



Steam oven C47D22.3.

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Additional information on products, accessories, replacement parts and services can be found at www.neff-international.com and in the online shop www.neff-eshop.com

Important safety information

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 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 the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 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 correctly. See "*Description of accessories*" in the instruction manual.

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.

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.

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 hot cooking compartment.
- 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 cooking containers when they are removed from the cooking compartment. Remove hot cooking containers with care and always wear oven gloves.

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.

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.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- 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!

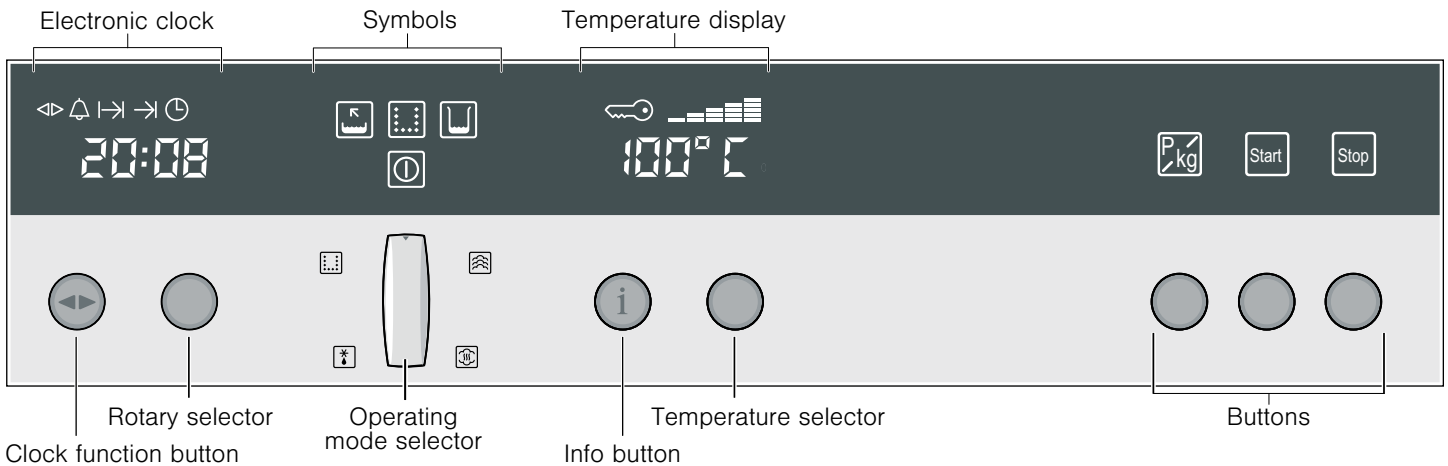
- Do not place anything on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat could damage the appliance.
The cooking compartment floor and the evaporator dish must always be kept clear. Always place ovenware in a perforated cooking container or on a wire rack.
- Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door panel.
- Ovenware must be heat and steam resistant.
- Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.
- When steaming with a perforated cooking container, always insert the baking tray or the solid cooking container underneath. Dripping liquid is caught.
- Do not store moist food in the closed cooking compartment for long periods. It can lead to corrosion in the cooking compartment.
- If the door seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the door seal clean and replace when necessary.
- Do not place anything on the open appliance door. The appliance could be damaged.
- Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance, and could break.
- The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual. Remove food residues from the cooking compartment as soon as the appliance has cooled.

Your new appliance

In this section, you will find information on

- the control panel
- the operating modes
- automatic calibration

Control panel







Control element	Use/meaning	
Operating mode selector	Switching the appliance on and off Selects the desired operating mode	
Electronic clock		
	Clock function button	Selects the clock function (see section: Electronic clock)
	Rotary selector	Makes settings within a clock function (see section: Electronic clock)
Symbols		
	Emptying the evaporator dish	If the symbol lights up: Remove the remaining water from the evaporator dish.
	Descaling	When the symbol flashes, the appliance needs descaling (see section: Descaling)
	Fill the water tank	When the symbol lights up, fill the water tank or change the water in the water tank (e.g. during descaling)
Temperature display (Basic settings)		
	Info button	Press briefly: calls up additional information, for example the current temperature during the heating up phase Press and hold: calls up the Basic settings menu (see section: Changing the Basic settings)
	Temperature selector	Sets the temperature Changes the settings in the Basic settings menu (see section: Changing the Basic settings)
Buttons		
	Programme button	Set the programme or enter the weight (see section: Automatic programmes)
	Start button	Starts operation
	Stop button	Short press: stops the operation (pause) Press and hold: ends the operation

Pop-out operating knob

The rotary, temperature and operating mode selectors can all be popped out. Push the required operating knob to pop it in or out.

Operating modes

You can use the operating mode selector to set your appliance for various different applications.

Operating mode	Application
 Steam cooking 35 - 100 °C	For vegetables, fish, side dishes, for juicing fruit and for blanching. For proving dough (at 35 °C)
 Reheat 80 - 100 °C	For plated meals and baked items. Cooked food is gently reheated. The steam ensures that the food does not dry out.
 Defrost 35 - 60 °C	For vegetables, meat, fish and fruit. The moisture gently transfers the heat to the food. The food does not dry out or lose shape.
 Descaling	For descaling the water system and the evaporator dish (see section: Descaling)

Automatic calibration

The boiling temperature of water depends on the air pressure. During calibration, the appliance is adapted to the pressure conditions in the location where it is installed. This happens automatically when you first use the appliance (see section: First use). More steam develops than usual.

It is important that the appliance steams without interruption for 20 minutes at 100 °C. Do not open the appliance door during this time.

If the appliance was not able to calibrate itself automatically (for example, because the appliance door was opened), the calibration process is carried out again during the next cooking operation.

After moving house

So that the appliance automatically adjusts itself to its new location, you must reset the appliance to the factory settings (see section: Basic settings) and repeat the initial start-up process (see section: First use).

After a power cut

The appliance saves the calibration settings even in the event of a power cut or disconnection from the mains. Recalibration is not necessary.

Your accessories

The accessories supplied with your appliance are suitable for making many dishes. Ensure that you always insert the accessories into the cooking compartment the right way round.

Accessories

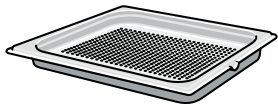
Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.

Your appliance is equipped with the following accessories:



Cooking container, solid, GN $\frac{2}{3}$, 40 mm deep

For catching dripping liquid when steaming and for cooking rice, pulses and cereals



Cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep

for the steaming of whole fish or large quantities of vegetables, for juicing berries, etc.

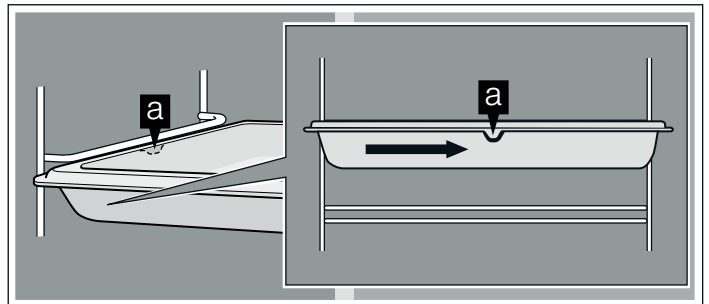
You can buy accessories from the after-sales service, from specialist retailers or online.

Inserting accessories

The accessories are equipped with a locking function. 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.

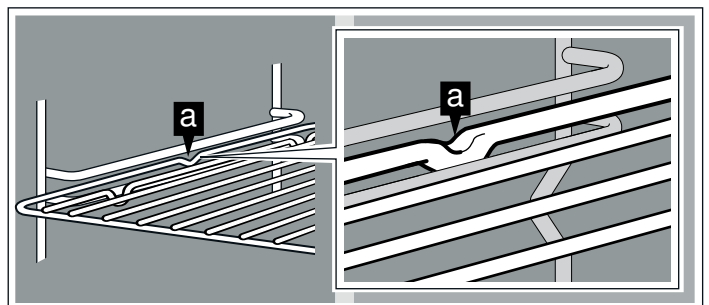
Note: Your appliance will include different accessories, depending on the appliance equipment.

When inserting the cooking container, ensure that the lug (a) is facing downwards.



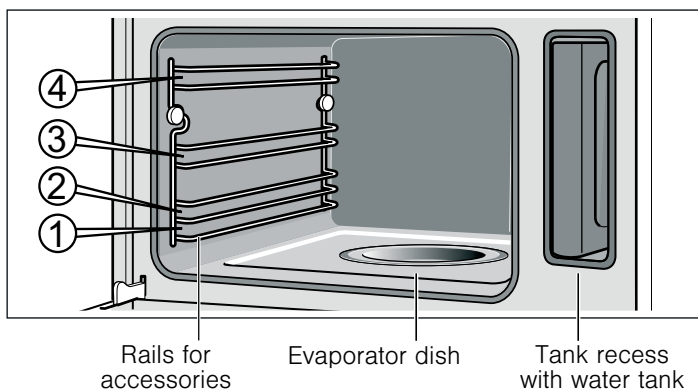
When inserting the wire rack, check

- that the lug (a) is pointing downwards
- that the safety lug on the wire rack is at the back and facing upwards.



Cooking compartment

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



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.

Optional accessories

You can obtain further accessories from specialist retailers:

Accessories	Order no.
Cooking container, solid, GN $\frac{2}{3}$, 40 mm deep	Z1683X3
Cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep	Z1682X3
Cooking container, solid, GN $\frac{2}{3}$, 28 mm deep (baking tray)	Z1673X3
Cooking container, solid, GN $\frac{1}{3}$, 40 mm deep	Z1663X0
Cooking container, perforated, GN $\frac{1}{3}$, 40 mm deep	Z1662X0
Porcelain cooking container, solid, GN $\frac{2}{3}$	Z1685X0
Porcelain cooking container, solid, GN $\frac{1}{3}$	Z1665X0
Wire rack	Z1664X3
Cleaning sponge	643 254
Descaler	311 138
Honeycomb microfibre cloth	460 770

Before using for the first time

In this section you will find out which steps are required before using the appliance for the first time:

- Setting the clock
- Setting the water hardness range
- Starting the appliance for the first time
- Cleaning the accessories before use

Setting the clock

Note: When you press the clock function button, you have 3 seconds to set the clock using the rotary selector. Should this have been insufficient for you, you can amend the clock time later.

flashes in the clock display.

- Briefly press the clock function button to go to the setting mode.
The and symbols light up. **12:00** appears in the clock display.
- Set the current time using the rotary selector.
Your setting is accepted after 3 seconds.

Changing the clock

To subsequently change the time, press the clock function button repeatedly until the and symbols light up again. Change the time with the rotary selector.



Setting the 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 uncarbonated mineral water.

The water hardness "medium" (**52**) is the default setting. Change the value if your water is softer or harder.

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

Notes

- If your water is very hard, we recommend that you use softened water.
- If you use only softened water, you can set your appliance to the "softened" water hardness range.
- If you use mineral water, set the water hardness to hard.
- If you use mineral water, you must only use non-carbonated mineral water (see section "Filling and emptying the water tank").


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



- If required, turn the operating mode selector to the position.
- Press and hold the information button until **10** appears in the temperature display.
- Briefly press the information button repeatedly until **52** appears in the temperature display (water hardness "medium").
- Use the temperature selector to set the water hardness.

Water hardness	Setting symbol (temperature display)
softened	c50
soft	c51
medium	c52
hard	c53
very hard	c54

- Press and hold the **i** info button for 3 seconds.
Your setting is saved.

First use

Before first use, heat the empty appliance with  Steam cooking for 20 minutes at 100 °C. Do not open the appliance door during this time. The appliance is automatically calibrated (see section: Automatic calibration).

- Press the operating mode selector so that it pops out.
The appliance switches on.
- Fill and insert the water tank (see section: Filling the water tank).
Before using for the first time, moisten the seal in the tank cover with a little water.
- Turn the operating mode selector round to  Steam cooking.
- Press the Start button.
The appliance heats up to 100 °C. The cooking time (20 minutes) does not start to count down until the set temperature has been reached. Do not open the appliance door during this time.
The cooking operation ends automatically and an audible signal sounds.
- Press the  clock function button to exit the clock function.
- Turn the operating mode selector back to the **O** position and click in place to turn off the appliance.
Leave the appliance door ajar until the appliance has cooled down.

Cleaning the accessories before use

Using soapy water and a soft cloth, clean the accessories thoroughly before first use.

Operating the appliance

In this section, you can read about

- how to fill the water tank
- how to switch the appliance on and off
- what to note after each cooking operation

Filling the water tank

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

Caution!

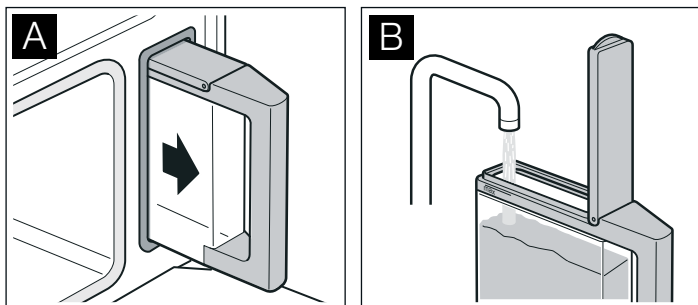
Use of unsuitable liquids may damage the appliance

- Only use fresh tap water, softened water or uncarbonated mineral water.
- If your tap water is very hard, we recommend that you use softened water.
- Do not use distilled water, highly chlorinated tap water (> 40 mg/l) or other liquids.

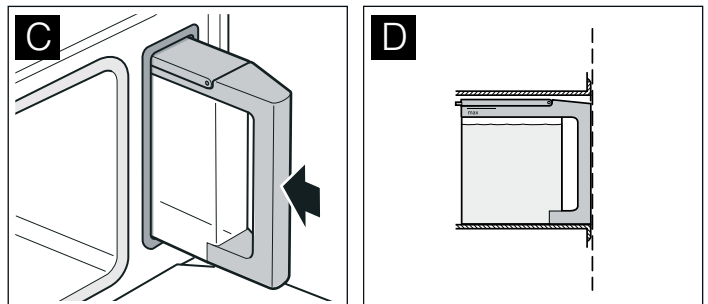
You can obtain information about your tap water from your water supplier. The water hardness can be checked with the test strips enclosed.

Fill the water tank before each use:

- Open the appliance door and take out the water tank (fig. A).
- Fill the water tank with cold water up to the “max” mark (fig. B).



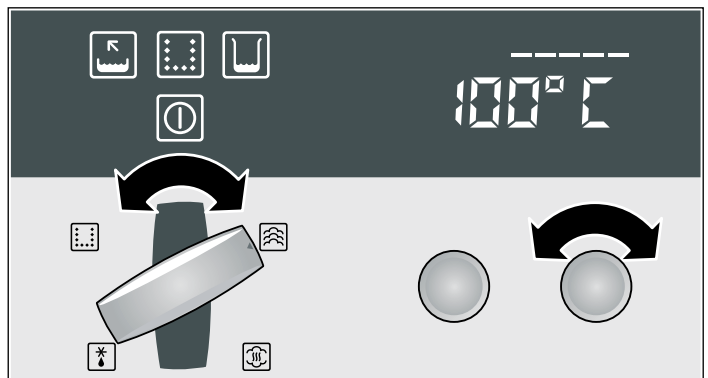
- Close the tank cover until you feel it engage.
- Slide in the water tank all the way (fig. C).



The tank must be flush with the water tank recess (fig. D).

Switching on the appliance

- Press the operating mode selector so that it pops out.
The appliance switches on.
- Turn the operating mode selector until the required operating mode lights up.
A default temperature appears in the temperature display.



- Turn the temperature selector to change the default temperature.

Operating mode	Temperature range	Default cooking time
Steam cooking	35 - 100 °C	20 minutes
Reheat	80 - 100 °C	10 minutes
Defrost setting	35 - 60 °C	30 minutes

A default cooking time appears in the clock display. The and (cooking time) symbols light up.

- Turn the rotary selector to change the default cooking time. The new cooking time is saved automatically after 3 seconds.
- Press the Start button. If you do not press the Start button, an audible signal sounds.

When Steam cooking, the cooking time does not start until the heating up time has elapsed.

Heating indicator

The heating indicator displays the rising temperature in the cooking compartment.

- Temperature reached (fig. A)
- Appliance reheating (fig. B)



Current temperature

Press the info button. The current temperature is displayed for 3 seconds.

Displaying and changing the cooking time.

Press the clock function button repeatedly until the and symbols light up. The current cooking time is displayed. Turn the rotary selector to change the cooking time. The change is saved automatically.

Changing the temperature

You can change the temperature at any time. To change the temperature, turn the temperature selector until the required temperature is displayed.

Pause

Briefly press the Stop button to interrupt cooking (pause). The cooling fan may continue running. Press the Start button to restart.

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

If you have switched on the Auto start, there is no need to restart the appliance (see section: Basic settings).

Display

When the water tank is empty, an audible signal sounds and the indicator appears. Cooking is interrupted.

- Open the appliance door carefully. N.B.: Hot steam will escape.
- Remove the water tank, fill up to the "max" mark and slide the tank back in.
- Press the Start button.

Switching off the appliance

Risk of scalding!

Hot steam may escape when the appliance door is opened. Open the appliance door carefully during or after cooking. When opening the door, do not lean over it. Ensure that, depending on the temperature, steam is not visible.

Press and hold the Stop button to stop the cooking operation.

Once the cooking time has elapsed, the appliance switches off automatically. A signal sounds. Press the clock function button to stop the signal.

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

Turn the operating mode selector back to the position and push it in to turn off the appliance.

You can see on the temperature display whether there is high or low residual heat in the cooking compartment.

Temperature display	Meaning
<i>H</i>	Residual heat high
<i>h</i>	Residual heat low

After each use

Emptying the water tank.

- Open the appliance door carefully. Hot steam will escape.
- Remove and clean the water tank.
- Thoroughly dry the seal in the tank cover and the tank recess in the appliance.

Caution!

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

Drying the cooking compartment

Risk of scalding!

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

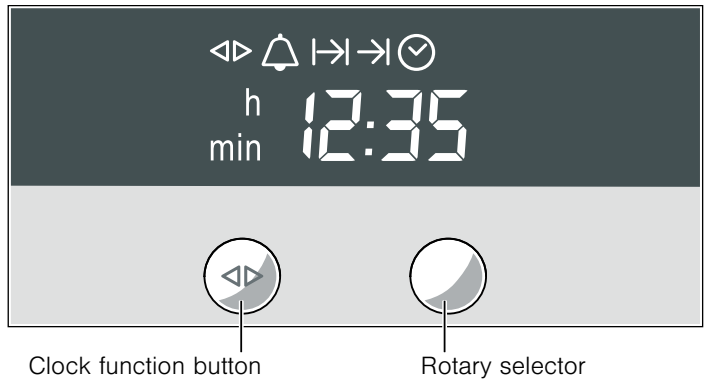
- Leave the appliance door ajar until the appliance has cooled down.
- Once it has cooled down, wipe out the cooking compartment and the evaporator dish with the enclosed cleaning sponge and dry well with a soft cloth.
- Remove food residues in the cooking compartment as soon as the appliance has cooled down.
- Wipe units and handles dry where condensation has formed.

Electronic clock

In this section, you can read about

- how to set the timer
- how to switch off your appliance automatically
- how to switch your appliance on and off automatically (preset operation)
- how to set the time

Clock display



Clock function	Use
Timer	You can use the timer as an egg timer or a kitchen timer. The appliance does not switch on or off automatically
Cooking time	The appliance switches off automatically after a cooking time setting has elapsed (e.g. 1:30 hours)
Preset operation	The appliance switches on and off automatically
Clock	Setting the clock

Notes

- When you set a clock function, the time interval increases when you set higher values (e.g. a cooking time of up to **1:00h** can be set exactly to the minute, more than **1:00h** in intervals of 5 minutes).
- For the clock functions Timer, Cooking time and Preselection mode, an audible signal sounds and the or symbol flashes after the settings have elapsed. To cancel the audible signal before it ends, press the clock function button.
- Briefly press the clock function button to select a clock function. You then have 3 seconds to set the selected clock function. After this time, the setting mode is exited automatically.

Switching the clock display on and off

1. Press and hold the clock function button for 6 seconds.
The clock display switches off. If a clock function is active, the associated symbol remains lit.
2. Press the clock function button briefly.
The clock display switches on.

Timer

1. Press the clock function button repeatedly until the and symbols light up.
2. Set the duration using the rotary selector (e.g. **5:00** minutes).
The setting is applied automatically. Then the clock is displayed again and the minute minder starts counting down.

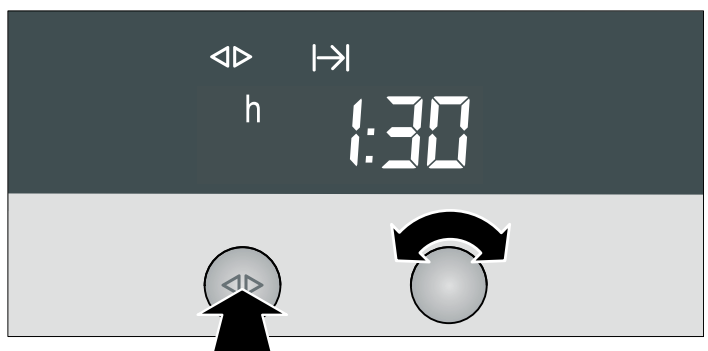


Cooking time

Automatic switch-off after a cooking time setting has elapsed.

1. Set the operating mode and temperature.
A default cooking time is displayed on the electronic clock. The and (cooking time) symbols light up.
2. Set the cooking time with the rotary selector (e.g. **1:30** hours).
The new cooking time is saved automatically after 3 seconds.
3. Press the Start button.
The appliance heats up.

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



Once the cooking time has elapsed, the appliance switches off automatically.


1. Turn the operating mode selector back to the position.
2. Press the clock function button to exit the clock function.





Preset operation

The appliance switches on automatically, then switches off automatically at the time preselected for the end of operation.


Bear in mind that food that spoils easily must not stay in the cooking compartment for too long.


Preselection mode is not possible with some of the automatic programmes.

When  Steam cooking, the cooking time does not start until the heating up time has elapsed. The end of operation which was set is therefore delayed by the length of time required for heating-up.

1. Set the operating mode and temperature.
2. Press the clock function button repeatedly until the  and  symbols light up.
3. Set the cooking time with the rotary selector (e.g. **1:30** hours).
4. Press the clock function button repeatedly until the  and  symbols light up.
5. Set the end of operation using the rotary selector (e.g. **12:30**).
6. Press the Start button.




The appliance waits until the appropriate time to switch on (in the example at **11:00**).

The appliance switches off automatically at the time set for the end of operation (**12:30**). A signal sounds and the  symbol flashes.

1. Turn the operating mode selector back to the  position.
2. Press the clock function button to end the preselection mode.


Setting the clock

You can only change the clock when no other clock function is active.

1. Press the  clock function button repeatedly until the  and  symbols light up.
2. Set the clock using the rotary selector. The setting is applied automatically.



Checking, correcting or deleting settings

1. To check your settings, press the  clock function button repeatedly until the corresponding symbol lights up.
2. If necessary, you can correct your setting using the rotary selector.
3. If you wish to cancel your setting, turn the rotary selector anti-clockwise to the original value.

Automatic programmes


You can prepare food really easily with 20 different programmes.

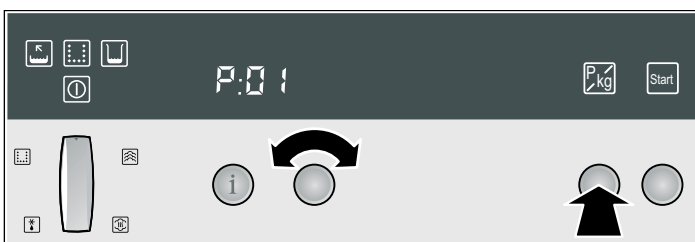
In this section, you will find out


- how to set one of the automatic programmes
- hints and tips on the programmes
- which programmes you can set

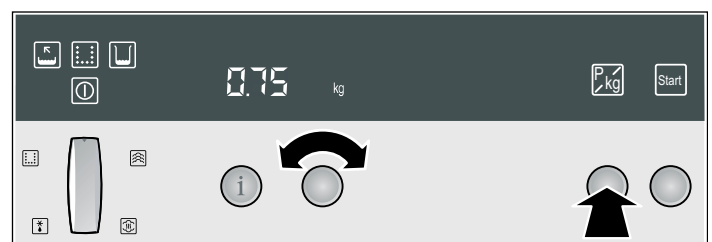
Setting a programme

Select the appropriate programme from the programme table. Follow the instructions for the programmes.

1. Press on the operating mode selector to turn on the appliance.
2. Press the  button. The first programme **P:01** appears in the temperature display.
3. Select the programme with the temperature selector.






4. Press the  button again. A default weight appears on the temperature display. For some programmes, you do not have to enter a weight. In such cases, no default weight is displayed.
5. Turn the temperature selector to set the weight.




6. Press the Start button. No heating indicator appears.

Checking the cooking time

Press the  clock function repeatedly until the  and  symbols light up.

Programme with preselection mode

For some programmes, you can set a  Preselection mode. The programme will be started later and finish at the desired time (see Section: Electronic clock).

Cancelling the programme

Press and hold the Stop button.

End of the programme

A signal sounds. Cooking has finished. To turn off the appliance, press in the operating mode selector so that it clicks into place.

Risk of scalding!

Hot steam may escape when the appliance door is opened. Open the appliance door carefully during or after cooking. When opening the door, do not lean over it. Ensure that, depending on the temperature, steam is not visible.

Notes about the programmes

All programmes are designed for cooking on one level.

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

Ovenware

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

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

Amount/weight

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

The automatic programmes require the weight of the food. The total weight must be within the specified weight range.

Cooking time

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

Prepare vegetables P1 - P6

Do not season vegetables until after cooking.

Prepare cereal products/lentils P07 - P10

Weigh the food and add the correct ratio of water:

Basmati rice 1:1.5

Couscous 1:1

Brown rice 1:1.5

Lentils 1:2

Enter the weight excluding liquid.

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

Steam chicken breast P11

Do not place chicken breasts on top of each other in the ovenware.

Steam fish P12 - P13

When preparing fish, grease the perforated cooking container.

Do not place fish fillets on top of one another. Enter the weight of the heaviest fillet and select pieces as similar in size as possible.

Prepare fruit compote P14

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

Prepare rice pudding P15

Weigh the rice and add 2.5 times the amount of milk. Ensure the level of rice and milk in the accessory is no higher than 2.5 cm. Enter the weight of the rice pudding excluding liquid. Stir after cooking. The remaining milk is quickly absorbed.

Prepare yoghurt P16

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

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

After preparation, leave the glass jars to cool in the refrigerator.

Sterilise bottles P18

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

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

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

Cook eggs P19 - P20

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

Programme tables

Follow the instructions for the programmes.

Programme	Notes	Accessories	Level	
P 1*	Steam cauliflower florets	florets of equal size	perforated + solid cooking container	3 1
P 2*	Steam broccoli florets	florets of equal size	perforated + solid cooking container	3 1
P 3*	Steam green beans	-	perforated + solid cooking container	3 1
P 4*	Steam sliced carrots	slices, approx. 3 mm thick	perforated + solid cooking container	3 1
P 5	Steam frozen mixed vegetables	-	perforated + solid cooking container	3 1
P 6*	Unpeeled boiled potatoes	medium-sized, 4 - 5 cm thick	perforated + solid cooking container	3 1
P 7	Basmati rice	max. 0.75 kg	solid cooking container	2
P 8	Brown rice	max. 0.75 kg	solid cooking container	2
P 9	Couscous	max. 0.75 kg	solid cooking container	2
P 10	Lentils	max. 0.55 kg	solid cooking container	2
P 11	Steam fresh chicken breast	total weight 0.2 - 1.5 kg	perforated + solid cooking container	3 1
P 12	Steam whole fresh fish	0.3 - 2 kg	perforated + solid cooking container	3 1
P 13	Steam fresh fish fillet	max. 2.5 cm thick	perforated + solid cooking container	3 1
P 14*	Fruit compote	-	solid cooking container	2

* You can set a preselection mode for this programme

Programme	Notes	Accessories	Level
P 15	Rice pudding	-	solid cooking container 2
P 16	Yogurt in glass jars	-	jars + solid cooking container 2
P 17*	Reheat cooked side dishes	-	solid cooking container 2
P 18*	Disinfect bottles	-	solid cooking container 2
P 19*	Hard-boiled eggs	eggs, size M, max. 1.8 kg	perforated + solid cooking container 3 1
P 20*	Soft-boiled eggs	eggs, size M, max. 1 kg	perforated + solid cooking container 3 1

* You can set a preselection mode for this programme

Childproof lock

In this section, you can read about

- how to lock your appliance
- how to lock your appliance permanently

Lock

Once it has been locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock.

Locking the appliance

1. Switch on the appliance.
2. Press and hold the **i** info button until **ℳ** (Appliance unlocked) appears.
3. Turn the temperature selector until **ℳ** (Appliance locked) appears.
4. Press and hold the **i** info button until the **ℳ** symbol appears.

Note: If you try to switch the locked appliance on, **-S-** (Appliance locked) appears.

Unlocking the appliance

1. Press and hold the **i** info button until **ℳ** (Appliance locked) appears.
2. Turn the temperature selector until **ℳ** (Appliance unlocked) appears.
3. Press and hold the **i** info button until the **ℳ** symbol goes out.

Permanent lock

Once it has been permanently locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically.

Locking the appliance permanently

1. Switch on the appliance.
2. Press and hold the **i** info button until **ℳ** (Appliance locked) appears.
3. Turn the temperature selector until **ℳ** (Appliance permanently locked) appears.
4. Press and hold the **i** info button for 3 seconds.
Your appliance will be locked after 30 seconds. The **ℳ** symbol appears.

Note: If you try to switch the locked appliance on, **-SP-** (Appliance permanently locked) appears.

Interrupting permanent lock

1. Press and hold the **i** info button until **ℳ** (Appliance permanently locked) appears.
2. Turn the temperature selector until **ℳ** (Appliance unlocked once) appears.
3. Press and hold the **i** info button until the **ℳ** symbol goes out.
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.
After switching it off, the permanent lock is reactivated after 30 seconds.

Unlocking the appliance permanently

1. Press and hold the **i** info button until **ℳ** (Appliance permanently locked) appears.
2. Turn the temperature selector until **ℳ** (Appliance unlocked once) appears.
3. Press and hold the **i** info button until the **ℳ** symbol goes out.
4. Within 30 seconds, press and hold the info button **i** again for 3 seconds.
5. Turn the temperature selector until **ℳ** (Appliance unlocked) appears.
6. Press and hold the **i** info button for 3 seconds.
The appliance is permanently unlocked.

Basic settings

Your appliance has various basic settings, which are preset at the factory. You can change the basic settings as you require.

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

You can only change the basic settings if the appliance is switched on.

1. If required, turn the operating mode selector to **O**.
2. Press and hold the **i** information button until **c 10** (Lock is not activated) appears in the temperature display.
3. Briefly press the **i** information button repeatedly until the desired basic setting is displayed.
4. Use the temperature selector to change the basic setting.
5. Press and hold the **i** info button for 3 seconds. The change is saved.

You can change the following basic settings:

Basic settings menu		
Submenu	Basic setting	Setting symbol
Childproof lock	Lock is not activated	c 10
	Lock is activated	c 11
	Permanent lock is activated	c 21

* Restore the appliance to the factory settings:

- all changes to the basic settings are cleared
- Automatic calibration is carried out again

Basic settings menu		
Submenu	Basic setting	Setting symbol
Audible signal	Audible signal off	c 30
	Audible signal duration 30 seconds	c 31
	Audible signal duration 2 minutes	c 32
Audible signal duration 10 minutes	Audible signal duration 10 minutes	c 33
Auto start	off	c 40
	on	c 41
Water hardness range	softened	c 50
	soft (I)	c 51
	medium (II)	c 52
	hard (III)	c 53
very hard (IV)	very hard (IV)	c 54
Steam heating up signal	off	c 60
	on	c 61
Factory settings*	Do not restore	c 70
	Restore	c 71

* Restore the appliance to the factory settings:

- all changes to the basic settings are cleared
- Automatic calibration is carried out again

Automatic safety cut-out

The automatic safety cut-out is only activated if you have not made any settings on your appliance for a prolonged period.

The length of time after which your appliance switches itself off depends on the settings that you make.

000 flashes in the temperature display. Cooking is interrupted.

Turn the operating mode selector back to the **O** position to deactivate the automatic safety switch-off function. You can now make new settings.

Care and cleaning

In this section, you will find information on

- the care and cleaning of your appliance
- Descaling

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 panels	See section: Cleaning the door panels Caution! Risk of surface damage: After cleaning, wipe the door panels with glass cleaner, then dry. Otherwise, stains will be caused that will not be able to be removed.
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).

Microfibre cloth

The honeycomb microfibre cloth is particularly suitable for cleaning sensitive surfaces such as glass, glass ceramic, stainless steel or aluminium (product no. 460 770, also available from our online eShop). It removes liquid and greasy deposits in one go.

Descaling

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

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

The descaling operation consists of:

- Descale (approx. 30 minutes), then refill the water tank and empty the evaporator dish
- 1st rinse (20 seconds), then empty the evaporator dish
- 2nd rinse (20 seconds), then remove the remaining water

All three steps must be completed in full. The appliance is ready for operation again only after the 2nd rinse.

Descaler

Only use the liquid descaler recommended by the after-sales service for descaling (product no. 311 138, also available online from the eShop). Other descalers may damage the appliance.


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

Caution!


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.


Starting descaling

The cooking compartment must have cooled down completely.

1. Press the operating mode selector to make it pop out.
The appliance switches on.
2. Turn the operating mode selector to  Descale.
3. Slide in the water tank containing the descaling solution and close the appliance door.
4. Press the Start button.
The descaling process starts. The light in the cooking compartment remains switched off.

Emptying the evaporator dish and refilling the water tank


A signal sounds after approx. 30 minutes. The  symbol (Fill water tank) and $\rightarrow 00:40$ min are displayed.

1. Open the appliance door.
2. Rinse the water tank thoroughly, fill with water and reinsert. The  symbol (empty evaporator dish) appears.
3. Remove the descaling solution from the evaporator dish using the cleaning sponge provided.
4. Close the appliance door.

1st rinse

Press the Start button.
The appliance starts rinsing.

Empty evaporator dish

 (Empty evaporator dish) and $\rightarrow 00:20$ min appear after 20 seconds.

1. Open the appliance door.
2. Thoroughly rinse out the cleaning sponge.
3. Remove the remaining water from the evaporator dish using the cleaning sponge.
4. Close the appliance door.

2nd rinse

Press the Start button.
The appliance starts rinsing.

Removing the remaining water

After 20 seconds,  (Empty evaporator dish) appears.


1. Open the appliance door.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.
4. Turn the operating mode selector back to 0.
5. To turn off the appliance, press in the operating mode selector so that it clicks into place.

Descaling is complete.

Cancelling descaling

Note: After cancelling, the appliance must be rinsed twice. The appliance is locked against other applications until the second rinsing operation is complete.

Press and hold the Stop button to cancel the descaling process.

The  symbol (Fill water tank) and $\rightarrow 00:40$ min are displayed.

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

Now proceed as described in the section: "Emptying the evaporator dish and refilling the water tank".

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. Prepare a descaling solution by mixing 100 ml water and 20 ml liquid descaler.
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.

Removing and fitting the appliance door

You can remove the appliance door to clean it more thoroughly.

Risk of injury!

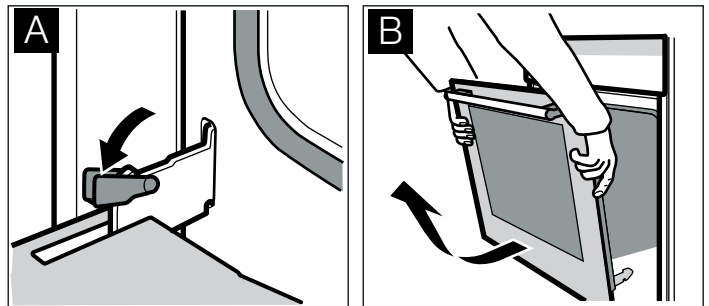
The hinges of the appliance door may snap shut with great force. Always open the hinge locking lever fully when removing the appliance door and close it fully after refitting. Do not reach into the hinge.

Risk of injury!

If the appliance door has only been unhinged on one side, do not reach into the hinge. The hinge can snap back with great force. Call the after-sales service.

Removing the appliance door

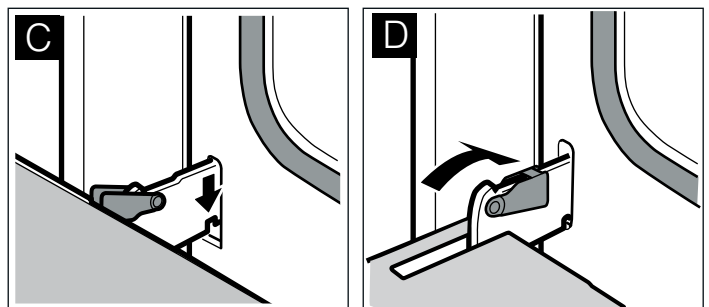
1. Open the appliance door fully.
2. Fold out the locking levers on the left and right fully (figure A). The hinges are secured and cannot snap closed.
3. Close the appliance door until you feel some resistance.
4. With both hands, grip the door on the left and right-hand side, close the door a little more and pull it out (Fig. B).



Fitting the appliance door

Refit the appliance door after cleaning.

1. Insert the hinges in the left and right-hand bracket (figure C). The notch on both hinges must engage.
2. Open the appliance door fully.
3. Close the locking levers on the left and right-hand side fully (figure D).



The appliance door is secured and can no longer be removed.

4. Close the appliance door.

Cleaning the door panels

To assist with cleaning, the inner door panel can be removed from the appliance door.

Risk of injury!

The components inside the appliance door may have sharp edges. Take care not to cut yourself. Wear protective gloves.

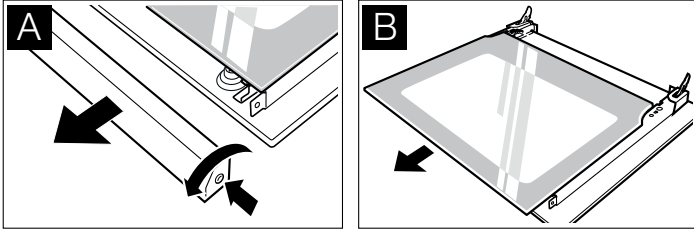
Risk of injury!

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

Removing the door panel

Note: Before removing, make a note of the orientation in which the door panel is fitted, so that it is not refitted the wrong way round.

1. Unhook the appliance door and lay it on a soft, clean surface with the front side facing downwards (see section: Removing and installing the appliance door).
2. Unscrew the cover at the top left and right of the appliance door and detach it (figure A).
3. Lift the door panel and remove it (figure B).



Cleaning

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

Caution!

Do not use any sharp or abrasive medium or a glass scraper. The glass could be damaged.

Fitting the door panel

1. Slide in the door panel all the way.
2. Put the cover back in place and screw it in.
3. Refit the appliance door.

Cleaning the rails

The rails can be removed for cleaning.

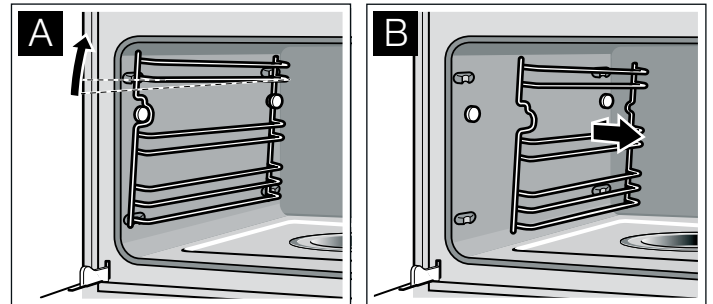
⚠ Risk of burning due to hot components in the cooking compartment!

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), because otherwise the appliance side panel may become bent.

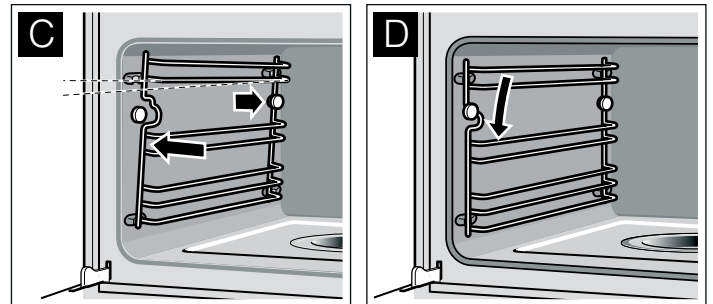
1. Carefully press the front of the rail upwards until it becomes detached, and release it from the holder at the side (fig. A).
2. Detach the rail from the holder and remove it (fig. B).



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

Attaching the rail

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. C).
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. D).



Each set of rails only fits on one side.








Troubleshooting




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

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

Risk of electric shock!

- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

Problem	Possible cause	Notes/remedy
The appliance does not work	The plug is not plugged in	Connect the appliance to the electricity supply
	Power cut	Check whether other kitchen appliances are working
	Circuit-breaker faulty	Check in the fuse box to make sure that the circuit-breaker for the appliance is OK
	Faulty operation	Switch off the circuit-breaker for the appliance in the fuse box and switch it back on after approx. 10 seconds
The appliance cannot be started and I→ and 00:40 min appear in the display	Descaling has been cancelled	Turn the operating mode selector to  and rinse the appliance twice (see section: Cancelling descaling)
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door
	The appliance is not switched off	Turn the operating mode selector back to the 0 position and switch it on again.
0:00 flashes in the clock display	Power cut	Reset the clock (see section: Electronic clock)
0:00 flashes in the clock display and rrr appears in the temperature display	Power cut during cooking	Press the  clock function button, reset the clock (see section: Electronic clock)
The appliance is not in operation. A cooking time is shown in the clock display 000 flashes in the temperature display	The Start button was not pressed after the setting was made	Press the Start button or delete the setting with the Stop button
	Automatic safety cut-out is active	Turn the operating mode selector back to 0 and lock it in place
 indicator appears even though the water tank is full	The appliance is not switched off	Turn the operating mode selector back to 0 and lock it in place
	The water tank has not been inserted properly	Push in the water tank until it locks into place.
 indicator appears even though the water tank is not yet empty or the water tank is empty, but the  indicator does not appear	The detection system is not working	Call the after-sales service
	The water tank is dirty. The moving water level indicators are jammed	Shake and clean the water tank. If the parts cannot be freed, obtain a new water tank from the after-sales service
The water tank empties for no discernible reason. The evaporator dish overflows	The water tank was not closed properly	Close the lid until you feel it lock into place
	The tank lid seal is dirty	Clean the seal
	The tank lid seal is faulty	Obtain a new water tank from the after-sales service
The evaporator dish has boiled empty even though the water tank is full.	The water tank has not been inserted properly	Push in the water tank until it locks into place
	The feed line is blocked	Descale the appliance. Check whether the water hardness range is set correctly
The  indicator appears	The appliance has not been used for at least two days and the water tank is full	Empty and clean the water tank. Always empty the water tank after cooking
There is a "pop" noise during cooking	Cold/warm effect with frozen food, caused by the steam	This is normal
When you cook with steam, a lot of steam is created	The appliance is being automatically calibrated	This is normal
When cooking with steam, a great deal of steam is created again	The appliance is unable to calibrate itself automatically if cooking times are too short	Restore the appliance to the factory setting (see section: Basic settings). Then start  Steam cooking at 100 °C for 20 minutes

Problem	Possible cause	Notes/remedy
Steam escapes from the ventilation slots during cooking		This is normal
The appliance is not producing steam properly	Limescale has formed in the appliance	Starting descaling
The error message EO !! appears in the temperature display	A button was pressed for too long or is jammed	Press the  clock function button to delete the error message. Press all of the buttons individually and check if they are clean
An EO... error message appears in the temperature display	Technical fault	Press the  clock function button to delete the error message, and reset the clock if necessary. If the error message appears again, call the after-sales service
The appliance is no longer heating. The colon is flashing in the clock display. EOO , for example, appears in the temperature display	A button combination was actuated	Switch off the appliance. Press the i information button for 3 seconds, then press the  clock function button for 4 seconds and then press the i information button again for another 3 seconds

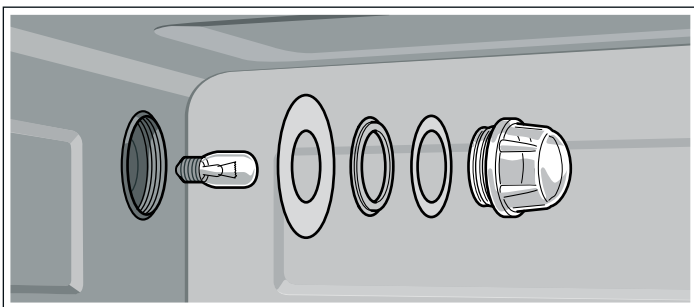
Replacing the cooking compartment bulb

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

Risk of burns!

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

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



5. Screw the glass cover with the seals back on again.
 6. Connect the appliance to the mains and reset the clock.
- Never operate the appliance without the glass cover and seals.

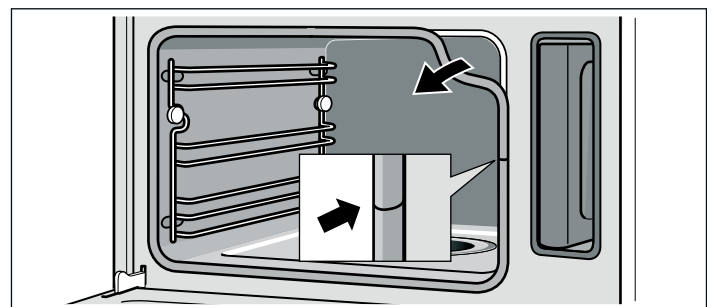
Replacing the glass cover or seals

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

Changing the door seal

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

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



After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the 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 on the lower left-hand side when you open the appliance door.

You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no.	FD no.

After-sales service

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, 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

GB 0844 8928989

Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Environmental protection

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.

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.

Tables and tips

Steaming is a particularly gentle way of cooking food. The steam surrounds the dish thereby preventing a loss of nutrients from the food. Cooking takes place without 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 operating mode, 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 cooking container, always insert the solid cooking container underneath. Dripping liquid is caught.

Cookware

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

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

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

Cooking time and quantity

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

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

Distributing food evenly

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

Pressure-sensitive food

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

Cooking a menu

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

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

Vegetables

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

Food	Size	Accessories	Operating mode	Temperature in °C	Cooking time in min.
Artichokes	whole	perforated + solid	Steam cooking	100	30 - 35
Cauliflower	whole	perforated + solid	Steam cooking	100	30 - 40
Cauliflower	florets	perforated + solid	Steam cooking	100	10 - 15
Broccoli	florets	perforated + solid	Steam cooking	100	8 - 10
Peas	-	perforated + solid	Steam cooking	100	5 - 10
Fennel	slices	perforated + solid	Steam cooking	100	10 - 14
Vegetable flan	-	1.5 l bain-marie dish + perforated cooking container at level 2	Steam cooking	100	50 - 70
Green beans	-	perforated + solid	Steam cooking	100	20 - 25
Carrots	slices	perforated + solid	Steam cooking	100	10 - 20
Kohlrabi	slices	perforated + solid	Steam cooking	100	15 - 20
Leeks	slices	perforated + solid	Steam cooking	100	4 - 6
Sweetcorn	whole	perforated + solid	Steam cooking	100	25 - 35
Swiss chard*	shredded	perforated + solid	Steam cooking	100	8 - 10
Green asparagus*	whole	perforated + solid	Steam cooking	100	7 - 12
White asparagus*	whole	perforated + solid	Steam cooking	100	10 - 15
Spinach*	-	perforated + solid	Steam cooking	100	2 - 3
Romanesco	florets	perforated + solid	Steam cooking	100	8 - 10
Brussels sprouts	florets	perforated + solid	Steam cooking	100	20 - 30
Beetroot	Whole	perforated + solid	Steam cooking	100	40 - 50
Red cabbage	shredded	perforated + solid	Steam cooking	100	30 - 35
White cabbage	shredded	perforated + solid	Steam cooking	100	25 - 35
Courgettes	slices	perforated + solid	Steam cooking	100	2 - 3
Mangetout	-	perforated + solid	Steam cooking	100	8 - 12

* Preheat the appliance

Side dishes and pulses

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

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

Food	Ratio	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Unpeeled boiled potatoes (medium size)	-	perforated + solid	3 1	Steam cooking	100	35 - 45
Boiled potatoes (quartered)	-	perforated + solid	3 1	Steam cooking	100	20 - 25
Brown rice	1:1.5	solid	-	Steam cooking	100	30 - 40
Long grain rice	1:1.5	solid	-	Steam cooking	100	20 - 30
Basmati rice	1:1.5	solid	-	Steam cooking	100	20 - 30
Parboiled rice	1:1.5	solid	-	Steam cooking	100	15 - 20
Risotto	1:2	solid	-	Steam cooking	100	30 - 35
Lentils	1:2	solid	-	Steam cooking	100	30 - 45
Canellini beans, pre-softened	1:2	solid	-	Steam cooking	100	65 - 75
Couscous	1:1	solid	-	Steam cooking	100	6 - 10
Unripe spelt grain, coarse ground	1:2.5	solid	-	Steam cooking	100	15 - 20
Millet, whole	1:2.5	solid	-	Steam cooking	100	25 - 35
Wheat, whole	1:1	solid	-	Steam cooking	100	60 - 70
Dumplings	-	perforated + solid	3 1	Steam cooking	95	20 - 25

Poultry and meat

Poultry

Food	Amount	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Chicken breast	per 0.15 kg	solid	2	Steam cooking	100	15 - 25
Duck breast*	per 0.35 kg	solid	2	Steam cooking	100	12 - 18

* Sear first and wrap in foil

Beef

Food	Amount	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Thin slice of sirloin, medium*	1 kg	solid	2	Steam cooking	100	25 - 35
Thick piece of sirloin, medium*	1 kg	perforated + solid	3 1	Steam cooking	100	30 - 40

* Sear first and wrap in foil

Pork

Food	Amount	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Fillet of pork*	0.5 kg	solid	2	Steam cooking	100	10 - 12
Pork medallions*	approx. 3 cm thick	solid	2	Steam cooking	100	10 - 12
Smoked pork ribs	sliced	solid	2	Steam cooking	100	15 - 20

* Sear first and wrap in foil

Sausages

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Wiener sausages	perforated + solid	3 1	Steam cooking	80 - 90	12 - 18
Bavarian veal sausages	perforated + solid	3 1	Steam cooking	80 - 90	15 - 20

Fish

Food	Amount	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Sea bream, whole	per 0.3 kg	perforated + solid	3 1	Steam cooking	80 - 90	15 - 25
Sea bream fillet	per 0.15 kg	perforated + solid	3 1	Steam cooking	80 - 90	10 - 20
Fish terrine	bain marie 1.5 l	solid	2	Steam cooking	70 - 80	40 - 80
Trout, whole	per 0.2 kg	perforated + solid	3 1	Steam cooking	80 - 90	12 - 15
Cod fillet	per 0.15 kg	perforated + solid	3 1	Steam cooking	80 - 90	10 - 14
Salmon fillet	per 0.15 kg	perforated + solid	3 1	Steam cooking	100	8 - 10
Mussels	1.5 kg	solid	2	Steam cooking	100	10 - 15
Ocean perch fillet	per 0.15 kg	perforated + solid	3 1	Steam cooking	80 - 90	10 - 20
Sole rolls, stuffed		perforated + solid	3 1	Steam cooking	80 - 90	10 - 20

Soup vegetables, Miscellaneous

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Royale	solid	2	Steam cooking	90	15 - 20
Semolina dumplings	perforated + solid	3 1	Steam cooking	90 - 95	7 - 10
Hard-boiled eggs (Size M, max. 1.8 kg)	perforated + solid	3 1	Steam cooking	100	10 - 12
Soft-boiled eggs (Size M, max. 1 kg)	perforated + solid	3 1	Steam cooking	100	6 - 8

Dessert, compote

Compote:

Weigh the fruit and add approximately $\frac{1}{3}$ the amount in water, and add sugar and spices according to taste.

Rice pudding

Weigh the rice and add 2.5 times the amount of milk. Ensure the level of rice and milk in the accessory is no higher than 2.5 cm. Stir after cooking. The remaining milk is quickly absorbed.

Yoghurt

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

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

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

Food	Accessories	Operating mode	Temperature in °C	Cooking time in min.
Yeast dumplings	solid	Steam cooking	100	20 - 25
Crème caramel	small moulds + perforated	Steam cooking	90 - 95	15 - 20
Rice pudding*	solid	Steam cooking	100	25 - 35
Yoghurt*	portion sized jars + perforated	Steam cooking	40	300 - 360
Apple compote	solid	Steam cooking	100	10 - 15
Pear compote	solid	Steam cooking	100	10 - 15
Cherry compote	solid	Steam cooking	100	10 - 15

* You can also use the appropriate programme (see section: Automatic programmes)

Food	Accessories	Operating mode	Temperature in °C	Cooking time in min.
Rhubarb compote	solid	Steam cooking	100	10 - 15
Plum compote	solid	Steam cooking	100	15 - 20

* You can also use the appropriate programme (see section: Automatic programmes)

Reheating food

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

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Vegetables	solid cooking container	3	Reheat	100	12 - 15
Pasta, potatoes, rice	solid cooking container	3	Reheat	100	5 - 10

Defrosting

When freezing, lay the food as flat as possible and in portion-sized pieces at -18 °C. Do not freeze excessively large quantities. Once defrosted, food will not keep for as long and spoils more quickly than fresh food.

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


Use the Defrost operating mode.

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

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

Health risk!

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

After defrosting, operate the steam oven for 15 minutes at 100 °C using  Steam cooking.

Defrost meat

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

Defrosting poultry

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

Food	Amount	Accessories	Level	Temperature in °C	Cooking time in min.
Chicken drumsticks	0.25 kg	perforated + solid	3 1	45 - 50	55 - 60
Berries	0.5 kg	perforated + solid	3 1	50 - 55	15 - 20
Fish fillet	0.4 kg	perforated + solid	3 1	40 - 45	50 - 55

Proving dough

With Steam cooking, dough will prove considerably more quickly than at room temperature.

You can select any shelf position you wish for the perforated cooking container.

Place the dough bowl in the perforated cooking container. Do not cover the dough.

Food	Amount	Accessories	Temperature in °C	Cooking time in min.
Yeast dough	1 kg	Bowl + perforated cooking container	35	20 - 30
Sourdough	1 kg	Bowl + perforated cooking container	35	20 - 30

Juicing

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

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

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

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Raspberries	perforated + solid	3 1	Steam cooking	100	30 - 45
Redcurrants	perforated + solid	3 1	Steam cooking	100	40 - 50

Preserve

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

Only use fruit and vegetables which are in perfect condition.

The following foods cannot be preserved with your appliance: Contents of tins, meat, fish or pastry dough.

Check preserving jars, rubber rings, clips and springs.

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

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

After the specified cooking time, open the appliance door.

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

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Vegetables	1-litre preserving jars	2	Steam cooking	100	30 - 120
Stone fruits	1-litre preserving jars	2	Steam cooking	100	25 - 30
Pip fruits	1-litre preserving jars	2	Steam cooking	100	25 - 30

Frozen products

Observe the instructions on the packaging.

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

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Pasta, fresh, refrigerated*	solid	2	Steam cooking	100	5 - 10
Trout	perforated + solid	3 1	Steam cooking	80 - 100	20 - 25
Salmon fillet	perforated + solid	3 1	Steam cooking	80 - 100	20 - 25
Broccoli	perforated + solid	3 1	Steam cooking	100	4 - 6
Cauliflower	perforated + solid	3 1	Steam cooking	100	5 - 8
Beans	perforated + solid	3 1	Steam cooking	100	4 - 6
Peas	perforated + solid	3 1	Steam cooking	100	4 - 6
Carrots	perforated + solid	3 1	Steam cooking	100	3 - 5
Mixed vegetables	perforated + solid	3 1	Steam cooking	100	4 - 8
Brussels sprouts	perforated + solid	3 1	Steam cooking	100	5 - 10

* Add a little liquid

Test dishes

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

Steaming

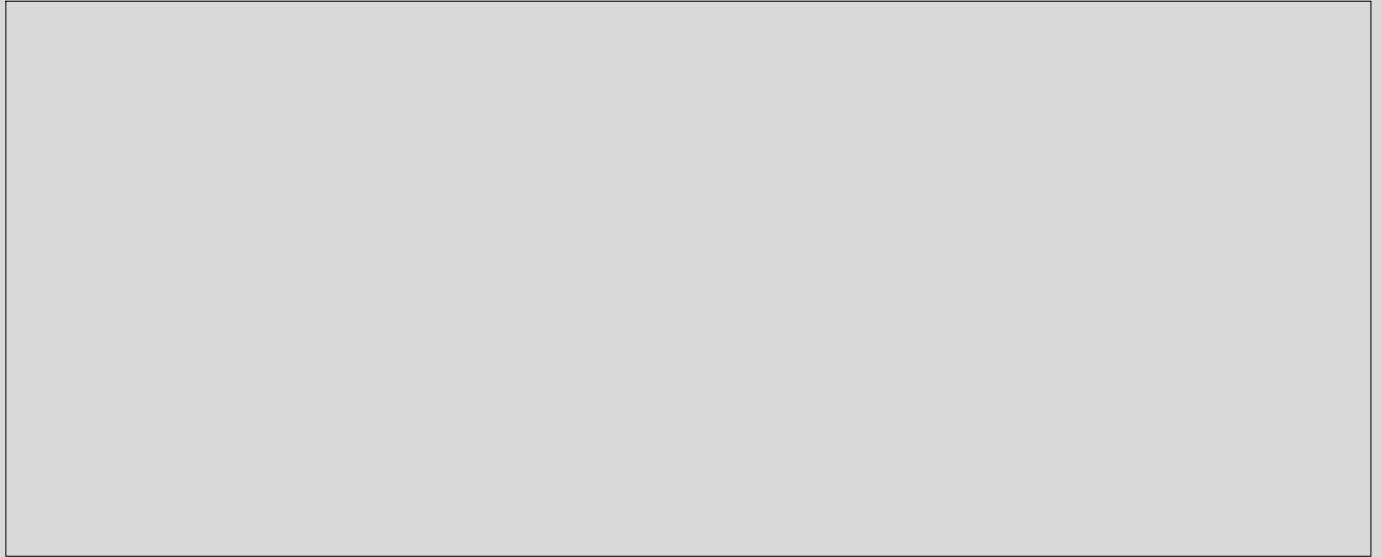
Test dishes tested in accordance with standard EN 60350-1.

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Broccoli (Steam distribution)	Perforated + solid	3 1	Steam cooking	100	*
Broccoli (Steam supply)	Perforated + solid	3 1	Steam cooking	100	*
Peas** (Maximum load)	Perforated + solid	3 1	Steam cooking	100	***

* The cooking time for "al dente" must be established beforehand.

** Spread out 2.0 kg of peas evenly in the container.

*** The end of the cooking time has been reached when the peas at the coldest point have reached a temperature of 85 °C.



Constructa Neff
Vertriebs-GmbH
Carl-Wery-Straße 34
D-81739 München



9000762230

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