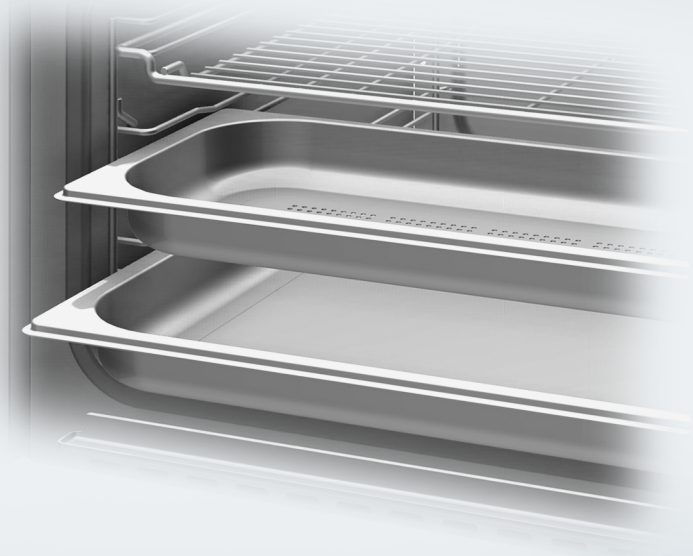
Operating and installation instructions
Steam oven



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. 09 568 120

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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 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

▶ Activate the system lock to ensure that children cannot switch on the appliance inadvertently.

▶ 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.
The oven door can support a maximum weight of 8 kg. Do not let children sit on the door, lean against it or 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 met. 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 are a fire hazard and do not guarantee the required safety of the appliance.

▶ 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 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

▶ 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 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 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 or trip over it.
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.

▶ 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 oven could get damaged.

Cleaning and care

▶ Do not use a steam cleaning appliance to clean this appliance. 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.

Caring for the environment

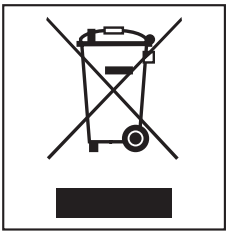
Disposal of the packing material

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.

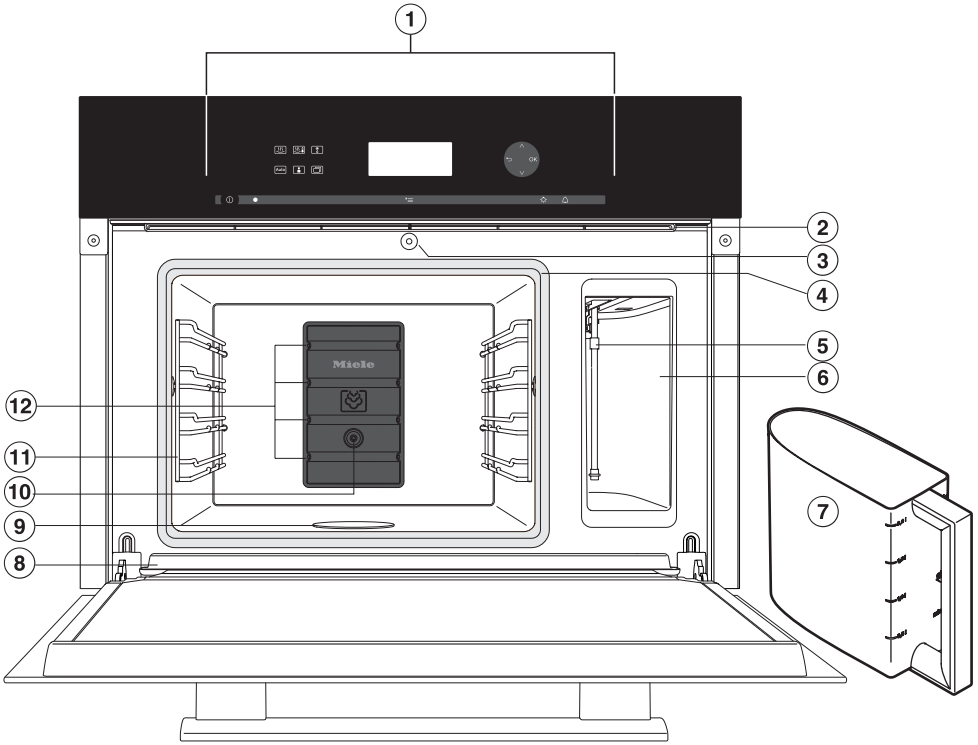
Disposing of your old appliance

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 Automatic door release for reducing steam

④ Door seal

⑤ Suction tube

⑥ Compartment for water container

⑦ Water container

⑧ Drip channel

⑨ Floor heater

⑩ Temperature sensor

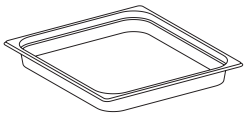
⑪ Side runners

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").

Condensate tray DGG 21



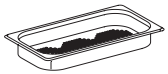
To catch excess moisture 325 x 430 x 40 mm (W x D x H)

DGGL 8



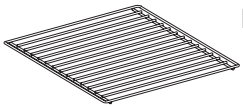
1 perforated cooking container
Gross capacity 2.0 litres / Usable capacity 1.7 litres
325 x 265 x 40 mm (W x D x H)

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



For placing your own cooking containers on

Descaling tablets

These are required for descaling the appliance.

Miele steam oven cookbook

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

Control panel



Sensor controls

Lightly touch the sensors to operate the appliance. An audible tone will sound each time a sensor is touched. You can alter the volume of the tone or switch the tone off in the Settings menu (see "Settings / Volume").

	Function
⏻	Switches the appliance on and off
☰	Settings
☼	Lighting
🔔	Timer
∨ ∧	- Set the temperature - Set the duration - "Scroll"
⮌	Back
OK	Confirm input
	Steam cooking
	Reheating
	Defrost
Auto	Automatic programmes
	User programmes
	Further applications

Display

The following symbols appear in the display in addition to the text:

Symbol	Explanation
	A maximum of 3 options appear in the display. If more options are available a scroll bar will also appear in the display.
- - -	A dotted line will appear under the last option available. The beginning of the list will appear under the dotted line.
✓	A tick will appear beside the option which is currently selected.
i	Operating information and tips can be viewed in the screen. This information window can be deleted by selecting OK or by following instructions on the screen.
🔒	System lock engaged

Condensate tray

When you are 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.

Water container

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

The amount of water required for cooking will depend on the type of food. Opening the door during cooking will increase the amount used.

Depending on the food being cooked you may need to refill the water container after 90 minutes. The appliance will advise you when there is insufficient water in the container.

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.

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.

Temperature

Some functions have a default recommended temperature. This temperature can be altered for the programme in use, or for every time that programme is used (see "Settings").

Duration

You can set the duration from 1 minute (00:01) to 10 hours (10:00).

Heating-up phase

During the heating-up phase the display will show the temperature in the cooking compartment as it rises in all programmes except for Automatic ones.

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.

Description of the functions

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

The appliance door will automatically open a fraction shortly before the end of a cooking programme to release some of the steam from the cabinet. The door will then close automatically. This steam reduction process can be switched off if preferred (see "Settings"). If switched off the keeping warm function will also be deactivated. Be aware that a lot of steam will be emitted when the door is opened if this function is switched off.

Keeping warm

If you wish to use this function you will need to alter the default setting (see "Settings").

If the steam oven is not switched off at the end of a cooking programme, it will maintain a temperature of 70 °C for a maximum of 15 minutes to keep food warm.

Please note that delicate food, especially fish, can continue cooking whilst being kept warm.

Oven interior lighting

To save energy the oven light is set ex-works to go out after the programme has started. If you want it to stay on all the time you will need to alter the default setting (see "Settings").

If the door is left open at the end of a cooking programme the oven lighting will switch off automatically after 5 minutes.

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

The steam oven will switch on automatically when it is connected to the electricity supply.

A welcome screen will appear in the display and you will then be requested to select some basic settings which are needed to set up the appliance up for using for the first time.

Set language and country

- Touch the ∧ or ∨ sensor until the language you want appears highlighted in the display.
- Confirm with "OK".
- Touch the ∧ or ∨ sensor until the country you want appears highlighted in the display.
- Confirm with "OK".

A tick ✓ will appear next the options selected.

If you select the wrong language by mistake,
- disconnect the appliance from the electricity supply and switch it back on again. The process will start again with the welcome screen.

or

- continue setting up the appliance in the language selected.
  Then Select "Further programmes > Settings" .... The language sub-menu is identifiable by the ⚑ symbol. Select and confirm the language you require as described above.

Set the time of day

The hour is highlighted.

■ Use the ∧ or ∨ sensor to set the hour you want and confirm with "OK".

The minutes are highlighted.

■ Use the ∧ or ∨ sensor to set the minutes you want and confirm with "OK".

Select the display format you want.

You have the following options:

– **On**: The time is displayed when the oven is switched off.

– **Off**: The time is not displayed when the oven is switched off.

– **Night dimming**: The time is only displayed between 5:00 and 23:00.

■ Use the ∧ or ∨ sensor to select the setting you want.

■ Confirm with "OK".

The message "Set up successful" will appear in the display.

Confirm with "OK".

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.

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

- Remove any protective foil.

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 them by hand 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 and then dry thoroughly with a soft cloth.

Water hardness setting

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").

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 also flushes out the waterways.

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

- Run the appliance using steam cooking (100 °C) for 15 minutes. Proceed as described in "Operating principles".

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").

Function / menu	Recommended temperature	Temperature range
Steam cooking Suitable for all types of food, bottling, juicing, special applications and menu cooking	100 °C 212 °F	40 - 100 °C / 105 - 212 °F
Reheat For gentle reheating of cooked food	100 °C 212 °F	80 - 100 °C 180 °F - 212 °F
Defrost For gentle defrosting of frozen food	60 °C / 140 °F	50 - 60 °C / 120 -140 °F
Automatic Auto This option will bring up a list of all Automatic programmes available on this oven	-	-
User programmes You can save your own cooking processes with this option	-	-
Further programmes	-	-
Blanching	-	-
Cook vegetables	100 °C 195 °F	90 °C- 100 °C 195 - 212 °F
Cook fish	85 °C / 185 °F	75 °C - 100 °C 170 - 212 °F
Cook meat	90 °C 195 °F	90 °C - 100 °C 195 - 212 °F
Proving yeast dough	-	-
Bottling	90 °C 195 °F	80 -100 °C 175 - 212 °F
Disinfect items	-	-
Descaling	-	-
Settings Change default settings	-	-

Preparation

- Fill the water container up to at least the "min" marker and no higher than the "max" level.

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

- Push the water container into the appliance until it connects.
- Place the food in the oven.

Select a function

- Switch the appliance on with the ⏻ sensor.
- Select the function you want to use by touching the relevant sensor, e. g. Steam cooking.

Set the temperature

- If the recommended temperature is suitable for your recipe, confirm it with "OK".

or

- Set the temperature you want using the ∨/∧ sensors. Confirm with "OK".

Setting a cooking duration

- Set the number of hours with the ∨/∧ sensors. Confirm with "OK".
- Set the number of minutes with the ∨/∧ sensors. Confirm with "OK".

At the end of the duration

At the end of the cooking duration an audible tone will sound and "Steam reduction" and "Programme finished" will appear in the display. The door will open slightly during steam reduction.

Wait until "Steam reduction" goes out in the display before opening the door and removing the food.

■ Switch off the appliance.

The fan will continue to run for a while after the appliance has been switched off.

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.

■ 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.

During use

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.

Steam will escape when you open the door. 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.
Wear oven gloves when placing food in the oven or removing it and when handling hot food and shelves etc. inside the appliance.

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.

Altering settings

You can alter settings at any time during operation.

- Touch ▸≡.
- Select the setting you want with the ∨/∧ sensors. Confirm with "OK".
- Change the setting and press "OK" to confirm your selection.

Save your programme

You can save your frequently used cooking processes to "User programmes".

The word "Save" will appear in the display at the end of the programme.

- Confirm with "OK".

A summary of the programme will then appear in the display.

- Confirm with "OK".

You can now save the cooking programme.

You can save the programme using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

- Select the name you want.

When you are happy with the name, select ✓ and press "OK" to confirm.

- Information about the programme will then appear in the display.
- Confirm with "OK".

Insufficient water

If water needs replenishing during the programme a buzzer will sound and a reminder to refill the water container will appear in the display.

- 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.

User programmes

You can save up to 20 cooking programmes under their own individual names in the "User programmes" menu.

If user programmes have already been created and saved, they will appear in the display.

You have the following options:

Edit programmes

Create programme
Use this option to create a new user programme.

Change programme
Use this option to call up and change an existing user programme.

Delete programme
Use this option to delete existing user programmes.

If there are no user programmes saved to memory the following option will appear in the display:

Create programme
Use this option to create a user programme.

To create a programme

- Select "User programmes".
- Select "Edit programmes", and confirm with "OK".
- Select "Create programme" and press "OK" to confirm.
- Select the function you want and press "OK" to confirm.
- Enter the settings in the usual way and then press "OK" to confirm.

If you want to add another cooking stage, select "Add cooking stage" and proceed as before.

- When you are ready, select "Finish programme" and press "OK" to confirm.

A summary of the programme will then appear in the display.

- Confirm with "OK".

You can now save the cooking programme.

Save your programme

You can save the programme using a name of your choice. The name can have up to 10 characters. Confirm each with "OK".

- Select "Save".
- Select the name you want.

When you are happy with the name, select ✓and confirm with "OK".

Information about the programme will then appear in the display.

- Confirm with "OK".

Start time / Finish

You can delay the start of a programme. The oven will then switch on automatically.
Delay start cannot be used for running the descaling programme.

Use "Start at" to enter the time of day at which you want the programme to start. Use "Ready at" to enter the time of day at which you want the programme to end.

The difference between the Start time and Finish time is used to calculate the cooking duration. The heating-up time required is automatically calculated by the steam oven.

If the temperature in the oven is too high, e. g. just after another programme, you will not be able to use this function. "Start at" and "Ready at" will not appear in the display if this is the case.
Open the oven door until the appliance has cooled down.

Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking.
Fresh food can change its colour and even deteriorate.

Entering settings

- Select the function, temperature and duration as normal.
- Touch ▸≡.
- Select "Start at" or "Ready at".
- Set the time of day when you want to programme to start or finish.
- Confirm with "OK".

To delete a setting

You cannot delete a start or finish time. To delete these you have to cancel the whole cooking process.

■ Touch ⮌.

"Cancel cooking" will appear in the display.

■ Select "Yes" and then press "OK" to confirm.

Minute minder

The minute minder can be used to time any activity in the kitchen, e.g. boiling eggs.

You can use the minute minder whilst a programme is running.

You can set a time for the minute minder of between 1 second (0:00:01 h:min:sec) and 9 hours 59 minutes 59 seconds (9:59:59).
A minute minder time of up to 10 minutes will be shown in min:sec in the display, and a minute minder time of more than 10 minutes in h:min.

The minute minder time must be entered in hours, minutes and seconds.
Example: 8 minutes = 0:08:00.

At the end of the minute minder time you will hear an audible tone. Switch the minute minder time off by touching 🔔. If you do not switch the minute minder off, the time will carry on counting in seconds. This will tell you how much time has passed since the minute minder time elapsed.

Entering settings

- Touch the ⏰ sensor.
- Set the hours.
- Confirm with "OK".
- Set the minutes.
- Confirm with "OK".
- Set the seconds.
- Confirm with "OK".

The time set will then appear in the display.

To change a setting

- Touch ⏰.
- Select and confirm "Change".
- Set the time you want and press "OK" to confirm.

To delete a setting

- Touch ⏰.
- Select and confirm "Delete".
- Confirm with "OK".

System lock

The system lock prevents the appliance being switched on by mistake.

The appliance is delivered with the system lock deactivated (factory default setting). If you wish to use it you will need to alter the setting (see "Settings").

If activated the 🔒 symbol will show in the display when the oven is switched off.

To deactivate the system lock

- Briefly touch the "OK" sensor.
- Follow the instructions in the display.

You can then use the appliance as normal.

The system lock is activated a few seconds after switching the appliance off.

Sensor lock

The appliance is fitted with a sensor lock to prevent settings being changed by mistake during a programme.

All sensors, with the exception of the On/Off sensor, are locked when the sensor lock is set. A minute minder time can still be confirmed.

The sensor lock is deactivated as standard. In order to activate it you will need to alter the default setting (see "Settings").

To deactivate the sensor lock

■ Touch any sensor.

A message will appear in the display.

■ Touch "OK" until the message goes out.

You can then use the appliance as normal.

The sensor lock is activated a few seconds after touching a sensor.

General notes

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 (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 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

Place the condensate tray on the lowest shelf runner when using perforated containers. The tray will 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.

To prevent the cooking containers and rack from tipping, always insert them between the rails of the side runners.

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.

General notes

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 a Gourmet 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 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

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

Steam 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

Automatic > Vegetables > ... > Steam cooking
or
Further programmes > Cook vegetables, or
Steam cooking
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
Broccoli, florets	3–4
Black salsify, whole	9–10
Beetroot, whole	53–57
Cauliflower, florets	8
Cauliflower, whole	27–28
Celeriac, cut into batons	6–7
Celery, chopped	4–5
Chantenay carrots, whole	7–8
Chantenay carrots, halved	6–7
Chantenay carrots, chopped	4
Chard, chopped	2–3

	Duration in minutes
Chicory, halved	4–5
Chinese cabbage, chopped	3
Corn on the cob	30–35
Courgettes, sliced	2–3
Curly kale, chopped	23–26
Fennel, halved	10–12
Fennel, cut into strips	4–5
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
Green asparagus	7
Kohlrabi, cut into batons	6–7
Leeks, halved lengthwise	6
Leeks, sliced	4–5
Main crop carrots, chopped	6
Mushrooms	2
New potatoes, firm	30–32
Peas	3
Peppers, diced / cut into strips	2
Pumpkin, diced	2–4

	Duration in minutes
Red cabbage, chopped	23–26
Romanesco, florets	5–7
Romanesco, whole	22–25
Savoy cabbage, chopped	10–11
Spinach	1–2
Spring cabbage, chopped	10–11
Sprouts	10–12
Swede, chopped	6–7
Sugar snap peas	5–7
White asparagus	9–10
White cabbage, chopped	12

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, such as prime beef topside. 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. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.

Settings

Automatic > Meat > ... > Steam cooking

or

Further programmes > Cook meat, or
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	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 roulade	12–15
Turkey escalope	4–6
Veal cutlets	3–4

Sausages

Settings

Steam cooking
Temperature: 90 °C
Duration: see chart

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

Fish

Fresh

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

Frozen food

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

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 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..

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.

Settings

Automatic > Fish > ... > Steam cooking

or

Further programmes > Cook fish, or
Steam cooking
Temperature: see cooking chart
Duration: see cooking 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
Plaice fillet	85	4–5
Pikeperch fillet	85	4
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
Turbot fillet	85	5–8
Tuna fillet	100	6–8

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 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

Automatic > Shellfish > ... > Steam cooking

or

Steam cooking
Temperature: see cooking chart
Duration: see cooking chart

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

	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 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

Automatic > Rice > ... > Steam cooking

or

Steam cooking
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 rice	 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 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 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	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

Steam cooking
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

Steam cooking
Temperature: 100 °C
Duration: see chart

	Ratio Grain : Liquid	Duration in minutes
Amaranth	1 : 1.5	15–17
Bulgur	1 : 1.5	9
Green spelt, whole	1 : 1	18–20
Green spelt, cracked	1 : 1	7
Millet	1 : 1.5	10
Oats, whole	1 : 1	18
Oats, cracked	1 : 1	7
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

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.
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

Steam cooking
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 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 make egg dishes such as scrambled eggs, remember to grease it first.

Settings

Automatic > Hen's eggs > ... > Steam cooking

or

Steam cooking
Temperature: 100 °C
Duration: see chart

	Duration in minutes
Small	
soft	3
medium	5
hard	9
Medium	
soft	4
medium	6
hard	10
Large	
soft	5
medium	7
hard	12
Extra large	
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

Automatic > Fruit > ... > Steam cooking

or

Steam cooking
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)

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

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 such 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 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
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)

<table>
<tr><td rowspan="2">Duration</td><td colspan="3">20 min - rice</td></tr>
<tr><td rowspan="2"></td><td colspan="2">6 min - fish fillet</td></tr>
<tr><td rowspan="2"></td><td>4 min - broccoli</td></tr>
<tr><td>Setting</td><td>14 min</td><td>2 min</td><td>4 min</td></tr>
</table>

- Make sure Steam reduction has been deactivated.
- 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 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.
- Then place the plate on the rack in the oven.

Settings

Reheat, or
Steam cooking
Temperature: 100 °C
Duration: see chart

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

Defrost

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 particularly 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

Defrost, or
Steam cooking
Temperature: see chart
Duration: see chart

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
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
Wholegrain bread, sliced	250	60	65	15
White bread, sliced	150	60	30	20
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
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

Food to be defrosted	Weight in g	Temperature in °C	Defrosting duration in minutes	Standing time in minutes
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
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	Sliced	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 thighs	150	60	20–25	10–15
Chicken escalopes	500	60	25–30	10–15
Vegetables				
Vegetables frozen in a block, e.g. spinach	300	60	20–25	10–15
Turkey drumsticks	500	60	40–45	10–15

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 fruit with stones (e.g. plums, apricots) without removing the stones, pierce the fruit several times with a fork or wooden skewers 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 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.

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

Automatic > (Fruit/Vegetables) > ... > Bottling
or
Further programmes > Bottling >, or
Steam cooking
Temperature: see chart
Duration: see chart

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

* 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 soft fruit, such as 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 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 1 kg of sweet fruit add 50–100 g of sugar, and for 1 kg 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

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 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 or on the rack. 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

Automatic > Special > Make yoghurt

or

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

Proving yeast dough

Procedure

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

Settings

Further programmes > Prove dough

or

Steam cooking
Temperature: 40 °C
Duration: according to the recipe

Dissolving 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

Automatic > Special > Dissolve gelatine

or

Steam cooking
Temperature: 90 °C
Duration: 1 minute

Melting 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

Automatic > Special > Melt chocolate

or

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 in minutes
Apricots	1
Almonds	1
Nectarines	1
Peppers	4
Peaches	1
Tomatoes	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

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/fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Once blanched, plunge the vegetables/fruit into ice cold water to cool them down quickly. Drain them well.

Settings

Automatic > (Fruit/Vegetables) > ... > Blanch

or

Further programmes > Blanch

or

Steam cooking
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 a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.

Settings

Automatic > Special > Sweat onions

or

Steam cooking
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 a lid or with foil that is temperature resistant up to 100 °C and to steam.

Settings

Automatic > Special > Cook bacon

or

Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Special applications

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.

All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

Procedure

- Dismantle, clean and thoroughly rinse baby bottles. Place the individual parts on the rack or in a perforated 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

Further programmes > Disinfect items

or

Steam cooking
Temperature: 100 °C
Duration: 15 minutes

Heating flannels

Procedure

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

Settings

Automatic > Special > Heat damp flannels

or

Steam cooking
Temperature: 70 °C
Duration: 2 minutes

Decrystallise honey

Procedure

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

Settings

Automatic > Special > Decrystallise honey

or

Steam cooking
Temperature: 60 °C
Duration: 90 minutes (depending on the size of the 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

Automatic programmes

Your appliance has a wide range of Automatic programmes. Each one contains the relevant cooking function, temperature and duration. All you have to do is select the Automatic programme you want and select how well done you want the food cooked.

The degree of doneness and browning levels are shown in a bar graph with seven segments.The factory default is always the middle setting. It will be highlighted. To change the setting simply move the highlighting to the left or the right.

The weight entry in the Automatic programmes refers to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or 10 pieces of salmon weighing 250 g at the same time.

In some programmes you will be prompted on when to add food to the oven. Follow and confirm these instructions.

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

When placing food in an already hot steam oven, be very careful when opening the door. Hot steam can escape. Step back from the steam oven and wait until the steam has dissipated.
When putting cooking containers or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the hot oven interior walls. Danger of burning and scalding.

You can delay the start by selecting the "Start at" or the "Ready at" option.

To finish an Automatic programme early you have to switch the appliance off.

If by the end of an Automatic programme the food is not cooked enough, select the Continue cooking function.

Automatic programmes can also be saved as "User programmes".

- Select "Automatic".
- Select the appropriate sub-menu (e.g. Vegetables).
- Select the type of vegetables (e.g. cauliflower).
- Select and confirm any further options.
- Select the cooking method you want to use and how well cooked you want the food cooked.

Continue cooking

If by the end of an Automatic programme the food is not cooked enough, you can the continue cooking.

- Touch ▸≡.
- Confirm "Continue cooking".

Programme overview

Vegetables	Blanching	Steam cooking	Bottling
Beans			
Green beans	x	x	x
Yellow beans	x	x	x
Broad beans	x	x	-
French beans	x	x	-
Runner beans	x	x	x
Broccoli	x	x	-
Carrots			
Chantenay carrots	x	x	-
	x	x	-
Baby carrots	x	x	-
Main crop carrots			
Cauliflower			
Whole	x	x	-
Florets	x	x	-
Chard	x	x	-
Chinese cabbage	x	x	-
Corn on the cob	x	x	-
Fennel	x	x	-
Kale	x	x	-
Kohlrabi	x	x	-
Leeks	x	x	-
Peas	x	x	-
Peppers	x	x	-
Potatoes			
New potatoes	-	x	-
Peeled potatoes	-	x	-
Pumpkin	x	x	-
Red cabbage	x	x	-
Sprouts	x	x	-

Vegetables	Blanching	Steam cooking	Bottling
Asparagus White asparagus Green asparagus	x	x	-
Courgettes	x	x	-
Savoy cabbage	x	x	-
Spinach	x	x	-
Spring cabbage	x	x	-
Sugar snap peas	x	x	-
White cabbage	x	x	-

Fish	Steam cooking
Carp	x
Cod	x
Coley	x
Seabream	x
Trout	x
Haddock	x
Halibut	x
Monk fish	x
Nile perch	x
Pikeperch	x
Plaice	x
Pollock	x
Rose fish	x
Salmon	x
Sole	x
Turbot	x
Tilapia	x

Shellfish	Steam cooking
King prawns	x
Large shrimps	x
Prawns	x

Rice	Steam cooking
Basmati rice	x
Brown rice	x
Parboiled rice	x
Round grain rice	x
Wild rice	x

Programme overview

Fruit	Blanching	Steam cooking	Bottling
Apples	x	x	x
Cherries	x	x	x
Pears	x	x	-
Plums	x	x	x

Hen's eggs	Steam cooking
Extra large	
Soft	x
Medium	x
Hard	x
Large	
Soft	x
Medium	x
Hard	x
Medium	
Soft	x
Medium	x
Hard	x
Small	
Soft	x
Medium	x
Hard	x

Special applications
Bacon
Dissolving gelatine
Decrystallise honey
Heating flannels
Making yoghurt
Melting chocolate
Sweating onions

Your appliance is supplied with a number of standard default settings. You can select and change these via "Settings" menu.

Currently selected settings are indicated by a tick ✓ next to them.

"↩ Back" takes you to the previous screen or level.

After confirming "OK" or if you do not make a selection within approx. 15 seconds, the display will revert to the previous level.

There are a number of language choices available. If you have selected the wrong one by mistake, you can follow the flag symbol to get yourself back to the "Language" menu.

- Switch on the appliance.
- Select "Further programmes"
- Select "Settings"
- Select the sub-menu you want and press "OK" to confirm your choice.
- Select the setting you want to change.
- Press "OK" to confirm your choice.

or

- Touch ▸≡.
- Select the sub-menu you want and press "OK" to confirm your choice.
- Select the setting you want to change.
- Press "OK" to confirm your choice.

Settings

The factory setting for each option is shown in **bold**.

Option	Available settings
Language	**Deutsch**, English and other languages Country
Time of day	Display **Off** / On / Night dimming Clock format 12 h / 24 h Set
Lighting	On / **On for 15 seconds**
Display brightness	Set the brightness
Volume	Buzzer tones Keypad tone
Units	Weight **g** or lb Temperature **°C** or °F
Keeping warm	On / **Off**
Steam reduction	**On** / Off
Recommended temperatures	Steam cooking Reheating Defrost Cook vegetables Cook fish Cook meat Bottling
Safety	System lock On / **Off** Sensor lock On / **Off**

Option	Available settings
Water hardness	Soft (< 8.4 °dH, < 1.5mmol/l) Medium (8.4 - 14 °dH, 1.5 - 2.5 mmol/l) **Hard** (> 14 °dH, > 2.5 mmol/l)
Showroom programme	Demo mode On / **Off**
Factory default	Settings Reset / **Do not reset** User programmes Delete / **Do not delete** Recommended temperatures Reset / **Do not reset**

⚠ Danger of injury.
Do not use a steam cleaning appliance to clean this appliance.
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 and dried thoroughly 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

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.

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 with a soft cloth.

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.

The **door seal** is designed to last the lifetime of the appliance. Should it for any reason need replacing please contact the Service department.

Automatic door opener

Do not let residues of food get into the door opener. Any soiling should be wiped away using a clean sponge together with hot water and washing-up liquid. Rinse with clean water afterwards.

Accessories

Condensate tray, rack and cooking containers

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

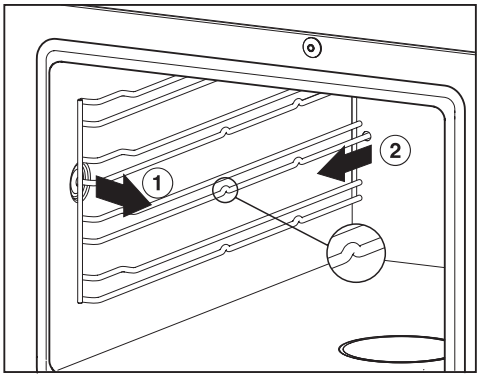
Use a little vinegar to remove any bluish discolouration from cooking containers.
You could also use the Miele ceramic and stainless steel hob cleaner (see "Optional accessories"). Rinse the containers thoroughly with clean water to remove any residual cleaning agent.

Water container

Remove and empty the water container after each use. Rinse it by hand and then dry it to prevent limescale.

Side runners

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



- Pull the runners out from the side first ①, then pull them forwards and out of the oven ②.
- When replacing the runners, make sure that they are inserted correctly (see illustration). Press them in firmly.

If the side runners are not inserted correctly the cooking containers could tip or be pulled out The temperature sensor could also be damaged when cooking containers are placed in the steam oven.

Descaling

To prevent the risk of damage you should only use the special Miele descaling tablets for descaling the appliance (see "Optional accessories").

Do not let descaling agent come into contact with the metal control panel or the handle as this could cause marks to appear. Should 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 the number of times the steam oven can still be used before it has to be descaled will appear in the display.

The appliance will lock if you let it run down to the last use. It must then be descaled before it can be used again.
The descaling programme takes approx. 38 minutes.

- Switch the appliance on and select "Descale".

A message will appear in the display which you need to confirm.

- Confirm with "OK".
- Fill the water container with 1.0 litre of 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.

The descaling process will now begin. and the time remaining will count down in the display.

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 if is switched off before the end of the process, the whole process will have to be started from the beginning again.

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

Follow the instructions in the display.

A message will appear in the display when the descaling process has been completed.

After descaling

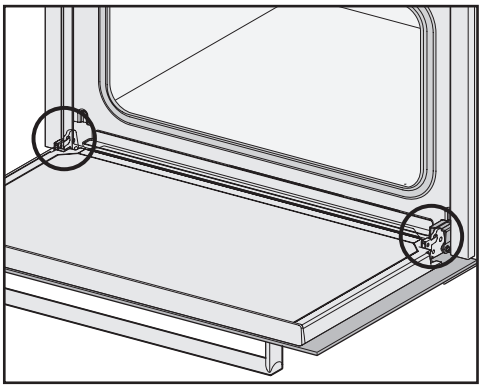
- Switch off the appliance.
- Remove, empty and dry the water container.
- Dry the oven interior.

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

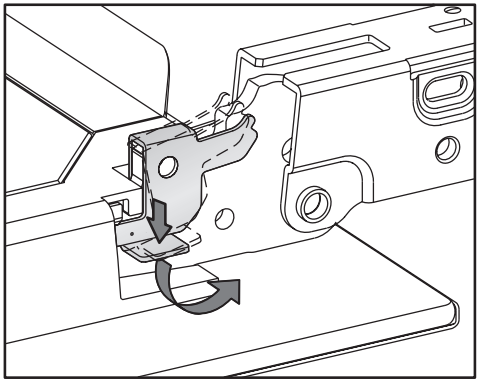
Oven door

To remove the oven door

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

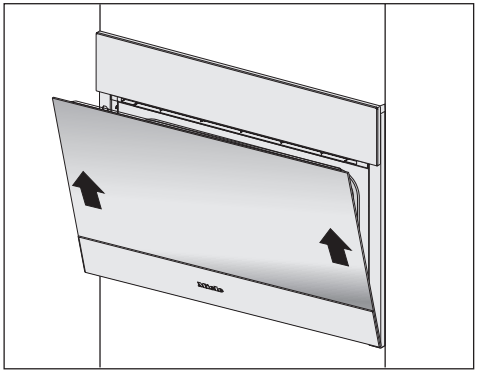


- Open the door fully.
- To release the locking clamps on the hinges press and turn them upwards as far as they will go until they are at an angle. See illustration.



Danger of injury.
Do not attempt to take the door off when it is in a horizontal position. The hinge retainers will close, and damage the appliance.

- Raise the door up till it rests open.
- Hold the door securely at both sides and lift it evenly upwards off the hinge retainers.



Do not lift the door off by the handle. The handle could break and damage the door glass.
Make sure that you lift the door off equally on both sides.

To replace it

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

Make sure that the door goes back on straight.

- Open the door fully.
- Turn both locking clamps down as far as they will go into a horizontal position.

It is essential that the clamps are locked after refitting the door. Otherwise the hinges could work loose, resulting in damage to the door.

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 or replace the fuse (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 wall socket, or 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 is in demo mode and is not heating up.	■ Switch demo mode off by following the instructions in the display.

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 will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.
A humming noise can be heard after switching the appliance on, during use and after switching it off.	This is the noise of the pump drawing water into the system and draining it away. It is quite normal and does not indicate any fault with the appliance.
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 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.
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.

Problem	Possible cause and remedy
The "Start at" and "Ready at" functions have not worked.	These functions will not work for the "Descaling" programme. The temperature in the oven is too high, e.g. after a programme has finished. ■ Open the door and let the oven cool down.
The oven lighting is not working.	The lamp is defective. Call Miele Service to have the lamp replaced.
F and a number appear in the display.	
F 44	Communication fault ■ Switch the appliance off and then back on again after a few minutes. If the fault code appears in the display again call Miele Service.
F .. Other fault codes	Technical fault ■ Switch the appliance off and call Miele Service.

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 at:

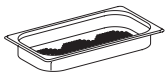


or from Miele (see back cover for contact details)

Cooking containers

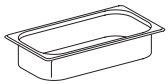
There is a wide range of perforated and solid cooking containers available in different sizes:

DGGL 1



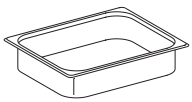
Perforated cooking container
Gross capacity 1.5 litres / Usable capacity 0.9 litres
325 x 175 x 40 mm (W x D x H)

DGG 2



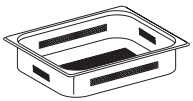
Solid cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGG 3



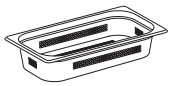
Solid cooking container
Gross capacity 4.0 litres / Usable capacity 3.1 litres
325 x 265 x 65 mm (W x D x H)

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



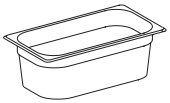
Perforated cooking container
Gross capacity 2.5 litres / Usable capacity 2.0 litres
325 x 175 x 65 mm (W x D x H)

DGGL 6



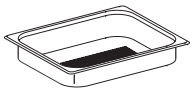
Perforated cooking container
Gross capacity 4.0 litres / Usable capacity 2.8 litres
325 x 175 x 100 mm (W x D x H)

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)

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)

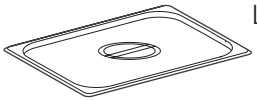
DGD 1/3



Lid for 325 x 175 mm cooking containers

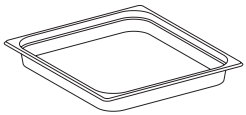
Optional accessories

DGD 1/2



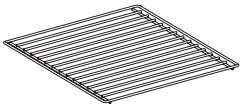
Lid for 325 x 265 mm cooking containers

Condensate tray



To catch excess moisture
325 x 430 x 40 mm (W x D x H)

Rack



For placing your own cooking containers on

Cleaning and care products

Descaling tablets
Qty 6



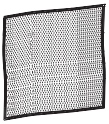
For descaling the appliance.

Ceramic and stainless steel hob cleaner
250 ml



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

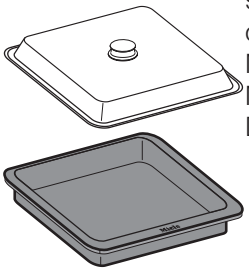
Microfibre cloth



Removes finger marks and light soiling

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)

▶ 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.

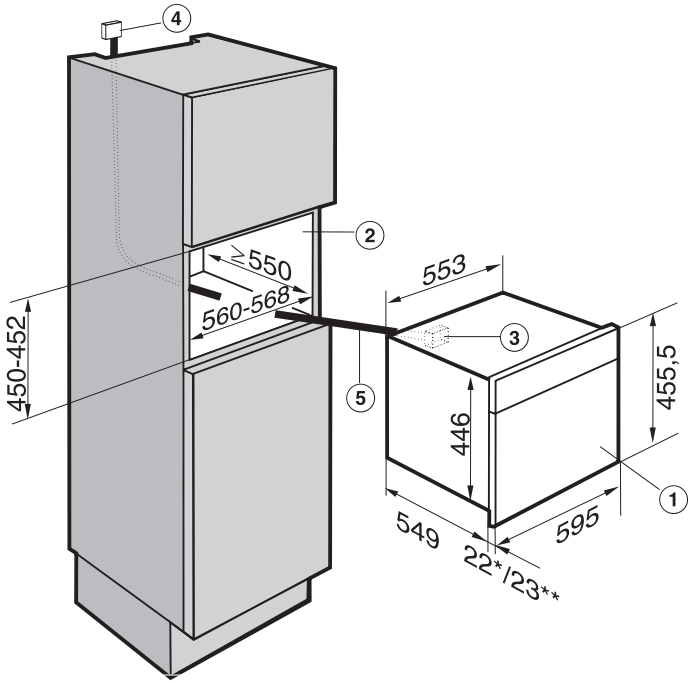
▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These are a fire hazard and do not guarantee the required safety of the appliance.

▶ 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

Installation in a tall unit



* Appliances with glass front
** Appliances with metal front

① Built-in steam oven

② Building-in niche

③ Inlet for mains connection cable to the appliance

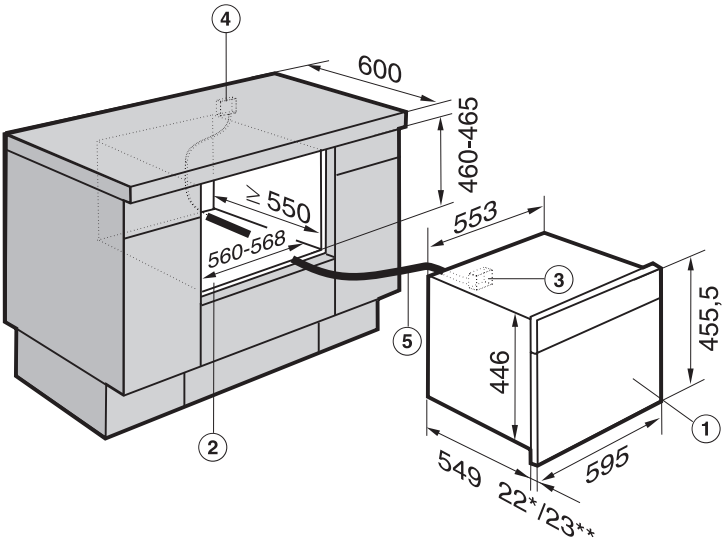
④ Recommended position for electrical socket. Important: Do not position behind the appliance!

⑤ Mains connection cable

Appliance and 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.



* Appliances with glass front
** Appliances with metal front

① Built-in steam oven

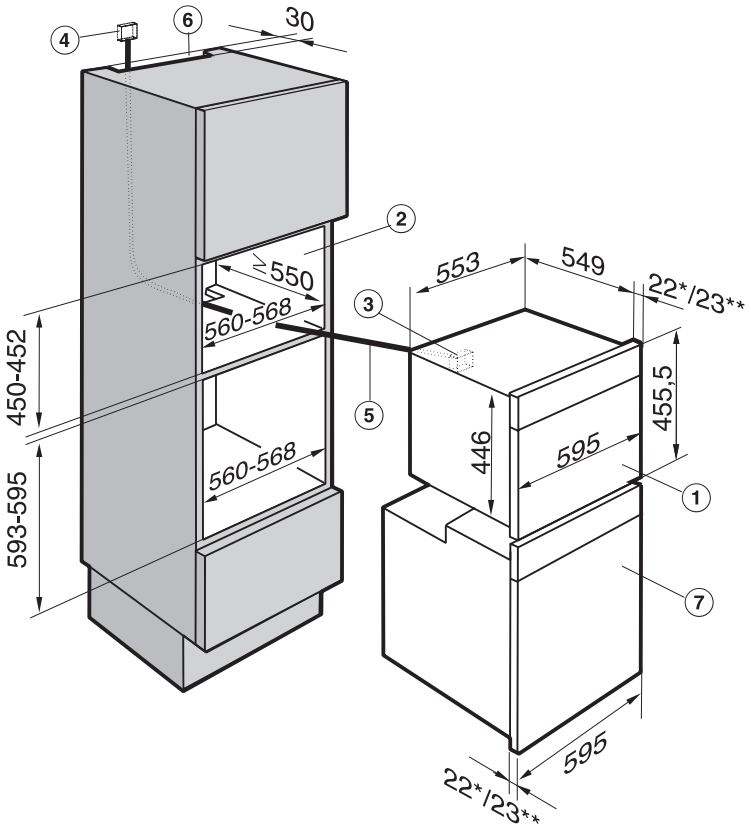
② Building-in niche

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

Installation in a tall unit in combination with an oven



* Appliances with glass front
** Appliances with metal front

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!

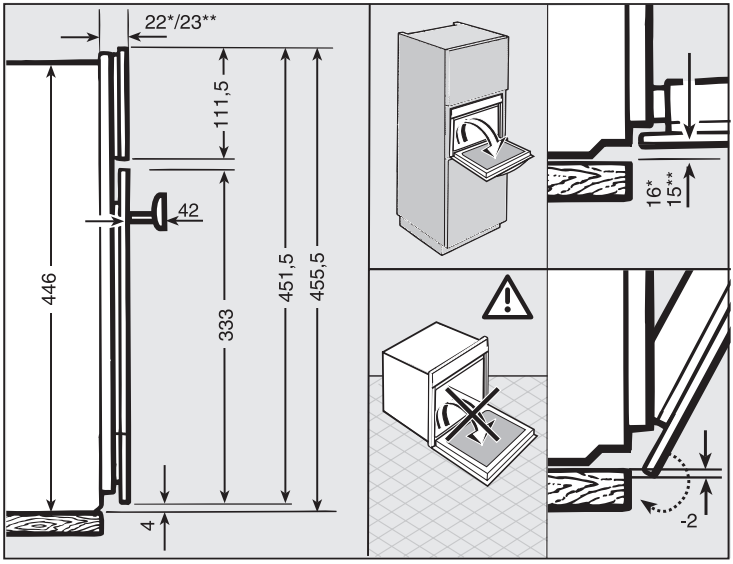
⑤ Mains connection cable

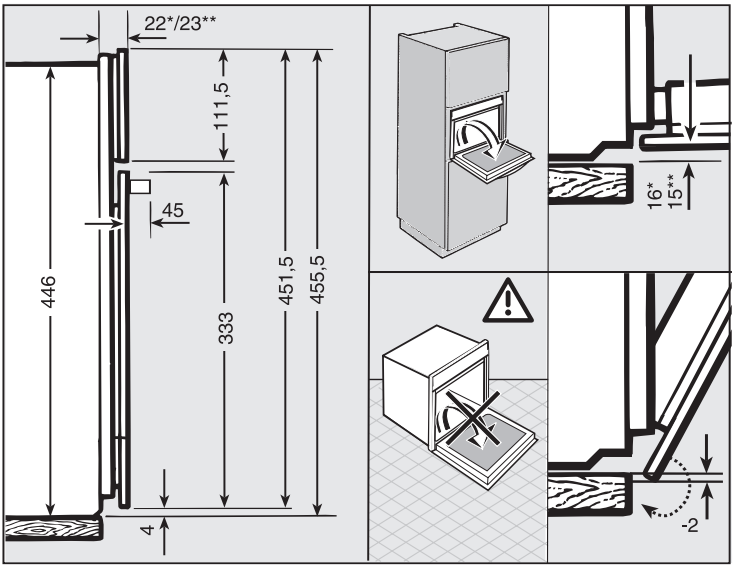
⑥ Ventilation cut-out for installation in combination with a pyrolytic oven

⑦ Oven

Appliance and building-in dimensions

Detailed dimensions of the steam oven front



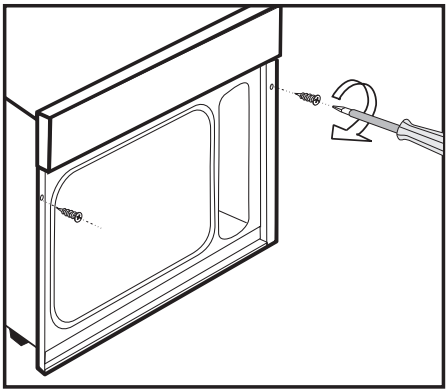


* Appliances with glass front
** Appliances with metal front

■ Push the appliance into the niche and align it.

For correct functioning of the steam generator please make sure that the appliance is horizontally level.
The maximum deviation tolerated is 2°.

■ Secure the appliance into the unit by screwing the two wood screws 3.5 x 25 mm (supplied) into the vertical trim on either side of the appliance (see illustration).



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 for connection to a suitable fused isolator 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.

This appliance is supplied for connection to a single phase 230 V 50 Hz supply with a 3-core cable.
The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

WARNING: THIS APPLIANCE MUST BE EARTHED

Important

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

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

Connection cable

A damaged cable must be replaced with a special pvc insulated connection cable of type H 05 VV-F, available from Miele.
It must be replaced by a Miele approved service technician.
The connection data are quoted on the data plate.

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.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: 0845 365 0555, Fax: 0845 365 0777
Customer Contact Centre Tel: 0845 365 6600
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
ABN 96 005 635 398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: 1300 464 353, Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele (Shanghai) Trading Ltd.
1-3 Floor, No. 82 Shi Men Yi Road
Jing' an District
200040 Shanghai, PRC
Tel: +86 21 6157 3500, Fax: +86 21 6157 3511
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Miele (Hong Kong) Limited
41/F - 4101, Manhattan Place
23 Wang Tai Road
Kowloon Bay
Hong Kong
Tel: (852) 2610 1331, Fax: (852) 2610 1013
Email: mielehk@miele.com.hk

India
Miele India Pvt. Ltd.
Ground Floor, Copia Corporate Suites
Plot No. 9, Jasola
New Delhi – 110025
Tel: 011-46 900 000, Fax: 011-46 900 001
E-mail: customercare@miele.in, Internet: www.miele.in

Ireland
Miele Ireland Ltd.
2024 Bianconi Avenue
Citywest Business Campus, Dublin 24
Tel: (01) 461 07 10, Fax: (01) 461 07 97
E-Mail: info@miele.ie, Internet: www.miele.ie

Manufacturer: Miele & Cie. KG
Carl-Miele-Straße 29, 33332 Gütersloh, Germany

Malaysia
Miele Sdn Bhd
Suite 12-2, Level 12
Menara SapuraKencana Petroleum
Solaris Dutamas No. 1, Jalan Dutamas 1
50480 kuala Lumpur, Malaysia
Phone: +603-6209-0288
Fax: +603-6205-3768

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264 353, Fax: 0800 463 453
Internet: www.miele.co.nz

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191, Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: (011) 875 9000, Fax: (011) 875 9035
E-mail: info@miele.co.za
Internet: www.miele.co.za

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae, Internet: www.miele.ae

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