Steam Oven BS 270/271 BS 274/275 BS 280/281

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⚠ Safety Notes

Before Use

The appliance is only guaranteed safe to use if installed by a specialist in accordance with the installation instructions. The installer is liable for any damage resulting from incorrect installation.

The appliance may only be connected by a licensed specialist. The local electricity supplier's regulations and construction regulations apply.

Read the instruction manual carefully before operating the appliance. Only then will you be able to operate your appliance safely and correctly. Keep the instruction and installation manual for future reference.

Do not connect the appliance if it has been damaged.

Intended Use

This appliance is intended only for domestic use. Only use the appliance to prepare meals. Do not use the appliance to heat up the room in which it is installed.

Never allow children to play with the appliance.

Do not let adults or children operate the appliance unsupervised:
– if they are mentally or physically unable to use the appliance safely and correctly
– if they don't have the knowledge and experience to use the appliance safely and correctly.

Safety while Baking and Steaming

Warning, risk of burns! Do not touch hot interior surfaces of oven. Keep children away.

Warning, risk of fire! Do not store flammable products in the oven. Only leave the parts needed inside the oven during use.

Warning, if preparing food with alcoholic beverages (for example rum, cognac, wine, etc.). Remember that alcohol evaporates at high temperatures. It is possible that vapours released by the alcohol can catch fire.

Warning! Hot steam can escape during use. Do not touch the ventilation openings.

Warning! Hot steam can escape when opening the oven door. Hot water may drip from the door. Keep children away.

Tip: before opening the appliance door use the steam removal function. As a result, very little steam will escape when you open the appliance door.

Warning! Use an oven glove to take the cooking inserts out of the hot oven. Hot liquid may spill over when taking out the cooking inserts.

Warning, risk of burns! The inside of the door gets very hot during operation; observe appropriate caution when opening the appliance. The open door can swing back.

Do not trap connecting cables of electrical appliances in the hot oven door. The cable insulation can melt. Risk of short-circuiting!

Damage to the Appliance

If the appliance is damaged, switch off the corresponding household fuse. Call after-sales service.

Incorrect repairs are dangerous. Repairs must be carried out by one of our experienced after-sales engineers.

Operating for the First Time

Remove the packaging from the appliance and dispose of it according to local regulations. Be careful to remove all accessories from the packaging. Keep packaging elements and plastic bags away from children.

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

The appliance must be connected by an authorised specialist. No warranty claims can be lodged for any damage resulting from incorrect connection. Observe the installation instructions.

Thoroughly clean the appliance before using it for the first time. This will eliminate any 'newness' smells and soiling.

Before operating the appliance fit the included grease filter to the inside left wall. First remove the left shelf:
– undo the knurled nut on the front side
– pull out the left shelf towards the front

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

Avoiding Damage to the Appliance and the Cabinet

Steam Oven and Cabinet Fronts

Do not cover the ventilation openings of the steam oven.

Do not take off the door seal. A damaged door seal must be changed immediately.

After taking the food out of the oven, allow the oven to cool down with the door closed. Do not leave the oven door half open, the hot air can cause damage to adjacent cabinets. The cooling fan will continue to run for a while and will then switch off automatically.

Avoiding Damage to the Oven Interior

The interior of your new steam oven is made out of high grade stainless steel. However, lack of care and maintenance might cause corrosion.

Observe the following tips to avoid corrosion in the oven. No warranty claims can be lodged for any damage resulting from non compliance with these notes.

- Clean the oven interior after it has cooled down. After cleaning, use the drying function to dry the oven interior.

- Aggressive cleaners may cause corrosion. Only use hot soapy water to clean the oven interior. Use the cleaning function.

- Do not use oven cleaner or caustic cleaners. Do not use cleaners containing chloride.

- For regular care of the stainless steel interior we recommend the Gaggenau oven care product. Please observe the notes in the cleaning chapter.

- Salt in the oven reacts aggressively. Salt residues on the oven interior may cause spots of corrosion. Always remove residues immediately.

- Spicy sauces (e.g. ketchup, mustard) and salted food (e.g. salted roasts) contain chloride and acids. These act aggressively on stainless steel. Always clean the oven interior after use.

- Only use original accessories in the oven interior. Rusting materials (e.g. serving plates, cutlery) may cause corrosion of the oven interior.

- Only use original small parts (e.g. knurled nuts). Order small parts from our after-sales service, should you loose any.

Features of your New Steam Oven

Steam Oven

This manual applies to different models.

The pictures of this manual show the model BS 274/275.

The operation is identical for all models.
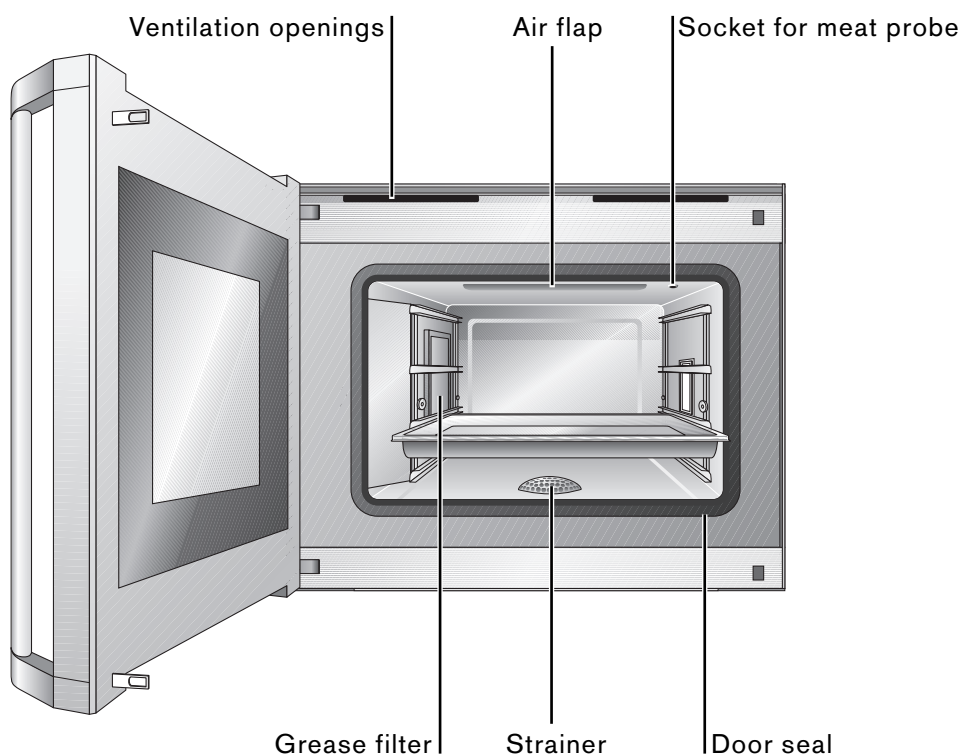

Display and controls

The models BS 270/271/280/281 feature display and controls on the bottom front.

These models are especially suitable for installation above an oven.

The models BS 274/275 feature display and controls on the top front.

These models are especially suitable for single installation.

Ventilation openings   Air flap   Socket for meat probe

Grease filter   Strainer   Door seal

Display and Controls

Display

In the top part of the display is the status bar or a call up menu. The lower part shows the different settings.

GAGGENAU

Function selector

Use the left knob to select the cooking mode and moisture level you will use to prepare your meal. You can turn the knob to the right or left.
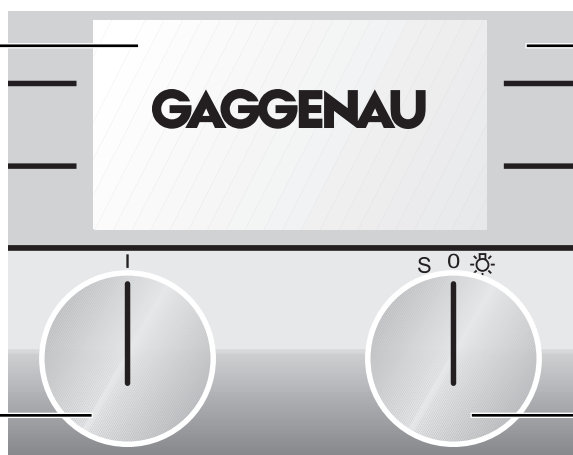
Touch keys

The keys on the left and right beside the display are touch sensitive. The function of the keys depends on the chosen setting. The icon beside the key shows the function of the key.

Temperature selector

You can turn the temperature selector to the right or left.

Temperature range is between 30 and 230 °C.

First position to the right: switches on light

First position to the left: operates special functions (cleaning function, drying function, memory recipes)

Keys

Symbol	Function
❯	move right
❮	move left
↰	save selected values / start
C	cancel
+	increase values
−	decrease values
◷	timer menu
⚒	basic settings menu
i	call up current oven temperature
🔒	child lock activate
🔓	child lock deactivate
◉	extended timer
❚❚	timer stop
▶	timer start
✓	store memory recipe
☁	misting
☁	steam removal

Accessories
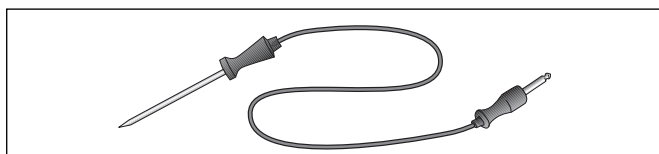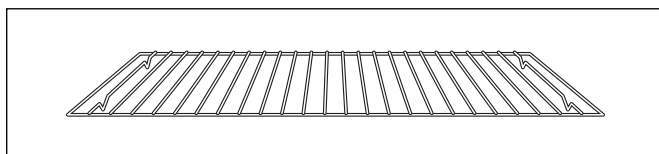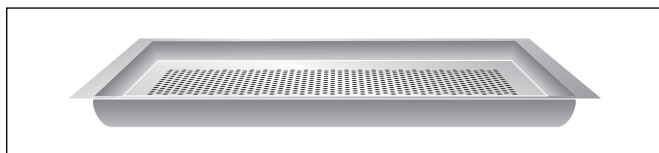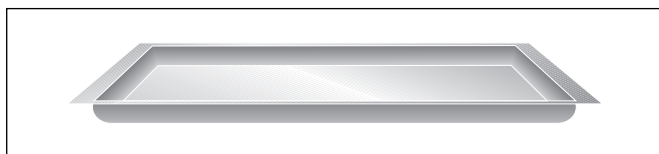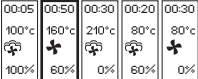
As standard, your appliance comes with the following accessories:

- Stainless steel cooking insert GN 2/3, 40 mm deep

- Stainless steel cooking insert GN 2/3, perforated, 40 mm deep

- Wire rack

- Meat probe

- Water supply hose (3 m)

- Drain hose (3 m)

You can order the following special accessories:

- **KB 220-000:** Stainless steel cooking insert GN 2/3, 40 mm deep

- **KB 220-324:** Stainless steel cooking insert GN 2/3, perforated, 40 mm deep

- **KB 220-114:** Stainless steel cooking insert GN 1/3, 40 mm deep

- **KB 220-124:** Stainless steel cooking insert GN 1/3, perforated, 40 mm deep

- **GR 220-046:** Wire rack

- **GZ 010-011:** Extension for inlet and outlet

- **WF 040-020:** Brita descaling sytem (filter head and filter cartridge).
  Must be installed when connecting the appliance if water hardness exceeds 7 °dH.

- **WF 040-021:** Set of three filter cartridges

Heating Modes

Display	Heating mode	Use
100[%] 100[℃]	Moisture 100 % temperature 30 - 230 °C	🍲 Steaming at 100 °C - 120 °C: fish, vegetables, side dishes. The food is completely surrounded by steam. 🍲 Steam baking at 120 - 230 °C: puff pastry, bread, bread rolls.
80[%] 170[℃]	Moisture 80 % temperature 30 - 230 °C	Combination steaming: puff pastry, meat, poultry.
60[%] 160[℃]	Moisture 60 % temperature 30 - 230 °C	Combination steaming: yeast dough cakes, bread.
30[%] 180[℃]	Moisture 30 % temperature 30 - 230 °C	Cooking in own moisture: pastries. Low-temperature cooking: meat. With this setting no additional steam is added, but the air flap remains closed. Thus the natural moisture of the food remains in the oven and keeps the food from drying out.
0[%] 180[℃]	Moisture 0 % temperature 30 - 230 °C	Hot air: cakes, biscuits, gratin.
38[℃]	Dough proofing temperature 30 - 50 °C	Raising yeast dough, the perfect temperature setting is 38 °C. The moisture distributes the heat evenly and avoids the surface of the dough drying out.
50[℃]	Defrosting temperature 40 - 60 °C	Even and gentle defrosting of vegetables, meat, fish and fruit. The food will not dry out and will keep its shape.
120[℃]	Regenerating temperature 60 - 140 °C	Gently refresh previously prepared dishes. The moisture keeps the food from drying out. Refresh dishes on plates at 120°C, pastries at 140°C.
100[%] 60[℃]	Cleaning aid, drying aid	The cleaning function loosens soiling with steam.
00:05 100°c 100% / 00:50 160°c 60% / 00:30 210°c 0% / 00:20 80°c 60% / 00:30 80°c 0%	Memory recipes	Store and recall the settings for meals that you often prepare

First Settings after Installation

When your new steam oven has been connected, the first settings menu appears on the display. You can set the

- time format,
- language,
- clock,
- date,
- temperature unit,
- water hardness.

Note

The first settings menu appears only after the appliance has been connected or if the appliance is without electricity for several days.

Refer to the chapter basic settings if you wish to change these parameters at any time.

Choosing the Time Format

1 The time fomat setup menu appears on the screen.
   The time fomat can be either 12 hour format (AM/PM) or 24 hour format. The 24 hour format is pre-selected.

2 You can change the time format using the centre ❮ key.
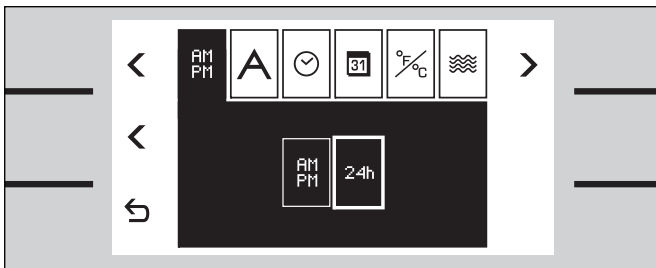
Setting the Language

1 Using the menu key ❯ select the language setup menu. The available languages for the display messages appear on the screen. German is pre-selected.

2 You can change the language using the ∧ or ∨ keys or switch the display messages off.
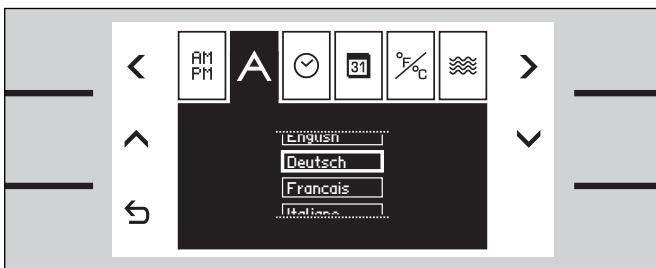
Setting the Clock

1 Using the menu key ❯ select the clock function ⊙.
   08:30 appears on the screen.

2 Using the ✛ / ━ keys set the correct time.

Use the arrow key ❯ bottom right to change from hours to minutes.
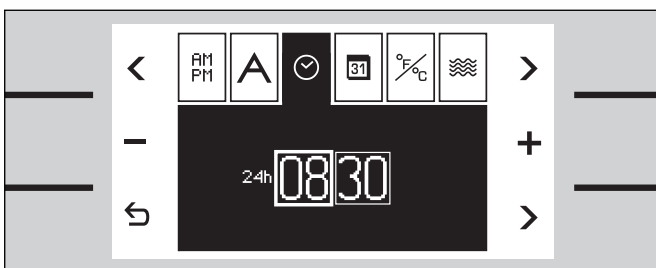
Setting the Date

1 Using the menu key ❯ select the date function 📅.
26.10.07 appears on the screen.

2 Using the **+** / **−** keys enter day, month, year.

Use the arrow key ❯ bottom right to change from day/month/year.

Temperature Unit °C or °F

1 Using the menu key ❯ select the temperature unit function °F/°C. °C is pre-selected.

2 You can change the temperature unit using the centre ❮ key.
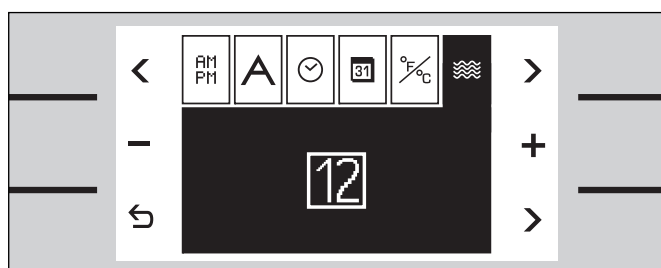
Setting the Water Hardness

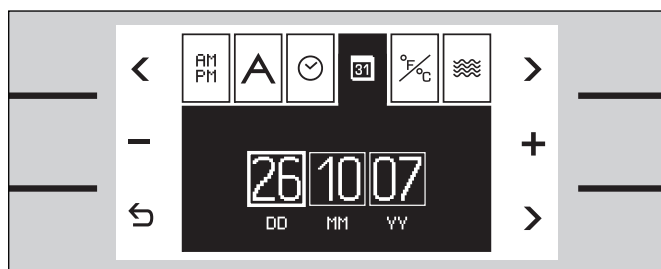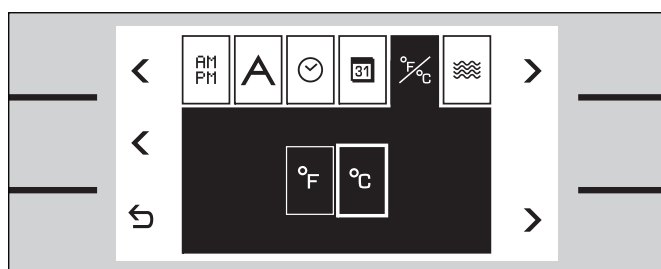**1** Use the test kit included to test the water hardness of your tap water. Fill the phial with mains water up to the 5 ml marker.

2 Add indicator solution drop by drop until the colour changes from purple to yellow.
Carbonate hardness content:
1 drop = 1°KH = 1.25°e = 1.8°f
Please note: count the number of drops that are necessary and gently shake the phial after each drop.

3 Use the **+** / **−** keys to enter the value between 1 and 18. Pre-set value is 12. Depending on the value entered the appliance will calculate the intervals for descaling.

Exiting Menu and Saving Settings

Touch the ↩ key to exit the menu. All settings are saved.

The appliance is on standby. The standby screen appears.

Calibration

The boiling point depends on the air pressure. The higher the altitude, the lower the air pressure, and also the boiling point.

During the first steaming after installation, the appliance calibrates the boiling point. During calibration, the appliance is adjusted to the pressure of the altitude where the appliance is installed.

Calibrating the Steam Oven

1 Remove all accessories from the oven (cooking inserts, wire rack). The oven must be empty and cold.

2 Turn the temperature knob to 100 °C and the function knob to the top position, steaming at 100 % moisture.

The steam oven starts to calibrate.

During calibration more steam might escape from the oven than during normal use. Calibration takes about 15 minutes.

Note

If the oven has not yet been calibrated, **CAL** is shown beside the current oven temperature when you press the **i** info key.

Do not interrupt the calibration cycle. Do not open the oven door during calibration.

Should the calibration process be interrupted by opening the door or switching off the appliance, the steaming function will not operate properly. Switching on the appliance will automatically restart calibration until the operation has been completed.

Recalibration is not necessary after a power failure.

Recalibrate the appliance manually if you should move home to a different altitude.

● First reset all parameters to the factory setting. Refer to the chapter basic settings.

● Now it is possible to recalibrate the appliance.
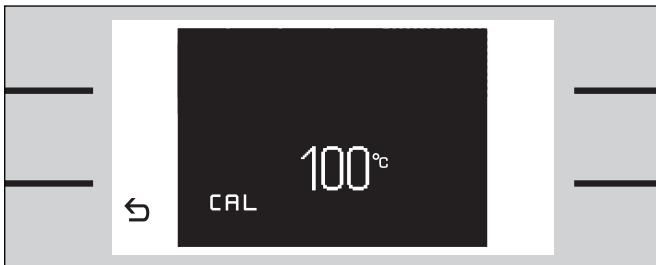
Standby

The steam oven remains on standby when no operating mode is selected or the child lock is activated.

The keys are not activated. The display is not lit.

Note:
You can choose between different standby screens. GAGGENAU and the clock is pre-selected. Refer to the chapter basic settings if you want to change the standby screen.

Note:
The display contrast depends on the vertical viewing angle. You can adjust the contrast of the display in the basic settings.

Activating the Steam Oven

To leave standby do one of the following:

● touch a key

● open or close the oven door

● turn the temperature knob

● turn the function knob

Now you are able to set the required function. Read the relevant chapter on how to activate the required function.

Note:
The standby screen reappears after one minute if no further function is chosen. The display light goes off.

Setting the Steam Oven

The main operations of your steam oven are easily set using the knobs.

Using the right knob you can set the temperature. To switch on the light in the oven, turn the temperature knob one position to the right.

Temperature range:

Steaming, hot air	30 - 230 °C
Dough proofing	30 - 50 °C
Defrosting	40 - 60 °C
Regenerating	60 - 140 °C

The light in the oven remains off if the temperature is set below 70 °C.

Using the left knob you can set the heating mode. The top position is steaming at 100 % moisture.

Setting the Temperature and Heating Mode

1   Turn the function knob until the required heating mode appears on the screen.

2   Set the temperature knob to the required temperature.
Temperature, moisture level and cooking mode symbol appear on the display. The light in the oven goes on.

The heating up symbol ⌢ appears until the required temperature is reached. The symbol appears again when the oven heats during operation.

A signal sounds when the selected temperature is reached. Press any key to switch off the signal. Note: You can deactivate the heating up signal in the basic settings.

The temperature and heating mode can be changed at any time.

When the meal is ready switch the steam oven off using the temperature knob. The oven light goes off. The standby screen appears.

Note

The appliance rinses automatically when you switch it on.

If the ⌁ symbol appears on the left top side of the display and three dashes instead of the temperature, there is no water available. Check the water supply.

If three dashes appear on the display instead of the temperature, the knobs have not been set to the correct position. Check the position of the temperature and function selectors.
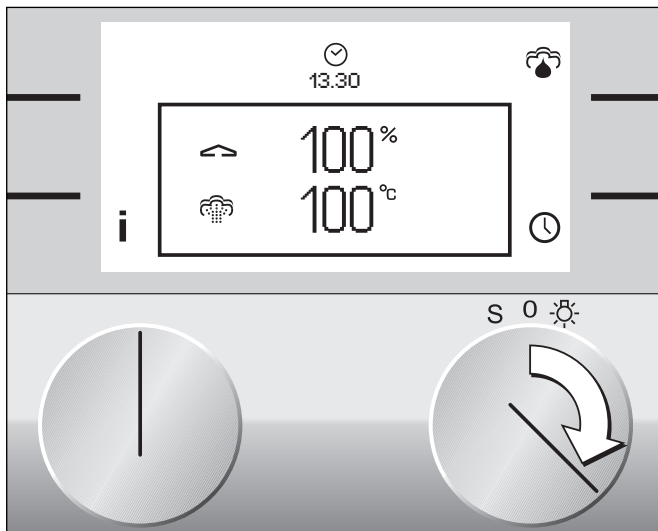
Current Oven Temperature Display

The current oven temperature is briefly shown when you press the **i** info key. Using the ↩ key you can return to the standard screen.

Note:
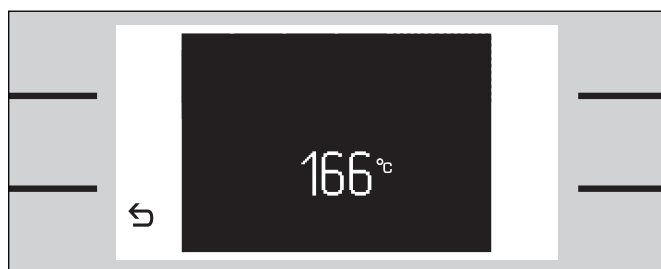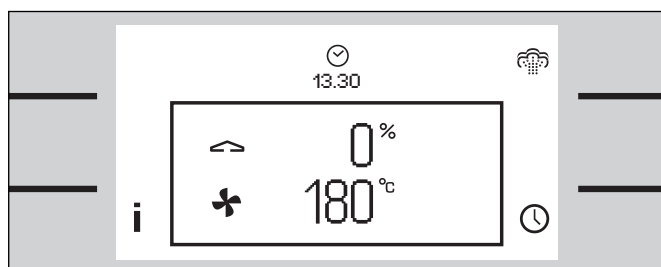Depending on the heating mode, a slight temperature variation after heating up during use is normal.

After Every Use

Dry the oven interior with a soft cloth or use the drying aid.

Misting 🌿

Misting brings additional steam to the oven interior. You can add moisture to food while cooking (e.g. bread, bread rolls).

Misting is only possible with the "Hot air" function (0 % moisture) or with 30 % moisture.

Touch the key 🌿 as long as you want to add steam, up to 8 seconds. After waiting at least one second, you can trigger misting again by pressing the misting key 🌿.
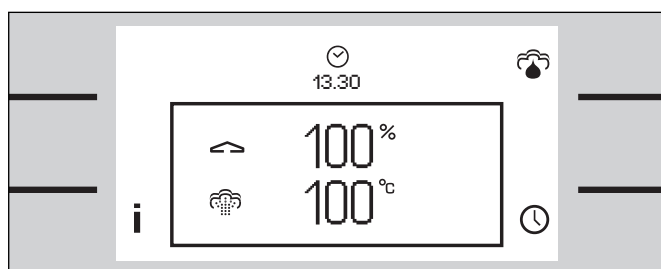
Steam Removal 💧

Steam removal brings cold water to the oven interior. This cools down the oven interior, the steam condenses. This reduces the steam escaping when opening the door.

⚠ **Caution!** Hot water may drip from the door when opened.

You can use the steam removal function only up to a temperature of 130 °C and at the moisture levels 100 %, 80 % and 60 %.

Touch the steam removal key 💧 for at least one second. Steam removal starts. The symbol 💧 appears on the display.

Steam removal lasts about 20 seconds. The heating remains switched off during steam removal.

To stop steam removal:
Open the oven door or touch the steam removal key 💧 again.
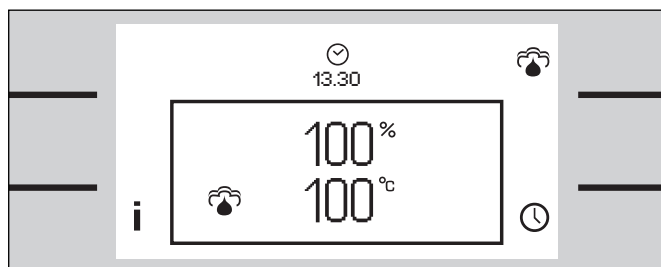
Meat Probe
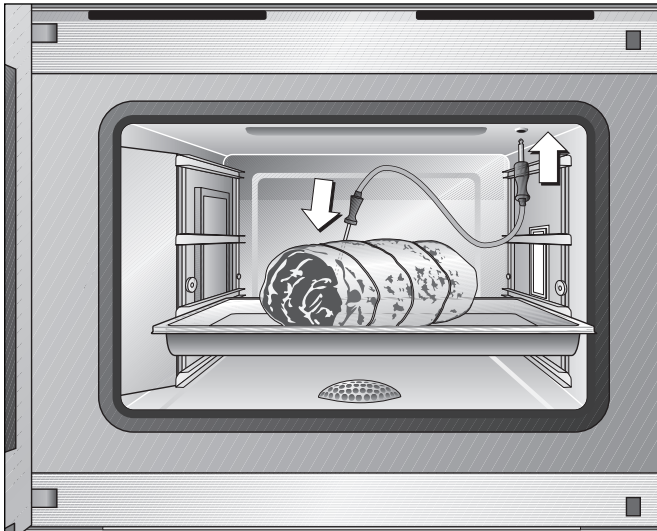
The meat probe enables you to cook your meat exactly as you want it.

Using the meat probe, during the cooking process you can measure the core temperature of the interior of the food you are preparing exactly between 1 °C and 99 °C.

Fully insert the tip of the meat probe in the middle of the food, at its thickest point. The tip should not be inserted into fat and should not touch any dishes, bones or fatty tissue.

In the case of poultry, do not insert the tip of the meat probe in the middle (hollow) but between the belly and the thigh.

When you connect the meat probe to the socket in the oven, the ∕⧸ symbol appears on the display.

The smaller temperature display on the top shows the measured temperature from the meat probe.

Programming the Meat Probe

You can program the desired core temperature for your meal. The appliance switches off automatically, when the programmed temperature has been reached.

1   Insert the tip of the meat probe into the meat.

2   Connect the meat probe to the socket.

3   Using the **+** / **−** keys set the correct core temperature.
     The suggested temperature is 60 °C.

The larger temperature display on the top shows the programmed temperature, the smaller display shows the measured temperature from the meat probe. You cannot set a temperature on the meat probe that is lower than the core temperature of the food you are preparing.

The current oven temperature is briefly shown when you press the **i** info key. The temperature display on the top shows the measured temperature from the meat probe. Using the ↩ key you can return to the standard screen.

A signal sounds when the programmed core temperature has been reached. The appliance stops heating.

Switch the temperature knob off and open the oven door. Remove the meat probe before taking the food from the oven.
⚠ **Danger, risk of burns!** Use an oven glove. The meat probe gets very hot during use.
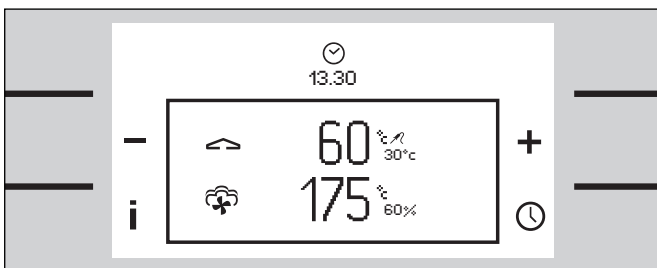
Note

Pull the meat probe from the socket if you want to end the programming.

If you program meat probe and timer simultaneously, the program that reaches the entered value first will switch off the oven.

Only use the included original meat probe. You can order the meat probe as a spare part.

Remove the meat probe from the oven when it is not in use.

Cleaning

Only rub the meat probe with a moist cloth. The meat probe is not dishwasher-proof.

Recommended Temperature Values

Beef		
Roast beef / fillet of beef / entrecôte		
	blood rare	45-47 °C
	rare	50-52 °C
	medium-rare	58-60 °C
	well-done	70-75 °C
Beef roast		80-85 °C
Pork		
Roast pork		72-80 °C
Back of pork	medium-rare	65-70 °C
	well-done	75 °C
Meat loaf		85 °C
Fillet of pork		65-70 °C
Veal		
Fillet of veal	rare	50-52 °C
	medium-rare	58-60 °C
	well-done	70-75 °C
Roast veal	well-done	75-80 °C
Breast of veal, stuffed		75-80 °C
Back of veal	medium-rare	58-60 °C
	well-done	65-70 °C
Venison		
Back of venison		60-70 °C
Leg of venison		70-75 °C
Back of venison steaks		65-70 °C
Back of hare		65-70 °C
Poultry		
Chicken		85 °C
Guinea fowl		75-80 °C
Goose,turkey, duck		80-85 °C
Duck breast	medium-rare	55-60 °C
	well-done	70-80 °C
Ostrich steak		60-65 °C
Lamb		
Leg of lamb	medium-rare	60-65 °C
	well-done	70-80 °C
Back of lamb	medium-rare	55-60 °C
	well-done	65-75 °C
Mutton		
Leg of mutton	medium-rare	70-75 °C
	well-done	80-85 °C
Back of mutton	medium-rare	70-75 °C
	well-done	80 °C
Fish		
Fillet		62-65 °C
Whole		65 °C
Tureen		62-65 °C
Other		
Bread		90 °C
Pâte		72-75 °C
Tureen		60-70 °C
Foie gras		45 °C

Cooking Table

Important Notes

- The cooking times given are only a recommendation. The effective cooking time depends on the quality of the food, its temperature, the amount and the size of the food.

- Always preheat the oven. This will guarantee the best results.

- The cooking times given here are for a preheated oven. Add about 5 minutes to the cooking time if the oven has not been preheated.

- The values given are for 4 average portions. Add to the cooking time for larger amounts.

- Use the recommended cooking inserts. Using different cooking inserts might change the cooking times.

- Try new dishes at the shortest time value given. If necessary, extend the cooking time.

- Only open the oven door for a short time when putting food in the oven.

- If you use only one level, place the cooking insert on the second level from the bottom.

- You can use simultaneously up to three levels (level 2, 3 and 4 from the bottom) for steaming, defrosting, dough proofing and regenerating. You can cook different dishes simultaneously without flavour transfer. However, the cooking times may increase for large amounts of food.

- You can only bake on one single level. Use the second level from below.

- Food being cooked must not come into contact with the oven compartment, grease filter or rear plate.

- The steam oven door must seal well. Always keep the door seal clean.

- Do not place too much food on the wire rack or the cooking insert. This will ensure optimum circulation of the air.

- Always leave the grease filter in place during use.

Vegetables

- The cooking times are for 1 kg of cleaned vegetables.

- Use the perforated cooking insert on the second level from below for steaming.

- Place the unperforated cooking insert on the level below. Use the vegetable stock that collects in the unperforated cooking insert as a base for sauce or stock.

- You can also steam these vegetables at 120°C / 100 %. Reduce the cooking time by about 5 minutes.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Artichoke, large	perforated	100	100	25-35
Artichoke, small	perforated	100	100	15-20
Cauliflower, whole	perforated	100	100	20-25
Cauliflower, in roses	perforated	100	100	10-20
Green beans	perforated	100	100	20-25
Broccoli, in roses	perforated	100	100	10-15
Fennel, sliced	perforated	100	100	10-15

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Vegetable tureen	perforated/wire rack	100	100	40-50
Carrots, sliced	perforated	100	100	10-15
Potatoes, peeled and quartered	perforated	100	100	20-35
Kohlrabi, sliced	perforated	100	100	15-25
Leeks, sliced	perforated	100	100	5-10
Stuffed Peppers*	unperforated	180-200	80-100	15-20
Jacket potatoes (ca. 50 g each)	perforated	100	100	25-30
Jacket potatoes (ca. 100 g each)	perforated	100	100	40-45
Brussel sprouts	perforated	100	100	15-20
Asparagus, green	perforated	100	100	10-15
Asparagus, purple	perforated	100	100	18-25
To skin tomatoes**	perforated	100	100	3-4
Stuffed courgette*	unperforated	160-180	80-100	15-35
Sugar peas	perforated	100	100	5-10

*Stuffed vegetables: fry the meat stuffing first.

**To skin tomatoes: cut peel once, place in ice water after steaming.

Fish

- Steaming is a gentle cooking process and fish retains its taste.

- For hygenic reasons, steam fish until it reaches a core temperature of at least 65 °C. This is also the ideal core temperature for fish.

- Salt the fish after steaming. Thus, the natural aroma is preserved and the fish does not dry out.

- When using the perforated cooking insert grease it lightly to prevent the fish sticking to it.

- Fillets with skin: place the fish with the skin to the top, this preserves the texture and aroma.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Bream, whole, 700 g	unperforated	90-100	100	20-25
Fish dumplings, 20-40 g each*	unperforated	90-100	100	5-10

*Fish dumplings: cover the unperforated cooking insert with baking paper.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Lobster, boiled, separated, regenerate	perforated	70-80	100	10-12
Carp, whole, in stock 1.5 kg	perforated	90-100	100	40-50
Salmon fillet, 300 g each	perforated	90-100	100	12-15
Salmon, whole, 2.5 kg	perforated	100	100	70-80
Mussels, 1.5 kg**	perforated	100	100	8-12
Hake, whole, 800 g	perforated	90-100	100	20-25
Monkfish, 300 g each, in stock	glass dish	180-200	100	10-12
Monkfish fillet, 200 g each	perforated	80-90	100	10-15
Bass, whole, 400 g each	perforated	90-100	100	15-20

** The mussels are ready when their shells open.

Fish – Low-temperature Steaming

- Steaming fish between 70 and 90 °C prevents it from becoming soft und breaking apart. This is especially suitable for sensitive fish.
- The values are for fillets of fish.
- Serve on warmed dishes.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Oysters, in stock (10 oysters)	unperforated	80-90	100	2-5
Tilapia, 150 g each	perforated	80-90	100	10-12
Bream, 200 g each	perforated	80-90	100	12-15
Fish tureen	tureen / wire rack	70-80	100	50-90
Trout, whole, 250 g each	perforated	80-90	100	12-15
Halibut, 300 g each	perforated	80-90	100	12-15
Scallops (6 scallops)	unperforated	80-90	100	4-8
Cod, 250 g each	perforated	80-90	100	10-12
Red Snapper, 200 g each	perforated	80-90	100	12-15
Ocean perch, 120 g each	perforated	80-90	100	10-12

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Rolled sole, stuffed, 150 g each	perforated	85	100	12-15
Turbot, 300 g each	perforated	80-90	100	12-16
Bass, 150 g each	perforated	80-90	100	15-20
Pike-perch, 250 g each	unperforated	80-90	100	12-15

Meat

The cooking times given are only a recommendation. The effective cooking time depends on the temperature of the food and the roasting time on the hob. For precise control use the meat probe. Refer to the chapter "Meat Probe" for tips on using the meat probe and the temperature table for the different meats.

Meat – roasting at higher temperatures

- Time to settle down: wrap the meat in aluminium foil and leave to rest for 10-15 minutes after roasting. The meat can "settle down". More juices will stay in the meat when cutting it open.

- To roast the meat rare or medium: open the oven door when the core temperature is 5 °C below the required value and wait until the value has been reached. This prevents overcooking and gives the meat time to settle down.

- When using the perforated cooking insert or the wire rack, place the unperforated cooking insert on the level below. Fill with a small amount of water to avoid residues burning in. You can add vegetables, wine, spices or herbs to get a delicious base for sauce.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Entrecôte, medium rare, 350 g each	unperforated	170-180	0-30	10-20
Fillet in puff pastry, medium rare, 600 g	unperforated with baking paper	180-200	80-100	30-45
Back of veal, medium rare, 1 kg	unperforated	160-180	0-60	20-30
Smoked pork chop, sliced	unperforated	100	100	15-20
Roast pork with rind, 1.5 kg, well-done*	wire rack, unperforated	1) 115 2) 150-160 3) 220-230	100 60-80 0	30-40 40-50 30-40
Leg of lamb, medium rare, 1.5 kg	unperforated	170-180	0-60	60-80
Back of venison, medium rare, 500 g each	unperforated	160-180	0-30	12-18

*Fillet in puff pastry: cut the rind crosswise before roasting. Use the meat probe: during the second step a core temperature of about 65 °C should be reached, roast to about 75-80 °C in the third step.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Beef roast, 1.5 kg, well-done	wire rack, unperforated	1) 210-230 2) 140-160	100 30-60**	15-20 60-90
Roast beef, medium rare, 1 kg	unperforated	160-180	0-30	40-60
Pork roast, 1.5 kg (collar or shoulder), well-done	wire rack, unperforated	1) 210-230 2) 150-170	100 30-60**	15-20 60-90
To heat up boiled sausages (e.g. Lyoner, white sausage)	unperforated	85-90	100	10-20

**30 % moisture is sufficient when using the unperforated cooking insert with added liquid.

Meat – Low-temperature Cooking

- Seared meat matures over a longer time at a low temperature in the oven. The food will remain juicy and preserve most of its nutrients.

- Please note that the core temperature of the food will always stay below the set temperature in the oven. As a recommendation, set the oven temperature 10-15°C higher than the required core temperature.

- Take the meat from the fridge one hour before cooking.

- For hygenic reasons, briefly sear the meat from all sides in a hot pan on the hob before putting it in the oven. This will give the roast the typical flavour.

- Serve on warmed dishes.

- You can reduce the temperature to 60 °C towards the end of the cooking time (for example if your guests arrive late).

- 30 % moisture means "Cooking in own moisture". With this setting no additional steam is added, but the air flap remains closed. Thus, the natural moisture of the food remains in the oven and prevents the meat from drying out.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Duck breast, medium, 350 g each	unperforated	70-80	30	50-80
Entrecôte, medium, 350 g each	unperforated	70-80	30	40-70
Leg of lamb, without bone, tied, medium, 1.5 kg	unperforated	70-80	30	180-240
Roast beef, medium, 1-1.5 kg	unperforated	70-80	30	150-210
Pork medaillons, well-done, 70 g each	unperforated	80	30	50-70
Beef steaks, medium, 200 g each	unperforated	70-80	30	30-60

Poultry

- The cooking times given are only a recommendation and depend on the temperature of the food before roasting. For precise control use the meat probe. Do not insert the tip of the meat probe in the middle (hollow) but between the belly and the thigh. Refer to the chapter "Meat Probe" for further tips and the temperature table.

- Season poultry with spices and only little or no oil to get a crispy skin.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Duck, whole, 3 kg*	unperforated	1) 150-160 2) 220	60-100 0	80-120 15-30
Duck breast, medium rare, 350 g each	unperforated	160-180	0	8-15
Chicken, whole, 1.5 kg	wire rack, unperforated	1) 170-180 2) 185	60 0	30-45 15-20
Stuffed chicken breast, steamed, 200 g each	perforated	100	100	10-15
Leg of chicken, 350 g each	wire rack	180-190	80	35-45
Turkey breast, steamed, 200 g each	perforated	100	100	10-12
Poussins, quails, pigeons, 300 g each	perforated+unperforated	100	100	25-30
Poussins, quails, pigeons, 300 g each	unperforated	180-200	80-100	12-16

*Start roasting the duck with the breast facing down. Turn the duck after half the cooking time. This prevents the sensitive breast meat from drying out.

Pulses / Rice

Observe the manufacturer's recommendations.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Basmati rice (250 g + 500 ml water)	unperforated	100	100	25-30
Cous-cous (250 g + 250 ml water)	unperforated	100	100	5-10
Potato gratin (1.5 kg potatoes)	unperforated	180-200	0	35-50
Dumplings, 90 g each	perforated/unperforated	95-100	100	20-25
Long grain rice (250 g + 500 ml water)	unperforated	100	100	25-35
Brown rice (250 g + 375 ml water)	unperforated	100	100	30-40

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Lentils (250 g + 500 ml water)	unperforated	100	100	25-35
Fresh pasta, cooled	perforated	100	100	3-5
Fresh pasta, with filling, cooled	perforated	100	100	5-10
Pre-soaked white beans (250 g + 1 l water)	unperforated	100	100	55-65

Dessert

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Crème Brulée, 130 g each	soufflé dishes / perforated	90-95	100	35-40
Yeast dumplings, 100 g each	unperforated	100	100	20-30
Flan/Crème Caramel*, 130 g each	soufflé dishes / perforated	90-95	100	25-30
Compote	unperforated	100-120	100	5-15
Milk rice (250 g rice + 625 ml milk)	unperforated	100	100	30-45
Soufflé	soufflé dishes / perforated	180-200	60	12-20
Baked puddings**	unperforated	180-200	0-60	20-40

*Cover crème caramel or flan with heat-resistant cling film or aluminium foil.

**Baked puddings: e.g. crumbles, bread and butter pudding, rice pudding.

Miscellaneous

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
To desinfect baby bottles or jam jars	wire rack	100	100	20-25
To dry fruit or vegetables*	perforated	80-100	0	180-300
Eggs, size M (5 eggs)	perforated	100	100	8-15
Cooked-egg-garnish**, 500 g	glass dish / wire rack	90	80-100	25-30

*To dry for example: tomatoes, courgettes, mushrooms, apples, pears etc., thinly sliced.

**Cover cooked-egg-garnish with heat-resistant cling film or aluminium foil.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Semolina dumplings	unperforated	90-95	100	8-10
Lasagne	unperforated	170-190	0-60	40-60
Soufflé	soufflé dishes / wire rack	175-200	80	12-20

Cakes and Pastries

- In the steam oven you can only bake on one single level. Place the unperforated cooking insert on the second level from below. If you use a baking form put it on the wire rack and place the wire rack on the first level from below.

- Always leave the grease filter in place during baking.

- 30 % moisture means "Cooking in own moisture". With this setting no additional steam is added, but the air flap remains closed. Thus, the natural moisture of the food remains in the oven and prevents the food from drying out.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Apple pie, covered	spring release cake tin	165-175	0	70-80
Bagels	unperforated	190-210	80-100	20-25
Baguette, pre-baked	wire rack	190-200	0-80	10-15
Biscuit base, high	unperforated	160-170	0	30-35
Swiss roll (2 eggs)	unperforated	190-210	0-30	8-11
Small flaky pastry cakes	unperforated	190-210	80-100	12-20
Bread rolls (50-100 g each)*	unperforated	180-200	80-100	15-25
Bread rolls, pre-baked (use "misting" at the beginning)	wire rack	150-170	0	8-15
Bread (1 kg)* (use "misting" twice at the beginning)	unperforated	1) 210-230 2) 165	30 0	15-20 35-50
Square sponge cake	unperforated	160-175	0	25-40
"Gugelhupf", square fruit pie**	unperforated	160-170	0-60	25-45
Yeast dough with 1 kg flour	gugelhupf tin	160-170	0-30	40-60

*Bread and bread rolls can be successfully baked as follows: Preheat at 220 °C and 30 % moisture. After placing them in the oven, use "misting" once or twice. After 5 minutes reduce to 0 % moisture and 190 °C.

**For moist fruit pies (e.g. plum or onion tart) use 0 % moisture, for dry toppings (e.g. crumble) use 60 % moisture.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Brioche (500 g flour)	unperforated	160-170	60-80	25-35
Muffins	wire rack, muffin tin	170-180	0-30	20-30
Macaroons	unperforated	150-160	0	15-20
Biscuits	unperforated	150-175	0	10-20
Quiche / fruit tart	flan tin	190-210	0	45-60
Sponge cake	loaf tin / spring release cake tin	160-175	0-30	50-60
Small Cakes	unperforated	150-160	0	35-45
Piped biscuits	unperforated	150-160	0	25-30
Tart	flan tin	190-210	0	30-45
Cream puffs / eclairs	unperforated	180-190	0-30	40-45

Regenerating (Reheating)

● Reheat previously prepared dishes without loss of quality. Select the "Regenerating" heating mode.

● The given values are for dishes reheated on a plate. To regenerate larger amounts use the unperforated cooking insert. You will need to increase the time.

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Baguette, bread rolls (frozen)*	wire rack	140	8-12
Baguette, bread rolls (from the day before)	wire rack	140	4-8
Vegetables (on a plate)	wire rack	90-100	6-10
Side dishes (pasta, potatoes, rice)**	wire rack	120	5-10
Meals on a plate	wire rack	120	8-15

*Frozen bread and bread rolls can be successfully baked at 30 % moisture. After placing them in the oven, use "misting" twice.

**Side dishes: not suitable are baked or deep fried foods like french fries or potato croquettes.

Dough Proofing

● Raising yeast dough and other dough mixtures without drying out. Do not cover the bowl. Select the "Dough Proofing" heating mode.

● The raising time is a rough value. Leave the dough until it has doubled in size.

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Dough mixture (for example yeast dough, baking ferment, sour dough mixture)	bowl / wire rack	38	25-45

Defrosting

● Select the "Defrosting" heating mode.

● The defrosting time given is a rough value. The defrosting time depends on the size, weight and shape of the frozen food. Always freeze your food flat or in single pieces, this shortens the defrosting time.

● Take the food out of the packaging before defrosting.

● Only defrost the amount that you will need to prepare.

● Please observe: defrosted food might not keep and will deteriorate more quickly than fresh food. Immediately prepare defrosted food and cook it thoroughly.

● Poultry, fish and meat: Important! Always insert an unperforated cooking insert one level below the food. Pour away the defrosting liquid of meat and poultry. Clean the sink afterwards and rinse with plenty of water. Clean the cooking insert in hot soapy water or in the dishwasher.

Dish	Cooking insert	Temperature in °C	Cooking time in minutes
Berries, 300 g	perforated + unperforated	45-50	6-10
Roast , 1000 g	perforated + unperforated	45-50	50-80*
Fish fillet, 150 g each	perforated + unperforated	45-50	5-10*
Vegetables , 400 g	perforated + unperforated	45-50	8-12*
Goulash , 600 g	perforated + unperforated	45-50	30-45*
Chicken , 1000 g	perforated + unperforated	45-50	45-60*
Chicken legs, 350 g each	perforated + unperforated	45-50	30-35*

*After the time has elapsed, leave the food inside the oven for 10-15 minutes after switching off. This ensures the food is thawed right through.

Preserving

- Cook the fruit or vegetables immediately after buying or picking. A prolonged storage will reduce the vitamins and might lead to fermenting.

- Only use good quality fruit and vegetables.

- Check and clean the preserving jars, rubber seals and clamps.

- Disinfect the clean jars in the oven for 20-25 minutes at 100°C / 100% moisture before using them for preserving.

- Open the oven door after the cooking time has elapsed. Leave the jars to cool down completely before taking them out of the oven.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Fruit, vegetables (in closed preserving jars 0.75l)	wire rack /perforated	95-100	100	35-40

Extracting Juice

- Place the fruit or berries in the perforated cooking insert. Insert the perforated cooking insert with the fruit on the third level from below. Place the deep unperforated cooking insert one level lower to collect the juice.

- Leave the fruit in the oven until no more juice comes out.

- You can squeeze the food in a dish towel afterwards to gain the remaining juice.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Berry fruit	perforated + unperforated	100	100	60-120

Preparing Yogurt

- Heat pasteurised milk on the hob to 90 °C to avoid damaging the yogurt bacteria. You do not need to heat up long-life milk. (Note: the time needed for maturing will be lengthened if you use cold milk to produce the yogurt).

- Important! Cool the milk in a bain-marie until it reaches 40 °C to avoid destroying the yogurt bacteria.

- Stir natural yogurt (use yogurt with yogurt bacteria) into the milk (1-2 teaspoons for every 100 ml).

- In the case of yogurt ferment, pay attention to the notes on the packet.

- Pour the yogurt into clean jars.

- Disinfect the clean yogurt jars in the oven for 20-25 minutes at 100°C / 100% moisture before filling them with yogurt. Note: let the jars and the oven cool down before filling the jars with yogurt to put them in the oven.

- On completion, place the yogurt in the fridge.

- Add skimmed milk powder to the milk before heating it (1-2 tablespoons per litre) to get a more solid yogurt.

Dish	Cooking insert	Temperature in °C	Moisture in %	Cooking time in minutes
Fresh yogurt (in closed jars)	perforated	45	100	240-360

Timer

Using the timer menu you can set the following:

⌛   timer

⟳   stopwatch

🔥   cooking time duration (not during stand-by)

🕐   cooking time end (not during stand-by)

Calling up the Timer Menu

Touch the key beside the symbol ⏱ to call up the timer menu.

If the appliance is on standby, touch any key. Now the display is activated. The info **i** and timer ⏱ symbols are shown.

Touch the key next to the timer symbol ⏱. The timer menu appears.
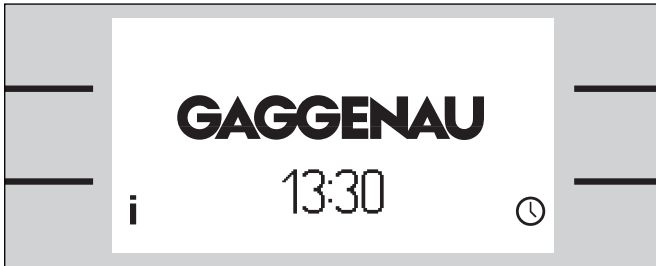
Timer

The timer counts down independently of all other settings of the appliance. You can enter a maximum value of 90 minutes.

Setting the Timer

1   Call up the timer menu. The timer function ⌛ is shown on the display.

2   Using **+** or **‒** set the desired duration.

3   Start using the ↩ key.

The timer menu is closed.

A signal sounds when the time has elapsed. Touch the ⏱ key to switch off the signal.

Note

To cancel an active timer:
Call up the timer menu, select the timer function ⌛ and touch the **C** key.
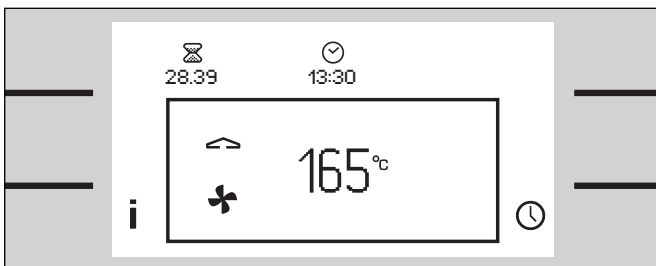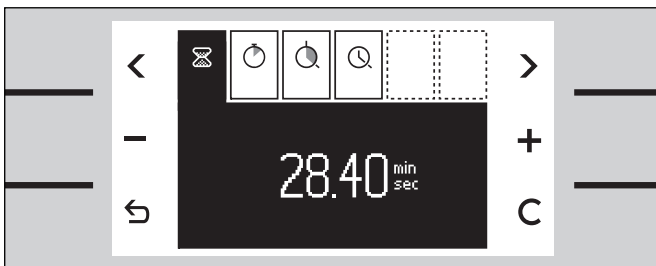
Stopwatch

The stopwatch will count the elapsed time up to 90 minutes.

The pause function pauses the stopwatch.

The stopwatch runs independently of all other settings of the appliance.

Starting the Stopwatch

1 Call up the timer menu.

2 Using **<** or **>** select the stopwatch function ○.

3 Start using the **▶** key.

The timer menu is closed.

The timer menu is closed immediately when you touch the **⮌** key.
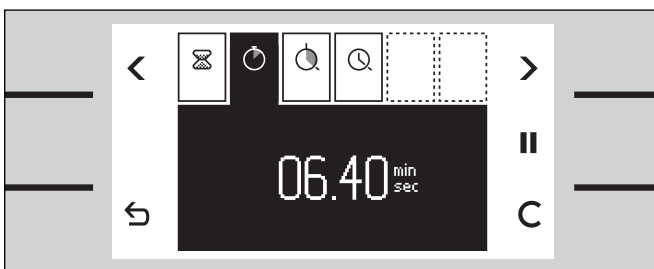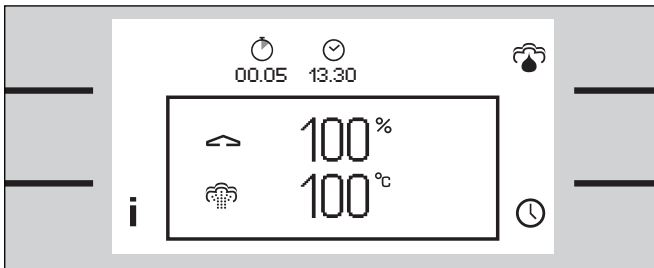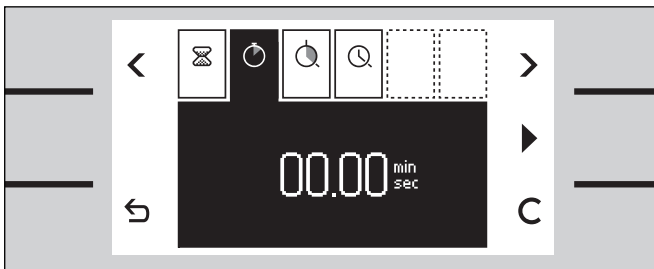
Pausing the Stopwatch

1 Call up the timer menu.

2 Using **<** or **>** select the stopwatch function ○.

3 Touch the **II** key. The counter stops. The key reverts to start **▶**.

4 Start again using the **▶** key. The counter continues.

After 90 minutes the time reverts to 00:00 minutes. The symbol ○ in the status bar disappears. The stopwatch is switched off.

Note

To cancel the stopwatch:
Call up the timer menu, select the stopwatch function ○ and touch the **C** key.

Cooking Time Duration

If you set a cooking time duration for your meal, the appliance switches off automatically after the selected time.

This enables you to leave the kitchen while the meal is being prepared.

You can select a cooking time between 1 minute and 23 hours 59 minutes.

Select the temperature and heating mode and place your meal in the oven.

Switching off Automatically

1   Call up the timer menu.

2   Using ❮ or ❯ select the cooking time duration function 🕐.

3   Using ✚ or ━ set the required cooking time.

4   Start the program using the ↩ key.

The timer menu is closed. Temperature and heating mode are shown on the display.

After the time has elapsed the appliance switches off. A signal sounds. Touch the 🕐 key or open the appliance door to switch off the signal.

Note

The cooking times given in the cooking table are for a preheated oven. Add about 5 minutes to the cooking time if the oven has not been preheated.

To cancel the cooking time:
Call up the timer menu. Touch the C key, then touch ↩ to confirm.

To change the cooking time:
Call up the timer menu. Change the time with ✚ or ━ , then touch ↩ to confirm.

To stop the program:
Switch the temperature knob off.
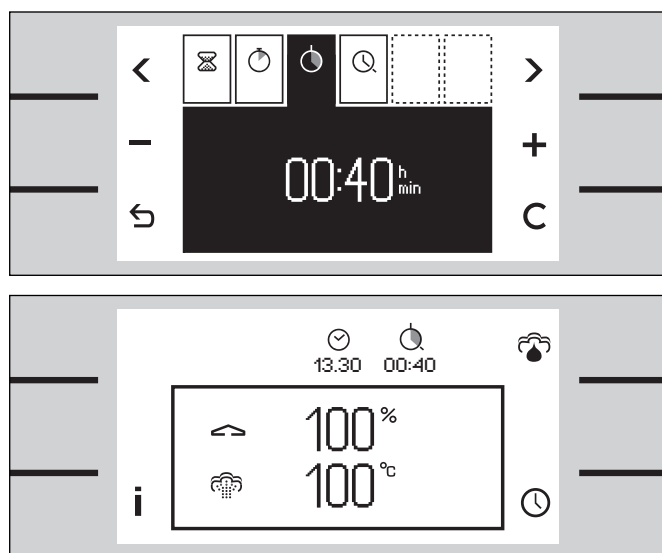
Cooking Time End

You can program a cooking time end. Example: it is 13:30. The meal will take 40 minutes to cook and must be ready at 15:30.

Set the cooking time duration and set the cooking time end to 15:30. The electronics will calculate the start time. The appliance will start automatically at 14:50 and switch off at 15:30.

Please note that food which can easily go off should not stay in the oven too long.

Note:
Always set the desired temperature, heating mode and cooking time duration first. Only by setting these values can the cooking time end be programmed.

Switching on and off Automatically

1   Set the required cooking time.

2   Using ❯ select cooking time end ℚ. The switch off time appers on the display.

3   Using ✛ set a later switch-off time.

4   Start using the ↩ key. The timer menu is closed.

Temperature and operating mode appear on the display. The appliance is on standby and will start automatically. After the cooking time duration it will switch off.

After the time has elapsed the appliance switches off. A signal sounds. Touch the ⊘ key, open the appliance door or switch off the temperature selector to switch off the signal.

Note

To cancel the cooking time:
Call up the timer menu. Touch the C key, then touch ↩ to confirm. Cooking time duration and end are cancelled.

To stop the program:
Switch the temperature knob off.

If the ℚ symbol flashes:
You have not set the cooking time duration. Always set the cooking time duration first.
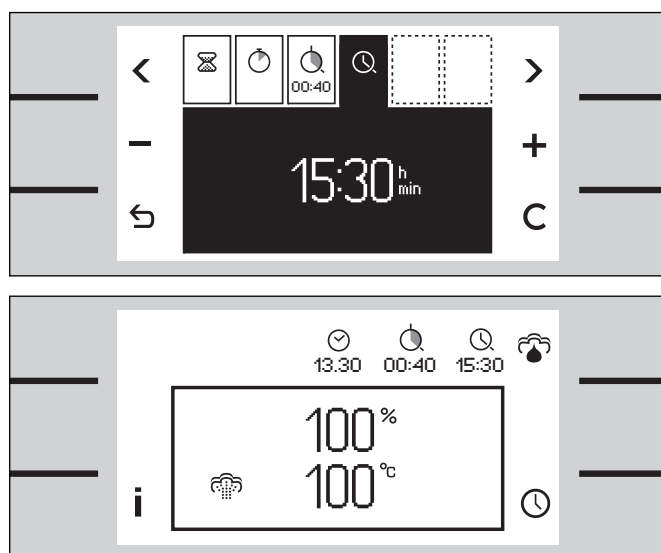
Extended Timer

This function keeps the steam oven at a temperature of 85 °C in the hot air mode.

You can keep food warm 24 to 74 hours, without switching the oven on or off.

Please note that food which can easily go off should not stay in the oven too long.

Supposition:
The entended timer key ⚙ is available. You have to make the entended timer key available in the basic settings. See chapter basic settings.

Setting the Program

1 Turn the temperature knob one position to the right to the light position.

2 Touch the key beside the symbol ⚙. The suggested value of 28 h appears on the display.

3 Using **+** or **–** set the desired duration.

4 Start using the ↰ key.

The cooking mode and temperature appear on the display. The oven light stays off. The keys are locked. The display lighting is switched off. The softkey tone is switched off.

At the end of the programmed time the oven stops heating. The display is empty. Switch the temperature knob off.

Note

If you cannot find the ⚙ key:
You have to make the extended timer key available. See chapter basic settings – extended timer.

To stop the program:
Switch the temperature knob off.
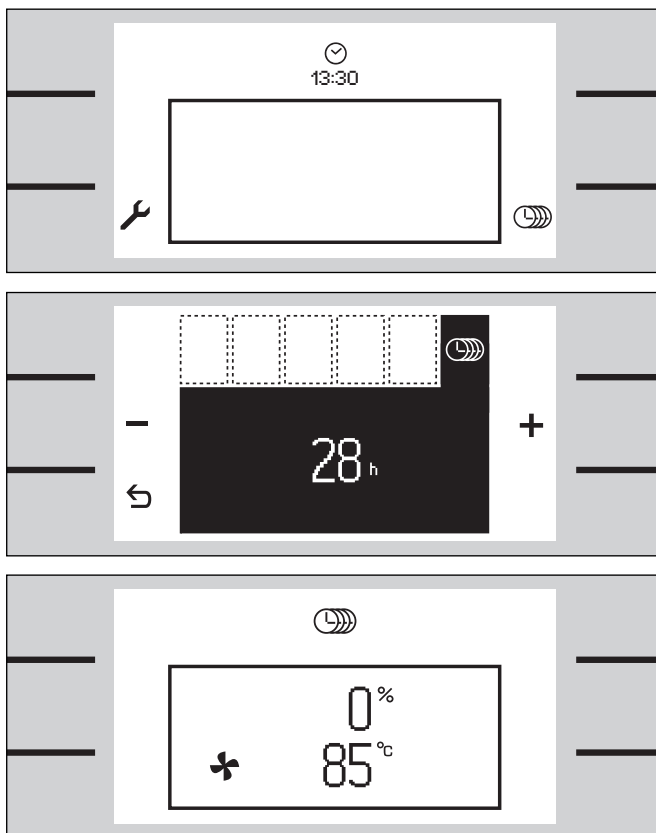
Memory Recipes

Using the memory recipes, you can store the settings for a meal and call them up at any time. It is possible to store six memory recipes.

You may set and store a total of five different steps for a meal. Each step has to last at least 2 minutes.

You can also store the setting of the meat probe. In this case the programmed meat probe temperature value is stored, not the cooking time.

Calling up the Memory Menu

1   Turn the temperature knob one position to the left.

2   Turn the function knob one position to the left to "memory recipes".

The memory menu with a list of 6 recipes appears. The symbol is grey when programmed with a recipe. Use the < or > menu keys to select the desired recipe slot. The stored settings of a programmed recipe are shown on the display.
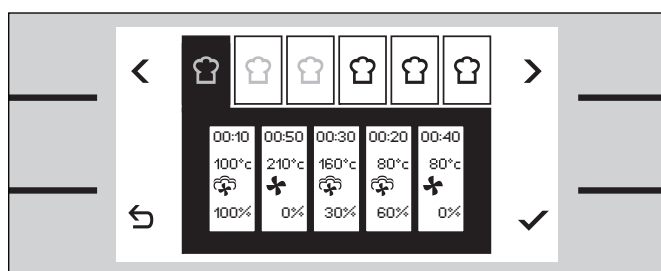
Storing the Settings

1   Cook the meal with the required settings.

2   Call up the memory menu when the meal is ready.

3   Use the < or > menu keys to select the desired recipe slot.

4   Touch the ✔ key for at least 3 seconds.

All the settings you used to prepare the meal are stored. The settings are shown on the display.
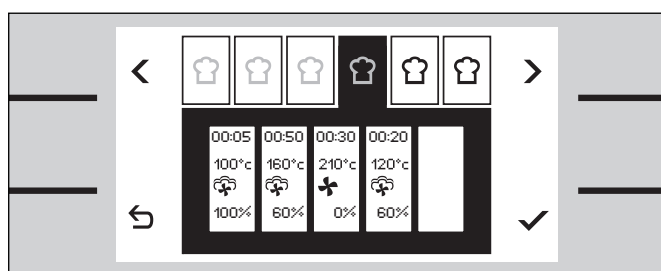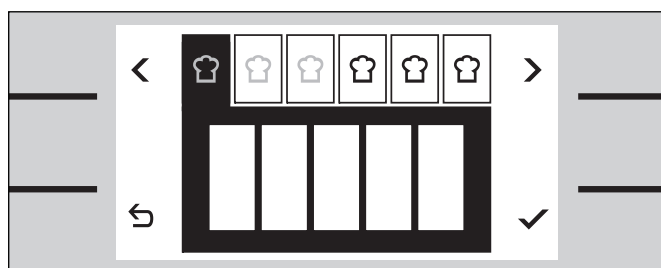
Note

If you want to store different settings:
Simply store the new settings. The old settings are erased.

If >5 appears on the display:
The programm you are storing consists of more than 5 steps. Only the last 5 steps are stored.
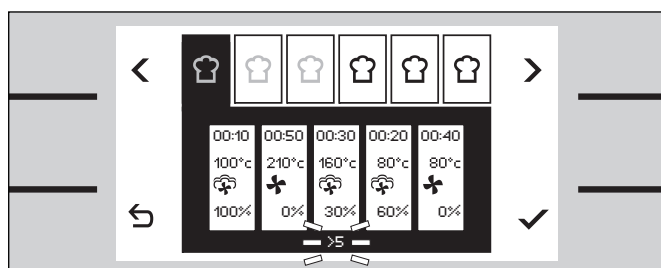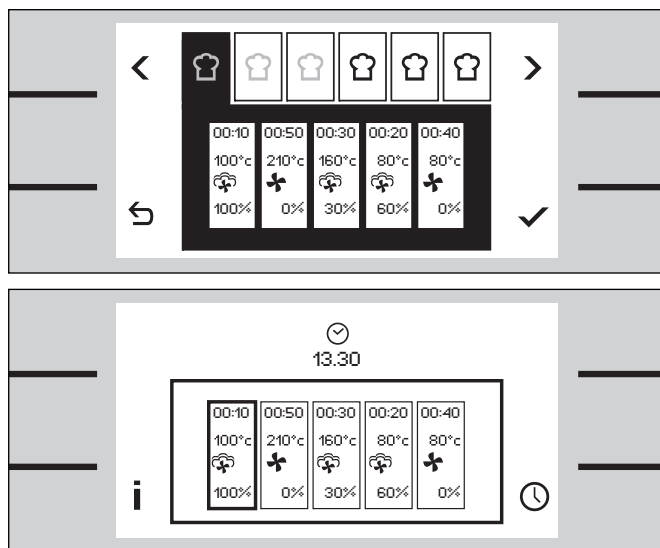
Starting a Memory Recipe

1 Turn the temperature knob one position to the left.

2 Turn the function knob one position to the left to "memory recipes".

3 Use the ‹ or › menu keys to select the desired recipe slot.

4 Start using the ⤺ key.

The settings are shown on the display. The oven switches on. The frame for the step that is running is in bold.

Switch off the temperature and function knob when the program has ended.

Note

If the ↗ symbol flashes when you start the program:
The meal has been stored with a programmed meat probe temperature. Connect the meat probe before starting the memory recipe.

Child Lock

The steam oven has a child lock. It prevents the oven being turned on unintentionally.

Supposition:
You have to make the child lock available in the basic settings. See chapter basic settings.

Activating the Child Lock

Supposition:
The temperature knob is in the OFF position.

1   Touch any key. The symbol ⌨ appears beside the centre left key.

2   Touch the key ⌨ for at least 6 seconds.

The child lock is active, the controls are locked.

The standby screen appears. The symbol ⌨ appears in the status bar.

Deactivating the Child Lock

1   Touch any key. The symbol ⌨ appears beside the centre left key.

2   Touch the key ⌨ for at least 6 seconds.

The child lock is deactivated. You can operate the appliance as usual.

Note

If you cannot find the ⌨ key beside the centre key:
Call up the basic settings menu. Select the child lock function. Select "child lock available" ⌨ .

If the child lock key is no longer required:
Call up the basic settings menu. Select the child lock function. Select "child lock not available" ⌨.

Safety Deactivation
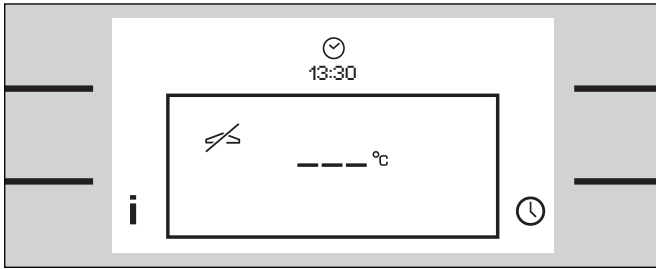
For your protection the appliance has a safety deactivation. The safety deactivation switches off the heat if the oven is left on for more than 12 hours without the controls being touched.

Exception:
The extended timer has been programmed.

Three dashes appear on the display. Switch the temperature knob off. Then you can operate the appliance as usual.

Changing the Basic Settings

Your appliance has several basic settings.

You can customize these settings:
Turn the temperature knob one position to the right to the light position.

- Call up the basic settings menu with the ⚒ key.

- Use the top ❮ or ❯ keys to move between the settings.

- Use the centre keys to change the selected setting. You can change several settings individually without leaving the menu.

- Touch the ↩ key to exit the menu. All settings are saved.

Note

The status bar only shows six options.
Use the top ❮ or ❯ keys to move to the required option. You can scroll back- or forward with these keys.

If no key has been touched for 60 secods the menu disappears. The standby screen appears. All settings are saved.

Example: Changing the Standby Screen

1   Call up the basic settings menu by turning the temperature knob one position to the right to the light position.
Touch the key next to the ⚒ symbol. The menu appears.

2   Use the menu key ❯ to select the function standby screen ▭ .

3   Use the middle keys ❮ or ❯ to select the required setting. The selected screen appears briefly.

Now you can change further settings or exit the menu with the ↩ key.
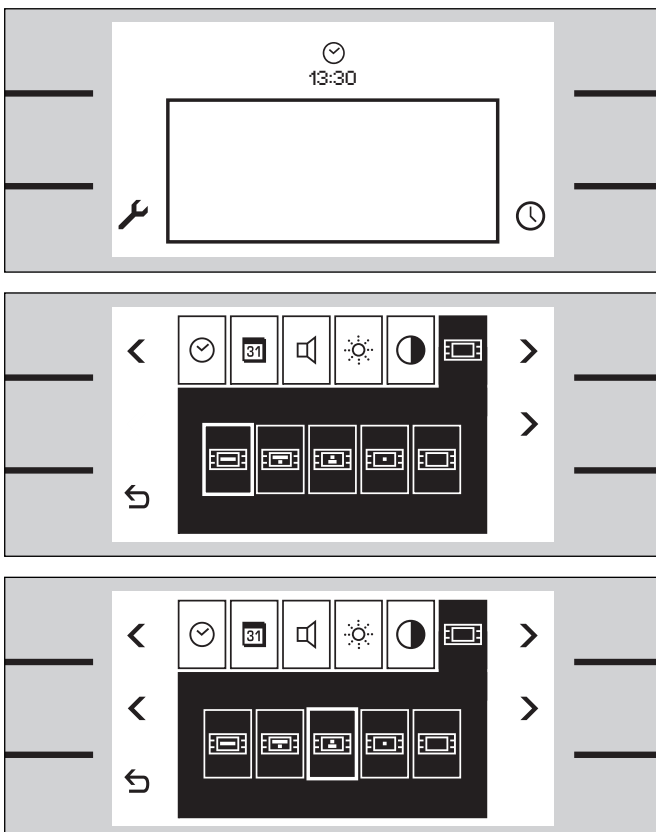
Basic Settings
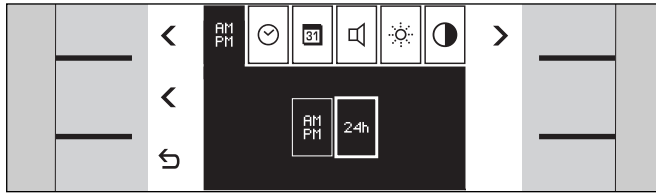
Time format

- 12 hour format (AM/PM) or 24 hour format
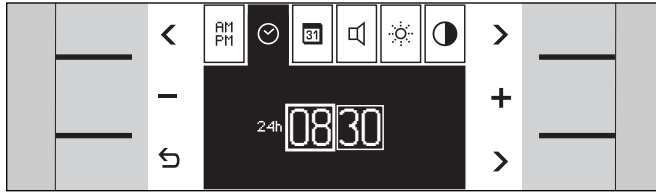
Clock

- Hours / minutes

Use the arrow key ❯ bottom right to change from hours to minutes.
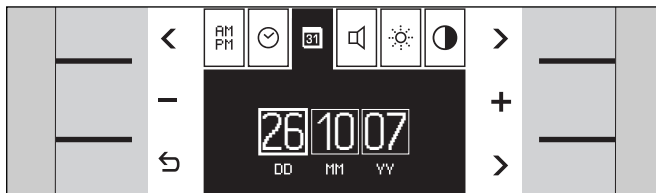
Date

- Day / month / year

Use the arrow key ❯ bottom right to change from day to month to year.
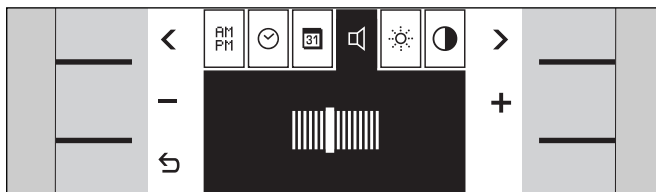
Key tones volume

- In 8 levels

Adjust the volume of the key tones.
The signal volume cannot be adjusted.
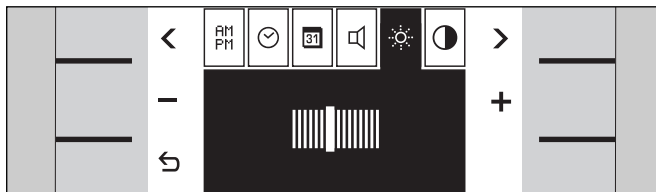
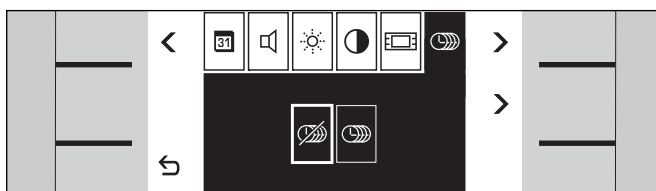### Display brightness

- In 8 levels
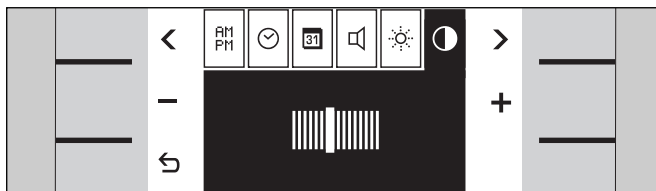
Display contrast

- In 8 levels

The display contrast depends on the viewing angle.
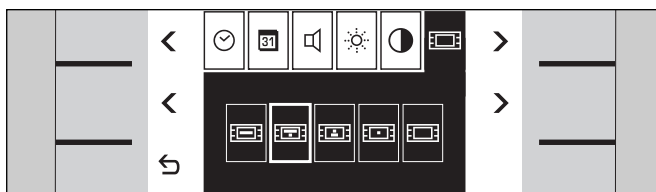
Standby screen

- Gaggenau / Gaggenau with clock / clock and date / clock / empty display

The selected screen appears briefly.

Extended timer

- Extended timer key not available / available
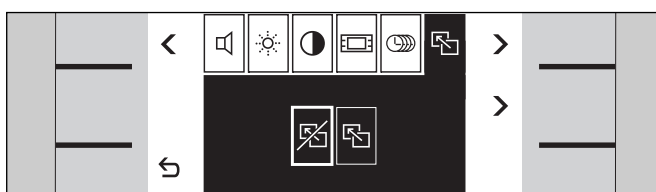
Reset all parameters to the factory setting

- No / yes

Immediately confirm a reset with the ⟲ key.
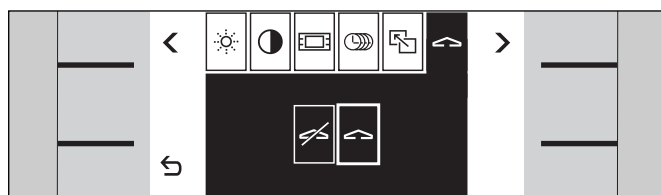
Exhibition mode

The setting ⌒ "exhibition mode not active" must be selected and must not be changed. The appliance does not heat up during exhibition mode ⌿.

You can only change this setting 3 minutes after the appliance has been connected to the electricity.
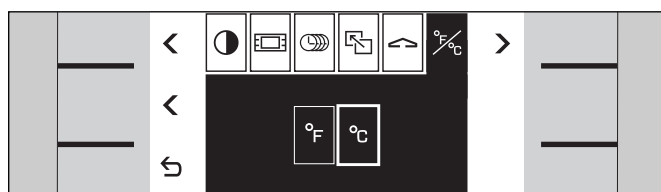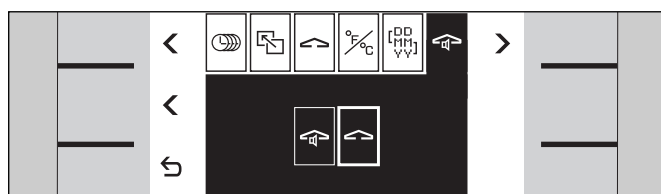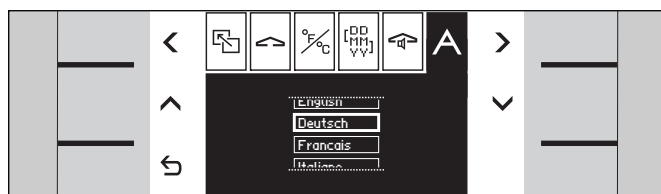
Temperature unit

● °F or °C

Date format

● Day.month.year or
  day/month/year or
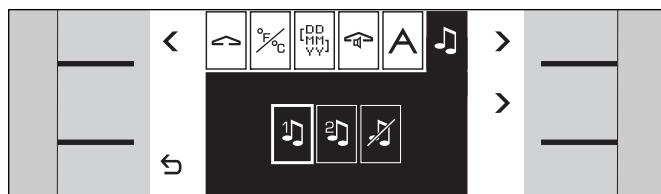 month/day/year

Heating up with / without signal

● heating up with signal / heating up without signal

The signal sounds when the oven has heated up.

Language

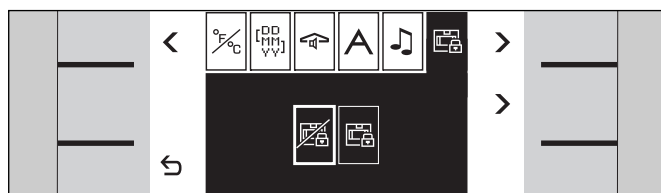● Select the language for the display messages or switch the display messages off.

Key tones
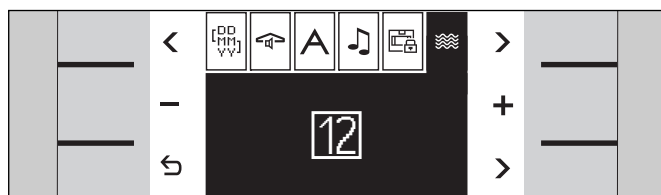
● Sound 1 (beep) / sound 2 (click) / key tones off

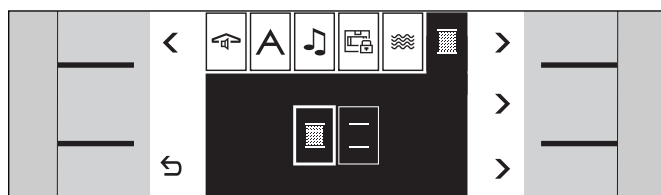Choose the key tones.
The signal tone cannot be changed.

Child lock

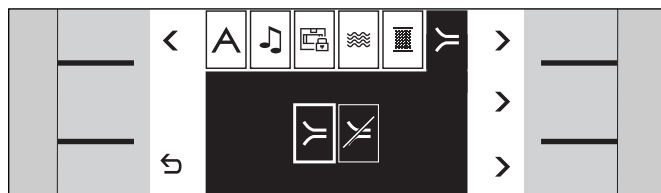● Child lock key not available / available

Water hardness

● Set the water hardness between 1 and 18

Water filter

- Filter available / filter not available

Only select "filter available" if the Brita
WF 040-020 descaling sytem has been installed.

Reset the descaling / filter capacity symbol

- No / yes

Immediately confirm a reset with the ⮌ key.

Care and Manual Cleaning

Safety Notes

⚠ **Warning!** Do not clean the hob using high pressure cleaners or steam jets.

⚠ **Warning, risk of burns!** Before cleaning, wait until the appliance has cooled down.

Oven Interior

Important! Do not spray cleaning agents into the air flap on the top of the oven interior!

Clean the oven interior with a cloth/sponge and a small amount of hot soapy water. Avoid residues burning in. After cleaning, leave the door open until the oven has dried or use the drying function.

For regular care of the stainless steel oven interior we recommend the Gaggenau oven care product which is available through our after sales service or your specialist dealer (order number 667 027). Please observe the included instructions for use of the product.

Do not scrape off baked-in remainders of food. Instead, moisten them with a wet cloth and detergent.

If the oven is heavily soiled use the cleaning function for best results.

Do not use non-suitable cleaning agents:
– scouring cleaning agents
– nitro polishing agents
– oven cleaner
– cleaners containing chloride
– abrasive sponges or objects

Cooking Inserts

Clean the cooking inserts in hot soapy water or in the dishwasher.

Soak baked-in remainders of food and clean with a brush.

Racks

You can take the racks out for easier cleaning. Undo the knurled nuts and pull out the racks to the front.

Clean the racks in a dishwasher.

Grease Filter

The grease filter can be detached in the upward direction for cleaning.

Clean the grease filter in a dishwasher.

Glass Front

Clean the glass front with a soft cloth and glass cleaner. Do not wipe the glass front with a soaking wet cloth as water might enter behind the glass.

Do not use aggressive, scouring cleaning agents or glass scrapers. They can scratch the surface and destroy the glass.

A rainbow coloured shimmer may be seen on the front glass. This is the heat resistant coating.

Only clean the display with a soft cloth. Do not wipe the display with a soaking wet cloth as water might enter behind the screen.

Door Seal

Always keep the door seal clean and free of food remains.

Do not use aggressive cleaning agents (e.g. oven cleaner) on the door seal. They can destroy the door seal.

Do not remove the door seal.

Cleaning Function

Stubborn soiling can be loosened using the cleaning function and may then be removed more easily. The cleaning function takes approx. 34 minutes.

Leave the oven to cool down completely before cleaning. Take all accessories out of the oven interior.

You can take the racks out for easier cleaning. Undo the knurled nuts and pull out the racks to the front.

How to Proceed

1   Remove coarse soiling from the oven interior. Wipe the oven interior with hot soapy water. Close the oven door.

2   Turn the function knob two positions to the left. Turn the temperature knob to the left to the special functions. The cleaning menu appears. The duration appears on the display.

3   Press ⟲ to start. The cleaning starts.

4   After the time has elapsed, the second step (rinsing) appears on the display.

5   Wipe the loosened soiling in the oven interior away with a sponge.

6   Close the oven door. Press ⟲ to start. The oven rinses for approximately 2 minutes.

7   After the rinsing is finished, press ⟲ to start. The oven rinses again.

After 2 minutes a signal is sounded. The cleaning function has ended. Switch off the temperature knob.
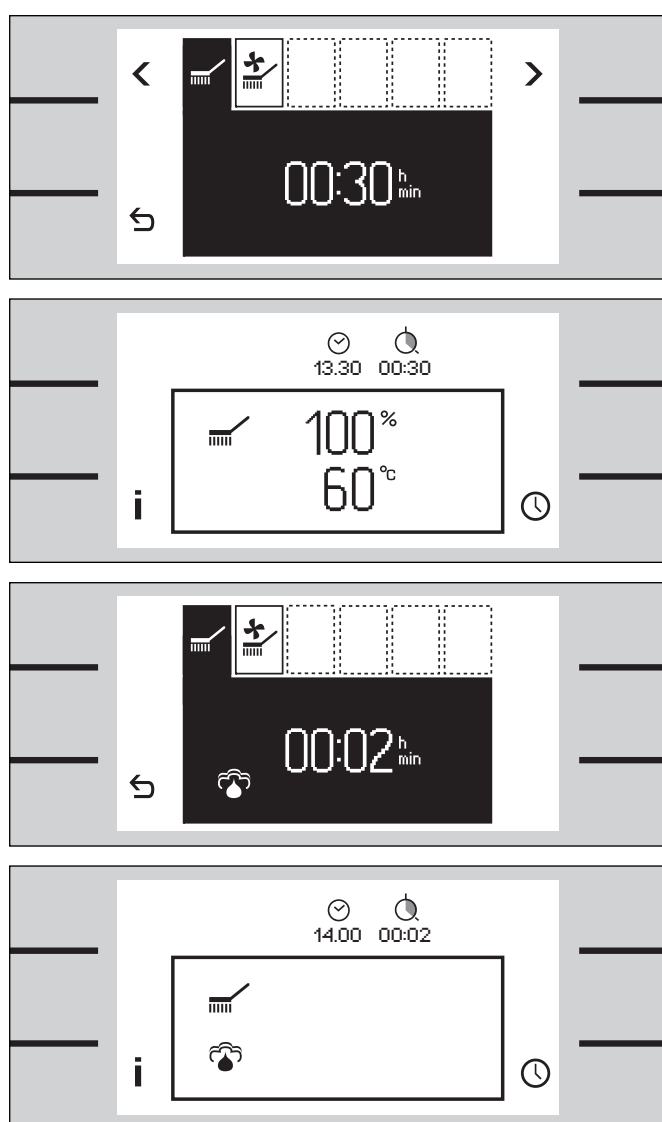
Dry the oven interior with the drying function.

Note

The duration of the cleaning function cannot be changed. The oven light is off during the cleaning function.

If you want to stop the cleaning function: Switch off the temperature knob.

If three dashes appear on the display: Operator error. Check if you have set the functions and temperature knobs to the correct positions.

Drying Function

Use the drying function after cleaning to dry the oven interior. You can also dry the oven interior after steaming using the drying function.

How to Proceed

1 Turn the function knob two positions to the left.

2 Turn the temperature knob to the left to the special functions.
The cleaning menu appears.

3 Use the ❯ menu key to select the drying function. The duration appears on the display.

4 Press ↩ to start.

Temperature and moisture level appear on the display.

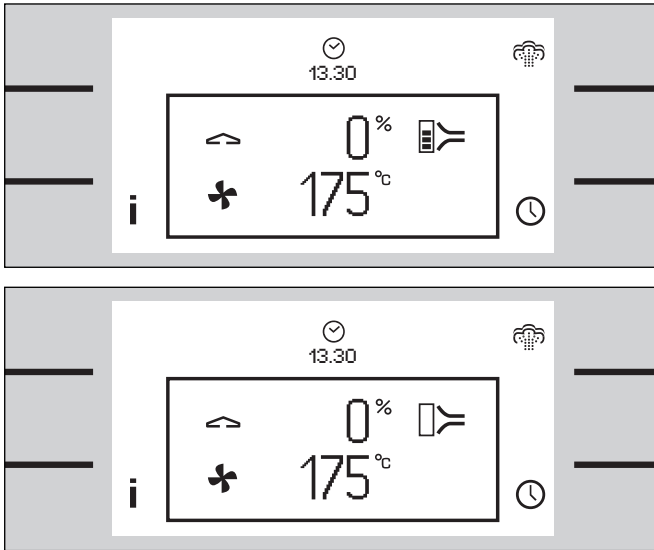After the time has elapsed a signal sounds. The drying is finished. Switch the temperature knob off.

Leave the oven to cool down. Then polish the interior and the glass panel with a soft cloth.

Note

If three dashes appear on the display:
Operator error. Check if you have set the functions and temperature knobs to the correct positions.
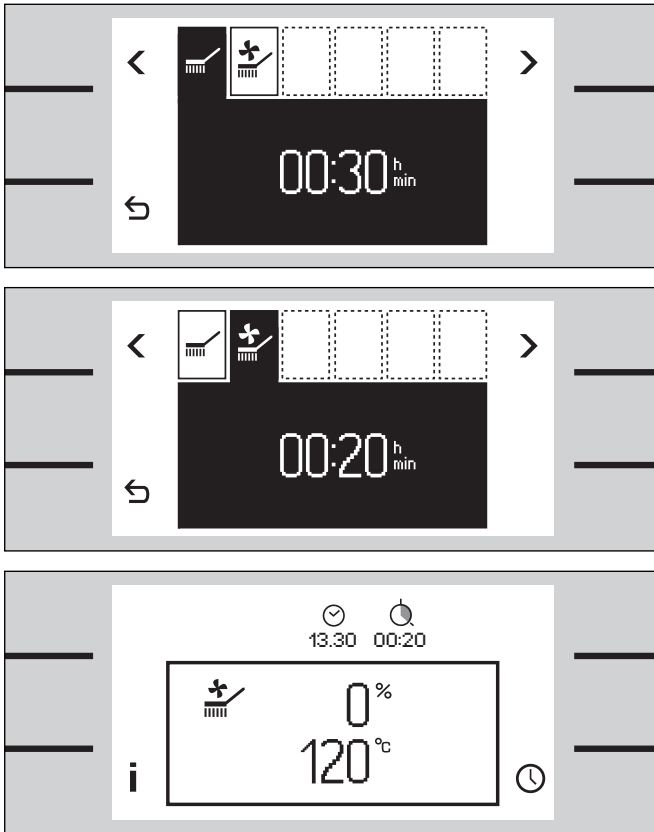
Changing the Filter Cartridge

If you have installed the Brita descaling system WF 040-020 between the water supply and the appliance, change the filter cartridge regularly.

Set the option "filter available" in the basic settings. The appliance calculates the capacity of the filter cartridge depending on the entered water hardness and the use. Shortly before you have to change the filter cartridge, a symbol appears on the display every time you switch on the oven. This symbol shows the remaining capacity of the filter cartridge.

If the filter capacity has expired, the symbol is shown constantly on the display if the appliance is on. Change the filter cartridge.

Reset the filter capacity symbol in the basic settings after changing the filter cartridge.

Descaling

To keep your appliance in good working order, you have to descale it regularly, if no Brita descaling sytem WF 040-020 has been installed in the water supply.

Descale the oven when the descaling symbol ⋟ appears on the display.

Leave the oven to cool down completely before descaling!

Be careful not to scratch the oven interior when removing the side plate. Small parts might fall into the base strainer. Tip: put a kitchen cloth over the oven base.

Only use our recommended descaler (order number 310 451). Mix the descaling solution according to the manufacturer's instructions. Do not let the descaler come into contact with the frame of the oven.

Do not use any scouring or abrasive cleaning agents to clean the side plate.
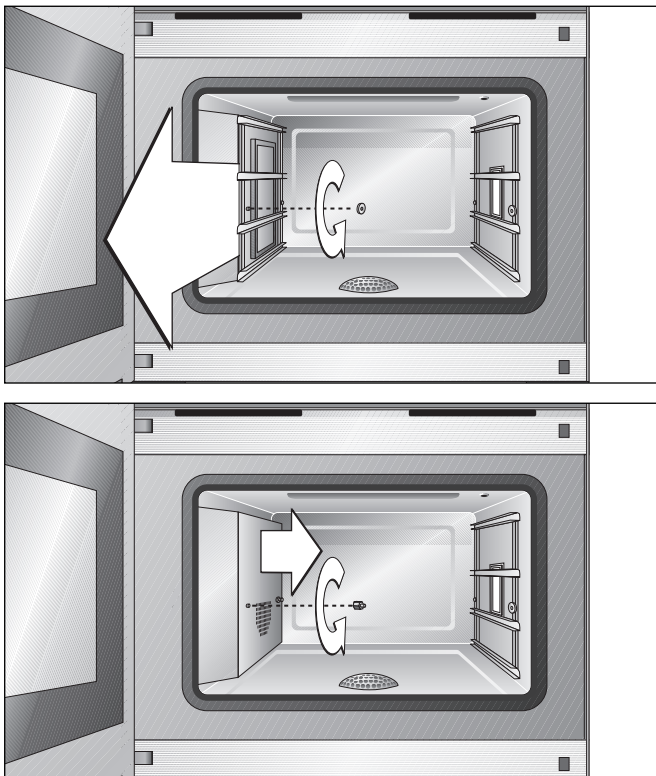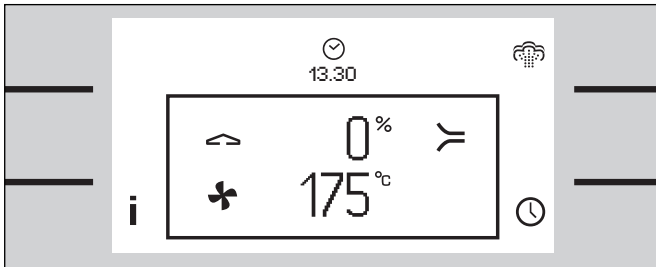
How to proceed

1 Pull out the left shelf after undoing the knurled nut on the front side.

2 Detach the grease filter in the upward direction.

3 Undo the forward bolt with a socket spanner (13 mm). Remove the side plate and descale it.

4 Re-insert the side plate. Re-attach the grease filter and the racks.

5 Check that all parts are fitted securely .

6 Reset the descaling symbol in the basic settings.

Trouble Shooting

In case of a malfunction first check the household fuses. If the power supply is functioning correctly contact your dealer or Gaggenau after-sales service.

Please specify the E number and FD number of the appliance when calling our after-sales service. You find these numbers on the rating plate of the appliance.

Repairs may only be carried out by authorised technicians, in order to guarantee the electrical safety of the appliance.

⚠ **Warning!** Incorrect repairs may result in serious injury to the user.

All poles of the appliance must be disconnected from the electricity when being repaired (switch off the household fuse or the circuit breaker in the fuse box).

For technical reasons the lamp cover cannot be removed. Lamp must only be replaced by Gaggenau after-sales service.
Important! Do not remove the lamp cover.

Non compliance with these recommendations results in the warranty coverage becoming invalid.
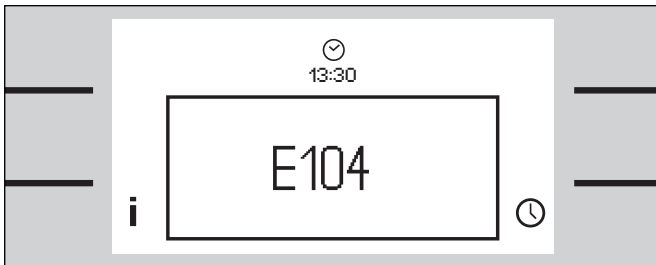
Error Messages

If a malfunction occurs and the appliance does not heat up, an error code will flash on the display.

If E003, E303, E115 or E215 flashes on the display the appliance is too hot. Switch off the appliance and let it cool down.

If a different error code flashes on the display call the after-sales service. Please specify the error code and the appliance type. You find the appliance type on the rating plate.

Switch off the temperature knob.

Note:
The short timer and stop clock can still be used.
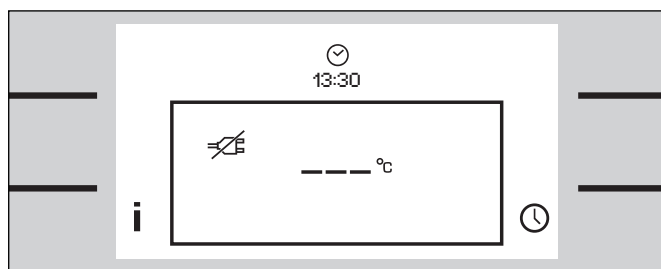
Power Cut

The appliance bridges a power cut of up to 5 minutes. The operation continues.

After a longer power cut the appliance will switch off the operation. The ⚡ symbol appears on the display and three dashes instead of the temperature.

Switch off the temperature knob and switch the appliance back on.

The "first settings" menu reappears if the appliance is without electricity for several days. You have to reset the clock.
Note: The basic settings remain stored even if the appliance is without electricity for several days.
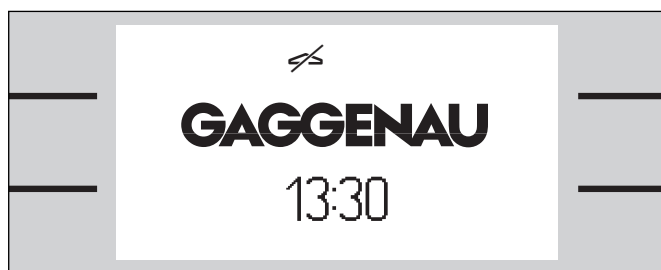
Exhibition Mode

If the ⚡ symbol appears on the standby screen, exhibition mode is activated. The appliance does not heat up.

Disconnect the appliance from the electricity for a few seconds (switch off the household fuse or the circuit breaker in the fuse box). Within 3 minutes after reconnecting the appliance, go to the basic settings menu and deactivate exhibition mode.
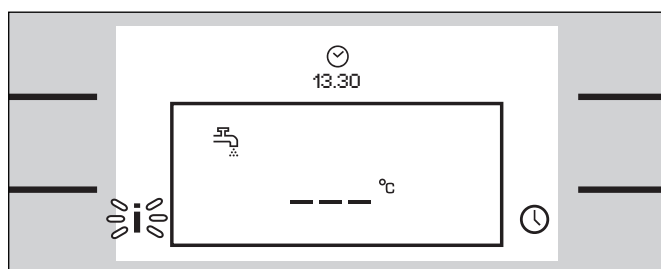
No Water Available

If the symbol appears on the left top side of the display and three dashes instead of the temperature, there is no water available.

Check the water supply.

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