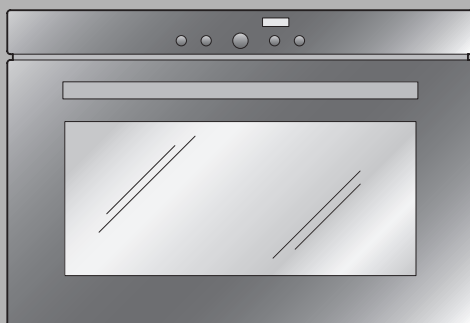


Steam cooker

Steam S



Operating instructions

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 for the purpose of the further development of the appliance is reserved.

Symbols used



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

- ▶ Indicates step-by-step instructions.
- Describes how the appliance reacts to the steps taken.
- Indicates a list.



Denotes useful tips for the user.

Validity

The model number corresponds to the first three digits on the identification plate. These operating instructions apply to the following models:

Type	Model no.	Size system
ST-SZ	766	55-381
ST-SZ	769	60-381

Variations depending on the model are noted in the text.

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Safety precautions



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

In accordance with the requirements of IEC 60335-1:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless supervised or unless they have been given instruction concerning the use of the appliance by a person responsible for their safety.

Before using for the first time

- The appliance must be installed and connected up to the power 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 advice 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.
- Never use the appliance to dry animals, textiles or paper!
- 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.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live 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 and 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.

Note on 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 power 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 of the appliance is damaged, it must be replaced by Customer Services in order to avoid hazard.
- 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 food nor any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space.

Caution: Burns hazard!

- The appliance gets very hot when in use.
- Heat is produced during steaming and cooking. The appliance door, especially the glass, can get hot. Burns hazard – do not touch. Keep children away!
- The appliance will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- Steam may escape from the cooking space when the appliance door is opened. Do not put your hands into the cooking space if there is steam in it!
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food – danger of explosion!
- If you notice smoke possibly coming from the appliance itself or from inside the cooking space, keep the appliance door closed. Disconnect the appliance from the power supply.
- Accessories get hot in the cooking space. Always wear protective gloves or use oven cloths.

Caution: Danger of injury!

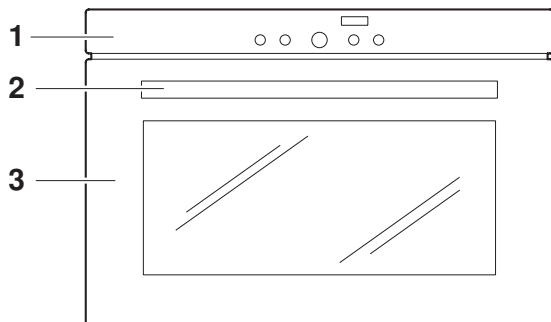
- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! 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.
- Do not place any protective insert or aluminium foil on the floor of the cooking space as this can damage the appliance.
- Do not use knives or cutting wheels on the stainless steel tray, in cooking utensils and on the steam insert. This will visibly damage them.
- Do not use objects that can rust in the cooking space.
- Do not use silver cutlery in the cooking space.
- To prevent corrosion, allow the cooking space to dry and leave the appliance door open in the at-rest position until the cooking space has cooled 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.

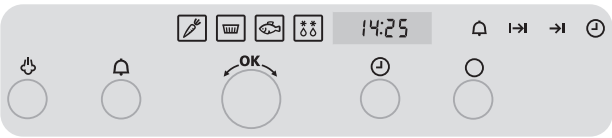
Appliance description

Construction



- 1** Operating and display elements
- 2** Door handle
- 3** Appliance door

Operating and display elements



Buttons

- Operating mode
- Timer
- Adjusting knob
- Time, operating time, switch-off time
- Off

Displays

- 10.0°C** Temperature
 - Appears for 3 seconds while selecting the operating mode.
- 14:25** Time, operating time, switch-off time, timer

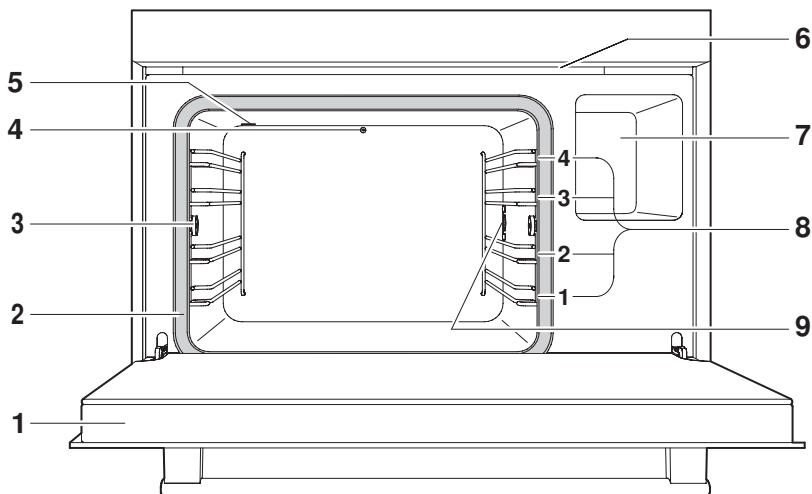
Symbols

- | | | | |
|-----------------|----------------|--|-----------------|
| | Timer | | Switch-off time |
| | Operating time | | Time |
| Operating modes | | | |

Cooking space



Do not place any protective insert or aluminium foil on the floor of the cooking space.



1 Appliance door

2 Door seal

3 Knurled nut

4 Cooking space
temperature sensor

5 Climate sensor

6 Ventilation outlet

7 Water tank compartment

8 Levels

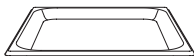
9 Steam inlet

Accessories

The baking trays and wire shelves are inserted into the oven between the two rails of a shelf runner.

The wire shelves have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out. The wire shelves can then only be taken out of the oven by raising them upwards and then pulling them out.

Stainless steel tray



- Use together with the perforated cooking tray as a drip tray.
- Using knives or cutting wheels on the stainless steel tray will visibly damage the surface.

Perforated cooking tray

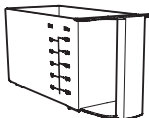


- For cooking fresh or frozen vegetables, meat and fish.
- For standing ramekins, preserving jars, etc. on.
- For extracting juice from berries, fruit, etc.
- Using knives or cutting wheels on the perforated cooking tray will visibly damage the surface.



For steaming, place the stainless steel tray underneath the perforated cooking tray to catch any food spills or condensate.

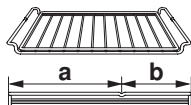
Water tank



- Only fill with fresh, cold drinking water.
- Do not use demineralised (filtered) or distilled water.

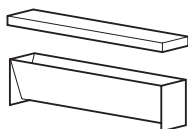


The following accessories are not included in the scope of delivery.



Wire shelf

- For standing various trays, tins and moulds on.
- Push the wire shelf in with the shorter side **b** to the back wall of the cooking space.



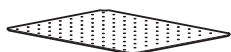
Terrine mould with lid

- For preparing vegetable, fish and meat terrines.
 - For preparing ice cream, parfait and other sweets.
- Available in 2 different designs.



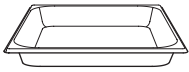
Porcelain dish

- For preparing various dishes such as polenta, risotto, etc.
 - For steaming and keeping food warm.
- Available in 3 different sizes.



Stainless steel steam insert

- For the steaming of vegetables, potatoes, etc. in combination with a porcelain dish.
- Available in 3 different sizes



Unperforated cooking tray

- For cooking meat, fish, sauerkraut, rice, millet, cereal products, soaked pulses, chickpeas, etc.
- Using knives or cutting wheels in the unperforated cooking tray will visibly damage the surface.

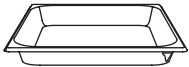
Available in different sizes and depths.



Perforated cooking tray

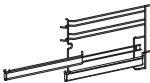
- For cooking fresh or frozen vegetables, meat and fish.

Available in different sizes and depths.



Unperforated cooking tray with pouring lip

- For extracting juice from berries, fruit, etc.
- Serves as a drip tray for collecting condensate from food.






Roller runner

- For safely pulling out one or more baking trays/wire shelves in order, for instance, to take out the porcelain dish.


Operating the appliance

The operating mode, operating time and switch-off time can be selected by pressing the corresponding button once or more.


- The symbol for the function selected illuminates or flashes.
- Turn the  adjusting knob to change the setting.
- Press the  adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.
- Other settings or changes can be made at any time.
- Press the  button to switch off the appliance.

Using for the first time


Before using the newly installed appliance for the first time the following measures should be taken:


- ▶ Remove all packaging and transport materials from the cooking space.
- ▶ When **12:00** flashes in the digital display, turn the  adjusting knob to set the time.



Press the  adjusting knob to switch between hours and minutes.

Turn it to set the hours and the minutes.

Press the  adjusting knob to confirm the setting.






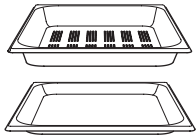
- ▶ Clean the cooking space and the accessories.
- ▶ If necessary, adjust the water hardness in the user settings.
- ▶ Heat the empty cooking space (i.e. without the wire shelves, baking trays, etc.) using the  operating mode for about 30 minutes at 100 °C.

Example



Burns hazard from heat produced steaming and baking! Use protective gloves or oven cloths. Keep children away.

The symbols are explained in 'Tips on settings'. The tables in 'Tips on settings' give:

		°C		 mins.	
Broccoli		100	2 1	10-15	

- Put the stainless steel tray into the cold cooking space at level 1.
- Put the broccoli in the perforated cooking tray at level 2.
- Next steps are described on the following sides.

Filling the water tank



Only fill the water tank with fresh, cold drinking water. Do not use demineralised (filtered) or distilled water.

- Fill the water tank up to the «1.25» «Litre» mark with fresh, cold drinking water and slot into position in the water tank compartment.
- For all operating modes, the filled water tank must be in position in the water tank compartment.



Refilling the water tank

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

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

- Do not fill the water tank with more than 0.5 l water to ensure that it does not overflow when the water is pumped back.



Selecting the operating mode

- ▶ Select the  operating mode.
 - 100°C appears in the digital display for 3 seconds.
 - The  symbol flashes.



The operating mode selected cannot be changed during operation.

Switching off

- ▶ Press the  button.
 - The  symbol goes out.
 - For all operating modes, steam can be released at the end of the cooking process.
 - The steam is gradually released from the cooking space – this takes around 1 minute – so that there is no sudden rush of steam when the appliance door is opened.
 - The cooling fan can continue to run.



When the symbols are no longer illuminated, the appliance is off.

Removing the cooked food from the cooking space



Hot steam may escape from the cooking space when the appliance door is opened. Burns hazard!

The accessories will be hot. Burns hazard! Use protective gloves or oven cloths.

- ▶ Take the broccoli out of the cooking space.
- ▶ Any condensate or food in the cooking space must be dried completely or removed after each cooking session with steam.
- ▶ To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

Emptying the water tank



The water in the water tank can be hot. Scalding hazard!

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








- ▶ When the water has been pumped back, remove, empty and then dry the water tank.



If **H** **!** flashes in the digital display, then the temperature of the residual water is still over 80 °C. For safety reasons, the residual water is not pumped back until its temperature drops below 80 °C. Any operating mode can be started again at any time.

User settings

You can adjust the settings.

- ▶ With the appliance switched off, hold the  adjusting knob depressed for 5 seconds.
 - **EE E** appears in the digital display.
- ▶ Press the  adjusting knob to confirm.
 - **E -: 0** appears in the digital display for «Childproof lock off».
- ▶ Turn the  adjusting knob to select setting.
- ▶ Press the  adjusting knob to confirm.
 - E. g. **E h: 1** flashes in the digital display for «Time display visible».
- ▶ Turn the  adjusting knob to change the digital display to **E h: 0** for «Time display invisible».
- ▶ Press the  adjusting knob to confirm the setting.
- ▶ The setting is terminated by pressing the button .



The settings are retained in the event of a power failure.

Possible settings

Childproof lock	<i>E-: 0</i>	off *
	<i>E-: 1</i>	on
Time display	<i>Eh: 1</i>	visible *
	<i>Eh: 0</i>	invisible
Acoustic signal	<i>ES: 2</i>	high *
	<i>ES: 1</i>	low
	<i>ES: 0</i>	off
Water hardness	<i>E°:50</i>	36–50 °fH *
	<i>E°:35</i>	16–35 °fH
	<i>E°:15</i>	1–15 °fH
Temperature unit	<i>Et: C</i>	°C *
	<i>Et: F</i>	°F
Time format	<i>EH:24</i>	24 h *
	<i>EH:12</i>	12 h
Factory settings	<i>Er: 0</i>	no change
	<i>Er: 1</i>	restore

* Factory setting


Childproof lock

The childproof lock is to prevent the appliance being inadvertently switched on.



If an attempt is made to select an operating mode:

- A double acoustic signal is emitted.
- Nothing happens when the button is pressed.
- - - - appears in the digital display.

Operating the appliance when the childproof lock is activated

- Simultaneously press the  button and select an operating mode.
 - The childproof lock is overridden. The appliance can be operated 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.

Time display

If the «invisible» setting is selected, the displays are not illuminated when the appliance is off, minimizing power consumption. The time is displayed when the appliance is on.



To reduce power consumption to an absolute minimum, select **Eh: 0** «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.

Acoustic signal

The acoustic signal can be set at one of two levels of loudness or can be switched off:

■ High	Maximum loudness
■ Low	Reduced loudness
■ Off	Acoustic signal is switched off



Even if the acoustic signal setting is set to «off», an acoustic signal is emitted in the event of a malfunction.

Water hardness

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

There are three settings for water hardness:

Type	Water hardness [°fH]	Water hardness [°dH]	Water hardness [°eH]
■ Soft	1 to 15	1 to 8	1 to 11
■ Medium	16 to 35	9 to 20	12 to 25
■ Hard	36 to 50	21 to 28	26 to 35

Temperature unit

For temperature unit, select between «°C» and «°F»:

■ °C	Degrees Celsius
■ °F	Degrees Fahrenheit

Time format

Select the «24 h» setting to activate the European time format and the «12 h» setting for the US time format (a.m./p.m.).

Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

Time functions

The following time functions are available:

- Time
- Timer – can be used at any time and independently of all other functions
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance










When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.


If the **EH: 12** time format has been selected, the display is not dimmed.

Setting and changing the time



The time cannot be changed if the appliance is in operation or if a delayed start has been set.





- ▶ Press the  button.
 - The hour flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button or the  adjusting knob.
 - The minutes flash in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the minutes.

Press the  adjusting knob to confirm the setting.



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.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Turn the  adjusting knob to set the timer duration.



The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g.  = 9 minutes and 50 seconds.
- over 10 minutes in 1-minute intervals, e.g.  = 1 hour and 12 minutes.


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



Press the  button 1× to reset the timer duration to .



- ▶ Press the  adjusting knob to start the timer.
 - The countdown to the time remaining is visible in the digital display.
 - The  symbol illuminates.


When the set duration is up:

- A sequence of 5 short acoustic signals is repeated for 1 minute.
- The  symbol flashes.





Press the  button to switch off the acoustic signal.

Checking and changing

- ▶ Press the  button.
 - The countdown to the time remaining flashes in the digital display.
 - The  symbol flashes.

Turn the  adjusting knob to change the timer duration.



Switching off before time

- ▶ Press the  button 2×.
 -  flashes in the digital display.
 - The  symbol flashes.
- ▶ Press the  adjusting knob to confirm.


Operating time

The operating mode selected automatically switches off when the operating time is up.

Setting


- ▶ Select the desired operating mode.
- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Press the  button.
 - 0h 15 flashes in the digital display.
 - The I→I symbol flashes.
- ▶ Turn the  adjusting knob to set the duration (maximum of 9h 59).

Checking and changing

- ▶ Press the  button.
 - The time remaining flashes in the digital display.
 - The I→I symbol flashes.




Turn the  adjusting knob to change the duration.

Switching off before time


- ▶ Press the  button.

End of the operating time


When the set duration is up:

- The appliance switches off automatically.
- A long, intermittent acoustic signal is emitted for 1 minute.
-  '  flashes in the digital display.
- The  symbol flashes.
- The settings remain for 3 minutes.

Extending the operating time

- ▶ Turn the  adjusting knob within 3 minutes to select a new duration.

Switching off

- ▶ Press the  button.
 - The settings are cleared.
 - The residual heat appears in the digital display.

Delayed start



The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set. The appliance switches automatically on and off again at the desired times.





Perishables should not be kept unrefrigerated.

- ▶ Place the food in the cooking space.
- ▶ Select the desired operating mode.

Setting the operating time


- ▶ Press the  button.
 - **0h 15** flashes in the digital display.
 - The **I→I** symbol flashes.
- ▶ Turn the  adjusting knob to set the duration (maximum of **9h 59**).

Setting the switch-off time

- ▶ Press the  button again.
 - **8:15**, for instance, flashes in the digital display – switch-off time without a delayed start.
 - The **→|** symbol flashes.
- ▶ Turn the  adjusting knob to set the switch-off time.





The switch-off time can be delayed by a maximum of 23 hours and 59 minutes. If the **EH:12** time format has been selected, the switch-off time can be delayed by a maximum of 11 hours and 59 minutes.

- ▶ Press the  adjusting knob to confirm.
 - The time appears in the digital display.
 - The **I→I** and **→I** symbols illuminate.
 - The operating mode selected remains switched off until the automatic start.

Example: ▶ Select the  operating mode.

- ▶ At 8:00, set an operating time of 15 minutes.
- ▶ Set the switch-off time to 11:30.
 - The appliance automatically switches on at 11:15 and off again at 11:30.


Checking and changing

- ▶ Press the  button 1×.
 - The operating time is visible for 3 seconds.
- ▶ Press the  button 2×.
 - The switch-off time flashes. It can be changed.





The operating time, the operating mode and the cooking space temperature cannot be changed.

Switching off before time


- ▶ Press the  button.

End of the operating time


When the set duration is up:

- The appliance switches off automatically.
- A long, intermittent acoustic signal is emitted for 1 minute.
-  flashes in the digital display.
- The  symbol flashes.
- The settings remain for 3 minutes.

Extending the operating time


- ▶ Turn the  adjusting knob within 3 minutes to select a new duration.





Switching off

- ▶ Press the  button.
 - The settings are cleared.
 - The residual heat appears in the digital display.

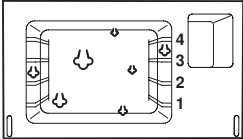
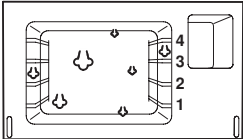
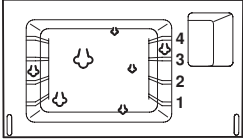
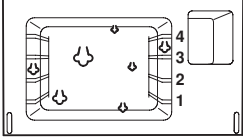
Operating modes

The appliance has four preset cooking space temperatures for steaming which cannot be changed.

- Follow the advice in 'Tips on settings' and in 'Tips and tricks'.
- Press the  button once or more to selected the desired cooking space temperature.








Operating mode	Symbol	Temperature range	Level
Steaming		100 °C	1-4
Steaming		90 °C	1-4
Steaming		80 °C	1-4
Steaming		40 °C	1-4

- Place tins, moulds, etc. on the stainless steel tray.

Use	Heating method
<p>Cooking vegetables. Cooking rice, cereal products and pulses. Cooking meat (ham, smoked pork loin or ribs). Cooking mussels. Extracting juice from fruit and berries. Regenerating, defrosting and simultaneously cooking vegetables. Place the stainless steel tray underneath the perforated cooking tray.</p>	<p>The cooking space is heated by steam. The food is heated up or cooked through steam.</p> 
<p>Cooking dishes that contain egg (creams and custards). Preserving fruit. For gently regenerating dishes. Place the stainless steel tray underneath the perforated cooking tray.</p>	<p>The cooking space is heated by steam. The food is heated up or cooked through steam.</p> 
<p>Poaching and cooking meat (fillet) and fish. Place the stainless steel tray underneath the perforated cooking tray.</p>	<p>The cooking space is heated by steam. The food is heated up or cooked through steam.</p> 
<p>Defrosting sensitive food, e.g. meat and fish. For making yoghurt. Place the stainless steel tray underneath the perforated cooking tray.</p>	<p>The cooking space is heated by steam. The food is heated up or cooked through steam.</p> 

Tips on settings

Symbols used

	Operating mode
	Cooking space temperature ■ Depends on the operating mode and cannot be changed.
	Preheating until the cooking space temperature is reached.
	Level
	Duration in minutes
	Duration in hours
	Accessories














Optimal use





The following tables serve as a guide to help you get optimal use out of your appliance.

Cooking tables


















Vegetables (fresh)





► Put the food to be cooked in the cold cooking space.

		°C	
Leaf spinach		100	no
Beans, Cauliflower, whole		100	no
Cauliflower florets		100	no
Broccoli		100	no
Chicory		100	no
Dried string beans, soaked		100	no
Fennel, chopped		100	no
White cabbage, chopped		100	no
Carrots, chopped		100	no
Mange-tout		100	no
Kohlrabi, chopped		100	no
Swiss chard, mangold		100	no





	 mins.	
2 1	5-10	
2 1	30-40	
2 1	15-20	
2 1	10-15	
2 1	20-25	
2 1	35-45	
2 1	15-20	
2 1	20-30	
2 1	10-20	
2 1	10-20	
2 1	15-25	
2 1	10-20	

... Tips on settings











		°C	
Corn on the cob		100	no
Sweet pepper		100	no
Beetroot		100	no
Brussels sprouts		100	no
Sauerkraut, raw		100	no
Sauerkraut, precooked		100	no
Scorzonera (black salsify)		100	no
Celery, chopped		100	no
Green asparagus		100	no
White asparagus		100	no
Celery stalks		100	no
Tomatoes		100	no
Skinning tomatoes		100	no
Jerusalem artichoke		100	no
Zucchini, chopped		100	no





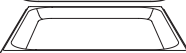
	 mins.	
2 1	30-45	
2 1	8-13	
2 1	30-90	
2 1	25-30	
2 1	40-70	
2 1	20-30	
2 1	25-35	
2 1	10-20	
2 1	13-17	
2 1	20-25	
2 1	20-25	
2 1	8-12	
2 1	5-10	
2 1	15-35	
2 1	8-12	





Potatoes

		°C	
Potatoes, chopped		100	no
Sweet potatoes, Whole potatoes		100	no








Accompaniments

		°C	
Rice + liquid		100	no
Risotto + liquid		100	no
Maize semolina (polenta) + liquid		100	no
Semolina + liquid		100	no
Lentils + liquid		100	no
Ebly wheat + liquid		100	no
Millet + liquid		100	no
Chickpeas, soaked + liquid		100	no





	 mins.	
2 1	15-25	
2 1	30-45	




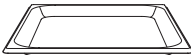
	 mins.	
2	20-40	
2	30-40	
2	30-40	
2	10-15	
2	15-60	
2	20-30	
2	20-40	
2	20-30	





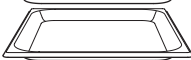
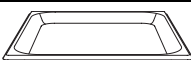
Meat

		°C	
Stewing meat		100	no
Ham		100	no
Smoked pork loin, kasseler		100	no
Saucisson, geschnetzeltes (chopped meat in a sauce)		100	no
Bacon, fillet (beef, veal, pork)		100	no








Poultry

		°C	
Chicken breast		100	no
Poultry terrine		90	no






	 mins.	
2	60-90	
2	60-90	
2	45-60	
2	30-45	
2	20-30	

	 mins.	
1 2	10-20	
		
1	15-30	





Fish, seafood





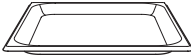
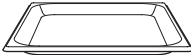
		°C	
Fillet of fish		80	no
Fish, whole (trout, gilthead seabream, etc.)		80	no
Tuna		100	no
Mussels		100	no
Fish terrine		100	no





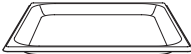
Desserts





		°C	
Crème caramel		90	no
Creams and custards		90	no
Compote (apple, plum, quince, etc.)		100	no

Joghurt

		°C	
Creamy yoghurt		40	no
Set yoghurt		40	no

	 mins.	
2 1	10-20	 
2 1	20-30	
2 1	10-30	
2 1	20-30	
1	15-30	



	 mins.	
2	20-40	
2	20-60	
2	10-15	

	 hrs.	
2	5-6	
2	7-8	

Reheating






Put the food to be reheated in the cold cooking space.





		°C	°C/T
Reheating meals (1 –2 plates)		90	no
Preparing ready meals *	–	–	–






* According to the manufacturer’s instructions.





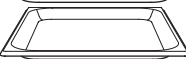
Defrosting





		°C	°C/T
Spätzli (egg noodles), pasta, rice		100	no
Meat, poultry, fish		40	no

Baby food




		°C	°C/T
Milk in glass bottles		100	no
Milk in plastic bottles		100	no
Baby food		100	no

	 mins.	
-	10-20	
-	-	

	 mins.	
2 1	ca. 20	
2 1	depending on quantity	




	 mins.	
2	4-5	
2	5-6	
2	4-10	

Sterilising baby bottles





		°C	
Sterilising baby bottles		100	no





- After sterilising, take the baby bottles out of the cooking space, stand them upside down and allow to dry thoroughly.





Blanching





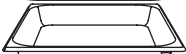
		°C	
Vegetables (beans, peas, etc.)		100	no

Extracting juice













		°C	
Fruit (cherries, grapes, etc.)		100	no
Berries (blackcurrants, blackberries, elderberries, etc.)		100	no

	 mins.	
1	10	

	 mins.	
2	ca. 5	





	 mins.	
2 1	30- max. 90	
2 1	30- max. 90	

Preserving, bottling

		°C	
Carrots		100	no
Cauliflower, broccoli		100	no
Beans *		100	no
Mushrooms **		100	no
Apples, pears		90	no
Apricots		90	no
Peaches		90	no
Quinces		90	no
Plums		90	no
Cherries		80	no

* Repeat process 2×, allowing the jars to cool down completely in between time.

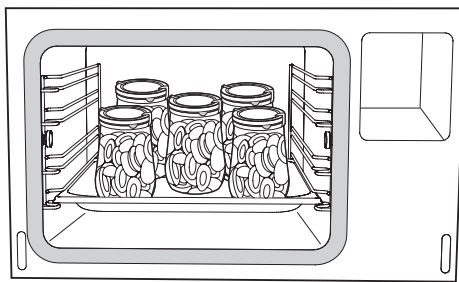
** The mushrooms must be precooked.



	 mins.	
1	90	
1	90	
1	60	
1	75-90	
1	30	
1	30	
1	30	
1	30	
1	30	

Preserving, bottling

Bottling involves preserving food in jars. Put a maximum of 5 jars in the cooking space at any one time.

- ▶ Only use undamaged jars that hold no more than 1 litre each.
- ▶ Put the stainless steel tray at level **1**.
- ▶ Fill the jars evenly with the food to be preserved. Close the jars according to the manufacturer's instructions.
- ▶ Place the jars on the stainless steel tray as shown in the illustration. The jars should not touch one another.



- ▶ Select the operating mode and duration according to 'Tips on settings'.
- ▶ Press the  adjusting knob to confirm.
- ▶ Press the  button to switch off the appliance. Leave the appliance door open in the at-rest position.
- ▶ Leave the jars in the cooking space to cool down completely.
- ▶ Remove the jars. Check that the jars are sealed tight.

Tips and tricks

Steaming

- When steaming, a variety of food can be cooked at the same time. For example, rice or pulses can be prepared at the same time as vegetables with similar cooking times, saving energy and the washing-up.
- Grains (e. g. rice and millet) and pulses (e. g. lentils), adding an appropriate amount of liquid, can be cooked directly in suitable tableware.








Food	Weight	Approximate amount of liquid to be added (depending on desired consistency)
Rice	100 g	1½ dl salted water, bouillon, etc.
Risotto	100 g	2½ dl water, wine (to taste)
Maize semolina (polenta)	100 g	3 dl water / milk mixture
Semolina	100 g	2–3 dl water
Lentils	100 g	2–3 dl water
Ebly wheat	100 g	1 – 1½ dl water
Millet	100 g	1½–2 dl water
Chickpeas, soaked	100 g	½–1 dl water

- When steaming, always place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch food spills and collect condensate.
- Put the tableware directly on the stainless steel tray or the wire shelf.
- Season vegetables after steaming.

Warm, moist cloths

Warm, moist cloths can be a pleasant way to clean hands after a meal.


- Spread clean, moist towelling cloths across the perforated cooking tray.
- Select the following settings:

	°C			 mins.	
	80	no	2	ca. 5	

Saving energy

- Avoid opening the appliance door frequently.
- Keep preheating time to a minimum.
- Only preheat the cooking space if the baking results depend on it.



To reduce power consumption to an absolute minimum, select **Eh:**  «Time display invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active. All displays go out when the cooking process has been completed.

Care and maintenance



Allow the appliance and accessories to cool down before cleaning. Do not use abrasive, caustic cleaning agents or stainless steel cleaner. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surface.

Whilst the digital display  flashes, do not place your hands in the water tank compartment. Scalding hazard.

Cleaning the exterior

- ▶ Remove any soiling or excess cleaning solution immediately.
- ▶ Clean the surface with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.
- ▶ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

Cleaning the appliance door

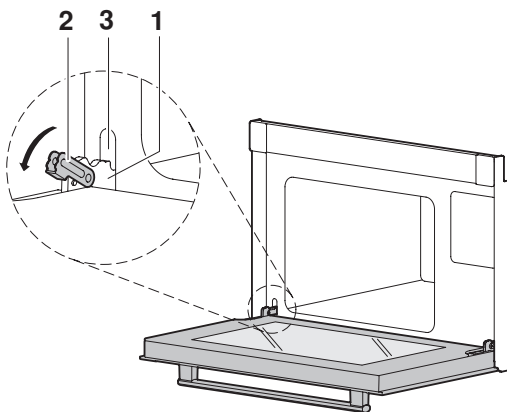
- Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

Removing the appliance door

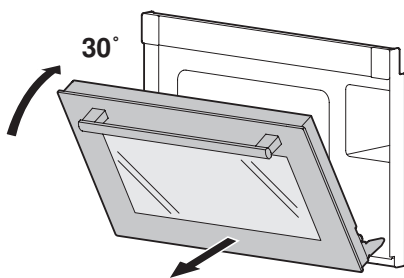


Exercise caution when removing and reassembling the appliance door. It weighs approximately 6 kg. Risk of injury!

- Open the appliance door as far as it will go.
- Fold the clips **2** on both door hinges **1** forward.



- Close the appliance door as far as its at-rest position (approximately 30°).
- Lift the appliance door forward and out.

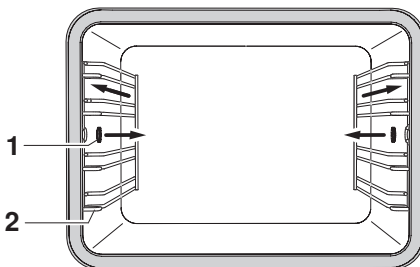


Reassembling the appliance door

- From the front, push the two hinges **1** into the opening **3**.
- Open the appliance door as far as it will go and close back the clips **2**.

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 screws and remove from the front.



Reassembling the shelf guides

- ▶ Insert the shelf guides into the openings in the back wall of the cooking space and position on the screws. Place the knurled nuts on the screws and tighten securely in a clockwise direction.

Replacing the door seal

For safety reasons, the door seal must be replaced by our Customer Services.

Cleaning the accessories


- The stainless steel tray, the perforated cooking tray, the wire shelf and the shelf guides can be cleaned in the dishwasher.
- Watermarks in the water tank can be removed using a standard descaler.
- If the water tank valve drips, descale it.

Cleaning the cooking space



Do not bend the temperature sensor during cleaning.

Do not use abrasive cleaning agents. Do not use abrasive scouring pads, steel wool, etc. as such products can damage the surface.

- ▶ Any condensate or food in the cooking space must be dried completely or removed after each cooking session with steam.
- ▶ Wipe the cooking space clean while still warm using just a soft cloth dampened with soapy water. Polish dry with a soft cloth.
- ▶ To remove dried-on soiling easier, switch the appliance on for about 30 minutes beforehand, setting it to the  operating mode. This will soften the soiling.




Condensate residue can be easily removed using a mildly acidic cleaning agent or some citric acid.

Descaling

Whenever steam is produced, depending on 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.

- **H**  flashes in the digital display.

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

Water hardness	Descale after about
■ Soft	18 months
■ Medium	9 months
■ Hard	6 months



Descaling takes about 45 minutes.

We recommend that the appliance be descaled whenever the warning appears in the display.

Failure to descale the appliance will likely impair the functioning of or cause damage to the appliance.

Durgol swiss steamer decalcifier



The descaler contains highly effective acid. Rinse away any splashes immediately with water. Follow the manufacturer's instructions.



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

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




Using a different descaler could cause:

- Overfoaming in the cooking space
- Insufficient descaling of the boiler
- Damage to the appliance in the worst case.

Descaling



The appliance must be switched off. The appliance door must be closed when descaling is being carried out. Burns hazard! For safety reasons, once started the descaling process cannot be aborted.

- ▶ Press the  and  buttons simultaneously.
 - **CaPr** flashes in the digital display.
 - And then **H 5** flashes in the digital display.
- ▶ Pour the entire contents of the special descaler undiluted into the water tank.
- ▶ Slot the water tank into position in the water tank compartment.
- ▶ Press the  adjusting knob to confirm.
 - **Ca 1** flashes in the digital display.
 - The descaling phase, which takes around 30 minutes, starts.
 - Finally, **H 2** flashes in the digital display.
- ▶ Remove the water tank, pour away the descaler and fill the tank with 1.2 l cold water.
- ▶ Put the water tank back.
 - **Ca 2** appears in the digital display.
 - The rinsing phase starts.
 - Finally, **H 2** flashes in the digital display.

- ▶ Remove the water tank, pour away the water and refill the tank with 1.2 l cold water.
- ▶ Put the water tank back.
 - **CA 2** remains or **CA 3** appears in the digital display.



Whether further rinsing cycles are required depends on the level of soiling of the liquid being pumped off.

- **CA 2** or **CA 3** is displayed in the digital display.

- ▶ When **End** appears in the digital display, remove, empty and dry the water tank.
 - The **End** message goes out and the time is visible again.
- ▶ Wipe up any water in the bottom of the cooking space with a soft cloth.



After descaling, the water that is pumped back into the water tank at the end of cooking may not be clear. This will not affect the cooking or baking characteristics nor the quality of the food being cooked or baked.

Trouble-shooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.



Before calling Customer Services, please note down the serial number (FN) and the error message in full, e. g. **F** x x / **E** x x .

What to do if ...

... the appliance is not working and the displays are not illuminated

Possible cause	Solution
■ The fuse or automatic circuit breaker for electrical installation in the home is defective.	► Change the fuse. ► Reset the automatic circuit breaker.
■ The fuse or automatic circuit breaker keeps blowing.	► Call Customer Services.
■ Interruption in the power supply.	► Check the power supply.

... the appliance starts making noises during operation

Possible cause	Solution
■ The appliance may emit noise during operating (e.g. switching and pumping noises).	Such noise is normal. No action needed.

... at the end of cooking, it takes some time for the water to be pumped back

Possible cause	Solution
■ For safety reasons, the water in the boiler is not pumped off until the temperature of the water drops below 80 °C.	<p>If there is enough cold water in the water tank, the boiler will be automatically filled. This will cool down the water in the boiler.</p> <p>If there is not enough cold water in the water tank, it will take longer to cool down (this can take up to 30 minutes). The appliance may be used without further ado.</p>

... H 1 flashes

Possible cause	Solution
■ The water tank is not in position in the water tank compartment.	► Put the water tank in.


... H 2 flashes

Possible cause	Solution
■ The water tank is empty.	► Fill the water tank and slot it into position in the water tank compartment.
■ During descaling.	► Water needs to be changed.

... H 3 flashes

Possible cause	Solution
■ The appliance door is open.	► Close the appliance door.

... H 5 flashes

Possible cause	Solution
■ Descal was selected, but not started.	<div>► Pour the contents of the special descaler undiluted into the water tank and then slot the water tank into the water tank compartment.</div> <div>► Press the  adjusting knob to confirm.</div>


... **H 10** flashes

Possible cause	Solution
■ The boiler in the appliance is scaled up.	▶ Start descaling.


... **H 11** flashes

Possible cause	Solution
■ Used unsuitable descaler.	▶ Descale again using the recommended descaler.
■ Descaling was not carried out correctly.	▶ If the message does not disappear after repeating the descaling process several times, note down the serial number (FN) and the error message in full. ▶ Call Customer Services.

... **F x x** and **E x x** flash alternately

Possible cause	Solution
■ Various situations can lead to an error message.	▶ Cancel the error message by pressing the  button. ▶ Disconnect the power supply for about 1 minute. ▶ Reconnect the power supply. ▶ If the error message appears again, note down the serial number (FN) and error message in full. ▶ Disconnect the power supply. ▶ Call Customer Services.


... **U** x x and **E** x x flash alternately

Possible cause	Solution
■ Interruption in the power supply.	<ul style="list-style-type: none">▶ Cancel the error message by pressing the  button.▶ Disconnect the power supply for about 1 minute.▶ Reconnect the power supply.▶ If the error message appears again, note down the serial number (FN) and error message in full.▶ Disconnect the power supply.▶ Call Customer Services.

... **CA** x x appears

Possible cause	Solution
■ Various situations can lead to a «CA» message.	CA 1 means the appliance is in the descaling phase.
■ During descaling.	CA 2 and CA 3 mean the appliance is in a rinsing phase.

... **[A] - appears**





Possible cause	Solution
■ The  button was pressed during descaling.	The appliance shortly automatically changes over to the rinsing phases. ▶ If H 2 appears, fill the water tank with fresh water. – The rinsing phase will continue automatically.



In this instance, descaling was not carried out correctly. The whole descaling process must be repeated.

After a power failure

After a power failure, **12:00** and the  symbol flash in the digital display.

- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  adjusting knob to confirm.
- ▶ Turn the  adjusting knob to set the minutes.
- ▶ Press the  adjusting knob again to confirm the time.

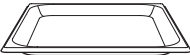


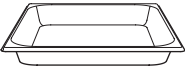
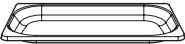
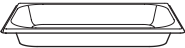

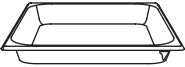



The user settings remain unchanged.
If a power failure occurs during descaling, it will continue automatically after the time has been reset.

Accessories and spare parts


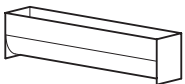
Please give model number and exact description when ordering parts.



Accessories

		Width × Depth × Length [mm]
Stainless steel tray, $\frac{2}{3}$ GN *		325 × 20 × 354
Cooking tray, perforated, $\frac{2}{3}$ GN *		325 × 40 × 354
Wire shelf		325 × 23 × 354
Cooking tray, unperforated, $\frac{2}{3}$ GN		325 × 40 × 354
Stainless steel tray, $\frac{1}{3}$ GN		325 × 20 × 177
Cooking tray, unperforated, $\frac{1}{3}$ GN		325 × 40 × 177
Cooking tray, perforated, $\frac{1}{3}$ GN		325 × 40 × 177
Cooking tray, unperforated, with lip, $\frac{2}{3}$ GN		325 × 40 × 354
Roller runner		

* Included in scope of delivery

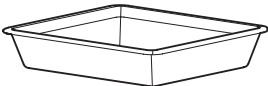
Width × Depth × Length
[mm]

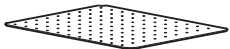
U-shape terrine mould with lid		60 × 60 × 300
		

V-shape terrine mould with lid		55 × 55 × 300
		

Porcelain dish, 1/3 GN		325 × 60 × 177
------------------------	---	----------------

Porcelain dish, 1/2 GN		325 × 60 × 265
------------------------	---	----------------

Porcelain dish, 2/3 GN		325 × 60 × 354
------------------------	---	----------------

Stainless steel steam insert		257 × 5 × 109
		252 × 5 × 197
		290 × 5 × 254

Lid for water tank	
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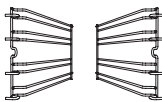
Recipe book *

 The dimensions correspond to Gastronorm 1/3 GN, 1/2 GN or 2/3 GN.

* Included in scope of delivery

Spare parts

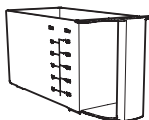
Shelf guide,
left/right



Knurled nut



Water tank



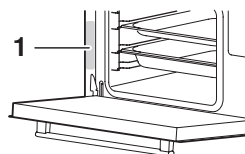
Technical data

External dimensions

► See Installation Instructions

Electrical connection

► See identification plate **1**.



Note for testing institutes

The usable volume within the meaning of EN 50304/EN 60350 is obtained with the shelf guides disassembled.

General note

Maximum load capacity: 2 kg

Automatic energy-saving stand-by

To avoid consuming power unnecessarily, the appliance is equipped with automatic energy-saving stand-by.



To reduce power consumption to an absolute minimum, select **Eh: 0**, «Time display invisible». Despite automatic energy-saving stand-by, all safety functions are active.

Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked 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

- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by a qualified electrician. Then cut off 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 the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the 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 about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN

Appliance





You will also find the same 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.


Quick instructions

Please first read the safety precautions in the operating instructions!


To set the time

- ▶ Press the  button.
- ▶ Turn the  adjusting knob to set the hour.
- ▶ Press the  button again.
- ▶ Turn the  adjusting knob to set the minutes.


To select the operating mode

- ▶ Press the  button repeatedly until the desired operating mode appears.

To switch off the appliance

- ▶ Press the  button.

To set the timer

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

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