

Steam oven HBC26D553.

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**

⚠ Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. *See "Description of accessories* in the instruction manual.

Risk of fire!

Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.

Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Hot steam may escape during operation. Do not touch the ventilation openings. Keep children away.

Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- The water in the evaporator dish is still hot even after the appliance has been switched off. Do not empty the evaporator dish immediately after switching off the appliance. Allow the appliance to cool down before cleaning it.
- Hot liquid may spill over the sides of cooking containers when they are removed from the cooking compartment. Remove hot cooking containers with care and always wear oven gloves.

Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, or sharp or abrasive cleaning aids or detergents.
- Flammable liquids can catch fire in the cooking compartment when it is hot (explosion). Do not fill the water tank with any flammable fluids (e.g. alcoholic drinks). Only fill the water tank with water or with the descaling solution that is recommended by us.

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 faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact 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.

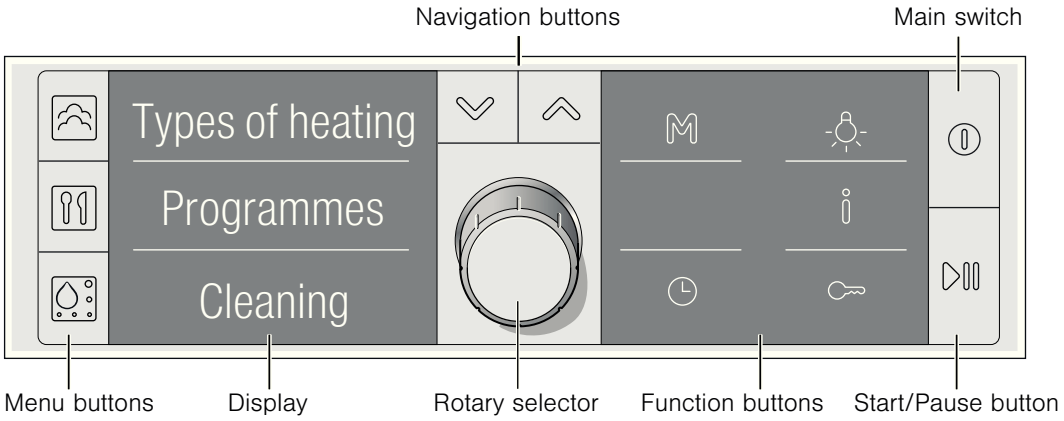
  The cooking compartment floor and the evaporator dish must always be kept clear. Always place ovenware in a perforated cooking container or on a wire rack.
- Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door 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 types of heating
- automatic calibration

Control panel



Control element		Use
Main switch		Switches the appliance on and off
Menu buttons		Selects the type of heating
		Selects a programme (see section: Automatic programmes)
		Selects Cleaning aid and Descale (see section: Care and cleaning)
Navigation buttons		Changes between the rows in the display. Modifications are saved
Rotary selector		Changes values for the clock, cooking time, weight etc. Press the rotary selector to lock and unlock
Function buttons		Saves and accesses the memory (see section: Memory)
		Switches the lighting on and off
		Appliance switched on: checks current information Appliance switched off: selects Basic settings (see section: Basic settings)
		Selects Time-setting option (see section: Time-setting options)
		Switches childproof lock on and off (see section: Childproof lock)
Start/Pause button		Press briefly: starts cooking operation or interrupts (Pause) Press and hold: ends cooking operation

Rotary selector

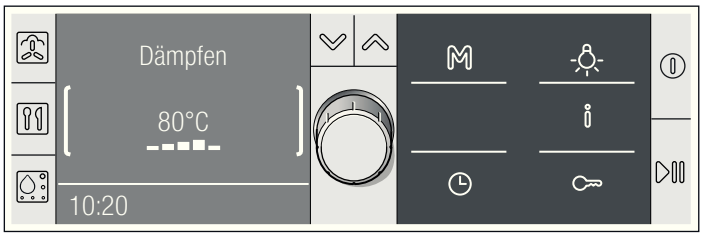
The rotary selector is used to alter the default values and set values. The brackets in the control panel show which value you can adjust.

The rotary selector is retractable. Press on the rotary selector to pop it in or out.

Display

The display is divided into different areas:

1st row = type of heating display
2nd row = temperature display
3rd row = clock display



You can change from one line to the next using the and navigation buttons. Brackets are displayed around the line you are currently in. You can use the rotary selector to change the value in the brackets.

Temperature indicator

The temperature indicator bars show the heating phases or residual heat in the cooking compartment.

Heating indicator

The heating indicator displays the rising temperature in the cooking compartment. If all the bars are shown, the optimum time for placing the dish in the oven has been reached.

The bars do not appear when settings are made for cleaning.

You can use the button to check the current heating temperature while the oven is heating up. Due to thermal inertia, the temperature displayed may be slightly different to the actual temperature inside the oven.

Residual heat

The temperature indicator shows the residual heat in the cooking compartment when the appliance is switched off. If all the bars are filled, the temperature in the cooking compartment is approximately 300 °C. Once the temperature has dropped to approximately 60 °C, the display goes out.

Types of heating

The appliance can be set for a variety of applications using the button.

Type of heating		Used for
Steam	35 - 100 °C	For vegetables, fish, side dishes, for juicing fruit and for blanching.
Reheat	80 - 100 °C	For plated meals and baked items. Cooked food is gently reheated. The steam ensures that the food does not dry out.
Prove	35 - 50 °C	For yeast dough and sourdough. Dough will prove considerably more quickly than at room temperature. The surface of the dough does not dry out.
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.

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.

Your accessories

The accessories supplied with your appliance are suitable for making many dishes. Ensure that you always insert the accessories into the cooking compartment the right way round.

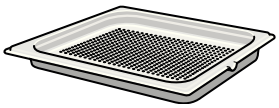
Accessories

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.



Wire rack
For ovenware, cakes and ovenproof dishes, and for roasting

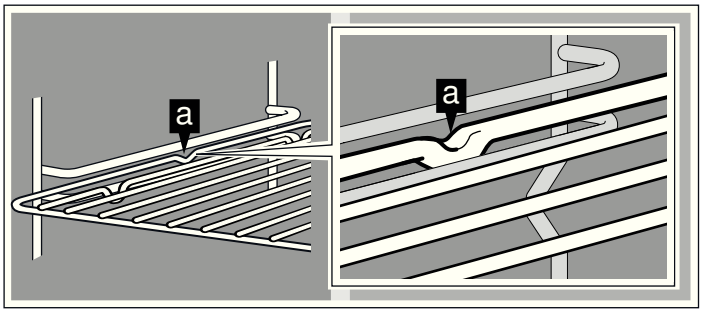
You can buy accessories from the after-sales service, from specialist retailers or online.

Inserting accessories

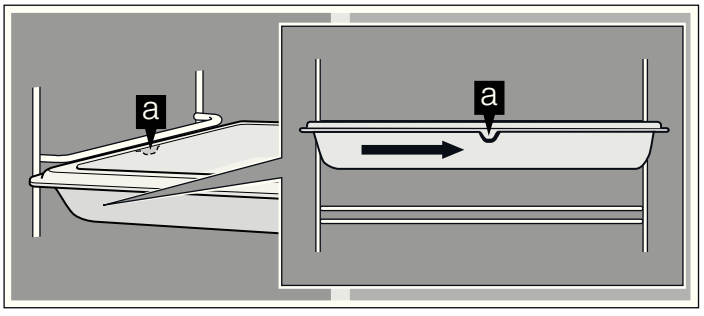
The accessories are equipped with a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

When inserting the wire rack, check

- that the lug (a) is pointing downwards
- that the safety lug on the wire rack is at the back and facing upwards.

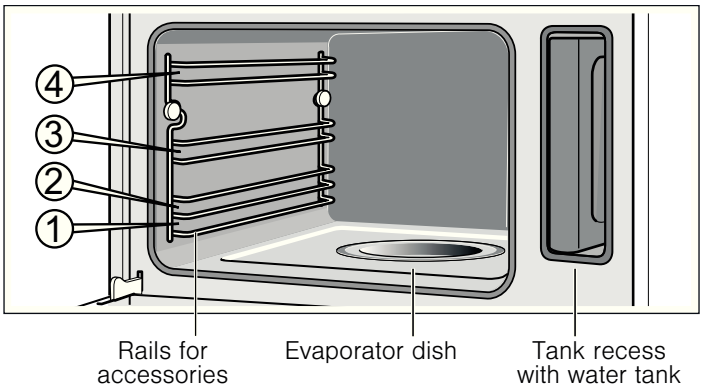


When inserting the cooking container, ensure that the lug (a) is facing downwards.



Cooking compartment

The cooking compartment has four shelf positions. 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.

Optional accessories

You can obtain further accessories from specialist retailers:

Accessories	Order no.
Cooking container, solid, GN ⅔, 40 mm deep	HEZ36D453
Cooking container, perforated, GN ⅔, 40 mm deep	HEZ36D453G
Cooking container, solid, GN ⅔, 28 mm deep (baking tray)	HEZ36D452
Cooking container, solid, GN ⅓, 40 mm deep	HEZ36D153
Cooking container, perforated, GN ⅓, 40 mm deep	HEZ36D153G
Porcelain cooking container, solid, GN ⅔	HEZ36D353P
Porcelain cooking container, solid, GN ⅓	HEZ36D153P
Wire rack	HEZ36DR4
Cleaning sponge	643 254
Descaler	311 138
Honeycomb microfibre cloth	460 770

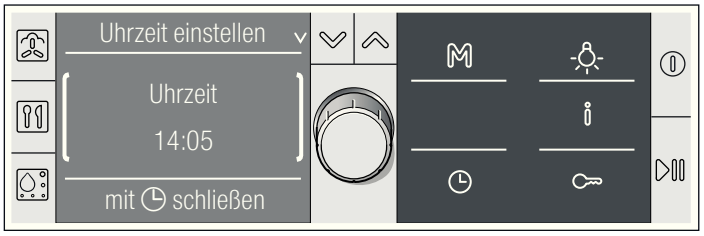
Before using the appliance for the first time

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

- Setting the clock and language
- Setting the water hardness range
- Starting the appliance for the first time
- cleaning the accessories before use

Setting the clock and language

After making the electrical connection, “Set the clock” appears in the display. Set the clock and the language for the display, if required.



1. Set the current time using the rotary selector.
2. Press the button to switch to “Select language”.
3. Set the required language using the rotary selector.
   30 different languages are available.
4. Press the button.
   The time and language are applied. The current time is displayed.

Setting the water hardness range

Descale 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, press the button to switch off the appliance.
2. Press and hold the button until “Select language” appears in the display.
3. Press the button until “Water hardness” appears.
   “2-medium” is highlighted in the display.
4. Change the water hardness using the rotary selector.
   Possible values:

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

5. Press the button to exit basic settings.
   The change is saved.

Before first use

Before using the appliance for the first time, heat it up while still empty in the “Steam” type of heating to 100 °C for 20 minutes. Do not open the appliance door during this time. The appliance is automatically calibrated (see section: Automatic calibration).

1. Press the button to switch on the appliance.
   After approx. 4 seconds, the “Steam” type of heating appears.
2. 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.
3. 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 automatically ends and a signal sounds.
4. Press the button to switch off the appliance.
   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 use
- how you can use the recommended settings

Filling the water tank

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

Caution!

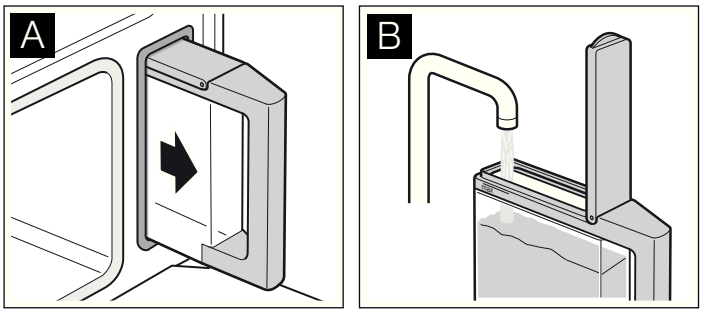
Use of unsuitable liquids may damage the appliance

- 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.

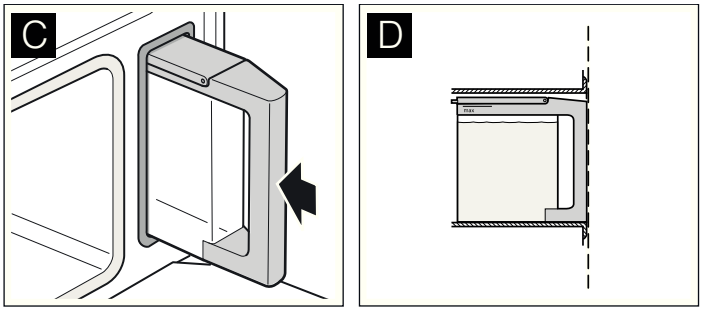
You can obtain information about your tap water from your water supplier. The water hardness can be checked with the test strips enclosed.

Fill the water tank before each use:

1. Open the appliance door and take out the water tank (fig. A).
2. Fill the water tank with cold water up to the “max” mark (fig. B).



3. Close the tank cover until you feel it engage.
4. Slide in the water tank all the way (fig. C).

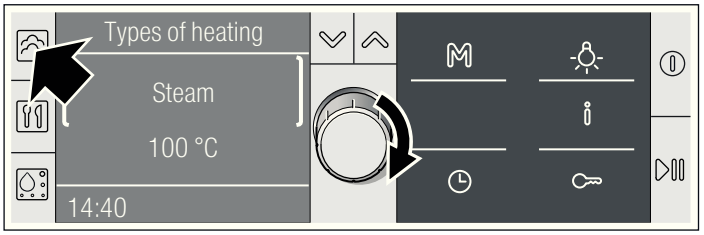


The tank must be flush with the water tank recess (fig. D).

Switching on the appliance

Note: Always use the cooking container and wire rack in their standard position (not the other way up).

1. Press the ⏻ button to switch on the appliance.
   The button description appears in the display for approximately 4 seconds. The display then switches automatically to the “Types of heating” menu.
   Or press the button to go directly to the “Types of heating” menu.
2. Turn the rotary selector to set the desired type of heating.



3. Press the ⌄ button.
   The default temperature is highlighted.
4. Turn the rotary selector to set the desired temperature.

Type of heating	Temperature range	Default cooking time
Steam	35 - 100 °C	20 minutes
Reheat	80 - 100 °C	10 minutes
Prove	35 - 50 °C	30 minutes
Defrosting	35 - 60 °C	30 minutes

5. Press the ◷ button.
   The default cooking time is highlighted.
6. Turn the rotary selector to set the required cooking time.
7. Press the ▷II button to start cooking.
   The appliance heats up.
   For the Steam type of heating, the cooking time only starts counting down after the heating-up time is complete.

"Fill water tank?" message

This message appears if you set a type of heating and the water tank is only half full.

If you think that the water in the water tank is sufficient for the cooking procedure, you can start the appliance. If not, fill the water tank to the "max" mark, slide it back in and start the appliance.

Current temperature

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

Changing the temperature

You can change the temperature at any time.

1. Press the ⌄ or ⌃ button until the temperature is highlighted.
2. Change the temperature using the rotary selector.
   The change is adopted automatically.

Pause

Briefly press the ▷II button to interrupt cooking (pause). The cooling fan may continue to run. Press the ▷II button to start.

If you open the appliance door during cooking, operation is interrupted. Close the appliance door and press the ▷II button to restart.
If you have set the basic setting "Continue operation after closing door" to "automatic", restarting is not required (see section: Basic settings).

"Fill water tank" message

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

1. Open the appliance door carefully.
   Hot steam will escape.
2. Take out the water tank, fill to the "max" mark and reinsert.
3. Press the ▷II button.

Switching off 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.

Press and hold the ▷II button to end cooking. When the cooking time has elapsed, the cooking operation is ended automatically. A signal sounds.

Press the ⏻ button to switch off the appliance.

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

After each use

Emptying the water tank.

1. Open the appliance door carefully.
   Hot steam will escape.
2. Remove and clean the water tank.
3. Thoroughly dry the seal in the tank cover and the tank recess in the appliance.

Caution!

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

Drying the cooking compartment

⚠ Risk of scalding!

The water in the evaporator dish may still be hot. Allow it to cool before wiping.

1. Leave the appliance door ajar until the appliance has cooled down.
2. Once it has cooled down, wipe out the cooking compartment and the evaporator dish with the enclosed cleaning sponge and dry well with a soft cloth.
3. Remove food residues in the cooking compartment as soon as the appliance has cooled down.
4. Wipe units and handles dry where condensation has formed.

Recommended settings

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

You can choose from many different categories. Our recommended settings include a large number of dishes ranging from poultry, meat and fish to convenience products.

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

1. Press the button.
   "Steam 100 °C" appears in the display.
2. Turn the rotary selector anti-clockwise to "Recommended settings".
   The first food category appears in the display.
3. Press the button to switch to the food category and select the required category by turning the rotary selector.
   (You can switch to the next level using the button. Use the rotary selector to move to each of the next selections.)
   The setting for the selected dish then appears. You can change the temperature and cooking time, but not the type of heating.
4. Press the button.
   The cooking operation starts. The cooking time appears in the display and starts to count down.

The cooking time has elapsed
A signal sounds. The appliance stops heating. "00:00:00" is shown in the display.

Press the button to stop the audible signal.

Changing the temperature
You can change the temperature at any time using the rotary selector.

Changing the cooking time
Press the button. Change the cooking time using the rotary selector. Exit the Time-setting options with the button.

Checking information
Press the button. Turn the rotary selector for further information.

Time-setting options

The time-setting options are called up with the button. The following functions are available:

When the appliance is switched off:

- Setting the timer
- Setting the clock

When the appliance is switched on:

- Setting the cooking time
- Setting the timer
- Setting a later end time

Setting time-setting options - in brief

1. Press the button.
2. If applicable, use the button to select the desired time-setting option.
3. Set the required time or cooking time using the rotary selector.
4. Exit the Time-setting options with the button.

Setting the timer

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

1. Press the button.
2. If applicable, press the button and use the rotary selector to adjust the timer time.
3. Exit the Time-setting options with the button.
   The display switches to its previous state. The symbol for the timer appears, and the time can be seen counting down.

Changing the timer duration
Press the button. If applicable, press the button and use the rotary selector within the next few seconds to change the timer time. Exit the Time-setting options with the button.

Once the timer duration has elapsed
A signal sounds. "00:00" is shown in the display. Press the button to stop the signal.

Cancelling the timer duration
Press the button. If applicable, press the button and use the rotary selector to turn the timer time back to "00:00". Exit the Time-setting options with the button.

Setting the cooking time

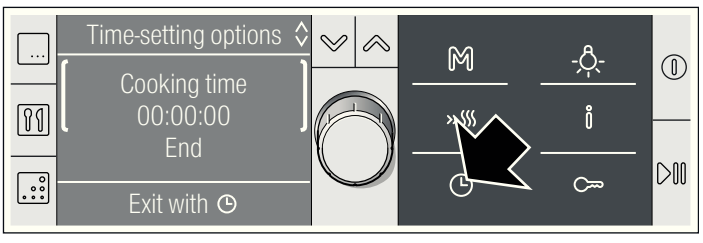
If you set the cooking time for your dish, the cooking operation will end automatically after this time. The appliance stops heating.

For types of heating involving steam, you must always set a cooking time.

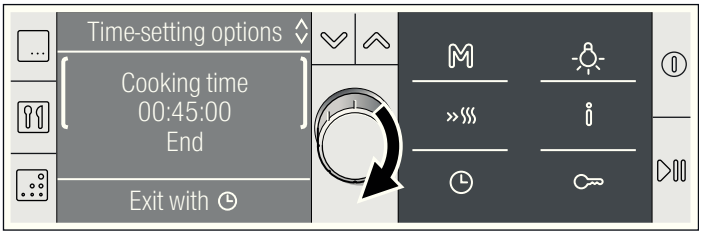
Example in the picture: Setting a cooking time of 45 minutes.

Prerequisite: The type of heating and temperature must be set.

1. Press the button.



2. Set the cooking time using the rotary selector.



3. Exit the Time-setting options with the ◷ button.
4. If the operation has not yet started, press the ▷II button.
   The cooking time counts down on the display.
   For the Steam type of heating, the cooking time only starts counting down after the heating-up time is complete.

Changing the cooking time
Press the ◷ button. Change the cooking time using the rotary selector. Exit the Time-setting options with the ◷ button.

The cooking time has elapsed
A signal sounds. The appliance stops heating. “00:00:00” is shown in the display. Press the ◷ button to stop the signal.

Cancelling the cooking time
Press the ◷ button. Set the cooking time to “00:00:00” using the rotary selector. Exit the Time-setting options with the ◷ button.

Setting a later end time

You can change 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.

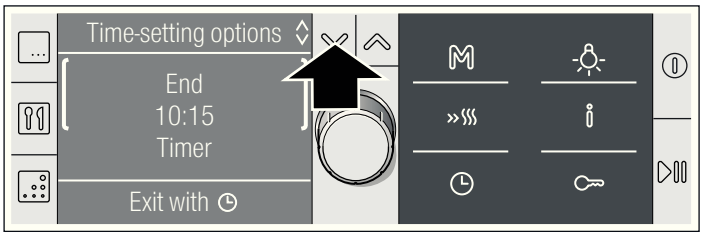
For some programmes, it is not possible to change the end time.

For the Steam type of heating, the cooking time only starts counting down after the heating-up time is complete. The selected end time is delayed by the length of the heating-up time.

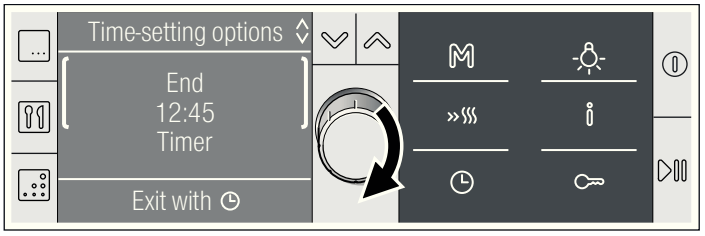
Example in the picture:
It is 9:30 and the dish will take 45 minutes to cook, but is not due to be ready until 12:45.

Preconditions:
The selected cooking operation has not begun yet. A cooking time is set. The ◷ Time-setting options are open.

1. Switch to “End” using the ⌄ button.
   The time at which the cooking operation will finish is shown in the display.



2. Set a later end time by turning the rotary selector.



3. Exit the Time-setting options with the ◷ button.
4. Confirm by pressing the ▷II button.
   The setting is applied. The appliance is in ◷ standby ... . The end time is shown on the display. The cooking operation starts at the appropriate time. The cooking time counts down in the display.

Changing the end time
The end time can be changed provided the appliance is in standby. Press the ◷ button. Press the ⌄ button and turn the rotary selector to change the end time. Exit the Time-setting options with the ◷ button.

The cooking time has elapsed
A signal sounds. The appliance stops heating. The cooking time “00:00:00” appears on the display. Press the ◷ button to stop the signal.

Cancelling the end time
The end time can be cancelled provided the appliance is in standby. Press the ◷ button. Press the ⌄ button and use the rotary selector to turn back the end time until the current time appears again. Exit the Time-setting options with the ◷ button. The selected cooking time starts counting down straight away.

Setting the clock

So that you can set the clock, you must switch off the appliance.

Example: changing from summer to winter time.

1. If required, press the ⏻ button to switch off the appliance.
2. Press the ◷ button.
3. Press the ⌄ button to switch to the clock.
4. Use the rotary selector to change the clock.
5. Exit the Time-setting options with the ◷ button.

After a power cut
After a power cut, “Basic settings“ appears in the display. Set the current time using the rotary selector. Exit the Time-setting options with the ◷ button. The time is applied.

Hiding the clock
When the appliance is switched off, the current time appears on the display. You can hide the clock (see section: Basic settings).

Automatic programmes

The automatic programmes make preparing food very easy. There are 9 programme groups with a total of 40 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 (programme tables)

Setting a programme

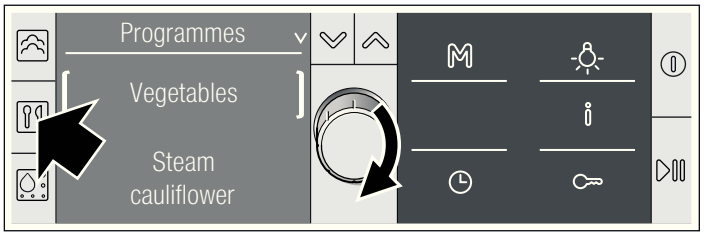
Select the correct programme from the programme tables. Follow the instructions for the programmes.

Example in the picture: you want to steam 500 g fresh chicken breast.

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

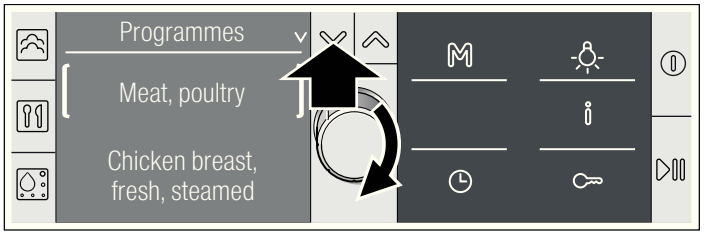
Selecting a programme group

1. Press the ⏻ button to switch on the appliance.
2. Press the button.
   “Programmes” appears in the display; the first programme group, “Vegetables”, is highlighted.
3. Turn the rotary selector until the required programme group appears.



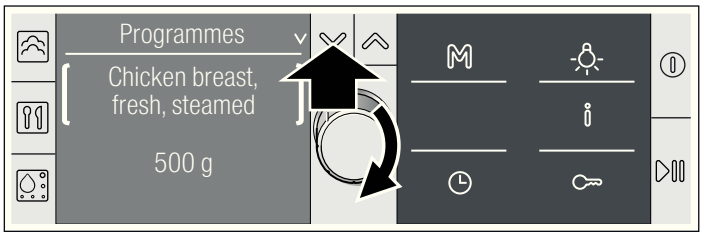
Selecting the programme

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



Entering the weight

6. Press the ⌄⌄ button.
7. Turn the rotary selector to set the weight of the items to be cooked.



Adjusting the cooking result individually

8. Press the ⌄⌄ button.
   The individual adjustment is highlighted “- ○○○●○○○+”.
9. Turn the rotary selector to adjust the cooking result.
   - anti-clockwise: set a less intensive cooking result
   - clockwise: set a more intensive cooking result

   You can also modify the cooking result permanently for all programmes at the same time (see section: Basic settings).
10. Press the ▷II button to start the programme.
    The programme cooking time starts counting down on 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 of day (see section: Time-setting options).

Cancelling the programme
Press the ⏻ button to cancel the programme and switch off the appliance.

End of the programme
A signal sounds. Cooking has finished. Press the ⏻ button to switch off 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.

Notes about the programmes

All programmes are designed for cooking on one level.

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

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

When cooking in the perforated cooking container, also insert the solid cooking 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. With individual pieces always use the weight of the largest. The total weight must be within the specified weight range.

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

Programme tables

Follow the instructions for the programmes.

Vegetables

Do not season vegetables until after cooking.

Programme	Note	Accessories	Level
Steam cauliflower/In florets*	florets of equal size	Perforated + Solid cooking container	3 1
Steam cauliflower/ Whole cauliflower*	-	Perforated + Solid cooking container	3 1
Steam broccoli florets*	florets of equal size	Perforated + Solid cooking container	3 1
Steam green beans*	-	Perforated + Solid cooking container	3 1

* You can delay the end time for this programme

Programme	Note	Accessories	Level
Sliced carrots, steam*	slices, approx. 3 mm thick	Perforated + Solid cooking container	3 1
Sliced kohlrabi, steam*	slices, approx. 3 mm thick	Perforated + Solid cooking container	3 1
Steam Brussels sprouts*	-	Perforated + Solid cooking container	3 1
Steam asparagus/White asparagus*	-	Perforated + Solid cooking container	3 1
Steam asparagus/Green asparagus*	-	Perforated + Solid cooking container	3 1
Mixed vegetables frozen, steam	-	Perforated + Solid cooking container	3 1

* You can delay the end time for this programme

Potatoes

Do not season potatoes until after cooking.

Programme	Note	Accessories	Level
Boiled potatoes*	medium-sized, quartered, 30 - 40 g each	Perforated + Solid cooking container	3 1
Unpeeled boiled potatoes*	medium-sized, dia. 4 - 5 cm	Perforated + Solid cooking container	3 1

* You can delay the end time for this programme

Cereal products

Weigh the food and add the correct ratio of water:

- Rice 1:1.5
- Couscous 1:1
- Millet 1:3
- Lentils 1:2

Enter the weight excluding liquid.

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

Making risotto

Add water to the risotto in the ratio of 1:2. Enter the total weight including water. The message “Stir” appears after approx. 15 minutes. Stir the risotto and, if required, press the Start button.

Programme	Note	Accessories	Level
Rice/Long grain rice	max. 0.75 kg	solid cooking container	2
Rice/Basmati rice	max. 0.75 kg	solid cooking container	2
Rice/Brown rice	max. 0.75 kg	solid cooking container	2
Couscous	max. 0.75 kg	solid cooking container	2
Millet	max. 0.55 kg	solid cooking container	2
Risotto	max. 2 kg	solid cooking container	2
Lentils	max. 0.55 kg	solid cooking container	2

Meat, poultry

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

The chicken breasts can be marinated beforehand.

Programme	Note	Accessories	Level
Chicken breast, fresh, steamed	Total weight 0.2 - -1.5 kg	Perforated + Solid cooking container	3 1
Smoked pork, fresh, sliced*	-	Perforated + Solid cooking container	3 1
Boiled sausages*	-	Perforated + Solid cooking container	3 1

* You can delay the end time for this programme

Fish

When preparing fish, grease the perforated cooking container.

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

Programme	Note	Accessories	Level
Steam whole, fresh fish	0.3 - 2 kg	Perforated + Solid cooking container	3 1
Fish fillet, steam/Fish fillet, fresh	max. 2.5 cm thick	Perforated + Solid cooking container	3 1
Fish fillet, steam/ Fish, frozen	max. 2.5 cm thick	Perforated + Solid cooking container	3 1
Blue mussels	-	Perforated + Solid cooking container	3 1

Pastries, dessert

Making fruit compote
The programme is only suitable for fruits with stones and pips. Weigh the fruit and add approximately ⅓ the amount in water, and add sugar and spices according to taste.

Making 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.

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

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

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

Programme	Note	Accessories	Level
Fruit compote*	-	Solid cooking container	2
Rice pudding	-	Solid cooking container	2
Yoghurt in glass jars	-	Glass jars + perforated cooking container	2

* You can delay the end time for this programme

Reheat

Programme	Note	Accessories	Level
Side dishes, cooked*	-	Solid cooking container	2
Cooked vegetables*	-	Solid cooking container	2

* You can delay the end time for this programme

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 in 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.

All defrost programmes apply to raw food.

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 for 15 minutes at 100 °C using the Steam type of heating.

Defrosting fish fillet
Do not place the fish fillets on top of each other.

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

Defrost meat
With this programme you can defrost individual joints of meat.

Only thaw fruit (not defrost)
If you only wish to thaw the fruit slightly, you can make an individual adjustment to the cooking result.

Programme	Note	Accessories	Level
Fish/whole fish	max. 2.5 cm thick	Perforated + Solid cooking container	3 1
Fish/Fish fillet	max. 2.5 cm thick	Perforated + Solid cooking container	3 1
Whole poultry	max. 1.5 kg	Perforated + Solid cooking container	3 1
Meat	max. weight per piece 1.5 kg	Perforated + Solid cooking container	3 1
Berries	-	Perforated + Solid cooking container	3 1

Special

Sterilising bottles
Always clean the 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.

Preserving
This programme is suitable for fruits with a stone and core and for vegetables (except beans).

Blanch pumpkin before preserving.

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

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

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

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

Programme	Note	Accessories	Level
Sterilise bottles*	-	Perforated cooking container	2
Preserve	in 1 litre glass jars	Perforated + Solid cooking container	3 1
Eggs/Hard-boiled eggs*	Eggs, size M, Max. 1.8 kg	Perforated + Solid cooking container	3 1
Eggs/Soft-boiled eggs*	Eggs, size M, max. 1 kg	Perforated + Solid cooking container	3 1

* You can delay the end time for this programme

Memory

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

Saving to the Memory function

1. Set the heating type, temperature and, if required, a cooking time. Do not start operation.
2. Press and hold the M button until "Memory saved" is displayed.
   The memory setting is saved.

If you save another setting using the M button, the old setting is overwritten.

Starting the memory function

The saved setting can be started at any time.

1. Press the M button briefly.
2. Press the ▷II button.
   The memory setting is started.

The setting can be changed at any time. When you start the memory the next time, the original saved setting appears again.

Childproof lock

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

Activating the childproof lock

Press 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 ▷II 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 change the basic settings as you require.

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

The appliance must be switched off.

1. If required, press the ⏻ button to switch off the appliance.
2. Press the i button.
   "Basic settings" and "Select language" appear in the display.
3. Press the ⌄ button until the desired basic setting appears.
4. Turn the rotary selector to change the setting.
5. Press the i button to exit basic settings.
   The change is saved.

You can change the following basic settings:

Basic setting	Function	Possible settings
Select language	Changes the display language	30 different languages
Audible signal duration	Sets the length of the audible signal at the end of an operation	short / medium / long
Button tone	Switches on/off the audible signal that sounds when you press a button	off / on
Display brightness	Changes display brightness	day / medium / night
Contrast	Changes display contrast	7 levels - ○○○●○○○ +
Clock display	Displays the clock when the appliance is off	off / on
Continue after door closed	Not necessary to restart after the appliance door has been opened	automatic/press ▷II to continue operation
Adjust individually	Sets programme cooking results to be generally higher or lower	7 levels - ○○○●○○○ +
Display button description	Switches the button description display on or off when the appliance is switched on	on / off
Water hardness	Sets the water hardness range for the descaling indicator	softened / 1-soft / 2-medium / 3-hard / 4-very hard
Steam cooking heat signal	Audible signal at the end of the heating up phase during steaming	Yes/no
Restore factory settings	Restores the appliance to the factory settings: ■ all changes to the basic settings are deleted ■ Memory is cleared ■ Automatic calibration is carried out again	Yes/no

Care and cleaning

In this section, you will find information on

- care and cleaning of your appliance
- the cleaning aid
- 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.

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

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.

Cleaning aid

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

The cleaning process consists of:

- Cleaning (approx. 30 minutes), then empty the evaporator dish and wipe out the appliance
- 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.

Preparation

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

Put a drop of washing-up liquid into the evaporator dish on the cooking compartment floor.

Starting the cleaning aid

1. Press the ⏻ button to switch on the appliance.
2. Press the button.
   "Clean" appears in the display.
3. Fill the water tank with water up to the "max" mark and slide it in.
4. Press the ▷II button.
   The cleaning aid starts running. The light in the cooking compartment remains switched off.

Emptying the evaporator dish and wiping out the appliance

A signal sounds after approx. 30 minutes. "Empty dish and wipe out appliance" and "00:00:40" appear in the display.

1. Open the appliance door.
   "Appliance ready to rinse" appears in the display.
2. Take the rails out of the cooking compartment and clean them (see section: Cleaning the rails).
3. Wipe out all loosened food residues from the cooking compartment and the evaporator dish using a soft washing-up brush and the cleaning sponge.
4. If required, fill the water tank with water and reinsert it.
5. Close the appliance door.
   "Continue operation with ▷II" appears in the display.

1st rinse

Press the ▷II button.
The appliance starts rinsing. "1st rinse" appears in the display.

Empty evaporator dish

After 20 seconds, "Empty dish" and "00:00:20" appear in the display.

1. Open the appliance door.
   "Appliance ready to rinse" appears in the display.
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.
   "Continue operation with ▷II" appears in the display.

2nd rinse

Press the ▷II button.
The appliance starts rinsing. "2nd rinse" appears in the display.

Removing the remaining water

After 20 seconds, "Empty dish" and "00:00:00" appear in the display.

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. Press the ⏻ button to switch off the appliance.

The cleaning aid is complete.

Cancelling the cleaning aid

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

1. Press and hold the ▷⏸ button in order to cancel the cleaning aid.
   “Continue ▷⏸ operation” and “Clean” appear in the display.
   To ensure that no washing-up liquid remains in the appliance, it must be rinsed twice after a cancellation.
2. Press the ▷⏸ button.
   “Empty dish and wipe out appliance” appears in the display.
3. If required, fill the water tank with water, reinsert it and press the ▷⏸ button.

Now proceed as described in the section “Emptying the evaporator dish and wiping out the appliance”.

Descaling

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

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

The descaling consists of:

- Descale (approx. 30 minutes), then empty the evaporator dish and refill the water tank
- 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. Press the ⏻ button to switch on the appliance.
2. Press the 🧽 button.
   "Clean" appears in the display.
3. Turn the rotary selector until "Descale" appears.
4. Slide in the water tank containing the descaling solution and close the appliance door.
5. 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

A signal sounds after approx. 30 minutes. "Empty dish and refill water tank" and "00:00:40" appear in the display.

1. Open the appliance door.
2. Remove the descaling solution from the evaporator dish using the cleaning sponge supplied.
3. Rinse the water tank thoroughly, fill with water and reinsert.
   "Appliance ready to rinse" appears in the display.
4. Close the appliance door.
   "Continue operation with ▷⏸" appears in the display.

1st rinse

Press the ▷⏸ button.
The appliance starts rinsing. "1st rinse" appears in the display.

Empty evaporator dish

After 20 seconds, "Empty dish" and "00:00:20" appear in the display.

1. Open the appliance door.
   "Appliance ready to rinse" appears in the display.
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.
   "Continue operation with ▷⏸" appears in the display.

2nd rinse

Press the ▷⏸ button.
The appliance starts rinsing. "2nd rinse" appears in the display.

Removing the remaining water

After 20 seconds, "Empty dish" and "00:00:00" appear in the display.

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. Press the ⏻ button to switch off the appliance.
   Descaling is complete.

Cancelling the descaling

Note: After cancelling the descaling, you must rinse the appliance twice. The appliance is locked against other applications until the second rinsing operation is complete.

1. Press and hold the ▷⏸ button to cancel the descaling process.
   "Cleaning system", "Continue operation with ▷⏸" and "Descale" appear 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.
   "Empty dish and refill water tank" appears in the display.

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 "Descale" 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 "Descale" 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!

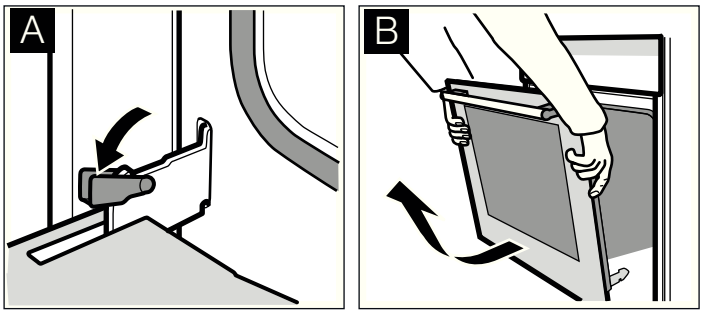
The hinges of the appliance door may snap shut with great force. Always open the hinge locking lever fully when removing the appliance door and close it fully after refitting. Do not reach into the hinge.

⚠ 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

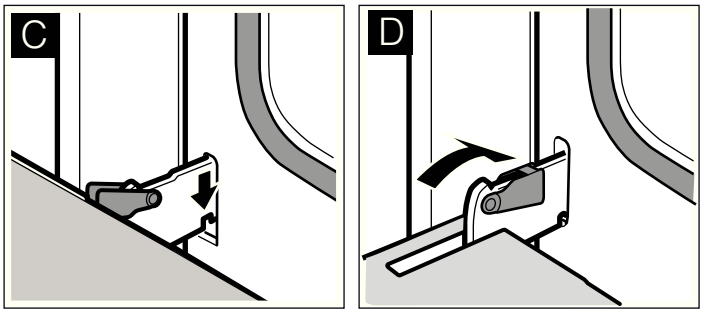
1. Open the appliance door fully.
2. Fold out the locking levers on the left and right fully (figure A). The hinges are secured and cannot snap closed.
3. Close the appliance door until you feel some resistance.
4. With both hands, grip the door on the left and right-hand side, close the door a little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

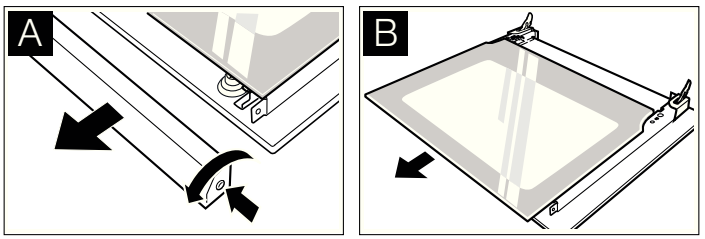
⚠ Risk of injury!

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.

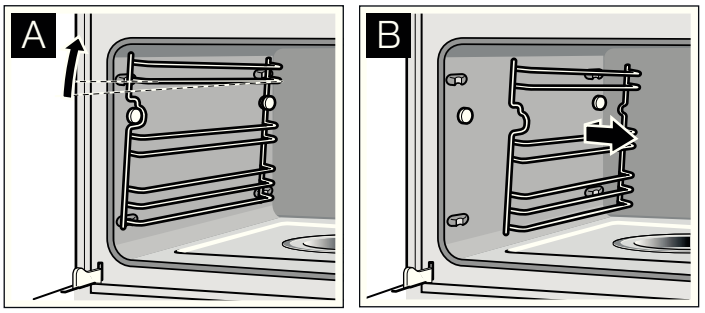
⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

Detaching the rails

Note: Swing the front of the rail as far as possible (until you feel resistance), because otherwise the appliance side panel may become bent.

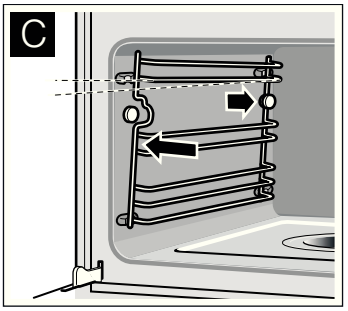
1. Carefully press the front of the rail upwards until it becomes detached, and release it from the holder at the side (fig. A).
2. Detach the rail from the holder and remove it (fig. B).

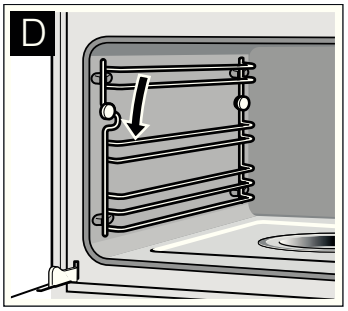


3. Clean the rails with washing-up liquid and a sponge/brush
   or
   Clean the rails in the dishwasher.

Attaching the rail

1. Position the rail so that the indentations are facing upwards.
2. Hook the rail in at the back and push it towards the rear until it engages (fig. C).
3. Hook the front of the rail onto the holder and press down until it engages and is fixed level in place in the appliance once more (fig. D).





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 in.	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.
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door.
The appliance cannot be started and the following appear in the display: “Cleaning” “Continue operation with ▷II” “Descale”	Descaling has been cancelled	Press the ▷II button. Then rinse the appliance twice (see section: Descaling). Proceed as described in the section “Emptying the evaporator dish and refilling the water tank”.
The appliance cannot be started and the following appear in the display: “Cleaning” “Continue operation with ▷II” “Clean”	Cleaning aid was cancelled	Press the ▷II button. Then rinse the appliance twice (see section: Cleaning aid. Proceed as described in the section “Emptying the evaporator dish and wiping out the appliance”)
“Clock” is shown in the display	Power cut	Reset the clock (see section: Time-setting options)
The appliance is not in operation. A cooking time is shown in the display.	The rotary selector was accidentally operated	Press the ⏻ button
	The ▷II button was not pressed after making the setting	Press the ▷II button or cancel the setting with the ⏻ button
“Fill water tank” appears even though the water tank is full	The water tank has not been inserted properly	Slide in the water tank until it engages.
	The detection system is not working	Call the after-sales service
“Fill water tank” appears even though the water tank is not yet empty, or the water tank is empty but “Fill water tank” does not appear	The water tank is dirty. The 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 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

Problem	Possible cause	Notes/remedy
The evaporator dish has boiled empty even though the water tank is full.	The water tank has not been inserted properly	Slide in the water tank until it engages
	The feed line is blocked	Descale the appliance. Check whether the water hardness range is set correctly
“Empty tank/Clean?” appears in the display	The appliance has not been used for at least two 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, there is again a lot of steam	The appliance is unable to calibrate itself automatically if cooking times are too short	Restore the appliance to the factory setting (see section: Basic settings). 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 the descaling programme.
An “E...” fault 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 fault message “E011” appears on the display	A button was pressed for too long or is jammed	Press the ◷ button to clear the fault message. Press all of the buttons individually and check if they are clean
The appliance is not heating. “Demo” is shown on the display	A button combination was actuated	Disconnect the power supply and reconnect it after 10 seconds. Within 2 minutes, press the ⊶ button for 4 seconds

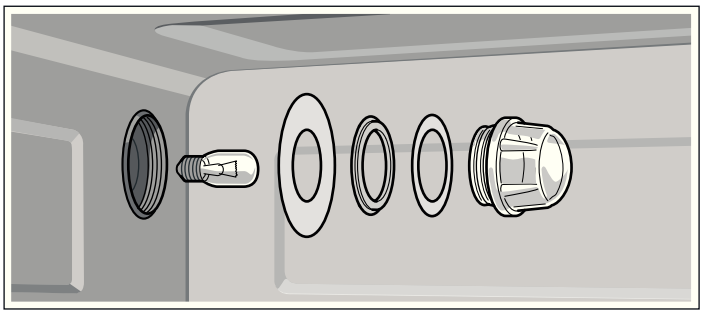
Replacing the cooking compartment bulb

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.

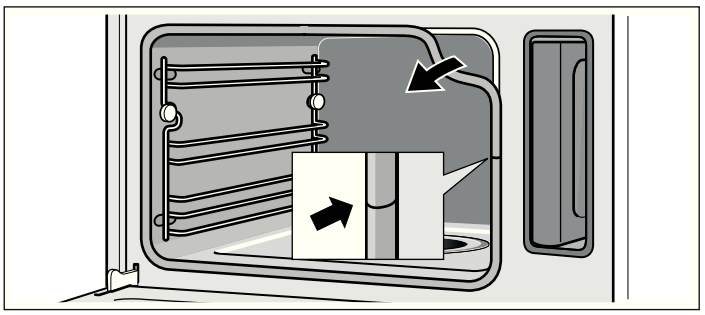
Never operate the appliance without the glass cover and seals.

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 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 type of heating, 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	Type of heating	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 + wire rack 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	Type of heating	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	Type of heating	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	Type of heating	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	Type of heating	Temperature in °C	Cooking time in min.
Fillet of pork*	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	Type of heating	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	Type of heating	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	Type of heating	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 ⅓ the amount in 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	Type of heating	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	Type of heating	Temperature in °C	Cooking time in min.
Vegetables	solid cooking container	3	Reheat	100	12 - 15
Pasta, potatoes, rice	solid cooking container	3	Reheat	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 in 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 type of heating.

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 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

When the Proving type of heating is used, dough proves considerably more quickly than at room temperature.

You may select any shelf position you wish for the wire rack or place the wire rack carefully on the cooking compartment floor. N.B.: Do not scratch the cooking compartment floor.

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

Food	Amount	Accessories	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.

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

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

Food	Accessories	Level	Type of heating	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	Position	Type of heating	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	Type of heating	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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