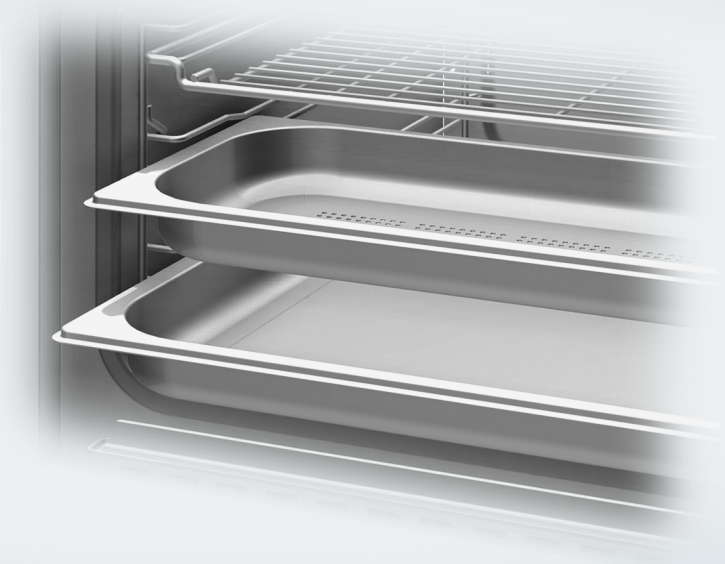
Operating and installation instructions
Steam oven



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. 09 568 090

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

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.
Miele cannot be held liable for damage caused by non-compliance with these instructions.

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

Correct application

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

▶ This steam oven is not intended for outdoor use.

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

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

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 steam oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

▶ Children must not be allowed to clean the steam oven unsupervised.

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

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

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

▶ Danger of injury. The door can support a maximum weight of 8 kg.
Do not let children sit on the door, lean against it or swing on it. They could injure themselves.

Technical safety

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

▶ Never use a damaged steam oven. It could be dangerous. Check it for visible signs of damage before using it.

▶ Reliable and safe operation of this steam oven can only be assured if it has been connected to the mains electricity supply.

▶ The electrical safety of this appliance can only be guaranteed when correctly earthed. It is essential that this standard safety requirement is met. If in any doubt please have the electrical installation tested by a qualified electrician.

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

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

▶ For safety reasons, this steam oven may only be used when it has been built in. This is necessary to ensure that all electrical components are shielded.

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

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

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

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

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

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

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

▶ If the steam oven is installed behind a furniture panel (e.g. a door), ensure that the door is never closed whilst the steam oven is in use. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the steam oven, the housing unit and the floor. Do not close the door until the steam oven has cooled down completely.

Correct use

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

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

▶ Do not use the steam oven to heat up or bottle food in sealed jars and tins.
Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

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

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

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

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

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

Cleaning and care

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

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

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

▶ Try to avoid the interior walls being splashed with food or liquids containing salt. If it does happen, wipe these away thoroughly to avoid corrosion on the stainless steel surface.

Accessories

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

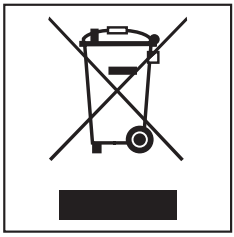
Disposal of the packing material

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

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

Disposal of your old appliance

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

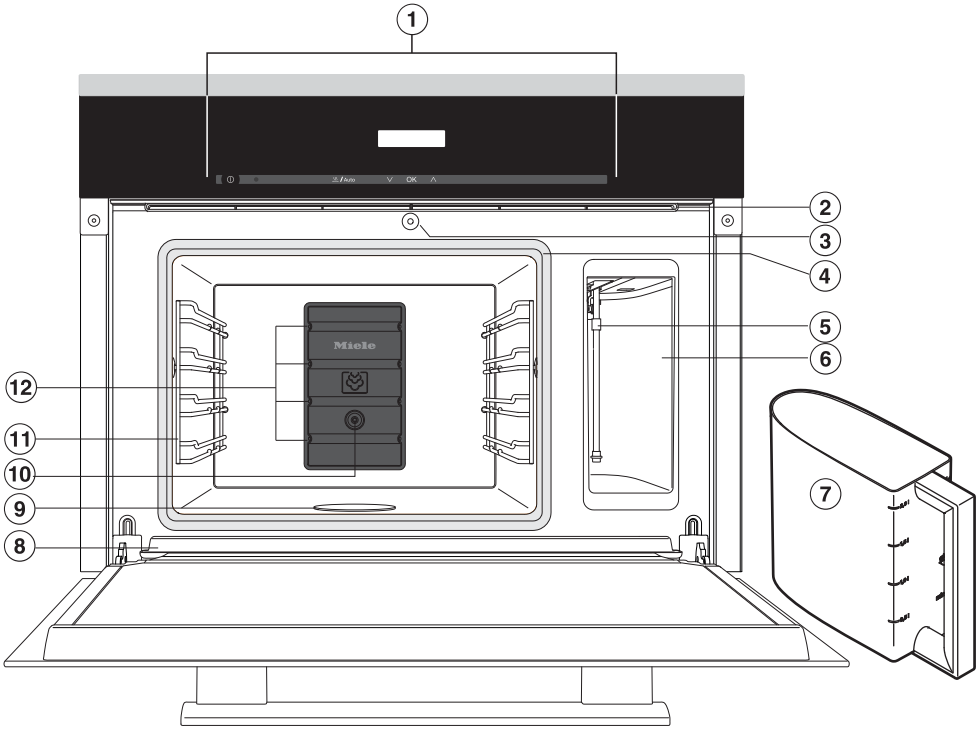


Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

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

Overview

Steam oven front view



① Controls

② Ventilation outlet

③ Automatic door release for steam reduction

④ Door seal

⑤ Suction tube

⑥ Compartment for water container

⑦ Water container

⑧ Drip channel

⑨ Floor heater

⑩ Temperature sensor

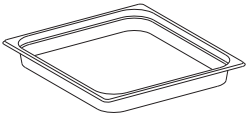
⑪ Side runners

⑫ Steam inlet

Accessories supplied

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

DGG 21



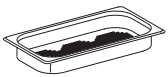
1 condensate tray for catching excess moisture; can also be used as a cooking container.
325 x 430 x 40 mm (W x D x H)

DGGL 8



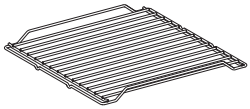
1 perforated cooking container
Gross capacity 2.0 litres / Usable capacity 1.7 litres
325 x 265 x 40 mm (W x D x H)

DGGL 1



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

Rack



1 rack for placing your own cooking containers on

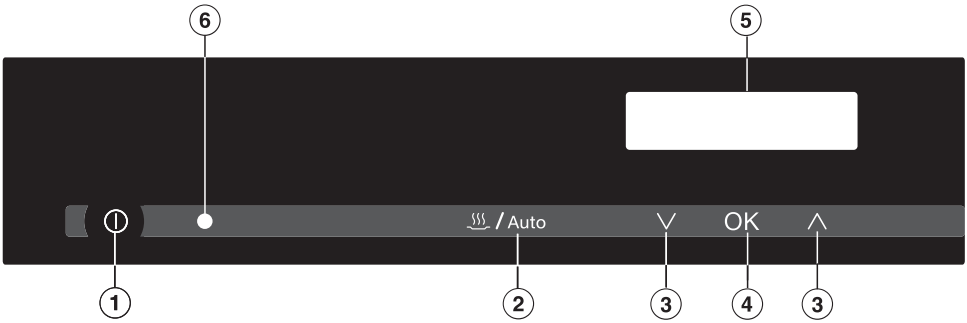
Descaling tablets

For descaling the appliance

Miele steam oven cookbook

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

Controls



① Recessed On/Off button ⏻
For switching the appliance on and off and accessing the descaling process

② /Auto sensor
For alternating between steam cooking and automatic functions

③ Sensors ∧∨
For setting the temperature and duration and scrolling through the programme settings
For accessing Programming mode: ∨ + ⏻

④ OK sensor
For confirming input

⑤ Display

⑥ Optical interface
(for Miele service technician use only)

Sensor controls

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

Display

Display	Meaning
	Steam cooking
	Insufficient water or water container not present
Auto *A* + Number(s)	Automatic programme
Numbers + °C	Temperature
Numbers + h	Duration
 + number(s)	The appliance needs to be descaled.

Water container

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

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

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

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

Condensate tray

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

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

Temperature

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

Temperature	When to use
100 °C	– Cooking all types of food – Reheating – Menu cooking (cooking whole meals) – Bottling – Extracting juice
85 °C	– Cooking fish gently
60 °C	– Defrosting
40 °C	– Proving dough – Making yoghurt

Duration

You can set a duration between 1 minute (*0:01*) and 9 hours 59 minutes (*9:59*). If the duration exceeds 59 minutes you have to enter it in hours and minutes. Example: Duration 80 minutes = 1:20.

Noises

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

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

Heating-up phase

During the heating-up phase the oven compartment is heated to the set temperature. The display will show the temperature in 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. 5 minutes. The duration will be longer if you are preparing refrigerated or frozen food.

Cooking phase

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

Steam reduction

If a cooking temperature above approx. 80 °C has been set, the appliance door will automatically open a fraction just before the end of a cooking programme to release some of the steam from the cabinet. The door will then close again automatically.

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

- Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.
- Remove any protective wrapping and stickers.

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

Cleaning for the first time

Water container

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

Accessories / Oven interior

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

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

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

Setting the water hardness level

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

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

Set the correct boiling point for water

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

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

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

Set the correct boiling point for water following a house move

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

Operation

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

- Fill the water container and push it into the appliance until it connects.
- Place the condensate tray on the lowest shelf level.
- Place the food in the oven.
- Switch the steam oven on using ⏻.



100 °C will appear in the display. *100* will flash.

- If you want to cook with 100 °C, confirm the setting with OK.
- If you wish you can set a lower temperature by touching the ∨ sensor. Confirm with OK.



0:00 h will appear in the display. The *0* for the hours will flash.

- If you want to set a cooking duration of

– less than 1 hour, confirm with OK,

– more than 1 hour, set the cooking duration you want by touching the ∧ sensor (from *0* upwards) or ∨ (from *9* downwards) and confirm with OK.

- Set the minutes you want by touching the ∧ sensor (from *00* upwards) or ∨ (from *59* downwards).
- Confirm with OK.

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

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

If you are cooking at a temperature of approx. 80 °C, shortly before the end of the cooking time the door will automatically open a little to allow some of the steam to escape.

At the end of the cooking duration

– *0:00* h appears in the display.

– the fan remains switched on,

– an audible tone sounds.

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

- Open the door and remove the food.
- Switch the steam oven off using ⏻.

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

After use

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

Insufficient water

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.

Changing settings during a cooking process

You can alter the temperature and cooking duration at any time during operation.

Changing the temperature

- Briefly touch OK once.

The display will change to the temperature setting and the temperature will flash.

- Set the temperature as described earlier.

Changing the cooking duration

- Briefly touch OK twice.

The display will change to setting the cooking duration and the number for the hours will flash.

- Set the cooking duration as described earlier.

Interrupting operation

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

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

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

Operation will resume when the door is closed.

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

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

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

Your steam oven is equipped with 20 automatic programmes for cooking vegetables. The temperature and duration are pre-set, so you only have to prepare the vegetables as required (see the chart).

The oven interior needs to be at room temperature before starting an Automatic programme.

For hints and tips on cooking vegetables by steam see "Steam cooking - vegetables".

To use an Automatic programme

- Put the prepared vegetables into a perforated cooking container.
- Insert the condensate tray at the lowest level.
- Place the perforated tray of vegetables on any shelf level.
- Fill the water container and push it back in so that it connects.
- Switch the steam oven on.
- Touch the /Auto sensor.
- Use ∨ or ∧ to select the programme you want, e.g. A12.
- Confirm with OK.
- Select how well cooked you want the food to be:

– al dente

– medium

– soft

- Confirm with OK.

Automatic programmes

Programme chart

Programme no.	Vegetable	
A1	Cauliflower	Florets, medium
A2	Beans (green, yellow)	Whole
A3	Broccoli	Florets, medium
A4	Chinese cabbage	Chopped
A5	Peas	—
A6	Fennel	Chopped
A7	Kohlrabi	Batons
A8	Pumpkin	Diced
A9	Sweetcorn	Cobs
A10	Carrots	Diced / batons / sliced
A11	Peppers	Chopped
A12	New potatoes	Firm, medium
A13	Leeks	Sliced into rings
A14	Romanesco	Florets, medium
A15	Brussels sprouts	—
A16	Boiled potatoes	Firm, quartered
A17	Green asparagus	Medium
A18	White asparagus	Medium
A19	Spinach	—
A20	Sugar snap peas	—

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

The advantages of cooking with steam

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

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

Suitable containers

Cooking containers

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

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

Your own containers

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

– Containers must be heat-resistant to 100 °C and able to withstand hot steam. With plastic containers please check with the manufacturer that they are suitable for use in a steam oven.

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

– Place the cooking containers on the rack and not on the oven floor.

– Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Condensate tray

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

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

Shelf level

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

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

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

Frozen food

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

Temperature

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

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

Duration

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

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

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

Cooking with liquid

When cooking with liquid only fill the cooking container $^{2}/_{3}$ 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 food

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

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

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

Cooking containers

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

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

Use solid containers for vegetables which are cooked in liquid.

Shelf level

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

Duration

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

Steam cooking

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

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

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

🕘 Duration

Meat

Fresh

Prepare the meat in the usual way.

Frozen food

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

Preparation

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

Duration

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

Tips

– Use a perforated container to retain the **juices** when cooking meat. Place a solid container underneath to catch the juices. You can use these to make a gravy or freeze them for later use.

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

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

🕘 Duration

Sausages

Settings

Steam cooking
Temperature: 90 °C
Duration: see chart

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

Duration

Fish

Fresh

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

Frozen food

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

Preparation

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

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

Cooking containers

If using a perforated container, grease it first.

Shelf level

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

Temperature

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

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

Duration

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

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

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

Tips

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

– Cook large fish in the swimming position. To help maintain the shape of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish 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. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon. (Follow recipe instructions for the ratio of water to vinegar).

Settings

Steam cooking
Temperature: see chart
Duration: see chart

Steam cooking

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

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

Temperature / Cooking duration

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

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

Cooking containers

If using a perforated container, grease it first.

Duration

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

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

Settings

Steam cooking
Temperature: see chart
Duration: see chart

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

Temperature / Cooking duration

Mussels

Fresh

⚠ Warning - danger of food poisoning
Only cook mussels which are closed. Do not eat mussels which have not opened after being cooked.

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

Frozen food

Defrost frozen mussels before cooking.

Duration

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

Settings

Steam cooking
Temperature: see chart
Duration: see chart

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

Temperature / Cooking duration

Rice

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

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Pasta

Dry pasta

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

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

Fresh

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

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Dumplings

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

Cook fresh dumplings in a greased, perforated container.

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Grain

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

Grain can be cooked whole or cracked.

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Dried pulses

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

Lentils do not need to be soaked before cooking.

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Steam cooking

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

🕘 Duration

Hen's eggs

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

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

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Fruit

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

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Menu cooking (cooking whole meals)

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

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

Shelf level

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

Temperature

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

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

Duration

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

Example

Rice	20 minutes
Rose fish fillet	6 minutes
Broccoli	4 minutes

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

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

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

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

Procedure

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

Reheat

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

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

Suitable containers

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

Duration

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

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

Tips

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

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

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

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

Procedure

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

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Defrost

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

Temperature

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

Before and after defrosting

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

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

Cooking containers

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

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

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

Tips

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

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

– Do not refreeze food once it has thawed.

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

Settings

Steam cooking
Temperature: see chart
Defrosting duration: see chart

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

Special applications

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

Temperature / Duration / Standing time

Bottling

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

Glass jars

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

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

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

Fruit

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

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

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

Vegetables

Rinse, clean and cut up vegetables.

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

Fill volume

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

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

Tips

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

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

Special applications

Procedure

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

Settings

Steam cooking
Temperature: see chart
Bottling duration: see chart

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

Produce	[°C]	* [min]
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55
Beetroot	100	60

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

Extracting juice with steam

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

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

Preparation

Sort and clean the fruit. Cut out any blemishes.

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

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

Tips

– Try experimenting with mild and tart fruit.

– Adding sugar will increase the quantity of juice produced and improve the flavour. Sprinkle the fruit with sugar and leave to absorb for a few hours before juicing. For 1 kg of sweet fruit add 50–100 g of sugar, and for 1kg of tart fruit add 100–150 g of sugar.

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

Procedure

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

Settings

Steam cooking
Temperature: 100 °C
Duration: 40 - 70 minutes

Make yoghurt

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

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

The yoghurt must be fresh (short storage time)

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

The yoghurt and milk should have the same percentage fat.

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

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

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

Possible reasons for unsatisfactory results

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

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

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

Tip: When using yoghurt enzyme, yoghurt can be made from a milk / cream mixture. Mix $^{3}/_{4}$ 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 jars and seal the jars.
- Place the sealed jars in a cooking container or on the rack. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, taking care not to shake them unnecessarily.

Settings

Steam cooking
Temperature: 40 °C
Duration: 5:00 hours

Prove dough

Procedure

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

Settings

Steam cooking
Temperature: 40 °C
Duration: as per recipe instructions

Dissolve gelatine

Procedure

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

Settings

Steam cooking
Temperature: 90 °C
Duration: 1 minute

Melt chocolate

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

Procedure

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

Settings

Steam cooking
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, otherwise the skin cannot be removed.

Settings

Steam cooking
Temperature: 100 °C
Duration: see chart

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

Duration

Apple storage

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

Settings

Steam cooking
Temperature: 50 °C
Duration: 5 minutes

Blanching

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

Blanching vegetables also helps them retain their original colour.

Procedure

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

Settings

Steam cooking
Temperature: 100 °C
Duration: 1 minute

Sweat onions

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

Procedure

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

Settings

Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Cook bacon

The bacon does not brown.

Procedure

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

Settings

Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Disinfect items

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

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

Procedure

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

Settings

Steam cooking
Temperature: 100 °C
Duration: 15 minutes

Heat damp flannels

Procedure

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

Settings

Steam cooking
Temperature: 70 °C
Duration: 2 minutes

Decrystallise honey

Procedure

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

Settings

Steam cooking
Temperature: 60 °C
Duration: 90 minutes (irrespective of the size of jar or the amount of honey in the jar)

Making eierstich

Procedure

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

Settings

Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Settings

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

Changing and saving settings

The appliance is **switched off**.

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

P1 will appear in the display.

- Touch the ∧ or ∨ sensor repeatedly until the programme you want appears in the display.
- Confirm with OK.
- Touch the ∧ or ∨ sensor repeatedly until the status you want appears in the display.
- Confirm with OK.

The selected setting will be saved.

- After you have altered the setting(s) required, switch the appliance off.

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

Programme		Status	Available settings
P1	Water hardness	S1	Soft (< 1.5 mmol/l, < 8.4 °dH)
		S2	Medium (1.5 - 2.5 mmol/l, 8.4–14 °dH)
		S3	**Hard (> 2.5 mmol/l, > 14 °dH)**
P2	Buzzer volume	S1	Very quiet
		S2	Quiet
		S3	**Loud**
		S4	Very loud
P3	Keypad tone	S0	Off
		S1	**On**
P4	Steam reduction	S0	Off
		S1	**On**
P5	Temperature	**S1**	**°C**
		S2	°F
P6	Demo mode	**S0**	**Off, the steam oven heats up**
		S1	On, the steam oven does not heat up

Note for test institutes

Test food using steam cooking

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

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

Shelf level(s) / Temperature / Duration

[1)] Always insert the condensate tray on the lowest shelf level.

[2)] Place the test food in a cold oven (before the heating up phase begins).

[3] Place 1x DGGL1 and 1x DGGL 8 in the appliance in succession.

[4] The test is finished when the temperature measures 85 °C in the coolest place.

Important information on cleaning and care

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

Unsuitable cleaning agents can discolour and damage the surfaces of the appliance. Only use a solution of domestic washing-up liquid and warm water applied with a soft sponge or cloth.
All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.
Remove any residual cleaning agent immediately.

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

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

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

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

Appliance front

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

– cleaning agents containing soda, ammonia, acids or chlorides,

– cleaning agents containing descaling agents

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– solvent-based cleaning agents,

– stainless steel cleaning agents,

– dishwasher cleaner,

– glass cleaning agents,

– cleaning agents for ceramic hobs,

– hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,

– melamine eraser blocks,

– sharp metal scrapers or tools,

– wire wool,

– stainless steel spiral pads,

– spot cleaning,

– oven sprays.

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

■ After cleaning dry the front of the appliance with a soft cloth.

Oven interior

■ Remove:

– condensate using a sponge or absorbent cloth,

– light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.

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

■ This discolouration can be removed easily with the Miele ceramic and stainless steel hob cleaner (see "Optional accessories").

■ After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.

■ Then dry the oven interior and the inside of the door with a cloth.

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

Automatic door release

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

■ Wipe away soiling **immediately** with a clean sponge and a solution of washing-up liquid and hot water.

■ After cleaning, wipe the surface with a damp cloth to remove any cleaning agent residues.

Water container

■ Remove and empty the water container after each use.

■ Rinse the water container by hand and then dry it to prevent limescale.

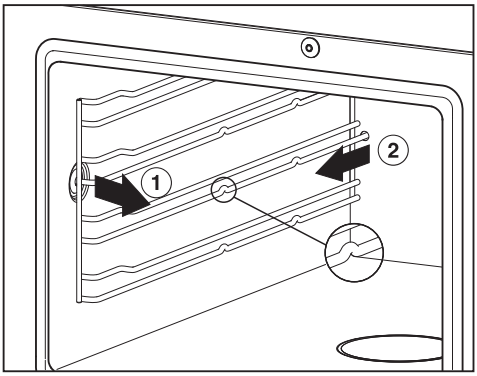
Accessories

All accessories are dishwasher safe.

Condensate tray, rack and cooking containers

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

Side runners



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

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

Descaling

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

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

The appliance needs to be descaled after a certain number of operating hours. When it needs descaling a number will appear in the display when the appliance is switched on. The number indicates the number of times that the appliance can be used before it has to be descaled.



The appliance will lock after the last remaining cooking process.

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

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



- Touch the On/Off sensor ⏻ until *0:38* h and the flashing ⇶ symbol appear in the display.
- Fill the water container with cold tap water up to the ⇶ level marker and drop 2 Miele descaling tablets in it.
- Push the water container into the appliance until it connects.
- Confirm with OK.

The descaling process will now begin.

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

An audible tone will sound and the symbol will appear in the display approx. 15 minutes before the end of the descaling process.

- Remove and empty the water container.
- Rinse the water container thoroughly.
- Fill the water container with 1 litre of fresh tap water and push it into the appliance so that it connects.
- Confirm with OK.

The symbol will go out. Descaling will continue.

An audible tone will sound again and the will appear in the display approx. 11 minutes before the end of the descaling process.

- Remove and empty the water container.
- Rinse the water container thoroughly.
- Fill the water container with 1 litre of fresh tap water and push it into the appliance so that it connects.
- Confirm with OK.

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

After descaling

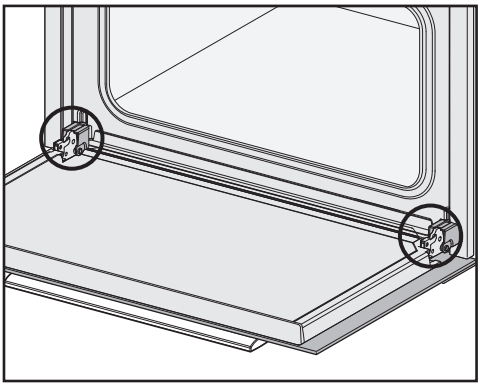
- Switch the steam oven off.
- Remove, empty and dry the water container.
- Dry the oven interior.
- Leave the appliance door open until the oven interior is completely dry.

Door

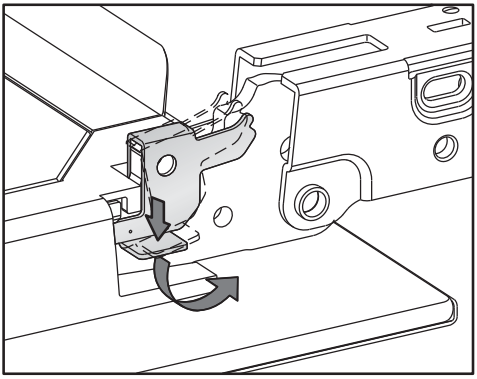
To remove the oven door

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

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



- Open the door fully.

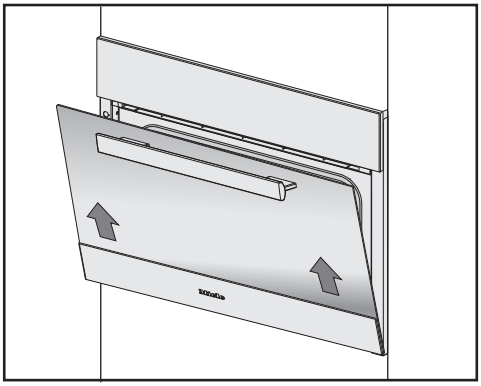


- To release the locking clamps on the hinges turn them upwards as far as they will go until they are at an angle.

⚠ Danger of injury from the hinge retainers for the door.
The hinge retainers retract to the steam oven.
Do not attempt to take the door off when it is in a horizontal position.

- Raise the door up till it rests open.

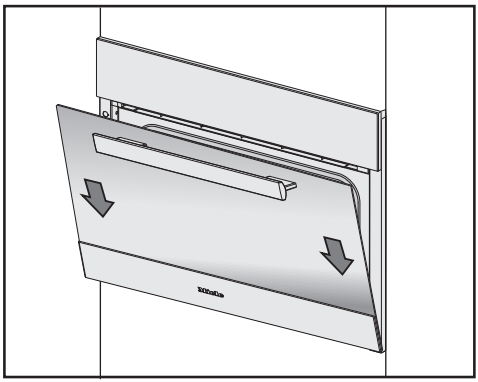
Risk of damage to the door.
The door handle could break off and the glass could be damaged.
The door should be gripped firmly at the sides and not by the handle when being removed.
Make sure that the door goes back on straight.



- Hold the door securely at both sides and lift it evenly upwards off the hinge retainers.
- Place the door on the previously prepared surface.

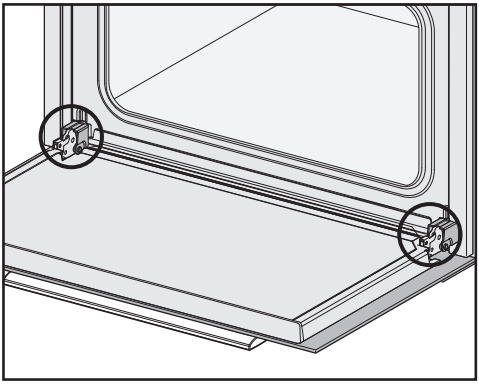
To replace it

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

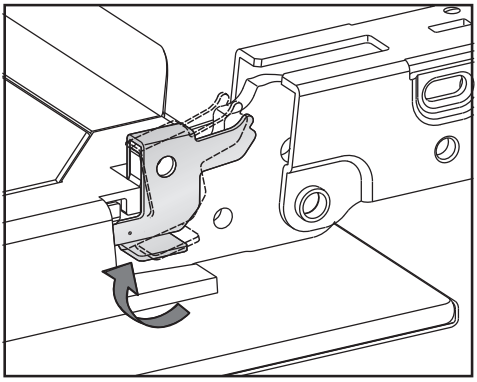


■ Hold the door securely at both sides and carefully fit it back into the hinge retainers.

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



■ Open the door fully.



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

With the aid of the following guide, minor problems can be easily corrected without contacting Miele.
If having followed the suggestions below, you still cannot resolve the problem, please contact Miele (see back cover for contact details).

⚠ Danger of injury. Installation, maintenance and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations.
Do not open the casing of the appliance.
Repairs and other work by unqualified persons could be dangerous and Miele cannot be held liable for unauthorised work.

Problem	Cause and remedy
You cannot switch the appliance on.	The fuse is defective or has tripped. ■ Reset the trip switch in the mains fuse box or replace the fuse in the plug (minimum fuse rating - see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the mains connection for approx. 1 minute: – 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 Miele.
The steam oven does not heat up.	Demo mode has been activated. The steam oven can be operated but does not heat up. ■ Deactivate demo mode (see "Settings").
The fan can still be heard after the appliance has been switched off.	The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.

Problem solving guide

Problem	Cause and remedy
A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance.	It is quite normal and does not indicate any fault with the appliance. It happens when water is being pumped through the system.
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, you need to descale the appliance (see "Cleaning and care - Descaling").
During operation an unusually large amount of steam escapes, or steam escapes from parts of the 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. ■ Call Miele Service.
A whistling sound is heard when the appliance is switched on again.	When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.
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 not enough water in the water container. The water level must be between the two marks. ■ Fill the water container
The symbol and a number between *1* and *10* appear in the display. *0:38* h and are flashing.	The appliance needs to be descaled. ■ Proceed as described in "Cleaning and care - Descaling".

Problem	Cause and remedy
F44	Communication fault ■ Switch the steam oven off and then back on again after a few minutes. ■ If the same message appears again, call the Service Department.
F **and other fault codes**	Technical fault. ■ Switch the appliance off and contact Miele.

Optional accessories

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

These can be ordered online at:

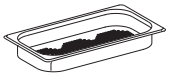


or from Miele (see end of this booklet for contact details).

Cooking containers

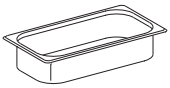
There is a wide range of perforated and solid cooking containers available in different sizes:

DGGL 1



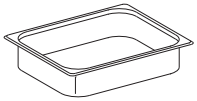
Perforated cooking container
Gross capacity 1.5 litres / Usable capacity 0.9 litres
325 x 175 x 40 mm (W x D x H)

DGG 2



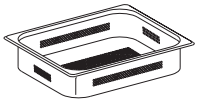
Solid cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGG 3



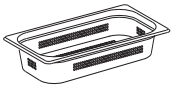
Solid cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

DGGL 4



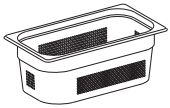
Perforated cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

DGGL 5



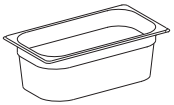
Perforated cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGGL 6



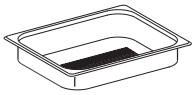
Perforated cooking container
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGG 7



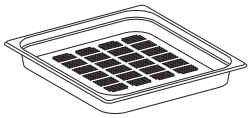
Solid cooking container
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

DGGL 8



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

DGGL 13



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

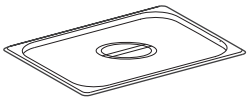
Lid for cooking containers

DGD 1/3



Lid for 325 x 175 mm cooking containers

DGD 1/2



Lid for 325 x 265 mm cooking containers

Optional accessories

Cleaning and care products

Descaling tablets (Qty 6)



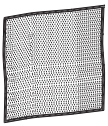
For descaling the appliance

Ceramic and stainless steel hob cleaner 250 ml



Removes discolouration from cooking containers.

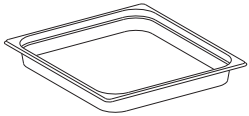
Microfibre cloth



Removes finger marks and light soiling

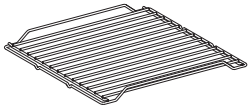
Miscellaneous

DGG 21



Condensate tray for catching excess moisture, can also be used as a cooking container.
325 x 430 x 40 mm (W x D x H)

Rack



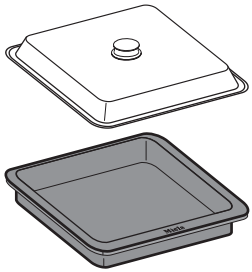
For placing your own cooking containers on

Multi-purpose casserole dish

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

Not suitable for use on gas hobs.

KMB 5000-S



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

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

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

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

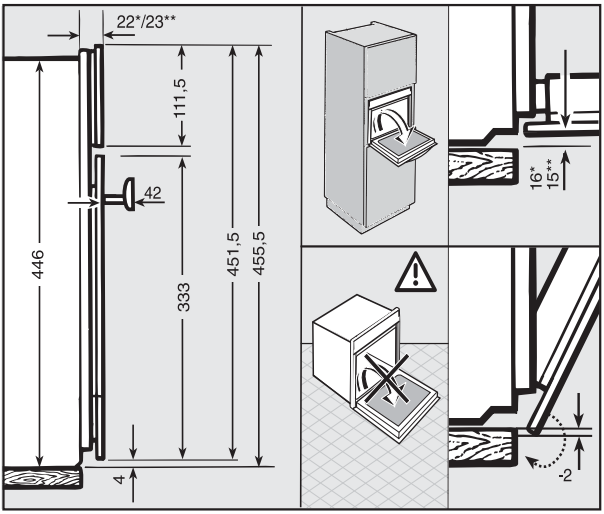
▶ The socket and on-off switch should be easily accessible after the appliance has been installed.

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

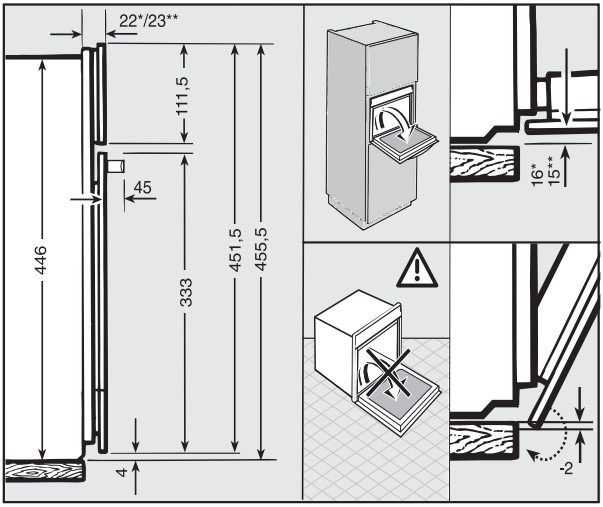
All dimensions are given in mm.

Detailed dimensions of oven front

PureLine front

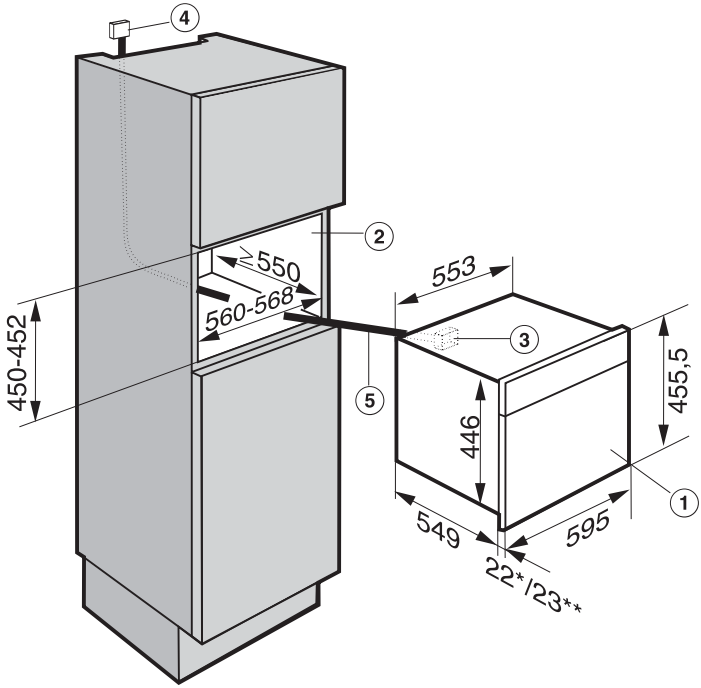


ContourLine front



* Glass front / ** metal front

Installation in a tall unit



① Steam oven

② Niche

③ Inlet for mains connection cable to the appliance

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

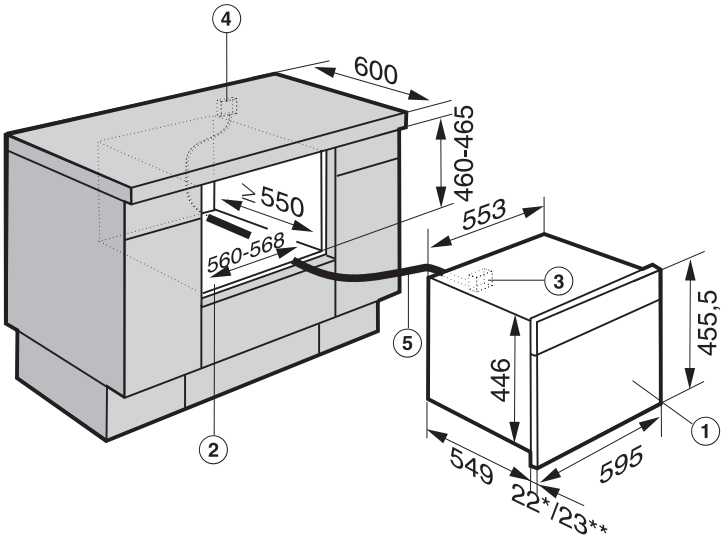
⑤ Mains connection cable, L = 2000 mm

* Glass front / ** metal front

Building-in dimensions

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 (see installation instruction manual for the hob).



① Steam oven

② Niche

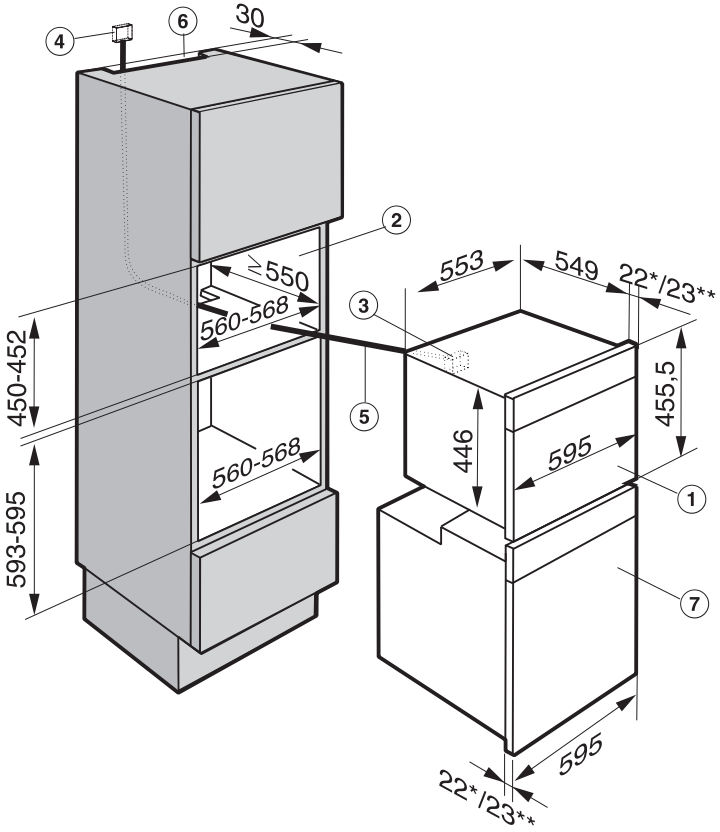
③ Inlet for mains connection cable to the appliance

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

⑤ Mains connection cable, L = 2000 mm

* Glass front / ** metal front

Installation in a tall unit in combination with an oven



① Steam oven

② Niche

③ Inlet for mains connection cable to the appliance

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

⑤ Mains connection cable, L = 2000 mm

⑥ Cut-out for ventilation (only necessary when installing above a pyrolitic oven)

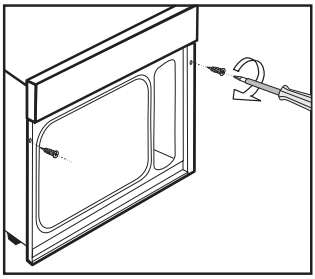
⑦ Oven

* Glass front / ** metal front

Installing the steam oven

A malfunction can occur if the appliance is not correctly aligned.
For correct functioning of the steam generator please make sure that the appliance is horizontally level. The maximum deviation tolerated is 2°.

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



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

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

⚠ Danger of injury.
Miele cannot be held liable for unauthorised installation, maintenance and repair work as this can be dangerous to users.
Miele cannot be held liable for damage or injury caused by incorrect installation, maintenance or repair work, or by an inadequate or faulty earthing system (e.g. electric shock).
If the plug is removed from the connection cable or if the cable is supplied without a plug, the appliance must be connected to the electrical supply by a suitably qualified electrician.
If the switched socket is not accessible after installation, or if the appliance is to be hard-wired, an additional means of disconnection must be provided for all poles. When switched off, there must be an all-pole contact gap of at least 3 mm in the switch (including switch, fuses and relays). Connection data is shown on the data plate. It must match the mains electrical supply.
After installation ensure that all electrical components are shielded and cannot be accessed by users.

Total power rating

See data plate

Connection

AC 230 V, 50 Hz

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

Residual current device

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

Disconnecting from the mains

⚠ Danger of electrical shock.
After disconnection, ensure the appliance cannot be switched back on by mistake.

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

- Completely remove fuses

Automatic circuit breakers

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

Built-in circuit breakers

Circuit breakers type B or C:

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

Residual current device (RCD)

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

Replacing the mains connection cable

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

After sales service

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

– your Miele Dealer, or

– Miele Service.

See end of this booklet for contact details.

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

Data plate

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

Guarantee

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

In the UK, you must activate your cover by calling 0330 160 6640 or registering online at www.miele.co.uk.

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