



Steam oven HBC24D5.3.



BOSCH

[en] Instruction manual

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Additional information on products, accessories, replacement parts and services can be found at **www.bosch-home.com** and in the online shop **www.bosch-eshop.com**

Safety precautions

Read these instructions for use carefully. Please keep the instructions for use and installation instructions in a safe place. If the appliance changes owners, the instructions should always be included.

Safety notes

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

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they have insufficient knowledge or experience.

Never let children play with the appliance.

Risk of scalding!

Hot steam may escape when the appliance door is opened. Open the appliance door carefully during or after cooking. When opening the door, do not lean over it. Ensure that, depending on the temperature, steam is not visible.

Risk of burns!

Never touch the interior surfaces of the cooking compartment or the heating elements when they are hot. Small children must be kept at a safe distance from the appliance.

Risk of fire!

Never store combustible items in the cooking compartment.

Risk of scalding!

Never pour water into the cooking compartment when it is hot. This will create hot steam.

Risk of short circuit!

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 take care when opening the appliance door.

Risk of burning!

Never remove hot accessories or ovenware from the cooking compartment without oven gloves.

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.

Risk 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 defective, pull out the mains plug or switch off the appliance at the circuit breaker in the fuse box. Call the after-sales service.

Causes of damage

Caution!

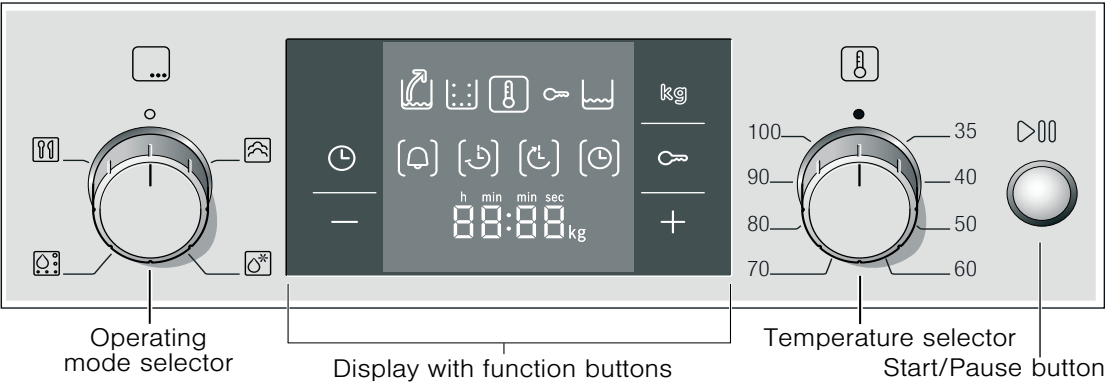
- Do not place anything on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat could damage the appliance.
The cooking compartment floor and the evaporator dish must always be kept clear. Always place ovenware in a perforated cooking container or on a wire rack.
- Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door panel.
- Ovenware 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.
- When steaming with a perforated cooking container, always insert the baking tray or the solid cooking container underneath. Dripping liquid is caught.
- Do not store moist food in the closed cooking compartment for long periods. It can lead to corrosion in the cooking compartment.
- 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.
- Do not place anything on the open appliance door. The appliance could be damaged.
- Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance, and could break.
- 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 food residues 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
- accessories
- automatic calibration

Control panel



| Control element | | Use |
|-------------------------|--|---|
| Operating mode selector | | Switches the appliance on and off Selects the operating mode |
| Function buttons | | Press briefly: Selects time-setting options (see section: Time-setting options) Press and hold when the appliance is off: Selects the basic settings (see section: Basic settings) |
| | | Selects the weight of the food for a programme (see section: Automatic programmes) |
| | | Switches childproof lock on and off (see section: Childproof lock) |
| | | Changes the values for clock, cooking time, weight etc. |
| Temperature selector | | Selects a temperature |
| Start/Pause button | | Press briefly: starts or interrupts (Pause)cooking Press and hold: ends cooking |

Pop-out control knob

The operating mode and temperature selectors are pop-out knobs. Simply push the appropriate control knob to pop it in or out.

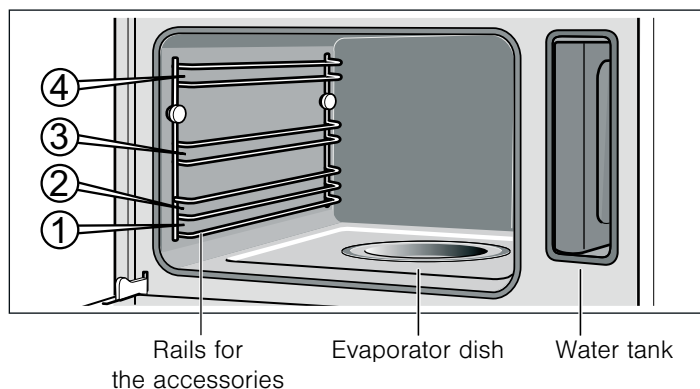
Operating modes

You can use the operating mode selector to set your appliance for various different applications.

| Operating mode | | 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. |
| Defrosting | 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. |
| Descaling | | For descaling the water system and the evaporator dish (see section: Descaling) |
| "Automatic programmes" | | Selects a programme (see section: Automatic programmes) |

Cooking compartment

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



Caution!

- 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 in a perforated cooking container or on a wire rack.

- Do not slide any accessories between the shelf positions, or they may tip.

Accessories

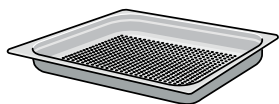
Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.

Your appliance is equipped with the following accessories:



Cooking container, solid, GN ⅔, 40 mm deep

For catching dripping liquid when steaming and for cooking rice, pulses and cereals



Cooking container, perforated, GN ⅔, 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 ⅔, 40 mm deep | HEZ36D353 |
| Cooking container, perforated, GN ⅔, 40 mm deep | HEZ36D353G |
| Cooking container, solid, GN ⅔, 28 mm deep (baking tray) | HEZ36D352 |
| Cooking container, solid, GN ⅓, 40 mm deep | HEZ36D153 |
| Cooking container, perforated, GN ⅓, 40 mm deep | HEZ36D153G |
| Wire rack | HEZ36DR |
| Cleaning sponge | 643 254 |
| Descaler | 311 138 |
| Honeycomb microfibre cloth | 460 770 |

Automatic calibration

The boiling temperature of water depends on the air pressure. During calibration, the appliance is adapted to the pressure conditions in the location where it is installed. This happens automatically when you first use the appliance (see section: First use). More steam develops than usual.

It is important that the appliance steams without interruption for 20 minutes at 100 °C. Do not open the appliance door during this time.

If the appliance was not able to calibrate itself automatically (for example, because the appliance door was opened), the calibration process is carried out again during the next cooking operation.

After moving house

So that the appliance automatically adjusts itself to its new location, you must reset the appliance to the factory settings (see section: Basic settings) and repeat the initial start-up process (see section: First use).

After a power cut

The appliance saves the calibration settings even in the event of a power cut or disconnection from the mains. Recalibration is not necessary.

Before using for the first time

In this section you will find out which steps are required before using the appliance for the first time:

- Setting the clock
- Setting the water hardness range
- Starting the appliance for the first time
- Cleaning the accessories before use

Setting the clock

After the power has been connected, the ⌚ symbol and 00:00 light up in the display. Set the clock.

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 which has been 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 has been preset to water hardness range "medium". 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.

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

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

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

1. If required, turn the operating mode selector to 0 to switch off the appliance.
2. Press and hold the ⌚ button until ⚙ 3 appears in the display.

- Press the button repeatedly until **c5 2** appears ("medium" water hardness range).
- Press the **+** or **-** button to change the water hardness range. Possible values:

| | | |
|------|-------------|-----|
| c5 0 | softened | - |
| c5 1 | 1-soft | I |
| c5 2 | 2-medium | II |
| c5 3 | 3-hard | III |
| c5 4 | 4-very hard | IV |

- Press and hold the button to exit basic settings. The change is saved.

Before first use

Before first use, heat the empty appliance for 20 minutes at 100 °C using Steam. Do not open the appliance door during this time. The appliance is automatically calibrated (see section: Automatic calibration).

- Fill and insert the water tank (see section: Filling the water tank).
Before using for the first time, moisten the seal in the tank cover with a little water.
- Turn the operating mode selector to Steam.
- Turn the temperature selector to 100 °C.
- Press the button.
The appliance heats up to 100 °C. The cooking time (20 minutes) does not start to count down until the set temperature has been reached. Do not open the appliance door during this time.
The cooking operation ends automatically and an audible signal sounds.
- To switch off the appliance, turn the operating mode and temperature selectors to 0.
Leave the appliance door ajar until the appliance has cooled down.

Cleaning the accessories before use

Using soapy water and a soft cloth, clean the accessories thoroughly before first use.

Operating the appliance

In this section, you can read about

- how to fill the water tank
- how to switch the appliance on and off
- what to note after each cooking operation

Filling the water tank

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

Caution!

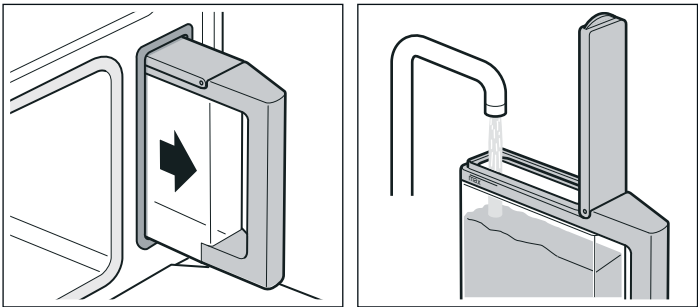
Use of unsuitable liquids may damage the appliance

- Only use fresh tap water, softened water or uncarbonated mineral water.
- If your tap water is very hard, we recommend that you use softened water.
- Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

You can obtain information about your tap water from your water supplier. The water hardness can be checked with the test strips enclosed.

Fill the water tank before each use:

- Open the appliance door and take out the water tank.
- Fill the water tank with cold water up to the "max" mark.



- Close the tank cover until you feel it engage.
- Slide in the water tank until it engages.

Switching on the appliance

- Turn the operating mode selector to the required operating mode.
- Turn the temperature selector to set the temperature.

| Operating mode | | Temperature range |
|----------------|------------|-------------------|
| | Steam | 35 - 100 °C |
| | Defrosting | 35 - 60 °C |

A default cooking time appears in the display.

- Use the **+** or **-** button to set the cooking time.
- Press the button.
The appliance heats up.
The symbol lights up until the set temperature has been reached and each time the temperature rises.
In the Steam operating mode, the cooking time does not start counting down until the heating-up time has finished.

Changing the temperature

You can change the temperature at any time. To do this, turn the temperature selector.

Pause

Briefly press the button to interrupt cooking (pause). The cooling fan may continue running. Press the button to start. If you open the appliance door during cooking, 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).

Display

If the water tank is empty, a signal sounds and the symbol (Fill water tank) appears. Cooking is interrupted.

- Open the appliance door carefully.
Hot steam will escape.
- Remove the water tank, fill up to the "max" mark and slide the tank back in.
- Press the button.

- Use the **+** or **-** button to set the cooking time.
Default value for the **+** button = 30 minutes
Default value for the **-** button = 10 minutes



- Press the **⏸** button.

The appliance heats up. The cooking time starts counting down in the display. The **[⌚]** symbol lights up.

In the **☁** Steam operating mode, the cooking time does not start counting down until the heating-up time has finished.

Changing the cooking time

Use the **+** or **-** button to change the cooking time. If the timer has been set, press the **⌚** button beforehand. After a few seconds, the change is adopted.

The cooking time has elapsed

An audible signal sounds. The appliance stops heating. Press the **⌚** button to stop the audible signal. To switch off the appliance, turn the operating mode and temperature selectors back to the **0** position. Open the appliance door carefully. Hot steam will escape.

Setting a later end time

You can delay the time at which you wish your dish to be ready. The appliance starts automatically and is ready at the desired time. You can, for example, put your dish in the cooking compartment 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.

For some programmes it is not possible to change the end time.

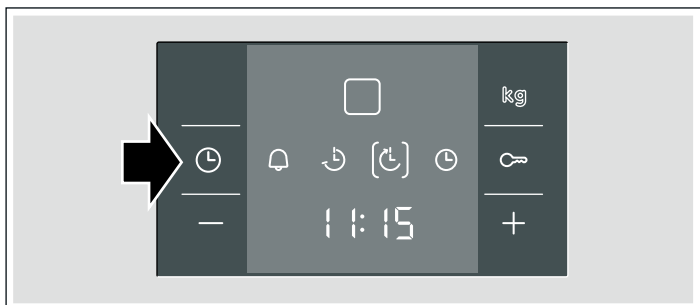
In the **☁** Steam operating mode, the cooking time does not start counting down until the heating-up time has finished. The selected end time is delayed by the length of the heating-up time.

Example in the picture:
it is 10:30, the dish will take 45 minutes to cook but should be ready at 12:30.

Prerequisites:

An operating mode and temperature have been set.

- Press **⌚** repeatedly until the brackets are around the **⌚** Cooking time.
- Use the **+** or **-** button to set the cooking time.
- Press the **⌚** button.



The brackets are around **⌚** (End time). The time when the dish will be ready is displayed.

- Use the **+** button to delay the end time.



- Press the **⏸** button.

The appliance switches to standby. The **[⌚]** end time is shown in the display. Cooking starts at the right time. The cooking time starts counting down in the display.

Changing the end time

Use the **+** or **-** button to change the end time. If the timer has been set, first press the **⌚** button repeatedly until the **[⌚]** end time appears.

After a few seconds, the change is adopted. Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct.

The cooking time has elapsed

An audible signal sounds. The appliance stops heating. Press the **⌚** button to stop the audible signal. To switch off the appliance, turn the operating mode and temperature selectors back to the **0** position. Open the appliance door carefully. Hot steam will escape.

Cancelling the end time

Use the **-** button to set the end time back to the current time. If the timer has been set, first press the **⌚** button repeatedly until the **[⌚]** cooking time appears.

After a few seconds, the change is adopted. The selected cooking time starts counting down straight away.

Setting the clock

Example: changing from summer to winter time.

No other time-setting function should be set.

- Press the **⌚** repeatedly until the **[⌚]** Clock symbol appears.
- Use the **+** or **-** button to set the clock.
After a few seconds, the time which has been set is adopted.

After a power cut

After a power cut, the **⌚** and **00:00** symbols light up in the display. Press the **⌚** button. Use the **+** or **-** button to set the clock. After a few seconds, the time which has been 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


You can prepare food really easily with 20 different programmes.

In this section, you will find out

- how to set one of the automatic programmes
- hints and tips on the programmes
- which programmes you can set

Setting a programme

Select the appropriate 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 **+** or **-** button to set the programme.



3. Press the **kg** button.

A default weight appears in the display.

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

4. Use the **+** or **-** button to set the weight of the food.



5. Press the  button.

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

Cancelling the programme

Turn the operating mode selector back to **0**.

End of the programme

An audible signal sounds. Cooking has finished. To switch off the appliance, turn the operating mode selector back to **0**.

Risk of scalding!

Hot steam may escape when the appliance door is opened. Open the appliance door carefully during or after cooking. When opening the door, do not lean over it. Ensure that, depending on the temperature, steam is not visible.

Notes about the programmes

All programmes are designed for cooking on one level.

The cooking result may 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 container at level 1. Dripping liquid is caught.

Amount/weight

Do not fill the food more than 4 cm deep 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 P1 - P6

Do not season vegetables until after cooking.

Prepare cereal products/lentils P07 - P10

Weigh the food and add the correct ratio of water:

Basmati rice 1:1.5

Couscous 1:1

Brown rice 1:1.5

Lentils 1:2

Enter the weight excluding liquid.

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

Steam chicken breast P11

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

Steam fish P12 - P13

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 water, and add sugar and spices according to taste.

Prepare rice pudding P15

Weigh the rice and add 2.5 times the amount of milk. Ensure the level of rice and milk in the accessory is no higher than 2.5 cm. Enter the weight of the rice pudding excluding liquid. 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 into the milk. Pour the mixture into clean jars and seal them.

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

Sterilise bottles P18

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

Place the bottles in 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 tables

Follow the instructions for the programmes.

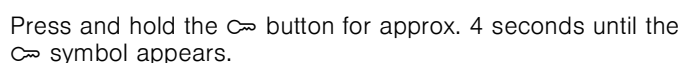
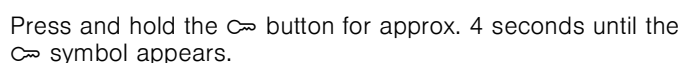
| Programme | Notes | Accessories | Level |
|--|------------------------------|--------------------------------------|--------|
| <i>P 1*</i> Steam cauliflower florets | florets of equal size | perforated + solid cooking container | 3 1 |
| <i>P 2*</i> Steam broccoli florets | florets of equal size | perforated + solid cooking container | 3 1 |
| <i>P 3*</i> Steam green beans | - | perforated + solid cooking container | 3 1 |
| <i>P 4*</i> Steam sliced carrots | slices, approx. 3 mm thick | perforated + solid cooking container | 3 1 |
| <i>P 5</i> Steam frozen mixed vegetables | - | perforated + solid cooking container | 3 1 |
| <i>P 6*</i> Unpeeled boiled potatoes | medium-sized, 4 - 5 cm thick | perforated + solid cooking container | 3 1 |
| <i>P 7</i> Basmati rice | max. 0.75 kg | solid cooking container | 2 |
| <i>P 8</i> Brown rice | max. 0.75 kg | solid cooking container | 2 |
| <i>P 9</i> Couscous | max. 0.75 kg | solid cooking container | 2 |
| <i>P 10</i> Lentils | max. 0.55 kg | solid cooking container | 2 |
| <i>P 11</i> Steam fresh chicken breast | total weight 0.2 - 1.5 kg | perforated + solid cooking container | 3 1 |
| <i>P 12</i> Steam whole, fresh fish | 0.3 - 2 kg | perforated + solid cooking container | 3 1 |
| <i>P 13</i> Steam fresh fish fillet | max. 2.5 cm thick | perforated + solid cooking container | 3 1 |
| <i>P 14*</i> Fruit compote | - | solid cooking container | 2 |
| <i>P 15</i> Rice pudding | - | solid cooking container | 2 |
| <i>P 16</i> Yoghurt in glass jars | - | jars + solid cooking container | 2 |
| <i>P 17*</i> Reheat side dishes | | solid cooking container | 2 |
| <i>P 18*</i> Disinfect bottles | | perforated cooking container | 2 |
| <i>P 19*</i> Hard-boiled eggs | eggs, size M, max. 1.8 kg | perforated + solid cooking container | 3 1 |
| <i>P 20*</i> Soft-boiled eggs | eggs, size M, max. 1 kg | perforated + solid cooking container | 3 1 |

* You can delay the end time for this programme

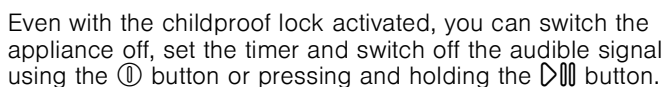
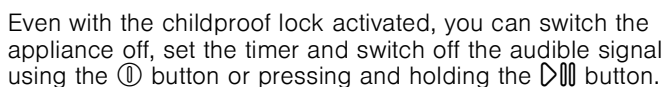
Childproof lock

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

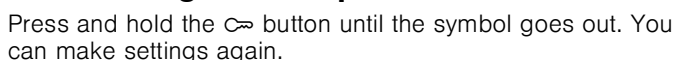
Activating the childproof lock

Press and hold the  button for approx. 4 seconds until the  symbol appears.

The control panel is locked.

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

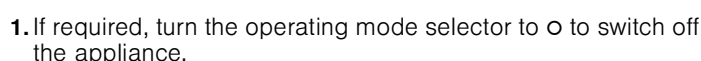
Deactivating the childproof lock

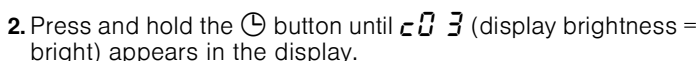
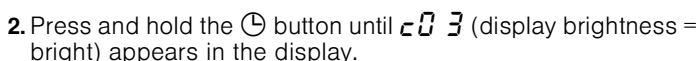
Press and hold the  button until the symbol goes out. You can make settings again.

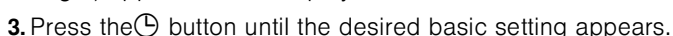
Basic settings



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. If required, turn the operating mode selector to  to switch off the appliance.

2. Press and hold the  button until  (display brightness = bright) 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 basic settings.

The change is saved.

You can change the following basic settings:

| Basic setting | Function | Possible settings |
|---------------|---|--|
| c0 3 | Display brightness | c0 1 = dark c0 2 = medium c0 3 = bright |
| c1 2 | Signal duration: Sets the length of the audible signal at the end of an operation | c1 1 = short (10 seconds) c1 2 = medium (2 minutes) c1 3 = long (5 minutes) |
| c2 1 | Display the clock when the appliance is off | c2 0 = off c2 1 = on |
| c3 1 | Continues operation after the door is closed. The operation does not go back to the beginning when the appliance door is opened | c3 0 = off c3 1 = on |
| c4 2 | Time until changes are automatically saved | c4 1 = short (2 seconds) c4 2 = medium (5 seconds) c4 3 = long (10 seconds) |
| c5 2 | Sets the water hardness range for the descaling indicator | c5 0 = softened c5 1 = soft (I) c5 2 = medium (II) c5 3 = hard (III) c5 4 = very hard (IV) |
| c6 0 | Steam cooking heat signal | c6 0 = off c6 1 = on |
| c7 0 | Restore the appliance to the factory settings: ■ All changes to the basic settings are cleared ■ Automatic calibration is carried out again | c7 0 = do not restore c7 1 = restore |

Care and cleaning

In this section, you will find information on

- the care and cleaning of your appliance
- Descaling

Risk of short circuit!

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

Caution!

Risk of surface damage: 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.

Caution!

Risk of surface damage: If descaler comes into contact with the front of the appliance or any other sensitive surfaces, wash it off immediately with water.

Remove food residues from the cooking compartment as soon as the appliance has cooled.

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

Do not use hard scouring pads or cleaning sponges.

cleaning agents

| | |
|---|--|
| Appliance exterior (with aluminium front) | Use soapy water and dry with a soft cloth. Mild window cleaning agent - wipe over the aluminium front horizontally and without applying pressure using a soft window cloth or a lint-free microfibre cloth. |
| Appliance exterior (with stainless steel front) | Use soapy water and dry with a soft cloth. Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers. |
| Cooking compartment interior with evaporator dish | Hot, soapy water or a vinegar solution - use the enclosed cleaning sponge or a soft washing-up brush. Caution! The cooking compartment could rust.: Do not use steel pads or scourers. |
| Water tank | Soapy water - do not clean in the dishwasher. |

| | |
|----------------------------|---|
| Tank recess | Rub dry after every use |
| Seal in the water tank lid | Thoroughly dry after every use |
| Rails | See section: Cleaning the rails |
| Door panels | See section: Cleaning the door panels |
| | Caution! Risk of surface damage: After cleaning, wipe the door panels with glass cleaner, then dry. Otherwise, stains will be caused that will not be able to be removed. |
| Door seal | Hot soapy water |
| Accessories | Soak in hot soapy water. Clean with a brush or washing-up sponge or in the dishwasher. If the rails are discoloured by starchy foods (e.g. rice), clean them with a vinegar solution. |

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 sensitive surfaces such as glass, glass ceramic, stainless steel or aluminium (product no. 460 770, also available from our online eShop). It removes liquid and greasy deposits in one go.

Descaling

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

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

The descaling operation consists of:

- Descale (approx. 30 minutes), then refill the water tank and empty the evaporator dish
- 1st rinse (20 seconds), then empty the evaporator dish
- 2nd rinse (20 seconds), then remove the remaining water

All three steps must be completed in full. The appliance is ready for operation again only after the 2nd rinse.

Descaler

Only use the liquid descaler recommended by the after-sales service for descaling (product no. 311 138, also available online from 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!



Risk of surface damage: If descaler comes into contact with the front of the appliance or any other sensitive surfaces, wash it off immediately with water.


Starting descaling

The cooking compartment must have cooled down completely.


1. Turn the operating mode selector to  Descale.
2. Slide in the water tank containing the descaling solution and close the appliance door.
3. Press the  button.
The descaling process starts. The light in the cooking compartment remains switched off.

Emptying the evaporator dish and refilling the water tank



An audible signal sounds after approx. 30 minutes. The  symbol (Fill water tank) and  00:40 min are displayed.

1. Open the appliance door.
2. Rinse the water tank thoroughly, fill with water and reinsert. The  symbol (Empty evaporator dish) appears.
3. Remove the descaling solution from the evaporator dish using the cleaning sponge supplied.
4. Close the appliance door.

1st rinse


Press the  button.
The appliance starts rinsing.

Empty evaporator dish


After 20 seconds,  (Empty evaporator dish) and  0:20 appear.

1. Open the appliance door.
2. Thoroughly rinse out the cleaning sponge.
3. Remove the remaining water from the evaporator dish using the cleaning sponge.
4. Close the appliance door.

2nd rinse

Press the  button.
The appliance starts rinsing.





Removing the remaining water

After 20 seconds,  (Empty evaporator dish) and 00:00 appear.

1. Open the appliance door.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.
4. To switch off the appliance, turn the operating mode selector back to 0.
Descaling is complete.


Cancelling the descaling

Note: After cancelling, the appliance must be rinsed twice. The appliance is locked for other applications until the second rinsing operation is complete.


1. Press and hold the  button to cancel the descaling process.
 00:40 min appears in the display.
To ensure that no descaling solution remains in the appliance, it must be rinsed twice after a cancellation.
2. Press the  button.
The  symbol (Fill water tank) appears.

Now proceed as described in the "Emptying the evaporator dish and refilling the water tank" section.

Descaling the evaporator dish only

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

The only difference is as follows:

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. Fill the water tank with water only.
4. Start the  Descal operating mode as described.

You can also descale the evaporator dish manually.

Removing and fitting the appliance door

You can remove the appliance door to clean it more thoroughly.

Risk of injury!

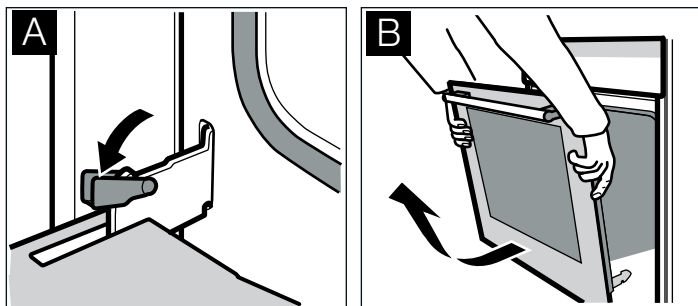
The hinges of the appliance door may snap shut with great force. Always open the hinge locking lever fully when removing the appliance door and close it fully after refitting. Do not reach into the hinge.

Risk of injury!

If the appliance door has only been unhinged on one side, do not reach into the hinge. The hinge can snap back with great force. Call the after-sales service.

Removing the appliance door

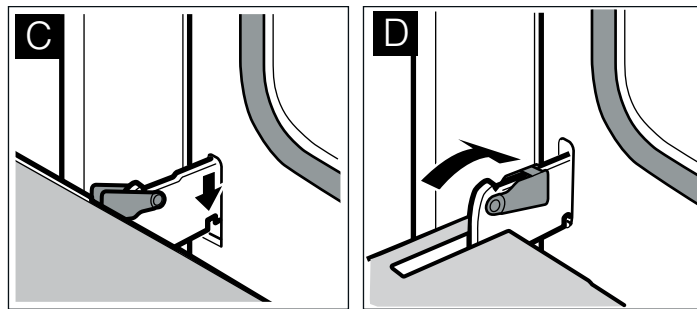
1. Open the appliance door fully.
2. Fold out the locking levers on the left and right fully (figure A).
The hinges are secured and cannot snap closed.
3. Close the appliance door until you feel some resistance.
4. With both hands, grip the door on the left and right-hand side, close the door a little more and pull it out (Fig. B).



Fitting the appliance door

Refit the appliance door after cleaning.

1. Insert the hinges in the left and right-hand bracket (figure C).
The notch on both hinges must engage.
2. Open the appliance door fully.
3. Close the locking levers on the left and right-hand side fully (figure D).



The appliance door is secured and can no longer be removed.

4. Close the appliance door.

Cleaning the door panels

To assist with cleaning, the inner door panel can be removed from the appliance door.

Risk of injury!

The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

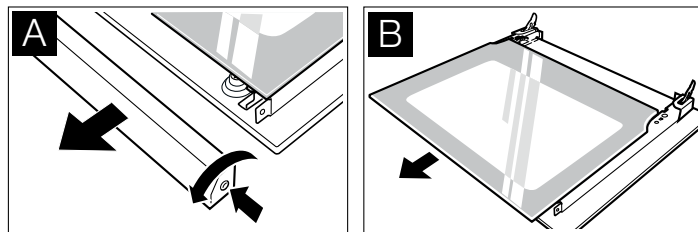
Risk of injury!

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

Removing the door panel

Note: Before removing, make a note of the orientation in which the door panel is fitted, so that it is not refitted the wrong way round.

1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door).
2. Unscrew the cover at the top left and right of the appliance door and detach it (figure A).
3. Lift the door panel and remove it (figure B).



Cleaning

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

Caution!

Do not use any sharp or abrasive medium or a glass scraper. The glass could be damaged.

Fitting the door panel

1. Slide in the door panel all the way.
2. Put the cover back in place and screw it in.
3. Refit the appliance door.

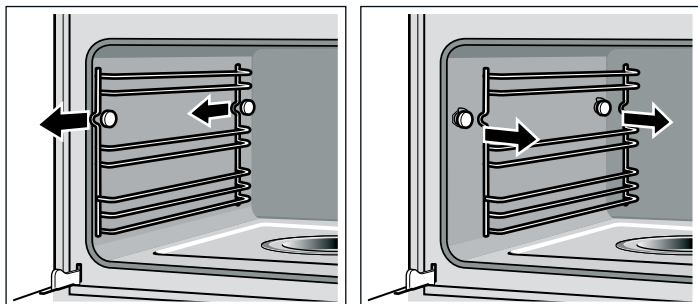
Cleaning the rails

The rails can be removed for cleaning.

⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

1. Pull the rails forwards and unhook them to the side.



2. Clean the rails with washing-up liquid and a sponge/brush or
Clean the rails in the dishwasher.

3. Hook the rails in at the back and front and slide them back until they engage.
Each set of rails only fits on one side.

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.

⚠ Risk of electric shock!

- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

| 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 |
| | Fuse defective | 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 |
| Appliance does not start. [↺] 00:40 min appears in the display. | Descaling has been cancelled | Turn the operating mode selector to [↺] and rinse the appliance twice (see section: Cancelling descaling) |
| The appliance cannot be started | The appliance door is not fully closed | Close the appliance door. |
| The appliance is not in operation. A duration is shown in the display | A control knob was unintentionally pressed | Press and hold the ▷ button |
| | The ▷ button was not pressed after making the setting | Press the ▷ button briefly to start the cooking operation, or press and hold the ▷ button to cancel the setting |
| ⌚ and 00:00 light up in the display | Power cut | Reset the clock time (see section: "Time-setting options") |
| The 🚰 indicator 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 🚰 indicator appears even though the water tank is not yet empty, or the water tank is empty but the 🚰 indicator does not appear | The water tank is dirty. The mobile 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 is overflowing | The water tank was not closed properly | Close the lid until you feel it engage. |
| | The tank cover seal is dirty | Clean the seal |
| | The seal in the tank cover is defective | Obtain a new water tank from the after-sales service |

| Problem | Possible cause | Notes/remedy |
|---|--|--|
| The evaporator dish has boiled dry 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 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 with frozen food, caused by the steam | This is normal. |
| When you cook with steam, a lot of steam is created | The appliance is being automatically calibrated | This is normal. |
| When cooking with steam, a lot of steam is created again | 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 at 100 °C for 20 minutes |
| 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 descaling (see Section: Descaling) |
| Error message  appears in the display | A button was pressed for too long or is jammed | Press the  button to clear the fault message. Press each button and check that it is clean |
| An  error message 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 |
| The appliance is not heating. The colon flashes in the display | A button combination was actuated | Set the Steam operating mode to 35 °C, then press and hold the  button until a signal sounds. Press the  button again briefly |

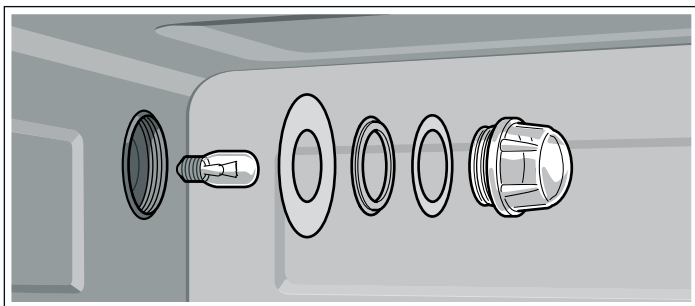
Replacing the cooking compartment bulb

Heat-resistant 25 W, 220/240 V bulbs, E14 bulb sockets 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. Screw out the bulb by turning it 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.

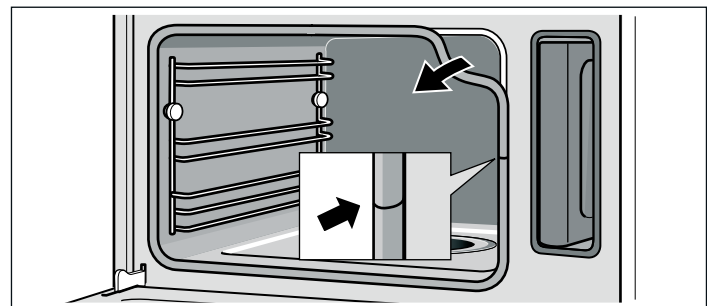
Replacing the glass cover or seals

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

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 can be obtained from the 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 needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found on the lower left-hand side when you open the appliance door.

You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

| E no. | FD no. |
|-------|--------|
| | |

After-sales service

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928979
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Environmental protection

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

Environmental protection



This appliance is labelled in accordance with the European Directive 2002/96/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.

Tips for 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.

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 excess pressure. 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, temperature and cooking time are best 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.

Cookware

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 if thick-walled ovenware is used.

Food which would normally be prepared in a bain marie should always be covered with foil (e.g. when 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.

Distributing 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 | Operating mode | Temperature in °C | Cooking time 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 |
| Sweetcorn | whole | perforated + solid | Steam | 100 | 25 - 35 |
| Swiss chard* | Shredded | perforated + solid | Steam | 100 | 8 - 10 |
| 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. For 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 | Accessories | Level | Operating mode | Temperature in °C | Cooking time in min. |
|--|-------|--------------------|--------|----------------|-------------------|----------------------|
| Unpeeled boiled potatoes (medium size) | - | perforated + solid | 3 1 | Steam | 100 | 35 - 45 |
| Boiled potatoes (quartered) | - | perforated + solid | 3 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 |
| Risotto | 1:2 | solid | - | Steam | 100 | 30 - 35 |
| Lentils | 1:2 | solid | - | Steam | 100 | 30 - 45 |
| Canellini 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 |
| Millet, whole | 1:2.5 | solid | - | Steam | 100 | 25 - 35 |
| Wheat, whole | 1:1 | solid | - | Steam | 100 | 60 - 70 |
| Dumplings | - | perforated + solid | 3 1 | Steam | 95 | 20 - 25 |

Poultry and meat

Poultry

| Food | Amount | Accessories | Level | Operating mode | Temperature in °C | Cooking time 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 | Accessories | Level | Operating mode | Temperature in °C | Cooking time in min. |
|---------------------------------|--------|--------------------|--------|----------------|-------------------|----------------------|
| Thin slice of sirloin, 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 | Accessories | Level | Operating mode | Temperature in °C | Cooking time 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 | Accessories | Level | Operating mode | Temperature in °C | Cooking time in min. |
|------------------------|--------------------|--------|----------------|-------------------|----------------------|
| Wiener sausages | perforated + solid | 3 1 | Steam | 80 - 90 | 12 - 18 |
| Bavarian veal sausages | perforated + solid | 3 1 | Steam | 80 - 90 | 15 - 20 |

Fish

| Food | Amount | Accessories | Level | Operating mode | Temperature in °C | Cooking time 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 | Bain-marie 1.5 l | 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 |
| Ocean perch fillet | per 0.15 kg | perforated + solid | 3 1 | Steam | 80 - 90 | 10 - 20 |
| Sole rolls, stuffed | | perforated + solid | 3 1 | Steam | 80 - 90 | 10 - 20 |

Soup vegetables, Miscellaneous

| Food | Accessories | Level | Operating mode | Temperature in °C | Cooking time in min. |
|---|--------------------|--------|----------------|-------------------|----------------------|
| Royale | solid | 2 | Steam | 90 | 15 - 20 |
| Semolina dumplings | perforated + solid | 3 1 | Steam | 90 - 95 | 7 - 10 |
| Hard-boiled eggs (Size M, max. 1.8 kg) | perforated + solid | 3 1 | Steam | 100 | 10 - 12 |
| Soft-boiled eggs (Size M, max. 1 kg) | perforated + solid | 3 1 | Steam | 100 | 6 - 8 |

Dessert, compote

Compote:

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

Rice pudding

Weigh the rice and add 2.5 times the amount of milk. Ensure the level of rice and milk in the accessory is no higher than 2.5 cm. 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 into the milk. Pour the mixture into clean jars and seal them.

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

| Food | Accessories | Operating mode | Temperature in °C | Cooking time in min. |
|-----------------|---------------------------------|----------------|-------------------|----------------------|
| Yeast dumplings | solid | Steam | 100 | 20 - 25 |
| Crème caramel | Small moulds + perforated | Steam | 90 - 95 | 15 - 20 |
| Rice pudding* | solid | Steam | 100 | 25 - 35 |
| Yoghurt* | Portion sized jars + perforated | Steam | 40 | 300 - 360 |
| Apple compote | solid | Steam | 100 | 10 - 15 |
| Pear compote | solid | Steam | 100 | 10 - 15 |
| Cherry compote | solid | Steam | 100 | 10 - 15 |
| Rhubarb compote | solid | Steam | 100 | 10 - 15 |
| Plum compote | solid | Steam | 100 | 15 - 20 |

* You can also use the appropriate programme (see section: Automatic programmes)

Reheating food

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

| Food | Accessories | Level | Operating mode | Temperature in °C | Cooking time in min. |
|-----------------------|-------------------------|-------|----------------|-------------------|----------------------|
| Vegetables | solid cooking container | 3 | Steam | 100 | 12 - 15 |
| Pasta, potatoes, rice | solid cooking container | 3 | Steam | 100 | 5 - 10 |

Defrosting

When freezing, lay the food as flat as possible and in portion-sized pieces 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 food 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 for 15 minutes at 100 °C using the Steam type of heating.

Defrost meat

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

Defrosting poultry

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

| Food | Amount | Accessories | Level | Temperature in °C | Cooking time in min. |
|--------------------|---------|--------------------|--------|-------------------|----------------------|
| Chicken drumsticks | 0.25 kg | perforated + solid | 3 1 | 45 - 50 | 55 - 60 |
| Berries | 0.5 kg | perforated + solid | 3 1 | 50 - 55 | 15 - 20 |
| Fish fillet | 0.4 kg | perforated + solid | 3 1 | 40 - 45 | 50 - 55 |

Proving dough

With the Steam operating mode dough proves significantly more quickly than at room temperature.

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

Place the dough bowl in the perforated cooking container. Do not cover the dough.

| Dish | Amount | Accessories | Temperature in °C | Cooking time in min. |
|-------------|--------|-----------------------------|-------------------|----------------------|
| Yeast dough | 1 kg | Bowl + perforated container | 35 | 20 - 30 |
| Sourdough | 1 kg | Bowl + perforated container | 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.

Add the berries to 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 | Operating mode | Temperature in °C | Cooking time in min. |
|-------------|--------------------|--------|----------------|-------------------|----------------------|
| Raspberries | perforated + solid | 3 1 | Steam | 100 | 30 - 45 |
| Redcurrants | 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 ferment and spoil more easily.

Only use fruit and vegetables which are in perfect condition.

The following foods cannot be preserved with your appliance: Contents of tins, meat, fish or pastry dough.

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 appliance door.

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

| Food | Accessories | Level | Operating mode | Temperature in °C | Cooking time 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 |

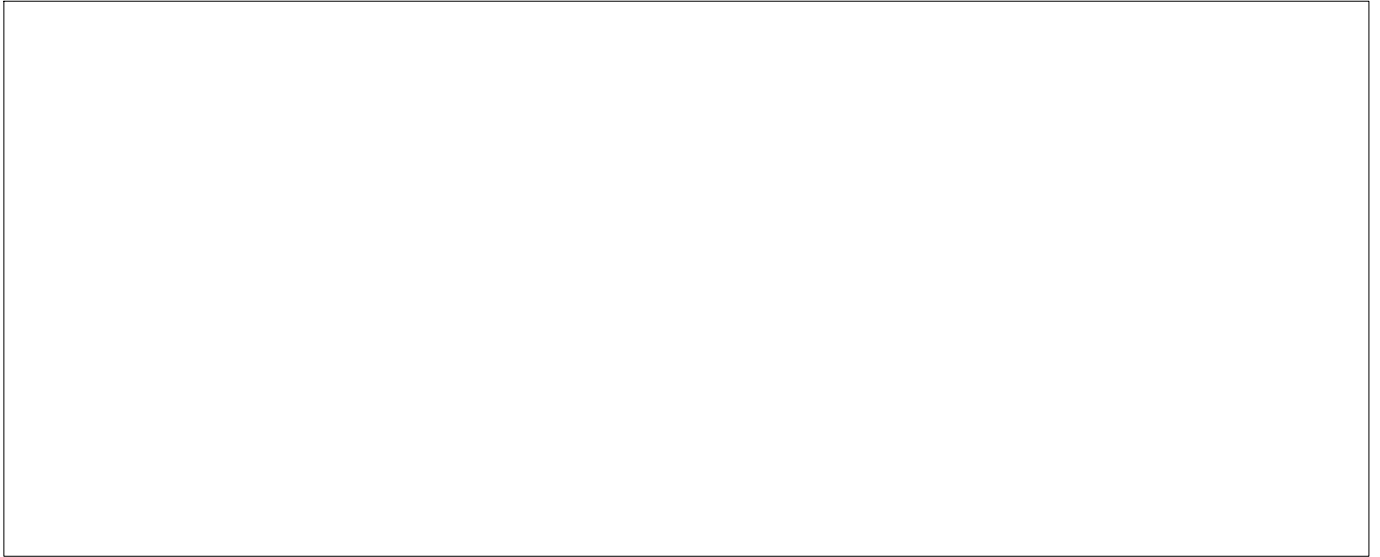
Frozen products

Observe the instructions on the packaging.

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

| Food | Accessories | Level | Operating mode | Temperature in °C | Cooking time in min. |
|-----------------------------|--------------------|--------|----------------|-------------------|----------------------|
| Pasta, fresh, refrigerated* | solid | 2 | Steam | 100 | 5 - 10 |
| Trout | perforated + solid | 3 1 | Steam | 80 - 100 | 20 - 25 |
| Salmon fillet | perforated + solid | 3 1 | Steam | 80 - 100 | 20 - 25 |
| Broccoli | perforated + solid | 3 1 | Steam | 100 | 4 - 6 |
| Cauliflower | perforated + solid | 3 1 | Steam | 100 | 5 - 8 |
| Beans | perforated + solid | 3 1 | Steam | 100 | 4 - 6 |
| Peas | perforated + solid | 3 1 | Steam | 100 | 4 - 6 |
| Carrots | perforated + solid | 3 1 | Steam | 100 | 3 - 5 |
| Mixed vegetables | perforated + solid | 3 1 | Steam | 100 | 4 - 8 |
| Brussels sprouts | perforated + solid | 3 1 | Steam | 100 | 5 - 10 |

* Add a little liquid



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