

# Operating and installation instructions

## Steam oven



To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

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## Warning and Safety instructions

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This appliance complies with statutory safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Miele cannot be held liable for damage caused by non-compliance with these instructions.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

## Correct application

- ▶ This steam oven is intended for use in domestic households and similar working and residential environments.
- ▶ This steam oven is not intended for outdoor use.
- ▶ This steam oven is intended for domestic use only as described in these operating instructions.  
Any other usage is not supported by the manufacturer and could be dangerous.
- ▶ The steam oven can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

# Warning and Safety instructions

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## Safety with children

- ▶ Activate the system lock to ensure that children cannot switch on the steam oven inadvertently.
- ▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.
- ▶ Children 8 years and older may only use the steam oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.
- ▶ Children must not be allowed to clean the steam oven unsupervised.
- ▶ Please supervise children in the vicinity of the steam oven and do not let them play with it.
- ▶ Danger of suffocation. Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children. Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.
- ▶ Danger of burning. Children's skin is far more sensitive to high temperatures than that of adults. Make sure that children do not attempt to open the door when the appliance is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.
- ▶ Danger of injury. The door can support a maximum weight of 8 kg.  
Do not let children sit on the door, lean against it or swing on it. They could injure themselves.

### Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Never use a damaged steam oven. It could be dangerous. Check it for visible signs of damage before using it.
- ▶ Reliable and safe operation of this steam oven can only be assured if it has been connected to the mains electricity supply.
- ▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.
- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply.  
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the steam oven to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).
- ▶ For safety reasons, this steam oven may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.
- ▶ This steam oven must not be used in a non-stationary location (e.g. on a ship).
- ▶ Never open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

## Warning and Safety instructions

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- ▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.
- ▶ Miele can only guarantee the safety of the appliance when genuine original Miele replacement parts are used. Faulty components must only be replaced by Miele spare parts.
- ▶ If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
- ▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.
- ▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.
- ▶ If the steam oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the steam oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the steam oven, the housing unit and the floor. Do not close the door until the steam oven has cooled down completely.

### Correct use

▶ Danger of burning. The steam oven becomes hot when in use. You could burn yourself on the heating elements, oven interior, cooked food, oven accessories or hot steam. Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven.

Take care when putting cooking containers into the oven or removing them not to spill the contents.

▶ Danger of burning. There will be some residual hot water in the steam generator at the end of a cooking process. This will be pumped back into the water container. Take care not to spill the contents when taking the water container out of the appliance.

▶ Do not use the steam oven to heat up or bottle food in sealed jars and tins.

Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

▶ Plastic dishes which are not heat- and steam resistant melt at high temperatures and can damage the appliance.

Use temperature- (to 100°C) and steam-resistant plastic dishes. Follow the manufacturer's instructions.

▶ Food which is left in the oven to be kept hot can dry out and the moisture released can lead to corrosion damage in the appliance.

Do not use the steam oven for keeping food warm and do not use utensils in the appliance which could corrode.

▶ You could injure yourself on the open steam oven door or trip over it.

Avoid leaving the door open unnecessarily.

▶ The door can support a maximum weight of 8 kg. Do not sit on or lean against an open door, and do not place heavy objects on it. Also make sure that nothing can get trapped between the door and the oven cavity. The steam oven could get damaged.

## Warning and Safety instructions

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▶ When using a small electrical appliance, e.g. a hand-held blender, near the steam oven, care should be taken that the cable of the appliance cannot get trapped by the steam oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

### Cleaning and care

- ▶ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.
- ▶ Scratches on the door glass can result in the glass breaking. Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.
- ▶ The side runners can be removed for cleaning purposes (see "Cleaning and care"). Ensure that they are replaced correctly and do not use the oven without them fitted.
- ▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.

### Accessories

- ▶ Only use genuine original Miele accessories and spare parts with this appliance. Using accessories or spare parts from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

# Caring for the environment

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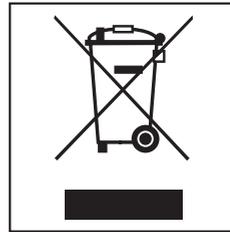
## Disposal of the packing material

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites.

## Disposal of your old appliance

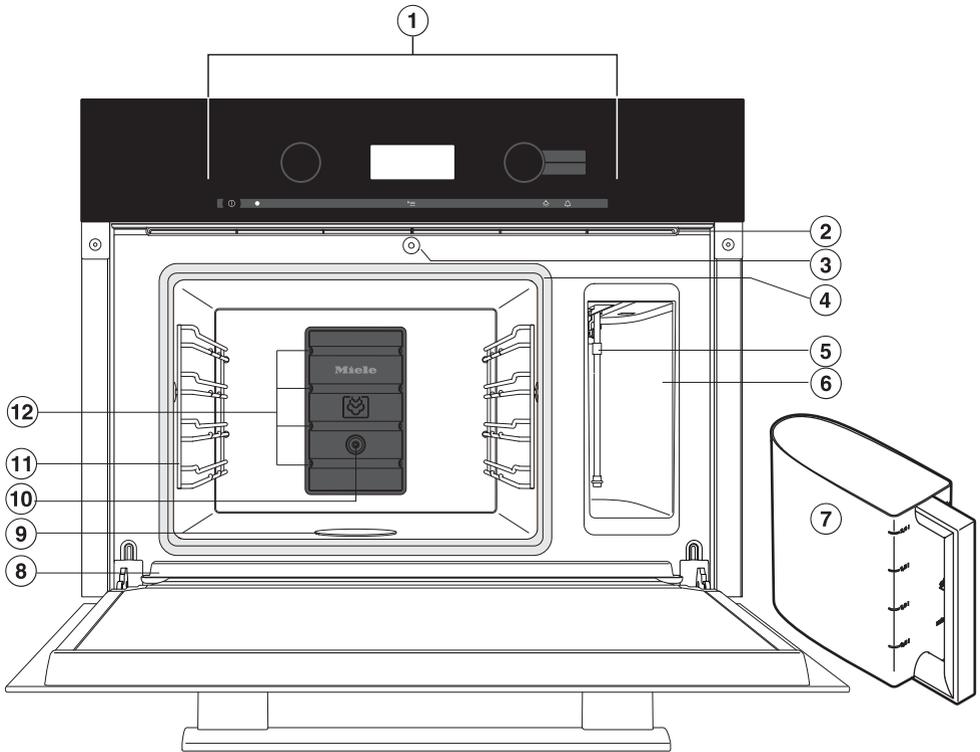
Electrical and electronic appliances often contain valuable materials. They also contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

## Steam oven front view



- |  |                      |
|--|----------------------|
| ① Controls                                   | ⑦ Water container    |
| ② Ventilation outlet                         | ⑧ Drip channel       |
| ③ Automatic door release for steam reduction | ⑨ Floor heater       |
| ④ Door seal                                  | ⑩ Temperature sensor |
| ⑤ Suction tube                               | ⑪ Side runners       |
| ⑥ Compartment for water container            | ⑫ Steam inlet        |

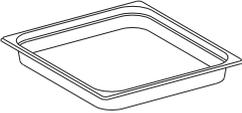
# Overview

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## Accessories supplied

The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

### DGG 21



1 condensate tray for catching excess moisture; can also be used as a cooking container.

325 x 430 x 40 mm (W x D x H)

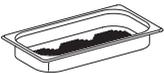
### DGGL 8



1 perforated cooking container  
Gross capacity 2.0 litres / Usable capacity 1.7 litres

325 x 265 x 40 mm (W x D x H)

### DGGL 1



2 perforated cooking containers  
Gross capacity 1.5 litres / Usable capacity 0.9 litres

325 x 175 x 40 mm (W x D x H)

## Rack



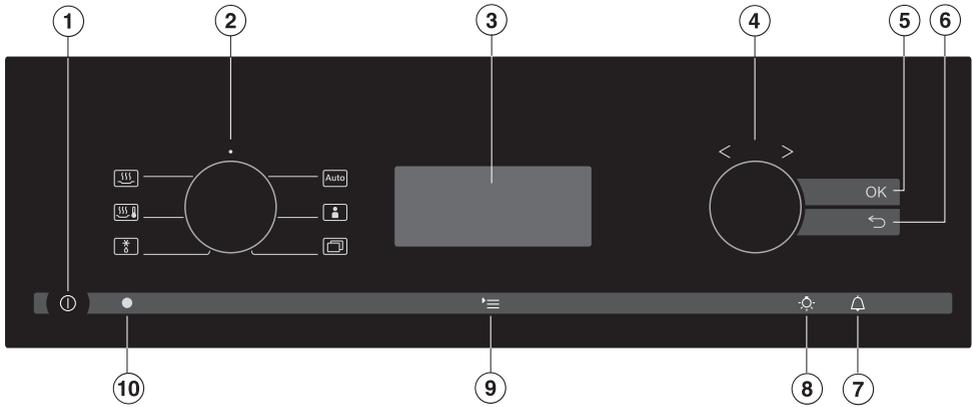
1 rack for placing your own cooking containers on

## Descaling tablets

For descaling the appliance

## Miele steam oven cookbook

A selection of the best recipes from the Miele test kitchen.



- ① Recessed On/Off button ①  
For switching the appliance on and off
- ② Function selector  
For selecting oven functions
- ③ Display  
Displays time of day and information for operation
- ④ Rotary selector  
For setting values and scrolling through options
- ⑤ OK sensor  
For confirming input
- ⑥ ↶ sensor  
To go back one step at a time
- ⑦ 🔔 sensor  
For setting the minute minder
- ⑧ 💡 sensor  
For switching the oven interior lighting on and off
- ⑨ ≡ sensor  
For accessing settings
- ⑩ Optical interface  
(for Miele service technician use only)

# Controls

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## Function selector

For selecting oven functions.

The function selector can be turned clockwise or anti-clockwise and in the • position, can be retracted by pressing it in.

### Functions



Steam cooking



Reheating



Defrosting



Automatic programmes



User programmes



Further programmes

## Rotary selector

The rotary selector < >

- is used for scrolling up or down through lists of options. Each option is highlighted as you scroll through them. The option you want must be highlighted before you can select it.
- is used for increasing values by turning it clockwise and decreasing values by turning it anti-clockwise.

The rotary selector < > can be turned clockwise or anti-clockwise. It can be retracted in any position by pressing it in.

## Sensor controls

The sensors react to touch. Each touch is confirmed with a keypad tone. This keypad tone can be switched off (see "Settings – Keypad tone").

Sensor	Function	Notes
☰	For accessing settings	Touching the ☰ sensor when the steam oven is switched on will bring up a list of settings. If the display is dark, the ☰ sensor will not react until the steam oven is switched on. During a cooking process you can alter the temperature or set a cooking duration after touching this sensor.
☼	For switching the oven interior lighting on and off	If the time of day display is visible, the oven interior lighting can be switched on and off by touching the ☼ sensor, for example when cleaning the oven. If the display is dark, the ☼ sensor will not react until the steam oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
🔔	For setting the minute minder	If the time of day is visible you can enter a minute minder duration at any time, e.g. when boiling eggs on the hob. If the display is dark, the 🔔 sensor will not react until the steam oven is switched on.
↶	To go back a step	

# Controls

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Sensor	Function	Notes
OK	For selecting functions and saving settings	<p>Functions highlighted in the display can be selected by touching OK. The selected function can then be changed.</p> <p>Confirm with OK to save changes.</p> <p>If information appears in the display select OK to confirm the message.</p>

## Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, automatic programmes, user programmes and settings.

Information or a list of options will appear in the display depending on the function selected and/or touching the '≡ sensor.

After switching the steam oven on with the On/Off ① sensor you will be prompted to Select function.

If you have not selected a function, the list of options will appear in the display when you touch the '≡ sensor.

After selecting a function (except for Auto), a list of options for that function will appear in the display when you touch the '≡ sensor.

- To select an option scroll through the list with the Rotary selector < > until the option you want is highlighted.
- Then confirm the selection with OK.



## Water container

The maximum water level is 2.0 litres, the minimum 0.5 litres. These levels are indicated on the container on the handle side. Do not exceed the maximum level.

The amount of water used will depend on the type of food and the duration of cooking. Water will sometimes need to be replenished during the cooking process. Water consumption is increased if the door is opened during cooking.

Fill the water container to the maximum level before each use.

At the end of the cooking programme residual water in the steam generator is pumped back into the water container. The water container must be emptied after each use.

## Condensate tray

When using perforated containers, place the condensate tray on the lowest shelf level to collect any drops of liquid and allow them to be removed easily.

You can also use the condensate tray as a cooking container if necessary.

## Temperature

Some functions have a default recommended temperature. This temperature can be altered for the programme in use, or for every time that programme is used (see "Settings - Recommended temperatures").

## Duration

You can set a duration between 1 minute (0:01) and 10 hours (10:00). If the duration exceeds 59 minutes you have to enter it in hours and minutes. Example: Duration 80 minutes = 1:20.

## Noises

You will hear a pumping sound when the appliance is switched on, during use and after switching it off. This is the sound of water being pumped through the system and is quite normal.

When the steam oven is in use, you will hear a fan noise.

# Description of functions

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## Heating-up phase

During the heating-up phase the display will show the temperature in the cooking compartment and Heating phase as it rises in all programmes except Automatic programmes, Descal).)

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 5 minutes. The duration will be longer if you are cooking refrigerated or frozen food.

## Cooking phase

The cooking phase begins when the set temperature is reached. During the cooking phase, the duration remaining will be shown in the display.

## Steam reduction

The appliance door will open a fraction just before the end of a cooking programme to release some of the steam from the cabinet. Steam reduction will appear in the display. The door will then close automatically.

Steam reduction can be switched off if you wish (see "Settings - Steam reduction"). If switched off there will be a lot of steam emitted from the cabinet when the door is opened.

## Oven interior lighting

For energy saving reasons, the oven compartment lighting has been set at the factory to go out after the programme has begun.

If you want it to stay on all the time the oven is on you will need to alter the default setting (see "Settings - Lighting").

If the door is left open at the end of a cooking programme the oven lighting will switch off automatically after 5 minutes.

The lighting can be switched on for 15 seconds by pressing the  button on the control panel.

## General settings

 The steam oven must not be operated until it has been correctly installed in its housing unit.

The steam oven will switch on automatically when it is connected to the electricity supply.

## Welcome screen

A welcome greeting is displayed. You will then be asked to select some basic settings which are needed before the appliance can be used.

- Follow the instructions in the display.

## Setting the language

- Scroll through the list until the language you want is highlighted.
- Confirm with OK.

## Select the country

- Scroll through the list until the country you want is highlighted.
- Confirm with OK.

## Set the date

- Set the year, month and then the day.
- Confirm each with OK.

## Set the time of day

- Set the hours and the minutes.
- Confirm with OK.

The time of day can be displayed in 12 hour format (see "Settings - Time of day - Clock format").

# Using for the first time

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## Time of day display

You will then be asked how you want the time of day to show in the display when the steam oven is switched off (see "Settings - Time of day - Display"):

– On

The time always shows in the display.

– Off

The display appears dark to save energy. Some functions are limited.

– Night dimming

The time only shows in the display between 5:00 and 23:00. It switches off at night to save energy.

■ Scroll through the list until the option you want is highlighted.

■ Confirm with OK.

Some information about energy consumption will appear in the display.

■ Confirm with OK.

Set up successfully completed will appear.

■ Confirm with OK.

The steam oven is ready for use.

If you have selected the wrong language by mistake proceed as described in "Settings - Language ".

■ Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.

■ Remove any protective wrapping and stickers.

The appliance has undergone a function test in the factory. Residual water from this testing may have trickled back into the cabinet during transportation.

## Cleaning for the first time

### Water container

■ Take the water container out of the appliance and rinse it by hand.

### Accessories / Oven interior

■ Take all accessories out of the oven.

■ Wash the accessories in a mild solution of washing-up liquid and hot water or in the dishwasher.

The interior of the steam oven has been treated at the factory with a conditioning agent.

■ To remove this, clean the oven interior with a mild solution of washing-up liquid and hot water.

### Setting the water hardness level

The steam oven is set ex-works for Hard water. It must be adjusted to local water hardness to ensure trouble-free operation and to ensure that descaling is carried out at the correct interval. The harder the water, the more often it will need to be descaled.

- Check the hardness of your local water supply and adjust the water hardness as necessary (see "Settings - Water hardness").

### Set the correct boiling point for water

Before cooking food for the first time, you must set the boiling point for water, as this varies depending on the altitude the appliance is located at. This procedure also flushes out the waterways.

This process **must** be carried out to ensure efficient functioning of your appliance.

- Run the Steam cooking  programme at 100 °C for 15 minutes. Proceed as described in "Operation".

### Set the correct boiling point for water following a house move

If you move house, the appliance will need to be re-set for the new altitude if this differs from the old one by 300 m or more. To do this, descale the appliance (see "Cleaning and care / Maintenance - Descaling").

## Main and sub-menus

Function / menu	Recommended temperature	Temperature range
Steam cooking  Suitable for all types of food, bottling, juicing, special applications and menu cooking	100 °C	40–100 °C
Reheat  For gentle reheating of cooked food	100 °C	80–100 °C
Defrost  For gentle defrosting of frozen food	60 °C	50–60 °C
Automatic programmes  This option will bring up a list of all Automatic programmes available on this oven		
User programmes  You can save your own cooking processes with this option		
Further programmes 		
Sous-vide Cooking food in a vacuum bag	65 °C	45–90 °C
Blanching	–	–
Bottling	90 °C	80–100 °C
Disinfect items	–	–
Prove dough	–	–
Cook vegetables	100 °C	90–100 °C
Cook fish	85 °C	75–100 °C
Cook meat	100 °C	90–100 °C
Settings  For changing default settings	–	–
Descale	–	–

## Simple operation

- Switch the steam oven on using .

Select function appears in the display.

**Only use cold mains tap water** (less than 20 °C). Never use distilled or mineral water or other liquids.

- Fill the water container and push it into the appliance until it connects.
- Place the food in the oven.
- Select .

Set the temperature appears in the display.

- Change the recommended temperature if necessary.

The recommended temperature will be automatically accepted within a few seconds.

If required, select  to go back to the temperature selection option (see "Changing the temperature").

- Confirm with OK.

Set the duration will appear in the display.

- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.

The cooking process begins. The steam generator, lighting and fan switch on.

If you are cooking at a temperature of approx. 80 °C, Steam reduction will appear in the display shortly before the end of the cooking time and the door will automatically open a little.

### At the end of the cooking duration

- Prog. finished appears in the display,
- the fan remains switched on,
- a buzzer or melody will sound (see "Settings - Acoustic information")

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via .

### Danger of burning.

You could burn yourself on the oven interior walls, spilled food and accessories

Use oven gloves when removing hot food from the oven.

- Wait until Steam reduction goes out in the display before opening the door and removing the food.
- Switch the steam oven off using .

A new cooking process can only be started if the automatic door release is retracted into its original position. Do not push it in manually as this could damage it.

# Operation

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## After use

- Remove the condensate tray and empty it.
- Remove and empty the water container.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the appliance door open until the oven interior is completely dry.

## Insufficient water

If water needs replenishing during the programme a buzzer will sound and a reminder to refill the container will appear in the display.

- Remove the water container and fill it with fresh tap water.
- Push the water container into the appliance until it connects.
- Close the door.

Operation will continue.

## Interrupting operation

Operation is interrupted as soon as the door is opened. The heating will be switched off and the cooking duration remaining stored in memory.

 **Danger of burning.**  
Steam can escape when the door is opened.  
Step back and wait until the steam has dissipated.

 **Danger of burning.**  
You could burn yourself on the oven interior walls, spilled food and hot steam.  
Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven

Operation will resume when the door is closed.

When the door is closed, the pressure has to equalise, which can cause a whistling sound.

The oven will heat up again and the display will show the temperature of the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

The cooking process will be ended early if the door is opened in the last minute of cooking time (55 seconds standing time).

## Using the oven - Further functions

### Setting further durations

You have placed the food in the oven, selected a temperature and a duration.

- Touch '≡.

Further options will appear in the display which you can select or change for your programme:

- Ready at
- Start at

You can set the programme to switch off or on and off automatically by setting Ready at or Start at.

- Ready at

You specify the time you want cooking to stop.

- Start at

You specify the time you want cooking to start.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change colour and even deteriorate.

If the temperature in the oven is too high, e.g. just after another programme, you will not be able to use this function. Ready at / Start at will not appear in the display if this is the case. Open the oven door until the appliance has cooled down.

### Switching on and off automatically

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

- Duration and Ready at
- Duration and Start at

Example: it is 11:45. The food takes 5 minutes to cook and should be ready at 12:30.

- Touch '≡.

- Scroll through the list until Ready at is highlighted.

- Confirm with OK.

- Scroll through the list until Change is highlighted.

- Confirm with OK.

- Enter "12:30".

- Confirm with OK.

Start at is calculated automatically. The cooking duration entered is added to the heating-up time calculated by the steam oven.

Start at 12:18 appears in the display. The cooking process will start automatically at this time.

# Operation

---

## Sequence of an automatic cooking process

**Up until the start time** the function, the selected temperature, *Start at* and the start time will appear in the display.

**After the programme has started** you can follow the heating-up phase in the display until the required temperature has been reached.

As soon as this temperature is reached, a buzzer or melody will sound (see "Settings - Acoustic Information").

**After the heating-up phase** you can follow the time counting down in the display. The last minute counts down in seconds.

**Shortly before the end of the cooking process** Steam reduction appears (only with a temperature above approx. 80 °C).

**At the end**, the steam generator and light switch off. *Prog. finished* appears and a buzzer or melody will sound (see "Settings - Acoustic Information").

You have the option of saving the programme as a User programme (see "User programmes") or increasing the duration of the programme via  $\text{⏏}$ .

## Changing settings during a cooking process

■ Touch  $\text{⏏}$ .

The following will appear in the display:

- Temperature
- Duration
- Ready at
- Start at

If the temperature in the oven is too high *Ready at* and *Start at* are not displayed.

## Changing the temperature

- Scroll through the list until *Temperature* is highlighted.
- Confirm with OK.
- Change the temperature.
- Confirm with OK.

The programme will restart with the new temperature.

You can permanently reset the recommended temperature to suit your personal cooking preferences. (See "Settings - Recommended temperatures").

## Changing the cooking duration

- Scroll through the list until **Duration** is highlighted.
- Confirm with OK.
- Change the duration.
- Confirm with OK.

The cooking process will start again with the duration entered.

## Changing the finish time

- Scroll through the list until **Ready at** is highlighted.
- Confirm with OK.
- Scroll through the list until **Change** is highlighted.
- Confirm with OK.
- Change the duration.
- Confirm with OK.

Start at will be automatically recalculated. The cooking process will finish at the time entered.

## Deleting a finish time

- Scroll through the list until **Ready at** is highlighted.
- Confirm with OK.
- Scroll through the list until **Delete** is highlighted.
- Confirm with OK.

The cooking finish time is deleted. The programme will start using the duration set.

## Changing the function

You can change the cooking function during operation.

- Turn the function selector to the function you want.

The new function will appear in the display together with its recommended temperature.

- Change the temperature if necessary.
- Confirm with OK.
- Change the cooking duration if necessary.
- Confirm with OK.

## Cancelling cooking

- Turn the function selector to ●.

The steam generator and lighting will switch off and any set durations will be deleted.

# Automatic programmes

---

Your steam oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

## List of food types

Automatic programmes are accessed via **Auto**.

- Vegetables
- Fish
- Rice
- Hen's eggs
- Fruit
- Shellfish
- Special

## To use an Automatic programme

- Select **Auto**.

A list of food types will appear in the display.

- Select the food category.
- Confirm with OK.

The Automatic programmes available for the food type selected will then appear.

- Select the Automatic programme that you want.
- Confirm with OK.

Each step you need to take before starting the Automatic programme will appear in the display.

In some programmes you will be prompted on when to add food to the oven. Follow and confirm these instructions.

## Notes on using these programmes

- The degree of doneness and browning levels are shown in a bar chart with seven segments. The factory default is always the middle setting. It will be highlighted. To change the setting simply move the highlighting to the left or the right.
  - The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.
  - The oven interior needs to be at room temperature before starting an Automatic programme.
  - When placing food in an already hot steam oven, be very careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated. When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.
  - You can delay the start by selecting Start at or Ready at.
  - To end an automatic programme early, you need to switch the steam oven off completely by turning the function selector to •.
  - If by the end of an Automatic programme the food is not cooked enough, select Continue cooking.
- Automatic programmes can also be saved as User programmes via .

## User programmes

---

You can create and save up to 20 of your own programmes.

- Each one can have up to 10 cooking stages. This enables you to save your favourite or most frequently used recipes very accurately. You can save individual settings for each stage.
- You can enter the name of the programme for your recipe.

When you next select the programme it will start automatically.

There are different ways of creating a User programme:

- At the end of an Automatic programme, save it as a User programme.
- After running a programme with a set duration, save it.

Then name the programme.

### To create a User programme

- Select .

The first time you create a User programme **Create programme** will appear in the display.

- Confirm with OK.

If User programmes already exist, the programme names will appear with **Edit programme** underneath them.

- Scroll through the list until **Edit programme** is highlighted.

- Confirm with OK.

**Create programme** will be highlighted.

- Confirm with OK.

You can now specify the settings for cooking stage 1.

Follow the instructions in the display:

- Select and confirm the cooking function, temperature and duration.

Settings for the 1st cooking stage have now been set.

You can add additional cooking stages, e.g., if you would like to continue cooking at a different temperature:

- Select and confirm **Add cooking stage** and proceed as for the first cooking stage.

- When all necessary cooking stages have been set, scroll through the list until **Finish programme** is highlighted.

- Confirm with OK.

A summary or your settings will appear in the display.

- Check the settings and confirm with OK.
- Scroll through the list until **Save** is highlighted.
- Confirm with OK.
- Enter the programme name.

The following symbols will appear next to the alphabet:

Sym- bol	Meaning
␣	Space
ABC	Alphabet in upper case
abc	Alphabet in lower case
123	Numerals 0 to 9 and hyphen
✓	Confirm the programme name

- Scroll through the list until the character you want is highlighted.
- Confirm with OK.

The letter or number you have selected will appear in the top line of the display.

- Select the rest of the letters or numbers for your programme name.

A maximum of 10 characters can be used.

You can delete the characters one at a time with ↵.

- Once you have entered the programme name scroll through the list until ✓ is highlighted.
- Confirm with OK.

A message will appear in the display confirming that the programme has been saved.

- Confirm with OK.

You can start the saved programme immediately, delay the start or change the cooking stages.

The option **Change cooking stages** is described in "To change User programmes".

# User programmes

---

## To start a User programme

- Place the food in the oven.
- Select .

The programme names will appear in the display and **Edit programme** underneath.

- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.

You can start the saved programme immediately, delay the start or display the cooking stages.

- Start now

The programme will start straight away and the oven heating will switch on.

- Start at

You specify the time you want cooking to start.

- Ready at

You specify the time you want cooking to stop.

- Change cooking stages

You can change the specified settings for a cooking stage or add more cooking stages to the programme (see "To change User programmes").

- Scroll through the list until the function you want is highlighted.
- Confirm with OK.

The programme will start according to the specified start or finish time.

## To change User programmes

### Change cooking stages

Cooking stages in an Automatic programme that you have renamed as a User programme cannot be changed.

- Select .

The programme names will appear in the display and **Edit programme** underneath.

- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.
- Scroll through the list until **Change cooking stages** is highlighted.
- Confirm with OK.

Cooking stage 1 is highlighted. You can change the specified settings for one cooking stage or add cooking stages to the programme.

- Scroll through the list until the cooking stage you want or **Add cooking stage** is highlighted in the display.
- Confirm with OK.
- Change the programme as you wish (see "To create a User programme").
- Confirm with OK.

A summary of your settings will appear in the display.

- Check the settings and confirm with OK.
- Scroll through the list until **Save** is highlighted.
- Confirm with OK.

- Change the name if necessary (see "To create a User programme") and scroll through the list until ✓ is highlighted.
- Confirm with OK.

A message will appear in the display confirming that the programme has been saved.

- Confirm with OK.

The changes to your programme will be saved.

## Change name

- Select .

The programme names will appear in the display and Edit programme underneath.

- Scroll through the list until Edit programme is highlighted.
- Confirm with OK.
- Scroll through the list until Change programme is highlighted.
- Confirm with OK.
- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.
- Scroll through the list until Change name is highlighted.
- Confirm with OK.
- Change the name (see "To create a User programme").
- After entering a new name, scroll through the list until ✓ is highlighted.
- Confirm with OK.

A message will appear in the display confirming that the name has been saved.

- Confirm with OK.

# User programmes

---

## To delete User programmes

- Select .

The programme names will appear in the display and **Edit programme** underneath.

- Scroll through the list until **Edit programme** is highlighted.
- Confirm with OK.
- Scroll through the list until **Delete programme** is highlighted.
- Confirm with OK.
- Scroll through the list until the programme you want is highlighted.
- Confirm with OK.

**Delete ?** appears in the display.

- Scroll through the list until **Yes** is highlighted.
- Confirm with OK.

The programme will be deleted.

You can delete all User programmes at once (see "Settings - Factory default - User programmes").

The minute minder can be used to time other activities in the kitchen, e.g. boiling eggs.

The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder duration of 9 hours, 59 minutes and 59 seconds can be set.

## To set the minute minder

If you want to use the minute minder and Time | Show | Off has been set, you will need to switch the steam oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the steam oven is switched off.

Example: You want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

- Touch .

0:00:00 will appear in the display (h:min:sec) highlighted.

- Use the rotary selector < > to enter 00:06:20.
- Confirm with OK.

The duration counts down in the display when the oven is switched off.

If a cooking programme is being run at the same time the minute minder duration will appear in the bottom of the display.

## At the end of the minute minder duration

-  will flash in the display,
- the display will show the time counting upwards,
- a buzzer or melody will sound (see "Settings - Acoustic information")
- Touch  to switch off acoustic and optical signals.

## To change the duration set for the minute minder

- Touch .

Minute minder appears in the display and Change is highlighted.

- Confirm with OK.
- Change the duration set for the minute minder.
- Confirm with OK.

The altered minute minder duration is now saved and will start to count down immediately.

## To cancel the duration set for the minute minder

- Select .

Minute minder appears in the display and Change is highlighted.

- Scroll through the list until Delete is highlighted.
- Confirm with OK.

The minute minder duration is now cancelled.

## General notes

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This section contains general information. You will find more detailed information about particular foods and how to cook them in the other sections.

### The advantages of cooking with steam

Almost all vitamins and minerals are retained as the food is not immersed in water.

Cooking with steam also retains the true taste of the food better than conventional cooking. We therefore recommend seasoning the food after it has been cooked. Food also retains its fresh, original colour.

### Suitable containers

#### Cooking containers

This steam oven is supplied with stainless steel cooking containers. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras (see "Optional accessories"). This enables you to choose the most suitable container for the food you are preparing.

It is best to use perforated containers for steam cooking. The steam can reach the food from all sides and the food is cooked evenly.

#### Your own containers

You can also use your own containers. However, please note the following:

- Containers must be heat-resistant to 100 °C and able to withstand hot steam. With plastic containers please check with the manufacturer that they are suitable for use in a steam oven.
- Thick-sided containers made from porcelain, china or stoneware, for example, are not so suitable for steam cooking. They do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.
- Place the cooking containers on the rack and not on the oven floor.
- Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

#### Condensate tray

When using perforated containers, place the condensate tray on the lowest shelf level to collect any drops of liquid and allow them to be removed easily.

You can also use the condensate tray as a cooking container if necessary.

## Shelf level

You can select any shelf level. You can also cook on several levels at the same time. This will not alter the cooking duration.

When using more than one deep container at the same time it is best to offset them on their runners and to leave at least one level free in between them.

Always insert cooking containers and the rack between the rails of the side runners so that they cannot tip.

## Frozen food

The heating up phase for frozen food is longer than for fresh food. The greater the quantity of frozen food, the longer the heating up phase.

## Temperature

A maximum temperature of 100 °C is reached when steam cooking is taking place. Most types of food will cook at this temperature. Some more delicate types of food, such as soft fruit, must be cooked at lower temperatures as otherwise they will burst. More information is given in the relevant section.

### Combination with a food warming drawer

When the warming drawer is in use the oven cavity in the steam oven can get up to 40 °C. If, in this case, you set a temperature of 40 °C, no steam will be produced because the oven cavity is too warm.

## Duration

In general, the cooking durations for cooking with steam are the same as for cooking food in a saucepan. More information about any factors which may affect the cooking duration is given in the relevant sections.

The quantity of food does not affect the cooking duration. 1 kg of potatoes will take the same time to cook as 500 g.

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

## Cooking with liquid

When cooking with liquid only fill the cooking container  $\frac{2}{3}$  full to prevent the liquid spilling when the cooking container is removed from the oven.

## Your own recipes

Food and recipes which are prepared in pot or a pan can also be cooked in the steam oven. The cooking times in the steam oven will be the same. Please note that food will not be brown or crisp when cooking with steam.

# Steam cooking

---

## Vegetables

### Fresh

Prepare fresh vegetables in the usual way, i.e. wash, clean and cut them up.

### Frozen food

Frozen vegetables do not need to be defrosted beforehand, unless they have been frozen together in a block.

Frozen and fresh vegetables which take the same length of time to cook can be cooked together.

Break up vegetables that have frozen together in a lump and follow instructions on the packaging regarding cooking duration.

### Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of food, and only fill it about 3-5 cm deep. When cooking large quantities divide the food between 2 or 3 shallow containers rather than using one deep one.

Different types of vegetables which take the same length of time to cook can be cooked together.

Use solid containers for vegetables which are cooked in liquid.

### Shelf level

To avoid any colour transfer when cooking vegetables with a distinctive colour (e.g beetroot) in a perforated container, do not place other food underneath the perforated container.

### Duration

As with conventional methods, when cooking vegetables with steam, the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft/well done. Example:

firm potatoes, cut into quarters  
= approx. 18 minutes

firm potatoes, cut in half  
= approx. 22 minutes

Brussels sprouts, large, al dente =  
approx. 12 minutes

Brussels sprouts, small, soft  
= approx. 12 minutes

### Settings

 | Vegetables | ... | Steam cooking

or

 | Cook vegetables

or



Temperature: 100 °C

Duration: see chart

## Steam cooking

The durations given in the chart are guidelines for fresh vegetables. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter duration it can be put back in the oven and cooked for longer.

Vegetables	🕒 [min]
Artichokes	32–38
Cauliflower, whole	27–28
Cauliflower, florets	8
Beans, green	10–12
Broccoli, florets	3–4
Chantenay carrots, whole	7–8
Chantenay carrots, halved	6–7
Chantenay carrots, chopped	4
Chicory, halved	4–5
Chinese cabbage, chopped	3
Peas	3
Fennel, halved	10–12
Fennel, cut into strips	4–5
Curly kale, chopped	23–26
Firm potatoes, peeled whole halved quartered	27–29 21–22 16–18
Fairly firm potatoes, peeled whole halved quartered	25–27 19–21 17–18
Floury potatoes, peeled whole halved quartered	26–28 19–20 15–16
Kohlrabi, cut into batons	6–7

## Steam cooking

<b>Vegetables</b>	<b>🕒 [min]</b>
Pumpkin, diced	2–4
Corn on the cob	30–35
Chard, chopped	2–3
Peppers, diced / cut into strips	2
New potatoes, firm	30–32
Mushrooms	2
Leeks, sliced	4–5
Leeks, halved lengthwise	6
Romanesco, whole	22–25
Romanesco, florets	5–7
Brussels sprouts	10–12
Beetroot, whole	53–57
Red cabbage, chopped	23–26
Black salsify, whole	9–10
Celeriac, cut into batons	6–7
Green asparagus	7
White asparagus	9–10
Main crop carrots, chopped	6
Spinach	1–2
Spring cabbage, chopped	10–11
Celery, chopped	4–5
Swede, chopped	6–7
White cabbage, chopped	12
Savoy cabbage, chopped	10–11
Courgettes, sliced	2–3
Sugar snap peas	5–7

🕒 Duration

## Meat

### Fresh

Prepare the meat in the usual way.

### Frozen food

Meat should be thoroughly defrosted before cooking in the steam oven (see "Defrosting").

### Preparation

For meat which needs to be seared before being cooked, e.g. for a stew, sear the meat in a pan on the hob first.

### Duration

The cooking duration depends on the thickness and the texture of the meat, and not on the weight. The thicker the piece of meat, the longer the cooking duration. A piece of meat weighing 500 g which is 10 cm thick will take longer to cook than a piece of meat weighing 500 g which is 5 cm thick.

### Tips

- Use a perforated container to retain the **juices** when cooking meat. Place a solid container underneath to catch the juices. You can use these to make a gravy or freeze them for later use.
- Boiling fowl, back or top rib and meat bones can be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water and cook. The longer the cooking duration, the stronger the stock.

## Settings

 | Cook meat  
or



Temperature: 100 °C

Duration: see chart

# Steam cooking

---

The durations given in the charts are guidelines only. We recommend selecting the shorter cooking duration quoted to start with. If food is not cooked sufficiently after the shorter time it can be put back in the oven and cooked for longer.

<b>Meat</b>	<b>🕒 [min]</b>
Leg steak, covered with water	110–120
Knuckle	135–140
Chicken breast	8–10
Shank	105–115
Top rib, covered with water	110–120
Veal cutlets	3–4
Gammon slices	6–8
Lamb stew	12–16
Poularde	60–70
Turkey roulade	12–15
Turkey escalope	4–6
Brisket, covered with water	130–140
Beef stew	105–115
Boiling fowl, covered with water	80–90
Boiled topside	110–120

🕒 Duration

## Sausages

### Settings



Temperature: 90 °C

Duration: see chart

Sausages	⌚ [min]
Frankfurters	6–8
Bologna sausages	6–8
Veal sausages	6–8

⌚ Duration

## Fish

### Fresh

Prepare fresh fish in the usual way, i.e. clean, gut and fillet.

### Frozen food

Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2 - 5 minutes should be enough.

### Preparation

Add some lemon or lime juice to fish before cooking. The citric acid helps the flesh stay firm.

It is not necessary to season fish with salt when cooking with steam as this method retains the minerals which give the fish its unique flavour.

### Cooking containers

If using a perforated container, grease it first.

### Shelf level

When cooking fish in a perforated container at the same time as cooking other types of food in other containers, place the container with the fish directly above the tray to catch any liquid and so avoid any transfer of tastes to other food.

# Steam cooking

---

## Temperature

**85 °C – 90 °C**

For gently cooking delicate types of fish, such as sole.

**100 °C**

For cooking firmer types of fish, e.g. cod and salmon.

Also for cooking fish in sauce or stock.

## Duration

The cooking duration depends on the thickness and the texture of the fish, and not on the weight. The thicker the fish, the longer the cooking duration. A 3 cm thick piece of fish weighing 500 g will take longer to cook than a 2 cm thick piece of fish weighing 500 g.

The longer fish cooks, the firmer its flesh will become. Use the cooking durations given in the chart. If you find that the fish is not cooked sufficiently only cook it for a few minutes more.

When cooking fish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

## Tips

- Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.
- Cook large fish in the swimming position. To help maintain the shape of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellysides down over the cup.

- You can use any fish scraps, e.g. fish heads, bones, tails etc to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.
- **Blue fish** is fish which is cooked in water and vinegar. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon. (Follow recipe instructions for the ratio of water to vinegar).

## Settings

 | Fish | ... | Steam cooking

or

 | Cook fish

or



Temperature: see chart

Duration: see chart

## Steam cooking

The cooking durations given in the chart are guidelines for fresh fish. We recommend selecting the shorter cooking duration quoted. If food is not cooked sufficiently after the shorter duration it can be put back in the oven and cooked for longer.

Fish	🌡️ [°C]	🕒 [min]
Eel	100	5–7
Perch fillet	100	8–10
Seabream fillet	85	3
Trout, 250 g	90	10–13
Halibut fillet	85	4–6
Atlantic cod fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	6–8
Salmon steak	100	8–10
Salmon trout	90	14–17
Coley fillet	85	3
Rose fish fillet	100	6–8
Haddock fillet	100	4–6
Plaice fillet	85	4–5
Monk fish fillet	85	8–10
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	85	5–10
Pikeperch fillet	85	4

🌡️ Temperature / 🕒 Cooking duration

# Steam cooking

---

## Shellfish

### Preparation

Defrost frozen shellfish before cooking with steam.

Peel, remove and discard the intestines, and then wash the shellfish.

### Cooking containers

If using a perforated container, grease it first.

### Duration

The longer shellfish are cooked, the tougher they become. Use the cooking durations given in the chart.

When cooking shellfish in sauce or stock, we recommend that you increase the cooking duration quoted by a few minutes.

### Settings

 | Shellfish | ... | Steam cooking

or



Temperature: see chart

Duration: see chart

	 [°C]	 [min]
Crevettes	90	3
Prawns	90	3
King prawns	90	4
Small shrimps	90	3
Lobster	95	10–15
Large shrimps	90	3

 Temperature /  Cooking duration

## Mussels

### Fresh



Warning - danger of food poisoning

Only cook mussels which are closed. Do not eat mussels which have not opened after being cooked.

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then scrub the mussels thoroughly to clean them.

### Frozen food

Defrost frozen mussels before cooking.

### Duration

The longer mussels are cooked, the tougher they become. Use the cooking durations given in the chart.

### Settings



Temperature: see chart

Duration: see chart

	 [°C]	 [min]
Barnacles	100	2
Cockles	100	2
Bearded mussels	90	12
Scallops	90	5
Razor clams	100	2–4
Venus mussels	90	4

 Temperature /  Cooking duration

# Steam cooking

---

## Rice

Rice swells when cooked and needs to be cooked in liquid. The proportion of rice to liquid will vary depending on the type of rice.

The rice absorbs all the liquid and so none of the nutrients are lost.

### Settings

 | Rice | ... | Steam cooking

or



Temperature: 100 °C

Duration: see chart

	Ratio Rice : Liquid	 [min]
Basmati rice	1 : 1.5	15
Parboiled rice	1 : 1.5	23–25
Round grain rice		
Pudding rice	1 : 2.5	30
Risotto rice	1 : 2.5	18–19
Brown rice	1 : 1.5	26–29
Wild rice	1 : 1.5	26–29

 Duration

## Pasta

### Dry pasta

Dry pasta swells when it is cooked and needs to be cooked in liquid. The liquid must cover the pasta. Using hot liquid gives better results.

Increase the cooking time stated by the manufacturer by approx.  $\frac{1}{3}$ .

### Fresh

Fresh pasta, such as you can buy from the supermarket chilled counter, does not need to absorb water. Cook fresh pasta in a greased perforated container.

Separate any pieces of pasta which have stuck together and spread them out in the cooking container.

### Settings



Temperature: 100 °C

Duration: see chart

<b>Fresh</b>	 [min]
Gnocchi	2
Knöpfli	1
Ravioli	2
Spätzle	1
Tortellini	2
<b>Dry pasta, covered with water</b>	
Tagliatelli	14
Vermicelli	8

 Duration

# Steam cooking

---

## Dumplings

Ready made boil-in-the-bag dumplings need to be well covered with water as otherwise they can fall apart. This is because even though they have been soaked in water beforehand they will not absorb enough moisture.

Cook fresh dumplings in a greased, perforated container.

### Settings



Temperature: 100 °C

Duration: see chart

	🕒 [min]
Sweet dumplings	30
Yeast dumplings	20
Boil-in-the-bag potato dumplings	20
Boil-in-the-bag bread dumplings	18–20

🕒 Duration

## Grain

Grain swells during cooking and needs to be cooked in liquid. The proportion of grain to liquid depends on the type of grain.

Grain can be cooked whole or cracked.

## Settings



Temperature: 100 °C

Duration: see chart

	Ratio Grain : Liquid	🕒 [min]
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, whole	1 : 1	18–20
Green spelt, cracked	1 : 1	7
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
Millet	1 : 1.5	10
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, whole	1 : 1	35
Rye, cracked	1 : 1	10
Wheat, whole	1 : 1	30
Wheat, cracked	1 : 1	8

🕒 Duration

# Steam cooking

---

## Dried pulses

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes the pulses more digestible and shortens the cooking duration required. Soaked pulses must be covered with liquid during cooking.

**Lentils** do not need to be soaked before cooking.

With unsoaked pulses a certain ratio of pulses to liquid is required depending on variety.

## Settings



Temperature: 100 °C

Duration: see chart

Soaked	
	⌚ [min]
<b>Beans</b>	
Kidney beans	55–65
Adzuki beans	20–25
Black beans	55–60
Pinto beans	55–65
Haricot beans	34–36
<b>Peas</b>	
Yellow split peas	40–50
Green split peas	27

⌚ Duration

## Steam cooking

Unsoaked		
	Ratio Pulses : Liquid	⌚ [min]
<b>Beans</b>		
Kidney beans	1 : 3	130–140
Adzuki beans	1 : 3	95–105
Black beans	1 : 3	100–120
Pinto beans	1 : 3	115–135
Haricot beans	1 : 3	80–90
<b>Lentils</b>		
Brown lentils	1 : 2	13–14
Red lentils	1 : 2	7
<b>Peas</b>		
Yellow split peas	1 : 3	110–130
Green split peas	1 : 3	60–70

⌚ Duration

# Steam cooking

---

## Hen's eggs

Use a perforated container to boil eggs in the steam oven.

The eggs do not need to be pierced before cooking as they are gradually warmed during the heating up phase and so do not burst when they are cooked with steam.

When using a solid container for making egg dishes such as scrambled eggs, remember to grease it first.

### Settings

 | Hen's eggs | ... | Steam cooking

or



Temperature: 100 °C

Duration: see chart

	 [min]
<b>Small</b> soft medium hard	 3 5 9
<b>Medium</b> soft medium hard	 4 6 10
<b>Large</b> soft medium hard	 5 6–7 12
<b>Extra large</b> soft medium hard	 6 8 13

 Duration

## Fruit

Cook fruit in a solid container so that none of the juice is lost. If you wish to cook fruit in a perforated container, place a solid container directly underneath it to collect the juice.

**Tip:** You can use the juice which has collected in the solid container to make a glaze for a fruit flan.

## Settings

 | Fruit | ... | Steam cooking

or



Temperature: 100 °C

Duration: see chart

	 [min]
Apple pieces	1–3
Pear chunks	1–3
Cherries	2–4
Mirabelle plums	1–2
Nectarine / Peach pieces	1–2
Plums	1–3
Quince, diced	6–8
Rhubarb pieces	1–2
Gooseberries	2–3

 Duration

# Steam cooking

## Menu cooking (cooking whole meals)

Before cooking meals with the Menu cooking function switch off the steam reduction system (see "Settings - Steam reduction").

You can use the steam oven to cook a whole meal containing types of food which have different cooking durations, e.g. fish fillet with rice and broccoli. Each dish is placed in the oven at different times so that they are all ready at the same time.

### Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot) in a perforated container, place the perforated container directly above the condensate tray / universal tray (depending on model) to avoid any transfer of flavour or colour to other food and to prevent liquid dripping onto food below it.

### Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods.

Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

If the recommended cooking temperature for the food is 85 °C for example, try cooking it at 100 °C and testing the result. Some delicate types of fish with a soft structure, e.g. sole and plaice will become very firm when cooked at 100 °C.

## Duration

If you are increasing the recommended temperature, shorten the cooking duration by approx.  $\frac{1}{3}$ .

## Example

Rice	20 minutes
Rose fish fillet	6 minutes
Broccoli	4 minutes

20 minutes minus 6 minutes = 14 minutes (1st duration: rice)

6 minutes minus 4 minutes = 2 minutes (2nd duration: rosefish fillet)

Remaining time = 4 minutes (3rd duration: broccoli)

Durations	20 min. - rice		
		6 min. - fish fillet	
			4 min. - broccoli
Setting	14 min.	2 min.	4 min.

### Procedure

- Place the rice in the oven first.
- Set the first cooking duration: 14 minutes.
- After 14 minutes, place the fish in the steam oven.
- Set the second cooking duration: 2 minutes.
- After 2 minutes, place the broccoli in the steam oven.
- Set the third cooking duration: 4 minutes.

# Sous-vide (vacuum) cooking

---

With this gentle cooking method, food is cooked slowly and at a low, constant temperature in vacuum packaging.

With vacuum cooking, no moisture evaporates during cooking and all nutrients and flavours are retained.

The cooking result has an intensive taste and food is cooked evenly.

Use only fresh food which is in a good condition.

Ensure hygienic conditions and that food has not been out of the refrigerator too long, e.g. during transportation.

Use only heat-stable, boiling-resistant vacuum bags.

Do not cook food in the sales packaging, such as vacuum-packed frozen food as it is possible that the packaging used is not suitable for vacuum cooking.

Use the vacuum bag only once.

Vacuum-seal the food only with a sous-vide vacuum sealer that guarantees a full vacuum of 99.8%.

# Sous-vide (vacuum) cooking

---

## Important

For an optimum cooking result:

- Use fewer herbs and spices than for conventional cooking as the influence on the taste of the food is more intensive.  
You can also prepare the food unseasoned and add seasoning after cooking.
- The cooking duration is reduced when salt, sugar, and liquids are added.
- The food becomes firmer if acidic foods, such as lemon or vinegar are added.
- Do not use alcohol or garlic as this can cause an unpleasant taste.
- Only use vacuum bags which are appropriate for the size of the food. If the vacuum bag is too big, too much air may remain inside.
- If you want to cook several foods in one vacuum bag, put the food side by side in the bag.
- If you want to cook several vacuum bags at once, put the bags on the shelf one next to the other.
- The cooking durations depend on the thickness of the food.
- With higher temperatures and/or longer cooking durations, a lack of water may occur. Check the display from time to time.
- Keep the door closed during the cooking process. Opening the door extends the cooking process and can change the cooking result.

## Tips

- Freeze liquids such as marinades before vacuum-sealing to prevent them from escaping from the vacuum bag.
- Fold the edges of the vacuum bag outwards for filling for clean, perfect weld seams.
- If you do not want to eat the food directly after cooking, put it in iced water and then store it at a maximum of 3 °C. In this way, you can maintain quality and taste while extending the life of the food.
- After cooking, cut the vacuum bag on all sides for easier access to the food.
- Briefly fry meat and firm types of fish (such as salmon) before serving for a roasted aroma.
- Use the brine or marinade of vegetables, fish, or meat to make a sauce.
- Serve the food on pre-warmed plates.

# Sous-vide (vacuum) cooking

---

## Procedure

- Rinse the food with cold water and dry it.
- Place the food in a vacuum bag and add spices or liquid if desired.
- Vacuum-seal the food with the sous-vide vacuum sealer.
- Place the vacuum-sealed food on the shelf (next to each other if there are several bags).
- Select .
- Scroll through the list until Sous-vide is highlighted.
- Confirm with OK.
- Change the recommended temperature if necessary.
- Confirm with OK.
- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.

## Possible reasons for unsatisfactory results

The vacuum bag has opened:

- The weld seam was not clean or stable enough and come undone.
- The bag was damaged by a sharp bone.

The food has an unpleasant or strange taste:

- Incorrect storage of the food; the food was kept out of the refrigerator for too long.
- Your hands or work surface were not perfectly clean.
- Too much of ingredients such as spices was added.
- The bag or weld seam were not in perfect order.
- The vacuum was less than 99.8%
- The food was not eaten or chilled immediately after cooking.

## Sous-vide (vacuum) cooking

Food	Added in advance		🌡️ [°C]	🕒 [min]
	Sugar	Salt		
<b>Fish</b>				
Atlantic cod fillet, 2.5 cm thick		x	54	35
Salmon fillet, 3 cm thick		x	52	30
Monk fish fillet		x	62	18
Pikeperch fillet, 2 cm thick		x	55	30
<b>Vegetables</b>				
Cauliflower florets, medium to large		x	85	40
Hokkaido pumpkin, sliced		x	85	15
Kohlrabi, sliced		x	85	30
White asparagus, whole	x	x	85	22–27
Sweet potato, sliced		x	85	18
<b>Fruit</b>				
Pineapple, sliced	x		85	75
Apples, sliced	x		80	20
Baby bananas, whole			62	10
Peaches, halved	x		62	25–30
Rhubarb pieces			75	13
Plums, halved	x		70	10–12
<b>Miscellaneous</b>				
Beans, white, soaked at a 1:2 ratio (beans to liquid)		x	90	240
Prawns, peeled and deveined		x	56	19–21
Hen's egg, whole			65–66	60
Scallops, removed from shell			52	25
Shallot, whole	x	x	85	45–60
Squid tubes			75	330

🌡️ Temperature / 🕒 Cooking duration

## Sous-vide (vacuum) cooking

Food	Added in advance		🌡️ [°C]		🕒 [min]
	Sugar	Salt	Medium*	Well done*	
<b>Meat</b>					
Duck breast, whole		x	66	72	35
Silverside of veal, whole		x	57	61	360
Saddle of lamb			58	62	50
Beef fillet steak, 4 cm thick			56	61	120
Beef rump steak, 2.5 cm thick			56	–	120
Pork fillet, whole		x	63	67	60

🌡️ Temperature / 🕒 Cooking duration

\* Degree of doneness

The "Done" degree of doneness has a higher core temperature than "Medium," but is not cooked through in the classical sense.

## Reheat

The steam oven is very effective at reheating food gently, without drying it out or cooking it further. The food will reheat evenly and does not need to be stirred during the reheating process.

You can reheat individual dishes or plated meals which have been prepared previously (e.g. meat, vegetables and potatoes).

## Suitable containers

Small quantities can be reheated on a plate, larger quantities should be placed in a cooking container.

## Duration

The number of plates or containers has no bearing on the duration.

The durations listed in the chart relate to an average portion per plate/container. Increase the duration for larger quantities.

## Tips

- Do not reheat large items, such as a joint of roast meat, whole. Divide it into portions and reheat these as plated meals.
- Compact items, such as stuffed peppers or roulades, should be cut in half.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.
- Reheat sauces separately, except for dishes such as stew and casseroles where the sauce is part of the dish.

## Procedure

- Cover the food with a deep plate, a lid, or with foil that is resistant to temperatures up to 100 °C and to steam.
- Then place the plate on the rack in the oven.

## Settings



or



Temperature: 100 °C

Duration: see chart

	⌚ [min]
Side dishes (pasta, rice, etc.)	8–10
Casserole	8–10
Fish fillet	6–8
Meat	8–10
Poultry	8–10
Vegetables	8–10
Soup	8–10
Plated meals	8–10

⌚ Duration

# Special applications

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## Defrost

It is much quicker to defrost food in the steam oven than at room temperature.

### Temperature

60 °C is the best temperature for defrosting.

**Exception:** 50 °C for minced meat and game

### Before and after defrosting

Remove all packaging before defrosting.

**Exceptions:** Leave bread, biscuits and cakes in their packaging as otherwise they will absorb moisture and become soft.

Allow defrosted food to stand at room temperature after removing it from the oven. The standing time is necessary to allow the even distribution of heat.

### Cooking containers

 **Danger of salmonella poisoning.**  
Do not use the liquid from defrosted meat or poultry. Pour it away and wash the container, the sink and your hands.

Use a perforated container with a solid container underneath it when defrosting food which will drip, such as poultry. This way food will not be lying in defrosted liquid.

Food which does not drip can be defrosted in a solid container.

## Tips

- Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2 - 5 minutes should be enough.
- When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate it about half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost frozen pre-cooked meals according to the manufacturer's instructions.

## Settings



or



Temperature: see chart

Defrosting duration: see chart

## Special applications

Food to be defrosted	Quantity	🌡️ [°C]	🕒 [min]	⌚ [min]
<b>Dairy products</b>				
Cheese slices	125 g	60	15	10
Quark	250 g	60	20–25	10–15
Cream	250 g	60	20–25	10–15
Soft cheese	100 g	60	15	10–15
<b>Fruit</b>				
Apple sauce	250 g	60	20–25	10–15
Apple pieces	250 g	60	20–25	10–15
Apricots	500 g	60	25–28	15–20
Strawberries	300 g	60	8–10	10–12
Raspberries / Blackcurrants	300 g	60	8	10–12
Cherries	150 g	60	15	10–15
Peaches	500 g	60	25–28	15–20
Plums	250 g	60	20–25	10–15
Gooseberries	250 g	60	20–22	10–15
<b>Vegetables</b>				
Frozen in a block	300 g	60	20–25	10–15
<b>Fish</b>				
Fish fillets	400 g	60	15	10–15
Trout	500 g	60	15–18	10–15
Lobster	300 g	60	25–30	10–15
Small shrimps	300 g	60	4–6	5
<b>Ready meals</b>				
Meat, vegetables, side dishes / Stew / Soup	480 g	60	20–25	10–15
<b>Meat</b>				
Roast meat, sliced	125–150 g each	60	8–10	15–20
Minced meat	250 g	50	15–20	10–15
Minced meat	500 g	50	20–30	10–15
Goulash	500 g	60	30–40	10–15

## Special applications

Food to be defrosted	Quantity	🌡️ [°C]	🕒 [min]	⌚ [min]
Goulash	1000 g	60	50–60	10–15
Liver	250 g	60	20–25	10–15
Saddle of hare	500 g	50	30–40	10–15
Saddle of roebuck	1000 g	50	40–50	10–15
Cutlets / chops / sausages	800 g	60	25–35	15–20
<b>Poultry</b>				
Chicken	1000 g	60	40	15–20
Chicken drumsticks	150 g	60	20–25	10–15
Chicken escalopes	500 g	60	25–30	10–15
Turkey drumsticks	500 g	60	40–45	10–15
<b>Baked goods</b>				
Puff pastries /Yeast buns	–	60	10–12	10–15
Creamed mixture cakes / biscuits	400 g	60	15	10–15
<b>Bread / rolls</b>				
Bread rolls	–	60	30	2
Rye bread, sliced	250 g	60	40	15
Whole grain bread, sliced	250 g	60	65	15
White bread, sliced	150 g	60	30	20

🌡️ Temperature / 🕒 Duration / ⌚ Standing time

## Bottling

Only use unblemished, fresh produce which is in good condition for bottling.

### Glass jars

Use clean glass jars and accessories and check them for any defects. Glass jars with twist off lids or glass lids with a rubber seal are suitable.

Make sure that all the jars are the same size so that bottling is carried out evenly.

After you have filled the jars with the bottled produce, clean the glass rims with a clean cloth and hot water and then seal the jars.

### Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.

Remove any peel, stalks, cores or stones. Cut up large fruit. For example, cut apples into slices.

If you are bottling fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewer as otherwise it will burst.

### Vegetables

Rinse, clean and cut up vegetables.

Vegetables should be blanched before bottling to help them retain their colour (see "Blanching").

### Fill volume

Fill the glass jars with produce up to a maximum of 3 cm below the rim. Do not pack it down as this will damage the cell walls of the produce. Tap the jar gently onto a cloth to help distribute the contents evenly. Fill the jars with liquid. The produce must be completely covered.

Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

### Tips

- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.
- Then cover the jars with a cloth and allow to cool for approx. 24 hours.

# Special applications

---

## Procedure

- Place the rack on the lowest shelf level.
- Place the jars on the rack (all the same size). Ensure that they do not touch one another.

## Settings

 | Bottling

or



Temperature: see chart

Bottling duration: see chart

Produce	 [°C]	 * [min]
<b>Berries</b>		
Red / blackcurrants	80	50
Gooseberries	80	55
Cranberries	80	55
<b>Fruit with stones</b>		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengages	85	55
<b>Fruit with pips</b>		
Apples	90	50
Apple sauce	90	65

## Special applications

Produce	🌡️ [°C]	🕒* [min]
Quinces	90	65
<b>Vegetables</b>		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Beetroot	100	60

🌡️ Temperature / 🕒 Duration

\* The durations quoted are for 1.0 litre jars. If using 0.5 litre jars, reduce the duration by about 15 minutes. If using 0.25 litre jars, reduce the duration by about 20 minutes.

# Special applications

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## Extracting juice with steam

This appliance is ideal for extracting juice from soft, firm and hard fruit.

It is best to use overripe fruit, as the riper the fruit the greater the quantity of juice produced. Very ripe fruit will also produce a more intense flavour.

## Preparation

Sort and clean the fruit. Cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. The stalks do not need to be removed from raspberries etc.

Cut larger fruit into chunks approx. 2 cm in size. The harder the fruit the smaller the pieces should be.

## Tips

- Try experimenting with mild and tart fruit.
- Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For 1 kg of sweet fruit add 50–100 g of sugar, and for 1kg of tart fruit add 100–150 g of sugar.
- If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles, and then seal immediately with sterilised tops.

## Procedure

- Put the prepared fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Place a solid container or the condensate tray underneath to catch the juice.

## Settings



Temperature: 100 °C

Duration: 40 - 70 minutes

### Make yoghurt

To make yoghurt, you will need either fresh live yoghurt or yoghurt culture, obtainable from health food shops.

Use natural yoghurt with live culture and without additives. Heat-treated yoghurt is not suitable.

The yoghurt must be fresh (short storage time)

You can use either unchilled long-life or fresh milk.

Long-life milk can be used without any further treatment. Fresh milk must first be heated to 90 °C and then cooled down to 35 °C. Do not boil it. Fresh milk will give a better set than long-life milk.

The yoghurt and milk should have the same percentage fat.

Do not move or shake the jars whilst the yoghurt is thickening.

Immediately after preparation leave the yoghurt to cool in the fridge.

How well home prepared yoghurt sets will depend on the consistency, fat content and the cultures used in the starter yogurt. Not all yoghurts are suitable for use as starter yoghurt.

### Possible reasons for unsatisfactory results

#### Yoghurt has not set:

Incorrect storage of starter yoghurt, too much time out of the refrigerator, e.g. in transportation, damaged packaging, milk not sufficiently heated.

#### Liquid has separated:

The jars were moved, yoghurt was not cooled down quickly enough.

#### Yoghurt is gritty:

Milk was overheated or in poor condition, milk and starter yoghurt not evenly stirred.

**Tip:** When using yoghurt enzyme, yoghurt can be made from a milk / cream mixture. Mix  $\frac{3}{4}$  litre milk with  $\frac{1}{4}$  litre cream.

# Special applications

---

## Procedure

- Mix 100 g yoghurt with 1 litre of milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into jars and seal the jars.
- Place the sealed jars in a cooking container or on the rack. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, taking care not to shake them unnecessarily.

## Settings

 | Special | Make yoghurt

or



Temperature: 40 °C  
Duration: 5:00 hours

## Prove dough

### Procedure

- Prepare the dough according to the recipe.
- Place the dough in a covered bowl on the rack.

### Settings

 | Prove dough

Duration: as per recipe instructions

or



Temperature: 40 °C

Duration: as per recipe instructions

## Dissolve gelatine

### Procedure

- **Gelatine leaves:** Completely cover the gelatine leaves with cold water and leave to soak for 5 minutes. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place on the rack.

### Settings

 | Special | Dissolve gelatine

or



Temperature: 90 °C

Duration: 1 minute

## Melt chocolate

You can use the steam oven for melting any type of chocolate.

### Procedure

- Break the chocolate into small pieces. Leave chocolate cake covering in its packaging, and place in a perforated cooking container.
- Place large quantities in a solid cooking container and small quantities in a cup or a bowl.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.
- Stir large quantities once halfway through cooking.

### Settings

 | Special | Melt chocolate

or



Temperature: 65 °C

Duration: 20 minutes

# Special applications

---

## Skinning vegetables and fruit

### Procedure

- Cut a cross in the top of tomatoes, nectarines etc. This will allow the skin to be removed more easily.
- Place the fruit/vegetables in a perforated cooking container.
- To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven, otherwise the skin cannot be removed.

### Settings



Temperature: 100 °C

Duration: see chart

Food	 [min]
Apricots	1
Almonds	1
Nectarines	1
Peppers	4
Peaches	1
Tomatoes	1

 Duration

## Apple storage

You can treat homegrown apples in the steam oven to increase the length of time you can store them for. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

### Settings



| Fruit | Apples | Whole | Preserving

or



Temperature: 50 °C

Duration: 5 minutes

## Blanching

Blanch fruit and vegetables before freezing them. Blanching helps maintain the quality of the produce when it is frozen.

Blanching vegetables also helps them retain their original colour.

### Procedure

- Put the prepared vegetables into a perforated cooking container.
- Once blanched, plunge the vegetables into ice cold water to cool them down quickly. Drain them well.

### Settings

 | Blanching

or



Temperature: 100 °C

Duration: 1 minute

## Sweat onions

Sweating means cooking the onions in their own juices, with the addition of a little fat if necessary.

### Procedure

- Cut the onions up into small pieces and place them in a solid cooking container with a little butter.
- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.

### Settings

 | Special | Sweat onions

or



Temperature: 100 °C

Duration: 4 minutes

# Special applications

---

## Cook bacon

The bacon does not brown.

### Procedure

- Place the bacon (diced or rashers) in a solid cooking container.
- Cover the container with a lid or with foil that is temperature resistant up to 100 °C and to steam.

### Settings

 | Special | Cook bacon

or



Temperature: 100 °C

Duration: 4 minutes

## Disinfect items

The steam oven can be used to disinfect baby bottles and other containers so that at the end of the programme they are as germ free as they would have been had they been boiled. Check beforehand that all parts, teats etc. are declared by the manufacturer to be heat resistant to 100 °C and also that they can withstand hot steam.

Dismantle, clean and thoroughly rinse baby bottles. All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

### Procedure

- Place the individual parts in a perforated container (on their sides or with the opening facing downwards) ensuring that they do not touch one another to allow hot steam to reach them from all sides.
- Place the container on the lowest shelf level.

### Settings

 | Disinfect items

Duration: 1 minute to 10 hours

or



Temperature: 100 °C

Duration: 15 minutes

## Heat damp flannels

### Procedure

- Moisten the flannels and then roll them up.
- Place them beside one another in a perforated cooking container.

### Settings

 | Special | Heat damp flannels

or



Temperature: 70 °C

Duration: 2 minutes

## Decrystallise honey

### Procedure

- Loosen the lid and place the jar of honey in a perforated container.
- Stir the honey once during the cooking duration.

### Settings

 | Special | Decrystallise honey

or



Temperature: 60 °C

Duration: 90 minutes (irrespective of the size of jar or the amount of honey in the jar)

## Making eierstich

### Procedure

- Mix 6 eggs with 375 ml milk (do not beat until foamy).
- Season the egg and milk mixture and pour into a greased solid cooking container with a little butter.

### Settings



Temperature: 100 °C

Duration: 4 minutes

# Settings

---

## Opening the Settings menu

- Switch the steam oven on.
- Touch '≡.

A list of settings will appear in the display.

You can check them or change them.

A tick ✓ next to an option shows which setting is active.

## Changing and saving settings

- Touch '≡.
- Scroll through the list until the option you want is highlighted.
- Confirm with OK.
- Scroll through the list until the setting you want is highlighted.  
Use the function selector < > to change settings with segment bars (e.g. volume).
- Confirm with OK.

The setting is now saved.

- Touch ↶ to return to the previous menu or '≡ to return to function selection.

## Settings overview

Option	Available settings
Language 	... / deutsch / english / ... Country
Time	Show On / Off * / Night dimming Clock format 24 h * / 12 h Set
Date	
Lighting	On / On for 15 seconds *
Display brightness	
Acoustic tones	Melodies  Solo tone 
Keypad tone	
Units	Weight g * / lb / lb/oz Temperature °C * / °F
Keeping warm	On / Off *
Steam reduction	On * / Off
Recommended temperatures	
System lock 	On / Off *
Water hardness	Soft
	Medium
	Hard *
Showroom programme	Demo mode On / Off *
Factory default	Settings User programmes Recommended temperatures

\* Factory default setting

# Settings

---

## Language

You can set the language and the country you want.

After selecting and confirming your choice, the language you have selected will appear in the display.

**Tip:** If you have selected the wrong language by mistake, select the  symbol to get back to the Language  menu.

## Time of day

### Display

Select how you want the time of day to show in the display when the steam oven is switched off:

#### – On

The time of day always appears in the display. You can switch the lighting  on and off or use the minute minder  by touching the relevant sensor.

#### – Off

The display is switched off to save energy. The steam oven has to be switched on before you can use it. This also applies to using the oven interior lighting  and Minute minder  functions.

#### – Night dimming

To save energy the time is only shown in the display between 5:00 and 23:00. The rest of the time it is not visible.

### Clock format

You can select whether the time shows as a 24 h or 12 h clock.

#### – 24 h

The time of day is shown in 24 hour clock format.

#### – 12 h

The time of day is shown in 12 hour clock format.

### Setting the time

Set the hours and the minutes.

If there is an interruption to the power supply, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.

## Date

Set the date.

When the steam oven is switched off, the date will only appear in the display if Time | Show | On is selected.

## Lighting

- On

The interior lighting is switched on during the entire cooking period.

- On for 15 seconds

The oven lighting turns off 15 seconds after a programme starts.

Touching  switches it on for another 15 seconds.

## Display brightness

The display brightness is represented by a bar with seven segments.



- Select Darker or Brighter to change the brightness of the display.

## Acoustic information

### Melody

At the end of a process, a melody will sound several times in intervals.

The volume of the melody is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

- Select Quieter or Louder, to adjust the volume.

### Solo tone

At the end of a process, a continuous tone will sound for a period of time.

The pitch of this tone is represented by a segment bar.

- Select Lower or Higher, to change the pitch.

# Settings

---

## Keypad tone

The volume of the tone that sounds each time you touch a sensor is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

- Select Quieter or Louder, to adjust the volume.

## Units

### Weight

- g

Weight in Automatic programmes is set using grammes.

- lb

Weight in Automatic programmes is set using pounds.

- lb/oz

Weight in Automatic programmes is set using pounds and ounces.

### Temperature

- °C

The temperature is displayed in degrees Celsius.

- °F

The temperature is displayed in degrees Fahrenheit.

## Keeping warm

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

### – On

The warming function is activated as standard with the Steam cooking if a temperature above approx. 80 °C is selected. If food is not removed from the oven at the end of a programme, the warming function will automatically start after approx. 5 minutes. Keeping warm will appear in the display and the food will be kept warm for approx. 15 minutes at a temperature of 70 °C. The warming function is cancelled when a sensor is touched or the door is opened.

### – Off

The keeping warm function has been deactivated.

## Steam reduction

### – On

If a temperature above approx. 80°C was used for cooking, shortly before the end of the cooking duration the door of the steam oven will automatically open slightly. This is to prevent a large amount of steam escaping when the door is opened. The door will close again automatically.

### – Off

If steam reduction is switched off the Keeping warm function is also automatically switched off. If steam reduction is switched off a large amount of steam will escape when the door is opened.

# Settings

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## Recommended temperatures

If you cook with different temperatures a lot it makes sense to change the recommended temperature.

After selecting this option a list of functions will appear in the display.

- Select the function you want.

The recommended temperature will appear together with the range within which it can be changed.

- Change the recommended temperature.
- Touch the OK sensor.

## System lock

The system lock prevents the appliance being switched on by mistake.

The minute minder can still be used when the system lock is active.

The system lock will remain activated even after a power failure.

- On

The system lock is now active. If you want to use the steam oven press the OK sensor for at least 6 seconds.

- Off

The system lock is not active. You can use the steam oven as normal.

## Water hardness

The steam oven is set ex-works for Hard water. It must be adjusted to local water hardness to ensure trouble-free operation and to ensure that descaling is carried out at the correct interval. The harder the water, the more often it will need to be descaled.

- Soft  
    < 8.4 °dH, < 1.5 mmol/l
- Medium  
    8.4 - 14 °dH, 1.5 - 2.5 mmol/l
- Hard  
    > 14 °dH, > 2.5 mmol/l

## Showroom programme

This function enables the steam oven to be demonstrated in showrooms without heating up. It should not be set for domestic use.

### Demo mode

If demo mode is activated Demo mode active. The appliance will not heat up **will appear when the steam oven is switched on.**

- On  
    Touch OK for at least 4 seconds to activate demo mode.
- Off  
    Touch OK for at least 4 seconds to deactivate demo mode. The steam oven can then be used as normal.

# Settings

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## Factory default

- Settings

Any settings that you have altered will be reset to the factory default setting.

- User programmes

All user programmes will be deleted.

- Recommended temperatures

Recommended temperatures which have been changed will be reset to the factory default settings.

## Test food using steam cooking

Testing is to be conducted as described in "Electrical cooking ranges, hobs, ovens and grills for domestic use - methods for measuring performance" (DIN EN 50304 / DIN EN 60350), draft paragraph "Steam ovens and steam combination ovens".

Test food	Cooking containers	Quantity	 <sup>1</sup>	 <sup>2</sup> [°C]	 [min]
Steam replenishment					
Broccoli (8.1)	1x DGGL 8	max.	Any	100	3
Steam distribution					
Broccoli (8.2)	1x DGGL 8	300 g	Any	100	3
Performance at maximum capacity					
Peas (8.3)	2x DGGL 1	750 g in each	2, 4 <sup>3</sup>	100	4
	2x DGGL 8	1000 g in each			

 Shelf level(s) /  Temperature /  Duration

- <sup>1</sup>) Always insert the condensate tray on the lowest shelf level.
- <sup>2</sup>) Place the test food in a cold oven (before the heating up phase begins).
- <sup>3</sup>) Place 1x DGGL1 and 1x DGGL 8 in the appliance in succession.
- <sup>4</sup>) The test is finished when the temperature measures 85 °C in the coolest place.

# Cleaning and care

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## Important information on cleaning and care



**Danger of injury.**

The steam from a steam cleaning appliance could reach electrical components and cause a short circuit.

Do not use a steam cleaner to clean the steam oven.

Unsuitable cleaning agents can discolour and damage the surfaces of the appliance. Only use a solution of domestic washing-up liquid and warm water applied with a soft sponge or cloth.

All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.

Remove any residual cleaning agent immediately.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons (e.g. methane, propane, hexane etc.) as these could cause the seals to swell.

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning.

- The appliance and accessories should be cleaned and dried thoroughly after each use.
- Leave the appliance door open until the oven interior is completely dry.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours etc. Leave the door open afterwards.

## Appliance front

### Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

- cleaning agents containing soda, ammonia, acids or chlorides,
- cleaning agents containing descaling agents
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- glass cleaning agents,
- cleaning agents for ceramic hobs,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal scrapers or tools,
- wire wool,
- stainless steel spiral pads,
- spot cleaning,
- oven sprays.

- Clean the front with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth. A clean, damp microfibre cloth without cleaning agent can also be used.
- After cleaning dry the front of the appliance with a soft cloth.

# Cleaning and care

---

## Oven interior

- Remove:
  - condensate using a sponge or absorbent cloth,
  - light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.

After prolonged use, the **floor heater** can become discoloured by drops of liquid.

- This discolouration can be removed easily with the Miele ceramic and stainless steel hob cleaner (see "Optional accessories").
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.
- Then dry the oven interior and the inside of the door with a cloth.

The **door seal** is designed to last the lifetime of the appliance. Should it for any reason need replacing please contact Miele Service (see the end of these operating instructions).

## Automatic door release

Ensure that the door opener does not become soiled with food residues.

- Wipe away soiling **immediately** with a clean sponge and a solution of washing-up liquid and hot water.
- After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.

## Water container

- Remove and empty the water container after each use.
- Rinse the water container by hand and then dry it to prevent limescale.

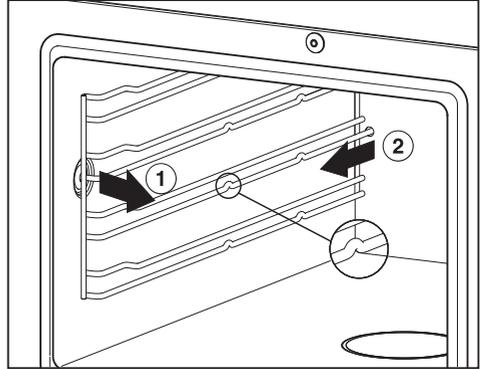
## Accessories

All accessories are dishwasher safe.

### Condensate tray, rack and cooking containers

- Wash and dry the condensate tray, rack and cooking containers after each use.
- Remove any bluish discolouration on cooking containers using Miele ceramic and stainless steel hob cleaner (see "Optional accessories") or with vinegar.
- Rinse cooking containers thoroughly with clean water to remove any detergent residues.

## Side runners



- Pull the side runners out first from the side ①, then from the back ② of the steam oven.
- The side runners can be cleaned in the dishwasher or by hand with a solution of warm water and a little washing-up liquid applied with a clean sponge.
- Push the side runners firmly back in after cleaning. When putting them back in, make sure they are correctly inserted (see illustration).

If the side runners are not correctly inserted there is no anti-tip protection. The temperature sensor could also be damaged when cooking containers are placed in the steam oven.

# Cleaning and care

## Descaling

We recommend using Miele descaling tablets for descaling the appliance (see "Optional accessories"). These have been specially developed for Miele appliances to optimise the descaling process. Other descaling agents, which contain other acids besides citric acid and/or other undesirable substances, such as chlorides, for example, could damage the steam oven. Moreover, the descaling effect required could not be guaranteed if the descaling solution was not of the appropriate concentration.

Descaling solution is acidic. Do not spill descaling agent onto metal surfaces. This can cause marks to appear. However, should any descaling agent get onto these surfaces, wipe it away immediately.

The steam oven needs to be descaled after a certain number of operating hours. When the steam oven needs to be descaled, a number will appear in the display indicating the number of cooking processes remaining before the appliance locks out. After the last remaining cooking process, the appliance will lock out.

We recommend that you descale the appliance before it locks out.

The water container will need emptying, rinsing and refilling with fresh tap water during descaling.

The Ready at and Start at functions are not available while the descaling is being carried out.

- Switch the steam oven off and select 
- Scroll through the list until **Descale** is highlighted.
- Confirm with OK.

A message will appear in the display:

- Fill the water container with cold fresh tap water up to the level marker  and drop 2 Miele descaling tablets in it.
- Push the water container into the appliance until it connects.
- Confirm with OK.

The descaling process will now begin and the time remaining will count down in the display.

It is only possible to cancel the descaling process during the first 6 minutes. Do not switch the appliance off during the descaling process. If it is switched off before the end of the process, the whole process will have to be started from the beginning again.

The water container will need emptying and refilling with fresh tap water during descaling.

- Follow the instructions in the display.

A message will appear in the display when the descaling process has been completed.

### **After descaling**

- Switch the steam oven off.
- Remove, empty and dry the water container.
- Dry the oven interior.
- Leave the appliance door open until the oven interior is completely dry.

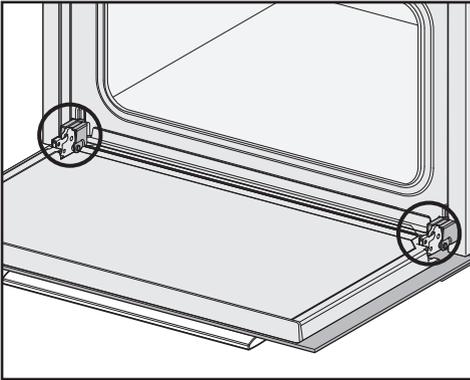
# Cleaning and care

## Door

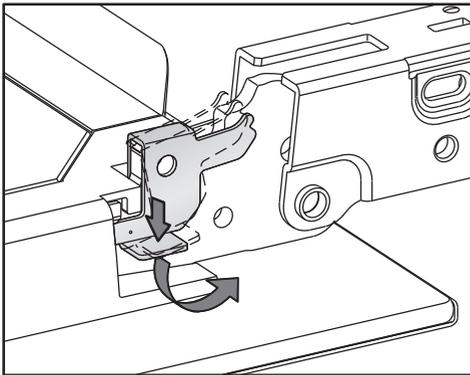
### To remove the oven door

- Prepare a suitable underlay for the door, such as a soft cloth.

Before removing the door, the locking clamps on both hinges have to be released.



- Open the door fully.



- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle.

 Danger of injury from the hinge retainers for the door.

The hinge retainers retract to the steam oven.

Do not attempt to take the door off when it is in a horizontal position.

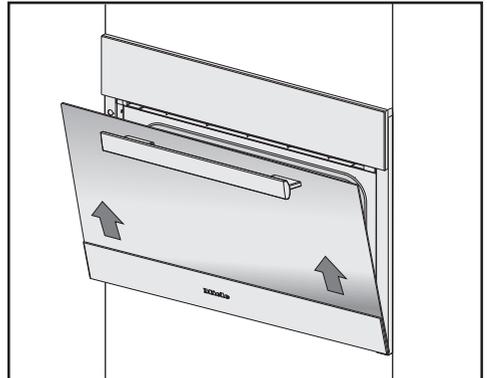
- Raise the door up till it rests open.

Risk of damage to the door.

The door handle could break off and the glass could be damaged.

The door should be gripped firmly at the sides and not by the handle when being removed.

Make sure that the door goes back on straight.

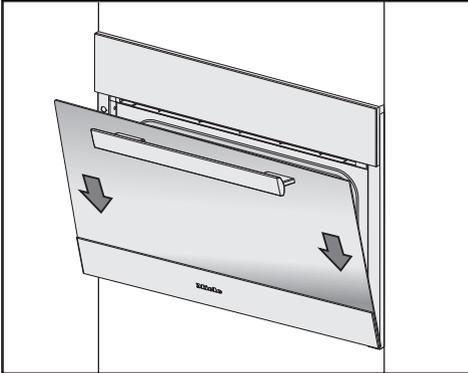


- Hold the door securely at both sides and lift it evenly upwards off the hinge retainers.

- Place the door on the previously prepared surface.

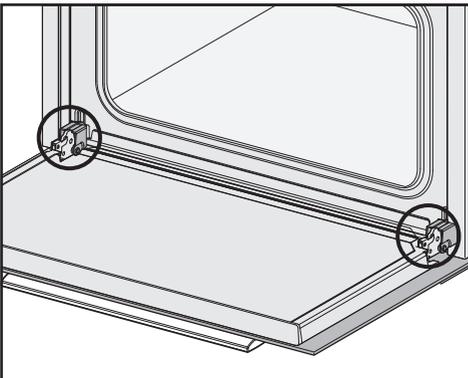
## To replace it

Risk of damage to the door.  
Make sure that the door goes back on straight.

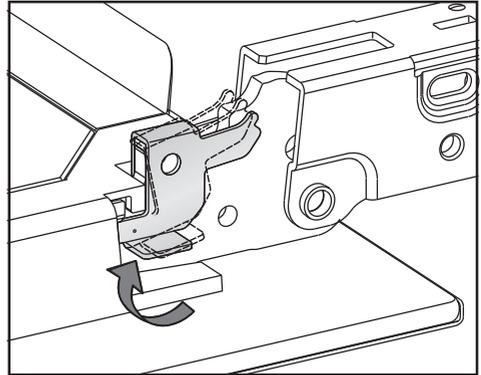


- Hold the door securely at both sides and carefully fit it back into the hinge retainers.

Risk of damage to the door.  
If the locking clamps are not locked,  
the door could work loose resulting  
in damage.  
Ensure that the locking clamps are  
locked after refitting the door.



- Open the door fully.



- Turn both locking clamps up as far as they will go into a horizontal position.

## Problem solving guide

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.

If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).

 **Danger of injury.** Installation, maintenance and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.

Do not open the casing of the appliance.

Repairs and other work by unqualified persons could be dangerous and Miele cannot be held liable for unauthorised work.

Problem	Cause and remedy
<b>You cannot switch the appliance on.</b>	<p>The fuse is defective or has tripped.</p> <ul style="list-style-type: none"><li>■ Reset the trip switch in the mains fuse box or replace the fuse in the plug (minimum fuse rating - see data plate).</li></ul>
	<p>There may be a technical fault.</p> <ul style="list-style-type: none"><li>■ Disconnect the appliance from the mains connection for approx. 1 minute:<ul style="list-style-type: none"><li>– switch off at the isolator, or</li><li>– disconnect the mains fuse.</li></ul></li><li>■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.</li></ul>
<b>The steam oven does not heat up.</b>	<p>Demo mode is active</p> <ul style="list-style-type: none"><li>■ Deactivate demo mode. See "Settings - Showroom programme".</li></ul>
<b>The fan can still be heard after the appliance has been switched off.</b>	<p>The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.</p>
<b>A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance.</b>	<p>It is quite normal and does not indicate any fault with the appliance. It happens when water is being pumped through the system.</p>

## Problem solving guide

Problem	Cause and remedy
<b>After moving house the appliance no longer switches from the heating-up phase to the cooking phase.</b>	<p>The boiling temperature of the water has changed as the altitude of the new location for the appliance differs from the old one by at least 300 m.</p> <ul style="list-style-type: none"> <li>■ To adjust the boiling temperature, you need to descale the appliance (see "Cleaning and care - Descaling").</li> </ul>
<b>During operation an unusually large amount of steam escapes, or steam escapes from parts of the oven where it does not usually.</b>	<p>The door is not properly closed.</p> <ul style="list-style-type: none"> <li>■ Close the door.</li> </ul>
	<p>The door seal is not correctly fitted.</p> <ul style="list-style-type: none"> <li>■ Press it in all the way round the door to make sure it is fitted evenly.</li> </ul>
	<p>The door seal is damaged, e.g. cracks can be seen.</p> <ul style="list-style-type: none"> <li>■ Call Miele Service.</li> </ul>
<b>A whistling sound is heard when the appliance is switched on again.</b>	<p>When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.</p>
<b>The Start at and Ready at functions have not worked.</b>	<p>The temperature in the oven is too high, e.g. after a programme has finished.</p> <ul style="list-style-type: none"> <li>■ Open the door and let the oven cool down.</li> </ul>
	<p>These functions are not available with <i>Descal</i>.</p>
<b>The oven interior lighting is not working.</b>	<p>The lamp is defective.</p> <ul style="list-style-type: none"> <li>■ Call Miele Service to have the lamp replaced.</li> </ul>
F44	<p>Communication fault</p> <ul style="list-style-type: none"> <li>■ Switch the steam oven off and then back on again after a few minutes.</li> <li>■ If the same message appears again, call the Service Department.</li> </ul>
<b>F and other fault codes</b>	<p>Technical fault.</p> <ul style="list-style-type: none"> <li>■ Switch the appliance off and contact Miele.</li> </ul>

## Optional accessories

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Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online at:

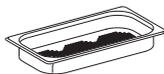


or from Miele (see end of this booklet for contact details).

### Cooking containers

There is a wide range of perforated and solid cooking containers available in different sizes:

#### DGGL 1



Perforated cooking container  
Gross capacity 1.5 litres / Usable capacity 0.9 litres  
325 x 175 x 40 mm (W x D x H)

#### DGG 2



Solid cooking container  
Gross capacity 2.5 litres / Usable capacity 2.0 litres  
325 x 175 x 65 mm (W x D x H)

#### DGG 3



Solid cooking container  
Gross capacity 4.0 litres / Usable capacity 3.1 litres  
325 x 265 x 65 mm (W x D x H)

## DGGL 4



Perforated cooking container  
Gross capacity 4.0 litres / Usable capacity 3.1 litres  
325 x 265 x 65 mm (W x D x H)

## DGGL 5



Perforated cooking container  
Gross capacity 2.5 litres / Usable capacity 2.0 litres  
325 x 175 x 65 mm (W x D x H)

## DGGL 6



Perforated cooking container  
Gross capacity 4.0 litres / Usable capacity 2.8 litres  
325 x 175 x 100 mm (W x D x H)

## DGG 7



Solid cooking container  
Gross capacity 4.0 litres / Usable capacity 2.8 litres  
325 x 175 x 100 mm (W x D x H)

## DGGL 8



Perforated cooking container  
Gross capacity 2.0 litres / Usable capacity 1.7 litres  
325 x 265 x 40 mm (W x D x H)

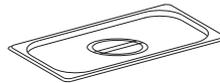
## DGGL 13



Perforated cooking container  
Gross capacity 3.3 litres / Usable capacity 2.0 litres  
325 x 350 x 40 mm (W x D x H)

## Lid for cooking containers

### DGD 1/3



Lid for 325 x 175 mm cooking containers

### DGD 1/2



Lid for 325 x 265 mm cooking containers

## Optional accessories

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### Cleaning and care products

#### Descaling tablets (Qty 6)



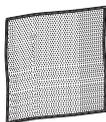
For descaling the appliance

#### Ceramic and stainless steel hob cleaner 250 ml



Removes discolouration from cooking containers.

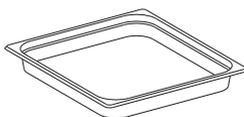
#### Microfibre cloth



Removes finger marks and light soiling

### Miscellaneous

#### DGG 21



Condensate tray for catching excess moisture, can also be used as a cooking container.

325 x 430 x 40 mm (W x D x H)

#### Rack



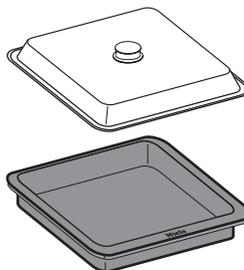
For placing your own cooking containers on

#### Multi-purpose casserole dish

Die-cast aluminium casserole dish with non-stick surface and stainless steel lid. Also suitable for use on an extended zone of induction hobs and in all Miele ovens.

Not suitable for use on gas hobs.

#### KMB 5000-S



Maximum capacity approx. 2.5 kg.  
325 x 260 x 60 mm (W x D x H)

## Safety instructions for installation

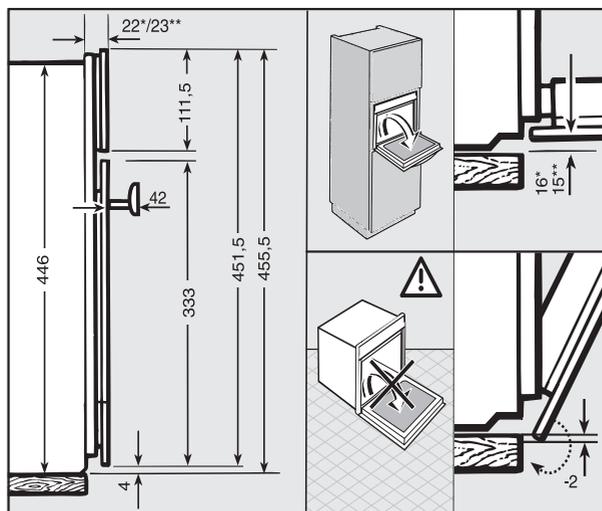
 Incorrect installation can result in personal injury and damage to property.

- ▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.
- ▶ Do not connect the steam oven to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).
- ▶ The socket and on-off switch should be easily accessible after the appliance has been installed.
- ▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top runner. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

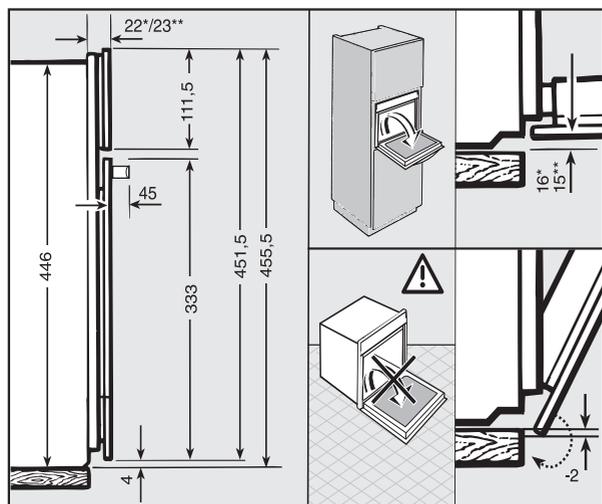
All dimensions are given in mm.

# Detailed dimensions of oven front

## PureLine front

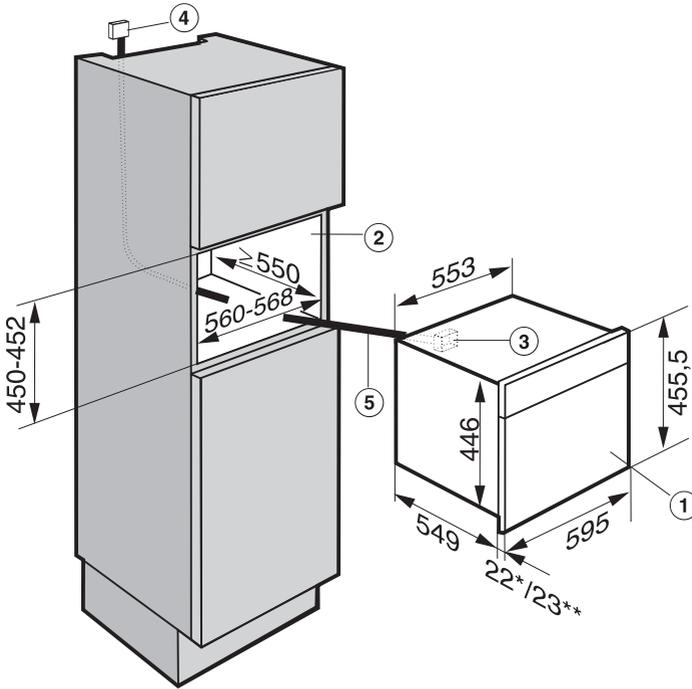


## ContourLine front



\* Glass front / \*\* metal front

## Installation in a tall unit



- ① Steam oven
- ② Niche
- ③ Inlet for mains connection cable to the appliance
- ④ Recommended position for electrical socket. Important: do not position behind the appliance.
- ⑤ Mains connection cable, L = 2000 mm

\* Glass front / \*\* metal front





# Installation

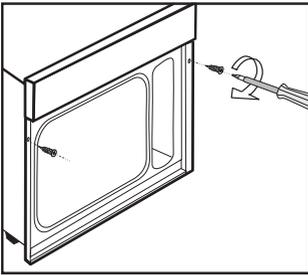
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## Installing the steam oven

A malfunction can occur if the appliance is not correctly aligned.

For correct functioning of the steam generator please make sure that the appliance is horizontally level. The maximum deviation tolerated is 2°.

- Push the appliance into position in the niche and align it. Make sure that the mains connection cable does not get trapped or damaged when doing so.



- Secure the appliance left and right using the wood screws supplied (3.5 mm x 25 mm) to the sides of the unit.
- Check the appliance for correct function in accordance with the operating instructions.

Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.

 Danger of injury.

Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.

Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).

If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.

If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.

After installation ensure that all electrical components are shielded and cannot be accessed by users.

## Connection

AC 230 V, 50 Hz

The connection data is quoted on the dataplate. It must match the household supply.

## Residual current device

For extra safety, it is advisable to protect the appliance with a suitable residual current device (RCD) with a trip range of 30 mA.

## Total power rating

See data plate

---

## Disconnecting from the mains



Danger of electrical shock.

After disconnection, ensure the appliance cannot be switched back on by mistake.

To disconnect the appliance from the mains power supply, do one of the following depending on installation:

- Completely remove fuses

### Automatic circuit breakers

- Press the (red) button until the middle (black) button springs out.

### Built-in circuit breakers

Circuit breakers type B or C:

- Switch the on/off switch from 1 (on) to 0 (off).

### Residual current device (RCD)

- Switch the main switch from 1 (on) to 0 (off) or press the test button.

## Replacing the mains connection cable

If the mains cable needs to be replaced it must be replaced with a special connection cable, type H 05 VV-F (PVC-insulated), available from Miele.

## After sales service, data plate

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### After sales service

In the event of any faults which you cannot easily remedy, please contact

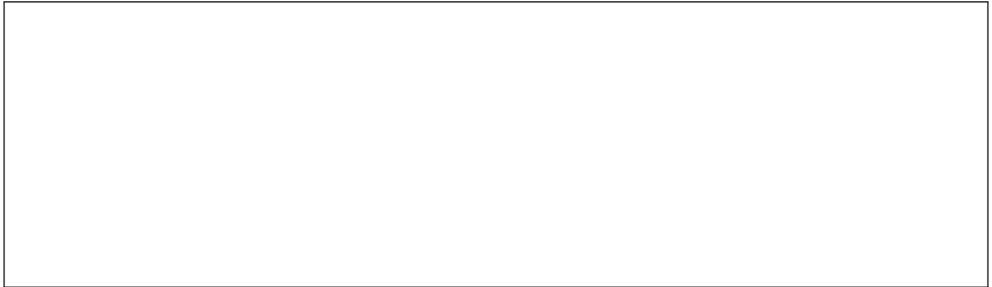
- your Miele Dealer, or
- Miele Service.

See end of this booklet for contact details.

When contacting your Dealer or Miele, please quote the model and serial number of your appliance.

### Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back page of these instructions.



### Guarantee

The appliance is guaranteed for 2 years from the date of purchase.

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk).







## United Kingdom

Miele Co. Ltd.  
Fairacres, Marcham Road  
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Customer Contact Centre Tel: 0330 160 6600  
E-mail: mielecare@miele.co.uk  
Internet: www.miele.co.uk

## Australia

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ABN 96 005 635 398  
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Tel: 1300 464 353  
Internet: www.miele.com.au

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Internet: www.miele.sg

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