

The Siemens logo is displayed in a white rectangular box in the top left corner. The background of the entire page is a close-up photograph of a Siemens steamer's interior, showing a grey plastic water reservoir and stainless steel racks.

SIEMENS

Steamer

CD143KBT0W, CD143KBT1W, CD543KBT1W

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 8

Manufacturer information:

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

Address: 20/21 / F, Zhongnan International Building, 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

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.
- The appliance is equipped with an EU Schuko plug. In order to ensure protective earthing in a Danish socket, the appliance must be connected via an appropriate plug adaptor. This adaptor (permitted up to a maximum of 13 amps) can be obtained from the after-sales service (spare part no. 623333).
- 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.

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

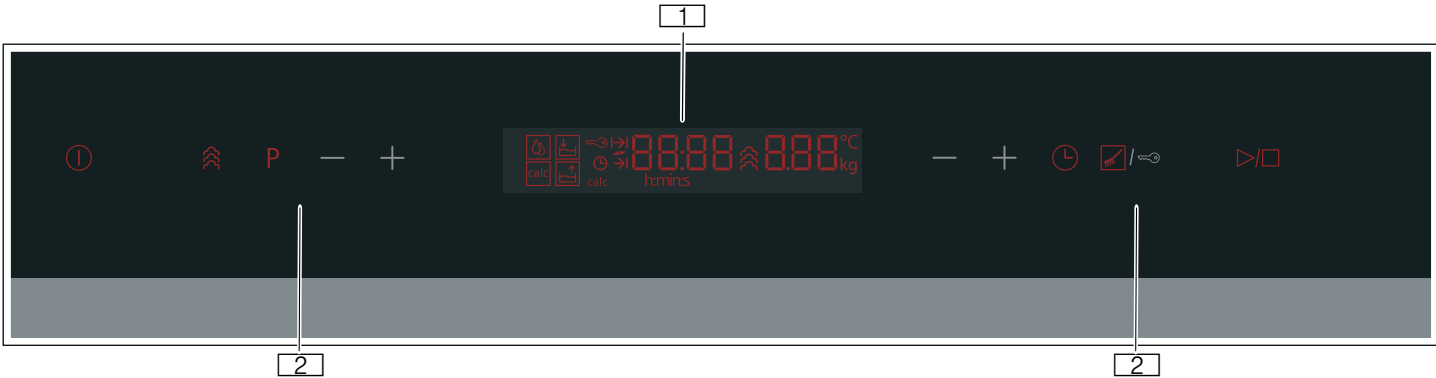
In this section, we will explain the indicators and controls. You will also find out about the various functions of your appliance.

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.

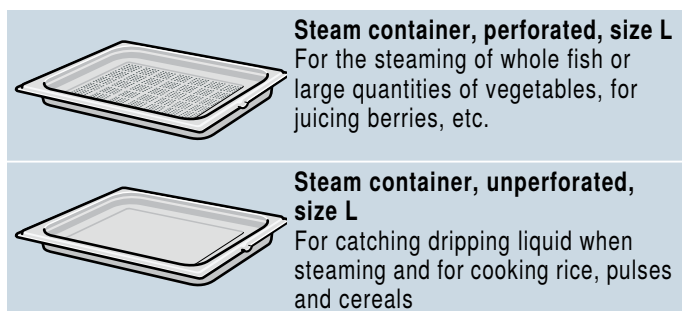
So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

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:



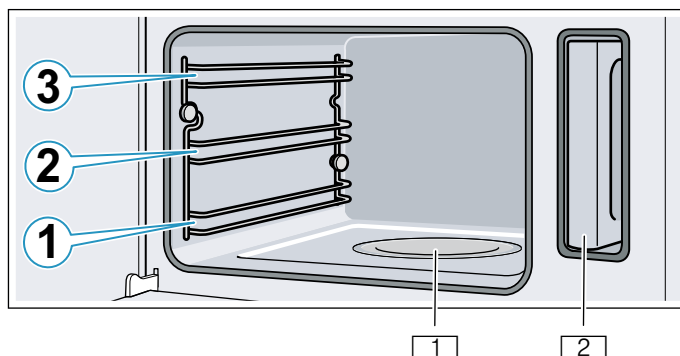
Only use genuine accessories. They are specially adapted for your appliance.

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

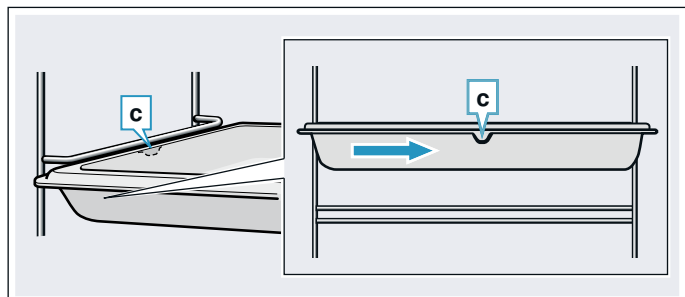
Caution!

- 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.

en Before using for the first time

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 $\text{c } 32$.
3. Use the $-/+$ buttons to the right of the display to set the water hardness. $\rightarrow$ "List of basic settings" on page 16
4. Touch and hold the $\triangleright/\square$ 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 $\triangleright/\square$ 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 $\text{E } \text{E}$ appears in the display, the calibration has failed. Touch the field $\triangleright/\square$ 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!

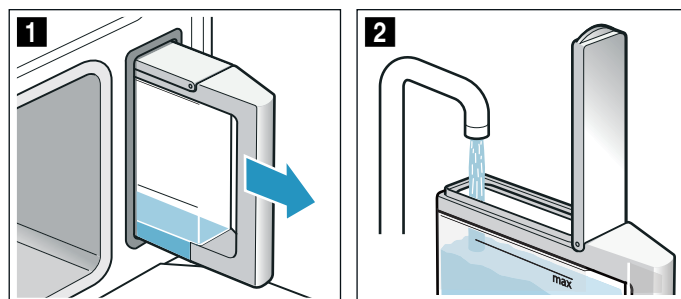
The appliance may become damaged due to the use of unsuitable liquids.

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

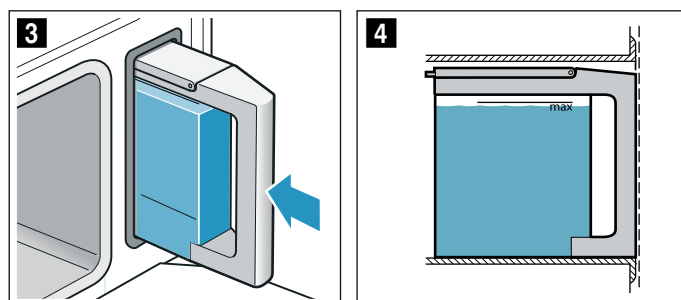
Only use cold, fresh tap water, softened water or uncarbonated mineral water.

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.

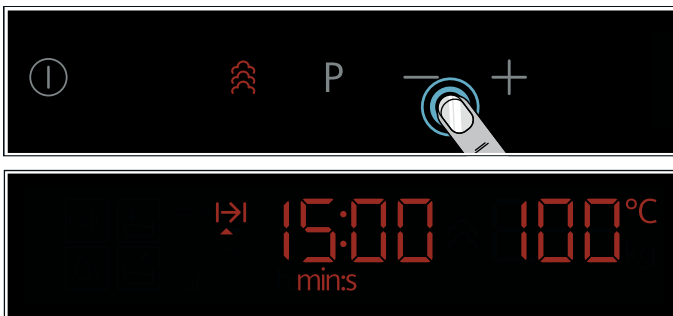
Example: 15 minutes steaming at 90 °C and low steam setting.

1. Touch the  button.

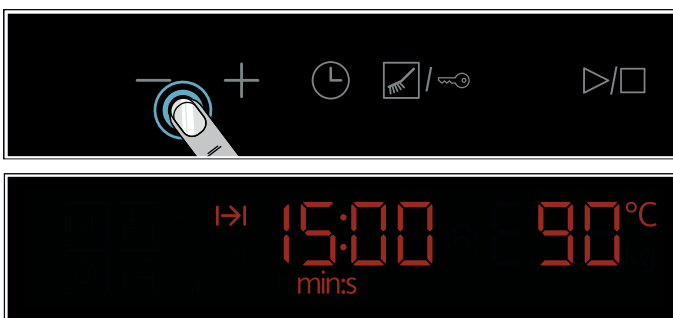


Steam mode is now selected. A cooking time and a temperature will be shown on the display.

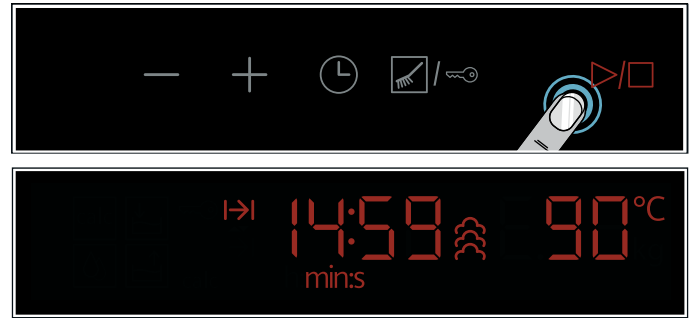
2. Use the -/+ buttons to the left of the display to set the cooking time.



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

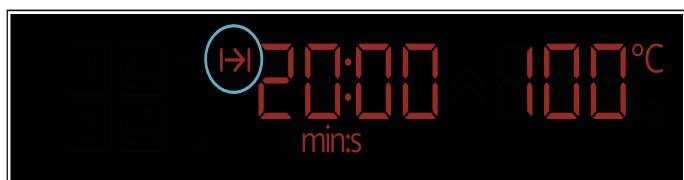
- A cooking time of up to one hour can be set exactly to the minute.
A cooking time over one hour can be set in one-minute increments.
- The maximum setting you can make is 23 hours and 59 minutes.
- After a time-setting option has elapsed, a signal sounds.
- Using the  button, you can request information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

1. Touch the  button twice.
The  symbol will light up on the display.



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

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.

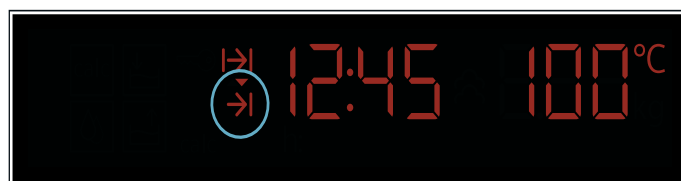
Requirement: Cooking with the selected settings must not yet be in progress. A cooking time must be set.

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.

1. Touch the  button until the end time symbol  appears on the display.



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



3. Touch the $\triangleright/\square$ 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. 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.

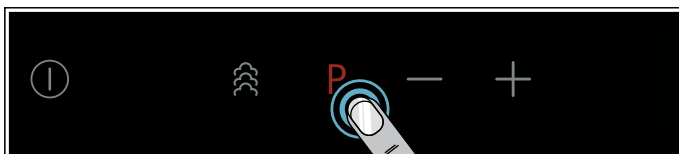
Setting an automatic program and weight

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.

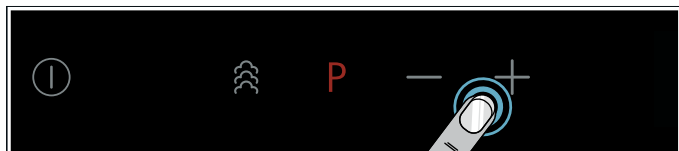
Example: Program **P03** with a weight of 1 kg

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.

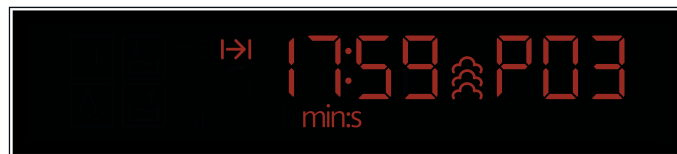
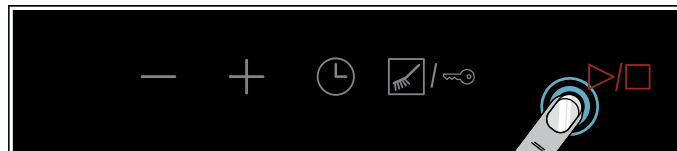


3. Use the **-/+** buttons to the right of the display to set the weight.



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 "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. Remove the water tank, fill with water and reinsert.
2. Close the appliance door.
3. Touch the ① 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.

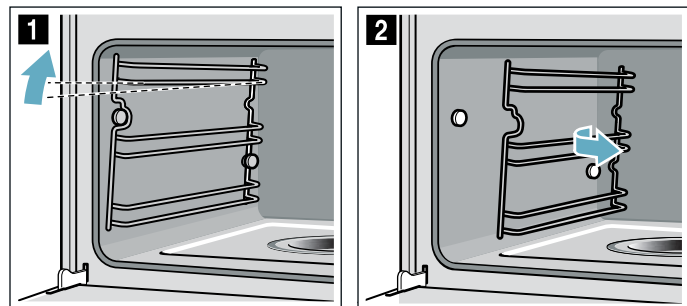
⚠ Warning – Risk of burning due to hot components in the cooking compartment!

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**).

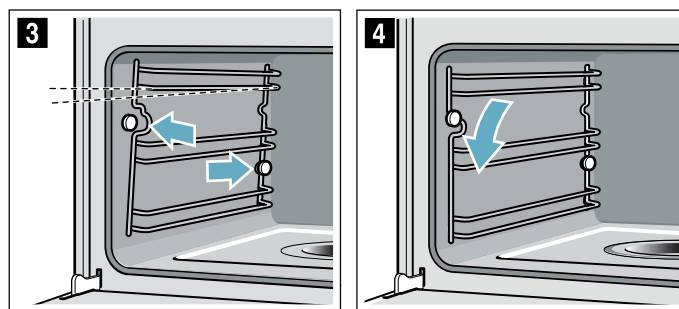


3. Clean the rails with washing-up liquid and a sponge/brush
or
Clean the rails in the dishwasher.

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.

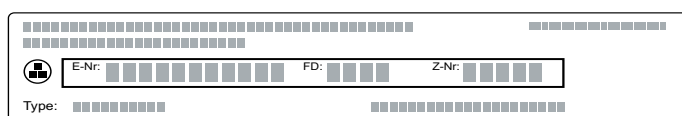
Customer service

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
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.

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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A series of horizontal lines for writing, starting from the top right of the pencil icon and extending across the page.

BSH Hausgeräte GmbH

Carl-Wery Str. 34

81739 München

GERMANY

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