Special applications | Blanch

or

Oven functions | Steam cooking

Temperature: 100 °C

Duration: 1 minute

Special applications

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

Automatic programmes | Special | Sweat onions

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: 4 minutes

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

Automatic programmes | Special | Render fat

or

Oven functions | 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 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

Special applications | Sterilise dishes

Duration: 1 minute to 10 hours

or

Oven functions | 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

Automatic programmes | Special | Heat damp towels

or

Oven functions | Steam cooking

Temperature: 70 °C

Duration: 2 minutes

Special applications

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

Automatic programmes | Special |
Decrystallise honey

or

Oven functions | Steam cooking

Temperature: 60 °C

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

Pizza

Settings

Special applications | Pizza

or

Oven functions | Fan Plus

Temperature: 180–225 °C

Duration: 1–20 minutes

Tip: Use the rack lined with baking paper

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

Oven functions | Steam cooking

Temperature: 100 °C

Duration: 4 minutes

Making jam

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

Glass jars

Only use sterilised jars with twist-off lids up to a maximum capacity of 250 ml.

After pouring in the jam, clean the outside of the rim of the jar with a cloth and hot water .

Preparation

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 stalks, cores or stones.

Purée the fruit as otherwise the preserve will not set. Add jam sugar to the fruit (according to packet instructions) and stir well.

For sweet fruit and berries you should also add some citric acid.

Procedure

- Fill jars to maximum 2/3 full.
- Place the open jars in a perforated cooking container or on the rack.
- At the end of the programme take the jars out of the steam oven using oven gloves. Leave them to stand for 1–2 minutes before sealing them with twist off lids and then leave them to cool.

Settings

Oven functions | Combi mode | Fan Plus
Temperature: 150 °C
Moisture: 0%
Duration: 35 minutes

Special applications

Sabbath programme

This programme is designed for religious observance.

The programme operates with Conventional Heat and cannot be changed.

The programme will only start after the door is opened and closed:

- The steam oven will heat up to the temperature you have set and will maintain this temperature for a maximum of 72 hours.
- Sabbath programme appears constantly in the display.
- The time of day display is switched off.
- The interior lighting does not come on, even when the door is opened.

If the Lighting | On setting has been selected, the lighting remains switched on when the Sabbath programme has been selected and will stay on for the duration of the programme.

The Sabbath programme cannot be selected if the minute minder is being used.

Procedure

- Select Special applications.
- Select Sabbath programme.
- Set the required temperature.
- Confirm with OK.

Sabbath programme and the set temperature will appear in the display.

The steam oven is ready for use.

- Open the door when you want to start the programme.
- Place the food in the oven if pre-heating is not required.
- Close the door.

The programme will start after approximately 5 minutes.

A Sabbath programme that has been started cannot be changed, nor can it be saved under User programmes.

If you want to end the programme early:

- Switch the steam oven off.

How it works

The metal tip of the food probe is inserted into the food. There is a temperature sensor in the metal tip which measures the core temperature of the food during cooking.

The core temperature set will depend on how well cooked you want your meat to be and on the type of meat. The temperature can be set between 30 and 99 °C.

The cooking duration will depend on a number of different factors. The higher the temperature in the oven compartment and the moisture, where applicable, and the thinner the meat, the more quickly the set core temperature will be reached.

The cooking programme will finish automatically when the core temperature in the meat reaches the value set for the food probe. Exception: In **Combi mode** or **User programmes** where another cooking stage, e.g. browning, has been set.

The food probe will be damaged if used incorrectly.

If you are not using the food probe, remove it from the oven when cooking.

It is only protected from overheating when it is plugged in.

When the food probe can be used

The food probe can be used with the following oven functions:

- Combi mode | Fan Plus
- Combi mode | Conventional Heat
- Fan Plus
- Fan Grill
- Conventional Heat
- Intensive Bake
- Cake Plus
- Steam cooking
- Reheat

Food probe

Important notes about using the food probe

The food probe handle and the cable must not touch the top heating element/grill element during cooking.

Danger of breaking!

Do not use the food probe to lift or carry the food.

The metal tip of the food probe must be fully inserted into the centre of the food.

Do not let the metal tip touch any bones or insert it into a particularly fatty area of the meat. If fat or bone come into contact with the probe, this can lead to the oven being switched off too early.

If the meat is very heavily marbled with fat, select the highest core temperature given in the roasting chart.

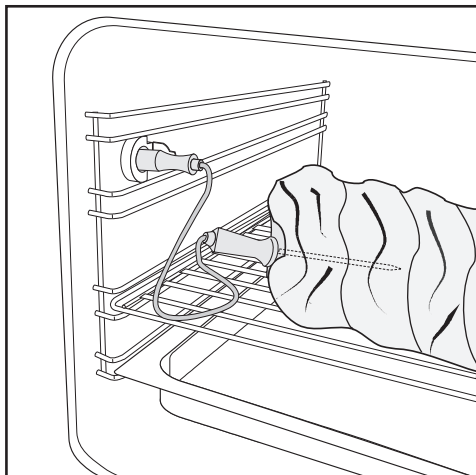
When using roasting bags, insert the probe through the bag into the centre of the meat.

You can also place the meat, with the food probe inserted, inside the bag. Follow the roasting bag manufacturer's instructions.

If wrapping meat in aluminium foil, the food probe must be inserted through the foil to the centre of the meat.


Procedure

- Prepare the meat.
- Fully insert the metal tip of the food probe into the centre of the meat.
- Place the food in the oven.



- Open the connection socket for the food probe and insert the plug of the food probe into the socket until you feel it engage.
- Select the function you want.
- Alter the recommended and/or core temperature if necessary.


After the cooking process:

 **Danger of burning!**
The food probe can get hot.

- Before taking the food out of the oven, carefully remove the food probe plug from the connection socket.

Useful tips

- If you are cooking several pieces of meat together, the food probe should be inserted into the largest piece of meat.
- If the food is not cooked sufficiently when the core temperature is reached, insert the food probe into another place or increase the core temperature and repeat the programme.

Meat	 [°C]
Veal	65–75
Gammon	75–80
Leg of lamb	75–85
Saddle of lamb	65–75
Saddle of roebuck / hare	65–75
Topside of beef	65–85
Fillet of beef / Sirloin joint	
Rare	55–60
Medium	65–70
Well-done	70–75
Pork roast / Pork neck	70–85
Pork fillet / chop	65–80
Game	75–85

 Core temperature

Roasting

Roasting tips

- Insert the grease filter in the back panel when roasting.

Never roast frozen meat as it will dry out.

- Always defrost meat before roasting.
- Remove skin and sinew before roasting.
- Season the meat to taste and dot with butter or, in the case of game, bard with rashers of streaky bacon.

Useful tip: Game can be marinated overnight, e.g. in buttermilk, to tenderise it.

- If you are roasting several pieces of meat together, select pieces that have a similar thickness.
- Roast the meat on the rack with the universal tray underneath. This will catch any juices and these can be used later to make gravy or a sauce.
- Allow a standing time of approx. 10 minutes after the end of cooking so that the meat juices are evenly distributed.

We recommend the Combi mode | Fan Plus and Combi mode | Conventional Heat functions for roasting.

If you wish to use other functions, you can enter your cooking stages as a User programme (see "User programmes").

Combi mode

The lower the temperature in the oven compartment, the longer the cooking process and the more tender the result.

Lean meat

The addition of steam prevents the surface of lean meat from drying out. Excellent results can be achieved when using 5 cooking stages for the programme.

- Cooking stage 1: Pre-heat the oven with the rack above the universal tray.
- Cooking stage 2: Brown the meat.
- Cooking stage 3: Adjust the temperature to a temperature suitable for continued roasting.
- Cooking stage 4: Cook until tender.
- Cooking stage 5: Continue cooking to the required level of "doneness".

Fatty meat with crackling

- Cooking stage 1: Use a high temperature to render the fat and brown the crackling.
- Cooking stage 2: Reduce the temperature and increase the moisture.
- Cooking stage 3: Increase the temperature for crispy crackling.

Braised dishes

- Cooking stage 1: Pre-heat the oven and the universal tray.
- Cooking stage 2: Brown the meat.
- Cooking stage 3: Braise the meat at a temperature of 100 °C with 84% moisture.

Poultry

- Cooking stage 1: Use a high temperature and a high moisture level to render the fat.
- Cooking stage 2: Lower the temperature.
- Cooking stage 3: Increase the temperature and reduce the moisture to dry out and crisp the skin.

For more information about relevant settings, please refer to the following roasting chart.

Roasting













Roasting chart

Roast	Stage	Oven function	[°C]	[%]	[min.]	[°C]
Poultry						
Duck up to 2 kg, stuffed	1		190	40	20	–
	2		100	80	140	–
	3		190	–	23	–
Duck up to 2 kg, unstuffed	1		190	40	20	–
	2		100	80	100	–
	3		190	–	23	–
Duck breast, pink	1		Setting 3	0	15	–
	2		30	0	20	–
	3		Setting 3	0	7–13	–
Duck breast, well-done	1		Setting 3	0	15	–
	2		30	0	20	–
	3		Setting 3	0	7–13	–
	4		30	0	5	–
Goose, approx. 4.5 kg	1		190	40	30	–
	2		100	80	270	–
	3		190	–	23	–
Chicken, whole	1		225	0	20	–
	2		150	55	60	–
	3		Setting 3	0	2–12	–
Chicken drumsticks	1		200	95	30–25	–
	2		225	0	13–18	–
	3		Setting 3	0	0–7	–
Turkey roulade, stuffed/unstuffed	1		190	40	20	–
	2		140	75	100	–
	3		200	–	4–8	–
Turkey breast	1		170	65	85	–
	2		Setting 3	–	0–9	–

Roasting

Roast	Stage	Oven function	🌡️ [°C]	💧 [%]	🕒 [min.]	🔌 [°C]
Veal						
Fillet/Saddle (roast)						
Rare	–		175	–	–	45
Medium	–		165	–	–	55
Well-done	–		160	–	–	75
Fillet/Saddle (roast with moisture)						
Rare*	1		Setting 3	0	10	–
	2		Setting 3	0	8	–
	3		60	0	30	–
	4		60	49	30	–
Medium*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	0	20	–
	4		65	49	60	–
	5		70	51	60	–
Fillet (roast with moisture)						
Well-done*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	0	20	–
	4		65	49	60	–
	5		90	68	50	–
	6		200	–	5	–
Saddle (roast with moisture)						
Well-done*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	0	20	–
	4		65	49	60	–
	5		90	68	80	–
	6		200	–	5	–

Roasting

Roast	Stage	Oven function	🌡️ [°C]	⚖️ [%]	🕒 [min.]	🔌 [°C]
Pork knuckle	1 2		100 190	84 –	155 17	– –
Braised meat*	1 2 3		Setting 3 Setting 3 100	0 0 84	10 10 165	– – –
Lamb						
Leg	1 2		Setting 3 100	– 57	18 190	– –
Saddle / Crown roast Medium*	1 2 3 4		Setting 3 Setting 3 30 75	– – 0 47	10 8 30 40	– – – –
Well-done*	1 2 3 4		Setting 3 Setting 3 30 100	– – 0 57	10 10 30 100	– – – –
Pork						
Fillet	–		200	–	–	75
Gammon	1 2		200 130	0 100	30 –	– 75
Pork with crackling	1 2 3		225 100 165–185	54 84 –	40 120 20–25	– – –
Pork loin	1 2		180 130	50 30	30 –	– 75
Beef						
Fillet (roast)						
Rare	–		175	–	–	45
Medium	–		170	–	–	55
Well-done	–		165	–	–	75















Roasting

Roast	Stage	Oven function	🌡️ [°C]	⏸ [%]	🕒 [min.]	🔌 [°C]
Fillet (roast with moisture)						
Rare*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		60	0	30	–
	4		60	49	30	–
Medium*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	0	20	–
	4		65	49	60	–
	5		70	51	60	–
Fillet (roast with moisture)						
Well-done*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	0	20	–
	4		65	49	60	–
	5		90	68	105	–
	6		200	–	8	–
Sirloin joint (roast)						
Rare	–		175	–	–	45
Medium	–		170	–	–	55
Well-done	–		165	–	–	75
Sirloin joint (roast with moisture)						
Rare*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		60	0	30	–
	4		60	49	30	–
Medium*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	0	20	–
	4		65	49	60	–
	5		70	51	60	–

Roasting

Roast	Stage	Oven function	🌡️ [°C]	⚖️ [%]	🕒 [min.]	🔌 [°C]
Well-done*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	0	20	–
	4		65	49	60	–
	5		90	68	135	–
	6		200	–	8	–
Roulades**	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	84	120	–
Braised beef*	1		Setting 3	0	10	–
	2		Setting 3	0	10	–
	3		100	84	205	–
Game						
Saddle of roebuck or venison						
Medium*	1		Setting 3	–	10	–
	2		Setting 3	–	7	–
	3		30	0	30	–
	4		75	52	40	–
Well-done*	1		Setting 3	–	10	–
	2		Setting 3	–	13	–
	3		30	0	30	–
	4		100	47	107	–
Venison rump	1		Setting 3	–	20	–
	2		100	57	160	–
Saddle of venison						
Medium*	1		Setting 3	–	10	–
	2		Setting 3	–	10	–
	3		30	0	15	–
	4		75	47	55	–
Well-done*	1		Setting 3	–	10	–
	2		Setting 3	–	10	–
	3		100	47	84	–

Roasting

Roast	Stage	Oven function	🌡️ [°C]	💧 [%]	🕒 [min.]	🍖 [°C]
Roebuck rump	1 2		Setting 3 100	– 57	20 130	– –
Haunch of wild boar	1 2		Setting 3 100	– 57	20 145	– –
Other						
Ostrich						
Rare*	1 2 3 4	   	Setting 3 Setting 3 30 65	– – 0 49	10 8 15 157	– – – –
Medium*	1 2 3 4	   	Setting 3 Setting 3 30 80	– – 0 66	10 13 15 157	– – – –
Well-done*	1 2 3 4	   	Setting 3 Setting 3 30 100	– – 0 57	10 13 30 142	– – – –

🌡️ Temperature/Grill setting / 💧 Moisture / 🕒 Duration / 🍖 Core temperature

 Combi mode Fan Plus /  Combi mode Full Grill /  Combi mode Conventional Heat /  Full Grill /  Fan Grill

* In stage 1 place the universal tray on shelf level 2 and the rack on shelf level 3 without food on it and pre-heat the oven. Place the meat on the pre-heated rack at the beginning of stage 2.

** In stage 1 place the universal tray on shelf level 3 without food on it and pre-heat the oven. Place the meat on the pre-heated universal tray at the beginning of stage 2.

Baking

Eating food which has been cooked correctly is important for preventing food poisoning or other ailments. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

Fan Plus

For baking on different shelf levels

- When using Fan Plus, reduce the temperatures given for Conventional Heat by about 20 °C.

Conventional Heat

For baking traditional recipes and preparing soufflés.

- Use only one shelf level for baking.
- Bake tray bakes on shelf level 3 and cakes in tins on shelf level 2.
- If you are using old cookbooks or recipes, set the temperature 10 °C lower than that which is stated. This won't change cooking durations.

Top Heat

Select at the end of the cooking duration to brown the topping on a dish. For gratins and bakes.

Bottom Heat

Use this setting towards the end of baking, to brown the base of a cake, quiche or pizza.

Cake Plus

For creamed mixtures, choux pastry and deep frozen pretzels.

Intensive Bake

For cooking dishes which require a moist topping and a crisp base such as Quiche Lorraine and pizza, and cakes with a filling where the base has not been pre-baked, e.g. some cheesecakes.

- Bake on the lowest shelf level.

Combi mode

The gleaming finish on bread, rolls and puff pastry is achieved by adding steam (maximum moisture, low temperature) in cooking stage 1. Browning is achieved using a high moisture level and a high temperature. The drying out phase takes place with low moisture and a high temperature.

Baking tips

Grease filter

- Remove the grease filter from the back wall. Otherwise results can be uneven (Exception: Flans with a deep, fresh fruit filling, e.g. plums or damsons, pizza with lots of topping).

Baking tins

- Dark-coloured tins are best for baking. These conduct the heat more swiftly to the mixture. Shiny metal tins reflect heat and cakes do not brown evenly.

They also take longer to bake in shiny metal tins.

- Bake cakes in rectangular tins with the longer side across the width of the oven compartment for optimum heat distribution and even results.
- For Automatic programmes, please refer to the cookbook for information on suitable baking containers.

Universal tray

Because of its PerfectClean anti-stick surface, the universal tray does not need to be greased for baking.

Shelf level

- Bake on a maximum of two levels at the same time. When baking on two levels at the same time, follow the instructions given in "Automatic programmes".

Baking paper

Baking paper is only necessary when baking:

- Anything with a high salt content (e.g. pretzels, bread sticks), because sodium can damage the PerfectClean surface.
- Meringues or biscuits with a high egg white content, because they are more likely to stick.
- Puff pastry

Baking

Frozen food

- When baking deep frozen products such as chips, croquettes, cakes, pizza and baguettes, use the lowest temperature quoted on the manufacturer's packaging.
- Cook frozen goods such as cakes, pizza or baguettes on a layer of baking paper placed on the rack.



























Baking large frozen items on the universal tray can cause the metal to distort to such an extent that the tray cannot be taken out of the oven.

- Small items of frozen food such as oven chips or potato croquettes can be cooked on the universal tray. Place them on baking paper and turn several times during cooking.

Notes on the baking chart











































- As a general rule, select the lower temperature given in the chart.
- Do not set a temperature higher than that recommended. Increasing the temperature may reduce the baking duration, but will lead to uneven browning, and unsatisfactory cooking results.
- Check if the food is cooked at the end of the shortest duration quoted. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Baking chart





Food	Stage	Oven function	🌡️ [°C]	💧 [%]	⌚ [min.]
Whisked mixture					
Tray	–		150–180	–	25
Springform tin	–		160–170	–	25–35
Puff pastry					
Filled	1		100	100	7
	2		190–210	90	10
	3		190–210	75	5
	4		190–210	0	6
Short pastry*	–		180	–	15
Choux pastry					
Choux buns / Éclairs	–		150–185	0	50
Yeast dough					
Bagels	1		100	100	10
	2		200	0	24
Baguettes, spelt bread	1		40	100	8
	2		50	100	4
	3		210	50	6
	4		180–210	0	30
Yeast butter cake	1		160	90	15
	2		120–165	0	10
Croissants	1		90	100	2
	2		160	90	10
	3		160–190	0	27
Triple grain bread	1		30	100	15
	2		150	50	10
	3		150	0	100
Flat bread	1		40	100	10
	2		50	100	2
	3		210	0	6
	4		155–190	0	25










Baking

Food	Stage	Oven function	🌡️ [°C]	💧 [%]	🕒 [min.]
Plaited loaf	1		40	100	8
	2		50	100	2
	3		200	50	10
	4		160–200	0	12
White bread in tin	1		40	100	8
	2		50	100	4
	3		210	50	6
	4		220	0	25–50
Herb rolls	1		155	90	9
	2		200	0	15–25
Multigrain rolls	1		155	90	9
	2		210	0	20–30
Pizza	–		225	–	10–15
Plaited Swiss loaf	1		90	100	6
	2		170–210	50	45
Stollen	1		150	100	30
	2		130–160	0	30
Streusel cake	1		30	100	30
	2		160	90	25
	3		130–180	0	10
Sweet rolls	1		40	100	8
	2		50	100	2
	3		200	50	10
	4		200	0	8–13
Wholegrain bread	1		40	100	8
	2		50	100	4
	3		210	50	6
	4		190–215	0	30
White bread	1		40	100	8
	2		50	100	4
	3		210	50	6
	4		170–210	0	30
White rolls	1		155	90	9
	2		200	0	20–30

Food	Stage	Oven function	🌡️ [°C]	💧 [%]	🕒 [min.]
Mixed wheatgrain bread	1	 	40	100	8
	2	 	50	100	4
	3	 	210	50	6
	4	 	180–220	0	30
Onion tart	–		190	–	25–35
Shortcrust pastry					
Small cakes	1	 	185	50	6
	2	 	185	0	10–15
Cakes with a dry topping	–	 	200	85	35
Cakes with a moist topping*	1	 	210	0	15
	2	 	190	0	20–30
Slice with topping	–		170–190	–	35–45
Quark dough					
Sweet rolls	1	 	50	100	5
	2	 	165	50	5
	3	 	165	0	14–26
Tray	–		160–180	–	45–55
Creamed mixture					
Cake tin	–		170–190	–	55
Tray bake with fruit topping	–		170–190	–	40
Small cakes	–	 	150–190	95	25
Pyramid cakes	–		Setting 3	–	2–3**
Sourdough					
Rye mix bread	1	 	210	50	5
	2	 	190–210	0	50
Rye bread	1	 	210	60	6
	2	 	210	0	6
	3	 	155–170	0	60
Strudel* dough					

Baking

Food	Stage	Oven function	🌡️ [°C]	💧 [%]	🕒 [min.]
Apple strudel	1	 	30	90	7
	2	 	190	0	35–60

🌡️ Temperature/Grill setting / 💧 Moisture / 🕒 Duration
  Combi mode Fan Plus /   Combi mode Conventional Heat /
 Conventional Heat /  Fan Plus /  Intensive Bake /  Cake Plus /  Full Grill

* Pre-heat the oven with nothing in it.
 ** Per layer



Danger of burning!

The appliance door must remain shut during grilling, as otherwise the controls will get hot.

The food probe cannot be used with Full Grill, Economy Grill and Combi mode | Full Grill.

Full Grill

For grilling and toasting bread, open sandwiches etc. and browning baked dishes.

Economy Grill

For grilling thin cuts in small quantities and for browning small baked dishes.

Fan Grill

For grilling thicker items, e.g. rolled meat, poultry pieces.

Grilling tips

- Place the food on the rack on top of the universal tray.
- When grilling fish, place the fish on a piece of baking paper cut to size.
- Always pre-heat for at least 5 minutes before grilling.
- Grill large pieces, e.g. half chickens, on the middle shelf and thin pieces, e.g. steaks, on the top shelf.
- Turn the food after $\frac{2}{3}$ of the cooking time has elapsed.

It is not necessary to turn food when using Fan Grill or grilling fish.

Grilling

Useful tips

- Marinate or add a little oil if necessary to lean meat. Do not use other types of fat as they can burn and cause smoke.
- Pierce sausages before grilling.
- It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.
- To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf runner to allow the food to cook through to the centre.
- One way of finding out how far through a piece of meat has been cooked is to press down on it with a spoon:
 - If there is very little resistance to the pressure of the spoon, it will still be red on the inside ("rare").
 - If there is some resistance, the inside will be pink ("medium").
 - If there is great resistance, it is thoroughly cooked through ("well-done").

Grilling chart




Settings

Oven functions | Fan Grill

Temperature: see chart

Duration: see chart

The chart below is a suggested guide only. Temperatures are approximations and must be varied according to the thickness and preparation of the meat. Personal taste and size of serves will vary times and temperatures. We recommend you monitor cooking results for best outcomes.

Food	 [°C]		 [min.]
Meat			
Chicken breast fillet	200	4	14–18
Chicken satays	200	4	12–15
Whole butterflied chicken	200	3	35–40
Kebabs and satays (red meat)	200	4	12–15
Lamb back straps	220	4	8–10
Lamb loin chops	190	4	12–16
Lean beef fillet steak	220	4	6–12
Lean thin sausages	180	4	8–10
Thick sausages	180	4	15–20
Fish			
Oily fish	200	4	8–12
Thick fish fillets, cutlets or steaks	200	4	10–15
Thin white fish fillets	220	4	6–10
Vegetables			
Potato wedges or small roast potatoes	220	3	20–25
Vegetables, capsicum, zucchini, sweet potato, eggplant	200	4	12–15

 Temperature /  Shelf level /  Duration

Settings

Calling up the "Settings" menu

- Select Settings .



A list of settings will appear in the display.

You can check them or change them.







A tick ✓ next to an option shows which setting is active.

Settings cannot be altered while a cooking programme is in progress.

Changing and saving settings

- Select Settings .
- Scroll through the list until the setting you want appears.
- Touch the sensor next to the setting.
If necessary, select the setting you want in a submenu.
- Change the setting.
- Confirm with OK.
- Touch  until the main menu appears, or select another setting.

Settings overview

Option	Possible settings
Language 	... / deutsch / english / ... Country
Time	Display On / Off * / Night dimming Clock format 24 h * / 12 h Set
Date	
Lighting	On / On for 15 seconds *
Display brightness	
Audible tone information	Melody  Solo tone 
Keypad tone	
Units	Weight g * / lb / lb:oz Temperature °C * / °F
Keeping warm	On / Off *
Automatic rinsing	On * / Off
Steam reduction	On * / Off
Recommended temps	
Safety	System lock  On / Off * Sensor lock On / Off *
Water hardness	Soft Medium Hard *
Showroom programme	Demo mode On / Off *
Factory default	Settings User programmes Recommended temps



* Factory default

Settings

Language

You can set the language and the country you want.

After selecting and confirming your choice, the language you have selected will appear in the display.




Useful tip: If you have selected the wrong language by mistake, select the  symbol to get back to the Language  menu.

Time of day




Display

Select how you want the time of day to appear in the display when the steam oven is switched off:

- On

The time of day always appears in the display. You can switch the lighting  on and off, use the minute minder  or open and close the control panel  by touching the relevant sensor.

- Off

The display is switched off to save energy. The steam oven has to be switched on before you can use it. This also applies to using the oven interior lighting , the minute minder  and opening and closing the control panel .

- Night dimming

To save energy, the time is only visible in the display between 5:00 and 23:00. The rest of the time it is not visible.

Clock format

You can select the clock format for the time of day:

- 24 h

The time of day is shown in the 24-hour format.

- 12 h

The time of day is shown in the 12-hour format.

Setting

Set the hours and the minutes.


If there is an interruption to the power supply, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.

Date

Set the date.

When the steam oven is switched off, the date will only appear if the following settings have been set: Time | Display | On or Night dimming (between 05:00 h and 23:00 h).

Lighting

- On
The interior lighting is switched on during the entire cooking period.
- On for 15 seconds
The oven lighting turns off 15 seconds after a programme starts. Touching  switches it on for another 15 seconds.

Display brightness

The display brightness is represented by a bar with seven segments.



- Select **Darker** or **Lighter** to change the brightness of the display.

Acoustic information

Melody

At the end of a process, a melody will sound several times in intervals.

The volume of the melody is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments is filled, the melody is switched off.

- Select **Quieter** or **Louder** to adjust the volume.
- Select **On** or **Off** to switch the melody on or off.

Solo tone

At the end of a process, a continuous tone will sound for a period of time.

The pitch of this tone is represented by a segment bar.

- Select **Lower** or **Higher**, to change the pitch.

Settings

Keypad tone

An audible tone is heard each time a sensor is touched.

The volume of the keypad tone is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments is filled, the tone is switched off.

- Select **Quieter** or **Louder** to adjust the volume.
- Select **On** or **Off** to switch the keypad tone on or off.

Units

Weight

- g

Weight in Automatic programmes is set using grams.

- lb

Weight in Automatic programmes is set using pounds and ounces.

- lb:oz

Weight in Automatic programmes is set using pounds and ounces.

Temperature

- °C

The temperature is displayed in degrees Celsius.

- °F

The temperature is displayed in degrees Fahrenheit.

Keeping warm function

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

– On

The keeping warm function is activated as standard with Steam cooking if a temperature above approx. 80 °C is selected. If food is not removed from the oven at the end of a programme, the warming function will automatically start after approx. 5 minutes. Keeping warm will appear in the display and the food will be kept warm for approx. 15 minutes at a temperature of 70 °C. The keeping warm function is cancelled when a sensor is touched or the door is opened.

– Off

The keeping warm function is deactivated.

Automatic rinsing

Following a cooking programme with steam, Appliance rinsing will appear in the display after the steam oven has been switched off.

Any remaining food deposits are flushed out of the system.

You can activate or deactivate the automatic rinsing process.

Steam reduction

– On

If cooking is done at a temperature greater than 80 °C, or 80–100 °C with 100% moisture (Combi mode), the steam reduction function will switch on automatically after the cooking programme has finished. This reduces the amount of steam which escapes from the appliance when the door is opened at the end of the cooking duration. Steam reduction will appear in the display in addition to Process finished.

– Off

If steam reduction is switched off, the Keeping warm function is also automatically switched off. If steam reduction is switched off, a large amount of steam will escape when the door is opened.

Settings

Recommended temperatures

If you frequently cook with different temperatures, it makes sense to change the recommended temperatures.

Once an option has been selected, the list of functions and special applications will appear together with their recommended temperatures.

- Select the function / special application you want.

The recommended temperature will appear together with the range within which it can be changed.

- Change the recommended temperature.
- Confirm with OK.

Safety

System lock

The system lock prevents the appliance being switched on by mistake.

The minute minder can still be used when the system lock is active.

The system lock will remain activated even after a power failure.

– On

The system lock is active. If you want to use the steam oven, touch the sensor next to OK for at least 6 seconds.

– Off

The system lock is not active. You can use the steam oven as normal.

Sensor lock

The sensor lock prevents a cooking process being switched off or changed while it is running. Once activated, the sensors are locked a few seconds after a programme has started.

- On

The sensor lock is activated. Touch the sensor next to *OK* for at least 6 seconds to use the functions again. The sensor lock is then deactivated for a short period.

- Off

The sensor lock is not active. All sensors react to touch as normal.

Water hardness

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.

- Soft

< 8.4 °dH, < 1.5 mmol/l

- Medium

8.4 - 14 °dH, 1.5 - 2.5 mmol/l

- Hard

> 14 °dH, > 2.5 mmol/l

Settings

Showroom programme

This function enables the steam oven to be demonstrated in showrooms without heating up. It should not be set for domestic use.

Demo mode

If Demo mode is activated, Demo mode is switched on. The appliance will not heat up will appear when the steam oven is switched on.

– On

Touch the sensor next to OK for at least 4 seconds to activate Demo mode.

– Off

Touching the sensor next to OK for at least 4 seconds will deactivate Demo mode. You can then use the steam oven as normal.

Factory default settings

– Settings

Any settings that you have altered will be reset to the factory default setting.

– User programmes

All User programmes will be deleted.

– Recommended temps

Recommended temperatures which have been changed will be reset to the factory default settings.

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.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the steam oven, in particular, will be damaged by oven cleaners.

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

Remove any cleaning agent residues immediately.

Stubborn soiling could damage the steam oven in certain circumstances.

Clean the oven interior, inside of the door and door seal as soon as the oven has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

Do not use commercial cleaning agents. Only use cleaning agents designed for domestic use.

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.

Cleaning and care

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.

PerfectClean

The surfaces of the oven compartment and shelf runners have been treated with **PerfectClean** enamel. This finish has an iridescent appearance. PerfectClean surfaces have very good non-stick properties and are easy to clean.

However, it is very important to clean the surfaces each time the oven is used.

The surface will become harder to clean and the non-stick properties will deteriorate if soiling is not removed after each use and allowed to build up.

Soiling such as spilt juices and cake mixtures are best removed whilst the steam oven or tray is still warm. Exercise caution - make sure the oven is not hot. Danger of burning!

Spilt fruit juices may cause discolouration of the surfaces. This discolouration is permanent but will not affect the efficiency of the surface.

Remove residual cleaning agent after cleaning. If left it will reduce the non-stick properties of the PerfectClean surfaces.

To protect the non-stick effect of PerfectClean surfaces, please avoid:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- ceran cleaning agents,
- ceramic and stainless steel cleaning agents,
- steel wool or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven sprays,
- cleaning in the dishwasher,
- selective cleaning with mechanical cleaning agents.

Cleaning and care

Do not use oven spray as you will not be able to remove all residual chemicals.

Oven compartment

The surface of the oven compartment has been treated with PerfectClean.

Please refer to the section on "PerfectClean" for information on cleaning and care.

The oven door (see "Door") and the shelf runners (see "Shelf runners") can be removed to make it easier to clean the oven interior.

After a programme using steam

- 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.

Useful tip: You can then leave the oven to dry automatically (see "Maintenance / Drying").

After a roasting, grilling or baking programme

Clean the oven compartment thoroughly after roasting, grilling and baking as otherwise soiling can burn on and become impossible to remove.

- Remove light soiling from the oven compartment and the inside of the door with a clean non-scouring washing-up sponge and a solution of washing-up liquid and hot water. If necessary, the pad on the reverse of the sponge can be used to clean the oven compartment.
- 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.

Useful tip: Soaking the soiling for a few minutes with a solution of washing-up liquid and hot water can make cleaning easier. Alternatively, run the Maintenance | Soak programme (see "Maintenance").

Floor filter

- The filter in the floor of the oven should be cleaned and dried after every use.
- Vinegar can be used to remove discolouration and limescale deposits from the filter in the floor of the oven. Rinse thoroughly with clean water afterwards.

Door seal

Grease deposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked.

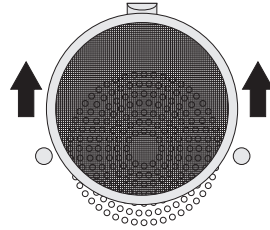
- Clean the door seal after every baking or roasting programme using a clean, damp microfibre cloth or a clean sponge and a solution of washing-up liquid and hot water.
- After cleaning, dry the seal with a soft cloth.
- Replace the seal with a new one if it becomes porous or brittle.

Door seals can be ordered from Miele (see the end of this booklet for contact details).

Grease filter

Clean the grease filter after every roasting programme.

The grease filter can be cleaned in a dishwasher.



- Pull the grease filter on the back panel upwards to remove it.
- The grease filter 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.

If the grease filter is cleaned in the dishwasher, results are better if the filter is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Cleaning and care

Water container / Condensate container

The water container and condensate container are suitable for cleaning in a dishwasher.

- Remove and empty the water container and condensate container after every use. Push upwards slightly as you take them out of the appliance.

Water can drip into the water container and condensate container compartment when removing the containers.

- Dry the compartment with a soft cloth.
- Rinse the water container / condensate container by hand or in the dishwasher.
- Then dry the water container and condensate container with a soft cloth to prevent limescale.

Accessories

Cooking containers

The cooking containers are suitable for cleaning in the dishwasher.

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

Universal tray and combi rack

The surface of the universal tray and the combi rack have been treated with a PerfectClean finish.

Do not clean the universal tray and combi rack in the dishwasher.

Please refer to the section on "PerfectClean" for information on cleaning and care.

- Please remove
 - light soiling with a sponge and a solution of washing-up liquid and hot water.
 - heavier soiling with a clean non-scouring washing-up sponge and a solution of washing-up liquid and hot water. If necessary, the pad on the reverse of the sponge can be used.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Dry the surface of the universal tray and the combi rack with a soft cloth.

Food probe

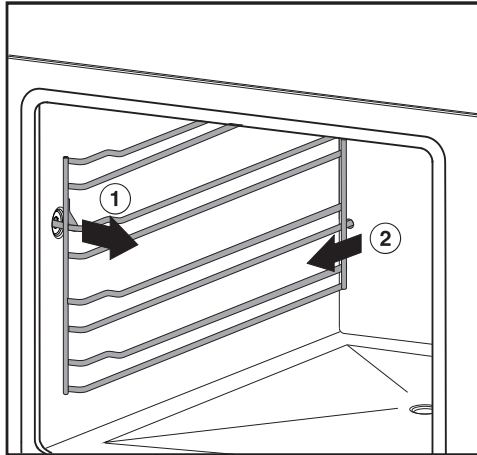
Do not immerse the food probe in water or clean it in the dishwasher as this will damage it.

- Clean the food probe with a damp cloth after every use.

Shelf runners

The surface of the shelf runners has been treated with PerfectClean enamel.

Do not clean them in the dishwasher. Please refer to the section on "PerfectClean" for information on cleaning and care.



- 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.

- Pull the shelf runners out first from the side ①, then from the back ② of the steam oven.
- Please remove
 - light soiling with a clean sponge and a solution of washing-up liquid and warm water.
 - heavier soiling with a clean non-scouring washing-up sponge and a solution of washing-up liquid and hot water. If necessary, the pad on the reverse of the sponge can be used.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Dry the shelf runners with a soft cloth.

Cleaning and care

Maintenance

The Finish at and Start at functions are not available in Maintenance.

Soak

Heavy soiling can be soaked with this programme after a roasting programme.

- Allow the oven compartment to cool down.
- Remove all accessories from the oven.
- Fill the water container.
- Select Maintenance | Soak.

The soaking process takes approx. 10 minutes.

Drying

Residual moisture in the oven compartment is dried, even in inaccessible areas.

- Dry the oven compartment with a soft cloth first.
- Select Maintenance | Drying.

The drying process takes approx. 20 minutes.

Rinsing

During this process the water-bearing system is rinsed. Any possible food residues are rinsed out.

- Select Maintenance | Rinse.
- Follow the instructions in the display.

The rinsing process takes approx. 10 minutes.

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 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. Only cooking processes using steam are counted. After the last remaining steam cooking process, the appliance will lock out.

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

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

- Switch the steam oven on and select Maintenance | Descal ..

Please wait... will appear in the display. The descaling process will be prepared. This can take a few minutes. As soon as the preparation has finished, you will be asked to fill the water container.

- Fill the water container with cold fresh 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.
- Empty the condensate container.
- Confirm with OK.

The descaling process will now begin, and the time remaining will count down in the display.

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.

The water container will need emptying and rinsing twice and refilling with fresh tap water during descaling. The condensate container must be emptied.

- Follow the instructions in the display.
- Confirm each with OK.

Once this has taken place Empty the condensate tray will appear in the display.

- Follow the instructions in the display.
- Confirm with OK.

The descaling process is complete.

After descaling

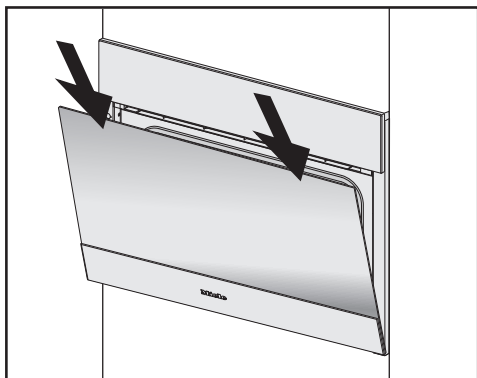
- Remove, empty and dry the water container and condensate container.
- Switch the steam oven off.
- Let the oven cavity cool down.
- Then dry the oven compartment.
- Leave the appliance door open until the oven interior is completely dry.

Cleaning and care

Door

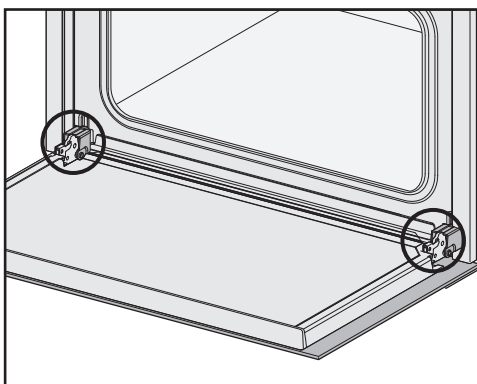
Removing the door

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

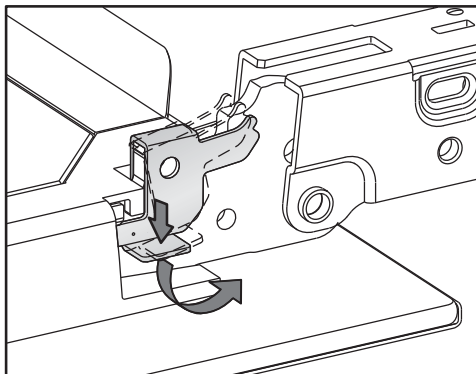


- Using both hands, press down on the top edge of the door briefly.

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.

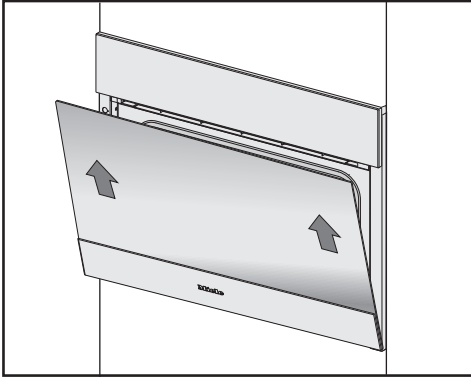
- Raise the door up till it rests open.

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.

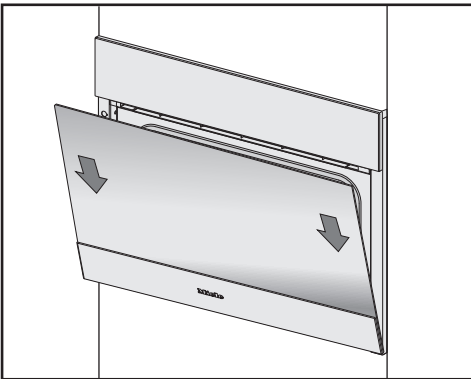
Make sure that you lift the door off evenly on both sides.



- 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

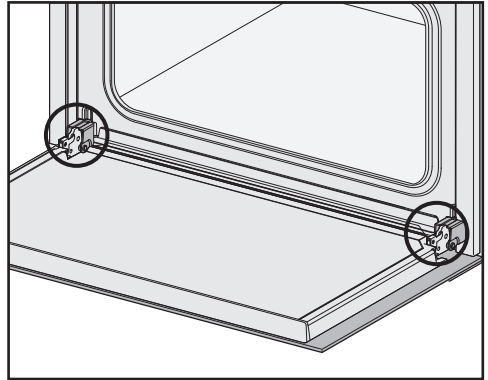
Risk of damage to the door.
Make sure that the door goes back on straight.



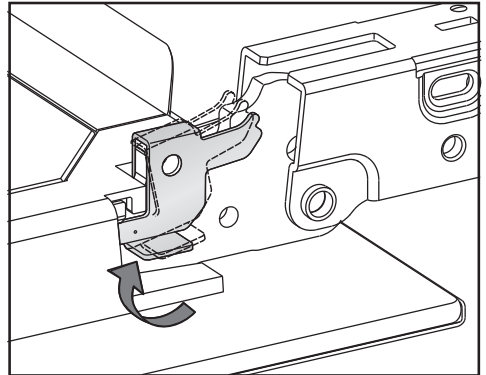
- Hold the door securely at both sides and carefully fit it back onto the hinge guides.

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.

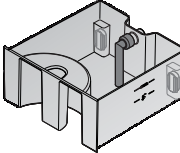
 **Danger of injury!** Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work. Do not attempt to open the casing of the steam oven yourself.

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. The steam oven can be operated but does not heat up. ■ You need to deactivate the Demo mode (see "Settings - Showroom programme").
	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.

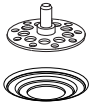
Problem solving guide

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. <ul style="list-style-type: none"> ■ 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. <ul style="list-style-type: none"> ■ Close the door.
	The door seal is not correctly fitted. <ul style="list-style-type: none"> ■ 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. <ul style="list-style-type: none"> ■ Replace the door seal. This can be ordered from Miele (see the end of this booklet for contact details).
The oven lighting doesn't come on.	The lamp needs to be replaced. <ul style="list-style-type: none"> ■ Call Miele to have the lamp replaced.
The control panel will not open or close automatically despite touching the  sensor several times.	Something is obstructing the control panel. <ul style="list-style-type: none"> ■ Remove the obstruction.
	The obstruction sensor is very sensitive, which means the control panel sometimes doesn't open or close. <ul style="list-style-type: none"> ■ Open/Close the control panel manually (see end of this section) ■ If the problem occurs again, contact Miele.
The <small>Start at</small> and <small>Finish at</small> functions have not worked.	The oven compartment temperature is too high, e.g. after a programme has finished. <ul style="list-style-type: none"> ■ Leave the door open to cool down the oven compartment.
	These functions are not available with Menu cooking and Maintenance.

Problem solving guide

Problem	Possible cause and remedy
Cakes and biscuits are not baked properly after following the times given in the recipe.	The set temperature is not consistent with the one given in the recipe. ■ Change the temperature.
	The grease filter is inserted in the back panel. Baking takes longer with this filter in place. ■ Increase the baking duration.
	The recipe has been altered. For example, adding more liquid or eggs can increase the baking duration required. ■ Adapt the temperature or baking duration accordingly.
Cakes or biscuits are unevenly browned.	The temperature was set too high.
	The grease filter has not been taken out of the back wall.
	More than two shelf levels were used for baking. ■ Bake on a maximum of two levels.
F10	<p>The suction hose in the water container is</p> <ul style="list-style-type: none"> – not correctly attached. – not positioned vertically. <p>■ Correct the position of the suction hose:</p> 
F11 F20	<p>The drain hoses are blocked.</p> <ul style="list-style-type: none"> ■ Proceed as described in "Cleaning and care - Descaling". ■ If the fault message appears again, switch the appliance off and contact Miele.
F44	<p>Communication fault</p> <ul style="list-style-type: none"> ■ Switch the steam oven off and then back on again after a few minutes. ■ If the same message appears again, call Miele.

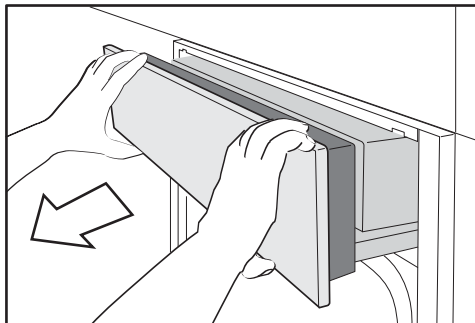
Problem solving guide

Problem	Possible cause and remedy
F55	<p>The maximum length of time for which the steam oven can be operated on a function has been exceeded, so the appliance has switched itself off automatically for safety reasons.</p> <ul style="list-style-type: none"> ■ Switch the steam oven off and then back on again. <p>The steam oven is immediately ready for use again.</p>
F196	<p>There is a fault.</p> <ul style="list-style-type: none"> ■ Switch the steam oven off and then back on again. <p>The floor filter is not fitted correctly.</p> <ul style="list-style-type: none"> ■ Switch the steam oven off. ■ Insert the filter correctly:  <p>The diagram shows a top-down view of a circular filter with a central pin, being placed into a matching circular base with a central hole.</p> <ul style="list-style-type: none"> ■ Switch the steam oven back on again. ■ If, having corrected the problem, this fault message appears again, contact Miele.
F and other fault codes	<p>Technical fault.</p> <ul style="list-style-type: none"> ■ Switch the appliance off and call Miele.

Problem solving guide

Opening the control panel manually

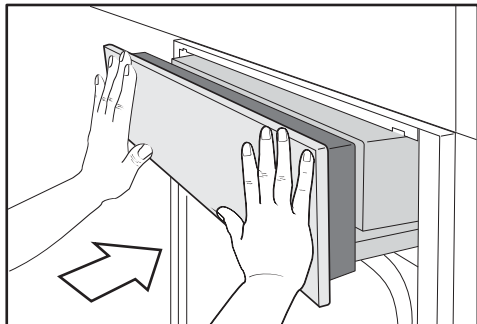
- Carefully open the appliance door.



- Hold the control panel at the top and bottom.
- Pull out the panel towards you.
- Carefully push it upwards.

Closing the control panel manually

- Hold the control panel at the top and bottom.
- Carefully push it downwards.



- Push the panel right in.

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.

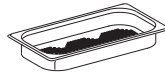
They can also be ordered directly from Miele (see end of this booklet for contact details).

Cooking containers

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

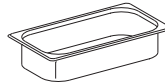
Miele offers a number of perforated and solid cooking containers in various sizes. Cooking containers with a width of **325 mm** cannot be inserted directly into the shelf runners. Instead they must be placed on the rack.

DGGL 1



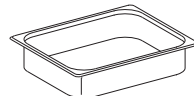
Perforated cooking container
Gross capacity 1.5 litres / Useable capacity 0.9 litre
325 x 175 x 40 mm (W x D x H)

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)

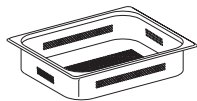
DGG 3



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

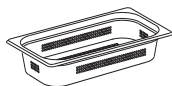
Optional accessories

DGGL 4



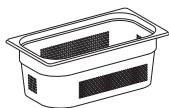
Perforated cooking container
Gross capacity 4.0 litres / Useable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

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



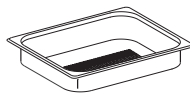
Perforated cooking container
Gross capacity 4.0 litres / Useable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGG 7



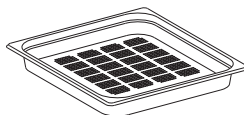
Solid cooking container
Gross capacity 4.0 litres / Useable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGGL 8



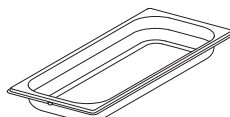
Perforated cooking container
Gross capacity 2.0 litres / Useable capacity 1.7 litres
325 x 265 x 40 mm (W x D x H)

DGGL 12



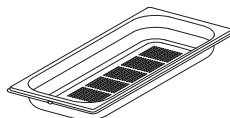
Perforated cooking container
Gross capacity 5.4 litres / Useable capacity 3.3 litres
450 x 390 x 40 mm (W x D x H)

DGG 20



Solid cooking container
Gross capacity 2.4 litres / Useable capacity 1.8 litres
450 x 190 x 40 mm (W x D x H)

DGGL 20



Perforated cooking container
Gross capacity 2.4 litres / Useable capacity 1.8 litres
450 x 190 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

DGClean (250 ml)



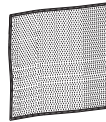
Special cleaning agent for heavy soiling of the oven compartment, especially after roasting.

Descaling tablets (Qty 6)



For descaling the appliance

Original Miele all purpose microfibre cloth

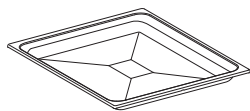


Removes finger marks and light soiling.

Optional accessories

Other accessories

Universal tray



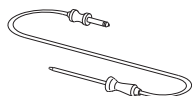
Universal tray for baking, roasting and grilling

Combi rack



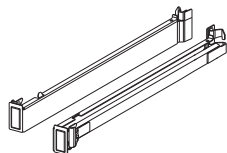
Combi rack for baking, roasting and grilling

Food probe



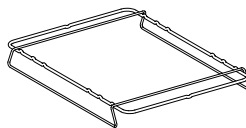
For precise temperature controlled cooking. The food probe monitors the inner temperature of the meat (core temperature).

FlexiClip telescopic runners



The FlexiClip telescopic runners can be clipped into any of the shelves and pulled out of the oven to their fullest extent.

Container rack



For holding 325 mm wide containers. Slides into the shelf runners in the appliance.

Round baking tray



Suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

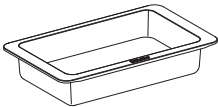
Not suitable for use with programmes using steam.

Gourmet oven dishes

Die-cast aluminium casserole dishes with non-stick surface. Slide into the shelf runners in the oven. Also suitable for use on an extended zone of an electric ceramic cooktop and in all Miele ovens.

Not suitable for use on gas cooktops or induction cooktops.

HUB 5000-M



Maximum capacity approx. 5.0 kg
Depth 22 cm

HUB 5000-XL

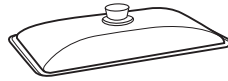


Maximum capacity approx. 8.0 kg
Depth 35 cm

Lids for Gourmet oven dishes

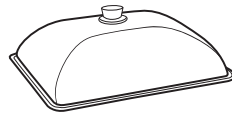
Stainless steel oven dish lids

HBD 60-22



Suitable for HUB 5000-M

HDB 60-35




Suitable for HUB 5000-XL

Miele@home

The Miele@home system can be retrospectively installed by a Miele service technician (not available in Australia and New Zealand at time of printing).

Safety instructions for installation

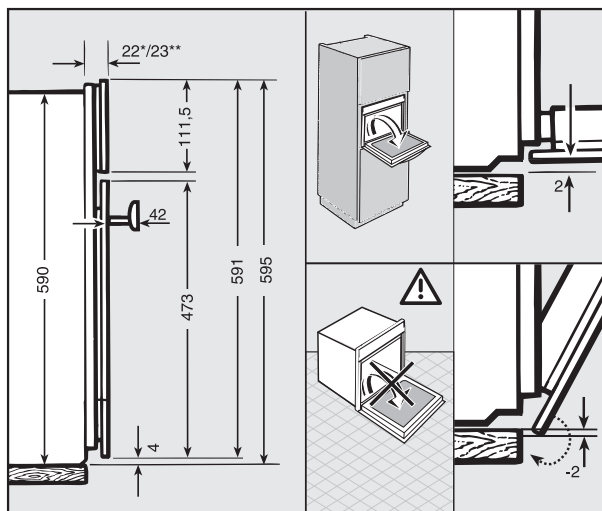
 Incorrect installation can result in personal injury and damage to property.

- ▶ 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.

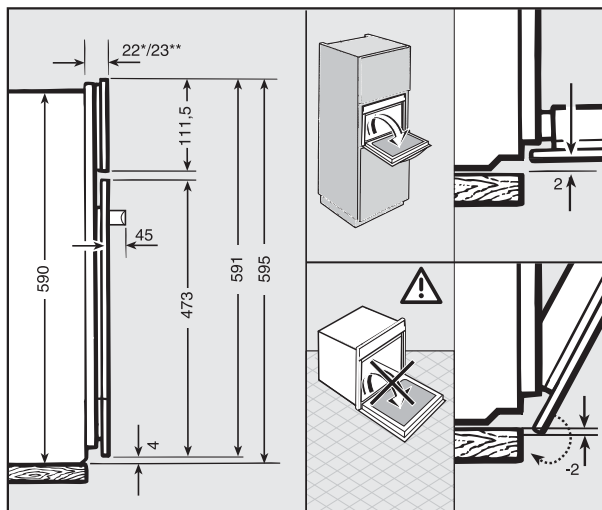
All dimensions in this instruction booklet are given in mm.

Detailed dimensions of oven front

PureLine front



ContourLine front

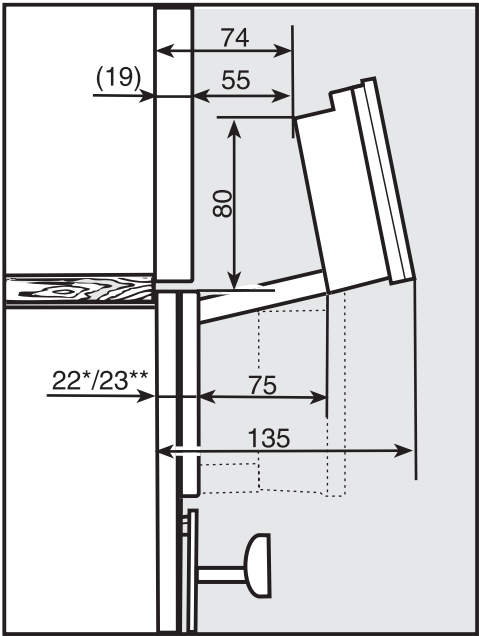


* Glass front / ** Metal front

Detailed dimensions of oven front

Room for the fascia panel to open and shut

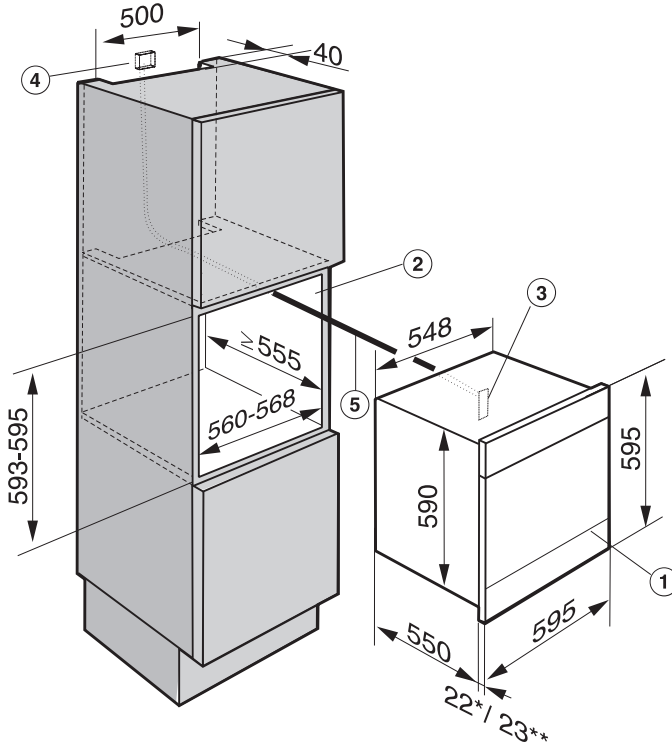
The area in front of the control panel must not be blocked by anything (such as a door handle) that would hinder it from opening and closing.



* Glass front / ** Metal front

Installation in a tall unit

The furniture housing unit must not have a back panel fitted behind the building-in niche.

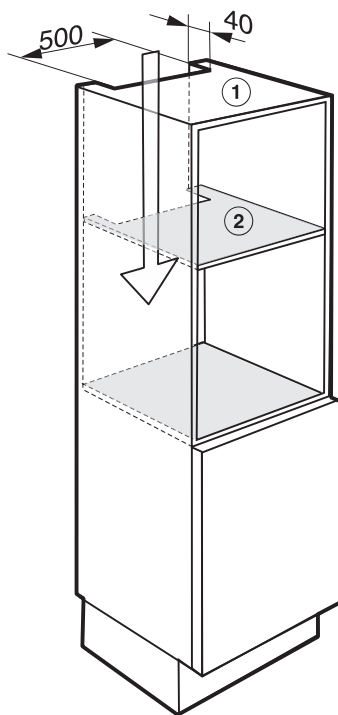


- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance.
- ⑤ Mains connection cable

* Glass front / ** Metal front

Building-in dimensions

Ventilation cut-outs

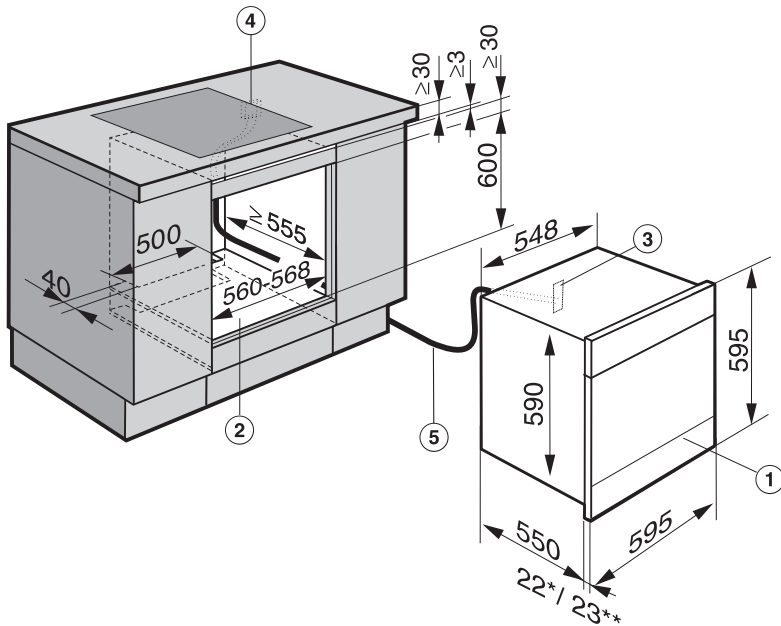


- ① Cut-out in the top of the unit
- ② Cut-out in the interim shelf above the building-in niche

Installation in a base unit

The furniture housing unit must not have a back panel fitted behind the building-in niche.

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).

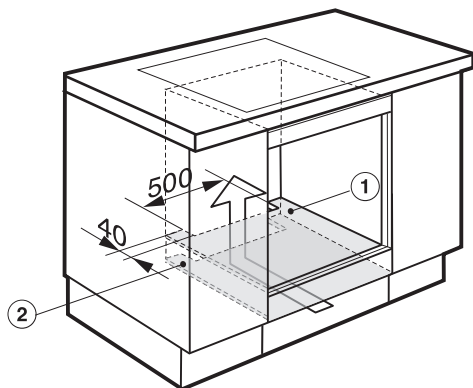


- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position directly behind the appliance.
- ⑤ Mains connection cable

* Glass front / ** Metal front

Building-in dimensions

Ventilation cut-outs



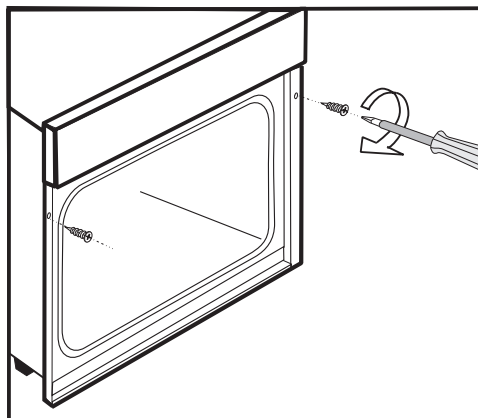
① Cut-out in the interim shelf at the bottom of the building-in niche

② Cut-out in unit floor

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.

WARNING

**THIS APPLIANCE MUST BE
EARTHED**

Replacing the mains connection cable

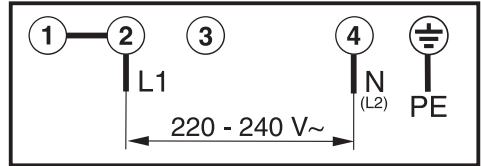


Danger of electrical shock!

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

If the mains connection cable needs to be replaced, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (PVC insulated), available from Miele, in order to avoid a hazard.

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.

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