

BSP 220/221

Steam oven

Table of contents

Important safety information	3
Causes of damage	4
Environmental protection	5
Environmentally-friendly disposal	5
Tips for saving energy	5
Getting to know the appliance	6
Steam oven	6
Display and operating controls	7
Symbols	7
Colours and display	7
Additional information i and i [®]	8
Cooling fan	8
Function selector positions	8
Accessories	9
Special accessories	9
Before using for the first time	10
Setting the language	10
Setting the time format	10
Setting the clock	10
Setting the date format	10
Setting the date	11
Setting the temperature format	11
Setting the water hardness	11
Ending initial set-up	11
Calibration	11
Cleaning the door panel	12
Cleaning accessories	12
Activating the appliance	13
Standby	13
Activating the appliance	13
Operating the appliance	13
Filling the water tank	13
Cooking compartment	14
Inserting accessories	14
Switching on	14
After every use	15
Safety shut-off	15
Timer functions	15
Calling up the timer menu	15
Timer	15
Stopwatch	16
Cooking time	16
End of cooking time	17
Child lock	18
Activate the child lock	18
Deactivating the child lock	18

Basic settings	19
Cleaning and maintenance	21
Cleaning agents	21
Cleaning aid	22
Descaling programme	23
Removing slide-in rails	24
Trouble shooting	25
Power cut	26
Demo mode	26
Replacing the oven light	26
After-sales service	26
E number and FD number	26
Settings table and tips	27
Vegetables	27
Vegetables – slow steaming	28
Fish – steaming	29
Fish – slow steaming	30
Meat/poultry – low-temperature steaming	31
Meat/sausages – heating up	31
Poultry – Steaming	32
Side dishes	32
Desserts	32
Miscellaneous	33
Regenerating (reheating)	33
Dough proving (leaving to rise)	33
Defrosting	34
Preserving	34
Extracting juice (soft fruit)	35
Preparing yoghurt	35
Preparing bulky food	35

Additional information on products, accessories, replacement parts and services can be found at www.gaggenau.com and in the online shop www.gaggenau.com/zz/store

⚠ 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 capabilities 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, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 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.
- Bulbs become very hot when switched on. There is still a risk of burning for some time after they have been switched off. Allow the bulbs to cool down before cleaning the appliance. Switch off appliance light during cleaning.

Risk of scalding!

- 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 the accessory when it is removed from the cooking compartment. Remove hot accessories with care and always wear oven gloves.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker 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.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- 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.
- We recommend you use a mineral water low in chloride and without added carbonic acid if your tap water contains large amounts of chloride (>40 mg/l). You can inquire with your local water supply company to obtain information about your tap water.
- Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with steam.
- Use only original accessories in the cooking compartment. Rusting material (such as serving platters or knives and forks) can cause corrosion in the oven interior.
- Use original small parts (e.g. knurled nuts) only. Order small parts from our after-sales service if these should be lost.
- Dripping liquids: When steaming with a perforated cooking container, always insert the baking tray, the universal pan 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.
- Salt, spicy sauces (e.g. ketchup or mustard) or salted dishes (e.g. cured roast) contain chloride and acids. These corrode the surfaces of stainless steel. Always remove residues immediately.
- Fruit juice may leave stains in the cooking compartment. Always remove fruit juice immediately and wipe the cooking compartment with a moist and dry cloth.
- Improper care of the appliance may lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual. Clean the cooking compartment each time you use it as soon as the appliance has cooled down. After cleaning the cooking compartment, use the drying programme to dry it.
- Do not detach the door seal. The appliance door will no longer close properly if the door seal is damaged. The fronts of adjacent units could be damaged. Have the door seal replaced.
- Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance, and could break.

Environmental protection

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU 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 throughout the EU.

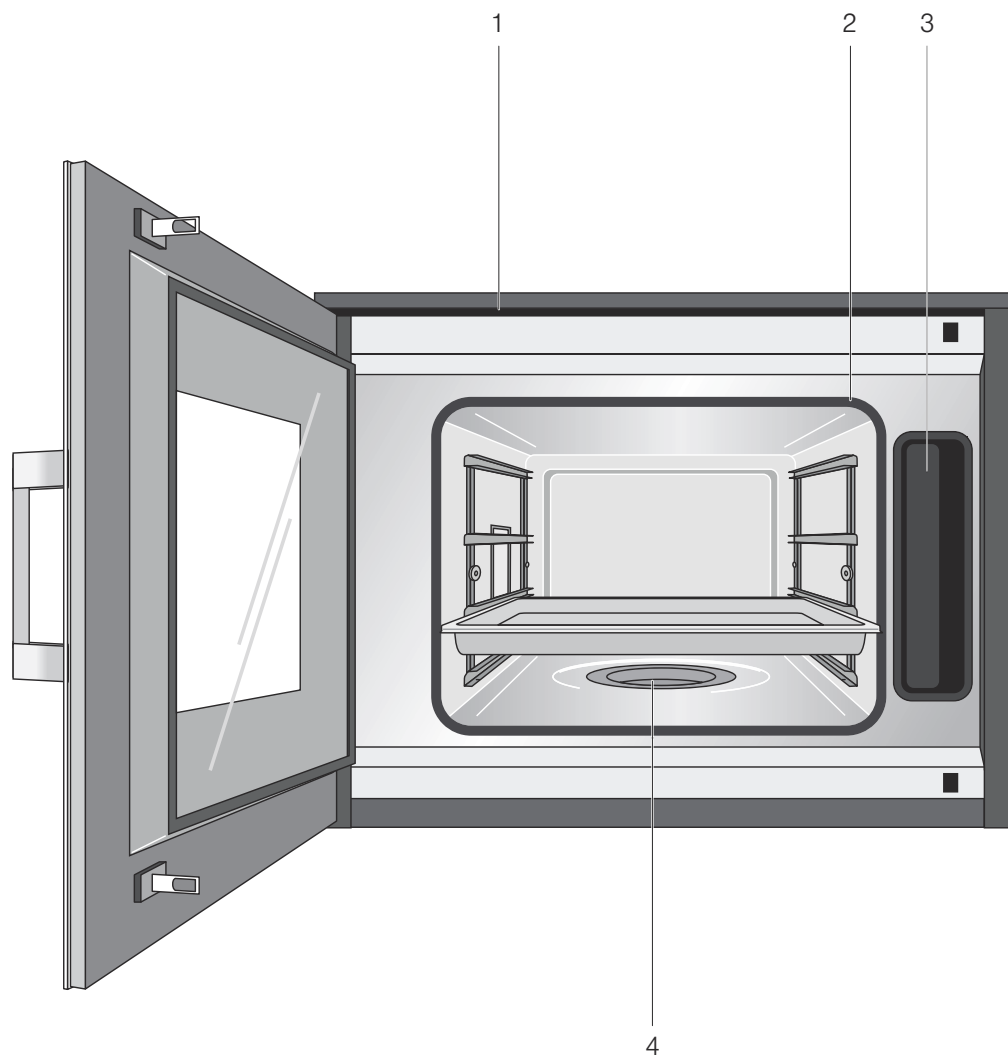
Tips for saving energy

- Open the appliance door as little as possible while cooking.
- For longer cooking times, you can switch off the steam oven 10 minutes before the end of the cooking time and you can use the residual heat to finish cooking.
- When steaming, you can cook simultaneously on several levels. If dishes require different cooking times, insert the dishes that require the longest time first.

Getting to know the appliance

Use this section to familiarise yourself with your new appliance. The control panel and the individual operating controls are explained. You will find information on the cooking compartment and the accessories.

Steam oven

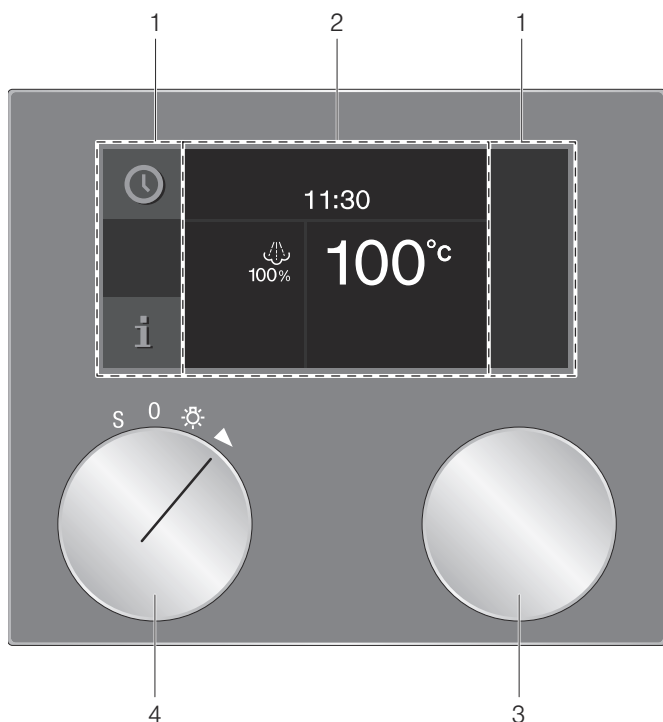


1	Ventilation opening
2	Door seal
3	Water tank
4	Evaporating dish

Display and operating controls

These instructions are valid for different versions of the appliance. There may be minor differences depending on the appliance model.

All versions of the appliance are operated in an identical manner.



	Heating up with status indicator
	Edit settings
	Child lock
	Call up timer menu
	Call up long-term timer
	Demo mode

Colours and display

Colours

The different colours are used to guide the user in the relevant setting situations.

Orange	Initial settings Main functions
Blue	Basic settings Cleaning
White	Values which can be set

Appearance

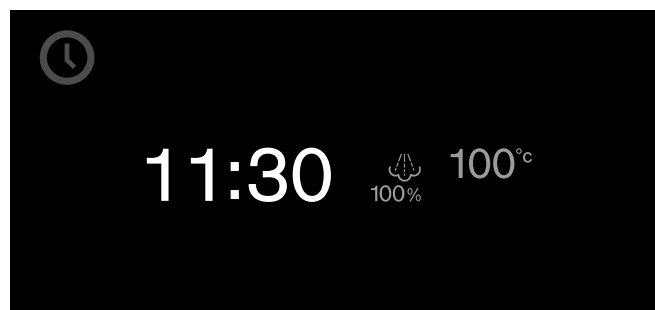
Depending on the situation, the appearance of symbols, values or the entire display changes.

Zoom	The setting that you are changing will appear larger on the display. If you have set a time and it is about to run out, it will appear larger on the display just before it runs out (e.g. 60 seconds before the end, if you have set the timer).
Pared-down display	After a short while, the amount of information shown on the display will be reduced and only the most important information will remain. This function is pre-set and can be changed in the basic settings.

1	Control panel	These areas are touch sensitive. Touch a symbol to select the corresponding function.
2	Display	The display shows, for example, current settings and options.
3	Rotary selector	You can use the rotary selector to set the temperature and to make further settings.
4	Function selector	The function selector is used to select the type of heating, the cleaning function or the basic settings.

Symbols

Symbol	Function
	Start
	Stop
	Pause/End
	Cancel
	Delete
	Confirm/save settings
	Selection arrow
	Call up additional information



Additional information i and i[®]

By touching the **i** symbol, you can call up additional information. For example, information on the heating function set or on the current temperature of the cooking compartment.

Note: During continuous operation, small fluctuations in temperature are normal after the oven has heated up.

The **i[®]** symbol is displayed for important information and action prompts. Important information on safety and operation mode are occasionally shown automatically. These messages either disappear automatically after a few seconds or must be confirmed with **✓**.

Cooling fan

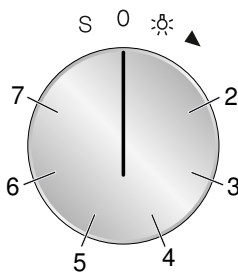
Your appliance has a cooling fan. The cooling fan switches on during operation. Depending on the appliance version, the hot air escapes above or under the door.







After removing cooked food, keep the door closed until the appliance cools down. The appliance door must not be left ajar, as adjoining kitchen furniture may be damaged. The cooling fan continues to run for a certain time after operation and then switches off automatically.





Caution!

Do not cover the ventilation slots. Otherwise, the appliance will overheat.

Function selector positions



Position	Function/type of heating	Temperature	Use
0	Off position		
☼	Light		
2	 100% humidity	30 - 100 °C Default temperature 100 °C	Steaming at 70 °C - 100 °C: For vegetables, fish and side dishes. The food is completely surrounded by steam.
3	 Gentle steaming	30 - 100 °C Default temperature 80 °C	Gentle steaming: For vegetables and fish.
4	 Dough proofing	30 - 50 °C Default temperature 38 °C	Proofing: For yeast dough and sourdough. Dough will proof considerably more quickly than at room temperature. Hot air and steam are combined so that the surface of the dough does not dry out. The optimum temperature setting for yeast dough is 38 °C.
5	 Defrosting	40 - 60 °C Default temperature 45 °C	For vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food. The food does not dry out or lose its shape.
6	 Reheating	60 - 100 °C Default temperature 100 °C	For cooked food and baked goods. Cooked food is gently reheated. The steam ensures that the food does not dry out.
7	 Low temperature cooking	70 - 90 °C Default temperature 70 °C	Low temperature cooking for meat. Gentle slow cooking for a particularly tender result.

Position	Function/type of heating	Temperature	Use
S	 Basic settings		You can customise your appliance in the basic settings.
	 Cleaning aid		You can use the cleaning aid to loosen dirt in the cooking compartment with steam.
	 Descaling programme		You can use the descaling programme to loosen limescale in the cooking compartment.
	 Delete the descaling hint		Delete the hint in the display after descaling.

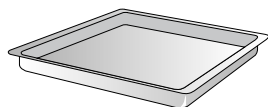
Accessories

Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance. Ensure that you always insert the accessories into the cooking compartment the right way round.

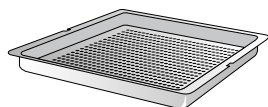
Your appliance is equipped with the following accessories:



Wire rack
for cookware, cake tins and casseroles and for roasts



Stainless steel cooking container, unperforated, GN 2/3, 40 mm deep
for cooking rice, pulses and cereals, for baking cake baked on trays and for collecting dripping liquid during steaming



Stainless steel cooking container, perforated, GN 2/3, 40 mm deep
for steaming vegetables or fish, for extracting juice and for defrosting

Speial accessories

You can order the following special accessories from your specialist dealer:

- GN 114 130 Stainless steel cooking container GN 1/3, perforated, 40 mm deep, 1.5 l
- GN 114 230 Stainless steel cooking container GN 2/3, unperforated, 40 mm deep, 3 l
- GN 124 130 Stainless steel cooking container GN 1/3, perforated, 40 mm deep, 1.5 l
- GN 124 230 Stainless steel cooking container GN 2/3, perforated, 40 mm deep, 3 l
- GN 340 230 Cast aluminium roaster GN 2/3, 165 mm high, non-stick coated
- GN 410 130 Stainless steel lid, GN 1/3
- GN 410 230 Stainless steel lid, GN 2/3
- GR 220 046 Wire rack, chrome-plated, with feet

Only use the accessories as specified. The manufacturer accepts no liability if these accessories are used incorrectly.

Before using for the first time

In this section, you can find out what you must do before using your appliance to prepare food for the first time. Read the section entitled 'Important safety information' beforehand.

The appliance must be fully installed and connected to the mains.

After connection to the mains, the "Initial settings" menu appears in the display. You can now make settings for your new appliance.

- Language
- Time format
- Time
- Date format
- Date
- Temperature format
- Water hardness

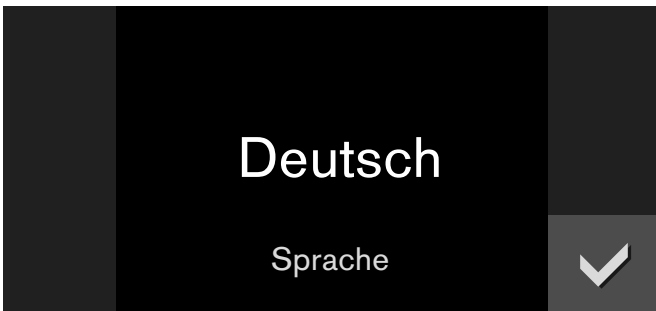
Notes

- The "Initial settings" menu will appear only after the appliance has been connected to a power supply and switched on for the first time, or if the appliance has not been connected to a power supply for a number of days. Once the appliance has been connected to a power supply, the GAGGENAU logo will appear first for approximately 30 seconds. The "Initial settings" menu will then appear automatically.
- You can change the settings at any time (see section entitled 'Basic settings').

Setting the language

The preset language appears in the display.

- 1 Turn the rotary selector to select the required display language.
- 2 Confirm with ✓.

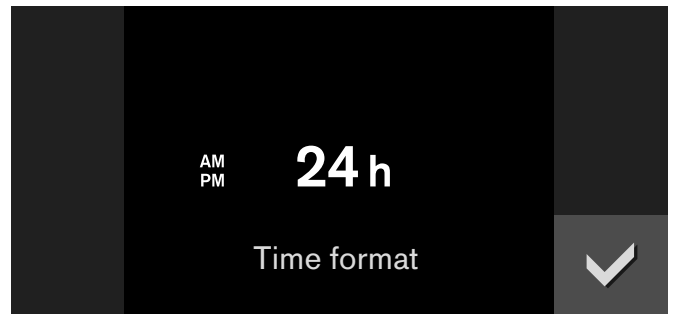


Note: If the language is changed, the system restarts. This takes a few seconds.

Setting the time format

The two possible formats 24h and AM/PM appear in the display. The default is the 24h format.

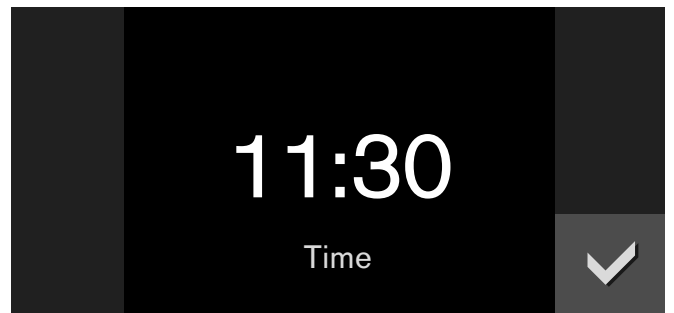
- 1 Use the rotary selector to select the desired format.
- 2 Confirm with ✓.



Setting the clock

The time is shown in the display.

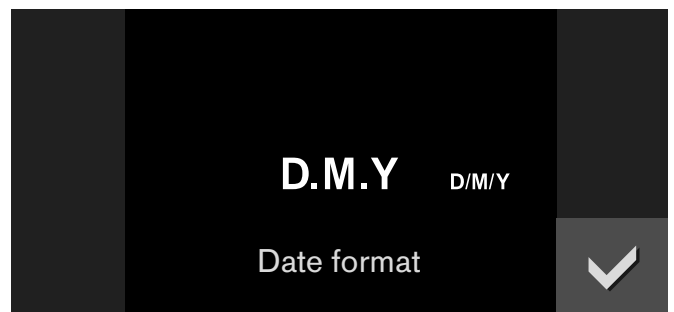
- 1 Set the desired time using the rotary selector.
- 2 Confirm with ✓.



Setting the date format

The three possible formats D.M.Y, D/M/Y and M/D/Y appear in the display. The default is the D.M.Y format.

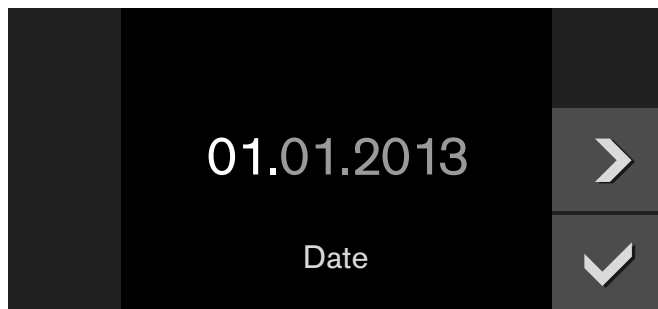
- 1 Use the rotary selector to select the desired format.
- 2 Confirm with ✓.



Setting the date

The preset date appears in the display. The day setting is already active.

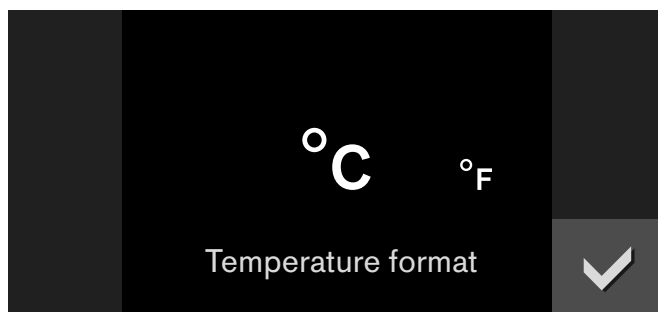
- 1 Set the day using the rotary selector.
- 2 Touch the > symbol to switch to the month setting.
- 3 Set the month using the rotary selector.
- 4 Touch the > symbol to switch to the year setting.
- 5 Set the year using the rotary selector.
- 6 Confirm with ✓.



Setting the temperature format

The two possible formats °C and °F appear in the display. The default setting is °C.

- 1 Use the rotary selector to select the desired format.
- 2 Confirm with ✓.

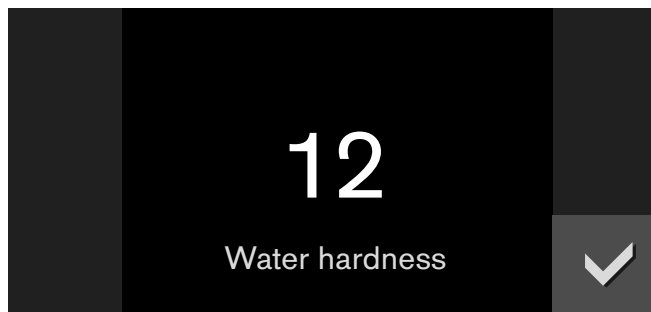


Setting the water hardness

"Water hardness" appears in the display.

- 1 Check the mains water with the included carbonate hardness test: fill the small measurement tube with mains water up to the 5 ml mark.
- 2 Add drops of indicator solution until the color changes from purple to yellow.
Important: count the drops and carefully swing the measurement tube after every drop until the liquids have mixed thoroughly. The number of drops corresponds to the water hardness.
- 3 Use the rotary selector to set the measured water hardness. The value 12 is set by default.

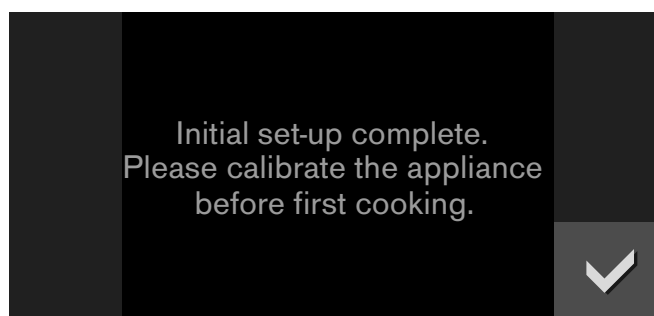
- 4 Confirm with ✓.



Ending initial set-up

The display shows "Initial set-up complete. Calibrate the appliance before cooking for the first time".

- Confirm with ✓.



The appliance enters standby mode and the standby screen appears. The appliance is now ready to use.

Calibrate the appliance before steaming for the first time. The appliance sets the boiling point.

Calibration

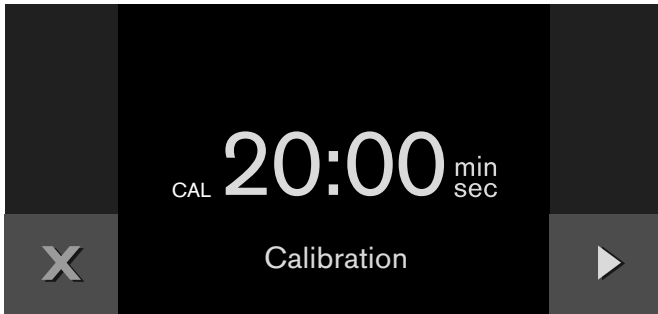
The boiling point of water depends on barometric pressure. As air pressure drops with increasing elevation, the boiling point drops as well. During calibration, the appliance sets the boiling point to the pressure conditions at the place where it is installed.

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

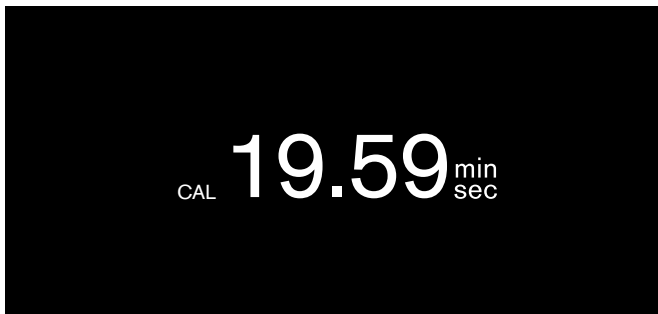
Notes

- Calibrate the appliance only when it is cold.
 - During calibration, the appliance generates more steam than it normally would do.
- 1 Turn the function selector to **S**.
 - 2 Select "Basic settings" using the rotary selector.
 - 3 Touch the ✓ symbol.
 - 4 Select "Calibration" using the rotary selector.
 - 5 Touch the _ symbol.
 - 6 Fill the water tank with cold water and touch the ✓ symbol.

- 7 Remove all accessories from the oven interior and touch the ✓ symbol.
- 8 The duration of 20.00 minutes appears. Touch ▶ to start calibration.



Calibration begins. The elapsing time is shown on the display.



Note: Do not interrupt calibration. Do not turn the function selector. Do not open the appliance door.

A message appears in the display once calibration has ended. Touch ✓ to confirm and turn the function selector to 0.

After moving house

Repeat calibration so that the appliance adapts automatically to the new installation location.

After resetting to the factory settings

After resetting to the factory settings in the basic settings menu, you must repeat calibration.

Following 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.

Cleaning the door panel

The door seal has been greased in the factory to make it leaktight. There may be traces of grease left on the door panel.

Clean the door panel with glass cleaner and a window cloth or microfibre cloth before using the appliance for the first time. Do not use glass scrapers.

Cleaning accessories

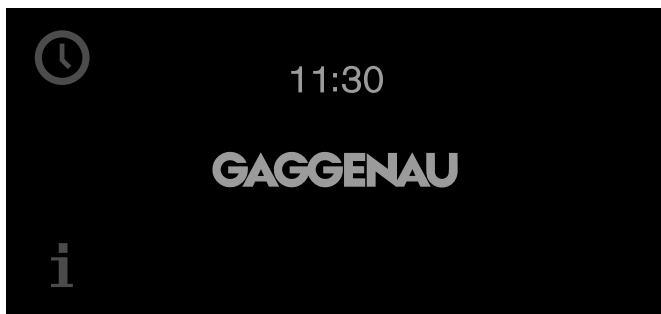
Before using the accessories for the first time, clean them thoroughly using hot detergent solution and a soft cloth.

Activating the appliance

Standby

The appliance goes into standby mode if no function has been set or the child lock is activated.

The brightness of the control panel is dimmed in standby mode.



Notes

- Different displays are available for standby mode. The default setting is the GAGGENAU logo and the clock. To change the display, refer to the Basic settings section.
- The brightness of the display depends on the vertical viewing angle. You can adjust the display using the "Brightness" setting in the basic settings.

Activating the appliance

To exit standby mode, you can either

- Turn the function selector,
- Touch a control panel,
- Open or close the door.

You can now set the desired function. You can read about how to set functions in the respective chapters.

Notes

- When "Standby screen = off" is selected in the basic settings, you must turn the function selector to exit standby mode.
- The appliance returns to the standby screen if you have not made any settings for a long time after activation.
- When the door is open, the interior lighting switches off after a short time.

Operating the appliance

Filling the water tank

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

Caution!

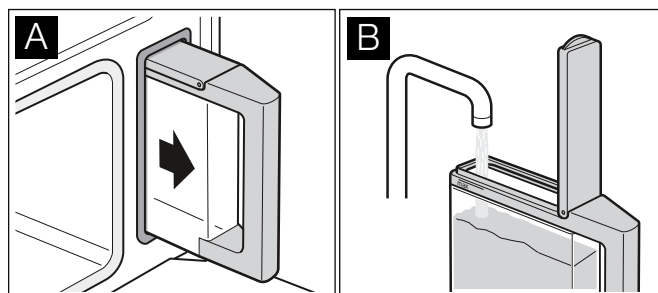
Use of unsuitable liquids may damage the appliance

- 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.

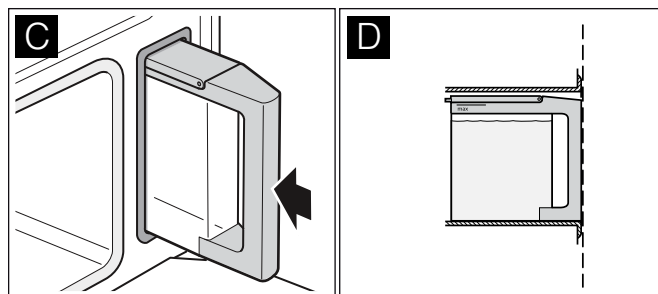
You can obtain information about your tap water from your water supplier. The water hardness can be checked with the test set enclosed.

Fill the water tank before every operation (except for "Hot air + 30% humidity", "Hot air + 0% humidity" and "Drying program"):

- 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).

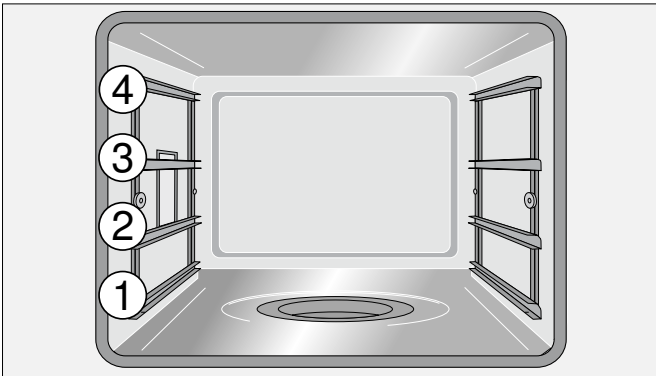


The tank must be flush with the water tank recess (fig. D).

Cooking compartment

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

Note: You can use up to three insertion levels at the same time (levels 2, 3 and 4).



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.

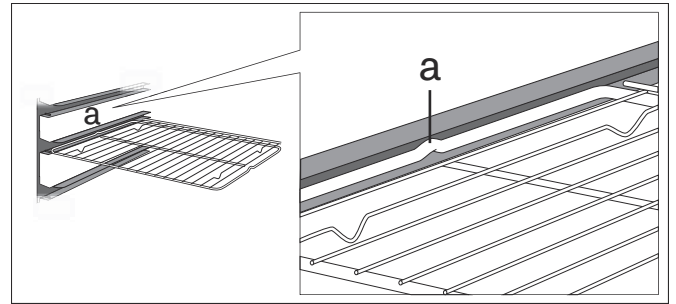
Always fully open the appliance door to the stop. In this position, the open door will not swing back by itself.

Inserting accessories

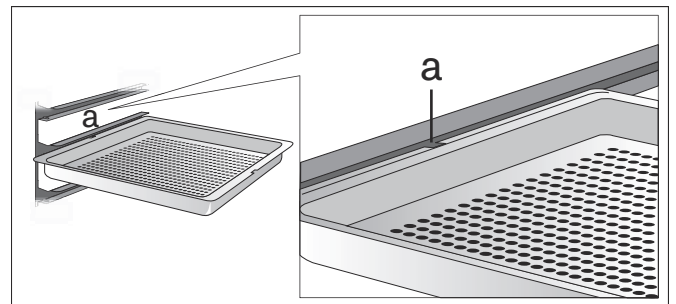
The wire rack and the perforated cooking container feature a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly. When removing accessories, you must raise them slightly.

When inserting the wire rack, check

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



When pushing in the perforated cooking container, make sure that the recess (a) is pointing to the side.



Switching on

- 1 Set the required heating mode using the function selector. The chosen heating mode and the default temperature are displayed.
- 2 If you want to change the default temperature: set the required temperature with the rotary selector.

The preheating symbol $\hat{=}$ appears on the display. The bar continuously shows the preheating status. When the set temperature is reached, a signal sounds and the preheating symbol $\hat{=}$ goes off.

Note: The oven interior lighting stays switched off at a temperature setting below 70°C

Topping up water:

A message appears in the display when the water tank is empty. Fill the water tank up to the "max" mark and insert it again.

Switching off:

Turn the function selector to **0**.

After every 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. Let it cool down before emptying it.

- 1 Remove soiling from the cooking compartment as soon as it has cooled down. Burnt-on remains will be much harder to remove later.
- 2 Empty the evaporator dish with the included cleaning sponge.
- 3 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.
- 4 Wipe kitchen units or handles if condensation has formed on them.

Safety shut-off

For your protection, the appliance is equipped with an automatic safety shut-off. Any heating process is switched off after 12 hours if the oven is not operated in this time. A message appears in the display.


Exception:

The long-term timer has been programmed.


Set the function selector to **0**, then the appliance can be operated again as usual.


Timer functions

You use the timer menu to make the following settings:

 Short-term timer

 Stopwatch

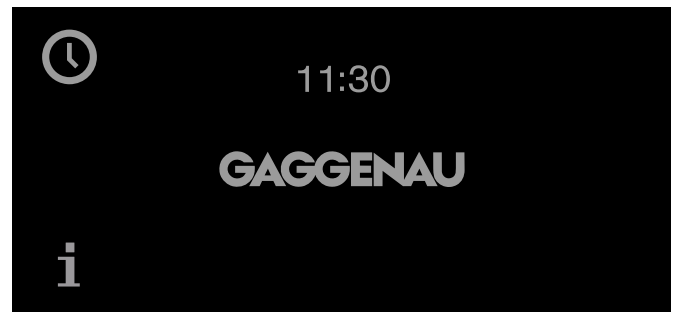
 Cooking time (not in standby mode)

 Cooking time end (not in standby mode)

Calling up the timer menu

You can call up the timer menu from any mode. Only from the basic settings, function selector is set to **S**, the timer menu is not available.

Touch the  symbol.




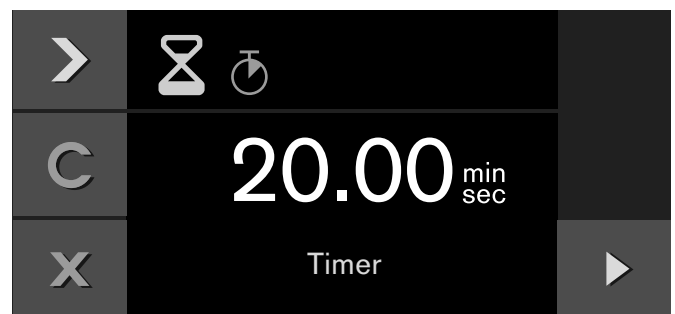
The timer menu is displayed.

Timer

The timer runs independently of the other appliance functions. You can enter a maximum of 90 minutes.

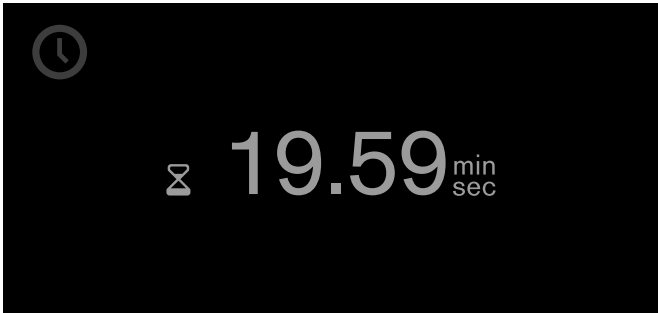
Setting the timer

- 1 Call up timer menu.
The "Timer"  function is displayed.
- 2 Turn the rotary selector to set the required cooking time.



- 3 Start with .

The timer menu closes and the time begins to count down. The ⌚ symbol and the countdown appear in the display.



A signal sounds once the time has elapsed. Touch the ✓ symbol to silence.

You can exit the timer menu at any time by pressing the ✕ symbol. This erases the settings.

To stop the timer:

Call up timer menu. Touch > to select the "Timer" ⌚ function and touch the || symbol. To allow the timer to continue counting down, touch the symbol ▶.

Switching off the timer early:

Call up timer menu. Touch > to select the "Timer" ⌚ function and touch the C symbol.

Stopwatch

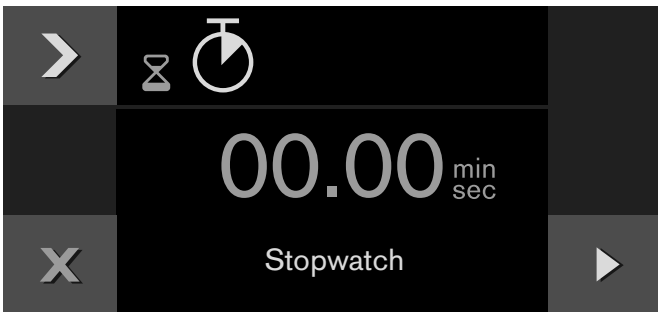
The stopwatch runs independently of the other appliance functions.

The stopwatch counts from 0 seconds up to 90 minutes.

It also has a pause function, which enables you to temporarily stop the clock.

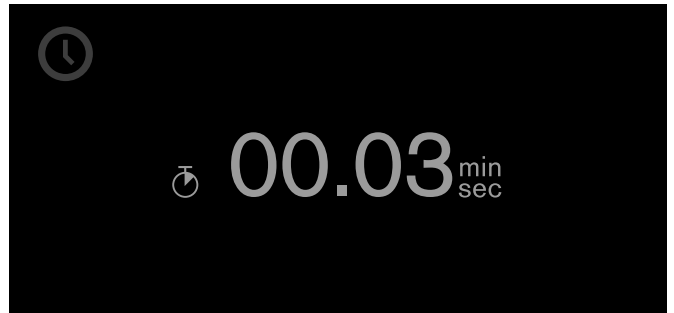
Starting the stopwatch

- 1 Call up the timer menu.
- 2 Touch > to select the ⌚ "Stopwatch" function.



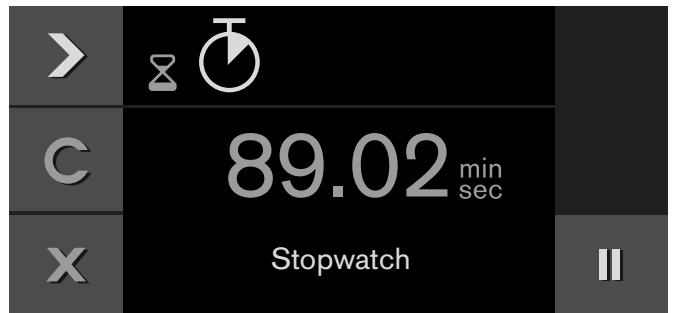
- 3 Touch ▶ to start.

The timer menu is closed and the timing begins. The ⌚ symbol and the elapsed time are shown in the display.



Pausing and restarting the stopwatch

- 1 Call up the timer menu.
- 2 Touch > to select the ⌚ "Stopwatch" function.
- 3 Touch the || symbol.



The time stops. The symbol changes to ▶ Start.

- 4 Touch ▶ to start.

The time continues to run. When 90 minutes is reached, the display pulsates and signal sounds. The signal stops when you touch the ✓ symbol. The ⌚ symbol on the display goes out. The process has finished.

To switch off the stopwatch:

Call up the timer menu. Touch > to select the ⌚ "Stopwatch" function and touch the C symbol.

Cooking time

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

You can set a cooking time from 1 minute to 23 hours 59 minutes.

Setting a cooking time

You have set the heating mode and temperature and you have placed your dish in the oven.

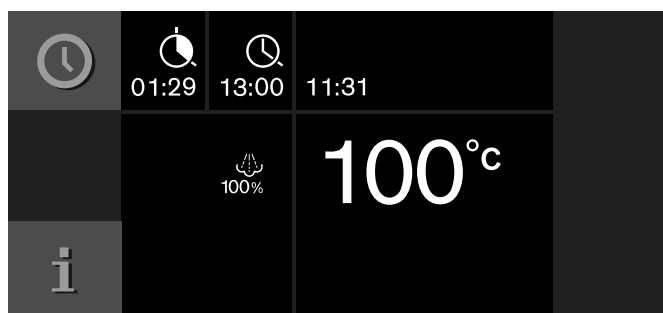
- 1 Touch the ⌚ symbol.
- 2 Use > to select the ⌚ "Cooking time" function.

- 3 Set the desired cooking time using the rotary selector.

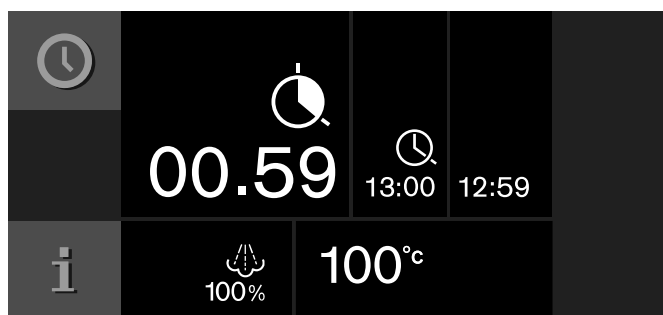


- 4 Press ▶ to start.

The appliance starts. The timer menu is closed. The settings for temperature, heating mode, elapsing time and cooking time end are shown in the display.



During the last minute of the cooking time the remaining time is displayed in an enlarged format.



The appliance switches off after the cooking time has elapsed. The 🕒 symbol flashes and a signal sounds. The signal stops when you touch the ✓ symbol, open the appliance door, or switch the function selector to 0.

Changing the cooking time:

Call up the timer menu. Use ▶ to select the 🕒 "Cooking time" function. Change the cooking time using the rotary selector. Press ▶ to start.

Clearing the cooking time:

Call up the timer menu. Use ▶ to select the 🕒 "Cooking time" function. Clear the cooking time with C. Return to normal operation with X.

Cancelling the entire operation:

Set the function selector to 0.

Note: You can also change the heating mode and temperature during the cooking time.

End of cooking time

You can delay the cooking time end to a later time.

Example: it is 14:00. The dish requires a cooking time of 40 minutes. You want it to be ready at 15:30.

Enter the cooking time and delay the cooking time end until 15:30. The electronics system calculates the start time. The appliance starts automatically at 14:50 and switches off at 15:30.

Bear in mind that food which spoils easily should not be left in the cooking compartment for too long.

Delaying the cooking time end

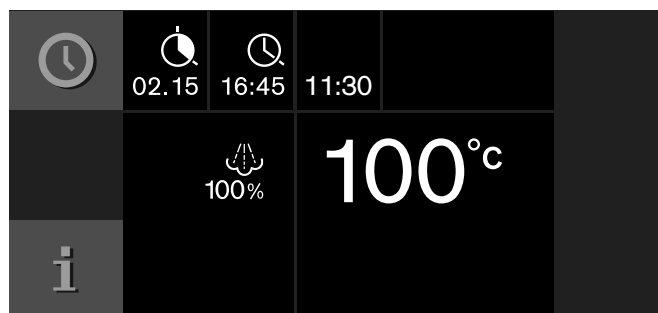
You have set the heating mode, temperature and cooking time.

- 1 Touch the 🕒 symbol.
- 2 Use ▶ to select the 🕒 "Cooking time end" function.



- 3 Set the desired cooking time end using the rotary selector.

- 4 Press ▶ to start.



The appliance switches to standby. The heating mode, temperature, cooking time and cooking time end appear in the display. The appliance starts at the calculated time and switches off automatically when the cooking time has elapsed.

Note: If the 🕒 symbol flashes: You have not set the cooking time. Always set the cooking time first.

Once the cooking time has elapsed, the appliance switches off. The 🕒 symbol flashes and an audible signal sounds. The signal stops early if you touch the ✓ symbol, open the appliance door, or set the function selector to 0.

To change the cooking time end:

Call up the timer menu. Use > to select the ⌚ "Cooking time end" function. Set the desired cooking time end using the rotary selector. Press ▶ to start.

To terminate the whole procedure:

Set the function selector to 0.

Child lock

The appliance has a childproof lock to prevent children operating it accidentally.

Notes

- You need to set the childproof lock to "available" in the basic settings (see section entitled 'Basic settings').
- If there is a power cut after the childproof lock has been activated, the childproof lock may be off when the power comes back on again.

Activate the child lock

Prerequisite:

The function selector is set to 0.

Touch and hold the 🔒 symbol for at least 6 seconds.



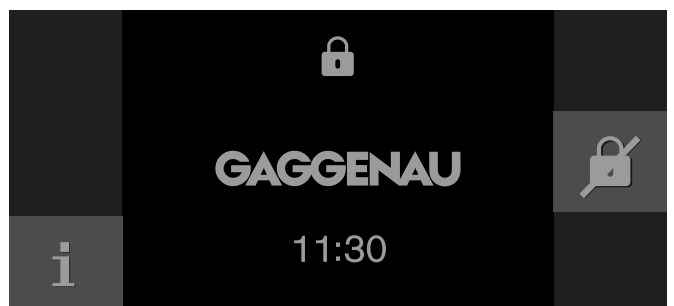
The child lock is activated. The standby screen appears. The 🔒 symbol is shown at the top of the display.

Deactivating the child lock

Prerequisite:

The function selector is set to 0.

Touch and hold the 🔓 symbol for at least 6 seconds.
























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

Basic settings

Your appliance can be individually adjusted in the basic settings.

- 1 Turn the function selector to **S**.
 - 2 Select "Basic settings" using the rotary selector.
 - 3 Touch the ✓ symbol.
 - 4 Turn the rotary selector to select the required basic setting.
 - 5 Touch the ↵ symbol.
 - 6 Set the basic setting using the rotary selector.
 - 7 Save with ✓ or cancel with ✕ and exit the current basic setting.
 - 8 Turn the function selector to **0** to exit the basic settings menu.
- The changes are saved.

	Basic setting	Permitted settings	Explanation
	Brightness	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the display brightness
	Standby screen	On*/Off - Clock - Clock + GAGGENAU logo* - Date - Date + GAGGENAU logo - Clock + date - Clock + date + GAGGENAU logo	Appearance of the standby screen. Off: No display. Use this setting to reduce the standby consumption of your appliance. On: Several displays can be set, confirm "On" with ✓ and use the rotary selector to select the desired display. The selection is displayed.
	Display	Reduced*/Standard	If the 'Reduced' setting has been selected, only the most important information will be shown on the display after a short time.
	Touch field colour	Grey* / White	Selects the colour of the symbols on the touch fields
	Touch field tone	Tone 1* / Tone 2 / Off	Selects an audible signal for when a touch field is touched
	Touch field tone volume	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the volume of the touch field tone
	Preheating signal	On* / Off	The signal tone sounds when the cooking compartment has heated up to the required temperature.
	Signal volume	Level 1, 2, 3, 4, 5*, 6, 7, 8	Sets the volume of the audible signal
	Water hardness	1-18	Use the test kit included to test the water hardness of your mains water. Set the measured water hardness.
	Calibration	Calibrate the appliance	Adjusts the boiling point
	Time format	AM/PM / 24 h*	Display the clock in 24 or 12-hour format
	Time	Current time	Setting the clock
	Clock change	Manual* / Automatic	Automatically changes the clock to daylight-savings time. If automatic: Setting the month, day and week for when the time should be changed over. To be set for both summer and winter time.

	Date format	D.M.Y* D/M/Y M/D/Y	Sets the date format
	Date	Current date	Sets the date. You can switch between year/month/day using the symbol >.
	Temperature format	°C* / °F	Sets the temperature unit
	Language	German* / French / Italian / Spanish / Portuguese / Dutch / Danish / Swedish / Norwegian / Finnish / Greek / Turkish / Russian / Polish / Czech / Slovenian / Slovakian / Arabic / Hebrew / Japanese / Korean / Thai / Chinese / English US / English	Select language for text display Note: If the language is changed, the system restarts. This takes a few seconds. The basic settings menu is also closed.
	Factory settings	Restore appliance to factory settings	Confirm the question "Delete all individual settings made and reset to factory settings?" by pressing ✓ or cancel by pressing X. Note: Individual recipes will also be deleted if the appliance is restored to factory settings. After restoring factory settings, the "Initial settings" menu is displayed.
	Demo mode	On / Off*	Only for presentation purposes. The appliance does not heat up in demo mode, all other functions are available. The "Off" setting must be activated for normal operation. The setting is only possible in the first 3 minutes after connecting the appliance to the mains.
	Long-term timer	Not available*/Available	Available: The long-term timer can be set; see section entitled 'Long-term timer'.
	Childproof lock	Not available*/Available	Available: The childproof lock can be activated (see section entitled 'Childproof lock').

* Factory setting

Cleaning and maintenance

With thorough care and cleaning your appliance will retain its looks and remain in good order. We will explain here how you should care for and clean your appliance correctly.

Risk of electric shock!

Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

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.

Risk of burns!

Bulbs become very hot when switched on. There is still a risk of burning for some time after they have been switched off. Allow the bulbs to cool down before cleaning the appliance. Switch off appliance light during cleaning.

Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

Cleaning agents

Pay attention to the information in the table to avoid damaging the various surfaces by incorrect cleaning agents.

Do not use

- harsh or abrasive cleaning agents
- metal or glass scrapers to clean the glass on the appliance door
- metal or glass scrapers to clean the door seal
- hard abrasive pads or cleaning sponges

Thoroughly rinse out new sponge cloths before use.

Area	Cleaning products
Door panels	Glass cleaner: Clean with a dish cloth. Do not use glass scrapers.
Display	Wipe down using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.

Area	Cleaning products
Stainless steel	Hot soapy water: Clean using a dish cloth and then dry with a soft cloth. Remove splashes and patches of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under these patches or splashes. Special stainless-steel cleaning products are available from our after-sales service or from specialist retailers.
Aluminium	Clean with a mild window cleaning product. Using a window cloth or a lint-free microfibre cloth, wipe over the surfaces lightly in a horizontal direction.
Stainless steel or enamelled cooking compartment	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use oven spray or any other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface. For regular care, use cooking compartment care products in accordance with the manufacturer's instructions (order number 667027 from our after-sales service or from our online shop). Caution! <ul style="list-style-type: none"> – Do not spray cleaning product into the ventilation flap on the top of the cooking compartment. – If traces of cleaning product are left on the surface, patches and marks can appear when the cooking compartment is heated up. Wash off all traces of cleaning and care product thoroughly with clean water before drying the cooking compartment. <p>Always dry the cooking compartment after cleaning it (see section entitled <i>Drying programme</i>).</p>
Very dirty stainless steel or enamelled cooking compartment	Cleaning gel spray for ovens (order number 00311860 from our after-sales service or our online shop). Please note: <ul style="list-style-type: none"> ● The gel must not come into contact with the seals on the door, light or evaporator dish. ● Leave for no more than 12 hours. ● Do not use on hot surfaces. ● Rinse off thoroughly with water. ● Follow the manufacturer's instructions.
Glass cover for the cooking compartment light	Hot soapy water: Clean with a dish cloth.
Grease filter	Dishwasher
Water tank	Hot soapy water. Do not clean in the dishwasher. Dry the seal in the lid thoroughly. Leave to dry with the lid open.
Tank recess	Rub dry after every use.

Area	Cleaning products
Door seal Do not remove.	Hot soapy water: Clean with a dish cloth and do not scour. Do not use metal or glass scrapers for cleaning.
Core temperature probe	Wipe with a damp cloth. Do not clean in the dishwasher.
Cooking container, wire rack	Dishwasher or hot soapy water. Soak burnt-on remnants and remove with a brush.
Shelf supports	Dishwasher or hot soapy water; see section entitled <i>Removing the shelf supports</i>

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 (part number 00460770 from our after-sales service or from our online shop). It removes liquid and greasy deposits in one go.

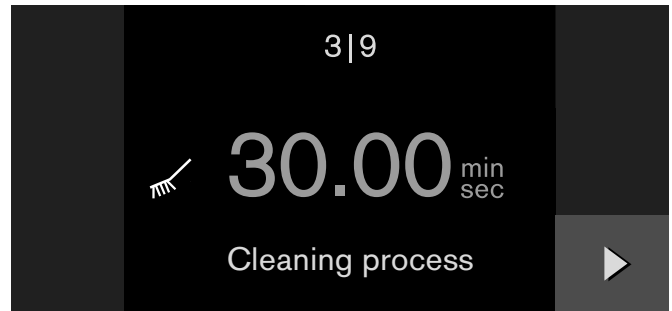
Cleaning aid



The cleaning aid loosens stubborn dirt in the cooking compartment and makes cleaning easier.

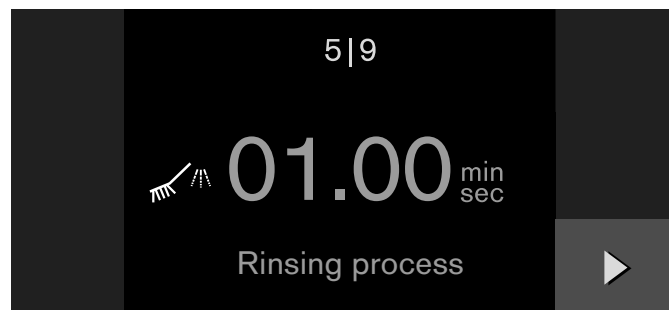
The cleaning aid consists of the cleaning step and two rinsing steps.



Starting the cleaning aid

- 1 Set function selector to **S**.
- 2 The  symbol is displayed. Confirm with .
- 3 Remove accessories and the grease filter from the cooking compartment. Remove the slide-in wire racks from the cooking compartment (see section *Removing the slide-in wire racks*). Wipe out the cooking compartment with the cleaning agent.
- 4 Fill the water tank with cold water up to the "max" mark and slide the tank into the water tank compartment. Close the appliance door.
- 5 A cleaning time of 30 minutes is displayed. Start with . The cleaning time counts down on the display. The light in the cooking compartment remains switched off.



- 6 A signal sounds after 30 minutes. A message appears on the display.
- 7 Wipe out the cooking compartment. Remove cleaning agent residues. Fill the water tank with fresh water. Confirm with .
- 8 The first rinsing process appears. Start with . The appliance is rinsed. The rinsing time counts down on the display.



- 9 A signal sounds after one minute. Empty the evaporator dish with the cleaning sponge. Confirm with .
- 10 The second rinsing process appears. Start with . The appliance is rinsed. The rinsing time counts down on the display.

A signal sounds after one minute. Empty the evaporator dish with the cleaning sponge. Empty the water tank and leave it to dry with the lid open. Dry the cooking compartment with a soft cloth and dry fully with the drying programme.

Notes

- The cleaning aid must always be run through completely and cannot be cancelled.
- Before cooking, remove any cleaning agent residue from the cooking compartment.
- If the cleaning aid was cancelled due to a power cut, it must be restarted before using the oven again in order to remove any cleaning agent residues from the appliance.

Descaling programme

Your appliance must be descaled at regular intervals for it to remain operable. A reminder appears in the display.

The descaling programme consists of the steps of descaling and twice rinsing.

Descaler





For descaling, use only the liquid descaler recommended by after-sales service (order No. 311138 from after-sales service or in the online shop). Other descaling agents can cause damage to the appliance.

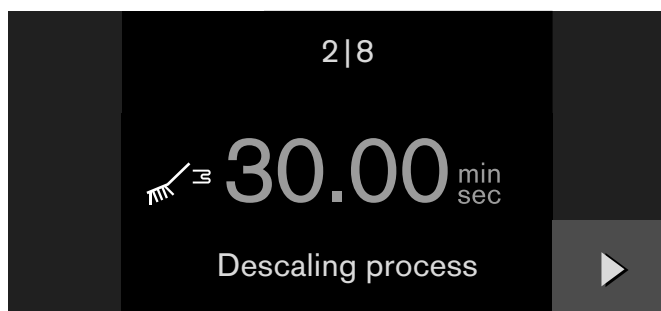
Caution!



Surface damage: Wipe off descaler immediately with water if it reaches the door seal, the front or other sensitive surfaces.

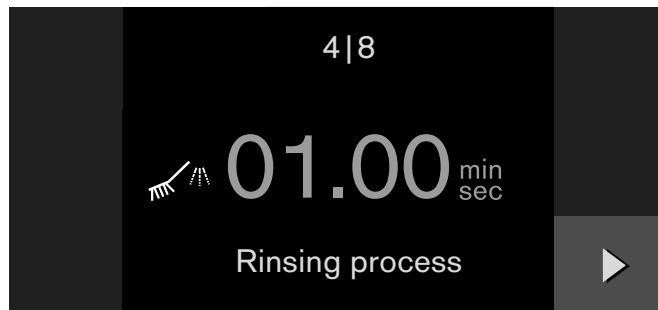
Starting the descaling programme



The cooking compartment must have cooled down completely.

- 1 Prepare a descaling solution by mixing 300 ml water and 60 ml liquid descaler.
- 2 Set function selector to **S**. Use the rotary selector to select the descaling programme.
- 3 The  symbol is displayed. Confirm with .
- 4 Fill the water tank with descaling solution and slide it into the water tank compartment. Close the appliance door. Confirm with .
- 5 A descaling time of 30 minutes is displayed. Start with . The descaling time counts down on the display. The light in the cooking compartment remains switched off.



- 6 A signal sounds after 30 minutes. A message appears on the display.
- 7 Empty the evaporator dish with the cleaning sponge. Fill the water tank with cold water. Confirm with .
- 8 The first rinsing process appears. Start with . The appliance is rinsed. The rinsing time counts down on the display.





- 9 A signal sounds after one minute. Empty the evaporator dish with the cleaning sponge. Confirm with .
- 10 The second rinsing process appears. Start with . The appliance is rinsed. The rinsing time counts down on the display.

A signal sounds after one minute. The descaling programme has finished.

Empty the evaporator dish with the cleaning sponge. Empty the water tank and leave it to dry with the lid open. Dry the cooking compartment with a soft cloth and dry fully with the drying programme.

Then delete the descaling hint in the display.

Deleting the descaling hint

- 1 Set function selector to **S**. Use the rotary selector to select "Delete descaling hint". Confirm with .
- 2 A notification appears. Confirm with .

Notes

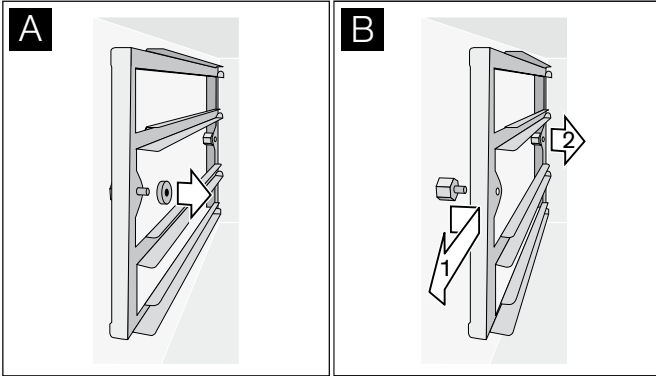
- The descaling programme must always be run through completely and cannot be cancelled.
- Before cooking, remove any descaler residue from the cooking compartment.
- If the descaling programme was cancelled due to a power cut, it must be restarted before using the oven again in order to remove any descaler residues from the appliance.

Removing slide-in rails

You can remove the slide-in rails for cleaning.

Detaching the rails

- 1 Place a dishcloth in the cooking compartment to protect the stainless steel against scratches.
- 2 Undo the knurled nuts (Figure A).
- 3 Pull away the slide-in rails slightly sideward from the screw and pull it out toward you (Figure B).



Clean the rails in the dishwasher.

Attaching the rails

- 1 Position the slide-in rails correctly with the stopper at the back.
- 2 Push the slide-in rails onto the bolt at the rear and then hook them in at the front.
- 3 Tighten the knurled nuts.




Note: If you should lose a knurled nut, you can order it as a spare part from our after-sales service. Using knurled nuts other than the original ones will cause corrosion in the oven interior.

Trouble shooting

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

Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Disruption	Possible cause	Solution
Appliance not working, no display	Plug not inserted	Connect the appliance to the electricity mains
	Power failure	Check whether other kitchen appliances are working
	Fuse defective	Check in the fuse box whether the fuse for the appliance is in working order
	Operating error	Switch off the fuse for the appliance in the fuse box and switch it on again after about 60 seconds
Appliance cannot be started	Appliance door is not quite closed	Close appliance door
The appliance is not working and the display does not respond.  appears on the display	Childproof lock activated	Deactivate the childproof lock (see section entitled 'Childproof lock')
Appliance switches off on its own	Safety shut-off: the appliance has not been operated for longer than 12 hours	Confirm the message with  , switch off the appliance and set it again.
Appliance does not heat up,  appears in the display	Appliance is in demo mode	Deactivate the demo mode in the basic settings
The appliance cannot be started, the display shows an error message	The water tank is empty	Fill the water tank
A lot of steam escapes at the top of the door	Appliance is calibrating the boiling point or is preheating or the heating mode has been changed	This is normal
	The appliance has not yet been calibrated	Calibrate the appliance
A lot of steam escapes at the side of the door	Door seal soiled or loose	Clean the door seal and insert it in the groove
There is a "pop" noise during cooking	Cold/warm effect with frozen food, caused by the steam	This is normal
The appliance is not producing steam properly	Limescale has formed in the appliance	Start the descaling programme
Error message "Exxx"		If an error message is displayed, turn the function selector to 0 ; if the display goes out, there was a non-recurring problem. If the error occurs repeatedly or the display remains on, please contact the after-sales service and inform them of the error code.


Power cut

Your appliance can bridge a power cut of a few seconds. Operation continues.

If the power cut was for a longer period and the appliance was in operation, a message appears in the display. Operation is interrupted.

Set the function selector to **0**, then the appliance can be operated again as usual.

Demo mode

The  symbol appears on the display when the appliance is in demo mode. The appliance will not heat up.

Briefly disconnect the appliance from the mains (switch off the household fuse or the circuit breaker in the fuse box). Then deactivate demo mode in the basic settings within 3 minutes (see section entitled 'Basic settings').

Replacing the oven light

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

Caution!

Do not remove the lamp cover. This will damage the sealing.

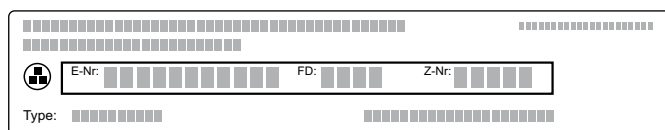
If the lamp cover in the oven is damaged, it must be replaced. You can obtain covers from the after-sales service. Please supply your appliance's E number and FD number.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.


E number and FD number

When calling us, please give the full 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 when you open the appliance door.



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

E no.	FD no.

After-sales service 

Please note that a visit from an after-sales service engineer is not free of charge, 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 0344 892 8988
Calls charged at local or mobile rate.

IE 01450 2655
0.03 € per minute at peak.
Off peak 0.0088 € per minute.

AU 1300 368 339

NZ 09 477 0492

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.

Settings table and tips

Notes

- The specified cooking times are only a recommendation. Actual cooking time is influenced by the quality and temperature of the food, its weight and its thickness.
- Always preheat the appliance. This ensures you achieve the best cooking results. (exception: do not preheat the oven when using the "slow steaming" mode)
The specified cooking times apply to a preheated appliance. They are extended by about 5 minutes if you do not preheat the appliance.
- The data refers to average amounts for four persons. If you would like to prepare more, you should calculate a longer cooking time.
- Use the specified cookware. Cooking times may be lengthened or shortened if you use different cookware.
- Begin with the shortest specified time if you do not have much experience with a dish. If necessary, you can extend the cooking time.
- Pay attention to only opening the oven door of the preheated appliance briefly and to filling the appliance swiftly.
- When using only one cooking container, insert it in the second level from below.
- When using the perforated cooking container or the wire rack without additional cookware, always slide the unperforated cooking container into the first level from below to avoid soiling of the cooking compartment's bottom and the evaporating dish.
- You can use up to three insertion levels at the same time (levels 2, 3 and 4 from below). No taste is transferred. Thus, you can prepare fish, vegetables and desserts at the same time. However, the specified cooking times may be extended if you are cooking a large amount of food.
- The food being cooked must not come into contact with the sides of the cooking compartment or the rear plate.
- The oven door must close well. Therefore, always keep the sealing surfaces clean.
- Do not fill up racks and receptacles too densely. This ensures optimum steam circulation.

Vegetables

- Vegetables are prepared more gently in steam than in boiling water. Their taste, color and consistency are preserved better. Vitamins and ingredients that are soluble in water are not washed out. As the steam oven operates without pressure at only 100°C, food is prepared considerably more gently than in a pressure cooker, for example.
- All data refers to 1 kg of cleaned vegetables.
- Use the perforated cooking container to steam vegetables, sliding it into the second level from below. Insert the unperforated cooking container under it. This prevents soiling of the oven interior. You can collect the vegetable juice and use it as the base for a sauce or a vegetable broth.
- Blanch vegetables for up to four minutes in the preheated appliance. If vegetables or fruits are not served straight away, place them in ice water to prevent simmering in the residual heat.

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Artichokes, large	Perforated	100	100	25 - 35	
Artichokes, small	Perforated	100	100	15 - 20	
Cauliflower, whole	Perforated	100	100	20 - 25	
Cauliflower, in florets	Perforated	100	100	15 - 20	
Beans, green	Perforated	100	100	25 - 30	
Broccoli, in florets	Perforated	100	100	10 - 15	
Fennel, in strips	Perforated	100	100	10 - 15	
Vegetable terrine	Perforated/ wire rack	100	100	50 - 60	in a terrine form
Carrots, in slices	Perforated	100	100	10 - 15	
Potatoes, peeled and quartered	Perforated	100	100	20 - 35	

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Kohlrabi, in slices	Perforated	100	100	15 - 25	
Leek, in slices	Perforated	100	100	5 - 10	
Jacket potatoes (about 50 g each)	Perforated	100	100	25 - 30	
Jacket potatoes (about 100 g each)	Perforated	100	100	40 - 45	
Brussels sprouts	Perforated	100	100	15 - 20	
Asparagus, green	Perforated	100	100	10 - 15	
Asparagus, white	Perforated	100	100	18 - 25	
Tomatoes, skinned	Perforated	100	100	3 - 4	Cut peel once, place in ice water after steaming.
Sugar snaps	Perforated	100	100	10 - 15	

Vegetables – slow steaming

- "Slow steaming" is the ideal cooking method for delicate vegetables which are inclined to colour and texture deterioration while cooking.
- The gentle steaming of the food extends the period of time in which you can achieve a perfect result.
- Exceptionally, do not preheat the appliance and select the "slow steaming" mode.


Food	Cooking container	Temperature in °C	Heating mode	Cooking time in min.	Remarks
Thin vegetable strips or slices (1 - 2 mm)	Perforated	100	☺	8 - 10	
Chard	Perforated	90	☺	8	
Pak Choi	Perforated	90	☺	7	
Spinach	Perforated	90	☺	7	
Courgette flowers	Perforated	90	☺	8	
Sugar snaps	Perforated	100	☺	10	
















Fish – steaming

- Steaming is a cooking method that does not use any fat and does not allow fish to dry out.
- For food hygiene reasons, fish should have a core temperature of at least 62-65 °C after cooking. This is also the ideal cooking temperature.
- Do not season the fish with salt until it is fully cooked. This ensures that the natural flavour is retained and that less water is drawn out of the fish.
- When using the perforated cookware, you can grease the cookware if the fish sticks too much.
- Slide the unperforated cooking insert into the first level from below to avoid getting fish stock on the cooking compartment surfaces.
- For fillets with skin, place the fish on the cooking insert or wire rack with the skin side up – this helps to retain its texture and flavour.


Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Comments
Sea bream, whole (500 g/piece)	solid	90 - 100	100	18 - 20	Can be cooked in the swimming position if placed on half a potato.
Fish dumplings (20 - 40 g/piece)	solid	90 - 100	100	4 - 8	Line the unperforated cookware with grease-proof paper.
Lobster, cooked, shelled, reheating	Perforated	70 - 80	100	10 - 12	
Carp, rare, whole (1.5 kg)	solid	90 - 100	100	35 - 45	In stock
Salmon fillet (150 g/piece)	Perforated	90 - 100	100	10 - 12	
Salmon, whole (2.5 kg)	Perforated	100	100	65 - 75	
Blue mussels (1.5 kg)	Perforated	100	100	6 - 8	Blue mussels are cooked once the shell has opened up.
Pollock, whole (800 g)	Perforated	90 - 100	100	18 - 20	
Monkfish fillet (300 g/piece)	Glass dish/ wire rack	180 - 200	100	8 - 10	In juices
Sea bass, whole (400 g/piece)	Perforated	90 - 100	100	12 - 18	







Fish – slow steaming

- Delicate fish is gently prepared at 80 und 90 °C during "slow steaming". This is the ideal cooking method for juicy and tender fish which easily becomes overcooked and falls apart.
- The gentle steaming of the food extends the period of time in which you can achieve a perfect result.
- Exceptionally, do not preheat the appliance and select the "slow steaming"  mode.
- The data for the various fish types refers to fillets.
- In the case of fillets with skin: place the fish with its skin side pointing upward to preserve its structure and aroma.
- Serve on preheated cookware.

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Oysters (10 oysters)	Unperforated	80 - 90		2 - 5	in brine
Tilapia (150 g each)	Perforated	80 - 90		10 - 12	
Bream (200 g each)	Perforated	80 - 90		12 - 15	
Fish terrine	Wire rack	70 - 80		50 - 90	in terrine form
Trout, whole (250 g each)	Perforated	80 - 90		12 - 15	
Halibut (300 g each)	Perforated	80 - 90		12 - 15	
Scallops (6 scallops)	Unperforated	80 - 90		4 - 8	
Cod (250 g each)	Perforated	80 - 90		12 - 15	
Red snapper (200 g each)	Perforated	80 - 90		12 - 15	
Ocean perch (120 g each)	Perforated	80 - 90		10 - 12	
Plaice (150 g each)	Perforated	80 - 90		8 - 10	
Rolled sole fillets (80 - 150 g each)	Perforated	80 - 90		12 - 15	
Turbot (300 g each)	Perforated	80 - 90		12 - 15	
Sea bass (150 g each)	Perforated	80 - 90		10 - 12	
Pike-perch (250 g each)	Perforated	80 - 90		12 - 15	

Meat/poultry – low-temperature steaming

- You can achieve well-roasted meat by cooking for a longer period at a lower temperature. This makes the meat both pink and extremely juicy right up to a very thin outer layer. You do not need to turn or baste the meat when cooking this way.
- The cooking times stated serve only as a guide and depend on the starting temperature of the meat and how long it was seared for.
- Remove the meat from the refrigerator one hour before preparing.
- For hygiene reasons, briefly sear the meat on all sides in a hot pan before roasting. This creates a crust that prevents the juices escaping from the meat and provides a typical roasting flavour.
- In order to prevent the crust created by searing the meat from softening due to the steam, wrap the meat in an oven bag or heat-proof cling film before placing it in the preheated oven. This means the meat will cook in its own juices.
- Season sparingly: Slow-roasting the meat intensifies all the flavours.
- For venison and horsemeat, the steam at low temperatures creates a stronger flavour than for a classic preparation style.
- Use the "Low temperature steaming"  operating mode.
- Please note that you cannot achieve a core temperature that is higher than the temperature of the cooking compartment. As a rule of thumb, you should set the cooking compartment temperature to 10-15 °C above the desired core temperature.
- You can reduce the temperature to 60 °C towards the end of the cooking time. This enables you to prolong the cooking time (e.g. if your guests arrive late). If you want to suspend the cooking process, the cooking compartment temperature must not be higher than the desired core temperature. This enables you to keep large joints in the cooking compartment for 1-1.5 hours or small joints for 30-45 minutes.
- Serve the food on preheated plates.

Food	Cooking container	Temperature in °C	Heating mode	Cooking time in min.	Remarks
Duck breast, medium-rare (350 g each)	Unperforated	70 - 80		40 - 60	
Entrecôte, medium-rare (350 g each)	Unperforated	70 - 80		20 - 40	
Leg of lamb, without bones, tied, medium-rare (1.5 kg)	Unperforated	70 - 80		150 - 180	
Roast beef, medium-rare (1 - 1.5 kg)	Unperforated	70 - 80		120 - 180	
Medallions of pork, well-done (70 g)	Unperforated	80		30 - 40	
Beefsteaks, medium-rare (200 g)	Unperforated	70 - 80		20 - 40	

Meat/sausages – heating up

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in Min.	Remarks
Smoked pork chop, sliced	Unperforated	100	100	15 - 20	
Boiled sausages (e.g. Lyoner, white sausage)	Unperforated	85 - 90	100	10 - 20	

Poultry – Steaming

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Chicken breast, stuffed, steamed (200 g each)	Perforated	100	100	10 - 15	
Turkey breast fillet, steamed (300 g each)	Perforated	100	100	12 - 15	
Spring chicken, quail, pigeon (300 g)	Perforated	100	100	25 - 30	

Side dishes

Observe the manufacturer's recommendations.

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Basmati rice (250 g + 500 ml of water)	Unperforated	100	100	20 - 25	
Cous-cous (250 g + 250 ml of water)	Unperforated	100	100	5 - 10	
Dumplings (90 g each)	Perforated/ unperforated	95 - 100	100	20 - 25	
Long grain rice (250 g + 500 ml of water)	Unperforated	100	100	25 - 30	
Rice (250 g + 375 ml of water)	Unperforated	100	100	30 - 40	
Lentils (250 g + 500 ml of water)	Unperforated	100	100	25 - 35	
Fresh pasta, cooled	Perforated	100	100	5 - 7	
Fresh pasta, with filling, cooled	Perforated	100	100	7 - 10	
White beans, pre-soaked (250 g + 1 l of water)	Unperforated	100	100	55 - 65	


Desserts

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Crème Brûlée (130 g each)	Perforated	90 - 95	100	35 - 40	in soufflé dishes, covered with heat-resistant cling film
Yeast dumplings (100 g each)	Unperforated	100	100	20 - 30	Leave yeast dumplings to rise for 30 min. before steaming (see section entitled <i>Dough proofing</i>).
Flan/Crème Caramel (130 g each)	Perforated	90 - 95	100	25 - 30	in soufflé dishes, covered with heat-resistant cling film
Compote	Unperforated	100	100	5 - 15	e.g. apples, pears, rhubarb Add sugar, vanilla sugar, cinnamon or lemon juice to taste.
Milk rice (250 g of rice + 625 ml of milk)	Unperforated	100	100	35 - 45	Add fruit, sugar or cinnamon to taste.

Miscellaneous


Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Disinfecting (e.g. baby bottles, jam jars)	Wire rack	100	100	20 - 25	
Eggs, size M (5 eggs)	Perforated	100	100	8 - 15	
Cooked-egg garnish (500 g)	Glass mould, wire rack	90	100	25 - 30	Cover with heat-resistant transparent film
Semolina dumplings	Unperforated	90 - 95	100	8 - 10	

Regenerating (reheating)

- The steam oven creates the perfect environment for reheating cooked food without drying it out. The flavour and quality are virtually indistinguishable from food that has been freshly prepared.
- To use this function, select "Reheat" mode .
- Do not cover the food. Do not use aluminium foil or clingfilm.
- The figures listed are for portions for one person. Larger quantities of food can also be warmed up in the unperforated cooking insert; you will need to cook the food for longer than the times specified in the table.

Food	Cooking container	Temperature in °C	Cooking time in min.	Remarks
Vegetables	Plate, wire rack	90 - 100	7 - 10	
Starch-based side dishes	Plate, wire rack	100	10 - 12	e.g. pasta, potatoes, rice; baked or deep fried food such as french fries or croquettes are not suitable

Dough proving (leaving to rise)

- The steam oven offers the ideal climate for raising dough and dough mixtures or dough pieces without drying them out.
- Use the "Dough proofing" mode  to do this.
- It is not necessary to cover the bowl with a moist cloth. Raising only takes half as much time as it used to.
- The specified dough proofing time is a recommendation only. Raise dough until its volume has doubled.

Food	Cooking container	Temperature in °C	Cooking time in min.	Remarks
Dough mixture	Bowl/wire rack	38	25 - 45	e.g. yeast dough, baking ferment and sour dough

Defrosting

- In the steam oven, you can defrost frozen food gently and faster than at room temperature.
- To do this, use the * "Defrost" operating mode.
- The defrosting times specified are intended as a guide only. The defrosting time depends on the size, weight and shape of the frozen food: Freeze your food flat and as individual pieces. This reduces the defrosting time.
- Remove the food from the packaging before defrosting.
- Only defrost the quantity that you need right away.
- Remember: Once defrosted, food may not keep for as long and spoils faster than fresh food. Prepare defrosted food immediately and cook it thoroughly.

- After half of the defrosting time, turn fish or meat or separate pieces of frozen food, such as berries or pieces of meat. Fish does not need to be fully defrosted; it is sufficient to defrost it until the surface is soft enough for seasoning/spices to stick.

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. Slide the solid cooking insert under the food. Pour away the liquid that collects in the dish or tray as the meat and poultry defrosts. Then clean the sink and rinse with plenty of water. Clean the cooking insert in hot soapy water or in the dishwasher. After defrosting, operate the steam oven for 15 minutes with 100% humidity at 100 °C.

Food	Cooking container	Temperature in °C	Heating mode	Cooking time in min.	Remarks
Berries (300 g)	Perforated	40 - 45	* ◊	3 - 4	
Roast (1,000 g)	Perforated	40 - 45	* ◊	45 - 60*	
Fish fillet (150 g each)	Perforated	40 - 45	* ◊	5 - 10*	
Vegetables (400 g)	Perforated	40 - 45	* ◊	5 - 7	
Goulash (600 g)	Perforated	45 - 50	* ◊	30 - 45*	
Chicken (1,000 g)	Perforated	45 - 50	* ◊	45 - 60*	
Chicken leg (400 g each)	Perforated	45 - 50	* ◊	20 - 30*	

* You should add some extra time for this dish: switch off the appliance after the defrosting time has elapsed and leave dishes in the closed appliance for another 10 - 15 minutes so that they can thaw completely to their interior.

Preserving

- In the steam oven, you can preserve fruit and vegetables without much effort.
- 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.
- Use only fruit and vegetables that are in perfect state.
- The steam oven is not suitable for preserving meat.
- Check and thoroughly clean preserving jars, rubber rings, clamps and springs.
- Disinfect rinsed jars before preserving in your steam oven at 100 °C and 100% humidity for 20-25 minutes.
- 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	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Fruit and vegetables (in closed 0.75 l preserving jars)	Perforated	100	100	35 - 40	
Beans and peas (in closed 0.75 l preserving jars)	Perforated	100	100	120	

Extracting juice (soft fruit)

- You can effortlessly and cleanly extract berry juice in the steam oven.
- Place the berries in the perforated cooking container and slide it into the third level from below. Slide in the unperforated cooking container one level below it to collect the juice.
- Leave the berries in the appliance until no more juice appears.
- Finally, place the berries in a cloth and squeeze out the rest of the juice.

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Comments
Berries	perforated + solid	100	100	60 - 120	

Preparing yoghurt

- You can prepare your own yoghurt in the steam oven.
- Heat up pasteurized milk to 90°C on the cooktop to avoid disturbing the yoghurt cultures. Long-life milk (UHT milk) does not need heating. (Note: if you produce yoghurt with cold milk, this will prolong the maturation time.)
- Important! Allow the milk to cool to 40°C in a water bath to avoid destroying the yoghurt cultures.
- Stir natural yoghurt with declared yoghurt cultures into the milk (1 - 2 teaspoons of yoghurt for every 100 ml).
- In the case of yoghurt ferment, pay attention to the notes on the packaging.
- Pour the yoghurt into rinsed jars.
- You can disinfect the rinsed jars in your steam oven at 100°C and 100% humidity for 20 - 25 minutes before pouring in the yoghurt. Make sure you allow the jars and the oven interior to cool down before you pour the yoghurt into the jars and place the jars in the appliance.
- After preparing it, place the yoghurt in the fridge.
- To get firm yoghurt, add skimmed milk powder (1 - 2 tablespoons per liter) to the milk before heating it.

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in min.	Remarks
Yoghurt mixture (in sealed jars)	unperforated	45	100	240 - 360	

Preparing bulky food

- You can remove the side slide-in rails to prepare bulky food.
- To do this, undo the knurled nuts on the front of the slide-in rails and pull out the rails toward you (see section entitled Removing slide-in rails).
- Place the wire rack directly on the bottom of the cooking compartment and then place the food on the rack. Do not place the food directly on the bottom of the cooking compartment.

Gaggenau Hausgeräte GmbH
Carl-Wery-Straße 34
81739 München
GERMANY
www.gaggenau.com

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