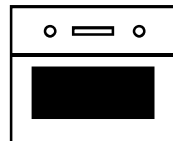


INSTRUCTIONS FOR USE



EN

CBD6550.0

A close-up photograph of a metallic surface, likely the front panel of an appliance. The brand name "Küppersbusch" is embossed or engraved in a clean, sans-serif font. The lighting creates highlights and shadows, emphasizing the texture of the metal.

Küppersbusch

Please read the users instructions carefully before installation of the appliance and before starting to use it.
Please, store these instructions carefully.

Service and Customer Service



Küppersbusch
FÜR KÜCHEN MIT STIL

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Guarantee Terms and Conditions

In addition to the warranty claims specified in sales contracts concluded with dealers, we also provide ultimate consumers with a direct guarantee on Küppersbusch home appliances. The scope of our guarantee is as follows:

1. Appliance defects which are demonstrably the result of material and / or production faults are rectified free of charge in accordance with the following provisions provided that we are notified of such faults immediately after ascertainment and within 24 months of delivering the product to the initial ultimate consumer. The guarantee period is only 12 months for commercial use or any other equivalent stress conditions. Any fault that becomes apparent within six months of delivery is presumed to be a material or production defect.
2. No guarantee will be granted for fragile parts such as glass, plastic and light bulbs. Immaterial variances from the target condition which are irrelevant to the value and the fitness for use of an appliance do not constitute a claim against guarantee. Nor do we provide guarantee for damage caused by the chemical and electromagnetic effects of water, for generally uncommon environmental conditions, for unsuitable operational conditions or if the appliance has made contact with unsuitable substances or materials. Finally, we do not provide any guarantee for appliance defects due to transport damage which is not our responsibility, or due to unprofessional installation and assembly, to faulty use, to a lack of care or to failure to observe the instructions for operation or for assembly. Claims against guarantee are also forfeited if repairs or work carried out on the appliance are carried out by persons who have not previously been authorised by us to carry out such work or if our appliances are fitted with spare parts, supplements or accessories which are not original parts and have resulted in a defect.
3. Our guarantee performance means that we may at

our own discretion repair faulty parts free-of-charge or replace such parts with parts which are in a perfect condition. Repairs are carried out on-site whenever possible. Appliances requiring repairs are to be made accessible in such a manner that technicians can handle the appliances freely and remove and install parts without causing any damage to furniture, flooring, etc. Costs for the repair of appliances that were not installed in accordance with our installation guidelines will be invoiced.

A purchase receipt is to be presented for every claim against guarantee and proof is to be provided of the delivery date if this deviates from the date indicated on the receipt. Replaced parts become our property.

At the request of an ultimate consumer we will deliver within the above-stated guarantee period equivalent replacements free-of-charge in cases in which reworking fails or is rejected by us.

4. Guarantee services do not extend the guarantee period and nor do they mean that a new guarantee period is commenced. The guarantee period for fitted spare parts ends with the expiry of the guarantee period of the entire appliance.
5. Any further claims or any other claims, in particular claims for compensation for damage caused beyond the scope of the appliance are excluded, apart from liability for damages resulting from culpable injury to life, body or health as a result of neglect of duty on our part or as a result of wilful or negligible breach of duty on the part of our assistants.

These terms and conditions of guarantee apply at all times solely to appliances purchased in Germany. If we have a customer service network in operation in the respective country, these terms and conditions of

guarantee also apply for appliances purchased abroad, provided that they have the technical requirements, e.g. voltage, frequency and type of gas for the respective country and are suitable for the respective climatic and environmental conditions. Terms and conditions of guarantee issued by respective foreign companies or permanent representations apply for appliances purchased abroad. These conditions are available from specialised dealers or direct from our foreign companies or permanent representations.

Copyright

This documentation is protected by copyright. Any rights duly derived, in particular those concerning its translation or reproduction, the extraction of images, radio broadcasts, photomechanical or similar reproduction and its storage in data processing systems, shall be reserved even in the event of being only partially used.

KÜPPERSBUSCH makes no representations or warranties with respect to the contents of these operating instructions and explicitly declines to assume responsibility for any implicit claims for defects.

KÜPPERSBUSCH furthermore reserves the right to update this publication and make amendments without entering into a commitment to inform each person of these amendments.

Amendments

Texts, images and data comply with the technical standard of the oven at the time of these operating instructions going to press. We reserve the right to make amendments in line with its further development.

Completeness

This document has altogether 74 pages. Your document is complete if all the pages you have are numbered consecutively.

Software

Please note that these instructions apply for various series of equipment. Details that possibly do not apply for your appliance may be described.

Availability of the instructions

The operating instructions must be permanently at the disposal of the user in order to ensure reliable use. The instructions are to be stored in an easily accessible place at which they can be viewed at any time.

Contact form



Explanation for symbols and indications

Dear new Küpperbusch appliance user...

Don't worry, it's not going to be that complicated. We have made every effort structure this information briefly and succinctly, clearly and explicitly, and above all, logically.

In addition to the instructions given by our Customer Service, these instructions aim at enabling you to be able to operate this appliance quickly.

The individual sections classify the instructions in individual topics to give you a better overview and faster access. Please read the information in these instructions carefully before you use your steam cooker for the first time. You will find important guidelines about safety and information about the use, care and maintenance of your appliance to ensure that it provides you with many years of service.

The purpose of these operation instructions

When you use the appliance for the first time, the instructions will take you step-by-step through the individual functions, applications and operation stages.

The section on "**Safety Instructions and Warnings**" gives you important information on your safety and on the use, care and maintenance of your appliance and its attachments, and it informs you about potential danger.

The section on "**Operation Instructions**" introduces you to the appliance, tells you what it's for, what it can do and how it works, shows you how to set it up and shows you the menu guide.

The section on "**What to do if..?**" is for finding faults - just in case. You will find useful information on faults and errors.

Once you have had some time to become familiar with the appliance, you can look up specific sections or topics if you are in any doubt. Please keep this manual in a safe place. Hand these instructions for use over to any new owner for the purpose of their information and safety.

1. Explanation for symbols and indications

The appliance was produced according to state of the art technology. Machines nevertheless give rise to risks which cannot be constructively avoided.

In order to guarantee sufficient safety for the use, safety instructions are also given. These instructions are marked by way of the highlighted texts which follow.




Sufficient safety in operation will only be guaranteed when these instructions are observed. The designated text passages have different meanings:

The following danger symbols are used at some points:






DANGER

Note indicating an imminent threat which may result in death or very serious injury.

| | |
|---|---|
|  | <p>CAUTION Note indicating an imminent threat which may result in death or very serious injury.</p> |
|  | <p>DANGER Note indicating a dangerous situation which may result in minor injury or damage to the appliance.</p> |
|  | <p>HINT Note to be observed in order to make handling the appliance easier.</p> |

The following danger symbols are used at some points:


| | |
|---|---|
|  | <p>WARNING OF ELECTRICAL ENERGY RISK OF FATAL INJURY! Live components have been installed near this symbol. Covers bearing this sign may only be removed by a certified skilled electrician.</p> |
|  | <p>OBSERVE REGULATIONS FOR HANDLING ELECTROSTATICALLY SENSITIVE COMPONENTS AND MODULES (ESDs). Electrostatically endangered components and modules are located behind covers bearing the adjacent symbol. Never touch plug connections, strip conductors or component pins. Only qualified staff members who are familiar with ESDs are authorised to carry out any technical intervention work.</p> |
|  | <p>HOT SURFACES! This symbol has been applied to surfaces which get hot. There is a risk of serious burning or scalding. The surfaces may also be hot after the appliance has been switched off. This symbol warns of a risk of burning.</p> |

Check consignment

Transport the appliance to a suitable place and remove it from its packaging there. The oven may only be assembled and installed by an electrician who complies with the respective specifications.

Check to ensure that the consignment is complete.

- Check the appliance for any transport damage.
- Contact our Customer Service if the consignment is incomplete or if the appliance shows any transport damage.

| | |
|---|---|
|  | CAUTION! Never put a damaged appliance into operation! |
|---|---|

2. Safety Instructions and Warnings

2.1. For connection and operation

- Only KÜPPERSBUSCH appliance have been manufactured and tested for use under a KÜPPERSBUSCH hob. Do not use other hobs.
- Any handling or repair to the appliance, including replacement of the power cable, should be carried out by authorised Technical Service Personnel using original spare parts. Repairs or handling by others may damage the appliance or cause malfunctioning that could be hazardous to your safety.
- Statutory regulations and the connection specifications issued by the local power supply company must be strictly observed.
- The power supply to the appliance must be disconnected when the lamp is connected, repaired or replaced. Disconnect the fuse or pull out the power plug.
- Installation must guarantee full safety against any potential contact.
- Changing the installation location of a plug and replacing the mains cable may only be carried out by an electrician who complies with the respective specifications.
- It is essential for the connection data (frequency and voltage) of the appliance to comply with that of the mains electricity supply in order for the oven not to be damaged. Compare this data when connecting the oven. If in any doubt, ask a qualified electrician.

- Multiple sockets and extension cables do not sufficiently guarantee safety (risk of fire). Do not use them to connect the appliance to the mains electricity supply.
- Only use the appliance when it has been installed in order to guarantee that it functions safely.
- Make sure that no electric cable from a free-standing or built-in appliance makes contact with the appliance.

2.2. Switching On and Operating

- Do not allow children to come near the appliance while in use as it can reach very high temperatures.
- Children should be supervised in order to ensure that they do not play with the appliance.
- This appliance is not for use by persons (including children) with reduced physical, sensorial or mental capacity, or those lacking experience and knowledge, except if they have been supervised and instructed regarding use of the device by a person responsible for their safety.
- Touching live connections and modifying the electrical and mechanical construction of the oven will put you at risk and may lead to malfunctioning of the appliance. Never open the casing.
- The appliance must be completely disconnected from the mains electricity supply when installation and maintenance work or repairs are being carried out, e.g. when the lighting inside the appliance is defect (see the section on "What to do if...?")
Make sure of this by
 - switching off the electrical installation fuses or
 - completely screwing out the electrical installation screw fuses or
 - pulling the power plug (if in place) out of the socket.When doing so, do not pull on the mains supply cable, but on the power plug.

2.3. Appliance

- Unplug your appliance if it malfunctions.
- If the glass is broken, split or cracked: switch the appliance off immediately, disconnect it from the power supply and contact our Customer Service or your specialised dealer.
- Do NOT open the appliance yourself.
- Repairs to appliances must be carried out by qualified technicians.
- The appliance must always be operated with the door closed.
- The manufacturer takes no responsibility for any use of the appliance other than for the home preparation of food.
- Only use the steam cooker after it has been installed inside the kitchen unit.
- Do not store oil, fats or inflammable materials inside the appliance. This may be dangerous if the steam cooker is turned on.
- Do not lean or sit on the open appliance door. You could damage it, as well as endangering your safety.
- In order to cook food in the steam cooker, place the tray or grid shelf supplied with it over the shelf runners inside the appliance cavity. The tray and grid shelf have a system to make their partial outward movement easy for food handling.
- Do not place containers or food on the bottom surface of the steam cooker. Always use the trays and grid.
- Do not pour water on the bottom surface of the appliance when in use; this may damage the enamel.
- Open the door as little as possible during cooking. This will reduce power consumption.
- Use protective gloves when performing operations inside the steam cooker.
- When the appliance is in use, it becomes hot. When the casing heats up, the cooling fan will switch on to cool the casing down. The cooling fan will operate until the casing has cooled down, i.e. also when the appliance has been switched off. The noise made by the fan when it is in operation is normal; it does not indicate any malfunctioning.
- The steam cooker operates with hot steam. Accordingly it is normal for condensation to occur on the appliance after a short time.
- Please always open the appliance door with a certain safety distance, as hot steam will escape.

2.4. For persons

- These appliances may be used by children aged 8 years and over and by persons with physical, sensory or mental impairments or by persons who lack experience and/or know-how, provided they are supervised or have been instructed in the safe use of the appliance and have understood the risks relating to the appliance. Children may not play with the appliance. Cleaning and maintenance by the user may only be carried out by children when they are supervised.
- The surfaces of the heating and cooking zones become hot during use. Keep small children away at all times.

2.5. Before using the first time

- Remove packaging.
- Be certain your appliance is properly installed and grounded by qualified technician. The manufacturer cannot be held responsible for damages caused by improper installation and electrical connection of this oven. The oven steam cooker should not be operated until it has been properly installed within cabinetry.
- This appliance may only used for the standard cooking of food in a household; it is not intended for commercial use.
- The appliance may not be modified.
- Safety is only guaranteed if the appliance is connected to a protective conductor which complies with currently valid regulations.
- The appliance may not be connected to the power supply with an extension cable.
- The appliance may not be installed above a dishwasher or a tumble dryer: the steam released by these appliances may damage the electronic unit.
- Also take note of the instructions on cleaning and care before using your appliance for the first time.

2.6. Environmental Protection



- Remove packaging and the old appliance
- Remove packaging and recycle in an environmentally-friendly way.
- In Europe, the transport packaging is returned to the store where the appliance has been purchased. By returning the packaging material, raw materials are saved and also fewer waste products are generated. Old appliances still contain valuable material. Leave your old appliance at a collection point for valuable materials. Old appliances must be rendered inoperative before disposing of them in order to prevent improper use.

2.7. Energy information

Tested to comply with the requirements of the 66/2014 (Eco-Design) and 65/2014 (Energy Labelling) regulations in accordance with Regulation EN 60350-1.

Energy consumption measurements taken under different conditions may give different values from those indicated for your appliance. Consult the User's guide accompanying this manual to learn about the energy consumption of your oven

2.8. Intended purpose.

- This steam cooker is intended for household use and in household-like installation environments.
- This appliance is not suitable for outdoor use.
- This steam cooker is only to be used as a domestic household appliance for cooking foods. No other type of application is permissible.
- This appliance is not for use by persons (including children) with reduced physical, sensorial or mental capacity, or those lacking experience and knowledge, except if they have been supervised and instructed regarding use of the device by a person responsible for their safety. These persons may only operate the appliance unattended if it has been explained to them in such a manner that they are able to operate it safely. They need to recognise and understand the potential risks that operation entails.

- The steam cooker may only be used if it has been installed in a suitable unit. Only use the steam cooker as described in these instructions for use. Any other use is not considered to be intended and may result in damage to material or even injury to persons. The manufacturer cannot be held responsible for damages caused by improper use of this appliance.
- The steam cooker is only intended for use in private households. It may not be used for commercial purposes.
- The appliance is not suitable for heating a room.
- The lamp in the steam cooker has only been provided for lighting up the interior of the appliance; it does not serve as room lighting.
- The appliance door may not be used as a support, seat or step.



The appliance may only be used for its intended purpose!

3. Cleaning and care

Lesen Sie dieses Kapitel bitte vollständig durch, bevor Sie das Gerät zum ersten Mal einschalten. If cleaned correctly and looked after regularly the appliance will remain beautiful and clean for many years. The following tips will help you to clean and care for your oven's various surfaces gently but thoroughly.

3.1. For all surfaces



DANGER TO LIFE!

Do not use steam and/or pressure cleaning devices on the oven! The appliance could become damaged and may create a situation where there is danger of death.



RISK OF BURNING!

Leave the appliance to cool until you can touch it with your hand before cleaning it.

- Clean the oven each time you use it. Stains or baked-on food that have not been removed may burn the next time the appliance heats up. Often, these types of stains or dirt cannot be removed without leaving marks.
- To clean an oven that is not very dirty, use a damp cloth, a soft brush or a soft sponge and a weak solution of detergent and warm water. Rinse with cold water so that there is no detergent left which might decolour the surface or cause more stains. Dry with a cloth immediately after. Here are some instructions for more difficult-to-remove stains concerning the different surfaces and elements. VSR 0-FIX-C is ideal for cleaning glass-ceramic, enamel and the surface of the inside of the door. This cleaning powder can be purchased from the Küppersbusch Customer service.
- The shelf runners may be removed for cleaning. Reinstall them correctly and never use the oven without the shelf runners installed.
- Clean the outside surfaces of the oven and its accessories with lukewarm soapy water or a mild detergent. Take care with rust-free and varnished surfaces and only use sponges or cloths that do not scratch.



NEVER CLEAN WITH

- aggressive or bleach-based cleaning agents that contain active oxygen, chlorine or other caustic substances.
- abrasive cleaning or scouring agents, such as steel wool, soap-impregnated steel wool, stiff brushes, metal or plastic sponges or any similar cleaners with an abrasive surface.

3.1.1 Removing dried deposits

Thick deposits must be soaked to soften them beforehand. This is best done with a wet cloth. It will then be easier to remove the deposits.

Over time, certain types of food such as tomatoes, vinegar and salt-baked dishes may cause the enamel to change colour. This is normal and does not affect the functioning of the oven. Do not try to remove these stains using aggressive methods such as those described, as this could cause permanent damage to the surface.

Using a cleaning scraper



CAUTION! RISK OF CUTS!

The blade of the cleaning scraper is very sharp!

Always hold the cleaning scraper flat to the surface and push the grease away from you.

Do not scrape with the corners of the cleaning scraper; handle it carefully to ensure that no sealing is damaged.

3.1.2 Suggestions on the use of oven sprays

The manufacturer's instructions must always be observed.



CAUTION!

Do not spray into the fan opening on the back. The ökotherm® catalyst will be destroyed if oven spray is used.

Oven sprays will damage aluminium and varnished and plastic surfaces.

For environmental reasons you should not use oven spray at all. If you nevertheless want to use it, only spray it in the oven interior and on enamel baking trays.

Chromium-plated panels

Door front and handle with chromium-plated, black trimming

- Limescaling, grease and starch deposits must be removed immediately; stains will result if they are not.
- These models are very sensitive to scratches and oven spray will damage them. Do not use cleaning scrapers, pot scourers or hard-fibre sponges.



Use a cloth or a soft sponge and rinse only with warm water and a little detergent.

Stainless steel

Stainless steel door front and control panel



Use a cloth or a soft sponge and rinse only with warm water and a little detergent.



CAUTION!

Stainless steel scratches very easily! Do not use a scraper!

Limescaling, grease and starch deposits must be removed immediately; stains will result if they are not.



We recommend that you clean stainless steel surfaces with a standard cleaning agent for stainless steel once a week. This will create a protective film, protecting the stainless steel from becoming discoloured.

Enamel

Oven interior, front, baking sheets

It is possible to use plastic sponges with a pot scouring part. However, some products have grit in the pot scouring part and this causes scratching. It is recommended that you test your product at a point that is not clearly visible.



A cleaning scraper is ideal for removing stubborn dirt. We recommend VSR 0-FIX-C for a thorough clean. Oven spray can also be used.

3.2. Cleaning the door

(*not possible for ovens with a microwave function)

Do not use any metal pot scourers, wire brushes, scouring powder or abrasives to clean the oven door, since this may result in the surface becoming scratched or the glass breaking. Clean the outside of the door and its accessories with lukewarm soapy water or a mild detergent. Corrosion-resistant surfaces must be treated with care. Use only sponges or cloths that do not cause scratching.

3.2.1 Door glass

Door interior – coated glass

**CAUTION!**

If possible do not use any oven spray, since its regular use can destroy the coating on the glass.



A cleaning scraper is ideal for removing stubborn dirt. We recommend VSR 0-FIX-C for a thorough clean.

Remove residual dirt from the appliance sealing.

Door front, control panel



Use a cloth or a soft sponge and warm water and a little detergent to clean the door front. Glass cleaner may also be used.

3.2.2 Door sealing

Clean the sealing regularly to eliminate all traces of fat or food. This will prevent the seal from becoming damaged and breaking during subsequent cooking operations.

It is advisable to clean this sealing without removing it.

Before using the first time

3.3. Pyrolytic self-cleaning of the oven (depending on the model)

This function involves a pyrolytic cleaning process which applies high temperatures in the oven interior to trigger a process of oxidation and carbonisation process on the grease contamination.

After the pyrolytic cleaning process has been completed, all you need to do is remove the ash generated during the process with a damp cloth. Places in the interior that are difficult to access are cleaned with a non-metallic pot scourer in order not to damage the enamel coating.

The oven has 3 pyrolytic programs which run for 60, 90 and 120 minutes respectively. Choose the running time depending on how dirty the interior of the oven is. The dirtier the oven, the longer the program should take. It is not necessary to run the pyrolytic cleaning process every time you use the oven for baking or roasting. We recommend running the pyrolytic program every 4.5 times the oven is used for baking or roasting, depending on how dirty the interior of the oven is. The interior lighting in the oven will remain switched off during a cleaning cycle.







VERY IMPORTANT!

Remove all the accessories and dishes from the oven, including the guide rails for the baking trays and/or the glide-out shelves for the pyrolytic self-cleaning function.

Remove food rests and excessive dirt since they may ignite, giving rise to danger during the self-cleaning process.

4. Before using the first time

There may be traces of fat and other substances in the appliance as a result of the manufacturing process. Proceed as follows to remove them:

- Remove all the packaging including any protective plastic film that may have been used.
- Connect the oven and allow it to operate using function  /  or  /  at 200 °C for an hour.
- Allow the appliance to cool down and open the door. This will ventilate the appliance and no smells will remain in the inside.
- Clean the appliance and its accessories after it has cooled down.

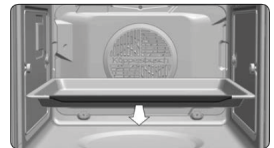
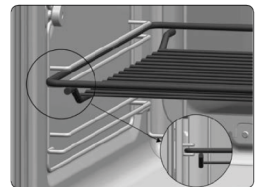
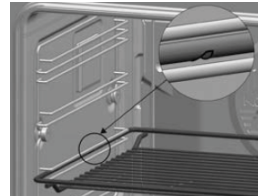
Smoke and odours will be generated during initial operation, so make sure that the kitchen is well ventilated.

4.1. Important instructions

- Do not cover the rear side of the appliance with aluminium foil as this may affect cooking performance and damage the enamel inside the appliance and the interior of your kitchen unit.
- When closing the door during cooking, the sound of the air inside it can be heard. This effect is normal due to the pressure exerted by the door when it is closed, guaranteeing the sealing of the cavity
- Do not place containers or food on the bottom surface of the appliance. Always use the trays and racks supplied with the steam cooker.
- To prepare yoghurt, place the jars on the oven floor.
- To cook any other food, insert the tray or rack into the runners inside the appliance.

Between the two rails of the side supports or on any of the extractable runners, if the steam cooker has them.

- Switch off the electrical installation fuses or
- The rack and some of the trays have retention grooves to prevent them from accidentally being removed. Place these grooves towards the back of the appliance, facing downwards.
- The surface of the rack on which the container will rest must be below the side rails; This prevents the container from accidentally sliding.
- The trays have a tab at the front to facilitate their removal. Place the tray with the tab facing towards the outside of the appliance.



Maintenance work

4.2. Cleaning the accessories

Some models have a glide-out shelves kit accessory.

Water tank

- The water tank is situated behind the panel
- Capacity 0.8 litres
- Minimum capacity for the steaming process 0.25 litres

Clean the outside of the appliance and accessories with warm soapy water or with a mild detergent. Take care with rust-free and varnished surfaces and only use sponges or cloths that do not scratch.



CAUTION!

The telescopic glide-out shelves must not be placed in the dishwasher. This will remove the fat that enables them to slide and the runners will become blocked, making them useless.

5. Maintenance work

5.1. Changing the lamp



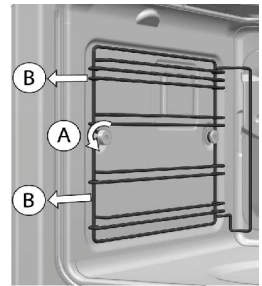
ATTENTION!

Before you replace the lamp, make sure that the appliance has been disconnected from the mains.

The replacement bulb must withstand temperatures up to 300 °C. They can be ordered from our technical Customer Service.

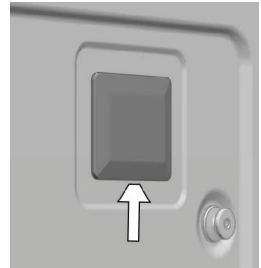
5.1.1 Changing the side bulb

- Remove the chrome-plated runners and/or glide-out shelves by removing the screw nuts (A).



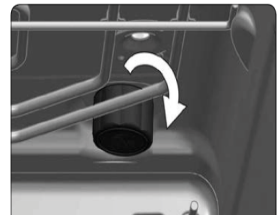
- Use a tool to take out the glass cover of the lamp mounting.
- Replace the lamp.
- Attach the glass cover again, making sure it is properly positioned.

The replacement lamp must be resistant to temperatures of up to 300°C. They can be ordered from our technical Customer Service.



5.1.2 Changing the upper bulb

- Unscrew the glass cover of the bulb-holder.
- Replace the bulb and reassemble the glass cover.



5.1.3 Changing the LED lamp

Call the Technical Assistance Service Department.

5.2. Dismantling the door

For easy cleaning, the door can be dismantled. Follow the instructions for the type of door your appliance has.

5.2.1 Door with hinge on body

Dismantling the door

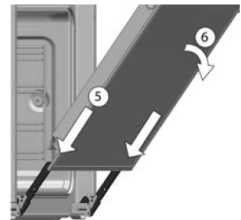
- Open the door as far as it will go.
- Block the hinge by turning the latches.
- Swing the hinge locks down towards you.

- Close the door to the locked position.
- Hold the door with both hands holding on to both sides, lift up and pull out the oven door until the hinges are fully detached.



Assembling the door

- Hold the door with both hands at the lower part of the sides, insert the hinge arms into their housings and let the door fall as far as it will go.
- Open the door fully.
- Turn the latches back to their original position.

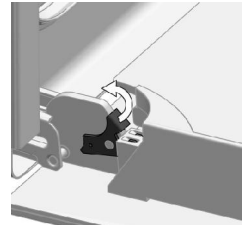


**CAUTION!**

Make sure the door is inserted completely by turning the latches, because otherwise it could block.



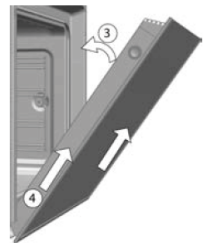
If the latches are hard to turn, use a flat tool to turn them.



5.2.2 Door with hinge on door

Dismantling the door

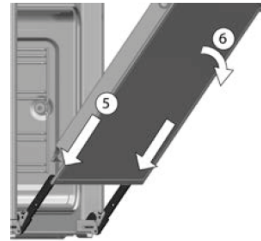
- Open the door as far as it will go.
- Block the hinge by turning the latches.
- Swing the hinge locks down towards you.
- Close the door to the locked position.
- Hold the door with both hands holding on to both sides, lift up and pull out the oven door until the hinges are fully detached.
- To assemble the door, carry out the steps in the reverse order.



Maintenance work

Assembling the door

- Hold the door with both hands at the lower part of the sides, insert the hinge arms into their housings and let the door fall as far as it will go.
- Open the door fully.
- Turn the latches back to their original position.



ATTENTION!

Make sure the door is inserted completely by turning the latches, because otherwise it could block.



If the latches are hard to turn, use a flat tool to turn them.

5.3. Dismantling/assembling the interior glass of the door

Depending on the model, your appliance may have 2, 3 or 4 panes of glass. Follow the instructions for the type of door your appliance has.

Assembling

Depending on the model, your appliance may have a completely closed stainless steel door. With this door it isn't possible to remove the panes of glass.



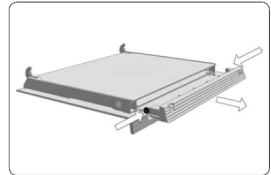
ATTENTION!

If dismantling the glass panes with the door fitted in the oven, always do it with the hinge in the locked position. If not, the door will close and the unmounted glass panes could break and cause injury.



To prevent this, dismantle the glass panes with the door removed, following the instructions in the previous section.

- Using your fingers, press the buttons located at the top of both sides of the door.
- Keep them pressed and pull on the plastic seal above the door.
- Remove the glass panes from the door. Clean them with a glass cleaner or soap and water and a soft cloth.



ATTENTION!

Pay attention to the order and position of the glass panes when removing them as they must be reassembled in the same order and position when you have finished cleaning them.



ATTENTION!

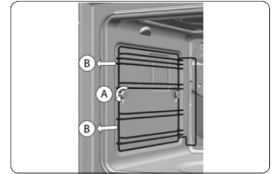
Never switch the appliance on if any of the glass panes on the door is missing.

5.4. Dismantling/assembling the shelf runners

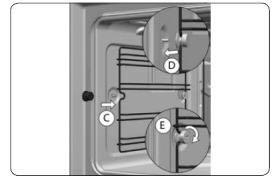
12 rack levels are available in the side racks. Rack levels are counted from the top to the bottom from 1 to 12. Rack level 1 is the lowest rack level.

Dismantling

- Open the door as far as it will go.
- Take the accessories out of the appliance.
- Completely loosen the nut at the front of the fastening element (A), pull the supports forward (B) and remove them.
- Removing the side racks.



- Insert the rear notch into the rear fastening nut.
- Fix the front fastening nut (C) in the front notch of the support.
- Secure the support with the nut (D) and turn until it is fully adjusted (E).



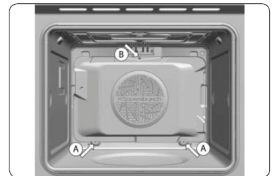
5.5. Dismantling the rear wall



First of all remove the side runner to remove the rear wall, following the instructions in the previous section.

- Remove the lower four screws (1) and then the top screw (B).

To assemble rear wall, carry out the steps in the reverse order.



ATTENTION!

NEVER start a process if the rear wall is missing!

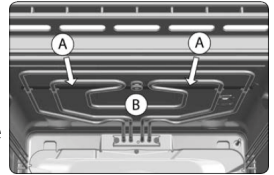
**ATTENTION!**

For your own safety: Never use the oven without the rear wall!

Ovens with a folding grill

To clean the top part of the oven.

- Take the accessories out of the appliance.
- Wait until the oven is cold.
- Push the rail of the grill element (A) with both hands towards the back of the oven, to release it from the upper fastening nut (B).



- Let the element fall and clean the top part of the oven.
- Then put the grill element back in place in its original position and proceed in the reverse order.



7. Overview of your oven

Control panel open



Optional accessories:

Profession+ CookingSet
(Acc. N. ZB 8030)

Pizza stone with handle
(Acc N. 145)

Cooking pan, perforated,
deepl
(Acc. N. ZB 1008)

Cooking pan, not perforated,
flat (Acc.N. ZB 1009)

Cooking pan, not perforated,
deep (Acc.N. ZB 1007)

Cooking pan, perforated, flat
(Acc. N. ZB 1006)

1 partial glide-out with side
rack
(Acc. N. ZB 1001)

Standard accessories:

1 Universal/Enamel drip pan

1 grilling grid

1 cooking pan, not perforated,
deep

1 cooking pan, perforated, flat

- 1 Control panel
- 2 Water tank position
- 3 Grill element
- 4 Rack levels
- 5 Gridiron
- 6 Baking tray
- 7 Hinge
- 8 Inner glass
- 9 Cooling air exit
- 10 Unit mounting
- 11 Lamp
- 12 Rear wall
- 13 Hot-air fan
- 14 Oven sealing
- 15 Oven door
- 16 Water joint

7.1. Control panel - sensor keys and displays



- 1 ON/OFF**
You can switch off an on your appliance.



- 2 Functions**
With this sensor you can select the cooking functions.



- 3 Programmes**
Select the automatic programmes.



- 4 Favourites**
Open a saved programme



- 5 Steam cooking**
Call the steam cooking functions or switch on the steam boost function for a process.



- 6 Settings**
With this sensor you have access to the setting menu.



- 7 Childproof lock**
With this sensor you can activate or deactivate the rapid heating function.



- 8 Rapid heating**
With this sensor you can activate or deactivate the rapid heating function.



- 9 Time settings / Timer**
With this sensor you have access to the menu Time setting.



- 10 Light**
To activate permanent lightning, press this sensor for 3 seconds until an acoustic signal sounds. Press this sensor again to switch off the lightning.



- 11 back**
With this sensor you turn to the in a previous step.



- 12 OK for selection/confirmation**
Confirm your selection or start a process.



- 13 up - down**
With these sensors you can scroll up and down in a menu.



- 15 Time setting of cooking functions**
Setting the cooking time or end of cooking time



- 16 Temperature**
With this sensor you can change the temperature which has been set.



- 17 Weight**
With this sensor you can change the weight settings.



- 18 Panel opening**
With this sensor you open the panel.

8. Roasting and baking charts

8.1. Guidelines for baking

- The material of your baking tins also plays a role in baking. Dark baking tins, which transmit heat direct to food being cooked, are ideal.
- Baking times may differ slightly due to differences in the type of ingredients used. Testing your cake towards the end of the cooking time with a wooden skewer is ideal. If no dough sticks to the skewer, the cake will be ready.
- When cakes with a moist fruit topping are being baked, the development of humidity is particularly high. Never bake more than two of this kind of cake at the same time.
- If you are baking several cakes in baking tins at the same time, add about 5 to -10 minutes for each additional tray used.

| Guidelines for baking | | | | | | | |
|---|---------------|------------------------|-----------------|------------------------|---|---------------------------|----------------------------|
| Operating mode | Hot air | | Top/Bottom heat | | Pizza mode Hot air convection bottom heat | | |
| Preferred settings have a grey background | Rack level | Tempera- ture in °C | Rack level | Tempera- ture in °C | Rack level | Temper- ature in °C | Cooking time in min. |
| Cakes | | | | | | | |
| Cake mixture | | | | | | | |
| Gugelhupf | 2 | 170 | 2 | 170-190 | | | 60-70 |
| Tin cake | 2 | 170 | 2 | 170-190 | | | 50-70 |
| Madeira cake | 2 | 160 | 2 | 160-180 | | | 60-70 |
| Flan bases | 2 | 170 | 2 | 170-190 | | | 20-30 |
| Muffins | 2 | 160-170 | 2 | 170-180 | | | 20-25 |
| Flat cakes | | | | | | | |
| with a dry topping | 2 | 160-170 | 2 | 180-200 | | | 20-35 |
| with a moist topping | 1-2 | 160-170 | 1-2 | 170-180 | 3 | 160-170 | 35-50 |
| Kneaded dough | | | | | | | |
| Flan bases | 2 | 170-180 | 2 | 180-200 | | | 25-35 |
| Cheese cake | 2 | 150-160 | 1-2 | 160-170 | | | 70-80 |

| | | | | | | | |
|--------------------------------------|-----|---------|-----|---------|---|---------|--------|
| Small biscuits | 2 | 170 | 2 | 180-200 | | | 15-30 |
| Flat cakes | | | | | | | |
| with a dry topping | 2 | 160-170 | 2 | 180-190 | | | 25-35 |
| with a moist topping | 1-2 | 160-170 | 1-2 | 170-180 | 2 | 160-170 | 30-50 |
| Yeast dough | | | | | | | |
| Gugelhupf | 2 | 150-160 | 2 | 175-180 | | | 40-65 |
| Yeast cake | 2 | 150-160 | 2 | 175-180 | | | 40-50 |
| Rich sweet bread (preheated) | 2 | 150-160 | 2 | 175-180 | | | 50-70 |
| Small biscuits | 2 | 140-150 | 2 | 180-200 | | | 15-30 |
| Flat cakes | | | | | | | |
| with a dry topping | 2 | 150-160 | 2 | 180-190 | | | 30-40 |
| with a moist topping | 1-2 | 160-170 | 1-2 | 170-180 | 3 | 160-170 | 30-50 |
| Sponge dough | | | | | | | |
| Gateaux and flans (preheat) | 2 | 150-160 | 2 | 175-180 | | | 30-40 |
| Rolls (preheat) | 2 | 170-180 | 2 | 180-200 | | | 15-25 |
| Egg white baking | | | | | | | |
| Meringue | 2 | 80-90 | 2 | 100-120 | | | 80-120 |
| Cinnamon stars | 2 | 100-120 | 2 | 120-140 | | | 20-40 |
| Macaroons | 2 | 100-120 | 2 | 120-140 | | | 20-50 |
| Other doughs | | | | | | | |
| Puff pastry | 2 | 170-180 | 2 | 190-210 | | | 15-30 |
| Puff pastry made with leavened dough | 2 | 170-180 | 2 | 190-210 | | | 30-40 |
| Puff pastry made with curd cheese | 2 | 160-180 | 2 | 180-200 | | | 30-40 |
| Choux pastry | 2 | 170-180 | 2 | 190-210 | | | 30-40 |
| Dough made with curd cheese and oil | 2 | 150-160 | 2 | 170-180 | | | 30-40 |
| Honey cake | 2 | 140-150 | 2 | 170-180 | | | 20-35 |

Roasting and baking charts

| Bread and pizza | | | | | | | |
|--|---|-----|--------|-----|---|-----|-------|
| Sour dough (preheat: 230°C prebake: 10 min. -230°C) | 2 | 180 | 2 | 180 | | | 50-70 |
| Bread made with yeast/white bread (preheat) | 2 | 180 | 1 or 2 | 200 | | | 30-60 |
| Pretzels (preheat: 230°C) | 2 | 200 | 2 | 220 | | | 15-20 |
| Pizza (preheat: 250°C) | | | | | 1 | 220 | 8-12 |

8.2. Guidelines for roasting

- Meat that has been well hung is best suited for roasting.
- Make criss-cross cuts on the outer layers of fat on the meat (e.g. knuckle).
- Roasts can all be cooked with or without the addition of fat.
- Roast the meat on the grid with the drip pan underneath.
- Coat poultry, such as chicken, goose or turkey, with a marinade made of oil, salt and paprika powder. This means that meat does not have to be basted while it is roasting.

Tips for more precise results

The cooking progress, particularly of large joints, is not always easy to judge from the outside. Chefs de cuisine and hobby cooks therefore use a roasting thermometer. This provides reliable information about the core temperature and thus also about how far the meat has been roasted.

| Guidelines for roasting | | | | | | | | |
|---|------------|-------------------|-----------------|-------------|--------------------------------|-------------------|----------------|---------------------|
| Operating mode | Hot air | | Top/Bottom heat | | Hot air convection bottom heat | | | |
| Preferred settings have a grey background | Rack level | Temperature in °C | Rack level | Temp. in °C | Rack level | Temperature in °C | Weight of meat | Baking time in min. |
| Type of meat | | | | | | | | |
| Pork | | | | | | | | |
| Roast pork | 2 | 170 | 2 | 170-190 | 2 | 160-180 | 2,000 | 120 |
| Pork shoulder | 2 | 180 | 2 | 180-200 | 2 | 170-190 | 1,200 | 120 |
| Pork fillet | 2 | 180 | 2 | 180-200 | 2 | 170-190 | 1,000 | 45 |
| Beef | | | | | | | | |
| Joint of beef | 2 | 170 | 2 | 170-190 | | | 2,000 | 150 |
| Roastbeef | 2 | 160 / 90* | 2 | 160 / 100* | | | 1,500 | 30 |
| Beef fillet | 2 | 160 / 90* | 2 | 160 / 100* | | | 1,200 | 30 |
| Veal / lamb | | | | | | | | |
| Lamb roast | 2 | 160 | 2 | 170-180 | | | 1,000 | 140 |
| Roast veal | 2 | 160 | 2 | 170-180 | | | 1,000 | 90 |
| Steak | | | | | | | | |
| Rump steak (browned beforehand) | 2 | 120** | 2 | 120** | | | 300 | 10 |
| T-bone steak (browned beforehand) | 2 | 180** | 2 | 180-200** | | | 1,000 | 6 |

Roasting and baking charts

| Poultry | | | | | | | | |
|------------|--------|-----|--------|---------|--------|---------|-------|-----|
| Chicken | 2 | 180 | 2 | 180-200 | 2 | 180-200 | 1,000 | 60 |
| Duck | 2 | 170 | 2 | 170-190 | 2 | 170-190 | 1,500 | 75 |
| Goose | 1 or 2 | 160 | 1 or 2 | 170-190 | 1 or 2 | 170-190 | 3,000 | 120 |
| Turkey | 1 or 2 | 160 | 1 or 2 | 170-190 | 1 or 2 | 170-190 | 5,000 | 180 |
| Fish | | | | | | | | |
| Whole fish | 2 | 200 | 2 | 200-220 | | | 1,000 | 35 |

8.3. Guidelines for grilling

- The grill should be pre-heated for approx. 5 minutes before being used.
- Put the meat that has been prepared onto the grid so that the heat from the grill body has a direct effect. A clearance of 3 cm must be maintained.
- Always place the drip pan under the food in order to collect dripping meat juices.
- Food grilled on the grid will need to be turned.
- The first side will need to be grilled a little longer than the second side.
- Since the food generally differs in shape, thickness and consistency, you should check now and then on whether or not the meat has been cooked as required. Specified grilling times can thus only serve as a guide.

Tips for ideal results

Also use a roasting thermometer for low-temperature cooking. This provides reliable information about the core temperature inside the meat and thus also about how far the meat has been roasted.

| Guidelines for grilling | | | | | |
|-------------------------|------------|--------|--------|---------------------|--------|
| Operating mode | | Grill | | Large-surface grill | |
| | Rack level | 1 side | 2 side | 1 side | 2 side |
| Type of meat | | | | | |
| Pork | | | | | |
| Pork chop | 4 | 10-12 | 8-10 | 14-15 | 8-10 |
| Belly | 4 | 12-15 | 8-10 | 16-18 | 10-12 |
| Pork fillet | 4 | 10-12 | 8-10 | 14-16 | 10-12 |
| Frying sausages | 4 | 8-10 | 6-8 | 12-15 | 10-12 |
| Fried sausage coils | 4 | 10-12 | 8-10 | 10-14 | 9-11 |
| Kebab | 3-4 | 9-11 | 7-8 | 15-20 | 10-12 |
| Beef | | | | | |
| Beef fillet, rare | 4 | 6-7 | 5-6 | 8-10 | 6-7 |
| Beef fillet, medium | 4 | 7-9 | 6-7 | 9-11 | 6-9 |
| Veal / lamb | | | | | |
| Lamb chop | 4 | 7-8 | 6-7 | 9-11 | 6-9 |
| Veal steak | 4 | 8-10 | 7-8 | 10-12 | 8-9 |
| Poultry | | | | | |
| Chicken drumsticks | 3 | 15-18 | 10-12 | 17-20 | 11-14 |
| Chicken halves | 3 | 18-20 | 10-12 | 22-24 | 12-15 |
| Fish | | | | | |
| Fish fillet | 4 | 6-7 | 4-5 | 10-12 | 7-8 |
| Whole fish | 3 | 5-7 | 4-6 | 8-11 | 7-10 |
| Toast | | | | | |
| Toast | 3 | 2-3 | 2-3 | 4-6 | 3-4 |
| Toast with a topping | 3 | 6-8 | | 10-12 | |

Roasting and baking charts

8.4. Recommended food probe temperatures

| Recommended food probe temperatures | | | |
|-------------------------------------|-------------------------|--------|-----------|
| | Core temperatures in °C | | |
| | Rare | Medium | well done |
| Type of meat | | | |
| Pork | | | |
| Pork fillet | | 63 | 65 |
| Roast pork / jam | | 68-70 | 75 |
| Knuckle | | | 80-85 |
| Cutlet on the bone | | | 75-80 |
| Shoulder | | | 95 |
| Gammon | | 55-62 | 64-68 |
| Meat loaf | | | 75 |
| Beef | | | |
| Beef fillet | 38-55 | 58-65 | from 65 |
| Roastbeef | 38-55 | 55-60 | from 65 |
| Roulades | | | 70 |
| Joint of beef | | | 85-90 |
| Boiled beef | | | 90 |
| Entrecote | | 55-58 | |
| Veal | | | |
| Knuckle | | | 80-85 |
| Roasting | | | 64-74 |
| Breast | | | 75-78 |
| Saddle | | 65-70 | |
| Shoulder | | | 75-80 |
| Sirloin | | 60 | |
| Lamb | | | |
| Lamb | | | 79-85 |
| Leg of lamb | | 60 | 70-72 |
| Lamb chop | | 55 | |

| | | | |
|------------------------|---|-------|-------|
| Saddle of lamb | | 60-62 | 68 |
| Rack of lamb | | 55 | |
| Game | | | |
| Wild boar fillet | | 60-63 | |
| Roast wild boar | | | 75-78 |
| Leg of wild boar | | | 75 |
| Saddle of roe venison | | 50-60 | |
| Roast roe venison | | 65 | |
| Saddle of deer venison | | 54-60 | |
| Roast deer venison | | 62 | 75 |
| Toast with a topping | 3 | 6-8 | |
| Poultry | | | |
| Chicken | | | 80-90 |
| Duck | | | 80-90 |
| Breast of duck | | 62-65 | |
| Goose | | 75-80 | 90-92 |
| Turkey | | | 80-90 |
| Fish | | | |
| Salmon | | 57 | 60 |
| Pike | | 58 | 60 |
| Zander | | 58 | 60 |
| Tuna | | 55 | 58 |
| Redfish | | 55 | 60 |
| Cod | | 54 | 60 |
| Trout | | 54 | 60 |
| Yellow mackerel | | 54 | 60 |

Roasting and baking charts

8.5. Low-temperature cooking guidelines

| Low-temperature cooking guidelines | | | | |
|------------------------------------|----------------|--------------------------------|---|---|
| | Weight in g | Browning time in minutes | Cooking time in minutes (core temperature as an alternative) | Cooking temperature in °C (oven setting) |
| Type of meat | | | | |
| Pork | | | | |
| Pork fillet | 400-600 | 5 | 60-90 | 85 |
| Roast pork / jam | 1000-1500 | 10-12 | 230-250 | 85 |
| Loin | 1000-1500 | 10-12 | 120-150 | 85 |
| Piece of rib / cutlet | 800-1000 | 8-10 | 120-140 | 85 |
| Beef | | | | |
| Beef fillet | 700-1200 | 5-9 | 100-140 | 80 |
| Roastbeef | 700-1800 | 10-12 | 180-120 | 70 |
| Point steak | 1500-1800 | 10-15 | 150-200 | 80 |
| Nut | 1500-2000 | 10-12 | 200-230 | 80 |
| Entrecote | 1500-1800 | 10-12 | 150-180 | 80 |
| Veal | | | | |
| Fillet steak | 500-800 | 5-6 | 90-110 | 85 |
| Nut | 1500-1800 | 10-12 | 140-160 | 85 |
| Saddle | 1000-1500 | 8-10 | 110-120 | 85 |
| Lamb | | | | |
| Leg of lamb | 2000-2500 | 10-12 | 200-250 | 80 |
| Saddle fillet | 400-600 | 3-5 | 60-80 | 80 |
| Poultry | | | | |
| Breast of duck | 400-600 | 4-5 | 70-80 | 85 |
| Turkey breast | 400-600 | 3-4 | 50-60 | 85 |

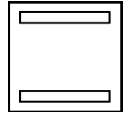
9. Oven functions

The functions all depend on the model in question.

9.1. Cooking functions

Top / bottom heat

Heat from the top and the bottom ensures even baking results for food placed on one level. Ideal for baking delicate cakes and gateaus, such as yeast dough, cheesecake, etc.



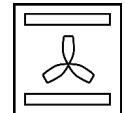
Ökotherm hot air

The fan distributes the heat generated by the ring heating element at the back of the oven. The heat spread evenly throughout the oven makes it possible to cook evenly at several levels without the flavour or odour being transmitted.



Top / bottom heat with hot air

The fan distributes the heat generated by the heating elements at the top and bottom evenly throughout the oven. Ideal for biscuits and roasts.



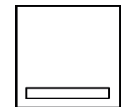
Ökotherm pizza setting

A combination of bottom heat and hot air is ideal for baking crispy bases with a moist topping. Perfect for fresh pizza, biscuits or cakes with a fruit topping and pastries and pies.



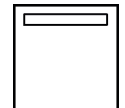
Bottom heat

With heat generated only at the bottom, this mode ensures that bases or especially crispy and/or that they are browned better on the bottom. Ideal for very moist fruit cakes and for blind-baking cake bases.



Top heat

The heat generated by the top heating element is ideal for gratinating and browning dishes.



ECO

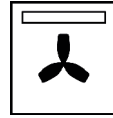
ECO makes it possible to cook dishes with a lower energy consumption than usual. In order to save on energy, the oven switches off automatically a few minutes before the end of the cooking time and uses the remaining heat in the oven to cook food through.



Oven functions

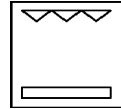
Ökotherm intensive hot air

The top heat switched on in addition to heating the oven up with hot air ensures a delicious crust and intensive browning. Ideal for oven-baked potatoes, roasts and for gratinating dishes.



Grill / bottom heat

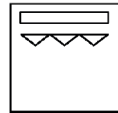
Bottom heat in combination with the grill from the top. This mode is ideal for cooking meat. It provides crispy results.



Large-surface grill

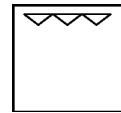
Perfect for cooking large quantities of food to be grilled, such as fish or meat.

This enables larger surfaces to be gratinated than with a grill. And the gratinating power is higher so that food browns quicker.



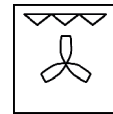
Grill

Gratinating and browning. The small grill saves energy when small quantities of food is cooked. Ideal for small quantities of fish and meat. Makes it possible to brown the outer layer without influencing the inside of the food to be cooked.



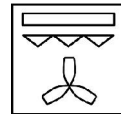
Fan-assisted grilling

The fan distributes the heat generated by the grill throughout the oven, thus providing grilled food that has a crust and is juicy inside. Ideal for grilled chicken, duck and roasts.



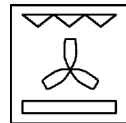
Intensive fan-assisted grilling

This combination of a large-surface grill and a fan ensures that food to be cooked remains juicy inside and that it is beautifully crispy and brown on the outside. Ideal for game and large poultry.



Intensive fan-assisted grilling + bottom heat

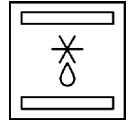
This combination of a large-surface grill, bottom heat and a fan ensures that large food portions remain juicy inside and that they are beautifully crispy and brown on the outside. Ideal for stuffed roasts or poultry.



9.2. Special functions

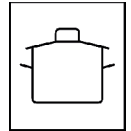
Defrosting

This function serves to gently defrost frozen food.



Low-temperature cooking

Food is cooked very gently at low temperatures, which also keep it very juicy. Ideal for beef, pork, lamb, veal and poultry.



Keeping food warm

Food is kept warm at low temperatures, without continuing to be cooked. Ideal for food that is to be served later on.



Frozen foods

The optimal distribution of heat that has only been slightly warmed up in the oven makes this programme ideal for defrosting frozen food.



Warming plates

Good food just tastes better at the right temperature. This mode heats up plates at a low temperature just before food is served. This prevents it from cooling down so quickly when it is being put onto plates so it can be served hot.



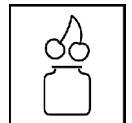
Gratinating

This function is ideal for gratinating gratin dishes, oven bakes and soufflés.



Preserving

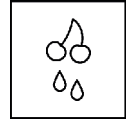
Ideal for preserving foods such as fruit and vegetables.



Overview of the steam cooker functions

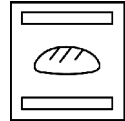
Dehydrating

With the dehydrating mode water is extracted from food to extend its shelf life. Most vitamins and minerals are preserved. Dehydrating is ideal in the production of dried fruit, dried meat, fruit purees and dried cod.



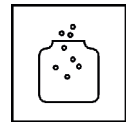
Baking bread

This programme is ideal for getting a light crumb texture and a beautifully browned crust.



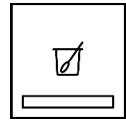
Proving

Best function for allowing dough to rise, for example.



Yoghurt mode

Yoghurt cultures feel really good in this mode and your yoghurt will turn out perfect.



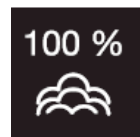
10. Overview of the steam cooker functions

The functions all depend on the model in question.

10.1. Cooking functions

Steam cooking

In order to prepare any kind of food in the gentlest, most tasty manner. The temperature is generated exclusively by water steam. Suitable for cooking vegetables, rice and fish.



Steam cooking combination mode

This function combines steam and hot air. The temperature is generated 50% by hot air and 50% by steam. This mode is ideal for cooking oven bakes, puddings and soufflés.



Vario steam cooking

This function combines 75% hot air with 25% steam and is ideal for cooking bread and cakes and pastries, as well as meat and poultry.



Sous vide cooking

You can cook like the pros using the sous vide steam cooking program. Sous vide cooking uses steam to produce a constant temperature to cook vacuum-packed food.



Regeneration

The appliance is only intended to be used for cooking food. The combination of steam and hot air ensures a perfect climate and the food tastes like freshly prepared.



10.2. Special functions

All functions depend on the model in question.

Defrosting with steam

This function serves to gently defrost frozen food.



Sterilizing utensils for small children

This function is for sterilizing objects such as baby bottles.

Disassemble the baby bottle into its pieces and place them in a perforated cooking container. We recommend a cooking duration of 12 minutes for this procedure in order to fully boil the individual parts. Then let the individual parts rest for another approx. 4 min. before removing them from the appliance and drying them. All individual parts must be completely dried before being put back together again.



Melting

Ideal for melting foods. This is done exclusively with steam. To do this, follow the instructions in the recipe. To melt chocolate, for example, you should cover the cooking container with a heat and steam-resistant film.



Overview of the steam cooker functions

Keeping warm with steam

This function can be used for keeping food warm with steam.



Steam cleaning

This program is used to clean the appliance interior.



Manual steam ejection

You can set a steam ejection while the process is running, changing intensity and time.



Automatic steam ejection

You will need to set the automatic steam ejection before the process starts. You can change four different intensity levels.



Preserving with steam

To do this, place the opened canning jars together with their lids in a perforated cooking container. You sterilize the previously prepared fruit at the same time for approx. 20 minutes. Finally, after this, you fill the jars.



Extracting juices with steam

The food should first be washed and seeds, stems, and damaged bits should be removed.

Then place the prepared foodstuffs in a perforated cooking container. The juice can then be extracted from the foodstuffs at 100°C for 40 to 80 minutes. The cooking time varies based on the consistency of the food. Soft foodstuffs such as raspberries require a lower cooking time than firm foodstuffs such as pears and apples



Yoghurt mode with steam

To do this, follow the instructions in the recipe. The appliance provides the perfect climate.



Disinfecting objects

Disassemble the object into its pieces and place them in a perforated cooking container.

You can set the duration for the boiling yourself. Caning jars, for example, can be boiled for 15 minutes.



Preparing dough (letting leavened dough rise)

To do this, place the bowl with the prepared dough onto the grate or the perforated cooking container and set the temperature and duration according to the recipe. The appliance provides the perfect climate.



Warming damp towels

To do this, roll up dampened guest towels and place them next to one another in a perforated cooking container.



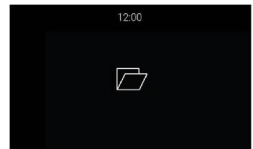
11. Operating the oven



The fan is switched on and off in the case of some programmes, but this is not an indication of a fault.

11.1. Symbols

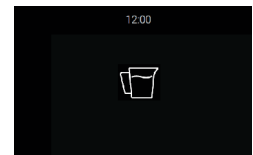
The opening sensor has been activated and the panel opens. The display remains active until the final opening angle has been reached. You can manually open the panel when the indicator is off.



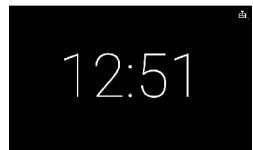
□ The water tank is empty. Please fill the water tank to continue or start the process.



□ The remaining water was pumped back into the water tank. Please empty the water tank.



The remaining water will now be pumped back into the water tank. Please do not remove the water tank while the symbol is visible. The pump down process is interrupted when the appliance door is opened. When the door is closed, the pumping process starts again.




GENERAL INFORMATION


When opening the door during or after a process, hot steam may escape. Please open the door with a certain distance.

Risk of burning!

When opening the door, steam can escape. This collects below the door in a "collecting channel". Please wipe this channel after each operation. Please use always the not perforated cooking container as drip pan.



11.2. Turning the oven on and off

In order to be able to use your oven for cooking food, you will need to press on the  symbol. If no function or no automatic programme is selected, the oven switches back off after a few seconds and shows the current time or switches to Sleep mode if the manual confirmation is on (see section on Sleep mode).

Switch the oven off by pressing symbol .

11.3. Sleep Mode

If manual confirmation is activated (it is activated when delivered from the factory), the appliance switches over to Sleep mode after 30 seconds if you do not making a setting on the device within this 30 seconds.

The Sleep mode is active for 5 minutes and allows you to return to the previous screen by pressing the  or the  sensor.

All sensors which were pressed up to activation of Sleep mode are stored for this period.




After 5 minutes have elapsed, the oven switches off and displays the time.

11.4. Putting the appliance into operation for the first time

The language, date and time, temperature and weight units must be set before the oven is used for the first time. Depending on the model, specific settings must be made.











The language, date and time, temperature and weight units must be set before the oven is used for the first time. Depending on the model, specific settings must be made.







11.4.1 First settings

- Select the desired language pressing the symbol  (up) or  (down).
- To confirm the language setting, press .





Operating the oven




Setting date and time

- Press the symbol  (up) or  (down) to select the year.
- Confirm with .
- Repeat these steps to select month and day.
- Always confirm with .
- Press the symbol  (up) or  (down) to select the hour tile.
- Confirm with .
- Repeat these steps to select the minutes.
- Confirm with . You will then need to select the clock display.
- Confirm with . Finally you must select the display format.
- Confirm with .

- Press the symbol  (up) or  (down) to select the weight tile (kilogram preset).
- Confirm with .
- Press the symbol  (up) or  (down) to select the temperature unit (Celsius preset).
- Confirm with .

Setting the water hardness level












- Press the symbol  (up) or  (down) to select the water hardness level tile .
- Confirm by pressing .

- Press the symbol  (up) or  (down) to select the water hardness level.
- Confirm by pressing .


The settings for initial operation have been completed. You will go back to the Home screen.



11.5. Selecting a cooking function

- Switch the oven on by touching symbol .
- Select the  tile on the home screen.
- Press the symbol  (up) or  (down) to select the cooking functions.
- Press  to confirm your setting.
- Press the symbol  (up) or  (down) to select the function.
- Confirm with .
- Press the symbol  (up) or  (down) to select the cooking temperature.
- Confirm with .

Go to the settings overview. You can also set the cooking time or the finish time. (See chapters Cooking time setting/ End of cooking time setting.)

- To confirm the settings, press . The cooking process will be commenced.







11.6. Selecting a special function








INFO


Some of the special functions work with steam. In these cases it is necessary to fill the water tank in advance.


You will find an overview of the special functions in chapter 10. Overview of the steam cooker functions


- Switch the oven on by touching symbol .
- Select the  tile on the home screen.
- Select the desired special function  with  (up) or  (down).
- Confirm the setting with .


- Press the symbol  (up) or  (down) to set the temperature. This step can be omitted depending on the function.
- Select the operation duration with  (up) or  (down). This step can be omitted depending on the function.
- You will be returned to the settings view. Confirm the setting with . The operation starts.

11.7. Changing a setting during the cooking process

Press the  symbol when you want to change a cooking function during the cooking process. Then follow the instructions above.


Press the  symbol when you want to change the cooking temperature during the cooking process. Then following the instructions above.

During the cooking process, press the symbol  to adjust the cooking time. (See chapters Cooking time setting/ Selecting the end of cooking time.)

Press symbol  to finish the procedure.



INFO






Changes must all be actively confirmed with ; if they are not, the screen will return to the old display after 8 seconds and the new settings will not be saved.




11.8. Automatic programme

11.8.1 Selecting an automatic programme




Selected dishes are cooked with steam.

- Switch the oven on by touching symbol .
- Select the  tile on the home screen.
- Press the symbol  (up) or  (down) to select the category..
- Confirm by pressing .

- Press the symbol  (up) or  (down) to select the automatic programme and confirm by pressing .

Then set weight and cooking setting in the same way. Cooking times are automatically calculated. You can also set the finish time (see End of cooking time setting) or modify the cooking time.

- To confirm the settings, press . The cooking process will be commenced.

* In selected programs it is not necessary to set a weight.

Depending on the program, the oven shows you the level to which the food must be pushed or informs you of steps to be taken before cooking.




In selected programs, the empty oven must first be preheated. The oven shows you when the food must be placed in which level.

11.8.2 Important information about cooking with programmes



When a programme is activated and on the basis of the weight indicated, the oven automatically calculates the temperature and time needed for cooking the food. The temperature can be adapted in programmes with weight settings.

If expressly no other information follows, the cooking time refers to a cooking time without pre-heating. This is why it is very important to select the right weight of the food to be cooked, so that it can be appropriately prepared.








For the roasting programmes, after a specific time has lapsed, the oven will indicate that the roast should be turned. To do so, the oven emits an acoustic signal for a certain length of time. The symbol  will appear on the display until the roast has been turned. If you do not turn the roast, the oven will automatically continue operating the programmed method of cooking after a few minutes.

11.9. Changing weight and temperature


11.9.1 Changing the weight of the food


If you wish to change the weight of the dish to be cooked, you can automatically change the duration and temperature corresponding to the selected programme.

Proceed as follows to change the weight:








- Touch the weight symbol .
- Press the symbol  (up) or  (down) to set the weight and confirm by pressing .
- Press the symbol  (up) or  (down) to select the cooking level.
- Confirm by pressing .

You will be returned to the settings view.


- Confirm by pressing .

The process runs while the adaptation is taking place in the background. The new settings for the process are not adopted until they are confirmed by pressing .

Alternative: (The process is terminated.)

- Then press the  symbol (back) several times until you reach weight setting. .
- Press the symbol  (up) or  (down) to set the weight and confirm by pressing .
- Press the symbol  (up) or  (down) to set the cooking level and confirm by pressing .

You will be returned to the settings view. Cooking times are automatically calculated. You can also set finish times and cooking time.

- Confirm by pressing .





The oven continues the cooking procedure with the adapted cooking settings.

11.9.2 Changing the cooking temperature


A cooking temperature has been pre-set for all of the programmes.

The temperature can only be changed within a specified range of cooking programmes with weight settings. For the functions, the temperature can be selected for a specific function within a range of 30°C (no temperature setting) and 300°C.

Proceed as follows to change the weight:

- Touch the temperature symbol .
- Press the symbol  (up) or  (down) to set the cooking temperature and confirm by pressing .

You will be returned to the settings view or you will return to the cooking process.

- Confirm by pressing  In the settings screen.

The oven carries out the cooking process with the new settings.


11.10. Time settings

11.10.1 Cooking time setting




The cooking time for the programmes is a default setting.

There is no default time for the cooking functions.

Proceed as follows to cooking time:


- Touch the symbol .

Operating the oven

- Press the symbol  (up) or  (down) to set the cooking time and confirm by pressing .


Now it will be possible for you to set the end of cooking time. (See chapter Selecting the end of cooking time.)

This step is skipped if you set the final cooking time while the process is running.





- Confirm by pressing .




INFO

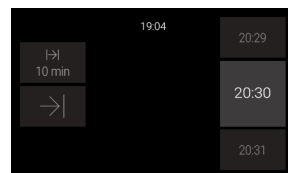
Once the programmed time has expired, the oven will switch off and an acoustic signal will sound. Press  to stop the acoustic signal. The oven will then show the current time of day. The oven is switched off.

11.10.2 Changing a cooking time

- Touch the symbol .
- Press the symbol  (up) or  (down) to set the cooking time.
- Then confirm by pressing .

In the next step you will need to set the end of cooking time. Confirm the proposed end of cooking time to start the process immediately. When you change the end of cooking time, you will also delay the start of the cooking procedure (this step will no longer need to be carried out when the cooking time is set during the cooking process).


- Confirm by pressing .



INFO


If you have deactivated the cooking time in a previous step, the cooking time will not need to be set.

You go back to the setting overview or to the running cooking process.

- Confirm by pressing .
The oven carries out the cooking process with the new settings.



INFO!

Once the programmed time has expired, the oven will switch off and an acoustic signal will sound. Press  to stop the acoustic signal.


The oven will then show the current time of day. The oven is switched off.





11.10.3 Deleting a cooking time

- Carry out the steps as described above and set the cooking time to "00:00".
- The oven continues the cooking process without a time setting and/or the time settings disappear in the setting overview.

11.10.4 Setting the final cooking time

The end of cooking time is the time at which the appliance switches off.

Once you have set the cooking time and confirmed it with , it will be possible for you to set the end of cooking time.


- Press the symbol  (up) or  (down) to set the end of cooking time. Confirm by pressing .
- You will go to the Settings view.
- To confirm the settings, press .
- The display will have changed to the standby mode by the time the cooking process starts.







INFO!

The oven starts the process immediately after the suggested final cooking time is confirmed.


11.10.5 Changing the end of cooking time

- Touch the symbol .

Once you have set the cooking time and confirmed it with  (see Cooking time setting), it will be possible for you to set the end of cooking time.

- Press the symbol  (up) or  (down) to set the end of cooking time. Confirm by pressing .

You will be returned to the settings view.



- To confirm a setting, press .
- The display will have changed to the standby mode by the time the cooking process starts.



INFO!





Once the programmed time has expired, the appliance will switch off and an acoustic signal will sound. Press any key to stop the acoustic signal. The display shows the current time of day. The appliance is switched off.

11.10.6 *Deleting the end of cooking time*

- Delete the end of cooking time by pressing the  symbol for 3 seconds.
- Confirm by pressing .

You will arrive at the standby screen.

11.10.7 *Setting the timer*

- Touch the symbol .
- Press the symbol  (up) or  (down) to set the desired time. Confirm by pressing .

After the programmed time has expired, a acoustic signal is emitted, and the [timer.png] symbol flashes in the status bar.





- Press  to stop the acoustic signal.



INFO!


This function is independent of the running cooking procedure.

11.10.8 Changing the timer





- Touch the symbol .
- Press the symbol  (up) or  (down) to set the desired time. Confirm by pressing .

You will go to the Settings view. If you set or change the timer during operation, you will be shown the process display.

After the programmed time has expired, a acoustic signal is emitted, and the symbol flashes in the status bar.

- Press  to stop the acoustic signal.

11.10.9 Deleting the timer







- Touch the symbol .
- Press the symbol  (up) or  (down) to set 00:00 and confirm by pressing .
- You go back to the initial screen.



INFO!

The timer setting does not depend on the cooking time and it has no influence on the cooking process.

11.11. Rapid heating (has been activated as of the factory setting)





- On the standby screen, touch and hold the rapid heating symbol  until a setup menu appears.
- Press the symbol  (up) or  (down) to set 00:00 in order to switch the rapid heating function on and off in the baking functions  permitted by the oven .
- Confirm by pressing .

Your setting will remain until you make another change.

12. Favourites


The oven is fitted with a memory function which makes it possible to save up to 20 programmes and cooking settings you have created yourself as a favourite.

12.1. Calling up a favourite

- Touch the symbol  (Favourites)
- Press the symbol  (up) or  (down) to select the favourite.
- Confirm by pressing .





You will go to the Settings view. Now you can activate the rapid heating, the timer and the end of cooking time. (see chapters Rapid heating/ Setting the timer/ Selecting the end of cooking time.)

In addition, you can make changes to the programme or cooking settings.

- To confirm the settings, press .
- The oven will commence the cooking process.

12.2. Saving favourites

In the settings overview and in the cooking procedure, you have the option of saving programmes and cooking settings as favourites.

- Press the  symbol to save a favourite.
- Press the symbol  (up) or  (down) to select a storage space (1–20).
- Confirm by pressing .





Please wait a moment, and then you will automatically go to the settings overview.



INFO

If you select an already assigned storage space, you overwrite the favourite stored in it.

12.3. Deleting favourites

- In the Home display, hold the  symbol pressed for more than 3 seconds and you will go to the overview for deleting favourites.
- Press the symbol  (up) or  (down) to select the favourite.
- To confirm the delete procedure, press .

The settings overview appears.

13. Settings









INFO!

You can change the following settings in this menu:

1. Language
2. Eco
3. Startup sound
4. Units
5. Date, time
6. Water hardness
7. Descaling






13.1. Language

- Press the symbol  (up) or  (down) to select the language menu.
- Confirm by pressing .

- Select the desired language with  (up) or  (down).
- Confirm by pressing .

You will go back to the Home screen.






13.2. ECO

- Press the symbol  (up) or  (down) to select the menu ECO and confirm by pressing .
- Activate the Eco mode with  and deactivate with .

**INFO!**


Some functions are deactivated in the Eco mode, in order to reduce energy consumption. During the activation time, the indication "Eco" is always visible in the display.

13.3. Startup sound







- Press the symbol  (up) or  (down) to select the sound menu.
- Confirm with .
- Activate the startup sound with  and deactivate with .


**INFO!**

If the startup sound is disabled, there is no sound when you start the appliance. For security reasons, other sounds remain activated.














- Following the same procedure to switch off the respective units and confirm again with .
- You will go back to the Home screen.

13.4. Unit settings

- Press the symbol  (up) or  (down) to select the Units menu.
- Confirm with .
- Press the symbol  (up) or  (down) to change a unit and confirm by pressing .





- Following the same procedure to switch off the respective units and confirm again with .
- You will go back to the Home screen.




13.5. Setting date and time

- Press the symbol  (up) or  (down) to select the date/time tile.
- Confirm with .
- Press the symbol  (up) or  (down) to select the year.
- Confirm with .
- Repeat these steps to select month and day.
- Always confirm with .
- Press the symbol  (up) or  (down) to select the hour tile.
- Confirm with .
- Repeat these steps to select the minutes.
- Confirm with . You will then need to select the clock display.
- Confirm with . Finally you must select the display format.
- Confirm with .

You will arrive at the Home screen.

13.6. Setting the water hardness level

- Press the symbol  (up) or  (down) to select the Water hardness level tile .
- Confirm by pressing .

- Press the symbol  (up) or  (down) to select the water hardness level.
- Confirm by pressing .

You will go back to the Home screen.



13.7. Descaling

The appliance automatically checks the degree of calcification in the appliance and informs you when descaling must be carried out. The appliance first reports to you when a descaling process has to be carried out in the near future.

For the second message, a descaling process is absolutely necessary. At that moment, the appliance blocks all steam-relevant processes until the descaling process has been carried out. The symbol is visible in the status display until the descaling process is carried out.







INFO

Use the descaling agent "durgol[®]" for descaling. With this special descaler, you can achieve a gentle yet professional level of descaling for your appliance.

Attention! Do not use vinegar or vinegar cleaner because it can damage the internal water circuit. Standard descaling agents are not suitable as they may contain foam additives.

To descale the appliance, please follow the steps below.

When you have obtained the descaling information, you can select the procedure with START and start it with .

As an alternative, you can press the "Settings" sensor in the home display to go to the settings menu and then select the "Descaling" function by using  (up) or  (down) and then confirm with .

The descaling procedure consists of several cycles.

- In the first cycle, the channels are freed of scale as described above.
- In the two following cycles, the appliance is flushed.

The appliance informs you as soon as the first procedure is completed. The channels are refilled in the following procedures.

- Fill the water tank with 500 ml of water.

The procedure starts automatically as soon as the water tank is positioned in the holder and the panel is closed.

Other functions

As soon as this procedure is complete, new information will be displayed to you on the appliance.

- Fill the water tank with 500 ml of water. The second flushing cycle starts as soon as the tank is inserted and the panel is closed!





After the last flushing cycle has completed, the water is pumped out.

Please wait a moment until the device informs you that you can remove the water tank and dispose of the residual water.

Rinse the tank with water again before placing it back in the appliance.

14. Other functions



14.1. Setting the demo mode (in the stand-by mode)

- Now press the  and the  symbols for 3 seconds until an acoustic signal sounds and the  symbol appears in the status display.
- Deactivate the demo mode by holding the same combination of keys for 4 seconds until an acoustic signal sounds and the  symbol in the status display goes off.



14.2. Childproof lock

The childproof lock protects the oven against unwanted changes to the settings and offers additional protection for children. When the childproof lock is activated, the oven can only be turned off. The figures previously set may not be changed and the oven cannot be switched on.

14.2.1 Switching on the childproof lock:

- Press the  symbol for longer than 3 seconds until a long acoustic signal sounds and the symbol  appears. The keys and switches will now all be disabled.

14.2.2 Deactivating the childproof lock:







- Press the  symbol for longer than 4 seconds until a long acoustic signal sounds and the symbol  will go off. The keys and switches will now all be released again.



INFO

Pyrolytic ovens have a double protection system: when the childproof lock is activated, the door will also not open.


14.3. Factory settings








- Now keep the  and  symbols pressed for 3 seconds until the screen shown adjacent appears.
- Press the symbol  (up) or  (down) to select .
- Confirm by pressing .

Disconnect the appliance from the power supply and then reconnect it to the power supply. The appliance starts again.

If necessary you must change the language in the settings screen.

14.4. Automatic confirmation

With automatic confirmation , all set values are automatically adopted after 8 seconds (*only applies to cooking parameters when you have already selected a cooking function or program).

- Hold the  and  symbols pressed in standby mode for longer than 3 seconds - until the screen shown at the side appears.
- Press the symbol  (up) or  (down) and then select automatic confirmation or  manual confirmation .
- Confirm by pressing .

You will return to the standby display.

15. Roasting thermometer



WARNING!

If you do not use the roasting thermometer, cover the plug in the interior, otherwise the appliance will be damaged!

Only use the original roasting thermometer provided for this oven.

The roasting thermometer measures the temperature inside the food. As soon as the temperature determined by the thermometer has reached a certain value, the roast is as desired, i.e. not too dry or too raw, but rather "just right".

Cooking continues until the temperature inside the roast has reached the respective value. This is why it cannot be set. The duration can vary depending on meat size and type, cooking temperature, and selected operating mode.

Roasting thermometer


The roasting thermometer can be used with all of the heating modes. When the roasting thermometer is pulled, the appliance returns to stand-by mode.

Correctly inserting the roasting thermometer

When the roasting thermometer is pulled, the appliance returns to stand-by mode.

- Insert the tip of the roasting thermometer horizontally from the side until it reaches the centre of the food item.
- Always insert the roasting thermometer up to the handle.
- The tip must not be located near the fat or the bone of the meat.
- For fowl, one must also ensure that the tip does not come into contact with a bone.


Using the roasting thermometer














- Place the prepared roast with the roasting thermometer inserted in the oven.
- Insert the prong of the roast thermometer into the socket located at the upper left of the oven side wall.
- The  symbol appears in the status display when the thermometer is inserted.

15.1. Using the roast thermometer for cooking functions



INFO


The roasting thermometer can also be used in combination with steam cooking functions. To do this, press  for steam and then follow the procedure described above for setting the parameters.

- Select the  tile on the home screen.
- Then press the symbol  (up) or  (down) to select the cooking function.
- Confirm by pressing .
- Press the symbol  (up) or  (down) to select the function.
- Confirm by pressing .
- Press the symbol  (up) or  (down) to select the temperature for this cooking function.
- Confirm by pressing .
- Press the symbol  (up) or  (down) to set the core temperature.
- Confirm by pressing .





You will go to the Settings view.




- Confirm by pressing .




The oven will commence the cooking process.

As soon as the interior of the food item has reached the temperature you selected, the oven switches off. If you wish to change the set temperature or the recommended temperature of the roast thermometer, press the  symbol. Then following the instructions above.


15.2. Using the roast thermometer for automatic programmes

- Select the  Programme tile on the home screen, then press the symbol  (up) or  (down) to select the category.
- Confirm by pressing .

- Press the symbol  (up) or  (down) to select the automatic programme.
- Confirm by pressing .

- Press the symbol  (up) or  (down) to set the desired temperature of the roasting thermometer.
- Confirm by pressing .

You will go to the Settings view.

- Confirm by pressing .

The oven will commence the cooking process.

As soon as the interior of the food item has reached the temperature you selected, the oven switches off.



INFO

The roasting thermometer cannot be used with all of the automatic programmes. When you select this programme, a tone is emitted, and the oven remains in the current screen.

16. Steam cooking

Steam cooking is a particularly gentle preparation of food. The suitable steam function depends on the food to be cooked.

- we recommend 100% steam cooking for fish, rice and vegetable dishes.
- for puddings, soufflés and casseroles we recommend 50% combination steam cooking.
- for bread and meat dishes we recommend 75% Vario steam cooking.
- to prepare or warm up food, we recommend the Regenerate programme.

16.1. Selection of a steam cooking function



INFO

Check that the water tank is full before each steam cooking operation.

Switch the oven on by touching symbol

- Select the programme tile on the home screen, then press the symbol (up) or (down) to select the desired steam cooking function.
- Confirm by pressing
- Press the symbol (up) or (down) to select the desired temperature.
- Confirm by pressing .

Depending on the previously selected function, you must then either set a cooking time with (up) or (down) and confirm this with , or you can access the setting overview without setting the cooking time.

In the setting overview you now have the possibility to change the previously entered temperature, or to set or change a cooking time, or to pre-program a later start time. Please refer to the chapter Time settings for more information.

- Confirm by pressing . The cooking process will be commenced.

The display will show the symbol “pump off the water” in the upper right corner when the process has elapsed. This symbol indicates that the excess water from the pipes is pumped back into the water tank.



INFO

Do not remove the water tank during the process!

As soon as the residual water has been completely pumped back, the water tank indicator appears in the display.

- Now remove the water tank to pour out the remaining water.
- Put the water tank back and close the shutter.



INFO

Should the water in the tank be exhausted during the running process, the process is paused. The display shows the water tank indication. To continue, remove the water tank, fill it up, and place it back in the appliance.

- Push the tank in until until you perceive a resistance.
- Close the panel. The water tank indication is now no longer visible.

The appliance needs a short moment until the process continues automatically. If the display persists after inserting the water tank, please check that the water tank is correctly installed.



IMPORTANT

When you open the door hot steam comes out of the appliance. Always keep your distance to the door when opening it!








16.2. Automatic steam ejection



INFO

Check that the water tank is full before each steam cooking operation.

The automatic steam boost can be switched on for selected oven functions.



- To do this, first set the complete cooking process.
- Press the symbol  and select the desired steam ejection intensity with  (up) or  (down).
- Confirm the setting with .
- If you have not previously set a cooking time for this process, you must now do so with  (up) or  (down).
- Confirm the setting with .

Steam cooking


The appliance now automatically adds a steam boost at certain intervals.

Adjust/deactivate automatic steam boost:

□ In order to change again the automatic boost, press the symbol  again.

Select the desired steam ejection intensity with  (up) or  (down).

Confirm the setting with .

To deactivate the steam boost, press down repeatedly  until all fields are grayed out and confirm with .

In this case, the symbol would no longer be visible in the status display.

17. Steam cleaning

The appliance has an additional steam cleaning function.

You will find this function in the Special functions menu.













INFO

For preparation, fill the bottom tray in the cavity half with water and the other half with conventional vinegar.

Let the mixture work for 5 minutes.

Meanwhile you can fill the water tank with 500 ml of water.

Now follow the steps below to set up the appliance.

- In the home screen select the  icon.
- Select the menu  with  (up) or  (down) and confirm with .
- Select the function Steam cleaning  with  (up) or  (down) and confirm with .
- In the next step you have to confirm your selection again with  to start the process.

Before you do this, please check whether you have followed all the preparation steps listed in the above information.

The appliance starts steam cleaning.

Once the process is complete, open the door and wait 4-5 minutes with the door open to cool the oven. Then wipe the interior cavity dry.


18. What to do if ...



Repairs may only be carried out by qualified staff members!

If your appliance is faulty, please check whether you can rectify the problem yourself by consulting these instructions for use. You may be able to rectify some problems yourself. They are described below.

| If ... | What to do? |
|---|--|
| ...the oven does not heat up | Turn the oven on. |
| | Set the required time. |
| | Make sure that the settings are correct. |
| | You will find more relevant information in the section on "automatic switch-off". |
| | See "Using the childproof lock" |
| | Close the door carefully. |
| | Make sure that the safety fuse is causing the problem. Contact an authorised skilled electrician if the fuse repeatedly triggers. |
| ... the lighting does not work | Replace the lamp. |
| ... neither sensors nor lighting function? | Check: Has the mains plug been connected? Is the fuse box in the building in an operational condition? Power failure? Childproof lock switched on? |
| ... when one or several of the sensors do not respond to touch, but the lights can be switched on | Wait approx. 15 seconds or trigger the fuse and switch it on again. You may need to repeat this procedure! The keys then adjusted themselves, so they respond to touch again. |
| ... one or more sensors do not even respond when the fuse is triggered and switched on again | Once the fuse has triggered twice and been switched on again, trigger it once more and inform Customer Service |
| ... the oven door glass cracked? | Switch off the oven and have Customer Service replace it |

| If ... | What to do? |
|--|--|
| ... the door sealing is damaged? | Replace the door sealing See «Replacing the door sealing».  Do not use the oven when the door sealing is damaged! |
| ... the door sealing is damaged? | The oven can still be used. Replace the halogen lamp as quickly as possible when the oven is cold. See «Replacing the oven lamp». |
| ...a powerful smell develops | Recycle the ökotherm® catalyst. See «Recycle the ökotherm® catalyst». |
| ... the display will show F111 | Insert the plug of the KT sensor as far as possible into the socket |
| ... an error code which is not on the chart appears in the display | Switch the oven off and then on again using the safety fuse in the home or the safety switch in the fuse box. Contact Customer Service if the error code appears in the display again. |
| ... steam and condensation water are deposited on food and in the inside of the oven | Do not allow food to remain in the oven for more than 15 - 20 minutes after the cooking or baking process has ended. |
| ... the steaming process does not start | Check that the water tank is inserted correctly and that the panel is closed. |

Kontaktformular



Küppersbusch

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