

SIEMENS

Steam oven

CS589ABS0W, CS289ABS0W, CS389ABS0W, CS589ABS1W

en Instruction manual
















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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 11

Important safety information

General information

Warning – Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- Loose food remnants, fat and meat juices may catch fire. Before using the appliance, remove the worst of the food remnants from the cooking compartment, heating elements and accessories.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.
- Packaging that was not removed from accessories can catch fire. Remove all packaging from the accessories. Remove all plastic corner protectors.

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.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Warning – Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- 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.

- Water in a hot cooking compartment may create hot steam. Never pour water into the cooking compartment when the cooking compartment is hot.

⚠ 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.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
- Components inside the appliance door may have sharp edges. Wear protective gloves.

⚠ Warning – Risk of electric shock!

- 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.
- 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.
- 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.

⚠ Warning – Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay at least 10 cm away from the control panel.

Steam

⚠ Warning – Risk of scalding!

- The water in the water tank may become very hot if you continue to operate the appliance. Empty the water tank after every operation with steam.
- Hot steam is generated in the cooking compartment. Do not reach into the cooking compartment during any operation with steam.
- 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 and risk of fire!

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.

Causes of damage

General information

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. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate.
- Aluminium foil: Aluminium foil in the cooking compartment must not come into contact with the door glass. This could cause permanent discolouration of the door glass.
- Silicone bakeware: Do not use silicone moulds or reusable baking tray liners, covers or accessories that contain silicone. Otherwise, the baking sensor may be damaged.
Greaseproof paper with a silicone coating can be used.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam.
- 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.
- Cooling with the appliance door open: Following operation at high temperatures, only allow the cooking compartment to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time.
Only leave the cooking compartment to dry with the door open if a lot of moisture was produced whilst the oven was operating.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Oven cleaner: Never use oven cleaner in the cooking compartment when it is still warm. This may damage the enamel. Remove all food remnants from the cooking compartment and the appliance door before you next heat up the appliance.
- 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 19
- 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.

Steam

Caution!

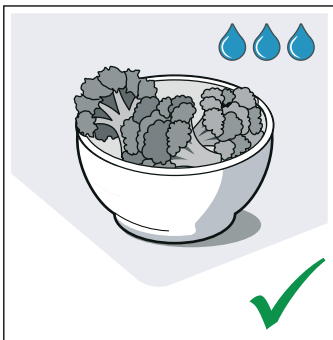
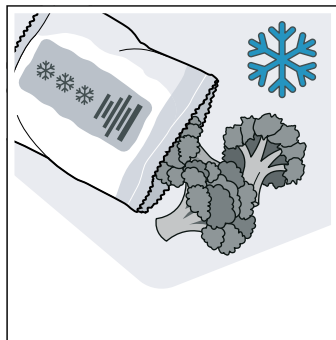
- Baking tins: Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with steam.
- Ovenware with areas of rust: Do not use any ovenware which displays areas of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.
- Dripping liquids: When steaming with a perforated cooking container, always insert the solid cooking container underneath. Dripping liquid is caught.
- 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

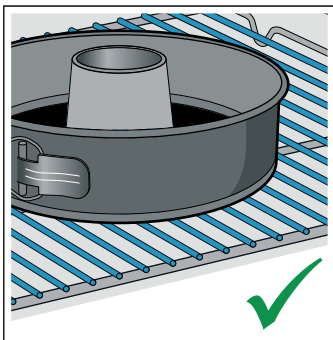
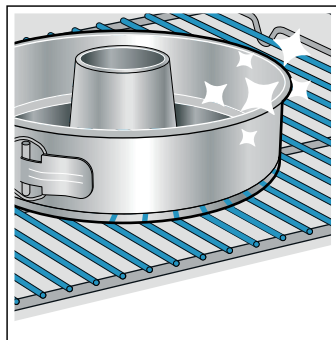
Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance, and how to dispose of your appliance properly.

Saving energy

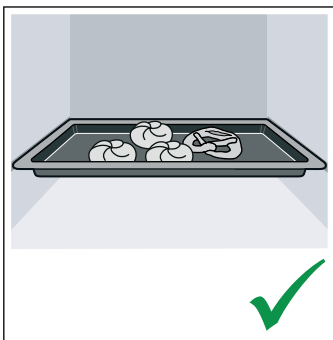
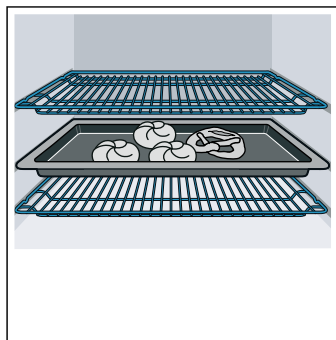
- Only preheat the appliance if this is specified in the recipe or in the tables in the operating instructions.
- Leave frozen food to defrost before placing it in the cooking compartment.



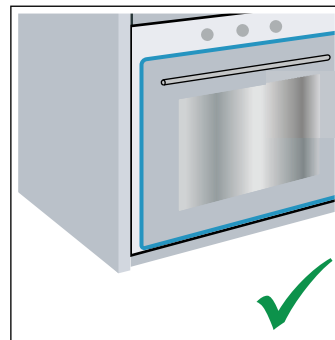
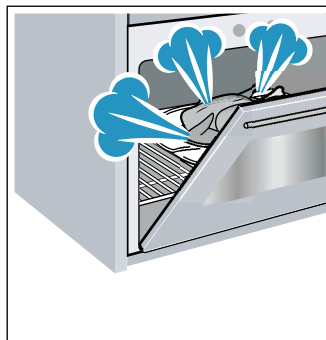
- Use baking tins that are dark-coloured, painted black or have an enamel coating. These absorb the heat particularly well.



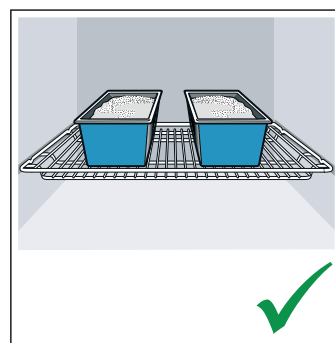
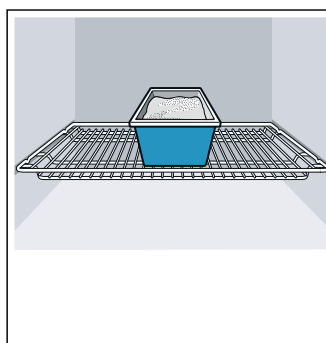
- Remove any unnecessary accessories from the cooking compartment.



- Open the appliance door as infrequently as possible when the appliance is in use.



- It is best to bake several cakes one after the other. The cooking compartment stays warm. This reduces the baking time for the second cake. You can place two cake tins next to each other in the cooking compartment.



- For longer cooking times, you can switch the appliance off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Getting to know your appliance

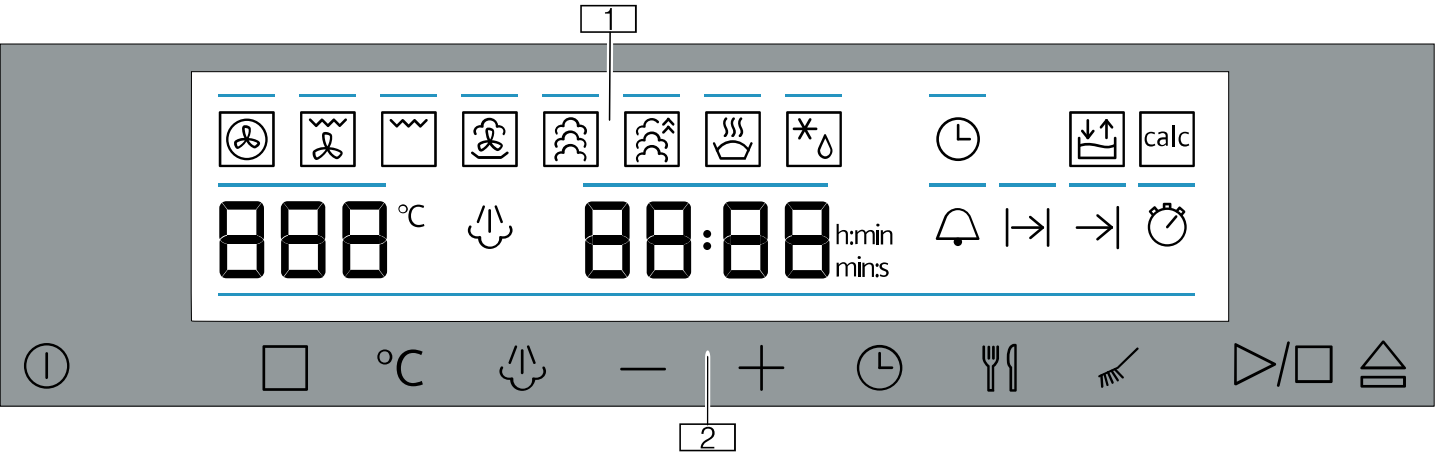
In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

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

Control panel

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

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.

Symbol	Meaning	
▷/◻	Start/Stop	Start or stop the operation
≡	Eject water tank	Eject the water tank from the appliance

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
◻	Operating modes	Open the operating modes menu
°C	Temperature selection	Select a temperature
☁	Added steam	Add steam to operating modes hot air or hot air grill
—	Minus / back	Decrease value/ previous menu item
⌚	Time functions	Open the time functions menu
+	Plus / forward	Increase value/ Next menu item
🍴	Automatic program	Open the automatic programmes menu
🧹	Cleaning functions	Open the cleaning functions menu

Display elements

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

Symbol	Meaning	
calc	Descaling required	If this symbol lights up, the appliance must be descaled.
📄	Fill water tank	Fill the water tank with fresh water.
📄	Empty water tank	Empty the water tank.
⌚	Clock	The current time appears in the display.
🔔	Timer	You can use the timer as an egg timer or a kitchen timer.
⌚	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.
⌚	Running time	On the display the running time counts up, if no cooking time or end time is set.
☁	Added steam	The added steam function is active.
☁	Hot air	The heating mode hot air is selected.
☁	Hot air grill	The heating mode hot air grill is selected.


	Large area grill	The heating mode large area grill is selected.
	Regeneration	The heating mode regeneration is selected.
	Full steam	The heating mode Full steam is selected.
	Over steam	The heating mode over steam is selected.
	Fermentation	The heating mode fermentation is selected.
	Defrost	The heating mode defrost is selected.

Display

The display is structured so that the information can be read at a glance.

The value that you can currently set is in focus. It is displayed in white lettering with a dark background.

Elapsed time

If you have started your appliance without a cooking time or end time, the display shows how long the operation has already been running and the  symbol is lit.

Temperature indicator

The temperature indicator bars show the heating phases in the cooking compartment.

Heating indicator	<p>The heating indicator displays the rising temperature in the cooking compartment. When all bars are filled, the average temperature in the cooking compartment has reached the setting temperature.</p> <p>The bars do not appear when settings are applied for cleaning.</p>
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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.

Operating modes

Your appliance has various operating modes which make your appliance easier to use.

You can find more precise descriptions of these in the corresponding sections.




Operating mode	Use
Types of heating	There are several finely tuned types of heating for you to prepare your dishes.
Steaming	There are finely tuned steam types of heating for you to prepare your dishes.
Automatic programmes	Here you can find preprogrammed setting values which are suitable for many dishes.
Descale	You can use this to remove limescale from the evaporator.
Fast cleaning function	The fast cleaning function cleans the residual water from the pipe system almost automatically.

Heating modes

To make sure that you always use the right type of heating to cook your food, we have explained the differences and applications below.

The operation in heating modes hot air and hot air grill will automatically stop after 3 hours, if a temperature of 160-230 °C without cooking time is set.

The operation in full surface grill will automatically stop after three hours, if no cooking time is set.






Operating mode	Temperature	Use
 Hot air*	50 °C, 100-230 °C	For baking and roasting on one or more levels. The fan distributes the heat from the ring-shaped heating element in the back wall evenly around the cooking compartment.
 Hot air grill*	100-230 °C	For baking or roasting meat, poultry and whole fish. The fan circulates the hot air around the food.
 Full surface grill	not adjustable	For grilling flat items, such as steaks or sausages, for making toast, and for browning food. The whole area of the grill heating element becomes hot.
* Steam assistance possible with this type of heating (water reservoir MUST be full before appliance is operated)		

Default values

For each type of heating, the appliance specifies a default temperature or level. You can accept this value or change it in the appropriate area.

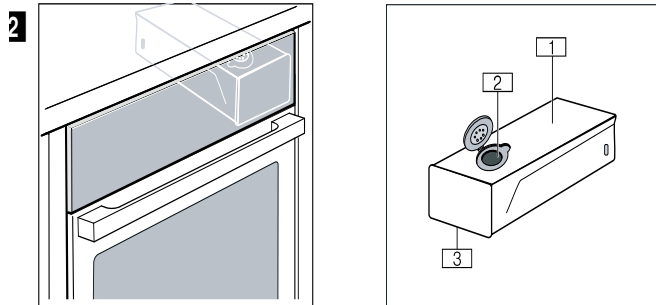
Steam

To enable you to find the correct steam type of heating for your dish, we have explained the differences and scopes of application here.

Operating mode	Temperature	Use
 Steam	35-100 °C	For vegetables, fish, side dishes, for extracting juice from fruit and for blanching.
 Over steam	110 °C	For foods with dense, fibrous tissue or large pieces of food that are difficult to cook through completely.
 Regeneration	120 °C	For gently heating food. The steam ensures that the food does not dry out.
 Fermentation	40 °C	For leaving yeast dough and sourdough to prove and for culturing yogurt. Dough proves more quickly than at room temperature. The surface of the dough will not dry out.
 Defrost	45 °C	For vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food without affecting its quality. The food will not dry out or lose its shape.

Water tank

The appliance is fitted with a water tank. The water tank is located on the right side of the panel. For operations with steam, fill the water tank with water.



- 1 Tank cover
- 2 Filling opening
- 3 Handle for removing and inserting the water tank

Note: The lid of the water tank can be carefully removed for cleaning.

Accessories

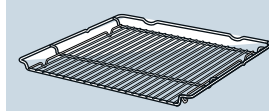
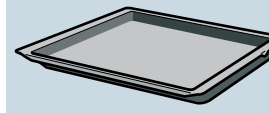
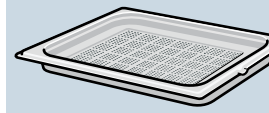
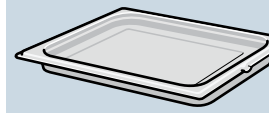
Your appliance is accompanied by a range of accessories. Here, you can find an overview of the accessories included and information on how to use them correctly.

Warning – Risk of fire!

Packaging that was not removed from accessories can catch fire. Remove all packaging from the accessories. Remove all plastic corner protectors.

Accessories included

Your appliance is equipped with the following accessories:

	Wire rack For ovenware, cake tins and oven-proof dishes. For roasts, grilled items and frozen meals.
	Universal pan For moist cakes, other baked items, frozen meals and large roasts. It can be used to catch dripping fat when you are grilling directly on the wire rack.
	Steam container, perforated, size L For the steaming of whole fish or large quantities of vegetables, for juicing berries, etc.
	Steam container, unperforated, size L For catching dripping liquid when steaming and for cooking rice, pulses and cereals

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.

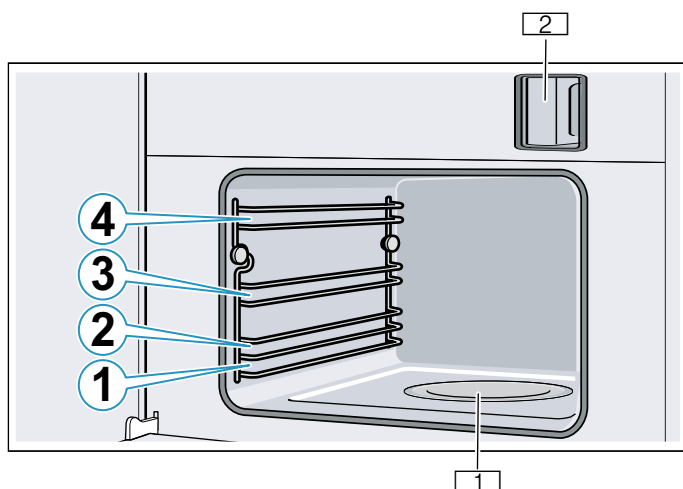
Note: The accessories may become deformed when they become hot. This does not affect their function. Once they cool down again, they regain their original shape.

Note: You can use the steam container with all heating modes involving steam without any restrictions. If you set other heating modes at high temperatures, take the steam container out of the cooking compartment. High temperatures can cause permanent deformations and discolouration of the steam container.

Inserting accessories

The cooking compartment has four shelf positions. The shelf positions are numbered from bottom to top.

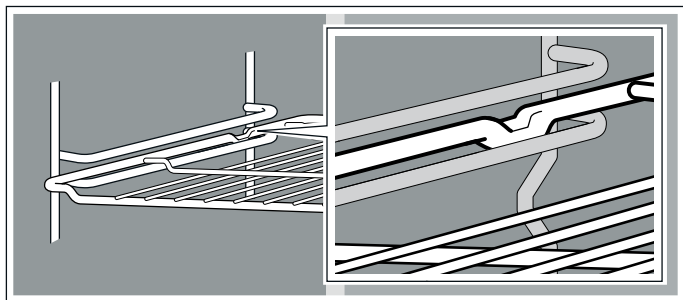
In some appliances, the highest shelf position is marked on the cooking compartment with the grill symbol.



- 1 Evaporator dish
- 2 Water tank

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.



Notes

- Hold the baking tray securely at the sides with both hands and slide it into the shelf supports, keeping it parallel. Do not move the baking tray from side to side as you slide it in, otherwise it will not go in easily and the enamelled surfaces may be damaged.
- Make sure that you always insert the accessories into the cooking compartment the right way round.
- Always insert the accessories fully into the cooking compartment so that they do not touch the appliance door.
- Take any accessories that you will not be using out of the cooking compartment.



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.




Caution!

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

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

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

Setting the current time

1. Touch the  button.
 2. Use the $-/+$ buttons to set the hours.
 3. Touch the  button.
 4. Use the $-/+$ buttons to set the minutes.
 5. Touch the  button.
- The current time is set.

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.

Switch the appliance on and off

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

Exception: The current time can only be set if the appliance is in standby mode. The timer can be set regardless of whether the appliance is on or 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.

Switch on the appliance

Touch the ① button to switch on the appliance.

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.

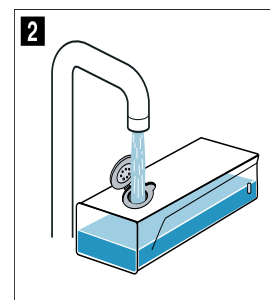
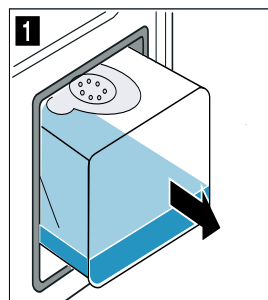
Touch the ① button to delete all settings.

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.

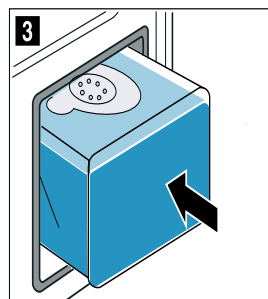
Filling the water tank

Fill the water tank before each use:

1. Touch the  button to eject the water tank.
2. Remove the water tank from the tank recess (Bild 1).
3. Open the tank lid and fill the water tank with cold water (Bild 2).



4. Close the tank lid.
5. Reinsert the filled water tank into the tank recess (Bild 3).



The water tank has been filled. You can start operation.


Caution!


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


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

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

Refilling the water tank

If there is only little water remaining in the water tank, the symbol  fill water tank will flash on the display.


After two minutes the symbol  fill water tank will light up permanently and an audible signal will sound. The operation stops.

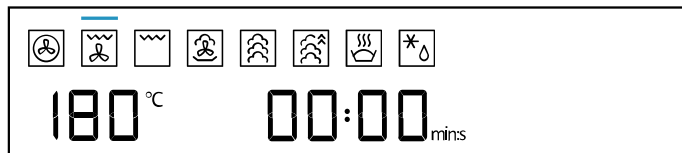
1. Touch the  button to eject the water tank.
2. Remove the water tank from the tank recess and fill the water tank with cold water.
3. Reinsert the water tank into the tank recess. einschieben.
4. Touch the ▷/□ button to start the operation. Operation will continue.

Set the heating mode and temperature.

After the appliance is switched on, the set suggested type of heating appears with the temperature. You can start using the appliance at this setting immediately by pressing the ▷/□ button. For other settings, you can change the values as follows:

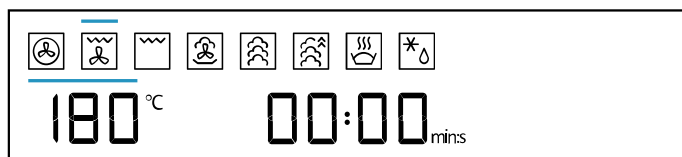
Example in diagram: Hot air grill at 180 °C.

1. Touch the □ button multiple times, until the symbol  appears on the display.



The heating mode hot air grill is selected. A preset temperature appears on the display.

2. Touch the °C button.
3. Use the -/+ buttons to set the temperature to 180 °C.



4. Touch the ▷/□ button.



The appliance will start heating using the set values, and the cooking time will start counting up on the display. The length of the bar on the temperature indicator gradually increases.

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 cooking compartment and the evaporator dish 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. Touch the  button.
 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.

Time-setting options



Your appliance has different time-setting options.

Time-setting option	Use
 Timer	The timer functions like an egg timer. An audible signal sounds once the time has elapsed
 Cooking time	An audible signal will sound once the set cooking time has elapsed. The appliance stops heating automatically.
 End time	Set an end time. The appliance switches off automatically so that the operation ends at the desired time.
 Running time	On the display the running time counts up and the symbol is lit, if no cooking time is set.
 Clock	Set the current time. The appliance must be switched off when you do this.


Timer

You can set the timer at any time, even if the appliance is switched off. It runs parallel to the other time settings and has a separate audible signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.


The maximum setting you can apply is 24 hours.

1. Press the  button.
The field for the timer opens.
2. Press the  buttons to set the timer duration.
The timer starts after a few seconds.



Note: The time setting changes in 30 second steps if the timer is set to less than 1 hour and in 1 minute steps if the timer is set to more than 1 hour. A long press accelerates the setting value.

The  symbol for the timer and the time counting down are shown in the display.




When the time has elapsed

An audible signal sounds. Use the  button to cancel the audible signal early.

Cancelling the timer duration



Press the  button to open the time-setting options menu and turn the time back to zero. Press the  button to close the menu.

Changing the timer duration

Use the  button to open the time-setting options menu and change the timer time in the next few seconds using the  buttons. Start the timer with the  button.


Cooking time

When you set a cooking time for your food, the appliance will stop heating automatically once this time has elapsed. For example: Setting for hot air grill, 180 °C, 40 minutes.

1. Touch the  button multiple times, until the symbol  appears on the display.




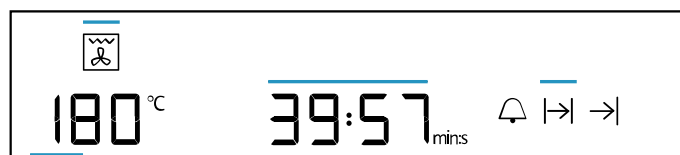
--:-- is highlighted in the display.

2. Use the  buttons to set the cooking time. For each button press the time will change in 1 minute increments. A long press accelerates the setting value.





The set cooking time will be shown on the display.


3. Press the  button to start the appliance.





Operation starts and the duration counts down.

Note: In operating modes steam  and over steam , the cooking time does not start counting down until the appliance has reached the set temperature.



The cooking time has elapsed

A signal sounds. The appliance 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.

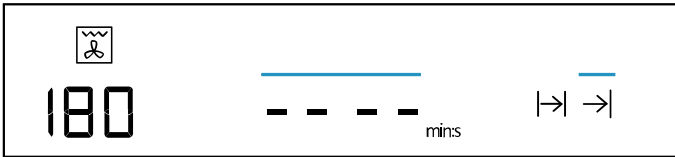
End time



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.

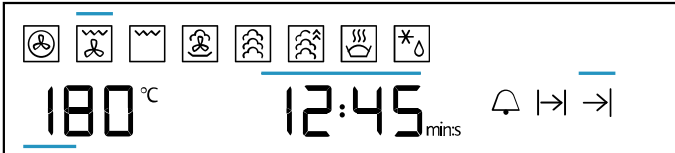
Requirement: A cooking time must be set.



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.



1. Touch the  button multiple times, until the  symbol appears on the display.




2. Use the / buttons to set the end time. For each button press the time will change in 1 minute increments. A long press will accelerate this setting.






3. Touch the  button to confirm.
The appliance is in standby mode. The  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. The cooking time counts down on the display.

Note: In operating modes steam  and over steam , the cooking time does not start counting down until the appliance has reached the set temperature.


The cooking time has elapsed

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

Correcting or cancelling the end time

During operation, you can adjust the end time via the / buttons. Press the  button to delete all settings.








Running time

The running time shows the elapsed time, since the operation was started. On the display the time counts up and the  symbol is lit. The running time is only displayed, if the operation is started without duration or end time.

Setting the clock

The time is shown on the display, when the appliance is in standby. You can set the time as follows.

Prerequisite: The appliance is in standby.

1. Touch the  button.
2. Touch the / buttons to set the hours and touch the  button to confirm. A long press will accelerate the setting.
3. Touch the / buttons to set the minutes and touch the  button to confirm. A long press will accelerate the setting.
The current time is set.

Automatic programmes


You can prepare food very easily by using various programmes. Simply select a programme and the appliance will apply the optimal settings for you.

To achieve good results, the cooking compartment must not be too hot before starting the programme. Always distribute the food evenly in the cookware and do not stack them. All programmes are designed for cooking on one level. The cooking result may vary according to the size and quality of the food.

You can scan the QR code to get corresponding recipe for the programme, and you can also cook the food in your own season way.


For some dishes, it is possible to set a later end time. You can find out how to set a later end time by looking in the time-setting options. Please remember that easily spoiled foods must not be allowed to remain in the cooking compartment for too long.

Set automatic program

Once you have selected the automatic program mode, default values for the automatic program and cooking time 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.

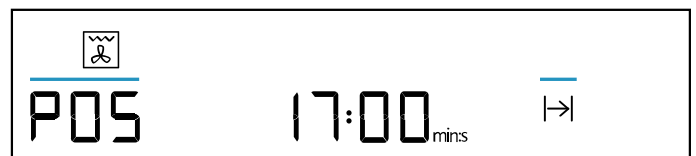
For example: Program *P05*

1. Touch the  button.

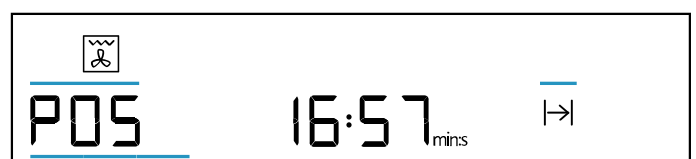


The automatic program mode is now selected. A program number, a heating mode and a cooking time appear on the display.

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



3. Touch the  button.



Once the appliance is in operation, the cooking time will count down on the display. The program number is visible on the display.

Notes

- During operation, the automatic program cannot be changed.
- Touch the ▷/□ button to stop the program that is currently in progress.

Accessories

Ensure that you always use suitable accessories and that they are placed in the cooking compartment the right shelf position.

Perforated steam container

When cooking with a perforated steam container, insert the unperforated steam container below to catch the dripping liquid.

Wire rack

When cooking on the wire rack, slide the baking tray into the bottom to catch drippings.

Cookware

Use the suitable cookware. Always place cookware on the indicated accessories. When steaming food, cookware must be heat and steam resistant, glass and ceramic containers are suitable for cooking, which is an ideal cooking container.

Preparing food

Use fresh food for cooking. It is recommended to cook meat at fridge temperature.

Amount / Weight

Part of the programs require operating according to the weight instructions in the table.

Roast fish P05

When preparing the whole fish for roasting, cut off the spine from the fish belly, then lay it flat on the wire rack.

Roast meat and poultry P10-P14

When roasting chicken wings, it is necessary to distribute them evenly on the wire rack. The amount of condiments such as sugar or honey should be reduced because it can easily cause the skin to be quickly colored.

When roasting whole chicken, cut open the belly and lay it flat on the grill, back up.

Before roasting beef tenderloin, brush oil on its surface to get a better result.

When roasting lamb leg, choose the right size lamb hind legs, too thick leg will lead to the center of the meat not cooked well.

Steamed rice P23

Weigh the food and add the correct ratio of water.
Rice:water=1:1.5.

Steamed egg custard P24

Each egg weighs about 50g. Egg:water=1:1, it means to an egg of 50g add 50g of water, please add the correct ratio of water. Use a 4.5 inch bowl for 1 egg, use an 8 inch deep plate for 2 eggs. The size and thickness of container, water quality and salt amount will affect the cooking effect.

To achieve good results, the cooking compartment must cold down enough. Do not open the appliance door during automatic cooking process.

Programme table

Follow the instructions for the dishes.

Program	Dish	Weight	Cookware/Accessories	Shelf position	Notes
Seafood					
P01	Steamed bass fish	About 500g	Cookware + perforated steam container	3	—
P02	Steamed cod fish	About 300g	Cookware + perforated steam container	3	Cut into pieces with a maximum thickness of 2cm.
P03	Steamed shrimp	-	Cookware + perforated steam container	3	—
P04	Steamed crab	Maximum of 200g per crab	Perforated steam container	3	—
P05	Roast fish whole	About 500g	Wire rack	3	Cut and tile
Meat and poultry					
P06	Steamed chicken feet	-	Cookware + perforated steam container	3	—
P07	Steamed pork ribs	-	Cookware + perforated steam container	3	Cut into pieces
P08	Steamed sausage*	-	Cookware + perforated steam container	3	Cut or sliced
P09	Steamed pork with rice flour	-	Cookware + perforated steam container	3	Cut into slices with a thickness about 5mm

Program	Dish	Weight	Cookware/Accessories	Shelf position	Notes
P10	Roast chicken pieces	About 500g	Wire rack	3	—
P11	Roast chicken whole	About 1000g	Wire rack	2	Cut and tile, with back up
P12	Tenderloin, medium	About 500g	Wire rack	2	Whole meat
P13	Tenderloin, well done	About 500g	Wire rack	2	Whole meat
P14	Leg of lamb on the bone, well done	About 1500g	Wire rack	2	Lamb hind legs
P15	Roast pork belly	-	Wire rack	3	Cut into slices with a thickness about 5mm
P16	Roast pork ribs	About 500g	Wire rack	3	Strips
Vegetables					
P17	Steamed broccoli florets*	-	Cookware + perforated steam container	3	Florets
P18	Steamed potato / sweet potato*	-	Cookware + perforated steam container	3	Cut into pieces
P19	Steamed pumpkin*	-	Cookware + perforated steam container	3	Cut into pieces
P20	Steamed egg plant*	-	Cookware + perforated steam container	3	Cross 4 equal parts
P21	Steamed baby cabbage*	-	Cookware + perforated steam container	3	Cross 4 or 6 equal parts
Staple					
P22	Steamed bun	Maximum of 70g per bun	Perforated steam container	2	—
P23	Steamed rice*	About 300g	Cookware + perforated steam container	3	Weigh the rice and add to the water in a ratio of 1:1.5
Egg					
P24	Egg custard	1-2 eggs	Cookware + perforated steam container	3	Weigh the eggs and add to the water in a ratio of 1:1
P25	Whole boiled egg*	-	Perforated steam container	3	—
*You can delay the end time of the program.					

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! Do not use steel pads or scourers in order to prevent damage to the cooking compartments interior surfaces.
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.

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 (29 minutes 10 seconds); once this is complete, empty the evaporator dish and refill the water tank





- First rinse cycle (30 seconds); once this is complete, empty the evaporator dish
- Second rinse cycle (40 seconds); once this is complete, drain the remaining water

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. Touch the  button, remove the water tank and pour the descaling solution into it.
3. Reinsert the water tank with the descaling solution into the tank recess.
4. Touch the  button twice, until  appears on the display.
The descaling function is selected.
5. 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 a cleaning sponge provided.
2. Remove the water tank, rinse thoroughly, fill with water and reinsert.
3. Press the  button.
The appliance is rinsing. The first rinsing cycle ends after around 30 seconds.
4. Thoroughly rinse out the cleaning sponge with water.
5. Remove the remaining water in the evaporator dish using the cleaning sponge.
6. Proceed with the second rinsing cycle.

Second rinse cycle

1. Remove the water tank, rinse thoroughly and fill with fresh water.
2. Reinsert the water tank into the tank recess.
3. Touch the  button to start operation.
The appliance is rinsing. After 40 seconds the rinse cycle is finished.
4. Remove the remaining water in the evaporator dish using a cleaning sponge..
5. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.
6. Switch off the appliance.
Descaling is complete and the appliance is ready for use again.

Descaling the evaporator dish only

You can also use "Descale" 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 "Descale" 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. Touch the  button, remove the water tank and fill with water.
2. Reinsert the water tank into the tank recess.
3. Touch the  button one time, until the value  is selected.
4. Touch the  button.
The fast cleaning function is starting. The remaining time is counting down on the display.

Cleaning the rails

The rails can be removed for cleaning.

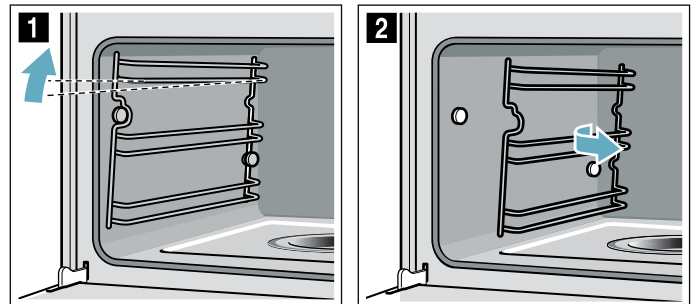
⚠ Warning – Risk of burning due to hot components in the cooking compartment!

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**).

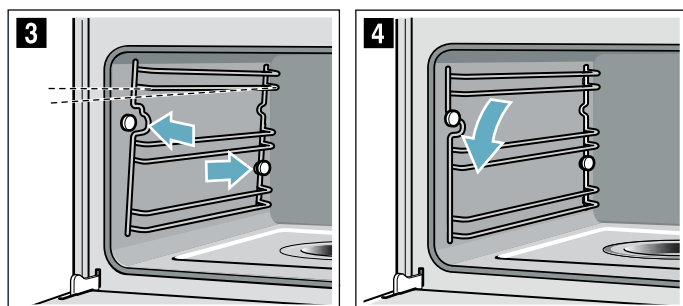


3. Clean the rails with washing-up liquid and a sponge/brush
or
Clean the rails in the dishwasher.

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.

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 display does not light up.	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
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door
The appliance does not start. 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	Call the after-sales service.
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 does not work.	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 "E01, E02, E04, E06, E07, E09, E10"	Technical fault	Call the after-sales service.

LED lights

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

? 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.

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.

The diagram shows a rectangular rating plate with a grid of small squares. It contains the following fields: E-Nr. (with a small icon to the left), FD, Z-Nr., and Type. Each field is followed by a series of small squares for digits.

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

CN 400 889 9999

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

568 Technical data

Nominal voltage	220 V~
Rated frequency	50 Hz
Power rating	2900 W
Appliance dimensions (WxHxD)	595 x 455 x 568 mm
Cooking compartment size (WxHxD)	248 x 470 x 422 mm

Manufacturer information:

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

Address: 20/F, 21/F, CN International Mansion, No. 129 Zhongshan Road, Nanjing.

Standards conform to:

GB 4706.1-2005

Safety of household and similar electrical appliances: General requirements

GB 4706.22-2008

Safety of household and similar electrical appliances - Particular requirements for stationed stoves, stoves, ovens and similar appliances

Tested for you in our cooking studio

Here, you can find a selection of dishes and the ideal settings for them. We will show you which type of heating and temperature are best suited to your dish. You will get information on suitable cooking accessories and the height at which they should be placed in the cooking compartment. You will also get tips about cookware and preparation methods.

Note: Your appliance is very energy-efficient and radiates very little heat to its surroundings during operation. A lot of steam can build up in the cooking compartment when cooking food. Due to the high difference in temperature between the appliance interior and the external parts of the appliance, condensation may build up on the door, control panel or adjacent kitchen cabinet panels. This is a normal physical phenomenon. Condensation can be reduced by preheating the oven or opening the door carefully.

Cakes and pastries

Your appliance offers you a range of heating types for the preparation of cakes and small baked items. You can find the ideal settings for many dishes in the settings tables.

Also refer to the notes in the section on allowing dough to rise.

Steam-assisted baking

Certain types of baked item (e.g. yeast-risen pastries) get a more crispy crust and a more glossy surface if baked with the steam assist mode. The baked item does not dry out as much.

Accessories

Ensure that you always use suitable accessories and that they are placed in the right shelf position.

Wire rack

Always place ovenware, tins and dishes on the wire rack.

Baking tray

Slide the baking tray into the indicated level

Baking tins

For optimal cooking results, we recommend using dark coloured metal baking tins. Carbon steel baking tins, ceramic dishes and glass dishes extend baking time.

If you are using silicone moulds, follow the manufacturer's instructions and recipes. Silicone moulds are often smaller than normal baking tins. Quantity and recipe specifications may vary.

The baking tins must be resistant to heat and steam for use in steam-assisted baking.

Cookware

Only use cookware which is suitable for use in an oven. Cookware must be heat resistant for bakes and gratins. For optimal cooking results, we recommend using wide, shallow cookware.

Greaseproof paper

Only use greaseproof paper that is suitable for the selected temperature. Always cut greaseproof paper to size.

Recommended setting values







The table lists the optimal heating type for various types of food. The temperature and cooking time are dependent on the quantity of food and the recipe. Settings ranges are indicated for this reason. Try using the lower values to start with. A lower temperature will result in more even browning. You can use a higher setting next time if necessary.

Note: Cooking times cannot be reduced by using higher temperatures. The food would only be cooked on the outside, but would not be fully baked in the middle.

Preheating is recommended for baking foods, and this is indicated in the table. Do not place your food or accessories into the cooking compartment until it has finished preheating.

If you wish to follow one of your own recipes when baking, you should use the setting values listed for similar food in the table as reference. Remove unused accessories from the cooking compartment. This will ensure that you achieve the best possible cooking results and energy savings.

Dish	Size	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Pound cake*	-	Ring tin/Loaf tin	2		170-180	35-45
Sponge cake*	-	Ring cake tin	2		150-160	30-40
Chiffon cake*	-	Ring cake tin	2		150-160	30-40
Swiss roll*	-	Baking tray	3		150-160	20-30
Cookies*	-	Baking tray	3		140-150	15-25
Cranberry cookies*	-	Baking tray	3		160-170	15-25
Margarita*	-	Baking tray	3		170-180	15-20
Whole wheat bread*	-	Baking tray	2		180-190	20-30
Toast*	450g	Loaf tin	2		180-200	30-45
Bread roll*	-	Baking tray	2		170-180	15-25
Baguette*	-	Baking tray	3		200-220	15-25

Dish	Size	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Browning toast slices	-	Wire rack	4		-	4-5
Muffin*	-	Baking tray	3		140-150	20-30
Portuguese egg tart*	-	Baking tray	3		180-200	20-30
Baked potato with cheese*	-	Ovenproof dish	2		180-200	15-20
Pizza, fresh*	Maximum thick-ness of 5mm	Baking tray	3		190-210	12-17
Pizza, frozen	-	Baking tray	3		200-220	15-25

*Preheat

Poultry, meat and fish

Your appliance offers you a range of heating types for preparing poultry, meat and fish. You can find the ideal settings for certain dishes in the settings tables.

Steam-assisted roasting

Certain foods will become crispier during steaming assisted cooking. Their surface becomes glossier and they dry out less. Use uncovered cookware. Cookware must be heat-and-steam-resistant.

Steaming

Poultry, meat and fish are cooked more gently using the steaming function than with steam assistance. Larger pieces require a longer heating-up time and a longer cooking time. If you are using several pieces which are the same weight, the heating-up time is increased, and not the cooking time.

Grilling

Keep the appliance door closed when using grill. Place the food to be grilled on the wire rack. In addition, slide the baking tray in underneath. Any dripping fat will be caught. When grilling, try wherever possible to use pieces of food which are of a similar thickness and weight. This will allow them to brown evenly and remain succulent and juicy. Use tongs to turn the pieces of food you are grilling. If you pierce the meat with a fork, the juices will run out and it will become dry.

Note: Smoke may be produced when grilling.

Accessories Ensure that you always use suitable accessories and that they are placed in the oven the right shelf position.

Perforated steam container When steaming in the perforated steam container, always insert the unperforated steam container underneath. Dripping liquid is caught.

Roasting on the wire rack

Roasting on the wire rack is particularly well suited for larger poultry, meat or for multiple pieces at the same time.

Slide the baking tray into the oven below wire rack.

Roasting in cookware

Only use cookware which is suitable for use in an oven. Glass cookware is best. Check whether the cookware fits in the cooking compartment.

Shiny roasting dishes made from stainless steel or aluminium reflect heat like a mirror and are therefore not particularly suitable. The poultry, meat and fish cooks slower and does not brown so well. Use a higher temperature and/or a longer cooking time.

Observe the manufacturer's instructions for your roasting cookware.

Cookware

Cookware must be heat-and steam-resistant. Cooking times are increased if thick-sided ovenware is used. Always place cookware on the indicated accessories.

Recommend setting values







The setting values are based on the assumption that unstuffed, chilled, ready-to-roast poultry, meat or fish is placed into a cold cooking compartment.

In the table, you can find the ideal heating type for the kind of poultry you are cooking. The temperature and cooking time depend on the amount, composition and temperature of the food. Setting ranges are indicated for this reason. Try using the lower values at first. You can increase the temperature next time if necessary.

In the table, you can find specifications for poultry, meat and fish with default values for the weight. If you wish to cook heavier one, use the lower temperature in every case. If cooking multiple pieces, use the weight of the heaviest piece as a reference for determining the cooking time. The individual pieces should be approximately equal in size.










A general rule: the larger the ready-to-roast poultry, meat or fish is, the lower the cooking temperature and the longer the cooking time. Turn the poultry or meat after approx. 1/2 to 2/3 of the indicated time.

Poultry

Dish	Size	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Roast chicken whole	1kg	Wire rack	2		200-220	45-60
Roast chicken whole	1kg	Wire rack	2	 + 	200-220	30-40
Steamed chicken whole	1kg	Unperforated steam container	2		100	45-55
Steamed chicken breast	-	Perforated steam container	3		100	13-16
Roast chicken pieces	-	Wire rack	3		200-210	20-25








Meat




When cooking meat, trying to select pieces of the same thickness.

Dish	Size	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Roast pork belly	5mm thick	Wire rack	3		200-210	10-15
Roast pork ribs	Cut into sections	Wire rack	3		180-200	30-40
Steamed pork ribs	Cut into sections	Unperforated steam container	3		100	60-70
Floured steamed pork	5mm thick	Cooking container + perforated steam container	3		100	60-70
Floured steamed beef	5mm thick	Cooking container + perforated steam container	3		100	15-20
Roast lamp leg well down	1.5-2kg	Wire rack	2		210-220	90-120
Roast lamp chops*	-	Wire rack	3		190-210	20-30
Roast lamb skewers	15g per piece of meat	Wire rack	3		200-230	10-20
Steamed sausage	-	Perforated steam container	3		100	15-25
*Preheat						

Fish, sea food

The whole fish does not have to be turned. Place the whole fish into the cooking compartment in swimming position with the dorsal fin facing upwards.

Dish	Size	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Roast fish whole	500g	Wire rack	3		220-230	15-20
Steamed bass	500g	Perforated steam container	3		100	17-20
Steamed cod fillet, fresh	150g per piece	Perforated steam container	3		95	8-12
Steamed cod fillet, frozen	150g per piece	Perforated steam container	3		95-100	18-25
Steamed salmon fillet	150g per piece	Perforated steam container	3		90-95	8-15
Roast shrimp*	-	Wire rack	3		200-210	10-15
Steamed shrimp	-	Perforated steam container	3		90	10-14

Dish	Size	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Steamed crab	Maximum of 200g per crab	Perforated steam container	3		100	20-25
Roast fresh oyster *	-	Wire rack	3		200-220	12-15
Steamed mussels	500g	Perforated steam container	3		100	5-10
*Preheat						

Vegetables and side dishes

Steaming

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.

Accessories

Ensure that you always use suitable accessories and that they are placed in the right shelf position.

Perforated steam container

When steaming in the perforated steam container, always













insert the solid steam container underneath. Dripping liquid is caught.

Cookware

Cookware must be heat-and steam-resistant. Cooking times are increased if thick-sided ovenware is used. Always place cookware on the indicated accessories.

Cooking time and quantity







Observe the unit sizes indicated in the settings table. 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. This means that the setting values indicated are purely guidelines.

Dish	Size	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Steamed cauliflower	Florets	Perforated steam container	3		100	5-10
Steamed green soy beans	500g	Perforated steam container	3		100	12-14
Steamed carrots	Fresh, thinly sliced	Perforated steam container	3		100	15-20
Steamed spinach	-	Perforated steam container	3		100	2-3
Steamed lettuce	-	Perforated steam container	3		100	4-8
Steamed asparagus	Whole	Perforated steam container	3		100	7-12
Steamed choy sum	Whole	Perforated steam container	3		100	5-8
Steamed lotus root	Sliced	Perforated steam container	3		100	20-30
Steamed Yam/Taro	Sliced	Perforated steam container	3		100	20-30
Steamed sweet potato/ purple sweet potato	Whole, maximum of 300g per sweet potato	Perforated steam container	3		100	35-45
Steamed sweet corn	Cut into sections	Perforated steam container	3		100	25-35
Steamed potatoes whole	Maximum of 200g per potato	Perforated steam container	3		100	40-45

Staple

Add water based on the prescribed proportion.

For example: 1:1.5=add 150ml water for every 100g.

Dish	Size	Accessories/cook-ware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Steam rice	Maximum of 800g	Unperforated steam container	3		100	25-35
Steamed buns	Maximum of 70g per bun	Perforated steam container	3		100	30-40
Steam stuffed buns	Maximum of 100g per stuffed bun	Perforated steam container	3		100	20-30
Steamed dumplings	Fresh dumplings	Perforated steam container	3		100	10-20
	Frozen dumplings	Perforated steam container	3		100	20-25
Steam frozen packages	-	Perforated steam container	3		100	12-25

Dessert

Accessories







Ensure that you always use suitable accessories and that they are placed in the right shelf position.

Cookware

Cookware must be heat-and steam-resistant. Always place cookware on the indicated accessories.

Making yogurt








1. Heat milk to 90°C on the cooktop and then leave it to cool down to 40°C. It is sufficient to heat ultra high temperature sterilized milk to 40 °C.
2. Add one to two tablespoons of natural yogurt or corresponding number of yogurt starter cultures per 100ml milk and stir.
3. Put the mixture into a clean and little cooking bowl, cover with cling film.
4. Place the small cooking bowl on the perforated steam container and use the settings indicated in the table.
5. When the yogurt is ready, leave it to cool in the refrigerator.

Dish	Accessories/cookware	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Yoghurt	Small cooking basin+ perforated steam container	3		35-40	300-360
Pears	Cookware + perforated steam container	3		100	70-80
Rock candy baked pears	Baking tray	3	 + 	160-180	50-60
Papaya	Cookware + perforated steam container	3		100	15-25
Steamed oranges	Cookware + perforated steam container	3		100	15-20

Overheat steaming

Overheat steaming is a special steaming function for food with features like dense fibrous tissue, large volume and difficult to mature. Ultra-high temperature steam is more

likely to penetrate the inside of the food and through high-density steam to make the food more mature, which can shorten the cooking time.

Dish	Size	Accessories/cookware	Shelf position	Type of heating	Cooking time in mins.
Steamed pork with preserved vegetable	Maximum of 800g	Cookware + perforated steam container	3		50-55
Steamed pork ribs	-	Cookware + perforated steam container	3		50-55
Steamed chicken feet	-	Cookware + perforated steam container	3		45-50
Steamed whole chicken	1kg	Unperforated steam container	2		30-35
Steamed purple sweet potato	Maximum of 300g per sweet potato	Perforated steam container	3		35-40
Steamed potato	Maximum of 200g per potato	Perforated steam container	3		25-35
Eight-treasure rice pudding	Overnight immersion	Cookware + perforated steam container	3		30-40

Proving dough

Dough will prove considerably more quickly using the "Dough proving" heating type than at room temperature. Position the dough into the bowl and cover with cling film,

then put the bowl on the perforated steam container for the dough fermentation. Use the settings indicated in the table. Only start operation when the cooking compartment has fully cooled down.

Dish	Accessories/cookware	Shelf position	Type of heating	Cooking time in mins.
Pastry	Bowl+perforated steam container	2		To be confirmed





Defrost

Remove frozen food from any packaging when defrosting it.

Place frozen food into the perforated steam container and insert it into the appliance at level 3. Always slide the unperforated steam container in underneath. Use defrosting function. Set the shortest time initially, and then extend the time if necessary.

The time specified in the table is intended as a guide. It is dependent on the quality, freezing temperature (-18°C) and composition of the food. Time ranges are indicated.

Tip: Food that has been frozen in thinner pieces or in portions defrosts more quickly than food items frozen in a block. When defrosting sensitive food, defrost the surface part with the defrosting function first, then leave the food in ambient temperature to finish the defrosting process. That can maintain the quality of food.




Dish	Size	Accessories/cookware	Shelf position	Type of heating	Cooking time in mins.
Chicken pieces	150g per piece	Perforated steam container	3		25-30
Fish, whole	500g	Perforated steam container	3		30-40
Fish fillets	150g per piece	Perforated steam container	3		25-30
Spare ribs	30g per piece	Perforated steam container	3		20-25

Reheating

Use containers which are as flat, wide and heat-resistant as possible when reheating food. Only reheat dishes of the same size and type at the same time.

Do not cover food while it is being reheated.

Place the food in the cookware onto the unperforated steam container or place it directly onto the unperforated steam container at level 2.



Dish	Size	Accessories/ cookware	Shelf position	Type of heating	Cooking time in mins.
Vegetables	-	Unperforated steam container	2		8-10
Meat	Sliced	Unperforated steam container	2		10-13
Staple foods	-	Unperforated steam container	2		10-13

Test dishes




As per EN 60350-1.

These tables have been produced for test institutes to facilitate appliance testing.

Baking and griling

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Small cake*	Baking tray	3		150-160	20-30
White bread	Wire rack	4		-	4-5
* Preheat for 5 mins					

Steam

Dish	Accessories	Shelf position	Type of heating	Temperature in °C	Cooking time in mins.
Broccoli (Steam distribution)	Perforated steam container	3		100	9-14
Broccoli (Steam supply)	Perforated steam container	3		100	6-8
Peas*	Perforated steam container	3		100	20-25
*Spread out 2.5k g peas evenly in the container.					

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