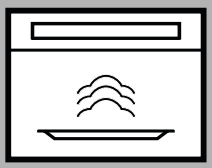
Küppersbusch Hausgeräte GmbH

Küppersbusch

CombiSteam Cooker

EKDG 6900.2



Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.
Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The model number corresponds to the first 3 digits on the identification plate. These operating instructions apply to the models:

Type	Model no.	Size system
EKDG 6900.2	58A	60-450

Variations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used



Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!



Information and precautions that should be observed.



Information on disposal.



Information about the operating instructions.

➤ Indicates step-by-step instructions.

– Describes how the appliance reacts to the steps taken.

• Indicates a list.

1.2 General safety precautions



- Read the operating instructions before using the appliance for the first time!



- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions



- WARNING: The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Children under 8 years of age must be kept away unless constantly supervised.
- This appliance can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, provided they are supervised or have been instructed on the safe use of the appliance and have understood the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be undertaken by children without supervision.
- WARNING: Accessible parts can get hot during use. Keep small children away.
- Do not use aggressive or abrasive cleaning agents or sharp metal scrapers for cleaning the glass in the oven door as they could scratch the surface. This can destroy the glass.

- A warming drawer and its contents get hot.
- For appliances with pyrolytic self-cleaning, excessive soiling and accessories must be removed before carrying out pyrolytic self-cleaning.
- Only use the food probe recommended for this oven.
- Under no circumstances use a steam cleaner.
- WARNING: Before replacing the light bulb, ensure the appliance is switched off and disconnected from the mains power supply to avoid possible electric shock.
- WARNING: It can be dangerous to leave the hob unattended when cooking with fat or oil as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for example, a lid or a fire blanket.
- WARNING: Never store objects on the hob due to the risk of fire.

1.4 Instructions for use

Before using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. Under no circumstances flambé or cook food using a lot of fat in the cooking space! No liability is assumed for any damage caused by improper use or incorrect handling.
- Never use the appliance to dry animals, textiles or paper!
- Do not use the appliance as a room heater.
- The appliance should only be installed and operated at an ambient temperature of 5 °C to 35 °C. If there is a risk of frost, residual water left in the pumps can freeze and cause damage to them.
- Repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or a similarly qualified person. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the Repair service section. If necessary, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference.
- The appliance corresponds to recognized technology standards and the relevant safety regulations. Proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.

Note on use

- Use the childproof locking facility.
- If the appliance is visibly damaged, do not use it. Contact our Customer Services.
- If the appliance is not operating property, disconnect it from the mains power supply immediately.
- Ensure there are no foreign bodies or pets in the cooking space before closing the appliance door.
- Do not store objects that could pose a danger if the appliance were accidentally switched on in the cooking space or the warming drawer. Do not store food or temperature-sensitive or inflammable materials, e.g. cleaning agents, oven sprays, in the cooking space.
- For appliances with a grill, keep the appliance door closed while grilling. The heat could otherwise damage the operating and display elements or the fitted units above.

Caution: Risk of burns!

- The appliance gets very hot when in use. The appliance door also heats up.
- Steam may escape from the cooking space when the appliance door is opened.
- The heated appliance remains hot for some time after being switched off and cools down only slowly to room temperature. Allow sufficient time for the appliance to cool down before, for example, cleaning it.
- Overheated fat and oil can easily catch fire. Heating oil in the cooking space to sear meat is dangerous and should not be done. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket. Keep doors and windows closed.
- Do not pour spirits (e.g. brandy, whisky, schnapps) over heated food. Danger of explosion!
- Do not leave the appliance unsupervised when drying herbs, bread, mushrooms, etc. If the foodstuff dries out too much, this can pose a fire hazard.
- If you notice smoke possibly coming from a fire in the appliance or inside the cooking space, keep the appliance door closed and disconnect the appliance from the mains power supply.
- Accessories get hot in the cooking space. Use protective gloves or oven cloths.

Caution: Risk of injury!

- Be careful not to put fingers in the door hinges. There is otherwise a risk of injury if the appliance door is moved. Particular care should be taken when children are around.
- Only leave the appliance door open in the at-rest position. An open appliance door poses a danger of tripping or injury! Do not sit or rest on the appliance door or use it as a storage surface.
- For hobs, a hob guard can be fitted to protect small children. These are available from specialized retailers.

Caution: Risk to life!

- Packaging materials, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging materials away from children.

How to avoid damaging the appliance

- Close the appliance door carefully.
- Do not place any objects directly on the bottom heating element.
- Do not use protective aluminium inserts with appliances with no visible bottom heating element.
- Do not use objects that can rust in the cooking space.
- Using knives or cutting wheels on the original baking tray will visibly damage the surface.
- To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.
- When cleaning the appliance make sure no water can get into the inside of the appliance. Use a moderately damp cloth. Under no circumstances spray the inside or outside of the appliance with water. If water gets inside the appliance, it will cause damage.
- Do not leave the hotplates switched on at a high power level for any length of time without any cookware as this can damage them.

2 Disposal

Packaging

- All packaging materials (cardboard, plastic film (PE) and polystyrene (EPS)) are marked and should, if possible, be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

- Disconnect the appliance from the mains power supply. With a fixed appliance, this is to be carried out by a qualified electrician!

Safety

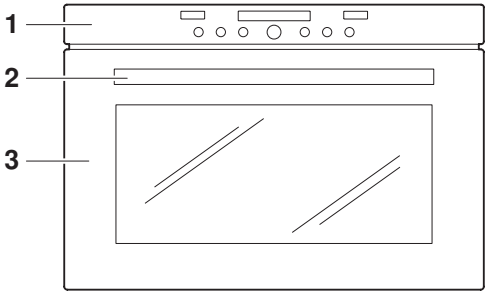
- Disable the appliance to prevent accidents caused by improper use, especially through children playing.
- Pull the plug out of the mains socket or have the appliance disconnected from the mains by an electrician. Then cut the mains cable off flush with the appliance.

Disposal

- The old appliance should not be discarded as worthless rubbish. If disposed of correctly, the raw materials can be recovered for recycling.
- The  symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

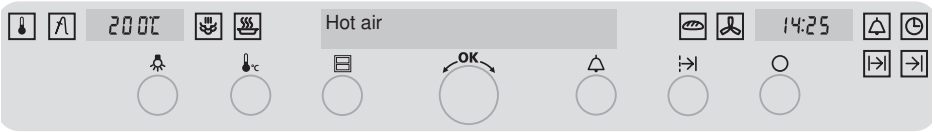
3 Appliance description

3.1 Construction



1 Operating and display elements
2 Door handle
3 Appliance door

3.2 Operating and display elements



Plain text display

Hot air	Programmes Recipes

Digital displays

200°C Temperature	14:25 Time Operating time Switch-off time Timer

Operating mode symbols

Steaming	Professional baking
Regenerating	Hot air

Symbols

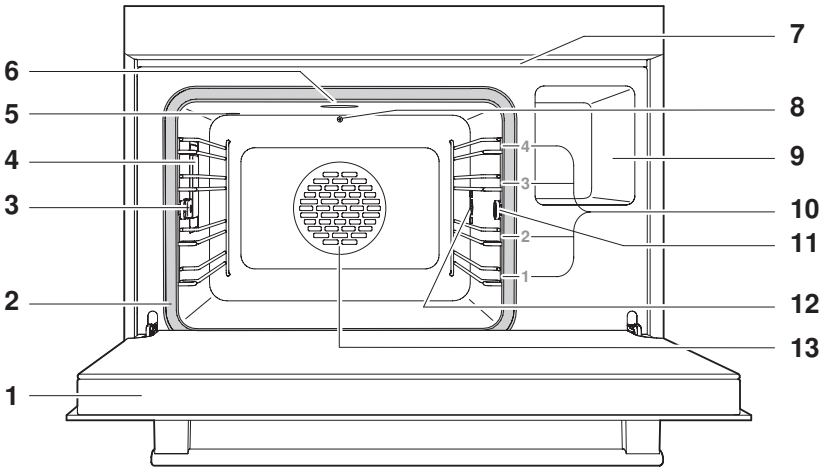
	Cooking space temperature		Operating time
	Food probe temperature		Switch-off time
	Timer		Time

Buttons

	Illumination		Timer
	Cooking space temperature/ Food probe temperature		Time Operating time Switch-off time
	Operating mode		Off
	Adjusting knob		

3.3 Cooking space

Using protective inserts or aluminium foil can damage the appliance.
Do not place any protective insert or aluminium foil on the cooking space floor.



1 Appliance door
2 Door seal
3 Socket for food probe
4 Illumination
5 Climate sensor
6 Cooking space ventilation
7 Ventilation outlet
8 Cooking space temperature sensor
9 Water tank compartment
10 Levels (labelled)
11 Knurled nut
12 Steam inlet
13 Hot air fan

3.4 Accessories

Incorrect handling can cause damage!
Do not use knives or cutting wheels to cut food on the accessories.

Stainless steel tray

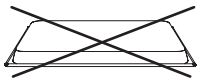


- Baking tin for aperitif nibbles and bread
- Use together with the wire shelf and the perforated cooking tray as a drip tray
- If not fully covered by the baking, its shape can become distorted during baking. This is normal. It will go back to its original form as it cools down.



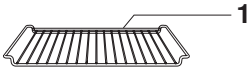
➤ Insert the stainless steel tray with the openings **1** towards the back of the cooking space. This causes it to engage when being pulled out.

➤ Lift the stainless steel tray to take it completely out of the cooking space.

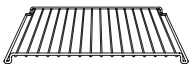


➤ Only use the normal way round – not upside down.

Wire shelf

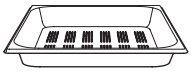


- For standing roasting and baking tins on
- For standing meat, frozen pizza, etc. on
- Push the bar **1** to the back of the cooking space. It enables the food to be removed safely from the cooking space.

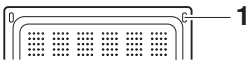


- Serves as a cooling rack.

Perforated cooking tray



- Cooking fresh or frozen vegetables, meat and fish
- For standing ramekins, preserving jars, etc. on.
- Extracting juice from berries, fruit, etc.



➤ Insert the cooking tray with the openings **1** towards the back of the cooking space. This causes it to engage when being pulled out.

➤ Lift the cooking tray in order to remove it completely from the cooking space

Food probe



- For measuring the core temperature of food between the range of 30 °C to 99 °C.



For recommended food probe temperatures, see the separate TIPS ON SETTINGS.

Water tank with lid



Do not use demineralised (filtered) or distilled water.



➤ Only fill with fresh, cold drinking water.

Special accessories



Place any accessories not included in the scope of delivery on the wire shelf.

4 Operating the appliance

Using the buttons

The operating mode, the cooking space temperature and food probe temperature, the operating time, the switch-off time and various other functions can be selected by pressing the appropriate button once or more.

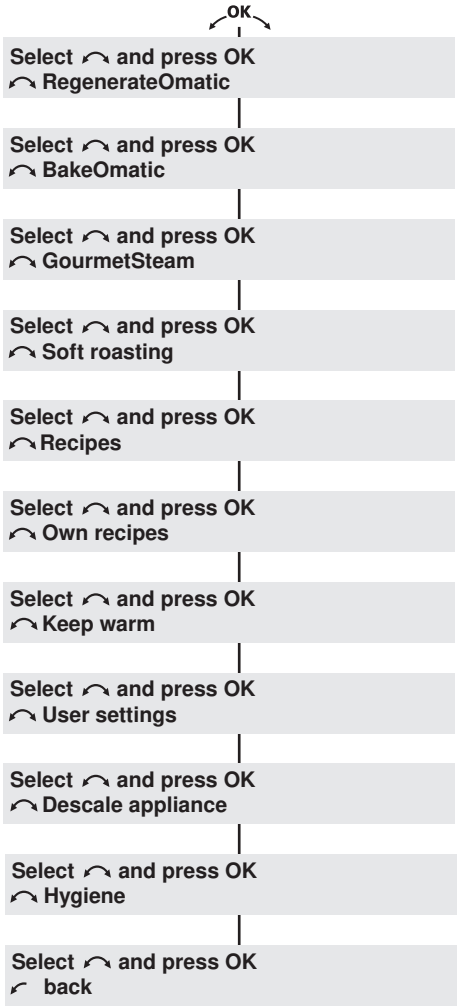
- The symbol for the function selected illuminates or flashes.
- A suggestion flashes in the corresponding digital display.
- Turn the OK adjusting knob to change the setting.
- Press the OK adjusting knob to confirm the setting or it will be taken over automatically after 10 seconds.
- Other settings or changes can be made at any time.
- Press the ◯ button to switch off the appliance.

Operating using the plain text display

When the appliance is switched off, the adjusting knob OK is used to access the plain display text, to view the different selection options and to confirm.

- Press the OK adjusting knob to activate the plain text display.
- Turn the OK adjusting knob to view the selection options.
- Press the OK adjusting knob again to confirm the selection.
- Press the ◯ button to turn off the plain text display.

To return to the previous operating level, select «back» and press the OK adjusting knob. The i symbol indicates additional information.



4.1 Using for the first time

Before operating the newly installed appliance for the first time, the following steps should be taken:

- ➤ Remove packaging and transport materials from the cooking space.
- ➤ If 12:00 flashes in the display, turn the OK adjusting knob to set the time.



Press the OK adjusting knob to toggle between hours and minutes.
Turn it to set the hour and the minutes.
Press the OK adjusting knob to confirm the setting.

- ➤ Clean the cooking space and the accessories.
- ➤ If necessary, adjust the water hardness in the user settings.
- ➤ Fill the water tank with fresh, cold drinking water and slot it into position in the water tank compartment.
- ➤ Heat the empty cooking space (without the wire shelf, baking trays, etc.) using the operating mode for about 30 minutes at 210 °C.



There is likely to be some smoke and odour given off, we therefore recommend ventilating the room well during this phase.

4.2 Filling the water tank



Do not use demineralised (filtered) or distilled water.

➤ Fill the water tank up to the «1.25» «Litre» mark with fresh, cold drinking water and slot into position in the water tank compartment.

- For the , , and + operating modes as well as «RegenerateOmatic», «BakeOmatic», «GourmetSteam» «Recipes» and «Own recipes», the filled water tank must be in position in the water tank compartment.
- For the and + operating modes as well «Soft roasting», the water tank can stay in the water tank compartment without it affecting the end cooking result.

Refilling the water tank

The contents of the water tank normally suffice for one cooking session.

If the water tank needs to be refilled:

➤ Do not fill the water tank with more than 0.5 l water to ensure that it does not overflow when the water is pumped back.

4.3 Selecting the operating mode

➤ Press the button repeatedly until the desired operating mode appears in the plain text display.
  – The recommended temperature flashes in the digital display.
  – The operating mode symbol and flash.

Operating modes

Press the button	Operating mode	
1×		Steaming
2×		Regenerating
3×		Professional baking
4×		Hot air
5×	+	Hot air humid
6×	+	Hot air + steaming

4.4 Selecting the cooking space temperature

➤ Turn the OK adjusting knob to set the desired temperature.
➤ Press the OK adjusting knob to confirm.
  – The appliance starts.

For the , + and + operating modes, a single acoustic signal is emitted when the cooking space temperature set is reached.

4.5 Checking and changing the cooking space temperature

➤ Press the button.

Cooking space temperature

– In the plain text display appears:
– The cooking space temperature set flashes in the digital display.
– The symbol flashes.

➤ Turn the OK adjusting knob to change the cooking space temperature.

4.6 Changing the operating mode

The operating mode selected cannot be changed during operation.

➤ Press the button.
– The operating mode selected is ended.
➤ Press the button to select a new operating mode.

4.7 Switching off

➤ Press the ◯ button.
- A short acoustic signal is emitted.
- The operating mode symbol and [thermometer] go out.
- For all operating modes that use steam, steam can be released at the end of the cooking process. The steam is gradually released from the cooking space into the atmosphere – this takes around 1 minute – so that there is no sudden rush of steam when the appliance door is opened.

As long as the cooking space temperature is over 80 °C,
- in the display appears: Residual heat



When the symbols are no longer illuminated and the plain text display is dark, the appliance is off.
The cooling fan can continue to run.

Removing the cooked food from the cooking space



Risk of burns!
Hot steam or hot air may escape from the cooking space when the appliance door is opened.
The accessories will be hot. Use protective gloves or oven cloths.

➤ Take the food out of the cooking space when done.

➤ Put baking on the wire shelf to cool.

➤ After each cooking session with steam, any condensate or food debris in the cooking space must be completely removed.

➤ To prevent corrosion, leave the appliance door open in the at-rest position until the cooking space has cooled down.

4.8 Emptying the water tank



Risk of scalding!
The water in the water tank can be hot.

When the appliance is switched off, the residual water is pumped back into the water tank.

In the display appears:

Water is being pumped off

➤ When the water has been pumped back, remove, empty and then dry the water tank.



If the following appears in the display:

Do not remove water tank

the temperature of the residual water is too high.

For safety reasons, the residual water is not pumped back until it has dropped below a certain temperature.

Any operating mode can be started again at any time.

5 User settings

You can adjust the settings.

➤ Press the OK adjusting knob to activate the display.

– In the display appears:

Select and press OK
RegenerateOmatic

➤ Turn the OK adjusting knob until

– in the display appears:

Select and press OK
User settings

➤ Press the OK adjusting knob to confirm.

– In the display appears:

User settings
Language

➤ Turn the OK adjusting knob to display the available options.

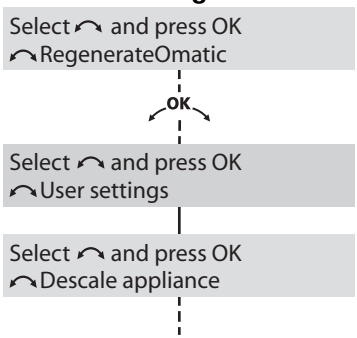
➤ Select setting and press the OK adjusting knob to confirm.

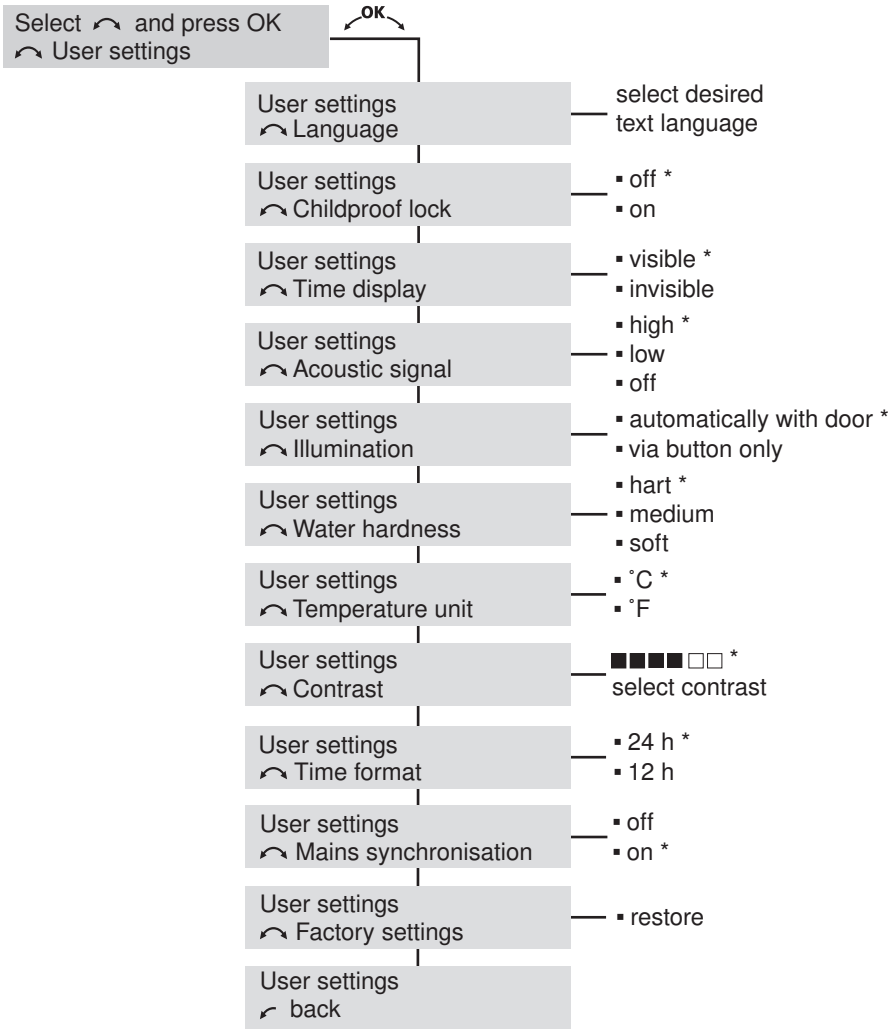
➤ Press the ◯ button to exit.



The settings are retained in the event of a power failure.

Possible settings




Select and press OK
User settings
OK
User settings
Language
select desired
text language
User settings
Childproof lock
▪ off *
▪ on
User settings
Time display
▪ visible *
▪ invisible
User settings
Acoustic signal
▪ high *
▪ low
▪ off
User settings
Illumination
▪ automatically with door *
▪ via button only
User settings
Water hardness
▪ hart *
▪ medium
▪ soft
User settings
Temperature unit
▪ ˚C *
▪ ˚F
User settings
Contrast
■■■■□□ *
select contrast
User settings
Time format
▪ 24 h *
▪ 12 h
User settings
Mains synchronisation
▪ off
▪ on *
User settings
Factory settings
▪ restore
User settings
back
* Factory settings

5.1 Language

The language in the display can be changed. Different languages are available for selection.



The language can be reset to the factory setting using the following button combination:

➤ Simultaneously press the ◯ button and the OK adjusting knob until
– in the display appears:

Language
English

5.2 Childproof lock

The childproof lock is to prevent the appliance being inadvertently switched on.

If the ▤ or OK button is pressed when the childproof lock is activated,

– a double acoustic signal is emitted
– in the display appears:
– nothing happens when the button is pressed.

Childproof lock activated
Deactivate: see instructions

Operating the appliance when the childproof lock is activated

➤ Hold the ◯ button depressed and press the ▤ or OK button.
– The childproof lock is overridden.
– The appliance can now be operated as normal.
– The childproof lock is automatically reactivated 10 minutes after the appliance has been switched off.



The , and buttons can be used irrespective of whether the childproof lock is activated or not.

5.3 Time display

If the «invisible» setting is selected, the displays are not illuminated when the appliance is off. The time is visible when the appliance is on.



To reduce power consumption to a minimum, select «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

5.4 Acoustic signal

The acoustic signal can be set at one of two levels of loudness or can be switched off.

• High	Maximum loudness
• Low	Reduced loudness
• Off	Acoustic signal is switched off



Even if the acoustic signal setting is set to «off», an acoustic signal is emitted in the event of a malfunction.
A short acoustic signal is emitted when the appliance is switched off (safety function) even if the acoustic signal setting is set to «off».

5.5 Illumination

With the «automatically with door» setting, the illumination turns on when the appliance door is opened and turns off when it is closed.



The illumination can be switched on and off at any time by pressing the button.
If the illumination is not switched off by pressing the button, it turns off automatically 30 minutes after use.

5.6 Water hardness

The appliance features a system that automatically indicates when it is time to descale. The system can be optimized for households with soft water (also through using a water softening appliance) and medium water hardness by changing the user settings to the relevant range of water hardness.

There are three setting ranges for water hardness:

Type	Water hardness [°fH]	Water hardness [°dH]	Water hardness [°eH]
• Hard	36 to 50	21 to 28	26 to 35
• Medium	16 to 35	9 to 20	12 to 25
• Soft	1 to 15	1 to 8	1 to 11

5.7 Temperature unit

For temperature unit, select between «°C» and «°F».

• °C	Degrees Celsius
• °F	Degrees Fahrenheit

5.8 Contrast

With this function, the readability of the display can be adjusted based on how the appliance is installed.

5.9 Time format

Select the «24 h» setting to activate the European time format and the «12 h» setting for the US time format (a.m./p.m.).

5.10 Mains synchronisation

Mains synchronisation synchronises the appliance clock with the mains frequency. Irregular mains frequency can cause the clock to not run correctly. A pulse generator inside the appliance is used when mains synchronisation is switched off.

5.11 Factory settings

If one or more user settings have been changed, these can be reset to the factory settings.

6 Time functions

The following time functions are available:

- Time
- Timer
- Operating time – time-controlled switch-off of the appliance
- Delayed start – time-controlled switch-on and switch-off of the appliance



When the appliance is switched off, the time display is dimmed between 24:00 and 6:00.
If the «12 h» time format has been selected, the display is not dimmed.

6.1 Setting and changing the time



The time cannot be changed if the appliance is in operation or if a delayed start has been set.

➤ Press the ⇥| button.
  – In the plain text display appears:
  – The hour flashes in the digital display.
  – The ◷ symbol flashes.

Time: set hours
i Minutes: press OK

➤ Turn the OK adjusting knob to set the hour.
➤ Press the ⇥| button or the OK adjusting knob.
  – In the plain text display appears:
  – The minutes flash in the digital display.
  – The ◷ symbol flashes.

Time: set minutes
i Confirm: press OK

➤ Turn the OK adjusting knob to set the minutes.
➤ Press the OK adjusting knob to confirm the settings.

6.2 Timer

The timer functions like an egg timer. It can be used at any time and independently of all other functions.

Setting

➤ Press the 🔔 button.
  – In the plain text display appears:
  – 0 '00 flashes in the digital display.
  – The 🔔 symbol flashes.
➤ Turn the OK adjusting knob to set the duration.

Timer: set mins./secs.

The timer can be set for:

- up to 10 minutes in 10-second intervals, e.g. 9 '50 = 9 mins. and 50 secs.
- over 10 minutes in 1-minute intervals, e.g. 1h 12 = 1 hr. and 12 mins.

The maximum timer duration that can be set is 9 hrs. and 59 mins.



Press the 🔔 button 1× to reset the timer duration to 0 '00.

Starting

➤ Press the OK adjusting knob to start the timer.
  – The countdown to the time remaining is visible in the display.
  – The 🔔 symbol illuminates.

Set duration finished

When the set duration is up

- a sequence of 5 short acoustic signals is repeated for 1 minute
- in the display appears:
- the 🔔 symbol flashes.

Timer
finished

➤ Press the 🔔 button to switch off the acoustic signal.

Checking and changing

➤ Press the 🔔 button.

- In the plain text display appears:
- The countdown to the time remaining flashes in the digital display.
- The 🔔 symbol flashes.

Timer: set mins./secs.
i 0'00: press again

➤ Turn the OK adjusting knob to change the duration of the timer.

Switching off before time

➤ Press the 🔔 button 2×.

- In the plain text display appears:
- 0'00 flashes in the digital display.
- The 🔔 symbol flashes.

Timer: set mins./secs.

➤ Press the OK adjusting knob to confirm.

6.3 Operating time

The operating mode selected switches off automatically when the operating time is up.

Setting

➤ Select the desired operating mode and cooking space temperature.
➤ Preheat the cooking space if necessary.
➤ Place the food in the cooking space.
➤ Press the ⭲| button.
– In the plain text display appears:
– 0h 15 flashes in the digital display.
– The ⭲| symbol flashes.
➤ Turn the OK adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).

Operating time hrs./mins.
ⓘ Switch-off time: press again

➤ Press the OK adjusting knob to confirm.
– The countdown to the time remaining is visible in the digital display.
– The ⭲| symbol illuminates.

Checking and changing

➤ Press the ⭲| button.
– The countdown to the time remaining flashes in the display.
– The ⭲| symbol flashes.
➤ Turn the OK adjusting knob to change the operating time.

Switching off before time

➤ Press the ◯ button.

End of the operating time

When the operating time is up

- the operating mode selected switches off automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the cooking space temperature appears in the one digital display
- 0 '00 flashes in the other digital display
- the |→| symbol flashes
- the settings remain for 3 minutes.

Operating time finished
ⓘ Continue: select duration

Extending the operating time

➤ Turn the OK adjusting knob within 3 minutes to select a new duration.

Switching off

➤ Press the ◯ button.
- The settings are cleared.
- The residual heat appears in the display.

6.4 Delayed start

The delayed start is activated when for the operating mode selected both an operating time and a switch-off time are set.
The appliance switches automatically on and off again at the desired times. If you use the food probe, you will need to estimate and set the duration. You will find a guide on times in the separate Tips on settings. The appliance switches automatically on with a delay and switches off again when the set food probe temperature is reached. Depending on the estimated duration, this can occur earlier or later than the set switch-off time.



A delayed start is not possible if «BakeOmatic», «GourmetSteam», «Recipes» and «Own recipes» require the appliance to be preheated. Perishables should not be kept unrefrigerated.

➤ Place the food in the cooking space.
➤ Select the desired operating mode and cooking space temperature.
➤ Do not press the OK adjusting knob to confirm.

Setting the operating time

➤ Press the |→| button.
  – In the plain text display appears:
  – 0h 15 flashes in the digital display.
  – The |→| symbol flashes.

Operating time hrs./mins.
ⓘ Switch-off time: press again

➤ Turn the OK adjusting knob to set the operating time (maximum of 9 hrs. 59 mins.).

➤ Do not press the OK adjusting knob to confirm.

Setting the switch-off time

Switch-off time
ⓘ Duration: press again

- ➤ Press the ⇥ button again.
  - In the plain text display appears:
  - Switch-off time – without a delayed start – e.g. 8:15 flashes in the digital display.
  - The ⇥ symbol flashes.
- ➤ Turn the OK adjusting knob to set the switch-off time.

The switch-off time can be delayed by a maximum of 23 hrs. and 59 mins.
If the «12 h» time format has been selected, the switch-off time can be delayed by a maximum of 11 hrs. and 59 mins.

- ➤ Press the OK adjusting knob to confirm.
  - The time appears in the display.
  - The ⇥ symbol illuminates.
  - The operating mode selected remains switched off until the automatic start.

Example

- ➤ Select the operating mode and 180 °C.
- ➤ At 8:00, set an operating time of 1 hr. and 15 mins.
- ➤ Set the switch-off time to 11:30.
  - The appliance will automatically switch on at 10:15 and off again at 11:30.

Checking and changing

- ➤ Press the ⇥ button 1×.
  - The operating time is visible for 3 seconds.
- ➤ Press the ⇥ button 2×.
  - The switch-off time flashes and can be changed.

The operating time, operating mode and cooking space temperature cannot be changed.

Switching off before time

➤ Press the ◯ button.

End of the operating time

When the operating time is up

- the operating mode selected switches off automatically
- a long, intermittent acoustic signal is emitted for 1 minute
- in the plain text display appears:
- the cooking space temperature appears in the one digital display
- 0'00 flashes in the other digital display
- the |⇥| symbol flashes
- the settings remain for 3 minutes.

Operating time finished
ⓘ Continue: select duration

Extending the operating time

➤ Turn the OK adjusting knob within 3 minutes to select a new duration.

Switching off

➤ Press the ◯ button.
- The settings are cleared.
- The residual heat appears in the display.

7 Operating modes

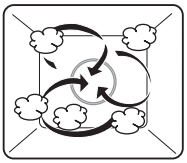
All the operating modes are described below.

➢ Place tins, moulds, etc. on the wire shelf.

➢ Press the button once or more to select the desired operating mode.

Follow the advice in TIPS AND TRICKS and in the separate TIPS ON SETTINGS.

7.1 Steaming



Temperature range	30–100 °C
Recommended value	100 °C
Level	1 to 4

The cooking space is heated simultaneously by steam and hot air. The food is heated up or cooked by steam.

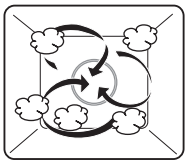
Use

- Cooking vegetables, rice, cereal products, pulses and dishes that contain egg
- Poaching meat, poultry and fish
- Extracting juice from fruit and berries
- Making joghurt
- Preserving food

It is possible to cook food on several levels at the same time.

➢ Place the stainless steel tray underneath the perforated cooking tray.

7.2 Regenerating



Temperature range	100–150 °C
Recommended value	120 °C
Level	1 to 4

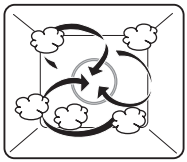
The cooking space is heated by steam and hot air. The food is heated up gently and does not lose its moisture.

Use

- Heating up pre-cooked food and convenience products

It is possible to regenerate food on several levels at the same time.

7.3 Professional baking



Temperature range	100–230 °C
Recommended value	210 °C
Level	1 or 1 + 3

First there is a steam phase (proofing, moistening the surface of the baking) A hot air phase then follows automatically.

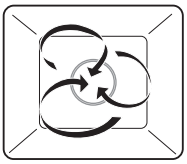
Use

- Bread, yeast pastries, puff pastries (fresh or frozen) on 1 or 2 levels

Yeast pastries and puff pastries do not need to be brushed with egg yolk. A nice, shiny crust is formed with professional baking.

➤ Put the food to be cooked in the cold cooking space.

7.4 Hot air



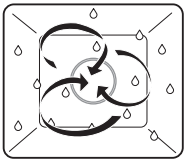
Temperature range	30–230 °C
Recommended value	180 °C
Level	1 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly.

Use

- Cakes, savouries, biscuits, bread and roasts on 1 or 2 levels

7.5 Hot air humid



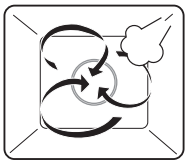
Temperature range	30–230 °C
Recommended value	180 °C
Level	1 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. The steam produced is largely retained in the cooking space. The food retains its moisture.

Use

- Gratin, baked dishes, bread and yeast pastries on 1 or 2 levels

7.6 Hot air + steaming



+

Temperature range	30–230 °C
Recommended value	180 °C
Level	1 or 1 + 3

A heating element behind the back wall of the cooking space heats up the air inside the cooking space, which is circulated evenly. Adding steam improves energy transfer to the food.
Steam over 100 °C is not visible.

Use

- Puff pastries, yeast pastries, bread
- Baked dishes
- Meat
- Frozen and convenience products

Particularly suitable for low-fat cooking of frozen products such as oven chips and spring rolls.

➤ Press the button to activate/deactivate steam.

– The symbol illuminates when steam is activated.

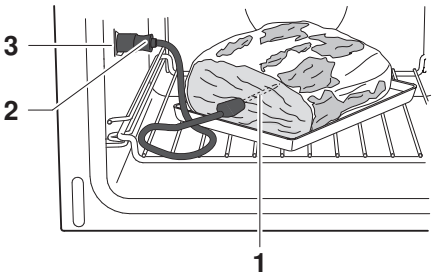
8 Food probe

Only use the food probe supplied.
Do not clean the food probe in the dishwasher. Always keep the plug clean.

Positioning the food probe

➤ Insert the food probe **1** into the meat so that the tip is in the centre of the thickest part.

The food probe **1** must as far as possible be completely covered by the meat in order to get a correct reading.



Reliable readings are only possible for thick, compact cuts of meat; if necessary, tie the meat up.
Do not position the food probe next to a bone or in fat.
With poultry, insert the food probe into the inside of the thigh.

The socket **3** for the food probe is on the left-hand side of the cooking space. Both the plug and the socket are without current.

➤ Flip back the cover and insert plug **2** into socket **3**.

8.1 Food probe temperature



To set the food probe temperature the food probe has to be plugged in.
The food probe temperature depends on the cut of meat and the level of doneness. For details on food probe temperatures, see the separate Tips on settings.

Setting

➤ Select the desired operating mode and cooking space temperature.
➤ Press the button 1×.
– - -[flashes in the display.
– The symbol flashes.
➤ Turn the OK adjusting knob to set the food probe temperature.
➤ Press the OK adjusting knob to confirm.
– The actual food probe temperature is displayed during the cooking process.

As long as the food probe temperature is below 30 °C,

– - -[appears in the display.

Checking and changing

➤ Press the button 2×.
– The food probe temperature set flashes in the display.
– The symbol flashes.
➤ Turn the OK adjusting knob to change the food probe temperature.

End of cooking

When the food probe temperature set is reached

- the appliance switches off automatically
- an acoustic signal is emitted for 1 minute
- in the plain text display appears:

Food probe temperature reached

- the actual food probe temperature, e.g. 70 °C, appears in the digital display
- the A symbol flashes.

➤ Press the ◯ button to switch off the appliance.



If the meat is left in the cooking space after having switched off the appliance, the food probe temperature will continue to rise due to the residual heat.

Measuring the food probe temperature

➤ Select the desired operating mode and cooking space temperature.

➤ Press the 🌡 button 1×.

- – – °C flashes in the display.
- The A symbol flashes.

➤ Press the OK adjusting knob to confirm.

- The actual food probe temperature is displayed during the cooking process.

As long as the food probe temperature is below 30 °C,

- – – °C appears in the display.



The operating mode must be switched off manually.

➤ Press the ◯ button or set the operating time.

9 Soft roasting

The «Soft roasting» setting enables you to carefully roast quality cuts of meat. The end of cooking can be set precisely, independent of the weight and thickness of the meat. The cooking duration can be set between 2½ to 4½ hours. The cooking space temperature is automatically regulated.

Tips for an optimal result

- Weight of meat: 500–2000 g
- Thickness of meat: at least 4 cm
- Quality: lean, quality meat with few sinews

Preparing the meat

➤ Season or marinate the meat.



Remove any marinade made with herbs, mustard, etc. from the meat before searing. These constituents easily burn.

➤ Salt the meat immediately before searing.

➤ Briefly sear the meat on all sides. Do not sear for more than 5 minutes.

➤ Then place the meat in a glass or porcelain roasting dish.

Positioning the food probe

➤ Insert the food probe into the meat so that the tip is in the centre of the thickest part.



The food probe must as far as possible be completely covered by the meat in order to get a correct reading.
The temperature measured by the food probe in the meat is important in order that the meat is optimally cooked on completion.

➤ Put the wire shelf at level 1 and place the cookware on it.

➤ Insert the food probe plug into the socket.

Selecting Soft roasting



The longer the meat is roasted the more tender and succulent it becomes. This is especially so for thicker cuts of meat.
For details on food probe temperatures, see the separate TIPS ON SETTINGS.

Once the programme has started it is no longer possible to change the values.

➤ Press the OK adjusting knob to activate the plain text display.
– In the plain text display appears:

Select and press OK
RegenerateOmatic

➤ Turn the OK adjusting knob until
– in the plain text display appears:

Select and press OK
Soft roasting

➤ Press the OK adjusting knob to confirm.
– In the plain text display appears:

Soft roasting
Fillet of veal

➤ Turn the OK adjusting knob until the desired cut of meat appears in the plain text display.
➤ Press the OK adjusting knob to confirm.
– In the plain text display appears, e.g.:

Leg of lamb
rare

➤ If necessary, turn the OK adjusting knob until the desired degree of doneness appears in the display.
➤ Press the OK adjusting knob to confirm.
– In the plain text display appears, e.g.:
– The recommended food probe temperature appears in the one digital display.
– 3h 30 indicating an operating time of 3½ hours appears in the other digital display.
– The , and symbols illuminate.

Leg of lamb
start

Changing the food probe temperature

➤ Press the button.
- The recommended food probe temperature flashes in the display.
- The symbol flashes.

➤ Turn the adjusting knob to change the food probe temperature.

Changing the operating time

➤ Press the button.
- The preset operating time flashes in the display.
- The symbol flashes.

➤ Turn the adjusting knob to change the operating time.

Starting Soft roasting

➤ Press the adjusting knob to confirm.
- Soft roasting starts.
- The actual food probe temperature appears in the one digital display.
- The countdown for the operating time appears in the other digital display.
- The , and symbols illuminate.

Inadvertently interrupting the programme

Pressing the button interrupts the programme.

- In the plain text display appears, e.g.:

Leg of lamb
↘ continue

➤ Press the adjusting knob to continue the programme.

Switching off before time

➤ Press the button 2×.

10 RegenerateOmatic

RegenerateOmatic detects the amount and shape of the food. The regeneration duration and cooking space climate are automatically adapted to the particular food. With the regenerating humid and crispy programmes, the operating mode, temperature and time do not have to be set for regenerating food.

10.1 Degree of moisture

With RegenerateOmatic, it is possible to select between «Regenerating humid» and «Regenerating crispy».

- «Regenerating humid» for foods that should not dry out such as vegetables, meat, pasta, etc.
- «Regenerating crispy» for foods that should stay crispy after being regenerated such as pizza, flans, aperitif nibbles, etc.

10.2 Regeneration duration

Sensors detect when the food is hot.
The approximate duration for most uses is:

- «Regenerating humid» 8–12 minutes
- «Regenerating crispy» 10–14 minutes.

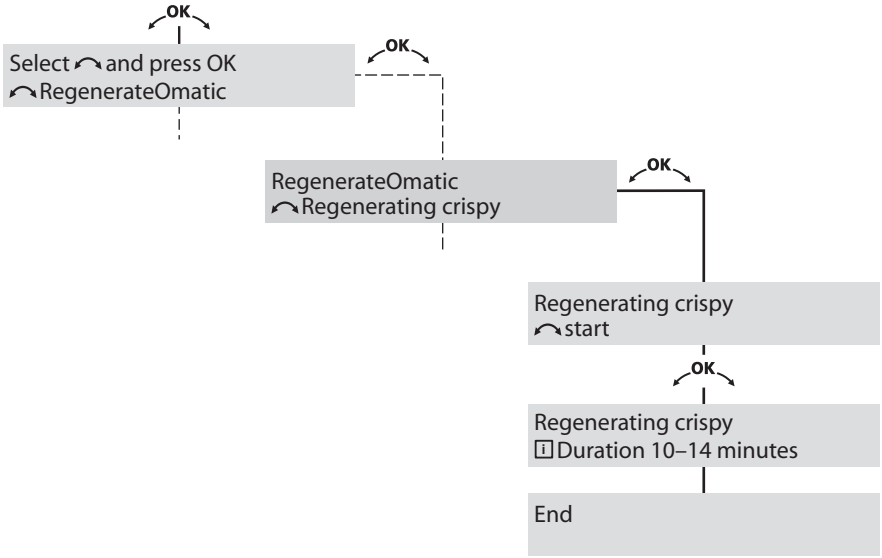


Before starting, the cooking space should have cooled down in order to determine the optimum duration.
To determine the regeneration duration correctly, the appliance door must not be opened during operation.

Follow the advice given in the separate Tips on settings.

Using RegenerateOmatic

Example: «Regenerating crispy»



10.3 Selecting and starting RegenerateOmatic

Preparing, selecting and starting is explained using «Regenerating crispy» as an example.

Before starting, the cooking space should have cooled down in order to determine the optimum duration.
For the RegenerateOmatic programmes, the filled water tank must be in position in the water tank compartment.
In order to determine the regeneration duration correctly, the appliance door must not be opened during operation.

- ➤ Put the food in a heatproof dish, place on the wire shelf and then put in the cold cooking space.
- ➤ Press the OK adjusting knob to activate the display.
  - – In the display appears:

Select and press OK
RegenerateOmatic

➤ Press the OK adjusting knob to confirm.
– In the display appears:

RegenerateOmatic
Regenerating humid

➤ Turn the OK adjusting knob until
– in the display appears:

RegenerateOmatic
Regenerating crispy

➤ Press the OK adjusting knob to confirm.
– In the display appears:

Regenerating crispy
start

➤ Press the OK adjusting knob to confirm.
– In the display appears:
– The appliance starts with the corresponding settings.
– The regeneration duration is being determined.

RegenerateOmatic
Duration 10–14 minutes

Switching off before time

➤ Press the ◯ button 2×.

11 BakeOmatic

BakeOmatic comprises programmes for 14 different food groups (A1–A14). BakeOmatic detects the amount, shape and consistency of the food. The duration and cooking space climate are automatically adapted to the particular food. BakeOmatic is suitable for any recipe.

11.1 Degree of browning

The degree of browning can be adjusted by selecting the «lightly browned», «medium browned» or «well browned» setting.

11.2 Cooking/Baking duration

When BakeOmatic starts, sensors determine the optimum and exact duration. The effective duration is displayed after about 5-10 minutes.



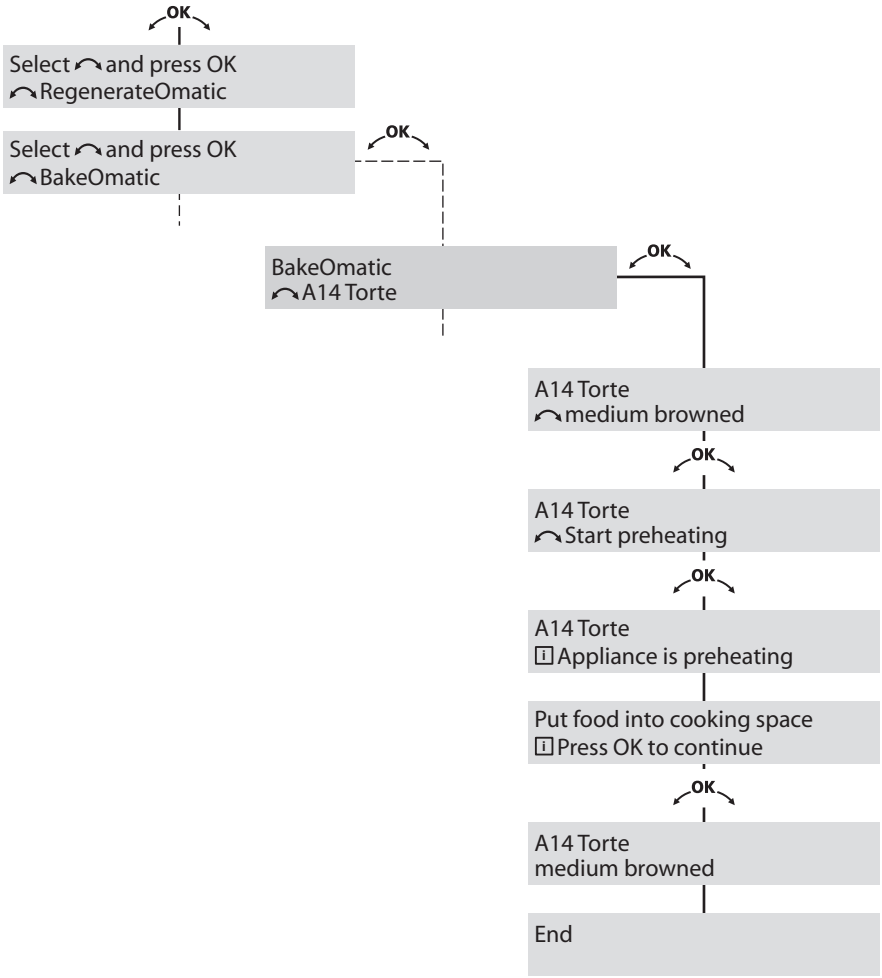
Before starting, the cooking space must have cooled down in order to determine the optimum duration.
In order to determine the duration correctly, the appliance door must not be opened when h is flashing in the display.

For frozen products, select the approximate duration instead of the degree of browning as frozen products are processed differently.

Follow the advice given in the separate Tips on settings.

Recipes requiring preheating

Example: «A14 Torte»



11.3 Selecting and starting BakeOmatic

Preparing, selecting and starting is explained using «A14 Torte» as an example.



Before starting, the cooking space must have cooled down in order to determine the optimum duration.
The filled water tank must be in position in the water tank compartment.
For programmes that do not require preheating, place the food in the cold cooking space.

➤ Prepare the torte mixture using your own recipe.
➤ Press the OK adjusting knob to activate the display.
– In the display appears:

Select ↷ and press OK
↷ RegenerateOmatic

➤ Turn the OK adjusting knob until
– in the display appears:

Select ↷ and press OK
↷ BakeOmatic

➤ Press the OK adjusting knob to confirm.
– In the display appears:

BakeOmatic
↷ A1 Fresh aperitif nibbles

➤ Turn the OK adjusting knob until
– in the display appears:

BakeOmatic
↷ A14 Torte

➤ Press the OK adjusting knob to confirm.
– In the display appears:

A14 Torte
↷ medium browned

➤ Turn the OK adjusting knob to change the degree of browning, if necessary.
➤ Press the OK adjusting knob to confirm.
– In the display appears:

A14 Torte
↷ Start preheating

➤ Press the OK adjusting knob to confirm.
- In the display appears:
- The cooking space is preheating.
- A single acoustic signal is emitted when the cooking space temperature is reached.
- In the display appears:

A14 Torte
Appliance is preheating

Put food into cooking space
press OK to continue

➤ Put the prepared torte mixture (your own recipe) in a baking tin, place on the wire shelf and then put in the cooking space at the level given in the recipe.

➤ Press the OK adjusting knob to confirm.
- The appliance starts with the corresponding settings.
- 0h46 illuminates and h flashes in the digital display.
- The baking duration is being determined.



In order to determine the duration correctly, the appliance door must not be opened when h is flashing in the digital display.

- The effective duration subsequently illuminates in the digital display.

Switching off before time

➤ Press the ◯ button 2×.

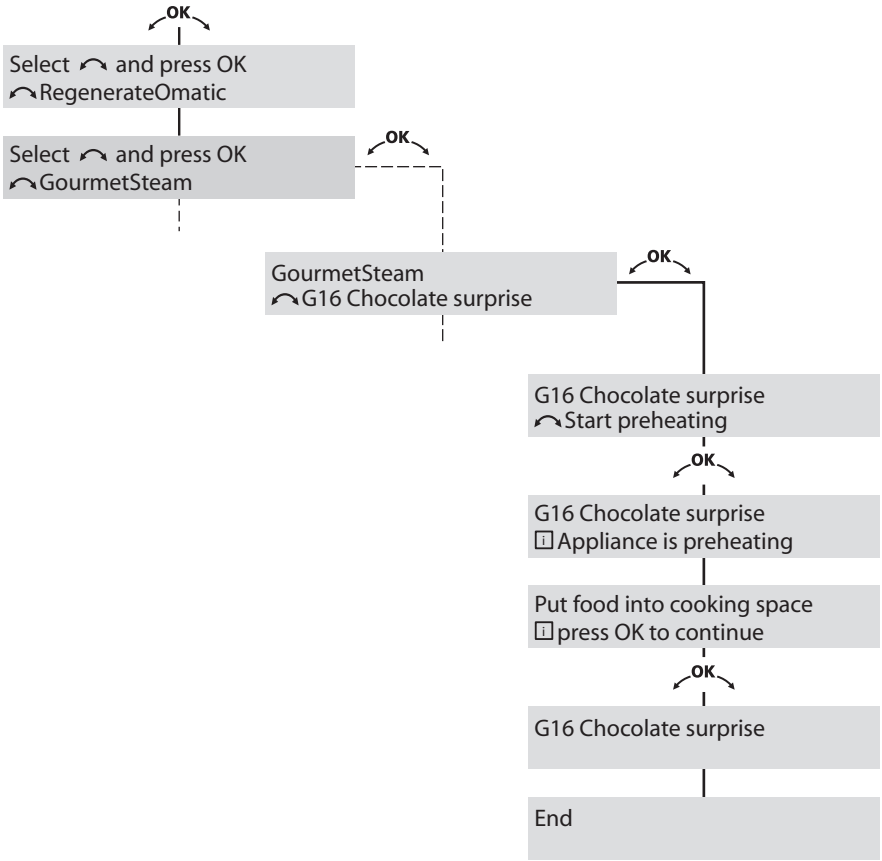
12 GourmetSteam

Use the OK adjusting knob to access and start stored recipes. A recipe consists of several steps that once started run automatically.

The recipes are detailed in the recipe book. After being selected, a stored recipe can be changed if required.

Recipes requiring preheating

Example: «G16 Chocolate surprise»



12.1 Selecting and starting GourmetSteam

Preparing, selecting and starting is explained using «G16 Chocolate surprise» as an example.



The filled water tank must be in position in the water tank compartment.
For recipes that do not require preheating, place the food in the cold cooking space.

- ➤ Prepare the chocolate surprise following the recipe in the recipe book.
- ➤ Press the OK adjusting knob to activate the display.
  - – In the display appears:

Select ↷ and press OK
↷ RegenerateOmatic

- ➤ Turn the OK adjusting knob until
  - – in the display appears:

Select ↷ and press OK
↷ GourmetSteam

- ➤ Press the OK adjusting knob to confirm.
  - – In the display appears:

GourmetSteam
↷ G1 Farmhouse soup

- ➤ Turn the OK adjusting knob until
  - – in the display appears:

GourmetSteam
↷ G16 Chocolate surprise

- ➤ Press the OK adjusting knob to confirm.
  - – In the display appears:

G16 Chocolate surprise
↷ Start preheating

- ➤ Press the OK adjusting knob to confirm.
  - – In the display appears:
  - – The cooking space is preheating.
  - – A single acoustic signal is emitted when the cooking space temperature is reached.
  - – In the display appears:

G16 Chocolate surprise
i Appliance is preheating

Put food into cooking space
i press OK to continue

- ➤ Place the ramekins on the stainless steel tray and put at level 1.
- ➤ Press the OK adjusting knob to confirm.
  - – The appliance starts with the corresponding settings.

Checking and making temporary changes

The settings can be adapted.

This does not change the stored recipes – the next time the recipes are accessed they appear in their original form.

Changing the cooking space temperature

➤ Press the button.
➤ Turn the OK adjusting knob to change the cooking space temperature.

Changing the operating time

➤ Press the button.
➤ Turn the OK adjusting knob to change the operating time.

Inadvertently interrupting the programme

Pressing the ◯ button interrupts the programme.

– In the display appears:

G16 Chocolate surprise
↘ continue

➤ Press the OK adjusting knob to resume the programme.

Switching off before time

➤ Press the ◯ button 2×.

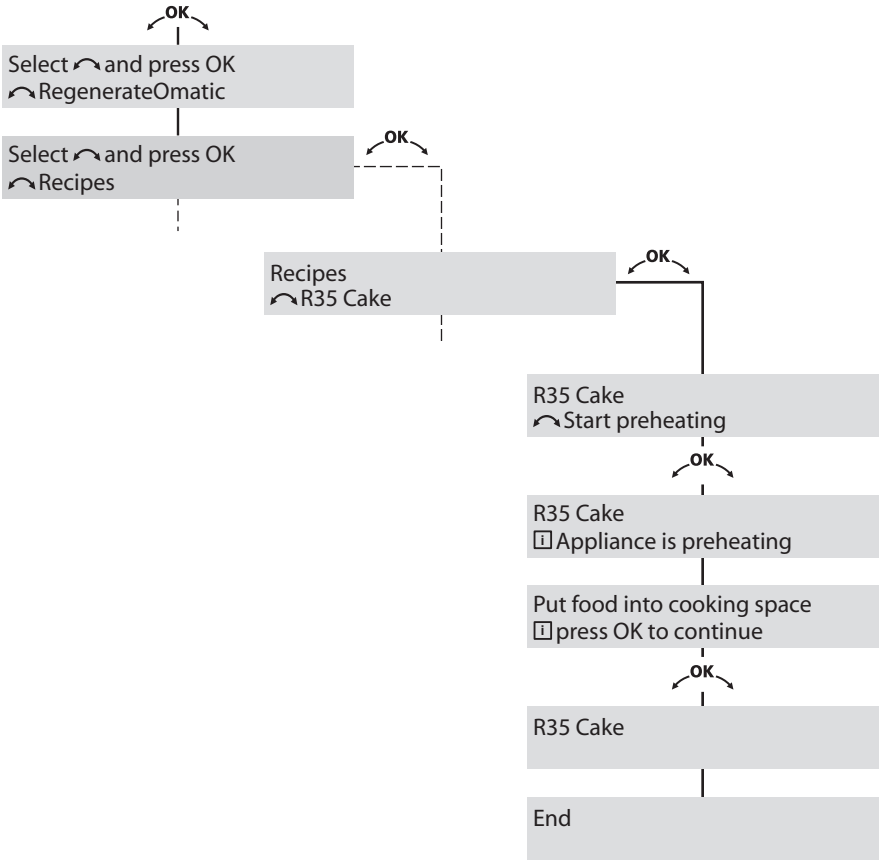
13 Recipes

Use the OK adjusting knob to access and start stored recipes. A recipe can consist of several steps that once started run automatically.

The recipes are detailed in the recipe book. After being selected, a stored recipe can be changed if required.

Recipes requiring preheating

Example: «R35 Cake»



13.1 Selecting and starting a recipe

Preparing, selecting and starting is explained using «R35 Cake» as an example.



For the , , , and + operating modes, the filled water tank must be in position in the water tank compartment.
For recipes that do not require preheating, place the food in the cold cooking space.

➤ Prepare the cake following the recipe in the recipe book.

➤ Press the OK adjusting knob to activate the display.
– In the display appears:

Select ↷ and press OK
↷ RegenerateOmatic

➤ Turn the OK adjusting knob until
– in the display appears:

Select ↷ and press OK
↷ Recipes

➤ Press the OK adjusting knob to confirm.
– In the display appears:

Recipes
↷ R1 Aperitif nibbles

➤ Turn the OK adjusting knob until
– in the display appears:

Recipes
↷ R35 Cake

➤ Press the OK adjusting knob to confirm.
– In the display appears:

R35 Cake
↷ Start preheating

➤ Press the OK adjusting knob to confirm.
– In the display appears:
– The cooking space is preheating.
– A single acoustic signal is emitted when the cooking space temperature is reached.
– In the display appears:

R35 Cake
ⓘ Appliance is preheating

Put food into cooking space
ⓘ press OK to continue

➤ Put the wire shelf at level 2.
➤ Place the cake tin on the wire shelf.
➤ Press the OK adjusting knob to confirm.
– In the plain text display appears:
– The appliance starts with the corresponding settings.

R35 Cake

Checking and making temporary changes

Settings can be adapted.

The stored recipes are only changed temporarily – the next time the recipes are accessed they appear in their original form. Once started, only the current step can be changed.

Changing the cooking space temperature

➤ Press the button.
➤ Turn the OK adjusting knob to change the cooking space temperature.

Changing the operating time

➤ Press the button.
➤ Turn the OK adjusting knob to change the operating time.

Inadvertently interrupting the programme

Pressing the ◯ button interrupts the programme.

– In the display appears:

R35 Cake
↘continue

➤ Press the ↙OK↘ adjusting knob to continue the programme.

Switching off before time

➤ Press the ◯ button 2×.

14 Own recipes

Ten of your own favourite recipes can be stored. A recipe can consist of several steps, operating modes and operating times that once started run automatically. Use the OK adjusting knob to access and start stored recipes.

14.1 Creating own recipes

If using the food probe, please observe the following:

➤ Enter an estimated operating time.
  – The programme step is the amount of time it takes to reach the set food probe temperature.

Making recipe settings



If using the food probe, it must be plugged in before entering the settings for the recipe.

➤ Press the OK adjusting knob to activate the display.
  – In the display appears:

Select ↷ and press OK
↷ RegenerateOmatic

➤ Turn the OK adjusting knob until
  – in the display appears:

Select ↷ and press OK
↷ Own recipes

➤ Press the OK adjusting knob to confirm.
➤ Turn the OK adjusting knob until the first empty recipe appears in the display.
  – In the display appears, e.g.:

Own recipes
↷ Recipe 1 (empty)

➤ Press the OK adjusting knob to confirm.
– In the display appears:

Recipe 1 (empty)
change

➤ Press the OK adjusting knob to confirm.
– In the display appears:

Recipe 1 (empty)
Step 1

➤ Set the required operating mode, cooking space temperature, food probe temperature and operating time for step 1.
➤ Press the OK adjusting knob to confirm.
➤ Turn the OK adjusting knob and select step 2.
➤ Set the required operating mode, cooking space temperature, food probe temperature and operating time for step 2.
➤ Set additional steps in the same way.
➤ Press the OK adjusting knob to confirm.
➤ Press the OK adjusting knob again to confirm.
– In the display appears:

Recipe1 (empty)
save

You can now save, change or copy the recipe or start it immediately without saving it.

➤ Turn the OK adjusting knob until the desired option appears in the display.
➤ Press the OK adjusting knob to confirm.

Copying a recipe

Each recipe that is stored – from the recipe book with a R number as well as your own recipes – can be copied and changed.

- ➤ Press and turn the OK adjusting knob to select the recipe that is to be copied.
- ➤ Press the OK adjusting knob to confirm.
- ➤ Turn the OK adjusting knob until
  - – in the display appears, e.g.:

R1 Aperitif nibbles
copy

- ➤ Press the OK adjusting knob to confirm.
- ➤ Turn the OK adjusting knob until the desired (empty) storage space appears.
- ➤ Press the OK adjusting knob to confirm.
  - – The recipe is saved.



A storage space that is already being used can be overwritten.

Clearing a recipe

Any and all recipes in «Own recipes» can be deleted.

- ➤ Press and turn the OK adjusting knob to select the recipe that is to be deleted.
- ➤ Turn the OK adjusting knob until
  - – in the display appears, e.g.:

Recipe 1
clear

- ➤ Press the OK adjusting knob to confirm.
  - – The recipe is deleted.
  - – The standard name appears in the display again, e.g.:

Recipe 1 (empty)
change

15 Keep warm

Use the OK adjusting knob to access and start the «Keep warm» function. It can be used to keep cooked food warm.



If the cooking space is already hot, open the appliance door and allow the cooking space to cool down for 3 to 4 minutes before starting the «Keep warm» function. This ensures that the food does not overcook.

Switching on

➤ Press the OK adjusting knob to activate the display.
  – In the display appears:

Select ↷ and press OK
↷ RegenerateOmatic

➤ Turn the OK adjusting knob until
  – in the display appears:

Select ↷ and press OK
↷ Keep warm

➤ Press the OK adjusting knob to confirm.
  – In the display appears:

Keep warm
↷ start

➤ Press the OK adjusting knob to confirm.



To maintain the desired degree of doneness, select an operating time of under 1½ hours.

16 Tips and tricks

16.1 Steaming

➢ Place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch food spills and condensate.

➢ To save energy, a variety of food can be cooked at the same time, e.g. rice or pulses together with vegetables with similar cooking times.

➢ Grains (e.g. rice and millet) and pulses (e.g. lentils), adding an appropriate amount of liquid, can be cooked directly in suitable tableware.

➢ Put the tableware directly on the stainless steel tray or wire shelf.

16.2 Regenerating

Result	Solution
• Regenerated food has dried out.	➢ Next time, set a lower cooking space temperature and shorten the operating time. ➢ Use «Regenerating humid».
• Too much condensate on or around the regenerated food.	➢ Next time, increase the cooking space temperature and lengthen the operating time. ➢ Use «Regenerating crispy».

16.3 Professional baking

➤ After shaping, allow bread, bread rolls and other yeast pastries to prove for about 10 minutes.

➤ Place the dough on the stainless steel tray lined with baking paper and then put it into the cold cooking space and bake using  .

- A nice, shiny crust is formed with professional baking. Yeast pastries and puff pastries do not need to be brushed with egg yolk or cream.
- For a nice, crispy crust: the smaller the item to be baked, the higher the temperature should be during the hot air phase. The optimum baking temperature for bread buns is generally higher than for a single loaf of bread.
- The recommended temperature corresponds to the temperature during the hot air phase. The temperature during the steam phase is preset.
- Do not open the appliance door during the steam phase, as cold air will stream in which will prolong the steam phase and cause the bread to be oversteamed. The bread will come out flatter.

16.4 Hot air + steaming

Through the condensation of steam, the transfer of energy to the food is more efficient than with baking with hot air. This speeds up the cooking process. The food retains its own moisture and delicate parts do not burn so quickly. This operating mode is particularly suitable for food that is crispy on the outside, e.g. gratins, braised meat, frozen ready-made products such as spring rolls, potato products, etc.

➤ Press the  button to deactivate steam.
  – The  symbol goes out.

➤ Press the  button to activate steam.
  – The symbol illuminates.

16.5 Baking and roasting

Result	Solution
• The baking or roast looks good on the outside but is still doughy or raw on the inside.	➤ Next time, set a lower cooking space temperature and lengthen the operating time.

16.6 Cakes

Result	Solution
• The cake collapses.	➤ Check the settings with those given in the separate Tips on settings. ➤ Next time, set a lower cooking space temperature and lengthen the operating time. ➤ Stir the cake mixture well. When finished, bake immediately. ➤ For whisked sponges, beat the egg yolks/ egg whites to a foam for a little longer and then carefully fold into the mixture. When finished, bake immediately. ➤ Follow the instructions on how much baking powder to add.

16.7 Uneven browning

Result	Solution
• The baking has browned unevenly.	➤ Next time, set a lower cooking space temperature and adjust the operating time. ➤ If using , , , + and + , check that the levels selected are as recommended in the separate Tips on settings. ➤ Do not push baking tins or large, bulky foodstuff right to the back of the cooking space.
• The baking has come out lighter on one baking tray than on the other.	➤ Check the settings with those given in the separate Tips on settings.



Some uneven browning is normal. More even browning is generally achieved at lower cooking space temperatures.

16.8 Hygiene

Use the OK adjusting knob to access and start stored programmes.

The following programmes are available:

- «Sterilize baby bottles» replaces the need to boil baby bottles in water.
- «Prepare jam jars» replaces the need to pretreat empty jars by rinsing them out with hot water.
- «Preserve jam» improves the shelf life of jam.

16.9 Saving energy

The + operating mode consumes less energy than the operating mode.

- Avoid opening the appliance door frequently.
- Only switch the illumination on when needed.
- Use residual heat: for longer cooking times, i.e. over 30 minutes, switch the appliance off 5–10 minutes before the end of the cooking time.
  Exceptions: soufflé, sponge, choux pastry and puff pastry.
- Minimize preheating.
- Only preheat the cooking space if the baking results depend on it.



You can reduce the power consumption to a minimum by selecting «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

17 Care and maintenance

Risk of burns from hot surfaces!
Allow the appliance and accessories to cool down before cleaning.

Do not put your hands in the water tank compartment while the following is displayed:

Do not remove water tank

Incorrect handling can result in damage to the appliance!
Do not use any abrasive or caustic cleaning agents, metal scrapers that are sharp or scratch, steel wool, abrasive scouring pads, etc. These products will damage the surfaces. Glass surfaces that are scratched can crack.
Under no circumstances use a steam cleaner to clean the appliance.

17.1 Cleaning the exterior

- ➤ Remove any soiling or excess cleaning solution immediately.
- ➤ Clean the surfaces with a soft cloth dampened with water and a little washing-up liquid – for metallic surfaces rub in the direction of the original polish lines. Dry with a soft cloth.

17.2 Cleaning the door seal

- ➤ Clean the door seal with a soft cloth dampened with water, but do not use any cleaning agent. Dry with a soft cloth.

17.3 Replacing the door seal

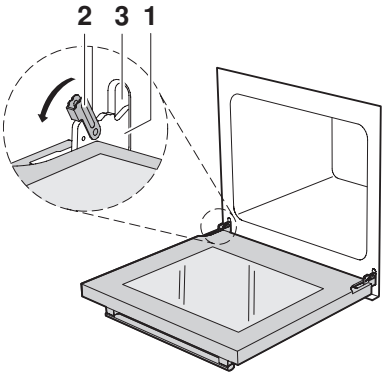
For safety reasons, the door seal must be replaced by our Customer Services.

17.4 Cleaning the appliance door

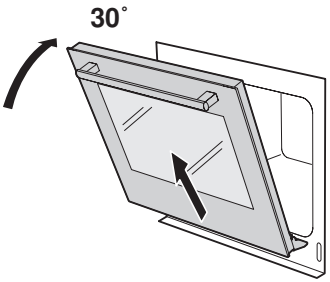
➢ Clean the appliance door with a soft cloth dampened with water and a little washing-up liquid. Dry with a soft cloth.

Removing the appliance door

Risk of injury from moving parts!
Be careful not to put fingers in the door hinges. When removing and reassembling the appliance door, hold it firmly at the sides with both hands. The appliance door is heavy.



➢ Open the appliance door as far as it will go.
➢ Fold the clips **2** on both door hinges **1** forward.



➢ Close the appliance door as far as its at-rest position (about 30°).
➢ Lift the appliance door out at an angle.

Reassembling the appliance door

➢ From the front, push both hinges **1** into the opening **3**.
➢ Open the appliance door as far as it will go and close back the clips **2**.

17.5 Cleaning the accessories and shelf guides

Incorrect handling can cause damage!
Do not clean either the food probe or the water tank in the dishwasher.

- The stainless steel tray, perforated cooking tray, wire shelf and shelf guides can be cleaned in the dishwasher.
- Watermarks on the water tank can be removed using a standard descaler.

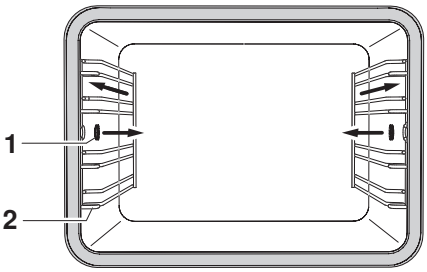
➤ Clean the food probe with a soft cloth dampened with water and a little washing-up liquid.

➤ If the water tank valve drips, descale it.

Removing the shelf guides

➤ Unscrew the knurled nuts **1** in the front of the shelf guides in an anti-clockwise direction.

➤ Pull the shelf guides **2** to the side of the screws and remove from the front.



Reassembling the shelf guides

➤ Insert the shelf guides into the openings in the back wall of the cooking space and position on the screws. Place the knurled nuts on the screws and tighten securely in a clockwise direction.

17.6 Cleaning the cooking space



Incorrect handling can result in damage to the appliance!
Do not bend the temperature sensor.

- ➤ After each cooking session with steam, any condensate or food debris must be completely removed.
- ➤ Remove any soiling from the cooking space while still hand warm using a soft cloth dampened with water and a little washing-up liquid. Wipe dry with a soft cloth.
- ➤ To remove dried-on soiling easier, switch the appliance on for about 30 minutes beforehand, setting it to the operating mode and a temperature of 80 °C. This will soften the soiling.



With use, the cooking space will turn a golden colour over time. This is normal for stainless steel, affecting neither the cooking and baking properties of the appliance nor its operation.
Blue tarnish spots and condensate residue can be removed using a mildly acidic cleaning agent or citric acid.

17.7 Replacing the light bulb

For safety reasons, the light bulb must be replaced by our Customer Services.

18 Descaling

Whenever steam is produced, depending on the hardness of the local water supply (i.e. the limescale content of the water), limescale is deposited in the boiler.
The appliance automatically recognizes when descaling is necessary.

– In the display appears:

Boiler scaled up
Please decale!



We recommend you immediately descale the appliance whenever the message appears.
Continued failure to descale the appliance can cause damage to the appliance or its functions.
The entire descaling process takes about 45 minutes.

Descaling interval

The time interval between descaling depends on the hardness of the water and frequency of use. If steaming 4× 30 minutes per week, the appliance must be descaled – depending on water hardness – roughly as follows:

Water hardness	Descale after about
Hard	5 months
Medium	8 months
Soft	12 months

18.1 Checking operating time remaining to descaling

The operating time remaining for steaming until the next descaling can be checked.

➤ Press the OK adjusting knob to activate the display.

– In the display appears:

Select ↷ and press OK
↷ RegenerateOmatic

➤ Turn the adjusting knob until

– in the display appears:

Select ↷ and press OK
↷ Descale appliance

➤ Press the OK adjusting knob to confirm.

– In the display appears:

Descale appliance
↷ Descale

➤ Turn the adjusting knob until

– in the display appears:

Descale appliance
Time to descaling xxh

durgol swiss steamer decalcifier

Using the wrong descaler can damage the appliance!
Only use «durgol swiss steamer» to descale your appliance.
The descaler contains highly effective acid. Immediately rinse away any splashes with water. Follow the manufacturer's instructions.



«durgol swiss steamer» was developed especially for this appliance.

See the ACCESSORIES AND SPARE PARTS section for where to obtain this special decalcifier.

Standard descaling solutions are not suitable as they may contain foam-creating additives or not be effective enough. Using a different descaler could cause:

- overfoaming in the cooking space
- insufficient descaling of the boiler
- damage to the appliance in the worst case.

Preparing for descaling



The appliance must be switched off and have cooled down before descaling.
Remove any accessories, cookware and tableware and any other objects out of the cooking space.
The appliance door must be kept closed during descaling.

➤ Press the OK adjusting knob to activate the display.

– In the display appears:

Select and press OK
RegenerateOmatic

➤ Turn the adjusting knob until

– in the display appears:

Select and press OK
Descale appliance

➤ Press the OK adjusting knob to confirm.

– In the display appears:

Descale appliance
Descale



If an acoustic signal is emitted and the above display does not appear, then the appliance has not cooled down enough. Descaling cannot start.

➤ Press the OK adjusting knob to confirm.

– In the display appears:

Descale
Descale appliance

➤ Press the OK adjusting knob to confirm.

– In the display appears:

Add 0.5 l descaler
and press OK

➤ Pour the entire contents of the special descaler undiluted into the water tank.
➤ Slot the water tank into position in the water tank compartment.

Descaling phase



For safety reasons, once started the descaling process cannot be aborted.

➤ Press the OK adjusting knob to confirm the settings.

– The descaling phase starts.

– The following remains in the display for about 30 minutes:

Descale
running

Rinsing phases

When in the display appears:

Empty water tank
Add 1.2 l water

➤ Remove the water tank and rinse out.

➤ Fill the water tank with 1.2 l warm water.

➤ Put the water tank back.

– The rinsing phase starts automatically.

– In the display appears:

Descale
Appliance rinsing

As soon as in the display appears:

Empty water tank
Add 1.2 l water

➤ Remove the water tank and rinse out.



An optimal number of rinsing cycles are run depending on the level of soiling of the liquid being pumped off.
As the water is heated up during final rinsing, the door may steam up.

End of descaling

When in the display appears:

Empty water tank
Descaling completed

- ➤ Remove, empty and dry the water tank.
- ➤ Wipe up any liquid that has collected on the cooking space floor with a soft cloth.



After descaling, if the , , , or + operating mode is used, the water in the water tank may be cloudy at the end of cooking. This will not affect the cooking characteristics nor the quality of the food being cooked.

19 Trouble-shooting

This section lists faults that can be solved simply by following the instructions given. If another fault is displayed or the fault cannot be remedied, please call Customer Services.

Before calling Customer Services:

➢ Please note down the serial number (FN; see TECHNICAL DATA for the identification plate) and the error message in full, e.g.:

FX/EXX see instructions
FN XXX XXXXXX

19.1 What to do if …

… the appliance is not working and the displays are not illuminated

Possible cause	Solution
• A household fuse or circuit breaker has tripped.	➢ Change the fuse. ➢ Reset the circuit breaker.
• The fuse or circuit breaker keeps blowing.	➢ Call Customer Services.
• An interruption in the mains power supply.	➢ Check the mains power supply.

… just the illumination is not working

Possible cause	Solution
• Light bulb is defective.	➢ Call Customer Services.

… the appliance starts making noises during operation

Possible cause	Solution
• The appliance can emit noise during operation (e.g. switching and pumping noises).	Such noise is normal.

… no steam is being produced in steaming modes

Possible cause	Solution
• The temperature of the cooking space is over 100 °C.	➤ Allow the appliance to cool down before using steam. The steam supply does not start until the temperature of the cooking space falls below 100 °C.

… the control panel steams up

Possible cause	Solution
• For operating modes that use steam, steam is escaping.	Steaming up for a short while is normal. ➤ When closing the appliance door, ensure that it is sealed tightly all around. ➤ In case of continued, heavy steaming-up, call Customer Services.

… the clock is not running correctly

Possible cause	Solution
• Irregular mains frequency.	➤ Switch off the mains synchronisation.
When mains synchronisation is switched off: • internal pulse generator is imprecise.	➤ Call Customer Services.

… in the display appears

Residual heat
ⓘ Do not remove water tank

Possible cause	Solution
• The temperature of the water in the boiler is too high.	➤ Wait for it to cool down (this can take up to 30 minutes). For safety reasons, the water is not pumped off until it has dropped below a certain temperature. The appliance can still be used.

… in the display appears

Appliance blocked
Descaling necessary

Possible cause	Solution
• Used unsuitable descaler.	➤ Descale again using the recommended descaler.
• Descaling was not carried out correctly.	➤ If the message does not disappear after repeating the descaling process several times, note down the error message in full and the serial number (FN; see the identification plate). ➤ Call Customer Services.

… in the display appears

FX/EXX see instructions
FN XXX XXXXXX

Possible cause	Solution
• Various situations can lead to an error message.	➤ Cancel the error message by pressing the ◯ button. ➤ Disconnect the power supply for about 1 minute. ➤ Reconnect the power supply. ➤ If the error message appears again, note down the error message in full along with the serial number (FN; see identification plate). ➤ Disconnect the power supply. ➤ Call Customer Services.

… in the display appears

UX/EXX see instructions
FN XXX XXXXXX

Possible cause	Solution
• An interruption in the power supply.	➤ Cancel the error message by pressing the ◯ button. ➤ Disconnect the power supply for about 1 minute. ➤ Reconnect the power supply. ➤ If the error message appears again, note down the error message in full along with the serial number (FN; see identification plate). ➤ Disconnect the power supply. ➤ Call Customer Services.

19.2 After a power failure



The user settings remain unchanged.

Power failure during operation

The current operation of the appliance is aborted.

– In the plain text display appears:
– The ⏭ symbol flashes.

Power failure
Operation interrupted



It is not possible to resume the programme.
If a power failure occurs during descaling, it will continue automatically after the time has been reset.

➤ Press any button to exit display.

Power failure when the appliance is switched off

If the time is no longer stored,

– in the plain text display appears:
– 12:00 flashes in the digital display
– the 🕒 symbol flashes

Power failure
Set time

➤ For setting the time, see the section on TIME FUNCTIONS.

20 Accessories and spare parts

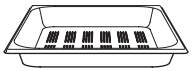
Please give model number of the appliance and exact description of the accessory or spare part when ordering parts.

Accessories

Stainless steel tray
⅔ Gastronorm



Perforated cooking tray
⅔ Gastronorm



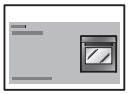
Wire shelf



Food probe
with straight handle



Tips on settings



Recipe book

Gastronorm (GN) is a sizing system used in commercial kitchens. The full size 1/1 GN is 325 x 530 mm.

Spare parts

Shelf guides
left/right



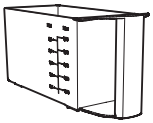
Knurled nut



Lid for water tank



Water tank



Durgol swiss steamer
descaler



The descaler is also available from specialist retailers.

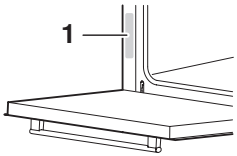
21 Technical data

External dimensions

➤ See installation instructions

Electrical connection

➤ See identification plate **1**



Note for testing institutes

The energy efficiency class according to EN 50304/EN 60350 is determined using the + operating modes. Placing thermocouples between the appliance door and the seal can cause leaks and hence erroneous measurements.
The usable volume within the meaning of EN 50304/EN 60350 is obtained with the shelf guides disassembled.

General note

Maximum load capacity: 2 kg

Measurement of the temperature in the cooking space

The temperature in the cooking space is measured when the cooking space is empty according to an internationally accepted standard. Own measurements may be inaccurate and are not suitable for checking the accuracy of the temperature.

Automatic energy-saving stand-by

To avoid consuming power unnecessarily, the appliance is equipped with automatic energy-saving stand-by.

To reduce power consumption to a minimum, select «Time display» «invisible» in the user settings. Despite automatic energy-saving stand-by, all safety functions are active.

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The TROUBLE-SHOOTING section will help you to correct minor malfunctions yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN		Appliance	

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

➤ Open the appliance door.
  – The identification plate is on the left-side panel.

Headquarters for requesting customer services and spare parts

Germany:
Küppersbusch Hausgeräte GmbH
Küppersbuschstrasse 16
D-45883 Gelsenkirchen
Tel: (02 09) 4 01–631
Fax: (02 09) 4 01–714 / 715
Internet: www.kueppersbusch.de

Austria:
Küppersbusch Ges. m. b. H.
Eitnergasse 13
A-1230 Wien
Tel: (01) 8 66 80–15
Fax: (01) 8 66 80–50
Internet: www.kueppersbusch.at

Quick instructions

Please first read the safety precautions in the operating instructions!

To set the time

- Press the ⇥ button.
- Turn the OK adjusting knob to set the hour.
- Press the ⇥ button again.
- Turn the OK adjusting knob to set the minutes.

To select operating mode

- Press the ⊟ button repeatedly until the desired operating mode appears.
- Turn the OK adjusting knob to set the cooking space temperature.

To switch off the appliance

- Press the ○ button.

To set the timer

- Press the 🔔 button.
- Turn the OK adjusting knob to set the timer duration.

KÜPPERSBUSCH HAUSGERÄTE GmbH
PO Box 10 01 32, D–45801 Gelsenkirchen; Küppersbuschstr. 16, D–45883 Gelsenkirchen
Tel: (02 09) 4 01–0, Fax: (02 09) 4 01–3 03, www.kueppersbusch.de

Küppersbusch Ges. m. b. H.
Eitnergasse 13, A-1231 Vienna, Tel: 01 / 8 66 80–0, Fax: 01 / 8 66 80–72
www.kueppersbusch.at

Küppersbusch

J57A.033-1

Combi-steam cooker



Operating instructions
Tips on settings, RegenerateOmatic, BakeOmatic, Soft roasting

Tips on settings

Symbols used

	Operating mode
	Cooking space temperature
	Preheating until the cooking space temperature is reached
°C	Food probe temperature
mins.	Duration in minutes
hrs.	Duration in hours
	Level
	Accessories
	BakeOmatic: • AX Food group

Operating modes

Press the button	Operating mode		Press the button	Operating mode	
1×		Steaming	4×		Hot air
2×		Regenerating	5×	+	Hot air humid
3×		Professional baking	6×	+	Hot air + steaming

Optimal use

The cooking space temperatures and levels given in recipe books are in part unlikely to be optimal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.

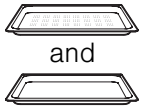
- ➤ When using the operating modes, place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch food spills and collect condensate.
- ➤ When using the operating mode, use a dark enamelled tray or a black tray or tin for crispy results.



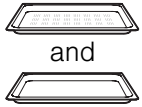
The entry in the display column only applies when preparing food using the BakeOmatic programme.

- ➤ Use the OK adjusting knob to select and start BakeOmatic.
- ➤ See also the advice in the BAKEOMATIC section of the operating instructions for the appliance.

Vegetables			°C	mins.		
Leaf spinach		100	no	5–10	2 1	and
Green beans Cauliflower, whole		100	no	30–40		
Cauliflower, florets		100	no	15–20		
Broccoli		100	no	10–15		
Chicory		100	no	20–25		
Dried string beans, soaked		100	no	35–45		
Fennel, chopped		100	no	15–20		
White cabbage, chopped		100	no	20–30		
Carrots, chopped		100	no	10–20		
Mange-tout		100	no	10–20		
Kohlrabi, chopped		100	no	15–25		
Swiss chard, mangold		100	no	10–20		
Corn on the cob		100	no	30–45		
Sweet pepper		100	no	8–13		
Skinning sweet pepper		230	yes	3–5	1	
Beetroot		100	no	30–90	2 1	and
Brussels sprouts		100	no	25–30		
Sauerkraut, raw		100	no	40–70		

Vegetables			°C	**mins.**		
Sauerkraut, precooked		100	no	20–30	2 and 1	
Scorzonera (black salsify)		100	no	25–35		
Celery, chopped		100	no	10–20		
Green asparagus		100	no	13–17		
White asparagus		100	no	20–25		
Celery stalks		100	no	20–25		
Sweet potatoes, whole		100	no	30–45		
Tomatoes		100	no	8–12		
Skinning tomatoes		100	about 5 mins.	3–5		
Jerusalem artichoke		100	no	15–35		
Zucchetti, chopped		100	no	8–12		

Cooked eggs			°C	**mins.**		
Eggs, soft-cooked		100	no	8–10	2	
Eggs, hard-cooked		100	no	15–20	2	

Accompaniments	**Amount of liquid to be added per 100 g**					**mins.**		
Potatoes, chopped	–	–		100	no	15–25	2 1	
Potatoes, whole	–	–		100	no	30–45		
Potato wedges Country potatoes	–	A5	+	230	no	20–30	1	
Baked potatoes	–	A5	+	230	no	30–50	1	
Chestnuts (place scored chestnuts on baking paper)	–	–	+	200	no	15–30	1	
Rice + liquid	1.5 dl	–		100	no	20–40	2	
Risotto + liquid	2.5 dl	–		100	no	30–40	2	
Maize semolina (polenta) + liquid	3 dl	–		100	no	30–40	2	
Semolina + liquid	2–3 dl	–		100	no	10–15	2	
Lentils + liquid	2–3 dl	–		100	no	15–60	2	
Ebly wheat + liquid	1–1.5 dl	–		100	no	20–30	2	
Millet + liquid	1.5–2 dl	–		100	no	20–40	2	
Chickpeas, soaked + liquid	0.5–1 dl	–		100	no	20–30	2	

Meat	A			°C	**mins.**		
Stewing meat (covered with liquid)	–		100	no	60–90	2	
Ham	–		100	no	60–90	2	
Smoked pork loin	–		100	no	45–60	2	
Saucisson, Geschnetzeltes (chopped meat in a sauce)	–		100	no	30–45	2	
Wienerli (hot dogs)	–		90	no	10–15	2	
Bacon	–		100	no	20–30	2	
Fillet (of beef, veal, pork)	–		100	no	20–30	2	
Sirloin of beef, roast beef	–	+	200–210	yes	40–50	1	
Shoulder of beef	A7	+	190–200	yes	60–75	1	
Shoulder of veal	A7	+	200–210	yes	60–75	1	
Shoulder of pork	A7	+	180–200	yes	60–90	1	
Leg of lamb	A7	+	210–220	yes	60–90	1	
Meat loaf	–	+	190–210	yes	50–70	1	
Fleischkäse (specialty meat loaf)	–		160–170	yes	45–60	1	
Ragout, goulash	A7	+	160–180	yes	45–60	1	
Fillet in puff pastry	–		200–210	no	30–40	1	
	–	+	180–200	yes	25–40	1	

Soft roasting	Recommended value			Setting range		
	Degree of doneness	°C	hrs.	hrs.		
Fillet of veal	rare	58	3½	2½–4½	1	
	medium	62	3½	2½–4½	1	
Topside of veal thick end, loin of veal	–	67	3½	2½–4½	1	
Shoulder of veal	–	72	3½	2½–4½	1	
Veal neck	–	78	3½	2½–4½	1	
Fillet of beef	rare	53	3½	2½–4½	1	
	medium	57	3½	2½–4½	1	
Sirloin of beef, roast beef	rare	52	3½	2½–4½	1	
	medium	55	3½	2½–4½	1	
Topside of beef	–	65	3½	2½–4½	1	
Chuck of beef	–	68	3½	2½–4½	1	
Shoulder of beef	–	72	3½	2½–4½	1	
Middle loin of pork, chump end of loin of pork	–	67	3½	2½–4½	1	
Neck of pork	–	80	3½	2½–4½	1	
Leg of lamb	rare	63	3½	2½–4½	1	
	medium	67	3½	2½–4½	1	

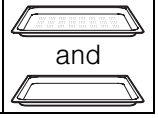
Poultry			°C	**mins.**		
Chicken breast		100	no	10–20	2 1	and
	+	210–220	yes	8–12	1	
Chicken leg	+	220–230	yes	20–30	1	
Poultry terrine		90	no	15–30	2	

Fish and sea food			°C	**mins.**		
Fillet of fish		80	no	10–20	2 1	and
		200–210	yes	15–20	1	
Whole fish (trout, gilthead seabream, etc.)		80	no	20–30	2 1	and
		180–210	yes	15–25	1	
Tuna		100	no	10–30	2 1	and
Mussels		100	no	20–30		
Fish terrine		100	no	15–30	2	

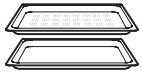
Low temperature cooking				°C	hrs.		
Fillet of beef		80–90	no	55–60	2–3	1	
Roast beef		80–90	no	55–60	2½–3½	1	
Middle loin of pork		90–100	no	65–70	3–4	1	

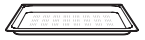
Desserts				mins.		
Crème caramel		90	no	20–40	2	
Creams and custards		90	no	20–60	2	
Compote (apple, plum, etc.)		100	no	10–15	2	

Joghurt				hrs.		
Creamy joghurt		40	no	5–6	2	
Set joghurt		40	no	7–8	2	

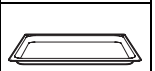
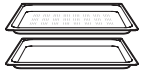
Extracting juice				mins.		
Fruit (cherries, grapes, etc.)		100	no	30–max. 90	2	
Berries (blackcurrants, blackberries, elderberries, etc.)		100	no	30–max. 90	1	and

Cakes, torte					**mins.**		
Ring cake (chocolate, carrot, nut, etc.)	A13		150–170	yes	50–70	1	
Torte (chocolate, carrot, nut, etc.)	A14		150–170	yes	30–50	1	
Whisked sponge cake	A14		160–170	yes	30–40	1	
Roulade/Swiss roll	–		170–180	yes	8–12	1 1 + 3	
Linzertorte	A14		150–170	yes	40–50	1	
Short crust pastry case, baked blind	–		170–180	yes	20–25	1	
Fruit tart with short crust pastry	A10		170–180	yes	40–50	1	
Raisin bread, yeast ring, hazelnut plait	A12		180–200	no	30–40	1	
			170–190	no	25–35	1	
Luzerner Lebkuchen (gingerbread)	A14		150–160	yes	50–60	1	
Tray-baked cake	–		170–190	yes	25–35	1 1 + 3	
Apple strudel	–		170–190	yes	30–40	1	
Cake topped with meringue	–		130–140	yes	25–35	1	
Japonaise base (thin nut meringue base)	–		140–160	yes	15–20	1	

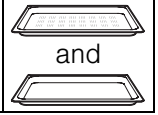
Savouries and biscuits					**mins.**		
Aperitif nibbles	A1		200–220	no	15–20		
		+	180–190	no	10–15		
Puff pastries with a filling (ham or nut croissants, etc.)	A1		190–200	no	20–30		
		+	180–190	no	25–30		
Small yeast pastries	A12		190–200	no	15–25		
Eclairs, profiteroles	–		160–170	yes	20–30		
Macaroons	–		170–180	yes	12–17	1	
Brunsli (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)	–		150–160	yes	7–12	1 + 3	
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)	–		150–160	yes	12–17		
Basler Leckerli (honey almond spice cookies)	–		170–180	yes	12–17		
Chräbeli (aniseed biscuits)	–		130–140	yes	20–30		
Meringues (allow to dry overnight after baking)	–		80–90	no	80–100		
Bruschetta, garlic bread	–		180–190	yes	5–10		
Ham and pineapple toastie	–		190–200	yes	15–20	1	

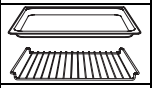
Flans and pizza					mins.		
Fruit flan	A10		180–190	yes	40–50	1 1 + 3	
Savoury fan (cheese, vegetable, onion)	A10		170–180	yes	40–50	1	
Fresh pizza (for frozen pizza, follow the manufacturer's instructions)	A8 (A9)		200–210	yes	20–30	1 1 + 3	

➤ With frozen or fresh fruit that is very juicy add the glaze after the first 15–20 minutes.

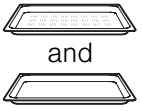
Bread and plaited bread					mins.		
Bread	A11		200–210	no	40–50	1	
		+	200–210	no	35–50	1	
Bread rolls	A11		210–220	no	25–30	1 1 + 3	
		+	210–220	no	20–30		
Plaited bread	A11		190–200	no	30–40		
		+	180–190	no	25–35		
			190–200	yes	25–35		
Yeast ring cake	A12		190–200	no	35–45	1	
		+	180–190	no	30–40	1	
			180–190	yes	30–40	1	

Baked dishes and gratins					**mins.**		
Sweet baked dish	A4	+	180–200	no	20–30	1	
Gratin (vegetable, fish, potato)	A3	+	180–190	no	30–40	1	
Lasagne, moussaka	A3	+	170–180	no	30–40	1	
Gratinated vegetables	–		200–220	yes	10–15	1	

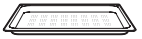
Blanching				**mins.**		
Vegetables (green beans, peas, etc.)		100	no	about 5	2 1	 and

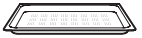
Reheating				**mins.**		
Reheating meals (1–3 plates)		120	no	6–10	1 + 2 + 4	
Refreshing bread		140–150	no	8–15	2	
Preparing ready meals (follow the manufacturer's instructions)	–	–	–	–	–	

➤ Place the food in the cold cooking space.

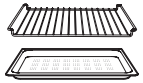
Defrosting			°C	**mins.**		
Bread		140–150	no	about 20	1	
Spätzli (egg noodles), pasta, rice		120–130	no	about 20	2 and 1	
Meat, poultry, fish		40–50	no	depending on quantity		

➤ Place the food in the cold cooking space.

Baby food			°C	**mins.**		
Milk in glass feeding bottles		100	no	4–5	1	
Milk in plastic feeding bottles		100	no	5–6	1	
Warming baby food		100	no	4–10	1	

Sterilizing feeding bottles			°C	**mins.**		
Sterilizing feeding bottles		100	no	8	1	
	followed by	100	no	2	1	

➤ After sterilizing, take the baby bottles out of the cooking space, stand them upside down and allow to dry thoroughly.

Desiccating and drying				**hrs.**		
Apple slices or rings		70	no	7–8	1 1 + 3 1 + 2 + 3	
Sliced mushrooms		50–60	no	5–8		
Herbs		40–50	no	3–5		
Apricots		60–70	no	14–16		

Overdrying poses a fire hazard!
Monitor the desiccating and drying process.

- ➤ Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- ➤ Clean and chop the fruit, mushrooms or herbs into small pieces.
- ➤ Line the accessories with baking paper, spread the food on them and put in the cooking space at the appropriate level.
- ➤ Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- ➤ Turn the food at regular intervals to ensure even drying.

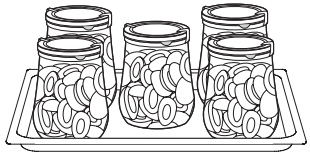
A maximum of 3 levels can be used in the cooking space at the same time.

Preserving and bottling

Bottling involves preserving food in jars.

Place a maximum of 5 jars on the stainless steel tray.

- ➤ Only use undamaged jars that hold no more than 1 litre each.
- ➤ Put the stainless steel tray at level 1.
- ➤ Fill the jars evenly with the food to be preserved. Close the jars according to the manufacturer's instructions.
- ➤ Place the jars on the stainless steel shelf as shown in the illustration. The jars should not touch one another.
- ➤ Select the operating mode, cooking space temperature and duration based on the table below.
- ➤ Press the OK adjusting knob to confirm.
- ➤ When the duration set is up, press the ◯ button to switch off the appliance.
- ➤ Leave the appliance door open in the at-rest position.
- ➤ Leave the jars in the cooking space to cool down completely.
- ➤ Remove the jars. Check that the jars are sealed tight.



Preserving and bottling			°C	**mins.**		
Carrots		100	no	90	1	
Cauliflower, broccoli		100	no	90	1	
Beans *		100	no	60	1	
Mushrooms, precooked		100	no	75–90	1	
Gherkins		90	no	20–30	1	
Apples, pears		90	no	30	1	
Apricots		90	no	30	1	
Peaches		90	no	30	1	
Quinces		90	no	30	1	
Plums		90	no	30	1	
Cherries		80	no	30	1	

* Repeat the preserving step 2×, allowing the jars to cool down completely in between time.

Well-being			°C	**mins.**		
Warm, moist cloths		80	no	5–10	2	
Hot wraps		80–100	no	5–15	2	
Hot massage stones		70–90	no	15–20	cooking space floor	–
Cherry stone or grape seed cushions	+	130–150	no	10–20		

Warm, moist cloths

➤ Spread moist towelling cloths out across the wire shelf.

Hot wraps

➤ Spread prepared cloths out across the wire shelf.

Hot massage stones

➤ Put clean, smooth stones on a suitable tray or tin and place directly on the floor of the cooking space.

➤ Rub the hot stones with perfumed oil and place on a towel on the body.

RegenerateOmatic

Regenerating humid	Use	Note
8–12 mins. * Level 1 or 1 + 3	Precooked food and ready meals, e.g. • Vegetables • Pasta • Meals with rice • Meat • Gratin • Omelettes	

Regenerating crispy	Use	Note
10–14 mins. * Level 1 or 1 + 3	Precooked food with pastry, e.g. • Pizza • Aperitif nibbles made of puff pastry • Mini cheese flans • Flans • Toast • Spring rolls	➤ For a crispy base, bake in the perforated cooking tray or on the wire shelf.

* Approximate duration of RegenerateOmatic

BakeOmatic

A1 Fresh aperitif nibbles	Use	Note
15–30 mins. * Level 1 or 1 + 3	Savouries made from puff pastry or other type of pastry, filled or open, e.g. • Puff pastries – filled • Mini pizza swirls • Savoury straws – unfilled • Ham croissants	Savoury straws – unfilled: ➤ Select the «Lightly browned» setting. ➤ Must not be brushed with egg yolk.

A2 Frozen aperitif nibbles	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made aperitif products, e.g. • Ham croissants • Mini cheese flans • Tarte flambée (flammkuchen) • Puff pastries • Spring rolls	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: • 8–12 mins. • 13–20 mins. • 21–35 mins. ➤ Must not be brushed with egg yolk.

* Possible duration of BakeOmatic

A3 Baked dish	Use	Note
30–45 mins. * Level 1	Baked dishes and gratins, e.g. • Potato gratin • Pasta gratin • Baked rice pudding • Lasagne • Moussaka	Gratin with beaten egg whites: ➤ Select A4 Soufflé

A4 Soufflée	Use	Note
25–50 mins. * Level 1	Sweet and savoury soufflés in small or large dishes, e.g. • Cheese soufflé • Asparagus soufflé • Chocolate soufflé • Gratin made with a generous amount of egg white (berry gratin)	Also suitable for sweet gratins with beaten egg whites incorporated into the mixture.

* Possible duration of BakeOmatic

A5 Baked potatoes	Use	Note
20–50 mins. * Level 1 or 1 + 3	Baked potato accompaniments, e.g. • Potato wedges • Sliced potatoes • Diced potatoes • Baked potatoes • Marinated vegetables (coarsely chopped)	➤ Leave enough space between the pieces of potato. Preferably spread on two baking sheets.

A6 Frozen potato products	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made potato products, e.g. • Chips • Croquettes • Potato burgers • Duchess potatoes	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: • 8–12 mins. • 13–20 mins. • 21–35 mins.

* Possible duration of BakeOmatic

A7 Braising meat	Use	Note
40–90 mins. * Level 1	Roast, stew, meat in a sauce, e.g. • Italian braised meat dish • Stew • Irish stew • Curry	Meat in a sauce: ➤ Marinate the raw meat, put it in the cooking tray and add any vegetables and onions. Add a little liquid. When finished, thicken sauce.

A8 Fresh pizza	Use	Note
25–40 mins. * Level 1 or 1 + 3	Home-made pizza, e.g. • Ham and pineapple pizza • Calzone (folded pizza) • Mini pizzas • Mini pizza swirls • Tarte flambée (flammkuchen)	➤ For a crispier base, bake in greased perforated cooking tray.

* Possible duration of BakeOmatic

A9 Frozen pizza	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made pizza, e.g. • Round pizza • Mini pizzas • Family pizza	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: • 8–12 mins. • 13–20 mins. • 21–35 mins.

A10 Flan	Use	Note
With preheating 25–50 mins. * Level 1 or 1 + 3	Flans and quiches, e.g. • Flan made with fresh fruit • Flan made with frozen fruit • Cheese flan • Bacon and onion flan • Quiche lorraine	Cheese flan: ➤ Select the «Lightly browned» or «Medium browned» setting.

* Possible duration of BakeOmatic

A11 Bread	Use	Note
30–45 mins. * Level 1 or 1 + 3	Bread in all shapes and sizes, e.g. • Farmhouse bread • Plaited bread • Party bread • Focaccia (Italian flat bread)	Plaited bread: ➤ Must not be brushed with egg yolk. ➤ Select the «Lightly browned» setting.

A12 Yeast pastry with filling	Use	Note
25–45 mins. * Level 1 or 1 + 3	Sweet and savoury yeast pastries, e.g. • Hazelnut croissant • Russian plait • Yeast ring cake • Yeast swirls • Mini pizza swirls	Hazelnut croissant: ➤ Select the «Lightly browned» or «Medium browned» setting.

* Possible duration of BakeOmatic

A13 Cake	Use	Note
With preheating 35–65 mins. * Level 1	All types of cakes, e.g. • Chocolate cake • Lemon cake	

A14 Torte	Use	Note
With preheating 30–45 mins. * Level 1	All types of torte, e.g. • Chocolate torte • Carrot torte • Linzertorte	Cakes topped with meringue, Swiss rolls: ➤ Bake in the usual way.

* Possible duration of BakeOmatic

Validity

The model number corresponds to the first 3 digits on the identification plate.
These operating instructions apply to the models:

Model no.	Size system
58A	60-450

Installation instructions
Combi-steam cooker
Construction type 60-450

J58A.713-0

1.3.12 WSRA

The appliance should be installed by qualified personnel only. Each step must be carried out and checked in full in the order specified.

Validity

These installation instructions apply to the models:
Combi-steam cooker: **58A**

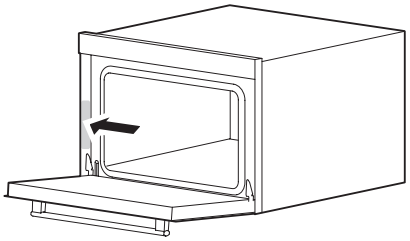
General notes

If fitting in flammable material, the guidelines and standards for low voltage installations and for the fire protection must be strictly observed.
To ensure good ventilation, the niche in which the appliance stands must have a supply air opening of at least 25 cm^2.

This appliance is considered to be suitable for use in countries having a warm damp equable climate (WDaE). It may also be used in other countries. If used in warm damp equable climated countries, the appliance is to be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.

Identification plate

➤ Open the appliance door. The identification plate is located on the left trim panel (see illustration).



Connection plate

➤ The connection plate is located on the connection cable.

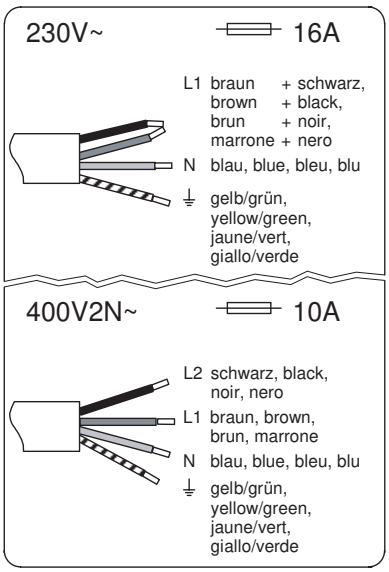
Electrical connections

Electrical connections must made by trained electricians in accordance with the guidelines and standards for low voltage installations and the specifications of the local electricity supply companies.
A plug-in appliance may only be connected to a socket outlet with earthing contact, installed according to specifications. An all-pole mains isolating device with 3 mm contact opening should be provided in the house wiring system. Switches, plug and socket devices, circuit breakers and fusible cut-outs which are accessible after installation and which have all-poles switching are permissible as isolating devices. Effective earthing and separately installed neutral and earth conductors ensure safe and fault-free operation. After installation, live parts and cables with basic insulation must not be accessible. Old installations should always be checked.

➤ Refer to the identification plate for specifications for the required mains voltage, current type and fuses.

➤ Application height of the appliance: up to max. 2000 m above sea level

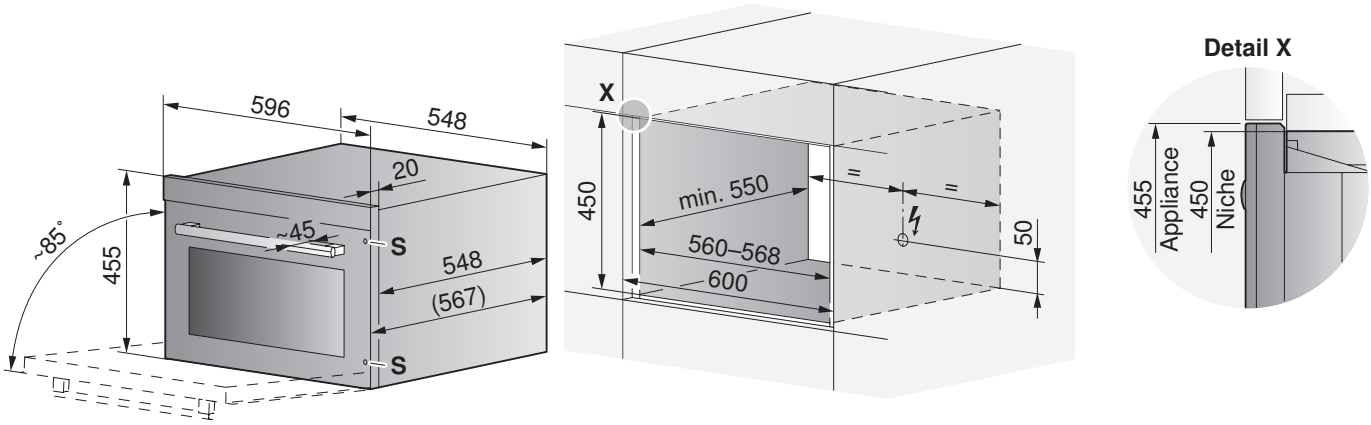
Connection cable



Installation

It is not possible to install the appliance above an extractor oven because of the extraction pipes that lead upwards.

Installing



1. Place appliance in front of the niche and connect connection cable in accordance with connection plate.
2. Carefully slide appliance into the niche until it is flush with the front of the cabinets, ensuring that the mains cable is not pinched.
3. Open appliance door and fasten the sides from the front with the 4 enclosed screws **S**.