Miele

Operating and installation instructions
Steam ovens

It is **essential** to read the operating and installation instructions before setup, installation, and commissioning. This prevents both personal injury and damage to the appliance.

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Contents

Warning and Safety instructions

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

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

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

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

Keep these instructions in a safe place and pass them on to any future owner.

Correct application

▶ This steam oven is intended for use in the home and in similar environments, for example
– in shops, offices and similar work settings
– by the guests in hotels
– in motels, bed & breakfasts and other typical home settings.
This appliance is not intended for outdoor use.

▶ This steam oven is not intended for outdoor use.

▶ The steam oven is intended for domestic use only to steam-cook, defrost and reheat food.
All other types of use are not permitted.

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

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

▶ The steam oven contains 2 light sources corresponding to energy efficiency class E.

Safety with children

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

▶ Children under 8 years of age must be kept away from the steam oven unless they are constantly supervised.

▶ Children aged 8 and older may only use the steam oven without supervision if they have been shown how to use it in a safe manner. Children must be able to understand and recognise the possible dangers caused by incorrect operation.

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

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

▶ Risk of suffocation due to packaging material. Whilst playing, children may become entangled in packaging material (such as plastic wrapping) or pull it over their head, presenting the risk of suffocation.
Keep packaging material away from children.

▶ Risk of injury caused by hot surfaces and steam. Children's skin is far more sensitive to high temperatures than that of adults. During operation, steam will escape out of the ventilation outlet. The door glass and control panel of the steam oven heats up.
Do not let children touch the steam oven when it is in operation. Keep children well away from the steam oven until it has cooled down and there is no danger of injury.

▶ Risk of injury from the open door.
The oven door can support a maximum weight of 8 kg. Children could injure themselves on an open door.
Do not let children sit on the open door, lean against it or swing on it.

Technical safety

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

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

Warning and Safety instructions

▶ Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard.
The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

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

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

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

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

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

▶ Risk of injury due to electric shock. Any contact with live connections or tampering with the electrical or mechanical components of the oven will endanger your safety and may lead to the steam oven malfunctioning.
Do not open the steam oven housing under any circumstances.

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

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

▶ If the electrical plug is removed from the power supply cable or if the power supply cable is supplied without a power plug, the steam oven must be connected to the electrical supply by a Miele certified technician.

▶ If the mains connection cable is damaged, it must be replaced with a special connection cable.

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

▶ If the steam oven is installed behind a furniture front (e.g. a door), do not close the furniture front while the steam oven is in use. Heat and moisture can build up behind the furniture front when closed. This can result in damage to the steam oven, the housing unit and the floor. Leave the furniture door open until the steam oven has cooled down completely.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

▶ Risk of injury caused by hot surfaces and steam. The steam oven gets hot during operation. You could burn yourself on the oven compartment, side runners, accessories, food or steam.
Wear oven gloves when placing hot food in the oven or removing it and when adjusting oven shelves, for example, in a hot oven compartment.

▶ Risk of injury caused by hot food.
Food may spill or splash around when placing it into the oven or removing it. The food can cause burns.
When placing cooking containers into the oven or removing them, make sure that the hot food does not spill.

▶ Risk of injury caused by hot water.
At the end of a cooking programme, hot water left in the steam generator is pumped back into the water container. Take care not to tip the water container when taking it out of the appliance.

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

Warning and Safety instructions

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

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

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

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

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

Cleaning and care

▶ Risk of injury due to electric shock. The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit. Do not use a steam cleaner to clean the appliance.

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

▶ The side runners can be removed. Refit the side runners correctly.

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

Accessories

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

▶ Miele will guarantee to supply functional spare parts for a minimum of 10 years and up to 15 years following the discontinuation of your steam oven.

Sustainability and environmental protection

Disposing of the packaging material

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

Recycling the packaging material reduces the use of raw materials. Your Miele dealer will take the packaging material away.

Disposal of your old appliance

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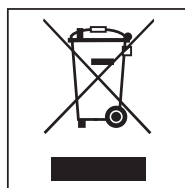
Please contact your Miele dealer. They will provide support for its disposal.

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

Familiarisation

Steam oven
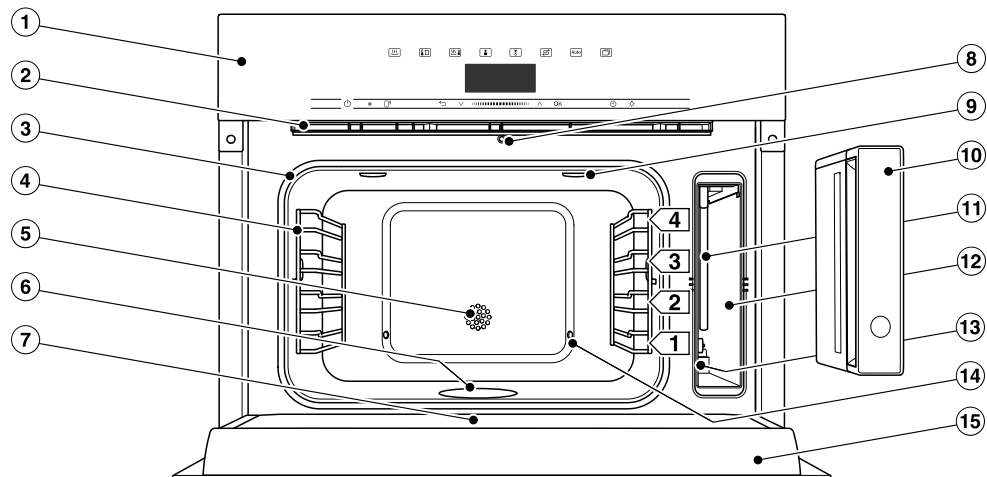
① Control elements

② Ventilation outlet

③ Door seal

④ Side runners with 4 shelf levels

⑤ Temperature sensor

⑥ Floor heater element

⑦ Drip channel

⑧ Automatic door release for steam reduction

⑨ LED oven interior lighting

⑩ Water container with removable spill guard

⑪ Suction tube

⑫ Compartment for water container

⑬ Data plate

⑭ Steam inlet

⑮ Door

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

Data plate

The data plate is located in the compartment for the water container.

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

The model identifier and the serial number (SN) can also be found on the small plate that is visible on the front frame when the door is open.

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

Accessories supplied

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

Further accessories may be included depending on the country and model in question.

DGG 100-40 drip tray
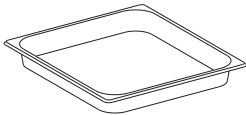
1 stainless steel condensate tray for collecting excess moisture.
You can also use the condensate tray as a cooking container.
375 x 394 x 40 mm (W x D x H)

DGG 50-40 steam cooking container
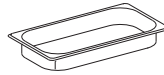
1 solid stainless steel steam cooking container
Gross capacity 2.2 l /
Usable capacity 1.6 l
375 x 197 x 40 mm (W x D x H)

DGGL 50-40 steam cooking container
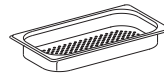
2 perforated stainless steel cooking containers
Gross capacity 2.2 l /
Usable capacity 1.6 l
375 x 197 x 40 mm (W x D x H)

Rack

1 rack for placing your own crockery on

Descaling tablets

For descaling the appliance

Optional accessories

Products specially tailored to your steam oven — such as care products and accessories — are available from the Miele online shop, Miele Customer Service or your Miele specialist dealer.

You can access the Miele online shop via the following QR code:

Familiarisation

Controls
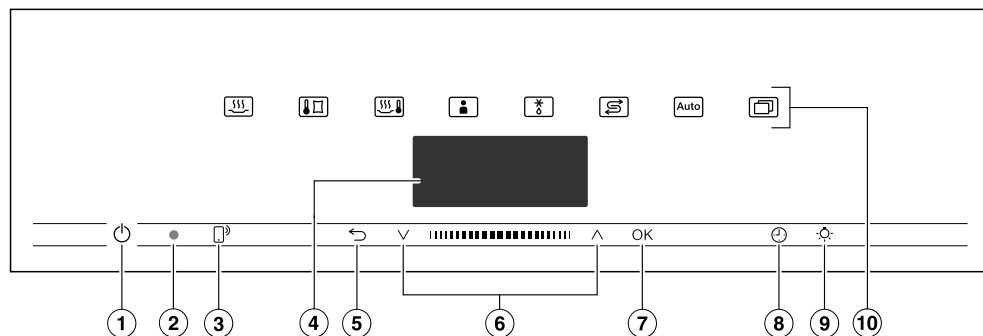
① Recessed ⏻ On/Off sensor control
For switching the steam oven on and off

② Optical interface
(For your Miele dealer only)

③ ☐⁾ sensor control
For controlling the steam oven via your mobile device

④ Display
For displaying the time of day and information on operation

⑤ ↰ sensor control
For going back a step and for changing menu options during a cooking programme

⑥ Navigation area with ∧ and ∨ arrow buttons
For scrolling through lists and for changing values

⑦ *OK* sensor control
For selecting functions and saving settings

⑧ 🕐 sensor control
For setting a minute minder, the cooking duration or the start or end time for the cooking programme

⑨ ☼ sensor control
For switching the oven interior lighting on and off

⑩ Sensor controls
For selecting functions, automatic programmes and settings

On/Off sensor control

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

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

Display

The display is used for showing the time of day or information about functions, temperatures, cooking durations, automatic programmes and settings.

After switching the steam oven on with the ⏻ On/Off sensor control, the main menu will appear, prompting you to Select function.

Sensor controls

The sensor controls react to touch. Every touch of a sensor is confirmed with an audible keypad tone. You can turn this keypad tone off using Further ⬚ | Settings | Volume | Keypad tone.

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

Sensor controls above the display

For information on the functions and operating modes, see "Main and sub-menus", "Settings", "Automatic programmes" and "Further applications".

Familiarisation

Sensor controls under the display

Sensor control	Function
⧉⁾	If you want to control the steam oven from your mobile device, you must have the Miele@home system, switch on the Remote control setting and touch this sensor control. The sensor control then lights up orange and the MobileStart function is available.
	As long as this sensor control is lit, you can control the steam oven via your mobile device (see "Settings – Miele@home").
↰	Depending on which menu you are in, this sensor control will take you back a level or back to the main menu.
	If a cooking programme is in progress at the same time, use this sensor control to change values and settings such as the temperature or cooking duration for the programme, or to cancel the programme.
∧ ∨ ⫾⫾▮▮⫾⫾	In the navigation area, use the arrow buttons or the area between them to scroll up or down in the selection lists. The menu options will be highlighted one after the other as you scroll through them. The desired menu option must be highlighted before you can select it.
	You can change the values or settings that are highlighted by using the arrow buttons or the area between them.
OK	Functions highlighted in the display can be selected by touching the *OK* sensor control. The selected function can then be changed.
	Confirm with *OK* to save changes.
	If information appears in the display, select *OK* to confirm the message.
◷	If no cooking programme is in progress, you can use this sensor control to set a minute minder (e.g. when boiling eggs) at any point.
	If a cooking programme is in progress at the same time, you can set a minute minder, the cooking duration and a start or end time for the programme.
☼	Select this sensor control to switch the oven interior lighting on and off.
	Depending on the setting selected, the oven interior lighting switches off after 15 seconds or remains constantly switched on or off.

Symbols

The following symbols may appear in the display:

Symbol	Meaning
i	This symbol indicates that there is additional information and advice about using the appliance. Press the *OK* sensor control to confirm the information.
△	Minute minder
✓	A tick indicates the option which is currently selected.
∎∎∎∎⊐⊐⊐	Some settings, e.g. display brightness and buzzer volume are selected using a bar chart.

Familiarisation

Using the appliance

Use the ∧ and ∨ arrow buttons or the |I I ▮ I I| area between them in the navigation area to use the steam oven.

As soon as you reach a value, message or setting you need to confirm, the *OK* sensor control will light up orange.

Selecting a menu option

■ Touch the ∧ or ∨ arrow buttons or swipe to the right or left in the |I I ▮ I I| area until the desired menu option is highlighted.

Tip: If you press and hold the arrow button, the list continues scrolling automatically until you release the arrow button.

■ Confirm your selection with *OK*.

Changing a setting in a list

■ Touch the ∧ or ∨ arrow buttons or swipe to the right or left in the |I I ▮ I I| area until you reach the desired value or the desired setting is highlighted.

Tip: A ✔ tick will appear beside the current setting.

■ Confirm with *OK*.

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

Changing the setting with a segment bar

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

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

■ Touch the ∧ or ∨ arrow buttons or swipe to the right or left in the |I I ▮ I I| area until you reach the desired setting.

■ Confirm your selection with *OK*.

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

Selecting a function or operating mode

The sensor controls for the functions and operating modes (e.g. Further 🗗) are located above the display (see "Controls" and "Settings").

■ Touch the sensor control for the desired function.

The sensor control on the fascia panel lights up orange.

■ Under Further 🗗, scroll through the lists until the desired menu option is highlighted.

■ Set the values for the cooking process.

■ Confirm with *OK*.

Changing the function

You can change to another function during a cooking programme.

The sensor control for the previously selected function lights up orange.

■ Touch the sensor control of the new function or operating mode.

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

The sensor control for the new function lights up orange.

> Under Further ▣, scroll through the lists until you reach the desired menu option.

Entering numbers

Numbers that can be changed are highlighted.

■ Touch the ∧ or ∨ arrow buttons or swipe to the right or left in the |I I■■II area until the desired number is highlighted.

Tip: If you press and hold an arrow button, the numbers continue scrolling automatically until you release the arrow button.

■ Confirm with *OK*.

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

Entering letters

Letters are entered via the navigation area. It is best to select short names.

■ Touch the ∧ or ∨ arrow buttons or swipe to the right or left in the |I I■■II area until the desired character is highlighted.

The character you have selected will appear in the top line of the display.

Tip: A maximum of 10 characters can be used.
You can delete the characters one at a time with ↩.

■ Select the rest of the characters.

■ Once you have entered the name, select ✓.

■ Confirm with *OK*.

The name is now saved.

Activating MobileStart

■ Select the ⌂⁾ sensor control to activate MobileStart.

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

> Directly operating the steam oven takes priority over operating it via the remote control function on the app.
>
> You can use MobileStart as long as the ⌂⁾ sensor control is lit up.

Familiarisation

Function description

Water container

The maximum filling volume is 1.5 litres and the minimum is 1.0 litres. There are markings on the water container. The upper marking must never be exceeded.

Water consumption depends on the type of food and the duration of cooking. The water may need to be topped up during cooking. Water consumption is increased if the door is opened during cooking.

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

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

Condensate tray

Place the condensate tray on shelf level 1 when using perforated containers. This collects any drops of liquid and allows these to be removed easily.

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

Temperature

Some functions have a pre-set recommended temperature. This temperature can be altered for a single programme, a specific programme stage or within the given range for a programme. You can alter the recommended temperature in 5 °C increments, or 1 °C increments in sous-vide cooking (see "Settings – Recommended temperatures").

Cooking duration

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

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

Noises

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

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

Heating-up phase

While the steam oven is being heated up to the set temperature, the display will show Heating-up and the rising oven compartment temperature.

When cooking with steam, the duration of the heating-up phase will depend on the quantity and the temperature of the food. In general the heating-up phase will last for approx. 7 minutes. The duration will be longer if you are cooking refrigerated or frozen food. The heating-up phase may also last longer if cooking temperatures are low or if you are using the Sous-vide ⟦⬚⟧ cooking function.

Cooking phase

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

Steam reduction

If you are cooking at a temperature of approx. 80 °C or above, the steam oven door will automatically open a little shortly before the end of the cooking time to allow some of the steam to escape. Steam reduction will appear on the display. The door closes again automatically.

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

Oven interior lighting

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

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

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

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

Commissioning

Networking

Your steam oven is equipped with an integrated WiFi module. The WiFi module makes it possible to connect to your home network and to use the Miele app on a mobile device.

Once your steam oven has been connected via WiFi, the connection is automatically re-established every time it is switched on.

Make sure that your WiFi network signal is strong enough in the place where you intend to install your steam oven.

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

Smart Extras via the Miele app*

Networking via the Miele app gives you access to numerous Smart Extras, including:

- Access status information.
- Use additional helpful functions.
- Keep your steam oven up to date with the latest Miele developments via software updates.

You can find more detailed information about Smart Extras on the Miele website, in the Apple App Store® or in the Google Play Store™.

*This is a separate digital offer from Miele & Cie. KG. The range of functions can vary depending on the model and the country. Acceptance of the Terms and Conditions and Privacy Policy for Miele digital products & services in the Miele app required. Miele reserves the right to change or discontinue the digital offer at any time.

Basic settings

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

⚠ Risk of injury caused by hot surfaces.
The steam oven gets hot during operation.
For safety reasons, the steam oven may only be used when it has been fully installed.

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

Setting the language

■ Select the desired language.

■ Confirm with *OK*.

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

Setting the location

■ Select the required location.

■ Confirm with *OK*.

Requirements for networking

Note the following requirements for networking:

1. A home network is available at the installation site.
   Have the WiFi password ready.
2. The Miele app is available on a mobile device.
3. You have a user account in the Miele app.

Miele App

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

Setting up Miele@home

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

■ To set up Miele@home now, select Continue and confirm with *OK*.

■ To set it up at a later date, select Skip and confirm with *OK*.
   See "Settings – Miele@home" for information on setting up at a later date.

■ To set up Miele@home now, select the desired connection method.

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

Setting the date

■ Set the year, then the month, and finally the day.

■ Confirm with *OK*.

Setting the time

■ Set the time of day in hours and minutes.

■ Confirm with *OK*.

Setting the water hardness level

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

More information can be found under "Settings – Water hardness".

■ Select your local water hardness on the appliance.

■ Confirm with *OK*.

Completing the commissioning process

■ Follow any further instructions in the display.

The oven is now ready for use.

Commissioning

Cleaning for the first time

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

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

Cleaning the water container

■ Remove the water container.

■ Remove the spill guard.

■ Wash the water container by hand.

Cleaning accessories/oven compartment

■ Take all accessories out of the oven.

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

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

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

Setting the correct boiling point for water

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

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

Distilled or carbonated water or other liquids could damage the steam oven.
Only use cold, fresh drinking water (below 20 °C).

■ Remove the water container and fill it up to the top marker.

■ Push the water container into the appliance.

■ Then run the steam oven for 15 minutes using the Steam cooking 〔♨〕 operating mode (100 °C). Proceed as described in "Operation".

Setting the correct boiling point for water following a house move

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

Settings overview

Menu option	Available settings
Language ⚑	... | deutsch | english | ... Location

Time	Show
	    On | Off* | Night dimming
	Clock format
	    12 h | 24 h*
	Set

Date	
Lighting	On "On" for 15 seconds* Off

Display	Brightness
	    ■■■■⹂⹂⹃
	QuickTouch
	    On | Off*

Volume	Buzzer tones
	    Melodies* ■■■■⹂⹂⹃
	    Solo tone ■■■■■■■■⹂⹂⹂⹂⹂⹃
	Keypad tone
	    ■■■■⹂⹂⹃
	Welcome melody
	    On* | Off

Units	Weight
	    g* | lb/oz | lb
	Temperature
	    °C* | °F

* Factory default setting

Settings

Menu option	Available settings
Keeping warm	On Off*
Steam reduction	On* Off
Recommended temperatures	
Water hardness	1 °dH │ ... │ 15 °dH* │ ... │ 70 °dH

Safety	Sensor lock
	    On │ Off*
	System lock 🔒
	    On │ Off*

Miele@home	Activate │ Deactivate Connection status Set up again Reset Set up
Remote control	On* Off
RemoteUpdate	On* Off
Software version	
Showroom programme	Demo mode On │ Off*
Factory default	Appliance settings User programmes Recommended temperatures

* Factory default setting

Opening the "Settings" menu

In the Further ▭ | Settings ⚑ menu, you can personalise your steam oven by adapting the factory default settings to suit your requirements.

- Select Further ▭.

- Select Settings ⚑.

- Select the desired setting.

You can check settings or change them.

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

Language ⚑

You can set your language and location.

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

Tip: If you have selected the wrong language by mistake, select the ▭ sensor control. Follow the ⚑ symbol to get back to the Language ⚑ sub-menu.

Time

Show

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

- On
  The time always appears in the display. Changing this setting increases energy consumption.
  If you also select the Display | QuickTouch | On setting, all sensor controls respond to touch straight away.
  If you also select the Display | QuickTouch | Off setting, the steam oven has to be switched on before it can be used.

- Off
  To save energy, the display does not light up. The steam oven has to be switched on before it can be used.

- Night dimming
  The time only shows on the display between 5:00 a.m. and 11:00 p.m. The display remains dark at all other times. Changing this setting increases energy consumption.

Clock format

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

Settings

Set

Set the hours and the minutes.

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

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

Date

Set the date.
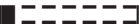
Lighting

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

Display

Brightness

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

- ∎∎∎∎∎∎∎
  Maximum brightness
- ∎------⅃
  Minimum brightness

QuickTouch

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

- On
  If you have also selected the Time | Show | On or Night dimming setting, the sensor controls will also respond when the steam oven is switched off. Changing this setting increases energy consumption.
- Off
  Independently of the Time | Show setting, the sensor controls only respond when the steam oven is switched on, as well as for a certain amount of time after switching it off.

Volume

Buzzer tones

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

Melodies

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

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

- ∎∎∎∎∎∎∎
  Maximum volume
- ⊏======⊐
  Melody is switched off

Solo tone

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

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

- ∎∎∎∎∎∎∎∎∎∎∎∎∎
  Maximum pitch
- ⊏============⊐
  Minimum pitch

Keypad tone

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

- ∎∎∎∎∎∎∎
  Maximum volume
- ⊏======⊐
  Tone is switched off

Welcome melody

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

Units

Weight

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

Temperature

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

Settings

Keeping warm

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

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

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

- Off
  The Keeping warm function is switched off.

Steam reduction

- On
  If you are cooking at a temperature of approx. 80 °C or above, the steam oven door will automatically open a little shortly before the end of the cooking duration. The function stops excessive steam escaping when the door is opened. The door closes again automatically.

- Off
  If steam reduction is switched off, the Keeping warm function is also automatically switched off. With steam reduction switched off, a lot of steam will escape when the door is opened.

Recommended temperatures

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

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

■ Select the relevant operating mode.

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

■ Change the recommended temperatures.

■ Confirm with *OK*.

Water hardness

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

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

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

You can set the hardness level between 1 °dH and 70 °dH. The hardness level is set to 21 °dH by default.

■ Select your local water hardness on the appliance.

■ Confirm with *OK*.

Water hardness		Calcium content mg/l Ca^{2+} or ppm (mg Ca^{2+}/l)	Setting
°dH	mmol/l		
1	0.2	7	1
2	0.4	14	2
3	0.5	21	3
4	0.7	29	4
5	0.9	36	5
6	1.1	43	6
7	1.3	50	7
8	1.4	57	8
9	1.6	64	9
10	1.9	71	10
11	2.0	79	11
12	2.2	86	12

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

Settings

Safety

Sensor lock

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

- On
  The sensor lock is activated. Touch the *OK* sensor control for at least 6 seconds to deactivate the sensor lock for a short period of time.

- Off
  The sensor lock is deactivated. All sensor controls react to touch as normal.

System lock 🔒

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

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

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

- On
  The system lock has been activated. Before you can use the steam oven, touch the *OK* sensor control for at least 6 seconds.

- Off
  The system lock is deactivated. You can use the steam oven as normal.

Miele@home

The steam oven is a Miele@home-compatible appliance. Your steam oven is fitted ex-works with a WiFi communication module and is suitable for wireless communication.

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

- Activate
  This setting is only visible if Miele@home is deactivated. The WiFi function is reactivated.

- Deactivate
  This setting is only visible if Miele@home is activated. Miele@home remains set up, the WiFi function is switched off.

- Connection status
  This setting is only visible if Miele@home is activated. The display shows information such as the WiFi reception quality, network name and IP address.

- Set up again
  This setting is only visible if a WiFi network has already been set up. Reset the network settings and immediately set up a new network connection.

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

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

- Set up

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

Performing Scan & Connect

Initial commissioning has been carried out without Miele@home having been set up.

■ Scan the QR code.

If you have installed the Miele app and have a user account, you will be taken directly to the networking steps.

If you have not yet installed the Miele app, you will be taken to the Apple App Store® or the Google Play Store™.

■ Install the Miele app and set up a user account.

■ Scan the QR code again.

The Miele app will guide you through the setup process.

Remote control

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

Activating MobileStart

■ Select the ⌂⁾ sensor control to activate MobileStart.

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

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

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

RemoteUpdate

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

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

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

Settings

Activating/deactivating

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

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

Running RemoteUpdate

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

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

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

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

The update may take several minutes.

Please note the following information about the RemoteUpdate function:

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

Software version

The software version is intended for your Miele dealer. You do not need this information for domestic use.

Showroom programme

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

Demo mode

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

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

Factory default

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

Operating hours

Select Further ▢ | Operating hours to query the total number of operating hours of your steam oven.

Menu	Recommended value	Range
Oven functions		
Steam cooking ⌷	100 °C	40–100 °C
Sous-vide ⌷	65 °C	45–90 °C
Reheat ⌷	100 °C	80–100 °C
User programmes ⌷		
Defrost ⌷	60 °C	50–60 °C
Descale ⌷		
Automatic programmes Auto		
Further ⌷		
Blanching	–	–
Menu cooking	–	–
Bottling	90 °C	80–100 °C
Disinfect items	–	–
Prove dough	–	–
Eco Steam cooking	100 °C	40–100 °C
Settings ⌷		
Operating hours		

Operation

Simple operation

■ Switch the steam oven on.

The main menu will appear.

> Distilled or carbonated water or other liquids could damage the steam oven.
> **Only use cold, fresh tap water** (below 20 °C).

■ Fill the water container and push it into the appliance.

■ Place the condensate tray on shelf level 1 when using perforated containers.

■ Place the food in the oven.

■ Select the desired function.

The function and the recommended temperature will appear.

■ Change the recommended temperature if necessary.

> The recommended temperature will be accepted within a few seconds. You can change the temperature subsequently via the ⤺ sensor.

■ Confirm with *OK*.

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

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

■ After cooking, select the sensor for the selected function to end the cooking programme.

> ⚠ Risk of injury caused by hot steam.
> A great deal of hot steam can escape when the door is opened. The steam can cause burns.
> Step back and wait until the hot steam has dissipated.

■ Take the food out of the oven.

■ Switch the steam oven off.

Cleaning the steam oven

■ If necessary, remove the condensate tray from the oven compartment and empty it.

> ⚠ Risk of injury caused by hot water.
> At the end of a cooking programme, hot water left in the steam generator is pumped back into the water container.
> Take care not to tip the water container when taking it out of the appliance.

■ Remove the water container.

■ Remove the spill guard and empty the water container.

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

> Make sure the spill guard engages correctly when installing it.

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

Refilling the water

If water needs replenishing during the programme, a tone will sound and the display will prompt you to refill the container with fresh water.

■ Take out the water container and replenish the water.

■ Push the water container into the appliance.

The cooking programme is resumed.

Changing values and settings for a cooking programme

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

■ Select the ⮌ sensor control.

Depending on the function, the following settings appear:

- Temperature
- Duration

Changing values and settings

■ Select the desired value or setting and confirm with *OK*.

■ Change the value or setting and confirm with *OK*.

The cooking programme will restart with the new values and settings.

Changing the temperature

> You can permanently reset the recommended temperature to suit your cooking preferences by selecting Further 🗗 | Settings ⚑ | Recommended temperatures.

■ Select the ⮌ sensor control.

■ Select Temperature and confirm with *OK*.

■ Change the desired temperature via the navigation area.

■ Confirm with *OK*.

The cooking programme will restart with the new desired temperature.

Operation

Setting cooking durations

> Cooking results can be impaired if there is a long delay between the food being placed in the oven and the start of cooking. Fresh food can change colour and even spoil.
>
> Select as short as possible a time until the cooking programme starts.

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

By entering Duration, Finish at or Start at via the ⏲ sensor control, you can automatically switch the cooking process off or on and off.

- Duration
  Enter the required cooking duration for the food. The heating will switch off automatically once this duration has elapsed. The maximum cooking duration that can be set depends on the operating mode that you have selected.

- Finish at
  Specify when you want the cooking process to end. The oven heating will switch off automatically at the time you have set.

- Start at
  This function will only appear in the menu if you have set a Duration or Finish at time. With Start at, you have to specify when you want the cooking process to start. The oven heating will switch on automatically at the time you have set.

- Select the ⏲ sensor control.
- Set the desired times.

- Confirm with *OK*.
- Touch the ↰ sensor control to return to the menu for the selected operating mode.

Tip: You can also adjust the cooking duration directly via the navigation area.

The cooking duration does not begin until the set temperature is reached.

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

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

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

Changing the set cooking durations

- Select the ⏲ sensor.
- Select the desired time.
- Confirm with *OK*.
- Select Change, if required.
- Change the set time.
- Confirm with *OK*.
- Touch the ⏎ sensor to return to the menu of the selected function.

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

Tip: You can also adjust the cooking duration directly via the navigation area.

Deleting the set cooking durations

You can delete the Duration in the Steam cooking 🍲, Sous-vide 🍱 and Eco Steam cooking functions.

- Select the ⏲ sensor.
- Select the desired time.
- Confirm with *OK*.
- Select Delete.
- Confirm with *OK*.
- Touch the ⏎ sensor to return to the menu of the selected function.

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

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

Tip: You can also delete the cooking duration directly via the navigation area.

Interrupting a cooking programme

A cooking programme is interrupted as soon as the door is opened. The oven heating switches off. Set cooking durations will be saved.

⚠ Risk of injury caused by hot steam.
A great deal of hot steam can escape when the door is opened. The steam can cause burns.
Step back and wait until the hot steam has dissipated.

⚠ Risk of injury caused by hot surfaces and food.
The steam oven gets hot during operation. You could burn yourself on the oven compartment, side runners, accessories or the food itself.
Use oven gloves when placing food in the oven compartment or removing it and when working in the hot oven compartment.
When placing cooking containers into the oven or removing them, make sure that the hot food does not spill.

The cooking programme will resume when the door is closed.

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

The steam oven will heat up again and the display will show the temperature in the oven compartment as it rises. Once the set temperature has been reached, the display will show the time left as it counts down.

The cooking programme will finish early if the door is opened in the last minute of cooking.

Operation

Cancelling a cooking programme

You can cancel a cooking programme using the function sensor control that lights up orange or using the ⮌ sensor control.

The oven compartment heating and lighting will then switch off. Any cooking durations set will be deleted.

Touch the function sensor control to return to the main menu.

Cancelling a cooking programme without a set cooking duration

■ Touch the sensor control for the selected function.

The main menu will appear.

■ **Or:** select the ⮌ sensor control.

■ Select Cancel process.

■ Confirm with *OK*.

Cancelling a cooking programme with a set cooking duration

■ Touch the sensor control for the selected function.

Cancel process? appears in the display.

■ Select Yes.

■ Confirm with *OK*.

■ **Or:** select the ⮌ sensor control.

■ Select Cancel process.

■ Confirm with *OK*.

■ Select Yes.

■ Confirm with *OK*.

Minute minder

Using the Minute minder function

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

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

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

Setting the minute minder

If you have selected the Display | QuickTouch | Off setting, you will need to switch the steam oven on before setting the minute minder. The minute minder can then be seen counting down in the display when the steam oven is switched off.

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

■ Select the ◷ sensor control.

■ Select Minute minder if a cooking programme is in progress at the same time.

The prompt Set 00:00 min appears.

■ Using the navigation area, set 06:20.

■ Confirm with *OK*.

The minute minder duration is now saved.

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

If you are cooking at the same time, △ and the minute minder duration will appear at the bottom of the display.

If you are in a menu, the minute minder counts down in the background.

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

- Select the ⏲ sensor control.

- If required, confirm with *OK*.

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

Changing the minute minder duration

- Select the ⏲ sensor control.

- Select Minute minder if a cooking programme is in progress at the same time.

- Select Change.

- Confirm with *OK*.

The minute minder duration selected appears.

- Change the duration set for the minute minder.

- Confirm with *OK*.

The altered minute minder duration is now saved.

Deleting the minute minder duration

- Select the ⏲ sensor control.

- Select Minute minder if a cooking programme is in progress at the same time.

- Select Delete.

- Confirm with *OK*.

The minute minder duration is now deleted.

General notes

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

The advantages of cooking with steam

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

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

Suitable containers

Cooking containers

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

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

Your own containers

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

- Containers must be heat-resistant to 100 °C and able to withstand steam. With plastic containers please check with the manufacturer that they are suitable for use in a steam oven.
- Thick-sided containers such as porcelain, ceramic, or stoneware are not very suitable for using with steam. Due to their thick sides, they do not conduct heat well and as a result cooking durations will be considerably longer than those given in the tables.
- Place the cooking container on the rack or in a suitable container, and not on the oven floor.
- Ensure that there is a gap between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Condensate tray

Place the condensate tray on shelf level 1 when using perforated containers. This collects any drops of liquid and allows these to be removed easily.

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

Shelf level

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

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

Always insert cooking containers and the rack between the rails of the shelf level supports so that they cannot tip.

Frozen food

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

Temperature

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

Cooking duration

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

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

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

Cooking with liquid

When cooking with liquid only fill the cooking container $^2/_3$ full to prevent the liquid spilling when the cooking container is removed from the oven.

Your own recipes

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

Steam cooking

Eco Steam cooking

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

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

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

Settings

Further 🔲 | Eco Steam cooking

Notes on the cooking tables

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

Selecting the 🕐 cooking duration

The cooking durations given are guidelines only.

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

Vegetables

Fresh

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

Frozen food

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

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

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

Cooking containers

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

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

Use solid containers for vegetables which are cooked in liquid.

Shelf level

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

Cooking duration

The cooking duration depends on the size of the food and how well cooked you want it, just as it does with conventional cooking methods. Example:
Waxy potatoes, cut into quarters: approx. 17 minutes
Waxy potatoes, cut in half: approx. 20 minutes

Settings

Automatic programmes [Auto] | Vegetables | ... |

or

Steam cooking [≋]
Temperature: 100 °C
Cooking duration: see table

Steam cooking

Vegetables	⏱ [min]
Artichokes	32–38
Cauliflower, whole	27–28
Cauliflower, florets	8
Beans, green	10–12
Broccoli, florets	3–4
Chantenay carrots, whole	7–8
Chantenay carrots, halved	6–7
Chantenay carrots, chopped	4
Chicory, halved	4–5
Chinese cabbage, chopped	3
Peas	3
Fennel, halved	10–12
Fennel, sliced	4–5
Kale, chopped	23–26
Waxy potatoes, peeled whole halved quartered	27–29 21–22 16–18
Mainly waxy potatoes, peeled whole halved quartered	25–27 19–21 17–18
Floury potatoes, peeled whole halved quartered	26–28 19–20 15–16
Kohlrabi, cut into batons	6–7
Pumpkin, diced	2–4
Corn on the cob	30–35
Chard, chopped	2–3
Peppers, diced or sliced	2

Vegetables	🕐 [min]
New potatoes, firm	30–32
Mushrooms	2
Leeks, sliced	4–5
Leeks, halved lengthways	6
Romanesco, whole	22–25
Romanesco, florets	5–7
Brussels sprouts	10–12
Beetroot, whole	53–57
Red cabbage, chopped	23–26
Black salsify, whole	9–10
Celeriac, cut into batons	6–7
Asparagus, green	7
Asparagus, white, whole	9–10
Carrots, chopped	6
Spinach	1–2
Spring cabbage, chopped	10–11
Celery, chopped	4–5
Swede, chopped	6–7
White cabbage, chopped	12
Savoy cabbage, chopped	10–11
Courgettes, sliced	2–3
Sugar snap peas	5–7

🕐 Cooking duration

Steam cooking

Fish

Fresh

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

Frozen food

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

Preparation

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

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

Cooking containers

If using a perforated container, grease it first.

Shelf level

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

Temperature

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

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

Duration

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

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

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

Tips

- Adding herbs and spices, such as dill, will help bring out the full flavour of the fish.
- Cook large fish in swimming position. To help maintain the shape of the fish, place a small cup or similar upside down in the cooking container, and arrange the fish belly-side down over the cup.
- You can use any fish scraps, e.g. fish heads, bones, tails etc to make a **fish stock**. Place the fish scraps together with some mixed vegetables in a solid cooking container and add cold water. Cook at 100 °C for 60 to 90 minutes. The longer the cooking duration, the stronger the stock.
- Preparing fish **au bleu** is a method involving cooking the fish in water with vinegar, at different proportions depending on the recipe. It is important not to damage the skin of the fish. This method is suitable for cooking carp, trout, tench, eel and salmon.

Settings

Automatic programmes [Auto] | Fish | ... |

or

Steam cooking [≋]
Temperature: see table
Cooking duration: see table

Steam cooking

Fish	🌡 [°C]	🕐 [min]
Eel	100	5–7
Perch fillet	100	8–10
Seabream fillet	85	3
Trout, 250 g	90	10–13
Halibut fillet	85	4–6
Cod fillet	100	6
Carp, 1.5 kg	100	18–25
Salmon fillet	100	6–8
Salmon steak	100	8–10
Salmon trout	90	14–17
Basa fillet	85	3
Rosefish fillet	100	6–8
Haddock fillet	100	4–6
Plaice fillet	85	4–5
Monkfish fillet	85	8–10
Sole fillet	85	3
Turbot fillet	85	5–8
Tuna fillet	85	5–10
Pike perch fillet	85	4

🌡 Temperature 🕐 Duration

Meat

Fresh

Prepare the meat in the usual way.

Frozen food

Meat should be thoroughly defrosted before cooking (see "Further applications" – "Defrost").

Preparation

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

Duration

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

Tips

- To retain the **flavourings**, use a perforated cooking container. Place an unperforated cooking container underneath in order to collect the concentrate. You can use the concentrate to enhance your sauces or freeze it for later use.
- Boiling fowl, back or top rib and meat bones can be used to make **stock**. Place the meat together with the bones and some mixed vegetables in a cooking container and add cold water. The longer the cooking duration, the stronger the stock.

Settings

Automatic programmes [Auto] | Meat | ... |

or

Steam cooking [⌇⌇⌇]
Temperature: 100 °C
Cooking duration: see table

Steam cooking

Meat	🕐 [min]
Leg steak, covered with water	110–120
Chicken breast	8–10
Top rib, covered with water	110–120
Veal strips	3–4
Lamb stew	12–16
Poularde	60–70
Turkey roulades	12–15
Turkey escalopes	4–6
Short rib, covered with water	130–140
Beef goulash	105–115
Whole chicken, covered with water	80–90
Topside	110–120

🕐 Cooking duration

Rice

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

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

Cooking container

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

Preparation

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

Tip: The required volume of liquid can be determined using scales or the cup method.
For the cup method, fill a cup with the desired quantity of rice and then place the rice in the cooking container. Then measure the required volume of liquid (see chart) with the cup and add it to the rice.

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

Settings

Automatic programmes Auto | Rice | ... |

or

Steam cooking
Temperature: 100 °C
Cooking duration: see table

	🍚 : 🗋	⏱ [min]
Long-grain rice		
Basmati rice	1 : 1.5	15
Parboiled rice	1 : 1.5	23–25
Brown rice	1 : 1.5	26–29
Wild rice	1 : 1.5	26–29
Short-grain rice		
Pudding rice	1 : 2.5	30
Risotto	1 : 2.5	18–19

🍚 : 🗋 Ratio of rice to liquid, ⏱ Cooking duration

Steam cooking

Grain

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

Grains can be cooked whole or cracked.

Settings

Automatic programmes ⌊Auto⌋ | Grain | ... |

or

Steam cooking ⌊∭⌋
Temperature: 100 °C
Cooking duration: see table

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

⏱ Duration

Pasta

Dry pasta

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

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

Fresh food

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

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

Settings

Automatic programmes [Auto] | Pasta | ... |

or

Steam cooking [≋]
Temperature: 100 °C
Cooking duration: see table

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

⊕ Duration

Steam cooking

Dumplings

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

Cook fresh dumplings in a greased, perforated container.

Settings

Automatic programmes [Auto] | Pasta | ... |

or

Steam cooking [♨]
Temperature: 100 °C
Cooking duration: see table

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

⏱ Duration

Dried pulses

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

Lentils do not need to be soaked before cooking.

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

Settings

Automatic programmes [Auto] | Pulses | ... |

or

Steam cooking [⊞]
Temperature: 100 °C
Cooking duration: see table

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

🕐 Duration

Steam cooking

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

🕐 Duration

Hen's eggs

Use a perforated container to boil eggs.

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

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

Settings

Automatic programmes [Auto] | Hen's eggs | ... |

or

Steam cooking [≋]
Temperature: 100 °C
Cooking duration: see table

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

⏱ Duration

Steam cooking

Fruit

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

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

Settings

Automatic programmes [Auto] | Fruit | ... |

or

Steam cooking [♨]
Temperature: 100 °C
Cooking duration: see table

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

🕐 Cooking duration

Shellfish

Preparation

Defrost frozen shellfish before cooking with steam.

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

Cooking containers

If using a perforated container, grease it first.

Duration

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

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

Settings

Automatic programmes Auto | Shellfish | ... |

or

Steam cooking ♨
Temperature: see table
Cooking duration: see table

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

🌡 Temperature 🕐 Duration

Steam cooking

Mussels

Fresh food

> ⚠ Danger of food poisoning from spoiled mussels.
> Spoiled mussels can cause food poisoning.
> Only cook mussels which are closed.
> Do not eat mussels which have not opened after being cooked.

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

Frozen food

Defrost frozen mussels before cooking.

Duration

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

Settings

Automatic programmes Auto | Mussels and clams | ... |

or

Steam cooking ♨
Temperature: see table
Cooking duration: see table

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

🌡 Temperature ⏱ Duration

Menu cooking (cooking whole meals) - manually

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

When cooking a menu, you can combine different foods with different cooking durations, e.g. fish fillet with rice and broccoli. The food is placed in the oven compartment at different times so that each item is ready at the same time.

Shelf level

Place foods that produce a lot of liquids (e.g. fish) or have a distinctive colour (e.g. beetroot) directly above the glass tray or condensate tray (depending on the model). This avoids any transfer of flavour or colour to other food and prevents liquid dripping onto food below it.

Temperature

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

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

Duration

If you are increasing the recommended temperature, shorten the cooking duration by approx. $1/3$.

Example

Food cooking durations
(see cooking tables in "Steam cooking")

Parboiled rice	24 minutes
Rosefish fillet	6 minutes
Broccoli	4 minutes

Calculation of set cooking durations:

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

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

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

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

Cooking a whole menu

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

Sous-vide (vacuum) cooking

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

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

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

> Only use food that is fresh and in good condition.
> Ensure hygienic conditions and that food has not been out of the refrigerator too long, e.g. during transportation.

> Use only heat-stable, boiling-resistant vacuum sealing bags.
> Do not cook food in its original packaging, e.g. vacuumed frozen food, as the vacuum sealing bag used may not be suitable.
> Do not use the vacuum sealing bag more than once.

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

Important usage notes

For best cooking results, follow the instructions below:

- Use herbs and spices more sparingly than with conventional cooking methods because the impact on the taste of the food will be stronger. You can also cook the food unseasoned and add seasoning after cooking.
- The cooking duration is reduced when salt, sugar and liquids are added.
- The food becomes firmer if acidic ingredients such as lemon or vinegar are added.
- Do not use garlic as this can produce unpleasant flavours.
- Only use vacuum sealing bags that match the size of the food. If the vacuum sealing bag is too big, too much air can remain inside.
- If you want to cook several items of food in one vacuum sealing bag, put them side by side in the bag.
- If you want to cook food in several vacuum sealing bags at once, put the bags side by side on the rack.
- The cooking durations depend on the thickness of the food.
- Keep the door closed during the cooking process. Opening the door will prolong the cooking process and can change the cooking result.
- Temperatures and cooking durations from sous-vide recipes cannot always be emulated exactly. Alter the settings to achieve the degree of cooking you want.

- Cooking at a lower temperature and for a longer duration can result in increased residual water in the oven compartment. This does not affect the cooking results.
- With high temperatures and/or long cooking durations, the appliance may run low on water. Check the display from time to time.

Tips

- In order to reduce cooking times, you can vacuum-seal food items 1–2 days before the cooking process. Store the vacuum-sealed food in the refrigerator at no more than 5 °C. In order to preserve quality and flavour, the food should be cooked no later than 2 days afterwards.
- Freeze liquids such as marinades before vacuum-sealing to prevent them from escaping from the vacuum sealing bag.
- Fold the edges of the vacuum sealing bag outwards for filling. This will give you clean, perfect weld seams.
- If you do not want to eat the food straight after cooking, put it in iced water immediately and allow it to cool down completely. After this, store the food at temperatures no greater than 5 °C.
  This way, you can retain the food's quality and flavour while keeping it fresh for longer.
  Exception: Poultry must be eaten straight after the cooking process.
- After cooking, cut the vacuum sealing bag on all sides for easier access to the food.
- Briefly fry meat and firm types of fish (e.g. salmon) before serving. This will help to develop a roasted flavour.

- Use the stock or marinade of vegetables, fish or meat to make a sauce.
- Serve the food on pre-warmed plates.

Sous-vide (vacuum) cooking

Using the Sous-vide function

- Rinse the food with cold water and dry it.

- Place the food in a vacuum sealing bag and add spices or liquid if desired.

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

- Place the condensate tray on shelf level 1.

- For the best cooking results, place the rack on shelf level 2.

- Place the vacuum-sealed food on the rack (next to each other if there are several bags).

- Select Sous-vide [🌡].

- Change the recommended temperature if necessary.

- Confirm with *OK*.

- Set further settings as necessary (see "Operation").

Possible reasons for unsatisfactory results

The bag has opened:

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

- The bag was damaged by a sharp bone.

The food has an unpleasant or strange taste:

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

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

- Too much of ingredients such as spices was added.

- The bag or seal was not in perfect order.

- The vacuum was insufficient.

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

Sous-vide (vacuum) cooking

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

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

🌡 Temperature 🕐 Duration

Sous-vide (vacuum) cooking

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

🌡 Temperature ⏱ Duration

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

Reheating

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

> Food with a short cooking duration or which continues cooking during reheating, such as fish, is not suitable for reheating.

Preparation

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

> Please note that the quality of the food decreases the longer it is stored.
>
> We recommend that you do not store the food in the refrigerator for longer than 5 days before reheating.

Settings

Sous-vide 🌡
Temperature: see table
Duration: see table

Sous-vide (vacuum) cooking

Reheating with the Sous-vide function

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

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

Temperature, Time

[1] Degree of cooking
The "well done" cooking degree uses a higher core temperature than "medium", but results are not the same as being well-done in the traditional sense.

[2] Durations apply to vacuum-sealed food with an initial temperature of approx. 5 °C (refrigerator temperature).

[3] Reheat only in sauce.

Reheat

> To reheat food which was cooked using the sous-vide method, use the Sous-vide ⟦🌡⬜⟧ function (see "Sous-vide – Reheating").

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

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

Crockery

Small amounts can be reheated on a plate. Larger amounts should be reheated in a steam cooking container.

Time

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

The times listed in the table relate to an average portion per plate. Increase the duration for larger quantities.

Tips

- Do not reheat large items, such as a joint of roast meat, whole. Divide it into portions and reheat these as plated meals.
- Compact items, such as stuffed peppers, roulades or dumplings, should be cut in half.
- Reheat sauces separately. Exceptions are dishes such as goulash, which is cooked in sauce.
- Cover food when reheating it to avoid steam condensing on the crockery.
- Please note that breaded items, such as schnitzel, will not retain their crispness when they are reheated.

Heating food

- Cover the food being warmed up with a plate or foil that is resistant to temperatures up to 100 °C and to steam.
- Place the food on the rack or in a cooking container.

Settings

Reheat ⟦♨🌡⟧
or
Steam cooking ⟦♨⟧

Temperature: 100 °C
Duration: see chart

Further applications

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

Food	🕐* [min]
Vegetables	
Carrots Cauliflower Kohlrabi Beans	6–7
Side dishes	
Pasta Rice	3–4
Potatoes, halved lengthways	12–14
Dumplings	15–17
Meat and poultry	
Sliced meat, 1.5 cm thick Roulades, sliced Goulash Lamb stew	5–6
Meatballs	13–15
Chicken escalopes Turkey escalopes	7–8
Fish	
Fish fillets, 2 cm thick	6–7
Fish fillets, 3 cm thick	7–8
Plated meals	
Spaghetti with tomato sauce	13–15
Stuffed pepper (halved), rice	13–15
Chicken fricassee, rice	7–8
Vegetable soup	2–3
Creamy soup	3–4
Consommé	2–3
Stew	4–5

🕐 Duration

* These times apply to food heated on a plate and covered with a plate.

Defrost

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

⚠ Risk of infection from bacteria.

Bacteria such as salmonella can cause life-threatening food poisoning.

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

Do not use the liquid produced during defrosting.

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

Temperature

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

Before and after defrosting

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

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

Cooking containers

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

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

Tips

- Fish, for instance, does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning. Depending on the thickness of the fish, 2–5 minutes is generally enough.
- When defrosting food which has frozen together, e.g. berries and meat portions, separate them half-way through the defrosting time.
- Do not refreeze food once it has thawed.
- Defrost frozen pre-cooked meals according to the instructions on the packaging.

Settings

Defrost 🌡
or
Steam cooking ♨

Temperature: see chart
Defrosting duration: see chart
Standing time: see chart

Further applications

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

Frozen food	Quantity	🌡 [°C]	🕐 [min]	⧗ [min]
Dairy products				
Sliced cheese	125 g	60	15	10
Quark	250 g	60	20–25	10–15
Cream	250 g	60	20–25	10–15
Soft cheese	100 g	60	15	10–15
Fruit				
Apple sauce	250 g	60	20–25	10–15
Apple chunks	250 g	60	20–25	10–15
Apricots	500 g	60	25–28	15–20
Strawberries	300 g	60	8–10	10–12
Raspberries/currants	300 g	60	8	10–12
Cherries	150 g	60	15	10–15
Peaches	500 g	60	25–28	15–20
Plums	250 g	60	20–25	10–15
Gooseberries	250 g	60	20–22	10–15
Vegetables				
Frozen in a block	300 g	60	20–25	10–15
Fish				
Fish fillets	400 g	60	15	10–15
Trout	500 g	60	15–18	10–15
Lobster	300 g	60	25–30	10–15
Small shrimps	300 g	60	4–6	5
Ready meals				
Meat, vegetables, side dishes/ stew/soup	480 g	60	20–25	10–15
Meat				
Roast meat, sliced	125–150 g each	60	8–10	15–20
Minced meat	250 g	50	15–20	10–15
	500 g	50	20–30	10–15

Frozen food	Quantity	🌡 [°C]	🕐 [min]	⧖ [min]
Goulash	500 g	60	30–40	10–15
	1000 g	60	50–60	10–15
Liver	250 g	60	20–25	10–15
Saddle of hare	500 g	50	30–40	10–15
Saddle of roebuck	1000 g	50	40–50	10–15
Cutlets/sausages	800 g	60	25–35	15–20
Poultry				
Chicken	1000 g	60	40	15–20
Chicken thighs	150 g	60	20–25	10–15
Chicken escalopes	500 g	60	25–30	10–15
Turkey legs	500 g	60	40–45	10–15
Baked goods				
Puff pastries/yeast-dough pastry	–	60	10–12	10–15
Creamed mixture cakes/biscuits	400 g	60	15	10–15
Bread/rolls				
Bread rolls	–	60	30	2
Rye bread, sliced	250 g	60	40	15
Wholegrain bread, sliced	250 g	60	65	15
White bread, sliced	150 g	60	30	20

🌡 Temperature 🕐 Defrosting time ⧖ Standing time

Further applications

Blanching

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

Blanching vegetables also helps them retain their original colour.

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

Settings

Further ▭ | Blanching

or

Steam cooking ♨
Temperature: 100 °C
Blanching time: 1 minute

Menu cooking – automatic

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

With menu cooking, the food is placed in the steam oven compartment at different times so that each item is ready at the same time.
You can select items of food in any order, because the steam oven sorts them according to cooking duration and indicates when each item has to be placed in the oven.

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

Using the Menu cooking special application

- Select Further ▭ | Menu cooking.
- Select and confirm the food you want.

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

- Select and confirm the values required.
- To add another food, select Add food and proceed as described for the first type of food.
- Repeat for the third type of food if necessary.

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

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

At the end of a heating-up phase, the steam oven will indicate when the next item of food has to be placed inside. Once this time has been reached, a buzzer will sound.
This process is repeated if there is a third food item.

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

Bottling

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

Glass jars

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

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

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

Fruit

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

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

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

Vegetables

Rinse, clean and cut up vegetables.

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

Fill volume

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

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

Tips

- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.
- Then cover the jars with a cloth and allow to cool for approx. 24 hours.

Bottling food

■ Place the rack in shelf level 1.

■ Place the jars on the rack. The jars must not touch each other.

Settings

Further 🔲 | Bottling
or
Steam cooking 🍲

Temperature: see table
Bottling duration: see table

Further applications

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

🌡 Temperature 🕐 Duration

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

Disinfect items

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

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

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

Settings

Further 🔲 | Disinfect items
Duration: 1 minute to 10 hours

or

Steam cooking 🗓
Temperature: 100 °C
Duration: 15 minutes

Prove dough

■ Prepare the dough according to the recipe.

■ Place the dough, uncovered, in a bowl on the rack.

Settings

Further 🔲 | Prove dough
Duration: as per recipe instructions

or

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

Heating damp flannels

■ Moisten the flannels and then roll them up.

■ Place them beside one another in a perforated cooking container.

Settings

Automatic programmes Auto | Special | Heat damp flannels

or

Steam cooking 🗓
Temperature: 70 °C
Cooking duration: 2 minutes

Dissolve vegetal gelatine

■ Soften vegetal **gelatine leaves** by leaving them in a bowl of cold water for 5 minutes. The vegetal gelatine leaves have to be fully covered with water. Remove the vegetal gelatine leaves from the bowl and squeeze them out. Empty the bowl. Place the squeezed vegetal gelatine leaves back in the bowl.

■ Place vegetal **gelatine powder** in a bowl and add water according to the instructions on the packaging.

■ Cover the bowl and place on the rack.

Settings

Automatic programmes Auto | Special | Dissolve gelatine

or

Steam cooking 🗓
Temperature: 90 °C
Cooking duration: 1 minute

Further applications

Decrystallise honey

- Loosen the lid and place the jar of honey in a perforated cooking container.

- Stir the honey once during the cooking duration.

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

Settings

Automatic programmes [Auto] | Special | Decrystallise honey

or

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

Melt chocolate

You can use the steam oven for melting any type of chocolate.
When using a cake covering, place it in a perforated cooking container, leaving it in its packaging.

- Break the chocolate into small pieces.

- Place larger quantities in a solid cooking container and smaller quantities in a cup or a bowl.

- Cover the container or the dish with a lid or with foil that is resistant to temperatures up to 100 °C and to hot steam.

- Stir large quantities once halfway through cooking.

Settings

Automatic programmes [Auto] | Special | Melt chocolate

or

Steam cooking [≋]
Temperature: 65 °C
Cooking duration: 20 minutes

Make yoghurt

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

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

The yoghurt must be fresh (short storage time).

You can use either unchilled long-life milk or fresh milk.
Long-life milk can be used as it is – no further preparation is required. Fresh milk must first be heated to 90 °C (do not boil it) and then cooled down to 35 °C. Fresh milk will give a better set than long-life milk.

The yoghurt and milk should have the same percentage fat.

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

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

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

Tip: When using yoghurt enzyme, yoghurt can be made from a milk / cream mixture. Mix $^3/_4$ litre milk with $^1/_4$ litre cream.

■ Mix 100 g yoghurt with 1 l milk or make up the mixture with yoghurt enzyme, following the instructions on the packaging.

■ Pour the mixture into jars and seal the jars.

■ Place the sealed jars into a perforated cooking container or on the rack. The jars must not touch each other.

■ Straight after the cooking duration has finished, place the jars in the refrigerator. Take care not to shake the jars unnecessarily.

Settings

Automatic programmes Auto | Special | Make yoghurt

or

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

Possible reasons for unsatisfactory results

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

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

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

Further applications

Sweat onions

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

■ Cut the onions up into small pieces and place them in a solid cooking container with a little butter.

■ Cover the container with foil that is temperature-resistant up to 100 °C and resistant to steam.

Settings

Automatic programmes [Auto] | Special | Sweat onions

or

Steam cooking [≋]
Temperature: 100 °C
Cooking duration: 4 minutes

Extracting juice with steam

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

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

Preparation

Sort and clean the fruit. Cut out any blemishes.

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

Cut larger fruit such as apples into chunks of approximately 2 cm in size. The harder the fruit, the smaller the pieces should be.

Tips

- Try experimenting with mild and tart fruit.

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

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

Extracting juice from fruit

■ Put the prepared fruit into a perforated cooking container.

■ Place a solid container or a glass or condensate tray (depending on the model) underneath to catch the juice.

Settings

Steam cooking 〔⩊〕
Temperature: 100 °C
Duration: 40–70 minutes

Skinning vegetables and fruit

■ Cut a cross in the top of tomatoes, nectarines, etc. This will allow the skin to be removed more easily.

■ Place the fruit/vegetables in a perforated cooking container.

■ To blanch almonds, it is important to plunge them into cold water as soon as they are taken out of the oven, otherwise the skin cannot be removed.

Settings

Steam cooking 〔⩊〕
Temperature: 100 °C
Duration: see table

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

⏱ Duration

Conserving apples

The storage life of untreated apples can be extended. Steam-treating the apples reduces rotting. Once treated, the apples will keep for 5 to 6 months when stored in a dry, cool and well-ventilated place. This method is only suitable for apples and not for other types of fruit.

Settings

Automatic programmes Auto | Fruit | Apples | Whole

or

Steam cooking 〔⩊〕
Temperature: 50 °C
Preserving time: 5 minutes

Making eierstich

■ Mix 6 eggs with 375 ml milk (do not beat into a foam).

■ Season the egg and milk mixture and pour into a solid cooking container greased with a little butter.

Settings

Steam cooking 〔⩊〕
Temperature: 100 °C
Cooking duration: 4 minutes

Automatic programmes

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

Categories

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

Using automatic programmes

■ Select Automatic programmes Auto.

A list will appear.

■ Select the desired food category (e.g. Fish).

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

■ Select the desired automatic programme.

■ Follow the instructions on the display.

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

Usage notes

- After cooking, allow the oven compartment to cool down to room temperature again before starting an automatic programme.

- The weights specified in the automatic programmes refer to the weight per piece. For example, you can cook just one piece of salmon weighing 250 g or ten pieces of salmon, each weighing 250 g, at the same time.

- The degree of cooking is represented by a bar with seven segments. Using the navigation area you can set the desired degree of cooking.

- In the Rice category, you can select General in addition to the long-grain and short-grain rice programmes. Use this automatic programme if you want to prepare long-grain or short-grain rice varieties that are not available as a specific automatic programme.

- For some automatic programmes, the start or end time can be delayed using Start at or Finish at.

- The individual cooking stages of the automatic programme are listed under the Show cooking stages menu option. The Display actions menu option is also available for some automatic programmes. You can call up required actions, e.g. placing food in the oven or adding ingredients, via this menu option. During the cooking process, you can view the actions via i Info.

- When you place food into the hot oven compartment, be careful when opening the door. Hot steam may escape. Step back and wait until the steam has dissipated. Avoid contact with hot steam, and do not touch the hot oven compartment walls. Danger of burning and scalding.

- If the food is not cooked enough for your taste by the end of an automatic programme, select Cont. cooking.

- Automatic programmes can also be saved as User programmes. To do this, select the ⟲ sensor control after an automatic programme has finished.

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

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

- You can enter the name of the programme for your recipe.

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

There are different ways of creating a user programme:

- At the end of an automatic programme or special application, save it as a user programme.

- Save a cooking programme after running it with a set cooking duration.

Then enter a programme name.

Creating user programmes

■ Select User programmes [👤].

■ Select Create programme.

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

Follow the instructions in the display:

■ Select and confirm the desired settings.

■ Select Finish cooking stage.

All settings for the first cooking stage have now been set.

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

■ If additional cooking stages are required, select Add cooking stage and proceed as per the 1st cooking stage.

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

■ When you have finished setting all the cooking stages, select Save.

■ Enter the programme name.

■ Select ✓.

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

■ Confirm with *OK*.

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

User programmes

Starting user programmes

- Place the food in the oven compartment.
- Select User programmes [🔳].
- Select the desired programme.
- Select Allow.

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

- Start now
  The programme will start immediately. The oven heating will switch on immediately.

- Finish at
  Specify the time when you want the programme to stop. The oven heating will switch off automatically at the time you have set.

- Start at
  Specify the time when you want the programme to start. The oven heating will switch on automatically at the time you have set.

- Show cooking stages
  A summary of your settings will appear on the display.

- Select the desired menu option.

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

- At the end of the programme, select the [🔳] sensor control.

Changing cooking stages

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

- Select User programmes [🔳].
- Select the programme you want to change.
- Select Change programme.
- Select the cooking stage that you want to change or Add cooking stage to add another cooking stage.
- Select and confirm the desired settings.
- If you want to start the modified programme without changing it, select Start programme.
- Select Save when you have changed all the settings.

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

- Confirm with *OK*.

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

Changing the name

- Select User programmes [👤].

- Select the programme you want to change.

- Select Change name.

- Change the programme name.

- Select ✓.

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

- Confirm with *OK*.

The programme has been renamed.

Deleting user programmes

- Select User programmes [👤].

- Select the programme you want to delete.

- Select Delete programme.

- Confirm the request with Yes.

The programme is deleted.

Go to Further 🗗 | Settings ⚑ | Factory default | User programmes to delete all user programmes at the same time.

Cleaning and care

Important information on cleaning and care

> ⚠ Risk of injury caused by hot surfaces.
> The steam oven gets hot during operation. You could burn yourself on the oven compartment, side runners or accessories.
> Allow the oven compartment, side runners and accessories to cool before cleaning.

> ⚠ Risk of injury due to electric shock.
> The steam from a steam cleaning appliance could reach live electrical components and cause a short circuit.
> Never use a steam cleaner for cleaning.

> Surfaces can discolour or alter if unsuitable cleaning agents are used. All surfaces are susceptible to scratching. Scratches on glass can in some circumstances lead to breakage.
> Use only domestic washing-up liquid to clean the appliance.
> Remove all cleaning agent residues immediately.

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

> If soiling is left on for any length of time, it may become impossible to remove.
> Surfaces may suffer discolouration or damage.
> It is therefore best to remove any soiling immediately.

- The appliance and accessories should be cleaned and dried thoroughly after each use.

- Leave the appliance door open until the oven compartment is completely dry.

Tip: If the appliance is not going to be used for a longer period of time – during a holiday, for example – it should be thoroughly cleaned and dried beforehand to prevent the build-up of odours and so on. Leave the door open afterwards.

Unsuitable cleaning agents

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

- Cleaning agents containing soda, ammonia, acids or chlorides

- Cleaning agents containing descaling agents

- Abrasive cleaning agents (e.g. powder cleaners, scouring milk, scouring pads)

- Solvent-based cleaning agents

- Stainless steel cleaners

- Dishwasher cleaners

- Glass cleaning agents

- Cleaning agents for ceramic glass hobs

- Hard, abrasive brushes or sponges (e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents)
- Eraser stain remover blocks
- Sharp metal scrapers
- Steel wool
- Stainless steel spiral pads
- Spot cleaning with mechanical cleaning agents
- Oven cleaners and sprays

Cleaning the front

■ Clean the appliance front with a clean, soft sponge and a solution of warm water and washing-up liquid.

■ After cleaning, wipe the surfaces dry using a soft cloth.

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

Oven interior

■ Remove:

- condensate using a sponge or absorbent cloth,
- light, greasy soiling with a sponge and a solution of washing-up liquid and hot water.

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

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

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

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

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

Cleaning the automatic door opener

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

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

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

Cleaning the water container

■ Remove the water container after each use.

■ Remove the spill guard.

■ Empty the water container.

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

■ Push the spill guard back onto the water container. Make sure the spill guard engages correctly.

Cleaning and care

Cleaning accessories

All accessories are dishwasher-safe.

Cleaning the condensate tray, rack and cooking containers

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

Cleaning the side runners

The side runners are suitable for cleaning in a dishwasher.
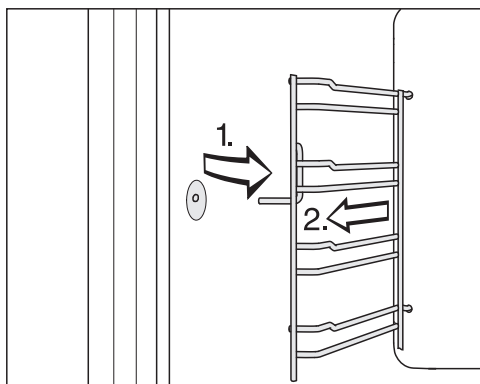
- Pull the side runners out of holder (1.) and remove them (2.).
- The side runners can be washed in the dishwasher or by hand with a solution of warm water and a little washing-up liquid applied with a clean sponge or cloth.

Reassemble by following these instructions in reverse order.

- Carefully refit the side runners.

If the side runners are not correctly inserted, there is no anti-tip protection.

Descaling the steam oven

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

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

The steam oven has to be descaled after a certain number of operating hours. When it needs descaling, the number of uses remaining will be shown in the display. The steam oven will lock after the last remaining cooking process.

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

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

The Start at and Finish at functions are not available while descaling is being carried out.

■ Switch the steam oven on and select Descale ⑤.

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

■ Fill the water container with lukewarm fresh tap water up to the level marker ⑤ and drop 2 Miele descaling tablets in it.

■ Wait until the descaling tablets have dissolved.

■ Push the water container into the appliance.

■ Confirm with *OK*.

The time remaining will appear in the display. The descaling process will now begin.

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

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

■ Follow the instructions on the display.

■ Confirm each with *OK*.

Once the time left has elapsed, Finished will appear on the display and a buzzer will sound.

Finalising the descaling process

■ Switch the steam oven off.

■ Remove the water container and take out the spill guard.

■ Empty and dry the water container.

■ Allow the oven compartment to cool down.

■ Then dry the oven compartment.

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

Troubleshooting

Many malfunctions and faults can be easily remedied. You can save time and money in many cases, as you do not need to contact Customer Service.

More information to help you remedy faults yourself can be found at www.miele.ae/support/customer-assistance.

Messages on the display

Issue	Cause and remedy
F11	The drain hoses are blocked. ■ Proceed as described in „Cleaning and care - Descaling". ■ If the fault message appears again, switch the appliance off and contact your Miele dealer.
F44	There is a technical fault. ■ Turn the steam oven off and then back on again after a few minutes. ■ If the same message appears again, contact your Miele dealer.
F55	The maximum operating time for a cooking function has been exceeded. This has triggered the safety switch off device. ■ Switch the steam oven off and then back on again. The steam oven is immediately ready for use again.
Press OK for 6 seconds to unlock **appears in the display when the oven is switched on.**	The ⊞ system lock has been activated. ■ You can deactivate the system lock for a programme by touching the *OK* sensor control for at least 6 seconds. ■ If you want to permanently deactivate the system lock, select the Safety | System lock ⊞ | Off setting.
A message not listed in this table is appearing in the display.	There is an electronic module fault. ■ Disconnect the power supply to the steam oven for approx. 1 minute. ■ If the problem persists after the power supply has been restored, please contact your Miele dealer.

Unexpected behaviour

Issue	Cause and remedy
The oven compartment does not heat up.	Demo mode is activated. The steam oven can be operated, however the heating elements will not work. ■ Deactivate demo mode (see "Settings – Showroom programme").
	The oven compartment has been warmed up by the Gourmet drawer in operation underneath it. ■ Open the door and let the oven compartment cool down.
After moving house, the steam oven no longer switches from the heating-up phase to the cooking phase.	The boiling temperature of the water has changed as the altitude of the new location for the appliance differs from the old one by at least 300 m. ■ To adjust the boiling temperature, you need to descale the steam oven (see "Cleaning and care – Descaling the steam oven").
During operation an unusually large amount of steam escapes, or steam escapes from parts of the oven where it does not usually.	The door is not properly closed. ■ Close the door.
	The door seal is not correctly fitted. ■ Press it in all the way round the door to make sure it is fitted evenly.
	The door seal is damaged, e.g. cracks can be seen. ■ Replace the door seal. This can be ordered from yor Miele dealer (see the end of this booklet for contact details).
The Start at **and** Finish at **functions are not available.**	The temperature in the oven compartment is too high, e.g. after a programme has finished. ■ Open the door and let the oven compartment cool down.
	These functions are not available with Descale.

Troubleshooting

Issue	Cause and remedy
The sensor controls do not respond.	You have selected the Display | QuickTouch | Off setting. So when the steam oven is switched off, the sensor controls do not respond. ■ As soon as the steam oven is switched on, the sensor controls will respond. If you want the sensor controls to always respond even when the steam oven is switched off, select the Display | QuickTouch | On setting.
	The steam oven is not connected to the power supply. ■ Check that the steam oven power plug is correctly inserted into the socket. ■ Check whether the fuse has tripped. Contact a qualified electrician or your Miele dealer.
	There is a fault with the controls. ■ Touch and hold the On/Off control ⏻ until the display switches off and the steam oven restarts.
The ⃞⁾ sensor control flashes when you switch on the steam oven.	You have not yet connected your steam oven to a WiFi network. The sensor control flashes to tell you that you can easily network the steam oven using this sensor control. The sensor control will stop flashing once the steam oven has been switched on and off multiple times, but the networking function will remain active.

Noises

Issue	Cause and remedy
A humming sound can be heard during operation and after switching off the steam oven.	This noise does not indicate incorrect operation or an appliance fault. The noise is made by water being pumped through the system.
The fan can still be heard after the appliance has been switched off.	The fan is still running. The appliance is fitted with a fan which removes steam from the oven. The fan will continue to run for a while after the appliance has been switched off. It will switch itself off automatically after a while.
A whistling sound is heard when the appliance is switched on again.	When the door is closed, the pressure has to equalise, which can cause a whistling sound. This is not a fault.

General problems or technical faults

Issue	Cause and remedy
You cannot switch the appliance on.	The fuse has tripped. ■ Reset the trip switch in the fuse box or replace the fuse in the plug (see data plate for minimum fuse rating).

	There may be a technical fault.
	■ Disconnect the appliance from the mains connection for approximately 1 minute by:
	  – Tripping the relevant mains fuse or unscrewing the fuse completely, or
	  – Switching off the residual current protection device
	■ If, after resetting the trip switch in the mains fuse box or the residual current protection device, the steam oven will still not turn on, contact a qualified electrician or your Miele dealer.

The oven interior lighting is not working.	The lamp is defective. ■ Contact your Miele dealer to have the lamp replaced.

Service

Information to help you rectify faults yourself and about Miele spare parts can be found at www.miele.com/service.

Contact in case of malfunction

In the event of any faults which you cannot remedy yourself, please contact your Miele dealer.

Contact details for your Miele dealer are given at the end of this document.

Please note that telephone calls may be monitored and recorded for training purposes and that a call-out charge will be applied to service visits where the problem could have been resolved as described in this booklet.

Please quote the model and serial number of your appliance when contacting your Miele dealer. This information can be found on the data plate.

The data plate is located in the compartment for the water container. The model identifier and the serial number can also be found on the small plate that is visible on the front frame when the door is open.

Warranty

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

Safety instructions for installation

> ⚠ Risk of damage from incorrect installation.
>
> Incorrect installation can cause damage to the steam oven.
>
> The steam oven must only be installed by a qualified person.

▶ The connection data (frequency and voltage) on the steam oven's data plate absolutely must correspond with those of the electricity supply in order to ensure that no damage can occur to the steam oven.
Compare this data before connecting the appliance. If in any doubt, consult a qualified electrician.

▶ Multi-socket adapters and extension leads do not guarantee the required safety of the appliance (fire hazard). Do not use them to connect the steam oven to the power supply.

▶ The socket should be easily accessible after the steam oven has been installed.

▶ The steam oven must be positioned so that you can see the contents of a cooking container placed on the top shelf level. Otherwise there is a risk of injuries or spillages of hot food.
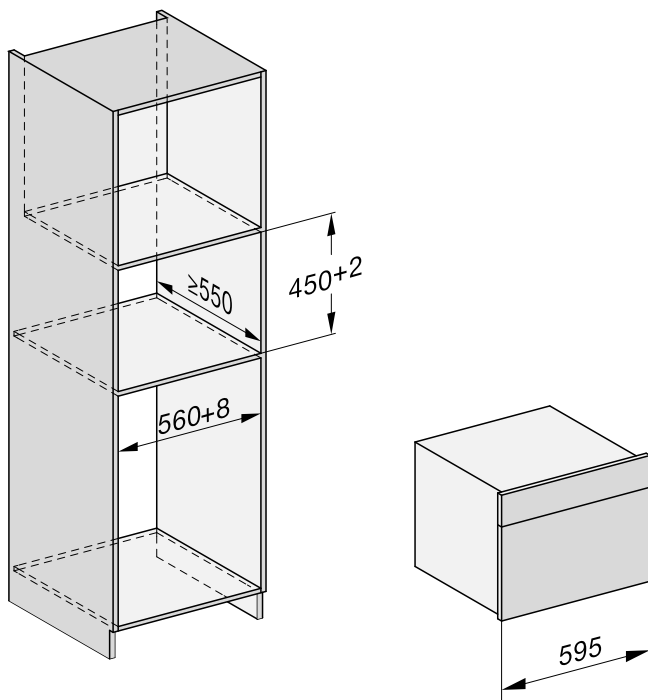
Installation

Building-in dimensions

All dimensions are given in mm.

Installation in a tall unit

The furniture housing unit must not have a back panel fitted behind the building-in niche.
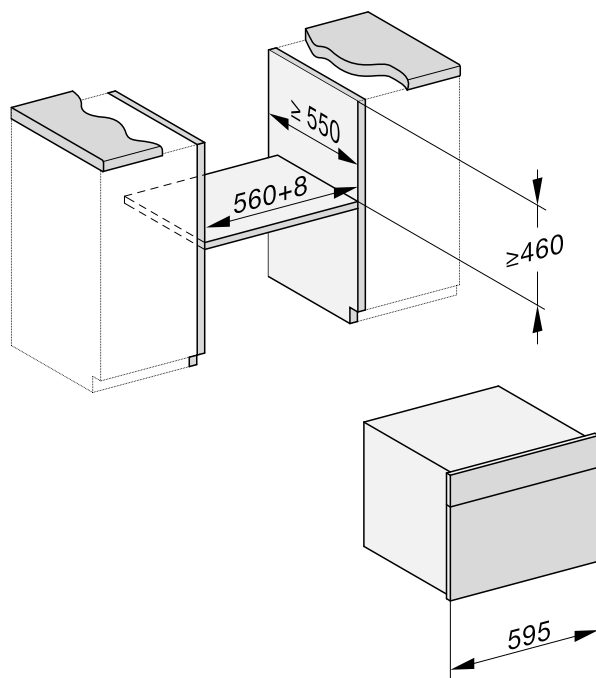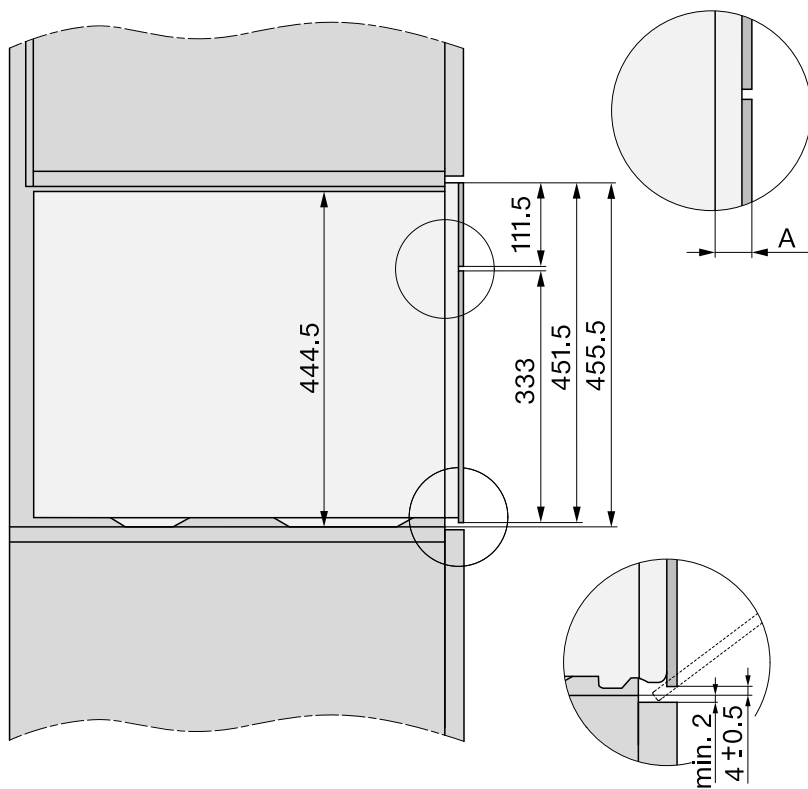
Installation in a base unit

> The furniture housing unit must not have a back panel fitted behind the building-in niche.

When building the steam oven into a base unit underneath an electric or induction hob, please also observe the installation instructions for the hob as well as the building-in depth required for the hob.
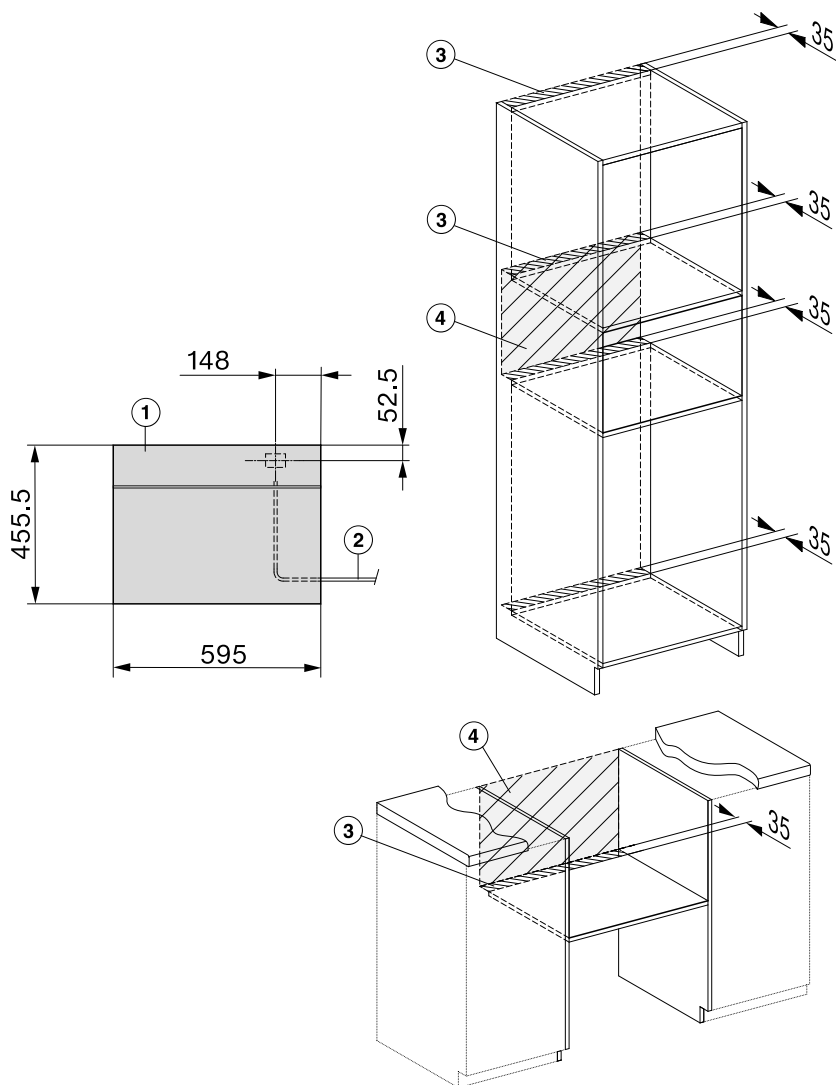
Installation

Side view

A Glass front: 22 mm

Metal front: 23.3 mm

Connection and ventilation

① Front view

② Mains connection cable, L = 2.000 mm

③ Ventilation cut-out, min. 180 cm^2

④ No connections permitted in this area

Installation

Installing the steam oven

■ Connect the mains cable to the steam oven.

Risk of damage from incorrect transportation.
Lifting the steam oven by the door handle could cause damage to the door.
Use the handle cut-outs on the side of the casing to lift the appliance.

The steam generator may malfunction if the steam oven is not on a level surface.
The maximum deviation from the horizontal that can be tolerated is 2°.

■ Push the steam oven into the housing unit and align it.
When doing so make sure that the power cable does not get trapped or damaged.

■ Open the door.
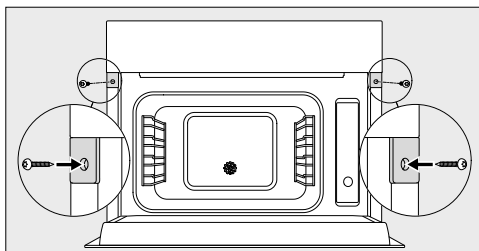
■ Secure the steam oven to the side walls of the unit using the wood screws supplied (3.5 x 25 mm).

■ Connect the steam oven to the electricity supply.

■ Check all functions of the steam oven are working correctly in accordance with the operating instructions.

Electrical connection

The steam oven is supplied with a mains cable with moulded plug ready for connection to a suitable earthed socket.

The socket must be easily accessible after the steam oven has been installed. If the socket is not easily accessible, ensure that a suitable means of disconnection is provided on the installation side for each pole.

> ⚠ Risk of fire from overheating.
> Connecting the steam oven to multi-socket adapters or extension cables can overload the cables.
> For safety reasons, do not use an extension cable or multi-socket adapter.

The electrical installation must comply with BS 7671 requirements.

For safety reasons, we recommend using a type ⊠ residual current device (RCD) in the relevant electrical installation for connecting the steam oven.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. For safety reasons, such replacement may only be carried out by a qualified specialist or your Miele dealer.

These operating instructions and the data plate indicate the nominal power consumption and the appropriate fuse rating. Compare this information with the data of the on-site electrical connection.
If in any doubt, consult a qualified electrician.

Temporary or permanent operation on an autonomous power supply system or a power supply system that is not synchronised with the mains power supply (e.g. island networks, back-up systems) is possible. A prerequisite for operation is that the power supply system complies with the specifications of EN 50160 or an equivalent standard. The function and operation of the protective measures provided in the domestic electrical installation and in this Miele product must also be maintained in isolated operation or in operation that is not synchronised with the mains power supply, or these measures must be replaced by equivalent measures in the installation. As described, for example, in the current version of BS OHSAS 18001–2 ISO 45001.

Technical data

Copyrights and licences for the communication module

For the purpose of operating and controlling the communication module, Miele uses proprietary or third-party software that is not covered by open source licensing terms. These items of software/software components are protected by copyright. The copyrights held by Miele and third parties must be respected.

Furthermore, this communication module contains software components which are distributed under open source licence conditions. The open source components contained in the appliance along with the corresponding copyright notices, copies of the licensing terms valid at the time, and any further information can be accessed locally via IP using a web browser *(http://<IP address>/Licenses)*. The liability and warranty arrangements for the open source licences displayed in this location only apply in relation to the respective rights holders.

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