

SIEMENS

Steam oven 蒸焗爐

CD543KBT1H

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zh-hk	說明手冊	26



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Siemens Home Appliances

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Additional information on products, accessories, replacement parts and services can be found at **www.siemens-home.bsh-group.com** and in the online shop **www.siemens-home.bsh-group.com/eshops**



Intended use

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 15 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment the right way round.

→ "Accessories" on page 8

Manufacturer information:

Manufacturer: BSH Home Appliances (China) Co., Ltd.

Address: 20/21 / F, Zhongnan International Building, 129 Zhongshan Road, Nanjing



Important safety information

⚠ Warning – Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Hot steam may escape during operation. Do not touch the ventilation openings. Keep children away.



Warning – Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the cooking compartment when the cooking compartment is hot.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- The water in the evaporator dish is still hot even after the appliance has been switched off. Do not empty the evaporator dish immediately after switching off the appliance. Allow the appliance to cool down before cleaning it.
- Hot liquid may spill over the sides of the accessory when it is removed from the cooking compartment. Remove hot accessories with care and always wear oven gloves.



Warning – Risk of injury!

- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- Flammable liquids can catch fire in the cooking compartment when it is hot (explosion). Do not fill the water tank with any flammable fluids (e.g. alcoholic drinks). Only fill the water tank with water or with the descaling solution that is recommended by us.

Warning – Risk 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, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Causes of damage

Caution!

- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. The cooking compartment floor and the evaporator dish must always be kept clear. A build-up of heat may damage the appliance. Always place ovenware in a perforated cooking container or on a wire rack.
- 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.
- Ovenware with areas of rust: Do not use any ovenware which displays areas of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.
- Dripping liquids: When steaming with a perforated cooking container, always insert the baking tray, the universal pan or the solid cooking container underneath. Dripping liquid is caught.
- Moisture in the cooking compartment: Over an extended period of time, moisture in the cooking compartment may lead to corrosion. Allow the cooking compartment to dry after use. Do not keep moist food in the closed cooking compartment for extended periods of time. Do not store food in the cooking compartment.
- Extremely dirty seal: If the 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 seal clean. Never operate the appliance if the seal is damaged or missing.
→ "Cleaning" on page 17
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
- Looking after the appliance: The cooking compartment on your appliance is made of high-quality stainless steel. Improper care may 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.

- Hot water in the water tank: Hot water may damage the steam system. Only fill the water tank with cold water.
- Descaling solution: Do not allow any descaling solution to come into contact with the control panel or other surfaces on the appliance. This damages the surfaces. If this does happen, remove the descaling solution immediately with water.
- Cleaning the water tank: Do not clean the water tank in the dishwasher. Otherwise, the water tank will be damaged. Clean the water tank with a soft cloth and standard washing-up liquid.



Environmental protection

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Tips for 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 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.



Getting to know your appliance

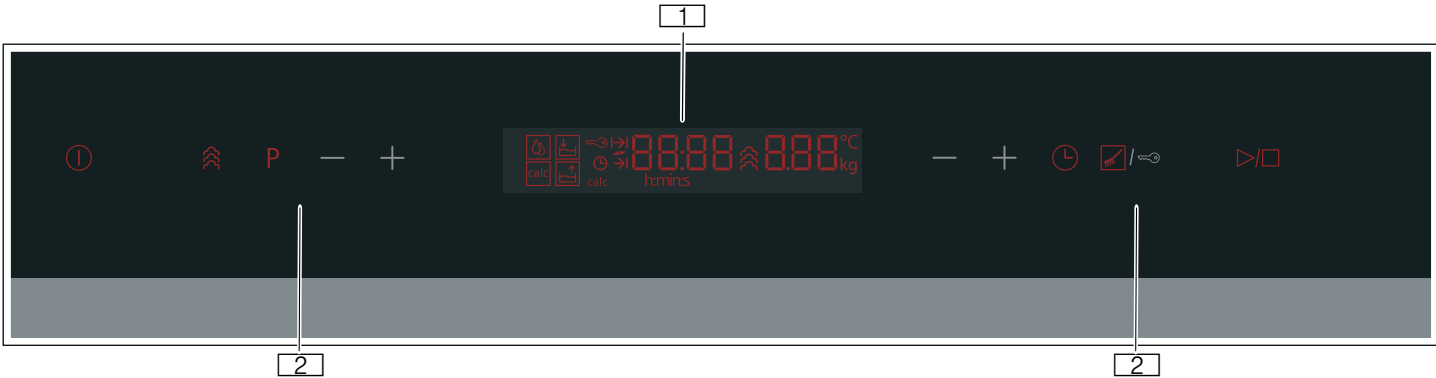
In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

Control panel

You can set your appliance's various functions on the control panel. The current settings are shown on the display.

Note: Depending on the appliance model, individual details and colours may differ.

The overview shows the control panel with all the possible symbols and indicator lights.



- 1 Display**
The display shows symbols for active functions and the time-setting options.
- 2 Touch fields**
There are sensors behind the touch fields. Simply touch a symbol to select the function.

Touch buttons and display

You can use the touch buttons to set the various functions of your appliance. You will be able to see the values for these on the display.

Touch fields

Here you can find a short explanation of the various buttons and touch fields.

Symbol		Meaning
①	On/off	Switch the appliance on and off
☁	Steam	Select a steam mode
P	Programs	Call up the automatic programs menu.
−/+ (left)	Minus/plus to the left of the display	Set time-setting options, select an automatic program
−/+ (right)	Minus/plus to the right of the display	Set the weight and temperature.

🕒	Time-setting options	Set time-setting options. Touch this button when the appliance is in standby mode to set the time on the clock. Press and hold this button when the appliance is in standby mode to call up the basic settings.
🧼 / 🔒	Cleaning function/childproof lock	Select cleaning functions. Press and hold this button when the appliance is in standby mode to activate and deactivate the childproof lock.
▶/□	Start/stop	Start or pause the appliance

Display elements

Here you can find a short explanation of the various display elements.

Symbol		Meaning
calc	Descaling function	The descaling function is selected.
🔥	Fast cleaning function	The fast cleaning function is selected.
🚰	Fill water tank	Fill the water tank with fresh water.
🚰	Empty water tank	Empty the water tank.
🔒	Childproof lock	If this symbol lights up, the childproof lock is activated.
calc	Descaling required	If this symbol lights up, the appliance must be descaled.
🕒	Clock	The current time appears in the display.

→	Cooking time	If the symbol is highlighted, the cooking time will appear on the display.
→	End time	If this symbol is highlighted, the end time is activated.
▲▼	Time input indicator	When setting the duration, the left triangle symbol will be lit. When setting the end time, the right inverted triangle symbol will be lit.
☁	Steam status	While the appliance is heating up, this symbol will be animated and will gradually light up until the appliance has finished preheating. Once the appliance has finished preheating, the symbol will remain lit continuously.

Cooking compartment

Some functions make your appliance easier to use.

Opening the appliance door

If you open the appliance door during an operation, the operation is paused. Operation continues to run when you close the door.

Interior lighting

When you open the appliance door, the interior lighting switches on. If the door remains open for longer than 10 minutes, the lighting switches off again.

Cooling fan

The cooling fan switches on and off as required by the cavity temperature. The hot air escapes above the door.

Caution!

Do not cover the ventilation slots. Otherwise the appliance will overheat.

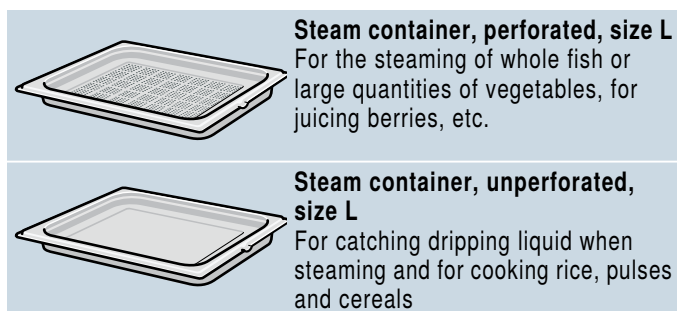
So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Accessories

Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

Accessories included

Your appliance is equipped with the following accessories:



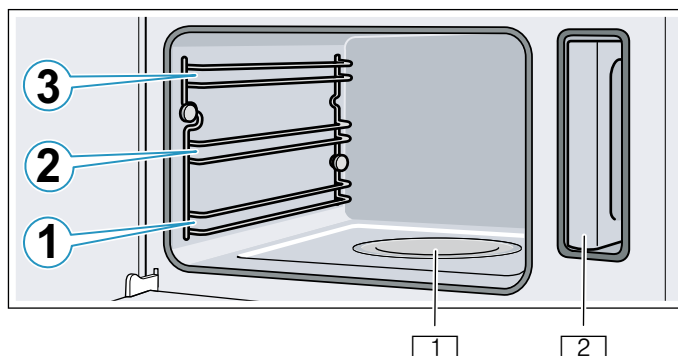
Only use genuine accessories. They are specially adapted for your appliance.

You can buy accessories from the after-sales service, from specialist retailers or online.

Inserting accessories

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

In some appliances, the top shelf position in the cooking compartment features a grill symbol.



- 1 Evaporator dish
- 2 Water tank in the water tank recess

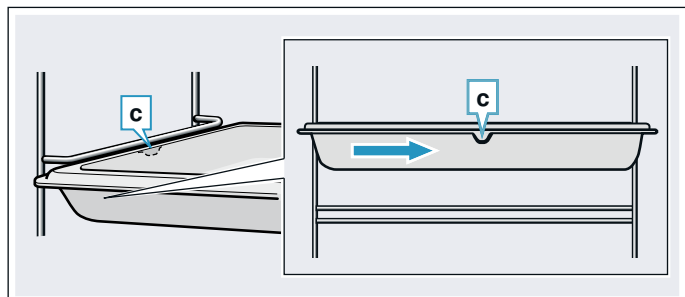
Caution!

- 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 in a perforated cooking container or on a wire rack.
- Do not slide any accessories between the shelf positions, or they may tip.

Locking function

The accessories can be pulled out approximately halfway until they lock in place. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

When inserting steam containers, ensure that the lug **c** is facing downwards.



Optional accessories

You can buy optional accessories from the after-sales service, from specialist retailers or online. *You will find a comprehensive range of products for your appliance in our brochures and online.

Both availability and whether it is possible to order online differ between countries. Please see your sales brochures for more details.

Note: Not all optional accessories are suitable for every appliance. When purchasing, please always quote the exact identification number (E-no.) of your appliance. → "Customer service" on page 22

Special accessories

Steam container, perforated, size S
Steam container, solid, size S
Steam container, perforated, size L
Steam container, solid, size L
Wire rack for steamer
Porcelain cooking container, solid, size S
Porcelain cooking container, solid, size L

Before using for the first time

Before you can use your new appliance, you must make some settings. You must also clean the cooking compartment and accessories.

Before using for the first time

Before using the appliance for the first time, enquire about the water hardness of your tap water from your water supplier.

So that the appliance can reliably remind you to decalcify it when required, you must correctly set your water hardness range.

Caution!

The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (>40 mg/l) or other liquids.

Only use cold, fresh tap water, softened water or non-carbonated mineral water.

Notes

- If your water is very hard, we recommend that you use softened water or filtered water (for example from a household water filter or softening systems).
- If you only use softened water or filtered water, you can set the water hardness range to "softened" in this case.
- If you use mineral water, set the water hardness range to "4 very hard".
- If you use mineral water, you must only use non-carbonated mineral water.

Water hardness range	Setting
0	0 softened
1 (up to 1.3 mmol/l)	1 soft
2 (1.3 - 2.5 mmol/l)	2 medium
3 (2.5 - 3.8 mmol/l)	3 hard
4 (above 3.8 mmol/l)	4 very hard

Initial use

Notes

- You can change these settings at any time in the basic settings. → "Basic settings" on page 16
- After connecting the appliance to the power or following a power cut, the settings for the daytime are shown in the display.

Setting the time on the clock

1. Touch the ⊖ button.
2. Use the −/+ buttons to the left of the display to set the time.
3. Touch the ⊖ button.
The time has now been set.

Setting the water hardness

1. Touch and hold the ⊖ button.
2. Use the −/+ buttons to the left of the display to select basic setting $\epsilon 32$.
3. Use the −/+ buttons to the right of the display to set the water hardness. → "List of basic settings" on page 16
4. Touch and hold the ▷/□ button.
The water hardness has now been set.

Calibrating the appliance and cleaning the cooking compartment

Before using the appliance to prepare food for the first time, you must calibrate the appliance and clean the cooking compartment.

Calibrating the appliance and cleaning the cooking compartment

Preparing the appliance for calibration

1. Remove the accessories from the cooking compartment.
2. Remove any leftover packaging, such as polystyrene pellets, from the cooking compartment.
3. Before calibrating the appliance, wipe the smooth surfaces in the cooking compartment with a soft, damp cloth.

Calibrating the appliance and cleaning the cooking compartment

Notes

- Calibration can only be started once the cooking compartment is cold (room temperature).
 - Do not open the appliance door while calibration is in progress, as this will abort the calibration process.
 - The appliance must be in standby mode.
1. Fill the water tank. Make sure the appliance is in standby mode.
 2. Press and hold both the − and + buttons to the right of the display.
This will call up calibration mode. A temperature of 100 °C and a cooking time of 15 minutes will be shown on the display.
 3. Touch the ▷/□ button to start the calibration process.
The appliance will start heating up and the cooking time will start counting down on the display.
 4. Once the cooking time has elapsed, touch the ⊙ button to switch off the appliance.
Note: If $\epsilon \epsilon$ appears in the display, the calibration has failed. Touch the field ▷/□ to restart the calibration; touch the field ⊙ to exit the calibration mode.
 5. Wait until the cooking compartment has cooled down.
 6. Clean the smooth surfaces with soapy water and a dish cloth.
 7. Empty the water tank and dry the cooking compartment.

Notes

- When relocating the appliance, restore its factory settings once it is installed so that it can adapt to its new location. Repeat the procedures for initial start-up and calibration.
- The appliance retains the calibration settings, even in the event of a power cut or disconnection from the mains. Recalibration is not necessary.

Cleaning the accessories

Clean the accessories thoroughly using soapy water and a dish cloth or soft brush.

Operating the appliance

You have already learnt about the controls and how they work. Now we will explain how to set your appliance. You will learn about what happens when you switch the appliance on and off, and how to select the operating mode.

Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Warning – Risk of scalding!

The water in the evaporator dish is still hot even after the appliance has been switched off. Do not empty the evaporator dish immediately after switching off the appliance. Allow the appliance to cool down before cleaning it.

Switching the appliance on and off

Before you are able to set the appliance, you must switch it on.

Exception: The childproof lock and the timer can be set when the appliance is switched off.

Switch off your appliance when you do not need to use it. If no settings are applied for a long time, the appliance switches itself off automatically.

Switching on the appliance

Touch the ① button to switch on the appliance. The ① field will be lit up red.

On the display, you will see a cooking time and a temperature.

Switching off the appliance

Touch the ① button to switch off the appliance.

Any function that is currently set will be cancelled.

The time will appear on the display.

Starting or pausing the appliance

To start the appliance or to interrupt it while it is in operation, touch the ▷/□ button. The fan may continue to run after the appliance is paused.

Touch the ① button to delete all settings.

If you open the cooking compartment door while the appliance is in operation, this pauses the appliance. Close the cooking compartment door to resume cooking.

Filling the water tank

When you open the appliance door, you will see the water tank on the right-hand side. Before starting the operation, fill the water tank to more than 60% with water.

Ensure that you have correctly set the water hardness range. → "Basic settings" on page 16

Caution!

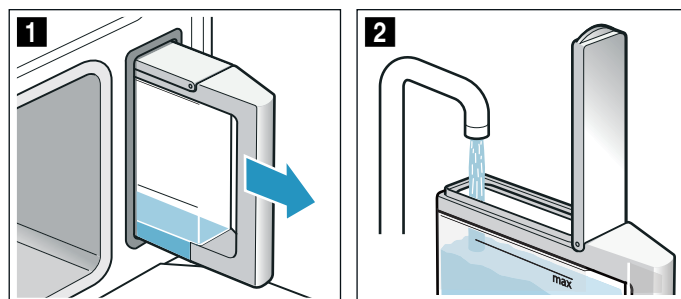
The appliance may become damaged due to the use of unsuitable liquids.

Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

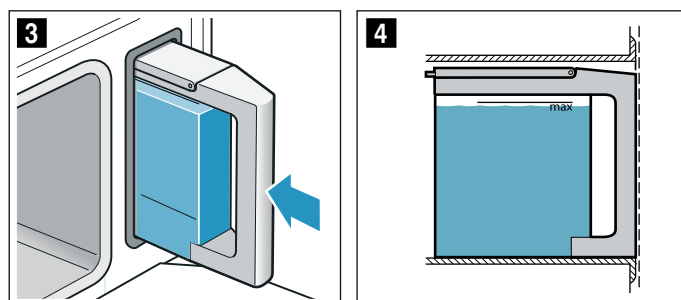
Only use cold, fresh tap water, softened water or uncarbonated mineral water.

Fill the water tank before each use:

1. Open the appliance door.
2. Remove the water tank from the water tank recess (picture 1).
3. Fill the water tank with cold water up to the "max." mark. (Picture 2).



4. Close the tank cover until you feel it engage.
5. Insert the filled water tank (picture 3).
6. Check whether the water tank is pushed in flush with the water tank recess (picture 4).



7. Close the appliance door.
- The water tank has been filled. You can now start the operation.

Refilling the water tank

If the water tank is empty, the prompt to fill the water tank appears on the display. The operation is stopped.

Warning – Risk of scalding!

When you open the appliance door, hot water may flow out of the appliance. When opening the door, do not stand too close to the appliance. Open the appliance door carefully. Keep children away from the appliance. If the evaporator dish overflows, do not pour more water into the water tank.

1. Carefully open the appliance door.
2. Remove the water tank and fill it.
3. Slide the water tank back in and close the appliance door.
4. Start the operation. The operation continues.

Setting the cooking time and temperature

When the appliance is switched on, a default cooking time and a temperature appear. You can start using the appliance at this setting immediately by pressing the ▷/□ button.

For other settings, you can change the values as shown in the pictures.

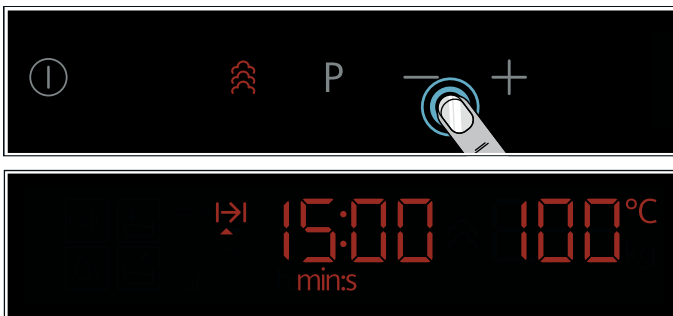
Example: 15 minutes steaming at 90 °C and low steam setting.

1. Touch the  button.

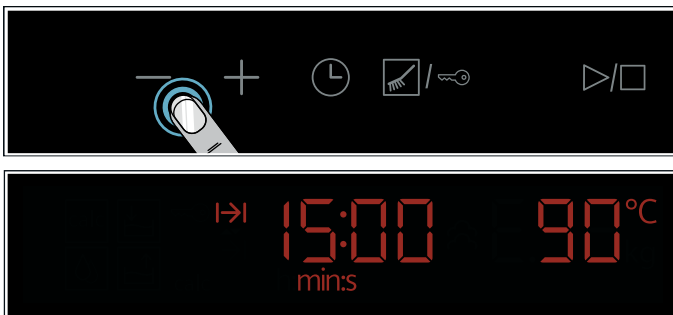


Steam mode is now selected. A cooking time and a temperature will be shown on the display.

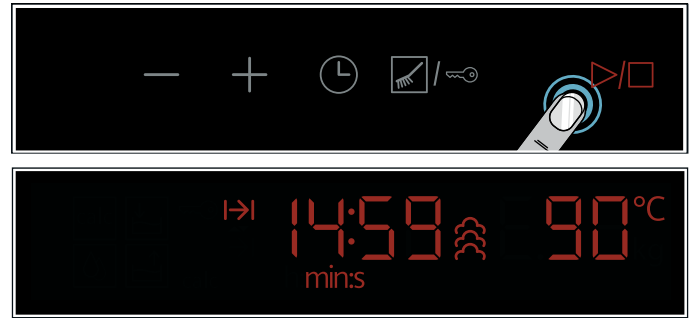
2. Use the -/+ buttons to the left of the display to set the cooking time.



3. Use the -/+ buttons to the right of the display to set the temperature.



4. Touch the ▷/□ button.



The appliance will start heating using the set values, and the cooking time will start counting down on the display.

After each use

⚠ Warning – Risk of scalding!

When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.

Moisture and dirt remain in the cooking compartment after each operation. Therefore dry and clean the appliance after each use. Also empty the water tank after each use.

Drying the cooking compartment

⚠ Warning – Risk of scalding!

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

1. Leave the appliance door ajar until the appliance has cooled down.
2. Remove any dirt from the cooking compartment immediately.
3. Wipe out the cooled cooking compartment and evaporator dish with the cleaning sponge and dry with a soft cloth.
4. Wipe the front of the units dry if condensation has formed.

Emptying the water tank

The water tank must be emptied and dried after each steam operation.

Caution!

- Do not dry the water tank in the hot cooking compartment. This will damage the water tank.
 - Do not clean the water tank in the dishwasher. This will damage the water tank.
1. Open the appliance door.
 2. Remove the water tank and empty the residual water.
 3. Thoroughly dry the seal in the tank cover and the water tank recess in the appliance.
 4. Insert the water tank into the water tank recess.
 5. Close the appliance door.

Time-setting options

Your appliance has different time-setting options.

Time-setting option	Use
	Daytime Set the current daytime.
	Cooking time A signal sounds once a set cooking time has elapsed. The appliance switches off automatically.
	End time Set a cooking time and an end time. The appliance switches off automatically so that the operation ends at the desired time.

Notes

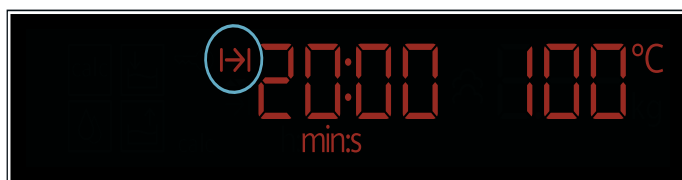
- A cooking time of up to one hour can be set exactly to the minute.
A cooking time over one hour can be set in one-minute increments.
- The maximum setting you can make is 23 hours and 59 minutes.
- After a time-setting option has elapsed, a signal sounds.
- Using the  button, you can request information during operation, which then appears briefly in the display.

Cooking time

When you set a cooking time for your food, the appliance will stop automatically once this time has elapsed. The appliance will stop heating.

Requirement: Steam mode and a temperature must be set.

- Touch the  button twice.
The I->I symbol will light up on the display.



- Use the $-/+$ buttons to the left of the display to set the cooking time.
The set cooking time will be shown on the display.
- Press the $\triangleright/\square$ button to start the appliance.
Operation starts as soon as the appliance has reached the set temperature. The cooking time I->I will count down on the display.

The cooking time has elapsed

A signal sounds. The oven stops heating. You can cancel the audible signal early using the  button.

Cancelling the cooking time

Press the  button to open the time-setting options menu and dial the cooking time back to zero. The operation ends. Press the  button to close the menu.

Changing the cooking time

Press the  button to open the time-setting options menu. Change the cooking time using the $-/+$ buttons to the left of the display.

End time

If you change the end time to a later time, bear in mind that easily spoiled foods must not be allowed to remain in the cooking compartment for too long.

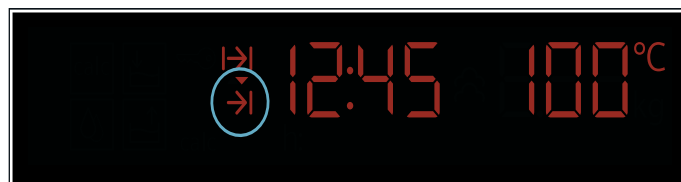
Requirement: Cooking with the selected settings must not yet be in progress. A cooking time must be set.

Example in the picture: You put the food in the cooking compartment at 9:30. It takes 45 minutes to cook and will be ready at 10:15, but you would like it to be ready at 12:45 instead.

- Touch the  button until the end time symbol $\rightarrow I$ appears on the display.



- Use the $-/+$ buttons to the left of the display to set the end time.



- Touch the $\triangleright/\square$ button to confirm.
The appliance is in standby mode. The $\rightarrow I$ symbol and the time at which cooking will finish will appear on the display. The appliance will start cooking your food at the appropriate time. As soon as the appliance reaches the set temperature, the cooking time will count down on the display.

The cooking time has elapsed

A signal sounds. The oven stops heating. You can cancel the audible signal early using the  button.

Correcting or cancelling the end time

You cannot correct the end time once the programme has started. Press the On/Off button to delete all settings.

Automatic programmes

You can prepare food very easily using the various programmes. You select a programme and enter the weight of your food. The program then applies the most suitable settings.

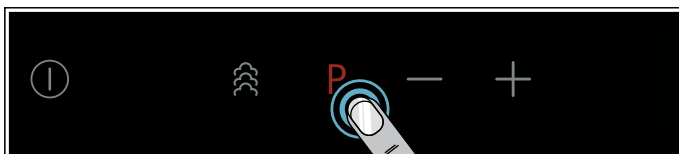
Setting an automatic program and weight

Once you have selected the automatic program mode, default values for the automatic program and weight will appear on the display. You can start using the appliance at this setting immediately by pressing the ▷/□ button.

For other settings, you can change the values as shown in the pictures.

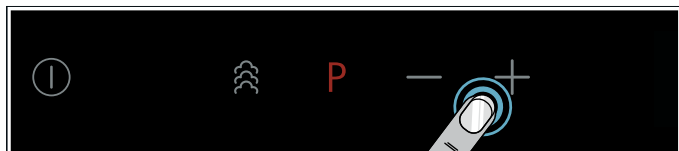
Example: Program **P03** with a weight of 1 kg

1. Touch the **P** button.



The automatic program mode is now selected. A program number and a weight will be shown on the display.

2. Use the **-/+** buttons to the left of the display to change the automatic program.

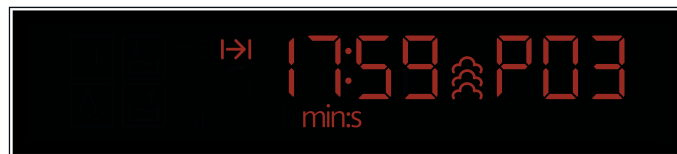
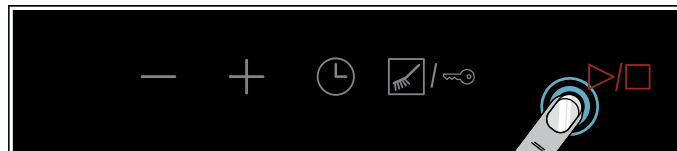


3. Use the **-/+** buttons to the right of the display to set the weight.



Note: Touch the ⌚ button to display the default cooking time.

4. Touch the ▷/□ button.



Once the appliance is in operation, the cooking time will count down on the display. The program number will be displayed in the right-hand area of the display.

Notes

- The automatic program and weight cannot be changed while the appliance is in operation.
- Press and hold the ▷/□ button to cancel the program that is currently in progress.

Instructions for the dishes

All programmes are designed for cooking on one level.

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

Cookware

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

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

Amount/weight

The total weight must be within the specified weight range.

Steamed fish P01 - P02

Enter the weight of untreated fish when cooking perch.

When cooking cod, enter the total weight of the fish.

Do not place fish fillets on top of each other and choose pieces as similar in size as possible.

Steamed meat P03

Use the unperforated steam container.

Do not place the pieces on top of each other and choose pieces as similar in size as possible.

Steamed seafood P04

Use the perforated steam container. Do not place seafood on top of each other.

Steamed vegetables P05 - P07

Use the perforated steam container.

Cut the vegetables and do not stack the pieces with each other. Do not add seasoning to vegetables before cooking.

Steamed egg custard P08

Weigh the food and add the correct ratio of water:

Eggs:water = 1:1.2

For example, to an egg of 50g add 60g of water. Use a 4.5 inch small steaming bowl for one egg. Use an 8 inch big steaming bowl for two to six eggs. The size and thickness of the bowl will affect the cooking effect.

Steamed rice P10

Weigh the food and add the correct ratio of water:

Rice:water = 1:1.5

Automatic cooking process, do not open the appliance door during operation.

Follow the instructions to the program in the automatic programme table.

Programme table

Follow the instructions for the dishes.

Program	Dish	Weight in Kg	Cookware / Accessories	Shelf position	Notes
Whole fresh fish					
P 01	Bass	0.3 - 1.0	perforated steam container + unperforated steam container	2 1	
Fresh fish fillet					
P 02	Gadus	0.1 - 1.2	perforated steam container + unperforated steam container	2 1	Cut into pieces with a maximum thickness of 3 cm.
Meat					
P 03	Pork ribs	0.3 - 1.0	unperforated steam container	1	Cut into pieces with a maximum thickness of 4 cm.
Seafood					
P 04	Shrimp	0.1 - 0.6	perforated steam container + unperforated steam container	2 1	
Vegetables					
P 05	Broccoli floret	0.1 - 0.8	perforated steam container + unperforated steam container	2 1	Use broccoli florets of equal size.
P 06	Potatoes / Sweet potatoes	0.2 - 1.5	perforated steam container + unperforated steam container	2 1	Cut into pieces with a maximum thickness of 4 cm.
P 07	Pumpkin	0.1 - 1.5	perforated steam container + unperforated steam container	2 1	Cut into pieces with a maximum size of 3 x 5 cm.
Egg					
P 08	Egg custard	-	bowls + unperforated steam container	1 1	Weigh the eggs and add to the water in a ratio of 1:1.2
Pastry					
P 09	Bun	0.3 - 0.6	perforated steam container + unperforated steam container	2 1	Maximum of 75 g per bun.
Rice					
P 10	Rice	0.1 - 0.8	unperforated steam container	1	Weigh the rice and add to the water in a ratio of 1:1.5.

Childproof lock

Your appliance is equipped with a childproof lock so that children cannot switch it on accidentally or change any settings.

Activating and deactivating

You can activate and deactivate the childproof lock when the appliance is switched off.

Press the  button for approx. 4 seconds. The  symbol appears in the status bar.

Basic settings

There are various settings available to you in order to help use your appliance effectively and simply. You can change these settings as required.

Changing the basic settings

The appliance must be in standby mode.

1. Touch the  button for a few seconds.
The first basic setting will appear on the display.
2. Use the / buttons to the left of the display to select a basic setting.
3. Use the / buttons to the right of the display to change the value of the basic setting.
4. Touch and hold the / button for 4 seconds.
The changes will now be applied. The appliance is in standby mode.

Cancelling

If you do not want to save the changes, wait 10 seconds. The basic settings will be exited without being saved.

List of basic settings

Basic set- ting	Options	Description
	 = show the clock  = hide the clock	Allows you to show or hide the clock on the display
	 = dim  = medium  = bright	Allows you to set the display brightness
	 = short (10 sec)  = long (2 min)	Allows you to set the duration of the signal tone
	 = softened  = soft  = medium  = hard  = very hard	Allows you to set the water hardness
	 = do not restore  = restore*	Allows you to restore the appliance's factory settings

*All changes to the basic settings are cleared. Automatic calibration is carried out again.

Cleaning

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

Warning – Risk of short circuit!

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

Caution!

Risk of surface damage

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.

Caution!

Risk of surface damage

If descaler comes into contact with the front of the appliance or any other sensitive surfaces, wash it off immediately with water.

Remove food residues from the cooking compartment as soon as the appliance has cooled.

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

Do not use hard scouring pads or cleaning sponges.

Cleaning agents

Appliance exterior (with aluminium front)	Use soapy water and dry with a soft cloth. Mild window cleaning agent - wipe over the aluminium front horizontally and without applying pressure using a soft window cloth or a lint-free microfibre cloth.
Appliance exterior (with stainless steel front)	Use soapy water and dry with a soft cloth. Always remove 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 with evaporator dish	Hot, soapy water or a vinegar solution - use the enclosed cleaning sponge or a soft washing-up brush. Caution! The cooking compartment could rust. Do not use steel pads or scourers.
Water tank	Soapy water - do not clean in the dishwasher.
Tank recess	Rub dry after every use
Seal in the water tank lid	Thoroughly dry after every use
Rails	See section: Cleaning the rails
Door seal	Hot soapy water
Accessories	Soak in hot soapy water. Clean with a brush or washing-up sponge or in the dishwasher. If the rails are discoloured by starchy foods (e.g. rice), clean them with a vinegar solution.

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).

Cleaning the cooking compartment

Not cleaning the cooking compartment for a long time may lead to yellow stains. Follow these steps to clean yellow stains in the cooking compartment:

1. Mix 500 ml water with one descaling tablet (36g/pc) to make a descaling solution.
2. Use the cleaning sponge to apply the descaling solution evenly on the yellow stain.
3. Spread salt evenly over the yellow stain and cover it with a paper towel.
4. Soak the paper towel completely with the descaling solution.
5. After 1 hour, wipe with a sponge and rinse with water.

Descaling

To ensure that your appliance continues to operate correctly, it must be descaled regularly.

Descaling comprises a number of different steps. All steps must be completed in full. Only after this will the appliance be ready for use again.

Note: Once the appliance has been switched back on again, it must first be rinsed twice in order to remove any remaining descaling solution from the appliance. The appliance cannot be used for other applications until the second rinse cycle is complete.

- Descaling (approx. 40 minutes); once this is complete, empty the evaporator dish and refill the water tank
- First rinse cycle (20 seconds); once this is complete, empty the evaporator dish
- Second rinse cycle (20 seconds); once this is complete, drain the remaining water

The frequency with which the appliance must be descaled depends on the hardness of the water used. When only another five or fewer steam-assisted operations are possible, the appliance reminds you to descale it with a message on the display. The number of remaining operations is displayed after the appliance is switched on. You can therefore prepare for the descaling in good time.

Starting

Caution!

- Risk of damage to the appliance: Only use the descaler recommended by us for the descaling program. The length of time for which the descaler is left to work is based on this product. Using other descalers may damage the appliance.
Descaler order no. 00311976
 - Descaling solution: Do not allow any descaling solution or descaler to come into contact with the control panel or other surfaces on the appliance. This may damage the surfaces. If this does happen, remove the descaling solution immediately with water.
1. Mix 500 ml water with one descaling tablet (36g/pc) to make a descaling solution.
 2. Remove the water tank and pour the descaling solution into it.
 3. Once the descaling solution has been poured into the water tank, push the tank back in again fully.
 4. Close the appliance door.
 5. Touch the  button.
 6. Touch the  /  button twice, until the  symbol lights up on the display.
 7. Touch the  button to start descaling.
- You can see the remaining time counting down in the status bar. An audible signal will sound once the remaining time has fully elapsed.

First rinsing cycle

1. Remove the descaling solution from the evaporator dish using the cleaning sponge provided.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Close the appliance door.
4. Press the Start/Stop button.
The appliance is rinsed. The first rinsing cycle ends after around 20 seconds.
5. Open the appliance door.
6. Thoroughly rinse out the cleaning sponge with water.
7. Remove the remaining water in the evaporator dish using the cleaning sponge.
8. Proceed with the second rinsing cycle.

Second rinsing cycle

1. Remove the water tank, rinse thoroughly, fill with water and reinsert.
2. Close the appliance door.
3. Press the  button.
The appliance is rinsed. The second rinsing cycle ends after around 20 seconds.
4. Open the appliance door.
5. Thoroughly rinse out the cleaning sponge with water.
6. Remove the remaining water in the evaporator dish and the cooking compartment using the cleaning sponge.
7. Touch the  button to turn off the appliance.
Descaling is complete and the appliance is ready for use again.

Descaling the evaporator dish only

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

The only difference is as follows:

1. Mix 500 ml water with one descaling tablet (36g/pc) to make a descaling solution.
2. Completely fill the evaporator dish with descaling solution.
3. Fill the water tank with water only.
4. Start "Descalc" as described.

You can also descale the evaporator dish manually.

Fast cleaning function

To ensure that your appliance stays clean, you can pump water through the pipe system.

Starting

1. Remove the water tank, fill with water and reinsert.
2. Close the appliance door.
3. Touch the  button to turn on the appliance.
4. Touch the  /  button until the  symbol lights up on the display to select the fast cleaning function.
5. Touch the  button.
The fast cleaning function is starting. You can see the remaining time counting down in the status bar.

Cleaning the rails

The rails can be removed for cleaning.

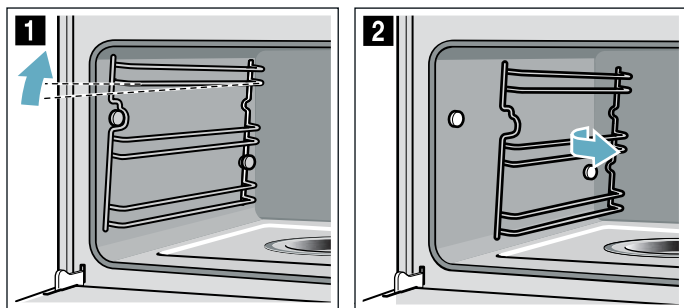
⚠ Warning – Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

Detaching the rails

Note: Swing the front of the rail as far as possible (until you feel resistance), otherwise the appliance side panel may become bent.

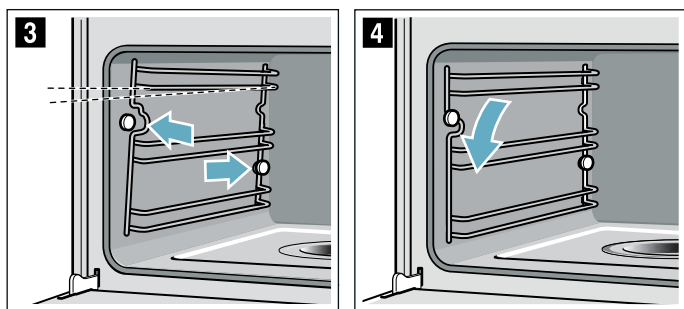
1. Carefully press the front of the rail upwards until it becomes detached, and release it from the holder at the side (fig. **1**).
2. Detach the rail from the holder and remove it (fig. **2**).



3. Clean the rails with washing-up liquid and a sponge/brush
or
Clean the rails in the dishwasher.

Attaching the rails

1. Position the rail so that the indentations are facing upwards.
2. Hook the rail in at the back and push it towards the rear until it engages (fig. **3**).
3. Hook the front of the rail onto the holder and press down until it engages and is fixed level in place in the appliance once more (fig. **4**).



Each set of rails only fits on one side.

Trouble shooting

If a fault occurs, there is often a simple explanation. Before calling the after-sales service, please refer to the fault table and attempt to correct the fault yourself.

Tip: If a meal does not turn out exactly as you wanted, refer to the "Tested for you in our cooking studio"

section. Here, you will find plenty of cooking tips and notes.

Warning – Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Fault table

If an error message beginning with 'E' is shown, e.g. E101, switch the appliance off and then on again. If this message appears again, contact the after-sales service.

Fault	Possible cause	Description/remedy
The appliance does not work	The plug is not plugged into the mains	Connect the appliance to the mains
	Power cut	Check whether other kitchen appliances are working or not
	Deactivate the the childproof lock	The childproof lock needs to be deactivated for it to work again
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door
The appliance does not work. The cooking timer lights up	The Start button was not pressed after the setting was made	Press the ▷/□ button to start the appliance
The (fill water tank) indicator appears, even though the water tank is full	The water tank has not been inserted correctly	Slide in the water tank until it engages
	The fault detection system is not working	To descale the appliance (see section: Descaling), check which water hardness has been set (see section: Setting the water hardness range)
The liquid in the evaporator dish has fully evaporated, even though the water tank is full	The water tank has not been inserted correctly	Slide in the water tank until it engages
	The feed line is blocked	To descale the appliance (see section: Descaling), check that the water hardness has been set correctly
There is a water overflow from the evaporator dish	The evaporator dish was not emptied after the last cooking operation	After each cooking operation, use a cleaning sponge to empty the evaporator dish
There is an extremely loud pumping sound during cooking	The water tank is empty, but water is still evaporating in the evaporator dish	Fill the water tank
	The water tank has not been inserted correctly	Slide in the water tank until it engages
There is a pumping sound during cooking		This is normal
There is a "popping" noise during cooking	Cold/warm effect with frozen food, caused by the steam	This is normal
Steam escapes from the ventilation slots during cooking		This is normal
The appliance is not producing steam properly	Limescale has formed in the appliance	The descaling programme needs to be started
The cooking compartment light is faulty	The LED light is faulty	Call the after-sales service. The glass light cover cannot be removed.
An error is displayed during use. The control panel displays "E-005, 009....206", "E-305....401"	Technical fault	Call the after-sales service.

Fault	Possible cause	Description/remedy
An error is displayed during use . The control panel displays "E-207"	The temperature of the evaporator dish exceeds 185 °C	Press the ① button first to return it to standby. 1.Check whether or not the water tank is secured in place, and whether or not the oven light is turned off. 2.Check for scale in the evaporator dish; if there is scale present, descale the evaporator dish.
An error is displayed during use. The control panel displays "E-402"	The water tank's "less than 30 mins of water" alarm sounds when the water tank is full	Press the ① button first to return it to standby. 1.Check whether or not the water tank is secured in place, and whether or not the oven light is turned off. 2.Check for scale in the evaporator dish; if there is scale present, descale the evaporator dish.

LED lights

Defective LED lights may be replaced by the manufacturer, their after-sales service or a qualified technician (electrician) only.

Changing the door seal

If the seal around the outside of the cooking compartment is faulty, it must be replaced. The seal may be replaced by a service technician only. Book online to arrange a service technician visit. Please supply your appliance's E number and FD number.

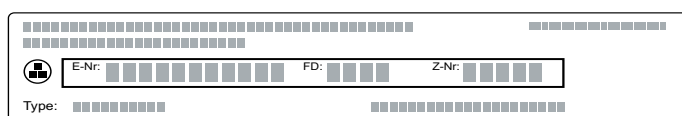
Customer service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution, also in order to avoid after-sales personnel having to make unnecessary visits.

E number and FD number

When calling us, please quote the full product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate bearing these numbers can be found when you open the appliance door.

On some appliances with a steam-assisted cooking function, you will find the rating plate behind the control panel.



To save time, you can make a note of the numbers for your appliance and the telephone number of the after-sales service in the space below in case you need them.

E no.	FD no.

After-sales service

Please note that a visit from an after-sales service engineer is not free of charge in the event that the appliance has been misused, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

HK 25656151 Hong Kong

MAC 0800 030 Macau

Technical data

Nominal voltage	220 V~
Rated frequency	50 Hz
Power rating	1610 W
Appliance dimensions (WxHxD)	595 x 384 x 454 mm
Cooking compartment size (WxHxD)	350 x 222 x 335 mm
Net weight	19,5 Kg

Settings table 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 excess pressure. 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 heating type, accessories, temperature and cooking time are best 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 steam container, always insert the solid steam container underneath. Dripping liquid is caught.

Ovenware

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

Cookware must be heat- and steam-resistant. Cooking times are increased if thick-sided ovenware is used.

Cooking time and quantity

Larger pieces will take longer to cook and smaller one will cook more quickly. The cooking time also depends on the quality and the ripeness of the food. The values quoted can therefore only serve as a guideline.

Distributing food evenly

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

Cooking a menu

With steam, you can cook a whole menu at once. 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

Put the vegetables in the perforated steam container and insert it into the appliance at level 2. Always insert an unperforated steam container on level 1 to catch any drips.

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Cauliflower	Florets	Perforated + unperforated steam container	2+1	100	5-10
Broccoli	Florets	Perforated + unperforated steam container	2+1	100	4-5
Thin green beans	400 g, fresh, at room temperature	Perforated + unperforated steam container	2+1	100	10-12
	400 g, frozen	Perforated + unperforated steam container	2+1	100	12-15
Green beans	500 g	Perforated + unperforated steam container	2+1	100	12-14
Carrots	Fresh, thinly sliced	Perforated + unperforated steam container	2+1	100	15-20
Aubergine	Cut into small pieces	Perforated + unperforated steam container	2+1	100	15-20
Spinach	-	Perforated + unperforated steam container	2+1	100	2-3
Lettuce	-	Perforated + unperforated steam container	2+1	100	4-8
Asparagus	Whole	Perforated + unperforated steam container	2+1	100	7-12
Choy sum	Whole	Perforated + unperforated steam container	2+1	100	5-8
Lotus root	Sliced	Perforated + unperforated steam container	2+1	100	20-30
Potatoes, whole	≤300 g each	Perforated + unperforated steam container	2+1	100	35-45
Potatoes, quartered	Sliced	Perforated + unperforated steam container	2+1	100	20-35
Sweet potato	Whole, ≤300 g each	Perforated + unperforated steam container	2+1	100	35-45
Purple sweet potato	Whole, ≤300 g each	Perforated + unperforated steam container	2+1	100	35-45
Yam	Sliced	Perforated + unperforated steam container	2+1	100	25-30
Taro	Sliced	Perforated + unperforated steam container	2+1	100	20-30
Pumpkin	Sliced	Perforated + unperforated steam container	2+1	100	12-22
Sweetcorn	Cut into sections	Perforated + unperforated steam container	2+1	100	25-35

Meat

When cooking meat, try to select pieces of the same thickness. Place these side-by-side in the cookware and do not stack them.

Food	Size	Accessories	Level	Temperature (°C)	Cooking time (minutes)
Floured steamed pork	500 g per piece Thickness: 6-7 mm	Perforated steam container + porcelain dish	1	100	60
Sausage	40-50 g each	Perforated + unperforated steam container	2+1	90	12-18
Spare ribs	Cut into sections	Unperforated steam container	1	100	30-42
Floured steamed beef	500 g per piece Thickness: 6-7 mm	Perforated steam container + porcelain dish	1	100	60
Whole chicken	1000 g	Perforated + unperforated steam container	2+1	100	45-55
Chicken pieces	150 g per piece	Unperforated steam container	1	100	20-25
Chicken feet	500 g	Perforated steam container + porcelain dish	1	100	25-35

Eggs

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Hard-boiled egg	Approx. 50 g each, max. 1.8 kg	Perforated + unperforated steam container	2+1	100	10-15
Soft-boiled egg	Approx. 50 g each, max. 1.0 kg	Perforated + unperforated steam container	2+1	70	30-40

Seafood

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Bass	500 g	Perforated + unperforated steam container	2+1	95	15
Ribbonfish	30-50 g per piece	Perforated + unperforated steam container	2+1	100	8-12
Cod fillet, fresh	150 g per piece	Perforated + unperforated steam container	2+1	95	8-12
Cod fillet, frozen	150 g per piece	Perforated + unperforated steam container	2+1	95-100	18-25
Salmon fillet	150 g per piece	Perforated + unperforated steam container	2+1	90-95	8-15
Shrimp	500 g	Perforated + unperforated steam container	2+1	90	10-14
Crab	100-150 g each	Perforated + unperforated steam container	2+1	100	20-25
Mussels	500 g	Perforated + unperforated steam container	2+1	100	5-10

Staple foods

Based on water being added in the proportion specified.
For example: 1:1.5 = add 150 ml liquid for every 100 g rice.

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Rice	≤800 g	Unperforated steam container	1	100	19-40
Steamed buns	≤75 g each	Perforated + unperforated steam container	2+1	100	30-40
Stuffed steamed buns	≤100 g each	Perforated + unperforated steam container	2+1	100	20-30
Steamed dumplings	Fresh dumplings	Perforated + unperforated steam container	2+1	100	10-20
	Frozen dumplings	Perforated + unperforated steam container	2+1	100	20-25
Frozen buns	-	Perforated + unperforated steam container	2+1	100	12-25

Desserts

As yoghurt requires low temperatures, we do not recommend placing it on level 1, as this level is too close to the evaporator dish which reaches relatively high temperatures during the heating process. Anything placed on level 1 is therefore easily affected by these high temperatures. When cooking yoghurt, use level 2.

Heat the milk to 90 °C on the cooktop. Then cool it to 40 °C. It is enough that ultra high temperature sterilized

milk is heated to 40 °C. Add one to two tablespoons of natural yogurt or corresponding number of yoghurt starter cultures per 100 mL milk and stir. Put the mixture into a clean and little cooking bowl, covered with cling film. Then put the small cooking bowl on the perforated plate, and operate according to the instructions in the Settings table. When it is ready, put the yogurt in the refrigerator to cool.

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Crème caramel	-	Small cooking basin + perforated steam container	2	90	15-20
Yoghurt	-	Small cooking basin + perforated steam container	2	35-40	300-360
Pears	-	Perforated steam container + porcelain dish	1	100	70-80
Papaya	-	Perforated steam container + porcelain dish	1	100	15-25
Orange	-	Perforated steam container + porcelain dish	1	100	15-20

Reheating

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Vegetables	-	Unperforated steam container	1	100	8-10
Meat	Sliced	Unperforated steam container	1	100	10-12
Staple foods	-	Unperforated steam container	1	100	10-12

Defrosting

To defrost the frozen food, remove it from its packaging. Put the frozen food in the perforated steam container and insert it into the appliance at level 2. Always insert the unperforated steam container on level 1 to ensure that the food does not come into contact with any water droplets which form during the defrosting process. The times specified in the table are intended as a guide. The times are dependent on the quality, freezing temperature (-18

°C) and composition of the food. The timings are pre-set. Set the shortest time initially, and then extend the time if necessary.

Tip: Food that has been frozen in thinner pieces or in portions defrosts more quickly than food items frozen in a block.

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Chicken pieces	150 g per piece	Perforated + unperforated steam container	2+1	45-50	20-30
Fish, whole	500 g	Perforated + unperforated steam container	2+1	45-50	20-30
Fish fillets	150 g per piece	Perforated + unperforated steam container	2+1	35-45	18-28
Spare ribs	30 g per piece	Perforated + unperforated steam container	2+1	45-50	12-16

Proving

As proving requires low temperatures, we do not recommend placing items on level 1, as this level is too close to the evaporator dish which reaches relatively high temperatures during the heating process. Anything placed

on level 1 is therefore easily affected by these high temperatures. As the dough rises during the proving process, it is not recommended to use level 3. You should use level 2.

Food	Size	Accessories	Level	Temperature in °C	Cooking time in Min.
Pastry	-	Perforated steam container + porcelain bowl	2	35	30-40

Test dishes

Test dishes in accordance with EN 60350-1.

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

Food	Accessories	Level	Heating function	Temperature in °C	Cooking time in Min.
Broccoli (Steam distribution)	Perforated + unperforated steam container	2+1	Steam	100	5-7
Broccoli (Steam supply)	Perforated + unperforated steam container	2+1	Steam	100	5-7
Peas*	Perforated + unperforated steam container	2+1	Steam	100	5-8

*Spread out 1.5 kg peas evenly in the container.

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更多關於產品、配件、更換零件和服務的資訊，請瀏覽：
www.siemens-home.bsh-group.com 以及網上商店
www.siemens-home.bsh-group.com/eshops

用途

詳細閱讀說明 才可以安全並正確地使用本產品
請妥善保管用戶手冊及安裝說明，以便您在日後
或供下一位使用者查閱。

蒸爐必須完整地安裝於廚房中。請遵照特定的安
裝說明。

打開包裝後，請檢查蒸爐損壞。如蒸爐送過程中
受損，請切勿安裝。

只有持牌的專業人員才可以不經插頭來連接電
器。保養不包括因不當連接而造成的損壞。

本產品僅限於家居中使用。只限預備食物及飲料
之用。操作時務必有人在場看管。僅供室內使
用。

本產品只適用於海拔2000米以下地區。

8 歲以上的兒童，身體、感官或精神有障礙者，
以及欠缺使用此產品經驗和知識者，可由監護人
在旁監督或指導如何安全使用並明瞭其危險性
後，使用本產品。

請勿讓孩童將本產品當成玩具或在其周圍嬉戲。
15 歲以上的孩童除非在監督下，否則不得進行
清潔及保養的工作。

請確保 8 歲以下的孩童遠離本產品及電源線。

請務必以正確方式將配件安裝在爐腔中。→ "配
件"第 30 頁

製造商資訊：

製造商：BSH Home Appliances (中國) Co.,
Ltd.

地址：南京市中山路129號，中山國際大廈20/21
/ F

重要安全資訊

警告 – 灼傷風險！

- 設備會在使用時變得非常灼熱。切勿觸碰爐腔
內壁或加熱元件。請務必讓電器冷卻。請勿讓
兒童走近此設備。
- 配件和烤皿的溫度極高。務必戴上隔熱手套
後，才可從爐腔取出配件或器皿。
- 操作時熱蒸氣可能會從電器中冒出。切勿碰觸
散熱口。不要讓孩童靠近。

警告 – 灼傷風險！

- 電器上可接觸的部件，在操作期間會變得非常
灼熱。請勿觸碰高溫部件。請勿讓兒童走近此
設備。
- 在高溫爐腔內的水分可能會轉化成高溫水蒸
氣。切勿將水倒入高溫的爐腔中。
- 開啟設備機門時，熱蒸氣可能會一下子冒出。
蒸氣是否可見視乎當時的溫度而定。開啟機門
時，切勿太靠近設備。請小心打開設備機門。
不要讓孩童靠近。
- 即使電器關掉後，蒸發盤中的水仍處於高溫狀
態。切勿在關掉電器後立即清空蒸發盤。清潔
或打理前，請務必等待電器完全冷卻。
- 從爐腔取出配件時，灼熱的液體可能從其側邊
溢出。請小心取出高溫配件，並務必戴上隔熱
手套。

警告 – 受傷風險！

- 爐門玻璃上的刮痕可能會變成裂痕。切勿使用
玻璃刮刀、強效或腐蝕性的清潔用品或清潔
劑。
- 當爐腔處於高溫狀態時，內部的易燃液體可能
會引起火警 (爆炸)。切勿將任何易燃液體注入
水槽中 (例如酒精類飲料)。水槽中只能注入水
或本蒸爐建議使用的除污劑。

警告 – 觸電風險！

- 不當維修會造成危險。產品只可由我們受過訓
練的售後服務技術工程師維修。產品如有故
障，請拔掉主電源插頭或關閉保險絲盒內的保
險絲。請聯絡售後服務中心。
- 產品的電線絕緣部分會因接觸產品高溫部分而
溶化。切勿讓電線接觸爐具高溫的部分。
- 請勿使用任何高壓清潔器或蒸氣清洗機，以免
觸電。
- 損壞的產品可能導致觸電。請勿啟動損壞的產
品。請拔掉產品的插頭或關掉保險絲盒內的斷
路器。
- 更換爐腔燈泡時，請注意燈泡座的接點為帶電
部件。更換燈泡前，請拔掉蒸爐的電源插頭，
或關閉保險絲盒中的斷路器。
- 若電線損壞，必須請製造商的服務人員或專人
進行更換以免發生危險。

損壞原因

注意!

- 切勿在爐腔底板放置任何配件、錫紙、隔油紙或器皿。請勿在爐腔底板上鋪上任何錫紙或隔油紙。爐腔底板與蒸發盤必須保持空置。積存的熱力可能會損壞電器。請將煮食器皿放在有孔蒸盤內或烤網架上。
- 切勿讓爐腔內的錫紙接觸機門面板。否則可能令機門面板永久變色。
- 器皿：器皿必須有耐熱與耐蒸氣功能。
- 烤爐器皿生鏽：請勿使用任何出現生鏽的器皿。即使是極小的生鏽點也能腐蝕爐腔。
- 滴落的液體：使用孔狀的烹調容器蒸煮食物時，請務必在下面放置烤盤、萬用平底鍋或實底的烹調容器。藉此承載滴下的液體。
- 爐腔中的濕氣：長時間過後，爐腔中的濕氣可能會導致腐蝕。使用完畢後，請讓爐腔保持開啟狀態，使其自然風乾。請勿長時間在密閉的爐腔中存放潮濕食品。請勿在爐腔中存放食物。
- 密封條太髒：若密封條太髒，運作期間就不能關緊設備門。相鄰機組的正面可能會受損。請務必保持密封條清潔。請勿在密封件損壞或在沒有密封件的情況下操作機器。→ "清潔"第 38 頁
- 將蒸爐機門當作座椅、雜物架或工作檯：請勿坐在蒸爐機門上，或將任何物件放置或懸掛於機門上。請勿將廚房用具或配件放置在機門上。
- 安裝配件：若將配件裝在不適用的蒸爐裡，關上蒸爐機門時便可能會刮傷機門面板。請務必將配件盡量推入爐腔之中。
- 搬運蒸爐：請勿利用機門把手搬運或拿著蒸爐。機門把手無法承受蒸爐的重量，因此可能會斷裂。
- 保養電器：電器的爐腔是以高品質不銹鋼製造。保養不慎可能會腐蝕爐腔。請參考用戶手冊中的保養與清潔說明。電器冷卻後，請盡快清除爐腔內的食物殘渣。
- 水箱中存有熱水：熱水可能會令蒸汽系統損壞。只能在水箱中注入冷水。
- 除垢劑：請勿讓除垢劑直接接觸電器的控制面板或其它敏感表面。如此會損壞表面。若發生此狀況，請使用清水將除垢劑清理乾淨。
- 清理水箱：請勿將水箱放入洗碗機清洗。否則會損壞水箱。請使用軟布和標準清洗液來清潔水箱。

環境保護

你的新設備節能效果極佳。此章節說明了如何在使用蒸爐時節省更多能源，以及如何以正確的方式棄置該設備。

節能提示

- 僅在食譜或操作指示表中說明需要預熱時，才預熱電器。
- 烹調食物時，請盡量不要打開機門。
- 蒸煮時，可同時在其他層架上烹調。當食物的烹調時間各有不同時，請將烹調時間最長的食物先放入爐中。

符合環保規定的廢棄處理

以環保方式處理包裝。

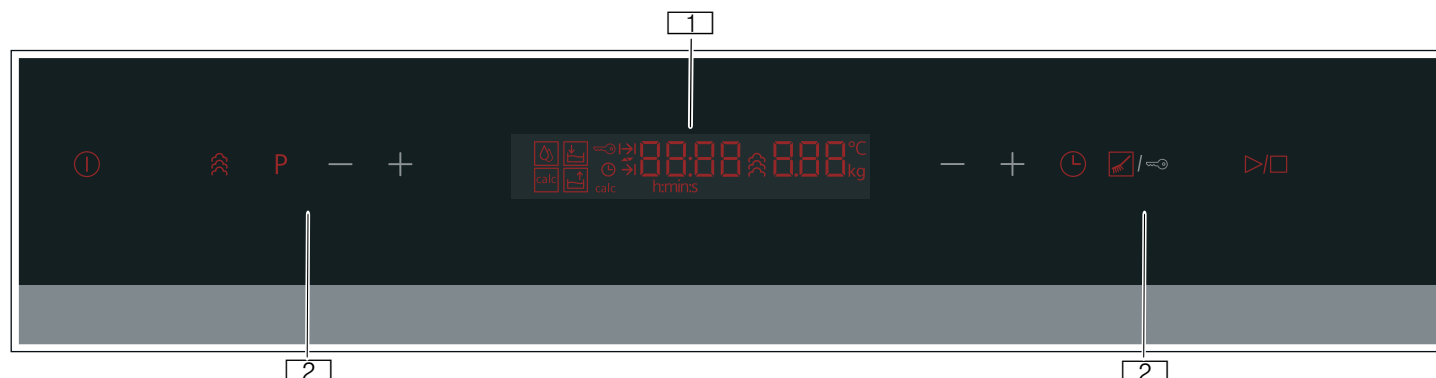


此電器根據歐盟關於使用過的電氣及電子產品的指令2012/19/EU（棄置的電氣及電子產品 - WEEE）貼有相關標籤。該指引訂明了在歐盟範圍內舊電氣退還及回收的方法。

了解您的電器

我們將在此章節解說顯示屏與控制功能。您將了解電器的各種功能。

提示：詳細內容與顏色會因電器型號而有所不同。



- 1 顯示屏**
顯示屏上會顯示已啟動功能之符號以及時間設定選項。
- 2 觸控位置**
觸控欄位下方設有感應器。只要觸碰個別符號，即可選取該功能。

觸控按鍵和顯示屏

您可用觸控按鍵設定電器的各種功能。這些功能的值會出現在顯示屏上。

觸控位置

這裡為您提供各種按鈕與觸控欄的簡短說明。

符號	說明
①	開 / 關 開啟和關掉電器的電源
☁	蒸煮 選擇一個蒸煮模式
P	程序 顯示自動程序功能表。
-/+ (左)	顯示屏左側的-/+ 設置時間選項、選擇自動程序
-/+ (右)	顯示屏右側的-/+ 設定重量與溫度。
⌚	時間設定選項 設置時間設定選項。 電器處於待機模式時，觸碰本按鍵可設定時鐘上的時間。 電器處於待機模式時，按住本按鍵可顯示基本設定。
☑ / 🔒	清潔功能 / 控制面板安全鎖 選擇清洗功能。 電器處於待機狀態時按住本按鍵可啟用與停用控制面板安全鎖。
▶ / □	啟動 / 停止 啟動或暫停電器

顯示符號

這裡為您提供各顯示符號的簡短說明。

符號	說明
calc	除垢功能 已選擇除垢功能。
⌚	快速清潔功能 已選擇快速清潔功能。

控制面板

您可在控制面板設定本電器的各種功能。目前的設定會顯示於顯示屏上。

本摘要顯示控制面板及所有可能會出現的符號及指示燈。

☑	注水入水箱	將清水注入水箱。
☑	清空水箱	清空水箱。
🔒	控制面板安全鎖	若此符號亮起，控制面板安全鎖即啟動。
calc	需要除垢	若本符號亮起，表示電器需要除垢。
⌚	時鐘	目前時間會顯示在顯示屏上。
⌚	烹調時間	選取此符號後，顯示屏上便會出現烹調時間。
⌚	結束時間	若此符號亮起，表示結束時間已啟動。
▲ ▼	時間輸入指示燈	設定持續時間時，左側的三角形符號會亮起。 設定結束時間時，右側的倒三角形符號會亮起。
☁	蒸煮狀態	在電器加熱時，此符號會開始閃動並慢慢亮起直到電器完成預熱為止。 電器完成預熱後，本符號便會保持恆亮。

爐腔

某些功能使電器更易使用。

開啟蒸爐機門

若的操作期間打開機門，操作便會暫停。關閉機門後即會繼續操作。

內部照明

當打開機門時，內部照明即會開啟。若機門保持開啟超過約10分鐘，則照明會再次關閉。

散熱風扇

散熱風扇會依需要開關。熱氣會從機門上方散出。

注意！

切勿遮蓋散熱槽。否則電器可能會過熱。

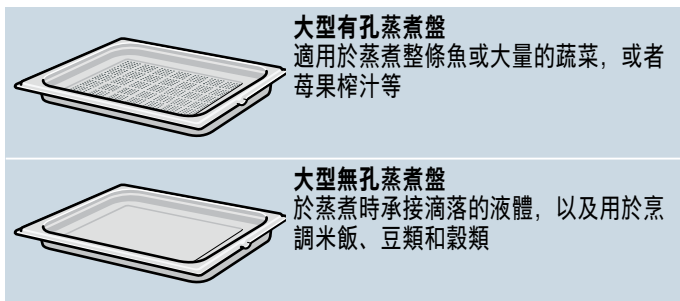
為讓爐腔在運作後更快降溫，風扇會繼續運轉一段時間。

配件

您的電器附有各式各樣的配件。您可以在這裡了解內含的配件概要，以及如何正確使用它們。

內含的配件

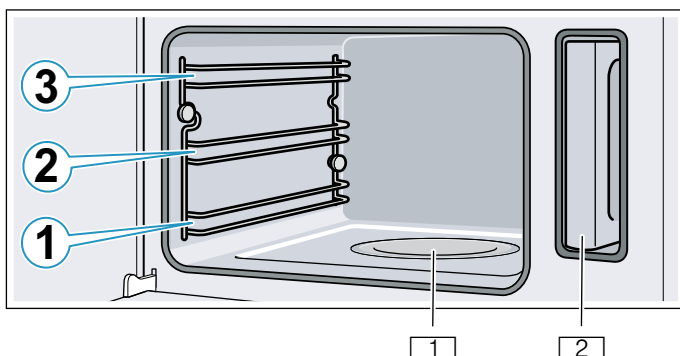
電器所附配件如下：



只可使用原裝配件 這些配件是專為本電器而設計。
您可以在售後服務中心、專賣店或網上商店訂購配件。

安裝配件

爐腔設有三層盤架。盤架層位置由下往上排列。
某些電器會以燒烤符號標示爐腔最高的烤架位置。



- 1 蒸發盤
- 2 水箱位於水箱槽內

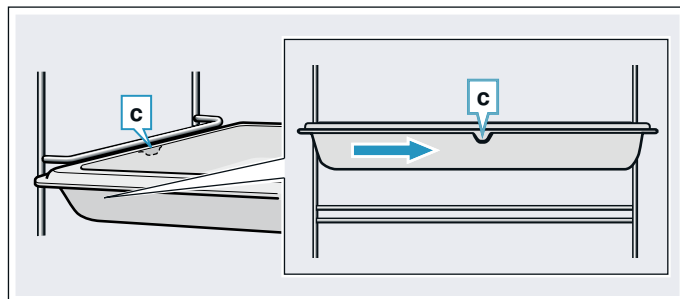
注意！

- 請勿將任何物品放在爐腔底板上。請勿用錫紙將其覆蓋。累積的熱能可能會損壞電器。爐腔底板與蒸發盤必須保持空置。請一律將煮食器皿放在有孔蒸煮盤內或烤網架上。
- 請勿在隔層位置間滑動任何配件，以防止翻倒。

鎖定功能

把配件向外拉出約一半，直至自動卡住。鎖定功能可避免拉出配件時令配件傾側。配件必須正確安裝至爐腔中，防止傾側功能才能運作。

安裝蒸煮容器時，請確保耳狀凹槽 **c**，面朝下。



選購配件

配件可以在我們的售後服務中心、專賣店或網上商店選購。*我們的小冊子與網頁提供了為設備而設的各種產品。供貨情況與是否可在網上訂購，會因不同國家而有所差異。若需詳細資訊，請查看產品小冊子。

提示：選購的配件並非適用於所有產品。購買時，請務必提供產品的確切識別碼 (E no.)。→ "客戶服務中心" 第 41 頁

特別配件

- 細有孔蒸盤
- 細無孔蒸盤
- 大有孔蒸盤
- 大無孔蒸盤
- 蒸煮烤架
- 細無孔瓷器蒸盤
- 大無孔瓷器蒸盤

第一次使用前

在使用新電器之前您必須進行一些設定。您也必須先清潔爐腔與配件。

首次使用前

第一次使用電器前，請向自來水供應商查詢自來水硬度的資訊。

如此可讓電器在必要時能夠更精確地提醒您將水軟化，而您必須正確地設定水硬度範圍。

注意！

使用不適當的液體可能會損壞電器。

請勿使用蒸餾水、高度氯化的自來水 (> 40毫克 / 公升) 或其他液體。

只能使用冷的純淨自來水、軟化水或未碳酸化的礦泉水。

提示

- 如果水質非常硬，我們建議您使用軟化或過濾後的水（例如家用濾水器或水質軟化系統）。
- 若您只使用軟化或過濾後的水，則可將水硬度範圍設為「軟化」。
- 若您使用礦泉水，請將水硬度範圍設為「4 非常硬」。
- 非碳酸礦泉水是唯一適用的礦泉水。

水硬度範圍	設定
0	0 軟化
1 (最高1.3毫莫耳 / 公升)	1 軟
2 (1.3 - 2.5毫莫耳 / 公升)	2 中等
3 (2.5 - 3.8毫莫耳 / 公升)	3 硬
4 (3.8毫莫耳 / 公升以上)	4 非常硬

初次使用

提示

- 您隨時可以在基本設定中變更這些設定。→ "基本設定"第 37 頁
- 將電器接上電源或在斷電後，顯示屏上會顯示日常時間使用的設定。

設定時鐘時間

1. 觸碰  鍵。
2. 使用顯示屏左邊的  /  按鍵設定時間。
3. 觸碰  鍵。
時間隨即設定完成。

設定水質硬度

1. 按住  按鍵。
2. 使用顯示屏左邊的  /  按鍵選擇基本設定 。
3. 使用顯示屏右邊的  /  按鍵設定水硬度。→ "基本設定列表"第 37 頁
4. 觸碰  鍵。
現在已完成水硬度設定。

調校電器並清潔爐腔

首次使用電器準備食物前，您必須先調校電器並清潔爐腔。

調校電器並清潔爐腔

電器調校準備工作

1. 從爐腔中移除配件。
2. 移除爐腔的殘餘包裝物（例如發泡膠粒）。
3. 校準電器前，請以柔軟的濕布擦拭爐腔內的平滑面。

校準電器並清潔爐腔

提示

- 只可在爐腔冷卻（室溫）時啟動校準。
 - 請勿在校準過程中開啟機門，這樣會取消校準程序。
 - 電器必須處於待機模式。
1. 請將水注入水箱。確認電器處於待機模式。
 2. 按住顯示屏右側的  與  按鍵。
如此便可叫出校準模式。顯示屏上會顯示100 °C的溫度及15分鐘的烹調時間。
 3. 觸碰  /  符號以開始校準程序。
電器會開始加熱，並開始倒數顯示屏上的烹調時間。
 4. 烹調時間結束後，請觸碰  按鍵將電器關閉。
提示：若顯示屏上出現 ，則表示校準失敗。觸碰  /  欄可啟動校準模式，觸碰  欄可離開校準模式。
 5. 等待爐腔冷卻。
 6. 使用肥皂水和洗碗布來清潔平滑表面。
 7. 清空水箱並擦乾爐腔。

提示

- 移動電器時，請在安裝好後將其還原成原廠設定，以便針對新位置調整。重複本程序進行初始啟動與調校。
- 即使停電或拔掉插頭，電器也會保留已校準的設定值。無需重新校準。

清潔配件

請使用肥皂水和洗碗布或軟刷徹底清潔配件。

操作該器具

您已了解控制功能與其運作方式。我們接著將說明如何設定您的設備。您將了解開啟和關閉電器會發生的情況，以及如何選取操作模式。

⚠ 警告 – 灼傷風險！

開啟設備機門時，熱蒸氣可能會一下子冒出。蒸氣是否可見視乎當時的溫度而定。開啟機門時，切勿太靠近設備。請小心打開設備機門。不要讓孩童靠近。

⚠ 警告 – 灼傷危險！

即使電器關掉後，蒸發盤中的水仍處於高溫狀態。切勿在關掉電器後立即清空蒸發盤。清潔或打理前，請務必等待電器完全冷卻。

開關電器

您必須先開啟本電器才能調整設定。

例外情況：控制面板安全鎖和計時器均可在電器關掉時設定。

如無需使用，請關閉電器電源。若長時間未套用設定，電器將會自動關掉。

啟動電器

觸碰 ① 鍵以啟動電器。

① 欄會亮紅色。

您會在顯示屏上看到烹調時間與溫度。

關掉電器電源

觸碰 ① 按鍵以關閉電器。

會將目前已經設定好的所有功能均取消。

顯示屏上會出現時間。

啟動或暫停電器運作

若要啟動電器或在其運作時將其中斷，請觸碰 ▷/□ 按鍵。在電器暫停後散熱風扇仍可能持續運轉。

觸碰 ① 按鍵可刪除所有設定。

若在運作期間打開爐腔，電器運作便會暫停。請關閉爐腔機門以恢復運作。

將水注入水箱中

打開電器門後，就能在右側看到水箱。在開始蒸汽操作前，請打開控制面板，並用水加註水箱。

確保您已正確設置水硬度範圍。→ "基本設定"第 37 頁

注意！

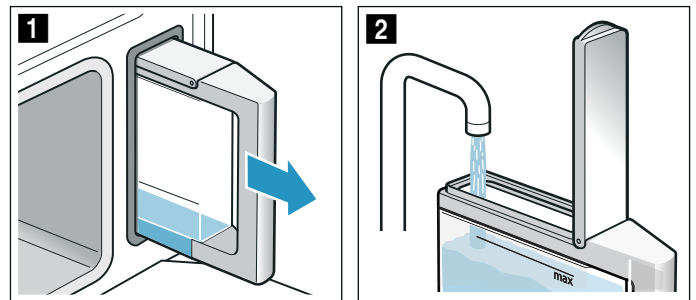
使用不適當的液體可能會損壞電器。

請勿使用蒸餾水、高度氯化的自來水 (> 40 毫克 / 公升) 或其他液體。

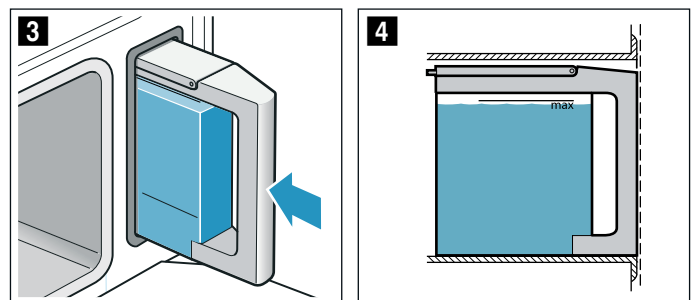
僅可使用冷的純淨自來水、軟化水或未碳酸化的礦泉水。

每次使用前，請先將水注入水箱：

1. 打開電器門。
2. 從放置水箱的凹槽取下水箱（圖 1）。
3. 將冷水注入水箱至「最高」。記號。（圖 2）。



4. 關緊水箱蓋。
5. 裝入已注水的水箱（圖 3）。
6. 檢查水箱是否已完全推入水箱凹槽（圖 4）。



7. 關閉電器門。
水箱已注水。現在您可以開始操作。

將水箱重新注水

水箱如果空了，顯示屏上會出現立刻注水。操作會停止。

⚠ 警告 – 燙傷危險！

打開機門時，熱水可能會從電器流出。開啟機門時，切勿太靠近本產品。打開電器門時請務必小心。不要讓孩童走近電器。若蒸發盤滿瀉，請勿在水箱中繼續倒水。

1. 請小心打開電器機門。
2. 取出水箱並將其注水。
3. 將水箱推回，然後關閉電器機門。
4. 開始操作。
操作會繼續進行。

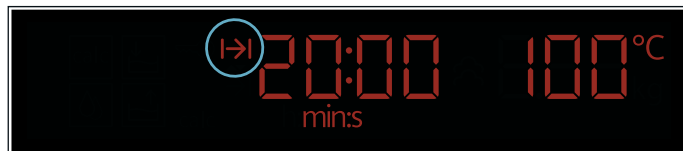
設定烹調時間與溫度

電器啟動後，會出現預設烹調時間與溫度。只要按下▷/□鈕便可立即用此設定開始使用電器。

若需要其他設定，您可以依圖所示變更數值。

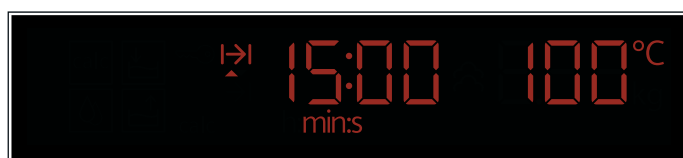
範例：以90 °C及低蒸煮設定蒸煮15分鐘。

1. 觸碰 鍵。

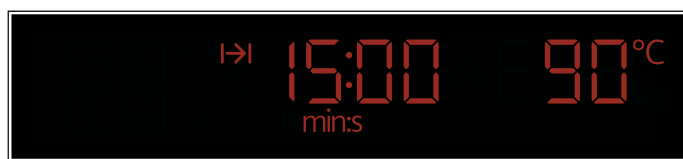


已選擇了蒸煮模式。顯示屏上會出現烹調時間及溫度。

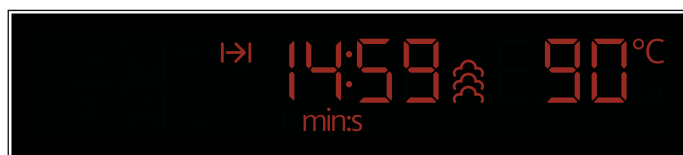
2. 使用顯示屏左邊的 -/+ 按鍵設定烹調時間。



3. 使用顯示屏右邊的 -/+ 按鍵設定溫度。



4. 觸碰 ▷/□ 鍵。



電器會以設定值開始加熱，並開始倒數顯示屏上的烹調時間。

每次使用後

⚠ 警告 – 灼傷風險!

開啟設備機門時，熱蒸氣可能會一下子冒出。蒸氣是否可見視乎當時的溫度而定。開啟機門時，切勿太靠近設備。請小心打開設備機門。不要讓孩童靠近。

每次操作後，爐腔內會殘留濕氣和灰塵。因此每次使用後都應使蒸爐清潔乾燥。每次使用後也應清空水箱。

擦乾爐腔

⚠ 警告 – 灼傷危險!

蒸發盤中的水可能仍然很燙。請待其冷卻後再拭擦。

1. 在電器冷卻前，請半開機門。
2. 清除爐腔中的任何灰塵。
3. 使用清潔海綿擦拭降溫後的爐腔和蒸發盤，然後用軟布擦乾。
4. 蒸爐正面若有水份凝結，請將其擦乾。

將水箱清箱

每次蒸煮操作後，都必須將水箱清空並乾燥。

注意!

- 切勿在高溫的爐腔中擦乾水箱。否則會損壞水箱。
- 請勿使用洗碗機清洗水箱。這會使水箱損壞。

1. 打開電器門。
2. 取出水箱並清空殘留水份。
3. 徹底擦乾水箱蓋密封條和水箱凹槽。
4. 將水箱放回凹槽。
5. 關閉電器門。

時間設定選項

您的設備有不同的時間設定選項。

時間設定選項	使用
⌚ 日常時間	設定目前的時間。
I→ 烹調時間	如設定的烹調時間已過，訊號聲便會響起。蒸爐會自動關掉。
→I 結束時間	設定烹調時間和結束時間。電器會自動關掉，並會在所需的時間完成操作。

提示

- 用一分鐘為單位設定烹調時間，最多可設置一小時。烹調時間若超過一小時，則設定會以每一分鐘的間距增加。
- 最長可設定為23小時59分鐘。
- 當時間設定選項結束，訊號聲便會響起。
- 您可在操作期間使用  按鍵來取得相關資訊，接著顯示屏便會顯示簡短資訊。

烹調時間

如果您設定了食物烹調時間，那麼時間一到，電器就會自動停止。電器會停止加熱。

要求：必須設定蒸煮模式與溫度。

1. 觸碰  按鍵兩次。
顯示屏上的 I→ 符號會亮起。



2. 使用顯示屏左邊的 -/+ 按鍵設定烹調時間。
設定的烹調時間會顯示在顯示屏上。
3. 按下 ▷/□ 按鍵將電器啟動。
電器達到設定的溫度後便會開始操作。顯示屏上會倒數烹調時間 I→。

烹調時間結束後

發出訊號聲響。蒸爐停止加熱。您可以使用  按鈕來提前取消訊號聲。

取消烹調時間

按下  按鍵以開啟時間設定功能表，並將時間轉回到零。操作就會結束。按下  按鍵以關閉功能表。

變更烹調時間

按下  按鍵以開啟時間設定功能表。使用顯示屏左邊的 -/+ 按鍵變更烹調時間。

結束時間

如果您將結束時間改為較後的時間，記著請勿將容易腐壞的食物長期留在爐腔內。

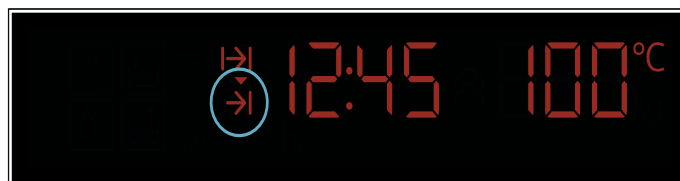
要求：所選擇的烹調程序不應該為現正使用的程序。必須設定烹調時間。

圖例：您於9:30將食材放進爐腔中。菜式需要烹調45分鐘，並會於10:15完成，但您希望在12:45才完成烹調。

1. 觸碰  按鍵直到顯示屏上出現結束時間符號 →I。



2. 使用顯示屏左邊的 -/+ 按鍵設定結束時間。



3. 觸碰 ▷/□ 按鍵確認。
電器處於待機模式。顯示屏上會出現 →I 符號及烹調的結束時間。電器會在適當時間開始烹調您的食物。電器達到設定的溫度後，顯示屏上會倒數烹調時間。

烹調時間結束後

發出訊號聲響。蒸爐停止加熱。您可以使用  按鈕來提前取消訊號聲。

更正或取消結束時間

程式開始後就無法更正結束時間。按下開 / 關按鈕以刪除所有設定。

自動程序

運用各種程式，您可以輕鬆準備餐點。請選擇程序並輸入食物的重量。程序將套用最合適的設定。

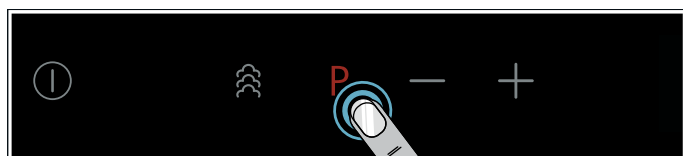
設定一個自動程序與重量

選擇自動程序模式後，顯示屏上便會出現自動程序與重量的預設值。只要按下 ▷/□ 鈕便可立即用此設定開始使用電器。

若需要其他設定，您可以依圖所示變更數值。

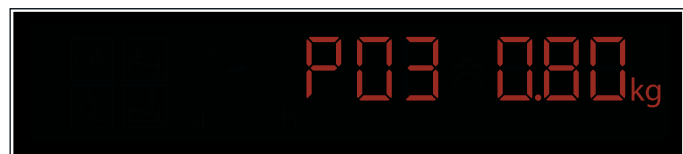
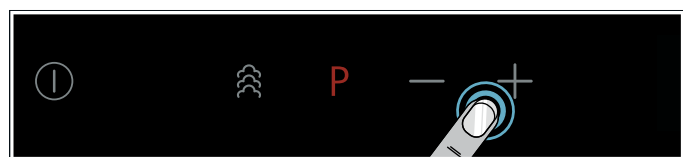
範例：程序 P03 及1公斤重

1. 觸碰 P 鍵。

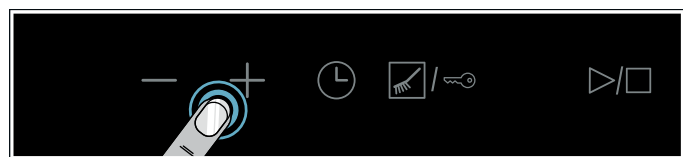


現在已選擇自動程序。顯示屏上會出現程序編號與重量。

2. 使用顯示屏左邊的 -/+ 按鍵變更自動程序。

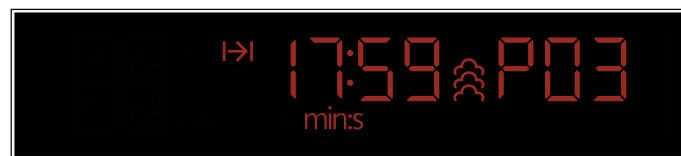


3. 使用顯示屏右邊的 -/+ 按鍵設定重量。



提示：觸碰 ⊙ 按鍵可顯示預設的烹調時間。

4. 觸碰 ▷/□ 鍵。



電器開始運作後，顯示屏上會倒數烹調時間。程序編號會顯示在顯示屏的右側。

提示

- 在電器運作過程中，無法變更自動程序與重量。
- 按住 ▷/□ 按鍵可取消正在執行的程序。

菜式烹調說明

所有程序適用在一個隔層上烹調。

烹調結果可能會因食物大小或份量而有所差異。

廚具

使用建議的廚具。所有餐點都已使用此廚具通過測試。烹調結果可能會因為使用不同廚具而有差異。

使用有孔蒸盤蒸煮時，請在第1層放置無孔蒸盤，以盛載滴下的汁液。

份量 / 重量

總重量不得超過指定重量範圍。

蒸魚P01 - P02

烹調鱸魚時請輸入未經處理的魚重量。

烹調鯉魚時請輸入魚的總重量。

請勿將魚塊互相疊放並盡量選用大小相似的魚塊。

蒸肉P03

使用無孔蒸盤。

請勿將肉片互相疊放並盡量選用大小相似的肉片。

蒸海鮮P04

使用有孔蒸盤。請勿將海鮮重疊放置。

蒸煮蔬菜P05 - P07

使用有孔蒸盤。

將蔬菜切好，而且不要互相堆疊。在蔬菜烹調前請勿添加調味料。

蒸水蛋P08

量度食物的重量，並加入正確比例的水：

蛋：水 = 1:1.2

例如，50克的蛋請添加60克的水。每隻蛋用一個4.5吋的小蒸碗裝。使用8吋的大蒸碗盛載二至六隻蛋。碗的大小及厚度會影響烹調效果。

蒸飯P10

量度食物的重量，並加入正確比例的水：

米：水 = 1:1.5

自動烹調程序，運作過程中請勿打開電器門。

請依自動程序表上各程序的說明操作。

程式列表

遵照菜式烹調說明。

程式	菜式	重量 (公斤)	烹調器皿 / 配件	盤架位置	備註
原條新鮮魚					
P 01	鱸魚	.3 - 1.0	有孔蒸盤 + 無孔蒸盤	2 1	
新鮮魚塊					
P 02	鱈魚	.1 - 1.2	有孔蒸盤 + 無孔蒸盤	2 1	切成塊狀，最厚為3厘米。
肉類					
P 03	豬肋骨	.3 - 1.0	無孔蒸盤	1	切成塊狀，最厚為4厘米。
海鮮					
P 04	蝦	.1 - .6	有孔蒸盤 + 無孔蒸盤	2 1	
蔬菜					
P 05	西蘭花	.1 - .8	有孔蒸盤 + 無孔蒸盤	2 1	使用大小相同的西蘭花。
P 06	馬鈴薯 / 蕃薯	.2 - 1.5	有孔蒸盤 + 無孔蒸盤	2 1	切成塊狀，最厚為4厘米。
P 07	南瓜	.1 - 1.5	有孔蒸盤 + 無孔蒸盤	2 1	切成塊狀，最大為3 x 5厘米。
蛋					
P 08	水蛋	-	碗 + 無孔蒸盤	1 1	量度蛋的重量並以1:1.2的比例加水。
糕點					
P 09	包子	.3 - .6	有孔蒸盤 + 無孔蒸盤	2 1	每個包子最重75克。
米					
P 10	米飯	.1 - .8	無孔蒸盤	1	量度米的重量並以1:1.5的比例加水。

控制面板安全鎖

您的電器配備控制面板安全鎖，防止兒童意外地啟動電器或變更任何設定。

啟動和停用

電器電源關閉時，你可以啟動及停用控制面板安全鎖。
請按下  按鍵約4秒。狀態列上會出現  符號。

基本設定

我們提供各種設定，協助您有效輕鬆地使用您的電器。您可以視乎需要變更這些設定。

變更基本設定

電器必須處於待機模式。

1. 觸碰  按鍵數秒。
顯示屏會出現第一個基本設定。
2. 使用顯示屏左邊的  按鍵選擇基本設定。
3. 使用顯示屏右邊的  按鍵變更基本設定的值。
4. 按住  按鍵約4秒。
便會套用變更。電器處於待機模式。

取消

若不想儲存變更，請等候10秒。如此便會離開基本設定，而且不會儲存。

基本設定列表

基本設定	選項	描述
<i>c 00</i>	<i>c 00</i> = 顯示時鐘 <i>c 01</i> = 隱藏時鐘	讓您顯示或隱藏顯示屏上的時鐘
<i>c 12</i>	<i>c 11</i> = 暗 <i>c 12</i> = 適中 <i>c 13</i> = 亮	讓您設定顯示屏亮度
<i>c 22</i>	<i>c 21</i> = 短暫 (10秒) <i>c 22</i> = 長 (2分鐘)	讓您設定訊號聲的持續時間
<i>c 32</i>	<i>c 30</i> = 軟化 <i>c 31</i> = 軟 <i>c 32</i> = 適中 <i>c 33</i> = 硬 <i>c 34</i> = 非常硬	讓您設定水的硬度。
<i>c 70</i>	<i>c 70</i> = 不重置 <i>c 71</i> = 重置*	讓您還原電器的原廠設定

*清除所有基本設定的變更。再次執行自動校準。



妥善的保養與清潔可以讓電器長期保持良好外觀與功能。我們將解說護理和清潔電器的正確方法。

警告 – 短路風險!!

請勿使用高壓清潔器或蒸氣噴射清潔器來清潔蒸爐。

注意!

小心損害表面

切勿使用

- 強效或腐蝕性的清潔劑

清潔劑

電器表層 (鋁質正面)	請使用肥皂水清潔並以軟布擦乾。 溫性和窗戶清潔劑 - 使用抹布或無絨毛超細纖維布，輕輕地以水平方式拭擦鋁質正面。
電器表層 (含不鏽鋼的電器正面)	請使用肥皂水清潔並以軟布擦乾。 務必立即移除水垢、油脂、澱粉和蛋白。特殊的不鏽鋼清潔劑在售後服務中心或專賣店有售。
含蒸發盤的爐腔內部	熱肥皂水或醋液 - 使用隨附的清潔海綿或柔軟清潔刷。 注意! 爐腔可能會生鏽。 請勿使用鋼板或硬毛刷。
水箱	肥皂水 - 請勿用洗碗機清洗。
水箱凹槽	每次使用後擦乾
水箱蓋的封口	每次使用後徹底擦乾
軌道	請參閱章節：清潔軌道
機門封口	熱肥皂水
配件	用熱肥皂水浸泡。使用刷子或清洗用海綿加以清潔，或者放入洗碗機。如果軌道因澱粉食物 (如米飯) 而變色，請用醋液清潔。

清潔用海綿

隨附的清潔用海綿吸水性特佳。僅可使用清潔用海綿來清潔爐腔以及清除蒸發盤上殘留的水。

首次使用清潔用海綿前，請先徹底清洗。您可以用洗衣機清洗清潔用海綿 (熱洗)。

清潔烹飪箱

長期不清理腔體可能會出現黃色污漬，腔體黃色污漬清潔步驟：

1. 使用專用除垢片配置除垢液體 (36g除垢片+500mL水)；
2. 用吸水海綿將除垢液體均勻塗抹在黃色污漬上；
3. 在黃色污漬上均勻抹上一層食鹽，並在上面覆蓋一層紙巾；
4. 再次在紙巾上噴灑除垢液體，使紙巾濕透；
5. 保持1小時後，用海綿擦拭，並用清水清洗乾淨。

- 爐用清潔劑
- 腐蝕性、強效或含氯的清潔劑
- 含高酒精成份的清潔劑

若電器正面不慎接觸到此類清潔劑，請立即用清水洗淨。

注意!

小心損害表面

若電器正面或任何其他敏感表面不慎接觸到除垢劑，請立即用清水洗淨。

電器冷卻後，請盡快清除爐腔內的食物殘渣。

鹽的腐蝕性很強，可能造成生鏽。電器冷卻後，請立即清除爐腔中的酸性醬料殘漬 (番茄醬、芥末) 或鹽漬食品。

請勿使用硬質百潔布或清潔海綿。

除鈣

為確保您的電器可維持正常運作，請定期除垢。

除垢包含數個不同的步驟。所有步驟都必須完整執行。這樣才能再次使用電器。

提示：電器重新啟動後，必須先沖洗兩次以去除殘留的除垢劑。在完成兩次沖洗程序前，則無法使用電器。

- 除垢中 (約40分鐘)；完成後，請清空蒸發盤並將水箱裝滿
- 第一次沖洗程序 (20秒)；完成後，請清空蒸發盤
- 第二次沖洗程序 (20秒)；完成後，請清掉剩餘的水

每隔多久為設備除污，需視乎用水硬度而定。若使用蒸煮輔助操作次數不到五次，則設備會利用顯示屏訊息提醒您執行除污。開啟設備電源後，即會顯示剩餘的操作次數。因此可讓您在適當時候做好除污準備。

啟動

注意!

- 電器損壞風險：只可使用我們建議的除垢液執行除垢程序。除垢劑殘留於電器的時間長短視乎本產品而定。使用其他除垢劑可能會損壞電器。
除垢劑訂購編號：00311976
- 除垢劑：請勿讓除垢劑 / 除鈣劑直接接觸電器的控制面板或其他表面。這有可能會損害機身表面。若發生此狀況，請立即使用清水將除垢劑清理乾淨。

1. 將1片除垢丸(36g/片)溶入500毫升的水中製成除垢劑。
2. 取出水箱並倒入除垢劑。
3. 將除垢劑倒入水槽後，輕輕將水箱再完全裝回電器中。
4. 關閉電器門。
5. 觸碰 ① 鍵。
6. 觸碰 $\text{☑} / \text{↻}$ 鍵兩次直到顯示屏上的 calc 符號亮起。
7. 觸碰 $\text{▷} / \text{□}$ 鍵以啟動除垢。
您可在狀態列看到倒數剩餘時間。剩餘時間結束時，訊號聲響起。

第一次沖洗程序

1. 使用清潔海綿來清除蒸發盤上的除垢溶液。
2. 取出並徹底清洗水箱，然後將其注水並重新安裝。
3. 關閉電器門。
4. 按下Start/Stop（啟動 / 停止）按鍵。
電器被沖洗。第一次沖洗程序大約20秒後結束。
5. 打開電器門。
6. 用清水徹底清洗清潔海綿。
7. 使用清潔海綿來清除蒸發盤的上殘留水分。
8. 繼續進行第二次沖洗程序。

第二次沖洗程序

1. 取出並徹底清洗水箱，然後注水並重新安裝。
2. 關閉電器門。
3. 按下 $\text{▷} / \text{□}$ 按鍵。
電器被沖洗。第二次沖洗程序大約20秒後結束。
4. 打開電器門。
5. 用清水徹底清洗清潔海綿。
6. 使用清潔海綿來清除蒸發盤與爐腔中的殘留水分。
7. 觸碰 $\text{▷} / \text{□}$ 按鍵以關掉電器。
完成除垢，電器可重新使用。

只為蒸發盤除垢

若只想為爐腔內的蒸發盤除污，而並非替整部電器除污，您也可以使用「除垢」功能。

唯一的差異如下所示：

1. 將1片除垢丸(36g/片)溶入500毫升的水中製成除垢劑。
2. 將蒸發盤注滿除垢劑。
3. 只將水注入到水箱中。
4. 按照說明啟動「除垢」。

您也可以手動為蒸發盤除垢。

快速清潔功能

為保持電器清潔，您可透過快速清潔功能，使用水箱的清水清潔管道系統。

啟動

1. 取出水箱，然後將其注水並重新安裝。
2. 關閉電器門。
3. 觸碰 ① 按鍵以啟動電器。
4. 觸碰 $\text{☑} / \text{↻}$ 按鍵直到顯示屏上的 ☑ 符號亮起以便選擇快速清潔功能。
5. 觸碰 $\text{▷} / \text{□}$ 按鍵。
快速清潔功能便會開始。您可以在狀態列中查看剩餘時間倒數。

清潔軌道

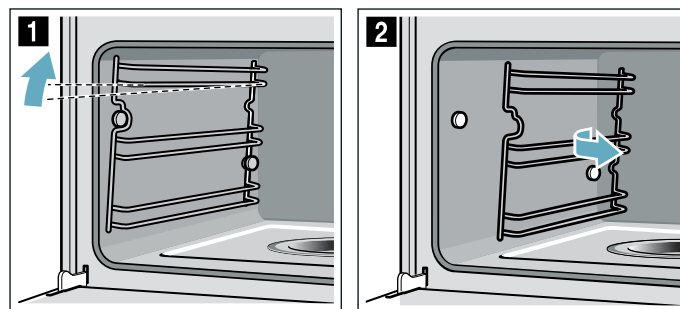
軌道可取下清潔。

警告 – 電器中過熱的零件可引發火警！
等待爐腔冷卻。

拆除軌道

提示：盡量搖動軌道前端（直到感到阻力），否則電器側面板可能會彎曲。

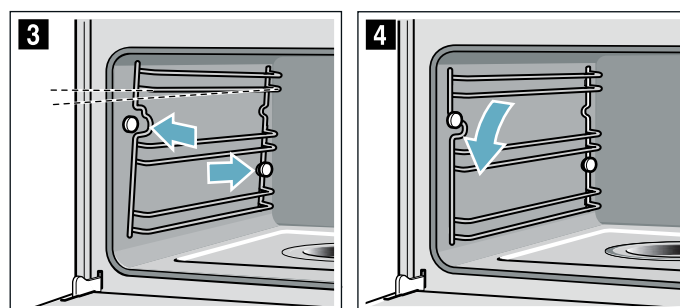
1. 小心將軌道前端往上按，直到卸下設備，然後在側邊的支架鬆開軌道（如圖 **1**）。
2. 將軌道從支架鬆開並拆下（如圖 **2**）。



3. 使用清洗劑及海綿清潔軌道
或
使用洗碗碟機清洗軌道。

安裝軌道

1. 放置軌道，讓凹槽向上。
2. 將軌道背部勾上，然後將其推至後面，直到密合為止（如圖 **3**）。
3. 將軌道前端勾上支架，然後向下按以將它密合，並再次於電器中將它定位（如圖 **4**）。



每組軌道只能與一側密合。

疑難排解

如果發生故障，原因通常不會太複雜。在聯絡售後服務中心前，請先參閱錯誤列表，並嘗試自行修正錯誤。

故障表

若顯示開頭為「E」的訊息（例如：E101），請將電器關閉後再次啟動。如果此訊息再次出現，請聯絡售後服務中心。

故障	可能原因	說明 / 解決方式
電器無法運作	插頭未插入電源 停電 停用控制面板安全鎖。	將電器連接至主電源 確認廚房中其他電器是否正在運作 控制面板安全鎖必須停用才能恢復運作
無法啟動電器	電器門未完全關上	關閉電器門
電器無法運作。烹調計時器亮起	完成設定後，沒有按下「啟動」按鍵	按下▷/□按鍵啟動電器。
即使水箱已滿，但仍然出現（將水注入水箱）指示燈	未正確安裝水箱 故障偵測系統無法運作	將水箱滑入直到密合 將電器除垢（請參閱章節：除垢）並檢查水質硬度已經設置妥當（請參閱章節：設定水質硬度範圍）
蒸發盤中的液體已被完全蒸發，但水箱還是滿的	未正確安裝水箱 進水管受阻	將水箱滑入直到密合 將電器除垢（請參閱章節：除垢）並檢查水質硬度設定是否正確
有水在蒸發盤滿瀉	前一次烹調操作後，蒸發盤未清空	每次烹調後，請使用乾淨海綿清空蒸發盤
烹調時出現極大的泵水聲響	雖然水箱是空的，但水分仍不斷從蒸發盤蒸發 未正確安裝水箱	將水注入水箱 將水箱滑入直到密合
烹調時出現泵水聲響		這是正常的現象
烹調時發出「啪啪」聲噪音	蒸氣造成急凍食品出現冷 / 熱效應	這是正常的現象
烹調時，蒸氣從通風孔冒出		這是正常的現象
電器未能正常地產生蒸氣	電器中形成水垢	必須啟動除垢程序
爐腔故障	LED燈故障	請聯絡客戶服務中心。玻璃燈罩不得拆除。
使用過程中顯示錯誤。 控制面板顯示「E-005、009....206」、「E-305....401」	技術故障	請聯絡客戶服務中心。
使用過程中顯示錯誤。 控制面板顯示「E-207」	蒸發盤的溫度超過185 °C	按一下①讓其回到待機狀態。 1. 檢查水箱是否安裝妥當，以及蒸爐燈有否熄滅。 2. 檢查蒸發盤中是否有水垢；若有水垢，請為蒸發盤除垢。
使用過程中顯示錯誤。 控制面板顯示「E-402」	水箱在滿的狀態下出現水箱「水量少於30分鐘」的警示音	按一下①讓其回到待機狀態。 1. 檢查水箱是否安裝妥當，以及蒸爐燈有否熄滅。 2. 檢查蒸發盤中是否有水垢；若有水垢，請為蒸發盤除垢。

LED燈

損壞的LED燈只能由生產商、他們的售後服務部或合格的技工（電子技工）更換。

建議：若餐點的烹調結果未如預期，請參閱「建議的烹調時間」一節，查看各種烹飪的秘訣和注意事項。

警告 – 觸電風險！

不當維修會造成危險。只能由受過訓練的售後服務技術人員維修或更換受損的電線。如果設備出現問題，請拔掉設備的主電源，或關閉保險絲盒內的斷路器。請聯絡售後服務中心。請聯絡售後服務中心。

更換機門封條

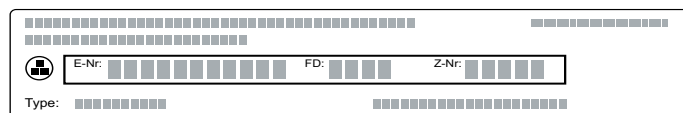
若爐腔外圍的封條故障，必須予以更換。該封條只能由維修技術員更換。敬請網上預約維修技術員的到訪時間。請提供電器的產品編號及生產編號。

客戶服務中心

若電器需要維修，請聯絡我們的售後服務中心。我們一定會找出適合的解決方案，同時避免售後服務人員進行不必要的拜訪。

產品編號及生產編號

聯絡我們時，請提供完整的產品編號（E no.）和生產編號（FD no.），以便服務人員提供正確的建議。開啟電器門時，即可找到印有這些電器銘牌。
在部分有蒸氣輔助烹調功能的電器中，您可於控制面板後方找到銘牌。



The diagram shows a rectangular label with a header bar containing a logo and the text 'E-Nr: FD: Z-Nr:'. Below the header bar are four input fields: 'E-Nr:' followed by a series of boxes, 'FD:' followed by a series of boxes, 'Z-Nr:' followed by a series of boxes, and 'Type:' followed by a series of boxes.

您也可以在下方空位記下電器編號和售後服務中心的電話號碼，節省尋找時間。

產品編號 (E no.)	生產編號 (FD no.)

售後服務 ☎

請注意，即使在保養期內，若因錯誤使用本電器而需要售後服務技工上門服務，亦需要收費。

您可以在隨附的清單中，找到各國售後服務中心的聯絡資料。

預約工程師上門並提供產品建議

HK 25656151 Hong Kong

MAC 0800 030 Macau

技術規格

額定電壓	220伏特~
額定頻率	50赫茲
額定功率	1610瓦
電器尺寸（闊x高x深）	595 x 384 x 454毫米
爐腔大小（闊x高x深）	350 x 222 x 335毫米
淨重	19.5公斤

設定列表與提示

蒸煮是十分溫和的烹調食物方式。以蒸氣來圍繞烹調食物，可避免食物的營養流失。無須加壓即可烹調食物。因此可保留菜式的外觀、顏色及原有香味。

此表包含特別適用於蒸爐的菜式。您可了解最佳的加熱類型、配件、溫度及烹調時間。除非另有說明，此處指的安裝配件需在電器冷卻時。

配件

使用隨附的配件。

使用有孔蒸煮盤蒸煮食物時，務必在其下方放置實底蒸煮盤。藉此盛載滴下的汁液。

烤盤

使用烹調烤盤時，請一律放在有孔蒸盤中央。

器皿必須具備耐熱和耐蒸氣功能。若使用厚身器皿，烹調時間會增加。

烹調時間和份量

較大片的食材耗費的烹調時間較長，較小片則較快。烹調時間也會受食物品質與熟度所影響。此處列明的份量只供參考。

平均放置食物

請將食物平均放置在器皿內。若放置高度不同，會造成烹調效果不均勻。

一次過烹調整份

使用蒸煮時，可一次過烹調整份餐單。先將烹調時間最長的食物放入蒸爐中，其餘的依適當烹調時間逐一放入。這樣所有食物便可同時完成烹調。

每次打開機門都會溢出一些蒸氣，因而需要翻熱，令菜單的總體烹調時間更長。

蔬菜

將蔬菜放入有孔蒸盤中並將容器放到電器第二層。請在第一層放無孔蒸煮盤已盛載滴下的液體。

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
椰菜花	西蘭花塊	有孔 + 無孔蒸盤	2+1	100	5-10
西蘭花	西蘭花塊	有孔 + 無孔蒸盤	2+1	100	4-5
薄四季豆	室溫下新鮮的400克	有孔 + 無孔蒸盤	2+1	100	10-12
	400克，急凍的	有孔 + 無孔蒸盤	2+1	100	12-15
四季豆	500克	有孔 + 無孔蒸盤	2+1	100	12-14
紅蘿蔔	新鮮薄切片	有孔 + 無孔蒸盤	2+1	100	15-20
茄子	切成小塊	有孔 + 無孔蒸盤	2+1	100	15-20
菠菜	-	有孔 + 無孔蒸盤	2+1	100	2-3
生菜	-	有孔 + 無孔蒸盤	2+1	100	4-8
蘆筍	整條	有孔 + 無孔蒸盤	2+1	100	7-12
菜心	整條	有孔 + 無孔蒸盤	2+1	100	5-8
蓮藕	切片	有孔 + 無孔蒸盤	2+1	100	20-30
馬鈴薯，整個	每份≤300克	有孔 + 無孔蒸盤	2+1	100	35-45
馬鈴薯，切四等份	切片	有孔 + 無孔蒸盤	2+1	100	20-35
蕃薯	整個，每個≤300克	有孔 + 無孔蒸盤	2+1	100	35-45
紫芯蕃薯	整個，每個≤300克	有孔 + 無孔蒸盤	2+1	100	35-45
淮山	切片	有孔 + 無孔蒸盤	2+1	100	25-30
芋頭	切片	有孔 + 無孔蒸盤	2+1	100	20-30
南瓜	切片	有孔 + 無孔蒸盤	2+1	100	12-22
粟米	切段	有孔 + 無孔蒸盤	2+1	100	25-35

肉類

烹調肉品時，請盡量選擇厚度相同的肉片。將其並列排開在器皿中，不要彼此堆疊。

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
蒸調味豬肉	每份500克 厚度：6-7毫米	有孔蒸盤 + 瓷盤	1	100	60
香腸	每份40-50克	有孔 + 無孔蒸盤	2+1	90	12-18
排骨	切段	無孔蒸盤	1	100	30-42
蒸調味牛肉	每份500克 厚度：6-7毫米	有孔蒸盤 + 瓷盤	1	100	60
全雞	1000克	有孔 + 無孔蒸盤	2+1	100	45-55
雞塊	每份150克	無孔蒸盤	1	100	20-25
雞腳	500克	有孔蒸盤 + 瓷盤	1	100	25-35

蛋

食物	大小	配件	火力	溫度 (°C)	以分鐘為單位的烹調時間。
全熟烩蛋	每份最多約50克。1.8 公斤	有孔 + 無孔蒸盤	2+1	100	10-15
半熟水煮蛋	每份最多約50克。1.0 公斤	有孔 + 無孔蒸盤	2+1	70	30-40

海鮮

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
鱸魚	500克	有孔 + 無孔蒸盤	2+1	95	15
白帶魚	每份30-50克	有孔 + 無孔蒸盤	2+1	100	8-12
新鮮鱈魚塊	每份150克	有孔 + 無孔蒸盤	2+1	95	8-12
急凍鱈魚塊	每份150克	有孔 + 無孔蒸盤	2+1	95-100	18-25
三文魚柳	每份150克	有孔 + 無孔蒸盤	2+1	90-95	8-15
蝦	500克	有孔 + 無孔蒸盤	2+1	90	10-14
螃蟹	每份100-150克	有孔 + 無孔蒸盤	2+1	100	20-25
青口	500克	有孔 + 無孔蒸盤	2+1	100	5-10

主要糧食

依指定比例加入的水而定。例如：1:1.5 = 每100克的米需加150毫升的水。

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
米飯	≤800克	無孔蒸盤	1	100	19-40
蒸饅頭	每份≤75克	有孔 + 無孔蒸盤	2+1	100	30-40
蒸包子	每份≤100克	有孔 + 無孔蒸盤	2+1	100	20-30
蒸餃子	新鮮餃子	有孔 + 無孔蒸盤	2+1	100	10-20
	急凍餃子	有孔 + 無孔蒸盤	2+1	100	20-25
急凍饅頭	-	有孔 + 無孔蒸盤	2+1	100	12-25

甜點

由於乳酪需要低溫，因此不建議將其放在第一層。這層太靠近蒸發盤，所以在加熱的過程中接觸到的溫度較高。因放在第一層的食材容易受到高溫影響。烹調乳酪時請使用第二層。

在爐具上將牛奶加熱至90 °C。接著讓其冷卻至40 °C。經高溫殺菌的牛奶加熱至40 °C已足夠。每100毫升的牛奶添加一至二湯匙的乳酪或同等比例的乳酪活性菌培養劑並加以攪拌。將混合物放到乾淨的小碗中，再蓋上保鮮紙。接著將小碗放到有孔的盤子中再依設定表中的說明操作。準備好後，請將乳酪放到雪櫃冷卻。

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
焦糖布甸	-	小烹調盤 + 有孔蒸盤	2	90	15-20
乳酪	-	小烹調盤 + 有孔蒸盤	2	35-40	300-360
梨	-	有孔蒸盤 + 瓷盤	1	100	70-80
木瓜	-	有孔蒸盤 + 瓷盤	1	100	15-25
橙	-	有孔蒸盤 + 瓷盤	1	100	15-20

翻熱

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
蔬菜	-	無孔蒸盤	1	100	8-10
肉類	切片	無孔蒸盤	1	100	10-12
主要糧食	-	無孔蒸盤	1	100	10-12

解凍

解凍急凍食物時，請先移除包裝。將急凍食物放在有孔蒸盤中再將容器放到電器的第二層。請在第一層裝上無孔的蒸煮容器以確保在解凍過程中食物不會接觸到水滴。表中所指定的時間只作為參考。時間視乎食物的品質、急凍溫

度 (-18 °C) 和成份而定。時間為預設。先設定最短的時間，再視乎需要延長時間。

建議：解凍較薄或分成小份的食物所需時間，比解凍大塊狀的食物還要快。

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
雞塊	每份150克	有孔 + 無孔蒸盤	2+1	45-50	20-30
整條魚	500公克	有孔 + 無孔蒸盤	2+1	45-50	20-30
魚柳	每份150克	有孔 + 無孔蒸盤	2+1	35-45	18-28
排骨	每份30克	有孔 + 無孔蒸盤	2+1	45-50	12-16

發酵

由於發酵需要低溫，因此不建議將其放在第一層。這層太靠近蒸發盤，所以在加熱的過程中接觸到的溫度較高。因

放在第一層的食材容易受到高溫影響。發酵過程中麵糰會變大，因此不建議放在第三層，而是放在第二層。

食物	大小	配件	火力	溫度 (°C)	烹調時間 (分鐘)
千層酥	-	有孔蒸盤 + 瓷碗	2	35	30-40

測試菜式

測試菜式符合EN 60350-1規定。

本表供測試機構進行檢查及測試各種電器使用。



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食物	配件	火力	加熱功能	溫度 (°C)	烹調時間 (分鐘)
西蘭花 (蒸氣散佈)	有孔 + 無孔蒸盤	2+1	蒸煮	100	5-7
西蘭花 (蒸氣供應)	有孔 + 無孔蒸盤	2+1	蒸煮	100	5-7
豌豆*	有孔 + 無孔蒸盤	2+1	蒸煮	100	5-8
*將1.5公斤豌豆平均放置在蒸盤裡。					

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