

## **Making cooking as much fun as eating**

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

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

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

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

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

Enjoy your meal!

## **Instruction manual**

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**HBC26D553.**

en

9000 348 807

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# Safety information

Please read this instruction manual carefully.

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

Neither adults nor children should operate the appliance without supervision:

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

Never let children play with the appliance.

## Hot cooking compartment

Risk of burning.

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

Risk of fire.

Never store combustible items in the cooking compartment.

Risk of short-circuiting.

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

Risk of burning.

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

## Hot accessories

Risk of burning.

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

## **Hot water**

Risk of scalding.

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

## **Incorrect repairs**

Danger of electric shock.

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

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

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## **Causes of damage**

### **Keep the cooking compartment floor clear**

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

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

### **Aluminium foil**

Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door panel.

### **Ovenware**

Ovenware must be heat and steam resistant.

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

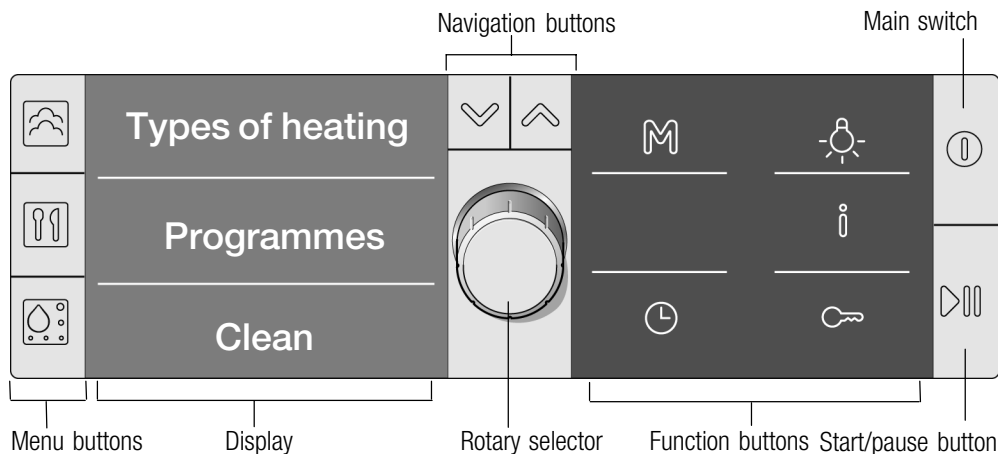
|   |   |
|---|---|
| <b>Steaming with a perforated cooking container</b> | When steaming in the perforated cooking container, always insert the solid cooking container underneath. Dripping liquid is caught.   |
| <b>Moist food</b>                                   | Do not store moist food in the closed cooking compartment for long periods. It can lead to corrosion in the cooking compartment.  |
| <b>Very dirty door seal</b>                         | If the door seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the door seal clean and replace when necessary.   |
| <b>Weight on the appliance door</b>                 | Do not place anything on the open appliance door. The appliance could be damaged.   |
| <b>Transporting the appliance</b>                   | Do not carry or hold the appliance by the door handle. The door handle could break.   |
| <b>Care and cleaning</b>                            | The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual. Remove dirt from the cooking compartment as soon as the appliance has cooled. |

# Your new appliance

In this section, you will find information on







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

## Control panel



| Control element         |     | Use  |
|-------------------------|-----|--|
| Main switch/Stop button | ⏻   | Switches appliance on and off  |
| Menu buttons            | 🔥   | Selects a type of heating  |
|                         | 🍴   | Selects the programme (see section: Automatic programming)   |
|                         | 🧼   | Selects the cleaning system (see section: Care and cleaning)   |
| Navigation buttons      | ⏪ ⏩ | Changes between the rows in the display. Modifications are saved                                     |
| Rotary selector         |     | Changes values for the clock, cooking time, weight etc. Press the rotary selector to lock and unlock |




| Control element    |   | Use   |
|--------------------|---|---|
| Function buttons   |  | Saves and accesses the memory function (see section: Memory function)   |
|                    |  | Switches the lighting on and off  |
|                    |  | When the appliance is switched on: Checks current information<br>When the appliance is switched off: Selects basic settings (see section: Basic settings) |
|                    |  | Selects time-setting options (see section: Time-setting options).   |
|                    |  | Switches the childproof lock on and off (see section: Childproof lock)  |
| Start/pause button |  | Press briefly: Starts and stops (pauses) an operation<br>Press and hold: Ends operation   |

## Operating modes


The menu buttons are used to select the possible operating modes of your appliance.

### Types of heating


Using the  Types of heating menu, you can set your appliance for various different applications.

| Menu item |             | Application   |
|-----------|-------------|---|
| Steam     | 35-100 °C   | For vegetables, fish, side dishes, for juicing fruit and for blanching.   |
| Reheat    | 80 - 100 °C | For meals on a plate and pastries.<br>Cooked food is gently reheated. The steam ensures that the food does not dry out.                               |
| Prove     | 35 - 50 °C  | for yeast dough and sour dough.<br>Dough will prove considerably more quickly than at room temperature.<br>The surface of the dough does not dry out. |
| Defrost   | 35-60 °C    | for vegetables, meat, fish and fruit.<br>The moisture gently transfers the heat to the food. The food does not dry out or lose shape.                 |

## Programmes

The  Programmes menu allows you to select the automatic programmes. You can prepare a large number of dishes using the relevant programmes (see section: Automatic programmes).

## Cleaning system

The  Cleaning system menu allows you to access the Descale and Cleaning aid operating modes.

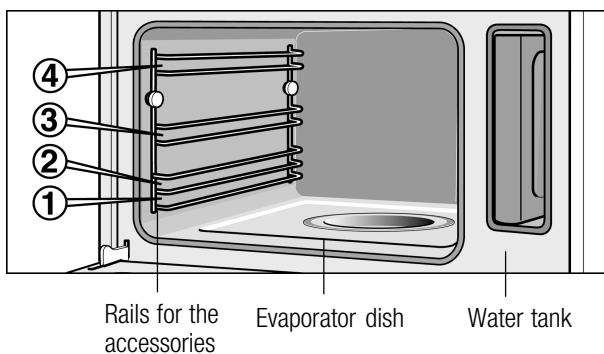
| Menu item | Application   |
|-----------|---|
| Cleaning  | makes cleaning of the cooking compartment easier (see section: Cleaning aid)  |
| Descale   | for descaling the water system and the evaporator dish (see section: Descale) |

## Cooking compartment and accessories

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

### Caution

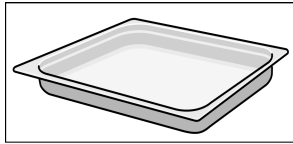
- The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.
- Do not slide any accessories between the shelf positions, or they may tip.



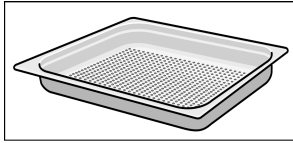
## Accessories

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

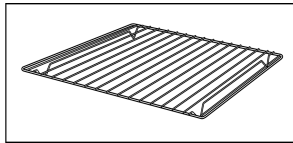
Your appliance is equipped with the following accessories:



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



**Cooking container,  
perforated,  
GN  $\frac{2}{3}$ , 40 mm deep**  
for the steaming of whole fish  
or large quantities of  
vegetables, for juicing  
berries, etc.



**Wire rack**  
for dishes including  
preserving jars, baking and  
pudding moulds

You can obtain further accessories from specialist  
retailers:

| <b>Accessories</b>   | <b>Order no.</b> |
|--|------------------|
| Cooking container, solid, GN $\frac{2}{3}$ , 40 mm deep                  | HEZ36D353        |
| Cooking container, perforated, GN $\frac{2}{3}$ ,<br>40 mm deep          | HEZ36D353G       |
| Cooking container, solid, GN $\frac{2}{3}$ ,<br>28 mm deep (baking tray) | HEZ36D352        |
| Cooking container, solid, GN $\frac{1}{3}$ , 40 mm deep                  | HEZ36D153        |
| Cooking container, perforated, GN $\frac{1}{3}$ ,<br>40 mm deep          | HEZ36D153G       |
| Wire rack  | HEZ36DR          |
| Cleaning sponge  | 643 254          |
| Descaler   | 311 138          |
| Honeycomb microfibre cloth   | 460 770          |

## Water tank

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

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

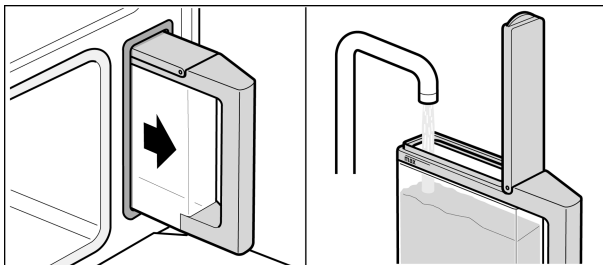
If your water is very hard, we recommend that you use softened water.

If your tap water contains a high percentage of chlorides ( $> 40$  mg/l), use still mineral water low in chlorides. You can obtain information on your tap water from your water supply company.

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

### Caution.

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



Fill the water tank before each use

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

## After every operation

Empty the water tank after each use.

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

## "Fill water tank" message

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

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

## "Fill water tank?" message

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

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

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

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## Automatic calibration

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

## After moving house

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

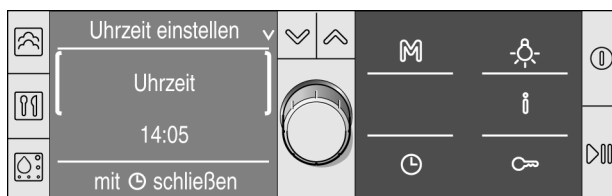
# Before using for the first time

In this section you will find out,

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

## Initial setup

Once your new appliance has been connected, “Uhrzeit einstellen” (“Set clock”) appears on the display. Set the clock and the language for the display, if required.



### Setting the clock and the language

1. Switch to the preset time using the ✓ button.
2. Set the current time using the rotary selector.
3. Switch to “Uhrzeit” (“Clock”) again using the ⤴ button.
4. Switch to “Sprache auswählen” (“Select language”) using the rotary selector.
5. Switch to “Deutsch” (“German”) using the ✓ button.
6. Set the desired language using the rotary selector. There is a choice of 30 different languages.
7. Press the ⌚ button.

The time and language are adopted. The current time is displayed.

---

## Setting the water hardness range

### Checking the water hardness

### Softened water

### Changing the water hardness range

Descalcify your appliance regularly. This is the only way to prevent damage.

Your appliance automatically displays when it needs descaling. It is preset to water hardness range II. Change the value if your water is softer or harder.

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

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

You can change the water hardness range in the basic settings when the appliance is switched off.

1. Press and hold the **i** button until "Select language" appears in the display.
2. Turn the rotary selector until "Water hardness range" appears.
3. Press the **✓** button.  
The display shows "2-medium".
4. Change the water hardness range using the rotary selector. Possible values:

softened

1-soft                    I

2-medium                II

3-hard                    III

4-very hard            IV

5. Press the **i** button to leave Basic settings.  
The change is stored.

---

## Cleaning

### Heating up the appliance

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

1. Fill the water tank and insert it.
2. Press the ① button to switch on the appliance.  
The "Steam" type of heating appears after approx. 4 seconds.

3. Press the ▷⏸ button.  
The appliance automatically heats up to 100 °C and switches itself off after 20 minutes. A signal sounds.

4. Press the ① button to stop the operation.

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

### Cleaning the accessories before use

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



# Operating the appliance

In this section you will find out,

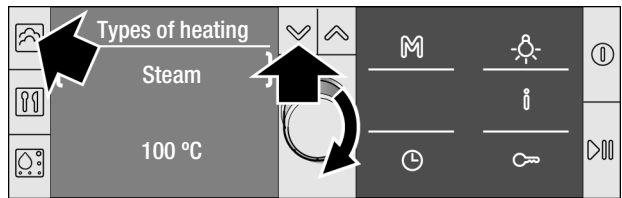
- how to switch the appliance on and off
- what to note after each use

## Switching on the appliance

1. Press the **ⓘ** button to switch on the appliance.  
The button description appears on the display for approximately 4 seconds. Then the display switches automatically to the "Types of heating" menu.

## Selecting a type of heating

The "Types of heating" menu can also be called up directly using the **☰** button.



## Selecting the temperature

2. Set the required type of heating using the rotary selector.

3. Press the **✓** button.

The default temperature is highlighted.

4. Set the required temperature using the rotary selector.

## Selecting the duration

5. Press the **⌚** button.

6. Switch to Duration using the rotary selector.

7. Press the **✓** button.

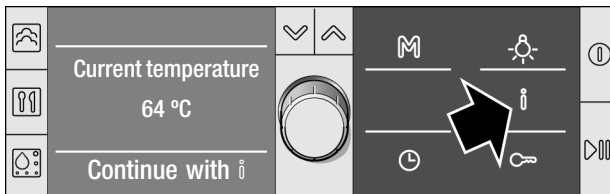
8. Set the required Duration using the rotary selector.

9. Press the **▶||** button to start the appliance.

The appliance heats up. For the Steam type of heating, the duration starts counting down after the heating-up time.

## Current temperature

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



## Changing the temperature

You can change the temperature at any time.

1. Press the **∨** or **∧** button until the temperature is indicated.
2. Change the temperature using the rotary selector.  
The change is applied automatically.

---

## Switching off the appliance



Risk of scalding

Hot steam can escape when the appliance door is opened. Only open the appliance door carefully after cooking.

## The duration has elapsed

When the duration has elapsed, your appliance switches off automatically. A signal sounds.

Press the **⏻** button. Open the appliance door carefully.

## Pause

Press the **⏸** button. The cooling fan may continue running. To start, press the **⏸** button.

When you open the appliance door during operation, operation is interrupted. To start, close the appliance door and press the **⏸** button.

If you have changed the basic setting “Continue operation after closing door” to “automatic”, restarting is not required (see section: Basic settings).

## Switching off

Press the **⏻** button. Open the appliance door carefully.

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

---

## After every operation

### Emptying the water tank

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

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

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

### Drying the cooking compartment



Risk of scalding

The water in the evaporator dish may still be hot.

Allow it to cool before wiping.

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

Wipe units and handles dry where condensation has built up.

---



## Recommended settings


If you choose a dish from the recommended settings, the optimum setting values are already specified.

You can choose from many different categories. Our recommended settings include a large number of dishes from cakes, bread, poultry, meat, fish and game to bakes and preprepared products. You can change the temperature and cooking time. The type of heating is fixed.


The dishes can be found via several selection levels. Try it out. See for yourself the variety of dishes.

## Select the dish


1. Press the  button.  
Steam, 100 °C appears in the display.
2. Turn the rotary selector anticlockwise to "Recommended settings".  
The first dish category appears.
3. Move to the first category of dish using the  button and select the required category using the rotary selector.

Use the  button to move to the next level. Use the rotary selector to move to the next selection.

The setting for the selected dish then appears. You can change the temperature, but not the type of heating.

4. Press the  button.  
Operation starts. The cooking time appears in the display and starts to run down.




## The duration has elapsed

A signal sounds. The appliance stops heating  
00:00:00 appears in the display. Press the  button to cancel the signal.

## Changing the temperature

You can change the temperature at any time with the rotary selector.

## Changing the cooking time


Press the  button and move to cooking time using the rotary selector. Press the  button and change the cooking time using the rotary selector. Close timesetting options using the  button.

## Checking information

Press the  button.

---

# Time-setting options

The time-setting options can be called up using the  button. The following functions are available:




When the appliance is switched off:

- Set timer
- Set clock

When the appliance is switched on:

- Set timer
- Set duration
- Set later end time

## Setting time-setting options - in brief




1. Press the  button.
2. Set the required function using the rotary selector.
3. Switch lines by pressing the  button and set the time or duration using the rotary selector.
4. Close the Time-setting options by pressing the  button.


The following sections describe in detail how to set each individual function.

---

## Setting the timer

The timer runs independently of the appliance. You can use it like a kitchen timer and set it at any time.

1. Press the  button.
2. Press the  button and set the timer duration using the rotary selector.
3. Close the Time-setting options by pressing the  button.

The display switches to its previous state. The  symbol for the timer and the time counting down are displayed.

## Changing the timer duration

### Once the timer duration has expired

### Cancelling the timer duration

Press the ⌚ button. Press the ✓ button and change the timer duration in the next few seconds using the rotary selector. Close the Time-setting options using the ⌚ button.

A signal sounds. The display shows ⏰ 00:00. Press the ⌚ button to stop the signal.

Press the ⌚ button. Press the ✓ button and turn the timer duration back to 00:00 using the rotary selector. Close the Time-setting options using the ⌚ button.

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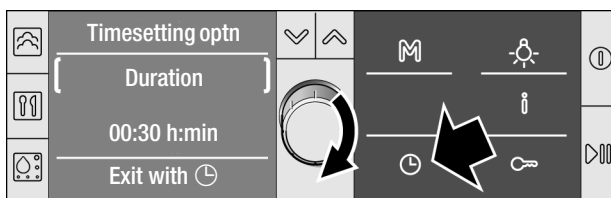
## Setting the duration

The duration is used to set the cooking time for your dish. When the duration has elapsed, the appliance switches off automatically.

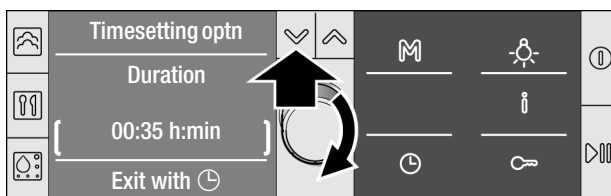
Example in fig.: set duration of 35 minutes.

Prerequisite:

The type of heating and temperature are set.






1. Press the ⌚ button.
2. Switch to Duration using the rotary selector.




3. Use the ✓ button to switch lines.
4. Set the cooking time using the rotary selector.
5. Close the Time-setting options by pressing the ⌚ button.
6. Press the ▷|| button.  
The duration counts down on the display.  
For the Steam type of heating, the duration starts counting down after the heating-up time.




## Changing the duration

Press the  button. Switch to Duration using the rotary selector. Press the  button and change the Duration using the rotary selector. Close the Time-setting options using the  button.

## The duration has elapsed

A signal sounds. The appliance stops heating. 00:00:00 appears in the display. Press the  button to stop the signal.

## Cancelling the duration

Press the  button. Switch to Duration using the rotary selector. Press the  button and set the duration to 00:00 using the rotary selector. Close the Time-setting options using the  button.

---

## Setting a later end time

You can change the time at which the dish will be ready. The appliance starts automatically and is ready at the desired time.

For example, you can place your dish in the cooking compartment in the morning and set the appliance so that it is ready at lunchtime.


Ensure that food is not left in the cooking compartment for too long as it may spoil.

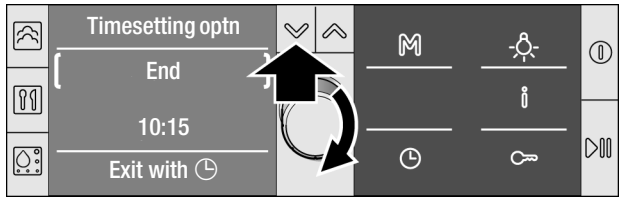
For some programmes it is not possible to set a later End time.

The heating-up time for cooking with steam must be added to the Duration. The selected end time may be delayed by the length of the heating-up time.

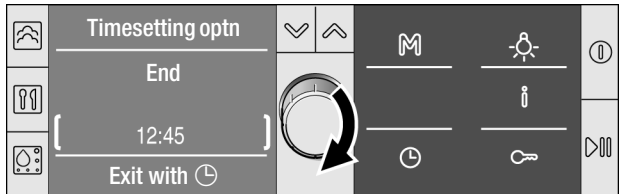
Example in fig.: it is 9:30, the dish takes 45 minutes to cook, but should be ready at 12:45.

Prerequisite:

The selected operation has not already begun. The duration must be set. The  time-setting options are open.



1. Switch to “End” using the rotary selector.  
The time at which the operation will finish is shown on the display.
2. Press the ✓ button.



3. Set the End to a later time using the rotary selector.
4. Close the Time-setting options by pressing the ⏸ button.
5. Press the ▶|| button to confirm.

The setting is applied. The appliance is in standby ⏸... . The End time is shown in the display. When operation begins, the duration counts down on the display.

### Changing the end time

The End time can be changed provided the appliance is in standby. Press the ⏸ button. Switch to End time using the rotary selector, press the ✓ button and correct the End time using the rotary selector. Close the Time-setting options using the ⏸ button.

### The duration has elapsed

A signal sounds. The appliance stops heating. The Duration is set to 00:00:00 in the display. Press the ⏸ button to stop the signal.



## Canceling the end time

The End time can be cancelled provided the appliance is in standby. Press the ⏸ button. Switch to End time using the rotary selector, press the ✓ button and turn back the End time using the rotary selector until the display goes out. Close the Time-setting options using the ⏸ button.

---

## Setting the clock

To set the clock or change the time, the appliance must be switched off.

### After a power cut

After a power cut, "Clock" appears on the display.

1. Press the ✓ button and set the current time using the rotary selector.
2. Press the ⏸ button.  
The time is applied.

### Changing the clock

Example: change the time from summer time to winter time.

1. Press the ⏸ button.
2. Switch to Clock using the rotary selector.
3. Press the ✓ button and change the time using the rotary selector.
4. Close the Time-setting options by pressing the ⏸ button.

### Hiding the clock

When the appliance is switched off, the current time appears on the display. The clock can be hidden (see section: Basic settings).

# Automatic programmes

In this section, you will find out:

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

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

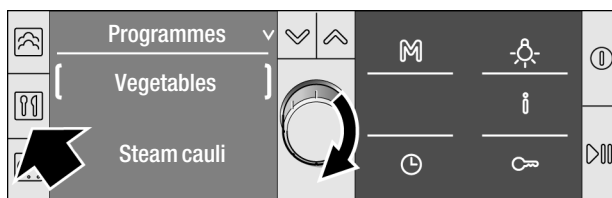
## Setting the programme


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

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

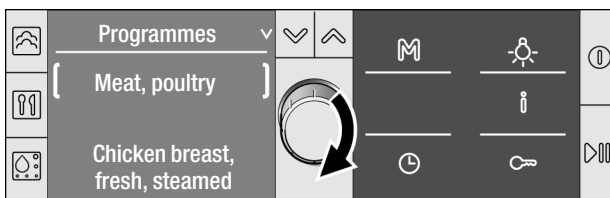
- "Meat, poultry" programme group
- "Chicken breast, fresh, steamed" programme

### Select programme group



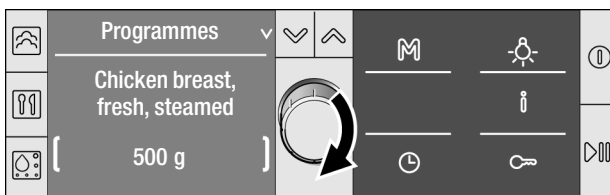
1. Press the  button.  
"Programmes" appears in the display; the first programme group, "Vegetables", is highlighted.
2. Turn the rotary selector until the required programme group appears.

## Select the programme



3. Press the ✓ button.  
The first programme of the selected programme group is highlighted.
4. Turn the rotary selector until the required programme appears.

## Enter the weight



5. Press the ✓ button.  
The recommended weight is highlighted.
6. Turn the rotary selector to set the weight of the items to be cooked.
7. Press the ✓ button.  
The individual adjustment is highlighted “- ○○○●○○○ +”.
8. Turn the rotary selector to adjust the cooking results.  
anticlockwise: cooking results are set lower  
clockwise: cooking results are set higher

## Adjusting the cooking result to suit individual tastes


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

9. Press the ▶ button to start the programme.  
The programme cooking time counts down in the display.

## Setting a later end time

You can delay the end time for some programmes. The programme will be started later, to finish at the desired time (see Section: Time-setting options).

## End of the programme


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



Risk of scalding

When opening the appliance door, hot steam can escape. Open the appliance door very carefully after cooking.

## Cancelling the programme

Press the  button.

---

## Notes about the programmes

All programmes are designed for cooking on one level.

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

## Ovenware

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

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

## Amount / weight

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

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

## Cooking time

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

## Programme tables

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

### Vegetables

Do not season vegetables until after cooking.

| Programme                                 | Notes                         | Ovenware/accessories                    | Levels |
|---|-------------------------------|---|--------|
| Steam cauliflower /<br>In florets*        | florets of equal size         | perforated + solid cooking<br>container | 3<br>1 |
| Steam cauliflower /<br>Whole cauliflower* | -                             | perforated + solid cooking<br>container | 3<br>1 |
| Steam broccoli florets*                   | florets of equal size         | perforated + solid cooking<br>container | 3<br>1 |
| Steam green beans*                        | -                             | perforated + solid cooking<br>container | 3<br>1 |
| Sliced carrots, steam*                    | slices, approx. 3 mm<br>thick | perforated + solid cooking<br>container | 3<br>1 |
| Sliced kohlrabi, steam*                   | slices, approx. 3 mm<br>thick | perforated + solid cooking<br>container | 3<br>1 |
| Steam Brussels sprouts*                   | -                             | perforated + solid cooking<br>container | 3<br>1 |
| Steam asparagus /<br>White asparagus*     | -                             | perforated + solid cooking<br>container | 3<br>1 |
| Steam asparagus /<br>Green asparagus*     | -                             | perforated + solid cooking<br>container | 3<br>1 |
| Mixed vegetables frozen, steam            |                               | perforated + solid cooking<br>container | 3<br>1 |

\* You can delay the end time for this programme

## Potatoes

Do not season potatoes until after cooking.

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

\* You can delay the end time for this programme

## Cereal products

Weigh the food and add the correct ratio of water:

Rice 1 : 1.5

Couscous 1 : 1

Millet 1 : 3

Lentils 1 : 2

Enter the weight excluding liquid.

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

### Preparing risotto

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

| Programme              | Notes        | Ovenware/accessories    | Levels |
|------------------------|--------------|-------------------------|--------|
| Rice / Long grain rice | max. 0.75 kg | solid cooking container | 2      |
| Rice / Basmati rice    | max. 0.75 kg | solid cooking container | 2      |
| Rice / Brown rice      | max. 0.75 kg | solid cooking container | 2      |
| Couscous               | max. 0.75 kg | solid cooking container | 2      |
| Millet                 | max. 0.55 kg | solid cooking container | 2      |
| Risotto                | max. 2 kg    | solid cooking container | 2      |
| Lentils                | max. 0.55 kg | solid cooking container | 2      |

## Meat, poultry

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

The chicken breasts can be marinated beforehand.

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

\* You can delay the end time for this programme

## Fish

When preparing fish, grease the perforated cooking container.

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

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

## Pastries, dessert

### Preparing fruit compote

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

### Preparing rice pudding

Weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

### Making yoghurt

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

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

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

| Programme            | Notes | Ovenware/accessories                      | Levels |
|----------------------|-------|---|--------|
| Fruit compote*       | -     | solid cooking container                   | 2      |
| Rice pudding         | -     | solid cooking container                   | 2      |
| Yogurt in glass jars | -     | glass jars + perforated cooking container | 2      |

\* You can delay the end time for this programme

## Reheat

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

\* You can delay the end time for this programme



## Defrost

If possible, freeze the food flat and in portions at  $-18\text{ }^{\circ}\text{C}$ . Do not freeze excessively large quantities.

All defrost programmes apply to raw food.



Health risk.

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

After defrosting, operate the steam oven with hot air for 15 minutes at  $100\text{ }^{\circ}\text{C}$ .

### Defrosting fish fillet

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

### Defrosting whole poultry

Remove the packaging before defrosting.

Leave the poultry to stand after defrosting. With large poultry (e.g. small turkeys), you can remove the giblets after approximately 30 minutes standing time.

### Defrosting meat

With this programme you can defrost individual pieces.

### Thawing fruit a little

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

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

## Special

### Sterilise bottles

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

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

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

### Preserving

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

Blanch pumpkin before preserving.

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

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

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

### Cooking eggs

Pierce the eggs before cooking. Do not place eggs on top of each other. Size M corresponds to a unit weight of approx. 50 g.

| Programme                | Notes                     | Ovenware/accessories                 | Levels |
|--------------------------|---------------------------|--------------------------------------|--------|
| Sterilise bottles*       | -                         | perforated cooking container         | 2      |
| Preserving               | in 1 litre glasses        | perforated + solid cooking container | 3<br>1 |
| Eggs / Hard-boiled eggs* | eggs, size M, max. 1.8 kg | perforated + solid cooking container | 3<br>1 |
| Eggs / Soft-boiled eggs* | eggs, size M, max. 1 kg   | perforated + solid cooking container | 3<br>1 |

\* You can delay the end time for this programme

---

# Memory

Memory enables you to save a programme of your own and access it again at the touch of a button. The memory function is useful for dishes you prepare particularly frequently.

---

## Storing settings in Memory

1. Set the required operating type. Do not start operation.
2. Press the **M** button and hold down until "Memory saved" appears.

The setting is saved and can be started at any time.

## Saving another setting

Make the new settings and save with the **M** button. The old setting is overwritten.

---

## Starting the memory function

The saved setting can be started at any time.

1. Press the **M** button briefly.
2. Press the **▷|||** button.

The Memory setting is started.

## Changing the setting

The setting can be changed at any time. When you start Memory the next time, the originally saved setting will appear again.

---

# Childproof lock


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

## Activating the childproof lock



Press the  button for approx. 4 seconds, until the  symbol appears.

The control panel is locked.

## Deactivating the childproof lock

Press and hold the  button until the symbol goes out. You can make settings again.

## Note

Even with the childproof lock activated, you can switch the appliance off, set the timer and switch off the acoustic signal by using the  button or by holding down the  button.



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# Basic settings

Your appliance has various basic settings, which are preset at the factory. However, you can change these basic settings as required.

If you want to cancel all the changes, you can restore the factory settings.

The appliance must be switched off.

1. Press the  button.  
"Basic settings" and "Select language" appears in the display.
2. Turn the rotary selector until the required basic setting appears.
3. Press the  button to move to the bottom row.
4. Turn the rotary selector to change the setting.

You can change the following basic settings:

| <b>Basic setting</b>                        | <b>Function</b>  | <b>Possible settings</b>                                     |
|---|--|--|
| Select language                             | Change the display language  | 30 different languages                                       |
| Cooking time acoustic signal                | Setting the length of the acoustic signal at the end of an operation   | short<br>medium<br>long                                      |
| Button tone                                 | Switch the acoustic signal on pressing a button on or off  | off<br>on  |
| Display brightness                          | Change the display brightness  | day<br>medium<br>night                                       |
| Clock display                               | Display the clock when the appliance is off  | off<br>on  |
| Continue operation after the door is closed | The operation does not go back to the beginning when the appliance door is opened  | off<br>automatic   |
| Adjust individually                         | Programme cooking results set generally to higher or lower   | 7 levels - ○○○●○○○ +   |
| Water hardness range                        | Setting the water hardness range for the descaling indicator   | softened<br>1-soft<br>2-medium-soft<br>3-hard<br>4-very hard |
| Steam-Start-Signal                          | Indicates the end of the heating up phase for operating modes with steam   | off<br>on  |
| Display button description                  | Enabling or cancelling the button description display when the appliance is switched on  | appears<br>hidden  |
| Restore factory settings                    | Restore the appliance to the factory settings:<br>- all modifications to the basic settings are deleted,<br>- Memory is deleted,<br>- automatic calibration is carried out again | do not restore<br>restore                                    |

---

# Care and cleaning

In this section, you will find information on

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



Risk of short-circuiting.

Do not use high-pressure cleaners or steam jet cleaners to clean your appliance.

## **Caution.**

Risk of damaging the surface. Do not use

- harsh or abrasive cleaning agents,
- oven cleaners,
- corrosive or aggressive cleaners, or those containing chlorine
- cleaning agents with a high alcohol content.

If such an agent comes into contact with the front of the appliance, wash it off immediately with water.

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

For heavy soiling use the cleaning aid (see Section: Cleaning aid).

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

## **Cleaning sponge**

The enclosed cleaning sponge is very absorbent. Use the cleaning sponge only for cleaning the cooking compartment and for removing residual water from the evaporator dish.

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

## Microfibre cloth

The honeycomb microfibre cloth is particularly suited for cleaning delicate surfaces such as glass, glass ceramic, stainless steel or aluminium (product no. 460 770, also available online in the eShop). It removes liquid and greasy dirt in one operation.

---

## Cleaning agents

---

|   |   |
|---|---|
| <b>Appliance exterior</b>                                 | Use soapy water and dry with a soft cloth   |
| <b>with aluminium front</b>                               | Mild window cleaning agent - wipe the surfaces horizontally and without applying pressure with a soft window cloth or a lint-free microfibre cloth  |
| <b>with stainless steel front</b>                         | Use soapy water and dry with a soft cloth. Always remove any flecks of limescale, grease, starch and egg white immediately<br>Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops |
| <b>Cooking compartment interior</b>                       | Hot soapy water or a vinegar solution<br>Use the enclosed sponge or a soft dish brush. Do not use steel scourers or scouring sponges! The cooking compartment could rust  |
| <b>Evaporator dish</b>                                    | Hot soapy water or a vinegar solution   |
| <b>Seal around the outside of the cooking compartment</b> | Hot soapy water   |
| <b>Water tank</b>   | Soapy water, do not clean in the dishwasher   |
| <b>Tank shaft</b>   | Rub dry after every use   |
| <b>Seal in the lid</b>                                    | Thoroughly dry after every use  |
| <b>Rails</b>  | Use hot, soapy water, or clean in the dishwasher  |
| <b>Door panel</b>   | Glass cleaner   |
| <b>Accessories</b>  | Soak in hot soapy water. Clean with a brush or sponge or in the dishwasher<br>Clean stains caused by starchy food (e.g. rice) with a vinegar solution   |

---

---

## Cleaning aid

The cleaning aid loosens dirt in the cooking compartment using steam. It can then be removed easily.

The cleaning aid takes approximately 30 minutes.

### Note:



If the cleaning aid is cancelled, the appliance cannot be operated. Only after the first and second rinse can the appliance be used again, so that no detergent remains in the appliance.

### Preparation

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


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

### Starting the cleaning aid

1. Press the  button.  
"Clean" appears in the display.
2. Press the  button.  
The cleaning aid starts. The light in the cooking compartment remains switched off.

### 1st rinse

A signal sounds after approximately 30 minutes. "Empty dish and wipe out appliance" appears in the display.

1. Take the shelves out of the cooking compartment and clean them (See section: Detaching the shelves).
2. Wipe out all loosened dirt from the cooking compartment and the evaporator dish using a soft washing-up brush and the cleaning sponge.
3. If required, fill the water tank with water and reinsert it.
4. Press the  button.  
The appliance starts rinsing.



## 2nd rinse

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

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Press the ▷00 button.

The appliance starts rinsing.

After the second rinse, 00:00 appears in the display.

4. Press the ① button.

## Removing the remaining water

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

## Cancelling the cleaning aid

1. Press and hold the ▷00 button.

The cleaning aid is cancelled.

To ensure that no detergent remains in the appliance, it must be rinsed twice after a cancellation.

2. Press the ▷00 button.

"Empty dish and wipe out appliance" appears in the display.

Then proceed as described in the "1st rinse" section.

---

## Descal

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

Descaling takes approx. 30 minutes.

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

**Note:**

If the descale operation is cancelled, the appliance cannot be operated. Only after the first and second rinse can the appliance be used again, thereby ensuring that no descaling solution remains in the appliance.

**Descaler**

For descaling, use only the liquid descaler recommended by the after-sales service (product no. 311138, also available online in the eShop). Other descalers may damage the appliance.



1. Prepare a descaling solution by mixing 300 ml water and 60 ml liquid descaler.
2. Empty the water tank and fill with descaling solution.

**Caution.**

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


**Starting descaling**

The cooking compartment must have cooled down completely.

1. Press the  button.  
"Clean" appears in the display.
2. Turn the rotary selector until "Descal" appears.
3. Press the  button.  
Descaling is started. The light in the cooking compartment remains switched off.

**1st rinse**

A signal sounds after approximately 30 minutes. "Empty dish and refill water tank" appears in the display.

1. Remove the descaler from the evaporator dish using the enclosed cleaning sponge.
2. Rinse the water tank thoroughly, fill with water and reinsert.
3. Press the  button.  
The appliance starts rinsing.

## 2nd rinse

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

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Press the ▷00 button.

The appliance starts rinsing.

After the second rinse, 00:00 appears in the display.

4. Press the ① button.

## Removing the remaining water

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

## Cancelling descaling

1. Press and hold the ▷00 button.  
Descaling is cancelled.

To ensure that no descaling solution remains in the appliance, it must be rinsed twice after a cancellation.

2. Press the ▷00 button.  
"Empty dish and refill water tank" appears in the display.

Then proceed as described in the "1st rinse" section.

## Descaling the evaporator dish only

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

Only difference:

1. Prepare a descaling solution by mixing 100 ml water and 20 ml liquid descaler.
2. Completely fill the evaporator dish with descaling solution.
3. Only fill the water tank with water.
4. Start the Descale operating mode as described.

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

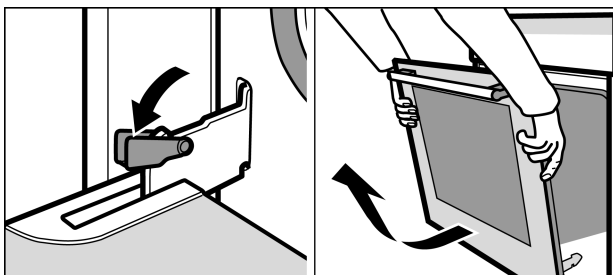
## Removing and fitting the appliance door



You can remove the appliance door for easier cleaning.

Risk of injury.

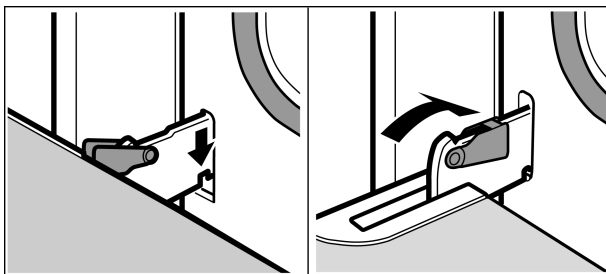
- The hinges of the appliance door may snap shut with a lot of force. Always turn the two locking levers for fitting and removing the appliance door to their limit stops.
- If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not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



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

## Fitting the appliance door

Refit the appliance door after cleaning.

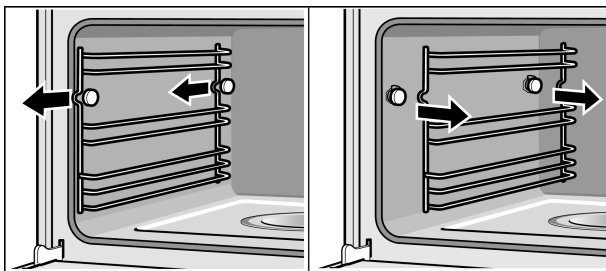


1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.
2. Open the appliance door fully and fold the locking lever upwards.
3. Close the appliance door.

---

## Cleaning the rails

The rails can be removed for cleaning.



To do this, pull the rails forward and unhook them.

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

## Refitting the rails

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

Each set of rails only fits on one side.

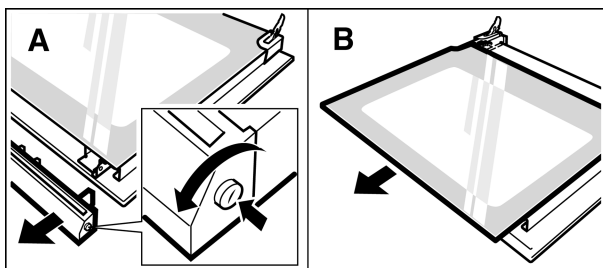
## Cleaning the door panels

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

### Caution.

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

1. Remove the appliance door and lay it on a cloth with the handle underneath.



2. Unscrew the cover at the top of the appliance door. To do this, undo the right and left-hand screws (Fig. A).
3. Slide out the door panel. (Fig. B).

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

## Fitting the door panels

1. Slide the door panel back in.  
Ensure that the smooth surface is on the outside and the printed surface on the inside.
2. Replace the cover and screw it back on.
3. Refitting the appliance door.

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# Troubleshooting




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

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

| <b>Problem</b>  | <b>Possible cause</b>  | <b>Notes/remedy</b>   |
|---|--|---|
| The appliance does not work   | The plug is not plugged into the mains                           | Connect the appliance to the electricity supply   |
|   | Power cut  | Check whether other kitchen appliances are working  |
|   | Blown fuse   | Check in the fuse box to make sure that the fuse for the appliance is OK  |
|   | Faulty control   | Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on |
| The appliance cannot be started   | The appliance door is not fully closed                           | Close the oven door   |
| The appliance will not start. "Clean" or "Descale" appears on the display | The cleaning aid or descale operation has been cancelled         | Rinse the appliance 2x (see section "Cancelling the cleaning aid" or "Cancelling descaling")                      |
| "Clock" is shown in the display   | Power cut  | Reset the clock time (see Time-setting options section)   |
| The appliance is not in operation. A cooking time is shown in the display | The rotary selector was accidentally operated                    | Press the Stop button   |
|   | The Start button was not pressed after the setting had been made | Press the Start button or delete the setting with the Stop button   |
| The display shows "Automatic switch-off"                                  | The Automatic switch-off is active                               | Press any button  |

| <b>Problem</b>  | <b>Possible cause</b>  | <b>Notes/remedy</b>  |
|---|--|--|
| "Fill water tank" appears even though the water tank is full  | The water tank has not been pushed in properly   | Slide in the water tank until it engages   |
|   | The detection system is not working  | Call the after-sales service   |
| "Fill water tank" appears, although the water tank is not yet empty, or the water tank is empty but "Fill water tank" does not appear | The water tank is dirty. The moving water level indicators are jammed                    | Shake and clean the water tank. If the parts can not be released, obtain a new water tank from the after-sales service |
| The water tank empties for no discernible reason. The evaporator dish overflows   | The water tank was not closed properly   | Close the lid until you feel it engage   |
|   | The tank lid seal is dirty   | Clean the seal   |
|   | The tank lid seal is defective   | Obtain a new water tank from the after-sales service   |
| The evaporator dish has boiled empty even though the water tank is full   | The water tank has not been pushed in properly   | Slide in the water tank until it engages   |
|   | The feed line is blocked   | Descale the appliance. Check whether the water hardness range is set correctly   |
| "Empty tank/clean?" appears in the display  | The appliance has not been used for at least 2 days and the water tank is full           | Empty and clean the water tank. Always empty the water tank after cooking  |
| There is a "pop" noise during cooking.  | Cold/warm effect from frozen food, caused by the steam                                   | This is normal   |
| The first time you cook with steam, there is a lot of steam   | The appliance is being automatically calibrated  | This is normal   |
| When cooking with steam, there is again a lot of steam  | The appliance is unable to calibrate itself automatically if cooking times are too short | Set the appliance back to factory settings (see Basic settings section). Then start steaming for 20 minutes at 100 °C  |
| Steam escapes from the ventilation slots during cooking   |  | This is normal   |
| The appliance is not producing steam properly   | Limescale has formed in the appliance  | Start the descaling programme  |



| Problem  | Possible cause                                 | Notes/remedy   |
|--|--|--|
| An error message "E..." appears in the display               | Technical fault                                | Press the  button to delete the error message. Reset the clock if required.<br>If the error message appears again, call the after-sales service |
| Error message "E011" appears in the display                  | A button was pressed for too long or is jammed | Press the  button to delete the error message.<br>Press all of the buttons individually and check if they are clean                             |
| The appliance is not heating. "Demo" is shown in the display | A button combination was actuated              | Interrupt the power supply and reconnect after 10 seconds.<br>Within 2 minutes, press button  for 4 seconds                                   |

## Replacing the cooking compartment bulb

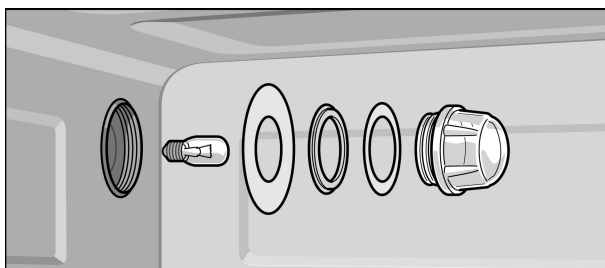
Heat-resistant 25 W, 220/240 V bulbs, lamp base E14 and the seals are available from the after-sales service. Please specify the E number and FD number of your appliance.



Risk of burns.

Allow the cooking compartment and cooking compartment light to cool before changing the bulb.

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



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

Never operate the appliance without the glass cover and seals.

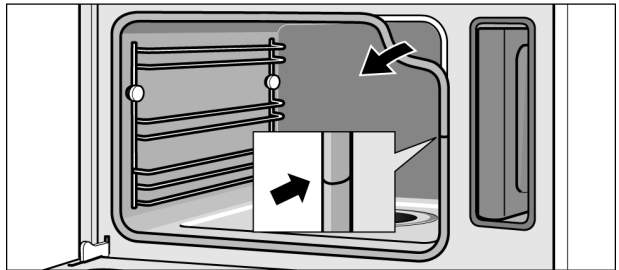
## Replacing the glass cover or seals

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

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## Changing the door seal

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



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

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# After-sales service

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

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## E number and production number

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

|       |    |
|-------|----|
| E-Nr. | FD |
|-------|----|

|                       |
|-----------------------|
| After-sales service ☎ |
|-----------------------|

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# Energy and environment tips

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

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## Saving energy

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

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

When steaming, you can cook on several levels at the same time. When preparing foods with different cooking times, those with the longest cooking time should be placed in the oven first.

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## Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

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

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

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# Tables and tips

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

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

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

## Accessories

Use the accessories provided.

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

## Ovenware

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

Ovenware must be heat and steam resistant. cooking times are increased when thick-walled ovenware is used.

Food which would normally be prepared in a bain-marie should always be covered with foil (e.g. melting chocolate).

## Cooking time and quantity

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

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

## Distribute food evenly

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

## Pressure-sensitive food

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

## Cooking a menu

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

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

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## Vegetables

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

| Food             | Size     | Accessories   | Mode of operation | Temperature in °C | Duration in min. |
|------------------|----------|---|-------------------|-------------------|------------------|
| Artichokes       | Whole    | Perforated + solid  | Steam             | 100               | 30 - 35          |
| Cauliflower      | Whole    | Perforated + solid  | Steam             | 100               | 30 - 40          |
| Cauliflower      | Florets  | Perforated + solid  | Steam             | 100               | 10 - 15          |
| Broccoli         | Florets  | Perforated + solid  | Steam             | 100               | 8 - 10           |
| Peas             | -        | Perforated + solid  | Steam             | 100               | 5 - 10           |
| Fennel           | Slices   | Perforated + solid  | Steam             | 100               | 10 - 14          |
| Vegetable flan   | -        | 1.5 l bain-marie dish + perforated cooking container at level 2 | Steam             | 100               | 50 - 70          |
| Green beans      | -        | Perforated + solid  | Steam             | 100               | 20 - 25          |
| Carrots          | Slices   | Perforated + solid  | Steam             | 100               | 10 - 20          |
| Kohlrabi         | Slices   | Perforated + solid  | Steam             | 100               | 15 - 20          |
| Leeks            | Slices   | Perforated + solid  | Steam             | 100               | 4 - 6            |
| Swiss chard*     | Shredded | Perforated + solid  | Steam             | 100               | 8 - 10           |
| Green asparagus* | Whole    | Perforated + solid  | Steam             | 100               | 7 - 12           |

\* Preheat the appliance

| Food             | Size     | Accessories        | Mode of operation | Temperature in °C | Duration in min. |
|------------------|----------|--------------------|-------------------|-------------------|------------------|
| White asparagus* | Whole    | Perforated + solid | Steam             | 100               | 10 - 15          |
| Spinach*         | -        | Perforated + solid | Steam             | 100               | 2 - 3            |
| Romanesco        | Florets  | Perforated + solid | Steam             | 100               | 8 - 10           |
| Brussels sprouts | Florets  | Perforated + solid | Steam             | 100               | 20 - 30          |
| Beetroot         | Whole    | Perforated + solid | Steam             | 100               | 40 - 50          |
| Red cabbage      | Shredded | Perforated + solid | Steam             | 100               | 30 - 35          |
| White cabbage    | Shredded | Perforated + solid | Steam             | 100               | 25 - 35          |
| Courgettes       | Slices   | Perforated + solid | Steam             | 100               | 2 - 3            |
| Mangetout        | -        | Perforated + solid | Steam             | 100               | 8 - 12           |

\* Preheat the appliance

## Side dishes and pulses

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

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

| Food                              | Ratio/information | Accessories/level                      | Mode of operation | Temperature in °C | Duration in min. |
|-----------------------------------|-------------------|--|-------------------|-------------------|------------------|
| Unpeeled boiled potatoes          | Medium size       | Perforated (level 3) + solid (level 1) | Steam             | 100               | 35 - 45          |
| Boiled potatoes                   | Quartered         | Perforated (level 3) + solid (level 1) | Steam             | 100               | 20 - 25          |
| Brown rice                        | 1 : 1.5           | Solid                                  | Steam             | 100               | 30 - 40          |
| Long grain rice                   | 1 : 1.5           | Solid                                  | Steam             | 100               | 20 - 30          |
| Basmati rice                      | 1 : 1.5           | Solid                                  | Steam             | 100               | 20 - 30          |
| Parboiled rice                    | 1 : 1.5           | Solid                                  | Steam             | 100               | 15 - 20          |
| Lentils                           | 1 : 2             | Solid                                  | Steam             | 100               | 30 - 45          |
| Haricot beans, pre-softened       | 1 : 2             | Solid                                  | Steam             | 100               | 65 - 75          |
| Couscous                          | 1 : 1             | Solid                                  | Steam             | 100               | 6 - 10           |
| Unripe spelt grain, coarse ground | 1 : 2.5           | Solid                                  | Steam             | 100               | 15 - 20          |

| Food          | Ratio/<br>information | Accessories/level                         | Mode of<br>operation | Temperature<br>in °C | Duration<br>in min. |
|---------------|-----------------------|---|----------------------|----------------------|---------------------|
| Millet, whole | 1 : 2.5               | Solid                                     | Steam                | 100                  | 25 - 35             |
| Wheat, whole  | 1 : 1                 | Solid                                     | Steam                | 100                  | 60 - 70             |
| Dumplings     | -                     | Perforated (level 3)<br>+ solid (level 1) | Steam                | 95                   | 20 - 25             |

## Meat, poultry, fish

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

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

### Poultry

| Food           | Amount/<br>weight | Accessories | Level | Mode of<br>operation | Temperature<br>in °C | Duration<br>in min. |
|----------------|-------------------|-------------|-------|----------------------|----------------------|---------------------|
| Chicken breast | per<br>0.15 kg    | Solid       | 2     | Steam                | 100                  | 15 - 25             |
| Duck breast*   | per<br>0.35 kg    | Solid       | 2     | Steam                | 100                  | 12 - 18             |

\* Sear first and wrap in foil

### Beef

| Food                               | Amount/<br>weight | Accessories           | Level  | Mode of<br>operation | Temperature<br>in °C | Duration<br>in min. |
|------------------------------------|-------------------|-----------------------|--------|----------------------|----------------------|---------------------|
| Thin slice roast<br>beef, medium*  | 1 kg              | Solid                 | 2      | Steam                | 100                  | 25 - 35             |
| Thick piece of<br>sirloin, medium* | 1 kg              | Perforated<br>+ solid | 3<br>1 | Steam                | 100                  | 30 - 40             |

\* Sear first and wrap in foil



## Pork

| Food             | Amount/<br>weight     | Accessories | Level | Mode of operation | Temperature in °C | Duration in min. |
|------------------|-----------------------|-------------|-------|-------------------|-------------------|------------------|
| Pork fillet*     | 0.5 kg                | Solid       | 2     | Steam             | 100               | 10 - 12          |
| Pork medallions* | approx.<br>3 cm thick | Solid       | 2     | Steam             | 100               | 10 - 12          |
| Smoked pork ribs | Sliced                | Solid       | 2     | Steam             | 100               | 15 - 20          |

\* Sear first and wrap in foil

## Sausages

| Food                   | Amount/<br>weight | Accessories           | Level  | Mode of operation | Temperature in °C | Duration in min. |
|------------------------|-------------------|-----------------------|--------|-------------------|-------------------|------------------|
| Wiener sausage         | -                 | Perforated<br>+ solid | 3<br>1 | Steam             | 80 - 85           | 12 - 18          |
| Bavarian veal sausages | -                 | Perforated<br>+ solid | 3<br>1 | Steam             | 80 - 85           | 15 - 20          |

## Fish

| Food             | Amount/<br>weight         | Accessories           | Level  | Mode of operation | Temperature in °C | Duration in min. |
|------------------|---------------------------|-----------------------|--------|-------------------|-------------------|------------------|
| Sea bream, whole | per 0.3 kg                | Perforated<br>+ solid | 3<br>1 | Steam             | 80 - 90           | 15 - 25          |
| Sea bream fillet | per 0.15 kg               | Perforated<br>+ solid | 3<br>1 | Steam             | 80 - 90           | 10 - 20          |
| Fish terrine     | 1.5 l bain-<br>marie dish | Solid                 | 2      | Steam             | 70 - 80           | 40 - 80          |
| Trout, whole     | per 0.2 kg                | Perforated<br>+ solid | 3<br>1 | Steam             | 80 - 90           | 12 - 15          |
| Cod fillet       | per 0.15 kg               | Perforated<br>+ solid | 3<br>1 | Steam             | 80 - 90           | 10 - 14          |

| Food               | Amount/<br>weight | Accessories        | Level  | Mode of operation | Temperature in °C | Duration in min. |
|--------------------|-------------------|--------------------|--------|-------------------|-------------------|------------------|
| Salmon fillet      | per 0.15 kg       | Perforated + solid | 3<br>1 | Steam             | 100               | 8 - 10           |
| Mussels            | 1.5 kg            | Solid              | 2      | Steam             | 100               | 10 - 15          |
| Rose fish          | per 0.15 kg       | Perforated + solid | 3<br>1 | Steam             | 80 - 90           | 10 - 20          |
| Stuffed sole rolls |                   | Perforated + solid | 3<br>1 | Steam             | 80 - 90           | 10 - 20          |

## Soup ingredients

| Food               | Accessories        | Level  | Mode of operation | Temperature in °C | Duration in min. |
|--------------------|--------------------|--------|-------------------|-------------------|------------------|
| Royale             | Solid              | 2      | Steam             | 90                | 15 - 20          |
| Semolina dumplings | Perforated + solid | 3<br>1 | Steam             | 90 - 95           | 7 - 10           |

## Desserts, compote

### Compote

Weigh the fruit and add approximately  $\frac{1}{3}$  of the amount of water and sugar and spices according to taste.

### Rice pudding

Weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

### Yoghurt

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

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

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

| Food            | Accessories   | Mode of operation | Temperature in °C | Duration in min. |
|-----------------|---|-------------------|-------------------|------------------|
| Yeast dumplings | Solid cooking container                                 | Steam             | 100               | 20 - 25          |
| Crème caramel   | Mould<br>+ perforated cooking container                 | Steam             | 90 - 95           | 15 - 20          |
| Rice pudding*   | Solid cooking container                                 | Steam             | 100               | 25 - 35          |
| Yoghurt*        | Portion-sized glasses<br>+ perforated cooking container | Steam             | 40                | 300 - 360        |
| Apple compote   | Solid cooking container                                 | Steam             | 100               | 10 - 15          |
| Pear compote    | Solid cooking container                                 | Steam             | 100               | 10 - 15          |
| Cherry compote  | Solid cooking container                                 | Steam             | 100               | 10 - 15          |
| Rhubarb compote | Solid cooking container                                 | Steam             | 100               | 10 - 15          |
| Plum compote    | Solid cooking container                                 | Steam             | 100               | 15 - 20          |

\* You can also use the appropriate programme (see Section: Automatic Programming).

## Reheating food

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

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

## Defrosting

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

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

Use the Defrost operating mode.

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

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



Health risk.

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

After defrosting, operate the steam oven with the Steam type of heating for 15 minutes at 100 °C.

### Defrost meat

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

### Defrost poultry

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

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

## Proving dough

When the Dough proving operating mode is used, dough will prove considerably more quickly than at room temperature.

You may select any shelf position you wish for the wire rack or place the wire rack carefully on the cooking compartment floor.

Caution: Do not scratch the cooking compartment floor.

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

| Food        | Amount | Cookware         | Temperature in °C | Cooking time in min. |
|-------------|--------|------------------|-------------------|----------------------|
| Yeast dough | 1 kg   | bowl + wire rack | 40                | 20 - 30              |
| Sourdough   | 1 kg   | bowl + wire rack | 40                | 20 - 30              |

## Juicing

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

Pour the berries into the perforated cooking container and insert at level 3. Insert the solid cooking container at level 1 to catch the juice.

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

| Food         | Accessories        | Level  | Mode of operation | Temperature in °C | Duration in min. |
|--------------|--------------------|--------|-------------------|-------------------|------------------|
| Raspberries  | Perforated + solid | 3<br>1 | Steam             | 100               | 30 - 45          |
| Red currants | Perforated + solid | 3<br>1 | Steam             | 100               | 40 - 50          |

## Preserving

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

Only use fruit and vegetables which are in perfect condition.

Check preserving jars, rubber rings, clips and springs.

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

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

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

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

| <b>Food</b>  | <b>Accessories</b>      | <b>Level</b> | <b>Mode of operation</b> | <b>Temperature in °C</b> | <b>Duration in min.</b> |
|--------------|-------------------------|--------------|--------------------------|--------------------------|-------------------------|
| Vegetables   | 1-litre preserving jars | 2            | Steam                    | 100                      | 30 - 120                |
| Stone fruits | 1-litre preserving jars | 2            | Steam                    | 100                      | 25 - 30                 |
| Pip fruits   | 1-litre preserving jars | 2            | Steam                    | 100                      | 25 - 30                 |

## Deep-frozen foods

Observe the manufacturer's instructions on the packaging.

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

| <b>Food</b>                 | <b>Accessories</b>                   | <b>Level</b> | <b>Mode of operation</b> | <b>Temperature in °C</b> | <b>Duration in min.</b> |
|-----------------------------|--------------------------------------|--------------|--------------------------|--------------------------|-------------------------|
| Pasta, fresh, refrigerated* | Solid cooking container              | 2            | Steam                    | 100                      | 5 - 10                  |
| Trout                       | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 80 - 100                 | 20 - 25                 |
| Salmon fillet               | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 80 - 100                 | 20 - 25                 |
| Broccoli                    | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 100                      | 4 - 6                   |
| Cauliflower                 | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 100                      | 5 - 8                   |
| Beans                       | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 100                      | 4 - 6                   |
| Peas                        | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 100                      | 4 - 6                   |
| Carrots                     | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 100                      | 3 - 5                   |
| Mixed vegetables            | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 100                      | 4 - 8                   |
| Brussels sprouts            | Perforated + solid cooking container | 3 +<br>1     | Steam                    | 100                      | 5 - 10                  |

\* Add a little liquid

