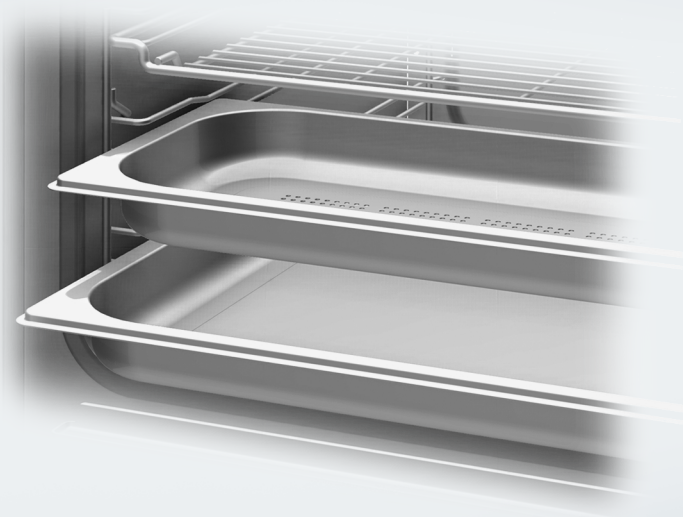


Operating and installation instructions


Steam combination oven



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.



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Warning and Safety instructions

The steam combination oven is referred to in the following instructions as a steam oven.

This appliance complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Warning and Safety instructions

Correct application

- ▶ This steam oven is intended for use in domestic households and similar working and residential environments.
- ▶ This steam oven is not intended for outdoor use.
- ▶ This steam oven is intended for domestic use only as described in these operating instructions.
Any other usage is not supported by the manufacturer and could be dangerous.
- ▶ The steam oven can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.
- ▶ This steam oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose it is intended for. It is not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised person or by Miele Service.

Safety with children

- ▶ Activate the system lock to ensure that children cannot switch on the steam oven inadvertently.
- ▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- ▶ Children 8 years and older may only use the steam oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the steam oven unsupervised.
- ▶ Please supervise children in the vicinity of the steam oven and do not let them play with it.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.
- ▶ Danger of burning. Children's skin is far more sensitive to high temperatures than that of adults. The door glass, the control panel and the ventilation outlet above the oven door all get hot. Make sure that children do not touch the steam oven or attempt to open the door when it is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Danger of injury. The door can support a maximum weight of 8 kg. Do not let children sit on the door, lean against it or swing on it. They could injure themselves.

Warning and Safety instructions

Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Never use a damaged steam oven. It could be dangerous. Check it for visible signs of damage before using it.
- ▶ Reliable and safe operation of this steam oven can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the steam oven to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).
- ▶ For safety reasons, this steam oven may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.
- ▶ This steam oven must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

Warning and Safety instructions

- ▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced with a special connection cable type H 05 VV-F (PVC insulated), available from Miele.
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.
- ▶ If the steam oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the steam oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the steam oven, the housing unit and the floor. Do not close the door until the steam oven has cooled down completely.
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Warning and Safety instructions

Correct use

- ▶ Danger of burning. The steam oven becomes hot when in use. You could burn yourself on the heating elements, oven interior, cooked food, oven accessories or hot steam. Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven. Take care when putting cooking containers into the oven or removing them not to spill the contents.
- ▶ Do not use the steam oven to heat up or bottle food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.
- ▶ Plastic containers which are not suitable for use in an oven melt at high temperatures and can damage the steam oven or catch fire. Only use plastic containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use. If you want to use plastic containers for steaming food make sure that they are temperature resistant to 100 °C and steam resistant. Any other plastic containers could melt, become brittle or break when subjected to heat.
- ▶ Food which is left in the oven to be kept hot can dry out and the moisture released can lead to corrosion damage in the appliance. Do not use the steam oven for keeping food warm and do not use utensils in the appliance which could corrode.
- ▶ You could injure yourself on the open steam oven door or trip over it. Avoid leaving the door open unnecessarily.
- ▶ The door can support a maximum weight of 8 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The steam oven could get damaged.

Warning and Safety instructions

- ▶ Oil and fat can ignite if overheated. Never leave the steam oven unattended when cooking with oil and fat.
If it does ignite do not put the flames out with water. Switch the steam oven off immediately and then suffocate the flames by keeping the oven door closed.
- ▶ Due to the high temperatures radiated, objects left near the steam oven when it is in use could catch fire.
Do not use the steam oven to heat up the room.
- ▶ To avoid fuelling any flames, do not open the oven door if smoke occurs inside the appliance. Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed.
- ▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.
- ▶ Never cover the floor of the oven with aluminium foil, or place oven dishes, pans, saucepans or trays directly onto the floor of the oven.
- ▶ When using a small electrical appliance, e.g. a hand-held blender, near the steam oven, care should be taken that the cable of the appliance cannot get trapped by the steam oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- ▶ Do not operate the steam oven without the lamp cover. Steam could reach electrical components and cause a short circuit. Steam could also damage the electrical components.
- ▶ The steam oven is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. Call the Service Department.

Warning and Safety instructions

- ▶ Do not immerse the water container in water, or clean it in a dishwasher. Connecting the water container into the appliance when wet could cause an electric shock.
- ▶ For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use.
- ▶ Danger of burning. There may be some residual hot water in the water container at the end of a cooking process. Take care not to spill the contents when taking the water container out of the appliance.

Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ The side runners can be removed for cleaning purposes (see "Cleaning and care"). Ensure that they are replaced correctly and do not use the oven without them fitted.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion to stainless steel surfaces inside the cabinet.

Accessories

- ▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

Caring for the environment

Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

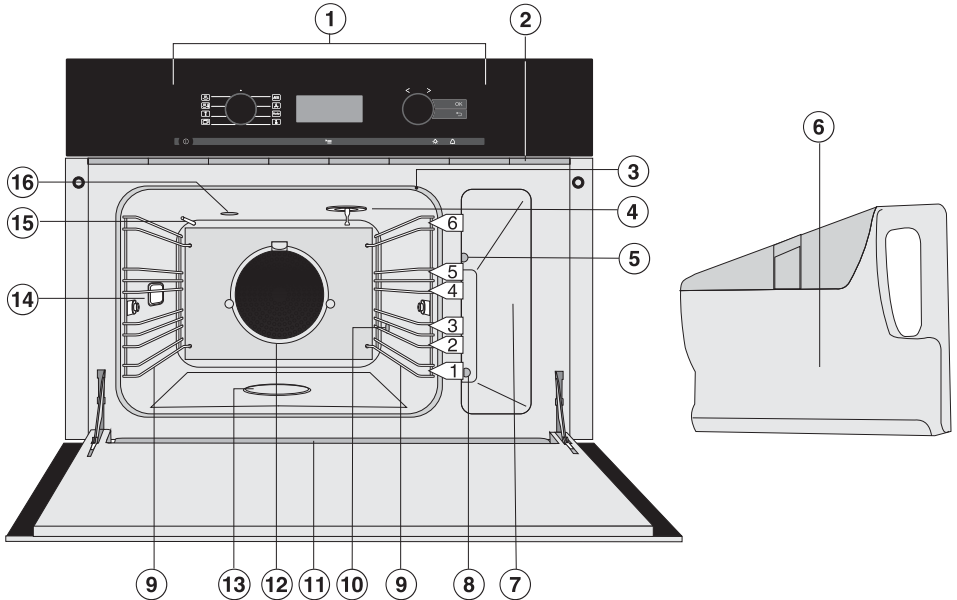
Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre for electrical and electronic appliances, or contact your dealer or Miele for advice. You are also responsible by law for deleting any personal data that may be stored on the appliance being disposed of. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

Steam oven front view



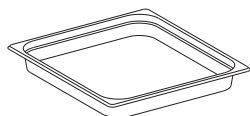
- | | |
|------------------------------------|--|
| ① Controls | ⑨ Side runners with shelf levels 1 - 6 |
| ② Ventilation outlet | ⑩ Steam inlet |
| ③ Door seal | ⑪ Drip channel |
| ④ Grease filter in oven ceiling | ⑫ Grease filter in back wall |
| ⑤ Steam channel | ⑬ Floor heater |
| ⑥ Water container with insert | ⑭ Oven interior lighting |
| ⑦ Compartment for water container | ⑮ Temperature sensor |
| ⑧ Water container connection point | ⑯ Outlet for air from oven interior |

Guide to the appliance

Accessories supplied

The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

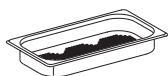
DGG 17



1 condensate tray for catching excess moisture; can also be used as a cooking container.

325 x 350 x 40 mm (W x D x H)

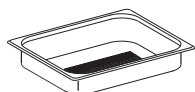
DGGL 1



1 perforated cooking container
Gross capacity 1.5 litres / Usable capacity 0.9 litres

325 x 175 x 40 mm (W x D x H)

DGGL 8



1 perforated cooking container
Gross capacity 2.0 litres / Usable capacity 1.7 litres

325 x 265 x 40 mm (W x D x H)

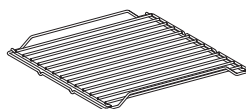
DGG 11



1 baking tray

325 x 350 x 20 mm (W x D x H)

Rack



1 rack for placing your own cooking containers on and for roasting.

Silicone grease



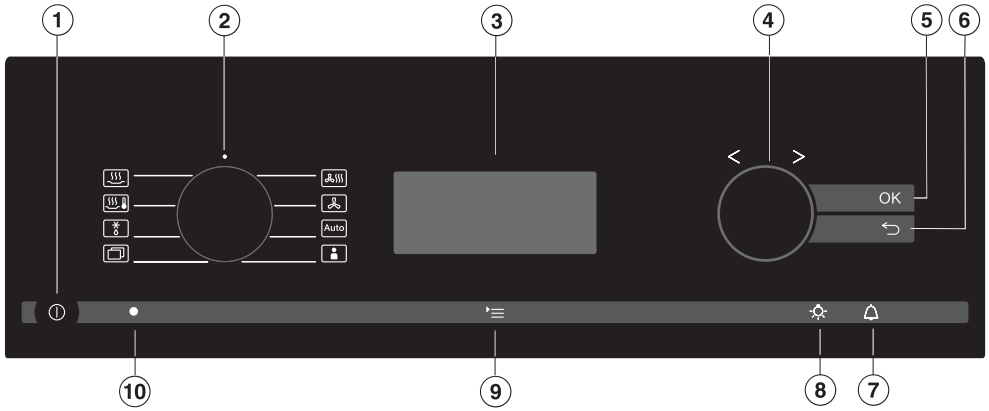
1 tube for lubricating the coupling seal on the water container

Descaling tablets

For descaling the appliance

Miele steam combination oven cookbook

A selection of the best recipes from the Miele test kitchen.



- ① Recessed On/Off button ①
For switching on and off
- ② Function selector
For selecting oven functions
- ③ Display
Displays time of day and information for operation
- ④ Rotary selector
For scrolling through lists and for changing values
- ⑤ OK sensor
For selecting functions and saving settings
- ⑥ ↶ sensor
To go back one step at a time
- ⑦ 🔔 sensor
For setting the minute minder
- ⑧ 💡 sensor
For switching the oven interior lighting on and off
- ⑨ ≡ sensor
For accessing settings
- ⑩ Optical interface
(for Miele service technician use only)









Controls

Function selector

For selecting oven functions.

The function selector can be turned clockwise or anti-clockwise and in the • position, can be retracted by pressing it in.

Functions

	Steam cooking
	Reheating
	Defrosting
	Further programmes
	Combination mode
	Fan plus
	Automatic programmes
	User programmes

Rotary selector








The rotary selector < >

- is used for scrolling up or down through lists of options. Each option is highlighted as you scroll through them. The option you want must be highlighted before you can select it.
- is used for increasing values by turning it clockwise and decreasing values by turning it anti-clockwise.

The rotary selector < > can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

Sensor controls

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off (see "Settings – Keypad tone").

Sensor	Function	Notes
	For accessing settings	<p>When the steam oven is switched on, the settings list will appear in the display when the  sensor is touched.</p> <p>If the display is dark, the sensor will not react until the steam oven is switched on.</p> <p>During a cooking process you can alter the temperature or set a cooking duration after touching this sensor.</p>
	For switching the oven interior lighting on and off	<p>If the time of day is visible, you can switch the oven compartment lighting on and off (e.g. for cleaning) by touching . If the display is dark, the sensor will not react until the steam oven is switched on.</p> <p>The oven compartment lighting will either switch off after 15 seconds or stay on permanently, depending on the setting selected.</p>
	For setting the minute minder	<p>If the time of day is visible you can enter a minute minder duration at any time, e.g. when boiling eggs on the hob (see "Minute minder ").</p> <p>If the display is dark, this sensor will not react until the steam oven is switched on.</p>
	To go back a step	
OK	For selecting functions and saving settings	<p>Functions highlighted in the display can be selected by touching OK. The selected function can then be changed. Confirm with OK to save the changes.</p> <p>If information appears in the display select OK to confirm the message.</p>

Controls

Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, automatic programmes, user programmes and settings.

Information or a list of options will appear in the display depending on the function selected and/or by touching the '≡ sensor.

After switching the steam oven on with the On/Off ⓘ sensor you will be prompted to Select function.









If you have not selected a function, the settings option list will appear in the display when you touch the '≡ sensor.

If a function has been selected (except for Automatic programmes Auto) and the settings have been entered for the cooking programme, the list of options for that cooking programme will appear when you touch the '≡ sensor.

- To select an option, scroll through the list with the rotary selector < > until the option you want is highlighted.
- Then confirm the selection with OK.

Symbols

The following symbols may appear in the display:

Symbol	Explanation
 	If two or three options are available arrows will appear on the right hand side of the display. Use these to scroll through the list. Available options are highlighted one after the other.
	If more than three options are available, a bar will appear on the right-hand side of the display. Use this to scroll through the list.
	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
	A tick indicates the option which is currently selected.
	This symbol indicates that there is additional information and advice about using the oven. Select OK to access the information.
	Minute minder
	Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.

Description of functions

Water container

The maximum water level is 1.2 litres, the minimum 0.75 litres. These levels are indicated both inside and outside the container. Do not exceed the maximum level.

The amount of water used will depend on the type of food and the duration of cooking. Water will sometimes need to be replenished during the cooking process. Water consumption is increased if the door is opened during cooking.

Condensate tray

When using perforated containers, place the condensate tray on the lowest shelf level to collect any drops of liquid and allow them to be removed easily.

You can also use the condensate tray as a cooking container if necessary.

Grease filter

The grease filter in the **oven ceiling** must be fitted for every programme.

Fit the grease filter in the **back wall** for all roasting programmes.



It should be removed when using steam programmes.

It must also be removed when baking, as otherwise browning results can be uneven. (Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping).

Temperature

Some functions have a default recommended temperature. This recommended temperature can be altered within the given range for the programme or programme stage in use, or for every time that programme is used (see "Settings - Recommended temperatures"). Temperatures can be changed in 5 °C steps, or in 1 °C steps for Sous-vide cooking.

Moisture

The Combi mode  and Reheat  functions use a combination of oven function and moisture. You can alter the moisture level within a given range for an individual cooking programme or a cooking stage.


Depending on the moisture setting for the programme, either moisture or fresh air is injected into the oven. If the moisture level is set to 20 %, the maximum amount of air will be injected and no moisture. If the moisture level is set to 100 %, air will not be injected into the oven and the maximum amount of moisture will be injected.

Some food gives off moisture during the cooking process. This moisture from the food also controls the amount of moisture needed. If the required amount of moisture is very low and the food already contains a lot of water the steam generator may not be activated at all.

Duration

Depending on the function, you can set a cooking duration of between 1 minute and 10 or 12 hours.

The duration of the Automatic and Maintenance programmes is set at the factory and cannot be altered.

With Steam cooking  and functions and programmes that use steam alone, the set cooking duration does not start to count down until the set temperature has been reached. It begins immediately with all other functions and programmes.

Noises

You can hear the noise of the fan when the appliance is operating. Noises similar to those of a kettle can be heard when steam is being generated.

Description of functions

Heating-up phase

During the heating-up phase the display will show the temperature in the cooking compartment as it rises and Heating-up phase in all programmes except for Automatic programmes and Maintenance.

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are cooking refrigerated or frozen food.

Cooking phase

The cooking phase begins when the set temperature is reached. During the cooking phase, the duration remaining will be shown in the display.

Steam reduction

With steam cooking and combi cooking, the steam reduction function will switch on automatically at the end of a cooking programme which uses a temperature within a certain temperature range. This reduces the amount of steam which escapes when the door is opened. Steam reduction will appear in the display in addition to Prog. finished.

This function can be switched off if you wish (see "Settings - Steam reduction").


Oven interior lighting

For energy saving reasons, the oven compartment lighting has been set at the factory to go out after the programme has begun.


If you want it to stay on all the time the oven is on you will need to alter the default setting (see "Settings - Lighting").

If the door is left open at the end of a cooking programme the oven lighting will switch off automatically after 5 minutes.

The lighting radiates heat. It will switch itself off automatically when you are cooking with a temperature below 50 °C.

If the  sensor on the control panel is touched, the oven compartment lighting will come on for 15 seconds.

General settings

 The steam oven must not be operated until it has been correctly installed in its housing unit.

The steam oven will switch on automatically when it is connected to the electricity supply.

Welcome screen

A welcome greeting is displayed. You will then be asked to select some basic settings which are needed before the appliance can be used.

- Follow the instructions in the display.

Set the language

- Scroll through the list until the language you want is highlighted.
- Confirm with OK.

Select the country

- Scroll through the list until the country you want is highlighted.
- Confirm with OK.

Set the date

- Set the year, month and then the day.
- Confirm each with OK.

Set the time of day

- Set the hours and the minutes.
- Confirm with OK.

The time of day can be displayed in 12 hour format (see "Settings - Time of day - Clock format").

Using for the first time

Time of day display

You will then be asked how you want the time of day to show in the display when the steam oven is switched off (see "Settings - Time of day - Display"):

- On

The time always shows in the display.

- Off

The display appears dark to save energy. Some functions are limited.

- Night dimming

The time only shows in the display between 5:00 and 23:00. It switches off at night to save energy.

- Scroll through the list until the option you want is highlighted.

- Confirm with OK.

Some information about energy consumption will appear in the display.

- Confirm with OK.

Set up successfully completed will appear.

- Confirm with OK.

The steam oven is ready for use.

If you have selected the wrong language by mistake proceed as described in "Settings - Language 🚩".

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.

- Remove any protective wrapping and stickers.

The appliance has undergone a function test in the factory. Residual water from this testing may have trickled back into the cabinet during transportation.

Cleaning for the first time

Water container

- Take the water container out of the steam oven and remove the insert (see "Cleaning and care - Water container").
- Rinse the water container and the insert thoroughly by hand using hot water. Do not use any washing-up liquid or detergent.

Risk of damage to the water container!

Do not clean the water container or the insert in the dishwasher and do not immerse them in water.

Accessories / Oven interior

- Take all accessories out of the oven.
- Wash the accessories in a mild solution of washing-up liquid and hot water or in the dishwasher.

The interior of the steam oven has been treated at the factory with a conditioning agent.

- To remove this, clean the oven interior with a mild solution of washing-up liquid and hot water.

Set the water hardness level

The steam oven is set ex-works for Hard water. It must be adjusted to local water hardness to ensure trouble-free operation and to ensure that descaling is carried out at the correct interval. The harder the water, the more often it will need to be descaled.


- Check the hardness of your local water supply and adjust the water hardness as necessary (see "Settings - Water hardness").

Set the correct boiling point for water

Before cooking food for the first time, you must set the boiling point for water, as this varies depending on the altitude the appliance is located at. This procedure also flushes out the waterways.

This procedure **must** be carried out to ensure efficient functioning of your appliance.

Only use tap water. Never use distilled or mineral water or other liquids.


- Remove the water container (on the right) and fill it up to the maximum marker.
- Push the water container into the appliance until it connects.
- You should then run the Steam cooking  programme at 100 °C for 15 minutes. Proceed as described in "Operation: Steam cooking".

Set the correct boiling point for water following a house move

If you move house, the appliance will need to be re-set for the new altitude if this differs from the old one by 300 m or more. To do this, descale the appliance (see "Cleaning and care / Maintenance / Descaling").

Using for the first time

Heating up the appliance






- To remove the grease from the ring heating element, heat the appliance up with nothing in it at 200 °C using the Fan plus  function for 30 minutes.

Proceed as described in "Operation: Functions without steam".





There will be a slight smell the first time the heating element is heated up. The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

It is important to ensure that the kitchen is well ventilated during this operation.

Main and sub-menus

Function / menu	Recommended temperature	Temperature range
Steam cooking  Suitable for all types of food, bottling, extracting juice with steam, special applications and menu cooking	100 °C	40–100 °C
Defrost  For gentle defrosting of frozen food	60 °C	50–60 °C
Reheat  For gentle reheating of cooked food	130 °C	120–140 °C
Further programmes 		
Sous-vide For cooking food in a vacuum sealing bag	65 °C	45–90 °C
Blanching	–	–
Bottling	90 °C	80–100 °C
Disinfect items	–	–
Drying	60 °C	60–70 °C
Prove dough	–	–
Cook vegetables	100 °C	90–100 °C
Cook fish	85 °C	75–100 °C
Cook meat	100 °C	90–100 °C
Cake plus	160 °C	30–225 °C
Settings  For changing default settings	–	–
Maintenance		
– Descale	–	–
– Soak	–	–
– Drying	–	–

Main and sub-menus

Function / menu	Recommended temperature	Temperature range
Combi mode 	170 °C	30–225 °C
Fan plus 	160 °C	30–225 °C
Automatic programmes 		
This option will bring up a list of all Automatic programmes available on this oven		
User programmes 		
You can save your own cooking programmes with this option		


Operation: Steam cooking

Simple operation

- Switch the steam oven on using ①.

Select function appears in the display.

Only use tap water. Never use distilled or mineral water or other liquids.

- Fill the water container and push it back into the appliance until it connects.
- Place the food in the oven.
- Select Steam cooking .

Set the temperature appears in the display.

- Change the recommended temperature if necessary.
- Confirm with OK.

The recommended temperature will be automatically accepted within a few seconds.
If required, select ↩ to go back to the temperature selection option.

Set the duration appears in the display.

- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.

The cooking programme begins. The steam generator, lighting and fan switch on.

- Set further settings as necessary (see "Advanced operation")

At the end of the cooking duration

- Steam reduction (only with temperatures over approx. 80 °C) and Prog. finished will appear in the display,
- the fan remains switched on,
- a tone or melody will sound (see "Settings - Acoustic tones")

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via '≡.

Danger of burning.

You could burn yourself on the oven interior walls, spilled food and accessories.

Use oven gloves when removing hot food from the oven.

- Wait until Steam reduction goes out in the display before opening the door and removing the food.
- Switch the steam oven off using ①.

Operation: Steam cooking

After use

- Remove the condensate tray and empty it.
- Remove the water container by pushing upwards slightly as you take it out of the appliance and empty it.

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

- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

Insufficient water

If water needs replenishing during the programme a tone will sound and a reminder to refill the container will appear in the display.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.

Operation will continue.

Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will switch off and the cooking duration remaining stored in memory.



Danger of burning.

Steam can escape when the door is opened.

Step back and wait until the steam has dissipated.



Danger of burning.

You could burn yourself on the oven interior walls, spilled food and hot steam.

Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

Operation will resume when the door is closed.

The oven will heat up again and the display will show the temperature of the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

The cooking programme will finish early if the door is opened in the last minute of cooking time (55 seconds duration remaining).

Advanced operation

Setting further durations

You have placed the food in the oven, selected a temperature and a duration.

■ Touch '≡.

Further options will appear in the display which you can select or change for your programme:

- Ready at
- Start at

You can set the programme to switch off or on and off automatically by setting Ready at or Start at.

- Ready at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change colour and even deteriorate.

If the temperature in the oven is too high, e.g. just after another programme, you will not be able to use this function. Ready at / Start at will not appear in the display if this is the case. Open the oven door until the appliance has cooled down.

Switching on and off automatically

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

- Duration and Ready at
- Duration and Start at

Example: it is 11:45. The food takes 5 minutes to cook and should be ready at 12:30.

■ Touch '≡.

■ Scroll through the list until Duration is highlighted.

■ Confirm with OK.

■ Set "00:05" and confirm with OK.

■ Scroll through the list until Ready at is highlighted.

■ Confirm with OK.

■ Scroll through the list until Change is highlighted.

■ Confirm with OK.

■ Set "12:30" and confirm with OK.

Start at is calculated automatically. The cooking duration entered is added to the heating-up time calculated by the steam oven.

Start at 12:18 appears in the display. The cooking programme will start automatically at this time.

Operation: Steam cooking

Sequence of an automatic programme

Up until the start the function, the selected temperature, Start at and the start time will appear in the display.

After the start time you can see the temperature increasing in the display during the heating-up phase until the set temperature is reached. Once this temperature is reached a tone will sound.

After the heating-up phase you can follow the time counting down in the display. The last minute counts down in seconds.

At the end of the programme the steam generator will switch off. A tone or melody will sound (see "Settings - Acoustic tones").

Steam reduction (only with temperatures over approx. 80 °C) and Prog. finished will appear in the display.

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via '≡.

Changing settings during a cooking programme

- Touch '≡.

The following will appear in the display:

- Temperature
- Duration
- Ready at
- Start at

If the temperature in the oven is too high Ready at and Start at are not displayed.

Changing the temperature

- Scroll through the list until Temperature is highlighted.
- Confirm with OK.
- Change the temperature.
- Confirm with OK.

The programme will restart with the new temperature.

You can permanently reset the recommended temperature to suit your personal cooking preferences. (See "Settings - Recommended temperatures").

Changing the cooking duration

- Scroll through the list until **Duration** is highlighted.
- Confirm with OK.
- Change the duration.
- Confirm with OK.

The programme will restart with the new duration.

Changing the finish time

- Scroll through the list until **Ready at** is highlighted.
- Confirm with OK.
- Scroll through the list until **Change** is highlighted.
- Confirm with OK.
- Change the duration.
- Confirm with OK.

Start at will be automatically recalculated. The programme will finish at the time set.

Deleting a finish time

- Scroll through the list until **Ready at** is highlighted.
- Confirm with OK.
- Scroll through the list until **Delete** is highlighted.
- Confirm with OK.

The cooking finish time is deleted. The programme will start using the duration set.

Changing the function

You can change the cooking function during operation.

- Turn the function selector to the function you want.

The new function will appear in the display together with its recommended temperature.

- Change the temperature if necessary.
- Confirm with OK.
- Set a different cooking duration if necessary.
- Confirm with OK.


The function has been changed.

Cancelling cooking

- Turn the function selector to •.

Select function will appear in the display. Any cooking durations set are deleted.

Operation: Combination cooking mode

Combi mode  works by combining dry heat and steam. You can combine up to ten cooking stages in a combination mode programme. You can set the temperature, moisture level and duration for each cooking stage.


The programme will be carried out in the order in which the individual stages are entered.

Simple operation

- Switch the steam oven on using ①.

Select function appears in the display.

Only use tap water. Never use distilled or mineral water or other liquids.

- Fill the water container and push it back in so that it connects.
- Place the food in the oven.
- When cooking on the rack, insert the condensate tray underneath it.
- Select Combi mode .

Select function appears in the display and Combi mode is highlighted.

- Confirm with OK.

Set the temperature appears in the display.

- Change the recommended temperature if necessary.
- Confirm with OK.

Set the moisture level appears in the display.

- Change the recommended moisture level if necessary.
- Confirm with OK.

Set the duration appears in the display.

Operation: Combination cooking mode

- Set the cooking duration. Any time between 1 minute and 12 hours can be set.

- Confirm with OK.

Settings for the 1st cooking stage have now been set.

You can add additional cooking stages, e.g., if you would like to continue cooking at a different temperature:

- Scroll through the list until **Add cooking stage** is highlighted.

- Confirm with OK.

- Proceed as for the 1st cooking stage.

- When all necessary cooking stages have been set, scroll through the list until **Finish Combi mode** is highlighted.

- Confirm with OK.

A summary of your settings will appear in the display.

- Check the settings and confirm with OK.

The following will appear in the display:

- Start now
- Save
- Ready at
- Start at
- Change cooking stages

- If you wish to save the settings as a User programme, scroll through the list until **Save** is highlighted and confirm with OK (see "User programmes").

- Start the programme immediately or alter further settings as necessary (see "Advanced operation").

At the end of the cooking duration

- Steam reduction (only with temperatures of approx. 80 - 100 °C and 100 % moisture) and **Prog. finished** appear in the display,
- the fan remains switched on,
- a tone or melody will sound (see "Settings - Acoustic tones")

This gives you the option of saving the programme as a User programme (see "User programmes").



Danger of burning.

You could burn yourself on the oven interior walls, spilled food and accessories

Use oven gloves when removing hot food from the oven.

- Wait until **Steam reduction** goes out in the display before opening the door and removing the food.
- Switch the steam oven off using ①.

Operation: Combination cooking mode

After use

- Remove the condensate tray and empty it.
- Remove the water container by pushing upwards slightly as you take it out of the appliance and empty it.

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

- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

Insufficient water

If water needs replenishing during the programme a tone will sound and a reminder to refill the container will appear in the display.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.

Operation will continue.

Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will switch off and the cooking duration remaining stored in memory.



Danger of burning.

Steam can escape when the door is opened.

Step back and wait until the steam has dissipated.



Danger of burning.

You could burn yourself on the oven interior walls, spilled food and hot steam.

Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

Operation will resume when the door is closed.

The oven will heat up again and the display will show the temperature of the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

The cooking programme will finish early if the door is opened in the last minute of cooking time (55 seconds duration remaining).

Operation: Combination cooking mode

Advanced operation

Setting further durations

You have placed the food in the oven and selected the settings for the programme.

You can set the programme to switch on and off automatically by setting Ready at or Start at.

- Ready at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change colour and even deteriorate.

If the temperature in the oven is too high, e.g. just after another programme, you will not be able to use this function. Ready at / Start at will not appear in the display if this is the case. Open the oven door until the appliance has cooled down.

Switching on and off automatically

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

- Duration and Ready at
- Duration and Start at

Example: it is 11:45. The food takes 5 minutes to cook and should be ready at 12:30.

- Enter a cooking duration of 5 minutes for the 1st cooking stage (see "Simple operation").

When you have selected the settings for the cooking process:

- Scroll through the list until Ready at is highlighted.
- Confirm with OK.
- Set "12:30" and confirm with OK.

Start at is calculated automatically.

Start at 12:25 appears in the display. The cooking programme will start automatically at this time.

Operation: Combination cooking mode

Sequence of an automatic programme

Up until the start time the function, the selected temperature and moisture level, Start at and the start time will appear in the display.

After the start time you can see the temperature increasing in the display during the heating-up phase until the set temperature is reached. Once this temperature is reached a tone will sound.

After the heating-up phase you can follow the time counting down in the display. The last minute counts down in seconds.

At the end of the programme the steam generator and oven compartment lighting will switch off. A tone or a melody will sound (see "Settings - Acoustic tones").

Steam reduction (only with temperatures of approx. 80 - 100 °C and 100% moisture) and Prog. finished will appear in the display.

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via '≡.

Changing settings during a programme

- Touch '≡.

The following will appear in the display:

- all individual cooking stages
- Add cooking stage

You can change the specified settings for a cooking stage or add more cooking stages to the programme.

- Scroll through the list until the cooking stage you want or Add cooking stage is highlighted in the display.
- Confirm with OK.
- Alter the cooking stages as you wish (see "Simple operation") and confirm with OK.

A summary of your settings will appear in the display.

- Check the settings and confirm with OK.

Cancelling cooking


- Turn the function selector to •.

Select function will appear in the display. Any cooking durations set are deleted.

Operation: Functions without steam

You do not necessarily need to enter a cooking duration for functions which do not use steam. If no duration is entered, operation starts automatically as soon as the temperature has been confirmed or after 15 seconds. The steam oven will switch off automatically after a maximum 12 hours of operation. If a cooking duration is entered, it starts to count down when the heating-up phase begins.

The following functions are available:

- Fan plus 
- Cake plus

The grease filter on the back wall must be removed for baking as otherwise results can be uneven. Exception: fit the grease filter in the back wall when baking open deep fresh fruit flans, e.g. plum or damson or pizza with lots of topping.

Simple operation

- Remove the grease filter from the back panel.
- Switch the steam oven on using ①.

Select function appears in the display.

- Place the food in the oven.
- Select the function you want.

Set the temperature appears in the display.

- Change the recommended temperature if necessary.
- Confirm with OK.

The recommended temperature will be automatically accepted within a few seconds. If required, select '≡'. Temperature is highlighted. Confirm with OK to go back to the temperature selection option.

The cooking programme will start. The oven heating, lighting and fan will switch on.

- Set further settings as necessary, e.g. setting a cooking duration (see "Advanced operation").

Operation: Functions without steam

After cooking



Danger of burning.

You could burn yourself on the oven interior walls, spilled food and accessories

Use oven gloves when removing hot food from the oven.

- Take the food out of the oven.
- Switch the steam oven off using ①.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off.



Danger of burning.

You could burn yourself on the oven interior walls, spilled food and accessories.

Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

Operation will resume when the door is closed.

The steam oven will heat up again and the display will show the temperature in the oven compartment as it rises.

Advanced operation

You have placed the food in the oven, selected a function and set the temperature.

■ Touch '≡'.

Further options will appear in the display which you can select or change for your programme:

- Duration
- Ready at
- Start at

This only appears if a Duration or a Ready at time has been set.

Setting further durations

By entering Duration, Ready at or Start at you can automatically switch the cooking programme off or on and off.

- Duration

Enter the cooking duration required.

You can select a duration of between 1 minute and 12 hours.

- Ready at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

When baking, the oven should not be set to start a long time off. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change colour and even deteriorate.

Operation: Functions without steam

Switching off automatically

To switch off a programme automatically you can set either **Duration** or **Ready at**.

Example: it is 11:45. The food takes 30 minutes to cook and should be ready at 12:15.

- Touch **☰**.
- Scroll through the list until **Duration** is highlighted.
- Confirm with **OK**.
- Set "00:30" and confirm with **OK**.

or

- Touch **☰**.
- Scroll through the list until **Ready at** is highlighted.
- Confirm with **OK**.
- Set "12:15" and confirm with **OK**.

The oven will switch off automatically after this duration has elapsed or the time set has been reached.

Switching on and off automatically

We recommend switching on and off automatically when roasting.

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

- **Duration** and **Ready at**
- **Duration** and **Start at**
- **Ready at** and **Start at**

Example: it is 11:30. The food takes 30 minutes to cook and should be ready at 12:30.

- Touch **☰**.
- Scroll through the list until **Duration** is highlighted.
- Confirm with **OK**.
- Set "00:30" and confirm with **OK**.
- Scroll through the list until **Ready at** is highlighted.
- Confirm with **OK**.
- Set "12:30" and confirm with **OK**.

Start at is calculated automatically.

Start at 12:00 appears in the display. The cooking process will start automatically at this time.

Operation: Functions without steam

Sequence of an automatic programme

Up until the start the function, the selected temperature, Start at and the start time will appear in the display.

After the start time you can see the temperature increasing in the display during the heating-up phase until the set temperature is reached. Once this temperature is reached a tone will sound.

After the heating-up phase you can follow the time counting down in the display. The last minute counts down in seconds.

At the end of the programme the oven compartment heating will switch off. A tone or melody will sound (see "Settings - Acoustic tones"). Prog. finished will appear in the display.

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via '≡.

Changing settings during a programme

■ Touch '≡.

The following will appear in the display:

- Temperature
- Duration
- Ready at
- Start at

This only appears if a Duration or a Ready at time has been set.

Changing the temperature

- Scroll through the list until Temperature is highlighted.
- Confirm with OK.
- Change the temperature.
- Confirm with OK.

The steam oven will be heated up or cooled down until the altered temperature is reached.

You can permanently reset the recommended temperature to suit your own cooking preferences. (See "Settings - Recommended temperatures").

Operation: Functions without steam

Changing the cooking duration

- Scroll through the list until **Duration** is highlighted.
- Confirm with OK.
- Scroll through the list until **Change** is highlighted.
- Confirm with OK.
- Change the duration.
- Confirm with OK.

The programme will restart with the new duration.

Deleting a cooking duration

- Scroll through the list until **Duration** is highlighted.
- Confirm with OK.
- Scroll through the list until **Delete** is highlighted.
- Confirm with OK.

The programme will continue with the set temperature.

Changing the finish time

- Scroll through the list until **Ready at** is highlighted.
- Confirm with OK.
- Scroll through the list until **Change** is highlighted.
- Confirm with OK.
- Change the duration.
- Confirm with OK.

Start at will be automatically recalculated. The programme will finish at the time set.

Deleting a finish time

- Scroll through the list until **Ready at** is highlighted.
- Confirm with OK.
- Scroll through the list until **Delete** is highlighted.
- Confirm with OK.

The cooking finish time is deleted. The programme will start using the duration set.

Cancelling cooking

- Turn the function selector to •.

Select function will appear in the display. Any cooking durations set are deleted.

Your steam oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

List of food types

Automatic programmes are accessed via Automatic programmes .

- Vegetables
- Fish
- Meat
- Bread
- Rolls
- Rice
- Hen's eggs
- Fruit
- Shellfish
- Special

To use an Automatic programme

- Select Automatic programmes .

A list of food types will appear in the display.

- Scroll through the list until the category you want is highlighted.
- Confirm with OK.

The Automatic programmes available for the food type selected will then appear.

- Scroll through the list until the Automatic programme you want to use is highlighted.
- Confirm with OK.

Each step you need to take before starting the Automatic programme will appear in the display.

In some programmes you will be prompted on when to add food to the oven. Follow and confirm these instructions.

Automatic programmes

Notes on using these programmes

- The degree of doneness and browning levels are shown in a bar chart with seven segments. The factory default is always the middle setting. It will be highlighted. To change the setting simply move the highlighting to the left or the right.
- The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.
- The oven interior needs to be at room temperature before starting an Automatic programme.
- When placing food in an already hot steam oven, be very careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated. When putting cooking containers or the condensate tray 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.
- Please refer to the cookbook for information on suitable baking containers.
- For some Automatic programmes the start time can be delayed using **Start at** or **Ready at**.
- To end an automatic programme early, you need to switch the steam oven off completely by turning the function selector to ●.
- If by the end of an Automatic programme the food is not cooked enough, select **Continue cooking** or **Continue baking**.
- Automatic programmes can also be saved as **User programmes** via '≡'.

You can create and save up to 20 of your own programmes.

- Each one can have up to 10 cooking stages. This enables you to save your favourite or most frequently used recipes very accurately. You can save individual settings for each stage.
- You can enter the name of the programme for your recipe.


When you next select the programme it will start automatically.

There are different ways of creating a User programme:

- At the end of an Automatic programme, save it as a User programme.
- After running a programme with a set duration, save it.

Then name the programme.

To create a User programme

- Select User programmes .

The first time you create a User programme **Create programme** will appear in the display.

- Confirm with OK.

If User programmes already exist, the programme names will appear with **Edit programme** underneath them.

- Scroll through the list until **Edit programme** is highlighted.

- Confirm with OK.

Create programme will be highlighted.

- Confirm with OK.

You can now specify the settings for cooking stage 1.

Follow the instructions in the display:

- Select and confirm the cooking function, temperature, moisture level if required and duration.

Settings for the 1st cooking stage have now been set.

You can add more cooking stages, for example, if you want to add another cooking function to follow on from the first:

- Scroll through the list until **Add cooking stage** is highlighted.

- Confirm with OK.

- Proceed as for the 1st cooking stage.

- When all necessary cooking stages have been set, scroll through the list until **Finish programme** is highlighted.

- Confirm with OK.

User programmes

A summary of your settings will appear in the display.

- Check the settings and confirm with OK.
- Scroll through the list until **Save** is highlighted.
- Confirm with OK.
- Enter the programme name.

The following symbols will appear next to the alphabet:

Symbol	Meaning
␣	Space
ABC	Alphabet in upper case
abc	Alphabet in lower case
123	Numerals 0 to 9 and hyphen
✓	Confirm the programme name

- Scroll through the list until the character you want is highlighted.
- Confirm with OK.

The letter or number you have selected will appear in the top line of the display.

- Select the rest of the letters or numbers for your programme name.

A maximum of 10 characters can be used.

You can delete the characters one at a time with ↵.

- Once you have entered the programme name scroll through the list until ✓ is highlighted.
- Confirm with OK.

A message will appear in the display confirming that the programme has been saved.

- Confirm with OK.

You can start the saved programme immediately, delay the start or change the cooking stages.

The option **Change cooking stages** is described in "To change a User programme".

To start a User programme

- Place the food in the oven.
- Select User programmes .

The programme names will appear with Edit programme underneath them in the display.

- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.

You can start the saved programme immediately, delay the start or change the cooking stages.

- Start now

The programme will start. The oven compartment lighting and the steam generator will switch on immediately.

- Ready at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

- Change cooking stages

You can change the specified settings for a cooking stage or add more cooking stages to the programme (see "To change a User programme").


- Scroll through the list until the function you want is highlighted.
- Confirm with OK.

The programme will start according to the specified start or finish time.

To change a User programme

Changing cooking stages

Cooking stages in an Automatic programme that you have renamed as a User programme cannot be changed.

- Select User programmes .

The programme names will appear with Edit programme underneath them in the display.

- Scroll through the list until Edit programme is highlighted.
- Confirm with OK.
- Scroll through the list until Change programme is highlighted.
- Confirm with OK.
- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.

Change cooking stages will be highlighted.

- Confirm with OK.

Cooking stage 1 is highlighted. You can change the specified settings for one cooking stage or add cooking stages to the programme.

- Scroll through the list until the cooking stage you want or Add cooking stage is highlighted in the display.
- Confirm with OK.
- Change the programme as you wish (see "To create a User programme") and confirm with OK.

User programmes


A summary of your settings will appear in the display.

- Check the settings and confirm with OK.

The additional stages or changes to your programme will be saved.

- Change the name if necessary (see "To create a User programme").

Changing the name

- Select User programmes .

The programme names will appear with Edit programme underneath them in the display.

- Scroll through the list until Edit programme is highlighted.
- Confirm with OK.
- Scroll through the list until Change programme is highlighted.
- Confirm with OK.
- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.
- Scroll through the list until Change name is highlighted.
- Confirm with OK.
- Change the name (see "To create a User programme").
- After entering a new name, scroll through the list until ✓ is highlighted.
- Confirm with OK.

A message will appear in the display confirming that the programme has been saved.

- Confirm with OK.

To delete a User programme

- Select User programmes .

The programme names will appear in the display and Edit programme underneath.

- Scroll through the list until Edit programme is highlighted.
- Confirm with OK.
- Scroll through the list until Delete programme is highlighted.
- Confirm with OK.
- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.

Delete ? appears in the display.

- Scroll through the list until Yes is highlighted.
- Confirm with OK.

The programme is deleted.

You can delete all User programmes at once (see "Settings - Factory default - User programmes").

Minute minder

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder duration of 9 hours, 59 minutes and 59 seconds can be set.

To set the minute minder

If you want to use the minute minder and Time | Show | Off has been set, you will need to switch the steam oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the steam oven is switched off.

Example: You want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

■ Touch .

"0:00:00"
will appear (h:min:sec) highlighted in the display.


■ Use the rotary selector < > to enter "0:06:20".


■ Confirm with OK.

The duration counts down in the display when the oven is switched off.

If a cooking programme is being run at the same time the minute minder duration will appear in the bottom of the display.

At the end of the minute minder duration

-  will flash in the display,
- the display will show the time counting upwards,
- a tone or melody will sound (see "Settings - Acoustic tones")

■ Touch  to switch off acoustic and optical signals.

To change the duration

■ Touch .

Minute minder appears in the display and Change is highlighted.

■ Confirm with OK.

■ Set a new minute minder duration.

■ Confirm with OK.

The altered minute minder duration will start to count down immediately.

To cancel the time set for the minute minder

■ Touch .

Minute minder appears in the display and Change is highlighted.

■ Scroll through the list until Delete is highlighted.

■ Confirm with OK.

The minute minder duration is now cancelled.

This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

The advantages of cooking with steam

Almost all vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked. Food also retains its fresh, original colour.

Suitable containers

Cooking containers

This steam oven is supplied with stainless steel cooking containers. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (see "Optional accessories"). This enables you to choose the most suitable container for the food you are cooking.

It is best to use perforated containers for **steam cooking**. The steam can reach the food from all sides and the food is cooked evenly.

Your own containers

You can also use your own containers. However, please note the following:

- The container must be suitable for using in an oven and must be steam resistant. Plastic containers can only be used for steam cooking if the manufacturer has stated that they are suitable for such use.
- Thick-sided containers made from porcelain, china or stoneware, for example, are not so suitable for steam cooking. They do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.
- Place the cooking containers on the rack or in a suitable container, and not on the oven floor.
- Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

General notes

Shelf level

You can select any shelf level. You can also cook on several levels at the same time. This will not alter the cooking duration.

When using more than one deep container at the same time for steam cooking it is best to offset them on their runners and to leave at least one level free in between them.

Always insert cooking containers, the rack and the tray between the rails of the side runners so that they cannot tip.

Non-tip safety notches

The rack has non-tip safety notches in the middle which prevent it being pulled right out when it only needs to be partially pulled out. The rack can then only be taken out of the oven by raising it upwards and then pulling it out.

Frozen food

The heating up phase for frozen food is longer than for fresh food. The greater the quantity of frozen food, the longer the heating up phase.

Temperature

A maximum temperature of 100 °C is reached when steam cooking is taking place. Most types of food will cook at this temperature. Some more delicate types of food, such as soft fruit, must be cooked at lower temperatures as otherwise they will burst. More information is given in the relevant section.

Combination with a warming drawer

When the warming drawer is in use the oven cavity in the steam oven can get up to 40 °C. If, in this case, you set a temperature of 40 °C (Steam cooking) or 30–40 °C and 100 % moisture (Combination cooking), steam will not be produced because the oven cavity is too warm.

Duration

In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.

The quantity of food does not affect the cooking duration. 1 kg of potatoes will take the same time to cook as 500 g.

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

Cooking with liquid

When cooking with liquid only fill the cooking container $\frac{2}{3}$ full to prevent the liquid spilling when the cooking container is removed from the oven.

Your own recipes - steam cooking

Food and recipes which are prepared in pot or a pan can also be cooked in the steam oven. The cooking times in the steam oven will be the same. Please note that food will not be brown or crisp when cooking with steam.

Steam cooking

Vegetables

Fresh

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut them up.

Frozen

Frozen vegetables do not need to be defrosted beforehand, unless they have been frozen together in a block.

Frozen and fresh vegetables which take the same length of time to cook can be cooked together.

Break up vegetables that have frozen together in a lump and follow instructions on the packaging regarding cooking duration.

Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of food, and only fill it about 3-5 cm deep. When cooking large quantities divide the food between 2 or 3 shallow containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together.

Use solid containers for vegetables which are cooked in liquid.

Shelf level

To avoid any colour transfer when cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container, do not place other food underneath the perforated container.

Duration

As with conventional methods, the cooking duration when cooking vegetables with steam will depend on the size and how well done you want them. Example:


firm potatoes, cut into quarters

= approx. 17 minutes

firm potatoes, cut in half

= approx. 21 minutes

Settings

Automatic programmes  | Vegetables
| ... | Steam cooking

or

Further programmes  | Cook vegetables
or

Steam cooking 

Temperature: 100 °C


Duration: see chart

Steam cooking

The durations given in the chart are guidelines for fresh vegetables. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter duration it can be put back in the oven and cooked for longer.

Vegetables	🕒 [min]
Artichokes	32–38
Cauliflower, whole	27–28
Cauliflower, florets	8
Beans, green	10–12
Broccoli, florets	3–4
Chantenay carrots, whole	7–8
Chantenay carrots, halved	6–7
Chantenay carrots, chopped	4
Chicory, halved	4–5
Chinese cabbage, chopped	3
Peas	3
Fennel, halved	10–12
Fennel, cut into strips	4–5
Curly kale, chopped	23–26
Firm potatoes, peeled whole halved quartered	27–29 21–22 16–18
Fairly firm potatoes, peeled whole halved quartered	25–27 19–21 17–18
Floury potatoes, peeled whole halved quartered	26–28 19–20 15–16
Kohlrabi, cut into batons	6–7

Steam cooking

Vegetables	 [min]
Pumpkin, diced	2–4
Corn on the cob	30–35
Chard, chopped	2–3
Peppers, diced / cut into strips	2
New potatoes, firm	30–32
Mushrooms	2
Leeks, sliced	4–5
Leeks, halved lengthwise	6
Romanesco, whole	22–25
Romanesco, florets	5–7
Brussels sprouts	10–12
Beetroot, whole	53–57
Red cabbage, chopped	23–26
Black salsify, whole	9–10
Celeriac, cut into batons	6–7
Green asparagus	7
White asparagus	9–10
Main crop carrots, chopped	6
Spinach	1–2
Spring cabbage, chopped	10–11
Celery, chopped	4–5
Swede, chopped	6–7
White cabbage, chopped	12
Savoy cabbage, chopped	10–11
Courgettes, sliced	2–3
Sugar snap peas	5–7

 Duration

Meat

Fresh

Prepare the meat in the usual way.

Frozen

Meat should be thoroughly defrosted before cooking in the steam oven (see "Defrosting").

Preparation

For meat which needs to be seared before being cooked, e.g. for a stew, sear the meat in a pan on the hob first.

Duration

The cooking duration depends on the thickness and the texture of the meat, and not on the weight. The thicker the piece of meat, the longer the cooking duration. A piece of meat weighing 500 g which is 10 cm thick will take longer to cook than a piece of meat weighing 500 g which is 5 cm thick.

Tips

- Use a perforated container to retain the **juices** when cooking meat. Place a solid container underneath to catch the juices. You can use these to make a gravy or freeze them for later use.
- Boiling fowl, back or top rib and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water and cook. The longer the cooking duration, the stronger the stock.

Settings

Automatic programmes  | Meat | ... |
Steam cooking

or


Further programmes  | Cook meat
or
Steam cooking 

Temperature: 100 °C

Duration: see chart

Steam cooking

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

Meat	 [min]
Leg steak, covered with water	110–120
Knuckle	135–140
Chicken breast	8–10
Shank	105–115
Top rib, covered with water	110–120
Veal cutlets	3–4
Gammon slices	6–8
Lamb stew	12–16
Poularde	60–70
Turkey roulade	12–15
Turkey escalope	4–6
Brisket, covered with water	130–140
Beef stew	105–115
Boiling fowl, covered with water	80–90
Boiled topside	110–120

 Duration


Sausages

Settings

Steam cooking 

Temperature: 90 °C

Duration: see chart

Sausages	 [min]
Frankfurters	6–8
Bologna sausages	6–8
Veal sausages	6–8

 Duration

Fish

Fresh

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

Frozen food

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2 - 5 minutes should be enough.

Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to season fish with salt when cooking with steam as this method retains the minerals which give the fish its unique flavour.

Cooking containers

If using a perforated container, grease it first.

Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the container with the fish directly above the condensate tray/universal tray (depending on model) to catch any liquid and so avoid any transfer of tastes to other food.

Steam cooking

Temperature

85 °C – 90 °C

For gently cooking delicate types of fish, such as sole.

100 °C

For cooking firmer types of fish, e.g. cod and salmon.

Also for cooking fish in sauce or stock.

Duration

The cooking duration depends on the thickness and the texture of the fish, and not on the weight. The thicker the fish, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart. If you find that the fish is not cooked sufficiently only cook it for a few minutes more.


When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Tips



- Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.
- Cook large fish in the swimming position. To help maintain the shape of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellyside down over the cup.

- You can use any fish scraps, e.g. fish heads, bones, tails etc to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.
- **Blue fish** is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon. (Follow recipe instructions for the ratio of water to vinegar).

Settings

Automatic programmes  | Fish | ... |
Steam cooking

or

Further programmes  | Cook fish
or
Steam cooking 

Temperature: see chart

Duration: see chart

Steam cooking

The cooking durations given in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter duration it can be put back in the oven and cooked for longer.

Fish	🌡️ [°C]	🕒 [min]
Eel	100	5–7
Perch fillet	100	8–10
Seabream fillet	85	3
Trout, 250 g	90	10–13
Halibut fillet	85	4–6
Atlantic cod fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	6–8
Salmon steak	100	8–10
Salmon trout	90	14–17
Coley fillet	85	3
Rose fish fillet	100	6–8
Haddock fillet	100	4–6
Plaice fillet	85	4–5
Monk fish fillet	85	8–10
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	85	5–10
Pikeperch fillet	85	4

🌡️ Temperature / 🕒 Duration

Steam cooking

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.
Peel, remove and discard the intestines, and then wash the shellfish.

Cooking containers


If using a perforated container, grease it first.



Duration



The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.
When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

Settings

Automatic programmes  | Shellfish | ... | Steam cooking
or

Steam cooking 
Temperature: see chart
Duration: see chart

	 [°C]	 [min]
Crevettes	90	3
Prawns	90	3
King prawns	90	4
Small shrimps	90	3
Lobster	95	10–15
Large shrimps	90	3

 Temperature /  Duration

Mussels

Fresh



Warning - danger of food poisoning

Only cook mussels which are closed. Do not eat mussels which have not opened after being cooked.

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.

Frozen food

Defrost frozen mussels before cooking.

Duration

The longer mussels are cooked, the tougher they become. Use the cooking durations given in the chart.

Settings

Steam cooking

Temperature: see chart

Duration: see chart

	[°C]	[min]
Barnacles	100	2
Cockles	100	2
Bearded mussels	90	12
Scallops	90	5
Razor clams	100	2–4
Venus mussels	90	4

Temperature / Duration

Steam cooking

Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid and so none of the nutrients are lost.

Settings


Automatic programmes  | Rice | ... | Steam cooking

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Rice : Liquid	 [min]
Basmati rice	1 : 1.5	15
Parboiled rice	1 : 1.5	23–25
Round grain rice	1 : 2.5	30
Pudding rice		
Risotto rice		
Brown rice	1 : 1.5	26–29
Wild rice	1 : 1.5	26–29

 Duration

Pasta

Dry pasta

Dry pasta swells when it is cooked and needs to be cooked in liquid. The liquid must cover the pasta. Using hot liquid gives better results.

Increase the cooking time stated by the manufacturer by approx. $\frac{1}{3}$.

Fresh

Fresh pasta, such as you can buy from the supermarket chilled counter, does not need to absorb water. Cook fresh pasta in a greased perforated container.


Separate any pieces of pasta which have stuck together and spread them out in the cooking container.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

Fresh	 [min]
Gnocchi	2
Knöpfli	1
Ravioli	2
Spätzle	1
Tortellini	2
Dry pasta, covered with water	
Tagliatelli	14
Vermicelli	8

 Duration

Steam cooking

Dumplings

Ready made boil-in-the-bag dumplings need to be well covered with water as otherwise they can fall apart. This is because even though they have been soaked in water beforehand they will not absorb enough moisture.


Cook fresh dumplings in a greased, perforated container.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min]
Sweet dumplings	30
Yeast dumplings	20
Boil-in-the-bag potato dumplings	20
Boil-in-the-bag bread dumplings	18–20

 Duration

Grain

Grain swells during cooking and needs to be cooked in liquid. The proportion of grain to liquid depends on the type of grain.


Grain can be cooked whole or cracked.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

	Ratio Grain : Liquid	 [min]
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, whole	1 : 1	18–20
Green spelt, cracked	1 : 1	7
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
Millet	1 : 1.5	10
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, whole	1 : 1	35
Rye, cracked	1 : 1	10
Wheat, whole	1 : 1	30
Wheat, cracked	1 : 1	8

 Duration

Steam cooking

Dried pulses

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required. Soaked pulses must be covered with liquid during cooking.

Lentils do not need to be soaked before cooking.


With unsoaked pulses a certain ratio of pulses to liquid is required depending on variety.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

Soaked	
	 [min]
Beans	
Kidney beans	55–65
Adzuki beans	20–25
Black beans	55–60
Pinto beans	55–65
Haricot beans	34–36
Peas	
Yellow split peas	40–50
Green split peas	27

 Duration

Steam cooking

Unsoaked		
	Ratio Pulses : Liquid	🕒 [min]
Beans		
Kidney beans	1 : 3	130–140
Adzuki beans	1 : 3	95–105
Black beans	1 : 3	100–120
Pinto beans	1 : 3	115–135
Haricot beans	1 : 3	80–90
Lentils		
Brown lentils	1 : 2	13–14
Red lentils	1 : 2	7
Peas		
Yellow split peas	1 : 3	110–130
Green split peas	1 : 3	60–70

🕒 Duration

Steam cooking

Hen's eggs

Use a perforated container to boil eggs in the steam oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating up phase and so do not burst when they are cooked with steam.

When using a solid container for making egg dishes such as scrambled eggs, remember to grease it first.

Settings


Automatic programmes  | Hen's eggs | ... | Steam cooking

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min]
Small soft medium hard	3 5 9
Medium soft medium hard	4 6 10
Large soft medium hard	5 6–7 12
Extra large soft medium hard	6 8 13

 Duration

Fruit

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

Tip: You can use the juice which has collected in the solid container to make a glaze for a fruit flan.

Settings


Automatic programmes  | Fruit | ... | Steam cooking

or

Steam cooking 

Temperature: 100 °C

Duration: see chart

	 [min]
Apple pieces	1–3
Pear chunks	1–3
Cherries	2–4
Mirabelle plums	1–2
Nectarine / Peach pieces	1–2
Plums	1–3
Quince, diced	6–8
Rhubarb pieces	1–2
Gooseberries	2–3

 Duration

Steam cooking

Menu cooking (cooking whole meals)

Before cooking meals with the Menu cooking function switch off the steam reduction system (see "Settings - Steam reduction").

You can use the steam oven to cook a whole meal containing types of food which have different cooking durations, e.g. fish fillet with rice and broccoli. Each dish is placed in the oven at different times so that they are all ready at the same time.

Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot) in a perforated container, place the perforated container directly above the condensate tray / universal tray (depending on model) to avoid any transfer of flavour or colour to other food and to prevent liquid dripping onto food below it.

Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods.

Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types

of fish with a soft structure, e.g. sole and plaice will become very firm when cooked at 100 °C.

Duration

If you are increasing the recommended temperature, shorten the cooking duration by approx. 1/3.

Example

Rice	20 minutes
Rose fish fillet	6 minutes
Broccoli	4 minutes

20 minutes minus 6 minutes =
14 minutes (1st duration: rice)

6 minutes minus 4 minutes = 2 minutes
(2nd duration: rose fish fillet)

Remaining time = 4 minutes
(3rd duration: broccoli)

Durations	20 min. - rice		
		6 min. - fish fillet	
			4 min. - broccoli
Setting	14 min	2 min.	4 min.

Procedure

- Place the rice in the oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the steam oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the steam oven.
- Set the third cooking duration: 4 minutes.

Sous-vide (vacuum) cooking

With this gentle cooking method, food is cooked slowly and at a low, constant temperature in vacuum packaging.

With vacuum cooking, no moisture evaporates during cooking and all nutrients and flavours are retained.

The cooking result has an intensive taste and food is cooked evenly.

Use only fresh food which is in a good condition.

Ensure hygienic conditions and that food has not been out of the refrigerator too long, e.g. during transportation.

Use only heat-stable, boiling-resistant vacuum sealing bags.

Do not cook food in the sales packaging, such as vacuum-packed frozen food as it is possible that the packaging used is not suitable for vacuum cooking.

Do not use the vacuum sealing bag more than once.

Vacuum-seal the food in a chamber system vacuum sealer only.

Important

For an optimum cooking result:

- Use fewer herbs and spices than for conventional cooking as the effect on the taste of the food is more intensive.
You can also prepare the food without seasoning and add seasoning after cooking.
- The cooking duration is reduced when salt, sugar, and liquids are added.
- The food becomes firmer if acidic ingredients, such as lemon or vinegar are added.
- Do not use alcohol or garlic as this can cause an unpleasant taste.
- Only use vacuum sealing bags that match the size of the food. If the bag is too big, too much air may remain inside.
- If you want to cook several items of food in one vacuum sealing bag, put them side-by-side in the bag.
- If you want to cook food in several bags at once, put the bags side-by-side on the shelf.
- The cooking durations depend on the thickness of the food.
- With higher temperatures and/or longer cooking durations, a lack of water may occur. Check the display from time to time.
- Keep the door closed during the cooking programme. Opening the door extends the programme and can change the cooking result.
- Cooking at a lower temperature and for a longer duration can result in increased residual water in the cooking compartment. This does not affect the cooking result.
- Temperatures and cooking durations from Sous-vide recipes cannot always be adopted exactly. Alter the settings to achieve the degree of cooking you want.

Sous-vide (vacuum) cooking

Tips

- To reduce preparation times, you can vacuum food 1–2 days before cooking. Store the vacuum sealed food in the refrigerator at a maximum temperature of 5 °C. To maintain quality and taste, the food must be cooked after a maximum of 2 days.
- Freeze liquids such as marinades before vacuum-sealing to prevent them from escaping from the bag.
- Fold the edges of the vacuum sealing bag outwards for filling in order to obtain clean, perfect seams.
- If you do not want to eat the food directly after cooking, put it in iced water to cool down completely. Then store it at a maximum temperature of 5 °C.


In this way, you can maintain quality and taste while extending the life of the food.

Exception: Consume poultry immediately after cooking.

- After cooking, cut the vacuum sealing bag on all sides for easier access to the food.
- Briefly fry meat and firm types of fish (such as salmon) before serving for a roasted aroma.

- Use the brine or marinade of vegetables, fish, or meat to make a sauce.
- Serve the food on pre-warmed plates.

Procedure

- Rinse the food with cold water and dry it.
- Place the food in a vacuum sealing bag and add spices or liquid if desired.
- Vacuum-seal the food in a chamber system vacuum sealer.
- For optimum cooking results place the rack on shelf level 2.
- Place the vacuum-sealed food on the rack (next to each other if there are several bags).
- Select Further programmes .
- Scroll through the list until Sous-vide is highlighted.
- Confirm with OK.
- Change the recommended temperature if necessary.
- Confirm with OK.
- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.
- Select further settings if required (see "Operation: Steam cooking - Advanced operation").

Possible reasons for unsatisfactory results

The bag has opened:

- The seal was not clean or strong enough and has opened.
- The bag was damaged by a sharp bone.

The food has an unpleasant or strange taste:

- Incorrect storage of the food; the food was kept out of the refrigerator for too long.
- The food was contaminated with bacteria before it was vacuum sealed.
- Too much of ingredients such as spices was added.
- The bag or seal was not in perfect order.
- The vacuum was insufficient.
- The food was not eaten or chilled immediately after cooking.

Sous-vide (vacuum) cooking

Food	Added in advance		🌡️ [°C]	🕒 [min]
	Sugar	Salt		
Fish				
Atlantic cod fillet, 2.5 cm thick		x	54	35
Salmon fillet, 3 cm thick		x	52	30
Monk fish fillet		x	62	18
Pikeperch fillet, 2 cm thick		x	55	30
Vegetables				
Cauliflower florets, medium to large		x	85	40
Hokkaido pumpkin, sliced		x	85	15
Kohlrabi, sliced		x	85	30
White asparagus, whole	x	x	85	22–27
Sweet potato, sliced		x	85	18
Fruit				
Pineapple, sliced	x		85	75
Apples, sliced	x		80	20
Baby bananas, whole			62	10
Peaches, halved	x		62	25–30
Rhubarb pieces			75	13
Plums, halved	x		70	10–12
Miscellaneous				
Beans, white, soaked in a ratio of 1:2 (beans : liquid)		x	90	240
Prawns, peeled and deveined		x	56	19–21
Hen's egg, whole			65–66	60
Scallops, removed from shell			52	25
Shallots, whole	x	x	85	45–60

🌡️ Temperature / 🕒 Duration

Sous-vide (vacuum) cooking

Food	Added in advance		🌡️ [°C]		🕒 [min]
	Sugar	Salt	Medium*	Well done*	
Meat					
Duck breast, whole		x	66	72	35
Saddle of lamb			58	62	50
Beef fillet steak, 4 cm thick			56	61	120
Beef rump steak, 2.5 cm thick			56	–	120
Pork fillet, whole		x	63	67	60

🌡️ Temperature / 🕒 Duration

* Degree of doneness

The "Done" degree of doneness uses a higher core temperature than "Medium". Results are not the same as for well done in traditional roasting methods.

Sous-vide (vacuum) cooking

Reheating

Only reheat brassicas, e.g. kohlrabi and cauliflower in combination with a sauce. Without sauce, an unpleasant cabbage-like taste and grey-brown colour may develop.

Food with a short cooking duration or which continues cooking during reheating, e.g. fish, is not suitable for reheating.

Preparation

Place the cooked food into ice water for approx. 1 hour directly after cooking. The rapid cooling prevents the food from continuing to cook, which helps retain the optimum cooked condition. Then store the food in the refrigerator at a maximum temperature of 5 °C.

Please note that the quality of the food decreases the longer it is stored.

We recommend that you do not store the food in the refrigerator for longer than 5 days before reheating.

Settings

Further programmes  | Sous-vide

Temperature: see chart

Duration: see chart

Sous-vide (vacuum) cooking

Chart for reheating Sous-vide cooked food

Food	🌡️ [°C]		🕒 ² [min]
	Medium ¹	Well done ¹	
Meat			
Saddle of lamb	58	62	30
Beef fillet steak, 4 cm thick	56	61	30
Beef rump steak, 2.5 cm thick	56	–	30
Pork fillet, whole	63	67	30
Vegetables			
Cauliflower florets, medium to large ³	85		15
Kohlrabi, sliced ³	85		10
Fruit			
Pineapple, sliced	85		10
Miscellaneous			
Beans, white, soaked in a ratio of 1:2 (beans : liquid)	90		10
Shallots, whole	85		10

🌡️ Temperature / 🕒 Duration

¹ Degree of doneness

The "Done" degree of doneness uses a higher core temperature than "Medium". Results are not the same as for well done in traditional roasting methods.

² Durations apply for food with an initial temperature of approx. 5 °C (refrigerator temperature).

³ Reheat only in sauce.

Special applications

Reheat

To reheat food which was cooked using the Sous-vide method, use the Sous-vide function (see "Sous-vide (vacuum) cooking – Reheating").

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food will reheat evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

Duration

10-15 minutes are usually sufficient for one plate of food. More than one plate will need a little longer.

If you are reheating several plated meals one after the other, the reheating time can be reduced by around 5 minutes for the second and subsequent plates as the oven will still be hot.

Moisture

The more moist the food, the less moisture needs to be added.

Tips

- Food does not need to be covered before it is reheated.
- Do not reheat large items, such as a joint of roast meat, whole. Divide it into portions and reheat these as plated meals.
- Compact items, such as stuffed peppers or roulades, should be cut in half.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.
- Reheat sauces separately, except for dishes such as stew and casseroles where the sauce is part of the dish.

Settings

Reheat 

or

Combi mode 

Temperature: see chart

Moisture: see chart

Duration: see chart

Special applications

Food	🌡️ [°C]	💧 [%]	🕒 [min]
Vegetables			
Carrots Cauliflower Kohlrabi Beans	120	70	8–10
Side dishes			
Pasta Rice Potatoes, cut in half lengthways	120	70	8–10
Dumplings Mashed potato	140	70	18–20
Meat and poultry			
Sliced meat, 1 1/2 cm thick Roulades, sliced Goulash Lamb stew Chicken escalopes Turkey escalopes, sliced	140	70	11–13
Fish			
Fish fillet Fish roulade, halved	140	70	10–12
Plated meals			
Spaghetti, in tomato sauce Pork roast, potatoes and vegetables Stuffed peppers (cut in half), rice Chicken fricassee, rice Vegetable soup Creamed soup Clear broth Casserole	120	70	10–12

🌡️ Temperature / 💧 Moisture / 🕒 Duration

Special applications

Defrost

It is much quicker to defrost food in the steam oven than at room temperature.

Temperature

60 °C is the best temperature for defrosting.

Exception: 50 °C for minced meat and game


Before and after defrosting

Remove all packaging before defrosting.

Exceptions: Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow defrosted food to stand at room temperature after removing it from the oven. The standing time is necessary to allow the even distribution of heat.

Cooking containers

 **Danger of salmonella poisoning.**
Do not use the liquid from defrosted meat or poultry. Pour it away and wash the container, the sink and your hands.

Use a perforated container with a solid container underneath it when defrosting food which will drip, such as poultry. This way food will not be lying in defrosted liquid.

Food which does not drip can be defrosted in a solid container.

Tips

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2 - 5 minutes should be enough.
- When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate it about half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost frozen pre-cooked meals according to the manufacturer's instructions.

Settings

Defrost 

or

Steam cooking 

Temperature: see chart

Defrosting duration: see chart

Special applications

Food to be defrosted	Quantity	🌡️ [°C]	🕒 [min]	⌚ [min]
Dairy products				
Cheese slices	125 g	60	15	10
Quark	250 g	60	20–25	10–15
Cream	250 g	60	20–25	10–15
Soft cheese	100 g	60	15	10–15
Fruit				
Apple sauce	250 g	60	20–25	10–15
Apple pieces	250 g	60	20–25	10–15
Apricots	500 g	60	25–28	15–20
Strawberries	300 g	60	8–10	10–12
Raspberries / Blackcurrants	300 g	60	8	10–12
Cherries	150 g	60	15	10–15
Peaches	500 g	60	25–28	15–20
Plums	250 g	60	20–25	10–15
Gooseberries	250 g	60	20–22	10–15
Vegetables				
Frozen in a block	300 g	60	20–25	10–15
Fish				
Fish fillets	400 g	60	15	10–15
Trout	500 g	60	15–18	10–15
Lobster	300 g	60	25–30	10–15
Small shrimps	300 g	60	4–6	5
Ready meals				
Meat, vegetables, side dishes / Stew / Soup	480 g	60	20–25	10–15
Meat				
Roast meat, sliced	125–150 g each	60	8–10	15–20
Minced meat	250 g	50	15–20	10–15
Minced meat	500 g	50	20–30	10–15
Goulash	500 g	60	30–40	10–15

Special applications

Food to be defrosted	Quantity	🌡️ [°C]	⌚ [min]	⌛ [min]
Goulash	1000 g	60	50–60	10–15
Liver	250 g	60	20–25	10–15
Saddle of hare	500 g	50	30–40	10–15
Saddle of roebuck	1000 g	50	40–50	10–15
Cutlets / chops / sausages	800 g	60	25–35	15–20
Poultry				
Chicken	1000 g	60	40	15–20
Chicken drumsticks	150 g	60	20–25	10–15
Chicken escalopes	500 g	60	25–30	10–15
Turkey drumsticks	500 g	60	40–45	10–15
Baked goods				
Puff pastries /Yeast buns	–	60	10–12	10–15
Creamed mixture cakes / biscuits	400 g	60	15	10–15
Bread / rolls				
Bread rolls	–	60	30	2
Rye bread, sliced	250 g	60	40	15
Whole grain bread, sliced	250 g	60	65	15
White bread, sliced	150 g	60	30	20

🌡️ Temperature / ⌚ Duration / ⌛ Standing time

Bottling

Only use unblemished, fresh produce which is in good condition for bottling.

Glass jars

Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.

Remove any peel, stalks, cores or stones. Cut up large fruit. For example, cut apples into slices.

If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewer as otherwise it will burst.

Vegetables

Rinse, clean and cut up vegetables.

Vegetables should be blanched before bottling to help them retain their colour (see "Blanching").

Fill volume

Fill the glass jars with produce up to a maximum of 3 cm below the rim. Do not pack it down as this will damage the cell walls of the produce. Tap the jar gently onto a cloth to help distribute the contents evenly. Fill the jars with liquid. The produce must be completely covered.

Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Tips


- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.
- Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Special applications

Procedure

- Place the rack on the lowest shelf level.
- Place the jars on the rack (all the same size). Ensure that they do not touch one another.

Settings



Further programmes  | Bottling

or

Steam cooking 

Temperature: see chart

Bottling duration: see chart

Produce	 [°C]	 * [min]
Berries		
Red / blackcurrants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengages	85	55
Fruit with pips		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55

Special applications

Produce	🌡️ [°C]	🕒* [min]
Beetroot	100	60

🌡️ Temperature / 🕒 Duration

* The durations quoted are for 1.0 litre jars. If using 0.5 litre jars, reduce the duration by about 15 minutes. If using 0.25 litre jars, reduce the duration by about 20 minutes.

Special applications

Extracting juice with steam

This appliance is ideal for extracting juice from soft and medium firm fruit.

It is best to use overripe fruit, as the riper the fruit the greater the quantity of juice produced. Very ripe fruit will also produce a more intense flavour.

Preparation

Sort and clean the fruit. Cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. The stalks do not need to be removed from raspberries etc.

Cut larger fruit into chunks approx. 2 cm in size. The harder the fruit the smaller the pieces should be.

Tips

- Try experimenting with mild and tart fruit.
- Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For 1 kg of sweet fruit add 50–100 g of sugar, and for 1 kg of tart fruit add 100–150 g of sugar.
- If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles, and then seal immediately with sterilised tops.

Procedure

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container or the condensate tray underneath to catch the juice.


Settings

Steam cooking 

Temperature: 100 °C

Duration: 40–70 minutes

Drying food


Only use the Drying or Combi mode  function to dry food so that moisture can be dissipated.

Procedure

- Cut the produce into similar sized pieces.
- Spread out across the rack covered in baking parchment.

Tip: Bananas and pineapple are not suitable for drying.


Settings

Further programmes  | Drying

Temperature: see chart

Duration: see chart



or

Combi mode 

Temperature: see chart

Duration: see chart

Moisture: 20 %

Food	 [°C]	 [h]
Apple, rings	70	6–8
Apricots, halved, stones removed	60–70	10–12
Pears, sliced	70	7–9
Herbs	60	1.5–2.5
Mushrooms	70	3–5
Tomatoes, sliced	70	7–9
Citrus fruit, sliced	70	8–9
Damsons, stones removed	60–70	10–12

 Temperature /  Duration (hours)

Special applications

Make yoghurt

To make yoghurt, you will need either fresh live yoghurt or yoghurt culture, obtainable from health food shops.

Use natural yoghurt with live culture and without additives. Heat-treated yoghurt is not suitable.

The yoghurt must be fresh (short storage time).

You can use either unchilled long-life or fresh milk.

Long-life milk can be used without any further treatment. Fresh milk must first be heated to 90 °C and then cooled down to 35 °C. Do not boil it. Fresh milk will give a better set than long-life milk.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars whilst the yoghurt is thickening.

Immediately after preparation leave the yoghurt to cool in the fridge.

How well home prepared yoghurt sets will depend on the consistency, fat content and the cultures used in the starter yogurt. Not all yoghurts are suitable for use as starter yoghurt.

Possible reasons for unsatisfactory results

Yoghurt has not set:

Incorrect storage of starter yoghurt, too much time out of the refrigerator, e.g. in transportation, damaged packaging, milk not sufficiently heated.

Liquid has separated:

The jars were moved, yoghurt was not cooled down quickly enough.

Yoghurt is gritty:


Milk was overheated or in poor condition, milk and starter yoghurt not evenly stirred.

Tip: When using yoghurt enzyme, yoghurt can be made from a milk / cream mixture. Mix $\frac{3}{4}$ litre milk with $\frac{1}{4}$ litre cream.

Procedure

- Mix 100 g yoghurt with 1 litre of milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into jars and seal the jars.
- Place the sealed jars in a perforated cooking container or on the rack. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, taking care not to shake them unnecessarily.

Settings

Automatic programmes  | Special |
Make yoghurt

or

Steam cooking 

Temperature: 40 °C

Duration: 5:00 hours

Prove dough


Procedure

- Prepare the dough according to the recipe.
- Place the dough in an uncovered bowl in a perforated container or on the rack.

Settings

Further programmes  | Prove dough
Duration: as per recipe instructions

or

Steam cooking 

Moisture: 100 %

Temperature: 30 °C

Duration: as per recipe instructions

Special applications

Dissolve gelatine


Procedure

- **Gelatine leaves:** Completely cover the gelatine leaves with cold water and leave to soak for 5 minutes. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place on the rack.

Settings

Automatic programmes  | Special |
Dissolve gelatine

or

Steam cooking 
Temperature: 90 °C
Duration: 1 minute

Melt chocolate

You can use the steam oven for melting any type of chocolate.


Procedure

- Break the chocolate into small pieces. Leave chocolate cake covering in its packaging, and place in a perforated cooking container.
- Place large quantities in a solid cooking container and small quantities in a cup or a bowl.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.
- Stir large quantities once halfway through cooking.

Settings

Automatic programmes  | Special | Melt chocolate

or

Steam cooking 
Temperature: 65 °C
Duration: 20 minutes

Skinning vegetables and fruit

Procedure


- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit/vegetables in a perforated cooking container.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven, otherwise the skin cannot be removed.

Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

Food	 [min]
Apricots	1
Almonds	1
Nectarines	1
Peppers	4
Peaches	1
Tomatoes	1

 Duration

Apple storage

You can treat homegrown apples in the steam oven to increase the length of time for which you can store them. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings

Automatic programmes  | Fruit | Apples | Whole | Preserving

or

Steam cooking 

Temperature: 50 °C

Duration: 5 minutes

Special applications

Blanching

Blanch vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

Procedure

- Put the prepared vegetables into a perforated cooking container.
- Once blanched, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

Settings

Further programmes  | Blanching

or

Steam cooking 

Temperature: 100 °C

Duration: 1 minute


Sweat onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.

Settings

Automatic programmes  | Special |
Sweat onions

or

Steam cooking 

Temperature: 100 °C

Duration: 4 minutes

Cook bacon

The bacon does not brown.

Procedure

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with a lid or with foil that is temperature resistant up to 100 °C and to steam.

Settings

Automatic programmes  | Special | Cook bacon

or

Steam cooking 

Temperature: 100 °C

Duration: 4 minutes

Disinfect items

The steam oven can be used to disinfect baby bottles and other containers so that at the end of the programme they are as germ free as they would have been had they been boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100 °C and also that they can withstand hot steam.

Dismantle, clean and thoroughly rinse baby bottles. All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

Procedure


- Place the individual items on the rack or in a perforated container (on their sides or with the opening facing downwards) ensuring that they do not touch one another to allow hot steam to reach them from all sides.
- Place the rack or container on the lowest shelf level.

Settings

Further programmes  | Disinfect items

Duration: 1 minute to 10 hours

or

Steam cooking 

Temperature: 100 °C

Duration: 15 minutes

Special applications

Heating damp flannels

Procedure

- Moisten the flannels and then roll them up.
- Place them beside one another in a perforated cooking container.

Settings

Automatic programmes  | Special | Heat damp flannels

or

Steam cooking 

Temperature: 70 °C

Duration: 2 minutes

Decrystallise honey

Procedure

- Loosen the lid and place the jar of honey in a perforated container.
- Stir the honey once during the cooking duration.

Settings

Automatic  | Special | Decrystallise honey

or

Steam cooking 

Temperature: 60 °C

Duration: 90 minutes (irrespective of the size of jar or the amount of honey in the jar)

Making eierstich

Procedure

- Mix 6 eggs with 375 ml milk (do not beat until foamy).
- Season the egg and milk mixture and pour into a greased solid cooking container with a little butter.

Settings

Steam cooking 

Temperature: 100 °C

Duration: 4 minutes

Roasting tips


- Insert both grease filters (oven ceiling and back wall) when roasting.

Frozen meat must be defrosted before it is cooked.

- Always defrost meat before roasting.
- Remove skin and sinew before roasting.
- Season the meat to taste and dot with butter, or in the case of game, bard with rashers of streaky bacon.

Tip: Game can be marinated overnight e.g. in buttermilk, to tenderise it.

- If you are cooking several pieces of meat together, select pieces that are similar in size.
- Place the meat on the rack and insert it into a cold oven. The steam oven should not be pre-heated prior to roasting.
- The meat juices will collect in the tray and can then be used to make a gravy or sauce.
- Allow a standing time of approx. 10 minutes before carving meat to allow the meat juices to be evenly distributed.

We recommend roasting in combination with steam (Combi mode ): This prevents lean meat from drying out; fat splashes will be minimal and so keep the oven compartment cleaner.

Combination mode

The cooking durations for combination mode are longer than durations in a conventional oven as combination mode cooking is carried out at lower temperatures.

The lower the temperature in the cooking compartment compared to the core temperature, the longer the cooking process and therefore the more tender the result.

– Lean meat

The addition of steam prevents the surface of lean meat from drying out.

- Excellent results can be achieved using a high temperature and low moisture.

Cooking duration depends on the thickness of the joint.

– Fatty meat with crackling

- Cooking stage 1: Use a high temperature to render the fat and brown the crackling.
- Cooking stage 2: Reduce the temperature and increase the moisture for slow and even cooking.
- Cooking stage 3: increase the temperature for crispy crackling.


Roasting

– Braised dishes


- Cooking stage 1: The meat is browned using a high temperature and low moisture.
- Cooking stage 2: The meat is cooked at a low temperature and with increased moisture over a long period for extremely tender results.

Please refer to the roasting chart which follows for details on the settings.

Roasting chart

				
Meat	Stage	🌡️ [°C]	💧 [%]	🕒 [min]
Poultry				
Duck up to 3 kg	1	100	95	30
	2	130	30	60–90
	3	180	30	10–20
Goose up to 4 kg	1	100	95	60
	2	130–150	30	120–150
Goose thighs	1	100	95	30
	2	130	30	30–40
	3	180	30	10–15
Chicken, whole	1	180–220	95	50
	2	225	20	10
Chicken drumsticks	1	200	95	30
	2	200–225	30	10–15
Turkey up to 4 kg	1	120	30	180
	2	190–210	30	15–25
Turkey breast	1	200–225	95	30–40
	2	100	70	20–60
Turkey thighs	1	200–225	95	30–40
	2	100	70	45–80
Veal				
Fillet	–	200–225	20	55–75
Pot roast	1	225	20	35
	2	145	50	240
Lamb				
Leg of lamb	1	200–225	50	35–40
	2	130	65	120–160
Crown roast	1	225	20	16
	2	40–70	100	20

Roasting

				
Meat	Stage	🌡️ [°C]	💧 [%]	🕒 [min]
Beef				
Fillet	–	225	20	30–60
Sirloin joint	–	220	20	40–120
Pot roast	1 2	225 145	20 50	23 240
Pork				
Fillet	–	220–225	20	25–35
Shank	–	190–210	30	110–120
Pork with crackling	1 2 3	205 85 180	20 100 40	40–70 120 20–40
Pot roast	1 2	180–210 150	30 50	40 50–90
Game				
Venison	1 2	225 100	30 70	30–40 50–120
Roebuck rump	1 2	225 100	30 70	35–40 60–80
Wild boar	1 2	200–220 150	30 70	40–45 70–90

 Combi mode / 🌡️ Temperature / 💧 Moisture / 🕒 Duration

The lower the temperature in the second cooking stage, the more tender the meat. This means that the cooking process can take several hours.

Eating food which has been cooked correctly is important for good health.

Only bake cakes, pizza, chips etc. until they are golden. Do not overcook them.

Fan plus

For baking on several levels

- When using Fan plus, reduce the temperatures given for Conventional heat by about 20 °C.

Cake plus

This function is particularly suitable for

- creamed mixture; the mixture rises evenly and is very light.
- choux pastry (e.g. eclairs); the mixture rises well and so dries inside.
- frozen pretzels; they become shiny and the grains of salt remain intact.

Combination mode

The gleaming finish on bread, rolls and puff pastry is achieved by adding steam (maximum moisture, low temperature) in cooking stage 1. Browning is achieved using a high moisture level and a high temperature. The drying out phase takes place with low moisture and a high temperature.

Baking tips

Grease filter

- Remove the grease filter from the back panel as otherwise results can be uneven. (Exception: Flans with a deep, fresh fruit filling, e.g. plums or damsons, pizza with lots of topping).

Bakeware

- Dark-coloured tins are best for baking. These conduct the heat more swiftly to the mixture. Shiny metal tins reflect heat.

Cakes in shiny metal tins take longer to cook.

- Bake cakes in rectangular tins with the longer side across the width of the oven for optimum heat distribution and even results.
- For Automatic programmes please refer to the cookbook for information on suitable baking containers.

Baking

Frozen food

- When baking deep frozen products such as chips, croquettes, cakes, pizza and baguettes, use the lowest temperature quoted on the manufacturer's packaging.
- Cook frozen desserts, pizza or baguettes on baking paper on the rack.

Baking these frozen items on the baking tray can cause the metal to distort to such an extent that the tray cannot be taken out of the oven.

- Bake items of frozen food such as oven chips, potato croquettes etc. on the baking tray. Place them on baking parchment and turn several times during cooking.

Baking tray / condensate tray

- When baking cakes with a deep fresh fruit filling, e.g. plum or damson, use the condensate tray. As it has higher sides than the baking tray fruit juice is less likely to spill over and the oven will stay cleaner.
- Grease and flour the baking tray when baking bread and rolls.













Shelf level

- When baking cakes with a moist topping only bake on one level.
- Bake on a maximum of 2 shelf levels at the same time. When baking on 2 levels at the same time use shelf levels 2 and 4.
- If you are using the condensate tray for baking on please use it on shelf level 2 and place the baking tray on shelf level 4 for best results.

Notes on the baking chart

- As a general rule, select the lower temperature given in the chart.
- Do not set a temperature higher than that recommended. Increasing the temperature may reduce the baking duration, but will lead to uneven browning, and unsatisfactory cooking results.
- Check if the food is cooked at the end of the shortest duration quoted. To check if a cake is ready, insert a wooden skewer into the centre. It is ready if the skewer comes out clean, without dough or crumbs sticking to it.

Baking chart

Food	Stage	Function	🔥 [°C]	ΔΔ [%]	🕒 [min]
Yeast dough					
Baguettes	1		40	100	8
	2		50	100	4
	3		210	50	6
	4		160–195	20	30
Tray bake with fruit topping	1		160–190	90	20–23
	2		160	30	6
Croissants	1		100	100	7
	2		160–180	90	17–22
	3		150	75	3
	4		150	30	3
Flat bread	1		40	100	10
	2		50	100	2
	3		210	20	6
	4		165–185	20	25
Plaited loaf	1		100	100	7
	2		140–170	90	17–21
	3		150	30	15
Mixed rye bread*	1		210	50	5
	2		180–200	20	50
Multigrain rolls*	1		155	90	9
	2		210	20	15–25
White bread*	1		40	100	8
	2		50	100	4
	3		210	50	6
	4		170–195	20	30
White rolls*	1		40	100	6
	2		155	90	5
	3		200	20	15–25
Mixed wheatgrain bread*	1		40	100	8
	2		50	100	4
	3		210	50	6
	4		170–190	20	30
Pizza	–		200–220	–	25–30
Fresh fruit flan / Onion tart	–		200–220	–	25–30

Baking

Food	Stage	Function	🌡️ [°C]	ΔΔ [%]	🕒 [min]
Shortcrust pastry					
Small cakes	–	🌀	150–170	95	20–25
Fruit pie	1	🌀	180–225	30	6
	2		150–170	30	5
	3		150–160	20	45
Flan base	–	🌀	160–190	95	20–25
Puff pastry					
Filled	1	🌀	100	100	7
	2		170–190	90	15
	3		170–190	75	5
	4		170–190	20	6
Choux pastry					
Choux buns / eclairs	–	🍷	140–160	–	50–60
Creamed mixture					
Cake tin	–	🍷	150–170	–	50–60
Sponge mix					
Deep sponge base	–	🌀	170–190	–	30–40
Sponge roll	–	🌀	160–170	–	20–25
Meringues, Macaroons					
Meringue	–	🌀	90–100	–	140–160
Bakes					
Ovenproof dish	–	🌀	160–180	95	45–55
Quark dough					
Tray	–	🌀	150–170	–	30–40

🌡️ Temperature / 💧 Moisture / 🕒 Duration



 Combination mode /  Fan plus /  Cake plus

When baking bread and rolls do not use more than 750 g of flour.

To open the Settings menu

- Switch the steam oven on.
- Touch '≡.

The list of available settings will appear in the display.

This list is also available under Further programmes  | Settings .

You can check them or change them.

A tick ✓ next to an option shows which setting is active.

Changing and saving settings





- Touch '≡.
- Scroll through the list until the option you want is highlighted.
- Confirm with OK.
- Scroll through the list until the setting you want is highlighted.
Use the function selector < > to change settings with segment bars (e.g. volume).
- Confirm with OK.

The setting is now saved.

- Touch ↶ to return to the previous menu or '≡ to return to function selection.

Settings

Settings overview



Option	Available settings
Language 	... / deutsch / english / ... Country
Time	Show On / Off * / Night dimming Clock format 24 h * / 12 h Set
Date	
Lighting	On / On for 15 seconds *
Display brightness	
Acoustic tones	Melodies Solo tone
Keypad tone	
Units	Weight g * / lb / lb/oz Temperature °C * / °F
Keeping warm	On / Off *
Steam reduction	On * / Off
Recommended temperatures	
System lock 	On / Off *
Water hardness	Soft Medium Hard *
Showroom programme	Demo mode On / Off *
Factory default	Settings User programmes Recommended temperatures

* Factory default setting

Language

You can set the language and the country you want.

After selecting and confirming your choice, the language you have selected will appear in the display.



Tip: If you have selected the wrong language by mistake, select the  symbol to get back to the Language  menu.

Time of day



Display

Select how you want the time of day to show in the display when the steam oven is switched off:

- On

The time of day always appears in the display. You can switch the lighting  on and off or use the minute minder  by touching the relevant sensor.

- Off

The display is switched off to save energy. The steam oven has to be switched on before you can use it. This also applies to using the oven interior lighting  and the minute minder .

- Night dimming

To save energy the time is only shown in the display between 05:00 and 23:00. The rest of the time it is not visible.

Clock format

You can select whether the time shows as a 24 h or 12 h clock.

- 24 h

The time of day is shown in 24 hour clock format.

- 12 h

The time of day is shown in 12 hour clock format.

Setting the time

Set the hours and the minutes.

If there is an interruption to the power supply, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.


Date

Set the date.

When the steam oven is switched off the date will only show if the following settings have been set: Time | Show | On or Night dimming (between 05:00 h and 23:00 h).

Settings

Lighting

- On
The interior lighting is switched on during the entire cooking period.
- On for 15 seconds
The oven lighting turns off 15 seconds after a programme starts. Touching  switches it on for another 15 seconds.

Display brightness

The display brightness is represented by a bar with seven segments.



- Select **Darker** or **Brighter** to change the brightness of the display.

Acoustic tones

Melody

At the end of a process, a melody will sound several times in intervals.

The volume of the melody is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

- Select **Quieter** or **Louder**, to adjust the volume.

Solo tone

At the end of a process, a continuous tone will sound for a period of time.

The pitch of this tone is represented by a segment bar.

- Select **Lower** or **Higher**, to change the pitch.

Keypad tone

The volume of the tone that sounds each time you touch a sensor is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

- Select Quieter or Louder, to adjust the volume.

Units

Weight

- g

Weight in Automatic programmes is set using grammes.

- lb

Weight in Automatic programmes is set using pounds.

- lb/oz

Weight in Automatic programmes is set using pounds and ounces.

Temperature

- °C

The temperature is displayed in degrees Celsius.


- °F

The temperature is displayed in degrees Fahrenheit.

Keeping warm

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

- On

The keeping warm function is activated as standard with the Steam cooking  function if a temperature above approx. 80 °C is selected. If food is not removed from the oven at the end of a programme, the keeping warm function will automatically start after approx. 5 minutes. Keeping warm will appear in the display and the food will be kept warm for approx. 15 minutes at a temperature of 70 °C. The keeping warm function is cancelled when the door is opened, the function or rotary selectors are turned or a sensor is touched.

- Off

The keeping warm function has been deactivated.

Settings

Steam reduction

– On

The steam reduction function will switch on automatically at the end of a cooking programme which uses a temperature of over approx. 80 °C (steam cooking) or 80-100 °C and 100% moisture (Combi mode). This reduces the amount of steam which escapes when the door is opened.

Steam reduction will appear in addition to Prog. finished in the display.

– Off

If steam reduction is switched off the Keeping warm function is also automatically switched off. If steam reduction is switched off a large amount of steam will escape when the door is opened.

Recommended temperatures

If you cook with different temperatures often it makes sense to change the recommended temperatures.

Once the option has been selected the list of functions and special applications with the relevant recommended temperatures will appear in the display.

- Select the function / special application you want.

- Confirm with OK.

The recommended temperature will appear together with the range within which it can be changed.

- Change the recommended temperature.

- Confirm with OK.

System lock

The system lock prevents the appliance being switched on by mistake.

The minute minder can still be used when the system lock is active.

The system lock will remain activated even after a power failure.

– On

The system lock is now active. If you want to use the steam oven press the OK sensor for at least 6 seconds.

– Off

The system lock is not active. You can use the steam oven as normal.

Water hardness

The steam oven is set ex-works for Hard water. It must be adjusted to local water hardness to ensure trouble-free operation and to ensure that descaling is carried out at the correct interval. The harder the water, the more often it will need to be descaled.

– Soft

< 8.4 °dH, < 1.5 mmol/l

– Medium

8.4 - 14 °dH, 1.5 - 2.5 mmol/l

– Hard

> 14 °dH, > 2.5 mmol/l

Settings

Showroom programme

This function enables the steam oven to be demonstrated in showrooms without heating up. It should not be set for domestic use.

Demo mode

If demo mode is activated Demo mode active. The appliance will not heat up **will** appear when the steam oven is switched on.

– On

Touch OK for at least 4 seconds to activate demo mode.

– Off

Touch OK for at least 4 seconds to deactivate demo mode. The steam oven can then be used as normal.

Factory default

– Settings

Any settings that you have altered will be reset to the factory default setting.








– User programmes






All user programmes will be deleted.

– Recommended temperatures

Recommended temperatures which have been changed will be reset to the factory default settings.

Test food in accordance with EN 60350-1 (Steam cooking function)

Test food	Cooking container	Quantity [g]			 * [°C]	 [min]
Steam replenishment						
Broccoli (8.1)	1x DGGL 8	max.	Any		100	3
Steam distribution						
Broccoli (8.2)	1x DGGL 8	300	Any		100	3
Performance at maximum capacity						
Peas (8.3)	3x DGGL 13	each 1000	3, 5, 6		100	**









 Shelf level(s) /
  Function /
  Temperature /
  Duration
 Steam cooking

* Place the test food in a cold oven (before the heating-up phase begins).

** The test is finished when the temperature measures 85 °C in the coolest place.

Note for test institutes


Test food according to EN 50304 / EN 60350 (oven functions)

Test food	Bakeware	Function		 [°C]	 [min]	Pre-heating
Drop cookies	1 baking tray		3	140	32	No
	2 baking trays		2, 4	140	35	No
Small cakes	1 baking tray		3	150	25	No
Whisked sponge cake	1 springform cake tin 26 cm (on rack)		3	160	32	No
Apple pie	1 springform cake tin 20 cm (on rack)		3	150	90	No

 Shelf level /  Temperature /  Duration

 Fan plus /  Cake plus

Energy efficiency class

This appliance is rated energy efficiency class A in accordance with EN 50304.
Tests were carried out using  Cake plus.

Important information on cleaning and care



Danger of injury.

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the steam oven.

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the steam oven, in particular, will be damaged by oven cleaners.

All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Remove any residual cleaning agent immediately.

Stubborn soiling could damage the steam oven in certain circumstances. Clean the oven interior, inside of the door and door seal as soon as the oven has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

Do not use commercial cleaning agents. Only use cleaning agents designed for domestic use.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

Allow the appliance to cool down to a safe temperature before cleaning.

- The appliance and accessories should be cleaned and dried thoroughly after each use.
- Leave the appliance door open until the oven interior is completely dry.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours etc. Leave the door open afterwards.

Cleaning and care

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- solvent-based cleaning agents
- stainless steel cleaning agents
- dishwasher cleaner
- oven sprays
- glass cleaning agents
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents
- melamine eraser blocks
- sharp metal scrapers

Appliance front

Soiling that is left too long might become impossible to remove and could cause external surfaces to alter or discolour.

Remove any soiling immediately.

- Clean the front with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth. A clean, damp microfibre cloth without cleaning agent can also be used.
- After cleaning dry the front of the appliance with a soft cloth.

PerfectClean

The oven interior and side runners are made from stainless steel which has been treated with a special

PerfectClean finish which gives the surface an iridescent appearance.

PerfectClean surfaces have very good non-stick properties and are easy to clean.

However, it is very important to clean the surfaces each time the oven is used.

The surface will become harder to clean and the non-stick properties will deteriorate if soiling is not removed after each use and allowed to build up.

Soiling such as spilt juices and cake mixtures are best removed whilst the oven or tray is still warm. Exercise caution, make sure the oven is not hot.

Spilt fruit juices may cause discolouration of the surfaces. This discolouration is permanent but will not affect the efficiency of the surface.

To protect the non-stick effect of PerfectClean surfaces please avoid:

- abrasive cleaning agents, e.g. powder cleaners and cream cleaners
- cleaning agents for ceramic hobs
- ceramic and stainless steel hob cleaner
- wire wool
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents
- oven sprays
- cleaning in the dishwasher
- spot cleaning

Remove residual cleaning agent after cleaning. If left it will reduce the non-stick properties of the PerfectClean surfaces.

Cleaning and care

Do not use oven spray as you will not be able to remove all residual chemicals.

Oven interior

The surface of the oven compartment has been treated with PerfectClean.

Please refer to the section on "PerfectClean" for information on cleaning and care.

The oven door (see "Door") and the side runners (see "Side runners") can be removed to make it easier to clean the oven interior.

After a programme using steam

- Remove:
 - condensate using a sponge or absorbent cloth,
 - light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Then dry the oven interior and the inside of the door with a cloth.

Tip: You can then leave the oven to dry automatically (see "Maintenance / Drying").

After a roasting or baking programme

Clean the oven thoroughly after roasting and baking as otherwise soiling can burn on and become impossible to remove.

- Remove light soiling from the oven compartment and the inside of the door with a clean non-scouring washing-up sponge and a solution of washing-up liquid and hot water. If necessary, the pad on the reverse of the sponge can be used to clean the oven compartment.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Then dry the oven interior and the inside of the door with a cloth.

Tip: Soaking the soiling for a few minutes with a solution of washing-up liquid and hot water can make cleaning easier. Alternatively run the Maintenance | Soak programme (see "Maintenance - Soak").

Floor heater

After prolonged use, the floor heater can become discoloured by drops of liquid.

- Remove any discolouration with a stainless steel spiral pad.

Door seal

Grease deposits on the seal between the inside of the oven door and the oven interior can cause it to become brittle and cracked.

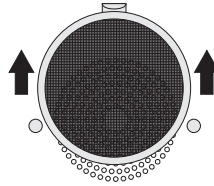
- Clean the door seal after every baking or roasting programme using a clean, damp microfibre cloth or a clean sponge and a solution of washing-up liquid and hot water.
- After cleaning dry the seal with a soft cloth.
- Replace the seal with a new one if it becomes porous or brittle.

Door seals can be ordered from the Miele Spare Parts Department (see the end of this booklet for contact details).

Grease filters

Clean the grease filters (back panel and oven ceiling) after every roasting programme.

The grease filters are suitable for cleaning in a dishwasher.

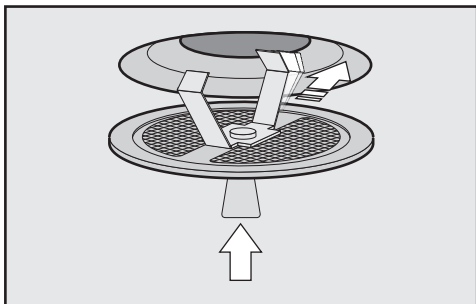


- Pull the grease filter on the back panel upwards to remove it.
- The grease filters can be cleaned in the dishwasher or by hand with a solution of warm water and a little washing-up liquid applied with a clean sponge.

If the grease filter from the back wall is cleaned in the dishwasher, results are better if it is placed horizontally in the basket. Some dishwasher detergents may cause the surface of the filter to discolour. This discolouration will not affect the functioning of the filter in any way.

Cleaning and care

Inserting the ceiling filter

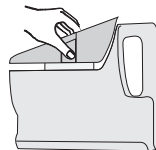


- Hold the ceiling filter at a slight angle to insert it.

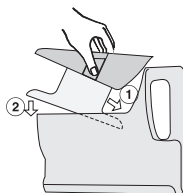
Water container

Do not immerse the water container in water or clean it in a dishwasher. For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use. Do not use scouring pads or hard brushes.

- Remove, empty and dry the water container after each use.

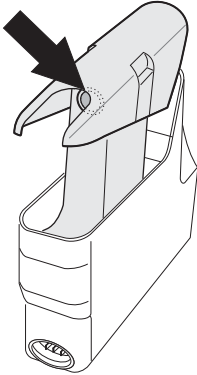


- Release the insert by pushing the catches on the sides in towards each other and then pull it out of the container.



- After cleaning, dry both parts of the insert thoroughly before replacing it in the water container. When replacing the insert, guide it in at an angle ① and then push it downwards ② as illustrated.

Coupling seal



Only use the silicone grease supplied. On no account must margarine or oil or any other domestic grease or fat be used, as these can cause the seal to swell.

- If, after prolonged use, the water container becomes difficult to remove and replace or the fault message *F20* appears, rub a small amount of the silicone grease supplied into the inside of the coupling seal.

Do not take the seal out to lubricate it.

Misuse of silicone grease!

Remove any silicone grease from your skin either by wiping it off or by washing it off.

If the grease gets into the eyes, it must be rinsed out with plenty of clean water.

If it is swallowed, seek medical advice.

- The coupling seal should be replaced with a new one if it becomes brittle or porous or if an unusually large amount of water collects on the floor of the water container compartment.

Coupling seals can be ordered from the Miele Spare Parts Department (see the end of this booklet for contact details).

Cleaning and care

Accessories

All accessories are dishwasher safe.

Condensate tray, rack, cooking containers and baking tray

- Wash and dry the condensate tray, rack, cooking containers and baking tray after each use.
- Any bluish discolouration on the cooking containers can be removed with vinegar. Then rinse with clean water.

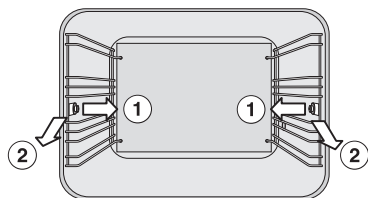
Side runners

The surface of the side runners has been treated with PerfectClean.

Do not clean the side runners in the dishwasher.

Please refer to the section on "PerfectClean" for information on cleaning and care.

- Remove:
 - light soiling with a clean sponge and a solution of washing-up liquid and hot water.
 - heavier soiling with a clean non-scouring washing-up sponge and a solution of washing-up liquid and hot water. If necessary, the pad on the reverse of the sponge can be used.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Dry the side runners with a soft cloth.
- Replace the runners in the reverse order, then push them in at the sides. Ensure that the runners are inserted correctly.




- Pull the fasteners out as far as they will go.
- Pull the side runners out first from the side ①, then forwards ② and out of the steam oven.

Maintenance

The Ready at and Start at functions are not available in the Maintenance programme.

Soak


Stubborn soiling from roasting can be soaked using this programme.

- Allow the oven interior to cool down.
- Remove all accessories from the oven.
- Fill the water container.
- Select Further programmes  | Maintenance.
- Confirm with OK.
- Scroll through the list until Soak is highlighted.
- Confirm with OK.

The soaking process takes approx. 10 minutes.

Drying

Use this programme to dry the oven interior, including inaccessible areas thoroughly.

- Dry the oven interior with a soft cloth.
- Select Further programmes  | Maintenance.
- Confirm with OK.
- Scroll through the list until Drying is highlighted.
- Confirm with OK.

The drying process takes approx. 20 minutes.

Descaling

We recommend using Miele descaling tablets (see "optional accessories"). These have been specially developed for use with Miele appliances to optimise the descaling process. Alternatively you can use a proprietary citric acid based descaling agent.

Descaling solution is acidic.

Do not spill descaling agent onto metal surfaces. This can cause marks to appear.

However, should any descaling agent get onto these surfaces, wipe it away immediately.

The steam oven needs to be descaled after a certain number of operating hours. When the steam oven needs to be descaled, a number will appear in the display indicating the number of cooking processes remaining before the appliance locks out. Only cooking processes using steam are counted. After the last remaining cooking process, the appliance will lock out.

We recommend that you descale the appliance before it locks out.

During the descaling process the water container must be emptied, rinsed out and refilled with fresh water and the condensate container must be emptied.

- Switch the steam oven off and select Further programmes  | Maintenance | Descale.

Cleaning and care

A message will appear in the display:

- Fill the water container with 1 litre of fresh tap water and add the correct amount of descaling agent.
- Push the water container into the appliance until it connects.
- Confirm with OK.

The descaling process will now begin and the duration remaining will count down in the display.

It is only possible to cancel the descaling process during the first 6 minutes. Do not switch the appliance off during the descaling process. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

The water container will need emptying and refilling with fresh tap water during descaling.

Follow the instructions in the display:

- Remove the water container and take the insert out.
- Empty the water container.
- Rinse the water container and the insert thoroughly.
- Fill the water container with 1 litre of fresh tap water and replace the insert.
- Push the water container into the appliance until it connects.
- Confirm with OK.

Once the duration remaining has elapsed, place **Prog. finished** will appear in the display.

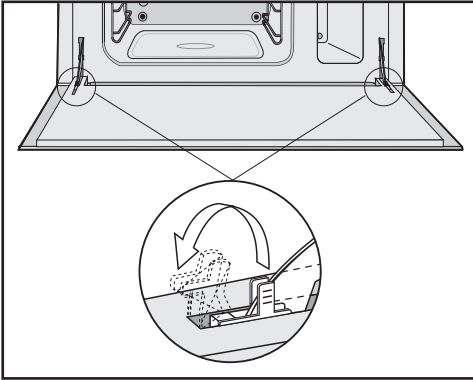
After descaling

- Switch the steam oven off.
- Remove, empty and dry the water container.
- Allow the oven compartment to cool down.
- Then dry the oven compartment.
- Leave the appliance door open until the oven interior is completely dry.

Door

To remove the oven door

- Prepare a suitable underlay for the door, such as a soft cloth.
- Open the door fully.

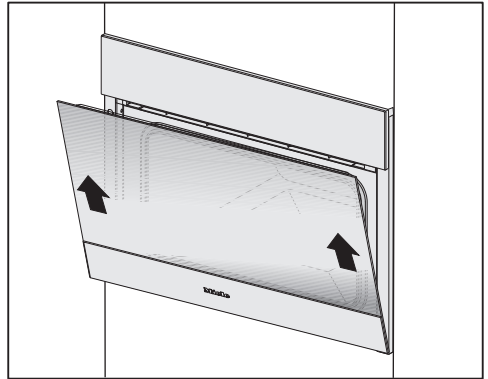


- Flip the locking clips in front of the door hinges upwards.
- Slowly close the door until the raised clips are touching the frame.

Risk of damage to the door.

The door handle may break off and the glass may be damaged.

Do not lift the door by the handle.
Make sure that the door goes back on straight.



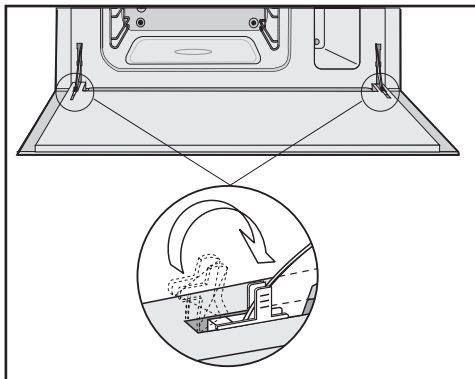
- Holding the door evenly with both hands, pull the door up and off the hinges.
- Place the door on the previously prepared surface.

Cleaning and care

To replace it

Risk of damage to the door.
Make sure that the door goes back on straight.

- Push the door onto the hinges.
- Open the door fully.

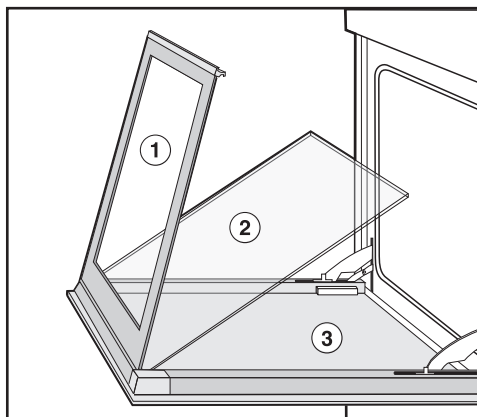


- Flip the locking clips backwards into position.
- Close the door.

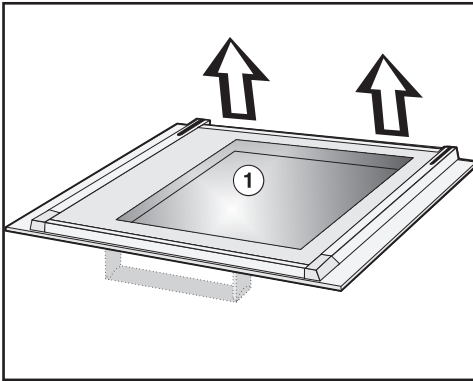
To dismantle the door

In the rare event that condensate or soiling has worked its way in between the glass panes, the door can be dismantled in order to clean the individual panes.

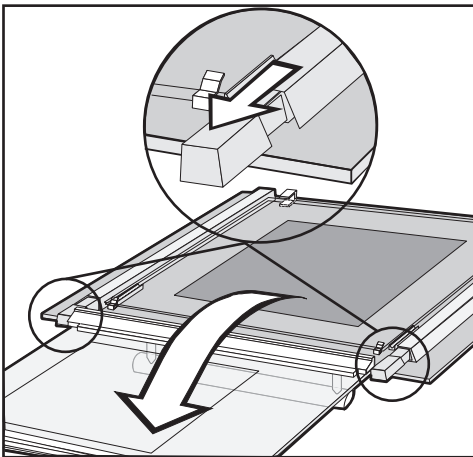
The door consists of three glass panes: an inner ①, middle ② and outer ③ pane as shown in the illustration.



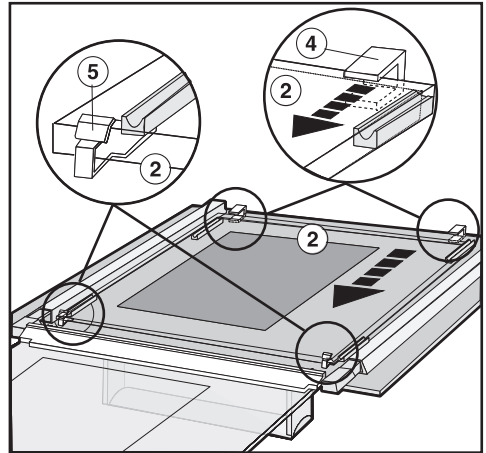
- Remove the door (see "To remove the oven door").
- Place the door down on the prepared surface so that the inner glass pane ① is on top with the handle towards you.



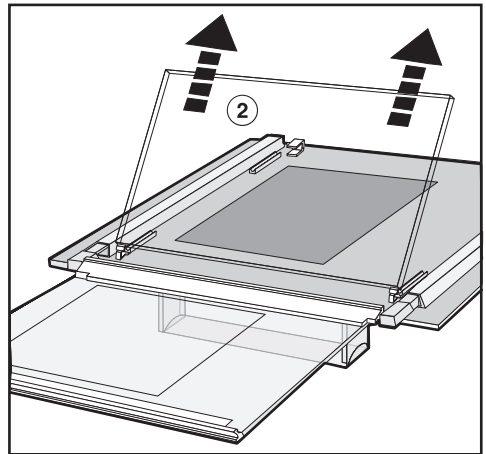
- Using both hands, grip the inner glass pane ① at the rear and lift it upwards.



- Open the inner pane towards you. Then pull it out as far as possible in its retainer (see detail).



- Push the middle glass pane ② in its retainer ④ in the direction of the arrow into the front clips ⑤.



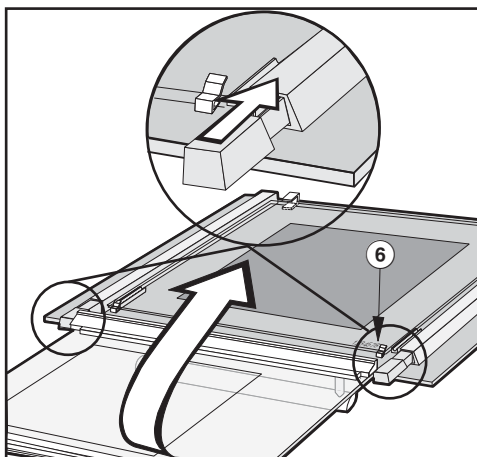
- Pull the middle pane ② upwards out of its retainer at the back and then remove it from the front clips.
- Clean each of the glass panes using a solution of hot water and a little washing-up liquid applied with a clean sponge.
- After cleaning dry the glass panes with a soft cloth.

Cleaning and care

To reassemble the door

Make sure when inserting the middle glass pane that the material number ⑥ is visible in the lower right hand corner (see illustration).

- Insert the middle pane into the clips at the front and then lower the pane carefully and locate securely in position at the rear.
- Slide in the middle pane back as far as it will go.



- Push the inner pane back into its retainer until it clicks into position (see detail).
- Flip the inner pane back into position and press firmly down to secure it in position.

Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).



Danger of injury. Installation, maintenance and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Do not open the casing of the appliance. Repairs and other work by unqualified persons could be dangerous and Miele cannot be held liable for unauthorised work.

Problem	Cause and remedy
You cannot switch the appliance on.	The fuse is defective or has tripped. ■ Reset the trip switch in the mains fuse box or replace the fuse (minimum fuse rating - see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the mains connection for approx. 1 minute: – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
The oven does not heat up.	Demo mode has been activated. The steam oven can be operated but does not heat up. ■ Deactivate demo mode. See "Settings - Showroom programme".
	The oven cavity has been warmed up by a warming drawer in operation underneath it. ■ Open the door and let the oven cool down.
The fan can still be heard after the appliance has been switched off.	The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.

Problem solving guide

Problem	Cause and remedy
The water container has become harder to put into the appliance and take out again.	<p>The coupling seal in the water container has become stiff.</p> <ul style="list-style-type: none"> ■ Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care - Water container".
After moving house the appliance no longer switches from the heating-up phase to the cooking phase.	<p>The boiling temperature of the water has changed as the altitude of the new location for the appliance differs from the old one by at least 300 m.</p> <ul style="list-style-type: none"> ■ To adjust the boiling temperature, you need to descale the appliance (see "Cleaning and care - Descaling").
During operation an unusually large amount of steam escapes, or steam escapes from parts of the oven where it does not usually.	<p>The door is not properly closed.</p> <ul style="list-style-type: none"> ■ Close the door.
	<p>The door seal is not correctly fitted.</p> <ul style="list-style-type: none"> ■ Press it in all the way round the door to make sure it is fitted evenly.
	<p>The door seal is damaged, e.g. cracks can be seen.</p> <ul style="list-style-type: none"> ■ Replace the door seal. This can be ordered from Miele (see the end of this booklet for contact details).
The oven interior lighting is not working.	<p>The lamp is defective.</p> <ul style="list-style-type: none"> ■ Call Miele Service to have the lamp replaced.
A whistling sound is heard when the appliance is switched on again.	<p>When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.</p>
The heating-up phase lasts an unusually long time.	<p>The water container has a lot of limescale built-up in it because the appliance was not set correctly for the hardness of the local water supply.</p> <ul style="list-style-type: none"> ■ Set the correct water hardness level for your water supply (see "Settings"). ■ Proceed as described in "Cleaning and care - Descaling". ■ If the water hardness level was in fact set correctly or the problem occurs again, contact the Service Department.

Problem solving guide

Problem	Cause and remedy
The Start at and Ready at functions are not available.	The temperature in the oven is too high, e.g. after a programme has finished. ■ Open the door and let the oven cool down.
	These functions are not available with Maintenance.
Cakes and biscuits are not cooked properly after following the durations given in the recipe.	The temperature set is not the same as the one given in the recipe. ■ Change the temperature.
	The grease filter is inserted in the back panel. Baking takes longer with this filter in place. ■ Increase the baking duration.
	The recipe has been altered. For example, adding more liquid or eggs can increase the duration required. ■ Adapt the temperature or baking duration accordingly.
Cakes or biscuits are unevenly browned.	The set temperature is too high.
	The grease filter has not been taken out of the back panel.
	More than two levels were used for baking. ■ Bake on a maximum of two levels.
F20	The water container has not been pushed into the appliance properly. ■ Remove the water container and push it back in so that it connects. ■ Switch the steam oven off and then back on again.
	The coupling seal in the water container has become stiff. ■ Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care - Water container".
F44	Communication fault ■ Switch the steam oven off and then back on again after a few minutes. ■ If the same message appears again, call the Service Department.

Problem solving guide

Problem	Cause and remedy
F55	<p>The maximum operating time for a cooking function has been exceeded. This has triggered the safety switch off device.</p> <p>■ Switch the steam oven off and then back on again.</p> <p>The steam oven is immediately ready for use again.</p>
F and other fault codes	<p>Technical fault.</p> <p>■ Switch the appliance off and contact Miele.</p>

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

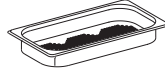
These products can be ordered through the Miele Webshop.

These can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

Cooking containers

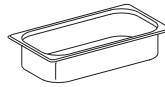
There is a wide range of perforated and solid cooking containers available in different sizes:

DGGL 1



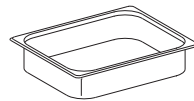
Perforated cooking container
Gross capacity 1.5 litres / Usable capacity 0.9 litres
325 x 175 x 40 mm (W x D x H)

DGG 2



Solid cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

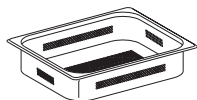
DGG 3



Solid cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

Optional accessories

DGGL 4



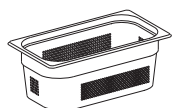
Perforated cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

DGGL 5



Perforated cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGGL 6



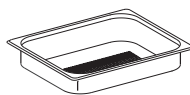
Perforated cooking container
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGG 7



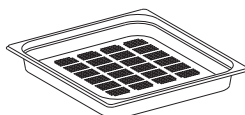
Solid cooking container
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGGL 8



Perforated cooking container
Gross capacity 2.0 litres / Usable capacity 1.7 litres
325 x 265 x 40 mm (W x D x H)

DGGL 13



Perforated cooking container
Gross capacity 3.3 litres / Usable capacity 2.0 litres
325 x 350 x 40 mm (W x D x H)

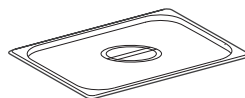
Lid for cooking containers

DGD 1/3



Lid for 325 x 175 mm cooking containers

DGD 1/2



Lid for 325 x 265 mm cooking containers

Cleaning and care products

DGCLean (250 ml)



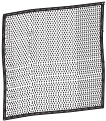
Special cleaning agent for removing stubborn soiling from the oven interior, particularly after roasting.

Descaling tablets (Qty 6)



For descaling the appliance

Microfibre cloth



Removes finger marks and light soiling

Silicone grease



For lubricating the coupling seal on the water container

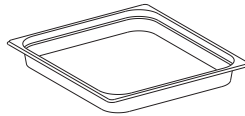
Miscellaneous

DGG 11



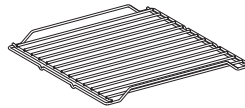
Baking tray
325 x 350 x 20 mm (W x D x H)

DGG 17



Condensate tray for catching excess moisture, can also be used as a cooking container.
325 x 350 x 40 mm (W x D x H)

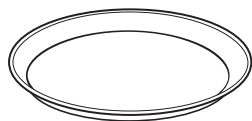
Rack



For roasting and for placing your own cooking containers on.

Optional accessories

Round baking tray



Suitable for cooking pizzas, flat cakes made with yeast or whisked mixtures, sweet and savoury tarts, baked desserts, and can also be used for deep frozen cakes and pizzas.

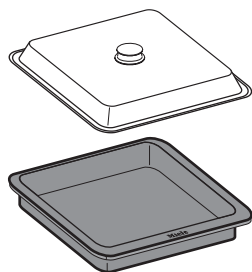
Not suitable for use with programmes using steam.

Multi-purpose casserole dish

Die-cast aluminium casserole dish with non-stick surface and stainless steel lid. Also suitable for use on an extended zone of induction hobs and in all Miele ovens.


Not suitable for use on gas hobs.

KMB 5000-S



Maximum capacity approx. 2.5 kg.
325 x 260 x 60 mm (W x D x H)

Safety instructions for installation

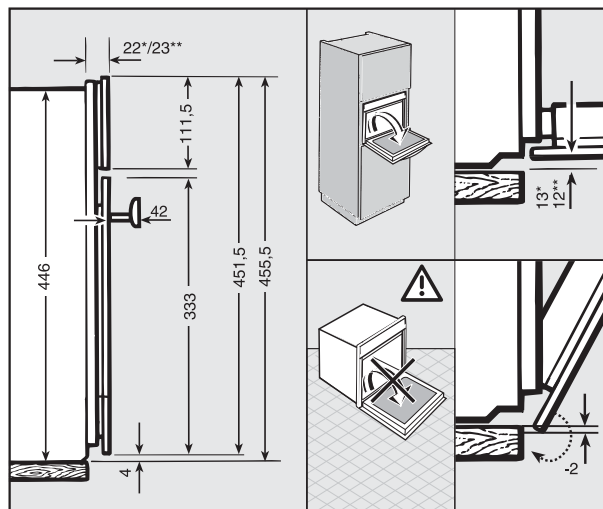
 Incorrect installation can result in personal injury and damage to property.

- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the steam oven to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).
- ▶ The socket and on-off switch should be easily accessible after the appliance has been installed.
- ▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top runner. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

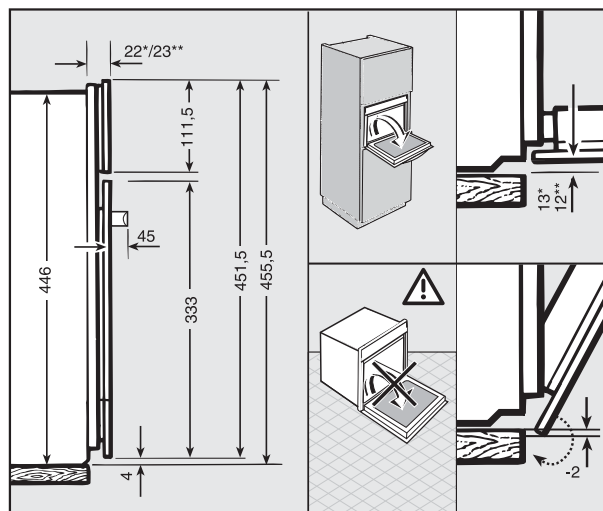
All dimensions are given in mm.

Detailed dimensions of oven front

PureLine front



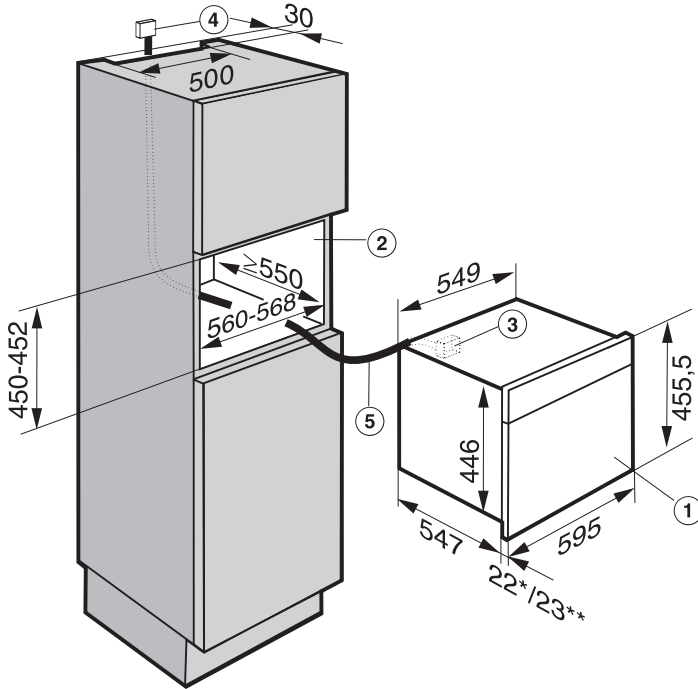
ContourLine front



* Glass front / ** metal front

Installation in a tall unit

The furniture housing unit must not have a back panel fitted behind the building-in niche.

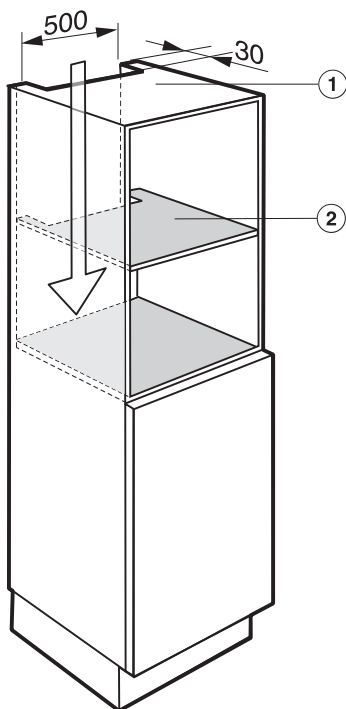


- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position behind the appliance.
- ⑤ Mains connection cable

* Glass front / ** metal front

Building-in dimensions

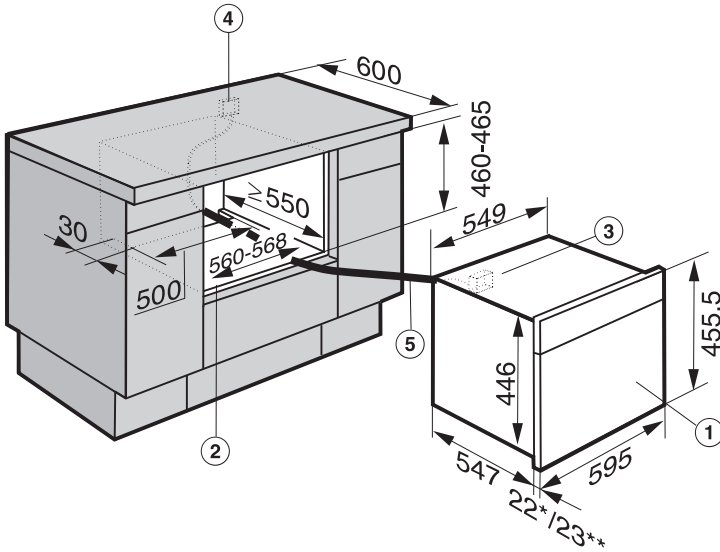
Ventilation cut-outs for the steam oven



- ① Cut-out in the top of the unit
- ② Cut-out in the interim shelf above the building-in niche

Installation in a base unit

The furniture housing unit must not have a back panel fitted behind the building-in niche.

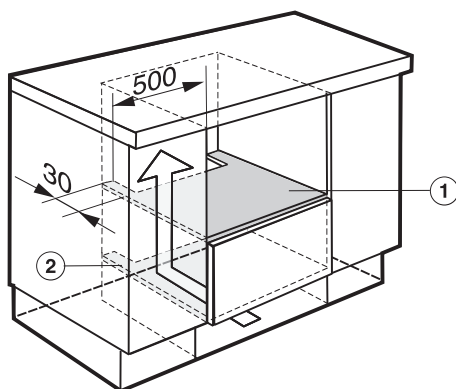


- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the steam oven
- ④ Recommended position for electrical socket. Important: Do not position behind the appliance.
- ⑤ Mains connection cable

* Glass front / ** metal front

Building-in dimensions

Ventilation cut-outs for the steam oven

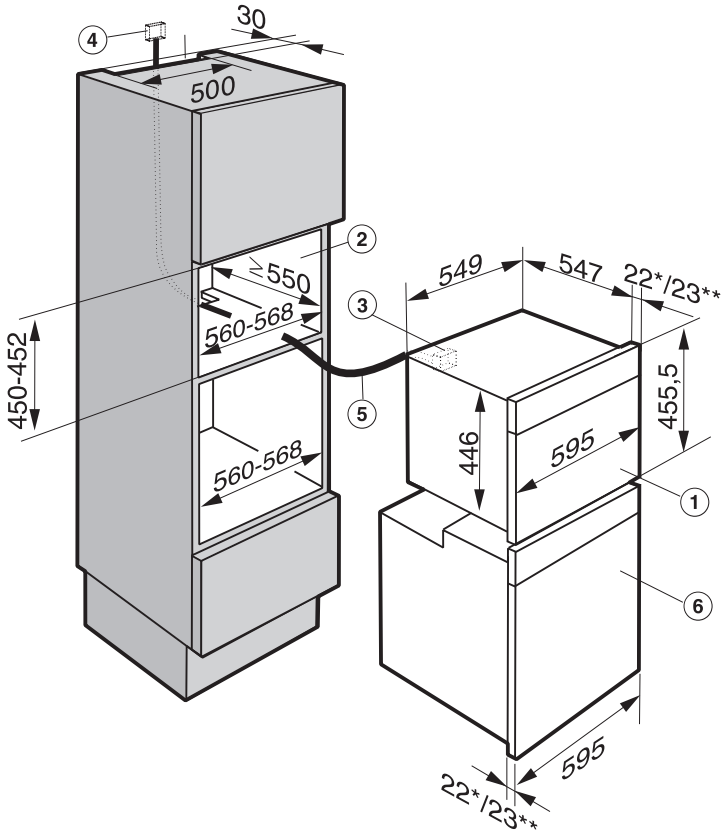


① Cut-out in interim shelf

② Cut-out in unit floor

Installation in a tall unit in combination with an oven

The furniture housing unit must not have a back panel fitted behind the building-in niche.

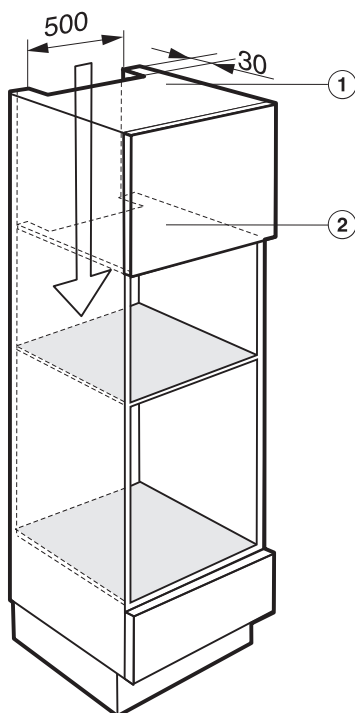


- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position behind the appliance.
- ⑤ Mains connection cable
- ⑥ Oven

* Glass front / ** metal front

Building-in dimensions

Ventilation cut-outs for the steam oven

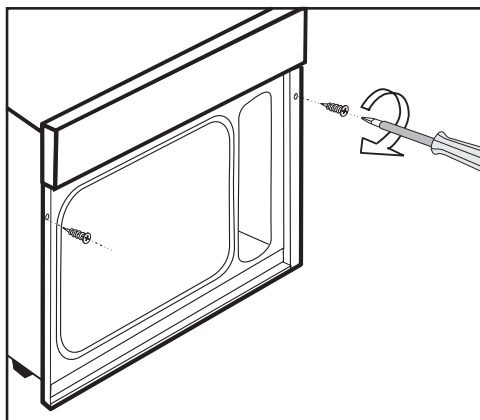


- ① Cut-out in the top of the unit
- ② Cut-out in the interim shelf above the appliance building-in niche

For the oven ventilation cut-out please see the information in the oven installation instructions.

Installing the steam oven

- Push the steam oven into position in the niche and align it. Make sure that the mains connection cable does not get trapped or damaged when doing so.



- Secure the steam oven using the wood screws supplied (3.5 mm x 25 mm) to the left and right hand sides of the unit.
- Connect the appliance to the electricity supply.
- Check the appliance for correct function in accordance with the operating instructions.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (e.g. BS 7671 in the UK). Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.



Danger of injury.

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).

If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.

If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

After installation ensure that all electrical components are shielded and cannot be accessed by users.

Total power rating

See data plate

Connection


AC 230 V, 50 Hz

The connection data is quoted on the data plate. It must match the household supply.

Residual current device

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

Disconnecting from the mains

 Danger of electrical shock.
After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

Safety fuses

- Completely remove fuses

Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

Built-in circuit breakers

Circuit breakers type B or C:

- Switch the on/off switch from 1 (on) to 0 (off).

Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

Replacing the mains connection cable

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

After sales service, data plate, guarantee

After sales service

In the event of any faults which you cannot easily remedy, please contact

- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.

Guarantee: UK

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

United Kingdom

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DGC 6300 / DGC 6400



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M.-Nr. 09 593 460 / 04