

SIEMENS

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make full use of all the technical benefits the combination steam oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. It is quite simple.

The tables list the adjustment values and shelf levels for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instruction manual

HB36D.72.
HB36D582.

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9000 349 796

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Safety information

Please read this instruction manual carefully.

This appliance is intended only for domestic use.
This appliance must only be used for food preparation.

Neither adults nor children should operate the appliance without supervision:

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience to operate it correctly and safely.

Never let children play with the appliance.

Hot cooking compartment

Risk of burning.

Never touch the hot surfaces of heating and cooking appliances or the hot surfaces in the cooking compartment. Open the cooking compartment door carefully. Hot steam will escape. Small children must be kept at a safe distance from the appliance at all times.

Risk of fire.

Never store combustible items in the cooking compartment.

Risk of short-circuiting.

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

Risk of burning.

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories

Risk of burning.

Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

Hot water

Risk of scalding.

Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.

Incorrect repairs

Danger of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Contact the after-sales service.

Causes of damage

Keep the cooking compartment floor clear

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

The cooking compartment floor and the evaporator dish must always be kept clear. Always place ovenware on the wire rack or in the perforated cooking container.

Aluminium foil

Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door panel.

Ovenware

Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with hot air and steam.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

Steaming with a perforated cooking container

When steaming in a perforated cooking container, always insert the baking tray underneath. Dripping liquid is caught.

Moist food

Do not store moist food in the closed cooking compartment for prolonged periods. It can lead to corrosion in the cooking compartment.

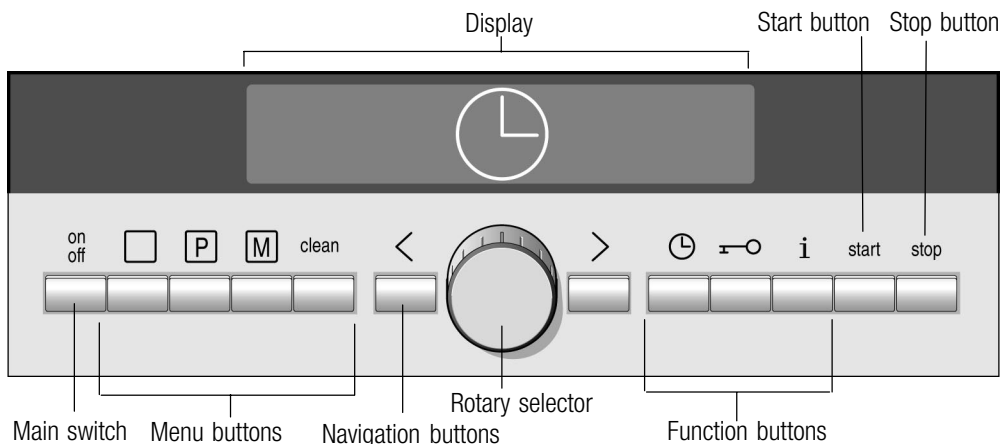
Fruit juice	When baking very moist fruit flan, do not pack the baking tray too generously. If fruit juice drips from the baking tray, it leaves stains that cannot be removed.
Very dirty door seal	If the door seal is very dirty, the appliance door will no longer close properly. The fronts of adjacent units could be damaged. Always keep the door seal clean and replace when necessary.
Appliance door as a set down area	Do not place anything on the appliance door when it is open. The appliance could be damaged.
Transporting the appliance	Do not carry or hold the appliance by the door handle. The door handle could break.
Care and cleaning	The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual. Remove food residues from the cooking compartment as soon as the appliance has cooled.

Your new appliance



In this section, you will find information on

- the control panel
- the operating modes
- the cooking compartment and accessories


Control panel



Control element		Use
Main switch	on off	Switches appliance on and off
Menu buttons	<input type="checkbox"/>	Selects operating modes
	P	Selects automatic programming (see Section: Automatic programming)
	M	Saves and accesses Memory (see Section: Memory)
	clean	Selects cleaning system (see Section: Care and cleaning)
Navigation buttons	<>	Moves from left to right in the display. Modifications are saved
Rotary selector		Changes values for clock, duration, weight etc. Press the rotary selector to lock and unlock

Control element		Use
Function buttons		Select timesetting options (see Section: Timesetting options).
		Switches childproof lock on and off (see Section: Childproof lock)
	i	Appliance switched on: Checks current information Appliance switched off: Selects basic settings (see Section: Basic settings)
Start button	start	Start operation
Stop button	stop	Press briefly: Stops (pauses) operation
		Long press: Ends operation

Operating modes

The button  is used to select the possible operating modes of your appliance.

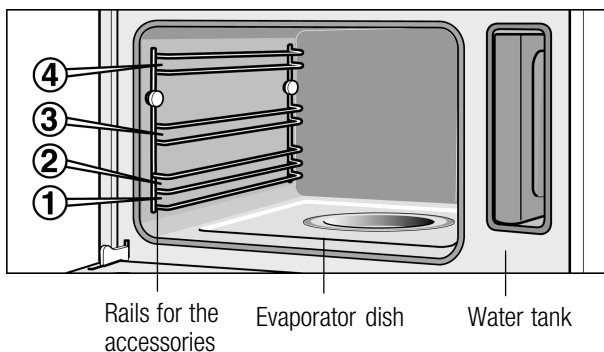
Mode of operation		Application
Hot air	30 - 230 °C	for moist cakes, sponge, pot roasts. A fan in the back wall of the oven distributes the heat evenly inside the cooking compartment.
Steam	35 - 100 °C	for vegetables, fish, side dishes, for juicing fruit and for blanching.
Hot air + Steam	120 - 230 °C	for meat, bakes and baked goods. Hot air and steam are then combined.
Reheat	100 - 180 °C	for plated meals and baked goods. Cooked food is gently reheated. The steam ensures that the food does not dry out.
Prove	35 - 50 °C	for yeast dough and sour dough. Dough will prove considerably more quickly than at room temperature. Steam and hot air are combined, so that the dough surface does not dry out.
Defrost	35 - 60 °C	for vegetables, meat, fish and fruit. Steam and hot air are combined. The moisture gently transfers the heat to the food. The food does not dry out or lose shape.
Slow cook	60 - 120 °C	for roast beef, leg of lamb. Tender pieces of meat stay particularly juicy.
Preheating	30 - 70 °C	for porcelain. Food does not cool down so quickly in preheated ovenware. Drinks also remain warm for longer.
Keep warm	60 - 100 °C	for keeping food warm for up to two hours.

Cooking compartment and accessories

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

Caution

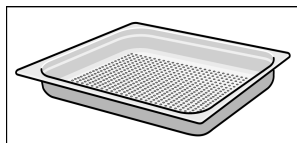
- The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.
- Do not slide any accessories between the shelf positions, or they may tip.



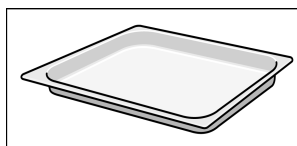
Accessories

Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.

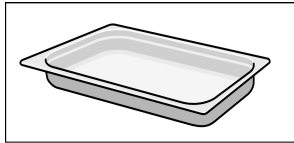
Your appliance is equipped with the following accessories:



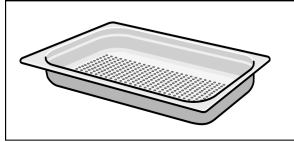
Cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep
for the steaming of whole fish or large quantities of vegetables, for juicing berries, etc.



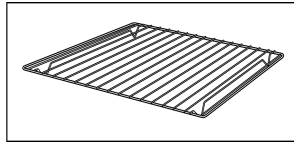
Cooking container, solid, GN $\frac{2}{3}$, 28 mm deep (baking sheet)
for baking cakes on a baking tray and catching dripping liquid during steaming



**Cooking container, solid,
GN $\frac{1}{3}$, 40 mm deep**
for cooking rice, pulses and
cereals



**Coking container,
perforated,
GN $\frac{1}{3}$, 40 mm deep**
for steaming vegetables,
juicing berries and defrosting



Wire rack
for ovenware, cakes and
ovenproof dishes and for
roasting

You can obtain further accessories from specialist
retailers:

Accessories	Ordering code
Cooking container, solid, GN $\frac{2}{3}$, 40 mm deep	HZ36D533
Cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep	HZ36D533G
Cooking container, solid, GN $\frac{2}{3}$, 28 mm deep (baking tray)	HZ36D532
Cooking container, solid, GN $\frac{1}{3}$, 40 mm deep	HZ36D513
Cooking container, perforated, GN $\frac{1}{3}$, 40 mm deep	HZ36D513G
Wire rack	HZ36DR
Roasting set	HZ36DB
Cleaning sponge	643 254
Descaler	311 138
Honeycomb microfibre cloth	460 770

The cooking containers may warp during oven operation. This is caused by the considerable temperature differences on the accessories. It may occur if only a part of the accessory is covered with food or if you place frozen items, such as pizza, on the accessory.

Water tank

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

Only fill the water tank with fresh tap water or with still bottled water.

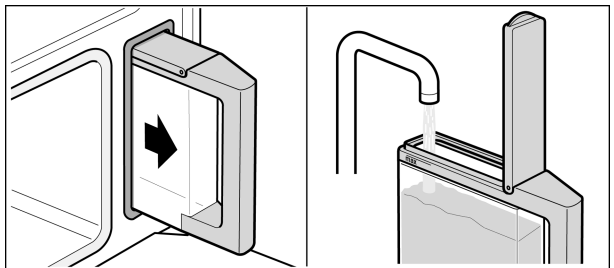
If your water is very hard, we recommend that you use softened water.

If your tap water contains a high percentage of chlorides (> 40 mg/l), use still mineral water low in chlorides. You can obtain information on your tap water from your water supply company.

Before using for the first time, moisten the tank cover seal with a little water.

Caution.

Do not fill the water tank with distilled water or any other liquids. You may damage the appliance.



Fill the water tank before each use

1. Fill the water tank with cold water up to the "max." mark.
2. Close the tank cover until you feel it engage.
3. Slide in the water tank until it engages.

After every operation

Empty the water tank after each use.

1. Pull the water tank out of the appliance slowly, keeping it horizontal, so that no remaining water can drip out of the valve.
2. Empty out the water.
3. Thoroughly dry the water tank in the appliance and the seal in the tank cover.

"Fill water tank" message

If the water tank is empty, a signal sounds. "Fill water tank" appears in the display. Operation is stopped.

1. Open the appliance door carefully. Steam will escape.
2. Take out the water tank, fill to the mark and reinsert.
3. Press the Start button.

"Fill water tank?" message

This message appears if you set an operating mode and the water tank is only half full.

If you think that the water in the water tank is sufficient for the cooking procedure, you can restart the appliance.

If not, fill the water tank to "max.", slide it back in and start the appliance.

Automatic calibration

The boiling temperature of water depends on the air pressure. During calibration, the appliance is set to the pressure ratios at the place of installation. This occurs automatically when steaming for the first time at 100 °C. This causes more steam to develop than usual.

After moving house

So that the appliance automatically adjusts itself to the new location, you must reset the appliance to the factory settings (see Section: Basic settings).

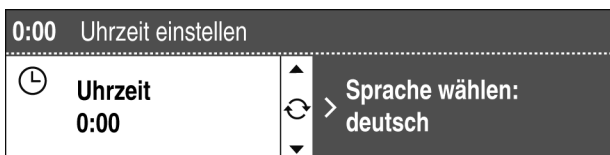
Before using for the first time

In this section you will find out,

- How to set the clock after connecting up your appliance
- How to change the display language
- How to change the water hardness range
- How to clean your appliance before using it for the first time

Initial setup

Once your appliance has been connected "Uhrzeit" (clock) and "Sprache einstellen" (Select language) appear in the display. Set the clock and, if required, the display language.



Set clock and change language

1. Use the rotary selector to set the current time.
2. Use the > button to go to "Sprache einstellen" (Select language).
3. Set the required language using the rotary selector.
4. Press the ⌚ button

The time and language are saved. The current time is displayed.

Setting the water hardness range

Descal your appliance regularly. This is the only way to prevent damage.

Your appliance automatically displays when it needs descaling. It is preset to water hardness range II. Change the value if your water is softer or harder.

Checking the water hardness

You can check the water hardness with the test strips supplied or ask your water supplier.

Softened water

You can only dispense with descaling completely if you exclusively use softened water. If this is the case, change the water hardness range to "softened".

Changing the water hardness range

You can change the water hardness range in the basic settings when the appliance is switched off.

1. Press and hold the **i** button until "Select language" appears in the display.

2. Turn the rotary selector until "Water hardness range" appears.

3. Press the **>** button.

The display shows "2-medium".

4. Change the water hardness range using the rotary selector. Possible values:

softened

1-soft I

2-medium II

3-hard III

4-very hard IV

5. Press the **i** button to leave Basic settings.

The change is stored.

Cleaning

Heating up the appliance

Heat up the appliance empty before first use and clean the accessories.

1. Fill the water tank and insert it.
2. Press the **off** button to switch on the appliance.
The "Hot air" operating mode appears after approx. 4 seconds.
3. Turn the rotary selector until "Steam" appears.
4. Press the Start button.
The appliance automatically heats up to 100 °C and switches off after 20 minutes. A signal sounds.
5. Press the stop button to stop operation.

Leave the appliance door ajar until the appliance has cooled down.

Clean the accessories before use


Clean the accessories thoroughly before first use using a cloth and soapy water

Operating the appliance


In this section you will find out,

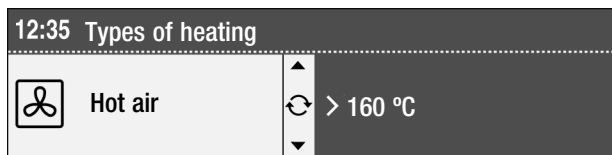
- how to switch the appliance on and off
- what to note after each use

Switching on the appliance

1. Press the  button to switch on the appliance. The brand name logo appears in the display for 4 seconds. The display then changes automatically to the "Types of heating" menu.

Selecting the type of heating



You can also access the "Types of heating" menu directly using the  button.



Selecting the temperature

2. Set the required type of heating using the rotary selector.
3. Press the > button. The recommended temperature is highlighted.

Selecting the duration

4. Set the required temperature using the rotary selector.
5. Press the  button. The display shows "Timer".
6. Use the > button to switch to Duration.
7. Set the required Duration using the rotary selector.
8. Press the  button.
9. Press the Start button to start the appliance. The appliance heats up. In the Steam operating mode, the Duration does not start counting down until the heating-up time has finished.

Current temperature

Press the **i** button. The current temperature is displayed for 10 seconds.

The preheating indicator bars next to the clock show the rising temperature in the cooking compartment.

Changing the temperature

You can change the temperature at any time with the rotary selector. The change is adopted automatically.

Switching off the appliance



Risk of scalding

Hot steam can escape when the appliance door is opened. Only open the appliance door carefully after cooking.

The duration has elapsed

If a Duration has been set, your appliance switches off automatically. A signal sounds. Press the **⏻** button to cancel the signal.

Press the **off** button to switch off the appliance. Open the appliance door carefully.

Pause

Press the Stop button briefly. The cooling fan may continue running. Press the Start button to start.

When you open the appliance door during operation, operation is interrupted. Close the appliance door and press the Start button to restart.

If you have changed the basic setting "Continue after closing door" to "automatic", restarting is not required (see section: Basic settings).

Cancelling

Press and hold the Start button to cancel the operation.

Press the **off** button to switch off the appliance. Open the appliance door carefully.

The cooling fan may continue running when you open the appliance door.

After each use

Emptying the water tank

Empty the water tank. Thoroughly dry the seal in the tank cover and the tank shaft in the appliance.

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

Drying the cooking compartment

Leave the appliance door ajar until the appliance has cooled down.



Risk of scalding

The water in the evaporator dish may still be hot. Allow it to cool before wiping.

Wipe the cooking compartment and the evaporator dish with the enclosed sponge and dry well with a soft cloth.

Remove dirt from the cooking compartment as soon as the appliance has cooled. Burnt-on remains will be much harder to remove later.



Wipe units and handles dry where condensation has built up.

Recommended settings

If you choose a dish from the recommended settings, the optimum setting values are already specified. You can choose from many different categories. Our recommended settings include a large number of dishes from cakes, bread, poultry, meat, fish and game to bakes and preprepared products. You can change the temperature and cooking time. The operating mode is fixed.

The individual dishes can be found via several selection levels. Try it out. See for yourself the variety of dishes.

Selecting the dish

1. Press the  button.
Operating mode Hot air and 160 °C appear in the display.
2. Turn the rotary selector anticlockwise to 
"Recommended settings".

3. Move to the first category of dish using the > button and select the required category using the rotary selector.

Use the > button to move to the next level. Use the rotary selector to move to the next selection. The setting for the selected dish then appears.

4. Press the Start button.

Operation starts. You will see the recommended cooking time I→I counting down in the display.

The duration has elapsed

A signal sounds. Heating does not continue. I→I 0:00 appears in the display. Press the ⊖ button to cancel the signal.

Changing the temperature

You can change the temperature at any time with the rotary selector.


Changing the duration

Press the ⊖ button and move to cooking time using the > button. Change the cooking time using the rotary selector. Close timesetting options using the ⊖ button.

Checking information

Press the i button briefly. For further information, press the i button again.

Time-setting options

The time-setting options can be called up using the  button. The following functions are available:



When the appliance is off:

- Set timer
- Set clock

When the appliance is on:

- Set timer
- Set duration
- Set later end time



Setting the time-setting options - in brief


1. Press the  button.
2. Use the < or > button to switch to the required function.
3. Set the time or duration using the rotary selector.
4. Close the Time-setting options by pressing the  button.

The procedure for setting each function is described in detail below.



Setting the timer

The timer runs independently of the appliance. You can use it as a kitchen timer and reset it at any time.

1. Press the  button.
2. Set the timer using the rotary selector.
3. Close the Time-setting options by pressing the  button.

The display returns to its previous status. The  symbol for the timer is displayed, and the time as it counts down.

Changing the timer duration

Press the  button. In the next few seconds, change the timer duration using the rotary selector. Switch off the Time-setting options using button .

Once the timer duration has expired

Cancelling the timer duration

A signal sounds. 0:00 appears in the display. Press the button to stop the signal.

Press the button. Turn the timer duration back to 0:00 using the rotary selector. Switch off the Time-setting options using button .

Setting a duration

If you set the Duration (cooking time) for your dish, the operation will end automatically after this time. The appliance stops heating.

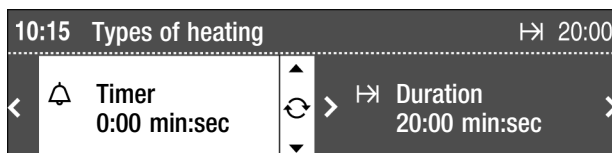
For operating modes involving steam, you must always set a duration.

Example in the picture: steam for 45 minutes at 100 °C.

Prerequisite:

An operating mode and temperature are set.

1. Press the button.



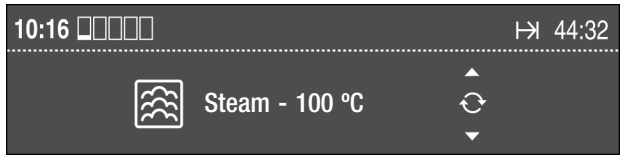
2. Use the or button to switch to Duration and set the Duration using the rotary selector.





3. Close the Time-setting options by pressing the button.
4. If operation has not started yet, press the Start button.

The Duration starts counting down in the display.



In the Steam operating mode, the duration does not start counting down until the heating-up time has finished.




Changing the duration

Press the  button. Switch to Duration using the > or < button and change the Duration using the rotary selector. Switch off the Time-setting options using button .

The duration has elapsed

A signal sounds. The appliance stops heating. The Duration  0:00 appears in the display. Press the  button to stop the signal.

Cancelling the Duration

Press the  button. Switch to Duration using the > or < button and set the Duration to 0:00 using the rotary selector. The display changes to the selected operating mode and temperature settings. For Hot air: if the Start button is pressed, the operation continues without a duration.

Setting a later end time

You can delay the time at which you wish your dish to be ready. The oven switches on automatically and will be ready at the desired time.

You can, for example, put your dish in the oven in the morning and set the cooking time so that it is ready at lunch time.


Ensure that food is not left in the cooking compartment for too long as it may spoil.

For some programmes it is not possible to set a later End time.

The heating-up time for cooking with steam must be added to the Duration. The End time set may therefore be delayed by the length of heating-up time.

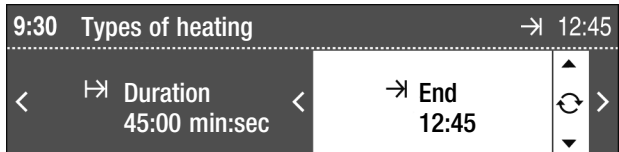
Example in the picture: it is 09:30, the dish will take 45 minutes to cook but is not to be ready until 12:45.

Prerequisite:

The operation set is not started. A duration is set. The time-setting options  are open.



1. Use the > button to switch to the End time.



2. Set a later End time using the rotary selector.
3. Close the Time-setting options by pressing the ⏻ button.
4. Press the Start button to confirm.

The setting is accepted. The appliance is in standby position. The display shows the End time →I. The operation starts at the appropriate time. The duration counts down in the display.

Changing the end time

This is possible provided the appliance is in standby. Press the ⏻ button. Press the > or < button to switch to the End time and correct the End time using the rotary selector. Switch off the Time-setting options using button ⏻.

The duration has elapsed

A signal sounds. The appliance stops heating. The Duration is set to I→I 0:00. Press the ⏻ button to stop the signal.

Cancelling the end time

This is possible provided the appliance is in standby. Press the ⏻ button. Use the > or < button to switch to the End time. Turn the rotary selector anticlockwise until the display goes out. The selected duration counts down straight away.

Setting the clock


The appliance must be switched off to enable you to set or alter the Clock.

After a power cut

After a power cut, "Set clock" will appear in the display.





1. Set the current time using the rotary selector.

The set language does not change after a power cut.

2. Press the  button.
The time is accepted.

Changing the clock

Example: change the clock from summer time to winter time.

1. Press the  button.
2. Use the  button to switch to Clock  and change the time using the rotary selector.
3. Close the Time-setting options by pressing the  button.

Changing the clock display

When the appliance is switched off, the current time appears in the display. You can change this display or switch it off (see section: Basic settings).

Automatic programmes

In this section, you will find out:

- How to set a programme from the automatic programming selection
- Notes and tips on the programmes
- Which programmes you can set (programme tables)

The automatic programmes enable you to prepare food very easily. There are 16 programme groups with a total of 70 programmes.

Setting the programme

Example: You want to steam 500 g fresh chicken breast.

Consult the information on the programmes. Select the correct programme from the programme tables.

Example:

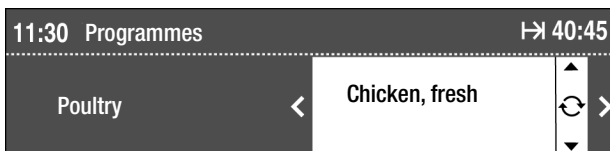
- "Poultry" programme group
- "Chicken breast, fresh, steamed" programme

Select programme group



1. Press the **P** button.
The first programme group, "Vegetables", appears in the display.
2. Turn the rotary selector until the required programme group appears.

Select the programme



3. Press button > to highlight the first programme in the programme group.
4. Turn the rotary selector until the required programme appears.

Enter the weight



Adjusting the cooking result to suit individual tastes

5. Press button > to highlight the recommended weight.
6. Turn the rotary selector to set the weight of the items to be cooked.
7. Press the > button.
The display shows the individual adjustment – +.

8. Turn the rotary selector to adjust the cooking results.
anticlockwise: cooking results are set lower
clockwise: cooking results are set higher

You can also modify the cooking result for all programmes at the same time (see Section: Basic settings).

9. Press the start button to start the programme.
The programme cooking time counts down in the display. No preheating indicator appears.

Setting a later end time

You can delay the end time for some programmes. The programme will be started later, to finish at the desired time (see Section: Time-setting options).

End of the programme

A signal sounds. The appliance switches off. Press the Stop button.



Risk of scalding

Hot steam can escape when the appliance door is opened. Open the appliance door very carefully after cooking.

Cancelling the programme

Press the Stop button and hold.

Notes about the programmes

All programmes are designed for cooking on one level.

The cooking result can vary according to the size and quality of the food.

Ovenware

Use the suggested ovenware. All meals have been tested using this ovenware. The cooking result may change if you use different ovenware.

When cooking in the perforated cooking container, also insert the solid cooking tray at level 1. Dripping liquid is caught.

Amount / weight

Do not fill the food more than 4 cm high in the accessories.

The automatic programmes require the weight of the food. With individual pieces always use the weight of the largest. The total weight must be within the specified weight range.

Cooking time

After the programme is started the cooking time is displayed. It may change during the first 10 minutes, as the heating-up time depends among other things on the temperature of the food and the water.

Programme tables

In this section you will find all the programme groups and the programmes they contain. Read the instructions before preparing food using a programme.

Vegetables

Do not season vegetables until after cooking.

Programme	Notes	Ovenware/accessories	Level
Steam cauliflower/In florets*	Florets of equal size	perforated cooking container	3
		+ baking tray	1
Steam broccoli florets*	Florets of equal size	perforated cooking container	3
		+ baking tray	1

* You can delay the end time for this programme

Programme	Notes	Ovenware/accessories	Level
Steam green beans*	-	perforated cooking container + baking tray	3 1
Sliced carrots, steam*	Slices, approx. 3 mm thick	perforated cooking container + baking tray	3 1
Sliced kohlrabi, steam*	Slices, approx. 3 mm thick	perforated cooking container + baking tray	3 1
Steam Brussels sprouts*	-	perforated cooking container + baking tray	3 1
Steam asparagus/White asparagus*	-	perforated cooking container + baking tray	3 1
Steam asparagus/Green asparagus*	-	perforated cooking container + baking tray	3 1
Mixed vegetables frozen, steam	-	perforated cooking container + baking tray	3 1

* You can delay the end time for this programme

Potatoes

Do not season potatoes until after cooking.

Programme	Notes	Ovenware/accessories	Level
Boiled potatoes*	medium-sized, quartered, individual weight 30 - 40 g	perforated cooking container + baking tray	3 1
Unpeeled boiled potatoes*	medium-sized, dia. 4 - 5 cm	perforated cooking container + baking tray	3 1

* You can delay the end time for this programme

Cereal products

Weigh the food and add the correct ratio of water:

Rice 1 : 1.5

Couscous 1 : 1

Millet 1 : 3

Lentils 1 : 2

Enter the weight excluding liquid.

Stir cereal products after cooking. The remaining water is then quickly absorbed.

Preparing risotto

Add water to the risotto in the ratio 1 : 2. Enter the total weight including water. The message "Stir" appears after approx. 15 minutes. Stir the risotto and press the start button.

Programme	Notes	Ovenware/accessories	Level
Rice/long grain rice	Max. 0.75 kg	solid cooking container	2
Rice/Basmati rice	Max. 0.75 kg	solid cooking container	2
Rice/Brown rice	Max. 0.75 kg	solid cooking container	2
Couscous	Max. 0.75 kg	solid cooking container	2
Millet	Max. 0.55 kg	solid cooking container	2
Risotto	Max. 2 kg	solid cooking container	2
Lentils	Max. 0.55 kg	solid cooking container	2

Bakes

Programme	Notes	Ovenware/accessories	Level
Bake, savoury, cooked ingred.*	Max. 4 cm deep	wire rack + ovenproof dish	2
Bake, sweet*	Max. 4 cm deep	wire rack + ovenproof dish	2

* You can delay the end time for this programme

Poultry

Do not place chicken breasts or chicken portions on top of each other in the ovenware.
The chicken portions can be marinated beforehand.

Programme	Notes	Ovenware/accessories	Level
Chicken, fresh	Total weight 0.7 - 1.5 kg	wire rack + baking tray	2
Chicken portions, fresh	Weight per piece 0.04 - 0.35 kg	wire rack + baking tray	2
Duck, fresh	Total weight 1 - 2 kg	wire rack + baking tray	2
Chicken breast, fresh, steamed	Total weight 0.2 - 1.5 kg	perforated cooking container + baking tray	3 1

Beef

With sirloin, it is recommended that you use a thick piece.

Programme	Notes	Ovenware/accessories	Level
Pot roast, fresh*	1 - 1.5 kg	baking tray	2
Sirloin, fresh, slow cook / Sirloin, medium**	Total weight 1 - 2 kg	baking tray	2
Sirloin, fresh, slow cook / Sirloin, rare**	Total weight 1 - 2 kg	baking tray	2

* You can delay the end time for this programme

** Sear the meat well beforehand

Veal

Programme	Notes	Ovenware/accessories	Level
Joint, fresh / Lean joint*	1 - 2 kg	wire rack + baking tray	2
Joint, fresh / Marbled joint*	1 - 2 kg	wire rack + baking tray	2
Breast, stuffed*	1 - 2 kg	wire rack + baking tray	2

* You can delay the end time for this programme

Pork

Score the rind in advance from the middle outwards.

For a joint with crackling, it is best to use a piece of shoulder.

Programme	Notes	Ovenware/accessories	Level
Boned neck joint, fresh*	1 - 2 kg	wire rack + baking tray	2
Joint with crust, fresh*	0.8 - 2 kg	wire rack + baking tray	2
Boiled sausages*	-	perforated + solid cooking container	3 1

* You can delay the end time for this programme

Lamb

Programme	Notes	Ovenware/accessories	Level
Leg, fresh / boned, well-done	1 - 2 kg	wire rack + baking tray	2
Leg, fresh / boned, medium, slow cook	1 - 2 kg	baking tray	2

* Sear the meat well beforehand

Meat loaf

Programme	Notes	Ovenware/accessories	Level
Made from fresh minced meat	Total weight 0.5 - 2 kg	baking tray	2

Fish

When preparing fish, grease the perforated cooking container.

Do not place whole fish, fish fillets or fish fingers on top of each other. Enter the weight of the heaviest fish and choose pieces as similar in size as possible.

Programme	Notes	Ovenware/accessories	Level
Steam whole, fresh fish	0.3 - 2 kg	perforated cooking container + baking tray	3 1
Steam fish fillet / Fish fillet, fresh	Max. 2.5 cm thick	perforated cooking container + baking tray	3 1
Steam fish fillet / Fish, frozen	Max. 2.5 cm thick	perforated cooking container + baking tray	3 1
Blue mussels	-	perforated cooking container + baking tray	3 1
Breaded squid rings, frozen	0.5 - 1.25 kg	baking tray + greaseproof paper	2
Fish fingers	0.5 - 1 kg	baking tray + greaseproof paper	2

Pastries, dessert

Baking plaited loaf

Leave the yeast dough to prove in the combination steam oven for half an hour at 40 °C.

Preparing fruit compote

The Fruit compote programme is only suitable for fruits with stones and pips. Weigh the fruit and add approximately $\frac{1}{3}$ the amount in water, and add sugar and spices according to taste.

Preparing rice pudding

Weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk to more than 2.5 cm deep in the accessory. Stir after cooking. The remaining milk is quickly absorbed.

Making yoghurt

Heat the milk to 90 °C on the hob. Then leave to cool to 40 °C. If you are using UHT milk, you do not need to heat it.

Stir in one to two teaspoons of natural yoghurt per 100 ml milk or the corresponding amount of yoghurt culture. Pour the mixture into clean jars and seal them.

After preparation, leave the glasses to cool in the refrigerator.

Programme	Notes	Ovenware/accessories	Level
Plaited loaf	0.6 - 1.8 kg	baking tray + greaseproof paper	2
Sponge cake	0.8 - 2 kg	greased springform cake tin with a 26 cm dia. ring-mould base + wire rack	2
Fruit compote*	-	baking tray	2
Rice pudding	-	baking tray	2
Yogurt in glass jars	-	glass jars + perforated cooking container	2

* You can delay the end time for this programme

Bread/bread rolls

Baking bread

The programmes are for bread baked without a tin. The dough should not be too soft. Cut into the dough several times with a sharp knife to a depth of approx. 1 cm before baking.

Proving and baking dough

The message "Cut into the bread" appears after approx. 20 minutes. Cut into the dough and press the Start button.

Baking fresh bread rolls

The bread rolls should all be the same weight. Enter the weight of an individual bread roll.

Programme	Notes	Ovenware/accessories	Level
Multigrain bread/Bake*	0.6 - 2 kg	baking tray + greaseproof paper	2
Multigrain bread/prove and bake	Note the message	baking tray + greaseproof paper	2
Rye bread/Bake*	0.6 - 2 kg	baking tray + greaseproof paper	2
Rye bread/prove and bake	Note the message	baking tray + greaseproof paper	2
White bread/Bake*	0.4 - 2 kg	baking tray + greaseproof paper	2
White bread/Prove and bake	Note the message	baking tray + greaseproof paper	2
Bread rolls/Bake fresh bread rolls*	Weight per piece 0.05 - 0.1 kg	baking tray + greaseproof paper	2
Bread rolls/Bake frozen bread rolls	Total weight 0.2 - 1 kg	baking tray + greaseproof paper	2

* You can delay the end time for this programme

Reheat

Programme	Notes	Ovenware/accessories	Level
1 portion*	-	wire rack	2
2 portions*	-	wire rack	2
Side dishes, cooked*	-	baking tray	2
Cooked vegetables*	-	baking tray	2
Pizza, cooked/Pizza, thin base*	-	wire rack + baking tray	3
Pizza, cooked/Pizza, deep-pan*	-	wire rack + baking tray	3

* You can delay the end time for this programme

Defrosting

If possible, freeze the food flat and in portion-sized pieces at $-18\text{ }^{\circ}\text{C}$. Do not freeze excessively large quantities. Once defrosted, food will not keep for as long and spoils more quickly than fresh food.

Leave the food to defrost in the freezer bag, on a plate or on the perforated cooking container. Always insert the baking tray underneath. The food is then not left lying in the defrost water and the cooking compartment remains clean.

All defrost programmes apply to raw food.

If necessary, the meal can occasionally be split apart or pieces which have already defrosted can be removed from the appliance.

After defrosting, allow the food to stand for a further 5 - 15 minutes to come up to room temperature.



Health risk.

When defrosting food from animal sources, you must remove liquid that escapes during defrosting. It must never come into contact with other food. Bacteria could be transferred.

After defrosting, operate the combination steam oven for 15 minutes using Hot air at $180\text{ }^{\circ}\text{C}$.

Defrosting fish fillets

Never place the fish fillets on top of each other.

Defrosting whole poultry

Remove the packaging before defrosting.

Leave the poultry to stand after defrosting. With large poultry (e.g. small turkeys), you can remove the giblets after approximately 30 minutes standing time.

Defrosting meat

With this programme you can defrost individual cuts of meat.

Thawing fruit a little

If you only want to thaw the fruit a little, change the cooking result individually.

Programme	Notes	Ovenware/accessories	Level
Fish/Whole fish	Max. 3 cm thick	perforated cooking container	3
		+ baking tray	1
Fish/Fish fillet	Max. 2.5 cm thick	perforated cooking container	3
		+ baking tray	1
Whole poultry	Max. 1.5 kg	perforated cooking container	3
		+ baking tray	1
Meat	Max. weight 1.5 kg per piece	perforated cooking container	3
		+ baking tray	1
Berries	-	perforated cooking container	3
		+ baking tray	1

Special

Sterilising bottles

Always clean the bottles with a bottle brush immediately after drinking. Then clean them in the dishwasher.

Place the bottles in the perforated cooking container so that they do not touch one another.

Dry the bottles with a clean cloth after sterilising. The process corresponds to normal sterilisation by boiling.

Preserving

The programme is suitable for fruits with stones and pips and for vegetables (except beans).

Blanch pumpkin before preserving.

The programme is designed for 1-litre jars. For larger or smaller jars, you must adjust the cooking result individually.

After the end of the programme, open the appliance door to prevent cooking from continuing. Leave the jars to cool down for a few minutes in the cooking compartment.

The programme is designed for firm fruits. If the fruit being used is no longer firm, adjust the cooking results individually.

Cooking eggs

Pierce the eggs before cooking. Do not place eggs on top of each other. Size M corresponds to a unit weight of approx. 50 g.

Programme	Notes	Ovenware/accessories	Level
Sterilise bottles*	-	perforated cooking container	2
Preserve	in 1 litre jars	perforated cooking container	3
		+ baking tray	1
Eggs/Hard-boiled eggs*	Eggs, size M, max. 1.8 kg	perforated cooking container	3
		+ baking tray	1
Eggs/Soft-boiled eggs*	Eggs, size M, max. 1 kg	perforated cooking container	3
		+ baking tray	1

* You can delay the end time for this programme

Memory

Memory enables you to save a programme of your own and access it again at the touch of a button. The memory function is useful for dishes you prepare particularly frequently.

Storing settings in Memory

1. Set the required operating type. Do not start operation.
2. Press and hold the **M** button until "Memory saved" appears in the display.

The setting is saved and can be started at any time.

Saving another setting

Make the new settings and save with the **M** button. The old setting is overwritten.

Starting the memory function

The saved setting can be started at any time.

1. Press the **M** button briefly.
2. Press the Start button.

The Memory setting is started.



Changing the setting

The setting can be changed at any time. When you start Memory the next time, the originally-saved setting will appear again.

Childproof lock



The appliance has a childproof lock to prevent children switching it on accidentally or changing an operation which has started running.

Activating the childproof lock


Press the  button and hold for approx. 4 seconds, until the symbol  appears.

The control panel is locked.

Deactivating the childproof lock

Press and hold the  button until the symbol  goes out. You can make settings again.

Note

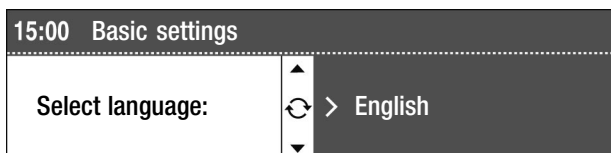
Even with the childproof lock activated, you can switch the appliance off, cancel the signal using the  button, stop the operation using the stop switch and adjust the timer.

Basic settings

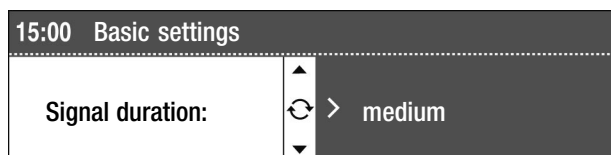
Your appliance has various basic settings, which are preset at the factory. However, you can change these basic settings as required.

If you want to cancel all the changes, you can restore the factory settings.

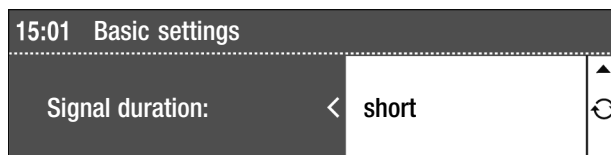
The appliance must be switched off.



1. Press the **i** button and hold for approx. 4 seconds until "Select language" appears in the display.





2. Turn the rotary selector until the required setting appears.



3. Press the **>** button to highlight the value.
4. Turn the rotary selector until the required value appears.
5. Press the **i** button and hold for approx. 4 seconds to leave Basic settings.
The change is stored.

You can change the following basic settings:

Basic setting	Function	Possible settings
Select language	Change the display language	30 different languages
Cooking time acoustic signal	Set the length of the acoustic signal at the end of an operation	short medium long
Button tone	Switch the acoustic signal on pressing a button on or off	off on
Display brightness	Change display brightness	day medium night
Contrast	Change display contrast	7 levels –  +
Clock display	Display the clock when the appliance is off	off analogue 1 analogue 2 analogue 3 digital
Continue after the door is closed	The operation does not go back to the beginning when the appliance door is opened	off automatic
Adjust individually	Set programme cooking results generally higher or lower	7 levels –  +
Display brand logo	Switch the display of the brand name logo on or off when the appliance is switched on	on off
Water hardness range	Set the water hardness range for the descaling indicator	softened 1-soft 2-medium-soft 3-hard 4-very hard
Steam heat-up signal	Indicates the end of the heating up phase for operating modes with steam	off on
Restore factory settings	Restore the appliance to the factory settings: – All modifications to the basic settings are deleted – Memory is deleted – Automatic calibration is carried out afresh	do not restore restore

Automatic switch-off

If you do not change the settings on your appliance for several hours, the automatic switch-off function will be activated. The display shows "Automatic switch-off".

Press any button to deactivate the automatic switch-off. You can now make new settings.

Care and cleaning

In this section, you will find information on

- Care and cleaning of your appliance
- Cleaning agents and aids
- The Clean operating mode
- The Descale operating mode



Risk of short-circuiting.

Do not use high-pressure cleaners or steam jet cleaners to clean your appliance.

Caution.

Risk of damaging the surface. Do not use

- harsh or abrasive cleaning agents,
- oven cleaners,
- corrosive or aggressive cleaners, or those containing chlorine
- cleaning agents with a high alcohol content.

If such an agent comes into contact with the front of the appliance, wash it off immediately with water.

Remove food residues from the cooking compartment as soon as the appliance has cooled. Burnt-on remains will be much harder to remove later.

For heavy soiling use the cleaning aid (see Section: Cleaning aid).

Salts are very abrasive and can cause rust. Remove remains of acidic sauces (ketchup, mustard) or salted food from the cooking compartment immediately after cooling.

Cleaning sponge

The enclosed cleaning sponge is very absorbent. Use the cleaning sponge only for cleaning the cooking compartment and for removing residual water from the evaporator dish.

Wash the cleaning sponge thoroughly before using for the first time. You can wash the cleaning sponge in the washing machine (hot wash).

Microfibre cloth

The honeycomb microfibre cloth is particularly suited for cleaning delicate surfaces such as glass, glass ceramic, stainless steel or aluminium (product no. 460 770, also available online in the eShop). It removes liquid and greasy dirt in one operation.

Cleaning agents

Appliance exterior	Use soapy water and dry with a soft cloth.
with aluminium front	Mild window cleaning agent - wipe the surfaces horizontally and without applying pressure using a soft window cloth or a lint-free microfibre cloth.
with stainless steel front	Use soapy water and dry with a soft cloth. Always remove any flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.
Cooking compartment interior	Hot soapy water or a vinegar solution Use the enclosed cleaning sponge or a soft washing-up brush. Do not use steel pads or scourers. The cooking compartment could rust. If the cooking compartment is very dirty, use only the oven and grill cleaning gel available from the after-sales service (product no. 463582, also available online from the eShop). Follow the manufacturers instructions. Other oven cleaners could damage the appliance. The cooking compartment light and the seals around the door, light and evaporator dish must not come into contact with the gel. Allow the gel to act for at least 12 hours and do not switch on the appliance during this time. Then rinse the cooking compartment thoroughly with water (e.g. with a spray bottle) to remove all traces of the gel.
Evaporator dish	Hot soapy water or a vinegar solution
Seal around the outside of the cooking compartment	Hot soapy water
Water tank	Soapy water, do not clean in the dishwasher.
Tank shaft	Rub dry after every use.
Seal in the lid	Thoroughly dry after every use.
Rails	Use hot, soapy water, or clean in the dishwasher.
Door panel	Glass cleaner
Accessories	Soak in hot soapy water. Clean with a washing-up brush or sponge or in the dishwasher. Clean stains caused by starchy food (e.g. rice) with a vinegar solution.

Cleaning aid

The cleaning aid loosens dirt in the cooking compartment using steam. It can then be removed easily.

The cleaning aid takes approximately 30 minutes.

Note:

If the cleaning aid is cancelled, the appliance cannot be operated. Only after the first and second rinse can the appliance be used again, thereby ensuring that no detergent remains in the appliance.

Preparation

Allow the cooking compartment to cool down and remove the accessories. Clean the evaporator dish with the enclosed cleaning sponge.

Fill the water tank with water up to the "max." mark. Put a drop of washing-up liquid into the evaporator dish on the cooking compartment floor.

Starting the cleaning aid

1. Press the clean button.
"Clean" appears in the display.
2. Press the Start button.
The cleaning aid starts. The light in the cooking compartment remains switched off.

1st rinse

A signal sounds after approximately 30 minutes. "Empty dish and wipe out appliance" appears in the display.

1. Take the shelves out of the cooking compartment and clean them (see section: Detaching the shelves).
2. Wipe out all loosened dirt from the cooking compartment and the evaporator dish using a soft washing-up brush and the cleaning sponge.
3. If required, fill the water tank with water and reinsert it.
4. Press the Start button.
The appliance starts rinsing. "1st rinse" appears in the display. rinse".

2nd rinse

After a short time, "Empty dish" appears in the display.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Press the Start button.
The appliance starts rinsing. "2nd rinse" appears in the display.

After the second rinse, "Empty dish" appears.

4. Press the Stop button.

Remove the remaining water from the evaporator dish using the cleaning sponge. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.

Removing the remaining water

Cancelling the cleaning aid

1. Press and hold the Stop button.
The cleaning aid is cancelled.

To ensure that no washing-up liquid remains in the appliance, it must be rinsed twice after a cancellation.

2. Press the Start button.
"Empty dish and wipe out appliance" appears in the display.

Proceed as described in the "1st rinse" section.

Descaling

The appliance must be descaled at regular intervals in order for it to continue operating correctly. The "Descale the appliance" display reminds you to do this.

Descaling takes approx. 30 minutes.

You can only dispense with descaling completely if you exclusively use softened water.

Note:

If the descale operation is cancelled, the appliance cannot be operated. Only after the first and second rinse can the appliance be used again, thereby ensuring that no descaling solution remains in the appliance.

Descaler

For descaling, use only the liquid descaler recommended by the after-sales service (product no. 311138, also available online in the eShop). Other descalers may damage the appliance.

1. Prepare a descaling solution by mixing 300 ml water and 60 ml liquid descaler.
2. Empty the water tank and fill with descaling solution.

Caution.

Do not spill descaling solution on the control panel or other sensitive surfaces. If you do, remove the solution immediately with water.

Starting descaling

The cooking compartment must have cooled down completely.

1. Press the clean button.
"Clean" appears in the display.
2. Turn the rotary selector until "Descale" appears.
3. Press the Start button.
Descaling starts. The light in the cooking compartment remains switched off.

1st rinse

A signal sounds after approximately 30 minutes. "Empty dish and refill water tank" appears in the display.

1. Remove the descaler from the evaporator dish using the enclosed cleaning sponge.
2. Rinse the water tank thoroughly, fill with water and reinsert.
3. Press the Start button.
The appliance starts rinsing. "1st rinse" appears in the display. rinse".

2nd rinse

After a short time, "Empty dish" appears in the display.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.

3. Press the Start button.

The appliance starts rinsing. "2nd rinse" appears in the display. rinse".

After the second rinse, "Empty dish" appears.

4. Press the Stop button.

Remove the remaining water from the evaporator dish using the cleaning sponge. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.

Removing the remaining water

Cancelling descaling

1. Press and hold the Stop button.

Descaling is cancelled.

To ensure that no descaling solution remains in the appliance, it must be rinsed twice after a cancellation.

2. Press the Start button.

"Empty dish and refill water tank" appears in the display.

Proceed as described in the "1st rinse" section.

Descaling the evaporator dish only

You can also use the Descale operating mode if you do not wish to descale the whole appliance, but only the evaporator dish in the cooking compartment.

Only difference:

1. Prepare a descaling solution by mixing 100 ml water and 20 ml liquid descaler.
2. Completely fill the evaporator dish with descaling solution.
3. Only fill the water tank with water.
4. Start the Descale operating mode as described.

You can also descale the evaporator dish manually, without using the operating mode.

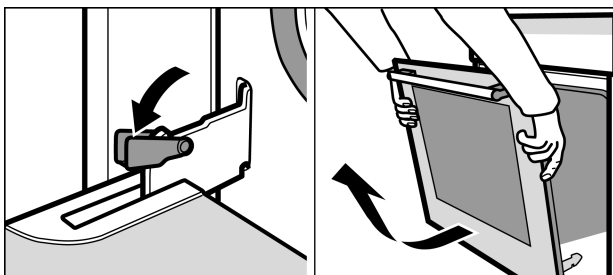
Removing and fitting the appliance door



You can remove the appliance door for easier cleaning.

Risk of injury.

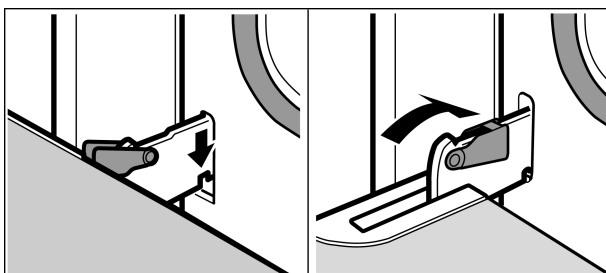
- The hinges of the appliance door may snap shut with a lot of force. Always turn the two locking levers for fitting and removing the appliance door to their limit stops.
- If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not reach into the hinge. Contact the after-sales service.



1. Open the appliance door fully.
2. Move the two locking levers up on the left and right-hand sides.
3. Close the appliance door halfway.
With both hands, grip the top of the door on the left and right-hand sides. Close the appliance door a little more and pull it out.

Fitting the appliance door

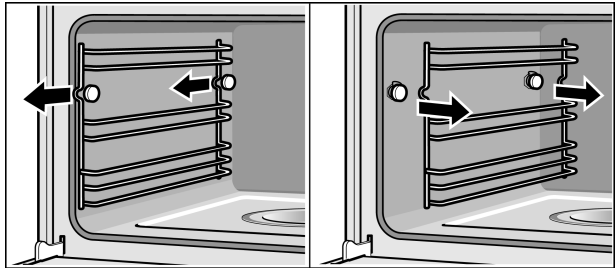
Refit the appliance door after cleaning.



1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.
2. Open the appliance door fully and fold the locking lever upwards.
3. Close the appliance door.

Cleaning the rails

The rails can be removed for cleaning.



To do this, pull the rails forward and unhook them.

Clean the rails using either detergent and a sponge or a brush. You can also clean the rails in the dishwasher.

Refitting the rails

Hook the rails in at the back and at the front and slide them back until they engage.

Each set of rails only fits on one side.

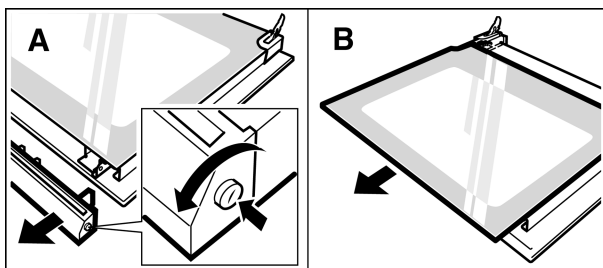
Cleaning the door panels

The inner glass panel on the appliance door can be removed for easier cleaning.

Caution.

The appliance must not be used again until the panels and appliance door have been correctly installed.

1. Remove the appliance door and lay it on a cloth with the handle underneath.



2. Unscrew the cover at the top of the appliance door. To do this, undo the right and left-hand screws (Fig. A).
3. Slide out the door panel. (Fig. B).

Clean the door panel with glass cleaner and a soft cloth.

Fitting the door panels

1. Slide the door panel back in.
Ensure that the smooth surface is on the outside and the printed surface on the inside.
2. Replace the cover and screw it back on.
3. Refitting the appliance door.




Troubleshooting

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

Repairs may only be carried out by fully trained after-sales service technicians. Incorrect repairs may present considerable risks for the user.

Problem	Possible cause	Notes/remedy
The appliance does not work	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power cut	Check whether other kitchen appliances are working
	Blown fuse	Check in the fuse box to make sure that the fuse for the appliance is OK
	Faulty control	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on
The appliance cannot be started	The appliance door is not fully closed	Close the oven door
The appliance will not start. "Clean" or "Descale" appears on the display	The cleaning aid or descale operation has been cancelled	Rinse the appliance 2x (see section "Cancelling the cleaning aid" or "Cancelling descaling")
"Clock" is shown in the display	Power cut	Reset the clock time (see Time-setting options section)
The appliance is not in operation. A cooking time is shown in the display	The rotary selector was accidentally operated	Press the Stop button
	The Start button was not pressed after the setting had been made	Press the Start button or delete the setting with the Stop button
The display shows "Automatic switch-off"	The Automatic switch-off is active	Press any button

Problem	Possible cause	Notes/remedy
"Fill water tank" appears even though the water tank is full	The water tank has not been pushed in properly	Slide in the water tank until it engages
	The detection system is not working	Call the after-sales service
"Fill water tank" appears, although the water tank is not yet empty, or the water tank is empty but "Fill water tank" does not appear	The water tank is dirty. The moving water level indicators are jammed	Shake and clean the water tank. If the parts can not be released, obtain a new water tank from the after-sales service
The water tank empties for no discernible reason. The evaporator dish overflows	The water tank was not closed properly	Close the lid until you feel it engage
	The tank lid seal is dirty	Clean the seal
	The tank lid seal is defective	Obtain a new water tank from the after-sales service
The evaporator dish has boiled empty even though the water tank is full	The water tank has not been pushed in properly	Slide in the water tank until it engages
	The feed line is blocked	Descale the appliance. Check whether the water hardness range is set correctly
"Empty tank/clean?" appears in the display	The appliance has not been used for at least 2 days and the water tank is full	Empty and clean the water tank. Always empty the water tank after cooking
There is a "pop" noise during cooking.	Cold/warm effect from frozen food, caused by the steam	This is normal
The first time you cook with steam, there is a lot of steam	The appliance is being automatically calibrated	This is normal
When cooking with steam, there is again a lot of steam	The appliance is unable to calibrate itself automatically if cooking times are too short	Set the appliance back to factory settings (see Basic settings section). Then start steaming for 20 minutes at 100 °C
Steam escapes from the ventilation slots during cooking		This is normal
The appliance is not producing steam properly	Limescale has formed in the appliance	Start the descaling programme

Problem	Possible cause	Notes/remedy
An error message "E..." appears in the display	Technical fault	Press the  button to delete the error message. Reset the clock if required. If the error message appears again, call the after-sales service
Error message "E011" appears in the display	A button was pressed for too long or is jammed	Press the  button to delete the error message. Press all of the buttons individually and check if they are clean
The appliance is not heating. "Demo" is shown in the display	A button combination was actuated	Interrupt the power supply and reconnect after 10 seconds. Within 2 minutes, press button  for 4 seconds

Replacing the cooking compartment bulb



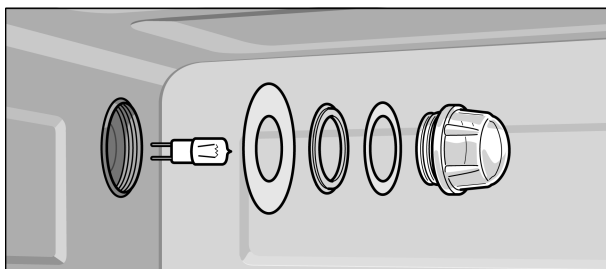
Heat-resistant 230 V/25 W halogen bulbs with seals are available from the after-sales service. Please specify the E number and FD number of your appliance.

Risk of burning.

Allow the cooking compartment and cooking compartment light to cool before changing the bulb.

Always use a dry cloth to remove a new halogen bulb from the packaging, otherwise it will not last as long.

1. Switch off the fuse in the fuse box or unplug at the mains.
2. Turn the cover out anticlockwise.
3. Remove the bulb and replace with a bulb of the same type.
4. Slide the new seals and the clamping ring in the right order onto the glass cover.



5. Screw the glass cover with the seals back on again.
6. Connect the appliance to the mains and reset the clock.

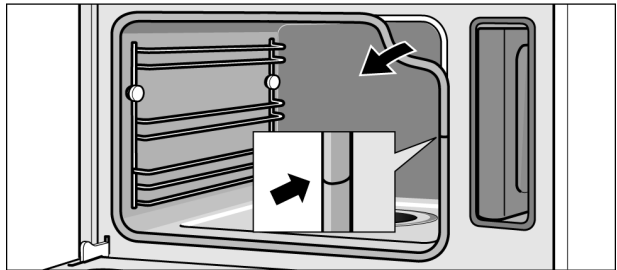
Never operate the appliance without the glass cover and seals.

Any damaged glass cover or lamp seals must be replaced. Please provide the after-sales service with the E number and FD number of your appliance.

Replacing glass cover or lamp seals

Changing the door seal

If the seal around the outside of the cooking compartment is faulty, it must be replaced. Replacement seals for your appliance are available from our after-sales service. Please specify the E number and FD number of your appliance.



1. Open the appliance door.
2. Pull off the old seal.
3. Push in the new door seal at one point and pull it in all the way round. The joint must be at the side.
4. Check again that the seal is correctly fitted in the corners.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and production number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate bearing these numbers can be found at the bottom on the right-hand side by opening the appliance door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E-Nr.	FD
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After-sales service ☎

Energy and environment tips

Here will be given tips on saving energy and disposing of your appliance properly.

Saving energy

Only preheat the appliance if this is specified in the recipe or in the operating instructions table.

Open the appliance door as infrequently as possible while the food is cooking.

Baking

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

It is best to bake several cakes one after the other. The combination steam oven will still be hot. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

When cooking times are relatively long, you can switch off the steam oven 10 minutes before the cooking time has finished and use the oven's residual heat to complete the cooking.

Steam

When steaming, you can cook on several levels at the same time. When preparing foods with different cooking times, those with the longest cooking time should be placed in the oven first.

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Tables and tips

The tables contain a selection of dishes which are particularly suitable for your combination steam oven. You can find out which operating mode, accessories and cooking time to select. Unless otherwise stated, the information given applies to inserting accessories when the appliance is cold.

Accessories

Use the accessories provided.

When steaming in the perforated cooking container, always insert the baking tray underneath. Dripping liquid is caught.

Ovenware

When using ovenware, always place it in the middle of the wire rack.

Ovenware must be heat and steam resistant. Cooking times are increased when thick-walled ovenware is used.

Food which would normally be prepared in a bain-marie should always be covered with foil (e.g. melting chocolate).

Steam

Steaming is a particularly gentle way of cooking food. The steam surrounds the dish thereby preventing a loss of nutrients from the food. Cooking takes place without overpressure. As a result, the shape, colour and typical aroma of the dishes are retained.

Cooking times and quantities

The cooking times when steaming depend on the item size, but do not depend on the total quantity. The appliance can steam food to a maximum of 2 kg.

Follow the unit sizes given in the tables. The cooking time is reduced for smaller pieces and increased for larger ones. Cooking time is also influenced by the quality and ripeness of the food. The values quoted can therefore only serve as a guideline.

Distribute food evenly

Always distribute the food evenly in the ovenware. It will not cook evenly if the layers are of different depths.

Pressure-sensitive food

When layering delicate foods in the cooking container, do not pile them too high. It is better to use two containers.

Cooking a menu

With steam, you can cook a whole menu at once, without the different flavours mixing. Place the food with the longest cooking time in the appliance first and delay the rest until the appropriate time. This means that all the food will be ready at the same time.

The overall cooking time is extended with menu cooking, as a little steam escapes each time the appliance door is opened and has to be reheated.

Hot air

The Hot air heating type is ideal for sweet and savoury baking, pot roasts and various cakes.

Hot air + Steam

The Hot air + Steam operating mode is particularly suited to the preparation of roasts, chicken and baked items, yeast-risen pastry and bread.

Roasts and chicken are nice and crisp on the outside and juicy inside. What is more, meat loses less of its weight.

Baked items, such as yeast-risen pastry and bread, take on a particularly attractive surface shine and they do not dry out.

Vegetables

Place the vegetables in the perforated cooking container and insert at level 3. Insert the baking tray underneath at level 1. Dripping liquid is caught.

Food	Size	Accessories	Mode of operation	Temperature in °C	Duration in min.
Artichokes	whole	perforated + baking tray	steam	100	30 - 35
Cauliflower	whole	perforated + baking tray	steam	100	30 - 40
Cauliflower	florets	perforated + baking tray	steam	100	10 - 15
Broccoli	florets	perforated + baking tray	steam	100	8 - 10
Peas	-	perforated + baking tray	steam	100	5 - 10
Fennel	slices	perforated + baking tray	steam	100	10 - 14
Stuffed vegetables (courgettes, aubergines, peppers)	do not precook vegetables	baking tray at level 2	hot air + steam	160 - 180	15 - 30
Vegetable flan	-	1.5 l bain-marie dish + wire rack at level 2	steam	100	50 - 70
Green beans	-	perforated + baking tray	steam	100	15 - 20
Carrots	slices	perforated + baking tray	steam	100	10 - 20
Kohlrabi	slices	perforated + baking tray	steam	100	15 - 20
Leeks	slices	perforated + baking tray	steam	100	4 - 6
Swiss chard	shredded	perforated + baking tray	steam	100*	8 - 10

* Preheat the appliance

Food	Size	Accessories	Mode of operation	Temperature in °C	Duration in min.
Green asparagus	whole	perforated + baking tray	steam	100*	7 - 12
White asparagus	whole	perforated + baking tray	steam	100*	10 - 15
Spinach	-	perforated + baking tray	steam	100*	2 - 3
Romanesco	florets	perforated + baking tray	steam	100	8 - 10
Brussels sprouts	florets	perforated + baking tray	steam	100	20 - 30
Beetroot	whole	perforated + baking tray	steam	100	40 - 50
Red cabbage	shredded	perforated + baking tray	steam	100	30 - 35
White cabbage	shredded	perforated + baking tray	steam	100	25 - 35
Courgettes	slices	perforated + baking tray	steam	100	2 - 3
Mangetout	-	perforated + baking tray	steam	100	8 - 12

* Preheat the appliance

Side dishes and pulses

Add water or liquid in the proportion specified.
Example: 1 : 1.5 = add 150 ml liquid for every 100 g rice.

You may select any shelf position you wish for the solid cooking container.

Food	Ratio/ information	Accessories/level	Mode of operation	Tempera- ture in °C	Duration in min.
Unpeeled boiled potatoes	Medium size	Perforated (level 3) + baking tray (level 1)	Steam	100	35 - 45
Boiled potatoes	Quartered	Perforated (level 3) + baking tray (level 1)	Steam	100	20 - 25
Potato gratin	-	Baking tray (level 2)	Hot air	170 - 180	35 - 45
Brown rice	1 : 1.5	Solid	Steam	100	30 - 40
Long grain rice	1 : 1.5	Solid	Steam	100	20 - 30
Basmati rice	1 : 1.5	Solid	Steam	100	20 - 30
Parboiled rice	1 : 1.5	Solid	Steam	100	15 - 20
Lentils	1 : 2	Solid	Steam	100	30 - 45
Canellini beans, pre-softened	1 : 2	Solid	Steam	100	65 - 75
Couscous	1 : 1	Solid	Steam	100	6 - 10
Unripe spelt grain, coarse ground	1 : 2.5	Solid	Steam	100	15 - 20
Millet, whole	1 : 2.5	Solid	Steam	100	25 - 35
Wheat, whole	1 : 1	Solid	Steam	100	60 - 70
Dumplings	-	Perforated (level 3) + baking tray (level 1)	Steam	95	20 - 25

Meat, poultry, fish

Insert the wire rack and baking tray together at the same level.

When the roast is cooked, switch off the combination steam oven and allow the roast to stand in the oven for a further 10 minutes with the door closed. This will keep the meat juicy.

Cooking with the Hot air + Steam operating mode leaves the meat especially juicy on the inside and crispy on the outside.

Poultry

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Chicken, whole	1.2 kg	wire rack + baking tray	2	hot air + steam	180 - 190	50 - 60
Chicken, halved	per 0.4 kg	wire rack + baking tray	2	hot air + steam	180 - 190	35 - 45
Chicken breast	per 0.15 kg	perforated + baking tray	3 1	steam	100	15 - 25
Chicken portions	per 0.12 kg	wire rack + baking tray	2	hot air + steam	180 - 200	20 - 35
Duck, whole	2 kg	wire rack + baking tray	2	hot air + steam	170	60 - 80
				hot air	210	15 - 20
Duck breast*	per 0.35 kg	wire rack + baking tray	2	hot air + steam	170 - 180	10 - 15
Rolled turkey joint	1.5 kg	wire rack + baking tray	2	hot air + steam	150 - 160	70 - 90
Turkey breast	1 kg	wire rack + baking tray	2	hot air + steam	150 - 160	60 - 80

* Sear first

Beef

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Pot-roasted beef*	1.5 kg	wire rack + baking tray	2	reheat	140 - 150	100 - 140
Fillet of beef, medium*	1 kg	wire rack + baking tray	2	reheat	170 - 180	20 - 28
Thin slice roast beef, medium*	1 kg	wire rack + baking tray	2	hot air	170 - 180	40 - 55
Thick piece of sirloin, medium*	1 kg	wire rack + baking tray	2	hot air	170 - 180	45 - 60

* Sear first

Veal

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Joint of veal	1.5 kg	wire rack + baking tray	2	hot air + steam	160 - 180	50 - 70
Veal back*	1 kg	wire rack + baking tray	2	hot air + steam	160 - 180	15 - 25
Breast of veal, stuffed	1.5 kg	wire rack + baking tray	2	hot air + steam	140 - 160	75 - 120

* Sear first

Pork

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Joint without rind (e. g. neck)	1.5 kg	wire rack + baking tray	2	hot air + steam	170 - 180	70 - 80
Joint with rind (crackling)	1.5 kg	wire rack + baking tray	2	steam	100	20 - 25
				hot air + steam	140 - 160	40 - 50
				hot air	210 - 220	20

* Sear first

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Pork fillet*	0.5 kg	wire rack + baking tray	2	hot air + steam	160 - 180	20 - 30
Sirloin in puff pastry	1 kg	baking tray	2	hot air + steam	180 - 200	40 - 60
Smoked pork on the bone	1 kg	wire rack + baking tray	2	hot air + steam	120 - 140	60 - 70
Smoked pork ribs	sliced	baking tray	2	steam	100	15 - 20
Rolled joint	1.5 kg	wire rack + baking tray	2	hot air + steam	170 - 180	70 - 80

* Sear first

Miscellaneous

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Meat loaf	made from 0.5 kg minced meat	baking tray	2	hot air + steam	140 - 150	45 - 60
Saddle of venison on the bone*	0.6 - 0.8 kg	wire rack + baking tray	2	hot air + steam	150 - 170	15 - 30
Boned leg of lamb	1.5 kg	wire rack + baking tray	2	hot air + steam	170 - 180	60 - 80
Saddle of lamb on the bone*	1.5 kg	wire rack + baking tray	2	hot air + steam	160 - 170	15 - 25
Rabbit pieces	1.5 kg	wire rack + baking tray	2	hot air + steam	150 - 160	40 - 60
Wiener sausage	-	perforated + baking tray	3 1	steam	80 - 85	12 - 18
Bavarian veal sausages	-	perforated + baking tray	3 1	steam	80 - 85	15 - 20

* Sear first

Fish

Food	Amount/ weight	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Sea bream, whole	per 0.3 kg	perforated + baking tray	3 1	steam	80 - 90	15 - 25
Sea bream fillet	per 0.15 kg	perforated + baking tray	3 1	steam	80 - 90	10 - 20
Fish terrine	bain-marie dish 1.5 l	wire rack	2	steam	70 - 80	40 - 80
Trout, whole	per 0.2 kg	perforated + baking tray	3 1	steam	80 - 90	12 - 15
Cod fillet	per 0.15 kg	perforated + baking tray	3 1	steam	80 - 90	10 - 14
Salmon fillet	per 0.15 kg	perforated + baking tray	3 1	steam	100	8 - 10
Mussels	1.5 kg	baking tray	2	steam	100	10 - 15
Rose fish	per 0.15 kg	perforated + baking tray	3 1	steam	80 - 90	10 - 20
Stuffed sole rolls	-	perforated + baking tray	3 1	steam	80 - 90	10 - 20

Roasting tips

Using the roasting set.

Using the roasting set will give you optimum results and the cooking compartment will stay as clean as possible. You can obtain the roasting set as an accessory in specialist retailers (see section: Cooking compartment and accessories).

When is the roast ready?

Use a meat thermometer (available from specialist shops) or carry out a "spoon test": press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

The roast is too dark and the outside is partly burnt.

Check the shelf position and temperature.

The roast looks good but the juices are burnt.

Next time, chose a smaller roasting dish or add more liquid.

The roast looks good, but the juices are too clear and watery.

Next time, chose a larger roasting dish or add less liquid.

Braising meat

Braising is the ideal cooking method for all tender pieces of meat which are to be cooked medium rare or medium. The meat remains very juicy and turns out as soft as butter.

Slide the baking tray into the combination steam oven and preheat with the Slow cook operating mode.

Sear the meat on the hob on all sides.

Place in the preheated steam oven and continue to cook gently.

When cooked, arrange on preheated plates and serve with a hot sauce.

Food	Amount	Accessories	Level	Temperature in °C	Duration in min.
Boned leg of lamb	1 - 1.5 kg	Baking tray	2	80	140 - 160
Roast beef	1.5 - 2.5 kg	Baking tray	2	80	150 - 180
Pork fillet	–	Baking tray	2	80 - 90	50 - 70
Pork medallions	–	Baking tray	2	80	60 - 80
Beef steaks	approx. 3 cm thick	Baking tray	2	80	40 - 60
Duck breast	–	Baking tray	2	80	35 - 55

Bakes, soup ingredients ...

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Lasagne	baking tray	2	hot air + steam	160 - 170	35 - 45
Soufflé	mould + wire rack	2	hot air + steam	180 - 200	15 - 25
Royale	solid	2	steam	90	15 - 20
Semolina dumplings	perforated + baking tray	3 1	steam	90 - 95	7 - 10

Desserts, compote

Compote

Weigh the fruit and add approximately 1/3 of the amount of water and sugar and spices according to taste.

Rice pudding

Weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

Yoghurt

Heat the milk to 90 °C on the hob. Then leave to cool to 40 °C. If you are using UHT milk, you do not need to heat it.

Stir in one to two teaspoons of natural yoghurt per 100 ml milk or the corresponding amount of yoghurt culture. Pour the mixture into clean jars and seal them.

After preparation, leave the glasses to cool in the refrigerator.

Food	Accessories	Mode of operation	Temperature in °C	Duration in min.
Yeast dumplings	baking tray	steam	100	20 - 25
Crème caramel	mould + wire rack	steam	90 - 95	15 - 20
Sweet bake (e. g. semolina pudding)	ovenproof dish + wire rack	hot air + steam	160 - 170	50 - 60
Rice pudding*	baking tray	steam	100	25 - 35
Yoghurt*	portion-sized glasses + wire rack	steam	40	300 - 360
Apple compote	baking tray	steam	100	10 - 15
Pear compote	baking tray	steam	100	10 - 15
Cherry compote	baking tray	steam	100	10 - 15
Rhubarb compote	baking tray	steam	100	10 - 15
Plum compote	baking tray	steam	100	15 - 20

* You can also use the appropriate programme (see Section: Automatic Programming).

Cakes and pastries

It is best to use dark-coloured metal baking tins.

The temperature and cooking time depend on the quantity and composition of the dough. For this reason, temperature ranges are quoted in the tables. First set the lower temperature. This will brown your baking more evenly. A higher temperature can be selected next time, if required.

Do not overpack the wire rack or baking tray with food.

Cakes in tins

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Sponge cake	ring/loaf tin	2	Hot air	150 - 160	60 - 70
Sponge flan base	flan tin	2	Hot air	150 - 160	30 - 45
Delicate fruit flan, sponge	springform cake tin	2	Hot air	150 - 160	45 - 55
Sponge base (2 eggs)	flan tin	2	Hot air	180 - 190	12 - 16
Sponge flan (6 eggs)	springform cake tin	2	Hot air	150 - 160	25 - 35
Shortcrust pastry base with crust	springform cake tin	2	Hot air	150 - 160	40 - 50
Swiss flan	springform cake tin	2	Hot air	180 - 190	35 - 60
Ring cake	ring cake tin	2	Hot air + Steam	150 - 160	35 - 45
Savoury cakes (e.g. quiche)	quiche dish	2	Hot air	180 - 190	35 - 60
Apple tart	tart tin	2	Hot air	170 - 190	35 - 50

Cakes on trays

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Yeast cake with dry topping	baking tray	2	Hot air + Steam	150 - 160	35 - 45
Yeast cake with moist topping (fruit)	baking tray	2	Hot air	150 - 160	35 - 45
Swiss roll	baking tray	2	Hot air	180 - 200	10 - 15
Plaited loaf (500 g flour)	baking tray + greaseproof paper	2	Hot air + Steam	150 - 160	25 - 35
Strudel, sweet	baking tray	2	Hot air + Steam	160 - 180	40 - 60
Onion tart	baking tray	2	Hot air + Steam	170 - 180	30 - 40

Bread/bread rolls

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
White bread (750 g flour)	baking tray + greaseproof paper	2	Hot air + Steam	200 - 210	15 - 20
			Hot air	160 - 170	20 - 25
Sourdough bread (750 g flour)	baking tray + greaseproof paper	2	Hot air + Steam	200 - 220	15 - 25
			Hot air	150 - 160	40 - 60
Multigrain bread (750 g flour)	baking tray + greaseproof paper	2	Hot air + Steam	200 - 220	15 - 20
			Hot air	160 - 170	25 - 40
Wholemeal bread (750 g flour)	baking tray + greaseproof paper	2	Hot air + Steam	200 - 220	20 - 30
			Hot air	140 - 150	40 - 60
Rye bread (750 g flour)	baking tray + greaseproof paper	2	Hot air + Steam	200 - 220	20 - 30
			Hot air	150 - 160	50 - 60
Bread rolls (70 g each, unbaked)	baking tray + greaseproof paper	2	Hot air + Steam	190 - 200	25 - 30
Rolls made with sweet yeast dough (70 g each, unbaked)	baking tray + greaseproof paper	2	Hot air + Steam	170 - 180	20 - 30

Small baked items

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Meringue	baking tray	2	Hot air	80 - 90	120 - 180
Macaroons	baking tray	2	Hot air	140 - 160	15 - 25
Puff pastry	baking tray	2	Hot air + Steam	170 - 190	10 - 20
Muffins	bun tray	2	Hot air	170 - 180	20 - 30
Choux pastry	baking tray	2	Hot air	170 - 190	27 - 35
Biscuits	baking tray	2	Hot air	150 - 160	12 - 17
Leavened cake	baking tray	2	Hot air	150 - 160	15 - 20

Baking tips

You want to bake following your own recipe.	Use similar items in the baking tables as a guide.
to help you establish whether the sponge cake is baked through.	Approx. 10 minutes before the end of the baking time stated in the recipe, use a cocktail stick to prick the cake at its highest point. If there is no mixture stuck to the cocktail stick when it is removed, the cake is ready.
The cake collapses.	Next time, use less liquid or set the baking temperature 10 °C lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
Cakes baked in a tray or tin are overbrowned at the back	Place the baking tray in the middle of the accessories, not directly against the rear panel.
The cake is too dry.	Make small holes in the cake when it is done using a toothpick. Then drizzle fruit juice or an alcoholic drink over it. Next time, set the temperature 10 °C higher and shorten the cooking times or use the Combination type of heating.

The bread or the cake has a good appearance but it is soggy inside (overmoist with wet streaks)	Next time, use less liquid. Bake at a lower temperature for a little longer. For cakes with a moist topping, bake the base first. Cover the base with almonds or bread crumbs first and then apply the topping. Observe the baking time in the recipe.
The cake or pastry is unevenly browned.	Next time, set the temperature a little lower.

Reheating food

Using Reheat, dishes can be gently reheated, They taste and look like they have been freshly prepared. Even baked items from the day before can be recrisped.

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Meals arranged on plates	wire rack	2	reheat	120	12 - 18
Vegetables	baking tray	3	reheat	100	12 - 15
Noodles, potatoes, rice	baking tray	3	reheat	100	5 - 10
Bread rolls*	wire rack	2	hot air + steam	170 - 180	6 - 8
Baguette*	wire rack	2	hot air + steam	170 - 180	5 - 10
Bread*	wire rack	2	hot air + steam	170 - 180	8 - 12
Pizza	wire rack + baking tray	3	reheat	170 - 180	12 - 15

* Preheat for 5 minutes

Defrosting

If possible, freeze the food flat and in portions at $-18\text{ }^{\circ}\text{C}$. Do not freeze excessively large quantities. Once defrosted, food will not keep for as long and spoils more quickly than fresh food.

Leave the food to defrost in the freezer bag, on a plate or on the perforated cooking container. Always insert the baking tray underneath. The food is then not left lying in the defrost water and the cooking compartment remains clean.

Use the Defrost operating mode.

If necessary, the meal can occasionally be split apart or pieces which have already defrosted can be removed from the appliance.

After defrosting, allow the food to stand for a further 5 - 15 minutes to come up to room temperature.



Health risk.

When defrosting food from animal sources, you must remove the liquid that escapes during defrosting. It must never come into contact with other food.

Bacteria could be transferred.

After defrosting, operate the combination steam oven with hot air for 15 minutes at $180\text{ }^{\circ}\text{C}$.

Defrost meat

allow pieces of meat which are to be breadcrumbed to defrost to the point where seasoning and breadcrumbs adhere to the meat.

Defrost poultry

remove from packaging before defrosting. You must tip the defrost liquid away.

Food	Amount/ weight	Accessories	Level	Temperature in $^{\circ}\text{C}$	Duration in min.
Chicken	1 kg	Perforated + baking tray	3 1	45 - 50	60 - 70
Chicken legs	0.4 kg	Perforated + baking tray	3 1	45 - 50	30 - 35
Block-frozen vegetables (e.g. spinach)	0.4 kg	Perforated + baking tray	3 1	45 - 50	20 - 30

Food	Amount/ weight	Accessories	Level	Temperature in °C	Duration in min.
Berries	0.3 kg	Perforated + baking tray	3 1	45 - 50	5 - 8
Fish fillet	0.4 kg	Perforated + baking tray	3 1	45 - 50	15 - 20
Goulash		Perforated + baking tray	3 1	45 - 50	40 - 50
Roast beef		Perforated + baking tray	3 1	45 - 50	70 - 80

Proving dough

When the Dough proving operating mode is used, dough will prove considerably more quickly than at room temperature.

You may select any shelf position you wish for the wire rack or place the wire rack carefully on the cooking compartment floor.

Caution: Do not scratch the cooking compartment floor.

Stand the dough bowl on the wire rack. Do not cover the dough.

Food	Amount	Cookware	Temperature in °C	Cooking time in min.
Yeast dough	1 kg	bowl + wire rack	40	20 - 30
Sourdough	1 kg	bowl + wire rack	40	20 - 30

Juicing

Before juicing, place the berries in a bowl and sprinkle with sugar. Leave to stand for at least one hour to draw out the juice.

Pour the berries into the perforated cooking container and insert at level 3. Insert the solid cooking container at level 1 to catch the juice.

Finally, place the berries in a cloth and squeeze out the rest of the juice.

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Raspberries	Perforated + solid	3 1	Steam	100	30 - 45
Red currants	Perforated + solid	3 1	Steam	100	40 - 50

Preserving

Preserve food which is as fresh as possible. When foods are stored for a relatively long period, their vitamin content is reduced and they cook more readily.

Only use fruit and vegetables which are in perfect condition.

Check preserving jars, rubber rings, clips and springs. Clean rubber rings and jars thoroughly with hot water. The "Sterilise bottles" programme is also suitable for cleaning glasses.

Place the jars in the perforated cooking container. They must not be in contact with each other.

After the specified cooking time, open the cooking compartment door.

Do not remove the preserving jars from the appliance until they have completely cooled down.

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Vegetables	1-litre preserving jars	2	Steam	100	30 - 120
Stone fruits	1-litre preserving jars	2	Steam	100	25 - 30
Pip fruits	1-litre preserving jars	2	Steam	100	25 - 30

Frozen products

Observe the manufacturer's instructions on the packaging.

The cooking times indicated apply to dishes placed in a cold cooking compartment.

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Chips	baking tray + greaseproof paper	2	Hot air	170 - 190	25 - 35
Croquettes	baking tray + greaseproof paper	2	Hot air	180 - 200	18 - 22
Rösti	baking tray + greaseproof paper	2	Hot air	180 - 200	25 - 30
Pasta, fresh, refrigerated*	baking tray	2	Steam	100	5 - 10
Lasagne, frozen	baking tray + wire rack	2	Hot air + Steam	190 - 210	35 - 55
Pizza, thin base	baking tray + wire rack	2	Hot air	180 - 200	15 - 23
Pizza, deep pan	baking tray + wire rack	2	Hot air	180 - 200	18 - 25
Pizza baguette	baking tray + wire rack	2	Hot air	180 - 200	18 - 22
Pizza, refrigerated	baking tray	2	Hot air	170 - 180	12 - 17
Herb butter baguette, cooled	baking tray	2	Hot air	180 - 200	15 - 20
Bread rolls, baguette, frozen	baking tray + wire rack	2	Hot air	180 - 200	18 - 22
Pretzels, frozen	baking tray + greaseproof paper	2	Hot air	180 - 200	18 - 22
Croissant, frozen	baking tray + greaseproof paper	2	Hot air + Steam	180 - 200	20 - 25
Part-cooked rolls or baguette, pre-baked	baking tray + greaseproof paper	2	Hot air	150 - 170	12 - 15
Strudel, frozen	baking tray + greaseproof paper	2	Hot air + Steam	160 - 180	45 - 60

* Add a little liquid

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Fish fingers	baking tray + greaseproof paper	2	Hot air	195 - 205	20 - 24
Trout	perforated + baking tray	3 1	Steam	80 - 100	20 - 25
Frozen fish fillet	baking tray + wire rack	2	Hot air + Steam	180 - 200	35 - 50
Salmon fillet	perforated + solid	3 1	Steam	80 - 100	20 - 25
Squid rings	baking tray + greaseproof paper	2	Hot air	190 - 210	25 - 30
Broccoli	perforated + solid	3 1	Steam	100	4 - 6
Cauliflower	perforated + solid	3 1	Steam	100	5 - 8
Beans	perforated + solid	3 1	Steam	100	4 - 6
Peas	perforated + solid	3 1	Steam	100	4 - 6
Carrots	perforated + solid	3 1	Steam	100	3 - 5
Mixed vegetables	perforated + solid	3 1	Steam	100	4 - 8
Brussels sprouts	perforated + solid	3 1	Steam	100	5 - 10

* Add a little liquid

Test dishes

In accordance with DIN 44547 and EN 60350.

The values in the table apply to dishes placed in a cold cooking compartment.

Food	Tin/tray	Level	Mode of operation	Temperature in °C	Duration in min.
Viennese whirls	Baking tray	2	Hot air	160 - 170	17 - 20
Small cakes	Baking tray	2	Hot air	160 - 170	25 - 33
Hot water sponge cake	26 cm springform cake tin	2	Hot air	150 - 160	35 - 40
Yeast cakes on a baking tray	Baking tray	2	Hot air	150 - 160	36 - 44
German apple pie	20 cm springform cake tin	2	Hot air	160 - 170	60 - 70

