



Dear customer,

Congratulations on the purchase of your new Neff combination steam oven. We would like to thank you for your confidence in us and we hope that you will have many years of enjoyment and cooking pleasure with your new appliance at the heart of your kitchen.

To enable you to take full advantage of all the technical features of your combination steam oven, please read these instructions for use.

The detailed table of contents will guide you quickly to all the important information:

- You will be informed of important safety information.
- You will then be familiarised with the individual parts of your new combination steam oven.
- And we will show you how to make the settings step by step.
- The tables list the settings and shelf positions for many well-known dishes, tried and tested by us.
- In the unlikely event of a malfunction, this is where you will find information on how to rectify minor faults yourself.

Have fun cooking!

Instruction manual

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Safety information

Please read this instruction manual carefully.

This appliance is intended only for domestic use.
This appliance must only be used for food preparation.

Neither adults nor children should operate the appliance without supervision:

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience to operate it correctly and safely.

Never let children play with the appliance.

Hot cooking compartment

Risk of burning.

Never touch the hot surfaces of heating and cooking appliances or the hot surfaces in the cooking compartment. Open the cooking compartment door carefully. Hot steam will escape. Small children must be kept at a safe distance from the appliance at all times.

Risk of fire.

Never store combustible items in the cooking compartment.

Risk of short-circuiting.

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

Risk of burning.

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories

Risk of burning.

Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

Hot water

Risk of scalding.

Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.

Incorrect repairs

Danger of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Contact the after-sales service.

Causes of damage

Keep the cooking compartment floor clear

Do not place anything on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat could damage the appliance.

The cooking compartment floor and the evaporator dish must always be kept clear. Always place ovenware on the wire rack or in the perforated cooking container.

Aluminium foil

Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door panel.

Ovenware

Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with hot air and steam.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

Steaming with a perforated cooking container

When steaming in a perforated cooking container, always insert the baking tray underneath. Dripping liquid is caught.

Moist food

Do not store moist food in the closed cooking compartment for prolonged periods. It can lead to corrosion in the cooking compartment.

Fruit juice	When baking very moist fruit flan, do not pack the baking tray too generously. If fruit juice drips from the baking tray, it leaves stains that cannot be removed.
Very dirty door seal	If the door seal is very dirty, the appliance door will no longer close properly. The fronts of adjacent units could be damaged. Always keep the door seal clean and replace when necessary.
Appliance door as a set down area	Do not place anything on the appliance door when it is open. The appliance could be damaged.
Transporting the appliance	Do not carry or hold the appliance by the door handle. The door handle could break.
Care and cleaning	The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual. Remove food residues from the cooking compartment as soon as the appliance has cooled.

Energy and environment tips

Here you will be given tips on saving energy and disposing of your appliance properly.

Saving energy

Only preheat the appliance if this is specified in the recipe or in the operating instructions table.

Open the appliance door as infrequently as possible while the food is cooking.

When steaming, you can cook on several levels at the same time. When preparing foods with different cooking times, those with the longest cooking time should be placed in the oven first.

Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

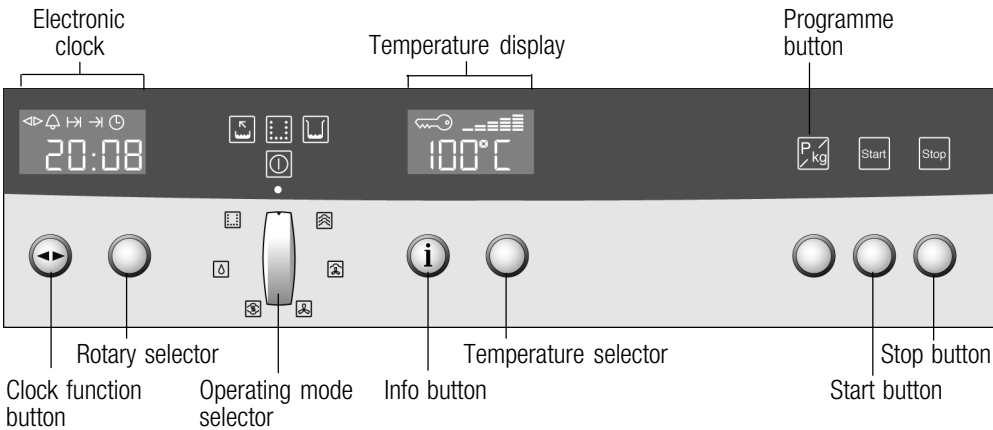
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.



Your new appliance

In this section, you will find information on

- the control panel
- the operating modes
- the cooking compartment and accessories

Control panel





	Control	Use
	Clock function button	Selects the clock function (see section: Electronic clock)
	Rotary selector	Make settings within a clock function (see section: Electronic clock)
	Operating mode selector	Selects the operating mode
i	Info button	Appliance switched on: checks the current information Appliance switched off: selects the basic settings (see section: Basic settings)
	Temperature selector	Appliance switched on: sets the temperature (see section: Switching on the appliance) Appliance switched off: changes the basic settings (see section: Basic settings)
	Programme button	Set the programme or enter the weight (see section: Automatic Programmes)
start	Start button	Starts operation
stop	Stop button	press briefly: Stops (pauses) an operation
		long press: Ends operation





Pop-out control knobs

The rotary, temperature and operating mode selectors can all be popped out. To pop the knob in and out, push the appropriate operating knob.

Operating modes

Using the operating mode selector, you can select the following operating modes:

Operating mode	Application
 Steam cooking	For vegetables, fish, side dishes, for juicing fruit and for blanching. For proving dough (at 35 °C).
 CircoSteam®	For meat, bakes, and pastries. Hot air and steam are then combined.

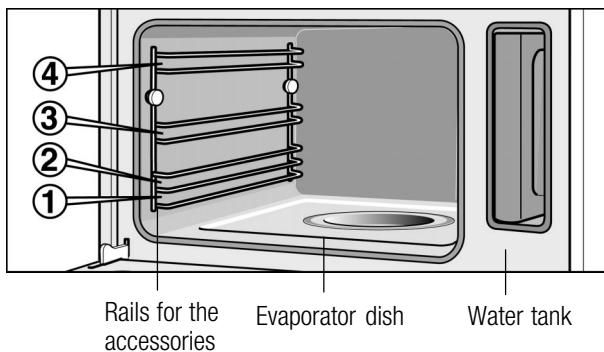
Operating mode	Application
 Hot air	For moist cakes, sponges and pot roasts. A fan in the back panel of the oven distributes the heat evenly inside the cooking compartment.
 Reheat	For plated meals and baked items. Cooked food is gently reheated. The steam ensures that the food does not dry out.
 EasyClean®	Makes cleaning of the cooking compartment easier (see Section: EasyClean®)
 Descal	For descaling the water system and the evaporator dish (see section: Descaling)

Cooking compartment and accessories

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

Caution

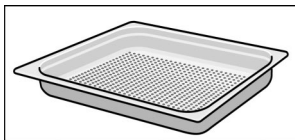
- The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.
- Do not slide any accessories between the shelf positions, or they may tip.



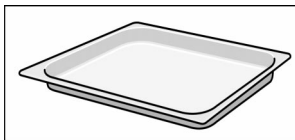
Accessories

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

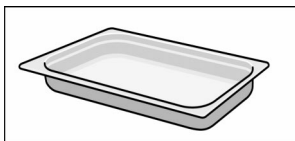
Your appliance is equipped with the following accessories:



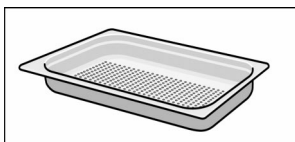
Cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep
for the steaming of whole fish or large quantities of vegetables, for juicing berries, etc.



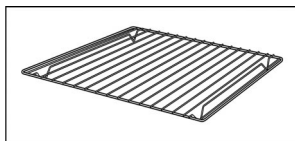
Cooking container, solid, GN $\frac{2}{3}$, 28 mm deep (baking sheet)
for baking cakes on a baking tray and catching dripping liquid during steaming



Cooking container, solid, GN $\frac{1}{3}$, 40 mm deep
for cooking rice, pulses and cereals



Cooking container, perforated, GN $\frac{1}{3}$, 40 mm deep
for steaming vegetables, juicing berries and defrosting



Wire rack
for ovenware, cakes and ovenproof dishes and for roasting

You can obtain further accessories from specialist retailers:

Accessories	Order no.
Cooking container, solid, GN $\frac{2}{3}$, 40 mm deep	Z1683X0
Cooking container, perforated, GN $\frac{2}{3}$, 40 mm deep	Z1682X0
Cooking container, solid, GN $\frac{2}{3}$, 28 mm deep (baking tray)	Z1673X0
Cooking container, solid, GN $\frac{1}{3}$, 40 mm deep	Z1663X0
Cooking container, perforated, GN $\frac{1}{3}$, 40 mm deep	Z1662X0
Wire rack	Z1664X0
Roasting set	Z1684X0
Cleaning sponge	643 254
Descaler	311 138
Honeycomb microfibre cloth	460 770

The cooking containers may warp during oven operation. This is caused by the considerable temperature differences on the accessories. It may occur if only a part of the accessory is covered or if you place frozen items, such as pizza, on the accessory.

Water tank

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

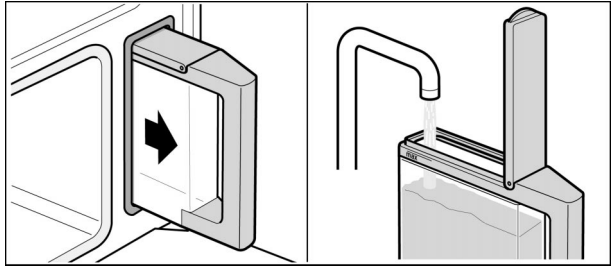
Only fill the water tank with fresh tap water or with still bottled water. If your water is very hard, we recommend that you use softened water.

If the mains water has a high chloride content (> 40 mg/l), use a still, low-chloride mineral water instead. You can obtain information about your mains water from your water supplier.

Before using the appliance for the first time, moisten the tank cover seal with a little water.

Caution.

Do not fill the water tank with distilled water or any other liquids.



Fill the water tank before each use


1. Fill the water tank with cold water up to the "max" mark.
2. Close the tank cover until you feel it engage.
3. Slide in the water tank until it engages.

After every operation

Empty the water tank after each use.

1. Pull the water tank out of the appliance slowly, keeping it horizontal, so that no remaining water can drip out of the valve.
2. Empty out the water.
3. Thoroughly dry the water tank recess in the appliance and the seal in the tank cover.

Display

When the water tank is empty, a signal sounds and  is displayed. Operation is stopped.

1. Open the appliance door carefully. Steam will escape.
2. Remove the water tank, fill it with water and reinsert it.
3. Press the Start button.

Automatic calibration

The boiling temperature of water depends on the air pressure. During calibration, the appliance is set to the pressure ratios at the place of installation. This occurs automatically when steaming for the first time at 100 °C. This causes more steam to develop than usual.

After moving house

So that the appliance automatically adjusts itself to the new location, you must reset the appliance to the factory settings (see Section: Basic settings).

Before using for the first time

In this section you will find out,



- how to set the clock after connecting up your appliance
- how to change the water hardness range if required
- how to clean your appliance before using it for the first time

Set clock

0:00 flashes in the clock display.



1. Press the clock function button.



The  and  symbols light up.

12:00 appears in the clock display.

2. Set the current time using the rotary selector.

The setting is automatically accepted after 3 seconds.

Changing the time

To subsequently change the time, press the clock function button repeatedly until the  and  symbols are lit.

Change the time with the rotary selector.

Setting the water hardness

Descalc your appliances at regular intervals. This is the only way to prevent damage.

Your appliance automatically displays when it needs descaling. It is preset to water hardness II. Change the value if your water is softer or harder.

Checking the water hardness

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

Softened water

You can only dispense with descaling completely if you exclusively use softened water. If this is the case, change the water hardness to "softened".

Changing the water hardness

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

1. Press and hold the info button until **c 10** appears in the temperature display.
2. Briefly press the info button repeatedly until **c 52** is shown in the temperature display.
3. Turn the temperature selector to change the water hardness.

Possible values:


c 50	softened	
c 51	1 - soft	I
c 52	2 - medium	II
c 53	3 - hard	III
c 54	4 - very hard	IV

4. Press and hold the info button for 3 seconds.
The change is stored.

Cleaning

Heating up the appliance

Heat up the appliance empty before first use and clean the accessories.

1. Fill the water tank and insert it.
2. Turn the operating mode selector to the  Steam cooking operating mode.
3. Press the Start button.

The appliance automatically heats up to 100 °C and switches itself off after 20 minutes. A signal sounds.

4. Press the stop button and turn the operating mode selector back to the o position.
5. Press the clock function button to exit the clock function.

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

Cleaning the accessories

Clean the accessories thoroughly before first use with a cloth and soapy water.

Operating the appliance

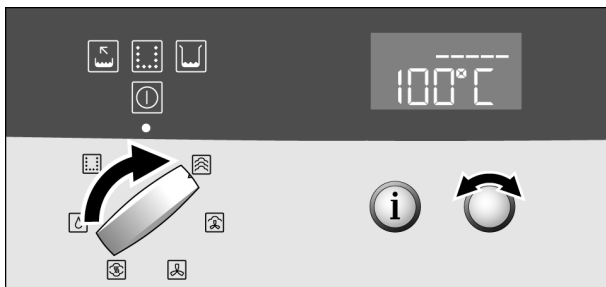
In this section you will find out,

- how to switch the appliance on and off
- what to note after each use

Switching on the appliance



Press the depressed operating mode selector so that it pops out. The appliance switches on.

1. Turn the operating mode selector until the required operating mode lights up.



A default temperature appears on the temperature display.

2. Turn the temperature selector to change the default temperature.

For operating modes that use steam, a default cooking time appears in the electronic clock. The  and  (cooking time) symbols light up.







3. Turn the rotary selector to change the default cooking time.

The new cooking time is stored automatically after 3 seconds.

4. Press the Start button.

If you do not press the Start button, a signal sounds.

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



Operating mode	Default temperature in °C	Temperature range °C
 Steam cooking	100	35 - 100
 CircoSteam®	160	120 - 230
 Hot air	160	30 - 230
 Reheat	100	80 - 100
 EasyClean®	For information on operation, see section: EasyClean®	
 Descale	For information on operation, see section: Descaling	

Current temperature

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

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

Displaying and changing the cooking time

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

Switching off the appliance



Risk of scalding
Hot steam can escape when the appliance door is opened. Open the door of the cooking compartment very carefully after cooking.

Cooking time has elapsed

If you have set a cooking time, your appliance switches off automatically. A signal sounds. Press the clock function button to turn off the signal.

Press the Stop button or carefully open the appliance door.

Turn the operating mode selector back to the o position.

Pause

Press the Stop button briefly. The Start button flashes. The cooling fan may continue running. Press the Start button to start.

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

If you have Auto start switched on, restarting is not required (see section: Changing the basic settings).

Switching off manually

Press the Stop button and carefully open the appliance door, or press and hold the Stop button.

Turn the operating mode selector back to the o position.

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

Residual heat indicator

You can see in 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

Empty the water tank. Thoroughly dry the seal in the tank cover and the tank shaft in the appliance.

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

Drying the cooking compartment

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



Risk of scalding

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

Wipe the cooking compartment and the evaporator dish with the enclosed sponge and dry well with a soft cloth.


Remove dirt from the cooking compartment as soon as the appliance has cooled. Burnt-on remains will be much harder to remove later.

Wipe units and handles dry where condensation has built up.

Automatic safety switch off

The automatic safety switch off is only activated if you have not made any settings on your appliance for a long time.

You can adjust the period of time after which your appliance shuts off.

 flashes in the temperature display. Appliance operation is interrupted.




Deactivation

Turn the operating mode selector to the o position.

Changing the basic settings

Your appliance has various basic settings that have been preset by the manufacturer. You can however change these basic settings as required.

The appliance must be switched off and controls must not be locked.

1. Press and hold the info button for 3 seconds to display the basic settings menu.
 appears in the temperature display.
2. Briefly press the info button repeatedly until the setting symbol for the current basic setting of a submenu is displayed in the temperature display (e.g. ).
3. Use the temperature selector to set the required basic setting within a submenu (e.g. .
4. Press and hold the info button for 3 seconds.
Your basic setting is saved.

You can change the following basic settings:

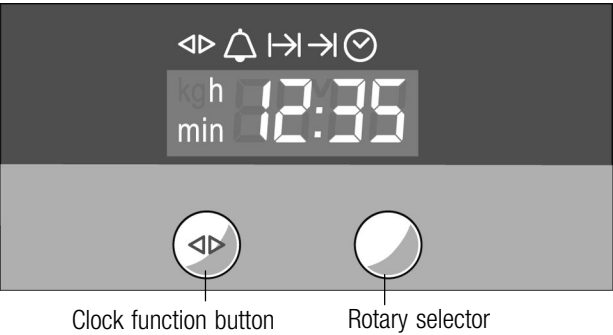
Basic settings menu		
Submenu	Basic setting	Setting symbol (temperature display)
Childproof lock	Lock is not activated	<i>c 10</i>
	Lock is activated	<i>c 11</i>
	Permanent lock is activated	<i>c 21</i>
Audible signal on/off	Audible signal off	<i>c 30</i>
	Audible signal duration 10 seconds	<i>c 31</i>
	Audible signal duration 2 minutes	<i>c 32</i>
	Audible signal duration 5 minutes	<i>c 33</i>
Auto start	off	<i>c 40</i>
	on	<i>c 41</i>
Water hardness	Softened	<i>c 50</i>
	1- Soft	<i>c 51</i>
	2- Medium	<i>c 52</i>
	3 - Hard	<i>c 53</i>
	4 - Very hard	<i>c 54</i>
Steam cooking heat signal	off	<i>c 60</i>
	on	<i>c 61</i>
Restore factory settings	Do not restore	<i>c 70</i>
	Restore	<i>c 71</i>

Electronic clock

In this section you can learn



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

Clock display



Clock function	Use
Minute minder	You can use the minute minder 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 set cooking time (e.g. 1:30 hours).
End of operation	The appliance switches off automatically at a set time (e.g. 12:30).
Preselection mode	The appliance switches on and off automatically. Cooking time and end of operation are combined.
Clock	Setting the clock.

Notes:



- When you set a clock function, the time interval increases if you set higher values (e.g. cooking time up to **1:00h** can be set to the nearest minute, above **1:00h** to the nearest 5 minutes).
- Between **22:00** and **5:59**, the clock display is darkened if you do not make any settings during this time or if no clock function is activated.
- For the clock functions (except the clock itself), a signal sounds when the setting has elapsed and the  or  symbol flashes. To cancel the audible signal before it ends, press the clock function button.

Switching the clock display on and off

1. Press and hold the clock function button for 7 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.

Minute minder



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



Cooking time

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



1. Set the operating mode and temperature. Press the Start button.

The appliance heats up.


2. Press the clock function button until the  and  symbols light up.

3. Set the cooking time with the rotary selector (e.g. **1:30** hours).

The setting is accepted automatically and the clock is then displayed again.

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

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

4. Turn the operating mode selector back to the  position.
5. Press the clock function button to exit the clock function.

End of operation

Automatic switch-off at a set time. This function is only possible for operating modes that do not use steam.



1. Set the operating mode and temperature. Press the Start button.
The appliance heats up.
2. Press the clock function button until the $\triangleleft \triangleright$ and $\rightarrow \mid$ symbols light up.
3. Set the end of operation using the rotary selector (e.g. **12:30**).
The setting is accepted automatically. The clock is then displayed again.

The appliance switches off automatically at the time set for the end of operation.

4. Turn the operating mode selector back to the **o** position.
5. Press the clock function button to exit the clock function.

Preselection mode

The appliance switches on automatically, then switches off automatically at the time preselected for the end of operation. To set this function, combine the clock functions for cooking time and end of operation.

Bear in mind that food which spoils easily should not be left in the cooking compartment for too long.

Preselection mode is not possible with some programmes.

When using steam, the heating-up time must be added to the cooking time. The end of operation set may therefore be delayed by the heating-up time.

1. Set the operating mode and temperature. Press the Start button.

The appliance heats up.

2. Press the clock function button until the ◀▶ and I→I symbols light up.
3. Set the cooking time with the rotary selector (e.g. **1:30** hours).
4. Press the clock function button until the ◀▶ and →I symbols light up.
5. Set the end of operation using the rotary selector (e.g. **12:30**).

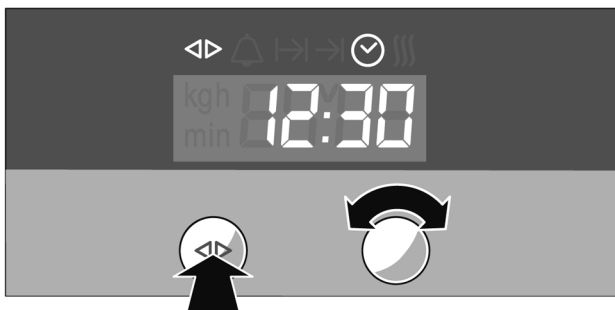
The appliance switches off and waits until the correct time to switch on (in the example, **11:00**).



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

6. Turn the operating mode selector back to the 0 position.
7. Press the clock function button to end the preselection mode.

Setting the clock

You can only change the clock when no other clock functions are 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 accepted automatically.

Checking, correcting or deleting settings

1. To check your settings, press the clock function button 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 zero.

Childproof lock

In this section you can learn




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

Lock


The locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

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 off the appliance.
2. Press and hold the info button for 3 seconds to display the basic settings menu.
3. Briefly press the info button repeatedly until  is shown in the temperature display.
4. Turn the temperature selector until  appears in the temperature display.
5. Press and hold the info button until the  symbol appears in the temperature display.

Note:

If you try to switch the locked appliance on,  appears in the temperature display.

Unlocking the appliance




1. Press and hold the info button until  appears in the temperature display.
2. Turn the temperature selector until  appears in the temperature display.
3. Press and hold the info button until the  symbol goes out.

Permanent lock


The permanently locked appliance cannot be switched on accidentally or by unauthorised users (e.g. playing children).

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 off the appliance.
2. Press and hold the info button for 3 seconds to display the basic settings menu.
3. Briefly press the info button repeatedly until  is shown in the temperature display.
4. Turn the temperature selector until  appears in the temperature display.
5. Press and hold the info button for 3 seconds.
Your appliance will be locked after 30 seconds.
The  symbol appears in the temperature display.

Note:


If you try to switch the locked appliance on,  appears in the temperature display.

Overriding a permanent lock

1. Press and hold the info button until  appears in the temperature display.
2. Turn the temperature selector until  appears in the temperature display.
3. Press and hold the info button until the  symbol goes out.
The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.

After switching off, the permanent lock is activated again after 30 seconds.

Unlocking the appliance permanently

1. Press and hold the info button until **c 2 !** appears in the temperature display.
2. Turn the temperature selector until **c 20** appears in the temperature display.
- 3 Press and hold the info button until the  symbol goes out.
4. Within 30 seconds, press the Info button again for 3 seconds to display the basic settings menu.
5. Briefly press the info button repeatedly until **c 2 !** is shown in the temperature display.
6. Turn the temperature selector until **c 10** appears in the temperature display.
7. Press and hold the info button for 3 seconds.
The appliance is permanently unlocked.

Automatic programmes

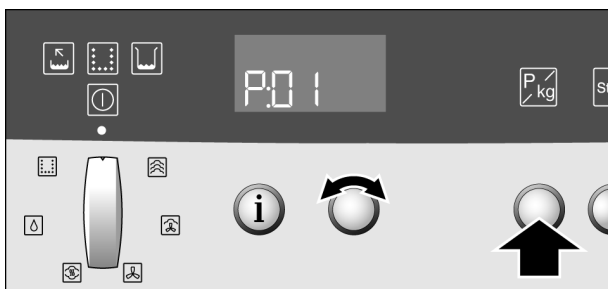
In this section, you will find out


- How to set one of the automatic programmes
- Hints and tips on the programmes
- Which programmes you can set

You can prepare food really easily with 40 different programmes.

Setting the programme


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



1. Turn the operating mode selector to the o position.
2. Press the  button.
The first programme appears in the temperature display **P:01**.
3. Use the temperature selector to select the programme.



Setting the weight



4. Press the  button again.
A default weight appears in 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 preheating indicator appears.

Checking the cooking time

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

Programme with preselected operation

For some programmes, you can set a preselected operation. The programme will be started later, to finish at the desired time (see section: Electronic clock).

End of programme

A signal sounds. The appliance switches off. Press the Stop button.



Risk of scalding

Hot steam can escape when the appliance door is opened. Only open the appliance door carefully after cooking.

Cancelling the programme

Press and hold the Stop button.

Information relating to the programmes

All programmes are designed for cooking on one level.

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

Ovenware

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

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

Amount/weight

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

The automatic programmes require the weight of the food. With individual pieces always use the weight of the largest. The total weight must be within the specified weight range.

Duration

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 P 1 - P 8

Do not season vegetables until after cooking.

Prepare rice P 9 - P 10

Weigh the rice and add to the water in a ratio of 1 : 1.5.

Enter the weight excluding liquid.

Stir the rice after cooking. The remaining water is then quickly absorbed.

Cook poultry
P 11 - P 13

Do not place chicken breasts or chicken portions on top of each other in the ovenware.
The chicken portions can be marinated beforehand.

Cook sirloin at low temperature
P 15

With sirloin, it is recommended that you use a thick piece of sirloin. Sear the meat first.

Slow-cooked leg of lamb
P 19

Sear the meat first.

Steam fish
P 21 - P 22

When preparing fish, grease the perforated cooking container.

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

Bake plaited loaf
P 24

Allow the yeast dough to prove for half an hour in the combination steam oven using Steam cooking at 40 °C.

Prepare rice pudding
P 25

Weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

Prepare yoghurt
P 26

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

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

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

Bake bread
P 27 - P 28

The programmes are designed for baking loaves of bread without a tin. The dough should not be too soft. Before baking, cut into the dough several times with a sharp knife to a depth of approx. 1 cm.

Bake bread rolls
P 29

The rolls should all be the same weight. Enter the weight of an individual bread roll.

Defrost **P 35 - P 37**

If possible, freeze the food flat and in portions 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 in the perforated cooking container. Always insert the baking tray underneath. The food is then not left lying in the defrost water and the cooking compartment remains clean.

All defrost programmes apply to raw food.

If necessary, the food 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 liquid that escapes during defrosting. It must never come into contact with other food. Bacteria could be transferred.

After defrosting, operate the combination steam oven with hot air for 15 minutes at 180 °C.

Defrosting fish fillet

Never place the fish fillets on top of each other.

Defrosting whole poultry

Remove the packaging before defrosting.

Leave the poultry to stand after defrosting. With large poultry (e.g. small turkeys), you can remove the giblets after approximately 30 minutes standing time.

Disinfect bottles **P 38**

Always clean the bottles with a bottle brush immediately after drinking. 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 disinfecting. The process corresponds to normal sterilisation by boiling.

Preserve
P 39

The programme is suitable for fruit with a stone or core as well as for vegetables (except beans).

Blanch pumpkin before preserving.

The programme is designed for 1-litre jars.

After the end of the programme, open the appliance door to prevent cooking from continuing. Leave the jars to cool down for a few minutes in the cooking compartment.

Cook eggs
P 40

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 table

This section contains all your combination steam oven programmes. Follow the instructions for the programmes.

	Programme	Notes	Ovenware/accessories	Level
P1*	Steam cauliflower florets	florets of equal size	perforated cooking container + baking tray	3 1
P2*	Steam broccoli florets	florets of equal size	perforated cooking container + baking tray	3 1
P3*	Steam green beans	-	perforated cooking container + baking tray	3 1
P4*	Steam sliced carrots	slices, approx. 3 mm thick	perforated cooking container + baking tray	3 1
P5*	Steam white asparagus	-	perforated cooking container + baking tray	3 1
P6	Steam frozen mixed vegetables	-	perforated cooking container + baking tray	3 1
P7*	Boiled potatoes	medium large, quartered, individual weight 30 - 40 g	perforated cooking container + baking tray	3 1
P8*	Unpeeled boiled potatoes	medium-sized, dia. 4 - 5 cm	perforated cooking container + baking tray	3 1

* You can set a preselection mode for this programme

	Programme	Notes	Ovenware/accessories	Level
P9	Long grain rice	max. 0.75 kg	solid cooking container	2
P10	Basmati rice	max. 0.75 kg	solid cooking container	2
P11	Fresh chicken	total weight 0.7 - 1.5 kg	wire rack + baking tray	2
P12	Fresh chicken portions	weight per piece 0.04 - 0.35 kg	wire rack + baking tray	2
P13	Steam fresh chicken breast	total weight 0.2 - 1.5 kg	perforated cooking container + baking tray	3 1
P14*	Fresh pot roast joint	1 - 1.5 kg	baking tray	2
P15	Cook fresh sirloin at low temperature (medium)	total weight 1 - 2 kg	baking tray	2
P16*	Fresh, lean joint of veal	1 - 2 kg	wire rack + baking tray	2
P17*	Stuffed breast of veal	1 - 2 kg	wire rack + baking tray	2
P18*	Fresh joint of pork (neck), boned	0.8 - 2 kg	wire rack + baking tray	2
P19	Fresh leg of lamb, boned, medium, slow cook	1 - 2 kg	baking tray	2
P20	Meat loaf made from fresh minced meat	total weight 0.5 - 2 kg	baking tray	2
P21	Steam whole fresh fish	0.3 - 2 kg	perforated cooking container + baking tray	3 1
P22	Steam fresh fish fillet	max. 2.5 cm thick	perforated cooking container + baking tray	3 1
P23	Blue mussels	-	perforated cooking container + baking tray	3 1
P24	Plaited loaf	0.6 - 1.8 kg	baking tray + greaseproof paper	2
P25	Rice pudding	-	baking tray	2

* You can set a preselection mode for this programme

	Programme	Notes	Ovenware/accessories	Level
P26	Yogurt in glass jars	-	glass jars + perforated cooking container	2
P27*	Bake multigrain bread	0.6 - 2 kg	baking tray + greaseproof paper	2
P28*	Bake rye bread	0.6 - 2 kg	baking tray + greaseproof paper	2
P29*	Bake fresh bread rolls	weight per piece 0.05 - 0.1 kg	baking tray + greaseproof paper	2
P30*	Reheat 1 portion	-	wire rack	2
P31*	Reheat cooked side dishes	-	baking tray	2
P32*	Reheat cooked vegetables	-	baking tray	2
P33*	Reheat cooked pizza (thin base)	-	wire rack + baking tray	3
P34*	Reheat cooked pizza (deep-pan base)	-	wire rack + baking tray	3
P35	Defrost fish fillet	max. 2.5 cm thick	perforated cooking container + baking tray	3 1
P36	Defrost whole poultry	max. 1.5 kg	perforated cooking container + baking tray	3 1
P37	Defrost berries	-	perforated cooking container + baking tray	3 1
P38*	Disinfect bottles	-	Perforated cooking container	2
P39	Preserve	in 1 litre jars	perforated cooking container + baking tray	3 1
P40*	Soft-boiled eggs	eggs, size M, max. 1 kg	perforated cooking container + baking tray	3 1

* You can set a preselection mode for this programme

Care and cleaning

In this section, you will find information on

- Care and cleaning of your appliance
- Cleaning agents and aids
- The EasyClean® operating mode
- The Descale operating mode



Risk of short-circuiting.

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

Caution

Risk of damaging the surface. Do not use

- harsh or abrasive cleaning agents,
- oven cleaners,
- corrosive or aggressive detergents, or those containing chlorine.

If an abrasive substance comes into contact with the frontage, wash it off immediately with water.

Remove food residues from the cooking compartment as soon as the appliance has cooled. Burnt-on remains will be much harder to remove later.

For heavy soiling use the cleaning aid (see section: EasyClean®).

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

Cleaning sponge

The enclosed cleaning sponge is very absorbent. Use the cleaning sponge only for cleaning the cooking compartment and for removing residual water from the evaporator dish.

Wash the cleaning sponge thoroughly before using for the first time. You can wash the cleaning sponge in the washing machine (hot wash).

Microfibre cloth

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

Cleaning agents

Appliance exterior	Use soapy water and dry with a soft cloth.
 with aluminium front	Mild window cleaning agent - wipe the surfaces horizontally and without applying pressure using a soft window cloth or a lint-free microfibre cloth.
 with stainless steel front	<p>Use soapy water and dry with a soft cloth. Always remove any flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.</p> <p>Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.</p>
Cooking compartment interior	<p>Hot soapy water or a vinegar solution</p> <p>Use the enclosed cleaning sponge or a soft washing-up brush. Do not use steel pads or scourers. The cooking compartment could rust.</p> <p>If the cooking compartment is very dirty, use only the oven and grill cleaning gel available from the after-sales service (product no. 463582, also available online from the eShop). Follow the manufacturers instructions. Other oven cleaners could damage the appliance.</p> <p>The cooking compartment light and the seals around the door, light and evaporator dish must not come into contact with the gel. Allow the gel to act for at least 12 hours and do not switch on the appliance during this time. Then rinse the cooking compartment thoroughly with water (e.g. with a spray bottle) to remove all traces of the gel.</p>
 Evaporator dish	Hot soapy water or a vinegar solution
Seal around the outside of the cooking compartment	Hot soapy water
Water tank	Soapy water, do not clean in the dishwasher.
 Tank shaft	Rub dry after every use.

Seal in the lid	Thoroughly dry after every use.
Rails	Use hot, soapy water, or clean in the dishwasher.
Door panel	Glass cleaner
Accessories	Soak in hot soapy water. Clean with a washing-up brush or sponge or in the dishwasher. Clean stains caused by starchy food (e.g. rice) with a vinegar solution.

EasyClean®

The EasyClean® operating mode is a cleaning aid for your appliance. Dirt in the cooking compartment is loosened by steam. It can then be removed easily.

EasyClean® takes approx. 30 minutes.

Note:


If EasyClean® is cancelled, the appliance cannot be operated. Only after the 1st and 2nd rinse can the appliance be used again, thereby ensuring that no detergent remains in the appliance.

Preparation

Allow the cooking compartment to cool down and remove the accessories. Clean the evaporator dish with the enclosed cleaning sponge.

Fill the water tank with water up to the "max" mark. Put a drop of washing-up liquid into the evaporator dish on the cooking compartment floor.


Starting EasyClean®

1. Set the operating mode selector to  EasyClean®.

2. Press the Start button.

EasyClean® starts. The light in the cooking compartment remains switched off. **EC5** appears in the temperature display.


1st rinse

A signal sounds after approximately 30 minutes.
The  symbol (Empty evaporator dish) appears.

1. Take the shelves out of the cooking compartment and clean them (see section: Cleaning the shelves).
2. Wipe out all loosened dirt from the cooking compartment and the evaporator dish using a soft washing-up brush and the cleaning sponge.
3. If required, fill the water tank with water and reinsert it.
4. Press the Start button.

The appliance starts rinsing.


2nd rinse

After a short time, the  symbol appears for the second time.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Press the Start button.

The appliance starts rinsing.

After the 2nd rinse, the  symbol appears.

4. Turn the operating mode selector back to the  position.

Removing the remaining water

Remove the remaining water from the evaporator dish using the cleaning sponge. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.

Cancelling EasyClean®

1. Press and hold the Stop button.

EasyClean® is cancelled.


To ensure that no washing-up liquid remains in the appliance, it must be rinsed twice after a cancellation.

2. Press the Start button.

The  symbol appears.

Proceed as described in the "1st rinse" section.

Descaling

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

Descaling takes approx. 30 minutes.

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

Note:

If the descale operation is cancelled, the appliance cannot be operated. Only after the 1st and 2nd rinse can the appliance be used again, thereby ensuring that no descaling solution remains in the appliance.

Descaler

Only use the liquid descaler recommended by the after-sales service for descaling (part no. 311138, 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.

Do not spill descaling solution on the control panel or other sensitive surfaces. If you do, remove the solution immediately with water.


Starting descaling

The cooking compartment must have cooled down completely.

1. Set the operating mode selector to  Descale.
2. Press the Start button.

Descaling starts. The light in the cooking compartment remains switched off.

1st rinse


A signal sounds after approximately 30 minutes.
The  symbol (Fill water tank) appears.

1. Rinse the water tank thoroughly, fill with water and reinsert.


The  symbol (Empty evaporator dish) appears.

2. Remove the descaler from the evaporator dish using the enclosed cleaning sponge.
3. Press the Start button.
The appliance starts rinsing.

2nd rinse

After a short time, the  symbol appears for the second time.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Press the Start button.

The appliance starts rinsing. Once descaling is complete,  appears.

4. Turn the operating mode selector back to the 0 position.


Removing the remaining water

Remove the remaining water from the evaporator dish using the cleaning sponge. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.

Cancelling descaling

1. Press and hold the Stop button.
Descaling is cancelled.

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

2. Press the Start button.
The  symbol appears.

Proceed as described in the “1st rinse” section.

Descaling the evaporator dish only

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

Only difference:

1. Prepare descaling solution by mixing 100 ml water and 20 ml liquid descaler.
2. Completely fill the evaporator dish with descaling solution.
3. Only fill the water tank with water.
4. Start the Descale operating mode as described.

You can also descale the evaporator dish manually, without using the operating mode.

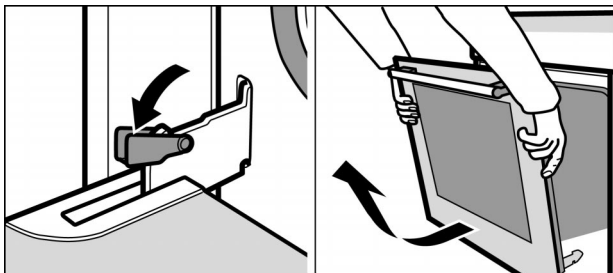
Removing and fitting the appliance door



You can remove the appliance door for easier cleaning.

Risk of injury.

- The hinges of the appliance door may snap shut with a lot of force. Always turn the two locking levers for fitting and removing the appliance door to their limit stops.
- If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not reach into the hinge. Contact the after-sales service.

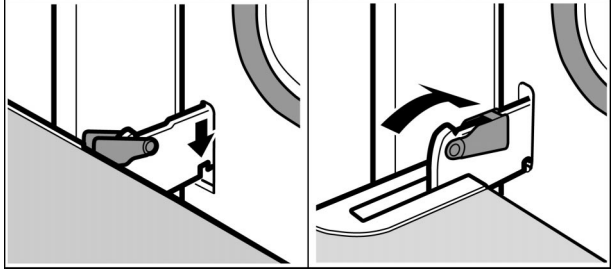


1. Open the appliance door fully.
2. Move the two locking levers up on the left and right-hand sides.

3. Close the appliance door halfway.
With both hands, grip the top of the door on the left and right-hand sides. Close the appliance door a little more and pull it out.

Fitting the appliance door

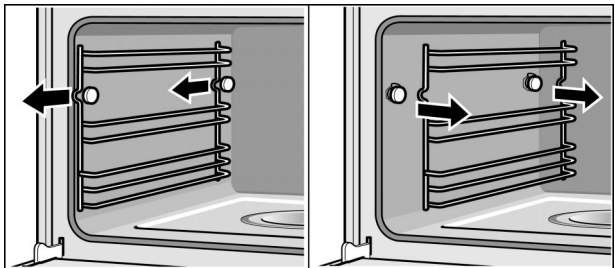
Refit the appliance door after cleaning.



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

Cleaning the rails

The rails can be removed for cleaning.



To do this, pull the rails forward and unhook them.

Clean the rails using either detergent and a sponge or a brush. You can also clean the rails in the dishwasher.

Refitting the rails

Hook the rails in at the back and at the front and slide them back until they engage.

Each set of rails only fits on one side.

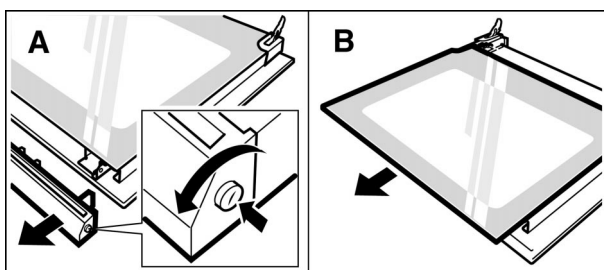
Cleaning the door panels

The inner glass panel on the appliance door can be removed for easier cleaning.

Caution.

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

1. Remove the appliance door and lay it on a cloth with the handle underneath.



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

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

Fitting the door panels





1. Slide the door panel back in.
Ensure that the smooth surface is on the outside and the printed surface on the inside.
2. Replace the cover and screw it back on.
3. Refitting the appliance door.

Troubleshooting

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

Repairs may only be carried out by fully trained after-sales service technicians. Incorrect repairs may cause serious hazards for the user.

Problem	Possible cause	Notes/remedy
The appliance does not work	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power cut	Check whether other kitchen appliances are working
	Faulty fuse	Check in the fuse box to make sure that the fuse for the appliance is OK
	Faulty operation	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door
The appliance cannot be started, I→ and 00:40 min appears in the display	EasyClean® or Descale was cancelled	Rinse the appliance 2x (see section: "Cancelling EasyClean®" or "Cancelling Descale")
0:00 flashes on the clock display	Power cut	Reset the clock (see section: Electronic clock)
The appliance is not in operation. A cooking time is shown in the clock display	The Start button was not pressed after the setting had been made	Press the Start button or delete the setting with the Stop button
000 flashes in the temperature display	Automatic Safety cut-out is active	Turn the operating mode selector back to the o position

Problem	Possible cause	Notes/remedy
 appears in the display even though the water tank is full	The water tank has not been pushed in properly	Slide in the water tank until it engages
	The detection system is not working	Call the after-sales service
 appears although the water tank is not yet empty, or the water tank is empty but  does not appear	The water tank is dirty. The moving water level indicators are jammed	Shake and clean the water tank. If the parts cannot be released, obtain a new water tank from the after-sales service
The water tank drains for no discernible reason. The evaporator dish overflows	The water tank was not closed properly	Close the lid until you feel it engage
	The tank lid seal is dirty	Clean the seal
	The seal in the tank cover is defective	Obtain a new water tank from the after-sales service
The evaporator dish has boiled empty even though the water tank is full	The water tank has not been pushed in properly	Slide in the water tank until it engages
	The feed line is blocked	Descale the appliance. Check whether the water hardness range is set correctly
 appears in the display	The appliance has not been used for at least 2 days and the water tank is full	Empty and clean the water tank. Always empty the water tank after cooking
There is a "pop" noise during cooking	Cold/warm effect from frozen food, caused by the steam	This is normal
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 lot of steam is created again	The appliance is unable to calibrate itself automatically if cooking times are too short	Restore appliance to factory settings (see section: Basic settings). Then start the Steam cooking operating mode for 20 minutes at 100 °C
Steam escapes from the ventilation slots during cooking		This is normal
The appliance is not producing steam properly	Limescale has formed in the appliance	Start the descaling programme

Problem	Possible cause	Notes/remedy
An error message "E..." appears in the temperature display	Technical fault	Press the clock function button to delete the error message. Reset the clock if required. If the error message appears again, call the after-sales service
Error message "E011" appears in the 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
The appliance is not heating. The colon is flashing in the clock display. For example, 100a appears in the temperature display	A button combination was actuated	Switch off the appliance, press and hold the info button for 3 seconds, then press and hold the clock function button for 4 seconds before pressing and holding the info button again for a further 3 seconds

Replacing the cooking compartment bulb

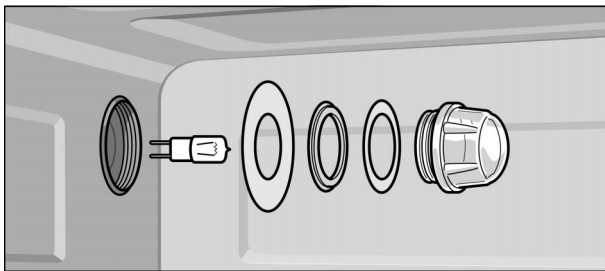


Heat-resistant 230 V/25 W halogen bulbs with seals are available from the after-sales service. Please specify the E number and FD number of your appliance.

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

Always use a dry cloth to remove a new halogen bulb from the packaging, otherwise it will not last as long.

1. Switch off the fuse in the fuse box or unplug at the mains.
2. Turn the cover out anticlockwise.
3. Remove the bulb and replace with a bulb of the same type.
4. Slide the new seals and the clamping ring in the right order onto the glass cover.



5. Screw the glass cover with the seals back on again.
6. Connect the appliance to the mains and reset the clock.

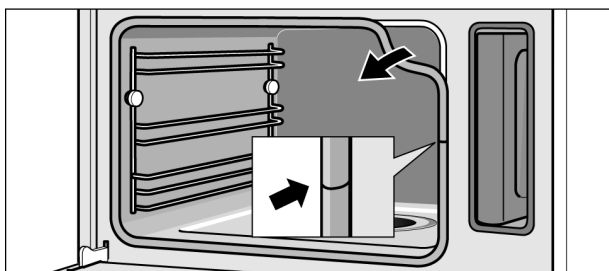
Never operate the appliance without the glass cover and seals.

Replacing glass cover or lamp seals

Any damaged glass cover or lamp 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 are available from our after-sales service. Please specify the E number and FD number of your appliance.



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

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and production number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate bearing these numbers can be found at the bottom on the right-hand side by opening the appliance door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E-Nr.	FD
After-sales service ☎	

Tables and tips

The tables contain a selection of dishes which are particularly suitable for your combination steam oven. You can find out which operating mode, accessories and cooking time to select. Unless otherwise stated, the information given applies to inserting accessories when the appliance is cold.

Accessories

Use the accessories provided.

When steaming in the perforated cooking container, always insert the baking tray underneath. Dripping liquid is caught.

Ovenware

When using ovenware, always place it in the middle of the wire rack.

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

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

Steam cooking

Steaming is a particularly gentle way of cooking food. The steam surrounds the dish thereby preventing a loss of nutrients from the food. Cooking takes place without overpressure. As a result, the shape, colour and typical aroma of the dishes are retained.

Cooking times and quantities

The cooking times for the steam cooking setting depend on the unit sizes and are independent of the overall quantity. The appliance can steam food to a maximum of 2 kg.

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

Distribute food evenly

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

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.

Hot air

The Hot air heating type is ideal for sweet and savoury baking, pot roasts and various cakes.

CircoSteam®

The CircoSteam® operating mode uses a combination of hot air and steam, and is particularly suitable for the preparation of roast dishes, chicken and baked items such as yeast-risen pastry and bread.

Roasts and chicken are nice and crisp on the outside and juicy inside. What is more, meat loses less of its weight.

Baked items, such as yeast-risen pastry and bread, take on a particularly attractive surface shine and they do not dry out.

Vegetables

Place the vegetables in the perforated cooking container and insert at level 3. Insert the baking tray underneath at level 1. Dripping liquid is caught.

Food	Size	Accessories	Operating mode	Temperature in °C	Duration in min.
Artichokes	Whole	Perforated + baking tray	Steam cooking	100	30 - 35
Cauliflower	Whole	Perforated + baking tray	Steam cooking	100	30 - 40
Cauliflower	Florets	Perforated + baking tray	Steam cooking	100	10 - 15
Broccoli	Florets	Perforated + baking tray	Steam cooking	100	8 - 10
Peas	—	Perforated + baking tray	Steam cooking	100	5 - 10
Fennel	Slices	Perforated + baking tray	Steam cooking	100	10 - 14
Stuffed vegetables (courgettes, aubergines, peppers)	Do not precook vegetables	Baking tray at level 2	CircoSteam®	160 - 180	15 - 30
Vegetable flan	—	1.5 l bain-marie dish + wire rack at level 2	Steam cooking	100	50 - 70
Green beans	—	Perforated + baking tray	Steam cooking	100	15 - 20
Carrots	Slices	Perforated + baking tray	Steam cooking	100	10 - 20
Kohlrabi	Slices	Perforated + baking tray	Steam cooking	100	15 - 20
Leeks	Slices	Perforated + baking tray	Steam cooking	100	4 - 6
Swiss chard*	Shredded	Perforated + baking tray	Steam cooking	100	8 - 10
Green asparagus*	Whole	Perforated + baking tray	Steam cooking	100	7 - 12
White asparagus*	Whole	Perforated + baking tray	Steam cooking	100	10 - 15

* Preheat the appliance

Food	Size	Accessories	Operating mode	Temperature in °C	Duration in min.
Spinach*	—	Perforated + baking tray	Steam	100	2 - 3
Romanesco	Florets	Perforated + baking tray	Steam cooking	100	8 - 10
Brussels sprouts	Florets	Perforated + baking tray	Steam cooking	100	20 - 30
Beetroot	Whole	Perforated + baking tray	Steam cooking	100	40 - 50
Red cabbage	Shredded	Perforated + baking tray	Steam cooking	100	30 - 35
White cabbage	Shredded	Perforated + baking tray	Steam cooking	100	25 - 35
Courgettes	Slices	Perforated + baking tray	Steam cooking	100	2 - 3
Mangetout	—	Perforated + baking tray	Steam cooking	100	8 - 12

* Preheat the appliance

Side dishes and pulses

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

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

Food	Ratio/ information	Accessories/level	Operating mode	Temperature in °C	Duration in min.
Unpeeled boiled potatoes	Medium size	Perforated (level 3) + baking tray (level 1)	Steam cooking	100	35 - 45
Boiled potatoes	Quartered	Perforated (level 3) + baking tray (level 1)	Steam cooking	100	20 - 25
Potato gratin	—	Baking tray (level 2)	Hot air	170 - 180	35 - 45

Food	Ratio/ information	Accessories/level	Operating mode	Tempera- ture in °C	Duration in min.
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
Lentils	1 : 2	Solid	Steam cooking	100	30 - 45
Haricot 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 (level 3) + baking tray (level 1)	Steam cooking	95	20 - 25

Meat, poultry, fish

Insert the wire rack and baking tray together at the same level.

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

Using the CircoSteam® operating mode, the meat remains particularly tender on the inside while crispy on the outside.

Poultry

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Chicken, whole	1.2 kg	Wire rack + baking tray	2	CircoSteam®	180 - 190	50 - 60
Chicken, halved	per 0.4 kg	Wire rack + baking tray	2	CircoSteam®	180 - 190	35 - 45
Chicken breast	per 0.15 kg	Perforated + baking tray	3 1	Steam cooking	100	15 - 25
Chicken portions	per 0.12 kg	Wire rack + baking tray	2	CircoSteam®	180 - 200	20 - 35
Duck, whole	2 kg	Wire rack + baking tray	2	CircoSteam®	170	60 - 80
				Hot air	210	15 - 20
Duck breast*	per 0.35 kg	Wire rack + baking tray	2	CircoSteam®	170 - 180	10 - 15
Rolled turkey joint	1.5 kg	Wire rack + baking tray	2	CircoSteam®	150 - 160	70 - 90
Turkey breast	1 kg	Wire rack + baking tray	2	CircoSteam®	150 - 160	60 - 80

* Sear first

Beef

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Pot-roasted beef*	1.5 kg	Wire rack + baking tray	2	Reheat	140 - 150	100 - 140
Tenderloin, medium*	1 kg	Wire rack + baking tray	2	Reheat	170 - 180	20 - 28
Thin piece of sirloin, medium*	1 kg	Wire rack + baking tray	2	Hot air	170 - 180	40 - 55
Thick piece of sirloin, medium*	1 kg	Wire rack + baking tray	2	Hot air	170 - 180	45 - 60

* Sear first

Veal

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Joint of veal	1.5 kg	Wire rack + baking tray	2	CircoSteam®	160 - 180	50 - 70
Veal back*	1 kg	Wire rack + baking tray	2	CircoSteam®	160 - 180	15 - 25
Breast of veal, stuffed	1.5 kg	Wire rack + baking tray	2	CircoSteam®	140 - 160	75 - 120
* Sear first						

Pork

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Joint without rind (e.g. neck)	1.5 kg	Wire rack + baking tray	2	CircoSteam®	170 - 180	70 - 80
Joint with rind (crackling)	1.5 kg	Wire rack + baking tray	2	Steam cooking	100	20 - 25
				CircoSteam®	140 - 160	40 - 50
				Hot air	210 - 220	20
Pork fillet*	0.5 kg	Wire rack + baking tray	2	CircoSteam®	160 - 180	20 - 30
Sirloin in puff pastry	1 kg	Baking tray	2	CircoSteam®	180 - 200	40 - 60
Smoked pork on the bone	1 kg	Wire rack + baking tray	2	CircoSteam®	120 - 140	60 - 70
Smoked pork ribs	Sliced	Baking tray	2	Steam cooking	100	15 - 20
Rolled joint	1.5 kg	Wire rack + baking tray	2	CircoSteam®	170 - 180	70 - 80
* Sear first						

Miscellaneous

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Meat loaf	made from 0.5 kg minced meat	Baking tray	2	CircoSteam®	140 - 150	45 - 60
Saddle of venison on the bone*	0.6 - 0.8 kg	Wire rack + baking tray	2	CircoSteam®	150 - 170	15 - 30
Boned leg of lamb	1.5 kg	Wire rack + baking tray	2	CircoSteam®	170 - 180	60 - 80
Saddle of lamb on the bone*	1.5 kg	Wire rack + baking tray	2	CircoSteam®	160 - 170	15 - 25
Rabbit pieces	1.5 kg	Wire rack + baking tray	2	CircoSteam®	150 - 160	40 - 60
Wiener sausage	–	Perforated + baking tray	3 1	Steam cooking	80 - 85	12 - 18
Veal sausages		Perforated + baking tray	3 1	Steam cooking	80 - 85	15 - 20
* Sear first						

Fish

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Sea bream, whole	per 0.3 kg	Perforated + baking tray	3 1	Steam cooking	80 - 90	15 - 25
Sea bream fillet	per 0.15 kg	Perforated + baking tray	3 1	Steam cooking	80 - 90	10 - 20
Fish terrine	Bain-marie dish 1.5 l	Wire rack	2	Steam cooking	70 - 80	40 - 80
Trout, whole	per 0.2 kg	Perforated + baking tray	3 1	Steam cooking	80 - 90	12 - 15

Food	Amount/ weight	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Cod fillet	per 0.15 kg	Perforated + baking tray	3 1	Steam cooking	80 - 90	10 - 14
Salmon fillet	per 0.15 kg	Perforated + baking tray	3 1	Steam cooking	100	8 - 10
Mussels	1.5 kg	Baking tray	2	Steam cooking	100	10 - 15
Rose fish	per 0.15 kg	Perforated + baking tray	3 1	Steam cooking	80 - 90	10 - 20
Stuffed sole rolls	–	Perforated + baking tray	3 1	Steam cooking	80 - 90	10 - 20

Roasting tips

Using the roasting set.	Using the roasting set will give you optimum results and the cooking compartment will stay as clean as possible. You can obtain the roasting set as an accessory in specialist retailers (see section: Cooking compartment and accessories).
When is the roast ready?	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”: press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the outside is partly burnt.	Check the shelf position and temperature.
The roast looks good but the juices are burnt.	Next time, chose a smaller roasting dish or add more liquid.
The roast looks good, but the juices are too clear and watery.	Next time, chose a larger roasting dish or add less liquid.

Bakes, soup ingredients...

Food	Accessories	Level	Operating mode	Temperature in °C	Duration in min.
Lasagne	Baking tray	2	CircoSteam®	160 - 170	35 - 45
Soufflé	Mould + wire rack	2	CircoSteam®	180 - 200	15 - 25
Royale	Solid	2	Steam cooking	90	15 - 20
Semolina dumplings	Perforated + baking tray	3 1	Steam cooking	90 - 95	7 - 10

Desserts, compote

Compote

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

Rice pudding

Weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

Yoghurt

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

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

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

Food	Accessories	Operating mode	Temperature in °C	Duration in min.
Yeast dumplings	Baking tray	Steam cooking	100	20 - 25
Crème caramel	Mould + wire rack	Steam cooking	90 - 95	15 - 20
Sweet bake (e.g. semolina pudding)	Ovenproof dish+ wire rack	CircoSteam®	160 - 170	50 - 60
Rice pudding*	Baking tray	Steam cooking	100	25 - 35
Yoghurt*	Portion-sized glasses + wire rack	Steam cooking	40	300 - 360
Apple compote	Baking tray	Steam cooking	100	10 - 15
Pear compote	Baking tray	Steam cooking	100	10 - 15
Cherry compote	Baking tray	Steam cooking	100	10 - 15
Rhubarb compote	Baking tray	Steam cooking	100	10 - 15
Plum compote	Baking tray	Steam cooking	100	15 - 20

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

Cakes and pastries

It is best to use dark-coloured metal baking tins.

The temperature and cooking time depend on the quantity and composition of the dough mixture. For this reason, temperature ranges are quoted in the tables.

First set the lower temperature. This will brown the dish more evenly. A higher temperature can be selected next time, if required.

Do not overfill the wire rack or baking tray with food.

Cakes in tins

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Sponge cake	Ring/loaf tin	2	Hot air	150 - 160	60 - 70
Sponge flan base	Flan tin	2	Hot air	150 - 160	30 - 45

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Delicate fruit flan, sponge	Springform cake tin	2	Hot air	150 - 160	45 - 55
Sponge base (2 eggs)	Flan tin	2	Hot air	180 - 190	12 - 16
Sponge flan (6 eggs)	Springform cake tin	2	Hot air	150 - 160	25 - 35
Shortcrust pastry base with crust	Springform cake tin	2	Hot air	150 - 160	40 - 50
Swiss flan	Springform cake tin	2	Hot air	180 - 190	35 - 60
Ring cake	Ring cake tin	2	CircoSteam®	150 - 160	35 - 45
Savoury tarts (e.g. quiche)	Quiche tin	2	Hot air	180 - 190	35 - 60
Apple tart	Flan tin	2	Hot air	170 - 190	35 - 50

Cakes on trays

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Yeast cake with dry topping	Baking tray	2	CircoSteam®	150 - 160	35 - 45
Yeast cake with moist topping (fruit)	Baking tray	2	Hot air	150 - 160	35 - 45
Swiss roll	Baking tray	2	Hot air	180 - 200	10 - 15
Plaited loaf (500 g flour)	Baking tray + greaseproof paper	2	CircoSteam®	150 - 160	25 - 35
Strudel, sweet	Baking tray	2	CircoSteam®	160 - 180	40 - 60
Onion tart	Baking tray	2	CircoSteam®	170 - 180	30 - 40

Bread, bread rolls

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
White bread (750 g flour)	Baking tray + greaseproof paper	2	CircoSteam®	200 - 210	15 - 20
			Hot air	160 - 170	20 - 25
Sourdough bread (750 g flour)	Baking tray + greaseproof paper	2	CircoSteam®	200 - 220	15 - 25
			Hot air	150 - 160	40 - 60
Multigrain bread (750 g flour)	Baking tray + greaseproof paper	2	CircoSteam®	200 - 220	15 - 20
			Hot air	160 - 170	25 - 40
Wholemeal bread (750 g flour)	Baking tray + greaseproof paper	2	CircoSteam®	200 - 220	20 - 30
			Hot air	140 - 150	40 - 60
Rye bread (750 g flour)	Baking tray + greaseproof paper	2	CircoSteam®	200 - 220	20 - 30
			Hot air	150 - 160	50 - 60
Bread rolls (70 g each, unbaked)	Baking tray + greaseproof paper	2	CircoSteam®	190 - 200	25 - 30
Bread rolls made with yeast dough, sweet (70 g each, unbaked)	Baking tray + greaseproof paper	2	CircoSteam®	170 - 180	20 - 30

Small baked items

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Meringue	Baking tray	2	Hot air	80 - 90	120 - 180
Macaroons	Baking tray	2	Hot air	140 - 160	15 - 25
Puff pastry	Baking tray	2	CircoSteam®	170 - 190	10 - 20

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Muffins	Bun tray	2	Hot air	170 - 180	20 - 30
Choux pastry	Baking tray	2	Hot air	170 - 190	27 - 35
Biscuits	Baking tray	2	Hot air	150 - 160	12 - 17
Leavened cake	Baking tray	2	Hot air	150 - 160	15 - 20

Baking tips

You want to bake following your own recipe.	Use similar items in the baking tables as a guide.
to help you establish whether the sponge cake is baked through.	Approx. 10 minutes before the end of the baking time stated in the recipe, use a cocktail stick to prick the cake at its highest point. If there is no mixture stuck to the cocktail stick when it is removed, the cake is ready.
The cake collapses.	Next time, use less liquid or set the baking temperature 10 °C lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
Cakes baked in a tray or tin are overbrowned at the back	Place the baking tray in the middle of the accessories, not directly against the rear panel.
The cake is too dry.	Make small holes in the cake when it is done using a toothpick. Then drizzle fruit juice or an alcoholic drink over it. Next time, set the temperature 10 °C higher and shorten the cooking times or use the Combination type of heating.
The bread or the cake has a good appearance but it is soggy inside (overmoist with wet streaks)	Next time, use less liquid. Bake at a lower temperature for a little longer. For cakes with a moist topping, bake the base first. Cover the base with almonds or bread crumbs first and then apply the topping. Observe the baking time in the recipe.
The cake or pastry is unevenly browned.	Next time, set the temperature a little lower.

Reheating food

Using Reheat, dishes can be gently reheated, They taste and look like they have been freshly prepared. Even baked items from the day before can be recrisped.

Food	Accessories	Level	Operating mode	Tempera- ture in °C	Duration in min.
Meals arranged on plates	Wire rack	2	Reheat	120	12 - 18
Vegetables	Baking tray	3	Reheat	100	12 - 15
Noodles, potatoes, rice	Baking tray	3	Reheat	100	5 - 10
Bread rolls*	Wire rack	2	CircoSteam®	170 - 180	6 - 8
Baguette*	Wire rack	2	CircoSteam®	170 - 180	5 - 10
Bread*	Wire rack	2	CircoSteam®	170 - 180	8 - 12
Pizza	Wire rack + Baking tray	3	Reheat	170 - 180	12 - 15

* Preheat for 5 minutes

Proving dough

When the Steam cooking operating mode is used, dough will prove considerably more quickly than at room temperature.

You may select any shelf position you wish for the wire rack or place the wire rack carefully on the cooking compartment floor.

Caution: Do not scratch the cooking compartment floor.

Stand the dough bowl on the wire rack. Do not cover the dough.

Food	Amount	Ovenware	Temperature in °C	Cooking time in min.
Yeast dough	1 kg	bowl + wire rack	35	20 - 30
Sourdough	1 kg	bowl + wire rack	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 at level 1 to catch the juice.

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

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

Preserving

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

Only use fruit and vegetables which are in perfect condition.

Check preserving jars, rubber rings, clips and springs.

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

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

After the specified cooking time, open the cooking compartment door.

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

Food	Accessories	Level	Operating mode	Temperature in °C	Duration 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 manufacturer’s instructions on the packaging.

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

Food	Accessories	Level	Operating mode	Tempera- ture in °C	Cooking time in min.
Chips	Baking tray + greaseproof paper	2	Hot air	170 - 190	25 - 35
Croquettes	Baking tray + greaseproof paper	2	Hot air	180 - 200	18 - 22
Rösti	Baking tray + greaseproof paper	2	Hot air	180 - 200	25 - 30
Pasta, fresh, refrigerated*	Baking tray	2	Steam cooking	100	5 - 10
Lasagne, frozen	Baking tray + wire rack	2	CircoSteam®	190 - 210	35 - 55
Pizza, thin base	Baking tray + wire rack	2	Hot air	180 - 200	15 - 23
Pizza, deep pan	Baking tray + wire rack	2	Hot air	180 - 200	18 - 25
Pizza baguette	Baking tray + wire rack	2	Hot air	180 - 200	18 - 22
Pizza, refrigerated	Baking tray	2	Hot air	170 - 180	12 - 17
Herb butter baguette, refrigerated	Baking tray	2	Hot air	180 - 200	15 - 20
Bread rolls, baguette, frozen	Baking tray + wire rack	2	Hot air	180 - 200	18 - 22

* Add a little liquid

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Pretzels, frozen	Baking tray + greaseproof paper	2	Hot air	180 - 200	18 - 22
Croissant, frozen	Baking tray + greaseproof paper	2	CircoSteam®	180 - 200	20 - 25
Part-cooked bread rolls or baguette, pre-baked	Baking tray + greaseproof paper	2	Hot air	150 - 170	12 - 15
Strudel, frozen	Baking tray + greaseproof paper	2	CircoSteam®	160 - 180	45 - 60
Fish fingers	Baking tray + greaseproof paper	2	Hot air	195 - 205	20 - 24
Trout	Perforated + baking tray	3 1	Steam cooking	80 - 100	20 - 25
Frozen fish portion	Baking tray + wire rack	2	CircoSteam®	180 - 200	35 - 50
Salmon fillet	Perforated + solid	3 1	Steam cooking	80 - 100	20 - 25
Squid rings	Baking tray + greaseproof paper	2	Hot air	190 - 210	25 - 30
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

In accordance with DIN 44547 and EN 60350.

The values in the table apply to dishes placed in a cold cooking compartment.

Food	Tin/tray	Level	Mode of operation	Temperature in °C	Duration in min.
Viennese whirls	Baking tray	2	Hot air	160 - 170	17 - 20
Small cakes	Baking tray	2	Hot air	160 - 170	25 - 33
Hot water sponge cake	26 cm springform cake tin	2	Hot air	150 - 160	35 - 40
Yeast cakes on a baking tray	Baking tray	2	Hot air	150 - 160	36 - 44
German apple pie	20 cm springform cake tin	2	Hot air	160 - 170	60 - 70

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There is no text or other content on the page.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.