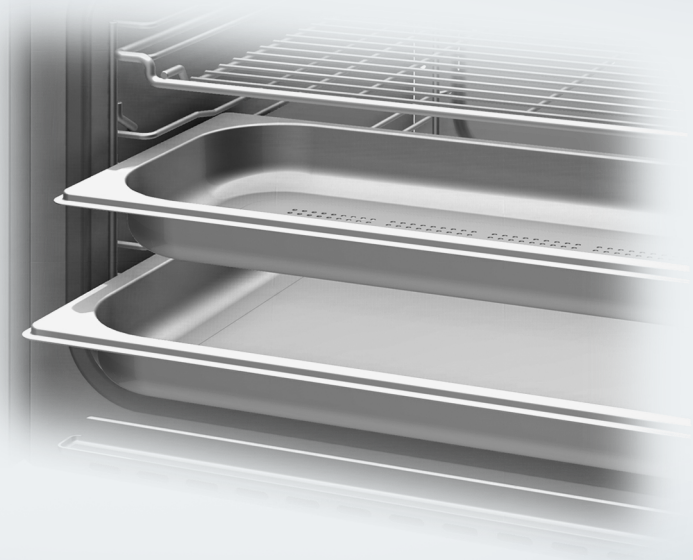
Operating and installation instructions
Steam oven



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

en - GB

M.-Nr. 09 580 070

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

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

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

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

Correct application

▶ The steam oven is intended for use in domestic households and similar working and residential environments.

▶ The appliance is not intended for outdoor use.

▶ It is intended for domestic use only as described in these operating instructions. Any other usage is not supported by the manufacturer and could be dangerous.

▶ The appliance can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and recognise and understand the consequences of incorrect operation.

Safety with children

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may only use the oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean the appliance unsupervised.

▶ Please supervise children in the vicinity of the appliance and do not let them play with it.

▶ Danger of suffocation.
Packaging, e.g. plastic wrappings, must be kept out of the reach of babies and children.
Whilst playing, children could become entangled in packaging or pull it over their head and suffocate.

▶ Danger of burning.
Children's skin is far more sensitive to high temperatures than that of adults. Make sure that children do not attempt to open the door when the appliance is in operation. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

▶ Danger of injury.
Children could hurt themselves on an open door. Do not let them swing on it.

Technical safety

▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.

▶ A damaged appliance can be dangerous. Check it for visible signs of damage. Do not use a damaged appliance.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is present. If in any doubt please have the electrical connection inspected by an electrician.

▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ Never open the casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a Miele authorised service technician. Otherwise the guarantee is invalidated.

▶ Miele can only guarantee the safety of the appliance when original Miele replacement parts are used. Faulty components must only be replaced by genuine original Miele spare parts.

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

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ Danger of burning.
The steam oven becomes hot when in use.
You could burn yourself on the oven interior, cooked food, oven accessories or hot steam.
Wear oven gloves when placing food in the oven or removing it and when adjusting oven shelves etc. in a hot oven. Take care when putting cooking containers into the oven or removing them not to spill the contents.

▶ Danger of burning.
There may be some residual hot water in the water container at the end of a cooking process. Take care not to spill the contents when taking the water container out of the appliance.

▶ Do not bottle or heat up food in closed tins in the oven, as pressure will build up in the tin causing it to explode.

▶ You could injure yourself on the open oven door.
Avoid leaving the door open unnecessarily.

▶ Plastic dishes which are not heat- and steam resistant melt at high temperatures and can damage the appliance.
Use temperature- (to 100 °C) and steam-resistant plastic dishes. Follow the manufacturer's instructions.

▶ Food which is left in the oven to be kept hot can dry out and the moisture released can lead to corrosion damage in the appliance. Do not use the oven for keeping food warm and do not use utensils in the appliance which could corrode.

▶ For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use.

Cleaning and care

▶ Danger of injury.
Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

▶ Scratches on the door glass can result in the glass breaking.
Do not use abrasive cleaners, hard sponges, brushes or sharp metal tools to clean the door glass.

▶ The side runners can be removed for cleaning purposes (see "Cleaning and care").
Ensure that they are replaced correctly and do not use the oven without them fitted.

▶ Do not immerse the water container in water, or clean it in a dishwasher. Connecting the water container into the appliance when wet could cause an electric shock.

Accessories

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

Caring for the environment

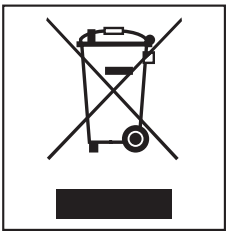
Disposal of the packing material

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

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

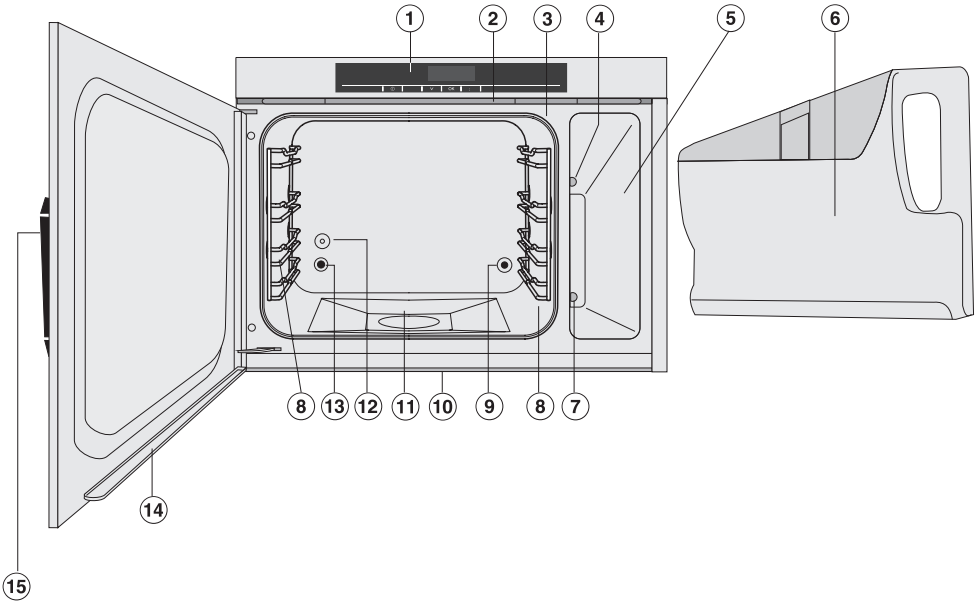
Disposing of your old appliance

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



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Front view

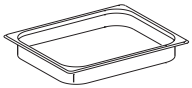


① Control panel
② Ventilation outlet
③ Door seal
④ Steam channel
⑤ Compartment for water container
⑥ Water container (with insert)
⑦ Contact point for water container
⑧ Side runners with 4 shelf levels
⑨ Steam inlet
⑩ Drip channel in the oven
⑪ Floor heater
⑫ Temperature sensor
⑬ Steam outlet
⑭ Drip channel in the door
⑮ Door release

Accessories supplied

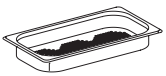
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

Condensate tray DGG 15



To catch excess moisture
325 x 265 x 40 mm (W x D x H)

DGGL 1



2 perforated cooking containers
Gross capacity 1.5 litres / Usable capacity 0.9 litres
325 x 175 x 40 mm (W x D x H)

Silicone grease



For lubricating the coupling seal on the water container

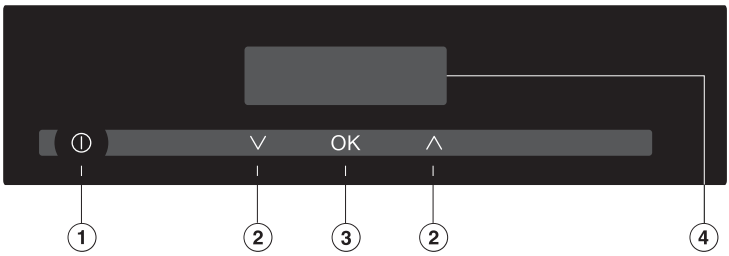
Miele steam oven cookbook

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

Control panel

Lightly touch sensors ① - ③ to operate the appliance. An audible tone will sound each time a sensor is pressed. You can deactivate this, if wished (see "Settings").

During operation numbers and symbols will appear in the display ④



Sensor controls

	Sensor(s)	Function
①	⏻	- For switching the appliance on and off - For calling up the descaling process
②	∨ ∧	- For setting the temperature and cooking duration - For scrolling through the Programming settings
③	OK	For confirming the temperature / duration / selection
	⏻ + ∨	For calling up programming mode

Display

Display	Meaning
(flashing)	No water or water container not present
Numbers + °C	Temperature
Numbers + h	Duration
Number(s) +	The appliance needs to be descaled.

Description of the functions

Condensate tray

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

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

Water container

The maximum water level is 1.2 litres, the minimum 0.75 litres. The water level markers are located inside and outside the container. On no account exceed the upper or maximum level marker.
The maximum quantity of 1.2 litres of water is sufficient to run a cooking programme at 100 °C for approx. 2 hours, and the minimum quantity of 0.75 litres of water is sufficient to run a cooking programme at 100 °C for approx. 30 minutes, providing the door is not opened.
If the symbol is flashing, either the water container is not sitting correctly or there is not enough water in it.

Noises

You can hear the noise of the fan when the appliance is operating.
Noises similar to those of a kettle can be heard when steam is being generated.

Temperature

The steam oven has a temperature range of 40 °C to 100 °C. The appliance is set at 100 °C when the oven is switched on. You can alter the temperature in 5 °C steps.

Recommended temperature

100 °C:
For cooking all types of food,
Reheating,
Menu cooking (whole meals)
Bottling,
Extracting juice with steam,
.....

85 °C:
For cooking fish gently.

60 °C:
For defrosting.

40 °C
For proving yeast,
Preparing yoghurt,
.....

Cooking duration

A duration of between 1 minute (0:01) and 9 hours 59 minutes (9:59) can be set.

Heating-up phase

During the heating-up phase the oven compartment is heated to the set temperature. The display will show the temperature of the cooking compartment as it rises.

The duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are preparing refrigerated or frozen food.

Filling the water container with hot water will shorten the heating-up time.

Cooking phase

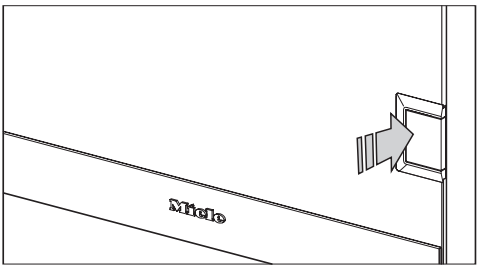
The cooking phase begins when the set temperature is reached. During the cooking phase the duration remaining (time left) will be shown in the display.

Please refer to "Steam cooking" and "Special applications" for more information and tips on how to use your steam oven.

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

Cleaning for the first time

- Remove any protective foil.



- Open the door by pressing on the left hand side of the door release. The door will open slightly.

Water container

- Take the water container out of the appliance and remove the insert (see "Cleaning and care - Water container").
- Rinse the water container and the insert thoroughly by hand using hot water. Do not use any washing-up liquid or detergent.

Do not clean the water container or the insert in a dishwasher. Do not immerse the water container in water.

Accessories / Oven interior

- Take all accessories out of the oven. Wash them in a mild solution of washing-up liquid and hot water or in the dishwasher.

The appliance has been treated at the factory with a conditioning agent.

- To remove this, clean the oven interior with a mild solution of washing-up liquid and hot water and then dry thoroughly with a soft cloth.

Before using for the first time

Setting the water hardness level

The steam oven is set at the factory to the hard (S04) water hardness setting. It must be adjusted to local water hardness to ensure problem-free operation and so that descaling can be carried out at the correct interval. The harder the water, the more often the appliance will need to be descaled.

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

Setting the correct boiling point for water

Before cooking food for the first time, you must set the boiling point for water, as this varies according to the altitude of the location of the appliance. This procedure adjusts the appliance to the altitude in your area and also flushes out the waterways.

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

- Run the appliance at 100 °C for 15 minutes. Proceed as described in "Brief operating instructions".

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

Preparation

- Fill the water container with mains tap water up to at least the "min" marker. You do not need to remove the insert.

Only use **mains tap water**. Never use distilled or mineral water or other liquids.

- Push the water container into the appliance until it connects.

If the water container is not positioned correctly, the appliance will not heat up and after a while *F20* will appear in the display (see "Problem solving guide").

- Place the food in the oven.
- Touch the ⏻ sensor to switch the appliance on.

Setting the temperature and duration



"100" will appear in the display and the "°C" will start flashing.

- If you want to cook with 100 °C, confirm the setting with "OK".

If necessary, you can reduce the temperature by touching the ∨ sensor. Confirm with "OK".

After confirming the temperature, 3 zeros will appear in display and "h" will start flashing.



- Set the cooking duration you want by touching ∧ (from 0:00 upwards) or ∨ (from 9:59 downwards).
- Confirm your selection by touching "OK".

The appliance will start automatically after the duration has been confirmed.

If you do not complete these steps within 15 minutes, the appliance will switch itself off.

At the end of the duration

At the end of the set cooking duration, an audible tone will sound, 3 zeros will appear and "h" will flash in the display.

■ Switch off the appliance.

The fan will continue to run for a while after the appliance has been switched off. If you want to reduce the run-on time, you can do so by removing the water container as soon as you have switched the appliance off.

Steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

Danger of burning.
You could burn yourself on the oven interior, spilled food, accessories and hot steam.
Use oven gloves when removing hot food from the appliance.

After use

■ Remove the condensate tray and empty it.

■ Remove and empty the water container, pushing upwards slightly as you take it out of the appliance.

■ After each use, clean and dry the whole appliance as described in "Cleaning and care".

Leave the appliance door open until the oven interior is completely dry.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water, there is something wrong. Call Miele Service.

Interrupting operation

Operation is interrupted when the door is opened. The heating will be switched off and the cooking duration remains stored in memory.

Steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

When opening the appliance, take great care that hot water which may have collected in the drip channel in the door does not overflow.

Danger of burning.
When putting the condensate tray or cooking containers into the oven or taking them out, take care not to spill the contents. Do not come into contact with hot steam and do not touch the hot oven sides.
Use oven gloves when removing hot food from the appliance.

Operation will resume when the door is closed.
The oven will heat up again and the display will show the temperature in the cooking compartment as it rises. Once the set temperature has been reached, the display will change to show the cooking duration remaining as it counts down.

Changing the temperature

You can alter the temperature at any time during operation. Touch the "OK" sensor once. The display will change to the temperature setting display and "C" will flash. Set the temperature as described earlier.

Changing the duration

You can alter the cooking duration at any time during operation. Touch the "OK" sensor twice. The display will change to the cooking duration setting display and "h" will flash. Set the cooking duration as described earlier.

Insufficient water

Insufficient water is indicated by the flashing symbol and an audible tone.

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

Operation will continue.

Pre-heating

Your appliance has a pre-heating function. This heats the oven interior to approx. 40 °C. The heating-up time is then shorter as the oven interior is pre-heated and therefore the cooking process takes less time.

The appliance is delivered with the pre-heating function deactivated. If you wish to use it you will need to alter the setting (see "Settings").

When the pre-heating function has been activated you can still choose whether you want to use it for each programme.

The water container must be filled with water for pre-heating and present in the appliance.

The pre-heating process will be cancelled if the door is opened. You can start the process again by switching the appliance off and then back on again.

Using pre-heat

■ Switch on the appliance.

100 will appear in the display. °C will start flashing. **Do not** confirm .

After a few seconds the pre-heating process will begin and the display will show the temperature as it rises.

When pre-heating is finished, 100 will appear in the display and °C will flash.

■ Place the food in the oven.

■ Set the temperature and duration as normal.

Not using pre-heat

■ Place the food in the oven.

■ Switch on the appliance.

100 will appear in the display. °C will start flashing.

■ Confirm this or set the required temperature.

■ Set the required duration.

General notes

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

The advantages of cooking with steam

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

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

Suitable containers

Cooking containers

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

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

Your own containers

You can also use your own containers. Please note:

– If using plastic cooking containers, make sure that they are heat-resistant to 100 °C and able to withstand hot steam. With plastic containers please check with the manufacturer that they are suitable for use in a steam oven.

– Thick-sided containers made from porcelain, china or stoneware, for example, are not so suitable for steam cooking. They do not conduct heat well and as a result cooking durations will be considerably longer than those given in the charts.

– Place the cooking container in a sufficiently large perforated container, not on the oven floor.
– Ensure that there is a gap of at least 3 cm between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Condensate tray

When using a perforated cooking container, push the condensate tray onto the lowest shelf runner to catch any drips.

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

Shelf level

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

Frozen food

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

Temperature

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

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

General notes

Cooking duration (time)

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

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

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

Cooking with liquid

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

Your own recipes

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

Vegetables

Fresh

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

Frozen

Frozen vegetables do not need to be defrosted beforehand, Exception: vegetables frozen in a block.

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

If vegetables have frozen together in clumps, break these up before cooking with steam. Follow the manufacturer's instructions on the packaging regarding cooking duration.

Cooking containers

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

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

Use solid containers for vegetables which are cooked in liquid.

Shelf level

When cooking vegetables with a distinctive colour (e.g beetroot) in a perforated container, place the perforated container directly above the condensate tray to avoid any colour transfer.

Cooking duration

As with conventional methods, when cooking vegetables with steam the cooking duration will depend on the size and also whether you want the vegetables to be al dente or soft/well done. Example:
waxy potatoes, cut into quarters = approx. 18 minutes
waxy potatoes, cut in half = approx. 22 minutes
Brussels sprouts, large, al dente = approx. 12 minutes
Brussels sprouts, small, soft = approx. 12 minutes

Settings

Temperature: 100 °C
Duration: See chart

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

	Duration in minutes
Artichokes	32–38
Beans, green	10–12
Beetroot, whole	53–57
Black salsify, whole	9–10
Broccoli florets	3–4
Cauliflower florets	8
Celeriac, cut into batons	6–7
Celery, chopped	4–5
Chantenay carrots, whole	7–8
Chantenay carrots, halved	6–7
Chantenay carrots, chopped	4
Cauliflower, whole	27–28
Chicory, halved	4–5
Chinese cabbage, chopped	3

	Duration in minutes
Corn on the cob	30–35
Courgettes, sliced	2–3
Curly kale, chopped	23–26
Fairly firm potatoes, peeled whole halved quartered	 25–27 19–21 17–18
Fennel, cut into strips	4–5
Fennel, halved	10–12
Firm potatoes, peeled whole halved quartered	 27–29 21–22 16–18
Floury potatoes, peeled whole halved quartered	 26–28 19–20 15–16
Green asparagus	7
Kohlrabi, cut into batons	6–7
Leeks, halved lengthwise	6
Leeks, sliced	4–5
Main crop carrots, chopped	6
New potatoes, firm	30–32
Peas	3
Pepper, diced / cut into strips	2
Pumpkin, diced	2–4
Red cabbage, chopped	23–26
Romanesco florets	5–7
Romanesco, whole	22–25

	Duration in minutes
Savoy cabbage, chopped	10–11
Spinach	1–2
Spring cabbage, chopped	10–11
Sprouts	10–12
Sugar snap peas	5–7
Swede, chopped	6–7
Swiss chard, chopped	2–3
White asparagus	9–10
White cabbage, chopped	12

Meat

Fresh

Prepare the meat in the usual way.

Frozen

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

Preparation

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

Cooking duration

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

Tips

If you want to preserve the **juices**, cook in a perforated container. Place a solid container underneath to catch the juices.
You can use these to make a gravy or freeze them for later use.

Boiling fowl, back or top rib and meat bones can all be used to make **stock**. Place the meat together with some mixed vegetables in a solid cooking container and add cold water. The longer the cooking duration, the stronger the stock.

Settings

Temperature: 100 °C
Duration: See chart

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

Meat	Duration in minutes
Beef stew	105–115
Boiling fowl, covered with water	80–90
Boiled topside	110–120
Brisket, covered with water	130–140
Chicken breast fillet	8–10
Gammon slices	6–8
Knuckle	135–145
Lamb stew	12–16
Leg steak, covered with water	110–120
Poularde	60–70
Shank	105–115
Top rib, covered with water	110–120
Turkey escalope	4–6
Turkey roulade	12–15
Veal cutlets	3–4

Sausages

Settings

Temperature: 90 °C
Duration: See chart

Sausages	Duration in minutes
Frankfurters	6–8
Bologna sausages	6–8
Veal sausages	6–8

Fish

Fresh

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

Frozen

Defrost frozen fish before cooking (see "Defrosting").

Preparation

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

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

Cooking containers

If using a perforated container to cook fish, grease it beforehand.

Shelf level

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

Temperature

85 °C – 90 °C
For gently cooking delicate types of fish, such as sole.

100 °C
For cooking firmer types of fish, e.g. cod and salmon.
Also for cooking fish in sauce or stock.

Cooking duration

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

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

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

Tips

Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.

Cook large fish in the swimming position. To help maintain the shape of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish bellyside down over the cup.

You can use any fish scraps, e.g. fish heads, bones, tails etc to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.

Blue fish is fish which is cooked in water and vinegar (refer to the recipe for the ratio of water to vinegar). It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

Settings

Temperature: See chart
Duration: See chart

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

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

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

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

Cooking containers

If using a perforated container grease it beforehand.

Cooking duration

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

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

Settings

Temperature: See chart
Duration: See chart

	Temperature in °C	Duration in minutes
Crevettes	90	3
Prawns	90	3
King prawns	90	4
Small shrimps	90	3
Crayfish	95	10–15
Large shrimps	90	3

Mussels

Fresh

⚠ Only cook mussels which are closed.
N.B. Do not eat mussels which have not opened after being cooked. Danger of food poisoning.

Steep fresh mussels in water for a few hours before cooking to rinse out any sand. Then brush the mussels vigorously to remove the attached fibres.

Frozen

Defrost frozen mussels before cooking.

Cooking duration

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

Settings

Temperature: See chart
Duration: See chart

	Temperature in °C	Duration in minutes
Barnacles	100	2
Bearded mussels	90	12
Cockles	100	2
Pilgrim scallops	90	5
Razor clams	100	2–4
Venus mussels	90	4

Rice

Rice swells when cooked and needs to be cooked in liquid. The proprotion of rice to liquid depends on the type of rice.

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

Settings

Temperature: 100 °C
Duration: See chart

	Ratio Rice : Liquid	Duration in minutes
Basmati rice	1 : 1,5	15
Brown rice	1 : 1.5	26–29
Parboiled rice	1 : 1.5	23–25
Round grain rice Pudding rice Risotto	 1 : 2,5 1 : 2.5	 30 18–19
Wild rice	1 : 1.5	26–29

Pasta

Dry pasta

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

Increase the cooking time stated by the manufacturer by $^1/_3$.

Fresh

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

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

Settings

Temperature: 100 °C
Duration: See chart

Fresh	**Duration in minutes**
Gnocchi	3
Knöpfli	2
Ravioli	3
Spätzle	2
Tortellini	3
Dry pasta, covered with water	
Tagliatelli	14
Vermicelli	8

Dumplings

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

Cook fresh dumplings in a greased, perforated container.

Settings

Temperature: 100 °C
Duration: See chart

	Duration in minutes
Boil-in-the-bag bread dumplings	18–20
Boil-in-the-bag potato dumplings	20
Sweet dumplings	30
Yeast dumplings	20

Grain

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

Grain can be cooked whole or cracked.

Settings

Temperature: 100 °C
Duration: See chart

	Ratio Grain : Liquid	Duration in minutes
Amaranth	1 : 1.5	15–17
Bulgar	1 : 1.5	9
Green spelt, cracked	1 : 1	7
Green spelt, whole	1 : 1	18–20
Millet	1 : 1.5	10
Oats, cracked	1 : 1	7
Oats, whole	1 : 1	18
Polenta	1 : 3	10
Quinoa	1 : 1.5	15
Rye, cracked	1 : 1	10
Rye, whole	1 : 1	35
Wheat, cracked	1 : 1	8
Wheat, whole	1 : 1	30

Dried pulses

Soak pulses for at least 10 hours in cold water before cooking. Soaking makes pulses more digestible and shortens the cooking duration required.
Exception: **Lentils** do not need to be soaked before cooking.

Soaked pulses must be covered with liquid during cooking. With unsoaked pulses a specific ratio of pulses : water is required.

Settings

Temperature: 100 °C
Duration: See chart

Soaked	
	Duration in minutes
Beans	
Adzuki beans	20–25
Black beans	55–60
Haricot beans	34–36
Kidney beans	55–65
Pinto beans	55–65
Peas	
Green split peas	27
Yellow split peas	40–50

Unsoaked		
	Duration in minutes	**Ratio Pulses: Liquid**
Beans		
Adzuki beans	95–105	1 : 3
Black beans	100–120	1 : 3
Haricot beans	80–90	1 : 3
Kidney beans	130–140	1 : 3
Pinto beans	115–135	1 : 3
Lentils		
Brown lentils	13–14	1 : 2
Red lentils	7	1 : 2
Peas		
Green split peas	60–70	1 : 3
Yellow split peas	110–130	1 : 3

Hen's eggs

Use a perforated container to cook boiled eggs in the steam oven.

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

Use a solid container for preparing egg dishes, such as scrambled eggs.

Settings

Temperature: 100 °C
Duration: See chart

	Duration in minutes
Size S	
soft	3
medium	5
hard	9
Size M	
soft	4
medium	6
hard	10
Size L	
soft	5
medium	7
hard	12
Size XL	
soft	6
medium	8
hard	13

Fruit

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

Tip

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

Settings

Temperature: 100 °C
Duration: See chart

	Duration in minutes
Apple pieces	1–3
Cherries	2–4
Gooseberries	2–3
Mirabelle plums	1–2
Nectarine / Peach pieces	1–2
Pear chunks	1–3
Plums	1–3
Quince, diced	6–8
Rhubarb pieces	1–2

Menu cooking (cooking whole meals)

You can use the steam oven to cook a whole meal containing types of food which have different cooking durations, e.g. fish fillet with rice and broccoli. The food which has the longest cooking duration is placed in the steam oven first and then each subsequent dish is placed in the oven at the appropriate time so that the whole meal is ready at the same time.

Shelf level

When cooking fish or food with a distinctive colour (e.g. beetroot) in a perforated container, place the perforated container directly above the condensate tray to avoid any transfer of tastes or colour to other food.

Temperature

Whole meals should be cooked at a temperature of 100 °C as this is the temperature required to cook the majority of foods. Do not cook a whole meal at the lowest temperature when different temperatures are required for different types of food, e.g. 85 °C for seabream and 100 °C for potatoes.

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

Cooking duration

If you are increasing the recommended temperature, shorten the cooking duration by approx. $^1/_3$.

Example

Rice	20 minutes
Fish fillet	6 minutes
Broccoli	4 minutes

20 minutes less 6 minutes = 14 minutes (1st duration: rice)
6 minutes less 4 minutes = 2 minutes (2nd duration: fish fillet)
Remaining time = 4 minutes (3rd duration: broccoli)

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

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

Reheating

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

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

Suitable containers

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

Duration

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

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

Tips

Do not reheat large items, such as a joint of roast meat, whole. Divide it into portions and reheat these as plated meals.

Compact items, such as stuffed peppers or roulades, should be cut in half.

Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Reheat sauces separately, except for dishes such as stew and casseroles where the sauce is part of the dish.

Procedure

- Cover the food with a deep plate, a lid, or with foil that is resistant to temperatures up to 100°C and to steam.
- Place the plate or dish in a sufficiently large perforated container.

Settings

Temperature: 100 °C
Duration: See chart

	Duration in minutes
Casserole	8–10
Fish fillet	6–8
Meat	8–10
Plated meals	8–10
Poultry	8–10
Side dishes (pasta, rice, etc.)	8–10
Soup	8–10
Vegetables	8–10

Defrosting

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

Temperature

60 °C is the best temperature for defrosting.
Exception: 50 °C for minced meat and game.

Before and after defrosting

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

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

Cooking containers

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

⚠ It is particulary important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container, the sink and your hands. Danger of salmonella poisoning.

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

Tips

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

When defrosting food which has frozen together, e.g. berries, chops, fish fillets etc. separate it about half-way through the defrosting time.

Do not refreeze food once it has thawed.

Defrost frozen pre-cooked meals according to the manufacturer's instructions.

Settings

Temperature: See chart
Duration: See chart

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Dairy products				
Cheese slices	125	60	15	10
Cream	250	60	20–25	10–15
Quark	250	60	20–25	10–15
Soft cheese	100	60	15	10–15
Fruit				
Apple sauce	250	60	20–25	10–15
Apple pieces	250	60	20–25	10–15
Apricots	500	60	25–28	15–20
Cherries	150	60	15	10–15
Gooseberries	250	60	20–22	10–15
Peaches	500	60	25–28	15–20
Plums	250	60	20–25	10–15
Raspberries / Blackcurrants	300	60	8	10–12
Strawberries	300	60	8–10	10–12
Fish				
Fish fillets	400	60	15	10–15
Lobster	300	60	25–30	10–15
Small shrimps	300	60	4–6	5
Trout	500	60	15–18	10–15
Vegetables				
Vegetables frozen in a block, e.g. spinach	300	60	20–25	10–15

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
Meat				
Cutlets / chops / sausages	800	60	25–35	15–20
Goulash	500	60	30–40	10–15
Goulash	1000	60	50–60	10–15
Liver	250	60	20–25	10–15
Minced meat	250	50	15–20	10–15
Minced meat	500	50	20–30	10–15
Roast meat	(in slices)	60	8–10	15–20
Saddle of hare	500	50	30–40	10–15
Saddle of venison	1000	50	40–50	10–15
Poultry				
Chicken	1000	60	40	15–20
Chicken escalope	500	60	25–30	10–15
Chicken quarters	150	60	20–25	10–15
Turkey drumsticks	500	60	40–45	10–15
Baked goods				
Creamed mixture cakes / biscuits	400	60	15	10–15
Puff pastries / Yeast buns		60	10–12	10–15
Bread / rolls				
Bread rolls		60	30	2
Rye bread, sliced	250	60	40	15
White bread, sliced	150	60	30	20
Wholegrain bread, sliced	250	60	65	15

Bottling

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

Glass jars

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

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

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

Fruit

Sort fruit carefully, rinse it briefly but thoroughly and allow it to drain. Take great care when cleaning soft fruit as it is very delicate and squashes easily.
Remove any peel, stalks, cores or stones.
Cut up large fruit. For example, cut apples into slices.
If you are bottling produce. with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden screwer as otherwise it will burst.

Vegetables

Rinse, clean and cut up vegetables.
Green vegetables should be blanched before bottling to help them retain their colour (see "Blanching").

Fill volume

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

Fill the jars with liquid. The produce must be completely covered.
Use a sugar solution for fruit and a salt or vinegar solution for vegetables.

Tips

Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.

Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Procedure

- Push the condensate tray in on the lowest level with a perforated container above it.
- Place the jars (all the same size) in the perforated container. Ensure that they do not touch one another.

Settings

Temperature: See chart
Duration: See chart

Produce	Temperature in °C	Duration in minutes*
Strawberries/ raspberries		
Blackcurrants	80	50
Cranberries	80	55
Gooseberries	80	55
Fruit with stones		
Cherries	85	55
Greengages	85	55
Mirabelle plums	85	55
Peaches	85	55
Plums	85	55

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

Produce	Temperature in °C	Duration in minutes*
Fruit with pips		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55

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

Extracting juice with steam

You can use the steam oven to extract juices from fruit, such as soft berries and cherries.

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

Preparation

Sort and clean the fruit. Cut out any blemishes.

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

Tips

Try experimenting with mild and tart fruit.

Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For sweet fruit add 50 - 100 g sugar, and for more tart fruit 100 - 150 g sugar per kilo of fruit.

If you wish to bottle the juice rather than consume it straight away, pour it whilst hot into hot, sterilised bottles and then seal immediately with sterilised tops.

Procedure

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

Settings

Temperature: 100 °C
Duration: 40-70 minutes

Making yoghurt

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

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

The yoghurt must be fresh (short storage time)

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

The yoghurt and milk should have the same percentage fat.

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

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

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

Possible reasons for unsatisfactory results

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

Liquid has separated:
The jars were moved, yoghurt was not cooled down quickly enough.

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

Tip

When using yoghurt enzyme, yoghurt can be made from a milk / cream mixture. Mix 3/4 litre milk with 1/4 litre cream.

Procedure

- Mix 100 g yoghurt with 1 litre of milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into glass jars and seal the jars.
- Place the sealed jars in a cooking container. Ensure that they do not touch one another.
- Place the jars in the refrigerator immediately on completion of the process. Avoid moving the jars unnecessarily.

Settings

Temperature: 40 °C
Duration: 5:00 hours

Proving yeast dough

Procedure

- Prepare the dough according to the recipe.
- Place the dough in an uncovered bowl in a perforated cooking container.

Settings

Temperature: 40 °C
Duration: according to the recipe

Dissolving gelatine

Procedure

- **Gelatine leaves:** Soak in a bowl of cold water for 5 minutes. The gelatine leaves must be completely covered with water. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- **Gelatine powder:** Place in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place in a perforated cooking container.

Settings

Temperature: 90 °C
Duration: 1 minute

Melting chocolate

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

Procedure

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

Settings

Temperature: 65 °C
Duration: 20 minutes

Skinning vegetables and fruit

Procedure

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

Settings

Temperature: See chart
Duration: See chart

Food	Temperature in °C	Duration in minutes
Almonds	100	1
Apricots	95	1
Nectarines	100	1
Peaches	100	1
Peppers	100	4
Tomatoes	95	1

Special applications

Apple storage

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

Settings

Temperature: 50 °C
Duration: 5 minutes

Blanch

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

Blanching vegetables also helps them retain their original colour.

Procedure

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

Settings

Temperature: 100 °C
Duration: 1 minute

Sweating onions

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

Procedure

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

Settings

Temperature: 100 °C
Duration: 4 minutes

Bacon

The bacon does not brown.

Procedure

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

Settings

Temperature: 100 °C
Duration: 4 minutes

Disinfecting items

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

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

Procedure

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

Settings

Temperature: 100 °C
Duration: 15 minutes

Heating damp flannels

Procedure

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

Settings

Temperature: 70 °C
Duration: 2 minutes

Decrystallise honey

Procedure

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

Settings

Temperature: 60 °C
Duration: 90 minutes (depending on the size of jar or the amount of honey in the jar)

Making eierstich

Procedure

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

Settings

Temperature: 100 °C
Duration: 4 minutes

Your oven is supplied with a number of standard default settings. The standard settings listed in the chart can be altered.

Before you begin, ensure that the appliance is **switched off**.

- Touch and hold the ⏻ sensor.
- While the ⏻ sensor is being touched, touch the ∨ sensor once briefly until the display lights up.

P1 will appear in the display.

- Touch the ∧ or ∨ sensor repeatedly until the programme you want appears highlighted in the display.
- Confirm with "OK".
- Touch the ∧ or ∨ repeatedly until the status you want appears highlighted in the display.
- Confirm with "OK".
- After you have altered the setting(s) required, switch the appliance off.

The factory setting is shown in **bold**.

Programme		Status	Available settings		
P 1		**S 0**			
		S 1	Factory default settings reinstated		
P 2	Demonstration mode	**S 0**	**Off, the appliance will heat up**		
		S 1	On, the appliance does not heat up		
P 3	Audible tone volume	S 1	Very quiet		
		S 2	Quiet		
		S 3	Medium		
		S 4	**Loud**		
P 4	Water hardness		Hardness setting	Hardness range	mmol/l
		S 1	Soft	< 8.4 °dH	< 1.5
		S 2	Medium	8.4-14 °dH	1.5–2.5
		S 3	-	-	-
		S 4	**Hard**	**> 14 °dH**	**> 2.5**
P 5	Temperature unit	**S 1**	**°C**		
		S 2	°F		
P 6	Pre-heat	**S 0**	**Pre-heating not active**		
		S 1	Pre-heating active		
P 7	Keypad tone	S 0	Off		
		S 1	**On**		

Your local water supplier will be able to advise you on the water hardness for your area.

⚠ Danger of injury.
Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

Danger of damage.
Unsuitable cleaning agents can damage the surfaces of the appliance. Do not use commercial cleaning agents. Only use agents designed for domestic use.

Do not use cleaning agents or washing-up liquids containing aliphatic hydrocarbons as these could cause the seals to swell.

Disconnect the appliance from the electricity supply and allow it to cool down to a safe temperature before cleaning. The appliance and accessories should be cleaned after each use.

Make sure the appliance is completely dry before closing the door.

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

Appliance front / Casing

Remove any soiling immediately.
If this is not done, it might become impossible to remove and could cause the surfaces to alter or discolour.

Clean the front using a damp microfibre cloth or with a clean sponge and a solution of hot water and washing-up liquid. After cleaning dry with a soft cloth.

All surfaces are susceptible to scratching. Scratches on glass surfaces could even cause a breakage.

Contact with unsuitable cleaning agents can alter or discolour the surfaces.

To avoid damaging the surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven sprays,
- glass cleaning agents,
- hard, abrasive sponges and brushes, e.g. pot scourers,
- melamine eraser blocks,
- sharp metal scrapers.

Oven interior

Dry the oven interior, door seal, drip channel, inside of the door and the compartment for the water container after each use. Use a sponge or absorbent cloth to wipe off the condensate which has built up in the compartment.

Remove grease deposits with a clean sponge and a solution of hot water and washing-up liquid. Rinse with clean water and then dry the oven interior with a soft cloth.

When cleaning the back of the oven cavity, make sure that nothing gets caught behind the seals around the steam inlet and outlet. Otherwise the seals could get pushed into the back panel by mistake.

After prolonged use, the **floor heater** can become discoloured by drops of liquid. This discolouration can be removed easily with the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.

Replace the **door seal** with a new one if it becomes porous or brittle. Door seals can be ordered from the Miele Spare Parts Department.

Accessories

Drip tray, cooking containers

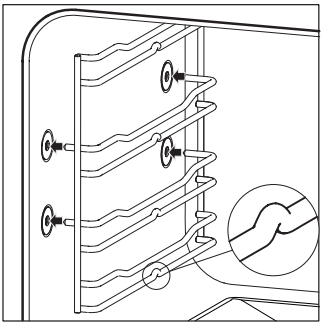
Wash and dry the condensate tray and cooking containers after each use. They are all dishwasher safe.

Use a little vinegar to remove any bluish discolouration on the cooking containers.
You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse the cooking containers thoroughly with clean water to remove any residual cleaning agent.

Side runners

The runners can be cleaned with water and washing-up liquid or in a dishwasher.

- Remove the runners horizontally.

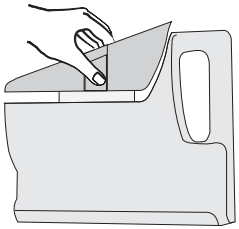


- Make sure that they are correctly inserted when replacing them (see illustration). Push the runners in firmly.

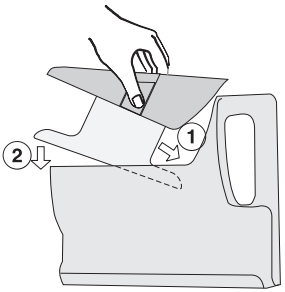
If the runners are not properly inserted, the containers could tip or be inadvertently pulled out. The temperature sensor could also be damaged when placing cooking containers in the oven.

Water container

Remove, empty and dry the water container after each use.



- Release the insert by pushing the catches on the sides in towards each other and then pull it out of the container.



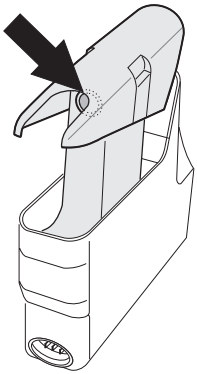
- After cleaning, dry both parts thoroughly before replacing it in the water container. When replacing the insert (see illustration), guide it in at an angle ① and push the side with the opening downwards ②.

Do not immerse the water container in water or clean it in a dishwasher.

It is important to empty the water container after each use for hygiene reasons, and also to prevent condensate building up in the appliance.

Do not use scouring pads or hard brushes.

Coupling seal



If the water container becomes difficult to remove and replace or the fault message *F20* appears, rub a small amount of the silicone grease supplied (see "Guide to the appliance / Accessories supplied") into the inside of the coupling seal. When doing this, do not detach the seal but leave it in place.

When handling silicone grease, please observe the following safety measures:

– Remove any silicone grease from your skin either by wiping it off or by washing it off.

– If the grease gets into the eyes, it must be rinsed out with plenty of clean water.

– If it is swallowed, seek medical advice.

The coupling seal should be replaced with a new one if it becomes brittle or porous or if an unusually large amount of water collects on the floor of the water container compartment.

Coupling seals can be ordered from the Miele Spare Parts Department.

Only use the silicone grease supplied. On no account must margarine or oil or any other domestic grease or fat be used, as these can cause the seal to swell.

Descaling

For optimum cleaning results we recommend that you use Miele descaling tablets (see "Optional accessories"). A proprietary citric acid based descaling agent can also be used. Follow the manufacturer's instructions on the packaging.

Ensure that the descaling agent does not come into contact with the metal control panel or the door handle as this could cause marks. However should any descaling agent get onto these surfaces, wipe it away immediately.

The appliance will need descaling after a certain number of operating hours. The display will alert you. After switching on, the descaling symbol ⇄ and the number *10* will appear in the display. The number indicates that the appliance can be used a further 10 times before it locks out. If the appliance is not descaled immediately, a *9* will appear in the display the next time the appliance is switched on, and so on.



The appliance will lock after the last remaining cooking process and it must be descaled before it is used again. We recommend descaling before it locks out.



- Touch ① until an audible tone sounds and "0:22 h" appears in the display and the ⇄ symbol starts flashing.
- Fill the water container with 1 litre of descaling solution. Follow the instructions on the descaling agent packaging carefully.
- Push the water container into the appliance until it connects.



- Confirm with "OK".

The colon will start flashing and the ⇄ symbol will now light up constantly. The descaling process will now begin.

It is only possible to cancel the descaling process during the first minute. After that the process cannot be cancelled. Do not switch the appliance off during the descaling process. If if is switched off before the end of the process, the whole process will have to be started from the beginning again.



An audible tone will sound and the symbol will start flashing ten minutes before the end of the descaling process. The water container needs to be filled with fresh water.

- Remove and empty the water container. Remove the insert.
- Rinse the water container and the insert thoroughly.
- Replace the insert and fill the water container with 1 litre of fresh tap water. Push the water container into the appliance until it connects.

The flashing symbol will go out and the symbol will start flashing.

- Confirm with "OK".

The colon will start flashing and the symbol will now light up constantly. Descaling will continue.

After descaling

An audible tone will sound when the descaling process has been completed.

- Switch off the appliance.
- Remove and empty the water container.
- Dry the oven interior.

Leave the appliance door open until the oven interior is completely dry.

Problem solving guide

With the help of the following guide, minor faults in the performance of the appliance, some of which may result from incorrect operation, can be put right without contacting the Service Department.

The following guide may help you to find the reason for a fault, and to correct it. You should, however, note the following:

⚠ Installation work and repairs to electrical appliances must only be carried out by a suitably qualified person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous.

Problem	Possible cause and remedy
You cannot switch the appliance on.	The mains fuse has tripped. ■ Reset the trip switch in the mains fuse box (minimum fuse rating - see data plate). There may be a technical fault. ■ Disconnect the appliance from the electricity supply for approx. 1 minute. To do this: – switch off at the isolator, or – disconnect the mains fuse. If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or the Miele Service Department.
The appliance does not heat up.	Demonstration mode is activated. ■ Deactivate demonstration mode (see "Programming"). The oven cavity has been warmed up by a warming drawer in operation underneath it. ■ Open the door and let the oven cool down.

Problem	Possible cause and remedy
The fan can still be heard after the appliance has been switched off.	The appliance is fitted with a fan which removes steam from the oven. The fan continues to run even after the appliance has been switched off. It will switch itself off automatically after a while.
The water container has become harder to put into the appliance and take out again.	The coupling seal in the water container has become stiff. ■ Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care / Water container / Coupling seal".
After moving house the appliance no longer switches from the heating-up phase to the cooking phase.	The boiling temperature of the water has changed as the altitude of the new location for the appliance differs from the old one by at least 300 m. ■ To adjust the boiling temperature, descale the appliance (see "Cleaning and care - Descale").
During operation an unusually large amount of steam escapes, or steam escapes from parts of the steam oven where it does not usually.	The door is not properly closed. ■ Close the door. The door seal is not correctly fitted. ■ Press it in all the way round the door to make sure it is fitted evenly. The door seal is damaged, e.g. cracks can be seen. ■ Replace the door seal.
After a period of time, the door makes a noise when it is opened and closed.	■ Lubricate the hinges with the silicone grease supplied.

Problem	Possible cause and remedy
The symbol appears in the display and an audible tone may sound.	The water container has not been pushed into the appliance properly. ■ Remove the water container and push it back in so that it connects. There is insufficient water in the water container. The water level must be between the two markings. ■ Fill the water container.
The heating-up phase lasts an unusually long time.	The water container needs to be descaled, because it is not set correctly for the hardness of the local water supply. ■ Set the correct water hardness level for your water supply (see "Settings"), and descale the appliance as described in "Cleaning and care / Descaling". If the water hardness level was in fact set correctly or the problem occurs again, contact the Service Department.
and a number between *1* and *10* appear in the display. **"0:22h" and flash.**	The appliance needs to be descaled. ■ Proceed as described in "Cleaning and care - Descaling".

Problem	Possible cause and remedy
F **and a number appear in the display.**	
F05 **F06**	Technical fault. ■ Switch the appliance off and call the Service Department.
F20	The water container has not been pushed into the appliance properly. ■ Remove the water container and push it back in so that it connects. Switch the appliance off and then back on again. The water container has become harder to put into the appliance and take out again. ■ Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Cleaning and care / Water container / Coupling seal".

Optional accessories

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

These can be ordered online via:

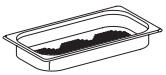


or from Miele (see back cover for contact details)

Cooking containers

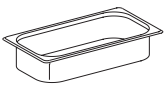
There is a wide range of perforated and solid cooking containers available in different sizes:

DGGL 1



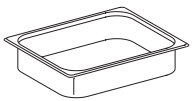
Perforated cooking container
Gross capacity 1.5 litres / Usable capacity 0.9 litres
325 x 175 x 40 mm (W x D x H)

DGG 2



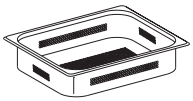
Solid cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGG 3



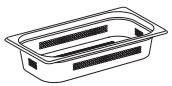
Solid cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

DGGL 4



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

DGGL 5



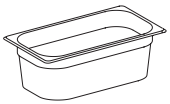
Perforated cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGGL 6



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

DGG 7



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

DGGL 8



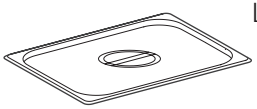
Perforated cooking container
Gross capacity 2.0 litres / Usable capacity 1.7 litres
325 x 265 x 40 mm (W x D x H)

DGD 1/3



Lid for 325 x 175 mm cooking containers

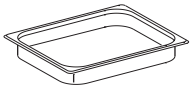
DGD 1/2



Lid for 325 x 265 mm cooking containers

Optional accessories

Condensate tray DGG 15



To catch excess moisture
325 x 265 x 40 mm (W x D x H)

Cleaning and care products

Miele descaling tablets
Pack of 6



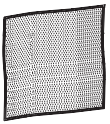
For descaling the water container

Ceramic and stainless steel hob cleaner
250 ml



Removes discolouration from the floor heater caused by drops of liquid.
Removes discolouration from cooking containers.

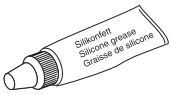
Microfibre cloth



Removes finger marks and light soiling

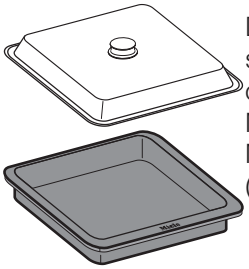
Silicone grease

For lubricating the coupling seal.



Other accessories

Multi-purpose casserole dish KMB 5000-S



Die-cast aluminium casserole dish with non-stick surface and stainless steel lid. Also suitable for use on an extended zone of induction hobs and in all Miele ovens.
Not suitable for use on gas hobs.
Maximum capacity: 2.5 kg. Dimensions: 325 x 260 x 65 mm (W x D x H)

Building-under casing DGUG

- only for DG 6020 -

Casing for freestanding installation DGSG

- only for DG 6020 -

▶ Before connecting the appliance to the mains supply, ensure that the connection data on the data plate (voltage and frequency) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

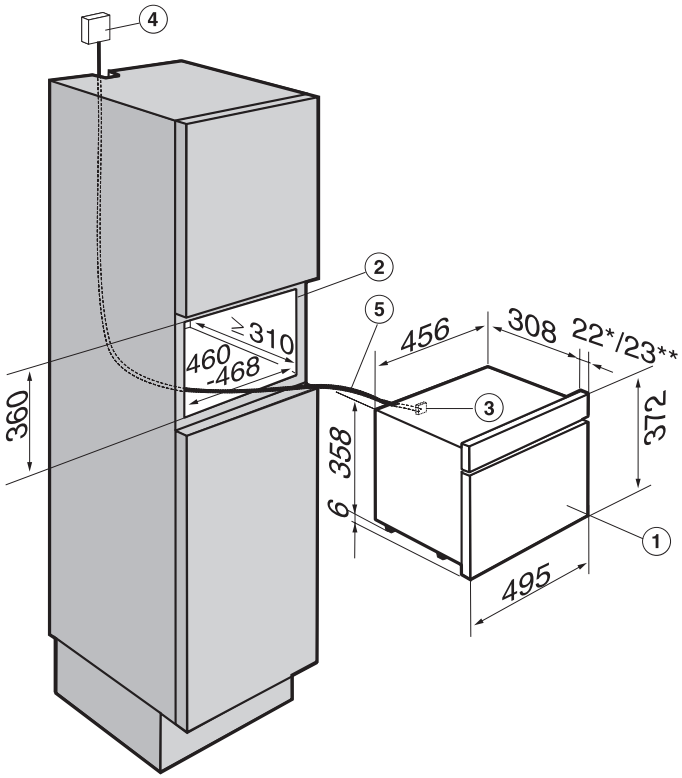
▶ The socket and on-off switch should be easily accessible after the appliance has been installed.

▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top runner. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

▶ All dimensions are given in mm

Appliance and building-in dimensions

Installation in a tall unit



① Built-in steam oven

② Building-in niche

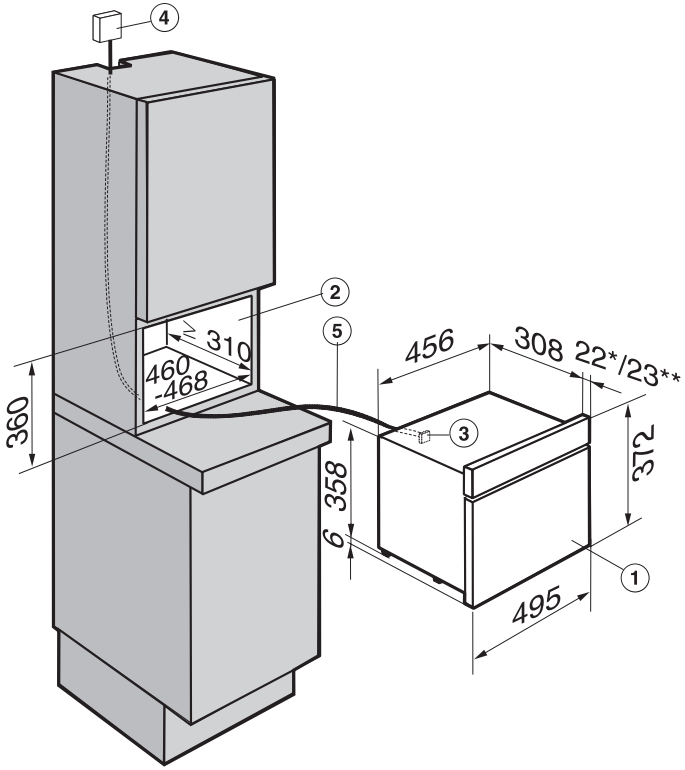
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket
Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Installation in a dresser unit



① Built-in steam oven

② Building-in niche

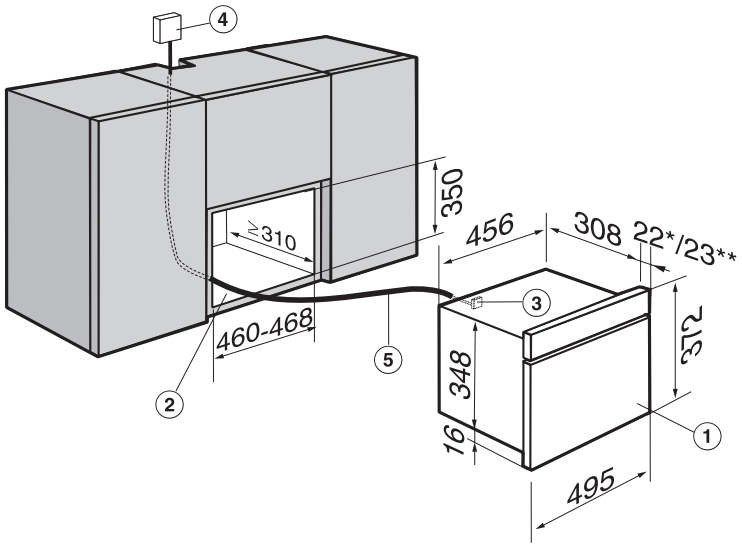
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Installation in a wall unit



① Built-in steam oven

② Building-in niche

③ Inlet for mains connection cable to the appliance

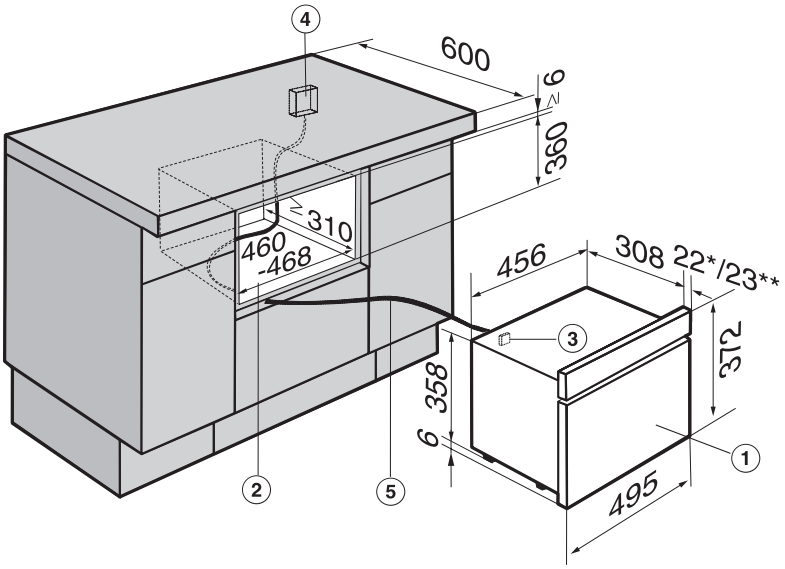
④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Installation in a base unit

When building the appliance into a base unit underneath a hob please also observe the installation instructions for the hob as well as the building-in depth required for the hob.



① Built-in steam oven

② Building-in niche

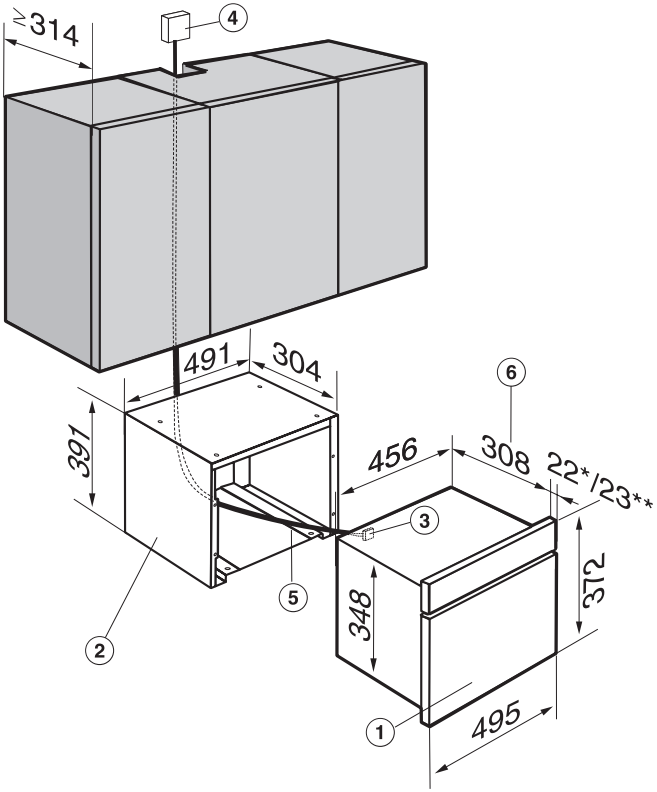
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Installation underneath a wall unit



① Built-in steam oven

② Building-under casing (available as an optional accessory)

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

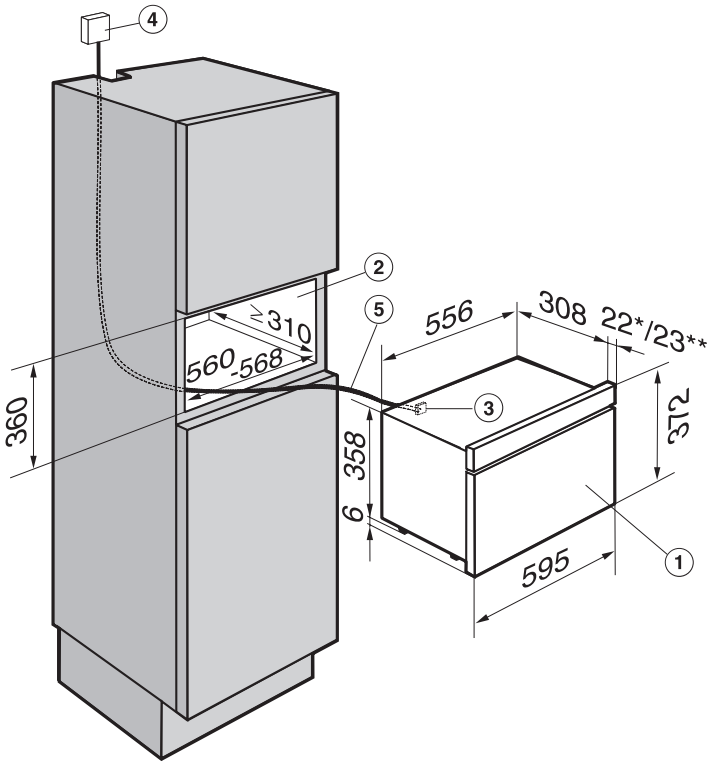
⑤ Mains connection cable

⑥ Dimension including connection socket

* Appliances with glass front
** Appliances with metal front

Appliance and building-in dimensions

Installation in a tall unit



① Built-in steam oven

② Building-in niche

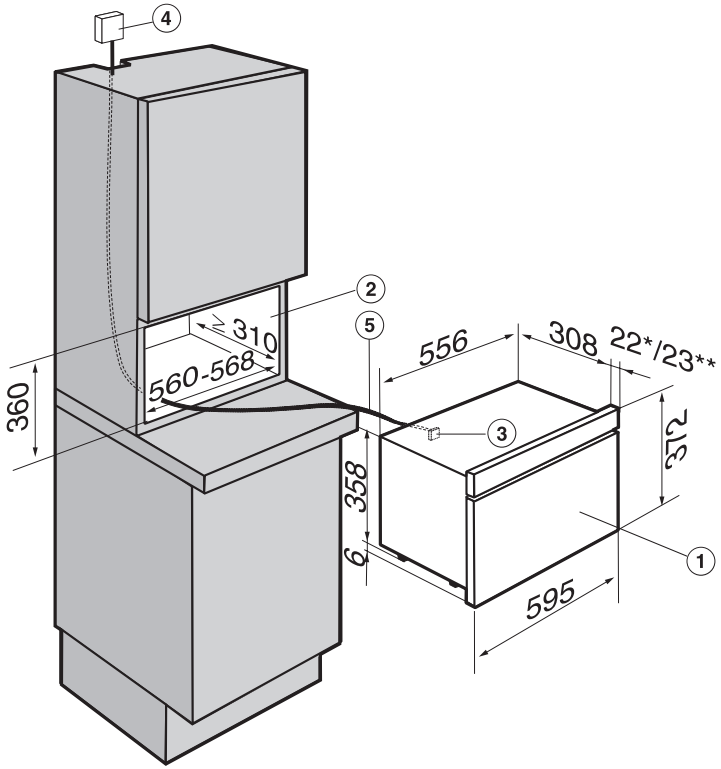
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Installation in a dresser unit



① Built-in steam oven

② Building-in niche

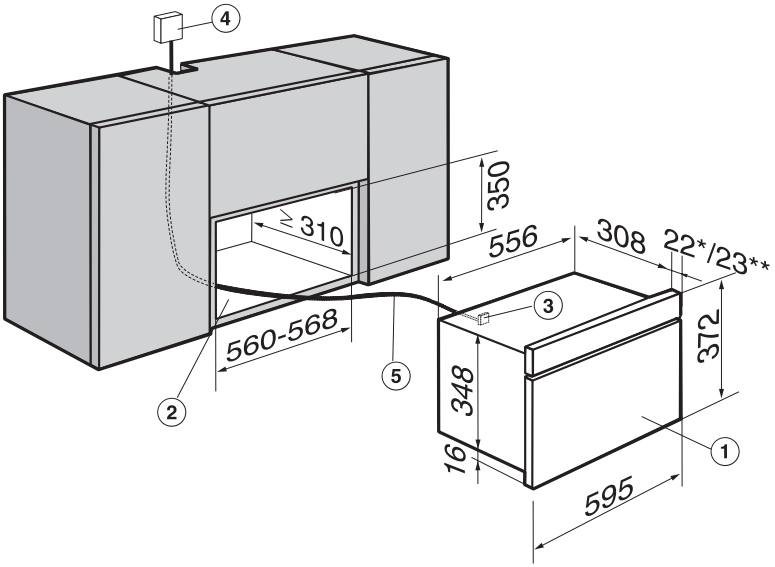
③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Installation in a wall unit



① Built-in steam oven

② Building-in niche

③ Inlet for mains connection cable to the appliance

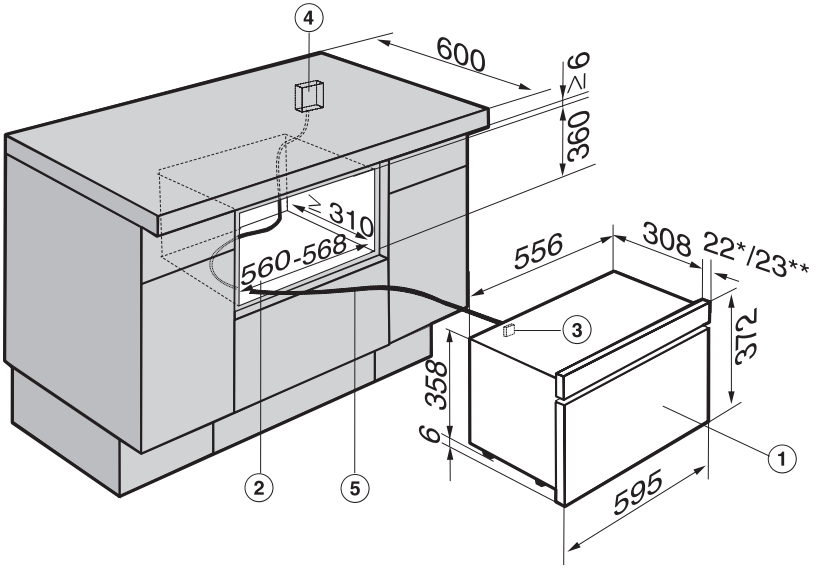
④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

Installation in a base unit

When building the appliance into a base unit underneath a hob please also observe the installation instructions for the hob as well as the building-in depth required for the hob.



① Built-in steam oven

② Building-in niche

③ Inlet for mains connection cable to the appliance

④ Recommended position for electrical socket. Important: Do not position behind the appliance.

⑤ Mains connection cable

* Appliances with glass front
** Appliances with metal front

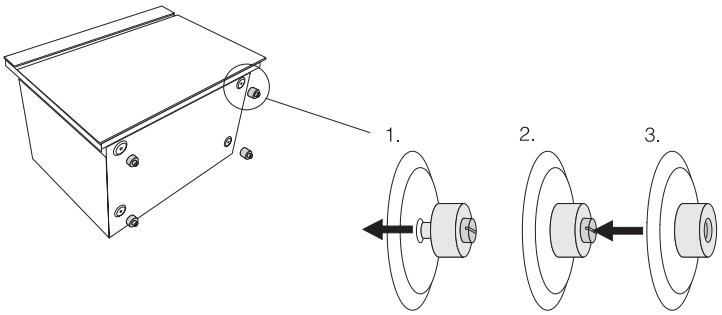
Fitting the feet

The appliance is supplied with four feet.

If the building-in niche is **350 mm** high, the steam oven is installed without fitting the feet.

If the building-in niche is **360 mm high**, the feet need to be screwed into the appliance before installing it in the niche.

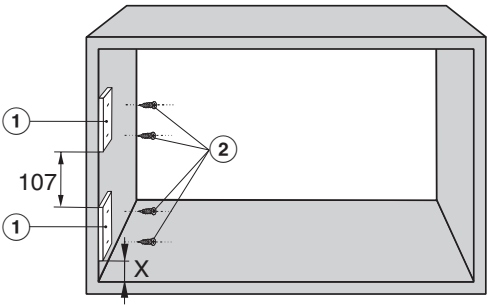
If the appliance is being installed in a **counter top casing (DGSG) or in a building-under casing (DGUG)** the feet must not be fitted.



- Carefully place the appliance on its back and screw the four feet into the holes provided (see illustration).

Installing the appliance

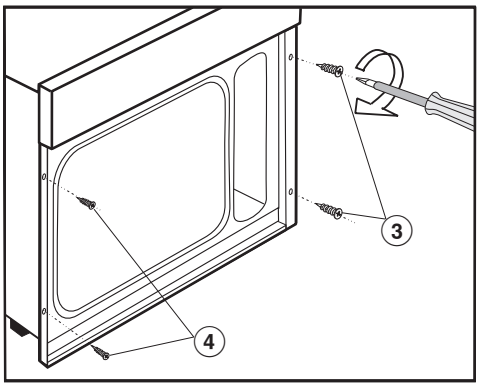
- Secure wood panels ① with the 3 x 20 mm screws ② supplied to the left hand side of the niche.



Dimension **x** for niche height:
350 mm = 30 ± 5 mm
360 mm = 40 ± 5 mm

- Drill two x 2.0 mm ∅ fixing holes in the wood trim.
- Push the appliance into the niche and align it.
- Secure the appliance in the niche using the two 3.5 x 25 mm wood screws ③ on the right and the two 3.0 x 20 mm wood screws ④ on the left.

Do not overtighten the screws as this will prevent the door from closing.



All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply via an extension lead. These do not guarantee the required safety of the appliance.

Please ensure that the connection data quoted on the data plate match the household mains supply.

This appliance is supplied with a cable and moulded plug for connection to a single phase 230-240 V 50 Hz supply via a suitable switched socket which should be easily accessible after installation. If the plug is removed from the connection cable or if the appliance is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
If necessary, the appliance can be connected to a suitable isolator or a double pole fused spur connection unit which complies with national and local safety regulations by a suitably qualified electrician.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles. For extra safety it is advisable to protect the appliance with a suitable residual current device.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The wires in the mains lead are coloured in accordance withthe following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING: THIS APPLIANCE MUST BE EARTHED

Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Important

The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is present. If in any doubt please have the electrical connection inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as electric shock.

The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

After sales service, data plate, guarantee

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

– your Miele dealer, or

– the Miele service department.

Contact details for Miele are given on the back cover of this manual.
N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

When contacting Miele, please quote the model and serial number of your appliance. This information is quoted on the data plate supplied with the appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

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

Guarantee

In the UK, your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

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Miele

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