Gaggenau
Instruction manual

BSP 220/221

Steam oven

Table of contents

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**

⚠ Intended use

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 is intended for use up to a maximum height of 4000 metres above sea level.

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.

⚠ Important safety information

⚠ Warning – 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.

⚠ Warning – 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.

⚠ Warning – 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.

- 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.

⚠ Warning – 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.

⚠ Warning – Risk of injury!

- Descaling tablets may cause chemical burns in the mouth, throat, eyes and on the skin. Follow the safety instructions on the packaging of the descaling tablets. Avoid the skin coming into contact with the descaling tablets. Keep children away from descaling tablets.

- The descaling solution may cause chemical burns in the mouth, throat and eyes or on the skin. Avoid the skin coming into contact with the descaling solution. Keep children away from descaling solution. Do not drink the descaling solution. The descaling solution must not come into contact with food. Rinse out the water tank thoroughly before you next use the appliance.

⚠ Warning – Risk of injury!

The light emitted by LED lights is very dazzling, and can damage the eyes (risk group 1). Do not look directly into the switched on LED lights for longer than 100 seconds.

Causes of damage

Caution!

– Do not place anything directly on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat may damage the appliance. The cooking compartment floor 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.

– Only use original accessories in the cooking compartment. Do not use any enamelled baking trays or grill trays. Rusting material (e.g. serving plates, cutlery) may lead to corrosion in the cooking compartment.

– 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 solid cooking container underneath. This catches the liquid that drips down.

– 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. Follow 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, dry it with a soft cloth.

– 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.

Environmental protection

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

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.

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.

Familiarising yourself with your 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
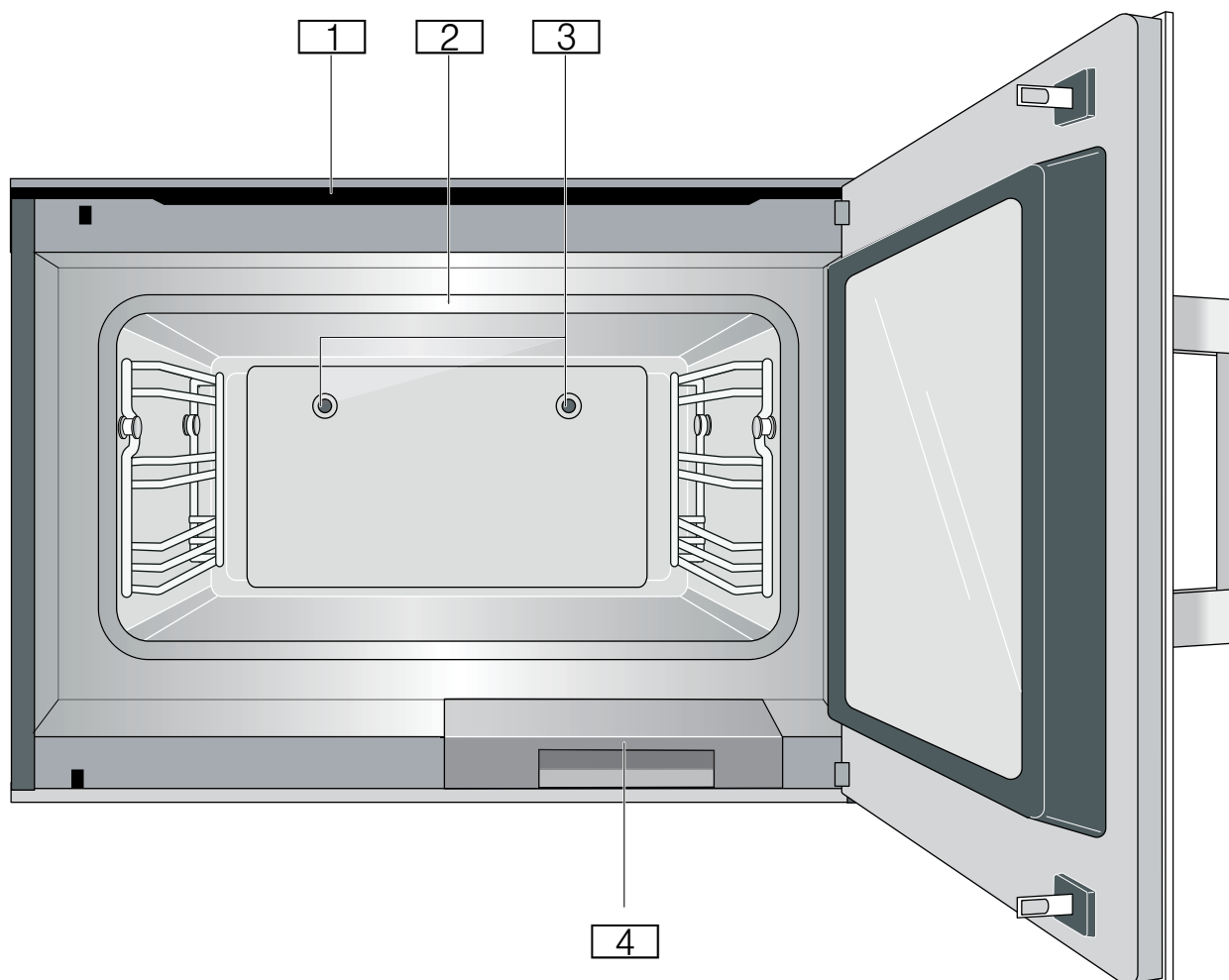
| 1	Ventilation slots
2	Door seal
3	Steam outlet
4	Water tank

Water tank

Your appliance is equipped with a water tank with a maximum capacity of 1.7 litres. When you open the appliance door, you will see the water tank

Before using the appliance, always fill the water tank.
→ *"Filling the water tank" on page 13*

⏱	Call up timer menu
✗	Demo mode
🛜	Network connection (Home Connect)

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.
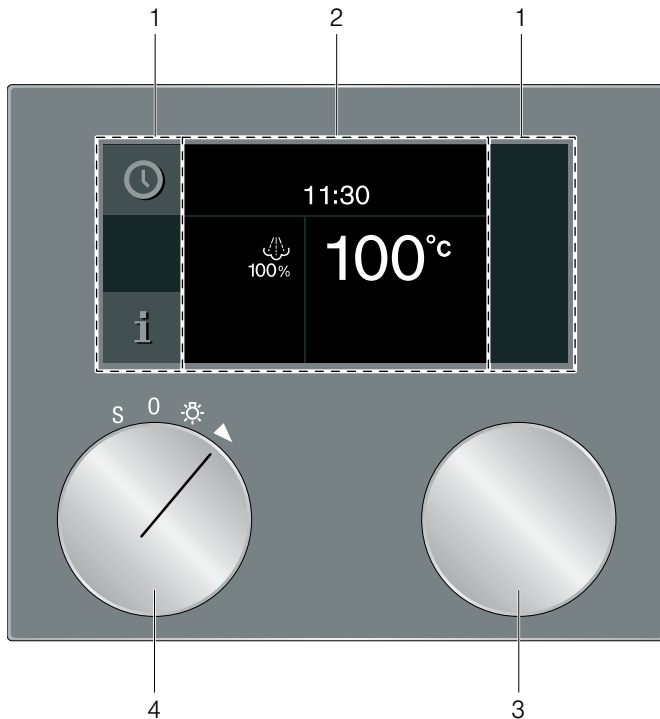
1	Control panel	These areas are touch sensitive. Touch a symbol to select the corresponding function.
2	Display	The display shows, for example, current settings and options.
3	Rotary selector	You can use the rotary selector to set the temperature and to make further settings.
4	Function selector	The 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
C	Delete
✓	Confirm/save settings
〉	Selection arrow
i	Call up additional information
≫	Rapid heating with status indicator
＼_	Edit settings
🔒	Child lock

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.
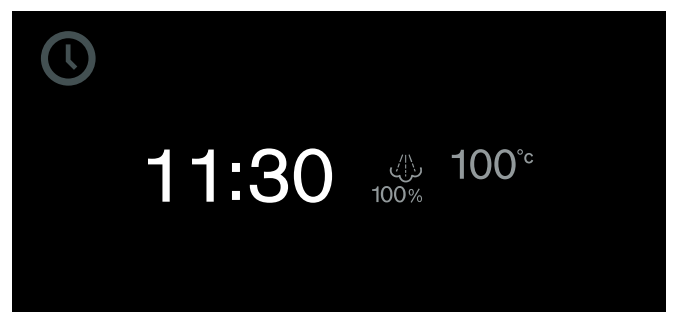
Standby

The appliance switches to standby mode if no function is set or the childproof lock is activated.

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

Notes

– Different things can be displayed in standby mode. The default setting is the GAGGENAU logo and the time.

– The brightness of the display depends on the vertical viewing angle.

– You can change the display and the brightness at any time 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.

Additional information **i** and **i**^①

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

Note: During continuous operation after heating up, slight deviations in temperature are normal.

The **i**^① symbol appears for important information and indicates that an action is required. Important information on safety and operating status is also occasionally displayed automatically. These messages disappear automatically after a few seconds or must be confirmed with ✔.

With Home Connect messages, the Home Connect status additionally appears in the **i**^①. You will find more information about this in the section entitled ⟶ *"Home Connect" on page 18.*

Cooling fan

Your appliance has a cooling fan. The cooling fan switches on when the appliance is in operation. The hot air escapes above the door.

After removing your food from the appliance, keep the door closed until the appliance has cooled down. The appliance door must not be left half open as this may damage adjacent kitchen units. The cooling fan continues running for a certain period after the appliance has stopped heating; afterwards, it switches itself off automatically.
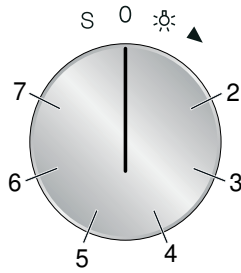
Caution!

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

Fan run-on

After operation, the cooking compartment is damp. The cooling fan continues running for a certain period after the appliance is switched off and then switches itself off automatically. This may take up to four hours depending on the operating mode and temperature that are used.

The fan run-on removes moisture from the appliance and protects the appliance electronics. Then remove any remaining residual water from the cooking compartment floor and dry the cooking compartment with a soft cloth.

Function selector positions

| Position	Function/heating function	Temperature	Application
0	"Off" position		
☼	Light		
2	100% humidity	30 - 100 °C\nDefault temperature 100 °C	Steaming at 70 - 100 °C: For vegetables, fish and side dishes.\n\nThe food is completely enveloped by steam.
3	Sous-vide cooking	50 - 95 °C\nDefault temperature 60 °C	Cooking under a vacuum at low temperatures between 50 and 95 °C and 100% steam: Suitable for meat, fish, vegetables and desserts.\n\nA vacuum-sealing machine uses heat to hermetically seal the food in a special heat-resistant cooking bag. The protective envelope retains the nutrients and flavours.
4	Dough proving	30 - 50 °C\nDefault temperature 38 °C	Proving: For yeast dough and sourdough.\n\nThe dough rises considerably more quickly than at room temperature. Hot air and steam are combined so that the surface of the dough does not dry out.\n\nThe optimal temperature setting for yeast dough is 38 °C.
5	Defrosting	40 - 60 °C\nDefault temperature 45 °C	For vegetables, meat, fish and fruit.\n\nThe moisture transfers the heat to the food, gently defrosting it without impairing its quality. The food does not dry out or lose its shape.
6	Reheating	60 - 100 °C\nDefault temperature 100 °C	For cooked food and baked goods.\n\nCooked food is gently reheated without affecting its quality. The steam ensures that the food does not dry out.
7	Low-temperature steaming	70 - 90 °C\nDefault temperature 70 °C	Low-temperature cooking for meat.\n\nGentle slow cooking for a particularly tender result.
S	🔧 Basic settings		Your appliance can be adjusted to your requirements in the basic settings.
	🖌 Cleaning aid		You can use the cleaning aid to loosen dirt in the cooking compartment with steam.
	🖌 Descaling program		The descaling program can be used to remove limescale from the appliance.

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.

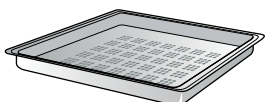Your appliance is equipped with the following accessories:

Wire rack
For cookware, cake tins and ovenproof dishes, and for roasts
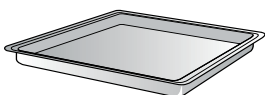
Cooking container made of stainless steel, unperforated, 40 mm deep
For catching dripping liquid when steaming and for cooking rice, pulses and cereals

Stainless steel cooking container, perforated, 40 mm deep
For steaming vegetables or fish, juicing berries and defrosting

Special accessories

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

BA 220 360	Stainless steel cooking insert, unperforated, 40 mm, 1.5 l
BA 220 370	Stainless steel cooking insert, perforated, 40 mm, 1.5 l
BA 020 380	Container, non-stick, unperforated, 40 mm deep, 5 l
BA 020 390	Container, non-stick, perforated, 40 mm deep, 5 l
17002490	Set with four descaling tablets
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

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

The non-stick cooking containers must not be heated to more than 230 °C. Use the non-stick cooking container only in the combi-steam oven.

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. First read the section entitled ⟶ *"Important safety information" on page 4*.

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

After connecting the appliance to the power supply, the "Initial settings "menu will be displayed. Now you can now configure your new appliance for initial set-up.

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 in the 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 ✓.

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 unit

The two possible units °C and °F will appear on the display. The default unit is °C.

1   Use the rotary selector to select the unit you require.
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

"Initial set-up complete" will appear on the display.

Confirm with ✓.

The appliance will switch to standby mode and the standby display will appear. The appliance is now ready to use.

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 switches to standby mode if no function is set or the childproof lock is activated.

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

Notes

– Different displays can be shown in standby mode. The default setting is the GAGGENAU logo and the time. You can adjust the display using the "Standby screen" setting in the basic settings. ⟶ *"Basic settings" on page 22*

– 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

To cook with steam, open the appliance door and fill the water tank with water before starting the appliance.

Make that you have set the correct water hardness.
⟶ *"Setting the water hardness" on page 11*

⚠ **Warning – Risk of injury and fire!**

Only fill the water tank with water. Do not pour any flammable liquids (e.g. alcoholic drinks) into the water tank. Due to the hot surfaces, vapours from flammable liquids may catch fire in the cooking compartment (explosion).This may cause the appliance door to burst open. Hot steam and jets of flame may escape.

⚠ **Warning – Risk of burns/scalding!**

The front of the cooking compartment becomes very hot when in use. When removing the water tank, only touch its handle.

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.

Before using the appliance, always fill the water tank:

1 Fill the measuring jug with fresh water.

2 Open the appliance door.

3 Pull the water tank out of the appliance until the fill level indicator is visible (fig. A).

4 Fill the water tank with cold water up to the "Max." mark (fig. B).
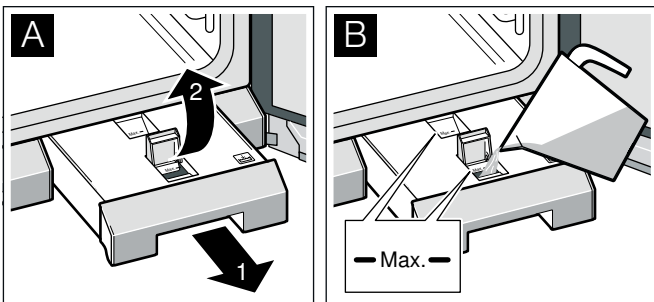
5 Slide the water tank all the way back in.

If you use the appliance multiple times back to back, empty the remaining water from the water tank after each use and refill it with fresh water.

Cooking compartment

The cooking compartment has three shelf levels. The shelf levels are counted from the bottom up.

The bottom shelf level has two shelf positions. This means that, when defrosting, for example, you can slide the unperforated cooking container in below the perforated cooking container in order to collect excess liquid.

Note: You can use up to three shelf levels at the same time.
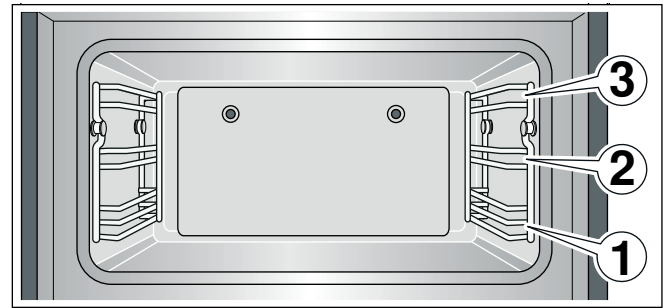
Caution!

– Do not place anything directly on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat may damage the appliance. The cooking compartment floor must always be kept clear. Always place cookware in the perforated cooking container or on the wire rack.

– Do not slide any accessories between the wire rack rails, or they may tilt.

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 are fitted with a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be correctly inserted into the cooking compartment for the tilt protection to work properly. To pull out the accessories, lift them slightly.

When inserting the wire rack, ensure that the safety lug on the wire rack is at the rear and is facing upwards.
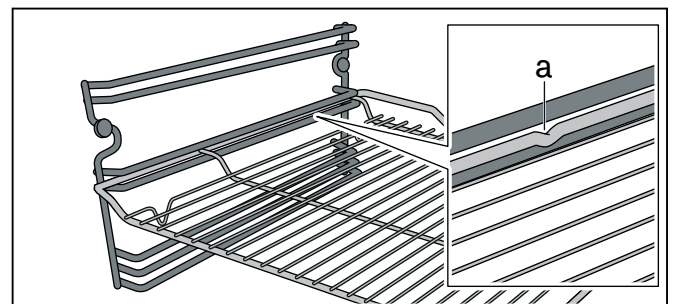
When inserting the perforated cooking container, make sure that the lug (a) is at the back and is facing downwards.
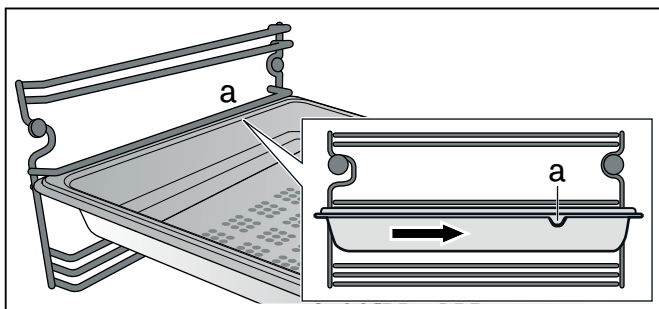
Switching on

1   Use the function selector to set the required type of heating. The selected type of heating and recommended temperature appear on the display.

2   If you wish to change the temperature: Turn the rotary selector to set the desired temperature.

The heat-up symbol ≫ appears on the display. The bar shows the current heat-up status. When the set temperature has been reached, an audible signal sounds and the heat-up symbol ≫ goes out.

Refill with water:
If the water tank is empty, a message appears on the display. Fill the water tank to the "max" mark and slide it back in.

Note: During operation the water tank remains locked in the appliance. The water tank can only be taken out for refilling if the message appears on the display.

Switching off

Turn the function selector to **0**.

Depending on the operating mode, you may hear an automatic rinse cycle running.

After every use

⚠ Warning – 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.

Emptying the water tank

1   Open the appliance door carefully, as hot steam will escape when you do so.

2   Remove and empty the water tank.

Caution!

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

Drying the cooking compartment

1   Remove food remnants from the cooking compartment surfaces as soon as the appliance has cooled down. Burnt-on remnants will be much harder to remove later.

2   Use a sponge to wipe away any residual water from the cooking compartment once it has cooled down.

3   Wipe out and polish the cooking compartment with a soft cloth.

4   Wipe kitchen units and handles dry where condensation has formed.

Safety shut-off

For your safety, the appliance has a safety switch-off function.Any kind of heating will be switched off after 12 hours if the appliance controls are not used during this time. A message will appear on the display.

Turn the function selector to **0**. You will now be able to start the appliance again as usual.

Time-setting options

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.
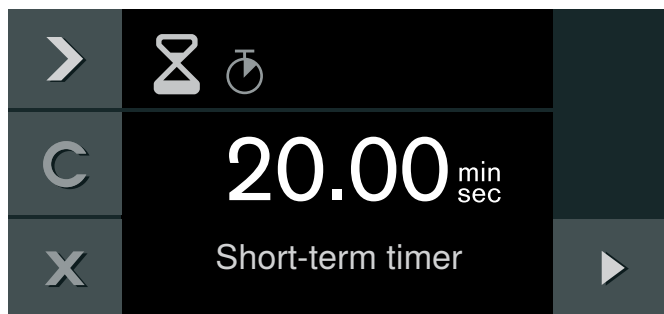
Touch the 🕐 symbol.

```
🕐        11:30

        GAGGENAU

i
```
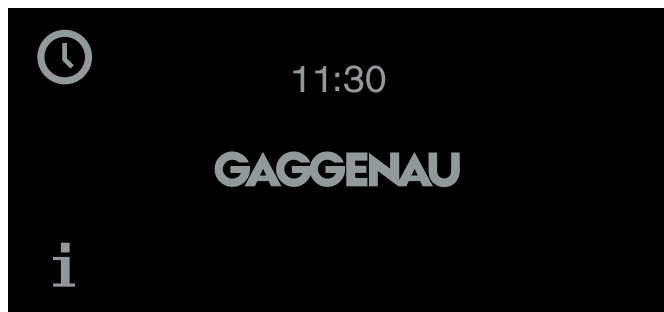
The timer menu is displayed.

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.

```
>     ⏳ ⏱

C
      20.00 min
            sec
X
      Short-term timer        ▶
```

3   Start with ▶.

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

```
🕐


    ⏳ 19.59 min
              sec
```
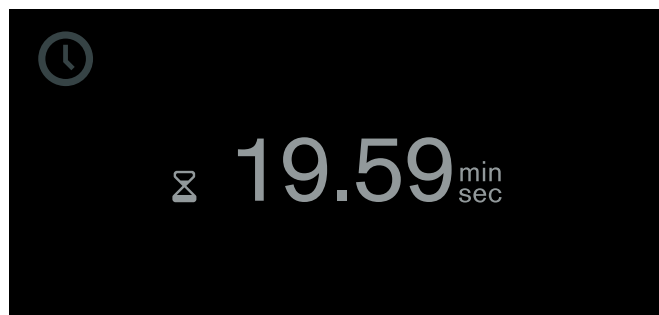
A signal sounds once the time has elapsed. Touch the ✔ symbol to silence.

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 ⟳ 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.

```
>     ⏳ ⏱


      00.00 min
            sec
X
      Stopwatch               ▶
```
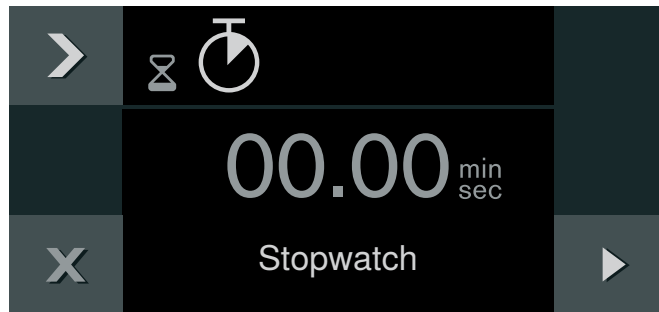
3   Touch ▶ to start.

The timer menu is closed and the timing begins. The ⏱ symbol and the elapsed time are shown in the display.
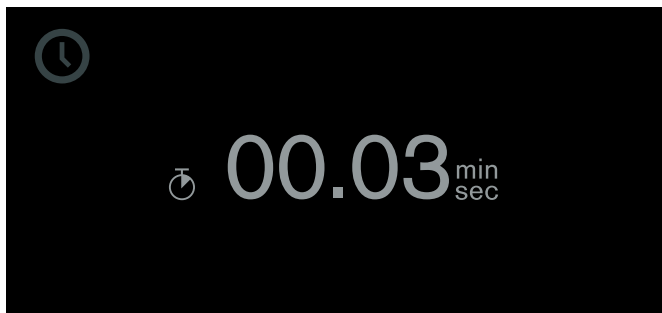
Pausing and restarting the stopwatch

1   Call up the timer menu.
2   Touch ❯ to select the ⏱ "Stopwatch" function.
3   Touch the ‖ symbol.
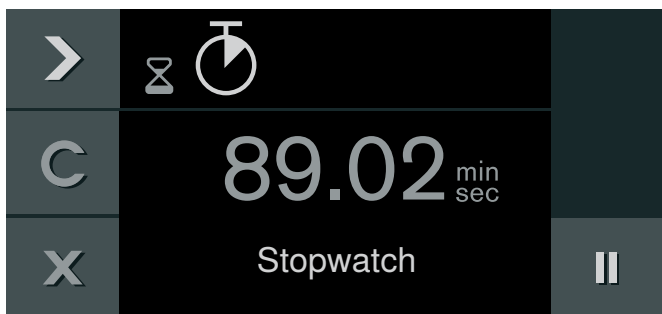
The time stops. The symbol changes to ▶ Start.

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 ↺ symbol.

Cooking time

If you set a cooking time for your meal, the appliance switches off heating automatically after the selected time.
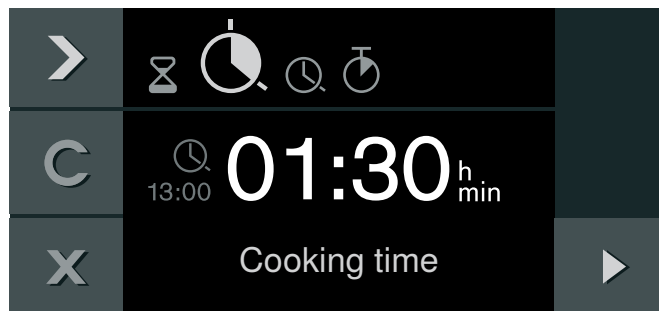
You can set a cooking time from 1 minute to 23 hours 59 minutes.

Setting the cooking time

You have set the type of heating and temperature and placed your food in the cooking compartment.
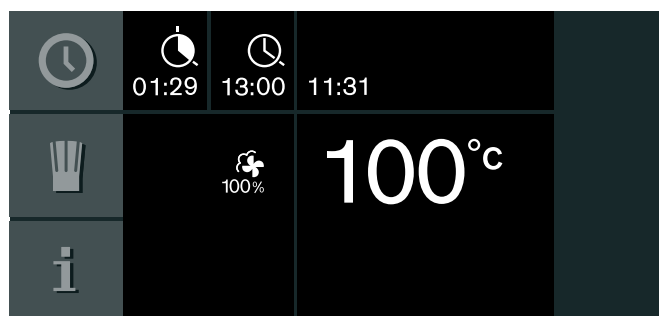
1   Touch the ⏱ symbol.
2   Use ❯ to select the ◑ "Cooking time" function.

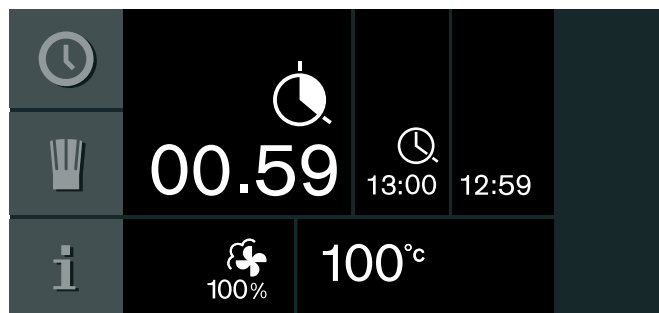3   Set the required cooking time using the rotary selector.

4   Press ▶ to start.

The appliance starts. The Timer menu closes. The display shows the temperature, operating mode, remaining cooking time and cooking time end.

One minute before the end of the cooking time, the elapsed cooking time is shown enlarged on the display.

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**.

Changing the cooking time:
Call up the Timer menu. Use ❯ to select the ◑ "Cooking time" function. Use the rotary selector to change the cooking time. Press ▶ to start.

To cancel the cooking time:
Call up the Timer menu. Use ❯ to select the ◑ "Cooking time" function. Cancel the cooking time with ↺. Press ✕ to return to normal operation.

To cancel the entire procedure:
Set the function selector to **0**.

Note: You can also change the type of heating and temperature while the cooking time elapses.

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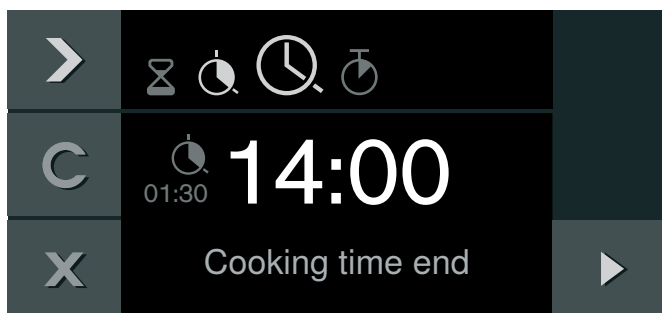
Enter the cooking time and delay the cooking time end until 15:30. The electronics system calculates the start time. The appliance starts automatically at 14:50 and switches off at 15:30.

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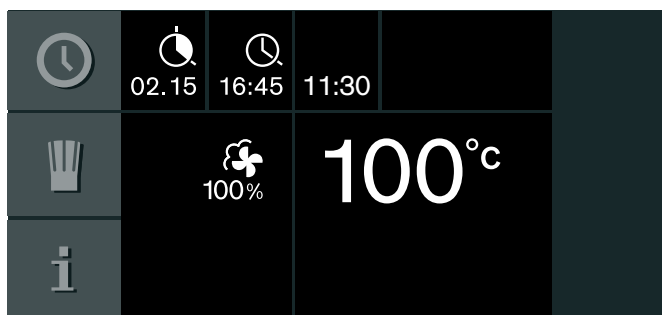
Delaying the cooking time end

You have set the type of heating, temperature and cooking time.

1   Touch the ○ symbol.

2   Use ❯ to select the ○ "Cooking time end" function.

3   Set the required cooking time end using the rotary selector.

4   Press ▶ to start.

The appliance switches to standby. The display shows the operating mode, temperature, cooking time and cooking time end. The appliance starts at the calculated time and automatically switches off once the cooking time has elapsed.

Note: If the ○ symbol flashes, you have not set a cooking time. Always begin by setting a cooking time.

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**.

Changing the cooking time end:
Call up the Timer menu. Use ❯ to select the ○ "Cooking time end" function. Set the required cooking time end using the rotary selector. Press ▶ to start.

To cancel the entire procedure:
Set the function selector to **0**.

Childproof lock

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

Notes
–   To use the childproof lock, you will need to set it to "available" in the basic settings.
–   If there is a power cut after the childproof lock has been activated, the childproof lock may be deactivated when the power comes back on.

Activate the child lock

Prerequisite:
The function selector is set to **0**.

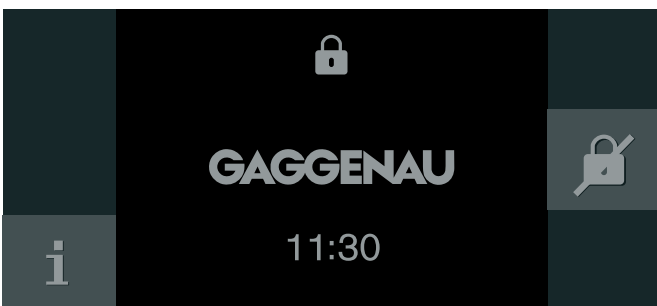Touch and hold the 🔒 symbol for at least 6 seconds.
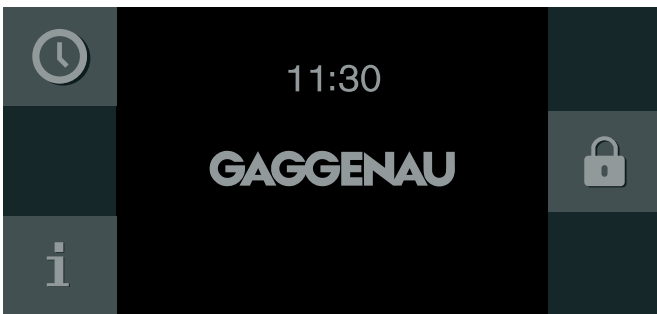
The child lock is activated. The standby screen appears. The 🔒 symbol is shown at the top of the display.

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.

Home Connect

This appliance can be networked and controlled remotely using a mobile device. The Home Connect app offers extra functions that complement the networked appliance perfectly. If the appliance is not connected to your home network, it can be operated as usual via the display.

The availability of the Home Connect function depends on the availability of Home Connect services in your country. Home Connect services are not available in every country. You can find more information on this at www.home-connect.com.

Notes
–   Ensure that you follow the safety instructions in this instruction manual and that you comply with these even when you are away from home and are operating the appliance via the Home Connect app. You must also follow the instructions in the Home Connect app.
–   Operating the appliance directly from the appliance always takes priority. It is not possible to operate the appliance using the Home Connect app during this time.
–   Refer to the Home Connect documents supplied for more information.

Setting up

To configure settings via Home Connect, you will need to have installed the Home Connect app on a mobile device.

Your appliance will also need to be connected to your home network and to the Home Connect app. You can choose between the following connection types:

●   Connection via LAN cable: The appliance is connected to the home network automatically following confirmation on the appliance.

●   Connection via WLAN: Establish the connection to your home network and then the connection to the Home Connect app.

Note: The app will guide you through the entire registration process. In case of doubt, follow the instructions in the app.

Installing the app

Install the Home Connect app on your mobile device (e.g. tablet PC or smartphone).

1   On your mobile device, go to the App Store (Apple devices) or the Google Play Store (Android devices).

2   Enter the search term "Home Connect".

3   Select the Home Connect app and install it on your mobile device.

4   Launch the app and set up Home Connect access. The app will guide you through the registration process.

Connecting the appliance to your home network (LAN)

The appliance must be connected to your home network using a LAN cable.

The network connection will be established automatically when the appliance is connected to the mains electricity supply for the first time and put into operation.

Connecting the appliance to your home network (WLAN with WPS)

Requirements:

●   Your router must have a WPS button. You will find information about this in the manual for your router.

●   You need to be able to access your router.

1   In the basic settings, select ⌂ "Home Connect".

2   Touch the ⟍_ symbol.

3   Turn the rotary selector to "WLAN".

4   Touch the ✔ symbol to confirm.
     A message about the WPS function will appear.

5   Touch the ✔ symbol to continue.

6   Turn the rotary selector to "Automatic (WPS)".

7   Touch the ✔ symbol to start the connection process.

8   Press the WPS button on the router within the next 2 minutes.

If the display shows "Network connection successful", the connection process is complete. Follow the instructions in the app.

Connecting the appliance to your home network (WLAN without WPS)

1   In the basic settings, select ⌂ "Home Connect".

2   Touch the ⟍_ symbol.

3   Turn the rotary selector to "WLAN".

4   Touch the ✔ symbol to confirm.
     A message about the WPS function will appear.

5   Touch the ✔ symbol to continue.

6   Turn the rotary selector to "Manual".

7   Touch the ✔ symbol to start the connection process.
     The appliance will set up its own "Home Connect" WLAN network to which the tablet or smartphone must be connected.

8   Follow the instructions in the app.

If the display shows "Network connection successful", the connection process is complete. Follow the instructions in the app.

Connecting the appliance to the app

Connect your appliance to the app when setting up Home Connect or connect your appliance to an additional Home Connect account. The Home Connect app can be installed on any number of mobile devices, which can then be connected to the appliance.

Requirements:

●   The appliance is connected to the home network.

●   The Home Connect app has been installed on the mobile device.

1   To connect an additional account, select "Home Connect" in the basic settings.

2   Use the rotary selector to select "Connect to app".

3   Touch the ⟍_ symbol and start the connection process with ✔.

4   Follow the instructions in the app.

If the display shows "Connection to app successful", the connection process is complete.

Remote Start

Remote start must be activated in order to start and operate your appliance via the Home Connect app. If remote start is deactivated, the Home Connect app will only show the operating modes of the appliance and let you configure the settings.

Remote start is automatically deactivated in the following situations:

●   The appliance door is opened at least 15 minutes after remote start has been activated.

●   The appliance door is opened at least 15 minutes after operation has ended.

●   24 hours after remote start has been activated.

When you start a type of heating using the controls on the appliance, remote start is activated automatically. You can now make changes or start a new programme from your mobile device.

Activating remote start

1   Set the function selector to ☼

2   Touch the 🛜 symbol.
     The symbol 🛜 appears next to the i symbol.

Remote start is activated. You can now start a heating mode via the app on the mobile device and send the desired settings to the appliance.

Touch the 🛜 symbol to deactivate remote start.

Home Connect settings

Home Connect can be adapted to your specific needs at any time.

Note: You will find the Home Connect settings in the basic settings for your appliance. Which settings the display shows will depend on whether Home Connect has been set up and whether the appliance is connected to your home network.

	Basic setting	Permitted settings	Explanation
LAN / WLAN	Connection type	LAN/Wi-Fi	You can switch between connection types (LAN cable and Wi-Fi).
			Follow the instructions for setting up the relevant connection type.⟶ *"Setting up" on page 18*
(Wi-Fi icon)	Connecting	Connect/disconnect	Switch the network connection on or off as required (e.g. for holiday).
			Network information is retained after the appliance is switched off.After switching on the appliance, you will need to wait for a few seconds while it reconnects to the network.
			In networked standby mode, the appliance requires max. 2 W.
(hand/phone icon)	Connect to app		Start the connection process between the app and the appliance.
(download arrow icon)	Software update		As soon as a new software version is available, a message appears in the display. You can install the new software in the Home Connect menu ⇩.
(remote control icon)	Remote control	Activate/deactivate	Access the appliance's functions via the Home Connect app.
			When deactivated, only the appliance's operating statuses will be displayed in the app.
(x circle icon)	Delete network settings		All network settings can be deleted from the appliance at any time.
(speech bubble icon)	Appliance information		The display shows:
			● MAC address COM module
			● Serial number of the appliance
			● Software version
			You can view more information – such as the SSID (network name), although this depends on the connection type – by touching the arrow button.

Remote diagnostics

Customer Service can use Remote Diagnostics to access your appliance if you contact them, have your appliance connected to the Home Connect server and if Remote Diagnostics is available in the country in which you are using the appliance.

Note: For further information and details about the availability of Remote Diagnostics in your country, please visit the service/support section of your local website: www.home-connect.com

About data protection

When your appliance is connected for the first time to a WLAN network, which is connected to the Internet, your appliance transmits the following categories of data to the Home Connect server (initial registration):

- Unique appliance identification (consisting of appliance codes as well as the MAC address of the installed WiFi communication module).

- Security certificate of the WiFi communication module (to ensure a secure IT connection).

- The current software and hardware version of your domestic appliance.

- Status of any previous resetting to factory settings.

This initial registration prepares the Home Connect functions for use and is only required when you want to use these Home Connect functions for the first time.

Note: Ensure that the Home Connect functions can be used only in conjunction with the Home Connect app. Information on data protection can be accessed in the Home Connect app.

Declaration of Conformity

Gaggenau Hausgeräte GmbH hereby declares that the appliance which features Home Connect is in accordance with the basic requirements and the other relevant provisions of the directive 2014/53/EU.

A detailed RED Declaration of Conformity can be found online at www.gaggenau.com on the product page for appliance in the additional documents.

$\mathsf{C}\mathsf{E}$

2.4 GHz band: max. 100 mW
5 GHz band: max. 100 mW

	BE	BG	CZ	DK	DE	EE	IE	EL
	ES	FR	HR	IT	CY	LV	LT	LU
	HU	MT	NL	AT	PL	PT	RO	SI
	SK	FI	SE	UK	NO	CH	TR	

5 GHz Wi-Fi: for indoor use only

en   Basic settings

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.
	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

📅 31	Date	Current date	Sets the date. You can switch between year/month/day using the symbol >.
🌡️	Temperature unit	°C* / °F	Setting the temperature unit
ABC	Language	German* / French [...] / English	Select the language for the text display **Note:** The system will restart if the language is changed. This process takes a few seconds. The basic settings menu is then 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 ✕. **Note:** 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.
🔒	Childproof lock	Not available*/Available	Available: The childproof lock can be activated. ⟶ *"Childproof lock" on page 18*
@	Home network	ᴸᴬᴺ/ᵂᴸᴬᴺ Connection type 📶 Connection ✏ Connect to app ⬇ Software update 📶 Remote control ⊗ Delete network settings 🗩 Appliance information	Settings for the connection to the home network and the mobile devices. Different setting options will be displayed depending on the connection status.

* 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.

⚠ **Warning – Risk of electric shock!**

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

⚠ **Warning – 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.

⚠ **Warning – 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 a glass scraper.
Display	Wipe down using a microfibre cloth or a slightly damp cloth. Do not wipe with a wet cloth.
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 may 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 agent. Using a window cloth or a lint-free microfibre cloth, wipe over the surfaces lightly in a horizontal direction.

Area	Cleaning products
Cooking compartment	Hot soapy water: Clean with a dish cloth and dry with a soft cloth.
	Do not use oven spray or other aggressive oven cleaners or abrasive materials. Scouring pads, rough sponges and pan cleaners are also unsuitable. These items scratch the surface.
	Caution! 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 products thoroughly with clean water before drying the cooking compartment.
	Always dry the cooking compartment after cleaning.
Very dirty cooking compartment	Cleaning gel spray for ovens (order number 00311860 from the after-sales service or our online shop).
	Please note: ● Do not spray into the steam outlets on the back of the cooking compartment. ● The gel must not come into contact with the seals on the door or with the light. ● 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.
Water tank	Clean in the dishwasher as necessary. Remove the lid and place the water tank upside down in the dishwasher.
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.
Cooking container, wire rack	Dishwasher or hot soapy water. Soak burnt-on remnants and remove with a brush.
	Remove light-coloured patches on stainless steel (egg white/albumen residues) with lemon juice.
Wire racks	Dishwasher or hot soapy water.

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.

Starting the cleaning aid

1   Set the function selector to **S**.

2   The ⚎ symbol will be displayed. Press ✓ to confirm.

3   Remove any accessories from the cooking compartment. Remove the wire racks from the cooking compartment (see ⟶ *"Removing the wire racks" on page 26*).

4   Wipe out the cooking compartment with cleaning product.

5   Fill the water tank with cold water up to the "max." mark and then slide it all the way into the appliance. Close the appliance door.

6   The cleaning time will appear. Press ▶ to start.The cleaning time will count down on the display. The light in the cooking compartment will remain switched off.

7   An audible signal will sound once the cleaning time has elapsed. A message will appear on the display.

8   Wipe out the cooking compartment.

Empty the water tank and leave it to dry with the lid open. Wipe the cooking compartment dry with a soft cloth.

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

Regular descaling keeps the appliance in good condition. The descaling programme descales and rinses the appliance fully automatically.

Depending on the type of water and your use of the appliance, a message in the display reminds you to run the descaling programme.

To prevent damage to the appliance, the appliance is disabled after this message has been repeated. Only once the descaling programme has been run can the appliance be used again without restrictions.

The descaling programme takes 1 hour 50 minutes from beginning to end.

For the descaling programme, you require special descaling tablets. These are available from the after-sales service or from our online shop (17002490, set with four descaling tablets).

Caution!

–   **Risk of damage to the appliance:** Limescale may damage the appliance. Descale the appliance regularly.

–   **Risk of damage to the appliance:** Using the wrong descaler may damage the appliance. Only use the specified descaling tablets.

–   **Damage to the cooking compartment:** Use the descaling tablet for the descaling programme only. Place the descaling tablet into the tank. Never place the descaling tablet in the cooking compartment or heat it up in the cooking compartment.

Notes

–   Remove all accessories from the cooking compartment before starting the descaling programme (wire rack, cooking containers).

–   Always allow the descaling programme to run to the end. The descaling programme cannot be cancelled.

Starting the descaling program

1   Set the function selector to **S**.Use the rotary selector to select the descaling program.

2   The ⚎ symbol will be displayed. Press ✓ to confirm.

3   Remove all accessories from the cooking compartment. Press ✓ to confirm.

4   Remove the descaling tablet from the plastic packaging.

⚠ **Warning – Risk of injury!**
Descaling tablets may cause chemical burns in the mouth, throat, eyes and on the skin. Follow the safety instructions on the packaging of the descaling tablets. Avoid the skin coming into contact with the descaling tablets. Keep children away from descaling tablets.

⚠ **Warning – Risk of injury!**
The descaling solution may cause chemical burns in the mouth, throat and eyes or on the skin. Avoid the skin coming into contact with the descaling solution. Keep children away from descaling solution. Do not drink the descaling solution. The descaling solution must not come into contact with food. Rinse out the water tank thoroughly before you next use the appliance.

Caution!
Risk of damage to the appliance

Using the wrong descaler may damage the appliance. Only use the specified descaling tablets.

5   Remove the tank from the appliance and take off the lid.

6 Place the descaling tablet in the compartment at the back of the tank. Fill the tank with water up to the "Max." mark (1.7 litres).
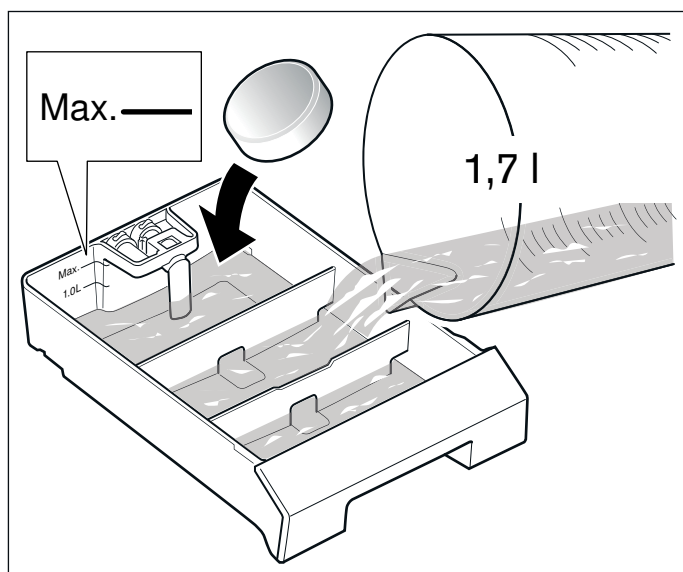
7 Position the lid on the tank and click it into place.

8 Slide the tank into the appliance.

9 Close the appliance door. Press ✓ to confirm. A descaling time of 1 hour 50 minutes is displayed.

10 Press ▶ to start. The descaling time will count down on the display. The light in the cooking compartment remains switched off.
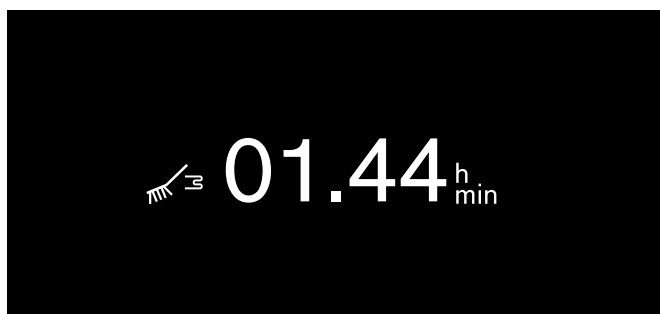
Note: After approximately 1:30 hours, a message appears in the display. Remove and drain the tank. Clean the tank thoroughly. Fill the tank with fresh water. Slide the tank into the appliance. Confirm by pressing ✓. Press ▶ to start the rinsing process.

11 Once the descaling programme has ended, an audible signal sounds. A message appears in the display.

Wipe the cooking compartment dry with a soft cloth.

Cleaning the tank

Descaler residues are left in the tank after descaling. You must therefore clean the tank once the descaling program has ended.

1 Remove the tank from the appliance and take off the lid.

2 Clean the tank and lid in the dishwasher.

Removing the wire racks

The wire racks can be removed for cleaning.

Removing the wire racks

1 Place a dishcloth in the cooking compartment to protect the enamel from scratches.

2 Lift the wire racks slightly at the front (Fig. A) and pull them out sideways towards the front (Fig. B).
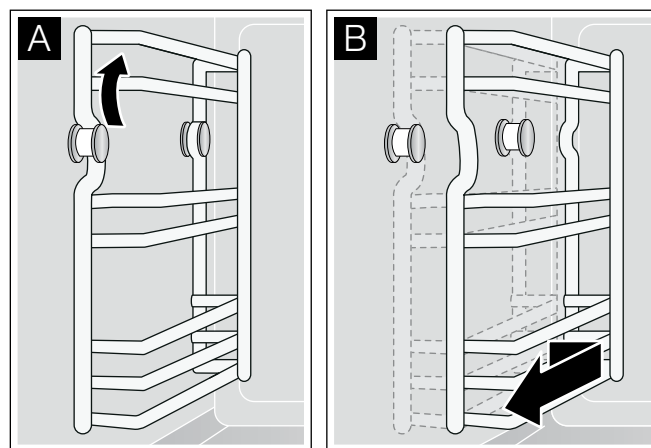
You can clean the wire racks in the dishwasher.

Refitting the wire racks

1 Attach the wire racks the right way round – with the end stop at the back.

2 Slide the back of wire racks onto the bolts, then reattach them at the front.

Trouble shooting

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

⚠ **Warning – 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.

⚠ **Warning – Risk of injury!**

The light emitted by LED lights is very dazzling, and can damage the eyes (risk group 1). Do not look directly into the switched on LED lights for longer than 100 seconds.

LED lights

Defective LED lights must only be replaced by the manufacturer, their customer service department or a licensed technician (electrician).

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
The appliance does not work, the display shows "Device locked. Descaling required."	Build-up of limescale in the appliance	Start the descaling programme → *"Descaling programme" on page 25*
Despite descaling, "Please descale" appears on the display	Build-up of limescale in the appliance, wrong descaler used	Use the specified descaling tablets, start the descaling programme → *"Descaling programme" on page 25*
Appliance cannot be started	Appliance door is not quite closed	Close appliance door
The appliance does not work, the display shows "E182"	No water available in the appliance	Take out the water tank and verify that the suction pipe in the tank is straight, not kinked. Please contact the after-sales service if the error message persists.
The appliance is not working and the display does not respond. 🔒 appears on the display	Childproof lock activated	Deactivating the childproof lock → *"Childproof lock" on page 18*
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
Powerful steam outlet at the top of the door	The operating mode has been changed	This is normal
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
A whistling noise occurs during heating	Noises may occur during steam generation	This is normal
There is a "pop" noise during cooking	Cold/warm effect with frozen food, caused by the steam	This is normal
Steaming is not possible	Build-up of limescale in the appliance. Appliance must be descaled to avoid damage to the appliance	Starting the descaling program→ *"Descaling programme" on page 25*

The appliance is not producing steam properly	Limescale has formed in the appliance	Start the descaling programme
The lighting is not working	The lighting is defective	Call the after-sales service
The cooling fan continues running after the appliance is switched off.	The fan run-on removes moisture from the appliance and protects the appliance electronics. This may take up to four hours.	This is normal
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.
Water drips out when you open the appliance door	The collecting channel on the underside of the door panel is full	Dry the collecting channel with a sponge

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.

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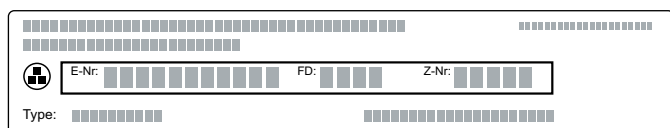
To save time, you can make a note of the number of your appliance and the telephone number of the after-sales service in the space below, should it be required.

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 cooking times specified are intended as a guide. The actual cooking time depends on the quality and temperature of the food before cooking, as well as its weight and thickness.

– The figures listed refer to average quantities of food for four people. If you wish to cook a larger quantity of food, you should allow for extra cooking time.

– Use the cookware specified. If you use other cookware, the cooking times may be longer or shorter.

– If you have not made a particular dish before, use the shortest time specified to start with. You can extend the cooking time if necessary.

– When using only one cooking container, place it in the appliance on the second level from the bottom.

– If you are using the perforated cooking insert or wire rack directly without additional cookware, always place the unperforated cooking insert on the first level from the bottom to ensure that the cooking compartment floor does not become too dirty.

– You can use up to three shelf levels at the same time. This will not cause flavour to transfer. This allows fish, vegetables and desserts to be prepared at the same time. However, the specified cooking times may need to be extended for large quantities of food.

– Do not allow the food to come into contact with the cooking compartment.

– The appliance door must be able to shut properly. Keep the seal surfaces clean at all times.

– Do not place too many items close together on wire racks or in containers. This is to ensure an optimal steam circulation.

– When cooking very cold foods and when cooking at high temperatures, the cooking container may deform. This deformation does not impair its performance. When the cooking container cools down again, it returns to its original shape.

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 mins	Remarks
Artichokes, large	Perforated	100	100	35 - 40	
Artichokes, small	Perforated	100	100	25 - 30	
Cauliflower, whole	Perforated	100	100	25 - 30	
Cauliflower, in florets	Perforated	100	100	20 - 25	
Beans, green	Perforated	100	100	25 - 30	
Broccoli, in florets (in accordance with EN 60350-1)	Perforated	90 - 100	100	20 - 25	
Thin vegetable strips or slices (1 - 2 mm)	Perforated	100	100	12 - 15	
Fennel, in strips	Perforated	100	100	20 - 25	
Vegetable terrine	Perforated/ wire rack	90	100	50 - 60	in a terrine form
Peas, frozen (in accordance with EN 60350-1)	Perforated	100	100	35 - 40	
Carrots, in slices	Perforated	100	100	20 - 25	

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in mins	Remarks
Potatoes, peeled and quartered	Perforated	100	100	30 - 35	
Kohlrabi, in slices	Perforated	100	100	25 - 30	
Leek, in slices	Perforated	100	100	15 - 20	
Chard	Perforated	90	100	12	
Pak Choi	Perforated	90	100	11	
Jacket potatoes (about 50 g each)	Perforated	100	100	30 - 35	
Jacket potatoes (about 100 g each)	Perforated	100	100	35 - 40	
Brussels sprouts	Perforated	100	100	25 - 30	
Asparagus, green	Perforated	100	100	15 - 20	
Asparagus, white	Perforated	100	100	15 - 30	
Spinach	Perforated	90	100	11	
Tomatoes, skinned	Perforated	100	100	3 - 4	Preheat the oven. Cut peel once, place in ice water after steaming.
Courgette flowers	Perforated	90	100	12	
Sugar snaps	Perforated	100	100	10 - 15	

Fish

- 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.

- When steaming at temperatures of 90–100 °C, no preheating is necessary. Place the dish in the oven when it is cold and then switch on the appliance.

- Do not season the fish with salt until it is fully cooked. This will ensure that the natural flavour is retained and that less water is drawn out of the fish.

- When using the perforated cooking container, you can grease the container if the fish sticks too much.

- Place the unperforated cooking insert on the first level from the bottom 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 mins	Comments
Sea bream, whole (500 g/piece)	Perforated	100	100	20–30	Can be cooked in the swimming position if placed on half a potato.
Fish dumplings (20–40 g each)	Unperforated	90–100	100	8–12	Line the unperforated cooking container with greaseproof paper.
Lobster, cooked, removed from the shell, reheating	Perforated	70–80	100	10–15	
Carp, rare, whole (1.5 kg)	Unperforated	90–100	100	35–45	In stock
Salmon fillet (150 g/piece)	Perforated	80	100	20–25	
Salmon, whole (2.5 kg)	Perforated	100	100	65–75	
Blue mussels (1.5 kg)	Perforated	100	100	12–15	Blue mussels are cooked once the shell has opened up.
Pollock, whole (800 g)	Perforated	90–100	100	20–25	
Sea bass, whole (400 g/piece)	Perforated	90–100	100	20–25	

Fish – low-temperature steaming

- If you steam the fish at between 70 and 90 °C, it is less likely to be overcooked or to fall apart. This is a particular advantage for delicate fish.
- The values given for the different types of fish refer to fillets.

- Place the unperforated cooking insert on the first level from the bottom to avoid getting fish stock on the cooking compartment surfaces.
- Serve on a pre-warmed dish.
- With low temperature steaming, no preheating is necessary. Place the dish into a cold oven and then switch on the appliance.

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in mins	Comments
Oysters (x 10)	Unperforated	80–90	100	7–10	In stock
Tilapia (150 g/piece)	Perforated	80–90	100	15–17	
Sea bream (200 g/piece)	Perforated	80–90	100	17–20	
Fish fillet (200–300 g/piece)	Perforated	80–90	100	17–20	
Fish terrine	Wire rack	80–90	100	50–90	In a terrine mould
Trout, whole (250 g/piece)	Perforated	80–90	100	17–20	
Halibut (300 g/piece)	Perforated	80–90	100	17–20	
Scallops (15–30 g each)	Unperforated	80–90	100	9–13	The more the scallops weigh, the longer the chosen cooking time should be.
Cod (250 g/piece)	Perforated	80–90	100	15–17	
Red snapper (200 g each)	Perforated	80–90	100	17–20	
Ocean perch (120 g/piece)	Perforated	80–90	100	15–17	
Monkfish (200 g/piece)	Perforated	80–90	100	15–17	
Sole rolls, stuffed (150 g each)	Perforated	80–90	100	17–20	
Turbot (300 g/piece)	Perforated	80–90	100	17–20	
Sea bass (150 g/piece)	Perforated	80–90	100	15–17	
Pike-perch (250 g/piece)	Perforated	80–90	100	17–20	

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	Tempera-ture in °C	Heating mode	Cooking time in mins	Remarks
Duck breast, medium-rare (350 g each)	Unperforated	70 - 80	⌂	30 - 50	
Entrecôte, medium-rare (350 g each)	Unperforated	70	⌂	20 - 30	
Leg of lamb, without bones, tied, medium-rare (1.5 kg)	Unperforated	70 - 80	⌂	150 - 180	
Beefsteaks, medium-rare (200 g)	Unperforated	70	⌂	20 - 35	
Roast beef, medium-rare (1 - 1.5 kg)	Unperforated	70 - 80	⌂	120 - 180	
Medallions of pork, well-done (70 g)	Unperforated	80	⌂	30 - 40	

Meat/sausages – heating up

Food	Cooking container	Tempera-ture in °C	Humid-ity in %	Cooking time in mins	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	Tempera-ture in °C	Humid-ity in %	Cooking time in mins	Remarks
Chicken breast, stuffed, steamed (200 g each)	Perforated	100	100	25 - 30	
Turkey breast fillet, steamed (300 g each)	Perforated	100	100	17 - 25	
Spring chicken, quail, pigeon (300 g)	Perforated	100	100	25 - 30	

Sous-vide cooking

Sous-vide cooking is a method of cooking under a vacuum at low temperatures between 50 and 95 °C and in 100% steam.

With this operating mode, no preheating is necessary.

Sous-vide cooking is a gentle, low-fat method of cooking meat, fish, vegetables and desserts. A vacuum-sealing machine uses heat to hermetically seal the food in a special heat-resistant cooking bag.

The protective envelope retains the nutrients and flavours. The low temperatures and the direct transfer of heat allow precisely controlled cooking in order to achieve the desired cooking results. It is almost impossible to overcook the food.

Portions
Use the portion sizes listed in the cooking table. For relatively large quantities and items, the cooking time must be adjusted accordingly.

The portions given for fish, meat and poultry correspond to a single serving. A portion size sufficient for four people has been selected for vegetables and desserts.

Rack levels
You can cook on up to two levels. Place the cooking containers on levels 1 and 3 to achieve the best cooking results. When cooking on just one level, use level 2.

Hygiene

⚠ **Warning – Health risk!**

Sous-vide cooking is a method of cooking at low temperatures. As a result, it is important that you always follow the application and hygiene instructions below:

● Use only fresh, good-quality food.

● Wash and disinfect your hands. Use disposable gloves or cooking/grill tongs.

● Take extra care when preparing critical food, such as poultry, eggs and fish.

- Always thoroughly rinse and/or peel fruit and vegetables.
- Always keep work surfaces and chopping boards clean. Use different chopping boards for different types of food.
- Maintain the cold chain.Make sure that you only interrupt it briefly to prepare the food, and then return the food in its vacuum-sealed bag to the refrigerator for storage before you cook it.
- Food is suitable for immediate consumption only. Once the food is cooked, consume it immediately. Do not store it after cooking – not even in the refrigerator.It is not suitable for reheating.

Vacuum-sealing bags
When using the sous-vide cooking method, only use heat-resistant vacuum-sealing bags designed for this purpose.

Do not cook the food in the bag you bought it in (e.g. portions of fish). These bags are not suitable for sous-vide cooking.

Vacuum-sealing
Use a chamber vacuum-sealing machine that can create a 99% vacuum to vacuum-seal the food. This is the only way to achieve even heat transfer and therefore a perfect cooking result.

Before cooking the food, check whether the vacuum in the bag is intact. Make sure that:

- There is no/hardly any air in the vacuum-sealing bag.
- The heat-sealed seam is perfectly sealed.
- There are no holes in the vacuum-sealing bag. You do not use a core temperature probe.
- Pieces of meat and fish that have been vacuum-sealed together are not pressed directly against one another.
- As far as possible, you avoid piling up vegetables and desserts when vacuum-sealing them.

If in doubt, place the food into a new bag and vacuum-seal it again.

Food should be vacuum-sealed at most one day before it is cooked. This is the only way to prevent the escape of gases from the food (e.g. from vegetables) which inhibit the transfer of heat, or to prevent the texture of the food from changing, and thus altering how it cooks, as a result of the vacuum pressure.

Quality of the food
The quality of the cooking result is 100% influenced by the quality of the ingredients you use. Use only fresh, top-quality food. This is the only way to guarantee a consistent cooking result that delivers impeccable flavour.

Cooking
Sous-vide cooking prevents flavours from escaping, intensifying the food's natural flavour. Please note that the usual quantities of seasoning and condiments, such as herbs, spices and garlic, will have a much greater effect on the flavour. Start off by halving the quantities you usually use.

If the ingredients are of high quality, it is often sufficient to enclose them in the bag with just a small knob of butter and a little salt and pepper. Generally, the fact that the food's natural flavours intensify during cooking is sufficient on its own to produce a flavourful cooking result.

Do not place the vacuum-sealed food items on top of one another or too close together in the cooking containers. In order to ensure that the heat is distributed evenly, the food items should not be touching. If you have more than one vacuum-sealing bag, cook on two levels.

Remove the vacuum-sealing bags with care after cooking as hot water accumulates on the bags. Place the unperforated cooking container into the cooking compartment at the level below the perforated cooking container containing the hot food.

Dry the outside of the bag, place it into a clean, unperforated cooking container and cut it open with scissors.Place all of the food, along with its juices, into the cooking container.

The food can be finished off as follows once the sous-vide cooking stage is complete:

Meat: Flash fry at a very high temperature for a few seconds only on each side. This gives it a nice crust and the flavours you would expect from frying, without overcooking it.You can achieve a particularly good result using a teppan yaki or under the grill. Important: Dab the meat with a tea towel before placing it into hot oil, in order to avoid fat spitting out of the pan.

Vegetables: Flash fry in a frying pan or on a teppan yaki to give them the flavours you would expect from frying. When frying vegetables like this, it is easy to season them or mix them with other ingredients without them cooling down.

Fish: Season and coat with hot butter. Since many types of fish fall apart easily after cooking using the sous-vide method, if you wish to flash fry fish, this should be done before the sous-vide cooking stage.

Fry the food for longer if has not been sufficiently well cooked during the sous-vide cooking stage.

Serve the food on pre-heated plates and, if possible, with a hot sauce or butter as sous-vide cooking takes place at relatively low temperatures.

Food	Cooking container	Temperature in °C	Type of heating	Cooking time in mins	Comments
Meat					
Entrecôte, rare (180 g/piece)	Perforated	58	100%	100	Once the meat is cooked, sear it on a teppan yaki or grill it briefly at a high temperature on both sides. This gives the meat a nice crust and the flavours you would expect from frying, without overcooking it.
Entrecôte, medium rare (180 g/piece)	Perforated	63	100%	90	
Entrecôte, well done (180 g)	Perforated	70	100%	85	
Veal topside steaks (160 g each)	Perforated	60	100%	80	
Beef steaks, rare (180 g each)	Perforated	58	100%	60	
Beef steaks, medium rare (180 g each)	Perforated	63	100%	50	
Beef steaks, well done (180 g each)	Perforated	70	100%	45	
Pork medallions (80 g each)	Perforated	63	100%	75	
Poultry					
Duck breast (350 g/piece)	Perforated	58	100%	70	Once the breast is cooked, fry the skin side in a hot frying pan until it is crispy.
Foie gras (300 g/1 round)	Perforated	80	100%	30	Recipe tip: Prepare the goose liver and mix it with other ingredients. Roll it in foil and prick it several times. Vacuum-seal the round and leave it to chill for several hours in the refrigerator before cooking it using the sous-vide method.
Chicken breast (250 g/piece)	Perforated	65	100%	60	
Fish and seafood					
Prawns (125 g)	Perforated	60	100%	30	Recipe tip: Vacuum-seal along with some olive oil, salt and garlic.
Scallops (20–50 g each)	Perforated	60	100%	6–10	The more the scallops weigh, the longer the chosen cooking time should be.
Cod (140 g/piece)	Perforated	59	100%	25	
Salmon fillet (140 g/piece)	Perforated	58	100%	30	If you wish, you can flash fry the salmon fillet in a hot frying pan once it is cooked.
Pike-perch (140 g/piece)	Perforated	60	100%	20	
Vegetables					
Mushrooms, quartered (500 g)	Perforated	85	100%	20	Recipe tip: Vacuum-seal along with some butter, rosemary, garlic and salt.
Chicory, halved (4–6 pieces)	Perforated	85	100%	40	Recipe tip: Cut the chicory in half. Vacuum-seal along with some orange juice, sugar, salt, butter and thyme.
White asparagus, whole (500 g)	Perforated	88	100%	45	Recipe tip: Vacuum-seal along with some butter, salt and a little sugar.
Green asparagus, whole (600 g)	Perforated	85	100%	15–20	Recipe tip: Blanch before vacuum-sealing to retain the colour. Vacuum-seal along with some butter, salt and pepper.
Carrots, in 0.5 cm slices (600 g)	Perforated	95	100%	35–40	Recipe tip: Vacuum-seal along with some orange juice, curry and butter.

Food	Cooking container	Temperature in °C	Type of heating	Cooking time in mins	Comments
Potatoes, peeled, in 2 x 2 cm cubes (800 g)	Perforated	95	100%	40	Recipe tip: Vacuum-seal along with some butter and salt.
					Can easily be used for making dishes such as salad.
Potatoes, skin on, whole or halved (800 g)	Perforated	95	100%	50	Recipe tip: Vacuum-seal along with some butter and salt.
					Wash thoroughly beforehand.
Cherry tomatoes, whole or halved (500 g)	Perforated	85	100%	15	Recipe tip: Vacuum-seal along with some olive oil, salt and sugar.
					Mix together red and yellow cherry tomatoes.
Squash, in 2 x 2 cm cubes (600 g)	Perforated	90	100%	20–25	The cooking time may vary depending on the type of squash.
Courgettes, in 1 cm slices (600 g)	Perforated	85	100%	30	Recipe tip: Vacuum-seal along with some olive oil, salt and thyme.
Mangetout, whole (500 g)	Perforated	85	100%	5–10	Recipe tip: Vacuum-seal along with some butter and salt.
Desserts					
Pineapple, in 1.5 cm slices (400 g)	Perforated	85	100%	70	Recipe tip: Vacuum-seal along with some butter, honey and vanilla.
Apple, peeled, in 0.5 cm slices (2–4)	Perforated	85	100%	10–15	Recipe tip: Vacuum-seal along with some caramel sauce.
Bananas, whole (2–4)	Perforated	65	100%	15–20	Recipe tip: Vacuum-seal along with some butter, honey and a vanilla pod.
Pear, peeled, sliced (2–4)	Perforated	85	100%	30	Recipe tip: Add honey or sugar to sweeten.
Kumquats, halved (12–16)	Perforated	85	100%	75	Recipe tip: Vacuum-seal along with some butter, a vanilla pod, honey and apricot jam.
					Rinse under warm water, cut in half and deseed.
Vanilla sauce (0.5 l)	Perforated	82	100%	18–20	Recipe tip: 0.5 l milk, 1 egg, 3 egg yolks, 80 g sugar, 1 vanilla pod.

Side dishes

Observe the manufacturer's recommendations.

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in mins	Remarks
Basmati rice (250 g + 500 ml of water)	Unperforated	100	100	20 - 25	
Bulgur wheat (250 g + 250 ml of water)	Unperforated	100	100	10 - 15	
Cous-cous (250 g + 250 ml of water)	Unperforated	100	100	10 - 15	
Dumplings (90 g each)	Perforated/unperforated	95 - 100	100	25 - 30	
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 - 35	
Lentils (250 g + 500 ml of water)	Unperforated	100	100	30 - 35	
Fresh pasta, cooled (250 g + 1 l of water)	Unperforated	100	100	8 - 12	

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in mins	Remarks
Fresh pasta, with filling, cooled (250 g + 1 l of water)	Unperforated	100	100	10 - 15	
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 mins	Comments
Apple cake with caramel	Springform cake tin on the wire rack	100	100	50	
Baked apples	Unperforated	100	100	20	Peel the apples
Clafoutis	Springform cake tin on the wire rack	100	100	40	
Crème brûlée (130 g each)	Perforated	90–95	100	45–50	In soufflé dishes
Steamed dumplings/ yeast dumplings (100g each)	Unperforated	100	100	20–30	Allow steamed dumplings to rise for 30 minutes before steaming. → *"Dough proving (leaving to rise)" on page 38*
Flan/crème caramel (130 g each)	Perforated	90–95	100	35–40	In soufflé dishes
Semolina pudding (20 g + 200 ml milk)	Unperforated	100	100	20	
Yoghurt cake	Loaf tin on the wire rack	100	100	60	
Compote	Unperforated	100	100	20–25	E.g. apples, pears, rhubarb Add sugar, vanilla sugar, cinnamon or lemon juice according to taste.
Rice pudding (200 g rice + 800 ml milk)	Unperforated	100	100	55–60	Add fruit, sugar or cinnamon according to taste.
Muffins	Unperforated	100	100	30	
Porridge (40 g + 200 ml milk)	Unperforated	100	100	15–20	
Chocolate cake	Loaf tin on the wire rack	100	100	40	

Miscellaneous

Food	Cooking container	Temperature in °C	Humidity in %	Cooking time in mins	Remarks
Disinfecting (e.g. baby bottles, jam jars)	Wire rack	100	100	20 - 25	
Eggs, size M (5 eggs)	Perforated	100	100	12 - 19	
Cooked-egg garnish (500 g)	Glass mould, wire rack	90	100	25 - 30	Insert on level 1
Semolina dumplings	Unperforated	90 - 95	100	12 - 15	
Melting chocolate	Bowl, wire rack	60	100	15 - 20	Cover with heat-resistant transparent film

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.

- 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	Heating function	Cooking time in mins	Remarks
Vegetables	Plate, wire rack	90 - 100		10 - 15	
Starch-based side dishes	Plate, wire rack	100		10 - 14	e.g. pasta, potatoes, rice; baked or deep fried food such as french fries or croquettes are not suitable
Plated dishes	Plate, wire rack	100		15 - 20	

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.

- 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	Heating mode	Cooking time in mins	Remarks
Dough mixture - pizza	Bowl, wire rack	38		25	
Dough mixture - bread	Bowl, wire rack	45		40	e.g. yeast dough, baking ferment and sour dough
Dough mixture - brioche	Bowl, wire rack	45		55	

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.

⚠ **Warning – 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 mins	Remarks
Berries (300 g)	Perforated	45 - 50		8 - 12	
Roast (1,000 g)	Perforated	45 - 50		90 - 120	
Fish fillet (150 g each)	Perforated	45 - 50		15 - 20	
Vegetables (400 g)	Perforated	45 - 50		12 - 15	
Goulash (600 g)	Perforated	45 - 50		40 - 55	
Chicken (1,000 g)	Perforated	45 - 50		60 - 70	
Chicken leg (400 g each)	Perforated	45 - 50		40 - 50	

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 mins	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 mins	Comments
Berries	Perforated + unperforated	100	100	60–120	

Preparing yoghourt

- You can prepare your own yoghourt in the steam oven.
- Heat up pasteurized milk to 90°C on the cooktop to avoid disturbing the yoghourt cultures. Long-life milk (UHT milk) does not need heating. (Note: if you produce yoghourt 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 yoghourt cultures.
- Stir natural yoghourt with declared yoghourt cultures into the milk (1 - 2 teaspoons of yoghourt for every 100 ml).

- In the case of yoghourt ferment, pay attention to the notes on the packaging.
- Pour the yoghourt 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 yoghourt. Make sure you allow the jars and the oven interior to cool down before you pour the yoghourt into the jars and place the jars in the appliance.
- After preparing it, place the yoghourt in the fridge.
- To get firm yoghourt, 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 mins	Remarks
Yoghourt mixture (in sealed jars)	perforated	45	100	300	

Preparing bulky food

- To prepare bulky food items, you can remove the side slide-in racks.
- Lift the slide-in racks slightly at the front and pull them out sideways towards the front.

- Place the wire rack directly onto the bottom of the cooking compartment and place the food or roasting dish onto the rack. Do not place the food or roasting dish directly onto the bottom of the cooking compartment.

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