

# Operation

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## Recommended temperature

The following recommended temperatures are set at the factory:

<b>Function</b>	<b>Recommended temperature in °C / °F</b>	<b>Temperature range which can be set in °C / °F</b>
COOK UNIVERSAL	100 / 210	40 - 100 / 105 - 210
COOK FISH	85* / 185*	75 - 100 / 165 - 210
COOK VEGETABLES	100 / 210	90 - 100 / 195 - 210
COOK MEAT	100 / 210	90 - 100 / 195 - 210
REHEAT	100 / 210	80 - 100 / 175 - 210
DEFROST	60 / 140	50 - 60 / 120 - 140

\* Increase the recommended temperature to 100 °C or 210 °F when cooking fish with liquid in a solid container.

You can change the recommended temperatures within the ranges given just once or permanently.

Please refer to the instructions given in "Changing settings - Temperatures" if you want to change the settings permanently to suit your particular preferences.

## Before each use

- When using a perforated cooking container, push the condensate tray onto the lowest shelf runner to catch any drips.

- Fill the steam generator with water.

You do not need to remove the insert.

Only use **mains tap water**. Never use distilled or mineral water.

The water level must be between the two markings (min. 0.75 l and max. 1.2 l). These are located inside and outside the steam generator. On no account exceed the upper or maximum level marker. Add water as required.

The water level in the steam generator is represented by a symbol in the display.

Using hot water from the kettle will shorten the heating-up time.

- Always use both hands when carrying the steam generator, and push it into the appliance until it connects. Take care not to let any water spill out.

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## Selecting a steam oven function

- Press and release the controls.
- Switch the appliance on by pressing in the On/Off switch gently.

The main menu appears



- Turn the multi-function selector clockwise until the function you want, e.g. Cook Vegetables, is highlighted in the display.



- Press the multi-function selector to confirm your selection.

## Selecting a temperature

After you have confirmed the selection of the function, the recommended temperature will appear highlighted in the display.

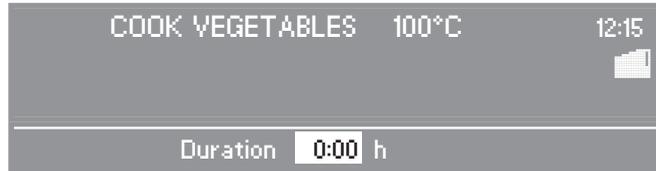


- Press the multi-function selector to confirm the selection of the recommended temperature.

If you do not want to use the recommended temperature, turn the multi-function selector to set a different temperature. Confirm this new temperature by pressing the multi-function selector.

## Setting a cooking duration

After you have confirmed the (recommended) temperature, the display will change to show the screen for setting the cooking duration.



- Use the multi-function selector to set the duration, e.g. 10 minutes (0:10 h).

The duration is set in one hour (h) stages. If you do not set the duration within a few seconds, the display will change to show the previous setting.

A duration of between 1 minute (0:01 h) and 6 hours (6:00 h) can be set.

- Press the multi-function selector to confirm the selection of the duration you have set.

The charts later in these operating instructions and the cookery book give suggested cooking durations for various types of food. Remember that the cooking duration is not dependent on the amount of food, but on the size of the food. For example, large potatoes will take longer to cook than smaller potatoes.

To achieve good results using the durations quoted, please do not cook quantities of food for more than 8-10 servings. Cooking durations will also vary depending on the cooking container used (see "Suitable containers").

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## Starting a programme

The appliance is set up at the factory so that it starts **automatically** as soon as you have confirmed the cooking duration.

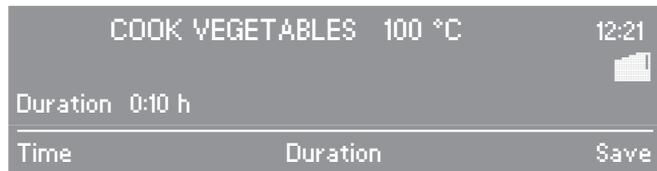
If you prefer to always start the programme **manually**, you will have to alter the standard setting for Start to "manual" (see "Changing settings - Start").

After the start, you will hear the noise of the fan and the heating-up phase will begin.

You can follow the rise in temperature in the oven compartment in the display.



As soon as the set temperature has been reached, "Heating-up phase" will disappear from the display. The cooking phase will now begin and the duration will start counting down.



Please note that when preparing food which has been refrigerated or frozen, the temperature in the cooking compartment will fall initially before starting to rise gradually.

The total duration, i.e. the time between the beginning and end of a function, is made up of the heating-up time and the set cooking duration added together. The heating-up time depends on the quantity and initial temperature of the food and does not need to be added to the duration.

## Saving settings

You can save the settings for a cooking programme while it is in progress, so that you can call it up again from the User Programmes menu at a later date.

- Select "Save" and confirm your selection.

Follow the instructions given in "User programmes - Save".

## Interrupting a programme

You can interrupt a programme at any time by opening the door.

The heating will be switched off and the cooking duration remaining stored in memory.

Steam will escape when the door is opened. Step back from the steam oven and wait until the steam has dissipated.

When putting cooking containers into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

To continue the programme close the door.

When the door is closed, the pressure has to equalise, which can cause a whistling sound.

The appliance will heat up again. Once the set temperature has been reached, the display will change to show the

cooking duration remaining as it counts down.

## Changing the settings during operation

### Changing the function

- Turn the multi-function selector until the function you are using is highlighted and then press the selector gently.

The display will change.

- Select the function you want and proceed as before.

### Altering the temperature

- Turn the multi-function selector until the temperature you have already selected is highlighted and then press the selector gently.
- Select the temperature you want, e.g. 80 °C and confirm your selection.

### Altering the duration

- Turn the multi-function selector until the "Duration" in the bottom line of the display is highlighted and confirm this selection.
- Turn the multi-function selector until "Duration" in the next line up of the display is highlighted and confirm this selection.
- Select the duration you want you want and confirm your selection.

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## At the end of the cooking duration

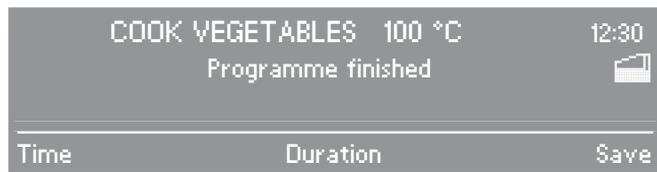
The last minute of the cooking duration is shown in minutes rather than hours. The display will change from hours (0:02 h) to minutes (1:00 min).

Shortly before the end of the set cooking duration, the steam will be reduced and the door will open slightly.



At the end of the duration you will hear a buzzer. The door will start to close shortly afterwards.

Wait until "Programme finished" appears in the display before opening the door and removing the food.



The steam oven is set at the factory so that if it is not switched off at the end of a cooking programme, it will maintain a temperature of 70 °C for a maximum of 15 minutes to keep food warm. Please note that delicate food, especially fish, can continue cooking whilst being kept warm.



If you do not want to use this function, you will need to change the factory default setting (see "Changing settings - Keeping warm").

When putting cooking containers or the condensate tray into the steam oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

## After use

- Switch the appliance off.
- Remove the condensate tray and empty it out.
- Remove the steam generator and empty it out.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the door open until the cooking compartment is completely dry.

Please note that the fan will continue to run for a while after the appliance has been switched off. If you want to reduce the run-on time, you can do so by removing the steam generator as soon as you have switched the appliance off.

The appliance is designed in such a way that there will always be a little residual water left in the steam generator after use. If there is no residual water, there is something wrong. Call the Service Department.