

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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Table of contents

Safety information	4
Causes of damage	5
Your new appliance	7
Control panel	7
Operating modes	8
Cooking compartment and accessories	9
Water tank	10
Automatic calibration	12
Before using for the first time	12
Set clock	12
Setting the water hardness range	12
Cleaning	13
Operating the appliance	14
Switching on the appliance	14
Switching off the appliance	15
After every operation	15
Setting the time-setting options	16
Setting the timer	16
Setting the duration	17
Setting a later end time	18
Setting the clock	20
Automatic programmes	21
Setting the programme	21
Notes about the programmes	23
Programme table	25
Childproof lock	26

Table of contents

Basic settings	27
Care and cleaning	28
Cleaning agents	29
Descaling	30
Removing and fitting the appliance door	32
Cleaning the rails	33
Cleaning the door panels	34
Troubleshooting	35
Replacing the cooking compartment bulb	37
Changing the door seal	38
After-sales service	39
E number and production number	39
Energy and environment tips	40
Saving energy	40
Environmentally-friendly disposal	40
Tables and tips	41
Vegetables	42
Side dishes and pulses	43
Meat, poultry, fish	44
Soup ingredients	46
Desserts, compote	47
Defrosting	48
Proving dough	50
Juicing	50
Preserving	51
Deep-frozen foods	52

Safety information

Please read this instruction manual carefully.

This appliance is intended only for domestic use.

This appliance must only be used for food preparation.

Neither adults nor children should operate the appliance without supervision:

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

Never let children play with the appliance.

Hot cooking compartment

Risk of burning.

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

Risk of fire.

Never store combustible items in the cooking compartment.

Risk of short-circuiting.

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

Risk of burning.

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

Hot accessories

Risk of burning.

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

Hot water

Risk of scalding.

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

Incorrect repairs

Danger of electric shock.

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

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

Causes of damage

Keep 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.

Steaming with a perforated cooking container

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

Moist food

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

Very dirty door seal

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

Weight on the appliance door

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

Transporting the appliance

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

Care and cleaning

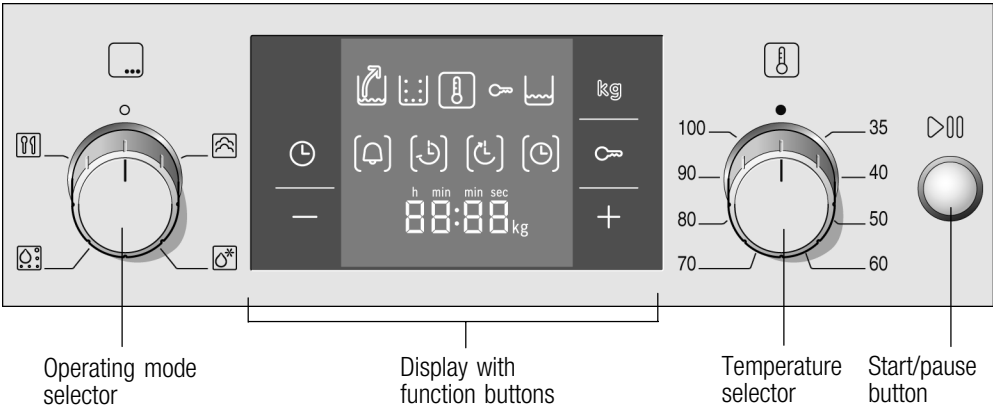
The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual. Remove dirt from the cooking compartment as soon as the appliance has cooled.

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
Operating mode selector		Switches appliance on and off Selects the operating mode
Function buttons		Selects time-setting options (see section: Time-setting options).
		Sets the weight of the food (see section: Automatic programmes)
		Switches the childproof lock on and off (see section: Childproof lock)
		Changes values for the clock, cooking time, weight etc.
Temperature selector		Selects the temperature
Start/pause button		Press briefly: Starts and stops (pauses) an operation
		Press and hold: Ends operation

Pop-out control knobs

The operating mode selector and temperature selector are pop-out knobs. Push the required operating knob to pop it in or out.

Operating modes

You can set the following operating modes using the operating modes selector.

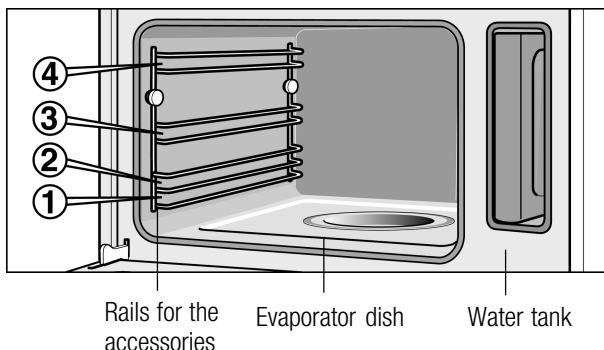
Operating modes		Used for
 Steam	35 - 100 °C	For vegetables, fish, side dishes, for juicing fruit and for blanching. For proving dough (at 35 °C). The food is completely surrounded by steam
 Defrost	35 - 60 °C	For vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food. The food does not dry out or lose shape
 Descale		For descaling the water system and the evaporator dish (see section: Descale)
 Automatic programmes		Selecting preset programmes (see section: Automatic programmes)

Cooking compartment and accessories

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

Caution

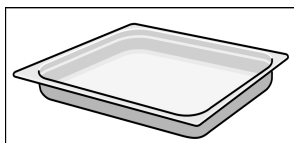
- The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.
- Do not slide any accessories between the shelf positions, or they may tip.



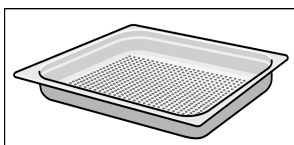
Accessories

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 2/3, 40 mm deep
for catching dripping liquid when steaming and for cooking rice, pulses and cereals



Cooking container, perforated, GN 2/3, 40 mm deep
for the steaming of whole fish or large quantities of vegetables, for juicing berries, etc.

You can obtain further accessories from specialist retailers:

Accessories	Order no.
Cooking container, solid, GN $\frac{2}{3}$, 40 mm deep	HEZ36D353
Cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep	HEZ36D353G
Cooking container, solid, GN $\frac{2}{3}$, 28 mm deep (baking tray)	HEZ36D352
Cooking container, solid, GN $\frac{1}{3}$, 40 mm deep	HEZ36D153
Cooking container, perforated, GN $\frac{1}{3}$, 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.

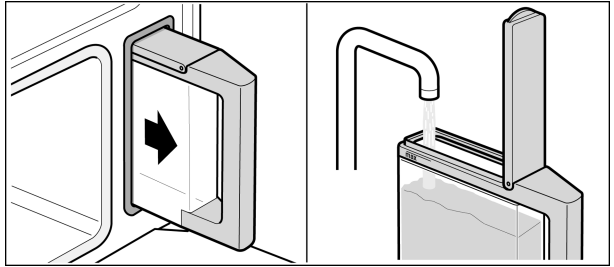
Only fill the water tank with fresh tap water or with still bottled water. If your water is very hard, we recommend that you use softened water.

For tap water with a high chloride content (> 40 mg/l), use a low-chloride, uncarbonated mineral water. You can obtain information on your tap water from your water supplier.

Before using for the first time, moisten the seal in the tank cover 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.

Display

If the water tank is empty, a signal sounds and the  symbol appears. Operation is stopped.

1. Open the appliance door carefully. Steam will escape.
2. Remove the water tank, fill it with water and reinsert it.
3. Press the Start button.

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 water hardness range if required
- how to clean your appliance before using it for the first time

Set clock

After the oven has been connected, symbol ⌚ and **00:00** light up on the display. Set the time.

1. Press the ⌚ button
The time **12:00** is shown in the display.
2. Use button **+** or **-** to set the clock.

After a few seconds, the time set is adopted.

Setting 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.

Checking the water hardness

Softened water

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".

Changing the water hardness range

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

1. Switch off the appliance.
2. Press and hold the  button until **c03** appears in the display.
3. Press the  button until **c52** appears.
4. Press button **-** or **+** to change the water hardness range.

Possible values:

c50	softened	
c51	1-soft	I
c52	2-medium	II
c53	3-hard	III
c54	4-very hard	IV

5. Press and hold down the  button to leave Basic settings.

The change is saved.

Cleaning

Heating up the appliance

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

1. Fill and insert the water tank.
2. Set the operating mode selector to  Steam.
3. Set the temperature selector to 100 °C.
4. Press the  button.

The appliance heats up to 100 °C and switches off automatically after 20 minutes. A signal sounds.

5. Turn the operating mode and temperature selectors back to the  setting to end 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. Turn the operating mode selector to the required operating mode.
2. Turn the temperature selector to set the temperature.

Operating mode	Temperature range
 Steam	35 - 100 °C
 Defrost	35 - 60 °C
 Descale	For operation see section: Descaling
 Automatic programmes	For operation see section: Automatic programmes

A default duration appears in the display.

3. Use the **+** or **–** button to set the Duration
4. Press the **▷|||** button.

The appliance heats up. In the Steam operating mode, the duration does not start counting down until the heating-up time has finished.

Changing the temperature

The temperature can be changed at any time. To do this, turn the temperature selector.

Switching off the appliance



Risk of scalding

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

The duration has elapsed

When the duration has finished, your appliance switches off automatically. A signal sounds. Press the ⏸ button to cancel the signal.

Turn the operating mode and temperature selectors back to the 0 position. Open the appliance door carefully.

Pause

Press the ▷⏸ button. The cooling fan may continue to run. Press the ▷⏸ button to start.

If you open the appliance door during an operation, the operation is interrupted. Close the appliance door and press the ▷⏸ button to restart.

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

Switching off

Turn the operating mode and temperature selectors back to the 0 position. 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.

Setting the time-setting options

Your appliance has many different time-setting options. You can use the  button to access the menu and switch between the individual options. All the time symbols are lit during the time when you can make settings. The brackets [] show you which time function you have currently selected. A time function which has already been set can be changed directly with button **+** or **-**, when its time symbol is in brackets.

Checking the time-setting option

Press the  button repeatedly until the brackets are around the appropriate symbol. The display shows the value for a few seconds.

Setting the timer

You can use the timer as a kitchen timer. It runs independently of the appliance. The timer has its own signal. In this way, you can tell whether it is the timer or a duration which has elapsed.

1. Press the  button.
The time symbols in the display light up, the brackets are around .
- 2 Use the **+** or **-** button to set the timer duration.
Button **+** default value = 10 minutes
Button **-** default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. The [] symbol for the timer is displayed, and the time as it counts down.

Changing the timer time

Use the **+** or **-** button to change the timer duration. After a few seconds, the change is adopted.

Once the timer duration has expired

A signal sounds. 00:00 appears in the display. Use the  button to switch off the timer.

Cancelling the timer duration

Use the **-** button to set the timer back to 00:00. After a few seconds, the change is adopted.

Setting the duration

Use Duration to set the cooking time for your dish. When the duration is finished, the appliance switches off automatically.

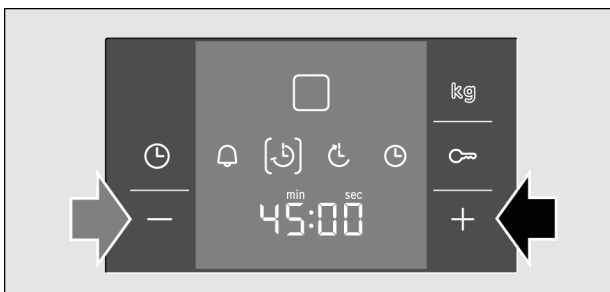
Example in the picture: Duration of 45 minutes.

Prerequisite:

An operating mode and temperature have been set.



1. Press the ⌚ button repeatedly until the brackets are around Duration ⌚. The time symbols light up. 00:00 appears in the display.



2. Use the + or – button to set the Duration.
Button + default value = 30 minutes
Button – default value = 10 minutes
3. Press the ⌚ button.
The appliance heats up. The duration counts down in the display and the [b] symbol lights up.
In the Steam operating mode, the duration does not start counting down until the heating-up time has finished.

Changing the duration

Use the **+** or **−** button to change the Duration. After a few seconds, the change is adopted.

If the timer has been set, first press the  button.

The duration has elapsed

A signal sounds. The appliance stops heating.

Press the  button and turn the operating mode selector to the zero setting. Open the appliance door carefully.

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.

You can, for example, put your dish in the oven in the morning and set the cooking time so that it is ready at lunch time.

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

With 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.

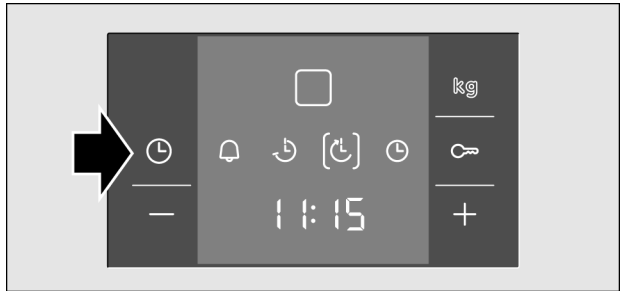
Example in the picture: it is 10:30, the dish will take 45 minutes to cook but is not to be ready until 12:30.

Prerequisite:

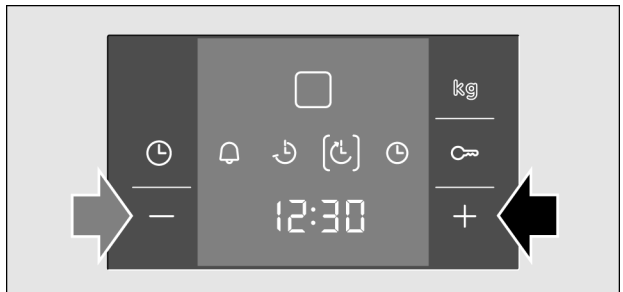
An operating mode and temperature have been set.

1. Press the  button repeatedly until the brackets are around Duration .
2. Use the **+** or **−** button to set the Duration.

3. Press the  button.
The brackets are around . The time when the dish will be ready is displayed.



4. Use the **+** or **-** button to set a later End time.



5. Press the  button.

The appliance switches to standby position. The End time  is shown in the display.

The operation starts at the appropriate time. The duration starts counting down in the display.

Changing the end time

Use the **+** or **-** button to change the End time. After a few seconds, the change is adopted.

If the timer has been set, first press the  button repeatedly until the End time  appears.

Do not change the End time if the Duration has already started to elapse. The cooking result would no longer be correct.

The duration has elapsed

A signal sounds. The appliance stops heating. 00:00 appears in the display.

Press the ⏻ button repeatedly until Duration [⏻] appears. The + or – button can be used to set a new Duration.

Or press the ⏻ button and turn the operating mode selector to the zero position. The appliance is switched off.

Cancelling the end time

Use the – button to set the End time back to the current time. After a few seconds, the change is adopted. The appliance starts.

If the timer has been set, first press the ⏻ button repeatedly until Duration [⏻] appears.

Setting the clock

When the appliance is first connected or after a power cut, the ⏻ symbol and four zeros are lit up in the display. Set the time.

1. Press the ⏻ button.
The time 12:00 is shown in the display.
2. Use the + or – button to set the Clock.

After a few seconds, the time set is adopted.

Changing the clock

No other time function should be set.

1. Press the ⏻ button repeatedly until the Clock [⏻] symbol appears.
2. Use the + or – button to change the time.

After a few seconds, the time set is adopted.

Hiding the clock

You can hide the clock. It is then only visible when the appliance is in operation (see Section: Basic settings).

Automatic programmes

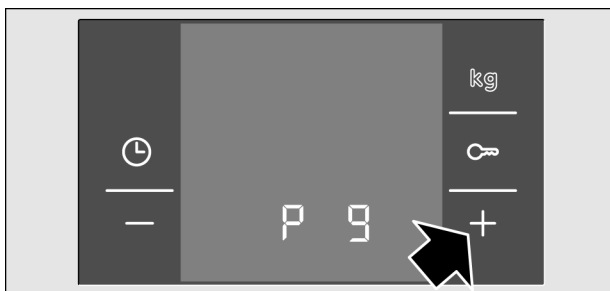
In this section, you will find out

- How to set a programme from the automatic programming selection
- Notes and tips on the programmes
- Which programmes you can set

You can prepare food really easily with 20 different programmes.

Setting the programme

Select the correct programme from the programme table. Follow the instructions for the programmes.



1. Turn the operating mode selector to . The first programme **P 1** appears in the display.
2. Use the **–** and **+** buttons to set the required programme.

Enter the weight



3. Press the **kg** button.

A default weight appears in the display.

With some programmes, you do not need to enter a weight. If this is the case, 0:00 kg appears.

4. Use the **-** and **+** buttons to enter the weight of the food.
5. Press the **▷|||** button.

The programme duration 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 and finish at the desired time (see Section: Time-setting options).

End of programme

A signal sounds. The appliance switches off. Turn the operating mode selector back to the **o** position.



Risk of scalding.

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

Cancelling the programme

Turn the operating mode selector back to the **o** position.

Notes about the programmes

Ovenware

All programmes are designed for cooking on one level.

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

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. Any liquid dripping down will be collected.

Amount/weight

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

The automatic programmes require the weight of the food. 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.

Prepare vegetables P 1 - P 5

Do not season vegetables until after cooking.

Prepare cereal products/lentils P 7 - P10

Weigh the food and add the correct ratio of water:

Basmati rice 1 : 1.5

Brown rice 1 : 1.5

Couscous 1 : 1

Lentils 1 : 2

Enter the weight excluding liquid.

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

Steam chicken breast

Do not place chicken breasts on top of each other in the ovenware.

Steam fish

When preparing fish, grease the perforated cooking container.

Do not place fish fillets on top of one another. Enter the weight of the heaviest fillet and select pieces as similar in size as possible.

**Prepare fruit compote
P14**

The 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.

**Prepare rice pudding
P15**

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.

**Prepare yoghurt
P16**

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.

**Sterilise bottles
P18**

Always clean the bottles with a bottle brush immediately after drinking. 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.

**Cook eggs
P19 - P20**

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 table

In this section you will find all the programmes for your steam oven. Consult the information on the programmes.

	Programme	Notes	Ovenware/accessories	Level
P 1*	Steam cauliflower florets	florets of equal size	perforated + solid cooking container	3 1
P 2*	Steam broccoli florets	florets of equal size	perforated + solid cooking container	3 1
P 3*	Steam green beans	-	perforated + solid cooking container	3 1
P 4*	Sliced carrots, steam	slices, approx. 3 mm thick	perforated + solid cooking container	3 1
P 5	Steam frozen mixed vegetables	-	perforated + solid cooking container	3 1
P 6*	Unpeeled boiled potatoes	medium-sized, dia. 4 - 5 cm	perforated + solid cooking container	3 1
P 7	Basmati rice	max. 0.75 kg	solid cooking container	2
P 8	Brown rice	max. 0.75 kg	solid cooking container	2
P 9	Couscous	max. 0.75 kg	solid cooking container	2
P10	Lentils	Max. 0.55 kg	solid cooking container	2
P11	Steam fresh chicken breast	total weight 0.2 - 1.5 kg	perforated + solid cooking container	3 1
P12	Steam whole, fresh fish	0.3 - 2 kg	perforated + solid cooking container	3 1
P13	Steam fresh fish fillet	max. 2.5 cm thick	perforated + solid cooking container	3 1
P14*	Fruit compote	-	solid cooking container	2
P15	Rice pudding	-	solid cooking container	2
P16	Yogurt in glass jars	-	glass jars + perforated cooking container	2

* You can delay the end time for this programme

	Programme	Notes	Ovenware/accessories	Level
P17*	Reheat side dishss	-	solid cooking container	2
P18*	Sterilise bottles	-	perforated cooking container	2
P19*	Hard-boiled eggs	eggs, size M, max. 1.8 kg	perforated + solid cooking container	3 1
P20*	Soft-boiled eggs	eggs, size M, max. 1 kg	perforated + solid cooking container	3 1
* You can delay the end time for this programme				

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.

Basic settings

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

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

1. Switch off the appliance.
2. Press and hold the  button until **c03** appears in the display.
3. Press the  button until the desired basic setting appears.
4. Press the **-** or **+** button to change the basic setting.
5. Press and hold the  button to exit the basic settings.

The change is saved.

You can change the following basic settings:

Basic setting	Function	Possible settings
c03	Display brightness	c01 = dark c02 = medium c03 = bright
c12	Signal duration: Sets the length of the audible signal at the end of an operation	c11 = short (10 seconds) c12 = medium (2 minutes) c13 = long (5 minutes)
c21	Display the clock when the appliance is off	c20 = off c21 = on
c31	Continue after the door is closed. Not necessary to restart after the door has been opened	c30 = off c31 = on
c42	Time until changes are automatically saved	c41 = short (2 seconds) c42 = medium (5 seconds) c43 = long (10 seconds)
c52	Set the water hardness range for the descaling indicator	c50 = softened c51 = 1-soft c52 = 2-medium c53 = 3-hard c54 = 4-very hard

Basic setting	Function	Possible settings
c 60	Steam cooking heat signal	c 60 = off c 6 1 = on
c 70	Restore the appliance to the factory settings: – All changes to the basic settings are deleted, – Automatic calibration is carried out afresh	c 70 = do not reset c 7 1 = reset

Care and cleaning

In this section, you will find information on

- Care and cleaning of your appliance
- Cleaning agents
- 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,
- no oven cleaner,
- corrosive or aggressive cleaners, or those containing chlorine,
- cleaning agents with a high alcohol content.

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

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

Salts are very corrosive and can cause rust. Remove residues from 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 suitable 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 deposits in one go.

Cleaning agents

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

Descaling

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

Descaling takes approx. 30 minutes.

Descaling is not required only if you exclusively use softened water.

Note:

If descaling is cancelled, appliance operation is locked. Only after the 1st and 2nd rinse can the appliance be used again in order to ensure 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 the descaling solution.

Caution.

Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. If this does happen, remove the solution immediately with water.

Starting descaling

The cooking compartment must have cooled down completely.

1. Set the operating mode selector to  Descale.
2. Press the  button.

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

1st rinse

A signal sounds after approximately 30 minutes. The  symbol (fill water tank) appears.

1. Rinse the water tank thoroughly, fill with water and reinsert.

The  symbol (empty evaporator dish) appears.

2. Remove the descaler from the evaporator dish using the enclosed sponge.
3. Press the  button.

The appliance starts rinsing.

2nd rinse

After a short time, the  symbol appears again.

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

The appliance starts rinsing. Once descaling is complete, **00:00** and  appear on the display.

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

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  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  button.

The  symbol appears.

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.

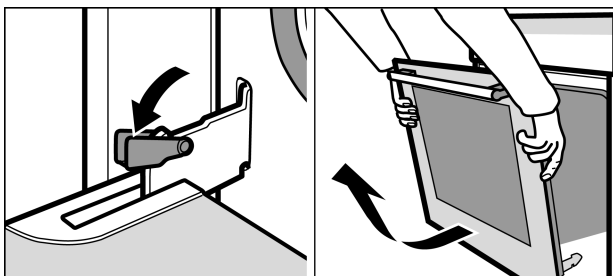
Removing and fitting the appliance door



You can remove the appliance door for easier cleaning.

Risk of injury.

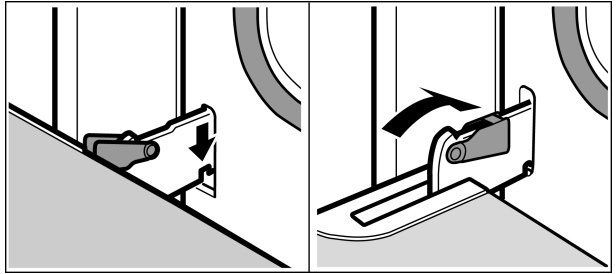
- The hinges of the appliance door may snap shut with a lot of force. Always turn the two locking levers for fitting and removing the appliance door to their limit stops.
- If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not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

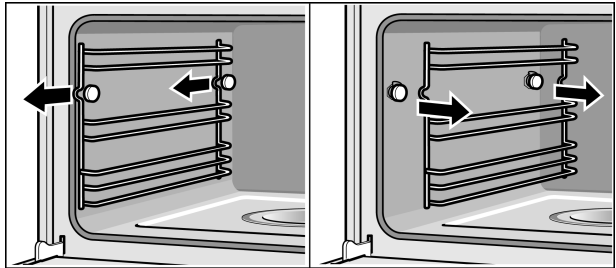
Refit the appliance door after cleaning.



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.

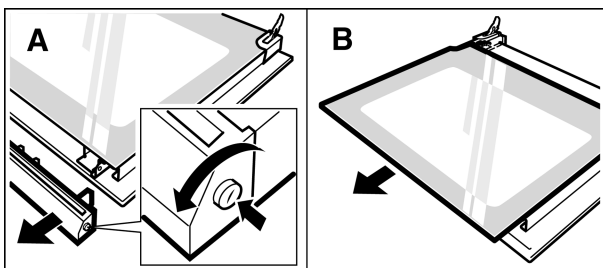
Cleaning the door panels

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.

Troubleshooting

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

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

Problem	Possible cause	Notes/remedy
The appliance does not work	The plug is not plugged into the mains	Connect the appliance to the electricity supply.
	Power 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 operation	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on.
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door.
	Descaling has been cancelled	Set the mode selector to  and rinse the appliance twice (see section "Cancelling descaling").
⌚ and three zeros light up in the display	Power cut	Reset the clock time (see section: Time-setting options).

Problem	Possible cause	Notes/remedy
The appliance is not in operation. A cooking time is shown in the display.	A control knob was unintentionally pressed	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.
	Descaling has been cancelled	Set the mode selector to  and rinse the appliance twice (see section "Cancelling descaling").
"F8" is shown in the display	Automatic switch-off is active.	Press any button.
The  symbol 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.
The  symbol appears, although the water tank is not yet empty, or the water tank is empty but the  symbol does not appear	The water tank is dirty. The moving water level indicators are jammed	Shake and clean the water tank. If the parts cannot 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 seal in the tank cover 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.
The  indicator appears	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.

Problem	Possible cause	Notes/remedy
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	Reset the appliance to the 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.
An error message "E..." appears in the display	Technical fault.	Press the ⏻ button to delete the error message. Reset the clock if required. 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. Press all of the buttons individually and check if they are clean.
The appliance is not heating. The colon flashes in the display	A button combination was pressed	Set the Steam operating mode at 35 °C, then press and hold the ⏻ button until a signal sounds. Press the ⏻ button again briefly.

Replacing the cooking compartment bulb

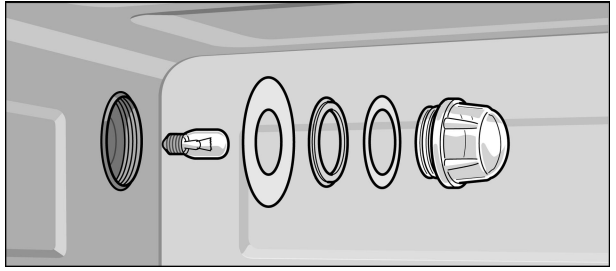


Heat-resistant 25 W, 220/240 V bulbs, lamp base E14 and the seals are available from the after-sales service. Please specify the E number and FD number of your appliance.

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.

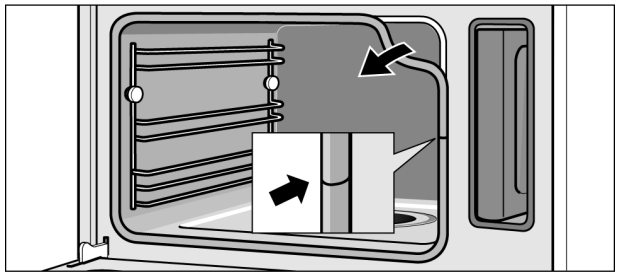
Never operate the appliance without the glass cover and seals.

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.

Replacing the glass cover or seals

Changing the door seal

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



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

After-sales service

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

E number and production number

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

E-Nr.	FD
After-sales service ☎	

Energy and environment tips

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

Saving energy

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

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

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

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

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

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

Tables and tips

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

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

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

Accessories

Use the accessories provided.

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

Ovenware

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

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

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

Cooking time and quantity

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

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

Distribute food evenly

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

Pressure-sensitive food

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

Cooking a menu

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

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

Vegetables

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

Food	Size	Accessories	Mode of operation	Tempera- ture 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

* Preheat the appliance

Food	Size	Accessories	Mode of operation	Temperature in °C	Duration in min.
Green asparagus*	Whole	Perforated + solid	Steam	100	7 - 12
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

Food	Ratio/ information	Accessories/level	Mode of operation	Temperature in °C	Duration in min.
Couscous	1 : 1	Solid	Steam	100	6 - 10
Unripe spelt grain, coarse ground	1 : 2.5	Solid	Steam	100	15 - 20
Millet, whole	1 : 2.5	Solid	Steam	100	25 - 35
Wheat, whole	1 : 1	Solid	Steam	100	60 - 70
Dumplings	-	Perforated (level 3) + 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/ weight	Acces- sories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Chicken breast	per 0.15 kg	Solid	2	Steam	100	15 - 25
Duck breast*	per 0.35 kg	Solid	2	Steam	100	12 - 18
* Sear first and wrap in foil						

Beef

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

Pork

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

Fish

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Sea bream, whole	per 0.3 kg	Perforated + solid	3 1	Steam	80 - 90	15 - 25
Sea bream fillet	per 0.15 kg	Perforated + solid	3 1	Steam	80 - 90	10 - 20
Fish terrine	1.5 l bain- marie dish	Solid	2	Steam	70 - 80	40 - 80
Trout, whole	per 0.2 kg	Perforated + solid	3 1	Steam	80 - 90	12 - 15
Cod fillet	per 0.15 kg	Perforated + solid	3 1	Steam	80 - 90	10 - 14
Salmon fillet	per 0.15 kg	Perforated + solid	3 1	Steam	100	8 - 10
Mussels	1.5 kg	Solid	2	Steam	100	10 - 15
Rose fish	per 0.15 kg	Perforated + solid	3 1	Steam	80 - 90	10 - 20
Stuffed sole rolls		Perforated + solid	3 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 1	Steam	90 - 95	7 - 10

Desserts, compote

Compote

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

Rice pudding

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

Yoghurt

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

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

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

Food	Accessories	Mode of operation	Temperature in °C	Duration in min.
Yeast dumplings	Solid cooking container	Steam	100	20 - 25
Crème caramel	Mould + perforated cooking container	Steam	90 - 95	15 - 20
Rice pudding*	Solid cooking container	Steam	100	25 - 35
Yoghurt*	Portion-sized glasses + 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).

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

Proving dough

With the Steam operating mode dough proves significantly faster 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	35	20 - 30
Sourdough	1 kg	bowl + wire rack	35	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 1	Steam	100	30 - 45
Red currants	Perforated + solid	3 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.

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
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.

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

* Add a little liquid

[illegible]

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface. There is no handwriting or other markings on the paper.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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