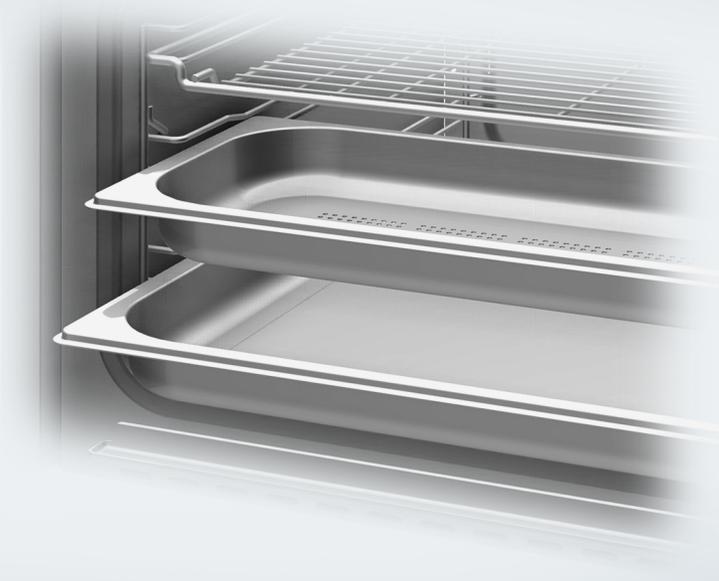


# Operating and installation instructions

## 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

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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 installation and 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.

## 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 appliance 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.

# Warning and Safety instructions

---

## Safety with children

▶ Activate the system lock to ensure that children cannot switch on the appliance 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 appliance unsupervised.

▶ Please supervise children in the vicinity of the appliance 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. External parts of the appliance such as the door glass, control panel and the vents become quite hot during use. Do not let children touch the oven whilst it is in use.

▶ Danger of injury. The oven door can support a maximum weight of 8 kg. Do not let children sit on the door, lean against it or swing on it.

## 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.
- ▶ A damaged appliance can be dangerous. Check it for visible signs of damage. Do not use a damaged appliance.
- ▶ The electrical safety of this steam oven 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 appliance 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 appliance may only be used after it has been built in. This is necessary to ensure that all electrical components are shielded.
- ▶ This appliance 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.
- ▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

## Warning and Safety instructions

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- ▶ 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 appliance is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician. If the cable is damaged it must be replaced with the correct cable by a Miele authorised technician only. See "Electrical connection" for more information.
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.
- ▶ In countries where there are 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 caused by cockroaches or other vermin will not be covered by the guarantee.

### 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 bottle or heat up food in sealed containers in the oven, as pressure can build up in the container causing it to explode.

▶ You could injure yourself on the open oven door or trip over it. Avoid leaving the door open unnecessarily.

▶ Oil and fat can ignite if overheated. Never leave the appliance unattended when cooking with oil and fat. If it does ignite do not put the flames out with water.

Switch the oven off immediately and then suffocate the flames carefully using a suitable lid or fire blanket.

▶ 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 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.

## Warning and Safety instructions

---

▶ Plastic containers which are not suitable for use in an oven can melt at high temperatures and can even damage the steam oven or catch fire.

Only use plastic containers which are declared by the manufacturer as being suitable for use in a steam 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 oven for keeping food warm and do not use utensils in the appliance which could corrode.

▶ 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.

▶ 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 oven could get damaged.

▶ When using a small electrical appliance 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 appliance without the lamp cover. Steam could reach electrical components and cause a short circuit. Steam could also damage the electrical components.

▶ If the appliance is installed behind a kitchen furniture door, it may only be used with the furniture door open. Only close the door when the appliance is not in use and is completely dry inside.

## Warning and Safety instructions

---

- ▶ 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.
- ▶ 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.
- ▶ Take care not to tip the water container when taking it out of the appliance. Hot water can scald.

### 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.

# Caring for the environment

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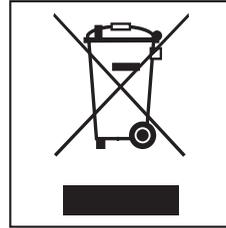
## Disposal of the packing material

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.

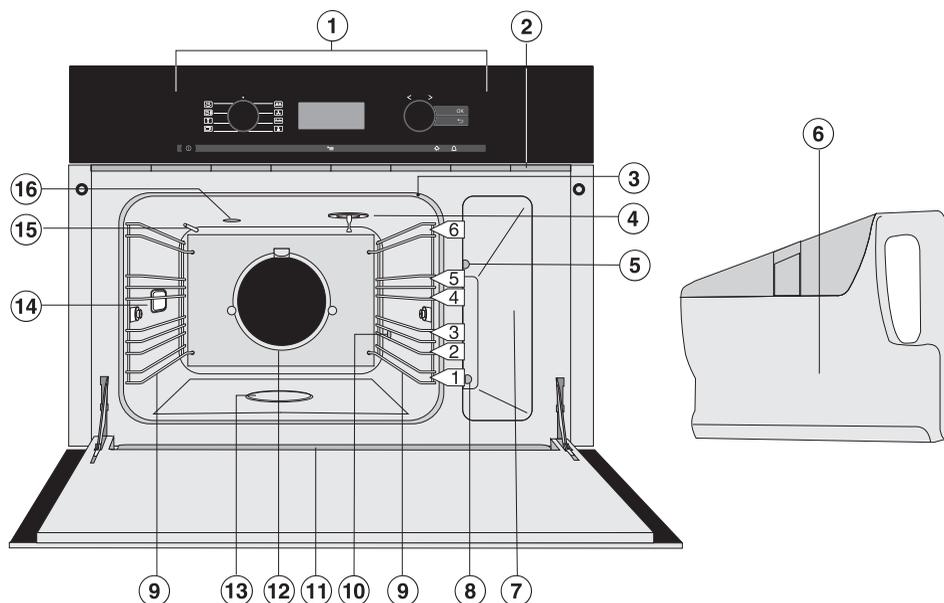
## Disposing of your old appliance

Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

## Front view



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

# Guide to the appliance

---

## Accessories supplied

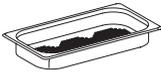
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

### Condensate tray DGG 17



1 condensate tray  
For collecting excess moisture  
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

## Silicone grease



For lubricating the coupling seal on the water container

## Descaling tablets

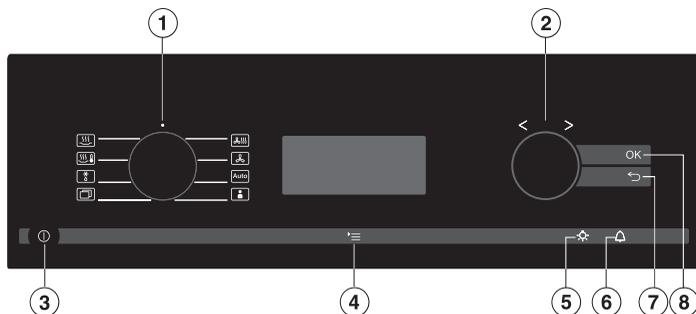
For descaling the water container.

## Miele steam combination oven cookbook

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

# Description of the functions

## Control panel



This appliance is operated using dial controls and sensor switches. The dials can be turned 360° clockwise or anti-clockwise and can be retracted by pressing them. An audible tone will sound each time a sensor is pressed. You can alter the volume of the tone or switch the tone off in the Settings menu (see "Settings / Volume").

### ① Function selector

You select the function you want by turning the function selector (see "Function chart").

### ② Temperature and time selector

Turn the dial to set the required temperature and duration and to scroll through options.

### ③ - ⑧ Sensor switches

		Function
③	⏻	Switches the appliance on and off
④	⋮	Settings Appliance switched on, but not being used: Change factory default settings Appliance switched on: Change settings for the programme currently running
⑤	☀	Lighting
⑥	🔔	Timer
⑦	↶	Back
⑧	OK	Confirm input

# Description of the functions

## Display

The following symbols appear in the display in addition to the text:

Symbol	Explanation
	A maximum of 3 options appear in the display. If more options are available a scroll bar will also appear in the display.
- - -	A dotted line will appear under the last option available. The beginning of the list will appear under the dotted line.
✓	A tick will appear beside the option which is currently selected.
<b>i</b>	Operating information and tips can be viewed in the display. This information window can be cleared by selecting OK or by following instructions in the display.
	System lock engaged

## Condensate tray

When you are 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.

# Description of the functions

---

## Water container

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

The amount of water required for cooking will depend on the type of food and how long it needs to cook. Opening the door during cooking will increase the amount used.

Fill the water container to the maximum level before each use.

Depending on the food being cooked you may need to refill the water container after 90 minutes. The appliance will advise you when there is insufficient water in the container.

## 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 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 temperature can be altered for the programme in use, or for every time that programme is used (see "Settings > Recommended temperatures").

## Cooking duration (time)

Depending on the function, you can set a cooking duration of between 1 minute and 6, 10 or 12 hours.

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

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

## Moisture

The Combination 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 moisture is set to 20% the maximum amount of air will be injected and no moisture. If moisture is set to 100% air will not be injected into the oven and the maximum amount of moisture will be injected.

The appliance calculates the amount of moisture in the oven. The amount of moisture in the food will affect the amount of moisture the oven needs.

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.

# Description of the functions

---

## Noises

You will hear a humming sound when the appliance is switched on, during operation and after it has been switched off.

This sound does not indicate a malfunction or fault with the appliance.

Sounds similar to a kettle boiling occur when steam is being generated.

## Heating-up phase

While the appliance is heating up to the temperature which has been set, the display will show "Heating-up" and the temperature in the cooking compartment as it rises in all programmes except for Automatic ones, Menu cooking, Reheat and Maintenance.

### Steam cooking

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.

## Steam reduction

with steam programmes

The steam reduction function will switch on automatically at the end of a cooking programme which uses a temperature of over 70 °C. This reduces the amount of steam which escapes when the door is opened. "Steam reduction" will appear in the display in addition to "Process finished".

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

## Keeping warm

with steam programmes

If you wish to use this function you will need to alter the default setting (see "Settings").

If the steam oven is not switched off at the end of a cooking programme, the keeping warm function will activate automatically. The food will be kept at a temperature of 70 °C for a maximum of 15 minutes.

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

## 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.

Touching the  sensor switches the lighting on for 15 seconds.

## Using for the first time

---

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

A welcome screen will appear in the display and you will then be requested to select some basic settings which are needed to set up the appliance up for using for the first time.

### Set language and country

- Turn the right hand dial until the language you want is highlighted in the display.
- Confirm with "OK".
- Turn the right hand dial until the country you want is highlighted in the display.
- Confirm with "OK".

A tick ✓ will appear next the options selected.

If you select the wrong language by mistake,  
- disconnect the appliance from the electricity supply and switch it back on again. The process will start again with the welcome screen.

or

- continue setting up the appliance in the language selected. Then turn the function selector to Further programmes > Settings ....

The language sub-menu is identifiable by the  symbol.

Select and confirm the language you require as described above.

## Set the date

- Turn the dial until the required year is displayed and then confirm your selection by pressing "OK".
- Repeat this for the month and the day and select "OK" to confirm your choice.

## Set the time of day

- Turn the dial to highlight the time of day.
- Confirm with "OK".

## Select the display format you want

You have the following options:

- **On:** The time is displayed when the oven is switched off.
- **Off:** The time is not displayed when the oven is switched off.
- **Night dimming:** The time is only displayed between 5:00 and 23:00.
- Turn the dial to highlight the option you want.
- Confirm with "OK".

The message "Set-up successfully completed" will appear in the display.

- Confirm with "OK".

## Using for the first time

---

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.

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

- Remove any protective foil.

### Water container

- Take the water container out of the appliance 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.

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 them by hand 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 and then dry thoroughly with a soft cloth.

## 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").

## Setting the correct boiling point for water

Before cooking food for the first time, you must set the boiling point for water, as this varies according to the altitude of the location of the appliance. This procedure also flushes out the waterways.

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

- Run the appliance using steam cooking  (100 °C) for 15 minutes. Proceed as described in "Operating principles".

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

## 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 programme for 30 minutes. Proceed as described in "Operation".

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 room is well ventilated during this operation.

# Function chart

Function / menu	Recommended temperature	Temperature range
<b>Combination mode</b> 	170 °C / 340 °F	30 °C–225 °C 85 °F -435 °F
<b>Fan plus</b> 	160 °C / 325 °C	30 °C–225 °C 85 °F -435 °F
<b>Automatic programmes</b>  <small>Auto</small> This option will bring up a list of all Automatic programmes available on this oven		
<b>User programmes</b>  You can save your own cooking processes with this option		
<b>Further programmes</b>  Blanching Bottling Disinfect items Drying food Proving dough Cook vegetables Cook fish Cook meat Cake plus Settings Maintenance Descal Soak Drying	100 °C / 212 °F 90 °C / 195 °F 100 °C / 212 °F 60 °C / 140 °F 40 °C / 100 °F 100 °C / 212 °F 85 °C / 185 °F 100 °C / 212 °F 160 °C / 320 °F  - 100 °C / 212 °F 50 °C / 120 °F	100 °C / 212 °F 80 –100 °C / 175–212 °F 100 °C / 212 °F 60–70 °C / 140–160 °F 40 °C / 100 °F 90–100 °C / 195–212 °F 75–100 °C / 165–121 °F 90–100 °C / 195–212 °F 30–225 °C / 85–435 °F  - 100 °C / 212 °F 50 °C / 120 °F

## Function chart

Function / menu	Recommended temperature	Temperature range
<b>Defrost</b>  For gentle defrosting of frozen food	60 °C / 140 °F	50–60 °C / 120–140 °F
<b>Reheat</b>  For gentle reheating of cooked food	130 °C / 265 °F	120–140 °C 250–285 °F
<b>Steam cooking</b>  Suitable for all types of food, bottling, juicing, special applications and menu cooking	100 °C / 212 °F	40–100 °C / 105–212 °F

# Operating principles

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## Preparation

- Fill the water container with mains tap water up to at least the "min" marker. You do not need to remove the insert.

**Only use cold mains tap water.** Never use distilled or mineral water or other liquids.

- Push the water container into the appliance until it connects.
- Place the food in the oven.
- Switch the appliance on with the  sensor.

## Select a function

- Select the function you want to use, e. g. Steam cooking .

## Set the temperature

- If the recommended temperature is suitable for your recipe, confirm it with "OK".

or

- Turn the dial until the required temperature is displayed and then confirm your selection by pressing "OK".

## Set a cooking duration

- Turn the dial until the required number of hours is displayed and then confirm your selection by pressing "OK".
- Then turn the dial until the required number of minutes is displayed and then confirm your selection by pressing "OK".

## Set the moisture level

(with Combination mode and Reheat)

- Confirm the recommended moisture level with "OK".

or

- Turn the dial until the required setting appears and press "OK" to confirm your selection.

With **Fan plus**  the appliance will start as soon as you have entered the temperature. The duration can be set using the '≡ sensor.

## At the end of the duration

A buzzer will sound at the end of the programme and "Process finished" will appear in the display.

With some functions "Steam reduction" will also appear in the display. Wait until "Steam reduction" has gone out before opening the door and removing the food.

- Switch off the appliance.

Danger of burning.

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

Use oven gloves when removing hot food from the appliance.

## 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. Empty it.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".

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.

Leave the appliance door completely open until the oven interior is completely dry.

# Operation

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## During use

### Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off and the cooking duration remaining stored in memory (except with "Fan plus").

Functions using steam:

Steam will escape when you open the door. Step back from the appliance and wait until the steam has dissipated.

Danger of burning.

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

Wear oven gloves when placing food in the oven or removing it and when handling hot food and shelves etc. inside the appliance.

Operation will resume when the door is closed.

With functions using steam, the pressure has to equalise when the door is closed, which can cause a whistling sound.

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.

### Altering settings

You can alter settings at any time during operation.

- Touch .
- Turn the dial to the required setting and press "OK" to confirm your selection.
- Change the setting and press "OK" to confirm your selection.

## To save a programme

You can save your frequently used cooking processes to "User programmes".

The word "Save" will appear in the display at the end of the programme.

- Confirm with "OK".

A summary will appear in the display.

- Confirm with "OK".

You can now save the cooking programme.

You can save the programme using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

- Select the name you want.

When you are happy with the name, select ✓ and press "OK" to confirm.

Information about the programme will then appear in the display.

- Confirm with "OK".

## Insufficient water

If water needs replenishing during the programme a buzzer 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.
- Close the door.

Operation will continue.

# Operation

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## User programmes

You can save up to 20 cooking programmes under their own individual names in the "User programmes" menu.

If there are no programmes saved to memory the following will appear in the display:

### **Create programme**

This is used to create a new user programme.

If user programmes have already been created and saved, they will appear in the display. You can then choose from the following options:

### **Edit programmes**

Create programme

Use this option to create a new user programme.

Change programme

Use this option to call up and change an existing user programme.

Delete programme

Use this option to delete existing user programmes.

## **To create a programme**

- Select "User programmes".
- Select "Create programme", or "Edit programmes", and select "OK" to confirm.
- Select "Create programme" and select "OK" to confirm.
- Select the function you want and select "OK" to confirm.
- Enter the settings in the usual way and then select "OK" to confirm.

If you want to add another cooking stage, select "Add cooking stage" and proceed as before.

- When you are ready, select "Finish programme" and select "OK" to confirm.

A summary will appear in the display.

- Confirm with "OK".

You can save the programme using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

- Select "Save".
- Select the name you want.

When you are happy with the name, select ✓ and confirm with "OK".

Information about the programme will then appear in the display.

- Confirm with "OK".

## To change a programme

- Select "User programmes".
- Select "Edit programmes", and confirm with "OK".
- Select "Change programme" and confirm with "OK".
- Select the programme you want and confirm with "OK".

You can now change cooking stages or the programme name. Enter the settings in the usual way and then select "OK" to confirm.

## To delete a programme

- Select "User programmes".
- Select "Edit programmes", and confirm with "OK".
- Select "Delete programme" and confirm with "OK".
- Select the programme you want and confirm with "OK".

# Additional functions

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## Start time / Finish

You can delay the start of a programme. The oven will then switch on automatically.

Delay start cannot be used for running the descaling programme.

Use "Start at" to enter the time of day at which you want the programme to start. Use "Ready at" to enter the time of day at which you want the programme to end.

The difference between the Start time and Finish time is used to calculate the cooking duration. The heating-up time required is automatically calculated by the steam oven.

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

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 its colour and even deteriorate.

## Entering settings

- Select the function, temperature and duration as normal.
- Touch .
- Select "Start at" or "Ready at".
- Set the time of day when you want to programme to start or finish.
- Confirm with "OK".

### To delete a setting

You cannot delete a start or finish time. To delete these you have to cancel the whole cooking process.

- Turn the function selector to "●".

### Minute minder

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

You can use the minute minder whilst a programme is running.

You can set a time for the minute minder of between 5 seconds (0:00:05 h:min:sec) and 9 hours 55 minutes 55 seconds (9:55:55).

A minute minder time of up to 10 minutes will be shown in min:sec in the display, and a minute minder time of more than 10 minutes in h:min.

The minute minder time must be entered in hours, minutes and seconds.

Example: 8 minutes = 0:08:00.

At the end of the minute minder time you will hear an audible tone. Switch the minute minder time off by touching  $\Delta$ . If you do not switch the minute minder off, the time will carry on counting in seconds. This will tell you how much time has passed since the minute minder time elapsed.

# Additional functions

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## Entering settings

If the clock display setting has been switched off, you can only use the minute minder with the oven switched on. Switch it on with the Ⓜ sensor.

- Touch the Ⓜ sensor.
- Set the minute minder time you require.
- Confirm with "OK".

The time set will then appear in the display.

## To change a setting

- Touch Ⓜ.
- Select and confirm "Change".
- Set the time you want and confirm with "OK".

## To delete a setting

- Touch Ⓜ.
- Select and confirm "Delete".
- Confirm with "OK".

### System lock

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

The appliance is delivered with the system lock deactivated (factory default setting). If you wish to use it you will need to alter the setting (see "Settings").

If activated, the  symbol will show in the display when the oven is switched on.

### To deactivate the lock

- Touch .

A message will appear in the display.

- Touch "OK" until the message goes out.

You can then use the appliance as normal.

The system lock is activated a few seconds after switching the appliance off.

## General notes

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

### Steam cooking

#### 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 appliance is supplied with stainless steel cooking containers. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (please refer to "Optional accessories"). This enables you to choose the most suitable container for the food you are preparing. When using the **Steam cooking** function use perforated containers where possible. These enable steam to reach food from all sides and help it cook 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 are not very suitable for using with steam. 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 on a suitable tray, 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.

### 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.

### 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 food 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, no steam will be produced because the oven cavity is too warm.

### Non-tip safety notches

The baking tray and combi rack have non-tip safety notches in the middle which prevent them being pulled right out when they only need to be partially pulled out. The tray and rack can only be taken out of the oven by raising them upwards and then pulling them out.

# General notes

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## Cooking duration (time)

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

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

## Vegetables

### Fresh

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

### Frozen food

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

When cooking vegetables with a distinctive colour (e.g. beetroot) in a perforated container, place the perforated container above the condensate tray to avoid any colour transfer.

# Steam cooking

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## Duration

As with conventional methods, when cooking vegetables with steam the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft/well done. Example:

firm potatoes, cut into quarters = approx. 18 minutes

firm potatoes, cut in half = approx. 22 minutes

Brussels sprouts, large, al dente = approx. 12 minutes

Brussels sprouts, small, soft = approx. 12 minutes

## Settings

Automatic programmes > Vegetables > ... > Steam cooking  
or

Further programmes > Cook vegetables, or

Steam cooking 

Temperature: 100 °C

Duration: see chart

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 time it can be put back in the oven and cooked for longer.

	Duration in minutes
Artichokes	32–38
Beans, green	10–12
Broccoli, florets	3–4
Black salsify, whole	9–10
Beetroot, whole	53–57
Cauliflower, florets	8
Cauliflower, whole	27–28
Celeriac, cut into batons	6–7
Celery, chopped	4–5
Chantenay carrots, whole	7–8
Chantenay carrots, halved	6–7
Chantenay carrots, chopped	4
Chard, chopped	2–3

## Steam cooking

	Duration in minutes
Chicory, halved	4–5
Chinese cabbage, chopped	3
Corn on the cob	30–35
Courgettes, sliced	2–3
Curly kale, chopped	23–26
Fennel, halved	10–12
Fennel, cut into strips	4–5
Firm potatoes, peeled whole	27–29
halved	21–22
quartered	16–18
Fairly firm potatoes, peeled whole	25–27
halved	19–21
quartered	17–18
Floury potatoes, peeled whole	26–28
halved	19–20
quartered	15–16
Green asparagus	7
Kohlrabi, cut into batons	6–7
Leeks, halved lengthwise	6
Leeks, sliced	4–5
Main crop carrots, chopped	6
Mushrooms	2
New potatoes, firm	30–32
Peas	3
Peppers, diced / cut into strips	2
Pumpkin, diced	2–4

# Steam cooking

---

	<b>Duration in minutes</b>
Red cabbage, chopped	23–26
Romanesco, florets	5–7
Romanesco, whole	22–25
Savoy cabbage, chopped	10–11
Spinach	1–2
Spring cabbage, chopped	10–11
Sprouts	10–12
Swede, chopped	6–7
Sugar snap peas	5–7
White asparagus	9–10
White cabbage, chopped	12

## Meat

### Fresh

Prepare the meat in the usual way.

### Frozen food

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

### 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, such as prime beef topside. 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.

# Steam cooking

---

## Settings

Automatic programmes > Meat > ... > Steam cooking

or

Further programmes > Cook meat, or

Steam cooking 

Temperature: 100 °C

Duration: see chart

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.

<b>Meat</b>	<b>Duration in minutes</b>
Beef stew	105–115
Boiling fowl, covered with water	80–90
Boiled topside	110–120
Brisket, covered with water	130–140
Chicken breast fillet	8–10
Gammon slices	6–8
Knuckle	135–145
Lamb stew	12–16
Leg steak, covered with water	110–120
Poularde	60–70
Shank	105–115
Top rib, covered with water	110–120
Turkey roulade	12–15
Turkey escalope	4–6
Veal cutlets	3–4

## Sausages

### Settings

Steam cooking 

Temperature: 90 °C

Duration: see chart

Sausages	Duration in minutes
Bologna sausages	6–8
Frankfurters	6–8
Veal sausages	6–8

# Steam cooking

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## Fish

### Fresh

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

### Frozen food

Defrost frozen fish before cooking (see "Defrosting").

### 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 to catch any liquid and so avoid any transfer of tastes to other food.

### 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 bellysides 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.

## Settings

Automatic programmes > Fish > ... > Steam cooking

or

Further programmes > Cook fish, or  
Steam cooking 

Temperature: see cooking chart

Duration: see cooking 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 time it can be put back in the oven and cooked for longer.

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

## 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 cooking chart

Duration: see cooking chart

	Temperature in °C	Duration in minutes
Crayfish	95	10–15
Crevettes	90	3
King prawns	90	4
Large shrimps	90	3
Prawns	90	3
Small shrimps	90	3

# Steam cooking

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## Mussels

### Fresh

 Only cook mussels which are closed.  
N.B. Do not eat mussels which have not opened after being cooked. Danger of food poisoning.

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

	Temperature in °C	Duration in minutes
Barnacles	100	2
Bearded mussels	90	12
Cockles	100	2
Pilgrim scallops	90	5
Razor clams	100	2–4
Venus mussels	90	4

## 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

	<b>Ratio Rice : Liquid</b>	<b>Duration in minutes</b>
Basmati rice	1 : 1.5	15
Brown rice	1 : 1.5	26–29
Parboiled rice	1 : 1.5	23–25
Round grain rice		
Pudding rice	1 : 2.5	30
Risotto rice	1 : 2.5	18–19
Wild rice	1 : 1.5	26–29

# Steam cooking

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## 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 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

<b>Fresh</b>	<b>Duration in minutes</b>
Gnocchi	3
Knöpfli	2
Ravioli	3
Spätzle	2
Tortellini	3
<b>Dry pasta, covered with water</b>	
Tagliatelli	14
Vermicelli	8

## 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 although 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

	<b>Duration in minutes</b>
Boil-in-the-bag bread dumplings	18–20
Boil-in-the-bag potato dumplings	20
Sweet dumplings	30
Yeast dumplings	20

# Steam cooking

---

## 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

	<b>Ratio Grain : Liquid</b>	<b>Duration in minutes</b>
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, whole	1 : 1	18–20
Green spelt, cracked	1 : 1	7
Millet	1 : 1.5	10
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
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

## 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.

Exception: **Lentils** do not need to be soaked before cooking.

Soaked pulses must be covered with liquid during cooking. With unsoaked pulses a specific ratio of pulses : water is required.

## Settings

Steam cooking 

Temperature: 100 °C

Duration: see chart

Soaked	
	Duration in minutes
<b>Beans</b>	
Adzuki beans	20–25
Black beans	55–60
Haricot beans	34–36
Kidney beans	55–65
Pinto beans	55–65
<b>Peas</b>	
Green split peas	27
Yellow split peas	40–50

## Steam cooking

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<b>Unsoaked</b>		
	<b>Duration in minutes</b>	<b>Ratio Pulses : Liquid</b>
<b>Beans</b>		
Adzuki beans	95–105	1 : 3
Black beans	100–120	1 : 3
Haricot beans	80–90	1 : 3
Kidney beans	130–140	1 : 3
Pinto beans	115–135	1 : 3
<b>Lentils</b>		
Brown lentils	13–14	1 : 2
Red lentils	7	1 : 2
<b>Peas</b>		
Green split peas	60–70	1 : 3
Yellow split peas	110–130	1 : 3

## 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 make 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

	Duration in minutes
Small	
soft	3
medium	5
hard	9
Medium	
soft	4
medium	6
hard	10
Large	
soft	5
medium	7
hard	12
Extra large	
soft	6
medium	8
hard	13

# Steam cooking

---

## 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

	<b>Duration in minutes</b>
Apple pieces	1–3
Cherries	2–4
Gooseberries	2–3
Mirabelle plums	1–2
Nectarine / Peach pieces	1–2
Pear chunks	1–3
Plums	1–3
Quince, diced	6–8
Rhubarb pieces	1–2

## Menu cooking (cooking whole meals)

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

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 such 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 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.  $\frac{1}{3}$ .

# Steam cooking

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## Example

Rice 20 minutes  
Fish fillet 6 minutes  
Broccoli 4 minutes

20 minutes less 6 minutes = 14 minutes (1st duration: rice)  
6 minutes less 4 minutes = 2 minutes (2nd duration: fish fillet)  
Remaining time = 4 minutes (3rd duration: broccoli)

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

- Make sure Steam reduction has been deactivated.
- Place the rice in the oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the oven.
- Set the third cooking duration: 4 minutes.

## Reheat

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 whole joint of roast meat. 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 stews and casseroles where the sauce is part of the dish.

## Settings

Special applications > Reheat, or  
Oven function > Combination mode - Fan plus  
Temperature: see chart  
Moisture: see chart  
Duration: see chart

## Special applications

Food	Temperature in °C	Moisture in %	Duration in minutes
<b>Vegetables</b>			
Carrots Cauliflower Kohlrabi Beans	120	70	8–10
<b>Side dishes</b>			
Pasta Rice Potatoes, cut in half lengthways	120	70	8–10
Dumplings Mashed potato	140	70	18–20
<b>Meat and poultry</b>			
Sliced meat, 1 1/2 cm thick Roulades, sliced Goulash Lamb stew Chicken escalopes Turkey schnitzel, sliced	140	70	11–13
<b>Fish</b>			
Fish fillet Fish roulades, cut in half	140	70	10–12
<b>Plated meals</b>			
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

## Defrost

It is much quicker to defrost items 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

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

 It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container, the sink and your hands. Danger of salmonella poisoning.

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

# Special applications

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## 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  
Duration: see chart

## Special applications

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
<b>Baked goods</b>				
Creamed mixture cakes / biscuits	400	60	15	10–15
Puff pastries / Yeast buns		60	10–12	10–15
<b>Bread / rolls</b>				
Bread rolls		60	30	2
Rye bread, sliced	250	60	40	15
Wholegrain bread, sliced	250	60	65	15
White bread, sliced	150	60	30	20
<b>Dairy products</b>				
Cheese slices	125	60	15	10
Cream	250	60	20–25	10–15
Quark	250	60	20–25	10–15
Soft cheese	100	60	15	10–15
<b>Fruit</b>				
Apple sauce	250	60	20–25	10–15
Apple pieces	250	60	20–25	10–15
Apricots	500	60	25–28	15–20
Cherries	150	60	15	10–15
Peaches	500	60	25–28	15–20
Plums	250	60	20–25	10–15
Raspberries/ Blackcurrants	300	60	8	10–12
Strawberries	300	60	8–10	10–12

## Special applications

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
<b>Fish</b>				
Fish fillets	400	60	15	10–15
Lobster	300	60	25–30	10–15
Small shrimps	300	60	4–6	5
Trout	500	60	15–18	10–15
<b>Meat</b>				
Cutlets / chops / sausages	800	60	25–35	15–20
Goulash	500	60	30–40	10–15
Goulash	1000	60	50–60	10–15
Liver	250	60	20–25	10–15
Minced meat	250	50	15–20	10–15
Minced meat	500	50	20–30	10–15
Roast meat	Sliced	60	8–10	15–20
Saddle of hare	500	50	30–40	10–15
Saddle of venison	1000	50	40–50	10–15
<b>Poultry</b>				
Chicken	1000	60	40	15–20
Chicken thighs	150	60	20–25	10–15
Chicken escalopes	500	60	25–30	10–15
Turkey drumsticks	500	60	40–45	10–15
<b>Vegetables</b>				
Vegetables frozen in a block, e.g. spinach	300	60	20–25	10–15

### **Bottling**

#### **Vegetables and fruit**

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 glass jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the produce, clean the 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 skewers as otherwise it will burst.

#### **Vegetables**

Rinse, clean and cut up vegetables.

Green 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.

# Special applications

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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.

## 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

Automatic programmes > (Vegetables/Fruit) > ... > Bottling

or

Further programmes > Bottling >

or

Steam cooking 

Temperature: see chart

Duration: see chart

## Special applications

Produce	Temperature in °C	Duration in minutes*
<b>Berries</b>		
Red / Blackcurrants	80	50
Gooseberries	80	55
Cranberries	80	55
<b>Fruit with stones</b>		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengages	85	55
<b>Fruit with pips</b>		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
<b>Vegetables</b>		
Beans	100	120
Broad beans	100	120
Gherkins	90	55

\* The times 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

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## Bottling cakes

Creamed, sponge and yeast dough mixtures are all suitable for bottling. Cakes will keep for approx. 6 months.

Cakes made with **fresh fruit** are **not suitable for long term storage**, and must be consumed within 2 days of being made.

## Glass jars

Only use clean glass jars and accessories which are in perfect condition. Jars should be narrower at the bottom than the top. 0.25 litre jars are the most suitable for bottling cakes.

Jars must have a glass lid with metal spring clamp to seal them.

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

## Procedure

- Grease the inside of the jars with butter up to 1 cm below the rim.
- Sprinkle inside the jars with fine breadcrumbs.
- Fill the jars 1/2 to 3/4 full with cake mixture (depending on recipe). Make sure the rim stays clean.
- Place the rack on the lowest shelf level.
- Place the jars on the rack (all the same size) **without lids on**. Ensure that they do not touch one another.
- Close the jars **immediately** after bottling by clamping the glass lid down securely. Do not let the cakes cool down. If the mixture has risen above the rim, it can be pushed back down into the jar with the glass lid.

## Settings

Type of mixture	Oven function	Stage	Temperature in °C	Moisture in %	Duration in minutes
Creamed	Conventional heat	-	160	-	25–45
Sponge	Conventional heat	-	160	-	50–55
Yeast dough	Combination mode - Conventional heat	1 2	30 160	100 30	10 30–35

# Special applications

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## Extracting juice with steam

You can use the steam oven to extract juices from soft fruit, such as berries and cherries.

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.

### 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 Combination mode function to dry food so that moisture can be dissipated.

### Procedure

- Cut the produce into similar sized pieces.
- Divide the pieces out evenly on the rack or in a perforated container.
- Insert the condensate tray at the lowest level.

### Tip

Bananas and pineapple are not suitable for drying.

### Settings

Further programmes > Drying

or

Combination mode

Temperature: see chart

Duration: see chart

Moisture: 20 %

Food	Temperature in °C	Duration in hours
Apple rings	50–70	5–8
Apricots, halved, stones removed	60–70	10–12
Pear slices	70–80	7–8
Herbs	40–60	1.5–2.5
Mushrooms	50–70	3–4
Tomatoes, quartered	60–70	7–9
Citrus fruit, sliced	70–80	8–9
Damsons, stones removed	60–70	10–12

# Special applications

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## Making 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 3/4 litre milk with 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 glass jars and seal the jars.
- Place the sealed jars in a cooking container or on the rack. Ensure that they do not touch one another.
- Place the jars in the refrigerator immediately on completion of the process. Avoid moving the jars unnecessarily.

### Settings

Automatic programmes > Special > Make yoghurt

or

Steam cooking 

Temperature: 40 °C

Duration: 5:00 hours

# Special applications

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## Proving yeast dough

### Procedure

- Prepare the dough according to the recipe.
- Place the dough in a covered bowl on the rack.

### Settings

Further programmes > Prove dough

or

Steam cooking 

Temperature: 40 °C

Duration: according to the recipe

## Dissolving 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

## Melting 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

# Special applications

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## 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	Duration in minutes
Apricots	1
Almonds	1
Nectarines	1
Peppers	4
Peaches	1
Tomatoes	1

## Apple storage

You can treat homegrown apples in the steam oven to increase the length of time you can store them for. 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

Steam cooking 

Temperature: 50 °C

Duration: 5 minutes

## Blanching

Blanch fruit and 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/fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Once blanched, plunge the vegetables/fruit into ice cold water to cool them down quickly. Drain them well.

### Settings

Automatic programmes > (Fruit/Vegetables) > ... > Blanching

or

Further programmes > Blanching

or

Steam cooking 

Temperature: 100 °C

Duration: 1 minute

# Special applications

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## 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 > 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.

All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

## Procedure

- Dismantle, clean and thoroughly rinse baby bottles. Place the individual parts on the rack or in a perforated container, ensuring that they do not touch one another (on their sides or with the opening facing downwards) to allow hot steam to reach them from all sides.

## Settings

Further programmes > Disinfect items

or

Steam cooking   
Temperature: 100 °C  
Duration: 15 minutes

## Heat 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

# Special applications

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## Decrystallise honey

### Procedure

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

### Settings

Automatic programmes > Special > Decrystallise honey

or

Steam cooking 

Temperature: 60 °C

Duration: 90 minutes (depending on the size of the 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

## General information

Please ensure that both grease filters are inserted in the oven.

Frozen meat must be defrosted before it is cooked. Never cook from frozen.

In general, it is best to place the meat directly on the rack and place the condensate tray underneath. This will ensure that the meat cooks evenly on all sides and the meat juices which collect in the condensate tray can be used to make a gravy or a sauce.

Allow a standing time of approx. 10 minutes before carving meat to allow the meat juices to be evenly distributed.

You do not need to preheat the oven for roasting. The meat is placed in a cold oven.

## Fan plus

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

# Roasting

---

## 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.

Excellent results are achieved with lean meat by first browning the meat at a high temperature with very little moisture (cooking stage 1) and then cooking the meat to the end using a lower temperature (cooking stage 2). The time it takes will depend on how thick the meat is.

When roasting fatty meat with crackling, use a high temperature in the first stage to render the fat and brown the crackling.

Reduce the temperature and increase the moisture for the second stage. This helps the meat cook slowly and evenly, breaking down the fibres to leave the meat nice and tender. In the third stage, increase the temperature to get the crackling crispy.

For braised meats, cooking stage 1 should be carried out at a high temperature with very little moisture and cooking stage 2 should then be carried out using a lower temperature with more moisture over a longer period to complete the cooking process. This will give tender results.

## Settings

Combination mode  (Roasting)				
Type of meat	Stage	Temperature in °C	Moisture in %	Duration in minutes
<b>Poultry</b>				
Duck (whole up to 3 kg)	1	100	95	30
	2	130	30	60–90
	3	180	30	10–20
Goose (whole 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	200	95	40
	2	200–225	30	10
Chicken drumsticks	1	200	95	30
	2	200–225	30	10–15
Turkey (whole up to 4 kg)	1	120	30	180
	2	190–210	30	15–25
Turkey breast	1	200–225	95	30–40
	2	100	30	20–60
Turkey thighs	1	200–225	95	30–40
	2	100	30	45–80
<b>Veal</b>				
Fillet	1	200–225	20	40–50
Pot roast	1	200–225	20	30–35
	2	145	50	240

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

# Roasting

Combination mode  (Roasting)				
Type of meat	Stage	Temperature in °C	Moisture in %	Duration in minutes
<b>Lamb</b>				
Leg of lamb	1	200–225	50	35–40
	2	100	30	120–160
Crown roast	1	225	20	20–35
	2	40–70	100	20
<b>Beef</b>				
Fillet	1	210–225	20	40–60
Sirloin joint	1	200–225	20	40–120
Pot roast	1	200–225	20	35
	2	145	50	240
<b>Pork</b>				
Fillet	1	200–225	20	25–35
Shank	1	190–210	30	110–120
Pork with crackling	1	205	20	40–70
	2	85	100	120
	3	180	20	20–40
Pot roast	1	180–210	30	40
	2	150	50	50–90
<b>Game</b>				
Venison	1	225	30	30–40
	2	100	50	50–120
Roebuck rump	1	225	30	35–40
	2	100	50	60–80
Wild boar	1	200–220	30	40–45
	2	150	50	70–90

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

## General information

Handling and preparing food correctly is essential for maintaining good health. Only bake cakes, pizza, chips etc. until they are golden brown. Do not overcook them.

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

We recommend using Combination mode with 20 % moisture for pizza and cakes with moist toppings.

Bake cakes in rectangular tins with the longer side across the width of the oven for optimum heat distribution and even results.

Dark-coloured tins are best for baking.

These conduct the heat more swiftly to the mixture. Shiny metal tins reflect heat so cakes take longer to cook and do not brown evenly.

Bake on a maximum of two 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.

Grease and flour the baking tray when baking bread and rolls.

# Baking

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## Fan plus

When baking cakes with a moist topping only bake on one level.

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.

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

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

## Baking chart

Fan plus 		
Type of mixture	Temperature in °C	Duration in minutes
<b>Sponge mix</b>		
Deep sponge base	170–190	30–40
Sponge roll	160–170	20–25
<b>Meringues, Macaroons</b>		
Meringue	90–100	140–160
<b>Yeast dough</b>		
Pizza Fresh fruit flan	200–220	25– 30
<b>Quark dough</b>	150–170	30–40

## 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.

Dark tins are best for baking.

## Baking chart

Cake plus		
Type of mixture	Temperature in °C	Duration in minutes
Choux pastry	140–160	50–60
Creamed mixture	150–170	50–60

## Automatic

Please refer to the cook book for information on suitable baking containers.

## Combination mode

Items made with shortcrust do well with 95 % moisture.

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.

Bake part-baked rolls with 90 % moisture at the temperature given by the manufacturer on the packaging.

# Baking

## Baking chart

Combination mode  (baking)				
Type of mixture	Stage	Temperature in °C	Moisture in %	Duration in minutes
<b>Puff pastry</b>	1	100	100	7
	2	170–190	90	15
	3	170–190	75	5
	4	170–190	20	6
<b>Yeast dough</b>				
Baguettes	1	40	100	8
	2	50	100	4
	3	210	50	6
	4	160–195	20	30
Sponge tray bake with fruit	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

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

Combination mode  (baking)				
Type of mixture	Stage	Temperature in °C	Moisture in %	Duration in minutes
<b>Yeast dough</b>				
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
<b>Shortcrust pastry</b>				
Small cakes	1	150–170	95	20–25
Fruit pie	1	180–225	30	6
	2	150–170	30	5
	3	150–160	20	45
Flan base	1	160–190	95	20–25
<b>Bakes</b>	1	160–180	95	45–55

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

# Automatic programmes

---

Your appliance has a wide range of Automatic programmes. Each one contains the relevant cooking function, temperature and duration. All you have to do is select the Automatic programme you want and select how well done you want the food cooked.

The degree of doneness and browning levels are shown in a bar graph 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.

In some programmes you will be prompted about which shelf level to use and when to add food to the oven. Follow and confirm these instructions.

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 baking 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.

You can delay the start by selecting the "Start at" or the "Ready at" option.

To finish an Automatic programme early you have to switch the appliance off.

If by the end of an Automatic programme the food is not cooked enough, select  and the Continue cooking function.

Automatic programmes can also be saved as "User programmes".

## Automatic programmes

---

- Select "Automatic programmes".
- Select the appropriate sub menu (e.g. Vegetables).
- Select the type of vegetables (e.g. cauliflower).
- Select and confirm any further options.
- Select the cooking method you want to use and how well cooked you want the food cooked.

### Continue cooking

If by the end of an Automatic programme the food is not cooked enough, select the Continue cooking function.

- Touch .
- Select "Continue cooking".

# Recipes for Automatic programmes

---

## Plaited Swiss loaf

Programme duration: 51 minutes

### Ingredients for 1 loaf

675 g strong white flour

75 g spelt flour

120 g softened butter

2 tsp salt

40 g fresh yeast

400 ml lukewarm milk

Butter for greasing

Flour for dusting

1. Sift the flours into a bowl, then add the butter and salt. Dissolve the yeast in lukewarm milk and add to the other ingredients.

2. Mix these ingredients together and knead to a smooth dough. Cover with a damp cloth and leave to prove for approx. 1 hour.

3. Divide the dough into three evenly sized pieces, and form each into a roll. Plait them together and place on a baking tray that has been dusted with flour. Place in the oven and bake.

## Automatic programme settings

Automatic > Bread > Plaited Swiss loaf  
> Bake

## Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 90 °C

Moisture: 100 %

Duration: 6 minutes

Step 2

Temperature: 180–220 °C

Moisture: 50 %

Duration: 45 minutes

Shelf level

2

# Recipes for Automatic programmes

---

## Croissants

Programme duration: 25 minutes

### Makes approx. 10 - 12

500 g strong white flour  
1 tsp salt  
50 g sugar  
50 g softened butter  
40 g fresh yeast  
300 ml lukewarm milk  
150 g butter

Butter for greasing

Flour for dusting

For 1 tray, halve the ingredients.

1. Sift the flour into a bowl and add the salt, sugar and softened butter. Dissolve the yeast in the lukewarm milk and add to the flour. Knead for 3–4 minutes to get a smooth dough. Place in an uncovered bowl in the oven for 45 minutes to prove using the special "Prove dough" programme, or with Combination mode at 30 °C with 100 % moisture.
2. Cut the butter lengthwise into blocks and turn these in the flour.
3. Roll out the dough to form a square, place the butter blocks next to each other diagonally on the dough, lay the dough corners over them and place in the fridge for 10 minutes.
4. Roll the dough out into a rectangle, then fold the shorter sides over 3 times and place in the fridge for another 10 minutes. Repeat this procedure another 2 times.
5. Roll the chilled dough out thinly and cut in half to create 2 rectangles.
6. Make 10 triangles from the rectangles and roll each one up towards the pointed end to form the croissants. Place the croissants on a greased baking tray dusted with flour.
7. Cover and place somewhere warm to prove, or place in the oven and prove using Combination mode at 30 °C with 100 % moisture. Once doubled in size place in the oven and bake.

# Recipes for Automatic programmes

---

## Automatic programme settings

Automatic > Rolls > Croissants > Bake

## Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 100 °C

Moisture: 100 %

Duration: 9 minutes

Step 2

Temperature:

1 tray: 160–190 °C

2 trays: 170–190 °C

Moisture: 90 %

Duration: 10 minutes

Step 3

Temperature: 150 °C

Moisture: 75 %

Duration: 3 minutes

Step 4

Temperature: 150 °C

Moisture: 20 %

Duration: 3 minutes

### Shelf level

1 tray: 3

2 trays: 2 and 4

# Recipes for Automatic programmes

---

## Baguettes

Programme duration: 48 minutes

### Ingredients for 2 baguettes

500 g strong white flour  
20 g fresh yeast  
3 g sugar  
10 g salt  
10 g softened butter  
260 ml lukewarm water

Butter for greasing  
Flour for dusting

1. Dissolve the yeast and sugar in the lukewarm water and add to the flour together with the salt and the butter.
2. Knead the dough for about 7 minutes. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C with 100 % moisture.
3. On a floured surface, divide the dough in half and form into 2 baguettes. Place on a greased and floured baking tray. Score the top several times and then bake.

## Automatic programme settings

Automatic > Bread > Baguettes > Bake

### Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 40 °C

Moisture: 100 %

Duration: 8 minutes

Step 2

Temperature: 50 °C

Moisture: 100 %

Duration: 4 minutes

Step 3

Temperature: 210 °C

Moisture: 50 %

Duration: 6 minutes

Step 4

Temperature: 160–195 °C

Moisture: 20 %

Duration: 30 minutes

Shelf level

3

# Recipes for Automatic programmes

---

## Flat bread

Programme duration: 53 minutes

### Ingredients for one tray Ø 28 cm

40 g fresh yeast  
150 ml lukewarm water  
300 g strong white flour  
1 pinch sugar  
2 tsp salt  
3 tbsp olive oil

### Topping

2-3 tbsp olive oil  
Sesame seeds

Butter for greasing  
Flour for dusting

1. Dissolve the yeast in water, add the flour, sugar, salt and oil. Knead for approx. 7 minutes to a smooth dough. Place in an uncovered bowl and prove in the oven for 20 minutes using the special "Prove dough" programme, or with Combination mode at 30 °C with 100 % moisture.

2. Shape the dough into a flat bread, and place in a greased and floured round baking tray or a springform tin.

3. Brush with oil, sprinkle with sesame seeds and then place on the rack and bake.

## Automatic programme settings

Automatic > Bread > Flat bread > Bake

### Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 40 °C

Moisture: 100 %

Duration: 20 minutes

Step 2

Temperature: 50 °C

Moisture: 100 %

Duration: 2 minutes

Step 3

Temperature: 210 °C

Moisture: 20 %

Duration: 6 minutes

Step 4

Temperature: 165–185 °C

Moisture: 20 %

Duration: 25 minutes

### Shelf level

3

# Recipes for Automatic programmes

---

## Multigrain rolls

Programme duration: 24-34 minutes

### Makes 8 – 10 rolls

250 g spelt flour  
250 g strong wholemeal flour  
2 tsp salt  
100 g sunflower seeds  
40 g fresh yeast  
300 ml lukewarm water

### Topping

Poppy seeds  
Sesame seeds  
Sunflower seeds or millet

Butter for greasing  
Flour for dusting

1. Mix together the two types of flour, salt and sunflower seeds. Dissolve the yeast in the lukewarm water and add to the flour. Knead for 3–4 minutes. Prove in the oven using the special "Prove dough" programme, or with Combination mode at 30 °C with 100 % moisture for 20 minutes.

2. Shape into rolls and sprinkle with your choice of seeds. Place on a greased and floured baking tray and bake.

## Automatic programme settings

Automatic > Rolls > Multigrain rolls > Bake

### Settings for manual cooking

Function: Combination mode  
Step 1  
Temperature: 155 °C  
Moisture: 90 %  
Duration: 9 minutes  
Step 2  
Temperature: 210 °C  
Moisture: 20 %  
Duration: 15–25 minutes

### Shelf level

3

# Recipes for Automatic programmes

---

## Mixed wheatgrain bread

Programme duration: 48 minutes

### Ingredients for 1 loaf

40 g fresh yeast  
1/2 tsp sugar  
280 ml lukewarm water  
375 g strong brown bread flour  
125 g rye flour  
2–3 tsp salt, 1 tbsp oil

Butter for greasing

Flour for dusting

1. Dissolve the yeast with the sugar in the lukewarm water. Stir in the flour, salt and oil and knead for approx. 7 minutes.

2. Place in an uncovered bowl and prove using the special "Prove dough" programme, or with Combination mode at 30 °C with 100 % moisture for 20 minutes.

3. Punch down then shape into a loaf. Place on a greased and floured baking tray and score the surface diagonally several times before baking.

## Automatic programme settings

Automatic > Bread > Mixed wheatgrain bread > Bake

### Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 40 °C

Moisture: 100 %

Duration: 8 minutes

Step 2

Temperature: 50 °C

Moisture: 100 %

Duration: 4 minutes

Step 3

Temperature: 210 °C

Moisture: 50 %

Duration: 6 minutes

Step 4

Temperature: 170–190 °C

Moisture: 20 %

Duration: 30 minutes

Shelf level

3

# Recipes for Automatic programmes

---

## White rolls

Programme duration: 26–36 minutes

### Ingredients for 8 rolls

20 g fresh yeast  
260 ml lukewarm water  
500 g strong white flour  
10 g salt  
3 g sugar  
10 g butter

Butter for greasing

Flour for dusting

1. Dissolve the yeast in the lukewarm water, add the flour, salt, sugar and butter and knead for approx. 7 minutes to a smooth dough.

2. Place in an uncovered bowl and prove using the special "Prove dough" programme, or with Combination mode at 30 °C with 100 % moisture for 20 minutes.

3. Punch down then shape into 8 rolls. Place on a greased and floured baking tray and score the tops before baking.

## Automatic programme settings

Automatic > Rolls > Wheat rolls > Bake

### Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 40 °C

Moisture: 100 %

Duration: 6 minutes

Step 2

Temperature: 155 °C

Moisture: 90 %

Duration: 5 minutes

Step 3

Temperature: 200 °C

Moisture: 20 %

Duration: 15–25 minutes

Shelf level

3

# Recipes for Automatic programmes

---

## White bread

Programme duration: 48 minutes

### Ingredients for 1 loaf

20 g fresh yeast  
260 ml lukewarm water  
500 g strong white flour  
10 g salt  
3 g sugar  
10 g butter

Butter for greasing

Flour for dusting

1. Dissolve the yeast in the lukewarm water, add the flour, salt, sugar and butter and knead for approx. 7 minutes to a smooth dough.

2. Place in an uncovered bowl and prove using the special "Prove dough" programme, or with Combination mode at 30 °C with 100 % moisture for 20 minutes.

3. Shape the dough into a loaf, score it diagonally several times with a knife. Place in the oven on a greased and floured baking tray and bake.

## Automatic programme settings

Automatic > Bread > White bread > Bake

### Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 40 °C

Moisture: 100 %

Duration: 8 minutes

Step 2

Temperature: 50 °C

Moisture: 100 %

Duration: 4 minutes

Step 3

Temperature: 210 °C

Moisture: 50 %

Duration: 6 minutes

Step 4

Temperature: 170–195 °C

Moisture: 20 %

Duration: 30 minutes

Shelf level

3

# Recipes for Automatic programmes

---

## Crown roast

Programme duration: 36 minutes

### Serves 4

1 lamb crown (1.5 kg)

1-2 tablespoons of oil

Salt

Pepper

1. Cut the meat between the bones so that the bones protrude into the air. Tie the meat into a crown with kitchen string. You can ask the butcher to do this for you if you prefer.

2. Season the oil with the salt and pepper and use this to baste the lamb.

3. Place the meat on the rack and roast.

## Automatic programme settings

Automatic > Meat > Lamb > Crown roast > Roast

## Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 225 °C

Moisture: 20 %

Duration: 16 minutes

Step 2

Temperature: 40–70 °C

Moisture: 20 %

Duration: 20 minutes

Shelf level

Rack: 2

Condensate tray: 1

# Recipes for Automatic programmes

---

## Braised beef

Programme duration: 263 minutes

### Serves 4

1 onion  
Soup greens (onion, carrot, celery etc.)  
1–1.5 kg braising beef (max.)  
500 ml red wine  
500 ml stock  
150 g crème fraîche  
Cornflour  
50 ml water  
Salt  
Pepper  
Red wine to taste

1. Peel and coarsely dice the onion, clean and chop up the soup greens (onion, carrot, celery etc.) and add to the red wine to make a marinade. Add the meat and leave to stand for 24 hours.

2. Place the meat together with the vegetables and marinade in the condensate tray and cover with foil. Roast for 90 minutes, remove the foil and continue to roast.

3. After cooking, sieve the vegetables and stock from the condensate tray into a pan. Add the crème fraîche and if necessary, thicken with some cornflour. Season the sauce with salt and pepper and add red wine to taste.

## Automatic programme settings

Automatic > Meat > Beef > Braised beef > Roast  
Duration: 263 minutes

## Settings for manual cooking

Function: Combinatin mode  
Step 1  
Temperature: 225 °C  
Moisture: 20 %  
Duration: 23 minutes  
Step 2  
Temperature: 145 °C  
Moisture: 50 %  
Duration: 240 minutes

### Shelf level

Rack: 2  
Condensate tray: 1

# Recipes for Automatic programmes

---

## Fillet of beef

Programme duration:  
40–120 minutes

### Serves 4

800 g fillet of beef  
approx. 6 cm thick  
Salt  
Pepper  
Oil

1. Trim the meat, then mix the salt and pepper into the oil and brush the meat with it. Place the meat on the rack and roast.

## Automatic programme settings

Automatic > Meat > Beef > Fillet of beef > Piece > Roast

## Settings for manual cooking

Function: Combination mode  
Temperature: 220 °C  
Moisture: 20 %  
Duration: 40–120 minutes

### Shelf level

Rack: 2  
Condensate tray: 1

# Recipes for Automatic programmes

---

## Roast beef with sautéed potatoes and remoulade

Programme duration: 40-120 minutes

### Serves 4 – 6

1 kg sirloin  
Salt  
Pepper  
Oil

#### Remoulade

1–2 gherkins  
2 shallots  
Chives  
Parsley  
150 g natural yoghurt  
5 tbsp mayonnaise  
Salt  
Pepper  
1 pinch of sugar  
Lemon juice

#### Sautéed potatoes

1 kg boiled potatoes  
1 onion  
100 g diced bacon  
Clarified butter  
Salt  
Pepper

1. Trim the meat. Mix the salt and pepper into the oil and brush the meat with it. Place the meat on the rack and roast.

2. Meanwhile finely chop the gherkins, shallots, parsley and chives.

3. Mix together all the ingredients for the remoulade and season with salt, pepper and sugar to taste.

4. Peel and slice the onion and slice the potatoes. Heat the clarified butter in a pan on the hob, then add the potatoes, bacon and onions. Fry until crispy and season with salt and pepper to taste.

### Automatic programme settings

Automatic > Meat > Beef > Sirloin joint  
> Roast

### Settings for manual cooking

Function: Combination mode  
Temperature: 220 °C  
Moisture: 20 %  
Duration: 40–120 minutes

#### Shelf level

Rack: 2  
Condensate tray: 1

# Recipes for Automatic programmes

---

## Pork en croûte

Programme duration: 35 minutes

### Serves 4

1 x 400 g piece of pork tenderloin  
Salt  
Pepper  
1 tbsp clarified butter

### Filling

1 small carrot  
1 small courgette  
200 g good quality pork sausage meat  
4 tbsp cream  
60 g mature Cheddar, diced  
4 sage leaves

Salt

Pepper

### Pastry

1 packet of puff pastry  
4 slices of cooked ham

### To glaze

1 egg medium yolk  
1 pinch salt  
1 tsp milk

Baking parchment

1. Season the meat with salt and pepper, place it in a pan with the clarified butter and sear it on all sides.
2. Peel and dice the carrot. Dice the courgette. Place the carrot and courgette in separate perforated containers and cook (see Settings, Step 2). Mix the sausage meat with the vegetables and add the cream and Cheddar cheese.
3. Finely chop the sage leaves and add to the mixture. Season with salt and pepper.

4. Roll the pastry out onto a floured surface and arrange the sliced ham on top. Spread the sausage meat mixture evenly over the ham and place the fillet of pork on top.

5. Roll up the pastry to make a parcel, turn it over so that the seam is underneath, and place it on baking tray lined with baking parchment.

6. Mix the egg yolk with the milk and a pinch of salt. Brush over the pastry and bake (See Settings, Step 6).

### **Settings**

#### **Step 2**

Function: Steam cooking

Temperature: 100 °C

Duration: 4 minutes

### **Automatic programme setting**

#### **Step 6**

Automatic > Meat > Pork > Pork tenderloin > Pork en croûte > Bake

### **Manual setting**

#### **Step 6**

Function: Combination mode

Step 1: Pre-heat

Temperature: 175–195 °C

Moisture: 20 %

Step 2: Bake

Temperature: 175–195 °C

Moisture: 20 %

Duration: 35 minutes

### Shelf level

2

# Recipes for Automatic programmes

---

## Roast pork

Programme duration: 180-230 minutes

### Serves 4

Soup greens (onion, carrot, celery etc.)

500 ml stock

750 g pork joint

Salt

Pepper

Thyme

150 g crème fraîche

Cornflour

1. Clean and dice or slice the soup vegetables (onion, carrot, celery etc) and place in the condensate tray together with the stock.
2. Score the meat with a sharp knife, or get the butcher to do this for you. Season with salt, pepper and thyme then place in the oven on the rack above the condensate tray and roast.
3. Sieve the stock from the condensate tray into a pan.
4. Heat it up on the hob, spoon off any excess fat, then add crème fraîche and thicken with cornflour if necessary. Finally season with salt and pepper to taste.

## Automatic programme settings

Automatic > Meat > Pork > Pork with crackling > Roast

## Settings for manual cooking

Function: Combination mode

Step 1

Temperature: 205 °C

Moisture: 20 %

Duration: 40–70 minutes

Step 2

Temperature: 85 °C

Moisture: 100 %

Duration: 120 minutes

Step 3

Temperature: 180 °C

Moisture: 40 %

Duration: 20–40 minutes

Shelf level

Rack: 2

Condensate tray: 1

# Recipes for Automatic programmes

---

## Chicken

Programme duration: 51 minutes

### Serves 2

1 chicken (approx. 1200 g)

2 tbsp oil

Salt

Paprika

Pepper

1. Remove giblets from the chicken if necessary.

2. Stir the seasoning into the oil and brush all over the chicken. Put the chicken, breast side up, on the rack above the condensate tray and roast.

### Automatic programme settings

Automatic > Meat > Poultry > Chicken  
> Whole > Roast

### Settings for manual cooking

Step 2

Function: Combination mode

Step 1

Temperature: 180–220 °C

Moisture: 95 %

Duration: 50 minutes

Step 2

Temperature: 225°C

Moisture: 20 %

Duration: 10 minutes

Shelf level

Rack: 3

Condensate tray: 1

# Programme overview

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## Vegetables

	Blanching	Steam cooking	Bottling
Cauliflower	x	x	-
Beans			
Green beans	x	x	x
Yellow beans	x	x	x
Broad beans	x	x	-
French beans	x	x	-
Runner beans	x	x	x
Broccoli	x	x	-
Chinese cabbage	x	x	-
Peas	x	x	-
Fennel	x	x	-
Kale	x	x	-
Potatoes			
New potatoes	-	x	-
Peeled potatoes	-	x	-
Kohlrabi	x	x	-
Pumpkin	x	x	-
Corn on the cob	x	x	-
Chard	x	x	-
Carrots			
Chantenay carrots	x	x	-
Baby carrots	x	x	-
Main crop carrots	x	x	-

## Vegetables

	Blanching	Steam cooking
Peppers	x	x
Leeks	x	x
Brussels sprouts	x	x
Red cabbage	x	x
Asparagus		
White asparagus	x	x
Green asparagus	x	x
Spinach	x	x
Spring cabbage	x	x
White cabbage	x	x
Savoy cabbage	x	x
Courgettes	x	x
Sugar snap peas	x	x

# Programme overview

## Fish

	Steam cooking
Seabream	x
Trout	x
Halibut	x
Cod	x
Carp	x
Salmon	x
Coley	x
Rose fish	x
Haddock	x
Plaice	x
Pollock	x

	Steam cooking
Monk fish	x
Sole	x
Wolffish	x
Turbot	x
Tilapia	x
Nile perch	x
Pikeperch	x

## Shellfish

	Steam cooking
Prawns	x
King prawns	x
Large shrimps	x

## Meat

	Roasted	Baked
<b>Poultry</b>		
Chicken, whole	x	-
<b>Lamb</b>		
Crown roast	x	-
<b>Beef</b>		
Fillet of beef Piece	x	-
Braised beef	x	-
Sirloin joint Piece	x	-
<b>Pork</b>		
Pork fillet Fillet of pork en croûte	-	x
Pork with crackling	x	-

## Rice

	Steam cooking
Basmati rice	x
Parboiled rice	x
Round grain rice	x
Brown rice	x
Wild rice	x

## Fruit

	Blanching	Steam cooking	Drying food	Bottling
Apples	x	x	x	x
Pears	x	x	x	-
Cherries	x	x	-	x
Plums	x	x	x	x
Citrus fruit	-	-	x	-

## Hen's eggs

	Steam cooking
Small	
Soft	x
Medium	x
Hard	x
Medium	
Soft	x
Medium	x
Hard	x
Large	
Soft	x
Medium	x
Hard	x
Extra large	
Soft	x
Medium	x
Hard	x

# Programme overview

---

## Bread

	Baking
Baguettes	x
Flat bread	x
Plaited loaf	x
White bread	x
Mixed wheatgrain bread	x

## Bread rolls

	Baking
Croissants	x
Multigrain rolls	x
White rolls	x

## Special applications

Heating damp flannels
Dissolve gelatine
Decrystallise honey
Make yoghurt
Melt chocolate
Cook bacon
Sweat onions

Your appliance is supplied with a number of standard default settings. You can select and change these via the "Settings" menu.

Currently selected settings are indicated by a tick ✓ next to them.

"↶" Back takes you to the previous screen or level.

After confirming "OK" or if you do not make a selection within approx. 15 seconds, the display will revert to the previous level.

There are a number of language choices available. If you have selected the wrong one by mistake, you can follow the flag symbol  to get yourself back to the "Language" menu.

- Switch the appliance on.
- Select "Further programmes"
- Select "Settings".
- Select the sub menu you want and select "OK" to confirm your choice.
- Select the setting you want to change.
- Select "OK" to confirm your choice.

or

- Touch .
- Select the sub menu you want and select "OK" to confirm your choice.
- Select the setting you want to change.
- Select "OK" to confirm your choice.

# Settings

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The factory setting for each option is shown in **bold**.

Option	Available settings
<b>Language</b> 🗺️	<b>Deutsch</b> , English and other languages Country
<b>Time of day</b>	Display <b>Off</b> / On / Night dimming Clock format 12 h / 24 h Set
<b>Date</b>	Set the date
<b>Lighting</b>	On / <b>On for 15 seconds</b>
<b>Display brightness</b>	Set the brightness
<b>Volume</b>	Buzzer tones Keypad tone
<b>Units</b>	Weight <b>g</b> or lb/oz Temperature <b>°C</b> or °F
<b>Keeping warm</b>	On / <b>Off</b>
<b>Steam reduction</b>	<b>On</b> / Off
<b>Recommended temperatures</b>	Change recommended temperatures
<b>System lock</b>	On / <b>Off</b>

<b>Option</b>	<b>Available settings</b>
<b>Water hardness</b>	Soft (< 8.4 °dH, < 1.5 mmol/l) Medium ( 8.4–14 °dH, 1.5–2.5 mmol/l) <b>Hard</b> (> 14 °dH, > 2.5 mmol/l)
<b>Showroom programme</b>	Demo programme On / <b>Off</b>
<b>Factory default</b>	Settings Reset / Do not reset User programmes Delete / Do not delete Recommended temperatures Reset / Do not reset

## Cleaning and care

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 Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning. The appliance and accessories should be cleaned and dried thoroughly after each use.

Make sure the appliance is completely dry before closing the door.

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 beforehand to prevent the build-up of odours etc. Leave the door open afterwards.

Do not use commercial cleaning agents. Only use 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.

## Appliance front

Remove any soiling immediately.  
If this is not done, it might become impossible to remove and could cause the surface to alter or discolour.

Clean the front with a clean sponge and a solution of hot water and washing-up liquid. After cleaning dry with a soft cloth.

A clean, damp microfibre cloth without cleaning agent can also be used.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the surfaces.

### **To avoid damaging the surfaces of your appliance, do not use:**

- cleaning agents containing soda, alkalines, 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 sponges and brushes, e.g. pot scourers,
- melamine eraser blocks,
- sharp metal scrapers.

# Cleaning and care

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## Accessories

### Condensate tray, rack, cooking containers and baking tray

Wash and dry the condensate tray, rack, cooking containers and baking tray after each use. They are all dishwasher safe.

Use a little vinegar to remove any bluish discolouration from cooking containers.

You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

### Side runners

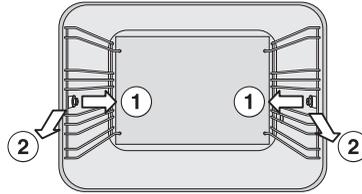
The runners have been treated with **PerfectClean** enamel. Please refer to the section on "PerfectClean" for more information.

Do not clean them in the dishwasher.

Please remove

- light soiling with a sponge and a solution of washing-up liquid and hot water.
- heavier soiling with a **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, rinse thoroughly with clean water, and dry with a soft cloth.

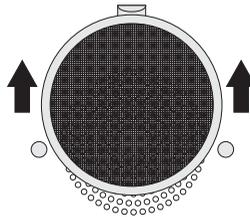
## To remove the side runners



- Pull out the fixing knob as far as possible. Remove each runner by first pulling it to the side ① and then out from the back ②.
- To re-fit the runners, reverse the above procedure: first fit them into the back of the oven and then push them in at the sides.

## Grease filter

Clean the grease filters after every roasting programme with a solution of washing-up liquid and hot water or in the dishwasher.

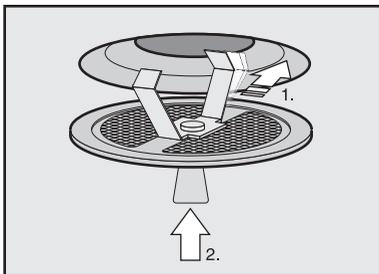


- Pull the grease filter on the back panel upwards to remove it.

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

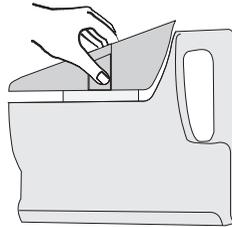
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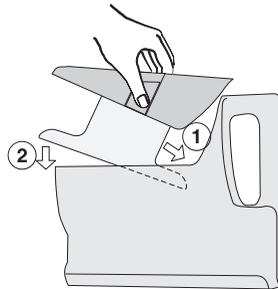
- Hold the ceiling filter at a slight angle to insert it.

## Water container

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 the 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.

Do not immerse the water container in water or clean it in a dishwasher.

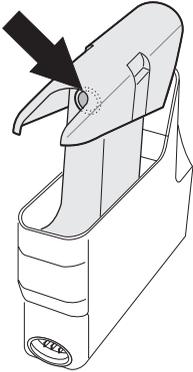
It is important to empty the water container after each use for hygiene reasons, and also to prevent condensate building up in the appliance.

Do not use scouring pads or hard brushes.

# Cleaning and care

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## Coupling seal



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 (see "Guide to the appliance / Accessories supplied") into the inside of the coupling seal. Do not take the seal out to lubricate it!

When handling silicone grease, please observe the following safety measures:

- 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.

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.

### Oven interior

The oven interior is made from stainless steel which has been treated with a special finish called **PerfectClean**. Please see "PerfectClean" in the section on Cleaning and care.

The oven door and the side runners can be removed to make it easier to clean the oven interior.

### After a programme using steam

Please remove

- condensate using a sponge or absorbent cloth,
- light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.

Rinse thoroughly with clean water and then dry the oven interior with a soft cloth. You can then leave the oven to dry automatically (see "Maintenance / Drying").

### After a roasting or baking programme

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

Remove light soiling with a **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.

Rinse or wipe surfaces clean afterwards and then dry with a soft cloth.

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").

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

# Cleaning and care

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## Floor heater

After prolonged use, the floor heater can become discoloured by drops of liquid. This discolouration can be removed with a non-abrasive 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. Wipe dry 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.

## 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 lasting discolouration of the surfaces. This discolouration is permanent but will not affect the efficiency of the surface.

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

**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 or metal scourers,
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents,
- oven spray must not be used in a hot oven or left on for too long,
- cleaning in a dishwasher,
- spot cleaning.

# Cleaning and care

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## Maintenance

### Soak

Stubborn soiling from roasting can be soaked using this programme.

- Allow the oven interior to cool down.
- Remove all accessories and fill the water container with fresh tap water.
- Select "Further programmes"  / "Maintenance".
- Select "Soak".

The soaking process takes approx. 15 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".
- Select "Drying".

The drying process takes approx. 25 minutes.

### Descaling

For optimum cleaning results we recommend that you use Miele descaling tablets to descale your steam oven (see "Optional accessories"). A proprietary citric acid based descaling agent can also be used. Follow the manufacturer's instructions on the packaging regarding safety and dosage.

Ensure that the descaling agent does not come into contact with the metal surfaces as this could cause marks. Wipe descaling agent away immediately.

The appliance needs to be descaled after a certain number of operating hours. When it needs descaling the number 10 will appear in the display when the appliance is switched on. The number indicates that the appliance can be used 10 more times before it has to be descaled.

The appliance will lock after the last remaining cooking process and it must be descaled before it is used again. We recommend descaling before it locks out.

- Switch the appliance on and select "Further programmes > Maintenance > Descale".
- Fill the water container with 1.0 litre of fresh tap water and add the correct amount of descaler.
- Push the water container into the appliance until it connects.
- Confirm the message shown with "OK".

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

It is only possible to cancel the descaling process during the first minute.  
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.

## Cleaning and care

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- Remove the water container and empty it. Remove the insert.
- Rinse the water container and the insert thoroughly.
- Replace the insert and fill the water container with 1 litre of fresh tap water. Push the water container into the appliance until it connects.

A message will appear in the display when the descaling process has been completed.

### **After descaling:**

- Switch off the appliance.
- Remove and empty the water container.
- Dry the appliance thoroughly.

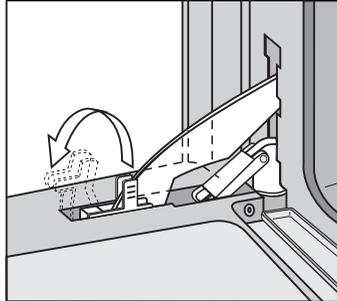
Leave the appliance door open until the oven interior is completely dry.

## Oven door

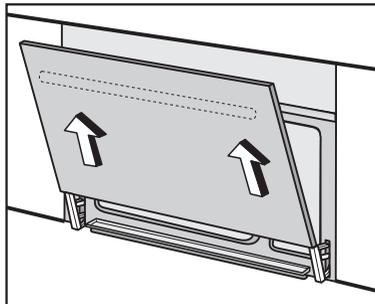
It is much easier to clean the oven interior if you remove the door first.

### To remove the door

- Open the door fully.
- Flip up the release levers in front of the door hinges.



- Slowly close the door until the raised levers are touching the frame.
- Holding the door evenly with both hands, lift the door up and off the hinges.



### To replace the door

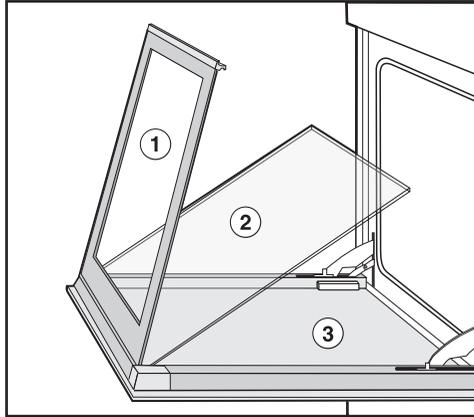
- Fit the door on the hinges.
- Open the door fully.
- Then push the levers back down.
- Close the door.

# Cleaning and care

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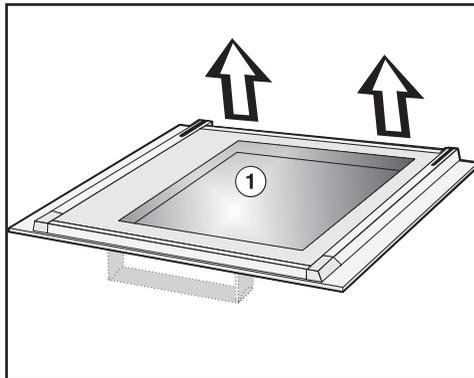
## To dismantle the door

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

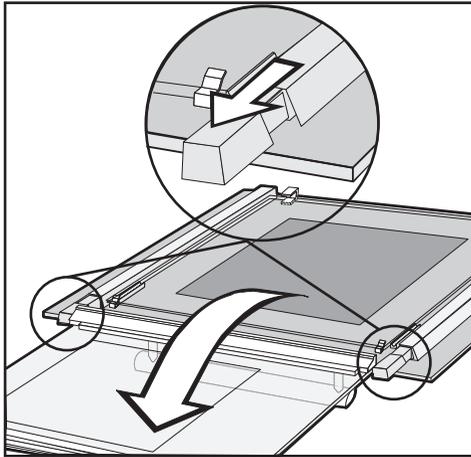


In the rare event that condensate or soiling has worked its way in between the glass panels, the door can be dismantled in order to clean the individual panels.

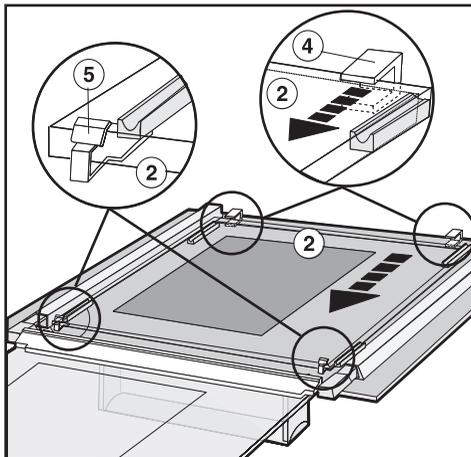
- Take the door off the hinges as previously described.
- Cover a suitable table with a soft cloth and lay the oven door on the cloth with the inner glass panel ① facing upwards and the oven handle towards you.
- Using both hands, grip the inner glass panel ① at the rear and lift it upwards.



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



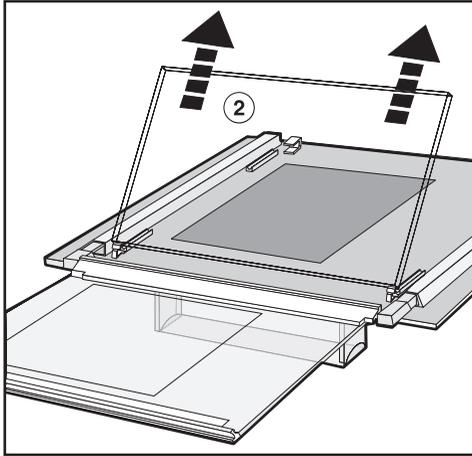
- Push the middle glass panel ② in its retainer ④ in the direction of the arrow into the front clips ⑤.



## Cleaning and care

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- Pull the middle panel ② upwards out of its retainer at the back and then remove it from the front clips.



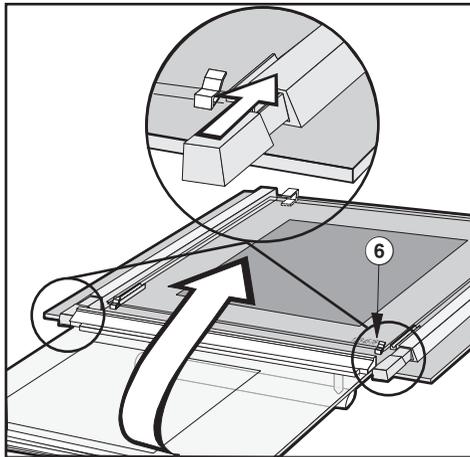
The individual glass panels can now be cleaned with a sponge and a solution of hot water and a little washing-up liquid. Dry thoroughly with a soft cloth.

### To reassemble the door

- Insert the middle panel into the clips at the front and then lower the panel carefully and locate securely in position at the rear.

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

- Slide in the middle panel back as far as it will go.



- Then push the inner panel a back into its retainer until it clicks into position (see detail).

Flip the inner panel back into position and press firmly down to secure it in position.

## Problem solving guide

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With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be put right without contacting the Service Department.

The following guide may help you to find the reason for a fault, and to correct it. You should, however, note the following:

 Installation work and repairs to electrical appliances must only be carried out by a suitably qualified person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous.

<b>Problem</b>	<b>Possible cause and remedy</b>
You cannot switch the appliance on.	<p>The mains fuse has tripped.</p> <ul style="list-style-type: none"><li>■ Reset the trip switch in the mains fuse box or replace the fuse (minimum fuse rating - see data plate).</li></ul> <p>There may be a technical fault.</p> <ul style="list-style-type: none"><li>■ Disconnect the appliance from the electricity supply for approx. 1 minute.</li></ul> <p>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 the Miele Service Department.</p>
The appliance is in demo mode and is not heating up.	<ul style="list-style-type: none"><li>■ Switch demo mode off and follow the instructions in the display.</li></ul>
The fan can still be heard after the appliance has been switched off.	<p>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.</p>

## Problem solving guide

Problem	Possible 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"><li>■ Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care &gt; Coupling seal".</li></ul>
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"><li>■ To adjust the boiling temperature, you need to descale the appliance (see "Cleaning and care &gt; Descaling").</li></ul>
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"><li>■ Close the door.</li></ul> <p>The door seal is not correctly fitted.</p> <ul style="list-style-type: none"><li>■ Press door seal in all the way round the door to make sure it is fitted evenly.</li></ul> <p>The door seal is damaged, e.g. cracks can be seen.</p> <ul style="list-style-type: none"><li>■ Replace the door seal.</li></ul>
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"><li>■ Set the correct water hardness level for your water supply (see "Settings"), and descale the appliance as described in "Cleaning and care / Descaling".</li></ul> <p>If the water hardness level was in fact set correctly or the problem occurs again, contact the Service Department.</p>

## Problem solving guide

Problem	Possible cause and remedy
The "Start at" and "Ready at" functions have not worked.	<p>These functions will not work for the "Descaling" programme.</p> <p>The temperature in the oven is too high, e.g. after a programme has finished.</p> <ul style="list-style-type: none"> <li>■ Open the door and let the oven cool down.</li> </ul>
The oven lighting is not working.	<p>The lamp is defective.</p> <p>Call Miele Service to have the lamp replaced.</p>
F and a number appear in the display.	
F 20	<p>The water container has not been pushed into the appliance properly.</p> <ul style="list-style-type: none"> <li>■ Remove the water container and push it back in so that it connects. Then switch the appliance off and then back on again.</li> </ul> <p>The water container has become harder to put into the appliance and take out again.</p> <p>Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care &gt; Coupling seal".</p>
F 44	<p>Communication fault</p> <ul style="list-style-type: none"> <li>■ Switch the appliance off and then back on again after a few minutes.</li> </ul> <p>If the fault code appears in the display again call Service.</p>
F 55	<p>The maximum length of time for Fan plus operation has been exceeded and so the appliance has switched itself off automatically for safety reasons.</p> <p>The appliance can be used again immediately by switching it off and on again.</p>
F .. Other fault codes	<p>Technical fault.</p> <ul style="list-style-type: none"> <li>■ Switch the appliance off and call the Service Department.</li> </ul>

## Problem solving guide

<b>Problem</b>	<b>Cause</b>
Cakes and biscuits are not cooked properly after following the times given in the recipe.	The temperature set is not the same as the one given in the recipe.
	The grease filter is inserted in the back panel. Baking takes longer with this filter in place.
	The recipe has been altered. For example, adding more liquid or eggs can increase the time required.
Cakes or biscuits are unevenly browned.	The set temperature is too high.
	The grease filter has not been taken out of the back wall.
	More than two levels were used for baking.

## Optional accessories

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

These can be ordered online from the Miele webshop:



or from Miele (see the end of this booklet for contact details)

### 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)

#### 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)

### DGG 11



Baking tray  
325 x 350 x 20 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)

## Optional accessories

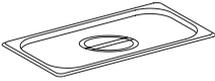
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### Condensate tray DGG 17



To catch excess moisture  
325 x 350 x 40 mm (W x D x H)

### DGD 1/3



Lid for 325 x 175 mm cooking containers

### DGD 1/2



Lid for 325 x 265 mm cooking containers

### Rack



For placing your own cooking containers on  
and for roasting.

## Cleaning and care products

### Miele descaling tablets- pack of 6



For descaling the appliance.

### Ceramic and stainless steel hob cleaner 250 ml



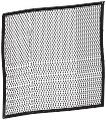
Removes discolouration from cooking containers.

### DGCLean 250 ml



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

### Microfibre cloth



Removes finger marks and light soiling.

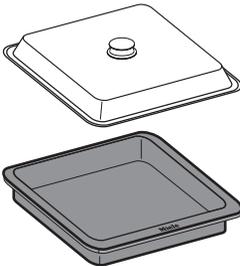
### Silicone grease



For lubricating the coupling seal.

## Other accessories

### Multi-purpose casserole dish KMB 5000-S



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.

Maximum capacity: 2.5 kg. Dimensions: 325 x 260 x 65 mm (W x D x H)

### 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.

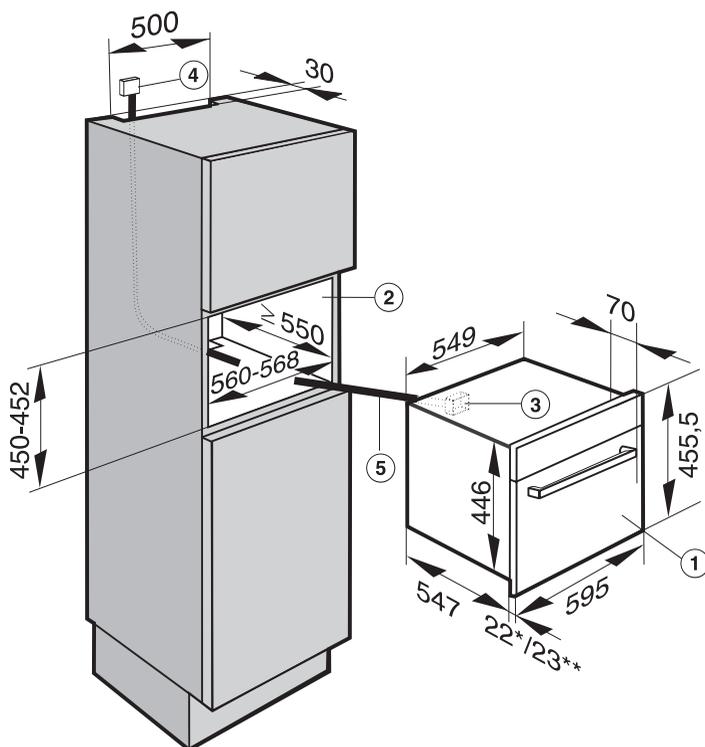
## Safety instructions for installation

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- ▶ Before connecting the appliance, make sure 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.
- ▶ The socket and on-off switch should be easily accessible after the appliance has been installed.
- ▶ The appliance must not be used in a non-stationary location (e.g. on a ship).
- ▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the appliance.

All dimensions are given in mm.

## Installation in a tall unit



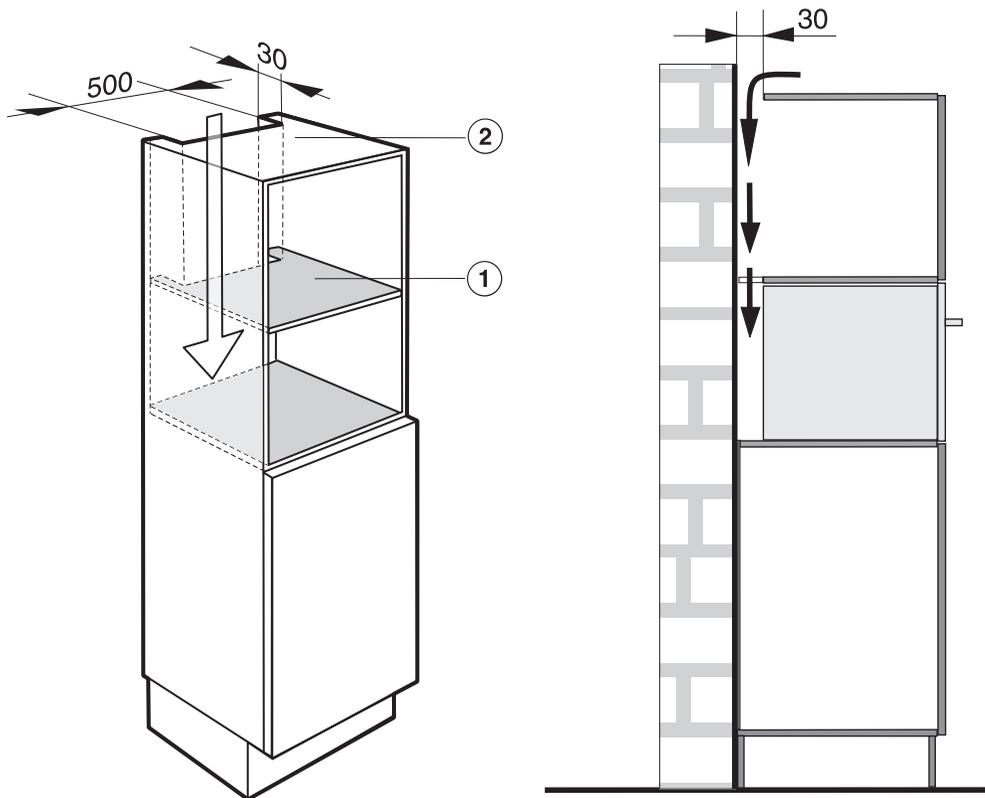
- ① Steam combination oven
- ② Building-in niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position behind the appliance.
- ⑤ Mains connection cable

\* Appliances with glass front

\*\* Appliances with metal front

# Appliance and building-in dimensions

## Ventilation cut-outs



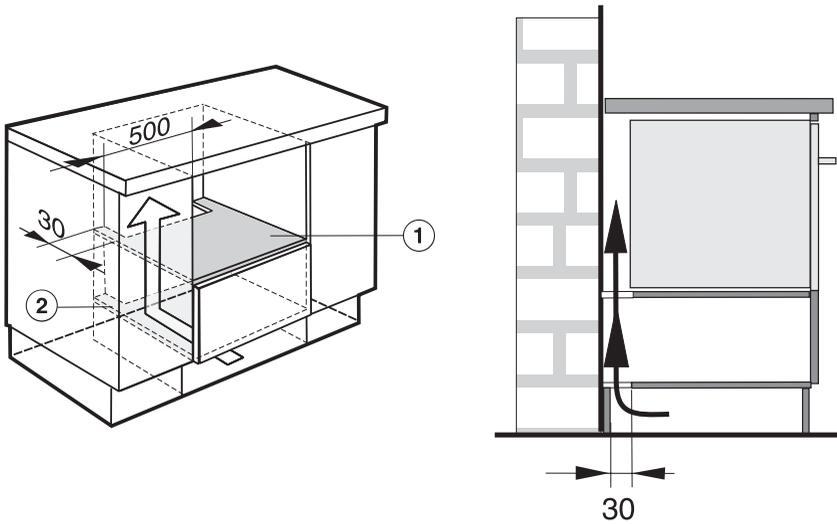
To ensure sufficient ventilation to the oven, a cut-out of 500 x 30 mm is required in the interim shelf above the building-in recess ① and in the top of the housing unit ②. The furniture housing unit must not have a back panel fitted behind the building-in niche.



# Appliance and building-in dimensions

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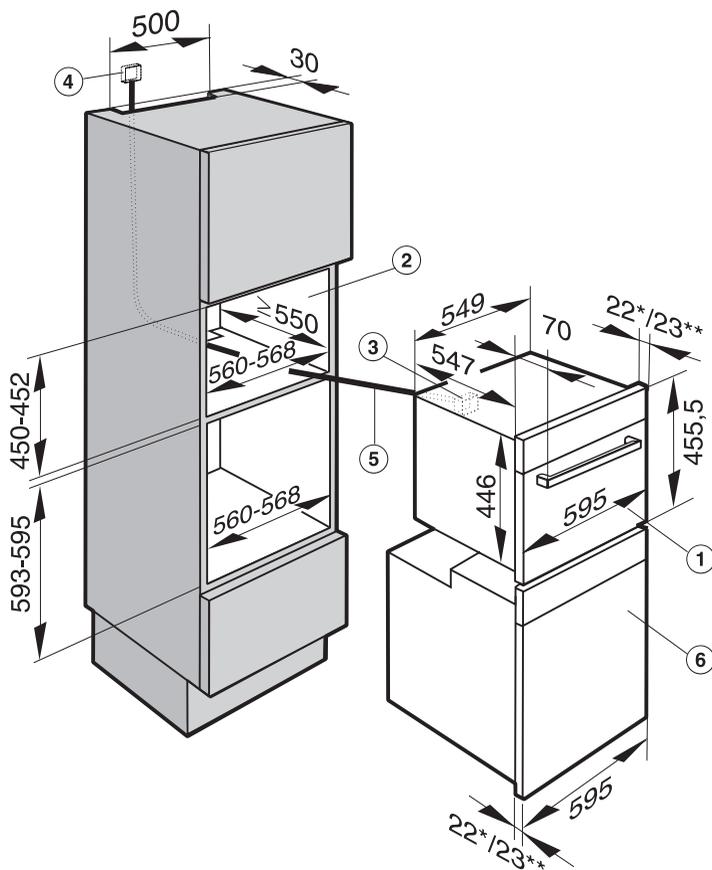
## Ventilation cut-outs



To ensure sufficient ventilation to the oven, a cut-out of 500 x 30 mm is required in the base of the building-in recess ① and in the bottom of the housing unit ②. The furniture housing unit must not have a back panel fitted behind the building-in niche.

# Appliance and building-in dimensions

## Installation in a tall unit in combination with an oven



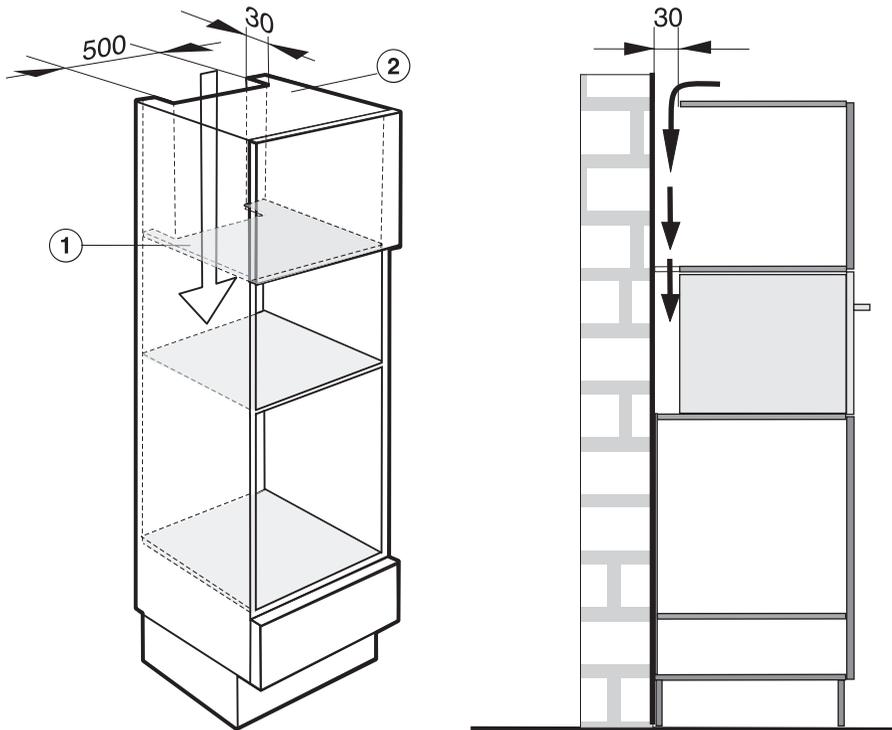
- ① Steam combination oven
- ② Building-in niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: Do not position behind the appliance.
- ⑤ Mains connection cable
- ⑥ Oven

\* Appliances with glass front

\*\* Appliances with metal front

# Appliance and building-in dimensions

## Ventilation cut-outs



To ensure sufficient ventilation to the oven, a cut-out of 500 x 30 mm is required in the interim shelf above the building-in recess ① and in the top of the housing unit ②. The furniture housing unit must not have a back panel fitted behind the building-in niche.

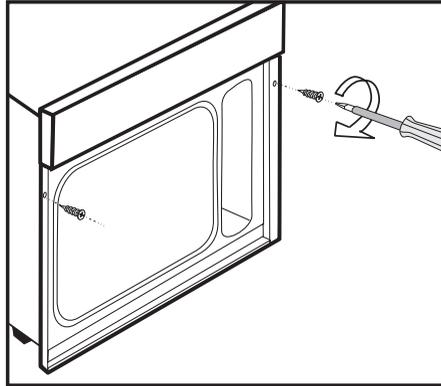
Ventilation cut-out for the oven:

Please refer to the Installation instructions for the oven.

## Installing the appliance

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- Push the appliance into the niche and align it.



- Secure the appliance by screwing the two wood screws 3.5x 25 mm ⑨ (supplied) into the vertical trim on either side of the appliance (see illustration).

## Electrical connection

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All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply via an extension lead. These do not guarantee the required safety of the appliance.

Please ensure that the connection data quoted on the data plate match the household mains supply.

This appliance is supplied with a cable for connection to a suitable fused isolator which complies with national and local safety regulations by a suitably qualified electrician.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

## Important U.K.

This appliance is supplied for connection to a single phase 230 V 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

## **WARNING: THIS APPLIANCE MUST BE EARTHED**

## Important

The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is present. If in any doubt please have the electrical connection inspected by a qualified electrician.

The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

## Connection cable

A damaged cable must be replaced with a special pvc insulated connection cable of type H 05 VV-F, available from Miele.

It must be replaced by a Miele approved service technician.

The connection data are quoted on the data plate.

## Energy efficiency class

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

## After sales service, data plate, guarantee

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

- your Miele dealer, or
- the Miele service department.

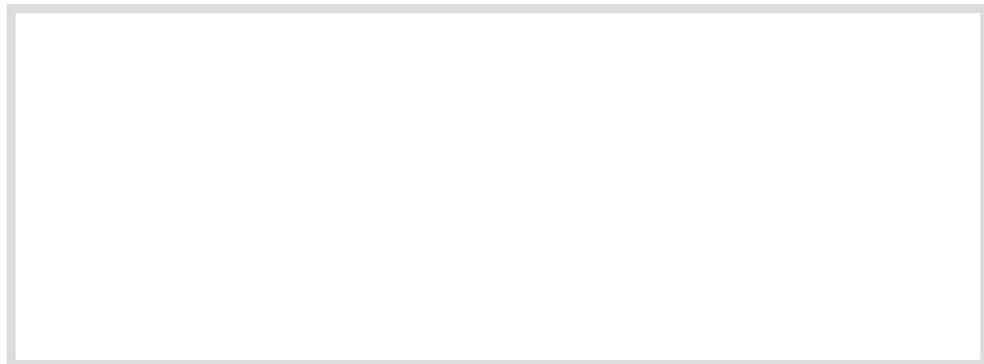
Contact details for Miele are at the end of this booklet.

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

When contacting Miele, please quote the model and serial number of your appliance. This information is quoted on the data plate supplied with the appliance.

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

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 of these instructions.



### Guarantee

In the UK, your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk).

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







## United Kingdom

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Customer Contact Centre Tel: 0845 365 6600

E-mail: [info@miele.co.uk](mailto:info@miele.co.uk)

Internet: [www.miele.co.uk](http://www.miele.co.uk)

## Australia

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