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 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

HB26D552.

en   **9000 350 112**

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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 safety.

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.
	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 the perforated cooking container, always insert the solid cooking container underneath. Dripping liquid is caught.
Moist food	Do not store moist food in the closed cooking compartment for long periods. It can lead to corrosion in the cooking compartment.
Very dirty door seal	If the door seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the door seal clean and replace when necessary.

Weight on the appliance door

Do not place anything on the open appliance door. 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 dirt 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

Display   Start button   Stop button

Main switch   Menu buttons   Navigation buttons   Rotary selector   Function buttons
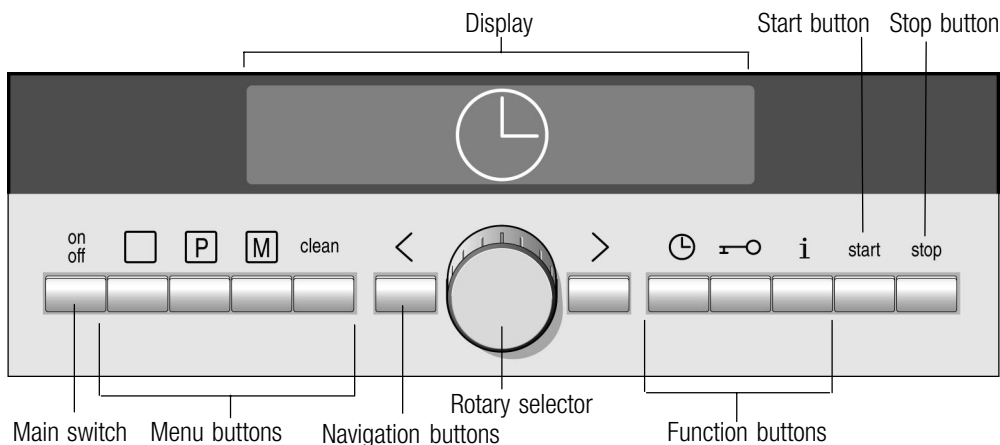
Control element		Use
Main switch	on off	Switches appliance on and off
Menu buttons	☐	Selects operating modes
	P	Selects automatic programming (see Section: Automatic programming)
	M	Saves and accesses Memory (see Section: Memory)
	clean	Selects cleaning system (see Section: Care and cleaning)
Navigation 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).
	⌲O	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
Steam	35 - 100 ℃	for vegetables, fish, side dishes, for juicing fruit and for blanching.
Reheat	80 - 100 ℃	for plated meals and baked goods. Cooked food is gently reheated. The steam ensures that the food does not dry out.
Prove	35 - 50 ℃	for yeast dough and sour dough. Dough will prove considerably more quickly than at room temperature. The surface of the dough does not dry out.
Defrost	35 - 60 ℃	for vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food. The food does not dry out or lose shape.

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.

Rails for the accessories   Evaporator dish   Water tank
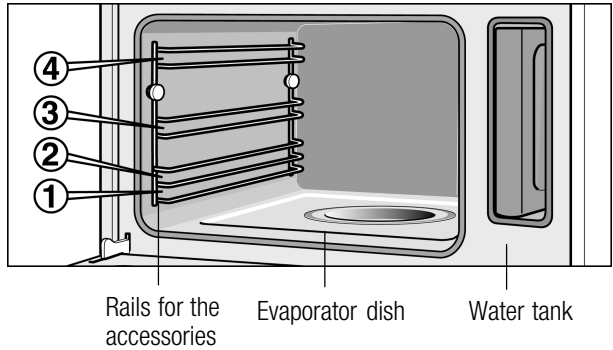
Accessories

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:
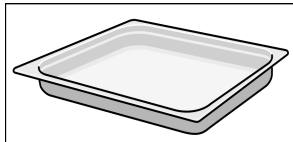
Cooking container, solid, GN $^2/_3$, 40 mm deep
for catching dripping liquid when steaming and for cooking rice, pulses and cereals
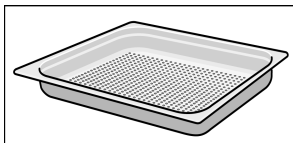
Cooking container, perforated, GN $^2/_3$, 40 mm deep
for the steaming of whole fish or large quantities of vegetables, for juicing berries, etc.
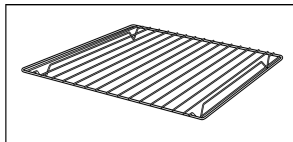
Wire rack
for dishes including preserving jars, baking and pudding moulds

You can obtain further accessories from specialist retailers:

Accessories	Order no.
Cooking container, solid, GN $^2/_3$, 40 mm deep	HZ36D533
Cooking container, perforated, GN $^2/_3$, 40 mm deep	HZ36D533G
Cooking container, solid, GN $^2/_3$, 28 mm deep(baking tray)	HZ36D532
Cooking container, solid, GN $^{1/3}$, 40 mm deep	HZ36D513
Cooking container, perforated, GN $^{1/3}$, 40 mm deep	HZ36D513G
Wire rack	HZ36DR
Cleaning sponge	643 254
Descaler	311 138
Honeycomb microfibre cloth	460 770

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.
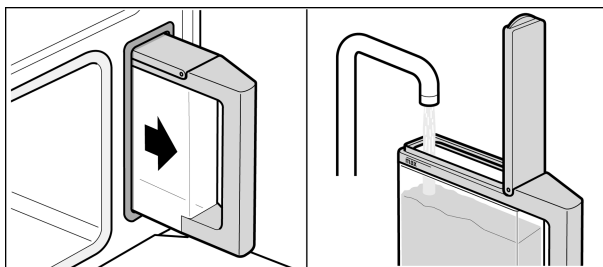
Fill the water tank before each use

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 ºC. 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.

0:00	Uhrzeit einstellen		
⊕	**Uhrzeit** **0:00**	▲ ↻ ▼	> **Sprache wählen: deutsch**
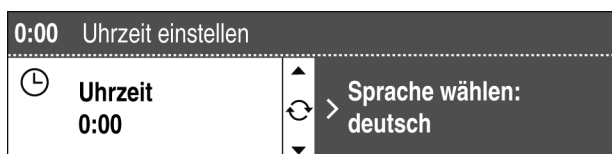
Set clock and change language

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

Descale 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

Before using the appliance for the first time, heat it up when empty and clean the accessories.

Heating up the appliance

1. Fill the water tank and insert it.
2. Press the ⁰ⁿ/off button to switch on the appliance.

   The "Steam" operating mode appears after approx. 4 seconds.
3. Press the Start button.

   The appliance automatically heats up to 100 ºC and switches itself off after 20 minutes. A signal sounds.
4. Press the Stop button to stop the operation.

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

Cleaning 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 ⁰ⁿₒff 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.

Selects the type of heating

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

12:35 Types of heating		⊢⋈ 20:00
〰	**Steam**	↻ > 100 ºC

2. Set the required type of heating using the rotary selector.
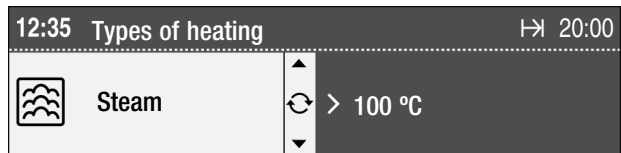
Select the temperature

3. Press the > button.

   The recommended temperature is highlighted.

4. Set the required Temperature using the rotary selector.

Selecting the duration

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	The appliance switches off automatically after the set duration has elapsed. A signal sounds. Press the ⏲ button to cancel the signal.
	Press the ᵒⁿₒff 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 ᵒⁿₒff button to switch off the appliance. Open the appliance door carefully.
	The cooling fan may continue running when you open the appliance door.

After every operation

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.

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.

Select the dish

1. Press the ☐ button.
   Operating mode Steam and 100 ℃ 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.

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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 cooking time	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 switched off:

- ■ Set timer
- ■ Set clock

When the appliance is switched on:

- ■ Set timer
- ■ Set duration
- ■ Set later end time

Setting 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 following sections describe in detail how to set each individual function.

Setting the timer

The timer runs independently of the appliance. You can use it like a kitchen timer and set 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 switches to its previous state. The ⌂ symbol for the timer and the time counting down are displayed.

Changing the timer duration

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

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Once the timer duration has expired	A signal sounds. △ 0:00 appears in the display. Press the ⏲ button to stop the signal.

Cancelling the timer duration   Press the ⏲ button. Turn the timer duration back to 0:00 using the rotary selector. Close the Time-setting options using the ⏲ button.

Setting the duration

Use Duration to set the cooking time for your dish. When the duration has elapsed, the appliance switches off automatically.

Example in fig.: steam for 45 minutes at 100 ºC.

Prerequisite:

An operating mode and temperature have been set.

1. Press the ⏲ button.

10:15 Types of heating		⊢⊣ 20:00
‹ △ **Timer** **0:00 min:sec**	▲ ↻ ▼ ›	⊢⊣ **Duration** **20:00 min:sec** ›
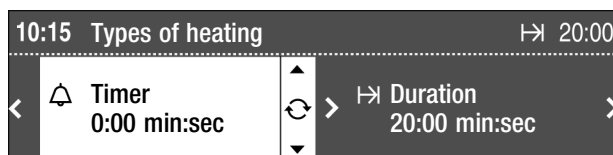
2. Use the › or ‹ button to switch to Duration and set the Duration using the rotary selector.
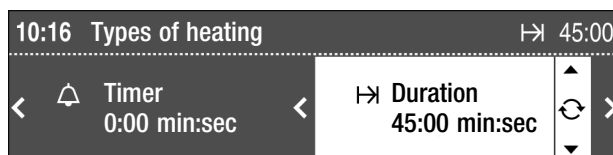
10:16 Types of heating		⊢⊣ 45:00
‹ △ **Timer** **0:00 min:sec**	‹	⊢⊣ **Duration** **45:00 min:sec** ▲ ↻ ▼ ›

3. Close the Time-setting options by pressing the ⏲ button.

4. Press the Start button.
   The appliance heats up. 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.

10:16 ☐☐☐☐☐		⊢⊣ 44:32
	〰 Steam - 100 ºC	▲ ↻ ▼

Changing the duration   Press the ⏰ button. Switch to Duration using the >
                              or < button and change the Duration using the rotary
                              selector. Close the Time-setting options using the
                              ⏰ button.

The duration has elapsed A signal sounds. The appliance stops heating. The
                              Duration I→I 0:00 appears in the display. Press the
                              ⏰ button to stop the signal.

Setting a later end
time

You can change the time at which the dish will be
ready. The appliance starts automatically and is 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 compart-
ment 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 selected end time may be
delayed by the length of the heating-up time.

Example in fig.: it is 9:30, the dish takes
45 minutes to cook, but should be ready at 12:45.

Prerequisite:
The selected operation has not already begun. A
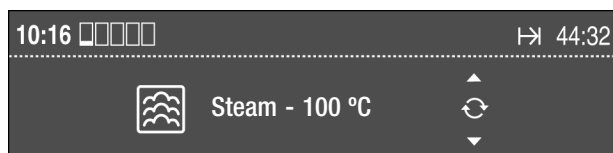duration is set. The ⏰ time-setting options are open.

9:30 Types of heating		⊢→I 45:00
< ⊢→I Duration 45:00 min:sec	< →I End 10:15	▲ ↻ > ▼

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

9:30 Types of heating		→I 12:45
< ⊢→I Duration 45:00 min:sec	< →I End 12:45	▲ ↻ > ▼

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 applied. The appliance is in standby position. The display shows the End time →|. 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. Use the › or ‹ button to switch to the End time and correct the End time using the rotary selector. Close the Time-setting options using the ⏲ button.

The duration has elapsed

A signal sounds. The appliance stops heating. The Duration is set to |→| 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 set Duration starts counting down immediately.

Setting the clock

To set the clock or change the time, the appliance must be switched off.

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 applied.

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 9 programme groups with a total of 40 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:

■ "Meat, poultry" programme group

■ "Chicken breast, fresh, steamed" programme

Select programme group

12:35 Programmes		
Vegetables	▲ ↻ ▼	> Steam cauli >

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

11:31 Programme			⊢⊣ 44:15
Chicken breast, fresh, steamed	‹	500 g	▲ ↻ › ▼
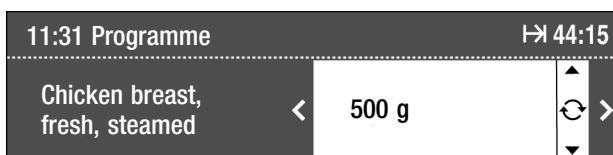
5. Press button > to highlight the recommended weight.
6. Turn the rotary selector to set the weight of the items to be cooked.

Adjusting the cooking result to suit individual tastes

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	Levels
Steam cauliflower / In florets*	florets of equal size	perforated + solid cooking container	3 1
Steam cauliflower / Whole cauliflower*	-	perforated + solid cooking container	3 1
Steam broccoli florets*	florets of equal size	perforated + solid cooking container	3 1
Steam green beans*	-	perforated + solid cooking container	3 1
Sliced carrots, steam*	slices, approx. 3 mm thick	perforated + solid cooking container	3 1
Sliced kohlrabi, steam*	slices, approx. 3 mm thick	perforated + solid cooking container	3 1
Steam Brussels sprouts*	-	perforated + solid cooking container	3 1
Steam asparagus / White asparagus*	-	perforated + solid cooking container	3 1
Steam asparagus / Green asparagus*	-	perforated + solid cooking container	3 1
Mixed vegetables frozen, steam		perforated + solid cooking container	3 1

*   You can delay the end time for this programme

Potatoes
Do not season potatoes until after cooking.

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

Meat, poultry

Do not place meat or poultry on top of one another in the ovenware.
The chicken breasts can be marinated beforehand.

Programme	Notes	Ovenware/accessories	Levels
Chicken breast, fresh, steamed	total weight 0.2 - 1.5 kg	perforated + solid cooking container	3 + 1
Smoked pork, fresh, sliced*	-	perforated + solid cooking container	3 + 1
Boiled sausages*	-	perforated + solid cooking container	3 + 1

* You can delay the end time for this programme

Fish

When preparing fish, grease the perforated cooking container.

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

Programme	Notes	Ovenware/accessories	Levels
Steam whole, fresh fish	0.3 - 2 kg	perforated + solid cooking container	3 1
Fish fillet, steam / Fish fillet, fresh	max. 2.5 cm thick	perforated + solid cooking container	3 1
Fish fillet, steam / Fish, frozen	max. 2.5 cm thick	perforated + solid cooking container	3 1
Blue mussels	-	perforated + solid cooking container	3 1

Pastries, dessert

Preparing fruit compote
The Fruit compote programme is only suitable for fruits with stones and pips. Weigh the fruit and add approximately ⅓ of the amount of water and 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 more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

Making yoghurt
Heat the milk to 90 ℃ on the hob. Then leave to cool to 40 ℃. 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 jars to cool in the refrigerator.

Programme	Notes	Ovenware/accessories	Levels
Fruit compote*	-	solid cooking container	2
Rice pudding	-	solid cooking container	2
Yogurt in glass jars	-	glass jars + perforated cooking container	2

* You can delay the end time for this programme

Reheat

Programme	Notes	Ovenware/accessories	Levels
Side dishes, cooked*	-	solid cooking container	2
Cooked vegetables*	-	solid cooking container	2

* You can delay the end time for this programme

Defrost

If possible, freeze the food flat and in portions at −18 °C. Do not freeze excessively large quantities.

All defrost programmes apply to raw food.

⚠ 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 steam oven with hot air for 15 minutes at 100 °C.

Defrosting fish fillet
Do not place the fish fillets on top of one another.

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 pieces.

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

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

Special   **Sterilise bottles**
Always clean the bottles immediately after drinking
with a bottle brush. Then clean them in the dish-
washer.

Place the bottles on 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 glass jars.
For larger or smaller jars, you must adjust the cooking
result individually.

After the end of the programme, open the cooking
compartment 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 fruit. 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	Levels
Sterilise bottles*	-	perforated cooking container	2
Preserving	in 1 litre glasses	perforated + solid cooking container	3 1
Eggs / Hard-boiled eggs*	eggs, size M, max. 1.8 kg	perforated + solid cooking container	3 1
Eggs / Soft-boiled eggs*	eggs, size M, max. 1 kg	perforated + solid cooking container	3 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 Ⓜ 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 Ⓜ button. The old setting is overwritten.

Starting the memory function

The saved setting can be started at any time.

1. Press the Ⓜ 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.
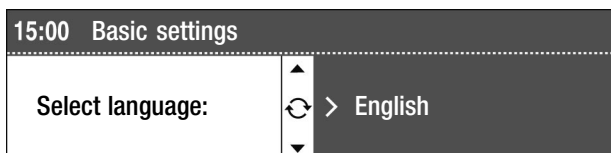
The appliance must be switched off.

15:00	Basic settings		
Select language:	▲ ↻ ▼	>	English

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

15:00	Basic settings		
Signal duration:	▲ ↻ ▼	>	medium
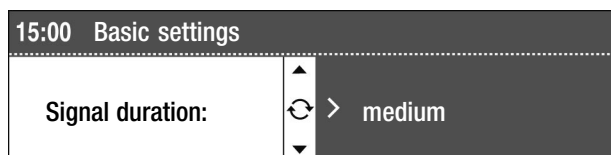
2. Turn the rotary selector until the required setting appears.

15:01	Basic settings		
Signal duration:	<	short	▲ ↻
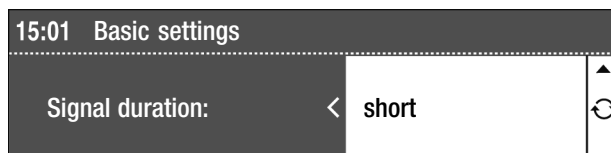
3. Press the > button to highlight the value.
4. Turn the rotary selector until the required value appears.
5. Press the i button and hold for approx. 4 seconds to leave Basic settings.

   The change is stored.

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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

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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 with 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 egg white immediately
	Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops
Cooking compartment interior	Hot soapy water or a vinegar solution
	Use the enclosed sponge or a soft dish brush. Do not use steel scourers or scouring sponges! The cooking compartment could rust
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 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.

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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.

Removing the remaining water

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.

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.

Removing the remaining water

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.

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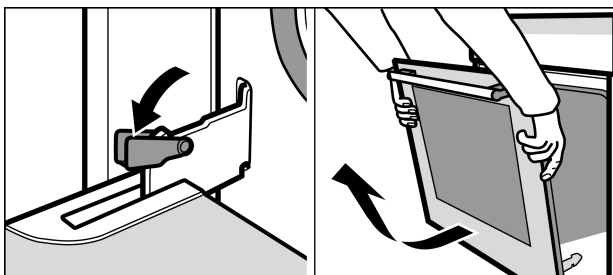
1. Open the appliance door fully.
2. Move the two locking levers up on the left and right-hand sides.
3. Close the appliance door halfway.
   With both hands, grip the top of the door on the left and right-hand sides. Close the appliance door a little more and pull it out.

Fitting the appliance door

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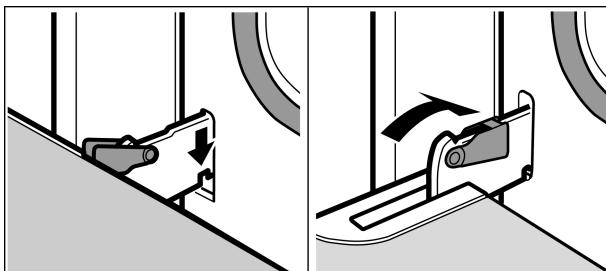
1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.
2. Open the appliance door fully and fold the locking lever upwards.
3. Close the appliance door.

Cleaning the rails

The rails can be removed for cleaning.
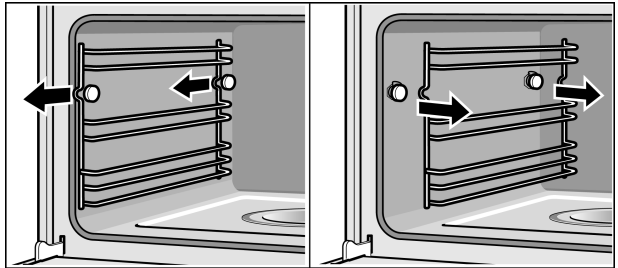
To do this, pull the rails forward and unhook them.

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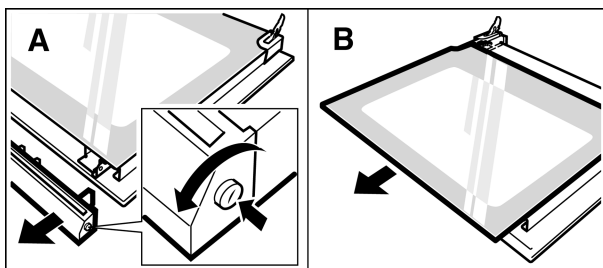
2. Unscrew the cover at the top of the appliance door. To do this, undo the right and left-hand screws (Fig. A).
3. Slide out the door panel. (Fig. B).

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 ºC
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 ⌿o for 4 seconds

Replacing the cooking compartment bulb

Heat-resistant 25 W, 220/240 V bulbs, lamp base E14 and the seals are available from the after-sales service. Please specify the E number and FD number of your appliance.

⚠ Risk of burns.
Allow the cooking compartment and cooking compartment light to cool before changing the bulb.

1. Switch off the fuse in the fuse box or unplug at the mains.
2. Turn the cover anti-clockwise to remove.
3. Unscrew the bulb anti-clockwise and replace with a bulb of the same type.
4. Slide the new seals and the clamping ring onto the glass cover in the right order.
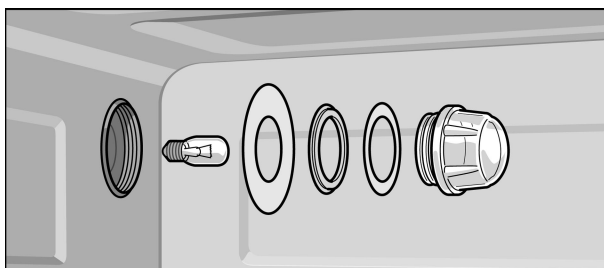
5. Screw the glass cover with the seals back on again.

6. Connect the appliance to the mains and reset the clock.

Never operate the appliance without the glass cover and seals.

Replacing the glass cover or seals

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

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.
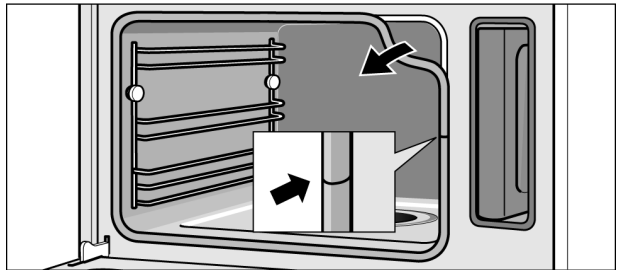
1. Open the appliance door.

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

After-sales service ☎

Energy and environment tips

Here you 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.

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

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.

The tables contain a selection of dishes which are particularly suitable for your 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 solid cooking container underneath. Dripping liquid is caught.

Ovenware

When using ovenware, always place it in the middle of the perforated cooking container.

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).

Cooking time and quantity

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.

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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.

Vegetables

Place the vegetables in the perforated cooking container and insert at level 3. Always insert the solid cooking container underneath at level 1. Dripping liquid is caught.

Food	Size	Accessories	Mode of operation	Temperature in ºC	Duration in min.
Artichokes	Whole	Perforated + solid	Steam	100	30 - 35
Cauliflower	Whole	Perforated + solid	Steam	100	30 - 40
Cauliflower	Florets	Perforated + solid	Steam	100	10 - 15
Broccoli	Florets	Perforated + solid	Steam	100	8 - 10
Peas	-	Perforated + solid	Steam	100	5 - 10
Fennel	Slices	Perforated + solid	Steam	100	10 - 14
Vegetable flan	-	1.5 l bain-marie dish + perforated cooking container at level 2	Steam	100	50 - 70
Green beans	-	Perforated + solid	Steam	100	20 - 25
Carrots	Slices	Perforated + solid	Steam	100	10 - 20
Kohlrabi	Slices	Perforated + solid	Steam	100	15 - 20
Leeks	Slices	Perforated + solid	Steam	100	4 - 6
Swiss chard*	Shredded	Perforated + solid	Steam	100	8 - 10

* Preheat the appliance

Food	Size	Accessories	Mode of operation	Temperature in ºC	Duration in min.
Green asparagus*	Whole	Perforated + solid	Steam	100	7 - 12
White asparagus*	Whole	Perforated + solid	Steam	100	10 - 15
Spinach*	-	Perforated + solid	Steam	100	2 - 3
Romanesco	Florets	Perforated + solid	Steam	100	8 - 10
Brussels sprouts	Florets	Perforated + solid	Steam	100	20 - 30
Beetroot	Whole	Perforated + solid	Steam	100	40 - 50
Red cabbage	Shredded	Perforated + solid	Steam	100	30 - 35
White cabbage	Shredded	Perforated + solid	Steam	100	25 - 35
Courgettes	Slices	Perforated + solid	Steam	100	2 - 3
Mangetout	-	Perforated + solid	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	Temperature in ºC	Duration in min.
Unpeeled boiled potatoes	Medium size	Perforated (level 3) + solid (level 1)	Steam	100	35 - 45
Boiled potatoes	Quartered	Perforated (level 3) + solid (level 1)	Steam	100	20 - 25
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
Haricot beans, pre-softened	1 : 2	Solid	Steam	100	65 - 75

Food	Ratio/ information	Accessories/level	Mode of operation	Temperature in ºC	Duration in min.
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) + solid (level 1)	Steam	95	20 - 25

Meat, poultry, fish

Slide perforated cooking container in at level 3 and solid cooking container at level 1.

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

Poultry

Food	Amount/ weight	Acces- sories	Level	Mode of operation	Tempera- ture in ºC	Duration in min.
Chicken breast	per 0.15 kg	Solid	2	Steam	100	15 - 25
Duck breast*	per 0.35 kg	Solid	2	Steam	100	12 - 18

* Sear first and wrap in foil

Beef

Food	Amount/ weight	Acces- sories	Level	Mode of operation	Tempera- ture in ºC	Duration in min.
Thin slice roast beef, medium*	1 kg	Solid	2	Steam	100	25 - 35
Thick piece of sirloin, medium*	1 kg	Perforated + solid	3 1	Steam	100	30 - 40

* Sear first and wrap in foil

Pork

Food	Amount/ weight	Acces- sories	Level	Mode of operation	Tempera- ture in ºC	Duration in min.
Pork fillet*	0.5 kg	Solid	2	Steam	100	10 - 12
Pork medallions*	approx. 3 cm thick	Solid	2	Steam	100	10 - 12
Smoked pork ribs	Sliced	Solid	2	Steam	100	15 - 20

*   Sear first and wrap in foil

Sausages

Food	Amount/ weight	Acces- sories	Level	Mode of operation	Tempera- ture in ºC	Duration in min.
Wiener sausage	-	Perforated + solid	3 1	Steam	80 - 85	12 - 18
Bavarian veal sausages	-	Perforated + solid	3 1	Steam	80 - 85	15 - 20

Fish

Food	Amount/ weight	Acces- sories	Level	Mode of operation	Tempera- ture in ºC	Duration in min.
Sea bream, whole	per 0.3 kg	Perforated + solid	3 1	Steam	80 - 90	15 - 25
Sea bream fillet	per 0.15 kg	Perforated + solid	3 1	Steam	80 - 90	10 - 20
Fish terrine	1.5 l bain- marie dish	Solid	2	Steam	70 - 80	40 - 80
Trout, whole	per 0.2 kg	Perforated + solid	3 1	Steam	80 - 90	12 - 15
Cod fillet	per 0.15 kg	Perforated + solid	3 1	Steam	80 - 90	10 -14
Salmon fillet	per 0.15 kg	Perforated + solid	3 1	Steam	100	8 - 10
Mussels	1.5 kg	Solid	2	Steam	100	10 - 15

Food	Amount/ weight	Acces- sories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Rose fish	per 0.15 kg	Perforated + solid	3 1	Steam	80 - 90	10 - 20
Stuffed sole rolls		Perforated + solid	3 1	Steam	80 - 90	10 - 20

Soup ingredients

Food	Accessories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Royale	Solid	2	Steam	90	15 - 20
Semolina dumplings	Perforated + solid	3 1	Steam	90 - 95	7 - 10

Desserts, compote

Compote
Weigh the fruit and add approximately ⅓ 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 ºC	Duration in min.
Yeast dumplings	Solid cooking container	Steam	100	20 - 25
Crème caramel	Mould + perforated cooking container	Steam	90 - 95	15 - 20
Rice pudding*	Solid cooking container	Steam	100	25 - 35
Yoghurt*	Portion-sized glasses + perforated cooking container	Steam	40	300 - 360
Apple compote	Solid cooking container	Steam	100	10 - 15
Pear compote	Solid cooking container	Steam	100	10 - 15
Cherry compote	Solid cooking container	Steam	100	10 - 15
Rhubarb compote	Solid cooking container	Steam	100	10 - 15
Plum compote	Solid cooking container	Steam	100	15 - 20

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

Reheating food

Using Reheat, dishes can be gently reheated, They taste and look like they have been freshly prepared.

Food	Accessories	Level	Mode of operation	Temperature in ºC	Duration in min.
Vegetables	Solid cooking container	3	Reheat	100	12 - 15
Noodles, potatoes, rice	Solid cooking container	3	Reheat	100	5 - 10

Defrosting

If possible, freeze the food flat and in portions at -18 ºC. 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 solid cooking container 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 steam oven with the Steam type of heating for 15 minutes at 100 ºC.

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 ºC	Duration in min.
Chicken	1 kg	Perforated + solid	3 1	45 - 50	60 - 70
Chicken legs	0.4 kg	Perforated + solid	3 1	45 - 50	30 - 35
Block-frozen vegetables (e.g. spinach)	0.4 kg	Perforated + solid	3 1	45 - 50	20 - 30
Berries	0.3 kg	Perforated + solid	3 1	45 - 50	5 - 8
Fish fillet	0.4 kg	Perforated + solid	3 1	45 - 50	15 - 20
Goulash		Perforated + solid	3 1	45 - 50	40 - 50
Roast beef		Perforated + solid	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 ºC	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 ºC	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

Deep-frozen foods

Observe the manufacturer's instructions on the packaging.

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

Food	Accessories	Level	Mode of operation	Tempera-ture in ºC	Duration in min.
Pasta, fresh, refrigerated*	Solid cooking container	2	Steam	100	5 - 10
Trout	Perforated + solid cooking container	3 + 1	Steam	80 - 100	20 - 25
Salmon fillet	Perforated + solid cooking container	3 + 1	Steam	80 - 100	20 - 25
Broccoli	Perforated + solid cooking container	3 + 1	Steam	100	4 - 6
Cauliflower	Perforated + solid cooking container	3 + 1	Steam	100	5 - 8
Beans	Perforated + solid cooking container	3 + 1	Steam	100	4 - 6
Peas	Perforated + solid cooking container	3 + 1	Steam	100	4 - 6
Carrots	Perforated + solid cooking container	3 + 1	Steam	100	3 - 5
Mixed vegetables	Perforated + solid cooking container	3 + 1	Steam	100	4 - 8
Brussels sprouts	Perforated + solid cooking container	3 + 1	Steam	100	5 - 10
* Add a little liquid					

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