

# **Combi-Steam Oven**

# **Combair-Steam N**



**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	
CS-NZ	795	55-600 / 55-762	
CS-NZ	796	60-600 / 60-762	

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. Under no circumstances flambé or cook food using a lot of fat in the cooking space! 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 property, 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 or any temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, etc., in the cooking space or appliance drawer.

#### Caution: Burns hazard!

- The appliance gets very hot when in use.
- Heat is produced during cooking and baking. The appliance door, especially the glass, gets hot. Burns hazard – do not touch. Keep children away!
- Steam and water droplets 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!
- The appliance remains hot for some time after being switched off and cools down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.
- 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 fire blanket and keep all doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps, etc.) over hot food danger of explosion!
- 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 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!

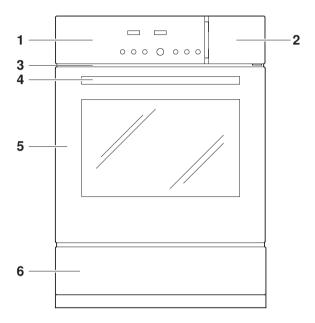
- Be careful not to put fingers in the door hinges, there is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! 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 baking tins, moulds, cooking trays, etc. directly on the floor of the cooking space.
- 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, enamelled baking trays, in cooking utensils and on the steam insert. This will visibly damage them.
- Do not use the original baking tray for steaming.
- Do not use objects that can rust 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 it. 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.

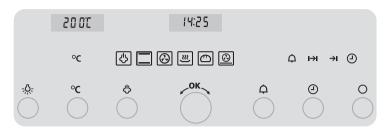
# **Appliance description**

### Construction

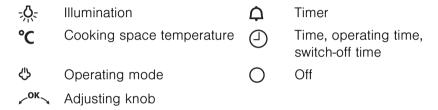


- **1** Operating and display elements
- 2 Door in front of water tank (incl. instruction messages)
- 3 Ventilation opening
- 4 Door handle
- **5** Appliance door
- 6 Appliance drawer \*
- \* Depending on the model

### Operating and display elements



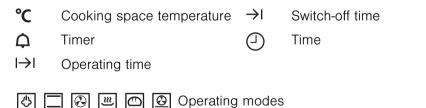
#### **Buttons**



### **Displays**

Temperature
14:25 Time, operating time, switch-off time, timer, etc.

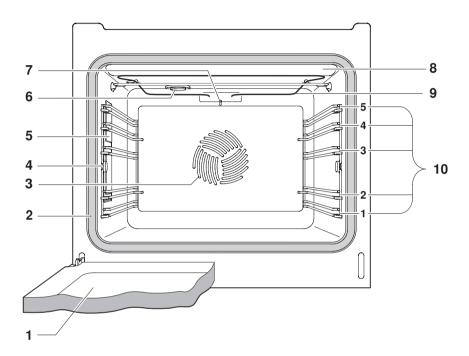
### **Symbols**



### **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 Hot air fan
- 4 Knurled nut
- 5 Illumination

- 6 Cooking space ventilation
- 7 Cooking space temperature sensor
- 8 Top heat element guard
- 9 Top heat
- **10** Levels (labelled)



The bottom heat element is beneath the cooking space floor.

#### **Accessories**

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

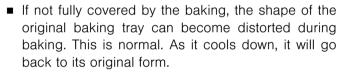
The wire shelves have non-tip safety notches which prevent them being pulled right out when they only need to be partially pulled out. The wire shelves can then only be taken out of the oven by raising them upwards and then pulling them out.

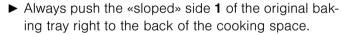


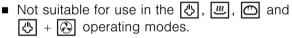
Do not use knives or cutting wheels on the stainless steel tray, enamelled baking trays, in cooking utensils and on the steam insert. This causes visible damage.









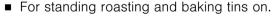


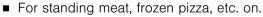
► The original baking tray is to be used the normal way round – not upside down.

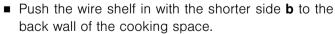




#### Wire shelf









 Serves as a cooling rack for pastries and biscuits, etc.

For preparing frozen bread rolls and quiche.

► Cover the wire shelf with baking paper or use a round baking tray.

#### 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.



#### Stainless steel tray

- Serves as a baking tin for aperitif nibbles and bread.
- Use together with the wire shelf or the perforated stainless steel tray as a drip tray.
- If not fully covered by the baking, the shape of the stainless steel tray can become distorted during baking. This is normal. As it cools down, the stainless steel tray will go back to its original form.
- Not suitable for use with the and operating modes.



► The stainless steel tray is to be used the normal way round – not upside down.

### Perforated stainless steel tray



- For cooking fresh or frozen vegetables, meat and fish.
- For standing ramekins, preserving jars, etc. on.
- For extracting juice from berries, fruit, etc.
- Not suitable for use with the and ② operating modes.
- ► For steaming, place the stainless steel tray underneath the perforated stainless steel tray to catch any food spills or condensate.



### Round TopClean baking tray

- Baking tray for flans and quiches.
- Not suitable for use with the 😃, 🕮, 👝 and 🔥 + 🕃 operating modes.

Available in 3 different sizes.

#### Terrine mould with lid

- For preparing vegetable, fish and meat terrines.
- For preparing ice cream, parfait, pudding and other sweets.

Available in 2 different designs.



#### Porcelain dish

- For preparing various dishes such as lasagne, potato gratin, 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.

Available in different sizes and depths.



#### Perforated cooking tray

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

Available in different sizes and depths.



#### Roller runner

For safely pulling out one or more baking trays / wire shelves in order, for instance, to baste a joint of meat or to take out a baking tin.

## Operating the appliance

The operating mode, the cooking space temperature, the operating time, the switch-off time and various other functions can be selected by pressing the appropriate button once or more.

- The symbol for the function selected illuminates or flashes.
- A recommendation flashes in the corresponding digital display.
- Turn the ✓oK adjusting knob to change the setting.
- Press the pok 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 O 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 right digital display, turn the right digital display, turn the right digital display, turn the knob to set the time.



Press the ok adjusting knob to switch between hours and minutes.

Turn it to set the hours and minutes.

Press the ok adjusting knob to confirm the setting or it will be au-

tomatically accepted after 10 seconds.

- ► 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 210 °C.

### **Example**



Burns hazard from heat produced during cooking 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:

	ᡧ	°C	,cU±		∯ Mins.	
Bread		200-210	no	2	40-50	

- ▶ Put the baking tin on the wire shelf at level 2 in the cold cooking space.
- ► Next steps are described on the following pages.

### 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 the 🐧, 🕮, 🗅 and 🐧 + 🐼 operating modes, the filled water tank must be in position in the water tank compartment.
- For the , , and , the water tank can be left in the water tank compartment without the cooking results being affected.

#### 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 I water to ensure that it does not overflow when the water is pumped back.

### Selecting the operating mode

- ► Select the operating mode.
  - The recommended temperature flashes in the left digital display.
  - The and rymbols flash.



The recommended temperature corresponds to the temperature during the hot air phase. The temperature during the steam phase is preset.

### Changing the operating mode

The operating mode selected cannot be changed during operation.

- ▶ Press the ( ) button.
  - The operating mode selected is ended.
- ▶ Press the ⟨⟩ button to select a new operating mode.

### Selecting the cooking space temperature

- ► Turn the ✓oK adjusting knob to set the desired cooking space temperature.
- ▶ Press the ✓oK adjusting knob to confirm.



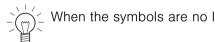
### Checking / Changing the cooking space temperature

- ► Press the °C button.
  - The set cooking space temperature flashes in the left digital display.
  - The °C symbol flashes.

Turn the cooking space temperature.

### Switching off

- ▶ Press the () button.
  - The °C and symbols go out.
  - For all operating modes that use steam, steam can be released at the end of the cooking process.
  - The steam is gradually released from the cooking space into the atmosphere 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 or hot air may escape from the cooking space when the appliance door is opened. Scalding hazard!

Accessories such as the wire shelf, baking tray, etc. will be hot. Burns hazard! Use protective gloves or oven cloths.

- ▶ Take the bread loaf out of the cooking space when ready.
- ▶ Place it on the wire shelf and allow to cool down.
- ► Any condensate or food in the cooking space must after each cooking session with steam – be dried completely or removed.
- ▶ 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.



I 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**

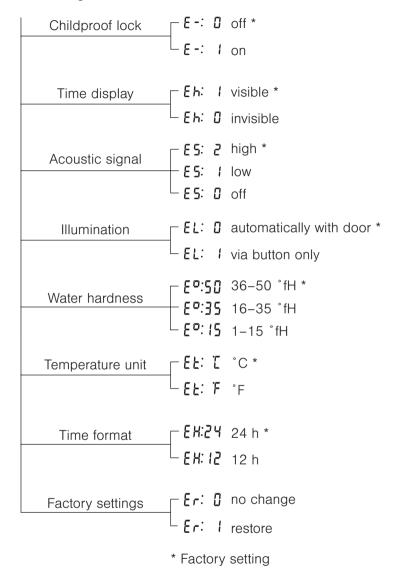
You can adjust the settings.

- ► With the appliance switched off, hold the ✓oK adjusting knob depressed for 5 seconds.
  - **EEEE** appears in the digital display.
- ► Press the ✓oK adjusting knob to confirm.
  - ₹ -: ☐ appears in the digital display for «Childproof locke off».
- ► Turn the ✓oK adjusting knob to select setting.
- ► Press the ✓oK adjusting knob to confirm.
  - E.g. **Eh**: I flashes in the digital display for «Time display visible».
- ► Turn the ✓oK adjusting knob to change the digital display to Eh: ☐ for «Time display invisible».
- ► Press the ✓oK 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

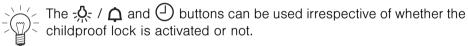
The childproof lock is to prevent the appliance being inadvertently switched on.

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.



### 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.

### Illumination

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 off 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 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 hardnes [°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»:

	$^{\circ}\text{C}$	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 / 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 right digital display.
  - The () symbol flashes.
- ► Turn the ✓oK adjusting knob to set the hour.
- ▶ Press the  $\bigcirc$  button or the  $\nearrow$  adjusting knob.
  - The minutes flash in the right digital display.
  - The () symbol flashes.
- ► Turn the ✓oK adjusting knob to set the minutes.

Press the post adjusting knob to confirm the setting or it will be automatically accepted after 10 seconds.

#### **Timer**

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

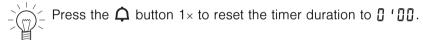
#### Setting

- ► Press the ♠ button.
  - [] '[] flashes in the right digital display.
  - The \(\inft\) symbol flashes.
- ► Turn the ✓oK adjusting knob to set the timer duration.

The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g. ¶ '5□ = 9 minutes and 50 seconds.

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



- ▶ Press the ✓oK adjusting knob to start the timer.
  - The countdown to the time remaining is visible in the right digital display.
  - The \(\infty\) symbol illuminates.

When the set duration is up:

- A sequence of 5 short acoustic signals is repeated for 1 minute.
- The \(\Omega\) symbol flashes.
- ▶ Press the ♠ button to switch off the acoustic signal.

#### Checking / Changing

- ► Press the ♠ button.
  - The countdown to the time remaining flashes in the right digital display.
  - The A symbol flashes.

Turn the  $\nearrow^{OK}$  adjusting knob to change the timer duration.

#### Switching off before time

- ▶ Press the ♠ button 2×.
  - ☐ '☐☐ flashes in the right digital display.
  - The  $\triangle$  symbol flashes.
- ► Press the ✓oK 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 and cooking space temperature.
- ▶ Preheat the cooking space if necessary.
- ▶ Place the food in the cooking space.
- ▶ Press the ( ) button.
  - 11 /5 flashes in the right digital display.
  - The  $\rightarrow$ I symbol flashes.
- ► Turn the ✓oK adjusting knob to set the duration (maximum of 9h 59).
- ► Press the ✓oK adjusting knob to confirm.

### Checking / Changing

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

Turn the pok adjusting knob to change the duration.

#### Switching off before time

► Press the button.

#### End of the operating time

- The operating mode selected automatically switches off when the operating time is up.
- A long, intermittent acoustic signal is emitted for 1 minute.
- The cooking space temperature appears in the left digital display.
- The |→| symbol flashes.
- The settings remain for 3 minutes.

### Extending the operating time

- ► Turn the ✓oK adjusting knob within 3 minutes to select a new duration.
- ► Press the ✓oK adjusting knob to confirm.

#### Switching off

- ► Press the button.
  - The settings are cleared.
  - The residual heat appears in the left 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.

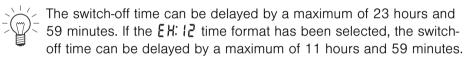
- ▶ Place the food in the cooking space.
- ► Select the desired operating mode and cooking space temperature.

#### Setting the operating time

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

#### Setting the switch-off time

- ► Press the ( ) button again.
  - **B**: 15, for instance, flashes in the right digital display switch-off time without a delayed start.
  - The →I symbol flashes.
- ► Turn the ✓oK adjusting knob to set the switch-off time.



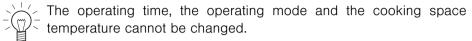
- ► Press the ✓oK adjusting knob to confirm.
  - The time appears in the right digital display.
  - The →I symbol illuminates.
  - The operating mode selected remains switched off until the automatic start.

Example: ► Select the ② operating mode and 180 °C.

- ▶ At 8:00, set an operating time of 1 hour and 15 minutes.
- ► Set the switch-off time to 11:30.
  - The appliance automatically switches on at 10:15 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.



#### Switching off before time

► Press the button.

#### End of the operating time

- The operating mode selected automatically switches off when the operating time is up.
- A long, intermittent acoustic signal is emitted for 1 minute.
- The cooking space temperature appears in the left digital display.
- The |→| symbol flashes.
- The settings remain for 3 minutes.

#### Extending the operating time

- ► Turn the ✓oK adjusting knob within 3 minutes to select a new duration.
- ► Press the ✓oK adjusting knob to confirm.

### Switching off

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

# **Operating modes**

- ▶ Follow the advice in 'Tips on settings' and in 'Tips and tricks'.
- ▶ Press the ∜ button once or more to select the desired operating mode.

Operating mode	Symbol	Temperature range	Recommended temperature	Level
Steaming	❖	30-100°C	100°C	1–5
Top / Bottom heat		30-230°C	200°C	2
Hot air	<b>&amp;</b>	30-230°C	180°C	2 2 + 4
Regenerating	<b>22</b>	100-150°C	120°C	1–5

- ► Place tins, moulds, etc. on the wire shelf.
- ► Always push the «sloped» side of the original baking tray right to the back of the cooking space.

Use	Heating m	ethod
Cooking vegetables, rice, cereal products, pulses and egg dishes. Poaching meat, poultry and fish. Extracting juice from fruit and berries. Making yogurt and preserves. Place the stainless steel tray underneath the perforated stainless steel tray.	The cooking space is heated simultaneously by steam and hot air. The food is heated up or cooked by steaming.	
For cakes, biscuits, bread and roasts. Use a dark enamelled tray or a black tray or tin for crispy results.	The cooking space is heated by the top and bottom heating elements.	
For cakes, biscuits, bread and roasts on 1 or 2 levels. Select a lower temperature (reduced by approximately 20°C) than for	A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly.	
Reheating pre-cooked food, frozen and convenience products and ready meals. Simultaneously regenerating food on several levels.	The cooking space is heated by steam and hot air. The food is reheated gently without drying it out.	

Operating mode	Symbol	Temperature range	Recommended temperature	Level
Professional baking	0	100-230°C	210 °C	2 2 + 4
PizzaPlus	<b>©</b>	30-230°C	200°C	2
Hot air humid	<u>**</u> +	30-230°C	180°C	2 2 + 4
Hot air + steaming	<b>♦</b> + <b>•</b>	30-230°C	180°C	2 2 + 4

Use	Heating m	ethod
Bread, yeast pastries, puff pastries (fresh or frozen) on 1 or 2 levels. Put the food in the cold cooking space.	The cooking space is heated in a first phase by steam and is automatically followed in a second phase by hot air.	
For pizza, flans and quiches. Use a dark enamelled tray or a black tray or tin for crispy results.	The cooking space is heated by hot air and bottom heat. The base of the food will be baked particularly intensively.	
For gratins, baked dishes, bread and yeast pastries on 1 or 2 levels.	A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly. The steam produced is largely retained in the cooking space ensuring the food retains its moisture.	
For gratins, baked dishes, meat, frozen products, chestnuts, puff pastries, yeast pastries, bread and convenience foods on 1 or 2 levels.  Press the 少 button to activate / deactivate steam.  The 少 symbol is illuminated when steam is activated.	A heating element behind the back wall of the cooking space heats up the air inside the cooking space and which is circulated evenly.  To improve the energy transfer to the food, activate steam.  Steam over 100 °C is not visible.	

## Fast heating

Fast heating can be used to shorten the preheating time. Fast heating can be used with the  $\boxed{\phantom{a}}$  /  $\boxed{\textcircled{2}}$  /  $\boxed{\textcircled{3}}$  or  $\boxed{\textcircled{2}}$  +  $\boxed{\textcircled{4}}$  operating modes.

- ▶ Select the desired operating mode and cooking space temperature.
- ► Hold the ✓oK adjusting knob depressed for 2 seconds.
  - A single acoustic signal is emitted.
  - I flashes in the left digital display.

A single acoustic signal is emitted when the set cooking space temperature is reached.

# Tips on settings

#### Symbols used

<	Operating mode
°C	Cooking space temperature
.c∏±	Preheating until the cooking space temperature is reached
	Level
⊕ mins.	Duration in minutes
i⇒i hrs.	Duration in hours
	Accessories

## **Optimal use**

The recommended cooking space temperatures given in older recipe books are likely to be too high and the recommended shelf levels in the cooking space not ideal. The following tables show how to get the best use out of the appliance.

For optimal results when baking with hot air or hot air humid # + O on different levels.

▶ use a dark enamelled baking tray.

## Cooking/Baking tables

► Always push the «sloped» side of the original baking tray right to the back of the cooking space.

## Vegetables (fresh)

▶ Put the food to be cooked in suitable cookware and then place on the wire shelf in the cold cooking space.

	少	°C	,cU±
Leaf spinach	<b>(</b>	100	no
Beans, Whole cauliflower	<b>(</b>	100	no
Cauliflower florets	4	100	no
Broccoli	<b>(</b>	100	no
Chicory	<b>(</b>	100	no
Dried string beans, soaked	<b>(</b>	100	no
Fennel, chopped	<b>\$</b>	100	no
White cabbage, chopped	<b>(</b>	100	no
Carrots, chopped	<b>(</b>	100	no
Mange-tout	<b>(</b>	100	no
Kohlrabi, chopped	<b>(</b>	100	no
Swiss chard, mangold	<b>(</b>	100	no
Corn on the cob	4	100	no
Sweet pepper	♦	100	no
Beetroot	<b>(</b>	100	no
Brussels sprouts	<b>(</b>	100	no
Sauerkraut, raw	<b>\$</b>	100	no
Sauerkraut, precooked	<b>(</b>	100	no
Scorzonera (black salsify)	<b>(</b>	100	no
Celery, chopped	<b>(</b>	100	no

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

	<	°C	.cu‡
Green asparagus	ᡧ	100	no
White asparagus	♦	100	no
Celery stalks	ᡧ	100	no
Tomatoes	ᡧ	100	no
Skinning tomatoes	ᡧ	100	yes
Jerusalem artichoke	♦	100	no
Zucchetti, chopped	♦	100	no

#### **Potatoes**

	∜	°C	,c0±
Potatoes, chopped	♦	100	no
Sweet potatoes, Whole potatoes	♦	100	no
Potato wedges, Country potatoes	(t) + (2)	230	no
Baked potatoes	+ (2)	230	no

## Accompaniments

	<	°C	.cU±	
Rice + liquid	4	100	no	
Risotto + liquid	<b>(</b>	100	no	
Maize semolina (polenta) + liquid	<b>(</b>	100	no	
Semolina + liquid	<b>(</b>	100	no	
Lentils + liquid	<b>(</b>	100	no	
Ebly wheat + liquid	<b>(</b>	100	no	
Millet + liquid	<b>(</b>	100	no	
Chickpeas, soaked + liquid	<b>(</b>	100	no	

	⊕ mins.	
2	13-17	
2	20-25	
2	20-25	
2	8-12	
2	5-10	
2	15-35	
2	8-12	

	⊕ mins.	
2	15-25	
2	30-45	
2	20-30	4 <u>/////</u> }
2	30-50	

	⊕ mins.	
2	20-40	
2	30-40	
2	30-40	
2	10-15	
2	15-60	<u> </u>
2	20-30	
2	20-40	
2	20-40	

## Meat

	<	°C	.cŬ±
Stewing meat	ᡧ	100	no
Ham	ᡧ	100	no
Smoked pork loin	♦	100	no
Saucisson, Geschnetzeltes (chopped meat in a sauce)	♦	100	no
Bacon	ᡧ	100	no
Fillet (of beef, veal, pork)	ᡧ	100	no
Roast beef, sirloin of beef	<u></u> + <b></b>	200-210	yes
Shoulder of beef	<u></u> +	190-200	yes
Shoulder of veal	<u></u> +	200-210	yes
Shoulder of pork	<u></u> +	180-200	yes
Leg of lamb	<u></u> +	210-220	yes
Meat loaf	<u></u> +	190-210	yes
Fleischkäse (specialty meat loaf)	<b>②</b>	160-170	yes
Fillet in puff pastry		200-210	no
Tillot III pull paou y	<u></u> +	180-200	no
Ragout, goulash	+	160-180	no

## Low temperature cooking

	ᡧ	°C	.c 🖟
Fillet of beef		80-90	no
Roast beef		80-90	no
Middle loin of pork		90-100	no

	⊕ mins.	
2	60-90	
2	60-90	
2	45-60	
2	30-45	4//////////////////////////////////////
2	20-30	
2	20-30	
2	40-50	
2	60-75	
2	60-75	
2	60-90	
2	60-90	
2	50-70	
2	45-60	
2	30-45	
2	25-40	
2	45-60	

	⊕ hrs.	
2	2-3	
2	21/2-31/2	
2	3-4	-

## **Poultry**

	ᡧ	°C	·c 17
Whole chicken	<b>②</b>	220-230	yes
Chicken breast	♦	100	no
CHICKEH DI EAST	+	210-220	yes
Chicken leg	+	220-230	yes
Poultry terrine	♦	90	no

#### Fish and sea food

	♦	°C	.cŪ±
Fillet of fish	♦	80	no
	<b>②</b>	200-210	yes
Whole fish (trout, gilthead seabream, etc.)	♦	80	no
	<b>②</b>	180-210	no
Tuna	♦	100	no
Mussels	♦	100	no
Fish terrine	♦	100	no

## **Desserts**

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

	⊕ mins.	
2	50-60	
2	10-20	
2	8-12	
2	20-30	4//////////////////////////////////////
2	15-30	

	⊕ mins.	
2	10-20	
2	15-20	
2	20-30	
2	15-25	
2	10-30	
2	20-30	
2	15-30	

	⊕ mins.	
2	20-40	
2	20-60	
2	10-15	

## Joghurt

	∜	°C	,cU±
Creamy joghurt	₽	40	no
Set joghurt	♦	40	no

## Cakes

Ounco			
	<	°C	.cut
Gugelhupf (ring cake e.g. chocolate, carrot, nut, marbled)		170-190	yes
Torte (chocolate, carrot, nut, etc.)		170-190	yes
Whisked sponge cake		180-190	yes
Roulade / Swiss roll	<b>②</b>	170-180	yes
Linzertorte		170-180	yes
Short crust pastry case, baked blind		150-160	yes
Fruit tart with short crust pastry	<u>©</u>	170-180	yes
Raisin bread, yeast ring, hazelnut plait	0	190-210	no
naisiii breau, yeast ririg, nazeinut piait		180-200	yes
Luzerner Lebkuchen (gingerbread)		170-180	yes
Cake baked on a baking sheet		190-200	yes
Cake baked on a baking sheet	<b>②</b>	180-190	yes
Apple strudel		190-210	yes
Cake topped with meringue		130-140	yes
Japonaise base		140-160	yes

	<del>i</del> hrs.	
2	5-6	
2	7-8	4 <u>/////</u>

	∯ mins.	
2	50-70	Q
2	30-50	
2	30-40	
2 2 + 4	8-12	
2	40-50	
2	20-25	
2	40-50	
2	35-40	4 <u>/////</u> }
2	25-35	
2	50-60	
2	25-35	
2 + 4	25-35	
2	30-40	
2	25-35	
2	25-35	or

## Savouries and biscuits

	ᡧ	°C	°C ]
An artification to the same		200-220	no
Aperitif nibbles		200-210	yes
Puff pastries with a filling (ham, nut, etc.)		200-210	no
un pastries with a mining (nam, nut, etc.)		190-210	yes
Yeast pastries		200-210	no
		190-210	yes
Eclairs, profiteroles		160-170	yes
Macaroons	<b>②</b>	170-180	yes
Brunsli (chocolate almond spice cookies),		180-190	yes
Zimtsterne (cinnamon star cookies	<b>②</b>	170-180	yes
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)		170-180	yes
- Wallandern (butter bisedits), opitzbuben (Jam bisedits)		170-180	yes
Basler Leckerli (honey almond spice cookies)		170-180	yes
Chräbeli (aniseed biscuits)		130-140	yes
Cili abeli (alliseed biscults)		130-140	yes
Meringues *		80-90	no
Bruschetta, garlic bread		210-230	yes
Ham and pineapple toastie		200-220	yes

<sup>\*</sup> After baking, allow to dry over night

	⊕ mins.	
2 + 4	15-20	
2	12-17	
2 + 4	20-30	
2	15-25	
2	15-25	
2	20-30	
2 2 + 4	20-30	
2	10-20	
2	8-12	
2 + 4	5-15	
2	12-17	
2 + 4	10-15	
2	15-20	
2	20-30	
2 + 4	20-30	
2 2 + 4	80-100	
2	5-10	
2	15-20	

## Flans and pizzas

	∜	°C	C T
Fruit flan		210	yes
Tut nan		180	yes
Pizza (fresh)	<u>&amp;</u>	190-200	yes
Pizza (frozen) *	-	-	-
Savoury flan (cheese, vegetable, onion)	<u> </u>	180-200	yes

<sup>\*</sup> According to the manufacturer's instructions

## Bread and plaited bread

	\$	°C	CNT
Bread	[	200-210	no
Dieau		200 -210	yes
Bread rolls	(	210-220	no
		200-220	yes
Plaited bread	[	180-190	no
	<b>②</b>	190-200	yes
Yeast ring		190 -200	no

	⊕ mins.	
2	35-45	
2 + 4	40-50	
2	20-30	
-	-	
2	30-45	or

	⊕ mins.	
2	40-50	
2	30-45	
2 2 + 4	25-35	
2	20-30	
2 2 + 4	30-40	
2	30-35	
2	30-40	

## **Baked dishes and gratins**

	ᡧ	°C	°C T
Baked dish, sweet	+	180-200	no
Gratin (vegetable, fish, potato)	<u></u> +	180-190	no
Lasagne, moussaka		180-200	yes
Gratinated vegetables		200-220	yes

## Reheating

▶ Put the food into the cold cooking space.

	ᡧ	°C	.cU±
Reheating meals (1-2 plates)	<b>*</b>	120	no
Reheating meals (3-4 plates)	<b>2</b>	120	no
Preparing ready meals *	_	-	-

<sup>\*</sup> According to the manufacturer's instructions

## **Defrosting**

	ψ	°C	.cut
Bread	<b>2</b>	140-150	no
Defrosting spätzli (egg noodles), pasta, rice	<b>2</b>	120-130	no
Vegetables *	-	-	-
Meat, poultry, fish	♦	50	no

<sup>\*</sup> According to the manufacturer's instructions

	⊕ mins.	
2	20-30	
2	30-40	
2	30-40	4//////////////////////////////////////
2	10-15	

	⊕ mins.	
2 + 4	8-10	
2 + 4	10-12	
-	-	<del>(</del>

	🧖 mins.	
2	ca. 20	
2	ca. 20	<i></i>
-	-	
2	Depending on quantity	

## Baby food

	♦	°C	.cU±
Milk in glass feeding bottles	<b>\$</b>	100	no
Milk in plastic feeding bottles	4	100	no
Warming baby food	<b>4</b>	100	no

## Sterilizing feeding bottles

	ψ	°C	.cŪ <u>±</u>
Sterilizing feeding bottles	්ර followed by	100	no
Sternizing recuiring bottles	(S)	100	no

## Blanching

	♦	°C	.c∐ <u>↓</u>	
Vegetables (beans, peas, etc.)	♦	100	no	

## **Extracting juice**

	♦	°C	°C∏∓
Fruit (cherries, grapes, etc.)	4	100	no
Berries (blackcurrants, blackberries, elderberries, etc.)	<b>\bar{\bar{\bar{\bar{\bar{\bar{\bar{</b>	100	no

	⊕ mins.	
2	4-5	
2	5-6	
2	4-10	

	⊕ mins.	
2	10	
2	2	4 <u>/////</u> }

	∯ mins.	
2	ca. 5	

	⊕ mins.	
2	30- max. 90	
2	30- max. 90	4 <u>/////</u>

#### **Desiccating and drying**



# Monitor the desiccating and drying process. Overdrying poses a fire hazard!

	♦	°C	°C∏∓
Apple slices or rings		70	no
Sliced mushrooms		50-60	no
Herbs	<b>②</b>	40-50	no
Apricots	<b>②</b>	60-70	no

- ▶ Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- ► Clean and chop the fruit, mushrooms or herbs into small pieces.
- ► Line the original baking tray or wire shelf with baking paper, spread the food on it and then put in the cooking space at the appropriate level.



It is only possible to use one wire shelf and two original baking trays at the same time.

- ▶ Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- ► Turn the food at regular intervals to ensure even drying.

	⊕ hrs.		
2 2 + 4 1 + 3 + 5	7 -8		
2 2 + 4 1 + 3 + 5	5-8	or	
2 2 + 4 1 + 3 + 5	3-5	OI	
2 2 + 4 1 + 3 + 5	14-16		

## **Preserving and bottling**

	♦	°C	,c0±
Carrots	4	100	no
Cauliflower, broccoli	4	100	no
Beans *	<b>\$</b>	100	no
Mushrooms **	4	100	no
Apples, pears	4	90	no
Apricots	<b>\$</b>	90	no
Peaches	4	90	no
Quinces	4	90	no
Plums	♦	90	no
Cherries	₽	80	no

 $<sup>^{\</sup>star}$  Repeat process 2×, allowing the jars to cool down completely in between time.

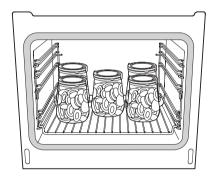
<sup>\*\*</sup> The mushrooms must be precooked.

	⊕ mins.	
2	90	
2	90	
2	60	
2	75-90	
2	30	
2	30	4 <u>//////</u>
2	30	
2	30	
2	30	
2	30	

#### Preserving and bottling

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

- ▶ Only use undamaged jars that hold no more than 1 litre each.
- ▶ Put the wire shelf 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 wire shelf as shown in the illustration. The jars should not touch one another.



- ➤ Select the ④ operating mode, the cooking space temperature and the duration according to the 'Tips on settings'.
- ► Press the ✓oK 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 of food	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, etc.
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

▶ Put the tableware directly on the wire shelf and put into the cooking space.



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 wire shelf.
- ► Select the following settings:

ψ	°C	·c		∯ Mins.	
4	80	no	2	ca. 5	

# Hot air 📳

#### **Baking and roast**

Result	Solution
■ The baking or roast looks	► Next time, set a lower cooking space tem-
good on the outside but is still doughy or raw on the inside.	perature and lengthen the operating time.

## Regenerating **B**

Result	Solution
<ul><li>Regenerated food is dried out</li></ul>	Next time, set a lower cooking space temperature and shorten the operating time.
■ Too much condensate on or around the regenerated food.	Next time, set a higher cooking space temperature and lengthen the operating time.

## Professional baking

- After shaping, allow bread, bread rolls and other yeast cakes and pastries to proof briefly. 10 minutes is usually sufficient. Place the formed dough into a suitable baking tin or sheet lined with baking paper and then put it into the unheated cooking space and bake using the operating mode.
- A nice, shiny crust is formed during professional baking. Yeast pastries and puff pastries do not need to be brushed with egg yolk or cream.
- Do not open the appliance door during the steaming phase as cold air will stream in, which will prolong the steaming phase and cause the bread to be oversteamed. The bread will come out flatter.
- For a nice, crispy crust: the smaller the item to be baked, the higher the temperature should be during the hot air phase. The optimum baking temperature for bread buns is generally higher than for a single loaf of bread.

## Hot air + steaming 🖒 + 🕃

Through the condensation of steam, the transfer of energy to the food is more efficient than with baking with hot air. This speeds up the cooking process. The food retains its own moisture and delicate parts do not burn so quickly. This operating mode is particularly suitable for food with a crunchy top, e.g. gratins, braised meat, frozen ready-made products such as spring rolls, potato products, etc.

- ▶ Press the إلى button to deactivate steam.
  - The 🖏 symbol goes out.
- ▶ Press the 🔥 button to activate steam.
  - The 🖒 symbol illuminates.

#### Cakes

Result	Solution
■ The cake collapses.	► Check settings with those given in 'Tips on settings'.
	► Next time, set a lower cooking space temperature and adjust the operating time.
	► Stir the cake mixture well. When finished, bake immediately.
	► For whisked sponges, beat the egg yolks / egg whites to a foam and then carefully fold into the mixture. When finished, bake immediately.
	► Follow instructions on how much baking powder to add.

#### **Uneven browning**

Result	Solution
■ The baking has browned unevenly.	<ul> <li>Next time, set a lower cooking space temperature and adjust the operating time.</li> <li>If using ②, ⑤, ②, ﷺ + ② or</li> <li>⊕ + ②, check that the levels used correspond to those recommended in 'Tips on settings'.</li> </ul>
	▶ Do not push baking tins or bulky foodstuff right to the back of the cooking space.
■ The baking has come out lighter on one baking tray than on the other.	<ul> <li>Check that the settings used correspond to those recommended in 'Tips on settings'.</li> <li>Give the baking tray with the baking that is not so brown a little longer.</li> </ul>



Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

## Saving energy

- ► Avoid opening the appliance door frequently.
- ▶ Only switch the illumination on if needed.
- ▶ Use the residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off some 5 to 10 minutes before the end of the cooking time. Exceptions: soufflé, sponge, choux pastry and puff pastry.
- ► Minimise preheating.
- ▶ Only preheat the cooking space if the baking results depend on it.



To reduce power consumption to an absolute minimum, select E h: II, «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 H | 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.

#### **Appliance drawer**

The drawer can be removed for ease of cleaning.

► Pull out the drawer as far as the stopper will allow, lift slightly and remove from the front

## Cleaning the appliance door

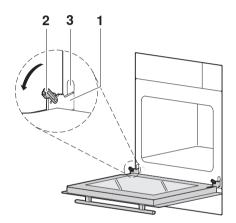
► Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

#### Removing the appliance door

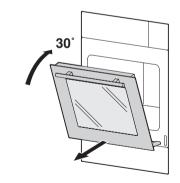


Exercise caution when removing and reassembling the appliance door. It weighs approximately 9 kg. Risk of injury!

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



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

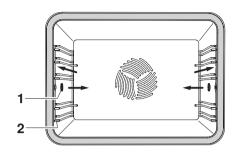


#### Reassembling the appliance door

- ► 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 anticlockwise direction.
- ► Pull the shelf guides 2 somewhat 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 wire shelf and the shelf guides can be cleaned in the dishwasher.
- The original baking tray can be cleaned in the dishwasher; however, this will affect its non-stick properties.
- 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 to the touch using a soft cloth dampened with water and a little washing-up liquid. Polish dry with a soft cloth.
- ▶ To remove dried-on soiling easier, switch the appliance on for a short period of time (about 30 minutes) beforehand, setting it to the அ operating mode and a temperature of 80 °C. This will soften the soiling.



Over time with use, the cooking space can turn a shimmering rainbow colour or the surface can turn slightly matt. Neither the cooking or baking properties of the appliance nor its operation is affected. This effect can be removed using a suitable cleaning agent. Any non-abrasive, commercially available chromium steel cleaner can be used.

► Clean the cooking space with a suitable cleaning agent and a soft, damp cloth. Rinse well afterwards with water and then dry.

## **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 I II flashes in the digital display.

The time interval between descaling depends on the hardness of the water and frequency of use. If steaming  $4\times30$  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.

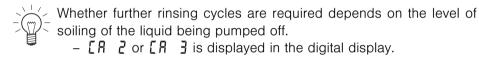
### Descaling



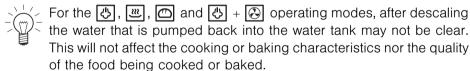
The appliance must be switched off. The appliance door must be closed when descaling is being carried out. Burns hazard! For safety reasons, once started the descaling process cannot be aborted.

- lacktriangle Press the  $\diamondsuit$  and  $\boxdot$  buttons simultaneously.
  - [RPr flashes in the digital display.
  - And then # 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 ✓oK adjusting knob to confirm.
  - [R | flashes in the digital display.
  - The descaling phase, which takes around 30 minutes, starts.
  - Finally, H 7 flashes in the digital display.
- ▶ Remove the water tank, pour away the descaler and fill the tank with 1.2 I cold water.
- ▶ Put the water tank back.
  - [R 2 appears in the digital display.
  - The rinsing phase starts.
  - ? flashes in the digital display. Finally, H
- ▶ Remove the water tank, pour away the water and refill the tank with 1.2 I cold water.
- ▶ Put the water tank back again.
  - [R] remains or [R] appears 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.



# Replacing a defective light bulb

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

# **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.



Please note down the serial number (FN) and the error message in full, e.g. F  $\times \times / E \times \times$ , before calling Customer Services.

### What to do if ...

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

Possible cause	Solution
■ The fuse or circuit breaker for electrical installations in the home is defective.	<ul><li>Change the fuse.</li><li>Reset the circuit breaker.</li></ul>
■ The fuse or circuit breaker keeps blowing.	► Call Customer Services.
An interruption in the power supply.	► Check the power supply.

# ... the illumination is not working

Possible cause	Solution
■ The light bulb is defective.	► For safety reasons, in case of a defective light bulb please contact our Customer Services.

# ... the appliance starts making noises during operation

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

# ... 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.	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.  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.

# ... H | flashes

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

# ... Trouble-shooting

# ... 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 ∃ flashes

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

# ... H 5 flashes

Possible cause	Solution
Descale was selected, but not started.	<ul> <li>Pour the contents of the special descaler undiluted into the water tank and then slot the water tank into the water tank compartment.</li> <li>▶ Press the ∠ok adjusting knob to confirm.</li> </ul>

# ... H | | flashes

Possible cause	Solution
■ Used unsuitable descaler.	Descale again using the recommended descaler.
<ul> <li>Descaling was not carried out correctly.</li> </ul>	<ul> <li>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.</li> <li>Call Customer Services.</li> </ul>

# ... $F \times x$ and $E \times x$ flash alternately

Possible cause	Solution
<ul><li>Various situations can lead to an error message.</li></ul>	► Cancel the error message by pressing the button.
	<ul><li>▶ Disconnect the power supply for about 1 minute.</li></ul>
	► 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.

# ... $U \times X$ and $E \times X$ flash alternately

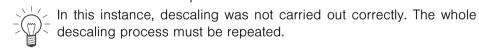
Possible cause	Solution
<ul><li>Interruption in the power supply.</li></ul>	► Cancel the error message by pressing the O button.
	<ul><li>▶ Disconnect the power supply for about 1 minute.</li></ul>
	► Reconnect the power supply.
	► If the error message appears again, note down the serial number (FN) and error message in full.
	► Disconnect the power supply.
	► Call Customer Services.

# ... [Axx appears

Possible cause	Solution
<ul><li>Various situations can</li></ul>	► [R   means the appliance is in the des-
lead to a «CA» message.	caling phase.
During descaling.	► [R 2 and [R] mean the appliance is in a rinsing phase.

### ... [ ] - appears

Possible cause	Solution		
■ The O button was	The appliance shortly automatically changes		
pressed during descaling.	over to the rinsing phases.		
	► If H 2 appears, fill the water tank with fresh water.		
	<ul> <li>The rinsing phase will continue automatically.</li> </ul>		



# After a power failure

After a power failure,  $\{2:00\}$  and the (1) symbol flash in the digital display.

- ► Turn the ✓oK adjusting knob to set the hour.
- ► Press the ✓oK adjusting knob to confirm.
- ► Turn the ✓oK adjusting knob to set the minutes.
- ► Press the ✓oK 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

	V	Vidth × Depth × Length [mm]
Stainless steel tray		370 × 25 × 429.5
Stainless steel tray, perforated		370 × 25 × 429.5
Wire shelf *		370 × 25 × 429.5
Original baking tray *		370 × 25 × 429.5
Stainless steel tray, 1/3 GN		325 × 20 × 177
Cooking tray, unperforated, <sup>1</sup> / <sub>3</sub> GN		325 × 40 × 177
Cooking tray, perforated, <sup>1</sup> / <sub>3</sub> GN		325 × 40 × 177
Roller runner		
Round TopClean baking tray ø 24 cm / ø 29 cm / ø 31 cm		

<sup>\*</sup> Included in scope of delivery

	$\label{eq:width} \begin{tabular}{ll} Width \times Depth \times Length \\ [mm] \end{tabular}$
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, ½ GN	325 × 60 × 265
Porcelain dish, <sup>2</sup> / <sub>3</sub> GN	325 × 60 × 354
Stainless steel steam insert	$257 \times 5 \times 109$ $252 \times 5 \times 197$ $290 \times 5 \times 254$
Lid for water tank	



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

<sup>\*</sup> Included in scope of delivery

# Spare parts

Shelf guide left / right



Knurled nut



Water tank



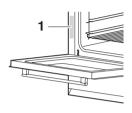
# **Technical data**

#### **External dimensions**

► See Installation Instructions

#### **Electrical connection**

► See identification plate 1



### Note for testing institutes

The energy efficiency class according to EN 50304 / EN 60350 is determined using the ## + ## and ## operating modes. Placing a thermocouple between the appliance door and the seal can cause lack of leak tightness and thus measuring errors.

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

#### General note

Maximum load capacity: 3 kg

### Measurement of the temperature in the cooking space

The temperature of the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements may be inaccurate and are not suitable for checking the accuracy of the temperature.

# 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  $E \mapsto I$ , «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.

# **Notes**

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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.



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 ✓oK adjusting knob to set the hour.
- ▶ Press the ( ) button again.
- ► Turn the ok adjusting knob to set the minutes.
- ▶ Press the ✓oK adjusting knob to confirm.

#### To select the operating mode

- ▶ Press the ♦ button repeatedly until the desired operating mode appears.
- ► Turn the ✓oK adjusting knob to set the cooking space temperature.
- ► Press the ✓oK adjusting knob to confirm.

## To switch off the appliance

▶ Press the ○ button.

### To set the timer

- ► Press the 🇘 button.
- ► Turn the rok adjusting knob to set the timer duration.



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