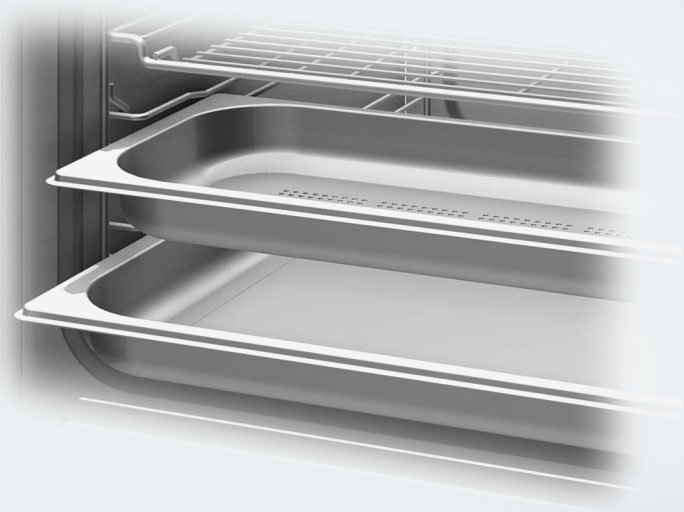
Operating and installation instructions
Steam oven with microwave



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. 10 406 210

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The steam oven with microwave is referred to in the following instructions as a steam oven.

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

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

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

Correct application

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

▶ This steam oven is not intended for outdoor use.

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

▶ Danger of burning. Do not use the steam oven to store or dry items which could ignite easily.
If such items were dried in Microwave mode, the moisture in the item would evaporate causing it to dry out and even self-ignite.

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

▶ This steam oven is supplied with a special lamp to cope with particular conditions (e.g. temperature, moisture, chemical resistance, abrasion resistance and vibration). This special lamp must only be used for the purpose it is intended for. It is not suitable for room lighting. Replacement lamps may only be fitted by a Miele authorised person or by Miele Service.

Safety with children

▶ Activate the system lock to ensure that children cannot switch on the steam oven 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 steam oven unsupervised if they have been shown how to use it safely and recognise and understand the consequences of incorrect operation.

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

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

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

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

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

Technical safety

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

▶ Radiation by microwaves:
Service or repairs which necessitate the removal of any casing must only be carried out by a suitably trained service technician.

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

▶ Check the door and door seal for any sign of damage. If any damage is noticed, the oven should not be used again in Microwave mode until the fault has been rectified by a service technician.

▶ Operating a damaged appliance can result in microwave leakage and present a hazard to the user. Do not use the appliance if:

- the door is warped,
- the front of the oven compartment is dented or bowed,
- the door hinges are loose,
- holes or cracks are visible in the casing, the door or the oven interior walls.
- there is moisture between the door panes.

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

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

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

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

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

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

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

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

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

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

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated). See "Electrical connection".

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

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

Correct use

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

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

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

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

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

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

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

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

Microwave function ≋

▶ Please be aware that durations when using microwave power are often considerably shorter when cooking, reheating and defrosting than when using functions without microwave power. Excessively long cooking times can lead to food drying out and burning or could even cause it to catch fire.

▶ The Microwave function ≋ can be used for heating food and drinks. Do not use the Microwave function ≋ for drying flowers, herbs, bread, rolls or other flammable materials which could catch fire and cause injury by burning.

▶ Always cover food when using Microwave mode ≋.

▶ It is important that the heat is allowed to spread evenly throughout the food being cooked and that it is hot enough.
This can be achieved by stirring and/or turning the food, and observing a sufficiently long standing time, which should be added to the time needed for cooking, reheating or defrosting.

▶ When heating food and drinks, remember that the heat is created in the food itself, and that the container will normally be cooler. The dish is only warmed by the heat of the food.
Before serving, remember to allow a sufficient standing time and then always check the temperature of the food after taking it out of the steam oven. The temperature of the container is not an indication of the temperature of the food or liquid in it. **This is particularly important when preparing food for babies, children, and the elderly or infirm.** Shake or stir baby milk and food thoroughly after heating, and try it for temperature to ensure that it will not scald the baby.

▶ Microwave mode is not suitable for cleaning or disinfecting items. Items can get extremely hot and there is a danger of burning when the item is removed from the appliance.

▶ Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure will build up which can cause the bottle or container to explode, posing a severe risk of injury.

▶ When heating up liquids, always place a suitable glass rod or utensil into the cup or glass. When boiling and in particular when heating up liquids using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build up of bubbles when the container is removed from the oven or shaken. This can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open.
Stir liquid before it heats up or boils. Once it has heated up wait for a minimum of 20 seconds before removing the container from the microwave oven.

▶ Eggs can be cooked without their shells using microwave power only if the yolk membrane has been punctured several times first. The pressure could otherwise cause the egg yolk to explode.

▶ Eggs in their shells will explode if cooked with microwave power, even after taking them out of the oven.
They can only be cooked in their shells using the steam cooking function or in an appropriate automatic programme. Hard-boiled eggs must not be reheated with microwave power either as they too will explode.

▶ Food with a thick skin or peel, such as tomatoes, sausages, jacket potatoes and aubergines, should be pierced or cut in several places to allow steam to escape and prevent the food from bursting.

▶ Do not use the microwave function [≋] to heat up cushions or pads filled with cherry kernels, wheat grain, lavender or gel, such as those used in aromatherapy. These pads can ignite when heated even after they have been removed from the oven.

▶ To avoid fuelling any flames, do not open the oven door if smoke occurs inside the appliance. Interrupt the process by switching the appliance off and disconnect it from the mains electricity supply. Do not open the door until the smoke has dispersed.

▶ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used. However, we recommend that you do not use such dishes in Microwave mode.

▶ Fire hazard. Using microwave power with plastic dishes which are not microwave safe can cause them to melt and damage the appliance. Do not use any containers or cutlery made from or containing metal, aluminium foil, lead crystal glassware, temperature-sensitive plastics, wooden utensils or cutlery, metal clips or plastic or paper covered wire ties. Do not use bowls with milled rims, or plastic pots with the foil lid only partially removed (see "Suitable containers for microwave use).

▶ Do not leave the steam oven unattended when heating or cooking food in disposable containers made of plastic, paper or other inflammable materials using the Microwave function [≋].
Before using single-use containers make sure they are suitable for microwave use. See "Suitable containers for microwave use - Plastics".

▶ Do not heat food in the steam oven in heat-retaining bags which are intended for use in normal ovens.
These heat-retaining bags usually contain a thin layer of aluminium foil which reflects microwaves. This reflected energy can, in turn, cause the outer paper covering to become so hot that it ignites.

▶ The steam oven can suffer damage when using Microwave function ≋ if it is empty or incorrectly loaded. For this reason please do not use the Microwave function ≋ to pre-heat crockery or to dry herbs and do not start the Microwave function ≋ when the steam oven is empty.

Cleaning and care

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

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

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

▶ The side runners fit into plastic bushes. Check the bushes carefully for damage. If the bushes are damaged, do not use any Microwave functions until the bushes have been replaced.

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

Accessories

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

Disposal of the packing material

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

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

Disposal of your old appliance

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

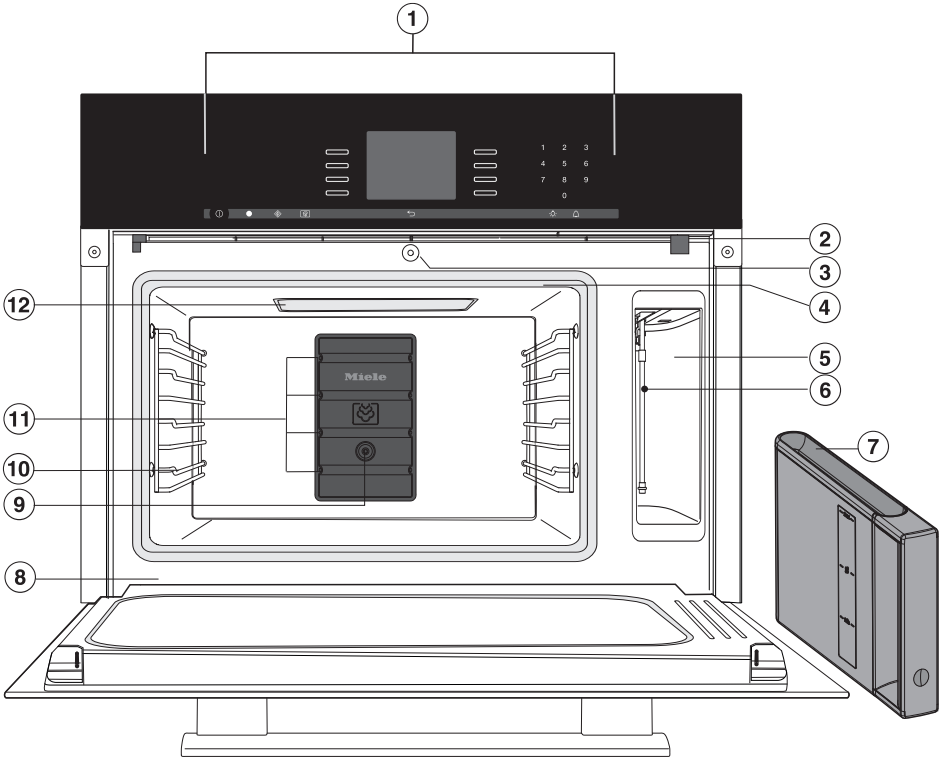


Please dispose of it at your local community waste collection / recycling centre or contact your Dealer for advice.

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

Guide to the appliance

Steam oven front view



① Controls

② Ventilation outlet

③ Automatic door release for steam reduction

④ Door seal

⑤ Compartment for water container

⑥ Suction tube

⑦ Water container with removable spill guard

⑧ Drip channel

⑨ Temperature sensor

⑩ Side runners

⑪ Steam inlet

⑫ Oven interior lighting

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").

The steam cooking containers and rack supplied are not suitable for use in Microwave mode.

DMGS 1/1-30L



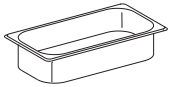
1 glass condensate tray
To catch excess moisture in Steam cooking mode.
375 x 394 x 30 mm (W x D x H)

Always use the glass tray to place items on when using the Microwave function [≋].

Do not place items weighing more than 8 kg on it.

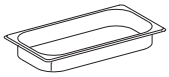
Do not place the hot glass tray on a cold surface, such as a tiled or granite worktop. The glass tray could get damaged. Place the hot tray on a suitable heat-resistant mat or pot rest.

DGG 1/2-80L



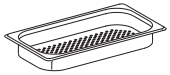
1 solid cooking container
Gross capacity 4.2 litres /
Usable capacity 3.6 litres
375 x 197 x 80 mm (W x D x H)

DGG 1/2-40L



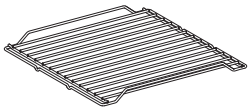
1 solid cooking container
Gross capacity 2.2 litres /
Usable capacity 1.6 litres
375 x 197 x 40 mm (W x D x H)

DGGL 1/2-40L



2 perforated cooking containers
Gross capacity 2.2 litres /
Usable capacity 1.6 litres
375 x 197 x 40 mm (W x D x H)

DMSR 1/1L

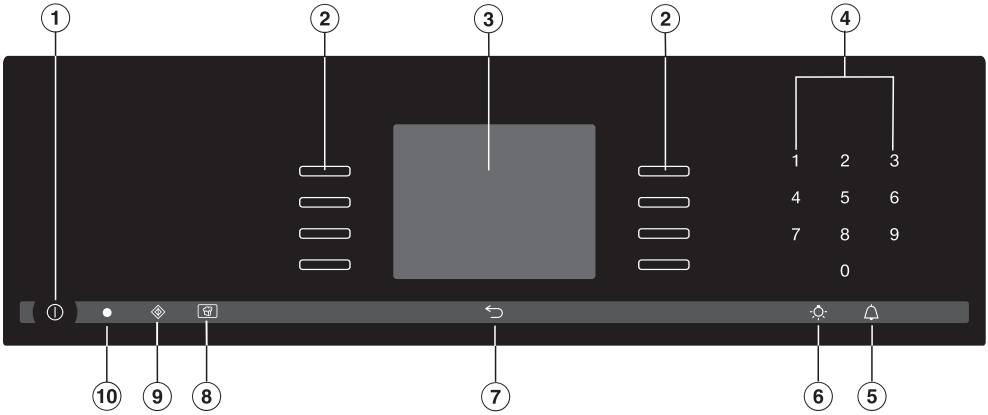


1 rack for placing your own cooking containers on

Descaling tablets

For descaling the appliance

Controls



① Recessed On/Off button ⏻
For switching on and off

② ⬭ sensors
For selecting functions, menu options and settings

③ Display
Displays time of day and information for operation

④ Sensors 0–9
Numerical keypad to enter values

⑤ 🔔 sensor
For setting the minute minder

⑥ 💡 sensor
For switching the oven interior lighting on and off

⑦ ⮌ sensor
To go back one step at a time

⑧ 🍿 sensor
For starting the Popcorn function

⑨ ◈ sensor
For starting the Quick MW function

⑩ Optical interface
(for Miele service technician use only)

Sensor controls

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

Sensor	Function	Notes
⬭	For selecting options and scrolling through the list of options.	Touch the illuminated ⬭ sensor beside the option to select it.
0–9	Numerical keypad to enter values	The numerical keypad is used to set values, e.g. temperatures and durations.
🔔	For setting the minute minder	If a list of options is showing in the display or if a cooking programme is running, you can enter a minute minder duration (e.g. when boiling eggs) at any point (see "Minute minder 🔔"). If the display is dark, the 🔔 sensor will not react until the steam oven is switched on.
☼	For switching the oven interior lighting on and off	If a list of options is showing in the display or if a cooking process is running, touching ☼ will switch the oven interior lighting on or off, for example when cleaning the oven. If the display is dark, the ☼ sensor will not react until the steam oven is switched on. The oven interior lighting switches off after 15 seconds during a cooking process or remains constantly switched on, depending on the setting selected.
⮌	To go back a step	

Sensor	Function	Notes
	Popcorn	Microwave mode starts with 850 W and a duration of 2:45 minutes (see "Popcorn"). This function can only be used when no other cooking programme is in use.
	Quick MW	The oven starts with maximum power (1000 W) and a duration of 1 minute (see "Quick MW"). Touching the sensor repeatedly increases the duration in stages. This function can only be used when no other cooking programme is in use.

Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, automatic programmes and settings. Information or a list of options is shown in the display depending on the function selected.

After switching the steam oven on with the On/Off sensor ⏻, the main menu will appear.

If a cooking process is running, selecting Change will call up a list of options which can be set or changed for the cooking process in progress.

- Touch the illuminated ⬭ sensor beside the option to select it.
- Then confirm the selection by touching the illuminated ⬭ sensor next to OK.

Controls

Symbols

The following symbols may appear in the display:

Symbol	Explanation
-	Allocates an illuminated ⬭ to an option and indicates that the option can be selected.
¡	If more than four options are available a bar will appear on the right-hand side of the display. Use the allocated sensors to scroll through the list.
▪▪▪▪▪▪▪▪▪▪	The end of a list is indicated by a dotted line. By scrolling down further, you reach the beginning of the list again.
+ / −	These only appear when input is possible or necessary (e.g. entering the date / setting the microwave power level).
✓	A tick shows that a setting is active. "-" will not appear in front of it and the sensor belonging to it will not be illuminated.
i	This symbol indicates that there is additional information and advice about using the oven. Select OK to access the information.
	Start time
	Programme finished
	Minute minder
▬▬▬▪═══	Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.

Steam cooking mode

Water container

The maximum water level is 1.5 litres, the minimum 0.5 litres. These levels are indicated on the container. Do not exceed the maximum level.

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

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

The water container is removed using a push/pull system: push gently on the water container to remove it.

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 - Recommended temperatures").

Duration

You can set a duration between 1 minute (0:01) and 10 hours (10:00). If the duration exceeds 59 minutes you have to enter it in hours and minutes. Example: duration 80 minutes = 1:20.

Noises

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

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

Heating-up phase

During the heating-up phase the display will show the temperature in the cooking compartment as it rises and Heating-up phase in all programmes except for Automatic progs., Menu cooking and Maintenance.

When cooking with steam, 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 cooking refrigerated or frozen food.

Cooking phase

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

Steam reduction

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

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

Microwave power

How it works

In the steam oven with microwave there is a high-frequency tube called a magnetron. This converts electrical energy into microwaves. These microwaves are distributed evenly throughout the oven interior, and rebound off the metal sides of the oven interior to reach the food from all sides.

In order for microwaves to reach the food, they must be able to penetrate the cooking utensil being used. Microwaves can penetrate porcelain, glass, cardboard and plastics, but not metal. Do not, therefore, use utensils made of metal, or which contain metal, for example in the form of gold or silver trim. The metal reflects the microwaves and this could cause sparking. The microwaves cannot be absorbed.

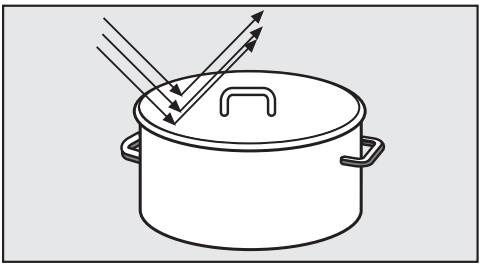
Microwaves pass through a suitable container and find their way directly into the food. All food contains moisture molecules which, when subjected to microwave energy, start to oscillate 2.5 thousand million times a second. The friction caused by this vibration creates heat, which first starts developing around the outside of the food and then slowly penetrates towards the centre. The moisture, fat and sugar content of food will affect the speed at which it is cooked. The heat is generated in the food itself.

Advantages

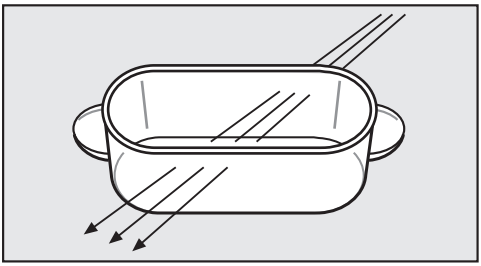
Food can generally be cooked without adding much liquid or cooking oil.

Microwaves stop being produced as soon as the cooking process is interrupted or the appliance door is opened. When the appliance is in operation, the closed, sealed door prevents microwaves escaping from the appliance.

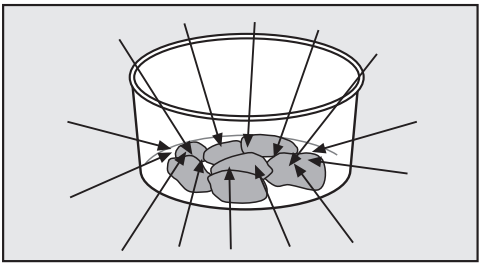
Suitable containers for microwave use



Microwaves are reflected by metal,



pass through glass, porcelain, plastic and card,



and are absorbed by food.

⚠ Fire hazard.
Non-microwave safe dishes can suffer damage or damage the steam oven.

The material and shape of the containers used affect cooking results and times.
Heat distribution is more even in round and oval shaped flat containers than in rectangular containers, providing better results.

Suitable containers for microwave use

Glassware

Heat-resistant glass or ceramic dishes are ideal for use with microwave power.

Exception: Do not use crystal glass as it contains lead which can crack or shatter with microwave power.

Porcelain

Porcelain is a suitable material.

Exception: Do not use porcelain with gold rims or cobalt blue or items with hollow knobs or handles, as insufficient ventilation may cause a build-up of pressure.

Earthenware

Decorated earthenware is only suitable if the decoration is beneath an all-over glaze.

⚠ Danger of burning.
Earthenware can get very hot and may crack.
Wear protective gloves when removing dishes from the steam oven.

Plastics

Plastic containers and plastic disposable containers may only be used with the Microwave function ≋ if they have been declared as suitable for microwave use by the manufacturer. To protect the environment it is best to avoid using single-use containers.

Do not leave the steam oven unattended when reheating or cooking food in disposable containers made of plastic, paper or other inflammable materials.

Plastics must be heat-resistant to a minimum of 110 °C. Otherwise the plastic may melt and fuse with the food.
When cooking food with fat, or food containing fat, do not use plastic containers. Use only glass or porcelain.

– Plastic microwave containers

These are readily available from retail outlets.

– Styrofoam containers

Disposable containers, such as trays made from polystyrene, can only be used for very short, timed warming and reheating of food.

– Plastic "Boil-in-the-bag" bags

Plastic boiling bags can be used for cooking and reheating. They should be pierced beforehand so that steam can escape.
This prevents a build-up of pressure and reduces the risk of the bag bursting.
There are also special steaming bags available which do not need to be pierced. Please follow instructions given on the packet.

– Roasting bags and tubes

Please follow the manufacturer's instructions when using roasting bags and tubes.

⚠ Fire hazard.
Do not use metal clips, plastic clips containing metal parts, or paper ties containing wire. There is a danger that they will ignite when heated.

– Melamine containers

Melamine is not suitable for use in this oven. Melamine absorbs microwave energy and gets hot. When purchasing plasticware, make sure that it is suitable for use in a microwave oven.

Unsuitable containers for microwave use

⚠ Dishes with hollow knobs or handles are not suitable for use with microwave power. Moisture which has gathered in the hollow recesses can cause pressure to build up and the item can explode. If the hollow recess is sufficiently ventilated, the item could be used.
However, we recommend that you do not use such dishes in Microwave mode.

Metal

Metal reflects microwaves and obstructs the cooking process.

Do not use metal containers, aluminium, foil, metal cutlery and china with metallic decoration such as gold rims or cobalt blue with the Microwave function ≋.

Transfer ready meals in aluminium foil dishes into a microwave safe container for a more even heat distribution.

Do not use containers where the foil lid has not been completely removed as small pieces of foil can cause sparking.

⚠ Do not use the cooking containers and the rack supplied with microwave functions.

Glazes and colours

Some glazes and colours contain metal and are therefore unsuitable for microwave functions.

Wood

Wooden dishes are not suitable. Moisture contained in the wood evaporates when exposed to microwave energy, causing the wood to dry and crack.

Placing the dish in the oven

- Place the condensate tray on the lowest shelf level.
- The dish containing the food should always be placed in the middle of the condensate tray.

Placing the food directly on the floor of the oven would give unsatisfactory and uneven results as the microwaves would not be able to reach the food from below.

Cover

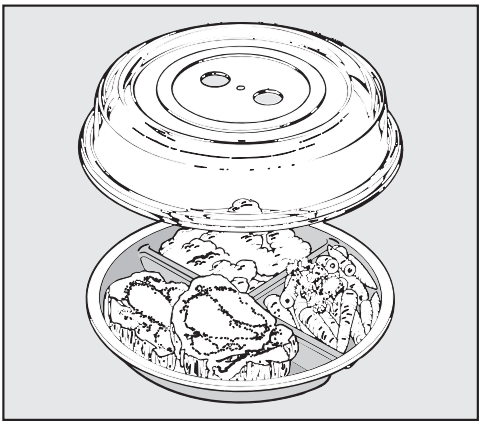
A cover:

– prevents too much steam escaping, especially when cooking foods which need longer to cook.

– speeds up the cooking process.

– prevents food from drying out.

– helps keep the oven interior clean.



■ When using the Microwave function ≋ always cover the food with a lid or cover made of microwave safe glass or plastic.

Covers are available from retail outlets.

Alternatively, use a clingfilm recommended for use in a microwave oven (pierce as instructed by the manufacturer). Heat can cause normal clingfilm to distort and fuse with the food.

The cover should not form a seal with the container. If the cover is used with a container which only has a narrow diameter, there might not be enough room for condensation to escape through the holes in the side of the cover. The cover could get too hot and could start to melt.

⚠ Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

Condensate tray

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

The condensate cannot evaporate properly if the condensate tray is on the floor of the steam oven.
Place the condensate tray on the lowest shelf level.

Microwave functions:
Always use the glass condensate tray on the lowest shelf level to place cooking containers on.

Oven interior lighting

For energy saving reasons, the oven compartment lighting has been set at the factory to go out after the programme has begun.

If you want it to stay on all the time the oven is on you will need to alter the default setting (see "Settings - Lighting").

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

The lighting can be switched on for 15 seconds by pressing the ☼ button on the control panel.

General settings

⚠ The steam oven must not be operated until it has been correctly installed in its housing unit.

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

Welcome screen

A welcome greeting is displayed. You will then be asked to select some basic settings which are needed before the appliance can be used.

- Follow the instructions in the display.

Set the language

- Scroll through the list until the language you want appears.
- Touch the illuminated ⬭ sensor next to the language you want to select.
- Confirm with OK.

Select the country

- Scroll through the list until the country you want appears.
- Touch the illuminated ⬭ sensor next to the country you want to select.
- Confirm with OK.

Set the date

- Use + or − to set the year, month and day.
- Confirm each with OK.

Set the time of day

- Use the numerical keypad to set the time of day in hours and minutes (e.g. 1-2-1-5 for 12:15).
- Confirm with OK.

The time of day can be displayed in 12 hour format (see "Settings - Time of day - Clock format").

Time of day display

You will then be asked how you want the time of day to show in the display when the steam oven is switched off (see "Settings - Time of day - Display"):

– On

The time always shows in the display.

– Off

The display appears dark to save energy. Some functions are limited.

– Night dimming

The time only shows in the display between 5:00 and 23:00. It switches off at night to save energy.

■ Select the option you want.

■ Confirm with OK.

Some information about energy consumption will appear in the display.

■ Confirm with OK.

Set up successfully completed will appear.

■ Confirm with OK.

The steam oven is ready for use.

If you have selected the wrong language by mistake proceed as described in "Settings - Language ⚑".

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

■ Remove any protective wrapping and stickers.

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

Cleaning for the first time

Water container

■ Take the water container out of the appliance.

■ Remove the spill guard.

■ Wash the water container by hand.

Accessories / Oven interior

■ Take all accessories out of the oven.

■ Wash the accessories in a mild solution of washing-up liquid and hot water or in the dishwasher.

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

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

Set the water hardness level

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

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

Set the correct boiling point for water

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

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

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

- Remove the water container and fill it up to the maximum marker.
- Push the water container into the appliance until it connects.
- Run the Steam cooking programme at 100 °C for 15 minutes. Proceed as described in "Operation: Steam cooking".

Set the correct boiling point for water following a house move

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

		Recommended temperature/ Power level	Temperature range / Power range MW
Oven functions			
	Steam cooking Suitable for all types of food, bottling, extracting juice with steam and special applications	100 °C	40–100 °C
	Microwave For rapid defrosting and reheating of food.	1000 W	80 W, 150 W, 300 W, 450 W, 600 W, 850 W, 1000 W
	Sous-vide For cooking food in a vacuum sealing bag	65 °C	45–90 °C
Automatic programmes This option will bring up a list of all Automatic programmes available on this oven			
Special applications			
	Menu cooking For cooking different types of food at the same time	–	–
	Defrost For gentle defrosting of frozen food		
	Steam cooking	60 °C	50–60 °C
	Microwave	150 W	80 W, 150 W
	Reheat For gentle reheating of cooked food		
	Steam cooking	100 °C	80–100 °C
	Microwave	450 W	450 W, 600 W, 850 W, 1000 W
	Blanching	–	–

Main and sub-menus

		Recommended temperature/ Power level	Temperature range / Power range MW
Special applications			
	Bottling	90 °C	80–100 °C
	Disinfect items	–	–
	Prove dough	–	–
User programmes You can save your own cooking programmes with this option			
Settings ⚑ For changing default settings			
Maintenance			
	Descale	–	–
	Soak	–	–

Simple operation

■ Switch the steam oven on using ⏻.

The main menu appears in the display.

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

■ Fill the water container and push it back into the appliance until it connects.

■ Place the food in the oven.

■ Select Oven functions.

■ Select Steam cooking.

Set the temperature appears in the display.

■ Change the recommended temperature if necessary.

■ Confirm with OK.

The recommended temperature will be automatically accepted within a few seconds.
If required, select ⮌ to go back to the temperature selection option.

Set the duration appears in the display.

■ Set the cooking duration. Any time between 1 minute and 10 hours can be set.

■ Confirm with OK.

The cooking programme begins. The steam generator, lighting and fan switch on.

■ Set further settings as necessary (see "Advanced operation")

If you are cooking at a temperature above approx. 80 °C, Steam reduction will appear in the display shortly before the end of the cooking time and the door will automatically open a little.

At the end of the cooking duration

– Process finished appears in the display,

– the fan remains switched on,

– a tone or melody will sound (see "Settings - Acoustic tones")

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via Change. Touch ⮌ to go to the main menu.

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

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

■ Switch the steam oven off using ⏻.

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

After use

■ Remove the condensate tray and empty it.

⚠ Danger of burning.
The residual water in the water container is hot.
Take care not to tip the water container when taking it out of the appliance.

■ Remove the water container.

■ Remove the spill guard and empty the water container.

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

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

Insufficient water

If water needs replenishing during the programme a tone will sound and a reminder to refill the 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.

Operation will continue.

Interrupting operation

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

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

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

Operation will resume when the door is closed.

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

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

The cooking programme will finish early if the door is opened in the last minute of cooking (55 seconds duration remaining).

Advanced operation

Setting further durations

You have placed the food in the oven, selected a temperature and a duration.

■ Select Change.

Further options will appear in the display which you can select or change for your programme:

– Ready at

– Start at

– Change function
(see "Changing settings during a programme - Changing the function")

You can set the programme to switch on and off automatically by setting Ready at or Start at.

– Ready at

You specify the time you want cooking to stop.

– Start at

You specify the time you want cooking to start.

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 colour and even deteriorate.

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

Switching on and off automatically

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

– Duration and Ready at

– Duration and Start at

Example: it is 11:45. The food takes 5 minutes to cook and should be ready at 12:30.

■ Select Change.

■ Select Duration and set a duration of "00:05."

■ Confirm with OK.

■ Select Ready at and set 12:30.

■ Confirm with OK.

Start at is calculated automatically. The cooking duration entered is added to the heating-up time calculated by the steam oven.

Start at 12:18 appears in the display. The cooking process will start automatically at this time.

Sequence of an automatic programme

Up until the start the function, the selected temperature, Start at and the start time will appear in the display.

After the start during the heating-up phase you can follow the temperature increasing in the display. When the required temperature is reached a tone or a melody will sound (see "Settings - Acoustic tones").

After the heating-up phase you can follow the time counting down in the display. The last minute counts down in seconds.

Shortly before the end of the cooking duration if you are cooking at a temperature above approx. 80 °C, Steam reduction will appear in the display and the door will automatically open a little.

At the end the steam generator will switch off. A tone or melody will sound (see "Settings - Acoustic tones"). Process finished will appear in the display.

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via Change. Touch ⮌ to go to the main menu.

Changing settings during a programme

■ Select Change.

The following will appear in the display:

– Temperature

– Duration

– Ready at

– Start at

If the temperature in the oven is too high Ready at and Start at are not displayed.

– Change function

Changing the temperature

■ Select Temperature.

■ Change the temperature.

■ Confirm with OK.

The programme will restart with the new temperature.

You can permanently reset the recommended temperature to suit your own cooking preferences. (See "Settings - Recommended temperatures").

Changing the cooking duration

■ Select Duration.

■ Change the duration.

■ Confirm with OK.

The programme will restart with the new duration.

Deleting a finish time

- Select Ready at.
- Select Reset.

The finish time is now deleted.

The programme will start using the duration set.

Changing the function

- Select Change function.
- Select the function you want.

The new function and the relevant recommended power level or temperature will appear in the display.

- Change the power level or temperature if necessary.
- Confirm with OK.
- Set a new cooking duration if necessary.
- Confirm with OK.

The function has been changed.

Cancelling cooking

- Touch ⮌.

Cancel cooking? appears in the display.

- Select Yes.

The main menu will appear. Any cooking durations set will be deleted.

Simple operation

■ Switch the steam oven on using ⏻.

The main menu appears in the display.

■ Place the dish with the food in the centre of the condensate tray on the bottom shelf.

■ Select Oven functions.

■ Select Microwave.

Set the power level appears in the display.

■ Change the recommended power level if necessary.

■ Confirm with OK.

Set the duration appears in the display.

■ Set the cooking duration.

The maximum duration that can be set depends on the microwave power level selected.

■ Confirm with OK.

In addition to the set microwave power level and cooking duration, the following appear in the display

– Start

– Change

■ Select Start to start the cooking programme immediately.

■ Select Change to set further settings as necessary (see "Advanced operation").

Once the cooking programme has been started, the cooking duration (time remaining) will begin to count down and the magnetron, lighting and fan will switch on.

You can interrupt the cooking programme at any time with Stop.

At the end of the cooking duration

– Process finished appears in the display,

– the fan remains switched on,

– a tone or melody will sound (see "Settings - Acoustic tones")

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via Change. Touch ⮌ to go to the main menu.

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

■ Take the food out of the oven.

■ Switch the steam oven off using ⏻.

After use

■ 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.

Advanced operation

Setting further durations

You have placed the food in the oven, selected a microwave power level and set the duration.

■ Select Change.

Further options will appear in the display which you can select or change for your programme:

– Ready at

– Start at

– Change function
(see "Changing settings during a programme - Changing the function")

You can set the programme to switch on and off automatically by setting Ready at or Start at.

– Ready at

You specify the time you want cooking to stop.

– Start at

You specify the time you want cooking to start.

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 colour and even deteriorate.

Switching on and off automatically

To switch a cooking programme on and off automatically you have a choice of how to enter the time parameters:

– Duration and Ready at

– Duration and Start at

Example: it is 11:45. The food takes 5 minutes to cook and should be ready at 12:30.

■ Select Change.

■ Select Duration and set "05:00".

■ Confirm with OK.

■ Select Ready at and set 12:30.

■ Confirm with OK.

Start at is calculated automatically.

Start at 12:25 appears in the display. The cooking programme will start automatically at this time.

Sequence of an automatic programme

Up until the start the function, the selected power level, Start at and the start time will appear in the display.

After the start you can follow the time counting down in the display. The time counts down in seconds.

At the end of the programme the magnetron will switch off. A tone or melody will sound (see "Settings - Acoustic tones"). Process finished will appear in the display.

You have the option of saving your settings as a User programme (see "User programmes") or increasing the cooking duration via Change. Touch ⮌ to go to the main menu.

Changing settings during a programme

■ Select Change.

The following will appear in the display:

– Power level

– Duration

– Ready at

– Start at

– Change function

Changing the microwave power level

■ Select Power level.

■ Change the microwave power level

■ Confirm with OK.

■ Select Start.

The programme will restart with the new microwave power level.

You can permanently reset the recommended power level to suit your personal cooking practices. See "Settings - Recommended power levels".

Changing the cooking duration

■ Select Duration.

■ Change the duration.

■ Confirm with OK.

■ Select Start.

The programme will restart with the new duration.

Deleting a finish time

- Select Ready at.
- Select Reset.
- Confirm with OK.
- Select Start.

The finish time is now deleted.

The programme will start using the duration set.

Changing the function

- Select Change function.
- Select the function you want.

The new function will appear in the display together with its recommended temperature.

- Change the temperature if necessary.
- Confirm with OK.
- Set the cooking duration.
- Confirm with OK.

The function has been changed.

Cancelling cooking

- Touch ⮌.

Cancel cooking? appears in the display.

- Select Yes.

The main menu will appear. Any cooking durations set will be deleted.

Your steam oven has a wide range of Automatic programmes to enable you to achieve excellent results with ease. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

List of food types

Automatic programmes are accessed via Automatic progs.

- Vegetables
- Fish
- Meat
- Rice
- Grain
- Pasta
- Pulses
- Hen's eggs
- Fruit
- Mushrooms
- Sausages
- Shellfish
- Mussels
- Special

To use an Automatic programme

■ Select Automatic progs..

A list of food types will appear in the display.

■ Select the food category.

The Automatic programmes available for the food type selected will then appear.

■ Select the Automatic programme that you want.

Each step you need to take before starting the Automatic programme will appear in the display.

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

Notes on use

– The degree of doneness and browning levels are shown in a bar 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, each weighing 250 g at the same time.

– 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.

– For some Automatic programmes the start time can be delayed using Start at or Ready at.

– To end an automatic programme early, you do not need to switch the steam oven off completely. Touch ⮌.

  Cancel cooking? will appear in the display. If Yes is selected, the main menu will be shown in the display.

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

– Automatic programmes can also be saved as User programmes.

You can create and save up to 20 of your own programmes.

– Each one can have up to 10 cooking stages. This enables you to save your favourite or most frequently used recipes very accurately. In each stage you can select individual settings.
– You can enter the name of the programme for your recipe.

When you next select the programme it will start automatically.

There are different ways of creating a User programme:

– At the end of an Automatic programme, save it as a User programme.
– After running a programme with a set duration, save it.

Then name the programme.

To create a User programme

■ Select User programmes.

If you have not yet created a User programme Create programme will appear in the display.

■ Confirm with OK.

If User programmes already exist, the programme names will appear with Edit programmes underneath them.

■ Select Edit programmes.

■ Select Create programme.

You can now specify the settings for cooking stage 1.

Follow the instructions in the display:

■ Select and confirm the cooking function, temperature or microwave power level and duration.

Settings for the 1st cooking stage have now been set.

You can add more cooking stages, for example, if you want to add another cooking function to follow on from the first:

■ Select Add cooking stage and proceed as for the 1st cooking stage.

■ When you have finished setting all the cooking stages select Finish programme.

A summary of your settings will appear in the display.

■ Check the settings and confirm with Accept or select Change to correct the settings or to add further cooking stages.

■ Select Save.

■ Enter the programme name.

The following symbols will appear next to the alphabet:

Symbol	Meaning
␣	Space
ABC	Alphabet in upper case
abc	Alphabet in lower case
123	Numerals 0 to 9 and hyphen

■ Touch the sensors next to the symbols to highlight the character you want.

■ Select Select.

The letter or number you have selected will appear in the top line of the display.

A maximum of 10 characters can be used.

You can delete the characters one at a time with ⮌.

■ Select the rest of the letters or numbers for your programme name.

■ Once you have entered the programme name, select Save.

A message will appear in the display confirming that the programme has been saved.

■ Confirm with OK.

You can start the saved programme immediately, delay the start or change the cooking stages.

The option Change cooking stages is described in "To change a User programme".

To start a User programme

■ Place the food in the oven.

■ Select User programmes.

The programme names will appear with Edit programmes underneath them in the display.

■ Select the programme you want.

You can start the saved programme immediately, delay the start or change the cooking stages.

– Start now

  The programme will start. The steam generator or the magnetron will switch on immediately.

– Ready at

  You specify the time you want cooking to stop.

– Start at

  You specify the time you want cooking to start.

– Change cooking stages

  You can change the specified settings for a cooking stage or add more cooking stages to the programme (see "To change a User programme").

■ Select the function you want.

The programme will start according to the specified start or finish time.

To change a User programme

Changing cooking stages

Cooking stages in an Automatic programme that you have renamed as a User programme cannot be changed.

- Select User programmes.

The programme names will appear with Edit programmes underneath them in the display.

- Select Edit programmes.
- Select Change programme.
- Select the programme you want.
- Select Change cooking stages.

You can change the specified settings for a cooking stage or add more cooking stages to the programme.

- Select the cooking stage you want to change or Add cooking stage.
- Change the programme as you wish (see "To create a User programme") and confirm with OK.

A summary of your settings will appear in the display.

- Check the settings and then select Save.

The additional stages or changes to your programme will be saved.

- Change the name if necessary (see "To create a User programme").

Changing the name

- Select User programmes.

The programme names will appear with Edit programmes underneath them in the display.

- Select Edit programmes.
- Select Change programme.
- Select the programme you want.
- Select Change name.
- Change the name (see "To create a User programme") and select Save.

A message will appear in the display confirming that the programme has been saved.

- Confirm with OK.

To delete a User programme

- Select User programmes.

The programme names will appear in the display and Edit programmes underneath.

- Select Edit programmes.
- Select Delete programme.
- Select the programme you want.
- If you wish to delete the programme confirm with Yes.

The programme is deleted.

You can delete all User programmes at once (see "Settings - Factory default - User programmes").

If you touch the Quick MW sensor ◈ the oven will start with a set power level and duration, e.g. to reheat a drink.

The maximum power level of 1000 W and a maximum duration of 1 minute are pre-set.

Tip: You can alter the power level and the duration. The maximum duration will depend on the power level selected (see "Settings – Quick MW").

The Quick MW function can only be used when no other cooking programme is in use.

■ Touch ◈
Touching it repeatedly increases the duration in set stages.

The cooking programme will begin. The cooking duration (time remaining) starts to count down immediately.

You can interrupt the cooking programme at any time with Stop and cancel it with ⮌.

At the end of the cooking duration

– Process finished appears in the display,

– a tone or melody will sound (see "Settings - Acoustic tones")

Popcorn

With the "Popcorn" sensor the microwave starts with a set microwave power and cooking duration.

The power level is pre-set at 850 W and the duration at 2:45 minutes. This is suitable for most brands of microwave popcorn.

Notes on use

– The oven interior must be cool and dry in order for the popcorn to pop completely.

– Take note of the manufactuer's instructions on the packaging. Change the pre-set duration if necessary. You can set a duration of up to max. 4 minutes (see "Settings - Popcorn"). The microwave power level cannot be altered.

The Popcorn function can only be used when no other cooking programme is in use.

■ Place the condensate tray on the lowest shelf level and place the microwave popcorn on it, taking note of the manufacturer's instructions.

■ Touch .

The cooking programme will begin. The cooking duration (time remaining) starts to count down immediately.

You can interrupt the cooking programme at any time with Stop and cancel it with ⮌.

Do not leave the steam oven unattended during this programme and make sure you follow the instructions on the packaging.

At the end of the cooking duration

– Process finished appears in the display,

– a tone or melody will sound (see "Settings - Acoustic tones")

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

The minute minder can also be used at the same time as a cooking programme in which the start and finish times have been set, e.g. as a reminder to stir a dish or add seasoning etc.

A maximum minute minder duration of 9 hours, 59 minutes and 59 seconds can be set.

To set the minute minder

If you want to use the minute minder and Time | Show | Off has been set, you will need to switch the steam oven on before you can set the minute minder. The minute minder can then be seen counting down in the display when the steam oven is switched off.

Example: You want to boil some eggs and set a minute minder duration of 6 minutes and 20 seconds.

- Touch 🔔.

0:00:00 will appear (h:min:sec).

- Use the numerical keypad to enter a different duration (6-2-0).
- Confirm with OK.

The duration counts down in the display when the oven is switched off.

If a cooking programme is being run at the same time the minute minder duration will appear in the bottom of the display.

At the end of the minute minder duration

– 🔔 will flash in the display,

– the display will show the time counting upwards,

– a tone or melody will sound (see "Settings - Acoustic information")

- Touch 🔔 or the illuminated sensor next to the minute minder to switch off the acoustic and optical signals.

To change the duration set for the minute minder

- Touch 🔔 or the illuminated sensor next to the minute minder duration which is counting down.

The minute minder duration selected appears in the display.

- Use the numerical keypad to enter a different minute minder duration.
- Confirm with OK.

The altered minute minder duration will start to count down immediately.

To cancel the duration set for the minute minder

- Touch 🔔 or the illuminated sensor next to the minute minder duration which is counting down.

The minute minder duration selected appears in the display.

- Select Reset.

The minute minder duration is now cancelled.

General notes on steam cooking

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

The advantages of cooking with steam

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

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

Suitable containers

Cooking containers

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

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

Your own containers

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

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

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

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

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

Condensate tray

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

The condensate cannot evaporate properly if the condensate tray is on the floor of the steam oven.
Place the condensate tray on the lowest shelf level.

Shelf level

You can select any shelf level for the cooking containers and the rack. 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 for steam cooking it is best to offset them on their runners and to leave at least one level free in between them.

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

Frozen food

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

Temperature

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

Combination with a food warming drawer

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

Duration

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

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

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

Cooking with liquid

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

Your own recipes

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

Vegetables

Fresh

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

Frozen

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

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

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

Cooking containers

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

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

Use solid containers for vegetables which are cooked in liquid.

Shelf level

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

Duration

As with conventional methods, the cooking duration when cooking vegetables with steam will depend on the size and how well done you want them.
Example:
firm potatoes, cut into quarters
= approx. 17 minutes
firm potatoes, cut in half
= approx. 21 minutes

Settings

Automatic programmes | Vegetables | ... | Steam cooking

or

Oven functions | 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 duration it can be put back in the oven and cooked for longer.

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

Steam cooking

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

◴ Duration

Meat

Fresh

Prepare the meat in the usual way.

Frozen food

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

Preparation

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

Duration

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

Tips

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

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

Settings

Automatic programmes | Meat | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

Steam cooking

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

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

🕘 Duration

Sausages

Settings

Automatic programmes | Sausages | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 90 °C
Duration: see chart

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

🕘 Duration

Fish

Fresh

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

Frozen food

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

Preparation

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

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

Cooking containers

If using a perforated container, grease it first.

Shelf level

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

Temperature

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

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

Duration

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

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

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

Tips

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

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

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

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

Settings

Automatic programmes | Fish | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: see chart
Duration: see chart

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

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

Temperature / Duration

Steam cooking

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 programmes | Shellfish | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: see chart
Duration: see chart

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

Temperature / Duration

Mussels

Fresh

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

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

Frozen food

Defrost frozen mussels before cooking.

Duration

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

Settings

Automatic programmes | Mussels | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: see chart
Duration: see chart

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

Temperature / Duration

Steam cooking

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 programmes | Rice | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Pasta

Dry pasta

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

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

Fresh

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

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

Settings

Automatic programmes | Pasta | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Dumplings

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

Cook fresh dumplings in a greased, perforated container.

Settings

Automatic programmes | Pasta | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Grain

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

Grain can be cooked whole or cracked.

Settings

Automatic programmes | Grain | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Dried pulses

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

Lentils do not need to be soaked before cooking.

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

Settings

Automatic programmes | Pulses | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

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

🕘 Duration

Hen's eggs

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

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

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

Settings

Automatic programmes | Hen's eggs | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Fruit

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

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

Settings

Automatic programmes | Fruit | ... | Steam cooking

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Menu cooking (cooking whole meals) - manually

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

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

Shelf level

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

Temperature

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

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

Duration

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

Example

Rice	20 minutes
Rose fish fillet	6 minutes
Broccoli	4 minutes

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

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

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

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

Procedure

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

Sous-vide (vacuum) cooking

With this gentle cooking method, food is cooked slowly and at a low, constant temperature in vacuum packaging.

With vacuum cooking, no moisture evaporates during cooking and all nutrients and flavours are retained.

The cooking result has an intensive taste and food is cooked evenly.

Use only fresh food which is in a good condition.

Ensure hygienic conditions and that food has not been out of the refrigerator too long, e.g. during transportation.

Use only heat-stable, boiling-resistant vacuum sealing bags.

Do not cook food in the sales packaging, such as vacuum-packed frozen food as it is possible that the packaging used is not suitable for vacuum cooking.

Do not use the vacuum sealing bag more than once.

Vacuum-seal the food in a chamber system vacuum sealer only.

Important

For an optimum cooking result:

– Use fewer herbs and spices than for conventional cooking as the effect on the taste of the food is more intensive.
You can also prepare the food without seasoning and add seasoning after cooking.

– The cooking duration is reduced when salt, sugar, and liquids are added.

– The food becomes firmer if acidic ingredients, such as lemon or vinegar are added.

– Do not use alcohol or garlic as this can cause an unpleasant taste.

– Only use vacuum sealing bags that match the size of the food. If the bag is too big, too much air may remain inside.

– If you want to cook several items of food in one vacuum sealing bag, put them side by side in the bag.

– If you want to cook food in several bags at once, put the bags side by side on the shelf.

– The cooking durations depend on the thickness of the food.

– With higher temperatures and/or longer cooking durations, a lack of water may occur. Check the display from time to time.

– Keep the door closed during the cooking programme. Opening the door extends the programme and can change the cooking result.

– Cooking at a lower temperature and for a longer duration can result in increased residual water in the cooking compartment. This does not affect the cooking result.

– Temperatures and cooking durations from Sous-vide recipes cannot always be adopted exactly. Alter the settings to achieve the degree of cooking you want.

Sous-vide (vacuum) cooking

Tips

– To reduce preparation times, you can vacuum food 1–2 days before cooking. Store the vacuum sealed food in the refrigerator at a maximum temperature of 5 °C. To maintain quality and taste, the food must be cooked after a maximum of 2 days.

– Freeze liquids such as marinades before vacuum-sealing to prevent them from escaping from the bag.

– Fold the edges of the vacuum sealing bag outwards for filling in order to obtain clean, perfect seams.

– If you do not want to eat the food directly after cooking, put it in iced water to cool down completely. Then store it at a maximum temperature of 5 °C.
In this way, you can maintain quality and taste while extending the life of the food.
Exception: Consume poultry immediately after cooking.

– After cooking, cut the vacuum sealing bag on all sides for easier access to the food.

– Briefly fry meat and firm types of fish (such as salmon) before serving for a roasted aroma.

– Use the brine or marinade of vegetables, fish, or meat to make a sauce.

– Serve the food on pre-warmed plates.

Procedure

- Rinse the food with cold water and dry it.
- Place the food in a vacuum sealing bag and add spices or liquid if desired.
- Vacuum-seal the food in a chamber system vacuum sealer.
- For optimum cooking results place the rack on shelf level 2.
- Place the vacuum-sealed food on the rack (next to each other if there are several bags).
- Place the condensate tray on the lowest shelf level.
- Select Oven functions.
- Select Sous-vide.
- Change the recommended temperature if necessary.
- Confirm with OK.
- Set the cooking duration. Any time between 1 minute and 10 hours can be set.
- Confirm with OK.
- Select further settings if required (see "Operation: Steam cooking - Advanced operation").

Possible reasons for unsatisfactory results

The bag has opened:

– The seal was not clean or strong enough and has opened.

– The bag was damaged by a sharp bone.

The food has an unpleasant or strange taste:

– Incorrect storage of the food; the food was kept out of the refrigerator for too long.

– The food was contaminated with bacteria before it was vacuum sealed.

– Too much of ingredients such as spices was added.

– The bag or seal was not in perfect order.

– The vacuum was insufficient.

– The food was not eaten or chilled immediately after cooking.

Sous-vide (vacuum) cooking

Food	Added in advance		[°C]	[min]
	Sugar	Salt		
Fish				
Atlantic cod fillet, 2.5 cm thick		x	54	35
Salmon fillet, 3 cm thick		x	52	30
Monk fish fillet		x	62	18
Pikeperch fillet, 2 cm thick		x	55	30
Vegetables				
Cauliflower florets, medium to large		x	85	40
Hokkaido pumpkin, sliced		x	85	15
Kohlrabi, sliced		x	85	30
White asparagus, whole	x	x	85	22–27
Sweet potato, sliced		x	85	18
Fruit				
Pineapple, sliced	x		85	75
Apples, sliced	x		80	20
Baby bananas, whole			62	10
Peaches, halved	x		62	25–30
Rhubarb pieces			75	13
Plums, halved	x		70	10–12
Miscellaneous				
Beans, white, soaked in a ratio of 1:2 (beans : liquid)		x	90	240
Prawns, peeled and deveined		x	56	19–21
Hen's egg, whole			65–66	60
Scallops, removed from shell			52	25
Shallots, whole	x	x	85	45–60

Temperature / Duration

Food	Added in advance		[°C]		[min]
	Sugar	Salt	Medium*	Well done*	
Meat					
Duck breast, whole		x	66	72	35
Saddle of lamb			58	62	50
Beef fillet steak, 4 cm thick			56	61	120
Beef rump steak, 2.5 cm thick			56	–	120
Pork fillet, whole		x	63	67	60

Temperature / Duration

* Degree of doneness
The "Done" degree of doneness uses a higher core temperature than "Medium". Results are not the same as for well done in traditional roasting methods.

Reheating

Only reheat brassicas, e.g. kohlrabi and cauliflower in combination with a sauce. Without sauce, an unpleasant cabbage-like taste and grey-brown colour may develop.

Food with a short cooking duration or which continues cooking during re-heating, e.g. fish, is not suitable for re-heating.

Preparation

Place the cooked food into ice water for approx. 1 hour directly after cooking. The rapid cooling prevents the food from continuing to cook, which helps retain the optimum cooked condition. Then store the food in the refrigerator at a maximum temperature of 5 °C.

Please note that the quality of the food decreases the longer it is stored.

We recommend that you do not store the food in the refrigerator for longer than 5 days before reheating.

Settings

Oven functions | Sous-vide
Temperature: see chart
Duration: see chart

Chart for reheating Sous-vide cooked food

Food	[°C]		[min][2]
	Medium[1]	Well done[1]	
Meat			
Saddle of lamb	58	62	30
Beef fillet steak, 4 cm thick	56	61	30
Beef rump steak, 2.5 cm thick	56	–	30
Pork fillet, whole	63	67	30
Vegetables			
Cauliflower florets, medium to large[3]	85		15
Kohlrabi, sliced[3]	85		10
Fruit			
Pineapple, sliced	85		10
Miscellaneous			
Beans, white, soaked in a ratio of 1:2 (beans : liquid)	90		10
Shallots, whole	85		10

Temperature / Duration

[1] Degree of doneness

The "Done" degree of doneness uses a higher core temperature than "Medium". Results are not the same as for well done in traditional roasting methods.

[2] Durations apply for food with an initial temperature of approx. 5 °C (refrigerator temperature).

[3] Reheat only in sauce.

Reheating with steam

To reheat food which was cooked using the Sous-vide method, use the Sous-vide function (see "Sous-vide (vacuum) cooking – 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

Special applications | Reheat | Steam cooking
or
Oven functions | Steam cooking

Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Defrosting with steam

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

Temperature

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

Before and after defrosting

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

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

Cooking containers

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

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

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

Tips

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

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

– Do not refreeze food once it has thawed.

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

Settings

Special applications | Defrost | Steam cooking
or
Oven functions | Steam cooking

Temperature: see chart
Defrosting duration: see chart

Special applications

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

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

Temperature / Duration / Standing time

Bottling

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

Glass jars

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

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

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

Fruit

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

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

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

Vegetables

Rinse, clean and cut up vegetables.

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

Fill volume

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

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

Tips

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

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

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

Special applications | Bottling
or
Oven functions | Steam cooking

Temperature: see chart
Bottling duration: see chart

Produce	[°C]	* [min]
Berries		
Red / blackcurrants	80	50
Gooseberries	80	55
Cranberries	80	55
Fruit with stones		
Cherries	85	55
Mirabelle plums	85	55
Plums	85	55
Peaches	85	55
Greengages	85	55
Fruit with pips		
Apples	90	50
Apple sauce	90	65
Quinces	90	65
Vegetables		
Beans	100	120
Broad beans	100	120
Gherkins	90	55

Special applications

Produce	[°C]	* [min]
Beetroot	100	60

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

Extracting juice with steam

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

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

Preparation

Sort and clean the fruit. Cut out any blemishes.

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

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

Tips

– Try experimenting with mild and tart fruit.

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

Oven functions | Steam cooking
Temperature: 100 °C
Duration: 40–70 minutes

Menu cooking (cooking whole meals)

You can cook up to three different types of food, e.g. fish with a side dish and vegetables.
The food can be selected in any order you like. The appliance will automatically sort them out in order of cooking duration required. The one with the longest duration goes in the oven first.

The Ready at and Start at functions are not available with Menu cooking.

Procedure

- Switch the steam oven on.
- Fill the water container and push it back in so that it connects.
- Then place the condensate tray / universal tray (depending on model) in the appliance.
- Select Special applications | Menu cooking.
- Select the food you want.

Depending on the type of food selected, you will be asked about the size and how well done you want it cooked.

- Select or enter the values required and then confirm your selection with OK.
- Select Add next ingredient.
- Select the next food you want and proceed in the same way as with the first one.
- Repeat for the third type of food.

After you have confirmed Start menu cooking, the display will tell you which food to put in the oven. At the end of the heating-up phase, the display will show when the next food type is to be placed in the oven. This process will be repeated for the third food type.

You can still cook food types not listed in the display together. See "Menu cooking - manually" for details on how to do this.

Make yoghurt

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

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

The yoghurt must be fresh (short storage time).

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

The yoghurt and milk should have the same percentage fat.

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

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

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

Possible reasons for unsatisfactory results

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

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

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

Tip: When using yoghurt enzyme, yoghurt can be made from a milk / cream mixture. Mix $^{3}/_{4}$ litre milk with $^{1}/_{4}$ litre cream.

Procedure

- Mix 100 g yoghurt with 1 litre of milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.
- Pour the mixture into jars and seal the jars.
- Place the sealed jars in a perforated cooking container or on the rack. Ensure that they do not touch one another.
- Immediately after the yoghurt has been made, place the jars in the refrigerator, taking care not to shake them unnecessarily.

Settings

Automatic programmes | Special | Make yoghurt

or

Oven functions | Steam cooking
Temperature: 40 °C
Duration: 5:00 hours

Prove dough

Procedure

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

Settings

Special applications | Prove dough
Duration: as per recipe instructions

or

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

Dissolve gelatine

Procedure

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

Settings

Automatic programmes | Special | Dissolve gelatine

or

Oven functions | Steam cooking
Temperature: 90 °C
Duration: 1 minute

Melt chocolate

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

Procedure

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

Settings

Automatic programmes | Special | Melt chocolate

or

Oven functions | 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

Oven functions | Steam cooking
Temperature: 100 °C
Duration: see chart

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

🕘 Duration

Apple storage

You can treat homegrown apples in the steam oven to increase the length of time for which you can store them. 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

Automatic programmes | Fruit | Apples | Whole | Preserving

or

Oven functions | Steam cooking
Temperature: 50 °C
Duration: 5 minutes

Blanching

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

Blanching vegetables also helps them retain their original colour.

Procedure

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

Settings

Special applications | Blanching

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: 1 minute

Sweat onions

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

Procedure

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

Settings

Automatic programmes | Special | Sweat onions

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Cook bacon

The bacon does not brown.

Procedure

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

Settings

Automatic programmes | Special | Cook bacon

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Disinfect items

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

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

Procedure

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

Settings

Special applications | Disinfect items
Duration: 1 minute to 10 hours

or

Oven functions | Steam cooking
Temperature: 100 °C
Duration: 15 minutes

Heating damp flannels

Procedure

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

Settings

Automatic programmes | Special | Heat damp flannels

or

Oven functions | Steam cooking
Temperature: 70 °C
Duration: 2 minutes

Decrystallise honey

Procedure

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

Settings

Automatic programmes | Special | Decrystallise honey

or

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

Making eierstich

Procedure

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

Settings

Oven functions | Steam cooking
Temperature: 100 °C
Duration: 4 minutes

Defrosting and reheating in combination mode

Food can be defrosted and reheated using a combination of steam and microwave power. To do this you will need to create a User programme (see "User programmes").

Defrosting and reheating food using a combination of steam and microwave power has the advantage that food

– is reheated faster than using only steam,

– will not overcook or dry out as it can with microwave power,

– can be defrosted and reheated in a single process,

– does not need to be stirred during the process.

	Stage	Function		[min]
Reheating plated meals*				
Pasta with tomato sauce, 400 g (ratio 5 : 3)	1 2 3		95 °C 600 W 85 °C	1 3.5 2
Rissoles with potato purée and red cabbage, 500 g	1 2 3		95 °C 600 W 85 °C	3 4.5 2
Defrosting and reheating*				
Frozen casseroles / soups, 250 g	1 2 3 4		450 W 100 °C 600 W 85 °C	3 1 4 2
Frozen casseroles / soups, 500 g	1 2 3 4		450 W 100 °C 600 W 85 °C	4.5 3 7 4

Steam cooking / Microwave / Temperature/Microwave power setting / Duration

* Cover the food, e.g. with a plastic cover.

	Suitable for:
Defrosting	
80 W	Very delicate food such as cream, butter, gateaux and filled sponge cakes, cheese
150 W	All other types of food
Reheating	
450 W	Food for babies and children
600 W	All types of food; frozen ready meals which do not need browning.
850 W	
1000 W	Drinks

Microwave function / Microwave power level

The duration required depends largely on the nature of the food, the amount and its initial temperature. Food that has been refrigerated, for example, takes longer to reheat than food at room temperature. Please refer to the relevant charts.

Before defrosting and reheating

- Place food (including frozen) in a dish that is suitable for microwave use, and cover it.
- Place the dish in the centre of the condensate tray on the bottom shelf.

During the defrosting and reheating process

- Turn or stir the food several times. Stir the food from the outside towards the middle, as food heats more quickly from the outside.

After defrosting followed by reheating

During the standing time the temperature is distributed evenly in the food.

- Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

⚠ Danger of burning.
After reheating food, especially food for babies and small children, stir the food or shake the container and check that the temperature does not pose any danger. Double check after it has been left to stand. Danger of burning.

⚠ Danger of burning.
Be careful when removing dishes from the appliance. Although heat is not normally produced in the container itself by the microwaves (apart from stoneware), heat transfer from the food to the container may be considerable, making the container itself hot.
Use oven gloves when removing dishes from the oven.

- Always ensure that food is sufficiently cooked or reheated.
- If in any doubt that a sufficiently high temperature has been reached, continue cooking or reheating for a little longer.

Tips on reheating

⚠ Danger of burning.
Food for babies and children must not be too hot.
Only heat food for babies and children for 30-60 seconds at 450 W.

Pressure can build up when reheating in sealed containers, causing the container to explode.
Do not cook or reheat food or liquids in sealed containers, jars or bottles. With baby bottles, the screw cap and teat must be removed. Otherwise pressure builds up which can cause the bottle or container to explode, posing a severe risk of injury.

Never reheat hard boiled eggs using the Microwave solo function ≋ even without the shell. The eggs can explode.

When heating liquids, milk, sauces etc, using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout.
This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken, which can lead to the liquid boiling over suddenly and explosively. The formation of bubbles can be so strong that the pressure forces the oven door open.
To avoid this, stir liquid before heating it up. After heating it up wait for at least 20 seconds before removing the container from the oven. Placing a suitable glass rod or similar utensil in the container can help prevent it from boiling over.

Microwave defrosting and reheating

Use	Notes
Defrosting large quantities of food at once, e.g. 2 kg fish	Put the food to be defrosted in a microwave safe dish and place it on the condensate tray.
Reheating food	Always cover food when reheating it, except when reheating meat/fish coated in breadcrumbs.
Cooking frozen ready-meals	Deep-frozen, ready-made meals can be defrosted and then reheated or cooked in one process. Follow the instructions on the packet.

Charts for defrosting and reheating food

The following notes apply to all charts:

- Take note of the recommended microwave power levels, durations and standing times. These take the consistency, the quantity and the initial temperature of the food into account.
- You are generally advised to select the middle duration.
- Place food on the condensate tray on the lowest shelf level.

Chart for defrosting food

	Quantity	[W]	[min]	* [min]
Dairy products				
Cream	250 ml	150	10–13	10–15
Butter	250 g	80	12–14	5–10
Cheese slices	250 g	80	16–18	10–15
Milk	500 ml	150	22–24	10–15
Quark	250 g	150	12–14	10–15
Cakes / biscuits				
Sponge cake (1 slice)	Approx. 100 g	150	1–2	5–10
Sponge cake	300 g	150	4–6	5–10
Fresh fruit cake (3 slices)	Approx. 300 g	150	10–12	10–15
Butter cake (3 slices)	Approx. 300 g	150	6–8	5–10
Cream cake (1 slice) (3 slices)	 approx. 100 g approx. 300 g	 80 80	 10–13 23–26	 5–10 5–10
Bread rolls (4)	–	150	6–8	5–10
Fruit				
Strawberries, raspberries	150 g	150	9–11	5–10
Red / blackcurrants	250 g	150	10–12	5–10
Plums	500 g	150	14–18	5–10
Meat				
Minced beef	500 g	150	25.5–27.5	5–10
Chicken	1000 g	150	34–38	10–15
Vegetables				
Peas	250 g	150	10–14	5–10

Microwave defrosting and reheating

	Quantity	[W]	[min]	* [min]
Asparagus	250 g	150	8–12	10–15
Beans	500 g	150	13–18	10–15
Red cabbage	500 g	150	20–25	10–15
Spinach	300 g	150	12–14	10–15

Microwave power / Defrosting duration / Standing time

* Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

Chart for reheating food

	Quantity	[W]	[min]	[1] [min]
Drinks[2]				
Coffee, drinking temperature 60–65 °C	1 cup (200 ml)	1000	1:00–1:10	–
Milk, drinking temperature 60–65 °C	1 cup (200 ml)	1000	1:20–1:40[3]	–
Water, bringing to the boil	1 cup (125 ml)	1000	1:30–1:50	–
Baby bottle (milk)	approx. 200 ml	450	1:10–1:20[3]	1
Mulled wine, grog drinking temperature 60–65 °C	1 glass (200 ml)	1000	0:50–1:10	–
Food[3]				
Baby food (room temperature)	1 jar (200 g)	450	0:30–1	1
Cutlets, cooked	200 g	600	4–6	1
Fish fillet, cooked	200 g	600	3–4	2
Roast meat in gravy	200 g	600	4–6	1
Side dishes	250 g	600	3–5	1
Vegetables	250 g	600	4–5	1
Gravy	250 ml	600	4–5	1
Soup / casserole	250 ml	600	4–5	1
Soup / casserole	500 ml	600	7–8	1

Microwave power / Reheating duration / Standing time

[1] Allow the food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

[2]When heating liquids, milk, sauces etc, using microwave power, the boiling point of the liquid may be reached without the production of typical bubbles. The liquid does not boil evenly throughout. This so-called 'boiling delay' can cause a sudden build-up of bubbles when the container is removed from the oven or shaken, which can lead to the liquid boiling over suddenly and explosively. To avoid this, always wait a minimum of 20 seconds before removing the container from the oven and place a suitable glass rod or utensil into the cup or glass when heating liquids.

[3] Durations apply for food with an initial temperature of approx. 5 °C. For food which is not normally stored in the fridge an initial temperature of approx. 20 °C is assumed. With the exception of baby food and delicate sauces, food should be heated to a temperature of 70–75 °C.

Opening the Settings menu

- Select Settings ⚑.

A list of settings will appear in the display.

You can check them or change them.

A tick ✓ next to an option shows which setting is active.

Settings cannot be changed while a cooking programme is in progress.

Changing and saving settings

- Select Settings ⚑.
- Scroll through the list until the setting you want appears.
- Touch the sensor next to the setting. The setting you want may need to be selected from a sub menu.
- Change the setting.
- Confirm with OK.
- Touch ⮌ until the main menu appears or select another setting.

Settings overview

Option	Available settings
Language ⚑	... / deutsch / english / ... Country
Time	Show On / Off * / Night dimming Clock format 24 h * / 12 h Set
Date	
Lighting	On / On for 15 seconds *
Display brightness	▬▬▬◆═══
Acoustic information	Melody ▬▬▬◆═══ Solo tone ▬▬▬◆═══
Keypad tone	▬▬▬◆═══
Units	Weight g * / lb / lb:oz Temperature °C * / °F
Quick MW	Power level Duration
Popcorn	Duration
Keeping warm	Steam cooking On / Off * Microwave On / Off *
Steam reduction	On * / Off
Recommended temps.	
Recommended settings	
Safety	System lock 🔒 On / Off * Sensor lock On / Off *
Water hardness	Soft Medium Hard *

Settings

Option	Available settings
Showroom programme	Demo mode On / Off *
Factory default	Settings User programmes Recommended settings Recommended temps.

* Factory default setting

Language

You can set the language and the country you want.

After selecting and confirming your choice, the language you have selected will appear in the display.

Tip: If you have selected the wrong language by mistake, select the symbol to get back to the Language menu.

Time of day

Display

Select how you want the time of day to show in the display when the steam oven is switched off:

– On

The time of day always appears in the display. You can switch the lighting on and off or use the minute minder, Quick MW and Popcorn functions by touching the relevant sensor.

– Off

The display is switched off to save energy. The steam oven has to be switched on before you can use it. This also applies to using the following functions: the oven interior lighting, Minute minder, Quick MW and Popcorn.

– Night dimming

To save energy the time is only shown in the display between 5:00 and 23:00. The rest of the time it is not visible.

Clock format

You can select whether the time shows as a 24 h or 12 h clock.

– 24 h

The time of day is shown in 24 hour clock format.

– 12 h

The time of day is shown in 12 hour clock format.

Setting the time

Set the hours and the minutes.

If there is an interruption to the power supply, the current time of day will reappear once power has been restored. The time is stored in memory for about 200 hours.

Date

Set the date.

When the steam oven is switched off, the date will only appear in the display if Time | Show | On is selected.

Lighting

– On

The interior lighting is switched on during the entire cooking period.

– On for 15 seconds

The oven lighting turns off 15 seconds after a programme starts. Touching ☼ switches it on for another 15 seconds.

Display brightness

The display brightness is represented by a bar with seven segments.



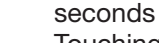
■ Select Darker or Brighter to change the brightness of the display.

Acoustic information

Melody

At the end of a process, a melody will sound several times in intervals.

The volume of the melody is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

■ Select Quieter or Louder, to adjust the volume.

■ Select On or Off to switch the melody on or off.

Solo tone

At the end of a process, a continuous tone will sound for a period of time.

The pitch of this tone is represented by a segment bar.

■ Select Lower or Higher, to change the pitch.

Keypad tone

An audible tone is heard each time a sensor is touched.

The volume of the keypad tone is represented by a bar with seven segments.



Maximum volume is selected when all segments are filled. If none of the segments are filled the volume is switched off.

- Select Quieter or Louder, to adjust the volume.
- Select On or Off to switch the keypad tone on or off.

Units

Weight

– g

Weight in Automatic programmes is set using grammes.

– lb

Weight in Automatic programmes is set using pounds.

– lb:oz

Weight in Automatic programmes is set using pounds and ounces.

Temperature

– °C

The temperature is displayed in degrees Celsius.

– °F

The temperature is displayed in degrees Fahrenheit.

Quick MW

The maximum power level of 1000 W and the maximum duration of 1 minute are pre-set for starting the microwave immediately.

– Power level

The following power levels can be selected: 80 W, 150 W, 300 W, 450 W, 600 W, 850 W or 1000 W.

– Duration

The maximum duration that can be set depends on the power level selected:
80–300 W: maximum 10 minutes
450–1000 W: maximum 5 minutes

Popcorn

The power level is pre-set at 850 W and the duration at 2:45 minutes. This is suitable for most brands of microwave popcorn.

The duration can be altered if necessary. The power level cannot be changed.

– Duration

The maximum duration that can be set is 4 minutes.

Keeping warm

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

Steam cooking

– On

The keeping warm function is activated as standard with the Steam cooking function, if a temperature above approx. 80 °C is selected. If food is not removed from the oven at the end of a programme, the keeping warm function will automatically start after approx. 5 minutes. Keeping warm will appear in the display and the food will be kept warm for approx. 15 minutes at a temperature of 70 °C. The keeping warm function is cancelled when the door is opened or if the sensors are touched.

– Off

The keeping warm function has been deactivated.

Microwave

– On

The keeping warm function is activated as standard with the Microwave function [≋], if a power level of at least 450 W and a cooking duration of at least 10 minutes are selected. If food is not removed from the oven at the end of a programme, the keeping warm function will automatically start after approx. 5 minutes. Keeping warm will appear in the display and the food will be kept warm for approx. 15 minutes using a power level of 150 W. The keeping warm function is cancelled when the door is opened or the sensors are touched.

– Off

The keeping warm function has been deactivated.

Steam reduction

– On

If a temperature above approx. 80 °C was used for cooking, the steam oven door will automatically open slightly shortly before the end of the cooking duration. This is to prevent a large amount of steam escaping when the door is opened. The door will close again automatically.

– Off

If steam reduction is switched off the Keeping warm function is also automatically switched off. If steam reduction is switched off a large amount of steam will escape when the door is opened.

Recommended temperatures

If you cook with different temperatures often it makes sense to change the recommended temperatures.

Once the option has been selected the list of functions and special applications with the relevant recommended temperatures will appear in the display.

- Select the function / special application you want.

The recommended temperature will appear together with the range within which it can be changed.

- Change the recommended temperature.
- Confirm with OK.

Recommended power levels

If you cook with different recommended power levels often it makes sense to change the recommended microwave power levels.

Once the option has been selected the list of functions and special applications with the relevant recommended power levels will appear in the display.

- Select the function / special application you want.

The recommended temperature will appear together with the range within which it can be changed.

- Change the recommended power level if necessary.
- Confirm with OK.

Safety

System lock

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

The minute minder can still be used when the system lock is active.

The system lock will remain activated even after a power failure.

– On

The system lock is active. If you want to use the steam oven touch the sensor next to OK for at least 6 seconds.

– Off

The system lock is not active. You can use the steam oven as normal.

Sensor lock

The sensor lock prevents the oven being switched off by accident or settings being altered whilst food is cooking. Once activated, the sensor lock prevents the sensors working a few seconds after a programme has been started.

– On

The sensor lock is activated. Touch the sensor next to OK for at least 6 seconds to use the functions again. The sensor lock is then deactivated for a short period.

– Off

The sensor lock is deactivated. All sensors react to touch as normal.

Water hardness

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.

– Soft

< 8.4 °dH, < 1.5 mmol/l

– Medium

8.4 - 14 °dH, 1.5 - 2.5 mmol/l

– Hard

> 14 °dH, > 2.5 mmol/l

Showroom programme

This function enables the steam oven to be demonstrated in showrooms without heating up. It should not be set for domestic use.

Demo mode

If demo mode is activated Demo mode active. The appliance will not heat up will appear when the steam oven is switched on.

– On

Touch the sensor next to OK for at least 4 seconds to activate demo mode.

– Off

Touching the sensor next to OK for at least 4 seconds will deactivate Demo mode. You can then use the steam oven as normal.

Factory default

– Settings

Any settings that you have altered will be reset to the factory default setting.

– User programmes

All user programmes will be deleted.

– Recommended settings

Power levels which have been changed will be reset to the factory default settings.

– Recommended temps.

Recommended temperatures which have been changed will be reset to the factory default settings.

Test food in accordance with EN 60350-1 (Steam cooking function)

Test food	Cooking containers	Quantity [g]	[1]	[2] [°C]	[min]
Steam replenishment					
Broccoli (8.1)	2x DGGL $^1/_2$-40L	max.	Any[3]	100	3
Steam distribution					
Broccoli (8.2)	1x DGGL $^1/_2$-40L	300	Any	100	3
Performance at maximum capacity					
Peas (8.3)	4x DGGL$^1/_2$-40L	875 g in each	2, 4[4]	100	[5]

Shelf level(s) / Temperature / Duration

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

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

[3)] Place 2x DGGL$^1/_2$-40L in the appliance on the chosen shelf level

[4)] Place 2 x DGGL $^1/_2$-40L on each of the shelf levels indicated

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

Note for test institutes

Test food acc. to EN 60705 (Function: Microwave)

Test food	[1]	[W]	[min]	[2] [min]	Notes
Custard, 1000 g (12.3.1)	1	450	25.5–27	120	Container: see Description 12.3.1.2 and Appendix B, dimensions at upper rim 250 x 250 mm, cook uncovered
Sponge cake, 475 g (12.3.2)	1	450	12	5	Container: see Description 12.3.2.2 and Appendix B , external diameter at the upper rim 220 mm, cook uncovered
Mince, 900 g (12.3.3)	1	600 + 450	15 + 15	5	Container: see Description 12.3.2.2 and Appendix B , dimensions at the upper rim 250 x 124 mm, cook uncovered, place dish crosswise in the cooking compartment
Defrost mince (beef), 500 g (13.3)	1	150	25–26.5	10	Container: see Description 12.3.2.2 and Appendix B, defrost uncovered, turn halfway through the duration
Raspberries, 250 g (A.3.2)	1	150	7.5	3	Container: see description A.3.2.2, defrost uncovered

Shelf levels numbered from the bottom upwards, / Microwave power level / Defrosting or cooking duration /
Standing time

[1)] Use the condensate tray to place food containers on.

[2)] Allow the test food to stand at room temperature for a few minutes to enable the heat to spread evenly throughout the food.

Important information on cleaning and care

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

All surfaces can become discoloured or damaged if unsuitable cleaning agents are used. The front of the steam oven, in particular, will be damaged by oven cleaners.
All surfaces are susceptible to scratching. Scratches on glass surfaces could cause a breakage in certain circumstances.
Remove any residual cleaning agent immediately.

Stubborn soiling could damage the steam oven in certain circumstances.
Clean the oven interior, inside of the door and door seal as soon as the oven has cooled down. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

Check the door and door seal for any sign of damage. If any damage is noticed, the oven should not be used again in Microwave mode until the fault has been rectified by a service technician.

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

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

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

Unsuitable cleaning agents

To avoid damaging the surfaces, do not use:

– cleaning agents containing soda, ammonia, acids or chlorides

– cleaning agents containing descaling agents

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

– solvent-based cleaning agents

– stainless steel cleaning agents

– dishwasher cleaner

– glass cleaning agents

– cleaning agents for ceramic hobs

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

– melamine eraser blocks

– sharp metal scrapers or tools

– wire wool

– stainless steel spiral pads

– spot cleaning

– oven sprays.

Appliance front

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

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

Oven interior

■ Remove:

– condensate using a sponge or absorbent cloth,

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

■ After cleaning wipe with clean water to remove any detergent residues.

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

Automatic door release

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

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

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

Water container

- Remove and empty the water container after every cooking process with steam, taking out the spill guard before emptying.
- Rinse the water container by hand and then dry it to prevent limescale.

Accessories

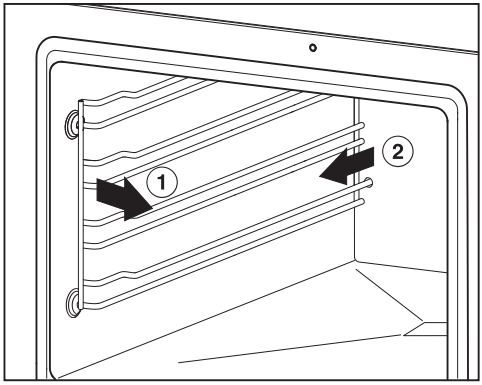
All accessories are dishwasher safe.

Condensate tray, rack and cooking containers

- Wash and dry the condensate tray, rack and cooking containers after each use.
- Any bluish discolouration on the cooking containers can be removed with vinegar. Then rinse with clean water.

Side runners

The side runners are suitable for cleaning in a dishwasher.



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

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

⚠ The side runners fit into plastic bushes. Check the bushes carefully for damage. If the bushes are damaged, do not use any microwave functions until the bushes have been replaced.

Maintenance

The Ready at and Start at functions are not available in the Maintenance programme.

Soak

Stubborn soiling can be soaked using this programme.

- Allow the oven interior to cool down.
- Remove all accessories from the oven.
- Fill the water container.
- Select Maintenance | Soak.

The soaking process takes approx. 10 minutes.

Descaling

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

Descaling solution is acidic.

Do not spill descaling agent onto metal surfaces. This can cause marks to appear.

However, should any descaling agent get onto these surfaces, wipe it away immediately.

The steam oven needs to be descaled after a certain number of operating hours. When the steam oven needs to be descaled, a number will appear in the display indicating the number of cooking processes remaining before the appliance locks out. Only cooking processes using steam are counted. After the last remaining cooking process, the appliance will lock out.

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

During the descaling process the water container must be emptied, rinsed out and refilled with fresh water and the condensate container must be emptied.

- Switch the steam oven on and select Maintenance | Descale.

A message will appear in the display:

- Fill the water container with cold fresh tap water up to the level marker ⇄ and drop 2 Miele descaling tablets in it.
- Push the water container into the appliance until it connects.
- Confirm with OK.

The descaling process will now begin 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 it 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.
- Confirm with OK.

Once the duration remaining has elapsed, Process finished will appear in the display.

After descaling

- Switch the steam oven off.
- Remove and empty the water container, taking out the spill guard before emptying.
- Dry the water container and the oven interior.
- Leave the appliance door open until the oven interior is completely dry.

Problem solving guide

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

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

Problem	Cause and remedy
You cannot switch the appliance on.	The fuse is defective or has tripped. ■ Reset the trip switch in the mains fuse box or replace the fuse (minimum fuse rating - see data plate).
	There may be a technical fault. ■ Disconnect the appliance from the mains connection for approx. 1 minute: – switch off at the isolator, or – disconnect the mains fuse. ■ If, after resetting the trip switch in the mains fuse box and switching the appliance back on, the appliance will still not heat up, contact a qualified electrician or Miele.
The steam oven does not heat up.	Demo mode is active ■ Deactivate demo mode. See "Settings - Showroom programme".
The fan can still be heard after the appliance has been switched off.	The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.
A humming sound can be heard after switching on the appliance, during operation and after switching off the appliance.	It is quite normal and does not indicate any fault with the appliance. It happens when water is being pumped through the system.

Problem	Cause and remedy
After moving house the appliance no longer switches from the heating-up phase to the cooking phase.	The boiling temperature of the water has changed as the altitude of the new location for the appliance differs from the old one by at least 300 m. ■ To adjust the boiling temperature, you need to descale the appliance (see "Cleaning and care - Descaling").
During operation an unusually large amount of steam escapes, or steam escapes from parts of the oven where it does not usually.	The door is not properly closed. ■ Close the door.
	The door seal is not correctly fitted. ■ Press it in all the way round the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracks can be seen. The door seal needs to be replaced. ■ Call Miele Service. ■ Do not use any microwave modes / functions until the door seal has been replaced.
A whistling sound is heard when the appliance is switched on again.	When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.
The Start at **and** Ready at **functions have not worked.**	The temperature in the oven is too high, e.g. after a programme has finished. ■ Open the door and let the oven cool down.
	These functions are not available with Menu cooking and Maintenance.
After long cooking programmes using microwave power [≋], the oven interior is very damp.	The steam oven with microwave is a fully fledged steam oven. The cooking compartment is completely hermetically sealed. In contrast, a conventional microwave oven is not air-tight. Because the cooking compartment is steam-tight, condensation will form on the side walls and the inner door panel during long cooking programmes using microwave power [≋]. The amount of condensate depends on the cooking duration and the level of moisture in the food.

Problem solving guide

Problem	Cause and remedy
The food is not sufficiently heated or is not cooked at the end of a set duration when using microwave power [≋].	The oven was not restarted after interrupting a cooking programme using microwave power. ■ Restart the programme to ensure the food is heated or cooked properly.
	When cooking or heating with microwave power, the time set was too short. ■ Check that the correct duration is selected for the microwave power level. The lower the microwave power level the longer the cooking duration.
	With a very small amount of food, the steam oven automatically reduces the power level to suit the actual amount of food as a safety precaution. The display still shows the previously set initial power level. ■ Restart the programme with a lower microwave power setting to ensure the food is heated or cooked properly.
Food has cooled down too quickly after being reheated or cooked with microwave power [≋].	Microwaves cause food to heat from the outside first. This heat then moves towards the middle of the food. If food is cooked at a high power level it is possible that the heat may not have reached the centre of the food. Food may be hot on the outside but cool in the middle. During the standing time the food in the middle will become warmer and that on the outside will become cooler. ■ When heating food with different densities, such as with menu cooking, it is sensible to start with a low power level and select a longer reheating duration.
Less than half of the popcorn has popped on the Popcorn function [🍿].	The oven interior was too warm and/or too damp. The cooking duration was too short. ■ See "Popcorn".
The oven interior lighting is not working.	The lamp is defective. ■ Call Miele Service to have the lamp replaced.

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

Optional accessories

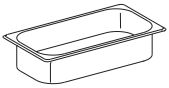
Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online or from Miele (see end of this booklet for contact details).

The cooking containers and rack are not suitable for use with microwave power.

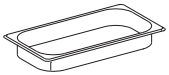
Cooking containers

DGG 1/2-80L



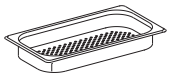
Solid cooking container
Gross capacity 4.2 litres /
Usable capacity 3.6 litres
375 x 197 x 80 mm (W x D x H)

DGG 1/2-40L



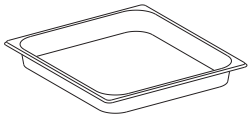
Solid cooking container
Gross capacity 2.2 litres /
Usable capacity 1.6 litres
375 x 197 x 40 mm (W x D x H)

DGGL 1/2-40L



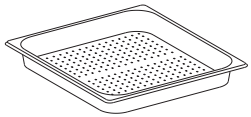
Perforated cooking container
Gross capacity 2.2 litres /
Usable capacity 1.6 litres
375 x 197 x 40 mm (W x D x H)

DGG 1/1-40L



Solid cooking container
Gross capacity 4.0 litres /
Usable capacity 3.4 litres
375 x 394 x 40 mm (W x D x H)

DGGL 1/1-40L



Perforated cooking container
Gross capacity 4.0 litres /
Usable capacity 3.4 litres
375 x 394 x 40 mm (W x D x H)

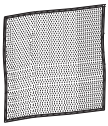
Cleaning and care products

Descaling tablets (Qty 6)



For descaling the appliance

Microfibre cloth



Removes finger marks and light soiling

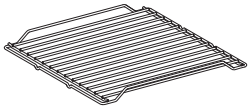
Miscellaneous

DMGS 1/1-30L



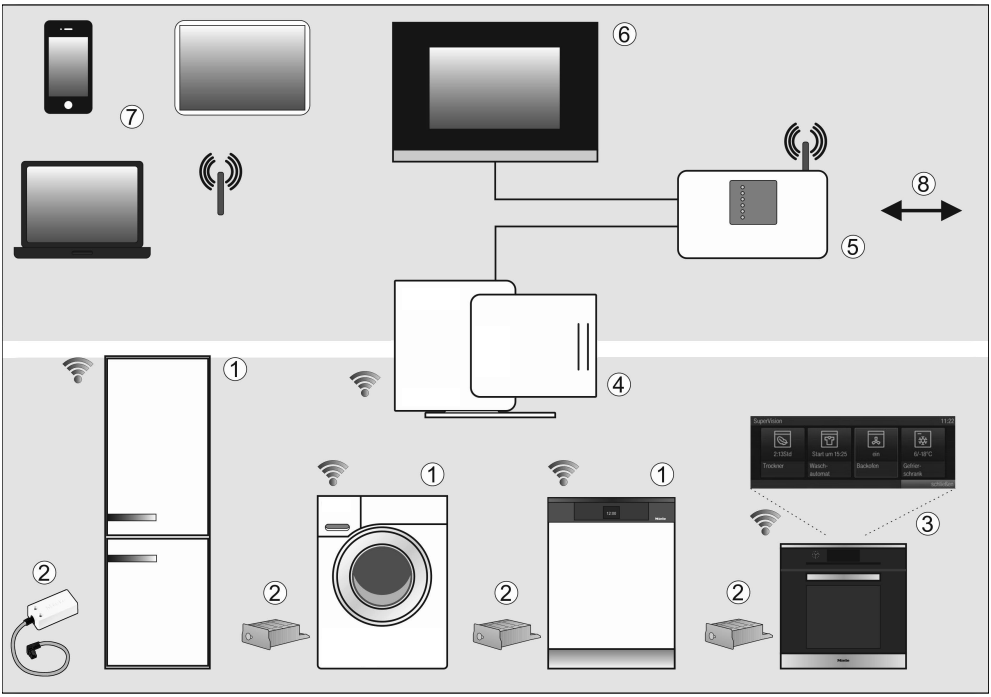
Glass condensate tray
For catching excess moisture in Steam cooking mode.
Always place food or containers on this tray when using microwave power.
375 x 394 x 30 mm (W x D x H)

DMSR 1/1L



Rack for placing your own cooking containers on

Miele@home



① Miele@home communication enabled appliance

② Miele@home communication stick XKS3000Z or communication module XKM3000Z

③ Miele@home communication enabled Master appliance with SuperVision functionality

④ Miele@home Gateway XGW3000

⑤ WiFi router

⑥ Connection to a Home automation system

⑦ Smartphone, Tablet PC, Laptop

⑧ Internet connection

Please note that the Miele@home and SuperVision system is currently only available in selected countries.

This appliance ①/③ is network enabled and can be connected to the Miele@home system via a communication module or communication stick ② and a conversion kit where required.

The Miele@home system enables network enabled appliances to send information via the household wiring network to a master appliance ③ such as an oven with SuperVision functionality, about their operational status, as well as information about the progress of the programme.

Displaying information and controlling appliances

– SuperVision master appliance ③
The status of other signed on appliances can be shown in the display of some network enabled appliances.

– Mobile device ⑦
A PC, Notebook, Tablet PC or a Smartphone can be used within the reception area of a household WLAN ⑤ to display status information about signed on appliances and carry out certain functions.

– Household network ⑥
The Miele@home system enables smart living. The Miele@home Gateway ④ allows other network enabled appliances to integrate into the household bus system.

– In Germany, network enabled appliances can be integrated into the QIVICON Smart Home Platform instead of the Miele@home Gateway (www.qivicon.de).

SmartStart (depending on household appliance)

Smart grid enabled appliances can be started automatically at a time when electricity costs are favourable or when a favourable supply of electricity is available (e.g. from a solar power system).

Optional accessories (depending on household appliance)

– Communication module XKM3000Z or communication stick XKS3000Z

– Conversion kit for communication system XKV

– Miele@home Gateway XGW3000

These accessories are supplied with their own installation and operating instructions.

Further information

Further information regarding Miele@home is available on the internet and in the instruction manuals of the various Miele@home components.

Safety instructions for installation

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

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

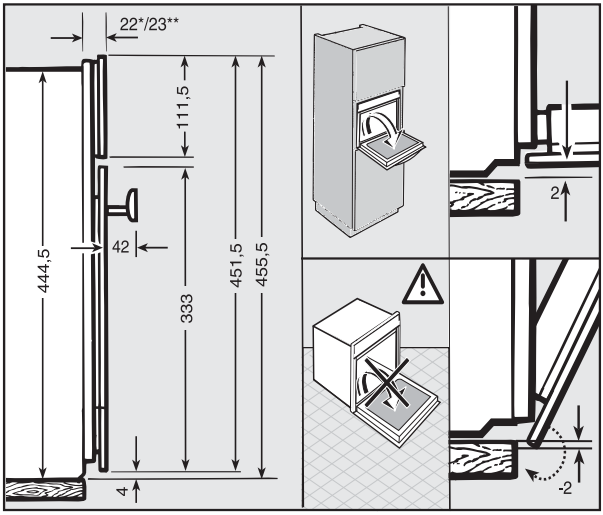
▶ Do not connect the steam oven to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (fire hazard).

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

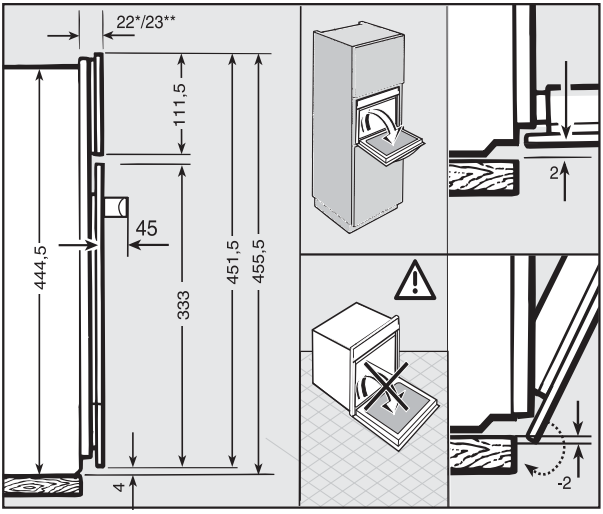
▶ The appliance must be positioned so that you can see the contents of a cooking container placed on the top runner. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

All dimensions are given in mm.

PureLine front



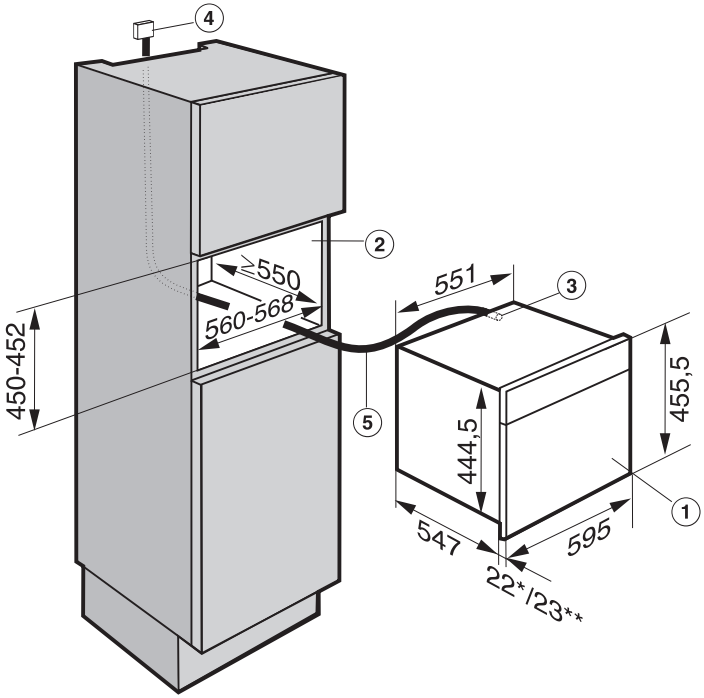
ContourLine front



* Glass front / ** metal front

Building-in dimensions

Installation in a tall unit



① Steam oven

② Niche

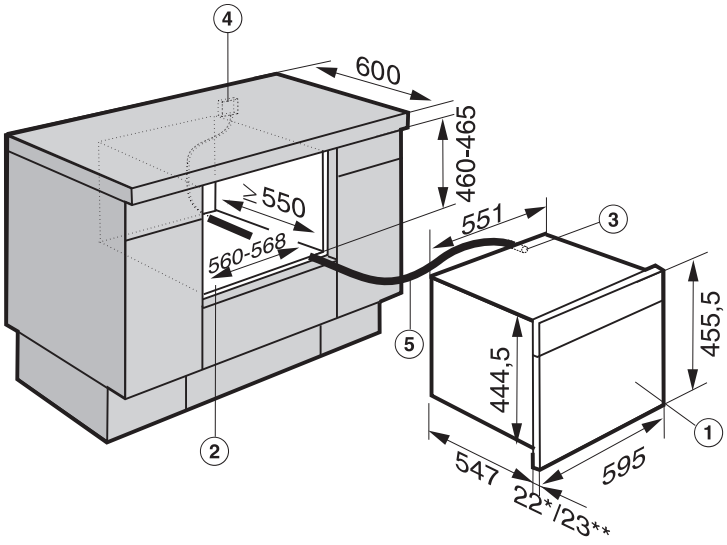
③ Inlet for mains connection cable to the appliance

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

⑤ Mains connection cable, L = 2000 mm

* Glass front / ** metal front

Installation in a base unit



① Steam oven

② Niche

③ Inlet for mains connection cable to the appliance

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

⑤ Mains connection cable, L = 2000 mm

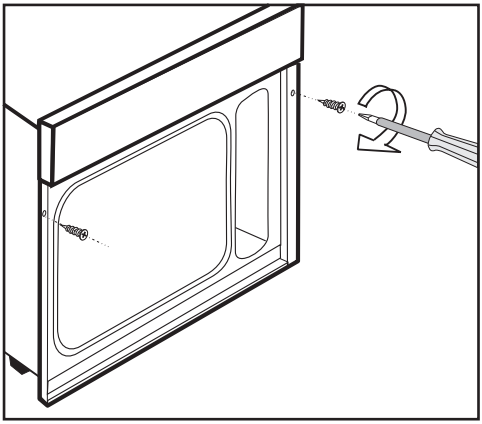
* Glass front / ** metal front

Installing the steam oven

A malfunction can occur if the steam oven is not correctly aligned.

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

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



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

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (e.g. BS 7671 in the UK). Connection should be made via a switched socket. This will make it easier for service technicians should the appliance need to be repaired. The electrical socket must be easily accessible after installation.

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

Total power rating

See data plate

Connection

AC 230 V, 50 Hz

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

Residual current device

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

Disconnecting from the mains

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

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

Safety fuses

- Completely remove fuses

Automatic circuit breakers

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

Built-in circuit breakers

Circuit breakers type B or C:

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

Residual current device (RCD)

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

Replacing the mains connection cable

⚠ Danger of electric shock.
The mains connection cable must only be fitted by a suitably qualified and competent person.

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

After sales service

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

– your Miele Dealer, or

– Miele Service.

See end of this booklet for contact details.

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

N.B. A call-out charge will be applied to service visits where the problem could have been resolved as described in these instructions.

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

Data plate

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

Guarantee: UK

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

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

Guarantee: Other countries

For information on the appliance guarantee specific to your country please contact Miele. See end of this booklet for contact details.

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