

## Operating and installation instructions Combi steam oven




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

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## Warning and Safety instructions

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

This steam oven complies with all applicable safety requirements. Inappropriate use can, however, lead to personal injury and material damage.

Read the operating and installation instructions carefully before using the steam oven. They contain important information on safety, installation, use and maintenance. This prevents both personal injury and damage to the steam oven.

In accordance with standard IEC/EN 60335-1, Miele expressly and strongly advises that you read and follow the instructions in the chapter on installing the steam oven as well as the safety instructions and warnings.

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

Keep these instructions in a safe place and 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.
- ▶ The steam oven is intended for domestic use only to steam-cook, bake, roast, grill, defrost and reheat food. All other types of use are not permitted.
- ▶ 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.
- ▶ The steam oven contains 3 light sources corresponding to energy efficiency class E.

# Warning and Safety instructions

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## 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 steam oven unless they are constantly supervised.
- ▶ Children aged 8 and older may only use the steam oven without supervision if they have been shown how to use it in a safe manner. Children must be able to understand and recognise the possible dangers caused by 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.
- ▶ Risk of suffocation due to packaging material. Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation. Keep packaging material away from children.
- ▶ Risk of injury caused by hot surfaces. Children's skin is far more sensitive to high temperatures than that of adults. External parts of the steam oven such as the door glass, control panel and the vent become quite hot. Do not let children touch the steam oven when it is in operation.  
Keep children well away from the steam oven until it has cooled down and there is no danger of injury.


## Warning and Safety instructions

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- ▶ Risk of injury from the open door.

The oven door can support a maximum weight of 10 kg. Children could injure themselves on an open door.

Do not let children sit on the open door, lean against it or swing on it.

- ▶ If you touch the  sensor control, the door will fully open automatically. In doing so, it can knock against small children or animals, for example.

If the buzzers are switched on, a buzzer will sound on the steam oven when you open the door via remote control using a voice-based service. When opening the door, make sure that nobody is in the area around the door. Make sure that you keep the buzzers switched on.

# Warning and Safety instructions

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## Technical safety

- ▶ Unauthorised installation, maintenance and repairs can cause considerable danger for the user. Installation, maintenance and repairs must only be carried out by a Miele authorised technician.
- ▶ Never use a damaged steam oven. It could be dangerous. Check it for visible signs of damage before using it.
- ▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

- ▶ 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).

## Warning and Safety instructions

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- ▶ 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).
- ▶ Risk of injury due to electric shock. Any contact with live connections or tampering with the electrical or mechanical components of the oven will endanger your safety and may lead to the steam oven malfunctioning.  
Do not open the steam oven housing under any circumstances.
- ▶ While the appliance is under warranty, repairs should only be undertaken by a Miele authorised service technician. Otherwise the warranty 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 electrical plug is removed from the power supply cable or if the power supply cable is supplied without a power plug, the steam oven must be connected to the electrical supply by a qualified electrician.
- ▶ If the mains connection cable is damaged, it must be replaced with a special mains connection cable (see “Electrical connection” in the “Installation” chapter).
- ▶ 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 front (e.g. a door), do not close the furniture front while the steam oven is in use. Heat and moisture can build up behind the furniture front when closed. This can result in damage to the steam oven, the housing unit and the floor. Leave the furniture door open until the steam oven has cooled down completely.

## Warning and Safety instructions

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- ▶ The water connection should only be established by a qualified specialist.  
Miele cannot be held liable for damage caused by incorrect installation or connection.
- ▶ The steam oven must be connected to the cold water supply only.
- ▶ The stopcock must be easily accessible after the appliance has been installed.
- ▶ Before connection, check the inlet and drain hoses for visible signs of damage.
- ▶ The integrated waterproof system offers protection from water damage, provided that the following conditions are met:
  - The steam oven is properly installed (electric and water connections).
  - The steam oven is repaired if any damage is identified.
  - The stopcock is turned off when the appliance is not in use for an extended period (e.g. during holidays).
- ▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

### Correct use

▶ Risk of injury caused by hot surfaces and steam. The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners, accessories, door glass, food or steam.

Wear oven gloves when placing hot food in the oven or removing it, when adjusting oven shelves etc. in a hot oven compartment and when closing the door.

▶ Risk of injury caused by hot food.

Food may spill or splash around when placing it into the oven or removing it. The food can cause burns.

When placing cooking containers into the oven or removing them, make sure that the hot food does not spill.

▶ 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 containers which are not suitable for use in an oven melt at high temperatures and can damage the steam oven or catch fire.



Only use plastic containers which are declared by the manufacturer as being suitable for use in an oven. Follow the manufacturer's instructions on use. If you want to use plastic containers for steaming food make sure that they are temperature resistant to 100 °C and steam resistant. Any other plastic containers could melt, become brittle or break when subjected to heat.

▶ Food which is stored in the oven compartment can dry out and the moisture released can lead to corrosion damage in the steam oven. Do not leave food in the oven compartment and do not use any cooking containers which are susceptible to corrosion.

▶ Risk of injury from the open door. You could bang into the open door or trip over it. Avoid leaving the door open unnecessarily.

## Warning and Safety instructions

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- ▶ The door can support a maximum weight of 10 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.
- ▶ Oil and fat can ignite if overheated. Never leave the steam oven unattended when cooking with oil and fat. If it does ignite do not put the flames out with water. Switch the steam oven off immediately and then suffocate the flames by keeping the oven door closed.
- ▶ Due to the high temperatures radiated, objects left near the steam oven when it is in use could catch fire. Do not use the steam oven to heat up the room.
- ▶ Grilling food for excessively long cooking durations can cause it to dry out with the risk of catching fire. Do not exceed the recommended cooking durations.
- ▶ Some types of food dry out quickly and can self-ignite if high grill temperatures are used. Never use the grill to finish baking part-cooked rolls or bread or to dry flowers or herbs. Use Fan plus  or Conventional heat  for this type of procedure.
- ▶ To avoid fuelling any flames, do not open the steam oven door if there is smoke inside the oven compartment. Interrupt operation by switching the steam oven off and disconnecting it from the mains electricity supply. Do not open the door until the smoke has dispersed.
- ▶ If using alcohol in your recipes, please be aware that high temperatures can cause the alcohol to vaporise. The vapour can catch fire on hot heating elements.



## Warning and Safety instructions

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▶ Never line the floor of the oven compartment with aluminium foil or oven liners. Do not place any crockery or any pans, pots or baking trays directly on the floor of the oven compartment.

If you want to use the floor of the oven compartment as an extra surface, place the rack on the floor of the oven compartment with the rack surface facing up and the cooking container on top. In doing so, ensure that the filter in the floor of the oven is not moved.

▶ The oven compartment floor can become damaged by the rack being pushed around on it.

Do not push the rack around on the oven compartment floor.

▶ Larger deposits of food can block the drain and pump. Always make sure that the filter in the floor of the oven is inserted.

▶ 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.

▶ Do not operate the steam oven without the lamp cover. Steam could reach electrical components and cause a short circuit. Steam could also damage the electrical components.


## Warning and Safety instructions

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### Cleaning and care

- ▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.
- ▶ 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 (see “Cleaning and care – Cleaning the side runners”). Refit the side runners correctly.
- ▶ 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 warranty and Miele cannot accept liability.
- ▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your steam oven.
- ▶ Only use the Miele food probe supplied with this oven. If it is faulty, it must only be replaced with a suitable original Miele food probe.
- ▶ The plastic on the food probe can melt at very high temperatures. Do not use the food probe when using the grill functions (exception: Fan Grill ). Do not store the food probe in the oven if it is not in use.

### Disposing of the packaging material

The packaging material is used for handling and protects the appliance from transport damage. The packaging material used is selected from materials which are environmentally friendly for disposal and can generally be recycled.

Recycling the packaging material reduces the use of raw materials. Use material-specific collection points for valuable materials and take advantage of return options. Your Miele dealer will take the packaging material away.

### Disposing of your old appliance

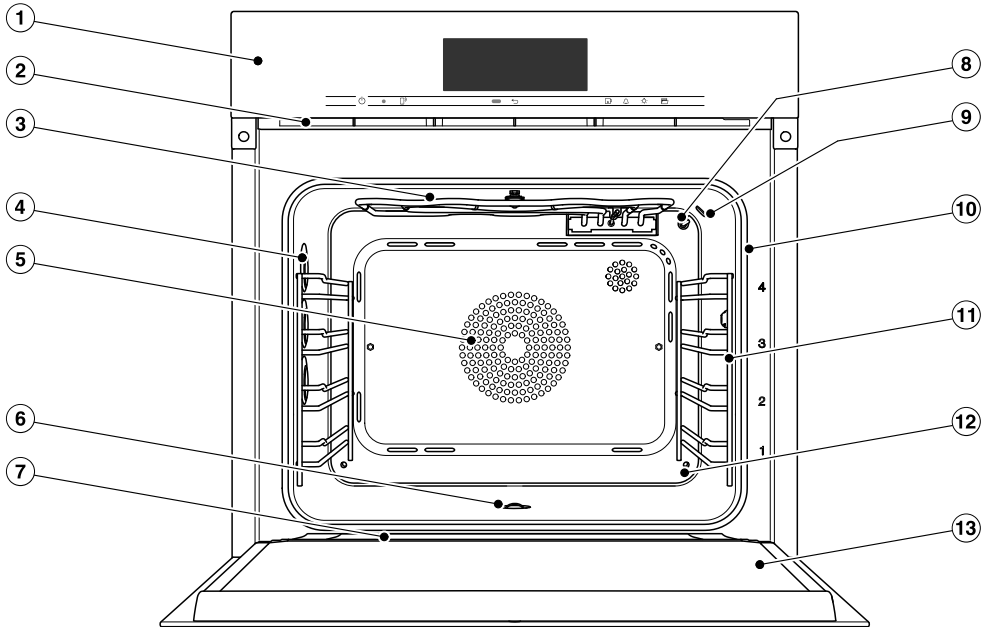
Electrical and electronic appliances contain many valuable materials. They also contain certain materials, compounds and components which were essential for their correct functioning and safety. These could be hazardous to human health and to the environment if disposed of with household waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with household waste.



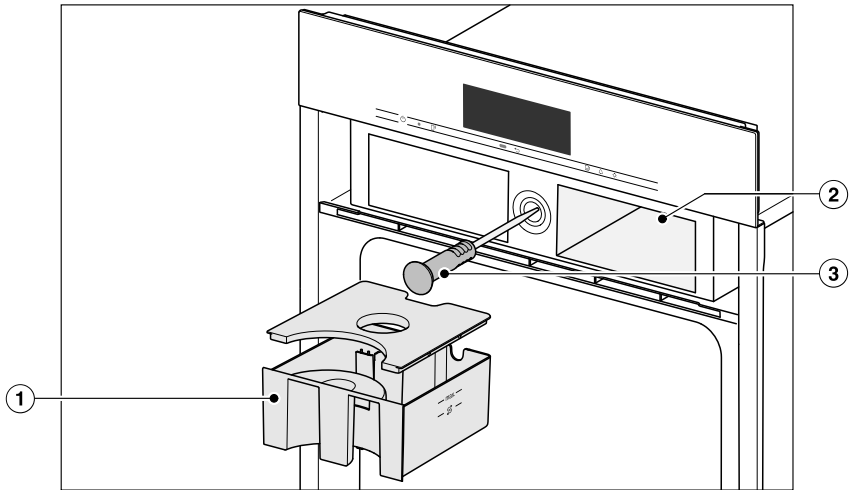
Instead, please make use of officially designated collection and disposal points to dispose of and recycle electrical and electronic appliances in your local community, with your dealer or with Miele, free of charge. By law, you are solely responsible for deleting any personal data from the old appliance prior to disposal. You are legally obliged to remove any old batteries which are not securely enclosed by the appliance and to remove any lamps without destroying them, where this is possible. These must be taken to a suitable collection point where they can be handed in free of charge. Please ensure that your old appliance poses no risk to children while being stored for disposal.

# Guide to the appliance

## Steam oven



- ① Control elements
- ② Ventilation outlet
- ③ Top heat/grill element with wireless food probe antenna
- ④ Oven interior lighting
- ⑤ Air inlet for the fan with ring heating element behind it
- ⑥ Oven compartment floor with bottom heater element and floor filter underneath it
- ⑦ Drip channel
- ⑧ Temperature sensor
- ⑨ Moisture sensor
- ⑩ Door seal
- ⑪ Side runners with 4 shelf levels
- ⑫ Steam inlet
- ⑬ Door



- ① Water container
- ② Compartment for water container
- ③ Wireless food probe

# Guide to the appliance

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A list of the models described in these operating and installation instructions can be found on the back page.

## Data plate

The data plate is located on the top of the housing.

The data plate states the model identifier, the serial number as well as connection data (mains voltage, frequency and maximum rated load).

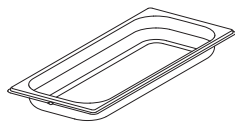
The model identifier and the serial number (SN) can also be found on the small plate at the top on the opened control panel.

Please have this information to hand, should you need to contact Miele regarding any questions or problems.

## Accessories supplied

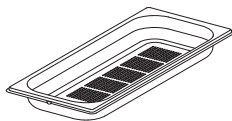
The accessories supplied with your appliance as well as a range of optional ones are available to order from Miele (see "Optional accessories").

### DGG 20



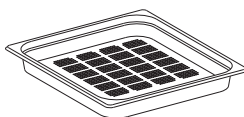
1 solid cooking container  
Gross capacity 2.4 l / Usable capacity 1.8 l  
450 x 190 x 40 mm (W x D x H)

### DGGL 20



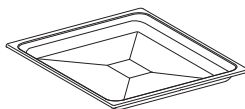
1 perforated cooking container  
Gross capacity 2.4 litres / Usable capacity 1.8 litres  
450 x 190 x 40 mm (W x D x H)

### DGGL 12



1 perforated cooking container  
Gross capacity 5.4 litres / Usable capacity 3.3 litres  
450 x 390 x 40 mm (W x D x H)

### Universal tray



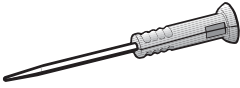
1 universal tray for baking, roasting and grilling

### Combi rack



1 combi rack for baking, roasting and grilling

## Food probe



Food probe for precise temperature controlled cooking. The food probe monitors the inner temperature of the meat (core temperature).

## Opener



For manually opening the door

## DGClean

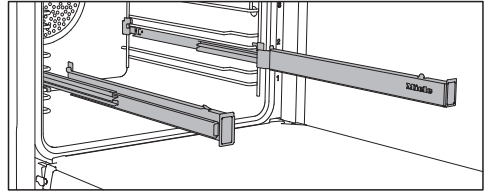
(depending on country/location)

Special cleaning agent for removing stubborn soiling from the oven compartment, particularly after roasting.

## Descaling tablets

For descaling the appliance

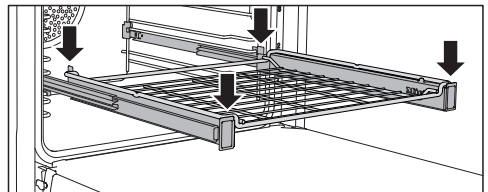
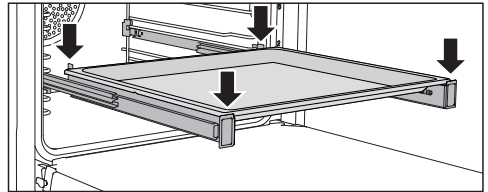
## FlexiClip runners HFC 71



The FlexiClip runners can be attached to any shelf level.

Push the FlexiClip runners fully into the oven compartment before placing accessories on them.


The accessories will then automatically sit securely in between the stoppers at either end of each runner and be prevented from sliding off.



The FlexiClip runners can support a maximum load of 15 kg.

# Guide to the appliance

## Fitting and removing FlexiClip runners

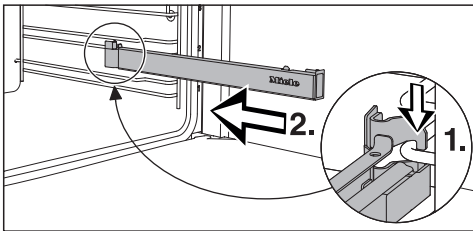
 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners or accessories. Allow the heater elements, oven compartment, side runners and the accessories to cool before fitting or removing the FlexiClip runners.

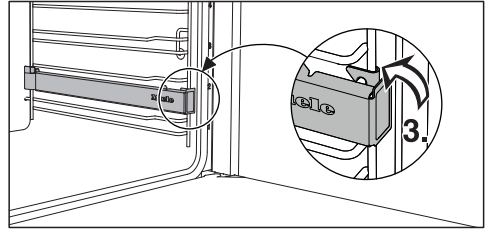
The FlexiClip runners are fitted in between the two rails that make up a shelf level.

The FlexiClip runner with the Miele logo should be fitted on the right.

When fitting or removing the FlexiClip runners, **do not** extend them.



- Hook the FlexiClip runner onto the front of the lower rail of a shelf level (1.) and then push it along the rail into the oven compartment (2.).

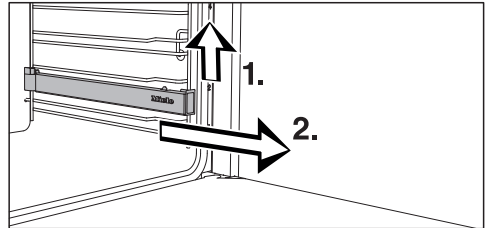


- Then secure the FlexiClip runner to the lower rail of the shelf level (3.).

If the FlexiClip runners are difficult to pull out after fitting, pull firmly on them once to release them.

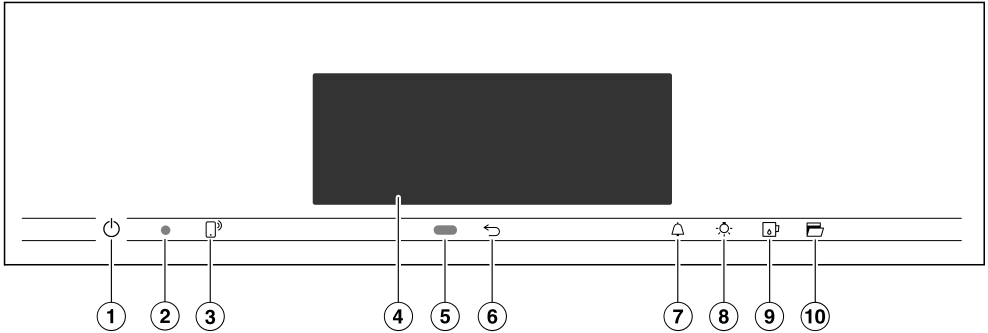
To remove a FlexiClip runner, proceed as follows:

- Push the FlexiClip runner in all the way.



- Remove the FlexiClip runner by raising it at the front (1.) and then pulling it forwards along the rail of the shelf level and out (2.).






- ① Recessed ⏻ On/Off sensor control  
For switching the steam oven on and off
- ② Optical interface  
(For Miele Service only)
- ③ 📱 sensor control  
For controlling the steam oven via your mobile device
- ④ Touch display  
For displaying information and for operation
- ⑤ Movement sensor  
For switching on the oven interior lighting and the display, and to acknowledge the buzzer when movement is detected
- ⑥ ⬅️ sensor control  
To go back a step
- ⑦ 🔔 sensor control  
For setting the minute minder or alarms
- ⑧ 💡 sensor control  
For switching the oven interior lighting on and off
- ⑨ Sensor control 🗄️  
For opening and closing the control panel
- ⑩ 🚪 sensor control  
For opening the door

# Controls


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## On/Off sensor control

The  On/Off sensor control is recessed and reacts to touch.

Use this sensor control to switch the steam oven on and off.

## Movement sensor







The movement sensor is located under the touch display next to the  sensor control. The movement sensor detects when you approach the touch display, e.g. with your hand or body.

If you have activated the corresponding settings, you can switch on the oven interior lighting, switch on the steam oven or dismiss the buzzers (see “Settings – Movement sensor”).

## Sensor controls

The sensor controls react to touch. Every touch of a sensor control is confirmed with an audible tone. This audible tone can be switched off by selecting the **Volume | Keypad tone | Off** setting.

If you want the sensor controls to respond even when the steam oven is switched off, select the **Display | QuickTouch | On** setting.

| Sensor control  | Function  |
|---|---|
|    | If you want to control the steam oven from your mobile device, you must have the Miele@home system, switch on the <b>Remote control</b> setting and touch this sensor control. The sensor control then lights up orange and the MobileStart function is available.<br><br>As long as this sensor control is lit, you can control the steam oven via your mobile device (see “Settings – Miele@home”). |
|    | Depending on which menu you are in, this will take you back a level or back to the main menu.   |
|    | If a menu appears in the display or if a cooking programme is in progress, you can use this sensor control to set a minute minder (e.g. when boiling eggs) or an alarm (a specific time) at any point (see “Alarm and minute minder”).  |
|    | Select this sensor control to switch the oven interior lighting on and off.<br><br>Depending on the setting selected, the oven interior lighting switches off after 15 seconds or remains constantly switched on or off.  |
|  | Use this sensor control to open and close the control panel (see “Control panel” in the “Functional description” chapter).  |
|  | Use this sensor control to open the door automatically. To close it, press against the door frame with your hand or with a suitable pot holder or oven glove until the door shuts.  |

# Controls

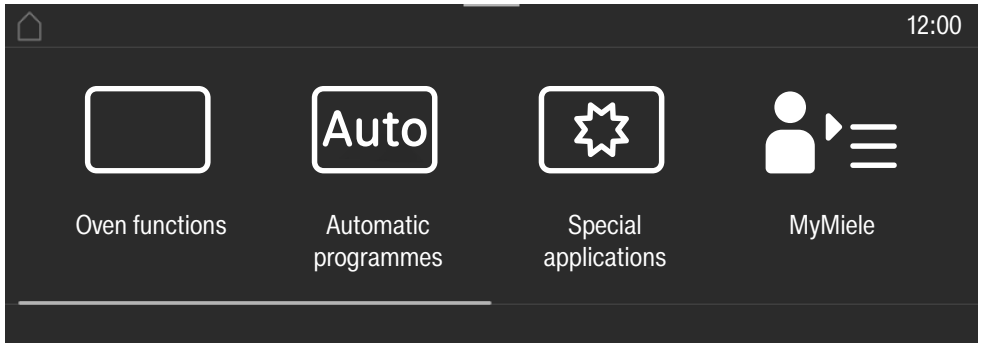
## Touch display

The sensitive surface of the touch display can be scratched by pointed or sharp objects, e.g. pens.


Only touch the display with your fingers.

Make sure that water cannot get behind the touch display.

The touch display is split into multiple areas.



The menu path appears on the left of the **header**. The individual menu options are separated by a vertical line. ... I indicates that there are more options available, which are not visible because there is not enough space in the display.

If you touch a menu name in the header, the display will switch to that menu. To switch to the status display, touch .

The time of day is shown on the right of the header. You can set the time of day by touching the display.

Additional symbols may also appear, e.g. SuperVision .

At the top of the header there is an orange line where you can drag down the pull-down menu. This allows you to switch settings on or off during a cooking programme.

The current menu and menu options are shown in the **centre**. You can scroll to the right or left by swiping your finger across the display to the right or left. Touch a menu option to select it (see "Operation").

The operation fields that appear in the **footer** vary according to the menu that is selected; for example: Timer, Save or OK.

## Symbols

The following symbols may appear in the display:

| Symbol | Meaning   |
|--------|---|
|        | This symbol indicates that there is additional information and advice about using the appliance. Press the <i>OK</i> sensor control to confirm the information. |
|        | This indicates that there are more options available, which are not visible because there is not enough space in the display.                                   |
|        | Alarm   |
|        | Minute minder   |
|        | Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.  |
|        | The system lock or sensor lock is on (see “Settings – Safety”). The controls are locked.  |
|        | Core temperature when using the food probe  |
|        | Remote control (only appears if you are in the Miele@home system and have selected the <i>Remote control   On setting</i> )                                     |
|        | SuperVision (only appears if you are in the Miele@home system and have selected the <i>SuperVision   SuperVision display   On setting</i> )                     |

# Using the appliance

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You operate the steam oven via the touch display by touching the desired menu option.

Each time you touch a possible option, the relevant characters (word and/or symbol) light up **orange**.

Fields for confirming an operating step are highlighted in **green** (e.g. *OK*).

## Selecting a menu option

- Touch the field or value you want in the display.

## Scrolling

You can scroll left or right.

- Swipe across the screen. To do this, place your finger on the touch display and swipe it in the direction you want.

The bar at the bottom shows you where you are in the current menu.

## Exiting a menu

- Touch the ↩ sensor control or touch the ... I symbol in the menu path.
- Touch the ⏏ symbol to switch to the status display.

Entries made before this which have not been confirmed with *OK* will not be saved.

## Changing a value or setting

### Changing a setting in a list

The current setting is highlighted in orange.

- Touch the desired setting.

The setting is now saved. This will take you back to the previous menu.

### Entering numbers with the roller

- Swipe the roller up or down until the value you want is displayed in the centre.

- Confirm with *OK*.

The changed number is now saved.

### Entering numbers using the numerical keypad

- Tap on the value that is in the middle of the numerical keypad.

The numerical keypad will appear.

- Touch the desired numbers.

As soon as you enter a valid value, *OK* turns green.

Use the arrow to delete the last entered number.

- Confirm with *OK*.

The changed number is now saved.

## Changing the setting with a segment bar

Some settings are represented by a bar ■■■■■□□ with seven segments. If all of the segments are illuminated, the maximum value is selected.

If none of the segments are illuminated or if only one is, the minimum value is selected or the setting is switched off altogether (e.g. buzzers).

- Touch the corresponding segment on the segment bar to change the setting.
- Select **On** or **Off** to switch the setting on or off.
- Confirm your selection with **OK**.

The setting is now saved. This will take you back to the previous menu.

## Entering letters

Letters are entered using a display keyboard. It is best to select short names.

- Touch the desired letters or characters.

**Tip:** You can add a line break for longer programme names using the **↵** symbol.

- Touch **Save**.

The name is now saved.

## Displaying the context menu

In some menus you can display a context menu, e.g. to rename User programmes or to move entries under **MyMiele**.

- For example, touch a User programme and keep your finger on it until the context menu opens.
- To close the context menu, touch an area of the display located outside of the menu window.

## Moving entries

You can change the order of User programmes or entries under **MyMiele**.

- For example, touch a User programme and keep your finger on it until the context menu opens.
- Select **Move**.
- Keep your finger on the highlighted field and drag it to the desired location.

# Using the appliance

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## Displaying the pull-down menu

During a cooking programme, you can switch settings such as **Booster** or **Pre-heat** and the **WiFi** function on or off.


- Use the orange line under the header to drag the pull-down menu down.
- Select the setting you want to change.  
Active settings are highlighted in orange. Depending on the selected colour scheme, inactive settings are highlighted either in black or white (see “Settings – Display”).
- To close the pull-down menu, drag it back up to the top or touch an area of the display located outside of the menu window.


## Displaying Help

Context-sensitive help is available for certain functions. In this case, **Help** appears in the bottom line.

- Touch **Help** to display information in text and pictures.
- Touch **Close** to return to the previous menu.

## Activating MobileStart

- Select the  sensor control to activate MobileStart.


The  sensor control lights up. You can operate your steam oven remotely with the Miele app.

Directly operating the steam oven takes priority over operating it via the remote control function on the app.

You can use MobileStart as long as the  sensor control is lit up.



## Control panel

The water container and food probe are located behind the control panel. The control panel is opened and closed by pressing the  sensor control. It is fitted with anti-trapping protection. If the control panel senses resistance when opening/closing, the process is cancelled.

## Water container

Water is pumped into the water container and then into the steam generator.

A malfunction can occur if the aperture to the water container is blocked.

The aperture on the front of the water container must not be blocked as otherwise water cannot be pumped into the steam generator.

## Food probe


The food probe measures the core temperature in the food, enabling the temperature during the cooking process to be monitored simply and accurately.

## Temperature/core temperature

Some functions have a pre-set recommended temperature. The recommended temperature can be altered within the given range for an individual cooking programme, a programme stage or for every time that programme is used (see “Recommended temperatures” in the “Settings” chapter).

The core temperature can also be altered within the given range for an individual programme or a specific programme stage.

## Moisture

The Combi mode  operating mode and Reheat special application use a combination of oven heat and moisture. The moisture level can be selected within the given range for an individual cooking process or a specific programme stage.

Depending on the moisture setting, moisture or fresh air is supplied to the oven compartment. When the moisture setting = 0 %, the maximum fresh air supply is implemented and no moisture is supplied. When the moisture setting = 100 %, there is no fresh air supply and the moisture content is at its maximum.

Some food gives off moisture during the cooking process. This moisture from the food affects the amount of additional moisture needed. If the required amount of moisture is low, the steam generator may not be activated at all.

# Description of functions

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## Cooking duration

Depending on the function, you can set a cooking duration of between 1 minute and 6, 10 or 12 hours.

The cooking durations of the Automatic, Maintenance and Menu cooking programmes are set at the factory and cannot be altered.



When cooking with steam, as well as for programmes and applications with pure steam operation, the cooking duration does not begin until the set temperature is reached. It starts immediately for all other functions, programmes and applications.


## Noises

A humming sound can be heard during operation and after switching off the steam oven. This noise does not indicate incorrect operation or an appliance fault. The noise is made by water being pumped through the system.

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

## Heating-up phase

In all functions, the display shows the temperature in the oven compartment as it rises during the heating-up phase (exceptions: Full grill , Economy grill ).

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. 7 minutes. The duration will be longer if you are cooking refrigerated or frozen food. The heating-up phase may also last longer if cooking temperatures are low or if you are using the Sous-vide  cooking function.

## Cooking phase

The elapsing remaining time is shown in the display during the cooking phase. When cooking with steam, the cooking phase begins once the set temperature is reached. It starts immediately for all other functions, programmes and applications.

### Steam reduction

With steam cooking and combination cooking, the steam reduction function will switch on automatically at the end of a cooking programme which uses a temperature within a certain temperature range. The function stops excessive steam escaping when the door is opened. Steam reduction will appear in the display.


Steam reduction can be switched off (see “Steam reduction” in the “Settings” chapter). With steam reduction switched off, a lot of steam will escape when the door is opened.

### Oven interior lighting

For energy-saving reasons, the oven interior 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 interior lighting will switch off automatically after 5 minutes.

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

## Before using for the first time

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### Miele@home

Your steam oven is equipped with an integrated WiFi module.

In order to use it, you will need:

- a WiFi network,
- the Miele app, and
- a Miele user account, which can be created from the Miele app.

The Miele app will guide you as you connect your steam oven to your home WiFi network.

Once your steam oven is connected to your WiFi network, you can use the app for a number of actions, including the following:

- Getting information on the operating status of your steam oven
- Retrieving information on your steam oven's current cooking programmes
- Stopping cooking programmes that are in progress

Connecting your steam oven to your WiFi network will increase energy consumption, even when the steam oven is switched off.

Make sure that the signal of your WiFi network is sufficiently strong in the place where your steam oven is installed.

### Availability of the WiFi connection

The WiFi connection shares a frequency range with other appliances (including microwave ovens and remote control toys). This can give rise to sporadic or even complete connection failures. Therefore, the availability of featured functions cannot be guaranteed.

### Miele@home availability

The ability to use the Miele app depends on the availability of the Miele@home service in your country.

The Miele@home service is not available in every country.

For information about availability, please visit [www.miele.com](http://www.miele.com).


### Miele App

The Miele App is available to download free of charge from the Apple App Store® or from the Google Play Store™.



## Basic settings

The following settings must be made before starting up for the first time. You can change these settings again at a later time (see “Settings”).

 Risk of injury caused by hot surfaces.


The steam oven gets hot during operation.

For safety reasons, the steam oven may only be used when it has been fully installed.

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

## Setting the language

- Select the desired language.

If you have selected the wrong language by mistake, proceed as described in “Settings –  Language”.

## Setting the location

- Select the required location.

## Setting up Miele@home

Set up Miele@home? will appear in the display.

- To set up Miele@home now, select *Continue*.
- To set it up at a later date, select *Skip*. See “Settings – Miele@home” for information on setting up at a later date.
- To set up Miele@home now, select the desired connection method.

You will then be guided by the display and the Miele app.

## Setting the date

- Set the day, then the month, and finally the year.
- Confirm with *OK*.

## Setting the time

- Set the time of day in hours and minutes.
- Confirm with *OK*.

# Before using for the first time

---

## Setting the water hardness level

Contact your local water supplier to find out the hardness of the water in your area.

More information can be found under “Settings – Water hardness”.

- Select your local water hardness on the appliance.
- Confirm with *OK*.

## Completing the commissioning process

- Follow any further instructions in the display.


The oven is now ready for use.

## Cleaning for the first time

- Remove any protective wrapping and stickers from the steam oven and accessories.



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 the water container

 Risk of injury caused by control panel.

You could get caught in the panel as it opens or closes.

Do not touch the upper edge of the door when the panel is opening and closing.

- Switch the steam oven on using the On/Off  button.
- Select the  sensor control to open the control panel.
- Remove the water container. Remove the water container by pushing it upwards slightly.
- Rinse the water container by hand or in the dishwasher.

## Before using for the first time

### Cleaning accessories/oven compartment

- Take all accessories out of the oven compartment.
- Wash the cooking containers by hand or in the dishwasher.

The universal tray and combi rack surfaces are treated with PerfectClean and must **only** be washed by hand. See “PerfectClean” in the “Cleaning and care” chapter.

- Clean the universal tray and the combi rack with a clean sponge and a solution of hot water and washing-up liquid.


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

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

### Set the correct boiling point for water

Before cooking food for the first time, you must adjust the steam oven to the boiling temperature of the water, which varies depending on the altitude of where the steam oven is located. This process also flushes out the components of the appliance that carry water.

This procedure **must** be carried out to ensure trouble-free functioning of your appliance.

- Then run the steam oven for 15 minutes using the Steam cooking  function (100 °C). Proceed as described in “Operation”.


### Setting the correct boiling point for water following a house move


If you move house, the boiling point for the water in the steam oven 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 “Care” in the “Cleaning and care” chapter).

## Before using for the first time

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### Heating up the steam oven

- Take all accessories out of the oven compartment if applicable.
- To remove the grease from the ring heating element, heat the steam oven up at 200 °C using the Fan plus  function for 30 minutes. Proceed as described in the “Operation” chapter.

 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners or door glass.





Wear oven gloves when adjusting oven shelves etc. in a hot oven compartment and when closing the hot door.

The heater element will give off a slight smell when it is heated for the first time. The smell and any vapours given off will dissipate after a while and do not indicate a faulty connection or appliance.

Ensure that the kitchen is well ventilated during this operation.




## Settings overview

| Menu option  | Available settings   |
|--|--|
| Language  | ...   deutsch   english   ...<br>Location  |
| Time   | Display<br>On*   Off   Night dimming<br>Clock type<br>Analogue*   Digital<br>Clock format<br>24 h*   12 h (am/pm)<br>Set   |
| Date   |  |
| Lighting   | On<br>"On" for 15 seconds*<br>Off  |
| Start screen   | Main menu*<br>Oven functions<br>Automatic programmes<br>Special applications<br>User programmes<br>MyMiele   |
| Display  | Brightness<br><br>Colour scheme<br>Bright   Dark*<br>QuickTouch<br>On   Off*  |
| Volume   | Buzzer tones<br><br>Keypad tone<br><br>Welcome melody<br>On*   Off |
| Units  | Weight<br>g*   lb   lb/oz<br>Temperature<br>°C*   °F   |

\* Factory default setting

# Settings

| Menu option                 | Available settings  |
|-----------------------------|---|
| Keeping warm                | On<br>Off*  |
| Steam reduction             | On*<br>Off  |
| Recommended temperatures    |   |
| Booster                     | On*<br>Off  |
| Automatic rinse             | On*<br>Off  |
| Water hardness              | 1 °dH   ...   15 °dH*   ...   70 °dH  |
| Movement sensor             | Switch the light on<br>during cooking process*   Always on   Off<br>Switch the appliance on<br>On   Off*<br>Acknowledge buzzer<br>On*   Off         |
| Safety                      | System lock <br>On   Off*<br>Sensor lock<br>On   Off*              |
| Furniture front recognition | On<br>Off*  |
| Miele@home                  | Activate<br>Deactivate<br>Connection status<br>Set up again<br>Reset<br>Set up  |
| Remote control              | On*<br>Off  |
| SuperVision                 | SuperVision display<br>On   Off*<br>Display in standby<br>On   Only if there is a fault*<br>Appliance list<br>Display this appliance   Buzzer tones |

\* Factory default setting


| <b>Menu option</b> | <b>Available settings</b>  |
|--------------------|--|
| RemoteUpdate       | On*<br>Off   |
| Software version   |  |
| Legal information  | Open source licences   |
| Showroom programme | Demo mode<br>On   Off*   |
| Factory default    | Appliance settings<br>User programmes<br>MyMiele<br>Recommended temperatures |

\* Factory default setting


# Settings

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## Opening the “Settings” menu

In the  Settings menu, you can personalise your steam oven by adjusting the factory default settings to suit your requirements.

You are in the main menu.

- Select  Settings.
- Select the desired setting.




You can check settings or change them.

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

## Language

You can set your language and location.

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  in the main menu. Follow the  symbol to get back to the Language  sub-menu.

## Time

### Display

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

- On  
The time is always visible on the display.  
If you also select the Display | Quick-Touch | On setting, all sensor controls react to touch straight away and the movement sensor automatically detects when you approach the display. If you also select the Display | Quick-Touch | Off setting, the steam oven has to be switched on before it can be used.
- Off  
To save energy, the display does not light up. The steam oven has to be switched on before it can be used.
- Night dimming  
To save energy the time only shows in the display between 05:00 and 23:00. The display remains dark at all other times.

## Clock type

The time of day can be displayed as Analogue (with a clock face) or Digital (h:min) format.

With the digital display, the date is also shown.

## Clock format

The time of day can be displayed in the 24 or 12-hour format (24 h or 12 h (am/pm)).

## Set

Set the hours and the minutes.

**Tip:** If no cooking programme is in progress, touch the time in the header to change it.

If there is a power cut, the current time of day will reappear once power has been restored. The time of day is saved for approx. 150 hours.



If the steam oven has been connected to a WiFi network and signed into the Miele app, the time will be synchronised based on the location setting in the Miele app.

## Date

Set the date.

When the steam oven is switched off, the date will only appear in the display if Time | Clock type | Digital is selected.

## Lighting

- On  
The oven interior lighting is switched on during the entire cooking period.
- "On" for 15 seconds  
The oven interior lighting switches off 15 seconds after a cooking programme has begun. Press the  sensor control to switch the oven interior lighting on again for 15 seconds.
- Off  
The oven interior lighting is switched off. Press the  sensor control to switch on the oven interior lighting for 15 seconds.


# Settings

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## Start screen

The steam oven is factory-set for the main menu to appear when the steam oven is switched on. You can change this default setting so that, for instance, the oven functions or MyMiele settings appear in the status display straight away (see “MyMiele”).



This new status display will then appear when the steam oven is next switched on.

Select the  sensor control or follow the path in the header to get to the main menu.

## Display

### Brightness

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

-  Maximum brightness
-  Minimum brightness

### Colour scheme

Choose between a light or dark colour scheme for the display.

- Bright  
The display has a light background with dark characters.
- Dark  
The display has a dark background with white characters.

## QuickTouch

Select how the sensor controls and the movement sensor should respond when the steam oven is switched off:

- On  
if you have also selected the Time | Display | On or Night dimming setting, the sensor controls and the movement sensor will also respond when the steam oven is switched off.
- Off  
Regardless of whether Time | Display is set, the sensor controls and the movement sensor only respond when the steam oven is switched on, as well as for a certain amount of time after switching it off.

## Volume

### Buzzer tones

If buzzers are switched on, a buzzer will sound when the set temperature is reached and at the end of a set time.

If you want to open the door remotely using a voice-based service, make sure that nobody is in the area around the door when opening it. Make sure that you keep the buzzers switched on.

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

- ■■■■■■■■  
Maximum volume

- □□□□□□□  
Buzzers are switched off


### Keypad tone

The volume of the tone that sounds each time you touch a sensor control is represented by a bar with seven segments.

- ■■■■■■■■  
Maximum volume

- □□□□□□□  
Tone is switched off

### Welcome melody

The melody that sounds when you touch the  On/Off sensor control can be switched on or off.

## Units

### Weight

For automatic programmes, you can set the weight of food in grams (g), pounds/ounces (lb) or pounds (lb/oz).

### Temperature

You can set the temperature in degrees Celsius (°C) or degrees Fahrenheit (°F).

# Settings

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## Keeping warm

Using the Keeping warm function, you can keep food warm at the end of a steam cooking programme. Food is kept warm at a pre-set temperature for a maximum of 15 minutes. You can cancel the keeping warm process by opening the door.

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

- On  
The Keeping warm function is switched on. When cooking at a temperature of approx. 80 °C or above, this function is active after approx. 5 minutes. The food is kept warm at a temperature of 70 °C.
- Off  
The Keeping warm function is switched off.

## Steam reduction

The Steam reduction function stops excessive steam escaping when the door is opened.

- On  
The steam reduction function will switch on automatically at the end of a cooking programme which uses a temperature of over approx. 80 °C (steam cooking) or 80–100 °C and 100 % moisture (combination cooking). Steam reduction will appear in the display.
- Off  
If steam reduction is switched off, the Keeping warm function is also automatically switched off. With steam reduction switched off, a lot of steam will escape when the door is opened.

## Recommended temperatures

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

After selecting this menu option, a list of operating modes will appear in the display.

- Select the relevant operating mode.

The recommended temperatures are displayed along with the available temperature range.

- Change the recommended temperatures.
- Confirm with *OK*.



## Booster

The **Booster** function is used to quickly pre-heat the oven compartment.

- On  
The **Booster** function is automatically switched on during the heating-up phase of a cooking programme. The top heat/grill element, ring heating element and hot air fan pre-heat the oven compartment to the desired temperature at the same time.
- Off  
The **Booster** function is switched off during the heating-up phase of a cooking programme. Only the heating elements associated with the function are pre-heating the oven compartment.

You can also use the pull-down menu to switch the **Booster** function on or off for a cooking programme.

## Automatic rinsing

Following a cooking programme with steam, **Appliance rinsing** will appear in the display after the steam oven has been switched off.

This process flushes any remaining food deposits out of the system.

You can activate or deactivate the automatic rinsing process.

# Settings

## Water hardness

The steam oven must be adjusted to the local water hardness level to ensure that it works correctly and to ensure that descaling is carried out at the correct interval. The harder the water is, the more frequently the steam oven needs to be descaled.

Contact your local water supplier to find out the hardness of the water in your area.

If you use bottled water, such as mineral water, make sure it is not carbonated. Adjust this setting depending on the calcium content. The calcium content is specified on the label of the bottle in mg/l Ca<sup>2+</sup> or ppm (mg Ca<sup>2+</sup>/l).

You can set the hardness level between 1 °dH and 70 °dH. The hardness level is set to 15 °dH by default.

- Select your local water hardness on the appliance.
- Confirm with OK.

| Water hardness |        | Calcium content<br>mg/l Ca <sup>2+</sup> or<br>ppm (mg Ca <sup>2+</sup> /l) | Setting |
|----------------|--------|---|---------|
| °dH            | mmol/l |   |         |
| 1              | 0.2    | 7   | 1       |
| 2              | 0.4    | 14  | 2       |
| 3              | 0.5    | 21  | 3       |
| 4              | 0.7    | 29  | 4       |
| 5              | 0.9    | 36  | 5       |
| 6              | 1.1    | 43  | 6       |
| 7              | 1.3    | 50  | 7       |
| 8              | 1.4    | 57  | 8       |
| 9              | 1.6    | 64  | 9       |
| 10             | 1.9    | 71  | 10      |


| Water hardness |           | Calcium content<br>mg/l Ca <sup>2+</sup> or<br>ppm (mg Ca <sup>2+</sup> /l) | Setting |
|----------------|-----------|---|---------|
| °dH            | mmol/l    |   |         |
| 11             | 2.0       | 79  | 11      |
| 12             | 2.2       | 86  | 12      |
| 13             | 2.3       | 93  | 13      |
| 14             | 2.5       | 100   | 14      |
| 15             | 2.7       | 107   | 15      |
| 16             | 2.9       | 114   | 16      |
| 17             | 3.1       | 121   | 17      |
| 18             | 3.2       | 129   | 18      |
| 19             | 3.4       | 136   | 19      |
| 20             | 3.6       | 143   | 20      |
| 21             | 3.8       | 150   | 21      |
| 22             | 4.0       | 157   | 22      |
| 23             | 4.1       | 164   | 23      |
| 24             | 4.3       | 171   | 24      |
| 25             | 4.5       | 179   | 25      |
| 26             | 4.7       | 186   | 26      |
| 27             | 4.9       | 193   | 27      |
| 28             | 5.0       | 200   | 28      |
| 29             | 5.2       | 207   | 29      |
| 30             | 5.4       | 214   | 30      |
| 31             | 5.6       | 221   | 31      |
| 32             | 5.8       | 229   | 32      |
| 33             | 5.9       | 236   | 33      |
| 34             | 6.1       | 243   | 34      |
| 35             | 6.3       | 250   | 35      |
| 36             | 6.5       | 257   | 36      |
| 37–45          | 6.6–8.0   | 258–321   | 37–45   |
| 46–60          | 8.2–10.7  | 322–429   | 46–60   |
| 61–70          | 10.9–12.5 | 430–500   | 61–70   |

## Movement sensor


The movement sensor detects when you approach the touch display, e.g. with your hand or body.

If you want the movement sensor to respond even when the steam oven is switched off, select the **Display | Quick-Touch | On** setting.

## Switch the light on

- during cooking process  
As soon as you approach the touch display during a cooking programme, the oven interior lighting switches on. The oven interior lighting automatically switches off again after 15 seconds.
- Always on  
As soon as you approach the touch display, the oven interior lighting switches on. The oven interior lighting automatically switches off again after 15 seconds.
- Off  
The movement sensor does not respond when you approach the touch display. Select the  sensor control to switch on the oven interior lighting for 15 seconds.

## Switch the appliance on

- On  
If the time is displayed, the steam oven switches on and the main menu appears as you approach the touch display.
- Off  
The movement sensor does not respond when you approach the touch display. Switch the steam oven on using the On/Off  sensor control.

## Acknowledge buzzer

- On  
As soon as you approach the touch display, the buzzers switch off.
- Off  
The movement sensor does not respond when you approach the touch display. Switch the buzzers off manually.

# Settings

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## Safety

### System lock


The system lock prevents the steam oven being switched on by mistake.

You can still set an alarm and a minute minder as well as use the MobileStart function when the system lock is active.

The system lock will remain activated even after a mains outage.

- On  
The system lock has been activated. If you want to use the steam oven, switch it on and touch the  symbol for at least 6 seconds.
- Off  
The system lock is deactivated. You can then use the steam oven as normal.

## Sensor lock

The sensor lock prevents the cooking programme being switched off by mistake or settings being changed. Apart from the  On/Off sensor control, the activated sensor lock prevents the sensor controls and fields in the display from working a few seconds after a programme has been started.

- On  
The sensor lock is activated. Touch *OK* for at least 6 seconds to deactivate the sensor lock for a short period of time.
- Off  
The sensor lock is deactivated. All sensor controls react to touch as normal.

## Furniture front recognition

- On  
The furniture front detection is activated. Using the movement sensor, the steam oven automatically detects whether the furniture door is closed.  
  
If the furniture door is closed, the steam oven switches off automatically after a certain period.
- Off  
The furniture front detection is deactivated. The steam oven does not detect whether the furniture door is closed.

If the steam oven is installed behind a furniture front (e.g. a door), the steam oven, housing unit and the floor can be damaged by the build-up of heat and moisture behind the closed furniture front.  
Always leave the furniture door open when you are using the steam oven. Leave the furniture door open until the steam oven has cooled down completely.

## Miele@home

The steam oven is a Miele@home-compatible appliance with SuperVision functionality.

Your steam oven is fitted ex-works with a WiFi communication module and is suitable for wireless communication.

There are a number of ways of connecting your steam oven to your WiFi network. We recommend connecting your steam oven to your WiFi network using the Miele App or via WPS.

- Activate  
This setting is only visible if Miele@home is deactivated. The WiFi function is reactivated.
- Deactivate  
This setting is only visible if Miele@home is activated. Miele@home remains set up, the WiFi function is switched off.
- Connection status  
This setting is only visible if Miele@home is activated. The display shows information such as the WiFi reception quality, network name and IP address.
- Set up again  
This setting is only visible if a WiFi network has already been set up. Reset the network settings and immediately set up a new network connection.

# Settings

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## - Reset

This setting is only visible if a WiFi network has already been set up. The WiFi function is deactivated and the WiFi connection will be reset to the factory default. You must set up a new WiFi connection to be able to use Miele@home.

The network settings should be reset whenever a steam oven is being disposed of or sold, or if a used steam oven is being put into operation. This is the only way to ensure that all personal data has been removed and the previous owner will no longer be able to access the steam oven.

## - Set up


This setting is only visible if no WiFi connection has been set up yet. You must set up a new WiFi connection to be able to use Miele@home.


## Remote control

If you have installed the Miele app on your mobile device, have access to the Miele@home system and have activated the remote control function (On), you can use the MobileStart function and for example retrieve information about steam oven cooking processes that are in progress or end a process that is in progress.


The steam oven requires max. 2 W when operating in networked standby.

## Activating MobileStart

- Select the  sensor control to activate MobileStart.

The  sensor control lights up. You can operate your steam oven remotely with the Miele app.

Directly operating the steam oven takes priority over operating it via the remote control function on the app.


You can use MobileStart as long as the  sensor control is lit up.

## SuperVision

The steam oven is a Miele@home-compatible appliance with SuperVision functionality for monitoring other household appliances in the Miele@home system.

The SuperVision function cannot be activated until the Miele@home system has been set up.

### SuperVision display

- On  
The SuperVision function is switched on.  
The  symbol will appear in the top right-hand side of the display.
- Off  
The SuperVision function is switched off.

### Display in standby

The SuperVision function is also available when the oven is in standby. However, the time-of-day display must be switched on (Settings | Time | Display | On).

- On  
Active household appliances that are signed into the Miele@home system are always displayed.
- Only if there is a fault  
Only faults on active household appliances are shown.

## Appliance list

All household appliances signed in to the Miele@home System are shown. Once you have selected an appliance, you can access further settings:

- Display this appliance
  - On  
The SuperVision function for this appliance is switched on.
  - Off  
The SuperVision function for this appliance is switched off. The appliance is still signed on to the Miele@home system. Faults are displayed, even if the SuperVision function for the appliance has been switched off.
- Buzzer tones  
You can select whether the buzzers are switched on (On) or switched off (Off) for this appliance.

# Settings

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## RemoteUpdate

The RemoteUpdate menu option is only displayed and can only be selected if the requirements for using Miele@home have been met (see “Before using for the first time – Miele@home”).

The RemoteUpdate function is used for updating the software in your steam oven. If an update is available for your steam oven, it will automatically download it. Updates will not be installed automatically. They must be initiated manually.

If you do not install an update, you can continue to use your steam oven as usual. However, Miele recommends installing updates.

### Activating/deactivating

The RemoteUpdate function is activated as standard. Available updates will be downloaded automatically but will only be installed if you initiate installation manually.

Deactivate RemoteUpdate if you do not want any updates to be downloaded automatically.

## Running RemoteUpdate

Information about the content and scope of an update will be provided in the Miele app.

A message will appear in your steam oven display if a software update is available.

You can install the update immediately or postpone this until later. When the steam oven is switched on again, you will be reminded about the update.

Deactivate RemoteUpdate if you do not want to install the update.

The update may take several minutes.

Please note the following information about the RemoteUpdate function:

- You will only receive a message when an update is available.
- Once an update has been installed, it cannot be undone.
- Do not switch the steam oven off during the update. Otherwise, the update will be aborted and will not be installed.
- Some software updates can only be carried out by the Miele Customer Service Department.



## Software version

The software version is intended for the Miele Customer Service Department. You do not need this information for domestic use.

- Confirm with *OK*.

## Legal information

You can find an overview of the integrated Open Source components under Open source licences.

- Confirm with *OK*.

## Showroom programme

This function enables the steam oven to be demonstrated in showrooms without heating up. This setting is not needed for domestic use.

## Demo mode

If you have demo mode activated, Demo mode switched on. The appliance will not heat up **will appear when you switch the steam oven on.**


- On  
Touch *OK* for at least 4 seconds to activate demo mode.
- Off  
Touch *OK* for at least 4 seconds to deactivate demo mode. You can then use the steam oven as normal.

## Factory default

- Appliance settings  
Any settings that have been altered will be reset to the factory default settings.
- User programmes  
All User programmes will be deleted.
- MyMiele  
All MyMiele entries will be deleted.
- Recommended temperatures  
Any recommended temperatures that have been changed will be reset to the factory default settings.


# Alarm + minute minder

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Using the  sensor control, you can set a minute minder, e.g. for boiling eggs, or an alarm for a specific time.



Two alarms can be set simultaneously; two minute minder durations or an alarm and a minute minder duration.


## Using the Alarm function


The  alarm can be used to specify a particular time for a buzzer to sound.


### Setting the alarm


If the Display | QuickTouch | Off setting is selected, you will need to switch the steam oven on before setting the alarm. The alarm time will then appear in the display when the steam oven is switched off.

- Select the  sensor control.
- Select  Alarm.
- Set the time for the alarm.
- Touch **Close** to confirm.

When the steam oven is switched off, the alarm time and  will appear instead of the time of day.


If you are cooking at the same time or if you are in a different menu, the alarm time and  will appear at the top right-hand side of the display.

At the specified time for the alarm,  will flash in the display next to the time and a buzzer will sound.

- Select the  sensor control or the set alarm time in the display.

The buzzer will stop and the symbols in the display will go out.

### Changing an alarm


- Select the alarm in the display or select the  sensor control and the desired alarm.

The set alarm time appears in the display.

- Set the new time for the alarm.
- Touch **Close** to confirm.

The adjusted alarm time is now saved and will appear in the display.

### Deleting an alarm


- Select the alarm in the display or select the  sensor control and the desired alarm.

The set alarm time appears in the display.

- Select **Delete**.
- Touch **Close** to confirm.

The alarm will be deleted.

### Using the Minute minder function

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 for which the cooking duration start and finish times have been set (e.g. as a reminder to stir the food or add seasoning, etc.).


- The maximum minute minder time that can be set is 59 minutes and 59 seconds.


### Setting the minute minder


If you have selected the Display | Quick-Touch | Off setting, you will need to switch the steam oven on before setting 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.

- Select the  sensor control.
- Select  Minute minder.
- Set the minute minder time you require.
- Touch **Close** to confirm.

When the steam oven is switched off the minute minder duration counts down in the display and  appears instead of the time of day.


If you are cooking at the same time or if you are in a different menu, the minute minder duration and  will appear at the top right-hand side of the display.

At the end of the minute minder duration,  will flash, the time will start counting up and a buzzer will sound.

- Select the  sensor control or the desired minute minder in the display.

The buzzer will stop and the symbols in the display will go out.

### Changing the minute minder duration

- Select the minute minder in the display or select the  sensor control and then the desired minute minder duration.

The minute minder duration selected will appear.


- Set a new minute minder duration.
- Touch **Close** to confirm.

The changed minute minder duration is now saved and will count down in minutes. Minute minder durations of less than 10 minutes will count down in seconds.

# Alarm + minute minder

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## Deleting the minute minder duration





















- Select the minute minder in the display or select the  sensor control and then the desired minute minder duration.

The minute minder duration selected will appear.







- Select Delete.
- Touch Close to confirm.

The minute minder duration is now deleted.






## Main and sub-menus

| Menu   | Recommended value | Range      |
|--|-------------------|------------|
| Oven functions          |                   |            |
| Fan plus                | 160 °C            | 30–225 °C  |
| Conventional heat       | 180 °C            | 30–225 °C  |
| Combi mode              |                   |            |
| Combi Fan plus          | 170 °C            | 30–225 °C  |
| Combi Conventional      | 180 °C            | 30–225 °C  |
| Combi Grill             | Level 3           | Level 1–3  |
| Steam cooking           | 100 °C            | 40–100 °C  |
| Sous-vide               | 65 °C             | 45–90 °C   |
| Intensive bake          | 180 °C            | 50–225 °C  |
| Bottom heat             | 190 °C            | 100–200 °C |
| Top heat                | 190 °C            | 100–225 °C |
| Full grill              | Level 3           | Level 1–3  |
| Economy grill           | Level 3           | Level 1–3  |
| Fan grill               | 200 °C            | 50–225 °C  |
| Cake plus               | 160 °C            | 30–225 °C  |
| Eco Fan heat          | 180 °C            | 30–225 °C  |
| Eco Steam cooking     | 100 °C            | 40–100 °C  |
| Automatic programmes  |                   |            |
| Special applications  |                   |            |
| Reheat   | 130 °C            | 120–140 °C |
| Defrost  | 60 °C             | 50–60 °C   |

## Main and sub-menus

| Menu  | Recommended value | Range     |
|---|-------------------|-----------|
| Special applications   |                   |           |
| Mix & Match   |                   |           |
| Crispy cooking  | –                 | –         |
| Gentle cooking  | –                 | –         |
| Crispy reheating  | –                 | –         |
| Gentle reheating  | –                 | –         |
| Blanching   | –                 | –         |
| Bottling  | 90 °C             | 80–100 °C |
| Drying  | 50 °C             | 30–70 °C  |
| Prove dough   | –                 | –         |
| Menu cooking  | –                 | –         |
| Disinfect items   | –                 | –         |
| Heat crockery   | 50 °C             | 50–80 °C  |
| Keeping warm  | 65 °C             | 40–100 °C |
| MyMiele   |                   |           |
| User programmes    |                   |           |
| Settings   |                   |           |
| Maintenance    |                   |           |
| Descalc   |                   |           |
| Soak  |                   |           |
| Drying  |                   |           |
| Rinse   |                   |           |


### Cooking programmes

- If possible, use the automatic programmes for cooking food.
- Remove all accessories from the oven compartment that are not required for cooking.
- In general, if a range of temperatures is given in a recipe or chart, it is best to select the lower temperature and to check the food after the shortest duration.
- Preheat the oven only if instructed to do so in the recipe or the cooking chart.
- If possible, do not open the door during a cooking programme.
- Dark, matt tins are best for baking. They absorb the heat more effectively and transmit it to the mixture more quickly. Shiny materials such as stainless steel or aluminium reflect the heat and therefore can give a more uneven result. Do not cover the oven floor or the rack with heat-reflecting aluminium foil.
- Monitor cooking durations to avoid wasting energy when cooking. Set the cooking duration, or use a food probe if you have one.
- The Fan plus  operating mode can be used for cooking many types of food. Because the fan distributes the heat in the oven compartment straight away, it allows you to use a lower temperature than you would with Conventional heat . It also enables you to cook on multiple shelf levels at the same time.
- Fan grill  is the best operating mode for grilled dishes. With this operating mode, you can use lower temperatures than in other grill operating modes which use the maximum temperature setting.
- The Eco Fan heat  operating mode ensures energy-efficient cooking thanks to optimal utilisation of heat. Use this operating mode for cooking small amounts of food, e.g. frozen pizzas or biscuits. Do not open the door during the cooking process.
- You can use the Eco Steam cooking  operating mode to save energy during steam cooking. This operating mode is particularly suitable for cooking fish and vegetables.
- Whenever possible you should cook multiple foods at the same time. Place them next to each other in the oven or on different shelf levels.
- Foods which you are unable to cook at the same time should, if possible, be cooked one after the other in order to make use of existing heat in the oven.

# Energy saving tips

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## Settings

- Select the setting **Display | Quick-Touch | Off** for the control elements in order to reduce energy consumption.
- Select the **Lighting | Off** or **“On” for 15 seconds** setting for the oven interior lighting. The oven interior lighting can be switched on again at any time by touching the  sensor control.

## Energy-saving mode

The steam oven will switch itself off automatically to save energy if a programme is not being run and controls have not been operated. The time of day will appear in the display or the display will remain dark (see “Settings”).



Malfunction due to missing floor filter.

If the floor filter is missing, food deposits can get into the drain. The water cannot be pumped away.

Before each cooking programme, check that the filter in the floor of the oven compartment is correctly fitted.

- Switch the steam oven on.

The main menu will appear.

- Place the food in the oven compartment.
- Select Oven functions .
- Select the function you want to use.

The function and recommended values for temperature and moisture (if applicable) appear.

- Change the recommended values if necessary.


The recommended values will be automatically accepted within a few seconds. You can change the temperature and moisture level later by selecting the temperature or moisture indicator.

- Confirm with OK.

The required and the actual temperature will appear and the heating-up phase will begin.

You will see the temperature increasing. A buzzer will sound when the set temperature is reached for the first time.


- After the cooking programme, select Finish.

 Risk of injury caused by hot steam.

When using a cooking programme involving steam, a lot of hot steam can escape if the door is opened. The steam can cause burns.

Step back and wait until the hot steam has dissipated.

- Take the food out of the oven compartment.

 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You can burn yourself on the door glass.

Wear oven gloves when closing the hot door.

# Operation

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## Cleaning the steam oven

- Remove the water container and empty it as required.
- Switch the steam oven off.

Appliance rinsing appears after a cooking programme involving steam.

- Follow the instructions on the display.

The rinsing process should be carried out every time to flush any remaining food deposits out of the system.

If you have selected Display | Quick-Touch | Off in the settings menu, you will have to switch the steam oven on in order to open the door.

- Clean and dry the whole steam oven as described in the “Cleaning and care” chapter.
- Leave the appliance door open until the oven compartment is completely dry.

## Changing values and settings for a cooking programme


Depending on the function, as soon as a cooking programme is in progress, you can change the values or settings for this programme.


Depending on the function, you can change the following settings:

- Temperature
- Moisture
- Duration
- Booster
- Pre-heat
- Crisp function

## Changing the temperature and core temperature

Go to Settings | Recommended temperatures to permanently adjust the recommended temperatures to suit your cooking preferences.

The  core temperature only appears if you are using the food probe (see “Roasting – Food probe”).

- Touch the temperature display.
- Change the temperature and the  core temperature if necessary.
- Confirm with OK.

The cooking programme will restart with the new desired temperatures.

## Changing the Moisture

- Touch the moisture indicator.
- Change the moisture level.
- Confirm with *OK*.

The programme will continue to run at the new moisture level.

## Setting cooking durations

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. When baking, the cake mixture or dough can dry out, and the raising agents can lose their effectiveness. Select as short as possible a time until the cooking programme starts.


You have placed the food in the oven compartment, selected an operating mode and the required settings such as the temperature.

By entering *Duration*, *Finish at* or *Start at*, you can automatically switch the cooking process off or on and off.

- *Duration*  
Enter the required cooking duration for the food. The heating will switch off automatically once this duration has elapsed. The maximum cooking duration that can be set depends on the operating mode that you have selected.
- *Finish at*  
Specify when you want the cooking process to end. The oven heating will switch off automatically at the time you have set.
- *Start at*  
This function will only appear in the menu if you have set a *Duration* or *Finish at* time. With *Start at*, you have to specify when you want the cooking process to start. The oven heating will switch on automatically at the time you have set.

# Operation

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- Select  or Timer.
- Set the desired times.
- Confirm with *OK*.

When cooking with steam, the cooking duration does not begin until the set required temperature is reached.

The steam reduction function will switch on at the end of a cooking programme which used a temperature of over approx. 80 °C (steam cooking) or 80–100 °C and 100 % moisture (combination cooking).


- Wait until *Steam reduction* goes out in the display before opening the door and removing the food from the oven compartment.

## Changing the set cooking durations

- Select , the duration or *Timer*.
- Select the desired time and change it.
- Confirm with *OK*.

These settings will be deleted in the event of a power failure.

## Deleting the set cooking durations

- Select , the duration or *Timer*.
- Select the desired time.
- Select *Delete*.
- Confirm with *OK*.

If you delete *Duration*, the set times for *Finish at* and *Start at* are also deleted.

If you delete *Finish at* or *Start at*, the cooking programme will start using the cooking duration set.

## Cancelling a cooking programme

If you cancel a cooking programme, the oven heating and lighting will switch off. Any cooking durations set will be deleted.

### Cancelling a cooking programme without a set cooking duration

- Select Finish.

The main menu will appear.

### Cancelling a cooking programme with a set cooking duration

- Select Cancel.

Cancel process? appears in the display.


- Select Yes.

The main menu will appear.

## Interrupting a cooking programme


A cooking programme is interrupted as soon as the door is opened. The oven heating switches off.

The set cooking duration is saved when cooking with steam as well as for programmes and applications with pure steam operation.

 Risk of injury caused by hot steam.

When using a cooking programme involving steam, a lot of hot steam can escape if the door is opened. The steam can cause burns.

Step back and wait until the hot steam has dissipated.

 Risk of injury caused by hot surfaces and food.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners, accessories, food or door glass.

Wear oven gloves when placing hot food in the oven or removing it, when adjusting oven shelves etc. in the hot oven compartment and when closing the hot door.

When placing cooking containers into the oven or removing them, make sure that the hot food does not spill out.

The cooking programme will resume when the door is closed.


The steam oven will heat up again and the display will show the temperature in the oven compartment as it rises. When cooking with steam as well as for programmes and applications with pure steam operation, the remaining time only continues to elapse once the set temperature has been reached.

In programmes using 100 % moisture and temperatures up to 100 °C: the cooking programme will finish early if the door is opened in the last minute of cooking (55 seconds remaining).


# Operation

## Pre-heating the oven compartment

The **Booster** function is used to quickly pre-heat the oven compartment in some functions.



The **Pre-heat** function can be used with any oven function (except **Eco Fan heat** ) and has to be switched on separately for each cooking programme.

It is only necessary to pre-heat the oven compartment in a few instances.

- Pre-heat the oven compartment when cooking the following food:
  - Cakes and pastries with a short cooking duration (approx. 30 minutes or less) as well as delicate items (e.g. sponge) with the **Conventional heat**  function

## Booster

The **Booster** function is switched on as the factory default setting for the following functions (**Settings | Booster | On**):

- Fan plus 
- Conventional heat 

If you set a temperature above 100 °C and the **Booster** function is switched on, a rapid heating-up phase heats the oven to the set temperature. The top heat/grill element and the ring heater element come on together with the fan.

Delicate items (e.g. sponge or biscuits) will brown too quickly on the top if the **Booster** function is used. Switch off the **Booster** function for these items.

## Switching the Booster on and off for a cooking programme

If you have selected the **Booster | On** setting, you can switch off the function separately for a cooking programme.

On the other hand, you can also switch on the function separately for a cooking programme if you have selected the **Booster | Off** setting.

Example: you have selected a function and the required settings such as the temperature.

You want to switch off the **Booster** function for this cooking programme.

- Drag down the pull-down menu.

**Booster** is highlighted in orange.

- Select **Booster**.

Depending on the colour scheme, **Booster** is highlighted either in black or white.

- Close the pull-down menu.

The **Booster** function is switched off during the heating-up phase. Only the heating elements associated with the function are pre-heating the oven compartment.

## Pre-heat

You can place most dishes in the cold oven compartment to make use of the heat produced during the heating-up phase.

If you have set a cooking duration, it will only start to count down when the desired temperature is reached and you have placed the food in the oven.

Start the cooking programme immediately without delaying the start time.

## Switching on Pre-heat

The Pre-heat function has to be switched on separately for each cooking process.

Example: you have selected an operating mode and the required settings such as the temperature.

You want to switch on the Pre-heat function for this cooking process.

- Drag down the pull-down menu.

Depending on the colour scheme, Pre-heat is highlighted in either black or white.

- Select Pre-heat.

Pre-heat is highlighted in orange.

- Close the pull-down menu.

The following message is displayed with a time: Place food in the oven at . The oven compartment is heated to the set temperature.

- As soon as you are prompted to do so, place the food in the oven compartment.
- Confirm with *OK*.

# Operation

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## Crisp function

The Crisp function function (moisture reduction) allows moisture to be removed from the oven as required during the entire cooking process or at times during the process.

It is a good idea to use this function when cooking items which have a moist topping e.g. quiche, pizza, tray bakes with fresh fruit toppings or muffins.

Poultry in particular gets a good crisp skin with this function.

The Crisp function function can be used in the following functions:

- Fan plus 
- Conventional heat 
- Intensive bake 
- Bottom heat 
- Top heat 
- Fan grill 
- Cake plus 

## Switching on Crisp function

The Crisp function function has to be switched on separately for each cooking programme.

You have selected a function and the required settings such as the temperature.

You want to switch on the Crisp function function for this cooking programme.

- Drag down the pull-down menu.

Depending on the colour scheme, Crisp function is highlighted in either black or white.

- Select Crisp function.

Crisp function is highlighted in orange.


- Close the pull-down menu.

The Crisp function function is switched on.

The Crisp function function can be switched off again at any time via the pull-down menu.



## Releasing bursts of steam

You can release bursts of steam during the cooking process in all oven functions (except Eco Fan heat ). The number of bursts of steam is unlimited.

You can release a burst of steam as soon as **Burst of steam** appears and **Start** is shown in green.

Please wait until the heating-up phase is completed to allow the steam to be distributed evenly by the warm air in the oven.

- Select **Start**.

The steam will be released. It will take approximately 1 minute.

- Proceed as described to release further bursts of steam once **Start** is shown in green again.

## Changing the function

You can change to another function during a cooking programme.

- Touch the symbol for the selected function.
- If you have set a cooking duration, confirm the **Cancel process?** message with **Yes**.
- Select the new function.

The new function appears in the display with its corresponding recommended values.

- Set the values for the cooking programme and confirm with **OK**.

## General notes

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

### The advantages of cooking with steam

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

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

### Suitable containers

#### Cooking containers

Stainless steel cooking containers are provided with the steam oven. 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 meal you are preparing.

Use perforated cooking containers for **steam cooking** if possible. The steam can reach the food from all sides and the food is cooked evenly.

### Your own containers

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

- Containers must be suitable for use in an oven and able to withstand steam. With plastic containers, please check with the manufacturer that they are suitable for use in a steam oven.
- Thick-sided containers such as porcelain, ceramic or stoneware are not very suitable for using with steam. Due to their thick sides, they do not conduct heat well, meaning cooking durations will be considerably longer than those given in the charts.
- Place the containers on the rack or on a suitable tray. Depending on the size of the container, you can also place the rack on the floor of the oven compartment with the rack surface facing up and the cooking container on top. You can also take the side runners out to make more room (see “Cleaning the side runners” in the “Cleaning and care” chapter).
- Ensure that there is a gap between the upper rim of the container and the top of the oven compartment to allow sufficient steam into the container.

### Shelf level

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

When using more than one deep container at the same time 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 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

During steam cooking, the temperature does not exceed 100 °C. Almost all foods can be cooked at this temperature. Some types of food, such as berries, need to be cooked at lower temperatures to prevent them from bursting. See the relevant sections in these operating instructions for more details.

### Cooking duration

During steam cooking, the cooking duration does not begin until the set temperature is reached.

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.

### Cooking with liquid

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

### Your own recipes - steam cooking

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

## General notes

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### **Universal tray and combi rack**


Use the universal tray with the combi rack placed on top of it, e.g. for roasting and grilling. During roasting, you can use the meat juices collected in the tray to make a gravy or sauce.

If you are using the universal tray with the combi rack on top, insert the universal tray between the rails of a shelf level and the combi rack will automatically slide in above them. When removing them from the oven, pull both out together.


### **Non-tip safety notches**

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

## Eco Steam cooking

You can use the Eco Steam cooking  function to save energy during steam cooking. This function is suitable mainly for cooking fish and vegetables.

We recommend following the cooking durations and temperatures from the tables specified in “Steam cooking”. You can cook for longer if necessary.

When cooking starchy foods such as potatoes, rice and pasta, the best function to use is Steam cooking .

## Settings

Oven functions  | Eco Steam cooking 

## Notes on the cooking tables

Follow the instructions on cooking durations, temperatures and cooking notes.

### Selecting the cooking duration

The cooking durations given are guidelines only.

- We recommend selecting the shorter duration initially. You can cook for longer if necessary.

# Steam cooking

---

## Vegetables

### Fresh

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

### Frozen food

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

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

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

### Cooking containers

Food such as peas or asparagus spears, which have little or no space between them, will take longer to cook because the steam has less space to work in. For an even result, it is best to use a shallow container for these types of 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.


### Cooking duration

The cooking duration depends on the size of the food and how well cooked you want it, just as it does with conventional cooking methods. Example:

Waxy potatoes, cut into quarters:  
approx. 17 minutes

Waxy potatoes, cut in half:  
approx. 20 minutes

### Settings

Automatic programmes  | Vegetables  
| ... |


or

Oven functions  | Steam cooking 


Temperature: 100 °C

Cooking duration: see table

## Steam cooking

| <b>Vegetables</b>  |  [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, sliced   | 4–5   |
| Kale, chopped  | 23–26   |
| Waxy potatoes, peeled<br>whole<br>halved<br>quartered        | 27–29<br>21–22<br>16–18   |
| Mainly waxy potatoes, peeled<br>whole<br>halved<br>quartered | 25–27<br>19–21<br>17–18   |
| Floury potatoes, peeled<br>whole<br>halved<br>quartered      | 26–28<br>19–20<br>15–16   |
| Kohlrabi, cut into batons                                    | 6–7   |
| Pumpkin, diced   | 2–4   |
| Corn on the cob  | 30–35   |
| Chard, chopped   | 2–3   |

## Steam cooking

| <b>Vegetables</b>         |  [min] |
|---------------------------|---|
| Peppers, diced or sliced  | 2   |
| New potatoes, firm        | 30–32   |
| Mushrooms                 | 2   |
| Leeks, sliced             | 4–5   |
| Leeks, halved lengthways  | 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   |
| Asparagus, green          | 7   |
| Asparagus, white, whole   | 9–10  |
| 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   |

 Cooking 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 universal tray to catch any liquid and so avoid any transfer of tastes to other food.

## Temperature

### 85 °C – 90 °C

For gently cooking delicate types of fish, such as sole.

### 100 °C

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

## Duration

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

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

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

# Steam cooking

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## Tips

- Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.
- Cook large fish in 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 belly-side 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.
- Preparing fish **au bleu** is a method involving cooking the fish in water with vinegar, at different proportions depending on the recipe. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

## Settings

Automatic programmes  Auto | Fish | ... |  
Steam cooking

or

Oven functions  | Steam cooking   
Temperature: see table  
Cooking duration: see table

## Steam cooking

| 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     |
| 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   |
| Basa fillet       | 85      | 3       |
| Rosefish fillet   | 100     | 6–8     |
| Haddock fillet    | 100     | 4–6     |
| Plaice fillet     | 85      | 4–5     |
| Monkfish fillet   | 85      | 8–10    |
| Sole fillet       | 85      | 3       |
| Turbot fillet     | 85      | 5–8     |
| Tuna fillet       | 85      | 5–10    |
| Pike perch fillet | 85      | 4       |

🌡️ Temperature 🕒 Duration

# Steam cooking

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## Meat

### Fresh

Prepare the meat in the usual way.

### Frozen food

Meat should be thoroughly defrosted before cooking in the steam oven (see “Special applications” – “Defrost”).

### 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

- To retain the **flavour**, use a perforated cooking container. Place a solid cooking container or the universal tray underneath in order to collect the concentrate. You can use the concentrate to enhance your sauces or freeze it for later use.
- Boiling meat from chicken and beef as well as meat bones can be used to make a **strong stock**. Place the meat together with the bones and some mixed vegetables in a cooking container and add cold water. The longer the cooking duration, the stronger the stock.

## Settings

Automatic programmes  Auto | Meat | ... |  
Steam cooking

or

Oven functions  | Steam cooking

Temperature: 100 °C

Cooking duration: see table

## Steam cooking

| <b>Meat</b>                       | <b>🕒 [min]</b> |
|-----------------------------------|----------------|
| Leg steak, covered with water     | 110–120        |
| Pork knuckle                      | 135–140        |
| Chicken breast                    | 8–10           |
| Hock                              | 105–115        |
| Top rib, covered with water       | 110–120        |
| Veal strips                       | 3–4            |
| Gammon slices                     | 6–8            |
| Lamb stew                         | 12–16          |
| Poularde                          | 60–70          |
| Turkey roulades                   | 12–15          |
| Turkey escalopes                  | 4–6            |
| Short rib, covered with water     | 130–140        |
| Beef goulash                      | 105–115        |
| Whole chicken, covered with water | 80–90          |
| Topside                           | 110–120        |

🕒 Cooking 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 during the cooking process and so none of the nutrients are lost.

### Cooking container

Use a solid cooking container. Alternatively, smaller quantities of rice (up to a cup, approx. 50–150 g) can also be cooked in a suitable stainless steel bowl on the rack.

### Preparation


Wash the rice before cooking. If you wash the rice in the cooking container, drain the water off carefully afterwards.

**Tip:** The required volume of liquid can be determined using scales or the cup method.

For the cup method, fill a cup with the desired quantity of rice and then place the rice in the cooking container. Then measure the required volume of liquid (see chart) with the cup and add it to the rice.

Make sure that the rice is evenly distributed in the cooking container.

## Settings



Automatic programmes  | Rice | ... |




or

Oven functions  | Steam cooking 

Temperature: 100 °C

Cooking duration: see table

|                         |  | <br>[min] |
|-------------------------|---|---|
| <b>Long-grain rice</b>  |   |   |
| Basmati rice            | 1 : 1.5   | 15  |
| Parboiled rice          | 1 : 1.5   | 23–25   |
| Brown rice              | 1 : 1.5   | 26–29   |
| Wild rice               | 1 : 1.5   | 26–29   |
| <b>Short-grain rice</b> |   |   |
| Pudding rice            | 1 : 2.5   | 30  |
| Risotto                 | 1 : 2.5   | 18–19   |

 :  Ratio of rice to liquid,  Cooking duration

## Grain

Grains swell when cooked and need to be cooked in liquid. The proportion of grains to liquid depends on the type of grain.

Grains can be cooked whole or cracked.

## Settings

Automatic programmes  Auto | Grain | ... |

or

Oven functions  | Steam cooking

Temperature: 100 °C

Cooking duration: see table

|                      | Ratio<br>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

# Steam cooking

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## 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.  $\frac{1}{3}$ .

### Fresh food

Fresh pasta, such as the kind 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  Auto | Pasta | ... |

or

Oven functions  | Steam cooking

Temperature: 100 °C

Cooking duration: see table

| Fresh                                | 🕒 [min] |
|--------------------------------------|---------|
| Gnocchi                              | 2       |
| Knöpfli                              | 1       |
| Ravioli                              | 2       |
| Spätzle                              | 1       |
| Tortellini                           | 2       |
| <b>Dry pasta, covered with water</b> |         |
| 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  Auto | Pasta | ... |

or

Oven functions  | Steam cooking

Temperature: 100 °C

Cooking duration: see table

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

 Duration

# Steam cooking

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## 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  Auto | Pulses | ... |

or

Oven functions  | Steam cooking

Temperature: 100 °C

Cooking duration: see table

| Soaked            |         |
|-------------------|---------|
|                   | 🕒 [min] |
| <b>Beans</b>      |         |
| Kidney beans      | 55–65   |
| Adzuki beans      | 20–25   |
| Black beans       | 55–60   |
| Pinto beans       | 55–65   |
| Haricot beans     | 34–36   |
| <b>Peas</b>       |         |
| Yellow split peas | 40–50   |
| Green split peas  | 27      |

🕒 Duration

## Steam cooking

| Unsoaked          |                          |         |
|-------------------|--------------------------|---------|
|                   | Ratio<br>Pulses : Liquid | 🕒 [min] |
| <b>Beans</b>      |                          |         |
| 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   |
| <b>Lentils</b>    |                          |         |
| Brown lentils     | 1 : 2                    | 13–14   |
| Red lentils       | 1 : 2                    | 7       |
| <b>Peas</b>       |                          |         |
| Yellow split peas | 1 : 3                    | 110–130 |
| Green split peas  | 1 : 3                    | 60–70   |

🕒 Duration

# Steam cooking

---

## 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  Auto | Hen's eggs | ... |

or

Oven functions  | Steam cooking

Temperature: 100 °C

Cooking duration: see table

|  |  [min] |
|--|---|
| <b>Small</b><br>soft<br>medium<br>hard       | <br>3<br>5<br>9   |
| <b>Medium</b><br>soft<br>medium<br>hard      | <br>4<br>6<br>10  |
| <b>Large</b><br>soft<br>medium<br>hard       | <br>5<br>6-7<br>12  |
| <b>Extra large</b><br>soft<br>medium<br>hard | <br>6<br>8<br>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  Auto | Fruit | ... |

or

Oven functions  | Steam cooking

Temperature: 100 °C

Cooking duration: see table

|                        | 🕒 [min] |
|------------------------|---------|
| Apple chunks           | 1–3     |
| Pear chunks            | 1–3     |
| Cherries               | 2–4     |
| Mirabelle plums        | 1–2     |
| Nectarine/peach chunks | 1–2     |
| Plums                  | 1–3     |
| Quinces, diced         | 6–8     |
| Rhubarb chunks         | 1–2     |
| Gooseberries           | 2–3     |

🕒 Cooking duration

## Sausages

### Settings

Automatic programmes  Auto | Sausages

| ... |

or

Oven functions  | Steam cooking

Temperature: 90 °C

Cooking duration: see table

| Sausages         | 🕒 [min] |
|------------------|---------|
| Frankfurters     | 6–8     |
| Bologna sausages | 6–8     |
| Veal sausages    | 6–8     |

🕒 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 | ... |

or

Oven functions  | Steam cooking 

Temperature: see table


Cooking duration: see table

|               |  [°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 food

 Danger of food poisoning from spoiled mussels.  
Spoiled mussels can cause 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  Auto | Mussels and clams | ... |

or

Oven functions  | Steam cooking

Temperature: see table

Cooking duration: see table

|             |  [°C] |  [min] |
|-------------|---|--|
| Barnacles   | 100   | 2  |
| Cockles     | 100   | 2  |
| Mussels     | 90  | 12   |
| Scallops    | 90  | 5  |
| Razor clams | 100   | 2–4  |
| Venus clams | 90  | 4  |

 Temperature  Duration

# Steam cooking

## Menu cooking (cooking whole meals) - manually

Before cooking meals with the manual menu cooking function, switch off steam reduction (see “Settings – Steam reduction”).

When cooking a menu, you can combine different foods with different cooking durations, e.g. fish fillet with rice and broccoli.

The food is placed in the steam oven compartment at different times so that each item is ready at the same time.

### Shelf level

Place foods that produce a lot of liquid (e.g. fish) or have a distinctive colour (e.g. beetroot) directly above universal tray. This avoids any transfer of flavour or colour to other food and prevents 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.  $\frac{1}{3}$ .

### Example

#### Food cooking durations

(see cooking tables in “Steam cooking”)

|                 |            |
|-----------------|------------|
| Parboiled rice  | 24 minutes |
| Rosefish fillet | 6 minutes  |
| Broccoli        | 4 minutes  |

#### Calculation of set cooking durations:

24 minutes minus

6 minutes = 18 minutes (1st cooking duration: rice)

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

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

|                  |                |                      |                   |
|------------------|----------------|----------------------|-------------------|
| Cooking duration | 24 min. – rice |                      |                   |
|                  |                | 6 min. – fish fillet |                   |
|                  |                |                      | 4 min. – broccoli |
| Settings         | 18 min.        | 2 min.               | 4 min.            |



## **Cooking a whole menu**

- Place the rice in the oven compartment first.
- Set the 1st cooking duration:  
18 minutes.
- After the 18 minutes, place the fish into the appliance.
- Set the 2nd cooking duration:  
2 minutes.
- After the 2 minutes, place the broccoli into the appliance.
- Set the 3rd cooking duration:  
4 minutes.

## Sous-vide (vacuum) cooking

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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.

# Sous-vide (vacuum) cooking

---

## Important usage notes

For best cooking results, follow the instructions below:

- Use herbs and spices more sparingly than with conventional cooking methods because the impact on the taste of the food will be stronger. You can also cook the food unseasoned 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 produce unpleasant flavours.
  - Only use vacuum sealing bags that match the size of the food. If the vacuum sealing bag is too big, too much air can 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 vacuum sealing bags at once, put the bags side-by-side on the rack.
- The cooking durations depend on the thickness of the food.
  - Keep the door closed during the cooking programme. Opening the door will prolong the cooking process and can change the cooking result.
  - Temperatures and cooking durations from sous-vide recipes cannot always be emulated exactly. Alter the settings to achieve the degree of cooking you want.


# Sous-vide (vacuum) cooking

---

## Tips

- In order to reduce cooking times, you can vacuum-seal food items 1–2 days before the cooking programme. Store the vacuum-sealed food in the refrigerator at no more than 5 °C. In order to preserve quality and flavour, the food should be cooked no later than 2 days afterwards.
- 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. This will give you clean, perfect seams.
- If you do not want to eat the food straight after cooking, put it in iced water immediately and allow it to cool down completely. After this, store the food at temperatures no greater than 5 °C.  
This way, you can retain the food's quality and flavour while keeping it fresh for longer.  
**Exception:** Poultry must be eaten straight after the cooking programme.
- 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 stock or marinade of vegetables, fish or meat to make a sauce.
- Serve the food on pre-warmed plates.

## Using the Sous-vide function

- 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 the best 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).
- Select Oven functions .
- Select Sous-vide .
- Change the recommended temperature if necessary.
- Confirm with OK.
- Set further settings as necessary (see "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

The cooking durations given in the tables are guidelines only. We recommend selecting the shorter duration initially. You can cook for longer if necessary. The cooking duration only begins when the set temperature is reached.

| Food   | Added in advance |      | 🌡️ [°C] | ⌚ [min] |
|--|------------------|------|---------|---------|
|  | Sugar            | Salt |         |         |
| <b>Fish</b>  |                  |      |         |         |
| Atlantic cod fillet, 2.5 cm thick                        |                  | x    | 54      | 35      |
| Salmon fillet, 2–3 cm thick                              |                  | x    | 52      | 30      |
| Monkfish fillet  |                  | x    | 62      | 18      |
| Pikeperch fillet, 2 cm thick                             |                  | x    | 55      | 30      |
| <b>Vegetables</b>  |                  |      |         |         |
| Cauliflower florets, medium to large                     |                  | x    | 85      | 40      |
| Hokkaido pumpkin, sliced                                 |                  | x    | 85      | 15      |
| Kohlrabi, sliced   |                  | x    | 85      | 30      |
| Asparagus, white, whole                                  | x                | x    | 85      | 22–27   |
| Sweet potato, sliced                                     |                  | x    | 85      | 18      |
| <b>Fruit</b>   |                  |      |         |         |
| Pineapple, sliced  | x                |      | 85      | 75      |
| Apples, sliced   | x                |      | 80      | 20      |
| Baby bananas, whole                                      |                  |      | 62      | 10      |
| Peaches, halved  | x                |      | 62      | 25–30   |
| Rhubarb chunks   |                  |      | 75      | 13      |
| Plums, halved  | x                |      | 70      | 10–12   |
| <b>Other</b>   |                  |      |         |         |
| Beans, white, soaked in a ratio of 1:2 (beans to 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

## Sous-vide (vacuum) cooking

| Food                          | Added in advance |      | 🌡️ [°C] |       | 🕒 [min] |
|-------------------------------|------------------|------|---------|-------|---------|
|                               | Sugar            | Salt | Medium* | Done* |         |
| <b>Meat</b>                   |                  |      |         |       |         |
| 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 tenderloin, whole        |                  | x    | 63      | 67    | 60      |

🌡️ Temperature 🕒 Duration

\* Degree of cooking

The “well done” cooking degree uses a higher core temperature than “medium”, but results are not the same as being well-done in the traditional sense.

# Sous-vide (vacuum) cooking

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## Reheating

Only reheat brassicas, such as 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 reheating, such as fish, is not suitable for reheating.

## 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 table

Duration: see table



# Sous-vide (vacuum) cooking

## Reheating with the Sous-vide function

The durations specified in the table are guidelines only. You can increase the duration if necessary. The cooking duration only begins when the set temperature is reached.

| Food   | 🌡️ [°C]             |                   | 🕒 <sup>2</sup> [min] |
|--|---------------------|-------------------|----------------------|
|  | Medium <sup>1</sup> | Done <sup>1</sup> |                      |
| <b>Meat</b>  |                     |                   |                      |
| 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 tenderloin, whole                                   | 63                  | 67                | 30                   |
| <b>Vegetables</b>  |                     |                   |                      |
| Cauliflower florets, medium to large <sup>3</sup>        | 85                  |                   | 15                   |
| Kohlrabi, sliced <sup>3</sup>                            | 85                  |                   | 10                   |
| <b>Fruit</b>   |                     |                   |                      |
| Pineapple, sliced  | 85                  |                   | 10                   |
| <b>Other</b>   |                     |                   |                      |
| Beans, white, soaked in a ratio of 1:2 (beans to liquid) | 90                  |                   | 10                   |
| Shallots, whole  | 85                  |                   | 10                   |

🌡️ Temperature, 🕒 Time

<sup>1</sup> Degree of cooking


The “well done” cooking degree uses a higher core temperature than “medium”, but results are not the same as being well-done in the traditional sense.

<sup>2</sup> Durations apply to vacuum-sealed food with an initial temperature of approx. 5 °C (refrigerator temperature).

<sup>3</sup> Reheat only in sauce.

# Special applications

## Reheat

To reheat food which was cooked using the sous-vide method, use the Sous-vide  function (see “Sous-vide – 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.

### Time

10–12 minutes are usually sufficient for one plate of food. More than one plate will need a little longer.

If you are reheating several plated meals one after the other, the reheating time can be reduced by around 5 minutes for the second and subsequent plates as the oven compartment will still be hot.

## Moisture

The more moist the food, the less moisture needs to be added.

### 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.
- Reheat sauces separately. Exceptions are dishes such as goulash, which is cooked in sauce.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Food does not need to be covered before it is reheated.

## Settings

Special applications  | Reheat

or

Oven functions  | Combi mode  |

Combi Fan plus 

Temperature: see chart

Moisture: see chart

Duration: see chart

## Special applications

The durations specified in the chart are guidelines only. We recommend selecting the shorter duration initially. You can make the duration longer if necessary.

| Food   | 🌡️ [°C] | 💧 [%] | ⌚* [min] |
|--|---------|-------|----------|
| <b>Vegetables</b>  |         |       |          |
| Carrots<br>Cauliflower<br>Kohlrabi<br>Beans  | 120     | 70    | 8–10     |
| <b>Side dishes</b>   |         |       |          |
| Pasta<br>Rice<br>Potatoes, cut in half lengthways  | 120     | 70    | 8–10     |
| Dumplings<br>Mashed potato   | 140     | 70    | 18–20    |
| <b>Meat and poultry</b>  |         |       |          |
| Sliced meat, 1.5 cm thick<br>Roulades, sliced<br>Goulash<br>Lamb stew<br>Meatballs<br>Chicken escalopes<br>Turkey escalopes, sliced  | 140     | 70    | 11–13    |
| <b>Fish</b>  |         |       |          |
| Fish fillet<br>Fish roulade, halved  | 140     | 70    | 10–12    |
| <b>Plated meals</b>  |         |       |          |
| Spaghetti, in tomato sauce<br>Pork roast, potatoes and vegetables<br>Stuffed peppers (cut in half), rice<br>Chicken fricassee, rice<br>Vegetable soup<br>Creamed soup<br>Clear broth<br>Stew | 120     | 70    | 10–12    |


🌡️ Temperature, 💧 Moisture, ⌚ Duration

\* These times apply to food heated on a plate.

# Special applications

## Defrost

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

 Risk of infection from bacteria. Bacteria such as salmonella can cause life-threatening food poisoning.

It is particularly important to observe food hygiene rules when defrosting fish and meat, and in particular when defrosting poultry.

Do not use the liquid produced during defrosting.

Process the food as required as soon as it has been defrosted.

## Temperature

60 °C is the best temperature for defrosting.

**Exception:** 50 °C for minced meat and game

## Before and after defrosting

Remove any packaging before defrosting.

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

Allow food to stand at room temperature for a few minutes after defrosting. The standing time is necessary to allow the even distribution of heat from the outside to the inside.

## Cooking containers


Use a perforated container with the universal tray underneath 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, for instance, 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 is generally enough.
- When defrosting food which has frozen together, e.g. berries and meat portions, separate them half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost frozen pre-cooked meals according to the instructions on the packaging.

## Settings

Special applications  | Defrost or

Oven functions  | Steam cooking 

Temperature: see chart

Defrosting time: see chart

Standing time: see chart

## Special applications

The durations specified in the table are guidelines only. We recommend selecting the shorter defrosting time initially. You can increase the defrosting time longer if necessary.

| Frozen food                                 | Quantity       | 🌡️ [°C] | 🕒 [min] | ⌚ [min] |
|---|----------------|---------|---------|---------|
| <b>Dairy products</b>                       |                |         |         |         |
| Sliced cheese                               | 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   |
| <b>Fruit</b>                                |                |         |         |         |
| Apple sauce                                 | 250 g          | 60      | 20–25   | 10–15   |
| Apple chunks                                | 250 g          | 60      | 20–25   | 10–15   |
| Apricots                                    | 500 g          | 60      | 25–28   | 15–20   |
| Strawberries                                | 300 g          | 60      | 8–10    | 10–12   |
| Raspberries/currants                        | 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   |
| <b>Vegetables</b>                           |                |         |         |         |
| Frozen in a block                           | 300 g          | 60      | 20–25   | 10–15   |
| <b>Fish</b>                                 |                |         |         |         |
| 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       |
| <b>Ready meals</b>                          |                |         |         |         |
| Meat, vegetables, side dishes/<br>stew/soup | 480 g          | 60      | 20–25   | 10–15   |
| <b>Meat</b>                                 |                |         |         |         |
| Roast meat, sliced                          | 125–150 g each | 60      | 8–10    | 15–20   |

## Special applications

| Frozen food                      | Quantity | 🌡️ [°C] | 🕒 [min] | ⌚ [min] |
|----------------------------------|----------|---------|---------|---------|
| Minced meat                      | 250 g    | 50      | 15–20   | 10–15   |
|                                  | 500 g    | 50      | 20–30   | 10–15   |
| Goulash                          | 500 g    | 60      | 30–40   | 10–15   |
|                                  | 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 venison                | 1000 g   | 50      | 40–50   | 10–15   |
| Cutlets/chops/sausages           | 800 g    | 60      | 25–35   | 15–20   |
| <b>Poultry</b>                   |          |         |         |         |
| Chicken                          | 1000 g   | 60      | 40      | 15–20   |
| Chicken thighs                   | 150 g    | 60      | 20–25   | 10–15   |
| Chicken escalopes                | 500 g    | 60      | 25–30   | 10–15   |
| Turkey legs                      | 500 g    | 60      | 40–45   | 10–15   |
| <b>Baked goods</b>               |          |         |         |         |
| Puff pastries/yeast-dough pastry | –        | 60      | 10–12   | 10–15   |
| Creamed mixture cakes/biscuits   | 400 g    | 60      | 15      | 10–15   |
| <b>Bread/rolls</b>               |          |         |         |         |
| Bread rolls                      | –        | 60      | 30      | 2       |
| Rye bread, sliced                | 250 g    | 60      | 40      | 15      |
| Wholegrain bread, sliced         | 250 g    | 60      | 65      | 15      |
| White bread, sliced              | 150 g    | 60      | 30      | 20      |

🌡️ Temperature 🕒 Defrosting time ⌚ Standing time

## Mix & Match

The Mix & Match special application is available to help with simple and uncomplicated preparation of plated meals. With this application, you can re-heat food that has already been cooked (convenience food) or assemble a portioned-out meal using fresh food and cook it on a plate.

During cooking, you have the choice between a crispy, browned result or gently cooked food with a succulent surface without additional browning.

Only use food that is completely hygienic. If you have any concerns, dispose of the food.

## Containers

Use:

- a flat plate or a small ovenproof dish
- a deep bowl or a cup for food that requires liquid to be added

Baked goods, pizza, flammkuchen, etc. can be placed directly on the rack (with baking parchment if necessary).

The plastic containers for ready meals are not sufficiently heat-resistant.

Transfer ready meals into suitable cooking containers.

# Special applications

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## Tips for reheating plated meals

- For fried or gratin dishes, use **Crispy reheating** and for baked or boiled dishes, use **Gentle reheating**.
- Using **Crispy reheating** ensures that only food that was crispy before reheating stays crispy.
- The food should not exceed a height of 2–2.5 cm. Transfer taller food into flat containers (e.g. stew) or slice it into smaller pieces (e.g. roulades, bakes).
- Only reheat pasta mixed into a sauce.
- Droplets of water may have accumulated underneath the crockery. Dry the droplets of water before serving.

## Tips for cooking plated meals

- You can easily make a sauce from the meat and fish stock: add 1 tsp of cornflour to the raw meat or fish before cooking. Stir the sauce with a fork until smooth before serving. You can also use 1 tsp of mashed potato powder (instant) or a pinch of guar gum instead of cornflour.
- If cooking durations for different foods are not the same, you can compensate for this by changing the size of the food: if the cooking duration is shorter, make the pieces larger (e.g. large cauliflower florets). If the cooking duration is longer, make the pieces smaller (e.g. diced potatoes).
- You can also compensate for differing cooking durations with layering: place food with a short cooking duration under a food with a long cooking duration or put them together as a small bake.
- To prevent the food from drying out, prepare your dish with a sauce or marinade. You can also use cheese or bacon.



### Assembling a plated meal using various components

For a good cooking result, you must put together the individual components of the dish – such as meat, side dishes and vegetables – so that a common setting can be selected for browning. This setting must be suitable for all elements of the meal, or at least conditionally suitable.

We recommend using the following procedure:

- Select a main ingredient based on the cooking charts, e.g. steak.
- Select other ingredients which have the corresponding settings for browning, e.g. green beans and rice.

### Notes on the cooking charts

As well as information on portion sizes or the way the food needs to be processed prior to cooking, the cooking charts also provide tips on preparation.

The degree of browning is represented in the display by a bar with seven segments. Basically, the more segments that are filled, the longer the cooking duration.

You can use the icons to determine which setting is appropriate to brown the food:

| Symbol | Meaning                |
|--------|------------------------|
| —      | Unsuitable             |
| □      | Conditionally suitable |
| ■      | Suitable               |

# Special applications

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## Using the Mix & Match special application

Food does not need to be covered while it is being cooked.

- Prepare the food as required.
- Select Special applications | Mix & Match.
- If you are preparing food that is already **cooked**, select Gentle reheating or Crispy reheating.
- If you are preparing food that is **fresh** or just partially cooked, select Gentle cooking or Crispy cooking.
- Change the setting for browning if necessary.
- Confirm with *OK*.
- Place the food on the rack on shelf level 3.
- Confirm with *OK*.

You can start the cooking programme immediately or delay the start.

- If by the end of a cooking programme, the plated meal is not cooked enough for your taste, select Continue cooking.

## Reheat food with the “Crispy reheating” special application

| Food  | Browning segment bar setting |
|---|------------------------------|
| Apple strudel, 4 cm thick                       | ___ _ _ _ □ ■ □ _ _          |
| Baked camembert, 25 g                           | ___ _ _ _ ■ □ _ _ _          |
| Baked camembert, 75 g                           | ___ _ _ _ □ ■ □ _ _          |
| Baguettes, pre-baked                            | __ □ ■ □ _ _ _ _             |
| Puff pastry canapés                             | _ □ ■ □ □ _ _ _              |
| Puff pastry pockets, filled with spinach        | _ □ ■ □ _ _ _ _              |
| Börek pastry, 3 cm thick                        | ___ _ _ □ □ ■ □              |
| Fried potatoes (convenience)                    | ___ _ □ ■ □ _ _ _            |
| Patty <sup>1</sup> , tofu                       | _ □ □ ■ □ _ _ _              |
| Bread roll (wheat), pre-baked                   | ___ _ □ ■ □ _ _ _            |
| Bread roll (rye), pre-baked                     | ___ _ _ □ ■ _ _ _            |
| Bread roll, stale, soft                         | ___ _ _ □ ■ _ _ _            |
| Cheeseburger                                    | ___ _ □ ■ _ _ _ _            |
| Chilli con carne <sup>1</sup> , 2 cm deep       | ___ _ _ □ ■ □ _ _            |
| Ciabatta rolls, pre-baked                       | ___ _ _ ■ □ _ _ _            |
| Ciabatta rolls, stale, soft                     | ___ _ _ ■ □ _ _ _            |
| Crêpe <sup>1</sup>                              | ___ _ □ □ _ _ _ _            |
| Flammkuchen (convenience)                       | _ □ ■ □ _ _ _ _              |
| Flammkuchen, ready-made dough with own toppings | _ □ □ ■ _ _ _ _              |
| Meat strips <sup>1</sup> (convenience)          | □ □ ■ □ □ _ _ _              |
| Focaccia, pre-baked, 3–4 cm thick               | □ □ □ ■ □ _ _ _              |
| Meat patty <sup>1</sup> (pork), 25 g            | □ □ ■ □ □ □ □ _              |
| Meat patty <sup>1</sup> (pork), 60 g            | ___ _ _ □ ■ □ _ _            |
| Meat patty <sup>1</sup> (pork), 100 g           | ___ _ _ □ □ ■ □              |
| Spring rolls, small                             | ___ _ _ □ ■ □ _ _            |
| Spring rolls                                    | ___ _ _ _ □ ■ □              |
| Hot dog <sup>1</sup>                            | □ □ ■ □ _ _ _ _              |

# Special applications

| Food  | Browning segment bar setting |
|---|------------------------------|
| Kaiserschmarrn pancake <sup>1</sup> (convenience) | __ □ □ ■ □ □ __              |
| Potatoes, fairly firm, sliced                     | __ __ □ ■ □ __ __            |
| Potato pockets (convenience)                      | __ __ □ □ ■ □ __             |
| Lasagne <sup>1</sup> , 3 cm thick                 | __ _ _ ■ ■ ■ □ □             |
| Naan <sup>1</sup> , pre-baked                     | __ □ ■ □ __ _ _              |
| Pasta, fresh with sauce, cheese                   | __ __ □ □ □ __               |
| Pasta bake <sup>1</sup> , 2 cm deep               | __ _ _ ■ □ __                |
| Pasta bake <sup>1</sup> , 4.5 cm deep             | __ _ _ □ ■ __                |
| Pasta bake <sup>1</sup> , 6 cm deep               | __ _ _ _ □ ■                 |
| Pancakes <sup>1</sup>                             | ■ □ _ _ _ _                  |
| Pancakes <sup>1</sup> , rolled                    | __ __ □ ■ □ __               |
| Pita <sup>1</sup> , pre-baked                     | □ □ ■ □ _ _                  |
| Pizza (convenience)                               | □ □ ■ □ □ □ __               |
| Poffertjes pancake                                | __ _ _ □ ■ □ __              |
| Quiche, small                                     | □ □ ■ □ _ _                  |
| Quiche, 2 cm deep                                 | __ __ □ ■ □ __               |
| Quiche, 3.5 cm deep                               | __ _ _ □ ■ □                 |
| Potato pancakes                                   | __ _ _ ■ □ __                |
| Hash browns (convenience)                         | __ _ _ □ ■ □ __              |
| Escalope  | __ __ □ ■ □ □ __             |
| Taco shell  | □ □ ■ □ □ □ __               |
| Hawaii toast                                      | __ □ ■ □ __ _                |
| Cheese on toast                                   | □ ■ _ _ _ _                  |
| Tortilla chips with cheese                        | __ □ ■ □ __                  |
| Tortilla <sup>1</sup> (rolled in aluminium foil)  | □ □ ■ □ □ __                 |

<sup>1</sup> is not crispy, only needs to be sufficiently heated (> 65 °C).

## Cooking food with the “Crispy cooking” special application

| Food                            | Cooking tips                     | Browning segment bar setting |
|---------------------------------|----------------------------------|------------------------------|
| <b>Meat<sup>1</sup></b>         |                                  |                              |
| Bratwurst (pork), boiled, 25 g  | Cut                              | ___ _ □ □ ■ □                |
| Bratwurst (pork), boiled, 100 g | Cut                              | ___ _ _ _ □ □ □              |
| Bratwurst (pork), coarse        | Brush with oil, cut              | ___ _ _ _ _ □ ■              |
| Beef kebabs, large chunks       | Marinated                        | □ ■ _ _ _ _ _                |
| Pork kebabs, large chunks       | Marinated                        | □ □ □ ■ □ _ _                |
| Meat patty (pork), 60 g         | –                                | ___ _ _ _ □ ■ □              |
| Chicken breast, 3 cm thick      | With bacon, marinated            | □ □ □ ■ □ _ _                |
| Chicken breast, 3 cm thick      | On its own, marinated            | _ □ □ ■ _ _ _                |
| Stuffed chicken breast          | Filling: spinach, crème fraîche  | _ □ □ ■ _ _ _                |
| Chicken kebabs, large chunks    | Marinated                        | □ □ ■ □ _ _ _                |
| Chicken drumstick               | Marinated                        | ___ _ □ □ □ ■                |
| Saddle of veal, 180 g           | Marinated, with sauce            | □ _ _ _ _ _                  |
| Gammon, 2.5–4 cm thick          | –                                | ___ □ ■ □ □ □                |
| Gammon cutlet, 2 cm thick       | –                                | _ □ □ ■ □ _ _                |
| Lamb chop, 2 cm thick           | Marinated                        | □ ■ □ □ _ _ _                |
| Steak, 2.5–3.5 cm thick         | Marinated                        | _ □ ■ □ _ _ _                |
| Pork tenderloin, 4 cm thick     | With bacon                       | □ □ ■ □ _ _ _                |
| Pork chop                       | Breaded, drizzled with oil       | ___ _ _ _ _ □                |
| <b>Fish<sup>1</sup></b>         |                                  |                              |
| Halibut cutlet                  | Marinated                        | □ ■ _ _ _ _ _                |
| Cod                             | With butter and breadcrumb crust | ___ _ □ ■ □ _                |
| Cod fillet, 3–3.5 cm thick      | Marinated                        | ■ □ □ _ _ _ _                |
| Cod fillet roulade              | Stuffed                          | ■ □ _ _ _ _ _                |
| Salmon fillet, 2.5–3 cm thick   | Marinated                        | □ □ ■ □ □ _ _                |
| Salmon cutlet                   | Marinated                        | □ □ ■ □ □ _ _                |
| Salmon kebab, large chunks      | Marinated                        | □ □ ■ □ □ _ _                |
| Pollock fillet                  | Topping: spinach, feta           | ■ □ _ _ _ _ _                |

# Special applications

| Food                                       | Cooking tips                          | Browning segment bar setting |
|--|---------------------------------------|------------------------------|
| Tuna                                       | With tomatoes, topped with cheese     | --- □ ---                    |
| Catfish kebab, large chunks                | Marinated                             | --- □ □ □ ■ ---              |
| <b>Side dishes</b>                         |                                       |                              |
| Fried potatoes (convenience), gently fried | –                                     | --- □ □ □ ■                  |
| Dates in bacon (convenience)               | –                                     | --- □ □ ■ □ ---              |
| Fresh pasta, tortellini                    | –                                     | □ ---                        |
| Gnocchi (convenience)                      | With small chunks of butter or cheese | ■ □ ---                      |
| Potatoes <sup>2</sup> , slices/small cubes | Brush with oil                        | --- □ □ □ ■                  |
| Potato pockets (convenience), pre-cooked   | –                                     | ■ □ ---                      |
| Lasagne, pre-cooked, 3 cm thick            | –                                     | □ □ ---                      |
| Brown rice, cooking duration 8 minutes     | Salt, 1 : 2 (rice : liquid)           | --- □ ■ ---                  |
| Pasta bake, fresh pasta                    | Raw meat, vegetables, sauce           | --- □ □ ■ □ □ □              |
| Pasta bake, pre-cooked, 2 cm deep          | –                                     | □ ---                        |
| Potato pancakes (convenience mixture)      | Brush with oil                        | --- □ □ ---                  |
| Rice (convenience), pre-cooked             | –                                     | □ □ ■ □ ---                  |
| Hash browns (convenience), pre-cooked      | –                                     | ■ □ ---                      |
| Potato dumplings (convenience)             | With small chunks of butter           | □ □ □ □ □ □ ---              |
| <b>Vegetables</b>                          |                                       |                              |
| Aubergine, 2 cm thick                      | Oil, salt, pepper                     | --- □ □ ---                  |
| Cauliflower, large florets                 | Salt and pepper                       | □ ---                        |
| Broccoli, large florets                    | Sauce                                 | □ ■ □ ---                    |
| Beans, green (string beans)                | With bacon, salt, pepper              | --- ■ □ ---                  |
| Cherry tomatoes, whole                     | Marinated                             | ■ □ □ □ ---                  |
| Kohlrabi, thick slices                     | Marinated                             | □ □ □ □ ---                  |
| Squash, in small cubes                     | Salt and pepper                       | ■ □ ---                      |
| Corn on the cob                            | Marinated                             | --- □ □ ■ □ ---              |

# Special applications

| Food  | Cooking tips                                | Browning segment bar setting |
|---|---|------------------------------|
| Carrots, quartered/in thick slices              | Salt and pepper                             | □□□□_ _ _ _                  |
| Pepper, large chunks                            | Marinated                                   | □□□□■□_ _ _ _                |
| Ratatouille, roughly chopped                    | Tomato purée, ketchup, seasoning, cornflour | □□_ _ _ _ _ _                |
| Courgette, 2 cm thick                           | Oil, salt, pepper                           | _ _ _ _ □□_ _ _ _            |
| <b>Other</b>                                    |   |                              |
| Baked camembert, 25 g                           | –   | ■□_ _ _ _ _ _                |
| Baguette, part-baked bread rolls                | –   | □■□_ _ _ _ _                 |
| Bread roll, stale, soft                         | –   | □□_ _ _ _ _ _                |
| Cheeseburger, pre-cooked                        | –   | □□_ _ _ _ _ _                |
| Flammkuchen (convenience)                       | –   | _ _ _ _ □■_ _ _ _            |
| Flammkuchen, ready-made dough with own toppings | –   | _ _ □■□□_ _ _ _              |
| Spring roll, frozen, 25 g                       | –   | _ □■□□_ _ _ _                |
| Spring roll, frozen, 100 g                      | –   | _ □□□□_ _ _ _                |
| Grilled cheese (convenience)                    | –   | _ _ _ _ □■_ _ _ _            |
| Kaiserschmarrn pancake (convenience)            | –   | _ _ _ _ □■□□_ _              |
| Kaiserschmarrn pancake, uncooked                | –   | _ _ _ _ □□_ _ _ _            |
| Tofu patty, pre-cooked                          | –   | ■□_ _ _ _ _ _                |
| Onion tart (convenience)                        | –   | _ _ _ _ □□_ _ _ _            |

<sup>1</sup> Add 1 tsp cornflour to raw meat/fish.

<sup>2</sup> Fairly firm

# Special applications

## Food suitable for the “Gentle cooking” special application

| Food   | Cooking tip                         |
|--|-------------------------------------|
| <b>Meat<sup>1</sup></b>                        |                                     |
| Sausage (pork)                                 | –                                   |
| Beef kebabs, large chunks                      | Marinated with peanut sauce         |
| Pork kebabs                                    | Marinated                           |
| Chicken breast, 150 g, 3 cm thick              | On its own                          |
| Stuffed chicken breast                         | Filling: spinach, crème fraîche     |
| Chicken kebabs, large chunks                   | Marinated                           |
| Chicken fricassee                              | –                                   |
| Saddle of veal, 180 g                          | In sauce                            |
| Gammon, 230 g, 2.5–4 cm thick                  | Salt and pepper                     |
| Gammon cutlet (pork), 200 g, 2 cm thick        | Salt and pepper                     |
| Meatballs (pork), 50–100 g each                | In sauce                            |
| <b>Fish<sup>1</sup></b>                        |                                     |
| Trout, whole, without head                     | Seasoned, butter                    |
| Cod fillet, 3–3.5 cm thick                     | Marinated                           |
| Cod fillet roulade                             | Stuffed, marinated                  |
| Salmon fillet, 2.5–3 cm thick                  | Marinated                           |
| Salmon cutlet                                  | Marinated                           |
| Salmon kebab, large chunks                     | Marinated                           |
| Pollock fillet, 180 g                          | Topping: spinach and crème fraîche  |
| Pollock fricassee, large chunks                | With white sauce                    |
| Catfish kebab, large chunks                    | Marinated                           |
| <b>Side dishes</b>                             |                                     |
| Basmati rice                                   | Salt, ratio 1 : 2.5 (rice : liquid) |
| Fresh pasta, tortellini                        | Sauce, salt                         |
| Gnocchi (convenience)                          | Salt, covered with water            |
| Potatoes, floury, halved                       | Salt                                |
| Potatoes <sup>2</sup> , sliced or small cubes  | Salt                                |
| Potatoes <sup>2</sup> , quartered or in wedges | Salt                                |



## Special applications

| Food   | Cooking tip                                 |
|--|---|
| Boil-in-the-bag potato dumplings (convenience)           | Covered with water                          |
| Mashed potato, cooked                                    | –   |
| Mashed potato (convenience), dry product                 | According to the packet instructions        |
| Macaroni, short, uncooked                                | Sauce, ratio 1 : 3 (pasta : water)          |
| Brown rice, cooking duration 8 minutes                   | Salt, ratio 1 : 2 (rice : liquid)           |
| Parboiled rice (convenience), cooking duration 8 minutes | Salt, ratio 1 : 2 (rice : liquid)           |
| Parboiled rice, cooking duration 10–12 minutes           | Salt, ratio 1 : 2 (rice : liquid)           |
| Rice (convenience), pre-cooked                           | Salt  |
| Potato dumplings (convenience)                           | Salt, small chunks of butter                |
| Vermicelli, uncooked                                     | Covered with stock                          |
| <b>Vegetables</b>  |   |
| Cauliflower, large florets                               | Salt  |
| Beans, green (string beans)                              | With bacon or salt, pepper                  |
| Broccoli, large florets                                  | With/without cheese sauce                   |
| Cherry tomatoes, whole                                   | Marinated                                   |
| Kohlrabi, sliced   | Salt and pepper                             |
| Squash, in small cubes                                   | Salt and pepper                             |
| Corn on the cob  | Herb butter                                 |
| Carrots, quartered or in thick slices                    | Seasoned                                    |
| Pepper, large chunks                                     | Marinated                                   |
| Ratatouille, roughly chopped                             | Tomato purée, ketchup, seasoning, cornflour |
| Brussel sprouts, whole                                   | Salt and pepper                             |
| Asparagus, spears, whole, 1–2 cm thick                   | Salt, pepper, small chunks of butter        |
| Courgettes, sliced, 2 cm thick                           | Oil, salt, pepper                           |

<sup>1</sup> Add 1 tsp cornflour to raw meat/fish.

<sup>2</sup> Fairly firm

# Special applications

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## 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.

- 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

Blanching time: 1 minute

## 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 “Special applications” – “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.

## Bottling food

- Place a perforated container or the rack in level 1.
- Place the jars in the perforated container or on the rack. The jars must not touch each other.

## Settings

Special applications  | Bottling  
or

Oven functions  | Steam cooking 

Temperature: see table

Bottling duration: see table

## Special applications

The durations specified in the chart are guidelines only.

| Food to be bottled       | 🌡️ [°C] | 🕒* [min] |
|--------------------------|---------|----------|
| <b>Berries</b>           |         |          |
| Currants                 | 80      | 50       |
| Gooseberries             | 80      | 55       |
| Cranberries              | 80      | 55       |
| <b>Fruit with stones</b> |         |          |
| Cherries                 | 85      | 55       |
| Mirabelle plums          | 85      | 55       |
| Plums                    | 85      | 55       |
| Peaches                  | 85      | 55       |
| Greengages               | 85      | 55       |
| <b>Fruit with pips</b>   |         |          |
| Apples                   | 90      | 50       |
| Apple sauce              | 90      | 65       |
| Quinces                  | 90      | 65       |
| <b>Vegetables</b>        |         |          |
| Beans                    | 100     | 120      |
| Broad beans              | 100     | 120      |
| Gherkins                 | 90      | 55       |
| Beetroot                 | 100     | 60       |

🌡️ Temperature 🕒 Duration

\* Bottling times apply to 1.0 l jars. If using 0.5 l jars, reduce the duration by 15 minutes. If using 0.25 l jars, reduce the duration by 20 minutes.

## Bottling cakes

Creamed, sponge and yeast dough mixtures are all suitable for bottling. Cakes will keep for approx. 6 months.

Cakes **made with fresh fruit** are **not suitable for long term storage**, and must be consumed within 2 days of being made.





Only use sterilised jars and accessories. The jars must be narrower at the bottom than at the top (mason jars). 0.25 l jars are the best for this purpose.

Jars must have a glass lid with a rubber ring and metal spring clamp to seal them.



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

- Grease the inside of the jars with butter up to 1 cm below the rim.
- Sprinkle fine breadcrumbs inside the jars.
- Fill the jars  $\frac{1}{2}$  to  $\frac{2}{3}$  full with mixture (depending on recipe). Make sure the rim stays clean.
- Place the rack in shelf level 2.
- Place the **open** jars (all the same size) on the rack. The jars must not touch each other.
- Close the jars **immediately** after bottling by clamping the glass lid down securely. Do not let the cakes cool down. If the mixture has risen above the rim, it can be pushed back down into the jar with the glass lid.

The durations specified in the chart are guidelines only. We recommend selecting the shorter duration initially. You can extend the duration if necessary.


| Type of mixture | Operating mode   | Stage | 🌡️ [°C] | ΔΔ [%] | 🕒 [min] |
|-----------------|--|-------|---------|--------|---------|
| Batter          |   | –     | 160     | –      | 35–45   |
| Sponge          |   | –     | 160     | –      | 50–55   |
| Yeast dough     | <br> | 1     | 30      | 100    | 10      |
|                 |  | 2     | 160     | 30     | 30–35   |

🌡️ Temperature, ΔΔ Moisture, 🕒 Duration

 Conventional heat,  Combination cooking + Conventional heat

# Special applications

## Drying

Only use the Drying special application or the Combi Fan plus  operating mode to dry food so that moisture can be dissipated.

Bananas, pineapple and chanterelles are not suitable for drying.

- Cut the food for drying into equally sized pieces.
- Line the rack with baking parchment and distribute the food for drying evenly in a single layer if possible.
- Allow the fruit or vegetables to cool down after drying.
- Store dried food in sealed glass jars or tins.  
To prevent mould from forming and the food from decomposing, make sure that no moisture gets into the storage container.

## Settings

Special applications  | Drying

Temperature: see chart

Drying time: see chart

or

Oven functions  | Combi mode  |



Combi Fan plus 

Temperature: see chart

Moisture: 0 %

Drying time: see chart

The drying times specified in the chart are guidelines only. We recommend selecting the shorter drying time initially. You can make the duration longer if necessary.

| Food for drying                  |  [°C] |  [h] |
|----------------------------------|--|---|
| Apple, rings                     | 70   | 6–8   |
| Apricots, halved, stones removed | 60–70  | 10–12   |
| Pears, sliced                    | 70   | 7–9   |
| Herbs                            | 40   | 1.5–2.5   |
| Mushrooms*                       | 50   | 5–7   |
| Tomatoes, sliced                 | 70   | 7–9   |
| Citrus fruit, sliced             | 70   | 8–9   |
| Plums, stones removed            | 60–70  | 10–12   |

 Temperature,  Drying time (hours)

\* Porcini, shiitake, morels, wood ear, bay bolete are suitable for drying. The mushrooms are sufficiently dried when they are “cracker dry”.

## Prove dough

- Prepare the dough according to the recipe.
- Place the dough in an uncovered bowl in a perforated container or on the inserted rack.  
Depending on the size of the bowl, you can also place the rack on the floor of the oven compartment with the rack surface facing up and place the bowl on top. If necessary, you can also remove the side runners.

## Settings

Special applications  | Prove dough or

Oven functions  | Combi mode  |  
Combi Fan plus 

Temperature: 30 °C

Moisture: 100 %

Duration: as per recipe instructions

## Menu cooking – automatic


When cooking a menu automatically, you can combine up to 3 different foods in a single menu, e.g. fish fillet with rice and vegetables.

With menu cooking, the food is placed in the steam oven compartment at different times so that each item is ready at the same time.

You can select items of food in any order, because the steam oven sorts them according to cooking duration and indicates when each item has to be placed in the oven.

The Finish at and Start at functions are not available in menu cooking.

## Using the Menu cooking special application

- Select Special applications  | Menu cooking.

- Select the food you want.

Depending on the type of food selected, you will be asked about the size, weight and degree of cooking.

- Select the values required and then confirm with **OK**.

- Select **Add food**.

- Select the next food you want and proceed as described for the first type of food.

- Repeat for the third type of food if necessary.

After confirming **Start Menu cooking**, you will be prompted to place the food with the longest cooking duration into the oven compartment.

# Special applications

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- When using perforated containers to cook foods that produce a lot of liquid or have a distinctive colour, be sure to place them over the universal tray. This avoids any transfer of flavour or colour to other food and prevents liquid dripping onto food below it.

At the end of the heating-up phase, the combination steam oven will indicate when the next item of food has to be placed inside. Once this time has been reached, a buzzer will sound.

This process is repeated if there is a third food item.

You can still cook food types not listed together. Please refer to “Menu cooking – manual” in “Steam cooking” for more information.

## 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.

- 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.

## Settings

Special applications  | Disinfect items

Duration: 1 minute to 10 hours

or

Oven functions  | Steam cooking 

Temperature: 100 °C


Duration: 15 minutes




## Heat crockery

By pre-heating the crockery, the food does not cool down as quickly.

Use heat-resistant crockery.

- Place the rack on shelf level 2 and place the crockery to be pre-heated on it. Depending on the size of the crockery, you can also place the rack on the floor of the oven compartment with the rack surface facing up and the crockery on top. If necessary, you can also remove the side runners.
- Select Special applications .
- Select Heat crockery.
- Alter the recommended temperature if necessary and then set the time.

 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners or accessories. Droplets of water may have accumulated underneath the crockery. Use oven gloves when removing the crockery from the oven.

## Keeping warm

You can keep food warm in the oven compartment for up to 2 hours.

In order to maintain the quality of food, select the shortest possible time.

- Select Special applications .
- Select Keeping warm.
- Place the food to be kept warm in the oven compartment and confirm with *OK*.
- Alter the recommended temperature if necessary and then set the time.

## Special applications

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### Heating damp flannels

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

#### Settings

Automatic programmes  Auto | Special | Heat damp flannels

or

Oven functions  | Steam cooking

Temperature: 70 °C

Cooking duration: 2 minutes

### Dissolve gelatine

- Soften **gelatine leaves** by leaving them in a bowl of cold water for 5 minutes. The gelatine leaves have to be fully covered with water. Remove the gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed gelatine leaves back in the bowl.
- Place **gelatine powder** in a bowl and add water according to the instructions on the packaging.
- Cover the bowl and place in a perforated container.

#### Settings

Automatic programmes  Auto | Special | Dissolve gelatine

or

Oven functions  | Steam cooking

Temperature: 90 °C

Cooking duration: 1 minute

## Decrystallise honey

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

When liquefying (decrystallising) honey at a temperature of 60 °C, the main aim is to achieve a spreadable consistency again.

### Settings

Automatic programmes  Auto | 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)

Select the following settings to ensure that the honey retains its nutrients and aroma:

Oven functions  | Combi mode  |

Combi Conventional heat

Temperature: 37 °C

Moisture: 100 %

Time: until the honey has a homogeneous appearance

## Melt chocolate

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

When using a cake covering, place it in a perforated cooking container, leaving it in its packaging.

- Break the chocolate into small pieces.
- Place larger quantities in a solid cooking container and smaller 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  Auto | Special | Melt chocolate

or

Oven functions  | Steam cooking

Temperature: 65 °C

Cooking duration: 20 minutes

# Special applications

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## 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 milk or fresh milk.

Long-life milk can be used as it is – no further preparation is required. Fresh milk must first be heated to 90 °C (do not boil it) and then cooled down to 35 °C. 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 yoghurt. Not all yoghurts are suitable for use as starter yoghurt.

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

- Mix 100 g yoghurt with 1 l 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 container, making sure 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  Auto | Special |  
Make yoghurt

or

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

## 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.

### Cook bacon

The bacon does not brown.

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

### Settings

Automatic programmes  Auto | Special |  
Render fat

or

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

### Sweat onions

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

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

### Settings

Automatic programmes  Auto | Special |  
Sweat onions

or

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

# Special applications

---

## Extracting juice with steam

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

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

### Preparation

Sort and clean the fruit. Cut out any blemishes.

Remove the stalks from grapes and morello cherries as these are bitter. Berries do not need to have their stalks removed.

Cut larger fruit such as apples into chunks of approximately 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.

## Extracting juice from fruit

- Put the prepared fruit into a perforated cooking container.
- Place a solid cooking container or the universal tray underneath in order to collect the juice.

### Settings

Oven functions  | Steam cooking

Temperature: 100 °C

Duration: 40–70 minutes

## Fruit preserve

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

### Glass jars

Only use sterilised jars with twist-off lids up to a maximum capacity of 250 ml.

After pouring in the fruit, clean the rim of the jar with a clean cloth and hot water.

### Preparation

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 stalks, cores or stones.

Purée the fruit as otherwise the preserve will not set. Add jam sugar to the fruit (according to packet instructions) and stir well.

For sweet fruit and berries you should also add some citric acid.

## Making fruit preserve

- Fill jars maximum 2/3 full.
- Place the jars without their lids on in a perforated container or on the rack.
- Once the total time required has finished, leave the jars to stand for 1–2 minutes.
- Then seal the jars with a lid and leave them to cool.

### Settings

Oven functions  | Combi mode

Combi Fan plus

Temperature: 150 °C

Moisture: 0 %

Duration: 35–45 minutes

## Special applications

### Skinning vegetables and fruit

- 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 if using steam cooking and on the universal tray if using the grill.
- 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  | Full grill

Level: 3

Duration: see chart

| Food     | 🕒 [min] |
|----------|---------|
| Peppers  | 10      |
| Tomatoes | 7       |

🕒 Duration

### Settings

Oven functions  | Steam cooking

Temperature: 100 °C

Duration: see table

| 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  Auto | Fruit | Apples | Whole


or

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

### Making eierstich

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

#### Settings

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

# Automatic programmes

---

The wide range of automatic programmes enables you to achieve excellent results with ease.

## Categories

The **Auto** automatic programmes are sorted into categories to provide a better overview. Simply select the appropriate programme for the type of food you are cooking and follow the instructions in the display.

## Using automatic programmes

- Select Automatic programmes **Auto**.

A list will appear in the display.

- Select the desired food category.

The automatic programmes available for the food category selected will then appear.

- Select the desired automatic programme.
- Follow the instructions in the display.

Some automatic programmes and special applications will prompt you to use the food probe. Read the information under “Roasting – Food probe”.

The core temperature cannot be changed for the automatic programmes.

**Tip:** Use **i** Info to display information such as how to place or turn the food depending on the cooking programme.

## Usage notes

- After cooking, allow the oven compartment to cool down to room temperature again before starting an automatic programme.
- The weights specified in the automatic programmes refer to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or ten pieces of salmon, each weighing 250 g, at the same time.
- The degree of cooking and browning are represented by a bar with seven segments. You can set how well you want the food cooked or how brown you want it to be by touching the relevant segment.
- Some roasting programmes also offer the **Roast with moisture** option. With this option, meat is cooked at a low temperature over a long cooking duration for tender and succulent results. The additional moisture helps to achieve the best cooking and browning result: the meat is very succulent and tender. The cut is cooked evenly and has a thin brown outer layer that forms during the roasting programme. It is therefore not necessary to sear the meat beforehand. In contrast to the **Roast** option, there is no need to use the food probe in this case and you can set a start or end time to suit your menu planning.
- Please refer to the cookbook for information on suitable bakeware.
- In the **Rice** category, you can select **General** in addition to the long-grain and short-grain rice programmes. Use this automatic programme if you

want to prepare long-grain or short-grain rice varieties that are not available as a specific automatic programme.

- For some automatic programmes, the start or end time can be delayed using **Start at** or **Finish at**.
- The individual cooking stages of the automatic programme are listed under the **Display cooking stages** menu option. The **Display actions** menu option is also available for some automatic programmes. You can call up required actions, e.g. placing food in the oven or adding ingredients, via this menu option. During the cooking process, you can view the actions via **i** Info.
- When you place food into the hot oven compartment, be careful when opening the door. Hot steam may escape. Step back and wait until the steam has dissipated. Avoid contact with hot steam, and do not touch the hot oven compartment walls. Danger of burning and scalding.
- If by the end of an automatic programme the food is not cooked enough for your taste, select **Continue cooking** or **Continue baking**.
- Automatic programmes can also be saved as **User programmes**.

## Search

(Depending on language)

Under **Automatic programmes**, you can search by the name of the categories and the automatic programmes.

There is a full text search function which can also be used to search for parts of words.

From the main menu:

- Select **Automatic programmes** **Auto**.

The category list will appear in the display.

- Select **Search**.
- Use the keyboard to type in the search text, e.g. "Bread".

The number of hits will be shown in the footer.

If no match is found, or if there are more than 40 matches, the **hits** field is deactivated and you will need to change the search text.

- Select **XX hits**.

The categories and automatic programmes available will then appear.

- Select the desired automatic programme, or the category and then the automatic programme.

The automatic programme will start.

- Follow the instructions in the display.

# MyMiele

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Under MyMiele , you can save frequently used applications.

It is particularly useful with automatic programmes as you do not need to work through every menu level in order to start your programme.


**Tip:** You can also set menu options that you have entered in MyMiele as your start screen (see “Settings – Start screen”).

## Adding entries

You can add up to 20 entries.

- Select MyMiele .
- Select Add entry.

You can select sub-menus from the following:


- Oven functions 
- Automatic programmes 
- Special applications 
- User programmes 
- Maintenance 

- Confirm with OK.

The selected sub-option with its symbol appears in the list.


- Proceed as described for further entries. Only sub-options which have not yet been added are available for selection.

## Deleting entries

- Select MyMiele .
- Touch the entry you want to delete and keep your finger on it until the context menu appears.
- Select Delete.

The entry will then be removed from the list.

## Moving entries

- Select MyMiele .
- Touch the entry you want to move and keep your finger on it until the context menu appears.
- Select Move.

An orange border appears around the entry.

- Move the entry.

The entry appears in the desired position.

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

- You can combine up to 9 cooking stages to accurately programme your favourite or most frequently used recipes. In each cooking stage, you can select settings such as the function, temperature and cooking duration.
- You can enter the name of the programme for your recipe.


When you call up and start your programme again, it will run automatically.

There are different ways of creating a user programme:

- At the end of an automatic programme or special application, save it as a user programme.
- Save a cooking programme after running it with a set cooking duration.

Then enter a programme name.

## Creating user programmes

- Select **User programmes** .
- Select **Create programme**.

You can now specify the settings for the first cooking stage.

Follow the instructions in the display:

- Select and confirm the settings you want.

If you select the **Pre-heat** function, use **Add** to add another cooking stage where you set a cooking duration. Only then can you save or start the programme.

All settings for the first 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.

- If additional cooking stages are required, select **Add** and proceed as for the first cooking stage.

If you want to check the settings or to change them at a later stage, touch the cooking stage in question.

- When you have finished setting all the cooking stages, select **Save**.
- Enter the programme name using the keyboard.

You can add a line break for longer programme names using the **]** symbol.

- Once you have entered the programme name, select **Save**.

# User programmes


---

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

- Confirm with *OK*.

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

## Starting user programmes


- Place the food in the oven compartment.
- Select User programmes .
- Select the programme you want to use.

Depending on the programme settings, the following menu options appear in the display:

- Start now  
The programme will start immediately. The oven heating will switch on immediately.
- Finish at  
Specify the time you want the programme to stop. The oven heating will switch off automatically at the time you have set.
- Start at  
Specify the time when you want the programme to start. The oven heating will switch on automatically at the time you have set.
- Display cooking stages  
A summary of your settings will appear on the display.
- Display actions  
The required actions, e.g. placing the food in the oven, will appear in the display.

- Select the menu option you want.


The programme selected will begin straight away or at the time set.

Use  Info to display information such as how to place or turn the food depending on the cooking programme.

- At the end of the programme, select *Close*.

## Changing cooking stages

Cooking stages in automatic programmes that have been saved under a different name cannot be changed.


- Select **User programmes** .
- Touch the programme you want to change and keep your finger on it until the context menu appears.
- Select **Change**.
- Select the cooking stage that you want to change or **Add** to add another cooking stage.
- Select and confirm the desired settings.
- If you want to start the modified programme without changing it, select **Start**.
- Select **Save** when you have changed all the settings.

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

- Confirm with **OK**.

The saved programme has been changed and you can start it immediately or delay the start.

## Renaming User programmes

- Select **User programmes** .
- Touch the programme you want to change and keep your finger on it until the context menu appears.
- Select **Rename**.
- Change the programme name using the keyboard.

You can add a line break for longer programme names using the **↵** symbol.

- Once you have changed the programme name, select **Save**.

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


- Confirm with **OK**.

The programme has now been renamed.

# User programmes

---

## Deleting User programmes

- Select User programmes .
- Touch the programme you want to delete and keep your finger on it until the context menu appears.
- Select Delete.
- Confirm the query with Yes.

The programme will be deleted.

Go to Settings | Factory default | User programmes to delete all User programmes at the same time.

## Moving User programmes

- Select User programmes .
- Touch the programme you want to move and keep your finger on it until the context menu appears.
- Select Move.

An orange border appears around the entry.

- Move the programme.

The programme appears in the desired position.



Handling food carefully will help protect your health.

Cakes, pizzas and french fries should be cooked until golden, not dark brown.

## Baking tips

- Set a cooking duration. When baking, the oven should not be set to start a long time off. Otherwise the cake mixture or dough will dry out, and the raising agents will lose their effectiveness.
- Generally speaking, you can use racks, universal trays and any type of baking tray made of heat-resistant material.
- Always place baking tins on the rack.
- Always cook frozen goods such as cakes, pizza or baguettes on the rack.

Very high temperatures can cause the universal tray to distort to such an extent that the tray cannot be taken out of the oven compartment.

- Small items of frozen food such as oven chips or potato croquettes can be cooked on the universal tray. Turn these frozen food items several times during cooking.
- Bake on a maximum of 2 levels at the same time.

## Using baking parchment

Miele accessories, e.g. the universal tray, are treated with PerfectClean (see "Cleaning and care"). Surfaces treated with PerfectClean generally do not need to be greased or covered with baking parchment.

### ■ Use baking parchment when cooking:

- lye mixtures because anything prepared using a lye containing sodium hydroxide can damage the PerfectClean surface
- mixtures with a high egg white content, such as sponge, meringue and macaroons, as these can easily stick
- puff pastry or strudel dough
- frozen food on the rack
- small items of frozen food such as oven chips or potato croquettes on the universal tray

# Baking

---

## Tips on baking

- Dark tins are best for baking. Avoid using bright, thin-walled tins as they give an uneven or poor browning result. In certain unfavourable conditions, the food will not cook properly.
- Position rectangular tins with the longer side across the width of the oven compartment for optimum heat distribution and even baking results.
- When cooking frozen food such as chips, croquettes, cakes, pizza and baguettes, select the medium temperature quoted on the manufacturer's packaging.
- If a range is specified for the cooking duration, check whether the food is cooked after the shortest duration. Stick a wooden skewer into the food. If it comes out clean without any batter/dough on it, the food is done.




## Notes on the functions

You can find an overview of all the functions with their recommended values in "Main and sub-menus".

### Combi mode

This operating mode uses a combination of oven heat and moisture. The addition of steam prevents the surface of the food from drying out. Bread, bread rolls and puff pastry have a shiny and crispy crust.

You can choose between different types of heating:

- Combi Fan plus 
- Combi Conventional 
- Combi Grill 

We recommend baking bread and bread rolls in several cooking stages: the shine is created during the 1st cooking stage thanks to the injection of steam (maximum moisture, low temperature). Browning takes place in the next cooking stage with high moisture and a high temperature. It is then dried with reduced moisture and a medium to high temperature.

**Tip:** Recipes and comprehensive cooking charts with information on operating modes, temperatures, moisture and cooking durations can be found in the Miele combination steam oven cookbook.


## Automatic programmes

Follow the instructions on the display.

## Fan plus

Use this function if you are baking on multiple shelves at the same time.

You can use any type of baking tray made of heat-resistant material.

Because the fan distributes the heat around the oven compartment straight away, it allows you to use a lower temperature than you would with the Conventional heat  function.

## Conventional heat

Use this function for baking traditional recipes. If using an older recipe or cookbook, set the oven temperature 10 °C lower than the recommended one. This will not change the cooking duration.

Only bake on one level. If you are making a tray bake, use level 3. If you are making a cake in a baking tin, select level 2.

## Intensive bake

This function is suitable for baking cakes with moist toppings, pizza, quiche, etc.

Place the food in shelf level 1.

## Bottom heat

Use this function towards the end of cooking to brown the base of the food.

## Top heat

Use this function towards the end of cooking to brown the top of the food being cooked.

This function is suitable for gratins and for browning bakes.

## Cake plus

Use this function for baking batter and frozen lye mixtures.

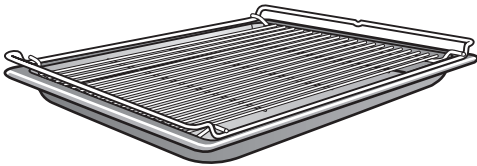
## Eco Fan heat

Use this operating mode for cooking small amounts of food, e.g. frozen pizzas or biscuits, while saving energy.

# Roasting

## Tips for roasting

- Frozen meat must be defrosted before it is cooked as otherwise it would dry out. Always defrost meat before roasting.
- Remove skin and sinew before roasting.
- Marinate and season the meat to taste.
- If you are cooking several pieces of meat together, use pieces that are similar in size.
- Use the universal tray with the rack placed on top of it. The oven compartment stays cleaner and you can then use the meat juices collected to make a gravy or sauce.




- Allow a standing time of approx. 10 minutes before carving meat. This resting time ensures the meat juices are distributed evenly.




## Notes on the functions

You can find an overview of all the functions with their recommended values in “Main and sub-menus”.

### Combi mode

This operating mode uses a combination of oven heat and moisture. The addition of steam prevents the surface of the food from drying out. The results are particularly tender and succulent meat with a well-browned outside. Use the Combi mode  operating mode for cooking meat, fish and poultry dishes.

You can choose between different types of heating:

- Combi Fan plus 
- Combi Conventional 
- Combi Grill 

We recommend cooking meat slowly and gently in several cooking stages: at a high temperature during the 1st cooking stage to brown the surface. The 2nd cooking stage requires increased moisture and a reduced temperature. The meat cooks evenly and the muscle protein is broken down, making the meat particularly tender.


**Tip:** Recipes and comprehensive cooking charts with information on operating modes, temperatures, moisture and cooking durations can be found in the Miele combination steam oven cookbook.

## Automatic programmes

Follow the instructions on the display.


## Fan plus


This function is suitable for roasting meat and poultry that needs to be well browned.

Because the fan distributes the heat around the oven compartment straight away, it allows you to use a lower temperature than you would with the Conventional heat  function.

## Conventional heat

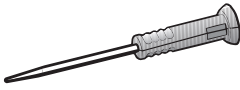
Use this function for baking traditional recipes. If using an older recipe or cookbook, set the oven temperature 10 °C lower than the recommended one. This will not change the cooking duration.

Use the Bottom heat  function towards the end of the cooking duration to brown the base of the food.

Do not use the Intensive bake  function for roasting as the juices will become too dark.

# Roasting

## Food probe



The food probe allows the temperature to be monitored precisely during a cooking programme.

### How it works

The metal tip of the food probe must be fully inserted into the centre of the food. There is a temperature sensor in the metal tip which measures the core temperature of the food during cooking.


The core temperature set will depend on how well cooked you want your meat to be and on the type of meat. The temperature can be set between 30 and 99 °C.

The cooking duration will depend on a number of different factors. The higher the temperature in the oven compartment and the moisture, where applicable and the thinner the food, the quicker the set core temperature will be reached.

The core temperature values are sent via a signal from the transmitter in the handle of the food probe via the antenna to the steam oven's electronic unit as soon as the food with the food probe is placed in the oven compartment.

Efficient radio transmission is only guaranteed if the oven door is closed. If the door is opened during a cooking programme, e.g. to baste the food, radio signal transmission is interrupted.

It will only resume when the door is closed. It will take a few seconds before the current core temperature appears again in the display.

 Damage due to high temperatures.









The temperature sensor of the food probe will be damaged at temperatures over 100 °C.

The food probe should be reinserted in its holder when it is not being used.

### When to use the food probe

Some automatic programmes and special applications will prompt you to use the food probe.

You can also use the food probe with User programmes and with the following functions:

- Fan plus 
- Conventional heat 
- Combi Fan plus 
- Combi Conventional 
- Steam cooking 
- Intensive bake 
- Fan grill 
- Cake plus 

## Important usage notes

To ensure the probe works correctly, please observe the following instructions.

The metal tip of the food probe can break.

Do not use the food probe to lift or carry the food.

- Do not use tall, narrow metal cooking containers as these can weaken the signal.
  - For wireless food probes, avoid placing metal objects above them, such as a lid, aluminium foil, the wire rack or the universal tray on the shelf levels above. Glass lids can be used.
  - Do not use another proprietary metal food probe at the same time.
  - Ensure that the handle of the food probe is not sitting in the cooking liquid, on the food or on the edge of the cooking container.
  - You can place the meat in a pot or on the rack.
  - The metal tip of the food probe must be fully inserted into the centre of the food so that the temperature sensor reaches more or less to the core. The handle should point diagonally upwards and not horizontally towards the corners of the oven or the door.
  - When cooking poultry, insert the metal tip into the thickest part of the breast. Press the breast with your index finger and thumb to find the thickest part.
- The metal tip must not touch any bone or be inserted in areas with a lot of fat. Heavily marbled areas and bones can cause cooking to end prematurely.
  - If the meat is very heavily marbled with fat, select the highest core temperature given in the cooking charts.
  - When using aluminium foil or roasting bags, insert the food probe through the foil/bag into the centre of the food. You can also place meat inside the bag or foil with the food probe already inserted. Follow the roasting bag manufacturer's instructions.
  - The food probe can only be inserted almost horizontally in very flat pieces of food such as fish. Therefore cook flat food in glass or ceramic cooking containers as the walls of a metal cooking container would disrupt the radio signals.

A message will appear in the display if the food probe is no longer recognised during a cooking process. Change the position of the food probe in the food.

# Roasting

---

## Using the food probe

- Remove the food probe from its holder behind the panel.
- Insert the metal tip of the food probe completely into the centre of the food all the way to the handle.

If you are cooking several pieces of meat at the same time, insert the food probe into the largest piece of meat.

The handle should be pointing diagonally upwards.

- Place the food in the oven compartment.
- Close the door.
- Select the operating mode or automatic programme.
- Set the temperature and the core temperature if necessary.

The core temperatures cannot be changed for the automatic programmes.

Follow the instructions on the display.

The cooking process is brought to an end as soon as the core temperature is reached.



Risk of injury caused by hot surfaces.

The handle of the food probe can get hot. You can burn yourself on the handle.

Wear oven gloves when removing the food probe.

**Tip:** If the food is not cooked sufficiently when the core temperature is reached, insert the food probe into another place or increase the core temperature and repeat the programme.

## Delaying the start of a cooking programme with food probe

You can set the cooking programme to start at a later time.


- Select **Start at**.

The finish time can be calculated approximately because the duration of a cooking programme is about the same, whether or not the food probe is used.

You cannot set **Duration** and **Finish at** because the total cooking duration is determined by when the set core temperature is reached.




## Chart with core temperatures

| Meat  |  [°C] |
|---|--|
| Roast veal  | 75–80  |
| Gammon joint  | 63   |
| Leg of lamb<br>pink<br>medium<br>well done                      | 64<br>76<br>82   |
| Saddle of lamb<br>pink<br>medium<br>well done                   | 53<br>65<br>80   |
| Saddle of venison<br>pink<br>medium<br>well done                | 60<br>72<br>81   |
| Roast beef  | 80   |
| Fillet of beef/<br>sirloin joint<br>pink<br>medium<br>well done | 45<br>54<br>75   |
| Roast ham/pork  | 85   |
| Pork fillet<br>pink<br>medium<br>well done                      | 60<br>66<br>75   |
| Game/leg cut  | 85   |

 Core temperature

# Grilling

 Risk of injury caused by hot surfaces.

If you open the appliance door during grilling, the control elements will get very hot.

Keep the door closed during the grilling programme.

## Grilling tips

- Pre-heating is not necessary when grilling. Place the food in the cold oven compartment.
- Use the universal tray with the rack placed on top of it.



- When grilling fish, place the fish on a piece of baking paper cut to size.
- Grill thick food, e.g. half a chicken, on level 2 or 3 and thin food, e.g. steaks, on level 4.
- Turn the food  $\frac{2}{3}$  of the way through the cooking duration. Exception: fish does not need to be turned.

## Tips for grilling

- Marinate lean meat or brush it with oil. Do not use other types of fat as they can burn and cause smoke.
- Pierce sausages before grilling.
- It is best to grill food of a similar thickness at the same time so that the grilling time for each item does not vary too greatly.
- To **test the food**, press down on the meat with a spoon. This lets you determine how well the meat has been cooked.
  - **Rare/pink**  
If the meat gives easily to the pressure of the spoon, it will still be red on the inside.
  - **Medium**  
If there is some resistance, the inside will be pink.
  - **Well done**  
If there is very little resistance, it is cooked through.
- To grill thicker pieces of food more gradually after an initial high temperature, continue grilling at a lower temperature setting or use a lower shelf level to allow the food to cook through to the centre.

## Notes on the functions

You can find an overview of all the functions with their recommended values in “Main and sub-menus”.

The plastic on the food probe can melt at very high temperatures.

Do not use the food probe when using the grill functions.

Do not store the food probe in the oven compartment when it is not being used.

### Combi Grill

This function is suitable for grilling food that should be brown on the outside, but not dry, e.g. corn on the cob.

### Full grill

Use this function to grill flat thin cuts in large quantities and for browning large baked dishes.

### Economy grill








Use this function to grill flat thin cuts in smaller quantities and for browning small baked dishes.

### Fan grill

This function is suitable for grilling thicker food, such as poultry, rolled meat.

# Note for test institutes

## Test food according to EN 60350-1 (steam cooking functions)




| Test food           | Cooking con-<br>tainers | Quantity [g] |  <sup>3</sup> |  |  <sup>1</sup> [°C] |  [min] |
|---------------------|-------------------------|--------------|--|---|---|---|
| Steam replenishment |                         |              |  |   |   |   |
| Broccoli (8.1)      | 1x DGGL 12              | max.         | 2  |  | 100   | 3   |
| Steam distribution  |                         |              |  |   |   |   |
| Broccoli (8.2)      | 1x DGGL 20              | 300          | 2  |  | 100   | 3   |
| Appliance capacity  |                         |              |  |   |   |   |
| Peas (8.3)          | 2x DGGL 12              | 1500 each    | 1, 3   |  | 100   | <u>2</u>  |

<sup>3</sup> Level,  Function, <sup>1</sup> Temperature,  Cooking duration

 Steam cooking,  Eco steam cooking

- 1 Place the test food in a cold oven compartment (before the heating-up phase begins).
- 2 The test is finished when the temperature measures 85 °C in the coolest place.
















## Menu cooking test food<sup>1</sup> (steam cooking operating mode )

| Test food                                 | Cooking con-<br>tainers | Quantity<br>[g] |  <sup>2</sup> |  [°C] | Height [cm]                   |  [min] |
|---|-------------------------|-----------------|--|--|-------------------------------|---|
| Potatoes, waxy,<br>quartered <sup>3</sup> | 1x DGGL 12              | 1200            | 4  | 100  | –                             | 17  |
| Salmon fillet, frozen, not<br>defrosted   | 1x DGGL 12              | 6 x 150         | 2  | 100  | < 2.5<br>≥ 2.5 ≤ 3.2<br>> 3.2 | 9<br>10<br>11   |
| Broccoli florets                          | 1x DGGL 12              | 900             | 3  | 100  | –                             | 4   |





<sup>3</sup> Shelf level, <sup>1</sup> Temperature,  Cooking duration

- 1 For instructions, see “Menu cooking – manual” in the “Steam cooking” chapter.
- 2 Place the universal tray on shelf level 1.
- 3 Place the 1st test food item (potatoes) in a cold oven compartment (before the heating-up phase begins).

## Test food according to EN 50304/EN 60350-1 (oven functions)

| Test food                                     | Accessories                                  |  <sup>3</sup> |  | <br>[°C] |  <sup>2</sup><br>[min] |  | Pre-heating |
|---|--|--|---|---|---|---|-------------|
| Shortbread biscuits<br>(7.5.2)                | 1 baking tray                                | 3  |  | 140   | 34–36 (35)  | No  | No          |
|   | 2 baking trays                               | 2  |  | 140   | 39–41 (40)  | No  | No          |
|   |  | 4 <sup>1</sup>   |   |   | 36–38 (37)  |   |             |
|   | 1 baking tray                                | 3  |  | 140   | 29–31 (28)  | Yes   | Yes         |
| Small cakes<br>(7.5.3)                        | 1 baking tray                                | 1  |  | 150   | 35–37 (37)  | No  | No          |
|   | 2 baking trays                               | 2, 4   |  | 140   | 43–45 (44)  | No  | No          |
| Whisked sponge<br>(7.6.1)                     | 1 springform<br>cake tin 26 cm<br>(on rack)  | 3  |  | 160   | 30–32 (31)  | Yes   | Yes         |
| Apple sponge<br>(7.6.2)                       | 1 springform<br>cake tin 20 cm<br>(on rack)  | 2  |  | 160   | 95–105 (100)  | No  | No          |
|   | 2 springform<br>cake tins 20 cm<br>(on rack) | 2  |  | 160   | 85–95 (90)  | Yes   | Yes         |
| Industrially produced<br>white bread<br>(9.2) | Rack   | 3  |  | Level 3   | 5   | No  | 6 min.      |
| Burger<br>(9.3)                               | Rack   | 4  |  | Level 3   | 1st side: 10<br>2nd side: 6   | No  | 8 min.      |
|   | Universal tray                               | 3  |   |   |   |   |             |

<sup>3</sup> Level,  Function,  Temperature/grill level, <sup>2</sup> Cooking duration,  Booster


 Fan plus,  Conventional heat,  Cake plus,  Full grill

1 Take the trays out of the oven early if the food is sufficiently browned before the specified cooking duration has elapsed.

2 The value in brackets states the optimum cooking duration.

# Cleaning and care

## Important information on cleaning and care

 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners or accessories.

Allow the heater elements, oven compartment, side runners and the accessories to cool before manual cleaning.

 Risk of injury due to electric shock.

The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.

Do not use a steam cleaner to clean the steam oven.

Surfaces can discolour or alter if unsuitable cleaning agents are used. The front of the steam oven is particularly susceptible to damage from oven cleaners and descaling agents. All surfaces are susceptible to scratching. Scratches on glass can in some circumstances lead to breakage.

Remove all cleaning agent residues immediately.

Stubborn soiling could damage the steam oven in certain circumstances. Once the oven has cooled, clean the oven compartment, the inside of the door and the door seal. Waiting too long can make cleaning unnecessarily difficult and in some cases impossible.

Do not use commercial cleaning agents. Only use agents designed for domestic use.

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

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

If the steam oven is not going to be used for a longer period of time, it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours and so on. Leave the door open afterwards.

### Unsuitable cleaning agents

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

- Cleaning agents containing soda, ammonia, acids or chlorides
- Cleaning agents containing descaling agents
- Abrasive cleaning agents (e.g. powder cleaners, scouring milk, scouring pads)
- Solvent-based cleaning agents
- Stainless steel cleaners
- Dishwasher cleaners
- Glass cleaning agents
- Cleaning agents for ceramic glass hobs
- Hard, abrasive brushes or sponges (e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents)
- Eraser stain remover blocks
- Sharp metal scrapers
- Steel wool
- Stainless steel spiral pads
- Spot cleaning with mechanical cleaning agents
- Oven cleaners and sprays

### Cleaning the front

- Clean the appliance front with a clean, soft sponge and a solution of warm water and washing-up liquid.
- After cleaning, wipe the surfaces dry using a soft cloth.

**Tip:** A clean, damp microfibre cloth without cleaning agent can also be used.

## Cleaning and care

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### PerfectClean

The oven compartment, side runners, universal tray and combi rack surfaces are **treated with PerfectClean**. This finish has an iridescent appearance. PerfectClean surfaces have very good anti-stick properties and are easy to clean.

However, it is important to clean the surfaces each time the oven is used. The non-stick properties will deteriorate if soiling is not removed from PerfectClean surfaces after each use. If used frequently without being cleaned, cleaning may become very difficult.

Soiling such as spilt juices and cake mixtures are best removed whilst the oven compartment is still warm.

Spilt fruit juices may cause discolouration to the surfaces that cannot be removed. However, this does not affect the properties of the PerfectClean finish.

Always remove all cleaning agent residues to protect the non-stick properties.

### To protect the non-stick effect of PerfectClean surfaces, please avoid:

- abrasive cleaning agents (e.g. powder cleaners, scouring milk, scouring pads)
- cleaning agents for ceramic glass hobs
- ceramic glass and stainless-steel cleaners
- steel wool
- abrasive sponges, e.g. pot scourers or sponges which have been previously used with abrasive cleaning agents
- oven spray
- spot cleaning with mechanical cleaning agents

Do **not** clean PerfectClean accessories in the dishwasher.



## Oven compartment

The surface of the oven compartment has been treated with PerfectClean.

Please see “PerfectClean” in the “Cleaning and care” chapter for instructions on cleaning.

Ensure that no cleaning agent gets into the openings on the oven compartment rear panel.

To make cleaning the oven compartment easy, you can remove the oven door, dismantle the side runners and lower the top heat/grill element.

### Cleaning after a programme using steam

- Remove:
  - Condensate using a sponge or absorbent cloth
  - Light, greasy soiling with a clean sponge and a solution of washing-up liquid and hot water
- After cleaning, wipe the surface with clean water to remove any cleaning agent residues.
- Then dry the oven compartment and the inside of the door with a cloth.

**Tip:** You can then leave the oven compartment to dry automatically using the Drying care programme (see “Care”).

### Cleaning after a roasting, grilling or baking programme

Clean the oven compartment thoroughly after roasting, grilling and baking as otherwise soiling can burn on and become impossible to remove.

- Clean the oven compartment and inside of the door with a clean dishwashing sponge, hot water and a little washing-up liquid. You can use the hard surface of a dishwashing sponge to clean the oven compartment if necessary.
- After cleaning, wipe the surface with clean water to remove any cleaning agent residues.
- Then dry the oven compartment and the inside of the door with a cloth.

**Tip:** Soaking the soiling for a few minutes with a solution of washing-up liquid and hot water can make cleaning easier. Alternatively, run the Maintenance Ⓢ | Soak programme (see “Care” in the “Cleaning and care” chapter).

# Cleaning and care

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## Cleaning the floor filter

- The filter in the floor of the oven should be cleaned and dried after every use.
- Vinegar can be used to remove discolouration and limescale deposits from the filter in the floor of the oven. Rinse thoroughly with clean water afterwards.

## Cleaning the door seal

The door seal may become brittle and tear on account of contact with grease residues.

Clean the door seal between the inside of the oven door and the oven compartment after every baking or roasting programme.

- Clean the door seal using a clean, damp microfibre cloth without any cleaning agent. You can also use a clean sponge and warm water with a little washing-up liquid.
- After cleaning dry the seal with a soft cloth.
- Replace the seal with a new one if it becomes porous or brittle.

Door seals can be ordered from the Miele Customer Service Department (see the end of these operating instructions for contact details).

## Cleaning the water container

The water container is suitable for cleaning in a dishwasher.

- Remove the water container after each use. Remove the water container by pushing it upwards slightly.
- Empty the water container.

Water can drip into the container compartment when the water container is removed.

- Dry the compartment if necessary.
- Rinse the water container by hand or in the dishwasher.
- Dry the water container with a cloth to prevent limescale.

## Accessories

### Cleaning the universal tray and combi rack

The surfaces of the universal tray and the combi rack have been treated with PerfectClean. Please see “PerfectClean” in the “Cleaning and care” chapter for instructions on cleaning.

- Remove:
  - light soiling with a clean sponge and a solution of washing-up liquid and hot water
  - stubborn soiling with a clean dish-washing sponge, hot water and a little washing-up liquid. If necessary, you can also use the rough side of the sponge.
- After cleaning, wipe the surface with clean water to remove any cleaning agent residues.
- Then dry the surfaces using a cloth.

### Cleaning cooking containers and the food probe

The cooking containers and food probe are suitable for cleaning in a dishwasher.

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


# Cleaning and care

## Cleaning the side runners

The surfaces of the side runners have been treated with PerfectClean. Please see “PerfectClean” in the “Cleaning and care” chapter for instructions on cleaning.

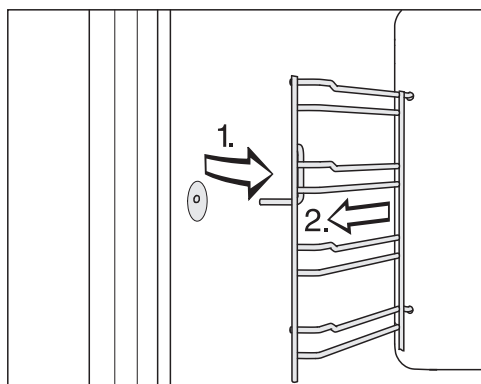
The side runners can be removed together with the FlexiClip runners (if inserted).

If you want to remove the FlexiClip runners separately beforehand, please follow the instructions in “Fitting and removing FlexiClip runners” in the “Guide to the appliance” chapter.

 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment or accessories.

Allow the heater elements, oven compartment and accessories to cool before removing the side runners.



- Pull the side runners out of holder (1.) from the front and remove them (2.).

- Remove:

- light soiling with a clean sponge and a solution of washing-up liquid and hot water
- stubborn soiling with a clean dish-washing sponge, hot water and a little washing-up liquid. If necessary, you can also use the rough side of the sponge.

- After cleaning, wipe the surface with clean water to remove any cleaning agent residues.

- Then dry the side runners with a cloth.


**Reassemble** by following these instructions in reverse order.

- Refit the side runners carefully.

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.

### Lowering the top heat/grill element

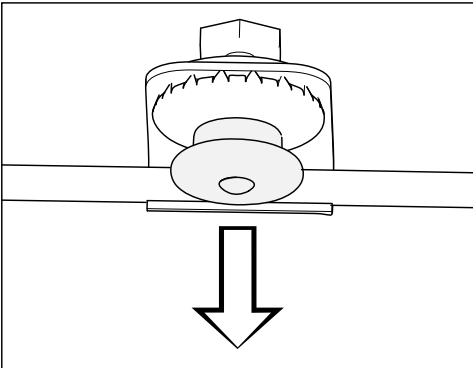
If the oven compartment roof is badly soiled, the top heat/grill element can be lowered by approx. 5 cm to make cleaning easier.

 Risk of injury caused by hot surfaces.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners or accessories. Allow the heater element, oven compartment, side runners and the accessories to cool before cleaning.

Be careful not to damage the top heat/grill element.

Never use force when pulling down the top heat/grill element.



- Carefully pull down the pressure cap. The top heat/grill element then lowers automatically.

- Clean the oven compartment roof with a sponge cloth or a dishwashing sponge (see “Oven compartment” in the “Cleaning and care” chapter).
- After cleaning the top heat/grill element, push the pressure cap back up. Make sure the pressure cap engages correctly.


# Cleaning and care

## Maintenance

The Finish at and Start at functions are not available with maintenance programmes.

### Soak


Stubborn soiling can be soaked using this maintenance programme.

- Allow the oven compartment to cool down.
- Take all accessories out of the oven compartment.
- Remove coarse soiling with a cloth.
- Select Maintenance  | Soak.

The soaking process takes approx. 10 minutes.

### Drying


This maintenance programme can be used to dry any residual moisture in the oven compartment, including in inaccessible areas.

- Dry the oven compartment with a cloth.
- Select Maintenance  | Drying.

The drying process takes approx. 20 minutes.

### Rinsing

The water-carrying system is rinsed out during this maintenance programme. Any remaining food deposits are rinsed away.

- Select Maintenance  | Rinse.
- Follow the instructions on the display.

Rinsing takes approx. 10 minutes.

## Descaling the steam oven

We recommend using Miele descaling tablets (see “Optional accessories”) to descale the appliance. These have been specially developed for use with 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 cause damage to the product. Moreover, the descaling result required could not be guaranteed if the descaling solution was not of the appropriate concentration.

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 has to be descaled after a certain number of operating hours. When the time comes to descale it, the number of uses remaining lights up in the display. It only counts the number of uses that use steam. The steam oven will be disabled after the last remaining cooking process.

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

The water container must be emptied and rinsed out during the descaling process.

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

The message *Please wait* will appear on the display. The descaling process is being prepared. This may take several minutes. As soon as the appliance is ready, you will be prompted to add descaling agent to the water container.

- Fill the water container with lukewarm water up to the level marker  and add 2 Miele descaling tablets.
- Wait until the descaling tablets have dissolved.
- Push the water container into the appliance.
- Confirm with *OK*.

The time remaining appears on the display. The descaling process will now begin.

Do not switch the steam oven off during the descaling process, otherwise the whole process will have to be started from the beginning again.

The water container must be rinsed out once and reinserted empty during the process.

- Follow the instructions on the display.
- Confirm with *OK*.

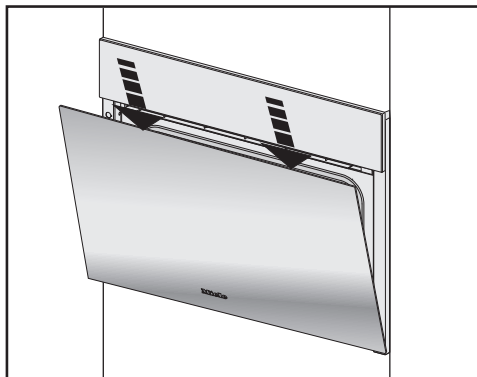
Once the time left has elapsed, *Finished* appears on the display and a buzzer sounds.

- Remove the water container and empty it.
- Clean and dry the water container.
- Open the door and let the oven compartment cool down.
- Then dry the oven compartment.
- Leave the appliance door open until the oven compartment is completely dry.
- Switch the steam oven off.

## Cleaning and care

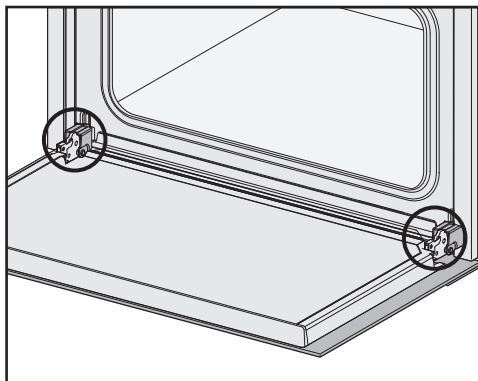
### Door removal

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

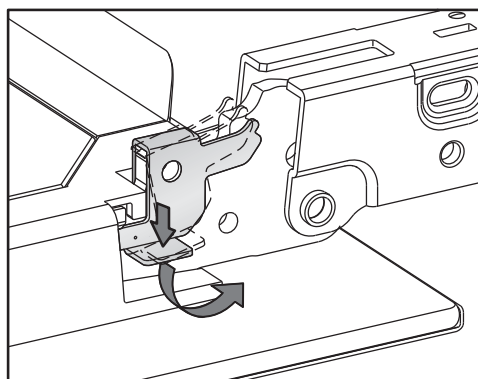


- Using both hands press down on the top edge of the door briefly.

The oven door is connected to the door hinges by retainers. Before removing the door from the retainers, the locking clamps on both door hinges have to be released.



- Open the door fully.



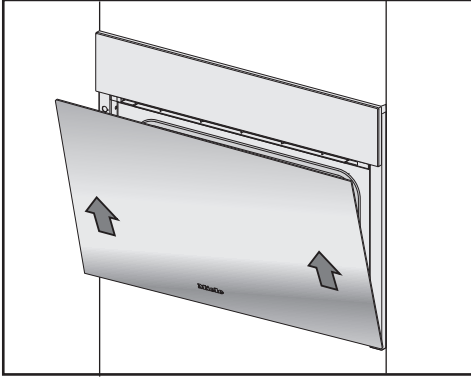
- Release the locking clamps on the hinges by turning them upwards as far as they will go until they are at an angle.

The steam oven could become damaged if you incorrectly remove the door.

Never pull the door horizontally off its retainers, as they will spring back against the steam oven.

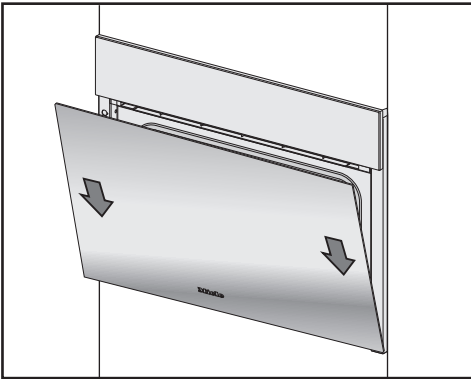
- Raise the door up until it rests partially open.





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

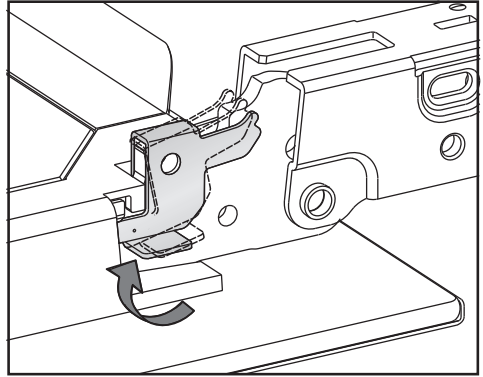
### Fitting the door



- Hold the door securely on both sides and carefully fit it back into the door hinge retainers. Make sure that you fit the door straight.
- Open the door fully.

If the locking clamps are not locked, the door could become loose, resulting in damage.

Always ensure that the locking clamps are locked after refitting the door.



- To relock the locking clamps, turn them back up to the horizontal position as far as they will go on both door hinges.

## Problem solving guide

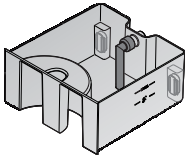
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Many malfunctions and faults that can occur in daily operation can be easily remedied. You can save time and money in many cases, as you do not need to call the Miele Customer Service Department.

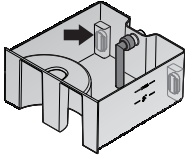

Information to help you rectify faults yourself can be found at [www.miele.com/service](http://www.miele.com/service).

The following tables are designed to help you to find the cause of a malfunction or a fault and to resolve it.

### Messages in the display

| Problem    | Cause and remedy   |
|------------|--|
| F10        | <p>The suction hose in the water container is not inserted correctly or not vertical.</p> <ul style="list-style-type: none"><li>■ Correct the position of the suction hose:</li></ul>                     |
| F11<br>F20 | <p>The drain hoses are blocked.</p> <ul style="list-style-type: none"><li>■ Descal the steam oven (see “Care” in the “Cleaning and care” chapter).</li><li>■ If the fault message appears again, contact Miele Service.</li></ul>  |
| F44        | <p>There is a technical fault.</p> <ul style="list-style-type: none"><li>■ Turn the steam oven off and then back on again after a few minutes.</li><li>■ If the same message appears again, contact the Miele Customer Service Department.</li></ul>                                       |
| F55        | <p>The maximum operating time for a cooking function has been exceeded. This has triggered the safety switch off device.</p> <ul style="list-style-type: none"><li>■ Switch the steam oven off and then back on again.</li></ul> <p>The steam oven is immediately ready for use again.</p> |

## Problem solving guide

| Problem | Cause and remedy   |
|---------|--|
| F94     | <p>The water inlet hose is trapped or kinked.</p> <ul style="list-style-type: none"><li>■ Rectify the cause of the problem and start the appliance again.</li></ul>  |
|         | <p>The water supply valve has not been opened.</p> <ul style="list-style-type: none"><li>■ Open the water supply valve and start the appliance again.</li></ul>  |
|         | <p>One or both float switches in the water container are stuck.</p>  <p>The diagram shows a cross-section of a water container with two float switches. One switch is shown in a raised position, and an arrow points to it, indicating it is stuck.</p> <ul style="list-style-type: none"><li>■ Release the float switches or switch so that it moves freely.</li><li>■ If this fault message appears again after the problem(s) have been corrected, contact the Miele Customer Service Department.</li></ul> |
| F190    | <p>There is a fault with the water intake valve. This fault can occur if the control panel is opened or closed during the water inlet.</p> <ul style="list-style-type: none"><li>■ Confirm with OK and continue operation.</li><li>■ If the fault message appears again, contact the Miele Customer Service Department.</li></ul>  |
| F196    | <p>There is a fault.</p> <ul style="list-style-type: none"><li>■ Switch the steam oven off and then back on again.</li></ul>   |
|         | <p>The filter in the bottom of the oven compartment is not positioned correctly.</p> <ul style="list-style-type: none"><li>■ Switch the steam oven off.</li></ul>  <p>The diagram shows two views of the oven filter: a top view and a side view.</p> <ul style="list-style-type: none"><li>■ Insert the filter correctly:</li><li>■ Switch the steam oven back on again.</li><li>■ If the fault message appears again, call Miele Service.</li></ul>   |


## Problem solving guide

| Problem  | Cause and remedy   |
|--|--|
| <b>A message not listed in this table is appearing in the display.</b> | <p>There is an electronic module fault.</p> <ul style="list-style-type: none"> <li>■ Disconnect the power supply to the steam oven for approx. 1 minute.</li> <li>■ If the problem persists after the power supply has been restored, please contact the Customer Service Department.</li> </ul> |

## Unexpected behaviour

| Problem  | Cause and remedy   |
|--|--|
| <b>The oven compartment does not heat up.</b>  | <p>Demo mode is activated.<br/>The steam oven can be operated, however the heating elements will not work.</p> <ul style="list-style-type: none"> <li>■ Deactivate demo mode (see “Settings – Show-room programme”).</li> </ul>  |
|  | <p>The oven compartment has been warmed up by the Gourmet drawer in operation underneath it.</p> <ul style="list-style-type: none"> <li>■ Open the door and let the oven compartment cool down.</li> </ul>   |
| <b>After moving house, the steam oven no longer switches from the heating-up phase to the cooking phase.</b>                           | <p>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.</p> <ul style="list-style-type: none"> <li>■ To adjust the boiling temperature, you need to de-scale the appliance (see “Care” in the “Cleaning and care” chapter).</li> </ul> |
| <b>During operation an unusually large amount of steam escapes, or steam escapes from parts of the oven where it does not usually.</b> | <p>The door is not properly closed.</p> <ul style="list-style-type: none"> <li>■ Close the door.</li> </ul>  |
|  | <p>The door seal is not correctly fitted.</p> <ul style="list-style-type: none"> <li>■ Press it in all the way round the door to make sure it is fitted evenly.</li> </ul>   |
|  | <p>The door seal is damaged, e.g. cracks can be seen.</p> <ul style="list-style-type: none"> <li>■ Replace the door seal.<br/>This can be ordered from Miele (see the end of this booklet for contact details).</li> </ul>   |

## Problem solving guide

| Problem   | Cause and remedy   |
|---|--|
| <p><b>The Start at and Finish at functions are not available.</b></p>     | <p>The temperature in the oven compartment is too high, e.g. after a programme has finished.</p> <ul style="list-style-type: none"> <li>■ Open the door and let the oven compartment cool down.</li> </ul> <p>These functions are not generally available in maintenance programmes.</p>   |
| <p><b>The sensor controls or the proximity sensor do not respond.</b></p> | <p>You have selected the Display   QuickTouch   Off setting. When this is activated, the sensor controls and proximity sensor do not respond when the steam oven is switched off.</p> <ul style="list-style-type: none"> <li>■ As soon as the steam oven is switched on, the sensor controls and the proximity sensor will respond. If you want the sensor controls and the proximity sensor to respond even when the steam oven is switched off, select the Display   QuickTouch   On setting.</li> </ul> <p>The settings for the proximity sensor are switched off.</p> <ul style="list-style-type: none"> <li>■ Change the settings for the proximity sensor by selecting Settings   Movement sensor.</li> </ul> <p>The proximity sensor is defective.</p> <ul style="list-style-type: none"> <li>■ Call the Miele Customer Service Department.</li> </ul> <p>The steam oven is not connected to the power supply.</p> <ul style="list-style-type: none"> <li>■ Check that the steam oven power plug is correctly inserted into the socket.</li> <li>■ Check whether the fuse has tripped. Contact a qualified electrician or the Miele Customer Service Department.</li> </ul> <p>If the display does not respond, there is a fault with the controls.</p> <ul style="list-style-type: none"> <li>■ Touch and hold the On/Off control  until the display switches off and the steam oven restarts.</li> </ul> |

## Problem solving guide

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### Noises

| Problem  | Cause and remedy  |
|--|---|
| <b>A humming sound can be heard during operation and after switching off the steam oven.</b> | This noise does not indicate incorrect operation or an appliance fault. The noise is made by water being pumped through the system.   |
| <b>The fan can still be heard after the appliance has been switched off.</b>                 | The fan is still running.<br>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. |

### Unsatisfactory results


| Problem  | Cause and remedy   |
|--|--|
| <b>Cakes and biscuits are not cooked properly after following the durations given in the recipe.</b> | The temperature set is not the same as the one given in the recipe.<br>■ Change the temperature.   |
|  | The recipe has been altered. For example, adding more liquid or eggs can increase the cooking duration required.<br>■ Adapt the temperature and/or cooking duration to the altered recipe. |
| <b>Cakes or biscuits are unevenly browned.</b>   | The set temperature was too high.  |
|  | More than two levels were used for baking.<br>■ Bake on a maximum of two levels.   |

## General problems or technical faults

| Problem   | Cause and remedy  |
|---|---|
| <p><b>You cannot switch the appliance on.</b></p>   | <p>The fuse has tripped.</p> <ul style="list-style-type: none"> <li>■ Reset the trip switch in the fuse box or replace the fuse in the plug (see data plate for minimum fuse rating).</li> </ul>  |
|   | <p>There may be a technical fault.</p> <ul style="list-style-type: none"> <li>■ Disconnect the appliance from the mains connection for approximately 1 minute by:               <ul style="list-style-type: none"> <li>– Tripping the relevant mains fuse or unscrewing the fuse completely, or</li> <li>– Switching off the residual current protection device</li> </ul> </li> <li>■ If, after resetting the trip switch in the mains fuse box or the residual current protection device, the steam oven will still not turn on, contact a qualified electrician or Miele Service.</li> </ul> |
| <p><b>The oven interior lighting is not working.</b></p>  | <p>The lamp is defective.</p> <ul style="list-style-type: none"> <li>■ Call Miele Service to have the lamp replaced.</li> </ul>   |
| <p><b>The control panel will not open or close automatically despite touching the  sensor control several times.</b></p> | <p>Something is obstructing the control panel.</p> <ul style="list-style-type: none"> <li>■ Remove the obstruction.</li> </ul>  |
|   | <p>The obstruction sensor is very sensitive, which means the control panel sometimes does not open or close.</p> <ul style="list-style-type: none"> <li>■ Open/close the control panel manually (see end of this section).</li> <li>■ If the problem occurs frequently, contact the Miele Customer Service Department.</li> </ul>   |

## Problem solving guide

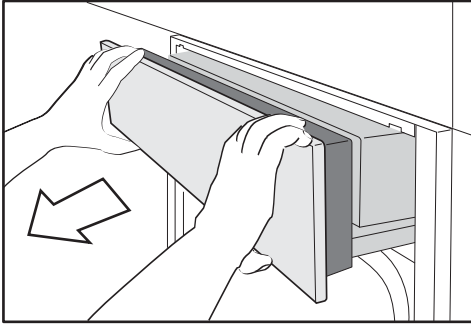
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| Problem                           | Cause and remedy  |
|-----------------------------------|---|
| <b>The door cannot be opened.</b> | <p>You have selected the Display   QuickTouch   Off setting. The  sensor control does not respond when the steam oven is switched off.</p> <ul style="list-style-type: none"><li>■ As soon as the steam oven is switched on, the sensor controls will respond. If you want the sensor controls to always respond even when the steam oven is switched off, select the Display   QuickTouch   On setting.</li></ul> |
|                                   | <p>There may be a technical fault.</p> <ul style="list-style-type: none"><li>■ If you need to open the door, e.g. because there is still food in the oven compartment, you will need to open the door manually (see end of this chapter).</li><li>■ If the problem occurs again, contact Miele Service.</li></ul>   |



### To open the panel manually

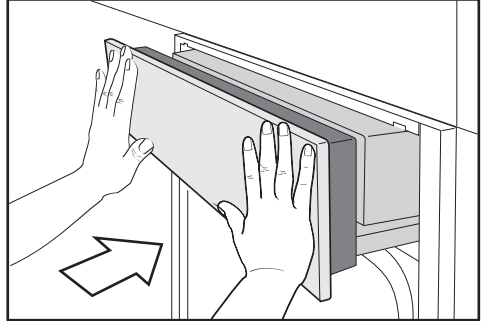
- Carefully open the appliance door.



- Take hold of the panel at the top and bottom.
- Pull the panel out forwards to start with.
- Then carefully push the panel upwards.

### To close the panel manually


- Take hold of the panel at the top and bottom.
- Carefully push the panel downwards.




- Then push it in.

# Problem solving guide


## Opening the door manually

 Risk of injury caused by hot surfaces.

The door glass can get hot. You can burn yourself on the door glass. Wear oven gloves when opening the hot door.

 Risk of injury caused by steam. When using a cooking programme involving steam, a lot of steam can escape if the door is opened. The steam can cause burns.

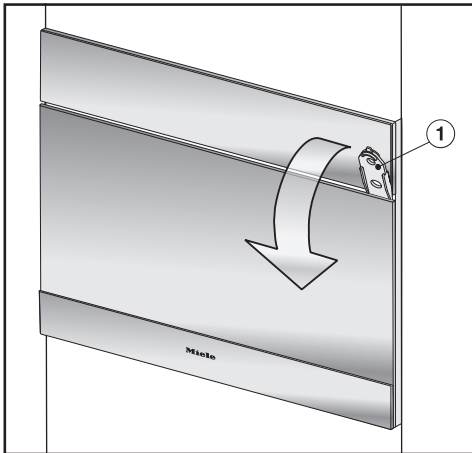
Step back and wait until the steam has dissipated before taking the food out of the oven.

 Risk of injury caused by hot surfaces and food.

The steam oven gets hot during operation. You could burn yourself on the heater elements, oven compartment, side runners, accessories, food or door glass.

Wear oven gloves when placing hot food in the oven or removing it, when adjusting oven shelves etc. in the hot oven compartment and when closing the hot door.

Wear oven gloves when taking hot food out of the oven, when adjusting oven shelves etc. in a hot oven compartment and when closing the hot door.



- Insert the opener supplied ① about 3 cm into the gap between the door and the control panel on the right hand side and then pull the door open.

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

These products can be ordered through the Miele Webshop.

They can also be ordered from Miele (see end of this booklet for contact details) or from your Miele dealer.

### Containers

Miele offers a wide range of cooking containers. These have all been optimised for Miele appliances in terms of functionality and dimensions. Detailed information on each of our products can be found on the Miele website.

- Perforated cooking containers in various sizes
- Solid cooking containers in various sizes
- Gourmet oven dishes in various sizes
- Lids for Gourmet oven dishes

### Other

- Baking trays
- Round baking tray
- FlexiClip runners
- Holding rack for cooking containers with a width of 325 mm

### Cleaning and care products

- DGClean  
Special cleaning agent for removing stubborn soiling from the oven compartment, particularly after roasting
- Descaling tablets (6)
- All-purpose microfibre cloth  
For removing finger marks and light soiling

# Service

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Information to help you rectify faults yourself and about Miele spare parts can be found at [www.miele.com/service](http://www.miele.com/service).

## Contact in the event of a fault

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer or the Miele Customer Service Department.

You can book a Miele Customer Service Department call-out online at [www.miele.com/service](http://www.miele.com/service).

Contact information for the Miele Customer Service Department can be found at the end of this document.

Please quote the model identifier and serial number of your appliance (Fabr./SN/Nr.) when contacting the Miele Customer Service Department. This information can be found on the data plate.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

When the appliance is installed, the model identifier and the serial number can be found on the small plate at the top on the opened control panel.

## Warranty

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

In the UK, your appliance warranty is valid for 2 years from the date of purchase. However, you must activate your cover by calling 0330 160 6640 or registering online at [www.miele.co.uk](http://www.miele.co.uk).

## Safety instructions for installation

 Risk of damage from incorrect installation.

Incorrect installation can cause damage to the steam oven.

The steam oven must only be installed by a qualified person.

▶ The connection data (frequency and voltage) on the steam oven's data plate absolutely must correspond with those of the electricity supply in order to ensure that no damage can occur to the steam oven.

Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use them to connect the steam oven to the power supply.

▶ The socket should be easily accessible after the steam oven has been installed.

▶ The steam oven must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise there is a risk of injuries or spillages of hot food.

# Installation

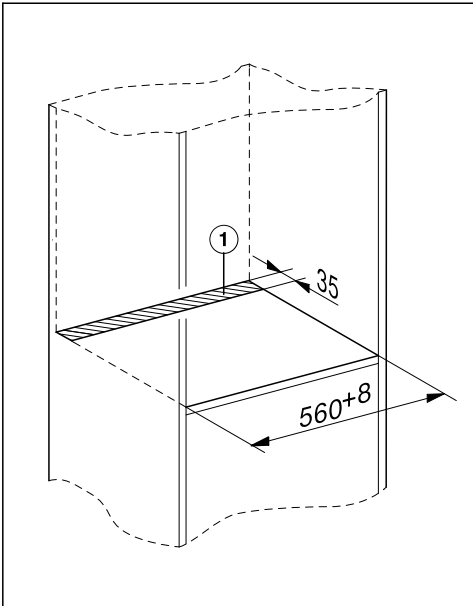
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## Installation notes

All dimensions are given in mm.

### Cut-out for installing the water hoses

In order to prevent water damage due to damaged connection hoses, a cut-out must be made in the interim shelf of the housing unit.

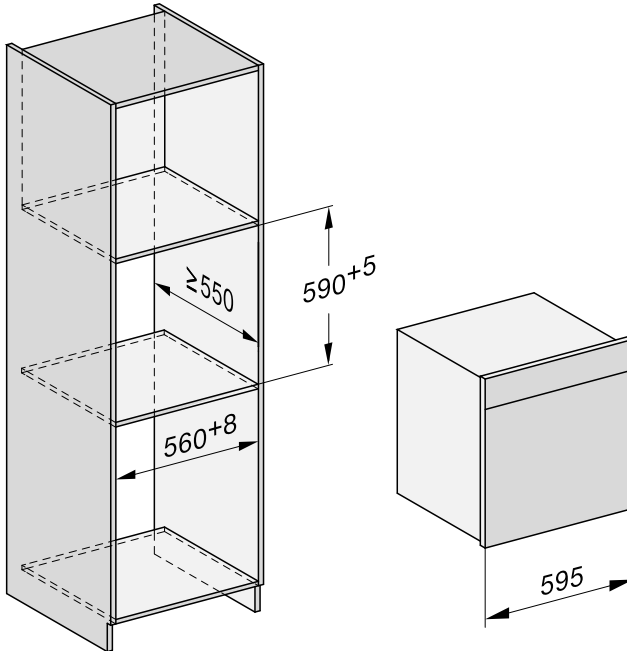


- Create a cut-out ① in the intermediate shelf where the steam oven is to be placed.

## Building-in dimensions

### Installation in a tall unit

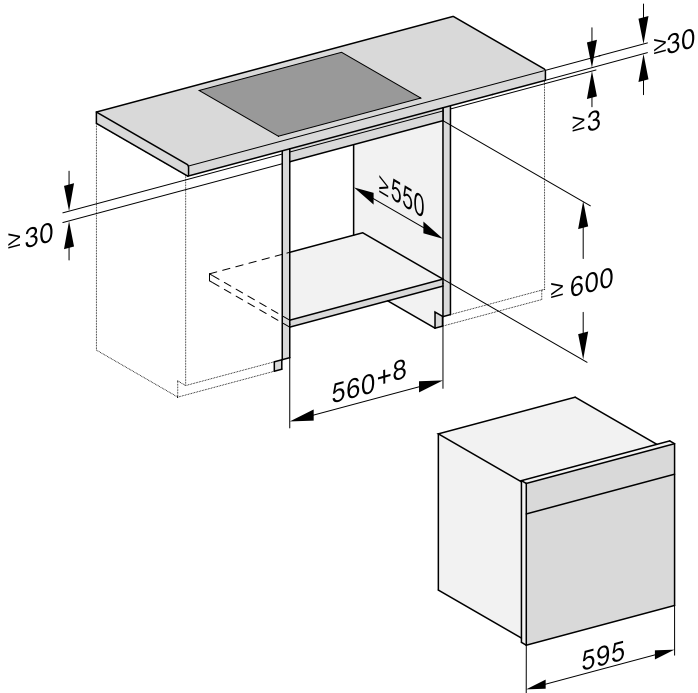
The furniture housing unit must not have a back panel fitted behind the building-in niche.



# Installation

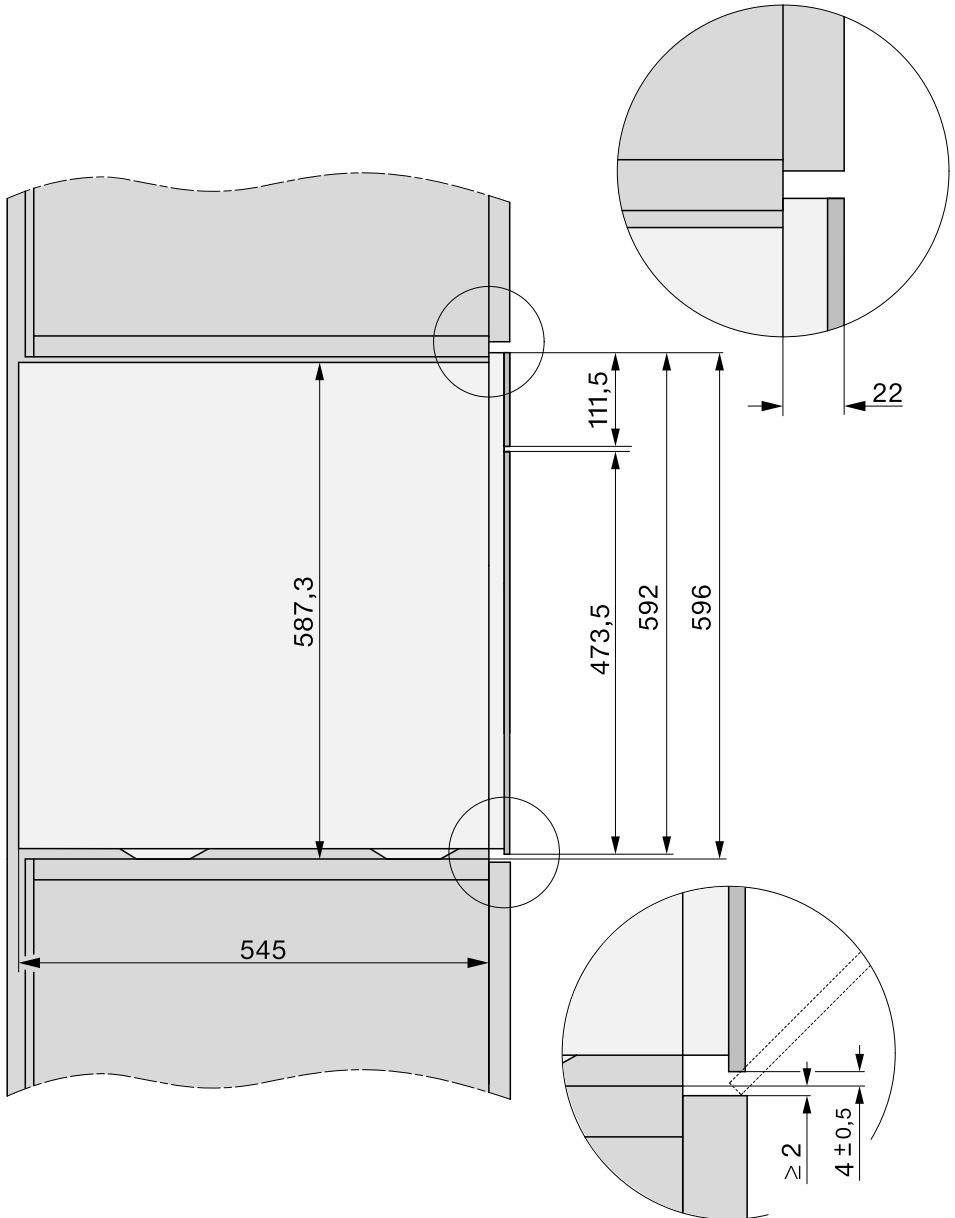
## Installation in a base unit

The furniture housing unit must not have a back panel fitted behind the building-in niche.





## Side view

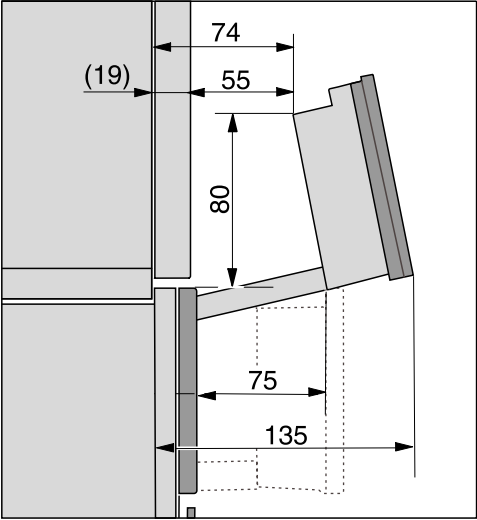


# Installation

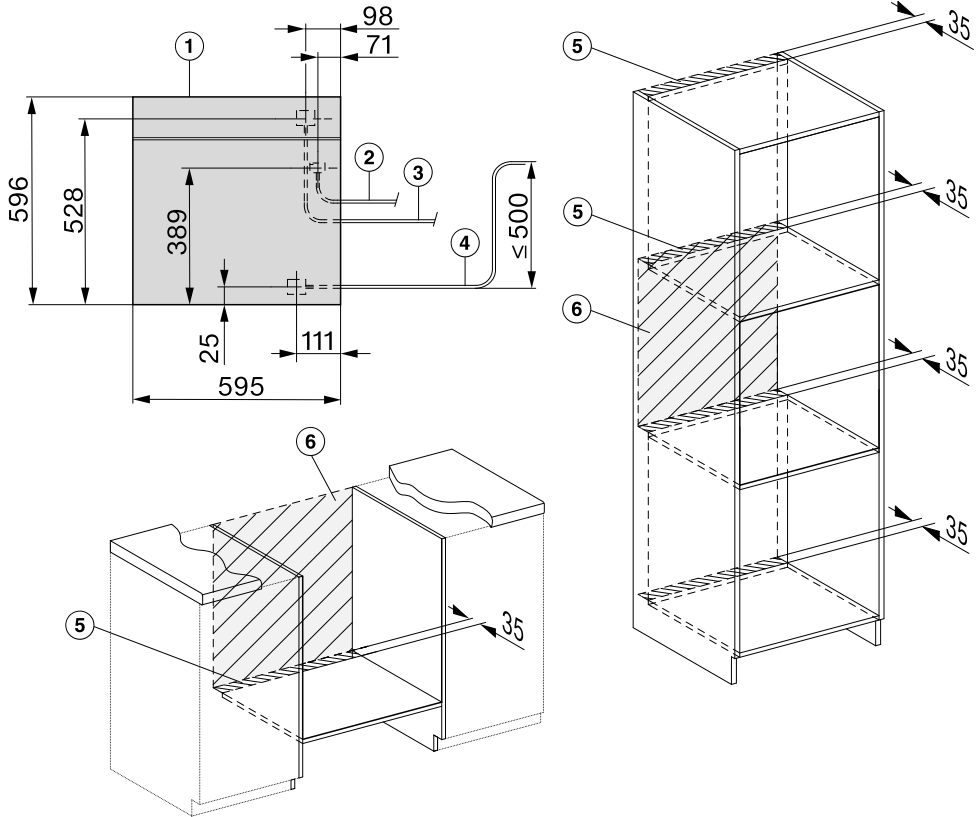
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## Swivel range for control panel

The area in front of the control panel must not be blocked by anything (such as a door handle) that would hinder it from opening and shutting.



## Connections and ventilation



- ① Front view
- ② Mains connection cable, L = 2.000 mm
- ③ Stainless steel water inlet hose, L = 2.000 mm
- ④ Water drain hose (plastic), L = 3.000 mm  
The top end of the water drain hose to where it connects to the siphon must not be higher than 500 mm.
- ⑤ Ventilation cut-out, min. 180 cm<sup>2</sup>
- ⑥ No connections permitted in this area

# Installation

## Installing the steam oven

Before installing and connecting the steam oven, please read the instructions in the “Mains water connection” and “Drainage” sections in the “Installation” chapter.

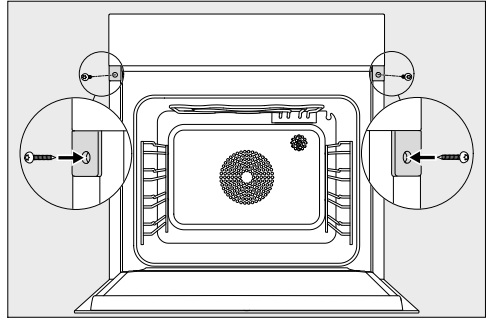
- Connect the mains connection cable to the steam oven.
- Feed the water inlet hose and the drain hose through the cut-out in the base of the building-in niche.

Use the handle cut-outs on the side of the casing to lift the appliance.

The steam generator may malfunction if the steam oven is not on a level surface.


The maximum deviation from the horizontal that can be tolerated is 2°.

- Push the steam oven into the building-in niche and align it. When doing so make sure that the mains connection cable and water hoses do not get trapped or damaged.
- Open the door.




- Secure the steam oven to the side walls of the unit using the wood screws supplied (3.5 x 25 mm).
- Connect the steam oven to the water inlet and drainage points (see the “Mains water connection” and “Drainage” sections in the “Installation” chapter).
- Connect the steam oven to the electricity supply.
- Check all functions of the steam oven are working correctly in accordance with the operating instructions.

## Mains water connection

 Risk of injury and appliance damage if appliance is not connected properly.

Failing to connect the appliance properly can result in personal injury and/or material damage.

The appliance may only be connected to the mains water connection by suitably qualified specialists.

 Risk to health and risk of damage due to contaminated water.

The quality of the incoming water must conform to the requirements for drinking water in the country where the steam oven is being used.


Connect the steam oven to the water supply.

Connection to the water supply must comply with the applicable regulations in the country where the appliance is being installed. All units and systems used to supply water to the steam oven must also comply with the applicable regulations in the respective country.

The steam oven meets the requirements of IEC 61770 and EN 61770.

The steam oven may only be connected to a cold water supply.

If an upstream domestic water softening unit is connected, please make sure that the conductivity level of the water is maintained.

 Water damage due to contamination.

Contamination in the water line may accumulate in the valve of the steam oven. The valve can no longer close and water is streaming out.

Flush the water lines before connecting the steam oven or when working on the water line.

A non-return valve is not required because the steam oven complies with applicable DIN standards.

The water connection pressure needs to be between 100 kPa (1 bar) and 600 kPa (6 bar). If the pressure is higher than 600 kPa, a pressure reducing valve must be installed.

A stopcock must be provided between the stainless steel hose and the household water supply to ensure that the water supply can be cut off if necessary. Make sure the stopcock remains easily accessible once the steam oven has been installed.

# Installation

## Attaching the stainless steel hose to the steam oven

Only use the stainless steel hose supplied. The stainless steel hose must not be shortened, extended or replaced by a different hose.

The stainless steel hose must only be replaced by an original Miele spare part. The food-grade, stainless steel hose is available to order from the Miele online shop, from the Miele Customer Service Department or from your local Miele dealer.

The stainless steel hose supplied is 2000 mm long.

- Remove the cover cap from the mains water connection at the back of the steam oven.
- Take the **angled** end of the stainless steel hose and check whether there is a sealing ring. If there is no sealing ring, attach one.
- Screw the stainless steel hose coupling onto the thread of the mains water connection.
- Ensure that the threaded union is properly connected and does not leak.

## Connecting the water supply

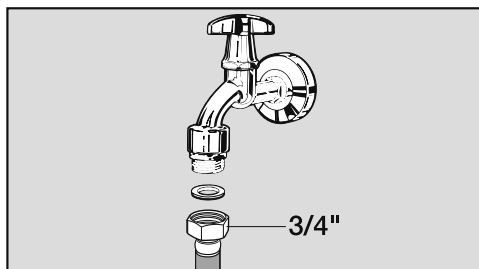
⚠ Disconnect the steam oven from the electrical supply before connecting it to the water line.

Turn off the water supply before connecting the steam oven to the water line.

Make sure that the stopcock remains accessible after the steam oven has been installed.

A stopcock with 3/4" thread must be incorporated when connecting the steam oven to the water supply.

- Check that a sealing ring is present. Fit one if necessary.



- Connect the stainless steel hose to the stopcock.
- Ensure that it is screwed into position correctly.
- Turn on the water supply stopcock slowly and check for leaks at the mains water connection. Correct the position of the seal and screw thread if appropriate.

## Drainage

The drainage siphon must not be located higher than the drain hose connection point on the steam oven. This is to ensure that water can drain out completely after a programme.

The top end of the drain hose to where it connects to the siphon must not be higher than 500 mm.

The drain hose supplied must not be shortened.

The drain hose can be connected to either:

- a siphon with a fixed hose connection point or the siphon on the sink drain pipe
- the connection point on a sink drainage siphon

The temperature of the drainage water is 70 °C.

We recommend only using genuine original Miele hoses.

## Connecting the drain hose

- Connect the drain hose to the siphon using the hose clip.
- Then secure the drain hose with the hose clip.

# Installation

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## Electrical connection

The steam oven is supplied with a mains cable with moulded plug ready for connection to a suitable earthed socket.

The socket must be easily accessible after the steam oven has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.




**Risk of fire from overheating.**

Connecting the steam oven to multi-socket adapters or extension cables can overload the cables.

For safety reasons, do not use an extension cable or multi-socket adapter.

The electrical installation must comply with BS 7671 requirements.

For safety reasons, we recommend using a type  residual current device (RCD) in the relevant electrical installation for connecting the steam oven.

If the mains connection cable is damaged, it must only be replaced with a specific mains connection cable of the same type (available from the Miele Customer Service Department). For safety reasons, such replacement may only be carried out by a qualified specialist or the Miele Customer Service Department.

These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.

If in any doubt, consult a qualified electrician.

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.

The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OH-SAS 18001–2 ISO 45001.



## EU Conformity declaration

Miele hereby declares that this Combi steam oven complies with Directive 2014/53/EU.

The complete text of the EU declaration of conformity is available from one of the following internet addresses:

- Products, Download from [www.miele.ie](http://www.miele.ie)
- For service, information, operating instructions etc: go to [www.miele.ie/domestic/customer-information-385.htm](http://www.miele.ie/domestic/customer-information-385.htm) and enter the name of the product or the serial number

|                                    |                   |
|------------------------------------|-------------------|
| Frequency range of the WiFi module | 2,4000–2,4835 GHz |
|------------------------------------|-------------------|

|   |          |
|---|----------|
| Maximum transmission power of the WiFi module | < 100 mW |
|---|----------|

## UK Conformity declaration

Miele hereby declares that this Combi steam oven complies with UK Radio Equipment Regulations 2017, as amended.

The complete text of the UK declaration of conformity is available from one of the following internet addresses:

- Products, Download from [www.miele.co.uk](http://www.miele.co.uk)
- For service, information, operating instructions etc: go to [www.miele.co.uk](http://www.miele.co.uk) and enter the name of the product or the serial number

|                                    |                   |
|------------------------------------|-------------------|
| Frequency range of the WiFi module | 2,4000–2,4835 GHz |
|------------------------------------|-------------------|

|   |          |
|---|----------|
| Maximum transmission power of the WiFi module | < 100 mW |
|---|----------|

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Miele & Cie. KG  
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