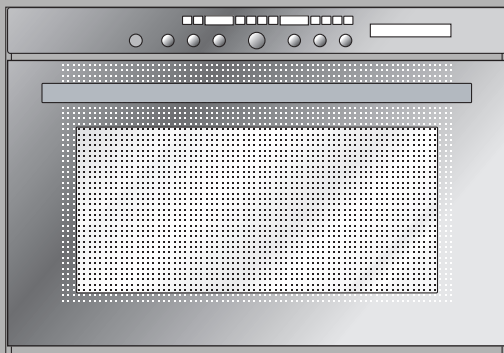


Combi-Steam Cooker

Combi-Steam SL



Operating instructions

Dear V-ZUG customer

Thank you for choosing to buy one of our products.

Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.

Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications is reserved.

Symbols used



Denotes important safety precautions. Failure to observe said precautions can result in injury or damage to the appliance or fittings!

- ▶ Specifies the steps that must be taken and the order in which they must be taken.
 - Describes how the appliance reacts to the steps taken.
- Marks a list.



Denotes useful tips for the user.

Validity

These operating instructions apply to the following models:

| Type | Model no. | Size system |
|--------|-----------|-------------|
| CST-SL | 697 | 55 |
| CST-SL | 699 | 60 |

Deviations depending on the model are noted in the text.

The model number corresponds to the first three digits on the identification plate.

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Safety precautions



The appliance corresponds to recognised technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please follow the tips given in these operating instructions.

Before using for the first time

- The appliance must be installed and connected up to the electricity supply in accordance with the separate installation instructions. The necessary work should be done by a qualified fitter or electrician.
- Dispose of the packaging material in accordance with local regulations.
- Before using the newly installed appliance for the first time, please follow the tips in the «Using for the first time» section.
- Make the desired user settings.

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.
- Not to be used as a room heater or humidifier.
- The appliance should only be installed and operated in a room with an ambient temperature of between 5 °C and 35 °C. In the event of frost, there is a danger that residual water left in the pumps can freeze, causing damage. In this case, you should contact Customer Services.
- Any repairs, modifications or manipulations to the appliance, especially any electrical parts, should only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the «Repair service» section. Please contact Customer Services if necessary.
- Only original spare parts may be used.
- Retain these operating instructions for future reference. If you sell the appliance or pass it on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation. In this way, the new owner can inform themselves about how to use the appliance correctly and read the pertinent safety precautions.

Children in the home

- Packaging material (e.g. plastic, polystyrene) can be dangerous for children. Danger of suffocation! Please keep packaging material away from children.
- The appliance is designed for use by adults who are familiar with these operating instructions. Children are often unable to recognise the danger of electrical appliances. Ensure proper supervision and do not allow children to play with the appliance – there is a danger that children can hurt themselves.
- Use the childproof locking facility.

Use

- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating properly, disconnect it from the electricity supply immediately.
- Ensure the mains cables of other electrical appliances do not get caught in the door of the appliance, as the electrical cable insulation could get damaged.
- If the mains cable is damaged, it must be replaced by Customer Services.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Objects that could pose a danger if the appliance were accidentally switched on should not be stored in the cooking space. Do not store temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.

Caution: Danger of burning!

- The appliance gets very hot when in use.
- The appliance door, especially the glass, can get hot. Danger of burning: Do not touch the glass. Keep children away!
- Steam and water droplets may escape when the appliance door is opened. Do not put your hands into the appliance if there is steam in it!
- In the professional baking mode, at the start of the hot air phase steam may escape from the steam vent.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never try to extinguish burning oil or fat with water (danger of explosion)! Smother the flames with a damp cloth and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food – danger of explosion!
- Accessories such as wire shelves and trays, etc. get hot in the cooking space. Always wear protective gloves or use oven cloths.

- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.
- If you notice smoke coming from the appliance or from the cooking space, keep the appliance door closed. Switch off the appliance or disconnect it from the mains supply.
- The appliance will remain hot for some time after it is switched off and cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Caution: Danger of injury!

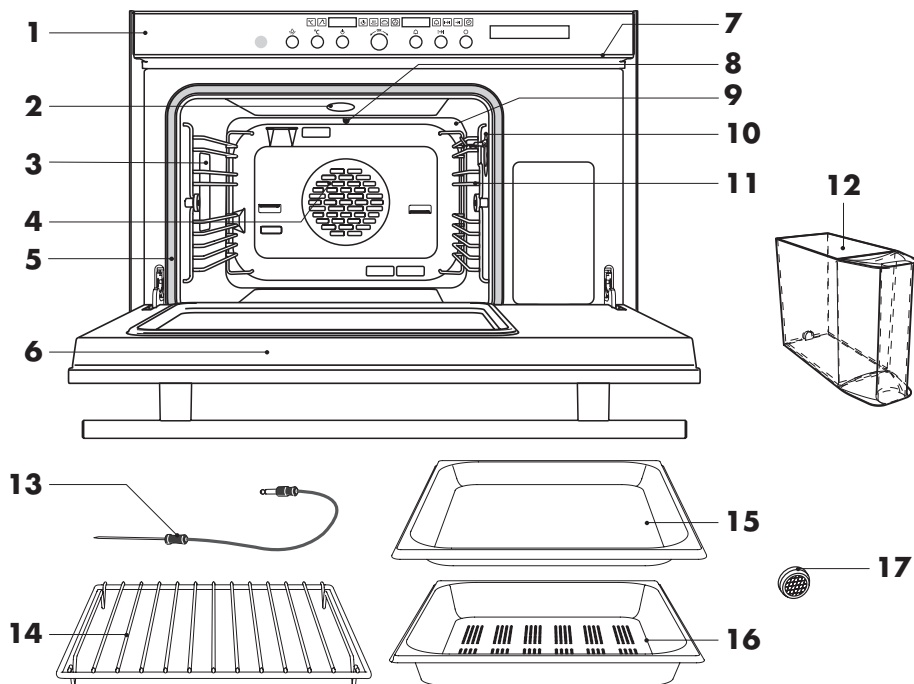
- When using or cleaning the appliance be careful not to get fingers trapped in the door hinges, otherwise there is a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Using knives or cutting wheels on the stainless steel tray or the perforated cooking tray will damage the surface.
- Objects that can rust should not be used in the cooking space as they can cause rust.
- Silver cutlery should not be used in the cooking space.
- After use, remove any water on the bottom of the cooking space with a soft cloth. Leave the appliance door open so that the cooking space can cool down.
- When cleaning the appliance make sure no water gets inside the appliance. Use a moderately damp cloth. Do not spray the inside or outside of the appliance with water. Do not use a steam cleaner. If water gets inside the appliance, it can cause damage.

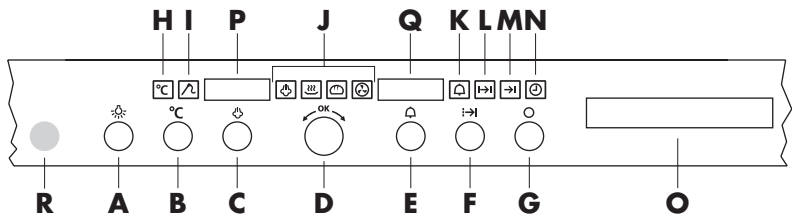
Appliance description

Construction



- | | |
|---|-----------------------------------|
| 1 Operating and display elements | 10 Socket for food probe |
| 2 Cooking space ventilation | 11 Shelf guides |
| 3 Illumination | 12 Water tank |
| 4 Hot air blower | 13 Food probe |
| 5 Door seal | 14 Wire shelf (2x) |
| 6 Appliance door | 15 Stainless steel tray |
| 7 Steam vent | 16 Perforated cooking tray |
| 8 Cooking space temperature sensor | 17 Water filter (3x) |
| 9 Steam inlet | |

Operating and display elements



Buttons

- A** Illumination
- B** Cooking space / food probe temperature
- C** Operating mode
- D** Adjusting knob
- E** Timer
- F** Operating time and switch-off time
- G** Off

Symbols



- H** Cooking space temperature
- I** Food probe temperature
- J** Operating mode
- K** Timer
- L** Operating time
- M** Switch-off time
- N** Time

Displays

- O** Plain text display
- P** Temperature
- Q** Time, duration and timer
- R** Communications interface








Using for the first time

Before operating the newly installed appliance for the first time the following steps should be taken:

- ▶ Remove all packaging and transport materials from the cooking space.
- ▶ If the display on the right side is flashing , turn the  adjusting knob to set the desired time.
 - The display stops flashing after around 15 seconds and the time is set.
- ▶ Clean the appliance and the accessories thoroughly.






If needed, adjust the user settings to the water hardness.

- ▶ Fill the water tank up to the «MAX 1.25L» mark with cold, fresh drinking water and slot into position.
- ▶ Press the  button 3x.
 - «Professional baking» «Oven temperature» appear in the plain text display.
 - The  symbol lights up.
 - The  symbol flashes.
 - The temperature display flashes .
- ▶ Adjust the cooking space temperature to 180 °C by turning the  adjusting knob.
- ▶ Press the  adjusting knob to confirm.
- ▶ After 30 minutes press the  button.
 - The appliance switches off.
- ▶ Remove any water on the bottom of the cooking space.


General operating instructions





Operating using the buttons

The operating mode, cooking space temperature and food probe temperature as well as the cooking time and various other functions can be selected by pressing the appropriate button once or more.

- The symbol for the function selected lights up or flashes.
- The display flashes with a recommended value.
- Turn the  adjusting knob to change the recommended value.
- Press the  adjusting knob to start the appliance straightaway.
- If the adjusting knob is not pressed, the appliance will start automatically around 15 seconds after the settings were last changed.
- Additional settings or changes can be made at any time.
- Press the  button to switch off the appliance.

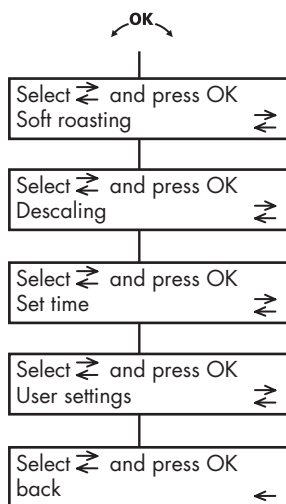
Operating using the plain text display

When the appliance is switched off, the  adjusting knob is used to display plain text, to select the different operating modes and to confirm.

- Press the  adjusting knob to activate the plain text display.
- Turn the  adjusting knob to scroll through the menu.
- Press the  adjusting knob again to confirm the menu selection.
- Press the  button to switch off the appliance.









Select «back» and press the  adjusting knob to return to the previous menu level.

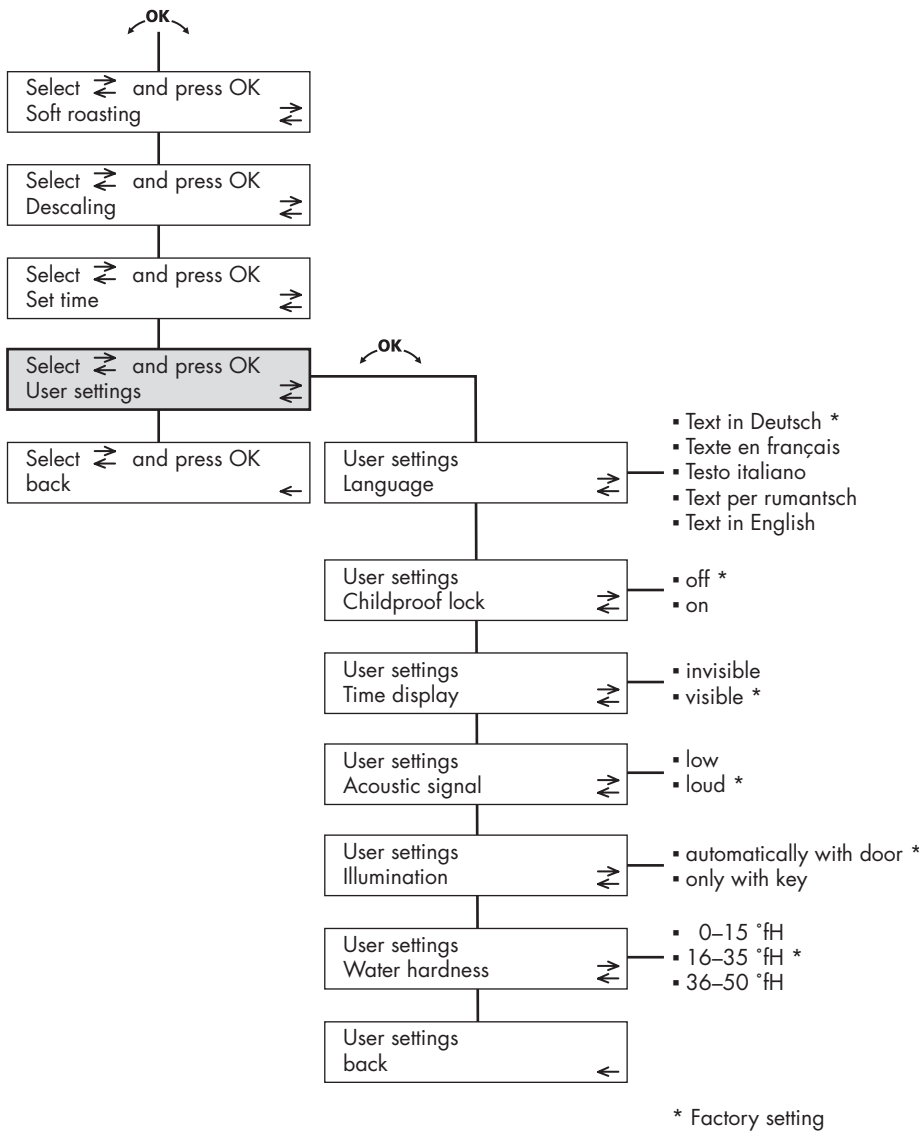


User settings

You can change the appliance settings to suit your own preferences. The procedure is the same for all user settings.

- ▶ Press the  adjusting knob to activate the plain text display.
- ▶ Turn the  adjusting knob until «User settings» is displayed.
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob to display options.
- ▶ Select desired user settings and press the  adjusting knob to confirm.
- ▶ Press the  button to exit.





The following diagram gives an overview of the possible user settings.






Childproof lock

The childproof lock is to prevent children from accidentally switching the appliance on.

If the  /  buttons or the  adjusting knob are pressed when the childproof lock is activated:

- A double acoustic signal is emitted.
 - «Childproof lock» appears in the plain text display.
 - Nothing happens when either button is pressed.
- When the childproof lock is activated, hold depressed the  button and press the  /  buttons or the  adjusting knob.
- The childproof lock is overridden. The appliance can now be used as normal.
 - The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.



The  /  and  buttons can be used irrespective of whether the childproof lock is activated or not.

Clock

Select between

- «invisible»
- «visible»



If «invisible» is selected, the time display is not lit up when the appliance is off, minimizing electricity consumption. When the appliance is on the time is displayed.


Illumination


Select between

- «automatically with door»
- «only with key»

With the «automatically with door» setting, the illumination automatically comes on when the appliance door is opened and goes off again when it is closed.



Press the  button to switch the illumination on or off at any time.

If the illumination is not switched off by pressing the  button, it will go out automatically 30 minutes after use.

Water hardness

The appliance features a system that automatically indicates when it is time to descale. The system can be optimised for households with very soft water (also through using a water softening appliance) and very hard water, by changing the user settings to the relevant range of water hardness.

There are three settings for water hardness:

| Type | Water hardness [°fH] |
|-----------------|----------------------|
| Very soft water | 0 to 15 |
| Medium water | 16 to 35 |
| Very hard water | 36 to 50 |

The factory settings are set at medium type water.

Cooking and baking


Operating modes

The operating modes available are described below.

Steaming



Recommended cooking space temperature: 100 °C
(corresponding to maximum boiling temperature)
Range: 30 °C to 100 °C

- ▶ Press the  button 1 x.
 - «Steaming» «Oven temperature» appear in the plain text display.

In the steaming mode, steam flows from the boiler into the cooking space. At the same time, the heating process is supported by hot air. The food is heated up or cooked by the steam.

- Cooking vegetables at 100 °C
 - ▶ Use the perforated cooking tray to steam vegetables.
 - ▶ Add salt to the vegetables ideally after cooking.
- Cooking rice, cereal products and pulses, adding some liquid, at 100 °C
 - ▶ Put the food in a suitable glass or porcelain dish, add some liquid and place on the wire shelf.
- Poaching meat and fish at 80 °C to 100 °C
 - ▶ Use the perforated cooking tray greased lightly with fat or the stainless steel tray to poach meat and fish.
- Extracting juice from fruit and berries at 100 °C
 - ▶ For ease of use, place the unperforated cooking tray with a lip (accessory) underneath the perforated cooking tray.
- Preparing tricky desserts such as crème caramel at 90 °C
 - ▶ Place dishes on the perforated cooking tray.
- Making yoghurt at 40 °C
 - ▶ Place pots or bowl on the perforated cooking tray.

Regeneration



Recommended cooking space temperature: 120 °C

Range: 100 °C to 150 °C

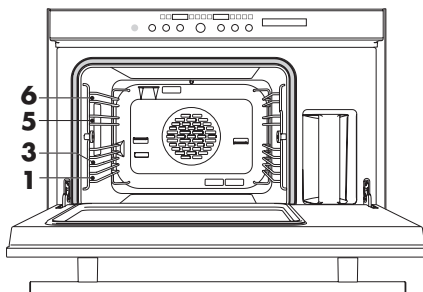
- ▶ Press the  button 2x.
 - «Regeneration» «Oven temperature» appear in the plain text display.

In the regenerating mode, the cooking space is heated by steam and hot air, allowing food to be regenerated quickly and evenly without drying it out.

- Regenerating dishes or leftovers at 110 °C to 130 °C
 - ▶ Put the desired amount of food in a dish (not plastic) and then place on the wire shelf at level **1** or for two portions at levels **1** and **5**. The food does not have to be covered over.
- Preparing (semi-)ready and frozen meals at 110 °C to 130 °C
 - ▶ Put the desired amount of food in a dish (not plastic) and then place on the wire shelf.

A maximum of four plates of food can be regenerated at the same time as follows:

- To regenerate three plates of food at the same time
 - ▶ Put stainless steel tray at level **1** and wire shelves at levels **3** and **5**.
- Four portions
 - ▶ Cooking tray at level **1**
 - ▶ First wire shelf at level **3**
 - ▶ Stainless steel tray at level **5**
 - ▶ Second wire shelf at level **6**



Professional baking



Recommended cooking space temperature: 210 °C

Range: 100 °C to 230 °C

- ▶ Press the  button 3x.
 - «Professional baking» «Oven temperature» appear in the plain text display.

In the professional baking mode, the food is placed in the cold, unheated cooking space. In phase one, the food is steamed and then – the length of time depending on the quantity of food – phase two, i.e. the hot air phase, comes on automatically.

- Baking large loaves of bread using white, wholewheat or wholemeal flour and yeast or sour dough at 210 °C to 220 °C
 - ▶ Place the bread dough on the stainless steel tray or in a suitable, rust-proof baking dish (made of glass, ceramic, silicon, etc.).
- Baking bread buns using white, wholewheat or wholemeal flour and yeast or sour dough at 220 °C to 230 °C
 - ▶ Place the bread buns on the stainless steel tray. Baking paper can be used as normal.
- Baking gugelhopf (ring cake) and savarin (yeast cake), etc. at 200 °C to 220 °C
 - ▶ Place the prepared dough on the stainless steel tray or in a suitable, rust-proof baking dish (made of glass, ceramic, silicon, etc.).
- Baking puff pastry, with or without a filling, fresh or deep frozen, at 200 °C to 220 °C
 - ▶ Place the puff pastry on the stainless steel tray – do not brush the top of the puff pastry.



It is not possible to achieve consistently good results if the professional baking operating mode is used several times in succession. The cooking space must cool down between two professional baking sessions until «Residual heat» no longer appears in the plain text display. Only in this way is another steaming phase possible.

Hot air



Recommended cooking space temperature: 180 °C
Range: 30 °C to 230 °C

- Press the  button 4x.
 - «Hot air» «Oven temperature» appear in the plain text display.

In the hot air mode, a heating element at the back of the appliance heats up the air inside the cooking space. A fan circulates the hot air evenly around the cooking space. The food is warmed evenly from all sides so that it is possible to bake on one or two levels at the same time.

- Baking cakes, biscuits, flans
 - Put the mixture or dough in the usual baking form and then place on the stainless steel tray or the enamelled cake tray (accessory) to bake.

Hot air humid



Recommended cooking space temperature: 180 °C
Range: 30 °C to 230 °C

- Press the  button 5x.
 - «Hot air humid» «Oven temperature» appear in the plain text display.

In the hot air humid mode, a heating element at the back of the appliance heats up the air inside the cooking space. A fan circulates the hot air evenly around the cooking space. The steam produced during baking is largely retained in the cooking space ensuring the food retains its moisture. It is possible to bake on one or two levels at the same time.

- Baking gratins, soufflés and yeast-risen pastry
 - Put mixture or dough in the usual baking form and then place on stainless steel tray or enamelled cake tray (accessory) to bake.



Hot air + steaming



Recommended cooking space temperature: 180 °C

Range: 30 °C to 230 °C

- ▶ Press the  button 6x.
 - «Hot air + steaming» «Oven temperature» appear in the plain text display.



In the hot air + steaming mode, a heating element at the back of the appliance heats up the air inside the cooking space. A fan then circulates the hot air evenly around the cooking space. The amount of steam can be increased by pressing the  adjusting knob. The supply of steam can be interrupted by pressing the  adjusting knob again.

- Individual preparation of food using dry and humid heat (e.g. meat)
 - ▶ When cooking meat, add steam during the first third of the cooking time.

Example of settings

The procedure is explained using baking bread as an example.

Tips on settings gives:



| Professional baking |  | °C | Level | Time in mins. |
|---------------------|---|---------|-------|---------------|
| Bread |  | 210–220 | 1 | 40–50 |

- ▶ Place the formed bread dough on the stainless steel tray and allow to proof briefly.
- ▶ Put the stainless steel tray into the cold cooking space at level **1**.

Filling the water tank



Use drinking water only to fill the water tank – do not use bouillon, wine, demineralised (filtered) or distilled water, etc.

- All operating modes – with the exception of  – require the water tank to be full.
- In the  operating mode, the water tank can stay in the appliance without it affecting the end cooking result.
- ▶ Fill the water tank up to the «MAX 1.25L» mark with cold, fresh drinking water and slot into position.

Refilling the water

The contents of the water tank normally suffice for one cooking session.






If, however, the water tank needs to be refilled:

- ▶ Only fill the water tank up to a maximum of 0.5 l to ensure that the water does not overflow when it is pumped back.

Selecting an operating mode







Burn hazard due to heat produced during cooking and baking. Please read the «Safety precautions» section first.

- ▶ Press the  button to select the desired operating mode – in this example, professional baking .
- The  symbol lights up.
- The  symbol flashes.
- «Professional baking» «Oven temperature» appear in the plain text display.
- The recommended cooking space temperature flashes in the temperature display .





The recommended temperature corresponds to that reached during the hot air phase. The temperature during the steam phase is pre-programmed.

- ▶ Turn the  adjusting knob to set the desired temperature – in this example .
- The recommended cooking space temperature can be changed – as long as the  symbol and the temperature display  are still flashing. If they have already stopped flashing, press the **°C** button.




If the cooking space temperature is not changed within roughly 15 seconds, the appliance switches on automatically.

- ▶ Press the  adjusting knob to start the appliance immediately.
- «Professional baking» «Steam phase» appear in the plain text display.
- As long as the cooking space temperature is under 30 °C  appears in the temperature display.




The temperature display can be used to observe the rise in the cooking space temperature.


Only in the  operating mode is a single acoustic signal emitted when the cooking space temperature set is reached.

Checking / Changing the cooking space temperature

The set cooking space temperature can be monitored or changed during operation.

- ▶ Press the **°C** button.
 - The **°C** symbol flashes for about 15 seconds.
 - «Professional baking» «Oven temperature» appear in the plain text display.
 - The set cooking space temperature flashes in the temperature display **210°**.
- ▶ Turn the  adjusting knob to change the cooking space temperature.

Changing the operating mode

The operating mode cannot be changed during operation. It is necessary to first end the operating mode by pressing the  button and then select a new operating mode.

End of baking






Hot steam or air may escape when the appliance door is opened.

To test if the bread is ready, tap the bottom of the loaf and it should sound hollow.

- ▶ Take the bread out of the cooking space when ready.

Switching off

- ▶ Press the  button.
 - The  and  symbols go out.
 - The steam is released at the end of the process for all operating modes (with the exception of the hot air mode).
 - The steam is gradually released from the cooking space – this takes around a minute – so that there is no sudden rush of steam when the appliance door is opened. The appliance door can be opened as soon as the cooking or baking process has finished.
 - The cooling fan can continue to run for a certain length of time after the appliance has been switched off. «Residual heat» appears in the plain text display.



The appliance is switched off when the symbols and the plain text display are no longer lit up.

- ▶ Wipe up any water on the bottom of the cooking space with a soft cloth.

Emptying the water tank



The water in the tank may be hot.

When the appliance is switched off, the residual water is pumped back into the water tank.

- «Hot water» «is pumped off» appear in the plain text display.

- When finished, remove and empty the water tank.



If the text remains for a while and the residual water is not pumped off, then this is because:

For safety reasons, the residual water is only pumped off when it is below 80 °C.

Any operating mode can be started again at any time.

- Dry the water tank and slot back into position in the appliance.
- Leave the appliance door open so that the cooking space can cool down.

Optimal use

The recommended baking and roasting temperatures given in older recipe books are likely to be too high and the recommended levels in the cooking space not ideal. The section with tips on settings shows how to get the best use out of the appliance.

If in doubt, follow these tips. Note that the temperatures and times given in the tables are based on typical methods of preparing food and thus are only indicative.

Note on hot air

When the appliance door is opened the hot air function stops. It resumes when the appliance door is closed again.



If the cooking space temperature is below 100 °C, it is possible to operate the hot air mode with the appliance door open, for instance to dry fruit.

Cooking space temperature when using hot air

When baking or cooking with hot air, the cooking space temperature needs to be around 20 °C lower than with top and bottom heat. Recipes often only give temperatures for baking or cooking with top and bottom heat. Compare them to the temperatures given in the tips on settings section of the recipe book that comes separately. If in doubt, select a lower temperature.



If the cake or roast is nice and brown on the outside but still raw in the middle, it is usually a sign that the cooking space temperature is too high.

Baking using hot air and professional baking

Place a suitable baking form (round tin, spring form tin, cake tin, etc.) on the wire shelf. Push the stainless steel tray to the back of the cooking space for optimum air circulation.

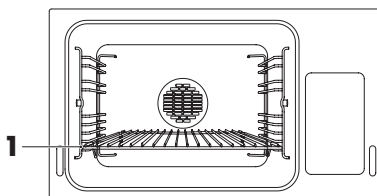
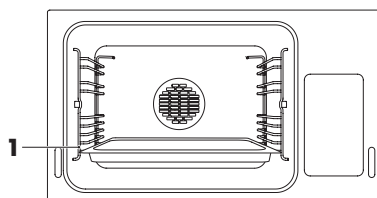
The level of the shelf in the cooking space is particularly important when using hot air, hot air humid, hot air + steaming and professional baking.

On one level

- A stainless steel tray

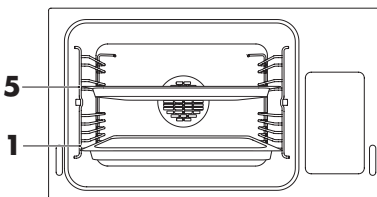
or

- Shallow and deep baking forms, e.g. spring form or gugelhopf (ring) tins, at level **1**



On two levels



- Stainless steel trays at levels **1** and **5**



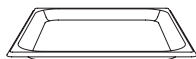
Saving energy

- Avoid opening the appliance door frequently. This can lengthen the cooking time significantly, especially when steaming.
- Only switch the illumination on if needed.
- To save energy when baking, for longer cooking times switch the appliance off some 10 to 15 minutes before the end of the cooking time and use the heat that is retained in the cooking space. Exceptions: soufflé, sponges, choux pastry and puff pastry.

Preheating

- Do not preheat the cooking space unless recommended in the recipe or the tips on settings.
- Do not preheat if using the ,  and  operating modes.

Using accessories



- It is important to put the food that is to be cooked or baked at the right level in the cooking space. See tips on settings for which tray or wire shelf to use.



- The stainless steel tray and the enamelled cake tray serve as a baking form for flans and biscuits, etc. and as a drip tray for use with the wire shelf or perforated cooking tray.



- Using knives or cutting wheels on the stainless steel tray or the perforated cooking tray will damage the surface.



- The wire shelf should be used for putting cake tins and baking tins, as well as meat and frozen pizza, etc. on.
- The perforated cooking tray is mainly for steaming fresh or frozen vegetables.

Soft roasting

General remarks

Soft roasting is a patented roasting method, whereby seared meat is cooked in the appliance at a relatively low temperature for between 2½ and 4½ hours. The temperature is kept purposely relatively low in order to have the meat softly roasted and ready to eat at the desired time.

The cooking space temperature is regulated by the food probe temperature of the meat, which is constantly being monitored by the food probe. The cooking space temperature is automatically regulated for optimal soft roasting so that the meat is ready by the set time. The temperature reading of the food probe plays an important role in soft roasting, which is why particular care should be taken in positioning the food probe.

Lean, quality cuts of meat are best for soft roasting. The meat should weigh between 500 g and 2000 g, and – for best results – be no thinner than 4 cm. As a rule of thumb, the longer you soft roast the meat, the more tender and moisture the meat will be. This is especially so for thicker pieces of meat. Sinewy or fatty cuts of meat are less suitable for soft roasting.










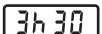
- ▶ Season with herbs and spices or marinate the meat according to taste.
- ▶ Season the meat with salt before searing.
- ▶ Remove any marinade made with herbs, mustard, etc. from the meat before searing, as it burns easily and leaves a bitter taste.

Preparing meat

- ▶ Heat some fat in a pan.
- ▶ Sear the meat on all sides (for no more than 5 minutes).
- ▶ Then place the meat in a glass or porcelain dish.
- ▶ Insert the food probe into the thickest part of the meat and ensure that the tip of the food probe is in the thickest part.
- ▶ Put the wire shelf in the cooking space at level **1** and place the dish with the seared meat on it.
- ▶ Plug the food probe into the food probe socket.

Select and start soft roasting

Selecting and starting the soft roasting mode is demonstrated using «Pork neck» «Soft roasting» as an example.

- ▶ Press the  adjusting knob to activate the plain text display.
 - «Select  and press OK» «Soft roasting» appear in the plain text display.
- ▶ Press the  adjusting knob to confirm.
 - «Soft roasting» «Fillet of veal rare» appear in the plain text display.
- ▶ Turn the  adjusting knob until «Soft roasting» «Pork neck» appear in the plain text display.
- ▶ Press the  adjusting knob to confirm.
 - The  /  and  symbols light up.
 - «Pork neck» «start» appear in the plain text display.
 - The preset food probe temperature  is shown.
 -  appears in the right display.



To change the preset food probe temperature:




- ▶ Press the °C button.
- ▶ Change the food probe temperature by turning the ↶OK↷ adjusting knob.

To change the preset operating time:

- ▶ Press the ⏸ button.
- ▶ Change the preset operating time by turning the ↶OK↷ adjusting knob.

To activate the delayed start:

- ▶ Press the ⏸ button 2x.
- ▶ Set the desired switch-off time by turning the ↶OK↷ adjusting knob.

- ▶ Press the ↶OK↷ adjusting knob to confirm.
 - The soft roasting mode starts.
 - The  /  and  symbols light up.
 - The operating time appears in the right display.
 - The food probe temperature appears in the temperature display.

To interrupt the programme

- ▶ Press the ○ button to temporarily interrupt the soft roasting programme.
 - «Pork neck» «continue» appear in the plain text display.
- ▶ Press the ↶OK↷ adjusting knob to continue.

To switch off earlier

- ▶ Press the  button 2x.

End

A long, intermittent acoustic signal is emitted for one minute when the meat has finished roasting.

- ▶ Press the  adjusting knob to cancel the acoustic signal.

Food probe



Only use the food probe supplied. Do not clean in the dishwasher.



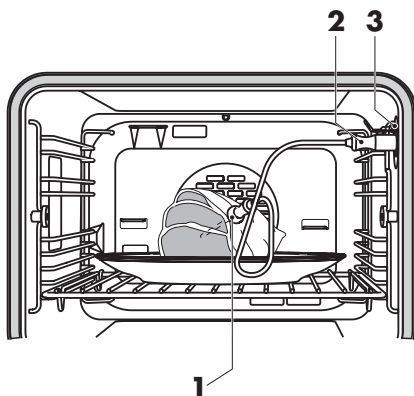
- When the food has reached the desired food probe temperature, the appliance can be switched off automatically with the help of the food probe. A guide to appropriate food probe temperatures can be found in the section on tips on settings.
- The food probe can also be simply used to measure the food probe temperature of the food in which case the appliance has to be switched off manually.
- The food probe can be used for all operating modes.
- If the food is left in the cooking space after the appliance has been switched off, the food probe temperature of the food will continue to rise somewhat due to the residual heat in the cooking space. This must be taken into account particularly when cooking meat.



The food probe is suitable for measuring the food probe temperature of food between the range of 30 °C to 99 °C.

Positioning the food probe



- To steam, put vegetables in the perforated cooking tray and meat on the wire shelf or stainless steel tray.
- Insert the food probe **1** into the food at a horizontal a position as possible. The tip must be roughly in the thickest part and should be completely covered in order to get a correct food probe temperature reading.



With meat, the food probe needs to be inserted in the meatiest part, which can mean tying the meat up in order to get reliable readings.

Do not position the food probe next to a bone in the meat or in fat.

The socket for the food probe **3** is on the right side of the cooking space. Both the socket and the food probe are insulated. Always keep the food probe clean.




- Flip back the lid and plug the food probe **2** into the food probe socket **3**.
 - On plugging the food probe into the socket,  appears in the temperature display and the  symbol lights up.

Food probe temperature






The food probe has to be plugged in order to set the food probe temperature.

Setting the food probe temperature




- ▶ Press the **°C** button 2x.
 - The  symbol flashes.
 - «Food probe temperature» appears in the plain text display.
 - The recommended food probe temperature  flashes.
- ▶ Turn the  adjusting knob to set the desired food probe temperature. The food probe temperature depends on what you are cooking and how well cooked you want it. See on tips on settings.




If only the food probe temperature is to be measured, reset it to .

- ▶ Select operating mode and set desired cooking space temperature.
- ▶ Press the  adjusting knob to start the appliance.
 - The food probe temperature is shown during cooking.
 - When the food probe temperature is below 30 °C  appears in the temperature display.

Checking / Changing the food probe temperature

- ▶ Press the **°C** button 2x.
 - The  symbol flashes for 15 seconds.
 - «Food probe temperature» appears in the plain text display.
 - The food probe temperature set flashes in the temperature display .
- ▶ Turn the  adjusting knob to change the food probe temperature set.

End of cooking

- The appliance switches off automatically when the food probe temperature has been reached.
- An acoustic signal is emitted for one minute.
- The  symbol flashes.
- «Food probe temperature» «reached» appear in the plain text display.
- The current food probe temperature appears in the temperature display, e.g.

 .

- ▶ Press the  adjusting knob to cancel the acoustic signal.

Clock functions













The appliance features the following clock functions

- Clock
- Timer (the timer can be used at any time and independently of all other functions)
- Operating time (time-controlled shut-off)
- Delayed start (time-controlled switch-on and shut-off)







Setting and changing the time

You can set or change the time using either the plain text display or a combination of buttons. As an example, the time is now 10:15 am and the clock should be put forward an hour.

Using the plain text display

- ▶ Press the  adjusting knob to activate the plain text display.
 - «Select  and press OK» «Soft roasting» appear in the plain text display.
- ▶ Turn the  adjusting knob until «Select  and press OK» «Set time» appear in the plain text display.
- ▶ Press the  adjusting knob to confirm.
 - The actual time appears in the right display .
 - «Set time» «10:15» appear in the plain text display.
- ▶ Turn the  adjusting knob to set the time.
 - The new time appears in the second line of the plain text display.
 - The old time  is still in the right display.
- ▶ Press the  adjusting knob to confirm the new time.
 -  appears in the right display.
 - «Select  and press OK» «Set time» appear in the plain text display.
- ▶ Press the  button to exit.

Using a combination of buttons

- ▶ Depress the  and  buttons at the same time.
 - The set time  and the  symbol flash.
- ▶ Turn the  adjusting knob to set the desired time.
- ▶ Press the  adjusting knob to confirm.

When the appliance is switched off, the brightness of the clock display is reduced between 22:00 and 6:00.







The clock cannot be altered if the delayed start function has been activated, and in which case «Time» «switch off delay first» appear in the plain text display.



Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.



Setting

- ▶ Press the  button.
 - The  symbol flashes.
 - «Timer» appears in the plain text display.
 -  flashes in the right display.
- ▶ Turn the  adjusting knob to set the timer duration.



The timer is set using the following intervals:

- Up to 10 minutes in 10-second intervals, e.g.  = 9 minutes and 50 seconds.
- Over 10 minutes in intervals of one minute, e.g.  = 1 hour and 12 minutes.





The maximum timer duration that can be set is 9 hours and 59 minutes.

- ▶ Press the  adjusting knob to start the timer.
 - The  symbol lights up.
 - The time remaining is displayed (provided no operating time has been entered).






When the time is up:

- A sequence of 5 short acoustic signals is repeated for one minute.
 - The  symbol flashes.
 - «Timer» «finished» appear in the plain text display.
- ▶ Press the  adjusting knob to cancel the acoustic signal.

Checking and changing

- ▶ Press the  button.
 - The  symbol flashes.
 - «Timer» appears in the plain text display.
 - The countdown to the time remaining flashes.
- ▶ Turn the  adjusting knob to change the timer duration.
- ▶ Press the  adjusting knob to confirm.








Switching off before time

- ▶ Press the  button.
 - The  symbol flashes.
 - «Timer» appears in the plain text display.
 - The countdown to the time remaining flashes.
- ▶ Turn the  adjusting knob and turn the timer duration to .
- ▶ Press the  adjusting knob to confirm.

Operating time

The operating time is the length of time that an operating mode is switched on. The operating mode automatically switches off when the operating time is up.

Setting




- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Press the  button.
 - The  symbol flashes.
 - The  symbol and selected operating mode light up.
 - «Operating time» appears in the plain text display.
 - The recommended cooking time for the selected operating mode flashes in the right display.
- ▶ Turn the  adjusting knob to set the desired operating time.
- ▶ Press the  adjusting knob to start operation.
 - The symbol for the selected operating mode lights up.
 - The  and  symbols light up.
 - The current cooking space temperature is shown in the temperature display.
 - The operating time remaining is shown in the right display.

Example: You select the  operating mode and .

At 9:00 you set an operating time of 1 hour and 15 minutes.

The appliance will switch off at 10:15.



Checking and changing

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to change the operating time.
- ▶ Press the  adjusting knob to confirm.

Switching off before time

- ▶ Press the  button.

End of the operating time

- The selected operating mode automatically switches off when the operating time is up.
- A long, intermittent acoustic signal is emitted for one minute.
- The  symbol flashes.
- «Operating time» «end» appear in the plain text display.
- The current cooking space temperature is shown in the temperature display.
- ▶ Press the  adjusting knob to cancel the acoustic signal.

Delayed start







The delayed start function helps you if you want to have a dish ready for a certain time but you cannot switch the appliance on or off yourself at just the right time. Set the operating time as well as the switch-off time. The appliance will switch on – with a delay – and off again automatically.


If you use the food probe, you will need to estimate the cooking time. You will find a guide on times in the tips on settings. The appliance will automatically switch on with a delay and off again when the food probe temperature set is reached. Note that, depending on the estimated cooking time, this could occur somewhat earlier or later than the set switch-off time.



Perishables should not be kept unrefrigerated too long.




Setting

- ▶ Place the food in the cooking space and select the operating mode and the cooking space temperature.
- ▶ Press the  button.
 - The  symbol flashes.
 - The  symbol and selected operating mode light up.
 - «Operating time» appears in the plain text display.
 - The recommended cooking time for the selected operating mode flashes in the right display.
- ▶ Turn the  adjusting knob to set the desired operating time.
- ▶ Press the  button again.
 - The  symbol flashes.
 - «Switch-off time» appears in the plain text display.
 - The actual time and the set operating time flash in the right display.

- ▶ Turn the  adjusting knob to set the desired switch-off time and thus the delayed start.



The switch-off time can be extended to 23 hours and 59 minutes at the most.

- ▶ Press the  adjusting knob to confirm.
 - The  and  symbols light up.
 - «Delayed start» appears in the plain text display.
 - The appliance remains switched off until it turns on automatically.





Example: You select the  operating mode and .

At 9:00 you set an operating time of 1 hour and 15 minutes and a switch-off time of 12:30.

The appliance will switch on at 11:15 and off again at 12:30.

Checking and changing



With the delayed start, you can check all the settings but you can only change the switch-off time.

- ▶ Press the  button 2x.
 - The  symbol flashes.
 - «Switch-off time» appears in the plain text display.
 - The switch-off time flashes in the right display.
- ▶ Turn the  adjusting knob to change the switch-off time.
- ▶ Press the  adjusting knob to confirm.

Switching off before time

- ▶ Press the  button.


At switch-off time

- The appliance automatically switches off when the switch-off time is reached.
 - A long, intermittent audible signal is emitted for one minute.
 - The  symbol flashes.
 - «Operating time» «finished» appear in the plain text display.
 - The current cooking space temperature is shown in the temperature display.
- ▶ Press the  adjusting knob to cancel the acoustic signal.




Tips on settings



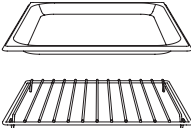
Below you will find tips on how to prepare some favourite dishes.
The cooking times and temperatures given serve only as guide and may vary depending on the consistency and texture of the food.




Steaming










Place the food into the unheated cooking space.





| Vegetables (fresh) |  | °C | Time in mins. | Accessories |
|---------------------------------|---|-----|---------------|--|
| French beans |  | 100 | 35–45 |  |
| Broccoli, cauliflower | | | 20–30 | |
| Fennel | | | 25–35 | |
| Carrots | | | 20–30 | |
| Diced potatoes, boiled potatoes | | | 20–25 | |
| Whole potatoes | | | 30–45 | |
| Mange-tout | | | 10–15 | |
| Kohlrabi | | | 15–30 | |
| Sweetcorn | | | 45–60 | |
| Sweet peppers | | | 10–15 | |
| Brussels sprouts | | | 25–30 | |
| Asparagus | | | 20–35 | |
| Spinach | | | 7–10 | |
| Celery | | | 25–30 | |
| Courgettes | | | 10–20 | |




| Accompaniments |  | °C | Time in mins. | Accessories |
|-------------------|---|-----|---------------|--|
| Rice + liquid |  | 100 | 20–40 |  |
| Lentils + liquid | | | 20–60 | |
| Semolina + liquid | | | 10–15 | |





| Meat |  | °C | Time in mins. | Accessories |
|---------------------------|---|-----|---------------|--|
| Ham (depending on weight) |  | 100 | 60–90 |  |
| Pork loin | | | 45–60 | |
| Sausages | | | 30–45 | |

| Fish and seafood |  | °C | Time in mins. | Accessories |
|------------------|---|-----|---------------|--|
| Filet of fish |  | 80 | 10–20 |  |
| Whole fish | | | 20–30 | |
| Mussels | | 100 | 20–30 |  |
| Squid | | | 10–30 | |

| Sterilising / Preserving |  | °C | Time in mins. | Accessories |
|--------------------------|---|----|---------------|---|
| Cherries |  | 80 | 30 |  |
| Pears | | 90 | | |
| Peaches | | | | |
| Plums | | | | |

| Extracting juice |  | °C | Time in mins. | Accessories and special accessories |
|---|---|-----|---------------|---|
| Fruit (cherries, grapes, etc.) |  | 100 | max. 90 |  |
| Berries (blackcurrants, brambles, elderberries, etc.) | | | |  |


| Blanching |  | °C | Time in mins. | Accessories |
|--|---|-----|---------------|---|
| Vegetables e.g. French beans, peas, etc. |  | 100 | ca. 5 |  |




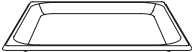
| Desserts |  | °C | Time in mins. | Accessories |
|---------------------|---|----|---------------|---|
| Crème caramel |  | 90 | 25–30 |  |
| Creams and custards | | | 20–30 | |
| Yoghurt | | 40 | 5–6 hrs. |  |






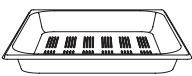
Regenerating



Place the food in the unheated cooking space.

The cooking time and temperature guidelines for  are for regenerating on several levels at the same time.

| Regenerating |  | °C | Time in mins. | Accessories |
|------------------------------------|---|-----|---------------------------------|--|
| Regenerating dishes (1–2 portions) |  | 120 | 6–8 |   |
| Regenerating dishes (3–4 portions) | | | 8–10 | |
| Preparing ready meals | | | See manufacturer's instructions | |




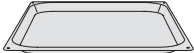
| Defrosting |  | °C | Time in mins. | Accessories |
|---------------------|---|---------|---------------------|---|
| Bread |  | 120–130 | ca. 20 |   |
| Pasta, rice | | | | |
| Meat, fish, poultry |  | 50 | Depending on weight |  |
| Vegetables | | 100 | See instructions | |

Professional baking



Place the food in the unheated cooking space.



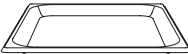

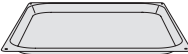
The cooking time and temperature guidelines for  are for baking on two levels at the same time.

| Professional baking |  | °C | Level | Time in mins | Accessories Special accessories |
|---|---|---------|------------|--------------|--|
| Ring cake |  | 190–200 | 1 | 30–40 |   |
| Puff pastries (fresh or frozen, with or without a filling, excluding flans) | | 200–220 | 1 1 + 5 | 20–35 | |
| Bread | | 210–220 | 1 | 40–50 | |
| Bread buns | | 220–230 | 1 1 + 5 | 20–30 | |






Baking with hot air



The cooking time and temperature guidelines for  are for baking on two levels at the same time.



| Baking with hot air |  | °C | Preheat | Level | Time in mins. | Accessories Special accessories |
|-------------------------------|---|---------|---------|------------|----------------|--|
| Sponge cake base |  | 140–150 | yes | 1 | 30–40 |  |
| Cake | | 150–160 | yes | 1 | 50–55 | |
| Flan(s) | | 180–190 | yes | 1 1 + 5 | 40–45 45–50 | |
| Short-crust pastry with fruit | | 150–160 | (yes) | 1 | 50–70 |  |
| Choux pastry | | 170–180 | no | 1 1 + 5 | 20–30 |  |
| Pizza | | 210–220 | yes | 1 1 + 5 | 20–30 | |

Baking with hot air humid

| Baking with hot air humid |  | °C | Preheat | Level | Time in mins. | Accessories |
|---------------------------|---|---------|---------|------------|---------------|--|
| Gratin, soufflés |   | 160–180 | no | 1 1 + 5 | 30–60 |   |

Soft roasting

► Also see section on «Soft roasting».

| | Level of doneness | Recommended temperature and time | | Time range | Level |
|--------------------------|-------------------|--|---|------------|-------|
| | |  °C |  Hours | | |
| Fillet of veal | rare | 58 | 3½ | 2½ – 4½ | 1 |
| | medium | 62 | | | |
| Loin of veal thick end | | 67 | | | |
| Loin of veal kidney end | | 67 | | | |
| Veal shoulder | | 80 | | | |
| Veal neck | | 81 | | | |
| Fillet of beef | rare | 53 | | | |
| | medium | 57 | | | |
| Beef sirloin, roast beef | rare | 52 | | | |
| | medium | 55 | | | |
| Chuck roast | | 67 | | | |
| Beef shoulder | | 72 | | | |
| Loin of beef thick end | | 67 | | | |
| Loin of pork kidney end | | 67 | | | |
| Loin of pork thick end | | 67 | | | |
| Pork neck (also smoked) | | 85 | | | |
| Leg of lamb | rare | 63 | | | |
| | medium | 67 | | | |
| Individual soft roasting | | 70 | | | |

Care and maintenance

Cleaning the exterior

- ▶ Avoid cleaning the surface of the appliance with abrasive or caustic cleaning agents, stainless steel cleaner, scouring pads, wire wool, etc., which can damage the surface.
- ▶ Remove any dirt or excess cleaning solution as quickly as possible. Using a cloth dampened with water, clean the surface (for metallic surfaces rub in the direction of the original polish lines) and then polish with a soft cloth.

Cleaning the accessories




The food probe should not be cleaned in the dishwasher.

The baking trays, cooking tray, shelves and shelf guides can all be cleaned in the dishwasher.

Cleaning the cooking space



The cooking space temperature sensor can be easily damaged. Care must be taken not to bend it during cleaning.

- ▶ Avoid using abrasive cleaners such as scouring pads, steel wool, etc. as they can damage the surface.
- ▶ Wipe the cooking space clean using a cloth dampened with water only whilst the appliance is still warm. Finish off by polishing with a soft cloth.
- ▶ To remove dried-on dirt, switch the appliance on for a short period (about 30 minutes) beforehand, setting it to the  operating mode and a temperature of 80 °C. This will soften the dirt.



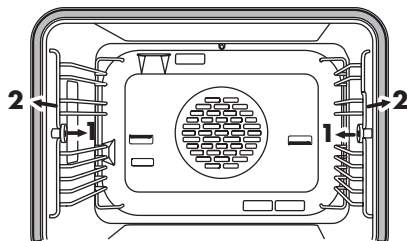
Over time the cooking space will turn a golden colour. This discolouration is a normal property of stainless steel and affects neither the cooking or baking functions nor the operation of the appliance.

Blue tarnish spots and limescale stains can be removed using a caustic cleaning agent or some lemon juice.

For ease of cleaning, various parts in the oven space can be easily removed (see the following pages).

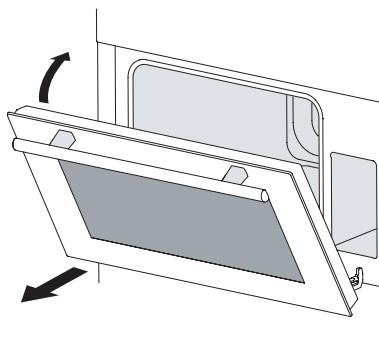
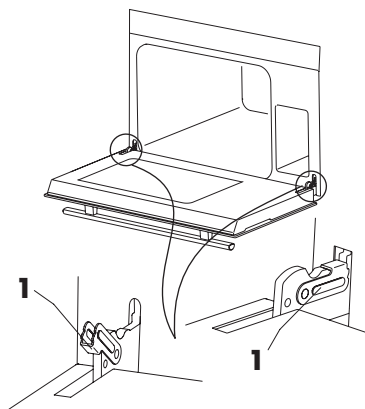
Removing the shelf guides

- ▶ Unscrew the knurled nuts **1** in the front of the shelf guides in an anti-clockwise direction.
- ▶ Pull the shelf guides **2** to the side of the knurled nuts and remove from the front.
- ▶ To put back, insert the shelf guides into the holes in the back wall of the cooking space and position on screw. Screw the knurled nuts **1** in a clockwise direction till tight.



Removing the appliance door

- ▶ Open the appliance door as far as it will go.
- ▶ Fold the clamps on the door hinges **1** forward.
- ▶ Close the appliance door just enough that it can be lifted out.
- ▶ To reassemble, push the hinges into the holes from the front.
- ▶ Open the appliance door as far as it will go and fold back the clamps on the door hinges **1**.



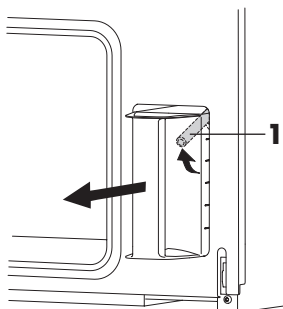
Changing the water filter

Over time the water filter can get clogged with fine particles of dirt and limescale, which are found naturally in water.

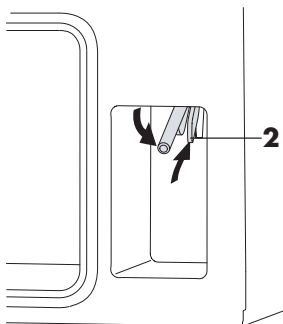
If the water filter is blocked, not enough water is being pumped into the boiler.

- In this case, «Please refill water» «and press OK!» appear in the plain text display even though the water tank is full.

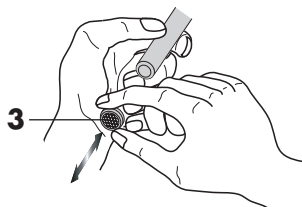
- ▶ Remove the water tank.
 - The swing arm **1** rises.



- ▶ Press the swing arm at the back **2**.
 - The swing arm comes down again.



- ▶ Hold the swing arm in one hand.
- ▶ Remove the water filter **3** with the other hand.
- ▶ Carefully press the new water filter on to the swing arm.



Descale

Whenever steam is produced, irrespective of the hardness of the local water supply (i.e. the limescale content of the water), limescale is deposited in the boiler. The appliance automatically recognises when descaling is necessary.

- «Boiler scaled up,» «please descale!» appear in the plain text display.

The time interval between descaling depends on the hardness of the water and frequency of use. If steaming 4x 30 minutes per week, the appliance must be descaled – depending on water hardness – roughly as follows:

| Water hardness | Descal after about |
|----------------|--------------------|
| Very soft | 18 months |
| Medium | 9 months |
| Very hard | 6 months |

We recommend you descale the appliance whenever the warning appears in the plain text display. Failure to descale the appliance will likely impair the functioning of or cause damage to the appliance.

Suitable descaling solutions



For descaling, only use the special descaler especially developed for this appliance and which is available at all good chemists. With this special descaler, you can achieve a gentle yet professional level of descaling for your appliance.

Standard descaling solutions are not suitable as they may contain foam additives or not be effective enough.






Descaling



For safety reasons, the descaling process cannot be interrupted.



The appliance can be descaled with the appliance door open or closed. The appliance must be switched off.

- ▶ Activate the plain text display by pressing the  adjusting knob.
- ▶ Turn the  adjusting knob until «Descaling» appears.
- ▶ Press the  adjusting knob to confirm.
 - «Descaling» «start» appear in the plain text display.
- ▶ Press the  adjusting knob to confirm.
 - «Fill with 0.5L descaler» «and press OK!» appear in the plain text display.
- ▶ Remove and empty the water tank. Pour the entire contents of the special descaler into the water tank.
- ▶ Put the water tank back.
- ▶ Press the  adjusting knob to confirm.
 - The descaling phase starts.
 - «Descaling» «running» appear in the plain text display.

When the descaling process is over, which takes about 30 minutes, «Pour out descaler» «Fill with 1.2L water» appear in the plain text display.

- ▶ Remove the water tank, pour away the descaler and fill the tank with 1.2 l cold water.
- ▶ Put the water tank back.
 - The rinsing phase starts automatically (also if the appliance door is open).
 - «Descaling» «1st Rinsing» appear in the plain text display.

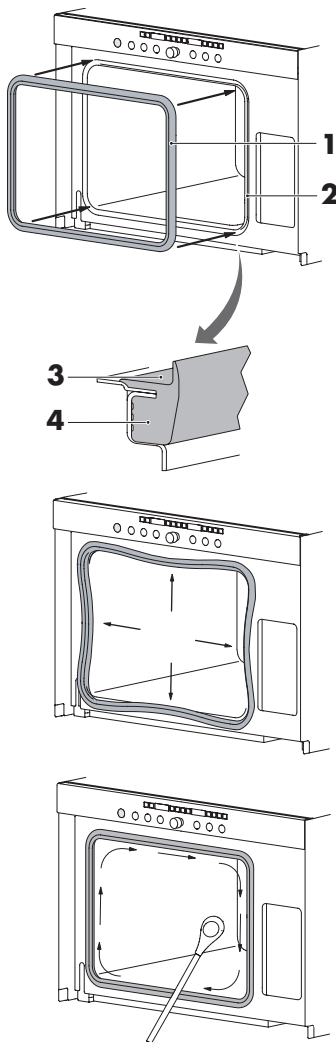
When the 1st rinsing phase is over, «Pour out water» «Fill with 1.2L water» appear in the plain text display.

- ▶ Remove the water tank, pour away the water and fill the tank again with 1.2 l cold water.
- ▶ Put the water tank back.
 - The rinsing phase starts automatically (also if the appliance door is open).
 - «Descaling» «2nd Rinsing» appear in the plain text display.
- ▶ When the 2nd rinsing phase is over, «Pour out water» «Descaling completed» appear in the plain text display.
- ▶ Remove, empty and dry the water tank.

Door seal

If the door seal is damaged, it should be replaced as follows:

- ▶ To make it easier, first remove the appliance door.
- ▶ Remove the damaged door seal **1** and then clean the seal frame **2**.
- ▶ Press the new seal **1** into the four corners **2**. Ensure that the thinner part **3** of the seal is pressed over the frame. Only the thicker part **4** of the seal should be in the frame **2**.
- ▶ Fix the seal in the middle of the four sides.
- ▶ Then about every 3 cm press the seal into the frame so that it fits evenly around the frame.
- ▶ Use a round, stable object, such as the handle of a wooden spoon, and some pressure to smooth out the seal and ensure that it is sitting evenly in the frame.
- ▶ Put the appliance door back.



Replacing a defect light bulb

For safety reasons, in case of a defect light bulb please contact our Customer Services.

Trouble-shooting

What to do if ...

... the appliance is not working and the displays are not lit up

| Possible causes | Solution |
|--|---|
| <ul style="list-style-type: none">■ Fuse or circuit breaker for electrical installations in the home is defect.■ Fuse or circuit breaker keeps blowing.■ No power. | <ul style="list-style-type: none">▶ Change the fuse.▶ Reset the circuit breaker.▶ Call Customer Services.▶ Check mains supply. |

... the appliance starts making noises

| Possible causes | Solution |
|---|---|
| <ul style="list-style-type: none">■ The appliance may emit noise when it is operating (e.g. pumping noises when steam is being produced). | Such noise is normal. No action needed. |

... «Please refill water» «and press OK!» appear in the plain text display

| Possible cause | Solution |
|---|---|
| <ul style="list-style-type: none">■ The water tank is empty.■ The water filter is blocked. | <ul style="list-style-type: none">▶ Refill the water tank and then put it back in the appliance.▶ Change the water filter. |


... after finishing cooking, «Hot water» «is pumped off» appear in the plain text display, but even after some time still no water is being pumped off

| Possible causes | Solution |
|--|--|
| <ul style="list-style-type: none">■ For safety reasons, the water in the boiler is not pumped off until the temperature of the water drops to below 80 °C. | <ul style="list-style-type: none">▶ If there is enough cold water in the water tank, it will be automatically pumped into the boiler to cool it down.▶ If there is not enough cold water in the water tank, allow the boiler to cool down on its own (this can take up to 30 minutes). The appliance may be used without further ado. |


... «Boiler scaled up,» «please descale!» appear in the plain text display

| Possible cause | Solution |
|--|---|
| <ul style="list-style-type: none">■ The boiler is scaled up.■ The water filter may be partly blocked. | <ul style="list-style-type: none">▶ Start descaling.▶ If it is not too long ago since the appliance was descaled, change the water filter and start descaling. |

... «F.. read instructions» appears in the plain text display

| Possible cause | Solution |
|--|--|
| <ul style="list-style-type: none">■ Various situations can lead to an «F» error message. | <ul style="list-style-type: none">▶ Cancel error message by pressing the  button.▶ Switch the electricity supply off for about 1 minute.▶ Switch the electricity supply back on again.▶ If the message appears again, note down the error number and then switch the electricity supply off.▶ Call Customer Services. |

... «F1 read instructions» appears in the plain text display


| Possible cause | Solution |
|---|--|
| <ul style="list-style-type: none">■ The food probe has not been inserted into the food. | <ul style="list-style-type: none">▶ Gently pull the food probe out of the socket (using protective gloves or oven cloth).▶ Cancel the error message by pressing the  button. |
| <ul style="list-style-type: none">■ The food probe has been inserted into the food and plugged into the socket. | <ul style="list-style-type: none">▶ The food probe is defect and has to be replaced. |

After a power failure

After a power failure the right display flashes  .

Setting the time

► Depress the  and  buttons at the same time.

► Turn the  adjusting knob to set the time.


► Press the  adjusting knob to confirm.

■ The user settings remain unchanged.



■ If there is a power failure during soft roasting, it will be no longer possible to continue running this operating mode.


■ In the event of a power failure during descaling:

► Turn or press the  adjusting knob.

– Descaling continues automatically. The phase that was interrupted will be repeated.

Tips and tricks

Steaming

When using the  steaming mode at 100 °C, a variety of food can be cooked simultaneously. For example, rice or pulses can be prepared at the same time as vegetables with similar cooking times, saving energy and washing up.


Grains (e.g. rice and millet) and pulses (e.g. lentils and beans), adding an appropriate amount of liquid, can be cooked directly in tableware.

| Type of food | Weight | Amount of liquid to be roughly added (depending on desired consistency) |
|--------------|--------|--|
| Rice | 100 g | 1½ dl (salted water, bouillon, etc.) |
| Millet | 100 g | 1½–2 dl |
| Semolina | 100 g | 2–3 dl |
| Lentils | 100 g | 2–3 dl |
| French beans | 100 g | 3 dl |

When using the perforated cooking tray, the stainless steel cooking tray underneath reduces condensation and avoids food spills on the floor of the cooking space.


Season vegetables after steaming.

Regenerating

Food that is to be regenerated using the  operating mode can be portioned up directly on heat-proof plates (e.g. porcelain, suitable glass, but not plastic).

With this operating mode, it is not necessary to cover food over. During regenerating steam is added and so the food cannot dry out.


The bulkier the food when cooked, the lower the cooking space temperature should be in order to prevent a slight drying-out effect on the surface (through the longer cooking time).

Bread and other starchy foods, such as rice or pasta, can be easily defrosted using the  mode.



Meat and fish should be defrosted at very low temperatures, e.g.  50 °C, to prevent the food cooking at the edges.

Professional baking

Allow bread, bread buns and other yeast cakes and pastries to proof briefly after forming into shape. 10 minutes is usually sufficient. Place the dough on the stainless steel tray, put it into the unheated cooking space and bake using the  mode.


Yeast and puff pastries to be baked using the professional baking mode do not need to be brushed with e.g. egg yolk, cream, etc. A nice, shiny crust is formed during professional baking.

The appliance door should not be opened during the steaming phase. The streaming in of cold air will prolong the steaming phase and the bread can be oversteamed. The bread will come out flatter.

For a nice, crispy crust, follow the basic rule: the smaller the item to be baked, the higher the temperature should be during the hot air phase. Thus the optimum baking temperature for bread buns is generally higher than for a single loaf of bread.

Hot air

The cooking time can be reduced only slightly by increasing the cooking space temperature. If the food is cooked on the outside but still raw or doughy on the inside, lower the temperature of the cooking space slightly and lengthen the cooking time.

With , check that the rack levels used correspond to those recommended in the tips on settings. Do not push baking tins or high food items right to the back of the cooking space. Even browning is generally achieved at lower temperatures.

Hot air + steaming

When preparing food that can spit, such as meat, poultry, etc., the oven temperature should not exceed 180 °C. At higher temperatures, fat can spit onto the oven walls, causing visible, dark marks that cannot be removed.

Accessories and spare parts

Accessories

| | Article no. | Length × Width × Height [mm] |
|---|-------------|------------------------------|
| Stainless steel tray $\frac{2}{3}$ GN | K2.3210 | 354 × 325 × 20 |
| Cake tray, enamelled $\frac{2}{3}$ GN | K2.3211 | 354 × 325 × 20 |
| Cooking tray, unperforated, stainless steel $\frac{2}{3}$ GN | K2.3214 | 354 × 325 × 40 |
| Cooking tray, perforated, stainless steel $\frac{2}{3}$ GN | K2.3213 | 354 × 325 × 40 |
| Cooking tray, unperforated with lip, stainless steel $\frac{2}{3}$ GN | K2.4099 | 354 × 325 × 40 |
| Wire shelf | K2.3096 | 354 × 325 × 23 |
| Stainless steel tray $\frac{1}{3}$ GN | K2.3224 | 177 × 325 × 20 |
| Cooking tray, unperforated, stainless steel $\frac{1}{3}$ GN | K2.3223 | 177 × 325 × 40 |
| Cooking tray, perforated, stainless steel $\frac{1}{3}$ GN | K2.3208 | 177 × 325 × 40 |
| Recipe book | J697.08 | |

Spare parts

| | Article no. |
|-------------------|-------------|
| Water filter (3×) | K2.9910 |
| Shelf guide left | K2.3790 |
| Shelf guide right | K2.3791 |
| Knurled nut | N40.750 |
| Water tank | K2.3086 |
| Food probe | K2.9119 |
| Door seal | K2.4206 |



The measurements of the accessories correspond to Gastronorm $\frac{2}{3}$ GN or $\frac{1}{3}$ GN.

Technical data

External measurements

| | 55 cm | 60 cm |
|---------|--------------|--------------|
| Height: | 37.8 cm | 37.8 cm |
| Width: | 54.8 cm | 59.6 cm |
| Depth: | 55.1 cm | 55.1 cm |
| Weight: | 33 kg | 33 kg |

Electrical connection

| | |
|--------------------|---------------------------------|
| Voltage/frequency: | 230 V ~50 Hz or 400 V 2N~ 50 Hz |
| Output: | Connected wattage 3500 W |
| Fuse: | 16 A (230 V) or 10 A (400 V) |

Heat output

| | |
|-----------------|--------|
| Hot air output: | 1900 W |
| Boiler: | 1400 W |
| Bottom heat: | 140 W |

Safety concept

As long as power is getting to it, the appliance is constantly monitored by the electronic steering. Any malfunction will appear in the plain text display.

General caution

Maximum load: 2 kg

Guidance notes for testing institutes

The stated measurements according to EN 50304 are to be tested in the hot air humid operating mode.

Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked accordingly and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains. With a fixed appliance, this is to be carried out by a qualified electrician!

Safety

- To prevent accidents caused by improper use, especially through children playing, disable the appliance.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by a qualified electrician. Then cut the mains cable.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.

- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.

- The appliance must be disposed of in accordance with local regulations on waste disposal.

For more information on the handling, disposal and recycling of this product, please contact the local authorities, the local recycling facilities for household waste or the retailer, from whom you purchased this appliance.

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Repair service



The «Trouble-shooting» section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service engineer and the cost that goes along with it.

Whether you contact us for repairs or orders, please always state the serial number (FN) and the name of the appliance. Enter these details below and also on the service sticker on the appliance itself. Stick this in a conspicuous place or in your telephone agenda.

FN

Appliance

You will also find said details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

- Open the appliance door.
 - The identification plate is on the left-side panel.





If the appliance is not working properly, contact your nearest V-ZUG LTD service centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreements




For administrative or technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on tel. 041 767 67 67. As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.

Quick instructions

Setting the time

- ▶ Depress the  and  buttons at the same time.
- ▶ Turn the  adjusting knob to the desired time.
- ▶ Press the  adjusting knob to confirm.

Selecting the operating mode

- ▶ Press the  button until the desired operating mode appears.
- ▶ Turn the  adjusting knob to set the cooking space temperature.
- ▶ Press the  adjusting knob to start.

Switch off appliance

- ▶ Press the  button.

Setting the timer

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the timer duration.

Please read the safety precautions in these operating instructions!

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